

THE WESTIN
MOUNT LAUREL

Breakfast Buffet Menu Includes:

Two - Hour Reception

Private Banquet Room

Floor-Length Tablecloths and Napkins

White Glove Service

~Menu~

Fluffy scrambled eggs with herbs

Choice of Savory sausage links or Crispy bacon

Breakfast potatoes

Assorted Danish, muffins

Whole Fruit

Freshly brewed regular & decaf coffees and specialty teas

Beverage Station

Rise and Shine

Freshly Brewed Regular & Decaf Starbucks Coffees and Specialty Teas

The Energizer

Freshly Brewed Regular & Decaf Starbucks Coffees and Specialty Teas

Assorted Sodas & Bottled Water

++ All menu pricing is prior 22% service charge and 6.625% tax. All prices are subject to change without notice.

THE WESTIN
MOUNT LAUREL

Lunch - Buffet Menu Includes:

~Soup & Salas - Host to preselect two ~

Micro Greens, Roma Tomato and Balsamic Vinaigrette'
Marinated Tomato Cucumber Salad, Red Onion, Arugula
Yukon Gold Potato Salad with Pommery Dressing
Chef's Special Pasta Salad
Classic Caesar Salad w/ Parmesan Croutons
Chef's Choice of Soup

~ Assorted Entrees – Host to preselect three ~

Virginia Smoked Ham, Brie, Apple Chutney, French Baguette
Roasted Turkey Breast, Smoked Gouda, Roasted Peppers & Grilled Asparagus in Wrap
Med Rare Roast Beef, with Provolone Cheese on a Seven Grain Roll
Creamy Chicken Salad with Alfalfa in Pita Pocket
Creamy Albacore Tuna Salad with Alfalfa in Pita Pocket
Grilled Vegetables, Portobello Mushroom, Fresh Mozzarella, Red Pepper Aioli in Wrap
Grilled Marinated Vegetable Platter
Grilled Marinated Chicken Platter
Individual Bags of Chips

Desserts

Freshly baked cookies and brownies
Fresh Fruit Display

Freshly brewed regular & decaf coffees specialty teas

Floor-Length White Table Linen, Napkins and Votive Candles

Maitre D'

A personal host or hostess will greet your guests upon arrival and oversee every detail throughout the entire evening

THE WESTIN
MOUNT LAUREL

Lunch- Plated Menu Includes:

~ Select one Salad ~

Classic Caesar Salad with Croutons
Garden Salad with Choice of Dressing

~ Select one Entree ~

Herb Crusted Atlantic salmon served on Sautéed Spinach
Beef Tenderloin Sandwich Oven Roasted & Tenderized in a Unique Blend of Spices Served with Fries
Ashley Farms Chicken Breast Roasted Cherry Tomato Glaze

Chef's Choice of Vegetable and Potato
Chef's Choice of Desert display

Desserts

Assorted cookies, cakes, mini pastries and double chocolate fudge brownies

Freshly Brewed Regular & Decaf Coffee, Specialty Teas

Floor-Length White Table Linen, Napkins and Votive Candles

Maitre D'

A personal host or hostess will greet your guests upon arrival and oversee every detail throughout the entire evening

THE WESTIN
MOUNT LAUREL

Dinner- Plated Package Includes:

Two Hour Premium Open Bar

~ Select one Salad ~

Classic Caesar Salad with Croutons
Garden Salad with Choice of Dressing

~ Select one Entree ~

Grilled Chicken Breast with Wild Mushroom Sauce with Crisped Shallots
Chicken Francaise
Stuffed Mediterranean Chicken
Pan Seared Salmon with Pommery Mustard Sauce
Teriyaki Hoisin Glazed Salmon

~ Select one Vegetarian Entree ~

Cheese Tortellini with Tomato and Fresh Basil
Cheese Tortellini and Vodka Tomato Cream Sauce
Baked Ziti
Penne Ala Vodka
Eggplant Parmesan

Chef's Choice of Vegetable and Potato
Chef's Choice of Desert display

Freshly Brewed Regular & Decaf Coffee, Specialty Teas, and Iced Tea

Floor-Length White Table Linen, Napkins and Votive Candles

Maitre D'

A personal host or hostess will greet your guests upon arrival and oversee every detail throughout the entire evening

THE WESTIN
MOUNT LAUREL

Plated Dinner Menu:

Non package pricing ~ Bar pricing listed below

~ Select one Salad ~

The Westin Signature Salad

Boston Lettuce, Radicchio, Belgian Endive, Bibb Lettuce, Poached Pear, Sundried Cranberries, Mandarin Oranges,
Candied Walnuts, Honey Ginger Dressing

Baby Spinach Roasted Pine Nuts, Sundried Tomato, Kalamata Olives, Prosciutto Chips, Spicy Mango Dressing

Garden Market Field Greens, Red and Yellow Peppers, Tomato, Mushroom, Carrots, Balsamic Vinaigrette

