

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) 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, Sheraton 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

Cajun Shrimp on Cornbread

Chipotle Remoulade

Chicken Satay

Spicy Peanut Sauce

Baked Brie, Pear and Almond

Puff Pastry

Miniature Crabcakes

Remoulade

Parmesan Breaded Artichoke Hearts

Goat Cheese Filling

Short Ribs and Wild Mushroom Spring Roll

Truffle Aioli

Display Stations

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
 - Specialty Drink
- Choice of 2 Butler Passed Hors d'Oeuvres
- 3 Course Dinner Plated Entrée with choice of (2) entrees,
Salad, Vegetable and Starch
 - Champagne Toast
- Custom Wedding Cake from Artistic Desserts (Gold Level)
 - Use of Ballroom and Gallery for wedding
- Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$100++ per person

\$1000 Ballroom Room Rental

++Prices above are exclusive of MD Sales Tax (6%) & Service Charge (22%)

WEDDING PACKAGE - GOLD

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

...And everything included on page 1

\$110++ per person

\$1000 Ballroom Room Rental

++Prices above are exclusive of MD Sales Tax (6%) & Service Charge (22%)

WEDDING PACKAGE - PLATINUM

- 5 Hour Familiar Brand Open Bar for Cocktail Hour
 - Specialty Drink
- 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
 - Champagne Toast
- Custom Wedding Cake from Artistic Desserts (Gold Level)
 - Use of Ballroom and Gallery for wedding
 - Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$120++ per person

\$1000 Ballroom Room Rental

++Prices above are exclusive of MD Sales Tax (6%) & Service Charge (22%)

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 pp*
- Chiavari Chairs and Specialty Linens (over 300 colors and styles to choose from): \$14pp*
- Dinner Entrees can range from \$2 - \$5 additional depending on option*

FAMILIAR BRAND BAR

Cocktails

Smirnoff, Beefeaters, Johnnie Walker Red,
Jim Beam, Sauza silver and Seagrams 7

Wines

Century Cellars BV Chardonnay, Placido Pinot Grigio,
Century Cellars BV Cabernet Sauvignon and Glass Mountain Merlot

Domestic

Budweiser, Bud Light,

Import

Amstel Light, Heineken and St. Pauli Girl N.A

Assorted Coke® Products, Juices
Still and Sparkling Bottled Water

****Appreciated Bar (Favorites Bar):*** Jack Daniels, Johnnie Walker Black, Absolut, Bombay Sapphire,
CrownRoyal, Jose Cuervo Silver, Bacardi Superior, Wines: Magnolia Grove Chardonnay,
Magnolia Grove Cabernet Sauvignon, Cellar No 8 Merlot