



Embassy Suites...

*The Innovator of
Creating Memories*



Wedding Packages 2014

www.embassysuiteseastpeoria.com

309.694.0200





Congratulations

To the future Mr. and Mrs...

All of our wedding packages include the following:

- Your own personal Embassy Suites wedding web page
- Ample parking for all reception guests
- White or black linen napkins
- Your choice of black or white floor length tablecloths
- Skirted DJ table, band stage, gift table, cocktail tables
- guest book or photo book table, & cake table
- Dance floor and head table on the floor or on risers
- Complimentary guest suite for the Bride and Groom
- including champagne and strawberries the night of the wedding
- An invitation for up to six guests to attend our unique wedding tasting/ showcase held in our ballroom

Additional Information

Embassy Suites Amenities:

- Complimentary full cooked to order breakfast
- Areas available for Brunch/Gift opening for a minimal room rental fee
- Two hour nightly evening reception with complimentary beverages
- Complimentary airport transportation
- Indoor pool/whirlpool and fitness center
- Business Center

Food and Beverage Selections

Please make an appointment to meet with your wedding specialist at least 6 weeks prior to your wedding date to finalize all food and beverage and set-up requirements

Minimum Attendance Guarantee

To ensure availability of all the food and beverage items on your menu order, we require your attendance guarantee four working days prior to your wedding reception.

The guarantee may not be lowered once submitted.

No menu changes will be made within one week of the wedding.

Sleeping Room Blocks

Sleeping room rates are available upon request and based on availability, please ask your wedding specialist for details. All of our rooms are spacious two room suites with either a king-size bed or two double beds and a full parlor with sleeper sofa. Our suites also have a mini refrigerator, microwave, coffee maker, hair dryer, iron and ironing board, two flat screen TV's and two phones.

Perfect for families!!

Deposits and Payments

A deposit and a credit card number are required to hold the function space on a definite basis. The deposit will be returned within 30 business days following the reception.

We require an estimated guarantee number 10 days prior to your event to provide you with the most accurate cost estimate. All estimated charges must be paid in full one week prior to the event.

A credit card or cashier's check will be accepted for the final payment.

Menu pricing is subject to change with advance notice.





Simply Elegant

First Course–Salad (*kindly select one*)

Essential

A seasonal blend of lettuces with shaved carrot, grape tomatoes, dried fruit, cucumbers & parmesan cheese

Caesar

Crisp romaine hearts, fresh basil, grape tomatoes, house made croutons and parmesan cheese

Leaves & Berries

add \$3

A blend of arugula, spinach and mesclun greens, strawberries, blackberries, candied walnuts and an Asiago crisp
Recommended dressing: Champagne Vinaigrette

Greens and Poached Pears

add \$3

Mixed greens, wine poached pears and gruyere cheese
Recommended dressing: Vanilla Vinaigrette

Main Course Selections

Parmesan Crusted Chicken with Herb Beurre Blanc / \$29

Bread crumb and parmesan coated breast of chicken with fresh herbs and butter sauce

Traditional Chicken Marsala / \$31

Roasted chicken breast, flour dusted & pan seared with mushrooms, onions, Italian herbs and Marsala wine reduction

Roasted Pork Loin with Camembert and Thyme Cream Sauce / \$32

Herb vinaigrette marinated pork loin, herb and cheese cream sauce

Roasted Pork Loin/ \$32

With black cherry preserves

Cola and Lime Marinated Pork Loin / \$33

With spiced rum caramel sauce

Caramelized Salmon with Smokey Tomato Cream Sauce / \$33

Pan Seared Mahi Mahi with Citrus Chardonnay / \$34

Seared Mahi Mahi filet with a Chardonnay sauce kissed with fresh squeezed citrus juice

Grilled Embassy Sirloin Steak / \$35

With ancho blackberry demi

Filet of Beef / \$45

With port wine reduction

Beef and Seafood Duet / \$52

Roasted tenderloin of beef with wild mushroom and balsamic demi and a Maryland style crab cake with citrus beurre blanc

Beef and Chicken Duet / \$41

Grilled flat iron steak with cabernet butter and sautéed chicken with rosemary jus lie





Simply Elegant continued...

