

Weddings By

AMBASSADOR
CENTER

Where everything matters...

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



Congratulations!

I am excited to be able to help you turn your dream wedding into the most memorable day ever! The wedding packages included are all inclusive pricing of service charge and sales tax. I look forward to helping you to create everything you envisioned.

Best Wishes,

Lynn Reed

814-868-9543

lynnr@visitscott.com



Photo By: Alex Ignatiuk

**AMBASSADOR**
CENTER

7794 Peach Street Erie, PA 16509
P (814) 866-9999
AmbassadorErie.com

Wedding Packages

All our Wedding Packages Include:

- 5 Hour Reception with a 4 hour premium open bar to include:
 - Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Brandy, Peach Schnapps, Kamora, Amaretto, Dry Vermouth, Sweet Vermouth, Triple Sec.
 - Wine selection of 1 Red (Merlot, Cabernet, Pinot Noir) & 1 White (Chardonnay, White Zinfandel, Moscato, Pinot Grigio)
 - Choice of 2 beer selections; Bud, Bud lt, Miller lt, Labatt, Labatt blue lt, Coors light, Yuengling
 - Assorted Sodas, Mixers and Bar Fruit

*for the safety of your guests, no shots are served and guests will not be served more than 2 drinks at a time.
The Ambassador Center reserves the right to request identification of any guest at any time.
- Cocktail Hour includes imported and domestic cheese display with crackers and dip, vegetable crudite with dip, fruit display with dip. Choice of hummus or spinach dip with pita bread and chips and choice of 1 Butlered appetizer.
- White drapes with uplights for the head table
- Champagne toast for the head table
- White glove service
- Complimentary cake cutting
- Mirrors for the guest tables
- White linens with white or ivory overlays and colored napkins
- Complimentary hotel room for the couple the night of the wedding
- Discounted hotel room rates for your guests
- Complimentary parking for your guests
- Hilton Honor meeting planner points and Marriott Rewards points
- Discount on rehearsal dinners, bridal showers and brunches when you book your wedding with us
- Inclusive of 6% Tax and 22% Service Charge



Photo By: Rachel Lusky



Bronze Dinner Buffet Package

Buffet includes Salad, Entrees, Starch, Vegetable, Rolls, Butter and Brewed beverages.
Additional entrée available for \$5 per person.

First Course: Served to all guests, Choice of 1:

- Mixed Garden Green Salad with choice of 2 dressings
- Caesar Salad with Asigo Cheese Caesar Dressing
- Spinach Salad with cranberries & almonds with apple cider vinaigrette
- Caprese salad with tomatoes, fresh mozzarella, basil with balsamic glaze

Entrée Selection Choice of 3:

- Chicken Milano - Panco breaded chicken with a sun dried tomato, mushroom, grated parmesan cheese served with a garlic cream sauce
- Stuffed Chicken Breast - with traditional stuffing served with a béchamel sauce
- Cranberry & Sage Stuffed Chicken - with honey herb glaze
- Baked Haddock - Herb crusted white fish with a lemon beurre blanc sauce
- Pan Seared Salmon- Fresh salmon pan seared topped with a house made teriyaki glaze or a whole grain mustard sauce
- Carved Roast Sirloin - Slowly roasted to perfection then sliced and served with a port wine demi-glaze
- Pork Loin - Cajun seasoned and slowly roasted accompanied by a dijon cream sauce
- Bacon Wrap Pork Filet - 8 oz. pork fillet wrap in bacon seasoning and cooked to perfection, served with braised baby kale and a mustard cream sauce

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Gold Plated Dinner Package

Includes Salad, Entrees, Starch, Vegetable, Rolls, Butter and Brewed beverages.
Additional entrée available for \$5 per person.

First Course: Served to all guests, Choice of 1:

- Mixed Garden Green Salad with choice of 2 dressings
- Caesar Salad with Asigo Cheese Caesar Dressing
- Spinach Salad with cranberries & almonds with apple cider vinaigrette
- Caprese salad with tomatoes & fresh mozzarella & basil with balsamic glaze

Entrée Selection Choice of 2 and Vegetarian or Vegan Option:

- Lemon Chicken Romano - Pan seared breaded chicken, prosciutto, tomato, fresh basil, provolone with a zesty lemon sauce
- Chicken Alexa - Pan seared chicken, spinach roasted red pepper, fresh mozzarella cheese with a cabernet sauvignon demi sauce
- Citrus Roasted Salmon - Fresh grilled salmon with a lime cilantro sauce
- Medallions of Beef - Twin medallions, with a touch of wild mushroom demi glaze sauce
- Flounder Florentine - Filet of flounder on a bed of sautéed spinach & shallots, topped with a mustard dill sauce
- Filet Mignon - Grilled 6oz filet mignon with a tarragon bearnaise sauce *available for an additional \$5 per person
- 8oz Prime Rib in Au Jus (cooked med rare) *available for an additional \$5 per person
- Chicken Breast Veronique - Chicken breast with sautéed jumbo lump crabmeat, white grapes, and sherry cream sauce, served with wild rice pilaf
- Stuffed Eggplant Parmesan - Eggplant filled with ricotta cheese and spinach

