

Weddings

AT EMBASSY SUITES HOTELS™



EMBASSY SUITES®

Orlando - North

225 Shorecrest Dr, Altamonte Springs, FL 32701

orlandonorth.embassysuites.com



Embassy Suites by Hilton Orlando-North Wedding Packages

Feature the following complimentary amenities with a guarantee of 100 guests or more:

(For Intimate weddings {under 100 guests}, please contact the catering department for your custom quote)

- Hors d'oeuvre Reception
- Plated or Buffet Lunch or Dinner Reception
In one of our Ballrooms
- White Linens and Napkins
- Complete set-up of the room to include all Banquet Tables and Chairs, China, Glass and Silverware, Gift Table, Cake Table, Head Table, Dance Floor, DJ Table, *Bartender, *Carver and *Attendant Fees
- Complimentary White or Black Chair Covers with a wide selection of bow colors in satin or organza to choose from (guarantee of 100 guests is required)
- Champagne Toast for everyone 21 years of age or older
- Professional Cake Cutting Service
- International Coffee Station
- Complimentary Suite for Bride & Groom
- Décor Upgrades are available at an additional charge.

2016

Menus &

Catering Packages

Tasha Sonnevil

Catering Coordinator

407-571-3451

tsonnevil@ciemail.com



Wedding Ceremonies

The Embassy Suites by Hilton Orlando-North offers our indoor garden atrium gazebo for wedding ceremonies. Our picturesque atrium can accommodate a wedding ceremony for up to 200 guests.

Ceremony Fees

Includes Guest book table and Unity Candle table

Complimentary Ceremony Rehearsal Time



Pearl Package

An elegant plated meal service
(Based on a four hour reception)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors d'oeuvre Reception

Fruit Punch served in our Silver Fountain

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

Plated Meal Service

Salad

(Please Select One)

Mixed Field Greens, Tomato and Cucumber, Raspberry Vinaigrette

Crisp Romaine Lettuce served with our Signature Dressing - Topped with Mandarin Oranges and Almonds

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

Entrée

(Select One)

Chicken Marsala , Chicken Piccata or Chicken Florentine-
Almond Crusted Tilapia with Lemon Beurre Blanc -

London Broil with Brandy Sauce or Sliced Sirloin with Natural Jus Lié

All Entrées served with Chef's Selection of Fresh Seasonal Vegetable Medley And Starch Accompaniment,
Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station with Turbinado Sugar, Chocolate Shavings, Flavor Extracts, Cinnamon Sticks
and Fresh Whipped Cream will be set up after dinner service

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

An additional hour (overtime) can be added to your event time up 3 days prior to your event @ \$350 plus tax per hour

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

All items listed on this and previous pages are subject to change without notice. All prices are subject to 22% Service Charge and 6% Sales Tax.



Sapphire Package

An elegant plated meal service
(Based on a four hour reception)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

Fruit Punch served in our Silver Fountain

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

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche

Spanakopita

Oriental Spring Rolls with Plum Sauce

Franks en Croute

Miniature Crab Cakes with Remoulade Sauce

Gourmet Meatballs with Madeira Sauce

Chinese Dumplings with Spicy Soy Sauce

Mushroom Caps filled with Spinach & Feta Cheese

Chicken Fingers with Honey Mustard Sauce

Beef or Chicken Satay

Plated Meal Service

Salad

(Please Select One)

Mixed Field Greens, Tomato and Cucumber, Raspberry Vinaigrette

Crisp Romaine Lettuce served with our Signature Dressing Topped with Mandarin Oranges and Almonds

Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese

Entrée

(Select One)

Chicken Marsala – Breast of Chicken, Mushroom Marsala sauce

Chicken Piccata – Breast of Chicken, Lemon Butter Caper Cream Sauce

Chicken Florentine - Breast of Chicken stuffed with Spinach, Sun Dried Tomato and Mozzarella Cheese, Roasted Red Pepper Sauce

Grilled Salmon with a Tarragon Sauce, Citrus Dill Beurre Blanc or Champagne Sauce

Herb Coated, Slow Roasted Prime Rib of Beef (served with au jus and horseradish cream – prepared medium rare)

Duo of Petite Filet Mignon and Chicken Marsala

All Entrées served with Chef's Selection of Fresh Seasonal Vegetable Medley And Starch Accompaniment, Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station with Turbinado Sugar, Chocolate Shavings, Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

An additional hour (overtime) can be added to your event time up

3 days prior to your event @ \$350 plus tax per hour

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

No bar service is included in this fee

All items listed on this and previous pages are subject to change without notice. All prices are subject to 22% Service Charge and 6% Sales Tax.



