

*Let us Create the Wedding
of Your Dreams*



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Whether you're planning a simple afternoon ceremony or a lavish affair that pulls out all of the stops our hotels offers unsurpassed quality, elegant surroundings & impeccable service.

Let us help create the wedding experience you have always dreamed of:

Wedding Specialist – Our onsite expert will work with you or your wedding consultant to reserve your dates, plan the schedule of events and coordinate all food and beverage details, from menu design to linens, as well as assist with other aspects of your wedding experience.

Menu Choices - We pride ourselves on our culinary creativity and offer the following extensive array of menus to choose from. We can also completely custom-design a menu for you to comply with dietary preferences, theme or special tastes.

Complimentary Suite and Guest Room Accommodations - We provide a suite for the Bride and Groom the evening of your wedding and will help you arrange hotel accommodations for your guests.

Preferred Vendors - At your request, we can provide a list of recommended vendors for all your wedding needs, including service for Musicians, Florists, Decorators, Photographers, Ice Sculptures, Specialty Linens, Chair Covers, and more...

All prices are subject to a 21% service charge and applicable sales tax.
All prices are subject to change without notice.



To The Bride & Groom

Imagine if you will.....

*A Tropical weekend retreat for you, your family and close friends
Full Service, South of the Border Style Hotel located in the Heart of Austin
Our Beautiful 10-story tropical atrium will transport your guests to the eloquent
Gazebo, with meandering paths, tropical plants with palm trees, park benches,
Street lamps and a waterfall creek filled with colorful koi...*

The Embassy Suites Austin Central is located seconds from Downtown Austin and nestled in the center of Austin's Finest. Our complete wedding services include a bridal showers, formal rehearsal dinners, ceremonies, receptions from 10 to 300 guests, ice carvings, chair covers, as well as spacious guestroom accommodations. We provide a selection of eloquent menus for you to choose from. If you wish to have menus tailored to your specifications, please inquire with the Catering Department.

We are pleased to present the following special amenities for your Wedding Day!!!

Tropical Trees set in a cobblestone atrium available for portraits

White or Ivory Linens with White or Ivory overlays and accent Napkins

Dance Floor to your desired size (\$100.00 set-up fee)

Elegant Up lighting and Décor for the Cake Table (Savings of \$200.00)

Complimentary Professional Cake Cutting Services (Savings of \$2.00 per person)

Complimentary Parking for all Wedding Guests (Savings of \$7.00 per vehicle)

Complimentary Centerpieces including mirror and candles (Savings of \$25.00 per table)

Champagne Toast for the Bride & Groom (Savings of \$50.00)

Complimentary Suite for the Bride & Groom (Savings of \$200.00)

On the evening of your reception, you will stay in one of our Luxurious Suites overlooking the finest of Austin, complete with a Bottle of Champagne, Chocolate Covered Strawberries and Cooked to Order Breakfast the morning following.

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Elegant Weddings by the Embassy Suites Austin Central

Deposit and Payment

-Upon confirmation, an initial deposit is required to confirm your event. Your advance deposit is to hold space in the hotel on a definite basis and is non-refundable. All of your deposits/payments are applied towards the estimated balance, which must be paid in full (21) days prior to event and must be paid by cash, money order or credit card.

Banquet & Function Rooms

-As other groups may be utilized the same room as you, prior to, or following your function, please adhere to the time agreed upon. Should your time schedule change, please contact your Wedding Manager and every effort will be made to accommodate you. The ballroom will be available (2) two hours prior to the event for decorating

Food & Beverage

-Enclosed are various selections of menus to accommodate many tastes. If you wish to have menus tailored to your specifications, please inquire with the Catering Department. All food and beverage prices are only guaranteed from the time a Banquet Event Order for your event has been established and signed. Menu prices are subject to change without notice. All food and beverage prices are subject to applicable tax and service charge (currently 8.25% and 21% respectively). All food and beverage must be purchased through the hotel. The only exception to this is made for the wedding cakes.

Wedding Cake

-You may provide both the wedding cake and the groom's cake. Our hotel will provide the servers, china and utensils. The cutting and service by the hotel of the cake is included with the wedding package.

