

Events by
Embassy Suites
Palm Beach Gardens
Wedding Menus

Congratulations!

We know that choosing a location for your wedding ceremony and reception can be an exciting time. I'm here to answer all of your questions and provide a stress-free experience. We invite you to revel in our personalized service executed by our passionate Food and Beverage team.

You and your guests will be delighted by our outstanding cuisine and we provide the perfect setting for such a special day. We will be happy to tailor your menu to meet your palate and your budget. With our elegant Atrium Lobby with our Royal Swans, beautiful pond with a waterfall, wooden foot bridge and grand staircase, the setting is elegant and perfect for such a special day.

It is our goal that your wedding day be absolutely memorable!

Please feel free to contact me here at Events by Verdea at the Embassy Suites Palm Beach Gardens.

(561) 691-3162

bruce.mangual@hilton.com

We look forward to making this a wonderful day for all to remember!

Bruce Mangual

Director of Catering

Events by Verdea - Embassy Suites Palm Beach Gardens

Wedding Planner Notes

Consultation: By arranging an appointment you can be sure that you will be given our undivided attention. Walk-in appointments will be seen based on availability.

Initial Deposit: To confirm your Wedding Date, a **\$1000.00 or 10%** of the estimated total, non-refundable deposit is required. All deposits secure your space on a definite basis and are non-refundable. Events are pre-paid in full 5 days prior to the event date. **No personal checks – just credit cards, or cashier's checks, money orders are accepted.**

Ceremony: Space for a wedding ceremony can be added to your package at a fee of **\$500.00** (plus a 22% service charge and 6% FL State Sales Tax). The lobby and ballroom are your options for a ceremony.

Floor Plans: We will provide you with a floor plan that best meets your needs and space requirements. Each table comfortably seats 8-10 guests. If you elect to give your guests a choice of entrée, you will also need to list the breakdown of meals per table. We do encourage assigned seating. This gives your guests a sense of direction and allows you to seat people with others they may already know.

Place cards: We are pleased to set-up the place cards that you provide. Each card should include guests' first and last name, the table number they are assigned to, and entrée designation. It is important that they are pre-folded and in alphabetical order.

Final Consultation: All functions need to be paid in full five (5) days prior to your event (**two weeks in advance for personal checks**). You will also need to bring your completed floor plan, final guest count and breakdown of meal selections. Also, don't forget to bring the following items with you the day of your final appointment: place cards, toasting glasses, cake cutter and server, cake top, envelope drop box, guest book with pen, favors and disposable cameras. Food and/or beverages may not be removed from the property by host or guests. We regret that we cannot pack meals or leftovers "to go" due to liability and food safety concerns regarding safe handling of food once it leaves the premises.

Vendor Information: Vendor meals are available at \$25.00 (plus a 22% service charge and 6% FL state sales tax) per vendor. These should be arranged and paid for in advance. Under no circumstances will we allow any on-duty vendor to be served or purchase alcohol. We regret that we are unable to allow smoke machines or confetti launchers due to our fire prevention system. If your entertainment company does not adhere, you will be required to pay any applicable fees. We are not able to store, assemble or place centerpieces; your florist is responsible for set-up in the time allotted prior to the start of your event. No décor items may be mounted onto the walls with nails, tacks, tape or glue. Please advise all vendors to use the east entrance and kitchen service elevator for access and deliveries to the Ballroom.

Hotel Suites: When securing suites for your guests, we will give you complete instructions and if possible discounted room rates. Discounted rates will be available up-to 30 days prior to the wedding date and then the best available rate is offered after that date. Contact the Sales Department at (561) 691-3162 for more information.

Service Charge and Taxes: A taxable 22% service charge and 6% FL State Sales Tax will be added to all charges.

A 22% Service Charge and 6% FL State Sales Tax is applied to all charges.

Silver Package

Plated or Buffet Meal at \$60.00 per person

(\$77.59 person includes tax and service charge)

5 Hour Total Event (Minimum of 75 guests)

Waived Rental of Grand Ballroom, Chair Cover, Linen and Sash, Tea Light Votive Candles, Large Dance Floor

Champagne Toast for all guests & Complimentary Suite for the Bride and Groom

Cocktail Reception

One Hour Hosted Bar service - Preferred Brands

(see Bar Page for upgrades and options)

Bar Extension for preferred brands \$5.00 per person per hour

Passed Hors D' Oeuvres

Choose any Two (2) from Passed Hors D' Oeuvres menu

*Ginger Beef Tataki -
Vegetable Spring
Rolls*

*Wild Mushroom
Strudel with Goat
Cheese*

*Tomato and
Mozzarella on
Focaccia*

*Mini Franks in Puff
Pastry - Tandoori
Chicken Brochettes*

Stationed Hors D' Oeuvres

Choose One (1)

Display of Assorted Cheeses

Display of Seasonal Tropical Fresh Fruit

Tomato Bruschetta on Toasted Rounds

Garden Crudite with Dip

Dinner Reception

Salad Choose One (1)

Accompanied by Rolls and Butter

Embassy Signature Tossed Baby Greens Salad with Choice of Dressing

Traditional Caesar Salad with Garlic Croutons

Baby Greens with Orange Sections and Goat Cheese

Entrees

Chef's Selection of Starch and Vegetable

Choose Two (2)

*Herbed Chicken Picatta
Sautéed in Lemon, Butter White Wine*

*Pan Seared Atlantic Salmon
Mango Buerre Blanc*

*Braised Pork
Apple Cider white wine butter*

*Grilled Sirloin of Beef
Topped with Caramelized Shallots Port Reduction*

A 22% Service Charge and 6% FL State Sales Tax is applied to all charges.

