

# WESTIN®

HOTELS & RESORTS

The Westin Cleveland Downtown  
2023



## Eat Well

Stay focused and energized during your meeting  
with these nutritious and energizing foods.

Dishes designed to stimulate your brain  
and fuel your productivity.



# PACKAGES

## ALL PACKAGES INCLUDE

- Complimentary Guestroom on Wedding night with Upgrade to Grand or Penthouse Suite for Couple
- Two Complimentary Suite Upgrades for Couple's Parents Based on Availability
- Discounted Room Rates with Personalized Reservation Link | 20 room minimum
- Complimentary Get Ready Room Up to 8 Hours
- Complimentary use of Public Space for Bridal Party Photography
- Complimentary Menu Tasting for up to Six Guests
- House Tables, Chairs, Dance Floor and Stage
- Assorted Colored Floor Length Linens, Napkins and Floating Candle Centerpiece
- Three Course Plated Dinner or Buffet Dinner (additional Fee applies)
- Custom Wedding Cake from Wild Flour Bakery
- Complimentary Cake Cutting and Serving
- Complimentary Sparkling Wine Toast for all Guests (21 & up)
- Complimentary Valet Parking for the Wedding Couple
- Earn Up To 60,000 Marriott Bonvoy Points on Eligible Rooms, Food and Beverage Spend (2 Points Per \$1 USD)

## CEREMONIES

### \$750.00 Each

The ceremony takes place from one to three hours in length including set up time. All décor and structures must be removed by your vendor immediately following the ceremony. Your fee also includes:

- Dedicated Ceremony Event Space During Contracted Times
- Small Stage for Officiant and Couple
- Infused Water Station
- Wedding Ceremony Rehearsal the Day Prior to Wedding Date *(Based Upon Availability)*

## VENUES

### Orchid Ballroom *(East for Ceremony)*:

- Up to 350 Guests for Indoor Ceremony with Stage
- Up to 400 Guests for Wedding Reception with Dance Floor

### Vanda North & South:

- Up to 100 Guests for Indoor Ceremony with Stage
- Up to 60 Guests for Wedding Reception with Dance Floor

## WEDDING PACKAGES

### Silver | 119

#### One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Three (3) Passed Hors d' Oeuvres
- Crudité Display

#### Four Hour Dinner Reception

- Four Hour Traditional Open Bar
- Three Course Plated Dinner
  - Choice of Starter
  - Choice of Two (2) Entrées + Vegetarian Entrée
  - Wedding Cake

### Gold | 139

#### One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Three (3) Passed Hors d' Oeuvres
- Choice of Two (2) Reception Displays

#### Four Hour Dinner Reception

- Four Hour Traditional Open Bar
- Two Course Plated Dinner
  - Choice of Starter
  - Choice of Two (2) Entrées + Vegetarian Entrée
  - Wedding Cake
- House Wines with Dinner

### Titanium | 169

#### Chivari Chairs

#### Penthouse Suite for Bride and Groom

#### One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Three (3) Passed Hors d' Oeuvres
- Choice of Two (2) Reception Displays

#### Five Hour Dinner Reception

- Five Hour Premium Open Bar
- Four Course Plated Dinner
  - Choice of Starter
  - Choice of Intermezzo
  - Choice of Duet Entrée + Vegetarian Entrée
  - Wedding Cake
- House Wines with Dinner
- Choice of Late Nite Snack

SPECIAL MENU PRICING

Children's Meals | (For Guest Under 12 Years) | 50

- Chicken Fingers and French Fries
- Cheeseburger and French Fries
- Macaroni & Cheese and Fruit Cup

Fruit Juice

Vendor Meals | 50

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# RECEPTION

## PASSED HORS' D'OEUVRES SELECTION

### Chilled Specialties

- Deviled Eggs
- Balsamic Fig and Goat Cheese Focaccia
- Caprese Skewer | Mozzarella, Cherry Tomato, Torn Basil, Balsamic Drizzle
- Smoked Salmon Mousse | Pumpernickel Round, Capers
- Mediterranean Antipasto Skewer | Tomato, Kalamata, Mozzarella, Artichoke
- Curried Chicken Salad | Wonton Cup
- Melon Wrapped in Prosciutto (DF)
- Tomato Basil and Burrata Bruschetta
- Tiger Shrimp Ceviche Shooter | Tomato Chili Gazpacho | Add 2
- Shaved Coppa | Pistou, Arugula, Olive Bread Crostini | Add 2
- Ahi Tuna Tartar | Wonton Chip | Add 2
- Smoked Honey Duck Breast | Grilled Bread, Orange Segment, Roasted Garlic | Add 4
- Glazed Tenderloin | Horseradish Cream, Crostini | Add 4

