

# THE WESTIN

TEMPE

## WEDDINGS & EVENTS



# THE VENUE

Located just 4.1 miles from PHX Sky Harbor Airport, Westin Tempe is largest hotel addition in the city of Tempe in the last 40 years. Offering 290 guestrooms & suites as well as more than 21,000sf of event space, Westin also offers the highest rooftop bar & lounge in the entire state of Arizona

## THE WESTIN TEMPE





# THE CEREMONY



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Leave the planning to us as we'll arrange all the details. Our traditional ceremony fee package can easily be upgraded to accommodate any wedding

\$1,500 Ceremony Fee at Sunstone Terrace  
Includes:

- Private ceremony space
- Banquet chairs
- One (1) microphone and speaker
- Rehearsal space, based upon availability
- Guestbook table
- Wedding gift table
- Infused water station





# THE RECEPTION



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It's time for you to celebrate with all your closest friends and family. Dance the night away in either our Opal Ballroom or Topaz Junior Ballroom

Topaz Junior Ballroom – Up to 80 guests  
\$1,500

Opal Ballroom - Up to 250 guests  
\$2,500

## Reception Fee Includes:

- One (1) wireless microphone and speaker
- Dance floor – 20x20
- Banquet tables and chairs
- Choice of white, black, or ivory linens
- Votive candles on each table (3)
- High & low cocktail tables







## THE CUISINE

Infused with the local ingredients from the surrounding area of the Salt River and its rich history, our menu options provide a healthy and all-natural reflection of the Sonoran Desert. Select a wide variety of menu options that reflect the bold, rustic flavors of the Southwest. Since every menu option can be tailored your specifications, we know we'll have the perfect menu creation for your special day

# STARTERS

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## HOT CANAPES

SoCal Beef Taquito, Tomatillo Avocado Salsa (GF) \$8  
Mushroom Duxelle Phyllo (V) \$8  
Spanakopita, Tzatziki \$8  
Goat Cheese and Roasted Fig Flatbread (V) \$7  
Ratatouille Stuffed Mushroom, Tomato Vinaigrette (GF, V) \$8  
Papas Bravas, Smoked Paprika and Garlic Aioli (V) \$7  
Bacon-Wrapped Jalapeño Poppers (GF) \$8  
Chicken Satay, Spicy Peanut Sauce \$8  
Lamb Meatball, Smoked Tomato Chutney (GF) \$10  
Spinach And Artichoke Phyllo Cup \$7  
Bacon-Wrapped Blue Cheese Dates (GF) \$9  
Brie En Croute, Wine-Steeped Cranberry (V) \$7  
Chipotle Chicken Sope, Queso Fresco, Cilantro Crema (GF) \$8  
Crab Wonton, Sweet Chili Sauce \$11  
Garlic Pork Sausage in Puff Pastry, Mustard \$9  
Korean Glazed Short Rib, Pickled Vegetable \$11  
Kalbi Beef Satay, Shoyu Scallion Glaze \$11  
Coconut Crusted Shrimp, Spicy Orange Marmalade \$12  
Crab Cake, Remoulade Sauce \$12





# STARTERS

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## COLD CANAPES

Torta Espanola, Soy Chorizo, Piquillo Peppers,  
Manchego Cheese, Parsley, Saffron Pepper Aioli (V)  
\$8

Compressed Watermelon, Goat Cheese Mousse,  
Balsamic Gelée (V, Gf) \$7

Endive Spear, Smoked Bleu Cheese, Asian Pear,  
Candied Pecan, White Balsamic (V, GF) \$8

Spicy Tuna Stack, Wasabi Tabico, Shiso \$9

Agave Marinated Cantaloupe, Ibérico Ham (GF) \$7

Sautéed Wild Mushroom Crostini, Artichoke

Sundried Tomato Spread (V) \$8

Purple Potato, Crème Fraîche, American Caviar (GF)  
\$10

Goat Cheese Sphere, Quince Paste, Roasted Almond  
Slices, Raspberry (V, GF) \$9

Mission Fig, Smoked Bleu Cheese, Crispy Prosciutto  
(GF) \$9

Mini Open-Faced Taco, Black Bean Puree,  
Guacamole, Carne Asada, Queso Fresco, Sour Cream,  
Crispy Corn Tortilla \$8

