

# *Embassy Suites Minneapolis Airport Wedding Packages*



**EMBASSY SUITES  
HOTELS®**

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# *Sapphire Wedding Package*

## ***Fresh Floral Centerpieces***

*Are included for all your guest tables*

## ***Cocktail Hour***

*Your reception begins with a cocktail hour of hosted beer, wine and non-alcoholic beverages.*

## ***Hors d'oeuvres***

*During the cocktail hour, your guests will enjoy a selection of chef's choice butler passed hors d'oeuvres*

## ***Champagne Toast***

*Is poured for each guest during dinner*

## ***Dinner***

*Tossed salad with house dressing  
Entrée of your Choice*

## ***Wedding Cake***

*Is provided by Buttercream*

*Minimum of 50 People*

*Pricing for Package located on Page 5*

# *Diamond Wedding Package*

## ***Fresh Floral Centerpieces***

*Are included for all your guest tables*

## ***Hosted Cocktail Hour***

*Your reception begins with a cocktail hour of liquors  
wine, beer, and mixers*

*The same selection of drinks is available after dinner as a cash bar*

## ***Hors d'oeuvres***

*During the cocktail hour, your guests will enjoy a selection of chef's choice  
butler passed hors d'oeuvres*

## ***Champagne Toast***

*Is poured for each guest during dinner*

## ***Wine Pour***

*A choice of red or white wine is served with dinner*

## ***Dinner***

*House Salad, Caesar Salad, or Spinach Vinaigrette Salad  
Entrée of your Choice*

## ***Wedding Cake***

*Custom made by Buttercream Collection*

*Minimum of 100 People*

*Pricing for Package located on Page 5*

# *Platinum Wedding Package*

***Fresh Floral Centerpieces***  
*Are included for all your guest tables*

***Hosted Cocktail Hour***  
*Your Reception begins with a Cocktail Hour of liquor  
wine, beer, and mixers*  
*The same selection of drinks is available after dinner for the host bar*

***Butler Served Hors d'oeuvres***  
*During the Cocktail Hour an elaborate selection of chef's choice  
Hors d'oeuvres are served butler style*

***Champagne Toast***  
*Is poured for each guest during dinner*

***Wine Pour***  
*A choice of red or white wine is served with dinner*

***Dinner***  
*1st Course*  
*Amuse Gueule or Sorbet*  
*2nd Course*  
*House Salad, Caesar Salad, or Spinach Vinaigrette Salad*  
*3rd Course*  
*Entrée of your Choice*

***Wedding Cake***  
*Custom made by Buttercream Collection*

***Hosted Bar***  
*Bar re-opens after dinner for 4 hours of Hosted Bar (5 hours total)*

***Ceiling Draping***

***DJ Service***  
*7 hours of music*

*Minimum of 150 People*  
*Pricing for Package located on Page 5*

# Pricing on the Packages

<u>Menu Items</u>	<u>SAPPHIRE</u>	<u>DIAMOND</u>	<u>PLATINUM</u>
Champagne Chicken	\$55	\$70	\$95
Bruschetta Chicken	\$55	\$70	\$95
Chicken Chandelaise	\$55	\$70	\$95
Chicken Picatta	\$55	\$70	\$95
Venetian Pork Medallions	\$55	\$70	\$95
Roasted Pork Loin	\$55	\$70	\$95
Short Rib Ravioli	\$55	\$70	\$95
Portobello Mushroom Provencal	\$55	\$70	\$95
Almond Crusted Salmon	\$65	\$75	\$100
Minnesota Walleye	\$65	\$75	\$100
NY Strip Steak	\$70	\$80	\$100
Filet Mignon	\$70	\$80	\$100
Duet Plate (See Catering Manager for Pricing)	\$75	\$85	\$105
Buffet (See Catering Manager for Pricing)	\$70	\$80	\$100

*All prices are per person and include all the package amenities.*

*All prices are subject to the customary service charge (23%), sales tax (7.275%), and liquor tax (12.775%)*

*Pricing and menus are subject to change.*

*Children Pricing available for those that are 10 and under.*

*Food and Beverage minimums will be quoted by a Catering Manager based on the number of estimated guests.*

*A deposit of \$1000 will be required with a signed contract to guarantee banquet space for your reception. Deposit will be reimbursed within 2-3 days after the wedding less any damages or additional amenities incurred.*

*Section of 2-3 entrees will assess a \$2.50 Split Plate Fee per person.*

*Client is responsible for place cards when offering meal selections.*

*All wedding packages include the following: Set-up, Clean-up, Linens, Limited Colored Napkins, China, Dance Floor, Cutting and Serving your Wedding Cake, Security, Bartender*

*Couple will receive complimentary one night stay in a standard king suite on their wedding night*

