



The Westin Great Southern Columbus

Wedding Menus

Wedding Package Options



Elegance | \$100 per person

- Up to a five (5) hour event reception
- Four (4) hour hosted Familiar Brands bar
- Three (3) butler passed hors d'oeuvres
- Complimentary cake cutting and service
- Complimentary sparkling wine toast for all adult guests
- Candle and mirror centerpieces for all guest tables
- Two (2) course plated dinner – includes choice of (1) entrée and vegetarian option
- Complimentary suite for the couple on the evening of the event
- Preferred guestroom rates for wedding guests based on availability

Indulgence | \$115 per person

- All elegance package components plus –
- Four (4) hour Favorites Brands bar
- Four (4) butler passed hors d'oeuvres
- Choice of two (2) course plated dinner includes choice of (2) entrées and vegetarian option, plated duet entrée or buffet dinner service

Opulence | \$140 per person

- All indulgence package components plus –
- Four (4) hour Ultra Premium bar
- Choice of two (2) course plated dinner includes choice of (3) entrées and vegetarian option, plated duet entrée or buffet dinner service

\$3 per person for more than one starch and vegetable choice

\$5 per person for additional choice of entrée

\$6 per person for duet plates

All pricing is per guest, unless otherwise noted. Prices subject to change. A 23% taxable service charge and 7.5% sales tax apply.

Menu Selections



passed hors d'oeuvres selections

chilled selections

- bourbon barrel smoked salmon blini with dill caper crème fraiche
- lobster salad, microgreens, mini brioche
- house smoked chicken salad, rye toast
- deviled free range egg with smoky bacon tomato jam
- mediterranean skewer with kalamata, tomato, mozzarella, fresh herbs
- heirloom tomato bruschetta
- peppered black angus tenderloin, horseradish, cloverton cheese, mirco thyme

warm selections

- chicken wellington
- vegetable samosa with harissa
- cuban spring roll, hot pepper peach sauce
- spicy beef short rib taco, cilantro cream
- bahn mi meatball with asian chili red wine
- sesame chicken skewer with sweet soy sauce
- artichoke sundried tomato croquette with roasted garlic crème
- goat cheese, pancetta, and fig flatbread
- sundried tomato spanakopita, red pepper aioli
- lemongrass steak skewer with teriyaki glaze
- black pepper bacon wrapped brussels sprouts

station upgrades

north market display | \$11

local cured meats, Ohio cheeses, pickled peppers, farm house mustards, fresh raw vegetables, crackers, flat breads

market sliced fruit | \$6

daily vegetable crudité | \$7

imported and domestic cheese | \$8

salads

classic wedge

baby iceberg wedge with bleu cheese, bacon, tomato, carrots, bleu cheese dressing

fork and knife caesar

romaine wedge with shaved parmesan, roasted tomatoes, sourdough crostini

garden salad

romaine leaf, roasted corn, grilled asparagus, toasted pistachio, avocado ranch

chopped salad

butter lettuce cup, cherry tomato, crumbled feta, greek olives, pickled red onion, fresh oregano, greek dressing

entrée accompaniments

all entrées will include choice of a starch, chef's selection of seasonal fresh vegetables, fresh bakery basket, starbucks coffees and tazo teas

roasted garlic mashed yukon potatoes

garlic roasted tri colored baby fingerling potatoes

laurel valley aged duchess potatoes

parmesan black pepper risotto

red Himalayan rice pilaf

entrée selections

*denotes entrée available for duet plate

by garden + sea

roasted vegetable ravioli, oyo vodka rossa sauce

spaghetti squash, sautéed greens and vegetables, smoky heirloom roasted tomato sauce

wild mushroom cannelloni, tomato purée, crispy parsnip, arugula salad

baked seasonal vegetable ratatouille with cheese crisp and micro greens

tomato crusted faroe Island salmon, tarragon lemon vin blanc*

by land

cloverton cheese stuffed amish chicken, watercress, roasted tomatoes, lavender jus

herb seared amish semi boneless chicken breast with ohio maple dijon sauce*

grilled rosemary rubbed chicken breast, with artichoke, roasted peppers & olive herb jus

prosciutto and sage stuffed chicken breast with capers and herbed beurre blanc

house brined Berkshire pork loin, with a grilled peach chutney

braised ohio short rib, watershed bourbon and blueberry mirepoix*

black angus reserve grilled new york strip, with caramelized leek, roasted heirloom tomatoes, fresh horseradish demi

black angus filet | +\$5
scotch brined black pepper cabernet sauce*

beverage selections

familiar brands:

Beefeater Gin, Smirnoff Vodka, Dewar's White Label Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Hennessy VS Cognac, Don Q Crystal Rum, Jose Cuervo Tequila

Magnolia Grove Cabernet Sauvignon, Magnolia Grove Merlot, Line 39 Pinot Noir, Magnolia Grove Chardonnay, Magnolia Grove Pinot Grigio, Kim Crawford Sauvignon Blanc, Chateau Ste Michelle Brut

favorite Brands:

Tanqueray Gin, Absolut Vodka, Markers Mark Bourbon, Jack Daniels Whiskey, Hennessy VSOP Cognac, Captain Morgan Original Spiced Rum, Bacardi 4 Yr Rum, Don Julio Blanco Tequila

Federalist Cabernet Sauvignon, Toad Hollow Merlot, Deloach Pinot Noir, Snoqualmie Chardonnay, Pighin Pinot Grigio, Kim Crawford Sauvignon Blanc, Mionetto Prosecco

beer selection

Heineken, Corona, Budweiser, Bud Light, Miller Light, Yuengling

Please note substitutions will be made when varietals are not available. Wine brands may rotate per Marriott brand standards. Contact your catering manager with special requests.

