



**WESTIN**<sup>®</sup>  
HOTELS & RESORTS

# Your Personalized Westin Wedding

CRAFTED ESPECIALLY FOR YOU

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Celebrate your happily ever after with us.

The Westin Cleveland Downtown

777 Saint Clair Avenue NE, Cleveland, Ohio, USA

12167717700

[marriott.com/clewi](https://www.marriott.com/clewi)

# From Us To You...

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We pride ourselves in perfecting every detail so you may celebrate your 'once in a lifetime' in style.  
The following elements and services are included with all wedding packages:

Six Hours of Event Time  
Choice of White, Ivory or Black Floor Length Linens  
Choice of White, Ivory or Black Napkins  
Dance Floor  
Stage for Head Table or Band  
Striking Metal Swirl-Top Round Tables  
Westin Centerpieces with Votive Candle Accents  
Waived Bartender Fees (1 per 75 guests)  
Waived Cake Cutting and Serving Fees  
Champagne Toast for all Guests  
Menu Tasting for up to Six Guests  
One Hour Ceremony Rehearsal Based Upon Availability  
Designated Server for Happy Couple at the Reception  
Dedicated Event Manager to Detail your Special Day  
Discounted Room Rates Based Upon Availability  
Personalized Reservation Link for Your Guests  
Bridal Suite with Champagne and Strawberries  
Overnight Suite Reservation for your First Anniversary

All packages subject to service charge (currently 25%)  
and sales tax (currently 8%).

Our Team's Ultimate Goal Is  
To Host A Relaxing And  
Spectacular Wedding For  
You (Our Beautiful Couple  
And Your Families) Through  
Impeccable Service,  
Delectable Cuisine, And  
Exceptional Planning In Our  
Luxurious And Modern  
Space.

## Bright Futures

Begin your happily ever after with us. Our contemporary event space, locally sourced cuisine and unparalleled service allow for endless possibilities on your special day.





## Silver Package

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### Four Hour Bar With Familiar Brands

#### Cocktail Hour

##### Hor D'oeuvres, Select Three

**Fig & Cheese:** balsamic poached fig, whipped goat cheese, focaccia crumbs - VG, GF

**Roasted Tomato Bruschetta:** red onion, capers, garlic, basil - V, VG, GF

**Smoked Shrimp:** bloody mary shooter - GF

**Market Goat Cheese:** brandied cherry, fine herbs - GF, VG

**House Smoked Lake Fish:** pickled onion, dill gougere

##### Hor D'oeuvres Continued

**Rum Infused Watermelon:** lime syrup, black salt - V, VG, GF

**Vegetable Spring Roll:** mango chili sauce - VG

**Parmesan Arancini:** tomato jam

**Roasted Mushroom and Boursin Tart** - VG, GF

**Chicken Satay:** scallion & cilantro sauce

**Beef Wellington:** bearnaise sauce

**Lamb Meatball:** tzatziki dipping sauce - GF

##### Dietary Restriction Notations

V - Vegan, VG - Vegetarian, GF - Gluten Free



## Silver Package

Enriching Three Course Plated Dinner

96 per person plus service charge and tax

### Dinner Service Includes

Artisan rolls, sweet cream butter, champagne toast, regular and decaffeinated coffee, hot teas and traditional condiments.

### Select One Market Salad

**Local Spring Greens:** carrot, cucumber, radish, red wine vinaigrette - V, VG, GF

**Caesar:** kale, herb croutons, fresh parmesan, cracked pepper house dressing - VG

**Wedge:** iceberg, crispy bacon, tomato, pickled onion, blue cheese dressing - GF

**Roasted Beets:** arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF

**Poached Pear:** spinach, crumbled blue cheese, toasted almond, white balsamic vinaigrette - V, GF

### Entree Accompanied with Seasonal Vegetables

*March - May:* oven roasted asparagus or mint green peas

*June - August:* charred squash or steamed green beans

*September - November:* roasted carrots or charred broccoli

*December - February:* root vegetables or charred brussel sprouts

### Dietary Restriction Notations

V - Vegan, VG - Vegetarian, GF - Gluten Free

### Select Two Pre-Determined Entrees

**Crusted Cod:** sweet potato puree, romesco

**Herb Roasted Chicken:** wild rice, lemon caper cream - GF

**Chicken Roulade:** sundried tomatoes, spinach, mozzarella, cous cous, napolitana sauce, basil oil - GF

**Flat Iron Steak:** sweet potato puree, chimichurri - GF

**Petite Tender Shoulder Steak:** potato gratin, truffle sauce - GF

**Wild Caught Snapper:** creamy polenta, pepperonata - GF

### Customized Wedding Cake

Ask your event manager about our wedding cake packages!



