



Weddings By



EMBASSY SUITES®

Brea - North Orange County



Congratulations!

Best wishes to you and your fiancé on your engagement!

*We are delighted you are considering the
Embassy Suites Brea to begin your new life together*

Wedding Ceremony

Indoor Ceremony in our Serene Garden Atrium

Dressing Room for Bride

Lattice Arch Way

Theatre Style Seating for up to 150 Guest

Ceremony Rehearsal

Skirted Gift Table

Water Station with Fresh Orange Slices

Skirted Stage for Ceremony

Choice of:

*Elegant White Chair Covers with Colored Organza Sash
or White Garden Chairs*



One Carat

Atrium Cocktail Reception

*Imported & Domestic Cheeses with Assorted Crackers
Vegetable Crudités Platter with Dipping Sauces
Fruit Punch*

Grand Ballroom Reception

*Champagne & Sparkling Cider Toast
Skirted and Elevated Bridal Table
Hurricane, Votive Candle and Mirror Centerpieces
Elegant White, Ivory or Black Chair Covers with Colored Organza Sashes
White or Ivory Table Linens & Colored Napkins
Elegantly Skirted Cake, DJ and Gift Table
Satin Swag Draping above the Dance floor
Wood Dance Floor
Glassware, Silverware & China
Ceremonial Cutting & Service of your Wedding Cake*



Two Carat

Atrium Cocktail Reception

Imported & Domestic Cheeses with Assorted Crackers

Vegetable Crudité's Platter with Dipping Sauces

Fresh Seasonal Fruit Platter

Fruit Punch

Grand Ballroom Reception

Champagne & Sparkling Cider Toast

Skirted and Elevated Bridal Table

Hurricane, Votive Candle and Mirror Centerpieces

Elegant White, Ivory or Black Chair Covers with Colored Organza Sashes

White or Ivory Table Linens & Colored Napkins

Elegantly Skirted Cake, DJ and Gift Table

Satin Swag Draping above the Dance floor

Wood Dance Floor

Glassware, Silverware & China

Tiered Wedding Cake By our Preferred Vendor

Ceremonial Cutting & Service of your Wedding Cake

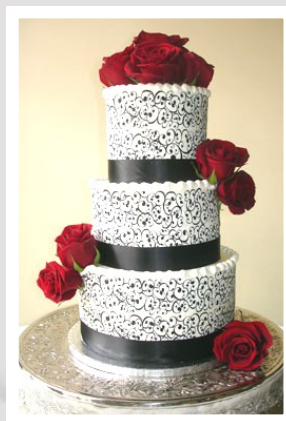
A Glass of Wine with Dinner

Honeymoon Suite

A Bridal Suite on your Wedding Night which includes

Chilled Bottle of Champagne with Chocolate Covered Strawberries

Cooked to Order Breakfast in atrium for Bride and Groom



Three Carat

Reception Hors d'oeuvres

*(2) Butler Passed Hors d'oeuvres
Imported & Domestic Cheeses with Assorted Crackers
Vegetable Crudités Platter with Dipping Sauce
Fresh Seasonal Fruit Platter*

*One Hour Hosted Bar (Call Brands) at Start of Reception
Fruit Punch Bowl*

Grand Ballroom Reception

*Champagne & Sparkling Cider Toast
Skirted and Elevated Bridal Table
Floral Centerpiece By our Preferred Vendor
Hurricane, Votives and Mirror Centerpieces
Elegant White, Ivory or Black Chair Covers with Colored Organza Sashes
Choice of Colored Overlay to Match Sashay
White or Ivory Table Linens & Colored Napkins
Elegantly Skirted Cake, DJ and Gift Table
Satin Swag Draping above the Dance floor
Wood Dance Floor Setup
Glassware, Silverware & China
Tiered Wedding Cake By our Preferred Vendor
Ceremonial Cutting & Service of your Wedding Cake
A Glass of Wine with Dinner
Gourmet Coffee Station*

Honeymoon Suite

*A Bridal Suite on your Wedding Night which includes
Chilled Bottle of Champagne with Chocolate Covered Strawberries
Cooked to Order Breakfast in atrium for Bride and Groom*