Gold Package

*Plated or Buffet meal at \$85.00 per person
(\$109.92 person includes tax and service charge)*

*6 Hour Total Event (minimum 75 guests)
Waived Rental of Grand Ballroom
Chair Cover and Sash
White, Ivory or black Napkin, and Table Cloths
Tea Light Votive Candles, Large Dance floor
Complimentary Suite for the Bride and Groom
Champagne Toast for all guests*

Open Bar

*Four -4- Hour Open bar Serving Preferred brands
(See Bar Page for upgrades and options)*

Cocktail Reception

Passed Hors D' Oeuvres

Choose Three from passed Hors D' Oeuvres Menu

Stationed Hors D' Oeuvres

Choose Two (2)

From Stationed Hors D' Oeuvres menu

Reception

Salad

Accompanied by Rolls and Butter

Choose One (1) for all guests

Embassy Signature Tossed Baby Greens Salad with Choice of Dressing

Traditional Caesar Salad with Garlic Croutons

Entrees

Choose 3 options for your guests

*Chef's Selection of Starch and Vegetable
Coffee and Selection of Hot Herbal Teas Service*

*Herbed Chicken Francaise
Sautéed in Lemon, Butter White Wine*

*Pan Seared Atlantic Salmon or Fresh Grouper
Topped with a Mango Buerre Blanc*

*Chicken Florentine
Spinach, Sundried Tomatoes, Feta Cheese*

*Grilled 8 oz New York Strip
Topped with Caramelized Shallots Port Reduction*

A 22% Service Charge and 6% FL State Sales Tax is applied to all charges.

Platinum Package

Plated or Buffet Meal at \$109.00 per person

(\$140.96 per person including tax and service charge)

*6 Hour Total Event (minimum 75 guests)
Chair Cover and Sash, White, Ivory or Black
Upgraded Wine Service for Bars and with Dinner
Champagne Toast for all Guests
Tea Light Votive Candles, Large Dance Floor,
Complimentary Suite for the Bride and Groom*

Open Bar

Five Hour (5) Hour Call Brands Open Bar

Upgraded Wine Service for Bars and with Dinner - Champagne Toast all guests

Cocktail Reception

Passed Hors D' Oeuvres

Choose Three (3) from any menu

*Citrus Poached Shrimp Cocktails,
Crab Cakes Creole Remoulade
Chicken Pot Stickers Thai Sweet Chili,
Grilled Vegetable Bruschetta*

*Mimi Beef Wellingtons,
Tempura Shrimp with Wasabi Aioli,
Lobster Summer Rolls,
Pork Shumai with Scallion Soy Glaze*

Stationed Hors D' Oeuvres

Choose Two (2)

*Antipasto Platter with Sliced Italian Meats and Olives, peppers
Display of Soft and Cubed Cheeses with Crackers
Display of Seasonal Tropical Fresh Fruit
Tomato & Basil Bruschetta on Toasted Rounds
Garden Vegetable Crudites with Dip*

Dinner Reception

Salad

*Accompanied by Baguette Rolls and Sea Salted Butter
Choose One salad for all served guests - Two salad choices for buffets*

Verdea Salad Tossed Baby Greens Salad with Choice of Dressing

Traditional Caesar Salad with Garlic Croutons

Soft Greens Salad with Sun Dried Cherries and Goat cheese, crostini

Caprese with Beefsteak tomatoes, fresh mozzarella and fresh basil leaves, extra virgin olive oil

Entrees Continued on next page...

A 22% Service Charge and 6% FL State Sales Tax is applied to all charges.

Platinum Package

Continued:

Entrees:

Choose Three (3) for served choice or buffet

Artichoke Chicken

Roasted Chicken Breast with artichokes, scallions and white wine butter

Herbed Chicken Paillard

Breast of Chicken Sautéed in Lemon, Butter and White Wine

Roasted Chicken Florentine

Stuffed with Spinach, Sundried Tomatoes and Feta Cheese, Garlic Cream

Cast Iron Seared Filet Mignon

Red Wine and Peppercorn Demi Glace

Prime Rib of Beef

Natural Jus and Horseradish Cream

Braised Pork Loin

Sweet Onion and Apple Butter

Pan Roasted Grouper or Red Snapper

Served with Everglades Hearts of Palm Citrus Slaw

Mango Glazed Salmon with fresh herbs

Mango butter and sweet herbs

Lobster Tail with Drawn Butter and Lemon

Served with Mascarpone and Preserved Lemon Polenta

Desserts:

Viennese Table

Chocolate Dipped Strawberries, Petite Fours, Mini Cheesecake Bites

Fruit Tarts, petite desserts and cakes, tortes

Coffee and Selection of Hot Herbal Teas Service

Flavored Syrups, White & Dark Chocolate Chips, Cinnamon Sticks, Raw Sugar

Special Diets and Allergies are considered for your special guests.

