

# THE WESTIN

SAN DIEGO  
GASLAMP QUARTER

## WEDDING MENUS



At The Westin San Diego Gaslamp Quarter, we strive to enrich your wedding day with personal attention to every detail. Our menus are designed to complement and enhance your special day.

910 Broadway Circle, San Diego, CA 92101 – [www.westingaslamp.com](http://www.westingaslamp.com)



*All menu prices are exclusive of 25% service charge and 7.75% tax.*

# WEDDING PACKAGES



Select one of our pre-designed packages or collaborate with our catering managers to customize your own. Contact us for pricing. All package prices are exclusive of 25% service charge and 7.75% tax.

## DELIGHT

- Three Butler Passed Hors d'oeuvres
- Two Course Plated Dinner
- Gourmet Chocolate Truffles (served family-style following dinner service)
- Champagne Toast

*\$110 per person*

## DELECTABLE

- One Hour Hosted Call Brands Bar
- Three Butler Passed Hors d'oeuvres
- Buffet Dinner
- Champagne Toast

*\$135 per person*

## IRRESISTIBLE

- One Hour Hosted Call Brands Bar
- Three Butler Passed Hors d'oeuvres
- Two Course Plated Dinner
- Gourmet Chocolate Truffles
- Champagne Toast

*\$125 per person*

## INDULGE

- One Hour Hosted Call Brands Bar
- Three Butler Passed Hors d'oeuvres
- Four Course Plated Dinner with Intermezzo and Glass of Wine
- Gourmet Chocolate Truffles
- Champagne Toast

*\$145 per person*



## BUTLER PASSED HORS D'OEUVRES



*Server fee of \$75 each required for one hour of service for tray passed beverages and hors d'oeuvres*

### **COLD**

Seared Tuna with Wasabi Cream Cheese and Caviar

Mini Caprese Salad, Fresh Mozzarella, Grape Tomatoes, Micro Arugula, Basil, Balsamic

Fresh Mozzarella, Sundried Tomato Crostini

Roasted Yellow and Red Tomato on Polenta

Hummus with Kalamata Olive on Brioche

Smoked Salmon with Cream Cheese on Pumpernickel

### **HOT**

Citrus-Cilantro Bacon Wrapped Scallop

Tandoori Chicken

Crispy Wrapped Shrimp with Thai Sauce

Chicken Empanada

Crab Cake with Caper Relish

Chimichurri Beef Satay

Chicken Spring Roll with Sweet Chili Sauce

Mini Brie, Pear in Phyllo



# RECEPTION TABLES



## **LOCAL CHEESE DISPLAY**

Handcrafted Local Southern California and Oregon Cheese Selection

Lavosh Crackers, Rustic Breads, Fig Jam,

Organic Honey, Dried Fruits and Nuts

\$21 per person

## **VEGETABLE CRUDITÉS DISPLAY**

Selection of Grilled, Marinated and Crisp vegetables

Creamy Herb Dipping Sauce

\$9 per person

## **TUSCAN STATION**

Roasted, Grilled Vegetables, Eggplants, Peppers, Asparagus, Zucchini, Portobello Mushrooms,  
Roasted Artichokes, Kalamata Olives, Balsamic Glaze

Specialty Meats, Cheeses: Shaved Prosciutto, Genoa Salami, Ham Cappicola, Provolone,

Sliced Baguettes, Artisan Breads, Crackers

\$41 per person

## **SUSHI STATION**

Selection of Fresh Sushi Rolls (4) pieces per person

Accompanied by: Soy Sauce, Pickled Ginger, Wasabi

\$37 per person; Add Sushi Chef \$200

# PLATED DINNER



*All plated entrées include a soup or salad, artisan rolls & sweet butter, Starbucks® freshly brewed coffee, tea & decaffeinated coffee. Custom menus created upon request.*

## **SOUP**

Wild mushroom, Brie Bisque  
*Sautéed Wild Mushrooms, Garlic,  
Cream, Fresh Thyme, Brie Cheese,  
Chive Oil Garnish*

Roasted Butternut Squash Soup  
*Blend of Cream, Brown Sugar, Celery,  
Carrots*

Corn Chowder  
*Roasted Sweet Corn, New Potatoes,  
Smoked Bacon, Cilantro, Peppers,  
Shallots, Organic Chicken Broth*

