

THE WESTIN
JEKYLL ISLAND
WEDDING
PACKAGE OFFERINGS

- Complimentary deluxe accommodations (the night of the wedding) for the bride and groom with turndown service, chocolate covered strawberries and champagne.
- Meal tasting for up to four guests with our Executive Chef.
- Wedding professional to assist throughout your entire journey.
- Guest room block with preferred room rates for your wedding guests. The Westin Jekyll Island will create a customized Wedding Website to assist your guests with making room reservations.
- Selection of Two Butler Passed Canapes during Cocktail Reception
- Cocktail Reception display to include a choice of an artisan cheese display or a vegetable crudité
- Your choice of a dinner table, reception style stations, or a three course plated menu with your choice of appetizer, salad, and entrée served with our chef's selection of starch, seasonal vegetable, freshly baked dinner rolls, and freshly brewed Starbucks® coffees and Tazo® teas.
- Complimentary cake cutting.
- Four Hours of Premium hosted bar service.

*Wedding Packages pricing starts at \$125 per person
(plus applicable sales tax (7%) and administration fee (22%))*

Cocktail Hour

Displays (Choose One Included in Wedding Package)

Artisanal Cheese Display

Selection of locally and internationally sourced cheeses, dried apricots, pecans, grapes of the season, seasonal berries, dried fruit, spiced pecans
Served with whole grain and water crackers and sliced baguettes

Vegetable Crudité

Seasonal fresh vegetables with creamy ranch and house made hummus
Served with variety of crackers and crostini



Selection of Passed Canapes

Butler Passed (Choose Two Selections Included in Wedding Package)

Cold Selections

Cherry Tomato with Herbed Goat Cheese and Chives

Asparagus Wrapped in Prosciutto

Belgian Endive with Gorgonzola, Toasted Pine Nuts and Basil

Chilled Mushroom with Boursin and Rosemary

Goat Cheese and Fig Crostini

Jumbo Shrimp, traditional cocktail sauce \$4

Hot Selections

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Classic Spanakopita Triangles

Mini Beef Wellingtons

Baked Brie Wrapped in Pastry with Raspberry

Stuffed Mushroom Florentine

Parmesan Crusted Artichoke Hearts

Petit Quiche Assortment

Mini Crab Cakes Saffron Aioli \$2

Peppered Bacon and Scallops Tossed in Pesto \$3

Artichoke Bottoms baked with Lobster Mac and Cheese \$2

Shrimp & Grit Shooters \$4

Cocktail Hour Enhancements

European Antipasto

Collection of cappicola, genoa salami, mortadella and prosciutto, fresh mozzarella, smoked provolone and gorgonzola cheeses, assorted marinated and grilled vegetables, mushrooms, olives, sundried tomatoes and artichoke hearts, crusty country bread, crackers, crostini

\$13 per person



Plated Meal Option

First Course (Choose One Included in Wedding Package)

Shrimp Cocktail

Served in a martini glass with a corn tortilla spear

Spicy Soba Noodles

Tahini dressing

Jumbo Lump Blue Crab Cake

Spicy remoulade sweet potato chips

Stuffed Portobello Mushroom

Spinach and goat cheese

Second Course (Choose One Included in Wedding Package)

Caesar Salad

Focaccia croutons, white anchovy fillets, shaved grana

Southern Salad

Butter lettuce, radicchio, Belgium endive, crumbled goat cheese, sweet pecans, orange supremes, citrus vinaigrette

Caprese Salad

Tomatoes, mozzarella, basil, chive oil and Sonoma saba

Spinach Salad

Crumbled bacon, red onions, tomatoes, point Reyes cheese, warm bacon vinaigrette

Tuna Nicoise+

Yellow fin tuna tataki, soft cooked organic egg, potato, green beans, tomato caper vinaigrette

Scallop Salad+

Seared diver scallops, spicy tomato jam, pancetta, roasted cauliflower puree, sweet pea pesto

+gluten free selections



Plated Entrée Selections

(Maximum of two options, place cards are to be provided noting guests selections)

Breast of Free Range Chicken Semi Boneless Seared Breast

Sautéed Herbed Gnocchi, Baby Vegetables, Lemon Poultry Jus, Grilled Scallions

Seared Filet of Salmon Lemon Beurre Blanc

Cilantro Rice, Green and White Asparagus, Lemon Wedge

Fresh Grouper

Lemon Caper Sauce, Roasted Cauliflower, Potato Puree, Green and White Asparagus

Braised Beef Short Ribs

Wild Mushroom Risotto, Baby Vegetables of the Season, Roasted Red Pepper, Grilled Green Onion

Flat Iron Steak

Bleu Cheese Mashed Potatoes, Creamed Spinach, Grilled Scallion, Truffle Red Wine Sauce

Pork Chop Cider and Herb Brined

Melted Cabbage and Fennel, Roasted Granny Smith Apples and Potatoes, Broccolini, Bacon Jus

Vegetarian Cavatappi

Mushroom Stroganoff Strauss's Crème Fraiche, Truffle, Sweet Onion, Wild Mushrooms

Eggplant Parmesan

Spicy Marinara, Grated Parmesan, Fine Herbs Angel Hair Pasta

Rack of Lamb

Herbed Crusted, Peeled Asparagus, Red Wine Lamb Jus, Crisp Morel Risotto

\$10

Filet Mignon of Beef

Mashed Artisan Cheddar Potatoes, Roasted Herbed Mushrooms, Red Wine Demi, Buttered Asparagus

\$10

Plated Dinner Enhancements:

