

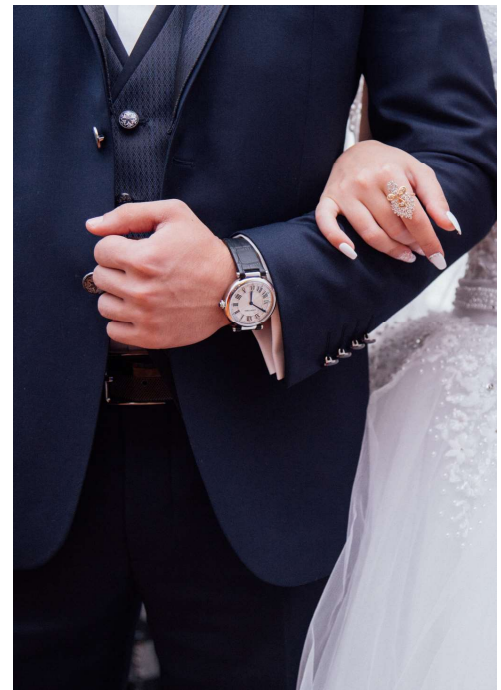
THE WESTIN

PHILADELPHIA



WEDDING PACKAGE

2024-2025



WESTIN WEDDINGS



Perfect Partnership

At The Westin Philadelphia, we're committed to bringing 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.



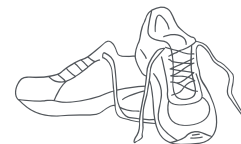
Refresh

Restore your vitality in the Heavenly Bed™ and allow our invigorating White Tea products to soothe you before and after your big day.



Nourish

Enjoy fresh, local ingredients, prepared to delight your guests and ensure that you feel energized for your big day.



Invigorate

Prep for your big event with a morning workout or custom running route. Whatever your fitness style, be equipped to feel your best at our Fitness Center.



THE WESTIN WEDDING PACKAGE

\$250.00 per person, inclusive of tax and service charge

FIVE HOUR OPEN BAR

Top Shelf Brand liquor
Imported and domestic beer
House Red and white wine
Tablesides wine service
Complimentary champagne toast

COCKTAIL HOUR

Variety of 8 butler passed hors d'oeuvres
4 cocktail reception stations
Butler passed specialty cocktail

THREE COURSE DINNER PRESENTATION

First course
Tablesides choice of entrée
Wedding cake & Ice Cream Sundae Bar
Starbucks coffee & tea selections



AMENITIES AND SERVICES

The Westin Philadelphia is pleased to offer a complimentary suite for 2 nights.
Our wedding specialists will guide you through the entire experience, leaving a lasting impression on you and your guests.

WEDDING EVENT SPACE

Event Space Rental Fees start at \$1500 and up.
The events team will include chair setup and staging for all events. An area for the rehearsal and photographs will be provided on a complimentary basis.

ACCOMMODATIONS

At your request, special sleeping room rates may be arranged for your guests. These rates are based on ten or more rooms and are subject to availability.



Cocktail Reception



HORS D'OEUVRES

Select Eight

COLD

Scottish smoked salmon, crispy potato confit
Bruschetta, heirloom tomato, basil pesto
Red wine-poached fig, Vermont blue cheese
Smoked whitefish cornet, dill
Chicken liver "truffle," pumpernickel, cocoa
Red snapper ceviche, serrano chili, mango
Roast beef roulade, truffle goat cheese
Tuna tataki, avocado wasabi mousse, wonton chip
Pineapple and avocado summer roll
Shrimp shooter, spicy cocktail sauce +7
Maine lobster roll, citrus, brioche +10

HOT

Thai chicken meatball, lemongrass pickled vegetables
Country ham and cheese croquette, scallion
Duck confit spring roll, hoisin dipping sauce
Chinese pot stickers, sesame soy sauce
Maryland crab cake, Old Bay Seasoning, lemon aioli +7
Bacon-wrapped scallop, apple relish
Popcorn rock shrimp, cilantro sauce
Beef franks en croûte, whole grain mustard
Chickpea fritter, preserved lemon hummus
Grilled fish taco, tomatillo salsa
Jumbo asparagus tempura, romesco sauce
Arancini, spiced pomodoro
Philly crab pretzel, cream cheese
Lollipop lamb chop, dijon aioli +10

ENHANCEMENTS:

Selection of 10 hors d'oeuvres +20

Cocktail Reception



STATIONS

Select Four

DOMESTIC ARTISANAL CHEESE DISPLAY

A variety of domestic cheeses accompanied by seasonal preserves, fresh baked bread and a variety of crackers

