


The Westgate Hotel





WESTGATE

Weddings



Congratulations on your recent engagement!

At The Westgate Hotel, we are dedicated to making your dreams become reality. Whether you're seeking a memorable event shared with many friends and family or a more intimate affair, our dedicated professionals are excited to create a flawless, unforgettable occasion for you.

Executive Chef Fabrice Hardel and his culinary team will astound you with gracious service and delectable cuisine.

Let us pamper you with elegance and luxury by creating a day to be enjoyed and remembered for many years to come.

Sincerest regards,

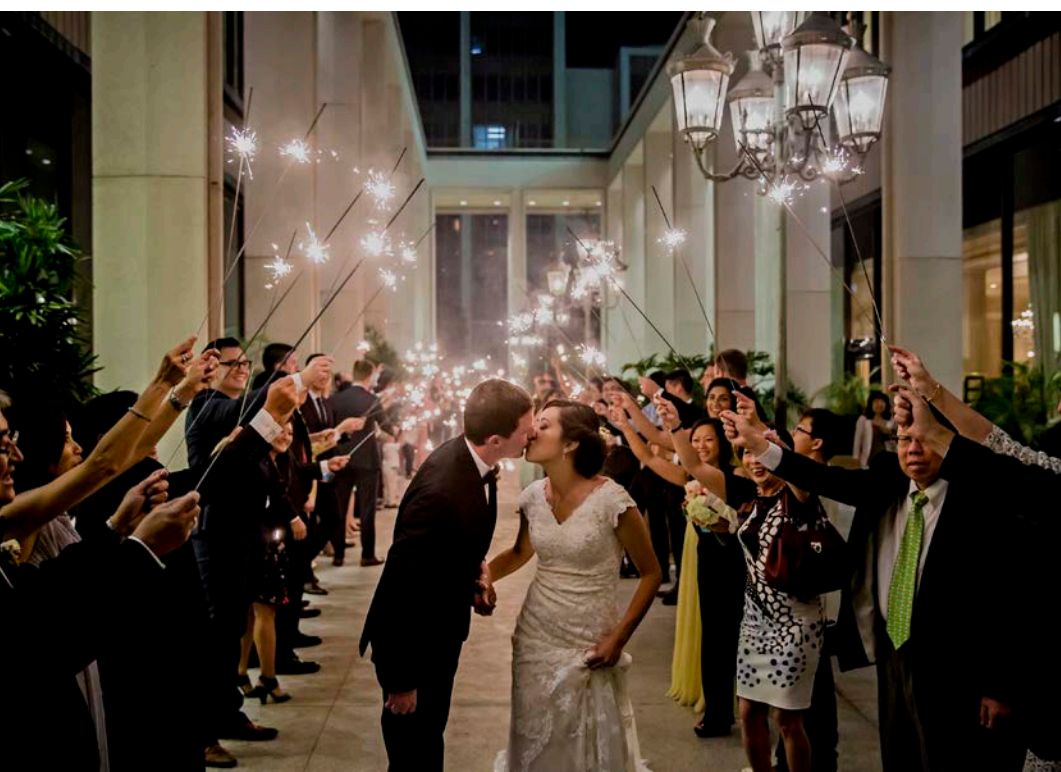
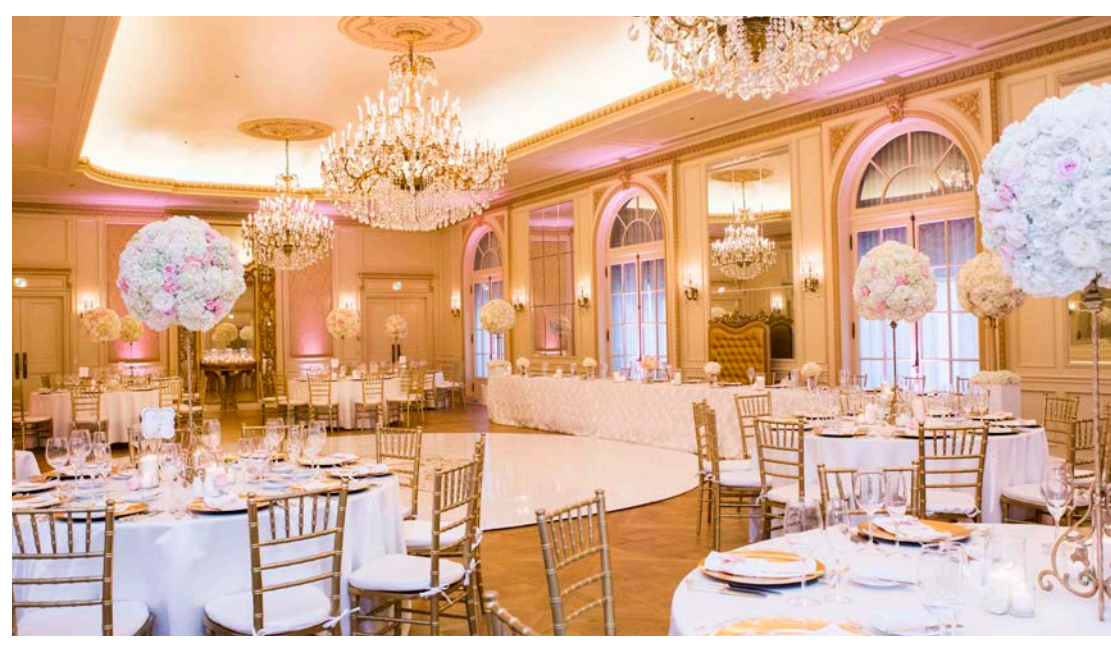
Vanessa Sáenz
Sales Manager

