

Embassy Suites Miami Weddings



CAPTURE THE DREAM OF THE PERFECT WEDDING
CREATE MEMORIES TO LAST
A LIFETIME



EMBASSY WEDDING PACKAGES INCLUDE

- ❖ Ceremony Options- Select from our beautiful Atrium or one of our Private Ballrooms.
- ❖ Post Reception Cocktail- An unforgettable one hour reception in our Atrium, offers a unique lush tropical atmosphere with a cascading waterfall providing the most magical backdrop.
- ❖ Dinner Reception- Celebrate Four to Five hours of Dinner and Dancing in one of our many Beautiful Ballrooms.
- ❖ Dinners- Four to Five –Course Plated Dinners (*Buffets available upon request*).
- ❖ Bar Service- Four to Five Hours of Open Bar.
- ❖ Celebratory Champagne Toast.
- ❖ Custom Designed Cakes.
- ❖ Preferred Vendors- Our top Wedding Professionals who will be happy to assist you with your special day.
- ❖ Décor- Tables, Chairs, Linens, Chair Covers with Sashes, Head Table, Gift Table, Registration Table and Cake table.
- ❖ Complimentary Menu Planning and Tasting prior to Event date for four guest.
- ❖ Complimentary Suite and Amenity for bride and Groom for the Night of the Wedding.
- ❖ Special Room Rates for Out-of –Town Guests.
- ❖ Special Discounted Rates for Valet & Self Parking.

- ❖ **ENHANCEMENTS:**
- ❖ Customized Menu available upon request.
- ❖ Extended Bar Service.
- ❖ Ask our Event Specialist for more possible upgrades.

Say I Do Package

Four Hours of Open Bar

Featuring our House Brand Selection of
Vodka, Scotch, Gin, Whiskey, Bourbon and Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel Wines
Imported & Domestic Beers, Soft Drinks & Fruit Juices

Hors d'oeuvres To Be Served Butler Style

Based on Six Pieces Per Person (*Select 4 Items*)

Franks en Croute with Dijon Mustard, California Spring Rolls with Plum Orange Sauce
Tempura Chicken Tenderloins with Mango Sauce
Conch Fritters or Homemade Miniature Quiche Lorraine
Swedish Meatballs or Mini Beef, Chicken Empanadas

Plated Appetizers

(*Please Select One*)

Frisee Salad with Lardon of Bacon and Croutons with Mustard Vinaigrette, A Montage of Fresh Seasonal Fruits
Artisan Greens with Tomatoes, Cucumbers and Julienne of Carrots with Creamy Parmesan Dressing



Say I Do Package

Champagne Toast

Entrées Course

(Please Select Two)

Grilled Salmon with Pineapple Salsa
Grilled Flat Iron with Mushroom Ragout
Chicken Marsala with Wild Mushrooms
Sautéed Mahi Mahi with Champagne Sauce

&

All Entrees Served with a Choice of Potato, or Rice

A Starburst of Sautéed Vegetables
Warm Rolls with Creamy Butter

An Impressive Selection of Wedding Cakes

Client to Select Flavors, Frostings and Fillings
Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas

\$65 per person

All prices subject to 22% service charge and applicable taxes.



Now & Forever Package

Four Hours of Open Bar

Featuring our House Brand Selection
of Vodka, Scotch, Gin, Whiskey, Bourbon & Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel Wines
Imported & Domestic Beers, Soft Drinks & Fruit Juices

Hors D'oeuvres Passed Butler Style

Based on Six Pieces Per Person (*Please Select Five*)

Franks En Croute with Hot Mustard, Beef Chimichurri Chicken Quesadillas, Spanakopita, Spring Rolls with Plum Sauce, Sesame Coconut or Tempura Chicken Tenders, Chicken Wonton, Mini Quiche, Swedish Meatballs or Imported & Domestic Cheese with A Montage of Fruits consisting of Conch fritters, Mini Beef Chicken Empanadas
Served with Fancy Crackers and Dips

Salad

(*Please Select One*)

Caesar Salad with Romaine Lettuce, Garlic Croutons and Grated Parmesan Cheese
Mesclun Greens with Tomatoes, Cucumbers and Julienne of Carrots Salad with Raspberry Vinaigrette
Baby Greens with Hearts of Palm, Artichoke Hearts Draped with Basil Vinaigrette



Now & Forever Package

Champagne Toast

Entrées

(Please Select up to Two)

Grilled Salmon with Pineapple Salsa

Roasted Filet of Beef with Demi Glaze

Breast of Chicken Francaise, Marsala or NY Strip with Chimichurri Sauce

&

All Entrées Served with a Choice of Potato, or Rice

A Starburst of Sautéed Vegetables

Warm Rolls with Creamy Butter

An Impressive Selection of Wedding Cakes

Client to Select Flavors, Frostings and Fillings

Freshly Brewed

\$85 per person

All prices subject to 22% service charge and applicable taxes



Miami Oasis Package

Four Hours of Open Bar

Featuring our House Brand Selection of Vodka, Scotch, Gin, Whiskey, Bourbon and Rum
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel Wines
Imported and Domestic Beers, Soft Drinks and Fruit Juices

Champagne Toast

Hors D'oeuvres To Be Passed Butler Style

(Based on Six Pieces Per Person) (Please Select Six)

