



EMBASSY SUITES®

Deerfield Beach Resort & Spa

The Following Amenities & Services Are Included in our Social Packages:

*Complimentary Suite the Night of the Event
 Amenity for the Bride & Groom
 Wedding or Special Event Cake & Cake Cutting Service
 White, Ivory or Black Floor-length Table Linens & a Selection of Colored Napkins
 Chair Covers & Bows
 Complimentary Tea Light Candles
 Dance Floor
 Complimentary Parking for Attendees the Day of the Event
 (Hotel Guest, Standard Parking Charges Apply)
 ** Items below are excluded from our Champagne Brunch***

Four Hour Open Bar

*(One Hour Cocktail Reception & Three Hour Dinner Reception)
 Featuring Call Brand Liquors
 Red, White & Blush Wines
 Imported & Domestic Beers, Soft Drinks
 Champagne Toast*

***One Hour White Glove Service for Cocktail Reception
 (To Include)***

A Selection of Two Displays:

*An Artfully Designed Display of Imported & Domestic Cheeses, Gourmet Crackers & Crostini
 An Exotic Display of Fresh Fruits & Berries
 Vegetable Crudités with Creamy Dip
 Assorted Flatbreads & Crackers with Hummus & Spinach Artichoke Dip*

A Selection of Five Butler Passed Hors d'oeuvres:

<i>Smoked Salmon on Pumpernickel with Dill Sour Cream</i>	<i>Sesame Chicken Tenders with Sweet & Sour Dipping Sauce</i>	<i>Sliced Beef Tenderloin on French Bread with Béarnaise Sauce</i>	<i>Mushroom Caps Stuffed with Fresh Spinach & Boursin Cheese</i>
<i>Cherry Tomatoes Basil & Fresh Mozzarella</i>	<i>Miniature Crab Cakes with Red Pepper Coulis</i>	<i>Coconut Fried Shrimp with Mango Chutney</i>	<i>Spring Rolls with Plum Dipping Sauce</i>
<i>Chicken Satay with Peanut Dipping Sauce</i>	<i>Brie & Fresh Raspberry en Croute</i>	<i>Spinach & Feta Wrapped in Phyllo</i>	<i>Assorted Gourmet Finger Sandwiches</i>
<i>Scallops & Water Chestnut Wrapped in Bacon</i>	<i>Frank's en Croute with Spicy Mustard</i>	<i>Mediterranean or Swedish Meatballs</i>	<i>Prosciutto Wrapped Melon</i>
<i>Miniature Beef Wellington</i>	<i>Beef Teriyaki Satay</i>	<i>Chicken Quesadillas</i>	<i>Beef Empanadas</i>
<i>Tomato Bruschetta</i>	<i>Miniature Quiche</i>	<i>Cucumber Cups Filled with Smoked Trout Mousse</i>	<i>Mini Potato Pancakes with Sour Cream & Applesauce</i>

Menu items are subject to change.

The above items are subject to a 22% service charge & 6% sales tax.



EMBASSY SUITES®

Deerfield Beach Resort & Spa

The Antigua

Plated Dinner Service

Salads

(Please Select One)

Signature Salad with Cucumbers, Grape Tomatoes, Julienne Carrots & Champagne Vinaigrette

Tossed Caesar Salad with Fresh Parmesan Cheese & Garlic Croutons

Spinach Salad with Mushrooms, Grape Tomatoes, Red Onion & Balsamic Vinaigrette

Entrées

(Please Select Two)

*Sautéed **Breast of Chicken** with a Madeira Wine Sauce*

Almond & Pecan Glazed Chicken

Gorgonzola New York Strip Steak

Grilled Sirloin with Balsamic Demi Glaze

Plantain Crusted Mahi Mahi with Rum Sauce

Roasted Salmon with Dill Sauce

Our Executive Chef Will Select the Perfect Accompaniment of

Potato or Rice & Vegetable to Compliment Your Meal

Home Baked Rolls & Sweet Butter

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffee & a Selection Hot Teas

Menu items are subject to change.

The above items are subject to a 22% service charge & 6% sales tax.



