



PHOTO BY GETZ CREATIVE



PHOTO BY SPOSA BELLA PHOTOGRAPHY



PHOTO BY SPOSA BELLA PHOTOGRAPHY



The Westin Poinsett Hotel offers the complete wedding experience—featuring elegant locations for wedding ceremonies, sophisticated reception areas, creative catering and dedicated, personalized service for your tailored event. Our wedding specialist will make your wedding dreams become reality and help you create memories that last a lifetime.

“Where every Greenville girl dreams of getting married.”
—*Esquire Magazine*



a TRADITION RICH *in* HISTORY



For one hundred years, the Mansion House Hotel stood on South Main Street in Greenville, South Carolina. In 1924, the hotel was demolished to make room for the construction of the Poinsett Hotel. The price tag for the new hotel was 1.5 million dollars, and when it opened on June 20, 1925, it was one of the most beautifully furnished hotels in the country. However, during the first year of business, the hotel lost \$30,000 and continued to lose money through the years of the Great Depression.

In 1930, Mr. J. Mason Alexander was hired as General Manager Director. Mr. Alexander was known as Old Admiral Spit and Polish, the best hotel manager in the business. Mr. Alexander had a formula for success known as “The four C’s: Cleanliness, cooking, competence and courtesy.” Local residents filled the hotel’s dining room for family dinners and ballrooms for formal dances. The hotel quickly became known as “Carolina’s Finest,” and by 1940 it was making money.

Also known as “Mr. Poinsett,” Mason Alexander was labeled, “the man who gave you clean money,” because he made sure that no guest left the Poinsett Hotel with anything but clean money in his pocket. Thus, the people who handled money were required to polish all coins before putting them in the cash register for change. Mr. Alexander kept the hotel like “a good housekeeper would keep a house.” He considered hotel patrons as honored guests who should receive a warm reception, fine dining, and a peaceful sleep. Some notable guests at the Poinsett included Amelia Earhardt, John Barrymore, Cornelius Vanderbilt, Bobby Kennedy and the flamboyant Liberace.

Due to increased business during 1941, the hotel added 60 rooms bringing the total to 248 rooms. By the mid 1950’s the motel industry boomed and city hotels became

obsolete. In 1959 the hotel was sold to Jack Tarr hotel chain. From 1971 until December 1986, the hotel was foreclosed, and by the end of that year, the last residents of the retirement home moved out. The hotel remained empty until November 1997 when Steve Dopp and Greg Lenox, owners/developer of historic Francis Marion Hotel in Charleston, purchased it and the extensive-and expensive renovation process began.

In June 2000, the owners, former employees and friends of the Poinsett Hotel celebrated the 75th anniversary of its original grand opening with an exhibit of historic memorabilia in City Hall and a reception in the Gold Ballroom of the hotel. Many memories of the grand days of the hotel were recalled and shared.

Since then, The Westin Poinsett Hotel, as it is now called, has regained its prominent position as Greenville’s finest hotel and the only one, honored with AAA 4 diamonds for ten consecutive years. The hotel hosted the lead actors of the film *Leatherheads*, filmed in the Carolinas, starring George Clooney, Renee Zellweger and John Krasinski and can be recognized in several scenes of the movie. Other notable guests include President Barack Obama, internationally renowned musicians, actors, performers, politicians and business leaders from around the world.

In 2010, the hotel underwent its first major renovation since its reopening and continues to set the standard for others to follow. On solid financial feet and managed by a quality group of motivated leaders, it has received many accolades and enjoys full support in the local community.

The Westin Poinsett continues to make history and will prepare for its 100 year celebration in the not too distant future.



PHOTO BY WESTIN PHOTOGRAPHER



PHOTO BY OLIVIA GRIFFIN PHOTOGRAPHY



PHOTO BY RAYCROFT ART



PHOTO BY WESTIN PHOTOGRAPHER

Wedding Packages



PHOTO BY WESTIN PHOTOGRAPHER

SWEETGRASS BRUNCH	\$63
PALMETTO LUNCH	\$65
CAROLINA LUNCH	\$65
MAGNOLIA DINNER	\$77
POINSETT DINNER	\$79
WESTIN BUFFET DINNER	\$79

For Brunches, reception should end by 2:00 pm

For Luncheons, reception should end by 4:00 pm

For Dinners, reception should end by Midnight

PACKAGE PRICING INCLUDES

- › Room Rental, Setup and Cleanup Fees
- › Food for guaranteed guest count, priced per person
- › Taxes and Service Charges
- › Wedding Coordinator to handle all your reception needs*
- › Champagne and Sparkling Cider Toast
- › Butler Servers for Cocktail Hour
- › Bartenders
- › Chef Attendants and Carvers for Reception Stations
- › Cake Cutting Service
- › Dance floor
- › Table Numbers
- › White, floor-length linens and overlays
- › Banquet Chairs
- › Silver Lantern centerpieces
- › Recommended Vendor List
- › Complimentary sleeping room for the Bride and Groom on wedding night
- › Access to our Rooftop and Hotel for pictures, based on availability

*Does not include Ceremony if held offsite

SWEETGRASS BRUNCH

RECEPTION BRUNCH

\$63 / person



COCKTAIL HOUR



PASSED HORS D'OEUVRES

Please select two.

- **MINIATURE HAM SWEET POTATO BISCUITS**
- **MINIATURE YOGURT, BERRY, GRANOLA PARFAIT**
- **MINIATURE SHRIMP AND GRITS**
with Cajun Cream Sauce
- **MINIATURE APPLEWOOD SMOKED BACON BLT**

DISPLAYS

Please select two.

