

YOUR DREAM WEDDING BEGINS HERE.



WEDDINGS @ EMBASSY SUITES!

Congratulations on your engagement!

We are so excited to be working with you and your family to make this an unforgettable experience. If there is something that you would like and you don't see it, just ask one of our event professionals.

We are able to handle a myriad of events during the nuptial process, to include but not limited to; engagement parties, bridal showers, dress fitting, pre-wedding spa, and bachelor parties, bridesmaid luncheon, rehearsal dinners and much more.

Here at Embassy Suites By Hilton Milwaukee-Brookfield, we work with you to stay within your budget & can even help to customize your own wedding package!

You will also have an on-site Wedding Specialist who will be with you every step of the way, from the day we meet, until the night of the wedding ~

To make sure everything is smooth-sailing!

We want your special day to be one that is stress-free, fun, and one you'll never forget!



THE PACKAGES

EVERY WEDDING AT EMBASSY SUITES INCLUDES THE FOLLOWING:

Set-up and take down by Embassy Suites Staff

White or Black Table Linens

White or Black Napkins

Table Runners in the Color of Your Choice

Mirrors, Votives & Centerpiece Options Available

Decorated Cake, Gift & Head Table

Decorated Cocktail Hour

Complimentary Uplighting in the Ballroom

Complimentary Dance Floor

Complimentary Cake Cutting

Your Own Portable Bar for Cocktail Hour & In the Ballroom

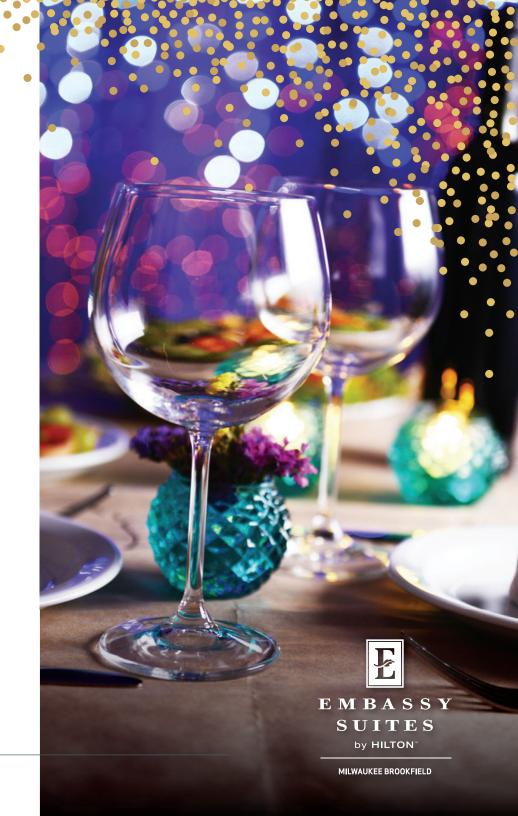
Complimentary Bride & Groom Suite the Night of the Wedding

Discounted Room Block for Overnight Guests:

Complimentary Full Made to Order Breakfast for Registered Guests

Complimentary Evening Reception for Registered Guests

Ample Free Self-Parking



THE DIAMOND PACKAGE

\$95.00 (PER PERSON)

(Chair Covers & Ties Included)

COCKTAIL HOUR:

DIPS - Choice of 4
Spinach & Artichoke Dip
Taco Dip
Cheese Dip
Reuben Dip
BLT Dip
Crab Dip
Black Bean Dip
Olive Tapenade

DISPLAYS - Choice of 3

Sliced Fruit & Berries Garden Vegetables Cheese & Sausage Smoked Salmon

BUTLER PASSED - Choice of 4

Pesto Bruschetta Caprese Skewers Beef Crostini with Horseradish Cream Salmon & Cucumber Rounds Italian Stuffed Mushrooms Mini Beef Wellinatons Bacon Wrapped Water Chestnuts Brie & Raspberry in Phyllo Dough Coconut Shrimp Prosciutto Wrapped Asparagus Spears Shrimp Cocktail Fruit Kabobs Pork Pot Stickers Mini Crab Cakes Bacon Wrapped Scallops Ham & Vegetable Pinwheels Chicken Quesadilla Roll Mini Reubens Silver Dollar Sandwiches

