



Embassy Suites Lincoln - Wedding

1040 P Street
Lincoln, Nebraska 68508
402.474.1111



Embassy Suites Lincoln - Wedding

1040 P Street
Lincoln, Nebraska 68508
402.474.1111

EVENTS

All pricing subject to 22% service charge and applicable sales tax. All menus and prices are subject to change. Not all ingredients listed; Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for maximum of 1½ hours as a standard.

EVENTS

wedding packages



black tie wedding package \$10

(1) hour welcome reception to include:

- international and domestic cheese display
- spinach & artichoke dip with tortilla chips and grilled flatbreads

diamond wedding package \$25

(1) hour welcome reception | with hosted premium bar service

(1) hour welcome reception station to include:

- international and domestic cheese display
- choice of two hors d'oeuvres

mixed nuts served with cake cutting

lemonade and iced tea station | for the duration of the reception

choice of:

- white or black chair covers

platinum wedding package \$37

(1) hour welcome reception | with hosted super premium bar service

(1) hour welcome reception station to include:

- international cheese & fruit display
- choice of two butler-passed hors d'oeuvres

mixed nuts served with cake cutting

risata pink moscato toast for all wedding guests

lemonade and iced tea station | for the duration of the reception

choice of:

black or white chair covers

decorative chair ties | selected to coordinate with your wedding colors

menu cards at each place setting

All wedding packages include:

complimentary wedding night suite for the bride & groom

group rate for wedding guests

exquisitely appointed ballroom including draped gift, guest book, cake & head tables

large round dining tables draped with floor length black or white linens

round mirror centers with three votive candles

dance floor & staging

risata pink moscato toast for head table and two parents tables

wedding cake cutting

wedding audio visual support package:

- lcd projector
- screen
- dvd player
- hand-held microphone

EVENTS

personal touches

enhancements

chair covers | \$4 per chair

decorative chair ties | \$3 per chair
choice of coordinating color

specialty linen | starting at \$15 per table
choice of coordinating colors and fabrics

pricing varies based on linen selection

specialty napkins | starting at \$0.50 per napkin
choice of coordinating colors and fabrics

pricing varies based on napkin selection

uplights | \$35 each
choice of coordinating color

monogrammed gobo or dancefloor | starting at \$200

wedding ceremony room & set | \$5 per person

includes:

- theater seating
- altar table
- black backdrop

cake cutting service | \$75 - \$100

group tastings | complimentary
your catering manager will be able to provide tasting dates

wedding audio visual support package

\$250 per package

includes:

- lcd projector, screen
- dvd player
- hand-held microphone

day after gift opening banquet room

\$250 room rental

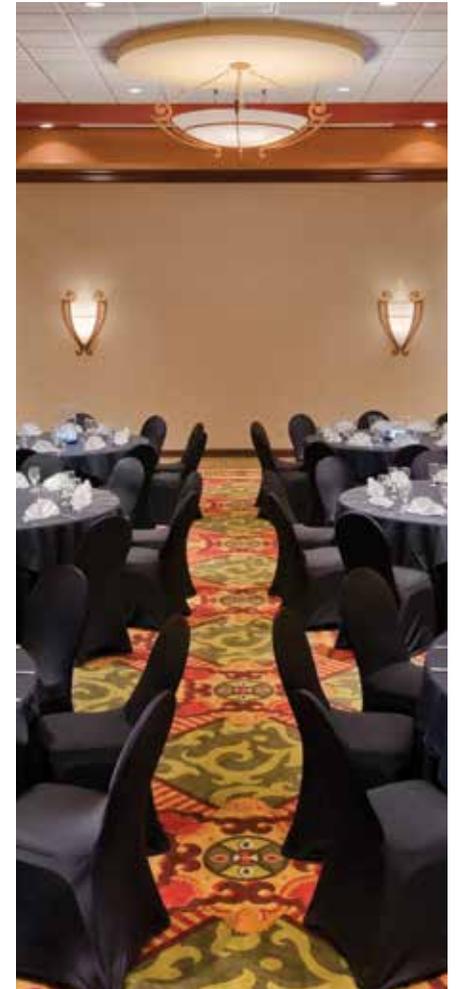
includes:

- access to the room from 7am - 12pm
- overnight guests can enjoy the complimentary breakfast in a private banquet room

guests not staying with us can purchase breakfast tickets for \$12 each

room includes:

choice seating with white linens and gift table





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DINNER

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DINNER

plated dinners

first course (select 1)

garden salad | mixed greens, cucumbers, cherry tomatoes, julienne carrots, yellow squash, red cabbage and croutons

caesar salad | crisp romaine hearts, cherry tomatoes, croutons and shredded parmesan cheese

harvest salad | mixed greens, dried cherries, dried cranberries, gorgonzola cheese, candied walnuts with julienne apples and pears

strawberry pecan salad | mixed greens, sliced strawberries, candied pecans and gorgonzola cheese crumbles

embassy house salad | crisp romaine hearts, cheddar-jack cheese, diced roma tomatoes, bacon, eggs and sunflower seeds

spinach salad | spinach, crumbled bacon, eggs, mandarin oranges, feta cheese and thin sliced red onions

dressings | peppercorn ranch, raspberry vinaigrette, balsamic vinaigrette, champagne dijon vinaigrette, dorothy lynch, italian, bleu cheese

