

# MEETINGS

Our Sales & Events Team will assist in planning all aspects of your event from choosing the **proper meeting space** to what food goes best for lunch and dinner.

Each of our conference rooms are designed to create maximum efficiency for all your needs. Our Catering Team will effortlessly execute each and **every detail** so the only business you will have to worry about is

*that which you came to conduct.*



*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.

# *The Best Breakfast*

*There is no better way to start off the work day than a GREAT breakfast.*

*All Embassy Suites overnight guests are entitled to our famous house breakfast buffet which is included in the room rate. Anyone who is not an overnight hotel guest is gladly welcome to purchase this experience for \$15 per person plus tax.*

*(This can be added to your master bill, larger group discounted rates may vary).*

*Your meeting attendees can enjoy this buffet right in our dining space or take to their meeting room.*

*The buffet is held every day from 6:30a to 9:30a Monday through Friday and 7:00a to 10:30a Saturday and Sunday (weekend hours apply daily Memorial Day - Labor Day)*

*The following is included in the price.*

## **LIGHT & HEALTHY**

Assorted Cold Cereals, Hot Oatmeal with Assorted Fruit and Berry Toppings, Granola, Plain & Flavored Yogurts, Assorted Freshly Cut & Whole Fruits (Seasonal)

## **BREADS & PASTRIES**

Bagels, English Muffins, Danishes, Muffins, Breakfast Breads, Toast (White, Wheat, Rye)

## **HOT BUFFET ITEMS**

Scrambled Eggs, French Toast, Pancakes, Breakfast Potatoes, Applewood Smoked Bacon, Pork Link Sausage,

## **COOKED TO ORDER**

Omelets, Eggs Any Style, Waffles, Chef's Daily Special of Omelet and Hot Entree

## **BEVERAGES**

Coffee, Decaf, Teas, Soda, Assorted Juices, Assorted Milks  
Espresso Based Drinks (extra charges apply)

\*\* Please note that Gluten Free and Non-Dairy Options are available upon request

# Private Breakfast Buffets

Designed to give your attendees that "VIP" feel.  
This buffet offering, lasting 90 minutes, will be set up for  
YOU and YOU ONLY and catered to your needs on your time.

## SUITES FULL BREAKFAST

\$22 PER PERSON

### LIGHT & HEALTHY

Granola, Plain & Flavored Yogurts,  
Assorted Freshly Cut & Whole Fruits (Seasonal)

### BREADS & PASTRIES

Bagels, English Muffins, Danishes, Muffins,  
Breakfast Breads

### HOT BUFFET ITEMS

Scrambled Eggs, French Toast, Pancakes,  
Breakfast Potatoes, Applewood Smoked Bacon,  
Pork Link Sausage

### ADDITIONAL PROTEINS

Grilled Chicken Breast (+\$3)  
Grilled Canadian Salmon (+\$5)  
Grilled Sliced Steak (+\$7)

### BEVERAGES

Coffee, Decaf, Teas, Soda, Assorted  
Bottled Juices, Assorted Milks,  
Saratoga Spring Water

\*\* Please note that Gluten Free and  
Non-Dairy Options are available  
upon request



## SUITES CONTINENTAL BREAKFAST

\$15 PER PERSON

### LIGHT & HEALTHY

Granola, Plain & Flavored Yogurts,  
Assorted Freshly Cut & Whole Fruits (Seasonal)

### BREADS & PASTRIES

Bagels, English Muffins, Danishes, Muffins,  
Breakfast Breads

### BEVERAGES

Coffee, Decaf, Teas, Soda, Assorted  
Bottled Juices, Assorted Milks,  
Saratoga Spring Water

\*\* Please note that Gluten Free and  
Non-Dairy Options are available  
upon request

### PRIVATE BREAKFAST BUFFET ADDITIONS

<b>Chef's Selection Breakfast Wraps &amp; Sandwiches</b>	\$3 per person
<b>Bottled Natural Fruit Smoothies &amp; Protein Shakes</b>	\$5 per person
<b>Omelet Station</b>	\$8 per person

