



2022 CATERING MENUS



**EMBASSY
SUITES**

by HILTON™

Embassy Suites By Hilton East Peoria
100 Conference Center Drive East Peoria, IL 61611

www.embassysuiteseastpeoria.com | (309) 694-0200



meetings simplified packages

At Embassy Suites, our facilities and services are ideally suited for groups and offer simple, bundled pricing. With Meetings Simplified by Embassy Suites, you get a comfortable meeting room, full-service catering, and some audio visual. The only thing you need to supply is the agenda.

Half Day Meeting with Break and Lunch

(minimum of 30 people)

\$57 per person plus service charge and sales tax

(Package includes morning break and lunch

OR

Lunch and executive afternoon break)

Beverage Service

Available from 7:00 am-12:00 pm or 12:00 pm – 4:00 pm

Assortment of bottled fruit juices, (cranberry, orange, and apple)
coffee, gourmet teas, bottled water and iced tea, assorted coke products

Morning Break

Available from 7:00 am-10:00 a

Chef's selection bakery items, Chef's daily feature,
assorted breakfast bars, fresh whole fruit

Atrium lunch buffet

Available from 11:30 am-1:30 pm

Soup of the day, essential salad, Chef's choice of two hot entrees, one starch,
seasonal vegetable, rolls and butter,
dessert display, coffee, iced tea and assorted coke products

Executive afternoon break

Available from 2:00 pm-4:00 pm

Retro candy shop, (2) Chef's select features of the day,
Chef's choice of sweet and savory selections

Meeting space

The package will include the rental for your group's general session.

Audio visual

Includes screen, podium with wired microphone, AV cart with power and flipchart with markers

OR Audio Mixer/House Sound



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All Day Meeting with Breaks and Lunch

(minimum of 30 people)

\$67 per person plus service charge and sales tax

Beverage Service

Available from 7:00 am-4:00 pm

Assortment of bottled fruit juices, (cranberry, orange, and apple) coffee, gourmet teas, bottled water and iced tea, assorted coke products

Morning Break

Available from 7:00 am-10:00 am

Chef's selection bakery items, Chef's daily feature, assorted breakfast bars, fresh whole fruit

Atrium lunch buffet

Available from 11:30 am-1:30 pm

Soup of the day, essential salad, Chef's choice of two hot entrees, one starch, seasonal vegetable, rolls and butter, dessert display, coffee, iced tea and assorted coke products

Executive afternoon break

Available from 2:00 pm-4:00 pm

Retro candy shop, (2) Chef's select features of the day, Chef's choice of sweet and savory selections

Meeting space

The package will include the rental for your group's general session.

Audio visual

Includes screen, podium with wired microphone, AV cart with power and flipchart with markers
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Meeting with Breaks only

(minimum of 30 people)

\$50 per person plus service charge and sales tax

Beverage Service

Available from 7:00 am-4:00 pm

Assortment of bottled fruit juices, (cranberry, orange, and apple)
coffee, gourmet teas, bottled water and iced tea, assorted coke products

Morning Break

Available from 7:00 am-10:00 am

Chef's selection bakery items, Chef's daily feature,
assorted breakfast bars, fresh whole fruit

Executive afternoon break

Available from 2:00 pm-4:00 pm

Retro candy shop, (2) Chef's select features of the day,
Chef's choice of sweet and savory selections

Meeting space

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breakfast

Plated

Metropolitan | \$21 per person

Farm fresh scrambled eggs with cheddar cheese
Hickory smoked bacon OR country style sausage links
Potatoes O' Brien
Fresh baked breakfast pastries and fresh fruit display(one display of each preset on table)
Fresh squeezed orange juice, coffee, iced water, and assorted teas

Country | \$23 per person

Fresh baked buttermilk biscuits (2) with
Peppered sausage gravy
Grilled honey ham steak
Potatoes O'Brien
Fresh baked breakfast pastries and fresh fruit display(one display of each preset on table)
Fresh squeezed orange juice, coffee, iced water, and assorted teas

Provincial | \$24 per person

Breakfast strata with wild mushrooms, heirloom grape tomato, asiago, and spinach
Egg and sausage napoleon served with asparagus
Hickory smoked bacon OR sausage links
Potatoes O' Brien
Fresh baked breakfast pastries and fresh fruit display(one display of each preset on table)
Fresh squeezed orange juice, coffee, iced water, and assorted teas

Enhancements

Toaster Station | \$5 per person

- Bagels
- Flavored cream cheeses
- Sourdough, wheat berry rye, cinnamon raisin breads
- Jams, jellies, and butter

Made to Order Stations | \$8 per person \$50 Culinary Attendant fee will apply to each station

