



Wedding Menus



Embassy Suites Hotel
661 NW 53rd Street, Boca Raton, FL
561-989-3990/989-3909
www.bocaratonembassy.com



Future Bride and Groom,

Congratulations!

Your dream came true on the day you said I do.

Finish the dream and have your wedding day complete at Embassy Suites Boca Raton

Upon arrival at the circular entrance to the hotel, Guests are greeted by our friendly staff.

Both the Caribbean Ballroom and our lush tropical Atrium provide a perfect backdrop for the exquisite cuisine. Along with impeccable service that is the standard of Embassy Suites.

Fichus trees around the room and tuxedoed wait staff make this special day a perfect memory.

Our Catering Staff and Award-Winning Chefs are happy to design a custom event and to fully coordinate the details--

Wedding Packages Feature

Ceremony

Choice of:

A Private Ballroom for you to decorate to your liking, or
 Courtyard with a beautiful Gazebo surrounded by foliage.

(Includes rehearsal)

Cocktail Reception

Choice of:

Tropical Garden Atrium surrounded by lush vegetation, or
 Ballroom Pre-function area

Dinner and Dancing

In our beautiful Ballroom for you to decorate to your liking

All packages include the following:

Fine linens and china, chair covers with bows, parquet dance floor, staging,

Hurricane globe with 12" white tapered candle on 12" mirror and 3 votive candles available for each table at an additional charge.

Fichus trees around the room and tuxedoed wait staff make this special day a perfect memory.

We are proud to give you a glimpse of our Hotel for your special event.

We look forward to serving you and your distinguished guests on this special day.

Congratulations and Best Wishes,

Embassy Suites Catering Department

All menu prices are subject to 21% service charge and 6.5% state sales tax
 All prices are subject to change without notice.



Embassy Suites Wedding Packages

Feature the following complimentary amenities:

- * Special Culinary Sampling on plated or buffet dinners
(Exclusions apply)
- * Votive Candles or Tapered Candle Centerpieces
Enhanced in a Glass Globe presented on Mirror with Votive Candles
6' Silk Fichus Trees are placed around the perimeter of the room
- * Specialty Linen for your Head and Cake Table
- * Buffet Table decorated to enhance your theme
- * White, Ivory, or Black Linen Tablecloths and a variety of Napkin Colors
- * An Array of Chair Cover Colors and Sashes
- * A beautiful silver trimmed Parquet Dance Floor
- * An impressive selection of Wedding Cakes. Up-grades are available at an additional charge
- * Abundant Photographic Opportunities
- * Overnight Bridal Suite with Breakfast Buffet in our Atrium
- * Bottle of Champagne in Suite for your wedding night
- * Complimentary self parking; Valet available at a special rate
- * Referral service for Musicians, Florists, Decorators, Photographers, Efficient, Ice Sculptures, Specialty Linens, and More...

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Client Information

Food & Beverage Service

All food and beverage services within the hotel are provided by Culinaire of Florida,
“Exclusive Caterer for Embassy Suites Boca Raton

Suite Contract

We do offer special rates for requests of 10 or more Guest Suites. Rates may range based on season and other local special events. Ellen Karoly, 561-989-3970, will be happy to make these arrangements.

Deposit and Payment

To confirm space on a definite basis, a non-refundable deposit of 30% of your estimated total bill is required. An additional 50% deposit is due forty-five days prior to event. Payment in full and exact number of each entree is required twenty-one days prior to the event.

Parking

Ample self-parking is available around the hotel. Valet parking is available at special rates.

Restrictions

No alcoholic beverages may be brought into the public areas of the hotel. Smoke Machines, Rice, birdseed, potpourri and confetti launches are prohibited or client will be charged

Vendors

If you do not choose to utilize our vendors, your personal arrangements for Music, Floral, Limousine and Photography is acceptable. They must all be licensed and carry up to \$250,000.00 in liability insurance.

