



*Embassy Suites Tempe*

# *Wedding Guide*



EMBASSY SUITES®

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Phoenix - Tempe  
4400 S Rural Rd, Tempe, AZ 85282  
480-897-7444

## *Embassy Suites Tempe...*

*All great events survive the test of time, creating a story for years to come. And, we will make your event here memorable.*

*We recognize how important this day is to you and have taken steps to ensure your wedding day is one that will be remembered with a smile. Attention to detail is crucial in every aspect of the Hotel experience; from reservations, to check-in, to housekeeping and finishing with banquet service and accounting. We pride ourselves in being the best in the industry and we look forward to proving that to every new guest that enters as a potential client but leaves as a friend.*

*Our Culinary team has carefully designed the following menus to enhance your experience, whether it is a gala dinner or simply a Luncheon*





*The Ceremony Package*

*Bride's Changing Room*

*Outdoor and/or Indoor Ceremony Sites*

*Ceremony Arch in a Patio Setting*

*White Garden Chairs*

*Sound System and Wireless Microphone*

*Unity Candle Table*

*Gift Table*

*Guest Book Table*

*Water Station*

*Catering Manager On-Site Contact*

*\$1,200.00*

## **The Reception: Ruby Plated Wedding Package**

*Custom-Designed Wedding Cake*

*Cutting and Service of your Wedding Cake*

*Champagne Toast for all Guest*

*Assortment of Colored Linens*

*Hurricane, Votive Candles and Mirror Centerpieces*

### ***Display Hors D'oeuvres***

*Imported & Domestic Cheese Display with Dried Fruits, Water Crackers & Baguette Slices*

*Humus Trio, Traditional, Roasted Red Pepper and Black Bean with Lavosh Crackers and Flat Breads*

### ***Dinner***

*Salad*

*Spring Mix Garden Salad with Balsamic Vinaigrette*

### ***Entrées (Choice of One)***

*Roasted Chicken Breast with a Chimichurri Sauce, Seasoned Red Roasted Potatoes and*

*Grilled Seasonal Vegetables*

***Or***

*Roasted Pork Loin Served with an Apple Dijon glaze*

*Oven Roasted Potatoes and Grilled Seasonal Vegetables*

*Fresh Baked Rolls with Sweet Cream Butter*

*Coffee Service*

*\$49 per person*

***All items are subject to 22% service charge and applicable sales tax***

## *The Reception: Sapphire Plated Wedding Package*

*Custom-Designed Wedding Cake*

*Cutting and Service of your Wedding Cake*

*Champagne Toast for all Guest*

*Assortment of Colored Linens*

*Hurricane, Votive Candles and Mirror Centerpieces*

### *Display Hors D'oeuvres*

*Deluxe Display of Seasonal Fresh Fruit and Berries, Roasted Vegetable Crudités with Dip*

### *Butler Passed Hors D'oeuvres (Choice of 1)*

*Southwestern Vegetable Empanada*

*Cilantro Lime Chicken Skewer*

*Caprese Bruschetta*

### *Dinner*

*Salad*

*Iceberg Lettuce Wedge with Vine Tomatoes, Blue Cheese, and Bacon Crumbles*

### *Entrées (Choice of One)*

*Fontana and Thyme Stuffed Airline Chicken Breast with Garlic Mashed Potatoes*

*Fresh Grilled Asparagus with Baby Carrots*

*Or*

*Petite Tender Medallions of Beef Severed with Forest Mushroom Sauce*

*Green Chili Gratin and Roasted Seasonal Vegetables*

*Fresh Baked Rolls with Sweet Cream Butter*

*Coffee Service*

*\$59 per person*

*All items are subject to 22% service charge and applicable sales tax*

## **The Reception: Emerald Plated Wedding Package**

*Custom-Designed Wedding Cake*

*Cutting and Service of your Wedding Cake*

*Champagne Toast for All Guests*

*Assortment of Colored Linens*

*Hurricane, Votive Candles and Mirror Centerpieces*

### ***Display Hors D'oeuvres***

*Humus Trio, Traditional, Roasted Red Pepper, Black Beans, Fresh Baby Vegetables and Flat Breads*