### Hot Specialties

- All-Beef Cocktail Franks en Croute | Dijon Mustard
- Baked Raspberry and Brie in Puff Pastry
- Crispy Vegetable Spring Roll | Sweet Thai Chili
- Edamame Dumpling | Citrus Ponzu
- Wild Mushroom Tart
- Chicken Empanada | Chimichurri
- Chicken Satay | Scallion Cilantro Sauce
- Miniature Smoked Chicken Quesadilla | Salsa
- Spanakopita
- Parmesan Arancini | Tomato Jam
- Scallops Wrapped In Bacon (DF) | Add 2
- Brisket Empanada | Add 2
- Beef Skewer | Chimichurri Sauce | Add 2
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce (DF) | Add 2
- Coconut Shrimp | Sweet Thai Chili | Add 3
- Lump Crab Cake | Lemon Aioli | Add 4
- Mini Duck Confit Tart | Parsnip Puree, Onion Confit | Add 4
- Miniature Beef Wellington | Horseradish Chive Cream | Add 3

## ACTION STATION ENHANCEMENTS

Prices Based on 60 Minutes of Service

### Custom Pasta Creations | 17

**Pastas** | Penne, Cavatappi, Cheese Tortellini

**Sauces** | Tomato Basil, Garlic Alfredo, Spinach Pesto

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

**Toppings** | Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom, Garlic Confit, Sundried Tomato, Parmesan Cheese  
Roasted Garlic and Cheese Bread

*\*\*Gluten Free Available Upon Request*

### Gourmet Mac n' Cheese | 17

**Elbows** | New York Sharp Cheddar Sauce

**Orecchiette** | Monterrey Jack Cheese Sauce

**Proteins** | *Select Three* | Grilled Chicken, Pulled Pork, Smoked Bacon, Rock Shrimp

**Toppings** | Sautéed Mushrooms, Steamed Broccoli, Chives, Roasted Red Pepper, Tomatoes, Fresh Peas, Black Olives, Panko Bread Crumbs, Buffalo Sauce, BBQ Sauce

### Farm Stand “Chop Chop” Salad | 14

**Greens** | Romaine Hearts, Soft Baby Field Greens, Baby Spinach Leaves

**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Golden Raisins Julienne Peppers, Olives, Candies Walnuts, Parmesan, Feta, Smoked Bacon, Eggs, Housemade Croutons

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Red Wine and Honey Vinaigrette  
Artisan Rolls | Sweet Cream Butter

### Grits Bowl | 22

Creamy White Cheddar Stone Ground Grits

Blackened Chicken, Andouille Sausage, Jumbo Gulf Shrimp  
Roasted Mushrooms, Smoked Gouda, Parmesan  
Housemade Hot Sauce

### Brussels Sprouts | 20

Sautéed Brussels Sprouts | Garlic and Lemon Aioli

Shaved Brussels Sprouts | Red Onion, Lemon, Pecorino, Olive Oil, Tuscan Chianti Vinegar

Pan-Browned Brussels Sprouts | Hazelnuts  
Parmesan Crisps

RECEPTION DISPLAY SELECTION

**Artisanal Cheese** | Assorted Domestic, Imported and Local  
Cheeses, Dried Fruits, Nuts, Fresh Berries, Preserves  
Whole Grain and Water Crackers, Sliced Baguettes

**Crudités** | An Array of Fresh, Grilled, and Marinated Vegetables, Creamy  
Hummus, Spicy Ranch and Onion Dips  
Housemade Pita Chips

**Bruschetta Display (V)** | Tomato Basil, Gribiche, Forest Mushroom  
Focaccia Crostini

**Charcuterie** | Add 3  
Assorted Imported and Domestic Meats and Cheeses  
Pickled House Vegetables, Olives, Mushrooms, Pepperoncini, Bell  
Peppers, Dried and Fresh Fruit, Assorted Nuts  
House-Made Preserves and Mustards  
An Assortment of Crackers and Crostini

