

# Weddings By

AMBASSADOR  
CENTER

*Where everything matters...*

At the Ambassador Center, we recognize your wedding is the most important day of your life. If you are dreaming of an intimate ceremony or a huge celebration, we strive to make every detail perfect for your special day.



## *Congratulations!*

I am excited to be able to help you turn your dream wedding into the most memorable day ever! The wedding packages included are all inclusive pricing of service charge and sales tax. I look forward to helping you to create everything you envisioned.

Best Wishes,

*Lynn Reed*

814-868-9543

[lynnr@visitscott.com](mailto:lynnr@visitscott.com)



  
**AMBASSADOR**  
CENTER

7794 Peach Street Erie, PA 16509  
P (814) 866-9999  
[AmbassadorErie.com](http://AmbassadorErie.com)

## Wedding Packages

### All our Wedding Packages Include:

- 5 Hour Reception with a 4 hour premium open bar to include:
  - White Diamond Vodka, Gordon Gin, Bacardi Rum, Captain Morgan, José Cuervo Tequila, Seagram's Whiskey, Canadian Club Whiskey, Black Velvet, Jim Beam Bourbon, Cutty Scotch, Christian Brothers Brandy, Peach Schnapps, Kamora, Amaretto, Dry Vermouth, Sweet Vermouth, Triple Sec.
  - Wine selection of 1 Red (Merlot, Cabernet, Pinot Noir ) & 1 White (Chardonnay, White Zinfandel, Moscato, Pinot Grigio)
  - Choice of 2 beer selections; Bud, Bud It, Miller It, Labatt, Labatt blue It, Coors light, Yuengling
  - Assorted Sodas, Mixers and Bar Fruit

\*for the safety of your guests, no shots are served and guests will not be served more than 2 drinks at a time.  
The Ambassador Center reserves the right to request identification of any guest at any time.
- Cocktail Hour includes imported and domestic cheese display with crackers and dip, vegetable crudite with dip, fruit display with dip. Choice of hummus or spinach dip with pita bread and chips and choice of 1 Butlered appetizer.
- White drapes with uplights for the head table
- Champagne toast for the head table
- White glove service
- Complimentary cake cutting
- Mirrors for the guest tables
- White linens with white or ivory overlays and colored napkins
- Complimentary hotel room for the couple the night of the wedding
- Discounted hotel room rates for your guests
- Complimentary parking for your guests
- Hilton Honor meeting planner points and Marriott Rewards points
- Discount on rehearsal dinners, bridal showers and brunches when you book your wedding with us
- Inclusive of 6% Tax and 22% Service Charge





## *Bronze Dinner Buffet Package*

Buffet includes Salad, Entrees, Starch, Vegetable, Rolls, Butter and Brewed beverages.  
Additional entrée available for \$5 per person.

### **First Course: Served to all guests, Choice of 1:**

- Mixed Garden Green Salad with choice of 2 dressings
- Caesar Salad with Asigo Cheese Caesar Dressing
- Spinach Salad with cranberries & almonds with apple cider vinaigrette
- Caprese salad with tomatoes, fresh mozzarella, basil with balsamic glaze

### **Entrée Selection Choice of 3:**

- Chicken Milano - Panco breaded chicken with a sun dried tomato, mushroom, grated parmesan cheese served with a garlic cream sauce
- Stuffed Chicken Breast - with traditional stuffing served with a béchamel sauce
- Cranberry & Sage Stuffed Chicken - with honey herb glaze
- Baked Haddock - Herb crusted white fish with a lemon beurre blanc sauce
- Pan Seared Salmon- Fresh salmon pan seared topped with a house made teriyaki glaze or a whole grain mustard sauce
- Carved Roast Sirloin - Slowly roasted to perfection then sliced and served with a port wine demi-glaze
- Pork Loin - Cajun seasoned and slowly roasted accompanied by a dijon cream sauce
- Braised Boneless Beef Short Ribs- Slow cooked to perfection with a red wine reduction sauce

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## *Gold Plated Dinner Package*

Includes Salad, Entrees, Starch, Vegetable, Rolls, Butter and Brewed beverages.  
Additional entrée available for \$5 per person.

