



Catering Manager to Assist in Planning Menus and Floor Plans Banquet Captain to Execute Events Based on Details Provided by Catering Manager

Complimentary Westin® Linen, Dance Floor, Risers, Round Tables, Easels, and Chairs Complimentary Champagne Toast and Cake Cutting Service Special Pricing for Receptions Monday - Friday or Sunday Special Pricing for Bridal Shower, Rehearsal Dinner, and Day-After Brunch

ADDITIONAL DETAILS

Couple is Required to Hire a Wedding Planner or Day of Coordinator Catering Manager/Banquet Captains do not Act as Planner/Coordinator

The Westin Virginia Beach Town Center ou have any concerns regarding food allergies, please contact your event manager directly. -







VICEROY PACKAGE

COCKTAIL HOUR

Choice of One Display

- A Taste of the South Display -

Features Pimento Cheese Spread with Mini Biscuits, Pecan Chicken Salad in Phyllo Cups & Deviled Eggs

- Antipasto Display -

Includes Assorted Meats & Cheeses, Kalamata Olives, Artichoke Hearts, Marinated Mushrooms, Grilled Asparagus, Roasted Red Peppers & Toasted Flatbreads

Choice of Three White Glove Passed Hors d'oeuvres

Mac & Cheese Bites

Bacon Wrapped Scallops

Thai Chicken Satay with Peanut Sauce

Mushroom & Goat Cheese Crostini Drizzled with Balsamic Reduction

Mini Beef Wellington

Wonton Shrimp

Mini Chesapeake Bay Crab Cakes Served on Tasting Spoons

Chicken Cordon Bleu Bites

PLATED DINNER

Served with Warm Ciabatta Bread & Butter - Chef's Selection of Starch & Vegetable Starbucks® Coffee, Iced Tea &Water

Choice of One Soup or Composed Salad (determined at taste panel)

Choice of One Dual Entrée Selection

Beef Choice (London Broil, Beef Wellington, Bistro Steak, Sirloin Steak) paired with

Seafood Choice (Crab Cake, Salmon or Atlantic Cod)

Beef Choice (London Broil, Beef Wellington, Bistro Steak, Sirloin Steak) paired with

Chicken Breast

Chicken Breast paired with Seafood Choice

(Crab Cake, Stuffed Shrimp, Salmon or Atlantic Cod)

\$75.00 PER PERSON

The West in Virginia Beach Town Center

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EMPEROR PACKAGE

Choice of One Display

- A Taste of the South Display -

Features Pimento Cheese Spread with Mini Biscuits, Pecan Chicken Salad in Phyllo Cups & Deviled Eggs

- Antipasto Display -

Includes Assorted Meats & Cheeses, Kalamata Olives, Artichoke Hearts, Marinated Mushrooms, Grilled Asparagus, Roasted Red Peppers & Toasted Flatbreads

Choice of Three White Glove Passed Hors d'oeuvres

Mac & Cheese Bites

Bacon Wrapped Scallops

Thai Chicken Satay with Peanut Sauce

Mushroom & Goat Cheese Crostini Drizzled with Balsamic Reduction

Mini Beef Wellington

Wonton Shrimp

Mini Chesapeake Bay Crab Cakes Served on Tasting Spoons

Chicken Cordon Bleu Bites

BUFFET DINNER

Warm Ciabatta Bread & Butter - Chef's choice Seasonal Vegetable - Starbucks® Coffee, Iced Tea & Water Chef's Seasonal Side Salad, or choice of Caesar or Mixed Field Greens with Assorted Dressings & Toppings

Choice of One Starch

Potato Medley - Baby Russets - Roasted Sweet Potatoes - Goat Cheese Scalloped Potatoes

Couscous & Mixed Grains - Customized Rice

Choice of One Vegetarian Entreé

Stuffed Manicotti - Raviolis - Eggplant Parmesan

Choice of One Chicken or Fish Entreé

Chicken with Prosciutto, Mushrooms, Fontina Cheese finished with a Basil Butter Sauce

Bronzed Chicken with Creole Cream Sauce

Chicken with Pineapple Mango Salsa

Panko Encrusted Atlantic Whitefish with Gremolata

Atlantic Whitefish with Piccata Sauce

Snapper with Pineapple Mango Chutney

Choice of One Carving Station

-Attendant fee \$75 based on 1.5 hours-

Carved Sirloin with Au Jus & Horseradish Cream

Virginia Ham with Assorted Chutneys & Mustards

Pork Steamship with Assorted BBQ Sauces & Coleslaw

Carved Turkey with Natural Gravy & Cranberry Orange Chutney

\$84.00 PER PERSON

The Westin Virginia Beach Town Center
*All pricing subject to 23% service charge and applicablesa
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MONARCH PACKAGE