Classic Caesar Garlic Focaccia Croutons, Aged Parmesan Traditional Dressing

~ Select one Entree ~

Classic Chicken Marsala Wine, Tender Mushrooms

Oak Grilled Salmon Fillet Marinated with Candied Orange & Lemon Zest Lime & Scallion Sauce

Flank Steak Seasoned Prime Cut with Hints of Rosemary

~ Desert ~

Assorted Cookies, Cakes and Mini Pastries

Double Chocolate Fudge Brownies

Coffee and Tea

Freshly Brewed Regular & Decaf Coffee, Specialty Teas

Floor-Length White Table Linen, Napkins and Votive Candles

Maitre D'

A personal host or hostess will greet your guests upon arrival and oversee every detail throughout the entire evening.

++ All menu pricing is prior 22% service charge and 6.625% tax. All prices are subject to change without notice.

THE WESTIN
MOUNT LAUREL

Dinner- Buffet Package Includes:

A Two Hour Open Beer and Wine Bar w/ Alcohol on consumption

Imported and Domestic Beer
House Selection of Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon Wines

~Select one Salad~
Caesar Salad Classic Caesar Salad with Croutons
Spring Mix
Served with blue cheese, candied walnuts, fresh raspberries and raspberry vinaigrette

Pasta
Penne a la vodka

~ Select one Entree ~
Please select two
Mustard Crusted Salmon
Champagne sauce
Sundried tomato encrusted tilapia
Roasted tomato glaze
Stuffed roasted chicken breast
Spinach, fontina cheese and roasted peppers
Chicken Marsala
Sautéed, tender mushrooms

Chef's selection of seasonal vegetables and potatoes
Basket of fresh baked rolls and bread with butter

Desserts
Freshly baked cookies and brownies

Freshly brewed regular & decaf coffees specialty teas and iced tea

Floor-Length White Table Linen, Napkins and Votive Candles

Maitre D'

A personal host or hostess will greet your guests upon arrival and oversee every detail throughout the entire evening

++ All menu pricing is prior 22% service charge and 6.625% tax. All prices are subject to change without notice.

THE WESTIN
MOUNT LAUREL

Dinner Buffet Menu:

Non package pricing ~ Bar pricing listed below

~Select one Salad & Two dressings~

Quinoa Primavera Zucchini, Squash, Tomatoes, Fennel, Eggplant, Wild Mushrooms
Classic Caesar Salad Focaccia Parmesan Croutons
Garden Spring Mix Fresh Tomatoes, Cucumbers, Bell Peppers

~ Entrees ~

Herb Crusted Atlantic Salmon Served on Sautéed Spinach
Black & White Sesame Swordfish Fresh Caught Sword Steaks, Marinated & Dusted with Black& White Sesame Seeds,
Pan Seared & Finished with a Scallion-Ginger Glaze Atop Daikon & Carrot Sticks
Stuffed Roasted Chicken Breast Spinach, Fontina Cheese and Roasted Peppers
Ashley Farms Chicken Scaloppini of Chicken Breast, Wild Mushrooms, Marsala- Demi Wine Sauce
Marinated Flank Steak Oven Roasted & Tenderized in a Unique Blend of Spices

~ Select One Pasta ~

Cheese Tortellini Pasta with Sautéed Tomatoes, Basil, and Garlic
Eggplant Parmesan Penne Pasta a la Vodka

~ Desert ~

Assorted Cookies, Cakes and Mini Pastries
Double Chocolate Fudge Brownies

Freshly brewed regular & decaf coffees specialty teas

Floor-Length White Table Linen, Napkins and Votive Candles

Maitre D'

A personal host or hostess will greet your guests upon arrival and oversee every detail throughout the entire evening

++ All menu pricing is prior 22% service charge and 6.625% tax. All prices are subject to change without notice.

THE WESTIN
MOUNT LAUREL

Cocktail Reception

Cheese & Vegetable Crudité

Domestic and Imported Cheese Display, Crackers

Fresh Seasonal Vegetable Display, Dipping Sauce, relishes & condiments

Passed Hors D'oeuvres

(Choose Four)

Kale & Artichoke Dip
Raspberry Brie
Ginger Chicken Kabobs
Chicken Quesadilla
Mini Stromboli's
Sesame Chicken

Pigs in a Blanket
Vegetable Spring Roll
Vegetable Dim Sum -
Peppercorn Beef Brochette
Spinach and Feta Cheese
Parmesan Crusted Artichoke Heart

Chicken Satay Skewers
Mini Brick Oven Pizzas
Steamed Shu Mai Dumplings
Coconut Chicken
Pulled Pork Slider

Chef's Choice Desert Station

(Desserts to Include but Not Limited to A Spectacular Array of the following)

Cakes
Miniature French and Italian
Pastries, Chocolate Truffles
Flambé of Bananas Foster and
Cherries Jubilee,

Fresh Seasonal Fruit Display
Chocolate Dipped Lollipop Cakes
Chocolate Dipped Strawberries,
Mini Chocolate Chip Ice Cream
Sandwiches

Assorted Mini Parfait Shot Glasses
Mini Cones Filled with Sorbet,
Chocolate Truffles and Chocolate
Fudge Brownies

++ All menu pricing is prior 22% service charge and 6.625% tax. All prices are subject to change without notice.