Antipasto Skewer, Mozzarella, Soppressata,  
Artichoke, Roasted Tomatoes, Basil (GF) \$9

Scottish Salmon, Jicama Relish, Spicy Yuzu Kosho,  
Scallions \$11

Spicy Shrimp Tartlet, Avocado Mousse, Sweet Pepper  
\$11

Duck Salad Moo Shu Crepe, Green Onion, Lettuce,  
Carrot, Cucumber, Hoisin \$11

Lemon Tequila Shrimp Skewers, Watermelon Pico De  
Gallo (GF) \$11

Canadian Lobster Tartlet, Avocado Mousse, Lemon  
Oil \$12

Mini Hamachi Taco, Crème Fraîche, Avocado, Tobiko  
Caviar, Jalapeno \$12

Hawaiian Tuna Poke Shooters \$12



# BUFFET DINNER

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All buffets include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection Of Tazo® Teas

## Arizona Dreamin' - \$81

### Salads:

- Garden Vegetables and Locally Harvested Field Greens, Shallot Herb Vinaigrette (V, Gf)
- Fire Roasted Asparagus, Marinated Tomatoes, Ciliegine Cheese (V, Gf)
- Kale Salad, Hearts of Palm, Herb Croutons, Pepitas, Manchego Cheese, Tomatillo Caesar Vinaigrette (V, Gf)

### Entrees:

- Tarragon-Marinated Chicken Breast, Vine-Ripened Tomato, Goat Cheese, Toasted Almonds
- Filet Mignon Medallion, Sautéed Mushroom Mélange (Gf)
- Pan-Seared Salmon, Tomato Artichoke Ragout, Butter Sauce (Gf)

### Accompaniments

- Roasted Locally Harvested Vegetables (V, Gf)
- Oven-Roasted Herbed Fingerling Potatoes, Herb Olive Oil (V, Gf)
- Assortment Of Freshly Baked Rolls

## Neighboring Flavors - \$101

### Salads:

- Baby Romaine Salad, Kale, Parmesan Cheese, Croutons, Caesar Dressing
- Red Quinoa Salad, Baby Spinach, Baby Carrots, Edamame Beans and Balsamic Reduction (V, GF)
- Esquites (Corn), Black Bean, Poblano Pepper, Queso Fresco

### Entrees:

- Roasted Chicken Enchilada Casserole
- Ancho Marinated Churrasco Skirt Steak with Mole Verde
- Tequila Lime Marinated Shrimp, Spanish Rice

### Accompaniments

- Warm Tortillas
- Refried Black Beans (Gf)
- Spanish Chorizo and Potatoes (Gf)
- Roasted Farmer's Market Vegetables (Gf)

### Empanada Station

- Beef Empanadas
- Spicy Chicken and Jack Cheese Empanadas
- Black Bean Empanadas
- Chimichurri Sauce, Chipotle Aioli, Salsa (Gf)



# BUFFET DINNER

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## The Islander- \$103

### Salads:

- Ahi Poke, Avocado, Green Onion, Toasted Coconut, Citrus Ponzu
- Seaweed Salad, Citrus Poached Bay Shrimp, Yuzu Kosho
- Mixed Green Salad, Tomato, Heart of Palm, Garbanzo Bean, Blue Cheese Crumble, Ginger Soy Vinaigrette

### Entrees:

- Huli Huli Grilled Chicken, Sushi Rice, Pickled Vegetable Slaw, Toasted Sesame Seed
- Pan Seared Salmon, Coconut Beurre Blanc, Mango Salsa, Toasted Coconut (Gf)

### Taco Station:

- Sweet Chili Glazed Pork Tacos (Gf)
- Warm Tortillas
- Charred Pineapple Salsa, Sour Cream, Red Onion, Cilantro, Lime

### Accompaniments

- Roasted Purple Sweet Potato (V, Gf)
- Spicy Garlic Stir Fry Vegetables (V)
- Teriyaki Fried Rice
- Edamame, Sea Salt

## Mountainside Barbecue -\$104

### Salads:

- Romaine Salad, Red Apple, Grilled Asparagus, Walnuts, Parmesan Cheese, Walnut Vinaigrette (V)
- Southwestern Macaroni Salad with Carrots, Green Peas, Celery, Ham, Chipotle Dressing
- Artisan Field Greens, Dried Cranberries, Cucumber, Blue Cheese Crumbles, Toasted Almonds, Citrus Vinaigrette (V, Gf)
- Roasted Corn Salad, Poblano Chili, Chayote Squash, Jicama Pepitas, Roasted Poblano Ranch Dressing (V)