Price List for Plated Dinners

(Please Choose One Salad & One Entree)

Fresh Garden Greens with Feta Cheese & Candied Walnuts

Blush Wine Vinaigrette

Crisp Romaine Leaves with Bay Shrimp & Fresh Tomatoes

Parmesan Cheese & Garlic Croutons with Classic Caesar Dressing

All Plated Meals Include:

Fresh Seasonal Vegetables & choice of Roasted Red Rosemary Garlic Potatoes or Wild Rice

Fresh Dinner Rolls with Butter

Coffee & Premium Teas

Grilled Chicken Breast

(Choice of One Sauce)

Sautéed with Lemon Garlic & White Wine Sauce or Creamy Dijonaise Sauce

One, Two and Three Carat Packages available

Chicken Cordon Bleu

Double Breast of Chicken Stuffed with Ham and Swiss Cheese in a White Wine Sauce

One, Two and Three Carat Packages available

Filet of Salmon

(Choice of One Sauce)

Roasted Sweet Red Pepper Beurre Blanc or Chive Lemon Butter

One, Two and Three Carat Packages available

New York Steak

(Choice of One Sauce)

Merlot Demi-Glace or Madeira Sauce

One, Two and Three Carat Packages available

Filet Mignon, with Merlot Demi-Glace

One, Two and Three Carat Packages available

Duet Plate

Grilled Chicken Breast or Filet Salmon and Petite Filet

One, Two and Three Carat Packages available

*** Vegetarian, Vegan & Gluten Free Entrees Available upon Request**

Princess Buffet

Fresh Garden Greens with Feta Cheese & Candied Walnuts

Served with Blush Wine Vinaigrette

Jicama & Spinach Salad, with Orange, Grapefruit, & Toasted Almonds

Caramelized Shallot & Lemon Vinaigrette

Bay Shrimp Salad with Celery & Green Onions

Served with Creamy Peppercorn Dressing

Fussilli Pasta Salad with Artichokes & Kalamata Olives

Roasted Sweet Peppers, Capers, & Red Wine Vinaigrette

Grilled Chicken Breast marinated in Honey-Lemon Spices

Served in a Lemon Beurre Blanc Sauce

New York Strip Loin of Beef

Zinfandel Demi-Glace with Gorgonzola Cheese

Roasted Red Rosemary Garlic Potatoes

Fresh Seasonal Vegetables

Fresh Dinner Rolls with Butter

One, Two and Three Carat Packages available



Marquise Buffet

Arugula & Radicchio Salad with Sweet Onions & Feta Cheese
Blush Wine Vinaigrette

Crisp Romaine Leaves with Prosciutto, Fresh Tomatoes
Parmesan Cheese & Garlic Croutons
Classic Caesar dressing

Rotelli Pasta Salad with Kalamata Olives
Garlic-Roasted Tomatoes & Gorgonzola
Sundried Tomato Pesto

Grilled Vegetable Platter with Balsamic Vinegar Reduction

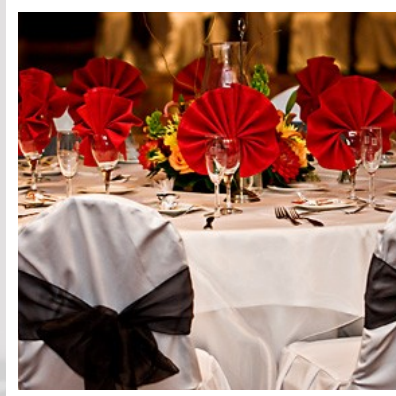
Grilled Free-Range Chicken Breast
Artichoke Tomato Sauce

Filet of Salmon
Roasted Sweet Red Pepper Beurre Blanc

New York Strip Loin of Beef
Port Wine Demi-Glace

Roasted Red Rosemary Garlic Potatoes
Fresh Seasonal Vegetables
Fresh Dinner Rolls with Butter

One, Two and Three Carat Packages available



Reception Show Pieces

(Serves 50 guests)

The Cheese Board

*Imported & Domestic Cheeses
Garnished with Apple, Grapes, & Nuts
Assorted Crackers & Sliced French Baguettes*

