

*Intimate Weddings*

By the

**THE WESTIN**

**IMAGINE  
ORLANDO**





## **Intimate Weddings**



*At the Westin Imagine Orlando elegance is our top priority. Our highly skilled culinary and Events staff focus on details, details that define a picture perfect wedding. A day that you'll cherish for a lifetime and an experience that will live in your memory forever.*

*Our great lawn is available for your wedding ceremony if in conjunction with holding your wedding reception at our hotel. Rental fee for use of our outdoor facility is \$1,000.00++. Audio visual needs quoted upon request.*

*We can accommodate up to 100 people for wedding receptions. A deposit of is required with the signed contract to hold space for your event. Afternoon brunch and pricing apply to receptions ending by 2:00PM. Lunch and Dinner menus and pricing apply to receptions beginning after 2:00PM. Menu prices will be confirmed up to three months prior to the event date.*

### **Your Westin Intimate Wedding Package will include the following:**

- ✿ *Personal One-on-One Menu Tasting with Chef Robert Mason*
- ✿ *Hard Wood Dance Floor 12'x12' in size (larger sizes, or other colors are available but additional)*
- ✿ *White Chair Covers for Reception (colored sashes are an additional option)*
- ✿ *Guest Book & Gift Table*
- ✿ *Place Card Table*
- ✿ *Cake Table*
- ✿ *Cake Cutting Ceremony*
- ✿ *Westin Brand Centerpieces for each Table with Votive Candles*
- ✿ *Champagne Toast*
- ✿ *One Hour Open Bar*
- ✿ *Select Hors d'oeuvres*
- ✿ *Tuxedo Attired Hotel Maitre d' at your Personal Disposal*
- ✿ *White Glove Service of our Personnel*
- ✿ *Hospitality Suite for use during your Reception for the Wedding Party with complimentary Mineral Water.*
- ✿ *Complimentary Wedding Suite for the Bride & Groom the Night of the Wedding*
- ✿ *Complimentary Suite on your One-Year Anniversary*
- ✿ *Discounted Room Rates for Family and Relatives Interested in Staying*
- ✿ *Referrals on Florists, Photographers, Officiate Services, Limousine Services, Bakeries, Bands, Disc Jockeys and more*

*We would be honored to create your elegant reception.*

*Please add 22 % service charge and 6.5% tax to all prices.  
All prices are subject to increase until Banquet Event Orders (BEO's) are received by the Event Office.*

## **Elegant Wedding Hors D' Oeuvres**

Butler Passed for your Cocktail Hour

### **Hot Selections**

**Crispy Artichokes with Boursin  
Cheese**

**Jerk Chicken Satay**  
papaya relish

**Smoked Chicken Empenada**

**Spicy Pork Dumplings**  
sweet chili sauce

**Stuffed Crimini Mushrooms**  
with spicy sausage

**Spinach and Feta Cheese in Phyllo**

**petite beef and mushrooms in pastry**

**Crisp Coconut Shrimp**  
sweet and sour sauce

**Petite Rock Crab Cakes**  
spiced remoulade

**Lump Crab Wontons**  
lemon aioli

**Pancetta Wrapped Scallops**  
Dijon mustard sauce

**Duck Spring Rolls**  
asian dipping sauce

### **Cold Selections**

**Canapé Assortment of Chilled  
Appetizers**

**Smoked Salmon Mousse**  
in petite bouche

**Roasted Pepper and Goat Cheese  
Crostini**

**Smoked Chicken Salad**  
onion marmalade

**Prosciutto and Melon**  
balsamic syrup

**Petite Carpaccio Canapés**  
porcini aioli

**Smoked Salmon and Lemon  
Marscapone**  
rye toast points

**lump crab tostada**  
with chive crème fraiche

**Shrimp Summer Roll with Avocado**  
sweet chili sauce

**Chef's Spoon Canapés**  
assorted seasonal tastes elegantly  
displayed in petite spoons

**Wasabi Seared Tuna**  
cucumber, pickled ginger

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## **Intimate Afternoon & Evening Celebrations**

### **One Hour Cocktail Reception**

*Intimate Celebrations include one hour open bar, 5 selected hors d'oeuvres and champagne toast  
One Soup or Salad Selection, one Intermezzo, one Entrée Selection and one Dessert*

