



Embassy Suites Tempe

Wedding Guide



EMBASSY SUITES®

Phoenix - Tempe
4400 S Rural Rd, Tempe, AZ 85282
480-897-7444

Embassy Suites Tempe...

All great events survive the test of time, creating a story for years to come. And, we will make your event here memorable.

We recognize how important this day is to you and have taken steps to ensure your wedding day is one that will be remembered with a smile. Attention to detail is crucial in every aspect of the Hotel experience; from reservations, to check-in, to housekeeping and finishing with banquet service and accounting. We pride ourselves in being the best in the industry and we look forward to proving that to every new guest that enters as a potential client but leaves as a friend.

Our Culinary team has carefully designed the following menus to enhance your experience, whether it is a gala dinner or simply a Luncheon





The Ceremony Package

Bride's Changing Room

Outdoor and/or Indoor Ceremony Sites

Ceremony Arch in a Patio Setting

White Garden Chairs

Sound System and Wireless Microphone

Unity Candle Table

Gift Table

Guest Book Table

Water Station

Catering Manager On-Site Contact

\$1,200.00

The Reception: Ruby Plated Wedding Package

Custom-Designed Wedding Cake

Cutting and Service of your Wedding Cake

Champagne Toast for all Guest

Assortment of Colored Linens

Hurricane, Votive Candles and Mirror Centerpieces

Display Hors D'oeuvres

Imported & Domestic Cheese Display with Dried Fruits, Water Crackers & Baguette Slices

Humus Trio, Traditional, Roasted Red Pepper and Black Bean with Lavosh Crackers and Flat Breads

Dinner

Salad

Spring Mix Garden Salad with Balsamic Vinaigrette

Entrées (Choice of One)

Roasted Chicken Breast with a Chimichurri Sauce, Seasoned Red Roasted Potatoes and

Grilled Seasonal Vegetables

Or

Roasted Pork Loin Served with an Apple Dijon glaze

Oven Roasted Potatoes and Grilled Seasonal Vegetables

Fresh Baked Rolls with Sweet Cream Butter

Coffee Service

\$49 per person

All items are subject to 22% service charge and applicable sales tax

The Reception: Sapphire Plated Wedding Package

Custom-Designed Wedding Cake

Cutting and Service of your Wedding Cake

Champagne Toast for all Guest

Assortment of Colored Linens

Hurricane, Votive Candles and Mirror Centerpieces

Display Hors D'oeuvres

Deluxe Display of Seasonal Fresh Fruit and Berries, Roasted Vegetable Crudités with Dip

Butler Passed Hors D'oeuvres (Choice of 1)

Southwestern Vegetable Empanada

Cilantro Lime Chicken Skewer

Caprese Bruschetta

Dinner

Salad

Iceberg Lettuce Wedge with Vine Tomatoes, Blue Cheese, and Bacon Crumbles

Entrées (Choice of One)

Fontana and Thyme Stuffed Airline Chicken Breast with Garlic Mashed Potatoes

Fresh Grilled Asparagus with Baby Carrots

Or

Petite Tender Medallions of Beef Severed with Forest Mushroom Sauce

Green Chili Gratin and Roasted Seasonal Vegetables

Fresh Baked Rolls with Sweet Cream Butter

Coffee Service

\$59 per person

All items are subject to 22% service charge and applicable sales tax

The Reception: Emerald Plated Wedding Package

Custom-Designed Wedding Cake

Cutting and Service of your Wedding Cake

Champagne Toast for All Guests

Assortment of Colored Linens

Hurricane, Votive Candles and Mirror Centerpieces

Display Hors D'oeuvres

Humus Trio, Traditional, Roasted Red Pepper, Black Beans, Fresh Baby Vegetables and Flat Breads

Butler Passed Hors D'oeuvres (Choice of 2)

