

The Westin Alexandria

THE WESTIN

ALEXANDRIA



THE WESTIN ALEXANDRIA

400 Courthouse Square, Alexandria, VA 22314 United States T 703.253.8606 F 703.253.8625 westin.com/alexandria

WESTIN ALEXANDRIA WEDDINGS

Starting at \$130 per person

- · One Hour Pre-Dinner Cocktail Reception
 - · Four Butlered Hors d'Oeuvres
 - · A Culinary Display
 - · Open Bar
- · Seated Dinner
 - · Champagne Toast
 - · Open Bar 4 Additional Hours
 - · Soup or Salad First Course
 - · Warm Fresh Baked Breads
 - · Entrée
 - · Starbucks[®] Coffees and Tazo[®] Tea
 - · White Glove Service
 - · Villeroy & Boch China
- · Complimentary Pre-Event Menu Tasting
- Brushed Platinum Chargers
- Luxury Table Fabrics included- over 100 colors
- Floor to Ceiling LED Color Light Columns
- Shimmery White Satin Wall Draping
- · Rich Tongue & Groove Dance Floor
- Dual Height Staging
- Complimentary Wedding Party Holding Room
- · Complimentary Night in a Luxury Suite
- · Courtesy Guest Room Block at Special Rates
- · Complimentary Wedding Rooms Website
- Earn thousands of StarPoints to use at any Starwood Hotel worldwide for your travel

AVAILABLE ENHANCEMENTS

- · Chiavari Ballroom Chairs & Cushions
- Lighting and Custom Gobos
- · Dinner Wine Service





HORS D'OEUVRES

HORS D'OEUVRES - Hot

- Turkey Tenderloin Infused with Sage wrapped in Applewood Smoked Bacon
- · Chicken Wontons with Spicy Dipping Sauce
- Diver Scallops Wrapped in Applewood Smoked Bacon
- Maryland Crab Cake with Charred Fresno Remoulade
- · Braised Short Rib Pierogi
- Hibachi Style Steak with Peppers, Pepper Jack Cheese and Sprng Onions on a skewer
- · Crispy Tempura Shrimp Siracha Aioli Sauce
- Pear and Brie with Toasted Almonds in Phyllo Beggar's Purse
- · Cozy Fried Shrimp with Chili Garlic Sauce
- Asparagus Roll Up with Asiago and Bleu Cheese wrapped in Phyllo
- Atlantic Caught Wild Salmon Satay with a Lime Cilantro Marinade
- Thai Spiced Chicken Kefta on a Sugar Cane Skewer
- · Vegan Caponata Phyllo Star

HORS D'OEUVRES - Cold

- Chesapeake Bay Seasoned Shrimp on Brioche with Pineapple Pepper Cilantro Salsa Fresh Cream Aioli
- Seared Chipotle Tuna Cubes with Wasabi Cream and Seaweed Salad
- · Spicy Salmon Tartar on Crispy Plantain Crisp
- Red and Yellow Tomato Baby Mozzarella Basil Pesto Cream on Tomato Basket and Balsamic Pearls +.75
- Smoked Salmon with Lavender Creme Fraiche, Capers, Cucumber, Red Pepper Salsa in Phyllo Cups
- Seared Beef Tenderloin with Sautéed Leek and California Oven Roasted Tomatoes on Garlic Crostini
- Confit of Duck tossed in Hoisin Sauce, Leeks and Mandarin Segments in Wonton Cup

SHOOTERS

- Sangrita Shooters with Cilantro
- Spicy Shrimp & Watermelon Gazpacho 1.00
- · Smoked Clam* Bloody Mary Shooter
- Pea Soup Shooter with Mint
- Marinated New Zealand Mussels, Mignonette in Shell 1.00
- · Chilled Summer Gazpacho
- · Shrimp Margarita Shooter 1.00

DISPLAYS

Munchies Station

Hummus and Garlic-Eggplant Spread, Grilled Pita Bread, Fresh Guacamole and Homemade Salsa with Tortilla Chips and Olive Tapenade, Parmesan Artichoke Dip served with Ciabatta