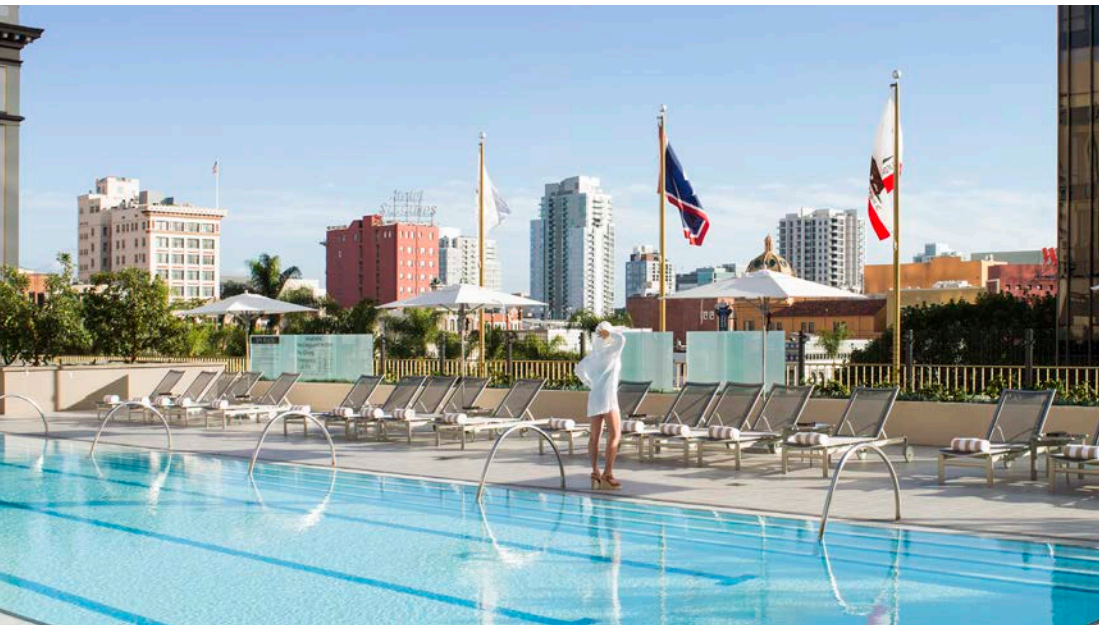


Timeless Elegance

The Westgate offers a unique venue for that memorable occasion. Our Catering Manager is pleased to design a flawless event customized to your dreams.

