



# Weddings

AT EMBASSY SUITES HOTELS™

## Carefully Constructed for Parties of 100 guests or more:

~For Intimate Weddings (under 100 guests), Please Contact the Catering Department for Your Custom Quote~  
Starting at \$25++ p/p

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### PACKAGES INCLUDE

One Hour Hors d'oeuvre Pre-Reception in our Beautiful Tropical Atrium  
Beautifully Appointed Ballroom  
White or Black Linens with Choice of Napkin Color  
White, Black or Ivory Chair Covers with a wide selection of Colored Bows  
House Center Pieces  
Complimentary Wood Parquet Dance Floor\*\*  
Champagne or Sparkling Cider Toast  
Professional Cake Cutting Service  
International Coffee Station Featuring Starbucks®  
Complimentary Suite for the Newlyweds\*\*  
Private Menu Tasting To Include 2 Salads, 2 Entrees, 2 Starches and 2 Vegetables\*\*  
Ceremony Rehearsal and Discounted Rehearsal Dinner Options

### WEDDING CEREMONIES

The Embassy Suites by Hilton Orlando-North offers our indoor garden The Atrium gazebo or Ballroom for wedding ceremonies up to 200 guests  
Starting at \$500++ Rental

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\*\*Restrictions May Apply

# To Have & to Hold

## ONE HOUR HORS D' OEUVRES RECEPTION

Fruit Punch Station

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

\*\*Add Choice of 3 Hors D' Oeuvres Butler Passed for additional \$5.00 per person

## *Plated Meal Service*

### SALAD

(Please Select One)

Mixed Field Greens with Tomato, Cucumber and Choice of Dressing

Heirloom Tomato, Mozzarella & Basil Drizzled with Aged Balsamic

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

Strawberry and Spinach Salad with Toasted Almonds and Poppy Seed Dressing

### ENTRÉE

(Please Select One)

Chicken Marsala, Chicken Piccata, Stuffed Chicken Florentine or Chicken Cordon Bleu

Pork Tenderloin Medallions with a Cognac Dijon Sauce

Salmon with choice of Balsamic Brown Sugar Glaze, Champagne, Lemon Beurre Blanc Sauce

Grilled Mahi Mahi topped with Chimichurri or Tropical Salsa

London Broil with Brandy Sauce or Sliced Sirloin with Natural Jus Lié

Prime Rib of Beef, au jus

Filet Mignon

### DUAL PLATED OPTION:

Petit Filet Mignon with Chicken Piccata

Petit Filet Mignon with Shrimp

### CHOICE OF TWO ACCOMPANIMENTS

Yukon Gold Mashed Potatoes, Roasted Red Potatoes, Rice Pilaf, Wild Rice

Vegetable Medley, Hericot Vert, Parmesan Roasted Asparagus, Glazed Carrots

### WARM ROLLS AND SWEET CREAM BUTTER

### BEVERAGES

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station featuring Starbucks® regular and decaffeinated coffee with Turbinado Sugar, Chocolate Shavings, Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service.

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# From this Day Forward

## FOUR HOUR OPEN BAR

Call Brand Liquors (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 Chardonnay, Cabernet and White Zinfandel, Assorted Soft Drinks, Juices, Mixers and Bar Condiments

## ONE HOUR HORS D' OEUVRES RECEPTION

Fruit Punch Station

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Fruit Garnish  
Choice of 3 Hors D' Oeuvres Butler Passed

## *Plated Meal Service*

### SALAD

(Please Select One)

Mixed Field Greens with Tomato, Cucumber and Choice of Dressing  
Heirloom Tomato, Mozzarella & Basil Drizzled with Aged Balsamic  
Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese  
Strawberry and Spinach Salad with Toasted Almonds and Poppy Seed Dressing

### ENTRÉE

(Please Select One)

Chicken Marsala, Chicken Piccata, Stuffed Chicken Florentine or Chicken Cordon Bleu  
Pork Tenderloin Medallions with a Cognac Dijon Sauce  
Salmon with choice of Balsamic Brown Sugar Glaze, Champagne, Lemon Beurre Blanc Sauce  
Grilled Mahi Mahi topped with Chimichurri or Tropical Salsa  
London Broil with Brandy Sauce or Sliced Sirloin with Natural Jus Lié  
Prime Rib of Beef, au jus  
Filet Mignon

### DUAL PLATED OPTION:

Petit Filet Mignon with Chicken Piccata  
Petit Filet Mignon with Shrimp

### CHOICE OF TWO ACCOMPANIMENTS

Yukon Gold Mashed Potatoes, Roasted Red Potatoes, Rice Pilaf, Wild Rice  
Vegetable Medley, Hericot Vert, Parmesan Roasted Asparagus, Glazed Carrots