Tomato Basil Bisque, Pesto Croutons

## **SALAD**

Bibb Lettuce, Roasted Bosc Pear,  
Candied Walnut Gruyere, Champagne  
Vinaigrette

Baby Heirloom Tomatoes, Fresh  
Ciliegine, Mozzarella Salad, Wild  
Arugula, Shaved Fennel, Basil  
Vinaigrette, Roasted Beets, Butternut  
Squash, Watercress

Baby Frisee, Goat Cheese, Candied  
Pecans, Roasted Shallot Cranberry  
Vinaigrette

Nuevo Caesar Salad with Focaccia Garlic  
Croutons, Fried Capers and Grana  
Padano Cheese

Wild Mushroom Gruyere Pastel, Mixed  
Organic Greens, Grilled Asparagus,  
Balsamic Jus

## **ENTREES**

Grilled Rosemary, Lavender Infused Chicken  
Breast, Roasted Marble Potatoes, Sautéed Wild  
Mushrooms, Asparagus, Red Wine Jus

Spinach and Goat Cheese Stuffed Chicken Breast,  
Sundried Tomato, Creamy Polenta, Charred  
Broccolini

Miso Marinated Black Cod, Roasted Ginger  
Fingerling Potato Puree, Braised Baby Bok Choy,  
Grilled Scallions, Citrus Tamarind Glaze

Seared Salmon, Fennel, Oranges, Mashed  
Potatoes, Asparagus Spears, Orange Tarragon  
Butter

Petit Filet Mignon, Garlic Whipped Potatoes,  
Chef's Selection of Seasonal Vegetables

Temecula Table Wine Braised Short Rib, Creamy  
Blue Cheese Grits, Maple Glazed Roasted Root  
Vegetables

Grilled Hanger Steak, Caramelized Onion Sauce,  
Tri Color Dauphinoise Potato, Asparagus, Sweet  
Baby Peppers

## **DUO ENTRÉE (+\$8 PER PERSON)**

Grilled Homemade Rubbed Filet Mignon and  
Prosciutto Wrapped Jump Shrimp, Smoked  
Parsnip Mash, Broccolini, Lemon Fennel  
Emulsion

## **VEGETARIAN ENTREE OPTIONS**

Grilled Cauliflower Steak, Roasted Red Tomato  
and Potato Puree, Grilled Asparagus, Basil  
Emulsion

Grilled Shitake and Goat Cheese Napoleon with  
Balsamic Reduction and Micro Greens





## DINNER TABLE



*Served with Freshly Baked Artisan Rolls & Sweet Butter, Freshly Brewed Starbucks® Regular, Decaffeinated Coffee, Select Hot Tazo® Teas*

Porcini Mushroom Soup

Baby Romaine Greens, Radicchio, Fennel, Sweet Carrots, Italian Parsley, Peppers, Sweet Pinot Gris Vinaigrette

Heirloom Tomato Caprese Salad, Fresh Basil, Balsamic Jus

Temecula Table Wine Braised Short Rib, Whipped Potatoes

Grilled Chicken Breast, Balsamic Roasted Cippolini Onions, Roasted Rainbow Carrots, Herb Jus

Oven Roasted Baja California Sea Bass, Black Olives, Capers, Citrus Sauce, Gremolata

Chef's Seasonal Ravioli

## CHILDREN'S DINNER



*Ages 2-12  
\$35 per child*

Fresh Fruit and Berries **or** Small Salad

Chicken Fingers and French Fries **or** Penne Pasta Served with Butter and Parmesan Cheese on the Side  
**or** Baked Chicken, Asparagus and Mashed Potatoes