**Mezza Table** | Add 4  
Roasted Garlic Hummus (V, GF)  
Spinach and Feta Spanakopita (V)  
Tomato and Parsley Tabbouleh  
Tzatziki  
Citrus Peel and Herb Marinated Mediterranean Olives  
Marinated Feta with Virgin Oil, Toasted Pine Nuts and Mint  
Toasted Pita Chips (V), Garlic and Rosemary Flatbread

**Slider Bar** | Add 5  
*Choice of Three | One of Each per Guest*  
*Brioche Buns*

- **All American Beef** | Cheddar Cheese, Frizzled Onion, Garlic Aioli, Pickle
- **Smoked Brisket** | Pickled Red Onions, Chipotle Honey BBQ Sauce
- **Apple Cider Pulled Pork** | Coleslaw, Carolina Gold BBQ Sauce
- **Hot Nashville Chicken** | Raclette Swiss, Pickle, Hot Sauce
- **Impossible Burger** (VE, V) | Sautéed Spinach, Tomato, Pickled Onion, Herb Aioli
- **Jumbo Lump Crab Cake** | Remoulade | Add 8

**Street Tacos** | Add 5  
**Select Two Protein** | Al Pastor, Carne Asada, Braised Short Rib, Chicken  
Tinga, Chile Lime Shrimp  
**Toppings** | Shredded Cabbage, Shaved Radish, Chopped Onion, Grilled  
Pineapple, Cilantro, Red and Green Salsas, Cotija, Pickled Red Onion,  
Jalapeno, Guacamole, Sour Cream  
Corn and Flour Tortillas

**Build Your Own Rice Bowl** | 26  
Steamed and Fried Jasmine Rice, Lo Mein Noodles  
Grilled Shrimp, Vegetable Curry, Beef Bulgogi  
Soy Beans, Fried Wontons Strips, Toasted Peanuts, Sesame Seeds, Asian  
Pickled Vegetables, Cabbage, Beans Sprouts, Carrots, Broccoli  
Sriracha Sauce, Soy Ginger, Miso Aioli

**Pierogi Table** | 15  
Braised Short Rib, Potato & Cheddar, Mushroom & Spinach  
Sour Cream, Bigos (Hunter Stew)

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eggs, meat, poultry, shellfish or seafood may increase your risk of  
foodborne illnesses.*

# PLATED AFFAIRS

## FIRST COURSE

Please Select One

- **Classic Caesar Salad** | Romaine Hearts, Housemade Croutons, Parmesan, Creamy Caesar Dressing
- **Mixed Green Salad** | Carrot, Grape Tomato, Cucumber, Shaved Radish, Red Wine Herb Vinaigrette
- **Spinach Salad** | Baby Spinach, Poached Pear, Slivered Almonds, Crumbled Feta, White Balsamic Vinaigrette
- **Classic Wedge** | Diced Tomato, Crispy Bacon, Candied Pecans, Gorgonzola Crumbles, Ranch Vinaigrette
- **Roasted Beet Salad** | Red and Gold Beets, Arcadian Greens, Goat Cheese, Pistachio, Apple Cider
- **Hibiscus Poached Pear** | Spinach, Black Pepper Cashews, Gorgonzola Dolce, Honey Vinaigrette (V, GF) | Add 4
- **Caprese** | Beefsteak Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Drizzle
- **Tomato Bisque** | Basil Oil, Parmesan, Micro Greens
- **Mushroom Bisque** | Sherry Drizzle

## INTERMEZZO

Included in Titanium Package, or Add 5

- Watermelon-Mint Garnish (V)
- Champagne-Strawberry Garnish (V)
- Lemon-Basil Garnish (V)
- Raspberry-Candied Lemon Peel Garnish (V)
- Tangerine-Micro Shiso (V)

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## MAIN COURSE

Please Select Two Entrées plus a Vegetarian Entrée

Chef's Selection of Seasonal Vegetable

- **Rosemary Brick Chicken** | Garlic Mashed Potato, Thyme Jus
- **Garlic Lemon Roasted Chicken Breast** (GF) | Sweet Potato Mash, Pan Jus
- **Braised Beef Short Ribs** | Melted Leek Whipped Potato, Horseradish Crème Fraiche
- **Peppercorn Crusted NY Strip** | Potato Gratin, Mushroom Demi-Glace
- **Filet Mignon** | Horseradish Whipped Potatoes, Malbec Reduction
- **Grilled 6oz South Salmon** | Quinoa Fried Rice, Bourbon Glaze
- **Blackened Red Fish** | White Cheddar Grits, Cajun Cream Sauce