All plated dinners include:

choice of salad and (2) dressings

fresh seasonal vegetables

chef's choice of starch

freshly baked artisan rolls and butter

freshly brewed coffee (regular and decaf)

iced tea

DINNER

plated dinners (cont.)

entrées course

pecan-crusted chicken \$28 | rosemary-grilled chicken breast crusted in brown sugar pecans with balsamic and red wine reduction

bacon-wrapped chicken \$28 | herb-grilled chicken, wrapped in applewood smoked bacon, drizzled with maple pepper glaze and garnished with fire-roasted fuji apples

teriyaki chicken \$28 | grilled teriyaki chicken breast, served with sesame ginger sauce and grilled pineapple salsa

santa fe chicken \$28 | chile rubbed seared chicken breast stuffed with potatoes, green chiles and sausage accompanied by roasted corn and black bean ragout, cheddar-jack cheese and green chile cream sauce

chicken florentine \$29 | breast of chicken stuffed with spinach, mushrooms and cheeses wrapped in flaky puff pastry, baked to a golden brown with an underlay of herb beurre blanc sauce

stuffed chicken en croûte \$29 | chicken breast stuffed with boursin cheese, wrapped in a flaky puff pastry, baked to a golden brown, topped with almond and herb gremolata and garnished with a side of fresh apricot glaze

cherry champagne chicken \$29 | grilled airline chicken breast with a creamy champagne vanilla sauce and cherry amaretto chutney garnished with toasted almonds

frenched porterhouse pork chop \$30 | thyme-crusted pork chop with tellicherry pepper honey glaze, crispy prosciutto and gorgonzola cheese

frenched porterhouse pork chop \$30 | thyme-crusted pork chop with rosemary pan jus with dried cherry and onion marmalade

pan-seared salmon caponata \$30 | herb-crusted salmon seared and topped with a sicilian-style artichoke and tomato caponata

raspberry chipotle salmon \$30 | herb-crusted salmon seared and topped with a raspberry chipotle glaze

crab cakes \$32 | (2) jumbo lump crab cakes, served with chile lime remoulade

shrimp kebobs \$32 | (2) grilled shrimp kebobs with sweet chile glaze, piri piri sauce and grilled pineapple

traditional prime rib \$36 | traditional slow-roasted prime rib with red wine au jus and horseradish cream

prime rib \$36 | chile dusted slow-roasted prime rib with apricot-horseradish sauce and chimi churri

beef wellington \$35 | grilled tenderloin with mushroom duxelle wrapped in a flaky puff pastry and baked to a golden brown with an underlay of bourbon sauce

steak au poivre \$35 | pepper-crusted sirloin steak with brandy peppercorn mushroom sauce

coffee and cocoa-rubbed sirloin \$35 | sirloin rubbed with coffee and cocoa, served with ancho chile butter and fried angry onions

kansas city strip \$38 | 12 oz center-cut strip grilled to perfection and served with bourbon sauce

grilled beef filet \$39 | grilled filet of beef with a bleu cheese crust and worcestershire reduction underlay

All plated dinners include:

choice of salad and (2) dressings

fresh seasonal vegetables

chef's choice of starch

freshly baked artisan rolls and butter

freshly brewed coffee (regular and decaf)

iced tea

Multiple entrée service is available. When serving multiple entrées, all attendees will receive the same salad, starch and vegetable.

All plated functions with multiple entrées will require a seating chart with place cards indicating guests choice of entrée.

Please see your catering manager for more details.

DINNER

plated dinners (cont.)



entrées course

smoked gouda risotto cakes (v) \$26 | risotto and smoked gouda cakes lightly breaded and served with wilted spinach and homemade marinara sauce

seasonal ravioli (v) \$26 | served with accompanying sauce and roasted vegetable

stuffed seasonal squash (v) \$25 | with ancient whole grain pilaf

vegetable wellington (v) \$25 | with pesto cream sauce and roasted red pepper coulis

(v) notates vegetarian option

duo plated entrées

duo entrées include:

4 oz grilled center-cut tenderloin of beef with house bourbon glaze paired with

your choice of (1):

champagne herb sauce chicken \$36

vanilla cream and cherry relish chicken \$36

lemon herb salmon \$38

champagne cream salmon \$38

salmon caponata \$38

raspberry chipotle salmon \$38

chimmi churri chicken kebob \$36

piri piri shrimp kebob \$38

crab cake with chili-lime remoulade \$38

smoked gouda risotto cakes \$34

seasonal ravioli \$34

All plated dinners include:

choice of salad and (2) dressings

fresh seasonable vegetables

chef's choice of starch

freshly baked artisan rolls and butter

freshly brewed coffee (regular and decaf)

iced tea

Multiple entrée service is available. When serving multiple entrées, all attendees will receive the same salad, starch and vegetable.