### Entrees:

- Chipotle BBQ Jidori Chicken (Gf)
- Hickory-Smoked Baby Back Ribs, Mario's Homemade BBQ Sauce (Gf)
- Chimichurri Shrimp, Lemon Butter, Pico De Gallo
- Smoked Barbeque Trip-Tip Steaks, House Steak Sauce (Gf)

### Accompaniments

- Load Your Own Baked Potato, Bacon, Cheddar, Sour Cream, Green Onion
- Sweet Corn Succotash, Roasted Garlic Herb Butter (V, Gf)
- Grilled Seasonal Vegetables (V, Gf)
- Cheddar Chive Biscuits

# BUFFET DINNER

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All buffets include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection Of Tazo® Teas

## Wine Country - \$121

Rustic Bread Selection of Fruit and Nut Battard, Olive and Thyme Roll, Sourdough Baguette

### Salads:

- Heirloom Tomato, Asparagus and Basil Panzanella, Balsamic Vinegar Dressing (V)
- Local Organic Baby Lettuces, Vine-Ripened Tomatoes, Toasted Pine Nuts, Crispy Prosciutto Served with Sliced Cucumbers, Sautéed Mushrooms, Goat Cheese, Marinated Chickpeas, Dried Cranberries, Candied Walnuts, Cilantro Red Wine Vinaigrette and Point Reyes Blue Cheese Dressings
- Queen Creek Olive Bar, Selection of Market Accompaniments
- Imported And Domestic Cheeses
- Assorted Charcuterie

### Entrees:

- Roasted Jidori Chicken, Cippolini Onions, Sautéed Kale, Chardonnay Wine Sauce
- Pan-Roasted Halibut\*\*, Grilled Artichokes, Green Olives, Caper Berries (Gf)
- Gnocchi, Short Rib, Mushroom Parmesan Cream Sauce

### Carving Station/ Chef Required:

- Dry-Rub Prime Rib, Thyme Merlot Sauce (Gf)

### Accompaniments

- Thyme and Sea Salt-Seasoned Baby Potatoes (V, Gf)
- Cauliflower Gratin (V)
- Seasonal Vegetables (V, Gf)

## Desert Oasis-\$126

### Starters:

- Spanish Meat and Cheese Display
- Marinated Olives (V, Gf)
- Grilled Farmer's Market Vegetables (V, Gf)
- Chef's Selection of Artisan Breads

### Salads:

- Romaine Salad, Kale, Red Apple, Walnut, Manchego Cheese, Pepita, Tomatillo Vinaigrette (V, Gf)
- Petit Herb Mesclun Greens, Farmer's Market Vegetables, Sherry Wine Vinaigrette (V, Gf)
- Cogollos De Tudela Salad, Wedges of Little Gem Lettuce, Iberico Ham, Cured Tomato, Roasted Garlic Vinaigrette (Gf)
- Spinach And Frisée Salad, Piquillo Pepper, Red Onion, Olive, Blue Cheese Crumble, Cilantro Jalapeno Dressing (V, Gf)

### Entrees:

- Sautéed Calamari and Shrimp, Saffron Rice, Tomato Stew
- Roasted Chicken, White Wine Mushroom Pancetta Sauce
- Filet Mignon, Olive Caper Jus, Fried Caper, Blue Cheese
- Halibut\*\*, Citrus Cornichon Relish, Paprika Beurre Blanc (Gf)

### Accompaniments

- Asturian Bean Stew (Gf)
- Spanish Rice



# PLATED DINNER

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For Plated Meals, Offering your Guests a Choice of Two Entrées is Available:

- \$15 Per Guest - Quantities of Each Entrée Guaranteed Five Days in Advance; Guests must have Individual Place Cards Denoting Entrée Selections

The Per Guest Price for All Meals Will Be Based on The Higher-Priced Entrée

All Dinners Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Teavana® Teas, Iced Tea, and Bread Service with Butter

## Upgraded and Specialty Breads - \$6/person

Select One (1):

