

A close-up photograph of a white cake. The cake is decorated with several delicate flowers in shades of pink and orange. A thin, horizontal band of gold leaf is visible on the side of the cake. The background is a soft, out-of-focus white.

THE WESTIN

ALEXANDRIA

THE WESTIN ALEXANDRIA



Weddings

PERFECT PARTNERSHIP



*Anticipating your every need so you can
enjoy each moment to the fullest*

At Westin, we are committed to helping our guests feel their best when it matters most – and no occasion could be more important than your wedding day. From intuitive service and thoughtful touches to enriching experiences and vibrant venues, we ensure that every detail of your event comes to life flawlessly, in your unique style.

Let Westin make your celebration one to remember. To book your Westin wedding, visit www.westin.com/alexandria or contact our wedding specialist below.

David Magsumbol
Catering Sales Manager
david.magsumbol@westinalexandria.com
703-253-8601





WEDDING PACKAGE



Every Moment Considered, Every Detail Perfected

Reception Details

*Starting at \$140 per person**

ONE-HOUR COCKTAIL RECEPTION

Four Butler Passed Hors d'Oeuvres

Open Bar – First Hour

SEATED DINNER

Champagne Toast

Open Bar – Four Additional Hours

Soup or Salad First Course

Warm Fresh Baked Breads

Choice of Entrée

Starbucks® Coffees and Tazo® Tea

Complimentary Pre-Event Menu Tasting
for the Bride and Groom plus Two

Additional Guests 6 to 8 weeks prior to
wedding date

Décor Essentials

Villeroy & Boch China

Complimentary Brushed Acrylic Gold or
Silver Chargers

Solid Standard Linen from Various Colors
to Choose From

Complimentary Floor to Ceiling LED
Color Light Columns

Complimentary Hard Wood Dance Floor

Dual Height Staging

Hotel Perks

Complimentary Night in a Luxury Suite

Courtesy Guest Room Block at Special Rates

Complimentary Wedding Rooms Website

Complimentary Wedding Party Holding
Room

Earn Thousands of Marriott Rewards to Use
for Your Travel at Any Worldwide Starwood,
Marriott or Ritz Carlton Hotel

Available Enhancements

Supplemental charges apply

Chiavari Ballroom Chairs & Cushions

Lighting and Custom Gobos

Specialty Linen of Your Choice

Chargers

Ceremony Space

Lighting and Custom Gobos

Shimmery White Satin Wall Draping

Full Audio/Visual Services

**Prices are exclusive of 25% taxable service charge and 11% State/City Sales Taxes.*

HORS D'OEUVRES



Choose Four Passed Canapés

Hot Passed Canapés

TURKEY TENDERLOIN

Infused With Sage Wrapped in
Applewood Smoked Bacon

HIBACHI STYLE STEAK

Peppers, Pepper Jack Cheese and
Spring Onions on a Skewer

ATLANTIC SALMON SATAY

Lime Cilantro Marinade

CHICKEN WONTONS

Spicy Dipping Sauce

CHESAPEAKE CRAB CAKE

Charred Fresno Remoulade

DIVER SCALLOPS

Wrapped in Applewood Smoked Bacon

BRAISED SHORT RIB PIEROGI

CRISPY TEMPURA SHRIMP

Sriracha Aioli Sauce

PEAR AND BRIE

Toasted Almonds in Phyllo Beggar's
Purse

COZY FRIED SHRIMP

Chili Garlic Sauce

ASPARAGUS ROLL UP

Asiago and Bleu Cheese in Phyllo

FIGS STUFFED WITH GOAT CHEESE

Wrapped in Crisped Bacon

VEGAN CAPONATA PHYLLO STAR

Cold Passed Canapés

CHESAPEAKE SEASONED SHRIMP

Pineapple Pepper Cilantro Salsa
Fresh Cream Aioli on Brioche

SEARED CHIPOTLE TUNA CUBES

Wasabi Cream and Seaweed Salad

SPICY SALMON TARTAR

Crispy Plantain Crisp

RED AND YELLOW TOMATO

Baby Mozzarella Basil Pesto Cream on
Tomato Basket and Balsamic Pearls +.75

SMOKED SALMON

Lavender Crème Fraiche, Capers,
Cucumber, Red Pepper Salsa in Phyllo
Cups

SEARED BEEF TENDERLOIN

Sautéed Leek and California Oven
Roasted Tomatoes on Garlic Crostini

CONFIT OF DUCK

Tossed In Hoisin Sauce, Leeks and
Mandarin Segments in Wonton Cup

Optional Displays

Supplemental charges apply

ARTISAN CHEESE COLLECTION

Grand Cru Gruyere, Vintage Van Gogh,
Buttermilk Bleu Affinee, Mezzaluna
Fontina, Red Spruce Four Year Aged
Cheddar, Seasonal Berries and Artisan
Crackers

