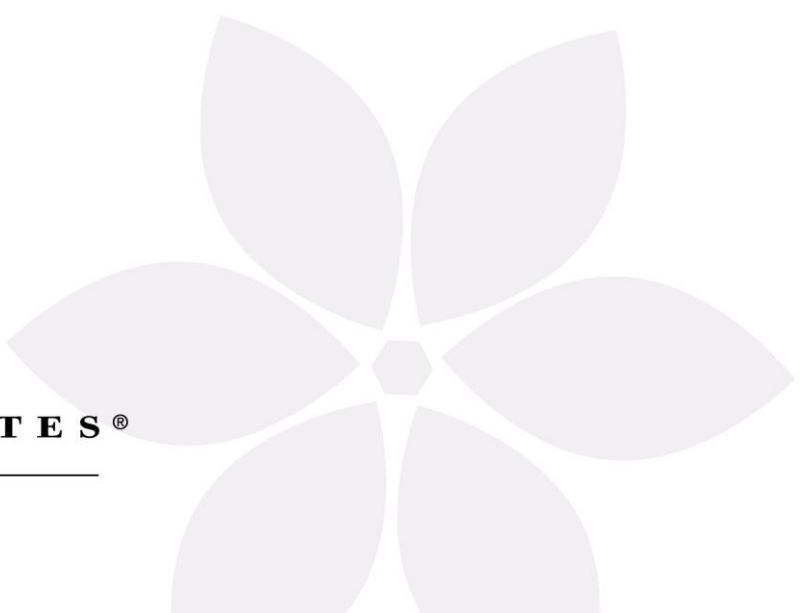




EMBASSY SUITES®

Des Moines Downtown



the **VIEW** is EVEN BETTER  
in Downtown Des Moines

# Wedding Banquet Menu

101 E. Locust ST , Des Moines, IA 50309 • 515.244.1700 • [desmoines.embassysuites.com](http://desmoines.embassysuites.com)



*Congratulations on your engagement! The Embassy Suites Des Moines Downtown staff is committed to making your dreams come true with an impeccable staff that sees to you and your guest's every need.*

*Express your individuality. Honor your cultural heritage. After all, it's your wedding, and only you know what it will take to make this exciting day everything you imagined it would be.*

*It would be our privilege to assist you in the planning process of your very special day. Our wedding services provide for the trendy to the traditional, the extravagant to the tastefully modest. We'll be there through it all to ensure that everything goes well along the way.*

*In the following pages you will find our standard wedding packages & menus. We are more than willing to work with you in customizing your wedding package to accommodate any special needs.*

**Food & Beverage minimums: (Plus 24% Service Charge & 6% Sales Tax)**

**Scott's Landing: up to 60 guests = \$2,500++**

**Jr. Ballroom: up to 80 guests- \$2,800++**

**1/4 Ballroom: 50-100 guests = \$4,000.00++**

**1/2 Ballroom: 100-250 guests = \$7,800.00++**

**3/4 Ballroom: 250-350 guests = \$11,800.00++**

**Embassy Grand Ballroom: 350-550 guests = \$15,600.00++**

*For more information or to schedule an appointment  
Please call: 515-244-1700 and ask for the sales office*



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## ***COMPLIMENTARY ITEMS PROVIDED WITH EACH PACKAGE***

*~Complimentary Guest Room Suite for the Bride and Groom on the Night of the Wedding  
with Strawberries and Champagne*

*~Complimentary Parking for the Bride & Groom  
~4 Additional Complimentary Parking Passes*

*~A Personal Web Page for your Reduced Rate Guest Room Block*

*~Your Choice of White or Black Floor Length Linens and Napkins  
~72" Rounds to comfortably accommodate ten guests*

*~Dance floor, all Tables and Chairs, Staging for Head Table  
~ Illuminated Head Table and Cake Table*

*~Your Choice of Hotel Centerpiece: Mirrored Tile with Hurricane Vase with White Taper  
Candle or Glass Block with Glass Stack or 2 votives*

*~Complimentary Champagne Toast or Sparkling Apple Cider for Every Guest*

*~Cake Cutting Service*

*~Wireless Microphone for Head Table Toasts*

*~ Hilton Honor Award Points for your reception*

*~Hotel will assist in setting up two items for your reception  
(i.e. Party Favors and Centerpieces. For additional items, fees may apply)*

