

Wed At The Westin

THE WESTIN
SAVANNAH HARBOR
GOLF RESORT & SPA



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Contact Us

1 Resort Drive, Savannah,
GA, 31421, United States
Phone: (912) 201-2033
westinsavannah.com

Westin Weddings

The elegance of Georgia's first city, combined with the breathtaking views of the Savannah River and Historic Downtown provide a spectacular backdrop for weddings at The Westin Savannah Harbor Golf Resort & Spa.



Wedding Pricing

To host a wedding and reception at The Westin Savannah Harbor, a specific food and beverage minimum is required:

Ceremony fee: \$1,000

HIGH SEASON (April, May, June, September, October, November, December)

Saturday Weddings:

Harbor Lawn + Harbor Ballroom | Food and Beverage Minimum \$12,500 Club

Lawn + Club Pavilion | Food and Beverage Minimum \$10,000

River Lawn + Grand Ballroom (per third) Food and Beverage Minimum \$10,000

River Lawn + Riverscape Food and Beverage Minimum \$5,000

SUNDAY THROUGH FRIDAY WEDDINGS:

Harbor Lawn + Harbor Ballroom | Food and Beverage Minimum \$8,000 Club

Lawn + Club Pavilion | Food and Beverage Minimum \$7,000

River Lawn + Grand Ballroom (per third) Food and Beverage Minimum \$8,000

River Lawn + Riverscape Food and Beverage Minimum \$3,000

LOW SEASON (January, February, March, July, August)

Saturday Weddings:

Harbor Lawn + Harbor Ballroom | Food and Beverage Minimum \$10,000 Club

Lawn + Club Pavilion | Food and Beverage Minimum \$8,000

River Lawn + Grand Ballroom (per third) Food and Beverage Minimum \$8,000

River Lawn + Riverscape Food and Beverage Minimum \$4,000

SUNDAY THROUGH FRIDAY WEDDINGS:

Harbor Lawn + Harbor Ballroom | Food and Beverage Minimum \$6,000 Club

Lawn + Club Pavilion | Food and Beverage Minimum \$5,000

River Lawn + Grand Ballroom (per third) Food and Beverage Minimum \$6,000

River Lawn + Riverscape Food and Beverage Minimum \$3,000

Wedding Package

FOR THE COUPLE

- Complimentary suite for the newlyweds on their wedding night.

FOR THE CEREMONY

- Venue setup & breakdown including reception.
- White garden chairs.
- Backup location in case of inclement weather for outdoor ceremonies and receptions.

FOR THE RECEPTION

- Breathtaking riverfront, serene golf course or elegant ballroom reception.
- Tables, chairs and linen.
- Selection of buffet dinner, station reception or elegant plated meal.
- Four hours of unlimited favorite brand beverage service to include call brand liquors, house wines, domestic, imported and craft beers. Upgrades available.
- Glass of toasting champagne for all guests.
- Upgrade your indoor chairs to White Washed X-Backs for \$7.50 a chair or Mahogany Chiavaris for \$5.00 a chair.
*Limited availability.



Wedding Venues

THE WESTIN
SAVANNAH HARBOR
GOLF RESORT & SPA



A Wedding with Southern Charm



HARBOR LAWN + HARBOR BALLROOM
Your dream indoor and outdoor venue set on the banks of the Savannah River overlooking Historic Downtown. Dinner + Dance: 150, Reception: 300



CLUB LAWN + CLUB PAVILION
A serene backdrop for any affair elevated to provide breathtaking views of the Savannah Harbor golf course and Talmadge Bridge. Dinner + Dance: 150, Reception 350



RIVER LAWN + GRAND BALLROOM
Our stunning grand ballroom accommodating large events as well as intimate affairs. Dinner + Dance: 800, Reception: 1,500



RIVERSCAPE
An intimate setting with sunset views of the Savannah River and Historic Downtown. Dinner + Dance: 60, Reception: 80

Wedding Menus

THE WESTIN
SAVANNAH HARBOR
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Canapes

A selection of three canapes as well as a beautiful fruit and cheese display are included in the Wedding Package. The base price for the Wedding Package is \$130 per person. Please see your catering manager for more details.

