



# Wedding Package

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**Elegance begins here...**

**Share your special day with family and friends in the elegant setting of the Westin BWI.**

**Our expert staff and beautiful event space will make this a memorable experience.**

**Catherine Wilson**

Sales & Events Manager

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[WestinBWI.com](http://WestinBWI.com)

**The Westin Baltimore Washington Airport Hotel**  
1110 Old Elkridge Landing Road, Linthicum Heights, Maryland

# All Wedding Celebrations Include

**Complimentary Parking**

**Garden Photo Opportunities**

**Complimentary Champagne Toast**

**Custom Wedding Cake by Charm City Cakes and CAKE by Jason**

**Personalized reservation website for your guests**

**Double Marriott Bonvoy points so you can enjoy your dream honeymoon!**

**Floor-length linen tablecloths in white, black, or ivory with coordinating linen napkins**

**Two Complimentary room nights for the couple on the night before & the wedding night**

**China, Silverware, Glassware, and Votive Candles for all guest tables**

**Preferred Guest Room Rate for overnight guest accommodations**

**Complimentary Bartenders (one per 100 guests)**

**White or Black Satin Chair Covers colors**

**Wooden Parquet Dance Floor and Staging**

**Menu Tasting for up to 4 guests**

**White-Glove Service**



\*Prices are based on market conditions and include 24% service charge and 6% MD sales tax/9% MD Alcohol tax. Sudden market changes may affect product availability and price.

# EXPLORE CEREMONY

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**\$10.00 per person (inclusive of service charge & taxes)**

*The cool-toned colors in our ballrooms offer a neutral backdrop for your event. With both indoor and outdoor venues, we have several flexible options for your ceremony.*

## **The ceremony fee includes the following services:**

- Water station
- Ceremony set up & breakdown staging with steps (indoors only) white pipe & drape backdrop
- Private holding room for the bride and her attendants
- Hotel Chairs with white or black satin chair covers

**\*Outdoor Ceremony Fee:** A \$5,000 inclusive flat fee will be charged if your ceremony is on the Lawn to guarantee backup space and to move the hotel chairs from the ceremony to the reception.

**\*White Oak Reception Fee:** If your reception is in the White Oak Ballroom, a \$5,000 inclusive flat fee will be charged if your ceremony is on the Lawn or inside to guarantee backup space and to move the hotel chairs from ceremony to reception.



## Silver Package (Plated) \$135 per person Inclusive

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Selection of 2 Butler Passed Hors D 'Oeuvres (*Served for 1 hour*)

First Course (*Salad or Soup*)

Entrée Course (*Choice of Two + Vegetarian/Vegan, offered to guests in advance*)

Open Bar (*Four Hours of Familiar Brands*)

Wedding Cake (*Served tableside or displayed*)

## Gold Package (Plated) \$150 per person Inclusive

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Selection of 2 Butler Passed Hors D 'Oeuvres (*Served for 1 hour*)

Selection of 1 Display Station (*Served for 1 hour*)

First Course (*Salad or Soup*)

Entrée Course (*Choice of Two + Vegetarian/Vegan, offered to guests in advance*)

Open Bar (*Four Hours of Familiar Brands*)

Wedding Cake (*Served tableside or displayed*)

## Platinum Package (Plated) \$170 per person Inclusive

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Selection of 3 Butler Passed Hors D'Oeuvres (*Served for 1 hour*)

Selection of 1 Display Station (*Served for 1 hour*)

First Course (*Salad or Soup*)

Entrée Course (*Choice of Three + Vegetarian/Vegan, offered to guests in advanced*)

Open Bar (*Five Hours of Appreciated Brands*)

Wedding Cake (*Served tableside or displayed*)

## Titanium Package (Buffet) \$195 per person Inclusive

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Selection of 3 Butler Passed Hors D'Oeuvres (*Served for 1 hour*)

Selection of 1 Display Station (*Served for 1 hour*)

First Course (*Soup or Salad, Choice of Two*)

Entrée Course (*Choice of Three – Two Beef/Chicken/Seafood Options Plus One Vegetarian/Vegan Option*)

Accompaniments (*Choice of Three*)

*Balsamic Fire Roasted Vegetables*

*Southern Style Green Beans*

*Roasted Brussel Sprouts*

*Roasted Cauliflower*

*Roasted Herb Fingerling Potatoes*

*Jasmine Rice*

*Whipped Potatoes*

*Israeli Pesto Cous-Cous*

*Garlic Parmesan Risotto*

*Braised Asparagus*

Carving Station (*Choice of One*)

*Pepper Crusted Beef Tenderloin, Roast Turkey, Virginia Ham, or Beef Brisket*

Open Bar (*Five Hours of Appreciated Brands*)

Wedding Cake (*Served tableside or displayed*)

# TASTE *BUTLER PASSED HORS D'OEUVRES*

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Mini Maryland Crab Cake with Remoulade Sauce\*

