

Embassy Suites Loveland Hotel, Spa & Conference Center
2009 / 2010 Wedding Menus



Your Wedding Day... Your Way...



EMBASSY SUITES®

Loveland - Hotel, Spa & Conference Center
4705 Clydesdale Pkwy, Loveland, CO 80538
970-593-6200

Extraordinary. Elegant. Embassy Suites.

Wedding Ceremony

Ceremony at Embassy Suites Loveland

One hour rehearsal the night before your wedding
Ballroom rental for using ceremony
Ceremony arch of your choice
Theatre style seating with an aisle down the middle
Set up and tear down
Water station
Two complimentary corner suites for the Bride and Groom to get ready in prior to the wedding ceremony
Coordination by Catering Manager at Embassy Suites Loveland
Service charge and tax included in pricing

Ceremony at Chapungu Sculpture Garden

One hour rehearsal the night before your wedding
Site rental for Chapungu Sculpture Garden
Ceremony arch of your choice
Ceremony chairs
Transportation for Guests from Embassy Suites Loveland to the Ceremony Site
Set up and tear down
Water station
Two complimentary corner suites for the Bride and Groom to get ready in prior to the wedding ceremony
Coordination by Catering Manager at Embassy Suites Loveland
Service charge and tax included in pricing





All Wedding Reception Packages Include the Following:

5 hour wedding reception
Ballroom rental for your reception
Choice of black or white tablecloths
Choice of black, white, hunter green or gold napkins
Silver, glass and china service
Elevated head table
Champagne and sparkling cider toast
Cake cutting service
Glass votive centerpiece with mirror and votive candles
Dance floor
Punch fountain and coffee service
Special children's menus at discounted rate
Complimentary parking for all guests
Bridal suite with romance amenity
Discounted hotel rooms for your guests

Additional Features Available:

Chair covers and sashes
Colored table overlays
Napkins in additional colors
Chocolate fountain
Martini bar
Ice sculptures



Complete Wedding Package

Menu

Chef's Selection of Hors d'oeuvres

Seasonal Soup or Salad

Choice of Two Main Entrées

Red Meat, Fish, Chicken, or Vegetarian

Garden Vegetable and Starch

Freshly Baked Bread and Butter

Traditional Wedding Cake

Drinks

Champagne and Sparkling Cider Toast

House Red and White Wine During Dinner

Punch Fountain

Coffee and Tea Service

Amenities

Chef's Tasting for Two

Five Hour Wedding Reception

Choice of Black or White Tablecloths

Choice of Black, White, Hunter Green or Gold Napkins

Silver, Glass and China Service

Elevated Head Table

Cake Cutting Service

Dance Floor

Special Children's Menus

Complimentary Parking for all Guests

Bridal Suite with Romance Amenity (for weddings of 100 or more)

Discounted Hotel Rooms for your Guests



49 Mile Wedding

Seasonal menu specially created for your special day by our award winning Chefs!

Embassy Suites Loveland sits at 4,900 feet and strives to be “Green” in many ways, one is purchasing ingredients from within 49 miles of the hotel! With this package all your wedding food will be purchased within 49 miles of the hotel - make it truly a local wedding!

The menu will reflect the season as well as your personal taste. Please share with us your favorite dishes, food memories as well as your likes and dislikes. We will customize the whole menu for you!

Menu starts at \$58 per person inclusive, and includes all the features of the Wedding Receptions at Embassy Suites listed in the beginning of this package and also includes an individual menu creation meeting with one of our Chefs!

Local Farmers Include:

Grant Family Farm
Windsor Dairy
Red Barn Bison Ranch
Oberle Botanical

And our very own herb garden!



Plated Dinner Reception Package

Wedding Menus include:

- ❖ Wedding Reception Package listed on page three
- ❖ Chef's Choice of Passed Hors d'oeuvres
- ❖ Choice of up to Two Entrees
- ❖ Choice of One Appetizer, Salad or Intermezzo
(Additional courses are \$8.00 per item plus applicable up charge)
- ❖ Chef's Creation of Seasonal Vegetables, and Potato, Rice or Pasta
- ❖ Warm Rolls and Whipped Butter
- ❖ Iced Tea, Water, Coffee and Tea Service

Entrée Selections

Clear Cut Trout Almandine with Brown Butter Almond Sauce
Forest Mushroom Stuffed Sirloin Drizzled in Red Wine Reduction
Sautéed Chicken Breast Served with Hazel Dell Mushroom Cream Sauce
Pork Medallion Topped with Green Pepper Cognac Sauce
Red Bird Chicken Roulade Filled with Jumbo Shrimp with Lobster Cognac Sauce
Herb Crusted Colorado Lamb Loin with Whole Grain Mustard Sauce
Sautéed Colorado Catch Striped Bass Filet Drizzled in Navel Orange Beurre Blanc
Roasted Prime Rib with Horseradish Chantilly
Salmon and Beef Duo - Salmon Filet and Beef Petite Filet with Chef's Sauces
USDA Choice Filet of Beef topped with Bordelaise Sauce



Plated Dinner Continued...

