

CATERING MENUS



EMBASSY SUITES
SPRINGFIELD

CATERING MENUS



CONTINENTAL
BREAKFAST BUFFET
A LA CARTE



BREAKS
PLATED LUNCH
LUNCH BUFFET



PLATED DINNER
DINNER BUFFET
RECEPTION BAR



WINE & SPIRITS
EVENT TECH
GENERAL INFO



CONTENT



EMBASSY SUITES

CATERING MENUS

Continental Breakfast

Selection of Chilled Juices
Freshly Baked Danish, Muffins,
Croissants, and Bagels Accompanied
with Cream Cheese, Premium
Preserves, and Butter Freshly Brewed
Coffee, Decaffeinated Coffee and a
Selection of Hot Teas
\$20.00 per person



Embassy Continental

Selection of Chilled Juices
Sliced Fruit Display
Individual Yogurts with
Homemade Granola
Topping Danish, Muffins,
Croissants, and Bagels with
Cream Cheese
Freshly Brewed Coffee,
Decaffeinated Coffee and a
Selection of Hot Teas
\$23.00 per person



All break packages are based on 30 minutes of service.

All Prices Subject to a 22% Service Charge and Applicable State Taxes.

CONTINENTAL



EMBASSY SUITES
SPRINGFIELD

CATERING MENUS

BUFFET BREAKFAST



EMBASSY SUITES
SPRINGFIELD

Embassy Signature Breakfast

Selection of Chilled Juices
Fresh Sliced Fruit Display
Cold Cereals Served with 2% and Skim Milk
Scrambled Eggs
Bacon and Sausage
Traditional Breakfast Potatoes
A Selection of Freshly Baked Danish, Muffins, and Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$28.00 Per Person

Embassy Deluxe Breakfast

Selection of Chilled Juices
Fresh Sliced Fruit Display
Oatmeal with Brown Sugar and Dried Cherries
Vanilla Infused French Toast with Warm Maple Syrup
Scrambled Eggs
Bacon and Sausage
Traditional Breakfast Potatoes
Selection of Freshly Baked Danish, Bagels, Muffins, and Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$32.00 Per Person

Enhancements

Warm Cheese Blintz \$36.00 per dozen
Hard Boiled Eggs \$12.00 per dozen
Bacon, Egg, and Cheese Biscuit \$4.50 Per Person
Turkey Sausage Breakfast Burrito \$5.00 Per Person
Substitute Turkey Bacon or Sausage \$1.50 Per Person
Cold Cereal with Skim or 2% Milk \$4.00 Per Person
Oatmeal with Brown Sugar and Dried Cherries \$4.00 Per Person

Enhancement Stations
(Minimum of 25 Guests)



Omelet Station

Cheddar Cheese, Eggs, Egg Whites, and Egg Beaters, Monterey Jack Cheese, Feta Cheese
Bacon, Sausage, and Diced Ham
Salsa and Guacamole
Diced Tomatoes, Jalapenos, Spinach, Onions, Peppers, and Sliced Mushrooms
\$8.00 Per Person

Belgian Waffle Station

Toppings Include:
Seasonal Fresh Berries
Toasted Pecans
Whipped Cream
Warm Maple Syrup and Strawberry Compote
\$8.00 Per Person



Crepes Station

Sliced Strawberries, Peaches, and Blueberries
Chocolate Chips
Whipped Cream
Warm Maple Syrup and Strawberry Compote
\$8.00 Per Person

\$75.00 Attendant Fee Applies

All Prices Subject to a 22% Service Charge and Applicable State Taxes.