### Select Vegetarian Entrée

- **Portobello and Carnaroli Risotto** | Balsamic Poached Shallot, Arugula
- **Butternut Squash Ravioli** | Sautéed Shitake, Parmesan Cheese, Sage Cream Sauce
- **Quinoa Pasta** | Edamame, Radish, Roasted Mushrooms, Blistered Tomatoes, Lemon Broth (VE, DF, GF)

### Duet Enhancements

Add to Any Entrée

- **Seared Salmon** (GF) |Thyme Beurre Blanc | 12
- **Grilled Jumbo Shrimp** (3) (GF) | Lemon Caper Herb Butter | 14
- **Sea Bass** | Saffron Beurre Blanc | 16
- **Sliced Tenderloin** (GF) | Demi-Glace | MP
- **Jumbo Lump Crab Cake** | Lemon Ailoi | MP

# BUFFET AFFAIRS

## BUILD YOUR OWN BUFFET | Add 20 to Package Price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

### STARTERS

Please Select Two

- **Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan, Housemade Croutons, Caesar Dressing
- **Mediterranean Salad** | Baby Greens, Olives, Crumbled Feta, Oven Roasted Tomato, Cucumber, Lemon Vinaigrette
- **Southwest Salad** | Mixed Greens, Grape Tomatoes, Black Beans, Roasted Corn, Red Bell Pepper, Jicama, Housemade Croutons, Lime Yogurt Dressing
- **Israeli Couscous Salad** | Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Roasted Vegetable Display** | Roasted Peppers, Heirloom Cherry Tomatoes, Porcini Mushrooms, Zucchini, Yellow Squash
- **Caprese Display** | Fresh Mozzarella, Heirloom Tomato, Basil Chiffonade, Balsamic Reduction
- **Chicken and Tortilla Soup** | Cojita Cheese, Sour Cream, Green Onion
- **French Onion Soup** | Gruyere, Herb Crostini
- **Italian Ditalini & Escarole Soup**

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### ENTRÉES

Please Select Three

- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit
- **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes
- **Pulled Chicken Fajitas** | House Made Marinade, Sautéed Peppers and Onions, Homemade Salsa Roja and Guacamole, Monterey Jack and Cheddar Cheese, Sour Cream
- **Grilled Hanger Steak** | Peppers, Caramelized Onion, Balsamic Jus
- **Grilled Flank Steak** | Gremolata Sauce
- **Smoked Chili Rubbed Ribeye** | Crispy Onion Strings, Horseradish Cream | Add 10
- **Baked Rigatoni (V)** | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Pan Seared Salmon Puttanesca** | Capers, Tomato, Lemon Beurre Blanc
- **Almond Crusted Sea Bass** | Green Pea Risotto, Tomato Confit, Champagne Saffron Butter | Add 8
- **Mushroom Ravioli (V)** | Grilled Vegetables, Mushroom Broth
- **Cheese Enchiladas (V)** | Green Chili Sauce

### ACCOMPANIMENTS

Please Select Two

- Mac and Cheese
- Wild Rice Pilaf
- Yukon Gold Mashed
- Au Gratin Potato
- Garlic Roasted Baby Red Potatoes
- Smashed Potatoes | Olive Oil, Sea Salt, Chives
- Roasted Yams | Garlic, Lime and Cilantro
- Maple Glazed Baby Carrot
- Green Bean Amandine
- Braised Greens | Bacon
- Creamed Spinach and Artichoke
- Root Vegetable Medley

# LATE NIGHT SNACKS

Priced per Person

Minimum Order of 25 Guests

**Nacho Bar** | 12

- Fresh Fried Tortilla Chips, Queso
- Homemade Salsa and Pico De Gallo
- Guacamole, Jalapenos, Sour Cream, Shredded Cheese

