



The Westin Columbus Spring/Summer Wedding Menus

Wedding Package Options



Food Matters

Our Culinary Team focuses on simple, fresh and delicious offerings. All items on the menu are prepared sourcing local seasonal ingredients whenever possible.

Local companies that we are currently partnering with:

Lucky Cat- Granville
Laurel Valley Dairy-Gallipolis
Blue Jacket Farms- Bellefontaine
Chef's Garden- German Village, Columbus
Shagbark Organic Grains- Athens

SuperFoodsRx™ dishes who are packed with nutrients and energy. They are rich of antioxidants and naturally low in calories, our tempting selections offer a wide range of choice. We are happy to assist in creating a custom designed menu that will meet your needs and feature the best seasonal products available.

Elegance | \$89 per person

- Up to a six (6) hour event reception with complimentary space
- Five hour hosted familiar brands bar
- 4 pieces per person of butler passed hors d'oeuvres
- Complimentary ceremony space in Seneca room for up to 150 guests
- Complimentary cake cutting and service
- Complimentary sparkling wine toast for all adult guests
- Full-length white, ivory or black table linens and linen napkins
- Candle and mirror centerpieces for all guest tables
- 2 course plated dinner
- Complimentary suite for the couple on the evening of the event
- Preferred guestroom rates for wedding guests based on availability

Indulgence | \$99 per person

- All elegance package components plus -
- 4 pieces per person of butler passed hors d'oeuvres and 1 stationed hors d'oeuvres
- Choice of 2 course plated dinner, plated duet entrée or buffet dinner service
- Late Night Chantilly Coffee Station

Opulence | \$109 per person

- All indulgence package components plus -
- Five hour hosted favorite brands bar
- 6 pieces per person of butler passed hors d'oeuvres and 1 stationed hors d'oeuvres
- Late Night Snack for all Attendees
- Choice of colored table runner or colored napkins

\$3 per person for more than one entrée choice

\$2 per person for more than one starch and vegetable choice

All pricing is per guest, unless otherwise noted. A 23% taxable service charge and 7.5% sales tax apply.

Welcome Reception/Rehearsal Dinner/Brunch

extending your wedding day to an entire weekend so you can spend time with loved ones makes getting married even more magical! there are several areas within the hotel that will provide the perfect atmosphere for your event. we take pride in providing you with the freshest in seasonal food and exceptional service.

our culinary and event team will be delighted to design a menu that meets your specific needs.



Thurber's Bar



High Street Grill

Seasonal
Menu
Selections



Seasonal Hors d'oeuvres Selections

Chilled Selections

bourbon barrel smoked salmon blini with
dill caper crème fraiche

lobster salad micro greens mini brioche

house smoked chicken salad, rye toast

deviled free range egg with
smoky bacon tomato jam

pesto rubbed caprese skewer

heirloom tomato bruschetta

peppered black angus tenderloin,
horseradish Cloverton cheese, micro thyme

Warm Selections

chicken wellington

lobster pot pie

arancini with amish baby swiss,
house smoky tomato sauce

smoked chicken blini with melted Jack cheese

raspberry and brie en croute

vegetable samosa with harissa

cuban spring roll, hot pepper peach sauce

spicy beef short rib taco, cilantro cream

Enhancements

market sliced fruit | \$6

daily vegetable crudité | \$6

imported and domestic cheese | \$8

north market display | \$10

cured meats, hard & soft local cheeses, house pickled
baby carrots, peppers, chef's daily crudite, flat bread
crackers

Seasonal First Course Selections

westin wedge:

baby gem, roma tomatoes, radish, crumbled goat cheese, toasted almond, fuji apple vinaigrette

caprese salad:

bibb lettuce, heirloom tomatoes, fresh mozzarella, cracked black pepper, basil vinaigrette

garden salad:

romaine leaf, roasted corn, grilled asparagus, toasted pistachio, pickled carrot, avocado ranch

baby greens salad:

mixed baby greens, grape tomatoes, cucumber, shaved carrot, citrus vinaigrette

Entrée Accompaniments

all entrees will include choice of a starch, chef's selection of seasonal fresh vegetables, fresh bakery basket, starbucks coffees and tazo teas

