

# WEDDINGS AT THE WESTIN

## ST. LOUIS



THE WESTIN  
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# BALLROOMS

## PROMENADE

accommodates up to:  
240—ceremony  
240—reception



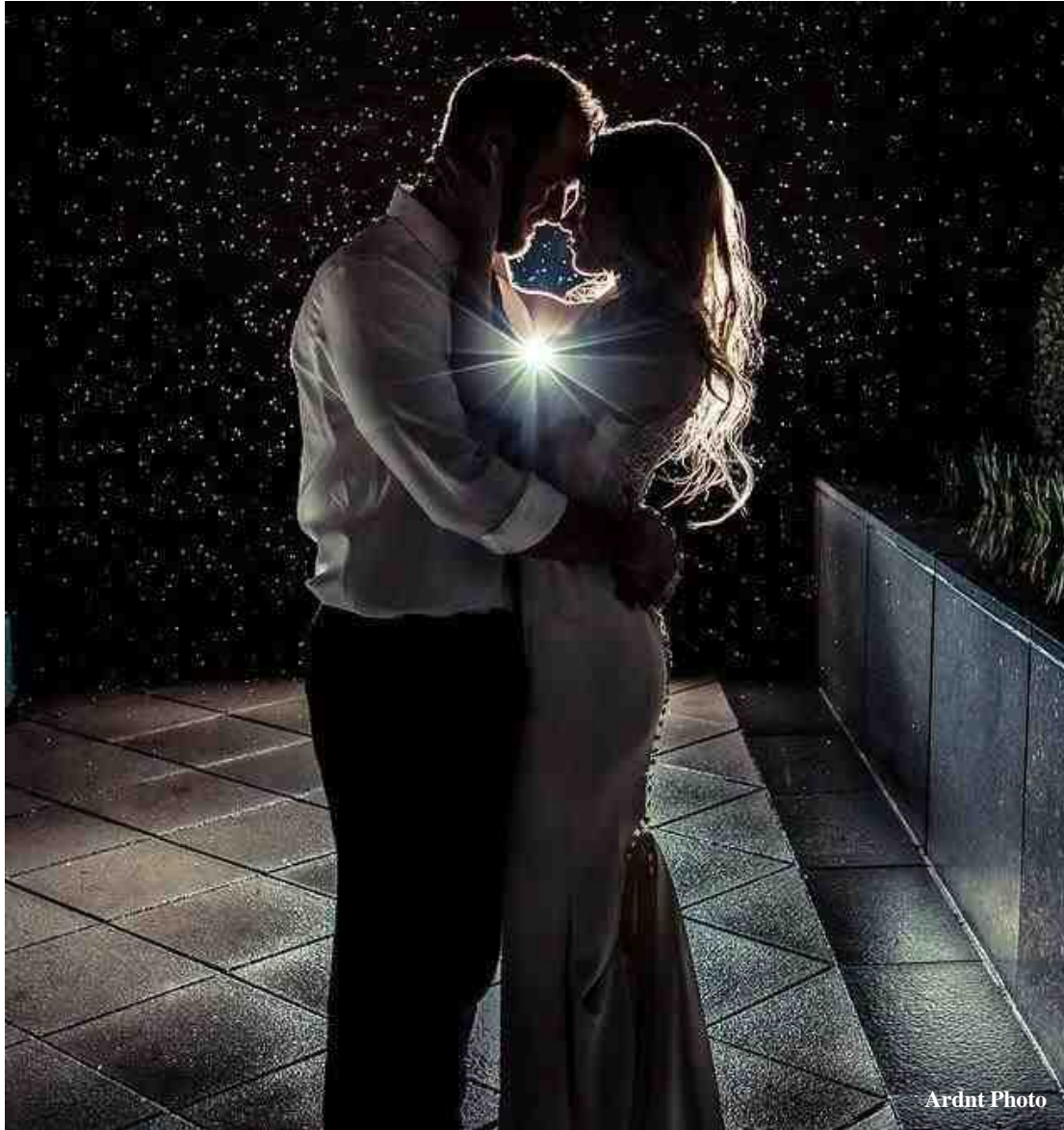
## CUPPLES

accommodates up to:  
225—ceremony  
100—reception





# INCLUDED WITH OUR COMPLIMENTS



- white bengaline or champagne satin floor length linen
- ivory, white, or black napkins
- 66" round banquet tables
- banquet chairs
- mirror tile with three decorative votive candles on each table
- parquet dance floor
- display tables for guest book, gifts, place cards and cake
- seasonal coat check
- cake cutting service
- tasting for up to 4 guests
- complimentary suite for the newlyweds on their wedding night
- preferred hotel rate for your guests
- complimentary event self-parking



