



Wedding Package

Elegance begins here...

Share your special day with family and friends in the elegant setting of the Westin BWI.

Our expert staff and beautiful event space will make this a memorable experience.

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WestinBWI.com

The Westin Baltimore Washington Airport Hotel
1110 Old Elkridge Landing Road, Linthicum Heights, Maryland

All Wedding Celebrations Include

Garden Photo Opportunities

Complimentary Champagne Toast

Custom Wedding Cake by Charm City Cakes and CAKE by Jason

Complimentary Guest Parking for Wedding Attendees. Discounted Parking for Overnight Guests

Personalized reservation website for your guests

Marriott Bonvoy points so you can enjoy your dream honeymoon!

Floor-length linen tablecloths in white, black, or ivory with coordinating linen napkins

Two Complimentary room nights for the couple on the night before & the wedding night

China, Silverware, Glassware, and Votive Candles for all guest tables Preferred Guest

Room Rate for overnight guest accommodations

Complimentary Bartenders (one per 100 guests)

White or Black Satin Chair Covers colors

Wooden Parquet Dance Floor and Staging

Menu Tasting for up to 4 guests

White-Glove Service



*Prices are based on market conditions and include 24% service charge and 6% MD sales tax/9% MD Alcohol tax. Sudden market changes may affect product availability and price.

EXPLORE CEREMONY

\$10.00 per person (inclusive of service charge & taxes)

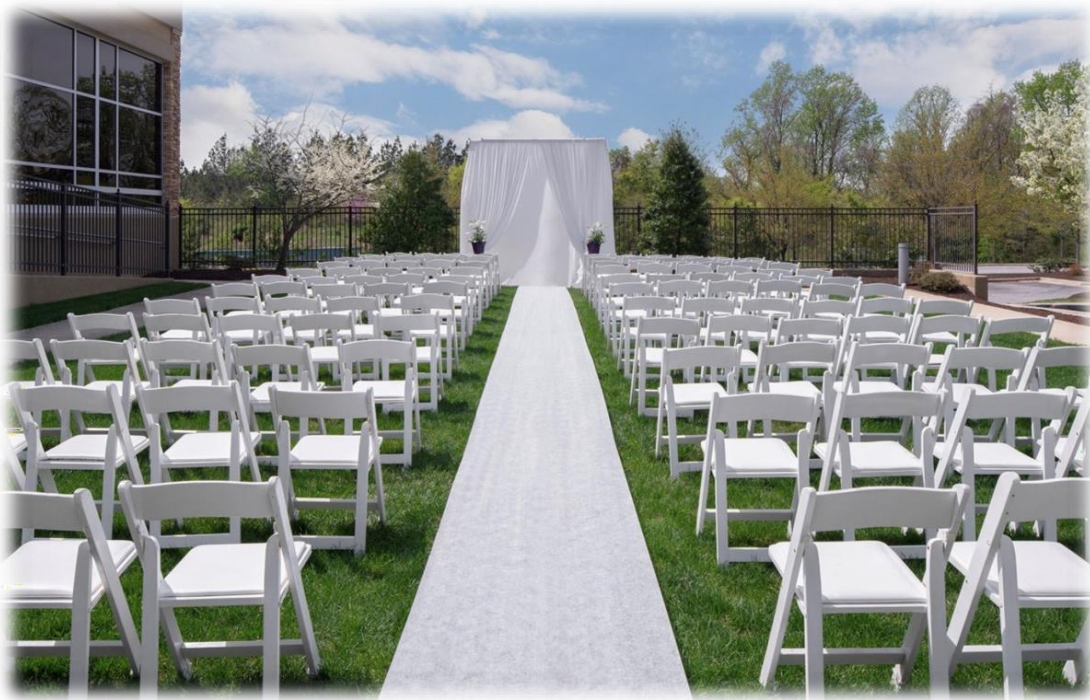
The cool-toned colors in our ballrooms offer a neutral backdrop for your event. With both indoor and outdoor venues, we have several flexible options for your ceremony.