Soup and Salad Selections

Mixed Field Greens with a Duo of Dressings
Caesar Salad with Brioche Croutons, Parmesan Crisp, House and Chipotle Caesar Dressing
Ring of Roma Tomato, Mesclun Greens and Herb Oil
The Wedge ~ Wedge of Iceberg Lettuce, Blue Cheese Crumble, Grape Tomatoes, Julienne Onions, Country Ranch Dressing
Chilled Tomato and Cucumber Gazpacho Harlequin with Garlic Croutons, Basil Granite
Minestrone - Hearty Vegetable Soup with Macaroni
Sweet Corn and Roasted Poblano Chowder
Spinach Salad with Strawberries and Warm Applewood Bacon Crumbles with Vinaigrette

Cold Appetizers Selections

Fresh Mozzarella and Vine Ripe Tomato drizzled in Basil Oil
Seared Bison Carpaccio with Gaufrettes Potatoes
Local and International Cheese Assortment on Nita Crisps Cracker, Fruits and Nuts
Colorado Cold Platter - Assorted Smoked Meat and Fish, traditional condiments
Jumbo Shrimp Cocktail served with Cocktail Sauce

Hot Appetizers Selections

Hazel Dell Mushroom Open Ravioli in a Sweet Garlic Cream
Rocky Mountain Oysters - Fried Crispy, with Tartar sauce; a true local flair
Shrimp and Pineapple Skewer served with Coconut Dipping Sauce
Salmon and Crab Cakes with Black Sesame Seed and Candied Lemon Zest, Remoulade Sauce
Baked Mouco Colorouge in Light Pastry Crust Served with Red Onion Marmalade

Intermezzo Selections

Assorted Seasonal Sorbets Topped with Liqueur



Buffet Dinner Reception Packages

Wedding Menus include:

- ❖ Wedding Reception Package listed on page three
- ❖ Iced Tea, Water, Coffee and Tea Service

Boyd Lake Wedding Barbecue

Sweet Corn and Roasted Poblano Chowder
The Wedge Salad
Coleslaw
Roasted Red “B” Potato Salad
Tri-color Melon Salad, Mint Infusion

Raspberry-Chipotle Barbecue Chicken
Marinated Grilled Ribeye Steak with Onions and Mushrooms
Shrimp and Vegetables Kebabs
Poblano Corn Bread
Corn on the Cobb and Fat Tire Baked Beans
Salt Roasted Yukon Potatoes

Estes Escape Grill Wedding Buffet

Buffalo Green Chili with Petite Cheese Quesadillas
Butter Leaf Green Lettuce, Blistered Grape Tomatoes and Ranch Dressing
Green Lentil Salad

Grilled Lamb Chops, Red Currant Dijon Glaze
“Beer Can” Red Bird Farm Chicken
Elk Brats, Caramelized Onions
Rustic Vegetable Stew
Twice Baked Potato with Assorted Toppings

Pearl Lake Seafood Wedding Buffet

Soba Noodle Salad with Fennel and Soy Vinaigrette
Field Greens Salad with Citrus and Candied Pecans,
Duo of Dressing

Tuna Tartar with Seaweed Salad
Grilled Mahi Fillet, Lemon Grass Green Curry and Exotic Fruit Salsa
Colorado Catch Striped Bass with Red Rice
Shrimp and Vegetable Kebab, orange Glaze with Moroccan Couscous
Pan Asian Vegetable Sauté



Buffet Dinner Continued...

