

# WELCOME TO YOUR BEGINNING



{WESTIN WEDDINGS}

Pricing above subject to 21% service charge, 7% sales tax, 7% Allegheny County beverage tax\*

# ALL YOU NEED TO DO TO MAKE YOUR DREAMS COME TRUE

## **YOUR PLATINUM WEDDING EXPERIENCE INCLUDES**

selection of hot and cold canapés butler passed during cocktail reception

selection of one display item

three course sit down dinner or elegant buffet

four hours of hosted bar service

champagne toast for all guests

customized wedding cake

luxurious floor length linens from our exclusive collection

four votive candles per table to highlight your centerpieces

private hospitality room for bridal party reception

personalized reservation website for overnight guestroom block

luxury accommodations for bride and groom with champagne and

full breakfast for two

Package pricing listed next to entrée choice.

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## ENTREES

All entrees include: rolls, sweet creamy butter, starch and market fresh vegetables, freshly brewed starbuck's coffee, tazo teas and iced tea. Ask us about our gluten free and food allergy alternatives.

### CHICKEN

parmesan crusted chicken  
parmesan crusted chicken breast with tomato basil sauce 106

chicken Soriano  
boneless breast of chicken pan fried in egg batter served with artichoke hearts & capers and lemon wine sauce 106

chicken marsala  
olive oil basted french breast of chicken filled with wild mushroom duxelle and served with marsala wine sauce with wild mushrooms and sundried tomatoes 114

chicken chesapeake  
pierre breast of chicken stuffed with blue crab and served with a tarragon lobster cream sauce 118

### BEEF

pan seared filet  
filet mignon with a port wine sauce 126

char grilled filet  
char grilled filet with a red onion balsamic reduction 126

new york strip  
12 oz. new york strip steak with caramelized onion and shallot demi glaze 125

sirloin filet  
marinated top sirloin steak with burgundy mushroom sauce 122

### SEAFOOD

stuffed atlantic lemon sole  
sole filled with blue crab, scallions, herbs, capers and tomato concasse  
dijon mustard sauce 123

spice seared hake fish with a creamy lemon caper sauce 122

atlantic salmon  
salmon rolled in honey and green tea and topped with  
edamame and shitake mushrooms 121

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## **VEGETARIAN**

grilled eggplant roulades olivo  
thick slices of eggplant rolled and filled with sautéed onions, garlic, pine nuts, tomatoes  
and herbs accompanied with goat and parmesan cheeses 105

ratatouille tart  
mediterranean style vegetable baked in flaky pastry with balsamic infused roasted red pepper coulis 105

## **COMBINATION ENTREES**

land and sea duo  
petit filet mignon in gorgonzola cream sauce accompanied by your choice of spice seared  
jumbo shrimp or jumbo sea scallops 129

filet and crab cake  
herb rubbed petite filet mignon paired with pan fried crab cake with a  
stone ground mustard sauce 129

filet and chicken  
petite filet mignon and olive oil basted chicken breast with  
wild mushroom and sun dried tomato demi glace 127

## **ACCOMPANIMENTS**

creamy three cheese risotto  
herb roasted red skinned potatoes  
parmesan mashed potatoes  
wild rice pilaf with cranberries  
cheesy polenta  
israeli cous cous with quinoa  
chef's selection of market fresh vegetables

## **CHILDREN**

(under 12 years of age)

fresh fruit cup, crispy chicken fingers and french fries 25

fresh fruit cup, two mini cheeseburger sliders and french fries 25

fresh fruit cup, mini pizza and french fries 25

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## **SALADS**

(select one)

vineyard salad

spring greens tossed with sun-dried cherries, sugared walnuts,  
crumbled bleu cheese and raspberry vinaigrette dressing

spinach salad

organic field greens with sliced strawberries, feta cheese and  
slivered almonds drizzled with strawberry  
balsamic dressing

apple crisp salad

field greens with sliced green and red apples, candied pecans,  
roquefort cheese and apple balsamic dressing

pear salad

bibb lettuce with sliced pears, roquefort cheese  
avocado and candied pecans drizzled with  
stone ground mustard vinaigrette 3

## **APPETIZERS**

(enhancement)

traditional wedding soup 4

tomato basil soup 4

mushroom brie bisque 4

lobster bisque with a sherry cream 6

wild mushroom ravioli

topped with asiago alfredo sauce, garnished with sautéed mushrooms and shaved  
parmesan cheese 6

martini shrimp display

jumbo shrimp displayed on a bed of fresh greens, tomato horseradish sauce and lemon garnish 8

lobster ravioli

pasta filled with lobster, ricotta cheese, onion and garlic in a tarragon butter sauce 8

