



*the westin governor morris hotel
presents
the sophisticated wedding package
..... this is how it should feel*



with their first glimpse of you, your guests are hushed, and aglow.

anticipation turns into delight as you exchange promises and kisses.

moments are created, savored, and captured

let us create your dream, your westin wedding begins



the sophisticated package includes these special arrangements:



guest room accommodations

complimentary junior suite featuring westin's heavenly bed and shower for the bride and groom the evening of your celebration

complimentary hospitality room for the bride and bridal party attendants

a complimentary traditional guest rooms for both parents of the bride & groom featuring westin's heavenly bed and shower

discounted room rate for your wedding guests

enhancements included in your package

private cocktail reception for bride & groom and bridal party attendants, including a bottle of our house champagne, selection of hors d'oeuvres and stationary display items

complimentary menu consultation and tasting arranged with one of our wedding specialists

Included are both valet parking or chair covers with coordinating sash

personalized menu cards and table numbers

complimentary direction & room reservation cards for your invitations

votive candles for reception & dinner tables

A dedicated Maitre D' for the bride and Groom

governor's ballroom

the governor's grand ballroom features 13 foot high ceilings with classic and elegant chandeliers, and New Jersey's largest mahogany dance floor (1,000 sq. feet)

professional and courteous tuxedo attired banquet service staff to meet and exceed all of your wedding guest's expectations

white glove service throughout the evening

ivory tuxedo striped table linen and matching napkins

westin wedding ceremonies

exchange vows by our sparkling pool and decorative stone wall or in one of our spectacular ballrooms under our classic chandeliers. our wedding specialists will ensure that every detail is perfection, and every tradition is followed, leaving you free to enjoy the celebration with friends & family.

ceremony fee \$1,000.00



the sophisticated wedding package offers:



cocktail reception

Two specialty martinis butlered throughout your cocktail reception

ten butlered hors d'oeuvres

two stationary displays

two action stations

Three classic chafers

wedding dinner

Champagne Toast

cold first course

warm second course

entrée ~ selection of three offered the day of your wedding

served dessert

three tiered traditional wedding cake

freshly brewed starbucks coffee and tazo tea

beverage service

five hour deluxe brand bar

tableside wine service throughout dinner

your sophisticated reception includes a selection of:

ten exquisite butlered hors d'oeuvres on the promenade



tuna tartar on a crispy won-ton

smoked salmon ravioli lemon dill crème fraîche

goat cheese profiteroles

tomato and mozzarella skewers

smoked duck pin wheels

*belgian endive with pear, gorgonzola
& cashews*

*pepper crusted beef carpaccio
on parmesan crisp*

*duck confit on crispy potato wafer
with cherry chutney & frisee*

sweet chile shrimp on sesame

won-ton with wasabi lime marmalade

miniature crab cakes with avocado

miniature assorted grilled cheese

miniature grilled corned beef reubens

wild mushroom quesadilla with guacamole

veal meatballs served in a loaf of bread

baked brie with raspberry in puff pastry

marinated beef skewers with teriyaki sauce

truffled vidalia onion cakes

lobster bisque cappuccino

*franks wrapped in a puff pastry with
düsseldorf mustard*

spinach spanakopita with citrus sauce

chicken sate with pineapple peanut dipping sauce

*smokehouse bacon, caramelized onion & fontina
mini grilled pizza*

*oven roasted tomato & fresh mozzarella mini
grilled pizza*

your sophisticated reception menu includes a selection of:



stationary displays

~please select two~

included with the selected stations is an assortment of freshly baked breads and rolls with butter

~antipasto display~

a display of marinated grilled vegetables with extra virgin olive oil and aged balsamic vinegar prosciutto, sopressata, salami, aged provolone and reggiano parmesan cheese, marinated artichokes, eggplant "caponatta", cous-cous salad beefsteak tomatoes and mozzarella with fresh basil, olives focaccia and garlic bread

~mediterranean display~

an inspired arrangement of hummus, tapenade, and baba ghanoush, with a selection of toasted pita points and herbed focaccia bread, greek salad with diced marinated tomatoes, onions, olives, & feta cheese in a light vinaigrette

~international cheese display~

*camembert, brie, boursin, pepper crusted goat cheese, aged cheddar, blue cheese, jalapeno jack
~ accompanied by grapes and assorted crackers*

~fresh garden crudite & seasonal fruit display~

chef's inspired selection of crisp raw vegetables including broccoli florets, carrot and celery batons, cauliflowers, red and yellow peppers with a creamy dressing

~ accompanied by an array of sliced seasonal fruits and berries with yogurt dipping sauce

~westin trio display~

fresh marinated tomato bruschetta with chopped onions, basil, balsamic vinaigrette.

