

Wedding Packages



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**EMBASSY SUITES
HOTELS®**

4800 S Tryon Street Charlotte, NC 28217
(704) 527-8400
www.charlotte.embassysuites.com

Congratulations on your Engagement!

Thank you for considering Embassy Suites by Hilton Charlotte for your wedding reception. Our elegant ballroom space and experienced event team offer an ideal setting for your special day.

Choose one of our three inclusive packages to make your wedding day easy to plan, enjoyable for your guests, and memorable for you.

All Packages Include:

- Overnight accommodations for the couple the night of the wedding in one of our two room suites
- Champagne and chocolate covered strawberry amenity in couple's suite
- Rental for the reception space (ceremony space available for an additional fee)
- Dance floor, head table, and place card table
- Black spandex table linen with napkin color of your choice from our inventory
- Centerpiece mirror for each guest table
- Fruit Infused Water Station during cocktail hour
- Champagne Toast
- Cake Cutting Service
- Double Hilton Honor Event Points
- Discounted suite rates for a block of 10+ suites and personalized web page to share with wedding guests



The Silver Package



Dinner-Buffer

Cocktail Hour

Choice of Two (2) Elegant Displays

Cheese Display

*International & Domestic Cheese Board
Sliced Baguettes and Crackers*

Fresh Vegetable Crudité Display

*Crisp & Grilled Vegetables of the Season
Garlic Herb Buttermilk Ranch*

Seasonal Fruit Display

*Sliced Melons & Fruits of the Season
Honey Yogurt Dip*

Salads

Choice of One (1) Salad
Garden Salad

*Tossed Garden Favorites
with choice of two dressings*

Caesar Salad

*Romaine Hearts, Toasted Garlic Croutons &
Freshly Grated Parmesan Cheese
Creamy Caesar Dressing*

Creamy Potato Dill Salad

Spinach Salad

*Baby Spinach, Strawberries, Walnuts & Feta
Champagne Vinaigrette*

Tomato Mozzarella Caprese

Entrees

Choice of Two (2) Entrees

Vegan/Vegetarian Options Available Upon Request

Chicken Marsala

Mushrooms and Marsala Wine Sauce

Sliced Sirloin

Wild Mushroom Sauce

Rosemary and Garlic Pork Loin

Served with Orange Glaze

Baked Chicken

Stuffed with Portabella Mushrooms

Crab Cakes

Served with Remoulade Sauce

Seared Glazed Salmon

Red Pepper Cream Sauce

Accompaniments

Choice of One (1) Starch

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Bliss Potatoes

Choice of One (1) Vegetable

Broccoli and Cauliflower Medley

Glazed Baby Carrots

Seasonal Vegetables

Rolls and Butter

Beverages

Freshly Brewed Iced Tea - Sweet and Unsweet

Freshly Brewed Starbucks Coffee -

Regular and Decaffeinated

Herbal Teas

\$65.00* per person

**per person prices are subject to a taxable 22% service charge and applicable sales tax*

The Gold Package



Dinner Stations

Cocktail Hour

Choice of Two (2) Elegant Displays

Cheese Display

*International & Domestic Cheese Board
Sliced Baguettes and Crackers*

Fresh Vegetable Crudit  Display

*Crisp & Grilled Vegetables of the Season
Garlic Herb Buttermilk Ranch*

Seasonal Fruit Display

*Sliced Melons & Fruits of the Season
Honey Yogurt Dip*

Hors D'oeuvres

Choice of Four (4) Hors d'oeuvres

Cold Canapes

*Tomato Mozzarella Skewer
Mediterranean Tapenade Tart
Curry Chicken Salad Tart
Chipotle Chicken Salad Tart
Beef Tenderloin Crostini
Tomato Bruschetta*

Hot Hors d'oeuvres

*Fried Green Tomato Sliders
Phyllo Baked Brie, Raspberry Jam
Vegetable Spring Roll
Chicken Satay Skewers
Coconut Chicken Skewers
Pulled Pork Sliders
Coconut Shrimp Skewers
Mini Carolina Crab Cakes
Beef Satay Skewers
Warm Ham Biscuits*

