

# Wedding Packages

## Weddings at The Westin Edina Galleria

Every wedding at The Westin Edina Galleria receives:

Exceptional Design, Service and Comfort of The Westin Edina Galleria Special Guestroom Rates for Family and Friends Suite Accommodations Elegant Dinner Selections with Catering Provided by McCormick & Schmick's Complimentary Private Menu Tasting Dance Floor Floor Length Luxury Linens Hand Polished Silver Chargers, Stemware and Cutlery Votive Candles Complimentary Parking Marriott Bonvoy Points can be earned on Food, Beverage and Guest Room Revenue

\*All concessions based on availability and food and beverage minimum.



# The Westin Edina Wedding Packages

All wedding packages include Freshly Baked Ciabatta Rolls and Butter, Starbucks® Coffee, and Ikkati ® Teas.

#### TIER ONE

Two Hors d'oeuvres Two Course Dinner One Hour Appreciated Open Bar\* Tier One Entrée Selection 89 per person

#### TIER TWO

Three Hors d'oeuvres Two Course Dinner Two Hour Appreciated Open Bar\* Dinner Wine Sparkling Wine Toast Late Night Snack Tier 1 and 2 Entrée Selection *119 per person* 

#### TIER THREE

Upgraded Guestrooms for Parents Three Hors d'oeuvres Two Course Dinner Four Hour Appreciated Open Bar\* Dinner Wine Sparkling Wine Toast Late Night Snack All Tiers Entrée Selection 149 per person

Hors d'oeuvres Selection

#### WARM HORS D'OEUVRES

BEEF EMPANADA Braised Beef, Smoked Paprika Aioli

MINI BEEF WELLINGTON Beef, Mushroom Duxelles in a Puff Pastry

MINI WALLEYE CAKES Thai Peanut Sauce

FRIED SPRING ROLLS Sweet Thai Chili Dipping Sauce

CHICKEN QUESADILLAS Avocado Sour Cream

SLIDERS Beef, Cheddar Cheese, Parmesan Aioli

PULLED PORK SLIDERS Coleslaw, Mango Habanero Sauce

MINI GRILLED CHEESE Bacon Jam

COCONUT CRUSTED SHRIMP Sweet Thai Chili Dipping Sauce

MARINATED CHICKEN SKEWERS Tequila, Lime, Southwest Jicama Slaw

MEATBALLS Brava, Parmesan Cheese

FOREST MUSHROOM TART Vidalia Onion, Taleggio Cheese

LEMONGRASS CHICKEN POTSTICKERS Ginger Ponzu

SESAME BEEF SKEWERS Charred Scallion, Roasted Pepper

MINI CRABCAKE Chipotle-Poblano Aioli

#### COLD HORS D'OEUVRES

CHICKEN CAESAR CRISPS Parmesan Trumpets

SMOKED SALMON Whole Grain Mustard Aioli, Rosemary Lavash

CUCUMBER CUP Truffle Honey Goat Cheese, Candied Pecans

SPICY AHI TUNA TARTAR Asian Cucumber Salad

TOMATO BRUSCHETTA Garlic, Basil, Parmesan, Balsamic

CAPRESE SKEWER Cherry Tomato, Mozzarella, Balsamic

MANGO & CRAB SALAD Wonton, Cilantro Jalapeno Aioli

BLACKENED SHRIMP TOAST Avocado Crème Fraiche & Tropical Relish

SMOKED CHICKEN SALAD Toasted Pecans, Baguette

DEVILED EGGS Whole Grain Mustard, Chive

SALMON TOAST Pickled Onion, Crème Fraiche, Pita

MARINATED WATERMELON SKEWER *Feta, Balsamic Basil Oil* 

First Course Selections

### SOUPS

Rustic Tomato White Bean, Kale & Italian Sausage New England Clam Chowder Butternut Squash Bisque

### SALADS

ASPARAGUS SALAD Spring Mix, Roasted Red Pepper, Shaved Radish, Buttermilk Ranch

CHOPPED SALAD Blue Cheese, Bacon, Green Olive, Boiled Egg, Cucumber, Tomato, Ranch Dressing

SPINACH SALAD Candied Walnuts, Berries, Blue Cheese Crumbles, White Balsamic Dressing

> CLASSIC CAESAR SALAD Parmesan, Garlic Croutons



Second Course Selections

### TIER ONE

HERB ROASTED CHICKEN Mushroom Ragout, Roasted Fingerling Potatoes, Boursin-Mustard Crème

FENNEL DUSTED CHICKEN Creamy Polenta, Charred Broccolini, Roasted Tomato Ragout

GRILLED PORK TENDERLOIN Garlic Mashed Potatoes, Spinach & Rosemary Red Wine Reduction

