

THE WESTIN
TAMPA BAY

WELCOME TO
YOUR BEGINNING

Westin Weddings





THE PERFECT SETTING

Welcome to The Westin Tampa Bay.

With delicious cuisine, picture-perfect locations and personalized service, every detail of your Westin Wedding is carefully selected to reflect your individuality. Your Westin Weddings Specialist will ensure that every nuance of your event is attended to, leaving you relaxed and energized to revel in the joy of your celebration.

VERSATILE VENUES

Exchange vows on the Beach Terrace, enjoy a spirited celebration in our brand new Caribbean Ballroom, sip champagne and dance the night away while overlooking the city from the rooftop event space, BluVu, or host an intimate rehearsal dinner or casual farewell brunch in our trendy AQUA waterfront restaurant.

The space, the light, the air.

This is the perfect backdrop to forever.

Ceremony Package:

White folding garden chairs for the Ceremony location
Fruit infused water station for your guests set up at Ceremony site
(1) wireless microphone and (2) atrium speakers
Back-up Ceremony space in case of inclement weather
Ceremony Rehearsal prior to Wedding day

Up to 75 guests: \$600

75-100 guests: \$800



EXPECTATIONS EXCEEDED

From first taste to last toast, your Westin weddings specialist will instinctively and thoughtfully respond to your needs, leaving you feeling energized, relaxed and able to fully enjoy your perfect day.

Our experienced catering team is at your service to ensure the evening wraps everything up beautifully, leaving you one last dance on the emptied dance floor, one more moment to linger in your happiness.

Delight in the details...

Our thoughtfully prepared Wedding Packages include:

- Tasting of selected wedding menu for the Bridal couple and two guests
- Bridal Party holding room for use after the Ceremony with selection of hors d'oeuvres and beverages
- Customized LED Lighting set to compliment wedding décor (Caribbean Ballroom only)
- 16 x 16 Cherry Wood Dance Floor
- Hotel standard linens, or 8-point white or ivory linen, with complimenting napkins
- Hotel standard centerpieces with votive candle accents
- Cake Cutting & Service
- Jr. Suite guestroom accommodations for the Bridal couple the evening of the wedding
- Complimentary self parking for your wedding guests
- Special room rates for your wedding guests
- Customized wedding website

Rejoice in the possibilities...

Book your wedding at The Westin Tampa Bay by May 1st and earn more!*

- Starpoints Signing Bonus: (1) Starpoint for every one dollar of contracted food & beverage upon contract signing
- Upgraded guestroom from the standard Jr. Suite to a One Bedroom Suite the evening of the wedding
- 10% discount on Rehearsal Dinner and Farewell Brunch menu pricing

*Terms & Conditions apply, speak with your weddings specialist for additional details



DELICIOUSLY ADAPTABLE

Only the freshest ingredients are transformed by our talented chefs, personalized to your tastes and served to your guests with thoughtful presentation. Our talented culinary team specialize in American cuisine and are skilled in reinterpreting their creations to accommodate your preferences.

COCKTAIL RECEPTION

Table Displays

International Cheese Display

selection of european & domestic aged cheeses artfully designed, served with fresh seasonal fruit garnish, carr's water crackers, toasted baguettes, and toasted sesame lavosh

Charcuterie Display

selection of house cured meats and pâtés, toasted sesame lavosh and crostini, fruit preserves

Fruit Display

selection of sliced, local farm fruits and seasonal berries

Butler Passed Canapés

Roma tomato and mozzarella crostini with a chiffonade of basil and balsamic vinegar

Wild mushroom quiche with chipotle aioli

Belgian endive filled with smoked salmon mousse

Shrimp cocktail served in individual glassware

Mini blue crab cakes with citrus aioli and chives

Grilled chicken satays with sweet chili glaze

Mini beef wellingtons with horseradish cream and chives

Tuna tartare with crisp wonton and spicy aioli

Arancini with arriabbiata sauce



BRUNCH BUFFET PACKAGE

Half Hour Cocktail Reception

Choice of 1 table display

Bakery Selections

Homestyle Muffins

Assorted Fruit Filled Danishes

Assorted Breakfast Breads

Bagels with whipped cream cheese

Chilled Selections

Sliced seasonal fruit display

Make-Your-Own Yogurt Parfait ~ vanilla yogurt, seasonal fruit, granola, oats and honey

