



Westin Weddings



Celebrate your happily ever after at
The Westin Cleveland Downtown, where
the only limit to a flawlessly perfect
wedding is your imagination.



THE WESTIN

CLEVELAND
DOWNTOWN

Contact our wedding specialists at
The Westin Cleveland Downtown
Email: sales@westincleveland.com
Direct: 440-730-4338



Cheers to

Bright Futures

Begin your happily ever after with an unforgettable wedding celebration at The Westin Cleveland Downtown. Our contemporary event space, locally sourced cuisine and unparalleled service allow for endless possibilities on your special day.

Whether your taste is classic or contemporary, our wedding professionals will expertly reflect your unique style and personality as you say “I do.”

The hotel features 20,000 square feet of uniquely modern event space to accommodate wedding receptions up to 450 guests. One of the largest in Northeast Ohio, our 9,000 square foot Orchid Ballroom features beautiful dark wood, LED necklace lighting and striking metal swirl-top tables.

Capture your timeless moments in our stunning Grand Foyer that features a two-story suspended glass enclosed staircase and floor-to-ceiling windows.

Pampered Guests

The Westin Cleveland Downtown features 484 well-appointed guest rooms, over 1,500 pieces of unique local art, and upscale amenities. Our sophisticated hotel has been uniquely designed to stir all five senses.

Your wedding guests will fall in love with our sweeping views of Downtown Cleveland and Lake Erie, Westin Heavenly® Bed, farm-to-table cuisine at Urban Farmer and a full-service Starbucks®.

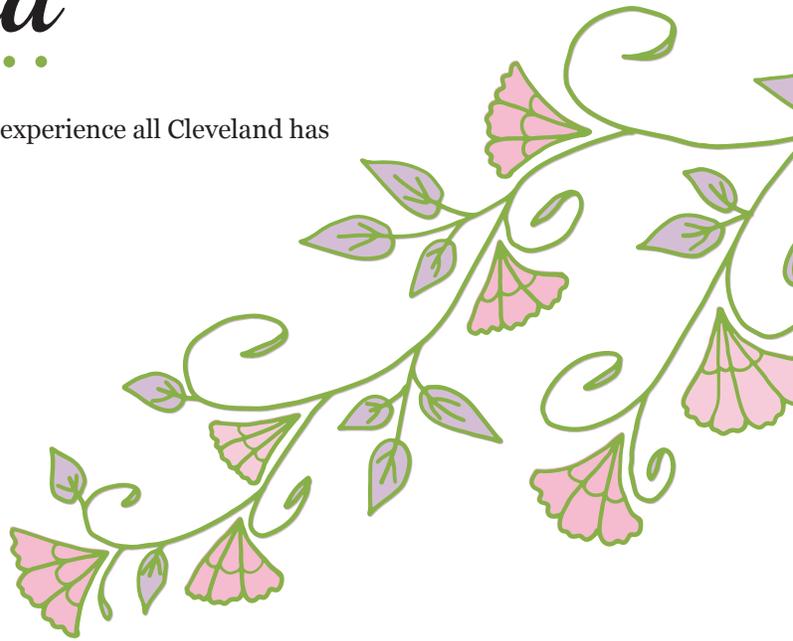


THE WESTIN
CLEVELAND
DOWNTOWN

Energize Cleveland

Our downtown location is perfect for you and your guests looking to experience all Cleveland has to offer. Enjoy a leisurely walk to the following attractions:

- Cleveland Warehouse District
- East 4th Street Entertainment District
- First Energy Stadium
- Great Lakes Science Center
- House of Blues
- JACK Casino
- Ohio's Lake Erie Shore
- Playhouse Square Theater District
- Progressive Field
- Quicken Loans Arena
- Rock & Roll Hall of Fame & Museum
- The Flats Eastbank Cleveland
- Urban Farmer, Cleveland's Steakhouse



Irresistable Invitations

From Us to You

Your Honeymoon Is On Us

Host your wedding with us and earn bonus Starpoints® to help pay for your honeymoon. Receive your points upon contract signing so you can start planning today.

Enjoy:

One Starpoint for every dollar of contracted food & beverage revenue (service charge & tax excluded). Up to 100,000 bonus Starpoints.

Offer valid for wedding contracts signed by December 31, 2018 with wedding hosted by December 31, 2019. Membership in the Starwood Preferred Guest® program is required to receive Starpoints.

Join for free at SPG.com

Terms of offer are subject to change.

THE WESTIN
CLEVELAND
DOWNTOWN



Westin Weddings

Mission

Our team's ultimate goal is to host a relaxing and spectacular wedding for you (our beautiful couple and your families) through impeccable service, delectable cuisine, and exceptional planning in our luxurious and modern space.