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# HORS D'OEUVRES

## **BUTLER PASSED**

(select three from cold or hot)

cold

antipasta kabob with balsamic glaze  
plum tomato and feta crostini  
prosciutto di parma and cantaloupe melon on toasted baguette  
brie cheese with strawberry on date nut bread

hot

miniature beef wellington  
sesame chicken medallions with teriyaki sauce  
cinnamon sweet potato puff  
spicy beef empanada  
mushroom vol au vent  
hibachi chicken with sweet and sour glaze

## **DISPLAYED ITEMS**

(select one)

signature cheese board  
dill havarti, bel paese, smoked gouda, edam, boursin, brie, mango & lemon stilton,  
danish bleu, cheddar, jack, hot pepper and muenster with lavosh, crackers and sliced french  
baguettes, garnished with assorted fruits

market fresh fruit display  
freshly sliced pineapple, cantaloupe, honeydew, watermelon, red grapes and strawberries

fresh garden crudité  
cauliflower and broccoli florets, green olives, carrot and celery sticks, red and yellow  
peppers, grape tomatoes, asparagus and artichoke hearts  
served with assorted dips

antipasta display  
aged provolone, fresh mozzarella, prosciutto di parma, smoked cappicola and genoa salami,  
garnished with marinated olives, artichoke hearts, grilled vegetables and tuscan loaf

fresh bruschetta station  
roma tomatoes with mozzarella, garlic shrimp and grilled marinated chicken served on fresh  
crostini and foccacia bread 7

deluxe sushi display  
featuring traditional and inside out rolls including shrimp,  
tuna and california; displayed with soy sauce, wasabi, pickled ginger 8

additional cheese, fruit, or crudité display 5 per person

additional butler passed hors d'oeuvre 4 per piece

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# ELEGANT BUFFET TABLE

## **SOUP**

(select one)

minestrone  
italian wedding soup  
roasted red pepper  
sweet potato with corn relish

## **SALAD**

(select two)

westin greens garden salad  
caesar salad  
vineyard salad

## **ENTREES**

all entrees include: rolls, sweet creamy butter, starch and market fresh vegetables,  
freshly brewed starbuck's coffee, tazo teas and iced tea

beef medallions with peppercorn sauce

roast strip loin of beef with caramelized onions and shallots

spice seared pork chops with apple chutney

lemon chicken saltimbocca

parmesan crusted chicken with tomato basil sauce

chicken marsala with wild mushrooms and sundried tomatoes

spice seared hake fish with creamy lemon caper sauce

roasted cod with tomato, olive and caper tapenade

sesame crusted salmon with ginger teriyaki and sweet chili sauce

vegetable lasagna

*two entrees 125*

*three entrees 130*

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# RECEPTION STATIONS

{relax and skip the tradition, make your celebration a party}

## **BUTLER PASSED** \*first hour only\*

(select three from cold or hot)

### cold

antipasta kabob with balsamic glaze  
plum tomato and feta crostini  
prosciutto di parma and cantaloupe melon on toasted baguette  
three cheese with strawberry on date nut bread

### hot

miniature beef wellington  
sesame chicken medallions with teriyaki sauce  
cinnamon sweet potato puff  
spicy beef empanada  
mushroom vol au vent  
hibachi chicken with sweet and sour glaze

## **STATIONS**

Martini Salad Station (salads presented in martini glasses)  
caesar salad with romaine, shaved parmesan, roasted red pepper, focaccia croutons  
vineyard salad with assorted salad greens, dried cranberries, sugared walnuts, bleu cheese  
caesar and raspberry vinaigrette dressings

Fresh Vegetable and Signature Cheese Station  
grilled seasonal fresh vegetables with aioli sauce  
imported and domestic cheese display featuring dill havarti, bel paese, smoked gouda, edam, boursin,  
brie, mango & lemon stilton, Danish bleu, cheddar, jack, hot pepper and muenster with lavosh,  
crackers and sliced French baguettes, garnished with assorted fruits

### Pasta Station

tri colored tortellini, penne pasta asiago alfredo and marinara  
artichokes hearts, roasted peppers, sweet peas, broccoli, sautéed mushrooms  
garlic, olive oil, parmesan cheese, sun dried tomatoes focaccia and Italian breads

### Carving Station

pepper crusted strip loin of beef, shiraz demi glaze  
maple glazed roast turkey, cranberry chutney  
silver dollar rolls

5 hour premium hosted bar

custom designed wedding cake

linens include escort card, cake, and cocktail tables (additional linens are subject to a rental fee)

*122 per person*

(\*) a carver or chef attendant is recommend for each station at 100 each

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# CUSTOM WEDDING CAKE & DESSERT ENHANCEMENTS

{create a beautiful custom wedding cake tailored to your  
unique taste and design, prepared by fenoglio's wedding cakes}

