your happily ever
after starts here...

THE WESTIN
WASHINGTON DULLES
AIRPORT

Hello!

Congratulations on your engagement, and thank you for your interest in the Westin Washington Dulles Hotel!

Our hotel is Northern Virginia's newest full service luxury hotel featuring sophisticated décor, excellent service, and conveniently located one mile from Dulles Airport. We feature an elegant ballroom with subtle colors and a lovely outdoor ceremony location overlooking the water. I look forward to assisting you with your special day.

The Westin Dulles is the perfect setting for your wedding ceremony and reception. We offer intimate gatherings for 50 or large scale events of up to 500. Your guests will love our fresh, gourmet menus, exceptional service and sophisticated atmosphere.

Please let me know when we can set up a tour for you to view the hotel .

I look forward to working with you!

Best Wishes,

Grace
Radfar
Director of Catering

THE WESTIN WASHINGTON DULLES AIRPORT
2520 Wasser Terrace, Herndon, VA 20171
(D) 571-485-4316
Grace.radfar@westinwashingtondulles.com
www.westindulles.com

Meeting Space/Capacity	8,640 square feet Rivanna Ballroom – up to 400 for a dinner/dance 4,300 square feet of foyer space – ideal for cocktail hour	We also offer our Luray Room, up to 1260 square feet of space, as a hospitality suite for all wedding parties
Ceremony	Ceremony Fees (includes outdoor chairs, arbor) Outdoor for 125 or less - $1,000 Outdoor for 125+ - $1,500 Indoor Ceremony - $1,000	
Internet access	Complimentary	
Parking Charges	Complimentary Self-Parking Valet Parking $10 per day	
Fitness Center **Pool**	Yes – Westin Workout Studio Yes (Indoor)	
# of Restaurants	(1) on-site - Padella- Serves breakfast, lunch, dinner. Full bar & lounge area	
Check in / out	3.00 pm / 12:00 pm	
Total Rooms | Suites	314 including 6 king suites	
Closest Major Airport	Washington Dulles International Airport	
Distance from Airport	< 5 minutes	
Complimentary Shuttle Service	Available 24 hours to/from airport	Available additional times to local areas within a 3-mile radius, and to Reston Metro Station and Reston Town Center

The Westin Dulles

Outdoor Ceremony Space

Enjoy a beautiful reception in our flexible banquet space

Rodney Bailey

Dream Package

four hours hosted familiar brands bar
choice of one display & two passed canapés
champagne toast
choice of salad and entrée selection
upgrade to duet plate or buffet $10/person
$110.00/person

Enchanted Package

four hours hosted favorite brands bar
choice of two displays & two passed canapés
champagne toast
wine service with dinner
choice of soup or salad
choice of entrée selection or duet plate
upgrade to buffet $10/person
$130.00/person

Fairytale Package

four hours hosted appreciated brands bar
choice of two displays & four passed canapés
champagne toast
wine service with dinner
choice of soup and salad
choice of entrée selection, duet plate or buffet
chocolate covered strawberries
upgraded linen package
$150.00/person

Pricing does not include taxable service charge (24%) and Virginia state tax (6%)

Westin Wedding Package Menus

Displays

fruit extravaganza
the chef's selection of hand carved fruits of the season
served with wild flower honey yogurt dip

artisan cheese
assorted domestic and imported artisan cheeses with
dried fruit, crackers and crusty bread

charred vegetable
hand picked seasonal vegetables sliced and rubbed with
extra virgin olive oil and grilled until tender, served with
sweet balsamic crema

Canapés

goat cheese and olive tart
boursin stuffed grape tomato
endive and gorgonzola mousse
truffled tomato and basil bruschetta
chilled lobster gazpacho
ceviche shooters
mini potatoes stuffed with crème fraiche and caviar
spicy tuna tartar crisp
caramelized onion and gorgonzola crostini
curried vegetable samosa
wild mushroom tart
vegetable spring roll
spanakopita
crispy mascarpone risotto fritters
brie and mango tartlets
crab cakes
Coconut crusted shrimp, spicy mango salsa
Moroccan spiced chicken "lollipops"
petit chicken wellington
spicy beef empanadas

Soups

Butternut squash bisque with spiced marscapone cream
Poblano corn chowder with sour cream and cilantro

Salads

baby organic field greens, shaved fennel, cucumbers
grape tomatoes, sliced almonds,
white balsamic vinaigrette
butter lettuce, green apple, spicy cashews
crumbled bleu cheese and lemon dressing

Plated Entrees

center cut filet of beef
center cut filet mignon, barolo wine demi glace

NY strip steak
center cut NY strip steak, smoky mushroom ragout

cider brined pork loin
spiced orchard apple butter

roasted Alaskan black cod
blood orange beurre blanc

French cut chicken
roasted chicken breast over eggplant caponata

olive oil poached salmon
Atlantic salmon delicately poached in extra virgin olive oil
served with risotto, baby spinach, lobster bordelaise

vegetable wellington
puff pastry filled with portabello mushrooms and seasonal
vegetables on roasted red pepper sauce

Buffet

served with two fresh seasonal vegetables, two starches
artisan bread display with butter, freshly brewed
Starbucks® coffee
and an assortment of Tazo® herbal teas.

salads ~ choose two

hearts of romaine with croutons, and lemon dressing
Seasonal grilled vegetable salad
caprese salad of mozzarella and tomato, balsamic crème
organic field greens, shaved fennel, toasted almonds, champagne vinaigrette
Red and green oak lettuces, oranges, balsamic vinaigrette

main events ~ choose two

roasted Atlantic salmon, vanilla orange buerre blanc
sliced hanger steak with smoky mushroom ragout
tuscan inspired chicken cacciatore
roasted Alaskan black cod, fennel confit
NY roasted strip of beef, horseradish cream
Chicken piccata with fried artichokes, lemon butter
roasted vegetable lasagna, fresh mozzarella, tomato sauce

Bars

All bars include domestic, crafted and imported beer, wine, mixers, and non-alcoholic beverages

familiar brands bar

bourbon: jim beam white label
scotch: johnnie walker red label
vodka: smirnoff
gin: beefeater
whiskey: seagram's seven
tequila: sauza gold
rum: bacardi superior

favorite brands bar

bourbon: jack daniel's
scotch: dewar's white label
vodka: absolut
gin: tanqueray
whiskey: crown royal
tequila: jose cuervo gold
rum: bacardi superior

appreciated brands bar

bourbon: maker's mark
scotch: johnnie walker black label
vodka: ketel one
gin: bombay sapphire
whiskey: canadian club
tequila: 1800 reposado
rum: cruzan aged light

beer

sam adams lager, Yuengling, miller light, heineken, amstel light
corona extra

wine

Beringer lane white zinfandel, beaulieu vineyard "century cellars" chardonnay, painted hills merlot
canyon road cabernet sauvignon