

Wedding and Reception Packages

Embassy Suites Hotel - Brea

Congratulations on your Engagement!

Thank you for considering the
Embassy Suites Hotel – Brea
as the place to begin your new life together!

Our first class hotel is inspired
by exotic grand palaces of Egypt
complete with lush sunbathed courtyards,
Coi filled reflecting pool,
combined with our friendly, professional staff,
and delicious food will set the stage
for a day filled with cherished memories.

The following Reception Packages have been created to make your day
exceptional and most of all, memorable.

These offerings are not the full limit of our expertise, but do represent an
aid for you in planning the perfect ending to a beautiful day! If you do
not see what you are hoping to find, please ask us for custom pricing.
It will be our pleasure to make your wish is realized.

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

Sapphire Reception Package

A Bridal Suite on your Wedding Night
Cooked to Order Breakfast in lush atrium for Bride and Groom

JFJ Champagne & Sparkling Cider Toast
Fruit Punch

Elegantly Skirted Elevated Bridal Table
Elegant White or Ivory Seat Covers with White or Ivory Sashay

White or Ivory Table Linens & Napkins

Elegantly Skirted Cake and Gift Table

The Dance Floor Setup & Skirted Table for the DJ

Glassware, Silverware & China

The Ceremonial Cutting & Service of your Wedding Cake

Coffee & Premium Teas

Hors d'Oeuvres

Imported & Domestic Cheeses Garnished with Fruit

Served with Assorted Crackers

Vegetable Crudités Platter with Dipping Sauce

Lunch Minimum (75 people)

Dinner Minimum (100 people)

Prices do not include taxable 21% service charge and current sales tax

Prices Subject to Change without Notice

Ruby Reception Package

A Bridal Suite on your Wedding Night
Cooked to Order Breakfast in lush atrium for Bride and Groom
Bottle of Champagne with Embassy Champagne Glasses

JFJ Champagne & Sparkling Cider Toast
Fruit Punch

Elegantly Skirted Elevated Bridal Table
Elegant White or Ivory Seat Covers with Colored Sashay
White or Ivory Table Linens & Napkins
Hurricane, Votives and Mirror Centerpieces
Elegantly Skirted Cake and Gift Table
Dance Floor Setup & Skirted Table for the DJ
Glassware, Silverware & China
Tiered Wedding Cake
Ceremonial Cutting & Service of your Wedding Cake
A Glass of Wine with Dinner
Coffee & Premium Teas

Hors d'Oeuvres

Imported & Domestic Cheeses Garnished with Fruit
Served with Assorted Crackers
Vegetable Crudités Platter with Dipping Sauce
Fresh Seasonal Fruit Platter

Lunch Minimum (75 people)
Dinner Minimum (100 people)

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

Emerald Reception Package

A Bridal Suite on your Wedding Night
Cooked to Order Breakfast in lush atrium for Bride and Groom
Chilled Bottle of Champagne with Embassy Logo Glasses
Chocolate Covered Strawberries and Rose Petals

JFJ Champagne & Sparkling Cider Toast
Fruit Punch

Elegantly Skirted Elevated Bridal Table
Elegant White or Ivory Seat Covers with Colored Sashay
Choice of Colored Overlay to Match Sashay
White or Ivory Table Linens & Colored Napkins
Hurricane, Votives, Mirror & Floral Arrangement Centerpiece
Elegantly Skirted Cake and Gift Table
Dance Floor Setup & Skirted Table for the DJ
Glassware, Silverware & China
Tiered Wedding Cake
Ceremonial Cutting & Service of your Wedding Cake
A Glass of Wine with Dinner
One Hour Hosted Bar (Call Brands) at Start of Reception
Gourmet Coffee Station

Hors d'Oeuvres

Butler Passed Assorted Canapés
Imported & Domestic Cheeses Garnished with Fruit
Served with Assorted Crackers
Vegetable Crudités Platter with Dipping Sauce
Fresh Seasonal Fruit Platter

Lunch Minimum (75 people)
Dinner Minimum (100 people)

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

The Cleopatra Buffet

Fresh Garden Greens with Feta Cheese & Candied Walnuts
Blush Wine Vinaigrette

Jicama & Spinach Salad, with Orange, Grapefruit, & Toasted Almonds
Caramelized Shallot & Lemon Vinaigrette