ANTIPASTO

Grilled and marinated eggplant, zucchini and squash, roasted red peppers, cremini mushroom conserva, artichokes, marinated mozzarella, provolone, olives, Genoa salami, prosciutto cotto, focaccia and country bread

TRUE ROOTS

Display of raw and lightly cooked crisp garden vegetables, buttermilk ranch, lemon hummus, minted yogurt dip, whole grain chips and crostini

MEZZE PLATTER

Roasted garlic and lemon hummus tabbouleh, parsley and sesame seed muhammara, toasted walnut and red pepper baba ghanoush, eggplant and sumac, marinated olives and almonds, sheep's milk feta cheese, cucumber tzatziki, cumin village flatbread, warm pita bread, country loaves

HONEY GLAZED TURKEY BREAST

Caramelized onion and sage jus, cranberry orange relish

ROSEMARY RUBBED PRIME ROAST BEEF

Horseradish crème fraîche, Yuengling porter barbecue sauce

GLAZED SCOTTISH SALMON

Lavender mostarda, roasted fennel vinaigrette

MAPLE CURED HAM

Caramelized pineapple, whole grain mustard

TACO TIME

Pulled Chipotle Chicken | Beef Brisket Barbacoa | Grilled Mahi Mahi

Pico de gallo, salsa verde, guajillo, mango salsa, lime crema, shaved radish, black bean, cilantro rice, corn tortilla





Cocktail Reception

STATIONS

Select Three

TUSCAN TABLE

Select Two | Includes grated parmigiano reggiano cheese, cracked black pepper, crushed red pepper, extra virgin olive oil, artisan rolls and butter

Mezzi Rigatoni — traditional bolognese or tomato sauce, garlic oil

Cavatelli — roasted chicken, roasted pepper, pine nut pesto

Cheese Tortellini — marinated artichoke, wild mushroom, roasted garlic cream

Fusilli — puttanesca sauce, shaved pecorino

Orecchiette — pancetta, sage, herbed bread crumbs

17TH STREET SLIDERS

Select Three

Mini beef burgers, cheddar cheese and bacon marmalade

Jumbo lump crab cake on a brioche bun, garlic aioli +7

Smoked turkey on rye, Thousand Island

Falafel and tzatziki, shredded lettuce, pita bread

Nashville hot chicken and biscuit

Philly style roast pork, provolone, broccoli rabe



HOT OFF THE PRESS

Select Two

Cheese — bacon, gruyère, caramelized onion, rye bread

Chicken — roasted pepper, provolone, sourdough bread

Philly Cheesesteak — shaved beef, cheese wiz, onion, hoagie roll

Roasted Wild Mushroom — goat cheese, spinach

Camembert — watercress, bartlett pear, serrano ham



SAY CHEESE- MAC AND CHEESE BAR

Select Two

Traditional — four-cheese blend

Lobster — Maine lobster, cheddar, gruyère cheese +7

Buffalo Chicken — grilled chicken, hot sauce, pepper jack cheese

Bacon Cheeseburger — applewood smoked bacon, aged cheddar, ground beef

Philly Style — roast pork, provolone, broccoli rabe

Veggie — kale, roasted pepper, broccoli

Cocktail Reception



STATION ENHANCEMENTS

Prices are per person and inclusive of tax and service charge

RAW BAR | MKT

Jumbo shrimp cocktail, snow crab claw, East and West Coast oysters, mignonette, mustard aioli, lemon, and cocktail sauces

