



WESTIN WEDDINGS

2015-2016

THE WESTIN

WASHINGTON
NATIONAL HARBOR



GENERAL INFORMATION

ALL WEDDING CELEBRATIONS INCLUDE:

- Complimentary one bedroom suite for the bride and groom for the night of the wedding
- Four hours open bar with deluxe brand beverage service
- One hour cocktail reception with select hors d'oeuvres
- Three-course dinner
- Complimentary dance floor
- Complimentary cake cutting
- Complimentary web link for room reservations
- A Tasting for up to 4 guest (menu to be selected in advance)

**Bartender/attendant fees, banquet staff gratuity, Venue Coordinator gratuity are not included in the package. Additional fees will incur.

All food and beverage is subject to 20% of taxable service charge and applicable state sales tax

Wedding package is only available for 65 people or more

CEREMONY SERVICES AND COSTS

Our Potomac Conference Room is available for intimate gatherings of 20 to larger celebrations of up to 120. The Westin Washington National Harbor offers panoramic views of the marina and Potomac River with the majestic background of Alexandria Virginia rising behind you.

Ceremony pricing ranges for \$500 to \$3,000 and are subject to 6% tax. On-site wedding ceremonies are only available to couples who are hosting their wedding reception at the Westin Washington National Harbor. The Westin Washington National Harbor will not host a ceremony without a reception.

COST ESTIMATES AND MINIMUM REVENUE

Minimum food and beverage spend requirements are in place for Friday and Saturday evening functions from April through October. Exceptions are made for events taking place on Saturday afternoon or Sunday. Figures are based upon number of guest and time of year. Once menus, beverage service arrangements and other special requests or needs are determined, our sales manager can provide with a cost estimate for your wedding. The amount suggested is simply an estimate and may fluctuate based upon decisions made and variations presented during planning.

For budget purposes, please plan on a base price of \$125 plus 20% service fee and applicable state tax to include cocktail hour serving liquor, beer and wine, a selection of hot and cold hors d'oeuvres and a three course plated dinner.

DEPOSIT AND FINAL PAYMENT

A deposit equal to 15% of anticipated food and beverage revenue is due at contract signing. An additional deposit of 35% of the total balance is due 60 days prior to the event and the final payment of the remaining balance is due five business days prior to arrival. This final payment will be based on a cost estimate created by your catering manager and will include any and all charges authorized to be placed on the

The Westin Washington National Harbor Hotel

Prices are exclusive of 20% service charge, and 6% Maryland sales tax

master account. Payments are to be made only by certified or cashiers check, credit card or cash. Refunds will be given for overpayment at the conclusion of the event.

REQUEST FOR MULTIPLE ENTREES

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply:

- Multiple Entrees are limited to a choice of two (2) published entrees with the same starch and vegetable provided with each entrée.
- If there is a price difference between the entrees, the menu will be priced at the higher amount.
- Based on R.S.V.P. response, a breakdown of each entrée is required 10 days prior to the event. A guarantee of attendance with the breakdown for each entrée is required three (3) days prior to the event.
- A form of entrée identification is required at the guest table, i.e. marked place card or colored ticket.

FOOD AND BEVERAGE GUARANTEE

An estimate based on R.S.V.P. is requested 10 days prior to arrival. A final confirmation “guarantee” of your anticipated number of guests is required by 12:00pm, three (3) business days prior to your banquet function. Once set, the guarantee may not be reduced and if increased will become your new guarantee. Special requests inside of the 72 hour guarantee will be accommodated to the best of our ability and charged in addition to the menu price.

FOOD AND BEVERAGE SERVICE

Please refer to the wedding menus for selections and pricing. Hotel policy asks that no food and beverage be brought into the Westin Washington National Harbor with the exception of wedding cakes.

LINEN, CHINA, DECORATIONS AND FAVORS

The Westin Washington National Harbor will provide white floor length table linen and napkins, china, glassware, tables and banquet chairs. A limited number of votive candles are available for each dining table. ***Additional decorations, such as, place cards, centerpieces, and wedding favors are the responsibility of the guests to store, place and collect at the conclusion of the event. Our event staff is available to help place or decorate for \$1.00 per item to include removal at event conclusion.***

We welcome the opportunity to assist with the rental of specialty linens, china or chairs for your event. Outside vendors must be approved by the Westin Washington National Harbor.