*Eight business days before your Reception, please contact your Catering Manager with your final guest count. Payment for your Wedding will be due 3 business days prior to your wedding and can be paid by cashiers check, credit*

# *Plated Dinner Menu Options*

## ***Champagne Chicken***

*Pan-seared chicken breast served with a crisp champagne cream sauce, sautéed leeks and grapes*

## ***Bruschetta Chicken***

*Chicken breast topped with basil, garlic, and diced tomatoes*

## ***Chicken Chandelaïse***

*Sautéed chicken breast with prosciutto ham, wild mushrooms, and a light zinfandel cream sauce*

## ***Chicken Picatta***

*Grilled chicken breast with a lemon caper sauce*

## ***Madeira Chicken***

*Pan-seared chicken deglazed with madeira sauce served with wild mushrooms and caramelized onions*

## ***Venetian Pork Medallions***

*Slow roasted pork tenderloin sliced into thin medallions served with a tarragon cream sauce*

## ***Roasted Pork Loin***

*Roasted and topped with an apple cranberry sauce*

## ***Short Rib Ravioli***

*Sage demi glace with a vegetable garnish*

## ***Portobello Mushroom Provençal***

*Topped with Provençal style artichoke hearts, peppers, and chevre cheese, drizzled with balsamic glaze and roasted red pepper glaze, served over saffron scented couscous*

## ***Almond Crusted Salmon***

*Baked salmon in a Dijon almond crust and drizzled with a port gastric*

## ***Minnesota Walleye***

# *Plated Dinner Menu Options cont.*

## ***Almond Crusted Salmon***

*Baked salmon in a Dijon almond crust and drizzled with a port gastric*

## ***Minnesota Walleye***

*Lightly breaded with panko crumbs and toasted until golden brown, topped with lemon aioli*

## ***New York Strip***

*Grilled and topped with a Boursin cream cheese sauce*

## ***Filet Mignon***

*Served with sautéed button mushrooms and a roasted shallot red wine demi glace*

# *Classic Hors D'oeuvres Package*

## *Mirrors & Votives*

*Are included for all your guest tables*

## *Hosted Cocktail Hour*

*Your reception begins with a cocktail hour of hosted beer, wine and non-alcoholic beverages.*

## *Two Selections Butler Passed Hors D'oeuvres*

## *One Interactive Station*

## *Two Selections of Hot Hors D'oeuvres*

## *Two Selections of Cold Hors D'oeuvres*

## *Butler Passed Champagne Toast*

## *Wedding Cake*

*Is provided by Buttercream  
(or select petit desserts in place of wedding cake for an additional cost)*

*\$60.00 per person*

*(plus tax and service)*

*Minimum of 50 people*

*\*\*package includes 12-15 pieces per person\*\**



# *Elegant Hors D'oeuvres Package*

## ***Fresh Floral Arrangements***

*6 large table arrangements, 5 high top arrangements, and a buffet arrangement*

## ***Five Hours Hosted Bar Time***

*Your guests will enjoy name brand liquors, blends, wine, beer, and soda for 5 hours*

## ***Two Selections Butler Passed Hors D'oeuvres***

## ***One Interactive Station***

## ***Two Selections of Hot Hors D'oeuvres***

## ***Two Selections of Cold Hors D'oeuvres***

## ***Butler Passed Champagne Toast***

*With raspberries*

## ***Wedding Cake***

*Is provided by Buttercream*

*(or select petit desserts in place of wedding cake for an additional cost)*

## ***Chair Covers & Ceiling Draping***

## ***DJ Service***

*\$80.00 per person*

*(plus tax and service)*

*Minimum of 150 people*

***\*\*package includes 15-20 pieces per person\*\****

# Food Selections For Classic & Elegant Packages

(items are subject to change)

## Butler Passed Selections:

Spanikopita	Cream Cheese Stuffed
Bacon Wrapped Water Chestnuts	Strawberries
Pork & Vegetable Egg Rolls	Salmon Mousse Tarts
Assorted Canapes	Cucumber Shrimp
Bruschetta	

## Interactive Stations:

Carving Station (*select from Pork, Turkey, or Beef*)\*  
Asian Noodle Bar (*select two options—Seafood, Vegetarian, or Meat*)\*  
Pasta Bar (*select two options—Seafood, Vegetarian, or Meat*)\*  
Lettuce Wrap Station

\*Chef Attendant Fees of \$75 apply

## Cold Hors D'oeuvres Selections:

International Cheese Board	Seven Layer Dip with Tortilla Chips
Chicken Salad	Fresh Fruit Skewers
Fresh Fruit Tray	Spinach Dip with French Bread
Raw Vegetable Platter	

## Hot Hors D'oeuvres Selections:

Teriyaki Beef Brochettes	Walleye Fingers
Tandori Chicken Brochettes	Traditional Buffalo Wings
Quesadillas	Warm Crab & Artichoke Dip
BBQ Meatballs	Baked Brie
Stuffed Mushrooms	Martini Mashed Potato Bar
Mini Quiche	(highly recommended)
Mini Italian Pizza Tarts	

# *À la Carte Hors D'oeuvres Options*

If you choose to not use an hors d'oeuvres package, these items can be ordered À la Carte to create your menu. They could also be added to the packages for more variety.

