

THE WESTIN
BOOK CADILLAC

Welcome to Your Beginning

Westin Weddings





The Perfect Setting

Welcome to The Westin Book Cadillac Detroit

With inspiring details, delightful cuisine and charismatic locations, every sight, sound, and flavor of your Westin wedding is carefully selected to reflect your individuality. Your personal Westin wedding's specialist will ensure that every nuance of your wedding is perfectly attended to, leaving you relaxed and energized to revel in the joy of your celebration.

Your Westin Wedding Specialist
Emily Frederick
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*All heads turn as you make your
entrance.*

*A hush falls. Anticipation gives way
to delight.*

This moment is indelible.



Photograph © Blaine Siesser



Elegant Venues

The Crystal Ballroom, Venetian Ballroom and Woodward Ballroom can accommodate from 50 to 400 guests and is perfectly appointed; providing the ultimate ambiance for your wedding. Whether it is a ceremony in our Crystal Ballroom or cocktails in our Italian Garden, our elegant cuisine and full service staff are dedicated to making your day a dream come true.



Photograph © Kristen Taylor Photography

Ceremonies at The Book

We would be happy to hold your ceremony with us at The Westin Book Cadillac Hotel. Our historic fourth floor will take you back in time and provide a gorgeous backdrop. Whether it is in the Crystal Ballroom, available for \$2,000.00* for 2 hours or the Venetian Ballroom, available for \$3,000* for 2 hours, you are sure to enjoy this special occasion with us.

Ceremony space varies upon availability.

*Fee is subject to taxes and service charge, prices subject to change

The Venetian Ballroom

With its soaring ceiling, dramatic arched windows and elaborate recreated millwork and detail, the Venetian Ballroom provides a one-of-a-kind setting for your special day. Adorned in soft shades of cream and muted pastels, the ballroom features a custom contemporary Chrysanthemum-themed carpet and spectacular chandeliers and matching sconces handcrafted in Murano, Italy and designed specifically for The Westin Book Cadillac.



Photograph © Jess + Nate Studio

The Crystal Ballroom

Smaller and more intimate, the Crystal Ballroom is every bit as grand as our larger venues. This ballroom features custom touches, rich finishes including Italian glass sconces and abundant natural light.



Woodward Ballroom

Added to the hotel during the restoration, the Woodward Ballroom is our largest event space and features a more modern atmosphere. Sophisticated finishes, contemporary embellishments and elegant lighting provide the perfect backdrop for the wedding of your dreams.







Photograph © Abby Rose Photography

Global Traditions

Our wedding and culinary team are experienced in planning and executing the needs of various ethnic and religious services that require special reception menus. We work to deliver every detail to create the perfect event that honors time-held traditions. We are proud to have hosted many Indian, Asian, and Jewish weddings from simple elegance to lavish occasions, to meet the expectations of the bride and groom.



Expectations Exceeded

We understand very well how important this lifetime event is to you, and in the months leading up to your wedding your dedicated Westin Wedding Specialist will listen closely to your vision and anticipate your needs to ensure that every element of your celebration is distinctly you.

When the big day arrives, you'll be able to relax and revel in the joy of a perfectly executed celebration.

We work closely with the best photographers, event designers, florists and other professionals to create a wedding experience that's tailored to your personal style. Our goal is to exceed your expectations.

Cocktail Hour

One hour hosted bar, preferred brand liquors, wines and beers
Selection of four butler-passed hors d'oeuvres

Dinner Service

Three hour hosted bar, preferred brand liquors, wines and beers
Three course dinner
Late night snack station for half of your guests
Starbucks® coffee service

With Our Compliments

A personalized wedding menu tasting for up to four guests.
Dance floor and riser for your entertainment needs
Floor length linens in three choice colors
Custom Westin chairs
Cake cutting
Preferred sleeping rate for out of town guests
Overnight suite accommodations for the bride and groom
Champagne toast for all attendees

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity and/or other contracted fees.

Passed Hors D'oeuvres

PACKAGE INCLUDES CHOICE OF A TOTAL OF FOUR COLD/HOT SELECTIONS

Cold Canapés

- Mushroom bruschetta, pesto goat cheese
- Red and yellow tomato bruschetta, herb ricotta
- Goat cheese piperade tartlet
- Chilled gulf shrimp shooter, cocktail sauce
- Poached maine lobster salad on gougère
- Seared day boat tuna crostini, wasabi cream
- Shrimp canapés, dill cream cheese
- Antipasto skewer, aged balsamic vinaigrette
- Smoked chicken, bleu cheese mousse, cherry compote on walnut bread
- Truffled devil eggs, chives
- Steak Tartare Cone, traditional garnish, roasted garlic lemon aioli, micro bull's blood add 1.00
- Tuna Tartare Cone, wasabi aioli, micro cilantro add 1.00
- Foie Gras Macaroon, strawberry pepper jam add 2.00
- Caprese Miniature Cone, whipped burrata , fresh tomato and basil