Vision

Westin Weddings manifest beauty, elegance, and sophistication with a splash of excitement and enchantment. Our remarkable dedication to you will not only impress, but will ensure your guests experience a Westin Wedding to remember.

Packages to Please

Through a perfected system of communication, perseverance, and genuine passion for all our guests and clients, our team has enthusiastically worked together to reinvent and rejuvenate our wedding packages to ensure we are consistently exceeding your expectations.

Enjoy our rockin' wedding packages - each named in tribute to our hometown's Rock & Roll legacy.

Complimentary Delights

We pride ourselves in perfecting every detail so you may celebrate your 'once in a lifetime' in style. We delight in providing modern and elegant elements to make your special day stress-free and undeniably perfect from start to finish.

The following elements and services are included with all wedding packages:

- Bridal suite with champagne and strawberries for bride and groom (night of the wedding)
- Menu tasting for up to six guests
- Designated server for bride and groom during wedding reception
- Dedicated Event Manager to assist before and during wedding
- Self-parking at connected AECOM building (overnight parking not included)
- Waived bartender fees
- Discounted room rates for overnight guests*
- Personalized reservation link for guests to make individual guestroom reservations
- Customized ballroom diagram
- One-hour ceremony rehearsal evening before the wedding*
- Waived ballroom rental
- Six hours of event time
- Ceremony space for up to 250 guests
- Champagne toast for all guests
- Waived cake cutting and serving fees
- Dance floor
- Stage for band or head table
- Choice of white, ivory or black floor length table linens
- Striking metal swirl-top tables
- Westin centerpiece with votive candle accents
- Overnight stay in a suite on your first anniversary*
(includes complimentary valet parking and a \$40.00 breakfast voucher)

*Based upon availability





Crazy In Love

Love Our Gift to You

Please select one

Photo booth (maximum of four hours)**

Wine service with dinner

Lighting package up to \$500.00**

**Must be ordered through hotel

Four Hour Bar With Familiar Brands

One Hour Hors D'oeuvres Reception

Hors D'oeuvres

Please select three

Cold

Fig & Chevre, *balsamic poached fig, whipped goat cheese, focaccia crumbs* - VG, GF

Roasted Tomato Bruschetta, *red onion, capers, garlic, basil* - V, VG, GF

Rum Infused Watermelon, *lime syrup, black salt* - V, VG, GF

Smoked Shrimp, *bloody mary shooter* - GF

Local Goat Cheese, *brandied cherry, fine herbs* - GF, VG

House Smoked Lake Fish, *pickled onion, dill gougere*

Hot

Vegetable Spring Roll, *mango chili sauce* - VG

Roasted Mushroom & Boursin Tart - VG, GF

Chicken Satay, *scallion & cilantro sauce*

Beef Wellington, *béarnaise sauce*

Lamb Meatball, *tzatziki* - GF

Parmesan Arancini, *tomato jam*

V - Vegan, VG - Vegetarian, GF - Gluten Free



THE WESTIN

CLEVELAND
DOWNTOWN

Crazy In Love

..... Continued



Delectable Three Course Plated Dinner

Dinner service includes assorted artisan rolls, sweet cream butter, regular and decaffeinated coffee, hot teas and traditional condiments.

Salads

Please select one

- Local Spring Greens, carrot, cucumber, radish, red wine vinaigrette - V, VG, GF
- Caesar, kale, herb crouton, parmesan, cracked pepper house dressing - VG
- Wedge, iceberg, bacon, tomato, pickled onion, blue cheese dressing - GF
- Roasted Beets, arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF
- Poached Pear, spinach, blue cheese, toasted almond, white balsamic vinaigrette - V, GF

Entree - Served with Chef's Seasonal Vegetable

Maximum of two pre-determined choices of entrees and Chef's selection of vegetarian

- Flat Iron, sweet potato puree, chimichurri - GF
- Petite Tender Shoulder Steak, potato gratin, truffle sauce - GF
- Herb Roasted Chicken Breast, wild rice, lemon caper cream - GF
- Chicken Roulade, sundried tomatoes, spinach, mozzarella, cous cous, napolitana sauce, basil oil - GF
- Wild Caught Snapper, polenta, pepperonata - GF
- Crusted Cod, sweet potato puree, romesco

Seasonal Vegetables - selections are subject to change based on quality and availability

- Spring (March - May) oven roasted asparagus or mint green peas
- Summer (June - August) charred squash or steamed green beans
- Fall (September - November) roasted carrots or charred broccoli
- Winter (December - February) roasted root vegetables or charred brussel sprouts

