

WESTIN NASHVILLE WEDDINGS



WESTIN NASHVILLE
807 Clark Place, Nashville, TN 37203
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westin.com/Nashville

YOUR WEDDING EXPERIENCE

The Westin Nashville offers several services to provide a complete wedding experience. Our packages include...

TABLESCAPE AND SET UP

*Floor Length Linen in White, Ivory or Black
Napkins in Your Choice of Color
Chivari Chairs in Your Choice of Silver or Gold
Votive Candles
Dance Floor and Staging*

CULINARY

*White Glove Service
Champagne Toast
Four (4) Hour Open House Bar Service
Bartender and Butler Fees Waived
Complimentary Cake Cutting Service
Versatile Menu Offerings (Custom Menus Available Upon Request)
Private Menu Tasting with our Executive Chef (Four Guests Maximum)*

GUEST EXPERIENCE

*Complimentary Upgrade to a Suite for Bride and Groom on Your Wedding Night at Group Rate
Complimentary Valet Parking for the Bride and Groom
Complimentary Guestroom Upgrades at a Discounted Rate for Parents of the Bride and Groom
Discounted Guestroom Rates for Out of Town Guests
Discounted Event Parking at \$15 for Self-Parking at the Music City Center and \$20 for Valet Parking
Complimentary Hospitality Room for Your Wedding Weekend*



Prices Exclude 24% Taxable Service Charge and 9.5% State Tax

COCKTAIL HOUR

*Please select One Reception Display and
Three Hors d'oeuvres.*

HORS D' OEUVRES

(Please Select Three as Part of Your Package)

Cold

Vegetarian

*Traditional Bruschetta with Fresh Tomatoes & Red Onions
Yellow Tomato Shooter with Micro Cilantro
Watermelon and Feta with Basil Oil*

Seafood

*Bourbon Cured Salmon with Pickled Onion Cream
Tuna Tartar with Chili Oil and Caper Relish
Chili Rubbed Shrimp Cocktail with Peach Horseradish
Chutney*

Meat & Poultry

*Grilled Asparagus Wrapped in Prosciutto
Beef Tenderloin with Horseradish Cream on Crostini
Smoked Chicken Salad with Toasted Pecans on Baguette
Southern Deviled Egg with Whole Grain Mustard and Chive*

Hot

Vegetarian

*Vegetable Spring Roll with Sweet Soy Sauce
Spinach and Feta in Phyllo
Crispy Edamame Dumplings
Fried Green Tomato with Balsamic Onion Relish*

Seafood

*Scallops Wrapped in Bacon
Shrimp Toast with Caper Onion Relish
Mini Crab Cakes with Lime Avocado Mousse*

Meat & Poultry

*Sesame Beef with Charred Scallion and Roasted Pepper
Hot Chicken Bites with Sweet Pickles
Bacon Wrapped Dates with Marcona Almonds
Pimento Cheese and Country Ham Mini Biscuits*

RECEPTION DISPLAY

(Please Select One as Part of Your Package)

Imported & Domestic Cheese Display

*Selection of European & Domestic Aged
Cheeses with Seasonal Fruit Garnish
Rustic Breads and Crackers*

Mediterranean Display

*Dips of Hummus, Tapenade,
Baba ghanoush, Roasted Tomato Feta with
Fresh Pita Breads and Crostini
Fire Roasted Vegetables, Artichokes,
Marinated Olives and Stuffed Grape Leaves*

Fresh Seasonal Vegetable Crudité's

*Cracked Black Pepper Buttermilk Dip and
Roasted Pepper Aioli*

Fresh Seasonal Fruit

Platters of Seasonal Fruit with Berries

Taste of Tennessee

*Pimento Cheese Spread, Black Eyed Pea
Hummus, Peach Jalapeno Jelly, Devilled
Ham Spread, Buttermilk Biscuits, Jalapeno
Corn Bread and Yazoo Beer Bread*



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PLATED DINNER

*All Dinners provide Three Courses and Feature
Your Choice of a Soup, Salad or Appetizer;
and Entrée*

Wedding Cakes are not included

STARTER

(Please Select One as Part of Your Package)

Soups

Roasted Pepper Bisque with Goat Cheese Crème Fraiche

Shrimp & Fennel Bisque with Tarragon Focaccia Crumbs

Roasted Butternut Squash Soup

Sherry Scented Mushroom Bisque

Salads

*Baby Spinach, Orange and Red Onion Salad with
Vinaigrette Dressing & Parmesan Crisp*

*Bibb, Endive and Radicchio with Toasted Pistachios, Shaved
Beets,
Goat Cheese and Port Cherry Vinaigrette*

