

WESTIN WEDDINGS



WESTIN[®]
HOTELS & RESORTS



YOUR WEDDING AT THE WESTIN VALENCIA

Fresh welcome flowers, a unique Mediterranean garden, a splendid ballroom especially set up for the occasion and located in one of the city's most famous buildings. Everything is perfect at The Westin Valencia for this unique and very special day...

Our Westin Wedding Specialist will anticipate your needs and offer alternative and original solutions, making you feel stimulated, relaxed and liberated of any worries, so you can enjoy this day and allow your guests to leave revitalized and blissful.

IS THE LITTLE DETAILS THAT MAKE A LASTING IMPRESSION

- Cocktail served at the Mediterranean garden's banqueting 'pergola'.
- Wedding night in one of our rooms with breakfast included and Check/Out time until 3 p.m. (Room subject to availability).
- All items in the menu may be combined to meet our guest's taste. The value of the menu will be quoted based in this selection.
- Special price in DELUXE bedrooms for guests starting at 130€ (VAT and breakfast included).
- Complimentary children menu for children up to 11 years old.
- 3 parking spaces included.
- Personalized printing of the menus and flower decorations for the tables included.
- Tables' protocol inside the function space and in the digital screens located at the space entrance.
- Complimentary tasting menu for 6 persons for functions with over 100 guests, for all events under this number please consult the banqueting responsible.
- Celebrate your first Anniversary at our hotel with a complimentary one night stay with breakfast included (subject to availability).
- Two hour long open bar, 20€ per person (VAT included). Additional hour: 10€ (VAT included) per 50% of the total guests.
- Function space may be used till 04.00 a.m. For functions taking place during the day, please consult the banqueting responsible.
- Organization of Civil Marriages in our Mediterranean garden or in one of our function spaces Price is 590€ (VAT included), also includes flower decorations and the setting of the even.
- 10% discount on banquets taking place Sunday through Thursday (both included), except holidays and holiday eves.
- If you need help looking for a DJ, photography or limousine services, please consult with us.

GENERAL CONDITIONS:

- Benefits are applicable for all banquets with a minimum of 100 attendees.

METHODS OF PAYMENT:

- Deposit upon signature of the contract of 1,500 €
- 90% of the total amount must be settled a month before the event.
- The remaining 10% must be settled the day following the event upon check-out.
- Consult other possibilities with the banqueting responsible.



COCKTAIL

COLD BITES

Gazpacho shot, Sweet melon shot, Strawberry gazpacho shot, *Idiazábal* cheese toast with chutney, Mussel ceviche, Goat cheese sphere with tomato jam, Foie and chocolate bonbon, *Salmorejo* with Iberian shave, Smoked duck ham and pineapple brochette, Feta cheese, cucumber and cherry tomato brochette, Spanish omelet bite with aioli, Smoked salmon and lump roe bite, Soya and ginger marinated tuna, Smoked cod toast with *mujol* roe.

HOT BITES

Squid and prawn brochette, Grouper and macadam Crocanti, Piglet and basil bite, Squid and its ink ball, *Ajillo* shrimp ball bite, Foie and apple crisp “Mascler”, Ceps and Iberian ham crisp “Mascler”, Bacon and date roll, Two shrimp texture brochette, Ham crisp, Crocanti, Sea urchin croquette, Boletus croquette, Wonton pastry with shellfish, Codfish tempura.

Select 8 options to set up your personalized cocktail.

1, 5 units per person and type (Cocktail is included in the menu price).

COCKTAIL OPTIONS

SUSHI

Sushi Buffet: 5,00 per person. **Buffet with Sushi chef, consult with banqueting responsible.*

CHEESE

Cheese Buffet: 4,50 per person

SPANISH HAM CUTTER

Iberian Ham Extremadura: 490 per piece

Iberian Ham 5J Jabugo: 900 per piece

SALMON CUTTER

Norwegian King Salmon with garnishes: 380 per piece

CHOCOLATE FOUNTAIN

Chocolate Fountain: 710 per fountain

**Consult number of attendees per chocolate fountain.*

SHOW COCKTAIL

Cocktail bar: 225 + 4,00

(Choice of Mojitos, Caipirinhas, Bloody Mary or Cosmopolitan)

The elements of the show cocktail will be exposed from the agreed starting time with the arrival of the first guests.

All prices are in euros and VAT is included (10%).



JADE MENU

110

Vacuum comfited monkfish
tail over thick parmentier, sautéed boletus
and caramelized onion

Piglet pallet
over turned zucchini and
glazed shallots in demi-glace sauce

Velvet white chocolate with passion fruit heart
with orange and thyme preserve
or
Wedding Cake

A selection of our wines included

ORQUIDEA MENU

115

Roasted Canadian lobster with
mango chutney with celery and
spring onion dressing with wild rocket lettuce

Milk lamb terrine with potato
and bell pepper gratin, parmesan crisp
and black truffle scented Port sauce

Mascarpone mousse with
Geneva sponge and coffee chocolate cream
or
Wedding Cake

A selection of our wines included

All prices are in euros and VAT is included (10%).