(items and pricing are subject to change)

## Hot Hors D'oeuvres (each order is 50 pieces)

### Beef Brochette

with a light teriyaki glaze \$160

### Teriyaki Chicken Satay

with a cucumber yogurt \$150

### Spanikopita

spinach and feta puffs \$150

### Coconut Shrimp

crispy jump shrimp with a coconut breading \$160

### Pork & Vegetable Egg Rolls

fried and served with a hot mustard sauce \$130

### Meatballs

choose from bbq, Swedish or sweet-n-sour \$130

### Crab Cakes

with cajun remoulade \$160

### Buffalo Wings

bone-in, traditional wings \$130

### Bacon Wrapped Chestnuts

water chestnuts wrapped in bacon \$130

### Mozzarella Cheese Sticks

lightly breaded and fried \$120

### Mushroom Caps

stuffed with crab and cheese \$130

### Bacon Wrapped Scallops

with lime and cilantro \$160

### Walleye Fingers

with dill remoulade \$150

### Mini Reubens and Rachel's

cocktail rye with thousand island dressing, sauerkraut, turkey or corned beef and swiss cheese \$130

### Apple Brie

served with crostini with candied pecans and raspberry puree \$120

## Cold Hors D'oeuvres (each order is 50 pieces)

### Jumbo Shrimp Cocktail

served with a cilantro cocktail sauce \$200

### Chicken Salad

served on belgian endive with red grape halves and cashews \$120

### Deviled Eggs

traditional style \$100

### Beef Canapé

tenderloin served on sliced baguette with horseradish \$160

### Fresh Fruit Skewers

seasonal fruit on skewers with yogurt dip \$150

### Shrimp Shooters

served in a shot glass with cilantro cocktail sauce \$180

### Bruschetta

garlic toasted crustini with tomato, basil & feta \$100

### Smoked Salmon

on toast points, with dill cream cheese \$180

### Assorted Canapés

assorted ham, shrimp, smoked salmon & salami cornets \$120

### Cucumber Shrimp

served with dill cream cheese \$150

### Mediterranean Crostini

toasted pita topped with green olive tapenade, roma tomatoes, kalamata olives, artichoke hearts, red onion and feta cheese \$150

### Sushi

available by request market price

# *À la Carte Hors D'oeuvres Options*

(continued)

## **Platter Specialties** (each order serves 50 people)

### **Farmers Market Display**

combination of grilled and raw vegetables, served with ancho chili sauce and dill dip **\$160**

### **Fresh Seasonal Fruit Tray**

with honey yogurt dip **\$180**

### **Raw Vegetable Platter**

with dill dip **\$150**

### **International Cheese Board**

with fresh grapes, strawberries and crackers **\$180**

### **Deli Meat and Cheese Platter**

with petite rolls **\$250**

### **Grilled Antipasto Tray**

italian meats and cheeses, assorted grilled vegetables, artichokes, olives and assorted italian breads **\$220**

### **Warm Crab and Artichoke Dip**

with crustini and pita bread **\$130**

### **Seven Layer Dip**

cream cheese, salsa, lettuce, tomato, cheddar cheese, black olives and jalapenos with tortilla chips **\$130**

### **Spinach Dip**

with french bread and pita triangles **\$100**

### **Sliced Tenderloin of Beef**

with roasted peppers, wild mushrooms, horseradish sauce and petite rolls **\$295**

### **Baked Brie**

infused with raspberry puree and sliced almonds, served with crackers and sliced baguettes **\$125**

### **Smoked Salmon Platter**

whole smoked salmon served with a dill cream cheese, lemons, capers and marble rye bread **\$220**

### **Chef's Grand Dessert Buffet**

cheesecakes, tarts, cakes and pies **\$6.00 per person**

# *Elegant Additions*

## **Gourmet Punch Station-\$4 per person**

Perfect for the summertime wedding! Customize three different types of gourmet punch to have out during your social hour or after dinner.

## **Candy Bar-\$4 per person**

Win over your guests with a table full of their favorite treats! We'll set out everything from M&M's to oversized martini glasses filled with candy in your wedding colors. The candy bar is a great substitute for traditional wedding favors with none of the work!

