



*Wedding Packages*

*Embassy Suites  
By Hilton  
Los Angeles | Glendale*

## REHEARSAL DINNER PACKAGES

### INCLUDES:

Complimentary Private Room  
Complimentary Champagne Toast  
In-House Specialty Catering  
Complimentary Tables, Chairs, Linens, Dance Floor, and Stage  
\*Floor Length Linen and Chair Covers at Additional Cost

*Rehearsal Dinner Packages to Include:  
Seasonal Vegetables, Artisanal Bread Rolls, Butter,  
Iced Tea or Lemonade, and Water*

### PLATED REHEARSAL DINNER

*Choice of (1) Salad, Choice of up to (3) Entrées, Choice of (1) Side,  
Choice of (1) Dessert, and (1) Champagne Toast*

#### SALAD COURSE:

*Choice of (1)*

#### ARCADIAN GREEN SALAD

*Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette*

#### PETITE CAESAR SALAD

*Romaine Hearts, Scallions, Garlic Croutons, Creamy Caesar Dressing*

#### CRANBERRY AND KALE SALAD

*Candied Walnuts, Feta Crumbles, Dried Cranberries, Citrus-Orange Vinaigrette, Balsamic Glaze*

#### CALIFORNIA SEASONAL BERRY SALAD

*Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese,  
and Champagne Vinaigrette*

#### WILD ARUGULA AND MANCHEGO SALAD

*Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette*

#### ALMOND AND SPINACH SALAD

*Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette*

#### MAIN COURSE:

*Choice of Up to (3)*

#### MEAT, POULTRY, AND SEAFOOD OPTIONS:

**PRIME GRILLED NEW YORK SIRLOIN STEAK | \$46**

*Truffle Butter Sauce*

**BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN | \$46**

*Bordelaise Sauce*

**BLACKENED TRI-TIP STEAK | \$39**

*Mint-Parsley Chimichurri*

**PAN ROASTED CHICKEN BREAST | \$36**

*Garlic Au Jus*

**ROASTED CHICKEN STROGANOFF | \$33**

*Sautéed Mushrooms, Demi-glace, Sour Cream*

**PAN SEARED SALMON | \$36**

*Lemon Burr Blanc*

**HERB-CRUSTED MAHI-MAHI | \$37**

*Tomato-Caper Wine Sauce*

~ 2 ~

**VEGETARIAN OPTIONS:**

**ROASTED BUTTERNUT SQUASH AND QUINOA | \$29**

*Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips*

**MUSHROOM AND CHEESE RAVIOLIS | \$31**

*Walnut Parmesan Sauce*

**CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | \$31**

*Roasted Potatoes Hash, Mixed Greens*

**PROVENÇAL RATATOUILLE AND GOAT CHEESE | \$29**

*Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs*

**SIDES:**

*Choice of (1)*

**ROASTED POTATOES**

**GARLIC MASHED POTATOES**

**POTATO GRATIN**

**JASMINE RICE PILAF**

**CREAMY PARMESAN POLENTA**

**ISRAELI COUSCOUS**

**DESSERT COURSE:**

*Choice of (1)*

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**TIRAMISU**

**DULCE DE LECHE**

**WILD RASPBERRY SORBET**

***Bottomless Champagne-Additional \$10 per Person***

***Full Cash Bar-Additional \$100 Flat Fee***

~ 3 ~

Embassy Suites by Hilton Los Angeles-Glendale

800 N Central Ave., Glendale, CA 91203

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

<https://www.weddingwire.com/biz/embassy-suites-by-hilton-los-angeles-glendale-glendale/586b046707ab369b.html>



## REHEARSAL DINNER PACKAGES

### INCLUDES:

Complimentary Private Room  
Complimentary Champagne Toast  
In-House Specialty Catering  
Complimentary Tables, Chairs, Linens, Dance Floor, and Stage  
\*Floor Length Linen and Chair Covers at Additional Cost

*Rehearsal Dinner Packages to Include:  
Seasonal Vegetables, Artisanal Bread Rolls, Butter,  
Iced Tea or Lemonade, and Water*

### BUFFET REHEARSAL DINNER

*Choice of (2) Salads, Choice of (3) Entrées, Choice of (2) Sides,  
Choice of (1) Dessert, and (1) Champagne Toast*

#### SALAD COURSE:

*Choice of (2)*

#### ARCADIAN GREEN SALAD

*Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette*

#### PETITE CAESAR SALAD

*Romaine Hearts, Scallions, Garlic Croutons, Creamy Caesar Dressing*

#### CRANBERRY AND KALE SALAD

*Candied Walnuts, Feta Crumbles, Dried Cranberries, Citrus Orange Vinaigrette, Balsamic Glaze*

