

# THE WESTIN

TAMPA BAY

## Three Course Prix-Fixe Lunch

### 1<sup>st</sup> Course

served with warm rolls and olive oil  
(pre-selected, choice of one)

#### **Warm Spinach Salad**

cranberries, bacon vinaigrette, shaved red onion

#### **Market Green & Pear Salad**

spiced pecans, pears, champagne vinaigrette

### 2<sup>nd</sup> Course

(pre-selected, choice of one)

#### **Grilled Scottish Salmon**

warm sticky rice, lemongrass bok choy

#### **Southern Rubbed Roast Chicken**

sautéed asparagus, sweet potato gnocchi, sage essence

#### **Petite Filet**

olive oil poached fingerling potatoes, roast butternut squash, red onion glaze

### 3<sup>rd</sup> Course

#### **Pastry Chef's Holiday Dessert Selection**

Served with coffee & tea service and warm apple cider with dessert

**\$35 per person**

Menu is priced for Lunch portion entrées. Lunch Menu available from 11am-3pm only.  
Vegetarian and gluten-free options available upon request.

All pricing is per person unless noted otherwise. Prices are exclusive of 24% taxable service charge and 8.5% state sales tax.



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## Plated Dinner

### Cocktail Hour

butler-passed hors d'oeuvres  
(one hour of service)

Wild Mushroom Quiche with Chipotle Aioli • Tuna Tartare with Crisp Wonton and Spicy Aioli  
Roma Tomato and Mozzarella Crostini • Mini Beef Wellington

### 1<sup>st</sup> Course

served with warm rolls and olive oil  
(pre-selected, choice of one)

#### **Sweet Shrimp Bisque**

mascarpone vanilla crème

#### **Warm Spinach Salad**

cranberries, bacon vinaigrette, shaved red onion

#### **Market Greens & Pear Salad**

spiced pecans, pears, champagne vinaigrette

### 2<sup>nd</sup> Course

(pre-selected, choice of one)

#### **Grilled Scottish Salmon**

cauliflower puree, rainbow chard, burre rouge

#### **Sea Salt Brined Chicken**

sardinian couscous risotto, cured lemons, candied brussels sprout petals

#### **Filet Mignon with Lobster Hollandaise**

green and white asparagus, chèvre potato puree, maine lobster hollandaise

#### **Seasonal Market Fish**

artichoke barigoule, sun choke puree

### 3<sup>rd</sup> Course

(pre-selected, choice of one)

#### **Cranberry Cheesecake**

#### **Warm Caramel Apple Bread Pudding**

#### **Chocolate Raspberry Torte**

#### **Chocolate Hazelnut Cake**

#### **Poached Pear**

#### **Holiday Cookies and Petit Fours**

Served with coffee & tea service and warm apple cider with dessert

**\$70 per person**

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## Dinner Buffet

### Soup

**Sweet Shrimp Bisque**  
mascarpone vanilla crème

### Salad

(pre-selected, choice of one)

**Meyer Lemon Caesar Salad**  
baby romaine lettuce and shaved parmesan cheese, w house made croutons

**Butter Lettuce Salad**  
candy striped beets, maytag bleu cheese, and white balsamic vinaigrette

### Entrée

(pre-selected, choice of two)

**Cedar Plank Grilled Salmon**  
star anise and pineapple glaze

**Butterscotch Short Rib Ragout**  
crispy sweet potatoes, verjus bordelaise

**Beef Tenderloin\***  
roasted shallot demi

**Wild Mushroom Pasta**  
sugar snap peas, basil, and truffle essence

**Oven Roasted Chicken**  
coq au vin

### Sides

(pre-selected, choice of three)

**Garlic and chive mashed potatoes**

**Roasted baby vegetables**

**Cornbread and cranberry stuffing**

**Sweet potato au gratin**

**Grilled asparagus**

### Sweet Ending

**Pastry Chef's Seasonal Dessert Selection**

Served with coffee & tea service and warm apple cider with dessert

**\$65 per person**

**\*\$70 for tenderloin option**

### **Chef's Carving Station Dinner Enhancements\***

Cuban Style Roasted Pork Loin: \$8 per person

Slow Roasted Turkey Breast served with Honey Mustard and Cranberry Relish: \$6.75 per person

Sugar-Cured Virginia Ham, Brown Sugar Bourbon Glaze, House Apple Butter, Whole Grain Mustard Aioli: \$8 per person

\*Chef Attendant required. Menu pricing does not include a \$75 per Chef Attendant.

