

THE WESTIN

RICHMOND

THE WESTIN RICHMOND WEDDING PACKAGE

Plan your special day at the Westin Richmond. We offer delectable dining options, knowledgeable event professionals and serene surroundings. The Westin Richmond wedding reception package selections are an excellent choice for providing all of the elements needed to create a memorable and enjoyable experience for you and your guests. Our experienced catering staff will work with you to customize a wedding menu to accommodate all of your needs.

When it comes to the wedding of your dreams, this is the Richmond hotel that will make it effortlessly elegant and unforgettable.



INCLUDED IN YOUR RENTAL

UP TO 250 GUESTS

DÉCOR AND EVENT EQUIPMENT:

Your choice of chair covers in white, ivory, or black or choice of wooden folding chairs in white, black, or natural wood

Choice of silver or gold chargers in square or round

Choice of solid polyester overlays or one decorative runner – overlays available in over 50 colors and runners available in matte satin, chevron, jute or embroidered satin

Choice of solid polyester underlays – underlays available in over 50 colors

Choice of solid polyester napkins – napkins available in over 50 colors

Draped backdrop in white, grey, or black with 4 LED up lights in your choice of color (can be placed in your choice of room)

Westin vases, table mirrors, votive candles, and fillers

Specialty linen provided for guest tables only - Westin white linen provided for cocktails, reception, guest book, DJ, gifts, and cake tables

Wood parquet dance floor 24' x 24'

4 stage pieces

Silverware, china, and glassware

SERVICES:

Invitation to one food tasting prior to event for up to four people

Convention Services Manager to assist in planning your event

Five hour reception space including one hour cocktail

Cake cutting services

Bartenders, butler passers, and chef attendants

Discounted guestroom rate for family and friends (based on availability)

Personalized Westin website for guest reservations

One luxury accommodation the night before and the night of the reception for bride and groom (based on availability)

Wedding night romance amenity

Referrals on florists, photographers, limousine services, bakeries, bands, DJ's and more

Complimentary one-night stay for your one-year anniversary (based upon availability at The Westin Richmond)

IN SEASON:

April, May, June, September, October, November, December

OFF SEASON:

January, February, March, July, August

IN SEASON RENTAL:

Friday:

\$2,500.00 Rental

\$6,000.00 F&B Minimum

Saturday:

\$3,000.00 Rental

\$8,000.00 F&B Minimum

Sunday:

\$2,000.00 Rental

\$5,000.00 F&B Minimum

OFF SEASON RENTAL:

Friday:

\$2,000.00 Rental

\$5,000.00 F&B Minimum

Saturday:

\$2,500.00 Rental

\$7,000.00 F&B Minimum

Sunday:

\$1,800.00 Rental

\$4,000.00 F&B Minimum

CEREMONY PACKAGE

\$700

This can be added to the Wedding Package and includes:

One Hour use of the Ceremony Space.

If the courtyard is used for the ceremony, a rain backup space will be provided.

Draped Backdrop in white, grey or black with 4 LED up lights in your choice of color (choice of room)

One-hour ceremony rehearsal before the wedding (based upon space availability)

-ASK ABOUT-

HOSTING YOUR REHEARSAL DINNER
AT CROSSINGS! (10-30 people).

WESTIN RICHMOND

PLATED DINNER PACKAGE

\$55.00 per adult

plated dinner's artisan bread display and creamy butter, freshly brewed starbucks® coffee and assortment of tazo teas

plated dinner's are priced for 120 minutes of service

HOR D'OEUVRE (select 4)

