

Embassy Suites Fort Lauderdale

*Welcome to the newly renovated Embassy Suites Hotel, Your Oasis on 17th Street
Special events and weddings are our specialty.*

*From Preparing for your ceremony to accommodating your overnight guests,
Embassy Suites is here to make this special day a dream come true.*

Event Packages

Ceremony Options

*Private ballroom for you to decorate to your liking
On the Bridge in Our Twelve Story Tropical Atrium surrounded by Lush Foliage and Waterfalls
The Pool Deck or our Poolside, Covered Aqua Room
(Includes rehearsal area for One Hour, based on space availability)*

Cocktail Reception Options

*Our Twelve Story Tropical Atrium surrounded by Lush Foliage and Waterfalls
Outdoor Veranda area or Pool deck surrounded by Koi ponds and Waterfalls
The Aqua Room offers a unique Modern Illusion Water wall, providing a great lighted backdrop*

Dinner Service Options

*Newly Renovated Private ballrooms for you to decorate to your liking
The Very Unique Terra Ballroom with adjoining outdoor covered Aqua Room*

Preferred Vendors

*We are proud to recommend the top professionals included in our Wedding & Catering Event Planner
who will be happy to assist you with your special event.*

*All of our Wedding packages include: A large dance floor, Champagne Toast, chair covers and sashes in your choice of colors, head table or Sweetheart
Table on a Riser, gift table, place card and cake tables. A Hospitality Suite is provided for the Special Couple (Based on revenue)
Children, young adults and vendor meals are available at special prices.*

*Special discounted room rates will be offered for your out of town guests, which includes complimentary Breakfast Buffet
and Two hours of free cocktails Daily.*

We look forward to serving you and your distinguished guests on your very special day.

Congratulations from

The Catering Department at Embassy Suites Ft. Lauderdale - 1100 SE 17th St, Ft. Lauderdale, FL 33316

Telephone 954-315-1310 Fax: 954-315-1314

www.ftlauderdale.embassysuites.com

www.weddingwire.com/Embassysuitesfortlauderdale

General Information

Overtime

(With Open Bar) \$10.00 ++ Per Person / (Without Open Bar) \$5.00 ++ Per Person

Overtime Prices are Subject to 23% Banquet Service Charge and 6% State Sales Tax

Smoke machines, confetti launch, rice, birdseed, potpourri and streamers are strictly prohibited on hotel property for safety reasons.

A \$1500.00 penalty fee will be incurred by the client if any such items occur during their event.

- Photographs:** All areas of Hotel can be used and are only allowed to clients having catered functions at our facility. Special arrangements must be made if pictures are being taken at a time other than your contracted hours.
- Suite Contract:** We offer special discounted rates for requests of 10 or more suites per night. A Room Sales Agreement must be signed no more than two weeks after the contract is sent, or rates may change.
- Complimentary Suite:** We provide a complimentary suite for the Special Couple the day and evening of your Wedding. Check-in time is 4:00pm. Check-out time is 11:00am. (Minimum of \$5,000.00 in food & beverage revenue is required.)

Banquet Ballrooms

The Causeway Room 50 (minimum)...130 (maximum)

The Gulfstream Room 30 (minimum)...100 (maximum)

The Grand Salon 125 (Minimum)...350 (Maximum)

The Terra Room 50 (Minimum)...120 (Maximum)

- Guaranteeing Space:** Function space may be held no longer than 10 days without a signed contract and deposit. Space may be released after this period without notification.
- Initial Deposit:** A non-refundable deposit of \$1,500.00 is required with your signed catering contract. 50% of estimated total is due 90 days prior
- Final Payment:** Final payment is due Five (5) business days prior to your function(s) by credit card, money order, or cashier's check made payable to Embassy Suites Fort Lauderdale. **Personal checks are not accepted within thirty (30) days of your event.**
- Day of Event Parking:** Valet parking and ample self-parking on each side and in the rear of the Hotel are available at the prevailing rates. Clients or their guests will be responsible for parking charges. Prices are subject to change without notice.
- Special Meals:** Vendor Meals are available at \$45.00 ++ per vendor. Children's prices are \$45.00 ++ per child under 12 years

Just Because... Brunch

(Minimum of 60 Guests)

Three Hour Open Bar

*Champagne Mimosas and Bloody Marys
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
Imported and Domestic Beers, Soft Drinks and Fruit Juices*

