



The Westin Great Southern Columbus

Wedding Menus

Wedding Package Options



Elegance | \$100 per person

- Up to a five (5) hour event reception
- Four (4) hour hosted Familiar Brands bar
- Four (4) butler passed hors d'oeuvres
- Complimentary cake cutting and service
- Complimentary sparkling wine toast for all adult guests
- Candle and mirror centerpieces for all guest tables
- Two (2) course plated dinner – includes choice of (1) entrée and (1) vegetarian option
- Complimentary suite for the couple on the evening of the event
- Preferred guestroom rates for wedding guests based on availability

Indulgence | \$115 per person

- All elegance package components plus –
- Four (4) hour Favorites Brands bar
- Choice of two (2) course plated dinner includes choice of (2) entrées and (1) vegetarian option, plated duet entrée or buffet dinner service

Opulence | \$145 per person

- All indulgence package components plus –
- Four (4) hour Ultra Premium bar

\$3 per person for more than one starch and vegetable choice

\$5 per person for additional choice of entrée

\$6 per person for duet plates

All pricing is per guest, unless otherwise noted. Prices subject to change. A 23% taxable service charge and 7.5% sales tax apply.

Menu Selections



Passed Hors d'Oeuvres Selections

(please select 4)

Chilled Selections

bourbon barrel smoked salmon blini with dill caper
crème fraiche

lobster salad, microgreens, mini brioche

house smoked chicken salad, rye toast

deviled free range egg with
smoky bacon tomato jam

mediterranean skewer with kalamata, tomato,
mozzarella, fresh herbs

heirloom tomato bruschetta

peppered black angus tenderloin, horseradish
cloverton cheese, micro thyme

Warm Selections

chicken wellington

vegetable samosa with harissa

cuban spring roll, hot pepper peach sauce

spicy beef short rib taco, cilantro cream

bahn mi meatball with asian chili red wine

sesame chicken skewer with sweet soy sauce

artichoke sundried tomato croquette with garlic crème

goat cheese, pancetta and fig flatbread

sundried tomato spanakopita, red pepper aioli

lemongrass steak skewer with teriyaki glaze

black pepper bacon wrapped brussels sprouts

Station Upgrades

market sliced fruit | \$6

daily vegetable crudité | \$7

imported and domestic cheese | \$8

north market display | \$11

local cured meats, ohio cheeses, pickled peppers, farm
house mustards, fresh raw vegetables, crackers, flat breads

Salads

Classic Wedge:

baby iceberg wedge with bleu cheese, bacon, tomato, carrots, bleu cheese dressing

Fork and Knife Caesar:

romaine wedge with shaved parmesan, roasted tomatoes, sourdough crostini

Garden Salad:

romaine leaf, roasted corn, grilled asparagus, toasted pistachio, avocado ranch

Chopped Salad:

butter lettuce cup, cherry tomato, crumbled feta, greek olives, pickled red onion, fresh oregano, greek dressing

Entrée Accompaniments

all entrées will include choice of a starch, chef's selection of seasonal fresh vegetables, fresh rolls, starbucks coffees and tazo teas

roasted horseradish garlic mashed yukon potatoes

garlic roasted tri colored baby fingerling potatoes

laurel valley aged duchess potatoes

parmesan black pepper risotto

red himalayan rice pilaf

Seasonal Entrée Selections

*denotes entrée available for duet plate

Vegetarian

roasted vegetable ravioli, oyo vodka rossa sauce
spaghetti squash, sautéed greens and vegetables,
smoky heirloom tomato sauce roasted
wild mushroom cannelloni, tomato purée,
crispy parsnip, arugula salad
baked seasonal vegetable ratatouille
with cheese crisp and micro greens

Beef

braised ohio short rib,
watershed bourbon and blueberry mirepoix*
black angus reserve grilled new york strip,
with caramelized leek, roasted heirloom tomatoes,
fresh horseradish demi
black angus filet | +\$5
scotch brined black pepper cabernet sauce*

Poultry, Game & Fish

cloverton cheese stuffed amish chicken, watercress,
roasted tomatoes, lavender jus
herb seared amish semi boneless chicken breast
with ohio maple dijon sauce*
grilled rosemary rubbed chicken breast,
with artichoke, roasted peppers & olives herb jus
prosciutto and sage stuffed chicken breast
with capers and herbed beurre blanc
house brined berkshire pork loin,
with a grilled peach chutney
tomato crusted faroe island salmon,
tarragon lemon vin blanc*

Kids Meal

chicken fingers, fresh fruit, mac & cheese
\$25.95 per child

Vendor Meal

chef's choice of hot vendor meal
\$45 per vendor

Beverage Selections

Familiar Brands:

Beefeater Gin, Smirnoff Vodka, Dewar's White Label Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Hennessy VS Cognac, Don Q Crystal Rum, Jose Cuervo Tequila

Magnolia Grove Cabernet Sauvignon, Magnolia Grove Merlot, Line 39 Pinot Noir, Magnolia Grove Chardonnay, Magnolia Grove Pinot Grigio, Dashwood Sauvignon Blanc, Chateau Ste Michelle Brut

Favorite Brands:

Tanqueray Gin, Absolut Vodka, Markers Mark Bourbon, Jack Daniels Whiskey, Hennessy VSOP Cognac, Captain Morgan Original Spiced Rum, Bacardi 4 Yr Rum, Don Julio Blanco Tequila

Federalist Cabernet Sauvignon, Toad Hollow Merlot, Deloach Pinot Noir, Snoqualmie Chardonnay, Pighin Pinot Grigio, Kim Crawford Sauvignon Blanc, Mionetto Prosecco