CATERING MENUS

A La Carte Breakfast & Break Items

Coffee Cake \$35.00 per dozen
Assorted Donuts: \$32.00 per dozen
Croissants, Plain, Chocolate and Almond \$35.00 per dozen
Freshly Baked Muffins \$35.00 per dozen
Fruit Filled Danish \$35.00 per dozen
Bagels, Cream Cheese \$32.00 per dozen
Jumbo Gourmet Cookies \$35.00 per dozen
Fudge Brownies \$35.00 per dozen
Assorted Granola Bars \$35.00 per dozen
Biscotti, Chocolate and Vanilla \$36.00 per dozen
Freshly Brewed Coffee, Decaffeinated Coffee, and Teas \$55.00 per gallon
Starbucks Coffee, Decaffeinated Coffee, and Teas \$65.00 per gallon
Assorted Regular and Diet Sodas \$3.50 each
Bottled Spring Water \$3.50 each
San Pellegrino Sparkling Water \$4.50 each
Bottled Juices \$4.00 each
Lemonade \$50.00 per gallon
Freshly Brewed Iced Tea \$50.00 per gallon
Gatorade \$4.50 each
Regular and Sugar Free Red Bull \$4.50 each
Milk, 2%, Skim and Chocolate \$3.00 each
Mixed Nuts \$25.00 per lb
International and Domestic Cheese Platter \$8.50 per person
Candy Bars \$2.00 each
Ice Cream and Yogurt Bars \$3.00 each
XXL Warm Pretzels with Spicy Cheese Sauce, Gourmet Mustard \$7.00 per person
Tortilla Chips and Salsa \$7.00 per person (Add Guacamole for \$3.00 per person)
Pita Chips with Hummus \$7.00 per person
Granola Parfaits \$4.50 each
Chocolate Dipped Strawberries \$34.00 per doz
Individual Flavored and Greek Yoplait Yogurt \$3.00 each
Fresh Whole Fruit \$2.50 Per piece



A LA CARTE



EMBASSY SUITES
SPRINGFIELD

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CATERING MENUS

Sweets & Treats Break

Selection of Gourmet Cookies
Fudge Brownies and Blondies
Sodas and Bottled Water
Freshly Brewed Coffee,
Decaffeinated Coffee, and a
Selection of Hot Teas
\$15.00 per person



Carnival Break

Traditional Jumbo Pretzels with Spicy Mustard
Individual Bags of Potato Chips, Popcorn, Peanuts, and Cracker Jacks
Old Fashioned Root Beer and Cream Soda
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$15.00 per person



Energy Break

Fresh Fruit Kabobs
Pita Chips and Fresh Vegetables with Roasted Red Pepper Hummus
Assorted Granola and Energy Bars
Bottled Spring Water, Gatorade (or vitamin waters), Regular and Sugar Free Red Bull
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$17.00 per person

Fast Break

Assorted Ice Cream and Yogurt Bars
Sodas and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$12.00



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BREAKS



EMBASSY SUITES
SPRINGFIELD

CATERING MENUS

All Plated Lunches Served with one selection of Soup or Salad one selection of Dessert, Unsweetened Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas

Soup or Salad

Soup du Jour
American Chicken Noodle Soup
Butternut Squash Soup
Chesapeake Crab Bisque
Fire Roasted Tomato Soup

Greek Salad with Romaine Lettuce,
Kalamata Olives, Roasted Red Peppers,
Julienne Red Onions, Feta Cheese, Tossed in
a Red Wine Vinaigrette Dressing

Caesar Salad with Romaine Lettuce,
Shaved Parmesan, Parmesan Garlic
Croutons, and Caesar Dressing

Mixed Field Green Salad with Grape Tomato,
Julienne Cucumbers, and Carrots with Choice
of Dressing

Arugula with Fresh Strawberries,
Blueberries, Gorgonzola Cheese,
Pine Nuts, and Avocado Tossed in a
Balsamic Vinaigrette

Watermelon and Feta Cheese Salad Tossed in
a Basil Vinaigrette Dressing

Spinach Salad with Chopped Egg,
Mushrooms, Tomato, Yellow Peppers, and,
Goat Cheese Tossed in a Hot Bacon Dressing

Dessert Selection

Tiramisu with Kahula Creme Ultimate

Chocolate Cake

Carrot Cake

Key Lime Pie

NY Style Cheesecake with Strawberries

Flourless Chocolate Cake



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PLATED LUNCH



EMBASSY SUITES
SPRINGFIELD

CATERING MENUS

Roasted Quarter of Chicken

with Roasted Potatoes and Seasonal Vegetables
\$32.00 per person

Tuscan Chicken

Stuffed with Artichokes and Basil Butter
Served with Asparagus Risotto and Citrus-Thyme Sauce
\$34.00 per person

Mushroom Ravioli

Tossed in a Parmesan Cream Sauce
\$28.00 per person

Rosemary and Black Pepper Crusted Pork Loin

with Chasseur Sauce, Served with Rosemary Roasted Potatoes and Seasonal Vegetables
\$32.00 per person



Cajun Seared Mahi Mahi

with Tropical Fruit Compote, Polenta, Sautéed Spinach and Baby Carrots
\$35.00 per person

Grilled Salmon

with Tarragon Mustard Sauce, Served over Risotto and Roasted Asparagus \$33.00 per person

