



Holiday Menus

Embassy Suites Hotel

Temecula Valley Wine Country



29345 RANCHO CALIFORNIA RD. | TEMECULA 92591
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The Holiday Party

Packages Include

—*—
CUSTOM DESIGNED ROOM LAYOUT
CHAMPAGNE AND SPARKLING CIDER TOAST
BARTENDER SERVICE

WHITE OR IVORY LINEN, WITH GREEN, RED OR GOLD COLORED NAPKINS
SKIRTED TABLES FOR DJ, REGISTRATION, GIFTS & AWARDS
HOLIDAY THEMED CENTERPIECES AND BUFFET DÉCOR
DECORATED CHRISTMAS TREE
PROFESSIONAL BANQUET STAFF
COMPLETE SET UP AND CLEAN UP

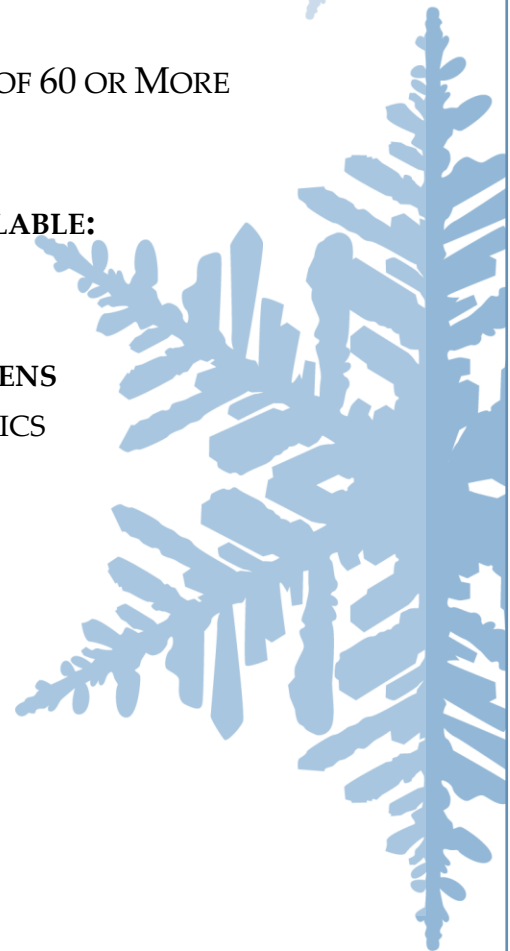
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COMPLIMENTARY DANCE FLOOR FOR GROUPS OF 60 OR MORE
—*—

ADDITIONAL ENHANCEMENTS AVAILABLE:

PRICING A.Q:

FLOOR LENGTH COLOR TABLE LINENS
IN A VARIETY OF COLORS AND FABRICS

SPECIALTY CHAIRS
—*—





Holiday Buffet Dinner

Salad ~ Select 1

TEMECULA WINE COUNTRY SALAD with Tender Butter Lettuce, Orange Segments, Roasted Pine Nuts & Goat Cheese, with Orange Champagne Vinaigrette Dressing
WINTER WONDERLAND SALAD with Winter Greens, Dried Cranberries, Goat Cheese & Herb Dressing
SPINACH SALAD with Fresh Spinach, Crispy Pancetta, Dried Cherries, Hazelnuts, Sherry Vinaigrette

Entrées ~ Select 2

ROASTED ROSEMARY CHICKEN BREAST, Scented with Lemon & Rosemary, Pan Jus
SPICED GLAZED ROAST PORK LOIN with Caramelized Apples
SEARED SALMON BÉARNAISE
ROASTED TURKEY BREAST, Sage Gravy
BOURBON GLAZED BAKED HAM
SLOW ROASTED PRIME RIB, Au Jus and Horseradish Cream* – Add \$5.00++ per person
*Chef Attended Carving Station Required \$75++

Accompaniments ~ Select 2

POTATO GRATIN with Swiss Cheese
RICE PILAF
SWEET CORNBREAD DRESSING

GARLIC HERB BOURSIN MASHED POTATOES
ROASTED YAMS topped with Toasted Pecan Strudel
HERB DRESSING

INCLUDED ON THE BUFFET:
VEGETABLE MÉLANGE OF BROCCOLI, CARROTS AND ASPARAGUS

Desserts ~ Select 1

PUMPKIN CHEESECAKE BOURBON PECAN PIE RED VELVET CAKE
FLOURLESS CHOCOLATE CAKE TOPPED WITH RASPBERRY COULIS
BREAD PUDDING

All meals include

ASSORTED ARTISAN DINNER ROLLS AND BUTTER
FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE ICED AND ASSORTED HOT TEAS

\$36.95 PER PERSON

*20% Service Charge and Applicable Sales Tax will be added to all Food and Beverage Items.
Prices and Menu Items are subject to change.*



Holiday Buffet Luncheon

Salad ~ Select 1

WINTER WONDERLAND SALAD with Winter Greens, Dried Cranberries
Goat Cheese and Herb Dressing

Entrées ~ Select 2

ROASTED ROSEMARY CHICKEN BREAST, French Cut and Scented with Lemon & Rosemary, Pan Jus
ROASTED TURKEY BREAST, Sage Gravy
SEARED SALMON, Lemon Butter Sauce
SLICED FLANK STEAK, Mushroom Ragout

Accompaniments ~ Select 2

POTATO GRATIN with Swiss Cheese
RICE PILAF
SWEET CORNBREAD DRESSING

GARLIC HERB BOURSIN MASHED POTATOES
ROASTED YAMS topped with Toasted Pecan Strudel
HERB DRESSING

INCLUDED ON THE BUFFET:

VEGETABLE MÉLANGE OF BROCCOLI, CARROTS AND ASPARAGUS

Desserts ~ Select 1

PUMPKIN CHEESECAKE
RED VELVET CAKE BOURBON PECAN PIE
FLOURLESS CHOCOLATE CAKE TOPPED WITH RASPBERRY COULIS
BREAD PUDDING

All meals include

ASSORTED ARTISAN DINNER ROLLS AND BUTTER
FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE ICED AND ASSORTED HOT TEAS

WEEKDAY OR WEEKEND LUNCHEON BUFFET

\$27.95 PER PERSON

20% Service Charge and Applicable Sales Tax will be added to all Food and Beverage Items.
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