



EMBASSY SUITES

by HILTON™

Orlando - North

Bar/Bat Mitzvah Package

Celebrate your Bar/Bat Mitzvah at the Embassy Suites Hotel Orlando-North!

An additional hour (overtime) can be added to your event time up 3 days prior to your event @ \$350 plus tax per hour.

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour.

No bar service is included in this fee.

All items listed on this and previous pages are subject to change without notice. All prices are subject to 22% Service Charge and 7% Sales Tax.



Selection of Packages Includes

Beautifully Appointed Ballrooms for Receptions up to 250 guests

Elegant White or Black Linens, China, Glass & Silverware

Dj Table

Dance Floor

Professional Cake Cutting Service

Chair Covers with Colored Spandex Band

****Please call our Catering Department to schedule a personal tour and make an appointment to discuss the possibilities.**

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Create Your Own Children's Buffet

(Minimum of 35 Children)
Based on a 4 hour reception

Hors d'oeuvre (replenished for 1 hour)

Select Four Items:

Chicken Drumettes	Beef Franks in a Blanket
Mini Taco Rolls	Mini Pizzas
Mozzarella Sticks	Potato Pancakes with Applesauce

Entrees (replenished for 1 ½ hours)

Select Three Items:

Kosher Hot Dogs
Kosher Hamburgers
Chicken Fingers with BBQ, Sweet & Sour and Hot Mustard Sauce
Vegetable Lasagna
Baked Ziti with Meat or Marinara Sauce
Spaghetti and Meatballs
Beef or Chicken Skewers
Pizza

Accompaniments

Select Two Items:

Curly Q French Fries
Seasoned French Fries
Shoestring French Fries
Macaroni and Cheese
Potato Skins with Toppings
Julienne of Vegetables
Vegetable Medley

Beverage Bar

Choose Four Items

Coca Cola	Diet Coca Cola
Sprite	Root Beer
Orange Soda	Lemonade
Cherry Coke	Shirley Temples

Virgin Drink Bar

May be added for an additional \$3.25
per person charge.

Sundae Bar

Chocolate and Vanilla Ice Cream

Chocolate Sauce	M&Ms
Strawberry Sauce	Crushed Oreos
Crushed Peanuts	Sprinkles
Reese's Pieces	Heath Bar

Whipped Cream and Maraschino Cherries

COMPLETE CHILDREN'S BUFFET PACKAGE PRICE:

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Elegant Plated Menu

(Minimum 35 guests)

Based on a 4 hour reception

Hors d'oeuvre Hour (replenished for 1 hour)

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Seasonal Fruit Garnish

Select One Hot and One Cold of the following

Cold Selection

Tomato Caprese Skewers
Antipasti Skewers
Olive Tapenade on Crostini

Celery Stuffed with Cream Cheese
Fruit Kabobs with Romanoff Sauce
Bruschetta On Crostini

Hot Selection

Mushroom Caps Stuffed with Spinach and Cheese
Jalapeno Shrimp Poppers
Beef or Chicken Satay
Barbecue or Sweet & Sour Meatballs
Mini Potato Knishes

Fried Mozzarella Sticks with Marinara Sauce
Mini Quiche
Siracha Honey Glazed Bacon Wrapped Pineapple
Egg Rolls with Hot Mustard or Plum Sauce
Miniature Crab Cakes

PLATED DINNER

All dinners are served with Garden Salad, Fresh Seasonal Vegetable and Starch Accompaniment, Warm Rolls and Whipped Butter (or margarine upon request), Regular and Decaffeinated Coffee, Assorted Hot Herbal Teas, Iced Tea and Ice Water

ENTREES

Select One

Roast Prime Rib of Beef, au jus
Pepper Crusted Sirloin
Beef Wellington

Chicken Marsala or Piccata
Stuffed Chicken Florentine,

Grilled or Poached Salmon, Orange Roughy or Mahi Mahi

With your choice of Champagne White Sauce, Tarragon Sauce, Lemon Dill Sauce

ACCOMPANIMENTS

Select One Starch and One Vegetable

Oven Roasted Potatoes
Parmesan Au Gratin Potatoes
Vegetable Medley
Yukon Gold Mashed Potatoes
Sautéed Zucchini and Yellow Squash

Parslied New Potatoes
Wild Rice Pilaf
Honey Glazed Carrots
Green Beans Amandine
Carrots and Broccoli Florets

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Create Your Own Buffet

(Minimum of 50 guests)

Based on a 4 hour reception

All dinner buffets are replenished for 1 ½ hours and are accompanied by a Tossed Garden Salad Bar with Assorted Toppings and Dressings, Fresh Seasonal Fruit Array, Warm Rolls and Whipped Butter (or margarine upon request), Regular and Decaffeinated Coffee, Assorted Hot Herbal Teas, Iced Tea and Ice Water