DIM SUM DUMPLINGS | 30

Select Three | Served with chili soy sauce, sweet chili sauce, peanut sauce

Rock Shrimp Shumai

Chicken Ginger Dumpling

Roast Pork Potsticker

Steamed BBQ Pork Bun

Vegetable Dumpling

Crispy Egg Roll

PEKING DUCK | 30

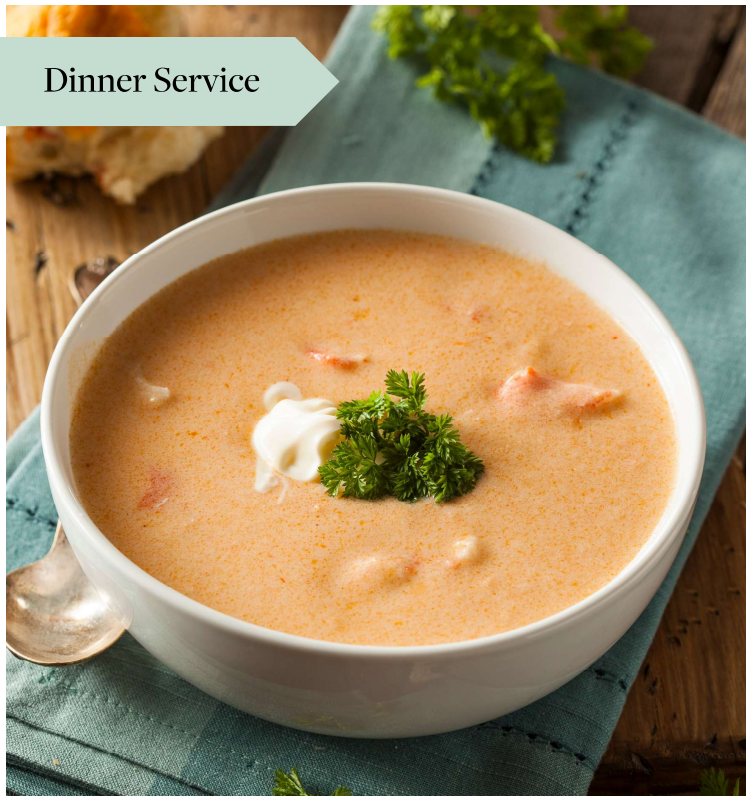
Duck breast carved to order, moo shu pancake, scallion, cucumber, hoisin and plum sauce

SUSHI | MKT

An assortment of 5 maki rolls and 2 nigiri, soy, ginger, wasabi

DIJON GLAZED NEW ZEALAND RACK OF LAMB | 35

Herb jus, yogurt mint sauce



FIRST COURSE

Select One

MAINE LOBSTER BISQUE

Cheese straws, crème fraîche

ROASTED SWEET POTATO SOUP

Grilled corn salad, grated manchego

ORGANIC BABY GREENS

Cherry tomato, shredded carrot, cucumber, herbs, kalamata olive tapenade, balsamic vinaigrette

CRISP CAESAR SALAD

Romaine hearts, shaved parmigiano reggiano, brioche croutons, Caesar dressing

BABY GEM LETTUCE

Hard boiled egg, broccoli, picholine olive, marcona almond

FRISÉE SALAD

Thyme roasted potato, crispy pancetta, haricot vert, black truffle dressing

CITRUS SALAD

Roasted red beet, watercress, sunflower seed granola, white balsamic vinaigrette

THE WEDGE

Iceberg Wedge, Beefsteak Tomato, Smokehouse Bacon, Pickled Red Onion, Herbed Breadcrumb, Buttermilk Blue Cheese Dressing



