

I take you to be my best friend my faithful partner and my one true love I promise to encourage you and inspire you and to love you truly through good times and bad I will forever be there to laugh with you to lift you up when you are down and to love you unconditionally through all of our adventures together I take you to be my best friend my faithful partner and my one true love I promise to encourage you and inspire you and to love you through good times and bad I will forever be there to laugh with you to lift you up when you are down and to love you unconditionally all



*Weddings by Embassy Suites
West Palm Beach*

WEDDING PACKAGES

Timeless ♦ Unforgettable ♦ Romantic

Congratulations on your engagement!

Your wedding is the most important and memorable moment of your life and Embassy Suites is committed to being alongside you every step of the way to make sure your Wedding is planned and executed flawlessly to your specifications. We understand how important it is to choose the right venue and we want you to know that Embassy Suites will provide you with the personalized and stress-free service you need to enjoy the most important day of your lives... *Your dream wedding day!*

ALL WEDDING PACKAGES INCLUDE

Minimum of 50 guests

Beautiful Oversized Parquet Dance Floor

Complimentary Newlywed Suite with Champagne & Strawberries

All Tables & Chairs including ~ Place Card Table, Head Table, Gift Table, Cake Table & DJ Table

White Floor Length Linens

Complimentary Cake Cutting

Complimentary Up-Lighting

Complimentary Sparkling Cider or Champagne Toast

Complimentary Self-Parking for All Guests

Votive Candle Centerpieces for Each Table

Courtesy Block Up to 10 Rooms for 2 nights

White Spandex Chair Covers Available for \$3 per person

Hospitality Suite –Available for \$200

Ceremony Fee ~ \$700.00

P.S. I Love You

\$80 per guest

Includes Bread & Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea & Bar Soda

COCKTAIL RECEPTION

Domestic Cheese Board

Mild, Semi-Soft & Herb Cheeses, Dried Fruit,
Seasonal Berries, Assorted Crackers & Sliced Bread

DINNER

Choice of Salad

Market Green Salad

Spring Lettuce, Tomatoes, Cucumber & Garlic Croutons with Roasted Shallots & Cilantro Vinaigrette

Caesar Salad

Romaine Lettuce, Focaccia Croutons, Shaved Parmigiano-Reggiano and Caesar Dressing

Choice of Two Entrees

Oven Roasted Breast of Chicken with Merlot Reduction

Pan Seared Mahi with Tropical Fruit Relish

Key Lime Encrusted Florida Grouper with Citrus Butter Sauce

Roasted Pork Shoulder with Honey Chipotle Glaze

Choice of One Starch

Garlic or Horseradish Whipped Potatoes

Rosemary Potatoes

Coconut Rice

Rosemary Polenta

Choice of One Vegetable

Mushroom-Spinach Ragout

Honey Glazed Baby Carrots

Grilled Asparagus

Sautéed Zucchini with Pine Nuts

Two Hour Beer & Wine Bar

Domestic & Imported Beer

House Brand Wines

Add Additional Hours at \$12 per guest

All Prices are Subject to 24% Service Charge and 7% Sales Tax

COCKTAIL RECEPTION

Choice of Three Passed Hors d'oeuvres

Cold Hors d'oeuvres

Antipasti Skewers with Balsamic Glaze
Belgium Endive with Goat Cheese and Walnuts
Assorted Savory Tea Sandwiches
Cherry Tomato with Gorgonzola Cheese
Dijon Mustard Deviled Eggs

Hot Hors d'oeuvres

Petit Grilled Cheese Sandwiches
w/ White Cheddar and Tomato Chutney
Assorted Mini Quiches
Brie and Pears in Phyllo Purse
Chicken Cordon Blue Purse with Fried Chives

DINNER

Choice of Salad

Atrium Salad
Baby Spinach, Frisee and Mache with Figs, Chives,
Golden Raisins and Creamy Mustard Dressing
Caprese Salad
Vine Ripened Tomato with Fresh Mozzarella, marinated
Olives, Basil and Balsamic Vinaigrette