WEDDING CATERING MANAGER: 619.557.3625





Westgate Weddings

ALL WEDDING PACKAGES INCLUDE:

TASTING MENU

BRIDAL SUITE

CHAMPAGNE & CHOCOLATE COVERED STRAWBERRIES

MIDNIGHT MEAL FOR BRIDE & GROOM

BREAKFAST IN BED

ROOM RENTAL FOR RECEPTION WAIVED

STANDARD LINENS

NO SET-UP FEE FOR RECEPTION SITE

OVERNIGHT VALET PARKING FOR BRIDE & GROOM

IN ADDITION WE OFFER:

SPECIAL ROOM RATES FOR YOUR WEDDING GUESTS

PARKING RATES FOR YOUR GUESTS

PACKAGES



Le Classique

THREE BUTLER PASSED HORS D'OEUVRES
POL CLEMENT, BLANC DE BLANC, FRANCE, CHAMPAGNE TOAST
BV CABERNET SAUVIGNON AND CHARDONNAY - SERVED WITH DINNER

TWO COURSE MENU

MENU SUGGESTION

THE WESTGATE SALAD
Red and Green Pear Salad, Belgian Endive,
Roquefort Cheese and Balsamic Dressing

BUTTER BASTED RIBEYE STEAK
Potato Puree, Haricot Vert, Pearl Onion, Béarnaise Sauce,
Beef Tenderloin King Oyster Mushroom, Yukon Gold Potato Gratin, Rossini Sauce

\$105 PER PERSON*

Cake Cutting Fee \$2.5 per Person Additional

*TAX / GRATUITY ADDITIONAL | SUBJECT TO CHANGE / AVAILABILITY

PACKAGES



Le Royal

THREE BUTLER-PASSED HORS D'OEUVRES
POL CLEMENT, BLANC DE BLANC, FRANCE, CHAMPAGNE TOAST
BOGLE CHARDONNAY/DE LOACH PINOT NOIR - SERVED WITH DINNER
ONE HOUR DELUXE HOSTED BAR
TWO COURSE MENU

MENU SUGGESTION

DAY BOAT SEA SCALLOP
Sweet Yellow Corn, Parmesan Reggiano Gnocchi, Shaved Truffle

VEAL TENDERLOIN
Macaire Potato, Glazed Baby Turnip, Sage Jus

\$130 PER PERSON*

Cake Cutting Fee \$2.5 per Person Additional

*TAX / GRATUITY ADDITIONAL | SUBJECT TO CHANGE / AVAILABILITY

PACKAGES



Le Majestique

THREE BUTLER-PASSED HORS D'OEUVRES
POL CLEMENT, BLANC DE BLANC, FRANCE, CHAMPAGNE TOAST
J. LOHR CHARDONNAY/WILLIAM HILL CABERNET - SERVED WITH DINNER
ONE HOUR PREMIUM HOSTED BAR
THREE COURSE MENU

MENU SUGGESTION

SEAFOOD CHOWDER
Bay Shrimp, Scallop, Manila Clams and Burgundy Black Truffle

ARTISAN SALAD
Butternut Squash Confit, Macadamia Nuts, Duck Prosciutto, Apple Cider Vinaigrette

