



EMBASSY SUITES®

Denver Southeast

WEDDING MENU



7525 East Hampden Avenue Denver, Colorado 80231

303-923-4064

www.embassysuitesdenversoutheast.com



CONGRATULATIONS ON YOUR ENGAGEMENT!

Your wedding is an exciting experience that will stay with you forever. From the day you said “yes” to the day you say “I do”, the journey is filled with passion and love. We at Embassy Suites Denver Southeast know how important your big day is and our dedicated professionals are here to help. From the engagement party and rehearsal dinner, to the big day itself, our team will work with you every step of the way to create memories that last a lifetime.

Services Include:

Engagement Party

Bridal Shower

Rehearsal Dinner

Wedding Ceremony

Wedding Reception

Morning After Brunch

Discounted Hotel Room Group Block



WEDDING PACKAGES INCLUDE

Menu Planning & Personalized Setup

Menu Tasting

(Certain restrictions apply)

Ecofriendly Brushed Aluminum Tables

Selection of Table Linen & Napkin Choices

(Specialty linens available at an additional charge)

House Centerpieces

Champagne or Sparkling Cider Toast

Complimentary Cake Cutting & Service

Dance Floor

Complimentary Suite for the Wedding Couple the Evening of the
Reception

(Certain restrictions apply)

Champagne & Chocolate Covered Strawberries in Your Suite

Hilton Honors Bonus Points



PLATED DINNER PACKAGE

*All Plated Dinners Include Freshly Brewed Coffee, Iced Tea, Water, and Dinner Rolls with Butter
Plated Dinners are Served with Chef's Choice of Vegetable*

STATIONED HORS D'OEUVRES FOR A ONE-HOUR RECEPTION *Choose One:*

- ✧ Imported and Domestic Cheese Display with Assorted Crackers and Flatbreads
- ✧ Fresh Fruit Display with Orange Blossom Honey Yogurt Dip
- ✧ Antipasto Display
- ✧ Seasonal Vegetable Crudité Display
- ✧ Feta Cheese and Spinach Filled Spanakopita
- ✧ Italian Sausage Stuffed Mushrooms
- ✧ Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- ✧ Mozzarella and Tomato Caprese Skewers
- ✧ Chicken Pot Stickers with Ginger-Lime Dipping Sauce

FIRST COURSE *Choose One:*

- ✧ Spring Greens And Berry Salad
fresh berries, chevre, toasted walnuts, raspberry vinaigrette
- ✧ Citrus Spinach Salad
baby spinach, mandarin orange segments, slivered almonds, crisp wontons, citrus vinaigrette
- ✧ Roasted Beet Salad
mixed greens, roasted beets, chevre cheese, candied pecans, apple cider maple vinaigrette
- ✧ Classic Caesar Salad
crisp romaine, house-made crouton, shaved parmesan, signature caesar dressing
- ✧ Classic Wedge Salad
crisp romaine, roma tomato, bacon, red onion, crumbled gorgonzola, bleu cheese dressing
- ✧ Tomato And Basil Bisque
creamy roasted tomato and basil soup with parmesan crisp
- ✧ Potato Leek Soup
hearty potato, fresh leeks, cream base
- ✧ Chilled Spicy Gazpacho Soup
fresh tomato, cucumber, scallion

All prices are subject to 22% service fee and applicable sales tax



PLATED DINNER PACKAGE CONTINUED

*All Plated Dinners Include Freshly Brewed Coffee, Iced Tea, Water, and Dinner Rolls with Butter
Plated Dinners are Served with Chef's Choice of Vegetable*

SINGLE ENTREES *Choose Two:*

- 🌀 Roasted Spaghetti Squash - \$45
tender roasted squash, mushroom, spinach, roasted red pepper pesto
- 🌀 Grilled Salmon - \$49
mediterranean couscous, lemon-thyme choron sauce
- 🌀 Brie And Apple Chicken Roulade - \$49
chicken breast stuffed with brie and apples, rosemary roasted baby potatoes
- 🌀 Herb Roasted Chicken - \$49
marinated roasted chicken breast, rice pilaf, wilted spinach, sun-dried tomato, cream sauce
- 🌀 Whiskey River Pork Loin - \$51
brown sugar glazed pork loin, roasted potatoes, dried cranberry port reduction
- 🌀 Pan Seared Scallops - \$53
mushroom risotto, brown butter herb sauce
- 🌀 Marinated Beef Medallion - \$55
herb compound butter, chevre mashed potatoes
- 🌀 Filet Of Beef - \$55
petite porcini encrusted filet wrapped in bacon, roasted potatoes, red wine shallot reduction