Romaine Hearts Salad ~ focaccia croutons, caesar dressing

Tortellini Salad ~ broccolini, pear, gorgonzola, sun dried tomato vinaigrette

Hot Selections

Farm Fresh Scrambled Eggs

French Toast, with warm maple syrup, raspberry coulis

Applewood Smoked Bacon

Breakfast Sausage

Skillet Breakfast Potatoes, caramelized onions, bell peppers

Whipped Russet Potatoes

Glazed Market Vegetables

Oven Roasted Chicken, lemon caper veloute

Cedar Planked Smoked Salmon, mango mojo

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(1) hour Mimosa and Bellini Bar

Freshly squeezed orange juice

Freshly brewed Starbucks® Coffee and an assortment of Tazo tea

69 per person

10% surcharge will apply to the per person price for buffets less than 50 guests. Brunch Package is available for events taking place prior to 3:00pm. Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required. All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

PLATED LUNCH PACKAGE

One Hour Cocktail Reception

Selection of 3 butler passed canapés and 1 table display

Salad Course (select one)

Butter lettuce, baby beets, chardonnay vinaigrette, maytag blue cheese
Romaine hearts, focaccia croutons, caesar dressing
Mixed greens, shaved fennel, crushed citrus, pine nuts, mimosa vinaigrette

Entrées (select one)

6oz Petite Filet Mignon
mustard madeira demi, potato puree, baby vegetables 89

Braised Short Ribs
potato cakes, bourbon glaze 84

Macadamia Crusted Chicken
brown butter, sweet potato puree, haricots verts 79

Miso Glazed Grouper
bok choy, saffron fried rice, sweet soy 89

Scottish Salmon
shiitake-edamame ragout, bok-choy, miso lemongrass butter 79

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(4) hours of Continuous Beverage Service to include:
Domestic and Import Beer & Familiar Brand Wines
Freshly brewed Starbucks® Coffee and an assortment of Tazo tea

Lunch Packages are available for events from 12:00pm to 4:00pm. For guest's choice of entrée, please select a maximum of (2) options. Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required; pricing based off of 4 hours of service. All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

LUNCH BUFFET PACKAGE

One Hour Cocktail Reception

Selection of 3 butler passed canapés, and 1 table display

Salad Station (select one)

Butter Lettuce, baby beets, chardonnay vinaigrette, maytag blue cheese
Romaine Hearts, focaccia croutons, caesar dressing
Mixed Greens, shaved fennel, crushed citrus, pine nuts, mimosa vinaigrette

Entrée Table (select two)

Seared Angus Tenderloin, mustard madeira demi
Roasted Pork Loin, cherry bourbon glaze
Citrus Brined Rotisserie Chicken, oregano jus
Pecan Crusted Mahi-Mahi, brown butter

Complimenting Starches (select two)

Whipped Potato Puree
Saffron Fried Rice
Roasted Fingerling Potatoes
Sweet Potato Au-Gratin

Chef's Vegetables (select two)

Brown Butter Glazed Baby Carrots
Haricot Verts, brown butter, garlic confit
Creamed Spinach, white cheddar béchamel
Sicilian Broccolini, garlic confit, red pepper flakes

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(4) hours of Continuous Beverage Service to include:
Domestic and Import Beer & Familiar Brand Wines
Freshly brewed Starbucks® coffee and an assortment of Tazo tea

92 per person

Lunch Packages are available for events from 12:00pm to 4:00pm. 10% surcharge will apply to the per person price for buffets less than 50 guests. Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required; pricing based off of 4 hours of service. All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

