

# WEDDINGS AT THE WESTIN

## ST. LOUIS



THE WESTIN  
St. Louis  
811 Spruce Street  
St. Louis, MO 63102  
United States  
T +1 314.552.5774  
F +1 314.552.5800  
[westin.com/stlouis](http://westin.com/stlouis)

# BALLROOMS

## PROMENADE

accommodates up to:  
240—ceremony  
240—reception



## CUPPLES

accommodates up to:  
225—ceremony  
100—reception



# INCLUDED WITH OUR COMPLIMENTS



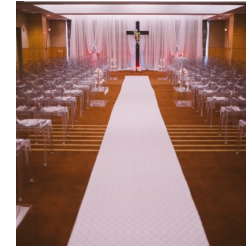
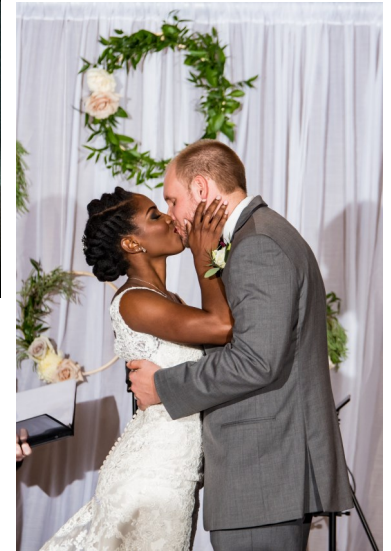
Ardnt Photo

- white bengaline or champagne satin floor length linen
- ivory, white, or black napkins
- 66" round banquet tables
- banquet chairs
- mirror tile with three decorative votive candles on each table
- parquet dance floor
- display tables for guest book, gifts, place cards and cake
- seasonal coat check
- sparkling wine or cider toast
- two course plated dinner
- coffee and tea service during dessert
- cake cutting service
- tasting for up to 4 guests
- complimentary suite for the newlyweds on their wedding night
- preferred hotel rate for your guests
- complimentary event self-parking

# YOUR WEDDING CEREMONY

## CEREMONY PACKAGES

ceremony rehearsal room  
infused water station  
theater style seating  
riser upon request  
1,000



\*pricing is only valid for ceremonies when  
in conjunction with hosted reception

\*If the same room is selected for ceremony  
and reception a minimum of one hour and a  
half cocktail reception is required. More time  
may be required based on décor and set-up.



## CLASSIC SOIREE

\$99 per person

COCKTAIL RECEPTION  
choice of reception display  
one hour hosted traditional bar

PLATED DINNER  
three additional hours of bar  
choice of starter  
assorted warm rolls, whipped butter  
champagne toast for all guests  
choice of one entrée  
your wedding cake cut and displayed  
starbucks coffee, tazo tea



## ESSENTIAL SOIREE

\$119 per person

COCKTAIL RECEPTION  
choice of reception display or  
**(4) hand passed hors d'oeuvres**  
one hour hosted traditional bar

PLATED DINNER  
three additional hours of bar  
choice of starter  
assorted warm rolls, whipped butter  
champagne toast for all guests  
**entrée course with  
choice of (2) entrees + vegetarian  
wine with dinner**  
your wedding cake cut and displayed  
**with chocolate dipped strawberry**  
starbucks coffee, tazo tea  
**chiavari chairs**



## LUXURY SOIREE

\$159 per person

COCKTAIL RECEPTION  
choice of reception display and  
**(4) hand passed hors d'oeuvres**  
one hour hosted premium brand bar

PLATED DINNER  
**three additional hours of premium bar**  
choice of starter  
assorted warm rolls, whipped butter  
champagne toast for all guests  
entrée course with  
choice of (2) entrees + vegetarian  
wine with dinner  
your wedding cake cut and displayed  
with chocolate dipped strawberry  
starbucks coffee, tazo tea  
**choice of late night snack**  
**15% discount off a farewell brunch**  
**chiavari chairs**