### WARM ROLLS AND SWEET CREAM BUTTER

### BEVERAGES

Iced Tea and Ice Water with Lemon Wheels

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# Forever & Always

## ONE HOUR HORS D' OEUVRES RECEPTION

Fruit Punch Station

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Fruit Garnish  
Add Choice of 3 Hors D' Oeuvres Butler Passed for additional \$5.00 per person

## *Buffet Service*

### SALAD

(Please Select Two)

Mixed Field Greens with Tomato, Cucumber and choice of dressing  
Heirloom Tomato, Mozzarella & Basil Drizzled with Aged Balsamic  
Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese  
Strawberry and Spinach Salad with Toasted Almonds and Poppy Seed Dressing

### ENTRÉE

(Please Select Two)

Chicken Cordon Bleu, Chicken Marsala or Picatta  
Chicken with Spinach and Feta Cheese, Roasted Red Pepper Coulis  
Salmon with choice of Balsamic Brown Sugar Glaze, Champagne, Lemon Beurre Blanc Sauce  
Grilled Mahi Mahi topped with Chimichurri or Tropical Salsa  
London Broil with Brandy Sauce or Sliced Sirloin with Natural Jus Lié  
Pork Loin with Cognac Dijon Sauce  
Tri-Colored Tortellini with Artichoke, Capers and Sun-Dried Tomato Sauce

### STARCH ACCOMPANIMENTS

(Please Select One)

Oven Roasted Potatoes  
Yukon Gold Mashed Potatoes  
Parmesan Potatoes Au Gratin  
Rice Pilaf  
Wild Rice Medley

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetables, Warm Rolls and Whipped Butter

### BEVERAGES

Iced Tea and Ice Water with Lemon Wheels

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# Happily Ever After

## FOUR HOUR OPEN BAR

Call Brand Liquors (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 Chardonnay, Cabernet and White Zinfandel, Assorted Soft Drinks, Juices, Mixers and Bar Condiments

## ONE HOUR HORS D' OEUVRES RECEPTION

Fruit Punch Station

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Fruit Garnish  
Choice of 3 Hors D' Oeuvres Butler Passed

## *Buffet Service*

### SALAD

(Please Select Three)

Mixed Field Greens with Tomato, Cucumber and Choice of Dressing  
Heirloom Tomato, Mozzarella & Basil Drizzled with Aged Balsamic  
Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese  
Strawberry and Spinach Salad with Toasted Almonds and Poppy Seed Dressing

### ENTRÉE

(Please Select Three)

Chicken Marsala, Piccatta or Chicken Cordon Bleu  
Chicken with Spinach and Feta Cheese, Roasted Red Pepper Coulis  
Filet of Fresh Seasonal Fish with Tropical Fruit Salsa  
Grilled Salmon with a Champagne Sauce or Balsamic Brown Sugar Glaze  
London Broil with Brandy Sauce or Sliced Sirloin with Natural Jus Lié  
Pork Loin with Cognac Dijon Sauce  
Tri-Colored Tortellini with Artichoke, Capers and Sun-Dried Tomato Sauce

Or Upgrade to a Carving Station for an additional \$5 per person (Select One)

Top Round of Beef	Honey Baked Ham
Slow Roasted Prime Rib	Roasted Turkey Breast
Peppercorn Grilled Pork Tenderloin	

### STARCH ACCOMPANIMENTS

(Please Select One)

Oven Roasted Potatoes	Parmesan Potatoes Au Gratin
Yukon Gold Mashed Potatoes	Wild Rice Medley
Rice Pilaf	Scalloped Potatoes

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetables, Warm Rolls and Whipped Butter

### BEVERAGES

Iced Tea and Ice Water with Lemon Wheels

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# Specialty Brunch Packages

## ONE HOUR HORS D' OEUVRES RECEPTION

Unlimited Mimosa Bar, Croissants with Sweet Cream Butter & Assorted Jams and Sliced Fruits with Seasonal Berries display

## *Buffet Service*

### SALAD

(Please Select Two)

Strawberry and Spinach Salad with Toasted Almonds and Poppy Seed Dressing

Mixed Field Greens with Tomato, Cucumber and Choice of Dressing

Heirloom Tomato, Mozzarella & Basil Drizzled with Aged Balsamic

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

Potato Salad

Macaroni Salad

### ENTRÉE

(Please Select Two)

Savory and Creamy Quiche Lorraine with Smoked Bacon and Gruyere Cheese

Traditional Eggs Benedict (Poached Eggs on English muffin topped with Canadian bacon and Hollandaise Sauce)

Elegant Poached Salmon in Champagne Cream Sauce

Bagel sandwich Florentine

Southern Sausage Gravy and Biscuits

### STARCH ACCOMPANIMENTS

(Please Select Two)

Garlic and Herb oven-roasted Potatoes

Herb Roasted Asparagus with Parmesan

Stuffed French toast

Buttermilk Pancakes

### MEATS

(Please Select One)