*~An Invitation to Attend (up to 6 people) hotel's Wedding Tasting Event held each spring & fall*

*~Personalized Wedding Coordination to assist through the planning of your special day.  
From the initial appointment to the day of your Reception, they will be by your side to offer  
support, creativity, and to answer all of your questions.*



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## **ROSE PACKAGE**

*Includes: Cheese and Cracker Display as a Hors D'oeuvres*

### **SALADS:**

#### **Embassy Market Salad**

*Field Greens, Bliss Tomatoes, Cucumber and Shaved Carrots*

#### **Caesar Salad**

*Chopped Romaine, Parmesan Cheese, Homemade Croutons with Creamy Caesar Dressing*

### **DINNER ENTREES:**

#### **Duet Meal-**

**\$34++ per person**

*Selection of Top Sirloin and your choice of Chicken or Pork Entrée:*

#### **Graziano Sausage Stuffed Chicken Breast**

**\$31++ per person**

*With Sun Dried Tomato Buerre Blanc Sauce*

#### **Seared Champagne Chicken**

**\$31++ per person**

*With Creamy Champagne Reduction Sauce*

#### **Seared Chicken**

**\$31++ per person**

*With Bridal Sauce*

#### **Prosciutto Wrapped Pork Tenderloin**

**\$31++ per person**

*With Smoked Vegetable and Veal Demi Sauce*

#### **Salmon**

**\$33++ per person**

*With Zinfandel Cream Sauce*

#### **Prime Sirloin**

**\$34++ per person**

*With Wild Mushroom Sauce*

#### **Bacon Wrapped Beef Tenderloin**

**\$45++ per person**

*With Wild Mushroom Compote*

*All entrees include: Fresh Baked Bread Basket and Butter, Choice of Salad, Starch, Vegetable, Entrée,  
Water, Iced Tea, and Coffee Service*

*There will be an additional charge of \$3.00 per person for multiple selections*

*++ All pricing subject to service charge of 24% and applicable taxes++*



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### **LILY PACKAGE**

*Includes: Cheese and Cracker Display, Fresh Vegetable Crudités, Your Choice of One Hot Hors D'oeuvres, One Hour Hosted Bar (during cocktail reception -premium well), Upgrade to Presidential or Governor's Suite Based on Availability, One Additional Complimentary Standard Suite*

#### **SALADS:**

##### **Embassy Market Salad**

*Field Greens, Bliss Tomatoes, Cucumber and Shaved Carrots*

##### **Caesar Salad**

*Chopped Romaine, Parmesan Cheese, Homemade Croutons with Creamy Caesar Dressing*

#### **DINNER ENTREES:**

##### **Duet Meal-**

**\$46++ per person**

*Selection of Top Sirloin and your choice of Chicken or Pork Entrée:*

##### **Graziano Sausage Stuffed Chicken Breast**

**\$42++ per person**

*With Sun Dried Tomato Buerre Blanc Sauce*

##### **Seared Champagne Chicken**

**\$42++ per person**

*With Creamy Champagne Reduction Sauce*

##### **Seared Chicken**

**\$42++ per person**

*With Bridal Sauce*

##### **Prosciutto Wrapped Pork Tenderloin**

**\$42++ per person**

*With Smoked Vegetable and Veal Demi Sauce*

##### **Salmon**

**\$44++ per person**

*With Zinfandel Cream Sauce*

##### **Prime Sirloin**

**\$45++ per person**

*With Wild Mushroom Sauce*

##### **Bacon Wrapped Beef Tenderloin**

**\$55++ per person**

*With Wild Mushroom Compote*

*All entrees include: Fresh Baked Bread Basket and Butter, Choice of Salad, Starch, Vegetable, Entrée, Water, Iced Tea, and Coffee Service*

*There will be an additional charge of \$3.00 per person for multiple selections*

