

Wedding Menus



THE WESTIN
ANNAPOLIS

Packages

PACKAGES

ALL PACKAGES INCLUDE:

- Complimentary Bridal Suite for the couple on the night of the wedding
- Special Discounted Room Rate | 10 Rooms or More
- Discounted Valet Parking for the Event
- Complimentary Menu Tasting for 4 Guests
- Coffee and Tea Service with Dinner
- Complimentary Cake Cutting and Service
- Standard Hotel Tables and Chairs
- White or Black Linens and Coordinating Napkins, Votive Candles
- Wood Parquet Dance Floor
- Staging for Entertainment (if needed)
- Standard Hotel China, Glass and Silver
- Sparkling Wine or Cider Toast
- Marriott Bonvoy points

CEREMONY PACKAGE | 1500

- Event Space
- Standard Banquet Chairs
- Ceremony, Gift and Guest Book Tables

VENUES

Capitol Ballroom

Maximum Guests with Dance Floor: 400

The Capitol Ballroom accommodates a maximum of 400 guests and offers contemporary styling, high ceilings, wave-wall accents, and neutral colors.

This area allows your guests to enjoy a comfortable and distant setting based on square footage. The Capitol Ballroom is also the largest ballroom in Annapolis.

Annapolis Ballroom

Maximum Guests with Dance Floor: 130

The Annapolis Ballroom features an open-air kitchen concept with abundant natural light with open spaces to mingle throughout your own wing of the hotel.

Caucus Room

Maximum Guests with Dance Floor: 40

The Caucus Room offers natural light with soft colors and spacing.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

WEDDING PACKAGES:

Hello | 109

One Hour Cocktail Reception

- One Hour Beer and Wine Bar
- Choice of Three (3) Passed Hors d'Oeuvres

Three Hour Dinner Reception

- Three Hour Beer and Wine Bar
- Two Course Plated Dinner
- Choice of Starter
- Choice of Two (2) Entrées + Vegetarian Entrée

Engagement | 139

One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Four (4) Passed Hors d'Oeuvres

Three Hour Dinner Reception

- Three Hour Traditional Open Bar
- Two Course Plated Dinner
- Choice of Starter
- Choice of Two (2) Entrées + Vegetarian Entrée
- House Wines with Dinner

I Do | 179

One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Four (4) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display

Four Hour Dinner Reception

- Three Hour Premium Open Bar
- Two Course Plated Dinner
- Choice of Starter
- Choice of Duet Entrée + Vegetarian Entrée
- House Wines with Dinner
- Choice of Late Nite Snack

CHILDREN'S MEALS

\$36.00 Per Child

Under 12 Years of Age

Please Select One

- **Chicken Tenders** | French Fries and Fruit Cup
- **Macaroni and Cheese** | Fruit Cup

RECEPTIONS

PASSED HORS D'OEUVRE SELECTION

Chilled Specialties

- Deviled Egg
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade (V, GF, DF)
- Whole Grain Mustard Chicken Salad | Tart Apple Sweet-Chile Relish, Crostini
- Bruleed Goat Cheese Crostini | Seasonal Preserves (V)
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Bruschetta | Diced Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread (V)
- Melon Wrapped in Prosciutto
- Smoked Salmon Rolls | Cream Cheese on Cucumber (GF)
- Deviled Eggs | Crab | Add 3
- Mini Crab Tacos | Add 3
- Old Bay Dusted Jumbo Shrimp Shooter | Cocktail Sauce (GF, DF) | Add 3
- Peppercorn-Crusted Tenderloin | Horseradish Cream on Toasted Crostini | Add 3

Hot Specialties

- Spicy Beef Empanada
- Chicken Taquitos | Salsa Verde
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce (V)
- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Vegetable Pot Stickers | Lime Ponzu
- All-Beef Cocktail Franks en Croute | Dijon
- Toasted Spinach and Feta Phyllo Pockets
- Goat Cheese, Asparagus and Mushroom Tart | Porcini Cream Sauce (V)
- Baked Raspberry and Brie in Puff Pastry (V)
- Jerk Chicken on a Stick | Lime Butter Sauce
- Sesame Seared Tuna on Cucumber Salad on Chinese Spoon
- Mac n Cheese Bites | Truffle Mornay Sauce
- Beef Satay | Bangkok Peanut Sauce
- Coconut Shrimp | Mango Chutney | Add 2
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce | Add 2
- Scallops Wrapped in Bacon (GF) | Add 3
- Beef Wellington | Mushrooms Duxelle In Puff Pastry | Add 3
- Baby Lamb Chop Lollipop | Dijon | Add 4
- Pan Seared Mini Crab Cake | Whole Grain Mustard Aioli | Add 5