*Mixed Baby Field Greens with Crumbled Gorgonzola Cheese,
Almond Slivers, Yellow Tomatoes & Balsamic Vinaigrette*

*Romaine and Red Oak Leaf Greens, Saga Bleu Cheese,
Toasted Walnuts, Sundried Cranberries & Port Vinaigrette*

Appetizer

*Mushroom Ravioli with Frisee, Parmesan Cream and Roasted
Cherry Tomatoes*

*Caramelized Potato Gnocchi, Wilted Spinach,
Sundried Tomato, Pecorino & Sage Cream*

*Shrimp and White Cheddar Grit Cake with Pickled Green Tomato
and Onion Relish*

Lump Crab and Citrus Salad with Jicama and Cilantro



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MAIN COURSE

(If selecting More than One Entrée Option, Price of the Higher Entree Prevails)

Seafood ~ \$178++ per Guest

*Flat Iron Seared Grouper with Fava Beans
Roasted Fingerling Potatoes & White and Green Asparagus*

*Roasted Salmon with Lemon White Wine Cream Sauce
Creamy Orzo Risotto and Baby Zucchini*

Seared Sea Bass with Toasted Faro and Olives, Grilled Asparagus and Basil Puree

Poultry ~ \$175++ per Guest

*Pecan Crusted Breast of Chicken with Bourbon Cream Sauce
Mashed Sweet Potatoes & Frizzled Leaks*

*Fennel Dusted Chicken Breast with Creamy Polenta, Charred Broccolini,
And Roasted Tomato Ragout*

*Chili Rubbed Chicken Breast with Roasted Sweet Potatoes,
Braised Greens and Red Pepper jus*

Meat ~ \$185++ per Guest

*Grilled Black Angus Tenderloin of Beef with Balsamic Reduction
Dauphinoise Potatoes & Seasonal Vegetable*

*Grilled Pork Tenderloin with White Cheddar Grits
Rainbow Swiss Chard and Country Ham jus*

*Braised Boneless Beef Short Rib with Red Wine Reduction
Smashed Yukon Gold Potatoes and Heirloom Carrots*

Duet Entrees ~ \$195 per Guest

*Grilled Tenderloin of Beef & Salmon with Rosemary Béarnaise
Roasted Fingerling Potatoes & Seasonal Vegetable*

*Tenderloin of Beef & Crab Cake
Roasted Corn Whipped Potato & Seasonal Vegetable*

*Grilled Black Angus Tenderloin of Beef & Fresh Water Prawns
Shallot Whipped Potatoes & Seasonal Vegetable*

*Crispy Potato Wrapped Sea Bass & Grilled Chicken with Herb Jus
Polenta Cake & Ratatouille over Spinach*

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Select from the following Stations to Enhance Your Evening

RECEPTION STATIONS

Southern Slider Station

(Requires Chef Attendant ~ \$150)

Slow Roasted Pulled Pork, Bread & Butter Pickle
on Mini Onion Roll

Braised Beef Short Rib

on Mini Jalapeno Cheddar Roll

Fried Green Tomato with Pimento Cheese

on Corn Bread Muffin

Additional \$15 per Person

Sushi Bar

(3pcs per person)

Assorted Selection of Sashimi and Sushi

Additional \$25 per Person

Dim Sum Station

Assorted Dim Sum served in Bamboo Steamers

Shrimp Tempura, Duck Spring Roll,

Shrimp Sui Mai, Chicken Wontons,

Pan Fried Vegetarian Pot Stickers

Soy Ginger and Thai Sweet Chili Dipping Sauces

Additional \$12 per Person

Southern Style Shrimp & Grits Station

(Requires Chef Attendant ~ \$150)

Creamy Stone Ground Grits with Spiced Atlantic Shrimp

Traditional Condiments to Include: Sharp Cheddar,

Pickled Red Cabbage, Roasted Red Peppers,

and Country Ham jus

Additional \$18 per Person

Satay Griddle

(Requires Chef Attendant ~ \$150)

Choice of Two: Chicken / Beef / Shrimp / Vegetable

Sauces to Include: Chimichurri, Basil Pesto, Peanut

Sauce, Spicy Red Pepper

Served with Scallion Rice

Additional \$18 per Person

DESSERT STATIONS

Build Your Own Shortcake

Choose: Sweet Biscuits or Delicate Sponge

And Top with: Caramelized Bananas, Cinnamon Apples,
Macerated Strawberries, Mixed Berry Compote, Sweetened
Whipped Cream, Hot Fudge, Toasted Coconut

Additional \$12 per Person

Crepes & Waffles Station

(Requires Chef Attendant ~ \$100)