*++ All pricing subject to service charge of 24% and applicable taxes*



### **ORCHID PACKAGE**

*Includes: Cheese and Cracker Display, Fresh Vegetable Crudités, Your Choice of One Hot Hors D'oeuvres, Four Continuous Hours Hosted Bar (premium well), Upgrade to Presidential or Governor's Suite Based on Availability, Two Additional Complimentary Standard Suites, White Chair Covers, White Pipe and Drape set behind Head Table with your choice of Colored Up-lights and Chips, Chips and more Chips as an evening snack.*

#### **SALADS:**

##### **Embassy Market Salad**

*Field Greens, Bliss Tomatoes, Cucumber and Shaved Carrots*

##### **Caesar Salad**

*Chopped Romaine, Parmesan Cheese, Homemade Croutons with Creamy Caesar Dressing*

#### **DINNER ENTREES:**

##### **Duet Meal-**

**\$64++ per person**

*Selection of Top Sirloin and your choice of Chicken or Pork Entrée:*

##### **Graziano Sausage Stuffed Chicken Breast**

**\$58++ per person**

*With Sun Dried Tomato Buerre Blanc Sauce*

##### **Seared Champagne Chicken**

**\$58++ per person**

*With Creamy Champagne Reduction Sauce*

##### **Seared Chicken**

**\$58++ per person**

*With Bridal Sauce*

##### **Prosciutto Wrapped Pork Tenderloin**

**\$58++ per person**

*With Smoked Vegetable and Veal Demi Sauce*

##### **Salmon**

**\$60++ per person**

*With Zinfandel Cream Sauce*

##### **Prime Sirloin**

**\$61++ per person**

*With Wild Mushroom Sauce*

##### **Bacon Wrapped Beef Tenderloin**

**\$71++ per person**

*With Wild Mushroom Compote*

*All entrees include: Fresh Baked Bread Basket and Butter, Choice of Salad, Starch, Vegetable, Entrée, Water, Iced Tea, and Coffee Service*

*There will be an additional charge of \$3.00 per person for multiple selections*

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## **RECEPTION**

*All prices are subject to 24% service charge and applicable tax.*

### **COLD HORS D'OEUVRES**

#### **Tier 1: \$175 – per 50 pieces**

**Pinwheels:** turkey, ham & corned beef rolled in spinach, tomato, & whole wheat tortillas

**Blue Cheese & walnut bites:** mini phyllo shells filled with bleu cheese and candied walnuts

**Siriacha Chicken Salad:** chicken salad, almonds served on mini wedges of iceberg lettuce

**Tortellini Antipasto Skewers:** tortellini, fresh mozzarella, sun dried tomatoes & artichokes

**Assorted Canapés**

**Stuffed Portabella Wedges:** flavored cream cheese served on wedges of portabellas

**Ciabatta Tea Sandwiches:** with an assortment of meats and cheeses

**Roast Beef and Horseradish Crostinis**

**Costini Alla Romama:** prosciutto, mozzarella, on toasted ciabatta with sage butter

**Cheese Stuffed Dates wrapped in Prosciutto**

#### **Tier 2: \$195 – per 50 pieces**

**BLT:** individual presentation cups of BLT toppings served on garlic bagel chips

**Vegetable Flatbread:** Naan Flatbread layered with seasoned cream cheese & assorted roasted vegetables

**Tomato, Watermelon, and Basil Skewers:** balsamic syrup and olive oil

**Bruschetta Trio:** traditional tomato & basil bruschetta, pineapple mango with mint bruschetta and Artichoke & olives with feta cheese bruschetta. Served with toasted crostinis

**Skewered Greek Salad:** tomato, feta, olive, sweet onion, marinated in lemon, red wine vinegar, olive oil and oregano

**Crudité shooters:** personalized crudité with ranch dressing, carrot stick, celery stick, red pepper strip and green onion

**Percorino Romano with Apples and Fig jam:** jam of figs, brandy, hazelnuts, olive oil on baked cheese baguette  
**Cheese and Spinach Puff Pastry Pockets**