Grilled Top Sirloin

with a Cabernet Reduction, Served with Garlic Mashed Potatoes and Baby Spinach
\$35.00 per person



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PLATED LUNCH



EMBASSY SUITES
SPRINGFIELD

CATERING MENUS

DELI

Soup du Jour
Traditional Caesar Salad
Red Bliss Potato Salad
Sliced Oven Roasted Turkey, Honey
Glazed Ham, and Roast Beef , Selection
of Sliced Cheeses, Sliced Tomato, Lettuce,
Sweet Onion, and Kosher Dill Pickles Dijon
Mustard & Mayonnaise
Assorted Artisan Breads
Selection of Desserts, Iced Tea Freshly
Brewed Coffee, Decaffeinated Coffee,
and a Selection of Hot Teas
\$25.00 Per Person



WRAP IT UP

Soup du Jour

Mixed Field Green Salad
with Grape Tomato, Julienne
Cucumbers, Carrots, Basil
Vinaigrette Dressing

Italian Pasta Salad

Variety of Wraps Featuring
Chicken Salad, Tuna Salad,
Oven Roasted Turkey Breast,
Roast Beef, and Grilled
Vegetable

Selection of Desserts

Iced Tea

Freshly Brewed Coffee,
Decaffeinated Coffee, and
a Selection of Hot Teas

\$24.00 Per Person

THE SANDWICH SHOP

Soup du Jour
Fresh Field Greens with Feta Cheese,
Dried Cranberries and Maple Balsamic
Dressing

Italian Pasta Salad

Chef Assembled Sandwiches:
(Choice of 3)
Albacore Tuna Salad with Lettuce,
Vine Ripened Tomato, and Onions

Ham and Jack Cheese with Honey
Mustard, Lettuce and Tomato
Roasted Turkey, and Swiss with
Cranberry Mayo

Roast Beef with Cheddar Cheese,
Caramelized Sun Dried Tomato and
Sweet Onions, and Horseradish Mayo

Grilled Vegetable Wrap with Fresh
Mozzarella, Zucchini, Yellow Squash,
Roasted Peppers and Pesto Flavored
Dressing

Deli Pickles and Appropriate Condiments

NY Style Cheesecake and
Chocolate Brownies

Freshly Brewed Ice Tea, Regular
and Decaffeinated Coffee, Herbal
Teas \$30.00 Per Person

BUFFET LUNCH



EMBASSY SUITES
SPRINGFIELD

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CATERING MENUS

Hot Lunch Buffet

2 Entrees: \$32.00 per person

3 Entrees: \$36.00 per person

Salads

(Choice of 2)

Mixed Green Field Salad

Traditional Caesar Salad Italian

Pasta Salad Watermelon and

Feta Cheese Salad

Sides

(Choice of 2)

Lemon Almond Rice Garlic Mashed

Potatoes Roasted Red Potatoes

Fresh Green Beans with Shallots

Seasonal Vegetable Medley

Roasted Asparagus



Entrees

Chicken Picatta

Oven Roasted Chicken

Grilled Salmon with Tarragon Mustard Sauce

Mushroom Ravioli Tossed in a Parmesan Cream Sauce

Rosemary and Black Pepper Crusted Pork Loin with Chasseur Sauce

Grilled Top Sirloin with a Cabernet Reduction

Meat or Vegetable Lasagna

Selection of Desserts



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BUFFET LUNCH



EMBASSY SUITES
SPRINGFIELD

CATERING MENUS

*All Plated Dinners Served Served with Warm Rolls and Butter
Freshly Brewed Iced Tea, Regular Coffee, Decaffeinated Coffee, and a
Selection of Hot Teas*

Soup or Salad

Soups

Soup du Jour
Vegetable Minestrone Soup
American Chicken Noodle Soup
Butternut Squash Soup
Chesapeake Crab Bisque
Fire Roasted Tomato Soup
Chicken and Corn Bisque

Greek Salad with Romaine Lettuce,
Kalamata Olives, Roasted Red Peppers,
Julienne Red Onions, Feta Cheese, Tossed in
a Red Wine Vinaigrette Dressing

Caesar Salad with Romaine Lettuce,
Shaved Parmesan, Parmesan Garlic
Croutons, and Caesar Dressing

Mixed Field Green Salad with Grape Tomato,
Julienne Cucumbers, and Carrots with Choice
of Dressing

Arugula with Fresh Strawberries, Blueberries,
Goat Cheese, Pine Nuts, and Avocado Tossed
in a Balsamic Vinaigrette

