



ELEGANT WEDDINGS



The Westgate Hotel



Congratulations on your recent engagement!

At The Westgate Hotel, we are dedicated to making your dreams become reality. Whether you're seeking a memorable event shared with many friends and family or a more intimate affair, our dedicated professionals are excited to create a flawless, unforgettable occasion for you.

Executive Chef Fabrice Hardel and his culinary team will astound you with gracious service and delectable cuisine.

Let us pamper you with elegance and luxury by creating a day to be enjoyed and remembered for many years to come.

Sincerest regards,

Richard W. Cox
General Manager

WESTGATE
Weddings



Timeless Elegance

The Westgate offers a unique venue for that memorable occasion.
Our wedding planners are pleased to design a flawless event customized to your dreams.

WEDDING COORDINATOR: 619.557.3722

Westgate Weddings

ALL WEDDING PACKAGES INCLUDE:

TASTING MENU

BRIDAL SUITE

CHAMPAGNE & CHOCOLATE COVERED STRAWBERRIES

MIDNIGHT MEAL FOR BRIDE & GROOM

BREAKFAST IN BED

ROOM RENTAL FOR RECEPTION WAIVED

LINENS & CHAIR COVERS

NO SET-UP FEE

OVERNIGHT VALET PARKING

IN ADDITION WE OFFER:

SPECIAL ROOM RATES FOR YOUR WEDDING GUESTS

SUNDAY BRUNCH PRICES FOR THE BRIDAL PARTY

PARKING RATES FOR YOUR GUESTS

PACKAGES



Le Baroque

THREE BUTLER PASSED HORS D'OEUVRES
HOUSE CHAMPAGNE, CHAMPAGNE TOAST
HOUSE CHARDONNAY & CABERNET SAUVIGNON, SERVED WITH DINNER
THREE COURSE MENU

MENU SUGGESTION

ONE

ACORN SQUASH VELOUTE

Honey Cured Bacon, Parsley Croutons and Purple Potato Chips

ATLANTIC SALMON, ALBA WHITE TRUFFLE CUSTARD
Braised White Asparagus, Snow Peas and Noilly Pratt Emulsion

COCO PASSION FRUIT

Coconut & White Chocolate Mousse, Passion Fruit Curd
Tropical Fruit Salad and Guava Sorbet

MENU SUGGESTION

TWO

ALASKAN KING CRAB & BURGUNDY BLACK TRUFFLE CHOWDER
Baked in Puff Pastry

12OZ NEW YORK

Green Asparagus Spears, Baby Carrots, Shallots Confit in Burgundy

SACHER

Layers of Chocolate Cake and Orange Marmalade
with Chocolate Mousse And Bailey's Ice Cream

\$105 PER PERSON*

*TAX / GRATUITY ADDITIONAL | SUBJECT TO CHANGE / AVAILABILITY

PACKAGES



Le Classique

THREE BUTLER PASSED HORS D'OEUVRES
ONE HOUR HOSTED PREMIUM BAR
CHAMPAGNE TOAST
CHARDONNAY & CABERNET SAUVIGNON, SERVED WITH DINNER
FOUR COURSE MENU

MENU SUGGESTION

BAJA PRAWN COCKTAIL
English Cucumber, Hearts of Palm, Avocado and Chipotle Cocktail Sauce

SWEET YELLOW CORN RAVIOLIS & DUCK BREAST SATAY
Acorn Squash Confit, Baby Shiitake Mushroom Velouté and Peanut Emulsion

MISO GLAZED THAI SNAPPER
Crispy Tofu, Maitake Mushroom
Pineapple and Kiwi Salsa, Yuzu Lime Beurre Blanc

WARM PEACH TART TATIN
With Basil Ice Cream and Orange Tuile

\$135 PER PERSON*

*TAX / GRATUITY ADDITIONAL | SUBJECT TO CHANGE / AVAILABILITY

PACKAGES



Le Majestique

FOUR BUTLER PASSED HORS D'OEUVRES
ONE HOUR HOSTED DELUXE BAR
CHAMPAGNE TOAST MOET & CHANDON
CHARDONNAY & CABERNET SAUVIGNON, SERVED WITH DINNER
FIVE COURSE MENU

MENU SUGGESTION

CURRIED AHI TUNA SASHIMI, MANGO & PAPAYA TARTAR
Green Tea Panna Cotta, Petite Asian Salad and Tamarind Vinaigrette