- **Bloody Mary Bar** (regular and spicy mixes) with olives, horseradish, lemon wedges, pickle, celery stick and salt, Worcestershire, and a display of cooked and cured meats, cheeses, and crackers
- **Breakfast Burrito** with flour tortilla and assorted toppings
- **Parfait Bar** with yogurt, fresh strawberries, blueberries, raspberries, blackberries, dried cranberries, chocolate chips, granola raisins, and candy walnuts
- **Crepe station** with assorted sweet and savory toppings
- **Omelet station**
- **Eggs Benedict station**
- **Overnight Oat Station** with assorted toppings
- **Biscuit and Gravy Bar** with assorted toppings (biscuit gravy and chocolate gravy)

Carving Station | \$11 per person \$50 Culinary Attendant fee will apply to each choice

Choose ONE: (includes appropriate condiments)

- Pit Ham
- Kielbasa sausage
- Canadian Bacon
- Prime Rib

Upgrades

Scrambled Eggs to Quiche | \$3 per person

Battered breakfast potato to Herbed redskin potatoes
| \$1 per person

All food and beverage are subject to a 25% service charge and 8.5% sales tax

Menu selections and pricing are subject to change without notice until an event order is fully executed



breakfast buffets

Sunrise | \$23 per person

Seasonal fresh fruit display
Scrambled eggs with fresh herbs and cheese
Hickory smoked bacon OR sausage links
Potatoes O'Brien
Fresh squeezed orange juice, coffee, iced water, and assorted teas

All American | \$23 per person

Seasonal fresh fruit display
Scrambled eggs with cheese and fresh herbs
Hickory smoked bacon OR sausage links
Potatoes O'Brien
Breakfast pastry display
Oatmeal with brown sugar candy walnuts and dried cranberry
Fresh squeezed orange juice, coffee, iced water, and assorted teas

Farmhouse | \$25 per person

Seasonal fresh fruit display
Scrambled eggs with cheese and fresh herbs
Hickory smoked bacon OR sausage links
Potatoes O'Brien
Fresh baked buttermilk biscuits with peppered sausage gravy
Breakfast pastry display
Fresh squeezed orange juice, coffee, iced water, and assorted teas

Brunch | \$49 per person

Fresh fruit display with yogurt and assorted toppings
Scrambled eggs with fresh herbs and cheese
Breakfast pastries display
Bacon and sausage
Potatoes O'Brien
Salad Bar: Caesar and essential salad
Orzo pasta salad
Chef's choice soup of the day
Tuscan style chicken
Herb crusted tilapia with strawberry avocado salsa
Garlic mashed potatoes or spinach asparagus and mushroom gnocchi
Green beans with balsamic dijon glaze OR asparagus with chopped bacon and hollandaise sauce
Prime Rib carving station with horseradish cream and rolls
Assorted rolls and butter
Embassy signature dessert display
Orange juice, coffee, iced water, and assorted teas

Minimum 50 people for buffet or \$5.00 additional per person is required for 30 people minimum
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a l a c a r t e

Beverage

Regular & Decaf brewed Coffee	\$34 per gallon
Iced Tea (Lipton)	\$32 per gallon
Lemonade or fruit punch	\$29 per gallon
Hot Chocolate	\$33 per gallon
Bottled Water	\$4 per bottle
Assorted Coke Products	\$4 each
Assorted Tazo Tea packets	\$3 each
Assorted bottled fruit Juices	\$5 per bottle
Red Bull	\$7 per can
Gatorade	\$5 per bottle
Snapple bottle tea	\$4 per bottle

Treats

Yogurts	\$2.75 each
Whole Fruit	\$2.25 each
Muffins	\$34 per dozen
Danish	\$34 per dozen
Jumbo Cinnamon Rolls	\$40 per dozen
Assorted Breakfast Breads	\$35 per dozen
Bagels and Cream Cheese	\$27 per dozen
Ham, Egg, and Cheese English Muffin	\$42 per dozen
Sausage, Egg, and Cheese Biscuits	\$42 per dozen
Potato Chips & French Onion Dip	\$14 per pound
Tortilla Chips and Salsa or Cheese Sauce	\$14 per pound
BLT dip with Tortilla Chips	\$21 per pound
Soft Pretzel Sticks with Pub Cheese	\$39 per dozen
Mini Pretzels	\$12 per pound
Mixed Nuts	\$38 per pound
Gardetto's	\$30 per pound
Cantina Snack Mix	\$25 per pound
Chocolate Turtle Brownies	\$32 per dozen
Jumbo Cookies	\$28 per dozen

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a l a c a r t e c o n t i n u e d

Treats continued

Assorted Granola Bars	\$3 each	Candy Bars	\$4 each
Assorted Cupcakes	\$30 dozen	Kashi Bars	\$4 each
Nutri Grain Bars	\$3 each	Protein Bars	\$6 each