#### CALIFORNIA SEASONAL BERRY SALAD

*Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese,  
and Champagne Vinaigrette*

#### WILD ARUGULA AND MANCHEGO SALAD

*Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette*

#### ALMOND AND SPINACH SALAD

*Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette*

#### MAIN COURSE:

*Choice of (3)*

#### PRIME GRILLED NEW YORK SIRLOIN STEAK

*Truffle Butter Sauce*

#### BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN

*Bordelaise Sauce*

#### BLACKENED TRI-TIP STEAK

*Mint-Parsley Chimichurri*

#### PAN ROASTED CHICKEN BREAST

*Garlic Au Jus*

#### ROASTED CHICKEN STROGANOFF

*Sautéed Mushrooms, Demi-glace, Sour Cream*

#### PAN SEARED SALMON

*Lemon Burr Blanc*

#### HERB-CRUSTED MAHI-MAHI

*Tomato-Caper Wine Sauce*

~ 4 ~

Embassy Suites by Hilton Los Angeles-Glendale  
800 N Central Ave., Glendale, CA 91203  
[www.losangeles.embassysuites.com](http://www.losangeles.embassysuites.com)

<https://www.weddingwire.com/biz/embassy-suites-by-hilton-los-angeles-glendale-glendale/586b046707ab369b.html>

**VEGETARIAN OPTIONS:**

**ROASTED BUTTERNUT SQUASH AND QUINOA**

*Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips*

**MUSHROOM AND CHEESE RAVIOLIS**

*Walnut Parmesan Sauce*

**CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI**

*Roasted Potatoes Hash, Mixed Greens*

**PROVENÇAL RATATOUILLE AND GOAT CHEESE**

*Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs*

**SIDES:**

*Choice of (2)*

**ROASTED POTATOES**

**GARLIC MASHED POTATOES**

**POTATO GRATIN**

**JASMINE RICE PILAF**

**CREAMY PARMESAN POLENTA**

**ISRAELI COUSCOUS**

**DESSERT COURSE:**

*Choice of (1)*

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**TIRAMISU**

**DULCE DE LECHE**

**WILD RASPBERRY SORBET**

**Buffet- \$50 per Person**

**Bottomless Champagne-Additional \$10 per Person**

**Full Cash Bar-Additional \$100 Flat Fee**

~ 5 ~

## WEDDING RECEPTION PACKAGES

### **INCLUDES:**

- Complimentary Private Room
- Complimentary Champagne Toast
- In-House Specialty Catering
- Complimentary Tables, Chairs, Linens, Dance Floor, and Stage
  - \*Floor Length Linen and Chair Covers at Additional Cost
- Complimentary One Night Stay in a Two Room Corner Suite (Valued at \$429.00 and up)
  - \*To be used Night Before or Night of Wedding\*
- Complimentary Champagne and Chocolate Covered Strawberries Amenity
- Custom Group Block Rates
- Complimentary Menu Tasting For Up to Three Attendees
  - \*\$25 Each Additional Attendee

### **COCKTAIL HOUR**

*(1 hour Duration)*

*To Include:*

- Domestic Beer, House Wine, Soft Drinks
- One Seasonal Fresh Cut Fruit and Berries Display
  - Serves up to 150 Guests
- One Domestic Cheese Display
  - Serves up to 150 Guests

*Wedding Reception Dinner Packages to Include:  
Seasonal Vegetables, Artisanal Bread Rolls, Butter,  
Iced Tea or Lemonade, Water, and (1) Champagne Toast*

### **PLATED RECEPTION**

*Choice of (1) Salad, (Up to 3) Entrées, (1) Side, and (1) Champagne Toast*

#### **SALAD COURSE:**

*Choice of (1)*

#### **ARCADIAN GREEN SALAD**

*Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette*

#### **BABY MIXED GREENS**

*Mixed greens with Assorted Condiments*

#### **CALIFORNIA SEASONAL BERRY SALAD**

*Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese,  
and Champagne Vinaigrette*

#### **WILD ARUGULA AND MANCHEGO SALAD**

*Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette*

#### **ALMOND AND SPINACH SALAD**

*Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette*

#### **MAIN COURSE:**

*Choice of Up to (3)*

#### **MEAT, POULTRY, AND SEAFOOD OPTIONS:**

**PRIME GRILLED NEW YORK SIRLOIN STEAK | \$105**

*Truffle Butter Sauce*

~ 6 ~

Embassy Suites by Hilton Los Angeles-Glendale  
800 N Central Ave., Glendale, CA 91203  
[www.losangeles.embassysuites.com](http://www.losangeles.embassysuites.com)