Crudités Platter

*Premium Fresh Crudités of Carrots, Celery, Scallions, Snow Peas
Broccoli & Cauliflower Florets
Cucumber, Jicama, Radish & Mushrooms
House-Made Dips*

Antipasto Platter

*Tomatoes, Basil, & Mozzarella Boccini
Marinated Mushrooms & Artichokes
Country Olives, Peperoncini & Provolone
Prosciutto, Mortadella & Coppa Salami
Herbed Focaccia Bread*

California Fruit Harvest

*Fresh Melons, Pineapple, & Strawberries
Seasonal Fresh Fruits & Berries*

Smoked Salmon Platter

*A Whole Side of Salmon
Served with Herb Cream Cheese
Garnished with Capers & Chopped Onion
Assorted Crackers & Toast Points*



Cold Hors d'Oeuvres

(Per 50 Pieces)

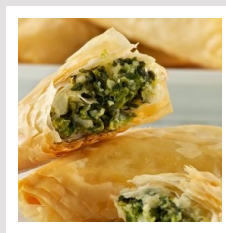
Prawns on Ice with Lemon Wedges & Cocktail Sauce
*Belgium Endive with Caramelized Walnuts & Gorgonzola Mousse**
*Crostini with Sundried Tomato & Eggplant Tapenade**
*Smoked Salmon on Toast Points**
*Asparagus with Prosciutto**
*Crab Salad Mousse on Toast Points**
Fresh Sea Scallop Ceviche

Hot Hors d'Oeuvres

(Per 50 Pieces)

*Southwest Chicken Egg roll**
*Kalamata & Artichoke Tarts**
Swedish Meatballs
Pot Stickers with Scallion Soy Sauce
Beef Satays with Cherry Chipotle Barbecue Sauce
*Chicken Satays with Peanut Dipping Sauce**
*Spanakopita filled with Blend Spinach & Feta Cheese**
*Sesame Chicken with Orange Marmalade Dipping Sauce**
Grilled Prawns with Thai Chili Glaze
*Bison Sliders with Blue Stilton Cheese on a Poppy Seed Roll**
Lollipop Lamb Chops with Rosemary Mint Glaze

Butler Service is available upon request



Options to Enhance Your Event

(Available for an Additional Charge)

Sweet Table

(Minimum of 20 Guests)

Dessert enhancements are served with freshly brewed coffee,

Decaf and Assorted Teas

Lemon Bars, Fancy Cookies, Cappuccino Mousse,

Chocolate Covered Strawberries,

Fruit Tart, Mini Éclairs, Cannolis,

Petit Flours and Mini NY Cheesecake

Late Night Pizza

Tut's Classic 12' Pizza covered in fresh Mozzarella

BBQ Chicken Shrimp Pepperoni Sausage

Bell Peppers Red Onions Mushrooms Jalapenos

Available between 10:00pm -12:00am



Additional Information

Children's Meals

A special meal package may be ordered for children twelve (12) years of age and under.

The package consists of soft drinks for the entire evening, a choice of one of the following:

Cheeseburger or Hamburger with French fries, Pasta with Marinara, Grilled Cheese or Chicken Fingers with French Fries and Wedding Cake for dessert.

One, Two and Three Carat Packages available

Vendor Meals

A Special Meal Package may be ordered for your vendors (Photographers, DJ, etc)

Guestrooms

Upon Availability, a discounted rate for your guests may be offered to a block of 10 or more suites is arranged. Our Sales Manager will be happy to assist you.

Parking

Self Parking is complimentary in our underground parking facility.

Wedding Vendors

We can offer recommendations for florist, Musicians, photographers, videographers and transportation.

Outside vendors for lighting and sound

A nominal fee will be charges for any outside lighting or sound used in banquet rooms

Payment Information

A \$1,000 non-refundable deposit is required with the signed contract to hold the ballroom on a definite basis. Your event will be considered tentative until a Contract and deposit (reservations fee) are received. An additional non-refundable deposit of 50% of the contracted amount is due (3) months prior to your wedding. The remaining balance is due within one week of the date of the event. The Final payment may be made via certified or cashier's check, cash or credit card.