Snack Attacks

Continental | \$21 per person

Assorted bottled juices, Seasonal fresh fruit display
Freshly baked muffins, Danish, assorted breakfast breads,
warm cinnamon rolls, Coffee and iced tea

Cookie Jar | \$18 per person

Assorted freshly baked cookies
Oreo, Fig Newton, Lorna Doone, 100 calorie packs,
Fudge Stripe cookies, Nutter Butters
Assorted coke products, coffee, and iced tea

Chips, Chips, and More Chips | \$21 per person

Tortilla chips with salsa and guacamole
Fresh made potato chips with French onion dip
sea salt pita chip with fresh hummus and individual bags of assorted chips
Assorted coke products, coffee, and iced tea

The Health Nut | \$23 per person

Assorted granola bars and Greek yogurt
trail mix, fresh fruit and whole fruit display
vegetable display with fresh hummus
Assorted naked smoothies, coconut water, coffee, and iced tea

The Ice Cream Social | \$16 per person

Hand dipped vanilla and chocolate ice cream
Hot fudge, caramel, and strawberry sauce
Whipped cream Oreo cookie pieces, Butterfinger pieces, M&M pieces, peanuts
(\$100 Culinary Attendant Charge applies Based on (2) hour maximum service time)

The Hulk | \$15 per person

Granola bars, Hershey bars, protein balls, protein bars, red bull,
chocolate and regular milk, coffee, "green machine" smoothies

The Ball Park | \$16 per person

Peanuts, mini pretzel bites with cheese, candy bars, spicy and regular snack mix,
assorted bagged chips, mini corn dogs, and soda

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l u n c h b u f f e t

30 person minimum is required for lunch buffets

Soup & Salad Bar | \$28 per person

Select Two Soups:

Broccoli & Cheddar

Chili

Homestyle Chicken Noodle

Vegetable Beef with Barley

Chicken Tortilla

Pasta salad or potato salad or fruit salad

Choose (3) lettuce options: romaine, arcadian, spinach, iceberg mix, arugula

Choose (6) toppings: tomato, cucumber, carrot, shredded cheese, shredded parmesan, dried cranberry, radish, black olive, crouton, diced egg, red onion, peas, garbanzo bean, black bean, feta cheese, blue cheese, sunflower seeds, candied walnuts, pepperoncini, broccoli

Choose (3) dressings: ranch, Italian, balsamic, sundried tomato basil, blue cheese, French, champagne, honey mustard, raspberry vinaigrette

Iced tea, iced water, and coffee

Chef's Deli | \$34 per person

Essential salad with Chef's choice of two dressings

Chef's choice pasta salad

House made potato chips

Fresh fruit salad

Choice of (3) deli meats: ham, turkey, roast beef, genoa salami, sea salt and paprika spiced chicken

Choice of (3) cheeses: cheddar, swiss, provolone, smoked gouda, pepper jack

Red leaf lettuce, sliced tomato, sliced red onion

bistro sauce, mayo, mustard, extra virgin olive, and balsamic vinegar

Assorted breads

Assorted cookies, brownies, and pies

Iced tea, iced water, and coffee

The Taco Bar | \$28 per person

Seasoned ground beef, smoked pulled chicken

Soft Flour OR Crunchy Corn Tortillas

Spanish Rice and Refried Beans

Tortilla Chips, shredded Lettuce, shredded cheese, Pico de Gallo, guacamole, sour cream, and salsa

Churros with cinnamon and sugar

Iced tea, iced water, and coffee



l u n c h b u f f e t c o n t i n u e d

30 person minimum is required for lunch buffets

The Riverside Wok | \$34 per person

- Asian chopped salad: cabbage green onion, edamame wonton strips, cashews, cilantro, and carrot with toasted sesame dressing
- Choose 2: vegetable spring roll, teriyaki pork pot sticker, chicken pot sticker, Thai style chicken satay, pork egg roll, crab rangoon, Korean beef spring roll
White or veggie fried rice
- Choose 3: sesame chicken, general Tso chicken, beef and broccoli stir fry, Mongolian beef, vegetable, chicken or beef Lo Mein, honey garlic shrimp, sweet chili garlic shrimp, pad Thai
Iced tea, water, and coffee

Sunday Dinner | \$38 per person

- Essential Salad with Chef's choice (2) dressings
- Chef's choice pasta salad
- Fresh fruit salad
- Choose TWO entrées:
Ranch fried pork chop, with mushroom and pan jus, fried chicken, rosemary and garlic beef tips with egg noodle, pot roast, pan seared chicken with bacon spinach and tomato cream
- Chef's choice starch and vegetable
- Artisan rolls with butter
- Embassy signature dessert display
- Iced tea, water, and coffee



plated lunch

Salads

Includes artisan rolls and butter, Chef's choice dessert, water, coffee, and tea service