Champagne Toast

Cold Station

*Warm Flaky Croissants and Assorted Freshly Baked Bagels with Honey Butter and Flavored Cream Cheeses
Artisan Cheese Display served with Fancy Crackers, Flatbreads and Baguettes
Montage of Fresh Fruits consisting of
Papaya, Mango, Honeydew, Cantaloupe, Pineapple, Watermelon, Grapes and Strawberries*

Tossed Caesar Salad with Romaine Leaves, Garlic Croutons and Freshly Shaved Parmesan

Fresh Baby Mozzarella with Sliced Tomatoes Drizzled with Fresh Basil Olive Oil and Balsamic Glaze

Omelet Station with Chef Attendant

*Omelets prepared to order with your choice of Fresh Eggs or Egg Whites
Fresh Herbs, Fancy Shredded Cheeses, Ham, Broccoli, Spinach, Tomatoes, Red and Green Peppers, Onions and Mushrooms*

Carving Station with Chef Carver (Please Select One)

*Slow Roasted Sirloin of Beef, Honey Basted Turkey Breast or Smoked Virginia Ham
Served with Chef's Accompaniments*

Texas Style French Toast with Creamy Butter and Maple Syrup

Sausage Links and Crisp Bacon

Oven Roasted Breakfast Potatoes with bell peppers

Fresh Vegetable Quiche

Parmesan Crusted Breast of Chicken with Garlic Supreme sauce

An Impressive Selection of Wedding Cakes Client to Select Flavors, Frostings and Fillings

Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas Served Tableside

Attendant Fees Apply

The Allure Plated Package

Four or Five Hour Open Bar

*Featuring our Call Brand Selection
of Vodka, Scotch, Gin, Whiskey, Bourbon and Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
Imported and Domestic Beers, Soft Drinks and Fruit Juices*

Champagne Toast

Hors d'oeuvres To Be Served Butler Style

*Based on Four Pieces Per Person (Select 4 Items)
Franks en Croute with Dijon Mustard, California Spring Rolls with Plum Orange Sauce
Maple Bourbon Chicken Bites, Fried Mac and Cheese, BBQ Beef Sliders
Fresh Tomato Bruschetta, Beef Empanadas, Fresh Ceviche Shooters
Mediterranean Meatballs*

Plated Menu

*California Mixed Greens with Tomatoes, Cucumbers and Julienne of Carrots
Creamy Ranch and Balsamic Vinaigrette Dressings*

Entrees (Please Select Two)

*Teriyaki Glazed Grilled Salmon
Sautéed Grouper with Lemon Butter Sauce*

*Sliced London broil Au Jus
Sliced Sirloin of Beef with wild mushroom sauce
Parmesan Crusted Breast of Chicken
Chicken Marsala with Wild Mushrooms
Breast of Chicken Francaise with Parsley and Capers*

*All Entrees Served with a Choice of Potato, Pasta or Rice
A Starburst of Sautéed Vegetables
Warm Assorted Rolls with Creamy Butter*

An Impressive Selection of Specialty Cakes

*Client to Select Flavors, Frostings and Fillings
Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas*

The Allure Packages are available for lunch on Friday, Saturday or Sunday along with Friday and Sunday Evenings

The Allure Buffet Package

Four or Five Hour Open Bar

*Featuring our Call Brand Selection
of Vodka, Scotch, Gin, Whiskey, Bourbon and Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
Imported and Domestic Beers, Soft Drinks and Fruit Juices*

Hors d'oeuvres To Be Served Butler Style

*Based on Four Pieces Per Person (Select 4 Items)
Franks en Croute with Dijon Mustard, California Spring Rolls with Plum Orange Sauce
Maple Bourbon Chicken Bites, Fried Mac and Cheese, BBQ Beef Sliders
Fresh Tomato Bruschetta, Beef Empanadas, Fresh Ceviche Shooters
Mediterranean Meatballs*

Buffet Menu

*A Montage of Fresh Fruits consisting of Honeydew, Cantaloupe, Pineapple, Watermelon, Grapes, Strawberries
Mesclun Mixed Greens with Tomatoes, Cucumbers and Julienne of Carrots with Choice of Two Dressings*

Entrees (Please Select Three)

