

*And then one day
you knew...*

THE WESTIN

SAN DIEGO
GASLAMP QUARTER



*Photo provided by NUvision Photography

PERFECT PLACES UNFORGETTABLE MOMENTS

At The Westin San Diego Gaslamp Quarter, we know that when you feel your best you can truly be your best, and that means paying careful attention to the most important elements of your wedding. When you begin your journey together at Westin, we remove the stress and distractions so you can fully enjoy the beauty and joy of your special day.

RECHARGE

- 450 Guest Rooms and Suites
- Heavenly Bed & Bath
- Wireless Internet for a Fee
- Starbucks® Single Cup Coffee Maker
- Refrigerators in Every Room
- 46" SMART Televisions
- Laptop Size Safes

ENERGIZE

- WestinWORKOUT Fitness Studio
- Outdoor Heated Pool
- Indoor Jacuzzi
- Spa Services

DINE

- Pinzimini Restaurant and Bar
- Ingredients Grab n' Go
- 24 Hour Room Service



THOUGHTFUL DETAILS

In a style that reflects San Diego's casual yet contemporary culture, at The Westin San Diego Gaslamp Quarter we take pride in creating some of San Diego's most romantic and elegant weddings.

Your wedding package will include the following:

- Guest Tables, Chairs, Belly Bars, Cocktail Rounds
- White or Ivory Floor-Length Linen
- China, Silverware, Glassware and Votive Candles set on all Tables
- Dance Floor
- Tables for Cake, Gifts, Guestbook and DJ
- Custom Menu Cards
- Bridal Party Dressing Room
- Complimentary Menu Tasting for up to four guests
- Complimentary Deluxe Guestroom & Parking for the Couple on the Wedding Night
- Preferred Guest Room Rate

ENCHANCEMENTS

Our team is available to assist with these enchantments to complete your special day:

- Chivari Chairs
- Specialty Linens
- Complete Décor Packages including: Specialty Linen, Napkin, Charger Plates & Chivari Chairs starting at \$12 per person

CEREMONY

Our stunning Garden Terrace and unique event spaces create the perfect backdrop for your ceremony:

- White Padded Ceremony Chairs
- White Satin Draped Ceremony Backdrop
- Sound System with Lapel Microphone
- Fruit Infused Water Station

Ceremony Rental Fee \$1,000



A TASTE OF WHAT'S TO COME

Plan your day around one of the following enticing packages, or create your own custom package with your catering manager to meet all your desires.

DELIGHT

three butler passed hors d'oeuvres
two course plated dinner
gourmet chocolate truffles
champagne toast
\$86

IRRESISTIBLE

one hour hosted call brands bar
three butler passed hors d'oeuvres
two course plated dinner
gourmet chocolate truffles
champagne toast
\$95

DELECTABLE

one hour hosted call brands bar
three butler passed hors d'oeuvres
buffet dinner
champagne toast
\$105

INDULGE

one hour hosted call brands bar
three butler passed hors d'oeuvres
four course plated dinner to include intermezzo
gourmet chocolate truffles
champagne toast
glass of wine with dinner
\$115

**wedding cake is not included in packages, complimentary cake cutting will be provided.*

prices are exclusive of 24% service charge and 8% tax

BUTLER PASSED HORS D'OEUVRES

COLD

seared tuna with wasabi cream cheese and caviar

mini caprese salad, fresh mozzarella
grape tomatoes, micro arugula, basil, balsamic

pepper beef on polenta

fresh mozzarella, sundried tomato crostini

roasted yellow and red tomato on polenta

hummus with kalamata olive on brioche

smoked salmon with cream cheese on
pumpernickel

HOT

citrus-cilantro bacon wrapped scallop

tandoori chicken

crispy wrapped shrimp with thai sauce

chicken empanada

crab cake with caper relish

chimichuri beef satay

chicken spring roll with sweet chili sauce

mini brie, pear in phyllo

RECEPTION STATIONS

LOCAL CHEESE DISPLAY

handcrafted local Southern California and Oregon cheese selection
lavosh crackers, rustic breads, fig jam, organic honey, dried fruits and nuts
\$15 per person

VEGETABLE CRUDITÉS DISPLAY

selection of grilled, marinated and crisp vegetables and creamy herb dipping sauce
\$9 per person

TUSCAN STATION

roasted, grilled vegetables, eggplants, peppers, asparagus, zucchini, portobello mushrooms, roasted
artichokes, kalamata olives, balsamic glaze, specialty meats, cheeses: shaved prosciutto, genoa
salami, ham cappicola, provolone, sliced baguettes, artisan breads, crackers
\$26 per person