EMBASSY SUITES®

Deerfield Beach Resort & Spa

The Cayman

Buffet Dinner

Salads

Gourmet Pasta Salad with Bay Shrimp
Spinach Salad with Mushrooms, Bacon, Hard Boiled Eggs & Warm Bacon Vinaigrette
Tossed Caesar Salad with Fresh Parmesan Cheese & Garlic Croutons

Hot Entrées

(Please Select Three)

Classic Chicken Francaise

Roasted Chicken with a Dijon Sauce

Baked Salmon Topped with Cucumber Julienne & Lemon Sabingon

Herb Crusted Mahi Mahi with a Lemon Glaze

Sliced Sirloin of Beef with au Poivre Sauce

Beef Tips Bourguignon

*Our Executive Chef Will Select the Perfect Accompaniment of
Potato or Rice & Vegetable to Compliment Your Buffet
Home Baked Rolls & Sweet Butter*

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffee & a Selection Hot Teas

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EMBASSY SUITES®

Deerfield Beach Resort & Spa

The Grand View

Plated Dinner Service

Appetizers

(Please Select One)

Sunburst of Fruit

Shrimp Cocktail

Penne ala Vodka with Shaved Parmesan Cheese

Poached Salmon with Hollandaise or Red Pepper Sauce

Portobello Mushroom Ravioli with Supreme Sauce

Lump Crab Cake with Red Pepper Coulis & Roasted Corn Salsa

Salads

(Please Select One)

Mixed Baby Field Greens with Candied Toasted Walnuts, Dried Cherries,

Crumbled Blue Cheese & Sherry Balsamic Vinaigrette

Fresh Mozzarella & Tomato Salad Drizzled with Balsamic Glaze

Tossed Caesar Salad with Fresh Parmesan Cheese & Garlic Croutons

Entrées

(Please Select Two)

Mediterranean Chicken Roulade with Rosé Sauce

Chicken Oscar Topped with Fresh Crabmeat, Asparagus & Hollandaise Sauce

Macadamia Encrusted Grouper with a Mango Apricot Relish

Herb Roasted Salmon with a Dill Buerre Blanc

Slow Roasted Prime Rib of Beef & Au Jus & Creamy Horseradish Sauce

Filet Mignon with Port Wine Balsamic Sauce

Our Executive Chef Will Select the Perfect Accompaniment of

Potato or Rice & Vegetable to Compliment Your Meal

Home Baked Rolls & Sweet Butter

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffee & a Selection Hot Teas

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EMBASSY SUITES®

Deerfield Beach Resort & Spa

The Martinique

Buffet Dinner

Salads

(Please Select Three)

Mediterranean Salad of Mixed Baby Field Greens with Feta Cheese, Kalamata Olives, Plum Tomatoes, Cucumber, Red Onions & Red Wine Garlic Vinaigrette
Farfalle Pasta with Sun Dried Tomatoes, Artichoke Hearts, Fresh Vegetables in Basil Vinaigrette
Fresh Mozzarella & Tomato Salad Drizzled with Balsamic Glaze

Hot Entrées

Fish Selection

(Please Select One)

Plantain Encrusted Mahi Mahi with Rum Sauce
Baked Salmon with a Fresh Dill Sauce
Macadamia Nut Crusted Snapper with a Mango Apricot Relish

Chicken Selection

(Please Select One)

Chicken Key West, Egg Battered & Sautéed with Capers & Key Lime Butter
Sautéed Breast of Chicken with Madeira Wine Sauce
Breast of Chicken Roulade Filled with Five Cheeses & Pesto Sauce
Almond & Pecan Glazed Chicken

Pasta Selection

(Please Select One)

Penne a la Vodka
Creamy Pesto Tortellini
Traditional Baked Ziti

The Carving Board

(Please Select Two)

Tender Sirloin of Beef with Au Jus & Horseradish
Sea Salt Encrusted Prime Rib of Beef
Roasted Breast of Tom Turkey with Natural Gravy & Cranberry Sauce
Slow Roasted Pork Loin with Apricot Chutney
Honey Glazed Virginian Baked Ham
Herb Encrusted Leg of Lamb with Mint Jelly & Rosemary Demi
(All selections are served with silver dollar rolls.)