## Gold Package

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Enhance Your Day, Select One  
Suite Upgrade for Parents Night of Event  
Pipe & Drape with Uplighting at Your Table

## Five Hour Bar With Familiar Brands

### Hor D'oeuvres, Select Three

**Fig & Cheese:** balsamic poached fig, whipped goat cheese, focaccia crumbs - VG, GF

**Roasted Tomato Bruschetta:** red onion, capers, garlic, basil - V, VG, GF

**Smoked Shrimp:** bloody mary shooter - GF

**Market Goat Cheese:** brandied cherry, fine herbs - GF, VG

**House Smoked Lake Fish:** pickled onion, dill gougere

**Glazed Beef:** horseradish cream, chive - GF

### Displays, Select One

**Cheese Board:** local, domestic & imported cheese, local jam, crackers - VG

**Pierogi Table:** potato & cheddar, braised short rib, sauerkraut & mushroom, mustard, sour cream

### Hor D'oeuvres Continued

**Rum Infused Watermelon:** lime syrup, black salt - V, VG, GF

**Vegetable Spring Roll:** mango chili sauce - VG

**Parmesan Arancini:** tomato jam

**Roasted Mushroom and Boursin Tart** - VG, GF

**Chicken Satay:** scallion & cilantro sauce

**Crab Cake:** lemon aioli

**Beef Wellington:** bearnaise sauce

**Lamb Meatball:** tzatziki dipping sauce - GF

### Displays Continued

**Antipasto Station:** cured meats & salami, olives, homemade pickles, mustard, toasted bread

**Market Crudite:** assorted raw, roasted & marinated local vegetables, hummus, vegan onion dip, pita chips - V



## Gold Package

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Enriching Three Course Plated Dinner

109 per person plus service charge and tax

### Dinner Service Includes

Artisan rolls, sweet cream butter, champagne toast, regular and decaffeinated coffee, hot teas and traditional condiments.

### Select One Market Salad

**Local Spring Greens:** carrot, cucumber, radish, red wine vinaigrette - V, VG, GF

**Caesar:** kale, herb croutons, fresh parmesan, cracked pepper house dressing - VG

**Wedge:** iceberg, crispy bacon, tomato, pickled onion, blue cheese dressing - GF

**Roasted Beets:** arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF

**Poached Pear:** spinach, crumbled blue cheese, toasted almond, white balsamic vinaigrette - V, GF

### Entree Accompanied with Seasonal Vegetables

*March - May:* oven roasted asparagus or mint green peas

*June - August:* charred squash or steamed green beans

*September - November:* roasted carrots or charred broccoli

*December - February:* root vegetables or charred brussel sprouts

### Dietary Restriction Notations

V - Vegan, VG - Vegetarian, GF - Gluten Free

### Select Two Pre-Determined Entrees

**Crusted Cod:** sweet potato puree, romesco

**Herb Roasted Chicken:** wild rice, lemon caper cream - GF

**Chicken Roulade:** sundried tomatoes, spinach, mozzarella, cous cous, napolitana sauce, basil oil - GF

**Salmon:** braised fennel, beet citronette

**Flat Iron Steak:** sweet potato puree, chimichurri - GF

**Petite Tender Shoulder Steak:** potato gratin, truffle sauce - GF

**Red Wine Braised Short Ribs:** white cheddar grits - GF

**Wild Caught Snapper:** creamy polenta, pepperonata - GF

**Petite Filet:** parnsip puree, peppercorn sauce

### Customized Wedding Cake

Ask your event manager about our wedding cake packages!