Buffet Dinner / \$32

Essential Salad with Chef's choice two dressings/ Spinach Salad with candied walnut and berry vinaigrette
Chef's choice pasta salad
Roasted Pork Loin au Poivre with Balsamic and Charred Tomato
Relish pan Seared Chicken Breast with Fennel, Arugula and Roasted Red Peppers, Lemon and Oregano Cream Reduction
Chef's choice starch
Chef's choice seasonal vegetable

Kindly select ONE dinner option for all guests

OR

Second entrée selection \$1 additional per person per guarantee

Third entrée selection \$2 additional per person per guarantee

All entrees include salad, starch, seasonal vegetable, artisan rolls with butter, wedding cake service for dessert, coffee and iced tea.
All food, beverage, Internet and room rental charges are subject to a 24% service fee and 8% tax. Menu pricing is subject to change.
All Audiovisual equipment charges are subject to a 24% service fee.





Lucury

Reception

One Hour Hosted Beverage Service
Premium Brand Liquors, Selection of Bottled Beer, House Wines,
Assorted Sodas, Mixers and Garnishes
Imported and Local Cheese Display, Fresh and Dried Fruits, Assorted Crackers
Vegetable Crudités with Creamy Dip
Selection of One Hot or Cold Hors d'oeuvre during the cocktail hour - *see attached list*

First Course-Salad (*kindly select one*)

Essential

A seasonal blend of lettuces with shaved carrot, grape tomatoes, dried fruit, cucumbers & parmesan cheese

Leaves & Berries

add \$3

A blend of arugula, spinach and mesclun greens, strawberries, blackberries, candied walnuts and an Asiago crisp
Recommended dressing: Champagne Vinaigrette

Caesar

Crisp romaine hearts, fresh basil, grape tomatoes, house made croutons and parmesan cheese

Greens and Poached Pears

add \$3

Mixed greens, wine poached pears and gruyere cheese
Recommended dressing: Vanilla Vinaigrette

Main Course Selections

Parmesan Crusted Chicken with Herb Beurre Blanc / \$43

Bread crumb and parmesan coated breast of chicken with fresh herbs and butter sauce

Traditional Chicken Marsala / \$45

Roasted chicken breast, flour dusted & pan seared with mushrooms, onions, Italian herbs and Marsala wine reduction

Roasted Pork Loin with Camembert and Thyme Cream Sauce / \$46

Herb vinaigrette marinated pork loin, herb and cheese cream sauce

Roasted Pork Loin/ \$46

With black cherry preserves

Cola and Lime Marinated Pork Loin / \$47

With spiced rum caramel sauce

Caramelized Salmon with Smokey Tomato Cream Sauce / \$47

Pan Seared Mahi Mahi with Citrus Chardonnay / \$48

Seared Mahi Mahi filet with a Chardonnay sauce kissed with fresh squeezed citrus juice

Grilled Embassy Sirloin Steak / \$49

With Ancho blackberry demi





Luxury continued...

Filet of Beef / \$59
With port wine reduction

Beef and Seafood Duet / \$66
Roasted tenderloin of beef with wild mushroom and balsamic demi and a Maryland style crab cake with citrus beurre blanc

Beef and Chicken Duet / \$55
Grilled flat iron steak with cabernet butter and sautéed chicken with rosemary jus lie

Kindly select ONE dinner option for all guests

OR

Second entrée selection \$1 additional per person per guarantee

Third entrée selection \$2 additional per person per guarantee

All entrees include salad, starch, seasonal vegetable, artisan rolls with butter, wedding cake service for dessert, coffee and iced tea.
All food, beverage, Internet and room rental charges are subject to a 24% service fee and 8% tax. Menu pricing is subject to change.
All Audiovisual equipment charges are subject to a 24% service fee.