Please see your catering manager for more details.



DINNER

dinner buffet



create your own dinner buffet

2 entrée option | \$34

3 entrée option | \$38

garden salad | mixed greens, cucumbers, cherry tomatoes, julienne carrots, yellow squash, red cabbage, croutons and your choice of (2) salad dressings

crudité of raw and grilled vegetables served with peppercorn ranch, french onion and aioli dipping sauces

seasonal fresh fruit display

tortellini salad | with sun-dried tomatoes, bacon and fresh sweet peas with pesto aioli

entrées (select 2 or 3)

chicken marsala
chicken piccata
cherry champagne chicken
santa fe chicken
seasonal chicken roulade
teriyaki chicken with pineapple salsa
sautéed chicken breast with champagne herb sauce
jamaican jerk pork loin
sliced pork loin herb rubbed with dijon sauce
rosemary crusted grilled pork loin
glazed ham

accompaniments (select 2)

herb roasted red bliss potatoes
roasted potato trio
garlic mashed potatoes
whipped yukon gold potatoes
sautéed potatoes with greens and bacon
roasted sweet potatoes

achiote turkey
slow-roasted turkey
smoked beef brisket with Jack Daniel's® bbq sauce
bourbon beef tips
sliced roast beef
london broil with rustic diane sauce
asian mahi mahi with pineapple salsa
herb-crusted tilapia with lemon herb veloute sauce
pan-seared salmon caponata
salmon with raspberry chipotle sauce

ancient whole grain blend
red beans and rice
cumin scented cilantro lime rice
sun-dried tomato orzo
pesto penne pasta
macaroni-n-cheese

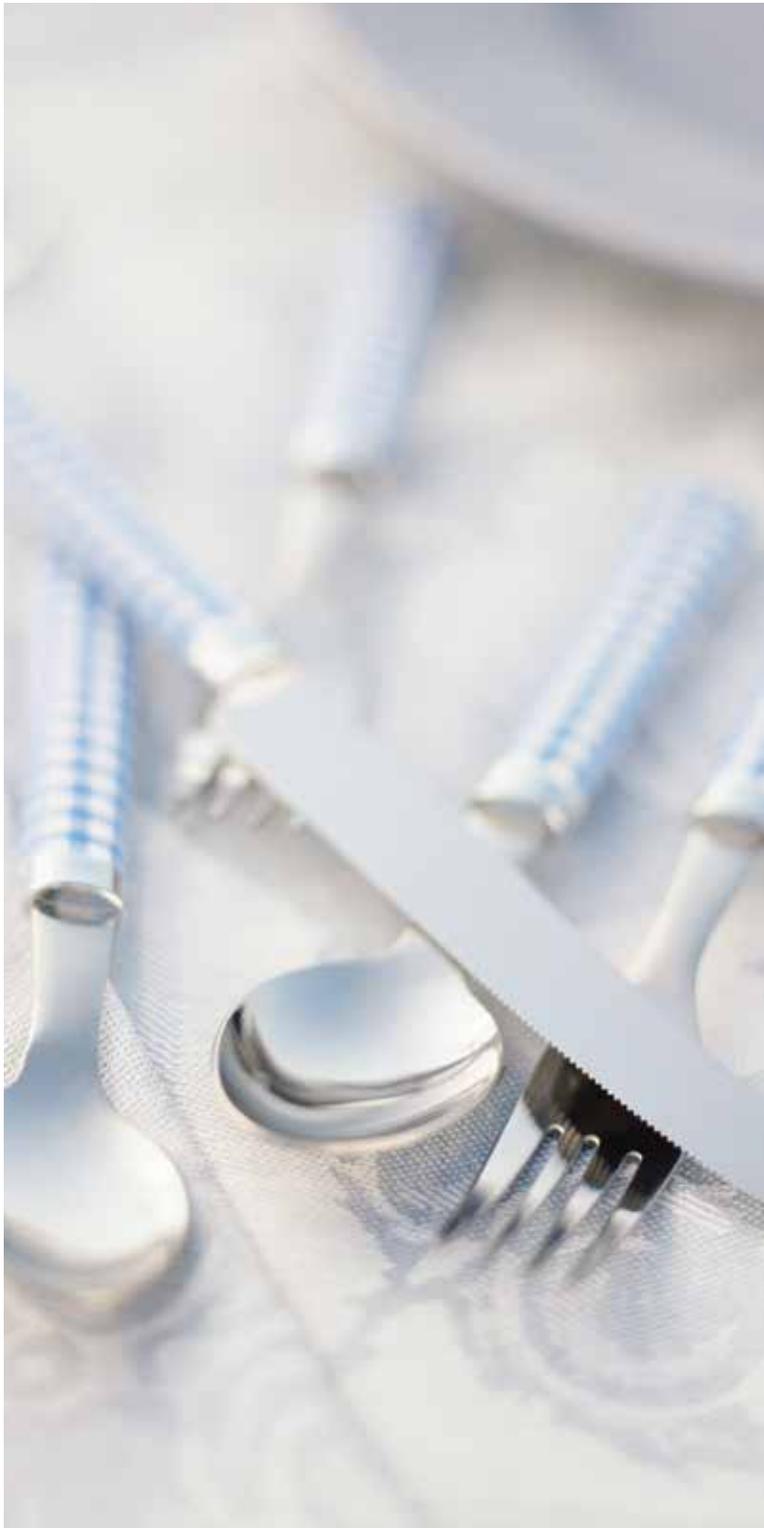
Buffet enhancements

red chile seared beef tenderloin carved by a chef add \$6 per person
prime rib carved by a chef add \$5 per person

