



THE WESTIN

SARASOTA
WEDDINGS

100 Marina View Drive, Sarasota FL, 34236

WESTIN WEDDINGS

A Perfect Partnership



Congratulations on your engagement, and thank you for considering the Westin Sarasota to host your wedding. Soaring over Sarasota Bay and downtown, our hotel is situated moments from top destinations such as St. Armands Circle, Mote Marine Aquarium, Siesta Key Beach, and Lido Key Beach. The Westin Sarasota will redefine your perception of luxury. The hotel is just 10 minutes from the Sarasota-Bradenton International Airport. We are the number one full-service hotel in Sarasota on Trip Advisor.

Experience a Sarasota sunset from the comfort of our rooftop bar, where you can sip your favorite beverage and enjoy great company. At the Westin Sarasota, we're committed to flawlessly bringing your vision of your perfect wedding day to life. We take the time to understand your unique needs so that we can delight you with intuitive service, thoughtful touches, and enriching experiences, allowing you to enjoy each moment to the fullest.

PLATED DINNER WITH ONE ENTRÉE SELECTION

HORS D'OEUVRES

Choice of Three Hot or Cold Hors d'oeuvres- One Per Person of Each Selection

CHOOSE ONE SALAD

Hearts of Romaine with Caesar Dressing, Parmesan, and Tomato Tapenade Crisp
Mixed Greens, Cucumber Carpaccio, Goat Cheese Mousse, and Balsamic Dressing

CHAMPAGNE TOAST INCLUDED

FRESHLY BAKED ROLLS WITH BUTTER

SELECT ONE ENTRÉE

PAN ROASTED CHICKEN-Tomato Risotto, Wilted Spinach, Fennel Glaze, Natural Jus

GRILLED SALMON-Roasted Red Pepper Potato Puree, Grilled Fennel, Basil Cream

BRAISED SHORT RIB-Rosemary Gratin Potato, Roasted Baby Vegetables, Natural Jus

THYME AND GARLIC YUKON TORTE-

with glazed trumpet mushroom scallops, bursted heirloom tomato, and asparagus (v)

INCLUDES A FOUR-HOUR TIER-ONE BAR

LIQUORS INCLUDED

Vodka-Smirnoff Red

Rum-Light Cruzan Aged Light

Rum-Spiced Captain Morgan Original Spiced

Gin-Beefeater

Scotch-Dewar's White Label

Bourbon Whiskey-Jim Beam White Label

Tequila-Jose Cuervo Tradicional Plata

Cognac-Courvoisier VS

Add One Additional Hour for \$16 Per Person

\$160 Per Guest

PLATED DINNER WITH TWO ENTRÉE SELECTION

HORS D'OEUVRES

Choice Of Three Hot Or Cold Hors d'oeuvres-One Per Person of Each Selection

CHOOSE ONE SALAD

Heirloom Tomato and Burrata Mozzarella Salad with Tarragon Mousse and Brioche Croutons

Hearts of Romaine with Caesar Dressing, Parmesan, and Tomato Tapenade Crisp

Frisée, Baby Spinach, Roasted Beets, Goat Cheese Croquette, Sherry Vinaigrette

CHAMPAGNE TOAST INCLUDED

FRESHLY BAKED ROLLS WITH BUTTER

SELECT TWO ENTRÉES

BEEF TENDERLOIN

GRILLED ATLANTIC SALMON

HERB CRUSTED CHICKEN

BEET WELLINGTON (V)

SELECT ONE ENTRÉE COMPANION:

Creamy Polenta, Haricot Vert, Crispy Prosciutto, Lemongrass Beurre Blanc

Cider Glazed Baby Carrots, Potato Puree, Red Wine Sauce

Potato Soufflé, Ratatouille Spring Roll, Braised Leeks

INCLUDES A FOUR-HOUR TIER-ONE BAR

LIQUORS INCLUDED

Vodka-Smirnoff Red

Rum-Light Cruzan Aged Light

Rum-Spiced Captain Morgan Original Spiced

Gin-Beefeater

Scotch-Dewar's White Label

Bourbon Whiskey-Jim Beam White Label

Tequila-Jose Cuervo Tradicional Plata

Cognac-Courvoisier VS

Add One Additional Hour for \$16 Per Person

\$170 Per Guest

PLATED DINNER WITH THREE ENTRÉE SELECTION

HORS D'OEUVRES

Choice of Four Hot or Cold Hors d'oeuvres- One Per Person of Each Selection

CHOOSE ONE SALAD

Hearts of Palm, Avocado and Heirloom Tomatoes, Plantain Crouton, and Citrus Dressing