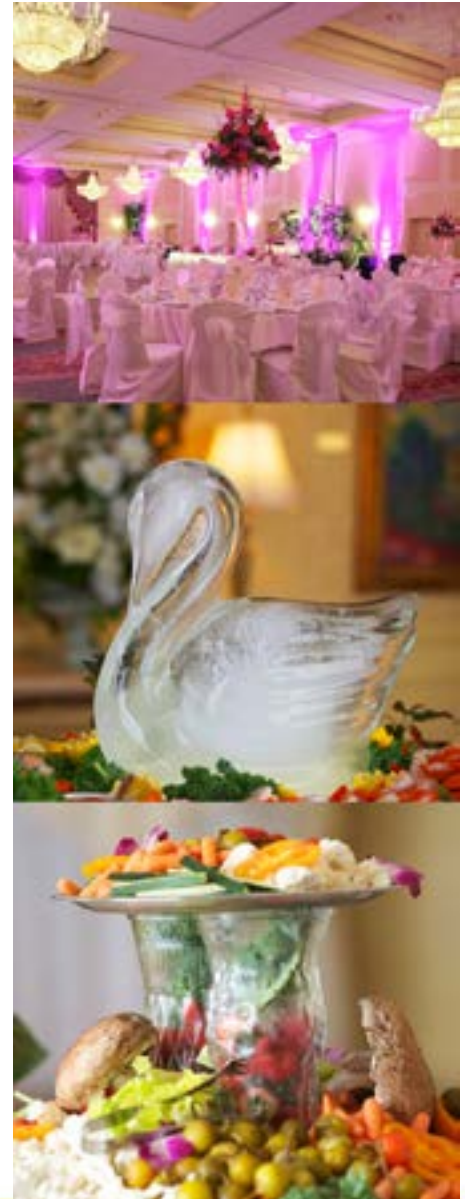
### **First Course: Served to all guests, Choice of 1:**

- Mixed Garden Green Salad with choice of 2 dressings
- Caesar Salad with Asigo Cheese Caesar Dressing
- Spinach Salad with cranberries & almonds with apple cider vinaigrette
- Caprese salad with tomatoes & fresh mozzarella & basil with balsamic glaze

### **Entrée Selection Choice of 2 and Vegetarian Option:**

- Lemon Chicken Romano - Pan seared breaded chicken, prosciutto, tomato, fresh basil, provolone with a zesty lemon sauce
- Chicken Wellington - Seasoned chicken breast topped with a mushroom duxell, wrapped in a puff pastry and baked to a golden brown served in a Madeira wine sauce
- Chicken Alexa - Pan seared chicken, spinach roasted red pepper, fresh mozzarella cheese with a cabernet sauvignon demi sauce
- Citrus Roasted Salmon - Fresh grilled salmon with a lime cilantro sauce
- Medallions of Beef - Twin medallions, with a touch of wild mushroom demi glaze sauce
- Flounder Florentine - Filet of flounder on a bed of sautéed spinach & shallots, topped with a mustard dill sauce
- Filet Mignon Grilled 6oz filet mignon with a tarragon bearnaise sauce \*available for an additional \$5 per person
- 8oz Prime Rib in Au Jus (cooked med rare) \*available for an additional \$5 per person

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## *Platinum Perfect Pair*

Includes Salad, Entrees, Starch ,Vegetable, Rolls, Butter and Brewed beverages

### **First Course (Served to all guests) Choice of 1:**

- Mixed Garden Green Salad with choice of 2 dressings
- Caesar Salad with Asigo Cheese Caesar Dressing
- Spinach Salad with cranberries & almonds with apple cider vinaigrette
- Caprese salad with tomatoes & fresh mozzarella & basil with balsamic glaze