Customized Wedding Cake

\$96.00 per person/\$128.56 inclusive of 24% service charge and 8% sales tax

V - Vegan, VG - Vegetarian, GF - Gluten Free

THE WESTIN

CLEVELAND
DOWNTOWN

Signed, Sealed, Delivered

Love Our Gift to You

Please select two

Photo booth (maximum of four hours)**

Wine service with dinner

Lighting package up to \$750.00**

Suite upgrades for parents (night of wedding)*

*Based upon availability

**Must be ordered through hotel

Five Hour Bar With Familiar Brands

One Hour Hors D'oeuvres Reception

Hors D'oeuvres

Please select three

Cold

Fig & Chevre, *balsamic poached fig, whipped goat cheese, focaccia crumbs* - VG, GF

Roasted Tomato Bruschetta, *red onion, capers, garlic, basil* - V, VG, GF

Rum Infused Watermelon, *lime syrup, black salt* - V, VG, GF

Smoked Shrimp, *bloody mary shooter* - GF

Local Goat Cheese, *brandied cherry, fine herbs* - GF, VG

House Smoked Lake Fish, *pickled onion, dill gougere*

Glazed Beef, *horseradish cream, chive* - GF

Hot

Vegetable Spring Roll, *mango chili sauce* - VG

Roasted Mushroom & Boursin Tart - VG, GF

Chicken Satay, *scallion & cilantro sauce*

Beef Wellington, *béarnaise sauce*

Crab Cake, *lemon aioli*

Lamb Meatball, *tzatziki* - GF

Parmesan Arancini, *tomato jam*

Displays

Please select one

Cheese Board, *local, domestic & imported cheese, local jam, crackers* - VG

Pierogi Table, *potato & cheddar, braised short rib, sauerkraut & mushroom, mustard, sour cream*

Antipasto Station, *cured meats & salami, olives, housemade pickles, mustard, toasted bread*

Market Fresh Vegetable Crudit , *assorted raw, roasted & marinated local vegetables, hummus, vegan onion dip, pita chips* - V

V - Vegan, VG - Vegetarian, GF - Gluten Free



THE WESTIN

CLEVELAND
DOWNTOWN

Signed, Sealed, Delivered

Continued



Delectable Three Course Plated Dinner

Dinner service includes assorted artisan rolls, sweet cream butter, regular and decaffeinated coffee, hot teas and traditional condiments.

Salads

Please select one

- Local Spring Greens, carrot, cucumber, radish, red wine vinaigrette - V, VG, GF
- Caesar, kale, herb crouton, parmesan, cracked pepper house dressing - VG
- Wedge, iceberg, bacon, tomato, pickled onion, blue cheese dressing - GF
- Roasted Beets, arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF
- Poached Pear, spinach, blue cheese, toasted almond, white balsamic vinaigrette - V, GF

Entrée - Served with Chef's Seasonal Vegetable

Maximum of two pre-determined choices of entrées and Chef's selection of vegetarian

- Flat Iron, sweet potato pureé, chimichurri - GF
- Petite Tender Shoulder Steak, potato gratin, truffle sauce - GF
- Herb Roasted Chicken Breast, wild rice, lemon caper cream - GF
- Chicken Roulade, sundried tomatoes, spinach, mozzarella, cous cous, napolitana sauce, basil oil - GF
- Wild Caught Snapper, polenta, pepperonata - GF
- Crusted Cod, sweet potato pureé, romesco
- Red Wine Braised Beef Short Ribs, white cheddar grits - GF
- Petite Filet, parsnip pureé, peppercorn sauce
- Salmon, braised fennel, beet citronette

Seasonal Vegetables - selections are subject to change based on quality and availability

- Spring (March - May) oven roasted asparagus or mint green peas
- Summer (June - August) charred squash or steamed green beans
- Fall (September - November) roasted carrots or charred broccoli
- Winter (December - February) roasted root vegetables or charred brussel sprouts

Customized Wedding Cake

\$109.00 per person/\$145.97 inclusive of 24% service charge and 8% sales tax

V - Vegan, VG - Vegetarian, GF - Gluten Free

THE WESTIN

CLEVELAND
DOWNTOWN



Whole Lotta Love

.....