All buffets include:

freshly baked rolls and butter
chef's selection of fresh seasonal vegetables
freshly brewed coffee (regular and decaf)
iced tea

Buffets require a minimum of 30 guests. Groups of 25-29 guests, a \$5 per person is applicable.



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RECEPTION

displays - per person pricing

crudités of raw and grilled vegetable display \$6 pp

grape tomatoes, carrots, broccoli, cauliflower, celery, baby carrots, cucumbers, grilled asparagus spears, grilled zucchini, grilled squash and marinated mushrooms served with peppercorn ranch, french onion dip and basil vinaigrette dressing

international and domestic cheese display \$7 pp

our chef's assortment of international & domestic cheeses displayed with assorted flatbreads, lavosh and crackers

seasonal fresh fruit display \$7 pp

mediterranean display \$8 pp

antipasto display, marinated fresh cheeses, assorted cured meats and sausages, tapenade, hummus, pesto and herb-infused olive oil accompanied by assorted breads, flatbreads and pita chips

miniature dessert display \$10 pp

petit fours, assorted dessert bars, cheesecake lollipops, mini mousses, blondie bites, brownie bites, chocolate dipped strawberries, macaroons and an assortment of european tarts



RECEPTION

hot reception hors d'oeuvres

vegetarian

vegetable spring rolls with sweet chile and soy*
\$115 per order

asparagus wrapped in phyllo* | \$115 per order

spanikopita* | \$100 per order

spinach and artichoke dip | \$115 per order

brie and raspberry phyllo bites* | \$130 per order

macaroni and cheese bites | \$100 per order

chicken

buffalo-style chicken wings | \$125 per order
with bleu cheese & ranch dipping sauces

peanut butter chicken wings | \$125 per order
with sesame ginger dipping sauce

boneless chicken wings* | \$110 per order
with Jack Daniel's® bbq & honey mustard sauces

thai chicken satay | \$115 per order

black bean and chicken quesadilla rolls* | \$110 per order

southwestern chicken egg rolls | \$115 per order

thai chicken lavosh* | \$115 per order

Each order contains 50 pieces

pork and assorted proteins

mini potato skins* | \$100 per order
fried potato skins with bacon and
chive sour cream

petite quiche* | \$110 per order

pork pot stickers | \$115 per order
with sesame soy

bacon-wrapped water chestnuts* | \$110 per order

italian sausage-stuffed mushrooms* | \$120 per order

assorted dim sum | \$110 per order

pulled pork sliders | \$125 per order

beef

bbq or swedish meatballs | \$100 per order

cheeseburger sliders with cornichon garnish*
\$130 per order

mini beef wellington with bourbon sauce* | \$135 per order

five-spice beef satay with sweet chile sauce | \$130 per order

seafood

crab rangoon with sweet and sour dipping sauce*
\$130 per order

crab cakes with chile-lime remoulade | \$125 per order

coconut shrimp with apricot wasabi sauce*
\$135 per order

bacon-wrapped scallops | \$150 per order

passed hors d'oeuvres \$35 per server

**Noted items are available for
butler-passing service*

While passing, hot hors
d'oeuvres will be served at room
temperature



RECEPTION

cold reception hors d'oeuvres

beef, chicken & pork

coronets of salami* | \$100 per order
with herbed cream cheese

assortment of finger sandwiches | \$130 per order

melon wrapped in prosciutto* | \$115 per order

sliced tenderloin* | \$150 per order
with bleu cheese on brioche

curry chicken salad in chinese spoons* | \$100 per order

vegetarian

boursin cheese canapés* | \$100 per order
with apricot glaze

mediterranean bruschetta* | \$100 per order
tomato basil bruschetta with roasted red peppers and capers,
white bean puree spread and parmesan

fresh fruit kebobs | \$125 per order

antipasto kebobs with balsamic reduction* | \$125 per order
sun-dried tomatoes, kalamata olives and fresh mozzarella
skewered with balsamic reduction

