

2009 Holiday Party Menus

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*Celebrate your holiday party at the
Embassy Suites Hotel Orlando-North!*

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***With the selection of one of our holiday menus,
we include the following:***

DJ Table,

Dance Floor

Christmas Tree

Holiday Centerpieces,

China, Glass and Silverware,

White Tablecloths, Red and Green Napkins,

Beautifully Appointed Ballrooms for parties up to 250 guests

Please call Kim

or Patti to

schedule an

appointment to

discuss the possibilities

**Kim Johnston, CPF5M, Director of Catering – 407.571.3450
Patti Concepción, CPF5M, Catering Sales Manager – 407.571.3451**

*All prices subject to 22% Service Charge and 7% tax. A minimum food and beverage expenditure of \$12,000 plus service charge & tax is required to reserve the Ballroom on a Saturday in December.
\$350.00 Room Rental (Dance Floor included)*

Holiday Buffet Dinner

Salad Station

(Choice of Four)

Garden Green Salad Bar with Assorted Toppings and Dressings
Tomato and Cucumber Salad with Roasted Garlic Vinaigrette
Chilled Tri Color Pasta Primavera Salad
Marinated Mushroom Salad
Caesar Salad with Crisp Romaine Lettuce, Croutons,
Freshly Grated Parmesan Cheese and Caesar Dressing
Seafood Salad

Entrée

(Choice of Two, Three or Four)

Chicken Florentine, Picatta or Marsala
Grilled Salmon with a Light Dill Sauce
Roasted Sliced Sirloin with Bordelaise Sauce
Tri-colored Tortellini with Artichoke, Capers and Sun Dried Tomato Sauce
Vegetable or Traditional Lasagna
Pork Loin with Caramelized Apples
Blackened Grouper with Tropical Fruit Salsa
Sliced Turkey over Cornbread Walnut Stuffing with Giblet Gravy
Sliced Ham with a Rum Raisin Sauce

Carving Station

(Choice of one)

Roasted Omaha Steaks Brand Top Round of Beef au Jus
Honey Baked Glazed Ham with a Raisin Rum Sauce
Roasted Turkey with Cranberry Sauce and Giblet Gravy

Accompaniments

(Choice of two)

Fresh Seasonal Vegetable Medley
Candied Yams
Green Beans Amandine Garnished with Red Bell Peppers
Yukon Gold Garlic Mashed Potatoes

Dessert Station

Bountiful Display of Holiday Desserts to include Mini Cheesecakes, Mini Eclairs,
Mini Cream Puffs, and Assorted Holiday Cookies and Pies

Freshly Brewed Regular and Decaffeinated Coffee and
Assorted Hot Herbal Teas, Ice Water with Lemon Wheels and Iced Tea

Two Entrees:	\$40.95 per person
Three Entrees:	\$43.95 per person
Four Entrees:	\$46.95 per person

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Holiday Plated Dinner Menu

Starters (Choice of One)

*Marinated Sliced Tomatoes and Hearts of Palm on Bibb Lettuce with Balsamic Vinaigrette
Caesar Salad
Gourmet Tossed Garden Salad with Pre-Selected Choice of Dressing*

Entrees (Choice of One)

*Sauteed Chicken Breast with Artichoke Hearts and Lemon Beurre Blanc Sauce
with Essence of Fresh Rosemary..... \$33.95*

Fresh Grilled Mahi Mahi in a Pineapple Cilantro Salsa..... \$35.95

*Omaha Steaks Brand Roasted Prime Rib of Beef, au jus
served with a Creamy Horseradish Sauce..... \$37.95*

Pork Tenderloin with a Jack Daniel Sauce..... \$34.95

*All Entrees served with the Chef's Starch and Vegetable Accompaniments,
Assorted Gourmet Rolls and Whipped Butter*

Dessert (Choice of One)

*Chocolate Mousse Cake
Caramel Apple Pie
Pecan Pie
New York Style Cheesecake
Key Lime Pie
Assorted Fresh Berries with a Cream Topping
Carrot Cake*

