

THE WESTIN
CINCINNATI

WELCOME TO YOUR BEGINNING

Congratulations on your engagement! Start your lives with an unforgettable wedding celebration at Cincinnati's premier downtown hotel.

FOR MORE INFORMATION OR TO BOOK YOUR EVENT,
VISIT WESTINCINCINNATI.COM OR CALL 1.513.621.7700



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THE LUXURY
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HOTELS

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WESTIN WEDDINGS

Ideally located on Fountain Square, let us create the wedding of your dreams with transformed, contemporary event space, delectable cuisine and unparalleled service.

With our perfect location, your guests will experience Cincinnati's revitalized downtown area including the numerous restaurants, art galleries, theaters, brewpubs and sporting activities.

From the moment you contact us, our team of wedding professionals is committed to providing you with the wedding of your dreams every step of the way. We are happy to be of assistance suggesting vendor partners, providing menu options, agenda ideas and more.

HOTEL

The Westin Cincinnati is pleased to arrange a block of guestrooms for you and your guests at a special room rate for your wedding weekend. This special rate is available for contracted room blocks of ten or more rooms. Guests have the option to call to make their reservations, or to book directly online through a custom wedding reservation website that will be set up for you. Hotel rooms will be held for up to 30 days prior to the event.

One complimentary Luxury King Room will be provided for the couple on the night of the wedding and will include champagne and chocolate covered strawberries. Additional nights may be reserved at a reduced rate, based on availability.

Two complimentary Luxury King Rooms will be provided for the parents on the night of the wedding. Additional nights may be reserved at your special group rate, based on availability.

One complimentary one-bedroom hospitality suite will be offered for the night before the wedding and the night of the wedding, based on availability 90 days prior to the event.





HOTEL PARKING

Convenient valet and self-parking is available for you and your guests. Valet parking is available through Port of Cincinnati for \$30 per car overnight and \$21 per car for short term parking. Self-parking is based on availability. The current short term rates are \$6 for every 8 hours on the weekends. Daily parking during the week is a maximum of \$17 per day. Parking rates are subject to change by the Port of Cincinnati.



CEREMONY OPTIONS

Our modern and unique event space is the perfect setting for your big day. We will provide a special space for the wedding ceremony. There is a separate rental fee for the ceremony space. This fee varies based on the exact event space being used for the ceremony.

FOOD AND BEVERAGE

We have a variety of wedding packages for you to choose from or we will be happy to design a customized menu for your event.

Brides that offer their guests a choice of entrees are required to provide individual place cards for each guest with their menu selection on the card, as well as a master list of guests with assigned table number and entrée selection. We do request that choices be limited to two protein options and a vegetarian/vegan selection.

Currently, all food items must be supplied and prepared by the Hotel. In compliance with our State of Ohio Liquor License, the Hotel must supply all liquor, beer, and wine consumed during your function. We do allow specialty wine/champagne to be brought to the hotel with a corkage fee.





SERVICE CHARGE AND TAX

All menu items and services or fees are subject to prevailing sales tax, currently 7% and service charges currently 22%. Sales taxes and service charges are subject to change.

EVENT DEPOSIT

We are happy to extend a courtesy hold for your preferred wedding date for up to (14) days. Once the hold period has expired, your wedding professional will prepare a contract for your consideration. An initial deposit of 25% of the Food and Beverage minimum will be required when the contract is returned. Final payment for all estimated charges is due 7 days prior to the event. Final payments may be made with a credit card, check, or money order.



MENU TASTING

A private menu tasting will be arranged within three months of your event date in order to incorporate seasonal menu options. The menu tasting is complimentary for up to six guests. Your tasting may be scheduled with your wedding specialist Monday through Friday, with a start times from 1:00pm - 3:00pm.



FINAL GUEST COUNT

The final attendance guarantee is due to the Hotel by 12:00p, three business days prior to your wedding date. Should your attendance exceed your final guarantee, additional charges will be incurred.