ROASTED CALIFORNIA SQUAB BREAST & TRUFFLE JUS
Granny Smith Apple Tatin, Chestnut Mousseline, Black Mission Fig and Elderberry

MOET & CHANDON CHAMPAGNE GRANITE
Raspberry Geleé

VEAL TENDERLOIN & BRAISED CHEEKS
Ricotta Cheese Gnocchis, Kalamata Olive,
Celery Root and Oregano Jus

CARAMEL & DARK CHOCOLATE PYRAMID ON CRISPY HAZELNUT
White Chocolate and Hazelnut Ice Cream

\$155 PER PERSON*

*TAX / GRATUITY ADDITIONAL | SUBJECT TO CHANGE / AVAILABILITY

CUISINE OPTIONS

BUTLER PASSED HORS D'OEUVRES COLD

SEARED AHI TUNA, WASABI AIOLI & MANGO CHUTNEY

SMOKED DUCK BREAST PROSCIUTTO, WHOLE GRAIN MUSTARD, SHALLOT JAM

BLACK TIGER SHRIMP, CUCUMBER, CILANTRO CREAM CHEESE

AHI TUNA TARTAR, AVOCADO MOUSSE, CUMIN POTATO TUILE

BEEF CARPACCIO, PARMESANO REGGIANO & PESTO

SMOKED SALMON CORNET FILLED WITH CAPER CREAM CHEESE ON MULTI GRAIN TOAST

MAINE LOBSTER MEDALLION, KALAMATA OLIVE TAPENADE, WHITE ANCHOVY

KING CRAB LEG, SAFFRON AIOLI, PEPPERCRESS, OVEN ROASTED CHERRY TOMATO

LONGAZINA SPANISH SAUSAGE & TOMATO BRUSCHETTA

DOMESTIC CAVIAR, SOUR CREAM, CHIVE ON BLINI

TEMPURA PHILADELPHIA ROLL, CREAM CHEESE, CUCUMBER, SALMON & SALMON ROE

PANCETTA WRAPPED BLACK MISSION FIG WITH STILTON & PECAN NUT

GOAT CHEESE CROSTINI WITH SUN DRIED TOMATO & BASIL

QUAIL EGGS MIMOSA WITH DOMESTIC CAVIAR & CHIVE

SHOOTERS

CHILLED TOMATO GAZPACHO & MANCHEGO CHEESE

OYSTER BLOODY MARY WITH GREY GOOSE VODKA & CELERY

DAY BOAT SEA SCALLOP CEVICHE, CORIANDER SEED, AVOCADO, PATRON GOLD TEQUILA

CHILLED MELON SOUP, MINT, SANDEMAN PORT WINE

SMOKED SALMON TARTAR, CUCUMBER, FENNEL, DILL FOAM

CUISINE OPTIONS

BUTLER PASSED HORS D'OEUVRES HOT

GRILLED DAY BOAT SCALLOP WRAPPED IN HONEY CURED BACON

MINI BRIE & CANDIED WALNUT EN CROUTE

BAKED ARTICHOKE HEART, CREAM CHEESE & PARMESAN REGGIANO

THAI CURRY LOBSTER BISQUE EN DOME

SCRAMBLED EGG & HACKLEBACK CAVIAR SERVED IN SHELL

DUNGENESS MINI CRAB CAKE WITH PAPAYA & CHIVE CHUTNEY

MINI BEEF WELLINGTON WITH FOIE GRAS & WILD MUSHROOM MOUSSE

SPANAKOPITA, BABY SPINACH & FETA CHEESE WRAPPED IN FILO

LAMB & CUMIN SPICED TURNOVER WITH FAVA BEAN & SWEET PEAS

CHICKEN OR VEGETABLE POT STICKERS WITH PLUM SAUCE

SESAME SEED CRUSTED CHICKEN OR BEEF SATAY WITH PEANUT SAUCE

LOLLY POP LAMB CHOP, MINT & BALSAMIC VINEGAR REDUCTION

AHI TUNA SLIDER, WASABI AIOLI, SESAME SEED BUN

LOBSTER & MACADAMIA NUT SPRING ROLL WITH SWEET & SOUR SAUCE

BRAISED KOBE SHORT RIB, MAITAKE MUSHROOM & CIPPOLINI ONION BEIGNET

CRAB WONTON, DUNGENESS CRAB MEAT, GREEN & RED ONION

BURGUNDY ESCARGOT, ENDIVE, BRIE CHEESE, GARLIC CREAM & PARSLEY OIL

CUISINE OPTIONS

PLATED DINNER

STARTERS

COLD

CURRIED AHI TUNA SASHIMI, MANGO & PAPAYA TARTAR
Green Tea Panna Cotta, Petite Asian Salad and Tamarind Vinaigrette

