The Westgate Hotel 1055 Second Avenue I San Diego, CA I 92101

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westgate Weddings



AN INVITATION TO ELEGANCE



TIMELESS ELEGANCE

CONGRATULATIONS on your recent engagement!

At The Westgate Hotel, we are dedicated to making your dreams become reality. Whether you're seeking a memorable event shared with many friends and family or a more intimate affair, our dedicated professionals are excited to create a flawless, unforgettable occasion for you.

Executive Chef Fabrice Hardel and his culinary team will astound you with gracious service and delectable cuisine.

Let us pamper you with elegance and luxury by creating a day to be enjoyed and remembered for many years to come.

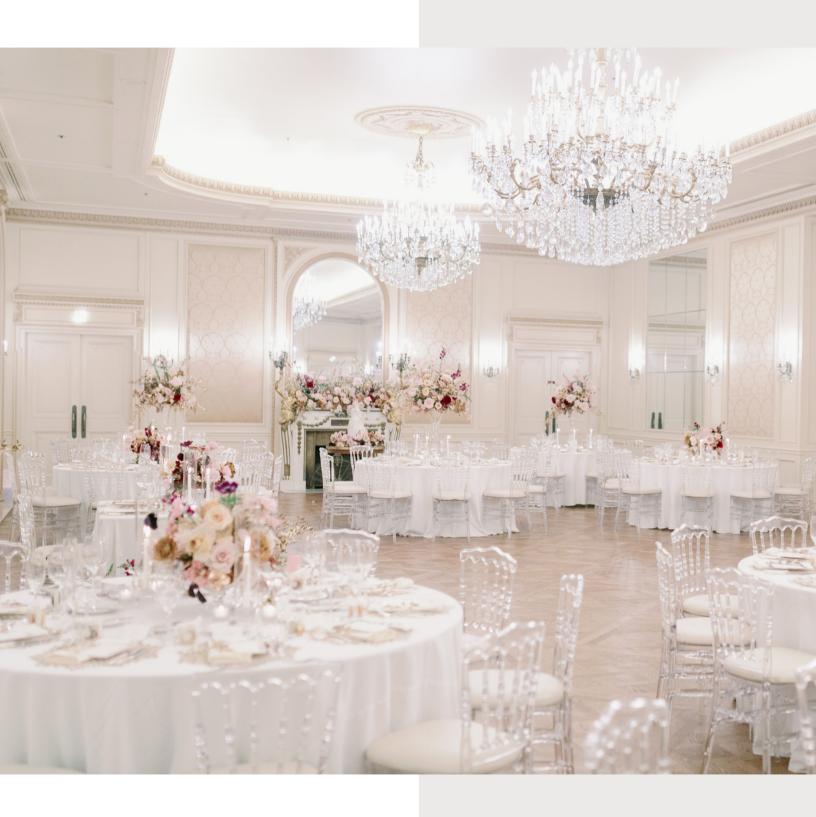


Content



- 05. Package Inclusions
- 07. Packages
- 08. Receptions
- 11. Package Add-Ons





Westgate Weddings

All Wedding Packages Include

MANANAMA

Tables, Chairs, Tableware, China, Glassware
Standard Ivory Linens & Napkins
Built-In Dance Floor
Menu Tasting for up to Two Guests
Tray-Passed Hors d'oeuvres
Hand Poured Champagne & Cider for Toast
Water, Hot Tea, Regular/Decaf Coffee
Luxury Honeymoon Suite for the Night of the Wedding
Waived Overnight Parking for the Newlyweds
Special Sleeping Room Rates for Your Guests
Special Parking Rates for Your Guests

Minimum (75) Guests to Qualify for Concessions Listed







Packages



Le Classique

- Three Tray-Passed Hors d'oeuvres
- Hand Poured Champagne & Cider for Toast
- Two Course Plated Dinner
- Selection of Soup or Salad
- Three Main Entrée Selections
 (Including a Vegan or Vegetarian Option)