BEEF TENDERLOIN
King Oyster Mushroom, Yukon Gold Potato Gratin, Rossini Sauce

\$150 PER PERSON*

Cake Cutting Fee \$2.5 per Person Additional

*TAX / GRATUITY ADDITIONAL | SUBJECT TO CHANGE / AVAILABILITY

RECEPTIONS

COLD HORS D'OEUVRES

SEARED AHI TUNA, WASABI AIOLI, PAPAYA CHUTNEY ON BRIOCHE

BLACK TIGER SHRIMP, CILANTRO CREAM CHEESE

AHI TUNA TARTAR, CURRIED AVOCADO, PONZU, MIZUNA

WAGYU BEEF CARPACCIO, PARMESAN REGGIANO, TRUFFLE

MAINE LOBSTER MEDALLION, CUCUMBER, CITRUS MAYONNAISE

CRAB SALAD, MANGO SALSA, HERB REMOULADE

SMOKED SALMON TARTAR, DILL CREME FRAICHE, LIME ZEST

HAMACHI SASHIMI, GREEN PAPAYA SALAD, SWEET SOY SAUCE

BAY SCALLOP, CEVICHE, KEY LIME, CILANTRO

TOMATO BRUSCHETTA, PARMESAN REGGIANO, ARUGULA

POACHED BLACK MISSION FIG, PANCETTA, GORGONZOLA CHEESE

HEIRLOOM CHERRY TOMATO AND MOZZARELLA ON A SKEWER

HUMBOLDT FOG GOAT CHEESE WITH SUN DRIED TOMATO AND BASIL

DOMESTIC CAVIAR, POTATO ESPUMA, CRÈME FRAÎCHE

PROSCIUTTO WRAP ASPARAGUS, SUN DRIED TOMATO AIOLI

RECEPTIONS

HOT HORS D'OEUVRES

GRILLED DAY BOAT SCALLOP WRAPPED IN HONEY CURED BACON

MINI BRIE AND CANDIED WALNUT TURNOVER

BAKED ARTICHOKE HEART, CREAM CHEESE AND PARMESAN REGGIANO

DUNGENESS MINI CRAB CAKE WITH PAPAYA AND CILANTRO CHUTNEY

MINI BEEF WELLINGTON WITH FOIE GRAS AND WILD MUSHROOM MOUSSE

SPANIKOPITA, BABY SPINACH AND FETA CHEESE WRAPPED IN FILO

VEGETABLE POT STICKERS WITH PONZU SAUCE

GINGER MARINATED CHICKEN AND BEEF SATAY WITH PEANUT SAUCE

LOLLY POP LAMB CHOP, MINT AND BALSAMIC VINEGAR REDUCTION

VEGETABLE SPRING ROLL WITH SWEET AND SOUR SAUCE

BRAISED KOBE SHORT RIB, CRIMINI MUSHROOM, PEARL ONION

CRAB WONTON, DUNGENESS CRAB, CREAM CHEESE, GREEN AND RED ONION

BURGUNDY ESCARGOT VOL AU VENT, PERNOD, GARLIC PARSLEY BUTTER

COCONUT SHRIMP, WASABI MAYONNAISE DIP

BRISKET SLIDER, PROVOLONE CHEESE, CARAMELIZED ONIONS

MINI PIZZA, HEIRLOOM TOMATOES, PROSCIUTTO, MOZZARELLA, PESTO

ASSORTED MINI QUICHE, SPINACH, CHEESE, BACON, MUSHROOM

HUITLACOCHÉ MINI TAMALES, TOMATILLO SALSA, CREMA MEXICANA

HUMBOLDT FOG GOAT CHEESE, TRUFFLE HONEY ON BRIOCHE

QUAIL EGG BENEDICT, KING CRAB, LEMON HOLLANDAISE

BAJA PRAWN EMPENADA, CHIMICHURI SALSA

WAGYU BEEF SLIDER, GRUYÈRE, SWEET ONION PURÉE, PANCETTA

PLATED DINNER

SOUP SELECTION

ROASTED HEIRLOOM TOMATO SOUP
Basil Crème Fraîche

WILD MUSHROOM BISQUE
Parmesan Puff and Black Truffle Essence

ALASKAN KING CRAB AND MISO SOUP
Coriander, Ginger, Tofu and Spring Onion

CIOPPINO
Mediterranean Fish Soup, Saffron Tomato Broth, Garlic Aioli

BUTTERNUT SQUASH AND JULIAN APPLE VELOUTÉ
Short Ribs “Sous Vide”, Mustard Seed Oil

