

In Celebration of your Marriage, the Westin Hotel has prepared the attached sample menus especially for you.



“The ritual of marriage is not simply a social event; it is a crossing of threads in the fabric of fate. “

All of our Wedding Packages will include the items listed below:

Customized Menus

Four Hour Open Bar Consisting of...

One Hour Cocktail Reception

and three hours of open bar service at dinner

Reception featuring a Selection of Displayed and/or Passed Hors D'oeuvres by White Gloved Servers (Hors D'oeuvres based on menu selected)

Champagne Toast

Three or Four Course Served Dinner or Artfully Presented Dinner Buffet

Wine with Served Dinner

*Complimentary Bridal Suite for your Wedding Night
With Champagne and Chocolates*

Preferred Room Rates for your Guests

Reception Buffet

****Sample Menu****

Beverage Service

Four Hours of Call Brand Liquors
Includes Cocktails, Imported and Domestic Beer,
Copperidge Wine, Soft Drinks, Juices and Mineral Water

Hors D'oeuvres

*International Cheese Display
A Variety of Domestic and Imported Cheeses
French Bread and Crackers*

*Creative Crudite
A Bounty Of Garden Fresh Vegetables
Artfully Displayed With Fresh Herb Dips*

Champagne Toast

A Traditional Glass of Champagne for Each Guest

Reception Stations

Please select four

South Of The Border

*Beef and Chicken Fajitas
Flour Tortillas, Chicken Chimichangas
Chili Con Queso, Nacho and
Tortilla Chips
Sour Cream, Salsa Picante,
Cheddar Cheese
Tomatoes, Onions, Olives, Jalapeño Peppers*

China Dragon

*Sweet and Sour Chicken
Stir-Fried Gulf Shrimp and Sea Scallops
Wok Fired Oriental Vegetables
Crispy Fried Vegetable Spring Rolls
Steamed Rice and Soy Sauce*

Top Round of Beef

*Basket of Rye, Sourdough,
Pumpernickel and
Silver Dollar Rolls with Appropriate Sauces*

Fresh Fruit Fantasy

*Seasonal Fresh Fruit with Chocolate Fondue,
Powdered Sugar, and Whipped Cream*

The Mediterranean

*Beef and Chicken Kabobs, Basmati Rice,
Red Onion and Cucumber Salad
Italian Olives, Marinated Mushrooms
Artichokes and Peppers
Italian Breads and Pita Chips*

From Mama Mia's Kitchen...

*Italian Sausage and Penne Pasta
Fettuccini, Tortellini, and Ravioli
Marinara and Alfredo Sauce
Accompanied by Garlic Bread
Freshly Grated Parmesan Cheese*

Whole Roast Tom Turkey

*Cranberry Relish and Petit Muffins,
Assorted Silver Dollar Rolls*

Reception Package includes

Coffee & Dessert Bar featuring Pastries and Decorative Cakes

Dinner Buffet

****Sample Menu****

Beverage Service

Four Hours of Call Brand Liquors
Includes Cocktails, Imported and Domestic Beer,
Copperidge Wine, Soft Drinks, Juices and Mineral Water

Hors D'oeuvres

International Cheese Display
A Variety of Domestic and Imported Cheeses
French Bread and Crackers

Creative Crudite
A Bounty Of Garden Fresh Vegetables
Artfully Displayed With Fresh Herb Dips

Champagne Toast

A Traditional Glass of Champagne for Each Guest

Dinner Buffet Selections

Crisp American Field Salad presented with an Array of Three Composed Salads

Please select three of the following entrees

*Pan Seared Sea Bass
over Vegetable Ratatouille*

*Grilled Chicken with Poached Grapes
White Wine Sauce*

*Chicken Breast with Wild Mushrooms
Roasted Red Pepper Sauce*

*Seven Pepper Crusted Pork Loin
with Wild Mushrooms*

*Shenandoah Rainbow Trout
Stuffed with Spinach and Garlic*

*Herb Crusted Sirloin of Beef
with Green Peppercorn Sauce*

*Breast Of Chicken Mediterranean with Spinach
Capers, Artichoke, and Feta Cheese*

*Pan Seared Salmon Fillet
Roasted Roma Tomato and Lobster Sauce*

*Flank Steak Stuffed With
Red, Yellow and Green Peppers*

*Spanish Paella with Shrimp, Mussels, Chicken
and Chorizo Sausage with Saffron Rice*

Choice of Three Accompaniments

*Wild Rice Pilaf
Spinach Potato Tart
Roasted Red Bliss Potatoes
Roasted Garlic Whipped Potatoes*

*Medley of Fresh Vegetable
Broccoli, Carrots, and Cauliflower
Green Beans and Wild Mushrooms
Fresh Snow Peas and Julienne of Carrots*

*Baskets of Freshly Baked Breads
Dessert Selections from the Chef's Pastry Shop
Freshly Brewed Colombian Coffee, Selection of Imported Herbal Teas*

Silver Plated Service

****Sample Menu****

Beverage Service

*Four Hours of Upscale Brand Liquors
Includes Cocktails, Imported and Domestic Beer,
Copperidge Wine, Soft Drinks, Juices and Mineral Water*

Hors D'oeuvres with Cheese & Crudite Displays

Please Select Four

Passed Butler Style with White Glove Service

*Artichoke and Spinach Tartlet
Chicken Sate with Peanut Sauce
Bruschetta with Plum Tomatoes and Basil*

*Vegetable Quesadilla
Boursin Stuffed Cherry Tomato with Herb
Rosettes of Smoked Salmon on Pumpernickel*

