

Your Special Day

The most important day of your life should be unforgettable. The Westin Calgary has been a venue of choice for over 40 years. Leave the details to our experienced team to make your wedding a cherished celebration with memories that you will treasure for a lifetime



Photography: Christina plus Nathan

Ceremonies



From intimate ceremonies of 10 to larger occasions of 400, we offer a range of rooms to accommodate your needs and vision. Our contemporary style acts as a clean canvas allowing you the flexibility to design the ceremony of your dreams.

Ballroom: 150 – 500+ capacity

Bonavista:150 capacityEau Claire:120 capacityBow Valley:80 capacityCrown Suite:20 capacity

Locations range from \$750 - \$4000++





A range of rooms are available on both the main and lower levels. We are pleased to extend the reception venue on a complimentary basis with minimum food and beverage spends. Minimum spends \$8000 - \$25,000 depending on room allocation. **minimum spends are exclusive of service charge and GST**

Ballroom: 150 - 500+ capacity

Bonavista: 80 capacity
Eau Claire: 80 capacity
Bow Valley: 100 capacity

When you choose to host your rehearsal dinner, ceremony, reception or brunch with us at The Westin Calgary, we will bring together the best of everything: unique venues, exceptional service and cuisine tailored to reflect your style.

We are pleased to include these benefits for your occasion:

- Invitation to a private food tasting for up to four people
- One-hour rehearsal evening before the wedding (based on availability)
- Wood parquet dance floor
- Staging for head table
- White linens
- Candles, table number stands, china, flatware & glassware
- Preferred room rate for family and guests
- Complimentary suite for couple
- Complimentary dressing room for ceremonies
- Marriott Bonvoy™ rewards





Cuisine

Our Culinary Team appreciates how important food is to you and your guests on your wedding day. Our Executive Chef, Michael Batke, welcomes the opportunity to meet with you to understand your menu vision and preferences. Delivering an unforgettable food experience is our goal each and every time.

Soup Inspirations

Oven Roasted Winter Squash, cumin crème fraiche

Chicken Coconut Curry Lemongrass Soup, chili oil

Roasted Vine Ripe Tomato Bisque, basil yogurt

Locally Grown Potato & Corn Chowder, fresh parsley

Oven Roasted Locally Grown Root Vegetable Bisque

Entrées

Chipotle Truffle Braised Alberta Beef Short Ribs 85

Pan Seared Alberta Raised Beef Tenderloin, Cognac pan jus 95

Pan Seared House Brined Chicken Supreme, natural pan jus 78

Ginger Lime White Soy Infused Maple Syrup Glazed Icelandic Arctic Char 90

Pan Seared Icelandic Cod Fillet, orange Pernod cream sauce 87

Pan Seared House Brined Locally Raised Chicken, Okanagan apple calvados jus 79

Valentina Roasted Pork Loin, green chimichurri sauce 78

Salad

Bagna Cauda, chipotle lime milk, avocado, vine ripe tomatoes, radish, toasted pumpkin seeds, charred red onion, red hat cucumber

Alberta Grown Beet Salad, pickled golden beets, oven roasted beets, fresh mint, goat cheese, toasted pumpkin seeds, sherry vinaigrette

Toasted Quinoa Salad, slivered almonds, sun dried cranberries, roasted vegetables, white balsamic vinaigrette

Greek Style Orzo, artichoke hearts, cucumber, feta cheese, cherry tomato, Kalamata olives, fresh parsley, lemon oregano vinaigrette

Sweet Endings

Walnut Brownie, white chocolate mousse martini

Soft Banana Cake, rum caramel sauce, toasted coconut crème fraiche

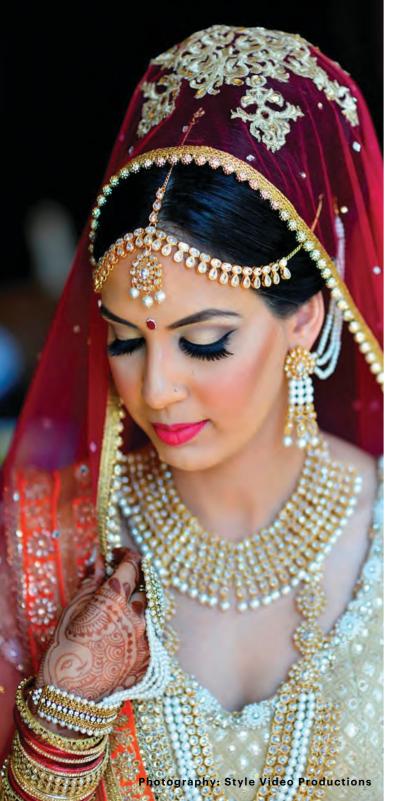
Chai Tea Tiramisu, cardamom scented espresso dipped lady fingers

Citrus Panna Cotta, pistachio sponge cake

Dark Chocolate Hazelnut Sablè

Okanagan Peach Crisp, warm caramel sauce

Chocolate and Coconut Mousse Shooters





Our Executive Sous Chef, Saurabh Singh, hails from Lucknow – the city renowned for biriyani. Chef Saurabh has over 15 years of experience preparing fabulous South Asian Cuisine for a wide range of gatherings. Our dishes are made on site and to your liking allowing us to customize each dish to your needs.