### **Signature Soups & Salads**

*Please Select One to be served as a First Course  
Served with Warm Rolls and Butter*

#### **Salads**

##### **Classic Caesar**

*whole leaf romaine, caesar vinaigrette,  
parmesan cheese and focaccia*

##### **Mixed Field Greens**

*pear tomatoes, julienne carrot, chives,  
cucumber ring and balsamic vinaigrette*

##### **Hearts of Romaine**

*diced apple, fresh grapes, gorgonzola cheese,  
smoked almonds and red wine vinaigrette*

##### **Baby Spinach**

*balsamic red onions, spiced pine nuts, goat cheese,  
tomato relish and lemon vinaigrette*

##### **Salad Caprese**

*vine ripe tomatoes, fresh mozzarella, fresh  
basil, balsamic vinaigrette*

##### **Hearts of Iceberg**

*crumbled blue cheese, crisp bacon, red  
onion and blue cheese dressing*

#### **Soups**

##### **Roasted Mushrooms with Madeira**

*truffle oil and portobello chips*

##### **Cream of Asparagus**

*fontina cheese and watercress*

##### **Farmers Market Vegetable**

*pesto & parmesan*

##### **Smoked Chicken and White Bean**

*crimini mushrooms, parmesan and basil oil*

##### **Roasted Pepper and Lump Crab**

*tomato salsa and parmesan crisp*

##### **Smoked Tomato and Basil**

*goat cheese crostini*

##### **Caramelized Onion**

*focaccia crouton and asiago cheese*

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## **Intermezzo Course**

*Classic palette cleanser. All of our Sorbetto's are artisan made using fresh ingredients  
please select one to be served between first course and entrée course*

**Lemon Sorbetto**  
*candied lime zest*

**Papaya Passion Fruit Sorbetto**  
*organic mint*

**Pomegranate Sorbetto**  
*raspberry coulis*

**White Grape Sorbetto**  
*grape relish*

**Pink Champagne Sorbetto**  
*white chocolate lace*

**Orange Pineapple Sorbetto**  
*orange supreme*

**Wild Berry Sorbetto**  
*raspberry snow*

**Lemoncello Sorbetto**  
*candied citron*

**Pina Colada Sorbetto**  
*pineapple chip*

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## **Reception Entrées**

*Entrees Served with Seasonal Selection of Fresh Vegetables and Starch, Unless Otherwise Specified  
Please Select One Entrée To Be Served*

### **Stuffed French Cut Chicken Breast**

*spinach and peppers, exotic mushroom and pesto crema  
\$75.00 Per Person*

### **Roulade of Chicken with Pine Nuts, Arugula and Prosciutto**

*thyme scented rice, sauce chausser  
\$75.00 Per Person*

### **Natural Chicken Breast with Olives, Capers and Tomatoes**

*limón cello sauce, wild rice risotto  
\$75.00 Per Person*

### **Fennel Dusted Salmon with Exotic Mushrooms**

*broccolini, grilled polenta champagne cream  
\$77.00 Per Person*

### **Pan Roasted Local Swordfish Mignon**

*braised swiss chard, roasted tomato nage  
\$79.00 Per Person*

### **Crab Crusted Grouper**

*fingerling potatoes, zucchini pomodoro, citrus buerre blanc  
\$89.00 Per Person*

### **Tuscan Spiced Prime Rib of Beef**

*fingerling potatoes, natural jus, horseradish creme  
\$89.00 Per Person*

### **Grilled Filet Mignon**

*cabernet and black pepper butter, truffle demi glace  
\$99.00 Per Person*

### **Mustard and Herb Crusted Rack of Lamb**

*dauphine potatoes, lamb jus, minted oil  
\$99.00 Per Person*

### **Roasted Maine Lobster Tail**

*grilled asparagus, meyer lemon anglaise  
M.P.*

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## **Romantic Entree Duets**

*Duets Served with Seasonal Selection of Fresh Vegetables and Starch, Unless Otherwise Specified  
Please Select One Entrée To Be Served*

**Grilled Atlantic Salmon & Herb Roasted Chicken**  
*crisp portobello mushroom, sauce chivry, fregola pasta,  
roasted tomato coulis*  
\$95.00 Per Person

**Grilled Chicken Breast & Rosemary Skewered Jumbo Shrimp**  
*sauce provencal, chive risotto, citrus emulsion*  
\$99.00 Per Person