CREAM OF BROCCOLI
Crème Fraiche and Point Reyes Blue Cheese Biscuit

SEAFOOD CHOWDER
Bay Shrimp, Scallop, Manila Clams and Burgundy Black Truffle

THAI CURRY LOBSTER BISQUE
Lobster Medallion, Baked in Puff Pastry

ROASTED SWEET CORN CHOWDER
Pancetta, Guajillo Chile, Cilantro

WHITE ASPARAGUS VICHYSOISE
Hackleback Caviar

PLATED DINNER

SALAD SELECTION

ARTISAN SALAD
Butternut Squash Confit, Macadamia Nuts, Duck Prosciutto, Apple Cider Vinaigrette

KENTER CANYON FARM BABY LETTUCE
San Daniel Prosciutto and Cantaloupe Melon
Shaved Manchego, Port Wine Reduction

BABY ARUGULA SALAD
Goat Cheese, Roasted Baby Beets, Black Mission Fig and Cranberries

WINE RIPPED TOMATO SALAD AND MOZZARELLA
Baby Rocket Salad, Basil, Aged Balsamic,

FARMER'S MARKET BABY GREENS
Heirloom Cherry Tomatoes, French Radish, Pancetta, Quail Egg

BABY SPINACH AND ARUGULA SALAD
Asian Pears, Pomegranate, Gorgonzola Cheese, Pecan Nuts, and Champagne Vinaigrette

GRILLED BABY ROMAINE HEART AND BABY CORN
Baby Corn, Teardrop Tomatoes, Cilantro Vinaigrette, Shaved Parmesan Reggiano

THE WESTGATE SALAD
Red and Green Pear Salad, Belgian Endive, Roquefort Cheese and Balsamic Dressing

CAESAR SALAD
Artisan Romaine Hearts, Sourdough Garlic Croutons and Parmesan Reggiano Chip

ICEBERG WEDGE
Mango, Jicama, Avocado, Bean Sprout, Mango Miso Vinaigrette

PETITE ARTISAN LETTUCE AND WARM GOAT CHEESE
Black Mission Figs, Pancetta, Pine Nuts, Grapes, Aged Balsamic Vinegar

