

WEDDINGS
THE WESTIN
MOUNT LAUREL

WESTIN
HOTELS & RESORTS



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

THE WESTIN MOUNT LAUREL
555 Fellowship Road Mount Laurel, NJ 08054
856.793.3607
www.westinmtlaurel.com

The Westin Mount Laurel would be delighted to be the host venue for your special event.

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AMENITIES

Wedding Ceremony

1 Hour affair

Ceremony style seating for up to 400

Aisle Runner & Ceremony Arbor

Standard Ivory Pipe & Drape Back Drop

Refreshing Fruit Infused Water Station upon your Guests Arrival

Wedding Reception

4 Hour affair

Ice Sculpture

Champagne Toast or Apple Cider

Wedding cake

Black or white table floor length table linens

Grey napkin or your choice of colored napkin

Villeroy & Boch china

Hepp stainless steel flatware

Votive Candles accents

Menu Tasting for up to 4 people

Westin professionals to assist you throughout your entire wedding planning journey and day of events

Reception including cocktail Hour and Open Bar Package starting at \$86++ per person

Wedding Room Block

Complimentary Westin Executive Studio guestroom for bride and groom

Guest room block with preferred rates when reserving 10 or more rooms

Additional (1) complimentary room night earned per every (25) room nights actualized under guest block

Turn-down service, chocolate covered strawberries and champagne amenity to bride and groom's room

Complimentary reservations web link



Grand Ballroom



Regency Ballroom

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Cocktail Reception Package Options

Cocktail Reception #1

One Non-Attended Station
4 Passed Hors-d'oeuvres
Dessert Station or Wedding Cake
Coffee, Tea and Soft Drinks

Cocktail Reception #2

One Non-Attended Station
One Table with 4 Platters of Finger Foods
Dessert Station or Wedding Cake
Coffee, Tea and Soft Drinks

Buffet & Plated Dinner Package Options

Buffet Dinner Reception #1

One Non-Attended Station

Cheese & Crudit 
4 Passed Hors-d'oeuvres
Dinner Buffet including
One Salad
Two Entrees
One Starch Option and Chef's Choice of
Vegetables
15++ add a third entree
Dessert Station or Wedding Cake
Coffee, Tea and Soft Drinks

Buffet Dinner Reception #2

One Non-Attended or Attended Station
Cheese & Crudit 
6 Passed Hors-d'oeuvres
Buffet Dinner including
Two Salads
Two Entrees
One Starch Option and Once Choice of
Vegetables
Dessert Station and Wedding Cake
Coffee, Tea and Soft Drinks

Plated Dinner Reception #1

One Non-Attended Station
Cheese & Crudit  / Fruit
4 Passed Hors-d'oeuvres
Plated Dinner including
One Salad
Choice of Two Entrees
One Starch Option and Chef's Choice of
Vegetables
Dessert Station or Wedding Cake
Coffee, Tea and Soft Drinks

Plated Dinner Reception #2

Two Stations (One Attended, One Non-
Attended)
Cheese & Crudit 
6 Passed Hors-d'oeuvres
Plated Dinner including
Choice of Two Salads
Choice of Three Entrees
One Starch Option and Once Choice of
Vegetables
Dessert Station and Cake
Coffee, Tea and Soft Drinks

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Passed Hors d'oeuvres

Raspberry Brie - Crispy Phyllo Dough

Ginger Chicken Kabobs - Infused Chicken Lined Up with Onions & Red Pepper,

Char Grilled, Mango Cilantro Glaze

Chicken Quesadilla - Pan Seared Flour Tortillas Filled with Blackened Chicken,

Pepper, Onion & Pepper Jack Cheese

Mini Stromboli's –Filled With Tomatoes, Mozzarella, Pepperoni

Clams Casino - Pancetta, Peppers, Onions, Fresh Parsley

Sesame Chicken - Honey -Mustard Dipping Sauce

Mini Franks - All Beef Franks Wrapped in a Buttery Puff Pastry

Crab Rangoon – Crisp Fried Wonton Filled With Crab and Cream Cheese

Vegetable Spring Roll - Plum Sauce

Peppercorn Beef Brochette - Balsamic Port Syrup

Spinach and Feta Cheese - Wrapped in a Crispy Phyllo Dough

Parmesan Crusted Artichoke Heart - Filled with Goat Cheese & Herbs

Mini Brick Oven Pizzas - Assorted Toppings

Coconut Chicken - Cumin Dusted Chicken Tenders, Coconut & Panko Bread Crumbs

Pulled Pork Slider - Tangy BBQ Pulled Pork on a Brioche Mini Bun

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Additional menu options & upgrades are available by request