Enjoy and Explore Artisan Cheese Collection Selection to include Grand Cru Gruyere, Vintage Van Gogh, Buttermilk Bleu Afffinee, Mezzaluna Fontina, Red Spruce 4 Year Aged Cheddar, Seasonal Berries and Artisan Crackers

Antipasto

Assortment of Grilled Italian Vegetables, Dried and Cured Meats, Gorgonzola, Pecorino, Marinated Fresh Mozzarella, Tomatoes, Roasted Artichokes, Marinated Olives and Crisp Flatbreads

Cocktail Fondue

Seasonal Market Crudités of Chilled Garden Crisp Vegetables, Creamy Bleu and Swiss Cheese Fondue Duet and Crusty Ciabatta

Crab & Artichoke Dip

Crisp Golden Crackle, Soft Warm Pretzel Bites, Maple Apple and Onion Mustard, Chipotle Cheese Sauce and Bacon Candy Bites



FIRST COURSES

SALADS

Frisee, Shaved Fennel, Raisins, Candied Walnut and Orange Segments with Apple Cider Vinaigrette

Crispy Watercress Salad, Jicama, Watermelon, Radish and Cranberries served with a Light Ginger Sesame Dressing

Arugula, Frisee & Baby Spinach, Dried Cranberries, Tomato, Sliced Goat Cheese served with a Pomegranate Vinaigrette

Long Leaf Romaine, Caesar Dressing, Sundried Tomatoes, Lemon Croutons and Parmesan Cheese

Arugula and Kale Salad, Roasted Butternut Squash, Toasted Almonds, Baby Tomatoes, Shaved Parmesan Cheese served with a Orange Vinaigrette

Sweet Ripe Tomatoes, Fresh Mozzarella, Torn Basil with Balsamic Reduction, Extra Virgin Olive Oil & Garlic Crostini 4

SOUPS - to be served with Crostini

Cream of Exotic Mushroom Soup with Truffle Essence

English Pea Soup with Garlic Butter Croutons

Summer Tomato Bisque, Fresh Basil Pesto and Parmesan Cheese





ENTREE SELECTIONS

Price per person is based on highest priced selection chosen

Bell Evans Pan Seared Chicken, Roast Fingerling Potatoes, Sweet Potato Puree, Broccolini, Sauteed Baby Tomatoes with Parsley and Mustard pan jus 130

Herb Roast Chicken, Wild Mushroom & Truffle Cheese Risotto, Baby Carrot, Asparagus and au Jus 130

Grilled Mahi Mahi, Cauliflower, Parsnip and Potato Puree, Grilled Pineapple with Edamame Tomato Broth and Sauteed Snow Peas 133

Amber Braised Short Rib, Sweet Potato Pecan Puree, Braised Kale, Port Reduction and Flash Sauteed Herbed Grape Tomatoes 135

Grilled Bistro Filet of Beef, Fresno Peppers and Cilantro, Bourbon Pink Peppercorn Sauce, Roast Asparagus, Braised Onions and Roasted Garlic Whipped Yukon Potatoes 135

Seared Salmon, Ricotta Polenta Cake, Asparagus, English Pea Puree, Herb Roasted Tomato and White Wine Lemon Butter 135

Grilled Salmon, Herbed Potato and Tomato Stew, Braised Kale and Lemon Orange Infused Butter 136

Grilled Beef Filet Mignon, Shallot Smoked Gouda Potato Cakes, Cracked Black Pepper Demi, Baby Carrots and Pea Puree 153

Petit Filet & Fire Roasted Shrimp, Celeriac and Yukon Golden Potato Puree, Baby Golden Beets and Carrots, Cracked Pepper and Horseradish Demi 157