Bay Shrimp Salad with Celery & Green Onions
Peppercorn Vinaigrette

Conchiglie Pasta Salad with Artichokes & Kalamata Olives
Roasted Sweet Peppers, Capers, & Red Wine Vinaigrette

Grilled Chicken Breast with Honey-Lemon Spices
Lemon Butter Sauce

New York Strip Loin of Beef
Zinfandel Demi-Glace with Gorgonzola Cheese

Roasted Red Rosemary Garlic Potatoes
Fresh Seasonal Vegetables
Fresh Dinner Rolls with Butter

Wedding Cake for Dessert
Coffee & Premium Teas

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

The Alexandria Buffet

Arugula & Radicchio Salad with Sweet Onions & Goat Cheese
Hazelnut Vinaigrette

Crisp Romaine Leaves with Prosciutto, Fresh Tomatoes
Parmesan Cheese & Garlic Croutons
Classic Caesar dressing

Rotelli Pasta Salad with Kalamata Olives
Garlic-Roasted Tomatoes & Gorgonzola
Sundried Tomato Pesto

Grilled Vegetable Platter with Balsamic Vinegar Reduction

Grilled Free-Range Chicken Breast
Artichoke Tomato Sauce

Filet of Salmon
Roasted Sweet Red Pepper Beurre Blanc

Sliced Tenderloin of Beef
Port Wine Demi-Glace, Cherry & Olive Relish

Roasted Red Rosemary Garlic Potatoes
Fresh Seasonal Vegetables
Fresh Dinner Rolls with Butter

Wedding Cake for Dessert
Coffee & Premium Teas

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

Reception Show Pieces

All serves 50 guests

The Cheese Board

Imported & Domestic Cheeses
Garnished with Apple, Grapes, & Nuts
Assorted Crackers & Sliced French Baguettes
\$375

Crudités Platter

Premium Fresh Crudités of Carrots, Celery, Scallions, Snow Peas
Broccoli & Cauliflower Florets
Cucumber, Jicama, Radish & Mushrooms
House-Made Dips
\$265

Antipasto Platter

Tomatoes, Basil, & Mozzarella Boccini
Marinated Mushrooms & Artichokes
Country Olives, Peperoncini & Provolone
Prosciutto, Mortadella & Coppa Salami
Herbed Focaccia Bread
\$550

California Fruit Harvest

Fresh Melons, Pineapple, & Strawberries
Seasonal Fresh Fruits & Berries
\$350

Smoked Salmon Platter

A Whole Side of Salmon
Served with Herb Cream Cheese
Garnished with Capers & Chopped Onion
Assorted Crackers & Toast Points
\$450

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

Reception Carving Stations

These items require a carver at \$125 for two hours

Blackened Top Sirloin of Beef

Béarnaise Sauce

Serves 50 guests

\$350

Roasted Pork Loin

Calvados Demi-Glace

Serves 50 guests

\$250

Boneless Smoked Ham

Pineapple Mustard Glaze

Serves 50 guests

\$275

Roasted Turkey Breast

Brandy Pear Demi Glace and Cranberry Relish

Serves 50 guests

\$280

Prime Rib

In Natural Au Jus & Horseradish

Serves 25 Guests

Market Value

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

Cold Hors D'Oeuvres

Per 50 Pieces

Prawns on Ice with Lemon Wedges & Cocktail Sauce	\$350
Belgium Endive with Caramelized Walnuts & Gorgonzola Mousse*	\$200
Crostini with Sundried Tomato & Eggplant Tapenade*	\$175
Smoked Salmon on Toast Points*	\$200
Asparagus with Prosciutto*	\$200
Crab Salad Mousse on Toast Points*	\$250

Hot Hors D'Oeuvres

Per 50 Pieces

Crab Cakes with Buttermilk Remoulde*	\$250
Kalamata & Artichoke Tarts*	\$200
Swedish Meatballs	\$175
Pot Stickers with Scallion Soya Sauce	\$200
Beef Satays with Cherry Chipotle Barbecue Sauce	\$250
Chicken Satays with Peanut Dipping Sauce*	\$250
Spanakopita filled with Blend Spinach & Feta Cheese*	\$200
Sesame Chicken with Orange Marmalade Dipping Sauce*	\$275
Grilled Prawns with Thai Chili Glaze	\$350