*Fresh Brewed Coffee, Decaffeinated Coffee and Tea,
Iced Tea with Lemon Wheel*

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Beverages

Bartender fees apply for all bars

Host Bar

(Charged on consumption per drink)

Call Brands... \$5.25
Premium Brands... \$6.75
Super Premium... \$7.00-\$9.95
Domestic Beer... \$3.75
Imported Beer... \$4.00
House Wine... \$4.50
Soft Drinks... \$2.75
Mineral Water... \$2.75
Cordials... \$8.00- \$12.00

Unlimited Consumption (Per person/per hour)

Call Brand Mixed Drinks:

Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch – Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps, Imported & Domestic Beer, House Wine, Juices, Mixers & Soft Drinks

First Hour.....\$12.50 per person

****Each Additional Hour.....\$7.50 per person**

Premium Brand Mixed Drinks:

Bacardi Rum, Absolute Vodka, Tanqueray Gin, VO Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, Cuervo Gold Tequila, Peach Schnapps, Kahlua, Imported & Domestic Beer, House Wine, Juices, Mixers & Soft Drinks

First Hour.....\$15.50 per person

****Each Additional Hour.....\$8.50 per person**

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Beverages

Cash Bar

(Prices are inclusive of Service Charge and Tax)

Call Brands... \$5.50
Premium Brands... \$7.00
Super Premium... \$8.00-\$12.25
Domestic Beer... \$4.00
Imported Beer... \$4.25
House Wine... \$4.75
Soft Drinks... \$2.75
Mineral Water... \$2.75

House Wine, per bottle..... \$21.95
House Champagne, per bottle..... \$21.95
Champagne Punch, per gallon..... \$40.00
Rum Punch, per gallon..... \$45.00
Fruit Punch, per gallon..... \$35.00
Champagne Toast, per person..... \$3.50

Tickets per drink: Call Brand drinks, Beer & Wine ... \$6.95 inclusive

*A bartender fee of \$100.00 per bar per 100 guests will apply.
Minimum guarantees apply for all cash bars*

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Sunday through Thursday only....

Hors d'oeuvre and Cocktail Menu

For a Three-Hour Party

One Hour Hors d'oeuvre reception to include:

COLD

*Holiday Crudite Wreath with a Creamy Dill Dip
Mirror Display of Imported and Domestic Cheeses displayed with
Fresh Fruit Garnish and Gourmet Crackers*

HOT

*Meatballs with Cranberry Chambord Demi Glaze
Spanikopita
Miniature Franks en Croute
Chicken Wings with Bleu Cheese Dressing and Celery*

CARVING STATION

(Choice of one – based on 3 oz. per person)

*Honey Baked Ham with a Rum Raisin Sauce
Roasted Turkey with Cranberry Sauce and Giblet Gravy
Teriyaki Honey Pork Loin
Top Round of Beef with Creamy Horseradish Sauce*

Silver Dollar Rolls and Assorted Condiments

DESSERT STATION

(served the last hour of your event)

*Bountiful Display of Holiday Desserts to include Mini Eclairs, Mini Cheesecakes,
Mini Cream Puffs, Holiday Cookies and Pies*

*Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Herbal Teas,
Iced Tea and Water with Lemon Wheels*

BAR

*One hour open bar featuring house brand liquors is included.
Bar may be extended at \$6.50 per person plus Gratuity and Tax per hour.*

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Embassy Suites Hotel Orlando-North, 225 Shorecrest Drive, Altamonte Springs, FL 32701

\$35.95 per person

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Hot & Cold Hors D'oeuvre Selections

Cold Hors D'oeuvre

Deviled Eggs
Cherry Tomatoes with Salmon Mousse
Salami Cornets
Assorted Deluxe Canapés
Cucumbers filled with Salmon Mousse
Bouchees filled with Crab Mousse
Artichoke Bottoms filled with Prosciutto Florentine
Smoked Salmon Rosettes
\$200 per 100 pieces

Jumbo Gulf Shrimp on Ice, served with Lemon Wedges and Cocktail Sauce
\$325 per 100 pieces

