



WESTIN
HOTELS & RESORTS

THE WESTIN BOOK CADILLAC DETROIT



Weddings

PERFECT PARTNERSHIP



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

At Westin, we're 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. Our downtown Detroit hotel is situated in the heart of the city, within walking distance of the waterfront and top dining and entertainment opportunities. Let Westin make your celebration one to remember.

To book your Westin wedding,
visit [http://www.bookcadillacwestin.com/
detroit-wedding-venue](http://www.bookcadillacwestin.com/detroit-wedding-venue)







Hannah and
Ryan

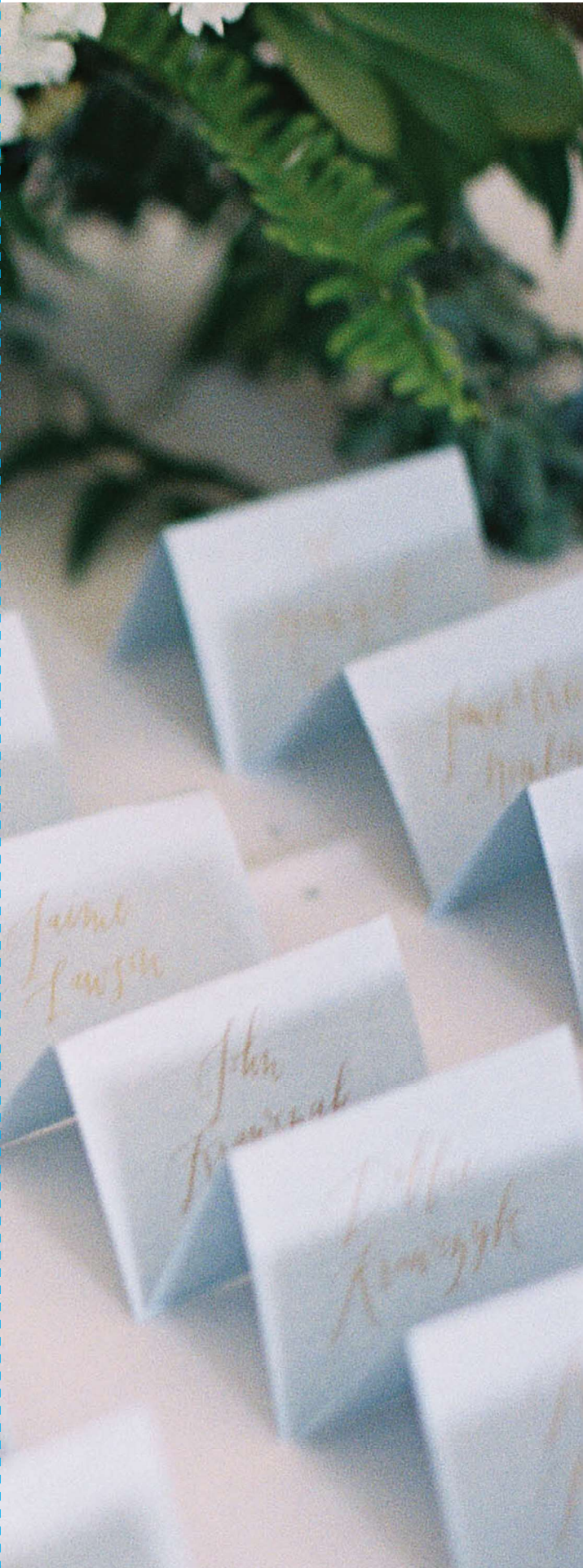
Jerry
Anna

Robert & Jean

Robert & Jean
Phyllis

Myli & Ned

Anna
Catalin



PERSONALIZED SERVICE



*Expert assistance for an
unforgettable event*

Our dedicated staff is at your side through every step of the planning process, taking the time to understand your unique vision. From our talented chefs to our wedding specialists, our team of experts offers intuitive service with meticulous attention to detail, allowing you to delight in every memorable moment of your celebration.



Personalized Service

With inspiring details, delightful cuisine and charismatic locations, every sight, sound, and flavor of your Westin wedding is carefully selected to reflect your individuality.

Your personal Westin Wedding Specialist will ensure that every nuance of your wedding is perfectly attended to, leaving you relaxed and energized to revel in the joy of your celebration.