- Sweet: Onion Roll, Brioche, Gluten Free Yuca Cheese Roll
- Comfort: Garlic and Herb Knot, Pretzel Roll, Squaw Roll
- Rustic: Fruit and Nut Battard, Olive and Thyme Roll, Sourdough Baguette
- Gluten Free Bread

Traditional Challah Loaf:

- Small (5 Lbs) \$100 Each
- Medium (10 Lbs) \$150 Each
- Large (15 Lbs) \$200 Each

## Chilled Appetizers - \$26/person

Select One To Add On:

- Tuna Poke Bowl, Sushi Rice, Cucumber, Daikon Sprouts, Scallions, Seaweed Salad, Gobo, Tobiko Masago, Spicy Yuzu Kosho Sauce
- (P) Roasted Beet and Goat Cheese Cannelloni, Candied Walnuts, Aged Balsamic, Herb Oil (V, Gf)
- (P) Citrus Marinated Shrimp Cocktail, Horseradish Tomato Sauce, Lemon Wedge (Gf)
- Tuscan Kale, Frisée, Baby Beet, Candied Walnut, Crispy Cheese Crouton, Vinaigrette
- Compressed Watermelon, Heirloom Tomato, Poached Maine Lobster, Hibiscus Vinaigrette \$5 Per Guest Additional

# PLATED DINNER

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All Dinners Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Teavana® Teas, Iced Tea, and Bread Service with Butter

## Hot Appetizers - \$26/person

Select One To Add On:

- Organic Wild Mushroom, Artichoke Risotto, Parmigiano-Reggiano, Pesto Sauce (V, Gf)
- Pan-Seared Scallop, Corn Risotto, Tomato Butter (Gf)
- Pan Seared Salmon, Shiso Pesto, Toasted Sesame Gastrique
- Glazed Pork Belly, White Bean Ragout, Herb Croutons
- Lobster Risotto, English Peas, Black Truffles, Lobster and Truffle Essence \$5 Additional Per Guest



## Soup - \$19/person

Select One To Add On:

- Roasted Cauliflower Soup, Pickled Tri-Colored Cauliflower (V, Gf)
- Lobster Bisque, Sautéed Lobster and Fennel Salad (Gf)
- Wild Mushroom Bisque, Mushrooms (V, Gf)
- Roasted Corn and Crab Chowder, Bacon and Crab Salad
- Potato Leek Soup, Fried Leeks (Gf)

## Intermezzo Sorbet - \$10/person

Select One To Add On:

- Blood Orange Mimosa (Gf)
- Passion Fruit (Gf)
- Mango (Gf)
- Coconut Lime (Gf)
- Raspberry (Gf)



# PLATED DINNER

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## Salad *Included in Entree Price*

Select One (1):

- Cogollos Little Gem Salad, Red and Yellow Roasted Tomato, Dry Serrano Ham, Mahon Cheese, Black Garlic Dressing
- Tuscan Kale, Compressed Watermelon, Jicama, Frisée, Feta Cheese and Lemon Herb Vinaigrette (V, Gf)
- Romaine Lettuce Salad, Grilled Corn, Crispy Cotija Cheese Croutons, Roasted Cherry Tomatoes, Pepitas, Poblano Dressing
- Trio Of Roasted Beets, Crispy Pear, Candied Walnuts, Goat Cheese Crumbles (Gf)
- Iceberg Salad, Point Reyes Blue Cheese, Bacon, Pickled Onion, Roasted Tomatoes, Herb Buttermilk Dressing
- Heirloom Tomato Wedges, Local Burrata Cheese, Pesto Cream, Extra Virgin Olive Oil, Micro Basil (V, Gf)
- Watermelon Salad, Persian Cucumber, Heirloom Cherry Tomato, Feta Cheese, Balsamic Dressing (V, Gf)
- Bouquet Of Local Baby Greens, Cucumbers, Raspberries, Almonds, Crumbled Goat Cheese, Honey Sherry Vinaigrette (V, Gf)
- Baby Arugula, Caramelized Pear, Candied Walnut, Maytag Blue Cheese Crumbs, Aged Balsamic Vinaigrette (V)

# PLATED DINNER

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All Dinners Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Teavana® Teas, Iced Tea, and Bread Service with Butter