\*prices do not include 24% service charge and applicable taxes

# HORS D'OEUVRES



## **BUTLER PASSED COLD SELECTIONS**

spicy sweet potato and roasted broccoli crostini (v) | toasted pistachios, mint and basil  
marinated grape salad and citrus ricotta served on a crisp pita (v)  
cranberry almond chicken lettuce wrap (gf)  
diced tomatoes and fresh mozzarella cheese on a basil crostini (v)  
edamame and sweet pea puree on crostini | seared beef filet, tomato jam  
smoked salmon deviled egg | dill and lemon  
tuna au poivre | avocado cream served on a crisp cucumber | add 2  
fennel and chili pickled shrimp | house made cocktail sauce | add 3

## **BUTLER PASSED WARM SELECTIONS**

st. louis hand-made toasted ravioli | marinara sauce  
artichoke heart and boursin cheese beignet (v)  
fresh mozzarella cheese and basil arancini (v) | tomato basil sauce  
toasted spinach and feta cheese phyllo pocket (v)  
cajun seared chicken skewer (gf) | smoked cheddar cheese cream sauce  
beef and chimichurri empanada | house made salsa | add 2  
garlic and herb marinated shrimp skewer (gf, df) | spicy honey mustard | add 3  
oven-baked crab cake | avocado corn relish and sriracha aioli | add 4  
blue crab fritters | cajun remoulade | add 4

## DISPLAY STATIONS

### MIDWEST ARTISANAL CHEESE DISPLAY

smoked holland gouda, emmenthaler swiss, brie, boursin and a selection of locally renowned artisanal cheeses (GF)  
appropriate accompaniments  
assorted crackers and sliced baguettes

### FROM THE GARDEN

display of crisp garden vegetables  
grilled asparagus and zucchini  
house-made hummus and  
creamy ranch dip



## RECEPTION DISPLAY ENHANCEMENTS

### EUROPEAN ANTIPASTI

capicola, genoa salami, mortadella, prosciutto  
fresh mozzarella, aged provolone and gorgonzola cheeses  
collection of marinated and grilled vegetables and mushrooms, olives, roasted tomatoes and artichoke hearts  
crusty country bread, crackers, crostini  
add 4

### SLIDER BAR

*(3) sliders per guest (one of each)*

pulled bbq pork | jalapeno jicama slaw on soft white roll  
house-made crab cake | avocado corn relish and sriracha aioli on soft wheat roll  
classic beef | caramelized onion mustard on a pretzel roll  
housemade chips | french onion dip  
add 5

### TACO STAND

*made-to-order tacos*  
soft corn tortillas  
select two: (all gf, df) | pork carnitas | chipotle chicken | beef carnitas | marinated shrimp  
toppings | salsa rojo, salsa verde, pico de gallo, shredded cabbage, sour cream, chopped cilantro, limes, diced red onions  
add 5

### BUILD YOUR OWN RISOTTO

classic white wine and red wine risotto  
roasted mushrooms, peppers, caramelized onions, parmesan reggiano, roasted cherry tomatoes, fresh herbs, sautéed squash, pine nuts  
select two:  
pesto chicken (gf)  
shrimp scampi (gf)  
braised short ribs (df, gf)  
crispy pork belly (df, gf)  
grilled salmon (df, gf)  
butter poached crab (gf)  
add 5



North Arrow Creative

## FIRST COURSE

SELECT ONE

**mixed greens (v, gf)**

cucumbers, cherry tomatoes, shaved carrots, red wine vinaigrette

**crisp caesar salad (v)**

romaine hearts, shaved parmesan cheese, garlic croutons, caesar dressing

**baby spinach salad (v, gf)**

roasted beets, feta, red onions, toasted walnuts, sherry-dijon vinaigrette

**baby arugula salad (v, gf)**

sliced strawberries, black pepper goat cheese, red onions, marcona almonds, balsamic vinaigrette | add 2

**chopped romaine salad (v, gf)**

kalamata olives, roasted red peppers, red onion, feta, oregano vinaigrette | add 2