Guarantees

-The final number of guests attending your function is required a minimum of (72) seventy-two business hours prior to your event. Our hotel will prepare 5% over your guaranteed amount.

Decorations

-Wedding Reception preparations include round tables of 8 or 10 guests, chairs, linens and a square mirror centerpiece accented with glass hurricane and tapered candle. Floral Arrangements, Ice Sculptures and Theme Décor can be ordered through the Catering Department to compliment your event. The hotel does not permit affixing anything to the walls, floors or ceilings of function rooms. Set-up for your special day will be (2) two hours prior to the event.

Vendor Referrals

-For any additional needs, such as photographers, florist, entertainment, decor, bakeries and wedding coordinators, please ask your Wedding Manager for referral information.

Guest Accommodations

-Special Rate for out of town guests can be arranged through the Sales Department based upon availability over your event dates.

Security

-The hotel cannot accept any responsibility for the damage or loss of any merchandise, or articles left in the hotel prior to, during, or following your function.



Wedding Ceremonies

The Embassy Suites Austin Central is the perfect location for your wedding ceremony.

We have two options for your wedding ceremony.

Our picturesque atrium can accommodate a wedding ceremony for up to 200 guests.

In our ballrooms, we can accommodate up to 350 of your family members and friends.

Ceremony Fees \$500.00++ to \$1,000.00++

Gift, Guest book and Unity Candle tables

(Additional \$3.00 per chair for groups over 175 people)

Complimentary Ceremony Rehearsal

All prices are subject to a 21% service charge and applicable sales tax.
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WEDDING DINNER STARTERS

Select One of the Following Starters to Compliment Your Entrée Selection

Soups and Salads

Soup of the Day

Roasted Jalapeno Corn Chowder

Spinach Caesar Salad

Fresh Baby Spinach, Herb Croutons with Freshly Grated Parmesan Cheese

And our Signature Caesar Dressing

Gathered Green Salad

Mixed Greens with Artichoke, Pears and Balsamic Vinaigrette

WEDDING ENTRÉES

All Dinner Entrée Selections Served with Salad, Season's Best Vegetable, Appropriate Potato or Rice,

Warm Dinner Rolls with Sweet Creamy Butter,

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

CHICKEN BREAST AND SALMON

Grilled Salmon and Chicken Breast

Orange Beurre Blanc

\$38.95

STUFFED CHICKEN BREAST

Prosciutto Wrapped Chicken Stuffed With Gouda Cheese

Rice Pilaf & Seasonal Vegetable Medley

\$29.95

BEEF MEDALLIONS

Beef Medallions with Red Wine Mushroom Demi Glaze

\$41.95

CHIPOTLE PORK TENDERLOIN

Marinated Pork Tenderloin served with a Chipotle Demi

Roasted Sweet Potatoes & French Green Beans

\$30.95

SEARED SALMON & SCALLOPED POTATOES

Lemon Pepper Seared Salmon Fillet with Dill Beurre Blanc

\$34.95

PRIME RIB OF BEEF

This Traditional Dish Prepared Sea Salt Crusted

With Horseradish Cream Sauce

\$32.95

FLAT IRON STEAK AND SEARED CHICKEN

Marinated Steak and Seared Breast of Chicken with

Chasseur Sauce

\$33.95

FILET MIGNON

8 Ounce Beef Tenderloin Grilled to Perfection

Served with Maitre d' Butter and Apple Brandy Demi

Glaze

\$42.95

SURF & TURF

8 Ounce Filet Mignon with Asian Prawns

\$46.95

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The Sapphire Reception

Buffet Dinner Menu

Displayed Hors D' Oeuvres
(Select Two Of The Following Chilled Displays)

International and Domestic Cheese Display with Fruit Garnish of Grapes & Berries
Served with Gourmet Crackers and Sliced Baguettes

Fresh Vegetable Crudités with Buttermilk Ranch Dip

Fresh Seasonal Fruit & Berries Display
With Kahlua Chocolate Fondue

Specialty Salads
(Choice of Two)

Fresh Garden Salad with Choice of Two Dressings
Pasta Salad, Cucumber and Tomato Salad
Marinated Mushroom Salad, Asian Greens with Fried Rice Noodles