*Teriyaki Glazed Grilled Salmon
Sautéed Grouper with Lemon Butter Sauce*

*Sliced London broil Au Jus
Sliced Sirloin with wild mushroom sauce
Parmesan Crusted Breast of Chicken
Chicken Marsala with Wild Mushrooms
Breast of Chicken Francaise with Parsley and Capers*

*All Entrees Served with a Choice of Potato, Pasta or Rice
A Starburst of Sautéed Vegetables
Warm Assorted Rolls with Creamy Butter*

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A Starburst of Sautéed Vegetables
Warm Assorted Rolls with Creamy Butter*

An Impressive Selection of Specialty Cakes

*Client to Select Flavors, Frostings and Fillings
Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas Service*

The Waterfalls Plated Package

Four or Five Hour Open Bar

*Featuring our Call Brand Selection
of Vodka, Scotch, Gin, Whiskey, Bourbon and Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
Imported & Domestic Beers, Soft Drinks and Fruit Juices*

Champagne Toast

Hors D'oeuvres Passed Butler Style

*Based on Six Pieces Per Person (Please Select Five)
Franks En Croute with Hot Mustard, Beef Teriyaki Skewers, Spanakopita, Spring Rolls with Plum Sauce,
Maple Bourbon Chicken Bites, Fried Mac and Cheese, BBQ Beef Sliders
Fresh Tomato Bruschetta, Beef Empanadas, Fresh Ceviche Shooters
Mediterranean Meatballs*

*Imported & Domestic Cheese with A Montage of Fresh Fruits consisting of
Papaya, Mango, Honeydew, Cantaloupe, Pineapple, Watermelon, Grapes and Strawberries
Served with Fancy Crackers and Dips*

Plated Dinner Menu

Salad (Please Select One)

*Caesar Salad with Romaine Lettuce, Garlic Croutons and Grated Parmesan Cheese
Mesclun Greens with Tomatoes, Cucumbers and Julienne of Carrots Salad with Raspberry Vinaigrette
Baby Greens with Hearts of Palm, Artichoke Hearts Draped with Opal Basil Vinaigrette*

Entrees (Please Select up to Three)

*Grilled Salmon with Basil Cream Sauce
Slow Roasted Prime Rib of Beef Au Jus
Roulade of Chicken with Sun-dried Tomatoes, Five Cheeses, Pine nuts and Spinach
Breast of Chicken Francaise, Marsala or Parmesan
Sliced New York Sirloin with Shallot Butter*

All Entrees Served with a Choice of Potato, Pasta or Rice

*A Starburst of Sautéed Vegetables
Warm Assorted Rolls with Creamy Butter*

An Impressive Selection of Wedding Cakes

*Client to Select Flavors, Frostings and Fillings
Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas Service*

The Waterfalls Buffet Package

Four or Five Hour Open Bar

*Featuring our Call Brand Selection
of Vodka, Scotch, Gin, Whiskey, Bourbon and Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel Wines
Imported & Domestic Beers, Soft Drinks & Fruit Juices*

Champagne Toast

Hors D'oeuvres Passed Butler Style

*Based on Six Pieces Per Person (Please Select Five)
Franks En Croute with Hot Mustard, Beef Teriyaki Skewers, Spanakopita, Spring Rolls with Plum Sauce, Sesame Coconut or Tempura Chicken Tenders,
Maple Bourbon Chicken Bites, Fried Mac and Cheese, BBQ Beef Sliders
Fresh Tomato Bruschetta, Beef Empanadas, Fresh Ceviche Shooters
Mediterranean Meatballs*

*Imported & Domestic Cheese with A Montage of Fresh Fruits consisting of
Papaya, Mango, Honeydew, Cantaloupe, Pineapple, Watermelon, Grapes and Strawberries
Served with Fancy Crackers and Dips*

Dinner Buffet Menu

*Mesclun Greens with Tomatoes, Cucumbers and Julienne of Carrots with Vine Ripe Tomatoes, Cucumbers
Select Two Dressings
Caesar Salad with Romaine Lettuce, Garlic Croutons and Parmesan Cheese*

Entrees (Please Select up to Three)

*Grilled Salmon with Basil Cream Sauce
Slow Roasted Prime Rib of Beef Au Jus
Roulade of Chicken with Sun-dried Tomatoes, Five Cheeses, Pine nuts and Spinach
Breast of Chicken Francaise, Marsala or Parmesan
Sliced New York Sirloin with Shallot Butter
All Entrees Served with a Choice of Potato, Pasta or Rice
A Starburst of Sautéed Vegetables
Warm Assorted Rolls with Creamy Butter*