Grand

Reception

Four Hour Hosted Beverage Service

*(*must be 4 consecutive hours*)*

Premium Brand Liquors, Selection of Bottled Beer, House Wines,
assorted Sodas, Mixers and Garnishes

Imported and Local Cheese Display, Fresh and Dried Fruits, Assorted Crackers
Vegetable Crudités with Creamy Dip

One Cold Hors d'oeuvre Served Butler Style during the cocktail hour - *see attached list*

One Hot Hors d'oeuvre during the cocktail hour - *see attached list*

Black or White Spandex Chair Covers OR Sparkling Toast

First Course-Salad *(kindly select one)*

Essential

A seasonal blend of lettuces with shaved carrot, grape tomatoes, dried fruit, cucumbers & parmesan cheese

Caesar

Crisp romaine hearts, fresh basil, grape tomatoes, house made croutons and parmesan cheese

Leaves & Berries

add \$3

A blend of arugula, spinach and mesclun greens,
strawberries, blackberries, candied walnuts
and an Asiago crisp

Recommended dressing: Champagne Vinaigrette

Greens and Poached Pears

add \$3

Mixed greens, wine poached pears and gruyere cheese
Recommended dressing: Vanilla Vinaigrette

Main Course Selections

Parmesan Crusted Chicken with Herb Beurre Blanc / \$64

Bread crumb and parmesan coated breast of chicken with fresh herbs and butter sauce

Traditional Chicken Marsala / \$66

Roasted chicken breast, flour dusted & pan seared with mushrooms, onions, Italian herbs and Marsala wine reduction

Roasted Pork Loin with Camembert and Thyme Cream Sauce / \$67

Herb vinaigrette marinated pork loin, herb and cheese cream sauce

Roasted Pork Loin/ \$67

With black cherry preserves

Cola and Lime Marinated Pork Loin / \$68

With spiced rum caramel sauce

Caramelized Salmon with Smokey Tomato Cream Sauce /\$68

Grand continued...





Grand continued...

Pan Seared Mahi Mahi with Citrus Chardonnay /\$69

Seared Mahi Mahi filet with a Chardonnay sauce kissed with fresh squeezed citrus juice

Grilled Embassy Sirloin Steak /\$70

With Ancho blackberry demi

Filet of Beef / \$80

With port wine reduction

Beef and Seafood Duet / \$87

Roasted tenderloin of beef with wild mushroom and balsamic demi and a Maryland style crab cake with citrus beurre blanc

Beef and Chicken Duet / \$76

Grilled flat iron steak with cabernet butter and sautéed chicken with rosemary jus lie

Kindly select ONE dinner option for all guests

OR

Second entrée selection \$1 additional per person per guarantee

Third entrée selection \$2 additional per person per guarantee

All entrees include salad, starch, seasonal vegetable, artisan rolls with butter, wedding cake service for dessert, coffee and iced tea.

All food, beverage, Internet and room rental charges are subject to a 24% service fee and 8% tax. Menu pricing is subject to change.

All Audiovisual equipment charges are subject to a 24% service fee.





Royal

Reception

Six Hour Hosted Beverage Service
*(*must be 6 consecutive hours*)*
Premium Brand Liquors, Selection of Bottled Beer, House Wines,
Assorted Sodas, Mixers and Garnishes
Black or White Spandex Chair Covers
Imported and Local Cheese Display, Fresh and Dried Fruits, Assorted Crackers
Vegetable Crudités with Creamy Dip
Choice of Two Cold Hors d'oeuvres Served Butler Style During the Cocktail Hour
Choice of Two Hot Hors d'oeuvres During the Cocktail Hour
- see attached list for hot & cold selections
Sparkling Toast
Ice Cream Sundae Bar with Wedding Cake Service
Assorted ice cream with assorted toppings, berries and sauces
Complimentary room the day following reception for gift opening and /or private breakfast area.