## Platinum Package

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Enhance Your Day, Select Two

2 Comp Rooms for Parents Night of Event

Suite Upgrade for Parents Night of Event

Wine Service with Entree

Pipe & Drape with Uplighting at Your Table

PSAV Lighting Package up to 750.00 Value

## Five Hour Bar With Favorite Brands

### Hor D'oeuvres, Select Three

**Fig & Cheese:** balsamic poached fig, whipped goat cheese, focaccia crumbs - VG, GF

**Roasted Tomato Bruschetta:** red onion, capers, garlic, basil - V, VG, GF

**Smoked Shrimp:** bloody mary shooter - GF

**Market Goat Cheese:** brandied cherry, fine herbs - GF, VG

**House Smoked Lake Fish:** pickled onion, dill gougere

**Glazed Beef:** horseradish cream, chive - GF

### Hor D'oeuvres Continued

**Rum Infused Watermelon:** lime syrup, black salt - V, VG, GF

**Vegetable Spring Roll:** mango chili sauce - VG

**Parmesan Arancini:** tomato jam

**Roasted Mushroom and Boursin Tart** - VG, GF

**Chicken Satay:** scallion & cilantro sauce

**Crab Cake:** lemon aioli

**Beef Wellington:** bearnaise sauce

**Lamb Meatball:** tzatziki dipping sauce - GF

## Displays, Select Two

**Cheese Board:** local, domestic & imported cheese, local jam, crackers - VG

**Pierogi Table:** potato & cheddar, braised short rib, sauerkraut & mushroom, mustard, sour cream

## Displays Continued

**Antipasto Station:** cured meats & salami, olives, homemade pickles, mustard, toasted bread

**Market Crudite:** assorted raw, roasted & marinated local vegetables, hummus, vegan onion dip, pita chips - V





## Platinum Package

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Enriching Four Course Plated Dinner  
133 per person plus service charge and tax

### Dinner Service Includes

Artisan rolls, sweet cream butter, champagne toast, regular and decaffeinated coffee, hot teas and traditional condiments.

### Select One Appetizer

**Roasted Cauliflower Soup:** curry oil, cilantro - GF

**Cream of Tomato Soup:** parmesan, basil - VG

**Mushroom Bisque:** sherry reduction - VG, GF

**Local Spring Greens:** carrot, cucumber, radish, red wine vinaigrette - V, VG, GF

**Caesar:** kale, herb croutons, fresh parmesan, cracked pepper house dressing - VG

### Dietary Restriction Notations

V - Vegan, VG - Vegetarian, GF - Gluten Free

### Appetizers Continued

**Wedge:** iceberg, crispy bacon, tomato, pickled onion, blue cheese dressing - GF

**Roasted Beets:** arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF

**Poached Pear:** spinach, crumbled blue cheese, toasted almond, white balsamic vinaigrette - V, GF

### Select Seasonal Or Champagne Sorbet



# Platinum Package

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### Duet Entree, All Served with Potato Puree

- Crusted Cod:** romesco, four ounces
- Herb Roasted Airline Chicken:** chicken jus, six ounces - GF
- Roasted Salmon:** lemon caper sauce, four ounces - GF
- Broiled Shrimp:** four ounces - GF
- Red Wine Braised Short Ribs:** braising jus - GF
- Petite Filet:** merchant du vin - GF

### Customized Wedding Cake

Ask your event manager about our wedding cake packages!

### Entree Accompanied with Seasonal Vegetables

- March - May:* oven roasted asparagus or mint green peas
- June - August:* charred squash or steamed green beans
- September - November:* roasted carrots or charred broccoli
- December - February:* root vegetables or charred brussel sprouts

### Dietary Restriction Notations

V - Vegan, VG - Vegetarian, GF - Gluten Free



## Titanium Package

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Enhance Your Day, Select Two  
2 Comp Rooms for Parents Night of Event  
Suite Upgrade for Parents Night of Event  
Wine Service with Entree  
Pipe & Drape with Uplighting at Your Table  
PSAV Lighting Package up to 750.00 Value

### Your Package Also Includes:

*Complimentary Penthouse Suite on your Wedding Night*  
*Curated Collection of Chivari Chairs and Matching Cushions*

## Five Hour Bar With Luxury Brands

### Hor D'oeuvres, Select Three

**Fig & Cheese:** balsamic poached fig, whipped goat cheese, focaccia crumbs - VG, GF  
**Roasted Tomato Bruschetta:** red onion, capers, garlic, basil - V, VG, GF  
**Smoked Shrimp:** bloody mary shooter - GF  
**Market Goat Cheese:** brandied cherry, fine herbs - GF, VG  
**House Smoked Lake Fish:** pickled onion, dill gougere  
**Glazed Beef:** horseradish cream, chive - GF