Your Westin Wedding Specialist

Kelley Tilma

313-442-1613

kelley.tilma@westin.com





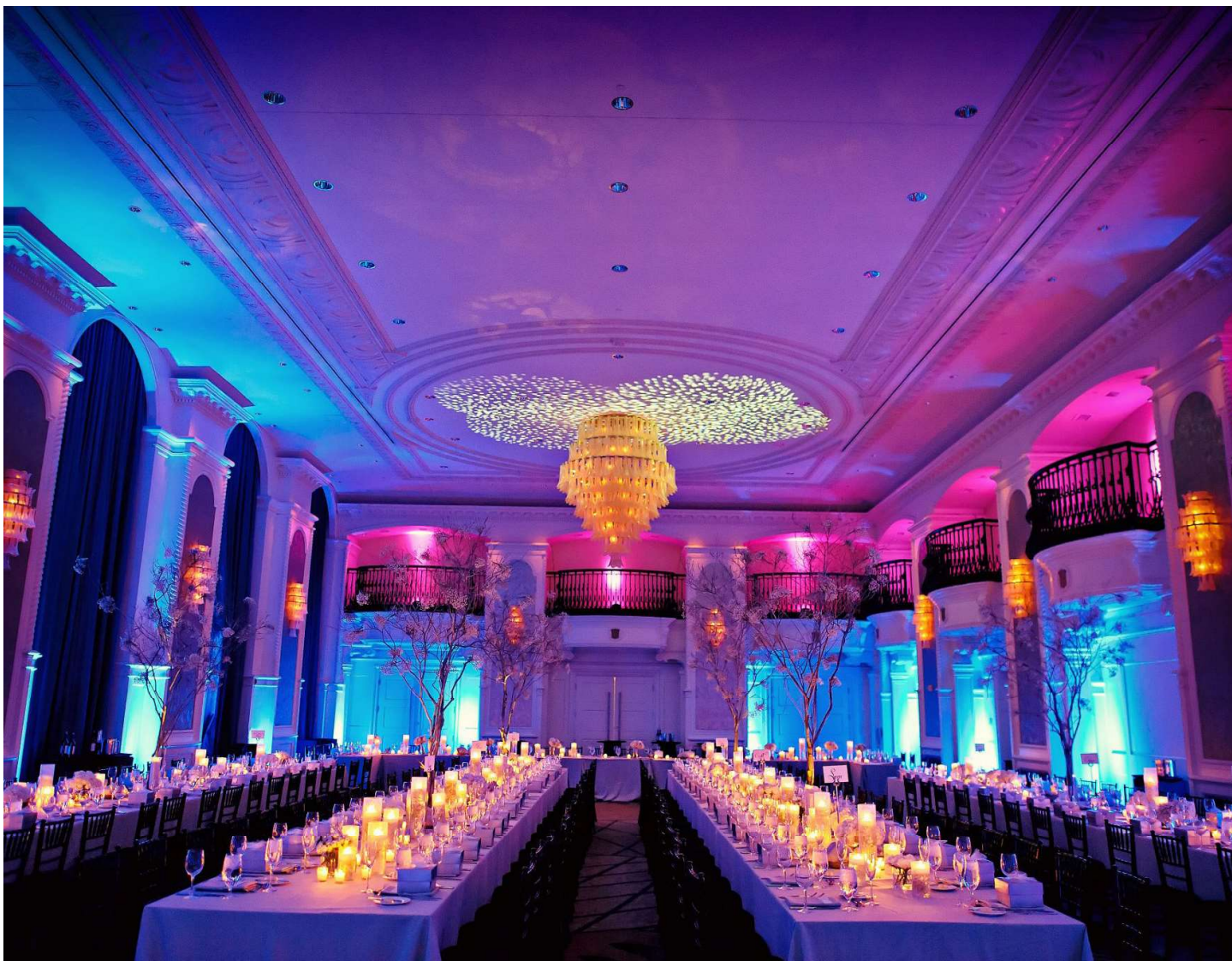


VIBRANT VENUES



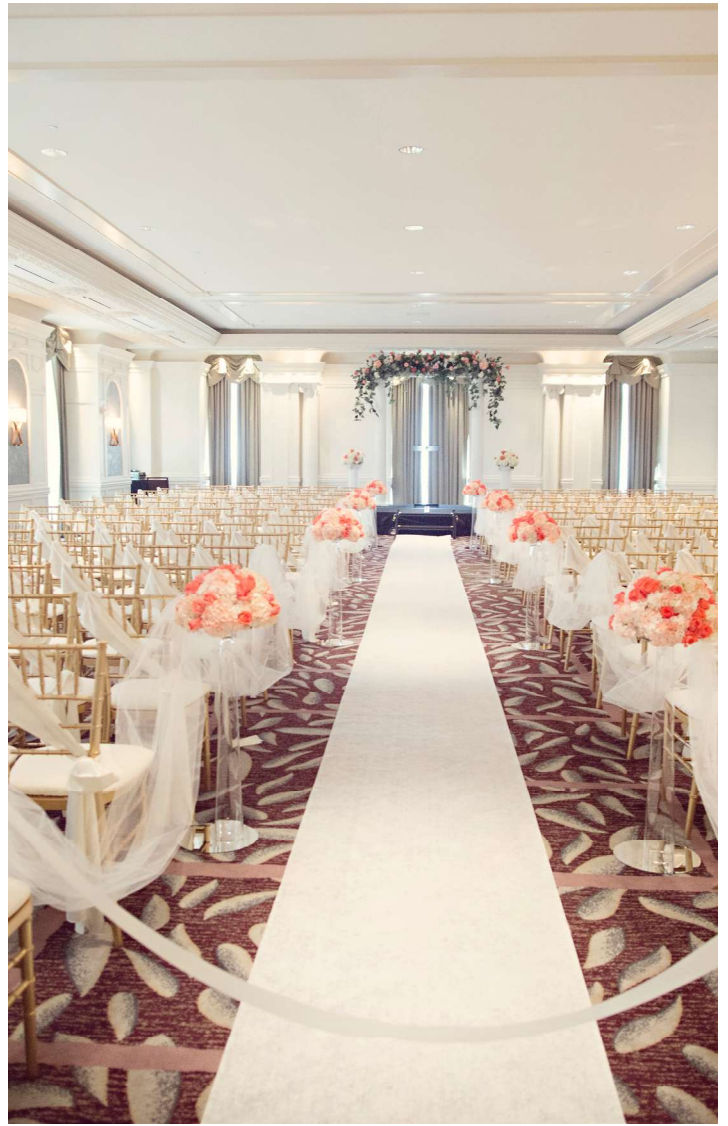
*Unique spaces tailored
to your celebration*

Whether you are exchanging vows in the presence of loved ones or enjoying a nourishing post-ceremony brunch, Westin offers a variety of completely customizable spaces designed to make each moment of your celebration unforgettable.



The Venetian Ballroom

With its soaring ceiling, dramatic arched windows and elaborate recreated millwork and detail, the Venetian Ballroom provides a one-of-a kind setting for your special day. Adorned in soft shades of cream and muted pastels, the ballroom features a custom contemporary Chrysanthemum-themed carpet and spectacular chandeliers and matching sconces handcrafted in Murano, Italy and designed specifically for The Westin Book Cadillac.



The Crystal Ballroom

Smaller and more intimate, the Crystal Ballroom is every bit as grand as our larger venues. This ballroom features custom touches, rich finishes including Italian glass sconces and abundant natural light.



Woodward Ballroom

Added to the hotel during the restoration, the Woodward Ballroom is our largest event space and features a more modern atmosphere. Sophisticated finishes, contemporary embellishments and elegant lighting provide the perfect backdrop for the wedding of your dreams.