Prices

Until the hotel is in receipt of a signed contract and deposit, the pricing may change. All pricing at the time of the signing and acceptance of the contract will be honored.

Guarantee

A Final Number of attendees is required three (3) working days prior to your wedding. The number is guaranteed and may not be lowered. Meals for 5% over the guaranteed number of guests will be prepared. Final Charges are based on your guarantee or actual number of guests, whichever is greater.

Taxes and Service Charge

All Food and Beverage are subject to current taxes and 21% service charge.

Music

All music will end by midnight for the comfort and enjoyment of our hotel guests. Doors to the ballroom will remain closed during the event to minimize disturbance to other guests.

Damages

The Hotel assumes no responsibility for damage and/or loss merchandise or articles left in the hotel prior, during, or following the function



Catering Beverages

Bartenders are required on all bars,
(Bar minimum of \$350.00 or \$125.00 bartender fee will be added)

Hosted, per drink

Cash, per drink

Standard Liquor

Call Brand LIQUOR

Premium Brand Liquor

All bars include the following:

Imported & Premium Beer

Domestic Beers

House Selection Wines

Cordials

Soft Drinks & Bottled Waters

Beverage Selections

	Standard	Call Brand	Premium Brand
SCOTCH	Cutty Sark	Dewar's	Chivas Reg
BOURBON	Jim Beam	Jack Daniels	Makers Mark
WHISKEY	Canadian Club	Seagram's V.O.	Crown Royal
VODKA	Smirnoff	Stolichnaya	Grey Goose
GIN	Beefeaters	Tanqueray	Bombay Sapphire
RUM	Bacardi Light	Myers's	Captain Morgan
TEQUILA	Jose Cuervo Gold	Jose Cuervo 1800	Patron Sliver
BRANDY	Christian Brothers	Courvoisier VS	Hennessy VSOP

Hosted Bar prices do not include taxable service charge or sales tax
Cash Bar prices include sales tax



Wines

Sparkling Wines

Bottle

J Roget Dry, Santa Barbara
Moet & Chandon White Star, Brut
Laurent Perrier Brut
Gloria Ferrer Blanc De Blancs, Sonoma
Mumm Cuvee Brut, Napa

Zinfandel's, Pinot's & Shiraz

Bottle

Coppola, Shiraz
Beringer White Zin, California
Southern Point Zin, California
Southern Point Pinot Grigio, Santa Barbara
Estancia Pinot Noir, Monterey

White Wines

Bottle

Southern Point, California
Woodbridge Sauvignon Blanc
B.V, Chardonnay, Napa
Robert Mondavi Chardonnay, Private Selection
Estancia Chardonnay, Monterey
Clos du Bois Chardonnay, Sonoma
Chateau St. Michelle Riesling, Sonoma
Coppola, Chardonnay Russian River, Napa

Red Wines

Bottle

Southern Point Cabernet, California
Southern Point Merlot, California
B.V. Cabernet, Napa
B.V. Merlot, Napa
Estancia, Cabernet, Paso Robles
Estancia Merlot, Paso Robles
Robert Mondavi Cabernet, Private Selection
Robert Mondavi Merlot, Private Selection

(Must be ordered 7 days before event, can not be returned)

Preferred Vendor Information

Flowers

M's Flower Shop

401 S Harbor Blvd # A
La Habra, CA 90631-5641
(562) 694-6040

Ultimate Affair

261 E. Imperial Highway, Suite 540
Fullerton, CA 92835
(714) 578-0281

Cakes

Rockwell's Creative

145 North Lemon Street
Orange, CA 92866
(714) 633-1590

Photography

LaNeve Photography

lanevephotography.com
(714) 529-3686

Violeta Vaqueiro

Violetavaqueiro.com
(714)914-8511

Videography

Unlimited Thought Productions

unlimitedthought.net
(562) 458 7499

Sound and Lighting

Glastonbury – onsite

(818) 237-7572
marc@glastonburyinc.com

DJ

Steve Burdick Events

(714) 280-4221

Invisible Touch

(800) 564-3472