- **GRILLED VEGETABLE DISPLAY**
Served with Roasted Red Pepper Hummus & Fresh Grilled Pita Bread
- **MINIATURE BAGELS**
with Smoked Salmon, Cream Cheese, Capers, Diced Tomato
- **IMPORTED AND DOMESTIC CHEESE DISPLAY**
with Fresh Fruit Garnish
- **FRESH SEASONAL FRUITS AND BERRIES**



RECEPTION



STATIONS

Please select two.

- **WAFFLE AND PANCAKE STATION**
Prepared to Order with Fresh Berries, Pecans, Walnuts and Whipped Cream
- **LOW COUNTRY SHRIMP AND GRITS**
Sautéed Shrimp with Cajun Cream served over Stone Ground Cheese Grits
- **OMELET STATION**
Farm Fresh Eggs prepared to order with an array of fillings to include Ham, Bacon, Sausage, Diced Peppers, Tomatoes, Spinach, Mushrooms, and Assorted Cheeses
- **CRÊPE STATION**
Crêpes prepared to order with Fresh Strawberries, Blueberries, and Raspberries, Whipped Cream and Powdered Sugar
- **CARVED SIRLOIN OF BEEF**
Served with Horseradish, Au Jus, Mustard, Mayonnaise and Fresh Rolls
- **CARVED BOURBON GLAZED HAM**
Served with Mayonnaise, Mustard and Homemade Buttermilk Biscuits
- **FRIED GREEN TOMATOES AND MINI CRAB CAKE STATION**
Fried Green Tomatoes prepared in a cast iron skillet with Miniature Crab Cakes, Southern Slaw, Lemon Wedges, and Remoulade Sauce

BEVERAGES

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee
Assorted Juices to include Orange, Apple and Cranberry

PALMETTO LUNCH

PLATED LUNCH

\$65 / person



COCKTAIL HOUR



DISPLAYS

Please select one.

- **GRILLED VEGETABLE DISPLAY**
Grilled Asparagus, Squash, Peppers, Mushrooms and Baby Carrots
Served with Hummus Dip and Crispy Pita Chips
- **ARTISTIC DISPLAY OF IMPORTED AND DOMESTIC CHEESE**
Brie, Camembert, Port Salute, Boursin, Gruyere, Sharp Cheddar, Smoked Gouda, and Swiss Served with Assorted Crackers and Red Grapes
- **FRESH SEASONAL FRUITS AND BERRIES**
Watermelon, Golden Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries, Blackberries, Mangos, Peaches and Grapes with a Grand Marnier Dip
- **HOT SPINACH AND ARTICHOKE DIP**
Served with French Bread and Savory Crackers
- **JUMBO LUMP CRAB AND CHEESE DIP**
Served with French Bread and Savory Crackers
- **ANTIPASTO DISPLAY**
Grilled Peppers, Zucchini, Yellow Squash, Mushrooms, Genoa Salami, Pepperoni, Prosciutto, Provolone and Mozzarella, Cherry Peppers, Sundried Tomatoes, Pepperoncini and Artichoke Hearts
Accompanied by Grilled Italian Bread and Olive Oil
- **BREADS AND SPREADS**
Garlic Bread Sticks, French Rolls, Grilled Italian Flatbread, Pita Wedges and Crackers served with Olive Tapenade, Tomato Basil Bruschetta, Hummus and Pimento Cheese Spread

PASSED HORS D'OEUVRES

Please select two.

- **MINIATURE CRAB CAKES**
with Chipotle Spiced Remoulade
- **CASHEW THAI CHICKEN SPRING ROLL**
with Sweet Citrus Glaze
- **CHICKEN OR BEEF HIBACHI**
- **MINIATURE TOMATO PIE**
with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
- **BACON WRAPPED APPLE SLICES**
- **CHILLED SHRIMP SALAD TART**
with Cucumbers, Peppers and Light Dipping Sauce
- **SMOKED SALMON**
Cream Cheese and Capers in a Phyllo Cup
- **FRESH MOZZARELLA**
and Tomato Canapé Skewers
- **CRISPY ASPARAGUS**
and Asiago Cheese in Phyllo
- **MINI CHICKEN CORDON BLUE**
- **PHYLLO CUPS**
with Spinach & Feta Cheese
- **HERB ROASTED FILET**
and Asparagus with Balsamic Glaze on a Crostini
- **PARMESAN CRUSTED ARTICHOKE HEARTS**
with Chèvre Dipping Sauce
- **APPLEWOOD SMOKED BACON**
Havarti Cheese, and Pecan Tart

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

◇◇◇◇◇◇

RECEPTION

◇◇◇◇◇◇

SOUPS*Please select one for group.*

- **LOADED BAKED POTATO SOUP**
with Bacon, Chives, Sour Cream, and Cheddar Cheese
- **CREAMY TOMATO AND BASIL**
Slow Cooked Tomato Soup finished off with Cream and Basil
- **CLASSIC FRENCH ONION**
Topped with Toasted Baguette and Melted Provolone Cheese
- **LOBSTER BISQUE**
Thick and Creamy Purée of Lobster
- **CRAB AND CORN CHOWDER**
Traditional Chowder with Low Country Jumbo Lump Crab

SALADS*Please select one for group.*

- **THE POINSETT CAESAR**
Romaine Lettuce, Crispy Croutons and Parmesan Cheese
- **BABY SPINACH SALAD**
Toasted Pecans, Strawberries, and Raspberry Vinaigrette
- **MIXED GREENS**
Roma Tomato, Shredded Carrots and Toasted Almonds
- **ICEBERG WEDGE & CRUMBLLED BLEU CHEESE**
Cherry Tomatoes, Asparagus, Chopped Bacon, and Poinsett Ranch

ENTREES

All entrees include Chef's Selection of Starch & Vegetable, Warm Rolls & Butter

Please select up to three.