Chilled Crab Salad with Baby Spinach, Mango Gazpacho Dressing, and Avocado Mousse

Baby Gem Lettuces, Cucumber Carpaccio, Goat Cheese Fondue, Dried Cranberry, Pistachio Dust with Balsamic
Tangle of Baby Greens, Blue Cheese, Candied Pecans, Dried Cranberries, Teardrop Tomato, Red Wine Vinaigrette

CHAMPAGNE TOAST INCLUDED

FRESHLY BAKED ROLLS WITH SWEET BUTTER

Select Three Entrées

FILET MIGNON

MUSTARD CRUSTED LAMB

SEARED BLACKENED GROUPER

STUFFED ORGANIC CHICKEN BREAST

add Maine Lobster - \$21pp / Jumbo Shrimp - \$20pp

ROASTED RED BEET WELLINGTON (VE)- with pecan Mushroom duxelles and roasted mushroom demi-glace,
Georgia olive oil parsnip puree, and citrus and fennel braised baby cabbage

THYME AND GARLIC YUKON TORTE (VE)- with glazed trumpet mushroom scallops, bursted heirloom tomato,
and asparagus

Select One Entrée Companion:

Potato Soufflé, Ratatouille Spring Roll, Braised Leeks

Creamy Polenta, Haricot Vert, Crispy Prosciutto, Lemongrass Beurre Blanc

Duchess Potato, Baby Vegetables, Cumin-Scented Carrot Puree, Citrus Beurre Blanc

Yukon Gold Potato Torte, Jumbo Asparagus, Roasted Tomato, And Demi-Glace

Cider Glazed Baby Carrots, Potato Puree, Red Wine Sauce

INCLUDES A FOUR-HOUR TIER-ONE BAR

LIQUORS INCLUDED

Vodka-Smirnoff Red

Rum-Light Cruzan Aged Light

Rum-Spiced Captain Morgan Original Spiced

Gin-Beefeater

Scotch-Dewar's White Label

Bourbon Whiskey-Jim Beam White Label

Tequila-Jose Cuervo Tradicional Plata

Cognac-Courvoisier VS

Add one additional hour for \$16 per person

\$180 Per Guest

H O R S D ' O E U V R E S

COLD HORS D'OEUVRES

Tropical Bruschetta on Crispy Crostini
Heirloom Tomato Crostini with Mozzarella, Micro Basil, and Balsamic Glaze
Caprese Brochette
Kumamoto Oyster with Champagne Mignonette
Brie and Raspberry in Puff Pastry
Sundried Tomato and Goat Cheese Muffin with Rosemary
Coconut and Aji Limo Ceviche with Concha and Sweet Potato
Prosciutto and Arugula Grissini with Tomato Pesto
Jerk Chicken Salad on a Caribbean Chip with Mango Salsa
Crab Mojito Shooter
Beef Carpaccio with Shaved Parmesan on Polenta
Seared Tuna Sushi on Crispy Rice
Chilled Tandoori Shrimp Cocktail

HOT HORS D'OEUVRES

Vegetable Spring Rolls with Thai Chili Sauce
Mini Paninis with Mushroom, Roasted Pepper, and Smoked Provolone
Falafel with Raita Sauce
Mini Beef Wellington on Puff Pastry with Horseradish Cream
Pork Potsticker with Ponzu Sauce
Braised Chicken Empanada
Short Rib Manchego Empanada
Mini Quiche Lorraine
Chicken Tikka Masala
Beef or Chicken Satay with Green Curry Peanut Sauce
Lump Crab Cakes with Tarragon Aioli
Braised Short Rib Arepas
Confit Duck Pizza with Brie and Candied Shallots
Honey Lavender Glazed Lamb Chop

B A R U P G R A D E S

TIER TWO OPEN BAR:

Per Person Pricing:

\$34 Per Person to Upgrade for the Four Hours

Each Additional Hour is \$18 Per Person.