Grand Lake Wedding Buffet

Salads (Choose Three Selections)

Mixed Field Greens, Duo of Dressing
Caesar, Brioche Croutons, Parmesan Crisp,
House and Chipotle Caesar Dressing
Tri-Color Melon Ball Fruit Salad with Mint Infusion
Farfalle Pasta Salad with Fire Roasted Peppers Black Olives and Feta Cheese
Fingerling German Potato Salad with Fresh Dill
Cucumber Tomato Salad

Entrees (Choose Two or Three Selections)

Roast Beef Tri-tip, Cowboy Rub with Shanahan's Colorado Whiskey Barbecue
Sauce
Braised Beef Short Rib with Red Wine, Hazel Dell Mushroom Sauce
Stuffed Pork Loin with Apricot, Blue Cheese, and Bacon
Grilled Ham Steak in Madeira Sauce
Chicken Tagines with Cured Lemon and Green Olives
Chicken Saltimbocca with Prociutto and Sage
Red Bird Chicken Roulade filled with Jumbo Shrimp Topped with Lobster
Cognac Sauce
Stuffed Salmon Fillet with Sundried Tomato Mousse
Spanish Paella with Shrimp, Chicken and Sausage with Saffron Rice
Penne Pasta with Seared Scallops and Sundried Tomato in Chardonnay Sauce
Vegetarian Strudel served in Putanesca Sauce



A Luchtime Affair

Available for weddings ending by 2:30 pm

A Luchtime Affair Wedding Includes:

- ❖ Wedding Reception Package listed on page three
- ❖ Chef's Choice of Passed Hors d'oeuvres
- ❖ Choice of up to Two Entrees
- ❖ Choice of One Appetizer, Salad or Intermezzo
(Additional course is \$8.00 per item plus applicable up charge)
- ❖ Chef's Creation of Seasonal Vegetables, and Potato, Rice or Pasta
- ❖ Warm Rolls and Whipped Butter
- ❖ Iced Tea, Water, Coffee and Tea Service

Plated Lunch

Entrée Selections

Free Range Chicken Lasagna with Basil Pesto and Mornay Sauce

Roasted Red Bird Farms Chicken Breast, Fat Tire Sauce

Grilled Pork Chop, Granny Smith Apple Compote and Crispy Shallots

Braised Beef Short Rib with Red Wine, Hazel Dell Mushroom Sauce

Stuffed Salmon Fillet with Sundried Tomato Mousse

Charbroiled Petite Filet Mignon, with Herb Butter

Side Salad Selections

Caesar Salad with Romaine Lettuce Hearts, Brioche Croutons, House Caesar Dressing

Filed Greens, Aged Balsamic Vinaigrette and Blistered Grape Tomatoes

Young Spinach, Strawberries, Caramelized Pecan Warm Applewood Smoked Bacon Vinaigrette

Buffet Lunch

Field Greens with Assorted Dressings, Bread and Butter

Seasonal Fruit, Pasta, Potato Salad or Seasonal Soup

Entrée Selection:

Broiled Salmon Fillet with Lemon Dill Cream

Roasted Red Bird Farms Chicken Breast, Fat Tire Sauce

Braised Beef Short Rib with Red Wine, Hazel Dell Mushroom Sauce

Roast Beef Tri-tip, Cowboy Rub, Shanahan's Colorado Whiskey Barbecue Sauce

Roasted Pork Loin, Whole Grain Mustard Sauce and Caramelized Onions

Colorado Jambalaya with Red Bird Farms Chicken, Shrimp and Buffalo Sausage

Vegetarian Lasagna, Tomato Fresca



Hors d'oeuvres Reception

Hors d'oeuvres Reception Include:

- ❖ Wedding Reception Package listed on page three
- ❖ Hors d'oeuvres Reception
- ❖ Warm Rolls and Whipped Butter
- ❖ Iced Tea, Water, Coffee and Tea Service

Wedding cake cheese display:

Served with imported and domestic cheeses, gourmet crackers and grilled French baguette

Mediterranean Grilled Vegetable Display with basil pesto and red pepper aioli to include marinated asparagus, grilled mixed squash, marinated mushrooms, roasted pepper trio, artichoke hearts, cipollini onions, roasted green beans, saffron cauliflower and grilled eggplant.

Trio of Hummus (Classic, sun dried tomato, mint-lemon) with Nita crisps and grilled flatbreads

Belgium endive spears with chicken salad and roasted red peppers

Ahi tuna tartar on elegant tasting spoons with micro herbs

Melon and prosciutto display

Vegetarian spring rolls with spicy chili sauce

Fresh mozzarella stuffed meatballs with roasted pepper marinara

Coconut shrimp with green curry lemongrass sauce

OR

Mini Chicken Wellingtons

Jamaican Jerk rubbed Steamship of pork carving station with banana rum yogurt

OR

Roasted breast of turkey with cranberry orange sauce, whole grain mustard sauce