roquefort mousse cups* | \$115 per order
with candied walnuts and grapes

phyllo cups with brie, honey and roasted apples*
\$115 per order

seafood

smoked salmon and cream cheese lollipops
\$140 per order

smoked salmon canapés on melba* | \$130 per order

california rolls | \$165 per order
crab meat, avocado, cucumbers

spicy tuna rolls | \$165 per order
ahi tuna, green onions, spicy sauce

jumbo shrimp with spicy cocktail sauce | \$135 per order

shrimp shooters* | \$150 per order

Each order contains 50 pieces

passed hors d'oeuvres
\$35 per server

**Noted items are available for
butler-passing service*



RECEPTION

late night snacks - per person pricing

snack away \$7 pp

includes | pretzels, Goldfish® crackers, M&M's®, assorted Colby ridge® popcorns, Chex Mix® and homemade potato chips, served with onion dip

dim sum \$8 pp

vegetarian spring rolls

miniature egg rolls

crab rangoon

pork pot stickers

served with | assorted asian dipping sauces

wings, wings, wings \$9 pp

wings | served with buffalo, bbq and peanut butter and pineapple shoyu glaze sauces, accompanied by peppercorn ranch, bleu cheese, celery and carrot sticks

nacho bar \$9 pp

make your own nachos | served with tri-colored tortilla chips, seasoned ground beef, refried beans, queso dip, sour cream, black olives, sliced jalapeños, fresh salsa and guacamole

midnight carnival \$9 pp

soft pretzel sticks | with gourmet mustard and cheddar cheese dip

mini-franks in puff pastry or mini corndogs

funnel cake fries | with powdered sugar

homemade chips and onion dip

beer-battered onion rings | with jalapeño ketchup

late night diner \$9 pp

french toast or waffle sticks | with maple syrup and strawberry sauce

sausage, egg and cheese sliders

fruit kebobs | with marshmallow dip

donut holes

by land and sea \$10 pp

meatballs

boneless wings

popcorn shrimp

served with | bbq, honey mustard, peppercorn ranch, bleu cheese and spicy cocktail sauces

pizza pie \$12 per pie

hamburger, pepperoni or cheese

dessert fondue \$8 pp

dipping sauces | warm and creamy chocolate and caramel sauces with fresh strawberries, pineapple, green apples, pretzels, lady fingers, pirouette cookies, marshmallows and Oreo® cookies

miniature desserts \$10 pp

includes | petit fours, assorted dessert bars, cheesecake lollipops, mini mousses, blondie bites, brownie bites, chocolate dipped strawberries, macarons and an assortment of european tarts



RECEPTION

specialty station enhancements - per person pricing

street taco station \$9 pp

carne asada, carnita pork and chile lime chicken served with cilantro lime slaw, queso fresco, assorted salsas, tri-color chips and fresh corn and flour tortillas

slider station \$10 pp

bbq pulled pork, angus burgers and mini Nathan's™ hotdogs served with cheddar cheese dipping sauce, slider relish, assorted bbq sauces, bleu cheese dip, with sides of onion rings and fried pickle chips

pasta station \$10 pp

choose from two of the options below:

penne alla vodka | spiced creamy tomato sauce with garlic parmesan and vodka

sausage and peppers farfalle | bowtie pasta with marinara sauce, italian sausage, sautéed onions and red and green peppers

pasta primavera | rigatoni with light herb cream sauce and fresh vegetables

sun-dried tomato pesto tortellini | cheese-filled tortellini with sun-dried tomatoes and basil pesto

served with assorted italian cheeses, breadsticks, artisan rolls and garlic butter dipping sauce

make your own salad \$9 pp

spinach, mixed greens, crisp romaine hearts, crispy bacon, red onions, chopped egg, garlic roasted croutons and fresh breadsticks, served with hot bacon dressing, raspberry vinaigrette, shredded parmesan cheese and caesar dressing

mashed potato martini bar \$8 pp

yukon gold whipped potatoes, buttermilk whipped baby red potatoes and sweet potatoes accompanied by: sautéed garlic, smoked bacon, scallions, cheddar cheese, maytag blue cheese, parmesan cheese, sour cream, butter, creamed horseradish, beef gravy, brown sugar, maple syrup, pecans and marshmallows

lettuce wrap station \$8 pp

thai chicken, asian vegetable slaw, fried cellophane noodles, cilantro, peanut sauce, soy-lime ponzu sauce, iceberg and bibb lettuce

samurai stir-fry station \$10 pp

marinated chicken, steak and julienned vegetables, served with assorted stir-fry sauces, soy sauce, chile paste and choice of lo mein noodles, fried rice or steamed rice. presented with chopsticks and chinese take-out boxes

macaroni-n-cheese station \$10 pp

old fashioned macaroni and cheese served with made to order toppers to include: andouille sausage, applewood smoked bacon, shrimp, asparagus, roasted red peppers, spinach and assorted cheeses

Specialty stations require a minimum of 50 guests.

For groups less than 50, a \$5 per person upcharge is applicable.

A perfect addition to any buffet or evening reception.

Includes 2-hour service and a uniformed chef.



Please select four or more displays and action stations to design your own menu, stations are not available à la carte.