The ceremony fee includes the following services:

- Water station
- Ceremony set up & breakdown staging with steps (indoors only) white pipe & drape backdrop
- Private holding room for the bride and her attendants
- Hotel Chairs with white or black satin chair covers

***Outdoor Ceremony Fee:** A \$5,000 inclusive flat fee will be charged if your ceremony is on the Lawn to guarantee backup space and to move the hotel chairs from the ceremony to the reception.

***White Oak Reception Fee:** If your reception is in the White Oak Ballroom, a \$5,000 inclusive flat fee will be charged if your ceremony is on the Lawn or inside to guarantee backup space and to move the hotel chairs from ceremony to reception.



Silver Package (Plated) \$138 per person Inclusive

Selection of 2 Butler Passed Hors D 'Oeuvres (*Served for 1 hour*)

First Course (*Salad or Soup*)

Entrée Course (*Choice of Two + Vegetarian/Vegan, offered to guests in advance*)

Open Bar (*Four Hours of Familiar Brands*)

Wedding Cake (*Served tableside or displayed*)

Gold Package (Plated) \$153 per person Inclusive

Selection of 2 Butler Passed Hors D 'Oeuvres (*Served for 1 hour*)

Selection of 1 Display Station (*Served for 1 hour*)

First Course (*Salad or Soup*)

Entrée Course (*Choice of Two + Vegetarian/Vegan, offered to guests in advance*)

Open Bar (*Four Hours of Familiar Brands*)

Wedding Cake (*Served tableside or displayed*)

Platinum Package (Plated) \$173 per person Inclusive

Selection of 3 Butler Passed Hors D'Oeuvres (*Served for 1 hour*)

Selection of 1 Display Station (*Served for 1 hour*)

First Course (*Salad or Soup*)

Entrée Course (*Choice of Three + Vegetarian/Vegan, offered to guests in advanced*)

Open Bar (*Five Hours of Appreciated Brands*)

Wedding Cake (*Served tableside or displayed*)

Titanium Package (Buffet) \$198 per person Inclusive

Selection of 3 Butler Passed Hors D'Oeuvres (*Served for 1 hour*)

Selection of 1 Display Station (*Served for 1 hour*)

First Course (*Soup or Salad, Choice of Two*)

Entrée Course (*Choice of Three – Two Beef/Chicken/Seafood Options Plus One Vegetarian/Vegan Option*)

Accompaniments (*Choice of Three*)

Balsamic Fire Roasted Vegetables

Southern Style Green Beans

Roasted Brussel Sprouts

Roasted Cauliflower

Roasted Herb Fingerling Potatoes

Jasmine Rice

Whipped Potatoes

Israeli Pesto Cous-Cous

Garlic Parmesan Risotto

Braised Asparagus

Carving Station (*Choice of One*)

Pepper Crusted Beef Tenderloin, Roast Turkey, Virginia Ham, or Beef Brisket

Open Bar (*Five Hours of Appreciated Brands*)

Wedding Cake (*Served tableside or displayed*)

TASTE *BUTLER PASSED HORS D'OEUVRES*

Mini Maryland Crab Cake with Remoulade Sauce*

Shrimp Spring Roll

Bacon-Wrapped Scallops (GF)

Shrimp & Grits (GF)

Cajun Shrimp on Cornbread with a Chipotle Remoulade

Tenderloin on Baguette*

Chipotle Steak Churrasco (GF)

Short Ribs & Wild Mushroom Spring Roll with a Truffle

Aioli Pulled Pork Crostini*

Reuben Crisp

Chili-Lime Chicken Kabob (GF)

Chicken Marsala Pot Pie

Chicken Satay with a Spicy Peanut Sauce (GF)

Tuscan Fontina Bites*

Rustic Three Cheese Macaroni Bake

Bruschetta*

Edamame Potstickers

Wild Mushroom Risotto Balls (GF)

