

DINNER & COCKTAIL SERVICE MENU



**EMBASSY SUITES
HOTEL®**

Alpharetta - Georgia
5955 North Point Parkway
Alpharetta, GA 30022

General Information

09/06

MENU SELECTIONS & PRICING: Menu Selections should be submitted to the Catering Office at least (30) thirty days in advance of the planned function to ensure sufficient time to order all food items. Special dietary requirements must be indicated in advance. A customary 20% service charge and applicable sales tax will be added to the bill for all food and beverage charges. **Menu prices/Quotes are subject to change and are not guaranteed until (60) sixty days prior to event date.**

MEAL GUARANTEES: A Guaranteed number of guests is required by 12:00 noon, (3) three business days prior to the function date. This guarantee represents your billing minimum and will not be subject to reduction. If guarantee is not received the original count or actual number of guests (whichever is greater) will be charged.

MEETING ROOMS: Meeting rooms are assigned based on the type of event and anticipated number of guests attending the function. If attendance increases or decreases, the hotel may change meeting room assignments from their original booking to a room more suitable for attendance and type of function. Any room used for more than (8) eight hours in any one-day is subject to additional room rental. Should your time schedule need to change, please notify the Catering Office and every effort will be made to accommodate a change. Any function assigned to the Atrium area must be completed by 10 p.m.

SHIPMENTS: In order to ship materials to the Hotel, please observe the following instructions to ensure proper handling and storage of your materials: Please notify your Conference Services Manager, at least one-week in advance, of the number and sizes of boxes being shipped. Ship all materials to arrive no sooner than 48 hours prior to the event. Please ensure that each box is clearly labeled with the group name, group's on site contact, date of function, and addressed to the
Attention of your catering contact.

First (5) five boxes are complimentary; any additional boxes will be subject to handling charges.

FOOD, BEVERAGE / ALCOHOL POLICIES

Due to current Health Regulations, All food/alcohol served in the hotel must be prepared/served by Embassy Suites Alpharetta Culinary/Bartending Staff. Therefore No Food or Alcohol may be taken off premises after it has been served. Also it is not permissible to bring food or beverage of any kind onto the property without the expressed written permission of Hotel Management. The Hotel must provide all Alcoholic beverages. Georgia Alcoholic Commission requirements will be strictly adhered to.

**The city of Alpharetta requires that ALL guests (regardless of age) consuming alcohol on property must show proof of age via a valid Drivers License, Passport or State-issued Identification card. **

DEPOSITS/BILLING/PAYMENTS: Deposits are required to reserve the date of your function and meeting rooms, and are based in accordance with the terms of the Booking Agreement/Catering Contract/Banquet Event Order (whichever is applicable). For banquet functions, an additional deposit of 50% of estimated total charges will be required (30) thirty days prior to the function date. All deposits will be credited to the final banquet billing. The balance of all estimated charges will be due (5) five business days prior to function, unless direct billing has been arranged. If your guest counts should increase with final count, any
Remaining balance will be due at that time.

Corporate accounts may be considered for direct billing privileges. However, credit is not granted for private social functions, political, religious, fraternal or
Charitable groups. To establish direct billing and credit with the Hotel, an approved direct bill application must be on file with the Hotel's Accounting office. Applications are available through the Sales and Catering Office.

All private social events must be paid in full a minimum of (5) five business days in advance and must be paid in the form of cash, credit card, or cashier's
Check. Amounts of \$1,000 or more must be made by credit card, cash, cashier's check, or approved direct billing.

CANCELLATIONS: Should cancellation of the scheduled function (the entire event or any part thereof) become necessary, the Hotel must receive cancellation notification in writing prior to the cancellation date on the Booking Agreement/Catering Contract/Banquet Event Order (whichever is applicable). All deposits/payments are non-refundable.

SPECIAL EQUIPMENT AND SERVICES: Standard color cloths and napkins are provided for an all food functions. Special Engineering Services, Rentals, Audio/Visual Equipment or any other special requests can be arranged with our catering Office at least (2) weeks prior to any function date. Charges for any special services will be quoted through the Catering Office but are subject to change as event numbers or plans change. **Quotes are subject to change and are not guaranteed until (60) sixty days prior to event date.**

MISCELLANEOUS: The Hotel does not permit affixing of anything to the walls, ceilings, or floors. The display of any signs, pictures, posters, or boards that or not of professional quality are also prohibited. Balloon decorations are not allowed outside of the meeting rooms.

Reasonable behavior and sound levels are required to allow other guests to enjoy their activities. Sound amplification systems or music in the atrium must meet with the approval of the Hotel. Any functions assigned to the Atrium must conclude by 10:00 p.m. hotel Quiet Hours Begin at 11:00pm all Music in Banquet Rooms must conclude by this time.

Please refer to your contract for a complete list of Terms & Conditions.