<https://www.weddingwire.com/biz/embassy-suites-by-hilton-los-angeles-glendale-glendale/586b046707ab369b.html>

**BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN | \$105**

*Bordelaise Sauce*

**BLACKENED TRI-TIP STEAK | \$95**

*Mint-Parsley Chimichurri*

**PAN ROASTED CHICKEN BREAST | \$95**

*Garlic Au Jus*

**MINT MARINATED CHICKEN BREAST | \$95**

*Lemon Butter sauce*

**BEEF SHORT RIB STROGANOFF | \$96**

*Sautéed Mushrooms, Demi-glace, Sour Cream*

**PAN SEARED SALMON | \$95**

*Lemon Burr Blanc*

**HERB-CRUSTED MAHI-MAHI | \$96**

*Tomato-Caper Wine Sauce*

**MEDITERRANEAN JUMBO SHRIMP | \$92**

*Garlic, Roasted Tomatoes, Capers, Kalamata Olives, Basil, Extra Virgin Olive Oil*

**VEGETARIAN OPTIONS:**

**ROASTED BUTTERNUT SQUASH AND QUINOA | \$70**

*Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips*

**MUSHROOM AND CHEESE RAVIOLIS | \$70**

*Walnut Parmesan Sauce*

**CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | \$72**

*Roasted Potatoes Hash, Mixed Greens*

**PROVENÇAL RATATOUILLE AND GOAT CHEESE | \$72**

*Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs*

**DUO OPTIONS:**

**BLACK PEPPER CRUSTED BEEF TENDERLOIN  
& SHRIMP SCAMPI | \$110**

*Bordelaise Sauce, Lemon Caper Sauce*

**PAN ROASTED CHICKEN BREAST  
AND PAN SEARED SALMON | \$105**

*Garlic Au Jus, Lemon Burr Blanc*

**SIDES:**

*Choice of (1)*

**ROASTED POTATOES  
GARLIC MASHED POTATOES  
POTATO GRATIN  
JASMINE RICE PILAF  
CREAMY PARMESAN POLENTA  
ISRAELI COUSCOUS**

**GRAB AND GO SNACKS:**

*To include (2)*

Tater Tots and Dipping Sauce  
Cookie and Milk Shots

~ 7 ~



# WEDDING RECEPTION PACKAGES

## **INCLUDES:**

- Complimentary Private Room
- Complimentary Champagne Toast
- In-House Specialty Catering
- Complimentary Tables, Chairs, Linens, Dance Floor, and Stage
- \*Floor Length Linen and Chair Covers at Additional Cost
- Complimentary One Night Stay in a Two Room Corner Suite (Valued at \$429.00 and up)
- \*To be used Night Before or Night of Wedding\*
- Complimentary Champagne and Chocolate Covered Strawberries Amenity
- Custom Group Block Rates
- Complimentary Menu Tasting For Up to Three Attendees
- \*\$25 Each Additional Attendee

## **COCKTAIL HOUR**

*(1 hour Duration)*

*To Include:*

- Domestic Beer, House Wine, Soft Drinks
- One Seasonal Fresh Cut Fruit and Berries Display
- Serves up to 150 Guests
- One Domestic Cheese Display
- Serves up to 150 Guests

*Wedding Reception Dinner Packages to Include:  
Seasonal Vegetables, Artisanal Bread Rolls, and Butter  
Iced Tea or Lemonade, Water, and (1) Champagne Toast*

## **BUFFET RECEPTION**

*Choice of (3) Salads, (3) Entrées, and (2) Sides*

### **SALAD COURSE:**

*Choice of (3)*

#### **GARDEN GREEN SALAD**

*With Assorted Condiments*

#### **CLASSIC CAESAR SALAD**

*With Herbed Croutons and Asiago Cheese*

#### **CALIFORNIA SEASONAL BERRY SALAD**

*Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese,  
and Champagne Vinaigrette*

#### **WILD ARUGULA AND MANCHEGO SALAD**

*Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette*

#### **ALMOND AND SPINACH SALAD**

*Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette*

#### **ANTIPASTO SALAD**

*With Hearts of Romaine, Salami, Prosciutto, Peperoncini, Kalamata Olives, Fresh Mozzarella, Cherry Tomatoes, Artichokes, and Herb Vinaigrette*