Two entrée selection \$2 additional per person per guarantee

Three entrée selection \$3 additional per person per guarantee

Chicken or Salmon Caesar | \$25 per person

Romaine lettuce with garlic herb chicken or salmon, parmesan, grape tomatoes, croutons and classic Caesar dressing

Caprese Steak | \$32 per person

Mixed greens with heirloom cherry tomato, fresh mozzarella, avocado, and red onion with tomato basil vinaigrette

Cilantro Lime Chicken | \$25 per person

Marinated grilled chicken over a bed of mixed greens with strawberry avocado salsa with cilantro lime vinaigrette

Southwest Salmon | \$32 per person

With black bean, red onion, tomato, avocado, red peppers wonton strip, cotija cheese with ancho cilantro dressing

Cold Sandwich Entrées

Includes pickle spear, house made chips, Chef's choice pasta OR potato salad & dressing packet, Chef's choice dessert, iced water, coffee, and tea service

Two entrée selection \$2 additional per person per guarantee

Three entrée selection \$3 additional per person per guarantee

Make it a boxed lunch for \$2 more, **Make it a Wrap** for \$2 more

Beverages replaced with assorted coke product or bottled water

Embassy Club | \$24 per person

House roasted turkey, ham, swiss, red leaf lettuce, tomato, and bacon on thick cut wheat berry bread

Spicy Chicken Club | \$24 per person

With chicken, genoa salami, pepperoni, red leaf lettuce, tomato, smoked provolone on a hoagie roll

Black Forrest Ham | \$24 per person

With balsamic and onion spread with red leaf lettuce, swiss, and tomato on everything bread



plated lunch continued

Hot Entrées

Includes essential salad, Chef's choice seasonal vegetable and starch, rolls and butter, Chef's choice dessert, water, coffee, and tea service.

Two entrée selection \$2 additional per person per guarantee

Three entrée selection \$3 additional per person per guarantee

Garlic Rosemary Beef Tips | \$36 per person

Over buttered egg noodles

Smokehouse Brisket | \$32 per person

BBQ spice rubbed beef brisket slow hickory smoked with zesty bourbon BBQ sauce with onion petals

Traditional Lasagna | \$28 per person

House-made with meat sauce and three cheeses OR meatless with roasted vegetables

Ranch Fried Pork Chop | \$32 per person

With mushroom and herb pan jus

Grilled Petite Sirloin (5 oz) | \$38 per person

Topped with sundried tomato and horseradish compound butter

Stuffed Chicken Breast | \$32 per person

Apple bacon, onion, and cheddar filled chicken breast with a cream sauce

Cheese Tortellini | \$28 per person

With grilled chicken wild mushroom and asparagus with goat cheese and alfredo sauce

Port Braised Pot Roast | \$32 per person

Top sirloin simmered in rich beef and port stock, with roasted vegetables

Seared Salmon | \$36 per person

With a marsala dijon sauce

Vegetarian Selections (choose one) | \$28 per person

Gnocchi – with mushrooms, onion, squash, and spinach in a creamy pesto sauce

Stuffed Pepper – with riced cauliflower, black beans, red onion, and avocado

Spaghetti Squash Primavera – fresh vegetables sautéed with roasted shredded spaghetti squash in a light tomato and wine sauce

Menu prices do not include 25% service charge and 8.5% sales tax.

Menu selections and pricing are subject to change without notice until an event order is fully executed



d i s p l a y s

Each Display Serves Approximately 50 Guests

Seasonal Vegetable Display | \$190

Seasonal Fruit Display | \$190

Cheese Display | \$340

Featuring international and domestic cheeses, artisan crackers, dried fruit & preserves

Caprese Salad Display | \$155

Charcuterie Board | \$350

Salami, ham, turkey, assorted cheeses, dried fruit, and harvest blend nuts with crackers and veggies

Classic Dip Trio | \$330

Hummus, spinach and artichoke, and BLT dip with assorted veggies, tortilla chips, pita, and crostini

Chocolate Avalanche Station | \$190

With pretzel rods, marshmallows, strawberries, pound cake, sugar cookies, and Oreo cookies

Shrimp Cocktail | \$290

With cocktail sauce and citrus wedges

Smoked Salmon Display | \$360

With cream cheese and condiments

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h o r s d ' o e u v r e s

Cold Hors D'oeuvres

Shrimp summer rolls	\$85/\$165
Traditional bruschetta	\$80/\$160
Assorted melon canapes	\$85/\$165
Lavosh pinwheels	\$85/\$165
Bacon and blue crostini	\$90/\$180
Cranberry goat cheese and pistachio bites	\$90/\$180
Brie and date crostini	\$85/\$165
Baked brie and bacon jam in a phyllo tart	\$45/\$85

