

Weddings at the Westin Tampa Harbour Island

The Westin Tampa Harbour Island takes pride in creating romantic and elegant weddings. Our packages will help you create a tailored experience for your family and friends to create memories that last a lifetime.

All Wedding Packages Include:

- Complimentary Deluxe Guestroom & Parking for the Couple on their Wedding Night
- Celebrate your One Year Anniversary with a Complimentary night on us – Accommodations are based upon Availability.
- Earn 1 Starpoint for every \$1 contracted for your event
- A custom Website where your guests can book rooms and you can monitor RSVP's
- Guest Tables, Chairs, Bars & Cocktail Rounds
- White or Black Floor-Length Table Linens with White Dinner Napkins
- China, Silverware & Glassware
- Hurricane Globes with Tile Mirror & Votive Candles for each table
- Hotel selection of Chair Covers & Sash
- Dance Floor
- Draped Tables for Cake, Gifts, Guestbook and DJ

A list of preferred vendors is available for:

Wedding Coordinators	Décor, Lounge & Miscellaneous
Entertainment & DJ's	Photographers/Videographers
Florists	Officiates
Wedding Cakes & Sweets	

**All packages feature a five hour reception beginning with
A one hour cocktail reception followed by four hours of dining and dancing.**

Familiar brand liquors consisting of Smirnoff Vodka, Absolute Mandarin, Beefeater Gin, Bacardi Superior Rum, Jim Beam Bourbon, J&B Scotch, Sauza Gold Tequila, E&J Gallo Brandy, Canadian Club Whiskey, Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Heineken, Amstel Light, Budweiser, Coors Light, Assorted Mixers, Juices, Sodas and Bottled Water

Cocktail Reception

Your choice of three butler passed Hors d'oeuvres as noted per package

Choice of two display presentations as noted per package

Champagne Toast

Salad

Choice of Two Entrées or Buffet Selection

Bartender Fee Included

Packages

Plan your day around one of the following enticing packages, or create your own custom package with your catering manager to meet all your desires.

The Riverwalk Wedding Package

\$120.00++ per person

International and Domestic Cheeses garnished with Fresh Fruit and Assorted Gourmet Crackers

Vegetable Crudités with Bleu Cheese and Ranch dipping sauces

Choice of Three Butler Passed Hors d' Oeuvres

Smoked Salmon Pinwheel

Parmesan Crusted Artichoke

Chicken Spring Rolls

Assorted Mini Quiche

Franks in puff pastry with spicy mustard

Mushrooms Stuffed with Sausage

Coconut Chicken with Horseradish Glaze

Tomato Bruschetta with fresh basil, garlic and virgin olive oil



++ All Pricing Subject to a 23% Service Fee and 7% Sales Tax



Choice of One Salad

Spinach Salad with fried onion rings, spicy pecans and Bacon Vinaigrette

Classic Caesar with focaccia croutons, shredded parmesan cheese and Caesar dressing

Baby Field Greens Salad with julienne carrots, cucumbers, tear drop tomatoes and balsamic vinaigrette

Choice of Two Entrées

Sliced Herb Tenderloin of Beef

Filet of Salmon served with a sun dried tomato butter sauce

Grilled Mahi Mahi topped with sun dried tomatoes and a mango salsa with a light lemon sauce

Chicken Mediterranean topped with sun dried tomato pesto, roasted red & yellow peppers and melted mozzarella cheese

Chicken Rosemary served with red currant glaze

Chicken Wellington with mushroom duxelles wrapped in puff pastry

All Entrées are served with a choice of Yukon Gold mashed potatoes or Roasted Rosemary Red Potatoes and Seasonal Vegetables

Fresh Warm Rolls with Butter

Fresh Brewed Starbucks Regular & Decaf Coffee, Iced Tea



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Harbour View Wedding Package

\$132.00++ per person

Choice of Two Displays

International & Domestic Cheeses garnished with Fresh Fruit and
assorted Gourmet Crackers

Vegetable Crudités with Bleu Cheese & Ranch Dipping Sauces

Grilled Vegetables drizzled with balsamic vinaigrette dressing

Choice of Three Butler Passed Hors d' Oeuvres

Mushrooms Stuffed with Spinach & Artichokes

Sesame Chicken with soy sauce glaze

Tomato Bruschetta with fresh basil, garlic and virgin olive oil

Beef Sate with peanut sauce

Prosciutto & Melon

Belgium Endive with crab mousse

Genoa Salami with Dijon cream

Mini Beef Wellington

Chicken Salad on Crostini

Choice of One Salad

Spinach Salad with fried onion rings, spicy pecans, bacon vinaigrette

Spring Salad with field greens, toasted sunflower seeds, fresh sliced mango, cranberries, tear
drop tomatoes, herbed goat cheese with a fresh berry vinaigrette

The Wedge with iceberg lettuce, tomato concasse, bacon, purple onion
and bleu cheese dressing

The Greek with Romaine leaves, roasted peppers, tomatoes, onions, kalamata olives, feta
cheese and Greek dressing

Choice of Two Entrees

Petite Filet Mignon & Chicken Cardinale duo with Bordelaise sauce and Cardinale sauce

Grilled Breast of Chicken & Pan Seared Petite Salmon Filet duo with saffron
red pepper sauce

++All Pricing Subject to a 23% Service Fee and 7% Sales Tax

Entrée's Continued

Seared New York Strip Sirloin topped with Maitre'd butter and onion frits

Garlic Rubbed Roasted Prime Rib of Beef with natural au jus

Chicken Marsala in a crimini mushroom marsala sauce

Chicken En Croute filled with spinach, boursin cheese, exotic mushrooms wrapped in a puff pastry with a lemon thyme beurre blanc sauce

