



**EMBASSY
SUITES**
by HILTON™

Colorado Springs

Wedding Menu



7290 Commerce Center Drive Colorado Springs, CO 80919 · 719.599.9100

www.embassysuitescoloradosprings.com



CONGRATULATIONS ON YOUR ENGAGEMENT!

EMBASSY SUITES IS HERE TO HELP WITH YOUR BIG DAY NEEDS...

GROUP DISCOUNTS FOR OUT OF TOWN GUESTS

REHEARSAL DINNER

WEDDING CEREMONY

WEDDING RECEPTION (BRUNCH, LUNCH, DINNER)

MORNING AFTER BRUNCH OR LUNCH

CUSTOM OPTIONS TO ENHANCE THE BIG DAY

WE ARE ALSO HAPPY TO PROVIDE A LIST OF PREFERRED WEDDING VENDORS





THE EMBASSY SUITES WEDDING PACKAGES

Gold Cocktail Reception, Platinum Plated and Diamond Buffet Packages

Embassy Suites Wedding Packages Include the Following:

Sparkling Wine or Cider Toast for All Guests

Complimentary Cake Cutting and Serving

Dance Floor 16' x 16'

White or Ivory Linens and Choice of Napkin or Overlay Colors

Choice of House Centerpieces

Complimentary Suite for Bride and Groom after Reception

Enhance your Wedding Package with a Wedding Ceremony in the Modern, Open Air Embassy Suites Atrium.



GOLD COCKTAIL RECEPTION PACKAGE

\$60 Per Person

Passed Cold Hors d' Oeuvres *(Please select four)*

- ⌘ Belgian Endive with Herb Cheese & Red Pepper
- ⌘ Seared Watermelon with Goat Cheese & Micro Greens
- ⌘ Tomato Tartar – Parmesan Crisp
- ⌘ Shrimp Ceviche
- ⌘ Smoked Salmon on Cucumber
- ⌘ Jumbo Shrimp
- ⌘ Assorted Finger Sandwiches

Passed Hot Hors d' Oeuvres *(Please select two)*

- ⌘ Bacon Wrapped Scallops
- ⌘ Chicken Tenders with Honey Mustard Dip
- ⌘ Mini Assorted Quiche
- ⌘ Vegetable Spring Rolls with Plum Sauce
- ⌘ Chicken Satay
- ⌘ Mini Beef Wellington
- ⌘ Mini Crab Cakes

Domestic Cheese Board

- ⌘ Cheddar, Swiss, Provolone, Pepper Jack, Dill Havarti, Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread

Baby Seasonal Vegetable Crudité

- ⌘ Sun Dried Tomato Hummus & French Onion Dip

Antipasti Display

- ⌘ Prosciutto Ham, Hard Salami, Pepperoni, Olives, Pickled Onions, Provolone & Parmesan Cheese, Marinated Artichokes, Roasted Asparagus, Mild Peppers, Balsamic Mushrooms, Bread Sticks

Mashed Potato Bar

- ⌘ Red Potato Mashed , Roasted Garlic Mashed and Sweet Potato Mashed
- ⌘ Butter, Cheddar Cheese, Bacon, Green Onions, Broccoli Florets, Sour Cream
Candied Pecans

SELECTIONS CONTINUED ON NEXT PAGE

All prices are plus 22% service fee and applicable sales tax.



GOLD COCKTAIL RECEPTION CONTINUED

Salad Station

- ⌘ Classic Caesar – Romaine Lettuce, Romano Cheese, Herb Croutons – Anchovies on side
- ⌘ Berry – Spinach, Balsamic Vinaigrette, Feta, Toasted Almonds, Cracked Pepper, Strawberries & Blueberries
- ⌘ Mandarin – Field Greens, Sweet & Sour Vinaigrette, Mandarin Oranges, Toasted Cashews, Green Onions, Celery

Carving Stations (Action) *(Select one. Served with Rolls and accompanied by Chef Attendant)*

- ⌘ Roasted Breast of Turkey – Apple Cranberry Relish, Sweet Red Onion Mayo
- ⌘ Honey Glazed Ham – Whole Grain Mustard, Grilled Pineapple Relish
- ⌘ Herb Strip Loin of Beef – Dijon Mustard, Creamy Horseradish Sauce
- ⌘ Rosemary & Garlic Leg of Lamb – Port Wine Apricot Chutney, Mint Jus Lie

All prices are plus 22% service fee and applicable sales tax.