RECEPTION DISPLAY SELECTIONS

Artisanal Cheese Display | Add 10

Chef's Selection of American and Imported Cheeses

Served with Fig Jam, Marcona Almonds, Whole Grain and Water Crackers, Sliced Baguettes

Crudités | Add 10

Display of Crisp Garden Vegetables (VE, GF, DF)

Buttermilk Ranch and Blue Cheese Dips (V)

Creamy Hummus (VE, GF, DF), Tzatziki

Toasted Pita Chips (V)

Charcuterie | Add 15

Capicola, Genoa Salami, Mortadella Prosciutto

Fresh Mozzarella, Aged Provolone, and Gorgonzola Cheeses

Mustards and Spreads, Crusty Country Bread, Crostini

Chef's Grazing Table | Add 20

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto

Selection of American and European Cheeses including Fresh Mozzarella, Aged Provolone

Crisp Garden Vegetables | Tzatziki and Hummus

Grilled Vegetable Display, Marinated Mushrooms, Olives, Roasted

Tomatoes and Artichoke Hearts

Grilled Crostini and Flatbreads

Dried Fruits and Grapes

Southern Shrimp and Grits Station | Add 20

Stone Ground Grits topped with your choice of: Andouille Sausage and

Tomato Creole Sauce, Shrimp

Three Cheese Grit Cake, Smoked Paprika Aioli

Starters & Entrees

PLATED AFFAIRS

FIRST COURSE

Please Select One

- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** (GF) | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
- **Caprese Salad** (V, GF) | Soft Baby Greens, Tomato, Mozzarella Basil Leaves, Balsamic Dressing
- **Arugula Watercress Salad** | Feta, Roasted Corn, Roma Tomatoes, Pickled Red Onion, Herb Vinaigrette
- **Tuscan Vegetable Soup** (GF, DF) | White Beans, Herbs, Plum Tomatoes, Black Pepper
- **Tomato Bisque** (V) | Crème Fraiche, Basil Infused Extra Virgin Olive Oil
- **Maryland Cream of Crab Soup** | Old Bay Sprinkle | Add 3

MAIN COURSE

Please Select Two Entrées plus a Vegetarian Entrée

Chef's Selection of Seasonal Vegetable

- **Fire Grilled Airline Chicken Breast** (GF) | Sweet Potato Mash, Port Wine Reduction
- **Garlic Roasted Chicken** (GF) | Goat Cheese Polenta, Tomato Onion Relish
- **Pan Seared Stuffed Chicken Breast** | Artichoke, Sundried Tomato, Goat Cheese, Three-Grain Pilaf, Red Pepper Coulis
- **Crab Stuffed Chicken** | Old Bay Butter Sauce, Roasted Red Potatoes | Add 4
- **Grilled Beef Tenderloin** | Horseradish Cheddar Duchess Potato, Red Wine Demi | Add 8
- **Braised Short Rib** | Garlic Mashed Yukon Potatoes, Natural Jus
- **Bourbon BBQ Glazed Salmon** | Boursin Whipped Potatoes
- **Lemon Herb Crusted Sea Bass** | Vegetable Risotto, Lemon Basil Oil | Add 8

Vegetarian Entrées

- **Vegetarian Risotto** (V) | Butternut Squash, Onion, Garlic, Parmesan Cheese
- **Portobello Short Stack** (VE) | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Spinach, Pesto Oil
- **Roasted Cauliflower Steak** (VE, DF, GF) | Golden Raisin Quinoa Salad, Pistachio Gremolata

Duet Enhancements

Add to Any Entrée

- **Grilled Jumbo Shrimp (3)** | 12
- **Crab Stuffed Shrimp** | 14
- **Seared Salmon** | 10
- **Sea Scallops** | 12
- **Petit Filet Mignon** | MP
- **Maryland Crab Cake** | MP