Love Our Gift to You

Please select two

Photo booth (maximum of four hours)**

Wine service with dinner

Lighting package up to \$750.00**

Suite upgrades for parents (night of wedding)*

\$500.00 Manifest spa gift certificate

Your “Whole Lotta Love” Package Also Includes:

Penthouse Suite with champagne and strawberries for bride and groom (night of wedding)*

Chiavari chairs (silver, gold, black, white or mahogany with choice of black, ivory or white pads)**

*Based upon availability

**Must be ordered through hotel

Five Hour Bar With Favorite Brands

One Hour Hors D’oeuvres Reception

Hors D’oeuvres

Please select three

Cold

Fig & Chevre, *balsamic poached fig, whipped goat cheese, focaccia crumbs - VG, GF*

Roasted Tomato Bruschetta, *red onion, capers, garlic, basil - V, VG, GF*

Rum Infused Watermelon, *lime syrup, black salt - V, VG, GF*

Smoked Shrimp, *bloody mary shooter - GF*

Local Goat Cheese, *brandied cherry, fine herbs - GF, VG*

House Smoked Lake Fish, *pickled onion, dill gougere*

Glazed Beef, *horseradish cream, chive - GF*

Hot

Vegetable Spring Roll, *mango chili sauce - VG*

Roasted Mushroom & Boursin Tart - *VG, GF*

Chicken Satay, *scallion & cilantro sauce*

Beef Wellington, *béarnaise sauce*

Crab Cake, *lemon aioli*

Lamb Meatball, *tzatziki - GF*

Parmesan Arancini, *tomato jam*

Displays

Please select one

Cheese Board, *local, domestic & imported cheese, local jam, crackers - VG*

Pierogi Table, *potato & cheddar, braised short rib, sauerkraut & mushroom, mustard, sour cream*

Antipasto Station, *cured meats & salami, olives, housemade pickles, mustard, toasted bread*

Market Fresh Vegetable Crudité, *assorted raw, roasted & marinated local vegetables, hummus, vegan onion dip, pita chips - V*

V - Vegan, VG - Vegetarian, GF - Gluten Free



THE WESTIN

CLEVELAND
DOWNTOWN



Whole Lotta Love



Continued

Delectable Three Course Plated Dinner

Dinner service includes assorted artisan rolls, sweet cream butter, regular and decaffeinated coffee, hot teas and traditional condiments.

Please select one salad or soup

Salads

- Local Spring Greens, carrot, cucumber, radish, red wine vinaigrette - V, VG, GF
- Caesar, kale, herb crouton, parmesan, cracked pepper house dressing - VG
- Wedge, iceberg, bacon, tomatoes, pickled onion, blue cheese dressing - GF
- Roasted Beets, arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF
- Poached Pear, spinach, blue cheese, toasted almond, white balsamic vinaigrette - V, GF

Soups

- Roasted Cauliflower, curry oil, cilantro - VG
- Cream of Tomato, parmesan, basil - VG
- Mushroom Bisque, sherry reduction - VG, GF

Intermezzo

Please select one

- Champagne Sorbet
- Chef's Seasonal Sorbet

Duet Entrée - Served with Potato Puree, Chef's Seasonal Vegetable

Please select two proteins for duet entrée and Chef's selection of vegetarian

- 4oz Petite Filet, merchant du vin - GF
- 4oz Red Wine Braised Short Ribs, braising jus - GF
- 4oz Roasted Salmon, lemon caper sauce - GF
- 4oz Crusted Cod, romesco
- 4oz Broiled Shrimp - GF
- 6oz Herb Roasted Airline Chicken, chicken jus - GF

Seasonal Vegetables - selections are subject to change based on quality and availability

- Spring (March - May) oven roasted asparagus or mint green peas
- Summer (June - August) charred squash or steamed green beans
- Fall (September - November) roasted carrots or charred broccoli
- Winter (December - February) roasted root vegetables or charred brussel sprouts

Customized Wedding Cake

\$133.00 per person/\$178.11 inclusive of 24% service charge and 8% sales tax

V - Vegan, VG - Vegetarian, GF - Gluten Free



THE WESTIN

CLEVELAND
DOWNTOWN

Fly Me To The Moon



Love Our Gift to You

Please select three

Photo booth (maximum of four hours)**

Wine service with dinner

Lighting package up to \$750.00**

Suite upgrades for parents (night of wedding)*

\$500.00 Manifest spa gift certificate

Your “Fly Me To The Moon” Package Also Includes:

Penthouse Suite with champagne and strawberries for bride and groom (night of wedding)*

Chiavari chairs (silver, gold, black, white or mahogany with choice of black, ivory or white pads)**

*Based upon availability

**Must be ordered through hotel

Five Hour Bar With Luxury Brands

One Hour Hors D’oeuvres Reception

Hors D’oeuvres

Please select three

Cold

Fig & Chevre, *balsamic poached fig, whipped goat cheese, focaccia crumbs* - VG, GF

