



THE WESTIN

SARASOTA
WEDDINGS

100 Marina View Drive, Sarasota FL, 34236

WESTIN WEDDINGS

A Perfect Partnership



Congratulations on your engagement, and thank you for considering the Westin Sarasota to host your wedding. Soaring over Sarasota Bay and downtown, our hotel is situated moments from top destinations such as St. Armands Circle, Mote Marine Aquarium, Siesta Key Beach, and Lido Key Beach. The Westin Sarasota will redefine your perception of luxury. The hotel is just 10 minutes from the Sarasota-Bradenton International Airport. We are the number one full-service hotel in Sarasota on Trip Advisor.

Experience a Sarasota sunset from the comfort of our rooftop bar, where you can sip your favorite beverage and enjoy great company. At the Westin Sarasota, we're committed to flawlessly bringing your vision of your perfect wedding day to life. We take the time to understand your unique needs so that we can delight you with intuitive service, thoughtful touches, and enriching experiences, allowing you to enjoy each moment to the fullest.

PLATED DINNER WITH ONE ENTRÉE SELECTION

HORS D'OEUVRES

Choice of Three Hot or Cold Hors d'oeuvres- One Per Person of Each Selection

CHOOSE ONE SALAD

Hearts of Romaine with Caesar Dressing, Parmesan, and Tomato Tapenade Crisp
Mixed Greens, Cucumber Carpaccio, Goat Cheese Mousse, and Balsamic Dressing

CHAMPAGNE TOAST INCLUDED

FRESHLY BAKED ROLLS WITH BUTTER

SELECT ONE ENTRÉE

PAN-ROASTED CHICKEN

Tomato Risotto, Wilted Spinach, Fennel Glaze, Natural Jus

GRILLED SALMON

Roasted Red Pepper Potato Puree, Grilled Fennel, Basil Cream

BRAISED SHORT RIB

Rosemary Gratin Potato, Roasted Baby Vegetables, Natural Jus

THYME AND GARLIC YUKON TORTE (V)

with glazed trumpet mushroom scallops, bursted heirloom tomato, and asparagus

INCLUDES A FOUR-HOUR OPAL OPEN BAR

Vodka-Smirnoff Red

Rum-Light Cruzan Aged Light

Rum-Spiced Captain Morgan Original Spiced

Gin-Beefeater

Scotch-Dewar's White Label

Bourbon Whiskey-Jim Beam White Label

Tequila-Jose Cuervo Tradicional Plata

Cognac-Courvoisier VS

\$160 Per Guest

Additional Hour for \$13 Per Person

PLATED DINNER WITH TWO ENTRÉE SELECTION

HORS D'OEUVRES

Choice Of Three Hot Or Cold Hors d'oeuvres-One Per Person of Each Selection

CHOOSE ONE SALAD

Heirloom Tomato and Burrata Mozzarella Salad with Tarragon Mousse and Brioche Croutons

Hearts of Romaine with Caesar Dressing, Parmesan, and Tomato Tapenade Crisp

Frisée, Baby Spinach, Roasted Beets, Goat Cheese Croquette, Sherry Vinaigrette

CHAMPAGNE TOAST INCLUDED

FRESHLY BAKED ROLLS WITH BUTTER

SELECT TWO ENTRÉES

BEEF TENDERLOIN

GRILLED ATLANTIC SALMON

HERB CRUSTED CHICKEN

ROASTED RED BEET WELLINGTON ROASTED (V)

with pecan mushroom duxelles and roasted mushroom demi-glace, Georgia olive oil
parsnip puree, and citrus and fennel braised baby cabbage

THYME AND GARLIC YUKON TORTE (V)

with glazed trumpet mushroom scallops, bursted heirloom tomato, and asparagus

SELECT ONE ENTRÉE COMPANION

Creamy Polenta, Haricot Vert, Crispy Prosciutto, Lemongrass Beurre Blanc

Cider Glazed Baby Carrots, Potato Puree, Red Wine Sauce

Potato Soufflé, Ratatouille Spring Roll, Braised Leeks

INCLUDES A FOUR-HOUR EMERALD OPEN BAR

Vodka-Absolut

Rum-Light-Bacardi Superior

Rum-Spiced-Captain Morgan Original Spiced

Gin-Tanqueray

Scotch-Dewar's White Label

Bourbon-Whiskey Maker's Mark

Tennessee Whiskey-Jack Daniel's

Tequila-Patrón Silver

Cognac-Hennessy VS

\$175 Per Guest

Additional Hour for \$15 Per Person

PLATED DINNER WITH THREE ENTRÉE SELECTION

HORS D'OEUVRES

Choice of Four Hot or Cold Hors d'oeuvres- One Per Person of Each Selection

CHOOSE ONE SALAD

Hearts of Palm, Avocado and Heirloom Tomatoes, Plantain Crouton, and Citrus Dressing

Chilled Crab Salad with Baby Spinach, Mango Gazpacho Dressing, and Avocado Mousse

Baby Gem Lettuces, Cucumber Carpaccio, Goat Cheese Fondue, Dried Cranberry, Pistachio Dust
with Balsamic

Tangle of Baby Greens, Blue Cheese, Candied Pecans, Dried Cranberries, Teardrop Tomato, Red
Wine Vinaigrette