Lobster & Shrimp Spring Roll

Bacon-Wrapped Scallops (GF)

Shrimp & Grits (GF)

Cajun Shrimp on Cornbread with a Chipotle Remoulade

Tenderloin on Baguette\*

Chipotle Steak Churrasco (GF)

Short Ribs & Wild Mushroom Spring Roll with a Truffle Aioli

Pulled Pork Crostini\*

Reuben Crisp

Chili-Lime Chicken Kabob (GF)

Chicken Marsala Pot Pie

Chicken Satay with a Spicy Peanut Sauce (GF)

Tuscan Fontina Bites\*

Rustic Three Cheese Macaroni Bake

Bruschetta\*

Edamame Potstickers

Wild Mushroom Risotto Balls (GF)

Mini Grilled Cheese and Tomato Bisque Shooters\*

Baked Brie with Pear & Almond in a Puff Pastry

# TASTE *DISPLAY SELECTIONS*

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## ***Antipasto***

Balsamic roasted vegetables, orange cured olives, marinated grilled artichokes, pesto macerated buffalo mozzarella, grape tomatoes, dried meats, prosciutto with herbed focaccia & grissini

## ***Mediterranean***

Hummus, baba ghanoush, eggplant caponata, green olive tapenade, Kalamata olives, capers, stuffed grape leaves & feta cheese, served with Basil pita crisps & flatbread

## ***Fruit & Crudité***

Sliced & artfully displayed cantaloupe, honeydew & kiwi, cubed pineapple, seedless grapes, seasonal berries & citrus fruit. Farm fresh crudité to include zucchini & summer squash, cherry tomatoes, snap peas, button mushrooms, celery & carrot sticks, served with low-calorie ranch & spinach pesto dips.

## ***Roasted Vegetable Display***

Locally-grown, seasonal grilled & marinated vegetables accompanied by roasted garlic & shallot confit, grilled flatbreads & crusty French loaves

## ***Cheese Display***

Imported & domestic artisanal cheese display, dried pit fruits, nuts, assorted crackers & baguettes

## ***Buffalo Chicken Dip***

Creamy buffalo chicken dip served with toasted baguettes

## ***Maryland Crab Dip***

Warm Chesapeake crab & cheddar fondue served with Old Bay® seasoned pita chips & Carr's® table water crackers

## ***Spinach & Artichoke Dip***

Fresh baby spinach with roasted onions, fried artichokes, melted cheddar & cream cheeses served with pita chips

## ***Slider Station\****

Mini Crab Cake with spicy aioli and creamy old bay slaw, Classic Cheeseburger with Sharp Cheddar Cheese, tomato & Romaine Lettuce, Turkey Burger with White Provolone Cheese & Arugula

\*Indicates that item is available for an additional fee.

\*Prices are based on market conditions and includes 24% service charge and 6% MD sales tax/9% MD Alcohol tax. Sudden market changes may affect products availability and price.

# TASTE *DINNER SELECTIONS*

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## **Salads**

Three-beet salad with dill and feta drizzled in Red Wine-Dijon Vinaigrette

Spinach & arugula with kalamata olives, plum tomatoes & artichoke hearts with  
Dijon Mustard Dressing

Caesar salad with Romaine greens, bacon, shaved parmesan & garlic croutons  
mixed with Caesar dressing

Caprese Salad with Romaine greens, plum tomatoes, fresh mozzarella, garlic  
croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Salad with Baby leaf & romaine, brie cheese, sliced green apples, red  
grapes & almonds drizzled in apple honey cider vinaigrette

## **Soups**

Clam Chowder

Corn & Leek Chowder

Chicken Noodle

Maryland Crab

Tuscan White Bean

Potato Leek

Minestrone

Seasonal Option

# TASTE *DINNER SELECTIONS*

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## ENTRÉES

### ***Land***

Pan-Roasted Chicken in a Lemon Thyme Sauce

Rustic Baked Chicken Dry-Rubbed with a House-Made Blend of Herbs & Spices

Crab & Roasted Tomato Stuffed Chicken with Old Bay cream

Oven Braised Short Ribs with Chef's Selection of Reduction

Herb-Crusted Beef Tenderloin in Au Jus

\*Filet Oscar with Crab Meat

### ***Vegetarian***

Roasted Eggplant with Goat Cheese

Mushroom Ravioli with Truffle Nage, Cherry Tomatoes, Shaved Fennel, & Grated Parmesan

### ***Sea***

Dill Crusted Salmon in a Creamy Mustard sauce

Grilled Salmon with Seasonal Sauce and Spices

Seared Scallops with Chef's Selection of Sauce

Seared Rockfish with Lemongrass Cream

Pan-Roasted Halibut with Basil Olive Oil

\*Crab Stuffed Lobster Tail with a Garlic Butter Sauce

\*Maryland Crab Cakes served with a lime tarter sauce (Two 4oz. for Plated, One per person for Buffet)

### ***Vegan***

Tandoori Tofu with Sauteed Spinach, & Tomato Sambal

~Chicken Entrees can be substituted with Gardein Chicken~

\*Indicates item is available for an additional fee for Silver & Gold Packages. Included in Platinum & Titanium packages.