**Crostinis with Plum Tomato Jam:** personalized portion of tomato jam and cheese baked crostinis

#### **Tier 3: \$225 – per 50 pieces**

**Bacon wrapped bread sticks:** rolled in parmesan cheese

**Shrimp Martini:** personalized shrimp cocktail served in a mini martini glass

**Smoked Salmon roulade:** locks of smoked salmon w/ dill cream cheese with foccicia

**Cevechie Martini:** marinated diced scallops and shrimp in lime juice, garlic, jalapenos, green onion.

**Goat Cheese and Salami Sandwiches with Truffle Oil**



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### **HOT HORS D' OEUVRES**

#### **Tier 1: \$175 – per 50 pieces**

**Assorted Mini Quiche:** assorted mini quiche's – spinach, bacon, shrimp, cheese

**Sausage stuffed mushrooms:** button mushrooms stuffed with Italian sausage

**Fried green beans:** green beans battered & fried served with bacon ranch dressing

**Peanut Chicken Satay:** chicken satay basted with peanut sauce & sprinkled with toasted sesame seeds

**Finnish Meatballs:** beef, pork, veal, Worcestershire, allspice, sour cream and dill sauce

**China Town Meatballs:** pork and beef with spicy pineapple sauce

**Chicken Strips:** served with ranch and honey mustard

**Buffalo Wings:** served with Ranch and Bleu Cheese

**Fried Portabella Strips**

#### **Tier 2: \$195 – per 50 pieces**

**Santé Fe chicken eggrolls:** chicken, black beans, spinach, & cheese rolled up in an eggroll wrapper and fried golden. Served with cilantro cream dipping sauce

**Mini Beef Wellingtons:** a mini version of the classic- beef & mushroom duexelle, boursin cheese folded up in puff pastry

**Assorted Mini Pizza on Grilled Flatbreads:** Pesto chicken, Cuban, Wild mushroom & Margarita

**Smoked chicken wings with bourbon BBQ glaze:** smoked wings tossed in a bourbon glaze & baked

**Calamari Puffs:** with chili lime salsa

#### **Tier 3: \$225 – per 50 pieces**

**Mini Shrimp Calzones-** stuffed with cream cheese, sauce, and shrimp

**Mini Pork Calzones-** stuffed with cheedar-jack cheese, sauce, and pulled BBQ pork

**Bacon Wrapped Scallops:** Scallops wrapped in bacon & drizzled with garlic butter

**Hot Crab dip:** Crab, spinach, artichokes, green onions, cheese & cream and served with crackers

**Coconut Shrimp:** Jumbo shrimp coated in panko & coconut, served with sweet chili sauce

All prices are per person and are subject to 24% service charge and applicable tax.





**RECEPTION PRESENTATION DISPLAYS**

*All prices are subject to 24% service charge and applicable tax.*

*ALL displays are a minimum of 20 people*

<b><i>Fromage Display</i></b>	<b><i>\$5.75/person</i></b>
<i>Display of international &amp; domestic cheeses: cheddar, pepper jack, Colby jack, Muenster, gouda, Havarti, brie, bleu cheese, &amp; boursin cheeses served with a medley of crackers</i>	
<b><i>Fresh Seasonal Fruit Display</i></b>	<b><i>\$4.75/person</i></b>
<i>An assortment of fresh seasonal fruit</i>	
<b><i>Pineapple Tree</i></b>	<b><i>\$350.00/50 person</i></b>
<i>Pineapple tree filled with fresh fruit</i>	
<i>Add additional fruit for \$4.75 person</i>	
<b><i>Vegetable Crudités</i></b>	<b><i>\$4.25/person</i></b>
<i>An assortment of garden vegetables with dip</i>	
<b><i>Brown Sugar Cured Salmon (minimum of 25 guests)</i></b>	<b><i>\$6.50/person</i></b>
<i>Side of salmon cured in brown sugar &amp; dill and smoked.</i>	
<i>Served with crackers, capers &amp; lemon wedges</i>	
<b><i>Antipasto Display</i></b>	<b><i>\$6.00/person</i></b>
<i>Salami, capicola ham, prosciutto, fresh mozzarella, asparagus, marinated: artichokes &amp; Mushrooms and tomatoes, olives, red pepper strips served with crostinis</i>	
<b><i>Nacho Bar</i></b>	<b><i>\$12.00/person</i></b>
<i>Tortilla chips, ground beef or chicken, nacho cheese sauce, diced tomatoes, green onions, black olives, sour cream &amp; salsa</i>	
<b><i>Jumbo Chilled Shrimp</i></b>	<b><i>Per 50 pieces... \$240.00</i></b>
<i>Served with lemon and cocktail sauce</i>	<b><i>Per 100 pieces... \$400.00</i></b>
<i>(packages have a maximum of three pieces per person)</i>	
<b><i>Sweet Bar</i></b>	<b><i>\$8.00/person</i></b>
<i>Chef's assorted mini cheesecakes, petit fours, mini cream puffs, &amp; mini éclairs</i>	