- **GRILLED NEW YORK STRIP STEAK**
Center Cut 10oz NY Strip with Mushrooms & Onion
- **HERB AND BACON CRUSTED PORK LOIN**
with Thyme Glaze
- **SEARED ATLANTIC SALMON**
with Roasted Lime Oil and Cilantro
- **PAN-ROASTED CHICKEN BREAST**
with Fresh Tomatoes, Basil and White Wine Sauce

BEVERAGES

Iced Water with Lemon | Sweet & Unsweetened Iced Tea | Starbucks® Coffee



PHOTO BY WESTIN PHOTOGRAPHER



PHOTO BY ASHLEY AMBER PHOTOGRAPHY

CAROLINA LUNCH

HEAVY HORS D'OEUVRES

\$65 / person



COCKTAIL HOUR



DISPLAYS

Please select one.

- GRILLED VEGETABLE DISPLAY**
Grilled Asparagus, Squash, Peppers, Mushrooms and Baby Carrots
Served with Hummus Dip and Crispy Pita Chips
- ARTISTIC DISPLAY OF IMPORTED AND DOMESTIC CHEESE**
Brie, Camembert, Port Salute, Boursin, Gruyere, Sharp Cheddar, Smoked Gouda, and Swiss Served with Assorted Crackers and Red Grapes
- FRESH SEASONAL FRUITS AND BERRIES**
Watermelon, Golden Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries, Blackberries, Mangos, Peaches and Grapes with a Grand Marnier Dip
- HOT SPINACH AND ARTICHOKE DIP**
Served with French Bread and Savory Crackers
- JUMBO LUMP CRAB AND CHEESE DIP**
Served with French Bread and Savory Crackers
- ANTIPASTO DISPLAY**
Grilled Peppers, Zucchini, Yellow Squash, Mushrooms, Genoa Salami, Pepperoni, Prosciutto, Provolone and Mozzarella, Cherry Peppers, Sundried Tomatoes, Pepperoncini and Artichoke Hearts
Accompanied by Grilled Italian Bread and Olive Oil
- BREADS AND SPREADS**
Garlic Bread Sticks, French Rolls, Grilled Italian Flatbread, Pita Wedges and Crackers served with Olive Tapenade, Tomato Basil Bruschetta, Hummus and Pimento Cheese Spread

PASSED HORS D'OEUVRES

Please select two.

- MINIATURE CRAB CAKES**
with Chipotle Spiced Remoulade
- CASHEW THAI CHICKEN SPRING ROLL**
with Sweet Citrus Glaze
- CHICKEN OR BEEF HIBACHI**
- BACON WRAPPED APPLES**
- MINIATURE TOMATO PIE**
with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
- CHILLED SHRIMP SALAD TART**
with Cucumbers, Peppers and Light Dipping Sauce
- SMOKED SALMON**
Cream Cheese and Capers in a Phyllo Cup
- FRESH MOZZARELLA**
and Tomato Canapé Skewers
- HERB ROASTED FILET**
and Asparagus with Balsamic Glaze on a Crostini
- PARMESAN CRUSTED ARTICHOKE HEARTS**
with Chèvre Dipping Sauce

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

◇◇◇◇◇◇

RECEPTION

◇◇◇◇◇◇

DISPLAYED HORS D'OEUVRES

Please select two.

- **MINIATURE CRAB CAKES**
with Chipotle Spiced Remoulade
- **PROSCIUTTO, TOMATO, OLIVE BROCHETTE**
with Fresh Basil and Balsamic Glaze
- **CHICKEN KABOB**
with Marinated Mushroom & Red Pepper
- **BABY BELLA MUSHROOM CAPS**
stuffed with Trio of Sausages
- **CHICKEN QUESADILLA**
- **ASPARAGUS ASIAGO AND HERB TART**
- **BOURBON GLAZED MEATBALLS**
with Peppers and Onions

STATION

Please select two.

- **PASTA STATION**
Cheese Tortellini, Penne and Farfalle Pasta with Roasted Garlic, Tomatoes, Herbs and Cheese

Sauces to include Herb Olive Oil or Roasted Tomato Pesto. Add Grilled Chicken or Sautéed Shrimp
- **MASHED POTATO BAR**
Assorted Mashed Gourmet Yukon Gold and Sweet Potatoes sautéed to order with choice of toppings to include Scallions, Smoked Bacon, Wild Mushrooms, Fresh Herbs, Assorted Cheeses, Marshmallows, Cinnamon Sugar, and Pecans
- **LOW COUNTRY SHRIMP AND GRITS STATION**
Stone Ground Cheddar Grits topped with Shrimp Scampi
- **GOURMET MACARONI AND CHEESE ACTION STATION**
Made to order Mac and Cheese to include choices of Shrimp, Chicken, Roasted Vegetables, Blue Cheese, Asiago Cheese, and Cheddar Cheese
- **FRIED GREEN TOMATOES AND MINI CRAB CAKE STATION**
Fried Green Tomatoes prepared in a cast iron skillet with Miniature Crab Cakes, Southern Slaw, Lemon Wedges and Remoulade Sauce
- **GRILLED CHEESE "AND MORE" ACTION STATION**
Assorted Cheeses to include American, Cheddar, Monterey Jack, and Mozzarella

