

Embassy Wedding Package

\$25.95++per person

(Package available for groups of 100 or more)

Hors d' oeuvres

Select three of the following:

*Chicken or Vegetable Quesadillas
Cajun Breaded Chicken Fingers
Fried Raviolis with Marinara
Roasted Mini Crab Cakes
Breaded Zucchini with Ranch Dip
Cream Cheese Stuffed Jalapenos
Mini Quiches*

Creatively Presented Gourmet Food Displays

To Include:

*Fresh Vegetable Crudite with Creamy Dip
International Fruits with Kahlua – Chocolate Fondue
Domestic & Imported Cheese with Gourmet Crackers*

*Your Selection of Meats carved by a uniformed chef
Served with silver dollar rolls and condiments:
Glazed Ham, Turkey Breast, or Roast Round of Beef
(may choose two for groups of 150 or more)*

Iced Tea, Coffee and Punch Service

Passed Champagne Toast

(with one refill – sparkling apple cider may be substituted)

Hot Hors d'Oeuvres by the Dozen

(3 Dozen Minimum – Priced per dozen)

Mushroom Caps Florentine \$26.00

Chicken Tempura with Peanut Sauce \$27.00

Cajun Sausage en Croute with Spicy Mustard \$26.00

Crab Stuffed Mushrooms \$26.00

Chicken, Jack Cheese, Baby Shrimp and Black Bean Quesadillas \$ 27.00

Vegetable Spring Rolls with Hoisin Dipping Sauce \$ 27.00

Swedish Meatballs \$26.00

Texas Style Hot & Smoky Wings \$26.00

Mozzarella Sticks \$ 26.00

Cheese Stuffed Jalapeno Poppers \$26.00

Chicken Tenders with Honey Mustard Dipping Sauce \$28.00

Vegetable Quesadilla Cornucopia \$26.00

Beef and Jalapeno Empanadas \$ 34.00

Artichoke Hearts filled with Parmesan and Goat Cheese \$ 34.00

Calamari with Roasted Garlic-Tomato Aioli \$42.00

Texas Crab Cakes with Roasted Corn Cilantro Sauce \$42.00

Cold Hors D'Oeuvres by the Dozen

(3 Dozen Minimum – Priced per Dozen)

Fresh Marinated Mozzarella and Sun-Dried Tomato on Focaccia \$27.00

Wild Mushroom Saute with Goat Cheese on Crostini \$27.00

Tomato Basil Crostini with Gorgonzola Cheese \$27.00

Smoked Salmon on Corn Cake with Dijon-Dill Cream \$33.00

Grilled Asparagus wrapped in Prosciutto \$36.00

Tiny Artichoke Bottoms filled with Chicken Walnut Salad \$36.00

Chilled Grilled Cilantro Marinated Shrimp \$42.00

Snacks and Dips

*Tortilla Chips & Garden Fresh Salsa
\$25.00++ Per Quart*

*Pretzels
\$10.50++ Per Pound*

*Potato Chips & Classic Onion Dip
\$25.00 ++ Per Quart*

*Mixed Nuts
\$18.50 ++ Per Pound*

*Guacamole Dip and Tortilla Chips
\$30.00 ++ Per Quart*

*Chili Con Queso with Tortilla Chips
\$30.00 ++ Per Quart*

*Shrimp or Artichoke Dip with Toasted Baguettes
\$30.00 ++ Per Quart*

*Embassy Suites Hotel Austin North
Prices Subject to Change Without Notice
Prices Do Not Include Service Charge of 19% or State Sales Tax of 8.25%*

Embassy Dinner Buffet

(Minimum 50 Persons)

\$26.95 per person

Specialty Displays

(Select Two)

Fresh Fruit & Berries, Fresh Vegetable Crudite, or Assorted Cheese & Gourmet Crackers

Entrees

(Select Two)

Grilled Chicken Marsala

King Salmon with Dill Cream Sauce

Grilled Chicken in Portabella Mushroom Sauce

Blackened Lime Cilantro Snapper Prime Rib of Beef in Au Jus

Pork Tenderloin with Black Cherry Sauce

Grilled Beef Tenderloin with Burgundy Mushroom Sauce

Accompaniments

(Select Five)

Salads

Garden Salad, Spinach Salad with Hot Bacon Dressing,

Caesar Salad, Tomato Artichoke and Basil Salad

Vegetables

Fresh Vegetable Medley

Broccoli and Carrots

Green Beans Almondine

Corn & Squash Casserole

Golden Crusted Broccoli and Cauliflower

Starches

Wild Rice Pilaf Smashed Potatoes

Roasted New Potatoes

Penne Pasta Tossed in Herb Pesto

Fresh Rolls, Butter and Beverages

**The Carving Station*

(Select One for \$4.00pp additional)

Prime Rib of Beef Honey Glazed Ham Roast Turkey Breast

**\$50 Carver Fee*

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Plated Dinners

All Plated Entrees include your choice of a Starter, Iced Tea and Coffee, Chef's Accompaniment, Rolls and Butter.