**CARVING PRESENTATIONS**

*All prices are subject to 24% service charge and applicable tax  
Chef's Fee of \$75 will apply. One chef per 100 servings.*

<b><i>Balsamic Marinated Tenderloin of Beef</i></b>	<b><i>\$475.00</i></b>
<i>Serves approximately 25pl</i>	
<i>Served with sweet dinner rolls, garlic and scallion horseradish sauce</i>	
<b><i>Roasted Baron of Beef</i></b>	<b><i>\$325.00</i></b>
<i>Serves approximately 50pl</i>	
<i>Served with sweet dinner rolls, au jus, and horseradish sauce</i>	
<b><i>Honey Mustard Glazed Pit Ham</i></b>	<b><i>\$250.00</i></b>
<i>Serves approximately 30pl</i>	
<i>Served with sweet dinner rolls and honey mustard sauce</i>	
<b><i>Smoked Pork Loin</i></b>	<b><i>\$275.00</i></b>
<i>Serves approximately 30pl</i>	
<i>Served with sweet dinner rolls, honey mustard &amp; spicy corn bbq sauce</i>	
<b><i>Roasted Breast of Turkey</i></b>	<b><i>\$325.00</i></b>
<i>Serves approximately 30pl</i>	
<i>Served with sweet dinner rolls, cranberry mayo and herb mayo</i>	



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### **DINNER BUFFETS**

*(Packages are priced for a 90 minute meal service. Minimum of 40 guests)*

<b>Rose Package:</b>	<b>2 Entrée: \$46++</b>	<b>3 Entrée: \$48++</b>
<b>Lily Package:</b>	<b>2 Entrée: \$53++</b>	<b>3 Entrée: \$55++</b>
<b>Orchid Package:</b>	<b>2 Entrée: \$67++</b>	<b>3 Entrée: \$70++</b>

#### **Choose Three Salads:**

*Tossed Garden Salad with assorted dressings*

*Caesar Salad*

*Marinated Tomato, Cucumber, and Onion Salad*

*Italian Pasta Salad*

*Chilled Rice and Fresh Pea Salad*

*Baby Red Potato Salad with Honey Mustard Dressing*

**Champagne Chicken-** *Seared Breast of Chicken in a Champagne and Cream Reduction*

**Prime Rib-** *Slow Roasted Prime Rib with a Wild Mushroom and Veal Demi Glaze Compote*

**Whitefish with Seafood Zinfandel Sauce-** *Seafood, Dry Sherry, Saffron, and Lobster Stock*

**Grilled Salmon-** *Grilled Salmon served with Smokey, Onion, and Tomato Broth*

**Bourbon Chicken-** *Slow simmered Chicken Breasts, Bourbon Sugar Sauce, Bacon & Grated Cheese*

**Slow Roasted Pork Loin with Dijon Cream Sauce-** *with Tobacco Onions and Fresh Herbs*

**Tri Colored Bow Tie Pasta-** *Tossed in a Pinot Noir Cream Sauce, Garnished with Crispy Leaks*

**Cheese Tortellini-** *House Made Marinara, Garnished with Fresh Herbs and Cheese*

**Includes Chef's Selection of Starch and Seasonal Fresh Vegetable, Basket of Fresh Breads and Butter, Water, Iced Tea and Coffee Service**