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Platinum Perfect Pair

Includes Salad, Entrees, Starch, Vegetable, Rolls, Butter and Brewed beverages

First Course (Served to all guests) Choice of 1:

- Mixed Garden Green Salad with choice of 2 dressings
- Caesar Salad with Asigo Cheese Caesar Dressing
- Spinach Salad with cranberries & almonds with apple cider vinaigrette
- Caprese salad with tomatoes & fresh mozzarella & basil with balsamic glaze

Entrees Selection Choice of 1:

- Petite Filet & Crab Cakes- 4oz Petite filet with 3 oz Maryland crab cakes with dijon mustard and remoulade sauce
- Beef & Stuffed Shrimp- Roasted tenderloin of beef with béarnaise sauce, paired with succulent stuffed crab shrimp
- Filet & Chicken – French style chicken breast with boursin cheese and roasted red peppers, herbs de Provence sauce, paired with a grilled petite filet

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Family Style Menu

Includes Salad, Entrees, Starch, Vegetable, Rolls, Butter and Brewed beverages.
Additional entrée available for \$5 per person.

Served Salad: Served with rolls and butter, Choice of 1:

- Mixed Garden Green Salad with choice of 2 dressings
- Caesar Salad with Asigo Cheese Caesar Dressing
- Spinach Salad with cranberries & almonds served with apple cider vinaigrette
- Caprese salad with tomatoes & fresh mozzarella & basil with balsamic glaze

Entrée Selection: Choice of 2:

- Roasted Pepper Pork Loin - Sliced pork loin served a whole grain mustard sauce
- Garlic and Rosemary Brained Sirloin - Freshly sliced sirloin served with cognac Demi glaze
- Prime Rib - Slow roasted for optimal flavor and tenderness
- Roasted Beef Tenderloin (add \$7) - Freshly cut tenderloin slowly roasted to perfection served with a béarnaise sauce
- Veal Parmigiana or Chicken Parmigiana
- Chicken Sorrento - Breasts of chicken covered in melted mozzarella cheese in a white wine sauce
- Chicken Trombino - Fresh chicken breast sautéed with roasted peppers, plum tomatoes, topped with sharp provolone in a garlic and white wine sauce

Pasta: Choice of 1:

- Spaghetti with meatballs
- Linguini Pescatore White - Shrimp, clams, mussels and crabmeat over linguini
- Penne a la Vodka - Blush sauce sautéed with pancetta and vodka

Vegetables: Choice of 1:

- Roasted green beans
- Fresh roasted asparagus tossed with grated parm
- Vegetable medley
- Fresh cut broccoli tossed with citrus butter

Starch: Choice of 1:

- Garlic mash potato
- Oven roasted red potatoes
- Baked potatoes with sour cream
- Wild Rice
- Rice Pilaf
- Parsnip Mashed Potatoes and Chives

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Accompaniments

Please select 1 starch and 1 vegetable

Starches

- Wild rice blend
- Red smashed potatoes
- Oven roasted potatoes
- Roasted rosemary fingerling potatoes
- Wild mushroom risotto
- Dauphinoise potatoes
- Sweet potato au gratin (buffet only)

Vegetables

- Roasted asparagus
- Broccolini
- Glazed honey carrots
- Green beans almandine
- Fresh seasonal vegetables
- Green beans with fennel and roasted red peppers
- Pan roasted brussel sprouts with bacon

Vegetarian Options

- Pasta Primavera - Penne pasta with sautéed seasonal vegetables and roasted red pepper cream sauce
- Portobello Napoleon - Portobello mushroom layered with peppers, spinach, and ricotta and feta cheese served with a roasted tomato and garlic cream sauce.
- Stuffed Butternut Squash Ravioli - Served with julienne vegetables in an amaretto cream sauce and olive oil drizzle
- Grilled Vegetable Stack - Layered with grilled eggplant, yellow squash, red onion, portabello mushroom and tomatoes in a pomodoro sauce

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Silver Cocktail Reception Package

Package includes a 4 hour reception with 3 ½ hour premium open bar

Cocktail Hour Includes: Fruit display w/ dip, antipasto display, grilled marinated vegetables with fresh garlic dill dip, shrimp cocktail served with sauce and lemon dill dip