An Impressive Selection of Wedding Cakes

*Client to Select Flavors, Frostings and Fillings
Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas Service*

The Oasis Reception Package

Four or Five Hour Open Bar

*Featuring our Call Brand Selection
of Vodka, Scotch, Gin, Whiskey, Bourbon and Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
Imported and Domestic Beers, Soft Drinks and Fruit Juices*

Champagne Toast

***Hors D'oeuvres To Be Passed Butler Style
Based on Eight Pieces Per Person - (Please Select Six)***

*Spanakopita
Coconut Shrimp
California Spring Rolls with Apricot Sauce
Mini Beef or Chicken Wellington
Sea Scallops Wrapped in Bacon
Fried Cheese Ravioli
Sesame Chicken Tenders with Plum Sauce
Crabcakes with Remoulade Sauce
Sautéed Garlic Shrimp
Beef Teriyaki Skewers with Hoisin & Sesame*

and

*To Be Attractively Displayed
Imported and Domestic Cheeses
Gouda, Swiss, Provolone, Monterey Jack and Sharp Cheddar
served with A Montage of Fresh Fruits consisting of
Papaya, Mango, Honeydew, Cantaloupe, Pineapple, Watermelon, Grapes and Strawberries Served with Fancy Crackers and Dip*

Appetizers (Please Select one)

*Chilled Shrimp Cocktail with Remoulade Sauce
Melon & Prosciutto
Tri-colored Fusilli or Cheese Tortellini with Choice of Sauce*

The Oasis Reception Package - Page 2

Salad (Please Select one)

California Baby Greens, Hearts of Palm and Plum Tomatoes with Raspberry Vinaigrette
Mesclun Greens with Artichokes and Endive with Opal Basil Vinaigrette
Mixed Greens with Brie, Roasted Peppers and Pine Nuts, Mandarin Oranges with Orange Cilantro Vinaigrette
Caesar Salad with Romaine Lettuce, Garlic Croutons and Parmesan Cheese

Entrees (Please Select up to Three)

Slow Roasted Prime Rib of Beef Au Jus
Lime and Cilantro Marinated Breast of Chicken
Grilled Salmon with Basil Cream Sauce
Petite Filet Mignon, Sauce Béarnaise
Roulade of Chicken with Sun-dried Tomatoes, Five Cheeses, Pine nuts and Spinach
New York Strip Steak with Shallots & Herb Butter

OR

(Please Select One) Combination Plate of

Petit Filet Mignon with Breast of Chicken or Grilled Salmon
Petit Filet Mignon with Shrimp Scampi or Two Lump Crabcakes and Remoulade Sauce

All Entrees Served with a Choice of Potato, Pasta or Rice

A Starburst of Sautéed Vegetables

Warm Assorted Rolls - Dill, Plain, Pumpernickel & Rye with Creamy Butter

Desserts (Please Select One)

Gourmet Chocolate Cup Filled with White or Dark Chocolate Mousse on a Painted Plate
Two Large Tuxedo Striped Chocolate Dipped Strawberries on Painted Plate
Mini Trio Selection

An Impressive Selection of Wedding Cakes

Client to Select Flavors, Frostings and Fillings

Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas Service

The Grande Affair Reception Package

Five Hour Open Premium Bar

Serving The Following Premium Brand Liquors:

*Grey Goose, Kettle One, Bacardi, Captain Morgan's Rum, Beefeater, Bombay, Jim Beam,
Jack Daniels, Crown Royal, Johnny Walker Black, Seagram's 7 and Dewars*

Assorted Flavored Martinis,

California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Imported and Domestic Beers

Soft Drinks and Fruit Juices

Champagne Toast

White Glove Service

Hors d'oeuvres Based on Ten pieces per person (Please Select Eight)

Butler Passed Selections

*Salmon Endive Boats, Sliced Beef Carpaccio Roulade, Petit Lamb Chop, Grilled & Chilled Jumbo Shrimp, Grilled & Chilled Large Sea Scallops, , Nova Scotia Salmon Wrap, Crabmeat Stuffed
Mushrooms, Spring Rolls with Apricot Sauce, Franks en Croute, Mini Chicken Or Beef Wellington, Almond Chicken, Lavosh Rollups, Spanakopita, Shrimp Casino en Bouchée, Sweet &
Sour Meatballs, Coconut Shrimp, Mini Quiche, Wild Mushrooms Strudels, Prosciutto Wrapped Shrimp, Green Tip Mussels with Tarragon Mustard, Garlic Crostini with Assorted
Toppings,*