Mini Grilled Cheese and Tomato Bisque Shooters*

Baked Brie with Pear & Almond in a Puff Pastry

TASTE *DISPLAY SELECTIONS*

Antipasto

Balsamic roasted vegetables, orange cured olives, marinated grilled artichokes, pesto macerated buffalo mozzarella, grape tomatoes, dried meats, prosciutto with herbed focaccia & grissini

Mediterranean

Hummus, baba ghanoush, eggplant caponata, green olive tapenade, Kalamata olives, capers, stuffed grape leaves & feta cheese, served with Basil pita crisps & flatbread

Fruit & Crudité

Sliced & artfully displayed cantaloupe, honeydew & kiwi, cubed pineapple, seedless grapes, seasonal berries & citrus fruit. Farm fresh crudité to include zucchini & summer squash, cherry tomatoes, snap peas, button mushrooms, celery & carrot sticks, served with low-calorie ranch & spinach pesto dips.

Roasted Vegetable Display

Locally-grown, seasonal grilled & marinated vegetables accompanied by roasted garlic & shallot confit, grilled flatbreads & crusty French loaves

Cheese Display

Imported & domestic artisanal cheese display, dried pit fruits, nuts, assorted crackers & baguettes

Buffalo Chicken Dip

Creamy buffalo chicken dip served with toasted baguettes

Maryland Crab Dip

Warm Chesapeake crab & cheddar fondue served with Old Bay® seasoned pita chips & Carr's® table water crackers

Spinach & Artichoke Dip

Fresh baby spinach with roasted onions, fried artichokes, melted cheddar & cream cheeses served with pita chips

Slider Station*

Mini Crab Cake with spicy aioli and creamy old bay slaw, Classic Cheeseburger with Sharp Cheddar Cheese, tomato & Romaine Lettuce, Turkey Burger with White Provolone Cheese & Arugula

*Indicates that item is available for an additional fee.

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TASTE *DINNER SELECTIONS*

Salads

Three-beet salad with dill and feta drizzled in Red Wine-Dijon Vinaigrette

Spinach & arugula with kalamata olives, plum tomatoes & artichoke hearts with
Dijon Mustard Dressing

Caesar salad with Romaine greens, bacon, shaved parmesan & garlic croutons
mixed with Caesar dressing

Caprese Salad with Romaine greens, plum tomatoes, fresh mozzarella, garlic
croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Salad with Baby leaf & romaine, brie cheese, sliced green apples, red
grapes & almonds drizzled in apple honey cider vinaigrette

Soups

Clam Chowder

Corn & Leek Chowder

Chicken Noodle

Maryland Crab

Tuscan White Bean

Potato Leek

Minestrone

Seasonal Option

TASTE *DINNER SELECTIONS*

ENTRÉES

Land

Pan-Roasted Chicken in a Lemon Thyme Sauce

Rustic Baked Chicken Dry-Rubbed with a House-Made Blend of Herbs & Spices

Crab & Roasted Tomato Stuffed Chicken with Old Bay cream

Oven Braised Short Ribs with Chef's Selection of Reduction

Herb-Crusted Beef Tenderloin in Au Jus

*Filet Oscar with Crab Meat

Vegetarian

Roasted Eggplant with Goat Cheese

Mushroom Ravioli with Truffle Nage, Cherry Tomatoes, Shaved Fennel, & Grated Parmesan

Sea

Dill Crusted Salmon in a Creamy Mustard sauce

Grilled Salmon with Seasonal Sauce and Spices

Seared Scallops with Chef's Selection of Sauce

Seared Rockfish with Lemongrass Cream

Pan-Roasted Halibut with Basil Olive Oil

*Crab Stuffed Lobster Tail with a Garlic Butter Sauce

*Maryland Crab Cakes served with a lime tarter sauce (Two 4oz. for Plated, One per person for Buffet)