Hot Canapés

- Crisp vegetarian spring rolls, sweet and sour sauce
- Three cheese quesadillas, salsa verde
- Spanakopita, lemon yogurt
- Vegetarian pot stickers, dragon sauce
- Brie cheese, apple and walnut filo cup
- Wild mushroom phyllo cup
- Thai chicken sate, peanut dipping sauce
- Coconut chicken tender, sesame-orange sauce
- Chicken quesadilla, roasted tomato salsa
- Miniature reuben on marble rye
- Teriyaki beef skewer
- Kosher beef frank in a blanket, honey mustard
- Miniature beef wellington, bearnaise sauce
- New England crab cakes, rémoulade sauce
- Braised Short Rib Taco, chipotle crema, queso fresco, micro cilantro add 1.00
- Lobster Corn Dog, Whole grain mustard aioli add 2.00

Cocktail Hour

Our experienced culinary team is excited about being able to create an elegant cocktail hour for you and your guests.



Top: Kristen Taylor Photography
Bottom: Photograph © Blaine Siesser

Four-Course Dinner

After enjoying your cocktail hour, your guests will make their way into the ballroom to savor the rest of their evening. You may select one item from each of the following courses. All selections are accompanied with fresh rolls and butter.



Salads

WBC Garden

Field greens, artichoke hearts, tomatoes, black olives, cucumbers, carrot julienne, sherry Dijon vinaigrette

Michigan

Mixed baby lettuces, crumbled bleu cheese, toasted walnuts, Michigan dried cherries, red raspberry vinaigrette, mixed baby lettuces

Poached Pear

Mescaline Greens, shaved goat cheese, pomegranate seeds, shaved fennel, stone ground mustard vinaigrette add 2.00

Caprese

Creamy burrata, vine ripe tomatoes, basil emulsion, salad sensations, balsamic vinaigrette add 3.00

Spinach

Baby leaf spinach, candied pecans, marinated portabella mushroom, shaved manchego, sundried tomato vinaigrette add 2.00

Pasta Course

Beet and Goat Cheese Ravioli

Golden raisins, sage brown butter 10 per person

Potato Gnocchi

Tomato cream, baby spinach, caramelized peppers and onions 10 per person

Penne Pasta, Mushroom Bolognese

Shaved Parmesan 8 per person

Entrees

Spinach and Boursin Stuffed Chicken Breast

Whipped potatoes, tarragon mushroom sauce 110

Roasted Airline Chicken Breast

Seasonal inspired risotto, seasonal vegetable 105

Pan Roasted Canadian Salmon

Wild rice pilaf, chardonnay-dill sauce 115

Seared Floridian Grouper

Sweet corn, seasonal mushrooms, leek fondue, haricot verts, Pinot Noir sauce 125

Red Wine Braised Short Rib

Carrot puree, roasted pearl onions, sugar snap peas, and Pan Jus Lie 120

Portabella Mushroom Ravioli

Julienne vegetables, toasted pine nuts, roasted red pepper alfredo 105

Prime Beef Filet

Whipped potatoes, cabernet bordelaise sauce 139

Petite Filet and Roasted Chicken Breast

Petite filet with cabernet bordelaise, roasted chicken, cipollini onion, thyme supreme dauphinois potato 135

Petite Filet and Alaskan Halibut

Petite filet Maytag bleu cheese crust, wild caught Alaskan halibut, port wine sauce duchess potatoes 145

Petite Filet and Gulf Shrimp

Petite filet, truffled bordelaise, shrimp scampi, lemon, garlic, tomato butter sauce 148

Petite Filet and Canadian Salmon

Petite filet, portabella mushroom ragout, pan roasted salmon, grain mustard aioli fingerling potato lyonnaise 140

Dessert

Cake Pops

Confetti, Red Velvet, and Carrot 42 per dozen

Cheese Cake Pops

Vanilla Bean, Milk Chocolate, Raspberry, Dark Chocolate Lemon, White Chocolate 48 per dozen

Miniature Ice Cream Cones

Chocolate, Vanilla, Strawberry 36 per dozen

Specialty Ice Cream (choice of 3) 42 per dozen

Assorted French Pastries 48 per dozen

Dessert Shooters

Strawberry Short Cake, Chocolate Brownie, Lemon Blueberry 48 per dozen

Sundae and Waffle Bar 20 per person

Vanilla and Chocolate Ice Cream, vanilla bean Chantilly, cherries, brownie bites, confetti sprinkles, shaved chocolate, crushed peanuts, strawberries, crushed peanut butter cups, salted butterscotch, hot fudge. Made to order buttermilk mini waffles

Sweet Indulgence: Double chocolate brownies, butterscotch blondies, lemon squares, pecan tarts, candied nuts, Nestle® pure life bottled water, assorted Coke® products, freshly brewed Starbucks® regular, decaffeinated coffee, a selection of Tazo® teas 17 per person

Complementary cake cutting.