THE PLATINUM PLATED PACKAGE

\$61 Per Person

Passed Cold Hors d' Oeuvres *(Please select two)*

- ⌘ Belgian Endive with Herb Cheese & Red Pepper
- ⌘ Seared Watermelon with Goat Cheese & Micro Greens
- ⌘ Tomato Tartar – Parmesan Crisp
- ⌘ Shrimp Ceviche
- ⌘ Smoked Salmon on Cucumber
- ⌘ Jumbo Shrimp
- ⌘ Assorted Finger Sandwiches

Passed Hot Hors d' Oeuvres *(Please select two)*

- ⌘ Bacon Wrapped Scallops
- ⌘ Chicken Tenders with Honey Mustard Dip
- ⌘ Mini Assorted Quiche
- ⌘ Vegetable Spring Rolls with Plum Sauce
- ⌘ Chicken Satay
- ⌘ Mini Beef Wellington
- ⌘ Mini Crab Cakes

Domestic Cheese Board

- ⌘ Cheddar, Swiss, Provolone, Pepper Jack, Dill Havarti, Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread

Baby Seasonal Vegetable Crudit 

- ⌘ Sun Dried Tomato Hummus & French Onion Dip

Appetizer *(Please select one)*

- ⌘ Stuffed Portobello Mushroom
- ⌘ Mini Bruschetta on Garlic Toast Points
- ⌘ Mixed Field Greens with Ranch & Raspberry Vinaigrette
- ⌘ Classic Caesar with Herb Croutons
- ⌘ Spinach & Strawberry Salad

SELECTIONS CONTINUED ON NEXT PAGE

All prices are plus 22% service fee and applicable sales tax.



THE PLATINUM PLATED PACKAGE CONTINUED

Soups *(Please select one)*

- ⌘ Tomato Basil
- ⌘ Potato Leek
- ⌘ Minestrone
- ⌘ Lobster Bisque with Cognac Cream
- ⌘ Beef Barley

Entrees *(Please select one)*

All entrees served with Seasonal Vegetables

- ⌘ Grilled Salmon, Orange Ginger Glaze, Wild Rice Pilaf
- ⌘ Seared Crab Cake & Sautéed Shrimp, Coconut Rice Pilaf
- ⌘ Roasted Pork Tenderloin, Rosemary Apple Demi, Garlic Roasted Whipped Potatoes
- ⌘ New York Strip Steak, Peppercorn Merlot Demi, Yukon Gold Potatoes
- ⌘ Seared Chicken Breast with Sundried Tomato Sherry Cream Sauce, Wild Rice Pilaf

All dinners are accompanied by fresh baked rolls, freshly brewed iced tea, and coffee service.

All prices are plus 22% service fee and applicable sales tax.



THE DIAMOND BUFFET PACKAGE

\$70 Per Person

Passed Cold Hors d'Oeuvres *(Please select two)*

- ⌘ Belgian Endive with Herb Cheese & Red Pepper
- ⌘ Seared Watermelon with Goat Cheese & Micro Greens
- ⌘ Tomato Tartar – Parmesan Crisp
- ⌘ Shrimp Ceviche
- ⌘ Smoked Salmon on Cucumber
- ⌘ Jumbo Shrimp
- ⌘ Assorted Finger Sandwiches

Passed Hot Hors d'Oeuvres *(Please select two)*

- ⌘ Bacon Wrapped Scallops
- ⌘ Chicken Tenders with Honey Mustard Dip
- ⌘ Mini Assorted Quiche
- ⌘ Vegetable Spring Rolls with Plum Sauce
- ⌘ Chicken Satay
- ⌘ Mini Beef Wellington
- ⌘ Mini Crab Cakes

Domestic Cheese Board

- ⌘ Cheddar, Swiss, Provolone, Pepper Jack, Dill Havarti, Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread

Baby Seasonal Vegetable Crudité

- ⌘ Sun Dried Tomato Hummus & French Onion Dip

Smoked Salmon Display

- ⌘ Salmon, Capers, Onions, Hard Boiled Eggs, Bagel Chips, Dill Cream Cheese Spread

Buffet Dinner *(Please select two)*

- ⌘ Mixed Field Greens with Ranch & Raspberry Vinaigrette & Accompaniments
- ⌘ Classic Caesar with Herb Croutons
- ⌘ Tomato Basil Bisque
- ⌘ Vegetable Minestrone Soup

SELECTIONS CONTINUED ON NEXT PAGE

All prices are plus 22% service fee and applicable sales tax.



THE DIAMOND BUFFET PACKAGE CONTINUED

Entrées *(Please select two)*

- ⌘ All entrées accompanied by Seasonal Vegetables
- ⌘ Grilled Flat Iron Steak – Wild Mushroom Jus
- ⌘ Roast Chicken Breast – Chasseur
- ⌘ Grilled Salmon – Lemon Butter Sauce
- ⌘ Rosemary Breast of Chicken – Natural Jus
- ⌘ Roasted Pork Tenderloin – Bourbon Glaze
- ⌘ Four Cheese Stuffed Manicotti with Marinara
- ⌘ Broiled Tilapia with Garlic Lemon Butter

Starch *(Please select two)*

- ⌘ Wild Rice Pilaf
- ⌘ Confetti Rice Pilaf
- ⌘ Garlic Whipped Potatoes
- ⌘ Roasted Rosemary Redskin Potatoes
- ⌘ Crab Mac & Cheese

All dinners are accompanied by fresh baked rolls, freshly brewed iced tea, and coffee service.

All prices are plus 22% service fee and applicable sales tax.



ENHANCEMENTS

Carving Stations (Action Station):

Herb Roasted Prime Rib of Beef – Au Jus, Horseradish - \$325 (serves 25)

Roasted Breast of Turkey – Turkey Gravy, Cranberry Apple Relish \$215 (serves 25)

Honey Glazed Ham – Whole Grain Mustard, Grilled Pineapple Relish \$225 (serves 40)

Herb Strip Loin of Beef – Dijon Mustard, Creamy Horseradish Sauce – Market Price

All Carving Stations are served with Assorted Rolls and accompanied by a Chef Attendant

Chef Attendant Fee for 1 Hour: \$75.00

Optional Items:

Chocolate Fountain Display (*Minimum of 25 People*)

⌘ Strawberries, Bananas, Apples, Pineapples, Melons, Pretzels, Marshmallows, Rice Krispie Treats, Cookies, Brownies, Biscotti, & Cheese Cake Bites - **\$12 per person**

International Coffee Bar (*Minimum of 25 People*)

⌘ Fresh Brewed Colombian & Decaffeinated Colombian Coffee
Assorted Teas, Chocolate Shavings, Hazelnut & Vanilla Syrups, Whipped Cream, Lemon and Orange Zest, Cinnamon Sticks, Rock Candy Stirrers - **\$6 per person**

Ice Carvings -- Prices based on size & design

Cake Cutting--\$.75 per person

All prices are plus 22% service fee and applicable sales tax.



WEDDING PLATED DINNER

3 Course \$32 (includes your choice of three courses)

4 Course \$40 (includes your choice of four courses)

Appetizer *(Please select one)*

- ⌘ Stuffed Portobello Mushroom
- ⌘ Spanakopita
- ⌘ Beef Satay with Fresh Cilantro Curry Coconut Cream Sauce
- ⌘ Smoked Salmon Canapes
- ⌘ Jumbo Shrimp Cocktail
- ⌘ Antipasti Skewers

Soups *(Please select one)*

- Tomato Basil
- Potato Leek
- Minestrone
- Lobster Bisque with Cognac Cream
- Beef Barley

Salads *(Please select one)*

- Mixed Field Greens with Ranch & Raspberry Vinaigrette
- Classic Caesar with Herb Croutons
- Spinach & Strawberry
- Jicama and Orange Salad

Entrees *(number of selections based guest count, please see your Sales Manager)*

