



WEDDINGS AT
THE WESTIN OTTAWA
2024



THE WESTIN
OTTAWA

PERFECT PARTNERSHIP

*Anticipating your every need
so you can enjoy each moment to
the fullest*

At The Westin Ottawa, we're committed to helping our guests feel their best when it matters most – and no occasion could be more important than your wedding day. From intuitive service and thoughtful touches to enriching experiences and vibrant venues, we ensure that every detail of your event comes to life flawlessly, in your unique style. Let The Westin Ottawa make your celebration one to remember.



MENU SELECTIONS

Personalized Service

Our dedicated staff are at your side through every step of the planning process, taking the time to understand your unique vision.

From our world-renowned chefs to our team of experts, we offer intuitive service with meticulous attention to detail, allowing you to delight in every memorable moment of your celebration.

Please note, when selecting your menu, we require a minimum of 50 wedding guests (depending on your menu selection).

All menu prices are subject to change without notification until 90 days prior to your event. Prices do not include our 18% service charge or 13% HST tax. Final guarantees are due 7 business days prior to your event.



PACKAGE INCLUSIONS

Wedding Package Inclusions

- Complimentary accommodation for your wedding night with breakfast for two
- Complimentary invite to one of our two annual group menu tastings for bride and groom

- Selection of three passed hors d'oeuvres during cocktail hour
- Two glasses of our house wine per person during dinner
- Freshly brewed Starbucks coffee and Tazo tea
- Accommodation for special dietary needs
- Three course children's menu available (ages 2 -10) for \$50/child OR receive a 50% discount on regular package meal price for kids ages 2-10; kids meals include unlimited soft drinks all evening

- Head and guest tables with chairs
- Votive candles, table numbers and stands, easel, cake table, guest book table and gift table provided
- Dance floor and podium (microphone not included)
- White linen napkins and white tablecloths
- China, cutlery, glassware
- Cake cutting (\$3.50 per person if you choose to go with a customized menu)



PLATED DINNER MENU

\$140 per person | Minimum 50 guests | Three-Course Plated

**Freshly baked dinner rolls are included with this menu*

STARTER *(select one)*

- Option 1 Velouté of wild mushrooms with white truffle oil (V)
- Option 2 Butternut squash puree with eastern spices and vanilla crème fraiche (V)
- Option 3 Asparagus, leek and Yukon gold potato, caramelized onion toast (V)
- Option 4 Baby spinach and frisée salad with poached pear, local aged goat cheese, house smoked candied pecans and cranberry vinaigrette (GF,V)
- Option 5 Westin Caesar salad, chopped crisp romaine hearts, roasted garlic crostini, soft boiled egg, maple bacon, parmesan curls and dressing
- Option 6 Three beet salad, apple cider and maple sugar vinaigrette, chèvre mousse, pistachio, and micro greens (GF)
- Option 7 Vine ripened tomato, buffalo mozzarella, torn basil, arugula, balsamic with cracked pepper and sea salt flakes, fennel crostini (V)

ENTRÉE *(select two)*

- Option 1 Oven baked chicken supreme, pecan and grain mustard crust, duck fat whipped potatoes, seasonal vegetables, red wine shallot sauce (GF)
- Option 2 Chive and Oka cheese stuffed chicken supreme, roasted garlic whipped potatoes, dark chicken glaze with Marsala (GF)
- Option 3 Canadian Atlantic salmon fillet, bacon fat confit potatoes, with saffron, carrot and ginger sauce (GF)
- Option 4 Porcini and black peppercorn crusted striploin of Alberta beef, mushroom-leek compote, roast garlic whipped potatoes, dark veal reduction sauce with fresh thyme and merlot
- Option 5 Bourbon and brown sugar braised Black Angus short rib, horseradish whipped potatoes braising reduction enhanced with shallots and red wine

DESSERT *(select one)*

- Option 1 Classic vanilla crème brûlée, demerara sugar crunch, berries (GF)
- Option 2 Dark chocolate praline tower, rum caramel sauce and raspberry coulis
- Option 3 Light lemon & raspberry verrine, chunky brownie base and berry compote
- Option 4 Lanark county maple-crunch mousse, spiced apple compote, toasted meringue peaks
- Option 5 A selection of late-night dessert enhancements (in lieu of a plated dessert) See page 18 for details

Should you wish to add a second starter and make your menu a four-course meal, a surcharge of \$9.00 per person will apply. To upgrade your choice of entree selections to three options, an additional \$12.00 per person will apply.