PLATED DINNER PACKAGE

One Hour Cocktail Reception

Selection of 3 butler passed canapés and 1 table display

Salad Course (select one)

Butter lettuce, baby beets, chardonnay vinaigrette, maytag blue cheese
Romaine hearts, focaccia croutons, caesar dressing
Mixed greens, shaved fennel, crushed citrus, pine nuts, mimosa vinaigrette

Entrées (select one)

9oz Filet Mignon
mustard madeira demi, potato puree, baby vegetables 135

Seared Scallops
spinach fondue, truffle risotto croquette, maitake mushrooms 135

Braised Short Ribs
potato cakes, bourbon glaze 135

Macadamia Crusted Chicken
brown butter, sweet potato puree, haricots verts 120

Miso Glazed Grouper
bok choy, saffron fried rice, sweet soy 120

Veal Porterhouse
eggplant caponata, olive tapenade, anise star demi-glace 145

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(4) hours of Continuous Beverage Service to include:
Domestic and Import Beer & Familiar Brand Wines & Liquors
Bottled house Wine Service with Dinner
Freshly brewed Starbucks® coffee and an assortment of Tazo tea

For guest's choice of entrée, please select a maximum of (2) options.

Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required; pricing based off of 4 hours of service.
All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

DUET ENTRÉE PACKAGE

One Hour Cocktail Reception

Selection of 3 butler passed canapés and 1 table display

Salad Course (select one)

Butter lettuce, baby beets, chardonnay vinaigrette, maytag blue cheese

Romaine hearts, focaccia croutons, caesar dressing

Mixed greens, shaved fennel, crushed citrus, pine nuts, mimosa vinaigrette

Duet Entrée Selections

9oz Filet Mignon & Florida Jumbo Shrimp

mustard madeira demi, potato puree & baby vegetables with grilled lemon 150

Veal Porterhouse & Seared Ahi Tuna

eggplant caponata, olive tapenade, anise star demi & spicy tomato glaze 160

Braised Short Ribs & Seared Scallops

spinach fondue, truffle risotto, croquette & maitake mushrooms 150

Miso Glaze Grouper & Maine Lobster Tail

bok choy, saffron fried rice, sweet soy & tarragon butter 150

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(4) hours of Continuous Beverage Service to include:

Domestic and Import Beer & Familiar Brand Wines & Liquors

Bottled house Wine Service with Dinner

Freshly brewed Starbucks® coffee and an assortment of Tazo tea

Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required; pricing based off of 4 hours of service. All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

DINNER BUFFET PACKAGE

One Hour Cocktail Reception

Selection of 3 butler passed canapés, and 1 table display

Salad Station (select two)

Butter Lettuce, baby beets, chardonnay vinaigrette, maytag blue cheese
Romaine Hearts, focaccia croutons, caesar dressing
Mixed Greens, shaved fennel, crushed citrus, pine nuts, mimosa vinaigrette

Entrée Table (select two)

Seared Angus Tenderloin, mustard madeira demi
Coriander Crusted Kurabata Pork Loin, cherry bourbon glaze
Braised Leg of Lamb, espresso rubbed, sweet bordelaise
Citrus Brined Rotisserie Chicken, oregano jus
Oven Roasted Whole Florida Snapper, fennel and parsley
Veal scaloppini, lemon-caper veloute

Complimenting Starches (select two)

Whipped Potato Puree
Hand Rolled Fettuccine, roasted garlic and tomato fondue
Saffron Fried Rice
Roasted Fingerling Potatoes
Sweet Potato Au-Gratin

Chef's Vegetables (select two)

Brown Butter Glazed Baby Carrots
Grilled Jumbo Asparagus, garlic confit
Creamed Spinach, white cheddar béchamel
Crimini Mushroom Fricassee

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(4) hours of Continuous Beverage Service to include:
Domestic and Import Beer & Familiar Brand Wines & Liquors
Bottled house Wine Service with Dinner
Freshly brewed Starbucks® coffee and an assortment of Tazo tea