Warm French Crepes and Waffles made to order with a
choice of toppings: Hot Fudge, Whipped Cream, Vanilla Ice
Cream, Chopped Toasted Pecans, Strawberries, and Warm
Butterscotch Sauce

Additional \$14 per Person

Milkshake Station

Assorted Milkshakes to include Strawberry, Vanilla,
and Dutch Chocolate

Variety of Toppings to include M&M's,
Reese's Peanut Butter Cups and Oreos

Additional \$12 per Person

Soda Shop Station

Coca-Cola, Root Beer, Orange and

Cream Soda with Vanilla Ice Cream,

Cherry and Orange Sherbet

Additional \$12 per Person

Warm Brownie Station

Freshly Baked Brownies with Assorted Ice Cream Flavors and
a Variety of Toppings

Additional \$10 per Person

Cannoli Station or Donuts

Cannoli Shells filled with your choice of Rich Ricotta Cream
or Chocolate Ricotta Cream

Top with your choice of: Miniature Chocolate Chips, Chopped
Pistachios, Sprinkles, Miniature M&Ms,

Chopped Walnuts, Chopped Hazelnuts and Powdered Sugar

Additional \$12 per Person



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STATION OPTIONS



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SPECIALTY MEAL OPTIONS

*We Proudly Offer the following Enhancements
to make Your Special Day even more Special*

VENDOR MEAL (BOXED)

Each meal to include sandwich (selection listed below), potato chips, whole fruit, freshly baked cookie and soft drink

\$30 per person

- *Grilled Chicken with Radicchio, Whipped Brie, Apricot Chutney on Ciabatta*
- *Roast Beef served on Toasted Baguette with Grilled Onions, Aged Cheddar, Romaine Hearts and Horseradish Aioli*
- *Classic chicken salad with walnuts and raisins served on a freshly baked croissant with lettuce*
- *Home-style Smoked Turkey breast served on whole-grain bread with Tomato, Havarti, Arugula and Onion Jam*
- *Maple Glazed Ham with Shaved Onion, Tomato, Baby Swiss, Bib Lettuce, Stone Ground Mustard on Pretzel Bun*
- *Marinated Vegetable Wrap with Spinach, Roasted Tomato, Hummus, Mushrooms and roasted red peppers on Whole Grain Wrap*

VENDOR MEAL (PLATED)

Serve the same plated meal from your reception as the vendor meal at 50% off of listed per person price.

PLATED CHILDREN'S MEAL

All white meat crispy chicken fingers accompanied by shoe string French fries and sliced seasonal fruit served with freshly squeezed lemonade

\$15 per child



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COCKTAIL & BAR OPTIONS

We are pleased to offer the following Bar Options for Your Wedding Day. All Bars Include: Domestic & Imported Beers, Red & White Wines and Assorted Soft Drinks & Mineral Waters

CALL BRANDS

Tito's Vodka, Beefeater Gin, Bacardi Rum Light, Mt. Gay Rum Dark, Jose Cuervo Tequila, Dewar's Scotch, Buffalo Trace Bourbon, Jack Daniels Whisky

Included in package price

PREMIUM BRANDS

Ketel One Vodka, Bombay Sapphire Gin, 10 Cane Rum Light, 1800 Reposado Tequila, Chivas Regal Scotch, Woodford Reserve Bourbon

Additional \$20 per person

WESTIN CLASSICS

Mimosa, Peach Bellini, Kier Royale and Champagne Cider

Additional \$12 per person

MARTINI CLASSICS

Classic Dirty, Cosmopolitan, Sour Apple and Lemon Drop

Additional \$12 per person

MARGARITA CLASSICS

*Traditional, Pomegranate, Strawberry and Mango
(on the rocks)*

*Additional \$12 per person
Frozen Machines \$200 each*

RUM CLASSICS

Mai Tai, Rum Runner, Rum Punch and Mojito

Additional \$12 per Person



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JUST
BECAUSE...

VENDORS

Please ask your Westin Nashville wedding manager for a list of local talent we have partnered with to help make your dream day special

LIGHTING

LED Up lighting in Your Choice of Color and Custom Gobos are available through our Audio Visual Partner, PSAV. Please contact your Wedding Specialist for pricing and options.

LINENS

Looking for something special? We proudly offer specialty linen enhancements in a variety of fabrics and colors. Please contact your Wedding Specialist for pricing and options.

LOUNGE

Looking for a relaxed and fun feel? From leather couches and benches to light up tables, we can help give your event that modern twist that you are looking for. Please contact your Wedding Specialist for pricing and options.



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