Grilled Filet of Beef Medallions & Alaskan Salmon Filled with Spinach, Artichoke and Boursin Cheese, Truffle White Grit Cakes, Seasonal Vegetables and Lavender Shallot Reduction 163 Striped Bass, Seared Lemongrass and Cilantro Marinated Striped Bass, Fragrant Jasmine Rice, Braised Baby Bok Choy in Oyster Sauce and Cocnut Red Curry Glaze 163

VEGETARIAN ENTRÉES

Grilled Portobello Mushroom, Zucchini, Yellow Squash and Roasted Red Pepper on a Painted Plate of Reduced Balsamic, Tomato Mojo and Yellow Beet Puree

Nestled Cabbage Wok Vegetables, Tofu and Mushrooms, Wrapped in Cabbage, Red Pepper Sauce and Cous Cous Salad

Cremini Mushroom Filled Vegan Ravioli served in a Chunky Tomato Eggplant Puree, Topped with Crisp Braised Kale

Roasted Squash Ravioli, Braised Greens and Grated Parmesan and Apple Sage Cream Sauce

Children's Meal ~ Per Child 40

Vendor's Meal ~ Per Person 45



All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable (if applicable) service charge and 10% state and city sales taxes.

ADDITIONAL COURSES

Chocolate Crème Brulee, Raspberries and Cream 5

Red Wine, Fig and Olive Oil Cake, Berries & Cream 5

Fresh Fruit and Berries Tart 5

STEAMER STATION - (choose 3) 14

- · Shomai Pork
- · Shomai Shrimp
- Pot Stickers Turkey
- Vegetable Spring Rolls
- · Shrimp and Ginger Dumpling
- · Peaking Duck Spring Rolls

SLIDERS - (choose 2 types) 12

- Barbeque beef sliders with fresh Coleslaw
- Pulled Chicken sliders with Fire Roasted Red pepper Aioli and Smoked Gouda
- Pork Belly Sliders on Steam Buns with Hoisin Cilantro Sauce

Pan Seared Sea Scallops 10 Wakame Salad and Yuzu Cream Sauce

Grilled Brie 12

Grilled Triple Cream Brie with Cranberry Chutney, Grape Clusters, Brandied Raspberries and Honey & Artisan Crackers

Maryland Crab Cake Station

Jumbo Lump Crab Cakes Sautéed to Order with Grape Seed Oil & Red Pepper Remoulade, Served with Lemon Wedge & Old Bay Seasoning ~ per 100 pieces* 750

Seafood Specialties 25

Items to Include: 1 Oyster on the Half Shell, 2 Crab Claws & 2 Jumbo Shrimp. Served with Cocktail & Remoulade Sauces, Garnished with Fresh Lemon







The Westin Alexandria Entrance

The Ballroom

THE WESTIN ALEXANDRIA

LOCATION

Eight miles south of downtown Washington, DC Five miles south of Ronald Reagan National Airport (2 Metro Stops) Approximately three blocks from King Street Metro & Amtrak Station Complimentary Shuttle to the heart of Old Town Historic District

DESCRIPTION

319 guest rooms and suites Spacious & beautiful banquet facilities High speed internet access available in sleeping rooms & common areas Valet parking 100% smoke free environment

GUESTROOMS

170 king bed rooms, 137 two double bed rooms, 12 suites with king beds All guests rooms and suites feature the Heavenly Bed®, the Heavenly Bath®, high speed internet access, complimentary Starbucks Coffee and a Westin Heavenly Robe®

BANQUET/RECEPTION FACILITIES

Largest ballroom in Old Town Alexandria Spacious pre-dinner reception areas Delicious contemporary cuisine Starbucks coffee and Tazo Teas served at all functions 20,000 square feet of flexible event space





The Westin Alexandria Lobby

TRADEMARK at The Westin Alexandria

THE WESTIN ALEXANDRIA

TRADEMARK

Open for breakfast, lunch and dinner
A perfect option for a post wedding brunch
In room dining service
Variety of wines by the glass and hand crafted cocktails