WESTIN MAHARAJA \$85

APPETIZERS – CHOICE OF TWO VEGETARIAN & TWO NON-VEGETARIAN:

Aloo Tikki, Falon Ki Chaat, Vegetarian Samosa, Chili Potato, Vegetarian Spring Roll, Achari Paneer Tikka or Pudina Paneer Tikka

Murgh Tikka Afghani, Murgh Lasooni Tikka, Chili Chicken Wings, Boti Kebab, Sheekh Kebab, Fish Amritsari or Rawa Fry Fish

SALAD - CHOICE OF ONE:

Aloo Aur Anardana Salad, Tandoori Subz Salad, Carrot Cardamon Salad, Channa Chaat, Kachumber Salad or Artisan Greens with Cumin Vinaigrette

HOT DISHES NON-VEGETARIAN – CHOICE OF TWO:

Murgh Methi, Murgh Makhni, Murgh Hara Masala, Kadhai Murgh, Murgh Jalfrezi, Lamb Rogan Josh, Kabuli Gosht, Mutton Korma, Mutton do Pyaja, Keema Matar, Ajwani Macchi or Sarsoon Macchi

HOT DISHES VEGETARIAN – CHOICE OF THREE:

Khumb Matar, Khumb Makai Masala, Achari Gobi, Adraki Gobi, Bhindi do Pyaja, Baingan ka Bhartha, Dal Makhni, Rajma Masala, Dal Maharani, Pindi Chole, Channa Masala, Navaratan Korma, Palak Paneer, Matar Paneer, Kadhai Paneer or Korma Paneer

RICE - CHOICE OF ONE:

Matar Pulao, Pyaz ka Pulao, Jeera Pulao, Kashmiri Pulao or Saffron Rice

BREAD - CHOICE OF ONE:

Plain Naan or Garlic Naan

SWEETS - CHOICE OF TWO:

Kheer, Gajar ka Halwa , Gulab Jamun, Rasmalai, Kulfi Pista, Apple Jalebi or Shahi Tukra

BUFFET MENU INCLUDES

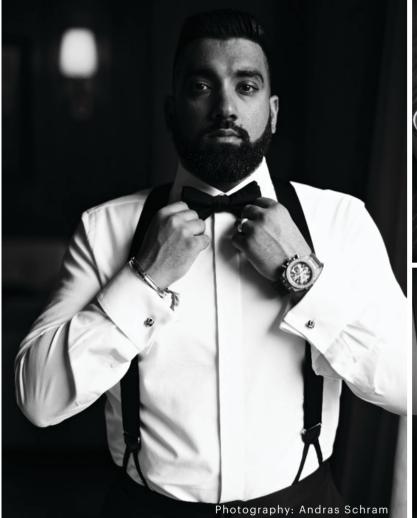
Coffee, Tea & Chai

Actions Stations with attending Chefs \$8 per person

Papri Chaat Gol Goppa Pani Puri Pav Bhaji Bhel Puri

Prices are exclusive of service charges & GST Chef fees apply for action stations.













Preparing

Enjoy the ritual of preparing for your wedding day in our spacious premier suites featuring two bathrooms, relaxed seating & full length mirror. Allow our room service team to pamper the bridal party with breakfast offerings, light snacks and refreshments including champagne before the ceremony.

Guest Rooms

Experience the Westin difference. Each of our guest rooms features our signature Heavenly beds and bath products, warm furnishings and the latest technology.

Courtesy room blocks are available with special room rates for your family and friends to enjoy over your wedding weekend dates.









There are many things to consider when planning your wedding; some of the most frequently asked questions are outlined below.

What linens does the hotel provide?

Our floor length cloths are white or sage green. We are happy to assist with coordinating customized linens with one of our preferred vendors.

Is early access available for décor set up?

We are happy to extend set up during the morning for décor based on availability at no additional charge. Access the day prior to the event is subject to room rental charges.

May I bring in my wedding cake?

