

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 HiltonMilwaukee-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 ~

Tomake sure everything ismooth-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 and Napkins

Table Runners in the Color of Your Choice

Mirrors & Votives

Cake Table, Gift, & Head Table

Standard Up Lighting

Standard Dance Floor

Cake Cutting

Unlimited Coca-Cola Products, Coffee, & Tea

One Portable Bar for Cocktail Hour & Reception

Bride & Groom Standard Suite on the Night of the Wedding

<u>Discounted Room Block for Overnight Guests to Include:</u>

Full Made to Order Breakfast for Registered Guests

Evening Reception for Registered Guests

Ample Free Self-Parking





THE DIAMOND PACKAGE

\$99.00 (PER PERSON)

(Chair Covers & Ties Included)

COCKTAIL HOUR:

DIPS - Choice of 1

Spinach & Artichoke Dip with Pita Chips

Taco Dip with Tortilla Chips

Beer Cheese Dip with Pretzel Crostini

Reuben Dip with Rye Crostini

BLT Dip with Crostini

Olive Tapenade with Assorted Crackers

DISPLAYS - Choice of 1

Sliced Seasonal Sliced Fruit & Berries with Honey Yogurt Dip Vegetable Crudité with Ranch Dip

Wisconsin Cheese & Sausage with Assorted Crackers

Nova Scotia Smoked Salmon with Mini Bagels

BUTLER PASSED - Choice of 2

Mini Beef Wellingtons

Shrimp Cocktail

Beef Crostini

Bacon Wrapped Scallops

Mini Crab Cakes

Bacon Wrapped Water Chestnuts

Brie & Raspberry in Phyllo

Coconut Shrimp

Prosciutto Asparagus

Pesto Bruschetta

Caprese Skewers

Italian Stuffed Mushrooms

Pork Pot Stickers

Chicken Quesadilla Rolls

Mini Reubens

BAR

One Hour Hosted Bar (Rail Brands)

Domestic Beer 6 Hours Included

Champagne Toast

Wine Service with Dinner

Choice of Two House Varietals





THE DIAMOND PACKAGE continued

PLATED DINNER

Choice of 2

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

BEEF

12 oz. Ribeye

12 oz. New York Strip Steak

8 oz. Beef Filet

8 oz. Top Sirloin Steak

CHICKEN

Chicken Wellington

Chicken Cordon Bleu

Bacon Wrapped Chicken Florentine

Bone-In Chicken Breast with Champagne Cream

Chicken Parmesan with Marinara

Herb Breaded Chicken with Garlic Herb Cream Sauce

FISH

Pecan Crusted Walleye

Shrimp Scampi

Roasted Salmon

Pretzel Crusted Salmon with Dijon Mustard Sauce

Parmesan Crusted Tilapia

BUFFET DINNER

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

CARVING - Choice of 1

Prime Rib

Beef Tenderloin

Pork Loin

Top Sirloin

Turkey Breast

Brown Sugar Ham

ENTRÉES - Choice of 2

Sliced Strip Loin

Beef Stroganoff

Bolognese Lasagna

Bone-In Champagne Chicken

Bacon Wrapped Chicken Florentine

Chicken Parmesan with Marinara

Chicken Marsala

Roasted Herbed Pork Loin

Cajun Tilapia

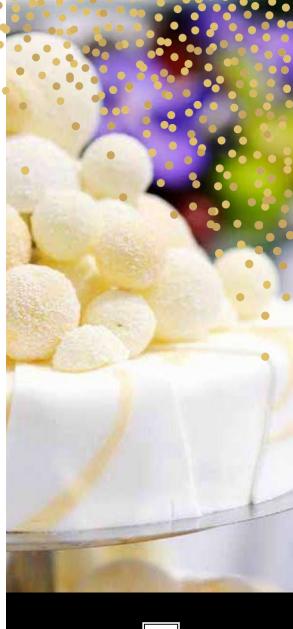
Baked Cod with Saffron Cream

Parmesan Tilapia

Pesto Primavera

Vegetable Lasagna

Special dietary options available





by HILTON"