Roasted Tomato Bruschetta, *red onion, capers, garlic, basil* - V, VG, GF

Rum Infused Watermelon, *lime syrup, black salt* - V, VG, GF

Smoked Shrimp, *bloody mary shooter* - GF

Local Goat Cheese, *brandied cherry, fine herbs* - GF, VG

House Smoked Lake Fish, *pickled onion, dill gougere*

Glazed Beef, *horseradish cream, chive* - GF

Hot

Vegetable Spring Roll, *mango chili sauce* - VG

Roasted Mushroom & Boursin Tart - VG, GF

Chicken Satay, *scallion & cilantro sauce*

Beef Wellington, *béarnaise sauce*

Crab Cake, *lemon aioli*

Lamb Meatball, *tzatziki* - GF

Parmesan Arancini, *tomato jam*

Displays

Please select one

Cheese Board, *local, domestic & imported cheese, local jam, crackers* - VG

Pierogi Table, *potato & cheddar, braised short rib, sauerkraut & mushroom, mustard, sour cream*

Antipasto Station, *cured meats & salami, olives, housemade pickles, mustard, toasted bread*

Market Fresh Vegetable Crudité, *assorted raw, roasted & marinated local vegetables, hummus,*

vegan onion dip, pita chips - V

V - Vegan, VG - Vegetarian, GF - Gluten Free

THE WESTIN

CLEVELAND
DOWNTOWN

Fly Me To The Moon

Continued

Delectable Three Course Plated Dinner

Dinner service includes assorted artisan rolls, sweet cream butter, regular and decaffeinated coffee, hot teas and traditional condiments.

Please select one salad or soup

Salads

Local Spring Greens, *carrot, cucumber, radish, red wine vinaigrette - V, VG, GF*

Caesar, *kale, herb crouton, parmesan, cracked pepper house dressing - VG*

Wedge, *iceberg, bacon, tomato, pickled onion, blue cheese dressing - GF*

Roasted Beets, *arugula, kale, goat cheese, toasted pistachio, apple vinaigrette - VG, GF*

Poached Pear, *spinach, blue cheese, toasted almond, white balsamic vinaigrette - V, GF*

Soups

Roasted Cauliflower, *curry oil, cilantro - VG*

Cream of Tomato, *parmesan, basil - VG*

Mushroom Bisque, *sherry reduction - VG, GF*

Intermezzo

Please select one

Champagne Sorbet

Chef's Seasonal Sorbet

Duet Entrees - Served with Potato Pureé, Chef's Seasonal Vegetable

Please select two proteins for duet entrée and Chef's selection of vegetarian

4oz Petite Filet, *merchant du vin - GF*

4oz Red Wine Braised Short Ribs, *braising jus - GF*

4oz Roasted Salmon, *lemon caper sauce - GF*

4oz Crusted Cod, *romesco*

4oz Broiled Shrimp - *GF*

6oz Herb Roasted Airline Chicken, *chicken jus - GF*

Seasonal Vegetables - selections are subject to change based on quality and availability

Spring (March - May) *oven roasted asparagus or mint green peas*

Summer (June - August) *charred squash or steamed green beans*

Fall (September - November) *roasted carrots or charred broccoli*

Winter (December - February) *roasted root vegetables or charred brussel sprouts*

Late-Night Snack

Please select one

Grilled Flatbread Pizzas, *pepperoni or cheese*

Chicken & Waffles, *mini waffles, fried chicken, maple syrup, powdered sugar*

Sliders & Fries, *beef sliders, cheddar, pickle, sea-salt french fries, mustard, ketchup*

Customized Wedding Cake

\$150.00 per person/\$200.88 inclusive of 24% service charge and 8% sales tax

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Food Enhancements



Late-Night Snacks

Grilled Flatbread Pizzas

\$12.00 per person

Pepperoni or cheese

Chicken & Waffles

\$12.00 per person

Mini waffles, fried chicken, maple syrup, powdered sugar

Sliders & Fries

\$12.00 per person

Beef sliders, cheddar, pickle, sea-salt french fries, mustard, ketchup

Hors d'oeuvres

Bruschetta Display

\$16.00 per person

Tomato, basil, olive tapenade, mushroom, thyme

Pasta Bar

\$18.00 per person

Tortellini & cavatappi pasta

Pesto, parmesan cream & fire-roasted tomato sauce

Assorted roasted vegetables



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Dessert

Macarons

\$60.00 per dozen - minimum 2 dozen

Choice of two housemade macarons

Raspberry, chocolate, vanilla, salted caramel, pistachio

Piccadilly Liquid Nitrogen Ice Cream

\$14.00 per person + \$150.00 attendant fee - minimum 75 guests

Ice Cream Flavors, silk chocolate, Madagascar vanilla bean, fresh mint chip, Ghirardelli® café mocha, caramelized banana, caramel sea salt, strawberry balsamic, pumpkin spice, Biscoff® biscotti, matcha green tea

