

Weddings at Westin BWI Hotel

Wedding Package — *Plated Entree*

Ceremony	5:30pm
Cocktail Hour	6:00pm – 7:00pm
Dinner Reception, Dinner & Dance	7:00pm—11:00pm
Crossland Ballroom	



Your Dream Wedding Package Includes

BALTIMORE WEDDINGS AT THE WESTIN BWI HOTEL

Our talented staff will make your experience worry free and full of lasting memories. We provide the utmost attention to every detail, from the elegant ambiance of our Ballroom to our impeccable service.

We will ensure your wedding is special while creating an atmosphere to celebrate and share your special day.

5 Hour Familiar Brand Open Bar

Ceremony, Cocktail Hour and Wedding Reception

Butler Passed Hors d' oeuvres and/or Display Stations during Cocktail Hour

3 Course Plated Salad, Entrée, Vegetable & Starch

Custom Wedding Cake (Gold Level Cake from Artistic Desserts)

Food and cake tasting for up to four guests, *\$30 for additional guests*

Complimentary glass votives for all your tables

China, Glassware, Flatware, Tables, Westin Banquet Chairs

Floor length Linens in White with White napkin

Staging for DJ or band, riser and dance floor

Private wedding party hospitality room

Complimentary sleeping room on wedding night

Special discounted room rate for your guests

Starwood Preferred Planner Points and Personalized webpage

Westin BWI Hotel

COCKTAIL RECEPTION

Butler Passed Hors d'Oeuvres *(Choice of 2 or 4 Passed, based on package selected)*

Cajun Shrimp on Cornbread

Chipotle Remoulade

Chicken Satay

Spicy Peanut Sauce

Baked Brie, Pear and Almond

Puff Pastry

Miniature Crab Cakes

Remoulade

Parmesan Breaded Artichoke Hearts

Goat Cheese Filling

Short Ribs and Wild Mushroom Spring Roll

Truffle Aioli

Display Stations *(Choice of 1 - Gold or Platinum Packages)*

Antipasto Station

Assortment of Grilled Italian Vegetables, Dried and Cured Meats, Gorgonzola, Pecorino, Marinated Fresh Mozzarella, Tomatoes, Roasted Artichokes, Marinated Olives and Crisp Flatbreads

Artisanal Cheese Display

Continually evolving cheese board to include chef's favorite selections with an exciting array of textures, flavors and consistencies paired with seasonal fruits and berries

Fresh Fruit Display

Fresh seasonal fruits and berries served with honey-yogurt dipping sauce

Seasonal Market Crudités

Display of fresh garden vegetable served with red pepper hummus and creamy watercress dip

WEDDING PLATED DINNER RECEPTION MENU - SILVER

SALAD

(Choice of One)

Traditional Caesar Salad

Romaine greens, bacon, shaved parmesan cheese and garlic croutons mixed with Caesar dressing

Caprese Salad

Romaine greens, plum tomatoes, fresh mozzarella, garlic croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Salad

Baby leaf & romaine greens, brie cheese, sliced green apples, red grapes and almonds drizzled in apple-honey cider vinaigrette

PLATED DINNER ENTREES

Herb-Crusted Chicken

Stuffed with spinach, pine nuts, sun-dried tomatoes
Vegetable medley
Wild rice pilaf

Filet of Salmon

Drizzled in lemon-herb butter sauce
Lemon Grilled Asparagus
Cous Cous

Freshly baked rolls with creamy butter

DESSERT

Wedding Cake from "Artistic Desserts"

Plated with Raspberry Sauce & Fresh Chilled Berries



WEDDING PLATED DINNER RECEPTION MENU - GOLD

SALAD

(Choice of One)

Traditional Caesar Salad

Romaine greens, bacon, shaved parmesan cheese and garlic croutons mixed with Caesar dressing

Caprese Salad

Romaine greens, plum tomatoes, fresh mozzarella, garlic croutons
with a basil pesto-balsamic vinaigrette dressing

Parisian Salad

Baby leaf & romaine greens, brie cheese, sliced green apples, red
grapes and almonds drizzled in apple-honey cider vinaigrette

PLATED DINNER ENTREES

(Choice of Two)

Herb-Roasted Chicken

Pesto Israeli cous cous
Spring vegetables

Grilled Salmon

With mango salsa
Grilled zucchini and summer squash
Wild rice

Braised Short Ribs

Pureed celery root
Roasted carrots

Freshly baked rolls with creamy butter

DESSERT

Wedding Cake from "Artistic Desserts"