Hot Hors D'oeuvres

Mini crab cakes with jalapeno remoulade	\$85/\$165
Bacon blue cheese stuffed mushrooms	\$110/\$220
Buffalo Chicken empanada with ranch and blue cheese	\$130/\$245
Mini beef OR chicken wellington	\$110/\$220
Thai style marinated chicken satays	\$100/\$200
Italian sausage stuffed mushrooms	\$95/\$190
Chicken quesadilla cornet	\$95/\$190
Crab tartlet	\$95/\$190
Meatballs with choice of teriyaki, Swedish, OR BBQ	\$90/\$190
Chicken tenders with honey mustard or ranch	\$80/\$160
Jumbo chicken wings with choice of BBQ, sriracha honey OR buffalo	\$90/\$190
Asian vegetable spring rolls with sweet & spicy sauce	\$85/\$165
Pot stickers	\$60/\$115
Fried artichoke bites	\$95/\$190
Brie and raspberry en croute	\$75/\$140
Beef and cilantro empanada	\$85/\$165
Fried mac and cheese bites (Chef's choice)	\$40/\$75
Jalapeno poppers	\$40/\$75

Order contains 25 OR 50 pieces.

Menu prices do not include 25% service charge and 8.5% sales tax



dinner buffet

Price Based on Two Hours of Service.

Buffets are based on a minimum of 50 persons (30 person minimum) or \$5.00 additional per person is required
Presented with Ice Water, Iced Tea and Coffee service

Backyard BBQ | \$42 per person

Essential house salad with Chef's choice of two dressings
Cole slaw and potato salad

Choose 2: Smokehouse dry rubbed baby back ribs, slow smoked brisket, BBQ chicken
Sweet teriyaki and pineapple marinated chicken, pork shoulder
Loaded mashed potatoes OR baked sweet potatoes

Corn on the cob
Bacon & brown sugar baked beans
Cornbread

Embassy signature dessert display

Taste of Italy | \$38 per person

Antipasto vegetable salad
Caesar Salad

Select (2) pastas: cavatappi, linguine, penne, or tortellini
Select (2) sauces: marinara, alfredo, vodka blush sauce,
pesto, creamy sundried tomato pesto

Grilled eggplant with fresh mozzarella pesto and diced tomato
Shredded parmesan cheese
Garlic cheese breadsticks

Tiramisu, mini cannoli, and cheesecake

Add a meat sauce +\$2 additional per person

Add grilled chicken, meatballs, or shrimp +\$3 additional per person

Fiesta Time | \$36 per person

Southwest salad with ancho cilantro ranch and buttermilk ranch
Spicy pasta salad

Refried beans OR Spanish rice
Beef OR pulled pork tacos

Select ONE: Beef OR chicken fajitas with flame roasted
peppers and onion in a flour tortilla OR cheese enchiladas
Tortilla chips and salsa

Pico de Gallo, shredded cheese, guacamole, sour cream,
jalapeno, shredded lettuce

Churros tossed in cinnamon and sugar

Touchdown | \$39 per person

Creamy pasta salad and potato salad

Onion rings, Potato chips with French onion dip OR tortilla chips with 7-layer dip

Choose 2: All beef hotdogs, brats, quarter pound cheeseburgers butterflied pork chop with buns
Bone in BBQ OR buffalo wings (+\$4 additional per person)

Lettuce, tomatoes, onion, ketchup, mustard, pickle relish
Assorted cookies and brownies

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create your own dinner buffet

Buffets are based on a minimum of 50 persons (30 person minimum) or \$5.00 additional per person is required).

2 Entrée Selection | \$51 per person

3 Entrée Selection | \$55 per person

Presented with essential house salad with Chef's choice dressings, seasonal pasta salad, Seasonal fresh fruit display, Chef's selection of seasonal vegetable and starch, signature dessert display
Artisan rolls with butter, iced water, tea and coffee service

Pork

Herb and garlic marinated roasted pork loin
with mushroom and brandy cream sauce

Chili, herb and cinnamon roasted pork loin with
chipotle cherry salsa

Ranch fried pork chop with mushroom and herb pan
jus

Chicken

Tuscan chicken with roasted garlic sundried tomato
and spinach cream sauce

Herb de Provence seared chicken with berry port
reduction

Cilantro lime chicken with mango avocado relish

Pan seared chicken with bacon spinach and tomato
cream

Seafood

Tuscan butter shrimp with spinach and tomato butter
cream sauce

Caramelized salmon with tarragon and whole grain
mustard

Potato crusted cod with dill cream

Garlic herb tilapia with strawberry avocado salsa

Beef

Flank steak with garlic soy marinated with a Thai chili
kohlrabi and Brussel sprout slaw

