



Wedding Package Hors' D Oeuvres

Cold Hors' D Oeuvres (Priced Per 100 Pieces)

<i>Iced Jumbo Gulf Shrimp with Cocktail Sauce and Lemon Wedges</i>	<i>\$375.00</i>
<i>Pepper-dews Stuffed With Herb Boursin</i>	<i>\$190.00</i>
<i>Anti Pasta Skewers with Extra Virgin Olive Oil & Aged Balsamic</i>	<i>\$195.00</i>
<i>Spicy Seared Tuna Loin on Sesame Wonton and Wasabi Cream</i>	<i>\$265.00</i>
<i>Jumbo Lump Crab Louis on Roma Tomato with Fresh Dill</i>	<i>\$275.00</i>
<i>Sun Dried Tomatoes on Toasted Crostini with Melted Feta Cheese</i>	<i>\$180.00</i>
<i>Assorted Deluxe Finger Sandwiches</i>	<i>\$175.00</i>
<i>Deviled Eggs with Domestic Caviar</i>	<i>\$180.00</i>
<i>Seafood Salad served on Mini Bouchee Pastries</i>	<i>\$225.00</i>
<i>Seared Maple Leaf Duck Breast Crostini with Mango Chutney</i>	<i>\$225.00</i>

Hot Hors' D Oeuvres (Priced Per 100 Pieces)

<i>Loli Pop Lamb Chops with Cognac Sauce</i>	<i>\$395.00</i>
<i>Tempura Fried Shrimp with Caribbean Salsa</i>	<i>\$375.00</i>
<i>Spicy Chicken and Wild Mushrooms & Jack Cheese Quesadillas</i>	<i>\$220.00</i>
<i>Oriental Filet of Beef Brochette</i>	<i>\$220.00</i>
<i>Spinach and Feta Cheese in Phyllo Dough</i>	<i>\$200.00</i>
<i>Fried Grouper Beignets served with Tropical Honey Mustard</i>	<i>\$255.00</i>
<i>Fried Chicken Tenders served with Honey Mustard Sauce</i>	<i>\$175.00</i>
<i>Ocean Scallops wrapped in Crisp Bacon</i>	<i>\$250.00</i>
<i>Mini Crab Cakes served with Roasted Bell Pepper Sauce</i>	<i>\$285.00</i>
<i>Vegetable Spring Rolls served with Soy-Ginger Sauce</i>	<i>\$185.00</i>
<i>Jumbo Mushroom Caps with Crab Stuffing topped with Hollandaise Sauce</i>	<i>\$250.00</i>
<i>Jumbo Mushroom Caps with Sausage Stuffing topped with Hollandaise Sauce</i>	<i>\$240.00</i>
<i>Empanada's Assorted Fillings</i>	<i>\$225.00</i>
<i>Assorted Mini Quiche</i>	<i>\$195.00</i>
<i>Mini Franks in Puff Pastry</i>	<i>\$175.00</i>
<i>Mini Reuben with Spicy Mustard</i>	<i>\$185.00</i>
<i>Mini Chicago Style Pizza's</i>	<i>\$185.00</i>

*All Food & Beverage Functions Are Subject to a 22% Service Charge And 7% Sales Tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*



Silver Wedding Package

Arrival Reception

*Includes: Relish Display, International and Domestic Cheese Display with Gourmet Crackers
Vegetable Crudités with Blue Cheese Dip and Caramelized Onion Dip & Dill Dip*

Choice of Four Hors d' Oeuvres

(Limit of Two Pieces Per Selected Hors' D Oeuvres Per Person)

** Selected From Our Catering Menu's, Please Ask Your Catering Manager For Assistance **

*Carving Station**

*Choice of Beef or Turkey or Ham
Served with Assorted Gourmet Rolls
Appropriate Condiments*

*Pasta Station**

*Tri-colored Tortellini, Penne Pasta
Served with Alfredo Sauce and Classic Tomato Marinara
Sautéed Shrimp and Chicken*