DUO ENTREES *Choose One:*

- 🌀 Chicken And Shrimp - \$61
classic shrimp scampi, wild rice pilaf
herb crusted chicken breast, sun-dried tomato relish
- 🌀 Medallions Of Beef And Salmon - \$63
grilled petite filet of beef, bleu cheese sauce
pan seared roasted salmon, choron sauce, roasted potatoes

All prices are subject 22% service fee and applicable sales tax



BUFFET DINNER PACKAGE

All Buffet Dinners Include Freshly Brewed Coffee, Iced Tea, Water, and Dinner Rolls with Butter

STATIONED HORS D'OEUVRES FOR A ONE-HOUR RECEPTION *Choose Two:*

- ✧ Imported and Domestic Cheese Display with Assorted Crackers and Flatbreads
- ✧ Fresh Fruit Display with Orange Blossom Honey Yogurt Dip
- ✧ Antipasto Display
- ✧ Seasonal Vegetable Crudit  Display
- ✧ Feta Cheese and Spinach Filled Spanakopita
- ✧ Italian Sausage Stuffed Mushrooms
- ✧ Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- ✧ Mozzarella and Tomato Caprese Skewers
- ✧ Chicken Pot Stickers with Ginger-Lime Dipping Sauce

SALAD *Choose One:*

- ✧ Spring Greens And Berry Salad
fresh berries, chevre cheese, toasted walnuts, raspberry vinaigrette
- ✧ Citrus Spinach Salad
baby spinach, mandarin orange segments, slivered almonds, crisp wontons, citrus vinaigrette
- ✧ Roasted Beet Salad
mixed greens, roasted beets, chevre cheese, candied pecans, apple cider maple vinaigrette
- ✧ Classic Caesar Salad
crisp romaine, house-made crouton, shaved parmesan, signature caesar dressing
- ✧ Pear Spinach Salad
baby spinach, maytag bleu cheese, pears, walnuts, apple cinnamon vinaigrette

All prices are subject 22% service fee and applicable sales tax



BUFFET DINNER PACKAGE CONTINUED

All Buffet Dinners Include Freshly Brewed Coffee, Iced Tea, Water, and Dinner Rolls with Butter

ENTREES - \$53 Choose Two:

- ✧ Tortellini Fresca
cheese tortellini, fresh spinach, tomatoes, pine nuts, cream sauce
- ✧ Salmon En Papillote
oven roasted dill and lemon seasoned salmon, lemon garlic beurre blanc
- ✧ Roasted Chicken
pan roasted chicken breast, shaved prosciutto, smoked provolone, sage chicken reduction
- ✧ Chicken Cordon Bleu
oven roasted chicken stuffed with honey baked ham and swiss cheese, chive cream sauce
- ✧ Citrus Glazed Pork Loin – plus \$2
oven roasted pork loin, chili mango salsa
- ✧ Flatiron Steak – plus \$6
herb encrusted flatiron steak, garlic mushrooms
- ✧ New York Strip – plus \$6
sliced new york strip steak, peppercorn brandy sauce

SIDES Choose Two:

- ✧ Roasted Garlic Boursin Mashed Potatoes
- ✧ Roasted Fingerling Potato Medley
- ✧ Rosemary Red Bliss Potatoes
- ✧ Wild Rice Pilaf
- ✧ Mediterranean Couscous
- ✧ Wild Mushroom Risotto
- ✧ Grilled Seasonal Vegetables
- ✧ Steamed Seasonal Vegetables
- ✧ Ratatouille

All prices are subject to 22% service fee and applicable sales tax



FOOD STATION PACKAGE

All Food Stations Include Freshly Brewed Coffee, Iced Tea, and Water

STATION ONE *Choose Two:*

- ✧ Imported and Domestic Cheese Display with Assorted Crackers and Flatbreads
- ✧ Fresh Fruit Display with Orange Blossom Honey Yogurt Dip
- ✧ Artisan Meats and Antipasto Display
- ✧ Seasonal Vegetable Crudit  Display
- ✧ Feta Cheese and Spinach Filled Spanakopita
- ✧ Italian Sausage Stuffed Mushrooms
- ✧ Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- ✧ Melon Wrapped with Shaved Parma Prosciutto
- ✧ Italian Crostini with Chevre and Tomato-Basil Compote