Entrees

(Select Two Of The Following)

Grilled Chicken with Orange Cranberry Sauce
Seared Tilapia with a Lemon Dill Cream Sauce

Grilled Chicken in Bordelaise Sauce
Blackened Lime Cilantro Snapper

Pork Tenderloin with Horseradish Orange Marmalade
Slow Roasted Sirloin Of Beef With Burgundy Mushroom Sauce

Accompaniments

(Select Three Of The Following)

Vegetables

Fresh Steamed Vegetable Medley
Green Beans Almandine

Broccoli & Carrot Medley
Corn & Squash Casserole

Starches

Wild Rice Pilaf
Roasted New Potatoes

Whipped Potatoes
Buttered Penne Pasta

Warm Rolls with Sweet Cream Butter

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$34.95 per person

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Dinner Buffet Collection

Buffet Dinner Menu

Displayed Hors D' Oeuvres.

(Select Two Of The Following Chilled Displays)

*International and Domestic Cheese Display with Fruit Garnish of Grapes & Berries
Served with Gourmet Crackers and Sliced Baguettes*

Fresh Vegetable Crudités with Buttermilk Ranch Dip

Fresh Seasonal Fruit & Berries Display

With Kahlua Chocolate Fondue

(Select One Of The Following Buffet Menus)

Longhorn B.B.Q.

Fresh Garden Salad with choice of Two Dressings

Potato Salad, Classic Coleslaw

Fresh Relish Tray

Mesquite Flavored Chicken Breast

Southern Breaded Catfish with a Spicy Remoulade

Sliced Smoked Brisket

BBQ Baked Beans and Squash Casserole

Accompanied With Jalapeno Cornbread & Freshly Baked Biscuits

Fiesta

Beef & Chicken Fajitas

Cheese Enchiladas

Crispy Beef Tacos

Lettuce, Tomato, Onion, Sour Cream, Guacamole, Cheese

Spanish Rice, Charro Beans,

Chili Con Queso, Chipotle Salsa, & Tortilla Chips

Flour Tortillas

Italian

Layered Mozzarella & Tomato Salad with Balsamic Vinaigrette

Classic Caesar Salad with Herbed Croutons

Chicken Parmesan garnished with Marinara Sauce and Mozzarella Cheese baked to perfection

Italian Sausage with Sautéed Peppers & Onions

Buttered Bowtie Pasta with

Marinara & Alfredo Sauces

Seasons Best Vegetables

Garlic Bread Sticks

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$32.95 Per Person

All prices are subject to a 21% service charge and applicable sales tax.

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Bridal Distinction

*Upon arrival your guests will enjoy...
A Glass of Hand Passed Champagne with White Glove Service*

Displayed Hors D' Oeuvres

*International and Domestic Cheese Display with Fruit Garnish of Grapes and Berries
accompanied by Gourmet Crackers and Sliced Baguettes*

Fresh Vegetable Crudités with Buttermilk Ranch Dip

Choice of Salad Display

*Caesar Salad Display to include:
Chilled Romaine Lettuce, Shaved Romano and Sourdough Croutons
with Traditional Caesar Dressing tossed to order*

-or-

*House Salad Display to include:
Gathered Mixed Field Greens with an array of garnishments and dressings*

Selection of four (4) Hot or Cold Hors D' Oeuvres

(two pieces prepared per person)

Pasta Station to include:

*Farfalle and Penne Pasta with Diced Grilled Chicken, Sweet Italian Sausage and Julienne of Vegetables
Creamy Pesto, Marinara Sauce and Parmesan Cheese*

Choice of Carving Station to include a Professional Attendant:

Roasted Top Round of Beef

Served with Roasted Garlic Rosemary Demi, Creamy Horseradish and Silver Dollar Rolls

Whole Roasted Boneless Turkey Breast

Served with Cranberry Salsa, Basil Mayonnaise and Silver Dollar Rolls

Honey Baked Bone-in Ham with Green Peppercorns

Served with Honey Mustard and Buttermilk Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

\$45

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Treasured Moments

*Upon arrival your guests will enjoy...
A Glass of Hand Passed Champagne with White Glove Service*

Displayed Hors D' Oeuvres.....