**Slider Bar** | 15

Choice of Two | One of Each per Guest | Served on Potato Buns

- **All American Beef** | Cheddar, Frizzled Onion, Garlic Aioli, Pickle
- **Smoked Brisket** | Pickled Red Onions, Chipotle Honey BBQ Sauce
- **Apple Cider Pulled Pork** | Coleslaw, Carolina Gold BBQ Sauce
- **Hot Nashville Chicken** | Raclette Swiss, Pickle, Hot Sauce
- **Impossible Burger** (VE, V) | Sautéed Spinach, Tomato, Pickled Onion, Herb Aioli
- **Jumbo Lump Crab Cake** | Remoulade | Add 8

**Street Tacos** | 18

- Select Two Proteins** | Al Pastor, Carne Asada, Braised Short Rib, Chicken Tinga, Chile Lime Shrimp
- Toppings** | Shredded Cabbage, Shaved Radish, Chopped Onion, Grilled Pineapple, Cilantro, Red and Green Salsas, Cotija, Pickled Red Onion, Jalapeno, Guacamole, Sour Cream
- Corn and Flour Tortillas

**Pierogi Table** | 15

- Braised Short Rib, Potato & Cheddar, Mushroom & Spinach
- Sour Cream, Bigos (Hunter Stew)

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Priced per Piece

Minimum Order of 25 Pieces

- Smashed Cheeseburger Slider | Shoestring Fries | 7
- Fried Chicken and Slaw Sliders | Honey Mustard | 6
- Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 5
- Corn Dogs | Ketchup and Yellow Mustard | 5
- Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 7
- Warm Churros | Caramel and Chocolate Sauce | 5



# BEVERAGES

## TRADITIONAL BRANDS

**Spirits** | Svedka Vodka, Bacardi Superior Rum, New Amsterdam Gin, El Jimador Tequila, Dewar’s, Jim Beam, Martini and Rossi Vermouth, DeKuyper Cordials

**Wine** | Proverb Chardonnay and Cabernet Sauvignon, La Marca Prosecco

**Beers** | *Please Select Five*  
Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Community IPA, Deep Ellum Dallas Blond, Tupps Juice Box

## TRADITIONAL BARS

**Package Bar** | *Priced per Guest*

- First Hour | 19
- Additional Hours | 9

**Hosted Bar** | *Priced per Drink*

- Mixed Drinks | 9
- Craft Beer | 7
- Imported Beer | 7
- Domestic Beer | 6
- Wine by the Glass | 9
- Cordials | 11
- Soft Drinks and Water | 5

## PREMIUM SPIRIT UPGRADE

*Select Any Three (3) Spirit Brands Listed Below to Include on your Upgraded bar. Your Bar will also Include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour*

**Vodka** | ABSOLUT, Ketel One, Wheatley, Tito’s Handmade, Belvedere, Grey Goose, Absolut Citron

**Gin** | Tanqueray, The Botanist, Hendricks’s, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

**Rum** | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

**Tequila** | Herradura Resposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

**Scotch & Cognac** | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

**Bourbon, Whiskey and Rye** | Buffalo Trace, Jack Daniel’s, Knob Creek 9 Year, Maker’s Mark, Basil Hayden’s, Woodford Reserve, Michter’s, Bulleit, Crown Royal 12 Year, High West, Angel’s Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

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# BRIDAL PARTIES

## BRIDAL SUITE DELIGHTS

*Priced per Platter*

*Serves up to 12 Guests*

- **Locally Sourced Crudité** | Cucumber Dill and Caramelized Onion Dips | 72
- **Hot Artichoke Dip** | Roasted Garlic and Crispy Bacon | 84
- **Brie en Croute** | Apricot or Raspberry Jam | Crackers | 96
- **Miniature Pastries, Tarts and Tea Cakes** | 84
- **Seasonal Fruit Salad** | 60
- **Assorted Sandwich Platter** | 84
- **Scones** | Raspberry Preserves, Crème Fraiche | 72

*Priced per Person*

*Based on 90 Minutes of Service | Minimum 10 Guests*

### Garden Party | 20

Assorted Domestic and Imported Cheeses  
Fresh Garden Vegetables | Ranch and Cucumber Dill Dips  
Seasonal Sliced Fruits and Berries | Yogurt Dip  
Crispy Wafers, French Baguettes  
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

### Sweet and Savory | 20

Assorted House Made Pastries  
Quiche Lorraine and Frittata Bites  
Seasonal Sliced Fruits and Berries | Yogurt Dip  
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