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



THE WESTIN
ANNAPOLIS

Buffet

BUFFET AFFAIRS

BUILD YOUR OWN BUFFET | Add 30

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

STARTERS

Please Select Two

- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** (GF) | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
- **Caprese Salad** (V, GF) | Soft Baby Greens, Tomato, Mozzarella Basil Leaves, Balsamic Dressing
- **Arugula Watercress Salad** | Feta, Roasted Corn, Roma Tomatoes, Pickled Red Onion, Herb Vinaigrette
- **Italian Antipasto Display** (GF) | Assorted Cured Meats, Local Cheeses, Grilled Vegetables Hearts, Fresh Parmesan
- **Marinated Vegetable Display** (VE, DF, GF) | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette
- **Tuscan Vegetable Soup** (GF, DF) | White Beans, Herbs, Plum Tomatoes, Black Pepper
- **Tomato Bisque** (V) | Crème Fraiche, Basil Infused Extra Virgin Olive Oil
- **Maryland Cream of Crab Soup** | Old Bay Sprinkle | Add 3

ENTRÉES

Please Select Three Based on Two Protein and One Vegetarian Selection

- **Parmesan Crusted Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Seared Breast of Chicken** | Onion Mustard Sauce
- **Fire-Grilled Sliced Sirloin** (GF, DF) | Horseradish Cream
- **Char-Grilled Marinated Skirt Steak Chimichurri** (GF, DF) | Garlic, Onions and Fresh Herb
- **Grilled Flank Steak** (GF) | Balsamic Glaze, Fresh Herbs
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus
- **Grilled Marinated Bone-in Pork Chop** (GF, DF) | Whole Grain Mustard
- **Roasted Fresh Catch** (GF, DF) | Pineapple Mango Relish, Grilled Lemon
- **Grilled Salmon Puttanesca** (GF, DF) | Chopped Tomatoes, Olives, Capers
- **Pan-Roasted Atlantic Salmon Filets** (GF, DF) | Lemon Aioli
- **Baked Rigatoni** (VE) | Sundried Tomato, Garlic, Onion, Red Pepper, Olive Oil
- **Cheese Ravioli** (V) | Grilled Vegetables, Pesto Cream

Accompaniments

Please Select Two

- Roasted Yams Bourbon Brown Sugar (V)
- Herb Roasted Fingerling Potatoes, Shallots, Fennel (V, VE, GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives
- Roasted Garlic Whipped Potatoes (V, GF)
- Long Grain Rice (V, GF, DF)
- Creamed Spinach and Artichoke (V, GF)
- Braised Cinnamon Apples (V, VE, GF, DF)
- Grilled Mixed Vegetable (V, VE, GF, DF)
- Steamed Seasonal Vegetables (V, VE, DF, GF)
- Braised Greens, Bacon (GF)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Enhancements

LATE NIGHT SNACKS

Priced per Piece

Minimum Order of 25 Pieces

- **All American Beef Sliders** | 7
- **Fried Chicken and Slaw Sliders** | Honey Mustard | 7
- **Potato and Sweet Potato Fries** | Ketchup | 7
- **Corn Dogs** | Ketchup and Yellow Mustard | 7
- **Warm Churros** | Caramel and Chocolate Sauce | 6
- **Milk and Cookies** | 6

Priced per Guest Based on One Hour of Service

Minimum Order of 20 Guests

Mini Sliders | 15

Select Three | Served on Slider Buns

- **All American Beef Burger** | Cheese, Tomato Relish, Pickle
- **BBQ Pulled Chicken** | Red and White Slaw
- **Fried Chicken** | Roasted Roma Tomato and Mozzarella
- **Old Bay Salmon Cake** | Pickled Red Onion, Remoulade
- **Portobello Mushroom** | Balsamic Reduction, Arugula, Hummus (VE)
- **Mini Crab Cakes** | Mustard Aioli | Add 5

Flatbreads | 15

Select Three

- **Margherita** | Roma Tomato, Basil, Mozzarella (V)
- **Meat Lover** | Applewood Smoked Bacon, Pepperoni, Sausage
- **BBQ Chicken** | Grilled Chicken, Onions, Cilantro, BBQ Sauce
- **Vegetarian** | Mushroom, Arugula, Truffle Oil, Mozzarella, Shaved Parmesan (V)
- **Prosciutto** | Pesto Cream, Sun Dried Tomato, Arugula, Honey Drizzle
- **Crab** | Lump Crab, Boursin, Old Bay Cream | Add 5

Tater Tots | 12

Crispy Potato Tots | Old Bay Seasoning

Toppings | Carne Asada, White Crab Queso, Spicy Cheddar Sauce, Pico De Gallo, Jalapeno, Green Onions

