

CELEBRATIONS

Some celebrations are best left for after the sun goes down.

There is something about the excitement and anticipation of an evening affair.

When the lights are dimmed and the music set just so, **the energy becomes palpable...**

it's Showtime!

Our Culinary Team sources only the **freshest ingredients** to make each dish come to life.

We will always support our local economy; **closer to home is just better.**

If the product can be purchased locally we do so! Sustainability is of paramount importance along with confidence in our culinary team.

If you or any of your guests have any dietary restrictions, allergies or other concerns, please let us know and we will absolutely make any and all adjustments

to ensure your guests' satisfaction.

The
DIAMOND CLUB
AT EMBASSY SUITES
RESTAURANT | BAR | EVENTS

Please alert us to any special dietary needs or restrictions and will be happy to make the necessary accommodations.

Each of the following packages are designed for a maximum duration of 2 hours.

Each requires a minimum guarantee of 20 guests. A \$100 labor and preparation fee is charged for groups less than 20 guests.

All packages include freshly brewed regular and decaffeinated coffee, assorted hot teas, juices and soft drinks.

There is a 7% tax and a 20% gratuity added to all packages.

By Night...

Hors D'Oeuvres

Can be butler passed by our service team or set up on a stationary display.
Items are constructed with 50 pieces each and priced per order.

CHILLED

Tomato Bruschetta – Fresh Mozzarella & Basil	\$145
Tuna Wonton Nachos – Watermelon Pico de Gallo & Avocado Cream	\$180
Chicken Salad Sliders – Baby Brioche & Mixed Greens	\$120
Antipasto Vegetable Skewers – Balsamic Reduction	\$135
Jumbo Shrimp Cocktail – Fresh Citrus & Tomato Horseradish Sauce	\$225
Zucchini Bread Crostinis – Cucumber & Cream Cheese	\$125
Steak & Egg Canapés – Marble Rye & Red Pepper Aioli	\$160
Bloody Mary Gazpacho Shooters – Cucumber Crab Garnish	\$125
Poached Pear Tarts – Candied Pecans & Goat Cheese	\$115

HOT

Beef Franks in Puff Pastry – Whole Grain Honey Mustard	\$125
Bacon Wrapped Scallops – Orange Marmalade	\$160
Tempura Shrimp Pops – Teriyaki Glaze & Sesame Scallions	\$165
Petite Crab Cakes – Cajun Remoulade	\$185
Southwest Chicken Egg Rolls – Chipotle Ranch	\$120
Duck Confit Quesadillas – Boursin & Blackberry	\$145
Lobster Grilled Cheese – Sourdough & Asiago	\$160
Beef Tenderloin Sliders – Brie & Fig Jam	\$155
Mushroom Croquettes – Saffron Aioli	\$120

Reception Stations

Enjoy an opulent display of your favorite foods created by our Culinary Team. Each item is designed to serve 30 guests and is priced per order.

VEGETABLE CRUDITÉS \$100

Celery, Carrot, Tomato, Cucumber, Bell Peppers, Asparagus, Zucchini, Squash, Broccoli, Cauliflower, Ranch Dressing

HUMMUS & PITA \$145

House Ground Chick Pea Hummus, Toasted Pita Points, Diced Grilled Vegetables, Balsamic Reduction

ARTISAN CHEESE DISPLAY \$200

Imported & Domestic Mild, Semi-Soft, Herb Infused Cheeses, Dried Fruits, Nuts and Crackers

SMOKED SALMON BOARD \$200

Fresh Citrus, Red Onion, Cucumber, Capers, Hard Cooked Egg, Whipped Dill Cream Cheese, Bagel Crisps

ANTIPASTO DISPLAY \$225

Assortment of Cured & Sliced Italian Meats, Assorted Vegetables and Italian Breads

STEAM BOAT \$225

Steamed Clams & Mussels, Crab Fondue, with Old Bay Seasoned Crostinis, Drawn Butter, Cocktail Sauce,

MIZZA-PINI \$150

Chefs Selection of Three Signature Mini Pizza Bite Appetizers



Evening Buffets

All packages are priced per person.
Each package includes coffee, decaf, tea, and soft drinks.