RECEPTION

carving stations

beef

baron of beef \$450 | served with creamy horseradish, red wine au jus and artisan rolls
serves about 30

prime rib \$525 | served with chimichurri and apricot wasabi aioli and artisan rolls
serves about 30

red chile-seared beef tenderloin \$575 | served with chimichurri and apricot wasabi aioli and artisan rolls
serves about 30

poultry

slow-roasted turkey \$375 | served with herb-scented pan gravy, cranberry aioli and split-top white rolls
serves about 30

achiote turkey \$375 | served with roasted red pepper aioli and split-top white rolls
serves about 30

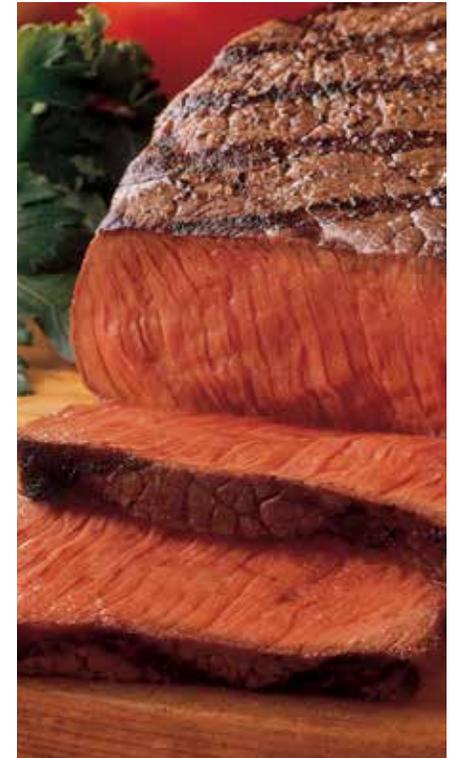
seasonal chicken roulade \$425 | served with artisan rolls and an accompaniment of sauces
serves about 30

pork

glazed ham \$325 | served with gourmet mustards, pineapple mayo and pretzel buns
serves about 30

jamaican jerk grilled pork loin \$425 | served with sweet chile glaze, grilled pineapple salsa and silver dollar rolls
serves about 30

rosemary-crusting grilled pork loin \$425 | served with herbed pan jus and silver dollar rolls
serves about 30



Includes 2-hour service and a uniformed chef.

RECEPTION

make it a party! hors d'oeuvres packages



hors d'oeuvres package 1 \$28 pp

great for afternoon and early evening receptions

select 2 displays

international and domestic cheese display | our chef's assortment of international and domestic cheeses displayed with assorted flatbreads, lavosh and crackers

crudités of vegetables with assorted dips | grape tomatoes, carrots, broccoli, cauliflower, celery, baby carrots, cucumbers, grilled asparagus spears, grilled zucchini, grilled squash and marinated mushrooms, served with peppercorn ranch, french onion dip and basil vinaigrette dressing

seasonal fresh fruit display

mediterranean display | antipasto display, marinated fresh cheeses, assorted cured meats and sausages, tapenade, hummus, pesto, herb-infused olive oil, accompanied with assorted breads, flatbreads and pita chips

select 1 station

macaroni-n-cheese station | old fashioned macaroni and cheese, served with made to order toppers to include: andouille sausage, applewood smoked bacon, shrimp, asparagus, roasted red peppers, spinach and assorted cheeses

slider station | bbq pulled pork, angus burgers and mini Nathan's™ hotdogs, served with cheddar cheese dipping sauce, slider relish, assorted bbq sauces, bleu cheese dip, with sides of onion rings and fried pickle chips

nacho station | make your own nachos, served with tri-color tortilla chips, seasoned ground beef, refried beans, queso dip, sour cream, black olives, sliced jalapeños, fresh salsa and guacamole

make your own salad | spinach, mixed greens, crisp romaine hearts, crispy bacon, red onions, chopped egg, garlic-roasted croutons and fresh breadsticks, served with hot bacon dressing, raspberry vinaigrette, shredded parmesan cheese and caesar dressing

dessert fondue station | warm and creamy chocolate and caramel dipping sauces with fresh strawberries, pineapple, green apples, pretzels, lady fingers, pirouette cookies, marshmallows and Oreo® cookies

select 3 hors d'oeuvres

peanut butter chicken wings
with sesame ginger dip

vegetable spring rolls | with sweet chile & soy sauces

meatballs | bbq or swedish

boneless chicken wings
with Jack Daniel's® bbq and honey mustard

mini potato skins

spinach & artichoke dip

crab rangoon | with sweet and sour sauce

petite quiche

pot stickers

southwestern chicken egg rolls

**black bean & chicken
quesadilla rolls**

chicken satay

bacon-wrapped water chestnuts

Includes 2-hour service and a uniformed chef.

