

THE WESTIN

SAN DIEGO
GASLAMP QUARTER

WEDDING MENUS



At The Westin San Diego Gaslamp Quarter, we strive to enrich your wedding day with personal attention to every detail. Our menus are designed to complement and enhance your special day.

910 Broadway Circle, San Diego, CA 92101



All menu prices are exclusive of 24% service charge and 7.75% tax.

WEDDING PACKAGES



Select one of our pre-designed packages or collaborate with our catering managers to customize your own. All package prices are exclusive of 24% service charge and 7.75% tax.

DELIGHT

- **Three Butler Passed Hors d'oeuvres**
- Two Course Plated Dinner
- Gourmet Chocolate Truffles
- Champagne Toast

\$96 per person

DELECTABLE

- One Hour Hosted Call Brands Bar
- **Three Butler Passed Hors d'oeuvres**
- Buffet Dinner
- Champagne Toast

\$120 per person

IRRESISTIBLE

- One Hour Hosted Call Brands Bar
- Three Butler Passed **Hors d'oeuvres**
- Two Course Plated Dinner
- Gourmet Chocolate Truffles
- Champagne Toast

\$115 per person

INDULGE

- One Hour Hosted Call Brands Bar
- **Three Butler Passed Hors d'oeuvres**
- Four Course Plated Dinner with Intermezzo and Glass of Wine
- Gourmet Chocolate Truffles
- Champagne Toast

\$130 per person

OUTSIDE CATERING PACKAGE

- Client provided dinner and cake or dessert display
- Freshly brewed Starbucks Coffee, Decaffeinated Coffee and Select Tazo Teas during Dinner Service
- Unlimited Assorted Soft Drinks for Dinner Service

\$60 per person

Outside Catering Requirements: Current Business License; Proof of Insurance - \$1 Million Liability Coverage; Proof of Workman's Compensation Insurance; Current Health Inspection Certificate; and Adherence to all Hotel Standards.

Your Outside Caterer must provide the following: Staff for Set-up of all Food, Preparation and Buffet; Set-up and Clean-up of all Equipment.

All Chafing Dishes, Service Utensils, Equipment, Hot Boxes and Storage can be Provided by either Outside Caterer or Hotel, if arranged in advance.

Kitchen access not available to outside caterer.

BUTLER PASSED HORS D'OEUVRES



COLD

Seared Tuna with Wasabi Cream Cheese and Caviar

Mini Caprese Salad, Fresh Mozzarella, Grape Tomatoes, Micro Arugula, Basil, Balsamic

Pepper Beef on Polenta

Fresh Mozzarella, Sundried Tomato Crostini

Roasted Yellow and Red Tomato on Polenta

Hummus with Kalamata Olive on Brioche

Smoked Salmon with Cream Cheese on Pumpnickel

HOT

Citrus-Cilantro Bacon Wrapped Scallop

Tandoori Chicken

Crispy Wrapped Shrimp with Thai Sauce

Chicken Empanada

Crab Cake with Caper Relish

Chimichurri Beef Satay

Chicken Spring Roll with Sweet Chili Sauce

Mini Brie, Pear in Phyllo



RECEPTION TABLES



LOCAL CHEESE DISPLAY

Handcrafted Local Southern California and Oregon Cheese Selection

Lavosh Crackers, Rustic Breads, Fig Jam,

Organic Honey, Dried Fruits and Nuts

\$15 per person

VEGETABLE CRUDITÉS DISPLAY

Selection of Grilled, Marinated and Crisp vegetables

Creamy Herb Dipping Sauce

\$9 per person

TUSCAN STATION

Roasted, Grilled Vegetables, Eggplants, Peppers, Asparagus, Zucchini, Portobello Mushrooms,
Roasted Artichokes, Kalamata Olives, Balsamic Glaze

Specialty Meats, Cheeses: Shaved Prosciutto, Genoa Salami, Ham Cappicola, Provolone,

Sliced Baguettes, Artisan Breads, Crackers

\$26 per person

SUSHI STATION

Selection of Fresh Sushi Rolls (4) pieces per person

Accompanied by: Soy Sauce, Pickled Ginger, Wasabi

\$30 per person; Add Sushi Chef \$200

PLATED DINNER



All plated entrées include a soup or salad, artisan rolls & sweet butter, Starbucks® freshly brewed coffee, tea & decaffeinated coffee. Custom menus created upon request.