*Our Executive Chef Will Select the Perfect Accompaniment of
Potato or Rice & Vegetable to Compliment Your Buffet
Home Baked Rolls & Sweet Butter*

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffee & a Selection Hot Teas

Menu items are subject to change.

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EMBASSY SUITES®

Deerfield Beach Resort & Spa

International Buffet

*Please Select Three Stations.
Minimum of 100 Guests Required.*

American

Choose One Salad:

*Signature Salad, Spinach Salad with
Warm Bacon Dressing, Heart of Iceberg
Wedge with Green Goddess Dressing*

Choose One Entrée:

*Breast of Tom Turkey
Roasted Top Sirloin
(Carver Fee Applies)*

Choice of One:

*Country Macaroni & Cheese,
Yukon Mashed Potatoes, Potato
O'Brien, Candied Baby Carrots,
Southern Green Beans*

Pan-Asian

Choose One Salad:

*Iceberg with Sesame Ginger Dressing, Soba Noodle Salad
with Miso Dressing, Edamame Salad*

Choose One Entrée:

*Panko Crusted Grouper with Kimchee Coconut
Sauce & Wasabi Sesame Seeds, Soy Marinated Grilled
Sirloin with Garlic, Ginger & Lime Zest, Citrus
Salmon with Chili Teriyaki Broth*

Choice of One:

*Curry Spiced Rice with Green Onions & Teriyaki Baked
Ham, Vermicelli with Sautéed Napa Cabbage, Carrots,
Scallions, Garlic & Curry, Sautéed Vegetables with
Lemongrass & Coconut Milk Broth*

Italian

Choose One Salad:

*Antipasto Salad, Caprese Salad,
Caesar Salad*

Choose One Entrée:

*Chicken Marsala with Mushrooms,
Chicken Piccata, Short Ribs in Barolo,
Roasted Swordfish with Sautéed
Tomatoes & Onions*

Choice of One:

*Penne in Alfredo, Mushroom Ravioli
with Pesto Sauce, Primavera Vegetables
in Tomato Broth, Polenta with Sage &
Goat Cheese, Hot Grilled Vegetable
Antipasto*

French

Choose One Salad:

*Cucumber Dill Salad
Tomato, Onion & Basil Salad*

Choose One Entrée:

*Beef Bourguignon, Steak au Poivre,
Chicken Cordon Bleu, Chicken
Chardonnay, Wine Poached Salmon
with Lemon Dill*

Choice of One:

*Roasted Sage Potatoes, Potato
Lyonnaise, Sautéed Red Cabbage, Green
Bean Almandine, Ratatouille*

Mediterranean

Choose One Salad:

*Watercress, Orange & Onion Salad, Greek Salad,
Orzo Salad with Grilled Vegetables*

Choose One Entrée:

*Sautéed Baby Shrimp with Garlic,
Stuffed Mediterranean Chicken, Thyme Leg of Lamb*

Choice of One:

*Couscous with Vegetables, Eggplant Mousaka,
Orzo with Oven Roasted Tomatoes & Pesto*

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffee & a Selection Hot Teas

Menu items are subject to change.

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EMBASSY SUITES®

Deerfield Beach Resort & Spa

Black Tie Affair

Five Hour Premium Bar

Serving the Following Premium Brand Liquors:

Meyers Rum, Grey goose Vodka, Bombay Sapphire Gin, Makers Mark, Crown Royal, Chivas Regal, Patron Silver
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon & White Zinfandel

Imported & Domestic Beer

Soft Drinks & Fruit Juices

Hors D'oeuvres

(Please Select Five)

Shrimp & Cucumber Canapé
Brie & Wild Berry Bouche
Green Tip Mussels with Corn Salsa
Individual Gazpacho with Poached Rock Lobster
Sliced Tenderloin on a Garlic
Crostitini Laced with Truffle Oil

Seared Tuna Canapé
Oyster Rockefeller
Applewood Bacon Wrapped Shrimp
Nova Salmon with Crème Fraiche & Caviar
Artichoke Bottoms with Asparagus,
Boursin Cheese & Truffle Oil