Watermelon and Feta Cheese Salad Tossed in
a Basil Vinaigrette Dressing

Tomato, Mozzarella, and Basil with Olive
and Balsamic Drizzle

Dessert Selections

Tiramisu with Kahula Creme Ultimate

Chocolate Cake

Carrot Cake

Key Lime Pie

NY Style Cheesecake with Strawberries

Strawberry Shortcake Apple Pie

Flourless Chocolate Cake



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PLATED DINNER



EMBASSY SUITES
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CATERING MENUS

Boneless Breast of Grilled Chicken

with Sundried Tomato Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese, Roasted Potatoes and Seasonal Vegetables
\$40.00 Per Person

Tuscan Chicken

Stuffed with Artichokes and Basil Butter Served with Asparagus Risotto and Citrus-Thyme Sauce
\$40.00 Per Person

Exotic Mushroom Pasta

Pappardelle pasta sautéed with Wild Forest Mushrooms, Fresh Sage and Truffle Cream
\$35.00 Per Person

Vegetable Napoleon

Grilled Eggplant, Zucchini, Yellow Squash, Beefsteak Tomatoes, Portabella Mushrooms skewered with Rosemary over a Roasted Red Pepper Coulis
\$38.00 Per Person

Rosemary and Black Pepper Crusted Pork Loin

with Chasseur Sauce Served with Rosemary Roasted Potatoes and Seasonal Vegetables
\$42.00 Per Person



Grilled Swordfish

with a Lemon Chive Aioli, Roasted Fingerling Potatoes and Wilted Baby Spinach
\$44.00 Per Person

Grilled Salmon

with Tarragon Mustard Sauce Served over Risotto and Roasted Asparagus
\$42.00 Per Person

Seared Maryland Jumbo Lump Twin Crab Cakes

Over Lemon Almond Rice and Broccolini
\$46.00 Per Person

Roasted New York Strip

with a Shallot Demi, Garlic Mashed Potatoes and Wilted Baby Spinach
\$48.00 Per Person

Grilled Beef Tenderloin

with a Cabernet Sauvignon Reduction, Roasted Rosemary Potatoes, and Asparagus
\$50.00 Per Person

PLATED DINNER



EMBASSY SUITES
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CATERING MENUS

Italian Buffet

Grilled Balsamic Vegetable Platter

Traditional Caesar Salad

Tomato and Mozzarella Caprese Salad

Chicken Parmesan

Tuscan Flank Steak

Lasagna Primavera

Focaccia, Garlic Bread, and Breadsticks

Tiramisu and Chocolate Chip Cannoli

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee, and
a Selection of Hot Tea

Lunch \$34.00 Per Person

Dinner \$44.00 Per Person



Southern Buffet

Dixie Coleslaw

Macaroni Salad

Mixed Field Greens with Assorted

Dressings

Southern Fried Chicken

Blackened Catfish

BBQ Pulled Pork or Chicken Cheddar

Cheese Grits

Hoppin John (Rice, Blackeye Peas,

Andouille Sausage)

Corn on the Cob

Collard Greens

Buttermilk Biscuits

Fresh Sliced Watermelon

Warm Bread Pudding with Southern

Comfort Sauce

Lemonade And Iced Tea

Freshly Brewed Coffee, Decaffeinated

Coffee, and a Selection of Hot Teas

Southwestern Fiesta

Chicken Tortilla Soup

Mixed Baby Greens with Mandarin
Oranges, Sliced Bermuda Red
Onions, and Caramelized Almonds
served with Poppy seed Dressing

Black Bean and Roasted Corn
Salad with Tortilla Chips

Make Your Own Fajita Station:
Marinated Beef and Chicken Grilled
Onions and Sweet Peppers,
Soft Flour Tortillas
Shredded Lettuce, Tomatoes,
Jalapenos, Salsa Picante, Sour Cream,
Guacamole and Jack Cheese

Grilled Vegetables Quesadilla with
Cheese

Spanish Rice and Beans

Arroz Con Leche
Fresas con Crema (Strawberries and
Sweet Cream)

Freshly Brewed Coffee, Decaffeinated
Coffee, and a Selection of Hot Teas

THEME BUFFETS



EMBASSY SUITES
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CATERING MENUS

Chef's Specialty Displays

Small Display Feeds up to 25 People

Medium Display Feeds up to 50 People

Large Display Feeds up to 100 People

International and Domestic Cheeses

A Selection of Fine Imported and Domestic
Cheeses Gourmet Crackers and Sliced French
Baguettes

