

**THE WESTIN**  
EDINA  
GALLERIA

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 Tazo® 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*

*\*Upgrade to the Deluxe bar for \$8 per person.*

# The Westin Edina Wedding Menus

## Hors d'oeuvres Selection

---

### HOT CANAPÉS

BEEF & VEGETARIAN EMPANADA 200  
*Braised Beef, Wild Mushrooms, Fontina Cheese With Red Wine Reduction, Artichoke, Roasted Peppers, Brie, Smoked Paprika Aioli*

MINI BEEF WELLINGTON 225  
*Beef, Mushroom Duxelles in a Puff Pastry*

MINI WALLEYE CAKES 195  
*Thai Peanut Sauce*

FRIED SPRING ROLLS 150  
*Sweet Thai Chili Dipping Sauce*

CHICKEN QUESADILLAS 195  
*Avocado Sour Cream*

SLIDERS 250  
*Beef, Cheddar Cheese, Parmesan Aioli*

PULLED PORK SLIDERS 225  
*Coleslaw, Mango Habanero Sauce*

MINI GRILLED CHEESE 150  
*Bacon Jam*

COCONUT CRUSTED SHRIMP 195  
*Sweet Thai Chili Dipping Sauce*

MARINATED CHICKEN SKEWERS 165  
*Tequila, Lime, Southwest Jicama Slaw*

MEATBALLS 195  
*Brava, Parmesan Cheese*

FOREST MUSHROOM TART 185  
*Vidalia Onion, Taleggio Cheese*

LEMONGRASS CHICKEN POTSTICKERS 175  
*Ginger Ponzu*

SESAME BEEF SKEWERS 175  
*Charred Scallion, Roasted Pepper*

MINI CRABCAKE 250  
*Chipotle-Poblano Aioli*

### COLD CANAPÉS

CHICKEN CAESAR CRISPS 185  
*Parmesan Trumpets*

SMOKED SALMON 175  
*Whole Grain Mustard Aioli, Rosemary Lavash*

CUCUMBER CUP 160  
*Truffle Honey Goat Cheese, Candied Pecans*

SPICY AHI TUNA TARTAR 250  
*Asian Cucumber Salad*

TOMATO BRUSCHETTA 150  
*Garlic, Basil, Parmesan, Balsamic*

CAPRESE SKEWER 150  
*Cherry Tomato, Mozzarella, Balsamic*

MANGO & CRAB SALAD 185  
*Wonton, Cilantro Jalapeno Aioli*

BLACKENED SHRIMP TOAST 200  
*Avocado Crème Fraiche & Tropical Relish*

SMOKED CHICKEN SALAD 175  
*Toasted Pecans, Baguette*

DEVILED EGGS 135  
*Whole Grain Mustard, Chive*

SALMON TOAST 175  
*Pickled Onion, Crème Fraiche, Pita*

MARINATED WATERMELON SKEWER 150  
*Feta, Balsamic Basil Oil*



# The Westin Edina Wedding Menus

## 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*



# The Westin Edina Wedding Menu

## 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*

#### GRILLED 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*

# The Westin Edina Wedding Menus

## 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*



# The Westin Edina Wedding Menus

## 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 | 64 per person  
3 hour hosted bar | 96 per person  
*32 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 | 52 per person  
3 hour hosted bar | 78 per person  
*26 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 | 42 per person  
3 hour hosted bar | 63 per person  
*21 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
<i>Sauvignon Blanc</i>	
Skyside Wine	50 per bottle
<i>Chardonnay, Pinot Noir, Cabernet Sauvignon</i>	
St. Francis Winery & Vineyards	64 per bottle
<i>Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot Cabernet Sauvignon</i>	

#### CASH BAR

Deluxe Brand Spirits & Wine	17 each
Appreciated Brand Spirits & Wine	15 each
Craft, Import, or Domestic Beers	8 per bottle
Classic Cocktails	16 each
Cordials	14 each
Personalized Signature Cocktail	16 each
Soft Drinks & Bottled Water	5 each



**THE WESTIN**  
EDINA  
GALLERIA

[www.edinaweddings.com](http://www.edinaweddings.com)