Salad

Classic Caesar

Garlic Focaccia Croutons, Aged Parmesan
Traditional Dressing

Garden Market

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

Baby Spinach

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

Entrée

Chicken Francaise

Egg battered chicken breast,
roasted peppers and asparagus
topped with mozzarella in pesto
pasta and lemon caper white
wine sauce

Classic Chicken Marsala

Marsala Wine, Tender
Mushrooms, Sun-Dried Tomatoes

Pan Seared Salmon Filet

Lemon, Parmesan Crusted

Teriyaki & Soy Glazed Salmon

Lemon Grass, Ginger Marinade
Oven Roasted

Braised Boneless Short Rib

Slowly cooked in a red wine
reduction with tomatoes and
shallots

Prime Rib

Au Jus, and horseradish cream
sauce

Vegetarian Entrée

Vegetable Tower

Roasted Portobello, Eggplant,
Zucchini, Red Onion, Tomatoes,
Spinach, Charred Heirloom
Tomato and Basil Coulis and
asiago cheese with or without
Seared Tofu

Eggplant Parmigiana

Coated with grated Parmesan
and Italian breadcrumbs, baked
with our classic marinara sauce,
topped with three Italian cheeses
and freshly grated Parmesan

Grilled Vegetables Kabobs

Skewers grilled to perfection,
with marinated vegetable to
include onions, green peppers,
tomatoes and mushrooms

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Action Stations

Asian Station

Pan Seared Chicken, Vegetable & Pork Pot Stickers, Steamed Shu Mai, Moo Shu Peking Duck Rolls, Thin Cut Salmon & Ahi Tuna "Sashimi" in a Miso Broth, Assorted Sushi, Pickled Ginger, Wasabi, Chop Sticks

Sliders

Please Select Three of the Following:
Beef Burgers, Ahi Tuna, Turkey Burgers, Portobello Mushroom, Pulled Pork
Served on Mini Buns with Toppings & Crispy Fries

Philly

Beef & Chicken Cheese Steaks, American Cheese, Provolone Cheese
Grilled Onions, Cherry Peppers, Mini Hoagie Rolls

Carving

Please Select Two of the Following:
Maple Glazed Roast Vermont Turkey De Coupe
Virginia Cured Ham
Marinated Flank Steak
Chef-Carved to Order,
Accompanied by Mini Rolls & Breads
Appropriate Gamishes

Taco Bar

Ground Beef and Chicken
Tortilla Shells (Soft and Hard)
Cheese, shredded, Lettuce, Shredded, Tomatoes, Black Olives, Onions, Jalapeños, Refried Beans, Mexican Rice, Salsa, Guacamole, Avocados, Sour Cream
Tortilla Chips and Nacho Cheese
Churros
Non Alcoholic Pina Colada

Seafood Towers

Iced Jumbo Gulf Shrimp,
Cherrystone Clams on Half Shell,
Cracked Crab Claws, Blue Point Oysters,
Lemon Wedges, Cocktail Sauce

Pasta

Two Pastas & Two Sauces
Penne, Plum Tomato, Garlic, Fresh Basil
Tri-Colored Tortellini, Mushrooms, Cream
Complimented with Our Grilled Antipasto Display, Roasted Red & Yellow Peppers, Marinated Asparagus, Charred Onions, Grilled Portobello Mushrooms Focaccia Bread, Italian Rolls, Bacon Bits,
Broccoli, Roasted Tomatoes, Green Peas
Shaved Parmesan, Crushed Red Pepper
Add Chicken or Shrimp

Additional menu options & upgrades are available by request

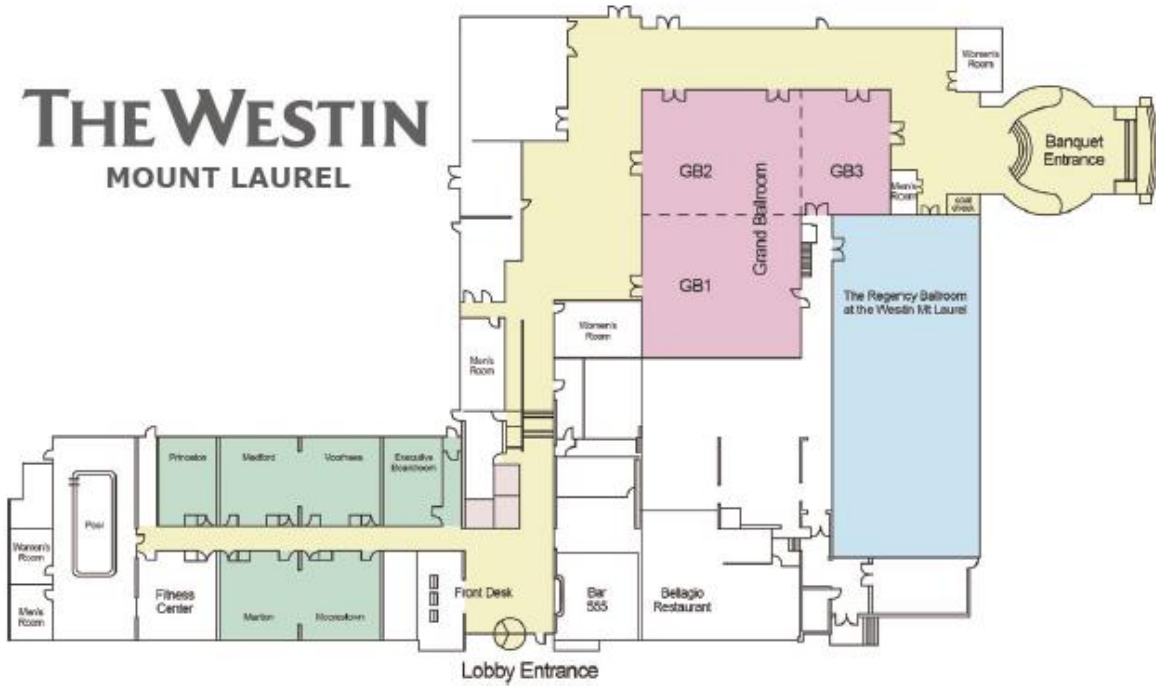
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Bar

