



# INFORMATION

## Additional Information

### OCEANSIDE DECK CEREMONY

\$750 - up to 50 people

\$1,250 - up to 125 people

Includes:

- City Permit
- Set up and Break Down of Space
- Infused Water Station for Guests
- Weather Back-Up Space
- White Resin Chairs with Padded Seat
- Speaker and Microphone
- Small Table for Ceremony

The resort will arrange for a permit through the City of Deerfield Beach. Prohibited by the City of Deerfield Beach: balloons, rice, paper petals, confetti, Styrofoam, or synthetic products that may pollute the beaches and harm wildlife.

### PARKING

- Reduced parking is available to wedding guests.
- Please make arrangements through our Catering Office.

### INITIAL DEPOSIT AND PAYMENT SCHEDULE

- A non-refundable 25% deposit of the anticipated food and beverage revenue will be required at the time the contract is signed. Your contract will outline the additional payment schedule.
- All weddings are subject to a facility fee and a food and beverage minimum.

### FINAL PAYMENT

- The final balance must be received no later than 10 working days prior to the event. (the guaranteed number of attendees is also due at this time), if paying by credit card, cashier's check or money order.
- If paying with a personal check, payment must be received 21 days prior to the event date.

### MENU SELECTION

- If two or more entrees are selected, it is the responsibility of the client to have each place card clearly marked with the guest's entree selection and a listing of the entree selections by the table must be submitted as well.
- The hotel will also prepare and set a 5% over the attendance number guaranteed by the client.

### DIETARY REQUESTS

- Any special dietary requests or allergies should be communicated to the Catering Manager at least 10 days prior to the event.
- Children's plates are available for \$35 and vendor meals will be chef's choice, are available for \$35.
- Your vendors will be provided with complimentary non-alcoholic beverages during your event. Under no circumstances will the hotel allow any vendor on duty to be served or purchase alcoholic beverages.

### HOTEL PROVISIONS

- Embassy Suites Deerfield Beach Resort will provide white ivory linens, napkins and standard house centerpieces with all events. Ungraded specialty linens may be ordered upon request. Additional fees may apply. Within the package price, Chiavari chairs will be included for the reception.

Incllement Weather and Noise Ordinance

- If an outdoor event must be moved indoors due to weather, the decision must be made 4 hours before the event in conjunction with the Catering Manager and/or Food and Beverage Director. Due to Deerfield Beach noise ordinance, all outdoor events must conclude by 10:00 pm.

### BARTENDER AND CHEF FEES

- One Bartender is assigned per 75 guests at a rate of \$150++ per Bartender for up to 4 hours. Each additional hour is \$25++ per Bartender. Each Action Station or Carving Station that requires a Chef in attendance, there will be a fee of \$150++.

### GIFT BAGS

- If you wish to have gift bags delivered to your guest's suites, there will be a \$5.00 per bag additional fee.
- All bags must be clearly marked with the guest name on the bag as it appears on the reservation. All bags must be arranged by date of arrival.
- The hotel will not hand out gift bags at check in directly to your guests due to limited storage at the hotel. Arrangements to have gift bags delivered must be made 10 days prior to arrival.

All food and beverage related charges are subject to a 23% service charge and 7% sales tax. The service charge is a taxable item in accordance with the State of Florida Department of Revenue.

# COLD HOR D'OEUVRES

Passed Hors D'oeuvres included based on package.

## TOMATO BRUSCHETTA

## SHRIMP COCKTAIL

## MASTER CRAFTED CEVICHE SHOOTERS

- (Mahi and Local Citrus)

All Pricing Subject to 23% Service Charge and 7% Florida Tax.



# HOT HOR D'OEUVRES

Passed Hors D'oeuvres included based on package.