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## Holiday Hors D'oeuvres Reception

### **Butler Passed Hors D'oeuvres**

(one hour of service)

#### **Roma Tomato and Mozzarella Crostini**

with a chiffonade of basil and balsamic vinegar

#### **Tuna Tartare**

with crisp wonton and spicy aioli

#### **Shrimp Cocktail**

house-made cocktail sauce, served in individual glassware

#### **Butterscotch Braised Short Rib Sliders**

crispy shallots, whole grain mustard aioli

#### **Grilled Chicken Satays**

sweet chili glaze

### **Food Displays and Stations**

#### **Vegetable Crudit  and Cheese Display**

crudit  of baby carrots, asparagus, cherry tomatoes, fresh herb dip accompanied with international cheeses, grapes, french bread, lavosh, and Carr's water crackers

#### **Risotto Bar**

saffron risotto with andouille sausage and roasted red peppers  
wild mushroom risotto with grilled asparagus and pecorino

#### **Pasta Station\***

wild mushroom pasta with saut ed mushrooms and a light herb cream sauce  
cavatelli and grilled chicken tossed in a pesto cream sauce

#### **Chef's Carving Station\***

(pre-selected, choice of one)

Cuban Style Roasted Pork Loin

Slow Roasted Turkey Breast served with Honey Mustard and Cranberry Relish

Sugar-cured Virginia ham, brown sugar bourbon glaze, house apple butter, whole grain mustard aioli

#### **Dessert Display**

Pastry Chef's selection of mini holiday inspired desserts including holiday cookies and petit fours

Served with coffee & tea service and warm apple cider

**\$65 per person**

\*Chef Attendant required. Menu pricing does not include a \$75 per Chef Attendant.

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# THE WESTIN

TAMPA BAY

## Bar Packages

All bar packages include choice of brand level liquors and wines, domestic beers, import beers, soft drinks, bottled water, fruit juice and mixers

### FAMILIAR BRANDS PACKAGE

bourbon: jim beam white label  
scotch: dewar's red label  
vodka: smirnoff  
gin: beefeater  
whiskey: segram's seven  
tequila: sauza silver  
rum: cruzan  
white zinfandel: beringer  
chardonnay: beaulieu vinyard "century cellars"  
merlot: red diamond  
cabernet sauvignon: beaulieu vinyard "century cellars"  
sparkling: ruffino, prosecco  
2 hours: \$25 3 hours: \$33 4 hours: \$40

### FAVORITE BRANDS PACKAGE

bourbon: jack daniel's  
scotch: johnnie walker black label  
gin: bombay sapphire  
whiskey: crown royal  
vodka: absolut  
tequila: jose cuervo gold  
rum: bacardi superior  
white zinfandel: banfi centine, rose  
chardonnay: magnolia grove  
merlot: beringer founder's estate  
cabernet sauvignon: magnolia grove  
sparkling: chandon, brut  
2 hours: \$29 3 hours: \$37 4 hours: \$44

### APPRECIATED BRANDS

bourbon: four roses  
scotch: dewar's white label  
gin: tanqueray  
whiskey: crown royal  
vodka: kettle one  
tequila: 1800 reposado  
rum: captain morgan original spiced  
white zinfandel: banfi centine, rose  
chardonnay: magnolia grove  
merlot: beringer founder's estate  
cabernet sauvignon: magnolia grove  
sparkling: chandon, brut  
2 hours: \$31 3 hours: \$40 4 hours: \$48

\*add an assortment of craft beer to any package for \$3 per person

Beer and Wine Only Packages Available Upon Request

All bar packages require (1) Bartender per 50 guests.

Menu pricing does not include a Bartender fee of \$100 for 4 hours of service.

All pricing is per person unless noted otherwise. Prices are exclusive of 24% taxable service charge and 8.5% state sales tax.



# THE WESTIN

TAMPA BAY

## Hosted Bar

All bar packages include choice of brand level liquors and wines, domestic beers, import beers, soft drinks, bottled water, fruit juice and mixers

### FAMILIAR BRANDS • \$8

bourbon: jim beam white label  
scotch: dewar's white label  
vodka: smirnoff  
gin: beefeater  
whiskey: seagram's seven  
tequila: sauza silver  
rum: cruzan

### FAVORITES BRANDS PACKAGE • \$9

bourbon: jack daniel's  
scotch: johnnie walker black label  
gin: bombay sapphire  
whiskey: crown royal  
vodka: absolut  
tequila: jose cuervo gold  
rum: bacardi superior

### APPRECIATED BRANDS • \$11

bourbon: four roses  
scotch: johnnie walker white label  
gin: tanqueray  
whiskey: crown royal  
vodka: kettle one  
tequila: 1800 reposado  
rum: captain morgan original spiced

### FAMILIAR AND FAVORITE WINE • \$8

white zinfandel: beringer  
chardonnay: beaulieu vineyard "century cellars"  
merlot: red diamond  
cabernet sauvignon: beaulieu vineyard "century cellars"  
sparkling: ruffino, prosecco

### APPRECIATED WINES • \$9

white zinfandel: banfi centine, rose  
chardonnay: magnolia grove  
merlot: beringer founder's estate  
cabernet sauvignon: magnolia grove  
sparkling: chandon, brut

### DOMESTIC BEER • \$5

budweiser  
bud light  
miller lite

### IMPORTED BEER • \$6

heineken  
amstel light  
corona extra

### NON-ALCOHOLIC • \$5

st. pauli n.a.

### SOFT DRINKS • \$4

assorted Pepsi products

### BOTTLED WATER • \$5

acqua panna® natural spring water  
san pellegrino® sparkling water

\*add an assortment of craft beer for \$10 per drink

All bar packages require (1) Bartender per 50 guests.