**caprese**

beefsteak tomatoes, fresh mozzarella salad, basil chiffonade, balsamic drizzle

**sweet potato chipotle soup (v, gf)**

fresh cilantro

**tomato basil soup (v)**

croutons, parmesan



## MAIN COURSE

### CHICKEN

**lemon pepper seared chicken breast**  
madeira shallot sauce

**classic chicken picatta**  
lemon-caper white wine sauce

**stuffed chicken breast**  
boursin, spinach, prosciutto, tomato basil sauce

**pan seared boneless chicken breast**  
thyme basil cream sauce

### BEEF

**braised short rib (gf)**  
roasted shallot red wine sauce | add 5

**fajita marinated flat iron steak (gf)**  
pineapple chimichurri, monterey jack  
cheese | add 5

**grilled beef tenderloin**  
red wine demi-glacé (gf) | add 10



### FISH

**seared salmon**  
lemon garlic beurre blanc

**pan roasted halibut**  
compound butter | add 8

### VEGETARIAN

**herb roasted vegetable crepes**  
tomato basil sauce

**grilled zucchini wrapped asparagus**  
roasted tomato sauce, olive oil

**portobello ravioli**  
mushroom ragu, parmesan,  
truffle glaze, fresh herbs

### ENHANCEMENTS

#### Duet Entree

*add to any entrée*

herb marinated jumbo shrimp (3) (gf) | 13

sea scallops (2) (gf) | 10

petite filet (gf) | 12

seared salmon (gf) | 10

crab cake | market price



Kelly Pratt Photography

## CHILDREN'S MENU

up to age 12

### children's hors d'oeuvres

choice of one  
peanut butter and jelly squares  
carrot and celery sticks  
toasted ravioli

+4

### served dinner

#### first course

fruit cup

#### entree

chicken tenders  
fries, ketchup

milk, juice or soft drink

#### dessert

wedding cake

25

## LATE NIGHT SNACKS

prices per guest  
minimum order of 20 guests

SWEET POTATO AND STEAK FRIES | 5  
assorted condiments

BEEF SLIDERS | 8  
caramelized onions, american cheese  
ketchup, bbq sauce, mustard, mayonnaise,  
bacon

WARM PRETZEL BREAD STICKS | 5  
yellow mustard

ASSORTED GOURMET COOKIES | 8  
2% and skim milk

SAINT LOUIS STYLE PIZZA | 8  
cheese, italian meats or veggie



## LATE NIGHT STATIONS

prices per guest  
minimum order of 20 guests

MEET ME IN SAINT LOUIS PACKAGE | 12  
toasted ravioli  
gooey butter cake  
companion pretzel sticks

SLIDERS | 8  
*select two*  
grilled chicken breast | pesto  
pulled pork | bbq sauce, slaw, crispy onions  
angus cheese burger | bacon jam  
cheese steak | peppers, onions  
lobster rolls | lemon aioli, chives | add 6

WINGS FOUR WAYS | 10  
crispy chicken wings  
bbq, buffalo, sriracha, teriyaki sauces  
ranch, bleu cheese  
carrots, celery

## BAR PACKAGES

### TRADITIONAL BAR

#### SPIRITS

svedka vodka, cruzan rum, gilbey's gin sauza gold tequila, courvoisier vs cognac, jim beam bourbon, clan mcgregor scotch, peach schnapps, apple pucker, triple sec, le jeon sweet and dry vermouth

#### BEER

budweiser, bud light, michelob ultra, schlafly pale ale, corona extra, st. pauli girl n.a.

