

THE WESTIN

SAN FRANCISCO AIRPORT

One Old Bayshore Highway
Millbrae, CA 94030
T 1-650.692.3500

Wedding Packages Include:

COMPLIMENTARY LUXURY SUITE FOR THE NIGHT OF YOUR WEDDING

**COMPLIMENTARY BREAKFAST FOR BRIDE AND GROOM IN GRILL AND VINE
DAY AFTER YOUR WEDDING RECEPTION**

WINE SERVICE

2 Bottles of House Wine per 10 guests

ONE BARTENDER INCLUDED FOR 4 HOURS

Professional Banquet Captain and Wait Staff

CHAMPAGNE TOAST COMPLIMENTS OF WESTIN HOTEL

CAKE CUTTING SERVICE FEE WAIVED

COMPLIMENTARY MENU TASTING FOR 4 GUESTS

Only offered for events of more than 100 guests

SELF-PARKING RATES

Discounted rates offered

SPECIAL ROOM RATES FOR OVERNIGHT GUESTS

Rates and availability based on season and occupancy levels

MARRIOTT BONVOY REWARDS POINTS!

Not a member? Ask your Catering Representative

BANQUET ROOM SET-UP

*Round tables of 10, white floor length table linens, chairs, votive candles,
head-table staging or sweethearts table setup, dance floor, cake table,
book signing table, reception setup in foyer, DJ table and power source additional \$350*



Simply Elegant Wedding

RECEPTION

Tropical fruit punch for one hour

ARTISANAL CHEESE DISPLAY

*Collection of local artisan and traditional cheeses, fresh grapes, dried fruit and toasted nuts,
honey & fig compote
Baguette crostini, assorted crackers*

TWO-COURSE DINNER

See below menus

12" round mirror and three votive candles

WINE WITH DINNER

*The Westin house select chardonnay and cabernet sauvignon wines
(two bottles per 10 guests)*

CHAMPAGNE TOAST

Poured for each guest to toast the Bride and Groom

GOLD CHIAVARI CHAIRS AT \$5.00 ADDITIONAL PER CHAIR

ONE-BEDROOM SUITE

For the bride and groom on their wedding night

SPECIAL DISCOUNTED SELF-PARKING RATE IS OFFERED FOR GUESTS

(excludes overnight parking)

\$95.00++/person

The above price is subject to 27% service charge and applicable sales tax

Simply Elegant Menu



1st course

Please select one

ROMAINE HEART & ARUGULA SALAD

Blistered Roma tomato, garlic focaccia croutons, parmesan cheese with Caesar dressing

ORGANIC BEET SALAD

Roasted golden beets, baby arugula, shaved vegetables, feta cheese, toasted walnuts with blood orange vinaigrette

SONOMA GREEN SALAD

Organic mixed greens, caramelized Bosc pears, candied pecans, Sonoma goat cheese, shaved endives with balsamic vinaigrette

Main Course – please select two

MARY'S BONE-IN CHICKEN BREAST

Porcini crusted, oven roasted with braised cremini mushrooms and Madeira wine sauce

HERB ROASTED HALF CHICKEN

“Coq Au Vin” with braised Cipollini onions, pepper bacon, mushroom and red wine ragu

FRESH ORGANIC CHICKEN BREAST

Herb crusted, pan seared with caramelized shallot, fennel and pan jus

PACIFIC WILD SALMON

Pan roasted with tomato & corn relish and parsley butter sauce

SWORDFISH STEAK

Fire roasted with braised leeks, sweet peppers and grain mustard sauce

BEEF SHORT RIB

Slow red wine braised with parsley citrus gremolata and natural jus

VEGETARIAN ARANCINI

Tomato ragu, crispy risotto stuffed with mozzarella, mushroom, balsamic glaze

VEGETABLE NAPOLEON

Grilled Portobello mushroom, seasonal squash and charred red pepper coulis

CLIENT MAY PROVIDE WEDDING CAKE

Cake cutting fee included

All meals served with chef's selection of accompaniments, rolls and butter, Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Graceful & Elegant Wedding

RECEPTION IN BALLROOM FOYER
One Hour Hosted Bar included in package price
Premier Brands offered

Tropical fruit punch for one hour
Served with a deluxe selection of (3) passed hors d'oeuvres

GOURMET DINNER
See attached menus

12" round mirror and three votive candles

WINE WITH DINNER
Served with the Westin house select chardonnay and cabernet sauvignon wines
(two bottles per 10 guests)

CHAMPAGNE TOAST
Poured for each guest to toast the Bride and Groom

GOLD CHIAVARI CHAIRS
Included up to 250

COMPLIMENTARY SUITE
For the bride and groom on their wedding night

SPECIAL DISCOUNTED SELF-PARKING RATE IS OFFERED FOR GUESTS
(excludes overnight parking)

\$110.00++/person
The above price is subject to 27% service charge and applicable sales tax

Graceful & Elegant Menu



PASSED HORS D'OEUVRES

Smoked Salmon Mousse on Crostini

Vegetable Samosa with Curry Potato Peas with Mango Chutney

Crab Cakes with Lemon Aioli

1st course

please select one

GREEK SALAD

Marinated Kalamata olives, cucumbers, tomatoes, feta cheese on a bed of butter lettuce & radicchio