BAJA PRAWN COCKTAIL

English Cucumber, Heart of Palm, Avocado and Chipotle Cocktail Sauce

HUDSON VALLEY DUCK PROSCIUTTO

Caramelized Asian Pear, Balsamic Reduction and Persimmon Shooter

CALIFORNIA QUAIL & BABY ROCKET

Porcini Mushroom, Hazelnut, Goat Cheese and Peanut Sauce

HOUSE SMOKED SALMON & HACKLEBACK CAVIAR

Curried Avocado Coulis, Parmesano Reggiano Chip, Micro Mitzuna

MAINE LOBSTER TAIL, SAFFRON TOMATO GELÉE

Bean Sprout, Spring Onion, Shredded Coconut and Sesame Dressing

DAY BOAT SEA SCALLOP

Sorrel, Plantain & Avocado Mousse, Gooseberries, Pomegranate Coulis and Micro Cilantro

CUISINE OPTIONS

PLATED DINNER

STARTERS

HOT

DAY BOAT SEA SCALLOP, WATERCRESS RISOTTO
Spring Onion, Fried Cherry Tomato and Smoked Tomato Coulis

WARM ASPARAGUS SALAD & KING CRAB LEG

Chanterelle Mushroom, Shaved Parmesano Reggiano and Lemon Sabayon

ROASTED CALIFORNIA SQUAB BREAST & TRUFFLE JUS

Granny Smith Apple Tatin, Chestnut Mousseline, Black Mission Fig and Elderberry

ALASKAN KING CRAB CAKE, SAFFRON LEEK FONDUE

Lobster Coulis and Lemon Grass Cappuccino

SWEET YELLOW CORN RAVIOLIS & DUCK BREAST SATAY

Acorn Squash Confit, Baby Shiitake Mushroom Velouté and Peanut Emulsion

MAINE LOBSTER TAIL, CUMIN & STAR ANISE BOUILLON

Shaved Fennel, Baby Eggplant, Tomato Fondue and Sea Bean

ALASKAN HALIBUT CHEEKS

Sun Dried Tomato, Ricotta Cheese Gnocchis and Baby Spinach

From April to October

CUISINE OPTIONS

PLATED DINNER SOUP

ALASKAN KING CRAB & BURGUNDY BLACK TRUFFLE CHOWDER
Baked in Puff Pastry

BONITO BROTH
Manila Clams, Shrimp, Tofu, Spring Onion, and Grated Ginger

THAI CURRY LOBSTER BISQUE
Lemon Grass Foam and Lobster Spring Roll

SWEET YELLOW CORN VELOUTÉ
Braised Kobe Short Ribs and Shallot Jam

ACORN SQUASH VELOUTÉ
Honey Cured Bacon, Parsley Croutons and Purple Potato Chips

OX TAIL CONSOMMÉ
Shaved Summer Truffle, Quail Egg and Pearl Vegetables

CREAMY GREEN ASPARAGUS SOUP
White Asparagus Foam and Saffron Crab Salad

WILD MUSHROOM VELOUTÉ
Hudson Valley Foie Gras Mousse and Parmesano Reggiano Puff

CUISINE OPTIONS

PLATED DINNER SALADS

THE WESTGATE SALAD
Braised Red and Green Pears, Belgian Endive, Roquefort Cheese and Balsamic Dressing,
Candied Walnuts

CAESAR SALAD
Baby Romaine Hearts, Sourdough Garlic Croutons and Parmesano Reggiano Chip

WATERCRESS & BABY FRISÉE
Asian Pear, Thai Basil, Hearts of Palm, Smoked Salmon, Sesame Seed and Key Lime

THAI CHILE MARINATED CUCUMBER
Romaine Hearts, Bean Sprouts, Mint, Mango and Peanut Vinaigrette

BABY ARUGULA, AMARANTH & DUCK PROSCIUTTO
Black Mission Fig, Portobello Mushrooms, Hazelnut and Blackcurrant Reduction

BAKED GOAT CHEESE & CRISPY PANCETTA
Baby Red Oak and Mache, Macadamia Nuts, Grapes, Aged Balsamic Vinegar