Imported & Domestic Cheese Displayed with Fresh Fruit Garnish and
Assorted Gourmet Crackers
Small \$175.00 (50 guests)
Medium \$350.00 (100 guests)

Crisp Vegetable Crudite with Creamy Herb Dip
\$3.95 per person

Sliced Seasonal Fruit and Berries with Raspberry Yogurt Dip
\$4.95 per person

Assorted Dry Snacks: Potato Chips, Tortilla Chips,
Mixed Nuts, Bar Mix
\$17.50 per pound

Hot Hors D'oeuvre

Vegetable Mini Quiche
Gourmet Meatballs with Madeira Sauce or
Sour Cream Sauce
Oriental Spring Rolls with Plum Sauce
Mushrooms Caps stuffed with Spinach & Cheese
Pigs in a Blanket
Fried Jalapenos filled with Cheese
Cheddar Puffs
Buffalo Wings with Blue Cheese and Celery
Conch Fritters
Spanakopita
Chinese Dumplings with Spicy Soy Sauce
Mushrooms Caps stuffed with Spinach and Feta Cheese
Miniature Brie and Pesto Pizzas
Cajun Chicken Fingers with Honey Mustard Sauce
Fried Mozzarella Sticks with Marinara Sauce
Miniature Crab Cakes with Remoulade Sauce
Miniature Beef Teriyaki Brochettes
Miniature Chicken and Pineapple Brochettes
\$250 per 100 pieces

Gulf Shrimp and Scallop Brochettes
Scallops Wrapped in Bacon
Coconut Shrimp
Bacon Wrapped Shrimp with Blackberry BBQ Pesto
Baby Back Ribs
\$350 per 100 pieces

To Enhance Your Buffet

*You May Wish to Add the Following Items
During your Cocktail Hour, or Luncheon or Dinner Buffet*

Carved Herb Coated, Slow Roasted Prime Rib

Served with silver dollar rolls and condiments

\$475 (serves 50)

(based on 4 oz. per person)

Carved Top Round of Beef

Served with silver dollar rolls and condiments

\$375 (serves 50)

(based on 4 oz. per person)

Carved Roast Pork Loin

Served with silver dollar rolls and condiments

\$275 (serves 50)

(based on 2 oz. per person)

Carved Tenderloin of Beef

Served with silver dollar rolls and condiments

\$275 (serves 25)

(based on 2 oz. per person)

Baked Potato Station

*With Shredded Cheese, Bacon, Chives, Diced Tomatoes,
Whipped Butter and Broccoli Florets*

\$5.25 per person

Pasta Station

*Bow Tie Pasta and Cheese Tortellini with Tomato Basil and Pesto Cream Sauces
Peas, Black Olives, Jumbo Shrimp and Chicken Strips*

\$9.95 per person

Carver/Attendant Fee: \$75.00 per attendant per 50 guests per station

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Embassy Suites Hotel Orlando-North, 225 Shorecrest Drive, Altamonte Springs, FL 32701

POLICIES AND GUIDELINES

MENUS

While we have a full range of catering menus available, our Catering Director and award-winning Chefs are always happy to meet with you to discuss your particular needs. We can also customize menus to fit your budget and dietary needs.

GUARANTEED ATTENDANCE

For unexpected attendance over and above 5% of the original guarantee, and additional \$5.00 surcharge per person will be applied. Overages in excess of 5% of the original guarantee will be accommodated with the "Chef's Choice" of substitution. You will be charged for the guaranteed number of attendees or actual guest count, whichever is greater.

FOOD AND BEVERAGE

Embassy Suites reserves the right to charge for every person served. In accordance with the Department of Health, no food or beverage of any kind will be permitted to be brought into or taken off premises by the patron, his or her guests or invitees. In accordance with the Department of Health, no food can be left out longer than two hours. The Hotel reserves the right to confiscate any food and/or beverages brought into the function rooms not provided by the Hotel.