ultra premium

Hendrick's Gin, Tito's Vodka, Glenlivet 12yr Whiskey, Crown Royal Black Whiskey, Whistlepig Piggyback, Wilderness Trail Small Batch Bourbon, Remy Martin Cognac, Maggie Spiced Rum, Diplimatico Reserve Rum, Patron Silver Tequila

J Lohr Cabernet Sauvignon, Ferrari Corrano Merlot, Erath Pinot Noir, Chateau Ste Michelle Chardonnay, Ruffino Lumina Pinot Grigio, Kim Crawford Sauvignon Blanc, Veuve Sparkling

Stella Artois, CBC IPA, Modelo Especial, Sam Adams Seasonal, Edmund Fitzgerald Porter

local package:

Hendrick's Gin, Tito's Vodka, Glenlivet 12yr Whiskey, Crown Royal Black Whiskey, Whistlepig Piggyback, Wilderness Trail Small Batch Bourbon, Remy Martin Cognac, Seven Brothers Spiced Rum, Diplimatico Reserve Rum, Patron Silver Tequila

Firelands Cabernet Sauvignon, Firelands Pinot Noir, Red Reflections Red Blend, Debonne Vineyards Chardonnay, Debonne Vineyards Pinot Grigio, Firelands Riesling

Bleeding Buckeye Red Ale, Holy Moses White Ale, Hazy Heifer Hefeweizen, Edmund Fitzgerald Porter, CBC IPA, Burning River Pale Ale, 614 Good Pale Ale

- see next page for bar package enhancements -

Bar Package Enhancements
(per person)

familiar to favorite brands bar | \$8
familiar to local brands bar | \$23
familiar to ultra brands bar | \$33

additional hour of bar service | \$15
tableside house wine service | \$10
signature cocktails | \$6
single brand upgrade | \$6
assorted white claw | \$2

custom menus available for all beverage and wine service

The Westin In-House Audio Visual provided by:



On Site Ceremony - \$3000.00

(not inclusive of tax and service charge)

10 - LED Uplights \$849

(Common Colors – amber, white, soft pink, lavender)

Wireless Microphone Package \$663

(Wireless Handheld or Lavalier Mic & Speakers)

Projector Screen Package \$849

(Complimentary Laptop for Photos/Video)

55" Monitor for Montage \$826

(Complimentary Laptop for Photos/Video)

Custom Steel Gobo \$180

(Keepsake after event, Gobo is 1 solid color)

Custom Glass Gobo \$475

(Keepsake after event, Gobo is 2 or more colors)

Music Hook-Up \$303

(Headphone Jack Connection or adapter & Speakers)



Prices subject to change. A 23% taxable service charge and 7.5% sales tax apply.

Event Details and The Fine Print



F & B MINIMUMS

the food and beverage minimum is the minimum cost that you would be required to spend during your event, before service charge and tax. the actual amount that you would spend would be based on menu selections and the guaranteed amount of guests.

PRICING

we take food quality seriously. in an effort to provide fresh, local and seasonal cuisine whenever possible, we source the highest quality products available at the time of your event. in certain instances (due to storms, droughts and other patterns beyond our control), we may make comparable menu suggestions in your price point, to offer you a superior product.

RECEPTION HOUR TIME FRAMES

friday evenings; any 5 hour time block between 5pm-11pm

saturday afternoons; 10am to 2pm

saturday evenings; any 5 hour time block between 5pm-12am

sunday afternoon or evening; any 5 hour time block between 9am-11pm extension option available

*see package options for reception hour guidelines

DEPOSITS AND PAYMENT SCHEDULE

a minimum of \$5,000 non-refundable deposit is required with a signed agreement to confirm the space for the reception. all deposits are non-refundable and are applied towards the final balance. the payment schedule will be included in the contract.

the final payment is due one full business week prior to the event and is based upon guaranteed attendance, set menu and will include all service charges and sales tax. any additional charges must be settled within 7 days of event. client must have active credit card on file.

GUEST ROOM BLOCKS

a preferred room rate may be offered for a block of guest rooms to assist out-of-town guests with overnight accommodations. room rates are is discounted from the best available rate of the day through the reservations department, and may at times be higher than some of the limited number of Internet, AARP, AAA, and other discount rates available at a specific time.

Rental Fee:

please note room rental fees and ceremony fees apply, and are before tax and service charge.

Catering Manager

upon booking your reception, you will be provided with a catering manager who will assist in the coordination of food, beverage and hotel/venue details.

for ceremony and wedding coordination please employ a professional vendor.

MENU SELECTION

menus may be selected at any time during the planning process. to ensure the freshest in food, we do require all menu selections are completed 30 days prior to event.

to assist in your menu selection process, our chefs will prepare a variety of our seasonal menu items for you to enjoy at **one** of our VIP tastings.

BEVERAGE RULES

the beverage laws of Ohio hold the Westin Columbus responsible for the consumption for all alcoholic beverages on hotel premises; therefore we cannot permit any non-hotel purchased beverages to be consumed in any banquet room. guests must be 21 years of age or older to consume alcoholic beverages and must present a valid government photo id upon request. hotel reserves the right to refuse service. no "shot" style drinks are permitted.

PARKING

24 hour on-site valet parking located directly behind the hotel is available. ask your catering manager for current rates.

additional parking options are available at the Columbus commons parking garage—directly across Main Street from the hotel

rates can be found at www.columbuscommons.org