ROMA \$44

Heirloom Tomato & Mozzarella Salad
over Mixed Baby Greens
Basil Croutons & Italian Dressing

Marinated Artichokes & Roasted Red Pepper Salad

Warm Herb Focaccia Bread
Soft Butter

Chicken Marsala
Mushrooms & Oregano

Veal Parmesan
Roasted Tomato Sauce, Parmesan & Mozzarella

Fried Eggplant A la Vodka
Ground Sausage, Peppers, Onions & Ricotta

Cheese Ravioli
Truffle Butter & Fresh Parsley

Assorted Cannolis & Tiramisu

PIZZA & PASTA \$27

Garden Salad
Ranch & Balsamic Dressings

Penne Pasta
Marinara Sauce

Cheese Tortellini
Alfredo Cream

Cheese Pizza

Pepperoni & Sausage Pizza

Vegetable Pizza

Chocolate Cake

BACKYARD \$46

Macaroni Salad with Baby Shrimp
& Spanish Olives

Cornbread Muffins
Jalapeno Honey Butter

Fried Chicken
Sweet Onion Bar-B-Que Sauce

Grilled Strip Steaks
Mushroom Ragout

Pan Roasted Trout
Lemon Garlic Chimichurri

Baked Potato Bar
Broccoli, Bacon, Cheddar & Sour Cream

Country Style Baked Beans

Bourbon Pecan Bars

Apple Pie
Whipped Cream

CONGRESS STREET \$52

Brioche Bread & Soft Salted Butter

Poached Pear & Goat Cheese Salad
over Mixed Baby Greens
Candied Pecans & Champagne Vinaigrette

Chilled Grilled Vegetable Display

Pan Seared Halibut
Blistered Cherry Tomatoes, Capers & Garlic Butter

Roasted Prime Rib
Grilled Onion & Cabernet Reduction

Grilled Duck Breast
Sweet Chili Plum Sauce

Butternut Squash Ravioli
Peppered Sage Butter

Boursin Creamed Yukon Gold Potato Mash

Blueberry Cobbler & White Chocolate Cheesecake

Chocolate Mousse Cups

MIX & MATCH \$34

Pick and Choose from the list below and get the best of everything!

Please feel free to pick from the following:

BREAD CHOICE - CHOOSE *One*

Dinner Rolls & Butter
Baby Brioche Bread & Butter
Cornbread Muffins & Jalapeno Honey Butter
Herb Focaccia Bread & Butter
Garlic Bread

SALAD CHOICE - CHOOSE *One*

Heirloom Tomato & Mozzarella Salad
Mixed Greens, Basil Croutons & Italian Dressing
Macaroni Salad - *Baby Shrimp & Spanish Olives*
Garden Salad - *Ranch & Balsamic*
Poached Pear & Goat Cheese Salad
Candied Pecans & Champagne Vinaigrette
Chilled Grilled Vegetable Display (+2)

ENTRÉE CHOICE - CHOOSE *Two* OR CHOOSE *Three* (+6)

Cheese Ravioli - *Truffle Butter & Fresh Parsley*
Butternut Squash Ravioli - *Peppered Sage Butter*
Vegetable Lasagna
Fried Eggplant A la Vodka - *Ground Sausage, Peppers, Onions & Ricotta;*
Chicken Marsala - *Mushrooms & Fresh Oregano*
Fried Chicken - *Sweet Onion Bar-B-Que Sauce*
Chicken Parmesan - *Fresh Mozzarella & House Marinara*
Baked Salmon - *Lemon Dill Cream Sauce*
Roasted Top Sirloin - *Rosemary Au Jus*
Pan Roasted Trout - *Lemon Garlic Chimichurri*
Roasted Pork Tenderloin - *Whole Grain Mustard Sauce*
Pan Seared Halibut - *Blistered Cherry Tomatoes, Capers & Garlic Butter*
Veal Parmesan - *Roasted Tomato Sauce, Parmesan & Mozzarella (+4)*
Grilled Strip Steaks - *Mushroom Ragout (+8)*
Roasted Prime Rib - *Grilled Onion & Cabernet Reduction (+10)*
Grilled Duck Breast - *Sweet Chili Plum Sauce (+6)*

SIDE VEGETABLE - CHOOSE *One*

Roasted Baby Carrots
Steamed Broccolini
Zucchini & Squash Ratatouille
Baked Beans
Braised Spinach
Garlic Green Bean

SIDE STARCH - CHOOSE *One*

Wild Rice Pilaf
Herb Risotto
Mashed Potato
Roasted Potato
Sweet Potato Fries
Cilantro Quinoa

DESSERT - CHOOSE *One*

Assorted Cannolis & Tiramisu
Bourbon Pecan Bars
Apple Pie - *Whipped Cream*
Chocolate Cake
Blueberry Cobbler & White Chocolate Cheesecake
Chocolate Mousse Cups



Plated Dinners

CHOOSE *Three* ENTREES

\$38

Includes: bread service, house garden salad with balsamic dressing, dessert, coffee, decaf, tea and soft drinks.

