

CELEBRATIONS

Life should not be measured in years, but in **events** and **milestones**.

In those occasions where we gather not as individuals but as one group to acknowledge an achievement, a new beginning, an ending or perhaps a different chapter.

No matter what the event, we are focused on ensuring your special day is just that -

one that you won't soon forget.

The catering team at **The Diamond Club at Embassy Suites Saratoga** will take every opportunity to please and provide you with **excellent service and product.**



The
DIAMOND CLUB
AT EMBASSY SUITES
RESTAURANT | BAR | EVENTS

Please alert us to any special dietary needs or restrictions and we will be happy to make the necessary accommodations.

Each of the following packages are designed for a maximum duration of 2 hours.

Each requires a minimum guarantee of 20 guests. A \$100 labor and preparation fee is charged for groups of less than 20 guests.

All packages include freshly brewed regular and decaffeinated coffee, assorted hot teas, juices and soft drinks.

There is a 7% tax and a 20% gratuity added to all packages.

By Day...

Elegant Brunch

\$30

Artisan Cheese Display with Dried Fruits, Nuts & Crackers

Fruit & Berry Salad

Danish, Croissant, Muffins

Tomato Mozzarella Salad

Crab Cake Eggs Benedict

Cinnamon French Toast & Country Sausage Casserole

Braised Chicken Provençale

(garlic, tomatoes, white wine and Kalamata olives)

Corned Beef & Gnocchi Hash

Breakfast Mac & Cheese with Bacon & Broccoli

Coffee, Tea & Assorted Soft Drinks Included

Afternoon Social

\$27

Artisan Cheese Display with Dried Fruits, Nuts, & Crackers

Vegetable Crudités with Ranch Dip

Fruit Salad

Nut & Berry Salad - Champagne Vinaigrette

Tomato Mozzarella Salad

Chicken Salad Sliders - Baby Brioche

Tuna Salad Sandwiches - Croissants

Grilled Vegetable Quiche

Assorted Cookie Bars

Coffee, Tea & Assorted Soft Drinks Included

Live Kitchen Lunch Buffet

All Live Kitchen Lunches are served with Assorted Dessert Display

SOUP & SALAD & BURGER BAR \$22

New England Clam Chowder, Hearty Tomato Vegetable Soup, Garden Salad Bar with Assorted Toppings & Dressings, Ground Beef & Ground Chicken Sliders, Assorted Toppings and Toasted Potato Rolls, Seasoned French Fries

INDOOR PICNIC \$22

Fruit Salad, Potato Salad, Coleslaw, Sliced Watermelon, Sausage with Peppers & Onions on Toasted Hoagie Rolls, Marinated Chicken Breast Skewers

GRILLED CHEESE PLEASE \$24

Garden Salad, Pasta Salad, Saratoga Chips & Dip, Lobster Grilled Cheese on Pita with Herb Ricotta, Asiago, Tomato Bacon & Spinach, Corned Beef Reuben on Marble Rye, Heirloom Tomato & Cheddar on Inside Out Brioche



Hot Lunch Buffets

PIZZA & PASTA \$24

Antipasto Salad, Garlic Bread, Vegetable Supreme Pizza, Meat Lovers Pizza, Tortellini Alfredo, Penne a la Vodka, Fried Dough with Powdered Sugar and Chocolate Sauce