herb & sun dried tomato risotto

red himalayan rice pilaf with almonds & cherries

basmati with lemongrass, ginger & coconut milk

fresh horseradish and garlic mashed yukon potatoes

roasted rosemary and garlic baby redskins

sweet potato gratin

Seasonal Entrée Selections

*denotes entrée available for duet plate

Vegetarian

roasted vegetable ravioli, oyo vodka rossa sauce
spaghetti squash, sautéed greens and vegetables,
smoky heirloom tomato sauce

roasted vegetable phyllo sachet,
grilled bell peppers & basil coulis

sweet pea risotto
with arugula & shaved pecorino

Beef

braised ohio short rib,
Watershed bourbon and blueberry mirepoix*

black angus reserve grilled new york strip,
baby leeks, heirloom tomatoes, fresh horseradish
demi

black angus filet,
scotch brined black pepper cabernet sauce*

Poultry, Game & Fish

cloverton cheese stuffed amish chicken,
watercress roasted tomatoes, lavender thyme jus

herb seared free range french chicken breast,
ohio maple dijon sauce*

walnut crusted breast of chicken, madagascar
vanilla bean & watershed bourbon sauce*

grilled rosemary rubbed chicken breast, with
artichoke, roasted peppers & olives herb jus

house brined berkshire pork chop,
with a grilled peach chutney

osso bucco braised in pinot grigio, with
onions, tomatoes, carrots & fresh herbs

tomato crusted faroe island salmon,
tarragon lemon vin blanc*

roasted halibut, citrus tomato caper relish*
seared citrus soy salmon*

Buffet Selections

Indulgence package: 2 salads, 3 entrées (2 protein, 1 vegetarian), 1 starch, chef's vegetable

Opulence package: 3 salads, 4 entrées (3 protein, 1 vegetarian), 1 starch, chef's vegetable

Salad Selections:

heirloom tomato, santori fresh
mozzarella, basil oil

quinoa & wild rice salad, with
arugula, roasted tomatoes, dried
cranberries & pecans

baby greens, with cucumber,
tomato, carrot, olives

romaine leaf, roasted corn, grilled
asparagus, toasted pistachio,
pickled carrot, avocado ranch

grilled artichoke & vegetable salad,
with asparagus tomatoes, seasonal
squash & white balsamic
vinaigrette

tortellini and olives, crumbled feta,
oven roasted tomatoes

Starch Selections:

wild rice and lentil pilaf
pecorino herb polenta
roasted garlic and herb
fingerling potatoes
yukon mashed with chive butter
sweet pea and arugula risotto

Vegetarian Entrees

creamy arugula pesto tortellini,
oven roasted balsamic
tomatoes

gemelli pasta, with sun dried
tomatoes, baby spinach, feta,
basil & olive oil

Protein Entrees:

aged modena balsamic & peppercorn
glazed faroe island salmon

grilled amish breast of chicken,
apple calvados sauce

adobe marinated airline breast of
chicken, grilled tomatillo & roasted
corn salsa

natural turkey breast, cranberry &
blood orange sauce

scotch brined peppercorn and
rosemary rubbed grass fed sirloin of
beef, charred tomato demi

herb seared pork loin,
fire roasted poblano & prickly pear
sauce

fire braised breast of chicken,
lavender and roasted tomato jus

Beverage Selections

Familiar Brands:

beefeater gin, smirnoff vodka
jim beam white bourbon, seagram's 7 whiskey
johnny walker red scotch, hennessy vs cognac
sauza silver tequila, cruzan rum

century cellars cabernet sauvignon
century cellars chardonnay
glass mountain merlot, placido pinot grigio
mark west pinot noir, chateau ste michelle sauvignon
blanc, beringer white zinfandel, ruffino prosecco

Favorite Brands:

bombay sapphire gin, absolut vodka
jack daniels whiskey, crown royal whiskey
hennessy vsop cognac, johnny walker black scotch
bacardi rum, jose cuervo silver tequila

magnolia grove cabernet sauvignon
magnolia grove chardonnay, beringer founder's estate
merlot, bollini pinot grigio, deloach pinot noir, alamos
red blend, anew riesling, kim crawford sauvignon
blanc, chandon sparkling

Beer Selections:

heineken, amstel light, corona
budweiser, bud light, miller light, yuengling

Non Alcoholic Selections:

assorted coke products, bottled water,
assorted juices

Enhancements

familiar to favorite brands bar | \$9
tableside house wine service | \$8
additional hour of bar service | \$5
signature cocktails | \$2
single brand upgrade | \$3

local craft beers | \$7 each

custom menus available for all beverage
and wine service

The Late Night Snack

served from 10:15pm- 11:00pm

Tasty Tot Bar | \$8

variety of potato and sweet potato tots with Chefs toppings including bacon , cheese, scallions, chipotle ranch dip and poutine creamy cheese