NENUFAR MENU

104

Oven baked turbot over
red shrimp and sake suquet
with potato pearls and nori crisp

Veal tenderloin over
cream pumpkin and boletus timbale
with red wine sauce

Black cream chocolate over
walnut brownie with orange jam and mango coulis
or
Wedding Cake

A selection of our wines included

LOTO MENU

98

Codfish and prawn duet
over glazed onion
with Pedro Ximenez sweet reduction

Honeyed veal
with sweet potato gratin
with artichoke and morel sauce

Chocolate mousse bomb, toffee heart
and black cocoa glace
or
Wedding Cake

A selection of our wines included

All prices are in euros and VAT is included (10%).



MAGNOLIA MENU

100

Foie mi-cuit and sautéed pear bonbon
with artichoke mousse
and Pedro Ximenez reduction

Veal tenderloin
over baked Mediterranean herbs onions
with piquillo pepper preserve

Roasted apple tart tatin
with cinnamon ice cream
or
Wedding Cake

A selection of our wines included

MIMOSA MENU

93

Duck foie micuit
over honey and cinnamon biscuit
with Modena aceto coulis and bitter orange jam

Steamed Sea bass fillet
with basil scented sautéed shitakes,
tirabeque beans and asparagus

Maracuja temptation
with caramel ice cream and its biscuit
or
Wedding Cake

A selection of our wines included

All prices are in euros and VAT is included (10%).



MALVARROSA MENU

91

Seared King prawn, “ajoblanco”
with tomato raff fondue,
black trumpet and pine nut praline

Slow cooked pork cheek
with rissole turned potato
and green asparagus with comfited ceps

Coffee temptation with
caramel mousse and crispy crepe
or
Wedding Cake

A selection of our wines included

MADRESELVA MENU

92

Oven baked Guinea fowl stuffed
with foie and tree nuts over black truffle
scented peppers and zucchinis

Comfited Iceland cod
over sweet potato cream,
roasted baby leek with beurre blanc sauce

Oven baked apple tatin
with cinnamon ice cream
or
Wedding Cake

A selection of our wines included

All prices are in euros and VAT is included (10%).



GARDENIA MENU

90

Sea bream fillet over daikon
and caramelized soya scented onion
with white wine sauce

Grilled Iberian tenderloin
with tomato and roasted zucchini
in red wine sauce

Cream vanilla cylinder
with red fruits and raspberry coulis
or
Wedding Cake

A selection of our wines included

VIOLETA MENU

80

Mediterranean roasted
vegetables timbale with ceps
and confited Rosemary scented tomatoes

Oven baked croaker over
mint flavored pepper shaves and
extra virgin olive oil glazed baby potatoes

Mascarpone mousse with Geneva sponge
and coffee chocolate cream
or
Wedding Cake

A selection of our wines included

All prices are in euros and VAT is included (10%).



VEGETARIAN MENU 1

80

Escalibada cannelloni over
sweet pie and romesco sauce

Polenta pie with roasted vegetables
with parmesan cheese cream and basil

Dessert of your choice

A selection of our wines included

VEGETARIAN MENU 2

80

Roasted vegetables *timbal*
with thyme flavored boletus

Tender wheat Rissoto
with pumpkin and asparagus

Dessert of your choice

A selection of our wines included

CHILDRENS MENU

34

Potato gnocchi with Napolitano sauce
Or

Chicken dumplings with 'pisto'
Or

Roman style squid with salad

Hake filet with spicy fried potatoes
Or

Rice 'Del Senyoret'
Or

Hamburger in sesame bun
Or

Milanese escallops with country wedge potatoes

Assorted ice-creams
or

Chocolate cake
or

Strawberry and pistachio mousse

All prices are in euros and VAT is included (10%).

SET YOUR OWN MENU

Choose your own personalized menu for your event.
Beverage and cocktail service not included.

