

WELCOME

Begin your journey at The Westin Southfield Detroit, where new beginnings are created. Our hotel is ready to lend its dramatic beauty, vibrant atmosphere and stellar service to your wedding. Everything surrounding your big day will feel special. We can host your ceremony and reception in one of our beautiful ballrooms or the Town Center Garden Atrium. Our team creates special wedding packages with you in mind.

PLEASE CONTACT OUR
WESTIN WEDDING SPECIALIST
AT 248.728.6504

THE WESTIN SOUTHFIELD DETROIT 1500 Town Center Southfield, MI 48075 248.827.4000 WestinSouthfieldDetroit.com





LOCATION

A Memorable Destination

The Westin Southfield Detroit is located minutes away from downtown and the Detroit Metro Airport. Your guests can make themselves at home in our newly refreshed spaces before experiencing the Motor City. Our location makes it easy to explore the metro area's wide range of pro sports, dining and shopping options, including the Somerset Collection. The Henry Ford Museum, Greenfield Village and Detroit Zoo also provide family-friendly interactive fun.



VENUES

The Algonquin Ballroom

With its neutral-toned décor and dramatic ceilings, the Algonquin Ballroom is the perfect venue to create your ideal theme. This ballroom will seat 250 guests for dinner and dancing, and 300 guests for a dinner only. Our spacious Algonquin Foyer is great for cocktail receptions prior to dinner and dancing.

ROOM RENTALS STARTING AT:

Ceremony Only: \$4,000 Reception Only: \$2,000

Ceremony and Reception: \$2,500

FOOD + BEVERAGE MINIMUMS STARTING AT:

Friday: \$13,000 Saturday: \$15,000 Sunday: \$12,000



VENUES

The Town Center Garden Atrium

Our Town Center Garden Atrium gives you an "outdoor wedding" without the temperament of the weather. This space can creatively seat up to 280 guests for your wedding reception. With 25-foot olive trees, tropical plants and a water fountain, it's like walking into the Mediterranean.

ROOM RENTALS STARTING AT:

Ceremony Only: \$5,000

Must be followed by a reception in one of the ballrooms. Only applicable for Fridays and Sundays in the off-season

Reception Only: \$5,500

Ceremony and Reception: \$6,000

FOOD + BEVERAGE MINIMUMS STARTING AT:

Friday: \$16,000 Saturday: \$17,000 Sunday: \$16,000



VENUES



The Charlevoix Ballroom

Smaller and more intimate, the Charlevoix Ballroom resembles the Algonquin Ballroom in its entirety. This ballroom can seat 100 guests for dinner and dancing and 180 guests for dinner only.

ROOM RENTALS STARTING AT:

Ceremony Only: \$2,000 Reception Only: \$1,000

Ceremony and Reception: \$1,500

FOOD + BEVERAGE MINIMUMS STARTING AT:

Friday: \$8,000 Saturday: \$10,000 Sunday: \$7,000



Breathe, laugh and embrace your special day with the help of our detailed wedding consultant and our attentive banquet staff. You will build a unique relationship while you anticipate your wedding day! Select our complete wedding package or allow us to customize a menu of your very own.

Our Westin Wedding Package begins at \$104 per guest and includes:

- Four-hour appreciated bar package including a champagne toast for all of your guests
- Butler-passed hors d'oeuvres
- Plated salad with rolls and butter
- Plated meal service with a protein, a starch and a vegetable
- Complete reception setup including tables, risers, dance floor, floor-length white linens, white or black napkins, chair covers and a sash
- Gold or silver chargers, selection of house centerpieces and table numbers
- Complimentary cake-cutting service
- As your evening ends, the bridal couple can escape to a complimentary deluxe guest room suite
- Discounted guest room rates for family and friends

All pricing and service charges are subject to change. 25% service charge, 6% tax







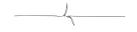
Cocktail Hour

PASSED HORS D'OEUVRES

Please select four

- Mushroom Duxelle Crostini with Tomato Leek Compote - VEGAN
- Ratatouille and Pearl Couscous Shooter with Herbed Champagne Vinaigrette - VEGAN
- Cucumber Hummus Canapé VEGAN
- Tomato Basil Bruschetta with Balsamic Drizzle
- Apple and Brie Bruschetta
- Parmesan Breaded Artichokes
- Spanakopita with Feta and Spinach Filled Phyllo Dough

