



WESTIN[®]
HOTELS & RESORTS

2023 Catering Menu

THE WESTIN BIRMINGHAM

The Westin Birmingham

2221 Richard Arrington Jr. Boulevard North, Birmingham, Alabama, USA

12053073600

[marriott.com/bhmwi](https://www.marriott.com/bhmwi)

Breakfast

CONTINENTAL BREAKFAST

Classic

Orange, Cranberry, Apple Juices

Sliced Seasonal Fruits

Dry Cereals, Granola, Skim Milk, 2% Milk, Whole Milk

Assorted House-made Breakfast Pastries, Croissants,

Muffins, Jams, Butter

Freshly Brewed Coffee & Tea

\$ 25.00

Sunrise

Orange, Cranberry, Apple Juices

Sliced Seasonal Fruits

Assorted House-made Breakfast Pastries, Croissants,

Muffins, Jams, Butter

Individual Yogurt Parfait with Dried Fruit

Freshly Brewed Coffee & Tea

\$ 27.00

Morning Fuel

Orange, Cranberry, Apple Juices

Sliced Seasonal Fruits

Assorted House-made Breakfast Pastries, Croissants,

Muffins

Assorted Bagels, Cream Cheeses, Jams, Butter, Honey

Mixed Berry Smoothie

Steel Cut Oatmeal, Brown Sugar, Nuts, Honey and

Blueberries

Individual Yogurts

Freshly Brewed Coffee & Tea

\$ 30.00

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

BREAKFAST BUFFET

All Buffets To Include

Orange, Ruby Grapefruit, Pineapple Juices
Assorted House-made Breakfast Pastries, Croissants,
Muffins, Jams, Butter
Freshly Brewed Coffee & Tea

The Classic Breakfast

Seasonal Fruits & Berries
Dry Cereals, Granola, Skim Milk, 2% Milk, Whole Milk
Cage-Free Scrambled Eggs
Applewood Bacon
Pork Sausage
Country Style Potatoes (V)
\$ 39.00

Fresh Start

Seasonal Fruits & Berries
Cage-Free Scrambled Eggs
Applewood Bacon
Country Style Breakfast Potatoes (V)
Steel Cut Oatmeal, Brown Sugar, Nuts, Honey, Dried
Cranberries (GF)
\$ 35.00

Southern Accents

Fresh Cut Seasonal Fruits & Berries
Breads, Butter, Jams, Honey
Grits, Sharp Cheddar, Green Onion
Assorted Greek Yogurts
Cage-Free Scrambled Eggs
Apple Wood Smoked Bacon
Country Style Biscuit and Sausage Gravy
Gold Breakfast Potatoes with Leeks
\$ 42.00

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ACTION STATIONS PER PERSON

Attendant fee of \$125 will apply to each action station

Omelet

Cage-Free Eggs & Egg Whites

Toppings | Ham, Wild Mushrooms, Onions, Diced

Tomatoes, Scallions, Roasted Red & Green Peppers

Cheese | Cheddar, Swiss, Pepper Jack

\$ 16.00

Avocado Toast

Multigrain, Sourdough

Shaved Radish, Cherry Tomato, Petite Cilantro, Olive Oil,

Sea Salt (V)

\$ 15.00

Waffle Station

Fruit Toppings | Sliced Bananas, Mixed Berries

The Fun Stuff | Whipped Butter, Chocolate Shavings,

Vanilla Chantilly, Toasted Almonds, Maple Syrup (N)

\$ 13.00

BREAKFAST ENHANCEMENTS - CHOICE OF: Biscuit, Croissant or English Muffin

Bacon | Cage-Free Egg, Bacon, and Cheese **\$72** per dozen

Sausage | Cage-Free Egg, County Style Patty, Cheddar Cheese **\$72** per dozen

Ham | Cage-Free Egg, Ham and Cheese **\$72** per dozen

Breakfast Burrito | Cage-Free Scrambled Egg, Chorizo, Pepper Jack, Roasted Peppers with Tomato Salsa **\$72** per dozen