COLD CANAPES

GINGER SOY-MARINATED BEEF TATAKI

BLT CAGE FREE DEVILED EGG
smoke bacon frisee

BEEF CARPACCIO
with gorgonzola moussee, brioche, candied pecans

AHI TUNA TARTAR
wasabi creme, wonton crisp

COASTAL SHRIMP SHOOTERS
lemon, cocktail

VEGETABLE SUMMER ROLL
peanut dipping sauce

WHIPPED BRIE
pears, almonds

COMPRESSED MELON
prosciutto, mist

WARM CANAPES

BACON WRAPPED SCALLOPS
honey-citrus glaze

COASTAL CRAB CAKE
cajun remoulade

VEGETABLE SPRING ROLL
sweet chili sauce

PARMESAN CRUSTED ARTICHOKE BEIGNET
creamy herb dip

CRISPY GINGER SPRING ROLL

COCONUT CRUSTED SHRIMP
orange horseradish marmalade

THREE CHEESE ARANCINI
calabrien chili aioli

SMOKE BACON CORN FRITTER
cajun remoulade

CHINESE STEAMED BUN BUNS
hoisin pork belly, pickled cucumber, spicy mayo

SOUTHERN CUBAN WITH COLLARDS
pulled pork, dijonnaise

ROSEMARY BRAISED SHORT RIB
WELLINGTON

CHICKEN SATAY
chimichurri

Soups, Salads and Enhancements

A selection of soup(s) and salad(s) are included with the River Street Plated Dinner and the Talmadge Buffet Dinner . Please see the following page for specific selections included with each.

SALADS

CAPRESE

local tomatoes, fresh mozzarella, torn basil with balsamic reduction, extra virgin olive oil and garlic crostini

BABY SPINACH SALAD

bacon, pecans and cranberry and champagne vinaigrette

FARM VEGETABLE SALAD

tender baby lettuce leaves, cucumber ribbon, tomatoes and garnished with pink peppercorn crusted goat cheese and buttermilk herb dressing

BOSTON BIBB SALAD

season's best citrus, brie cheese and almonds with a champagne vinaigrette

CAESAR

crispy romaine, garlic herb croutons, reggiano parmesan, caesar dressing

SOUPS

ROASTED TOMATO BISQUE

parmesan croutons

ITALIAN WEDDING SOUP

LOW COUNTRY CORN CHOWDER

CREAMY LOBSTER BISQUE +3

SHE CRAB SOUP, AGED SHERRY +3

ENHANCEMENTS

POACHED GULF SHRIMP COCKTAIL +8

Traditional cocktail sauce, lemon

SEARED LUMP CRAB CAKE +8

Red beet and horseradish remoulade



River Street Plated

Includes three passed canapes, fruit and cheese display, four-hour open bar, two course plated dinner with a selection of one salad or soup, one entrée with chef's choice seasonal vegetable, artisan rolls and butter and freshly brewed Starbucks coffee and Tazo teas. The base price is \$130 per person, you may preselect up to three entrees. Pre-order meal guarantee and meal distinguisher's required. All food, beverage and services are subject to applicable 25% service charge and Georgia taxes.