Dinner Service

Please select one

Cream of Asparagus

*Baby Greens with Mandarin Oranges
Citrus Vinaigrette*

Maryland Blue Crab Soup

*Classic Caesar Salad with Herb Croutons
and Parmesan Cheese*

Entrées

Please select an option for your guests: One Entree, Offer a Choice or Create a Duet Plate

All Entrees are accompanied by Fresh Seasonal Vegetables

*Roast Breast of Chicken Stuffed with a
Sun-dried Tomato & Wild Mushroom Duxelle
Seared Shallot Demi Glace and
Long Grain Wild Rice Pilaf*

*Roast Cornish Game Hen with
Cherry and Caramelized Onion Compote
Reduction of Natural Jus
Grilled Elephant Garlic Polenta*

*Grilled Atlantic Salmon
Lemon and Fresh Dill Sauce
Saffron Rice with Red Pepper Confetti*

*Roasted Sirloin of Beef
Cabernet Sauvignon Glace
Roasted Garlic Mashed Potatoes*

Desserts

Kindly Select One

*French Vanilla Ice Cream
with Fresh Berries*

*White Chocolate Mousse in Dark
Chocolate Cup*

*Marbled Cheesecake
Strawberry Sauce*

With Raspberry Coulis

All Dinners are accompanied by Warm French Rolls and Creamy Butter

Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Imported and Herbal Teas

Gold Plated Service

****Sample Menu****

Beverage Service

Four Hours of Upscales Brand Liquors

Includes Cocktails, Beer, Copperidge Wine, Soft Drinks, Juices and Mineral Water

Hors D'oeuvres with International Cheese and Crudite Displays

Please Select Four~Passed Butler Style

Mini Crabcakes

Smoked Salmon Mousse on European Cucumber

Sea Scallops Wrapped in Smoked Bacon

Brie and Raspberries Baked in Phyllo

Trifled Chicken Mousse served in Mini Tartlet

Beef and Mushroom Duxelle en Croute

Dinner Service

First Course

Please select one

Gulf Shrimp and Roasted Red Pepper Bisque

Consommé of Seasonal Vegetables

*Hearts of Romaine with Roma Tomatoes
Hand Grated Parmesan Cheese, Peppercorn Dressing*

*Fresh Baby Spinach with Roasted Pine Nuts
Mandarin Orange Vinaigrette*

Intermezzo

Selection of Lemon, Mango or Passion Fruit Sorbet

Entrée

Please Select an option for your guests: One Entrée, Offer a Choice or Create a Duet Plate

All Entrees are accompanied by Fresh Seasonal Vegetables

*Pan Seared Chicken Breast with
Orange and Fig Chutney
Port Wine and Citrus Glace
Moroccan Cous Cous*

*Mustard Encrusted Roast Tenderloin of Beef
with Wild Mushroom Ragout
Cabernet Sauvignon Glace
Baby Spinach and Potato Terrine*

*Braised Filet of Sea Bass
Glazed in Basil Infused Oil
Saffron Risotto Diamond*

*Loin of Pork with Fresh Rosemary
Caramelized Shallot Sauce
Roasted Garlic Mashed Potatoes*

Dessert

Kindly Select One

*Fresh Fruit Tart
with Passionfruit Sauce*

*Vanilla Bourbon Checkerboard Cake
with Caramel Sauce*

*Chocolate Raspberry Roulade
with Raspberry Coulis*

*All Dinners are accompanied by Warm French Rolls and Creamy Butter
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Imported and Herbal Teas*

Platinum Plated Service

****Sample Menu****

Beverage Service

Four Hours of Premium Brand Liquors
Includes Cocktails, Imported and Domestic Beer,
Copperidge Wine, Soft Drinks, Juices and Mineral Water

Hors D'oeuvres with International Cheese and Crudite Displays

Please Select Four

Passed Butler with White Glove Service

Petit Maryland Crab Cakes	Roast Duck and Mango Rolls
Lobster Medallions with Caviar	Avocado Salsa and Grilled Shrimp
Roasted Beef Pinwheel Topped with Horseradish	Tuna Tartar served on Crisp Tortilla, Crème Fraiche

Dinner Service

First Course

Kindly Select One

Grilled Vegetable Timbale	Essence of Saffron with Grilled Sea Scallops
Grilled Shrimp and Asparagus Salad Served with Lemon Basil Vinaigrette	Salad of Baby Greens, Warm Goat Cheese Tartlette Orange Balsamic Vinaigrette

Intermezzo

Selection of Lemon, Mango or Passion Fruit Sorbet

Entrée

Kindly Select One

All Entrees are accompanied by Fresh Seasonal Vegetables

Pan Seared Ahi Tuna with Black & White Sesame Seeds Enoki Mushrooms and Tamarind Glace Jasmine Rice Pilaf with Golden Confetti	Grilled Filet Mignon of Angus Beef Laced with Gorgonzola Cheese Sun Dried Tomato Glace Medley of Mushrooms in Yukon Potato Basket
Petit Filet Mignon of Beef Grilled Black Tiger Shrimp Classic Sauce Bearnaise Baby Spinach and Potato Terrine	Breast of Chicken Stuffed with Backfin Crab Pan Seared Norwegian Salmon Roasted Red Pepper Sauce Saffron Risotto Diamond

Dessert

Kindly Select One

Fresh Fruit Bavarian with Passionfruit Sauce	White Chocolate Mousse in a Chocolate Tulip with Raspberry Coulis	Classic Tiramisu with Hand Painted Plate
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*All Dinners are accompanied by Warm French Rolls and Creamy Butter
Freshly Brewed Colombian Coffee, Selection of Imported and Herbal Teas*