



Courtesy of Making the Moment Photography

THE WESTIN
CLEVELAND
DOWNTOWN

Weddings and Wedding Room Blocks

All You Need to Do is Say ‘I Do’

Enhance your wedding experience.

**THE WESTIN CLEVELAND
DOWNTOWN**

777 Saint Clair Avenue NE
Cleveland, OH 44114
United States

T +1 440.730.4338

www.westincleveland.com
sales@westincleveland.com

For a better you.™



Courtesy of Genevieve Nisly Photography

Get Ready with Us

Bridesmaids' *and* Groomsmen's Dressing Rooms

**ROOM RENTAL BASED ON EIGHT HOURS
NO OUTSIDE FOOD OR BEVERAGE IS PERMITTED**

- 2 Full Length Mirrors
- 2 Barstools for Hair & Makeup Stations
- 4 Power Strips
- 2 Extension Cords
- 1 Hanging Garment Rack for Dresses or Tuxedos
- infused* Water Station

\$350

Price is Subject to 24% Service Charge and 8% Tax



Courtesy of Genevieve Nisly Photography

Him AND THE Boys

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

APPETIZERS

Choice of One

Pita - olive hummus
Carrots, broccoli, celery - green goddess dressing
Fresh cut seasonal fruit
Bake shop pastries

MINI SANDWICHES

Choice of One

Vegetable pinwheel - tortilla, hummus, spinach, roasted seasonal vegetables
Pulled pork slider with Carolina slaw
Chicken BLT - focaccia
Beef cheddar slider

DESSERT

Choice of One

Stout brownie
Mini doughnuts, maple glaze, bacon bits

\$22 PER PERSON

Pricing is Subject to 24% Service Charge and 8% Tax



Courtesy of Genevieve Nisly Photography

Her and the Girls

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

Appetizers

Choice of One

Pita - olive hummus
Carrots, broccoli, celery - green goddess dressing
Fresh cut seasonal fruit
Bake shop pastries

Mini Sandwiches

Choice of One

Cucumber mint - cream cheese, whole wheat
Vegetable pinwheel - tortilla, hummus, spinach, roasted seasonal vegetables
Turkey sandwich - tomato jam, lettuce
Chicken BLT - focaccia

Dessert

Choice of One

Macaron trio - pistachio, strawberry, chocolate
Mini fruit pastry tart

\$22 PER PERSON

Pricing is Subject to 24% Service Charge and 8% Tax



Courtesy of Marc and Tony Photography

Enhance Your Experience

DRESSING ROOM ENHANCEMENTS

Pricing is Subject to 24% Service Charge and 8% Tax

\$2 PER PERSON

Roasted cauliflower salad, citrus vinaigrette
Gazpacho shooter
Deviled eggs, espelette
Chocolate chip banana bread, caramelized banana, peanut butter
Chocolate whoopee pie
Cupcake trio - chocolate, red velvet, lemon

\$3 PER PERSON

Turkey cobb, smoked chili ranch
Chicken, spiced tikka masala, tzatziki, naan
Nachos, queso fundido, pico, charred tomato salsa
Southwestern chicken quesadilla, charred tomato sauce

\$4 PER PERSON

Banh mi - local roasted ham, jalapeno, cilantro, pickled carrot, pate
Duck confit cuban - local roasted ham, aioli, mustard, house pickles, baguette

DRESSING ROOM *and* EVENT ENHANCEMENTS

Pricing is Subject to 24% Service Charge and 8% Tax

DOMESTIC *and* IMPORTED BEERS

EACH - \$5.50

Bud Light
Coors Light
Angry Orchard Hard Cider
St Pauli Girl N.A.
Corona Extra
Heineken
Stella Artois

LOCAL MICROBREW *and* CRAFT BEERS

EACH - \$7

Samuel Adams
Great Lakes Dortmunder Gold
Blue Moon
Columbus IPA
Great Lakes Edmund Fitzgerald

HOUSE WINES

PER BOTTLE - \$36

Trinity Oaks Pinot Grigio
Trinity Oaks Cabernet Sauvignon

Bloody Mary Bar

EACH - \$12

Vodka, pickled vegetables, house made mix
\$150 Bartender Fee Required

Bubbly Bar

PER BOTTLE - CRANBERRY *and* ORANGE JUICE, FRUIT PUREE

Avissi Prosecco, Italy - \$40
La Marca Prosecco, Italy - \$48
Chandon Brut, California - \$56
Henriot Champagne, France - \$95

STARBUCKS® REGULAR *and* DECAFFEINATED COFFEE

Traditional condiments, hot Tazo® teas

PER GALLON - \$65

VOSS® STILL *and* SPARKLING WATER

EACH - \$4

assorted SOFT DRINKS

EACH - \$4



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Host Your Rehearsal Dinner

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

All dinners served with artisan rolls and butter
Starbucks® regular coffee and decaffeinated coffee, hot Tazo® teas, traditional condiments

Salads and Starters

CHOICE OF ONE

Fall & Winter soup - Vegetable barley or butternut squash frangelico
Spring & Summer soup - Local tomato bisque or thyme scented roasted corn chowder
Caesar salad, parmesan, garlic croutons, creamy caesar dressing
Local greens, seasonal shaved vegetables, beets, pickled onion Cleveland jam vinaigrette
Roasted cauliflower, boiled farm egg, raisin

Entrees

CHOICE OF TWO

Local roasted chicken, mushroom fricassee
Chili and bourbon glazed short rib
Baked cod with tomato and basil
Chicken piccata, tomato, mushroom, capers
Salmon, shaved apple, lemon butter cream, chive
Grain mustard pork loin, brandied fruit compote

CHOICE OF ONE

Buttered dirty wild rice
Roasted zucchini and yellow squash, dill
Split baked potato with cheddar and chive
Baked pasta with seasonal vegetables, basil, white wine

Dessert

CHOICE OF ONE

Singing dog vanilla panna cotta
Classic pecan pie
Tiramisu, Kahlua chocolate sauce
Mascarpone cheesecake, berry compote
Chocolate decadence cake

\$41 PER PERSON

Reflects a 10% Discount on Standard Menu Pricing
Pricing is Subject to 24% Service Charge and 8% Tax



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Host a Farewell Breakfast

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

Starbucks® regular coffee and decaffeinated coffee, hot Tazo® teas, traditional condiments
Chilled orange, grapefruit, cranberry and apple juices

Assorted bagels, bake shop pastries
Butter, cream cheese, honey, preserves
Seasonal cut fruit
Greek yogurt, freshly baked granola
Scrambled farm fresh eggs
Oven roasted potato, thyme, melted onions, peppers

select two

Applewood smoked bacon
Pork sausage links
Chicken cherry sausage
Country ham
Chicken bacon
Chorizo patties

\$25 PER PERSON

Reflects a 10% Discount on Standard Menu Pricing
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