

At the Westin Virginia Beach Town Center we are here to turn your dreams into reality. The Westin offers the perfect blend of understated elegance coupled with superior service to bring you a unique experience like no other. Our professional experienced catering manager will assist you in creating your menu and coordinating the details of your reception to reflect your individual sense of style. In selecting the Westin we can assure you a one of a kind experience you and your guests will remember forever.

Your Westin Wedding Package Includes

- Complimentary Accommodations on your Wedding Night Featuring our Heavenly Bed and Heavenly Shower with a 100 person or more reception
Based on Availability
- Special Amenity for Bride and Groom
- Special Room Rates for Overnight Guest Accommodations
- Complimentary Personalized Wedding Website
 - Custom Dance Floor
 - Votive Candle Centerpieces
 - White Glove Service
- Personal Attendant Service for Bride and Groom During Reception
 - Complimentary Cake Cutting
 - Complimentary Champagne Toast

For further information please contact:
Ashley Loffredo, Catering Manager
The Westin Virginia Beach Town Center
Sales and Catering Office, 2nd Floor
4535 Commerce Street
Virginia Beach, VA 23462
757-275-7870
ashley.loffredo@westinvabeach.com

Reception Enhancements

specialty linens and chair covers

available in assorted colors and designs, please inquire for further details.

chair covers

white, ivory or black \$6.00

chairs

folding chairs- black, white or natural with padded seats \$5.00

chiavari chairs-black, white, silver, gold, and natural with cushion \$10.00

chargers

glass with silver or gold beads -13" round \$7.00

silver or gold leaf- 13" round \$4.00

chocolate fountain

includes choice of chocolate and dipping treats.
please inquire about pricing.

ice carving

all carvings are custom and will be priced accordingly.

* all pricing subject to applicable taxes.

Westin Wedding Ceremonies

the westin virginia beach town center is the ideal location to exchange vows on your special day. we are delighted to extend to you the following amenities:

seating for guests –set theater style
unity candle table
guest book table
gift table
rehearsal location

please inquire for pricing.

available enhancements

please inquire for pricing.

chiavari chairs
chair covers
aisle runner
candelabras
sound systems
wedding arches and trellis

viceroy package

prereception hour

- choice of one display
 - cheese display
 - fruit display
 - antipasto display

butler passed hors d' oeuvres

- choice of three
 - spanakopita
 - beef empanadas
 - bacon wrapped scallops
 - thai spring rolls with dipping sauce
 - tomato bruschetta with crispy prosciutto
 - cucumber cups with thai beef salad
 - chesapeake bay crab salad in phyllo cups
 - chicken satay with mojito buerre blanc sauce
 - mini chesapeake bay crab cakes served on tasting spoons
 - lobster bisque soup shots

dinner

all dinners include warm ciabatta bread and butter
chef's selection of starch and vegetable
starbucks coffee, iced tea and water

soup or salad-choice of one

- corn and crab chowder
- butternut squash bisque
- caesar salad with parmesan cheese, croutons and confetti flowers
- spinach salad with seasonal berries, pecans, gorgonzola, croutons and raspberry vinaigrette

dual entrée selections

- petit filet with cabernet demi topped with tomato jam paired with a handmade jumbo lump crab cake finished with lemon aioli
- petit filet with a roasted garlic and brie sauce paired with lightly blackened salmon topped with raspberry onion jam
- petit filet with wild mushroom demi paired with grilled chicken breast accompanied by stone ground mustard cream
- marinated grilled chicken breast with mango salsa paired with atlantic whitefish served atop a bed of seaweed salad and topped with spicy honey citrus glaze

tuxedo dipped strawberry to accompany wedding cake

champagne toast

\$69.00 ++ per person

* all pricing subject to 21% service charge and applicable taxes.