BEVERAGE MENU

Soft Bar Beverages

Coffee, Decaffeinated Coffee, Tea.....	\$28.00 Gallon
Coffee, Decaffeinated Coffee.....	\$9.50 Pot (8 cups)
Assorted Juices.....	\$19.00 Carafe
Milk.....	\$16.00 Carafe Iced
Tea/Lemonade.....	\$16.00 Pitcher Fruit
Punch.....	\$20.00 Gallon
Soft Drinks.....	\$2.00 Each
Mineral Water/Spring Water.....	\$2.25 Each
Fruit Punch.....	\$25.00 per Gallon
Champagne Punch.....	\$48 per Gallon

Bar Choices

Bartender required on all Beverage Service.

A Bartender Fee of \$75.00 will be assessed for each Bartender for Four Hours

One Bartender per 75 People.

Alcoholic Beverages for Guests over 21 years of age

Guests Should be Prepared to show ID upon Request

Hosted Bar

Priced Per Drink

Call Brands.....	\$5.75
Premium Brands.....	\$6.25
Cordials.....	\$6.25
Domestic Beers.....	\$4.25
Imported Beers.....	\$4.75
House Wine.....	\$5.25
Mineral Waters.....	\$2.25
Juices.....	\$2.25
Soft Drinks.....	\$2.00

❖ Cash Bar

Priced Per Drink

Call Brands.....	\$6.00
Premium Brands.....	\$6.50
Cordials.....	\$6.50
Domestic Beers.....	\$4.50
Imported Beers.....	\$5.00
House Wine.....	\$5.50
Mineral Waters.....	\$2.50
Juices.....	\$2.50
Soft Drinks.....	\$2.25

All Menu Items Are Subject To A 21% Service Charge & Current Sales Tax

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OPEN BAR PACKAGE

Bartender required on all Beverage Service.

A Bartender Fee of \$75.00 will be assessed for each Bartender For Four hours

One Bartender per 75 People

Alcoholic Beverages for Guests over 21 years of age

Guests Should be Prepared to show ID upon Request

Champagne Toast

(Non-alcoholic available upon request)

\$1.50 per person

Beer and Wine Bar

Import Beer, Domestic Beer, House Wine, Sodas

\$10 per Person for the First Hour

\$4 per Person for Every Hour Afterwards

Call Brand Liquor Bar

Import Beer, Domestic Beer, House Wine, Sodas

\$14 per Person for the First Hour

\$6 per Person for Every Hour Afterwards

Premium Brand Liquor Bar

Import Beer, Domestic Beer, House Wine, Sodas

\$16 per Person for the First Hour

\$7.50 per Person for Every Hour Afterwards

SELECTED WINES MENU

(Priced per bottle, other varieties available on request)

Sparkling Wines

Mumm Cuvee Napa "Brut Prestige".....\$38.00

J. Roget.....\$16.00

Cabernet

Chateau St. Michelle.....\$28.00

Beringer Founder's Collection.....\$26.00

Chardonnay

Columbia Crest.....\$27.00

Meridian Vineyard.....\$25.00

Merlot

Robert Mondavi "Private Selection".....\$28.00

House Wines

Coastal Vintner's Chardonnay.....\$25.00

Coastal Vintner's Cabernet.....\$27.00

Coastal Vintner's White Zinfandel.....\$23.00

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Hors D'oeuvres

(Prices Based on 50 pieces)

<i>Petite assorted quiche ...</i>	<i>\$120.00</i>
<i>Swedish meatballs</i>	<i>\$120.00</i>
<i>Crab stuffed mushrooms ...</i>	<i>\$125.00</i>
<i>Coconut shrimp ...</i>	<i>\$135.00</i>
<i>Deep-fried ravioli marinara sauce</i>	<i>\$125.00</i>
<i>Scallops wrapped in bacon</i>	<i>\$130.00</i>
<i>Bourbon BBQ bacon-wrapped shrimp</i>	<i>\$135.00</i>
<i>Spanokopita</i>	<i>\$120.00</i>
<i>Marinated beef brochettes with peppers and onions</i>	<i>\$130.00</i>
<i>Vegetable quesadilla</i>	<i>\$125.00</i>
<i>Mozzarella sticks with marinara sauce</i>	<i>\$120.00</i>
<i>Mini pizzas</i>	<i>\$120.00</i>
<i>Chicken wings with celery & bleu cheese</i>	<i>\$120.00</i>
<i>Chicken Fingers with Honey Mustard dipping sauce.....</i>	<i>\$120.00</i>
<i>Chicken Potstickers w/Thai Peanut Sauce</i>	<i>\$130.00</i>

Chef's Specialty Trays

(Minimum of 20 guests)

Montage

A table richly displayed with fresh seasonal, fruit artfully cut garden fresh vegetables with dipping sauces and an assortment of domestic and imported cheese and crackers ...

