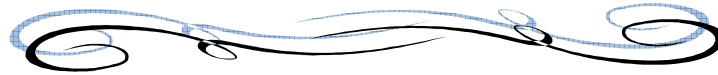




CULINAIRE

Distinctive Dining & Hospitality Management



Embassy Suites Wedding Packages

-2010-

All of our Wedding Packages Include:

Customized Menu

Champagne Toast

*Menu Tasting**

*Complimentary Room Rental***

Complete Set-up Including Head Table or Sweethearts Table,

Place card Table, Gift Table, Cake Table and DJ Table

Linens to Include: Standard Tablecloths, Napkins and All Skirting

Mirror Centerpieces with Votive Candles or Hurricane Lamps

Dance Floor

Complimentary Cake-Cutting

Discounted Guest Room Rates- Based Upon Availability

*Complimentary Suite for Bride & Groom on Reception Night**

Experienced Wedding Planner to Coordinate All on-site Details

Professional Banquet Staff to Service Your Event

** With a 75 Person Minimum*

*** Based on a Food and Beverage Minimum*

-All Wedding Packages are available for service as plated or buffet style

Please be sure to ask your Catering Sales Professional for more

details during the contracting process

Canapés & Hors d' Oeuvres

-Cold Selections-

Please Select Three of the Following Passed Options

- Tomato, garlic, basil and extra virgin oil Bruschetta on sliced baguette with reduction of balsamic
 - Caramelized sweet red onions topped with gorgonzola cheese on crisp of bread
 - Antipasto skewer of mozzarella, sundried tomato, artichoke and kalamata olives
 - Endive spear with marinated goat cheese, candied walnuts and prosciutto
 - Creamy gorgonzola and cranberry tart with chopped walnut and goat cheese
 - Wild mushroom tart drizzled in truffle oil with fresh basil

-Hot Selections-

- Miniature assorted quiche including: Lorraine, wild mushroom, cheese and onion, spinach Florentine
 - Maryland crab cake topped with dollop of Cajun Remoulade and sliced scallion
 - Vegetable spring rolls stuffed with napa cabbage and mushrooms drizzled with sweet chili sauce
 - Crispy tart shell filled with chicken, vegetables and fajita seasoning
 - Shrimp wonton pyramid, shrimp and hoisin sauce in a carrot flavored dough
 - Skewered crispy wonton filled with teriyaki marinated beef tender with teriyaki glaze and scallion

-Display Stations-

Please Select Two of the Following Display Stations

- Garden Fresh Vegetables with Selection of Chef's Dips
 - Sliced Seasonal Fresh Fruits with Yogurt Dips
 - Assortment of Domestic and Imported Cheeses served with Gourmet Crackers
- Bruschetta Display to include Olive-Goat Cheese Tapenade, Eggplant Tapenade, Tomato-Garlic-Basil and Balsamic-Portabella and served with Bruschetta Toasts
- Antipasti Display to Include Platters of Grilled and Roasted Tuscan Vegetables, Assorted Italian Meats, Cubed Provolone and Fontina Cheeses, Assorted Olives and Pepperoni served with Freshly Baked Focaccia Bread

Soup and Salad Selection

Please Select One of the Following Soup or Salad Options

-Soup Selections-

- Puree of Mushroom Soup*
- Puree of potato with spinach and tomato infused oils*
- Pasta Fagoli with diced vegetables, white beans and pasta in a tomato broth*

-Salad Selections-

- Caesar Salad with Garlic Crostini and Parmesan Shavings*
- Organic field greens with candied walnuts, goat cheese and dried sweet cranberries in a balsamic dressing*
- Baby spinach salad with gorgonzola, crispy onions and pancetta in a honey Dijon dressing*

-For an Additional \$6 per person, may we suggest the following upgraded options-

- Roasted shrimp over puree of chickpeas in its own broth with fresh basil and cherry tomatoes*
- Seared scallop with Coulis of English peas, basil and truffle*
- Rustic Cotichino sausage with sautéed rapini and figs*
- Lobster Risotto with asparagus spears*
- Eggplant caponata with garlic blanched spinach drizzled in reduction of balsamic*

Package Dinner Selections

-Emerald Entrée Selections-

Please Select One of the Following Entrées

- Classic Italian layers of lightly breaded eggplant, fresh tomato sauce, mozzarella and parmesan cheese*
- Grilled Salmon with ragu of oyster, shitake and portabella mushrooms slowly cooked in hand crushed tomato and fresh rosemary. Finished with chopped basil*
- Oven roasted bone-in breast of chicken with roasted potatoes, sautéed French beans and port wine demi glace*
- Linguini Pasta with Shrimp and Asparagus
Served in a Creamy Tomato Sauce*
- Made in house four cheese ravioli with sauce of leeks, mascarpone cheese and cream, topped with cherry tomato and shaved pecorino cheese*
- Grilled filet of Mahi - Mahi with firm polenta, poached asparagus and a salsa verde*
- Grilled New York strip steak with caramelized onions, gorgonzola cheese, roasted potato and asparagus*

\$96

-Split Entrées are not available with the Emerald Package-

-Sapphire Entrée Selections-

Please Select Two of the Following Entrées

-Made in house four cheese ravioli with sauce of leeks, mascarpone cheese and cream, topped with cherry tomato and shaved pecorino cheese