SOUP

Wild mushroom, Brie Bisque
Sautéed Wild Mushrooms, Garlic, Cream, Fresh Thyme, Brie Cheese, Chive Oil Garnish

Roasted Butternut Squash Soup
Blend of Cream, Brown Sugar, Celery, Carrots

Corn Chowder
Roasted Sweet Corn, New Potatoes, Smoked Bacon, Cilantro, Peppers, Shallots, Organic Chicken Broth

Tomato Basil Bisque, Pesto Croutons

SALAD

Bibb Lettuce, Roasted Bosc Pear, Candied Walnut Gruyere, Champagne Vinaigrette

Baby Heirloom Tomatoes, Fresh Ciliegine, Mozzarella Salad, Wild Arugula, Shaved Fennel, Basil Vinaigrette, Roasted Beets, Butternut Squash, Watercress

Baby Frisee, Goat Cheese, Candied Pecans, Roasted Shallot Cranberry Vinaigrette

Nuevo Caesar Salad with Focaccia Garlic Croutons, Fried Capers and Grana Padano Cheese

Wild Mushroom Gruyere Pastel, Mixed Organic Greens, Grilled Asparagus, Balsamic Jus

ENTREES

Grilled Rosemary, Lavender Infused Chicken Breast, Roasted Marble Potatoes, Sautéed Wild Mushrooms, Asparagus, Red Wine Jus

Spinach and Goat Cheese Stuffed Chicken Breast, Sundried Tomato, Creamy Polenta, Charred Broccolini

Miso Marinated Black Cod, Roasted Ginger Fingerling Potato Puree, Braised Baby Bok Choy, Grilled Scallions, Citrus Tamarind Glaze

Seared Salmon, Fennel, Oranges, Mashed Potatoes, Asparagus Spears, Orange Tarragon Butter

Petit Filet Mignon, Garlic Whipped Potatoes,
Chef's Selection of Seasonal Vegetables

Temecula Table Wine Braised Short Rib, Creamy Blue Cheese Grits, Maple Glazed Roasted Root Vegetables

Grilled Hanger Steak, Caramelized Onion Sauce, Tri Color Dauphinoise Potato, Asparagus, Sweet Baby Peppers

DUO ENTRÉE (+\$8 PER PERSON)

Grilled Homemade Rubbed Filet Mignon and Prosciutto Wrapped Jump Shrimp, Smoked Parsnip Mash, Broccolini, Lemon Fennel Emulsion

VEGETARIAN ENTREE OPTIONS

Grilled Cauliflower Steak, Roasted Red Tomato and Potato Puree, Grilled Asparagus, Basil Emulsion

Grilled Shitake and Goat Cheese Napoleon with Balsamic Reduction and Micro Greens



DINNER TABLE



Served with Freshly Baked Artisan Rolls & Sweet Butter, Freshly Brewed Starbucks® Regular, Decaffeinated Coffee, Select Hot Tazo® Teas

Porcini Mushroom Soup

Baby Romaine Greens, Radicchio, Fennel, Sweet Carrots, Italian Parsley, Peppers, Sweet Pinot Gris Vinaigrette

Heirloom Tomato Caprese Salad, Fresh Basil, Balsamic Jus

Temecula Table Wine Braised Short Rib, Whipped Potatoes

Grilled Chicken Breast, Balsamic Roasted Cippolini Onions, Roasted Rainbow Carrots, Herb Jus

Oven Roasted Baja California Sea Bass, Black Olives, Capers, Citrus Sauce, Gremolata

Chef's Seasonal Ravioli

CHILDREN'S DINNER



*Ages 2-12
\$30 per child*

Fresh Fruit and Berries **or** Small Salad

Chicken Fingers and French Fries **or** Penne Pasta Served with Butter and Parmesan Cheese on the Side
or Baked Chicken, Asparagus and Mashed Potatoes

Chocolate Chip Cookie

VENDOR DINNER



*2-Course Plated Meal Presentation
\$45 per person*

LATE NIGHT SNACKS



MUNCHIES

S'mores Lollipop

Mini Pretzel Monte Cristo

Root Vegetable Chips

\$15 per person

GASLAMP TAVERN

Kobe Beef and Cheddar Sliders

Garlic Fries, Sweet Potato Fries

\$15 per person

BAJA BITES

Mini Carnitas Quesadillas

Cucumber, Jicama Ceviche Shooter

Mango Salsa with Corn Chips

House Made Guacamole

Cinnamon Sugar Tortilla Crisps

\$15 per person

PIZZA PARTY

Your Choice of 2 Flatbread Pizzas:

Salsiccia – *Italian Sausage, Fontina, Caramelized Onion, Thyme*

Tuscan – *Mozzarella, Artichoke, Arugula, Lemon, EVOO, Shaved Parmesan*

Margherita – *Tomato, Fresh Mozzarella, Basil*

Pepperoni – *Spicy Pepperoni, Mozzarella*

\$15 per person

SWEET TREATS

Chocolate Dipped Rice Krispy Treats

S'mores Lollipop

French Macaroons

\$18 per person



HOSTED BAR PACKAGE



CALL BRANDS

Jack Daniels
Canadian Club
Johnny Walker Red
Bombay Sapphire
Skyy
Bacardi Light
Sauza Gold

Hosted Package
One Hour \$19
Additional Hours \$11

PREMIUM BRANDS

Maker's Mark
Crown Royal
Chivas Regal
Tangeuray
Absolut
Meyer's Platinum
1800

Hosted Package
One Hour \$21
Additional Hours \$12

CORDIALS

Bailey's
Cointreau
Amaretto di Saronno
Kahlua
Frangelico
Sambuca
Triple Sec
Sweet & Dry Vermouth

Cordials placed on bar
by request only

HOSTED BEER AND WINE PACKAGE

One Hour \$16
Additional Hours \$9

PREMIUM BEER

Heineken
Corona
Sam Adams

LOCAL BEER

Stone Pale Ale
Karl Strauss
Red Trolley

DOMESTIC BEER

Budweiser
Bud Light

BAR ENHANCEMENTS



ASK YOUR CATERING MANAGER FOR DETAILS AND PRICING ON BAR ENHANCEMENTS:

CUSTOM MARTINI BAR

MARTINI ICE LUGE

MARGARITA & MOJITO BAR

BEVERAGES BILLED ON CONSUMPTION



\$150 per Bartender applies per every 100 Guests

	CASH BAR	HOSTED BAR
Cordials	\$13.00 per drink	\$11.00 per drink
Premium Brands	\$12.00 per drink	\$10.50 per drink
Call Brands	\$11.00 per drink	\$10.00 per drink
Premium/Local Beer	\$8.75 per bottle	\$8.00 per bottle
Domestic Beer	\$7.75 per bottle	\$7.00 per bottle
House Wine	\$11.00 per glass	\$10.00 per glass
Soft Drinks	\$5.00 per drink	\$5.00 per drink
Mineral Water	\$5.00 per drink	\$5.00 per drink
Fruit Juice	\$5.00 per drink	\$5.00 per drink

WINE MENU



**Magnolia Grove House Wine created in collaboration with Chateau St. Jean*

SPARKLING WINES

- Mionetto, Prosecco, "Organic",
Treviso, Italy NV 48
- Chandon, Brut, "Classic", California
67
- Nicolas Feuillatte, Rose Reserve 115

LIGHTER INTENSITY WHITE WINES

- Dr. Loosen, Riesling, "Blue Slate",
Kabinett, Mosel 70
- *Magnolia Grove, Rose, California
42
- *Magnolia Grove, Pinot Grigio,
California 42

FULLER INTENSITY WHITE WINES

- Sea Pearl, Sauvignon Blanc,
Marlborough, NZ 48
- The Hess Collection,
Chardonnay "Shirtail Ranches",
Monterey, California 55
- Kenwood Vineyards,
Chardonnay 48
- *Magnolia Grove, Chardonnay
42
- Chateau Ste. Michelle,
**Chardonnay, "Indian Wells
Vineyard"**, Columbia Valley 55

RED WINES FROM LIGHTER TO FULLER BODY

- Line 39, Pinot Noir, California 42
- Acrobat, Pinot Noir, Oregon 55
- Spy Valley, Pinot Noir,
Marlborough, New Zealand 85
- *Magnolia Grove, Merlot,
California 42
- Finca Decero, Malbec, "Remolinos
Vineyard"**, Mendoza Argentina 51
- *Magnolia Grove, Cabernet
Sauvignon, California 42
- Spellbound, Cabernet Sauvignon,
California 48