#### WINE

sycamore lane pinot grigio, chardonnay merlot, cabernet sauvignon, capasoldo moscato, smwe michelle nv brut

\*(4) hour traditional brand bar included in all packages



### TRADE UP

select any three (3) premium spirit brands listed below to add on to your bar  
+\$12.00 per person for (4) hour bar

#### VODKA

absolut, ketel one, wheatley, tito's handmade, belvedere, grey goose, absolut citron

#### GIN

tanqueray, 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, maker's mark, basil hayden's, woodford reserve, hudson (750), michter's, bulleit, booker's, angel's envy, high west, templeton rye, rittenhouse rye, bulleit rye, jameson irish

#### SCOTCH

johnny walker black, monkey shoulder (750), crown royal, the glenfiddich 12, the glenlivet

#### TEQUILA

herradura blanco, milagro blanco, patron silver, casamigos, casa nobles reposado, don julio silver

\*select one from each category for the Luxury Soiree

# 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

*select one*

**mixed greens** (v, gf) | cucumbers, cherry tomatoes, shaved carrots, red wine vinaigrette

**crisp caesar salad** (v) | romaine hearts, shaved parmesan cheese, garlic croutons, caesar dressing

**baby spinach salad** (v, gf) | roasted beets, feta, red onions, toasted walnuts, sherry-dijon vinaigrette

### COMPOSED SALADS

*select one*

**mediterranean quinoa salad** | diced red onion, bell peppers, kalamata olives, feta cheese herbed vinaigrette

**panzanella salad** | cubed sourdough bread, english cucumber, red bell pepper, green bell pepper, red onion, **caprese salad** | fresh mozzarella, grape tomatoes, soft greens, basil, balsamic drizzle (gf, v)

**cucumber and tomato salad** (v, ve, df, gf) | red onions, red wine vinaigrette

**warm roasted yukon gold potato salad** (v, gf) | sour cream and chives



### MAIN COURSE

*select two*

**chicken chardonnay** (gf, df) | grilled chicken, roasted tomatoes, artichokes, garlic confit

**pan seared chicken breast** | lemon, capers, oven dried tomatoes, roasted potatoes

**grilled flank steak** (gf, df) | peppers, green onion, balsamic jus

**smoked beef brisket** (gf, df)

**grilled salmon** | herbed garlic butter, red pepper risotto

**baked sole** (gf, df) | fresh herbs, extra virgin olive oil, lemon

**baked rigatoni** (v) | roasted garlic tomato sauce, mozzarella and shaved parmesan-reggiano

**cheese ravioli** (v) | grilled vegetables, roasted garlic cream sauce

**baked macaroni and cheese** (v)

### DESSERT

*Select Two*

cheesecake (gf) | fresh fruit compote

st. louis gooey butter cake | caramel sauce

ultimate chocolate cake | chocolate sauce

carrot cake | cream cheese frosting

chocolate flourless cake (gf) | berry puree

fruit tart of the season | fruit coulis

key lime pie

# REHEARSAL DINNER CONT.

## PLATED REHERSAL DINNER | 49

three course meal includes choice of soup or salad, choice entrée, choice of dessert, chef choice of vegetables, rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of specialty teas

### FIRST COURSE

*select one*

**mixed greens** (v, gf) | cucumbers, cherry tomatoes, shaved carrots, red wine vinaigrette

**crisp caesar salad** (v) | romaine hearts, shaved parmesan cheese, garlic croutons, caesar dressing

**baby spinach salad** (v, gf) | roasted beets, feta, red onions, toasted walnuts, sherry-dijon vinaigrette

**caprese** | fresh mozzarella, roasted tomato, basil chiffonade, balsamic drizzle, crostini (gf, v) | add 3

**sweet potato chipotle soup** (v, gf) | fresh cilantro

**tomato basil soup** (v) | croutons, parmesan

### MAIN COURSE

*select one*

**grilled chicken penne pasta** | boursin cream sauce

**fresh herb crusted chicken breast** | roasted garlic mashed potato, tasso cream sauce

**dijon panko crusted salmon** | roasted red pepper coulis, herb basmati rice

**tuscan grilled flat iron steak** | tomato-rosemary confit, roasted red bliss potatoes

**select one vegetarian entrée**

**roasted vegetable crepes** | tomato basil sauce, baby arugula  
**tuscan ratatouille tart** | zucchini, squash, peppers, mushroom and

ricotta

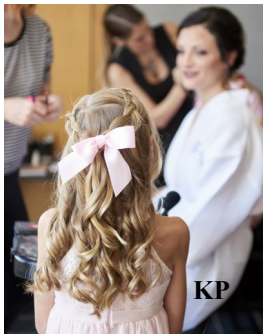
**penne primavera** | roasted vegetable, baby spinach

### FINAL COURSE

*select one*

**cheesecake** (gf) | fresh fruit compote  
**st. louis gooey butter cake** | caramel sauce





## THE WEDDING SUITE

With over 900 square feet of luxurious space, the wedding suite at The Westin St. Louis is a coveted accommodation for all couples.