Small.....\$125

Medium.....\$200

Large.....\$300

Fresh Domestic and Exotic Fruits

Served with Honey Yogurt Dipping Sauce

Small.....\$125

Medium.....\$200

Large.....\$300

Fresh Garden Crudites

Served with Assorted Dips

Small.....\$100

Medium..... \$175

Large.....\$250

Roasted Vegetable Display

Red and Yellow Bell Peppers, Zucchini, Squash,
Asparagus, Sweet Onions, Mushrooms and
Scallions with Balsamic Vinaigrette and Hummus
Dip

Small.....\$100

Medium..... \$175

Large.....\$250

Antipasto Display

Small.....\$150

Medium..... \$200

Large..... \$300

Dips and Breads Display

Fresh Hummus, Baba Ghanoush, Pico
de Gallo, Olive Tapenade, with French
Baguettes, Multi Grain Bread, Pita and
Sesame Flat Breads

Small..... \$125

Medium..... \$225

Baked Spinach and Artichoke Dip

Served with Sliced French Baguettes

Small.....\$50

Large.....\$ 75

Baked Maryland Crab and Corn Dip

Served with Toasted Pita Points

Small.....\$60

Large..... \$100

Baked Brie en Croute

Baked with Dried Berries, Brown Sugar, and Pecans

Served with Sliced French Baguettes

(Serves 20 Guests)

\$ 65

RECEPTION



EMBASSY SUITES
SPRINGFIELD

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CATERING MENUS

RECEPTION



EMBASSY SUITES
SPRINGFIELD

Carving Stations

*\$100.00 Attendant Fee Applies
Maximum of 2 hours*

Steamship Round of Beef

Served with Creamy Horseradish,
Mustard and Mayonnaise Silver Dollar
Rolls
(Serves 75 Guests)
\$ 450

Roasted Prime Rib of Beef

Accompanied with Horseradish, Mustard and
Herbed Au Jus
Miniature Rolls
(25 Servings)
\$350

Virginia Smoked Ham

Served with Gourmet Mustard and
Mayonnaise Freshly Baked Buttermilk
Biscuits
(Serves 40 Guests)
\$265

Fresh Golden Roasted Turkey

Cranberry Relish and
Mayonnaise Miniature Rolls
(Serves 40 Guests)
\$ 225



Chef Action Stations

*\$100.00 Attendant Fee Applies
Maximum of 2 hours*

Pasta Station

(Please Select Two of the Following):
Your Choice of Sauce Served with Penne and Farfelle Pasta
Chardonnay-Pesto Sauce and Pancetta
Vodka Cream and Portobello Mushrooms
Spicy Cajun Sauce and Grilled Chicken
Served with Freshly Grated Parmesan Cheese, Pine Nuts, Fresh
Basil, Cracked Black Pepper
Garlic Bread
Homemade Bread Sticks
\$16.00 Per Person

Quesadilla Station

Flour Tortillas
Chicken and Beef Filling, Black Beans, Guacamole, Cheddar
Cheese, Shredded Lettuce, Tomato, Chunky Salsa, Sour
Cream, and Pico deGallo
\$15.00 Per Person

Ultimate Baked Potato Bar

Featuring Butter, Bacon, Cheddar Cheese, Chili, Salsa, Sour
Cream, and Chives
\$12.00 Per Person

Bruschetta station

Cajun Shrimp, Smoked Salmon, Tomato
Salsa, Fresh Mozzarella, Basil, and Pesto
\$14.00 Per Person

Assorted Dessert Station

Mini Cannolis and Eclairs, Fruit Tarts, Assorted Cupcakes,
Chocolate Mousse Cups
\$12.00 Per Person

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CATERING MENUS

All Hors d'Oeuvres pricing based off orders of 50 pieces

Cold Hors d'Oeuvres

Cucumber with Smoked Salmon Mousse \$200.00
Bruschetta \$175.00
Prosciutto de Parma Wrapped Melons \$200.00
Boursin Stuffed Peppadew Peppers \$200.00
Asparagus Tips Rolled in Prosciutto \$175.00
Shrimp Salad Canape on Toasted Crostini \$200.00
Belgian Endive with Gorgonzola and Pecans \$200.00
Caprese Skewers \$175.00
Chilled Jumbo Shrimp \$225.00
Classic Tuna Salad Stuffed Cherry Tomatoes \$200.00
Olive Tapenade on Herb Toast Points \$175.00
Smoked Salmon and Herb Boursin Pinwheels \$225.00
Grilled Sweet Thai Chili Marinated Shrimp \$225.00
Vietnamese Spring Rolls \$175.00
English Cucumber Stuffed with Chicken Salad \$200.00