BAR

One Hour Hosted Bar (Rail Brands)

Domestic Beer – Seven Hours

– Choice of Two

Wine Service during Dinner

– Choice of Two House Brands

Unlimited Coca-Cola Products

– Seven Hours



THE DIAMOND PACKAGE continued

PLATED DINNER

Choice of 2

Includes Plated Dinner Salad, Dinner Rolls & Butter, Choice of Starch & Vegetable

BEEF

Ribeye

Filet Mignon

New York Strip Steak

CHICKEN

Chicken Wellington

Chicken Cordon Bleu

Chicken Marsala

Chicken Piccata

Bacon Wrapped Chicken Florentine

Bruschetta Airline Chicken Breast

PORK

Pretzel Pork Cutlets

Pork Chop with Spiced Apple Chutney

Stuffed Pork Loin

FISH

Roasted Salmon

Pecan Breaded Walleye

Parmesan & Parsley Baked Tilapia

Lime & Ginger Glazed Mahi Mahi

BUFFET DINNER

Includes Plated Dinner Salad, Dinner Rolls & Butter & Choice of Two Starches & Two Vegetables

CARVING - Choice of 1

Prime Rib

Beef Tenderloin

ENTRÉES - Choice of 2

Chicken Marsala

Pretzel Pork Cutlets with Honey Mustard Sauce

Stuffed Shells with Bolognaise

Sliced Strip Loin with Roasted Peppers & Onions



THE EMERALD PACKAGE

\$85.00 (PER PERSON)

(Chair Covers & Ties Included)

COCKTAIL HOUR:

DIPS - Choice of 3 Spinach & Artichoke Dip Taco Dip Cheese Dip Reuben Dip BLT Dip Crab Dip Black Bean Dip

DISPLAYS - Choice of 3

Sliced Fruit & Berries Garden Vegetables Cheese & Sausage Smoked Salmon

Olive Tapenade

BUTLER PASSED - Choice of 3

Pesto Bruschetta Caprese Skewers Beef Crostini with Horseradish Cream Salmon & Cucumber Rounds Italian Stuffed Mushrooms Mini Beef Wellingtons Bacon Wrapped Water Chestnuts Brie & Raspberry in Phyllo Dough Coconut Shrimp Prosciutto Wrapped Asparagus Spears Shrimp Cocktail Fruit Kabobs Pork Pot Stickers Mini Crab Cakes Bacon Wrapped Scallops Ham & Vegetable Pinwheels Chicken Quesadilla Roll Mini Reubens Silver Dollar Sandwiches

BAR

Domestic Beer – Seven Hours
– Choice of Two
Wine Service during Dinner
– Choice of Two House Brands
Unlimited Coca-Cola Products
– Seven Hours



THE EMERALD PACKAGE continued

PLATED DINNER

Choice of 2 Includes Plated Dinner Salad, Dinner Rolls & Butter, Choice of Starch & Vegetable

BEEF

Filet Mignon New York Strip Steak

CHICKEN

Chicken Marsala
Chicken Parmesan
Chicken Piccata
Bacon Wrapped Chicken Florentine
Bruschetta Airline Chicken Breast

PORK

Stuffed Pork Loin
Pork Schnitzel with Lemon Cream
Pork Chop with Spiced Apple Chutney

FISH

Pecan Breaded Walleye Parmesan & Parsley Baked Tilapia Lime & Ginger Glazed Mahi Mahi

BUFFET DINNER

Includes Plated Dinner Salad, Dinner Rolls & Butter & Choice of Two Starches & Two Vegetables

CARVING - Choice of 1 Pork Loin Top Sirloin

ENTRÉES - Choice of 2

Chicken Parmesan Sliced Herb Roasted Top Sirloin Baked Cod with Lobster Cream Sauce Pork Tenderloin with Pineapple Salsa Lasagna with Italian Sausage