HERB ROASTED CHICKEN BREAST

Orange Thyme Jus, Orzo Pasta, Haricots Vert

WELLINGTON FARMS CHICKEN BREAST

Your choice of: Picatta, Marsala or
Parmesan, Pecan Encrusted, Saltimbocca

GRILLED RED SNAPPER

Saffron Butter, Roasted Fingerling Potatoes,
Grilled Zucchini

PEPPERED PORK TENDERLOIN

Cider Fruit Compote, Fennel Mashed Potato,
Baby Carrots

PAN SEARED TOFU

Sweet Chili Teriyaki,
Asian Vegetable Fried Rice

GARBANZO CAKES

Cucumber Cream, Grilled Vegetables

PAN SEARED HALIBUT (+2)

Butter Pecan Apple Sauce,
Steamed Rice, Broccolini

GRILLED FILET MIGNON (+7)

Wild Mushroom Demi Glace,
Onion Risotto, Roasted Asparagus

GRILLED CERTIFIED ANGUS NEW YORK STRIP (+\$8)

Herb & Garlic Chimichurri, Garlic Mashed,
Grilled Vegetables

PRIME RIB (+10)

House Horseradish Demi,
Rosemary Mashed Yukons, Baby Carrots

HERB ENCRUSTED

RACK OF LAMB (+12)

Cabernet Reduction, Sweet Potato Mash,
Haricot Vert

STRIP STEAK & SHRIMP SKEWER (+14)

Chimichurri, Roasted Fingerlings,
Heirloom Tomatoes

PETITE FILET MIGNON & CRAB CAKE (+16)

Béarnaise Sauce, Parsnip Puree,
Roasted Corn

UPGRADES \$3

Caesar Salad - *Shaved Asiago Cheese*
Nut & Berry Salad - *Champagne Vinaigrette*
Tomato & Mozzarella Caprese - *Balsamic Reduction*

ADDITIONAL COURSES \$7

Lobster Ravioli - *Shrimp & Fennel Cream*
Seared Scallop - *Arugula, Grits & Bacon with Cider Glaze*
Mozzarella & Fried Eggplant Caprese - *Balsamic Reduction & Tomato Jam*
Beef Tartare - *Caper, Onion, Chilled Poached Egg, Grilled Bread Peppercorn Mignonette*

ADDITIONAL SOUPS \$3

New England Clam Chowder - *Oyster Crackers*
Country Chili - *Corn Bread*
Hearty Vegetable & White Bean - *Prosciutto Crisps*
French Onion - *Asiago & Swiss Crouton*
Cheddar Bacon Broccoli Bisque
Lobster Bisque - *Crème Fraiche (+2)*



Plated Desserts

CHOICE OF *One*

CHOCOLATE CAKE

White Chocolate Drizzle

CARROT CAKE

Caramel Sauce

LEMON MERINGUE PIE

Blueberry Sauce

PUMPKIN PIE

Whipped Cream

COCONUT CREAM PIE

Chocolate Sauce

STRAWBERRY SHORTCAKE

Whipped Cream

CHOCOLATE FLOURLESS CAKE

Raspberry Sauce

FRESH FRUIT TART

Vanilla Pastry Cream

CHOCOLATE MOUSSE CUPS

Shaved Dark Chocolate & Cream

VIP *Package Experiences*

CHEF'S TABLE

Spend an evening with Executive Chef Matt Barton directly in our Breakfast Kitchen. An experience for up to 15 guests where one can watch Chef Matt expertly prepare each course and explain how and why each step is performed.

With Wine Pairing - Our F&B Director will carefully select a wine to go with each course. While dining, he will speak about each wine and why it was selected.

WINE & FOOD PAIRING PARTY

Mill around the room and taste select bites of carefully crafted bites that are paired with complimentary wines. In this informal setting, the idea is to experiment, eat, sip and explore what it is you like. Our staff will be close by to assist in each and every way.