Vendor Meals are \$30.00 each

Linen

Our staff will be happy to help you choose the appropriate linens from our own inventory, or special orders of linens

Young Adult and Children's Menu

Young Adult (13-20) price will be discounted from package:

\$7.00 Ruby Package/\$12.00 Pearl Package

\$15.00 Diamond Package/ \$20.00 Platinum Package

Children (5-12) will have special menu choices:

\$30.00 Afternoon/\$35.00 Evening

Ceremony Charges

The following Ceremony charges for Ballroom or Courtyard:

25-50 people: \$250, 51-100: \$350: 101-150 people: \$500.00

151-200: \$600.00, 200-300: \$750.00

Ceremony is set with risers and chairs with chair covers or white wooden chairs in Courtyard

Gazebo charge additional: \$200.00

Rehearsal the evening before your wedding is included with the ceremony charge

Security

The Hotel will not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during or following the function. Your catering representative will be available to bring your gifts to your suite after cocktail

Overtime

Overtime with Open Bar at \$6.75 per hour per person...Overtime without Open Bar at \$800.00 per hour

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Pearl Wedding Reception & Plated Dinner Package

Five Hour Open Bar

Call Brand Liquor: Smirnoff, Dewar's, Beefeater, VO, Jim Beam
House Chardonnay, White Zinfandel and Cabernet Wine
Imported and Domestic Beer,
Soft Drinks, Fruit Juices and Bottled Water

One Hour Hors D'Oeuvres * Butler Style*

(Select 5 passed items)

(One Hour Cocktail Reception)

Assorted Miniature Quiche...Deep Dish Sausage Pizza
Chicken Sate...Thai Chicken & Cashew Spring Rolls with Hoisin Sauce
Vegetable or Smoked Chicken Quesadillas... Chicken Fajita
Beef Sate...Franks En Croute with Hot Mustard
Mexican Empanadas ...Assorted Asian Dim Sum with Sesame Sauce
Vegetable Egg Roll with Hoisin Sauce...Dill Cheese Puffs ...Assorted Cold Canapés
Cold Display: Imported and Domestic Cheese and Fruit Display
Crudités, The Season's Freshest Vegetables with Dipping Sauce

Plated Dinner Selections

(Four Hour Dinner Reception)

Champagne Toast after Salad Service

Salad/Appetizer (please select one)

Grilled Eggplant and Mozzarella Bruschetta on Field of Greens
Pear and Roquefort Salad with Chopped hazelnuts
Tomato Mozzarella and Red Onion Salad with Basil and Caper Dressing

Entrees

(If more than one entrée is requested it must be pre-ordered on invitation)

Nut Encrusted Dolphin with Citrus Mango
Penne Pasta with Sautéed Garden Vegetables
Breast of Chicken Marsala with Wild Mushrooms
Herb Crusted Roasted Prime Rib Au Jus
Chicken Roulade with Mushroom Duxelle and Grain Mustard Sauce
Sliced Sirloin of Beef with Caramelized Onions
Sliced Sirloin of Beef of Chicken with Wild Mushrooms Marsala Sauce

Accompaniment Choices

All entrees will be accompanied by a medley of season's vegetables
Fresh baked dinner rolls and butter rosettes

In addition, please choose your starch from the following :

Cashew Jasmine Rice, Saffron Rice Pilaf, Duchess Potato, Rosemary Roasted New Potato

Dessert

Chocolate Cup filled with Kahlua Mousse and topped with Fresh Whipped Cream and Strawberry
An Impressive Selection of Wedding Cakes
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Hot Tazo® Tea with Lemon

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Diamond Wedding Reception Plated Package

Five Hour Open Bar

Call Brand Liquor: Smirnoff, Dewars, Beefeater, VO, Jim Beam
House Chardonnay, White Zinfandel and Cabernet Wine
Imported and Domestic Beer
Soft Drinks, Fruit Juices and Bottled Water

One Hour Hors D'Oeuvres * Butler Style*

(Select 6 passed items)

(One Hour Cocktail Reception)

Blueberry BBQ Shrimp, Tomato Basil Brostini, Beef Tender Sate with Tequila and Lime, Miniature Chicken & Duxelle or Beef Duxelle en Croute, Blackened Chicken Sate, Coconut or Sesame Chicken Tenders, Smoked Chicken Quesadillas, Grecian Spanikopia, Pear and Brie with Almonds in Phyllo, Seafood and Spice Mushroom Caps, Shrimp and Pork Egg Roll, Miniature Crab Rangoon

Chef's Performance Station \$75.00 Chef Fee

Pasta: Cheese Tortellini and Fettuccini, Basil Marinara and gorgonzola Cream Sauces and Grated Parmesan Cheese, Focaccio Bread

Plated Dinner Selections

(Four Hour Dinner Reception)

Champagne Toast after Salad Service

Salad/Appetizer (please select one)