Selections must be provided to the hotel no later than 7 business days prior to your event. All items are subject to 18% service charge and 13% HST.



RECEPTION STYLE WEDDING MENU

\$150 per person | Minimum 100 guests | Reception Style

STATIONARY APPETIZERS *(select two)*

- Option 1 Mini Greek salad with orzo and feta cheese
- Option 2 Blackened salmon martini, avocado-mango chutney and crisp plantain
- Option 3 Romaine heartlettes, Caesar dressing, croutons, maple-peppered bacon
- Option 4 Micro thin fennel, endive, cucumber and mint salad
- Option 5 Roasted beet - carrot salad with walnut, dill crostini

RECEPTION TABLES *(both included)*

Bruschetta Tasting

Roasted garlic crostini
Vine tomato, parmesan and basil,
extra virgin olive oil
Smoked chicken and roasted pepper,
rosemary oil
Cannelini bean, tomato and bacon

Italian Inspired Antipasto Table

Sliced prosciutto, capicola ham and genoa
salami. Canadian and imported cheese and
marinated baby bocconcini with crackers,
grape clusters, and bowls of olives with
French baguette

CHEF ATTENDED ACTION STATIONS *(select three)*

- Option 1 Tailgate taco bar- tequila lime pulled chicken green papaya slaw, cilantro, pickled onions and house crema
- Option 2 Shrimp and scallop risotto station with flamed Quebec maple whiskey Saffron risotto a la Milanese with Parmigiano Reggiano
- Option 3 Whole beef tenderloin and potato martini, Oka cheese fondue and crispy onions
- Option 4 Carved rack of Australian lamb, candied pecan Provençal crust, goat cheese soft polenta, Porto sauce
- Option 5 Food truck- Black Angus beef slider with gruyere cheese, honey mushrooms and truffle mayo. Quebec poutine boxes with fresh cut fries, St. Albert cheese curds and poutine glaze
- Option 6 Ramen stop- with 24-hour Shoyu broth, braised pork belly, scallions, soft cooked egg, noodles