**Filet Mignon & Atlantic Salmon**  
*peppercorn sauce, crab hollandaise*  
\$105.00 Per Person

**Filet Mignon & Stuffed Chicken Roulade**  
*shallot and port reduction, basil butter*  
\$105.00 Per Person

**Filet Mignon & Crab Stuffed Jumbo Prawns**  
*cabernet reduction, chinata cream*  
\$110.00 Per Person

**Filet Mignon & Maine Lobster Tail**  
*grilled vegetable bouquet, veal reduction, lobster butter*  
M.P.

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## **Celebration Desserts**

*Please Select One Dessert to be Served*

**Trio of Seasonal Sorbets**  
*fresh berries, gauphrette cookie*

**Chocolate Gateau**  
*frangelico anglaise, berry coulis*

**Petite Tira Mi Su**  
*espresso soaked lady fingers, sweetened marscapone, mocha crema*

**Key Lime Tarte**  
*pate sucee, tropical fruit compote, mint syrup*

**Almond and Grand Marnier Scented Genoise**  
*tropical fruit compote, Chantilly cream, starfruit*

**Vanilla Poached Pear**  
*white chocolate mousse, shaved chocolate, port syrup*

**Celebration Dessert Trio**  
*chocolate laced strawberry, fresh baked biscotti, hazelnut truffles*

**Fresh Berries in Chocolate Dome**  
*sweetened marscapone, gateau, raspberry sauce*

**Vanilla Panna Cotta**  
*cinnamon almonds, amarena cherries*

**“Box of Chocolates”**  
*an array of chocolate delights served in chocolate heart box*  
**\$5.00 Supplemental**

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## **Afternoon Celebration Brunch**

*(Pricing Applicable To Receptions Ending By 2:00 PM)*

### ***One Hour Cocktail Reception***

*(includes one hour open bar, 3 selected hors d'oeuvres and mimosa toast)*

### **Jasmine Brunch**

*Assorted Seasonal Composed Salads*

*Sliced Seasonal Fresh Fruit and Seasonal Berries*

*Seafood Bouillabaisse with Shrimp, Clams, and Fresh Seafood in Saffron Tomato Broth*

*Poached Eggs with Pancetta and Chive Hollandaise*

*Cheese Blintzes with Raspberry compote*

*Smoked Salmon Display with capers, red onions, chopped egg and toast points*

*Grilled Chicken Breast with Roasted Wild Mushrooms and Champagne cream*

*Crispy Lyonnaise Potatoes*

*Dessert Array of Petite Fours, Chocolate Dipped Fruits, Biscotti, and Petite Indulgences*

*Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea*

***\$59.95 Per Person***

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## **Intimate Afternoon & Evening Buffets**

*(Luncheon and Dinner Reception Events)*

### ***One Hour Cocktail Reception***

*(Elegant Buffets include one hour open bar, 5 selected hors d'oeuvres and champagne toast)*

### **Violet Reception Buffet**

*Vegetable Minestrone with Parmesan*

*Hearts of Romaine with Shaved Parmesan, Focaccia Croutons, and Caesar Dressing*

*Shrimp and White Bean Salad with Roasted Tomato Dressing*

*Tomato & mozzarella Caprese with fresh basil & balsamic reduction*

*Dauphine Potatoes with Scallions and Leeks*

*Seasonal Vegetable Mélange*

*Pan Roasted Chicken Roulade with Goat Cheese, Portobello Cream*

*Rock Crab Crusted Grouper, Shellfish Anglaise*

*Brigole of Filet Mignon Stuffed with Wild Mushrooms and Asparagus,*

*Port Veal Reduction*

*Freshly Baked Bread and Butter*

*Dessert Array of Petite Fours, Chocolate Dipped Fruits, Biscotti, and Petite Indulgences*

*Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea*

***\$79.95 Per Person***

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**Lavender Reception Buffet**

*Exotic Mushroom Soup with Sherry*

*Crisp Spinach Salad with Calamata Olives, Pancetta, Tomato Relish, Sherry Vinaigrette*

*Imagine Salad with Crisp Fennel, French beans, orange segments and fontina cheese*