Caesar Salad
Romaine Lettuce, Focaccia Croutons, Shaved
Parmigiano-Reggiano and Caesar Dressing
The Embassy Salad
Romaine Hearts, Mango, Golden Raisins,
Watercress, Candied Walnuts & Gorgonzola Dressing

Choice of Two Entrees

Pan Seared Snapper with Cilantro Butter Sauce
Crispy Salmon, Lemon Basil Cream Sauce
Herb Crusted Chicken Breast
Top Sirloin Forest Mushroom Compote
Stout Braised Beef Short Ribs with Natural Jus

Choice of One Starch

Garlic or Horseradish Whipped Potatoes
Rosemary Potatoes
Coconut or Basmati Rice or Rice Pilaf
Bacon Potato Cake

Choice of One Vegetable

Blistered Green Beans and Tomatoes
Broccolini
Grilled Asparagus
Roasted Brussel Sprouts

Two Hour Name Brand Bar

Domestic & Imported Beer, House Brand Wines, Name Brand Liquors
Add Additional Hours at \$20 per guest

All Prices are Subject to 24% Service Charge and 7% Sales Tax

Happily Ever After

\$150.00 per guest

Includes Bread & Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea & Bar Soda

COCKTAIL RECEPTION

Choice of Four Passed Hors d'oeuvres

Cold Hors d'oeuvres

Tuna Tartare on Cucumber Rounds
Chilled Prawns with Horseradish Cocktail Sauce
Jerked Chicken & Papaya Tartine
Smoke Salmon topped with Curry Chicken Salad
Artichokes Bottoms topped with Curry Chicken Salad
Antipasti Skewers with Balsamic Glaze

Hot Hors d'oeuvres

Coconut Chicken with mango Chutney
Petite Crab Cakes with Ancho Chile Aioli
Beef Wellington with Masala Mushrooms
Gorgonzola Risotto Croquettes, Tomato Basil Sauce
Sea Scallops Wrapped in bacon with Sweet Soy Glaze
Chicken Empanada with Picante Sauce

DINNER

Choice of Salad

Atrium Salad
Baby Spinach, Frisee and Mache with Figs, Chives,
Golden Raisins and Creamy Mustard Dressing
Caprese Salad
Vine Ripened Tomato with Fresh Mozzarella, marinated
Olives, Basil and Balsamic Vinaigrette

Caesar Salad
Romaine Lettuce, Focaccia Croutons, Shaved
Parmigiano-Reggiano and Caesar Dressing
The Embassy Salad
Romaine Hearts, Mango, Golden Raisins,
Watercress, Candied Walnuts & Gorgonzola Dressing

Choice of Two Entrees

Grilled Beef Tenderloin Bordelaise
Butter Poached Halibut with Burre Rouge
Domestic Rack of Lamb, Balsamic Jus
Roast Chicken Breast Stuffed with Spinach and Boursin

Choice of One Starch

Garlic or Horseradish Whipped Potatoes
Rosemary Potatoes
Coconut or Basmati Rice or Rice Pilaf
Toasted Orzo

Choice of One Vegetable

Blistered Green Beans and Tomatoes
Broccolini
Grilled Asparagus
Roasted Brussel Sprouts

Four Hour Name Brand Bar

Domestic & Imported Beer, House Brand Wines, Name Brand Liquors

Upgrade to Premium for additional \$8.00 per guest

All Prices are Subject to 24% Service Charge and 7% Sales Tax

Let's Brunch

Perfect for Sunday Wedding Reception or Day-After Breakfast

All Brunch Buffets include:

Freshly Brewed "Seattle's Best Coffee", Decaffeinated Coffee and Assorted Tazo Teas
Freshly Squeezed Orange Juice, plus your choice of: Cranberry, Apple, Tomato or Grapefruit Juice