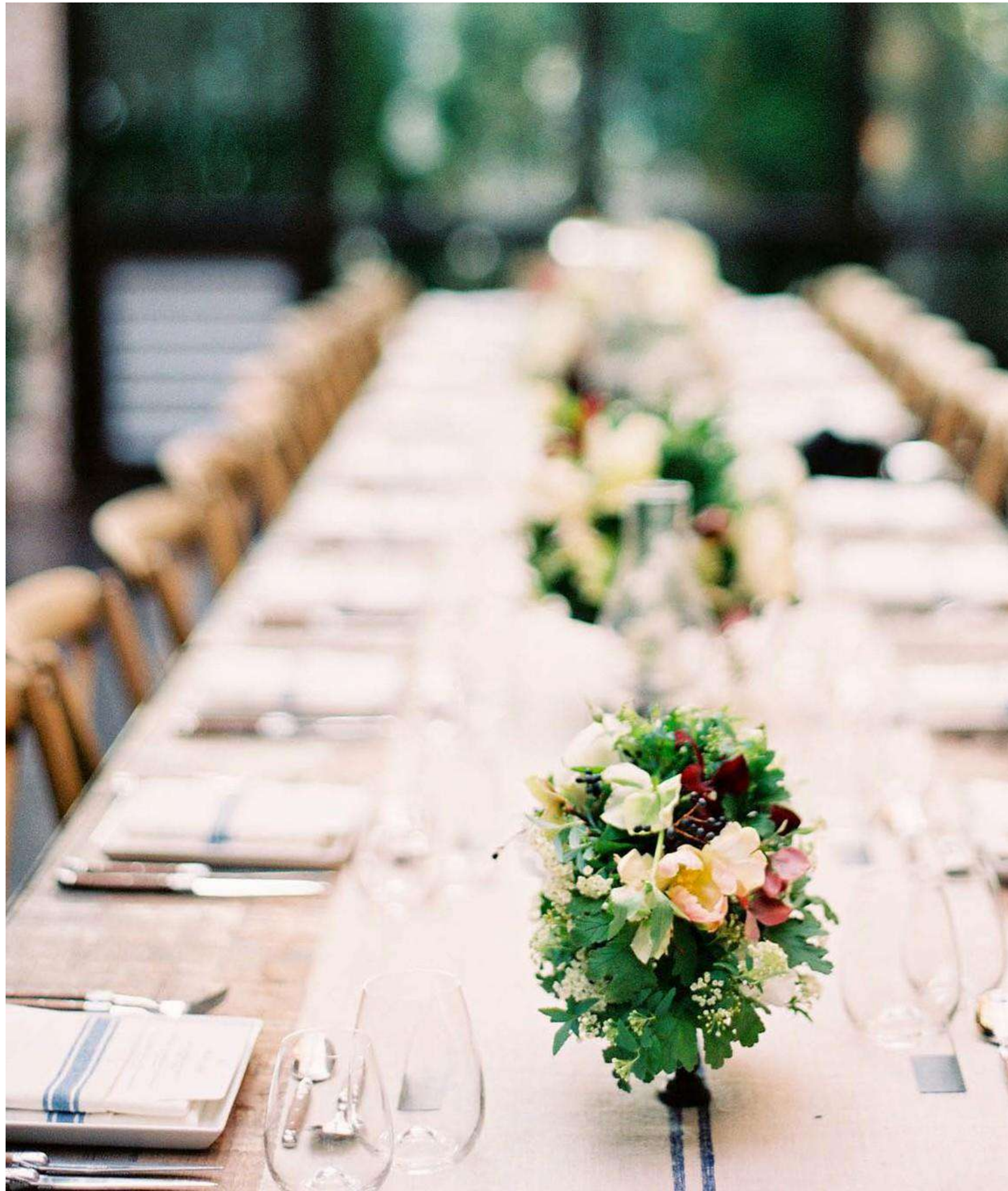
DESSERT *(select five)*

Chocolate genoise with amaretto crunch
Baked Alaska Neapolitan mousse
Tiramisu with Kahlúa and Valrhona cacao
Lemon curd, crispy chocolate and soft meringue
Mini salted caramel cheesecake dipped in chocolate

Trifle with genoise and raspberry
Strawberry short cake, deconstructed
Assorted individual crème brûlée
Fruit martini with Ice wine and crumbled meringue
Assorted flavours of macarons

Selections must be provided to the hotel no later than 7 business days prior to your event.

All items are subject to 18% service charge and 13% HST.



UPGRADE YOUR PLATED DINNER

UPGRADED STARTERS (add \$7 per guest)

- Option 1 Crisp seared togarashi Digby scallop, sprouted greens and micro thin fennel salad, citrus and tarragon (GF,DF)
- Option 2 Westin Wellness Nicoise salad- Seared rare Yellowfin tuna, olive oil poached tomatoes, marinated fingerling potatoes, soft cooked egg, tender young beans, spicy rouille, sherry vinaigrette (GF,DF)
- Option 3 Ontario pork belly, braised and glazed, maple-sriracha, house-pickled carrot puree, fennel slaw (GF,DF)

