

WEDDINGS

From the moment you select **Embassy Suites Saratoga Springs**, one of our **on-site wedding professionals** will be your dedicated contact to handle all of your wedding-planning needs. Working with you or your wedding consultant, your Catering Sales Representative will help reserve your dates, plan the schedule of events and coordinate your menu, and other details -

designing the wedding of your dreams.

Simplify your Saratoga wedding planning by selecting one of our specially conceived wedding packages - or customize all the details to match your own preferences.

The
DIAMOND CLUB
AT EMBASSY SUITES
RESTAURANT | BAR | EVENTS



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

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.

Each Wedding Package Includes:

A COMPLIMENTARY TASTING FOR UP TO *Four* PEOPLE

Tastings are complimentary for weddings that have already booked at The Embassy Suites. For those who have yet to book, tastings are \$65 per person, that amount will be applied to your wedding once you decide to book with us. Tasting does not include alcohol, which will be billed separately at the time of the tasting.

**COMPLIMENTARY COCKTAIL HOSPITALITY
SUITE FOR YOUR WEDDING PARTY.**

**ONE HOUR COCKTAIL AND
HORS D'OEUVRES RECEPTION**

**COMPLIMENTARY CHAMPAGNE TOAST AND
THREE HOURS OF PREMIUM OPEN BAR**

**COMPLIMENTARY OVERNIGHT SUITE FOR
THE NEWLYWEDS AFTER THE RECEPTION**



Package Options

ESSENTIAL PACKAGE \$85

Cocktail Hour and Plated Coured Dinner

CHOICE OF *Three* PASSED HORS D'OEUVRES

- Tomato Bruschetta** - Fresh Mozzarella & Basil
- Bloody Mary Gazpacho Shooters** - Cucumber Crab Garnish
- Chicken Salad Sliders** - Baby Brioche & Mixed Greens
- Bacon Wrapped Scallops** - Orange Marmalade
- Southwest Chicken Egg Rolls** - Chipotle Ranch
- Beef Franks in Puff Pastry** - Whole Grain Honey Mustard
- Antipasto Vegetable Skewers** - Balsamic Reduction
- Poached Pear Tarts** - Candied Pecans, Goat Cheese
- Tempura Shrimp Pops** - Teriyaki Glaze & Sesame Scallions
- Beef Tenderloin Slider** - Brie & Fig Jam
- Mushroom Croquettes** - Saffron Aioli
- Duck Confit Quesadillas** - Boursin & Blackberry
- Steak & Egg Canapés** - Marble Rye & Red Pepper Aioli
- Petite Crab Cakes** - Cajun Remoulade (+\$2)
- Lobster Grilled Cheese** - Sourdough & Asiago (+\$3)
- Tuna Wonton Nachos** - Watermelon Pico de Gallo, Avocado Cream (+\$3)
- Jumbo Shrimp Cocktail** - Fresh Citrus, Tomato Horseradish Sauce (+\$5)

CHOICE OF *Two* STATIONARY DISPLAYS

- Artisan Cheese** - Imported & Domestic Mild, Semi-Soft, Herb Infused Cheeses, Dried Fruits, Nuts & Crackers
- Hummus & Pita** - House Ground Chick Pea Hummus, Toasted Pita Points, Diced Grilled Vegetables, Balsamic Reduction
- Vegetable Crudité** - Celery, Carrot, Tomato, Cucumber, Bell Peppers, Zucchini, Squash, Broccoli, Cauliflower, Ranch
- Smoked Salmon Board** - Fresh Citrus, Red Onion, Cucumber, Capers, Hard Boiled Egg, Whipped Dill Cream Cheese, Bagel Crisps
- Mizza-Pini** - Chefs Selection of Three Signature Mini Pizzas
- Antipasto** - Assortment of Cured & Sliced Italian Meats, Assorted Vegetables & Italian Breads
- Steam Boat** - Steamed Clams & Mussels, Crab Fondue, Drawn Butter, Cocktail Sauce, Old Bay Crostini (+\$5)

CHOICE OF *One* SALAD SELECTION

Heirloom Tomato & Mozzarella Salad - Mixed Greens, Basil Croutons & Italian Dressing

Garden Salad - Ranch & Balsamic Dressings

Poached Pear & Goat Cheese Salad - Candied Pecans & Champagne Vinaigrette

Classic Caesar - Romaine, Shaved Asiago and Caesar Dressing

Nut & Berry - Mixed Greens, Strawberries, Blueberries, Blue Cheese Crumbles, Walnuts and Champagne Vinaigrette

CHOICE OF *Three* ENTRÉE SELECTIONS

All Entrees Served with Freshly Baked Rolls and Butter

House Roasted Chicken Breast - Orange Thyme Jus, Orzo Pasta, Haricots Verts

Coleman Farms Chicken Breast - Your Choice of Marsala, Breaded Picatta or Parmesan, Pecan Encrusted, or Saltimbocca all Served with Chef's Selection of Sides

Grilled Red Snapper - Saffron Butter, Roasted Fingerling Potatoes, Grilled Zucchini

Roasted Pork Tenderloin - Whole Grain Mustard Sauce, Chef's Selection of Sides

Pan Seared Tofu - Sweet Chili Teriyaki, Asian Vegetable Fried Rice

Garbanzo Cakes - Cucumber Cream, Grilled Vegetables

Pan Seared Halibut - Butter Pecan Apple Sauce, Steamed Rice, Broccolini

Grilled Filet Mignon - Wild Mushroom Demi Glace, Onion Risotto, Roasted Asparagus