Complimentary Champagne Toast

Complimentary Cake Cutting



\$99.00 ++ Priced Per Person **
(Includes Dance Floor & Room Rental)

* Chef Fee of \$100.00 for up to Two Hours

**Minimum of 50 Guests. A \$250.00 Surcharge for less than 50 Guests will apply.

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Gold Wedding Package

Arrival Reception

*Includes: Relish Display, International and Domestic Cheese Display with Gourmet Crackers
Vegetable Crudités with Blue Cheese Dip and Caramelized Onion Dip & Dill Dip*

Choice of Four Hors d' Oeuvres

(Limit of Two Pieces Per Selected Hors' D Oeuvres Per Person)

** Selected From Our Catering Menu's, Please Ask Your Catering Manager For Assistance **

Dinner

Your Choice From Our Six Customized Menu Options:

*Fairytale Story, A Charming Engagement, Sunset Romance,
Amber Dreams, Diamonds Are Forever, & Sweet Harmony.*

** For Details on the Customized Menus, See Full Menu Description **

Complimentary Champagne Toast

Complimentary Cake Cutting



\$110.00 ++ Priced Per Person *
(Includes Dance Floor & Room Rental)

*A \$250.00 Charge for less than 50 guests will apply
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Embassy Suites Hotel Destin – Miramar Beach • 570 Scenic Gulf Drive, Destin FL 32550
850.337.7000 • www.embassydestin.com

Gold Menu Options One

Sweet Harmony

Salads

Baby Exotic Greens with Tomatoes, Cucumbers, Mandarin Oranges and Feta Cheese With Mango Vinaigrette
Caribbean Fruit Salad with Fresh Mint and Toasted Coconut
Sweet Corn and Black Bean with Roasted Bell Peppers

Entrees

Jerked Seasoned Roast Pork Loin
Island Spiced Mahi Mahi with Mango Butter Sauce
Marinated Chicken Breast with Sweet & Sour Dried Fruit Glaze
Seafood Creole with White Rice, Tropical Rice Blend
Confetti Style Green Beans with Sugar Toasted Pecans
Freshly Baked Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

Diamonds are Forever

Salads

Redskin Potato Salad
Hearts of Romaine Lettuce with House Made Caesar Dressing
Marinated Tomato, Cucumber and Red Onion
American Field Greens with Ranch,
Blue Cheese and Mango Vinaigrette
Jalapeno Cole Slaw, Pasta Salad

Entrees From Our Grill

Grilled Grouper with Chardonnay Dill Sauce
Grilled Rib Eye Steak with Green Peppercorn Sauce
Grilled Marinated Chicken Breast
Potato Turnip Au Gratin, Seasonal Vegetables
Freshly Baked Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

Amber Dreams

Salad

Classic Caesar Salad with Sun dried Tomatoes and House Made Dressing
Fruit Salad with Fresh Mint and Toasted Almonds

Entrees

Chicken Piccata
Roast Pork Tenderloin with Madiera Sauce
Pan Seared Grouper with a Chardonnay Dill Butter Sauce
Baked Custard Potatoes
Chef's Seasonal Vegetables
Freshly Baked Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

A \$100.00 Charge for less than 50 Guests will apply.

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Gold Menu Options Two

Sunset Romance

Salads

Vine Ripe Tomato and Cucumber Salad
Creamy Cole Slaw and Chick Pea Salad
Exotic greens with Tomato, Cucumber, Mandarin Oranges, Feta Cheese
Choice of Dressings Ranch, Blue Cheese and Mango Vinaigrette

Entrees

Golden Fried Mississippi Catfish, Cornmeal Crusted with Tartar Sauce
Oven Roasted Chicken with Wild Mushroom Sauce
Sugar Baked Country Ham
Penne Pasta with Baby Shrimp and Dill Sauce
Seasonal Vegetables, Steamed New Potatoes
Freshly Baked Assorted Rolls, Cornbread and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