- ⌘ Grilled Salmon, Orange Ginger Glaze, Wild Rice Pilaf
- ⌘ Pan Roasted Breast of Chicken, Sweet Onion Jus, Grilled Polenta
- ⌘ Seared Crab Cake & Shrimp Scampi, Saffron Rice Pilaf
- ⌘ Roasted Pork Tenderloin, Rosemary Apple Demi, Garlic Roasted Whipped Potatoes
- ⌘ New York Strip Steak, Peppercorn Merlot Demi, Roasted Red Potatoes (Add \$2 pp)
- ⌘ Slow Roasted Prime Rib of Beef, Au Jus, Truffled Mashed Potato (Add \$8 pp)
- ⌘ Petite Beef Filet & Crab Cake, Jack Daniels Demi, Yukon Gold Mashed Potato (Add \$8pp)

All entrees served with Seasonal Vegetables

All dinners are accompanied by fresh baked rolls, freshly brewed iced tea, and coffee service.

All prices are plus 22% service fee and applicable sales tax.



HORS D'OEUVRES

Cold - \$22 per dozen per selection

- ⌘ Belgian Endive with Herb Cheese & Red Pepper
- ⌘ Seared Watermelon with Goat Cheese & Micro Greens
- ⌘ Tomato Tartar – Parmesan Crisp
- ⌘ Antipasti Skewers with Balsamic Glaze
- ⌘ Smoked Salmon on Cucumber

Deluxe Cold - \$36 per dozen per selection

- ⌘ Bruschetta on Garlic Toast Points
- ⌘ Shrimp Cocktail with Sauce
- ⌘ Assorted Finger Sandwiches
- ⌘ Prosciutto Wrapped Asparagus

Hot - \$22 per dozen per selection

- ⌘ Bacon Wrapped Scallops
- ⌘ Chicken Tenders with Honey Mustard Dip
- ⌘ Mini Assorted Quiche
- ⌘ Vegetable Spring Rolls with Plum Sauce
- ⌘ Chicken Wings: Teriyaki, BBQ, or Buffalo with Blue Cheese or Ranch
- ⌘ Crab Stuffed Mushrooms

Deluxe Hot - \$36 per dozen per selection

- ⌘ Mini Crab Cakes with Cajun Remoulade
- ⌘ Chicken and Pork Pot Stickers with Thai Chili Sauce
- ⌘ Mini Beef Wellington
- ⌘ Coconut Shrimp with Thai Sauce
- ⌘ Fried Shrimp with Spicy Horseradish Cocktail Sauce

All prices are plus 22% service fee and applicable sales tax.



RECEPTION STATIONS

All stations available with a minimum of 25 guests

Mashed Potato Bar \$10 per person

- ⌘ Red Potato Mashed, Roasted Garlic Mashed, and Sweet Potato Mashed
- ⌘ Butter, Cheddar Cheese, Bacon, Green Onions, Broccoli Florets, Sour Cream, Candied Pecans

Pasta Bar \$15 per person

- ⌘ Penne Pasta – Farfalle Pasta- Tri Colored Tortellini
- ⌘ Alfredo Sauce– Marinara Sauce, Herb Garlic Bread
- ⌘ Grilled Chicken, Broccoli Florets, Sautéed Onions, Bacon, Garlic, Parsley, Sun Dried Tomatoes, Peppers, Green Onion, Basil

Slider Station (Action Station requires Chef Attendant) \$17 per person

- ⌘ Beef , Pork & Chicken Sliders
 - ⌘ Relish, Crumbled Blue Cheese, Smoked Cheddar Cheese, Sprouts, Bourdon BBQ Sauce, Pickled Red Onion, Condiments (Mustard, Mayo, Ketchup), Rolls
- **Chef Attendant Fee for 1 Hour \$75.00**

Salad Station – \$13

- ⌘ Classic Caesar – Romaine Lettuce, Romano Cheese, Herb Croutons – Anchovies on side
- ⌘ Berry – Spinach, Balsamic Vinaigrette, Feta, Toasted Almonds, Cracked Pepper, Strawberries & Blueberries
- ⌘ Mandarin – Field Greens, Sweet & Sour Vinaigrette, Mandarin Oranges, Toasted Cashews, Green Onions, Celery

All prices are plus 22% service fee and applicable sales tax.