We are committed to making your wedding day an exhilarating one; therefore you are welcome to supply the wedding cake of your dreams (cake cutting and serving fees may apply).

Can you accommodate guests with food allergies?

Food allergies and dietary restrictions are quite common; our Chef wants to ensure that all of your guests have a wonderful dining experience and tailors menu requirements for guests with food allergies and restrictions. In order for our team to be successful in assisting with food requests, advance notice is required.

Can we bring our own caterers?

The Westin has a full team of culinary professionals on site that welcome the opportunity to customize the menu to reflect your needs. The Westin is the sole provider of all food with the exception of wedding cakes.

Do you have menus for children?

We offer a selection of menus tailored to the younger guests that they will enjoy. Children's menus are for those 10 years and younger.

How long can we have the reception room for?

Evening events conclude at 1:00 am with a 30 minute grace for your guests to depart the venue. An extended time of 2:00 am may be requested and is subject to charges and based on availability.

What additional charges should I be aware of?

All events that have live or taped music are subject to mandatory government tariffs of SOCAN and Re: Sound fees. Each fee is based on the number of guests for the event.

Audio visual needs of screens, projectors, specialty microphones and lighting are available through our in-house company Presentation Services at prevailing prices.

What are the service charge and sales tax amounts?

All banquet charges (food, beverage, audio visual, room rental) are subject to 20% service charge and 5% GST. The GST applies to the gratuity as well.





Allow a team of professionals to create a wedding experience that is tailored to your style. If your needs are as simple as renting special linen to needing a wedding planner to bring your every detail to life, our preferred vendors will take great care to make your wedding day perfect.

Planners

Lynn Fletcher Weddings

T: (403) 457-1324

E: info@lynnfletcherweddings.com

W: lynnfletcherweddings.com

Photographers

Abby plus Dave

T: (403) 990-1258

E: dave@abbyplusdave.com

W: abbyplusdave.com

Andras Schram Photography

T: (403) 829-4092

E: andrasphoto@me.com

W: andrasschram.com

Chris Bolin Photography

T: (403) 512-5602

E: chris@chrisbolin.ca

W: chrisbolin.ca

Christina plus Nathan

T: (403) 968-2110

E: cplusnphoto@gmail.com

W: christinaplusnathan.com

F8

T: (403) 232-6502

E: info@f8photography.com

W: f8photography.com

Perry Thompson Photography

T: (403) 243-5643

E: perry@perphoto.com

W: perphoto.com

Photographik

T: (403)891-3746

E: info@photographik.ca

W: photographik.ca

Style Video Productions

T: (403) 615-1903

E: stylegigs@gmail.com

W: stylevideo.com

Décor & Design

Chair Flair

T: (403) 923-8751

E: shannon@chairflair.ca

W: chairflair.ca

Fusion Bollywood

T: (403) 605-8703

E: dreamwedding@fusionbollywood.com

W: fusionbollywood.com

Lynn Fletcher Weddings

T: (403) 457-1324

E: info@lynnfletcherweddings.com

W: lynnfletcherweddings.com

Décor & Design

OneWest Event Design

T: 1 (877) 598-9378

E: hello@onewestevents.com

W: onewestevents.com

Top Wedding Decor

T: (403) 605-7493

E: jastentrentals@gmail.com

W: topweddingdecorcalgary.com

Rentals

Modern Luxe Rentals

T: (403) 319-0028

E: luxe@modernrentals.ca

W: luxe.modernrentals.ca

Special Event Rentals - Calgary

T: (403) 235-2211

W: calgaryspecialeventrentals.com

Lighting Design

Stardust Event Group

T: (403) 288-2728

E: info@stardusteventgroup.com

W: stardustsounds.com

Orange Frog Productions

T: 403) 703-9218

E: pmarleau@orangefrogproductions.ca

W: orangefrogproductions.ca

Florals

Amborella Floral

T: (403) 386-0330

E: weddings@amborella.ca

W: amborella.ca

Flower Artistry

T: (403)922-2699

E: hello@flowerartistry.ca

Music | Entertainment

Pez Productions

T: (403) 980-2172

E: info@pezproductions.ca

W: pezproductions.ca

PM Gigs

T: (403) 276-4447

E: mcgannon@pmgigs.com

W: pmgigs.com

Stardust Event Group

T: (403) 288-2728

E: info@stardusteventgroup.com

W: stardustsounds.com

Cakes

Cake Sensations

T: (403) 257-2616

E: judy@cakesensations.com

W: cakesensations.com

Swirl

T: (403) 200-0649

E: info@swirlcakes.ca

W: swirlcakes.ca

Whippt

T: (587) 471-1032

E: info@whippt.ca

W: whippt.ca



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