Assorted Wheat Breads and Sourdough, Bacon and Whole Basil Leaves

Served with Creamy Tomato Basil Soup
- **BUILD YOUR OWN SALAD BAR AND SOUP**
Cucumbers, Olives, Tomatoes, Peppers, Croutons, Candied Pecans, Fresh Strawberries, Raspberry Vinaigrette, Poinsett Ranch, and White Balsamic Dressings

Tomato Basil and Chicken Noodle Soups
- **SLIDER STATION**
Please Select Three
___ Beef with Bleu Cheese and Smoked Bacon
___ Beef All American with Lettuce, Tomato, & Cheddar
___ Chicken with Caramelized Onion & Roasted Tomato
___ Chicken with Mushrooms & Swiss
___ Pulled Pork BBQ with Coleslaw

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

MAGNOLIA DINNER

PLATED DINNER

\$77 / person



COCKTAIL HOUR



DISPLAYS

Please select one.

- GRILLED VEGETABLE DISPLAY**
Grilled Asparagus, Squash, Peppers, Mushrooms and Baby Carrots
Served with Hummus Dip and Crispy Pita Chips
- ARTISTIC DISPLAY OF IMPORTED AND DOMESTIC CHEESE**
Brie, Camembert, Port Salut, Boursin, Gruyere, Sharp Cheddar, Smoked Gouda, and Swiss. Served with Assorted Crackers and Red Grapes
- FRESH SEASONAL FRUITS AND BERRIES**
Watermelon, Golden Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries, Blackberries, Mangos, Peaches and Grapes with a Grand Marnier Dip
- HOT SPINACH AND ARTICHOKE DIP**
Served with French Bread and Savory Crackers
- JUMBO LUMP CRAB AND CHEESE DIP**
Served with French Bread and Savory Crackers
- ANTIPASTO DISPLAY**
Grilled Peppers, Zucchini, Yellow Squash, Mushrooms, Genoa Salami, Pepperoni, Prosciutto, Provolone and Mozzarella, Cherry Peppers, Sundried Tomatoes, Pepperoncini and Artichoke Hearts.
Accompanied by Grilled Italian Bread and Olive Oil
- BREADS AND SPREADS**
Garlic Bread Sticks, French Rolls, Grilled Italian Flatbread, Pita Wedges and Crackers served with Olive Tapenade, Tomato Basil Bruschetta, Hummus and Pimento Cheese Spread

PASSED HORS D'OEUVRES

Please select two.

- MINIATURE CRAB CAKES**
with Chipotle Spiced Remoulade
- CASHEW THAI CHICKEN SPRING ROLL**
with Sweet Citrus Glaze
- CHICKEN OR BEEF HIBACHI**
- MINIATURE TOMATO PIE**
with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
- BACON WRAPPED APPLES**
- CHILLED SHRIMP SALAD TART**
with Cucumbers, Peppers and Light Dipping Sauce
- SMOKED SALMON**
Cream Cheese and Capers in a Phyllo Cup
- FRESH MOZZARELLA**
and Tomato Canapé Skewers
- CRISPY ASPARAGUS**
and Asiago Cheese in Phyllo
- MINI CHICKEN CORDON BLUE**
- PHYLLO CUPS**
with Spinach & Feta Cheese
- HERB ROASTED FILET**
and Asparagus with Balsamic Glaze on a Crostini
- PARMESAN CRUSTED ARTICHOKE HEARTS**
with Chèvre Dipping Sauce
- APPLEWOOD SMOKED BACON**
Havarti Cheese, and Pecan Tart

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

◆◆◆◆◆
RECEPTION
◆◆◆◆◆

SOUPS

Please select one for group.

- **LOADED BAKED POTATO SOUP**
with Bacon, Chives, Sour Cream, and Cheddar Cheese
- **CREAMY TOMATO AND BASIL**
Slow Cooked Tomato Soup finished off with Cream and Basil
- **CLASSIC FRENCH ONION**
Topped with Toasted Baguette and Melted Provolone Cheese
- **LOBSTER BISQUE**
Thick and Creamy Purée of Lobster
- **CRAB AND CORN CHOWDER**

SALADS

Please select one for group.

- **THE POINSETT CAESAR**
Romaine Lettuce, Crispy Croutons and Parmesan Cheese
- **BABY SPINACH SALAD**
Toasted Pecans, Strawberries, and Raspberry Vinaigrette
- **MIXED GREENS**
Roma Tomato, Shredded Carrots and Toasted Almonds
- **TRADITIONAL GREEK SALAD**
Tomato, Cucumber, Black Olives, Feta and Greek Vinaigrette
- **ICEBERG WEDGE & CRUMBLLED BLEU CHEESE**
Cherry Tomatoes, Asparagus, Chopped Bacon and Poinsett Ranch

ENTREES

All entrees include Chef's Selection of Starch & Vegetable, Warm Rolls & Butter

*Please select up to three.**

- **VEGETARIAN WELLINGTON**
Julienne of Fresh Vegetables encased in a delicate Puff Pastry
Served with Roasted Tomato Concassé
- **CHICKEN "CORDON BLEU"**
Breast of Chicken stuffed with Prosciutto and Fresh Mozzarella
- **GINGER CRUSTED SALMON**
Fillet of Salmon with Curry Lemongrass Sauce
- **BRAISED FREE RANGE CHICKEN BREAST**
with Tomato Basil and Artichoke Sauce
- **ROASTED ROSEMARY-LEMON PORK LOIN**
Sliced and drizzled with Natural Au Jus over sautéed Spinach
- **GRILLED NEW YORK STRIP STEAK**
Center Cut 10oz NY Strip with Mushrooms & Onion
- **SALMON AND SIRLOIN DUAL PLATE**
Served with an Herb Beurre Blanc and a Rosemary Red Wine Sauce (Additional \$10 per person)

**If you select three options, one must be the Vegetarian Wellington*

BEVERAGES

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

POINSETT DINNER

HEAVY HORS D'OEUVRES & ACTION STATIONS

\$79 / person



COCKTAIL HOUR



DISPLAYS

Please select one.