- Southwestern Chicken Tortilla Cone
- Bacon Wrapped Chicken Skewer with Onion Jam
- Sesame Chicken Tender Skewer
- Mini Reubens with Kraut
- Beef Tenderloin Crostini with Boursin Cheese
- Short Rib Loaded Potato Skin
- Coconut Shrimp
- Smoked Cheddar Grit Cake Topped with Red Pepper Shrimp
- Shrimp Shooters Add \$2 pp



Salads

Please select one

CRISP MIXED GREEN SALAD

Mixed Greens with Carrot, Tomato, Onion and Cucumber

CLASSIC CAESAR SALAD

Tossed Romaine Lettuce with Parmesan Cheese and House Focaccia Croutons

UPGRADED SALADS

MICHIGAN HARVEST SALAD

\$3 PER PERSON

Mixed Baby Lettuce, Sliced Cucumber Ribbons, Sliced Carrot Ribbons, Crumbled Bleu Cheese, Michigan Cherries, Candied Walnuts, Slivered Beets and Glazed Honey Apple Slices

SPINACH AND STRAWBERRY SALAD \$3 PER PERSON

Baby Spinach Salad with Fresh Strawberries, Candied Pecans, Crumbled Blue Cheese Served with Balsamic Vinaigrette Dressing

POACHED PEAR SALAD

\$3 PER PERSON

Spinach and Arugula with Goat Cheese, Poached Pears, Grilled Asparagus Served with Champagne Vinaigrette Dressing

We pride ourselves in providing gluten-friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.







Entrées

All package entrées include your personal choice of vegetables and starch, warm rustic artisan rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee, hot tea selection and iced tea.

Please select three (one option being vegetarian)

Balsamic Onion Reduction, Cabernet Mushroom

Demi-Glaze or Blue Cheese Crumbles

3 3	,		
CLASSIC CHICKEN MARSALA Sautéed Chicken Topped with Mushrooms, Parsley and Marsala Wine Sauce	\$104	SEASONAL RAVIOLI Asparagus Ravioli with Masca Light Pesto or Butternut Squa Apple Butter Sauce *Seasona	ash Ravioli with
PANKO & HERB CRUSTED CHICKEN Parsley, Thyme and Oregano Crusted with Orange Citrus Demi-Glaze	\$104	GRILLED VEGETABLE NAPOLEON Layers of Balsamic Marinated Grilled Vegetable	
BOURSIN & HERB STUFFED CHICKEN Topped with Garlic Herb Sauce	\$106	\$106 ASIAGO GNOCCHI Truffle Cream Sauce with Sun Dried Tomatoes, Spinach and Mushrooms FILET MIGNON & SALMON DUET	
ATLANTIC SALMON Choice of Green Tea Glaze, Lemon Garlic Butter or Chili Caper Sauce	\$106		
SEA BASS Topped with White Wine Lemon Butter Sauce	\$108	FILET MIGNON & CHICKEN CHICKEN & SALMON DUET	\$126 \$125
BRAISED BEEF SHORT RIB Topped with Cabernet Demi-Glaze	\$110	STARCH Seasonally Inspired	VEGETABLES Broccolini with Lemon &
ROSEMARY & GARLIC TENDERLOIN OF BEE Rosemary and Garlic Rubbed Grilled	EF \$116	Risotto Wild Rice Pilaf Garlic Smashed Potatoes	Garlic Zucchini Provençal Grilled Asparagus
Tenderloin of Beef topped with Au Jus	\$120	Roasted Red Skin Potatoes	Green Beans & Slivered Carrots
Topped with your Choice of Goat Cheese and		Dauphinoise Potato +\$3	Seasonal Vegetable Medley

Duchess Potato

Medley

+\$3





Open Bar

APPRECIATED Four Hours Included In Package | Each Additional Hour: \$12

Liquor Wine- Chloe

Vodka- New Amsterdam Cabernet Sauvignon

Rum- Don Q Cristal Pinot Noir Gin- Gordon's Merlot

Bourbon- Jim Beam Chardonnay
Tequila- Camarena Silver Sauvignon Blanc
Triple Sec - DeKuyper Pinot Grigio