- traditional cheese display of european & domestic aged cheeses artfully designed, served with fresh seasonal fruit garnish, carr's water crackers, and toasted baguette (add \$5.00)
- antipasto skewers- tomatoes, mozzarella and basil
- vegetarian spring rolls with apricot dipping sauce
- vegetarian tarts- blend of artichokes, mushrooms, tomatoes, feta and mozzarella cheeses, baked in a tartlet cup and finished with a potato rosette mousse
- mascarpone pouches- blended fig and mascarpone baked in a flaky phyllo dough
- goat cheese bites- warm goat cheese with tomato basil relish served on crostini
- sushi- california roll with wasabi, pickled ginger and tobiko (add \$3.00)
- lobster shooters- chilled lobster served with yellow tomato gazpacho in a shot glass (add \$2.00)
- shrimp cocktail (add \$2.00)
- miniature crab cakes- lump crab meat with dollop of cajun aioli (add \$2.00)
- ocean scallops wrapped in crisp applewood bacon served with whole grain sweet mustard
- veal carpaccio and fresh shaved parmesan on sage crostini (add \$2.00)
- homemade chorizo and manchego cheese brochette
- pork tenderloin medallions with mango chutney
- miniature beef wellington
- sesame beef and scallion roulade with honey ginger sauce• curried chicken and apple served on jicama
- white teriyaki chicken satay with spicy peanut sauce
- grilled baby lamb chops with pistachio crust (add \$2.00)

SALAD (select 1)

(all salads served with ranch and chef's choice of complementing seasonal vinaigrette)

- mixed greens with fresh country vegetable toppings
- caesar salad with fresh shaved parmesan, garlic croutons and creamy caesar dressing
- baby spinach with mandarin oranges, sautéed mushrooms and toasted almonds (add \$2.00)
- fresh arugula with shaved fennel and sliced seasonal pears (add \$2.00)
- mixed field greens with dried cranberries, crumbled gorgonzola, and candied walnut (add \$2.00)



ENTRÉE

CRAB CAKES

broiled virginia lump crab cakes served with lemon aioli sauce, goat cheese whipped potatoes and roasted asparagus with a champagne vinaigrette

SEA BASS

pan seared sea bass with mushroom and smoked bacon ragout in a brown butter sauce served with green beans and garlic mashed potatoes

SALMON

pan seared salmon with apple bourbon grain mustard gastrique cream cheese chive whipped potatoes and grilled green and white asparagus

CHICKEN OSCAR

sautéed boneless chicken breast topped with lump crab meat, roasted asparagus and garlic mashed potatoes, finished with a hollandaise sauce

HERB ROASTED CHICKEN

herb roasted chicken breast stuffed with fresh mozzarella, prosciutto, asparagus topped with a sage infused jus, complimented by baby squash and zucchini, dill and lemon scalloped potatoes

HONEY GLAZED CHICKEN

spicy honey glazed breast of chicken with roasted medley of peruvian purple, sweet and yukon gold potatoes and grilled vegetables in a honey balsamic vinaigrette

LEMON CHICKEN

lemon oil marinated chicken breast finished with artichoke, capers and white wine sauce served with asparagus and rosemary garlic red skin potatoes

GRILLED FILET MIGNON

juicy 8oz filet mignon grilled to perfection complimented by roasted mushrooms, tomato, asparagus and grating of potatoes served with a red wine demi glace

SLICED TENDERLOIN

sliced beef tenderloin topped with green peppercorn sauce, served with green beans almandine and mushroom risotto

BEEF TENDERLOIN MEDALLIONS

beef tenderloin medallions served with a cabernet sauce, potatoes medley and roasted seasonal vegetables

LAMB CHOPS

baby lamb chops, marinated with herbs and garlic, grilled and finished with a raspberry chipotle sauce, served with mashed potatoes and steamed broccoli

DUET ENTREE (two entrees served on one plate)

\$75.00 per adult

PETITE FILET OF BEEF WITH ROQUEFORT BUTTER

GRILLED PORK TENDERLOIN

VEAL PAILLARD WITH CARAMELIZED APPLE

HORSERADISH CRUSTED SALMON FILET

GRILLED TIGER SHRIMP

VIRGINIA LUMP CRAB CAKE

STARCH (select one)

