

Where Everything Matters

At the Ambassador Center, we recognize that your wedding is one of the most important days of your life. Whether you are dreaming of an intimate ceremony or a huge celebration, we strive to make every detail perfect for your special day!



@mattmeadsweddings


AMBASSADOR

All Packages Include:

- Five Hour Reception with a Four Hour Premium Open Bar
- Complimentary Champagne Toast for Head Table
- Complimentary Cake Cutting
- White Linens with White or Ivory Overlays
- White, Ivory or Black Napkins
- Discounted Hotel Room Rates for Guests
- Complimentary Parking
- Inclusive of Service Charge & Tax


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Cocktail Hour to Include:

- Market Fruit Display: Chef's Selection of Seasonal Fruit & Berries with a Vanilla Bean Yogurt Dip
- Crostini Station: Assorted Sliced, Seasoned & Toasted Breads with Toppings to Include:
 - Roma Tomato Bruschetta, Olive Tapenade, Farmer's Herbed Cheese Spread, Warm Goat Cheese Dip, and Roasted Red Bell Pepper Spread
- Garden Vegetable Display: Fresh Blanched Asparagus, Broccoli, Cucumber, Celery, Carrots, Cauliflower, Cherry Tomatoes with Buttermilk Ranch Dressing & Hummus
- Artisan Cheese & Charcuterie Board: Selection of Both Imported and Domestic Cheeses, Dried Fruits, Italian Prosciutto, Spanish Dried Chorizo, Capicola, Salami, Olives, and Mustards with Assorted Flat Breads, Crackers & Baguettes
- Two Buttlered Hors D'oeuvres
- One Stationed Hors D'oeuvres

Please See Next Page for
Hor's Doeuvres Selection



Hors D'oeuvres

Hors D'oeuvres: Choose Two

- Sausage Stuffed Mushrooms
- Shrimp Cocktail
- Quiche Lorraine Tartlets
- Caprese Kabobs
- Philly Cheesesteak Eggrolls
- Chicken Parmesan Bites
- Whipped Goat Cheese Stuffed Strawberries
- Vegetarian Spring Rolls with Apricot Mustard Dip
- Grilled Cheese & Tomato Soup Shooters
- Mini Cubano Sandwiches
- Roasted Red Pepper Shooters
- Applewood Smoked Bacon Wrapped Scallops



Stationed Hors D'oeuvres: Choose One

- Meatballs with Roasted Mushrooms & a Brandy Cream Sauce
- Aged Mac n' Cheese
- Sweet & Sour Meatballs
- Cheese Tortellini with Roasted Chicken Sausage & Garlic Butter Sauce
- Baked Stuffed Eggplant with Ricotta, Fontina & Sundried Tomatoes
- Smoked Chicken Quesadillas with Rico de Gallo

First Course: For All Packages

All Packages Include:

- Fresh Bakery Rolls & Butter
- Coffee Service During Dinner
- Served Salad: *Choose One*
 - Roasted Red & Yellow Beet Salad Served on Boston Lettuce with Roquefort Crumbles & a Champagne Vinaigrette / GF
 - Hearts of Baby Romaine Salad with Shaved Parmesan, Herbed Croutons, Spanish Anchovies & a Creamy Garlic Caesar Dressing
 - Roasted Beet & Arugula Salad with Hazelnuts, Goat Cheese & a Lemon Thyme Vinaigrette
 - Wedge Salad with Crisp Iceberg Lettuce, Heirloom Tomatoes, Bacon and Bleu Cheese & a Buttermilk Ranch
 - Salad of Petite Field Greens with Baby Heirloom Tomatoes, English Cucumber Ribbons, Shaved Carrots & a Balsamic Vinaigrette


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Plated Wedding Package

Plated Entrees: *Choose Three*

- 8oz Angus Sirloin Filet with a Cabernet Reduction ~ Served with Garlic Roasted Whipped Potatoes / GF
- Roasted Salmon with a Citrus Butter Sauce ~ Served with a Parsnip Potato Puree / GF
- Shrimp & Crab Stuffed Sole with a Chardonnay Butter Sauce ~ Served with Chive Whipped Potatoes
- Spinach & Fontina Cheese Stuffed Chicken Breast with a Madeira Sauce ~ Served with Basil Whipped Potatoes / GF
- Chicken Cordon Bleu Breast of Chicken Stuffed with Smoked Ham, Gruyere Cheese with a Dijon Cream Sauce ~ served with Buttermilk Whipped Potatoes
- Apple & Whiskey Pork Tenderloin ~ Served with Sweet Potato Puree & Haricot Verts Green Beans
- Grilled Beef Tenderloin with a Madeira Sauce ~ Served with Shallot Whipped Potatoes / GF