STATION TWO *Choose Three:*

- ✧ Teriyaki Beef Skewers
- ✧ Teriyaki Chicken Skewers
- ✧ Deep Fried Artichoke Hearts Encrusted with Parmesan Cheese
- ✧ Asian Vegetable Pot Stickers with Lime-Ginger Dipping Sauce
- ✧ Asian Chicken Pot Stickers with Lime-Ginger Dipping Sauce
- ✧ Fried Vegetable Egg Rolls with a Ginger Soy Sauce
- ✧ Chicken Satay with Hot Thai Peanut Sauce
- ✧ Sea Scallops Wrapped in Lean Smoked Bacon
- ✧ Shrimp Spring Rolls served with Sweet & Sour Sauce
- ✧ Potato Latkes topped with Balsamic Onion Marmalade
- ✧ Spanakopita (Spinach & Feta Cheese in Crispy Phyllo Pastry)
- ✧ Petite Chicken Wellington, Mushroom Duxelle and Pate in Puff Pastry

All prices are subject to 22% service fee and applicable sales tax



FOOD STATION PACKAGE CONTINUED

*All Food Stations Include Freshly Brewed Coffee, Iced Tea, and Water
\$75 Chef Attendant Fee Applies to Each Station*

STATION THREE Choose One:

- ✪ Mashed Potato Martini Bar - \$35
yukon gold mashed potatoes, bacon, green onions, sour cream, butter, pepper jack cheese, cheddar cheese, mushroom gravy, roasted sweet corn
- ✪ Pasta Station - \$39
pasta: tri-colored bow tie, penne, fettuccine
sauces: alfredo, pesto cream, marinara, pure olive oil
toppings: basil, garlic, spinach, mushrooms, tomatoes, asparagus, sun-dried tomatoes, kalamata olives, artichokes, broccoli, parmesan cheese, mixed peppers, grilled chicken, italian sausage
- ✪ Taco/Fajita Station - \$41
beef strips, sliced chicken breast, spanish rice, guacamole, pepper jack, cheddar cheese, salsa, sour cream, black olives, refried beans, homemade green chili, corn tortillas, flour tortillas
- ✪ Turkey Carving Station - \$45
hand carved roasted turkey, cranberry spread, gourmet mustards, assorted rolls
- ✪ Prime Rib Carving Station - \$47
hand carved prime rib, horseradish cream, gourmet mustards, au jus, assorted rolls

All prices are subject to 22% service fee and applicable sales tax



BAR

A \$75 Bartender Fee Will Be Applied for All Bars

HOST BAR

*Consumption billed to the Host's Master Account.
Prices below are for each drink poured.*

CALL SELECTIONS – \$8
PREMIUM SELECTIONS – \$9
HOUSE SELECT WINES – \$7
DOMESTIC BEER – \$6
IMPORT/MICRO-BREW – \$7
NON-ALCOHOLIC BEER – \$5
CORDIALS (CALL) – \$9
SOFT DRINKS – \$3
BOTTLED WATER – \$3

KEGS

DOMESTIC BEER – \$350 PER BARREL
IMPORT/MICRO BREW – MARKET PRICE

CASH BAR

*Guest purchased beverage at time of service.
Prices below are for each drink poured.*

CALL SELECTIONS – \$9
PREMIUM SELECTIONS – \$10
HOUSE SELECT WINES – \$8
DOMESTIC BEER – \$7
IMPORT/MICRO-BREW – \$8
NON-ALCOHOLIC BEER – \$5
CORDIALS (CALL) – \$10
SOFT DRINKS – \$4
BOTTLED WATER – \$4

OTHER

HOST CHAMPAGNE TOAST – \$5 per person



Tax and Service Charge

All products and services provided by the hotel will be subject to a 22% service fee and applicable sales tax, currently at 8%.

Food and Beverage

Per hotel standards and state liquor licensing, no food or beverage (alcoholic or otherwise) to be consumed in public areas may be brought into the hotel by the client, guest, or attendee from an outside source without notice, approval, and assessment of appropriate handling or service fee. Menu selections must be submitted by one (1) month prior to event to ensure adequate menu preparation by culinary team. Because food and beverage prices fluctuate in accordance with market conditions, menu prices for planned catered functions will be established not earlier than three (3) months prior to your event. Under no circumstances may food or beverage be removed from the hotel property after a function.

Guarantees

A final guest count will be due five (5) days prior to the event date. At that time, the guest count cannot be reduced and any increases will be accommodated to the best of our ability. For seated dinner functions, place cards must include a visible entrée selection indicator. These place cards must be provided by the client. Buffets and Stations are available for two (2) hours. A minimum of 15 guests are required for all wedding packages.

Allergies and Dietary Restrictions

We are happy to accommodate a variety of dietary restrictions and allergies. Please advise your Catering Manager of any special meal requests. Plated dinners will include a vegetarian meal as a third option – chef's choice.

Children's Menu

Custom children's (12 and under) menu is available upon request. Special pricing can also be provided for wedding package menus.