STARTERS

- Roasted Canadian lobster with mango chutney with celery and spring onion dressing with wild rocket lettuce 42
- Foie mi-cuit and sautéed pear bonbon with artichoke mousse and Pedro Ximenez reduction 29
- Duck foie mi-cuit over honey and cinnamon biscuit with Modena aceto coulis and bitter orange jam 26
- Seared king prawn, 'ajoblanco' with tomato raff fondue, black trumpet and pine nut praline 24
- Norwegian smoked salmon carpaccio over blini and chive flavored cream cheese 21
- Mediterranean roasted vegetables timbale with ceps and comfited Rosemary scented tomatoes 16
- Layers of tomato raff and mozzarella with DO Iberian ham 17
- Quail escabeche with sautéed acid apple with sweet raspberry dressing 16

FISH DISHES

- Vacuum comfited monkfish tail over thick parmentier, sautéed boletus and caramelized onion 35
- Oven baked turbot over red shrimp and sake suquet with potato pearls and nori crisp 32
- Codfish and prawn duet over glazed onion with Pedro Ximenez sweet reduction 29
- Steamed sea bass fillet with basil scented sautéed shitakes, tirabeque beans and asparagus 26
- Comfited Iceland cod over sweet potato cream, roasted baby leek with beurre blanc sauce 26
- Sea bream fillet over daikon and caramelized soya scented onion with white wine sauce 24
- Oven baked croaker over mint flavored pepper shaves and extra virgin olive oil glazed baby potatoes 22
- Slow cooked hake loin with cream smooth 'ajoarriero' and fried cherry tomatoes 22
- Baked salmon in basil crust over ginger scented cream potato with sautéed spring onions 20

SET YOUR OWN MENU

Choose your own personalized menu for your event.
Beverage and cocktail service not included.

MEAT DISHES

- Piglet pallet over turned zucchini and glazed shallots in demi-glace sauce 34
- Milk lamb terrine with potato and bell pepper gratin, parmesan crisp and black truffle scented Port sauce 32
- Veal tenderloin over cream pumpkin and boletus timbale with red wine sauce 31
- Honeyed veal with sweet potato gratin with artichoke and morel sauce 28
- Veal tenderloin over baked Mediterranean herbs onions with piquillo pepper preserve 30
- Slow cooked pork cheek with rissole turned potato and green asparagus with comfited ceps 25
- Oven baked Guinea fowl stuffed with foie and tree nuts over black truffle scented peppers and zucchinis 23
- Grilled Iberian tender loin with tomato and roasted zucchini in red wine sauce 24



All prices are in euros and VAT is included (10%).

GARNISHES FOR LACTOSE INTOLERANTS

Pumpkin purée with soy milk

Sautéed vegetables

Gingered polenta

Roasted onions with piquillo peppers marmalade

DESSERTS

Mascarpone mousse with Geneva sponge and coffee chocolate cream 12

Black cream chocolate over walnut brownie with orange jam and mango coulis 12

Chocolate mousse bomb, toffee heart and black cocoa glaze 12

Oven baked apple tatin with cinnamon ice cream 12

Velvet white chocolate with passion fruit heart with orange and thyme preserve 12

Maracuja temptation with caramel ice cream and its biscuit 12

Coffee temptation with caramel mousse and crispy crepe 12

Cream vanilla cylinder with red fruits and raspberry coulis 12

DESSERTS FOR DIABETICS

Fruit ragout with fructose ice-cream 12

Chocolate mousse with apple compote 12

All prices are in euros and VAT is included (10%).

WEDDING CAKES

**Cake Supplement: Consult with the banqueting responsible.*

Three chocolates cake

Cheese and strawberries cake with red fruits compote

Black forest cake

Truffle mousse cake

Sacher cake

Toasted egg yolk cake

SORBETS

Pineapple and Malibu Rum, Lime and Basil, Lemon and Sparkling Wine,
Green Tea, Rosemary, Strawberries, Tangerine and peppermint, Olive Oil.

Price per person: 4

LATE-NIGHT SNACK

Sweet assortment

Mini chocolate-stuffed pastries

Mini cream-stuffed pastries

Salty assortment

Assorted mini sandwiches

Assorted puff pastries

Hot chocolate or cold chocolate milk shake

Price per person: 20

All prices are in euros and VAT is included (10%).



WINES

OUR WINE SELECTION CONSISTS OF:

White Wine Raimat Clamor, D.O. Costers del Segre

Red Wine Azpilicueta Crianza, D.O. Rioja

Cava Anna de Codorniu, D.O. Cava

Selection of regional wines

White Wine Murviedro Sauvignon Blanc, D.O. Utiel-Requena

Red Wine Murviedro Reserva, D.O. Utiel-Requena

Cava Beso de Rechenna, D.O. Cava

**Additional charge per person: 8*

Selection of national wines

White Wine Riscal 1860 Vintage 100% verdejo, D.O. Rueda

Red Wine Ardo 2009 by Marqués de Riscal, D.O. Rioja

Cava Freixenet Vintage Reserva, D.O. Cava

**Additional charge per person: 12*

All prices are in euros and VAT is included (10%).

If you or any of your guests have any allergy or alimentary intolerance, please advise it, so we can create a menu according to your needs.



THE WESTIN
VALENCIA

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