## THE CLASSIC SOIREE

### COCKTAIL RECEPTION

stationed display of domestic cheeses with appropriate accompaniments

one hour hosted premium brand bar

### PLATED DINNER

salad

assorted warm rolls, whipped butter

champagne toast for all guests

entrée course of chicken or fish, starch, and fresh

market vegetables

your wedding cake cut and displayed

starbucks coffee, tazo tea

three additional hours hosted premium brand bar

139 per person



## THE ESSENTIAL SOIREE

### COCKTAIL RECEPTION

**selection of three hand-passed hors d'oeuvres**  
one hour hosted premium brand bar

### PLATED DINNER

salad

assorted warm rolls, whipped butter

champagne toast for all guests

entrée course of chicken or fish, starch and fresh market vegetables

**red and white wine offered with dinner**

your wedding cake cut and displayed with chocolate dipped strawberry

starbucks coffee, tazo tea

three additional hours hosted premium brand bar

149 per person



## THE LUXURY SOIREE

### COCKTAIL RECEPTION

selection of three hand-passed hors d'oeuvres  
one hour hosted premium brand bar

### PLATED DINNER

salad

assorted warm rolls, whipped butter

champagne toast for all guests

**guests' choice** of entrée course, starch and fresh market vegetables

red and white wine offered with dinner

your wedding cake served with chocolate dipped strawberry

tableside starbucks coffee, tazo tea

three additional hours hosted premium brand bar

late night snacks pick 2

**upgraded Chiavari chairs +10**

199 per person

## HORS D'OEUVRES

### **BUTLER PASSED COLD SELECTIONS**

antipasto skewers

tomato mozzarella bruschetta

tuna tartar spoons

pretzel crostini with chicken salad and apple sweet chili relish

smoked salmon wrapped asparagus

fennel and chili pickled shrimp

### **BUTLER PASSED WARM SELECTIONS**

toasted spinach and feta phyllo pockets

blue crab fritters

vietnamese vegetable spring rolls

boursin artichoke heart beignets

barbeque shrimp and grit tarts

chimichurri beef empanadas

fresh mozzarella arancini

blackened chicken satay







North Arrow Creative

## SALAD

please select one

### mesclun lettuce

cherry tomatoes, cucumbers, shaved carrots  
red wine vinaigrette

### classic caesar

garlic cheese croutons, shaved parmesan cheese  
caesar dressing

### chopped iceberg

cherry tomatoes, mandarin oranges, candied  
walnuts  
bleu cheese, ranch dressing

### mixed greens

fresh mozzarella, cherry tomatoes  
red onions, balsamic vinaigrette

## SALAD UPGRADES

please select one

### baby arugula | 2

strawberries, black pepper goat cheese,  
toasted almonds, red onion, red wine vinaigrette

### chopped romaine and spinach | 2

shaved red onion, artichoke hearts, kalamata  
olives, feta cheese, oregano vinaigrette

## ENTREE

SELECT ONE

### CHICKEN

grilled boneless chicken breast  
pineapple chimichurri

pan seared boneless chicken breast  
thyme basil cream sauce

prosciutto, spinach, boursin stuffed chicken  
breast\*

tomato basil sauce

lemon thyme roasted airline chicken breast\*  
madeira shallot sauce

### BEEF

simply done petit filet^  
red wine demi

grilled flat iron steak^  
housemade steak sauce

grilled ny strip steak^ +5  
roasted mushroom demi glace

herb grilled filet +6  
brandy peppercorn cream sauce



### ENHANCEMENTS

#### Duet Entree

Herb Marinated Jumbo Shrimp (3) | 13

Sea Scallops (2) | 10

Petite Filet | 12

Seared Salmon | 10

Crab Cake | 14

**Guests' Choice of Entrée | 2 per additional choice**

Must be pre-selected and shown on place card

### FISH

herb grilled salmon  
gazpacho sauce

pan seared salmon  
walnut olive tapenade

pan seared sea scallops\*  
citrus beurre blanc

### VEGETARIAN

herb roasted vegetable crepes  
tomato basil sauce

grilled zucchini wrapped asparagus  
roasted tomato sauce, olive oil  
and herb tossed pasta

roasted baby carrots and brocolini

\*ESSENTIAL SOIREE  
^LUXURY SOIREE



Kelly Pratt Photography

## CHILDREN'S MENU

ages 3—10

### children's hors d'oeuvres

choice of one  
peanut butter and jelly squares  
carrot and celery sticks  
toasted ravioli