Vegan

Tandoori Tofu with Sauteed Spinach, & Tomato Sambal

~Chicken Entrees can be substituted with Gardein Chicken~

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SIP BAR SELECTIONS

Familiar Brands

(Included in Silver & gold packages, Upgrade for \$10/person)

Liquors: Dewar's White Label Scotch, Makers Mark Bourbon, Canadian Club & Jack Daniels Whiskey, Tanqueray Gin, Absolut Vodka, Don Q Cristal Rum, Jose Cuervo Tradicional Silver Tequila, Hennessy VS Cognac, Cinzano Vermouth

Wines: Magnolia Grove by Chateau St. Jean: Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Merlot

Appreciated Brands

(Included in platinum & titanium packages)

Liquors: Johnny Walker Black Label Scotch, Knob Creek Bourbon, Crown Royal, and Jack Daniels Whiskey, Bombay Sapphire Gin, Grey Goose, and Titos Vodka, Bacardi Superior Rum, Patron Silver Tequila, Hennessy VSOP Cognac, Cinzano Vermouth

Wines: Magnolia Grove by Chateau St. Jean: Rose, Cabernet Sauvignon, & Merlot, The Hess Collection Shirttail Ranches Chardonnay, Sea Pearl Sauvignon Blanc, Line 39 Pinot Noir

Included in all packages

Domestic (Choose 3): Budweiser, Bud Light, Miller Light, Coors Light, Yuengling Lager, Sam Adams, Angry Orchard Hard Cider, Heavy Sea's, Michelob Ultra, O'Doul's non-alcoholic

Imported (Choose 3): Blue Moon, Heineken, Heineken Light, Stella Artois, Corona Extra, Corona Light, Modelo Especial, Amstel Light, St. Pauli's Girl N.A.

Assorted Pepsi® Products, Mixers, Juices, Bottled Water

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SIPS

Champagne Station w/ Attendant <i>A beautiful display with an attendant delivering glasses of fruited champagne to your guests upon arrival</i>	\$10.00 per person
An additional hour with Non-Alcoholic Bar	\$9.00 per person
An additional hour with Familiar Brands Bar	\$12.00 per person
An additional hour with Appreciated Brands Bar	\$13.00 per person
Wine Service with Dinner with House Wines	\$11.00 per person

BITES

Dessert Display (everything but the cake!) Includes assorted cookies, cake pops, donut holes w/ dips, chocolate-dipped fruit, individual mousses	\$19.00 per person
Ice Cream Sundae Bar Vanilla and Chocolate Ice Cream with a variety of toppings for your guests to pile on	\$15.00 per person
Chef's Cakes & Pies Selection of assorted cakes and pies	\$18.00 per person
Late Night Bites A Display of French Fries, Soft Pretzels, Cake Pops, Chocolate Dipped Strawberries	\$21.00 per person
French Fry Station Sweet potato & house-made fresh French Fries w/ a wild array of toppings, like seasoned ground lamb, feta & yogurt sauce as well as traditional toppings	\$18.00 per person
Nacho Station Nachos, spicy cheese, fiery peppers, and cool fresh toppings to reinvent your favorite bar snack	\$19.00 per person

DÉCOR

Cylinder Vases and Floating Candle Centerpieces	Complimentary based on availability
Charger Plates in Gold or Silver	Complimentary based on availability
Upgraded Linen	Pricing based on selection
Chair Covers and Sashes	Complimentary based on availability



ENJOY OUR HOTEL

GUEST COUNT

Your final guarantee of attendance is due 72 business hours before the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX

A 24% taxable service charge and applicable state sales tax have been added to all food and beverage charges as well as any audio visual equipment charges and function room set-up/rental fees listed.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting for up to four [4] guests. please consult your Westin certified wedding planner for availability.

REDUCED GUESTROOM RATES

The Westin BWI is happy to provide a block of guest rooms at a reduced rate for the weekend of your event. Rates do not include applicable taxes. Rooms are subject to availability.