



“ONCE UPON A QUINCEANERA”

PACKAGES INCLUDE

One Hour Hors D’oeuvre in our Beautiful Tropical Atrium

Beautifully Appointed Ballroom

White or Black Linens with Choice of Napkin Color

White or Black Chair Covers with a wide selection of colored bows

Wood Parquet Dance Floor

House Center Pieces and Mirrors (Upon Availability)

One Complimentary Room Night**

Champagne & Sparkling Cider Toast

Professional Cake Cutting Service

International Coffee Station featuring Starbucks® Regular & Decaffeinated Coffee

**Restrictions may apply



EMBASSY SUITES®

Orlando - North
orlandonorth.embassysuites.com

FIESTA FUN BUFFET

(Minimum of 35 Guests) Based on a 4 hour reception for kids only

ONE HOUR HORS D'OEUVRE

(Please select 4)

Chicken Drumettes	Beef Franks in a Blanket
Mini Taco Rolls	Mini Pizzas
Mozzarella Sticks with Marinara Sauce	Egg Rolls with Duck Sauce
Gourmet Meatballs with Madeira Sauce	BBQ Bacon Wrapped Chicken Skewers
Assorted Mini Quiche	Miniature Crab Cakes with Remoulade Sauce

ENTRÉE

(Replenished for 1 ½ hours)

SELECT THREE ITEMS:

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

ACCOMPANIMENTS

(Please select two)

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

BEVERAGE BAR

(Choose Four Items)

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

SUNDAE BAR

Chocolate and Vanilla Ice Cream

Chocolate Sauce	M&M	Heath Bar
Strawberry Sauce	Crushed Peanuts	Crushed Oreos
Sprinkles	Reeses Pieces	
Whipped Cream and Maraschino Cherries		

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.

✧ ELEGANT PLATED ✧

ONE HOUR HORS D'OEUVRE

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

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

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

BEVERAGE BAR

Add unlimited Beverage Bar

(Choose Four Items)

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

DESSERT

Our professional Staff Will Cut and Serve Your Own birthday cake as a dessert

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ELEGANT BUFFET

ONE HOUR HORS D'OEUVRE

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

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 two Entrees)

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

CHOICE OF TWO ACCOMPANIMENTS

Yukon Gold or Sweet Mashed Potatoes, Oven Roasted Potatoes, Rice Pilaf, Wild Rice Medley, Hericot Vert,
Parmesan Roasted Asparagus, Glazed Carrots, Parmesan Potatoes Au Gratin

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

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

BEVERAGE BAR

Add unlimited Beverage bar

(Choose Four Items)

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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
\$250 per 100 Pieces

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
(Selection of One)

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BEVERAGES

HOST/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 or Mimosa, per gallon
Rum Punch, per gallon
Sangria (Red or White), 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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