** prices and seasonal menu items subject to change

emperor package

prereception hour

- choice of one display
 - cheese display
 - fruit display
 - antipasto display

butler passed hors d' oeuvres

- choice of three
 - spanakopita
 - beef empanadas
 - bacon wrapped scallops
 - thai spring rolls with dipping sauce
 - tomato bruschetta with crispy prosciutto
 - cucumber cups with thai beef salad
 - chesapeake bay crab salad in phyllo cups
 - chicken satay with mojito buerre blanc sauce
 - mini chesapeake bay crab cakes served on tasting spoons
 - lobster bisque soup shots

buffet

includes the following

- starbucks coffee, iced tea and water
- warm ciabatta bread and butter
- caesar or mixed field greens with assorted dressings
- tomato and cucumber greek salad with onion, feta cheese, kalamata olives tossed in greek vinaigrette
- pasta salad tossed with pomodoro pesto
- choice of one starch; tri-colored potatoes, baby russets, customized mashed potatoes or rice pilaf
- chef's choice of seasonal vegetable
- vegetarian pasta entree,
- grilled chicken with roasted garlic and brie sauce
- lightly blackened salmon with peach bell pepper salsa
- choice of one carving station
 - prime rib with au jus and horseradish cream
 - virginia ham with assorted chutneys and mustards
 - porkloin with dried cranberry port sauce
- carved turkey with natural gravy and cranberry orange chutney
- attendant fee \$75.00 based on 1.5 hours

**tuxedo dipped strawberry to accompany wedding cake
champagne toast**

\$79.00 ++ per person

* all pricing subject to 21% service charge and applicable taxes.

** prices and seasonal menu items subject to change.

monarch package

prereception hour

- fruit and cheese display

butler passed hors d' oeuvres

choice of two

- spanakopita
- beef empanadas
- bacon wrapped scallops
- thai spring rolls with dipping sauce
- wild mushroom tart on tasting spoon
- cucumber cups with thai beef salad
- chesapeake bay crab salad in phyllo cups
- artichoke parmesan hearts
- mini lamb chops with grand marnier demi
- lobster bisque soup shots

dinner reception

select 3 of the following

the heartland

carved sirloin of beef
served with horseradish cream, mayonnaise,
stone ground mustard and petit rolls

mashed potato bar

served with cheddar cheese, bacon,
roasted garlic, sour cream, chives and butter

attendant fee \$75 based on 1.5 hours

the charleston

shrimp and grits, fried chicken tenders with
honey mustard sauce, fried macaroni and
cheese, mini chesapeake bay crab cakes

attendant fee \$75 based on 1.5 hours

south of the border

chicken quesadillas with pico de gallo and guacamole,
tequila beef skewers, wild mushroom chili,
black beans and rice

attendant fee \$75 based on 1.5 hours

monarch package continued

sweet carolina

pulled pork bbq served with assorted sauces,
coleslaw, hushpuppies, oyster shooters

-new york, new york

mini meatball subs, assorted mini pizzas,
antipasto skewers, bruschetta

pacific rim

sushi (2 pieces per person), firecracker lobster bites
served with asian slaw in chinese to-go boxes,
wonton shrimp with sweet chili sauce,
chicken lettuce wraps

starbucks coffee, iced tea and water

tuxedo dipped strawberry to accompany wedding cake

champagne toast

\$89.00 ++ per person

* all pricing subject to 21% service charge and applicable taxes.

** prices and seasonal menu items subject to change

regal package

prereception hour

- fruit and cheese display

butler passed hors d' oeuvres

- sherry cream of mushroom soup shot
- antipasto skewer

dinner reception

carving station

choice of one

- sirloin of beef, horseradish cream, mayonnaise and mustard, petit rolls
- pork loin, apple mustard, herb mayonnaise, roasted corn muffins
- boneless turkey breast with cranberry chutney, dijon mustard, assorted miniature rolls
- virginia honey baked ham, assortment of mustards, chutneys, buttermilk biscuits

pasta station

cheese tortellini, penne with alfredo, marinara, fresh grated parmesan, garlic bread enhancements- chicken, shrimp, italian sausage \$3.00 additional per item

Selection of 5 hors d' oeuvres

- 2 of each selection per person

hot

- spanakopita
- asparagus in phyllo
- potstickers
- mini quiche
- deep dish pizzas
- beef empanada
- mini beef wellington
- artichoke parmesan hearts
- baby lamb chops with sun dried blueberry port sauce or grand marnier demi
- hibachi beef skewers
- dim sum, asian dipping sauce
- wild mushroom vol au vent
- thai spring rolls with dipping sauce
- seafood fritters with lemon aioli
- wonton wrapped shrimp with sweet chili sauce
- chicken satay, mojito buerre blanc
- apple wood smoked bacon wrapped scallops
- mini chesapeake bay crab cakes, old bay aioli
- caramelized onion and goat cheese phyllo cup
- baked brie and raspberry in phyllo
- jack daniels bbq meatballs

