

Congratulations on Your Engagement!

Say "I do" in the midst of our beautiful Garden Atrium.

The Embassy Suites Hotel, Jacksonville, offers the perfect setting for one of life's most treasured memories.

Make this the turning point in your life by choosing the leader in unique, elegant weddings.

We invite you to visit Embassy Suites to experience the lovely surroundings that are sure to make your wedding event unforgettable.

*Please call our Catering Department
to schedule an appointment with one of our wedding specialists
904-731-3555*

WEDDING PACKAGE AMENITIES ***for Receptions of 75 Guests or More***

- *Photo session with your photographer in our beautiful Garden Atrium*
- *Ample complimentary parking*
- *Scheduled rehearsal for ceremony*
- *Coordinating fee for rehearsal and wedding ceremony*
- *Dance floor customized to the size of your group*
- *White linen table cloths & linen napkins*
- *China, glassware & silverware*
- *Decorative hotel centerpieces*
- *Professional bartending service*
- *Professional chef carving service (if applicable)*
- *Bubbling champagne toast*
- *Experienced cake cutting service*
- *Special overnight suite rates for your guests*

*****Customized ice carvings provided by our Chef for an additional fee***

BRUNCH BUFFET PACKAGE

Bubbling Brunch

(Replenished for 1 ½ Hours)

Seasonal Fruit Display
Assorted Bagels, Croissants & Danish with Butter, Jellies & Cream Cheese
Crispy Bacon & Sausage Links
Scrambled Eggs
Top Round of Beef with Appropriate Condiments
Oven Roasted Garlic Potatoes
Petit Fours
Champagne & Mimosas
Juice, Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

\$40.95 per person

Applicable service charge and tax will be added to all catered food, beverage
and audiovisual equipment charges.
(rates are subject to change)

PLATED LUNCH PACKAGES

Chicken Piccata

Tender Boneless Breast of Chicken
with a Lemon Caper Sauce

\$30.95 per person

Dijon Chicken

Boneless Breast of Chicken Stuffed
with Shiitake Mushrooms & Cheddar

Cheese with a Dijon Mustard Sauce
\$30.95 per person

Prime Rib

Our Traditional House Specialty,
served au Jus with Horseradish

Sauce
\$36.95 per person

Tournedo of Beef

Twin Herb-Crusted Beef Medallions with a
Port Wine Demi-Glace

\$38.95 per person

Filet Mignon

Grilled Filet of Beef with a Bordelaise
Sauce

\$40.95 per person

Grilled Shrimp

Grilled Skewered Shrimp served over
Jasmine Rice

\$34.95 per person

Caribbean Tuna

Pan Seared Tuna Fillet with a
Pineapple Mango Glaze

\$36.95 per person

Stuffed Grouper

Grouper Stuffed with Crabmeat with
a Sherry Cream Sauce

\$36.95 per person

Breaded Pork Tenderloin

Tenderloin of Pork Stuffed with
Caramelized Nuts and Cornbread

with a Dijon Demi-Glace
\$33.95 per person

Mixed Grill

Chicken Marsala and Beef Tenderloin
with a Burgundy Demi-Glace

\$40.95 per person

Surf & Turf

Grilled Tenderloin of Beef and Bermuda Lobster
\$45.95 per person

Garden Salad, Chef's Choice of Seasonal Vegetable and Starch,
Rolls & Butter, Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

*Should you choose to offer multiple entrée selections (maximum of 3), a surcharge of \$4.00 per person will apply.

Applicable service charge and tax will be added to all catered food, beverage
and audiovisual equipment charges.
(rates are subject to change)

BUFFET LUNCH PACKAGES

(Replenished for 1 ½ Hours)

The Gold

Caesar Salad
Bowtie & Penne Pastas with
Marinara & Alfredo Sauces
Chicken & Shrimp
Antipasto Salad
Garlic Bread & Parmesan Cheese
\$32.95 per person

The White Gold

International Cheese Display
Sliced Fresh Fruit Display
Antipasto Salad
Tuscany Beef
Chicken Cacciatore
Basil Shrimp over Fusilli
Zucchini and Yellow Squash Pesto
\$34.95 per person

The Silver

Tossed Garden Salad with Dressings
Marinated Mushroom Salad
Tomato & Olive Salad
Chicken Breast Stuffed with Spinach
and Cheddar Cheese with a Dijon Sauce
Grilled London Broil with a Green
Peppercorn Sauce
Garlic Mashed Potatoes
Pecan Rice
Ratatouille
\$36.95 per person

The Platinum

Tossed Garden Salad with Dressings
Pasta Salad
Fresh Fruit Salad
Grilled Salmon with Lemon Dill Sauce
Pork Tenderloin Stuffed with Dried Fruit,
Cornbread and Herbs with a Thyme Sauce
Oven Roasted Potatoes
Minnesota Wild Rice
Vegetable Medley
\$36.95 per person

Rolls & Butter

Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

Applicable service charge and tax will be added to all catered food, beverage
and audiovisual equipment charges.