*Cold Poached Salmon with Lemon, and Dill Sauce*

*Braised Chicken "Osso Bucco" Polenta Cakes, Orange & Rosemary Jus*

*Maryland Style Crab Croquettes with Lobster Sauce & Basil*

*Grilled Lamb Chops, Herb Gremolata, Mustard Sauce*

*Grilled Seasonal Vegetable Array*

*Mushroom and Parmesan Cheese Duchess Potatoes*

*Freshly Baked Bread and Butter*

*Dessert Array of Petite Fours, Chocolate Dipped Fruits, Biscotti, and Petite Indulgences*

*Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea*

**\$89.95 Per Person**

**Birds of Paradise Reception Buffet**

*Cognac Lobster Bisque*

*Baby Romaine Lettuce with Herb Dressing,*

*Gorgonzola Cheese, Crystalized Walnuts and Fresh Strawberries*

*Grilled Pineapple Salad with Grapes, Almonds, and Watercress*

*Seafood Ceviche "Martinis" Gazpacho Vinaigrette*

*Ratatouille Skewers of Grilled Seasonal Vegetables*

*Potato Croquettes with Asiago Cheese*

*Lobster and Crab Strudel, Lemon & Chive Anglaise*

*Balsamic & Honey Laquered Duck Breast with Fig and Chestnut Bread Pudding*

*Tournedos of Filet Mignon with Caramelized Cipollini Onion, Truffle Sauce*

*Freshly Baked Bread and Butter*

*Pastry Chef's Seasonal Expression of Tartlets and Petite Fours*

*Chocolate Grand Marnier Strawberries, Petite Indulgences*

*Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea*

**\$99.95 Per Person**

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### **Lilac Progressive Buffet**

*Seasonal Melon and Parma Prosciutto with Aged Balsamic Syrup*

*Marinated Steamed Shrimp on Crushed Ice*

*Grilled Asparagus Salad with Parmesan Cheese, Tomato Relish and Truffle Oil*

*Composed Chicken Chop Salad in Petite Boxes*

*Steamed Atlantic Salmon & Smoked Fish Display with Appropriate Garniture*

*Seasonal Fresh Fruits and Imported & Domestic Cheeses,*

*Served with Crusted Baguettes and Water Crackers*

*Roulade of Beef with Boursin Cheese and Grilled Asparagus*

*Pepper Seared Tuna on Fried Plantain with Mango Chutney*

*Smoked Duck Spring Rolls, Hoisin Dipping Sauce*

*Potato Cakes with Crème Fraiche and Wasabi Tobiko*

*Grilled Polenta and Grilled Local Vegetables with Exotic Mushroom Boudin*

*Assorted Petite Fours, and Profiteroles with Seasonal Berry Trifle*

*Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea*

**105.95 Per Person**

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### **Intimate Enhancements**

*These Enhancements May Be Added to Your Reception at the Price Listed Below*

#### **Displays**

**Baked Brie En Croute**  
*wrapped in puff pastry served with apples,  
almonds and sliced baguette*  
\$7 per person

**Chili Salsa con Queso**  
*warm chili cheese dip with  
tortilla chips and lavosh*  
\$6 per person

**Fresh Marinated Vegetable Display**  
*herb ranch and red pepper aioli*  
\$6 per person

**Seasonal Fresh Fruit Arrangement**  
*with chilled mango yogurt dipping sauce*  
\$6 per person

**Assorted and Domestic Cheese**  
*with sliced baguette and crackers*  
\$8 per person

**Kobe Beef Sliders**  
*baby kobe beef burgers with  
assorted toppings and sauces*  
\$9 per person

**Wings & Things**  
*crispy buffalo and teriyaki style wings  
with ranch dressing, celery and carrots*  
\$8 per person

**Spinach and Artichoke Dip**  
*sliced baguette and flat bread*  
\$6 per person

**Warm Rock Crab Dip**  
*sliced baguette and flatbread*  
\$7 per person

**Classic Five Cheese Fondue**  
*artesian breads and crackers*  
\$6 per person

#### **Chilled**

**Hand Tossed Caesar Salad**  
*baby romaine lettuce, caesar vinaigrette,  
parmesan cheese and focaccia croutons*  
\$6 per person

**Bruschetta Toscana**  
*toasted focaccia bread with garlic ,  
olive oil, tapenade, fresh tomato relish*  
\$6 per person