Portobello Mushroom with Artichoke and Sun-dried Tomatoes on Field of Greens
Avocado and Smoked Fish Salad with Balsamic Vinaigrette Dressing
Asparagus, Melon and Prosciutto Salad

Entrees

(If more than one entrée is requested it must be pre-ordered on invitation)

Herb Crusted Seared Atlantic Salmon Basil Buerre Rouge
Penne Pasta with Sautéed Garden Vegetables
Breast of Chicken Crusted with Nuts and Spices with Raspberry Ginger Sauce
Herb Crusted Roasted Prime Rib Au Jus
Chicken Roulade with Spinach and Feta Cheese, Basil Buerre Blanc
Petite Filet Mignon with Chicken Roulade or Salmon with Chasseur Sauce
Jumbo Prawns with Garlic Butter and Grilled Beef Tenderloin Medallions

Accompaniment Choices

All entrees will be accompanied by a medley of season's vegetables
Warm dinner rolls and butter rosettes,.

In addition, please choose your starch from the following:

Cashew Jasmine Rice, Long Grain and Wild Rice, Duchess Potato, Red Bliss Garlic New Potatoes, Sweet Mashed Potato, Lyonnais Potato

Dessert

Chef's Pastry Sampler: Chocolate Swirl Mousse beautifully served in a Chocolate Cup accompanied by Chocolate Covered Strawberry and Petit Fours on a Painted Plate with Berries
An Impressive Selection of Wedding Cakes

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Hot Tazo® Tea with Lemon

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Platinum Wedding Reception Plated Dinner

Six Hour Open Bar

Premium Brand Liquor: Absolute, Chivas Regal, Crown Royal, Tanqueray, Seagram's VO, Guevo Gold, Robert Mondovi Chardonnay, White Zinfandel and Merlot Wine
Imported and Domestic Beer, Soft Drinks, Fruit Juices and Bottled Water

5th Hour to include: Amaretto, Kalhua, Sambocca and Bailey's Irish whiskey, Cordial Bar

One Hour Hors D'Oeuvres *White Glove Butler Style*

(Please select 7 passed items)

Cozy Shrimp, Chilled Jumbo Shrimp with Romaloude Sauce Scallops or Shrimp wrapped in Bacon, Shrimp & Black Bean Quesadilla, Miniature Crab or Lobster Cakes with Mango Salsa, Hibachi Chicken or Beef Skewers, Chicken & Pineapple Brochettes, Beef & Mushroom Brochettes, Sliced Tenderloin on Polenta, Asparagus Encroute, Parmesan Artichoke Hearts, Spinach Mushroom Caps, Mushroom Vol-Au-Vent,, Brie and Raspberry in Phyllo

Chef's Performance Station \$75.00 Chef's Fee

Oriental Stir Fry: Stir Fry Beef & Chicken and Oriental Vegetables in Chef's Special Sauce, Fried Vegetable Rice and Noodles, Fortune Cookies

Display Station: Antipasti Abandanza, Sliced Tomato and Mozzarella Cheese, Genoa Salami, Procutto Marinated Artichoke Hearts and Mushrooms,, Grilled Eggplant, Fancy Crackers and Flatbreads

Plated Dinner Selections

(Five Hour Dinner Reception)

Champagne Toast after Salad Service

Salad/Appetizer

(Please Select One)

Field of Greens with Sliced Duck
Farfalle with Salmon, Mint and Peas
Thai-Style Steak Salad with Bean Sprouts

Entrees

(If more than one entrée is requested it must be preordered on invitation)

Crabmeat Crusted Seared Sea Bass
Beast of Chicken Jerusalem with Artichoke Hearts and Wine Sauce
Individual Chateau Briand with Béarnaise Sauce
Individual Rack of Lamb
Chicken Roulade with Crabmeat, Topped with Asparagus Aolio
Petite Filet Mignon with Chicken Roulade or Salmon & Chicken with Chasseur Sauce
Grilled Beef Tenderloin Medallions and Lobster Tail with Garlic Butter

Accompaniment Choices

All entrees will be accompanied by season's freshest baby vegetables and a choice of starch from the following: Cashew Jasmine Rice, Wild Mushroom and Orzo Pilaf, Cheese Resotto, Saffron Rice Pilaf, Double Baked Stuffed Potato, Gourmet Mashed Potato or Skinless Torne Potato, Fresh Baked Dinner Rolls and Butter Rosettes