CHAMPAGNE TOAST INCLUDED

FRESHLY BAKED ROLLS WITH SWEET BUTTER

SELECT THREE ENTRÉES

FILET MIGNON

MUSTARD CRUSTED LAMB

SEARED BLACKENED GROUPER

LEMON HERB CHICKEN

add Maine Lobster - \$21pp / Jumbo Shrimp - \$20pp

ROASTED RED BEET WELLINGTON (V)- with pecan mushroom duxelles and roasted mushroom
demi-glace, Georgia olive oil parsnip puree, and citrus and fennel braised baby cabbage

THYME AND GARLIC YUKON TORTE (V)- with glazed trumpet mushroom scallops, bursted
heirloom tomato, and asparagus

SELECT ONE ENTRÉE COMPANION

Potato Soufflé, Ratatouille Spring Roll, Braised Leeks

Creamy Polenta, Haricot Vert, Crispy Prosciutto, Lemongrass Beurre Blanc

Duchess Potato, Baby Vegetables, Cumin-Scented Carrot Puree, Citrus Beurre Blanc

Yukon Gold Potato Torte, Jumbo Asparagus, Roasted Tomato, and Demi-Glace

Cider Glazed Baby Carrots, Potato Puree, Red Wine Sauce

INCLUDES A FOUR-HOUR BLUE DIAMOND OPEN BAR

Vodka-Grey Goose

Rum-Light Bacardi Superior

Rum-Spiced Captain Morgan Original Spiced

Gin-Bombay Sapphire

Scotch-Johnnie Walker Black Label

Bourbon Whiskey-Knob Creek

Tennessee Whiskey-Jack Daniel's

Canadian-Crown Royal

Tequila-Casamigos Blanco

Cognac-Hennessy Privilege VSOP

\$185 Per Guest

Additional Hour for \$17 per person

H O R S D' O E U V R E S

COLD HORS D'OEUVRES

Tropical Bruschetta on Crispy Crostini
Heirloom Tomato Crostini with Mozzarella, Micro Basil, and Balsamic Glaze
Kumamoto Oyster with Champagne Mignonette
Brie and Raspberry in Puff Pastry
Sundried Tomato and Goat Cheese Muffin with Rosemary
Coconut and Aji Limo Ceviche with Concha and Sweet Potato
Prosciutto and Arugula Grissini with Tomato Pesto
Jerk Chicken Salad on a Caribbean Chip with Mango Salsa
Crab Mojito Shooter
Beef Carpaccio with Shaved Parmesan on Polenta
Seared Tuna Sushi on Crispy Rice
Chilled Tandoori Shrimp Cocktail

HOT HORS D'OEUVRES

Vegetable Spring Rolls with Thai Chili Sauce
Mini Paninis with Mushroom, Roasted Pepper, and Smoked Provolone
Falafel with Raita Sauce
Mini Beef Wellington on Puff Pastry with Horseradish Cream
Pork Potsticker with Ponzu Sauce
Braised Chicken Empanada
Short Rib Manchego Empanada
Mini Quiche Lorraine
Chicken Tikka Masala
Beef or Chicken Satay with Green Curry Peanut Sauce
Lump Crab Cakes with Tarragon Aioli
Braised Short Rib Arepas
Confit Duck Pizza with Brie and Candied Shallots
Honey Lavender Glazed Lamb Chop



CATERING INFORMATION

Food & Beverage Sales Tax - 7%
Food & Beverage Service Charge - 25%
Valet: Event Parking - \$10 Per Car-Discounted from \$15
Bartender Fee-\$150 Per Bar, Per Event (One Bartender is Required Per 75 Guests)
Chef Attendant Fee - \$150 Per Station, Per Event
Butler Fee - \$125 Per Butler Per Event (One Butler Required Per 50 Guests)

CEREMONY FEES:

Inside- \$2,000

Outside-\$3,000

Includes white wooden folding chairs, fruit-infused water station, microphone, and speaker.

VENUE INCLUDES:

Tables, chairs, glassware, china, flatware, white linen, napkins, votive candles, dance floor, and stage.

ELEVATED DÉCOR:

Chiavari chairs, ghost chairs, lighting, draping, chargers, and florals are available. Additional fees will apply.

OUTDOOR FUNCTIONS:

Indoor backup space is booked for all outdoor functions in the case of inclement weather. The decision to move an event indoors will be made based on prevailing weather conditions and the local forecast.

- The scheduled function will take place indoors if the following conditions are present:
- The weather forecast shows a 40% or more chance of rain; wind gusts over 12 mph, or lightning in the area.

The Westin will make a weather call by 6:00 pm the evening before a scheduled breakfast event. 7:00 am the day of for lunch events, and 12:00 pm for evening functions. Sarasota noise ordinance is 10 pm; therefore, all amplified music must end by that time. DJs, bands, or music on the roof are only allowed in the event of a total buyout.

TASTINGS:

The Westin provides complimentary tastings for plated dinners for up to six people with \$15,000 in food and beverage revenue, exclusive of service charge and tax. Tastings can be scheduled Monday-Friday 1-5 pm (alternative accommodations can be requested).

YOUNG ADULT BAR:

\$22 per young adult, unlimited soft drinks, bottled water, and juices.

KIDS:

\$37 per child ages 3-10. Freshly breaded chicken fingers with hand-cut fries, spaghetti, and herbed meatballs or a healthy alternative upon request.

VENDOR MEALS:

\$50 each; Vegan, Vegetarian, and GF meals are also available upon request.

Must have a wedding planner or a day of coordinator



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