*Tour of Italy
French Connection
Tapas Bar in España*

WINE/BEER/SPIRIT TASTINGS & TEACHINGS

Pick from any category or varietal. We will construct a custom tour of that alcohol's characteristics, history and flavor profiles.

*Scotch & Whisky
Cabernets from around the World
American Spirits
IPAs and You!
Bubbles*

HAPPY HOUR OR AFTER PARTY ON THE PATIO

Perhaps dinner downtown is on the schedule.
Enjoy our Saratoga Summer - Patio Style!

Enjoying appetizers and cocktails on our patio while listening to live music is a perfect start to a Saratoga Summer night. Or, after a wonderful dining experience, return to The Diamond Club and enjoy after dinner drinks and our fire pits

Specialty Chef Stations

Includes dessert

CHOICE OF *Two* ENTRÉES

\$32 per person*

PASTA STATION

Whole Grain Penne, Tortellini, Fettuccini, Steak, Chicken, Shrimp, Broccoli, Peppers & Onions, Sun Dried Tomatoes, Pesto Broth, Marinara, Alfredo, Assorted Cheeses, Herbs & Additional Toppings

ROAST TURKEY CARVING STATION

Cranberry Aioli, Sage Gravy, Chaffered Bread Dressing, Potato Rolls

MAC & CHEESE BAR

Elbow Macaroni, Aged Cheddar Cream, Diced Heirloom Tomatoes, Broccoli, Corn, Bacon, Lobster, Chicken, Blue Cheese, Smoked Cheddar, Cracker Cheddar Crumble

EGGS FOR DINNER

Poached Eggs, Biscuits & Hollandaise cooked to order served over choice of Crab Cakes, Duck Confit or Beef Barbacoa

ROAST BEEF TENDERLOIN CARVING STATION (+14)

Horseradish Cream, Rosemary Demi Glace, Grilled Portabella Mushrooms & Onions, Baby Brioche Rolls

**Or choose one (+4)*

Includes Bread Service and Salad Bar:

Mixed Baby Greens or Fresh Chopped Romaine, Sliced Cucumbers, Shredded Carrots, Grape Tomatoes, Crutons, Sliced Red Onion, Balsamic Vinaigrette, Ranch and Caesar Dressing

Team Building

Throw on an apron, show them what you got!

CHIP & DIP COMPETITION \$35

Guests Create Signature Dips, Salsas and Spreads using a wide variety of ingredients provided by our culinary team.

Hotel Management will choose a favorite and the winning creation will be displayed in our restaurant during the next service.

Hands on Chef instruction and at home cooking advice to be provided.

THE OMELET KING \$45

Guests Create Signature Omelets and Breakfast Specials using a wide variety of ingredients provided by our culinary team.

Hotel Management will choose a favorite and the winning creation will be displayed in our restaurant during the next service.

Hands on Chef instruction and at home cooking advice to be provided.

HOLIDAY COOKIE DECORATING \$35

Guests Create Signature Cookies and Sweet Snacks using a wide variety of ingredients provided by our culinary team.

Take home or back to your room all you can carry and share your holiday flavors.

Hands on Chef instruction and at home cooking advice to be provided.

(offered Oct - Jan)

PIZZA PARTY \$45

Guests Create Signature Flatbread Pizzas using a wide variety of ingredients provided by our culinary team.

Hotel Management will choose a favorite and the winning creation will be displayed in our restaurant during the next service.

Hands on Chef instruction and at home cooking advice to be provided

Base Reception

SPIRITS

The brands change with availability but the pricing stays constant. Our well selection of vodka, gin, rum, scotch, tequila, rye whiskey, bourbon whiskey and select cordials are chosen with value in mind.

BEER

Please choose either *two* bottled selections or one bottled and *one* draft selection from the following:

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona or Stella Artois

Draft - Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA or Shipyard Seasonal

Choose 2 additional bottled beer selections (+\$1.50/pp) or add two additional Craft Beer Selections (+\$3/pp).

Please ask for our seasonal craft beer selections.

WINE

Please choose from *two* of the following varietals: Pinot Grigio, Sauvignon Blanc, White Zinfandel, Chardonnay, Prosecco, Cabernet Sauvignon, Merlot, Pinot Noir, Malbec.

Choose two additional varietals (+\$2/pp).