- saffron rice
- cajun style dirty rice
- herbed brown rice pilaf
- traditional peking fried rice
- wild mushroom risotto
- roasted fingerling potatoes
- rosemary garlic red skin potatoes
- roasted medley of peruvian purple, sweet and yukon gold potatoes
- gruyere au gratin potatoes
- gorgonzola mashed potatoes
- horseradish and sour cream mashed potatoes
- savory lemon scalloped potatoes

VEGETABLE (select one)

- southern style black eyed peas
- roasted asparagus drizzled with champagne vinaigrette
- chef's seasonal vegetable blend
- roasted vegetables in a honey balsamic vinaigrette
- braised collard greens
- roasted root vegetables with sea salt
- sautéed broccolini with lemon and roasted pine nuts
- seasoned malibu carrots
- hericot vert

WESTIN RICHMOND

BUFFET DINNER PACKAGE

Two Entrees: \$60.00 per adult

Three Entrees: \$64.00 per adult

dinner tables artisan bread display and creamy butter, freshly brewed starbucks® coffee and assortment of tazo teas
dinner tables are priced for 120 minutes of service

HOR D'OEUVRE (select 4)

- traditional cheese display of european & domestic aged cheeses artfully designed, served with fresh seasonal fruit garnish, carr's water crackers, and toasted baguette (add \$5.00)
- antipasto skewers- tomatoes, mozzarella and basil
- vegetarian spring rolls with apricot dipping sauce
- vegetarian tarts- blend of artichokes, mushrooms, tomatoes, feta and mozzarella cheeses, baked in a tartlet cup and finished with a potato rosette mousse
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- sushi- california roll with wasabi, pickled ginger and tobiko (add \$3.00)
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- veal carpaccio and fresh shaved parmesan on sage crostini (add \$2.00)
- homemade chorizo and manchego cheese brochette
- pork tenderloin medallions with mango chutney
- miniature beef wellington
- sesame beef and scallion roulade with honey ginger sauce• curried chicken and apple served on jicama
- white teriyaki chicken satay with spicy peanut sauce
- grilled baby lamb chops with pistachio crust (add \$2.00)

SALAD (select 1)

(all salads served with ranch and chef's choice of complementing seasonal vinaigrette)

- mixed greens with fresh country vegetable toppings
- caesar salad with fresh shaved parmesan, garlic croutons and creamy caesar dressing
- baby spinach with mandarin oranges, sautéed mushrooms and toasted almonds (add \$2.00)
- fresh arugula with shaved fennel and sliced seasonal pears (add \$2.00)
- mixed field greens with dried cranberries, crumbled gorgonzola, and candied walnut (add \$2.00)

SOUP (select 1)

- traditional italian wedding soup
- butternut squash bisque
- new england clam chowder
- minestrone
- creamy lobster bisque (add \$2.00)

ENTRÉE (select two entrees and includes chef's choice of one vegetarian option)

BLACKENED SALMON WITH CILANTRO LIME BUTTER

CITRUS-SOY POACHED FILET OF COD

GRILLED MAHI MAHI WITH SEASONAL FRUIT CHUTNEY

MARYLAND STYLE CRAB CAKES

SHRIMP ETOUFEE

GARLIC AND SHERRY CHICKEN

LEMON OIL CHICKEN WITH ARTICHOKE, CAPER AND WHITE WINE SAUCE

SPICY ASIAN BARBEQUE CHICKEN

PEPPERCORN CRUSTED BEEF TENDERLOIN

AGED SIRLOIN WITH CREAMED SPINACH

BRAISED SHORT RIBS WITH BOURBON GLAZED SHALLOTS

SLICED SIRLOIN IN A RED WINE DEMI

TENDER SLICED BEEF BRISKET IN NATURAL JUS

BRINE CURED PORK LOIN WITH MAPLE BACON VELOUTE

APRICOT AND WALNUT STUFFED PORK LOIN ROULADES

VEAL SALTIMBOCCA

PANEED VEAL IN RICH MARSALA WINE SAUCE WITH SAUTÉED MUSHROOMS

STARCH (select one)