\$125 Per Person*

Cake Cutting Fee \$3.00 per Person Additional

*Tax/Gratuity Additional | Subject to Change/Availability

Le Royal

- Three Tray-Passed Hors d'oeuvres
- Hand Poured Champagne & Cider for Toast
- One Hour Hosted Bar with Signature Brands
- One Glass Hand Poured Red & White Wine Service During Dinner
- Two Course Plated Dinner
- Selection of Soup or Salad
- Three Main Entrée Selections
 (Including a Vegan or Vegetarian Option)

\$155 Per Person*

Cake Cutting Fee \$3.00 per Person Additional

*Tax/Gratuity Additional | Subject to Change/Availability

Le Majestique

- Getting-Ready Rooms for Both Wedding Parties
- Four Tray-Passed Hors d'oeuvres
- Hand Poured Champagne & Cider for Toast
- One Hour Hosted Bar with Premium Brands
- Two Glasses Hand Poured Red & White Wine During Dinner
- Two Course Plated Dinner
- Selection of Soup & Salad
- Three Main Entrée Selections
 (Including a Vegan or Vegetarian Option)

\$175 Per Person*

Cake Cutting Fee \$3.00 per Person Additional

*Tax/Gratuity Additional | Subject to Change/Availability

Receptions



Cold Hors d'oeuvres

— Baja Prawn Chipotle Cocktail Sauce, Watermelon Radish

Ahi Tuna Poke

Curried Avocado, Soy Bean, Mizuna

— Togarashi Tuna Tataki Mango, Ponzu, Shiso

— **Wagyu Beef Tartar** Quail Egg, Arugula, Truffle

Langoustines

Yuzu Aioli, Cilantro, Piquillo Peppers

Lobster Medallion

Cream of Avocado, Papaya Relish

— Dungeness Crab Salad

Cucumber Gazpacho

Smoked Salmon Tartar

Caviar, Dill Crème Fraîche, Lime Zest

Hamachi

Green Papaya, Sweet Soy Sauce

Diver Scallop, Key Lime, Avocado, Cilantro

Duck Prosciutto

Mission Fig, Humboldt Fog Goat Cheese

— Harissa Crusted Lamb Medallion Cucumber, Mint Yogurt Dip

Tomato Bruschetta

Heirloom Tomato, Parmesan Reggiano, Arugula

— Watermelon Compress Feta Cheese, Aged Balsamic, EVOO

Domestic Caviar

Blinis, Crème Fraîche, Chive

— Prosciutto Wrapped Asparagus Sun-Dried Tomato Aioli

Hot Hors d'oeuvres

- Grilled Day Boat Scallop Wrapped in Honey Cured Bacon
- Mini Brie & Candied Walnut Turnover
- Baked Artichoke Heart Cream Cheese and Parmesan Reggiano
- Dungeness Mini Crab Cake Mexican Papaya Chutney
- Mini Beef Wellington Wild Mushroom
- Artichoke Beignet Boursin Cheese
- Vegetable Pot Stickers Ponzu Sauce
- Beef Satay
 Sriracha Ginger Peanut Sauce
- Lamb Lollipop
 Mint and Balsamic Vinegar Reduction
- Vegetable Spring Roll Sweet and Sour Sauce
- Baked Brie Cheese Cranberry, Walnut
- Dungeness Crab Wonton Cream Cheese, Green and Red Onion
- Coconut Shrimp Sweet Chile Orange Sauce
- Huitlacoche Tamales Tomatillo Salsa, Crema Mexicana
- Humboldt Fog Goat Cheese Fondue Truffle Honey, Brioche
- Lobster Empeñada Chimichurri Salsa

Soup Selection

- Creamy Wild Mushroom Garlic Brioche Croutons
- Butternut Squash
 Celery Apple Slaw, Mustard Seed Oil
- Sweet Corn
 Dungeness Crab, Guajillo Chile, Cilantro
- Seafood Chowder
 Day Boat Scallop, Baja Prawn, Burgundy
 Black Truffle
- Lobster Bisque Crème Fraîche, Chive