Amethyst Buffet Package

An elegant Buffet luncheon or dinner
(Based on a four hour reception)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

Fruit Punch served in our Silver Fountain

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

Buffet

Salads

(Please Select Three)

Tossed Garden Salad with Assorted Toppings and Dressings

Pasta Salad with Fresh Vegetables and Vinaigrette Dressing

Dilled Cucumber Salad,

Traditional Caesar Salad

Southern Potato Salad

Entrées

(Please Select Two Entrées)

Breast of Chicken with Spinach and Feta Cheese, Roasted Red Pepper Coulis

Filet of Fresh Seasonal Fish with Tropical Fruit Salsa

London Broil with Brandy Sauce

Pork Loin with Roasted Garlic and Tomatoes

Tri-Colored Tortellini with Artichoke, Capers and Sun-Dried Tomato Sauce

Entrée Accompaniments

(Please Select Two)

Parslied Potatoes

Yukon Gold Mashed Potatoes

Scalloped Potatoes

Garden Blended Rice

Wild Rice Medley

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetables, Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station with Turbinado Sugar, Chocolate Shavings, Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service

Dessert

Our professional staff will cut and serve your own wedding cake as dessert.

*An additional hour (overtime) can be added to your event time up
3 days prior to your event @ \$350 plus tax per hour*

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

All items listed on this and previous pages are subject to change without notice. All prices are subject to 22% Service Charge and 6% Sales Tax.



Emerald Buffet Package

Based on a four hour reception

(Minimum 50 guests)

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

Fruit Punch served in our Silver Fountain

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

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche

Spanakopita

Oriental Spring Rolls with Plum Sauce

Franks en Croute

Miniature Crab Cakes with Remoulade Sauce

Gourmet Meatballs with Madeira Sauce

Chinese Dumplings with Spicy Soy Sauce

Mushroom Caps filled with Spinach & Feta Cheese

Chicken Fingers with Honey Mustard Sauce

Beef or Chicken Satay

Buffet

Salads

(Please Select Three)

Tossed Garden Salad with Assorted Toppings and Dressings

Pasta Salad with Fresh Vegetables and Vinaigrette Dressing

Marinated Hearts of Palm and Roma Tomatoes

Dilled Cucumber Salad, Traditional Caesar Salad

Entrées

(Please Select Two Entrées)

Chicken Marsala

Filet of Fresh Seasonal Fish with Tropical Fruit Salsa

London Broil with Brandy Sauce

Tri-Colored Tortellini with Artichoke, Capers and Sun-Dried Tomato Sauce

Breast of Chicken with Spinach and Feta Cheese, Roasted Red Pepper Coulis

Grilled Salmon with a Champagne Sauce

Sliced Sirloin with a Natural Jus Lié

Pork Loin with Red Onion and Apple Chutney

Entrée Accompaniments

(Please Select Two)

Parslied Potatoes

Yukon Gold Mashed Potatoes

Scalloped Potatoes

Garden Blended Rice

Wild Rice Medley

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetables, Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station with Turbinado Sugar, Chocolate Shavings, Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream will be set up after dinner service

Dessert

Our professional staff will cut and serve your own wedding cake as dessert.

An additional hour (overtime) can be added to your event time up 3 days prior to your event @ \$350 plus tax per hour

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

No bar service is included in this fee

All items listed on this and previous pages are subject to change without notice. All prices are subject to 22% Service Charge and 6% Sales Tax.



Ruby Package

An elegant plated meal service with 4 hour open bar

(Based on a four hour reception)

Four Hour Open Bar

Call Brand Liquors (Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch – Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps), Imported & Domestic Beer, House Chardonnay, Cabernet and White Zinfandel, Assorted Soft Drinks, Juices, Mixers and Bar Condiments

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

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

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche	Gourmet Meatballs with Madeira Sauce
Spanakopita	Chinese Dumplings with Spicy Soy Sauce
Oriental Spring Rolls with Plum Sauce	Mushroom Caps filled with Spinach & Feta Cheese
Franks en Croute	Chicken Fingers with Honey Mustard Sauce
Miniature Crab Cakes with Remoulade Sauce	Beef or Chicken Satay

Salad

(Please Select One)

Mixed Field Greens, Tomato and Cucumber, Raspberry Vinaigrette
Crisp Romaine Lettuce served with our Signature Dressing Topped with Mandarin Oranges and Almonds
Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese
Fresh Spinach Salad with Sliced Mushrooms and Red Onion, Strawberry Vinaigrette
Marinated Sliced Tomatoes and Hearts of Palm on Bibb Lettuce with Balsamic Vinaigrette Dressing

Entrée

(Select One)

