

Embassy Suites Wedding Packages



Our Beautifully appointed Ballroom and Unique Atrium
Offer the perfect setting for your special event.

Spectacular from beginning to end. Let us plan the most important day of your life.
Our Event professionals will create everlasting memories through attention to
detail, impeccable service and skilled orchestration of your Special Day.

Our Wedding Packages Include:

Complimentary Suite for the Bride & Groom the Night of the Wedding

Cake, Gift & Guest Book Tables

Elegant Customized Menu Selections

Dance floor

Cake Cutting Service

Linens, Tables, China, Glass and Silver

Reservations for your out of town guests

\$800.00 Wedding Facility Fee



BLACK TIE

Butler Passed Champagne and Sparkling Cider
Tropical Fruit Punch served from Station
Imported & Domestic Cheese Display
Market Display of Fresh Vegetables with Bleu Cheese Dipping Sauce & Spinach Dip
Choice of Three
Petite Beef Wellington
Coconut Chicken Tempura
Filo Triangles with Spinach & Feta Cheese
Baby Potatoes with Cream Fraiche & Caviar
Shrimp & Crab Canapés

APPETIZER

Ravioli in Champagne Cream Sauce with Sundried Tomatoes and Parmesan Cheese

SALAD

Choice of One

Wild Mixed Greens

With Sliced Almonds, Feta Cheese and Red Grapes served with Honey Dressing

Or

Boston Bib Lettuce

With Red and Yellow Pear Tomatoes, Radicchio leaves Crumbled with Bleu Cheese,

Tossed with Raspberry Vinaigrette

ENTRÉE

Choice of One

Breast of Chicken en Croute

Stuffed with Spinach and Mushroom wrapped in Puff Pastry with Veloute Sauce and Served with Israeli Couscous
and fresh Seasonal Vegetables

Or

Grilled Pacific Salmon

With Citrus Sauce and Cucumber Salad

Served with Steamed Jasmine Rice

Or

Grilled Filet

Served with Wild Mushrooms

Topped with Red Wine Sauce and Garlic Herb Butter

Served with Roasted Herb Potatoes

One Glass of Champagne for Toast

Two Bottles of House Wine per Table Served with Dinner, Choice of Cabernet or Chardonnay

\$60.00 Lunch Package ~ \$65.00 Dinner Package

10% Discount Offered on Friday & Sunday Bookings

All prices subject to 23% Service Charge and 8.5% Sales Tax



PLATINUM

Reception

As your guests arrive, Non Alcoholic Fruit Punch and Sparkling Cider
International Cheese Presentation and Antipasto Display

Appetizers

Choice of Two

Miniature Quiche

Crostini with Roma Tomato, Mozzarella, Fresh Basil & Garlic
Deep Fried New Potatoes wrapped with Bacon with Red Chili Aioli
Mushroom Caps stuffed with Spinach, Garlic and Parmesan

SALADS

Choice of One

Butter Lettuce Salad with Dried Cranberries, Goat Cheese and Chenin Blanc Vinaigrette
Riverfront Salad
Gorgonzola Cheese, Grilled Pears with Butter Lettuce, Red & Green Oak Leaf Tossed in Roasted Shallot Vinaigrette

ENTREES

Choice of One

Mediterranean Chicken

Chicken Breast Stuffed with Baby Spinach & Feta Cheese atop a Bed of Orzo Pasta
Garnish with Roasted Red Bell Peppers and Topped with an Artichoke White Sauce

Or

Seared Filet of Salmon

Served with Bed of Leeks & Baby Spinach Topped with Citrus Dill Sauce
Served with Garlic Marble Potatoes

Or

New York Steak

With Corn Potato Cake and Smoked Bacon Demi Glace
Served with Roasted Marble Potatoes

The Above Entrees Include:

Seasonal Garden Vegetables, Oven Fresh Rolls and Butter
Starbucks Roast Coffee, Tea & Decaffeinated Coffee.

One Glass of Champagne for Toast

Two Bottles of House Wine per Table served with Dinner, Choice of Cabernet or Chardonnay

\$50.00 Lunch Package ~ \$55.00 Dinner Package

Split Menu options are subject to an additional charge of \$2.50 per person.