Toppings, cookies & cream, Nutella®, fudge, caramel, fresh whipped cream, roasted pecans, peanuts, chocolate chips, chocolate chip cookie dough, organic sprinkles, strawberries, raspberries, roasted strawberries, brownies, gummy bears, Cap'n Crunch®
Additional flavors and toppings available

Cookie tower

\$75.00 each - serves approximately 30 guests

Includes three tier cookie cake

Housemade chocolate chip cookie cakes layered with chocolate or vanilla buttercream

Croquembouche

\$125.00 per display - serves 25 guests

Traditional French wedding cake made with profiteroles placed together in the shape of a cone, filled with vanilla cream, raspberry, passion fruit or chocolate

Doughnut Wall

\$6.00 per person - minimum 50 guests

Assorted spiced cake, chocolate glazed, vanilla glazed, blueberry doughnuts
Choice of traditional or mini size

Chef's Mini Pastry Display

\$36.00 per dozen

Assorted mini pastries, cheesecake, biscotti, brownies, blondies, petite fours, truffles

S'mores Bar

\$9.00 per person - minimum 60 guests

Build your own, graham cracker, milk, white, dark chocolate, raspberry, vanilla, chocolate marshmallows

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Beverage Packages

Familiar Brands

*Korbel Brandy, New Amsterdam Vodka, Don Q Cristal Rum,
Jose Cuervo Silver Tequila, New Amsterdam Gin,
Jim Beam White Label Bourbon, Dewars White Label Scotch, Canadian Club Whiskey*

Favorite Brands

*Hennessy VS Cognac, Beefeater Gin, Bacardi Superior Rum,
Olmeca Altos Tequila, Titos Vodka, Jack Daniels Whiskey, Glenlivet Scotch, Jim Beam Rye*

Luxury Brands

*Hennessy Privilege VSOP Cognac, Bombay Original Gin, Captain Morgan Spiced Rum,
Patron Silver Tequila, Grey Goose Vodka, Maker's Mark Bourbon,
Glenmorangie Scotch, Crown Royal Whiskey, Templeton Rye*

All bar packages include the following:

House Wines

Trinity Oaks Pinot Grigio

Trinity Oaks Cabernet Sauvignon

Domestic Beer & Imported Beer, *Bud Light, Michelob Ultra, House Select Harder Cider,
House Select Non-Alcoholic Beer, Modelo Especial, Heineken, Stella Artois*

Local Microbrew & Craft Beer (select two), *Sam Adams, Great Lakes Dortmunder Gold,
Blue Moon, Columbus IPA, Great Lakes Edmund Fitzgerald*

Soft drinks, mixers and garnishes

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Beverage Enhancements

Wine Service with Dinner

Trinity Oaks Pinot Grigio & Cabernet Sauvignon - \$36.00 per bottle

Magnolia Grove Chardonnay & Cabernet Sauvignon - \$40.00 per bottle

Sommelier's Selection*

Wairau River Sauvignon Blanc & Areyna Cabernet Sauvignon - \$48.00 per bottle

*Sommelier's Selection subject to change based on availability

Wedding Toast with Bubbles Upgrade

Avissi Prosecco - \$4.00 per person

Chandon Sparkling - \$8.00 per person

Bar Package Upgrades

Familiar to Premium - \$5.00 per person

Premium to Luxury - \$5.00 per person

Familiar to Luxury - \$10.00 per person

Liquor Upgrades

New Amsterdam Vodka to Tito's Vodka - \$3.00 per person

New Amsterdam Vodka to Grey Goose Vodka - \$7.00 per person

New Amsterdam Gin to Beefeater Gin - \$3.00 per person

New Amsterdam Gin to Bombay Original Gin - \$7.00 per person

Hand passed signature cocktail - \$5.00 per person



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Package Comparison



Item	Wedding Packages			
	“Crazy In Love”	“Signed, Sealed, Delivered”	“Whole Lotta Love”	“Fly Me To The Moon”
Additional gift selections	1	2	2	3
Photo booth (4 hours)	x	x	x	x
Wine service with dinner	x	x	x	x
Lighting package	x	x	x	x
Suite upgrades for parents		x	x	x
\$500.00 Manifest spa gift certificate			x	x
Chiavari chairs			x	x
Penthouse Suite			x	x
Four hour bar with familiar brands	x			
Five hour bar with familiar brands		x		
Five hour bar with favorite brands			x	
Five hour bar with luxury brands				x
One hour passed hors d’oeuvres	3 Selections	3 Selections	3 Selections	4 Selections
One hour displayed hors d’oeuvres		1 Selection	1 Selection	2 Selections
Soup option			x	x
Intermezzo			x	x
Entrée	x	x		
Duet entrée			x	x
Late-night snack				x
Customized wedding cake	x	x	x	x