**++ All pricing subject to service charge of 24% and applicable taxes**



EMBASSY SUITES®

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## **STATION RECEPTION**

*(Packages are priced for a 90 minute reception. Minimum of 40 guests)*

**2 Stations \$33++ ...3 Stations++...\$47++...4 Stations \$60++...5 Stations \$75++ per person**

### **Slider Station**

*Shaved Prime Rib Slider, Chicken Parmesan Slider*

*Mini Sliders with Balsamic Onions and Blue Cheese Crumbles*

*Meat Loaf Sliders with Mashed Potato, Fried Shallots and Mushroom Jus*

### **Macaroni and Cheese Station** *(Includes Chef Action Station)*

*Homemade Mac and Cheese Mixed with Order:*

*Assorted toppings: Shrimp, Pancetta, Tomatoes, Onions, Mushrooms, Asparagus, Spinach, and Assorted Cheeses*

### **Salad Station** *(Includes Chef Action Station)*

*Gilroy Garlic Bread, Freshly Baked Rolls and Lavosh*

#### **~Select two Salads:**

**-Hearts of Romaine Lettuce:** *Garlic Croutons, Parmesan Chilean Bay Shrimp, Dijon Crackers & Classic Dressing*

**-Organic Field Greens:** *Grilled Pears, Walnuts, Goat Cheese, Grilled Chicken and Champagne Vinaigrette*

**-Spinach and Sirloin Steak:** *Roasted Red Pepper, Portabella Mushrooms, Garlic Cloves, Gorgonzola and Balsamic Vinaigrette*

### **Pasta Station** *(Includes Chef Action Station)*

*Cavatelli Pasta with Sliced Chicken, Curly Spinach, Sweet Onions, and Alfredo Sauce*

*Cheese Tortellini with Tomato Basil Sauce, Parmesan Cheese and Peppers*

*Penne with Shrimp, Asparagus, Pine Nuts, Truffle Oil and Pesto*

### **Soup Shooter Station** *(select four):*

*Prawn Gapacho, Chilled Avocado, Chilled Melon and Mint, Butternut with Crème Fraiche, Lobster Bisque, or Tomato Bisque*

### **Soft Taco Station**

*Shredded Chicken and Beef with assorted toppings: Guacamole, Homemade Salsa, Cilantro Lime Rice, Black Beans, Grated Cheese, Flour and Corn Tortillas*

### **Mashed Potato Station**

*Garlic Mashed Potato, Red Bliss Potato, Sweet Potato*

*Assorted toppings: Green Onion, Chive, Sour Cream, Diced Bacon, Ham, Bay Shrimp, Diced Peppers, Mushrooms, Rich Hearty Broth*

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## **HORS D'OEUVRES RECEPTION PACKAGES**

*(Packages are priced for a 90 minute reception. Minimum of 30 guests.)*

### **Pearl Package**

**\$34++ per person**

*Your Selection of two Hot Hors D'oeuvres*

*Your selection of two Chilled Hors D'oeuvres*

*Your selection of one of the following Display Presentations:*

**Market Cheese Display-** a variety of domestic cheese with an assortment of crackers

**Fresh Season Fruit Display-** an assortment of fresh seasonal fruit

**Chips, Chips, and more Chips-** an assortment of potato chips, tri-colored tortilla chips with margarita salsa, pretzels, chex mix

**Antipasto Display-** marinated mushrooms, fresh mozzarella cheese, prosciutto, salami, capicola, roasted red and green bell peppers, grilled asparagus, artichoke hearts, and kalamata olives

### **Ruby Package**

**\$47++ per person**

*Your Selection of two Hot Hors D'oeuvres*

*Your selection of two Chilled Hors D'oeuvres*

*Your selection of two of the Display Presentations*

*Your selection of one of the following Carving Stations*

**Roasted Breast of Turkey** with Petite Rolls and Cranberry Relish and Herb Mayo

**Baked Honey Glazed Ham** with Petite Rolls and Honey Mustard Sauce

**Roasted Pork Loin** with Petite Rolls and Sweet Baby Rays BBQ

**Roasted Baron of Beef** with Au jus and Horseradish

### **Diamond Package**

**\$64++ per person**

*Your Selection of two Hot Hors D'oeuvres*

*Your selection of two Chilled Hors D'oeuvres*

*Your selection of two of the Display Presentations*

*Your selection of two of the following carving stations:*

**Roasted Breast of Turkey** with Petite Rolls and Cranberry Relish and Herb Mayo

**Baked Honey Glazed Ham** with Petite Rolls and Honey Mustard Sauce

**Roasted Pork Loin** with Petite Rolls and Sweet Baby Rays BBQ

**Roasted Baron of Beef** with Au jus and Horseradish

*An Assorted Dessert Display*

*A Gourmet Coffee Station with Chocolates, Cinnamon Sticks, and Flavored Creamers*