- **GRILLED VEGETABLE DISPLAY**
Grilled Asparagus, Squash, Peppers, Mushrooms and Baby Carrots
Served with Hummus Dip and Crispy Pita Chips
- **ARTISTIC DISPLAY OF IMPORTED AND DOMESTIC CHEESE**
Brie, Camembert, Port Salute, Boursin, Gruyere, Sharp Cheddar, Smoked Gouda, and Swiss Served with Assorted Crackers and Red Grapes
- **FRESH SEASONAL FRUITS AND BERRIES**
Watermelon, Golden Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries, Blackberries, Mangos, Peaches and Grapes with a Grand Marnier Dip
- **HOT SPINACH AND ARTICHOKE DIP**
Served with French Bread and Savory Crackers
- **JUMBO LUMP CRAB AND CHEESE DIP**
Served with French Bread and Savory Crackers
- **ANTIPASTO DISPLAY**
Grilled Peppers, Zucchini, Yellow Squash, Mushrooms, Genoa Salami, Pepperoni, Prosciutto, Provolone and Mozzarella, Cherry Peppers, Sundried Tomatoes, Pepperoncini and Artichoke Hearts
Accompanied by Grilled Italian Bread and Olive Oil
- **BREADS AND SPREADS**
Garlic Bread Sticks, French Rolls, Grilled Italian Flatbread, Pita Wedges and Crackers served with Olive Tapenade, Tomato Basil Bruschetta, Hummus and Pimento Cheese Spread

PASSED HORS D'OEUVRES

Please select two.

- **MINIATURE CRAB CAKES**
with Chipotle Spiced Remoulade
- **CASHEW THAI CHICKEN SPRING ROLL**
with Sweet Citrus Glaze
- **CHICKEN OR BEEF HIBACHI**
- **MINIATURE TOMATO PIE**
with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
- **BACON WRAPPED APPLES**
- **CHILLED SHRIMP SALAD TART**
with Cucumbers, Peppers and Light Dipping Sauce
- **SMOKED SALMON**
Cream Cheese and Capers in a Phyllo Cup
- **FRESH MOZZARELLA**
and Tomato Canapé Skewers
- **CRISPY ASPARAGUS**
and Asiago Cheese in Phyllo
- **MINI CHICKEN CORDON BLUE**
- **PHYLLO CUPS**
with Spinach & Feta Cheese
- **HERB ROASTED FILET**
and Asparagus with Balsamic Glaze on a Crostini
- **PARMESAN CRUSTED ARTICHOKE HEARTS**
with Chèvre Dipping Sauce
- **APPLEWOOD SMOKED BACON**
Havarti Cheese, and Pecan Tart

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

◆◆◆◆◆

RECEPTION

◆◆◆◆◆

DISPLAYED HORS D'OEUVRES

Please select two.

- **MINIATURE CRAB CAKES**
with Chipotle Spiced Remoulade
- **PROSCIUTTO, TOMATO, OLIVE BROCHETTE**
with Fresh Basil and Balsamic Glaze
- **CHICKEN KABOB**
with Marinated Mushroom & Red Pepper
- **BABY BELLA MUSHROOM CAPS**
stuffed with Trio of Sausages
- **CHICKEN QUESADILLA**
- **ASPARAGUS ASIAGO AND HERB TART**
- **BOURBON GLAZED MEATBALLS**
with Peppers and Onions

STATION

Please select two.

- **CARVED SIRLOIN OF BEEF**
Served with Horseradish, Au Jus, Mustard, Mayonnaise and Fresh Rolls
- **CARVED ROSEMARY ENCRUSTED PORK LOIN**
Served with Apple Chutney, Mustard, Mayonnaise and Fresh Rolls
- **PASTA STATION**
Cheese Tortellini, Penne and Farfalle Pasta with Roasted Garlic, Tomatoes, Herbs and Cheese

Sauces to include Herb Olive Oil or Roasted Tomato Pesto. Add Grilled Chicken or Sautéed Shrimp
- **MASHED POTATO BAR**
Assorted Mashed Gourmet Yukon Gold and Sweet Potatoes sautéed to order with choice of toppings to include Scallions, Smoked Bacon, Wild Mushrooms, Fresh Herbs, Assorted Cheeses, Marshmallows, Cinnamon Sugar, and Pecans
- **FISH TACOS**
Whole Fried Florida Snapper with Soft Shell Flour Tortillas, Shredded Lettuce & Pico de Gallo
- **LOW COUNTRY SHRIMP AND GRITS STATION**
Stone Ground Cheddar Grits topped with Shrimp Scampi
- **GOURMET MACARONI AND CHEESE ACTION STATION**
Made to order Mac and Cheese to include choices of Shrimp, Chicken, Roasted Vegetables, Blue Cheese, Asiago Cheese, and Cheddar Cheese
- **FRIED GREEN TOMATOES AND MINI CRAB CAKE STATION**
Fried Green Tomatoes prepared in a cast iron skillet with Miniature Crab Cakes, Southern Slaw, Lemon Wedges and Remoulade Sauce
- **GRILLED CHEESE "AND MORE" ACTION STATION**
Assorted Cheeses to include American, Cheddar, Monterey Jack, and Mozzarella