ROOM ACCOMODATIONS

Accommodations for out of town guests should be made as early as possible. Group room blocks are available and typically offer a discount off published rates.

A complimentary web link will be available for your guest to make reservation directly inside of the block. (and for you as the planner to monitor the pickup at any time) The Weblink also allows you to put two additional links to your registry pages at any venue along with story of how the couple met.

PARKING

The Mariner parking garage is located across the street from the hotel and is owned and operated by a private company. Rates are posted and are subject to change.

REHEARSAL DINNER, BRIDAL SHOWER OR POST NUPTIAL BRUNCH

Your wedding specialist can assist you in arranging your rehearsal dinner, bridal shower, or post nuptial brunch or breakfast.

SPECIAL REQUESTS

Every wedding is special to the Westin Washington National Harbor. We would be honored to custom

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create a menu to fit your special needs. Let our wedding specialist know of any other services you need to make your day a complete success.

COCKTAIL HOUR

(Select three canapés or hors d'œuvres and one display)

CANAPES

Vegetable nori rolls with wasabi and soy sauce
Smoked chicken salad with grapes on pita toast points
Charred sirloin, crispy cipolini onions and spicy remoulade on sourdough crisp
Artichoke, olive and goat cheese tartlette
Roasted Portbella crostini, frisee and bleu cheese spread
Smoked salmon mousse with apricot glaze.

HOT HORS D'OEUVRES

Roasted crab cakes with roasted pepper aioli
Miniature beef wellingtons
Tandoori chicken satay with a light madras dip
Vegetable spring roll with sweet Thai chili sauce
Bacon wrapped scallops
Bite-size New Zealand lamb chop with English mint demi-glace
Coconut crusted chicken with a honey mustard dip
Spanakopita
Cranberry gorgonzola tart

CULINARY DISPLAYS

THE WATERFRONT BRIE PRESENTATION

Baked brie en croute with quince spread, strawberries, pear, grape compote served with crispy baguettes

CHEF'S SELECTION OF FIELD VEGETABLES:

an array of grilled and fresh field vegetables, blue cheese dip, and red pepper hummus

SELECTION OF IMPORTED AND DOMESTIC CHEESES

Brie, Manchego, Stilton, Boursin, Aged Vermont Cheddar, San Joaquin Gold and Havarti; all accompanied by lavosh, water crackers, toasted breads, quince spread, imported aged balsamic vinegar and extra virgin olive oil

ANTIPASTO

Balsamic Roasted Vegetables, orange cured olives, marinated grilled artichokes, pesto macerated buffalo mozzarella, grapes tomatoes and fried meats, all accompanied by herb focaccia and grissini

RECEPTION ENHANCEMENTS

LETTUCE WRAP \$20 PER PERSON

(REQUIRES ATTENDANT, \$150)

Shredded Thai BBQ Beef, Spicy Chicken, Soy and Honey glazed roasted vegetables
bibb lettuce, spring onions, roasted eggplant, cilantro, pappadew peppers
roasted garlic cloves, julienne carrots, bean sprouts, broccoli slaw
soy ginger, sweet chili sauce, bali, bbq sauce, and black bean sauce

SUSHI AND SASHIMI \$7 PER PIECE;

100 PIECE MINIMUM

California rolls, salmon rolls, vegetable rolls, spicy tuna rolls, assorted nigiri
and sashimi, soy, pickled ginger, wasabi

RAW BAR- \$21 PER PERSON

(BASED ON 4 PIECES PER PERSON)

Poached shrimp, oysters and mussels
Apple cidar mignonette, horseradish tomato sauce, dijon lime sauce

PASTA PASTA \$21 PER PERSON.