\$8.00 per person

Add olives, black & green, sliced pepperoni and summer sausages to above for an additional ... ***\$1.50 per person***

Trays

Imported and domestic cheeses with crackers ***\$5.00 per person***

Fresh fruits of the season ... ***\$4.00 per person***

Fresh vegetables crudite and dip... ***\$4.00 per person***

Chilled Selections

(Price based on 50 pieces)

Melon wrapped in proscuitto ... ***\$150.00***

Iced shrimp cocktail ... ***\$175.00***

Assorted cold canapes ... ***\$140.00***

Alaskan crab legs ... ***\$185.00***

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PLATED DINNER

*All Selections Include a Choice of a House or Caesar Salad
Served with Appropriate Starch, Vegetable, Fresh Rolls
Coffee, Decaffeinated Coffee, Hot Tea, Sweet & Unsweet Tea & Water*

*Choice of one of the following Desserts:
New York Cheesecake with Raspberry Coulis,
Pound Cake with Fresh Berries and Whipped Topping,
or Chocolate Mousse,*

Dinner Selections

Chicken Cordon Blue

*Breast of Chicken Stuffed with Canadian Style
Bacon and a Blend of Swiss/American Cheese.
Served on a Bed of Alfredo Sauce.
\$31.50*

Chicken Monterey

*Breast of Chicken Sautéed with Mushrooms,
Artichoke Hearts, Roasted Red Pepper
Lemon Butter, Garlic and Chardonnay Sauce
\$29.95*

Wild Rice Stuffed

Chicken Breast

*Roasted and Served with a
Chardonnay Butter Sauce
\$29.95*

Chicken Parmesan

*Breast of Chicken Sautéed with a Sweet Italian
Marinara and Topped with a
Mozzarella/Parmesan Blend
\$30.95*

Waikoloa Chicken

*Grilled Honey Glazed Chicken Breast,
Served with a Pineapple Salsa
\$30.95*

Tortellini Prima Vera

*With Spinach, Mushrooms, Sundried Tomatoes
and
Pesto Cream Sauce
\$27.95*

Chicken and Filet Mignon

*Grilled Boneless Breast of Chicken
And Grilled Petite Filet Mignon
\$40.95*

London Broil

*Sliced Marinated Flank Steak,
Served with Mushroom Bordelaise Sauce
\$33.95*

Prime Rib of Beef Au Jus

*Slowly Roasted Prime Rib of Beef, Served
with Au Jus (Minimum 25 Servings)
\$34.95*

Filet Mignon

*Broiled Filet Grilled Medium and Served with
Béarnaise Sauce
\$36.95*

Pork Loin with Hunter Sauce

*Juicy Pork Loin Roasted and
Served with Tomato/ Bordelaise Sauce
\$31.95*

Grilled Filet of Salmon

*Salmon Fillet Marinated in a Light Tomato Lobster
Chardonnay Sauce
\$33.95*

Vegetable Strudel

*Puff Pastry Filled with
Seasonal Vegetables Baked to a Golden Brown
Served with Fresh Basil Cream Sauce
\$27.95*

Shrimp & Filet

*Grilled Jumbo Shrimp & Petite Filet Mignon
Served with a Garlic Butter Sauce
\$42.95*

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Tax***

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Four Course Service

*Menu Price Includes Chef's Choice Of Appropriate Starch, Vegetable,
Rolls, Butter, Water, Iced Tea, Sodas & Coffee Service*

\$ 49.95 Per Person

Choice of Two of the Following Appetizers:

Fresh fruit cup

House Garden Salad

Soup du jour

Caesar Salad (add \$1 per person)

Jumbo Shrimp Cocktail (add \$3.95 per person)

French Onion Gratinee (add \$1.50 per person)

Intermezzo

Lemon Sorbet

Choice of One of the Following Entrée Selections:

*Embassy Stuffed Chicken
with Champagne Sauce*

*Breast of Chicken Marsala,
w/ Mushroom Sauce*

Chicken Cordon Bleu with Mornay Sauce

*Filet of Flounder w/ Shrimp Stuffing
& Wine Sauce*

Pork Tenderloin w/ Wild Mushroom Dressing

*12oz NY Strip w/Maitre d' Butter
(add \$2.95)*

*Chicken Franchise, Topped
w/ Lemon Caper Sauce*

*Chicken Oscar
w/ Bernaise Sauce*

Chargrilled Halibut w/ Roasted Garlic Butter

*Roasted Atlantic Salmon
w/Horseradish Crust*

12oz Roast Prime Rib of Beef

*8oz Filet Mignon w/ Bernaise Sauce
(add \$4.95)*

Pasta Course including Penne pasta marinara, served family style

(add \$2.00pp)