THE EMERALD PACKAGE

\$89.00 (PER PERSON)

(Chair Covers & Ties Included)

COCKTAIL HOUR:

DISPLAYS - Choice of 1

Sliced Seasonal Sliced Fruit & Berries with Honey Yogurt Dip Vegetable Crudité with Ranch Dip Wisconsin Cheese & Sausage with Assorted Crackers

BUTLER PASSED - Choice of 2

Mini Crab Cakes

Bacon Wrapped Water Chestnuts

Brie & Raspberry in Phyllo

Coconut Shrimp

Prosciutto Asparagus

Pesto Bruschetta

Caprese Skewers

Italian Stuffed Mushrooms

Pork Pot Stickers

Chicken Quesadilla Rolls

Mini Reubens

BAR

Domestic Beer 6 Hours Included Champagne Toast Wine Service with Dinner

Choice of Two House Varietals





THE EMERALD PACKAGE continued

PLATED DINNER

Choice of 2

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

BEEF

12 oz. New York Strip Steak

8 oz. Beef Filet

8 oz. Top Sirloin Steak

CHICKEN

Bacon Wrapped Chicken Florentine
Bone-In Chicken Breast with Champagne Cream
Chicken Parmesan with Marinara
Herb Breaded Chicken with Garlic Herb Cream Sauce

FISH

Roasted Salmon
Pretzel Crusted Salmon with Dijon Mustard Sauce
Parmesan Crusted Tilapia

BUFFET DINNER

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

CARVING - Choice of 1

Pork Loin

Top Sirloin

Turkey Breast

Brown Sugar Ham

ENTRÉES - Choice of 2

Beef Stroganoff

Bolognese Lasagna

Bone-In Champagne Chicken

Bacon Wrapped Chicken Florentine

Chicken Parmesan with Marinara

Chicken Marsala

Roasted Herbed Pork Loin

Cajun Tilapia

Parmesan Tilapia

Pesto Primavera

Vegetable Lasagna

Special dietary options available



THE RUBY PACKAGE

\$79.00 (PER PERSON)

COCKTAIL HOUR:

BUTLER PASSED - Choice of 2

Pesto Bruschetta

Caprese Skewers

Italian Stuffed Mushrooms

Pork Pot Stickers

Chicken Quesadilla Rolls

Mini Reubens

BAR:

Domestic Beer 6 Hours Included

Champagne Toast

Wine Service during Dinner

Choice of Two House Varietals





THE RUBY PACKAGE continued

PLATED DINNER

Choice of 2

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

BEEF

12 oz. New York Strip Steak 8 oz. Top Sirloin Steak

CHICKEN

Bone-In Chicken Breast with Champagne Cream Chicken Parmesan with Marinara Herb Breaded Chicken with Garlic Herb Cream Sauce

FISH

Pretzel Crusted Salmon with Dijon Mustard Sauce Parmesan Crusted Tilapia

BUFFET DINNER

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

CARVING - Choice of 1

Turkey Breast Brown Sugar Ham

ENTRÉES - Choice of 2

Bolognese Lasagna
Bone-In Champagne Chicken
Chicken Marsala
Roasted Herbed Pork Loin
Cajun Tilapia
Pesto Primavera
Vegetable Lasagna

Special dietary options available





PACKAGE ACCOMPANIMENTS

SALADS

Choice of One with Package

Caesar with Parmesan Cheese and Croutons
Mixed Greens with Cherry Tomatoes, Cucumber,
Carrots, and Red Onion

STARCHES

Choice of One with Package

Garlic Mashed Potatoes

Cheddar Mashed Potatoes

Au Gratin Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

Parmesan Garlic Orzo Pasta

PLATED VEGETABLES

Choice of One with Package

Brown Sugar Baby Carrots

Roasted Zucchini & Squash

Green Beans Almandine

Green Beans with Bacon

Roasted Asparagus

BUFFET VEGETABLES

Choice of 2 with Diamond and Emerald Package Choice of 1 with Ruby Package

Brown Sugar Baby Carrots

Roasted Zucchini & Squash

Green Beans Almandine

Green Beans with Bacon

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

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

Mini Corn Dogs with Honey Mustard, Popcorn, Fried Cheese Curds & Jumbo Pretzels with Beer Cheese Sauce, Beef Sticks, Cinnamon Churros