## **Cookie Buffet-\$4 per person**

Your family and friends will be thrilled when we bring out an entire batch of their favorite cookies! Pick from a variety of flavors. We'll have them freshly baked and brought out after dinner in traditional cookie jars.

## **Martini Bar-\$20 per person**

Marvel at the custom-made ice sculpture luge while you enjoy up to 50 delicious martinis along with your own personal drink attendant! This unique bar creates a perfect party atmosphere.

## **Chocolate Fountain-\$10 per person**

Imagine walking into the ballroom with the alluring aroma of melted chocolate filling the air! How can you resist? The fountain includes pound cake, pineapple, strawberries, bananas, marshmallows and pretzel rods for your dipping pleasures.

## **Coffee Bar-\$4 per person**

Keep it sophisticated and offer your guests a coffee bar! Gourmet regular and decaffeinated coffee with assorted flavorings, chocolate shavings, and whipped cream.

## **Mini Dessert Display-\$8 per person**

For those of us that can't resist something sweet! Delight in a chef's choice selection of delicious mini desserts, such as petite cheesecakes, mini eclairs, tiny cream puffs, truffles, and other assorted bite-size sweets. Offer this display on its own or substitute it for your Wedding Cake (at an additional fee).

## **Artisan Bread Basket-\$3 per person**

Greet your guests with a gourmet artisan bread basket at their table! Our specialized basket includes a variety of flatbreads, crusty rolls, and flavored breads. Each basket is served with a variety of spreads and dipping oils.

# Late Night Snacks

These items are perfect for that little something extra for your guests (usually served around 10 or 10:30pm).

All options listed below are \$4.95 per person.

## Happy Hour Reception

What could be better than bringing in some of your favorite happy hour foods? This late night reception comes with buffalo wings, mozzarella sticks, BBQ meatballs, and tortilla chips & queso salsa.

## Chicago Hot Dog Cart

Everything you need for a true windy city experience! Vienna all beef hot dogs, buns, pickle spears, peppers, relish, mustard, ketchup, celery salt, sauerkraut, and potato chips.

## New York Deli

Bring a taste of the big city to your wedding reception! Choose from fresh sliced deli meats, a savory cheese assortment, fresh lettuce, tomatoes, onions, and various condiments all piled on silver dollar buns. Finish your plate with crispy potato chips. Delicious!

## For the Sports Fan

Looking for something to make your sports fan happy? For this late night reception we roll in the popcorn machine and pop the corn right in the room. Also included are pretzels, peanuts, and assorted mini candy bars.

## Pizza Buffet

You can never go wrong with pizza! Uno Pizzeria Pizzas made fresh in our kitchen. You'll have your choice of 3 of the following - Pepperoni, Pepperoni & Sausage, Vegetarian, Supreme, or Cheese.

## Sweet & Salty

This late night reception has it all. Spinach dip with French bread and pita triangles. Tortilla chips with salsa and queso salsa, snack mix, potato chips and dip, and gourmet cookies.

## Ice Cream Sunday Explosion

I scream, You scream... We all scream for ice cream! Your choice of vanilla or chocolate ice cream, and we supply a table full of toppings to build your favorite sundae.

# *Popular Additions*

## **Hosted Bar Extension**

*\$10 per person per hour*

## **Hosted Sodas All Evening**

*\$3.50 per person*

## **Hosted Kegs of Beer**

*\$395 per keg (Domestic Beer Price)*

## **Wine by the Bottle**

*Wine list available through your  
Catering Manager*

*Pricing starts at \$24 per bottle*

## **Chair Covers**

*\$3.75 each*

*Additional cost for special colors, fabrics,  
Or sashes*

## **Ceiling Draping**

*(White draping with white lights)*

*\$1,000*

## **Upgraded Table Linens**

*Special Colors, Fabrics, or Floor Length starting  
at \$18 per table*

## **Mirror Tiles and Votive Candles**

*\$5.50 per table*

# *And Don't Forget...*

## **Rehearsal Dinners**

*Receive 10% off food for your Rehearsal Dinner from our published menu when you book your Wedding Reception with us at the Embassy Suites!*

## **Gift Opening**

*Ask your Catering Manager about hosting at the Embassy Suites!*

## **Bridal Party Lunch - \$18 per person**

*Start your wedding day off stress free with a personally delivered lite lunch for you and your wedding party as you get ready for the big event. Don't walk down the aisle with an empty stomach.*

***Bite Size Roll Ups or Finger Sandwiches (Select 2):** Tuna Salad, Cucumber and Cream Cheese,  
Ham and Cream Cheese, Roast Beef and Cheddar, Egg Salad*

*Fresh Sliced Fruit, Chex Mix Bottled Water, Iced Tea, Lemonade*