Chicken Marsala – Breast of Chicken, Mushroom Marsala sauce
Chicken Piccata – Breast of Chicken, Lemon Butter Caper Cream Sauce
Chicken Florentine - Breast of Chicken stuffed with Spinach, Sun Dried Tomato and Mozzarella Cheese, Roasted Red Pepper Sauce
Grilled Salmon with a Tarragon Sauce, Citrus Dill Beurre Blanc or Champagne Sauce
Salmon in Phyllo – Salmon Filet, Spinach and Boursin Cheese layers in Phyllo atop a Whole Grain Mustard Beurre Blanc
Herb Coated, Slow Roasted Prime Rib of Beef (served with au jus and horseradish cream – prepared medium rare)
Duo of Petite Filet Mignon and Chicken Marsala
Beef Wellington – Filet of Beef, Duxelles, Wrapped in Pastry
Tower of Petite Filet and Grilled Chicken Breast topped by Jumbo Prawns and drizzled with Garlic Butter

All Entrées served with Chef's Selection of Fresh Seasonal Vegetable Medley And Starch Accompaniment, Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels

International Coffee Station with Turbinado Sugar, Chocolate Shavings, Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream

Dessert

Our professional staff will cut and serve your own wedding cake as dessert

An additional hour (overtime) can be added to your event time up

3 days prior to your event @ \$350 plus tax per hour

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

No bar service is included in this fee

All items listed on this and previous pages are subject to change without notice. All prices are subject to 22% Service Charge and 6% Sales Tax.



Diamond Buffet Package

An elegant buffet with four hour open bar
(based on a four hour reception)

Four Hour Open Bar

Call Brand Liquors (Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch – Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps), Imported & Domestic Beer, House Chardonnay, Cabernet and White Zinfandel, Assorted Soft Drinks, Juices, Mixers and Bar Condiments

Includes Champagne Toast for everyone 21 years of age and older, before your meal.

One Hour Hors D'oeuvre Reception

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

(Please Select Three Hot Hors d'oeuvre)

Vegetable Mini Quiche	Gourmet Meatballs with Madeira Sauce	Spanakopita	Franks en Croute
Beef or Chicken Satay	Chinese Dumplings with Spicy Soy Sauce	Oriental Spring Rolls with Plum Sauce	
Mushroom Caps filled with Spinach & Feta Cheese		Chicken Fingers with Honey Mustard Sauce	
Miniature Crab Cakes with Remoulade Sauce			

Salads (Select Four)

Mixed Field Greens with Assorted Toppings and Dressings	Traditional Caesar Salad with Croutons
Tomato & Cucumber Salad in a Roasted Garlic Vinaigrette	Marinated Hearts of Palm and Roma Tomatoes
Marinated Mushrooms	Cucumbers Marinated in a Dill and Sour Cream Sauce
Chilled Pasta Salad with Fresh Vegetables in a Vinaigrette Dressing	

Poultry (Select One)

Chicken Florentine	Chicken Marsala
Chicken Piccata	Traditional Roasted Sliced Turkey Breast with Pan Gravy

Seafood (Select One)

Grilled Fresh Fish in season with Citrus Dill Beurre Blanc	Blackened Mahi Mahi with Tropical Fruit Salsa
Grilled Salmon with a Champagne Sauce or Tarragon Sauce	Sole Stuffed with Crab and Saffron Cream Sauce

Beef/Pork (Select One)

Sliced Sirloin in a Bordelaise Sauce	Sliced Sirloin with a Natural Jus Lié
Sliced London Broil with Brandy Sauce	Sliced Pork Loin with Red Onion and Apple Chutney

Or Upgrade to a Carving Station for an additional \$5 per person (Select One)

Top Round of Beef	Honey Baked Ham
Roasted Turkey Breast	Peppercorn Grilled Pork Tenderloin
Herb Coated, Slow Roasted Prime Rib of Beef, au jus	

Accompaniments (Select Two)

Wild Rice Blend	Rice Pilaf	Yukon Gold Mashed Potatoes
Oven Roasted Herbed Potatoes	Scalloped Potatoes	
Pasta with Herb Butter, Alfredo or Marinara Sauce		

Buffet is accompanied by Chef's Selection of Fresh Seasonal Vegetable Medley, Warm Rolls and Whipped Butter

Beverage

Iced Tea and Ice Water with Lemon Wheels
International Coffee Station with Turbinado Sugar, Chocolate Shavings, Flavor Extracts, Cinnamon Sticks and Fresh Whipped Cream

Dessert

Our professional staff will cut and serve your own wedding cake for dessert.

An additional hour (overtime) can be added to your event time up 3 days prior to your event @ \$350 plus tax per hour

Overtime added less than 3 days prior will be charged @ \$450 plus tax per hour

No bar service is included in this fee

All items listed on this and previous pages are subject to change without notice. All prices are subject to 22% Service Charge and 6% Sales Tax.

A la Carte Hors d'oeuvre

All prices are per 100 pieces of any one selection.