## BABY BAKED POTATOES

- Served with Sour Cream and Chives

## VEGETABLE SPRING ROLLS

- Served with Sweet and Sour Sauce

## COLOMBIAN EMPANADAS

- Served with Tomatillo Sauce

## CHICKEN QUESADILLA CORNUCOPIA

- Served with Roasted Tomatillo Salsa

## COCONUT CRUSTED SHRIMP

- Served with Chili Aioli

## CHICKEN LOLLIPOPS

- With Garlic/Mayo Sauce, Grape Tomatoes, Basil and Fresh Mozzarella Skewer with Balsamic Glaze

## HICKORY SMOKED ANGUS BEEF

- On Toasted French Bread with a Red Pepper Sauce

## BONELESS CHICKEN WINGS

- Served with Barbecue and Hot Sauce

## TRUFFLE MAC AND CHEESE SACHETS

- Served with Marinara Sauce

## BEEF WELLINGTON

- Served with Horseradish Sauce

All Pricing Subject to 23% Service Charge and 7% Florida Tax.

# ENHANCEMENTS

## ANTIPASTO DISPLAY

\$18.00 Per Person

Bountiful Array of Italian Meats and Cheeses, Olives, Pepperoncini's, Artichokes, Grilled Vegetables and Fresh Italian Bread

## PAELLA STATION

\$25.00 Per Person

Saffron Rice with Chorizo Sausage, Chicken, Mussels, Shrimp and Clams

## VIENNESE TABLE

\$18.00 Per Person

Profiteroles, Eclairs, Cannoli, Tortes, Fruit Tarts and Chocolate Dipped Strawberries served with Specialty Coffees, Whipped Cream, Shaved Chocolate and Cinnamon

All Pricing Subject to 23% Service Charge and 7% Florida Tax.

## SUSHI DISPLAY

\$400.00 Per 100 Pieces

An Assortment Sushi, Sashimi and Neguri served with Pickled Ginger, Wasabi and Soy Sauce

## SHRIMP DISPLAY

\$400.00 Per 100 Pieces

Jumbo Shrimp served on Ice with Mango Cocktail Sauce and Grilled Lemon

## MASTER CRAFTED CEVICHE DISPLAY

\$15.00 Per Person

Marinated Mahi Mahi, Fresh Local Citrus, Red Onion, Cilantro, Habanero and Avocado

# SILVER

One Bartender is assigned per 75 guests at a rate of \$150++ per Bartender. Each Action Station or Carving Station that requires a Chef in attendance, there will be a fee of \$150++.

## SILVER PLATTED DINNER

\$120.00 Per Person

Includes:

### Food and Beverage

- Five Hours Open Bar
- Champagne Toast
- Passed Hors D'oeuvres and Display for Cocktail Hour (based on package)
- Elegant Platted Dinner
- Custom Butter Cream Wedding Cake
- Coffee & Tea Service

### Decorations

- Floor Length White or Ivory Tablecloths & Napkins
- Silver or Gold Chiavari Chairs with Cushion
- Natural Wood Dance Floor
- Classic Staging

## PASSED HORS D'OEUVRES

Choose up to 4 options.

Baby Bakes Potatoes with Sour Cream and Chives  
 Vegetables Spring Rolls with Sweet and Sour Sauce  
 Tomato Bruschetta  
 Colombian Empanadas with Tomatillo Sauce  
 Chicken Quesadillas Cornucopia with Roasted Tomatillo Salsa  
 Chicken Lollipops with Garlic/Mayo Sauce, Grape Tomatoes, Basil and Fresh Mozzarella Skewer with Balsamic Glaze  
 Hickory Smoked Angus Beef on Toasted French Bread with Red Pepper Sauce  
 Shrimp Cocktail  
 Coconut Crusted Shrimp with Chili Aioli  
 Master Crafted Ceviche Shooters (Mahi and Local Citrus)  
 Truffle mac and Cheese Sachets with Marinara Sauce  
 Boneless Chicken Wings with Barbecue or Hot Sauce  
 Beef Wellington with Horseradish Sauce

## SALAD

Choose 1 option.