GNOCCHI

Brown butter sage sauce, sautéed spinach

SPINACH + RICOTTA RAVIOLI

san marzano sauce, pecorino + fried artichoke

THYME ROASTED CHICKEN

chanterelle mushroom risotto, pan jus

PAN ROASTED ATLANTIC SALMON

sesame orange glaze, wild rice

WHOLE PEPPERCORN CRUSTED FILET MIGNON + 10

yukon gold potato purée, rich port demi glaze

GRILLED NEW YORK STEAK + 10

garlic spinach, roasted garlic potato pavé

GEORGIA WILD SHRIMP + STONE

GROUND GRITS + 10

red eye gravy

ROASTED HALIBUT + GARLIC SHRIMP + 10

artichoke and parmesan risotto, pancetta, lemon butter sauce

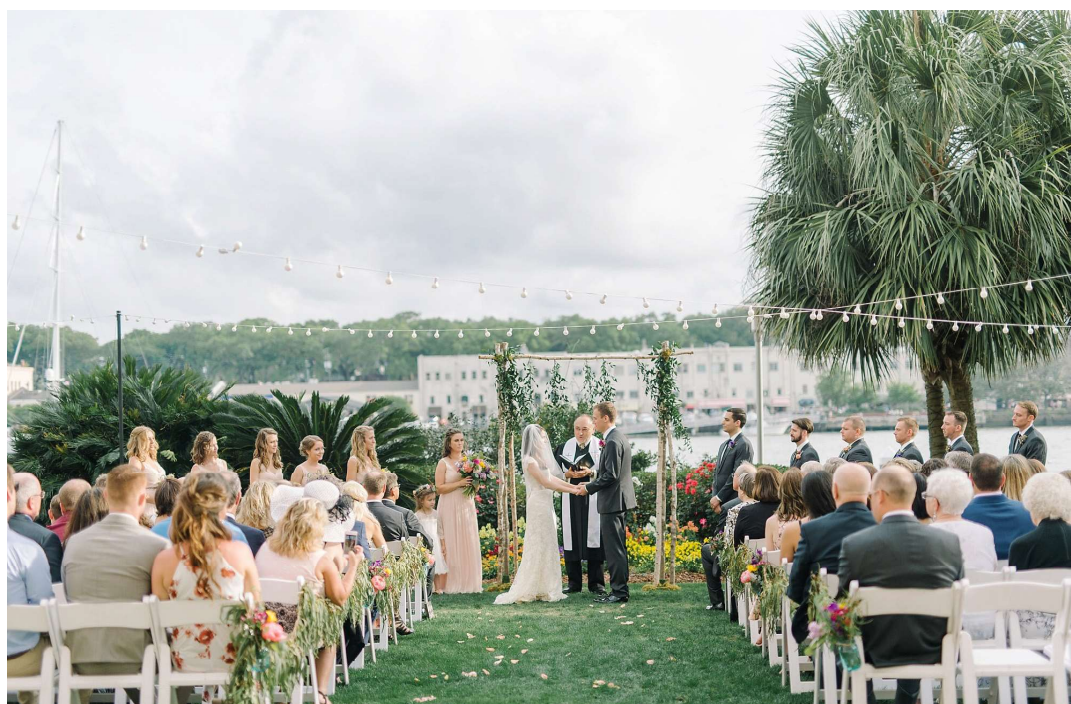
CHAR GRILLED PETIT FILET + SEARED CRAB CAKE + 15

sweet potato purée, sautéed seasonal greens, beurre blanc

FILET MIGNON + BUTTER ROASTED LOBSTER TAIL + 25

whipped potato, truffle hollandaise, asparagus

*KIDS OPTION AVAILABLE UPON REQUEST



Talmadge Buffet

Includes three passed canapes, fruit and cheese display, four-hour open bar, buffet dinner with a selection of two salads, one soup, three entrées accompanied by chef's choice seasonal starch and vegetable, artisan rolls and butter and freshly brewed Starbucks coffee and Tazo teas. The base price is \$145 per person, you may preselect up to three entrées. Additional fees apply for added entrées. All food, beverage and services are subject to applicable 25% service charge and Georgia taxes.

BRAISED SHORT RIB

cabernet vegetables, pan reduction,
yukon whipped potatoes

PAN SEARED CHICKEN

mustard caper sauce, orzo –
mushroom pilaf

SEARED DIVER SCALLOPS

vanilla-citrus emulsion

PARMESAN CRUSTED CHICKEN

MEDALLION

light truffle emulsion

PRIME BEEF TENDERLOIN

slow roasted, truffle wine demi

PAN SEARED FRESH CATCH

meyer lemon beurre blanc, rice pilaf

PAN ROASTED ATLANTIC SALMON

house made teriyaki glaze

SPINACH AND RICOTTA RAVIOLI

san Marzano tomato sauce, pecorino,
fried artichoke

SAVANNAH CRAB CAKES

remoulade, red rice



Savannah Stations

The Savannah Stations Reception includes three passed canapes, fruit and cheese display, four-hour open bar, selection of three or more stations and freshly brewed Starbucks coffee and Tazo teas. The base price is \$160 per person, you may preselect up to three entrees. Additional fees apply for added stations. All food, beverage and services are subject to applicable 25% service charge and Georgia taxes.

*Select one station from each category a-c

*Enhancement pricing is for additional selections on top of the base package

A (+15 PER ADDITIONAL SELECTION AS ENHANCEMENT)

MASHED POTATO MARTINIS

Yukon Gold and Sweet Potato Mash
Creamed Chicken and Shrimp in Lobster Sauces
cheddar cheese, caramelized onions, green onions,
roasted corn, artichokes, candied pecans, brown sugar,
pancetta, bacon, sour cream, whipped butter

LETTUCE BAR

Romaine, Bibb, Arugula, Kale, Spinach
chick peas, grape tomatoes, carrot, cucumber, red onion,
bell pepper, bacon, blue cheese, cheddar, crouton
buttermilk peppercorn, champagne vinaigrette, balsamic