*International and Domestic Cheese Display with Fruit Garnish of Grapes & Berries
Served with Gourmet Crackers and Sliced Baguettes*

Fresh Vegetable Crudités with Buttermilk Ranch Dip

*Selection of Four (4) Hot or Cold Hors D' Oeuvres
(two pieces prepared per person)*

Choice of Carving Station to include a Professional Attendant:

Roasted Top Round of Beef

Served with Roasted Garlic Rosemary Demi, Creamy Horseradish and Silver Dollar Rolls

Oven Roasted Pork Loin

Served with Roasted Chile Mayonnaise, Apple-Rosemary Chutney and Silver Dollar Rolls

Whole Roasted Boneless Turkey Breast

Served with Cranberry Salsa, Basil Mayonnaise and Silver Dollar Rolls

Honey Baked Bone-in Ham with Green Peppercorns

Served with Honey Mustard and Buttermilk Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

\$35

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HORS D'OEUVRES SELECTION

Enhance your cocktail hour with the following:

Hot Hors D' Oeuvres

Hawaiian Chicken Brochettes
Individual Beef Wellington with Béarnaise Sauce
Maine Crab cakes with Mango Green Chile Relish
Herb Crusted Chicken Tenders with Horseradish Orange Marmalade
Santa Fe Chicken and Black Bean Egg Rolls with Creamy Avocado Dressing
Stuffed Mushroom Caps (Sausage, Crab or Florentine)
Pot Stickers with Ginger Soy Sauce
Teriyaki Beef Brochettes
\$150 per 50 pieces

Cheddar Stuffed Jalapenos with Cilantro Ranch Dip
Spanakopitas
Petite Quiche Lorraine
Polynesian Egg Rolls with Hot Mustard
Swedish Meatballs
Boursin Cheese Puffs
Spicy Buffalo Wings with Bleu Cheese Dressing
\$125 per 50 pieces

Cold Hors D' Oeuvres

Roasted Chicken Salad in a Cucumber Cup
Smoked Trout Mousse on Endive Leaf
Guacamole on Texas Spiced Tortilla Chips
Roast Beef Roulade
Smoked Chicken on Crostini with Tomatillo Chile Relish
Smoked Salmon Mousse with Capers on Cucumber Rounds
Sun-Dried Tomatoes and Buffalo Mozzarella on Basil Crostini
Fresh Strawberries stuffed with Fresh Boursin and Green Peppercorns
Roast Beef Roulade with Creamed Horseradish
\$150 per 50 pieces

Cherry Tomatoes stuffed with Mascarpone
Garlic Herb Cheese in Brioche
Cheddar Cheese Straws
Marinated Artichoke on Toasted Pita Crisp
Continental Finger Sandwiches
\$125 per 50 pieces

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BEAUTIFUL CHAMPAGNE BRUNCH BUFFETS

Brunch is served before 1:00 PM

Buffets Require a Minimum of 50 Guests

A surcharge of \$75.00 will be applied to guarantees of fewer than 35 guests

OMELET BRUNCH

Assorted Juice Bar

Fresh Sliced Seasonal Fruits and Berries

Assorted Breakfast Pastries

Fluffy Scrambled Eggs

Omelets Prepared to Order by a Uniformed Chef

To Include Ham, Cheddar Cheese, Mushrooms, Onions,

Green Peppers and Fresh Salsa

Lyonnaise Potatoes

French Toast with Powdered Sugar, Butter and Syrup

Crisp Bacon

Baked Honey Ham, Carved to Order

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

(One Chef per 50 guests required at \$75.00 each)

\$36.95 ++ per guest

Texas Sunrise Brunch

Assorted Juice Bar

Fresh Sliced Seasonal Fruits and Berries

Assorted Fruit Yogurts with Granola

Assorted Fruit Danish, Muffins, Croissants and Bagels

Served with Butter, Cream Cheese and Preserves

Display of Nova Lox

Served with Cream Cheese, Capers, Red Onions and

Chopped Eggs

Cheese Blintzes with Strawberry Sauce

Fluffy Scrambled Eggs

Breakfast Potatoes with Bell Peppers and Onions

Vegetable Medley

Country Sausage and Crisp Bacon

Chargrilled Chicken Breast topped with a Zesty Relish of Fresh Tomato and Cilantro