Rise + Shine

Display of Assorted Breakfast Breads:
Bagels, Croissants, Streusel Muffins, and Pastries with
Butter, Jams & Cream Cheese
Sliced Seasonal Fresh Fruit Display
Individual Yogurt Parfaits w/ Assorted Berries
Fluffy Scrambled Eggs
Yukon Gold Breakfast Potatoes
Crisp Apple-Wood Smoked Bacon or Canadian Bacon
Pork Sausage Links or Sausage Patties

\$26 per guest

I Love You A Brunch

Display of Assorted Breakfast Breads:
Bagels, Croissants, Streusel Muffins, and Pastries with
Butter, Jams & Cream Cheese
Sliced Seasonal Fresh Fruit Display
Classic Eggs Benedict
Cinnamon French Toast
Crisp Apple-Wood Smoked Bacon or Pork Sausage Links
Caprese Salad or Arugula Salad
Breast of Chicken Piccata

\$32 per guest

Bridal Bliss Brunch

Whole Grain Breakfast Breads, Low Fat Muffins with
Sweet Butter, Jams and Preserves
Fresh Seasonal Melons, Fruits and Berries
Avocado Toast with Poached Eggs and Arugula Salad
Hot Oatmeal served with Dried Cranberries, Raisins, Brown Sugar and Honey

\$28 per guest

Bloody Mary Bar

Two Hour Unlimited Bloody Mary's
Celery, Olives, Pepperoncini, Jalapeno + Tabasco

\$24 per guest

Bottomless Mimosas

Two Hour Bottomless Mimosas
Freshly Squeeze Orange Juice +
Korbel Brut Sparkling Wine

\$24 per guest

All Prices are Subject to 24% Service Charge and 7% Sales Tax

Rehearsal Dinner

Perfect for Sunday Wedding Reception or Day-After Breakfast

All Dinner Buffets include:

Freshly Brewed "Seattle's Best Coffee", Decaffeinated Coffee and Assorted Tazo Teas
Iced Tea & Lemonade

There is a \$50 charge for every 25 guests to serve buffets

Floridian Dinner Buffet

Mixed Baby Green with Cucumber, Grape Tomatoes,
Ciabatta Croutons and Assorted Dressings
Calamari and Shrimp Salad with Jasmine Rice and
Lime-Cilantro Mango Dressing
Assorted Fresh Baked Rolls, Breads and Crisp Flatbreads
Served w/ Sweet Cream Butter & Herb Infused Olive Oil
Seared Florida Mahi with Gazpacho Broth &
Caramelized Onion Napa Slaw
Oven Roasted Chicken Breast with Tropical Fruit Relish
Seasonal Vegetables
Yukon Potato Casserole with Smoked Gouda and
Roasted Challots
Key Lime Pie, mango Cheesecake & Coconut Cream Pie

\$45 per guest

Italian Buffet

Grilled Tomatoes topped with Fresh Mozzarella,
Basil, Olive Oil and Balsamic Glaze
Warm Focaccia, Herb Infused Oil
Caesar Salad with Ciabatta Croutons &
Shaved Parmigiano-Reggiano Cheese
Air Dried Meats, marinated Artichokes,
Roasted Red Peppers, Asparagus, Tomatoes & Olives
Chicken Saltimbocca, Tomatoes, Sage, Mushrooms,
Prosciutto & Parmesan Cheese
Marinated Strip Loin of Beef topped with Italian Sausage,
Peppers, onions and Fresh Herbs
Jumbo Cheese Ravioli, Light Cream, and Tomato Sauce
Tiramisu & Chocolate Chip Cannolis

\$48 per guest

South of the Border

Quesadilla with Fire Roasted Chilies, Black Beans, Chicken,
Jack Cheese, Guacamole, Sour Cream & Salsa
Roasted Corn & Tomato Salad with Peppers,
Onions and Chipotle Dressing
Mixed Greens tossed with Carrots, Cucumbers,
Onion & Tomatoes with Chipotle Ranch and Cilantro Lime Dressing
Red Snapper Vera Cruz with Sweet Peppers, Onions,
Green Olives & Tomatoes
Red Mole Roast Poke Loin with Ancho Chilies & Roasted Garlic Sauce
Five Layer Dip with Tricolor Tortilla Chips
Ranch Style Black Beans, Monterrey Jack Cheese
Spanish Rice
Churros with Honey & Caramel Flans with Mixed Berries