Spanakopita

Coconut Shrimp

California Spring Rolls with Apricot Sauce

Mini Beef or Chicken Wellington

Sea Scallops Wrapped in Bacon

Fried Cheese Ravioli

Sesame Chicken Tenders with Plum Sauce

Crabcakes with Remoulade Sauce

Sautéed Garlic Shrimp

Beef Chimichurri



Miami Oasis Package

To Be Attractively Displayed

Imported and Domestic Cheeses Gouda, Swiss, Provolone, Monterey Jack and Sharp Cheddar
served with A Montage of Fresh Fruits, Fancy Crackers and Dip

Appetizers

(Please Select one)

Chilled Shrimp Cocktail with Remoulade Sauce Melon & Prosciutto

Salad

(Please Select One)

Caesar Salad with Romaine Lettuce, Garlic Croutons and Grated Parmesan Cheese
Mesclun Greens with Tomatoes, Cucumbers and Julienne of Carrots Salad with Raspberry Vinaigrette
Baby Greens with Hearts of Palm, Artichoke Hearts Draped with Basil Vinaigrette

Entrées

(Please Select up to Three)

Slow Roasted Prime Rib of Beef Au Jus
Chicken Wellington with Mushroom Duxelle in Puff Pastry
Grilled Salmon with Pineapple Sauce
Petite Filet Mignon, Sauce Béarnaise
Chicken Marsala, New York Strip Steak with Shallots & Herb Butter

or



Miami Oasis Package

Duo Plated

(Please Select One)

Petit Filet Mignon with Breast of Chicken or Grilled Salmon

Petit Filet Mignon with Shrimp Scampi or Two Lump Crab cakes and Remoulade Sauce

All Entrees Served with a Choice of Potato, or Rice

A Starburst of Sautéed Vegetables

Warm Rolls with Creamy Butter

Desserts

(Please Select One)

Gourmet Chocolate Cup Filled with White or Dark Chocolate Mousse on a Painted Plate

Two Large Tuxedo Striped Chocolate Dipped Strawberries on Painted Plate

Individual to Die for Desserts with Whipped Cream

An Impressive Selection of Wedding Cakes

Client to Select Flavors, Frostings and Fillings

Freshly Brewed Coffee, Decaffeinated Coffee and Select International Teas Service

\$115 per person

All prices subject to 22% service charge and applicable taxes.



New Beginning Brunch

Two Hour Open Bar

Champagne Mimosas & Bloody Mary's
California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel Wines
Imported & Domestic Beers, Soft Drinks & Fruit Juices

Cold Station

Flaky Croissants & Freshly Baked Bagels with Flavored Cream Cheeses Imported & Domestic Cheeses ~ Gouda, Swiss, Provolone, Monterey Jack & Sharp Cheddar, served with Fancy Crackers, Dip & A Montage of Fresh Fruits, consisting of Seasonal Fruit, Tossed Salad with Romaine, Mixed Greens, Endive, Tomatoes & Cucumbers, Marinated Vegetable Salad with Artichoke Hearts, Baby Corn, Snow Peas & Water Chestnuts in Tangy Vinaigrette, Fresh Mozzarella Cheese with Tomatoes, Laced with Olive Oil, Roasted Pine nuts & Fresh Basil

Carving Station with Chef Carver

(Please Select One)

Sirloin of Beef, Roasted Turkey Breast or Smoked Virginia Ham Served with Chef's Accompaniments

To Be Served From Silver Chafing Dishes

Texas Style French Toast with Creamy Butter & Maple Syrup, Sausage Links & Crisp Bacon
Homemade Hash browns Sprinkled with Parmesan Cheese, Eggs Frittata
Breast of Chicken Lightly Battered with Egg, Sautéed in Key Lime Butter and Capers, Yellow Rice Pilaf
An Impressive Selection of assorted Deserts

\$70 per person

All prices subject to 22% service charge and applicable taxes



Enhancements

Bar Service

Overtime \$15

Per Hour Per Person

Dinner Enhancements

(Selection pricing per guest)

Beef Tenderloin with Béarnaise and Mushroom Demi Glaze ~ \$12

Slow Cooked Prime Rib au Jus an Additional ~ \$8

Carved Top Round Beef or Turkey or Corned Beef ~ \$9

Carving Station

Carved to Order with Chef Carver ~ \$150

Cooked to Order with Chef Attendant~ \$150

All prices subject to 22% service charge & applicable taxes



Embassy Event Information

Photographs

All areas of Hotel can be used and are only allowed to clients having catered functions at our facility. Special arrangements must be made if pictures are being taken at a time other than your contracted hours

Suite Contract

We offer special discounted rates for requests of 10 or more suites per night. A Room Sales Agreement must be signed no more than two weeks after the contract is sent, or rates may change

We provide a complimentary suite for the Bride & Groom the evening of your Wedding
Check-in time is 4pm. Check-out time is 11am

Guaranteeing Space

Function space may be held no longer than 7 days without a signed contract and deposit
Space may be released after this period without notification

Initial Deposit

A non-refundable deposit is required with your signed catering contract

Final payment is due thirty (30) business days prior to your function(s) by credit card, money order, or cashiers check made payable to Embassy Suites Miami. Personal checks are not accepted within thirty (30) days of your event

Day of Event Parking

Valet parking & Ample self-parking on each side and in the rear of the Hotel are available at the prevailing rates. Clients or their guests will be responsible for parking charges. Prices are subject to change without notice