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PLATED BREAKFAST

FOR THE TABLE - Included with price for main course

Florida Orange Juice

Bakery Basket | Croissants, Danishes, Muffins (N)

Freshly Brewed Coffee & Tea

FIRST COURSE - SELECT ONE

Parfait | Mixed Berry, Granola, Honey, Picked Mint (N)

Fruit Cup | Cantaloupe, Watermelon, Pineapple, Honeydew

Overnight Oatmeal | Almond Milk, Honey, Cinnamon, Coconut, Blueberries, Pecans (V)

MAIN COURSE - SELECT ONE

Cage-Free Scrambled Eggs | Pork Sausage, Home-Style Roasted Potatoes **\$33** per person

Hickory Bacon Frittata | Eggs, Cheddar with Bacon, Home-Style Roasted Potatoes **\$33** per person

Florentine Frittata | Eggs, Spinach, Feta Cheese with Chicken Sausage, Home-Style Roasted Potatoes **\$33** per person

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Break

BREAK SELECTIONS

- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea by the gallon | \$ 75.00
- Iced Tea (Sweet or Unsweetened) Station by the gallon | \$ 65.00
- Lemonade Station by the gallon | \$ 65.00
- Hot Chocolate by the gallon | \$ 75.00
- Individual Juices | Orange, Apple, Cranberry | \$ 6.00 each
- Naked Juices | \$ 8.00 each
- Soft Drinks & Water | Assorted Pepsi Soft Drinks and Bottled Water | \$ 6.00 each
- Red Bull Energy Drink | \$ 8.00 each
- V8 Energy Drink | \$ 8.00 each
- Gatorade | \$ 8.00 each

BEVERAGES PER PERSON

Freshly Brewed Coffee, Decaffeinated Coffee & Soft Drinks

- Per Person for 4 Hours \$ 30.00
- Per Person for 8 Hours \$ 56.00

- Protein Bars | \$ 6.00 each
- Cereal & Candy Bars | (N) Assorted Novelty Candy, Quaker Chewy, Nature Valley, Nutri Grain Cereal, Planters Trail Mix | \$ 5.00 each
- Assorted Bags | Potato Chips, Vegetable Chips, Pretzels and Popcorn | \$ 5.00 each

- Whole Fruit | Honey Crisp, Fuji & Granny Smith Apples, Local Navel Oranges, Mandarin Oranges, Bananas, Pears | \$ 5.00 each
- Fresh Fruit Skewers | \$ 39.00 per dozen
- Yogurt Parfaits (N) | House-made Honey Almond Granola, Fresh Berries, Honey | \$ 9.00 each
- Individual Flavored Yogurts | Plain & Greek | \$ 6.00 each

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- Warm Cinnamon Rolls | Cream Cheese Icing | \$ 42.00 per dozen
- Donuts | Assortment of Yeast Donuts | \$ 42.00 per dozen
- Muffins | Cinnamon Apple, Banana Nut, Blueberry | \$ 42.00 per dozen
- Assorted Croissants OR Danish | \$ 42.00 per dozen
- Assorted Pastry | Croissants, Cinnamon Rolls, Pastry | \$ 42.00 per dozen
- Signature Gourmet Cookies | Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin | \$ 42.00 per dozen

SPECIALTY BREAKS

BUILD YOUR OWN TRAIL MIX

Granola, Shaved Coconut, Banana Chips, White Chocolate, Milk Chocolate, Dried Blueberries, Dried Cranberries, Dried Apricots, Pecans, Roasted Almonds | \$ 17.00

CARNIVAL

Popcorn | White Cheddar
 Warm Pretzel | Warm Beer Cheese
 Fun Sweets | Moon Pies, Priestester's Praline and Pecans
 Refresh | Sweet Lemonade OR Sweet Tea
 \$ 20.00

LOCAL FAVORITES

Deep River Chips, Moon Pies, Candied Pecans, Grapico & Orange Sunkist | \$ 16.00

MEDITERRANEAN

Breads | Pita, Lavash, Focaccia
 Spreads | Hummus, Tzatziki (V)
 Olive Melody | Charred Citrus, White Wine
 \$ 20.00