SEASONAL GEORGIA FRUIT

Assorted Fruits & Berries, Yogurt Dipping Sauce

CHARCUTIERE BOARD

assortment of grilled and roasted vegetables, prosciutto,
cappicola, salami, smoked ham, baby bocconcini,
provolone, dill havarti, marinated niçoise olives, and
greek style mushrooms, garlic and basil hummus,
kalamata tapenade, extra virgin olive oil, white and dark
balsamic vinaigrette, focaccia, cracked herbs lavash,
peppered parmesan twists, garlic italian bread

SUSHI DISPLAY +15

California rolls, spicy tuna rolls, ahi tuna, sashimi,
shrimp, salmon, smoked barbecued eel, wasabi, soy
and pickled ginger



Savannah Stations (cont)

B (+20 PER ADDITIONAL SELECTION AS ENHANCEMENT)

LOW COUNTRY SHRIMP & GRITS*

garlic stone ground cheese grits, local shrimp, roasted red peppers, fresh corn, andouille sausage, cajun cream sauce

PASTA STATION*

Penne, Gnocchi & Farfalle Pastas
tomato marinara, creamy gorgonzola and brown butter sage sauces. Grilled chicken, shrimp, pancetta, wild mushrooms, caramelized onions, spinach, baby peas, parmesan, evoo, cracked black pepper

SEAFOOD FLAMBE STATION*

choice of two:

~ shrimp marseilles flambéed with pernod, fresh tomato and garlic

~ bay scallops sautéed with oyster mushrooms and pancetta

~ fresh clams sautéed with chorizo sausage, fennel and fresh tomato

~ fresh mussels sautéed with white beans and leeks in a white wine herb sauce

LOW COUNTRY BOIL

Local shrimp, andouille sausage, new potatoes, corn, traditional seasonings and cocktail sauce

Warm blue crab dip with crostini

C (+25 PER ADDITIONAL SELECTION AS ENHANCEMENT)

CARVING STATION

Herb Crusted Steamship of Beef
horseradish cream, au jus, dijon mustard, freshly baked rolls

WHOLE BEEF TENDERLOIN

gorgonzola pine nut crust, truffle madeira sauce, artisan rolls

SALMON EN CROUTE

stuffed with spinach, lemon caper beurre blanc

ROASTED WHOLE TURKEY

Cranberry orange marmalade, herb mayonnaise, imported mustards, honey wheat rolls

ROASTED PRIME RIB

au jus, creamy horseradish, artisan rolls



*Action station attendant required-100 each up to two hours. 1 per 75 guests

Dessert Stations

BANANAS FOSTER* \$12

Sliced bananas, brown sugar and rum served over vanilla bean ice cream

ICE CREAM SUNDAE BAR* \$14

chocolate and vanilla ice creams, assorted sauces and toppings

CHOCOLATE BAR \$18

southern fudge brownie bites
chocolate dipped strawberries
house-made bon bons
chocolate chip cookies

Late Night Snack

SLIDER STATION \$15

Traditional Beef Burgers
american cheese, ketchup, mustard & pickle
Fried Green Tomato Slider
hot sauce aioli
Carolina Pulled Pork Slider
bbq sauce, pickles

Mini PB&J Sandwiches, Milk Shooters \$8
Chocolate Chip Cookies, Milk Shooters \$8 Grilled
Cheese Dipper, Tomato Soup Shooters \$8 Fried
Chicken Waffle Cone, Maple Glaze \$8

Jello Shooters \$16

Strawberry, whipped vodka
Cherry, cola, cherry vodka
Peach, ginger, peach vodka

Donut Wall

A wall of 121 glazed donuts from Baker's Pride \$240
\$24 each additional dozen



Beverage Service

Bartenders are \$100 each plus tax for 4 hours, minimum 1 per 75 guests. All prices are subject to 25% service charge and state taxes. Selections are subject to change.