GLOBAL TRADITIONS



Celebrate your unique culture

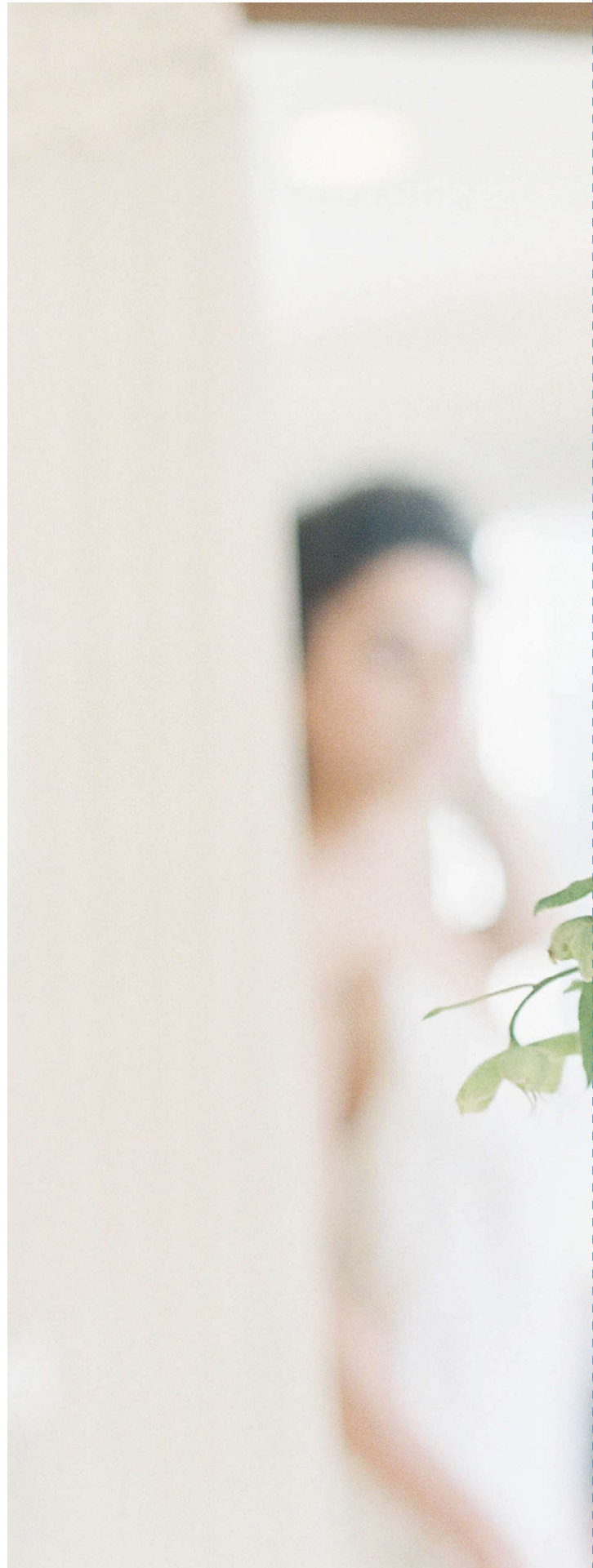
Our wedding and culinary team are experienced in planning and executing the needs of various ethnic and religious services that require special reception menus. We work to deliver every detail to create the perfect event that honors time-held traditions. We are proud to have hosted many Indian, Asian, and Jewish weddings from simple elegance to lavish occasions, to meet the expectations of the Couple.

ENRICHING EXPERIENCES



*Every moment considered,
every detail perfected*

Let your celebration be a revitalizing experience with amenities that delight and inspire. Whether enjoying an exhilarating workout or sampling nourishing cuisine, you'll look and feel your best for every memorable moment.