Salad Selection

- Roasted Beet
 Boursin Cheese, Watercress, Raspberry
 Gastrique Dressing
- Burrata & Heirloom Tomato Arugula, Aged Balsamic Vinegar, Basil Oil
- Spinach & Pear
 Frisée, Poached Pears, Point Reyes Blue
 Cheese Candied Walnut, Balsamic
 Dressing
- Caesar
 Artisan Romaine Hearts, Sourdough Crostini, Cilantro Caesar Dressing
- Bacon & Blue
 Baby Iceberg, Applewood Smoked Bacon,
 Blue Cheese Dressing
- Fig & Goat Cheese Artisan Lettuce, Warm Goat Cheese, Black Mission Figs, Grapes, Banyul Vinaigrette

Entrée Selection

Local Striped Bass
 Quinoa, Tomatillo, Corn Relish, Meyer
 Lemon Beurre Blanc

Icelandic Salmon
 Arroz Bomba, Fava Bean, Saffron Vermouth Sauce

Miso Marinated Black Cod
 Nori Rice Cake, Edamame Puree, Miso
 Butter Sauce

Basil Crusted Pacific Sea Bass
 Crispy Polenta, Eggplant Confit, Harissa
 Tomato Broth

Jidori Chicken Breast
 Chorizo Pamplona, Pee Wee Potatoes,
 Asparagus, Thyme Jus

Beef Tenderloin
 Yukon Potato Gratin, Brussels Sprouts, Port
 Wine Reduction

Angus New York Steak
 Fondant Potato, Parisian Carrots, Green Peppercorn Sauce

— Vegetarian Provençale Vegetable Wellington Tomato Vinaigrette

— Vegetarian Ricotta Cheese Ravioli Pine Nuts, Apricot, Sage Butter Sauce

— Vegan Mushroom & Spinach Ravioli Spicy Tomato Sauce

Duet Entrées Selection

Beef Tenderloin & Baja Prawns
 Sweet Onions, Chanterelle, Truffle Potato
 Puree + \$10

— New York & Sea Scallop Plantain Mousseline, Creamy Polenta, Chimichuri + \$10

— Jidori Chicken Breast & Sea Bass Parmesan Farrotto, Broccolini, Lemon Caper Sauce + \$10

Wagyu Short Ribs & Lobster Tail
 Celeriac Mousseline, Oyster Mushroom
 Barolo Sauce + \$30

Dessert Selection

Chocolate Espresso Tart
 Shortbread Cookie, Espresso Cream, Chocolate Ganache

Berry Panna Cotta
 Strawberry Compote, Aged Balsamic
 Raspberry Sauce

Chocolate Marquise
 Almond Cocoa Cake, Bittersweet Chocolate
 Mousse

— Caramelized Pecan Caramel Tart Salted Caramel, Hazelnut Mousse

Red Velvet
 Cheesecake Mousse, Cabernet Blackberry
 Sorbet

Tiramisu
 Mascarpone Mousse, Cocoa Crumbs, Coffee
 Chocolate Sauce

— Crème Fraîche Cheesecake Maraschino Cherries

Banana Butterscotch
 Butterscotch Mousse, Banana Compote,
 Caramel

— Warm Chocolate Molten Cake Pistachio Ice Cream

— Vegan Coconut Chocolate Mousse Almond Cocoa Cookie

— Cara Cara Orange Crème Brûlée Tahitian Vanilla, Grand Marnier

\$15 Per Person*

*Tax/Gratuity Additional | Subject to Change/Availability

Package Add-Ons



Getting Ready Prep Menus

(Delivered to prep rooms)

15 Person Minimum

Breakfast Sandwiches

- Leek and Truffle Quiche
- Everything Bagels, House Smoked Salmon, Avocado
- Croissant, Black Forest Ham, Swiss Cheese, Scrambled Eggs
- English Muffin with Apple Wood Bacon, White Cheddar Cheese, Egg Cocotte

\$22 per person (choice of two)

— Afternoon Tea Sandwiches

- Baja Prawn, English Cucumber, Boursin Cheese
- Smoked Salmon, Watercress, Caviar, Crème Fraîche
- Brie Cheese, Fig & Aged Balsamic Jam
- Curry Chicken Salad, Mango Chutney \$22 per person

