

AMBASSADOR





Where Everything Matters...

At the Ambassador Center, we recognize 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!



Wedding Package

All Wedding Packages Include:

- 5 Hour Reception with a 4 Hour Silver Open Bar
- Complimentary Champagne Toast for Head Table
- Complimentary Cake Cutting
- White or Black Table Linens
- White or Black Napkins
- Complimentary Suite for Newlyweds on Night of Wedding
- Discounted Hotel Room Rates for Guests
- Complimentary Parking

Cocktail Hour

Charcuterie Tray

Fresh Fruit Display

One Stationed Hors D'oeuvres:

- Aged Mac n' Cheese Balls*
- Sweet & Sour Meatballs*
- Fontina & Sundried Tomatoes*
- Smoked Chicken Quesadillas
with Pico de Gallo*
- Buffalo Chicken Dip with Tortilla Chips*
- Spinach Artichoke with Pitas*

Two Butlered Hors D'oeuvres:

- Sausage Stuffed Mushrooms*
- Shrimp Cocktail*
- Caprese Kabobs*
- Philly Cheesesteak Eggrolls*
- Chicken Parmesan Bites*
- Mini Cubano Sandwiches*
- Smoked Gouda Tenderloin Crostini*
- Vegetarian Spring Rolls with
Apricot Mustard Dip*
- Grilled Cheese & Tomato
Soup Shooters*
- Applewood Smoked Bacon
Wrapped Scallops*



First Course

For All Wedding Packages:

Fresh Bakery Rolls & Butter

Coffee Service During Dinner

Served Salad: Select One

Caesar Salad: Shredded Romaine with Shaved Parmesan, Herbed Croutons, & Creamy Garlic Caesar Dressing.

Wedge Salad with Crisp Iceberg Lettuce, Heirloom Tomatoes, Bacon, Bleu Cheese & Buttermilk Ranch.

Salad of Petite Field Greens with Baby Heirloom Tomatoes, English Cucumber Ribbons, Shaved Carrots & Balsamic Vinaigrette.

Seasonal Salad.



Plated Wedding Package

Plated Entrees: Select Three

8oz Angus Sirloin Filet with a Cabernet Reduction. Served with Red Smashed Potatoes & Roasted Asparagus. /GF

Chicken Cordon Bleu Breast of Chicken Stuffed with Smoked Ham, Gruyere Cheese with a Dijon Cream Sauce. Served with Roasted Fingerling Potatoes & Broccolini.

Roasted Salmon with a Citrus Butter Sauce. Served with a Wild Rice & Broccolini. /GF

Apple & Whiskey Pork Tenderloin. Served with Sweet Potato Puree & Haricot Verts Green Beans.

Shrimp & Crab Stuffed Sole with a Chardonnay Butter Sauce. Served with Lemon Basmati Rice & Roasted Seasonal Vegetables.

Grilled Beef Tenderloin with a Madeira Sauce. Served with Whipped Potatoes & Roasted Brussel Sprouts with Bacon. /GF

Spinach & Fontina Cheese Stuffed Chicken Breast with a Madeira Sauce. Served with Duchess Potatoes & Broccolini. /GF

Roasted Cauliflower Steak. Served with Spinach & Roasted Vegetables with a Balsamic Glaze.



Duet Plated Wedding Package

Duet Plated Entrees: Select One

*Grilled Beef Tenderloin & Jumbo Lump Crab Cake.
Served with Boursin Cheese, Roasted Garlic Whipped
Potatoes, & Mixed Vegetable Medley.*

*Grilled Beef Tenderloin & Stuffed Shrimp. Served with
Roasted Red Potatoes, Sautéed Asparagus & Dijon Cream.*

*Chicken Breast Stuffed with Bacon & Spinach & Lemon Shrimp.
Served with Roasted Pepper Orzo & Lemon Butter Sauce. /GF*

*Tenderloin of Beef Medallions with a Rosemary Demi Glaze.
Stuffed Chicken Breast with Boursin & Asparagus.
Served with Fresh Fingerling Potatoes & Broccolini.*



Buffet Wedding Package

Buffet Entrees: Select Three

Sliced Sirloin of Beef with Caramelized Onions & Bordelaise Sauce. /GF

Red Wine Braised Boneless Short Ribs with Creamy Polenta & Braising Liquids. /GF

Chicken Piccata with Sundried Tomatoes, Capers, & a Lemon Beurre Blanc. /GF

Chicken Cordon Bleu: Chicken Breast Stuffed with Ham & Gruyere with a Dijon Mustard Sauce.

