



Wedding Packages

EMBASSY SUITES DUBLIN

*5100 Upper Metro Place, Dublin, Ohio 43017
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Wedding Packages

SILVER PACKAGE \$ 7 0

*Two Hour Open Bar - Call Brand Service
One Appetizer Display
Two Course Dinner with up to Three Entrée Selections
White or Black Floor Length Tablecloths and Napkins
Custom Designed Head Table including Risers and Ballroom Diagram
Hardwood Dance Floor
Cake Cutting Service
Round Mirror, Votive Candle, and Vase Centerpieces
Complimentary Menu Tasting for up to 4 people*

GOLD PACKAGE \$ 8 5

*Three Hour Open Bar - Premium Brand Service
Two Hors d'oeuvres
Two Course Dinner with up to Three Entrée Selections
White or Black Floor Length Tablecloths and Napkins
Custom Designed Head Table including Risers and Ballroom Diagram
Hardwood Dance Floor
Cake Cutting Service
Round Mirror, Votive Candle, and Vase Centerpieces
Complimentary Menu Tasting for up to 4 people
Champagne Toast for all Guests 21+
Colored Up-Lighting
Private Wedding Party Hospitality Room
Complimentary Guest Suite Upgrade for Bride & Groom*

**all package pricing is exclusive of service fee & tax*

Wedding Packages

PLATINUM PACKAGE \$99

*Four Hour Open Bar - Premium Brand Service
Three Hors d'oeuvres and One Appetizer Display
Two Course Dinner with up to three entrée selections
White or Black Floor Length Tablecloths and Choice of Colored Napkins
Custom Designed Head Table including Risers and Ballroom Diagram
Hardwood Dance Floor
Cake Cutting Service
Round Mirror, Votive Candle, and Vase Centerpieces
Complimentary Menu Tasting for up to 4 people
Champagne Toast for all Guests 21+
Colored Up-Lighting
Private Wedding Party Hospitality Room
Complimentary Guest Suite for Bride & Groom*

**all package pricing is exclusive of service fee & tax*

ULTIMATE UPGRADES

<i>Charger Plates</i>	<i>Starting at \$7 ea</i>
<i>Table Runners</i>	<i>Starting at \$18 ea</i>
<i>Colored or Textured Overlays</i>	<i>Starting at \$32 ea</i>
<i>Colored or Textured Napkins</i>	<i>Starting at \$2 ea</i>
<i>Colored or Textured Tablecloths</i>	<i>Starting at \$30 ea</i>
<i>Chiavari Chairs</i>	<i>Starting at \$18 ea</i>
<i>Wedding Arch</i>	<i>\$75</i>
<i>Full Length Mirror + 2 Bar Stools</i>	<i>\$50</i>
<i>Full Length Mirror + 2 Bar Stools +Steamer & Hanging Rack</i>	<i>\$100</i>

Menu Options

DISPLAYS

Crudité

Broccoli, Cauliflower, Carrots, Radishes, Cucumbers, Bell Peppers, Celery, Grape Tomatoes
Served with House-Made Boursin Cheese Dip

Cheese Display

Smoked Gouda, Sharp Cheddar, Pepper Jack, Blue Cheese, and Swiss
Served with Crostini, Assorted Mustards and Jams

Fruit Display

Pineapple, Melon, Berries, Grapes, and Seasonal Fruit

HORS D'OEUVRES

Vegetable Spring Rolls
Phyllo Wrapped Asparagus
Pomegranate Glazed Meatballs
Antipasto Skewers
Bruschetta Crostini

Chicken Pot Stickers
Mini Crab Cakes
Bacon Wrapped Scallops
Mini Beef Wellington

UPGRADES

Priced per display, serves 50

Bacon Wrapped Sirloin with Gorgonzola	\$225
Spicy Peach BBQ Brisket & Bacon Skewers	\$225
Shrimp Cocktail	\$200
Prosciutto & Melon Skewers	\$200
Grazing Board - Combination of Charcuterie & Cheese Display	\$325