Hot Hors d'Oeuvres

Lobster and Shrimp Spring Roll \$225
Vegetable Spring Roll \$175.00
Asparagus Roll Up with Asiago and Bleu Cheese Wrapped in Phyllo \$200.00
Assorted Mini Quiche \$200.00
Crab Stuffed Mushrooms \$200.00
Seafood Paella and Andouille Tart \$225.00
Chicken Tandoori Skewers with North Indian Spice Marinade \$200.00
Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon \$200.00
Ginger Infused Chicken Skewer \$200.00
Bacon Wrapped Scallops \$225.00
Mini Beef Wellington \$225.00
Southwestern Beef Empanada \$200.00
Grilled Steak Quesadilla Triangles \$200.00
Mini Chesapeake Crabcakes \$225.00
Coney Island Franks \$200.00
Chicken Cordon Blue Puffs \$225.00
Spinach and Swiss Cheese Puffs \$175.00
Malibu Coconut Shrimp \$225.00
Peppadew and Goat Cheese Poppers \$175.00
Kobe Burger Sliders with Applewood Bacon and Vermont Cheddar \$250.00

RECEPTION



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CATERING MENUS

Consumption Bars *Plus Tax and Gratuity*

Silver Tier Consumption Bar

Cocktails | \$6.50 each
Domestic Beer | \$5.00 each
Imported Beer | \$6.00 each
Wine by the Glass | \$6.00 each
Assorted Soft Drinks | \$3.50 each

Gold Tier Consumption Bar

Cocktails | \$8.50 each
Domestic Beer | \$5.00 each
Imported Beer | \$6.00 each
Wine by the Glass | \$7.00 each
Assorted Soft Drinks | \$3.50 each

Platinum Tier Consumption Bar

Cocktails | \$10.00 each
Domestic Beer | \$6.00 each
Imported Beer | \$7.00 each
Wine by the Glass | \$7.00 each
Assorted Soft Drinks | \$3.50 each

Open Bar Packages

Silver Tier Open Bar | \$30.00 Per Person

Gold Tier Open Bar | \$37.00 Per Person

Platinum Tier Open Bar | \$45.00 Per Person

*Open Bars priced for 4 hours. \$100.00 Bartender Fee
per Bartender for every bar.*

Cash Bars *Inclusive of Tax and Gratuity*

Silver Tier Cash Bar

Cocktails | \$7.00 each
Domestic Beer | \$6.00 each
Imported Beer | \$7.00 each
Wine by the Glass | \$7.00 each
Assorted Soft Drinks | \$4.00 each

Gold Tier Cash Bar

Cocktails | \$10.00 each
Domestic Beer | \$7.00 each
Imported Beer | \$8.00 each
Wine by the Glass | \$9.00 each
Assorted Soft Drinks | \$5.00 each

Platinum Tier Cash Bar

Cocktails | \$12.00 each
Domestic Beer | \$8.00 each
Imported Beer | \$9.00 each
Wine by the Glass | \$9.00 each
Assorted Soft Drinks | \$5.00 each



Champagne Toast

House Champagne Toast | \$5.00 Per Person

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WINE & SPIRITS



EMBASSY SUITES
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CATERING MENUS

Silver Tier Liquor, Beer, and Wine

Liquor

Smirnoff
Bacardi
Beefeater
Evan Williams
Dewars White Label
Canadian Club
Sauza Blanco
Tequila

Beer

Budweiser
Bud Light
Heineken
Amstel Light
Corona
Sam Adams

Wine

La Terre



Gold Tier Liquor, Beer, and Wine

Liquor

Absolut Bacardi/
Captain Morgan
Tangeray
Johnny Walker
Red
Jim Beam
Jack Daniels

Beer

Budweiser
Bud Light
Heineken
Amstel Light
Corona
Sam Adams

Wine

La Terre



Platinum Tier Liquor, Beer, and Wine

Liquor

Grey Goose
Bacardi/Captain Morgan
Hendricks Gin
Machallen 12 year
Makers Mark Jameson
Jameson

Beer

Budweiser
Bud Light
Heineken
Amstel Light
Corona
Sam Adams

Wine

Pepperwood

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WINE & SPIRITS



EMBASSY SUITES
SPRINGFIELD