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Bridal Suite

THE WESTIN
ANNAPOLIS

BRIDAL SUITES

BRIDAL SUITE DELIGHTS

Priced Per Platter

Serves up to 12 Guests

- **Crudit ** | Cucumber Dill and Caramelized Onion Dips | 108
- **Hot Artichoke Dip** | Roasted Garlic and Crispy Bacon | 84
- **Brie en Croute** | Apricot or Raspberry Jam | Crackers | 96
- **Miniature Pastries, Tarts and Tea Cakes** | 72
- **Seasonal Fruit Salad** | 60
- **Assorted Sandwich Platter** | 125
- **Scones** | Raspberry Preserves, Cr me Fraiche | 72

Priced Per Person

Based on 90 Minutes of Service | Minimum 10 Guests

Garden Party | 18

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Sweet and Savory | 22

Assorted Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Fingerlicious | 24

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 15

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds,

Mixed Dried Fruits, Yogurt Covered Pretzels, Banana Chips (V, GF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Beverage Only

Freshly Brewed Starbucks  Coffee and a Selection of Specialty Tazo Teas | 8

Assorted Pepsi Soft Drinks and Bottled Still and Sparkling Water | 4

DELIGHTFUL BEVERAGES

Ultimate Bloody Mary Bar | 13

Priced per Guest and Based on 90 Minutes of Service

Base Bloody Mary Mix will be Served in Pitchers

Poison | *Select One* | Absolut, Tito's Handmade, Ketel One

Salad | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalape os, Pepperoncini, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Bacon, Oysters, Cooked Shrimp, Beef Jerky

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

Flavor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

Mimosas | 12

Select Pre-Made or Build Your Own

Priced per Guest and Based on 90 Minutes of Service

Pre-Made Mimosas

Select Two | Served in Pitchers

- **The Cure** | Blueberry, Lemon, Prosecco
- **Pomelo** | Grapefruit Juice, Prosecco
- **Original** | Orange Juice, Prosecco
- **Kir Royale** | Cr me de Cassis, Prosecco
- **Bellini** | Peach, Prosecco
- **French 75** | Gin, Lemon Juice, Prosecco, Simple Syrup

Build Your Own Mimosas

Includes La Marca Prosecco and Your Choice of 3 of the Following Juices

Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango | Cranberry

Sangria | 12

Priced per Guest and Based on 90 Minutes of Service

Select Two | Served in Pitchers

- **White Sangria #1** | Storypoint Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Proverb Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Drinks Soda Water, Mint
- **White Sangria #3** | Storypoint Chardonnay, Deep Eddy Lemon Vodka, Kiwi, Watermelon Balls, Q Drinks Soda Water
- **Red Sangria #1** | Alamos Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks

Ginger Beer

- **Red Sangria #2** | Proverb Cabernet, Ketel One Orange, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



THE WESTIN
ANNAPOLIS

Beverages

BEVERAGES

TRADITIONAL BRANDS

Spirits | Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

Wine | Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sweetwater IPA

Package Bar | *Priced per Guest*

- First Hour | 25
- Additional Hours | 12

Hosted Bar | *Priced Per Drink*

- Mixed Drinks | 10
- Craft Beer | 8
- Imported Beer | 8
- Domestic Beer | 7
- Wine by the Glass | 10
- Soft Drinks and Water | 5

Beer, Wine, Soda Bar | *Priced Per Guest*

- First Hour | 18
- Additional Hours | 8

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

PREMIUM UPGRADED BAR

Select Any Three Premium Brands to Add to your Traditional Bar. Add 3 per Guest

Vodka | Tito's Handmade, ABSOLUT, Ketel One, Wheatley, Belvedere, Grey Goose, Absolut Citron

Gin | The Botanist, Hendrick's, Bombay Sapphire, Plymouth, Monkey 47, Aviation

Rum | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Bacardi 8, Appleton Estate Rare Blend, Santa Theresa 1796

Bourbon, Whiskey and Rye | Buffalo Trace, Jack Daniel's, Knob Creek 100, Basil Hayden's, Woodford Reserve, Hudson (750), Michter's, Bulleit, Booker's, Angel's Envy, High West, Templeton Rye, Rittenhouse Rye, Bulleit Rye

Scotch | Johnny Walker Black, Monkey Shoulder (750), Crown Royal, The Glenfiddich 12, The Glenlivet

Tequila | Herradura Blanco, Milagro Blanco, Casamigos, Casa Nobles Reposado, Don Julio Silver



THE WESTIN
ANNAPOLIS

Rehearsal Dinners

THE WESTIN
ANNAPOLIS

REHEARSAL DINNER

BUILD YOUR OWN BUFFET | 59

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrees, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