THE RUBY PACKAGE

\$75.00 (PER PERSON)

COCKTAIL HOUR:

DIPS - Choice of 2 Spinach & Artichoke Dip Taco Dip Cheese Dip Reuben Dip BLT Dip Crab Dip Black Bean Dip

DISPLAYS - Choice of 2

Sliced Fruit & Berries Garden Vegetables Cheese & Sausage Smoked Salmon

Olive Tapenade

BUTLER PASSED - Choice of 2

Pesto Bruschetta
Caprese Skewers
Beef Crostini with Horseradish Cream
Salmon & Cucumber Rounds
Italian Stuffed Mushrooms
Bacon Wrapped Water Chestnuts
Coconut Shrimp
Prosciutto Wrapped Asparagus Spears
Shrimp Cocktail
Fruit Kabobs
Pork Pot Stickers
Ham & Vegetable Pinwheels
Chicken Quesadilla Roll

BAR:

Domestic Beer – Seven Hours
– Choice of Two
Wine Service during Dinner
– Choice of Two House Brands
Unlimited Coca-Cola Products
– Seven Hours



THE RUBY PACKAGE continued

PLATED DINNER

Choice of 2

Includes Plated Dinner Salad, Dinner Rolls & Butter, Choice of Starch & Vegetable

BEEF

New York Strip Steak Sliced Top Sirloin with Gravy

CHICKEN

Chicken Parmesan Chicken Piccata Herb Breaded Chicken Breast Bruschetta Airline Chicken Breast

PORK

Pork Schnitzel with Lemon Cream
Herb Rubbed Thick Pork Chop with Natural Sauce

FISH

Parmesan & Parsley Baked Tilapia Lime & Ginger Glazed Mahi Mahi

BUFFET DINNER

Includes Plated Dinner Salad, Dinner Rolls & Butter & Choice of Two Starches & Two Vegetables

CARVING - Choice of 1 Mustard Crusted Pork Loin Roast Turkey Breast

ENTRÉES - Choice of 2 Bruschetta Chicken Breast Beef Stroganoff with Egg Noodles Roast Pork Loin with Bourbon Sauce Cajun Tilapia Vegetable Lasagna



THE SAPPHIRE PACKAGE

\$65.00 (PER PERSON)

COCKTAIL HOUR:

DIPS - Choice of 2 Spinach & Artichoke Dip Taco Dip Cheese Dip Reuben Dip

DISPLAYS - Choice of 2

Sliced Fruit & Berries Garden Vegetables Cheese & Sausage

BAR:

Domestic Beer – Seven Hours Choice of Two Wine Service during Dinner House Brands – Choice of Two Unlimited Coca-Cola Products Seven Hours

PLATED DINNER - Choice of 2

Includes Plated Dinner Salad, Dinner Rolls & Butter, Choice of Starch & Vegetable

BEEF

Sliced Top Sirloin with Gravy Sliced Beef Brisket

CHICKEN

Herb Rubbed Chicken Breast Lemon Chicken Bruschetta Chicken

PORK

Pork Tenderloin Medallions Herb Rubbed Pork Chop

FISH

Parmesan & Parsley Baked Tilapia Baked Cod with Lemon Cream Sauce

BUFFET DINNER

Includes Plated Dinner Salad, Dinner Rolls & Butter & Choice of Two Starches & Two Vegetables

CARVING - Choice of 1 Brown Sugar Glazed Ham Roast Turkey Breast

ENTRÉES - Choice of 2

Baked Ziti Bruschetta Chicken Breast Roast Pork Loin with Sage Gravy Beef Tips & Gravy



SALADS

Choice of One with Package

House Salad with Carrots,
Cherry Tomatoes & Cucumber
Mixed Field Greens with Cherry Tomatoes,
Cucumber & Red Onion
Caesar Salad with Shredded Parmesan Cheese

STARCHES

Choice of Two with Package

Garlic Mashed Potatoes
Cheddar Mashed Potatoes
Wild Rice Pilaf
Au Gratin Potatoes
Parmesan & Garlic Orzo
Confetti Couscous
Oven Roasted Baby Red Potatoes