A living area, dining room, and half bath create the perfect space for the bridal party to get ready for the big day.

Windows surrounding the dining area provide essential natural light for makeup and hair preparations.



### **garden party** | 20

assorted domestic and imported cheeses  
fresh garden vegetables | ranch, 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** | 20

assorted house made pastries  
quiche lorraine and frittata bites  
seasonal sliced fruits and berries | yogurt dip  
regular and decaffeinated coffee and a selection of specialty teas

### **fingerlicious** | 22

smoked salmon and cucumber dill finger sandwiches  
charcuterie board | imported and domestic meats and cheeses  
iced tea, assorted soft drinks, water

### **snack pack** | 16

designer trail mix station | raisins, granola, sunflower seeds, almonds, mixed dried fruits, yogurt covered pretzels, banana chips (v, gf, df)  
assorted granola and energy bars (v, gf, df)  
house made chips and dip  
iced tea, assorted soft drinks, & water

## BRIDAL PARTY SNACKS

priced per guest, 12 guest minimum

### **snacks by the platter**

Locally Sourced Crudité | Dill and Onion Dips | 60  
Hot Artichoke Dip with Garlic and Bacon | 72  
Brie en Croute | Apricot or Raspberry Jam | Crackers | 72  
Miniature Pastries, Tarts and Tea Cakes | 84  
Seasonal Fruit Salad | 60  
Scones | Raspberry Preserves, Crème Fraiche | 72

### **DELIGHTFUL BARS**

#### **ultimate bloody mary bar** | 14

*base bloody mary mix will be served in pitchers*

**poison** | absolut, tito's handmade, ketel one

**salad** | lemons, limes, celery, kosher pickle spears, green olives, pickled jalapeños, marinated pearl onions

**protein** | bacon, cooked shrimp

**seasoning** | old bay seasoning, garlic salt, celery salt, smoked paprika, lemon pepper, freshly ground black pepper

**flavor** | tabasco sauce, worcestershire sauce, bbq sauce

#### **pre-made mimosas** | 13

*select two | served in pitchers*

- the cure | blueberry, lemon, prosecco
- pomelo | grapefruit juice, prosecco
- original | orange juice, prosecco
- kir royale | crème de cassis, prosecco
- bellini | peach, prosecco

french 75 | gin, lemon juice, prosecco, simple syrup

#### **build your own mimosa** | 13

*includes la marca prosecco and your choice of 3 of the following juices*

watermelon | strawberry | pineapple | grapefruit | orange | mango | cranberry

#### **sangria** | 13

*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
- **white sangria #3** | storypoint chardonnay, deep eddy lemon vodka, kiwi, watermelon balls
- **red sangria #1** | alamos malbec, chambord, simple syrup, oranges sliced thin, red apples, fresh strawberries
- **red sangria #2** | proverb cabernet, ketel one orange, simple syrup, fresh blackberries, raspberries and strawberries





# BREAKFAST BUFFET

## FAREWELL CONTINENTAL | 35

orange and apple juice  
season's picked fresh whole fruit  
sliced seasonal fruits and berries  
freshly baked morning pastries and sweet breads

choice of two:

+ an assortment of breakfast cereals | bananas, whole and 2% and non-fat milk (soy and almond milk on request)  
+ new york style bagels | regular and flavored cream cheese  
+ individual low-fat fruit and greek yogurts  
+ fruit yogurt parfait | housemade granola and berries