- saffron rice
- cajun style dirty rice
- herbed brown rice pilaf
- traditional peking fried rice
- wild mushroom risotto
- roasted fingerling potatoes
- rosemary garlic red skin potatoes
- roasted medley of peruvian purple, sweet and yukon gold potatoes
- gruyere au gratin potatoes
- gorgonzola mashed potatoes
- horseradish and sour cream mashed potatoes
- savory lemon scalloped potatoes

VEGETABLE (select one)

- southern style black eyed peas
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- seasoned malibu carrots
- hericot vert

A LA CARTE MENU RECEPTION TABLE

THE CHESAPEAKE BAY

selection of two items: oysters on the half shell, jumbo shrimp, bay scallops ceviche and crab claws served with traditional cocktail sauce, fresh horseradish, lemon slices, crackers and tabasco 22

EUROPEAN CHARCUTURIE

display of seasonally inspired fresh cured meats, served with assorted gourmet breads and seasonally appropriate relishes and condiments 20

SMOKED SALMON DISPLAY

nova scotia smoked side of salmon with chopped hard boiled eggs, diced cucumbers, red onion and capers and mini bagels 8

IMPORTED CHEESE DISPLAY

selection of premium imported international cheeses, to include assorted stilton, manchego, french brie, aged cheddar, and red wax gouda cheeses, garnished with fresh fruit and served with assorted water crackers and toasted baguette 16

TRADITIONAL CHEESE DISPLAY

selection of european and domestic aged cheeses artfully designed, served with fresh seasonal fruit garnish carr's water crackers, and toasted baguette 8

BAKED BRIE EN CROUTE

with apricot & walnut marmalade (3 lbs serves 25 guests) 250 (6 lbs serves 50 guests) 425

GRILLED VEGETABLE DISPLAY

fire roasted red peppers, grilled zucchini, eggplant, squash, marinated artichoke hearts, kalamata olives, roma tomatoes and roasted asparagus served with miniature bread slices 8

VIENNESE TABLE

display of assorted french and Italian petit fours, miniature dessert pastries and miniature chocolate bites 12

GOURMET COFFEE STATION

regular and decaffeinated starbucks coffee, tazo herbal teas, served with gourmet condiments to include, grand marnier whipped cream, chocolate shavings, cinnamon sticks, lemon and orange zest. assortment of coffee cakes and mini cheesecake bites 10

CHOCOLATE DELIGHT white or dark callebaut belgian chocolate fondue with strawberries, bananas, kiwi, rice krispie treats, oreo cookies, peanut butter cookies, chocolate chip cookies, marshmallows, pound cake, pretzel rods 14

A LA CARTE MENU

ACTION STATION

a chef attendant needed unless otherwise noted
75 per chef attendant

BUILD YOUR OWN LETTUCE WRAPS

NO ATTENDANT REQUIRED
choice of two of the following
mandarin orange chicken
mongolian ginger beef
seasoned shrimp

make your own lettuce wrap and appropriate asian condiments and sauces sesame glazed pot stickers with tamari lime
vegetable stir fry with lo mein noodles 16

SEAFOOD SAUTEE

choice of one of the following
award winning jumbo lump crab cakes
sauteed shrimp and scallops

served with southern cornbread, lemon butter and zesty remoulade 18

RISOTTO STATION

creamy arborio rice with choice of ingredients
choice of three of the following
wild mushroom blend
duck confit and caramelized onions pancetta
sun-dried tomato
asparagus tips 16

SHRIMP AND GRITS

creamy white cheddar stone ground grits with southern spiced jumbo shrimp made to order 16

THE PASTA LOVER

penne, cheese tortellini and fusilli
tossed to order with the following choices of kalamata olives, sundried tomato, artichoke hearts, fresh basil pesto, traditional
vodka sauce, bolognese sauce 14

LEG OF LAMB (serves 30 people)

herbed roasted whole leg of lamb carved to order served with rosemary mint aioli, lamb jus and gourmet rolls 225

THE STEAMSHIP ROUND (minimum 150 guests)

garlic and herb rubbed beef served with chantilly horseradish, mayonnaise, dijon mustard and assorted rolls 600

BEEF TENDERLOIN (serves 25 guests)

whole grain mustard encrusted tenderloin of beef, embraced with applewood smoked bacon and sliced to order, served with
silver dollar rolls, and fresh horseradish 350

THE SLOW ROASTED TURKEY (serves 50 guests)

turkey breast carved to order honey mustard, cranberry relish and assorted rolls 150

All menus are priced per person unless otherwise noted. Rates do not include applicable state and local taxes, currently 9.3% or 22% taxable service charge.