Served with freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas

Deliciously Adaptable

Treat your guests by adding soup, intermezzo, or any of our Late Night stations

Late Night

Traditional Slider Station

Fresh baked bun, Kobe beef patties, caramelized onions, American cheese, ketchup, mustard, mayonnaise and pickles

Pizza Station

Margherita with mozzarella, tomato and basil

Barbeque Chicken, charred onions, cilantro, pepperjack cheese

Pepperoni and Italian Sausage

Detroit coney Island Station

All beef franks, Detroit brick chili, minced onions, ketchup assorted mustards and relish

French Fry Station Each served with assorted aioli's, ketchup, and BBQ sauces 12

Truffle Parmesan

Cajun

Sea Salt and Herb

Grilled Cheese Station 12 (Choose 2)

Traditional on Sourdough

Brie, Roasted Apple Jam, Bacon, Rye

Italian Blend, Roasted Peppers and Onions, Marinara, Herbed Foccacia

Sweet Cheese Blend, Aged Cheddar, Jalapeno Fig Spread, Glazed Doughnut

Add fries to any station 3

Late Night is an additional charge and ordered for a minimum of 50% of your group count.

Soup Course 6

Intermezzo

Individual raspberry or lemon sorbet 4



Preferred Brands Bar - Tier 1 Level

4-hour bar included in the package

Jim Beam®, Seagram's 7®, Johnny Walker Red®, Beefeater®, Smirnoff®, Bacardi®, Hennessey V.S.®, Sauza Gold®

House red and white wine

Selection of imported, domestic and craft beers

Assorted sodas, juice and mineral waters

8.00 per person for each additional hour

Upgraded Tier 2

Jack Daniels®, Johnnie Walker Black®, Titos®, Bombay Sapphire®, Crown Royal Blended®, Jose Cuervo Gold®, Hennessy VSOP®, Bacardi Superior®

House red and white wine

Selection of imported, domestic and craft beers

Assorted sodas, juice and mineral waters

5.00 per person upgrade 9.00 per person for each additional hour

Upgraded Tier 3

Makers Mark®, Glenfiddich 12 year®, Grey Goose®, Hendricks®, Jameson®, Flor de Cana®, Courvisior®, Patron®

House red and white wine

Selection of imported, domestic and craft beers

Assorted sodas, juice and mineral waters

15.00 per person upgrade 12.00 per person for each additional hour

Wine Service

Wine service with dinner is an additional cost per bottle and is based upon consumption

House Wines

32 per bottle

Upgraded Tier Two Wines

36 per bottle

The Westin Book Cadillac encourages safe and responsible alcohol consumption

At Your Service

Wedding couples who have very specific menu preferences can work with their Westin Wedding Specialist and our culinary team to fulfill their wishes.

Extra Special

Just a reminder: parking, coat check options and bartender service fees should be reviewed and considered in the total cost of your event. Please contact your Westin Wedding Specialist with any questions.

Bartender Fees

The fee is 150 per bartender
One bartender per 100 guests is required

Coat Check

If desired, you may hire an attendant for 175 or 2 per coat, whichever fee is greater

Parking

You will receive a discounted parking rate for hosting your event at the Westin. You may choose to self-park or valet park
Valet parking - daily 12, overnight 25

Deposit and Payment

5,000.00 deposit is due at the time of signing the contract.
Scheduled deposits will follow until the total of your food and beverage minimum is met.

Estimated payment is due in full 14 days prior to the wedding.
The remaining balance is due upon completion of the event.



Effortless Evenings

One by one and two by two, your glowing guests slowly saunter to their guestrooms.

The Westin Book Cadillac Detroit has 418 guestrooms and 35 suites, allowing your guests a convenient retreat after your event. Your Westin Weddings Specialist will happily reserve a block of rooms and assist in providing personal touches and personalized services for your friends and family.



Clockwise from top left: A King guestroom with our iconic Heavenly Bed®; an Executive Suite provides a comfortable and relaxing setting; The expansive Grand Suite is the pinnacle of luxury; the double-double guestroom is perfect for family guests.



Photograph © Kristen Taylor Photography