MINIMUM GUARANTEE

Minimums for food and beverage functions apply to all banquet rooms. A minimum expenditure of \$5000 in food and beverage purchases plus service charge and tax is required to reserve our ballroom on a Saturday afternoon. A minimum expenditure of \$7500 in food and beverage purchases plus service charge and tax is required to reserve our ballroom on a Saturday evening. **A minimum expenditure of \$12,000 in food and beverage purchases is required to reserve our Regency Ballroom on a Saturday evening beginning the first Saturday after Thanksgiving through the last Saturday prior to Christmas. A minimum expenditure of \$5000 in food and beverage purchases is required to reserve a Saturday evening in our Florida room for the same dates.**

MEETING ROOMS, DECORATIONS AND SERVICES

Embassy Suites reserves the right to make changes in function room assignment in order to maximize use of the available space. Any changes to the approved function room set up must be made within 48 hours of your function. Any group that requires a room to be "re-set" on the day of the function will be charged a \$75.00 re set-up fee per room. All music in the Atrium must cease by 9:00 p.m. any day of the week. All music in the function rooms must cease by 12 midnight on Fridays and Saturdays and by 9:00 p.m. Sundays through Thursdays. Your Catering representative can arrange for your floral or decorative needs, or we will be happy to coordinate arrangements with your personal decorator. Management must approve decorations brought onto the premises by the guest, in advance. Streamers, confetti and glitter are prohibited in our function rooms. Violation of this clause will result in a \$250 clean up fee. A \$250 clean up fee applies to all Bar/Bat Mitzvahs.

All deliveries of parcels must bear the name of the group, the on-site group contact, function date(s) and the name of the catering representative. All shipping charges must be paid by your company or organization. A one-time handling and delivery fee of \$5 per item will be assessed. Packages in excess of 100 lbs. each will incur an additional handling fee. We cannot accept responsibility for lost, misplaced, or missing materials. At the conclusion of your event, all related equipment crates, boxes, decorations, etc., must be removed from the premises.

All ceremonies held in our gazebo are subject to a rental fee of \$500 plus service charge and tax and includes the use of our gazebo for your ceremony and photos afterwards. For ceremonies held in our gazebo, we require that you have a wedding coordinator, which we will be glad to help you arrange, to assist you with the details of your ceremony. We allow for rehearsal time subject to date and time availability. This must be arranged in advance with the catering department. Your officiant and/or wedding coordinator must be available to conduct your rehearsal. We will place one reception amenity (table favors, etc.) for you. Any additional items need to be placed by you or your designee.

Items may not be attached to walls, doors, windows or ceilings with tape, push pins, nails or staples. We reserve the right to restrict any signage in public areas. We will not assume liability for outside or arranged vendor damages. All fire regulations must be complied with. Smoking is not permitted in our ballrooms or functions rooms. Smoke and Fog Machines are not permitted in our ballrooms or function rooms.

ENGINEERING AUDIO VISUAL

Special engineering requirement must be specified to your Catering Department three weeks prior to your event. Charges will be based on labor involved and power usage. A wide selection of audiovisual equipment and services are available through our supplier on a rental basis. Since the hotel uses an outside a/v vendor, all audio visual equipment should be ordered at least 72 hours prior to your event to ensure delivery and avoid emergency delivery fees. Orders should be placed through your Catering representative. Any additional a/v items ordered after you have signed your catering contract will be added to your catering invoice. Prices quoted are subject to a customary 20% service charge and 7% sales tax.

SECURITY

Embassy Suites or Culinaire of Florida cannot be responsible or held liable for damage to or loss of any articles left in the Hotel prior to, during or following your banquet or meeting. Security arrangements should be made for all belongings set up for an event or items left unattended at any time. The Housekeeping Department administers Lost and Found.

LIABILITY

We reserve the right to inspect and control all private functions. The client, its guests and invitees will conduct their function in an orderly manner and in full compliance with the rules of the Hotel and with all applicable laws, ordinances and regulations. Violation of these laws, ordinances and regulations and rules of the hotel, city or state will result in an immediate end of the scheduled function and possible eviction from the premises. Function must be confined to function space rented. Liability for damage to the premises will be charged accordingly. We cannot be responsible for personal property and equipment brought onto the premises.

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