

## Weddings at the Westin Annapolis



Your Five Hour Wedding Reception  
includes the following:

a four hour open bar featuring familiar brand liquors,  
imported and domestic beer and wine

champagne toast

Begin with a One Hour Cocktail  
Reception featuring:

your choice of four hand passed hors d'oeuvres

Choice of one display;  
international & domestic cheeses  
or

fresh vegetable crudités served in individual shot glasses

Followed by Four Hours of Dining and Dancing  
an elegant two course dinner

choice of floor length table linens and napkins  
in a wide array of colors  
five votive candles per table

*Packages starting at \$110 per person*  
(package pricing based upon entrée selection)

Complimentary Suite Accommodations  
Night of Wedding

**THE WESTIN**  
ANNAPOLIS

# Cocktails & Hors d'oeuvres

## Choice of One Displayed Hors d'oeuvres

### IMPORTED AND DOMESTIC CHEESE

to include a combination of sliced and cubed tillamook cheddar,  
swiss, monterey jack, smoked gouda, boursin and gorgonzola  
served with a red pepper hummus, sliced baguettes,  
carr's wafers and assorted crackers

or

### FRESH CRUDITÉS

garden display of fresh vegetable crudités  
served in individual shot glasses with assorted dipping sauces

## Hand Passed Hors d'oeuvres

*Please Select Four*

### CHILLED

balsamic prosciutto wrapped asparagus  
smoked salmon sliders  
sesame seared sashimi grade tuna with wasabi aioli  
fresh strawberries filled with boursin  
tarragon chicken in a phyllo cup  
caprese skewers  
roasted chicken waffle cone with pickled onion compote  
dried apricots with chevre and westin honey

### HOT

hibachi steak skewers  
parmesan artichoke hearts  
black bean & cheddar spring rolls  
mini crab cakes, mustard aioli  
coconut chicken satay  
fried crab wontons  
vegetable samosa  
kobe beef sliders  
muay thai shrimp  
lobster empanada  
wild mushroom beggars purse  
bourbon bacon wrapped shrimp  
corn and crab fritters  
miniature beef wellington  
spanakopita  
brie with raspberry & almonds

# Dinner

## First Course

*please select one*

field greens topped with dried cranberries and walnuts  
citrus basil vinaigrette

baby spinach, frisée and watercress, toasted almonds, chevre brulee  
truffle vinaigrette

bibb lettuce salad with marinated mozzarella, sun dried tomatoes  
balsamic vinaigrette

field greens with sliced pears, blue cheese, walnuts  
balsamic vinaigrette

grilled romaine heart with shaved grana padana cheese,  
oven roasted roma tomatoes  
caesar dressing

field green salad with dried apricots, spiced pecans  
champagne vinaigrette

cream of asparagus with white truffle mousse  
crab bisque

tuscan roasted chicken and white bean soup

served with  
assorted rolls & butter rosettes

# Dinner

## Single Entrees

please select two  
(higher priced entree determines the package price)

PAN SEARED STUFFED BREAST OF CHICKEN  
stuffed with portobello mushrooms, baby spinach, boursin cheese over white bean ragout  
114

PAN ROASTED BREAST OF CHICKEN  
with a sherry wine sauce, morel mushrooms, herb risotto & asparagus 110

LEMON THYME GLAZED SALMON  
with red wine & roasted garlic sauce, blistered red potatoes, grape tomatoes & haricot vert 116

PAN SEARED SEA SCALLOPS AND GARLIC SHRIMP  
with chive lemon butter, fried caper berries & asparagus risotto 120

BARREL CUT NEW YORK STRIP STEAK  
with a classic demi glace, caramelized onions, black olive  
tapenade, roasted fingerling potatoes & grilled asparagus 119

PORCINI CRUSTED BARREL CUT NEW YORK STRIP STEAK  
with red wine and roasted garlic glaze, potato puree,  
grilled cipollini onions & asparagus ragout 119

Dual Entrees  
please select one

PETITE FILET OF BEEF & GRILLED BREAST OF CHICKEN  
with sweet garlic sauce, roasted thyme infused potato puree & asparagus  
121

LEMON GARLIC BREAST OF CHICKEN & HERB ROASTED SALMON  
FILET oven roasted creamer potatoes & haricot vert 118

PETITE FILET & STUFFED SHRIMP  
filet of beef complimented with shrimp stuffed with crab and lobster butter 128

PETITE FILET & SEA BASS  
sautéed fennel with chives, tomatoes, parsley potatoes, drizzled with lobster butter 128

PETITE FILET & MARYLAND CRAB CAKE  
peppercorn filet complimented with maryland crab cake & old bay  
butter, potato puree and cipollini onion ragout 130

COFFEE & TEA  
freshly brewed starbucks regular and decaffeinated coffee  
and assorted tazo teas

All food and beverage pricing is subject to 22% taxable service charge and 6% sales tax.  
A 9% sales tax applies to the alcoholic beverage portion of your package price as well.

# SPIRITS

## Westin Signature Bars

### FAMILIAR SPIRITS

(included in package price)

vodka: finlandia

gin: bombay

rum: bacardi

bourbon: early times

whiskey: seagram's 7

scotch: dewar's

tequila: jose cuervo

10 for an extra hour of service

## Upgraded Bar Selections

### FAVORITE SPIRITS

vodka: stoli

gin: tanqueray

rum: mount gay

bourbon: evan williams single barrel

whiskey: seagram's vo

scotch: johnny walker black

tequila: herradura

additional 10 per person

12 for an additional hour of service

### FINEST SPIRITS

vodka: grey goose

gin: bombay sapphire

rum: pyrat rum

bourbon: woodford reserve

whiskey: jack daniels

scotch: glenfiddich

tequila: patron

additional 14 per person

14 for an additional hour of service

Tablesides wine service with dinner is available for 10 per person  
Upgraded wine selections are also available and priced per bottle

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# Weddings at the Westin Annapolis

## **Onsite Ceremony Fee:**

\$1,000.00 includes rehearsal space, staging, microphone, setup and breakdown.

## **Décor**

Chiavari Chairs can be rented starting at \$7.00 per chair as well as other décor. Consult with your catering sales manager for additional options and pricing.

## **Wedding Planner**

It is highly suggested that you hire either a day of or full time wedding planner when working with our hotel to provide you assistance on the day of your wedding

## **Tasting**

A complimentary menu tasting is included as part of your wedding package. Tastings are scheduled 3-4 months before the wedding date and can be attended by up to 4 guests (including the bride and groom). Tastings are scheduled Monday-Friday based upon business levels of the hotel. Tastings cannot be held on weekends.

## **Guestroom Rates**

A courtesy block of guest rooms is offered to your guests at a discounted rate based upon availability. Consult with your catering sales manager for rates.

## **Parking**

Our 1,100 space underground garage offers ample parking. Guests may choose to self-park for the event at \$20 per vehicle. Valet parking is offered for the event at \$10 per vehicle. Overnight valet parking is \$23 per vehicle.

## **Starpoints**

Our wedding package includes 1 Starpoint for every \$1 contracted for your event. (Exclusive of service charge and sales tax.)

**Preferred Vendors** Through our valued partners, we offer wide ranging services and resources to complete your wedding plans.

## **Initial Deposit**

A non refundable 25% deposit is due at signing of the contract.

## **Guarantee**

The final attendance count is due three business days prior to your event. Once submitted, this number is final and is not subject to reduction.