Assorted Wheat Breads and Sourdough, Bacon and Whole Basil Leaves

Served with Creamy Tomato Basil Soup
- **BUILD YOUR OWN SALAD BAR AND SOUP**
Cucumbers, Olives, Tomatoes, Peppers, Croutons, Candied Pecans, Fresh Strawberries, Raspberry Vinaigrette, Poinsett Ranch, and White Balsamic Dressings

Tomato Basil and Chicken Noodle Soups
- **SLIDER STATION**
Please Select Three
___ Beef with Bleu Cheese and Smoked Bacon
___ Beef All American with Lettuce, Tomato, & Cheddar
___ Chicken with Caramelized Onion & Roasted Tomato
___ Chicken with Mushrooms & Swiss
___ Pulled Pork BBQ with Coleslaw

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

WESTIN BUFFET

BUFFET DINNER

\$79 / person

COCKTAIL HOUR

DISPLAYS

Please select one.

- **MEDITERRANEAN MEZE PLATTER**
Marinated Olives & Cheese, Shaved Cured Meats, Mixed Peppers, Grilled and Roasted Vegetables, Hummus & Fresh Grilled Pita Bread
- **ARTISTIC DISPLAY OF IMPORTED AND DOMESTIC CHEESE**
Brie, Camembert, Port Salute, Boursin, Gruyere, Sharp Cheddar, Smoked Gouda, and Swiss
Served with Assorted Crackers and Fresh Seasonal Fruits and Berries
- **PUFFED PASTRY WRAPPED BRIE**
Served with Crostini and drizzled with Honey

PASSED HORS D'OEUVRES

Please select two.

- **MINIATURE CRAB CAKES**
with Chipotle Spiced Remoulade
- **CASHEW THAI CHICKEN SPRING ROLL**
with Sweet Citrus Glaze
- **CHILI LIME GLAZED SHRIMP**
with Cilantro Crème Fraiche, served on Lava Rock Heated Grill
- **MINIATURE TOMATO PIE**
with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
- **BRIE BACON AND PECAN TART**
with Honey Bourbon Glaze
- **PARMESAN CRUSTED ARTICHOKE HEARTS**
with Chèvre Dipping Sauce
- **ASSORTED AMUSSETTE SPOONS**
with Beef Asparagus Salad, Smoked Salmon & Boursin, & Shrimp Salad
- **BACON WRAPPED APPLES**

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee

RECEPTION

BUFFET

Please select one.

SOUTHERN BUFFET

- Carolina Chopped Salad with Tomato, Cucumber and Carrot, with a Ranch Dressing
- Creamy Cole Slaw
- Southern Potato Salad
- Macaroni Salad
- Roasted Herb Chicken Breast
- Fried Pork Chops
- Broiled or Fried Catfish
- Baked Macaroni Pie
- Broccoli Casserole
- Loaded Mashed Potatoes with Cheddar Cheese, Bacon and Scallions
- Fresh Fruit

THE WESTIN BUFFET

- House Specialty Crab Corn Chowder
- The Poinsett Caesar with Garlic Sourdough Croutons
- Grilled Vegetable Display with a Balsamic Glaze
- Baby Spinach Salad with Hard Boiled Eggs, Crisp Bacon, Fresh Tomatoes, and Mustard Champagne Vinaigrette
- Sliced Tomatoes, Fresh Mozzarella marinated in Extra Virgin Olive Oil & Basil
- Chilled Penne Pasta with Chicken, Roasted Red & Yellow Peppers, Olives and Fresh Garlic
- Pan Seared Tilapia
- Herb and Garlic Studded Roast Sirloin in a Sweet Onion au jus
- Herb Roasted Chicken
- Sautéed Garden Vegetables
- Oven Roasted Potatoes

BEVERAGE STATION

Iced Water | Sweetened and Unsweetened Iced Tea | Starbucks® Coffee



PHOTO BY WESTIN PHOTOGRAPHER



PHOTO BY SPOSABELLA PHOTOGRAPHY

ENHANCEMENTS



UNDER THE SEA DISPLAY _____ \$8 as substitution | \$15 as addition

- Jumbo Gulf Shrimp, Oysters on the Half Shell, Crab Claws, Little Neck Clams, Lemon Crowns, Cocktail Sauce and Lemon Aioli on Custom Ice Carving

PASSED HORS D'OEUVRES _____ \$2 as substitution per item | \$4 as addition per item

- Reverse Shrimp and Grits with Cajun Cream Sauce
- Miniature Applewood Smoked Bacon BLT
- Grilled Beef Medallion on Rosemary Skewer in Dijon Mustard Demi glaze
- Seared Ahi Tuna with Asian Slaw on Cucumber
- Smoked Salmon Mousse in a Cucumber Cup with Fresh Chive
- Shrimp Cocktail Shooter

CARVING STATIONS _____ \$6 as substitution | \$10 as addition

- **BEEF TENDERLOIN**

AFTER DINNER DESSERTS _____ \$9 / person per item

- **ASSORTMENT OF MINIATURE DESSERTS**
- **CHOCOLATE FOUNTAIN**
Rice Krispies, Strawberries, and Pound Cake
- **BANANAS FOSTER**
Chef Sautéed Bananas Foster with Brown Sugar and Vanilla Ice Cream
- **CRÊPES**
Filled with Seasonal Berries and topped with Whipped Cream
- **COLD STONE ICE CREAM STATION**
Assortment of Ice Cream flavors and toppings, folded together and made to order by our Chef on a Cold Stone Marble Slab

LATE NIGHT SNACKS

Items below available after cake cutting for one hour.