Leaf Salads

Please Select One

- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Arugula Salad** (V, GF) | Kalamata Olives, Spiced Pecans, Cucumber, Goat Cheese, Balsamic Vinaigrette
- **Wedge of Iceberg** (GF) | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Composed Salads

Please Select One

- **Tomato Cucumber Salad** (VE, DF, GF) | Vidalia Onion, Wedged Tomato, Cucumber, Herb Dill Vinaigrette
- **Mediterranean Quinoa Salad** (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Italian Antipasto Display** (GF) | Assorted Cured Meats, Local Cheeses, Grilled Vegetables Hearts, Fresh Parmesan
- **Marinated Vegetable Display** (VE, DF, GF) | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette
- **Caprese Salad** (V) | Bocconcini, Grape Tomato, Basil Leaves, EVOO, Balsamic Reduction
- **Pesto Marinated Cheese Tortellini Sala** (V) | Farm Fresh Vegetables

Main Course

Please Select Two

- **Maryland Old Bay Battered Fried Chicken**
- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Chicken Chardonnay** (GF) | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit
- **House Smoked BBQ Pulled Pork**
- **Grilled Flank Steak** (GF) | Peppers, Green Onion, Balsamic Jus
- **Steak Pizziola** | Pepper, Onion, Marinara, Mozzarella
- **Cornmeal Crusted Catfish** | Sweet Tomato Preserve
- **Grilled Salmon** | Lemon Parmesan Gremolata
- **Cheese Ravioli** (V) | Grilled Vegetables, Roasted Garlic Cream Sauce
- **Spiral Macaroni** (V) | Asiago Cheddar, Gruyere, Goat Cheese

PLATED REHERSAL DINNER | 49

Three Course meal Includes Choice Soup or Salad, Choice Entree, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

First Course

Please Select One

- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** (GF) | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
- **Arugula Watercress Salad** | Feta Cheese, Roasted Corn, Roma Tomatoes, Pickled Red Onion, Herb Vinaigrette
- **Tuscan Vegetable Soup** (GF, DF) | White Beans, Herbs, Plum Tomatoes, Black Pepper
- **Tomato Bisque** (V) | Crème Fraiche, Basil Infused Extra Virgin Olive Oil
- **Maryland Cream of Crab Soup** | Old Bay Sprinkle | Add 3

Main Course

Please Select One

- **Stuffed Chicken Breast** (GF) | Boursin, Mushroom and Spinach, Sweet Mash, Roasted Garlic Au Jus
- **Honey Roasted Airline Chicken Breast** | Garlic Mashed Potato, Forest Mushroom Glaze
- **Tuscan Grilled Flat Iron Steak** (GF) | Roasted Red Bliss Potatoes, Tomato-Rosemary Confit
- **Pan Seared Salmon** | Spinach Rice Pilaf, Lemon Gremolata
- **Roasted Cauliflower Steak** (VE, GF, DF) | Golden Raisin Quinoa Salad, Pistachio Gremolata
- **Vegetarian Risotto** (V) | Butternut Squash, Onion, Garlic, Parmesan Cheese
- **Portobello Short Stack** (VE) | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

Final Course

Please Select One

- **Decadent Chocolate Cake** | Seasonal Berries and Whipped Sweet Cream
- **Fruit Tart of the Season** | Fruit Coulis
- **Carrot Cake** | Cream Cheese Frosting
- **NY Cheesecake** | Fresh Fruit Compote
- **Classic Tiramisu**
- **Platter of Assorted Mini Italian Pastries** | *Replaces Plated Dessert per Guest* | Add 6

100 Westgate Circle Annapolis Maryland United States | (410) 972-4300

Dessert

Please Select Two

- Decadent Chocolate Cake
- Classic Tiramisu
- Fruit Tart of the Season
- Carrot Cake
- NY Cheesecake

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 8% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



THE WESTIN
ANNAPOLIS

Brunches

BRUNCH

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum, and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Tazo® Teas

CONTINENTAL BREAKFAST

\$30.00 Per Guest

- Orange and Cranberry Juice
- Seasonal Whole and Sliced Fresh Fruit and Berries (VE, DF, GF)
- Freshly Baked Pastries and Muffins (V)
- New York Style Bagels | Regular and Flavored Cream Cheese
- Yogurt Parfaits | Granola and Seasonal Berries