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**ADDITIONAL ENHANCEMENTS TO ADD THAT SPECIAL TOUCH**

**Rental of the Atrium**

For Cocktail Hour **\$250 ++**

For Wedding Ceremony **\$400++**

Fee Includes:   Wired Microphone with Sound  
                          Staging for Ceremony  
                          Banquet Chairs for Guests

**Butler Service** (per server/per hour) **\$35++**

**Ice Carvings (prices starting at \$350.00)**

Please inquire about our ice carving portfolio

**Wedding Video Package**

Includes an LCD Projector, DVD Player, House Sound and Screen **\$250++**

**White Pipe and Drape with Your Choice of Colored Up-Lighting** **\$300++**

Behind the head table

**Additional Uplights around room** (each) **\$40++**

**Chair Covers & Chair Sashes**

Ask Your Wedding Coordinator for Options and Pricing

**Personalized "Gobo" Light**

On Dance Floor **\$300++**

On Wall or Head Table **\$250++**

**Fruit Punch in a Punch Bowl** (per gallon) **\$20++**

**Candy Buffet Set-Up** **\$100++**

Hotel to Provide Glass Dishes and Scoops

(Client to Provide their Choice of Candy)

**Children's Menu (ages 4-12 per child)**

Fresh Sliced Fruit, Chicken Strips and Macaroni & Cheese **\$12++**

**Private Gift Opening Room** **\$200++**

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**BEVERAGE BILL OF FARE**

***Wine Selections***

***Tier One –Canyon Road (house wine)***

<i>Chardonnay</i>	<i>\$28++ per bottle</i>
<i>Pinot Noir</i>	<i>\$28++ per bottle</i>
<i>Cabernet Sauvignon</i>	<i>\$28++ per bottle</i>
<i>White Zinfandel</i>	<i>\$28++ per bottle</i>

***William Wycliff***

<i>Sparkling Wine</i>	<i>\$25++ per bottle</i>
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***Tier Two- Mirassou***

<i>Riesling</i>	<i>\$34++ per bottle</i>
<i>Sauvignon Blanc</i>	<i>\$34++ per bottle</i>
<i>Chardonnay</i>	<i>\$34++ per bottle</i>
<i>Pinot Noir</i>	<i>\$34++ per bottle</i>
<i>Merlot</i>	<i>\$34++ per bottle</i>
<i>Cabernet Sauvignon</i>	<i>\$34++ per bottle</i>

***Kenwood Yulupa Brut***

<i>Sparkling Wine</i>	<i>\$27++ per bottle</i>
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***Tier Three- Assorted Top Shelf***

<i>Chardonnay- Edna Valley</i>	<i>\$44++ per bottle</i>
<i>Cabernet Sauvignon- Louis Martini</i>	<i>\$44++ per bottle</i>
<i>Cabernet Sauvignon- William Hill</i>	<i>\$44++ per bottle</i>
<i>Pinot Grigio &amp; Moscato- Ecco Domani</i>	<i>\$32++ per bottle</i>

***Casi Di Rocco***

<i>Moscato d'Asti</i>	<i>\$30++ per bottle</i>
<i>Zibibbo Sparkling Pink Moscato</i>	<i>\$30++ per bottle</i>

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**PREMIUM BEVERAGES**

**Premium Well Brands**

Pinnacle Vodka, New Amsterdam Gin, Bacardi Rum, Captain Morgan, Jim Beam Bourbon, J&B Rare Scotch, CC Canadian Whiskey, Sauza Blue Tequila and Budweiser, Bud Light, Shock Top, Miller Lite, Corona Extra, Corona Light and O'Doul's Beer, and DeKuyper Brand Cordials (Baileys, Kahlua & Rumchata)