Dessert

Mini Viennese Station (Selection of 3 items)
An impressive Selection of Up-Graded Wedding Cakes
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Hot Tazo® Tea with Lemon

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Ruby Wedding Reception Plated Dinner Package

Four Hour Open Bar

Call Brand Liquor: Smirnoff, Dewars, Beefeater, Vo, Jim Beam,
House Chardonnay, White Zinfandel and Cabernet Wine
Imported and Domestic Beers
Soft Drinks, Fruit Juices and Bottled Waters

3/4 Hour Hors D'Oeuvres *Butler Style*

(Select 4 Items)

Assorted Miniature Quiche, Mediterranean Meatballs, Tuscan Chicken Strips with Roma Sauce, Vegetable or Smoked Chicken Quesadillas, Chicken Pot Stickers, Assorted Deep Dish Pizza, Franks En Croute with Hot Mustard, Vegetable Egg Roll with Hoisin Sauce, Dill Cheese Puffs, Assorted Dim Sum or Chicken Pot Stickers

Plated Dinner Selections

(Three Hour Dinner Reception)

Champagne Toast after Salad Service

Salad/Appetizer (please select one)

Grilled Eggplant and Mozzarella Bruschetta on Field of Greens
Pear and Roquefort Salad with Chopped hazelnuts
Tomato Mozzarella and Red Onion Salad with Basil and Caper Dressing

Entrees

(If more than one entrée is requested it must pre ordered on invitation)

Pistachio Encrusted Tilapia with Citrus Mango
Penne Pasta with Sautéed Garden Vegetables
Breast of Chicken Marsala with Wild Mushrooms
Herb Crusted Roasted Prime Rib Au Jus
Chicken Roulade with Mushroom Duxelle and Grain Mustard Sauce
Sliced Sirloin of Beef with Caramelized Onions
Sliced Sirloin of Beef and Breast of Chicken with Wild Mushroom Marsala Sauce

Accompaniment Choices:

All entrees will be accompanied by a medley of season's vegetables
Warm Dinner Rolls and butter rosettes

In addition, please choose your starch from the following:

Cashew Jasmine Rice, Saffron Rice Pilaf, Garlic Mashed Potato, Red Bliss Garlic New Potatoes

Dessert

An Impressive Selection of Wedding Cakes
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee,
Hot Tazo® Tea with Lemon

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Ruby Wedding Reception & St. Croix Buffet Package

Four Hour Open Bar

Call Brand Liquor: Smirnoff, Dewars, Beefeater, Vo, Jim Beam,
House Chardonnay, White Zinfandel and Cabernet Wine
Imported and Domestic Beers
Soft Drinks, Fruit Juices and Bottled Waters

¾ Hour Hors D'Oeuvres *Butler Style*

(Please select 4 Items)

Assorted Miniature Quiche, Mediterranean Meatballs, Tuscan Chicken Strips with Roma Sauce, Vegetable or Smoked Chicken Quesadillas, Assorted Deep Dish Pizza, Franks En Croute with Hot Mustard, Vegetable Egg Roll with Hoisin Sauce, Dill Cheese Puffs, Assorted Dim Sum or Chicken Pot Stickers

The St. Croix Buffet

(Minimum 50 guests required, 1 ½ hour food service)

Sliced Fruit Mileage with Coconut Pineapple Glaze
Garden Fresh Salad with Choice of Dressing
Pasta Salad with Summer Vegetables

Entrees

Hern Crusted Salmon with Basil Buerre Rouge
Breast of Chicken Marsalis with Wild Mushrooms
Julienne Vegetables, Jasmine Rice or New Mashed Potato
Warm Dinner Rolls and butter rosettes

Pasta Station (\$75.00 Chef Fee) or Served in Chafing Dishes

If elected cooked to order by Uniformed Chef

Penne & Fusili Pasta with Marinara and Classic Alfredo Sauce
Shaved Parmesan Cheese and Focacia Bread

Carving Station (\$75.00 Chef Fee) or Served in Chafing Dishes

(Please chose one)

Carved to Order by a Uniformed Chef
Top Sirloin of Beef Au Jus, Creamed Horseradish
Or
Smoked Turkey Breast with Cranberry Sauce
Served with Dollar Rolls

Dessert

An Impressive Selection of Wedding Cakes
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee,
Hot Assorted Tazo® Teas with Lemon

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