PLATED DINNER

COLD APPETIZER SELECTION

DAY BOAT SEA SCALLOP

Shaved Fennel, Zucchini Tempura, Grapefruit Gastrique

BIG EYE AHI TUNA SASHIMI

Wasabi, Watermelon Radish, Sweet Soy Sauce, Passion Fruit Vinaigrette

BAJA PRAWN COCKTAIL

Jicama, Cucumber, Guacamole, Chipotle Cocktail Sauce

ALASKAN KING CRAB

Green Papaya, Apple Granny Smith, Mango Miso Dressing, Cilantro

PROSCIUTTO DI PARMA

Cantaloupe "Sous Vide" Black Mission Fig, Sandeman Port Wine

* BUTTER POACHED MAINE LOBSTER

Asparagus Tagliatelle Salad, Citrus Marmalade, Lemon Sabayon

* HUDSON VALLEY DUCK TRIO

Prosciutto Mache Hazelnut – Torchon Brioche – Consommé Truffle

** \$6 Additional*

PLATED DINNER

HOT APPETIZER SELECTION

CATALINA SPOT PRAWNS, PESTO RISOTTO

Roasted Heirloom Cherry Tomato and Smoked Tomato Coulis

ALASKAN KING CRAB CAKE, SAFFRON LEEK FONDUE

Lobster Coulis and Lemon Grass Cappuccino

KUROBUTA PORK BELLY

Butternut Squash Mousseline, Mini Crown Kale, Maui Sweet Onion

BRAISED SHORT RIB TORTELLINI

Hudson Valley Foie Gras, Tiny Turnips and Carrots, Fontina Cheese

DAY BOAT SEA SCALLOP

Sweet Yellow Corn, Parmesan Reggiano Gnocchi, Shaved Truffle

* ROASTED SQUAB

Granny Smith Apple Tatin, Chestnut Purée, Herb Salad

* ½ MAINE LOBSTER THERMIDOR

Maitake Mushroom, Grilled Leek, Lobster Bisque, Hollandaise

** \$6 Additional*

PLATED DINNER

INTERMEZZO SELECTION

MOET & CHANDON CHAMPAGNE GRANITE AND RASPBERRY GELÉE

GREY GOOSE GRANITE
Flavored with Lemon Zest and Mint

GREEN APPLE SORBET
Apple Chip and Calvados

BLOOD ORANGE AND CAMPARI SORBET

GREEN TEA AND GINJO-SHU SAKE GRANITE

CHAMBORD AND PISTACHIO SORBET

MARGARITA SORBET
Candied Lime Zest

PLATED DINNER

ENTRÉE SELECTION

BRANZINO
Mascarpone Risotto, Broccolini, Grilled Artichoke

CEDAR ROASTED ATLANTIC SALMON
Roasted Fingerling Potatoes, Swiss Chard

ATLANTIC SALMON
Green Tea Soba Noodle, Bamboo Shoot, Spring Onion

PACIFIC SEA BASS
Saffron Risotto, Roasted Heirloom Tomatoes, Pesto

ALASKAN HALIBUT
Mascarpone Polenta, Fava Beans, Smoked Tomato Vinaigrette
From April to October