Upgraded Hors d'oeuvres-

add \$1 per person

*Beef Wellington
Bacon Wrapped Scallops
Bacon Wrapped Bleu Cheese Meatballs
Ceviche Shooters*

Action Stations

Choice of Two (2) Action Stations

Carving Station

*Top Round of Beef Carving Station
Peppercorn Sauce and Creamy Horseradish
Petite Sour Dough Rolls
or
Roasted Turkey Carving Station
Cranberry Salsa, Georgia Peach Chutney
Petite Herb Rolls*

Pasta Station

*Choice of two: Grilled Chicken, Shrimp or Beef Tips
Tortellini, Ziti, Cavatappi, Bowtie
House Marinara, Alfredo, Extra Virgin Olive Oil
Roasted Vegetables, Wilted Spinach, Mozzarella and Parmesan*

Ultimate Spud Bar

*Creamy Yukon Gold Mashed Potatoes
Crisp Bacon, Scallions, Chives, Broccoli, Bourbon Ragout Mushrooms
Sour Cream, Pimento Cheese, Southern Gravy*

Fajita Station

*Choice of two: Strips of Latin Seasoned Chicken, Beef or Shrimp
Red and Green Peppers, Onions, Tomatoes
Served with Soft Tortillas, Pico de Gallo, Sour Cream*

Beverages

*Freshly Brewed Iced Tea - Sweet and Unsweet
Freshly Brewed Starbucks Coffee - Regular and Decaffeinated
Herbal Teas*

\$75.00* per person

*per person prices are subject to a taxable 22% service charge and applicable sales tax

The Platinum Package



Dinner-Plated Cocktail Hour

Choice of Two (2) Elegant Displays

Cheese Display

International & Domestic Cheese Board
Sliced Baguettes and Crackers

Fresh Vegetable Crudité Display

Crisp & Grilled Vegetables of the Season
Garlic Herb Buttermilk Ranch

Seasonal Fruit Display

Sliced Melons & Fruits of the Season
Honey Yogurt Dip

Italian Antipasto Display

Hand Sliced Artisan Meats
Pickled and Marinated Vegetables
Olives & Mediterranean Spreads

Salads

Choice of One (1) Salad

Garden Salad

Tossed Garden Favorites
with choice of two dressings

Caesar Salad

Romaine Hearts, Toasted Garlic Croutons &
Freshly Grated Parmesan Cheese
Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Strawberries, Walnuts & Feta
Champagne Vinaigrette

Filet Mignon

Cabernet Peppercorn Demi-Glaze

Slow Roasted Prime Rib

Au Jus

Choice of Two (2) Entrees

Chicken Breast

prepared either Florentine with Tuscan Sauce or
Breaded and stuffed with Ricotta, Fontina, and Herbs
over Marinara sauce

Seared Haddock

with Capers & Lemon Butter

Beverages

Freshly Brewed Iced Tea - Sweet and Unsweet
Freshly Brewed Starbucks Coffee - Regular and Decaffeinated
Herbal Teas

\$85.00* per person

*Prices are subject to a taxable 22% service charge and applicable sales tax

Choice of Two (2) Butler Passed Hors d'oeuvres

Cold Canapes

Tomato Mozzarella Skewer
Mediterranean Tapenade Tart
Ceviche Shooters
Curry Chicken Salad Tart
Chipotle Chicken Salad Tart
Beef Tenderloin Crostini
Tomato Bruschetta

Hot Hors d'oeuvres

Fried Green Tomato Sliders
Vegetable Spring Roll
Phyllo Baked Brie, Raspberry Jam
Chicken Satay Skewers
Coconut Chicken Skewers
Pulled Pork Sliders
Coconut Shrimp Skewers
Mini Carolina Crab Cakes
Beef Wellington
Bacon Wrapped Scallops
Bacon Wrapped Bleu Cheese Meatballs
Beef Satay Skewers
Warm Ham Biscuits