Beer Selection

Heineken, Corona, Budweiser, Bud Light, Miller Light, Yuengling

Ultra Premium

Hendrick's Gin, Tito's Vodka, Glenlivet 12yr Whiskey, Crown Royal Black Whiskey, Whistlepig Piggyback, Wilderness Trail Small Batch Bourbon, Remy Martin Cognac, Seven Brothers Spiced Rum, Diplimatico Reserve Rum, Patron Silver Tequila

J Lohr Cabernet Sauvignon, Ferrari Corrano Merlot, Erath Pinot Noir, Chateau Ste Michelle Chardonnay, Ruffino Lumina Pinot Grigio, Kim Crawford Sauvignon Blanc, Premium Champagne

Stella Artois, CBC IPA, Modelo Especial, Sam Adams Seasonal, Edmund Fitzgerald Porter

Local Package:

Hendrick's Gin, Tito's Vodka, Glenlivet 12yr Whiskey, Crown Royal Black Whiskey, Whistlepig Piggyback, Wilderness Trail Small Batch Bourbon, Remy Martin Cognac, Seven Brothers Spiced Rum, Diplimatico Reserve Rum, Patron Silver Tequila

Firelands Cabernet Sauvignon, Firelands Pinot Noir, Red Reflections Red Blend, Debonne Vineyards Chardonnay, Debonne Vineyards Pinot Grigio, Firelands Riesling

Bleeding Buckeye Red Ale, Holy Moses White Ale, Hazy Heifer Hefeweizen, Edmund Fitzgerald Porter, CBC IPA, Burning River Pale Ale, 614 Good Pale Ale

- see next page for bar package enhancements -

Please note substitutions will be made when varietals are not available. Brands may rotate per Marriott brand standards. Contact your catering manager with special requests.

Bar Package Enhancements

(per person)

additional hour of bar service | \$15

tableside house wine service | \$10

signature cocktails | \$6

single brand upgrade

(applies only to items available in existing Westin bar packages)

\$5

The Westin In-House Audio Visual provided by:



On Site Ceremony - \$3000.00

(not inclusive of tax and service charge)

10 - LED Uplights \$703

(Common Colors – amber, white, soft pink, lavender)

Wireless Microphone Package \$510

(Wireless Handheld or Lavalier Mic & Speakers)

Projector Screen Package \$685

(Complimentary Laptop for Photos/Video)

55" Monitor for Montage \$674

(Complimentary Laptop for Photos/Video)

Custom Steel Gobo \$180

(Keepsake after event, Gobo is 1 solid color)

Custom Glass Gobo \$475

(Keepsake after event, Gobo is 2 or more colors)

Music Hook-Up \$218

(Headphone Jack Connection or adapter & Speakers)



Prices subject to change. A 23% taxable service charge and 7.5% sales tax apply.

Event Details and The Fine Print



F & B MINIMUMS

the food and beverage minimum is the minimum cost that you would be required to spend during your event, before service charge and tax. the actual amount that you would spend would be based on menu selections and the guaranteed amount of guests. room rental fees do not apply to f & b minimum.

PRICING

we take food quality seriously. in an effort to provide fresh, local and seasonal cuisine whenever possible, we source the highest quality products available at the time of your event. in certain instances (due to storms, droughts and other patterns beyond our control), we may make comparable menu suggestions in your price point, to offer you a superior product.

RECEPTION HOUR TIME FRAMES

friday evenings; any 5 hour time block between 5pm-11pm

saturday afternoons; 10am to 2pm

saturday evenings; any 5 hour time block between 5pm-12am

sunday afternoon or evening; any 5 hour time block between 9am-11pm

extension option available

*see package options for reception hour guidelines

DEPOSITS AND PAYMENT SCHEDULE

a minimum of \$5,000 non-refundable deposit is required with a signed agreement to confirm the space for the reception. all deposits are non-refundable and are applied towards the final balance. the payment schedule will be included in the contract.

the final payment is due one full business week prior to the event and is based upon guaranteed attendance, set menu and will include all service charges and sales tax. any additional charges must be settled within 7 days of event. client must have active credit card on file.

GUEST ROOM BLOCKS

a preferred room rate may be offered for a block of guest rooms to assist out-of-town guests with overnight accommodations. room rates are discounted from the best available rate of the day through the reservations department, and may at times be higher than some of the limited number of Internet, AARP, AAA, and other discount rates available at a specific time.

Rental Fee:

please note room rental fees and ceremony fees are not inclusive of tax service charge.

Catering Manager

upon booking your reception, you will be provided with a catering manager who will assist in the coordination of food, beverage and hotel/venue details. for ceremony and wedding coordination please employ a professional vendor.

MENU SELECTION

menus may be selected at any time during the planning process. to ensure the freshest in food, we do require all menu selections are completed 30 days prior to event.

to assist in your menu selection process, our chefs will prepare a variety of our seasonal menu items for you to enjoy at one of our VIP tastings.

should you decide that a private tasting is needed, a fee of \$150.00 will be charged.

BEVERAGE RULES

the beverage laws of Ohio hold the Westin Columbus responsible for the consumption for all alcoholic beverages on hotel premises; therefore we cannot permit any non-hotel purchased beverages to be consumed in any banquet room. guests must be 21 years of age or older to consume alcoholic beverages and must present a valid government photo id upon request. hotel reserves the right to refuse service. no "shot" style drinks are permitted.

PARKING

24 hour on-site valet parking located directly behind the hotel is available. ask your catering manager for current rates.

additional parking options are available at the Columbus Commons parking garage—directly across Main Street from the hotel

rates can be found at www.columbuscommons.org