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Lunch

DAILY BUFFET "DAY OF THE WEEK" LUNCH MENU Daily Lunch Menu Includes Coffee & Tea

LUNCH BUFFET

MONDAY – VIVA ITALIA

Bread | Assorted Rolls & Butter

Tuscan Soup

Tomato Mozzarella Caprese Salad

Caesar Salad

Julienne Squash, Zucchini, Tomato and Oregano

Cavatilla Pasta Primavera | Basil, Olive Oil, Sundried

Tomatoes, Artichoke Hearts, Mushroom and Parmesan

Cheese

Parmesan Crusted Chicken | Lemon Butter Sauce

Gnocchi | Italian Sausage, Tomatoes, Spinach, Garlic and

Olive Oil

Cannoli

Tiramisu

\$ 42.00

TUESDAY – SOUTH OF THE BORDER

Enchilada Soup | Chicken, Black Bean

Southwest Cobb Salad | Mixed Greens with Choice of Dressing

Sliced Marinated Flank Steak | Onions and Peppers

Marinated Jalapeno Lime Chicken | Pan Fried Onions and Peppers

Sides | Grated Chihuahua Cheese, Tomato Salsa, Sour Cream, Guacamole

Corn and Flour Tortillas

Mexican Rice | Cilantro Lime

Black Beans | Chipotle, Roasted Onions

Tortilla Chips | Salsa and Guacamole

Sopapilla | Cinnamon, Sugar

Tres Leches

\$ 42.00

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WEDNESDAY – SOUTHERN TABLE

Tossed Salad | Cucumber, Tomato, Buttermilk Ranch

Southern Style Cole Slaw

Southern Fried Chicken

BBQ Pulled Pork | Buns

Macaroni and Cheese

Southern Style Green Beans | Applewood Bacon

Corn Bread | Butter

Watermelon Wedge

Warm Peach Cobbler | Whipped Topping

\$ 42.00

THURSDAY – BUILD A BURGER

Salads

Potato | Bacon, Scallions, Cheddar

Mixed Greens | Garden Vegetables, Tomato, Carrot, Ranch
and Balsamic Dressing

From The Grill | Angus Beef Burgers, BBQ Chicken Breasts

Gourmet Toppings | Cheeses, Lettuce, Tomatoes, Pickles,

Sharp Cheddar, Provolone, Swiss, Grilled Onions,

Smothered Mushrooms, Jalapenos

Spreads | Ketchup, Mayonnaise, Mustard

Buns | Brioche

Baked Beans | Applewood Bacon

Corn on the Cob

Watermelon Wedges

Assorted Fruit Pies

\$ 42.00

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FRIDAY – WRAP IT UP

Minestrone Soup

Mixed Green Salad | Tomatoes, Carrots, Dried Cranberries,

Balsamic Vinaigrette

Garbanzo Bean & Cous Cous Salad | Grilled Vegetables,

Lemon Tahini Dressing

Grilled Vegetable Wrap | Assorted Peppers, Squash,

Portobello Mushrooms, Pesto Hummus

Steak Wrap | Caramelized Onions, Roasted Peppers,

Muenster Cheese, Horseradish Mayonnaise

Smoked Cran-Apple Wrap | Turkey, Granny Smith Apples,

Cranberries, Sage Mayonnaise

House Made Chips

Assorted Fresh Baked Cookies

Brownies

\$ 42.00

SATURDAY & SUNDAY – SOUP & SALAD

Rolls | Butter

Chef's Choice of Soup

Lettuce | Romaine, Spring Mix, Spinach

Toppings | Garbanzo Beans, Pickled Red Onions, Olives,

Tomatoes, Shredded Carrots, Eggs, Cucumbers, Cheddar,

Croutons, Blue & Feta Cheeses

Proteins | Grilled Chicken, Julienne Blackened Steak

Dressings | Buttermilk Ranch, Caesar, Balsamic Dressing

Pecan Pie

Red Velvet Cake

\$ 42.00

Guests may select another menu other than the Daily Lunch Menu with a surcharge of **\$15 per guest**