## **Wedding Cake Accompaniments**

rich ice cream 3

chocolate dipped strawberries 4

painted cake plates 2

specialty cake display 75+

## **Cookie Table/Dessert Accompaniments**

dessert cake pops 6

fresh berry fruit cups 6

sundae bar 12

gourmet coffee and espresso bar 500 per station

a cake cutting fee of 1.25 per person is applied for all outside cakes

# LATE NIGHT BITES

{continue your celebration long into the evening  
with some of these unexpected enjoyments}

## **late night refresh**

(all 4 choices included)

french fry bar

soft pretzels

miniature gourmet sliders

miniature specialty pizzas 12 per person

## **Pittsburgh pierogies**

potato & cheese, spinach & ricotta, and mushroom & sauerkraut pierogis, caramelized onions,  
sour cream, crisp bacon 9

## **s'mores station**

build your own. cinnamon and regular graham crackers, dark and milk chocolate candy bars,  
2 flavors of marshmallows 9

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## PREFERRED

### BAR PACKAGE

(four hours of service included in your package)

smirnoff vodka  
bacardi rum  
beefeater gin  
johnnie walker red scotch  
jim beam bourbon  
captain morgan  
seagrams whiskey  
domestic beer  
import or craft beer  
canyon road chardonnay  
canyon road merlot  
canyon cabernet sauvignon

**additional hour per person 6**  
**(based on the original guarantee)**

## PREMIUM

### BAR PACKAGE

absolut vodka  
bacardi superior rum  
bombay sapphire gin  
johnnie walker black scotch  
jack daniels bourbon  
captain morgan  
crown royal whiskey  
domestic beer  
import or craft beer  
canyon road chardonnay  
canyon road merlot  
canyon cabernet sauvignon

**bar enhancement per person 5**  
**additional hour per person 8**  
**(based on the original guarantee)**

## BEVERAGE ENHANCEMENTS

### **craft beer display**

custom craft beers featuring hand selected choices made by the bride and groom  
*market price*

### **mini martini bar**

custom miniature cocktails made to display and wow, pair with favorite foods for the ultimate custom event experience  
*market price*

### **WINE SERVICE WITH DINNER**

(additional selections available)

#### **Priced per bottle**

cabernet sauvignon, bv century cellars, california 34  
merlot, glass mountain, california 37  
pinot noir, macmurray ranch, california 53  
chardonnay, chateau st. michelle "indian wells", washington 52  
chardonnay, bv century cellars, california 36  
sauvignon blanc, kim crawford, marlborough, new zealand 50  
canyon road select wines 35

For those who are under the legal age to consume alcohol, The Westin is proud to offer an unlimited soda and juice bar at 15 per person.

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# SIGNATURE ENHANCEMENTS

{make your day extraordinary with a customized reception}

chavari chairs 7 +delivery

chair covers/sashes 6+

additional linens & upgrades 25+

customized ice display 600

intermezzo course (sorbet) 3

additional servers 100  
(minimum 4 hours, standard 1 server per 20 guests)

additional bartenders 100  
(minimum 4 hours, standard 1 bartender per 100 guests)

# CEREMONY PACKAGES

{walk down the aisle with confidence from  
the moment you step into The Westin}

With over 40,000 square feet of banquet space, The Westin has several options available for your ceremony. Pricing will vary based on room selection and time frame; please consult with your Catering Sales Manager for availability and price.

Room set-up to include seating and staging.

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# AUDIO VISUAL

{brighten your day and your reception with custom lighting and display packages}

## **Grand Ballroom LED Package - 16 LEDs**

16 LED lights - choice of color  
\$1000 inclusive

## **Junior Ballroom (Westmoreland or Pennsylvania) LED Package - 8 LEDs**

8 LED lights - choice of color  
\$775 inclusive

## **Ballroom Dance Floor or Foyer Wall Gobo**

1 color standard steel gobo  
\$300 inclusive  
2 color standard glass  
\$500 inclusive  
\*\*requires 10 day notice to avoid rush fees

## **Grand Ballroom Display Package**

Allegheny 2 center drop screen (space permitting) + projector + laptop for playback  
technician to set-operate-strike  
\$1000 inclusive  
2 screens - Allegheny 1 and Allegheny 3  
\$1750 inclusive

## **Junior Ballroom (Westmoreland or Pennsylvania) Display Package**

8' Tripod screen (space permitting) + projector + laptop for playback  
Speaker and Mixer for audio  
technician to set-operate-strike  
\$1000 inclusive

## **46" Monitor - Display Package**

(to display on loop)  
46" monitor and stand + laptop for playback  
\$500 inclusive