A HEALTHY BITE \$25

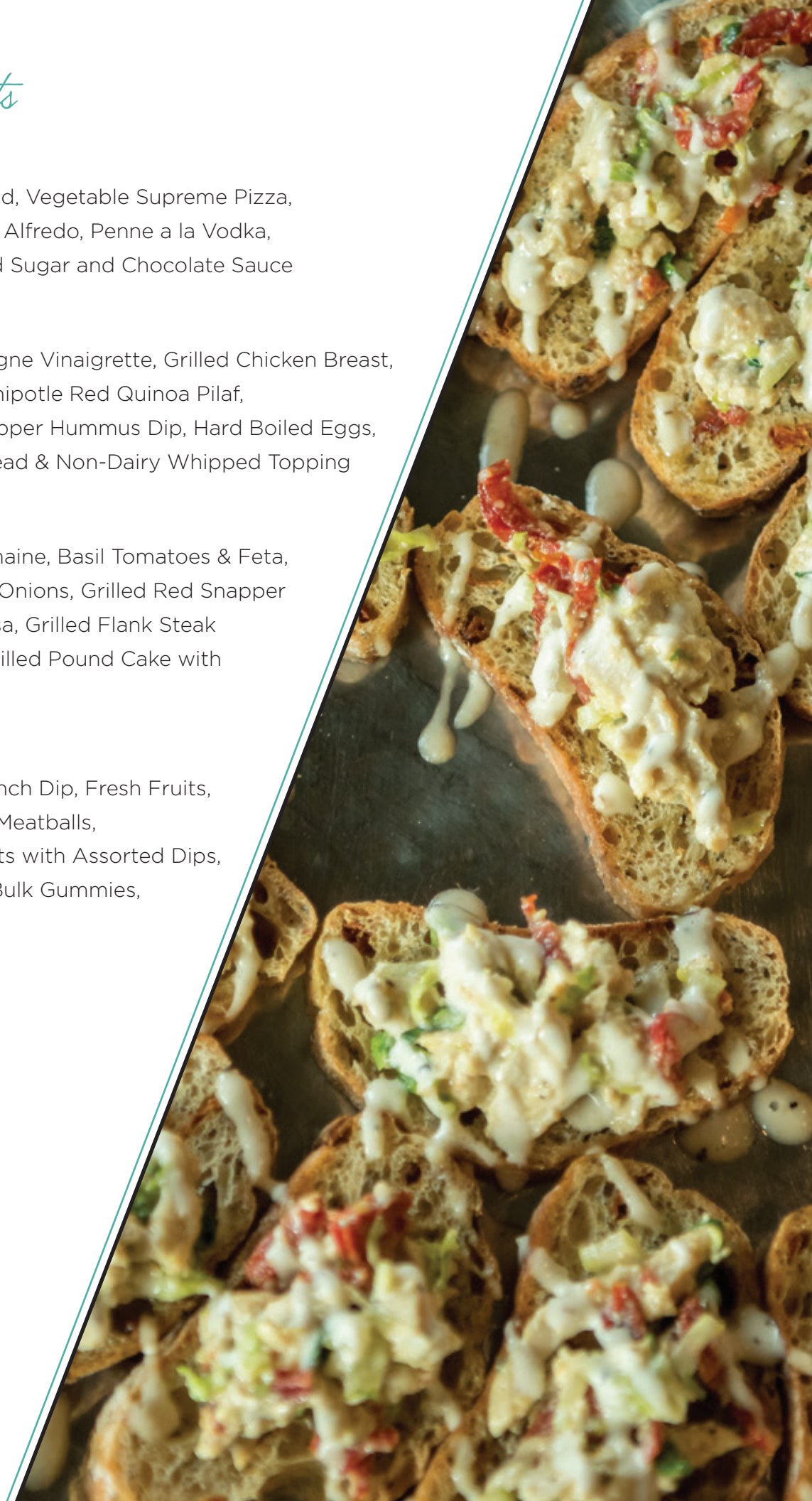
Nut & Berry Salad, Champagne Vinaigrette, Grilled Chicken Breast, Grilled Canadian Salmon, Chipotle Red Quinoa Pilaf, Vegetable Crudités, Red Pepper Hummus Dip, Hard Boiled Eggs, Gherkins, Sweet Banana Bread & Non-Dairy Whipped Topping

OFF THE GRILL \$28

Grilled Corn Salad with Romaine, Basil Tomatoes & Feta, Roasted Potato & Cippolini Onions, Grilled Red Snapper with Charred Pineapple Salsa, Grilled Flank Steak with Garden Chimichurri, Grilled Pound Cake with Minted Strawberries

THE THROWBACK \$19

Vegetable Crudités with Ranch Dip, Fresh Fruits, Macaroni & Cheese, Turkey Meatballs, Homemade Chicken Nuggets with Assorted Dips, 'Candy Bar' with Assorted Bulk Gummies, Chocolates & Chewies



Plated Lunch

Includes bread service, garden salad with ranch and dessert

CHOICE OF *Three* ENTRÉES

\$25 per person

PAN ROASTED SALMON

Wild Rice Pilaf & Broccoli

Your Choice of: Tomato Apricot Chutney, Lemon Dill Sauce or Blackened

GRILLED CHICKEN BREASTS

Roasted Potatoes & Asparagus

Your Choice of: House Bar-B-Que, Orange Thyme or Bruschetta Balsamic

HERB ROASTED SLICED SIRLOIN

Mashed Potatoes & Baby Carrots

Your Choice of: Mushroom Demi Glace, Brown Sugar & Garlic Butter or Hollandaise

GRILLED RED SNAPPER

Roasted Potatoes & Broccoli

Your Choice of: Pineapple Salsa, Roasted Corn & Basil Cream or Red Pepper Coulis

FOUR CHEESE RAVIOLI

Grilled Garden Vegetables

Your Choice of: House Marinara, Alfredo or Vodka Sauce

PETITE SURF & TURF (+5)