### Dietary Restriction Notations

V - Vegan, VG - Vegetarian, GF - Gluten Free

### Hor D'oeuvres Continued

**Rum Infused Watermelon:** lime syrup, black salt - V, VG, GF  
**Vegetable Spring Roll:** mango chili sauce - VG  
**Parmesan Arancini:** tomato jam  
**Roasted Mushroom and Boursin Tart** - VG, GF  
**Chicken Satay:** scallion & cilantro sauce  
**Crab Cake:** lemon aioli  
**Beef Wellington:** bearnaise sauce  
**Lamb Meatball:** tzatziki dipping sauce - GF



## Titanium Package

Enriching Four Course Plated Dinner  
150 per person plus service charge and tax

### Displays, Select Two

**Cheese Board:** local, domestic & imported cheese, local jam, crackers - VG

**Pierogi Table:** potato & cheddar, braised short rib, sauerkraut & mushroom, mustard, sour cream

### Dinner Service Includes

Artisan rolls, sweet cream butter, champagne toast, regular and decaffeinated coffee, hot teas and traditional condiments.

### Select One Appetizer

**Roasted Cauliflower Soup:** curry oil, cilantro - GF

**Cream of Tomato Soup:** parmesan, basil - VG

**Mushroom Bisque:** sherry reduction - VG, GF

**Local Spring Greens:** carrot, cucumber, radish, red wine vinaigrette - V, VG, GF

**Caesar:** kale, herb croutons, fresh parmesan, cracked pepper house dressing - VG

### Select Seasonal Or Champagne Sorbet

### Displays Continued

**Antipasto Station:** cured meats & salami, olives, homemade pickles, mustard, toasted bread

**Market Crudite:** assorted raw, roasted & marinated local vegetables, hummus, vegan onion dip, pita chips - V

### Dietary Restriction Notations

V - Vegan, VG - Vegetarian, GF - Gluten Free

### Appetizers Continued

**Wedge:** iceberg, crispy bacon, tomato, pickled onion, blue cheese dressing - GF

**Roasted Beets:** arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF

**Poached Pear:** spinach, crumbled blue cheese, toasted almond, white balsamic vinaigrette - V, GF



## Titanium Package

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### Duet Entree, All Served with Potato Puree

**Crusted Cod:** romesco, four ounces

**Herb Roasted Airline Chicken:** chicken jus, six ounces - GF

**Roasted Salmon:** lemon caper sauce, four ounces - GF

**Broiled Shrimp:** four ounces - GF

**Red Wine Braised Short Ribs:** braising jus - GF

**Petite Filet:** merchant du vin - GF

### Late Night Snack, Select One

**Grilled Flatbread Pizzas:** pepperoni or cheese

**Chicken and Waffles:** mini waffles, fried chicken, maple syrup, powdered sugar

**Sliders and Fries:** beef sliders, cheddar cheese, pickles, sea-salt french fries, mustard, ketchup

### Entree Accompanied with Seasonal Vegetables

*March - May:* oven roasted asparagus or mint green peas

*June - August:* charred squash or steamed green beans

*September - November:* roasted carrots or charred broccoli

*December - February:* root vegetables or charred brussel sprouts

### Customized Wedding Cake

Ask your event manager about our wedding cake packages!



## Enhancements

Amplify your special day with these mouth watering enhancements.

### Reception Enhancements

**Bruschetta Display:** tomato, basil, olive tapenade, mushroom, thyme - 16 per person

**Pasta Bar:** cavatappi pasta & tortellini, pesto, parmesan cream & fire roasted tomato sauce, assorted roasted vegetables - 18 per person

### Dessert Enhancements

**The Doughnut Factory:** assorted spice cake, chocolate glazed, vanilla glazed and blueberry doughnuts. choice of traditional or mini size - 6 per person, minimum of 50 guests

**S'mores Bar:** milk, white and dark chocolate, graham crackers, raspberry, vanilla and chocolate marshmallows - 9 per person, minimum of 60 guests

**Macaron Display:** raspberry, chocolate, vanilla, salted caramel, pistachio - 60 per dozen, minimum two dozen, choice of two flavors