## **Pipe and Drape - Black Velour**

\$17 per foot  
labor to set-strike as needed

# REHEARSAL RECEPTION/DINNER

## **STARTERS**

(select one dip and one display)

spinach and artichoke dip with pita chips

chili con queso dip with tri color tortilla chips

jumbo lump crab dip with cheese crostini

cheese display with mild cheddar, monterey jack, muenster and finished with lavosh, crackers and sliced French bread

fruit display of sliced market fresh fruits, berries and melons

## **FIRST COURSE**

(select one)

soup du jour

westin greens salad with choice of  
buttermilk ranch dressing or honey balsamic vinaigrette  
caesar salad

## **SECOND COURSE**

(select one or two)

all entrees include: rolls, sweet creamy butter, starch and  
market fresh vegetables, freshly brewed starbuck's coffee, tazo teas and iced tea

chicken soriano

breast of chicken pan fried with egg batter and served with a lemon caper  
and artichoke sauce 54

atlantic salmon

fresh atlantic salmon with an orange tarragon butter 55

london broil

marinated top sirloin steak sliced and served with a burgundy mushroom sauce 57

vegetarian

smoked mozzarella ravioli with a roasted red pepper sauce 52

## **DESSERT**

(select one)

big brulee cheesecake

strawberry shortcake

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# POST WEDDING CELEBRATION

{start your new beginning together connecting  
with family and friends over our morning culinary delights}

## **CONTINENTAL**

chef's selection of assorted pastries and bagels, sliced fresh fruit, melons and berries.  
accompanied by chilled fruit juices, sweet cream butter and preserves,  
freshly brewed starbucks regular and decaffeinated coffee, and tazo teas 20

## **HOT TABLE**

fluffy farm fresh scrambled eggs, hickory smoked bacon and  
golden brown sausage, seasoned breakfast potatoes, assorted pastries and bagels,  
sliced fresh fruit, melons and berries.  
accompanied by chilled fruit juices, sweet cream butter and preserves,  
freshly brewed starbucks regular and decaffeinated coffee, and tazo teas 25

## **CHEF'S TABLE\***

made to order Belgian waffles, custom specialty omelets, chef carved ham,  
breakfast potatoes, steel cut oatmeal, creamy assorted yogurts,  
assorted pastries and bagels, sliced fresh fruit, melons and berries.  
accompanied by chilled fruit juices, sweet cream butter and preserves,  
freshly brewed starbucks regular and decaffeinated coffee, and tazo teas 30

## **BREAKFAST ENHANCEMENTS**

fresh smoothie station prepared to order\*  
fresh mango, berry, orange, and apple juices accompanied by fresh  
bananas, strawberries, blueberries, yogurt, milk, & soy milk 9

belgian waffles prepared to order\*  
whipped butter, sliced strawberries, banana foster and maple syrup 6

fluffy omelets prepared to order\*  
ham, grated cheese, mushrooms, peppers, onions, salsa 6

cranberry walnut, zucchini, or banana nut bread ~per loaf 40

plain and flavored bagels with flavored cream cheese ~per dz 30

additional sliced market fresh fruits, melons and sweet berries 6

granola and seasonal berry yogurt parfait 5

(\* ) a carver or chef attendant is required at 100 per 3 hours.

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# GENERAL INFORMATION

{arrive knowing that all of your questions are answered and  
all of your expectations are exceeded}

## **Deposit**

To hold the event space for your celebration, a deposit is due at signing. If the event is cancelled for any reason, The Westin will retain the non-refundable deposit as a cancellation fee. Scheduled deposits can be set up with your Catering Sales Manager. Final payment needs to be made 3 days in advance of the event. Acceptable methods of payment are Credit Card, Cashier Check, Certified Check, or Cash.

## **Guarantee**

The final guarantee must be received no later than the end of business 3 days prior to the wedding. This number will be considered a guarantee and not subject to reduction, charges will be made accordingly. If The Westin is not provided with a guarantee, the estimated attendance will become the guarantee.

## **Parking**

Both Self-Parking and Valet is available on property. Availability is subject to hotel occupancy; please discuss availability with your Catering Sales Manager prior to your event. To accommodate additional parking needs, The Westin is conveniently located next to the David L. Lawrence Convention Center and Strip District parking garages.

## **Gift Bags**

The Westin will hold and deliver gift bags to your hotel guests upon check-in for a fee of \$1.75/bag. All bags must be dropped off to your Event Services Manager 1 day prior to delivery.

## **Menu Tasting**

Menu tastings are complimentary for up to 4 people and include your choice of hors d'oeuvres, salad, entrées, and wedding cake. Tastings can be scheduled with your Catering Sales Manager.

## **Outside Food & Beverage**

No food or beverages are allowed to be brought into The Westin with the exception of wedding cakes, traditional cookies, or to accommodate religious needs. Please talk with your Catering Sales Manager for specific details. The Westin prohibits the removal of food and beverage from the function by the client or any of the client's guests.

## **Outside Vendors**

The contact person, a valid phone number, and Certificate of Insurance must be provided to the hotel in for all outside vendors involved with the wedding.

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