Menu Options

SALADS

Seasonal Salad

Mixed Greens, Dried Cranberries, Feta Cheese, Candied Pecans, Raspberry Vinaigrette

Roasted Beet Salad

Roasted Beets, Walnuts, Goat Cheese, White Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Croutons, Caesar Dressing

Garden Salad

Mixed Greens, Carrots, Tomatoes, Ranch or Italian Dressing

ENTREES

Chicken

Roasted Chicken Leg Quarter

Pan Seared Airline Chicken with Chicken Velouté

Chicken Piccata

Sundried Tomato, Feta, & Spinach Stuffed Chicken

Chicken Roulade Lemon Velouté

Seafood

Grilled Salmon with Lemon Dill Sauce

Pan Seared Grouper + \$5/person

2 Jumbo Lump Crab Cakes with Remoulade

Pan Seared Salmon with Cherry Chipotle Glaze

Beef

Slow-Cooked Pot Roast

6oz Sirloin Steak

6oz/8oz Filet Mignon +\$8/\$12 per person

8oz/10oz Strip Steak +\$7/\$11 per person

Vegetarian

Pasta Primavera

Risotto with Roasted Vegetables

Vegetarian Pasta Bolognese

Curried Cauliflower

White Bean Ratatouille

SIDES

Roasted Green Beans

Grilled Asparagus

Honey Glazed Carrots

Roasted Broccolini

Smashed Whipped Potatoes

Baked Potato

Herb Roasted Yukon Red Potatoes

Twice Baked Potato Tower

Menu Options

BEFORE THE AISLE

*Priced per person
Served with cucumber infused water*

Fruit & Cheese Display	\$7	Champagne	\$20 per bottle
Hummus & Pita Bread	\$5	Bakery Basket	\$5
Assorted Tea Sandwiches	\$7	Muffins, Baked Breads, Scones, Bagels, and Croissants	

LATE NIGHT SNACKS

Priced per display, serves 25

Gameday	\$400	Warm Sourdough Pretzels, Nacho Cheese, Potato Skins, Mini Corndogs, Ketchup and Mustard, House-Fried Kettle Chips, French Onion Dip
Chips and Dips	\$300	Choice of Three Dips: Pimento Cheese, Bacon Cheddar with Scallion, French Onion, Buffalo Chicken, Beer Cheese, Jalapeno Cream Cheese, Mexican Street Corn, Brie and Cranberry Served with Tortilla Chips, Pita Chips, and House-Fried Kettle Chips
Assorted Boardwalk Popcorn Stand	\$125	Freshly Popped and Buttered Popcorn with Seasoning Selection
Trail Mix	\$175	Assorted Mixed Nuts, Dried Cranberries, Chocolate M&M's®, Mini Pretzels, and White Chocolate Chips
Cookie Break	\$325	Assorted Home Style Cookies, Brownies, and Dessert Bars

Menu Options

BRUNCH

Brunch Buffet \$32

Priced per person

For 25 or more guests

Egg Strata with Tomatoes and Spinach
Applewood Smoked Bacon
Danishes
Buttermilk Biscuits
Sausage Gravy
Waffles with Maple Syrup
Spring Mix Salad with Seasonal Toppings
Sweet Potato Hash with Onions, Red Peppers, and Cotija Cheese
Seasonal Sliced Fresh Fruit Display
Fresh Orange Juice
Regular and Decaffeinated Coffee, and Hot Tea Selection

Private Hotel Cooked to Order Breakfast \$25

Priced per person, per day

\$150 Chef Attendant Fee

Made to Order Omelette Station
Scrambled Eggs, Bacon or Sausage Links, Potatoes
Yogurt, Whole and Freshly Sliced Fruit
Muffins, Bagels, Toast, Pastries
Oatmeal and Cereal Assortment
Assorted Chilled Fruit Juices
Regular and Decaffeinated Coffee, and Hot Tea Selection
Served in Private Meeting Space

BRUNCH COCKTAILS

priced per person, 2 hours of service

Bloody Mary Bar \$15

Tito's or Absolut Peppar, assorted garnishes

Mimosa Bar \$15

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, assorted berries