A Charming Engagement

Salads

Exotic Spring Mix with Assorted Toppings and
Ranch, Blue Cheese and Mango Vinaigrette Dressings
Beef Steak Tomato and Cucumber Salad
Sun Dried Tomato, Artichokes & Marinated Mushrooms

Entrees

Roast Prime Rib of Beef Au Jus
Island Spiced Grouper with Mango Butter
Sautéed Chicken Marsala, Rice Pilaf
Bountiful Seafood Array, Spicy Boiled Shrimp in the Shell
Cavatappi with Baby Shrimp & Scallops tossed with Dill Sauce
Seasonal Vegetables
Freshly Baked Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea
**Additional \$8.00 Per Guest Add Steamed Snow Crab Legs With Drawn Butter*

Fairytale Story

Salads

Exotic greens with Tomato, Cucumber, Mandarin Oranges, Feta Cheese
Choice of Dressings Ranch, Blue Cheese and Mango Vinaigrette
Vine Ripe Tomato and Cucumber Salad

Entrees

Grilled Filet Mignon with a Cognac Sauce
Oven Baked Fresh Local Catch of the Day
Garlic Mashed Potatoes, Tiny Green Bean Confetti
Freshly Baked Assorted Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

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Platinum Wedding Package

Arrival Reception

*Includes: Relish Display, International and Domestic Cheese Display with Gourmet Crackers
Vegetable Crudités with Blue Cheese Dip and Caramelized Onion Dip & Dill Dip*

Choice of Four Hors d' Oeuvres

(Limit of Two Pieces Per Selected Hors' d Oeuvres Per Person)

** Selected From Our Catering Menu's, Please Ask Your Catering Manager For Assistance **

Dinner

Your Choice From Our Six Customized Menu Options:

*Emerald Green Shores, A Sun-kissed Path, A Moment in Heaven,
Stars Divine, Fiery Embrace, & A Kiss by Twilight*

** For Details on the Customized Menus, See Full Menu Description **

Complimentary Champagne Toast

Complimentary Cake Cutting



\$130.00 ++ Priced Per Person *
(Includes Dance Floor & Room Rental)

**A \$250.00 Charge for less than 50 guests will apply
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Platinum Menu Options

Emerald Green Shores

Embassy Salad With Mango Vinaigrette
Horseradish Crusted Gulf Coast Grouper
Saffron Mashed Potatoes, California Asparagus, Red Bell Pepper Sauce
Fresh Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

A Sun-kissed Path

Classic Caesar Salad with our House Made Dressing
Grilled Filet Mignon, Garlic Mashed Potatoes
Tiny Green Bean Confetti, Cognac Sauce
Fresh Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

A Moment in Heaven

Baby Spinach Salad with Mushrooms, Hard Boiled Egg
Cherry Tomatoes & Apple Wood Bacon
House Made Asian Style Vinaigrette
Black Sesame Crusted Atlantic Salmon with Herb Mashed Potatoes, Broccoli & Dill Butter Sauce
Fresh Baked Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

Stars Divine

American Field Greens Salad with Citrus Vinaigrette and Toasted Pignolia's
Petite Filet Mignon & Baked Stuffed Shrimp
Haricot Verts & Shallots, Roasted New Potatoes with Rosemary
Fresh Baked Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

Fiery Embrace

Arugula with Gorgonzola, Fresh Berries and Raspberry Vinaigrette
Pan Seared "Frenched" Pork Chop Imperial, Topped with Jumbo Lump Crabmeat & Hollandaise Sauce
Served on Creamed Spinach & Demi-Glace
Fresh Baked Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

A Kiss by Twilight

Mesclun Salad Greens with Fresh Mango Vinaigrette
Stuffed Chicken Breast with Wild Mushrooms & Smoked Gouda Cheese, Wild Rice Blend
With Tiny Green Beans with Madeira Sauce
Fresh Baked Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

A \$100.00 Charge for less than 50 Guests will apply.

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