



EMBASSY SUITES SACRAMENTO
RIVERFRONT

Weddings

WE INVITE YOU TO CELEBRATE YOUR WEDDING WITH US

Complimentary suite
Champagne toast
Elegant menus
Cake cutting
Coffee service
Dance floor
White linens, tables, chairs
Glassware & Silverware
Professional service staff

100 CAPITOL MALL
SACRAMENTO, CA
95814
916.326.5006



PRIMROSE



Displays (*choice of 2*)
Domestic & Imported Cheese Display
Fresh Vegetable Crudit  with bleu cheese & spinach dip
Sliced seasonal fresh fruit with yogurt dipping sauce

Passed Appetizers (*choice of 2*)
Petite Beef Wellington
Spanakopita
Coconut Crusted Prawns
California Endive with grilled vegetables, lemon cr me fraiche
Shrimp & Crab Canape

Salad (*choice of 1*)
Wild Mixed Greens with almonds, feta, red grapes
honey Dijon dressing

Bibb Lettuce with pear tomatoes, radicchio, bleu cheese
raspberry vinaigrette

Plated Entr e (*choice of 1*)

Chicken En Croute
spinach and mushroom stuffed chicken breast baked in puff pastry, couscous
thyme velout 

Pacific Salmon
grilled with jasmine rice, cucumber ribbons & citrus beurre blanc

Beef Tenderloin
roasted herb potatoes, shallot demi-glace

Includes
Seasonal vegetables, Fresh baked rolls & butter
Champagne toast
Coffee service

\$90 Lunch

\$115 Dinner

add \$4 per person for additional entree

ADD: Stone Cellars chardonnay & Stone Cellars cabernet
\$8 per person (2 bottles per table)

PEONY

Displays (*choice of 1*)
Domestic & Imported Cheese Display
Fresh Vegetable Crudit  with bleu cheese & spinach dip
Sliced seasonal fresh fruit with yogurt dipping sauce

Passed Appetizers (*choice of 1*)
Miniature Quiche
Crostini with Roma tomato, mozzarella, fresh basil & garlic
Deep fried potatoes wrapped in bacon with red chili aioli
Stuffed mushrooms with spinach, garlic, parmesan

Salad (*choice of 1*)

Butter Lettuce with dried cranberries, goat cheese
champagne vinaigrette

Baby Mesclun Greens grilled pears, bleu cheese
red wine vinaigrette

Plated Entree (*choice of 1*)

Mediterranean Chicken
baby spinach & feta stuffed chicken, orzo, roasted red peppers
artichoke chardonnay cream

Salmon Filet
seared with sauteed leeks, sea salt marble potatoes
citrus dill sauce

NY Steak
corn & potato cake with bacon demi-glace

Includes
Seasonal vegetables, Fresh baked rolls & butter
Champagne toast
Coffee service

\$80 Lunch

\$105 Dinner

add \$4 per person for additional entree

ADD: Stone Cellars chardonnay & Stone Cellars cabernet
\$8 per person (2 bottles per table)





POPPY

Domestic & Imported Cheese Display
Seasonal Fruit Display

Spanakopita

Mixed Greens Salad with tomato, cucumber, olives & radish
house vinaigrette

Plated Entree (choice of 1)

Sauteéd Breast of Chicken

garlic mashed potatoes
wild mushroom & chardonnay cream sauce

Grilled Salmon

garlic mashed potatoes & saffron dill cream sauce

Tri-tip of Beef

garlic mashed potatoes, caramelized onions
zinfandel demi-glace

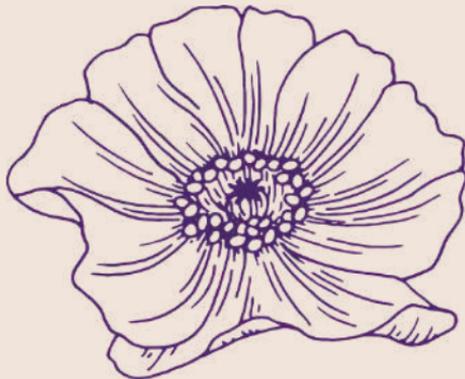
Includes

Seasonal vegetables, Fresh baked rolls & butter
Champagne toast
Coffee service

\$70 Lunch

\$95 Dinner

add \$4 per person for additional entree



CLOVER BUFFET

Domestic & Imported Cheese Display
Fresh Vegetable Crudité with bleu cheese & spinach dip

Miniature Quiche

Tri-color Rotelle Salad with artichoke hearts
italian vinaigrette

Spinach salad with strawberries, avocado, almonds, goat cheese
balsamic vinaigrette

Sauteed Breast of Chicken
brandy & wild mushroom veloute

Grilled Salmon
ginger soy glaze

Beef Tenderloin
cabernet demi-glace

Roasted yukon potatoes
White & Wild rice

Includes
Seasonal vegetables, Fresh baked rolls & butter
Champagne toast
Coffee service

ADD: Stone Cellars chardonnay & Stone Cellars cabernet
\$8 per person (2 bottles per table)

\$75 Lunch
\$100 Dinner



SUNFLOWER BRUNCH

Spinach Salad with strawberries, avocado, almonds, goat cheese
balsamic vinaigrette

Quiche Lorraine with ham & leek

Chicken Stuffed with sage, spinach & asiago
creamy velouté sauce

Sliced Fresh Fruit

Assortment of Fresh Baked Sweet and Savory Pastries

Seasoned Breakfast Potatoes

Lemon bars & petit tarts

Served with:

Starbuck's Regular & Decaf Coffee

Assorted Teas with hot water & lemon

Iced Tea

ADD: Bagels with Cream Cheese \$40 per dozen

ADD: Omelet Station \$12.50 per guest
(\$100 attendant fee)

Create your own omelet
includes:

ham, bacon, sausage, bell peppers, onions
mushrooms, spinach & cheese

ADD: Bottomless Mimosa Station \$30 per person
(\$100 attendant fee)

2 hour maximum

\$65 per person
not available after 2pm





BEVERAGES

ADD: Stone Cellars chardonnay & Stone Cellars cabernet to any package for \$8 per person (2 bottles per table)

*Hosted Beer & Wine Package (premium beer & wine)
\$33 per person, 1st hour; \$17 each hour after*

*Hosted Silver Bar Package (beer, wine & cocktails)
\$30 per person, 1st hour; \$15 each hour after*

*Hosted Gold Bar Package (upgraded beer, wine & cocktails)
\$33 per person, 1st hour; \$17 each hour after*

*Hosted Diamond Bar Package (premium beer, wine & cocktails)
\$36 per person, 1st hour; \$18 each hour after*

Please ask your Catering Manager for our Current Selections

Selections of wine are available on our Restaurant menu
All varieties with exception to our house wines will require advance notice for ordering
Bartender fee of \$150 is waived if beverage sales exceed \$550 per bar
Corkage fee for wine or champagne brought onto property is \$15 per 750ml bottle

All prices subject to 23% service charge and 8.75% sales tax. Prices are provided for guidance in budget development only and are subject to increase. Event orders will confirm all final arrangements and prices