STARBUCKS

Full Service Starbucks located on property

RECREATION AND ACTIVITIES

Indoor, heated pool and WestinWorkout® Fitness Center
Nearby golf at Belle Haven Country Club, Greendale Golf Course,
Mount Vernon Country Club and Pinecrest Golf Club
Blocks from the Vibrant Old Town Waterfront, Museums, Galleries,
Historic Sites, Alexandria's City Pier and Torpedo Factory Arts Center
Chic Boutique Shopping and Sophisticated Dining & Entertainment



THE BALLROOM

The Westin Alexandria has the largest ballroom in Old Town Alexandria of nearly 8,000 square feet, seating over 450 guests. The ballroom is beautifully appointed flexible space that can be made more intimate, accommodating various sizes receptions. It can also be configured to accommodate separate ceremony space from your reception area.

Cocktail pre-dinner areas surround three sides of the ballroom, allowing for multiple settings to personalize your event. Additionally, there are 7 perimeter event rooms surrounding the foyer, all boasting large windows for natural light and views. These are perfect for small ceremonies, rehearsal dinners and post wedding brunches.



WESTIN HONEYMOONS



THE BENEFITS OF A WESTIN WEDDING...

- Starpoints towards a Fabulous Honeymoon at Hotels and Resorts Worldwide
- Signing Bonus Points
 One point per every dollar of contracted revenue guarantee
- Fast Track Bonus Points
 Generous Bonus for signing 1 week prior to
 your contract expiration date
- Post Event Bonus Points
 Additional bonus points of 1 point per every
 \$3 spent on your wedding to include food,
 beverage and lighting (a/v)
- Room Block Bonus Points 5,000 bonus points for every 10 room nights booked in your wedding room block (up to 20,000 points - your guests still receive their individual spg points)
- Become an SPG Amex credit card member and receive thousands of additional points and rewards when using your SPG credit card to pay for your Westin Wedding and other hotel purchases
- Special Caribbean & Hawaiian Honeymoon Offers*
 - *starwoodhi.honeymoonwishes.com
 *starwoodcaribbean.honeymoonwishes.com
 - · Go to SPG.com to become an SPG member
 - · Go to American express.com/starwood to get the card that multiplies your starpoints









WESTIN

THE LUXURY COLLECTION







PREFERRED PARTNERS

WED	DING	CAKES	
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Hollin Hall Pastry	703.768.9643	www.hollinhallpastry.com
Sweet Ladies Bakery	703.371.7661	www.sweetladiesbakery.com
Alexandria Pastry Shop	703.578.4144	www.alexandriapastry.com

FLORISTS & PLANTS

Bloom Fresh Flowers	703.299.9929	www.bloomfreshflowers.com
Plant Farm Rentals	301.870.3696	www.plantfarmrentals.com

PHOTOGRAPHY

Irene Abdou Photography	202.596.8147	ireneabdouportraitsweddings.com
Amanda Gilley Photography	202.577.6057	akg@amandagilley.com
Procopio Photography	301.221.3439	cicely@procopiophotography.com
Tip Top Photo Booths	703.843.4658	www.tiptopphotobooths.com

DJ/MUSIC/ENTERTAINMENT

Olivera Music Entertainment	703.724.0505	www.oliveramusic.com
DJ Mike Blaufeld	301.452.3288	www.mikeblaufeld.com
Marc Augenbraum DJ Services	202-271-8396	www.marcaugenbraum.com

TRANSPORTATION

Abe's Limo & Sedan Service	866.591.9147	www.abeslimo.com
Reston Limousine	703.478.0500	www.restonlimo.com

DECOR

Dragonfly	703.347.5702	Gretchen@EventsByDragonfly.com
Sarah Khan Event Styling	443.528.5112	www.SarahKhanEventStyling.com

EVENT RENTALS

Dorty Dontol I to	201 440 9761	vinivity postvirontolled com
Party Rental Ltd.	301.440.8761	www.partvrentalltd.com

IN-ROOM SPA SERVICE

Relax & Rejuvenate 866.867.3529 www.relaxandrejuvenate.com

LOCAL SPAS

Sugar House Day Spa and Salon 703.549.9940