**These items can be tray-passed*

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

Hors D'Oeuvres Packages

50 person minimum

CHEF'S COLD HORS D'OEUVRES

Imported & Domestic Cheeses

Sliced Baguettes & Crackers

Farm-Fresh Seasonal Vegetables with House-Made Dips

Seasonal Fresh Fruit

Crostini with Sundried Tomato & Eggplant Tapenade

Belgian Endive with Caramelized Walnuts and Gorgonzola Mousse

\$24.95 per guest

PREMIUM HORS D'OEUVRES

All of the above, plus the following items:

Sesame Chicken with Orange Marmalade Dipping Sauce

Roasted Vegetable Tarts with Jack & Cheddar Cheese

Crab Cakes with Buttermilk Remoulade

\$44.95 per guest

PLATINUM HORS D'OEUVRES

All of the above, plus the following items:

Chilled Prawns on Ice

Ceviche of Mussels

Oysters on the Half-Shell Cocktail & Mignonette Sauces

Lemons Wedges & Tabasco

\$65.95 per guest

Prices do not include taxable 21% service charge and current sales tax

Prices Subject to Change without Notice

Price List

(Please Choose One Salad & One Entree)

Fresh Garden Greens with Feta Cheese & Candied Walnuts
Blush Wine Vinaigrette

Crisp Romaine Leaves with Bay Shrimp & Fresh Tomatoes
Parmesan Cheese & Garlic Croutons
Classic Caesar Dressing

Grilled Free-Range Chicken Breast (Choice of One Sauce)

Artichoke Tomato Sauce, Chicken Marsala or Lemon Butter Sauce
Sapphire \$49.95 Ruby \$56.95 Emerald \$70.95

Filet of Salmon, with Roasted Sweet Red Pepper Beurre Blanc

Sapphire \$53.95 Ruby \$60.9 Emerald \$74.95

New York Steak with Merlot Demi-Glace

Sapphire \$55.95 Ruby \$62.95 Emerald \$76.95

Filet Mignon, with Port Wine Demi-Glace

Sapphire \$59.95 Ruby \$66.95 Emerald \$80.95

Combination/ Split Menu

Sapphire \$60.95 Ruby \$67.95 Emerald \$81.95

The Cleopatra Buffet

Sapphire \$60.95 Ruby \$67.95 Emerald \$81.95

The Alexandria Buffet

Sapphire \$70.95 Ruby \$77.95 Emerald \$91.95

ALL PLATED MEALS INCLUDE

Fresh Seasonal Vegetables & Roasted Red Rosemary Garlic Potatoes or Wild Rice
Fresh Dinner Rolls with Butter
Coffee & Premium Teas

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice

Some Answers to your Questions...

May we choose more than one entrée?

You may choose up to two selections from our plated reception menu. In addition, we always offer an option for vegetarians. Everyone must have the same salad selection. If you choose to serve more than one entrée, the pricing is enclosed for combination/ split menu. Also, we offer special pricing and selections for children up to age 10.

When do I tell you my final attendance number?

For weekend events, the guaranteed attendance is due fourteen days before your reception, by 4:00pm. We will prepare for 5% over the guaranteed attendance, unless that exceeds the safe capacity of the banquet room.

How many guests will be seated at each table?

We use round tables that seat 10 comfortably.

Can you provide our wedding cake?

We do not have a bakery in the hotel, but we will be happy to provide you with a list of excellent bakers who have done fine work with us in the past.

When can the florist, bakery, and DJ set up?

The room will be available to you one hour before the start of your event. If you need more time than that, speak to your Catering Representative to discuss availability and possible additional room rental fees.

What times are available for receptions?

Most evening receptions begin at 6:00pm and end at midnight; most daytime receptions are from 11:00am until 4:00pm. If your evening event needs to start before 6:00pm, speak to your Catering Manager to discuss what additional rental fees might apply.

May we bring in any of our own food?

Unfortunately no, the Embassy Suites Hotel - Brea will prepare and serve all of the food for your event.

May we bring our own liquor and wine?

You may bring your own wine in advance if you like. We will charge the prevailing corkage fee (\$20) for the bottles that we open and serve. The hotel will provide all liquor and wine. Under no circumstances will individual attendees be permitted to bring or consume liquor on the hotel premises. No guest under 21 years of age will be permitted to consume alcoholic beverages.

How much is the service charge? How much is the sales tax?

Currently the service charge (gratuity) is 21%, and the state sales tax is 7.75%. And by state law the service charge is subject to sales tax.

Prices do not include taxable 21% service charge and current sales tax
Prices Subject to Change without Notice