

**YOUR VISION,  
YOUR STYLE,  
YOUR DAY.**



Wedding Packages



**EMBASSY  
SUITES**

by HILTON™

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Orlando - North

# *Congratulations*

.....  
The Perfect Venue for the Perfect Day!

Thank you for choosing Embassy Suites Orlando North for your upcoming Celebration! We are excited to work with you to create the wedding of your dreams. Our professional staff of Catering Managers will help coordinate every aspect of your reception from vendors to linens, to menus and beverage selections. If you envision it, we can make it happen! We have designed our wedding packages to be an effortless decision for you. Below you will find a list of all the items we include in all of our packages for 100 guests or more.

## RECEPTIONS

White or Black Linens

White, Black or Ivory Chair Covers with a Wide Selection of Colored Sashes

House Center Pieces

Dance Floor

Champagne or Sparkling Cider Toast

Professional Cake Cutting Service

Complimentary Suite for the Newlyweds

Ceremony Rehearsal Based Upon Availability

All items listed on this and subsequent pages are subject to change without notice.

All prices are subject to 22% Service Charge and 7% Sales Tax.

## WEDDING CEREMONIES

The Embassy Suites by Hilton Orlando-North

Offers Our Indoor Garden Atrium Gazebo or Ballroom for

Wedding Ceremonies Up to 200 Guests

Starting at \$500++ Rental



**DISTINCTIVE STYLE  
TO YOUR  
SPECIAL DAY.**



## *To Have & To Hold*

### HORS D' OEUVRES RECEPTION

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

### INTERNATIONAL COFFEE STATION

Featuring Starbucks® Regular and  
Decaffeinated Coffee with Turbinado Sugar,  
Chocolate Shavings, Syrups,  
Cinnamon Sticks and Fresh Whipped Cream

### PLATED MEAL SERVICE

#### SALAD

Mixed Field Greens with Tomato, Cucumber,  
Choice of Dressing

Or

Traditional Caesar Salad with Croutons  
and Shaved Parmesan Cheese

Served with Warm Rolls & Sweet Butter

\$55 per person, based on a 4 hour reception

#### ENTRÉE

(Choice of Two)

#### TUSCAN CHICKEN

Parmesan Risotto & Grilled Vegetables

#### STUFFED CHICKEN FLORENTINE

Potatoes Au Gratin, Fresh Seasonal Vegetable

#### PRIME RIB OF BEEF, AU JUS

Oven Roasted Potato & Fresh Seasonal Vegetable

#### BALSAMIC BROWN SUGAR GLAZED SALMON

Jasmine Rice & Fresh Seasonal Vegetable

#### LEMON CRUSTED HALIBUT

Saffron Rice & Fresh Seasonal Vegetable

Iced Tea and Iced Water



## *From This Day Forward*

### FOUR HOUR HOSTED BAR

Four Hours of Continuous Service  
Call Brand Liquors  
Bacardi Rum, Smirnoff Vodka, Beefeaters Gin,  
Seagrams 7 Whiskey, Jim Beam Bourbon,  
Scotch– J&B or Cutty Sark, Cuervo Gold  
Tequila, Imported & Domestic Beer,  
House Chardonnay, Cabernet & White  
Zinfandel, Soft Drinks, Juices & Mixers

### HORS D' OEUVRES RECEPTION

Selection of 4 Butler Passed Hors d'oeuvres  
Based on 1 Piece of Each Per Person

### PLATED MEAL SERVICE

#### SALAD

Choice of:

Mixed Field Greens with Tomato, Cucumber,  
Choice of Dressing

Or

Traditional Caesar Salad with Croutons and  
Shaved Parmesan Cheese

Served with Warm Rolls & Sweet Butter

Or

Strawberry & Spinach Salad with Toasted  
Almonds & Poppy Seed Dressing

### ENTRÉE

(Choice of Two)

