

Your Wedding Package includes:

- Five (5) hour open bar featuring familiar brand spirits, imported and domestic beer and wine
- Champagne toast for all of your guests
- Four (4) butler passed hors d'oeuvres during cocktail hour
- Two (2) displayed hors d'oeuvres during cocktail hour
- Plated dinner to include soup or salad and two single entrée choices or one duet entrée
- Complimentary plating and serving of your wedding cake
- Floor length ivory linens and napkins
- Glass cylinder centerpieces and votive candles
- Complimentary suite for the newlyweds on the evening of the wedding
- Special room rates for family and friends
- Complimentary personalized wedding group room reservations website
- Discounted event valet parking rates for overnight guests
- Bonus Starpoints® for hosting your wedding with us
- Service charge and sales tax are INCLUDED in menu pricing









RECEPTION

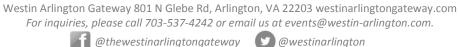
I. Butler Passed Hors d'Oeuvres (select four)

Cold Canapés

Stilton mousse with fresh pear crostini Smoked chicken tartlet, spicy mango chutney Tenderloin of beef on garlic crouton with sweet onion confit Thai beef salad on an edible spoon Smoked salmon florette on pumpernickel rusk Seared ahi tuna and wasabi aioli in a savory waffle cone Saffron-infused scallop on a silver spoon Gazpacho shooter with bay shrimp Terrine of foie gras with raspberry on toasted brioche

Hot Canapés

Spanakopita Arancini, marinara sauce Wild mushroom beggar's purse Duck spring rolls, sesame hoisin sauce Brie, fresh pear and almond in puff pastry Chilean beef empanada, chimichurri sauce Pecan crusted chicken, spicy mango sauce Grilled tequila gulf shrimp Vegetable samosa, raita sauce Thai style chicken satay, peanut cilantro sauce Scallops wrapped in bacon, tossed in honey balsamic sauce Chesapeake Bay crab cakes, creole mustard Pulled pork crostini New Zealand lamb chops, mint sauce (\$3 supplemental charge)













RECEPTION (continued)

II. Displayed Hors d'Oeuvres (select two)

Seasonal Fresh Fruit and Berries

To include pineapple, cantaloupe, honeydew, watermelon, grapes and seasonal berries with a honey yogurt dip

Crudités

Broccoli florets, carrots and celery sticks, cucumber spears, radishes, cherry tomatoes and sweet bell peppers, accompanied by Southwestern ranch and bleu cheese dips

Grilled Vegetables

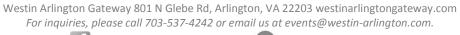
Assorted sweet bell peppers, eggplant, zucchini, yellow and green squash, portabella mushrooms, asparagus, red onions, Roma tomatoes, drizzled with balsamic glaze

Pasta Station

Penne pasta with sweet basil marinara Rotini with julienne vegetables, Alfredo sauce

Domestic and International Cheese Board

Featuring local cheeses, Swiss, Muenster, Gruyere, Cheddar, St. Andre, Boursin, accompanied by sliced French bread and gourmet water crackers



DINNER

All dinners will be served with seasonal vegetables, French rolls and sweet butter rosettes.

A selection of two single entrées or one duet entrée plus a vegetarian offering may be ordered.

The highest priced entrée establishes the package price.

First Course (select one)

Crisp romaine, radish, seasoned croutons, Caesar dressing

Wild field greens, sundried cranberries, caramelized pecans and goat cheese crumbles, Champagne vinaigrette

Arugula, roasted baby beets, pistachios and ricotta salata, Sherry vinaigrette

Romaine, radicchio, provolone, Kalamata olives, roasted peppers, balsamic vinaigrette

Vine ripened tomatoes and fresh mozzarella, fresh basil pesto drizzle

Roasted butternut squash bisque, cinnamon crème fraiche

Wild mushroom soup, Parmesan crostini







Single Entrée Selections (select two)

Grilled filet of beef tenderloin roasted garlic whipped potatoes five peppercorn sauce 169

Herb crusted New York strip steak herbed roasted fingerlings cipollini balsamic sauce 165

Stuffed breast of chicken Roma polenta diamonds pesto cream 152

Chianti braised beef short rib creamy mushroom risotto 163

Roasted French breast of chicken saffron scented pearl couscous red wine jus 149

Filet of salmon smoked beluga lentils fennel beurre blanc

Crispy halibut black pearl barley medley charred heirloom tomato confit 160

OR Duet Entrée Selections (select one)