+4

### served dinner

#### first course

fruit cup

#### entree

chicken tenders  
fries, ketchup

milk, juice or soft drink

#### dessert

wedding cake

25



## LATE NIGHT SNACKS

### SWEET POTATO AND STEAK FRIES

assorted condiments

5

### BEEF SLIDERS

caramelized onions, american cheese  
ketchup, bbq sauce, mustard, mayonnaise, bacon

8

### WARM PRETZEL BREAD STICKS

yellow mustard

5

### ASSORTED GOURMET COOKIES

2% and skim milk

3

### SAINT LOUIS STYLE PIZZA

cheese, italian meats or veggie

8

### MEET ME IN SAINT LOUIS PACKAGE

toasted ravioli

gooey butter cake

companion pretzel sticks

12



Kelly Pratt Photography



## GOLD

### SPIRITS

svodka vodka, cruzan rum, gilbey's gin sauza gold tequila, courvoisier vs cognac, jim beam bourbon, clan mcgregor scotch, peach schnapps, apple pucker, triple sec, le jeon sweet and dry vermouth

### BEER

budweiser, bud light, michelob ultra, schlafly pale ale, corona extra, st. pauli girl n.a.

### WINE

sycamore lane pinot grigio, chardonnay merlot, cabernet sauvignon, capasoldo moscato, smwe michelle nv brut

\*4 hour gold brand bar included in all packages



## PLATINUM

### SPIRITS

absolut vodka, bacardi rum, tanqueray gin, el jimador tequila, hennessy vs cognac jack daniels bourbon, dewars white label scotch, peach schnapps, apple pucker, triple sec, martini rossi sweet and dry vermouth

### BEER

budweiser, bud light, michelob ultra, schlafly pale ale, corona extra, st. pauli girl n.a.

### WINE

Canyon Road chardonnay, pinot grigio merlot, cabernet sauvignon

+6 per person



## TITANIUM

### SPIRITS

Titos vodka, malibu rum, botanist gin, patron tequila, remy vsop cognac, maker's bourbon, Chivas scotch, peach schnapps, apple pucker, triple sec, Martini Rossi Sweet and Dry Vermouth

### BEER

budweiser, bud light, michelob ultra, schlafly pale ale, corona extra, st. pauli girl n.a.

### WINE

Proverb chardonnay, pinot grigio merlot, cabernet sauvignon

+12 per person

Craft Beer: +4 per person to add on up to two local craft beer selections



# REHEARSAL DINNER

## PASTA DINNER | 32

crisp caesar salad  
romaine hearts, shaved parmesan-reggiano, garlic croutons  
caesar dressing  
penne pasta  
grilled chicken, marinara, baby spinach and parmesan cheese  
strawberry shortcake  
sweetened whipped cream

## CHICKEN DINNER | 34

mixed greens salad  
cucumber, carrots, cherry tomatoes, red wine vinaigrette  
chicken parmesan  
pasta marinara and chef's choice of vegetable  
cheesecake  
raspberry coulis

## BEEF DINNER | 41

chopped iceberg  
candied walnuts, cherry tomatoes, mandarin oranges  
blue cheese, ranch dressing  
braised beef short ribs  
roasted garlic mashed potatoes and broccolini  
carrot cake  
caramel sauce

## STL BBQ BUFFET | 39

soup of the day  
cornbread  
potato salad  
BBQ chicken  
macaroni and cheese  
corn on the cob  
peach cobbler

\$39 per person

## TRADITIONAL BUFFET | 45

mixed greens salad  
red wine vinaigrette and ranch  
housemade pasta salad with artichoke hearts, red peppers,  
kalamata olives, red onions, parmesan and pesto vinaigrette  
BBQ chicken  
roast beef and herb jus  
oven roasted red potatoes  
macaroni and cheese  
corn on the cob  
assorted dinner rolls  
peach cobbler



# BREAKFAST BUFFET

## THE CONTINENTAL | 29

Orange and Apple Juice  
Season's Picked Fresh Whole Fruit  
Sliced Seasonal Fruits and Berries  
Freshly Baked Morning Pastries and Sweet Breads