Buffet Wedding Package

Buffet Entrees: *Choose Three*

- Sliced Sirloin of Beef with Caramelized Onions & Bordelaise Sauce / GF
- Red Wine Braised Boneless Short Ribs with Creamy Polenta & Braising Liquids / GF
- Slow Roasted Beef Brisket with a House Made Mango Barbeque Sauce / GF
- Chicken Piccata with Sundried Tomatoes, Capers, and a Lemon Beurre Blanc / GF
- Roasted Free Range Chicken with Bacon Pan Jus / GF
- Chicken Cordon Bleu: Chicken Breast Stuffed with Ham and Gruyere with a Dijon Mustard Sauce
- Chicken Marsala: Pan Seared with Roasted Mushrooms and a Marsala Veal Demi-Glaze / GF
- Spinach & Fontina Stuffed Chicken Breast with Madeira Sauce / GF
- Crab & Scallop Stuffed Sole with a Citrus Beurre Blanc

Buffet Pasta Selection: *Choose One*

- Fusilli Ala Vodka
- Cheese Tortellini with Ragu Bolognese
- Penne Carbonara
- Baked Mac & Cheese
- Rigatoni with Pomodoro Sauce & Basil

Duet Plate Wedding Package

Duet Plate Entrees: *Choose One*

- Grilled Beef Tenderloin & Jumbo Lump Crab Cake with Boursin Cheese, Roasted Garlic Whipped Potatoes, Mixed Vegetable Medley
- Grilled Beef Tenderloin & Stuffed Shrimp with Roasted Red Potatoes, Sauteed Asparagus and Dijon Cream
- Chicken Breast Stuffed with Bacon and Spinach & Lemon Shrimp with Roasted Pepper Orzo and a Lemon Butter Sauce / GF




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Catering Enhancements

Add a Soup to Your Meal: *\$3 per person*

- Wild Mushroom Bisque
- Butternut Squash Bisque
- Roasted Heirloom Tomato Gorgonzola with Parmesan Croutons
- Roasted Corn Chowder with Smoked Bacon Jam Crostini
- Shrimp Bisque

Add a Raw Bar to Your Reception: *\$30 per person- based on three pieces per person*

- Choice of Two Selections: Seasonal Oysters, Chilled Crab Claws, Crab Legs, or Cocktail Shrimp Mignonette
 - Served with Remoulade, Cocktail Sauce, Lemons & Tabasco

Add a Carving Station to Your Buffet:

- Chef Attended Carving Station- Choose One of the Following Selections:
 - Roasted Turkey Breast with Maple Dijon Sauce / GF: \$10 per person
 - Marsala Crusted Pork Loin with Spicy Mango Chutney / GF: \$15 per person
 - Smoked Ham with Apricot Mustard Sauce / GF: \$14 per person

Prices listed are subject to 22% service charge & 6% sales tax



Sweets

- **Dessert Table Offering a Beautiful Display of Petite Confections:** *\$10 per person*
- **Bananas Fosters:** Bananas Cooked Tableside in Dark Rum, Banana Liquor & Cinnamon Infused Brown Sugar Butter, Served Over Vanilla Ice Cream *\$12 per person*
- **Crème Brûlée Bar: Brûlée Shots** *\$11 per person*
 - Blackberry & Rosemary Brûlée
 - Strawberry & Basil Brûlée
 - Lemon Curd & Raspberry Choux Buns with Edible Patels



Prices listed are subject to 22% service charge & 6% sales tax


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Bar Information

Silver Bar Package:

Liquor:

Smirnoff Vodka / Tito's Vodka / Cutty Scotch / Canadian Club / Bacardi Rum / Captain Morgan / Malibu Rum / Seagram's 7 Whiskey / Jim Beam Bourbon / Peach Schnapps / Kapali / Amaretto / Bonbay Dry Gin / Jose Cuervo / Ryan's Irish Cream