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# SIP BAR SELECTIONS

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## ***Familiar Brands***

***(Included in Silver & gold packages, Upgrade for \$10/person)***

*Liquors:* Dewar's White Label Scotch, Makers Mark Bourbon, Canadian Club & Jack Daniels Whiskey, Tanqueray Gin, Absolut Vodka, Don Q Cristal Rum, Jose Cuervo Tradicional Silver Tequila, Hennessy VS Cognac, Cinzano Vermouth

*Wines:* Magnolia Grove by Chateau St. Jean: Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Merlot

## ***Appreciated Brands***

***(Included in platinum & titanium packages)***

*Liquors:* Johnny Walker Black Label Scotch, Knob Creek Bourbon, Crown Royal, and Jack Daniels Whiskey, Bombay Sapphire Gin, Grey Goose, and Titos Vodka, Bacardi Superior Rum, Patron Silver Tequila, Hennessy VSOP Cognac, Cinzano Vermouth

*Wines:* Magnolia Grove by Chateau St. Jean: Rose, Cabernet Sauvignon, & Merlot, The Hess Collection Shirttail Ranches Chardonnay, Sea Pearl Sauvignon Blanc, Line 39 Pinot Noir

## ***Included in all packages***

*Domestic (Choose 3):* Budweiser, Bud Light, Miller Light, Coors Light, Yuengling Lager, Sam Adams, Angry Orchard Hard Cider, Heavy Sea's, Michelob Ultra, O'Doul's non-alcoholic

*Imported (Choose 3):* Blue Moon, Heineken, Heineken Light, Stella Artois, Corona Extra, Corona Light, Modelo Especial, Amstel Light, St. Pauli's Girl N.A.

***Assorted Pepsi® Products, Mixers, Juices, Bottled Water***

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## SIPS

<b>Champagne Station w/ Attendant</b> <i>A beautiful display with an attendant delivering glasses of fruited champagne to your guests upon arrival</i>	<b>\$10.00 per person</b>
<b>An additional hour with Non-Alcoholic Bar</b>	<b>\$9.00 per person</b>
<b>An additional hour with Familiar Brands Bar</b>	<b>\$12.00 per person</b>
<b>An additional hour with Appreciated Brands Bar</b>	<b>\$13.00 per person</b>
<b>Wine Service with Dinner with House Wines</b>	<b>\$11.00 per person</b>

## BITES

<b>Dessert Display (everything but the cake!)</b> Includes assorted cookies, cake pops, donut holes w/ dips, chocolate-dipped fruit, individual mousses	<b>\$19.00 per person</b>
<b>Ice Cream Sundae Bar</b> Vanilla and Chocolate Ice Cream with a variety of toppings for your guests to pile on	<b>\$15.00 per person</b>
<b>Chef's Cakes &amp; Pies</b> Selection of assorted cakes and pies	<b>\$18.00 per person</b>
<b>Late Night Bites</b> A Display of French Fries, Soft Pretzels, Cake Pops, Chocolate Dipped Strawberries	<b>\$21.00 per person</b>
<b>French Fry Station</b> Sweet potato & house-made fresh French Fries w/ a wild array of toppings, like seasoned ground lamb, feta & yogurt sauce as well as traditional toppings	<b>\$18.00 per person</b>
<b>Nacho Station</b> Nachos, spicy cheese, fiery peppers, and cool fresh toppings to reinvent your favorite bar snack	<b>\$19.00 per person</b>

## DÉCOR

<b>Cylinder Vases and Floating Candle Centerpieces</b>	<b>Complimentary based on availability</b>
<b>Charger Plates in Gold or Silver</b>	<b>Complimentary based on availability</b>
<b>Upgraded Linen</b>	<b>Pricing based on selection</b>
<b>Chair Covers and Sashes</b>	<b>\$11.00 per person</b>



## ***ENJOY OUR HOTEL***

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### **GUEST COUNT**

Your final guarantee of attendance is due 72 business hours before the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

### **SERVICE CHARGE AND SALES TAX**

A 24% taxable service charge and applicable state sales tax have been added to all food and beverage charges as well as any audio visual equipment charges and function room set-up/rental fees listed.

### **MENU TASTING**

Once a contract is signed, we will be delighted to set a time for a menu tasting for up to four [4] guests. please consult your Westin certified wedding planner for availability.

### **REDUCED GUESTROOM RATES**

The Westin BWI is happy to provide a block of guest rooms at a reduced rate for the weekend of your event. Rates do not include applicable taxes. Rooms are subject to availability.