### Traditional Caesar Salad

Crispy Romaine Hearts, Tropical Bread Croutons, Parmesan Cheese with a Caesar Dressing

### Roasted Beet Salad

Baby Kale, Arugula, Roasted Red Beets, Spiced Pecan, Crumbled Goat Cheese, Shaved Red Onion with a Maple Balsamic Dressing

### Spinach Salad

Baby Spinach, Candied Onion, Tangerines and Cranberries with Balsamic Dressing

## ENTREE

With an option of the following sauces:

- Buerre Blanc Sauce
- Marsala
- Pineapple Sauce
- Puttanesca Sauce

Choose up to 2 options.

Pan Seared Lemon Chicken Breast  
 Frenched Roasted Airline Chicken  
 Seared Mahi Mahi  
 Grilled/Blackened Salmon  
 Eggplant Roulade

## OPEN BAR

5 Hours Premium Brand Open Bar Includes the Following:

### Liquor

- Smirnoff Vodka
- New Amsterdam Gin
- Myer's Rum
- 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Cutty Sark Scotch
- Martin Vermouth
- Hiram Walker Cordials

### Wine

- Canyon Road Chardonnay and Cabernet Sauvignon
- Riondo Spumante DOC
- Veneto
- Italy

### Beer

- Bud Light
- Miller Lite
- Corona Extra
- Heineken
- Samuel Adams

### Non-Alcoholic

- Bottled Water
- Juices
- Soft Drinks

All Pricing Subject to 23% Service Charge and 7% Florida Tax.

# GOLD

One Bartender is assigned per 75 guests at a rate of \$150++ per Bartender. Each Action Station or Carving Station that requires a Chef in attendance, there will be a fee of \$150++.

## GOLD PLATED DINNER

\$130.00 Per Person

Includes:

### Food and Beverage

- Five Hours Open Bar
- Champagne Toast
- Passed Hors D'oeuvres and Display for Cocktail Hour (based on package)
- Elegant Platted Dinner
- Custom Butter Cream Wedding Cake
- Coffee & Tea Service

### Cocktail Reception

- Imported Market Cheese Display

### Decorations

- Floor Length White or Ivory Tablecloths & Napkins
- Silver or Gold Chiavari Chairs with Cushion
- Natural Wood Dance Floor
- Classic Staging

## PASSED HORS D'OEUVRES

Choose up to 5 options.

Baby Baked Potatoes with Sour Cream and Chives  
 Vegetables Spring Rolls with Sweet and Sour Sauce  
 Tomato Bruschetta  
 Colombian Empanadas with Tomatillo Sauce  
 Chicken Quesadilla Cornucopia with Roasted Tomatillo Salsa  
 Chicken Lollipops with Garlic/Mayo Sauce, Grape Tomatoes, Basil and Fresh Mozzarella Skewer with Balsamic Glaze  
 Hickory Smoke Angus Beef on Tasted French Bread with Red Pepper Sauce  
 Shrimp Cocktail  
 Coconut Crusted Shrimp with Chili Aioli  
 Master Crafted Ceviche Shooters (Mahi and Local Citrus)  
 Truffle Mac and Cheese Sachets with Marinara Sauce  
 Boneless Chicken Wings with Barbecue or Hot Sauce  
 Beef Wellington with Horseradish Sauce

## SALAD

Choose 1 option.

### Traditional Ceasar Salad

Crispy Romaine Hearts, Tropical Bread Croutons, Parmesan Cheese with a Ceasar Dressing

### Roasted Beet Salad

Baby Kale, Arugula, Roasted Red Beets, Spiced Pecan, Crumbled Goat Cheese, Shaved Red Onion with Maple Balsamic Dressings

### Spinach Salad

## ENTREE

Choose up to 2 options.