TIMELESS PACKAGE

- Champagne Toast for all guests
- Complimentary Votive Candles to supplement centerpieces
- Complimentary Linen -White Floor Length Tablecloths, White Overlays, White Napkins
- Complimentary Cake Cutting
- Complimentary Room Set Up to include tables, chairs, flatware, head table, stage for band or DJ, hardwood dance floor, gift table, guest book table, cake table
- Complimentary Bridal Party Holding Room with hors d'oeuvres and beverages
- Complimentary Coat Check Area and Attendants (Seasonal)
- All Bartender and Butler Server Fees
- Westin Wedding Specialist to coordinate your details
- 10% off of menu prices for Rehearsal Dinner/Celebration Brunch in conjunction with an onsite Wedding Reception
- Starwood Preferred Guest Points - signing bonus as well as additional opportunities

TIMELESS MENU

- Choice of (3) Butler Passed Hors D'oeuvres and 1 Display (cheese/vegetables)
- (4) hour Familiar Brand Bar Package
- Champagne Toast
- Dinner Service (salad, entrée, starch, vegetables)

CHICKEN - \$96

DUET ENTRÉE - CHICKEN AND SEAFOOD - \$101

FISH - \$99

DUET ENTRÉE - BEEF AND CHICKEN - \$114

BEEF (Filet) - \$114

DUET ENTRÉE- BEEF AND SEAFOOD - \$115

All pricing is per person unless otherwise noted.

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SOPHISTICATED PACKAGE

Includes all of the items in the Timeless Package with the addition of:

- Chocolate Dipped Strawberries to supplement cake plate
- Choice of White, Black or Ivory linens (floor length tablecloths, napkins)
- Upgrade of bar to Premium Brands
- Additional Hors D'oeuvres for Cocktail Hour
- Late Night Snack

SOPHISTICATED MENU

- Choice of (5) Butler Passed Hors D'oeuvres and 1 Display (cheese/vegetables)
- (4) hour Favorite Brand Bar Package
- Champagne Toast
- Dinner Service (salad, entrée, starch, vegetable)
- Westin Favorite Brand Wine poured with Dinner Service
- Late Night Snack

CHICKEN - \$134

DUET ENTRÉE - CHICKEN AND SEAFOOD - \$139

FISH - \$137

DUET ENTRÉE - BEEF AND CHICKEN - \$152

BEEF - \$152

DUET ENTRÉE BEEF AND SEAFOOD \$153

ADDITIONAL ENHANCEMENTS

- Custom Lighting Packages including Pin Spots and Up Lighting
- Farewell Morning After Brunch
- Bridesmaid and Groomsmen Luncheon
- Specialty Linens/Napkins/Overlays
- Specialty Chairs (Chiavari, Ghost Chiavari, etc.)
- Chair Covers and/or Sashes
- Draping and Ceiling Décor
- Casual Furniture and Themed Décor
- Specialty China and/or Charger Plates
- Candy/Sweets Stations
- Ice Carvings



All pricing is per person unless otherwise noted. Prices do not include service charge (22%) or sales tax (7%)

HORS D'OEUVRE SELECTIONS

COLD SELECTIONS

- Antipasto Skewer with Sundried Tomato, Fresh Mozzarella, Kalamata Olive and Artichoke
- Artichoke Hearts with Feta Cheese and Prosciutto
- Mango Chicken Salad on Belgian Endive
- Sundried Tomato Bruschetta
- Smoked Salmon Canapé with Capers
- Chilled Shrimp with Bloody Mary Cocktail Sauce and Celery
- Herbed Goat Cheese on Grilled Focaccia with Roasted Red Pepper Compote
- Sonora Chicken and Avocado Wrap
- California Roll with Wasabi Aioli and Soy Sauce

HOT SELECTIONS

- Fig & Bleu Cheese Flatbread
- Feta Cheese and Sun-Dried Tomato Triangles
- Coconut Lobster Skewer
- Avocado Spring Roll
- Sausage & Asiago Stuffed Mushrooms
- Brie En Croute with Raspberry & Almonds
- Artichoke with Goat Cheese Mousse Crusted with Parmesan
- Crispy Asparagus with Asiago En Croute
- Almond Stuffed Dates Wrapped in Bacon
- New Red Potatoes Stuffed with Boursin Cheese
- Shrimp Tempura with Sriracha Sauce

SALAD SELECTIONS

- Quartet salad of arugula, radicchio, bibb lettuce, and baby spinach, glazed walnuts, gorgonzola cheese and roasted pears with Chef's suggestion of champagne vinaigrette dressing
- Vine ripe tomato and fresh mozzarella stack with basil pesto marinated watercress and shaved fennel with Chef's suggestion of balsamic reduction
- Mixed greens, roasted pecans, feta cheese and golden beets with a herbed crostini and Chef's suggestion of maple vinaigrette dressing
- Baby mesclun greens with grape tomatoes, artichokes, fresh mozzarella and glazed pecans with Chef's suggestion of white balsamic vinaigrette
- Romaine and mixed field greens with cucumbers, carrots, red onion and roasted sunflower seeds with a herbed crostini and Chef's suggestion of gourmet dressing