- Breakfast Board

- Freshly Baked Croissants, Chocolate Croissants, Whole Vine Ripened Seasonal Fruits
- Individual Greek Yogurt Parfaits, House Granola, Passion Fruit Caramel, Local Berries
- Individual Chia Seed Pudding, Coconut, Blueberry \$20 per person

- Sandwich Board

- Ruben Sandwich: Corned Beef, Gruyere Cheese, Sauerkraut, Lettuce, Sweet Chili Sauce
- Club Sandwich: Smoked Turkey, Honey Cured Bacon, Swiss Cheese, Lettuce, Tomato
- Grilled Portobello Sandwich: Mozzarella,
 Peppadews Peppers, Tomato, Watercress Kettle
 Potato Chips

\$24 per person

— Charcuterie & Cheese Board

San Daniel Prosciutto, Coppa, Olli Salami, Marinated Olives, Grilled Asparagus, Hummus, Pita, Lavash Crackers, Domestic Cheese Selection, Dried Fruits, Nuts and Chutney \$24 per person

— Crudite & Dips

Local Tiny Vegetables Terrarium, Ranch Dip, Tortilla Chips, Tomatillo Avocado Dip, Hummus, Crispy Pita Chip

\$20 per person

Small Groups Lunch Buffet

15-30 PeoplePrices listed are based on 90 minutes of service

Choice of Two Salads and Three Entrées \$55 Choice of Three Salads and Three Entrées \$61

Westgate Blend Regular and Decaffeinated Coffee Water and Iced Tea

Salad Selection

Artisan Salad

Bartlett Pears, Point Reyes Blue Cheese, Walnuts, Balsamic Dressing

— Caesar Salad

Parmesan Reggiano, Sourdough Crostini

Tomato Mozzarella Salad

Aged Balsamic Vinegar, Butter Lettuce, Heirloom Cherry Tomato, Grilled Artichoke, Thyme Vinaigrette

Spinach & Arugula Salad

Beet, Feta Cheese, Honey Mustard Dressing

Entrée Selection

- Bistro Beef Tenderloin Cremini Mushroom, Cabernet Sauce
- Chicken Breast Sweet Yam, Thyme Jus
- **Atlantic Salmon** Shaved Fennel, Citrus Beurre Blanc
- **Pacific Sea Bass** Kalamata Olive Tapenade, Bouillabaisse
- Cheese Ravioli Dry Apricot, Pine Nuts, Sage Butter Sauce
- Ricotta Gnocchi Broccolini, Parmesan Cheese

Starch Selection

(Select one of the following)

- Yukon Garlic Mash Potatoes
- **Roasted Heirloom Potatoes**
- Brussels Sprouts & Heirloom Baby Carrots
- Grilled Provençale Vegetables
- Aged Cheddar Macaroni & Cheese

Dessert Selection

Chef's Selection of Seasonal Pastries

A La Carte

- Freshly Squeezed Orange or Grapefruit Juice \$60 per Gallon
- Starbucks Vanilla and Mocha Frappuccino \$7 Each
- Westgate Blend Regular or Decaffeinated Coffee \$105 per Gallon
- Selection of Tazo Tea and Herbal Infusions \$105 per Gallon
- Freshly Baked Chocolate Croissants \$60 per Dozen
- Cinnamon Rolls \$60 per Dozen
- Sliced Fruit Bread
 Lemon Poppy, Banana Nut, Dutch Apple
 \$55 per Dozen
- Buttermilk Scone
 Devonshire Cream, Seasonal Marmalade
 \$60 per Dozen
- Muffins Selection
 Raisin Bran, Cranberry, Rocky Road, Blueberry
 \$55 per Dozen
- Gluten-Free Muffins Selection
 Maui Morning, Banana Nut

 \$60 per Dozen
- Italian Plain & Chocolate Biscotti \$50 per Dozen
- House Granola and Peanut Butter Bars \$60 per Dozen
- Seasonal Sliced Fresh Fruits and Berries \$10 per Dozen
- Vine Ripened Seasonal Whole Fruits \$60 per Dozen
- Individual Greek Yogurt Parfait
 Verrine House Granola, Passion Fruit
 Caramel, Local Berries
 \$72 per Dozen
- Individual Chia Seed Pudding Coconut, Blueberry, Verrine \$72 per Dozen