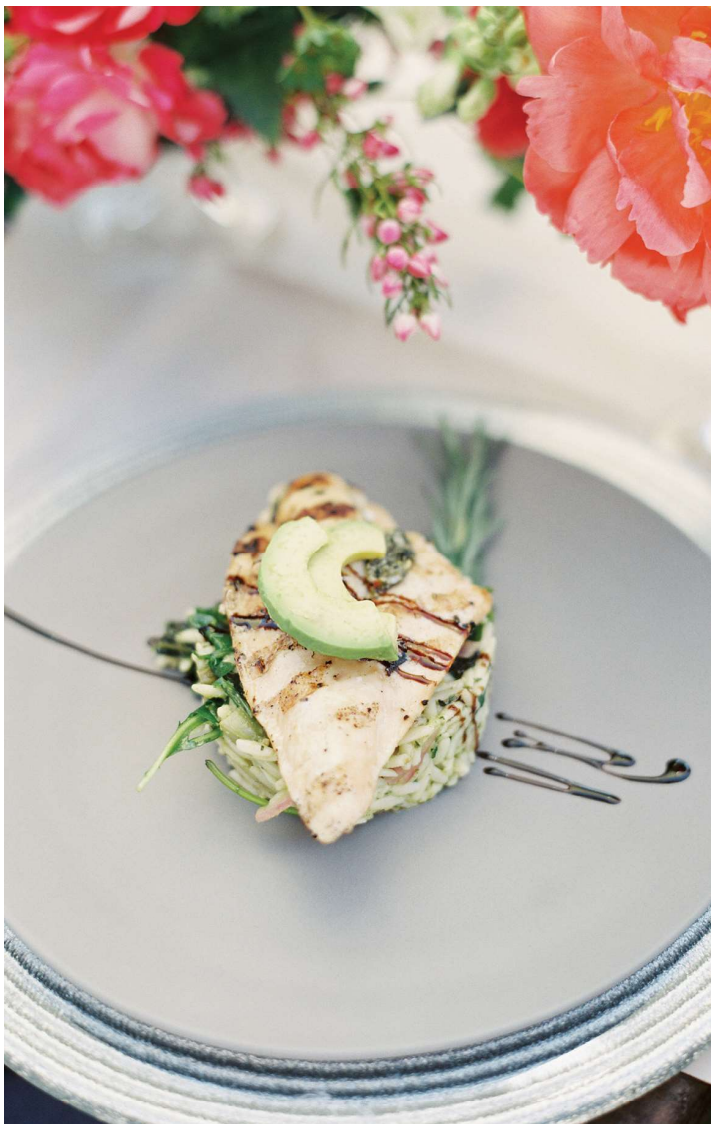






Treat Your Body and Mind

Treat body and mind to our rejuvenating White Tea bath amenities. Allow the invigorating scent, organic aloe, shea butter and other beneficial ingredients to soothe and refresh you before and after your big day.



Nourish

Our fresh, local ingredients will nourish you to help you look and feel your best for your big day and will delight your guests during your celebration. Choose from our catering menu of locally inspired cuisine made with fresh ingredients, or design your own. Our staff is committed to creating personalized dining experiences that reflect your unique style and taste.

Please visit bookcadillac.westinemenus.com for our banquet and catering menu options.

Invigorate

Prep for your wedding day with morning yoga, or revitalize with a custom running route. Whatever your fitness style, Westin allows you to move well and feel your best.

EXCEEDING EXPECTATIONS



We understand very well how important this lifetime event is to you. In the months leading up to your wedding your dedicated Westin Wedding Specialist will listen closely to your vision and anticipate your needs to ensure that every element of your celebration is distinctly you.

When the big day arrives, you'll be able to relax and revel in the joy of a perfectly executed celebration.

We work closely with the best photographers, event designers, florists and other professionals to create a wedding experience that's tailored to your personal style. Our goal is to exceed your expectations.

COCKTAIL HOUR

One hour hosted bar, preferred brand liquors, wines and beers
Selection of four butler-passed hors d'oeuvres

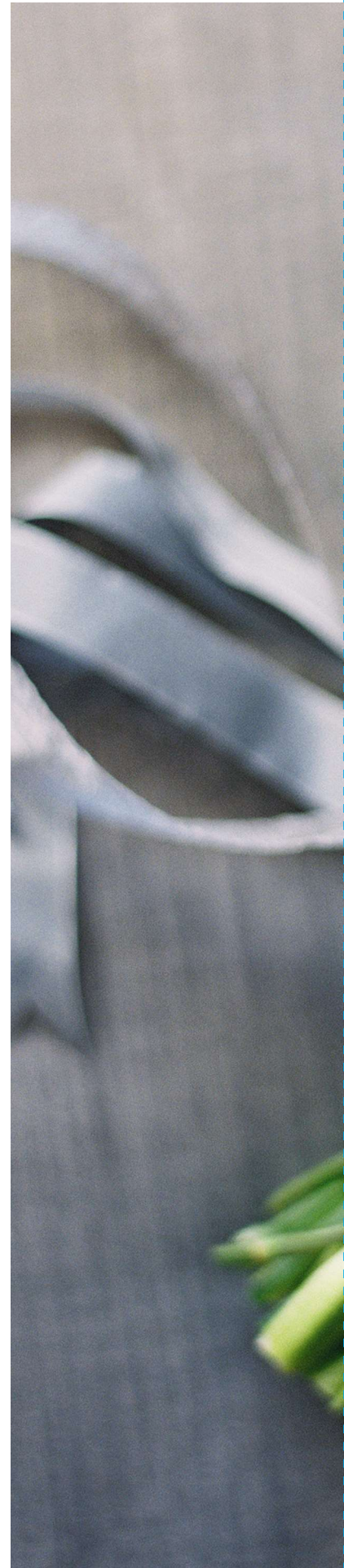
DINNER SERVICE

Three hour hosted bar, preferred brand liquors, wines and beers
Three course dinner
Late night snack station for half of your guests
Starbucks® coffee service