Pizza Bread Bar | \$8

artisan breads are topped with house made pizza sauce, laurel valley cheeses,, crushed red pepper flakes, grated parmesan, vegetarian and meat lovers

Jeni's Ice Cream Bar | \$9

individual servings of columbus finest ice cream and ice cream sandwiches

Wholly Guacamole Bar | \$10

trio of house made guacamoles:
fire roasted three chili pepper,
crema fresca cilantro and traditional,
taquitos and tri color chips

Audio Visual

Ceremony Draping \$500
draping for wedding ceremony backdrop

Projector and Screen \$540
high- resolution lcd projector and 8ft screen



Uplighting Package \$540

column uplighting available in a variety of colors

Microphone and Speaker \$240
wired microphone for ceremony with sound system



A 23% taxable service charge and 7.5% sales tax apply.

Event Details and The Fine Print



F & B MINIMUMS

the food and beverage minimum is the estimated cost that you would be required to spend during your event, before service charge and tax. the actual amount that you would spend would be based on menu selections and the guaranteed amount of guests

RECEPTION HOURS

friday evenings, 6pm to midnight
saturday afternoons 10am to 3pm
saturday evenings, 6pm to midnight
sunday afternoon or evening, any 6 hour time block between 9am and 11pm

DEPOSITS AND PAYMENT SCHEDULE

a \$3,000 non-refundable deposit is required with a signed agreement to confirm the space for the reception.

all deposits are non-refundable and are applied towards the final balance. the payment schedule will be included in the contract.

the final payment is due one full business week prior to the event and is based upon guaranteed attendance, set menu and will include all service charges and sales tax. any additional charges must be settled within 7 days of event. client must have active credit card on file.

MENU SELECTION

menus may be selected at any time during the planning process. to ensure the freshest in food, we do require all menu selections are completed 45 days prior to event.

to assist in your menu selection process, our chefs will prepare a variety of our seasonal menu items for you to enjoy at one of our two annual seasonal VIP tastings.

should you decide that a private tasting is needed a fee of \$150.00 will be charged.

EVENT COORDINATION

upon booking your reception, you will be provided with an event manager who will assist in the coordination of your details with the hotel

GUEST ROOM BLOCKS

a discounted room rate may be offered for a block of guest rooms to assist out-of-town guests with overnight accommodations. room rates are is discounted from the best available rate of the day through the reservations department, and may at times be higher than some of the limited number of Internet, AARP, AAA, and other discount rates available at a specific time

BEVERAGE RULES

the beverage laws of ohio hold the westin columbus responsible for the consumption for all alcoholic beverages on hotel premises; therefore we cannot permit any non-hotel purchased beverages to be consumed in any banquet room. guests must be 21 years of age or older to consume alcoholic beverages and must present a valid government photo id upon request. hotel reserves the right to refuse service. no “shot” style drinks are permitted.

PARKING

24 hour onsite parking located directly behind the hotel is available. ask your event coordinator for current rates.

additional parking options are available at the columbus commons parking garage—directly across Main Street from the hotel

rates can be found at www.columbuscommons.org

Preferred Vendors



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Florals

- Griffin Floral Design | 614.582.6662
- Posy Florals | 614.929.5400
- Bloomtastic | 614.538.1010

Photography

- Two Maries | 614.526.8962
- Jacksons Photography | 614.638.7590
- Lambert Photography | 614.329.9916

Cake

- La Petite Fleur/ Jan Kish | 614.848.5855
- Le Gateau/ Sue Larson | 614.939.1930

DJ Services

- Buckeye Sounds (Rod) | 614.342.0025
- Night Music | 614.529.6777

Event Rentals

- Connie Duglin Linens | 614.846.1277
- Advantage Events | 614.743.8120
- Lasting Impressions | 614.252.5400
- Prema- Designs | 614.298.8190

Wedding Planner/ Honeymoon

- Nina Marie Weddings/ Nina Banks | 740.602.1544
- Compass Travel Agency | 614.454.1422
- Events Held Dear | 740.816.9541

Salon/Massage/Makeup

- Square One Salon | 614.365.3333
- Forget Me Knot Style | 330.607.7533

Transportation

- American Limousine Service | 614.228.5466