Beverages

— Mimosa Bar

750 ml Chandon, Brut or Rose Orange, Peach, and Strawberry Juice, Fresh Fruit Toppings \$72 per Bottle Upgrade to Veuve Cliquot, Brut \$180 per Bottle

 Bloody Mary or Bloody Maria Bar 375ml Grey Goose Vodka or Don Julio Tequila, Bloody Mary Mix, Tabasco, Celery, Bacon, Pickles \$70 per Bottle

- Margarita Bar 375ml Don Julio, Lime Juice, Triple Sec, Limes,

Salt or Sugar Rims \$110 per Bottle

Gin and Tonic Bar
 375ml Hendricks's Gin Fever Tree Tonic Water,
 Limes
 \$72 per Bottle

Cosmo Bar
 375ml Grey Goose Vodka, Cranberry Juice,
 Triple Sec, Limes
 \$70 per Bottle

Bourbon Old Fashion Bar
 375ml Maker's Mark Bourbon, Orange Peels,
 Angostura Bitters, Sugar Cubes, Cherries
 \$70 per Bottle

— Ice Cold Beer Bar (Choice of three)

Craft Beers and Domestic & Imported Beers Orange, Lime and Lemon Wedges

 Domestic & Imported: Budweiser, Coors Light, Modelo Especial, Modelo Negra, Stella Artois, Corona, Blue Moon

 California Craft: Ballast Point, Mike Hess Brewing Blood Orange, Firestone Walker 805, Lagunitas IPA, Sierra Nevada Torpedo \$60 per Dozen

- Juice Bar
 - Orange, Carrot and Turmeric Juice
 Green Apple, Celery and Kale Juice
 - Pineapple, Strawberry and Ginger Juice \$18 per Person
- Infused Still and Sparkling Water Bar (Choice of two) Cucumber Mint, Strawberry Lemon Basil, Watermelon Kiwi Lime, Blueberry Rosemary Grapefruit Pomegranate \$10 per Dozen

Cocktail Hour Displays

50 Person Minimum

Prices listed are based on 90 minutes of service

Olli Salumeria

Serrano Ham, Coppa, Olli Norcino & Calabrese Salami, Provençale Marinated Grilled Asparagus, Artichoke, Zucchini, Mushroom, Heirloom Tomato, Manchego Cheese, Mozzarella & Aceto Balsamico, Niçoise Olives, Focaccia, Lavash Crackers \$22 per Person

California Cheese Display
Fig Jam, Quince Spread, Dried Fruits,
Grapes, Marshall's Honey, Artisan Bread, Crackers \$22 per Person

Artisan Vegetable Crudités and Dip

Local Tiny Vegetables Terrarium, Ranch Dip, French Radish, Turnip, Heirloom Cherry Tomato, Asparagus, Jicama, Baby Zucchini, Cucumber \$24 per Person

Mediterranean

Roasted Garlic Hummus, Babaganoush, Feta Cheese, Kalamata Olive, Piquillo Peppers, Warm Pita, Pita Chips, Quinoa Tabbouleh, Pine Nuts, Mint, Cilantro, Lemon Vinaigrette \$20 per Person

Raw Bar

Minimum 25 pieces per selection
— Baja Prawn

- \$8 per Piece
- Gulf Oyster on Half Shell \$8 per Piece
- Alaskan King Crab Leg Market Price
- **Snow Crab Claws** \$9 per Piece
- TuaTua Clams on Half Shell Tua \$8 per Piece

Accompaniments: Cocktail Sauce, Mignonette, Saffron Aïoli

Late Night Snacks

Latest Serve Time of 10 PM

50 Person Minimum

Prices listed are based on 90 minutes of service *\$100 per hour Specialty Chef fee

*Sliders Station

Choice of Three \$32 per person Choice of Four \$35 per person Accompaniments: Onion Rings, Ketchup, Mustard, Mayonnaise, Ranch Dressing