WITH OUR COMPLIMENTS

A personalized wedding menu tasting for up to four guests
Dance floor and riser for your entertainment needs
Floor length linens in three choice colors
Custom Westin chairs
Cake cutting
Preferred sleeping rate for out of town guests
Overnight suite accommodations for the Couple
Champagne toast for all attendees

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity and/or other contracted fees.





COCKTAIL HOUR



Our experienced culinary team is excited about being able to create an elegant cocktail hour for you and your guests



Top: Kristen Taylor Photography
Bottom: Photograph © Blaine Siesser

Passed Hors D'oeuvres

PACKAGE INCLUDES CHOICE OF A TOTAL OF FOUR COLD/HOT SELECTIONS

COLD CANAPÉS

Mushroom bruschetta, pesto goat cheese
Red and yellow tomato bruschetta, herb ricotta
Goat cheese piperade tartlet
Chilled gulf shrimp shooter, cocktail sauce
Poached maine lobster salad on gougère
Seared day boat tuna crostini, wasabi cream
Shrimp canapés, dill cream cheese
Antipasto skewer, aged balsamic vinaigrette
Smoked chicken, bleu cheese mousse, cherry compote on walnut bread
Truffled devil eggs, chives
Steak Tartare Cone, traditional garnish, roasted garlic lemon aioli, micro bull's blood add 1.00
Tuna Tartare Cone, wasabi aioli, micro cilantro add 1.00
Foie Gras Macaroon, strawberry pepper jam add 2.00
Caprese Miniature Cone, whipped burrata, fresh tomato and basil

HOT CANAPÉS

Crisp vegetarian spring rolls, sweet and sour sauce
Three cheese quesadillas, salsa verde
Spanakopita, lemon yogurt
Vegetarian pot stickers, dragon sauce
Brie cheese, apple and walnut filo cup
Wild mushroom phyllo cup
Thai chicken sate, peanut dipping sauce
Coconut chicken tender, sesame-orange sauce
Chicken quesadilla, roasted tomato salsa
Miniature reuben on marble rye
Teriyaki beef skewer
Kosher beef frank in a blanket, honey mustard
Miniature beef wellington, bearnaise sauce
New England crab cakes, rémoulade sauce
Braised Short Rib Taco, chipotle crema, queso fresco, micro cilantro add 1.00
Lobster Corn Dog, Whole grain mustard aioli add 2.00

FOUR-COURSE DINNER



After enjoying your cocktail hour, your guests will make their way into the ballroom to savor the rest of their evening. You may select one item from each of the following courses. All selections are accompanied with fresh rolls and butter.



Photograph © Blaine Siesser

SALADS

WBC Garden

Field greens, artichoke hearts, tomatoes, black olives, cucumbers, carrot julienne, sherry Dijon vinaigrette

Michigan

Mixed baby lettuces, crumbled bleu cheese, toasted walnuts, Michigan dried cherries, red raspberry vinaigrette.

Poached Pear

Mesculin Greens, shaved goat cheese, pomegranate seeds, shaved fennel, stone ground mustard vinaigrette add 2.00

Caprese

Creamy burrata, vine ripe tomatoes, basil emulsion, salad sensations, balsamic vinaigrette add 3.00

Spinach

Baby leaf spinach, candied pecans, marinated portabella mushrooms, shaved manchego, sundried tomato vinaigrette add 2.00

PASTA COURSE

Beet and Goat Cheese Ravioli

Golden raisins, sage brown butter 10 per person

Potato Gnocchi

Tomato cream, baby spinach, caramelized peppers and onions 10 per person

Penne Pasta, Mushroom Bolognese

Shaved Parmesan 8 per person

ENTREES

Spinach and Boursin Stuffed Chicken Breast

Whipped potatoes, tarragon mushroom sauce 110

Roasted Airline Chicken Breast

Seasonal inspired risotto, seasonal vegetable 105

Pan Roasted Canadian Salmon

Wild rice pilaf, chardonnay-dill sauce 115

Seared Floridian Grouper

Sweet corn, seasonal mushrooms, leek fondue, haricot verts, pinot noir sauce 125

Red Wine Braised Short Rib

Carrot puree, roasted pearl onions, sugar snap peas, and an jus lie 120

Portabella Mushroom Ravioli

Julienne vegetables, toasted pine nuts, roasted red pepper alfredo 105

Prime Beef Filet

Whipped potatoes, cabernet bordelaise sauce 139

Petite Filet and Roasted Chicken Breast

Petite filet with cabernet bordelaise, roasted chicken, cipollini onion, thyme supreme dauphinois potato 135