Plated or buffet Meal at \$109.95 per person

A 22% Service Charge and 6% FL State Sales Tax is applied to all charges.

Embassy Suites Banquets Bars

\$100.00 Bartender fee will be charge to each Hosted Consumption and Cash Bars*

One bartender scheduled for every 80 guests

	<u>1 hour</u>	<u>2 hours</u>	<u>3 hours</u>	<u>4 hours</u>	<u>Additional Hours</u>
Preferred Brands	\$12.00	\$18.00	\$24.00	\$32.00	\$ 6.00
Call Brands	\$16.00	\$24.00	\$32.00	\$40.00	\$ 8.00
Premium Brands	\$20.00	\$30.00	\$40.00	\$50.00	\$10.00
Super Premium Brands	\$24.00	\$36.00	\$48.00	\$56.00	\$12.00
Beer and Wines	\$12.00	\$15.00	\$18.00	\$21.00	\$ 4.00

** Above prices are per person per hour, meal guarantee is the guarantee for the bar packages.*

Bar Levels & Brand Descriptions

Preferred Brands

Vodka Smirnoff, Gin Beefeater, Scotch Dewar's, Bourbon Jim Beam,
Whiskey Blend Canadian Club, Rum Bacardi, Tequila Sauza,

Call Brands

Vodka Absolute, Gin Tanqueray, Scotch Johnny Red, Bourbon Jack Daniels,
Whiskey Blend Seagram's VO, Rum Bacardi Gold, Tequila Jose Cuervo,

Premium Brands

Vodka Stolichnaya, Gin Bombay, Scotch Johnny Black, Bourbon Makers Mark,
Whiskey Blend Seagram's 7, Rums Captain Morgan/Bacardi, Tequila Jose Cuervo 1800,

Super Premium Brands

Vodka Grey Goose/Ketel One, Gin Bombay Sapphire, Scotch Chivas/Crown Royal, Bourbon Gentleman
Jack/Knob Creek, Whiskey Blend CC Classic, Rum Bacardi 8/Malibu, Tequila Paton Silver,
Amaretto, Kahlua, Baileys, Grand Marnier,

Beer Selections:

Budweiser, Bud Light, Corona, Heimeken, Local Microbrew

Wine Selections:

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay

Consumption Bar

Preferred Brands	\$7.00	Domestic Beers	\$5.00
Call Brands	\$8.00	Imported Beers	\$6.00
Premium Brands	\$9.00	Bottle Water	\$3.00
Super Premium Brands	\$10.00	Sparkling water	\$4.00

Cash Bars

Preferred Brands	\$7.00	Domestic Beers	\$4.75
Call Brands	\$8.00	Imported Beers	\$5.00
Premium Brands	\$9.00	Bottle Water	\$3.00
Super Premium Brands	\$10.25	Sparkling water	\$4.00

A 22% Service Charge and 6% FL State Sales Tax is applied to all charges.

Additional Upgrades

Décor:

<i>Ceremony Fee (Includes a Arch, Seating and sound system)</i>	<i>\$500.00 Ceremony</i>
<i>Upgrade to Chair Covers & Sashes for Ceremony</i>	<i>\$3.50 per Chair</i>
<i>Lace or Organza table overlays</i>	<i>\$15.00 more per table</i>
<i>Colored Satin Napkins</i>	<i>\$2.00 per napkin</i>
<i>Satin Table Runners</i>	<i>\$10.00 each</i>
<i>Bridal Attendant (Maximum of Four hours)</i>	<i>\$50.00 per hour</i>
<i>LED Lighting in Ballroom</i>	<i>\$750.00 per event</i>

Dinner & Reception Enhancements:

<i>Additional Hors D'Oeuvres (minimum 50)</i>	<i>\$3.00-\$4.00 each</i>
<i>Additional Buffet Item Cocktail Reception</i>	<i>\$5.00 per person</i>
<i>Wine Service During Dinner (House Brands)</i>	<i>\$7.00 per person</i>
<i>Additional Hours for Reception</i>	<i>\$250.00 per hour</i>
<i>Chocolate Dipped Strawberries (50 minimum order)</i>	<i>\$3.00 each</i>
<i>Chocolate Fountain (minimum 50 guests)</i>	<i>\$6.95 per person</i>
<i>Pool-Side Private Cocktail Reception (1 hour maximum)</i>	<i>\$500.00 Rental</i>

A 22% service charge and 6% FL state sales tax is applied to all charges.