Braised short ribs rubbed with garlic cayenne and
cumin braised in cola

Roasted top sirloin thin sliced with bourbon blueberry
balsamic demi

Flank steak chimichurri with chocolate balsamic
drizzle

Vegetarian

Gnocchi with mushrooms, onion, squash, spinach,
and tomatoes in a pesto sauce

Roasted bell pepper stuffed with riced cauliflower,
black bean, red onion, and avocado

Wild mushroom risotto with cremini, oyster, shiitake,
and button mushrooms

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plated dinner

Includes your choice of salad, entrée, Chef's choice starch and vegetable, Artisan rolls and butter,
Dessert selection (choice of two), Ice Water, Iced Tea and Coffee service
Select ONE dinner option for all guests OR second entrée selection \$2 additional per person per guarantee
OR
third entrée selection \$3 additional per person per guarantee

Delicious Beginnings

Select One – accompanied with dinner

Caesar salad with crisp romaine, grape tomatoes, croutons and parmesan

Essential salad –seasonal blend of lettuce, cucumber, grape tomatoes, dried fruit, and parmesan

Spinach Salad –heirloom grape tomato, bacon, egg, and balsamic vinaigrette \$2.00 additional per person

Seared Airline Chicken | \$42 per person

With berry port reduction

Tuscan Chicken | \$36 per person

With roasted garlic, sundried tomato and spinach cream

Stuffed Chicken | \$40 per person

Choose from apple, bacon, onion, and cheddar with cream sauce OR bistro veg mix with smoked gouda cream sauce

Ranch fried Pork Chop | \$38 per person

With mushroom and herb pan jus

Caramelized Salmon | \$42 per person

With tarragon and whole grain mustard

Herb Roasted Pork Loin | \$39 per person

With mushroom brandy cream

Pan Seared Chicken | \$34 per person

With bacon spinach tomato cream

Pan Seared Mahi Mahi | \$40 per person

With Thai chili kohlrabi and Brussel sprout slaw

Braised Short Rib | \$54 per person

House braised in cola with garlic, cayenne, and cumin

Embassy Sirloin | \$56 per person

House cut 10oz choice steak au poivre

Rib Eye | \$64 per person

12oz seasoned and grilled with roasted garlic and thyme compound butter

Roasted Filet Mignon | \$68 per person

Gorgonzola and horseradish cream

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plated dinner continued

Vegetarian Entrées

Gnocchi | \$28 per person

With mushrooms, onion, squash, spinach and tomato in pesto sauce

Stuffed Portobello | \$32 per person

With orzo risotto, zucchini, squash, boursin cheese with arribbiata sauce

Stuffed Bell Pepper | \$29 per person

With riced cauliflower, black bean, red onion, and avocado

Spaghetti squash | \$29 per person

With fresh vegetables sautéed with roasted shredded spaghetti squash in a light tomato and wine sauce

Duet Plates

Select any two entrées from our plated dinner selections

Our Chef will create an entrée featuring both main dishes (half portion of each) and includes:

Essential house salad, starch, seasonal vegetable, artisan rolls with butter, dessert, Iced Water, Coffee, and Tea service
| \$10 additional per person

For the Kids

(12 years and under) Chicken strips, macaroni & cheese, Chef's choice vegetable and fresh fruit cup
OR mini burgers, fries, and fresh fruit cup OR cheese pizza on naan (flatbread) | \$16 per person



d e s s e r t s

Desserts

Swiss Chocolate Layer

Swiss chocolate cheesecake, white chocolate mousse with dark chocolate cake

Bourbon Pecan

Pecans layered on a rich gooey filling with a hint of Kentucky bourbon

Cheesecake

Rich and creamy with choice of chocolate, salted caramel, lemon and mixed berry, or New York style

Banana Chocolate Marble Cake

Iced with brown butter cream cheese icing

Caramel Apple Pie

Buttery caramel and fresh apples on a cookie crust

Chocolate Torte

Flourless and gluten free, chocolate torte is made with a blend of four chocolates and finished with a ganache topping

Chocolate cake

3 - layer cake with fudge icing

Carrot cake

Three delicious layers of moist cake loaded with shredded carrot pecan pieces and crushed pineapple finished with a real cream cheese icing

Crème Brule – Chef's choice

Bread pudding – Chef's choice

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action and carving stations

Action Stations

\$100 Culinary Attendant Charge Applies and Based on (2) hour maximum service time