Chicken Valentine  
 Frenched Roasted Airline Chicken  
 Sword Fish  
 Grilled/Blackened Salmon  
 Grille NY Strip with Bearnaise Steak Sauce  
 Eggplant Roulade

## OPEN BAR

5 Hours Premium Brand Open Bar Includes the Following:

### Liquor

- Smirnoff Vodka
- New Amsterdam Gin
- Myer's Rum
- 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Cutty Sark Scotch
- Martin Vermouth
- Hiram Walker Cordials

### Wine

- Canyon Road Chardonnay and Cabernet Sauvignon
- Riondo Spumante DOC
- Veneto
- Italy

### Beer

- Bud Light
- Miller Lite
- Corona Extra
- Heineken
- Samuel Adams

### Non-Alcoholic

- Bottled Water
- Juices
- Soft Drinks



Baby Spinach, Candied Onions, Tangerine and Cranberries with  
Balsamic Dressing

All Pricing Subject to 23% Service Charge and 7% Florida Tax.

# DIAMOND

One Bartender is assigned per 75 guests at a rate of \$150++ per Bartender. For each Action Station or Carving Station that requires a Chef in attendance, there will be a fee of \$150++.

## DIAMOND PLATED DINNER

\$140.00 Per Person

Includes:

### Food and Beverage

- Five Hours Open Bar
- Champagne Toast
- Passed Hors D'oeuvres and Display for Cocktail Hour (based on package)
- Elegant Platted Dinner
- Custom Butter Cream Wedding Cake
- Coffee & Tea Service

### Cocktail Reception

- Imported Market Cheese Display

### Decorations

- Floor Length White or Ivory Tablecloths & Napkins
- Silver or Gold Chiavari Chairs with Cushion
- Natural Wood Dance Floor
- Classic Staging

## PASSED HORS D'OEUVRES

Choose up to 5 options.

Baby Baked Potatoes with Sour Cream and Chives

Vegetable Spring Rolls with Sweet and Sour Sauce

Tomato Bruschetta

Colombian Empanadas with Tomatillo Sauce

Chicken Quesadilla Cornucopia with Roasted Tomatillo Salsa

Chicken Lollipop with Garlic/Mayo Sauce, Grape Tomatoes, Basil and Fresh Mozzarella Skewer with Balsamic Glaze

Hickory Smoked Angus Beef on Toasted Bread with Red Pepper Sauce

Shrimp Cocktail

Coconut Crusted Shrimp with Chili Aioli

Master Crafted Ceviche Shooters (Mahi and Local Citrus)

Truffle Mac and Cheese Sachets with Marinara Sauce

Boneless Chicken Wings with Barbecue or Hor Sauce

Beef Wellington with Horseradish Sauce

## SALAD

Choose 1 option.

### Traditional Ceasar Salad

Crispy Romaine Hearts, Tropical Bread Croutons, Parmesan

Cheese with a Ceasar Dressing

### Roasted Beet Salad

Baby Kale, Arugula, Roasted Red Beets, Spiced Pecan, Crumbled

Goat Cheese, Shaved Red Onion with Maple Balsamic Dressing

### Spinach Salad

## ENTREE

Choose up to 2 options.

Frenches Roasted Airline Chicken

Snapper Fish

Grilled/Blackened Salmon

NY Strip with Bearnaise Steak Sauce

### Surf & Turf

Filet Mignon and Jumbo Shrimp with Demi Glaze Sauce

Eggplant Roulade

## OPEN BAR

5 Hours Premium Brand Open Bar Includes the Following:

### Liquor

- Smirnoff Vodka
- New Amsterdam Gin
- Myer's Rum
- 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Cutty Sark Scotch
- Martin Vermouth
- Hiram Walker Cordials

### Wine

- Canyon Road Chardonnay and Cabernet Sauvignon
- Riondo Spumante DOC
- Veneto
- Italy

### Beer

- Bud Light
- Miller Lite
- Corona Extra
- Heineken
- Samuel Adams

### Non-Alcoholic

- Bottled Water
- Juices
- Soft Drinks

Baby Spinach, Candied Onion, Tangerines and Cranberries with  
Balsamic Dressing

All Pricing Subject to 23% Service Charge and 7% Florida Tax.