Chocolate Chip Cookie

## VENDOR DINNER



*2-Course Plated Meal Presentation  
\$45 per person*

## LATE NIGHT SNACKS



### **MUNCHIES**

S'mores Lollipop

Mini Pretzel Monte Cristo

Root Vegetable Chips

\$17 per person

### **GASLAMP TAVERN**

Kobe Beef and Cheddar Sliders

Garlic Fries, Sweet Potato Fries

\$21 per person

### **BAJA BITES**

Mini Carnitas Quesadillas

Mango Salsa with Corn Chips

House Made Guacamole

Cinnamon Sugar Tortilla Crisps

\$22 per person

### **COMFORT**

Popcorn Chicken – Buffalo & Regular

Mac & Cheese Balls

\$20 per person

### **SWEET TREATS**

Donut Wall

S'mores Lollipop

French Macaroons

\$25 per person





# HOSTED BAR PACKAGE



*One (1) bartender is required for every 100 guests at \$150 each*

## CALL BRANDS

Jack Daniels  
Canadian Club  
Johnny Walker Red  
Bombay Sapphire  
Skyy  
Bacardi Light  
Sauza Gold

Hosted Package  
One Hour \$23  
Additional Hours \$14

## PREMIUM BRANDS

Maker's Mark  
Crown Royal  
Chivas Regal  
Tanqueray  
Absolut  
Meyer's Platinum  
1800

Hosted Package  
One Hour \$25  
Additional Hours \$15

## CORDIALS

Bailey's  
Cointreau  
Amaretto di Saronno  
Kahlua  
Frangelico  
Sambuca  
Triple Sec  
Sweet & Dry Vermouth

Cordials placed on bar  
by request only

## HOSTED BEER AND WINE PACKAGE

One Hour \$21  
Additional Hours \$12

## PREMIUM BEER

Heineken  
Corona  
Sam Adams

## LOCAL BEER

Stone Pale Ale  
Karl Strauss  
Red Trolley

## DOMESTIC BEER

Budweiser  
Bud Light

# BAR ENHANCEMENTS



**ASK YOUR CATERING MANAGER FOR  
DETAILS AND PRICING ON BAR ENHANCEMENTS:**

CUSTOM MARTINI BAR

MARTINI ICE LUGE

CRAFTED COCKTAILS

## BEVERAGES BILLED ON CONSUMPTION



*One (1) bartender is required for every 100 guests at \$150 each*

	<b>CASH BAR</b>	<b>HOSTED BAR</b>
Cordials	\$14.00 per drink	\$13.00 per drink
Premium Brands	\$13.50 per drink	\$12.50 per drink
Call Brands	\$12.50 per drink	\$12.00 per drink
Premium/Local Beer	\$10.00 per bottle	\$9.50 per bottle
Domestic Beer	\$9.00 per bottle	\$8.50 per bottle
House Wine	\$12.50 per glass	\$12.00 per glass
Soft Drinks	\$5.50 per drink	\$5.50 per drink
Mineral Water	\$5.50 per drink	\$5.50 per drink
Fruit Juice	\$5.50 per drink	\$5.50 per drink

## WINE MENU



### SPARKLING WINES

- Mionetto, Prosecco, "Organic",  
Treviso, Italy NV 48
- Chandon, Brut, "Classic", California  
67
- Nicolas Feuillatte, Rose Reserve 115

### LIGHTER INTENSITY WHITE WINES

- Dr. Loosen, Riesling, "Blue Slate",  
Kabinett, Mosel 70
- \*Magnolia Grove, Rose, California  
42
- \*Magnolia Grove, Pinot Grigio,  
California 42

### FULLER INTENSITY WHITE WINES

- Sea Pearl, Sauvignon Blanc,  
Marlborough, NZ 48
- The Hess Collection,  
Chardonnay "Shirtail Ranches",  
Monterey, California 55
- Kenwood Vineyards,  
Chardonnay 48
- \*Magnolia Grove, Chardonnay  
42
- Chateau Ste. Michelle,  
Chardonnay, "Indian Wells  
Vineyard", Columbia Valley 55

### RED WINES FROM LIGHTER TO FULLER BODY

- Line 39, Pinot Noir, California 42
- Acrobat, Pinot Noir, Oregon 55
- Spy Valley, Pinot Noir,  
Marlborough, New Zealand 85
- \*Magnolia Grove, Merlot,  
California 42
- Finca Decero, Malbec, "Remolinos  
Vineyard", Mendoza Argentina 51
- \*Magnolia Grove, Cabernet  
Sauvignon, California 42
- Spellbound, Cabernet Sauvignon,  
California 48

*\*Magnolia Grove House Wine created in collaboration with Chateau St. Jean*