## Meat And Poultry Entrées

**Coq Au Vin Chicken Breast**, Pearl Onions, Wild Mushrooms, Potato Purée, Red Wine Bacon Jus - \$64 Per Guest

**Jidori Chicken Stuffed With Mushroom Duxelle**, Garlic Potato Purée, Asparagus, Marsala Demi - \$67 Per Guest

**Slow-Braised Beef Short Rib**, Manchego Cheese Potato Purée, Heirloom Carrots, Pomegranate Jus (Gf) - \$75 Per Guest

**Smoked New York Strip**, Crispy Onions, Roasted Garlic Potato Purée, Asparagus, Au Poivre Sauce - \$78 Per Guest

**Pan-Seared Filet Mignon**, Pinot Noir Gastrique, White Truffle Potato Purée, Vegetable Medley (Gf) - \$82 Per Guest

**Signature Dry-Rub Filet Mignon**, Loaded Potato Cake (Bacon, Green Onion, Cheddar), Fresh Thyme and Central Valley Merlot Sauce (Gf) - \$82 Per Guest

**Grilled Rib Eye Steak**, Asparagus, Truffle Béarnaise, Arugula and Fresh Herbs (Gf) - \$85 Per Guest

## Fish And Seafood Entrées

**Miso-Glazed Cod**, Forbidden Rice, Baby Bok Choy, Sake Beurre Blanc (Gf) - \$65 Per Guest

**Pan Seared Salmon**, Brown Butter Gnocchi, Roasted Asparagus and Mushroom Ragout, Basil Beurre Blanc - \$66 Per Guest

**Olive Crusted Kona Kampachi**, Tarragon Farro, Farmer's Market Vegetables, Lemon Extra Virgin Olive Oil - \$70 Per Guest

**Basil Crusted Halibut**, Tomato Stew, Asparagus, Pea Shoots - \$71 Per Guest

**Parmesan-Crusted Pacific Halibut\*\***, Leek and Parsley Potato Purée, Chef's Selection of Vegetable, Tomato Basil Beurre Blanc - \$72 Per Guest

**Citrus Glazed Sea Bass**, Roasted Corn Polenta, Tomato Caper Relish, Chef's Selection of Vegetables (Gf) - \$78 Per Guest

**Pan Seared Sea Scallops**, Celery Root Puree, Cherry Tomato, Pea Shoots, Chermoula (Gf) - \$78 Per Guest

**Roasted Lobster Tail**, Corn and Tarragon Risotto, Slow Roasted Tomato, Beurre Blanc (Gf) - \$92 Per Guest

# PLATED DINNER

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All Dinners Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Teavana® Teas, Iced Tea, and Bread Service with Butter

## Duo Entrées

**Kale And Boursin Cheese Stuffed Chicken, Blackened Cod, Farmer's Market Vegetables, Farro Risotto, Chardonnay Beurre Blanc (Gf)** - \$82 Per Guest

**Herb Marinated Filet Mignon, California Red Wine Demi, Pan-Seared Salmon, Saffron Beurre Blanc, Leek Potato Purée, Asparagus (Gf)** - \$85 Per Guest

**Roasted New York Strip, Mushroom Madeira Demi, Herb-Roasted Prawns, Lemon Vinaigrette, Gruyere Bacon Herb-Crushed Potato Cake (Gf)** - \$88 Per Guest

**Signature Dry-Rub Filet Mignon, Merlot Wine Sauce, Parmesan-Crusted Pacific Halibut\*, Chardonnay and Shallot Butter Sauce, Roasted Garlic and Brussels Sprout Potatoes** - \$93 Per Guest

**Grilled Filet Mignon, Thyme Central Valley Merlot Sauce, Roasted Lobster Tail, Lemon Herb Beurre Blanc, Cauliflower Purée (Gf)** - \$98 Per Guest

**Grilled Ribeye Steak, Dungeness Crab Béarnaise, Roasted Garlic Mashed Potato, Asparagus** - \$104 Per Guest



*\*\*Pacific Halibut is in Season Between Late March and Mid-November; Out of Season, Halibut will be Substituted with Another Chef's Choice White Fish*



# PLATED DINNER

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All Dinners Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Teavana® Teas, Iced Tea, and Bread Service with Butter

Dessert - \$14/person

Select One To Add On:

Crème Fraîche Cheesecake, Yuzu Curd, Pineapple Chutney, Coconut Sorbet

Warm Banana Cake, Vanilla Chantilly, Caramel Corn, Butter Pecan Ice Cream

Chocolate Hazelnut Square, Crunchy Feuilletine, White Chocolate Whip, Coffee Caramel

Lemon Panna Cotta Tart, Raspberry Crunch

Vanilla Crème Brûlée, Strawberry Salad (Gf)

Warm Toffee Cake, Vanilla Bean Ice Cream, Molasses Glaze

Dark Chocolate Flourless Cake, Raspberry Gelée, Candied Pistachios (Gf)

Apple Streusel Cake, Vanilla Bean Caramel, Toasted Cinnamon Ice Cream

S'mores Cake, Marshmallow, Graham Cracker Streusel, Toasted Marshmallow Ice Cream

Citrus Torte, Mango Curd, Candied Almonds

Chocolate Soufflé Tart, Yuzu Curd, Macadamia Nut Crunch, Coconut Snow

Triple Chocolate Chunk Bread Pudding, Vanilla Ice Cream, Caramel Sauce

# LATE NIGHT SWEETS & SNACKS

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Continue to dance the night away with some lite bites and desserts for your guests.

25 Guest Minimum / \$10 Per Guest Surcharge for Fewer Than 25 Guests. Chef Fees Of \$175 Per Chef Per Hour and Attendant Fees Of \$85 Per Attendant Per Hour Will Apply Per Below. Pricing Is Based on A 60 Minute Presentation.

## Late Night Snacks - \$39/Per Station/Per Guest

### Choose Three, Based on One of Each Selection Per Guest:

Buffalo Hot Wings, Blue Cheese Dipping Sauce, Celery and Carrot Sticks  
Goat Cheese and Arugula Pesto Grilled Cheese (V)  
Fontina, Bacon, Tomato Aioli Grilled Cheese (V)  
Brie And Fig Spread Grilled Cheese (V)  
House Made Guacamole, Salsa and Cheese Sauce Station, White Corn  
Tortilla Chips (V, Gf)  
Crispy Shredded Chicken or Beef Taquitos (Gf)  
Mini Corn Dogs  
Chicken Tenders, Ketchup, Ranch, Buffalo Sauce  
White Cheddar, Caramelized Onion, Poblano Grilled Cheese  
Bacon Wrapped Jalapeno Poppers (Gf)  
Chicken Flautas, Sour Cream, Tomatillo Salsa  
Parmesan Ranch Tater Tots (V, Gf)  
Grilled Beef Sliders, Brioche Bun with Toppings to Include:  
Sautéed Mushrooms (V, Gf)  
Caramelized Onions (V, Gf)  
Maplewood Smoked Bacon (Gf)  
Cheddar, Blue Cheeses (Gf)

## Create Your Own S'mores - \$21/person

Dark, Milk and White Chocolate, Vanilla  
Passionfruit and Coconut  
Marshmallows  
Graham Crackers  
*Attendant Recommended*

## Cinnamon Sugar Churros - \$20/person

Caramel Sauce  
Chocolate Sauce  
Whipped Cream  
*Attendant Recommended*

## Warm Cookies and Milk - \$20/person

Selection Of Cookies to Include:  
Chocolate Chip, Oatmeal and Peanut Butter, Brownie  
Selection Of Milk to Include:  
Chocolate, Vanilla Bean, Strawberry Malted Milk  
*Attendant Recommended*

# THE BAR





# BAR PRICING & PACKAGES

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## PACKAGES

### PREMIUM BAR PACKAGE - \$60/person

Includes premium wine, domestic beer and the following brands: Tito's Vodka, Tanqueray Gin, Milagro Silver Tequila, Jim Beam Bourbon, Cruzan Rum, Jack Daniel's Whiskey, and Dewar's Scotch

### APPRECIATED BAR PACKAGE - \$65/person

Includes appreciated wine, imported & craft beer, as well as the following brands: Ketel One Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Bacardi Rum, Espolon Reposado Tequila, Johnnie Walker Red

### BEER & WINE PREMIUM PACKAGE - \$48/person

Premium wine with domestic beer selections

### BEER & WINE APPRECIATED PACKAGE - \$52/person

Elevated appreciated wine with domestic and imported beer selections

Pricing is based upon four (4) hours of service with a limited number of beverages per person. All bars require one bartender for every 75 guests (\$175 flat fee). No outside alcohol permitted.