THE WESTIN

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Preferred Partners

PHOTOGRAPHY

Genevieve Nisly Photography
(330) 679-8347
www.genevievenisly.com

Making the Moment
(440) 835-5000
www.makingthemoment.com

Marc and Tony Photography
(440) 877-0577
www.marcandtony.com

Mystic Image Productions
(440) 457-2280
www.mystic-image.com

New Image Photography
(216) 464-8959
www.newimagephotography.com

Dale McDonald Photographer
(440) 941-1570
www.dalemcDonaldphotographer.com

BANDS/DJ

CLE Music Group
(216) 986-1808
www.clevelandmusicgroup.com

Rock the House Entertainment
(440) 232-7625
www.rthgroup.com

Raise the Roof Entertainment
www.raisetherooftentertainment.com

Zone Entertainment
(440) 439-8800
www.zonecleveland.com

Executive Events & Entertainment
(440) 271-1081
www.3ecleveland.com

WEDDING OFFICIANT

Our Wedding Officiant
(216) 556-5455
www.ourweddingofficiant.com

TRANSPORTATION

A1 Mr. Limo
(440) 943-5466
www.a1mrlimo.com

American Limousine
(216) 221-9330
www.amerilimo.com

Lakefront Lines
(216) 267-8810
www.lakefrontlines.com

Lolly the Trolley
(216) 771-4484
www.lollytrolley.com

WEDDING CONSULTING

Kirkbride's Wedding Planning and Design
(216) 288-4325
www.kirkbrides.com

Heart to Heart Occasions
(216) 645-9435
www.heart2heartoccasions.com

Always Eventful
(330) 244-0613
www.alwayseventful.com

FLORAL & DESIGN

Blooms by Landscaping
(216) 367-1200
www.landscaping.com/florals-events/weddings/

Urban Orchid
(216) 785-3618
www.theurbanorchid.com

Neil Leeson Décor Floral
(330) 535-0220
www.neilleeson.com

The Greenhouse, A Fresh Floral Market
(330) 650-1366
www.thegreenhouseflorist.com

Branch and Bloom
(216) 314-4098
www.branch-bloom.com

Bindiya Décor
(440) 282-5090
www.bindiyadecor.com

GIFTS

Baskets Galore
(330) 220-0088
www.basketsgaloregifts.com

Heinen's Downtown Cleveland
(216) 302-3020
www.heinens.com/downtown/

Cleveland in a Box
(216) 307-3386
www.clevelandinabox.com

BEAUTY

Manifest
(216) 465-4006
www.manifestcle.com

Lindsay London Bridal Beauty & Event Decor
(216) 513-3998
www.lindsaylondon.com

Shannon Michael Salon on Location
(216) 978-0814
www.smsalononlocation.com

EXCLUSIVE VENDORS

The following vendors are exclusive and must be arranged through your hotel Event Manager.

AUDIOVISUAL

PSAV
(216) 592-9597
www.psav.com/westinclevelanddowntown

RENTAL ITEMS

Event Source
(216) 901-0000
www.eventsource.com

Be Seated
(330) 535-4950
www.beseatedinstyle.com

L'Nique Specialty Linens
(216) 986-1600
www.lnique.com

Borrow Rentals
(216) 239-1789
www.borrowrentals.com

All Occasions
(216) 765-9100
www.aorents.com

Marbella
(724) 743-3300
www.marbellaeventrental.com

Aable Rents
(216) 692-9800
www.aablerents.com

DESSERTS

Wild Flour Bakery
(440) 331-2950
www.wildflourbakery.com

Piccadilly Artisan Creamery
(216) 563-1992
www.piccadillycreamery.com

KOSHER CATERING

Chef Dave's
(216) 370-7367
www.chefdavescatering.com

INDIAN CATERING

Saffron Patch
(216) 295-0400
www.saffronpatch.com/catering.html

Frequently Asked Questions

How late can our wedding go?

Your wedding must end by 1:00 am and last call will be made at 12:30 am.

Can we customize our menu?

Of course! Our creative culinary team and your dedicated Event Manager will happily work to create a custom menu for your wedding day.

Can we do a tasting?

Yes, a tasting for up to six guests is included with all Westin Wedding packages.

Do we need a wedding planner or coordinator?

Your dedicated Event Manager will assist with all details of your reception. We recommend partnering with a wedding coordinator to be the point person for all other details and help make sure your day is perfect.

What food and beverage policies should we be aware of at The Westin Cleveland Downtown?