## BAR ENHANCEMENTS

bartender fee | 150

## SPARKLING COCKTAILS

priced per cocktail | 14  
priced per batch (25 Cocktails) | 325

## ULTIMATE BLOODY MARY BAR

per person, per hour | 15

## FAREWELL BREAKFAST | 44

sliced seasonal fruits and berries  
assorted regular and greek yogurts  
freshly baked morning pastries and breakfast breads | fruit preserves and butter

**select one**

+ farm fresh eggs scrambled | scallions  
+ bacon and swiss cheese quiche  
+ spinach and swiss cheese quiche

**select two**

+ applewood smoked bacon  
+ country sausage patties  
+ country sausage links  
+ grilled smokehouse ham  
+ turkey sausage  
+ apple chicken sausage

**select one**

+ crispy breakfast potatoes | peppers and onions  
+ hash browns  
+ oven roasted yukon gold potatoes

**select one**

+ cinnamon glazed french toast  
+ griddle pancakes  
+ belgian waffles

all served with warm maple syrup and seasonal fruit compote

## BRUNCH ENHANCEMENT | 15

**select any three items to be added to your breakfast buffet**

**crisp caesar salad (v)** | romaine hearts, shaved parmesan-reggiano, garlic croutons, caesar dressing

**garden salad (v, gf)** | mixed seasonal greens, english cucumber, roma tomatoes, carrots, red peppers, red onion, sliced radish, champagne vinaigrette

**mediterranean quinoa salad (v)** | diced red onion, bell peppers, kalamata olives, feta, herb vinaigrette

**cucumber and tomato salad (v, gf, ve, df)** | red onions, red wine vinaigrette

**caprese salad (v, gf)** | bocconcini, cherry tomato, basil leaves, balsamic glaze | add 4

**smoked salmon** | assorted mini bagels, tomato, red onion, capers, cream cheese | add 7 charcuterie presentation | imported and domestic meats and cheeses, nuts, grapes, water crackers add 8

**chicken chardonnay (gf, df)** | grilled chicken, roasted tomatoes, artichokes, garlic confit buttermilk southern fried chicken

**poached or seared fresh catch** | herbed garlic butter, red pepper risotto

**baked rigatoni** | roasted garlic tomato sauce, smoked mozzarella, shaved parmesan-reggiano  
**cheese ravioli (v)** | grilled vegetables, roasted garlic cream sauce

st. louis gooey butter cake | caramel sauce  
ultimate chocolate cake | chocolate sauce

**carrot cake** | cream cheese frosting

chocolate flourless cake (gf) | berry puree  
house baked cookies and brownies



## GENERAL INFORMATION



### THANK YOU

Arndt Photography, Bright Shot Photography,  
Erin Stubblefield Photography, L Photographie, Sonya Lalla  
Photography, White Klump Photography, Zettl Photography,  
Your Story Photo, Chameleon Imagery, Conner  
Photography, Shadow and Light, North Arrow Creative, Kelly  
Pratt Photography

## FOOD AND BEVERAGE & MENU PRICING

Due to fluctuating marketing conditions, pricing may be subject to change, or a substitution of equal quality may replace specific ingredients. Pricing will be guaranteed 90 days prior to your event date.

All food and beverage must be provided by the Westin, with the exception of your wedding cake, unless coordinated through the Westin Event Manager

## DEPOSIT & PAYMENT

To secure a date, a signed contract and non-refundable deposit is required. A deposit schedule will be outlined in the agreement. All deposits are nonrefundable and are credited to the final balance. A cost estimate will be provided to you and final payment of the event is due three days prior to your event.

## GUARANTEES

Final attendance is needed five business days prior to your event. If we have not received a guarantee three business days prior to your wedding, you will be billed at the contracted number listed on your agreement or the actual number of guests served, whichever is greater.

## GIFT BAGS

The Westin St. Louis would be pleased to hand out gift bags, provided by the couple, to guests upon check-in at no additional cost. We ask that all bags be the same, without specific guest names on them, to expedite the check-in process.

## 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.