ENTRÉE SELECTIONS

CHICKEN

- Chicken breast stuffed with apple and brie served with a tarragon cream sauce
- Chicken breast stuffed with prosciutto and smoked gouda served with a champagne cream sauce
- Pan seared breast of chicken with a porcini mushroom marsala jus

BEEF

- Peppercorn crusted filet mignon with caramelized shallot and rosemary demi-glace
- Charbroiled filet mignon with cabernet demi-glace
- Roasted sliced tenderloin with Christian Moerlein dark ale glaze

FISH

- Pan seared salmon with ginger soy sauce
- Grilled mahi-mahi with citrus beurre blanc
- Potato crusted mahi-mahi with lemon dill sauce

VEGETARIAN SELECTIONS

- Wild Mushroom Ravioli
- Polenta Cake Tower (Vegan/GF)
- Grilled Eggplant Rolletines (Vegan/GF)

DUET ENTREES

- Petite filet with shiitake mushroom sauce accompanied by a boneless breast of chicken with white wine dijon sauce
- Pepper crusted filet with cognac demi-glace accompanied by pan seared mahi-mahi with citrus beurre blanc
- Herb roasted chicken with champagne cream sauce accompanied by pan seared salmon with mango pineapple salsa

LATE NIGHT SNACKS

- Cheese Coney Station - Cincinnati-style chili, hot dogs, buns, shredded cheddar cheese, diced onions, kidney beans, mustard, and oyster crackers
- Slider Station - grilled hamburgers and turkey burgers, sliced cheeses, buns, pickles, onions, and condiments
- Belgian Waffle Station - hot belgian waffles with fresh berries, whipped butter, warm maple syrup and whipped cream
- Breakfast Burritos - scrambled eggs, sweet peppers, diced tomatoes, onions, pepper jack and cheddar cheese served with tortilla chips, salsa and guacamole

TIMELESS BAR PACKAGE

The standard (familiar) four hour bar includes the following premium brands and Westin select red and white wines will be offered with dinner

SPIRITS

Beefeater Gin
Smirnoff Vodka
Jim Beam
Seagrams 7
Johnny Walker Red
Hennessey V.S.
Cruzan Silver
Sauza Silver
Yuengling

WHITE WINE

Westin select Chardonnay
Westin select Pinot Grigio

RED WINE

Westin select Pinot Noir
Westin select Cabernet Sauvignon

BEER

Budweiser
Bud Lite
Miller Lite
Michelob Ultra
Yuengling
Heineken
Heineken Light
Corona Extra
Corona Light
Sam Adams Boston Lager
Blue Moon
St. Pauli

NON-ALCOHOLIC

Soft Drinks
Fruit Juice
Sparkling and Mineral Water

SOPHISTICATED BAR PACKAGE

The upgraded (favorite) four hour bar includes the following premium brands and Westin premium select red and white wines will be offered with dinner.

SPIRITS

Bombay Sapphire Gin
Absolut Vodka
Bacardi Rum
Jose Cuervo Silver
Hennessey V.S.O.P
Crown Royal
Jack Daniel's
Johnnie Walker Black

WHITE WINE

Westin premium select Pinot Grigio
Westin premium select Chardonnay

RED WINE

Westin premium select Cabernet
Westin premium select Pinot Noir

BEER

Budweiser
Bud Lite
Miller Lite
Michelob Ultra
Yuengling
Heineken
Heineken Light
Corona Extra
Corona Light
Sam Adams Boston Lager
Blue Moon
St. Pauli

NON-ALCOHOLIC

Soft Drinks
Fruit Juice
Sparkling and Mineral Water

BEVERAGE ENHANCEMENTS

SPECIALTY BAR OPTIONS

MARTINI BAR - classic martini, pomegranate, pear, green apple - 11

SIGNATURE COCKTAIL - let us create a signature drink for your event - 11

BLOODY MARY BAR - enhance your wedding brunch with our "Create your own Bloody Mary bar" - 11

- Absolut Vodka and Absolut Pepper Vodka
- Traditional Bloody Mary Mix
- Spicy Bloody Mary Mix
- Clamato Juice
- Celery Stalks
- Stuffed Olives
- Pearl Onions
- Pepperoncini
- Lime and Lemon Slices
- Worcestershire Sauce
- A-1 Sauce
- Tabasco
- Sriracha
- Ground Black Pepper
- Celery Salt
- Cayenne Pepper

STARWOOD PREFERRED GUEST®

Are you a Starwood Preferred Guest? Book your honeymoon on us! Find out how you can earn even more points, while planning your wedding.