



Congratulations on Your Engagement!

Our commitment to you

Our upscale, all-suite hotel is known for our Evening Managers Receptions. But our capable staff knows a thing or two about planning wedding receptions, as well. We have learned from our experiences the importance of achieving a lasting memory such as the one you are planning

We'll take great care to arrange a breathtakingly beautiful rehearsal dinner, ceremony or reception — complete with custom menus from our culinary artists to exemplary service from our talented wait staff.

It's all about you and your special day

Express your individuality. Honor your cultural heritage. Observe the rituals of your faith.

After all, it's your wedding, and only you know what it will take to make this exciting day everything you imagined it would be.

Our wedding services provide for the trendy to the traditional, the extravagant to the tastefully modest. So as you walk down an aisle of rose petals, we'll be there to ensure that everything goes well along the way.

*Mark Rudolph
Director of Catering
904-899-9513*

*Katy Turchich
Catering Sales Manager
904-899-9512*

Wedding Package Amenities

- *Photo session with your photographer in our beautiful Garden Atrium*
 - *Ample complimentary parking*
 - *Scheduled rehearsal for ceremony*
- *Coordinating fee for rehearsal and wedding ceremony*
- *Dance floor customized to the size of your group*
 - *White linen table cloths & linen napkins*
 - *China, glassware & silverware*
 - *Decorative hotel centerpieces*
 - *Professional bartending service*
- *Professional chef carving service (if applicable)*
 - *Bubbling champagne toast*
 - *Experienced cake cutting service*
- *Special overnight suite rates for your guests*

PLATED WEDDINGS

Chicken Piccata

Tender Boneless Breast of Chicken
with a Lemon Caper Sauce
\$27.95 per person

Dijon Chicken

Boneless Breast of Chicken Stuffed
with Shitake Mushrooms & Cheddar
Cheese with a Dijon Mustard Sauce
\$29.95 per person

Prime Rib

Our Traditional House Specialty,
served au Jus with Horseradish
Sauce
\$33.95 per person

Tournedo of Beef

Twin Herb- Crusted Beef
Port Wine Demi- Glaze
\$35.95 per person

Filet Mignon

Grilled Filet of Beef with a Bordelaise sauce
\$37.95 per person

Grilled Shrimp

Grilled Skewered Shrimp served over
Jasmine Rice
\$34.95 per person

Caribbean Mahi

Pan Seared Mahi Fillet with a
Pineapple Mango Glaze
\$33.95 per person



Stuffed Grouper
Grouper Stuffed with Crabmeat with a Sherry
Cream Sauce
\$34.95 per person

EMBASSY SUITES
HOTELS®

Breaded Pork Tenderloin

Tenderloin of Pork Stuffed with
Caramelized Nuts and Cornbread
With a Dijon Demi- Glaze
\$30.95 per person

Mixed Grill

Chicken Marsala and Beef Tenderloin
with a Burgundy Demi- Glaze
\$37.95 per person

Surf & Turf

Grilled Tenderloin of Beef and Bermuda Lobster
\$45.95 per person

Garden Salad, Chef's Choice of Seasonal Vegetable and Starch,
Rolls Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

*Should you choose to offer multiple entrée selections (maximum of 3), a surcharge of \$4.00 per person will apply.
Applicable service charge and tax will be added to all catered food, beverage and audiovisual equipment charges.
(rates are subject to change)

BUFFET WEDDING PACKAGES

(Replenished for 1 ½ Hours)

The Gold

Caesar Salad
Bowtie & Penne Pastas with
Marinara & Alfredo Sauces
Chicken & Shrimp
Antipasto Salad
Garlic Bread & Parmesan Cheese
\$35.95 per person

The White Gold

International Cheese Display
Sliced Fresh Fruit Display
Antipasto Salad
Tuscany Beef
Chicken Cacciatore
Basil Shrimp over Fusilli
Zucchini and Yellow Squash Pesto
\$37.95 per person

The Silver

Tossed Garden Salad with Dressings
Marinated Mushroom Salad
Tomato & Olive Salad
Chicken Breast Stuffed with Spinach
and Cheddar Cheese with a Dijon Sauce
Grilled London Broil with a Green
Peppercorn Sauce
Garlic Mashed Potatoes
Pecan Rice
Ratatouille
\$38.95 per person

The Platinum

Tossed Garden Salad with Dressing
Pasta Salad
Fresh Fruit Salad
Grilled Salmon with Lemon Dill Sauce
Pork Tenderloin Stuffed with Dried Fruit
Cornbread and Herbs with a
Thyme Sauce
Oven Roasted Potatoes
Wild Rice
Vegetable Medley
\$39.95 per person