HORS D'OEUVRE

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Seasonal Fruit Garnish

Select One Hot and One Cold of the following

Cold Selection

Tomato Caprese Skewers
Antipasti Skewers
Olive Tapenade on Crostini

Celery Stuffed with Cream Cheese
Fruit Kabobs with Romanoff Sauce
Bruschetta On Crostini

Hot Selection

Mushroom Caps Stuffed with Spinach and Cheese
Jalapeno Shrimp Poppers
Beef or Chicken Satay
Barbecue or Sweet & Sour Meatballs
Mini Potato Knishes

Fried Mozzarella Sticks with Marinara Sauce
Mini Quiche
Siracha Honey Glazed Bacon Wrapped Pineapple
Egg Rolls with Hot Mustard or Plum Sauce
Miniature Crab Cakes

ENTREES

Roast Prime Rib of Beef*
Roast Sirloin of Beef *

Served with Horseradish Cream Sauce, Hunter Sauce or Au Jus

Chicken Marsala, Chicken Françoise, Chicken Piccata, Stuffed Chicken Florentine

Salmon, Grouper or Mahi Mahi with Tarragon Sauce, Lemon Dill or Champagne White Sauce

ACCOMPANIMENTS

Select Three

Oven Roasted Potatoes
Parmesan Au Gratin Potatoes
Yukon Gold Mashed Potatoes
Honey Glazed Carrots
Sautéed Zucchini and Yellow Squash

Parslied New Potatoes
Wild Rice Pilaf
Vegetable Medley
Green Beans Almandine
Carrots and Broccoli Florets

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Gourmet Food Station Selections

May be added to your buffet (Minimum of 100 guests)

Pasta Station

Select three pasta choices:

Bow Tie, Linguine, Fettucine, Ziti, Cheese Tortellini

Select three sauce choices:

Spicy Marinara, Alfredo, Clam, Pesto, White wine, Meat Sauce

Fresh Vegetables and Garlic Rolls

Fajita Station

Marinated Beef and Chicken

Grilled Onions, Green Peppers, Pico de Gallo Sauce,

Sour Cream, Guacamole, Shredded Cheddar and Monterey Jack Cheeses,

Warm Soft Flour Tortillas

Oriental Stir Fry Station

Tender Marinated Chicken Breast and Tenderloin of Beef

With choice of Soy, Sesame or Sweet & Sour Sauce,

Water Chestnuts, Bamboo Shoots, Bean Sprouts, Snow Peas,

Broccoli, Shiitake Mushrooms,

Oriental Egg Rolls and Duck Sauce

Ultimate Salad Station

Fresh Crisp Salad Greens with Assorted Toppings and Dressings,

Fresh Fruit with Yogurt,

Assorted Specialty Salads,

Fruit and Nut Breads with Honey Butter

Mashed Potato Station

With Shredded Cheese, Bacon, Chives, Diced Tomatoes,

Whipped Butter and Broccoli Florets

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Hors d'oeuvre Selections

COLD DISPLAYS

Fresh Vegetable Crudité with Ranch Dressing

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers
And Fresh Fruit Garnish

Mirror Display of Fresh Seasonal Fruits and Berries

Molded Chicken Liver Pate with Assorted Gourmet Crackers

Side of Smoked Salmon
Accompanied by Classic Garnishes and Gourmet Cocktail Breads

Grilled Marinated Vegetables

Tomato Caprese Skewers
Celery Stuffed with Cream Cheese
Antipasti Skewers
Fruit Kabobs with Romanoff Sauce
Olive Tapenade on Crostini
Bruschetta On Crostini

HOT SELECTION

Mushroom Caps Stuffed with Spinach and Cheese
Fried Mozzarella Sticks with Marinara Sauce
Chicken Strips with Dipping Sauces
Vegetable Mini Quiche
Beef or Chicken Satay
Sweet & Sour Meatballs
Barbecue Meatballs
Egg Rolls with Hot Mustard or Plum Sauce
Siracha Honey Glazed Bacon Wrapped Pineapple
Jalapenos Shrimp Poppers stuffed with Cream Cheese
Mini Potato Knishes

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Beverages

Host Bar / Cash Bar

*Call Brands
Premium Brands
Super Premium
Domestic Beer
Imported Beer
House Wine
Soft Drinks
Bottled Water
Cordials*

Unlimited Consumption

(Per Person/Per Hour)

Call Brand Mixed Drinks:

*Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey,
Jim Beam Bourbon, Scotch – Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps ,
Imported & Domestic Beer, House Wine, Juices & Soft Drinks*

Premium Brand Mixed Drinks:

*Bacardi Rum, Absolute Vodka, Tanqueray Gin, VO Whiskey, Jack Daniels Bourbon,
Johnny Walker Red Scotch, Cuervo Gold Tequila, Peach Schnapps, Kahlua,
Imported & Domestic Beer, House Wine, Juices & Soft Drinks*

Beverages

*House Champagne, per bottle
Champagne Punch, per gallon
Rum Punch, per gallon
Fruit Punch, per gallon
Champagne Toast, per person*

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