Hospitality Room Menu AM

Pre order Menu options available for in order in Bellagio, Bar 555, guest room & event space

Private rooms available at discounted price

Minimum spend required

~Menu~

By the Dozen

Assorted fresh baked cookies

Freshly baked brownies & blondies

Assorted pastries

Assorted bagels with cream cheese

On consumption
Still & sparkling water

Can soda & bottled water - each

Coffee & tea
Freshly brewed regular & decaffeinated coffee
Selection of traditional and modern teas
(1.5) gallon / (3) gallon

Carafes of fresh juice

Low fat yogurt and granola

Yogurt fruit granola parfait

Granola bars

Champagne

Mimosas

Hospitality Room Menu PM

Pre order Menu options available for in order in Bellagio, Bar 555, guest room & event space

Private rooms available at discounted price

Minimum spend required

~Menu~

All platters to feed approx. 20 – 30 people unless otherwise noted

Chips & Salsa

Chicken Tenders

Soft Pretzels and Mustard:

Soft Pretzel Bites with 3 Choices of Dips

Bone-In Wings with Blue Cheese and Celery

Vegetable Platter with Dips

Fruit Platter with Yogurt Dipping Sauce

Cheeseburger Sliders

Cheese & Cracker Display

Pizza:

Italian Hoagie/Turkey & Cheese Hoagie:

Chicken Quesadilla

Antipasto Display (Including: Grilled Vegetables, Hummus & Pita Triangles, Cheese & Crackers, Assorted Olives):

THE WESTIN
MOUNT LAUREL

Deposits

A non-refundable deposit of 20% of the estimated charges and a signed catering agreement are required to confirm your event.

Your catering agreement will outline your complete deposit schedule. The final payment of your event is due (7) business days prior to your event. We accept payments in the form of credit card, cashier's check or money order. Please note that personal checks are not accepted for final payments. All events will be paid in full prior to the event based on the final estimate.

Food & Beverage

Food & Beverage prices are subject to change, and definite prices will be confirmed in the catering agreement between you and the Hotel. Prices will vary according to the menu selection and type of event. It is the Hotel's policy that all food and beverage be provided by the Hotel. In accordance with the Hotel's liquor license, no alcohol can be brought onto the premises. This includes wine/sparkling wine/champagne, or any other type of alcohol intended for use as favors and/or gift bags /welcome baskets.

Guarantees

We request that your final guarantee be communicated to the Meeting and Special Events Office at (7) Business days prior to your event.

Additional Charges

A 22% service charge, 6.625% sales tax will be applied to all food, alcoholic beverages and rentals. All taxes and surcharges are subject to change without notice.

Your Special Events Manager

Once we receive your signed Catering Agreement, we will assign a Special Events Manager to your event. He or she will assist you with the details of your menu planning, room set-ups, audiovisual, signage and other aspects of your event. You agree to discuss your event arrangements and/or food and beverage functions with the Special Events Manager to

Determine whether labor and/or special service charges, if any will apply in addition to those set forth in the Catering Agreement. All event details should be finalized by (7) days prior to arrival. All banquet, catering details and charges will be set forth on a separate agreement called the Banquet Event Order, which is available from the Special Events Manager, and once signed will become a part of the original Catering Agreement.

Special Events Professionals

Please notify your Meetings and Special Events Manager of any outside vendors you anticipate using so that we are able to supply them with the necessary paperwork. Decorations may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the Hotel's fixtures and furnishings.

According to fire regulations, all candles or any devices that emit flame or smoke must be enclosed in glass or non-flammable containers. No signage can be placed in public areas.

Additional Services

Any services that would incur additional costs (e.g. power/electrical charges, chandelier removal, furniture removal, lamps, decor, security, cars on drive way etc.) will be discussed with you by Meetings & Special Events Manager upon your request.

Special Events & Decor

You're Meetings and Special Events Manager can arrange for floral centerpieces, specialty linens and ice sculptures. We partner with several preferred vendors to assist you with creating an event to fit your specific needs. If you wish to enlist the services of a vendor other than our recommendations, please notify your Meetings and Special Events Manager so we may share our policies and procedures with you.

Merchandise & Articles

The Hotel shall not be responsible for damage or loss of any merchandise or articles brought into the Hotel or for any items left unattended.

++ All menu pricing is prior 22% service charge and 6.625% tax. All prices are subject to change without notice.