First Course-Salad *(kindly choose one)*

Essential

A seasonal blend of lettuces with shaved carrot, grape tomatoes, dried fruit, cucumbers & parmesan cheese

Leaves & Berries

add \$3

A blend of arugula, spinach and mesclun greens, strawberries, blackberries, candied walnuts and an Asiago crisp

Recommended dressing: Champagne Vinaigrette

Caesar

Crisp romaine hearts, fresh basil, grape tomatoes, house made croutons and parmesan cheese

Greens and Poached Pears

add \$3

Mixed greens, wine poached pears and gruyere cheese
Recommended dressing: Vanilla Vinaigrette

Main Course Selections

Parmesan Crusted Chicken with Herb Beurre Blanc / \$83

Bread crumb and parmesan coated breast of chicken with fresh herbs and butter sauce

Traditional Chicken Marsala / \$85

Roasted chicken breast, flour dusted & pan seared with mushrooms, onions, Italian herbs and Marsala wine reduction

Roasted Pork Loin with Camembert and Thyme Cream Sauce / \$86

Herb vinaigrette marinated pork loin, herb and cheese cream sauce

Roasted Pork Loin/ \$86

With black cherry preserves

Cola and Lime Marinated Pork Loin / \$87

With spiced rum caramel sauce





Royal continued...

Caramelized Salmon with Smokey Tomato Cream Sauce / \$88

Pan Seared Mahi Mahi with Citrus Chardonnay /\$88

Seared Mahi Mahi filet with a Chardonnay sauce kissed with fresh squeezed citrus juice

Grilled Embassy Sirloin Steak /\$89

With Ancho blackberry demi

Filet of Beef / \$99

With port wine reduction

Beef and Seafood Duet / \$106

Roasted tenderloin of beef with wild mushroom and balsamic demi and a Maryland style crab cake with citrus beurre blanc

Beef and Chicken Duet /\$95

Grilled flat iron steak with cabernet butter and sautéed chicken with rosemary jus lie

Kindly select ONE dinner option for all guests

OR

Second entrée selection \$1 additional per person per guarantee

Third entrée selection \$2 additional per person per guarantee

All entrees include salad, starch, seasonal vegetable, artisan rolls with butter, wedding cake service for dessert, coffee and iced tea.
All food, beverage, Internet and room rental charges are subject to a 24% service fee and 8% tax. Menu pricing is subject to change.
All Audiovisual equipment charges are subject to a 24% service fee.

For the Kids (12 & under)

Chicken strips, macaroni & cheese, chef's choice vegetable and fresh fruit cup

Or

(2) Mini burgers, smiley fries, chef's choice vegetable and fresh fruit cup

\$13.95

Vegetarian and Special Diets

Chef's choice vegetarian or special diet meals

(gluten free, allergy or special dietary requests are available as pre-order)

Price will be same as entrée/package selected

All entrees include salad, starch, seasonal vegetable, artisan rolls with butter, wedding cake service for dessert, coffee and iced tea.
All food, beverage, Internet and room rental charges are subject to a 24% service fee and 8% tax. Menu pricing is subject to change.
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Luxury, Grand and Royal

Hors d'oeuvre selections

Cold

Traditional Bruschetta
Phyllo Tarts with Brie Cheese and Grape Salsa
Cherry Tomatoes and Mozzarella with Balsamic Glaze on a Skewer
Hummus with Pita Chips

Hot

Mushroom Vol au Vents
Thai Style Chicken Skewers
Beef and Duxelles en Croute
Mini Cheeseburger Sliders

Additional a la carte hors d'oeuvre selections

Savory trays / *each display serves approximately 50 persons*

Vegetable Crudités with Creamy Dip - \$175
Seasonal Fruit and Berry Display - \$175
Imported and Local Cheese Display, Fresh and Dried Fruits, Assorted Crackers - \$260
Antipasto Display - \$315
Deli Bar—assorted cured meats, cheeses, garnishes, condiments and mini bakery rolls - \$315

Cold Selections / *priced per 50 pieces*

Hummus Display with Garlic and Roasted Red Pepper Hummus, Grilled Flatbreads, Carrots and Celery - \$175
Jumbo Gulf Shrimp Cocktail with Wasabi Cocktail Sauce and Citrus Wedges - \$210
Assorted Petite Sandwiches on Fresh Baguette - \$135
Traditional Bruschetta - \$135
Whole Smoked Salmon- served with mini bagels, red onions, assorted cream cheeses and condiments - \$325
Seafood Bar- poached shrimp, oysters on the half shell, fresh sushi and California rolls, crackers, lemons, pickled ginger, wasabi and soy sauce - \$510





