



**YOUR VISION,
YOUR STYLE,
YOUR DAY.**



Wedding Packages



**EMBASSY
SUITES**

by HILTON™

Orlando - North

Congratulations

The Perfect Venue for the Perfect Day!

Thank you for choosing Embassy Suites Orlando North for your upcoming Celebration! We are excited to work with you to create the wedding of your dreams. Our professional staff of Catering Managers will help coordinate every aspect of your reception from vendors to linens, to menus and beverage selections. If you envision it, we can make it happen! We have designed our wedding packages to be an effortless decision for you. Below you will find a list of all the items we include in all of our packages for 100 guests or more.

RECEPTIONS

White or Black Linens

Dance Floor

Champagne or Sparkling Cider Toast

Professional Cake Cutting Service

Complimentary Suite for the Newlyweds

Menu Tasting for the Marrying Couple

All items listed on this and subsequent pages are subject to change without notice.

All prices are subject to 23% Service Charge and 7% Sales Tax.



**DISTINCTIVE STYLE
TO YOUR
SPECIAL DAY.**



To Have & To Hold

HORS D' OEUVRES RECEPTION

Display of Imported and Domestic
Cheeses with Gourmet Crackers
and Fresh Fruit Garnish

PLATED MEAL SERVICE

SALAD

Mixed Field Greens with Choice of Dressing

Or

Traditional Caesar Salad with Croutons
and Shaved Parmesan Cheese

ENTRÉE

(Choice of Two)

TUSCAN CHICKEN

Parmesan Risotto & Grilled Vegetables

STUFFED CHICKEN FLORENTINE

Potatoes Au Gratin, Fresh Seasonal
Vegetable

PRIME RIB OF BEEF, AU JUS

Oven Roasted Potato & Fresh Seasonal
Vegetable

BALSAMIC BROWN SUGAR GLAZED SALMON

Jasmine Rice & Fresh Seasonal Vegetable

LEMON CRUSTED HALIBUT

Saffron Rice & Fresh Seasonal Vegetable

\$55 per person, based on a 4 hour
reception

Served with Warm Dinner Rolls, Butter, Iced Tea, Regular and Decaf Coffee, and Hot Teas.

From This Day Forward

FOUR HOUR HOSTED BAR

Four Hours of Continuous Service
Call Brand Liquors

HORS D' OEUVRES RECEPTION

Selection of 4 Butler Passed Hors d'oeuvres
Spicy Beef Empanada
Beef Wellington
Coconut Chicken Bites
Ginger Chicken Satay
Crab Rangoon
Scallop Wrapped in Bacon
Chicken Spring Roll - GF
Vegetable Spring Roll - GF
Spanakopita
Shrimp Cocktail Shooter

PLATED MEAL SERVICE

SALAD Choice of:
Mixed Field Greens with Dressing

Traditional Caesar Salad with Croutons
and Shaved Parmesan Cheese

Or
Strawberry & Spinach Salad with Toasted
Almonds & Poppy Seed Dressing

ENTRÉE

Choice of Two
TUSCAN CHICKEN
Parmesan Risotto & Grilled Vegetables

CHICKEN CORDON BLEU
Yukon Gold Mashed Potatoes &
Grilled Vegetables

STUFFED CHICKEN FLORENTINE
Potatoes Au Gratin, Seasonal Vegetable

PRIME RIB OF BEEF, AU JUS
Oven Roasted Potato & Seasonal
Vegetable

BALSAMIC BROWN SUGAR
GLAZED SALMON
Jasmine Rice & Fresh Seasonal Vegetable

LEMON CRUSTED HALIBUT
Saffron Rice & Fresh Seasonal Vegetable

\$90 per person, based on a 4 hour reception

Served with Warm Dinner Rolls, Butter, Iced Tea, Regular and Decaf Coffee, Hot Teas

Forever & Always

HORS D' OEUVRES RECEPTION

Display of Imported and Domestic
Cheeses with Gourmet Crackers
and Fresh Fruit Garnish