SUSHI STATION

a selection of fresh sushi rolls (4) pieces per person
accompanied by: soy sauce, pickled ginger, wasabi
\$30 per person; add sushi chef \$200

prices are exclusive of 24% service charge and 8% tax

PLATED DINNER

*All plated entrees include a soup or salad, artisan rolls & sweet butter
Starbucks® freshly brewed coffee, tea & decaffeinated coffee*

SOUP

wild mushroom, brie bisque: sautéed wild mushrooms, garlic, cream fresh thyme brie cheese, chive oil garnish

roasted butternut squash soup: blend of cream brown sugar, celery, carrots

corn chowder: roasted sweet corn, new potatoes smoked bacon, cilantro, peppers, shallots organic chicken broth

tomato basil bisque, pesto croutons

SALAD

bibb lettuce, roasted bosc pear, candied walnut gruyere, champagne vinaigrette

baby heirloom tomatoes, fresh ciliegine mozzarella salad, wild arugula shaved fennel, basil vinaigrette

roasted beets, butternut squash, watercress baby frisee, goat cheese, candied pecans roasted shallot cranberry vinaigrette

nuevo Caesar salad with focaccia garlic croutons fried capers and grana padano cheese

wild mushroom gruyere pastel, mixed organic greens, grilled asparagus, balsamic jus

DINNER ENTRÉES

grilled rosemary, lavender infused chicken breast, roasted marble potatoes sautéed wild mushrooms, asparagus red wine jus

spinach and goat cheese stuffed chicken breast, sundried tomato, creamy polenta charred broccolini

miso marinated black cod, roasted ginger fingerling potato puree, braised baby bok choy grilled scallions, citrus tamarind glaze

seared salmon, fennel, oranges, mashed potatoes asparagus spears, orange tarragon butter

petit filet mignon, garlic whipped potatoes Chef's selection of seasonal vegetables

temecula table wine braised short rib creamy blue cheese grits maple glazed roasted root vegetables

grilled hanger steak, caramelized onion sauce tri color dauphinoise potato, asparagus sweet baby peppers

DUO ENTREE

grilled homemade rubbed filet mignon and prosciutto wrapped jumbo shrimp smoked parsnip mash, broccolini lemon fennel emulsion

*duo entrée an additional \$8 per person

VEGTARIAN OPTIONS

grilled cauliflower steak, roasted red tomato and potato puree, grilled asparagus, basil emulsion

grilled shiitake and goat cheese napoleon with balsamic reduction and micro greens

prices are exclusive of 24% service charge and 8% tax

DINNER TABLE

*Served with freshly baked artisan rolls & sweet butter
Starbucks® freshly brewed coffee, decaffeinated coffee & assorted teas*

porcini mushroom cappuccino soup

baby romaine greens, radicchio, fennel, sweet carrots, italian parsley
peppers, sweet pinot gris vinaigrette

heirloom tomato caprese salad, fresh basil, balsamic jus

Temecula table wine braised short rib, whipped potatoes

grilled chicken breast, balsamic roasted cippolini onions, roasted rainbow carrots, herb jus

oven roasted Baja California sea bass, black olives, capers, citrus sauce, gremolata

chef's seasonal ravioli

CHILDRENS DINNER

ages 2-12

STARTERS

fresh fruit and berries
or
small salad

ENTREES (SELECT ONE)

chicken fingers and french fries

penne pasta served with butter and parmesan cheese on the side

baked chicken, asparagus and mashed potatoes

DESSERT

chocolate chip cookie

\$30 per child

VENDOR DINNER

2-course plated meal presentation

\$45 per person

prices are exclusive of 24% service charge and 8% tax

LATE NIGHT SNACKS

COMFORT

mini bacon & swiss and cheddar grilled cheese triangles
creamy tomato basil soup shooters
\$15 per person

DINER

kobe beef & cheddar sliders
garlic fries, sweet potato fries
\$15 per person

BAJA BITES

mini carnitas quesadillas
tri-color tortilla chips, mild salsa, guacamole
cinnamon churro bites
\$15 per person

BALLGAME

jumbo warm, soft baked pretzels with whole grain mustard
popcorn bar - cheddar, butter, caramel
mini corn dogs served with dijon mustard and chipotle ketchup
\$15 per person

PIZZA PIZZA

assorted flatbread pizzas - your choice of 2
salsiccia - italian sausage, fontina, caramelized onion, thyme
tuscan - mozzarella, artichoke, arugula, lemon, evoo, shaved parmesan
margehrita - tomato, fresh mozzarella, basil
pepperoni - spicy pepperoni, mozzarella
\$15 per person