Beef Empanada

Chile Lime Chicken Skewer

Vegetable Spring Roll

Shrimp Spring Roll

Spanakopita

Dinner

Salad

Field Greens with Shaved Fennel, Mandarin Orange finished with Champagne Vinaigrette

Entrées (Choice of One)

Seared Salmon Topped with Thyme & Lemon Butter, Served with Herb & Shallot Rice Pilaf

Seasonal Roasted Baby Vegetables

Or

Ranch Grilled Rib Eye topped with Maitre d' Butter

Cheddar Cheese Mashed Potatoes and

Grilled Seasonal Vegetables

Fresh Baked Rolls with Sweet Cream Butter

Coffee Service

\$69 per person

All items are subject to 22% service charge and applicable sales tax

The Reception: Diamond Plated Wedding Package

Custom-Designed Wedding Cake

Cutting and Service of your Wedding Cake

Champagne Toast for All Guests

Assortment of Colored Linens

Hurricane, Votive Candles and Mirror Centerpieces

One-Hour Hosted Wine and Beer Bar

Includes Imported & Domestic Beer & Selection of Premium Wine

Butler Passed Hors D'oeuvres (Choice of 3)

Szechuan Beef Satay

Vegetable Spring Rolls

Tandoori Chicken Skewer

Shrimp Spring Roll

Mushroom Profiterole

Ahi Tuna with Ponzu Sauce in a Wonton Cup

Dinner

Salad

Fresh Mozzarella and Vine Tomatoes, on Field Greens finished with Basil Pesto

Duet Entrees (Choice of One)

Petite Tender Medallions of Beef with Merlot Demi-Glazed and Garlic Herb Shrimp Skewer

White Cheddar Chive Duchess Potatoes and Grilled Seasonal Vegetables

Or

Petite Rib Eye with Maitre d' Butter and Salmon with Orange Buerre Blanc

Roasted Garlic Mashed Potatoes and Seasonal Roasted Baby Vegetables

Fresh Baked Rolls with Sweet Cream Butter

Coffee Service

\$79 per person

All items are subject to 22% service charge and applicable sales tax

Bar Selections

Beverages on Consumption

Liquor Hosted Cash Bar *

House \$6.50

Deluxe \$8.50

Wine by the Stem Hosted Cash Bar *

House Wine \$6.50

Deluxe Wine \$8.50

Beers Hosted Cash Bar *

Domestic \$6.00

Craft/Import \$70.0

Other Hosted Cash Bar *

Soft Drinks \$3.00

Bottle Water \$3.50

House Champagne \$28.00

Domestic Keg of Beer \$350.00

**Craft Kegs available - Ask for Pricing*

House Beverage Package

Includes House Cocktails, Bottled Beer and House Wine by the Stem

One Hour \$18.00 per person, Two Hours \$26.00 per person

Three Hours \$32.00 per person, Four Hours \$40.00 per person

Deluxe Beverage Package

Includes Deluxe Cocktails, Bottled Beer and House Wine by the Stem

One Hour \$20.00 per person, Two Hours \$32.00 per person

Three Hours \$42.00 per person, Four Hours \$50.00 per person

Imported/Craft: Four Peaks Craft beer, Sam Adams Craft Beer, Corona, Heineken, Stella Artois

Domestic: Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

House Wine: Sycamore Lane Chardonnay, Merlot and Cabernet

Deluxe Wine: Douglass Hill Chardonnay, merlot, Pinot Grigio, Cabernet, Santa Rita Pinot Noir

Deluxe: Titos hand Crafted Vodka, Beefeater Gin, Bacardi Light Rum, 1800 Silver Tequila, Dewar's

White Label Scotch, and Jack Daniels Bourbon

\$75.00++ per Bartender (1 Bartender per 75 Guests Recommended)

\$75.00++ per Cashier for Cash Bars, Cash Bar Pricing includes Tax

******We Also Offer Cash Bars******

All items are subject to 22% service charge and applicable sales tax



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