



## *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  
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



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*

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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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## 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 &amp; 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 &amp; 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>

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