Accompaniments

Choice of One (1) Starch

Garlic Mashed Potatoes
Rice Pilaf

Roasted Red Bliss Potatoes

Choice of One (1) Vegetable

Broccoli and Cauliflower Medley
Glazed Baby Carrots
Seasonal Vegetables

Rolls and Butter

Additions



Open Bar - House Brands

Smirnoff Vodka	Copper Ridge Wines
Beefeaters Gin	Chardonnay, Cabernet Sauvignon,
Bacardi Rum	Merlot, and Zinfandel
Jim Beam Bourbon	Imported Beer
Dewar's Scotch	Domestic Beer
Cuervo Tequila	Assorted Soft Drinks
Canadian Club	Fruit Juices
Kamora	Bottled Water
Trave Amaretto	
Peach Schnapps	

\$25.00 per person First Two Hours*

\$10.00 per person, per hour each additional hour*

Open Bar - Call Brands

Absolut Vodka	Copper Ridge Wines
Tanqueray Gin	Chardonnay, Cabernet Sauvignon,
Captain Morgan Rum	Merlot, and Zinfandel
Jack Daniels Bourbon	Imported Beer
Dewar's Scotch	Domestic Beer
Cuervo Tequila	Assorted Soft Drinks
Seagram's VO	Fruit Juices
Kahlua	Bottled Water
Disaronno Amaretto	
Peach Schnapps	

\$30.00 per person First Two Hours*

\$12.00 per person, per hour each additional hour*

Additions Continued



Open Bar - Premium Brands

Grey Goose Vodka
Hendricks Gin
Captain Morgan Rum
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch
Patron Tequila
Crown Royal Whiskey
Kahlua
Disarrono Amaretto
Peach Schnapps

Copper Ridge Wines
Chardonnay, Cabernet Sauvignon,
Merlot, and Zinfandel
Imported Beer
Domestic Beer
Assorted Soft Drinks
Fruit Juices
Bottled Water

\$35.00 per person First Two Hours*

*\$15.00 * per person, per hour each additional hour*

Beer & Wine

Copper Ridge Wines
Chardonnay, Cabernet Sauvignon,
Merlot, and Zinfandel
Imported Beer
Domestic Beer
Assorted Soft Drinks
Bottled Water

\$24.00 per person First Two Hours*

\$8.00 per person, per hour each additional hour*

Vendor Meals: \$20.00* per person

Elaborate Viennese Dessert Display

Miniature Sampling of Petite Fours, Eclairs,
Cream Puffs, Cheesecakes, Fruit Tarts,
Key Lime Tarts, Pecan Tarts, and Chocolate Dipped Strawberries
\$9.95 Per Person*

Referrals



DJ

Split Second Sound
704-907-9507

All the Right Grooves
704-763-6196

ATG Entertainment
704-537-9300

Live Music

Charlotte Strings for Events
info@charlottestrings.com
704-390-0563

Violin by Christine
Violin4you@comporium.net
803-802-7930

Cakes

Sweet It Is
info@sweetitis.net
704-351-4668

Celestial Cakery
celestialcakery@gmail.com
704-258-1209

Videography

West Mint Media
704-998-9637

Officiants

Weddings from the Heart
Rev. Rebecca Nagy
revrebeccan@gmail.com
704-588-4623

Non-Denominational
patrick@calmbbluewater.com
704-263-4677

Hair & Makeup

Beauty Asylum
bookme@beautyintervention.com
980-202-2655

Wedding Planners

Mint To Be Weddings
caroline@minttobeweddings.com
704-650-4047

Erin Padgett Events
erin@erinpadgettevents.com
704-652-1319

Photo Booth

ShutterBooth Charlotte Photo Booth
info@shutterbooth.com
704-469-8420

Shutter Hutch
shutterhutch@gmail.com
704-918-7852

Child Care

Platinum Sitters
jennifer@platinumsitters.com
877-594-5530

Photography

DeLong Photography
Shannon & Tim DeLong
803-574-9004
delongphotoLLC@gmail.com

Rob + Kristen Photography
Rob + Kristen Tesar
hello@robpluskristen.com
704-572-1268

Linen and Chair Rental

CE Rental
dvtassel@cerental.com
704-523-9300

Limousine

A Step Above
704-605-1108

Rose Chauffeured Transportation
704-522-8258

Florist

Flowers Plus
info@flowersplusonline.com
704-342-4529

Bookout Blooms
ashley@bookoutblloms.com
704-661-5020