Hot Selections / priced per 50 pieces

Meatballs with bourbon barbecue, marinara or Swedish sauce - \$145

Chicken Drumsticks- sweet chili sauce, bourbon glaze or buffalo - \$145

Spinach Artichoke Dip- fresh tortilla chips, carrots and celery - \$175

Hot Reuben Dip - corned beef & sauerkraut in a creamy Swiss cheese dip with mini rye toasts \$175

Crab Pot Dip - creamy Old Bay seasoned cream cheese with lump crab meat, green onion, roasted red pepper and arugula with toasted crostini \$200

Asian Spring Rolls with Soy Ponzu Sauce - \$145

Beef and Duxelles en Croute - \$190

Mini Crab Cakes - \$190

Coconut Shrimp with Raspberry Habanera Sauce - \$190

Baked Brie Display, Blackberry Coulis and Toasted Almonds, Crostini and Fresh Berries - \$175

Mini Cheeseburger Sliders - \$194

Carving and Action Stations

**Fifty persons minimum per station; priced for one hour of service*

**All stations require a \$75 attendant fee, per attendant/ 2-hour maximum service time*

**Choose a minimum of three stations to create a buffet, or add one station to any buffet or plated meal*

**Add a chef's choice vegetable and starch to a three-station buffet for an additional \$4*

Pasta Station \$10.50 per person

Penne tossed with grilled chicken, Italian sausage, spinach and mushrooms in a light tomato pesto cream sauce
(Vegetarian option also available)

Carving Stations / priced per person

(All carving stations include appropriate condiments)

Salt and Pepper Crusted Prime Rib, Caramelized Onion Jus Lie - \$12

Three Peppercorn Rubbed Beef Tenderloin with Syrah Demi - \$16

Baron of Beef with Béarnaise Butter and Horseradish au Jus - \$11

Jalapeno and Honey Glazed Pit Ham, Cranberry Relish - \$9

Cola and Lime Marinated Pork Loin with Spiced Rum Caramel Sauce - \$8

Soy and Herb Crusted Turkey Breast, Pan Gravy - \$7

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All Audiovisual equipment charges are subject to a 24 % service fee.





Sweet Treats

Sweets / priced per 50 pieces

Assorted Miniature Cannolis - \$145

Chocolate Dipped Strawberries - \$145
(assorted rolled toppings)

Cheesecake Lollipops - \$173

Assorted Grand Cru Petit Fours - \$250

Cupcake Display - \$125

Simply Sweet Stations priced per person *(can be served along with wedding cake)*

You Scream Ice Cream - \$8.00

Assorted ice cream with assorted toppings, berries and sauces

Mini Pastry Shoppe - \$8

Mini cannolis, cheesecakes, assorted tarts, éclairs, cream puffs and mousses

Crepe Station - \$8.50

Traditional French crepes cooked to order and served with a variety of fillings, toppings and sauces

Cherries Jubilee - \$8.50

Vanilla bean ice cream, flambéed cherries

Embassy Signature Display - \$14.50

(includes a hot feature of bread pudding or a fruit cobbler too!)

Late Night Snacks

(Priced per person and based on 75% of your event guarantee)

Pizza Party - \$9.50

Chef's choice assorted pizzas, garlic breadsticks with marinara and alfredo sauces

Nacho Bar - \$9.50

Fresh tortilla chips, salsa, queso, guacamole, ground beef, and assorted toppings

Slider Bar - \$11.50

Hamburger and pulled pork sliders, mini buns, assorted cheese, condiments, house-made fresh chips

Greasy Spoon - \$10.50

Battered mushrooms, fried pickles, onion rings, mozzarella sticks, buffalo chicken wings, assorted dipping sauces

Coffee and Doughnuts - \$8

Assorted doughnuts and cinnamon rolls, fresh coffee station with flavored creamers