4oz. Sliced Sirloin & Crab Cake

Wild Rice Pilaf & Grilled Garden Vegetables

Your Choice of: Saffron Butter, Old Bay Hollandaise or House Remoulade

UPGRADES \$3

Caesar Salad - Shaved Asiago Cheese
Nut & Berry Salad - Champagne Vinaigrette
Tomato Mozzarella - Balsamic Reduction
New England Clam Chowder
Hearty Vegetable Soup
Cheddar Bacon Broccoli Bisque

ADDITIONAL PRICE PER PERSON

Soup de Jour/Chef's Choice of Seasonal Hot Soup	\$2
Carving Station with NY Strip Loin, Horseradish Cream and Roasted Potatoes	\$15
Carving Station with Roast Turkey Breast, Gravy and Mashed Potatoes	\$12
Mimosa, Bellini and Sangria Station	\$11
Bottles of bubbles (prosecco or cava) on ice served next to fresh Orange juice, pineapple juice, cranberry juice and peach puree and garnished with fresh berries. Freshly made red or white sangria with fresh fruits and berries.	
Peach Bellini Punch Bowl	\$8
Bloody Mary Bar with all your favorite garnishes!	\$11

Specialty Chef Stations

Includes dessert

CHOICE OF *Two* ENTRÉES

\$32 per person*

PASTA STATION

Whole Grain Penne, Tortellini, Fettuccini, Steak, Chicken, Shrimp, Broccoli, Peppers & Onions, Sun Dried Tomatoes, Pesto Broth, Marinara, Alfredo, Assorted Cheeses, Herbs & Additional Toppings

ROAST TURKEY CARVING STATION

Cranberry Aioli, Sage Gravy, Chaffered Bread Dressing, Potato Rolls

MAC & CHEESE BAR

Elbow Macaroni, Aged Cheddar Cream, Diced Heirloom Tomatoes, Broccoli, Corn, Bacon, Lobster, Chicken, Blue Cheese, Smoked Cheddar, Cracker Cheddar Crumble

EGGS FOR DINNER

Poached Eggs, Biscuits & Hollandaise cooked to order served over choice of Crab Cakes, Duck Confit or Beef Barbacoa

ROAST BEEF TENDERLOIN CARVING STATION (+14)

Horseradish Cream, Rosemary Demi Glace, Grilled Portabella Mushrooms & Onions, Baby Brioche Rolls

**Or choose one (+4)*

Includes Bread Service and Salad Bar:

Mixed Baby Greens or Fresh Chopped Romaine, Sliced Cucumbers, Shredded Carrots, Grape Tomatoes, Crutons, Sliced Red Onion, Balsamic Vinaigrette, Ranch and Caesar Dressing

Dessert Selections

CHOICE OF *One*

NEW YORK CHEESECAKE

Your Choice of: Chocolate Caramel,
Cherry Topping or Pumpkin Whipped Cream

CHOCOLATE FLOURLESS CAKE

Your Choice of: Peanut Butter Sauce,
Raspberry Drizzle or Triple Chocolate Garnish

BREAD PUDDING

Your Choice of: Caramel Sauce,
Cinnamon Drizzle or Vanilla à la Mode

SHORT CAKE & CREAM

Your Choice of: Peaches, Strawberries
or Maple Apple



Base Reception

SPIRITS

The brands change with availability but the pricing stays constant. Our well selection of vodka, gin, rum, scotch, tequila, rye whiskey, bourbon whiskey and select cordials are chosen with value in mind.

BEER

Please choose either *two* bottled selections or one bottled and *one* draft selection from the following:

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona or Stella Artois

Draft - Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA or Shipyard Seasonal

Choose 2 additional bottled beer selections (+\$1.50/pp) or add two additional Craft Beer Selections (+\$3/pp).

Please ask for our seasonal craft beer selections.

WINE

Please choose from *two* of the following varietals: Pinot Grigio, Sauvignon Blanc, White Zinfandel, Chardonnay, Prosecco, Cabernet Sauvignon, Merlot, Pinot Noir, Malbec.

Choose two additional varietals (+\$2/pp).