Mac and Cheese Bar | \$18 per person

Top your mac and cheese with chicken, pulled pork, andouille, portabella mushrooms, onion, jalapeno, broccoli, tomatoes, shredded cheese, onion petals, and bacon bits

Asian Wraps | \$18 per person

With lettuce shells or rice paper

Choice of meat: chicken, shrimp, or vegetables with sprouts OR tofu

Shredded carrot, cucumbers, cilantro, and peanuts

with soy ponzu or peanut sauce for dipping

Pasta Station | \$350 (serves 75)

Choose ONE pasta: Cheese tortellini, penne, or cavatappi

Choose ONE sauce: Marinara, alfredo, pesto, creamy tomato pesto

Choose TWO: meat options: Chicken, beef, shrimp, sausage

Choose (3) toppings: Onion, spinach, squash, mushroom, broccoli, peppers, tomato

Carving Stations

\$100 Culinary Attendant Charge Applies

Based on (2) hour maximum service time

Each presented with Hawaiian rolls and appropriate condiments

Herb crusted prime rib with horseradish cream and au jus | \$18 per person

Chipotle chili rubbed pork loin with sriracha bacon jam | \$12 per person

Baron of beef | \$15 per person

Chipotle pineapple pit ham | \$8 per person

Herb roasted turkey breast \$10 per person

Dessert Action Stations

\$100 Culinary Attendant Charge Applies, Based on (2) hour maximum service time

Cheesecake Parfait | \$12 per person

With assorted toppings

Cookie Sandwich Station | \$12 per person

With multiple fillings and toppings

Menu prices do not include 25% service charge and 8.5% sales tax.

Menu selections and pricing are subject to change without notice until an event order is fully executed



Treats and Late Night features

Treats

Chocolate Dipped Strawberries | \$180 (50 pieces)

Assorted rolled toppings

Assorted Miniature Cannoli | \$160 (50 pieces)

Cake Pops | \$165 (50 pieces)

Chocolate Dipped Pretzel Rods | \$100 (50 pieces)

Petit Fours | \$180 (50 pieces)

Macaroons | \$210 (50 pieces)

Embassy Signature Display | \$18 per person

Petite Pastry Shop | \$22 per person

Petite brownies, bars, cheesecakes, petit fours, cream puffs, and cannoli

Late Night Features

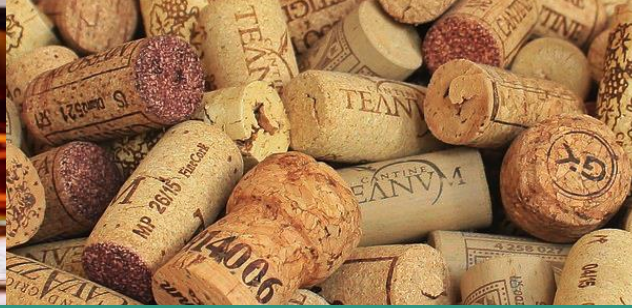
Available after 8PM, minimum of 75% final guarantee is required from dinner guarantee

Nacho Bar | \$18 per person

Fresh tortilla chips, salsa con queso, guacamole, grilled chicken or seasoned ground beef, assorted toppings

Slider Bar | \$18 per person

Hamburger and pulled pork sliders, mini buns, assorted cheese, condiments, house-made fresh chips



b e v e r a g e s

	HOSTED++	CASH (includes tax)
Premium Spirits	\$6.00	\$7.00
Super Premium Spirits	\$7.00	\$8.00
Domestic Beer	\$5.00	\$6.00
Imported/Craft Beer	\$6.00	\$7.00
House Wine	\$6.00	\$7.00
House Champagne Sweet – Bottle	\$23.00	\$23.00
House Champagne Dry OR Sweet-Bottle	\$30.00	\$30.00
Sparkling Grape Juice – Bottle	\$23.00	\$23.00
House Wine - Bottle	\$28.00	\$30.00
Soda	\$3.00	\$4.00
House Champagne toast	\$3.00	\$4.00

***Bar setup fee of \$100, per bar will be applied**
***If \$250 in sales is not met, a \$100 bartender fee applies**

Premium Spirits

Conciere Bourbon Whiskey, Conciere Gold Tequila, Conciere Vodka, Conciere Gin, Conciere Amaretto, Dekuyper Peach Schnaaps, Conciere Blended Whiskey, Conciere Silver Rum, Conciere Scotch

Super Premium Spirits

Tito's Vodka, Tanqueray Gin, Malibu Rum, Jack Daniels, Dewars Scotch, Crown Royal, Sauza Blue Tequila, Bailey's, Captain Morgan

Domestic Beer

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Busch Light

Imported/Craft Beer

Corona, Blue Moon, Amstel Light, Stella, Leinenkugel, Goose IPA, Guinness, items are subject to change