Due to licensing requirements and quality control issues, all food and beverage served on hotel property must be supplied and prepared by the hotel culinary team and may not be removed from hotel property. A selection of entrées for sit-down meals will be offered to you and your guests. An exact count of the number of each entrée is required with your guarantee of attendance, 10 business days prior to your wedding reception. Place cards are required to designate entrée selections to our banquet team. All food and beverage arrangements are subject to a taxable service charge of 24% and applicable sales tax. We require payment of all food and beverage guarantees 10 business days prior to your wedding reception. A 24% taxable service charge and sales tax will be applied to all food, beverage, rental equipment and audio visual.

When will we need to let you know our final guest count?

Your final guest count is due 10 business days prior to your wedding. Once this number is provided to us, the number of guests may be increased, but cannot decrease in terms of liability for payment. If no guarantee is provided, the billing will be made out for the greater of the following: 1) the number of persons for which the party was originally contracted or 2) the number of persons in attendance.

Do you offer a courtesy room block for our overnight guests?

Yes, we offer a courtesy room block for your guests. Rates and number of rooms are based upon availability.

Can our guests make their own room reservations online?

Yes, you will receive a personalized reservation link to provide your guests.

Do you have a parking lot onsite?

We offer valet parking at \$20.00 for the wedding day and \$30.00 for overnight guests. Complimentary self-parking is available in the attached AECOM garage (overnight parking not included).

Who can we talk to about audio/visual needs?

We have an onsite A/V expert that can assist you with your audio visual needs. Your dedicated Event Manager will coordinate the details for you.

What outside vendors can we use?

Your dedicated Event Manager will recommend a list of preferred vendors that we have worked with in the past. A preferred vendor list can be found in our wedding packet. All vendors must bring their own equipment and confirm their set-up times prior to the wedding date. Also, due to our limited space, we cannot guarantee storage of any equipment before or after your wedding reception.

What is the payment schedule?

The wedding package pricing does not include service charge or tax. A non-refundable 30% deposit based on your food and beverage minimum plus service charge and sales tax are required with your signed contract to reserve your date. Two added scheduled deposit dates will follow and full balance owed is paid 10 days prior to your wedding.

Westin Policies



BAR PACKAGES

The Westin Cleveland Downtown as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of the state regulations. The hotel alcoholic beverage license requires the hotel to: 1) request proper identification (photo ID) of any person(s) of questionable age and will refuse alcoholic beverage service to any person under the age of 21 or to anyone who cannot produce proper identification; 2) will refuse alcoholic beverage service to any person who, in the staff's judgement, appears to be intoxicated. As the sole licensed purveyor of the hotel, it is our responsibility to enforce a policy of not allowing individuals or groups to bring in liquor from outside sources onto premises of The Westin Cleveland Downtown.

FOOD & BEVERAGE

Due to licensing requirements and quality control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property. A selection of entrees for sit-down meals may be offered to you and your guests. Customized menus are available upon request and will be priced accordingly. An exact count of the number of each entree is required with your guarantee of attendance, 10 business days prior to your event. Place cards are required to designate entree selections to our banquet team. All food and beverage arrangements are subject to a taxable service charge of 24% and applicable sales tax. We require payment of all food and beverage guarantees 10 business days prior to your wedding reception. A 24% taxable service charge and sales tax will be applied to all food, beverage, rental equipment and audio visual.

DECORATIONS & ENTERTAINMENT

All displays, exhibits, decorations, equipment, and musicians/entertainers must enter the hotel via the assigned loading dock. Delivery time must be coordinated with the hotel in advance. Special insurance and security requirements may apply in the case of events with decor, sets, special lighting or sound; please consult with your dedicated Event Manager prior to finalizing such arrangements. Nothing may be attached to the walls or ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. Customer is responsible for obtaining all applicable fire marshall approval or permits required for the wedding reception. Customer is also responsible for obtaining all required ASCAP or BMI licenses for entertainment performances at the wedding reception.

MINIMUM REVENUE GUARANTEE & CANCELLATION POLICIES

The parties agree that the wedding reception will generate revenue for the hotel from a variety of sources, including food and beverage, function space rental and other services that would be provided to individual guests and you. In the event all commitments are not fulfilled or the wedding is cancelled in its entirety, the hotel will suffer damages that will be difficult to determine. The parties agree that the minimum revenue guarantee and cancellation clauses provide for liquidated damages that have been specifically agreed upon by the parties as a reasonable estimate of the hotel's losses.

Westin Weddings

#WESTINWEDDINGS

Host your Westin Wedding to remember

Our Wedding Specialists can be reached at
777 St. Clair Ave. NE, Cleveland, OH 44114
www.westincleveland.com
sales@westincleveland.com
440-730-4338



THE WESTIN
CLEVELAND
DOWNTOWN