ANTIPASTO

Assortment of Grilled Italian
Vegetables, Dried and Cured Meats,
Gorgonzola, Pecorino, Marinated Fresh
Mozzarella, Tomatoes, Roasted
Artichokes, Marinated Olives and Crisp
Flatbreads

CRAB & ARTICHOKE DIP

Crisp Golden Crackle, Soft Warm
Pretzel Bites, Maple Apple and Onion
Mustard, Chipotle Cheese Sauce, Bacon
Candy Bites

MUNCHIES STATION

Hummus and Garlic-Eggplant Spread,
Grilled Pita Bread, Fresh Guacamole
and Homemade Salsa with Tortilla
Chips and Olive Tapenade, Parmesan
Artichoke Dip, Ciabatta





FIRST COURSE



Choose One Salad or Soup

Salads

Frisée, Shaved Fennel, Raisins, Candied Walnut and Orange with Apple Cider Vinaigrette

Arugula, Frisée & Baby Spinach, Dried Cranberries, Tomato, Sliced Goat Cheese Served With a Pomegranate Vinaigrette

Long Leaf Romaine, Caesar Dressing, Sundried Tomatoes, Lemon Croutons and Parmesan Cheese

Arugula and Kale Salad, Roasted Butternut Squash, Toasted Almonds, Baby Tomatoes, Shaved Parmesan Cheese Served With an Orange Vinaigrette

Sweet Ripe Tomatoes, Fresh Mozzarella, Torn Basil with Balsamic Reduction, Extra Virgin Olive Oil & Garlic Crostini

Soups

Served with Crostini

Cream of Exotic Mushroom Soup with Truffle Essence
English Pea Soup with Garlic Butter Croutons

Summer Tomato Bisque, Fresh Basil Pesto and Parmesan Cheese



ENTRÉE SELECTIONS



*Selection of up to two single entrées plus vegetarian or one duet entrée plus vegetarian;
price per person is based on highest priced selection chosen*

Entrées

BELL EVANS PAN SEARED CHICKEN 140

Roast Fingerling Potatoes, Sweet Potato Puree, Broccolini,
Sautéed Baby Tomatoes with Parsley, Mustard Pan Jus

HERB ROAST CHICKEN 140

Wild Mushroom & Truffle Cheese Risotto, Baby Carrot,
Asparagus and Au Jus

GRILLED MAHI MAHI 142

Cauliflower, Parsnip and Potato Puree, Grilled Pineapple
Edamame Tomato Broth and Sautéed Snow Peas

AMBER BRAISED SHORT RIB 144

Sweet Potato Pecan Puree, Braised Kale, Port Reduction
and Flash Sautéed Herbed Grape Tomatoes

GRILLED BISTRO FILET OF BEEF 144

Fresno Peppers and Cilantro, Bourbon Pink Peppercorn
Sauce, Roast Asparagus, Braised Onions and Roasted
Garlic Whipped Yukon Potatoes

SEARED SALMON 144

Ricotta Polenta Cake, Asparagus, English Pea Puree, Herb
Roasted Tomato and White Wine Lemon Butter

GRILLED BEEF FILET MIGNON 168

Shallot Smoked Gouda Potato Cakes, Cracked Black
Pepper Demi, Baby Carrots and Pea Puree

STRIPED BASS 169

Seared Lemongrass And Cilantro Marinated Striped
Bass, Fragrant Jasmine Rice, Braised Baby Bok Choy
In Oyster Sauce And Coconut Red Curry Glaze

MAKE YOUR OWN DUET (ADD \$10)

Additional per person based on the highest entrée price

Vegetarian Entrées

GRILLED PORTOBELLO MUSHROOM 138

Zucchini, Yellow Squash and Roasted Red Pepper
on A Painted Plate of Reduced Balsamic, Tomato
Mojo and Yellow Beet Puree