- **BUTLER PASSED** _____ \$5 / person, per item
Miniature BBQ Sandwiches | Fresh Fruit Skewers | Miniature Beef Sliders | Miniature Hot Dogs
Miniature Pizza Bites | Chocolate Dipped Strawberries | Egg & Cheese Biscuits
- **DISPLAYED** _____ \$7 / person, per item
Soft Pretzel Bar | Nacho Bar
Self Serve Pizza Station (with choice of 2 types of pizza)

BAR SELECTIONS

Bars may be purchased by the drink or as a package.

BAR PACKAGES

Includes unlimited consumption for designated time period, package includes tax and service charge.

○ PLATINUM

Premium Liquor, Wine and Domestic and Imported Beer

\$44 / person for 4 hours

\$11 / person for each additional hour

○ GOLD

House Liquor, Wine and Domestic and Imported Beer

\$36 / person for 4 hours

\$9 / person for each additional hour

○ SILVER

Wine and Domestic and Imported Beer

\$28 / person for 4 hours

\$7 / person for each additional hour

HOST BAR

Charges on consumption, taxes and services charge apply

PREMIUM BRANDS

\$7

HOUSE BRANDS

\$6

IMPORTED BEER

\$4.50

DOMESTIC BEER

\$4

CRAFT BEER

\$6.50

HOUSE WINES BY THE BOTTLE

\$32

MINERAL WATERS

\$3.50

PREMIUM BRAND LIQUORS

Absolut Vodka
Tanqueray Gin
Captain Morgan's Rum
Cuero Gold Tequila
Crown Royal
Johnnie Walker Red Label Scotch
Jack Daniels Whiskey

DOMESTIC BEERS

Budweiser
Bud Light
Michelob Ultra
Miller Lite

HOUSE BRAND LIQUORS

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Jim Beam Bourbon
Dewar's Scotch
Seagram's 7 Whiskey

CRAFT BEERS

Add to any package for an additional \$3 /person

Westbrook IPA
Westbrook White Thai
Brewery 85 Yeoman's Brown Ale
Brewery 85 Southern Style American Pale Ale

HOUSE WINES—ESTRELLA LABEL

Chardonnay
White Zinfandel
Pinot Grigio
Merlot
Cabernet Sauvignon

IMPORTED BEERS

Heineken
Corona
Becks

NON-ALCOHOLIC BEVERAGES

Coke
Diet Coke
Sprite
Bottled Water

○ SIGNATURE DRINKS

\$8 / person per hour

Blushing Bride

Peach Schnapps / Champagne / Grenadine Syrup

Perfect Kiss

Rum / Peachtree Schnapps / Sprite / Garnished with Strawberries

Wedding Cake

Amaretto / White Crème de Cacao / Milk / Pineapple Juice

Flirtini

Cointreau / Vodka / Pineapple Juice / Champagne / Maraschino Cherry for Garnish

Sealed with a Kiss

Chocolate Liqueur such as Godiva or Crème de Cacao Vodka / Hershey's Kiss

Southern Bride

Gin / Grapefruit juice / Dash of Grenadine



ADDITIONAL CELEBRATIONS



CEREMONY



*You can host your ceremony and reception in the same place at the Westin Poinsett.
Contact your Sales Manager for more information on pricing and availability.*



PHOTO BY WESTIN PHOTOGRAPHER



PHOTO BY WESTIN PHOTOGRAPHER



PHOTO BY WESTIN PHOTOGRAPHER

PACKAGE ADD-ONS

○ **LCD PROJECTOR PACKAGE**

with screen, A/V cart, power cords

\$525 *inclusive*

○ **CEREMONY MICROPHONE PACKAGE**

with wireless lavalier and wired microphone

\$250 *inclusive*

○ **LED UPLIGHTING FOR BALLROOM**

select from amber, blue, green, orange, pink, purple, red, or soft white

\$200 *inclusive*



ADDITIONAL CELEBRATIONS



BRIDESMAIDS LUNCHEON

Thank your bridesmaids for everything that they have done for you in preparation for your wedding day by celebrating them at a Luncheon. We are able to set you and your bridesmaids in a private space where you can eat and spend some quality time together before they set you off on your new adventure.

FIRST COURSE

Low Country Crab and Corn Chowder	\$3 CUP \$4 BOWL
Tomato Basil Bisque with Miniature Grilled Cheese	\$3 CUP \$4 BOWL
Spinach Salad with Strawberries, Blackberries, Glazed Almonds and Raspberry Vinaigrette	\$5
Roasted Tomato and Mozzarella Salad with Arugula, Olive Oil and Balsamic Glaze	\$5

ENTREES

Southern Chicken Salad with Pecans and Grapes served with sides of Pasta Salad and fresh sliced Fruit	\$12	Roasted Vegetable and Goat Cheese Lasagna, Rolled and Skewered with Rosemary and Served with Broccolini and Pomodoro Sauce	\$12
Herb Crusted Salmon over Yellow Pepper Risotto topped with Fennel Orange Salad and Shaved Asiago Cheese	\$14	Shrimp Salad served on Croissant with sides of Pasta Salad and fresh sliced Fruit	\$13
Napa Chicken Salad, Salad prepared with Bell Peppers, Spinach, Baby Bok Choy and Cabbage then tossed in a light Ginger Dressing and topped with Sesame Tempura Chicken	\$10	Quiche Lorraine served with sides of Pasta Salad and fresh sliced Fruit	\$10

DESSERT

TRIO PLATE *Choice of three desserts.* **\$6**

- Miniature Chocolate Lava Cake Miniature Vanilla Crème Brûlée Miniature Key Lime Tart
- Miniature Pecan Pie Miniature Pound cake or Fruit and Whipped Cream Parfait

DRINKS

Bloody Mary's	\$6 each	Mimosas	\$5 each
---------------	-----------------	---------	-----------------



Menus above include Water, Iced Tea, Starbucks® Coffee, Rolls, Cheese Biscuits and Butter.