Breakfast Bar - \$10.50

Breakfast bagel sandwiches with egg & cheese (select ham, bacon or sausage) potato rounds, fresh coffee station with flavored creamers

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Additional Upgrades

Hotel Goblet Centerpieces \$7.50 per table

Wedding Video Package \$250.00

LCD projector, VCR or DVD player, mixer for house sound and drop down screen

Decorative Water Fountain \$50.00

Light up Cocktail Tables \$200 for 4 tables
Based on availability - first come/first serve

Illuminated Monograms (gobo) - Starting at \$200.00
Please ask your wedding specialist about options available

White Canopy over Dance Floor with Lighted Pillars \$500.00

Up-Lit Bar with Liquor Display \$200.00

Accent Lighting (*Limited quantity*) \$50.00 per light

Create a Cocktail Scene Décor Package \$400.00

~ Light up Cocktail Tables

~ Up-Lit Bar with Liquor Display

~ Brush Silver Presentation Tables for the Bar

~ Canopy Bar Entrances

All food, beverage, Internet and room rental charges are subject to a 24% service fee and 8% tax. Menu pricing is subject to change.
All Audiovisual equipment charges are subject to a 24% service fee.





Host and Cash Bar Prices

Hosted Bar		Cash Bar	
Super premium brands	5.75 each	Super Premium brands	6.25 each
Premium house brands	4.50 each	Premium house brands	5.00 each
Domestic bottled beer	3.50 each	Domestic bottled beer	4.00 each
Craft Beer	5.00 each	Craft Beer	5.50 each
Import bottled beer	4.50 each	Import bottled beer	5.00 each
House wine per glass	4.75 each	House wine per glass	5.25 each
Cordials imported	5.75 each	Cordials imported	6.25 each
Assorted soft drinks	2.00 each	Assorted soft drinks	2.50 each

**Cash bar prices are inclusive of sales tax*

Domestic Keg (16 gallon)	\$315 per keg
Import Keg (16 gallon)	<i>Priced individually</i>
House Wine	\$24 per bottle (5 glasses)
House Champagne toast	\$3 per person
House Champagne per bottle	\$23 each (<i>sweet</i>)
House Champagne per bottle	\$30 each (<i>dry</i>)
Embassy Sangria	\$80 per gallon

Embassy Suites unlimited host bar package

Unlimited quantities served within hours specified.

The number of persons charged is based upon the food function guarantee OR the number in attendance, whichever is greater.

Super premium brands		Premium house brands	
First hour	\$20 per person	First hour	\$14 per person
Each additional hour	\$14 per person	Each additional hour	\$10 per person

Please ask your catering manager about combination host/cash bar options.

A bartender fee of \$100 per bar or bartender will be charged if a minimum of \$250 in sales is not met per bar or bartender.

All guests must show proof of identification with a valid picture driver's license prior to receiving alcoholic beverages. The hotel reserves the right to refuse service to any person who may be intoxicated, even if that person is a guest at the hotel. All liquor, beer and wine sold on the premises must be purchased from and served by the hotel.

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All Audiovisual equipment charges are subject to a 24% service fee.





Banquet Beverage Bar

Premium Bar

Jim Beam Bourbon
Grant's Scotch
Sauza Tequila
Sobieski Vodka
Bacardi Rum
Beefeater's Gin
Amaretto
Peach Schnapps

House Wines

Chardonnay
White Zinfandel
Cabernet
Merlot

Domestic Beer

Bud Light
Miller Light
Budweiser
Coors Light
Michelob Ultra

Super Premium Bar

in addition to the premium wines and beers
Jack Daniels Tennessee Whiskey
Jose Cuervo 1800 Tequila
Grey Goose Vodka
Malibu Rum
Captain Morgan Spiced Rum
Dewar's Scotch
Bombay Sapphire Gin
Crown Royal Canadian Whiskey
Bailey's Irish Cream
Kahlua

Imported & Craft Beers

Corona
Fat Tire
Blue Moon
Leinenkugel's (*seasonal varieties*)