### Fingerlicious | 28

Smoked Salmon and Cucumber Dill Finger Sandwiches  
Charcuterie Board | Imported and Domestic Meats and Cheeses  
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

### Snack Pack | 20

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,  
Yogurt Covered Pretzels, Banana Chips (V, GF, DF)  
Assorted Granola and Energy Bars (V, GF, DF)  
House made Chips and Dip  
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Starbucks® Coffee, Tea and a Selection of Tazo Teas | 8  
Assorted Pepsi Soft Drinks and Bottled Still and Sparkling Water | 4

## BRIDAL SUITE BEVERAGES

### Ultimate Bloody Mary Bar | 13

*Prices per Guest and Based on 90 Minutes of Service*

*Base Bloody Mary Mix will be Served in Pitchers*

**Poison** | *Please Select One* | Absolut, Tito's Handmade, Ketel One  
**Salad** | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions  
**Protein** | Bacon, Cooked Shrimp  
**Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper  
**Flavor** | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

### Mimosas | 12

*Priced per Guest and Based on 90 Minutes of Service*

### Pre-made Mimosas

*Please Select Two | Served in Pitchers*

- **The Cure** | Blueberry, Lemon, Prosecco
- **Pomelo** | Grapefruit Juice, Prosecco
- **Original** | Orange Juice, Prosecco
- **Kir Royale** | Crème de Cassis, Prosecco
- **Bellini** | Peach, Prosecco
- **French 75** | Gin, Lemon Juice, Prosecco, Simple Syrup

### Build Your Own Mimosa

*Includes La Marca Prosecco and Your Choice of Three of the Following Juices*  
Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango | Cranberry

GETTING READY GRUB

\$32.00 Per Guest

- All American Beef Sliders
- Fried Chicken and Slaw Biscuit | Honey Butter
- Shoestring Fries
- Texas Beef Jerky
- House Fired Tortilla | Guacamole, Salsa
- Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Sangria | 12

Priced per Guest and Based on 90 Minutes of Service

Please Select Two | Served in Pitchers

- **White Sangria #1** | Storypoint Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Proverb Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Drinks Soda Water, Mint
- **White Sangria #3** | Storypoint Chardonnay, Deep Eddy Lemon Vodka, Kiwi, Watermelon Balls, Q Drinks Soda Water
- **Red Sangria #1** | Alamos Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks Ginger Beer
- **Red Sangria #2** | Proverb Cabernet, Ketel One Orange, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water

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# REHEARSAL DINNERS

## BUILD YOUR OWN BUFFET

\$59.00 Per Guest

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty

### Leaf Salads

Please Select One

- **Classic Caesar Salad** | Romaine Hearts, Housemade Croutons, Parmesan, Creamy Caesar Dressing
- **Mixed Green Salad** | Carrot, Grape Tomato, Cucumber, Shaved Radish, Red Wine Herb Vinaigrette
- **Spinach Salad** | Baby Spinach, Poached Pear, Slivered Almonds, Crumbled Feta, White Balsamic Vinaigrette
- **Classic Wedge** | Diced Tomato, Crispy Bacon, Candied Pecans, Gorgonzola Crumbles, Ranch Vinaigrette
- **Mediterranean Salad** | Baby Greens, Olives, Crumbled Feta, Oven Roasted Tomato, Cucumber, Lemon Vinaigrette

### Composed Salads

Please Select One

- **Caprese Display** | Fresh Mozzarella, Heirloom Tomato, Basil Chiffonade, Balsamic Reduction
- **Israeli Couscous Salad** | Marinated Artichoke Hearts, Chickpeas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Roasted Vegetable Display** | Roasted Peppers, Heirloom Cherry Tomatoes, Porcini Mushrooms, Zucchini, Yellow Squash
- **Antipasto Display** | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses
- **Whole Grain Mustard Potato Salad** (V, GF)

### Main Course

Please Select Two

- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes
- **Buttermilk Fried Chicken**
- **Homestyle All-Beef Meatloaf** | Bourbon Tomato Sauce
- **Grilled Hanger Steak** | Peppers, Caramelized Onion, Balsamic Jus
- **Pan Seared Salmon Puttanesca** | Capers, Tomato, Lemon Beurre Blanc
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Baked Walleye** | Housemade Tartar Sauce
- **Mac and Cheese** | Gruyere, Asiago, Cheddar

