

Wedding on the Beach

Perfect Package

Includes

Exchange your wedding vows and share your love with your guests on our crystal green waters and white sandy shores! Beach set up includes:

- 30 White Folding Chairs on the Beach
- 1 Elegant Bamboo Archway with Decor
- 10 Tiki Torches

Silver Package Reception

- Arrival Reception (includes cheese display, elaborate dips, and gourmet crackers and crudités)
- Your Choice of 4 Hors d' Oeuvres (chosen from our limited menu)
- Carving Station (choice of beef, turkey, or ham)
- Pasta Station (includes tortellini, penne, Alfredo sauce, marinara sauce, sautéed shrimp and chicken)
- Champagne Toast
- Complimentary Cake Cutting
- Dance Floor
- One of Our Emerald Ballrooms

Wedding Night Accommodations for the Bride and Groom

- In one of our Elegant Gulf Side Celebration Suites Complete with Garden Tub.
- In Room Wedding Night Amenity for the Bride and Groom
- Champagne with a dozen chocolate dipped strawberries
- Includes two bathrobes for use during your stay.

Embassy Suites Standard Amenities

- Complimentary cooked to order breakfast buffet with omelet station
- Complimentary Manager's Reception with cocktails and light appetizers

Package Pricing

	March – October 2009	November – February 2009/2010
Sunday – Thursday	\$5,000	\$4,000
Friday or Saturday	\$5,500	\$4,500

*Ask your Wedding Planner about available extra touches for your big day!
This package is designed and priced for a maximum of 30 guests. However, since we are awesome and because we wish for you our guest and valued client, we can scale this package to meet any number of guests you may require. See, we told you we were awesome!*

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Silver Package Reception

Includes

Arrival Reception

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

Includes Dance Floor and Room Rental

\$99.00 ++ per person

**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

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Wedding Hors 'D Oeuvres Menu

Cold Hors 'D Oeuvres

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

Hot Hors 'D Oeuvres

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

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Hosted Bar Options

Hosted Bar One (House Brands)

Beer

Budwiser
Budlight
Millerlite
Michelob Ultra

Liquors

Vodka - Smirnoff
Tequila - Montezuma
Bourbon - Jim Beam
Gin - Seagram's
Scotch - Old Smugglers
Rum - Bacardi
Whiskey - Black Velvet

House Wines

Red, White, and Blush

\$20.00 per guest for 3 consecutive hours

Hosted Bar Two (Premium Brands)

Beer

Corona
Amstel Light
Heineken
Samuel Adams
Budlight
Michelob Ultra

Liquors

Vodka - Absolut
Tequila - Jose Cuervo
Gin - Bombay
Scotch - Dewars
Rum - Captain Morgans
Whiskey - Crown Royal
Bourbon - Jack Daniels

Wine

Red, White, and Blush

\$27.00 per guest for 3 consecutive hours

*To better service your party 75 people per bar, over 75 people will be 2 bars
Each Bar will incur a \$100.00 Bartender Fee per Bar and \$100.00 Cashier fee per bar
A \$400.00 Minimum applies to Cash and Hosted Bars*

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