ADDITIONAL CELEBRATIONS



FAREWELL BREAKFAST

Give your guests the chance to gather one more time before saying goodbye. We are able to set you and your guests in a private space where you can grab breakfast and chat without having to wait for a table.

FAREWELL BREAKFAST BUFFET

\$22 / *person*

Minimum of 20 People for Buffets | Less than 20 People \$100 Buffet Service Fee

Medley of Fresh Seasonal Fruits

Farm Fresh Scrambled Eggs

Crisp Country Bacon and Sausage Links

Potato Hash

Southern Cheese Grits

Chef's selection of Muffins, Fruit Filled Danish's and Bagels

Whipped Butter, Cream Cheese and Preserves

Selection of Chilled Juices

Starbucks® Coffee, Herbal Teas and

Decaffeinated Starbucks® Coffee

BREAKFAST ENHANCEMENTS

OMELET CHEF'S STATION

\$8 / *person*

Farm Fresh Eggs Prepared to Order with an Array of Fillings

WAFFLE AND PANCAKE CHEF'S STATION

\$8 / *person*

Prepared to Order with Fresh Berries Pecans, Walnuts and Powdered Sugar

CRÊPE CHEF'S STATION

\$8 / *person*

Crêpes Prepared to Order with Fresh Strawberries, Blueberries, Raspberries
Whipped Cream and Powdered Sugar

PASSED ALCOHOLIC ADDITIONS

Classic Bloody Mary's

\$6 *each*

Mimosas or Bellini's

\$5 *each*



PHOTO BY SPOSABELLA PHOTOGRAPHY



FREQUENTLY ASKED QUESTIONS



CAN WE BRING IN OUR OWN FOOD AND BEVERAGE?

We do require that we provide all food and beverages for your special day. The only exception is your wedding cake and you are welcome to use any vendor you choose.

WHEN DO YOU NEED A FINAL GUEST COUNT?

We need a final guest count five business days prior to your event, for example, the Monday before your Saturday wedding.

YOUR PACKAGES SAY THAT THEY ARE INCLUSIVE OF ALL FEES?

Is there anything I'm missing? We created our package to be clear and easy to understand. Therefore, unless you want to upgrade something above and beyond what the package offers, there are no additional fees.

WHAT ARE THE CENTERPIECES THAT YOU OFFER COMPLIMENTARY?

Our complimentary centerpieces include a glass mirror, glass hurricane with a tapered candle inside, surrounded by 3 votive candles. You are also welcome to bring in your own.

HOW DO WE RESERVE THE SPACE?

Your catering manager will send you a contract outlining the timing, date, food and beverage minimum and specific space held. The contract will need to be returned signed, with a 20% deposit, and credit card authorization form within 2 weeks.

WHAT IS THE FOOD AND BEVERAGE MINIMUM?

The minimum varies based on the ballroom, time of day and season of the year. Ask your Catering Manager for specific details.

CAN YOU TELL ME A TIMELINE FOR WHEN WE NEED TO MEET?

About 2 months before the wedding date, we'll meet to finalize all details including schedule, menu, and room setup. We'll also meet the week of the wedding for the "Drop-off Appointment" when you'll bring us everything you want us to take care of that day for you such as place-cards, guestbook, favors, etc.

WHEN ARE PAYMENTS DUE?

The initial deposit of an estimated 20% is due with the signed contract. Final payment is due 15 business days prior to the wedding. We understand that this is still an estimate and are happy to credit back anything that you've over-paid after the event.

CAN WE GET A DISCOUNTED BLOCK OF SLEEPING ROOMS FOR HAVING THE WEDDING RECEPTION THERE?

We will offer a discounted block of rooms for your guests attending your wedding reception. Rates vary based on time of year. See your Catering Manager for specifics.

WHERE CAN OUR GUESTS PARK?

There is a large parking garage behind us that connects to the hotel. It is city-owned, therefore we cannot waive parking charges. Most of our clients let guests know of the charges so that they can be prepared in advance to pay. The fees range from \$3 - \$6 depending on the length of time you are here and any special events taking place down-town that weekend.

IS THERE A DISCOUNT FOR CHILDREN?

For Children under the age of 12 years old who wish to eat an adult plated meal or eat from our station meals, we offer a 60% discount on food. We also offer a Chicken Finger plate for children of all ages at \$20 per person. Those under 5 are free.

CAN WE HAVE OUR CEREMONY THERE?

We can accommodate your ceremony for an additional fee but do not offer coordination. There is an additional fee of \$75 to have your rehearsal the night before and we do not guarantee location.

THE WESTIN

POINSETT
GREENVILLE



120 SOUTH MAIN STREET GREENVILLE, SC 29601
864.421.9700
WESTINPOINSETTGREENVILLE.COM