Plated with Raspberry Sauce & Fresh Chilled Berries



WEDDING PLATED DINNER RECEPTION MENU - PLATINUM

SALAD

(Choice of One)

Traditional Caesar Salad

Romaine greens, bacon, shaved parmesan cheese and garlic croutons mixed with Caesar dressing

Caprese Salad

Romaine greens, plum tomatoes, fresh mozzarella, garlic croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Salad

Baby leaf & romaine greens, brie cheese, sliced green apples, red grapes and almonds drizzled in apple-honey cider vinaigrette



PLATED DINNER ENTREES

(Choice of Two)

Caramel Baked Chicken

Green beans almandine
Red-roasted potatoes

Brown sugar Mahi-Mahi

Orange-cilantro white beans fennel
Haricot verts

Pan-seared Beef Tenderloin and Sea Scallops

Topped with champagne-butter sauce
Cauliflower puree
Grilled asparagus

Freshly baked rolls with creamy butter

DESSERT

Wedding Cake from "Artistic Desserts"

Plated with Raspberry Sauce & Fresh Chilled Berries

Westin BWI Hotel

WEDDING PACKAGE - SILVER

- 5 Hour Familiar Brand Open Bar for Cocktail Hour
 - Champagne Toast served to All Guests
 - Choice of 2 Butler Passed Hors d'Oeuvres
- 3 Course Dinner Plated Entrée with choice of (2) entrees, Salad, Vegetable and Starch
- Custom Wedding Cake (Gold Level Cake from Artistic Desserts)
 - Use of Ballroom and Gallery for wedding
 - Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$100++ (131.52 inclusive) per person

++Prices above are exclusive of MD Sales Tax (6% and 9% alcohol) & Service Charge (23%)

WEDDING PACKAGE - GOLD

- 5 Hour Familiar Brand Open Bar for Cocktail Hour
 - Champagne Toast served to All Guests
 - Choice of 2 Butler Passed and 1 Display Stations
- 3 Course Dinner Plated Entrée with choice of (2) entrees, Salad, Vegetable and Starch
- Custom Wedding Cake (Gold Level Cake from Artistic Desserts)
 - Use of Ballroom and Gallery for wedding
 - Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$110++ (144.55 inclusive) per person

++Prices above are exclusive of MD Sales Tax (6% and 9% alcohol) & Service Charge (23%)

WEDDING PACKAGE - PLATINUM

- 5 Hour Familiar Brand Open Bar for Cocktail Hour
 - Champagne Toast served to All Guests
- Couples Choice of 4 Butler Passed and 2 Display Stations
- 3 Course Dinner Plated Entrée with choice of (2) entrees or dual entree,
Salad, Vegetable and Starch
- Custom Wedding Cake (Gold Level Cake from Artistic Desserts)
 - Use of Ballroom and Gallery for wedding
- Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$120++ (152.38 inclusive) per person

++Prices above are exclusive of MD Sales Tax (6% and 9% alcohol) & Service Charge (23%)

Optional Enhancements:

- Wine Service with Dinner: \$8++ pp*
- Upgraded Bar Appreciated Brand Package: \$6++ pp*
- Chocolate Covered Strawberries for dessert: \$3++ pp*
- Chair Covers and Colored Sashes for Dinner Reception: \$6.50++ per chair*
- Chiavari Chair: \$9++ per chair*
- Specialty Linens: \$44++ per table*
- Dinner Entrees can range from \$2 - \$5++ additional depending on option*
- ++Prices above are exclusive of MD Sales Tax (6%) & Service Charge (23%)*

FAMILIAR BRAND BAR

Westin BWI Hotel

Cocktails

Johnnie Walker Red, Jim Beam, Seagram's Seven,
Beefeaters, Smirnoff, Cruzan, Sauza Silver, Cinzano Vermouth

Wines

BV Century Cellars Chardonnay, Chateau Ste. Michelle Sauvignon Blanc
BV Century Cellars Cabernet Sauvignon and Glass Mountain Merlot

Domestic

Budweiser, Bud Light, Miller Light, Blue Moon

Import

Heineken Light, Heineken, Stella Artois and St. Pauli Girl N.A

Assorted Coke® Products, Juices, Bottled Water

****Appreciated Bar (Enhancement)***

Cocktails: Johnnie Walker Black, Crown Royal, Jack Daniels, Bombay Sapphire
Absolut, Bacardi Superior, Jose Cuervo Silver

Wines: Magnolia Grove Chardonnay, Kim Crawford Sauvignon Blanc
Magnolia Grove Cabernet Sauvignon, Beringer Founders' Estate Merlot