VEGAN CREMINI MUSHROOM RAVIOLI 138

Tomato Eggplant Puree, Crisp Braised Kale

ROASTED SQUASH RAVIOLI 138

Braised Greens, Grated Parmesan, Apple Sage
Cream Sauce

Specially Priced Meals

CHILDREN'S MEAL 40 Per Child

Fresh Fruit Cup, Chicken Tenders and French Fries

VENDOR'S MEAL 45 Per Person

Chef's Choice Entrée

**Prices are exclusive of 25% taxable service charge
and 11% state and city sales taxes.*



ADDITIONAL COURSES



Supplemental charges apply

Desserts

CHOCOLATE CRÈME BRULÉE
Raspberries and Cream 5

RED WINE, FIG AND OLIVE OIL CAKE
Berries and Cream 5

FRESH FRUIT AND BERRIES TART 5

*Steamer Station**

Choose Three

SHOMAI PORK 14
VEGETABLE SPRING ROLLS 14
PEAKING DUCK SPRING ROLLS 14
SHRIMP AND GINGER DUMPLING 14
POT STICKERS TURKEY 14
SHOMAI SHRIMP 14

Sliders

Choose Two

BARBEQUE BEEF SLIDERS 12
Red Cabbage-Carrot Coleslaw
PULLED CHICKEN SLIDERS 12
Fire Roasted Red Pepper Aioli and Smoked Gouda
PORK BELLY SLIDERS 12
Steam Buns with Hoisin Cilantro Sauce

Other Courses

PAN SEARED SEA SCALLOPS 10
Wakame Salad and Yuzu Cream Sauce

GRILLED BRIE 12
Grilled Triple Cream Brie with Cranberry Chutney,
Grape Clusters, Brandied Raspberries and Honey and
Artisan Crackers

MARYLAND CRAB CAKE STATION* 750
Jumbo Lump Crab Cakes Sautéed to Order with
Grape Seed Oil & Red Pepper Remoulade, Served
with Lemon Wedge and Old Bay Seasoning
Per 100 Pieces

SEAFOOD & RAW BAR* 25
*Served with Cocktail and Remoulade Sauce,
Garnished with Fresh Lemon*

Items to Include:
Oyster on the Half Shell
Crab Claws
Jumbo Shrimp

BANANA SPLIT CHEF ACTION STATION* 18
Chocolate And Strawberry Ice Cream:
Ultimate Topping Bar to Include Mixed Berries, Hot
Fudge, Caramel Sauce, Whipped Cream, Chocolate
Shavings, Pineapple, Heath Bar Crunch, Nutella, Sliced
Almonds, Salted Peanuts, Cherries and Cream

**Requires culinary attendant at supplemental charge
of \$150 each station*



BEVERAGE SELECTIONS



Five Hour Familiar Bar Package

Familiar Spirits

Absolut Vodka
Beefeater Gin
Cruzan Run
Sauza Silver Tequila
Johnnie Walker Red Label Blended
Scotch Whiskey
Jim Beam Bourbon
Seagram's Seven American Whiskey

Familiar Wine

BV Century Cellars Chardonnay,
Beaulieu Vineyard CA
Placido Pinot Grigio, Veneto, Italy
Glass Mountain Cabernet Sauvignon
BV Century Cellars Merlot, Beaulieu
Vineyard CA
J. Roget Brut, CA

Domestic & Imported Beer

Bud Light
Corona
Sam Adams
Heineken
Non-Alcoholic: St. Pauli

Soft Drinks and Juices

For upgraded Appreciated Bar, supplemental charge of \$10 per person applies. One bar is arranged per 75 to 100 guests at \$150 per mixologist for the evening.



EDISON BALLROOM



An Elegant and Flexible Space

The Westin Alexandria has the largest ballroom in Old Town Alexandria of nearly 8,000 square feet, seating over 500 guests. The ballroom is beautifully appointed flexible space that can be made more intimate, accommodating various sizes receptions. It can also be configured to accommodate separate ceremony space from your reception area.

Cocktail pre-dinner areas surround three sides of the ballroom, allowing multiple settings to personalize your event. Additionally, there are seven perimeter event rooms surrounding the foyer, all boasting large windows for natural light and views. These are perfect for small ceremonies, rehearsal dinners and post wedding brunches.



HOPKINS BOARD ROOM FOYER

Holding Room

The **Hopkins Board Room Foyer** functions as your space for rejuvenation exclusive to your bridal party between the ceremony and reception.

Enjoy refreshments and hors d'oeuvres as you wait for your Grand Entrance into the Ballroom.



WRIGHT ROOM

Rehearsal Dinners & Receptions

The **Wright Room** features spectacular views of the George Washington Masonic Temple. Perfect for seated rehearsal dinners of up to 50 guests and standing reception of up to 80 guests.