PLATTER PRESENTATIONS

Platter Presentations: Half Platter (serves 50) Full Platter (serves 100)

Seasonal Fresh Fruit with Vanilla Dip

Half \$200

Full \$375

Baby Seasonal Vegetable Crudités with Sun Dried Tomato Hummus & French Onion Dip

Half \$250

Full \$475

Domestic Cheese Board – Cheddar, Swiss Pepper Jack,
Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread

Half \$150

Full \$275

Domestic and Imported Cheese Display

Cheddar, Swiss, Pepper jack, Brie, Fontina, Port Wine Cheddar Cheese Ball, Horseradish & Chive Havarti,
served with Gourmet Crackers and Lavosh

Half \$225

Full \$400

Jumbo Shrimp with American & Cocktail Sauces

Half \$350

Full \$650

Antipasti Display – Prosciutto Ham, Hard Salami, Pepperoni, Olives, Provolone & Parmesan Cheese,
Marinated Artichokes, Roasted Asparagus, Mild Peppers, Balsamic Mushrooms, Bread Sticks

Half \$275

Full \$500

Smoked Salmon Display – Salmon, Capers, Onions, Hard Cooked Eggs, Bagel Chips,
Dill Cream Cheese Spread

Half \$275

Full \$500

Bruschetta Sampling – Herb Crostini with Tomato Basil, Roasted Vegetable & Feta,
Spinach & Artichoke Toppings

Half \$225

Full \$400

All prices are plus 22% service fee and applicable sales tax.



VEGETARIAN SELECTIONS FOR SUBSTITUTION

Lap Chong Noodles: Asian noodles, cucumbers, bean sprouts, green beans, garlic, carrot, water chestnuts, soy sauce, chili paste and cilantro.

Portobello Mushroom Stroganoff

Vegetable Ravioli- Ravioli with Grilled Vegetables and Four Cheeses

Pasta Primavera- Penne Pasta with Sautéed Vegetables tossed with Alfredo Sauce

ALLERGIES

We are happy to accommodate a variety of dietary restrictions or allergies. Please advise your Sales Manager of any concerns and we will work with the Chef to make the necessary changes.

PLATED- FOR AGES 12 AND UNDER

Chicken Tender - Fries & Corn \$6

Cheese Flat Bread \$7

Grilled Cheese - Fries & Mixed Fruit \$6

Mac & Cheese – Mixed Fruit \$6

Jr. Burger – Fries \$7

Grilled Chicken Breast – Rice & Broccoli \$8

5 oz Grilled Sirloin - Fries & Broccoli \$9

All prices are plus 22% service fee and applicable sales tax.



Non Alcoholic Beverages

All Day Coffee and Hot Tea Service

\$6 per person for half day (4 hours)

\$12 per person for full day

Freshly Brewed Regular Coffee \$34 Gallon
(One Gallon Minimum)

Freshly Brewed Decaf Coffee \$34 Gallon
(One Gallon Minimum)

Assorted Herbal Tea with Hot Water \$34
Gallon (One Gallon Minimum)

Fruit Juice \$17 Carafe
(Apple, Cranberry, Orange)

Milk \$11 Carafe

Lemonade \$18 Gallon

Fruit Punch \$18 Gallon

Iced Tea \$33 Gallon

Assorted Coca-Cola Soft Drink \$3 Each

Assorted Sports Drinks \$4 Each

Red Bull Energy Drinks \$6 Each

Bottled Water \$3 Each

Pellegrino Water \$5 Each

Beer

Keg of Beer

Priced per Keg

Domestic \$375

Domestic Pony \$225

Imported Micro Brew \$450

Imported Micro Brew Pony \$275

Colorado Branded Keg \$450

Colorado Branded Pony \$275

Wines

Champagne

Price per Bottle

Chateau Napoleon California Extra Dry \$20

Freixenet \$25

Korbel Brut \$31

Champagne Toast

Price per Person

Coupe of House Champagne \$4.00

White Wines

Price per Bottle

Sycamore Lane White Zinfandel \$26

Sycamore Lane Chardonnay \$26

Mezza corona Pinot Grigio \$27

Ste. Chappelle Riesling \$35

Brancott Sauvignon Blanc \$33

Red Wines

Price per Bottle

Sycamore Lane Cabernet Sauvignon \$25

Sycamore Merlot \$25

Donna Paula Malbec \$27

Sea Glass Pinot Noir \$32

Naro D'Avola (Italian Red) \$35

Complete wine list available upon request.