(rates are subject to change)

PLATED DINNER PACKAGES

Chicken Piccata

Tender Boneless Breast of Chicken
with a Lemon Caper Sauce

\$42.50 per person

Dijon Chicken

Boneless Breast of Chicken Stuffed
with Shiitake Mushrooms & Cheddar

Cheese with a Dijon Mustard Sauce
\$43.95 per person

Prime Rib

Our Traditional House Specialty,
served au Jus with Horseradish

Sauce
\$44.95 per person

Tournedo of Beef

Twin Herb-Crusted Beef Medallions with a
Port Wine Demi-Glace

\$44.95 per person

Filet Mignon

Grilled Filet of Beef with a Bordelaise
Sauce

\$49.95 per person

Grilled Shrimp

Grilled skewered Shrimp served over
Jasmine Rice

\$42.95 per person

Caribbean Tuna

Pan Seared Tuna Fillet with a
Pineapple Mango Glaze

\$43.95 per person

Stuffed Grouper

Grouper Stuffed with Crabmeat with
a Sherry Cream Sauce

\$44.95 per person

Breaded Pork Tenderloin

Tenderloin of Pork Stuffed with
Caramelized Nuts and Cornbread

with a Dijon Demi-Glace
\$42.95 per person

Mixed Grill

Chicken Marsala and Beef Tenderloin
with a Burgundy Demi-Glace

\$45.95 per person

Surf & Turf

Grilled Tenderloin of Beef and Bermuda Lobster
\$56.95 per person

Garden Salad, Chef's Choice of Seasonal Vegetable and Starch,
Rolls & Butter, Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

*Should you choose to offer multiple entrée selections (maximum of 3), a surcharge of \$4.00 per person
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BUFFET DINNER PACKAGES

The Topaz

(Replenished for 1 ½ Hours)

SALADS

(Select 3)

Fresh Garden Salad
Marinated Vegetable Salad
Cucumber, Tomato & Feta Cheese with Italian Dressing
Antipasto Salad
Rainbow Rotini with Pesto Vinaigrette Dressing

ENTRÉES

(Select One, Two or Three)

Sliced Roast Sirloin of Beef
Top Round of Beef
Sliced Roast Pork Loin
Smoked Turkey
Salmon with Lemon Dill Sauce
Marinated Breast of Chicken
Chicken Piccata
Chicken Marsala

Chef's Choice of (2) Starches, Seasonal Vegetables, Rolls & Butter
Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

Choice of One Entrée \$44.95 per person Choice of Two Entrees \$49.95 per person
Choice of Three Entrees \$54.95 per person

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

Applicable service charge and tax will be added to all catered food, beverage
and audiovisual equipment charges.
(rates are subject to change)

The Emerald

(Replenished for 1 ½ Hours)

SALADS

(Select Four)

Tossed Garden Salad
Oriental Pasta Salad
Tomato & Olive Salad
Fresh Fruit Salad
Caesar Salad
Orzo & Wild Rice Salad
Marinated Mushroom

ENTREES

(Select Two, Three or Four)

Roasted Pork Loin with Rosemary Garlic Sauce
Breast of Chicken Marinated in Olive Oil, Garlic, Lemon & Fresh Herbs
Chicken Breast in a Creamy Mushroom Sauce
Baked Grouper with Cilantro Lime Sauce
Roasted Turkey Breast with a Sweet Apricot Sauce
Glazed Honey Baked Ham
Prime Rib with au Jus

ACCOMPANIMENTS

(Select Three)

Penne Pasta with Olive Oil, Herbs & Garlic
Oven Roasted Potatoes
Mashed Potatoes
Pecan Rice
Sugar Snap Peas & Mushrooms
Green Beans Almondine
Vegetable Medley
Ratatouille

Rolls & Butter

Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

Choice of Two Entrees \$49.95 per person

Choice of Three Entrees \$54.95 per person

Choice of Four Entrees \$59.95 per person

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

Applicable service charge and tax will be added to all catered food, beverage and audiovisual equipment charges.