115 per person

10% surcharge will apply to the per person price for buffets less than 50 guests.
Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required; pricing based off of 4 hours of service.
All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

ITALIAN WEDDING BUFFET PACKAGE

One Hour Cocktail Reception

Selection of 3 butler passed canapés, and 1 table display

Salads

Romaine Hearts, focaccia croutons, caesar dressing

Heirloom Tomato Caprese

**served with toasted garlic focaccia bread*

Entrées

Chicken Piccata, grilled artichokes with caper lemon sauce

Braised Short Ribs, tomato fondue

Pappardelle Bolognese

Complimenting Starches

Truffle Asparagus Risotto

Roasted Red Potatoes, rosemary essence

Chef's Vegetables

Sicilian Broccolini, garlic confit, red pepper flakes

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(4) hours of Continuous Beverage Service to include:

Domestic and Import Beer & Familiar Brand Wines & Liquors

Bottled house Wine Service with Dinner

Freshly brewed Starbucks® coffee and an assortment of Tazo tea

110 per person

10% surcharge will apply to the per person price for buffets less than 50 guests.

Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required; pricing based off of 4 hours of service.

All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

HORS D'OEUVRES DISPLAY PACKAGE

One Hour Cocktail Reception

Selection of 1 table display

Salad Station (select one)

Butter lettuce, baby beets, chardonnay vinaigrette, maytag blue cheese
Romaine hearts, focaccia croutons, caesar dressing
Mixed greens, shaved fennel, crushed citrus, pine nuts, mimosa vinaigrette

Tapas Station

Grilled lamb kebobs, yogurt tzatiki
Twice baked fingerling potatoes, pulled short ribs
Manchego cheese fondue, granny smith apples, focaccia
Cornmeal battered shrimp, thai-lime sauce
Stuffed piquillo peppers, blue crab
Chicken osso buco, romesco sauce

Pasta Station* (select two)

Penne shrimp fra diablo, spinach, goat cheese, pine nuts, spicy tomato cream sauce
Tri-colored tortellini, parmesan cream sauce, chopped basil
Chicken and sweet sausage cavatelli, roasted tomatoes and fresh mozzarella
Pappardelle bolognese

Carving Station* (select one)

Seared angus tenderloin, horseradish sauce
Sugar cured virginia ham, grilled pineapple
Oven roasted turkey, cranberry and orange compote
Coriander crusted kurabata pork loin, cherry bourbon glaze
Oven roasted whole florida snapper, fennel and parsley
Cedar planked salmon, mango pico de gallo

Dessert

Complimentary cut and serve of your wedding cake

Beverages

(4) hours of Continuous Beverage Service to include:
Domestic and Import Beer & Familiar Brand Wines & Liquors
Bottled house Wine Service with Dinner
Freshly brewed Starbucks® coffee and an assortment of Tazo tea

130 per person

*Chef Attendant Required - \$75 per attendant. 10% surcharge will apply to the per person price for buffets less than 50 guests.
Menu price does not include a \$100 Bartender fee. (1) Bartender per 100 guests required; pricing based off of 4 hours of service.
All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

COCKTAIL RECEPTION ENHANCEMENTS

FRESH FRUIT DISPLAY

sliced honeydew, cantaloupe, pineapple and the season's freshest berries served with infused lemon cream

Serves 20 guests 120

ANTIPASTI DISPLAY

assorted international cheeses, cured meats, olives, smoked salmon and balsamic roasted vegetables

Serves 20 guests 250

SUSHI DISPLAY

sushi and nigiri with wasabi, pickled ginger and soy sauce

80 pieces; serves 20 guests 300

CRAB CAKE STATION*

crab cakes with assorted dipping sauces and toppings

Serves 50 guests 400

INTERNATIONAL CHEESE DISPLAY

selection of european & domestic aged cheeses artfully designed, served with dried fruit, nuts, fresh seasonal fruit garnish, carr's water crackers, sesame lavosh, and toasted crostinis