**Croquebouche:** traditional wedding cake made with profiteroles placed together in the shape of a cone, filled with vanilla cream, raspberry, passion fruit or chocolate - 125 per display, serves 25 guests

### Late Night Snacks

**The Pizza Parlor:** pepperoni or cheese - 12 per person

**Chicken and Waffles:** mini waffles, fried chicken, maple syrup, powdered sugar - 12 per person

**Slider Bar:** beef sliders, cheddar cheese, pickles, sea-salt fries, mustard and ketchup - 12 per person

### Dessert Enhancements

**Pastry Party:** mini pastries, cheesecake, biscotti, brownies, blondies, petite fours, truffles - \$36 per dozen

**Cookie Tower:** housemade chocolate chip cookies layered with chocolate or vanilla buttercream - 75 each, serves 30 guests

**Piccadilly Liquid Nitrogen Ice Cream:** local, micro-batch ice cream and yogurt shop that uses liquid nitrogen to craft fresh, organic ice cream in an amazingly cool way; by combining high-quality ingredients with liquid nitrogen, piccadilly handcrafts a deliciously rich, creamy product that almost magically forms before your eyes below a cloud of steam - 13 per person, 150 attendant fee, minimum 75 guests

# Beverage Packages

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All Packages Include PepsiCo Soft Drinks, Mixers and Garnishes

## Familiar Brands

Korbel Brandy, New Amsterdam Vodka, Don Q Cristal Rum, Jose Cuervo Silver Tequila, New Amsterdam Gin, Jim Beam White Label Bourbon, Dewars White Label Scotch, Canadian Club Whisky

## Luxury Brands

Hennessy Privilege VSOP Cognac, Bombay Original Gin, Captain Morgan Spiced Rum, Patron Silver Tequila, Grey Goose Vodka, Maker's Mark Bourbon, Glenmorangie Scotch, Crown Royal Whiskey, Templeton Rye

## Favorite Brands

Hennessy VS Cognac, Beefeater Gin, Bacardi Superior Rum, Olmeca Altos Tequila, Tito's Vodka, Jack Daniels Whiskey, Glenlivet Scotch, Jim Beam Rye

## All Bar Packages Include

**House Wine:** Trinity Oaks Pinot Grigio and Cabernet Sauvignon

**Domestic and Imported Beer:** Bud Light, Michelob Ultra, House Select Hard Cider, House Select Non-Alcoholic Beer, Modelo Especial, Heineken, Stella Artois

**Local Microbrew and Craft Beer:** Sam Adams, Great Lakes Dortmund Gold, Blue Moon, Columbus IPA, Great Lakes Edmund Fitzgerald

# Beverage Enhancements

## Wine Service with Dinner

Trinity Oaks Pinot Grigio and Cabernet Sauvignon - 36 per bottle

Magnolia Grove Chardonnay and Cabernet Sauvignon - 40 per bottle

Wairau River Valley Sauvignon Blanc and Areyna Cabernet Sauvignon - 48 per bottle