FAREWELL BREAKFAST

\$39.00 Per Guest

Requires a 20 Guest Minimum

Orange and Cranberry Juice

Sliced Melons, Seasonal Fruits and Berries (VE, GF, DF)

Freshly Baked Pastries and Muffins | Fruit Preserves and Butter (V)

An Assortment of Breakfast Cereals | Bananas, Whole and Skim Milk (Soy,

Oat and Almond Milk on Request)

Assorted Individual Greek Yogurts (V)

Farm Fresh Scrambled Eggs (V, GF)

Choice of Two: (All GF, DF)

- Hardwood Smoked Bacon
- Country Sausage Patties
- Turkey Sausage Links
- Chicken Apple Sausage | Add 3
- Grilled Smokehouse Ham

Choice of One:

- Skillet Potatoes | Caramelized Onions, Peppers (VE, DF, GF)
- Hash Browns

Choice of One:

- Brioche French Toast
- Griddle Pancakes
- Belgian Waffles

Maple Syrup, Whipped Sweet Cream

BRUNCH ENHANCEMENT

\$20.00 Per Guest

Select Two Salads, One Entrée and Two Desserts to be added to your Breakfast Buffet

Choice of Two Salads:

- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Tomato Cucumber Salad** (VE, DF, GF) | Vidalia Onion, Wedged Tomato, Cucumber, Herb Dill Vinaigrette
- **Mediterranean Quinoa Salad** (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Italian Antipasto Display** (GF) | Assorted Cured Meats, Local Cheeses, Grilled Vegetables Hearts, Fresh Parmesan
- **Marinated Vegetable Display** (VE, DF, GF) | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette
- **Caprese Salad** (V) | Bocconcini, Grape Tomato, Basil Leaves, EVOO, Balsamic Reduction
- **Pesto Marinated Cheese Tortellini Sala** (V) | Farm Fresh Vegetables
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

Choice of One Entrée:

- **Maryland Old Bay Battered Fried Chicken**
- **Chicken Chardonnay** (GF) | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit
- **Grilled Flank Steak** (GF) | Peppers, Green Onion, Balsamic Jus
- **Cornmeal Crusted Catfish** | Sweet Tomato Preserve
- **Grilled Salmon** | Lemon Parmesan Gremolata
- **Cheese Ravioli** (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

Choice of Two Desserts:

- **Decadent Chocolate Cake**
- **Carrot Cake** | Cream Cheese Frosting
- **NY Cheesecake** | Fresh Fruit Compote
- **Chef's Signature Bread Pudding**
- **Key Lime Tart**
- **Assorted Homemade Cookies and Brownies**

Information

INFORMATION

MARRIOTT BONVOY

Our wedding packages include 3 point per \$1 contracted for your event based on your food and beverage minimum, before service charge and sales tax.

VENDORS

We can provide you with a list of vendors to assist you find the best option for your wedding day. Vendors are required to have \$1 million in liability insurance policy.

NON-REFUNDABLE INITIAL DEPOSIT

A non-refundable deposit of 25% of your food and beverage minimum is due at the time of contract signing to reserve the ballroom(s).

CULINARY SELECTIONS

Enclosed are a range of suggested menus. Please note that these selections are simply a sample of the services and amenities that our catering and services staff are able to provide. We welcome the opportunity to create custom menus to meet the needs and preferences of you and your guests. The catering department must be provided with an exact count of the main course selections, no later than seven business days prior to the event. If giving guests a selection of up to and including two entrées, escort cards must be accompanied by guest with meal choice and client must provide a spreadsheet of all guests and their meal selections as well.

TASTINGS

Tastings are for a maximum of (4) four people, which will be scheduled 3-4 months before your event date. This way you are tasting foods that will be within season for your wedding. Tastings are provided Tuesday thru Thursday 11:00 am to 3:00 pm. During your tasting you will try a specified number of items based on our Executive Chef's approval of these items and our house wines if included within your wedding package as a table service selection.

GUARANTEE

Your final attendance count is due seven business days prior to event date. Once submitted, the number is final and cannot be changed. Package selections and items must be submitted no later than four weeks prior to your event date.

WEDDING PLANNER

It is required that you hire either a day of coordinator to coordinate your entire event, or full time wedding planner to assist you through all your Wedding needs.

PARKING

Our 800 space underground parking garage offers ample parking. Valet is offered at a discounted rate of \$15 per car for the event, and \$36 for overnight guests.

LOSS & DAMAGE

Hotel does not assume responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during, or following an event.



THE WESTIN
ANNAPOLIS