Beer & Wine	Call	Premium	Top Shelf
<p>Bottled Water Can Soda Domestic Beer (Selection of Two) Imported Beer (Selection of Two) Craft Beer (Selection of One-Seasonal) House Wine- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel</p>	<p>Bottled Water Can Soda Domestic Beer (Selection of Two) Imported Beer (Selection of Two) Craft Beer (Selection of One-Seasonal) House Wine- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel Spirits- Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Malibu Rum, Sauza Silver Tequila, Johnny Walker Red Label, Jim Beam White Label, Seagram's 7, Dekuyper Apple Pucker, Dekuyper Peachtree Schnapps, Southern Comfort, Cinzano Vermouth</p>	<p>Bottled Water Can Soda Domestic Beer (Selection of Two) Imported Beer (Selection of Two) Craft Beer (Selection of One-Seasonal) House wine- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel Spirits- Absolut Vodka, Tanqueray Gin, Bacardi Superior, Captain Morgan Spiced Rum, Malibu Rum, Jose Cuervo Silver Tequila, Dewar's Scotch White Label, Johnny Walker Red Label, Jack Daniels, Jameson Irish Whiskey, Seagram's VO, Dekuyper Apple Pucker, Dekuyper Peachtree Schnapps, Southern Comfort, Cinzano Vermouth</p>	<p>Bottled Water Can Soda Domestic Beer (Selection of Two) Imported Beer (Selection of Two) Craft Beer (Selection of One- Seasonal) Upgraded wine- chardonnay, pinot grigio, cabernet sauvignon, merlot & white zinfandel Spirits- Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Malibu Rum, 1800 Silver Tequila, Dewar's Scotch White Label, Johnnie Walker Black Label, Maker's Mark, Jameson Irish Whiskey, Crown Royal, Dekuyper Apple Pucker, Dekuyper Peachtree Schnapps, Southern Comfort, Cinzano Vermouth, Selection of Two Flavored Stolichnaya Vodkas</p>

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Venue	Dimensions			Capacity								
	L X W	Ceiling Height	Sq. Ft.	Banquet	With Dance Floor	Crescent Rounds of 6	Reception	Reception with Foyer Space	Theatre	Classroom	U-Shape	Conference
The Regency Ballroom at Westin Mount Laurel	103x46	15'	4,750	300	240	180	420	580	500	400	120	x
Grand Ballroom	x	16'	5,500	420	380	400	550	750	500	380	136	x
* GB One	46x50	16'	2,300	130	100	60	230	x	250	140	60	x
* GB Two	40x50	16'	2,000	110	80	50	200	x	220	110	50	x
* GB Three	40x30	16'	1,200	90	50	30	100	x	120	60	30	x
Voohees	25x28	11'	700	40	x	30	70	x	70	40	20	20
Medford	25x28	11'	700	40	x	30	70	x	70	40	20	20
*Combined	50x56	11'	1,400	80	x	60	140	x	140	80	40	40
Marlton	25x28	11'	700	40	x	30	70	x	70	40	20	20
Moorestown	25x28	11'	700	40	x	30	70	x	70	40	20	20
*Combined	50x56	11'	1,400	80	x	60	140	x	140	80	40	40
Executive Boardroom	17x25	11'	425	x	x	x	x	x	x	x	x	14
Princeton	18x28	11'	504	30	x	x	40	x	40	30	10	32

Deposits

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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

Your 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.

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*Contact us today so that we can begin helping you
make your event a reality.*

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SALES & CATERING

T 856.793.3607 F 856-235-5731