## PLATED DINNER

\$49.00 Per Guest

Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty

### First Course

Please Select One

- **Classic Caesar Salad** | Romaine Hearts, Housemade Croutons, Parmesan, Creamy Caesar Dressing
- **Mixed Green Salad** | Carrot, Grape Tomato, Cucumber, Shaved Radish, Red Wine Herb Vinaigrette
- **Spinach Salad** | Baby Spinach, Poached Pear, Slivered Almonds, Crumbled Feta, White Balsamic Vinaigrette
- **Classic Wedge** | Diced Tomato, Crispy Bacon, Candied Pecans, Gorgonzola Crumbles, Ranch Vinaigrette
- **Roasted Tomato Bisque** | Basil Oil
- **Chicken Tortilla Soup** | Cotija, Lime, Tortilla Strips
- **Fulton's Corn Chowder** (Seasonal)

### Main Course

Please Select One Primary and One Vegetarian

- **Herb Roasted Chicken** | Parmesan Polenta, Pearl Onions, Chicken Jus
- **Grilled Chicken Breast** | Orzo, Asparagus, Sun Dried Tomato, Warm Lemon Vinaigrette, Balsamic Drizzle
- **Braised Short Ribs** | Horseradish Yukon Gold Potatoes, Red Wine Jus
- **Sesame Garlic Marinated Pork Loin** | Chive Smashed Potatoes, Onion Marmalade
- **Seared Salmon** | Roasted Fingerling Potatoes, Caramelized Onion Pickled Fennel Relish

### Vegetarian Selections

- **Mushroom Risotto** | Roasted Mushrooms, Onion, Garlic, Parmesan Cheese
- **Cavatappi Pasta** | Oil Cured Tomato, Broccoli, Pesto, Gremolata

### Final Course

Please Select One

- **Chocolate Decadence Cake** | Raspberry Coulis
- **Brambleberry Cheesecake** | Bacon Brittle
- **Seasonal Fruit Tart**
- **Classic Tiramisu**
- **Flourless Chocolate Cake** | Whipped Ganache (GF)
- **Platter of Assorted Mini Pasties** | *Replaces Plated Dessert* | Add 4



- **Mushroom Ravioli** (V) | Grilled Vegetables, Mushroom Broth

Dessert

Please Select Two

- **Chocolate Decadence Cake** | Raspberry Coulis
- **Brambleberry Cheesecake** | Bacon Brittle
- **Seasonal Fruit Tart**
- **Classic Tiramisu**
- **Flourless Chocolate Cake** | Whipped Ganache (GF)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All pricing is Per Person unless otherwise noted and subject to change without notice. All food and beverage is subject to a 25% taxable Service Charge, 8% taxable event fee on food and beverage only and applicable sales tax. No fees or charges are distributed to service staff. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

## BRUNCHES

### FAREWELL CONTINENTAL

#### \$29.00 Per Guest

- Orange and Cranberry Juice
- Market Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- Freshly Baked Breakfast Breads and Pastries | Whipped Butter, Fruit Preserves
- New York Style Bagels | Whipped Butter, Regular and Flavored Cream Cheese
- House Blended Greek Yogurt Parfaits | Housemade Granola and Berries
- Assorted Granola and Energy Bars

### FAREWELL BREAKFAST

#### \$35.00 Per Guest

- Orange and Cranberry Juice
- Sliced Seasonal Fruits and Berries
- Freshly Baked Breakfast Breads and Pastries | Whipped Butter, Fruit Preserves
- An Assortment of Breakfast Cereals | 2% and Skim Milk (*Soy, Oat and Almond Milk on Request*)
- Individual Fruit and Greek Yogurts
- Scrambled Whole Eggs (GF)

#### Choice of Two:

- Hardwood Smoked Bacon
- Pork Sausage Links
- Turkey Sausage Patty
- Country Ham
- Chicken Apple Sausage | Add 3

#### Choice of One:

- Roasted Breakfast Potatoes | Peppers and Onions
- Hash Brown Casserole

#### Choice of One:

- Brioche French Toast | Mixed Berry Compote, Maple Syrup
- Griddle Pancakes | Maple Syrup
- Belgian Waffles | Mixed Berry Compote, Maple Syrup, Whipped Cream

