



EMBASSY  
SUITES  
by HILTON™

## 2019 Embassy Wedding Packages

Where you have an Ocean of Possibilities....



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~To Say I Do~

# Let The Celebration Begin

The Embassy Suites Deerfield Beach Resort and Spa is the perfect oceanfront location for your special occasion. Blue skies and rolling waves of the Atlantic Ocean provide you with breathtaking oceanfront views for ceremonies and private events. Our tropical setting offers you, your friends and family a weekend to celebrate your special occasion and create life long memories. Relax, sit back and allow our professional team to design the event of your dreams.

The Embassy Suites Deerfield Beach Resort and Spa  
~"Where You Have An Ocean of Possibilities"~

EMBASSY SUITES DEERFIELD BEACH RESORT & SPA

950 S Ocean Drive

Deerfield Beach, FL 33441

Hotel: 954-426-0478

[www.deerfieldbeach.embassysuites.com](http://www.deerfieldbeach.embassysuites.com)



# Wedding Packages Inclusions



## Your Wedding Package Includes

Complimentary Tasting for Two

Five Hour Open Premium Bar Package

Butler Passed Hors d'oeuvres

Floor Length White or Ivory Linens

Champagne Toast

Custom Butter Cream Wedding Cake

Chiavari Chairs

House Centerpieces

Sweetheart Table

Dance Floor

Cake & Gift Table

Complimentary Suite for the Bride and Groom (Restrictions Apply)

Special Wedding Amenity for the Bride and Groom (Wedding Night)

Discounted Secure Self Parking Rates

Hilton Event Planner Points

# Ocean Side Ceremony Decks

The City of Deerfield Beach features two boardwalk areas set beach-side just outside of our back gates which overlook the beautiful blue

Atlantic Ocean.

## Ceremony Deck Package

City Permit

White Resin Chairs with Padded Seat

Set Up and break Down of Space

Speaker and Microphone

Infused Water Station For Guests

Small Table For Ceremony

Weather Back Up Space

\$750.00 Rental (between 25-75 guests)

\$1250.00 Rental (between 76-150 guests)

Pricing subject to 22% service charge and 6% tax



# Cocktail Hour Selections

**Name Brand Bar:** Vodka Gordon's, Gin Gordon's, Rum Castillo Silver, Windsor Canadian Whiskey, Early Times Bourbon, Scotch Grants, Tequila Giro, Coopperridge Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel, Wycliff Brut, Bud Light, Corona Extra, Heineken, Miller Lite, Samuel Adams, Bottled Water, Juices & Soft Drinks



## On Display

(Your Choice of One Display)

Elegant Display of Imported and Domestic Cheeses, Crisp Fresh Vegetable's with a Display of Dipping Sauces & Fresh Sliced Tropical Fruits  
Served with Fresh Baked Breads, Assorted Gourmet Crackers

or

Mediterranean Display

Hummus and Tzatziki with Toasted Pita Chips, Carrot Sticks, Cherry Tomatoes, Cucumber, Olives and Julienned Zucchini



# Butler Passed

Please Select Five

Spanakopita with Cucumber Dill Sauce

Vegetable Spring Rolls with Sweet and Sour Sauce

Franks En Croute served with Dijonnaise Mustard

Argentinean Empanadas with Chimichurri Sauce

Fried Goat Cheese Stuffed Peppadews

Chicken Quesadilla Cornucopia With Roasted Tomatillo Salsa

Asian Meatballs with Sticky Sesame Sauce

Thai Chicken Satay Skewer with Spicy Peanut Sauce

Seared Tuna Skewers with Sriracha Soy Glaze

Coconut Crusted Shrimp with Chili Aioli

Master Crafted Ceviche Shooters (Mahi and Local Citrus)

Duck Confit Wontons with Honey Gochujang Sauce

Salmon Mousse with Black Tobiko Caviar

Truffled Mac and Cheese Sachets with Monterey Sauce

Grape Tomatoes, Basil & Fresh Mozzarella Skewer Balsamic Glaze

Hickory Smoked Angus Beef on Toasted French Bread with Red Pepper Sauce



# Hand Crafted Salads

Please Select One

## Mango Caesar Salad

Crispy Romaine Hearts, Tropical Bread Croutons, Plantain Chips and Diced Mango with a Key Lime Vinaigrette

## Roasted Beet Salad

Baby Kale, Arugula, Roasted Red Beets, Spiced Pecan, Crumbled Goat Cheese, Shaved Red Onion with Maple Balsamic Dressing