For a Welcome Reception, consider the **Hopkins Board Room Foyer** as a lovely venue for a standing up to 35 guests standing.

For larger banquet spaces, please ask your event manager.

SECOND FLOOR



THE WESTIN
ALEXANDRIA



THE WESTIN ALEXANDRIA EXTERIOR



GUEST ROOM

Location

Eight Miles South of Downtown Washington, DC

Five Miles South of Ronald Reagan National Airport
(2 Metro Stops)

Approximately Three Blocks from King Street Metro &
Amtrak Station

Complimentary Shuttle to the Metro and to the Historic
District of Old Town Alexandria

Hotel Features

319 Guest Rooms and Suites

Spacious & Beautiful Banquet Facilities

High Speed Internet Access Available in Sleeping Rooms &
Common Areas

Valet Parking

100% Smoke Free Environment

Guestrooms

182 King Bed Rooms

137 Two Double Bed Rooms

12 Suites with King Beds

Featuring Amenities such as the Heavenly Bed®, the Heavenly
Bath®, High Speed Internet Access, Complimentary Starbucks®
Coffee and a Westin Heavenly Robe®

Banquet Facilities

Largest Ballroom in Old Town Alexandria

Spacious Pre-Dinner Reception Areas

Contemporary American Cuisine

Starbucks® Coffee and Tazo® Teas Served At All Functions

20,000 Square Feet of Flexible Event Space

Outdoor Park Event Space



TRADEMARK AT THE WESTIN ALEXANDRIA

Trademark

Open For Breakfast, Lunch and Dinner

A Perfect Option for a Post Wedding Brunch
or Welcome Reception

In Room Dining Service

Variety of Wines by the Glass and Hand Crafted
Cocktails

Starbucks

Full Service Starbucks® Located On Property



GEORGE WASHINGTON MASONIC TEMPLE

Recreation & Activities

WestinWorkout® Fitness Center

Nearby Golf At Belle Haven Country Club, Greendale Golf
Course, Mount Vernon Country Club And Pinecrest Golf
Club

Blocks from the Vibrant Old Town Waterfront,
Museums, Galleries, Historic Sites, Alexandria's City Pier
and Torpedo Factory Arts Center

Chic Boutique Shopping and Sophisticated Dining &
Entertainment

PREFERRED VENDORS



Wedding Cakes

Fancy Cakes by Leslie
301.652.9390
leslie@fancycakesbyleslie.com

Alexandria Pastry Shop
703.578.4144
catering@alexandriapastry.com

Florists

Toulies en Fleur
703.868.5939
Jill Medawar jmedawar@toulies.com

Helen Olivia Flowers
703.548.2848
Rachel Gang info@helenolivia.com

Petals Edge
703.518.8488
info@petalsedge.com

The Enchanted Florist
703.836.7777
www.enchantedfloristoldtown.com

Greenworks
202.265.3335
www.eventsbygreenworks.com

Edge Flowers
301.330.5232
steve@edgeflowers.com

Event Rental, Tenting & Décor

Events in a Box
240.505.2678
www.events-inabox.com

Party Rental Ltd.
301.440.8761
www.partyrentalltd.com

Select Rental
301.812.3414
selecteventgroup.com

Music & Entertainment

Olivera Music Entertainment
703.724.0505
www.oliveramusic.com

Bialek's Music
301.340.6206
www.bialeksmusic.com

Hesson Entertainment
240.460.8583
www.hessonentertainment.com

The Davis Event Group
703.461.7253
www.daviseventgroup.com

Pelonkey
202.569.2695
info@pelonkey.com

Photography

Irene Abdou Photography
202.596.8147
ireneabdouportraitsweddings.com

Amanda Gilley Photography 202.577.6057
akg@amandagilley.com

Jon Fleming Photography
703.209.0175
jonflemingphotography@gmail.com

Procopio Photography
301.221.3439
cicely@procopiophotography.com

Photo Booths

Tip Top Photo Booths
703.843.4658
tiptopphotoboosth.com

Wedding Planners & Coordinators

*Please see your catering manager
for our current approved listings*

Transportation

Haymarket
703.433.9760
www.haymarket.com

Reston Limousine
703.478.0500
restonlimo.com

Fleet
703.933.2600
info@fleettransportation.com

In-Room Spa Service

Relax & Rejuvenate
866.867.3529
relaxandrejuvenate.com

Local Spas

Sugar House Day Spa and Salon
703.549.9940
sugarhousedayspa.com

THE WESTIN ALEXANDRIA



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