(REQUIRES ATTENDANT, \$150)

(select two pastas)

gnocchetti, penne, rigatoni, tri-colored cheese ravioletti, or cavatelli

(select three sauces)

four-mushroom, light pomodoro, arugula pesto, fresh-diced tomatoes, traditional bolognese, lemon
artichoke, Stolichnaya® vodka cream sauce con prosciutto and piselli, or truffle brandy cream

all sauces served with parmesan reggiano, crispy garlic bread, focaccia, & virgin olive oil

PASTA PASTA ENHANCEMENTS \$5.00 PER PERSON

(PER ITEM, PER PERSON)

Bay scallops
Chopped clams
Grilled chicken
Rock shrimp

SALAD \$13 PER PERSON

Classic Caesar salad

(grilled chicken, anchovies, focaccia croutons, shredded parmesan, and Caesar dressing)

Niçoise salad

(seared tuna, niçoise olives, haricots verts, tomatoes, chopped eggs, and tarragon dijon vinaigrette)

Cobb salad

(roasted turkey, blue cheese, avocados, tomatoes, bacon bits, ranch dressing)

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PLATED DINNER

SOUP OR SALAD

(SELECT ONE SOUP OR ONE SALAD)

Beef, barley and root vegetable soup
Heirloom tomato and vodka bisque with blue cheese froth
Cream of autumn squash with sour cream and pecans
Minestrone with pesto
Wild mushroom with porcini foam
**Upgrade to Cream of Crab Soup for \$4.00 per person

Marinated yellow and red tomato, buffalo mozzarella, basil oil and aged balsamic syrup
Boston bibb lettuce, roasted tomatoes, orange segments, and bleu cheese with herb citrus vinaigrette
Organic baby greens, asparagus, artichoke, and prosciutto chips, served with a citrus vinaigrette
Organic baby greens with strawberries, pine nuts, and goat cheese crostini with sweet fig vinaigrette

ENTRÉE

Lemon and oregano marinated chicken breast served with stemmed caper berries and pinot grigio sauce	125
Wild mushroom-stuffed chicken breast with madeira wine sauce	137
Saltimbocca of salmon served with sage, capers and tarragon cream	137
Sesame-crust red snapper with sweet corn ginger cream, cilantro and sesame oil	144
Grilled new york sirloin with caramelized onion marmalade and cabernet demi-glace	151
Filet Mignon (8oz) with black truffle bordelaise sauce	160
Signature Jumbo Lump crab cake with housemade tarter sauce	165
Porcini-crust filet of beef and prosciutto wrapped jumbo shrimp with a barolo, lemon caper white wine sauce	167
Filet of beef and chilean seabass served with beurre rouge, red wine, olive tapenade and white wine sauce	175

All dinners served with specialty selection of bread and rolls with sweet butter, French green beans, and roasted fingerling potatoes

- One signature lump crab cake can be added to any entrée selection for \$25.00 each
- Vegetarians will receive a Vegetable Napoleon and must be ordered in advance with the final count.

FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEA

DESSERT

Mini dessert display to include a wide selection of mini dessert such as chocolate mousse, apple tart, fruit tart, key lime pie, cannoli, tiramisu, bread pudding, etc

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DINNER BUFFETS

SOUP (SELECT ONE)

Beef, barley and root vegetable soup
Heirloom tomato and vodka bisque with blue cheese froth
Cream of autumn squash with sour cream and pecans
Minestrone with pesto
Wild mushroom with porcini foam
**Upgrade to Cream of Crab Soup for \$4.00 per person

SALAD (SELECT ONE)

Julienne vegetables tossed with mushroom truffle sauce
Three heirloom tomato and fresh mozzarella, basil oil and aged balsamic syrup
Orzo pasta salad with roasted peppers, red onion, and calamata olives tossed in balsamic vinaigrette
Organic baby greens, asparagus, artichokes and prosciutto chips swerved with citrus vinaigrette

ENTRÉE

(SELECT TWO) 146

(SELECT THREE) 160

Lemon and oregano marinated chicken breast served with stemmed caper berries and pinot grigio sauce
Sesame crusted red snapper with sweet corn ginger cream cilantro and sesame oil
Penne rigatoni, roasted eggplant, crushed roma tomato sauce, peccorino cheese
Herb crusted prime rib of beef au jus with horseradish cream (carving available \$125.00 attendant fee)
Chicken picatta with lemon caper sauce
Grilled rockfish with asparagus tossed in balsamic butter
Roasted salmon with shitake mushrooms
Grilled filet of beef with green peppercorn sauce