## CASH BAR

### PREMIUM BRANDS

Liquor - \$14/drink

Wine - \$13/glass

### APPRECIATED BRANDS

Liquor - \$15/drink

Wine - \$14/glass

### BEER

Domestic - \$8/drink

Imported - \$9/glass

### NON-ALCOHOLIC BEVERAGES

Energy Drinks - \$7/drink

Assorted Soft Drinks - \$5/drink

Bottled Water - \$5/bottle

### SPARKLING WINE

Zonin Prosecco - \$40 per bottle

Ruffino Prosecco - \$44 per bottle

A collage of various brunch dishes. In the top left, a glass of milk with pink heart-shaped cookies. Next to it, a stack of pancakes on a light blue plate with blueberries and powdered sugar. To the right, a stack of pancakes on a dark blue plate with a strawberry. Below the top left, a stack of pancakes on a grey plate. In the bottom center, a square white plate with a fried egg, toast, and mushrooms in a sauce. On the right, a large white plate with a stack of pancakes topped with red sauce, green pesto, and white and green drizzles. In the bottom right, a glass of orange juice with a slice of orange and a cookie.

# BRUNCH

# BRUNCH

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Breakfast options below include Fresh Orange Juice and Grapefruit Juice, Individual Greek Yogurts (GF), Seasonal Sliced Fruit and Berries (GF), Freshly Baked Breakfast Pastries, Toast and English Muffins with Butter, Preserves, Honey, Assorted New York Style Bagels with Plain and Chive Whipped Cream Cheeses, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection Of Tazo® Teas

## CELEBRATION BRUNCH- \$85/person

Field Greens Salad, French Herb Vinaigrette, Farmer's Market Toppings (Gf)

Buffalo Mozzarella, Vine Ripened Tomatoes, Basil Marinade

Hand Carved Smoked Norwegian Salmon, Lemon Wedges, Capers, Shaved Red Onion, Sliced Tomato (Gf)

Greek Salad, Cucumber, Grilled Artichokes, Sliced Olives, Feta Cheese, Pickled Red Onion, Oregano Vinaigrette

Roasted Chicken Breast, Spinach, Mushroom, Goat Cheese

Roasted Shallot and Sherry Vinaigrette (Gf)

Seasonal Vegetables (Gf)

Rosemary And Garlic Roasted Marble Potatoes (Gf)

Flourless Chocolate Cake (Gf)

Raspberry Panna Cotta (Gf)

Assorted French Macaroons (Gf)

### Select One of the Following Stations

#### Made-To-Order Omelet Station

- Cage Free Eggs, Egg Whites
- Goat Cheese, Cheddar Cheese, Gruyere Cheese
- Chef Ariel's Tomato Salsa
- Ham, Bacon, Sausage
- Wild Mushrooms, Green Onions, Peppers, Tomatoes, Artichoke, Spinach



# BRUNCH

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Breakfast options below include Fresh Orange Juice and Grapefruit Juice, Individual Greek Yogurts (GF), Seasonal Sliced Fruit and Berries (GF), Freshly Baked Breakfast Pastries, Toast and English Muffins with Butter, Preserves, Honey, Assorted New York Style Bagels with Plain and Chive Whipped Cream Cheeses, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection Of Tazo® Teas

## CELEBRATION BRUNCH, CONTINUED- \$85/person

### Eggs Benedict Station

- Traditional Eggs Benedict with Canadian Bacon
- Poached Cage Free Egg, Hollandaise, English Muffin
- Smoked Salmon Eggs Benedict with Spinach
- Poached Cage Free Egg, Dill Hollandaise, English Muffin

### French Toast Station

- Cinnamon Swirl Bread and Brioche
- Warm Wild Berry Compote (Gf)
- Apple Cinnamon Compote (Gf)
- Fresh Mixed Berries
- Whipped Cream, Maple Syrup, Butter

### Belgian Waffle Station

- California Strawberry Compote (Gf)
- Apple Cinnamon Compote (Gf)
- Fresh Mixed Berries
- Whipped Cream, Maple Syrup, Butter
- Nutella

Chef Fees Of \$175 Per Chef Per Hour and Attendant Fees Of \$85 Per Attendant Per Hour Will Apply.