### **Entrees Selection Choice of 1:**

- Petite Filet & Crab Cakes- 4oz Petite filet with 3 oz Maryland crab cakes with dijon mustard and remoulade sauce
- Beef & Stuffed Shrimp- Roasted tenderloin of beef with béarnaise sauce, paired with succulent stuffed crab shrimp
- Filet & Chicken – French style chicken breast with boursin cheese and roasted red peppers, herbs de Provence sauce, paired with a grilled petite filet

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## *Accompaniments*

Please select 1 starch and 1 vegetable

### **Starches**

- Wild rice blend
- Red smashed potatoes
- Oven roasted potatoes
- Tricolor quinoa blend
- Roasted rosemary fingerling potatoes
- Lemon zested basmati rice
- Wild mushroom risotto

### **Vegetables**

- Roasted asparagus
- Broccolini
- Glazed honey carrots
- Green beans almandine
- Fresh seasonal vegetables
- Broccoli with citrus butter
- Green beans with fennel and roasted red peppers

## *Vegetarian Options*

- Pasta Primavera- Penne pasta with sautéed seasonal vegetables and roasted red pepper cream sauce
- Portobello Napoleon- Portobello mushroom layered with peppers, spinach, and ricotta and feta cheese served with a roasted tomato and garlic cream sauce.
- Stuffed Eggplant Parmesan - Eggplant filled with ricotta & spinach, served with a marinara sauce
- Gnocchi Pomodora- Fresh gnocchi tossed in a fresh pomodoro sauce, topped with parmigianon reggiano cheese and fresh basil

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## *Silver Cocktail Reception Package*

Package includes a 4 hour reception with 3 ½ hour premium open bar

**Cocktail Hour Includes:** Fruit display w/ dip, antipasto display, grilled marinated vegetables with fresh garlic dill dip, shrimp cocktail served with sauce and lemon dill dip

- Mashtini bar served in a martini glass  
Choice of 5 Toppings: gravy, bacon, cheddar cheese, sour cream, butter, cubed ham, popcorn chicken, grated cheese, steamed broccoli, mushrooms, scallions, tomatoes, red onions, homemade cheese sauce, basil pesto sauce, artichoke hearts, parmesan cheese, salsa, corn, pepperjack cheese
- Authentic flatbread pizza of pepperoni, cheese, buffalo chicken ranch, spinach & roma tomatoes with basil mozzarella
- Deluxe pasta station: penne, angel hair, and fettuccini sautéed to order with marinara, white cream sauce and basil pesto sauce. Other toppings include parmesan cheese, red pepper flakes, extra virgin olive oil, grilled chicken, vegetables and shrimp

**Carving Station:** Choice of 1 served with fresh baked baguettes and breads

- Roast Sirloin served with horseradish cream, tarragon aioli
- Roast turkey served with honey mustard and cranberry chutney
- Roast prime rib of beef, seasoned and slow roasted with a red wine demi-glaze  
\*available for an additional \$5 per person



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## *Enhancements*

### **Smore Station:** \$350 inclusive for 25 guests

- Honey and Chocolate Graham Crackers
- Colorful Marshmallows
- Dark or White Chocolate
- Peanut Butter Cups
- Peppermint Patties
- Sternos and cooking sticks

### **After Dinner Upgraded Coffee Station:** \$50 per gallon

- Flavored Syrups
- Flavored Creamers
- Cinnamon Sticks
- Sugar Crystal Stirrers
- Chocolate Shavings
- Hot Chocolate
- Marshmallows

### **Late Night Appetizer:** \$250 inclusive for 25 guests - Choose 3

- Mac & Bacon Cheese Pops served with marinara or ranch dipping sauce
- Mini Gourmet Pizzas
- Mini Grilled Cheese Sandwiches served with a shot glass of tomatoes soup
- Mini Seven Layer Dips
- Mouthwatering glazed Dunkin Donut stacks