VINE RIPENED TOMATOES & MOZZARELLA DI BUFFALO
Baby Greens, Shaved Parmesano Reggiano and Pesto

BABY GREENS & PROSCIUTTO DI PARMA
Artichoke Hearts, Citrus Segments, Cherry Tomatoes, Candied Kumquat

PLATED DINNER SORBETS

MOET & CHANDON CHAMPAGNE GRANITE & RASPBERRY GELEE

GREY GOOSE GRANITE FLAVORED WITH LEMON ZEST & MINT

GREEN APPLE SORBET, APPLE CHIP & CALVADOS

BLOOD ORANGE & CAMPARI SORBET

GREEN TEA & GINJ-SHU SAKE GRANITE

CUISINE OPTIONS

PLATED DINNER ENTRÉES

ATLANTIC SALMON, ALBA WHITE TRUFFLE CUSTARD
Braised White Asparagus, Snow Peas and Noilly Pratt Emulsion

CHILEAN SEA BASS
Napa Cabbage, Hijiki Seaweed, Baby Shiitake Mushroom and
Bok Choy with Ginger and Lemon Grass

AUSTRALIAN BARRAMUNDI
Pesto Risotto, Oven Dried Roma Tomatoes, Spring Onion and Saffron Sauce

MISO GLAZED THAI SNAPPER
Crispy Tofu, Maitake Mushroom, Pineapple and Kiwi Salsa, Yuzu Lime Beurre Blanc

FENNEL CRUSTED ATLANTIC GROUPER
Braised Fennel, Grilled Baby Artichoke, Tomato and Picholine Olive Fondue

ALASKAN HALIBUT
Baby Corn, Wilted Spinach, Roasted Fingerling Potatoes and Pommery Mustard Demi Glace
From April to October

BEEF TENDERLOIN
Truffled Potato Gratin, Haricot Vert and Pancetta Fricassee,
Wild Mushroom and Bordelaise Sauce

BEEF TENDERLOIN WELLINGTON
Glazed Chippolini Onion, Truffled Potato Aligot and Black Truffle Sauce

12 OZ NEW YORK
Green Asparagus Spears, Baby Carrots, Shallots Confit in Burgundy

14 OZ RIB EYE STEAK
Pearl Onion, Cremini Mushrooms, Potato Fondante and Green Peppercorn Sauce

VEAL TENDERLOIN & BRAISED CHEEKS
Ricotta Cheese Gnocchis, Kalamata Olive, Celery Root and Oregano Jus

COLORADO DOUBLE LAMB CHOP
Creamy Mascarpone Polenta, Provencal Style Vegetables and Rosemary Jus

CHICKEN BREAST
Israeli Couscous, Baby Zucchini and Eggplant, Tangerine Cumin and Kumquat Gastrique

CUISINE OPTIONS

PLATED DINNER DESSERT

PHILADELPHIA CARAMEL CHEESECAKE
Graham Cracker and Dulce de Leche Ice Cream

COCO PASSION FRUIT
Coconut and White Chocolate Mousse, Passion Fruit Curd,
Tropical Fruit Salad and Guava Sorbet

TIRAMISU
Mascarpone Mousse and Amaretto Infused Sponge Cake
Served with Amaretto Ice Cream

CARAMEL & DARK CHOCOLATE PYRAMID ON CRISPY HAZELNUT
White Chocolate and Hazelnut Ice Cream

MASCARPONE & RASPBERRY MOUSSE
Almond and Poppy Seed Tuile and Wild Berries Sorbet

CHOCOLATE TRILOGY
White Chocolate Mousse, Dark Chocolate Mousse and Dark Cocoa Biscuit
Valrhona Cocoa Sorbet

THE BOMB
Dark Chocolate Mousse and Marinated Cherries with Crème Brulee

BITTERSWEET WARM MOLTEN CHOCOLATE CAKE
Served with Jack Daniel's Ice Cream

SACHER
Layers of Chocolate Cake and Orange Marmalade with Chocolate Mousse
Bailey's Ice Cream

SUGAR FREE CHOCOLATE TRILOGY
White Chocolate Mousse, Dark Chocolate Mousse and Dark Cocoa Biscuit

WARM PEACH TART TATIN
Basil Ice Cream and Orange Tuile
Only Available Spring and Summer

WARM GRANNY SMITH APPLE TATIN
Caramel Coulis and Calvados Ice Cream
Only Available Fall and Winter