#### TUSCAN CHICKEN

Parmesan Risotto & Grilled Vegetables

#### CHICKEN CORDON BLEU

Yukon Gold Mashed Potatoes &  
Grilled Vegetables

#### STUFFED CHICKEN FLORENTINE

Potatoes Au Gratin, Fresh Seasonal Vegetable

#### PRIME RIB OF BEEF, AU JUS

Oven Roasted Potato & Fresh Seasonal  
Vegetable

#### BALSAMIC BROWN SUGAR GLAZED SALMON

Jasmine Rice & Fresh Seasonal Vegetable

#### LEMON CRUSTED HALIBUT

Saffron Rice & Fresh Seasonal Vegetable

Iced Tea and Iced Water

#### INTERNATIONAL COFFEE STATION

Featuring Starbucks® Regular and  
Decaffeinated Coffee with Turbinado Sugar,  
Chocolate Shavings, Syrups,  
Cinnamon Sticks and Fresh Whipped Cream

\$80 per person, based on a 4 hour reception



## *Forever & Always*

### HORS D' OEUVRES RECEPTION

Fruit Punch Station

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

### BUFFET SERVICE

Mixed Field Greens with Tomato, Cucumber,  
Choice of Dressing

Heirloom Tomato, Mozzarella & Basil  
Drizzled with Aged Balsamic

Chicken Cordon Bleu

Sliced Sirloin with Natural Jus Lié

Parmesan Potatoes Au Gratin

Fresh Seasonal Vegetables

Artisan Rolls & Butter

Iced Tea, Ice Water

### INTERNATIONAL COFFEE STATION

Featuring Starbucks® Regular and  
Decaffeinated Coffee with Turbinado Sugar,  
Chocolate Shavings, Syrups,  
Cinnamon Sticks and Fresh Whipped Cream

\$60 per person, based on a 4 hour reception

## *Happily Ever After*

### FOUR HOUR HOSTED BAR

Four Hours of Continuous Service

Call Brand Liquors

Bacardi Rum, Smirnoff Vodka, Beefeaters  
Gin, Seagrams 7 Whiskey, Jim Beam Bour-  
bon, Scotch– J&B or Cutty Sark, Cuervo Gold  
Tequila, Imported & Domestic Beer,  
House Chardonnay, Cabernet & White  
Zinfandel, Soft Drinks, Juices & Mixers

### HORS D' OEUVRES RECEPTION

Selection of 4 Butler Passed Hors d'oeuvres  
Based on 1 Piece of Each Per Person

### BUFFET SERVICE

Mixed Field Greens with Tomato, Cucumber,  
Choice of Dressing

Heirloom Tomato, Mozzarella & Basil  
Drizzled with Aged Balsamic

Chicken Cordon Bleu

Filet of Fresh Seasonal Fish with Tropical  
Fruit Salsa

Sliced Sirloin with Natural Jus Lié

Parmesan Potatoes Au Gratin

Fresh Seasonal Vegetables

Artisan Rolls & Butter

### INTERNATIONAL COFFEE STATION

Featuring Starbucks® Regular and  
Decaffeinated Coffee with Turbinado Sugar,  
Chocolate Shavings, Syrups,  
Cinnamon Sticks and Fresh Whipped Cream

\$85 per person, based on a 4 hour reception



## *Brunch Bliss*

### HORS D' OEUVRES RECEPTION

Mimosa Bar

Croissants with Sweet Cream Butter & Jams

Sliced Fruits, Seasonal Berries Display

### BUFFET SERVICE

Ambrosia Salad

Waldorf Salad

Mixed Field Greens with Tomato, Cucumber,  
Choice of Dressing

Savory Quiche Lorraine with Smoked Bacon  
and Gruyere Cheese

Elegant Poached Salmon in Champagne  
Cream Sauce

Southern Biscuits & Sausage Gravy

Garlic and Herb Oven- Roasted Potatoes

Fresh Seasonal Vegetables

Rolls & Sweet Butter

### INTERNATIONAL COFFEE STATION

Featuring Starbucks® Regular and  
Decaffeinated Coffee with Turbinado Sugar,  
Chocolate Shavings, Syrups,  
Cinnamon Sticks and Fresh Whipped Cream