Intermezzo

Strawberry balsamic, raspberry, pure lemon or lime sorbetto

\$4

Items marked with a dollar amount indicate a specific increase that will be added to the overall starting package price for those items selected



Reception Station Options:

(Salad Station Included in Wedding Package)

Create your own gourmet salad mixed lettuce blend, baby spinach, tomatoes, cucumbers, broccoli, garbanzo beans, marinated mushrooms, cheddar cheese, goat cheese, blue cheese, candied pecans, ranch, honey-dijon and champagne vinaigrette

Choose 2 of the below options:

Mashed Potato Cocktail Bar*

Yukon gold and sweet potato mash served in a martini style glass and topped with choice of: chicken, shrimp, roasted corn, artichokes, maple glazed bacon bits, sour cream, whipped butter, cheddar cheese, candied pecans, brown sugar, maple syrup

Pasta Station*

Pasta: Tri color tortellini and penne

Sauces: Zesty tomato basil, pesto, alfredo

Toppings: Grilled chicken, shrimp, wild mushrooms, broccoli florets, caramelized onions, garlic, roasted peppers, baby peas, reggiano parmesan, crushed chili, cracked black pepper, focaccia breadsticks

South of the Border Station*

Grilled beef and chicken fajita, sautéed Vidalia onions, sautéed red and green bell peppers, pico de gallo, sour cream, guacamole, lettuce, warm flour and corn tortillas, cheddar cheese, pickled jalapeno, chopped cilantro, diced Vidalia onions, cilantro rice and refried beans

Shrimp and Grits Station*

Cheese grits, topped with your choice of Georgia shrimp, andouille sausage, Vidalia onions, red bell pepper, green bell pepper, butter sauce

Stir Fry Station*

Pork, chicken, shrimp, beef, egg noodles, rice noodles, long grain rice, scallions, onions, garlic, bamboo shoots, baby corn, red bell pepper, green bell pepper, broccoli, water chestnuts, shitake mushrooms, Szechuan sauce

Items marked with a dollar amount indicate a specific increase that will be added to the overall starting package price for those items selected

Carver Boards

Choose 1 of the below options (Included in Wedding Package)

BBQ Beef Brisket*

Coca cola BBQ sauce, bread & butter pickles, pickled red onion, baked beans, potato salad and Texas toast

Slow Oven Roasted Turkey Breast*

Cranberry relish, house made gravy, southern style biscuit



Maple Bourbon Glazed Ham*

Maple and bourbon basted ham served with a trio of mustards, honey Dijon, whole grain and maple horseradish, assorted petit artisan rolls and butter

Carver Board Enhancements

Whole Herbed Beef Tenderloin*

Red wine demi glaze served with petite rolls \$10

Roast Prime Rib*

Carved prime rib of beef, natural au jus, trio of sauces, creamy horseradish, whole grain mustard and rosemary aioli. Assorted petit artisan rolls and butter \$9

***Culinary attendant \$150 (per 75 ppl, per station)**

Wedding Dinner Buffet Table Options

(Option A)

House made Georgia Biscuits with Butter
Georgia Baby Field Greens served with champagne vinaigrette dressing
Pasta salad with feta, tomatoes, tri colored peppers, black olives, and onions
Chicken Marsala, roasted mushrooms
Seared filet of Halibut, truffle poultry jus
Medallions of New York Strip Loin of Beef, natural jus, French herbs
Roasted Seasonal Vegetables
Herb Roasted Fingerling Potatoes

(Option B)

Artisan Rolls and Butter
Georgia Baby Field Greens, assorted seasonal accompaniments, house dressing
Roma tomato, cucumber and red onion with sweet basil vinaigrette
Chicken stuffed with artichoke & goat cheese
Pork Chops, cherry balsamic sauce
Marinated Flank Steak
Grilled Organic Vegetables, balsamic vinaigrette & skyhawk lemon olive oil
Savannah Rice

(Option C)

Artisan Rolls and Butter
Baby Field Greens, cucumbers, market fresh tomatoes, with two dressings
Roma tomato, cucumber and red onion with sweet basil vinaigrette
Rosemary Grilled Chicken Breast, roasted garlic, lemon essence
Grilled Sirloin Medallions with cracked pepper, mushrooms demi, brandy and cream
Atlantic Salmon filet, sundried tomato, artichoke and spinach
Roasted Seasonal Vegetables
Herb Roasted Potatoes



Bar Packages

Premium Bar
(Four Hours of Service Included in Wedding Package)

liquor: tito's vodka, beefeaters gin, jack daniels bourbon, don q rum
seagram's 7 blend, dewar's scotch, el jimador tequila
domestic beer: bud light, mich ultra
import/craft beer: heineken, sweetwater 420, sam adams boston lager
house wine: chardonnay, cabernet, and rose
soft drinks

Bar Enhancements

Upgrade your bar to a Deluxe Bar \$12

liquor: belvedere vodka, tanqueray gin, woodward reserve bourbon
bacardi rum, crown royal blend, chivas regal scotch
cuervo 1800 tequila
domestic beer: bud light, mich ultra
import/craft beer: heineken, sweetwater 420, sam adams boston lager
house wine: chardonnay, cabernet, and rose
soft drinks

Beverage Enhancements

Champagne Toast \$4
Wine with Dinner \$8

**Bartender Charge \$150 (per 75 guests). Pricing and packages are subject to change.
All pricing is per person and based on a 40 person minimum and does not include
Administration fee or sales tax.*

Items marked with a dollar amount indicate a specific increase that will be added to the overall starting package price for those items selected.