SWEET SHOP

assortment of gourmet freshly baked mini cookies and milk shooters
\$7 per person



**Photos provided by True Photography

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BEVERAGE SERVICE

CALL BRANDS

jack daniels
canadian club
johnny walker red
bombay sapphire
skyy
bacardi light
sauza gold

Hosted Package

one hour \$19
add'l hours \$11

PREMIUM BRANDS

maker's mark
crown royal
chivas regal
tanqueray
absolut
meyer's platinum
1800

Hosted Package

one hour \$21
add'l hours \$12

CORDIALS*

bailey's
cointreau
amaretto di saronno
kahlua
frangelico
sambuca
triple sec
sweet & dry vermouth

**placed on bar by request*

PREMIUM BEER

heineken
corona
sam adams

LOCAL BEER

stone pale ale
karl strauss red trolley

DOMESTIC BEER

budweiser
bud light

Hosted Beer &

Wine Package

one hour \$16
add'l hours \$9

BEVERAGES BILLED ON CONSUMPTION

Cash Bar

cordials	\$13.00 per drink
premium brands	\$12.00 per drink
call brands	\$11.00 per drink
premium/local beer	\$8.75 per bottle
domestic beer	\$7.75 per bottle
house wine	\$11.00 per glass
soft drinks	\$5.00 per drink
mineral water	\$5.00 per drink
fruit juice	\$5.00 per drink

Hosted Bar

cordials	\$11.00 per drink
premium brands	\$10.50 per drink
call brands	\$10.00 per drink
premium/local beer	\$8.00 per bottle
domestic beer	\$7.00 per bottle
house wine	\$10.00 per glass
soft drinks	\$5.00 per drink
mineral water	\$5.00 per drink
fruit juice	\$5.00 per drink

\$150 per bartender per every 100 guests applies

EXTRAS

custom martini bar
martini ice luge
margarita & mojito bar

**ask catering manager
for details and pricing



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WINES AND CHAMPAGNES

CHAMPAGNE & SPARKLING WINE

j roget, sparkling, california*	\$46
mumm napa prestige, brut, california	\$55
chandon, brut, "classic", california	\$58

SWEET WHITES

beringer, white zinfandel, california*	\$32
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LIGHTER INTENSITY WHITES

bollini, pinot grigio, trentino, italy	\$46
placido, pinot grigio, "primavera selection", delle venezie, italy*	\$40
anew, riesling, washington state	\$36

FULLER INTENSITY WHITES

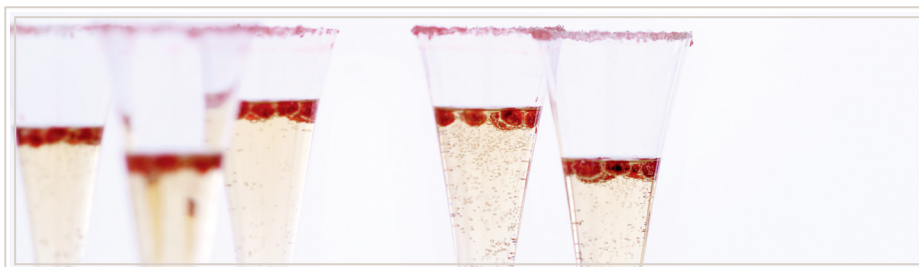
two vines, sauvignon blanc, washington state*	\$38
babich, sauvignon blanc, new zealand	\$37
century cellars by bv, chardonnay, california*	\$34
magnolia grove, chardonnay, california**	\$42
sonoma cutrer, chardonnay, california	\$45

RED WINES FROM LIGHTER TO FULLER BODY

canyon road, pinot noir, california*	\$47
deloach, pinot noir, california	\$38
zaccagnini, montepulciano, bolognano, italy	\$38
century cellars by bv, cabernet sauvignon, california*	\$34
magnolia grove, cabernet sauvignon, california**	\$42
canyon road, cabernet sauvignon, california	\$34
roots run deep, cabernet sauvignon, california	\$46
cellar no. 8, merlot, california	\$36
glass mountain, merlot, california*	\$37
belasco de baquedano - llama, malbec, agrelo district of luján de cuyo mendoza, argentina	\$38

*house wine

**After extensive exploration, development and collaboration with Chateau St. Jean, Starwood Hotels and Resorts is proud to offer our private label Magnolia Grove Chardonnay and Cabernet Sauvignon to our guests. Discover the relaxed elegance of Magnolia Grove by Chateau St. Jean wines - carefully crafted to evoke the simple pleasures of an afternoon sipping wine under Sonoma's majestic magnolia trees.



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