Choice of One Display

- A Taste of the South Display -

Features Pimento Cheese Spread with Mini Biscuits, Pecan Chicken Salad in Phyllo Cups & Deviled Eggs

- Antipasto Display -

Includes Assorted Meats & Cheeses, Kalamata Olives, Artichoke Hearts, Marinated Mushrooms, Grilled Asparagus, Roasted Red Peppers & Toasted Flatbreads

Choice of Three White Glove Passed Hors d'oeuvres

Mac & Cheese Bites

Bacon Wrapped Scallops

Thai Chicken Satay with Peanut Sauce

Mushroom & Goat Cheese Crostini Drizzled with Balsamic Reduction

Mini Beef Wellington

Wonton Shrimp

Mini Chesapeake Bay Crab Cakes Served on Tasting Spoons

Chicken Cordon Bleu Bites

RECEPTION

Starbucks® Coffee, Iced Tea &Water Choice of Three of the Following:

Sweet Carolina

Pulled Pork BBQ served with Assorted Sauces

Coleslaw

Hushpuppies

Oyster shooters

Mini Meatball Subs Assorted Mini Pizzas

New York, New York

Antipasto Skewers

Bruschetta

The Heartland

Attendant fee \$75 based on 1.5 hours -

Carved Sirloin of Beef served with Horseradish Cream, Mayonnaise, Stone Ground Mustard & Petit Rolls Mashed Potato Bar served with Cheddar Cheese, Bacon,

Roasted Garlic, Sour Cream, Chives & Butter

South of the Border

Attendant fee \$75 based on 1.5 hours -

Chicken Quesadillas with Pico De Gallo & Guacamole

Tequila Beef Skewers

Wild Mushroom Chili

Black Beans & Rice

Pacific Rim

Sushi (two pieces per person)

Firecracker Lobster Bites served with Asian Slaw in

Chinese To-Go Boxes

Wonton Shrimp with Sweet Chili Sauce

Chicken Lettuce Wraps

The Charleston

- Attendant fee \$75 based on 1.5 hours -

Shrimp & Grits

Fried Chicken Tenders with Honey Mustard Sauce

Macaroni & Cheese

Mini Chesapeake Bay Crab Cakes

\$92.00 PER PERSON

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CRESCENT PACKAGE

COCKTAIL HOUR

- Fruit Display with Seasonal Fruits & Berries -

White Glove Passed Hors d' oeuvres

- Mini Chicken & Waffles - Salmon Deviled Eggs - Bacon Wrapped Dates -

RECEPTION

Starbucks® Coffee, Iced Tea & Water

Breakfast Display

Home Made Breakfast Breads, Danishes, & Muffins
Assorted Juices

Eggs Your Way

Attendant fee \$75 based on 1.5 hours - One Attendant Needed per 75 Guests Let our chef prepare for your guests their choice of:
Omelette with Assorted Toppings, Scrambled Eggs, or Eggs Sunny Side Up
Served with Hash Browns & Bacon OR Sausage

Choice of One Additional Breakfast or Lunch Station

Waffle Station

Attendant fee \$75 based on 1.5 hours
 Made to Order Waffles Served with Your Choice of Toppings:
 Strawberries, Whipped Cream, Chocolate Chips, & Syrup

Poke Station

Make Your Own Poke Bowl with Assorted Toppings: Avocado, Cucumber, Scallions, Mango, Seasame Seeds, Panko Bread Crumbs, Spicy Mayo, & Soy Sauce

Soup & Salad Station

Assorted Greens with Condiments & Dressings Soup of Your Choice

Choice of One Carving Station

Attendant fee \$75 based on 1.5 hours
 Carved Beef with Au Jus & Horseradish Cream
 Virginia Ham with Assorted Chutneys & Mustards

Traditional Lunch Buffet

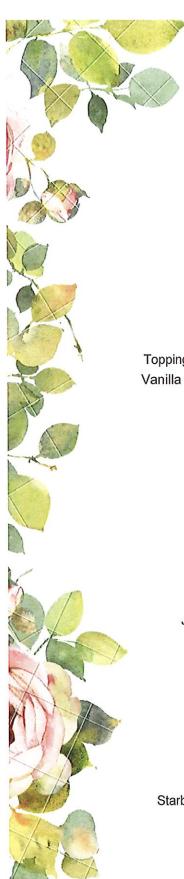
Warm Ciabatta Bread & Butter - Chef's Choice Vegetable - Rice
- Choice of One Chicken Entree Chicken with Prosciutto, Mushrooms, Fontina Cheese finished with a Basil Butter Sauce
Bronzed Chicken with Creole Cream Sauce
Chicken with Pineapple Mango Salsa