**Mediterranean Display**  
*mini cured meat and cheese panini,  
grilled vegetables, assorted mushrooms,  
peppers and olives, feta cheese,  
muffaletta, hummus pita points,  
lavosh and assorted crackers*  
\$11 per person

**Chilled Seafood Bar**  
*jumbo shrimp, gulf oysters, crab claws  
spicy tomato cocktail sauce,  
pepper mignonette, fresh lemon & lime*  
\$19 per person

**Sushi Array**  
*hand rolled sushi to include california rolls,  
spicy tuna, smoked salmon rolls, smoked eel  
and vegetable rolls, nigiri style sushi, wasabi,  
pickled ginger and soy sauce*  
\$12 per person

**Mini Main Lobster Rolls**  
*fresh lobster salad in slipper buns*  
\$9 per person

**Antipasto Classico**  
*imported meats & cheeses, marinated and  
grilled vegetables, calamata olives, fresh  
mozzarella, sliced tomatoes and basil oil*  
\$11 per person

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## **More Intimate Enhancements**

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### **Attended Interactive Stations**

*Attendant Fee \$75.00 Per Station*

#### **Carved To Order**

**Whole Roasted Salmon en Croute**  
*with crab, arugula and champagne sauce*  
\$10 per person

**Jerk Seasoned Pork Loin**  
*tropical chutney, mango bbq sauce*  
\$8 per person

**Spice Rubbed Beef Tenderloin**  
*chili demi-glace and french baguettes*  
\$12 per person

**orcini and Truffle Rubbed Beef Strip Loin**  
*red wine bordelaise and rolls*  
\$10 per person

**Clove Studded Baked Ham**  
*bone in served with dijon mustard,  
mayonnaise, rye and soft rolls*  
\$6 per person

**Fennel and Apple Roasted Turkey**  
*with mayonnaise, dijon mustard,  
cranberry relish and soft rolls*  
\$7 per person

**Garlic & Oregano Roasted Leg of Lamb**  
*thyme & juniper berry jus with soft rolls*  
\$10 per person

#### **Culinary Presentations**

**Louisiana Jambalaya**  
*chicken, shrimp, Andouille sausage, okra,  
leeks with creole sauce and dirty rice*  
\$12 per person

**Tuscan Style Pasta**  
*cheese tortellini and penne pasta, garlic,  
olive oil, parmesan cheese, diced tomatoes,  
mushrooms, asparagus tips with cheese sauce  
and basil pomodoro & soft bread sticks*  
\$12 per person

**Seafood Scampi**  
*prawns and sea scallops with scallions,  
tomatoes, garlic white wine and fresh herbs*  
\$13 per person

**Far East Dim Sum**  
*pork pot stickers with ginger scallion sauce,  
beef and chicken satay with peanut sauce,  
crisp spring rolls with sweet chili sauce,  
chicken shumai*  
\$13 per person

**Risotto Milano**  
*italian arborio rice with:  
roasted mushrooms, italian sausage,  
rock shrimp, scallions, prosciutto,  
tomato concasse, fresh herbs*  
\$11 per person

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## **Intimate Dessert Enhancements**

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### **Dessert Presentations**

#### **Warm Chocolate Fondue**

*with fresh fruit & pound cake  
\$8 per person*

#### **Mini Dessert Shooters**

*chefs assortment of petite dessert shots  
in a variety of seasonal flavors  
\$9 per person*

#### **Chocolate Dipped Fruits and Cookies**

*fresh and preserved fruits, biscotti and  
shortbread cookies  
\$8 per person*

#### **Imagine Dessert Array**

*assorted mini pastries, petite fours,  
mini cupcakes and tartlets  
\$10 per person*

#### **Chocolate, Chocolate, Chocolate**

*chocolate truffles, fudge brownies & blondies  
mini chocolate cakes, marbled chocolate  
parfaits, chocolate robed berry display  
\$12 per person*

#### **Bananas Foster Flambé**

*sauteed bananas, cinnamon, rum,  
brown sugar, with vanilla bean ice cream  
\$10 per person  
(attendant required \$75)*

### **Celebration Ice Carvings and Bars**

*Elegant Wedding Ice Carvings and Ice Bars are available starting at  
\$600.00 per block and can be custom tailored to your wedding theme.  
See your wedding coordinator for more information*

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