Petite Filet and Alaskan Halibut

Petite filet Maytag bleu cheese crust, wild caught Alaskan halibut, port wine sauce duchess potatoes 145

Petite Filet and Gulf Shrimp

Petite filet, truffled bordelaise, shrimp scampi, lemon, garlic, tomato butter sauce 148

Petite Filet and Canadian Salmon

Petite filet, portabella mushroom ragout, pan roasted salmon, grain mustard aioli, fingerling potato lyonnaise 140

DESSERT

Cake Pops

Confetti, Red Velvet, and Carrot 42 per dozen

Cheese Cake Pops

Vanilla Bean, Milk Chocolate, Raspberry, Dark Chocolate

Lemon, White Chocolate 48 per dozen

Miniature Ice Cream Cones

Chocolate, Vanilla, Strawberry 36 per dozen

Specialty Ice Cream (choice of 3) 42 per dozen

Assorted French Pastries 48 per dozen

Dessert Shooters

Strawberry Short Cake, Chocolate Brownie, Lemon Blueberry 48 per dozen

Sundae and Waffle Bar 20 per person

Vanilla and Chocolate Ice Cream, vanilla bean chantilly, cherries, brownie bites, confetti sprinkles, shaved chocolate, crushed peanuts, strawberries, crushed peanut butter cups, salted butterscotch, hot fudge. Made to order buttermilk mini waffles

Sweet Indulgence: Double chocolate brownies, butterscotch blondies, lemon squares, pecan tarts, candied nuts, Nestle® pure life bottled water, assorted Coke® products, freshly brewed Starbucks® regular, decaffeinated coffee, a selection of Tazo® teas 17 per person

Complimentary cake cutting.

Served with freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas

DELICIOUSLY ADAPTABLE



Treat your guests by adding
soup, intermezzo, or any of our
Late Night stations

SOUP COURSE 6

INTERMEZZO

Individual raspberry or lemon sorbet 4

Late Night

TRADITIONAL SLIDER STATION

Fresh baked bun, Kobe beef patties, caramelized onions,
American cheese, ketchup, mustard, mayonnaise and
pickles

PIZZA STATION

Margherita with mozzarella, tomato and basil
Barbeque Chicken, charred onions, cilantro, pepperjack
cheese
Pepperoni and Italian Sausage

DETROIT CONEY ISLAND STATION

All beef franks, Detroit brick chili, minced onions, ketchup
assorted mustards and relish