ENHANCEMENTS

As Priced

| DIPS – Serves 25-35 | |
|---|-------|
| Spinach & Artichoke Dip with Pita Chips | \$175 |
| Taco Dip with Tortilla Chips | \$150 |
| Beer Cheese Dip with Pretzel Crostini | \$130 |
| Reuben Dip with Rye Crostini | \$150 |
| BLT Dip with Crostini | \$150 |
| Olive Tapenade with Assorted Crackers | \$100 |

BUTLER PASSED - Per 50 Pieces

| DOTELIK TASSED -Persorriece | 25 |
|-------------------------------|-------|
| Mini Beef Wellingtons | \$400 |
| Shrimp Cocktail | \$250 |
| Beef Crostini | \$350 |
| Bacon Wrapped Scallops | \$350 |
| Mini Crab Cakes | \$300 |
| Bacon Wrapped Water Chestnuts | \$250 |
| Brie in Phyllo | \$350 |
| Coconut Shrimp | \$150 |
| Prosciutto Asparagus | \$175 |
| Pesto Bruschetta | \$150 |
| Caprese Skewers | \$225 |
| Italian Stuffed Mushrooms | \$200 |
| Pork Pot Stickers | \$100 |
| Chicken Quesadilla Rolls | \$150 |
| Mini Reubens | \$150 |

DISPLAYS - Serves 25-35

| Sliced Seasonal Sliced Fruit & Berries with Honey Yogurt Dip | \$125 |
|--|-------|
| Vegetable Crudité with Ranch Dip | \$100 |
| Wisconsin Cheese & Sausage with Assorted Crackers | \$200 |
| Nova Scotia Smoked Salmon with Mini Bagels | \$225 |

LATE NIGHT SNACK ADD ON

ASSORTED PIZZAS

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

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

DIAMOND

Mini Corn Dogs with Honey Mustard, Popcorn, Fried Cheese Curds & Jumbo Pretzels with Beer Cheese Sauce, Beef Sticks, Cinnamon Churros

EMERALD

RHRY

DUET PLATED ENTREE

| | DIAMOND | LMERALD | KODI |
|------------------------------------|-----------|-----------|-----------|
| Petite Filet & Chicken | + \$5.00 | + \$5.00 | |
| Petite Filet & Crusted Tilapia | + \$6.00 | + \$6.00 | |
| Petite Filet & Jumbo Shrimp Scampi | +\$10.00 | + \$10.00 | + \$10.00 |
| Petite Filet & Salmon | + \$10.00 | + \$10.00 | + \$10.00 |