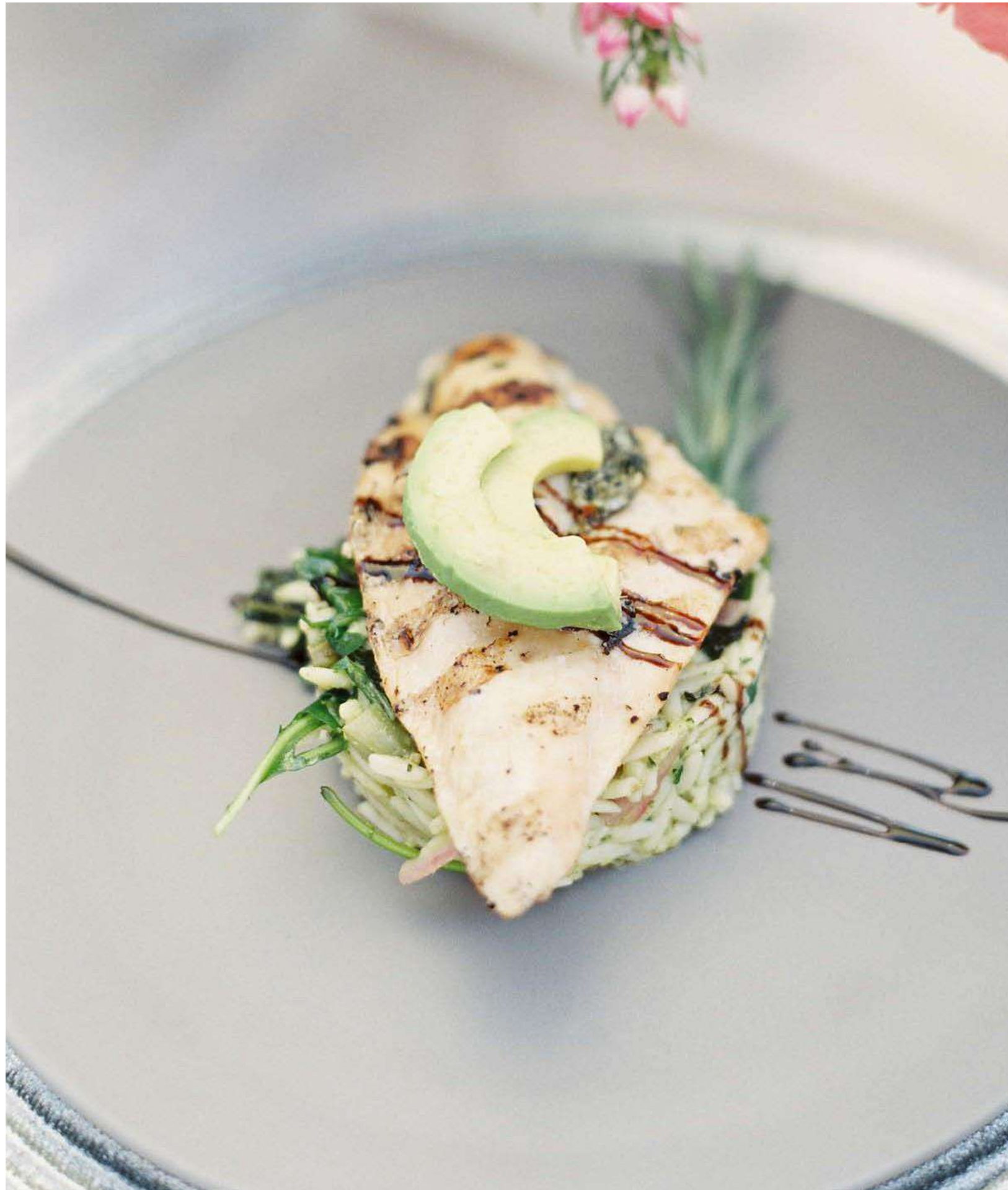
UPGRADED ENTRÉE'S (add \$17 per guest)

- Option 1 Fillet mignon of beef with Café de Paris butter
Potato galette with truffle oil, madeira glaze de veau reduction, Japanese honey mushrooms (GF)
- Option 2 Rack of Australian lamb
Candied pecan Provençal crust, potato pave, Porto enhanced glaze de veau
- Option 3 Maple glazed duck breast
Potato galette, morel mushroom cream with balsamic veal glaze (GF)
- Option 4 Black cod brushed with miso
Savoy cabbage, sous-vide nante carrots, scallion vinaigrette (GF, DF)
- Option 5 Duo of slow braised beef short rib and beef filet mignon
seared potato gnocchi, chanterelle mushrooms and cream, shallot-rosemary glaze de veau

UPGRADED DESSERT (add \$6 per guest)

- Option 1 Passion fruit mousse, delicate chocolate basket, coconut panna cotta, berries and mango (GF)
- Option 2 Crème brûlée trifecta, vanilla bean, Lanark county maple, citrus, Demerara sugar crunch, berries
- Option 3 A selection of late-night dessert enhancements (in lieu of a plated dessert)
See page 18 for details

All items are subject to 18% service charge and 13% HST.