### **Late Night “Spirited” Dessert Station:** \$300 inclusive for 25 guests

- Mini White Russian infused cupcakes
- Kahua Mousse Cupcakes
- Mini Champagne infused Cupcakes
- Mini Margarita Cupcakes with Lime and Tequila
- Waffles and Ice Cream, Fresh Waffles with Vanilla Ice Cream, Fresh Strawberries, Chocolate, Caramel, Raspberry Sauce, Warm Maple Syrup and Whipped cream

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## *Enhancements*

### **Additional Enhancements:**

- White icicle lights for the head tables and or cake table: \$10 per table
- Champagne toast for the entire room - \$1.95 per person
- Sorbet intermezzo to cleanse your palate after the salad course in flavors of lemon, raspberry or mango - \$1.95 per person
- Cup of wedding soup to your dinner - \$1.95 per person
- Votives to enhance your centerpieces - \$1.00 per votive
- Risers for head table (2 are included with package) –each additional riser is \$20 per 4'x6' section
- Uplighting - \$50 per light
- Additional butler passed hors d' oeuvres - \$2.50 per person
- Paper Décor Packages for invitations, place cards, menu cards, door knockers, etc.
- Upgrade to Deluxe bar Package - \$6 Per person
  - Southern Comfort, Crown Royal, Baileys, Disaronno, Tanqueray, Jack Daniels, Absolute, Dewars, Kahula
  - Add Additional Beer Selection- Price Per person
  - Wine Bottle Service with Dinner- Price Per bottle

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## *Additional Information*

- The Ambassador can tray and store cookies for your wedding for a fee of \$200
- The Ambassador can accommodate guests for a ceremony. Ceremony fee is \$500.
- Children's Meals are available for children 3-12 years of age for the price of \$16.95 inclusive and would include apple sauce, drink, and meal selection
- There is a minimum food and beverage requirement per ballroom that must be met before tax and service charge
- The number of servers will vary based on the final guest count. One bartender and one bar back per 100 guests
- Vendor Meals available
- A tasting can be provided upon request with a fee of \$10 per person. Guests will choose between 3-4 entrees

## *Vendor Information*

This list has been created to assist you in the planning of your wedding at the Ambassador.

### **Entertainment**

- Memories in motion, Shawn Steele  
814-455-3972 [djshawnsteele.com](http://djshawnsteele.com)
- Dynamic Sounds Productions, Butch Knight  
814-459-5921 [dynamicoundsdjs.com](http://dynamicoundsdjs.com)
- Walten Point Productions, Matt Barnes  
814-449-0274 [djbarnes.com](http://djbarnes.com)
- Tony Berarducci  
814-873-2742 [tonybdjproductions.com](http://tonybdjproductions.com)
- DJ John Gallagher  
814-838-2490 [johngallagher.com](http://johngallagher.com)

### **Florists**

- Allburn Florist  
814-456-6211 [allburnflorist.com](http://allburnflorist.com)
- Gerlach's Floral  
814-838-2363 [gerlachs.com/floral-shop](http://gerlachs.com/floral-shop)
- Larese Floral Design  
814-461-0904 [laresefloral.com](http://laresefloral.com)

### **Hair & Makeup**

- Face Facts -Aimee Work  
814-434-0017

### **Photographers**

- Rob Frank Photography  
814-520-3985 [rfrankphotogrpahy.com](http://rfrankphotogrpahy.com)
- Eric Smyklo Photography  
814-218-3232 [smyklophoto.com](http://smyklophoto.com)
- Marinelli Photography  
814-218-9860 [marinelliphotography.com](http://marinelliphotography.com)
- Ever After Images  
814-450-7491 [everafterimages.net](http://everafterimages.net)
- DAS Photography  
814-734-7427 [dasphotodesign.com](http://dasphotodesign.com)

### **Wedding Cakes**

- Jennifer Shaffer Cakes  
814-774-2753
- It Takes the Cake, Wendy Adams  
814-455-5055
- Aphilla's Bakery & Cakery, Margaret Gocal  
814-825-3087
- Cindy's Let them Eat Cake  
814-758-9457
- Giant Eagle or Wegman's