Dinner Service



ENTRÉE COURSE

Select Two for Tableside Choice

CERTIFIED ANGUS BEEF TENDERLOIN

Grilled jumbo asparagus, smashed fingerling potato, roasted pepper jus

BRAISED SHORT RIB

Parmesan and semolina polenta, Swiss chard, red wine

AMISH CHICKEN BREAST

Brown butter farro, broccoli rabe, apple cider and rosemary reduction

CRISPY BRICK OF CHICKEN CONFIT

Stewed tomato and eggplant, harissa, spinach

GRILLED SCOTTISH SALMON

Moroccan couscous, golden raisin, mint, braised fennel

SEARED HALIBUT

English pea risotto, shellfish jus

GINGER GLAZED MAHI MAHI

Scallion rice, sesame brussels sprouts

STUFFED BEEFSTEAK TOMATO

Basmati rice, Japanese eggplant, mâche salad, chimichurri dressing

RICOTTA GNOCCHI

Wild mushroom ragout, melted savoy cabbage



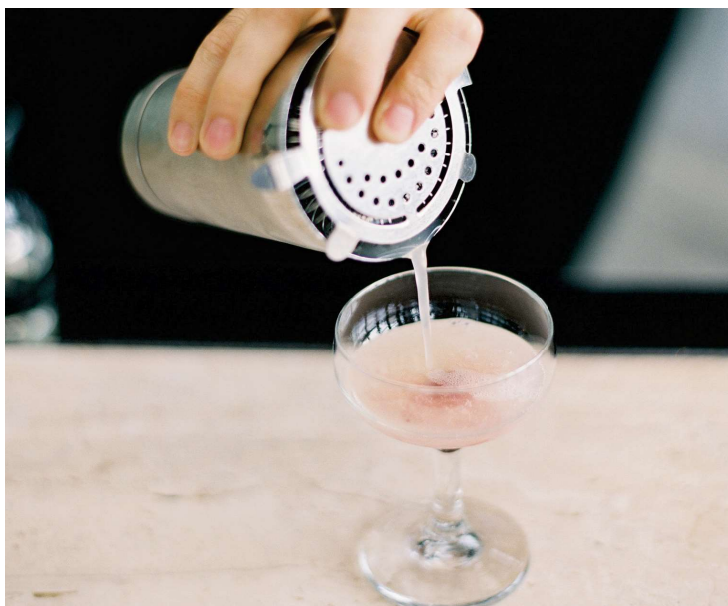
Dinner Service



WEDDING CAKE

A beautiful buttercream cake is included and multiple flavors will be presented at your wedding menu tasting. For specific designs, a consultation can be arranged.

Served alongside Starbucks Coffee and a Selection of Tea



BEVERAGE SELECTIONS

Prices are per person and INCLUSIVE of tax and service charge

The Westin Philadelphia offers a variety of beverage selections. Each bar option includes a variety of domestic and international beers. Wines include Chardonnay and Cabernet Sauvignon, plus a variety of soft drinks.

WEDDING PACKAGE BAR

Vodka –Ketel One
Gin – Bombay Gin
Rum – Bacardí Superior
Whiskey/ Bourbon – Jack Daniels &
Jamison Irish Whiskey
Scotch – Dewar's White Label
Tequila – Milagro

GOLD BAR +15

Vodka –Tito's
Gin – Blue Coat Gin, Tanqueray
Scotch – Johnnie Walker Red
Rum – Flor de Caña
Whiskey – Crown Royal, Maker's Mark
Tequila – Espolon Silver

PLATINUM BAR +30

Vodka – Belvedere, Grey Goose
Gin – Bombay Sapphire, Hendrick's
Rum – Appleton Estate Reserve Rum
Scotch – Macallan 12 yr, Johnnie Walker Black
Whiskey – Jameson 12 yr Irish, Knob Creek, Maker's 46
Tequila – Patrón Silver

Additions



ADDITIONAL DESSERT OPTIONS & AFTER GLOW

Prices are Per Person and Include Tax and Service Charge

MINIATURE DESSERTS | 20

SELECT 3

Butler Passed or Stationary

Mini Ice Cream Cones | Fruit Tart | Mini Milk & Cookies | Red Velvet Cake | Opera Cake
Vanilla and Chocolate Cannoli | Caramel Brownies | Hazelnut Mousse Cake
Blondie and Brownie Bars | Coconut Truffles | Chocolate Mousse Cup
Chocolate Covered Strawberry

SUNDAE BAR | *INCLUDED WITH PACKAGE*

Vanilla, chocolate and strawberry ice cream

Hot fudge, butterscotch, berry sauce

Chocolate sprinkle, M&M, toasted nut, fresh berry whipped cream

Additional Information



MENUS

Enclosed are suggested menu selections and we welcome the opportunity to customize any menu to suit your taste. Our award-winning chefs at Lea provide all food for catered events. We can accommodate parties of up to 350 guests and we pride ourselves on providing you and your guests with a quality dining experience at your event. Menus and pricing are subject to change.

DEPOSIT AND PAYMENT

An advance deposit determined by the Catering Executive is required with every contract. The estimated balance will be due incrementally and can be paid with a credit card, certified check, cash or money order.

CHARGES

All charges and taxes are current and may be subject to change. Charges will be confirmed 30 days prior to the date of your function. Please note that a 25% service charge, 7% service charge tax and 7% Pennsylvania sales tax will be applied to your final bill for all meeting and event space rentals. For all food charges, a 25% service charge, service charge tax of 7% and 8% Pennsylvania sales tax will be applied. For all liquor charges, a 25% service charge, a service charge tax of 7% and a 10% liquor sales tax will be applied.

FOOD AND BEVERAGE

The Westin Philadelphia does not permit any food or beverage (with the exception of wedding cakes), to be brought into the hotel.

ATTENDANTS AND SERVICE

Bartenders, Chef Attendants and Coat Check Attendants are \$200 per attendant for each event. The Westin standard is one bartender for every 50 guests. For all seated events, The Westin standard is one server per table.

VALET PARKING

Valet parking for guests attending a function can be arranged at a special rate of \$30 per car which will be applied to the master account or guests may self-park individually for \$42 per car. Overnight parking is available at \$69 per car per night. Pricing is subject to change.

THE WESTIN

PHILADELPHIA

CONTACT:

Kailey McCloskey | 215.640.6910 | kmccloskey@westinphila.com