Choice of One of the Following Dessert Selections

*New York Cheesecake with Raspberry Coulis,
Pound Cake with Fresh Berries and Whipped Topping,
or Chocolate Mousse,*

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Dinner Buffets

Buffet includes Chef's choice of appropriate starch, vegetable, rolls, butter and Iced tea and coffee service

Chefs Selection Dessert display

\$42.95 per person For 2 Choices (unless otherwise indicated)

\$46.95 per person for 3 Choices (unless otherwise indicated)

Choice of Three of the following Salad Selections:

Red potato salad

House garden salad

Greek salad

Mixed fruit & berry salad

Marinated pasta salad

Caesar salad (add \$1.00pp)

Tortellini basil pesto salad

Coleslaw

Broccoli salad

Bay shrimp rotini salad

Macaroni salad

Antipasto salad (add \$1.00pp)

Choice of Two or Three of the Following Entrée Selections:

Chicken marsala with mushrooms

Chicken rosemary

Chicken cordon bleu

Chicken fettuccine Alfredo

Breast of chicken franchise

Embassy stuffed chicken (with champagne sauce)

Vegetable lasagna

Atlantic Salmon w Horseradish Sauce

Pork loin with Chaucer sauce

Roast turkey breast (with savory stuffing)

Choice of One of the Following Carving Stations:

1 Culinary Attendant Required at \$75

Carving stations include appropriate rolls and condiments

Roasted Top Sirloin of Beef

Roasted Turkey Breast

Tenderloin of Beef (add \$3.95 per person)

Honey Glazed Ham

Roasted Loin of Pork

Prime Rib of Beef (add \$2.00 per person)

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Station Reception

*All stations are priced per person based on service for one and a half hours.
Minimum of 3 Stations Required or Stations can be added to the Dinner Buffet
Reception includes Iced Tea, Iced Water, and Sodas*

Salad Station \$8.95 per person

Choice of Three of the Following Salads:

*Caesar salad, parmesan cheese, croutons,
Caesar dressing*

*Mixed green garden salad, assorted toppings,
choice of dressings*

*Spinach Salad, with mushrooms, bacon and hard
boiled eggs, Ranch dressing*

*Broccoli Salad, with bacon bits, onions, peppers,
cheese and parmesan peppercorn dressing*

*Waldorf Salad, apple and celery with raisins,
grapes and sour cream, topped with walnuts*

*Spicy ham and salami, cheeses, marinated
mushrooms, peppers, and olives*

Pasta Station \$10.95 per person

Culinary attendant required at \$75

*Fettuccini, Penne Rigata, and Tortellini Pasta with Marinara, Alfredo and Olive &
Garlic Sauces accompanied by Chicken, Sausage, Shrimp, Tomatoes, Peppers, Onions,
Black Olives and Parmesan Cheese*

Seafood Station \$12.95 per person

*Peel & Eat Shrimp, Poached or Smoked Salmon, Snow Crab Clusters
and Cream Cheese Crab Dip with Crackers*

Fajita Station \$8.95 per person

Culinary attendant required at \$75

*Chicken and Beef Fajitas with Grilled Onions and Peppers, Warm Flour Tortillas
Condiments include Lettuce, Cheddar Cheese, Tomatoes, Pico de Gallo, Sour Cream
and Guacamole, Yellow Corn Chips with Salsa*

Carving Station

Culinary attendant required for each station at \$75 each

Tenderloin of Beef

*with Mushroom Bordelaise
\$300.00 (serves 25 people)*

Roasted Top Sirloin of Beef

*Served with Rolls & Condiments
\$275 (serves 25 people)*

Roasted Turkey Breast

Served with Aioli Mayonnaise

Honey-Mustard Glazed Ham

Basted with Honey Mustard

Glaze

\$175 (serves 25 people)

\$225 (serves 40 people)

Prime Rib of Beef
Served with Natural Au Jus
\$395 (serves 50 people)

Roasted Loin of Pork
Served with Rolls & Condiments
\$175 (serves 25 people)

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Station Reception, cont'd

*All stations are priced per person based on service for one and a half hours.
Minimum of 3 Stations Required or Stations can be added to the Dinner Buffet
Reception includes Iced Tea, Iced Water, and Sodas*

Dessert Stations

Viennese Station

*An assortment of French Pastries, Mini Éclairs, Truffles and Petit Fours
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
12.00 per person*

Ice Cream Bar

*Vanilla, Chocolate, Strawberry Ice Cream
Chocolate and Caramel Sauces
Whipped Cream, Nuts, Oreo Cookie Crumbles, Sprinkles, and Maraschino Cherries
\$9.00 per person*

Cheesecake Station

*Assortment of Cheesecakes including White Chocolate Raspberry, Kahlua, Death by
Chocolate, Key Lime and Marble Fudge
\$9.95 per person*

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