SONOMA GREEN SALAD

Organic mixed greens, caramelized Bosc pears, candied pecans, Sonoma goat cheese, shaved endives with balsamic vinaigrette

ROCKET SALAD

Baby organic arugula, shaved green apples, julienne endives, radish with balsamic vinaigrette

Main Course (please select two)

NEW YORK STRIP STEAK

Fire roasted with braised cremini mushrooms and bordelaise sauce

PACIFIC WILD SALMON

Pan roasted with tomato & corn relish and parsley butter sauce

FRESH ORGANIC CHICKEN BREAST

Herb crusted, pan seared with caramelized shallot, fennel and pan jus

MARY'S BONE-IN CHICKEN BREAST

Moroccan spiced with stewed tomato, green olives, dried apricot sauce

VEGETARIAN ARANCINI

Tomato ragu, crispy risotto stuffed with mozzarella, mushroom, balsamic glaze (V)

EGGPLANT PARMESAN

Layered with provolone, parmesan cheese with house-made Pomodoro sauce

CLIENT MAY PROVIDE WEDDING CAKE

cake cutting fee included

All meals served with chef's selection of accompaniments, rolls and butter, Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

THE WESTIN

SAN FRANCISCO AIRPORT

Exquisite Wedding

LAVISH COCKTAIL RECEPTION

Fully-stocked premier bar, includes sparkling apple cider for one hour
Two upgrades of Tito's Vodka and Johnny Walker included
complemented by a deluxe selection of (3) passed hors d'oeuvres

GOURMET DINNER

See attached menus

12" round mirror and three votive candles

WINE WITH DINNER

Served with the Westin house select chardonnay and cabernet sauvignon wines
(two bottles per table of ten)

CHAMPAGNE TOAST

Poured for each guest to toast the Bride and Groom

GOLD CHIAVARI CHAIRS

Included up to 250

COMPLIMENTARY SUITE FOR TWO NIGHTS

For the bride and groom

SPECIAL DISCOUNTED SELF-PARKING RATES IS OFFERED FOR GUESTS

(excludes overnight parking)

\$145.00++/person

To add your wedding cake:

EXQUISITE TIERED WEDDING CAKE FROM SWEET DREAMS BAKERY

\$10.00++/ person

The above price is subject to 27% service charge and applicable sales tax

Exquisite Menu



Beautiful Passed Appetizers

Jumbo Prawns with Bloody Mary's cocktail sauce

Smoked Salmon Mousse on Crostini

Tandoori Chicken Satay with Mint Yogurt Sauce

1st course

please select one

TOMATO CAPRESE SALAD

Fresh mozzarella, ripe tomatoes, organic baby arugula with balsamic vinaigrette

GREEK SALAD

Marinated Kalamata olives, cucumbers, tomatoes, feta cheese on a bed of butter lettuce & radicchio

ROMAINE HEART & ARUGULA SALAD

Blistered Roma tomato, garlic focaccia croutons, parmesan cheese with Caesar dressing

Main Course (please select two)

MARY'S BONE-IN CHICKEN BREAST

Porcini crusted, oven roasted with braised cremini mushrooms and Madeira wine sauce

SWORDFISH STEAK

Fire roasted with braised leeks, sweet peppers and grain mustard sauce

PACIFIC WILD SALMON

Miso glazed with pickled vegetables and organic miso mirin glaze

GRILLED FILET MIGNON

Fire roasted, peppercorn cognac demi-glaze

VEGETARIAN ARANCINI

Tomato ragu, crispy risotto stuffed with mozzarella, mushroom, balsamic glaze

MUSHROOM RISOTTO

Grilled Portobello mushroom, toy box mixed mushrooms, balsamic reduction

*All meals served with chef's selection of accompaniments, rolls and butter,
Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas*

Host Bar Choices to enhance your Wedding Reception

PREMIER BAR

per guest
one hour 19
two hours 31
three hours 39

BUSINESS BAR

per guest
one hour 22
two hours 34
three hours 45

FIRST CLASS BAR

per guest
one hour 29
two hours 43
three hours 55

BEER WINE AND BUBBLY BAR

per guest
one hour 22
two hours 34
three hours 45

*all above prices are plus tax and service fees
currently 27% service and 9.375% tax*

Preferred Vendor List

WEDDING CAKES

Sweet Dreams Bakery(650) 755-8337

FLORALS

Dani – Flowers & Events.....(909) 263-9947

PHOTOGRAPHERS

Richard Mayer Photography, Richard Mayer.....(650) 508-1201

ENTERTAINMENT

Innovative Entertainment, Bands, DJ’s and Solo Artists(415) 552-4276

Paul Sembrano Method Entertainment... .. (650)834-6703

LIMOUSINE SERVICE

Associated Limousines(415) 703-9200

DRAPING AND LIGHTING

Simon with Blooming Bouquet(408) 394-7104

Dani – Flowers & Events.....(909) 263-9947

Flowers by Hamid... .. (209)627-6681

Encore Global(407) 538-9411

WEDDING COORDINATORS

Dunia with Platinum Events.....(415) 497-1955