(rates are subject to change)

HORS d'OEUVRE PACKAGES

The Pearl

(Replenished for 1 ½ Hours)

Fresh Sliced Seasonal Fruit with Honey & Yogurt Dip
Fresh Vegetable Crudite with Dip

Cold Hors d'Oeuvres

(Select 3)

Wheel of Baked Brie en Croute
Crab Dip with Crackers
Finger Sandwiches
Deviled Eggs
Tomato, Basil, Mozzarella with Pesto on Toast Point
Chef's Choice Canapes
Brie Cheese with Walnuts
New Potato with Sour Cream & Caviar
Grilled Chicken with Pico de Gallo and Guacamole on Bruschetta

Hot Hors d'Oeuvres

(Select 3)

Swedish Meatballs
Mini Quiche
Miniature Egg Rolls with Sweet & Sour Sauce
Cocktail Franks en Croute
Chicken Drumettes
Fried Chicken Fingers with Herb Dressing
Seafood Stuffed Mushroom Caps
Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

\$55.00 per person

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

Applicable service charge and tax will be added to all catered food,
beverage and audiovisual equipment charges.
(rates are subject to change)

The String of Pearls

(Replenished for 1 ½ Hours)

Fresh Sliced Seasonal Fruit
Domestic Cheese with Assorted Crackers

Cold Hors d'Oeuvres

(Select 4)

Antipasto Display
Fresh Vegetable Crudite with Dip
Smoked Salmon with Capers, Onions and Crackers
Chef's Choice Canapes
Tomato, Basil, Mozzarella with Pesto on Toast Point
Finger Sandwiches
Roasted Sirloin with Creamy Horseradish and Caramelized Onions on Bruschetta
Smoked Salmon with Chive Cream Cheese, Capers & Red Onion on Toast Point
Iced Peeled Shrimp

Hot Hors d'Oeuvres and Sensational Stations

(Select 4)

Miniature Quiche
Chicken Brochettes with Teriyaki Sauce
Beef Brochettes with Barbecue Sauce
Smoked Chicken and Spanish Quesadillas
Miniature Beef Wellington
Miniature Chicken Cordon Bleu
Southern Style Crab Cakes
Jalapeno Poppers
Pasta Station with Bow Tie & Penne Pastas, Shrimp, Julienne Vegetables and Chicken
with Alfredo & Tomato Basil Sauces
Beef & Chicken Saute Station with Julienne Vegetables & Rice
Steamship Round of Beef with Rolls & Accompaniments
Roast Breast of Turkey with Rolls & Accompaniments
Molasses Glazed Baked Ham with Rolls & Accompaniments
Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

\$60.00 per person

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

Applicable service charge and tax will be added to all catered food,
beverage and audiovisual equipment charges.
(rates are subject to change)

The Black Pearl

(Replenished for 1 ½ Hours)

Butler Passed:

Smoked Salmon with Chive Cream Cheese, Capers & Red Onion on Toast Points
Tomato, Basil, Mozzarella with Pesto on Toast Points

Seasonal Fruit and International Cheese Display
Grilled Vegetable Display with Dip
Pesto Tart with Sundried Tomatoes & Crackers
Baked Brie filled with Cream Cheese & Toasted Walnuts
Chilled & Peeled Shrimp Display

Salt Dough Baked Grouper or Snapper (Seasonal)
with Curry Mayonnaise & Balsamic Vinaigrette Sauce
Roasted Turkey Breast with Herb Mayonnaise & Cranberry Sauce
Carved Prime Rib with Herb Mayonnaise & Horseradish Sauce

Fried Artichoke Hearts with Onion Dip
Crab Cakes
Chicken Satay with Peanut Sauce

Rolls & Butter
Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

\$78.50 per person

Hosted 3 Hour Receptions:

Call Brand Cocktails: Add \$28.00 per person

Beer, Wine, & Soft Drinks: Add \$22.00 per person

Each Additional Hour:

Cocktails - \$8.00 per person / Beer, Wine & Soft Drinks - \$6.00 per person

Applicable service charge and tax will be added to all catered food,
Beverage and audiovisual equipment charges.
(rates are subject to change)