CHILEAN SEA BASS
Bhutanese Red Rice, Curried Fennel Purée, Yuzu Lime

MISO MARINATED BLACK COD
Baby Bok Choy, Shiitake Mushroom, Broken Rice

BARRAMUNDI
Parmesan Reggiano Gnocchi, Grilled Leek, Tomato Saffon Broth

CHICKEN BREAST
Local Baby Carrot, Horseradish Potato Cake, Maui Onion Chips

CHICKEN BREAST
Olive Oil Crushed Potato, Grilled Asparagus, Lemon Thyme Jus

PLATED DINNER

ENTRÉE SELECTION

BEEF TENDERLOIN

King Oyster Mushroom, Yukon Gold Potato Gratin, Rossini Sauce

BEEF TENDERLOIN

Pee Wee Potato, Brussel Sprouts, Pancetta, Port Wine Reduction

“SOUS VIDE” SHORT RIBS

Celery Root, Shallot Marmalade, Red Wine Demi

BLACK ANGUS NEW YORK STEAK

Aligot Potato, Portobello Mushroom, Green Peppercorn

BUTTER BASTED RIBEYE STEAK

Potato Purée, Haricot Vert, Pearl Onion, Béarnaise Sauce

VEAL TENDERLOIN

Macaire Potato, Glazed Baby Turnip, Sage Jus

COLORADO LAMB CHOP

Braised Cheeks, Provençale Vegetable Tagine, Kalamata Olives

COLORADO LAMB CHOP

Polenta Cake, Garbanzo Bean Stew, Harissa Jus

PLATED DINNER

DESSERT SELECTION

CRÈME FRAÎCHE CHEESECAKE

Graham Cracker, Morello Cherry Sorbet

TIRAMISU

Mascarpone Mousse, Coffee Sponge Cake, Amaretto Ice Cream

CARAMEL AND DARK CHOCOLATE PYRAMID

White Chocolate and Hazelnut Ice Cream

MASCARPONE AND RASPBERRY MOUSSE

Almond Biscuit, Wild Berries Sorbet

CHOCOLATE TRILOGY

White Chocolate Mousse, Dark Chocolate Mousse, Valrhona Cocoa Sorbet

THE BOMB

Dark Chocolate Mousse and Marinated Cherries with Crème Brûlée

BERRY PANNA COTTA

Marshall Honey, Carlsbad Strawberry Gelée

BITTERSWEET WARM MOLTEN CHOCOLATE CAKE

Passion fruit Caramel Sauce, Blood Orange Sorbet

CHOCOLATE MARQUISE

Guayaquil Chocolate Mousse, Cocoa Biscuit and Grand Marnier Ice Cream

RED VELVET MARQUISE

Red Velvet Cake, Cheese Cake mousse, Bailey's Ice Cream

WARM PEACH TART TATIN

Basil Ice Cream and Orange Tuile

Spring and Summer

WARM GRANNY SMITH APPLE TATIN

Sable Breton, Caramel, Calvados Ice Cream

Fall and Winter

BEVERAGE SELECTIONS

BAR & SPIRITS

*The Westgate Hotel Offers a Range of Popular Spirits and Mixers for Your Event.
Bars are Charged Either on Consumption or by the Hour. If You Prefer to Bring in a Specialty Wine or Champagne,
We are Happy to Accommodate and Service, with a Corkage Fee.*

	HOSTED BAR	CASH BAR	PREMIUM BAR (Per Adult, by The Hour)
DELUXE NAME BRANDS	9	10	DELUXE 21 FIRST HR. 16 EACH FOLLOWING HR.
DELUXE NAME MARTINIS	11	12	
PREMIUM NAME BRANDS	10	11	PREMIUM 23 FIRST HR. 18 EACH FOLLOWING HR.
PREMIUM NAME MARTINIS	12	13	
VERSAILLES BRANDS	11	12	VERSAILLES 26 FIRST HR. 21 EACH FOLLOWING HR.
VERSAILLES MARTINIS	13	14	
DOMESTIC BEER	6	7	
IMPORTED & PREMIUM BEER	7	8	
HOUSE WINE	10	11	BEER & WINE 18 FIRST HR. 13 EACH FOLLOWING HR.
PREMIUM WINE	12	13	
CHAMPAGNE	10.50	11.50	
CORDIALS	12	13	
SOFT DRINKS, MINERAL WATERS	5	5	

DELUXE BRANDS

BLUE ICE VODKA	GRANT'S BLEND SCOTCH
BEEFEATER GIN	CRUZAN AGED LIGHT RUM
JIM BEAM WHITE LABEL BOURBON	CANADIAN CLUB BLENDED WHISKEY
SAUZA GOLD TEQUILA	

PREMIUM BRANDS

ABSOLUT VODKA	JOHNNY WALKER RED LABEL SCOTCH
TANUERAY GIN	BACARDI SUPERIOR RUM
MAKER'S MARK BOURBON CAZADORES	CAPTAIN MORGAN
BLANCO TEQUILA	JACK DANIELS TENNESSEE WHISKEY

VERSAILLES BRANDS

GREY GOOSE VODKA	CROWN ROYAL WHISKEY
BOMBAY SAPPHIRE GIN	JOHNNY WALKER BLACK LABEL SCOTCH
KNOB CREEK BOURBON	MOUNT GAY ECLIPSE GOLD RUM
PATRON SILVER TEQUILA	JACK DANIELS TENNESSEE WHISKEY

BEVERAGE SELECTIONS

DOMESTIC & PREMIUM BEERS

BUDWEISER (DOMESTIC)	STELLA ARTOIS
BUD LIGHT (DOMESTIC)	NEW CASTLE
MICHELOB ULTRA (DOMESTIC)	STONE IPA
O'DOULS (DOMESTIC)	COLUMBIA STREET AMBER FROM KARL
COORS LIGHT (DOMESTIC)	STRAUSS
CORONA EXTRA	VICTORIA
NEGRA MODELO	GRAND AM AMERICAN PALE ALE
HEINEKEN	FROM BEAR REPUBLIC