SMALL LUNCH BUFFET - 25 OR LESS GUESTS - **Additional \$10 per person**

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THREE COURSE PLATED LUNCH

Includes | Bread, Butter, Salad, Entree, Dessert, Water, Freshly Brewed Coffee & Tea Service

Enhance your meal with Iced Tea or Lemonade \$5 per person

SALAD - SELECT ONE

Classic Caesar | Baby Romaine Lettuce, Croutons, Aged Parmesan, Creamy Dressing

Iceberg | Crispy Bacon, Cherry Tomato, Pickled Red Onions, Blue Cheese Crumbles & Dressing

Alabama | Candied Pecans, Roasted Peaches, Goat Cheese, White Balsamic Peach Dressing

ENTREE - SELECT ONE

Lemon Herb Roasted Chicken

Dauphinoise Potato, Petite Green Beans, Leeks, Herb Jus

\$ 41.00

Seared Salmon

Crisp Fingerling Potatoes, Asparagus, Buerre Blanc

\$ 43.00

Seared Filet of Beef

Garlic Mashed Potatoes, Herb Roasted Baby Carrot, Red

Wine Demi

\$ 48.00

Vegan/Vegetarian Options Available

Garden Tart | Confit Vegetables, Roasted Red Peppers, Seasonal Vegetables, Aged Balsamic

South of the Border | Black Bean and Corn Tart, Roasted Red Pepper, Seasonal Vegetables

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DESSERT- Select One From Below

Bourbon Pecan Pie I Caramel Drizzle

Red Velvet Cake I Chocolate or Raspberry Drizzle

Cheese Cake I Chocolate or Raspberry Drizzle

Chocolate Torte (GF) I Raspberry Drizzle

Carrot Spice Cake I Caramel Drizzle

Triple Chocolate Cake I Chocolate Drizzle

Key Lime Pie I Caramel Drizzle

Italian Crème Cake I Raspberry Drizzle

ENHANCED DESSERT – Additional \$3 per person

Ricotta & Pistachio Cake

Monterosa I Mascarpone, Sponge Cake, Strawberries

Salted Carmel Crunch Cake I Caramel Drizzle

Crème Brulee Cheesecake

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GRAB & GO LUNCH - \$34 Per Person

Includes a Bottle Water, Apple, Side Salad, Crafted Sandwich, Chips & Chocolate Chip Cookie

SALAD - SELECT ONE

Pasta | Pepper, Carrot, Celery, Mustard Vinaigrette

Tomato | Cucumber, Onion, Honey Mustard Vinaigrette

Potato | Bacon, Mayonnaise

SANDWICHES -

Groups of 75 & Under Select Two Types of Sandwiches

Groups of 76 & Above Select Three Types of Sandwiches

Grilled Pesto Chicken | Roasted Red Peppers, Smoked Provolone, Pesto Mayonnaise, Ciabatta

Oven Roasted Turkey | Green Apples, Brie, Cranberry Mayonnaise, Arugula, Wheat Berry Bread

Roast Beef | Caramelized Red Onion, Blue Cheese, Horseradish Aioli

Italian Grinder | Ham, Salami, Peperoni, Provolone, Pepperoncini, Tomato, Red Onion, Lettuce, Roll

Roasted Vegetable Wrap | Grilled Asparagus, Squash, Zucchini, Portabella Mushrooms, Roasted Red Peppers, Bourse Cheese

Caprese | Fresh Mozzarella, Marinated Tomatoes, Basil, Pesto Mayonnaise

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Reception

Chilled and Hot Hors d'oeuvres Reception Serves a Minimum of 25 Pieces

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

- Watermelon | Feta, Mint \$ 5.00 per piece
- Grilled Shrimp | Micro Arugula, Parmesan Crisp \$ 6.00 per piece
- Garlic Hummus | Lemon, Dill, crostini \$ 5.00 per piece
- Bruschetta | Tomatoes, Toast \$ 5.00 per piece
- Smoked Chicken Tartlet | Celery, Candied Pecan \$ 6.00 per piece
- Deviled Egg | Pecan, Smoked Paprika \$ 6.00 per piece