\$49 per guest

All Prices are Subject to 24% Service Charge and 7% Sales Tax

Add the Bar of Your Choice

\$100 Bartender Fee per 100 Guests

Bar Packages

Open Bar Packages

Wine & Beer

House Wines (Two Red, Two Whites, One Zinfandel),
Domestic & Imported Beer

1 Hour | \$12 per person
2 Hours | \$17 per person
3 Hours | \$23 per person
4 Hours | \$28 per person

Name Brand Open Bar

Bombay Gin, Tito's Vodka, Dewar's Scotch, Bacardi
Light Rum, Makers Mark Bourbon, Jack Daniels's
Whiskey, Tres Generaciones Tequila, House Wines,
Domestic & Imported Beers

1 Hour | \$20 per person
2 Hours | \$28 per person
3 Hours | \$35 per person
4 Hours | \$41 per person

House Brand Open Bar

Pinnacle Gin, Pinnacle Vodka, Scotch, Cruzan Rum, Jim
Beam Bourbon, Canadian Club Whiskey, Sauza Gold
Tequila, House Wines, Domestic and Imported Beer

1 Hour | \$15 per person
2 Hours | \$23 per person
3 Hours | \$30 per person
4 Hours | \$36 per person

Premium Brand Open Bar

Tanqueray Gin, Grey goose Vodka, Johnnie Walker
Black Scotch, Bacardi 8 YR Rum, Jameson Irish Whiskey,
Crown Royal Whiskey, Patron Tequila, House Wines,
Domestic & Imported Beer

1 Hour | \$28 per person
2 Hours | \$36 per person
3 Hours | \$43 per person
4 Hours | \$49 per person

Consumption Bars

House Wines.....	\$8
Domestic Beer.....	\$6
Imported Beer.....	\$7
Soft Drinks/Juice.....	\$3
Spring /Bottled Water.....	\$3
House Brand Cocktails.....	\$9
Name Brand Cocktail s.....	\$10
Premium Brand Cocktails.....	\$11
Cordials/Cognac/Martinis.....	\$11

Cash Bars

House Wines.....	\$9
Domestic Beer.....	\$7
Imported Beer.....	\$8
Soft Drinks/Juice.....	\$4
Spring /Bottled Water.....	\$4
House Brand Cocktails.....	\$10
Name Brand Cocktail s.....	\$11
Premium Brand Cocktails.....	\$12
Cordials/Cognac/Martinis.....	\$12

\$100 Bartender Fee per 100 Guests

All Prices are Subject to 24% Service Charge and 7% Sales Tax

Music Entertainment

Kenny Mondo 561-790-5555
Party Time DJ 561-251-0810
Eddie B & Company 954-721-9911

Cakes

Sweet Heaven Cakes
Paulina 954-871-9676
The Cake Lady 561-383-8957

Décor | Linens

Atlas Party Rentals
ECP Event Group 772-567-1551
A red Rose Linens 561-723-3620

Photography

Life Stamp Photography (405) 209-4370
info@lifestampphotography.com
Wing of Time Photography 561-371-0143
Kim Fontaine Photography 561-478-7340

Floral | Design | Styling

Orange Blossom 561-568-0528
A Red Rose 561-723-3620

Event Rentals

Regency Party Rentals 772-567-1551
A Red Rose 561-723-3620

Décor | Linens

Atlas Party Rentals
ECP Event Group 772-567-1551
A red Rose Linens 561-723-3620

Photo Booth

Eventz 561-391-9100

Transportation

Jupiter Limousines 561-262-9436
Bus One 561-758-7377
Molly's Trolleys 561-838-9511
Horizon Coach Lines 561-588-4446

Hair Stylist

Nandy Stellar
561-386-8788
nandystellarevents@gmail.com