House Wine

Canyon Road: Chardonnay, Cabernet, Moscato, Merlot

***upgraded wines available**

Domestic Keg

(16 gallon/approximately 130 cups)
 \$350.00 plus service charge and tax

Hotel reserves the right to refuse service to any person who may be intoxicated. All beverages must be purchased from and served by the hotel.
 If your group would like a specific item on the hosted or cash bar, we will work to accommodate the request.
 All guests must show proof of identification with a valid picture drivers license to receive/consume alcoholic beverages.
 Menu prices do not include 25% service charge and 8.5% sales tax. (does not pertain to cash bar)
 Menu selections and pricing are subject to change without notice until an event order is fully executed



audio visual rentals

Basic Package | \$435 per set up
 LCD projector, AV table with power, screen

Grand Package | \$650 per set up
 LCD projector, AV table with power, screen, house sound, podium with microphone

Microphones

Wireless Handheld Microphone	\$135 each
Wireless Lavalier Microphone	\$135 each
Standing podium w/wired microphone	\$150 each
Tabletop podium w/wired microphone	\$150 each

Projectors

50 foot VGA cable	\$35 each
100 ft VGA cable	\$55 each
LCD data projector	\$375 each
LCD remote with laser pointer	\$25 each

Portable Sound System	\$100 each
Table top speakers	\$45 each
8 foot by 6 foot stage pieces(15 max)	\$50 each
Dance Floor	\$200

Other Items

Podium	\$50 each
House sound	\$75 each
Splitter	\$50 each
Flipchart with markers	\$75 each
White Board with markers	\$50 each
Easel	\$30 each
Extension cord/power strip	\$30 each
AV table with power	\$35 each
Exhibit table (6' with 2 chairs)	\$40 each
Laptop	\$200 each
Drop down screen or 8 foot screen	\$50 each
DVD/VCR player	\$50 each
32" HD LCD television	\$100 each
Conference speakerphone	\$75 each
Electricity for vendor table	\$40 each
Long distance phone connection	\$75 each
Outside phone line	\$100 each

AV Technician

2 Hour Minimum \$35 per hour

Wireless Internet

1-99 people	\$125 per day
100-299 people	\$275 per day
300+ people	\$350 per day

- Equipment reflects daily charge.
- ALL AV equipment charges are subject to a 25% service charge
- Internet charges are subject to a 25% service charge and 8.5% sales tax
- Cancellation of equipment or service with less than 72 hours' notice will result in fees up to full rental price.



e v e n t g u i d e l i n e s

Embassy Suites by Hilton, East Peoria understands the full range of details that go into preparing for your event. We are honored to be a partner in ensuring that your event is flawless and exactly to your specifications. Here are some event guidelines to keep in mind.

- Embassy Suites is the exclusive caterer for all on-property facilities and events.
- A confirmation of guaranteed attendance is required by 12 noon at least 10 business days in advance of all functions. Charges are based upon the guaranteed number, plus any additions made on the day of the event. Meals will be prepared based on your guaranteed figure. Our team will make every effort to duplicate your menu for any additional guests; however, in the event this cannot be done, a substitute will be provided. If we do not receive a guarantee, we will consider the number of guests indicated as "Agreed" on the Banquet Event Order as your final guarantee.
- Our talented Culinary Team is able to provide most any menu request, as such, food or beverages from outside sources are not permitted in our Hotel event spaces or public areas. In addition, no remaining items from catered functions may be taken from the hotel.
- Alcoholic beverages served on the hotel premises or elsewhere under the hotel's alcoholic beverage license are required to be dispensed only by hotel servers or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.
- All signs must be professionally printed and their placement and posting be pre-approved by your Event Services Manager prior to arrival. Nothing shall be posted, nailed, screwed, taped or otherwise attached to walls, floor or other parts of the building or furniture. If Group desires to hang or adhere materials in meeting rooms, your Event Services Manager must be notified of this request in advance and will assist in order to avoid potential damage. Charges may apply for this assistance and materials. Any damages to the event spaces will be billed to the Group.
- The hotel reserves the right to control decibel levels in all areas.
- We request the final details of your event to be submitted a minimum of 3 weeks in advance of your arrival date, along with Banquet Event Orders signed by both parties to ensure the details.
- Payment: All groups are required to have advance arrangements for event payment 30 days prior to arrival. Please review contract for specifics.
- Please refer to your contract for payment policies and due dates.
- Shipping & Receiving: all incoming packages should be addressed as follows:

EMBASSY SUITES EAST PEORIA

Name of Event

100 Conference Center Drive, East Peoria, Illinois 61611 HOLD FOR – (Onsite Contact Name)

Date of Event