## Classic Wedge

Baby Iceberg, Crumbled Smoked Bacon, Baby Heirloom Tomatoes, Blue Cheese Crumbles, Fried Leeks, Balsamic Drizzle with Blue Cheese Dressing



~All Served with Warm Dinner Rolls and Butter~

# Plated Entrees

Please Select up to Three

Pan Seared Lemon Chicken Breast with Potato Confit and Blistered Tomato Jubilee  
\$120 per person

Frenched Roasted Chicken Breast with Poached Purple Potatoes and Huancaína Sauce  
\$125 per person

Local Citrus Mojo Pork with Rice, Pickled Red Onions and Sweet Plantains  
\$120 per person

Seared Mahi Mahi with Mango Pineapple Salsa, Pickled Red Cabbage Slaw and Wild Rice  
\$122 per person

Grilled Swordfish with Sweet Potato Puree and Roasted Corn Salsa  
\$130 per person

Eggplant Roulade with Arugula, Roasted red Pepper, Charred Asparagus and Goat Cheese  
\$110 per person

~All Entrees are Paired with Chef's Starch and Vegetable Suggestion and Coffee & Tea Service~

Pricing subject to 22% service charge and 6% sales tax





# Plated Entrees

Please Select up to Three

Seared Crispy Branzino with Classic Caponata and Herb Roasted Potatoes

\$135 per person

French Braised Beef Short Rib with Creamy Goat Cheese Polenta and Roasted Baby Heirloom Carrots

\$130 per person

Seared Flat Iron Steak Guava, Tamarind Glaze with Roasted Garlic Mashed Potatoes and Sautéed Zucchini and Yellow Squash

\$130 per person

Filet Mignon with Red Wine Jus, Truffle Potato Anna and Roasted Asparagus

\$142 per person

Seared Petite Filet Mignon with Three Grilled Jumbo Shrimp served with Tri Color Roasted Fingerling Potatoes, Roasted Asparagus and Baby Carrot

\$147 per person



~All Entrees are Paired with Chef's Starch and Vegetable Suggestion and Coffee & Tea Service~

Pricing subject to 22% service charge and 6% sales tax

# Buffets

## A Taste of the Islands

Jalapeno & Bacon Corn bread

Mango Caesar Salad

Red Potato Salad with Pommery Mustard, Thyme and Tarragon

Cilantro Lime Coleslaw

Local Citrus Mojo Pork

Pistachio Encrusted Mahi Mahi with Vanilla Bean Butter Sauce

Citrus and Herb Marinated Chicken with Mango Tomatillo Relish

Island Skirt Steak with Chimichurri and Roasted Baby Peppers

Season Island Rice with Black Beans

Sweet Plantains

Key Largo Blend of Fresh Vegetables and Savory Butter

Asparagus Spears with an Artichoke Salsa

\$130 per person

## Ocean Breeze

Artesian Breads & Rolls with Sweet Butter

Florida Citrus Salad with Poppy Seed Dressing

Marinated Teardrop Tomatoes Mozzarella Salad

Baby Kale & Arugula Beet Salad with maple Balsamic Dressing

Frenched Chicken Breast with Creamy Au Ju

Steamed Banana Leaf Yellow Tail Snapper

French Braised Beef Short Rib with Caramelized

Sweet Onion and Mushroom

Rosemary Roasted Potatoes

White and Wild Rice Pilaf

Roasted Broccolini with Citrus Butter Sauce

Heirloom Baby Carrots

\$135 per person

~All Buffets Include Coffee & Tea Service / Pricing subject to 22% service charge and 6% sales tax~



# Reception Station Menu

Choose Four Stations \$132 per person | Choose Five Stations \$142 per person

Chef Attended Action Stations will be \$150 per stations

## Pasta Station

Cheese Agnoletti with Marina Sauce, Farfalle Pasta with Alfredo Sauce served with Chicken and Assorted Vegetables, fresh Grated Parmesan Cheese and Italian Bread Sticks

Add Shrimp/\$8 per person

## Soft Taco Bar

Chicken, Mahi Mahi and Pork Guacamole, Salsa, Corn Black Bean Salsa, Jalapeno's, Sour Cream, Queso Fresco, Shredded Cheddar Monterey Jack Cheese, and Warm Flour Tortillas

## Salad Station

Mixed Garden greens, Gorgonzola Cheese, Raisins, Candied Walnuts, Homemade Croutons, Key Lime Vinaigrette, Fresh French Bread



## Chef Carving Station

Includes Assorted Miniature Rolls and Condiments:

Choose 2

Chef Attended, 25 people minimum

Honey Roasted Ham

Breast of Turkey

Slow Roasted Prime Rib

Beef Tenderloin with Red Wine Demi Glace'

Pricing subject to 22% service charge and 6% sales

## Roasted Pig

Whole Roasted Pig with Island Seasonings and Spices, Grilled Pineapple and Grilled Mojo Onions, Pepper Scented Rice

## Jerk Snapper

Whole Snapper with Jerk Seasoning Cooked in Banana Leaf, Tamarind Sauce and Coconut Rice

## Paella Station-Chef Attended

Saffron Rice with Chorizo Sausage, Chicken, Mussels, Shrimp and Clams

## Asian Fusion Station

Chicken and Beef Teriyaki Stir Fried with Fresh Vegetables and Fried Rice Served with Spring Rolls and Asian Sauces

# Enhancements

## Sushi Display / \$400 per 100 pieces

An Assortment Sushi, Sashimi and Neguri served with Pickled Ginger, Wasabi and Soy Sauce

## Shrimp Display / \$400 per 100 pieces

Jumbo Shrimp Served on ice with Mango Cocktail Sauce and Grilled Lemon

## Master Crafted Ceviche Display / \$15 per person

Marinated Mahi Mahi, Fresh local Citrus, Red Onion, Cilantro, Habanero and Avocado

## Antipasto Display / \$18 per person

Bountiful Array of Italian Meats and Cheeses, Olives, Pepperoncini's, Artichokes, Grilled Vegetable's and Fresh Italian Bread

## Baked Brie Display / \$15 per person

Imported Brie Wrapped in Puff Pastry and baked Golden Brown, Served with Sliced Fresh Fruits and Sliced Baguettes

## Vegetable Crudité / \$10 per person

Carrots, Asparagus, Baby Peppers, Celery, Grape Tomatoes with Ranch Dip and Balsamic Vinaigrette

## Paella Station / \$20 per person

Saffron Rice with Chorizo Sausage, Chicken, Mussels, Shrimp and Clams

## Viennese Table / \$16 per person

Profiteroles, Eclairs, Cannoli, Tortes, Fruit Tarts and Chocolate Dipped Strawberries Served with Specialty Coffees, Whipped Cream, Shaved Chocolate and Cinnamon

Pricing subject to 22% service charge and 6% sales tax



# Wedding Brunch

## Sunrise Champagne

Three Hours of Unlimited Mimosas

Orange, Cranberry and Grapefruit Juices

Smoked Salmon Lox Display with all the Accompaniments

Yogurt Bar

Served with an Assortment of Toasted Granola,  
Blueberries, Strawberries, Chopped Nuts, Shredded  
Coconut, Dried Cranberries and Diced Mango

Assorted Bagels and Cream Cheese

Croissants and Muffins with Fruit Preserves and Butter

Sliced Fresh Seasonal Fruit

Cheesy Scrambled Eggs

Maple Kissed Bacon and Sausage Links

Crispy Home Fried Potatoes

Grilled Asparagus

Regular and Decaffeinated Coffee

Assorted Hot Tea

\$55 per person

Add an Omelet Station for an  
additional \$10 per person

Pricing subject to 22% service charge and 6% sales tax



# Rehearsal Package

## Beach Front Bar-B-Que

Mixed Greens Salad  
with Dried Cranberries, Cucumber Ribbons, Grape  
Tomatoes and Cajun Ranch Dressing,  
Creamy Fingerling Potato Salad  
Baked Macaroni and Four Cheese  
Slow Cooked Green Beans and Tomato  
Baked Beans

## Grilled Jerk Chicken

Jerk Spiced Chicken with Guava Glaze

## Grilled Mahi Mahi

With Mango Pineapple Salsa

## Cornbread Muffins with Honey Butter

## Key Lime and Apple Pie

Freshly Brewed Regular and Decaffeinated Coffee,  
Iced Tea

\$45 per person

## On Shore Breeze

## Mango Caesar Salad

Crispy Romaine Hearts, Tropical Bread Croutons, Plantain  
Chips and Diced Mango with a Key Lime Vinaigrette

## Island Style Red Bean and Rice

## Sweet Potato Puree

## Fried Plantains with Mint and Lime

## Fire Roasted Chicken Wings

With Jerk Bar-B-Que Glaze

## Cuban Mojo Pork

With Mango Pineapple Salsa

## Skirt Steak

Skirt Steak with Chimichurri and Roasted Baby Peppers

## Assorted Fresh Breads with Butter

## Mango Cheesecake and Cinnamon-Sugar Churros

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea

\$55 per person

Pricing subject to 22% service charge and 6% sales tax

# Rehearsal Package

It's Amoure'