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EVENTS DINNER RECEPTION BAR GENERAL INFO
DISPLAYS HORS D'OEUVRES STATIONS PACKAGES

RECEPTION

make it a party! hors d'oeuvres packages

hors d'oeuvres package 2 \$38 pp

for an evening function with enough food to be considered "dinner"

select 3 displays

international and domestic cheese display | our chef's assortment of international and domestic cheeses displayed with assorted flatbreads, lavosh and crackers

crudités of vegetables with assorted dips | grape tomatoes, carrots, broccoli, cauliflower, celery, grilled asparagus spears, grilled zucchini, grilled squash and marinated mushrooms served with peppercorn ranch, french onion dip and basil vinaigrette dressing

seasonal fresh fruit display

mediterranean display | antipasto display, marinated fresh cheeses, assorted cured meats and sausages, tapenade, hummus, herb-infused olive oil, accompanied with assorted breads, flatbreads and pita chips

select 1 carving station

glazed ham

roasted turkey

herb pork loin

beef tenderloin | additional \$6 per person

prime rib | additional \$5 per person

select 1 station

street taco station | carne asada, carnita pork and chile lime chicken served with cilantro lime slaw, queso fresco, assorted salsas, tri-color chips and fresh corn and flour tortillas

slider station | bbq pulled pork, angus burgers and mini nathan's hotdogs, served with cheddar cheese dipping sauce, slider relish, assorted bbq sauces, bleu cheese dip, with sides of onion rings and fried pickle chips

make your own salad | spinach, mixed greens, crisp romaine hearts, crispy bacon, red onions, chopped egg, garlic roasted croutons and fresh breadsticks, served with hot bacon dressing, raspberry vinaigrette, shredded parmesan cheese and caesar dressing

mashed potato martini bar | yukon gold whipped potatoes, buttermilk whipped baby red potatoes and sweet potatoes accompanied by: sautéed garlic, smoked bacon, scallions, cheddar cheese, maytag bleu cheese, parmesan cheese, sour cream, butter, creamed horseradish, beef gravy, brown sugar, maple syrup, pecans and marshmallows

lettuce wrap station | thai chicken, asian vegetable slaw, fried cellophane noodles, cilantro, peanut sauce, soy lime ponzu sauce, iceberg and bib lettuce

samurai stir-fry station | marinated chicken, steak and julienned vegetables, served with assorted stir-fry sauces, soy sauce, chile paste and choice of lo mein noodles, fried rice or steamed rice, presented with chopsticks and chinese take-out boxes

macaroni and cheese station | old fashioned macaroni and cheese served with made to order toppers to include: andouille sausage, applewood smoked bacon, shrimp, asparagus, roasted red peppers, spinach and assorted cheeses

select 3 hors d'oeuvres

peanut butter chicken wings
with sesame ginger dip

vegetable spring rolls | with sweet chile soy sauces

meatballs | bbq or swedish

mini potato skins

petite quiche

pot stickers

southwestern chicken egg rolls

**black bean & chicken
quesadilla rolls**

crab rangoon | with sweet and sour sauce

bacon wrapped water chestnuts

spinach & artichoke dip

chicken satay

Includes 2-hour service and a uniformed chef.



RECEPTION

non-alcoholic beverage

beverage selection

per gallon

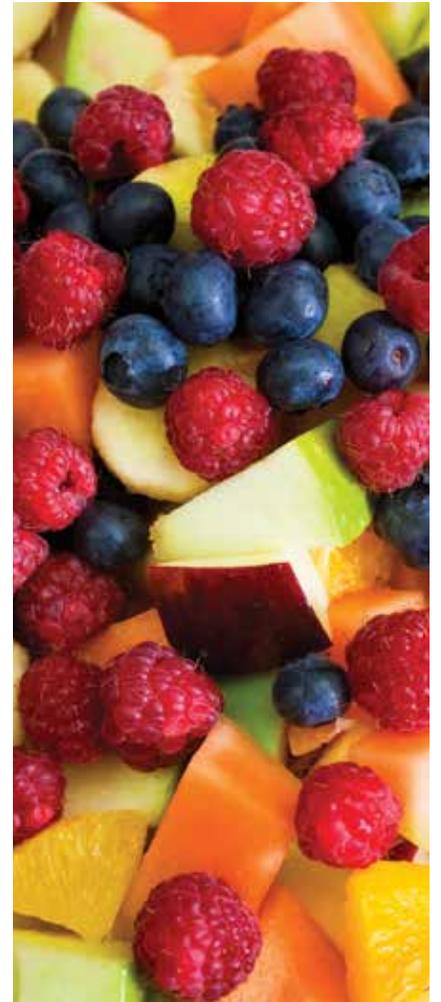
freshly brewed coffee \$30
regular and decaf

freshly brewed iced tea \$26

lemonade \$26

fruit punch \$26

seasonal agua fresca \$20





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BAR

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BAR

host and cash bar

liquor selections

premium spirits

Pinnacle Vodka
New Amsterdam Gin
Cruzan Rum
Canadian Club Whisky
Jim Beam Bourbon
Sauza Gold Tequila
J&B Rare Scotch

super premium spirits

Absolut Vodka
Tanqueray Gin
Bacardí Rum
Captain Morgan Spiced Rum
Jack Daniel's Tennessee Whiskey
Crown Royal Blended Whiskey
Sauza Blue Silver Tequila
Dewars Scotch