**Super Premium Brands**

ABSOLUT Vodka, Tanqueray Gin, Malibu Rum, Jack Daniels Whiskey, Glenfiddich Scotch, Jameson, Crown Royal Canadian Whiskey, Cuervo 1800 and Budweiser, Bud Light, Sam Adams, Corona Extra, Corna Light, Miller Lite, and O'Doul's Beer, and choice of 2 specific cordials (see below)

**Cordials and Cognacs:**

Romana Sambuca, Bailey's, Grand Marnier, Kahula, Chambord, Midori, Hennessy V.S., Domestic Cordials provided by DeKuyper

	<b>Premium Well</b>	<b>Super Premium Well</b>
By the HOUR	\$14.50++ per person	\$19.00++ per person
Additional Hour	\$11.50++ per person	\$15.00++ per person

**HOSTED BAR**

Mixed Drinks	\$6.50++ each	\$8.50++ each
Domestic Beer	\$5.50++ each	\$5.50++ each
Import Beer	\$6.50++ each	\$6.50++ each
Non-Alcoholic Beer	\$5.50++ each	\$5.50++ each
House Wines	\$6.50++ each	\$8.00++ each
Soft Drinks	\$3.00++ each	\$3.00++ each
Bottled Water	\$3.00++ each	\$3.00++ each
Cordials-Imported	\$9.00++ each	\$9.00++ each

**CASH BAR**

Cash Bar Mixed Drinks	\$7.00 each	\$9.00 each
Domestic Beer	\$5.50 each	\$5.50 each
Import Beer	\$7.00 each	\$7.00 each
House Wines	\$7.00 each	\$8.50 each
Non-Alcoholic Beer	\$5.50 each	\$5.50 each
Soft Drinks	\$3.00 each	\$3.00 each
Bottled Water	\$3.00 each	\$3.00 each
Cordials-Imported	\$9.00 each	\$9.00 each

**Kegs of Beer**

**Domestic:** Budweiser, Bud Light, Miller Lite, Coors Light **\$350.00++ per keg**

**Imported:** Ask Your Wedding Coordinator for Pricing and Options

**++ All pricing subject to service charge of 24% and applicable taxes**



EMBASSY SUITES®

Des Moines Downtown

## IMPORTANT INFORMATION

### To Our Customers and Guests

We are eager to help you, both planning and serving your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs.

### Food and Beverage

All food items served in the hotel premises must be supplied and prepared by the hotel culinary team. All alcoholic beverages to be served on the hotels premises for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. Absolutely no food or beverage is permitted to leave the hotel premise.

### Billing & Deposits

A non-refundable deposit of \$1,200.00 or 25% of the anticipated food and beverage minimum and a credit card authorization form are required to hold the function space on a definite basis. A prepayment schedule can be created by your Catering Manager. We require an estimated guarantee number 14 days prior to your event to provide you with the most accurate cost estimate. All estimated charges must be paid in full three business days prior to the event. A credit or cashier's check will be accepted for the final payment.

### Guarantee Agreement

We require a confirmation of guaranteed attendance at least 3 business days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guarantee figure. Our Banquet Kitchen will make every effort to duplicate your menu for any additional guests, in the event that this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

### Lost & Found

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the planned event if left unattended for any time.

### Important Information

Engineering, Electrical and Audio Visual

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department.



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Des Moines Downtown

**(continued)...IMPORTANT INFORMATION**

**Insurance & Indemnification**

Guests shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suites, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on hotel's premises.

**Room Set-Up Fee**

Function rooms are assigned according to the anticipated guarantee number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel will charge \$125.00 for changes to room set up on the day of the event.

**Service Charge & Tax**

All food and beverage functions are subject to applicable service charges and tax as specified by the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers, and other additional service staff are applicable. This is in addition to the customary service charge and sales tax.

**Sleeping Room Blocks**

Sleeping room rates are available upon request and based on availability. Please ask your Catering Manager for details. All of rooms are spacious two room suites with either a king bed or two double beds. Our suites also feature a living room with a queen size sofa sleeper, miniature refrigerator, microwave, coffee station, hair dryer, iron and ironing board. Other amenities for any guest staying in the hotel include complimentary breakfast and two-hour evening reception with complimentary beverages, complimentary airport transportation, indoor pool/whirlpool, fitness center and business center.