### PRIVATE TABLESIDE PLATED BREAKFASTS \$15

CHOOSE *Two*

*Coffees, teas, juices, sodas, water and  
Fresh Fruit Salad are included*

Egg White Vegetable Omelets  
Sausage, Pepper & Cheddar Breakfast Burritos  
Bacon, Egg & Swiss Breakfast Sandwich Croissants  
Eggs Benedict (+2)

## Plated Lunch

\$25

*Invite your attendees to sit down in one of our dining spaces and be served by our Catering Team. Lasting for up to 90 minutes, all plated packages include: coffees, teas, soft drinks & water. (minimum guest counts may apply).*

### SOUP OR SALAD CHOOSE *One*

Garden Salad - *Balsamic Vinaigrette or Ranch Dressing*

Caesar Salad - *Shaved Asiago Cheese*

New England Clam Chowder

Hearty Vegetable Soup

### ENTRÉES CHOOSE *Three*

Pan Roasted Salmon - *Wild Rice Pilaf, Broccolini*

*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 Jus 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 & Broccolini*

*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*

*with Wild Rice Pilaf & Grilled Garden Vegetables*

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

DESSERT CHOOSE *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 a la Mode*

Shortcake & Cream

*Your choice of: Peaches, Strawberries or Maple Apple*



## LUNCH ENHANCEMENTS

(Priced per person)

<b>Caesar Salad</b> - Shaved Asiago Cheese	\$3
<b>Nut &amp; Berry Salad</b> - Champagne Vinaigrette	\$3
<b>Tomato Mozzarella Caprese</b> - Balsamic Reduction	\$3
<b>New England Clam Chowder</b>	\$3
<b>Hearty Vegetable Soup</b>	\$3
<b>Cheddar Bacon Broccoli Bisque</b>	\$3
<b>Soup du Jour/Chef's Choice of Seasonal Hot Soup</b>	\$2
<b>Carving Station with NY Strip Loin, Horseradish Cream and Roasted Potatoes</b>	\$15
<b>Carving Station with Roast Turkey Breast, Gravy and Mashed Potatoes</b>	\$12
<b>Mimosa, Bellini and Sangria Station</b>	\$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.	
<b>Peach Bellini Punch Bowl</b>	\$8
<b>Bloody Mary Bar with all your favorite garnishes!</b>	\$11



## Lunch Buffets

Set up and served where you want and when you want.  
Lasting for up to 90 minutes all Buffet Packages are served with  
coffees, teas, soft drinks and water included  
(minimum guest counts may apply).

### SANDWICHES "YOUR WAY" \$20

A build your own sandwich buffet served with Assorted Breads,  
Cheeses, Condiments, Chips, Pretzels, Pickles, Cookies & Brownies

#### CHOOSE *Two* SALADS

Garden  
Caesar  
Potato  
Pasta  
Fruit

#### CHOOSE *Three* PROTEINS

Carved Turkey  
Sliced Ham  
Sliced Roast Beef  
Tuna Salad  
Chicken Salad  
Egg Salad  
Sliced Salami

### FRESH FIELDS \$18

*A lunch that is both filling and on the lighter side served with  
assorted salads and a healthy dessert*

Freshly Baked Bread Sticks, Field Greens,  
Tomato Cucumber Greek Salad with Feta Cheese, Tortellini Pasta Salad,  
Cous Cous Salad with Chickpeas & Roasted Vegetables, New York Deli Tuna Salad,  
Cranberry Chicken Salad with Whole Grain Honey Mustard Aioli,  
House Ground Chick Pea Hummus & Pita Points, Peppadew Peppers,  
Fruit & Berry Cocktail with Whipped Cream

