



THE WESTIN

SAN DIEGO
GASLAMP QUARTER

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Celebrate Your Best Day

At The Westin San Diego Gaslamp Quarter, we ensure each element of your wedding day will be at its best - starting with you. With every step in your Westin wedding journey, we remove the stress and distractions so you can fully enjoy the beauty and joy of your special day.

THE WESTIN SAN DIEGO GASLAMP QUARTER

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YOUR SAN DIEGO WEDDING DESTINATION

The Westin San Diego Gaslamp Quarter is a true destination among downtown San Diego hotels, both in location and hotel features.

Our AAA Four Diamond hotel provides you and your guests 450 guest rooms – including impressive bi-level bridal suites. Each room and suite is equipped with 46" SMART televisions, refrigerators, Heavenly bath amenities, and Starbucks Single Serve Cup Coffee Machines. On your wedding day, sleep well wrapped in the award winning Heavenly bed, and awake refreshed and ready to start your happily ever after.

Evoke a sense of calm and balance during your stay with the revitalizing rooftop pool, Pure Body Spa Services, Run Concierge and more features and services to help you achieve your best throughout your stay.

Experience the energy and excitement of the Gaslamp Quarter, Westfield Horton Plaza Mall, Horton Park and popular San Diego attractions just steps from our location.

Enjoy nourishing food and beverage offerings at our full service restaurant and bar, Pinzimini, or grab n go selections and Starbucks coffee from Ingredients café.

Want to include your pet in your wedding day celebration? The Westin San Diego Gaslamp Quarter is pet friendly.





CEREMONY PACKAGE

From city chic ballrooms to terraces under the stars, the revitalizing venues at The Westin San Diego Gaslamp Quarter Hotel promise a beautiful celebration that is uniquely you.

Our Wedding Ceremony Package includes:

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

\$1,000



Relish in endless possibilities to create the wedding of your dreams for 50 to 500 guests, with packages designed to meet your every desire.

RECEPTION PACKAGES

At The Westin San Diego Gaslamp Quarter we strive to make wedding planning seamless, starting with the thoughtful details included in our wedding packages:

- 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

ENHANCEMENTS

Want to personalize your celebration further? Our team is available to assist with the following decor enhancements:

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



Bring your wedding dreams to life with one of our enticing wedding packages, or collaborate with our catering managers to customize your own package.

All package and menu prices are exclusive of 24% service charge and 7.75% tax. Wedding cake is not included in packages; complimentary cake cutting will be provided.

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

\$96

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 incl. Intermezzo
Gourmet Chocolate Truffles
Champagne Toast
Glass of Wine with Dinner

\$115



WEDDING MENU

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

Selection of fresh sushi rolls (4) pieces per person, accompanied by: soy sauce, pickled ginger, wasabi

\$30 per person; add sushi chef \$200

PLATED DINNER

All plated entrées 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

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 ENTRÉE (+\$8 PER PERSON)

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

VEGETARIAN 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

DINNER TABLE

Served with freshly baked artisan rolls & sweet butter, Starbucks® freshly brewed coffee, tea & decaffeinated coffee

Porcini mushroom 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

CHILDREN'S DINNER

Ages 2-12

STARTER

Fresh fruit and berries or small salad

ENTRÉE (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





LATE NIGHT SNACKS

MUNCHIES - \$15 per person

S'mores lollipop

Mini pretzel Monte cristo

Root vegetable chips

GASLAMP TAVERN - \$15 per person

Kobe beef & cheddar sliders

Garlic fries, sweet potato fries

BAJA BITES - \$15 per person

Mini carnitas quesadillas

Cucumber, jicama ceviche shooter

Mango salsa with corn chips

Housemade guacamole

Cinnamon, sugar tortilla crisps

PIZZA PARTY - \$15 per person

Your choice of 2 flatbread pizzas:

Salsiccia - italian sausage, fontina,
caramelized onion, thyme

Tuscan – mozzarella, artichoke, arugula,
lemon, evoo, shaved parmesan

Margehrita – tomato, fresh mozzarella, basil

Pepperoni – spicy pepperoni, mozzarella

SWEET TREATS - \$18 per person

Chocolate dipped rice krispy treats

S'mores lollipop

French macaroons

HOSTED BAR PACKAGE

CALL BRANDS

Jack Daniels
Canadian Club
Johnny Walker Red
Bombay Sapphire
Skyy
Bacardi Light
Sauza Gold

Hosted Package
One hour \$19
Additional hours \$11

PREMIUM BRANDS

Maker's Mark
Crown Royal
Chivas Regal
Tanqueray
Absolut
Meyer's Platinum
1800

Hosted Package
One hour \$21
Additional hours \$12

CORDIALS

Bailey's
Cointreau
Amaretto di Saronno
Kahlua
Frangelico
Sambuca
Triple Sec
Sweet & Dry Vermouth

*Cordials placed on bar
by request only*

HOSTED BEER & WINE PACKAGE

One hour \$16
Additional hours \$9

PREMIUM BEER

Heineken
Corona
Sam Adams

LOCAL BEER

Stone Pale Ale
Karl Strauss
Red Trolley

DOMESTIC BEER

Budweiser
Bud Light

ASK YOUR CATERING MANAGER FOR DETAILS
AND PRICING ON BAR ENHANCEMENTS:

Custom Martini Bar
Martini Ice Luge
Margarita & Mojito Bar



BEVERAGES BILLED ON CONSUMPTION

\$150 per bartender applies per every 100 guests

	CASH BAR	HOSTED BAR
Cordials	\$13.00 per drink	\$11.00 per drink
Premium Brands	\$12.00 per drink	\$10.50 per drink
Call Brands	\$11.00 per drink	\$10.00 per drink
Premium/Local Beer	\$8.75 per bottle	\$8.00 per bottle
Domestic Beer	\$7.75 per bottle	\$7.00 per bottle
House Wine	\$11.00 per glass	\$10.00 per glass
Soft Drinks	\$5.00 per drink	\$5.00 per drink
Mineral Water	\$5.00 per drink	\$5.00 per drink
Fruit Juice	\$5.00 per drink	\$5.00 per drink
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
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 - Ilima, Malbec, Agrelo District of Luján de Cuyo Mendoza, Argentina		\$38

*indicates house wine

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