Grilled Certified Angus New York Strip - Herb & Garlic Chimichurri, Garlic Mashed Potato, Grilled Vegetables

Prime Rib - House Horseradish, Rosemary Mashed Yukons, Baby Carrots

Herb Encrusted Rack of Lamb - Cabernet Reduction, Sweet Potato Mash, Haircot Verts

Duos

Petite Filet Mignon & Crab Cake - Béarnaise Sauce, Parsnip Puree, Roasted Corn (+\$7)

Strip Steak & Shrimp Skewer - Chimichurri, Roasted Fingerlings, Heirloom Tomatoes (+\$9)



FUNDAMENTAL PACKAGE \$75

Cocktail Hour and Dinner Buffet

CHOICE OF *Three* PASSED HORS D'OEUVRES

- Tomato Bruschetta** - Fresh Mozzarella & Basil
- Bloody Mary Gazpacho Shooters** - Cucumber Crab Garnish
- Chicken Salad Sliders** - Baby Brioche & Mixed Greens
- Bacon Wrapped Scallops** - Orange Marmalade
- Southwest Chicken Egg Rolls** - Chipotle Ranch
- Beef Franks in Puff Pastry** - Whole Grain Honey Mustard
- Antipasto Vegetable Skewers** - Balsamic Reduction
- Poached Pear Tarts** - Candied Pecans, Goat Cheese
- Tempura Shrimp Pops** - Teriyaki Glaze & Sesame Scallions
- Beef Tenderloin Slider** - Brie & Fig Jam
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- Duck Confit Quesadillas** - Boursin & Blackberry
- Steak & Egg Canapes** - Marble Rye & Red Pepper Aioli
- Petite Crab Cakes** - Cajun Remoulade (+\$2)
- Lobster Grilled Cheese** - Sourdough & Asiago (+\$3)
- Tuna Wonton Nachos** - Watermelon Pico de Gallo, Avocado Cream (+\$3)
- Jumbo Shrimp Cocktail** - Fresh Citrus, Tomato Horseradish Sauce (+\$5)

CHOICE OF *Two* STATIONARY DISPLAYS

- Artisan Cheese** - Imported & Domestic Mild, Semi-Soft, Herb Infused Cheeses, Dried Fruits, Nuts & Crackers
- Hummus & Pita** - House Ground Chick Pea Hummus, Toasted Pita Points, Diced Grilled Vegetables, Balsamic Reduction
- Vegetable Crudité** - Celery, Carrot, Tomato, Cucumber, Bell Peppers, Zucchini, Squash, Broccoli, Cauliflower, Ranch
- Smoked Salmon Board** - Fresh Citrus, Red Onion, Cucumber, Capers, Hard Boiled Egg, Whipped Dill Cream Cheese, Bagel Crisps
- Mizza-Pini** - Chefs Selection of Three Signature Mini Pizzas
- Antipasto** - Assortment of Cured & Sliced Italian Meats, Assorted Vegetables & Italian Breads
- Steam Boat** - Steamed Clams & Mussels, Crab Fondue, Drawn Butter, Cocktail Sauce, Old Bay Crostini (+\$5)

Build Your Buffet

Served with Dinner Rolls and Butter

SALAD SELECTION - CHOOSE *One*

Heirloom Tomato & Mozzarella Salad - Mixed Greens, Basil Croutons & Italian Dressing

Macaroni Salad - Baby Shrimp & Spanish Olives

Garden Salad - Ranch & Balsamic Dressings

Poached Pear & Goat Cheese Salad - Candied Pecans & Champagne Vinaigrette

ENTRÉE SELECTIONS - CHOOSE *Three*

Cheese Ravioli - Truffle Butter & Fresh Parsley

Butternut Squash Ravioli - Peppered Sage Butter

Vegetable Lasagna

Fried Eggplant a la Vodka - Ground Sausage, Peppers, Onions & Ricotta

Chicken Marsala - Mushrooms & Fresh Oregano

Fried Chicken - Sweet Onion Bar-B-Que Sauce

Chicken Parmesan - Fresh Mozzarella & House Marinara

Baked Salmon - Lemon Dill Cream Sauce

Roasted Top Sirloin - Rosemary au Jus

Pan Roasted Trout - Lemon Garlic Chimichurri

Roasted Pork Tenderloin - Whole Grain Mustard Sauce

Pan Seared Halibut - Blistered Cherry Tomatoes, Capers & Garlic Butter

Veal Parmesan - Roasted Tomato Sauce, Parmesan & Mozzarella

Grilled Duck Breast - Sweet Chili Plum Sauce

Grilled Strip Steaks - Mushroom Ragout (+\$4)

Roasted Prime Rib - Grilled Onion & Cabernet Reduction (+\$6)

VEGETABLE SELECTION - CHOOSE *One*

- Roasted Baby Carrots
- Steamed Broccolini
- Zucchini & Squash Ratatouille
- Baked Beans
- Braised Spinach
- Garlic Green Beans

STARCH SELECTION - CHOOSE *One*

- Wild Rice Pilaf
- Herb Risotto
- Mashed Potato
- Roasted Potato
- Sweet Potato Fries
- Cilantro Quinoa



Premium Reception

(Included Bar Package)

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

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)

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** beers*

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

(+\$5) for each additional hour of Open Bar.

(+\$3) to upgrade to Diamond Club

Reception, (+\$6) for each additional hour.