HOT HORS D'OEUVRES

- Tandoori Chicken Satay | Cilantro Lime Yogurt \$ 6.00 per piece
- Mac and Cheese Fritter \$ 5.00 per piece
- Beef Wellington \$ 6.00 per piece
- Tempura Shrimp | Sriracha Aioli \$ 6.00 per piece
- New England Crab Cake | Citrus Mayonnaise \$ 6.00 per piece
- Vegetable Spring Roll | Sweet Chili \$ 5.00 per piece
- Meatball | Gorgonzola, Bacon \$ 7.00 per piece
- Meatball | BBQ \$ 6.00 per piece
- Assorted Quiches \$ 6.00 per piece
- Egg Roll | Buffalo Chicken \$ 6.00 per piece

CHILLED STATIONS-Priced Per Person

DIPS AND CHIPS

Potato Chips and Tortilla Chips | Guacamole, Salsa, Onion and Spinach Dip
\$ 12.00

Grilled Asparagus

Prosciutto, Balsamic
\$ 12.00

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VEGETABLE CRUDITE

Selection of Raw Vegetables

Dips | Ranch, Hummus

\$ 15.00

DOMESTIC CHEESE DISPLAY

Variety of Four Types of Cheese

Accompaniments | Grapes, Jams, Local Honey, Assorted

Nuts (N)

Sliced Baguette, Tea Cracker

\$ 28.00

FRESH FRUIT DISPLAY

Sliced Melons, Seasonal Berries, Grapes

\$ 15.00

ANTIPASTI

Selection of Italian Cheeses, Fresh Mozzarella, Marinated

Olives, Sliced Salami & Cured Ham, Grilled Artichokes in

Extra Virgin Olive Oil, Marinated Mushrooms, Green

Zucchini, Yellow Squash, Roasted Red Peppers

Sliced Baguette, Focaccia

\$ 32.00

HOT STATIONS-Priced Per Person

SHRIMP AND GRITS

Shrimp, Conecuh Sausage, Stone Ground Grits, White

Cheddar, Green Onion, Cajun Cream Sauce

\$ 22.00

SLIDER STATION

Select Two From Below

Beef | Aged Cheddar, Applewood Bacon, Chipotle Aioli

Pulled Pork | BBQ Sauce, Coleslaw

Chicken Parmesan | Mozzarella Cheese, Pomodoro, Basil

Portobello | Fresh Mozzarella, Balsamic Glaze (V)

\$ 22.00

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MAC & CHEESE

Select Two From Below

Traditional | Velvety Cheese Sauce (V)

Short Rib & Gouda | 36 Hour Slow Braised Beef,

Gremolata Crumb

Conecuh Sausage | Peas, Smoked Paprika Crumb

Jalapeño | Applewood Bacon, Cheddar Cheese, Herb

Crumb

Rolls

\$ 25.00

CARVING STATIONS—Priced Per Person

All Carving Selections Served With Warm Rolls

Oven-Roasted Turkey Breast | Sage, Brioche Stuffing, Turkey Gravy, Cranberry Jam **\$16**

New York Striploin | Parmesan Fingerling Potatoes, Red Onion Marmalade, Peppercorn Cream **\$22**

Herbed Prime Rib of Beef | Yukon Gold Pomme, Horseradish Cream **\$29**

Dijon Herb Crusted Rack of Lamb | Herb Roasted Fingerling Potatoes, Chimichurri Sauce **\$26**

Bourbon Maple Glazed Ham | Red Bliss Potatoes, Grain Mustard Sauce **\$16**

Attendant fee of \$125 will apply to each action station

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Beverages

BAR PACKAGES \$125 per bartender (up to 4 hours)