All prices subject to 23% Service Charge and 8.5% Sales Tax



MONARCH BUFFET

Reception

As your guests arrive, Butler Served Champagne
Sparkling Cider and Punch from the Station
Butler Passed Phyllo Triangles with Spinach and Feta Cheese
Domestic and Imported Cheese Display

DINNER

COLD SELECTIONS

Tri Colored Rotelli Salad, Marinated Artichoke Hearts
Garden Greens with House Vinaigrette
Seasonal Fruit Cascade and Gourmet Antipasto Platter

HOT SELECTIONS

Sautéed Breast of Chicken
With Wild Mushrooms Brandy Demi-Glace

Grilled Atlantic Salmon
With Ginger Soy Sauce

Oven Roasted Tenderloin of Beef
Carved Tableside

Sautéed Garden Vegetables with Seasoned Rice and Roasted Yukon Potatoes
Oven Fresh Rolls with Creamy Butter

Starbucks Roast Coffee and Decaffeinated Coffee

One Glass of Champagne per person for Toast per table with Dinner

Two Bottles of House Wine per table with Dinner, Choice of Chardonnay or Cabernet

\$55.00 Per Person Lunch Package ~ \$60.00 Per Person Dinner Package

For Sunday Bookings there is a 10% discount from the above price
All prices subject to 23% Service Charge and 8.5% Sales Tax



LENNOX

Reception

As your guests arrive, Non Alcoholic Fruit Punch is Served
Along with Deluxe Cheese & Fruit Display
Buttered Filo Triangles

DINNER

SALAD

Mixed Greens
With Tomatoes, Cucumber, Olives, Radish
Served with House Vinaigrette

ENTREES

Choice of One

Sautéed Breast of Chicken
With Wild Mushrooms and a Light Chardonnay Sauce
Or
Tri-Tip of Beef
With Fingerling Potatoes, Zinfandel Demi Glace and Field Mushrooms
Or
Grilled Salmon
Served with Saffron Dill Cream Sauce

All Entrees Served with Fresh Seasonal Vegetables
And Garlic Mashed Potatoes

Rolls and Creamy Butter

One Glass of Champagne for Champagne Toast

Starbucks Roast Coffee and Decaffeinated Coffee

\$40.00 Lunch Package ~ \$45.00 Dinner Package

Split Menu options are subject to an additional charge of \$2.50 per person.
For Sunday Bookings there is a 10% discount from the above price
All prices subject to 23% Service Charge and 8.5% Sales Tax



BEVERAGES

Chardonnay & White Zinfandel

Clos Du Bois Chardonnay	\$34
Toasted Head Chardonnay	\$32
Stone Cellars Chardonnay by Beringer	\$26
Kendall Jackson Chardonnay	\$36

Cabernet Sauvignon & Merlots

Greg Norman Cabernet	\$34
Sterling Cabernet	\$35
Chateau St Jean Cabernet	\$37
Stone Cellars Cabernet by Beringer	\$26
Charles Krug Cabernet	\$52
Clos Du Bois Merlot	\$44
Stone Cellars Merlot by Beringer	\$26

CHAMPAGNE

Domaine Ste Michelle, Blanc de Blanc	\$28
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CASH BAR

Well	\$6.00	Call	\$7.00	Premium	\$8.00
Domestic Beer			\$4.75	Imported Beer	\$5.50
House Wine			\$6.50		
Mineral Water			\$3.75	Soda	\$3.75

HOSTED BAR

Keg of Beer	Domestic	\$375.00	Premium	\$450.00	
Well	\$5.50	Call	\$6.50	Premium	\$7.50
Domestic Beer		\$4.25	Imported Beer	\$5.00	
House Wine		\$6.00			
Mineral Water		\$3.75	Soda	\$3.75	

NOTE: Additional selections are available from the Restaurant Wine Menu. All varieties with exception to house will require advance notice for ordering. Fee of \$100.00 per Bartender waived if beverage sales exceed \$450.00 per bar. Corkage fee for wine or champagne brought onto property is \$15.00 ++ per 750 ml bottle.

Embassy Suites Sacramento Referral of Vendors

Bakeries

Bella Bru – 916-416-7795
Shelton's Cake Designs 916-564-2253
Freeport Bakery 916-442-4256

Chair Covers

Slip of Elegance 530-676-3796
Praveen Sharma 916-402-8734

Disc Jockeys & Entertainment

Behind the Scene Sounds 916-682-3395
Entertainment Team 916-933-5882
AEC 916-919-1474
4S Casino Party Suppliers 800-522-8661

Event Specialists

Party Concierge
916-440-8080

Equipment Rental

Classic Party Rentals 916-444-6120
Celebrations 916-773-2133

Musicians

Peggy Brown, Harp 916-961-8308
Camilla String Quartet 916-447-4648
Music A Duet 916-456-8223

Officiate Services

Reverend David and
Roxanne Conley
916-899-4933

Florists

Bloem Decor 916-447-2001
Relles Florist 916-441-1478
Visual Impact Design 916-489-3746

Photography & Videography

Chuck Roberts Photography
916-932-8941
Jaelyn Photography 916-769-2224

Transportation

California Limousine 916-452-3434
Top Notch 916-481-5466