VIRGINIA'S FINEST (serves 50 guests)

baked sugar-cured virginia ham
apricot grain mustard glaze, mayonnaise,
vidalia onion relish and savory buttermilk biscuits 350

GOURMET MACARONI AND CHEESE

choice of two of the following
smoked gouda
fontina,
manchego
choice of three ingredients
wild mushrooms
sauteed leeks
crumbled bacon
lobster
sweet peas
fennel
short ribs 16

GOURMET GRILLED CHEESE AND TOMATO STATION

NO ATTENDANT REQUIRED
tomato bisque soup
grilled cheese, bacon and roasted tomato arugula on wheat bread
jalapeno jack cheese on herb bread
peppered boursin and havarti on pumpernickel
all American cheese on white bread 14

NEW ORLEANS BANANAS FOSTER

fresh bananas sauteed in butter, dark rum and banana liqueur, served atop vanilla ice cream 8



COLD CANAPÉS

all canapes are priced per 50 pieces

VEGETABLE SHOOTERS

fresh seasonal vegetables served with ranch dressing in shot glasses 125

SUSHI ROLL

california roll, pepper tuna roll with wasabi, pickled ginger and tobikko *market price*

VEAL CARPACCIO veal carpaccio and fresh shaved parmesan on sage crostini 300

SEASONAL CANAPES

let our culinary team surprise and delight you with four (4) chilled hand made gourmet fancy canapes 275

SCALLOP CEVICHE SHOOTERS

scallop ceviche shooters with pepper, onion and chilies and lime juice 275

LOBSTER SHOOTERS

chilled lobster served with yellow tomato gazpacho in a shot glass 300

SEARED TUNA BITES

seared ahi tuna with pickled ginger and seaweed served on baked wonton wafer finished with a dollop of wasabi mayo 250

SHRIMP COCKTAIL

traditional shrimp cocktail with cocktail sauce and lemon 250

CURRIED CHICKEN AND JICAMA

curried chicken and apple served on jicama 225

CHORIZO BROCHETTE

homemade chorizo and manchego cheese brochette 200

CAVIAR PURSES

miniature yukon gold potatoes filled with creme fraiche and salmon caviar 175

ROMA CROSTINI

marinated diced roma tomatoes, mozzarella and basil with balsamic vinegar on garlic crostini 150

MEDITERRANEAN VEGETARIAN TARTS

blend of artichokes, mushrooms, tomatoes, feta and mozzarella served in a baked tartlet cup 175

MASCARPONE POUCHES

blended fig and mascarpone baked in a flaky puff pastry 175

GOUDA TARTS

smoked gouda and ham served in a phyllo tart shell 175

HOT CANAPÉS

all canapes are priced per 50 pieces

GRILLED BABY LAMP CHOPS

grilled baby lamb chops with pistachio crust 300

BACON WRAPPED SCALLOPS

ocean scallops wrapped in crisp applewood bacon served with whole grain sweet mustard 200