FRENCH FRY STATION

Each served with assorted aioli's, ketchup, and BBQ
sauces 12

Truffle Parmesan

Cajun

Sea Salt and Herb

GRILLED CHEESE STATION 12

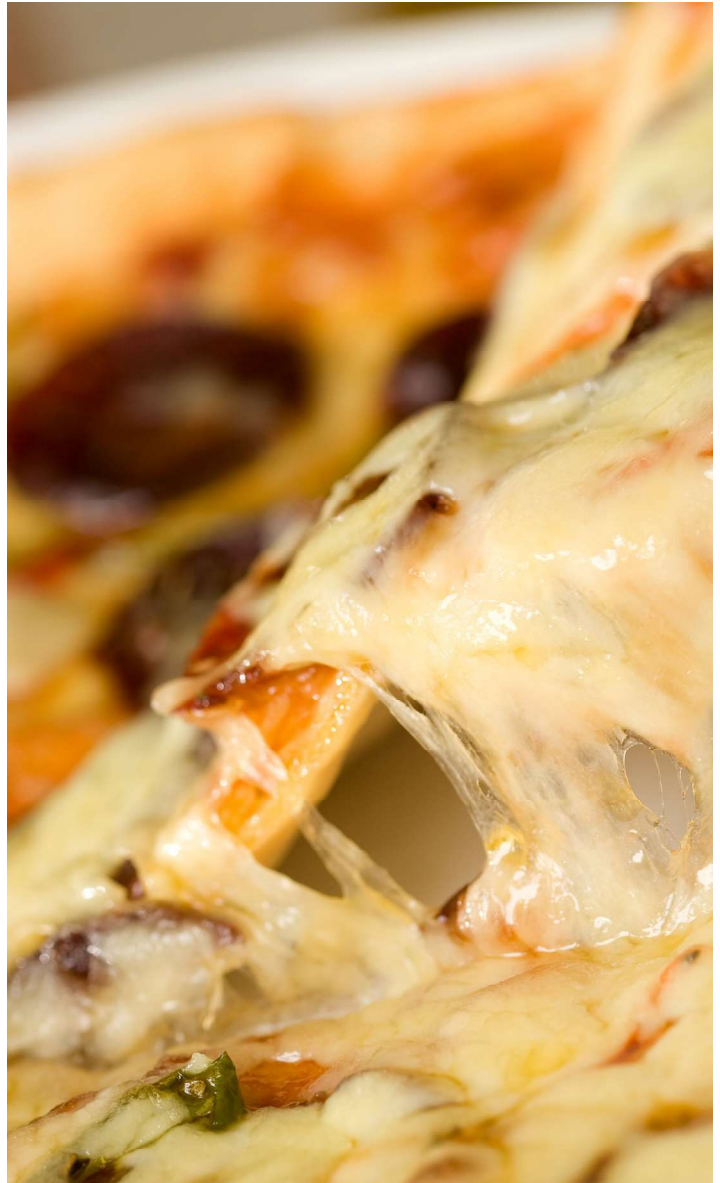
(CHOOSE 2)

Traditional on Sourdough

Brie, Roasted Apple Jam, Bacon, Rye

Italian Blend, Roasted Peppers and Onions, Marinara,
Herbed Focaccia

Sweet Cheese Blend, Aged Cheddar, Jalapeno Fig Spread,
Glazed Doughnut



Photograph © Blaine Siesser

Bar & Wine Service

PREFERRED BRANDS BAR - TIER 1 LEVEL

4-hour bar included in the package

Jim Beam®, Seagram's 7®, Johnny Walker Red®, Beefeater®, Smirnoff®, Bacardi®, Hennessy V.S.®, Sauza Gold®

House red and white wine
Selection of imported, domestic and craft beers
Assorted sodas, juice and mineral waters
8.00 per person for each additional hour

UPGRADED TIER 2

Jack Daniels®, Johnnie Walker Black®, Titos®, Bombay Sapphire®, Crown Royal Blended®, Jose Cuervo Gold®, Hennessy VSOP®, Bacardi Superior®

House red and white wine
Selection of imported, domestic and craft beers
Assorted sodas, juice and mineral waters
5.00 per person upgrade 9.00 per person for each additional hour

UPGRADED TIER 3

Makers Mark®, Glenfiddich 12 year®, Grey Goose®, Hendricks®, Jameson®, Flor de Cana®, Courvisior®, Patron®

House red and white wine
Selection of imported, domestic and craft beers
Assorted sodas, juice and mineral waters
15.00 per person upgrade 12.00 per person for each additional hour

WINE SERVICE

Wine service with dinner is an additional cost per bottle and is based upon consumption

House Wines
32 per bottle

Upgraded Tier Two Wines
36 per bottle

The Westin Book Cadillac encourages safe and responsible alcohol consumption

EXTRA SPECIAL



BARTENDER FEES

The fee is 150 per bartender
One bartender per 100 guests is required

COAT CHECK

If desired, you may hire an attendant for 175 or 2 per coat, whichever fee is greater

PARKING

You will receive a discounted parking rate for hosting your event at the Westin. You may choose to self-park or valet park
Valet parking - daily 15, overnight 25

DEPOSIT AND PAYMENT

5,000.00 deposit is due at the time of signing the contract.
Scheduled deposits will follow until the total of your food and beverage minimum is met.
Estimated payment is due in full 14 days prior to the wedding.
The remaining balance is due upon completion of the event.

Just a reminder: parking, coat check options and bartender service fees should be reviewed and considered in the total cost of your event. Please contact your Westin Wedding Specialist with any questions.