-Soy and Miso Marinated Tuna with Lemon Scented Rice and Sugar Snap Peas

-Pan seared filet of salmon over ragu of wild mushrooms and tomato with peals of potatoes

*-Bone-In Pork chop, brined and grilled topped with cream bleu cheese and crispy onions
Served with roasted potato and spinach*

-Oven roasted bone-in breast of chicken with puree of potato, asparagus and truffle infused demi glace

-Oven roasted Mahi - Mahi filet over roasted potato with confit of tomato, onions, raisins and pine nuts

*-New York Steak with Black Truffle Mashed Potatoes, Grilled Vegetables
Served with Black Pepper Sauce*

*-Veal Scaloppini with Marsala Sauce
Served with Polenta and Grilled Seasonal Vegetables*

\$110

-Diamond Entrée Selections-

Please Select Two of the Following Entrées

-Made in house four cheese ravioli with sauce of leeks, mascarpone cheese and cream, topped with cherry tomato and shaved pecorino cheese

-Seared Seabass over polenta with zucchini and cherry tomato in a basil pesto broth

-Roasted Cornish game hen over red and yellow bell peppers with puree over potato

-Grilled New York Strip steak, melted gorgonzola cheese, caramelized onions, served with potato puree and brocolini

-Herb Crusted Filet of Sea Bass with Saffron Potatoes, Lobster Reduction and Steamed Broccoli

-Surf and turf filet mignon and lobster tail served with rosemary butter, poached green beans and roasted potato

-Pan seared filet of salmon over ragu of wild mushrooms and tomato with peals of potatoes

-Rack of Veal seared with potato cream flan, spinach and reduction of Port wine

\$125

Bar Services

Included with Each Package

Four Hour Open Bar to Include:

-Call Brands-

*Call Brand Cocktails
House Red, White and Blush Wines
Imported Beers
Domestic Beers
Assorted Soft Drinks
Bottled and Sparkling Waters
Individual Fruit Juices*

-For an Additional \$6 per person, may we suggest the following upgraded bar options-

-Premium Brands-

*Top Shelf Cocktails
Upgraded Red, White and Blush Wines
Imported Beers
Domestic Beers
Assorted Soft Drinks
Bottled and Sparkling Waters
Individual Fruit Juices*

*Wine Service Table Side available during dinner,
Please ask your Catering Manager for details*

*Prices do not include 21% Service Charge or 10% Sales Tax
All groups under twenty-five (25) guests will incur a non-negotiable \$75.00 small group fee*

Late Night Passes

Available at additional per person cost

-Mini Bites-

Mini Cheeseburgers

Mini Pizzas to include: Margherita, Grilled Vegetable with Goat Cheese & Pepperoni

Mini Corn Dogs

Mini Quesadillas with Salsa

All served with appropriate condiments

\$12

-Adults Only-

White Russian Milkshake Shots

Chocolate with Baileys Milkshake Shots

Coke Floats with Patron XO Café

Served with Assorted Mini Donuts

\$12

-Second Wind-

Grilled Cheese Wedges with Curly Fries

Pommes Frites

Buttermilk Chicken Bites with French Fries and Ranch Dressing

Tri-Color Tortilla Chips with Salsa

Beer Battered French Fries

\$12

Enhancements

-Specialty Chair Covers-

\$3 each and up

-Specialty Table Linen-

\$5 per table and up

-Specialty Napkin Colors-

\$1.25 each and up

-Chair Tiebacks-

\$2.50 each and up

-Charger Plates-

\$7 each and up

-Ice Carvings-

\$350 and up

Payment

A non-refundable deposit of 30% of the estimated event total is required to hold event space and will be applied to the balance due at the time of final billing.

A total of at least 50% of the anticipated billing will be due 45 days prior to event. This payment may be made by credit card, money order or cashier's check or personal checks with proper identification; the balance of the event is due 21 days prior the event.

100% of the anticipated billing is due three (3) working days prior to the function if paid by credit card. If final payment is paid by personal check, all final guarantees must be submitted 30 days prior to function and final payment must be paid.

The final guarantee of attendance is required for all functions by 10:00am three (3) working days prior to the function. This number is not subject to reduction. If the final guarantee of attendance is not communicated to us, we will consider the last expected guest count as the guarantee for the function and charge accordingly. We will prepare for 5% above the final guarantee up to 25 guests.

Taxes and Service Charges

All food, beverage and room rental charges are subject to 21% service charge. Food, beverage, room rental and service charge are subject to a 10% DC Sales Tax.

Audio visual equipment is subject to a 21% labor charge and 5.75% tax.

Groups that are tax exempt must present their tax-exempt certificate prior to the event in order to avoid tax being billed. If the certificate is not received, the client will be responsible for contacting the DC Office of Taxation for their refund.

Bartender fee is \$125 per hour.

All groups under twenty-five (25) guests will incur a non-negotiable \$75.00 small group fee.

Property Security

Nothing may be nailed, tacked or taped to the walls, doors, pillars, furniture or any other part of the building. The Exhibitor or Function Planner will be held liable for and damage incurred by him/herself, agent or guest; please ask your Catering Representative to provide you with approved materials.

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Please check with banquet manager for any decoration or assistance with signage.

We will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Hotel prior to, during or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set-up for display or use during a planned event. We are not liable for lost or stolen articles from event locations by attendees.

The Embassy Suites reserves the right to change event space, but will provide adequate accommodations for group size.