Choose 2 Wines / Choose 2 Domestic Beers

Wine Options

Chardonnay / Cabernet Sauvignon / White Zinfandel / Merlot / Moscato

Beer Options

Budweiser / Bud Light / Miller Lite / Coors Light / Yuengling / Michelob Ultra / Labatt Blue / Labatt Blue Light / Michelob Seltzer / White Claw Seltzer

Upgrade to our Gold Bar Package for \$10 Per Person

*Absolute Vodka / Tito's Vodka / Dewar's White Label / Bacardi Rum / Captain Morgan / Malibu Rum / 1800 / Crown Royal / Makers Mark / Jack Daniels / Peach Schnapps / Kahlua / Amaretto / Bailey's Irish Cream / Tanqueray
Choose 3 Wines / Choose 2 Domestic Beers & 1 Import Beer*

*We are unable to accommodate longer than a four hour open bar
For the safety of your guests, no shots will be served and guests will not be served more than two drinks at a time.
The Ambassador Center reserves the right to request Identification of any guest at any time*


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Additional Enhancements



Ambassador Centerpieces: A set of three votives (two floating candles & one hurricane candle).

These are priced at \$18 per set

Gold Charger Plates: \$1.50 per charger

Additional Risers for Head Table: Two risers are included with your wedding package. Each additional riser is \$20 per 4'x6' section

Champagne Toast for the Entire Room: Available for \$3 per person

Staff the Coat Room: Staffing fee of \$250

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Menu Tasting Information

Your wedding manager will be able to schedule a menu tasting upon your request!

Tastings are scheduled Monday-Thursday during non-peak meal hours of 2:00PM & 4:00PM and based on approval of the Executive Chef.

You will choose between 4-6 entrees, 2 starch options & 2 vegetable options.

This is offered to the couple at a price of \$25 per person. Additional guests (up to four) may attend at a price of \$35 per person- subject to 22% service charge & 6% sales tax



**AMBASSADOR**

Frequently Asked Questions

What deposits are due in order to hold our preferred wedding date?

Deposits are based on your contracted food & beverage minimum. Your first deposit will be 25% of your food & beverage minimum and will be due along with a signed contract. Additional payments are due 6 months, 4 months & 2 months prior to your wedding. Final pre-payment of all estimated charges are due 14 business days prior to your wedding.

Is a Day-of Wedding Coordinator included?

Yes! The Ambassador includes a day-of wedding coordinator that will ensure that your vision comes to life!

Can I provide my own food & beverage?

No food & beverages are permitted to be brought into the Ambassador with exception of wedding cake & traditional wedding cookies. Additionally, the complex prohibits the removal of food & beverage from the function by the client or any of the clients guests'

Can you accommodate guests with dietary restrictions?

Our Executive Chef is able to cater to special dietary requirements including vegetarians, vegans, & gluten-free/celiac. Please inform your Wedding Coordinator and our Chef will create something unique while adhering to their dietary needs



Recommended Vendors

Photographers:

Rob Frank Photography
814-520-3985 | rfrankphotography.com

Jessica Husted Photography
Jessica@jessicahustedphotography.com

Mike Conway Photography
814-969-6286 | mikeconwayphotography.com

Matt Mead Photography LLC
814-315-3353 | Mattmeadphotographyllc.com

Florists:

Allburn Florist
814-456-6211 | allburnflorist.com

Gerlach's Floral
814-838-2363 | gerlachsfloral.com

Larese Floral Design
814-461-0904 | laresefloraldesigns.com

Wedding Cakes:

Crumb Cakes Bakery & Catering
814-824-9330 | Crumbcakesbakery.com

Jennifer Shaffer Cakes
814-774-2753

Entertainment:

Dynamic Sounds Productions
814-459-5921 | dynamicsoundsdjs.com

Erie Encore
814-881-1554 | Erieencoreentertainment.com

DJ John Gallagher
814-873-2490 | johngallagher.com

Millennium Sound
814-397-0087 | millenniumsounddj.com

Rentals & Specialty Wedding Services:

Party Plus
814-899-3998 | partypluserie.com

South Shore Rental
814-734-1133 | Southshorerental.com

Special Occasions
814-964-8700 | specialoccasionserie.com

Photo Booths:

Lake Erie Events
814-580-8543 | lakeerieevents.com

Photo Booth of Erie (Division of South Shore)
814-734-1133 | photobootherie.com