- Angus Burger: Pancetta, Aged Cheddar
- Sous Vide BBQ Brisket: Caramelized Onions Arugula
- Crab Cake: Yuzu Aïoli, Cilantro
- Vegan Beef: Pepper Jack Cheese, Chipotle Mavonnaise
- Ancho Chile Marinated Chicken: Avocado, Oaxaca Cheese

*Taqueria Station

Choice of Three \$32 per person Choice of Four \$35 per person

Accompaniments: Corn and Flour Tortilla, Tostada, Radish, Artisan Romaine, Cotija Cheese, Guacamole, Sour Cream, Pico de Gallo, Ranchero Sauce

— Choice of Shrimp Salsa Verde, Grilled Striped Bass, Chicken Adobo, Pork Belly Carnitas, Ancho Chile, Marinated Skirt Steak, Fired Roasted Vegetables

Gourmet Flat Bread Station

Choice of Two \$30 per person Choice of Three \$34 per person

- Prosciutto, Artichoke, Arugula, Truffle
- Margherita, Tomato Sauce, Mozzarella
- Basil Olli Pepperoni, Kalamata Olive, Pancetta
- Chipotle BBQ Chicken, Caramelized Onion
- Brussels Sprouts, Leaf Heirloom Tomato, Asparagus, Goat Cheese, Pesto

*Ballpark Street Dog Station

\$25 per person

Grilled Bacon Wrapped Hot Dogs, Buns, Grilled Onions, Grilled Jalapenos and Chili Beans, Onion Rings, Ketchup, Mustard, Mayonnaise, Ranch Dressing

Mashed Potato Bar

\$22 per person

Yukon Gold Potatoes, Butter, Bacon Bits, Chives, Sour Cream, Cheese

Dessert

*\$100 per hour Specialty Chef fee

— Parisian Macarons \$45 per Dozen (Min. 5 dozen)

— Cupcakes Vanilla, Chocolate, Red Velvet \$60 per Dozen

Double Fudge Brownies
 Chocolate, Salted Caramel, Blondies
 \$60 per Dozen

Freshly Baked Cookies
 Peanut Butter, Chocolate Chip, Oatmeal
 Walnut, White Chocolate & Macadamia Nut
 \$60 per Dozen

- Vegan Chocolate Chip & Walnut Cookies \$60 per Dozen
- Gluten-Free Pecan & Chocolate Chip Cookies \$60 per Dozen
- Seasonal Sliced Fresh Fruits and Berries \$10 per Person
- Chocolate Dipped Strawberries \$42 per Dozen
- Italian Plain & Chocolate Biscotti \$50 per Dozen

Verrines
 Chocolate Duo, Limoncello, Berry Panna
 Cotta, Tiramisu
 \$65 per Dozen
 (Min. 5 dozen)

Mini Pastries Assortment
Praline Cream Puff, Chocolate Moelleu,
Pistachio Lemon, Tiramisu Red Berry,
Mango Mousse, Opera, Coco Dulce de
Leche
\$50 per Dozen
(Min. 5 dozen)

 Cinnamon Sugar Churros
 Spicy Mexican Chocolate Dip \$45 per Dozen

*Crepes Station
 Summer Berries, Caramelized Banana,
 Macadamia Nuts, Chocolate Sauce,
 Grand Marnier, Vanilla Whipped Cream
 \$20 per Person
 (Min. 25 guests)

Chocolate Fountain
 Marshmallows, Biscottis, Macaroons,
 Strawberries, Bananas, Pineapple
 \$22 per Person
 (Min. 50 guests)

Farewell Breakfast Buffets

30 Person Minimum

Prices listed are based on 90 minutes of service

Prices increase by \$10 per person for less than 30 guests

— American

Freshly Squeezed Orange and Grapefruit Juice, Westgate Blend Regular and Decaffeinated Coffee Tazo Teas and Herbal Infusion

Freshly Baked Breakfast Pastries, Croissants, Muffins, Danishes Berry Smoothies Sliced Seasonal Fruit and Mixed Berries Assorted Cereals with Whole Milk, Low Fat, Non-Fat Brioche French Toast, Maple Syrup, Crème Fraîche