Mini Vegetable Cakes with Cucumber Sour Cream

&

Selection of Displays

Symmetrically Cut and Arranged Seasonal Fruit on Mirror Tray –

Papaya, Mango, Fresh Strawberries, Pineapple, Watermelon, Honeydew, and Cantaloupe

Imported and Domestic Cheeses with an Artichoke Bruschetta and Toasted French Baguettes

Traditional Italian Antipasti with Cold Cuts, Capicola, Salami, Prosciutto, Mozzarella Bites, Olives and Green & Red Peppers

Grilled Vegetable Tray with Green & Yellow Summer Squash, Colorful Peppers, Portobello Mushrooms, Eggplant,

Fresh Tomato & Sliced Mozzarella with Toasted Bread

Chilled & Grilled Fresh Salmon Decorated & Adorned with Smoked Fish & Nova Scotia Salmon with Appropriate Accompaniments

Plus....

Stations with All Accompaniments (Please Select Two)

Pasta Action Station with Two Sauces of Your Choice, Garlic Bread Sticks

Top Round of Beef, Breast of Turkey or Honey Baked Ham Carved to Order with Appropriate Condiments and Homemade Rolls

Oriental Station with Stir Fried Chicken and Vegetables, Fried Rice and Asian Noodles

Beef Tenderloin with Béarnaise and Mushroom Demi Glaze @ \$12.00++ Per Guest

Slow Cooked Prime Rib au Jus an Additional \$8.00++ Per Guest

Carved to Order with Chef Carver @ \$150.00 / Cooked to Order with Chef Attendant @ \$150.00

The Grande Affair Reception Package – Page 2

Appetizers (Please Select One)

*Seafood Cannelloni with Roasted Pepper Cream Sauce, Jumbo Shrimp Cocktail,
Crab Cakes with Red Pepper Coulis and Corn and Black Bean Salsa,
Smoked Chicken Ravioli with Sundried Tomatoes*

Salads (Please Select One)

*Mesclun Greens with Tomatoes and Toasted Croutons in Balsamic Vinaigrette
Fresh Mozzarella, Sliced Tomatoes and Capers with Basil Vinaigrette
Caesar Salad with Romaine Lettuce, Garlic Croutons and Parmesan Cheese
Spinach Salad with Asparagus, Roasted Red Peppers, Hearts Of Palm, Grape Tomatoes with Raspberry Orange Vinaigrette*

Intermezzo (Please Select One)

Lemon, Raspberry, or Lime Sorbet

Entrées (Please Select up to Three)

*Breast Of Chicken Wellington
Herb Crusted Grouper with Fried Scallions
Grilled Or Grilled Salmon with Tarragon Lemon Beurre Blanc
Sliced Beef Tenderloin with Sautéed Mushrooms Chanterelles
Crab stuffed Veal Rollatini “Oscar” with Sauce Béarnaise
New York Strip Steak with Herbed Tomato Mushroom Butter
Sautéed Pork Tenderloin with Apple Rum Glaze and Pineapple Relish
Petite Filet Mignon Wrapped in Bacon and Crusty Shrimp with Lemon Garlic Sauce
Petite Filet Mignon with Sauce Béarnaise
Petite Filet Mignon and Sautéed Shrimp Scampi*

*All Entrees Served with a Choice of Potato, Pasta or Rice
A Starburst of Sautéed Vegetables
Warm Assorted Rolls - Dill, Plain, Pumpernickel & Rye with Creamy Butter*

Desserts

An Impressive Selection of Wedding Cakes
*Client to Select Flavors, Frostings and Fillings
Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas Service*

Plus... (Please Select One)

Gourmet Viennese Display

or

Our Signature Dessert

To Die For, Cheesecake Burritos, Rum Balls and Mini French Pastries

Gourmet Chocolate Displays

Gourmet Chocolate Cups Filled with Chocolate Mousse Served with Chocolate Lollipops, Fresh Fruit Tarts, 66 Layer Chocolate Cake & Chocolate lava Cake