display presented with warm spinach & artichoke dip, crab & cheese dip, accompanied by french cut baguette slices and toasted pita points

~smoked fish & cured fish display~

chef's selection of smoked salmons, gravlax, scotch salmon, smoked trout, smoked white fish garnished with capers, red onion, egg whites / yolks and lemon

~Classic Hot Chafers~

~Please select three~

Fried calamari with marinara, sausage & peppers, Swedish meatballs, mussels marinara, paella valenciana with chicken & shrimp, potato and cheese pierogies, Kielbasa and Sauerkraut, Egg plant rollatini, penne pasta ala vodka

your sophisticated reception menu includes a selection of:



action stations

~ please select two ~

our professional culinary team will prepare a delectable plate for each of your wedding guests

~pasta station~

~please select two~

tri-color rotini, penne, spinach tortellini, fusilli, bow tie

~please choose two sauces~

zesty tomato basil, pesto, alfredo, creamy mushroom or red clam

served with focaccia, garlic bread sticks, parmesan cheese.

~carving station~

~please select two~

roasted vermont turkey, giblet gravy and cranberry-orange relish

herb crusted beef tenderloin~ red wine reduction, horseradish cream, or green peppercorn sauce

garlic and herb marinated leg of lamb, red wine mint reduction

mango glazed pit ham, grilled pineapple chutney

mustard crusted loin of pork, balsamic reduction

herb roasted prime rib, with parmesan yorkshire pudding and horseradish sauce

~gourmet mac 'n' cheese bar~

comfort food for the soul

layers of cooked macaroni

blended with imported cheeses ~ cheddar,

manchego, gruyere, swiss

then add your favorite toppings

bacon, ham, , breadcrumbs, potato chips, roasted tomato

~sauté station~

~please select two~

wild seasonal mushrooms and root vegetables

shrimp with celery, baby corn, shiitake mushrooms, snow peas and soy sprouts

beef tips with oyster mushrooms and red wine reduction

chicken stir-fry, chinese style

~ fajita mexicali station ~

fill your corn or flour tortilla shell with Grilled flank steak & chicken

then complimented with great toppings diced onions, sliced peppers, shredded lettuce, sour cream, guacamole, salsa, pico de gallo, cheese and tomato

~slider station~

Mini sirloin burgers served on freshly baked rolls with a variety of toppings to include diced onions, shredded lettuce, chopped tomatoes, ketchup & mustard

~mashed potato bar~

Garlic mashed and roasted sweet potatoes served in martini glasses, toppings to include grilled chicken, grated cheese, sour cream, butter, bacon and chives

your sophisticated dinner menu includes a selection of:



~sparkling champagne toast~

~first course~

~please select one~

tuna and salmon tartar, gingered cucumbers and wasabi sour cream

mesclun greens with beets, dried cranberries, almonds and balsamic vinaigrette

arugula salad with shaved fennel, pears, reggiano parmesan cheese, lemon and virgin olive oil

tomato and mozzarella tower with pesto and micro arugula

beefsteak tomatoes with blue cheese and vidalia onion

caesar salad with a parmesan crisp

~second course~

~please select one~

chef's seasonal risotto, reggiano parmegiano cheese

orecchiette pasta with italian sausage, sun-dried tomato, broccoli rabe and aged parmegiano cheese

penne pasta with garlic confit, roasted tomatoes, asparagus & ricotta salata

caramelized onion tart with boursin cheese, bacon & baby spinach

grilled vegetable napoleon with fresh mozzarella, balsamic reduction, chive oil

prince edward island mussel bisque with roasted tomato saffron cream

your sophisticated dinner menu includes a selection of:



~entrees~

three entrée choices will be offered during the wedding

~chicken~

~please select one~

*french cut chicken breast with crispy sage fingerling potatoes, pancetta, asparagus
and brown butter lemon sauce*

*stuffed chicken breast sun-dried tomato & arugula with lemon scented kalamata olive orzo, barolo reduction
stuffed cornish game hen with wild mushroom brioche stuffing, roasted baby vegetables and red beet paint*

~beef~

~please select one~

*petit filet mignon with maytag blue cheese, potato gratin, roasted baby carrots, red wine reduction
chateaubriand, rosemary shallot potato puree, asparagus, roasted garlic hollandaise*

herb crusted new york sirloin , “creamed spinach”, wild mushroom bread pudding, truffled peppercorn butter

~fish~

~please select one~

*braised red snapper with oven roasted grape tomatoes, spinach and roasted fingerling potatoes,
tomato beurre blanc*

*seared salmon with yukon gold potato cake, grilled leeks, asparagus, lemon thyme sauce
miso glazed chilean sea bass with asparagus and wasabi mashed potatoes in a ginger lemongrass
(\$20.00 per person surcharge)*