Grilled petite filet and jumbo lump crab cake merlot reduction and whole grain mustard sauce 169

Roast filet of salmon and seared breast of chicken lemon-thyme sauce 159

Bistro medallion of beef and Mahi Mahi sauce creole 169







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Westin Arlington Gateway 801 N Glebe Rd, Arlington, VA 22203 westinarlingtongateway.com



Finishing Touches

to accompany your wedding cake

Freshly brewed Starbucks coffee, decaffeinated coffee, assortment of Tazo teas, served table side

FAMILIAR OPEN BAR

Five hours of continuous beverage service

One complimentary bartender Additional bartenders at 125 each One bar is arranged for every 75-100 guests

Familiar Spirits

Absolut Vodka Beefeater Gin Cruzan Rum Sauza Gold Tequila Johnnie Walker Red Label Scotch Jim Beam White Label Bourbon Seagram's "7" Whiskey

Familiar Wine

Beaulieu Vineyard, "Century Cellars" Chardonnay Canyon Road Cabernet Sauvignon

Domestic Beers

Budweiser Bud Light Samuel Adams Lager

Imported Beers

Heineken Heineken Light Corona Extra

Non-Alcoholic Beverages

Assorted juices, soft drinks, mixers and mineral water

Wedding Toast

Charles de Fere, Brut, Cuvee Jean Louis







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BAR UPGRADES

Tableside Wine Service with dinner (\$8 supplemental charge)

Dinner Wines Beaulieu Vineyard, "Century Cellars" chardonnay Canyon Road cabernet sauvignon

Appreciated Brand Bar

Crown Royal Whiskey

Appreciated Spirits Ketel One Vodka Bombay Sapphire Gin Bacardi Superior Rum Jose Cuervo Gold Tequila Johnnie Walker Black Label Scotch Maker's Mark Bourbon

Appreciated Wine Magnolia Grove Chardonnay Magnolia Grove Cabernet Sauvignon (\$13 supplemental charge)

RECEPTION MENU ENHANCEMENTS

Late Night Snacks priced per piece

Angus Beef Sliders chipotle ketchup 6.50

Lamb Sliders Harissa aioli 6.50

Falafel Slider tzatziki sauce 5.50

Lobster Cohiba sweet & spicy chili sauce 6.50







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General Information

Starwood Preferred Guest (SPG) Program

Host your wedding with us and earn bonus Starpoints® to help pay for your honeymoon. Receive your points right away so you can start planning. Offer valid for weddings occurring no later than December 31, 2016. Earn one bonus Starpoint for every dollar contracted in food and beverage and room rental, maximum of 100,000 Starpoints®.

Ceremony

Ceremony fee is \$750 inclusive of sales tax and service charge. Elaborate ceremony setups that require additional setup time are subject to additional fees.

Parking

Valet Parking only. Event valet parking is discounted at \$12 per car (typically \$16). Overnight parking is \$29 per car. Valet parking charges may be added to the master account.

Coat Check

Attendants are available at \$132.50 for a maximum of five (5) hours. Additional consecutive hours are \$53 per attendant.

Minimum Revenue Requirements

A total food and beverage minimum will apply to your event. This minimum is determined by the event space allocated, time of day and date preference.

Payment Schedule

A 25% non-refundable deposit is required to secure your event space on a definite basis. An additional 25% deposit is due no later than 90 days prior to your event. Your final payment is due no later than 3 business days prior. An authorized credit card is required for any additional charges incurred during the event. Acceptable methods of payment for your event are credit card, cashiers or certified check or cash.

Guest Count

Your final attendance guarantee is due three (3) business days prior to the event. At that point in time, it is not possible to reduce your final guaranteed attendance. If guests exceed the guarantee, appropriate charges will be incurred.

Tasting

As part of the menu planning process, we offer a complimentary tasting for a maximum of four (4) guests. Tastings are generally conducted 2-3 months prior to your event and scheduled Monday through Friday as early as 1:30pm or as late as 4:00pm. Consult with your catering sales manager for scheduling with our culinary team.

Service Charge and Sales Tax

Service charge and sales tax are INCLUDED in menu pricing.