Serves 20 guests 200

GRILLED VEGETABLE DISPLAY

variety of seasonal fresh vegetables marinated in chef's special herb dressing - served room temperature

Serves 20 guests 200

*Chef Attendant Required - \$75 per attendant

All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

BAR PACKAGE ENHANCEMENTS

FAVORITES BRANDS

bourbon: jack daniel's
scotch: johnnie walker red label
gin: tanqueray
whiskey: canadian club
vodka: absolut
tequila: jose cuervo gold
rum: bacardi superior

FAVORITES WINE

white zinfandel: sycamore lane
chardonnay: beaulieu vinyard "century cellars"
merlot: mcwilliams
cabernet sauvignon: canyon hills
sparkling: charles de fere, brut

additional 4 per person

APPRECIATED BRANDS

bourbon: maker's mark
scotch: johnnie walker black label
gin: bombay sapphire
whiskey: crown royal
vodka: kettle one
tequila: 1800 reposado
rum: captain morgan original spiced

APPRECIATED WINES

white zinfandel: sycamore lane
chardonnay: sterling collection limited release
merlot: red diamond winery, washington
cabernet sauvignon: 14 hands, washington
sparkling: charles de fere, brut

additional 8 per person

SPECIALTY BAR ENHANCEMENTS

CORDIALS BAR

amaretto di saronno
bailey's irish cream
kahlua
b&b
sambuca
frangelica
courvoisier
drambuie
gran marnier

10 per drink

MARTINI BAR*

classic-tini

served just how you like it...

aqua-tini

UV blue-raspberry infused vodka, fresh squeezed
lemon and lime juices

causeway cosmo

grey goose orange, citronge and cranberry juice

12 per drink

COFFEE BAR

Starbucks® coffee, regular and decaffeinated
bailey's irish cream
kahlua
ameson irish whiskey
amaretto di saronno
frangelica

create your favorite libation using fresh
whipped cream, chocolate shavings, vanilla,
cinnamon sticks, sugar cubes, cream, lemon and orange twists

10 per drink

REHEARSAL DINNER PLATED ENTREES

Rehearsal Dinner plated entrées are served with Chef's choice of vegetable, complimenting starch, artisan breads, sweet butter, freshly brewed Starbucks® coffee and assorted Tazo® teas

Starter (select one)

Maine Lobster Bisque, crème fraiche, caviar, lobster medallions

New England Clam Chowder, apple wood bacon, red bliss potatoes, littleneck clams, dill essence

Sweet Shrimp & Lump Crab Salad, asian greens, avocado, cantaloupe, sesame citrus vinaigrette

Market Salad, mild greens, goat cheese, grape tomatoes, fingerling potatoes, candied pecans, apples, champagne vinaigrette

Entrée (select one)

Filet Mignon

grilled onions and potato puree, baby carrots, cabernet reduction 62

Roasted Chicken "Marsala"

vegetable ragout, maitake mushrooms, potato florentine, heirloom tomato concasse 44

Florida Gulf Cobia

lobster succotash, fava beans, sweet corn butter, black truffle 46

Colorado Lamb Chops

smoked cipollini onions, fingerling potatoes, collard greens, charred tomato nage 49

Scottish Salmon

forbidden fried rice, shishito peppers, kabayaki, carrot-miso soup 43

Parmigiano Reggiano Risotto

black truffle butter, sweet vidalia onions, braised shiitakes 39

Combination Entrée Plates

Filet Mignon and Wild Alaskan Halibut 76

Filet Mignon and Crab Cake 72

Florida Gulf Cobia and Colorado Lamb Rack 72

Roasted Chicken Marsala and Parmigiano Reggiano Risotto 65

Heavenly Dessert (select one)

Carrot cake with cream cheese frosting and pineapple chutney

Orange cream sickle cheese cake, toasted almond cream, grand marnier syrup

Chocolate cake, dark chocolate butter cream, raspberries

All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

REHEARSAL DINNER BUFFET PACKAGE

Rehearsal Dinner Buffet packages are served with artisan breads, sweet butter, freshly brewed Starbucks® coffee and assorted Tazo® teas