All sodas, juices, mixers and other non-alcoholic drinks are included.

\$7/pp ++ first hour of service;

\$2/pp ++ each additional 30 minutes;

\$4/pp ++ each additional hour



Standard Reception

SPIRITS

(In addition to our base spirits)

The names and brands that you know and trust.

Absolut Vodka, Bombay Gin, Casa Noble Blanco Tequila, Jim Beam Bourbon Whiskey, Jack Daniels Tennessee Whiskey, Redemption Rye Whiskey, Captain Morgan Spiced Rum, Bacardi Silver Rum, Dewar's Blended Scotch, Baileys Irish Cream, Kahlua, Amaretto.

Add two flavored vodkas (+\$1/pp)

Add Tito's, Grey Goose or Ketel One (+\$2/pp each)

BEER

*Please choose either **three** bottled selections or **two** bottled and **one** draft selection from the following:*

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Sam Adams Lager, Corona, Corona Premium, Heineken or Stella Artois

Draft- Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA, Shipyard Seasonal, Bell's Seasonal or Samuel Adams Seasonal

Choose 2 additional bottled beer selections (+\$1.50/pp)

or add two additional Craft Beer Selections (+\$3/pp).

Please ask for our seasonal craft beer selections.

WINE

*Please choose from **four** of the following varietals:*

Pinot Grigio, Sauvignon Blanc, White Zinfandel, Chardonnay, Prosecco, Rose, Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Zinfandel and Garnacha.

Choose two additional varietals (+\$2/pp).

\$10++ first hour of service; \$3++ each additional 30 minutes;

\$5++ each additional hour

Premium Reception

(In addition to our "standard" spirits and not including our "base" spirits)

VODKA

Absolute, Tito's, Ketel One, Stolli Oranj, Absolut Citron
(additional flavors available upon request at no charge)

GIN

Bombay, Nolet's, Tanqueray

TEQUILA

Casa Noble Blanco, Don Julio Silver, Casamigos Reposado, Casa Noble Anejo

BOURBON/WHISKEY

Jim Beam, Jack Daniels, Redemption Rye, Maker's Mark,
George Dickel Rye & Bourbon, Crown Royal

SCOTCH

Johnnie Walker Black & Red, Dewar's White Label

RUM

Bacardi Silver, Captain Morgan Spiced, Myers's Dark Rum

CORDIALS

Bailey's Irish Cream, Kahlua, Amaretto, Southern Comfort, Tawny Port

WINE

Personal Consultation with our wine director to choose the best pairings for your event.

*This will include **three** red wines and **three** white wines. As always we can create a larger selection for additional cost that will be determined by our wine director.*

BEER

*Choose **four** as listed*

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Sam Adams, Lager, Corona, Corona Premier, Heineken or Stella Artois

Draft- Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA, Shipyard Seasonal, Bell's Seasonal or Samuel Adams Seasonal

Choose 2 additional bottled beer selections, including Craft Beer (+\$1.50/pp). Please ask for our seasonal craft beer selections. \$15++ first hour of service; \$3++ each additional 30 minutes; \$5++ each additional hour



The Diamond Club Reception

(In addition to premium spirits and not including our "standard" spirits)

VODKA

Belvedere, Grey Goose

GIN

Bombay Sapphire, Tanqueray No. 10

TEQUILA

Patron Silver, Don Julio Reposado,
Casamigos Anejo

BOURBON/ WHISKEY

Woodford Reserve, Basil Hayden's Bourbon,
Knob Creek Rye

SCOTCH

Glenmorangie 10yr Single Malt

RUM

Don Pancho 8yr

CORDIALS

Disaronno, Romana Sambuca

WINE

Personal Consultation with our wine director to choose the best pairings for your event. This will include three red wines and three white wines and prosecco. As always we can create a larger selection for additional cost that will be determined by our wine director.

BEER

Please choose either *four* bottled selections or *three* bottled and one draft selection from the following:

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Sam Adams Lager, Corona, Corona Premium, Heineken or Stella Artois

Draft- Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA, Shipyard Seasonal, Bell's Seasonal or Samuel Adams Seasonal

Choose 2 additional bottled beer selections, including Craft Beer (+\$1.50/pp).

Please ask for our seasonal craft beer selections.

\$18++ first hour of service; \$6++ each additional 30 minutes; \$10++ each additional hour