GRILLED SEASONAL VEGETABLE SERVED WITH ALL SELECTIONS

STARCH (SELECT ONE)

Rosemary scented oven roasted fingerling potatoes
Organic brown rice pilaf
Macaroni with a blend of artisanal cheeses
Black pearl barley
Scalloped potatoes
Yukon Mashed Potato
Edamame Corn risotto

ALL DINNERS SERVED WITH SPECIALTY SELECTION OF BREAD AND ROLLS WITH SWEET BUTTER

FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEA

DESSERT

Selection of mini-pastries and petit fours

DESSERT ENHANCEMENT

20.

Cheesecake martini bar (scoops of cheesecake served in martini glasses then add your own toppings: hot fudge, fruit toppings, chocolate chips, caramel, and miniature M&M's®)

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VENDOR AND KIDS

VENDOR MEALS INCLUDE

Bottle of water (no access to bar or cocktail hour canapés)
Burger and fries/ Chicken sandwich and fries/ or Chicken Caesar salad
\$20.00

KIDS (8 AND UNDER ONLY)

Choice of Chicken Tenders or Childs cheeseburger
Served with assorted fruit cup, house salad and a choice of Mac-n-cheese or French fries
Access to cocktail hour canapés/ display. dessert, and bar for juice (kids cups will be provided)
\$65.00

TRANSPORTATION

Howell Transportation
Marvin Howell- 202-215-5355

PHOTOGRAPHY

ISSA MICHEL
Issa Michel- 703-597-5690
www.issamichel.com
issa@issamichel.com

Natarsha Wright Photography
Natarsha Wright-202-390-4423
www.Natarshawright.com

DJ's/PHOTO BOOTHS/UPLIGHTING

Black Tie DJ's
Matt Johnson-703-803-7722
www.musicdj.com
matt.johnson@musicdj.com

Yanz Events
Andrew-703-999-8686
www.yanzevents.com

BAKERY

Occasional Cakes
Occasion6@hotmail.com
301-868-3640

Cakes Plus
301-490-3600
www.cakesplus.com

PREFERRED VENDORS LISTING

WEDDING AND EVENT PLANNING

Covenant
Diane E George-240-375-3953
diane@convenantweddings.com
Rambiss
Yolanda Thomas, MPA -301-203-1090
ythomas@rambiss.com

PARTY FAVORS

UNWINED Alexandria
Holly Feraci, CSW-202-210-1402
www.unwinedva.com
hollyferaci@gmail.com

Glam Candy Buffets
Monica McCreary 202-271-6976
www.glamcandybuffets.com

LINEN AND RENTAL

Party Rental Ltd
Sarah Sutton-301-537-3278
www.partyrentalltd.com
AAA Party Rentals
703-566.8965
www.aaapartyrentals.com

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DELUXE BAR

Bourbon: Jack Daniels
Scotch: Johnnie Walker Black Label
Vodka: Absolut
Gin: Bombay Sapphire
Whiskey: Crown Royal
Cognac: Hennessy V.S.O.P.
Rum: Bacardi Superior
Tequila: Jose Cuervo Silver

WHITE WINE

Pinot Grigio
Chardonnay
White Zinfandel

RED WINE

Cabernet Sauvignon
Merlot
Pinot Noir

BEER

Budweiser
Bud light
Samuel Adams lager
Heineken
Amstel light
Corona

NON-ALCOHOLIC BEVERAGES

O'doul's beer
Soft drinks (coca cola products)
Water

Orange and Cranberry Juice

SIGNATURE DRINK \$15.00+

PER PERSON

A LA CARTE BAR HOURS

1 hour \$27
1 1/2 hours \$32
2 hours \$35
Additional bar service per hour \$16

***CASHIER ATTENDANT FEE ~PER STATION 150**

***BARTENDER ATTENDANT FEE ~PER STATION 150**

LABOR FEE BASED ON MINIMUM FOUR HOURS

PUNCH (PER GALLON, 16
SERVINGS)

Non-alcoholic fruit punch **65.**

Rum punch **95.**

Sangria **95.**