

WELCOME TO YOUR BEGINNING



{WESTIN WEDDINGS}

Pricing above subject to 22% service charge, 7% sales tax, 7% Allegheny County beverage tax* Service charge fees are subject to change

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
votive candles to highlight your centerpieces
private hospitality room for bridal party reception
personalized reservation website for overnight guestroom block
luxury accommodations for the newlyweds 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 114

chicken Soriano

boneless breast of chicken pan fried in egg batter served with artichoke hearts & capers and lemon wine sauce 114

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 120

chicken chesapeake

pierre breast of chicken stuffed with blue crab and served with a tarragon lobster cream sauce 124

BEEF

pan seared filet

filet mignon with a port wine sauce 132

char grilled filet

char grilled filet with a red onion balsamic reduction 132

new york strip

12 oz. new york strip steak with caramelized onion and shallot demi glaze 131

sirloin filet

marinated top sirloin steak with burgundy mushroom sauce 128

SEAFOOD

stuffed atlantic lemon sole

sole filled with blue crab, scallions, herbs, capers and tomato concasse
dijon mustard sauce 129

spice seared hake fish with a creamy lemon caper sauce 128

atlantic salmon

salmon rolled in honey and green tea and topped with
edamame and shitake mushrooms 127

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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 110

vegetable napoleon
roasted portabella mushrooms, squash, fresh spinach and italian style mozzarella cheese, adorned with
roasted red pepper coulis 110

COMBINATION ENTREES

land and sea duo
petite filet mignon in gorgonzola cream sauce accompanied by your choice of spice seared
jumbo shrimp or jumbo sea scallops 136

filet and crab cake
herb rubbed petite filet mignon paired with pan fried crab cake with a
stone ground mustard sauce 136

filet and chicken
petite filet mignon and olive oil basted chicken breast with
wild mushroom and sun dried tomato demi glace 133

ACCOMPANIMENTS

creamy three cheese risotto
herb roasted red skinned potatoes
potatoes dauphinoise
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 spinach 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

lobster ravioli

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

martini shrimp display

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

brie cheese with strawberry on date nut bread

prosciutto di parma and cantaloupe melon on toasted baguette

hot

miniature beef wellington

spicy beef empanada

sesame chicken medallions with teriyaki sauce

hibachi chicken sate with sweet and sour glaze

mushroom vol au vent

cinnamon sweet potato puff (*contains nuts*)

additional butler passed hors d oeuvre 4 per piece

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 crositini and foccacia bread 7

raw bar

featuring traditional tuna and california sushi rolls displayed with soy sauce, wasabi, pickled ginger; jumbo poached shrimp and crab claws paired with tangy cocktail sauce 15

additional cheese, fruit, or crudité display 5 per person

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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 starbucks 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 135

three entrees 140

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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

4 hour premium hosted bar

custom designed wedding cake

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

130 per person

(*) a carver or chef attendant is recommend for each station at 150 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 bethel bakery}

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
cruzan rum
beefeater gin
johnnie walker red label scotch
jim beam bourbon
captain morgan
seagrams whiskey
domestic beer
import or craft beer
canyon road chardonnay
canyon road white zinfandel
canyon road 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 label scotch
jack daniels bourbon
captain morgan
crown royal whiskey
domestic beer
import or craft beer
canyon road chardonnay
canyon road white zinfandel
canyon road 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 offers an unlimited soda and juice bar at 15 per person.

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SIGNATURE ENHANCEMENTS

{make your day extraordinary with a customized reception}

satin package linen upgrade 2

chavari chairs 7
+\$250.00 delivery

chair covers/sashes 5+

additional linens & upgrades 25+

customized ice display 600

intermezzo course (sorbet) 3

additional servers 150
(minimum 4 hours, standard 1 server per 20 guests)

additional bartenders 150
(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

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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 starbucks 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, bagels, and 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, whole wheat, rye, and Italian breads,
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 26

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 36

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 \$2.00/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 6 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 for all outside vendors involved with the wedding.

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