BUFFET SERVICE

Mixed Field Greens with Choice of Dressing

Heirloom Tomato, Mozzarella & Basil
Drizzled with Aged Balsamic

Chicken Cordon Bleu

Sliced Sirloin with Natural Jus Lié

Parmesan Potatoes Au Gratin

Fresh Seasonal Vegetables

\$65 per person, based on a 4 hour reception

Happily Ever After

FOUR HOUR HOSTED BAR

Four Hours of Continuous Service
Call Brand Liquors

HORS D' OEUVRES RECEPTION

Selection of 4 Butler Passed Hors d'oeuvres

Spicy Beef Empanada

Beef Wellington

Coconut Chicken Bites

Ginger Chicken Satay

Crab Rangoon

Scallop Wrapped in Bacon

Chicken Spring Roll - GF

Vegetable Spring Roll - GF

Spanakopita

Shrimp Cocktail Shooter

BUFFET SERVICE

Mixed Field Greens with Choice of Dressing

Heirloom Tomato, Mozzarella & Basil

Drizzled with Aged Balsamic

Chicken Cordon Bleu

Filet of Fresh Seasonal Fish with Tropical
Fruit Salsa

Sliced Sirloin with Natural Jus Lié

Parmesan Potatoes Au Gratin

Fresh Seasonal Vegetables

\$100 per person, based on a 4 hour reception

Served with Warm Dinner Rolls, Butter, Iced Tea, Regular and Decaf Coffee, and Hot Teas.

Brunch Bliss

Mixed Green Salad with Dressing
Fruit Display
Choice of: Strata with broccoli, mushrooms, and feta cheese OR Breakfast Lasagna (eggs, tortilla, hash browns, cheese and choice of filling: ham, sausage, or bacon)
Scrambled Eggs
Choice of: Bacon or Sausage
Creamy Tuscan Chicken
Herb Roasted Potatoes
Cinnamon Rolls and Croissants
Served with Ice Tea, Regular & Decaf Coffee, and a selection of hot teas
Add an Omelet station \$5 pp and a \$75 Chef Attendant Fee
Mimosa Bar - \$13 pp, based on 2 hours of service

\$55 per person, based on a 4 hour reception

Stations

Enhancements to Buffet Menus
Carver/Attendant Fee: \$75 Per Attendant

CARVED HERB CRUSTED,
SLOW ROASTED PRIME RIB
Silver Dollar Rolls & Condiments
\$10 Per Person
(Minimum 50 Guests)

CARVED ROAST PORK LOIN
Silver Dollar Rolls & Condiments
\$8 Per Person

CARVED TENDERLOIN OF BEEF
Silver Dollar Rolls & Condiments
\$15 Per Person

BAKED POTATO STATION
Shredded Cheese, Bacon, Chives, Diced Tomatoes, Whipped Butter and Broccoli Florets
\$6 Per Person

PASTA STATION
Bow Tie Pasta and Cheese Tortellini with Tomato Basil & Pesto Cream Sauces, Peas, Black Olives, Diced Chicken & Jumbo Shrimp
\$10 Per Person

Served with Warm Dinner Rolls, Butter, Iced Tea, Regular and Decaf Coffee, and Hot Teas.

Beverages

HOST OR CASH BAR

CALL BRANDS

Scotch –J & B or Cutty Sark

Vodka – Smirnoff

Gin – Beefeaters

Whiskey – Seagrams7

Bourbon – Jim Beam

Tequila – Cuervo Gold

Rum – Bacardi

\$9 Each

PREMIUM BRANDS

Scotch – Johnny Walker Red

Vodka – Absolut or Titos

Gin- Tanqueray

Whiskey – VO

Bourbon – Jack Daniels

Tequila – Cuervo Gold

Rum - Bacardi

\$12 Each

Domestic Beer - \$5 Each

Imported Beer - \$6 Each

House Wine - \$8 Each

Soft Drinks & Bottled Water - \$3 Each

Bartender Fee of \$100 Per Bar

BAR PACKAGES

CALL BRANDS

Scotch –J & B or Cutty Sark

Vodka – Smirnoff

Gin – Beefeaters

Whiskey – Seagrams7

Bourbon – Jim Beam

Tequila – Cuervo Gold

Rum – Bacardi

House Wine, Domestic & Imported Beer

Soft Drinks & Bottled Water

3 Hour - \$33 Per Person

4 Hour - \$40 Per Person

PREMIUM BRANDS

Scotch – Johnny Walker Red

Vodka – Absolut or Titos

Gin- Tanqueray

Whiskey – VO

Bourbon – Jack Daniels

Tequila – Cuervo Gold

Rum- Bacardi

House Wine, Domestic & Imported Beer

Soft Drinks & Bottled Water

3 Hour - \$40 Per Person

4 Hour - \$48 Per Person

Bartender Fee of \$100 Per Bar



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