Sliced Sirloin with Wild Mushroom Sauce

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

\$46.95 ++ per guest

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BEVERAGE PACKAGES

(Per Person Prices)

Option 1

Premium Brand Liquors, Domestic and Imported Beers, House Red and White Wine,
Champagne, Soft Drinks, Juices, Mineral Water and Punch

Up to Two Hours	\$22.00 Per Person
Each Additional Hour up to 5 Hours	\$ 7.00 Per Person Per Hour

Option 2

Call Brand Liquors, Domestic and Imported Beers, House Red and White Wine,
Champagne, Soft Drinks, Juices, Mineral Water and Punch

Up to Two Hours	\$18.00 Per Person
Each Additional Hour up to 5 Hours	\$ 7.00 Per Person Per Hour

Option 3

Champagne, Domestic and Imported Beers, House Red and White Wine,
Soft Drinks, Juices, Mineral Water and Punch

Up to Two Hours	\$18.00 Per Person
Each Additional Hour up to 5 Hours	\$ 7.00 Per Person Per Hour

Beverage Package Options 1-3 Require

Bartender Fee of \$100.00 Per Bar for a Minimum up to 4 Hours

Each Additional Hour is \$10.00 Per Hour.

Option 4 ~ Dinner Wine Service

Enhance your Dining Experience by Serving Premium House Wine Beginning
With your First Course through Entrée. Your Guests will have their
Choice of Chilled Chardonnay or Cabernet Sauvignon to Compliment Their Meal.

Dinner Wine Service	\$ 7.75 Per Person
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Beverages

Hosted Bar Packages

A Fully Stocked Bar Including Liquor, Imported & Domestic Beers, Current House Wine By The Glass, Juices, Soda & Bottled Water Will Be Provided With A Per Person Charge.

Based On A Guarantee Of Attendance

Hosted Bar

Cash Bar

Call Brands	\$5.00 Per Drink	Call Brands	\$5.50 Per Drink
Premium Brands	\$6.00 Per Drink	Premium Brands	\$6.00 Per Drink
House Red/White Wine	\$5.00 Per Drink	House Red/White Wine	\$5.50 Per Drink
Imported Beer	\$4.50 Per Bottle	Imported Beer	\$4.50 Per Bottle
Domestic Beer	\$4.00 Per Bottle	Domestic Beer	\$4.00 Per Bottle
Cordials and Cognacs	\$5.00 Per Drink	Cordials and Cognacs	\$5.50 Per Drink
Mineral Water	\$3.00 Per Bottle	Mineral Water	\$3.25 Per Bottle
Juices	\$3.00 Per Each	Juices	\$3.25 Per Each
Soft Drinks	\$3.00 Per Each	Soft Drinks	\$3.25 Per Each
House Champagne	\$5.00 Per Drink		
Champagne Punch	\$75.00 Per Gallon		Cashier Fee of \$50.00
Fruit Punch	\$50.00 Per Gallon		For up to 4 Hours

Above Prices are Subject to 21% Service Charge
(Texas Liquor Tax is Included)

Above Prices are Inclusive of Service Charge
and Texas Liquor Tax

\$100.00 Bartender Fee Applies

	<u>House Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
<i>Bourbon</i>	<i>Bellow's</i>	<i>Jack Daniel's</i>	<i>Wild Turkey</i>
<i>Scotch</i>	<i>Clan McGregor</i>	<i>J&B</i>	<i>Chivas Regal</i>
<i>Gin</i>	<i>Skol</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i>
<i>Vodka</i>	<i>Skol</i>	<i>Smirnoff</i>	<i>Absolut</i>
<i>Rum</i>	<i>Castillo</i>	<i>Bacardi</i>	<i>Light Meyers Dark</i>
<i>Tequila</i>	<i>Cordoniz</i>	<i>GoldCuervo</i>	<i>GoldCuervo 1800</i>
<i>Canadian</i>	<i>Seagram's 7</i>	<i>Seagram's VO</i>	<i>Crown Royal</i>

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