*herb crusted chilean sea bass with tomato confit and eggplant caviar in a lemon-thyme sauce
(\$20.00 per person surcharge)*

szechuan peppercorn tuna, jasmine rice, baby bok choy, shitake mushroom broth

your sophisticated dinner menu includes a selection of:



~dessert~

~please select one~

*chocolate mousse dome with crème brulee center
coffee tiramisu, enhanced with chocolate cigarette
pear and raspberry tart, berry coulis
new york cheesecake with raspberry coulis & fresh strawberries
mixed berry tart, berry coulis*

~ wedding cake ~

included

~traditional three tiered wedding cake~

served with

freshly brewed starbucks coffee, regular and decaffeinated, tazo tea

~beverage service~

5 hours of deluxe open bar serving

deluxe liquors:

*sky vodka, tangueray gin, bacardi silver rum, sauza gold tequila, johnnie walker red, makers mark,
crown royal, hennessey vs., amaretto, peachtree schnapps, apple pucker, triple sec, sweet and dry vermouth*

domestic & imported bottled beers:

coors light, corona, heineken, amstel light, o'douls

selection of california house red and white wines

assorted coke products and bottled water

tablesides wine service with dinner

additional westin wedding enhancements:

the westin catering team suggests the following to truly enhance your perfect wedding day. our wedding specialists will create a customized menu for your every wish!



~one hour cocktail reception enhancements~

oysters & champagne

chefs selection of east and west coast oysters presented on the half shell served with cocktail sauce, mignonette, lemon wedges, fresh horseradish, accompanied by crisp sparkling champagne

\$15.00pp

with chef attendant ~ \$100.00 fee

peking duck station

crispy peking duck with moo-shu pancakes, scallions, cucumber and hoisin sauce

\$ 15.00pp

with chef attendant ~ \$100.00 fee

caviar station

chefs selection of caviar (beluga, sevruga, osietra) presented on blinis, garnished with red onion, egg whites and yolks market price

\$ 20.00 pp

with chef attendant ~ \$100.00 fee

sushi bar

california rolls, tuna roll, salmon roll and vegetable rolls, served with pickled ginger, wasabi, and soy sauce

\$15.00pp

with authentic sushi chef ~ \$1,000.00 chef fee

raw bar

a selection of hand picked east and west coast oysters, little neck clams, jumbo shrimp, crab claws, garnished with cocktail sauce, lemon wedges, fresh horseradish

\$20.00pp

with chef attendant ~ \$100.00 fee

shrimp cocktail display

jumbo shrimp served on crushed ice, displayed with lemon wedges and cocktail sauce

\$20.00 pp

ice sculpture

enhance your raw bar, sushi bar, or martini bar with a beautifully designed ice sculpture with up-lighting

starting price \$650.00 and up

all menu pricing is subject to taxable hotel service charge and New Jersey State tax

additional westin wedding enhancements



~classic martini bar~

perfect 10

tangueray gin with a splash of dry vermouth finished with three olives

tart apple

a refreshing combination of vodka and apple pucker schnapps

dirty

vodka with a splash of olive brine and garnished with three olives

the cosmopolitan

a cranberry-citrus combination of vodka, cranberry, cointreau and lime juice

siberian berry

stoli razberi, chambord and a splash of pineapple juice

the sunset

vodka combined with a splash peach schnapps, orange juice and cranberry

flirtini

vodka, champagne, cointreau, and a hint of pineapple juice

the orange driver

a classic of vodka and orange juice



pricing ~ per guest

1 hour ~~ \$19.00

2 hour ~~ \$21.00

3 hour ~~ \$24.00

4 hour ~~ \$27.00

5 hour ~~ \$30.00



bartender fee ~ \$100.00 per bartender

one bar is required for every 50 guests

all menu pricing is subject to taxable hotel service charge and New Jersey State tax

additional westin wedding enhancements



~ one hour viennese dessert enhancements~

cake display

chef's selection of assorted miniature chocolate cake with mousse filling, carrot cake, strawberry short cake, raspberry cheesecake, chocolate cheese cake, german chocolate cake

\$12.95 per person

french & italian pastry display

an assortment of cannoli's, cream puffs, miniature tiramisu, profiteroles, éclairs, petit fours, fruit tarts, napoleons, sfogliatelle, rum baba

\$12.95 per person

cookie assortment

pignoles, assorted biscotti, chocolate chip cookies, coconut macaroons, powdered crescents

\$9.95 per person

crêpe suzette & ice cream station

elegantly prepared crepes (pre-selected fruit fillings) accompanied by vanilla ice cream and whipped cream

(chef attendant required ~ \$100.00 per chef)