Fresh Mozzarella and Tomato Salad

Vine Ripened Tomatoes, Baby Arugula, Basil, Fresh Mozzarella and Parmesan Cheese with a Balsamic Vinaigrette

Tomato-Olive Bruschetta

Creamy Goat Cheese Polenta

Sweet Red Peppers, Onions and Tomato Sauce

Orecchiette Carbonara

Roasted Broccolini

with Parmesan Cheese, and Citrus Butter Sauce

Chicken Piccata

Lemon Caper Sauce

Pesto Crusted Mahi Mahi

Blistered Cherry Tomatoes and Lemon Butter

Tiramisu Cake and Mini Cannoli

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea

\$50 per person

Pricing subject to 22% service charge and 6% sales tax

# Additional Information

## Oceanside Deck Ceremony

Hotel will arrange for permit thru the City of Deerfield Beach.

Prohibited by City of Deerfield Beach Balloons, rice, paper petals, confetti, styrofoam or synthetic products that may pollute beach or harm wildlife.

## Parking

Reduced parking is available to wedding guests. Please make your arrangement's through our Catering Office.

## Initial Deposit & Payment Schedule

A non-refundable 25% deposit of the anticipated food and beverage revenue will be required at the time the contract is signed. Your contract will outline the additional payment schedule. All weddings are subject to a facility fee and a food and beverage minimum.

## Final Payment

The final balance must be received no later than 7 working days prior to the event. (the guaranteed number of attendees is also due at this time), if paying by credit card, cashier's check or money order. If paying with a personal check, payment must be received 21 days prior to the event date.

## Menu Selection

If two or more entrees are selected, it is the responsibility of the client to have each place card clearly marked with the guest's entrée selection and a listing of the entrée selections by table must be submitted as well. The hotel will prepare and set for 5% over the attendance number guaranteed by the client.



# Additional Information Continued

## Dietary Requests

Any special dietary requests or allergies should be communicated to your Catering Manager at least 10 days before the event. Children's plates are available for \$35.00 and vendor meals will be chef's choice, are available for \$35.00. Your vendors will be provided with complimentary non-alcoholic beverages during your event. Under no circumstances will the hotel allow any vendor on duty to be served or purchase alcoholic beverages.

## Service Charges and Taxes

All food and beverage related charges are subject to a 22% service charge and 6% sales tax. The service charge is a taxable item in accordance with the State of Florida Department of Revenue..

## Room Blocks

Guest Suites are available at a discounted rate based on availability for a block of 10 and above suite nights. Please speak with your Catering Manager for more information regarding rates and availability. Discounted overnight self-parking rates are available for group room blocks based on seasonality.

# Additional Information Continued

## Hotel Provisions

Embassy Suites Deerfield Beach Resort will provide white ivory linens, napkins and standard house centerpieces will all events. Upgraded specialty linens may be ordered upon request. Additional fees will apply. Within the package price, Chiavari chairs will be included for the reception.

## Inclement Weather and Noise Ordinance

If an outdoor event must be moved indoors due to inclement weather, the decision must be made 4 hours before the event in conjunction with the Catering Manager and or Food and Beverage Director. Due to Deerfield Beach noise ordinance all outdoor events must conclude by 10:00pm.

## Bartender and Chef Fees

One Bartender is assigned per 75 guests at a rate of \$150.00++ per Bartender for up to 4 hours. Each additional hour is \$25.00++ per Bartender. Each Action Station or Carving Station that requires a Chef in Attendance, there will be a fee of \$150.00++

## Gift Bags

If you wish to have gift bags delivered to your guests suites, there will be a \$5.00 per bag additional fee. All bags must be clearly marked with the guest name on the bag as it appears on the reservation. All bags must be arranged by date of arrival. The hotel we will not hand out gift bags at check in directly to your guests due to limited storage at the hotel. Arrangements to have gift bags delivered must be made 10 days prior to arrival.

# The Role of Your Catering Manager

Execute the contract.

Act as your primary hotel contact, available to answer all of your questions and communicate with other departments within the hotel.

Correspond with you and assist in making the best decisions regarding food, beverage and set-up.

Oversee the set up of all the equipment the hotel provides.

Help you with guest room arrangements and hotel details.

Provide you an outline of your financial commitments and pre-payment schedule.

Communicate all set up requirements of the ceremony and reception spaces, food preparation and other hotel operations to the appropriate departments for execution.