SIGNATURE PACKAGE OPEN BAR | PER PERSON

- One Hour | \$ 30.00
- Two Hour | \$ 39.00
- Three Hour | \$ 44.00
- Four Hour | \$ 50.00
- Each Additional Hour | \$ 10.00

SPIRITS

Tito's, Jim Bean, Captain Morgan, Bacardi Silver, Sauza, Beef Eaters, Canadian Club

WINE

White

Pinot Grigio, Campo Di Fiori

Sauvignon Blanc, Vin 21

Chardonnay, Quintara

Red

Red Blend, Fable Roots

Cabernet Sauvignon, Harmony And Soul

Rose

Sirena Del Mare



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BEER

Michelob Ultra, Miller Lite, Corona, Heineken, Blue Moon, Good People IPA

NON-ALCOHOLIC

Assorted Pepsi Soft Drinks, Bottled Water

CASH / HOST - PER DRINK

- Wine \$ 10.00
- Domestic \$ 7.00
- Import Beer \$ 9.00
- Liquor \$ 11.00
- Soda/Water \$ 6.00

PREMIUM OPEN BAR PACKAGE | PER PERSON

- One Hour | \$ 36.00
- Two Hour | \$ 45.00
- Three Hour | \$ 50.00
- Four Hour | \$ 56.00
- Each Additional Hour | \$ 10.00

SPIRITS

Tito's, Bacardi Light, Hennessy VSOP, Don Julio, Bombay Sapphire, Jack Daniels, Crown Royal, Makers Mark

WINE

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White

Chardonnay, Sonoma Curter

Sauvignon Blanc, Kim Crawford

Riesling, Urban

Red

Pinot Noir, Duckhorn

Cabernet, Justin

BEER

Michelob Ultra, Miller Lite, Corona, Heineken, Blue Moon, Good

People IPA

NON-ALCOHOLIC

Assorted Pepsi Soft Drinks, Bottled Water

CASH / HOST - PER DRINK

- Wine \$ 13.00
- Domestic \$ 7.00
- Import Beer \$ 9.00
- Liquor \$ 13.00
- Soda/Water \$ 6.00

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ENHANCED BOURBON'S

- Bullet – Additional \$ 2.00 per person
- Woodford Reserve - Additional \$ 3.00 per person
- Knob Creek - Additional \$ 3.00 per person
- Basil Hayden - Additional \$ 4.00 per person