### BOXED LUNCH-TO-GO \$20

Pre-Order Selection of Ham & Swiss On Rye, Turkey BLT,  
Tuna on Croissant, Roasted Vegetable Wrap  
Accompanied with Bottled Water or Canned Soft Drink, Fresh Apple, Bagged Chips,  
Mayonnaise & Mustard, Granola Bar, Chocolate Chip Cookie



# 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

## **LIGHT AND FRESH** \$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



## *Live Action*

*All attendees will have the opportunity to order directly from a member of our Culinary Team as they expertly prepare the food right from our kitchen. There is nothing like watching a professional in action!*

### **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 Sourdough with Asiago,  
Corned Beef Reuben on Marble Rye,  
Heirloom Tomato & Cheddar on Inside Out Brioche



# *Specialty Chef Attended Stations\**

*(Priced per person)*

## **PASTA STATION \$15**

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

## **ROASTED TURKEY CARVING STATION \$16**

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

## **MAC & CHEESE BAR \$15**

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

## **ROASTED BEEF TENDERLOIN CARVING STATION \$19**

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

## **EGGS FOR LUNCH \$17**

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

*\*Stations are enhancements and not intended as an individual lunch option*

# Meeting Break Packages

*Priced per person and lasting 45 minutes (unless noted otherwise), these breaks are designed for a quick intermission in the agenda to refuel, clear your mind and get ready for the end of the session.*

## **BEVERAGE BREAKS** *(Priced per person)*

**QUICK (45 MINUTES)** \$6

**HALF DAY PACKAGE (4 HOURS)** \$11

**FULL DAY PACKAGE (8 HOURS)** \$17

*Beverages include assorted soft drinks, bottled water, freshly brewed regular and decaffeinated coffee, assorted teas with lemon & honey and hot chocolate*

## **THEME BREAKS**

Priced per person and designed for a maximum duration of 2 hours.

Suite's Treats (\$7)

*Rice Crispy Treats, Assorted Cookie Bars,  
Chocolate Dipped Pretzel Rods*

Trackside (\$8)

*Hot Pretzels with Mustard & Cheese, Fresh Popcorn  
with Flavored Salts, Nacho Chips, Corn & Bean Salsa*

Empire State (\$10)

*Fresh Apple Spears & Warm Caramel Dip, Apple Crisp  
& Spiced Whipped Cream, Apple Muffins,  
Apple Cider Donuts, Hot or Chilled Apple Cider*

Granola Bar (\$7)

*House Granola, Yogurt, Dried Fruits, Fruit Preserves,  
Assorted Nuts, Shaved Coconut, Chocolate Chips*

Diamond Club (\$13)

*Boneless Chicken Wings with Assorted Sauces,  
Baby Nut & Berry Salads with Champagne Vinaigrette,  
Caprese Flatbreads*

# *A La Carte Beverages and Snacks*

*If a full meal is not what you're looking for but would like to provide "something"...*

## BEVERAGES

Coffee, Decaf & Tea with Flavored Syrups	\$55 per gallon
Hot Chocolate with Marshmallows & Extra Chocolate & Caramel Syrups	\$40 per gallon
Carafes of Orange, Apple & Cranberry Juices	\$15 per carafe
Bottled Orange, Apple & Cranberry Juices	\$3 each
Canned Regular, Diet & Decaffeinated Soft Drinks	\$3 each

## SNACKS

Muffins, Croissants, & Danishes	\$27 per dozen
Homemade Chef Inspired Breakfast Breads	\$27 per dozen
Fresh Warm Donuts	\$27 per dozen
Coffee Cakes	\$27 per dozen
Assorted Bagels with Flavored Cream Cheeses	\$27 per dozen
Granola Bars	\$27 per dozen
Candy Bars	\$27 per dozen
Fresh Popcorn with Flavored Salts	\$4 per person
Saratoga Chips with Onion Dip	\$4 per person
Hot Pretzels with Cheese & Mustard	\$4 per person
Cookies & Brownies	\$24 per dozen

