

Winter Weddings at The Westin Portland Harborview



THE WESTIN
PORTLAND
HARBORVIEW

The Westin Portland Harborview | 157 High Street, Portland, Maine 04101 | +1 207-775-5411

The Westin Portland Harborview is full-service hotel located in Portland, Maine. Set in the center of downtown Portland's bustling Arts District, its ideal location allows guests to experience all that Portland has to offer.

Our full-service hotel offers a luxury spa, on-site dining at Congress Squared and Portland-favorite 15th floor Top of the East Lounge.

Our elegant Eastland Grand Ballroom and Winslow Homer Junior Ballroom can accommodate weddings of 40 to 300 guests and feature unique architectural details of the original Eastland Hotel, including the Grand Staircase and Balcony.

Your Winter Wedding

Complimentary Wedding Suite

Wedding Party Hospitality Room with Champagne and Hors d'Oeuvres

Chiavari Chairs in your Choice of White, Gold, Silver or Fruitwood

Your Choice of Floor Length Colored Linen & Napkins

Winter Themed Centerpieces & Candles

Dance Floor in Silver or Gold Trim

Complimentary Champagne Toast

Evening Hot Chocolate & Warm Cookie Display

Marriott Reward Points

Personalized Website for Your Wedding Room Book

COCKTAIL HOUR

Selection of Passed Hors d' Oeuvres

Please select three

Cinderella Squash Bisque Shooters, Cinnamon Crème Fraiche

Scallop Wrapped in Bacon, Maple Mustard

Prosciutto & Brie Crostini, Romesco, Micro Arugula

Mini Beef Wellington

Beet, Pistachio & Butternut Cone

Tandoori Chicken Slider, Tumeric Raita

Mini Crab Cakes, Chipotle Remoulade

Spoon of Roast Duck, Cranberry Chutney

Beef Tartare Cones, Horseradish, Capers, Chives

Mini Flatbreads, Pancetta, Apple, Cheddar

PLATED DINNER

FIRST COURSE

please select one

Mixed Greens, Maple Pecans, Dried Cranberries, Goat Cheese, Roasted Broccoli, Cider Vinaigrette

Caesar Salad, Winter Kale Garlic Croutons, Shaved Parmesan, Crisp Romaine

Roasted Pumpkin Soup, Pepitas Seeds Crème Fraiche, Herb oil

ENTRÉE

please select two

Seared Gulf Of Maine Salmon

Butternut Squash & Celery Risotto, Seasonal Local Farm Vegetables

Roasted All Natural Chicken

Roasted Carrots, Winter Vegetable & Potato Hash

Red Wine Braised New England Beef Short Rib

Natural Pan Reduction, Lemon Gremolata, Rustic Mustard Mash, Winter Root Vegetables

Vegetable Tagine

Slow Cooked Butternut, Cauliflower, Lentils, Tomato in a Vegetable Stock, Cilantro

FINISHING TOUCH

Old Fashioned House Made Hot Chocolate, Assorted Cookie & Marshmallow Display

Starbucks Coffee, Assorted Teavana Teas

\$99 per person

Includes tax and gratuity

BAR

Liquor Packages

Preferred - \$9.00

Ice Pik, Beefeater, Cruzan Light, Sauza Blue Silver, Jim Beam, Canadian Club, Dewar's, Christian Bros

Premium - \$11.00

Absolute, Tanqueray, Bacardi, Captain Morgan's, Sauza Hornitos, Maker's Mark, Jack Daniel's, Canadian Club, Dewar's White Label, Hennessy VS

Ultra-Premium - \$13.00

Grey Goose, Bombay Sapphire, Bacardi, Patron Silver, Knob Creek, Jack Daniel's, Crown Royal, Johnnie Walker Black, Hennessy VSOP

Beer

Hosted Domestic \$5.00

Hosted Import \$6.00

Hosted Craft \$7.00

Wine

\$9/glass

House Red, White, Sparkling

Open Bar Packages

Prices per person, per hour

Preferred Package

1 Hour \$20.00

2 Hours \$30.00

3 Hours \$39.00

4 Hours \$48.00

5 Hours \$57.00

Premium Package

1 Hour \$24.00

2 Hours \$36.00

3 Hours \$47.00

4 Hours \$58.00

5 Hours \$69.00

Ultra-Premium Package

1 Hour \$28.00

2 Hours \$42.00

3 Hours \$55.00

4 Hours \$68.00

5 Hours \$81.00

Bartender Fee of \$150 per bartender applies

DESSERT ENHANCEMENTS

Fall Pie Selection
Apple, Rhubarb, Pumpkin

Whoopie Pies
Traditional, Pumpkin, Gingerbread

Miniature Tea Cakes
Vanilla, Raspberry, Chocolate

\$8 per person