25 Guest Minimum; \$10 Per Guest Surcharge for Fewer Than 25 Guests.

# BRUNCH

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Breakfast option below include Fresh Orange Juice and Grapefruit Juice, Individual Greek Yogurts (GF), Seasonal Sliced Fruit and Berries (GF), Freshly Baked Breakfast Pastries, Toast and English Muffins with Butter, Fruit Preserves, Assorted Breakfast Cereals and Granola, Regular and Skim Milk, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection Of Tazo® Teas

## WESTIN BRUNCH \$52/person

### Select One Entrée (1)

- Scrambled Cage Free Eggs, White Cheddar Cheese (Gf)
- Cage Free Egg Frittata, Spanish Chorizo, Potato, Bell Pepper, Oaxaca Cheese, Red Enchilada Sauce
- Cage Free Egg Frittata, Artichoke, Potato, Goat Cheese, Chive, Pepper Coulis (Gf)
- Cage Free Egg Strata, Bacon, Mushroom, Potato, Onion, Gruyere
- Cage Free Eggs Benedict, Canadian Bacon, Hollandaise Sauce
- Cage Free Eggs Benedict, Smoked Salmon, Sautéed Spinach, Dill Hollandaise Sauce

### Select Three Sides (3)

- Maplewood Smoked Bacon (Gf)
- Turkey Bacon (Gf)
- Country Pork Link Sausage (Gf)
- Turkey Sausage (Gf)
- Chicken Apple Sausage (Gf)
- Yukon Gold and Butter Squash Hash (Gf)
- Roasted Pee Wee Potatoes, Sweet Onions (Gf)
- Baked Buttermilk Pancake with Blueberry Compote
- Brioche French Toast, Apple Cinnamon Compote, Warm Maple Syrup

25 Guest Minimum; \$10 Per Guest Surcharge for Fewer Than 25 Guests.

# WEDDING ROOM BLOCKS





# WEDDING ROOM BLOCKS

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Enjoy additional perks and savings when you contract a wedding room block with The Westin Tempe

## BENEFITS OF A WEDDING ROOM BLOCK

- Guestroom savings up to 40% off Best Available Rates online
- No deposit
- Earn Marriott Bonvoy Points with each reservation under your guestroom block
- Room upgrades for bride and groom
- Customized Westin booking link for all friends and family
- No liability for bride and groom if all guestrooms are not reserved



## REQUIREMENTS TO SET UP A ROOM BLOCK

- Minimum of 10 guestrooms for 2 nights
- Westin Tempe is the only preferred hotel for friends and family

A romantic wedding couple is seated on a dark wicker outdoor sofa on a rooftop terrace. The groom, on the left, is wearing a black tuxedo with a white shirt and a black bow tie. He is leaning in and kissing the bride on the cheek. The bride, on the right, is wearing a white lace wedding dress with a long, sheer veil. She is looking towards the camera with a slight smile. They are holding hands. The background shows a panoramic view of a city with various buildings and a hillside under a clear sky. A semi-transparent white rectangular box is overlaid on the right side of the image, containing the text "THE DETAILS...".

THE DETAILS...

# THE DETAILS

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We realize there are several items to plan. Let us clear up some of your outstanding questions

## **Wedding Coordination**

For wedding ceremonies, we highly recommend professional wedding coordinator to assist with planning, rehearsal and be present on the wedding day to coordinate your celebration and vendors

## **Deposit**

Hotel requires a 50% deposit at contract signing. All remaining charges to Master Account will be due prior to arrival

## **Food & Beverage Minimum**

Your Food & Beverage Minimum is the required revenue amount to reserve your contracted event space. This is not an estimate on final costs. However, we are happy to provide one upon request

## **Parking**

Hotel offers valet parking only at \$25 per car

## **Taxes & Service Charge**

Menu pricing is subject to change. All food and beverage, miscellaneous fees, labor fees and room rental are subject to a 25% service charge and applicable sales tax which is currently 8.1%

## **Outside Vendors**

All food & beverage must be provided by Hotel with exception to ethnic cuisine, Kosher food, or specialized wedding cakes. Groups are allowed to utilize outside vendors for all other details including DJ, floral arrangements, or decorations. All vendors are required to maintain adequate insurance that must be approved by Hotel

## **Cake Cutting**

Wedding party may use an outside wedding cake vendor. Hotel will charge a cake cutting fee of \$5 per person