Crisp bacon, sausage, corn beef hash or ham

### BEVERAGES

Mimosa Bar, Assorted Juices, Iced Tea and Ice Water with Lemon Wheels

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# Specialty Brunch Packages

## ONE HOUR HORS D' OEUVRES RECEPTION

Unlimited Mimosa Bar, Croissants with Sweet Cream Butter & Assorted Jams and Sliced Fruits with Seasonal Berries display

### *Plated Service*

#### SALAD

(Please Select Two)

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

Tomato Caprese with a balsamic drizzle

Spinach Salad (red onions, candied pecans, strawberries, bacon, and poppy seed dressing)

Fresh Cut Seasonal Fruit and Berries with a Yogurt Drizzle

Vanilla Yogurt served with fresh granola, blueberries and strawberries

#### ENTRÉE

(Please Select Two)

Country Ham glazed in brown sugar and served with Sweet Country Mustard Sauce

Savory and Creamy Quiche Lorraine with Smoked Bacon and Gruyere Cheese

Traditional Eggs Benedict (Poached Eggs on English muffin topped with Bacon and Hollandaise Sauce)

Salmon with choice of Balsamic Brown Sugar Glaze, Piccata or Creamy Dill

Southern Sausage Gravy and Biscuits

#### STARCH ACCOMPANIMENTS

(Please Select Two)

Seasonal Vegetables with Citrus Olive Oil and Sea Salt

Yukon Gold Mashed Potatoes or Oven Roasted Red Potatoes

Parmesan Roasted Asparagus

Stuffed French toast

Buttermilk Pancakes

Glazed Carrots

#### BEVERAGES

Mimosa Bar, Assorted Juices, Iced Tea and Ice Water with Lemon Wheels

International Coffee Station featuring Starbucks® regular and decaffeinated coffee with Turbinado Sugar,

Chocolate Shavings, Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service.

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# Hors d'Oeuvres

Assorted Mini Quiche  
Gourmet Meatballs with Madeira Sauce  
or Sour Cream Sauce  
Crab Rangoon  
Jalapeno Shrimp Poppers  
Caprese Skewers\*  
Beef or Chicken Satay with Chimichurri  
Goat Cheese and Fig Flatbread Round  
Tomato Bruschetta on Parmesan Crostini\*  
Raspberry Brie En Croute  
Wild Mushroom Boomerangs  
Spicy Bacon Wrapped Pineapple

Conch Fritters  
Spanakopita – Spinach Filled Phyllo  
Pot Stickers  
Mini Wellingtons  
Fried Mozzarella Sticks with Marinara Sauce  
Miniature Crab Cakes with Remoulade Sauce  
Creamy Baked Spinach & Artichoke Bites  
Mushroom Caps filled with Spinach and Asiago  
BBQ Bacon Wrapped Chicken Skewers  
Black Bean Empanada  
South West Chicken Eggrolls  
BLT Skewers with Wasabi or Dijon Aioli\*

Upgrade  
Coconut Shrimp  
BBQ Bacon wrapped Shrimp or Scallops  
Jumbo Gulf Shrimp on Ice with Lemon Wedges and Cocktail Sauce\*

## *Priced per person*

Imported & Domestic Cheese Displayed with Fresh Fruit Garnish \*

Seasonal Sliced Fruits and Berries with Raspberry Yogurt Dip\*

Vegetable Crudit  with Creamy Herb Dip\*

Spinach Dip & Salsa\* with Tortilla Chips

Fresh Seasonal Fruits with Chocolate Fondue

Homemade Chips with Warm Bleu Cheese Sauce, Bleu Cheese Crumbles, Diced Tomatoes & Green Onions

\$5.95 Per Person (Selection of One)

\*indicates items are served Cold

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# Reception Enhancements

You May Wish to Choose to add the Following Items during your Cocktail Hour, Luncheon or Dinner (must accompany a meal)

## **CARVED PRIME RIB**

Served with silver dollar rolls and condiments  
(Serves 50)

## **CARVED ROAST PORK LOIN**

Served with silver dollar rolls and condiments  
(Serves 60)

## **BEEF TENDERLOIN**

Served with silver dollar rolls and condiments  
(Serves 25)

## **POTATO STATION – BAKED OR MASHED (YUKON GOLD & SWEET)**

With Shredded Cheese, Bacon, Chives, Whipped Butter and Sour Cream  
\*sweet potatoes come with brown sugar, walnuts & marshmallows

## **PASTA STATION**

Bow Tie Pasta and Cheese Tortellini with Tomato Basil and Pesto Cream Sauces  
Peas, Black Olives, Shrimp and Chicken Strips

## **CARVER/ATTENDANT FEE:**

Charged per attendant per 50 guests per station

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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

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

## 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

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