All sodas, juices, mixers and other non-alcoholic drinks are included.

\$7/pp ++ first hour of service;

\$2/pp ++ each additional 30 minutes;

\$4/pp ++ each additional hour



Standard Reception

SPIRITS

(In addition to our base spirits)

The names and brands that you know and trust.

Absolut Vodka, Bombay Gin, Casa Noble Blanco Tequila, Jim Beam Bourbon Whiskey, Jack Daniels Tennessee Whiskey, Redemption Rye Whiskey, Captain Morgan Spiced Rum, Bacardi Silver Rum, Dewar's Blended Scotch, Baileys Irish Cream, Kahlua, Amaretto.

Add two flavored vodkas (+\$1/pp)

Add Tito's, Grey Goose or Ketel One (+\$2/pp each)

BEER

*Please choose either **three** bottled selections or **two** bottled and **one** draft selection from the following:*

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Sam Adams Lager, Corona, Corona Premium, Heineken or Stella Artois

Draft- Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA, Shipyard Seasonal, Bell's Seasonal or Samuel Adams Seasonal

Choose 2 additional bottled beer selections (+\$1.50/pp)

or add two additional Craft Beer Selections (+\$3/pp).

Please ask for our seasonal craft beer selections.

WINE

*Please choose from **four** of the following varietals:*

Pinot Grigio, Sauvignon Blanc, White Zinfandel, Chardonnay, Prosecco, Rose, Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Zinfandel and Garnacha.

Choose two additional varietals (+\$2/pp).

\$10++ first hour of service; \$3++ each additional 30 minutes;

\$5++ each additional hour

Premium Reception

(In addition to our "standard" spirits and not including our "base" spirits)

VODKA

Absolute, Tito's, Ketel One, Stolli Oranj, Absolut Citron
(additional flavors available upon request at no charge)

GIN

Bombay, Nolet's, Tanqueray

TEQUILA

Casa Noble Blanco, Don Julio Silver, Casamigos Reposado, Casa Noble Anejo

BOURBON/WHISKEY

Jim Beam, Jack Daniels, Redemption Rye, Maker's Mark,
George Dickel Rye & Bourbon, Crown Royal

SCOTCH

Johnnie Walker Black & Red, Dewar's White Label

RUM

Bacardi Silver, Captain Morgan Spiced, Myers's Dark Rum

CORDIALS

Bailey's Irish Cream, Kahlua, Amaretto, Southern Comfort, Tawny Port

WINE

Personal Consultation with our wine director to choose the best pairings for your event.

*This will include **three** red wines and **three** white wines. As always we can create a larger selection for additional cost that will be determined by our wine director.*

BEER

*Choose **four** as listed*

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Sam Adams, Lager, Corona, Corona Premier, Heineken or Stella Artois

Draft- Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA, Shipyard Seasonal, Bell's Seasonal or Samuel Adams Seasonal

Choose 2 additional bottled beer selections, including Craft Beer (+\$1.50/pp). Please ask for our seasonal craft beer selections. \$15++ first hour of service; \$3++ each additional 30 minutes; \$5++ each additional hour



The Diamond Club Reception

(In addition to premium spirits and not including our "standard" spirits)

VODKA

Belvedere, Grey Goose

GIN

Bombay Sapphire, Tanqueray No. 10

TEQUILA

Patron Silver, Don Julio Reposado,
Casamigos Anejo

BOURBON/ WHISKEY

Woodford Reserve, Basil Hayden's Bourbon,
Knob Creek Rye

SCOTCH

Glenmorangie 10yr Single Malt

RUM

Don Pancho 8yr

CORDIALS

Disaronno, Romana Sambuca

WINE

Personal Consultation with our wine director to choose the best pairings for your event. This will include three red wines and three white wines and prosecco. As always we can create a larger selection for additional cost that will be determined by our wine director.

BEER

Please choose either *four* bottled selections or *three* bottled and one draft selection from the following:

Bottles - Bud Light, Coors Light, Miller Lite, Michelob Ultra, Sam Adams Lager, Corona, Corona Premium, Heineken or Stella Artois

Draft- Bud Lite, Corona Light, Yuengling, Coney Island Merman IPA, Shipyard Seasonal, Bell's Seasonal or Samuel Adams Seasonal

Choose 2 additional bottled beer selections, including Craft Beer (+\$1.50/pp).

Please ask for our seasonal craft beer selections.

\$18++ first hour of service; \$6++ each additional 30 minutes; \$10++ each additional hour

