Wedding Packages

Embassy Suites
By Hilton
Los Angeles | Glendale
REHEARSAL DINNER PACKAGES

INCLUDES:
- Complimentary Private Room
- Complimentary Champagne Toast
- In House Specialty Catering
- Complimentary Tables, Chairs, Linens, Dance Floor, and Stage
  *Floor Length Linen Additional Cost
  *Chair Covers Additional Cost

Rehearsal Dinner Packages to Include:
Seasonal Vegetables, Artisanal Bread Rolls, Butter, Iced Tea or Lemonade, and Water

PLATED REHEARSAL DINNER
Choice of (1) Salad, Choice of up to (3) Entrées, Choice of (1) Side, Choice of (1) Dessert, and (1) Champagne Toast

SALAD COURSE:
Choice of (1)
ARCADIAN GREEN SALAD
Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette
PETITE CAESAR SALAD
Romaine Hearts, Scallions, Garlic Croutons, Creamy Caesar Dressing
CRANBERRY AND KALE SALAD
Candied Walnuts, Feta Crumbles, Dried Cranberries, Citrus-Orange Vinaigrette, Balsamic Glaze
CALIFORNIA SEASONAL BERRY SALAD
Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, and Champagne Vinaigrette
WILD ARUGULA AND MANCHEGO SALAD
Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette
ALMOND AND SPINACH SALAD
Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

MAIN COURSE:
Choice of Up to (3)

MEAT, Poultry, and Seafood Options:
PRIME GRILLED NEW YORK SIRLOIN STEAK | $46
Truffle Butter Sauce
BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN | $46
Bordelaise Sauce
BLACKENED TRI-TIP STEAK | $39
Mint-Parsley Chimichurri
PAN ROASTED CHICKEN BREAST | $36
Garlic Au Jus
ROASTED CHICKEN STROGANOFF | $33
Sautéed Mushrooms, Demi-glace, Sour Cream
PAN SEARED SALMON | $36
Lemon Burr Blanc
HERB-CRUSTED MAHI-MAHI | $37
Tomato-Caper Wine Sauce
SIDES:
Choice of (1)
ROASTED POTATOES
GARLIC MASHED POTATOES
POTATO GRATIN
JASMINE RICE PILAF
CREAMY PARMESAN POLENTA
ISRAELI COUSCOUS

VEGETARIAN OPTIONS:
ROASTED BUTTERNUT SQUASH AND QUINOA | $29
Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips
MUSHROOM AND CHEESE RAVIOLIS | $31
Walnut Parmesan Sauce
CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | $31
Roasted Potatoes Hash, Mixed Greens
PROVENÇAL RATATOUILLE AND GOAT CHEESE | $29
Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs

DESSERT COURSE:
Choice of (1)
NEW YORK CHEESECAKE
CHOCOLATE MOUSSE CAKE
TIRAMISU
DULCE DE LECHE
WILD RASPBERRY SORBET

Bottomless Champagne-Additional $10 Per Person
Full Cash Bar-Additional $100 Flat Fee
REHEARSAL DINNER PACKAGES

INCLUDES:
- Complimentary Private Room
- Complimentary Champagne Toast
- In House Specialty Catering
- Complimentary Tables, Chairs, Linens, Dance Floor, and Stage
- *Floor Length Linen Additional Cost
- *Chair Covers Additional Cost

Rehearsal Dinner Packages to Include:
Seasonal Vegetables, Artisanal Bread Rolls, Butter, Iced Tea or Lemonade, and Water

BUFFET REHEARSAL DINNER
Choice of (2) Salads, Choice of (3) Entrées, Choice of (2) Sides, Choice of (1) Dessert, and (1) Champagne Toast

SALAD COURSE:
Choice of (2)
- ARCADIAN GREEN SALAD
  Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette
- PETITE CAESAR SALAD
  Romaine Hearts, Scallions, Garlic Croutons, Creamy Caesar Dressing
- CRANBERRY AND KALE SALAD
  Candied Walnuts, Feta Crumbles, Dried Cranberries, Citrus Orange Vinaigrette, Balsamic Glaze
- CALIFORNIA SEASONAL BERRY SALAD
  Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, and Champagne Vinaigrette
- WILD ARUGULA AND MANCHEGO SALAD
  Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette
- ALMOND AND SPINACH SALAD
  Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

MAIN COURSE:
Choice of (3)
- PRIME GRILLED NEW YORK SIRLOIN STEAK
  Truffle Butter Sauce
- BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN
  Bordelaise Sauce
- BLACKENED TRI-TIP STEAK
  Mint-Parsley Chimichurri
- PAN ROASTED CHICKEN BREAST
  Garlic Au Jus
- ROASTED CHICKEN STROGANOFF
  Sautéed Mushrooms, Demi-glace, Sour Cream
- PAN SEARED SALMON
  Lemon Burr Blanc
- HERB-CRUSTED MAHI-MAHI
  Tomato-Caper Wine Sauce
ROASTED BUTTERNUT SQUASH AND QUINOA
Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips

MUSHROOM AND CHEESE RAVIOLIS
Walnut Parmesan Sauce

CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI
Roasted Potatoes Hash, Mixed Greens

PROVENÇAL RATATOUILLE AND GOAT CHEESE
Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs

SIDES:
Choice of (2)
ROASTED POTATOES
GARLIC MASHED POTATOES
POTATO GRATIN
JASMINE RICE PILAF
CREAMY PARMESAN POLENTA
ISRAELI COUSCOUS

DESSERT COURSE:
Choice of (1)
NEW YORK CHEESECAKE
CHOCOLATE MOUSSE CAKE
TIRAMISU
DULCE DE LECHE
WILD RASPBERRY SORBET

Buffet- $50 Per Person

Bottomless Champagne-Additional $10 Per Person
Full Cash Bar-Additional $100 Flat Fee
WEDDING RECEPTION PACKAGES

INCLUDES:
- Complimentary Private Ballroom
- Complimentary Champagne Toast
- In House Specialty Catering
- Complimentary Tables, Chairs, Linens, Dance Floor, and Stage
  *Floor Length Linen Additional Cost
  *Chair Covers Additional Cost
- Complimentary One Night Stay in a Two Room Corner Suite (Valued at $429.00 and Up)
  **Valued at $429.00 and Up
  *To be used Night Before or Night of Wedding*
- Complimentary Champagne and Chocolate Covered Strawberries Amenity
- Custom Group Block Rates
- Complimentary Menu Tasting For Up to Three Attendees
  *$25 Each Additional Attendee

COCKTAIL HOUR
(1 hour Duration)
To Include:
- Domestic Beer, House Wine, Soft Drinks
- One Seasonal Fresh Cut Fruit and Berries Display
  Serves up to 150 Guests
- One Domestic Cheese Display
  Serves up to 150 Guests

Wedding Reception Dinner Packages to Include:
- Seasonal Vegetables, Artisanal Bread Rolls, Butter,
  Iced Tea or Lemonade, Water, and (1) Champagne Toast

PLATED RECEPTION
Choice of (1) Salad, (Up to 3) Entrées, (1) Side, and (1) Champagne Toast

SALAD COURSE:
Choice of (1)
- ARCADIAN GREEN SALAD
  Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette
- BABY MIXED GREENS
  Mixed greens with Assorted Condiments
- CALIFORNIA SEASONAL BERRY SALAD
  Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese,
  and Champagne Vinaigrette
- WILD ARUGULA AND MANCHEGO SALAD
  Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette
- ALMOND AND SPINACH SALAD
  Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

MAIN COURSE:
Choice of Up to (3)
- MEAT, POULTRY, AND SEAFOOD OPTIONS:
  PRIME GRILLED NEW YORK SIRLOIN STEAK | $105
  Truffle Butter Sauce

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BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN | $105
Bordelaise Sauce

BLACKENED TRI-TIP STEAK | $95
Mint-Parsley Chimichurri

PAN ROASTED CHICKEN BREAST | $95
Garlic Au Jus

MINT MARINATED CHICKEN BREAST | $95
Lemon Butter sauce

BEEF SHORT RIB STROGANOFF | $96
Sautéed Mushrooms, Demi-glace, Sour Cream

PAN SEARED SALMON | $95
Lemon Burr Blanc

HERB-CRUSTED MAHI-Mahi | $96
Tomato-Caper Wine Sauce

MEDITERRANEAN JUMBO SHRIMP | $92
Garlic, Roasted Tomatoes, Capers, Kalamata Olives, Basil, Extra Virgin Olive Oil

VEGETARIAN OPTIONS:
ROASTED BUTTERNUT SQUASH AND QUINOA | $70
Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips

MUSHROOM AND CHEESE RAVIOLIS | $70
Walnut Parmesan Sauce

CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | $72
Roasted Potatoes Hash, Mixed Greens

PROVENÇAL RATATOUILLE AND GOAT CHEESE | $72
Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs

DUO OPTIONS:
BLACK PEPPER CRUSTED BEEF TENDERLOIN
& SHRIMP SCAMPI | $110
Bordelaise Sauce, Lemon Caper Sauce

PAN ROASTED CHICKEN BREAST
AND PAN SEARED SALMON | $105
Garlic Au Jus, Lemon Burr Blanc

SIDES:
Choice of (1)
ROASTED POTATOES
GARLIC MASHED POTATOES
POTATO GRATIN
JASMINE RICE PILAF
CREAMY PARMESAN POLENTA
ISRAELI COUSCOUS

GRAB AND GO SNACKS:
To include (2)
Tater Tots and Dipping Sauce
Cookie and Milk Shots

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WEDDING RECEPTION PACKAGES

INCLUDES:
Complimentary Private Ballroom
Complimentary Champagne Toast
In House Specialty Catering
Complimentary Tables, Chairs, Linens, Dance Floor, and Stage
*Floor Length Linen Additional Cost
*Chair Covers Additional Cost
Complimentary One Night Stay in a Two Room Corner Suite (Valued at $429.00 and Up)
"To be used Night Before or Night of Wedding"
Complimentary Champagne and Chocolate Covered Strawberries Amenity
Custom Group Block Rates
Complimentary Menu Tasting For up to Three Attendees
*$25 Each Additional Attendee