\$55 per person, based on a 4 hour reception

## *Hors d'Oeuvres*

### HOT & CHILLED APPETIZERS

Spicy Beef Empanada

Beef Fajita Cones

Reuben in Rye Puff

Beef Wellington

Coconut Chicken Bites

Ginger Chicken Satay

Jerk Chicken on Sweet Potato Biscuit

Buffalo Chicken Beggar's Purse

Chicken Lemongrass Dumpling

Spinach & Artichoke Tartlet

Risotto Croquette with Asparagus & Mushroom

Feta & Sundried Tomato in Filo

Boursin & Spinach Filo

Crab Rangoon

Potato Wrapped Shrimp

Scallop Wrapped in Bacon

### GLUTEN FREE & VEGAN OPTIONS

Chicken Spring Roll - GF

Vegetable Spring Roll - GF

Edamame Dumpling -V

Spinach & Vegetable Dumpling-V

Kale Dumpling -V



## *Displays*

Minimum 25 Guests

### IMPORTED AND DOMESTIC CHEESE

Imported & Domestic Cheeses  
Fruit Garnish, Sliced Baguettes & Crackers  
\$6 Per Person

### VEGETABLE CRUDITÉ

Seasonal Vegetables & Herb Dip  
\$5 Per Person

### SHRIMP

Jumbo Gulf Shrimp on Ice Served with Lemon  
Wedges & Cocktail Sauce  
\$4 Per Piece

## *Stations*

Enhancements to Buffet or Reception Menus  
Carver/Attendant Fee: \$75 Per Attendant

### CARVED HERB CRUSTED, SLOW ROASTED PRIME RIB

Silver Dollar Rolls & Condiments  
\$10 Per Person  
(Minimum 50 Guests)

### CARVED TOP ROUND OF BEEF

Silver Dollar Rolls & Condiments  
\$8 Per Person  
(Minimum 50 Guests)

### CARVED ROAST PORK LOIN

Silver Dollar Rolls & Condiments  
\$5 Per Person  
(Minimum 60 Guests)

### CARVED TENDERLOIN OF BEEF

Silver Dollar Rolls & Condiments  
\$14 Per Person  
(Minimum 25 People)

### BAKED POTATO STATION

Shredded Cheese, Bacon, Chives,  
Diced Tomatoes, Whipped Butter  
and Broccoli Florets  
\$6 Per Person

### PASTA STATION

Bow Tie Pasta and Cheese Tortellini with  
Tomato Basil & Pesto Cream Sauces, Peas,  
Black Olives, Diced Chicken &  
Jumbo Shrimp  
\$10 Per Person





## *Beverages*

### HOST OR CASH BAR

#### CALL BRANDS

Scotch –J & B or Cutty Sark

Vodka – Smirnoff

Gin – Beefeaters

Whiskey – Seagrams<sup>7</sup>

Bourbon – Jim Beam

Tequila – Cuervo Gold

Rum – Bacardi

\$7 Each

#### PREMIUM BRANDS

Scotch – Johnny Walker Red

Vodka – Absolut or Titos

Gin- Tanqueray

Whiskey – VO

Bourbon – Jack Daniels

Tequila – Cuervo Gold

Rum - Bacardi

\$8 Each

Domestic Beer - \$5 Each

Imported Beer - \$6 Each

House Wine - \$7 Each

Soft Drinks & Bottled Water - \$3 Each

Bartender Fee of \$100 Per Bar

Cashier Fee of \$50 Per Bar for All Cash Bars

### BAR PACKAGES

#### CALL BRANDS

Scotch –J & B or Cutty Sark

Vodka – Smirnoff

Gin – Beefeaters

Whiskey – Seagrams<sup>7</sup>

Bourbon – Jim Beam

Tequila – Cuervo Gold

Rum – Bacardi

House Wine, Domestic & Imported Beer

Soft Drinks & Bottled Water

1 Hour - \$13 Per Person

2 Hour - \$19 Per Person

3 Hour - \$26 Per Person

4 Hour - \$32 Per Person

#### PREMIUM BRANDS

Scotch – Johnny Walker Red

Vodka – Absolut or Titos

Gin- Tanqueray

Whiskey – VO

Bourbon – Jack Daniels

Tequila – Cuervo Gold

Rum- Bacardi

House Wine, Domestic & Imported Beer

Soft Drinks & Bottled Water

1 Hour - \$16 Per Person

2 Hour - \$24 Per Person

3 Hour - \$33 Per Person

4 Hour - \$41 Per Person

Bartender Fee of \$100 Per Bar





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Orlando, FL 32701

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