regal package continued

cold

- antipasto skewers
- crudités shot glasses
- jumbo shrimp cocktail shots
- thai beef in cucumber cup
- dill chicken salad, tomato cup
- smoked salmon mousse in buchee cup
- tomato bruschetta with crispy prosciutto
- virginia beach oyster bloody mary shots
- chapeake bay crab salad in phyllo cups
- lobster cheesecake on tasting spoon
- wild mushroom tart on tasting spoon
- sushi grade tuna with seaweed salad tasting spoon
- brie, dried cranberry and onion jam in phyllo cup

starbucks coffee, iced tea and water

tuxedo dipped strawberry to accompany wedding cake

champagne toast

\$59.00 ++ per person

* all pricing subject to 21% service charge and applicable taxes.

** prices and seasonal menu items subject to change

dessert enhancements

cheesecake station

ny style cheesecake strawberries, mixed berries, ambrosia,
white chocolate amaretto cream and fresh whipped cream
\$7.00++ per person

assorted chocolate truffles

\$5.00++ per person

white and dark chocolate cups with mousse

\$6.00 ++ per person

viennese table

\$6.00++ per person

petit fours

\$36++ per dozen

tuxedo chocolate dipped strawberries

\$36++ per dozen

campfire s'mores

make your own s'mores over the "campfire"
jumbo marshmallows, graham cracker cookies, hershey chocolate bars
\$9.00++ per person

funnel cake station

hot funnel cakes, powdered and cinnamon sugar,
fruit toppings & whipped cream
\$9.00++ per person

cookies and milk

warm fresh baked chocolate chip cookies and
ice cold skim and whole milk
\$5++ per person

chocolate fountain

includes choice of chocolate and dipping treats
please inquire about pricing.

starbucks coffee station

starbucks regular and decaffeinated coffees, assorted tazo teas, chocolate shavings, cinnamon sticks,
whipped cream and biscotti
\$6.00 ++ per person

* all pricing subject to 21% service charge and applicable taxes.

** prices and seasonal menu items subject to change

beverage service

for efficiency of service, one bartender per 100 guests required for all bars, \$75.00 fee per bartender
identification is required for any person drinking an alcoholic beverages
alcoholic "shots" are not permitted

host bar

premium brand liquor	\$6
superior brand liquor	\$7
elite liquor	\$8
house wine	\$6
domestic beer	\$4.50
premium beer	\$5
soft drinks	\$2.50
bottled water	\$2.50
fruit juice	\$2.50

cash bar

premium brand liquor	\$6.50
superior brand liquor	\$7.50
elite liquor	\$8.50
house wine	\$6.50
domestic beer	\$5
premium beer	\$5.50
soft drinks	\$3
bottled water	\$3
fruit juice	\$3

host bar packages

service by the hour, priced per person
includes: unlimited quantities of mixed drinks, imported and domestic beer, house wines, soft drinks and assorted juices
first hour; premium brands \$14.00 / superior brand \$19.00
second hour; premium brands \$20.00 / superior brand \$27.00
third hour; premium brands \$26.00 / superior brand \$35.00
fourth hour; premium brands \$32.00 / superior brand \$43.00

beer and wine packages

service by the hour, priced per person
includes: unlimited quantities of imported and domestic beer, house wines, soft drinks and assorted juices
first hour \$10.00
second hour \$16.00
third hour \$22.00
fourth hour \$28.00

domestic beers

budweiser, bud light, miller lite, michelob ultra, st.paulie girl non alcoholic

premium beers

heineken, corona, sam adams

non-alcoholic beverages

pepsi products include: pepsi, diet pepsi, ginger ale, sierra mist club soda, tonic water
juices: cranberry, orange, grapefruit, pineapple, grenadine, lime

premium liquors

smirnoff vodka, beefeater gin, bacardi rum, johnnie walker red label scotch, jim beam bourbon, seagram's 7, sauza gold tequila

superior liquors

absolut vodka, bombay sapphire, bacardi rum, johnnie walker black label scotch, jack daniel's bourbon, crown royal, jose cuervo gold tequila

elite liquors

kettle one vodka, bailey's irish cream, kahlua, grand marnier, amaretto di saronno, southern comfort, malibu coconut rum, jameson irish whiskey, dewar's white label, henessey v.s., romana sambuca, captain morgan's spiced rum