Inspire

New England Clam Chowder, applewood smoked bacon, red bliss potatoes, littleneck clams and dill essence

Florida Lobster Louie Salad, baby iceberg, shaved vegetables, heirloom tomatoes, 1000 island dressing

Chopped Salad, romaine, grilled chicken, tomatoes, red onions and gorgonzola cheese, black cured olives, carrots, roasted peppers with aged red wine vinaigrette

Oven Roasted Chicken Marsala, with maitake mushrooms

Grilled Scottish Salmon, with crimini mushroom fricassee

Baked Farfalle Pasta, arugula pesto, toasted pine nuts, sweet tomatoes, mascarpone cheese

Roasted Potato Florentine

Grilled Asparagus, with pecorino romano and truffle oil

Seasonal Fresh Fruit and Berries

Pineapple Carrot Cake and Key Lime Tarts

54

Elevate

Maine Lobster Bisque, crème fraiche, caviar, lobster medallions

Romaine Heart Salad, maytag bleu cheese caesar, white anchovy, parmesan reggiano crisp

Market Salad, goat cheese, fingerling potatoes, tomatoes, candied pecans, apples, champagne vinaigrette

Peppercorn Crusted Tenderloin, with sweet red onion demi glace

Pecan Crusted Mahi-Mahi, with brown butter and tarragon fondue

Oven Roasted Chicken, with lemon veloute and black olive oil

White Cheddar Whipped Potatoes

Sautéed Spinach, with oven dried tomatoes

Glazed Market Vegetables

“Kit Kat” chocolate hazelnut bars, Peanut Butter and Dark Chocolate Truffles and Red Velvet Cake

62

Rehearsal Dinner Buffet menu requires a minimum of 20 guests. 10% surcharge will apply to the per person price for buffets less than 20 guests. All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

FAREWELL BREAKFAST

Farewell Breakfast Buffet includes Orange Juice, Freshly brewed Starbucks® Coffee and an assortment of Tazo teas

Breakfast Buffet

Farm Fresh Scrambled Eggs

Vanilla Brioche French Toast, with warm maple syrup

Smoked Applewood Bacon and Sausage Links

Sautéed Breakfast Potatoes, with vidalia onions

Home-style Streusel Muffins, Fruit Filled Danishes and Coffee Cakes

Sliced Fresh Seasonal Fruit and Berries

Fresh Whole Fruit

Yoplait® yogurt

29

Upgrade your buffet with the following enhancements:

Champagne or Mimosas 8

Smoked Applewood Bacon and Egg Croissant Sandwich 6

Egg and Cheddar Cheese on an English Muffin 6

Bagels with assorted cream cheese and lox spread 5

Omelet Station*

made to order with farm fresh eggs, egg white and egg beaters, ham, hickory smoked bacon, sweet bell peppers, cheddar or swiss cheese, diced red onions, diced ripened tomatoes, salsa, mushrooms and jalapenos peppers 9

Pancake Station*

made to order with fresh whipped cream, maple syrup, chocolate sauce and berry compote 8

Make Your Own Parfait

vanilla yogurt, blueberries, bananas, raspberries, peaches, walnuts, pecans, oats and granola 6

*Chef Attendant Required - \$75 per attendant. Minimum of 20 guests required. A 10% surcharge will apply to the per person price for buffets less than 20. All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

FAREWELL BRUNCH

Farewell Brunch Buffet includes Orange Juice, Freshly brewed Starbucks® Coffee and an assortment of Tazo teas

Brunch Buffet

Home-Style Muffins, Fruit Filled Danishes, Golden Butter Croissants,
Coffee Cakes and Traditional Breakfast Breads

Make-Your-Own Parfait, vanilla yogurt, blueberries, bananas, raspberries, peaches, walnuts, pecans, oats, granola