- Mashtini bar served in a martini glass
Choice of 5 Toppings: gravy, bacon, cheddar cheese, sour cream, butter, cubed ham, popcorn chicken, grated cheese, steamed broccoli, mushrooms, scallions, tomatoes, red onions, homemade cheese sauce, basil pesto sauce, artichoke hearts, parmesan cheese, salsa, corn, pepperjack cheese
- Authentic flatbread pizza of pepperoni, cheese, buffalo chicken ranch, spinach & roma tomatoes with basil mozzarella
- Deluxe pasta station: penne, angel hair, and fettuccini sautéed to order with marinara, white cream sauce and basil pesto sauce. Other toppings include parmesan cheese, red pepper flakes, extra virgin olive oil, grilled chicken, vegetables and shrimp

Carving Station: Choice of 1 served with fresh baked baguettes and breads

- Roast Sirloin served with horseradish cream, tarragon aioli
- Roast turkey served with honey mustard and cranberry chutney
- Prime rib, seasoned and slow roasted with Au Jus
*available for an additional \$5 per person



Photo By: Rob Frank

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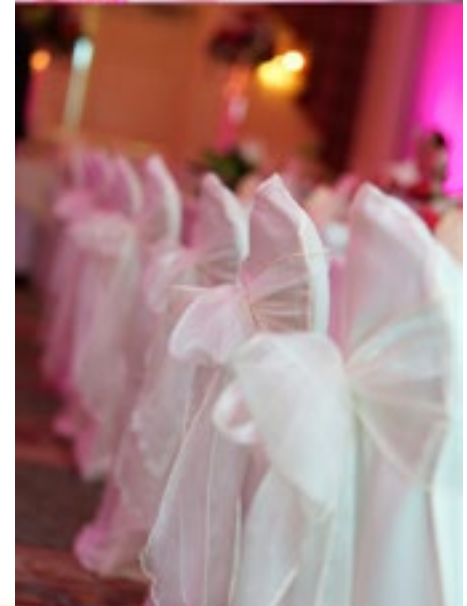
Enhancements

Plus tax & service charge

Additional Enhancements:

- White icicle lights for the head tables and or cake table: \$10 per table
- Champagne toast for the entire room - \$2 per person
- Sorbet intermezzo to cleanse your palate after the salad course in flavors of lemon, raspberry or mango - \$2 per person
- Cup of wedding soup to your dinner - \$2 per person
- Votives to enhance your centerpieces - \$1.00 per votive
- Risers for head table (2 are included with package) –each additional riser is \$20 per 4'x6' section
- Uplighting - \$50 per light
- Additional butler passed hors d' oeuvres - \$2.50 per person
- Paper Décor Packages for invitations, place cards, menu cards, door knockers, etc.
- Upgrade to Deluxe bar Package - \$6 Per person
 - Add Additional Beer Selection- Price Per person
 - Wine Bottle Service with Dinner- Price Per bottle

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Additional Information

- The Ambassador can tray and store cookies for your wedding for a fee of \$200
- The Ambassador can accommodate guests for a ceremony. Ceremony fee is \$525
- Children's Meals are available for children 3-12 years of age for the price of \$18 inclusive and would include apple sauce, drink, and meal selection
- There is a minimum food and beverage requirement per ballroom that must be met before tax and service charge
- The number of servers will vary based on the final guest count. One bartender and one bar back per 100 guests
- Vendor Meals available at a discounted price
- A tasting can be provided upon request with a fee of \$10 per person. Guests will choose between 3-4 entrees

Vendor Information

This list has been created to assist you in the planning of your wedding at the Ambassador.

Entertainment

- Dynamic Sounds Productions, Butch Knight
814-459-5921 dynamicsoundsdjs.com
- Memories in motion, Shawn Steele
814-455-3972 djshawnsteele.com
- Tony Berarducci
814-873-2742 tonybdjproductions.com
- DJ John Gallagher
814-838-2490 johngallagher.com

Florists

- Allburn Florist
814-456-6211 allburnflorist.com
- Gerlach's Floral
814-838-2363 gerlachs.com/floral-shop

Hair & Makeup

- Face Facts -Aimee Work
814-434-0017

Ceremony Music

- Courtney Vargo
814-460-1468 erieviolin@yahoo.com
- Lake Erie String Quartet
814-480-8148 howardaintlyin@aol.com

Photographers

- Rob Frank Photography
814-520-3985 rfrankphotogrpahy.com
- Eric Smyklo Photography
814-218-3232 smyklophoto.com
- Alex Ignatiuk Photography
814-823-2702 alexignatiuk.com
- Marinelli Photography
814-218-9860 marinelliphotography.com
- Mkleck Photography
mkleckphotography.com

Wedding Cakes

- It Takes the Cake, Wendy Adams
814-455-5055
- Jennifer Shaffer Cakes
814-774-2753
- Cindy's Let them Eat Cake
814-758-9457
- Giant Eagle or Wegman's