TRIO OF RAVIOLI Butternut Squash, Mushroom, and Cheese Ravioli topped with a Chardonnay Cream Sauce, Zucchini, Yellow Squash, Fried Leeks, Tomato Salad

> PASTA PRIMAVERA Rigatoni Pasta, Seasonal Vegetables, Marinara Sauce

> > GNOCCHI Seasonal Vegetables, Lemon Cream Sauce

GRLLED CAULIFLOWER STEAK Herb-Cauliflower Mashed, Red Onion Gastrique

#### TIER TWO

ROASTED SALMON Creamy Risotto, Zucchini & Lemon White Wine Cream

BLACKENED WALLEYE Truffle Roasted Potatoes, Seasonal Vegetables, Lemon Butter

SEARED SEA BASS Ancient Grains, Olives, Grilled Asparagus, Basil Puree

#### TIER THREE

BRAISED BONELESS SHORT RIB Smashed Gold Potatoes, Heirloom Carrots, Red Wine Demi-Glace

> 8 OZ FILET MIGNON Mashed Potatoes, Asparagus, Garlic Demi-Glace

USDA CHOICE FILET Whipped Blue Cheese, Caramelized Onion Potatoes, Maple Glazed Carrots, Rosemary Sprig

Late Night Snacks

Choose Two for 15 per Person or Three for 20 per Person

BUTTERED POPCORN

ASSORTED PIZZAS Cheese, Pepperoni, Sausage

CHEESEBURGER SLIDERS Beef, Cheddar Cheese, Parmesan Aioli

PULLED PORK SLIDERS Pulled Pork, Coleslaw, Mango Habanero

> SOFT PRETZELS Yellow Mustard, Cheese Sauce



Bar Packages

### HOST BAR

All pricing is based on per person per hour.

#### **DELUXE BRANDS**

1 hour hosted bar | 32 per person 2 hour hosted bar | 56 per person 3 hour hosted bar | 72 per person 16 each additional hour

#### PACKAGE INCLUDES:

Belvedere Vodka Aviation Gin Tanqueray 10 Gin Diplomático Reserva Exclusiva Rum Casamigos Blanco Tequila Casamigos Reposado Tequila Michter's Single Barrel Straight Rye Four Roses Single Barrel Bourbon Johnnie Walker Black Label Whisky Shibui Grain Select Japanese Whisky Macallan 12 Year Scotch Whisky Hennessy V.S. Cognac Seedlip Garden 108 Alcohol-Free St. Francis Winery & Vineyards Wines Chandon Brut Sparkling Wine Selection of Craft, Import, and Domestic Beers

#### APPRECIATED BRANDS

1 hour hosted bar | 26 per person 2 hour hosted bar | 46 per person 3 hour hosted bar | 59 per person 13 each additional hour

#### PACKAGE INCLUDES:

Ketel One Vodka Tanqueray Gin Bombay Sapphire Gin Mount Gay Eclipse Rum Havana Club Añejo Clásico Rum Terramana Blanco Tequila Terramana Reposado Tequila Jameson Irish Whiskey Maker's Mark Bourbon Bulleit Bourbon Johnnie Walker Red Label Whisky St-Rémy VSOP Cognac Seedlip Garden 108 Alcohol-Free Frenzy & Skyside Wines Bisol Jeio Prosecco Selection of Craft, Import, and Domestic Beers

#### **BEER & WINE ONLY**

1 hour hosted bar | 21 per person 2 hour hosted bar | 37 per person 3 hour hosted bar | 47 per person 10 each additional hour

#### PACKAGE INCLUDES:

Frenzy Sauvignon Blanc *New Zealand* 

Skyside Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon North Coast, California

Selection of Craft, Import, and Domestic Beers

#### HOSTED BAR ON CONSUMPTION

Craft, Import, and Domestic Beer 8 per bottle Appreciated Brand Cocktails 14 per drink Deluxe Brand Cocktails | 16 per drink Soft Drinks & Bottled Water 5 each Frenzy Wine 50 per bottle Sauvignon Blanc Skyside Wine 50 per bottle Chardonnay, Pinot Noir, Cabernet Sauvignon St. Francis Winery & Vineyards 64 per bottle Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot Cabernet Sauvignon

### CASH BAR

Deluxe Brand Spirits & Wine17 eachAppreciated Brand Spirits & Wine16 eachCraft, Import, or Domestic Beers8 per bottleClassic Cocktails16 eachCordials14 eachPersonalized Signature Cocktail16 eachSoft Drinks & Bottled Water5 each



www.edinaweddings.com