SESAME BEEF

sesame beef and scallion roulade with honey ginger sauce 225

AWARD WINNING CRAB CAKE

jumbo lump crab cake served with sweet chili sauce 200

BEEF WELLINGTONS

miniature beef wellington 175

HAM BISCUITS

country ham on fluffy southern biscuits with poppyseed honey mustard 175

GOAT CHEESE BITES

warm goat cheese with tomato basil relish served on crostini 175

CHICKEN AND THREE CHEESE QUESADILLAS

chicken with 3 cheese quesadillas served with pico de gallo sauce 175

EGGPLANT PARMESAN

Housemade eggplant served on a toasted garlic crostini 175

VEGETARIAN SPRING ROLLS

vegetarian spring rolls with sweet hoisin sauce 175

CIDER CURED PORK TENDERLOIN MEDALLIONS

pork tenderloin medallions with mango chutney served on a crostini 175

CLAMS CASINO

clams casino with pepper bacon, white wine and butter sauce 175

ROASTED MINI HALF PEPPER

roasted mini half pepper with chorizo sausage, tomato concasse, white cheddar cheese sauce 175

BBQ, ITALIAN OR SWEDISH MEATBALLS

seasoned meatballs with your choice of sauces 150

BAR

PREMIUM BRANDS

chivas regal
knob creek
crown royal blended
bombay sapphire
bacardi
grey goose
cuervo especial

DELUXE BRANDS

johnnie walker red
im beam
seagram's 7
smirnoff vodka
beefeater
Bacardi
sauza gold

DOMESTIC BEERS

budweiser
bud lite
miller lite
michelob ultra
o'douls original

IMPORTED BEERS

st. pauli girl (non alcoholic)
Heineken
amstel light
stella artois
corona

BAR PACKAGES

bar packages have a two hour minimum and include premium brands or deluxe brands, imported and domestic beers, house wines, house sparkling wine, bottled waters and soft drinks

DELUXE BAR PACKAGE

2 hour deluxe brand package 21
each additional hour 6

PREMIUM BAR PACKAGE

2 hour premium brand package 24
each additional hour 7

BEER AND WINE PACKAGE

2 hour imported and domestic beer, house red and white wine, assorted soft drinks, bottled water and juices 18
each additional hour 5

HOSTED BAR

charged on consumption per drink
premium brands 9
deluxe brands 8
house wine 7
imported beer 6
domestic beer 5
non-alcoholic beverages 3

CHAMPAGNE OR CIDER TOAST 3

NON-ACOHOLIC BEVERAGE BAR

5 hours
assorted sodas, iced tea, juices, regular and decaffeinated coffee, hot tea and water 10



IT'S ALL IN THE DETAILS...



SET UP AND BREAKDOWN

The Westin provides two hours before the event for set up and two hours after the event for breakdown

OUTSIDE RENTALS

If you are bringing in your own rental items, we will be happy to discuss set up and breakdown those items up for you. A labor fee will apply.

PERSONAL PROPERTY

Pursuant to the above "outside rentals", please note that the Westin is not responsible for the loss or damage of personal or outside rental items that are brought into the hotel or left in the room.

STORAGE

Storage at the Westin is limited, equipment drop off may be restricted to the day of the event depending on space availability

MENU PRICING

Menu Prices are subject to change without notice

TASTINGS

Complimentary Entrée tastings are limited to four guests, additional guests may be added at \$25.00++ per additional guest. Tastings will be scheduled no more than 4 months before the wedding

KIDS MEALS

Kids Meals can be provided at \$20.00 per child – Includes a fruit cup, choice of child's entrée, cookies and milk or juice

VENDOR MEALS

Can be provided at \$20.00++ and include your vendor's choice of sandwich, chips, whole fruit, cookies and a beverage

VENDOR RECOMMENDATIONS

Need assistance finding your other vendors? We are happy to provide you with contact information for some of the great wedding vendors that we have worked with in the Richmond area.

CAKE DELIVERIES

When working with bakeries please note that we cannot move the cake once it has been delivered, the location must be pre-determined with the hotel and bakery.

PARKING

Parking is complimentary at the Westin. Valet parking is available at \$7.00 per vehicle, per day. • Ceremony Rehearsals A 45 minute ceremony rehearsal with an event coordinator will be scheduled the evening before the wedding at the convenience of the Westin.

GIFT BAGS

We are happy to hand out gift bags to your out of town guests when they arrive at the hotel front desk. A \$2.00++ fee per gift bag will be applied.