Cold Selections

Deviled Eggs

Cherry Tomatoes with Salmon Mousse

Salami Cornets

Mini Caesars en Croute

per 100 pieces

Assorted Deluxe Canapés

Cucumbers filled with Salmon Mousse

Smoked Salmon Rosettes

Jumbo Gulf Shrimp on Ice with Lemon Wedges and Cocktail Sauce

per 100 pieces

Hot Selections

Assorted Mini Quiche

Gourmet Meatballs with Madeira Sauce
or Sour Cream Sauce

Oriental Spring Rolls with Plum Sauce

Crab Rangoon

Franks en Croute

Fried Jalapenos filled with Cheese

Chicken Marsala Pot Pie

Buffalo Wings with Blue Cheese and Celery

Beef or Chicken Satay

Goat Cheese and Fig Flatbread Round

Mushroom Caps filled with Spinach and Asiago Cheese

per 100 pieces

Conch Fritters

Spanakopita – Spinach Filled Phyllo

Chinese Dumplings with Spicy Soy Sauce

Mushroom Caps filled with Spinach and Feta Cheese

Miniature Brie and Pesto Pizzas

Chicken Fingers with Honey Mustard Sauce

Fried Mozzarella Sticks with Marinara Sauce

Miniature Crab Cakes with Remoulade Sauce

Mushroom Profiteroles

Spinach and Artichoke Tortilla Crisp

Southwest Steak Tortilla Crisp

Gulf Shrimp and Scallop Brochettes Scallops wrapped with Bacon Coconut Shrimp

Bacon wrapped Shrimp with Blackberry BBQ Pesto

Baby Back Ribs

per 100 pieces

Priced per person

Imported & Domestic Cheese Displayed with
Fresh Fruit Garnish and Assorted Gourmet Crackers

per person

Seasonal Sliced Fruits and Berries with
Raspberry Yogurt Dip

per person

Crudite with Creamy Herb Dip

per person

Fresh Seasonal Fruits with Chocolate Fondue

per person

Tortilla Chips and Spicy Salsa

per person

Crab, Spinach or Artichoke Dip in our
Sourdough Bread Boat

per person

To Enhance Your Reception

You May Wish to Choose to add the Following Items during your Cocktail Hour, Luncheon or Dinner

Carved Prime Rib of Beef

Served with silver dollar rolls and condiments
(serves 50)
(based on 4 oz. per person)

Carved Roast Pork Loin

Served with silver dollar rolls and condiments
(serves 60)
(based on 2 oz. per person)

Carved Tenderloin of Beef

Served with silver dollar rolls and condiments
(serves 25)
(based on 2 oz. per person)

Baked Potato Station

With Shredded Cheese, Bacon, Chives, Diced Tomatoes, Whipped Butter
and Broccoli Florets
per person

Pasta Station

Bow Tie Pasta and Cheese Tortellini with Tomato Basil and Pesto Cream
Sauces
Peas, Black Olives, Shrimp and Chicken Strips
per person

Carver/Attendant Fee: per attendant per 50 guests per station

Beverages

Host/Cash Bar

*Call Brands
Premium Brands
Super Premium
Domestic Beer
Imported Beer
House Wine
Soft Drinks
Bottled Water
Cordials*

*House Champagne, per bottle
Champagne Punch, per gallon
Rum Punch, per gallon
Fruit Punch, per gallon
Champagne Toast, per person*



Unlimited Consumption

(Per Person/Per Hour)

Call Brand Mixed Drinks:

Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch - Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps, Imported & Domestic Beer, House Wine, Juices & Soft Drinks

First Hour.....per person

***Each Additional Hour.....per person*

Premium Brand Mixed Drinks:

Bacardi Rum, Absolute Vodka, Tanqueray Gin, VO Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, Cuervo Gold Tequila, Peach Schnapps, Kahlua, Imported & Domestic Beer, House Wine, Juices & Soft Drinks

First Hour.....per person

***Each Additional Hour.....per person*



A bartender fee per bar per 100 guests will apply.

A cashier fee per bar will apply.

All prices and menus listed on this and all previous pages are subject to change without notice.

Upgrade Options

Hotel Centerpieces – silk calla lilies in tall vase with mirror -

Upgrade to Chiavari Chairs (choice of color chair and seat cushion)

Upgrade to fitted white chair covers with a variety of Colored Bows

Additional (above guaranteed guest count) Traditional White Chair Covers with a Variety of Colored Bows

Additional (above guaranteed guest count) Fitted White Chair Covers with a Variety of Colored Bows

Upgrade to floor length table cloths (poly linen) select colors –

(3) Roman Columns with Tulle and Lights -

(3) French Windows behind your head table or sweetheart table -

Pipe and Drape behind the head table (31ft) -

Draping above the dance floor -

Draping across whole ballroom -

Draping inside Gazebo for Ceremony -

(12) Up lights with select color options -

LCD package includes screen, projector and cables -

*all upgrades are subject to a 22% service fee and 7% sales tax.