Standard Bar

Priced Per Drink

Well Brands \$5.50

Call Brands \$8.00

Premium Brands \$11.50

House Wine (Sycamore Lane) \$5.50

Domestic Beer \$5.00

Imported Beer \$6.00

Micro Brew Beer \$7.00

Coca-Cola Soft Drinks \$3.00

*There is a \$100.00 Bartender Fee on every bar.

All prices are plus 22% service fee and applicable sales tax.



AUDIO VISUAL

Podium with Handheld Microphone	Complimentary
Wired Handheld Microphone	\$35
Wireless Lavalier Microphone	\$120
Wireless Handheld Microphone	\$120
4 Channel Mixer	\$40
8 Channel Mixer	\$75
Screen	\$40
LCD Projector- 1000 ANSR Lumens	\$125
LCD Projector- 3000 ANSR Lumens	\$175
Easels	\$10
Dance Floor- 15'X15'	\$150

All prices are plus 22% service fee and applicable sales tax.



EVENT POLICIES AND GUIDELINES

Meeting Room Rentals Charges

Group meeting and banquet room space is reserved to accommodate anticipated attendance and program requirements. Charges are assigned accordingly. All details regarding menu selection, equipment, set up, etc., should be finalized FOUR WEEKS in advance of arrival. Any changes made less than 72 HOURS in advance of function will result in additional labor and/or meeting room charges. If your original number reduces by more than 10% less than 10 days prior to your event, you will be responsible for the difference in charges in food, beverage and meeting room revenue. Once your room is set to the specifications provided to our banquet department there is a \$75.00 charge to make each change. Your function room is guaranteed to be set up no more or less than 30 minutes prior to your event.

Meeting Room Assignments

The Hotel does reserve the right to make changes in meeting room assignments, to better accommodate our clients.

Audiovisual Equipment

The Hotel will provide a complimentary podium with microphone upon request. Other audiovisual equipment can be provided through the hotel at a rental charge. 72 hour advance notice is required. An additional charge will be assessed for delivery.

Menu Selection and Pricing

The group is responsible for providing place cards indicating the choice of entrée for each guest along with the guaranteed breakdown of choice 10 business days prior to the function. Your menu prices will be based on our current menu. Menus and prices cannot be guaranteed more than six months prior to an event.

Food and Beverage

All food and beverage must be purchased from the Hotel. Donated food and beverage must be approved prior to arrival. No food or beverage of any kind will be permitted to be brought into the hotel by patrons or patron invitees. Any outside food and beverage items found in the meeting space or Atrium will be removed.

Custom Menus

Our menus are designed to appeal to a broad spectrum of tastes. However, our staff is pleased to design specialty menus for you.

Deposits

Advanced deposits are non-refundable and are due by or day of the event contract being signed and returned.

Payments

All events are required to have a credit card on file to guarantee the event. Payment arrangements need to be established at the signing of the contract.

Music

The Hotel must be notified in advance of any music in its banquet rooms. Music in any of the banquet space must be concluded by 11pm. Music in any of the Atriums must conclude by 7pm.

Decorations

The Hotel will not permit the affixing of anything to the walls, floor, light fixtures, or ceiling. If you need to decorate arrange prior to event. **Glitter & Confetti are NOT ALLOWED**

Materials

The Hotel will receive any materials shipped three days prior to the function date. The Hotel will store materials one day after the scheduled function. All parcels must bear the name of the group and be addressed to the attention of your representative. All shipping charges must be paid by your company or organization. The hotel shall not assume responsibility for damage or loss of any materials or articles left in the hotel prior to, during, or following a function.