HORS D'OEUVRE SELECTIONS

*With each menu you may select three
hors d'oeuvres below to compliment your
cocktail reception*

HORS D'OEUVRES (select three)

- Option 1 Freshly prepared avocado and cucumber California rolls
- Option 2 Grape tomato bocconcini and basil skewer
- Option 3 Chicken lemongrass gyoza with sweet chili sauce
- Option 4 Vegetable samosas with tamarind chutney
- Option 5 Porcini risotto arancini, truffle aioli
- Option 6 New Brunswick smoked salmon, dill-lemon cream cheese, caviar
- Option 7 Elegant turkey slider, Gruyere cheese, soft mini roll
- Option 8 Chicken tikka, mini naan, pomegranate raita
- Option 9 Hoisin BBQ duck and cucumber crêpe roll
- Option 10 Crisp Asian spring roll, rice wine-sambal oelek dip
- Option 11 West coast crab cakes with scallion aioli
- Option 12 Bacon wrapped Balderson cheddar with maple cider glaze

UPGRADED HORS D'OEUVRES (select three)

For an additional \$5 per person you can choose from the following.

- Option 1 White tuna, crisp wonton, avocado and grapefruit, edamame wasabi purée
- Option 2 Chevalier triple cream brie with poached Niagara pear
- Option 3 Rice paper salad roll with shrimp, coriander and ginger, black sesame sauce
- Option 4 Mini pork belly taco with house crema
- Option 5 Mini grilled cheese on artisan baguette
- Option 6 Sashimi grade tuna tartar with watermelon and heirloom tomato, soy, ginger and sesame
- Option 7 Mini lobster bisque shooter with double smoked bacon
- Option 8 Seared jumbo tiger shrimp, red curry broth, lime
- Option 9 Braised beef short rib, smoked onion soubise, micro allumette potato
- Option 10 Fresh shucked seasonal oysters on the half shell, mignonette, lemon oil
(available as a chef station *additional chef labour fee applies)

Each additional canape, over and above 3 pieces per person included in the package, is an additional \$5.00 per person.

Selections must be provided to the hotel no later than 7 business days prior to your event.



VEGETARIAN/VEGAN SELECTIONS

*We strive to meet the dietary
requirements of all your wedding
guests*

- Option 1 Linguini Aglio e olio, shaved Parmigiano-Reggiano, red peppers, red onions, sun dried tomato, honey mushrooms with basil cream
- Option 2 Seared chickpea and sundried tomato griddle cake, black bean succotash, crispy shallots, pumpkin seed pesto (Vegan & GF)
- Option 3 Moroccan spiced vegetable-chickpea tajine, cardamom basmati-quinoa blend, cilantro cucumber-tomato salsa
- Option 4 Four cheese agnolotti with butternut squash puree, Roma tomato, portobello mushroom and roasted red pepper sauce

*Should you wish to offer a vegetarian/vegan option, substitutions can be made.
Selections must be provided to the hotel no later than 7 business days prior to your event.*



MENU ENHANCEMENTS

*Elevate your menu by
including one or more of the
following upgrades*

PALETTE CLEANSER (*select one*) \$6 per person

- Option 1 Frozen Aperol spritz
- Option 2 Thyme and lemon
- Option 3 Prosecco

DESSERTS TABLES (*in lieu of a plated option, select five*) \$12 per person

- Option 1 Mini assorted gourmet donuts
- Option 2 Chocolate and caramel pot au crème
- Option 3 Assorted house made cake pops
- Option 4 Mini salted caramel cheesecake dipped in dark chocolate
- Option 5 Baked Alaska Neapolitan mousse
- Option 6 Chocolate genoise with amaretto crunch
- Option 7 Tiramisu with kalua and Valrhona cacao
- Option 8 Trifle with genoise and raspberry
- Option 9 Strawberry short cake, deconstructed
- Option 10 Fruit martini with ice wine and crumbled meringue
- Option 11 Popcorn bar (three flavors) | Chocolate, Caramel and Spicy chili