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Dinner

PRICED PER PERSON

DINNER BUFFETS

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

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LITTLE ITALY

SALADS

Asparagus | Prosciutto, Fontina Cheese

Caesar | Romaine, Croutons, Aged Parmesan, Creamy Dressing

Tomato | Fresh Mozzarella, Cracked Pepper, Basil, Olive Oil

MAIN COURSE

Chicken Breast | Sage, Spinach, White Wine Sauce

Strip Loin | Garlic, Parmesan, Chianti Tomato, Roasted Onion Compote

SIDES

Bowtie Pasta | Mushrooms, Garlic, Balsamic Vinegar, Parmesan Cheese, Parsley

Vegetables | Yellow Squash, Zucchini, Tomatoes, Oregano

DESSERTS

Tiramisu

Italian Crème Cake

Cannoli's

\$ 68.00

OLE SOUTH BBQ

SALADS

Garden Green | Carrot, Radish, Cucumber, Blue Cheese Dressing

Sweet Cole Slaw | Creamy Southern Style

Cucumber & Tomato | Scallion, Mustard Dressing

MAIN COURSE

Shrimp | Cajun Spiced Peel and Eat

BBQ Chicken | Roasted Corn Relish

BBQ Ribs | Dry Rub, BBQ Sauce, Sweet Smokey BBQ Sauce

SIDES

Corn | On-the-Cob, Butter

Baked Potato Bar | Bacon, Sour Cream, Cheddar Cheese, Scallions, Butter

Watermelon Wedges

Cornbread | Butter

DESSERTS

Banana Cream

Lemon Meringue

Coconut Cream

\$ 70.00

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ASIAN

SALADS

Greens | Cucumber, Carrot, Grape Tomato, Ginger

Dressing

Cabbage | Carrot, Red Pepper, Cilantro, Sesame

MAIN COURSE

Crisp Orange Chicken | Sweet and Spicy Orange Sauce

Beef | Broccoli, Teriyaki Sauce

Shrimp | Tempura, Soy Sauce

SIDES

Egg Rolls | Vegetable, Duck Sauce

Fried Rice | Egg, Onion, Peas

DESSERTS

Ricotta & Pistachio Cake

Mandarin Fruit Salad

\$ 65.00

SWEET HOME ALABAMA

SALADS

Iceberg | Grape Tomatoes, Cucumbers, Carrots, Croutons,

Bacon, Cheddar, Ranch Dressing

Potato Salad | Bacon, Mayonnaise

Cole Slaw | Cabbage, Mayonnaise

MAIN COURSE

Fried Chicken | Buttermilk, Hot Sauce

Catfish | Corn Meal Dusted

Pulled Pork | BBQ

SIDES

Macaroni and Cheese

Collard Greens

Cornbread | Butter

DESSERTS

Peach Cobbler

Red Velvet Cake

Lemon Meringue

\$ 70.00

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BIRMINGHAM BACK YARD BBQ

SALADS

Garden Salad | Tomatoes, Cucumbers, Shredded Carrots,

Ranch Dressing

Potato | Bacon, Mayonnaise

Black Eyed Peas | Red Pepper, Lemon Vinaigrette

MAIN COURSE

Grilled Chicken | Bourbon Peach Glazed

Beef Brisket | Smoked

Pork Ribs | Baby Back, BBQ Sauce

SIDES

Corn | On-the-Cob, Flame Roasted

Baked Beans | Pork

Cornbread, Butter

DESSERTS

Bourbon Pecan Pie

Key Lime Pie

Chocolate Chip Cookies

\$ 70.00

THREE COURSE PLATED DINNERS

Includes | Bread, Butter, Salad, Entree, Dessert, Water, Freshly Brewed Coffee & Tea Service

Enhance your meal with Iced Tea or Lemonade \$5 per person

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SALADS - SELECT ONE

Classic Caesar | Baby Romaine Lettuce, Croutons, Aged Parmesan, Creamy Dressing

Iceberg | Crispy Bacon, Cherry Tomato, Pickled Red Onions, Blue Cheese Crumbles & Dressing

Alabama | Candied Pecans, Roasted Peaches, Goat Cheese, White Balsamic Peach Dressing

Greek | Baby Romaine, Feta Cheese, Cucumbers, Grape Tomatoes, Kalamata Olives

Garden | Artisan Greens, Shaved Radish, Carrots, Euro Cucumbers, Baby Heirloom Tomatoes

ENTREES - SELECT ONE

Chicken Mustard | Grain Mustard, Mashed Potato, Broccoli **\$56**

Sweet Tea Chicken | Sweet Potato Puree, Collard Greens, Honey Vermouth Reduction **\$56**

Buttermilk Chicken | Garlic Mashed Potato, Braised Collard Greens, White Country Gravy **\$56**

Braised Beef Short Rib | Cheddar Grits, Roasted Brussel Sprouts, Heirloom Carrots, Red Wine Reduction **\$59**

Filet Mignon | Garlic Mashed Potato, Rainbow Swiss Chard, Broccoli, Bacon Onion Jam **\$72**

Sweet & Smokey Bone-In Pork Chop | Sweet Potato Mashed, French Green Beans, Apple Whiskey Sauce **\$59**

Salmon Filet | Sweet Honey Chili Glaze, Saffron Infused Basmati Rice, Haricot Vert **\$58**

ENTREE DUET - SELECT ONE

Cajun Salmon & Grilled Chicken | Wild Rice Blend, Roasted Brussel Sprouts, Lemon Thyme Jus **\$68**

Filet Mignon & Shrimp | Dauphinoise Potato's, Asparagus, Red Wine Reduction, Garlic Butter **\$79**