TIER TWO LIQUORS:

Vodka-Absolut or Tito's

Rum-Light-Bacardi Superior

Rum-Spiced-Captain Morgan Original Spiced

Gin-Tanqueray

Scotch-Dewar's White Label

Bourbon-Whiskey Maker's Mark

Tennessee Whiskey-Jack Daniel's

Tequila-Patrón Silver

Cognac-Hennessy VS

TIER THREE OPEN BAR:

Per Person Pricing:

\$37 Per Person to Upgrade for the Four Hours

Each Additional Hour is \$20 Per Person.

TIER THREE LIQUORS:

Vodka-Grey Goose

Rum-Light Bacardi Superior

Rum-Spiced Captain Morgan Original Spiced

Gin-Bombay Sapphire

Scotch-Johnnie Walker Black Label

Bourbon Whiskey-Knob Creek

Tennessee Whiskey-Jack Daniel's

Canadian-Crown Royal

Tequila-Casamigos Blanco

Cognac-Hennessy Privilege VSOP

INCLUDED WITH ALL BARS:

Sparkling Wine, Sauvignon Blanc or Chardonnay, Pinot Noir, Merlot or

Cabernet Sauvignon

Domestic and Import Beers



CATERING

Welcome Gift Bags	\$3 Per Bag, Given at Check-In by the Front Desk
Food & Beverage Sales Tax	7%
Food & Beverage Service Charge	25%
Parking: Overnight	\$40 Per Car Plus 7% tax
Valet: Event Parking	\$15 Per Car Plus 7% Tax
Bartender Fee	\$150 Per Bar, Per Event. One Bartender is Required Per 75 Guests
Chef Attendant Fee	\$150 Per Chef
Butler Fee	\$125 Per Butler Per Event. One Butler Required Per 50 Guests
Cake Cutting Fee	\$3 Per Person

Venue Includes:

Tables, chairs, glassware, china, flatware, white linen, napkins, votive candles, dance floor, and stage. Minimum spend required.

Elevated Décor:

Chiavari chairs, ghost chairs, lighting, draping, chargers, and florals are available. Additional fees will apply.

Outdoor Functions:

Indoor backup space is booked for all outdoor functions in the case of inclement weather. The decision to move an event indoors will be made based on prevailing weather conditions and the local forecast.

- The scheduled function will take place indoors if the following conditions are present:
- The weather forecast shows a 40% or more chance of rain, wind gusts in excess of 12 mph, or there is lightning in the area.

The Westin will make a weather call by 6:00 pm the evening prior to a scheduled breakfast event, 7:00 am the day of, for lunch events, and 12:00 pm for evening functions. Sarasota noise ordinance is 10 pm; therefore, all amplified music needs to end by that time. DJs, bands, or music on the roof are only allowed in the event of a total buyout.

Tastings:

The Westin provides complimentary tastings for plated dinners for up to six people with \$15,000 in food and beverage revenue, exclusive of service charge and tax. Tastings can be scheduled Monday-Friday 1-5 pm (alternative accommodations can be requested).

Young adult bar: \$22 per young adult, unlimited soft drinks, bottled water, and juices.

Kids: \$37 per child ages 3-10. Freshly breaded chicken fingers with hand-cut fries, spaghetti, and herbed meatballs or a healthy alternative upon request.

Vendor Meals: \$50 each;

Vegan, Vegetarian, and GF meals are also available upon request.

Outside Catering Plating Fee:

\$25 per plate/per person for breakfast

\$35 per plate/per person for lunch

\$55 per plate/per person for dinner

The plating fee includes an 18-person front-of-the-house staff and a 6-person back-of-house staff, china, silverware, glassware, hotboxes, chafing dishes, and kitchen rental- contingent on selecting a four-hour open bar package. Prices are exclusive of service charge and tax.

Minimum event spend is required.

Must have a wedding planner or a day of coordinator



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