\$8.95 per person

viennese dessert presentation

includes all (4) displays

\$19.95 per guest

all menu pricing is subject to taxable hotel service charge and New Jersey State tax

additional westin wedding enhancements:



~one hour specialty endings~

~international coffee and cordials bar~

*featuring kahlua, frangelico, sambucca, gran marnier, jameson's, amaretto
and bailey's irish cream
station includes freshly brewed starbucks regular and decaffeinated coffee, hazelnut
and irish cream coffee, accompanied by cinnamon sticks, cinnamon sugar, sugar
cubes, shaved chocolate, and whipped cream
\$9.00 per guest*

barista attendant fee ~ \$100.00

~old fashion ice cream sundae bar~

*featuring vanilla, chocolate, and coffee ice creams in a beautifully crafted ice display
station includes an assortment of toppings including M&M's, nuts, chocolate
sprinkles, shaved chocolate, mini marshmallows, and chocolate syrup
\$8.00 per guest*

chef attendant fee ~ \$100.00

~fondue chocolate dipping station~

*featuring warm chafing dishes of both dark and milk chocolate
station includes an assortment of dipping items including marshmallows, freshly sliced
seasonal fruits and strawberries, miniature cookies, pretzels, and graham crackers
\$10.00 per guest*

(optional) rental for chocolate fountain ~ \$600.00

all menu pricing is subject to taxable hotel service charge and New Jersey State tax

The Blue Morel Restaurant & Wine bar



*the delights will surround you. beautiful venues, delectable cuisine, sublime details.
westin blends expertise with intuition to create a celebration as unique and individual as you are.*



*a wine room
for private &
intimate dining*

*featuring
over 50 wines
by the glass*



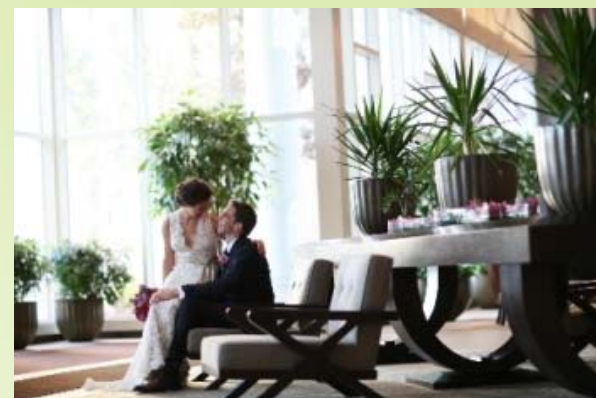
the westin governor morris offers:



*a beautiful hotel located in the historic heart of morristown ~ recreated with an inspiring sleek & contemporary design
that is truly westin, this is how it should feel*

sophisticated ballroom for up to 400 guests

customized menus from award-winning executive chef thomas ciszak & unique pastry creations by pastry chef Ernie Rich



*westin 4-star service culture
two treatment rooms with massages by cascata spa
24 hour room service
224 spacious well appointed rooms complete with westin heavenly bed & heavenly bath
soothing, upscale, personal, this is westin*

recommended services for your wedding at the westin

we have established relationships with reputable and talented musicians, photographers, deejays, and florists, and are happy to recommend a vendor that will suit your needs. these experienced professionals will ensure that your day is flawless in every detail.



bands

elegant ensembles

201-768-7711

www.elegantensembles.com

*Barry Herman
Entertainment*

973-535-1940

www.bhermanentertainment.com

dj's

d'amico entertainment

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Strings

music moments

973-543-2402

www.string-music.com

hair & makeup

Blowout and Looks We Create

973-565-1004

www.Blowouthouseofbeauty.com

www.lookswecreate.com

photographers

stephen taylor

908-696-1100

www.stephentaylorphoto.com

gabelli studios

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www.gabellistudio.com

Allan Reider

908-688-8808

www.njphotographer.com

swank audio visual

transform our ballroom into an extraordinary event with lighting enhancements. providing a full line of lighting services from spotlights, pin-spot lighting, all the way to a classy and decorative ambiance..... perfect for your dream atmosphere.

florists

Conroy's

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A Touch of Elegance

973-584-8300

www.njweddingflorist.com

limousine service

my limo

800.624.6112

www.mylimo.com

coordinating & wedding planning

My Bellissima

973-998-5817

www.Mybellissima.com

Jenny Orsini Events

97-868-9431

Pamperedbrideweddings.com

contact a westin wedding specialist today



your dedicated westin wedding specialist will listen closely to you and anticipate your needs to ensure that every element of your celebration is distinctly you, and perfectly attended to.

our professional banquet director and team members will work hand-in-hand to create a wedding experience that's tailored to your personal style, leaving you feel renewed, relaxed and ready to revel in your most perfect day.

*contact the westin governor morris catering department
for your personal consultation and appointment
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973.539.7300*