LATE NIGHT TABLE (*select two items*) \$25 per person

- Option 1 Slider Bar
Black Angus beef slider with gruyere cheese, honey mushrooms and truffle mayo
- Option 2 Poutine bar
Traditional French-Canadian dish of French fries topped with gravy and cheese curds, crisp bacon and crispy onions
- Option 3 Pizza Stop
Duck confit, caramelized onion, and Oka cheese and truffle
Classic Margarita with buffalo mozzarella, San Marzano tomatoes, torn basil
Classic combination with pepperoni, mushroom and pepper with mozzarella
- Option 4 Finger sandwiches
Nordic smoked salmon on cranberry blinis Horseradish cream cheese with clipped chives
Cucumber and micro watercress with cream cheese and dill
Slow roast Alberta beef, Kozlik's mustard, old cheddar
- Option 5 Bacon bar
Maple candied, double smoked and Szechuan pepper

*Late night table to be served no later than 10:45pm.
All items are subject to 18% service charge and 13% HST.*

HOST BAR SELECTIONS

CLASSIC OPTIONS

Westin House Wine	\$10.00
Favorite Brand Mixed Drinks 1.2oz <i>(Beefeater Gin, V.O. Seagram's Rye, Captain Morgan White Rum, J&B Scotch, Smirnoff Vodka)</i>	\$9.75
Appreciated Brand Mixed Drinks 1.2oz <i>(Tanqueray Gin, Crown Royal Rye, Bacardi White Rum, J.W Red Scotch, Absolut Vodka)</i>	\$10.25
Single Malt Scotch <i>(Glenfiddich 12 yr, Macallan 12 yr)</i>	\$13.25
Domestic Beer <i>(Budweiser, Bud Light, Sleeman Original Draught, Sleeman Clear 2.0, Sleeman Honey Brown)</i>	\$8.00
Imported Beer <i>(Sapporo, Stella Artois)</i>	\$8.75
Westin Favorite Beer <i>(Beaus, Steamwhistle)</i>	\$8.25
Non Alcoholic Beer	\$7.75

COCKTAILS

Caesar (Vodka, Clamato, Worcestershire, Tabasco)	\$10.75
Old Fashion (Rye Whiskey, Sugar, Bitters, Orange Slice)	\$10.75
Martini (Gin or Vodka, Dry Vermouth)	\$10.75
Margarita (Tequila, Triple Sec, Lemon Lime Mix)	\$10.75
Manhattan (Rye Whiskey, Sweet Vermouth, Bitters, Cherry)	\$10.75

MOCKTAILS

<i>Minimum Order of 40</i>	
Sparkling Hibiscus Lemonade (Hibiscus Simple Syrup, Lemon Juice, Soda Water)	\$8.25
Blackberry Mule (Butterfly Tea, Lime Juice, Ginger Ale, Blackberries, Mint)	\$8.25
Cinderella-Tini (Orange Juice, Pineapple Juice, Lemon Juice, Grenadine)	\$8.25
Sweet Apple (Apple Juice, Matcha Simple Syrup, Lemon)	\$8.25

NON-ALCOHOLIC BEVERAGES

Soft Drink	\$6.50
Fruit Juice	\$6.50
Bottled Water	\$6.50
Sparkling Mineral Water	\$6.50

HOST BAR ENHANCEMENTS

<i>All options serve 40 guests (One Gallon)</i>	
Non-Alcoholic Fruit Punch	\$240.00
Liquor Punch	\$400.00
Red or White Sangria	\$400.00
Champagne Punch	\$400.00

All items are subject to 18% service charge and 13% HST.