CHAMPAGNE & SPARKLINGS

BENVOLIO, PROSECCO, ITALY N.V.	47
*POL CLEMENT, BLANC DE BLANCS BRUT, FRANCE N.V. (HOUSE)	41
*POL CLEMENT, ROSE SEC, FRANCE N.V. (HOUSE)	41
PIPER-HEIDSIECK, CUVÉE BRUT REIMS, FRANCE N.V.	99
VEUVE CLIQUOT, "CARTE JAUNE" BRUT REIMS, FRANCE N.V.	125
MOET & CHANDON IMPERIAL, BRUT EPERNAY, FRANCE N.V.	127
MOET & CHANDON ROSE IMPERIAL, BRUT EPERNAY, FRANCE N.V.	139

WHITE WINES

CROWDED HOUSE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND (PREMIUM)	41
LANGLOIS CHATEASU, SANCERRE, LOIRE, FRANCE	59
LAGARIA, PINOT GRIGIO, DELLE VENEZIE, ITALY	41
LA CREMA, PINOT GRIS, MONTERREY, CALIFORNIA	45
SNAP DRAGON, RIESLING, SONOMA COUNTY, CALIFORNIA	42
*CENTURY CELLARS, CHARDONNAY, CALIFORNIA (HOUSE)	39
BOGLE VINEYARDS, CHARDONNAY, CALIFORNIA	42
DOMAINE DE BERNIER, CHARDONNAY, VAL DE LOIRE, FRANCE	45
CAKEBREAD, CHARDONNAY, NAPA VALLEY, CALIFORNIA	89
LOUIS JADOT POUILLY-FUISSE, CHARDONNAY, BURGUNDY, FRANCE	95

BEVERAGE SELECTIONS

ROSÉ WINES

BIELER SABINE, COTEAUX D'AIX EN PROVENCE, FRANCE (PREMIUM) 45

RED WINES

DE LOACH, PINOT NOIR, SANTA ROSA, CALIFORNIA (PREMIUM) 42
NELSON BY BYRON, PINOT NOIR, SANTA BARBARA, CALIFORNIA 45
WILLAKENZIE ESTATE, PINOT NOIR, WILLAMETTE VALLEY, OREGON 63
JEAN CLAUSE BOISSET, NUIT ST GEORGES, PINOT NOIR, BURGUNDY, FRANCE 69
KENDAL JACKSON, MERLOT, CONOMA COUNTY, CALIFORNIA 46
*CENTURY CELLARS, CABERNET SAUVIGNON, CALIFORNIA (HOUSE) 39
MURPHY GOODE, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA 69
FREEMARK ABBEY, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 105
PRIMUS, BLEND, COLCHAGUA VALLEY, CHILE 46
EDMEADES, ZINFANDEL, MENDOCINO COUNTY, CALIFORNIA 45
DON MIGUEL GASCON, MALBEC, MENDOZA, ARGENTINA 47
THE CRUSHER, PETITE SIRAH, NAPA VALLEY, CALIFORNIA 52

ENHANCEMENT SELECTION

WINE ENHANCEMENT

BOGLE CHARDONNAY / DE LOACH PINOT NOIR
J. LOHR CHARDONNAY / WILLIAM HILL CABERNET
MONT XANIC SAUVIGNON BLANC/ PRIMUS MALBEC
BIANCHI CHARDONNAY / SIMI CABERNET
PINE RIDGE CHENIN BLANC / FRANCIS FORD COPPOLA (DIRECTOR'S CUT) PINOT NOIR

Pricing Upon Request

CHAMPAGNE ENHANCEMENT

LA MARCA, PROSECCO, ITALY
PERRIER JOUET, CHAMPAGNE, FRANCE
VEUVE CLIQUOT, CHAMPAGNE, FRANCE

Pricing Upon Request

DÉCOR ENHANCEMENT

ANY COLOR CHIVARI CHAIRS
ANY COLOR SATIN LINEN AND NAPKINS
GOLD OR SILVER BEADED GLASS CHARGERS
(10) AMBIENT UP LIGHTING

\$25 per Person