### ***Butler Passed Hors D'oeuvres (Choice of 2)***

*Beef Empanada*

*Chile Lime Chicken Skewer*

*Vegetable Spring Roll*

*Shrimp Spring Roll*

*Spanakopita*

### ***Dinner***

#### ***Salad***

*Field Greens with Shaved Fennel, Mandarin Orange finished with Champagne Vinaigrette*

### ***Entrées (Choice of One)***

*Seared Salmon Topped with Thyme & Lemon Butter, Served with Herb & Shallot Rice Pilaf*

*Seasonal Roasted Baby Vegetables*

***Or***

*Ranch Grilled Rib Eye topped with Maitre d' Butter*

*Cheddar Cheese Mashed Potatoes and*

*Grilled Seasonal Vegetables*

*Fresh Baked Rolls with Sweet Cream Butter*

*Coffee Service*

***\$69 per person***

***All items are subject to 22% service charge and applicable sales tax***

## **The Reception: Diamond Plated Wedding Package**

*Custom-Designed Wedding Cake*

*Cutting and Service of your Wedding Cake*

*Champagne Toast for All Guests*

*Assortment of Colored Linens*

*Hurricane, Votive Candles and Mirror Centerpieces*

### ***One-Hour Hosted Wine and Beer Bar***

*Includes Imported & Domestic Beer & Selection of Premium Wine*

### ***Butler Passed Hors D'oeuvres (Choice of 3)***

*Szechuan Beef Satay*

*Vegetable Spring Rolls*

*Tandoori Chicken Skewer*

*Shrimp Spring Roll*

*Mushroom Profiterole*

*Ahi Tuna with Ponzu Sauce in a Wonton Cup*

### ***Dinner***

#### ***Salad***

*Fresh Mozzarella and Vine Tomatoes, on Field Greens finished with Basil Pesto*

### ***Duet Entrees (Choice of One)***

*Petite Tender Medallions of Beef with Merlot Demi-Glazed and Garlic Herb Shrimp Skewer*

*White Cheddar Chive Duchess Potatoes and Grilled Seasonal Vegetables*

***Or***

*Petite Rib Eye with Maitre d' Butter and Salmon with Orange Buerre Blanc*

*Roasted Garlic Mashed Potatoes and Seasonal Roasted Baby Vegetables*

*Fresh Baked Rolls with Sweet Cream Butter*

*Coffee Service*

***\$79 per person***

***All items are subject to 22% service charge and applicable sales tax***

**Bar Selections**

***Beverages on Consumption***

***Liquor Hosted Cash Bar \****

*House \$6.50*

*Deluxe \$8.50*

***Wine by the Stem Hosted Cash Bar \****

*House Wine \$6.50*

*Deluxe Wine \$8.50*

***Beers Hosted Cash Bar \****

*Domestic \$6.00*

*Craft/Import \$70.0*

***Other Hosted Cash Bar \****

*Soft Drinks \$3.00*

*Bottle Water \$3.50*

*House Champagne \$28.00*

*Domestic Keg of Beer \$350.00*

*\*Craft Kegs available - Ask for Pricing*

**House Beverage Package**

*Includes House Cocktails, Bottled Beer and House Wine by the Stem*

*One Hour \$18.00 per person, Two Hours \$26.00 per person*

*Three Hours \$32.00 per person, Four Hours \$40.00 per person*

**Deluxe Beverage Package**

*Includes Deluxe Cocktails, Bottled Beer and House Wine by the Stem*

*One Hour \$20.00 per person, Two Hours \$32.00 per person*

*Three Hours \$42.00 per person, Four Hours \$50.00 per person*

***Imported/Craft:*** Four Peaks Craft beer, Sam Adams Craft Beer, Corona, Heineken, Stella Artois

***Domestic:*** Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

***House Wine:*** Sycamore Lane Chardonnay, Merlot and Cabernet

***Deluxe Wine:*** Douglass Hill Chardonnay, merlot, Pinot Grigio, Cabernet, Santa Rita Pinot Noir

***Deluxe:*** Titos hand Crafted Vodka, Beefeater Gin, Bacardi Light Rum, 1800 Silver Tequila, Dewar's

***White Label Scotch, and Jack Daniels Bourbon***

*\$75.00++ per Bartender (1 Bartender per 75 Guests Recommended)*

*\$75.00++ per Cashier for Cash Bars, Cash Bar Pricing includes Tax*

***\*\*\*We Also Offer Cash Bars\*\*\****

***All items are subject to 22% service charge and applicable sales tax***





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