Scotch- Grants Brandy- E&J

DISTINCTIVE Upgrade: \$14 | Each Additional Hour: \$14

Liquor Wine

Vodka- Ketel One Cabernet Sauvignon- Silver Rum- Bacardi Superior Pinot Noir- Imagery

Gin- Hendricks Merlot- Decoy

Bourbon- Maker's Mark Chardonnay- Chalk Hill

Tequila- Casamigos Repo Sauvignon Blanc- Clos Pegase Triple Sec- Cointreau Pinot Grigio- Santa Marghertia

Scotch- Johnnie Walker Black Moscato- Vietti

Brandy- Courvoisier VSOP

BEER Select Four (Included With All Packages)

Angry Orchard Dogfish Head Miller Lite
Blue Moon Heineken Stone IPA
Bud Light Guiness Truly
Coors Light Michelob Ultra Weissbier

\$ 175 Bartender Fee Per Additional Bartender | 25% Service Charge and 6% Sales Tax





Late-Night Snacks

Subdue to your evening cravings with the addition of a late night snack

CONEY TABLE All-Beef Hot Dogs with Chopped Onion, Relish, Chili, Nacho Cheese, Sauerkraut and House-Made Chips	\$10
SLIDER TABLE Mini Burgers with Pickles, Chopped Onions, Cheese, Mustard, Ketchup and House-Made Chips	\$10
NACHO TABLE Tortilla Chips with Nacho Cheese, Diced Tomato, Diced Onion, Sliced Jalapeño Peppers, Sour Cream and Salsa	\$10
FLATBREAD PIZZA STATION Chef's Selection Assorted House-Made Pizza	\$10
FRY BAR Assorted Types of French Fries with Their Accompaniments	\$10
CHICKEN STRIPS Breaded Chicken Strips with Assorted Dipping Sauces	\$10
PRETZEL BAR Hot Pretzel Bites with Assorted Dipping Sauces	\$10





Desserts

Enhance your meal

PETIT FOURS	\$40 PER DOZEN
FRUIT TARTS	\$40 PER DOZEN
FRESH FRUIT KABOBS	\$4 EACH
MINI PASTRIES & DESSERT BARS	\$40 PER DOZEN
MINI CUPCAKES	\$40 PER DOZEN
CAKE POPS	\$40 PER DOZEN
CHOCOLATE-COVERED STRAWBERRIES	\$40 PER DOZEN
ASSORTED MINI ECLAIRS	\$40 PER DOZEN
MINI CREPES – STRAWBERRIES AND WHIPPED CREAM	\$40 PER DOZEN
ASSORTED MOUSSE SHOOTERS	\$40 PER DOZEN
MINI BROWNIE CUP – CHOCOLATE SAUCE AND WHIPPED CREAM	\$40 PER DOZEN
MINI CHOCOLATE RICE KRISPIES CUP - CHOCOLATE SAUCE	\$40 PER DOZEN
MACARONS	\$40 PER DOZEN
DESSERT DISPLAY (4) ITEMS FROM DESSERT LIST ABOVE	\$16 PER PERSON
ENHANCED COFFEE STATION	\$12 PER PERSON

Starbucks® Coffee Service Presented with Chocolate Shavings, Flavored Syrups, Honey, Cinnamon Sticks, Biscotti, Rock Candy, Swizzle Sticks, Crushed Peppermint Candy, Whipped Cream, Caramel and Chocolate Sauce



GUEST ROOMS

Special group rates are offered along with a personalized booking link so your guests can conveniently make reservations. We have a variety of room types and suites to meet all guest's needs.

A complimentary night in one of our Deluxe Suites is included in the wedding package for the newlyweds to escape to after the evening ends.

SUITE OPTIONS

Our Luxury Presidential Suite and Hospitality Suites are the perfect locations for you and your wedding party to get ready in for the big day. Accompanied by two connecting guest rooms, the Hospitality Suite's open floor plan makes this the optimal place to relax before the wedding celebration or after.





THE WESTIN SOUTHFIELD DETROIT

1500 Town Center, Southfield, MI 48075 248.827.4000 WestinSouthfieldDetroit.com