

Embassy Suites Specialty Packages



**EMBASSY
SUITES**
by HILTON™

**Santa Ana
Orange County Airport**

1325 E Dyer Rd., Santa Ana, CA 92705

 (714) 241-3800  [EmbassySuitesSantaAna.com](https://www.EmbassySuitesSantaAna.com)

Reception

Gold

Saturday \$90
Friday & Sunday \$70

Five Hours of Event Time

Full-Service Staff

One Appetizer Display

Cash Bar during Reception

Wooden Dance Floor

Floor-Length Linens

Plated or Buffet Dinner with
One Entrée Selection

Champagne & Sparkling Cider Toast

Cake Cutting Service

Coffee Service

Soda, Iced Tea, Lemonade & Water

Platinum

Saturday \$120
Friday & Sunday \$100

Five Hours of Event Time

Full-Service Staff

One Hour Hosted Well Bar

One Appetizer Display

Two Tray-Passed Hor D'Oeuvres
Wooden Dance Floor

Floor-Length Linens

Plated or Buffet Dinner with a
Choice of Two Entrée

Champagne & Sparkling Cider Toast

Cutting Service

Coffee Service

Soda, Iced Tea, Lemonade & Water

Diamond

Saturday \$150
Friday & Sunday \$130

Five Hours of Event Time

Full-Service Staff

Champagne Welcome

Fully Hosted Well Bar duration of
Cocktail Hour & Reception

One Appetizer Display

Four Tray-Passed Hor D'Oeuvres

Wooden Dance Floor

Floor-Length Linens

Plated or Buffet Dinner with a
Choice of Two Entrée

Champagne & Sparkling Cider Toast

Cutting Service

Coffee Service
Soda, Iced Tea, Lemonade & Water

Hor D Oeuvres

Appetizer Displays

Priced per guest

Charcuterie Board \$10

Sliced Fresh Fruit Display \$17

Dip Trio with Pita Bread & Vegetables \$8
Spinach Dip, Hummus & Chef's Mediterranean Dip

Tray-Passed

\$6 per piece

From the Sea

Mini Crab Cakes with Chipotle Aioli
Jumbo Coconut Shrimp
Ahi Tuna Mini Wonton Bites with Wasabi Aioli
Jumbo Shrimp Cocktail

From the Land

Barbeque Meatballs
Seared Beef Crostini with Horseradish Sour Cream Chicken & Waffle Bites Chicken
Teriyaki Skewer

Vegetarian

Classic Bruschetta
Vegetarian Spring Rolls
Caprese Skewers with Balsamic Glaze

Salad

Spinach Salad

Dried Cranberries, Candied Walnuts, Feta Cheese & Bacon
Crumbles Served with Champagne Vinaigrette

Caprese Starter

Fresh Mozzarella Tomato Slices and Basil with Balsamic Reduction

Caesar Salad

Romaine Hearts topped with Shredded Parmesan, Tomatoes and
Croutons Served with Caesar Dressing

Field Greens Salad

Cucumber, Tomato, Shredded Carrots and Croutons Served with
Balsamic Vinaigrette Iceberg

Wedge Salad

Iceberg wedge topped with Tomato, Red Onion, Crispy Bacon and
Bleu Cheese Served with Bleu Cheese Dressing



Entrees

All Entrée served with Chef's Seasonal Vegetables
Add an entrée selection \$5

Chicken Marsala | Creamy Mashed Potatoes Creamy

Tuscan Chicken | Creamy Mashed Potatoes

Chicken with Lemon Caper Sauce | Saffron Rice Pilaf

Salmon with Roasted Red Bell Pepper Sauce | Saffron Rice Pilaf

Tri Tip with Shallot Demi Glaze | Creamy Mashed Potatoes

Top Sirloin with Mushroom Demi Glace | Roasted Red Potatoes

Dietary Restrictions Entrée

Gluten Free, Vegan & Allergen Conscious

Coconut Milk Lemongrass Tofu Rice Bowl with
Vegetables

Children's Entrée Guests 3-10 years old

Chicken Tenders with French Fries & Fresh
Fruit

Late Night Snacks

Coffee & Donut Bar | \$6

Classic-flavored donuts & coffee

Cereal Bar | \$6

Individual cereal cups & milk

Churro Bar | \$8

Warm churros with chocolate & caramel syrup,
sprinkles & whipped cream Petit

Nacho Bar | \$8

Tortilla chips, nacho cheese, pico de gallo,
jalapeños, tomatoes, onions, & cilantro

Dessert Bar | \$10

Cream brûlée, chocolate éclairs,
fruit tarts & mini cookies

Slider Bar & Chips | \$10

Gourmet sliders with condiments
& individual chip bags

Hosted Beverages

Champagne Welcome

\$7 for all guests 21 years & older

Josh Cellars Wine Service With Dinner

\$5 during Hosted Bar

\$10 during Cash Bar

Hosted Soft Bar

House Wine, Domestic, Imported & Craft Beer

First Hour \$10

Each Additional Hour \$6

House Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir

Domestic & Imported Beers

Bud, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra, Amstel Light, Corona, Fat Tire, Guinness, Heineken, Modelo, Newcastle, Shock Top, Sierra Nevada, Stella Artois

Craft & IPA Beers

Locally Brewed Selection

Hosted Well Bar

Well Liquor, Mixers, House Wine, Domestic, Imported & Craft Beer

First Hour \$14

Each Additional Hour \$8

Well Liquor Selection

Concierge & Seagrams

Hosted Call Bar

Call Liquor, Mixers, Premium Wine, Domestic, Imported & Craft Beer

First Hour \$16

Each Additional Hour \$10

Call Liquor Selection

Titos, Tanqueray, Bacardi, Captain Morgan, Jimador, Johnnie Walker Red, Buffalo Trace

Hosted Premium Bar

Premium Liquor, Mixers, Premium Wine, Domestic, Imported & Craft Beer

First Hour \$18

Each Additional Hour \$12

Premium Liquor Selection

Ketel One, Hendricks, Patron Silver, Corralejo Reposado, Johnnie Walker Black, Maker's Mark