Sliced Fresh Seasonal Fruit

French Toast, served with warm maple syrup and raspberry coulis

Farm Fresh Scrambled Eggs

Smoked Applewood Bacon and Country Sausage

Sautéed Breakfast Potatoes, vidalia onions

Imported and Domestic Cheese Display

Mixed Field Greens, with toppings and dressings

Oven Roasted Chicken, with a lemon caper velouté

Broiled Salmon, with lemon caper beurre blanc

Slow Roasted Dry Rubbed Prime Rib of Beef - *Chef's Carving Station**

Rice Pilaf, with fresh herbs and mushrooms

Roasted Vegetables

Chef's Petite Dessert Station

49

Upgrade your buffet with the following enhancements:

Champagne or Mimosas 8

Smoked Applewood Bacon and Egg Croissant Sandwich 6

Egg and Cheddar Cheese on an English Muffin 6

Bagels with assorted cream cheese and lox spread 5

*Chef Attendant Required - \$75 per attendant. Brunch Menu requires a minimum of 30 guests. A 10% surcharge will apply to the per person price for buffets less than 30. All pricing is per person unless noted otherwise. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

The Westin Tampa Bay Catering Policies

Event Information:

Daytime Event hours are 11:00am-4:00pm. Evening Event hours are 6:00pm-11:00pm. Ceremonies may begin up to one hour prior to event time. Banquet Function space will be contracted no later than 12:00am. All Hotel function space carries a Food and Beverage Minimum in order to waive the room rental fees for the space. If the Event's food and beverage purchases equal or exceed the set minimum, no room rental will be charged. If less is purchased, the difference between the minimum and the actual purchase will be assessed as a room rental fee. Your food and beverage minimum does not include service charge or sales tax.

Deposit Information:

A non-refundable deposit of 25% of the estimated revenue is required to secure space. The estimated remaining balance will be split into payments to fulfill contracted amount. The final balance is due ten (10) business days prior to the scheduled function by cash, certified check or credit card.

Guarantees:

The hotel requires a guaranteed number of attendees be provided ten (10) business days prior to the day of the event. If no guarantee is made (10) business days prior to the event, the Hotel will use the estimated number as the guarantee. Client is responsible for payment of the guaranteed number. Hotel is prepared to serve a maximum of 3% over the guarantee.

Service Charge:

A service charge of 22% and applicable state sales tax currently 7% will be assessed on all pricing including but not limited to: food, beverage, room rental, setup fees, audio visual pricing. Please note the service charge is taxable and subject to change.

Food & Beverage:

Hotel must supply all food and beverage provided and consumed in all banquet rooms. Other than wedding cakes or specialty desserts, no outside food or beverage is permitted to be brought in to the meeting or function rooms by clients or guests. In the event that outside food is discovered, the client will be asked to remove it and will be assessed cleanup fees by Hotel. No food or beverage provided by the Hotel is to be removed from the function space.

Prices:

Due to market fluctuations, all food and beverage menu pricing may not be guaranteed more than 6 months in advance. Menu prices/items will be confirmed on Banquet Event Orders (BEOs).

Cancellation Policy:

Cancellation after the contract is signed will result in loss of non-refundable deposit. Deposit may not be applied to another date. Cancellation more than 60 days in advance but less than 90 will result in a charge of 50% of the total anticipated revenue for the event. Cancellation more than 30 days in advance but less than 60 will result in a charge of 75% of the total anticipated revenue for the event. Cancellation less than 30 days prior to the event will result in a charge of 100% of the total anticipated revenue for the event.

Audio Visual Equipment:

Outside audio visual equipment is permitted with Hotel approval. Additional fees may apply for electrical and sound requirements. A technician fee of \$75 per hour will be assessed for any setup/trouble-shooting assistance provided by Hotel staff.

Entertainment:

Music and entertainment personnel are asked to contact the hotel within 2 weeks of the event to become familiar with electrical, lighting and other requirements.