Scrambled Eggs with Aged Cheddar Cheese Honey Cured Bacon, Country Sausage Link White Creamer Potatoes \$46 per Person

— Riviera

Freshly Squeezed Orange and Grapefruit Juice Westgate Blend Regular and Decaffeinated Coffee Tazo Teas and Herbal Infusion

Freshly Baked Breakfast Pastries, Croissants, Muffins, Danishes Sliced Seasonal Fruit and Mixed Berries Granola Bowl, Lavender Honey, Blueberries, Greek Yogurt

Prosciutto San Daniel, Coppa, Olli Salami Provençal Marinated Baby Mozzarella, Niçoice Olives

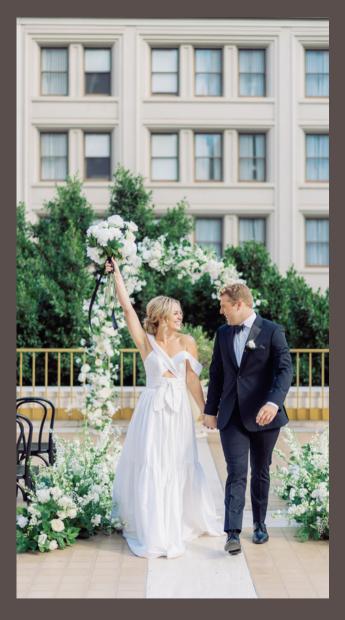
> Scrambled Eggs with Manchego Cheese Italian Sausage Link Thyme Roasted Yukon Gold Potatoes \$48 per Person

— South of the Border

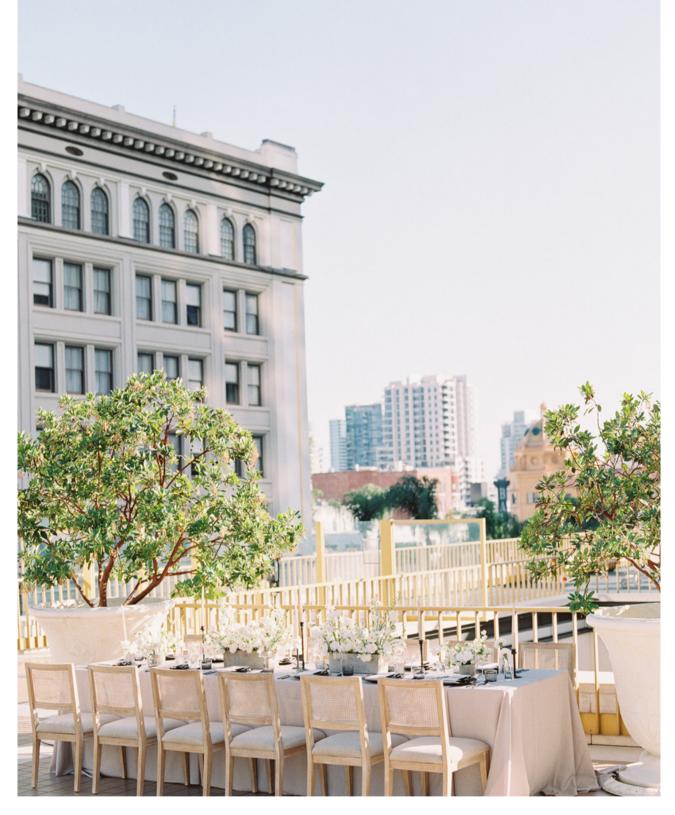
Freshly Squeezed Orange and Grapefruit Juice Westgate Blend Regular and Decaffeinated Coffee Tazo Teas and Herbal Infusion

Freshly Baked Croissants and Chocolate Croissants Cinnamon Churros, Spicy Mexican Chocolate Sauce Sliced Seasonal Fruit and Mixed Berries Blueberry, Lemon & Queso Fresco Pancake, Maple Syrup Lime, Coconut, Agave, Greek Yogurt Parfait

> Huevos Rancheros, Tortillas, Pinto Beans "Sous Vide" Berkshire Pork Carnitas Heirloom Potatoes \$48 per Person









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