\$55.00 PER PERSON

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DESSERT ENHANCEMENTS

Cheesecake Station

NY Style Cheesecake, Strawberries, Mixed Berries, Ambrosia, White Chocolate Amaretto Cream & Fresh Whipped Cream \$9.00 per person

Cookies & Milk

Warm Fresh Baked Chocolate Chip Cookies & Ice Cold Skim & Whole Milk \$7.00 per person

Doughnut Station

Toppings to include, Cinnamon Sugar, Powdered Sugar, Chocolate Sauce, Caramel sauce, Vanilla Glaze, Maple Glaze, Crumbled Bacon, Toasted Coconut, Nuts, Chocolate Chips \$8.00 per person

Viennese Table

Assortment of Chocolate Truffles, Mini Pastries, & Petit Fours \$18.00 per person

Chocolate Dipped Strawberries \$36.00 per dozen

Campfire S'mores

Make your own S'mores over the "Campfire"

Jumbo Marshmallows, Graham Cracker Cookies, Hershey Chocolate Bars

\$9.00 per person

Funnel Cake Station

Hot Funnel Cakes, Powdered & Cinnamon Sugar, Fruit Toppings & Whipped Cream \$9.00 per person

Starbucks® Coffee Station

Starbucks Regular & Decaffeinated Coffees, Assorted Tazo Teas, Chocolate Shavings,
Cinnamon Sticks, Whipped Cream & Biscotti

\$7.00 per person

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BEVERAGE SERVICE

For efficiency of service, one bartender per 100 guests required for all bars - \$75.00 fee per bartender Identification is required for any person drinking an alcoholic beverages Alcoholic 'shots' are not permitted

Host Bar Cash Bar

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	Fruit Juice	\$2.50	Fruit Juice	\$3.00
	Bottled Water	\$2.50	Bottled Water	\$3.00
	Soft Drinks	\$2.50	Soft Drinks	\$3.00
	Premium Beer	\$6.00	Premium Beer	\$7.00
	Domestic Beer	\$5.50	Domestic Beer	\$6.00
	House Wine	\$7.50	House Wine	\$8.00
	Elite Liquor	\$10.50	Elite Liquor	\$11.00
	Premium Brand Liquor	\$8.50	Premium Brand Liquor	\$9.00
	Call Brand Liquor	\$7.50	Call Brand Liquor	\$8.00

Host Bar Packages

Service by the hour - Priced per person

Includes: unlimited quantities of mixed drinks, imported & domestic beer, house wines, soft drinks & assorted juices

One Hour: Call Brands \$15.00 / Premium Brand \$20.00

Two Hours: Call Brands \$21.00 / Premium Brand \$28.00
Three Hours: Call Brands \$27.00 / Premium Brand \$36.00

Four Hours: Call Brands \$33.00 / Premium Brand \$44.00

Beer & Wine Packages

Service by the hour - Priced per person

Includes: unlimited quantities of imported & domestic beer, house wines, soft drinks & assorted juices

One Hour: \$11.00

Two Hours: \$18.00

Three Hours: \$24.00

Four Hours: \$30.00

Domestic Beers

Budweiser, Bud Light, Miller Lite, Michelob Ultra, St. Paulie Girl Non Alcoholic

Premium Beers

Heineken, Corona, Sam Adams

Non-Alcoholic Beverages

Coke Products include: Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water Juices: Cranberry, Orange, Grapefruit, Pineapple, Grenadine, Lime

Call Brand Liquors

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Johnnie Walker Red Label Scotch, Jim Beam Bourbon, Seagram's 7, Sauza Gold Tequila

Premium Brand Liquors

Absolut Vodka, Bombay Sapphire, Bacardi Rum, Johnnie Walker Black Label Scotch, Jack Daniel's Bourbon, Crown Royal, Jose Cuervo Gold Tequila

Elite Liquors

Kettle One Vodka, Bailey's Irish Cream, Kahlua, Grand Marnier, Amaretto Di Saronno, Southern Comfort, Malibu Coconut Rum,
Jameson Irish Whiskey, Dewar's White Label, Henessey V.S., Romana Sambuca, Captain Morgan's Spiced Rum