Florida Gulf Coast Grouper pan seared with a lemon chardonnay sauce

Filet of Salmon grilled and served with a sun-dried tomato butter sauce

All Entrée's are served with a choice of Yukon Gold mashed potatoes or Roasted Rosemary Red Potatoes and Seasonal Vegetables

Fresh Warm Rolls and Butter

Fresh brewed Starbucks regular and decaf coffee, iced tea

++All Pricing Subject to a 23% service fee and 7% Sales Tax



Only the Best Wedding package

\$139.00++ per person

Choice of Two Displays

International & Domestic cheeses garnished with fresh fruit and assorted gourmet crackers
Vegetable crudité's with bleu cheese and ranch dipping sauces
Grilled Vegetables drizzled with balsamic vinaigrette dressing
Fresh Seasonal Fruits & Berries

Choice of Three Butler Passed Hors d'Oeuvres

Crab in Mini Pastry Shells
Lobster Medallions
Coconut Shrimp
Beef Sate with peanut sauce
Tomato Basil Bruschetta
Strawberries stuffed with brie and walnuts
Scallops wrapped in Bacon
Smoked Chicken and Cheese Quesadilla
Spanakopita stuffed with spinach and feta cheese
Spicy Beef Empanadas
Skewered Jerk Chicken

Choice of one salad

The Wedge with Iceberg lettuce, bacon, tomato concasse and bleu cheese dressing
Florida Sunshine Salad with hearts of palm, bibb lettuce, mandarin oranges, sliced mango, cranberries, toasted almonds, tomato wedges and cucumbers in a berry vinaigrette

Tomato and mozzarella salad with ripened tomatoes, fresh mozzarella cheese slices and Italian herbs drizzled with balsamic vinaigrette

The Greek with Romaine leaves, roasted peppers, tomatoes, onions, kalamata olives, feta cheese and Greek dressing



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Choice of Two Entrées

Petite Filet Mignon and Crab Stuffed Shrimp duo with a roasted shallot sauce and lemon beurre blanc

Petite Filet Mignon and Grilled Breast of Chicken duo with a forest mushroom sauce and a guava rum reduction sauce

Grilled Breast of Chicken and Pan Seared Petite Salmon Filet duo with a saffron red pepper sauce

Twin Medallions of Beef Tenderloin with a cabernet roasted shallot sauce

12oz Grilled NY Strip with herbed butter and topped with onion strings

Pan Seared Halibut topped with a mango lime salsa

Chicken Oscar topped with lump crabmeat and a béarnaise sauce

All Entrées are served with a choice of Yukon Gold mashed potatoes or Roasted Rosemary Red Potatoes and Seasonal Vegetables

Warm Fresh Baked Rolls and Butter

Fresh brewed Starbucks regular, decaf coffee and iced tea

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The Westin Wedding Buffet Package

\$134.00++ per person

Buffet for guest list of 40 people and above

Choice of Two Displays

International & Domestic Cheeses garnished with Fresh Fruit and assorted Gourmet Crackers

Vegetable Crudités with Bleu Cheese & Ranch Dipping Sauces

Grilled Vegetables drizzled with balsamic vinaigrette dressing

Choice of Three Butler Passed Hors d' Oeuvres

Red and Yellow Tomato Bruschetta with fresh basil

Spanakopita stuffed with spinach and feta cheese

Coconut Chicken with horseradish sauce

Franks in puff pastry with spicy mustard

Chicken Spring Rolls

Assorted Mini Quiches

Mushrooms stuffed with sausage

Chicken salad on toast points

Lavosh Pinwheels

Mini Beef Wellington

Carving Station

Rosemary and Garlic rubbed Prime Rib with horseradish sauce and silver dollar rolls

*** carving chef attendant required at \$95+ + ***

One selection of a Chicken Entree

Chicken Saltimbocca with sage, prosciutto, provolone and a demi glaze

Basil Chicken with toasted pine nuts, parmesan cheese and red pepper beurre blanc

Chicken Piccata with capers, lemon and a white wine cream sauce

Key Lime Chicken marinated in cilantro, olive oil and lime

Sautéed Chicken with portobello mushroom ragout and burgundy reduction

One selection of a Seafood Entree

Grilled Salmon topped with maple bourbon glaze

Seared Salmon with dill cream sauce

Pan seared gulf coast grouper spiced with saffron beurre blanc

Mahi Mahi with papaya, mango and cilantro salsa

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Choice of Two Side Items

Wild Rice Pilaf
Roasted Rosemary Potatoes
Saffron Rice with young peas
Red Bliss Garlic Mashed Potatoes

Chef's Choice of Seasonal Vegetables

International Coffee Station

Starbucks regular and decaf coffee and assorted hot teas

❖ **Wedding cake is not included in packages, complimentary cake cutting will be provided.**

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Wedding Ceremony

At the Westin Tampa Harbour Island, your wedding day will be a graceful entrance into your future together. With spectacular sunsets, the option of an indoor or outdoor ceremony and with a beautiful Tampa Bay backdrop, you can create a magical wedding you will treasure forever.

Our Ceremony Package includes:

Outdoor garden and waterfront space with indoor space available for inclement weather.

White folding chairs

Choice of arch

Choice of decorative floral arrangement or flowing linens

Officiate with microphone and ceremony music

Rehearsal – day prior to event

Guest list of under 100 ppl	\$1295.00++
Guest list of 100-200 ppl	\$1395.00++
Guest of 200 and above	\$1495.00++

All pricing subject to a 23% service fee & 7% sales tax



Contact your Wedding Specialist:

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