COCKTAIL HOUR
(1 hour Duration)
To Include:
Domestic Beer, House Wine, Soft Drinks
One Seasonal Fresh Cut Fruit and Berries Display
Serves up to 150 Guests
One Domestic Cheese Display
Serves up to 150 Guests

Wedding Reception Dinner Packages to Include:
Seasonal Vegetables, Artisanal Bread Rolls, and Butter
Iced Tea or Lemonade, Water, and (1) Champagne Toast

BUFFET RECEPTION
Choice of (3) Salads, (3) Entrées, and (2) Sides

SALAD COURSE:
Choice of (3)
GARDEN GREEN SALAD
With Assorted Condiments
CLASSIC CAESAR SALAD
With Herbed Croutons and Asiago Cheese
CALIFORNIA SEASONAL BERRY SALAD
Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, and Champagne Vinaigrette
WILD ARUGULA AND MANCHEGO SALAD
Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette
ALMOND AND SPINACH SALAD
Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette
ANTIPASTO SALAD
With Hearts of Romaine, Salami, Prosciutto, Pepperoncini, Kalamata Olives, Fresh Mozzarella, Cherry Tomatoes, Artichokes, and Herb Vinaigrette
SEAFOOD PASTA SALAD
With Roasted Salmon, Shrimp, Crab Meat, Celery, Bell Peppers, Basil, Parsley, Lemon Juice, and Spicy Aioli
MAIN COURSE:
Choice of (3)
ROASTED NEW YORK STRIP
Marsala Sauce
BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN
Bordelaise Sauce
BLACKENED TRI-TIP STEAK
Chimichurri
SEARED CHICKEN BREAST
Piccata Sauce
BEEF SHORT RIB STROGANOFF
With Pappardelle Pasta, Sautéed Mushrooms, Demi-glace, and Sour Cream
PAN ROASTED SALMON
Lemon Burr Blanc
HERB ROASTED PORK LOIN
Apple Cider Sauce
MUSHROOM AND CHEESE RAVIOLIS
Walnut Parmesan Sauce
PROVENÇAL RATATOUILLE AND GOAT CHEESE
Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs

SIDES:
PLEASE SELECT (2) ONE
ROASTED POTATOES
GARLIC MASHED POTATOES
POTATO GRATIN
JASMINE RICE PILAF
CREAMY PARMESAN POLENTA
ISRAELI COUSCOUS

GRAB AND GO LATE NIGHT SNACKS:
To include (2)
Tater Tots and Dipping Sauce
Cookie and Milk Shots

Buffet Reception Package-$105 Per Person
GRAB AND GO LATE NIGHT SNACKS
Served between 9PM-11PM

Mac and Cheese Station
(Minimum of 25 People)
Classic Cheddar Macaroni and Cheese
Choice of (2) Toppings:
Sautéed Onions/Grilled Onions/Scallions
Jalapeno
Potato Chip Crumbs
Bacon
Diced Ham
$9 Per Person

Slider Station
(Minimum of 25 People)
Choice of (2):
Angus Beef Slider
With Butter Lettuce, Roma Tomato, Gruyere Cheese, and Embassy Burger Sauce
Buttermilk Fried Chicken Slider
Spicy Kale Slaw and Baby Swiss
Pork Sliders
Hawaiian Braised Pulled Pork, Slaw, and BBQ Sauce
Choice of (1):
Potato Fries
Sweet Potato Fries
Tater Tots
Sweet Potato Tater Tots
$10 Per Person

Tater Tot Station:
(Minimum of 25 People)
Potato Tater Tots
And
Sweet Potato Tater Tots
Toppings:
Nacho Cheese
Bacon
Ranch Dipping Sauce
$10 Per Person

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Street Taco Station:
(Minimum of 25 People)
Choice of (2):
Carne Asada on a Corn Tortilla
Pollo Asada on a Corn Tortilla
Carnitas on a Corn Tortilla
To Include:
Green or Red Salsa
Chopped Onion
Chopped Cilantro
$12 Per Person

Pizza Station
(Minimum of 25 People)
To include Ranch Dipping Sauce
Choice of (2):
Pepperoni Pizza Strip
Mini Cheese Pizza Strip
Mini Veggie Pizza Strip
$10 Per Person

Popcorn Station
(Minimum of 25 People)
Choice of (2):
Buttered Popcorn
Cheddar Popcorn
Caramel Popcorn
$8 Per Person

Suite A la carte:
Served Between 9PM-11PM
To be Delivered to Guests of Honor’s Suite
Gourmet Grilled Cheese and Tomato Soup Shots
$8 Per Item
Cookie and Milk Shots
$5 Per Item
Cheese Quesadilla with Sour Cream and Salsa
$6 Per Item
Breaded Boneless Chicken Strips with French Fries
$8 Per Item