

# WESTIN NASHVILLE WEDDINGS



WESTIN NASHVILLE  
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[westin.com/Nashville](http://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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