Menu pricing does not include a Bartender fee of \$100 for 4 hours of service.

All pricing is per drink unless noted otherwise. Prices are exclusive of 24% taxable service charge and 8.5% state sales tax.





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## Cash Bar

All bar packages include choice of brand level liquors and wines, domestic beers, import beers, soft drinks, bottled water, fruit juice and mixers

### FAMILIAR BRANDS • \$9

bourbon: jim beam white label  
scotch: johnnie walker red label  
vodka: smirnoff  
gin: beefeater  
whiskey: seagram's seven  
tequila: sauza silver  
rum: cruzan

### FAVORITES BRANDS PACKAGE • \$10

bourbon: jack daniel's  
scotch: johnnie walker black label  
gin: bombay sapphire  
whiskey: crown royal  
vodka: absolut  
tequila: jose cuervo gold  
rum: bacardi superior

### APPRECIATED BRANDS • \$12

bourbon: four roses  
scotch: johnnie walker white label  
gin: tanqueray  
whiskey: crown royal  
vodka: kettle one  
tequila: 1800 reposado  
rum: captain morgan original spiced

### FAMILIAR AND FAVORITE WINE • \$9

white zinfandel: beringer  
chardonnay: beaulieu vineyard "century cellars"  
merlot: red diamond  
cabernet sauvignon: beaulieu vineyard "century cellars"  
sparkling: ruffino, prosecco

### APPRECIATED WINES • \$10

white zinfandel: banfi centine, rose  
chardonnay: magnolia grove  
merlot: beringer founder's estate  
cabernet sauvignon: magnolia grove  
sparkling: chandon, brut

### DOMESTIC BEER • \$6

budweiser  
bud light  
miller lite

### IMPORTED BEER • \$7

heineken  
amstel light  
corona extra

### NON-ALCOHOLIC • \$6

st. pauli n.a.

### SOFT DRINKS • \$4

assorted Pepsi products

### BOTTLED WATER • \$5

acqua panna® natural spring water  
san pellegrino® sparkling water

\*add an assortment of craft beer for \$11 per drink

All bar packages require (1) Bartender per 50 guests.  
Menu pricing does not include a Bartender fee of \$100 for 4 hours of service.



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## GENERAL INFORMATION/STANDARD TERMS AND CONDITIONS FOR BANQUETS, RECEPTIONS AND PRIVATE FUNCTIONS

### MENU SELECTION

Menu selections are requested two weeks prior to the event. For all events booked less than two weeks, menu selection and arrangements will be requested at the time of booking.

### DEPOSITS AND PAYMENT

A payment schedule will be arranged and stated in all contracts. This applies unless credit has been established and approved by the hotel's accounting department. The Westin Tampa Bay does not direct bill any social functions, (i.e., holiday parties, weddings, political functions, reunions, or trade shows). Final payment of all social events will be required two weeks prior to the date of the event, and the payment must be made with a cashier's check, cash, or credit card.

### FUNCTION ROOMS

The Westin Tampa Bay reserves the right to substitute and alternate function rooms should the projected attendance fall below the original estimate.

### LIABILITY

The Westin Tampa Bay will not be responsible for any material or equipment left in the banquet room before, during, or following the event.

### GUARANTEE

Guarantee Defined: The exact number of people attending any given food and beverage event. Guarantees are due three (3) full business days prior to an event, no later than 10am. For any events occurring on Monday, Tuesdays or Wednesday, guarantees are due the previous Friday by 10am. The Westin Tampa Bay prepares 3% above the guarantee. At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served.

### TAX AND SERVICE CHARGE

Prevailing Florida state sales tax of 8.5% will apply to all transactions. A taxable service charge of 24% will be added to all food, beverage, room rental, set up fee and audio visual equipment charges.

### CONDUCT OF EVENT

Client agrees to conduct the event in an orderly manner in full compliance with applicable laws and regulations. Client assumes full responsibility for the conduct of all persons in attendance at the event and for any damage done to any part of Hotel's premises by Client, Client agents, invitees, employees, or independent contractors hired by Client.

### RENTAL AND LABOR CHARGES

Rental charges apply to all rooms used booked through the Sales Department. For meal functions with less than 20 guests, a service charge of \$150.00 will be assessed. This fee will be waived for events taking place in AQUA Bar & Grille. Changes to the setup of a meeting room on the day of the event will be assessed with a \$200.00 labor fee. All prices quoted are based on normal service time. If your function is scheduled to begin at a particular time and delayed, the Westin Tampa Bay reserves the right to add an appropriate charge to cover our extra expenses.

### SPECIAL CONDITIONS

No food or beverage of any kind will be permitted to be brought into the hotel by the patron, guest or invitees without special permission from the hotel.

### DISPLAYS AND DECORATIONS

Client Property: All displays and /or decorations proposed by Client will be subject to the prior written approval of Hotel in each instance. Any personal property of Client or Client's guest, vendor or invitees brought onto Hotel premises and left thereon, either prior to or following the event, will be at the sole risk of Client. The Hotel will not be liable for any loss or damage to this property for any reason.