

WELCOME TO YOUR BEGINNING



{WESTIN KOSHER WEDDINGS}

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

ALL YOU NEED TO DO TO MAKE YOUR DREAMS COME TRUE

*Let us turn your very special day into a most memorable occasion at the
Westin Convention Center, Pittsburgh*

DIAMOND EXTRAVAGANZA WEDDING EXPERIENCE

choice of one cocktail reception display
selection of hot and cold canapés butler passed during cocktail reception
four-hour premium bar package
three-course sit down dinner or elegant buffet
luxurious floor length linens from our exclusive collection

Exclusively for the Bride and Groom

complimentary luxurious overnight accommodations
celebration toast

Package pricing listed next to entrée choice.

ALL ITEMS ARE PREPARED IN OUR DEDICATED KOSHER KITCHEN ON PROPERTY

BUTLER PASSED COCKTAIL HOUR

Cocktail hour includes one hour of cocktails, a selection of three canapés and one display

BUTLER PASSED

(select three from cold or hot)

cold

ratatouille in filo

tuna filled cherry tomatoes

Kalamata olive tapenade on toasted baguette

hot

potato pancakes with apple sauce

vegetable egg rolls with ginger soy dipping sauce

potato knish

DISPLAYED ITEMS

(select one)

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

medley of seasonal fruits

please inquire for seasonal selections

FIRST COURSE

(SELECT ONE)

SOUPS

wild mushroom soup with fresh chives

tomato bisque

three onion soup

mushroom barley

black bean soup with fresh cilantro

SALADS

Westin greens

garden greens mixed with tomatoes, diced cucumbers, and Kalamata olives,
accompanied with lemon or red wine vinaigrette

Boston Bibb salad

hearts of palm, plum tomatoes, and roasted pine nuts
accompanied with raspberry tarragon vinaigrette

spinach salad

organic spinach with sliced mushrooms, honey roasted
pecans, and diced red onions,
accompanied with honey Dijon dressing

romaine hearts salad

radicchio, mandarin oranges, and roasted walnuts,
accompanied with honey balsamic dressing

SECOND COURSE

(SELECT ONE)

ENTREES

All entrees include individual challah, creamy margarine, a choice of starch and market fresh vegetable, and freshly brewed regular and decaffeinated coffee and tea.

roast chicken breast
succulent chicken breast with sliced artichokes,
mushrooms, tomatoes, and olives

stuffed chicken breast
chicken breast filled with orzo pasta and tomato
topped with sun-dried tomato pesto sauce

chicken piccata
egg battered chicken breast
served with lemon caper sauce

broiled Atlantic salmon
fresh Atlantic salmon with
orange tarragon and fennel chutney

oven poached salmon
perfectly poached salmon
served with white wine dill sauce

pan fried red snapper
red snapper served with black bean and corn relish
lightly drizzled with cilantro infused oil

stuffed Cornish hen
Cornish game hen with wild rice stuffing

roast prime rib of beef
served with natural jus

pan seared rib-eye steak
served with port wine mushroom sauce

THIRD COURSE

(SELECT ONE)

DESSERTS

wedding cake
custom wedding cake of your choice

chocolate mousse
glass displayed; topped with non-dairy cream garnish and seasonal berries

lemon cake
strawberry sauce with non-dairy cream garnish

peanut butter fudge cake
drizzled with chocolate sauce

old-fashioned apple pie
drizzled with caramel sauce

chocolate fudge rum cake
garnished with chocolate sauce and non-dairy cream

chocolate raspberry cake
topped with berry coulis and non-dairy cream

KOSHER WEDDING PACKAGE PRICE LIST

Roast Chicken Breast

\$118

Stuffed Chicken Breast

\$118

Chicken Piccata

\$118

Broiled Atlantic Salmon

\$120

Oven Poached Salmon

\$120

Pan-Fried Red Snapper

\$122

Stuffed Cornish Hen

\$226

Roast Prime Rib of Beef

\$128

Pan Seared Rib Eye Steak

\$128

Additional Fees

Mashiah Fee: \$950

Mashiah fee subject to change without notice

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
Kosher wines

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
Kosher wines

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.

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 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.

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

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 for all outside vendors involved with the wedding.