cordials and cognacs

Courvoisier VS
Baileys Irish Cream
Kahlúa
Grand Marnier

consumption bar

per drink

	host	cash
premium spirits	\$5.50	\$6.00
super premium spirits	\$6.50	\$7.00
cordials and cognacs	\$7.00	\$7.50
house wine	\$6.50	\$7.00
domestic beer	\$4.00	\$4.50
specialty beer	\$5.50	\$6.00
sodas	\$2.00	\$2.25
bottled water	\$3.00	\$3.00

hosted

unlimited sodas		\$225
domestic kegs		\$350
specialty kegs		pricing upon request

beer selections

domestic beers

Budweiser
Bud Light
Shock Top
Michelob Ultra
O'Doul's (N/A)

specialty beers

Samuel Adams Boston Lager
Corona Extra
Corona Light
Empyrean Third Stone Brown
Stella Artois

house wine

Canyon Road

chardonnay
white zinfandel
cabernet sauvignon
pinot noir





WINE & SPIRITS

bottled wine selections

red wine

- Cabernet Sauvignon, Canyon Road, California \$26
- Cabernet Sauvignon, Louis Martini, Sonoma Valley, California \$32
- Cabernet Sauvignon, William Hill, Central Coast, California \$37
- Merlot, Canyon Road, California \$26
- Merlot, Red Rock, California \$26
- Pinot Noir, Canyon Road, California \$26
- Pinot Noir, Mirassou, California \$28
- Zinfandel, Ravenswood, California \$30
- Red Blend, Apothic Red, California \$30
- Malbec, Alamos, Argentina \$28

white wines

- Chardonnay, Canyon Road, California \$26
- Chardonnay, Mirassou, California \$28
- Chardonnay, William Hill, Central Coast, California \$40
- Pinot Grigio, Ecco Domani, Italy \$27
- Riesling, Canyon Road, California \$26
- Sauvignon Blanc, Canyon Road, California \$26
- Sauvignon Blanc, Starborough, Marlborough, New Zealand \$30
- White Zinfandel, Canyon Road, California \$26
- Moscato, Mirassou, California \$28

sparkling

- La Marca, Prosecco, Italy \$36
- Chandon, Brut, California \$46





Embassy Suites Lincoln - Wedding

1040 P Street
Lincoln, Nebraska 68508
402.474.1111

GENERAL INFO

GENERAL INFO

banquet policies

menu and event details

Menu and Event Details are due to your Catering Manager no later than Fourteen (14) days prior to your event. Food Selections may not be changed inside of Seven (7) days prior to the event without Chef approval. All Food and Beverage minimums are prior to tax and service charges. If the minimum is not met your Catering Manager may offer additional options or the remainder will be charged as room rental.

beverage service

Alcoholic beverages and service are regulated by the Nebraska Liquor Commission Control. Embassy Suites Lincoln, as licensee, is responsible for the administration of these regulations. No outside alcoholic beverages may be brought onto the premise. We reserve the right to refuse alcohol service to intoxicated persons and will not serve underage persons. No alcoholic beverages can be removed from the premise.

pricing

All food, beverage and ancillary items are subject to a taxable 22% service charge and applicable state sales tax. Prices are subject to change without notice; guarantee prices will be confirmed 120 days prior to the event. Menu pricing includes food, linens, dinnerware, stainless steel flatware, glassware, tables and chairs within our inventory, banquet servers, set-up and take-down.

outside food and beverage

Any food and beverage brought into the hotel/convention center will be subject to appropriate fees.

guarantee

A final guarantee attendance count must be confirmed by 12 noon, three business days in advance. After this time, full charges will be incurred for all reductions or cancellations made. The client will be charged the guarantee provided regardless if the attendance falls below the guarantee. Should the attendance be higher than the guarantee, the client will be charged the actual attendance of the event.

event timeline

All service times are based on a two hour (2) breakfast, lunch or reception service or three hour (3) dinner service. Additional service time may be subject to additional labor fees.

revisions

Any changes, revisions, additions or deletions to the banquet event contract or banquet event order shall be in writing and signed by both parties.

decorations

Table props and floral centerpieces should be made directly through your own florist. Table mirrors, votive candles and hotel vases (based upon availability) are included. All decorations must meet the approval of the hotel. No sand, sugar, confetti, tape, nails or thumb tacks are permitted. Items may not be attached to walls, floors or ceilings with nails, staples, tape or other substance. All candle flames must be contained in fire proof containers.

entertainment

Performers must comply at all times with local fire and safety codes as well as Embassy Suites' policy regarding sound levels.

parking

City owned and operated parking garages are located on either side of the hotel. Rates are per hour and are available at www.parkandgo.org.

lost and found

The Housekeeping Department administers all lost and found items. Embassy Suites Lincoln is not responsible for lost, stolen or damaged items left on property prior to or following the event. Security arrangements should be made for all items set up prior to the event or left unattended for any time.

security

For the safety and security of your guests, a one time \$75 security fee will be added to all cash and hosted bars, per event. All cash and hosted bars carry a \$35.00 bartender fee (per hour, per bartender). Both the security fee and bartender fee are subject to service charge and tax.