### BRUNCH ENHANCEMENT

#### \$15.00 Per Guest

*Select Two Starters, One Entrée and Two Desserts to be added to your Farewell Breakfast Buffet*

#### Choice of Two Starters:

- **Classic Caesar Salad** | Romaine Hearts, Housemade Croutons, Shaved Parmesan, Creamy Caesar Dressing
- **Market Salad** | Mixed Greens, Baby Spinach, Carrot, Grape Tomato, Cucumber, Shaved Radish, Red Wine Herb Vinaigrette
- **Israeli Couscous Salad** | Marinated Artichoke Hearts, Chickpeas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Caprese Salad** | Baby Greens, Ciliegine, Cherry Tomatoes, Basil, Balsamic Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Antipasto Display** | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions
- **Grilled Vegetables** | Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms

#### Choice of One Entrée:

- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes
- **Grilled Hanger Steak** | Peppers, Caramelized Onion, Balsamic Jus
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Baked Walleye** | Housemade Tartar Sauce
- **Mushroom Ravioli (V)** | Grilled Vegetables, Mushroom Broth
- **Mac and Cheese** | Gruyere, Asiago, Cheddar

#### Choice of Two Desserts:

- **Chocolate Decadence Cake** | Raspberry Coulis
- **Brambleberry Cheesecake** | Bacon Brittle
- **Strawberry Shortcake** | Fresh Strawberries, Vanilla Bean Scone, Whipped Cream
- **Chef's Signature Bread Pudding** | Crème Anglaise
- **Seasonal Fruit Tarts**
- **Carrot Cake** | Cream Cheese Frosting
- **Classic Tiramisu**
- **Flourless Chocolate Cake** | Whipped Ganache (GF)

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## INFORMATION

### CEREMONY OPTIONS

Our modern and exclusive event space is the perfect setting for your big day. We will provide a special space for the wedding ceremony. There is a separate rental fee for the ceremony space. This fee varies based on the exact event space being used for the ceremony.

### WEDDING REHEARSAL

The Westin Cleveland will work with each wedding to determine a ceremony rehearsal time, generally held one day before the wedding. The rehearsal location is not guaranteed and may be a private event room or best option available. The Westin Cleveland staff is not responsible for conducting the wedding ceremony – this will need to be done by an officiant, wedding coordinator, relative or friend.

### MENU TASTING

The Westin Cleveland offers a complimentary menu tasting for up to six guests. Tastings are available to schedule on Monday through Friday, with start times between 11:00am - 2:00pm, based on hotel availability. Tastings must be scheduled at least 14 days in advance.

### EVENT DEPOSIT

An initial deposit of 25% of the Food and Beverage minimum will be required when the signed contract is returned. Final payment for all estimated charges is due seven days prior to the event.

### FOOD AND BEVERAGE

We have a variety of wedding packages for you to choose from or we will be happy to design a customized menu for your event. Couples who offer their guests a choice of entrees are required to provide place cards for each guest with their menu selection and table number. We request choices be limited to two proteins and a vegetarian/vegan option. In compliance with our State of Ohio Liquor License, the hotel must supply all liquor, beer and wine consumed during your function. We do allow specialty wine/champagne to be brought to the hotel with a corkage fee.

### SERVICE CHARGE & TAX

All pricing is per person unless otherwise noted and subject to change without notice. All food and beverage is subject to a 25% taxable Service Charge, 8% taxable event fee on food and beverage only and applicable sales tax. All taxes and fees are subject to change.

### FINAL GUEST COUNT

The final attendance guarantee is due to the Hotel by 12:00 pm, seven business days prior to your wedding date. This guest count will be used in calculating food and beverage supply orders as well as preparation. Should a greater number of guests than the guaranteed number be in attendance, The Westin Cleveland will charge the actual number of guests. Guest counts cannot reduce after the final guarantee due date. If final guarantee is not provided, Hotel will go off the original contracted agreement count.

### GUEST ACCOMODATIONS

We are pleased to contract a wedding room block at a discounted rate for your guests to enjoy themselves over your wedding weekend. Discounted room rates for your room block will be available until your contracted cut-off date or until the block has filled.

### HOTEL PARKING

Convenient valet is available for you and your guests. Valet parking is available through VIP Valet for \$45 per car overnight and \$25 per car for daily parking.