## THE EXECUTIVE CONTINENTAL | 34

Orange and Apple Juice  
Season's Picked Fresh Whole Fruit  
Sliced Seasonal Fruits and Berries  
Freshly Baked Morning Pastries and Sweet Breads  
Choice of Two:  
+ An Assortment of Breakfast Cereals | Bananas, Whole and 2% and Non-fat Milk (Soy and Almond Milk on Request)  
+ New York Style Bagels | Regular and Flavored Cream Cheese  
+ Individual Low-fat Fruit and Greek Yogurts  
+ Fruit Yogurt Parfait | Housemade Granola and Berries



## COMPLETE BREAKFAST TABLE | 40

Sliced Seasonal Fruits and Berries  
Assorted Low Fat Regular and Greek Yogurts  
Freshly Baked Morning Pastries and Breakfast Breads | Fruit Preserves and Butter

### Select One

+ Farm Fresh Eggs Scrambled | Scallions  
+ Bacon and Swiss Cheese Quiche  
+ Spinach and Swiss Cheese Quiche

### Select Two

+ Applewood Smoked Bacon  
+ Country Sausage Patties  
+ Country Sausage Links  
+ Grilled Smokehouse Ham  
+ Turkey Sausage  
+ Apple Chicken Sausage

### Select One

+ Crispy Breakfast Potatoes | Peppers and Onions  
+ Hash Browns  
+ Oven Roasted Yukon Gold Potatoes

### Select One

+ Cinnamon Glazed French Toast  
+ Griddle Pancakes  
+ Belgian Waffles

All Served with Warm Maple Syrup and Seasonal Fruit Compote

## BAR ENHANCEMENTS

### SPARKLING BAR

Priced Per Cocktail | 12

Priced Per Batch (25 Cocktails) | 275

### ULTIMATE BLOODY MARY BAR

Priced Per Cocktail | 12

Minimum Fee | 250





## THE WEDDING SUITE

With over 900 square feet of luxurious space, the wedding suite at The Westin St. Louis is a coveted accommodation for all couples.

A living area, dining room, and half bath create the perfect space for the bridal party to get ready for the big day.

Windows surrounding the dining area provide essential natural light for makeup and hair preparations.

### bridal party breakfast | 28

orange and apple juice, fresh brewed Starbucks regular and decaffeinated coffee, season's picked fresh whole fruit, sliced seasonal fruits and berries, freshly baked morning pastries and sweet breads  
bottled water or soda

### bridal party lunch | 30

chicken club wrap, chicken salad on multi-grain bread, egg salad on white bread  
house-made potato chips  
bottled water or soda

## YOUR WEDDING CEREMONY

### CEREMONY PACKAGES

#### I DO

ceremony rehearsal room  
theater style seating  
riser upon request  
950



#### ALWAYS

ceremony rehearsal room  
theater style seating  
riser upon request  
wired microphone and speaker  
1,000



\*pricing is only valid for ceremonies when  
in conjunction with hosted reception

\*If the same room is selected for ceremony  
and reception a minimum of one hour and a  
half cocktail reception is required. More time  
may be required based on décor and set-up.



## GENERAL INFORMATION



### THANK YOU

Arndt Photography, Bright Shot Photography, Erin Stubblefield Photography, L Photographie, Sonya Lalla Photography, White Klump Photography, Zettl Photography, Your Story Photo, Chameleon Imagery, Conner Photography, Shadow and Light, North Arrow Creative, Kelly Pratt Photography

## FOOD AND BEVERAGE & MENU PRICING

Menu prices cannot be guaranteed before 12 months prior to your wedding, and are exclusive of 24% service charge and applicable sales taxes. All food and beverage must be provided by the Westin with the exception of your wedding cake, unless coordinated through the Westin Event Manager

## DEPOSIT & PAYMENT

To secure a date, a signed contract and non-refundable deposit is required. A deposit schedule will be outlined in the agreement. All deposits are nonrefundable and are credited to the final balance. A cost estimate will be provided to you and final payment of the event is due three days prior to your event.

## GUARANTEES

Final attendance is needed five business days prior to your event. If we have not received a guarantee three business days prior to your wedding, you will be billed at the contracted number listed on your agreement or the actual number of guests served, whichever is greater.

## GIFT BAGS

The Westin St. Louis would be pleased to hand out gift bags, provided by the couple, to guests upon check-in at no additional cost. We ask that all bags be the same, without specific guest names on them, to expedite the check-in process.

## LOSS & DAMAGE

Hotel does not assume responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during, or following an event.