Rolls & Butter

Coffee, Hot Herbal Tea, Decaffeinated Coffee & Iced Tea

Applicable service charge and tax will be added to all catered food, beverage and audiovisual equipment charges. (rates are subject to change)

SPECIALITY STATIONS

Pasta Station

*Cheese Tortellini and Penne Pasta,
Tossed with Your Guests' Choice of Vegetables and
Tomato Basil, Pesto or Olive Oil and Garlic Sauce
Freshly Baked Breadsticks and Grissini
\$10.95 per person*

Caesar Salad Station

*Grilled Chicken or Grilled Salmon
Hearts of Romaine, Parmesan Cheese, Anchovies, Garlic Croutons
Tossed with Caesar Dressing
\$10.95 per person*

The Mexican Station

*Homemade Salsa and Tricolor Chips
Seven Layer Dip
Refried Beans, Cheese, Guacamole, Sour Cream, Olives, Tomatoes and Scallions
Cheese, Chicken and Shrimp Quesadillas
Sliced Jalapenos, Guacamole & Salsa
\$13.95 per person*

The Oriental Station

*Stir Fried Beef or Chicken with Selected Asian and Steamed Rice
Shrimp Lo-Mien with Garlic and Ginger Sauce
\$13.95 per person*

Chocolate Fondue

*Milk Chocolate Fondue
Served with Marshmallows, Apples, Bananas and Pineapple
\$15.95 per person*

Applicable service charge and tax will be added to all catered food, beverage and audiovisual equipment charges.(rates are subject to change)

****Requires an Attendant at \$75.00
*Minimum Three Station Requirement***

Hot Hors D'oeuvres

Each menu item added may be purchased at a fee of \$125.00 per 50 pieces

- Swedish Meatballs
- Assorted Mini Quiche
- Fried Chicken Fingers with Honey Mustard
- Spring Rolls with Sweet and Sour Sauce
- Cocktail Franks en Croute
- Pot Stickers

The Regency Selection Hot Hors D'oeuvres

Each menu item added may be purchased at a fee of \$175.00 per 50 pieces

- Black and White Sesame Coated Chicken Tenderloins with Mango Chutney
- Conch Fritters with Island Sauce Coconut Shrimp with Orange Horseradish
- Spinach and Feta in Phyllo Pastry
- Florida Crab Cakes with Ginger Lemon Mayonnaise
- Clams Casino
- Oysters Rockefeller
- Scallops Wrapped in Bacon
- Seafood Mushroom Caps
- Beef Satay with Spicy Peanut Sauce



Cold Hors D'oeuvres

Each menu item added may be purchased at a fee of \$125.00 per 50 pieces

- Assorted Canapés
- Assorted Finger Sandwiches
- Deviled Eggs
- Tomato, Basil, Mozzarella with Pesto on Crostini
- Genoa Salami with Dijon Cream

The Regency Selection Cold Hors D'oeuvres

Each menu item added may be purchased at a fee of \$175.00 per 50 pieces

- Shrimp with Cocktail Cream Cheese on a Cucumber Rondelle
- Crispy New Potatoes with Crème Fraiche and Caviar
- Smoked Salmon Roulade on Flat Bread
- Assorted Vegetarian Bruschetta

Each menu item added may be purchased at a fee of \$225.00 per 50 pieces

- Iced Peeled Shrimp
- Belgian Endive with Spiced Chicken
- Prosciutto Wrapped Asparagus

Served for One Hour Applicable Service Charge and Tax Will Be Added To All Catered Food & Beverage, Audiovisual Equipment and Room Rental Charges Rates Are Subject To Change

BAR

Consumption Bars

	Host	Cash
Call Brand Liquor	\$6.00 each	\$6.50 inclusive
Premium Brand Liquor	\$7.00 each	\$7.50 inclusive
Domestic Beer	\$3.50 each	\$4.50 inclusive
Imported Beer	\$4.00 each	\$5.00 inclusive
Glass of Wine	\$6.00 each	\$6.50 inclusive
Soft Drinks	\$3.00 each	\$3.00 inclusive

Punch Station

Fruit Punch	Champagne Punch	Rum Punch
\$40.00 per gallon	\$75.00 per gallon	\$75.00 per gallon

Bottled Beverages

(Wine List Available Upon Request)

House Wine \$28.00 per bottle House Champagne \$32.00 per bottle

Non –Alcoholic Sparkling Cider or Champagne \$24.00 per bottle

Bartender Fee \$75.00 First Hour

Each Additional Hour \$25.00

\$300.00 Cash Bar Minimum

Applicable service charge and tax will be added to all catered food, beverage and audiovisual equipment charges.