#### **SEAFOOD PASTA SALAD**

*With Roasted Salmon, Shrimp, Crab Meat, Celery, Bell Peppers, Basil, Parsley, Lemon Juice, and Spicy Aioli*

~ 8 ~

Embassy Suites by Hilton Los Angeles-Glendale  
800 N Central Ave., Glendale, CA 91203  
[www.losangeles.embassysuites.com](http://www.losangeles.embassysuites.com)

<https://www.weddingwire.com/biz/embassy-suites-by-hilton-los-angeles-glendale-glendale/586b046707ab369b.html>



**MAIN COURSE:**

*Choice of (3)*

**ROASTED NEW YORK STRIP**

*Marsala Sauce*

**BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN**

*Bordelaise Sauce*

**BLACKENED TRI-TIP STEAK**

*Chimichurri*

**SEARED CHICKEN BREAST**

*Piccata Sauce*

**BEEF SHORT RIB STROGANOFF**

*With Pappardelle Pasta, Sautéed Mushrooms, Demi-glace, and Sour Cream*

**PAN ROASTED SALMON**

*Lemon Burr Blanc*

**HERB ROASTED PORK LOIN**

*Apple Cider Sauce*

**MUSHROOM AND CHEESE RAVIOLIS**

*Walnut Parmesan Sauce*

**PROVENÇAL RATATOUILLE AND GOAT CHEESE**

*Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs*

**SIDES:**

*PLEASE SELECT (2) ONE*

**ROASTED POTATOES**

**GARLIC MASHED POTATOES**

**POTATO GRATIN**

**JASMINE RICE PILAF**

**CREAMY PARMESAN POLENTA**

**ISRAELI COUSCOUS**

**GRAB AND GO LATE NIGHT SNACKS:**

*To include (2)*

Tater Tots and Dipping Sauce

Cookie and Milk Shots

**Buffet Reception Package - \$105 per Person**

~ 9 ~

## GRAB AND GO LATE NIGHT SNACKS

Served between 9PM-11PM

### Mac and Cheese Station

(Minimum of 25 People)

Classic Cheddar Macaroni and Cheese

*Choice of (2) Toppings:*

Sautéed Onions/Grilled Onions/Scallions

Jalapeno

Potato Chip Crumbs

Bacon

Diced Ham

**\$9 per Person**

### Slider Station

(Minimum of 25 People)

*Choice of (2):*

Angus Beef Slider

*With Butter Lettuce, Roma Tomato, Gruyere Cheese, and Embassy Burger Sauce*

Buttermilk Fried Chicken Slider

*Spicy Kale Slaw and Baby Swiss*

Pork Sliders

*Hawaiian Braised Pulled Pork, Slaw, and BBQ Sauce*

*Choice of (1):*

Potato Fries

Sweet Potato Fries

Tater Tots

Sweet Potato Tater Tots

**\$10 per Person**

### Tater Tot Station:

(Minimum of 25 People)

Potato Tater Tots

*And*

Sweet Potato Tater Tots

*Toppings:*

Nacho Cheese

Bacon

Ranch Dipping Sauce

**\$10 per Person**

~ 10 ~

Embassy Suites by Hilton Los Angeles-Glendale  
800 N Central Ave., Glendale, CA 91203

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

<https://www.weddingwire.com/biz/embassy-suites-by-hilton-los-angeles-glendale-glendale/586b046707ab369b.html>

**Street Taco Station:**  
**(Minimum of 25 People)**

Choice of (2):

Carne Asada on a Corn Tortilla  
Pollo Asada on a Corn Tortilla  
Carnitas on a Corn Tortilla

*To Include:*

Green **or** Red Salsa  
Chopped Onion  
Chopped Cilantro  
**\$12 per Person**

**Pizza Station**

**(Minimum of 25 People)**

To include Ranch Dipping Sauce

Choice of (2):

Pepperoni Pizza Strip  
Mini Cheese Pizza Strip  
Mini Veggie Pizza Strip

**\$10 per Person**

**Popcorn Station**

**(Minimum of 25 People)**

Choice of (2):

Buttered Popcorn  
Cheddar Popcorn  
Caramel Popcorn

**\$8 per Person**

**Suite à la carte:**

Served Between 9PM-11PM

To be delivered to Guests of Honor's Suite

Gourmet Grilled Cheese and Tomato Soup Shots  
\$8 per Item

Cookie and Milk Shots  
\$5 per Item

Cheese Quesadilla with Sour Cream and Salsa  
\$6 per Item

Breaded Boneless Chicken Strips with French Fries  
\$8 per Item

~ 11 ~