BAR ENHANCEMENTS

PORTABLE BAR SET-UP

Full Bar Set Up \$100

Bartender Fee \$50 / Bartender / Hour

BEER

DOMESTIC

\$175 / Quarter Barrel \$275 / Half Barrel

IMPORTED PREMIUM

\$300 / Half Barrel

MICROBREW

\$500 / Half Barrel

DOMESTIC

\$5 / Bottle

Miller Lite Budweiser
Miller High Life Bud Light
Miller 64 Coors Light

MGD

PREMIUM DOMESTIC

\$7 / Bottle

Spotted Cow Stella Artois Blue Moon IPA Lagunitas

Sam Adam's

IMPORT

\$6 / Bottle

Corona Heineken
Corona Light Modelo

MICROBREWS

\$7/ Bottle

CHAMPAGNE

Priced Per Bottle Only

House Champagne / \$30 Premium Champagne / \$55 Sparkling Grape Juice / \$20

WINE

PREMIUM WINE

\$12 / Glass

HOUSE WINES

\$8 / Glass

\$30 / Bottle

Canyon Road (Reds) - Merlot, Cabernet, Pinot Noir

Canyon Road (Whites) - Moscato, Riesling,

Chardonnay, Pinot Grigio

PREMIUM WINES

Priced Per Bottle Only

Bonterra – Sauvignon Blanc / \$40

Pacific Rim – Riesling / \$40

Sonoma Cutrer - Pinot Noir / \$60

Decoy - Merlot / \$40

Campo Viejo – Cabernet / \$40

SPECIALTY DRINKS

RYE SOUR OLD FASHIONED / \$8

Templeton Rye Whiskey, Angostura Bitters, Sour Soda, Olives

OL' FASHIONED SPECIAL / \$11

Remmy Martin Cognac, Angostura Bitters, Lemon Lime Soda, Sour Soda, Cherry and Orange Slice

OLD FASHIONED COMFORT / \$9

Southern Comfort, Angostura Bitters, Lemon Lime Soda, Cherries

TIN CUP CHERRY / \$9

Tin Cup Colorado Whiskey, Disaronno, Angostura Bitters, Sour Soda, Cherries





BAR ENHANCEMENTS continued

SPECIALTY MINI BAR ADD-ONS

MIMOSA BAR

\$14 PER PERSON

Sparkling Wine and Champagne
Juices Including Orange, Cranberry, and Pomegranate.
Accompanying Fruits for Garnish

BLOODY MARY BAR

\$17 PER PERSON

Choice of (1) Vodka: Regular, Bacon, or Sriracha Flavored Assorted Mixers: Red Tabasco, Green Tabasco, Celery, Lime, Cheese, Bacon, Green Olives, Cherry Tomatoes, and Beef Sticks

NON-ALCOHOLIC BAR

\$10 PER PERSON

Pina Coladas, Virgin Bloody Mary, Regular and Strawberry Virgin Margaritas, Shirley Temples (Lemon Lime Soda and Grenadine), Hera's Crown (Lemon Lime Soda, Club Soda, Grenadine, Orange Juice, and Lemon Juice)





Host Bar Packages

TIER 1

\$20 / PERSON / FIRST TWO HOURS \$17 / PERSON / SECOND HOUR

\$13 / PERSON EVERY ADDITIONAL HOUR AFTER \$15 / PERSON EVERY ADDITIONAL HOUR AFTER

BRAND SELECTIONS New Amsterdam Vodka New Amsterdam Gin

Don Q Rum (Regular, Coconut, Lime)

Costillo Rum Azul Tequila Jim Beam Bourbon Canadian Club Whiskey

Korbel Brand

Label 5 Scotch-Whiskey

Grenadine Triple Sec Miller Lite Miller Highlife Coors Light House Merlot House Chardonnay House Riesling

TIER 2

\$22 / PERSON / FIRST TWO HOURS \$19 / PERSON / SECOND HOUR

BRAND SELECTIONS

Stoli Vodka Tanqueray Gin Bacardi Rum

Captain Morgan Spiced Rum

Jose Cuervo Tequila Crown Royal Whiskey

Brandy Korbel Grants Scotch Disaronno Amaretto

Grenadine Triple Sec Miller Lite Miller Highlife Coors Light

House Merlot House Chardonnay **House Riesling**

TIER 3

\$24 / PERSON / FIRST TWO HOURS \$21 / PERSON / SECOND HOUR

\$17 / PERSON EVERY ADDITIONAL HOUR AFTER

BRAND SELECTIONS Grey Goose Vodka Ketel One Vodka Bombay Sapphire Bacardi Silver Rum

Captain Morgan Spiced Rum

Patron Silver Tequila Maker's Mark Bourbon Crown Royal Whiskey

Korbel Brandy

Disaronno Amaretto

Baileys Kahlua

Miller Lite

Johnnie Walker Red Scotch

Miller Highlife Coors Light House Merlot House Chardonnay House Riesling





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 22% service charge and state and local sales tax of 5.0%. 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 addition. 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.

GUARANTEES 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 mer- chandise 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.