Cocktail Hour Stations

Gourmet Cheese Display with Flatbreads & Crackers
Smoked Nova Salmon Display
Seafood Bar to Include:
Shrimp Cocktail,
Marinated Crab Claws & Ceviche

Sushi Display with Assorted Rolls & Sashimi
Antipasto Display with Crostitini Bread
King's Platter to Include:
Sliced Hunter Sausage, Grilled & Marinated Meats
& Pickled Vegetables

Appetizers

(Please Select One)

Seafood Cannelloni with Roasted Pepper Cream Sauce
Jumbo Shrimp Cocktail
Lump Crab Cake with Red Pepper Coulis & Roasted Corn Salsa
Smoked Chicken Ravioli with Tomato Broth

Salads

(Please Select One)

Fresh Buffalo Mozzarella & Sliced Beefsteak Tomatoes with Basil Vinaigrette
Spinach Salad with Asparagus, Roasted Red Peppers, Hearts of Palm, Grape Tomatoes with Balsamic Vinaigrette
Classic Caesar with Shaved Parmesan Cheese & Garlic Croutons
Gorgonzola Beefsteak Tomatoes, Baby Field Greens, Toasted Crostitini with Balsamic Glaze & Truffle Oil

Intermezzo

Lemon, Raspberry or Lime Sorbet in Crowned Fruit Presented on a Painted Plate

Entrées

(Please Select Two)

Mango, Pear & Avocado Grouper with Citrus Dressing
Grilled Salmon with Tarragon Lemon Buerre Blanc
Cornish Game Hen with Polenta Boursin Cheese Stuffing
Stuffed Chicken with Oven Roasted Tomatoes & Garlic Pesto Sauce

Grilled New York Strip with Wild Mushrooms & Herb Butter
Filet Mignon Wrapped in Bacon with Bernaise Sauce
Coldwater Lobster Tail with Lemon Buerre Blanc
Grilled Swordfish with Blood Oranges & a Light Vinaigrette

Our Executive Chef Will Select the Perfect Accompaniment of Potato or Rice & Vegetable to Compliment Your Meal
Home Baked Rolls & Sweet Butter

Dessert

Chocolate Fountain with Ten Dipping Items
Freshly Brewed Regular & Decaffeinated Coffee & a Selection Hot Tea

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EMBASSY SUITES®

Deerfield Beach Resort & Spa

Champagne Brunch

(Minimum 40 Guests)

Three Hour Open Bar Serving

Champagne Mimosas & Bloody Mary's
California Red, White & Blush Wines
Imported & Domestic Beer
Soft Drinks
Champagne Toast

Cold Station

A Display of Imported & Domestic Cheeses Garnished with Seasonal Fruits
Spinach Salad with Asparagus, Roasted Red Peppers, Hearts of Palms & Cherry Tomatoes with Balsamic Vinaigrette
Fresh Mozzarella & Tomato Salad Drizzled with Balsamic Glaze
Tossed Caesar Salad with Fresh Parmesan Cheese & Garlic Croutons
Display of Assorted Breakfast Pastries

Cooked-To-Order Station

Our Chef attendant will prepare an omelet with your choice of fillings, to order.

To Include the Following Selections:

Cheddar Cheese, Spinach, Onions, Mushrooms, Tomatoes, Sweet Bell Peppers, Ham, Bacon Crumbles, Sausage

The Carving Board

(Please Select Two)

Tender **Sirloin of Beef** with Au Jus & Horseradish
Sea Salt Encrusted **Prime Rib** of Beef
Roasted Breast of **Tom Turkey** with Natural Gravy & Cranberry Sauce
Slow Roasted **Pork Loin** with Apricot Chutney
Honey Glazed Virginian Baked **Ham**
Herb Encrusted **Leg of Lamb** with Mint Jelly & Rosemary Demi
(All Selections are Served with Silver Dollar Rolls.)

Hot Station

Poached Salmon with Dill Sauce & Fresh Lemon Juice
Texas Style French Toast with Creamy Butter & Warm Syrup
Hickory Smoked Bacon & Sausage
Lyonnais Potatoes

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffee & a Selection Hot Teas

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