Vegan Option Available

Garden Tart | Confit Vegetables, Roasted Red Peppers, Seasonal Vegetables, Aged Balsamic

South of the Border | Black Bean and Corn Tart, Roasted Red Pepper, Seasonal Vegetables

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DESSERT- Select One From Below

Bourbon Pecan Pie | Caramel Drizzle

Red Velvet Cake | Chocolate or Raspberry Drizzle

Cheese Cake | Chocolate or Raspberry Drizzle

Chocolate Torte (GF) | Raspberry Drizzle

Carrot Spice Cake | Caramel Drizzle

Triple Chocolate Cake | Chocolate Drizzle

Key Lime Pie | Caramel Drizzle

Italian Crème Cake | Raspberry Drizzle

ENHANCED DESSERT – Additional \$3 per person

Ricotta & Pistachio Cake

Monterosa | Mascarpone, Sponge Cake, Strawberries

Salted Carmel Crunch Cake | Caramel Drizzle

Crème Brulee Cheesecake

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General Information

TERMS & CONDITIONS

MENU TASTING

A complimentary taste panel can be arranged for definite business on plated menus with a food and beverage minimum of \$45,000 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at 50% of the menu price.

SPLIT MENUS

If multiple entrées are requested, the salad, entrées, sides, and dessert will be the same for all guests. You may choose up to three entrée proteins for your function. The cost for the higher price entrée will be charged for all choices.

DISCLAIMER | BREAKFAST

Breakfast Action Stations are charged on a guarantee or actual attendance if greater than guarantee. Breakfast is designed for a maximum of one and one-half hours of service.

Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER | LUNCH

Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing.

All prices are subject to prevailing sales tax and service charge.

Guests may select another menu other than the Daily Lunch Menu with a surcharge of \$15 per guest.

DISCLAIMER | RECEPTION

Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

BUFFET MEALS

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion there of. Our buffets and food stations are all priced as per the following meal durations:

* Breakfast Buffet - One and Half Hours

* Lunch, Dinner Buffets, and Reception /Stations - Two Hours

* Coffee Breaks – Two Hours

Should you require additional time, this can be arranged for an additional fee. Please coordinate with your Event Manager for a personalized proposal.

PRICES & PAYMENT

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%. Prices are subject to change and will be guaranteed 90 days prior to your function.

BEVERAGE PACKAGES

Prices are quoted on a per person basis. A fee of \$125 per bartender will be applied to package bars up to 4 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$75 per bartender.

Table side wine service is not included in service, please inquire for an additional fee.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

FOOD ALLERGY | SPECIAL MENU

In the event that any of the attending guests have food allergies, the client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food.

The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests.

It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies.

Kosher meals require a minimum 14 business days prior notice.

FOOD & BEVERAGE

All food and beverage must be purchased exclusively from the Sheraton/Westin and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location.

We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event Orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

GUARANTEES

The guaranteed number of attendees is due at Noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to all aspects of your event (Food, Beverage, Service Charge). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater.

Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests.

Changes or additions to food or beverage made seven or fewer business days prior to a function date may incur additional charges.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

SIGNAGE & LITERATURE

Signage is to be used outside meeting rooms only. The hotel reserves the right to remove signage which is considered to be inappropriate and must be professional printed.

The posting of any items (posters, signs, etc.) on function room walls or doors is strictly prohibited. Rental arrangements can be made for easels. Banner displays will incur an additional set-up charge.

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the Alabama State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the hotel at any time.

For similar liability reasons, no food may be brought into the hotel for any catered functions.

Alabama law requires all alcohol service to end at 2:00 am.

We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior, during or following a banquet function.

Dedicated security staff is available, and the charge begins at \$50 per officer, per hour (4 hour consecutive minimum).

Arrangements must be made in advance for Loss Prevention officers to be present.

ACTION STATION

Attendant fee of \$125 will apply to each action station up to 2 hours. Generally, one attendant is required per 75 guests.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

THE WESTIN BIRMINGHAM

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