VEGETABLES

Choice of Two with Package

Brown Sugar Honey Glazed Carrots Seasonal Vegetable Medley Roasted Zucchini & Squash Medley Steamed Broccoli Green Bean Almondine Green Beans with Bacon Grilled Asparagus

LATE NIGHT SNACKS

Choice of One with Package

ASSORTED PIZZAS

Chef's Selection of a Variety of 12" Pizzas, Served with Garlic Bread Sticks & Marinara Sauce

NACHO FIESTA

Hearty Salsa, Pico de Gallo, Salsa Verde, Nacho Cheese Sauce, Guacamole, Sour Cream, seasoned ground beef & Warm Tortilla Chips

BUILD YOUR OWN SLIDERS

Mini Hamburgers & Shredded BBQ Pork Accompanied By Silver Dollar Rolls, Sliced Cheese, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard & Kettle Chips

STATE FAIR STYLE

Cream Puffs, Mini Corn Dogs with Honey Mustard, Fried Ravioli & Marinara, Popcorn, Licorice Ropes, Fried Cheese Curds & Jumbo Pretzels



COMBO PLATES

| | DIAMOND | EMERALD | RUBY | SAPPHIRE • |
|--|-----------|--------------|----------|------------|
| Bruschetta Chicken & Jumbo Shrimp Scampi | + \$4.00 | + \$4.00 | + \$4.00 | + \$4.00 |
| Chicken Marsala & Salmon | + \$4.00 | + \$4.00 | + \$4.00 | + \$4.00 |
| Petite Filet & Chicken | + \$5.00 | + \$5.00 | | |
| Petite Filet & Bruschetta Chicken | + \$5.00 | + \$5.00 | | |
| Petite Filet & Crusted Tilapia | + \$6.00 | + \$6.00 | | |
| Petite Filet & Jumbo Shrimp Scampi | +\$10.00 | + \$10.00 | + \$5.00 | + \$5.00 |
| Petite Filet & Salmon | + \$10.00 | + \$10.00 | + \$5.00 | + \$5.00 |
| Petite Filet & Lobster Tail | | Market Price | | |

BAR

(A la Carte/Add-Ons)

BEER

Domestic Beer per Bottle / \$4

Microbrews per Bottle / \$5

Import Beer per Bottle / \$5

Domestic Quarter Barrel / \$150

Domestic Half Barrel / \$250

Imported/ Premium Half Barrel - Market Price

WINE

House Wine per Glass / \$7.50 House Wine per Bottle / \$30 Premium Wine/Per Bottle/Market Price

CHAMPAGNE

House Champagne per Bottle / \$25 House Champagne per Glass / \$3 Sparkling Grape Juice per Bottle / \$15 Premium Champagne - Per Bottle - Market Price



BANQUET & CATERING POLICIES

FOOD AND BEVERAGE SERVICE Embassy Suites is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

ALCOHOLIC BEVERAGE SERVICE The Hotel will not serve any alcoholic beverages to any minor under the age of 21, nor will they be allowed to consume alcoholic beverages on hotel property. Proof of age must be provided upon request. The bartenders and management staff will not knowingly over serve any guest and reserves the right of refusal if it is believed that the guest's or any other patron's safety is a concern.

SERVICE CHARGES AND TAXES All catering and banquet charges are subject to a 21% service charge and state and local sales tax of 5.1%. Service charge and tax do not go towards any food and beverage minimum offered.

ENTRÉE SELECTION The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES A guaranteed attendance figure is required for all meal functions three business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number.

MENU PRICING The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor cost, etc.

BILLING An acceptable form of payment must be agreed upon during the initial booking arrangements. Completed credit card authorization form must be returned with signed contract to be kept on file at all times.

SECURITY The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact.

DECORATIONS No Confetti or glitter is allowed. Any other decorations, such as ice carvings are up to the client. We would be happy to supply you with a recommendation list. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance.