\*sommelier's selection subject to change based on availability\*

## Bar Package Upgrades

Familiar to Favorite - 5 per person

Favorite to Luxury - 5 per person

Familiar to Luxury - 10 per person

## Liquor Upgrades

New Amsterdam Vodka to Tito's Vodka - 3 per person

New Amsterdam Vodka to Grey Goose Vodka - 7 per person

New Amsterdam Gin to Beefeater Gin - 3 per person

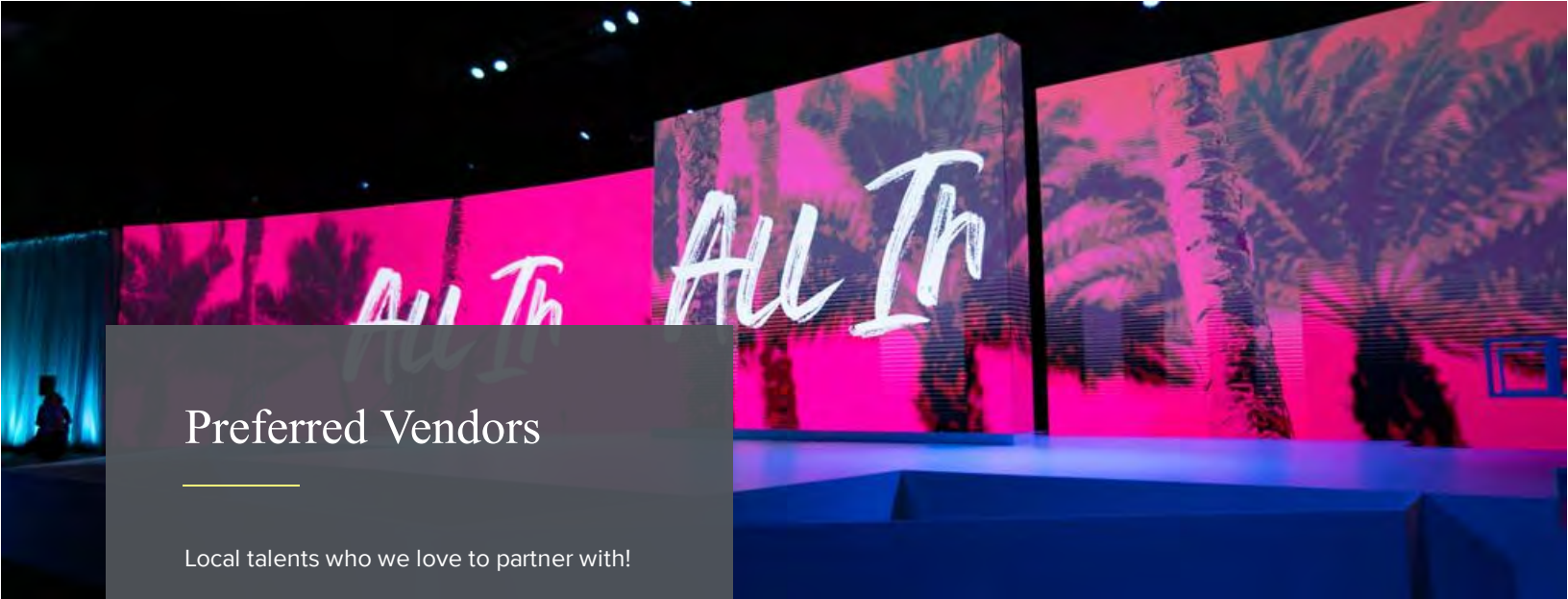
New Amsterdam Gin to Bombay Original Gin - 7 per person

Butler Passed Signature Cocktail - 5 per person

## Upgrade Your Champagne Toast

Avisi Prosecco - 4 per person

Chandon Sparkling - 8 per person



## Preferred Vendors

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Local talents who we love to partner with!

### Bands and DJs

Cleveland Music Group:

[www.clevelandmusicgroup.com](http://www.clevelandmusicgroup.com) / (216) 986 - 1801

Rock the House Entertainment:

[www.rthgroup.com](http://www.rthgroup.com) / (216) 232 - 7625

Raise the Roof Entertainment:

[www.raisetherooftentertainment.com](http://www.raisetherooftentertainment.com) / (440) 941 - 5553

### Floral & Design

Blooms by Plantscaping:

[www.plantscaping.com/florals-events/weddings](http://www.plantscaping.com/florals-events/weddings) / (216) 367 - 1200

Urban Orchid:

[www.theurbanorchid.com](http://www.theurbanorchid.com) / (216) 785 - 3618

### Photography

Making the Moment:

[www.makingthemoment.com](http://www.makingthemoment.com) / (440) 877 - 0577

Mark and Tony Photography:

[www.marcandtony.com](http://www.marcandtony.com) / (440) 877 - 0577

Genevieve Nisly Photography:

[www.genevievenisly.com](http://www.genevievenisly.com) / (330) 679 - 8347

### Transportation

A-1 Mr. Limo:

[www.a1mrlimo.com](http://www.a1mrlimo.com) / (440) 943 - 5466

Lolly the Trolley:

[www.lollytrolley.com](http://www.lollytrolley.com) / (216) 771 - 4484

## Exclusive Vendors

The following vendors are exclusive and must be arranged through your hotel event manager:

Audio Visual: PSAV

Dessert: Wild Flour Bakery

### Rental Items

L'Nique Specialty Linen

All Occassions Party Rental

Event Source



**THE WESTIN CLEVELAND DOWNTOWN**

777 Saint Clair Avenue NE, Cleveland, Ohio, USA

[marriott.com/clewi](https://www.marriott.com/clewi)

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