Chicken Marsala: Pan Seared with Roasted Mushrooms & Marsala Veal Demi-Glaze. /GF

Spinach & Fontina Stuffed Chicken Breast with Madeira Sauce. /GF

Crab & Scallop Stuffed Sole with a Citrus Beurre Blanc.

Flank Steak: Hand-Carved, Marinated Grilled Flank Steak with Zesty Chimichurri Sauce.

Fresh Salmon: Sautéed Salmon with Lemon Butter Sauce & Garnished with Fresh Herbs. /GF

Select One Starch:

Wild Rice Blend

Red Smashed Potatoes

Roasted Rosemary Fingerling Potatoes

Lemon Basmati Rice

Duchess Potatoes

Duchess Sweet Potatoes

Twice Baked Potatoes

Select One Vegetable:

Seasonal Mixed Vegetables

Roasted Asparagus

Honey Glazed Carrots

Broccolini

Haricot Verts Green Beans

Pan Roasted Brussel Sprouts with Bacon



Bar Information

Silver Bar Package:

Liquor:

*Smirnoff Vodka / Cutty Scotch / Canadian Club / Bacardi Rum /
Captain Morgan / Malibu Rum / Seagram's 7 Whiskey / Jim Beam Bourbon /
Peach Schnapps / Bombay Dry Gin / Jose Cuervo*

Wine: Select 2

Chardonnay / Cabernet Sauvignon / White Zinfandel / Merlot / Moscato

Beer: Select 2

*Budweiser / Bud Light / Miller Lite / Coors Light / Yuengling /
Michelob Ultra / Labatt Blue / Labatt Blue Light / White Claw Seltzer /
McKenzie's Hard Cider / Sam Adams Boston Lager*

Gold Bar Package: \$10 Per Person

Liquor:

*Tito's Vodka / Dewar's White Label / Bacardi Rum / Captain Morgan /
Malibu Rum / 1800 Tequila / Crown Royal / Makers Mark / Jack Daniels /
Peach Schnapps / Tanqueray*

Wine: Select 3

Chardonnay / Cabernet Sauvignon / White Zinfandel / Merlot / Moscato

Beer: Select 3

*Budweiser / Bud Light / Miller Lite / Coors Light / Yuengling /
Michelob Ultra / Labatt Blue / Labatt Blue Light / White Claw Seltzer /
McKenzie's Hard Cider / Sam Adams Boston Lager*

*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.*



Enhancements

Add a Pub-Style Slider Station: \$14 Per Person

Grilled Beef Patties on Mini-Brioche Bun with Lettuce, Onion, Tomato, & Cheese.

Pulled Pork Slider on Hawaiian Roll with Freshly Made Coleslaw & BBQ.

Grilled Chicken BLT Slider with Bacon, Cheddar Cheese, Lettuce, & Tomato.

Add a Chef Attended Risotto Station: \$16 Per Person

Creamy Asparagus & Fontina Risotto.

Wild Mushroom Risotto with White Truffle Oil.

Homemade Risotto with Toppings Mixed to Order.

Included Toppings:

*Parmesan Cheese / Blue Cheese / Balsamic Roasted Mushrooms / Walnuts /
Sundried Tomatoes / Apple Smoked Bacon / Roasted Onions*

Add a Carving Station to Your Buffet:

Choose One of the Following:

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

Add a Hot Coffee & Chocolate Bar: 50 Servings for \$100

Milk Chocolate & White Chocolate Hot Coco, & Coffee

Included Toppings:

*Marshmallows / Whipped Topping / Powdered Sugar /
Cinnamon Sugar Shakers / Caramel Topping*

Choose Three of the Following Flavors (subject to availability):

*Chocolate / Peppermint / White Chocolate / Vanilla / Caramel Syrup /
Lemon Crème / Cinnamon / Coconut / Amaretto / Raspberry / Hazelnut*

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





Additional Enhancements

Gold Charger Plates:
Priced at \$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:
Priced at \$3 per person.

Staff the Coat Room:
Staffing fee of \$250.

Menu Tasting Information

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

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

You will select a salad, between 4 entrees, 2 starch options & 2 vegetable options.

This is offered to the couple at a price of \$20 per person. Additional guests (up to four) may attend at a price of \$35 per person.
Subject to 22% service charge & 6% sales tax

During this time, you will discuss wedding details with your coordinator.

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



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 20% 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. They will be able to assist with catering selections and creating your event timeline.

Can I provide my own food & beverage?

No food or beverages are permitted to be brought into the Ambassador with the exception of your wedding cake & traditional wedding cookies. Additionally, the complex prohibits the removal of food or beverages 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.