FAVORITE BRANDS HOSTED BAR

WINES (select 2 white, 2 red):

magnolia grove chardonnay,
magnolia grove pinot grigio,
line 39 pinot noir
magnolia grove cabernet sauvignon

LIQUORS

smirnoff vodka, beefeater gin, don q cristal rum,
dewars white label scotch, jim beam bourbon,
canadian club whieky, jose cuervo silver tequila,
hennessey vs cognac

DOMESTIC BEERS

bud, bud light, miller lite, michelob ultra

IMPORT BEERS

sam adams, blue moon, heineken, corona extra

Selection of assorted soft drinks, sparkling and still bottled waters

APPRECIATED BRANDS HOSTED BAR +5

WINES (select 2 white, 2 red):

sauvignon blanc, sea pearl, New Zealand
chardonnay, kenwood vineyards, California
pinot noir, acrobat, Oregon
cabernet, spellbound, California

LIQUORS

absolut vodka, tanqueray gin, bacardi superior
rum, dewars white label scotch, cazadores blanco
tequila, markers mark bourbon, jack daniel's,
crown royal whiskey

DOMESTIC BEERS

bud, bud light, miller lite, michelob ultra

IMPORT BEERS

sam adams, blue moon, heineken, corona extra

Selection of assorted soft drinks, sparkling and still bottled waters



Beverage Service (cont)

DELUX BRANDS HOSTED BAR +10

WINES (select 2 white, 2 red):
sauvignon blanc, sea pearl, New Zealand
chardonnay, kenwood vineyards, California
pinot noir, acrobat, Oregon
cabernet, spellbound, California

LIQUORS

grey goose vodka, bombay sapphire gin,
bacardi superior rum, patron silver tequila,
johnnie walker black scotch, knob creek bourbon,
hennessey privilege V.S.O.P., crown royal whiskey

DOMESTIC BEERS

bud, bud light, miller lite, michelob ultra

IMPORT BEERS

sam adams, blue moon, heineken, corona extra

Selection of assorted soft drinks, sparkling and still
bottled waters



Preferred Vendors

Wedding Planners:

Posh, Petals and Pearls
(912) 596-6064
poshpetalsandpearls.com

Design Studio South
(973) 223-8871
designstudiosouth.com

First City Events
(912) 695-0087
firstcityevents.com

Sincerely Yours Events
(912) 376-9424
sincerelyyoursevents.com

Entertainment:

First City Events
(912) 695-0087
firstcityevents.com

All About You DJ
(912) 897-0518
allaboutyou DJs.com

The Fabulous Equinox Orchestra
(912) 547-3196
equinoxorchestra.com

Beauty:

Heavenly Spa by Westin
(912) 201-2242
westinsavannah.com

Beyond Beautiful by Heather
(912) 289-4775
beyondbeautifulbyheather.com

Officiant:

Rev. Steve Schulte
(912) 313-4254
revschulte.com

Tracy Brisson
(912) 226-4097
savannahcustomweddings.com

Florist & Event Design:

Harvey Designs
(912) 352-0995
harveydesigns.com

A to Zinnias
(912) 234-3400
atozinnias.com

Gray Harper Event Maker
(912) 228-2920
grayharper.com

Kiwi Fleur
(912) 352-0995
kiwifleur.com

Garden on the Square
(912) 233-7227
gardenonthesquare.com

Kato Floral Designs
(912) 508-1166
katoweddings.com

Bakery:

Savannah Custom Cakes
(912) 356-0072
savannahcustomcakes.com

Wicked Cakes
(912) 298-0040
wickedcakesofsavannah.com

Gigi's Cupcakes
(912) 349-2778
gigiscupcakesusa.com

Transportation:

Old Savannah Tours
(912) 234-8128
oldsavannah tours.com

Photographers:

Donna Von Bruening Photographers
(912) 898-9282
dvbphoto.com

Christine Hall Photography
(912) 897-9155
christinehallphotography.com

JBMarie Photography
hello@jbmariephotography.com
jbmariephotography.com

Kelli Boyd Photography
(912) 441-0725
kelliboydphotography.com

Jade + Matthew Take Pictures
(912) 220-6562
jadeandmatthew.com

Vitor Lindo
(912) 604-1544
Vitor-lindo.com

Beacon Photo
(912) 508-5859
beaconphoto.com

Izzy Hudgins Photography
izzyhudgins.com

Rach Loves Troy Photography
rach@rachlovestroy.com
www.rachlovestroy.com

Wedding Enhancements:

Presentation Services Audio Visual
(912) 201-9004
psav.com

JLK Events
(843) 384-4748
jlkevents.com

Event Works Rentals
(912) 483-5907
eventworksrentals.com

Beachview Rentals
(912) 280-9020
beachviewrentals.com

Savannah Special Events
(912) 944-6200
savannahspecialevents.com

Dollface By Jules Photobooth
(707) 340-3655
dollfacephotobooth.com