Starter

*Tomato Basil Soup ~ Garden Salad ~ Caesar Salad ~ Vegetable Pasta Salad
Tomato Artichoke Basil Salad ~ Spinach Salad with Hot Bacon Dressing*

Specialty Appetizers

*For an additional charge of \$5.75 per person:
Shrimp Cocktail ~ Roasted Crab Cakes
~ Oriental Chicken Tartlets*

Entrees

*Pork Tenderloin with Black Cherry Sauce \$21.50
Blackened Lime Cilantro Snapper \$22.95
Beef Tenderloin with Chipotle Demiglace \$23.95
King Salmon with Dill Cream \$22.95
Roast Prime Rib of Beef with Au Jus Sauce \$24.95
Filet Mignon with Pinenut Herb Butter \$24.95
Chicken Alfredo with Angel Hair Pasta \$20.95
Sauteed or Grilled Chicken Breast \$21.95*

Select either Pinenut Herb Butter, Marsala Sauce, Dijon Cream Sauce, or Picatta

Fresh Vegetables

*Tomato and Mozzarella Stuffed Zucchini
Green Beans Almondine
Fresh Vegetable Medley
Golden Crumb Broccoli and Cauliflower
Squash and Zucchini Saute*

Chef's Accompaniments

*Wild Rice Pilaf
Penne Pasta tossed in Herb Pesto
Twice-Baked Potatoes
Garlic Roasted New Potatoes
Steamed New Potatoes*

Embassy Suites Beverages

	<u>House</u>	<u>Call</u>	<u>Premium</u>
Bourbon	Early Times	Jack Daniel's	Wild Turkey
Scotch	Ushers	J&B	Chivas
Regal			
Gin	Gordon's	Tanqueray	Bombay Sapphire
Vodka	Gordon's	Smirnoff	Absolut
Rum	Castillo	Bacardi Light	Meyers Dark
Tequila	Montezuma Gold	Cuervo Gold	Cuervo 1800
Canadian	Seagram's 7	Seagram's VO	Crown Royal

Hosted and Cash Bar Pricing

(Hosted-prices are billed at sale price plus service charge; Cash-Prices are inclusive of service charge)

	<u>Hosted</u>	<u>Cash</u>
House Brands	\$3.50	\$4.00
Call Brands	\$4.00	\$4.50
Premium Brands	\$5.00	\$5.50
Margaritas	\$4.25	\$4.50
Cordials	\$5.00	\$5.50
Domestic Beer	\$3.50	\$4.00
Imported Beer	\$4.00	\$4.50
Keg Beer Domestic	\$225.00	N/A
Keg Beer Imported	\$275.00	N/A
Wine	\$4.00	\$4.50

Hosted Punches

Per Gallon - One gallon serves one drink to 20 guests

Margaritas - \$55.00	Screwdrivers - \$55.00
Champagne Punch - \$55.00	Bloody Mary - \$45.00
	Citrus Fruit Punch - \$35.00

Champagne & Sparkling Wine Selections (a bottle)

Sparkling - Moet & Chandon, White Star - \$ 60.00; Freixenet Cordon Negro - \$24.00

White - Robert Mondavi Coastal Sauvignon Blanc - \$24.00; Fall Creek Sauvignon Blanc, Texas - 24.00; Sebastiani Sonoma Cask Chardonnay - \$32.00

Red - Talus Pinot Noir - \$24.00; Sebastiani Sonoma Cask Merlot - \$25.00; Sebastiani Sonoma Cabernet Sauvignon - \$32.00

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 \$25.00 Bartender/Cashier Fee applies per hour, Waived if Bar exceeds \$500.00

Embassy Suites

Austin North

Wine List

Wines	Bottle	By The	Glass
<i>Whites</i>			
<i>Murphy Goode Fume Blanc</i>		\$27.00	\$6.00
<i>Milliman Sauvignon Blanc</i>		\$24.00	\$4.00
<i>Brancott Sauvignon Blanc</i>		\$27.00	\$6.00
<i>CK Mondavi Sauvignon Blanc</i>		\$24.00	\$4.00
<i>Buena Vista Sauvignon Blanc</i>		\$24.00	\$4.00
<i>Wente Sauvignon Blanc</i>		\$27.00	\$6.00
<i>Geyser Peak Sauvignon Blanc</i>		\$27.00	\$6.00
<i>Charles Krug Sauvignon Blanc</i>		\$35.00	\$8.00
<i>Beringer White Zinfandel</i>		\$24.00	\$4.00
<i>St. Genevieve White Zinfandel</i>		\$24.00	\$4.00
<i>Beringer Founders Estate Chardonnay</i>		\$28.00	\$7.00
<i>Chateau St. Jean Chardonnay</i>			\$27.00
\$6.00			
<i>Sebastiani Chardonnay</i>		\$35.00	\$8.00
<i>Reds</i>			
<i>Hogue Cab/Merlot Blend</i>		\$29.00	\$7.50
<i>Sebastiani Sonoma County Cabernet</i>		\$45.00	\$9.00
<i>Deloach California Cabernet</i>		\$27.00	\$6.00
<i>Delicato Shiraz</i>		\$24.00	\$4.00
<i>Greg Norman Shiraz</i>		\$45.00	\$9.00
<i>Beringer Founder's Estate Cabernet Sauvignon</i>		\$32.00	\$8.50
<i>Escondido Valley Cabernet</i>		\$28.00	\$7.00
<i>CYT Xplorador Cabernet</i>		\$27.00	\$6.00

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