

# WEDDING PACKAGE

# **Embassy Suites Wedding Services**

At the Embassy Suites we offer the following services to ensure the perfect wedding:

Extensive selection of floor length linens

Mirror centerpieces that include votive candles and bud vases

Dance floor

Silver punch fountains

Silver, glass and china service

Cake cutting service

**Butler service** 

Bartenders, carvers and chef attendants

Staging for sweetheart, head table and DJ or band

Bridal party hideaway

Professional staff attending to every detail

Complimentary suite with champagne and a late night snack

Special rates for overnight accommodations for your out of town guests

Personalized wedding reservation link

Complimentary guest parking and airport shuttle

15% off rehearsal dinner and brunch menus when the reception is held on-site

2-150 people \$1250

151 – 300 people \$1750

301 - 600 people \$2750









### Just Hors D'oeuvres

(50 Person Minimum)

### Please Select Two from the Following Cold Hors D'oeuvres:

**Deviled Eggs** 

**Assorted Crostini** 

Mozzarella Tomato Pancetta

Raspberry and Brie Canapés

Maytag Blue Cheese Mousse with Poached Pear on an Endive Leaf with Candied Pecans

Chicken Salad Puffs

Smoked Salmon and Caviar on an English Cucumber

**Curried Crab Bouchees** 

Roasted Asparagus with Prosciutto

Shaved Carpaccio on a Wasabi Pumpernickel Round

# Please Select Two from the Following Hot Hors D'oeuvres:

Spanakopita

Artichoke Beignets with Boursin Cheese

Assorted Miniature Quiche

Chicken Wellington

Pecan Crusted Chicken Tenders with Orange Chipotle Dipping Sauce

Chicken Cashew Spring Roll with Sesame Dipping Sauce

Chicken or Beef Satavs

Coconut Shrimp with Mandarin Dipping Sauce

Sausage Stuffed Mushrooms

Miniature Beef Wellington









# Just Hors D'oeuvres (continued) (50 Person Minimum)

# Please Select Two from the Following Displays:

Brie en Croute with pecans and brown sugar, grape clusters, nuts, berries, crackers and bread International Cheese Display Garnished with Fresh Fruit and Served with Crackers Vegetable Crudité with an Assortment of Dips Mozzarella and Tomato Fresh Sliced Fruit

# Please Select From the Following Stations:

Pasta Station Mashed Potato Bar Caesar Salad Station Macaroni and Cheese Bar Carved Baron of Beef Carved Roasted Turkey Carved Pork Loin

### Beverage Station

Lemonade with the Cocktail Hour Coffee Station Champagne Toast

\$37.95 per person









### The Stations

(100 Person Minimum)

For the Cocktail Hour Please Select Two from the Following Cold Hors D'oeuvres:

Deviled Eggs

**Assorted Crostini** 

Mozzarella Tomato Pancetta

Raspberry and Brie Canapés

Maytag Blue Cheese Mousse with Poached Pear on an Endive Leaf with Candied Pecans

Chicken Salad Puffs

Smoked Salmon and Caviar on an English Cucumber

**Curried Crab Bouchees** 

Roasted Asparagus with Prosciutto

Shaved Carpaccio on a Wasabi Pumpernickel Round

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Assorted Miniature Quiche

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Chicken Cashew Spring Roll with Sesame Dipping Sauce

Chicken or Beef Satays

Coconut Shrimp with Mandarin Dipping Sauce

Sausage Stuffed Mushrooms

Miniature Beef Wellington









# The Stations (continued)

(100 Person Minimum)

### Please Select Two from the Following Displays:

Brie en Croute with pecans and brown sugar, grape clusters, nuts, berries, crackers and bread International Cheese Display Garnished with Fresh Fruit and Served with Crackers Vegetable Crudité with an Assortment of Dips Mozzarella and Tomato Fresh Sliced Fruit

### For Dinner Service

# Choice of two of the following chef's stations:

Pasta Station - Penne and Farfalle Pasta tossed with Choice of Two of the Following Sauces: Alfredo, Marinara, or Pesto Accompaniments Include: Sautéed Italian Sausage, Seasoned Chicken, Roasted Vegetables, Garnished with Parmesan Cheese and Served with Garlic Breadsticks Gourmet Salad Station - Mixed Baby Greens and Spinach with Chef's of Dressings Accompaniments Include: Grilled Chicken, Baby Shrimp, Cheddar Cheese, Parmesan Cheese, Assorted Vegetables, Bacon Bits, Croutons and Fresh Baked Rolls Fajita Station - Sizzling Beef and Chicken Sautéed with Onions and Peppers. Served with Soft Flour Tortillas, Sour Cream, Pico de Gallo, Guacamole and Sliced Jalapeno Peppers. Stone Ground Grits or Smashed Potatoes - served with Green Onions, Sour Cream, Bacon Bits, Cheddar Cheese, Gorgonzola Cheese and Butter.







Prices are subject to a 23% service charge and all applicable taxes.

Embassy Suites Raleigh-Durham/Research Triangle | 201 Harrison Oaks Boulevard | Cary, NC 27513 | 919-677-1840 | www.raleighdurham.embassysuites.com



# The Stations (continued)

(100 Person Minimum)

# Choice of two of the following chef's stations (continued):

Caesar Salad Bar - Hearts of Romaine, Shaved Parmesan, Herb Croutons, Grilled Chicken, Smoked Salmon, Anchovies, Lemon Garlic Dressing and Assorted Artisan Breads

Macaroni and Cheese Bar - House-Made Macaroni and Cheese with an Array of Toppings to Include Crispy Bacon, Scallions, Truffle Shavings, Wild Mushrooms, Cheddar Cheese, Blue Cheese and Smoked Gouda

Mashed Potato Bar – Mashed Sweet Potato and Yukon Gold Potatoes Served with Pecans, Brown Sugar, Green Onions, Sour Cream, Bacon Bits, Cheddar Cheese, Gorgonzola Cheese, Caramelized Shallot Gravy and Butter

### Choice of one of the following from the carving board:

Roasted Turkey with Whole Grain Mustard, Cranberry Chutney and Silver Dollar Rolls Glazed Ham with Whole Grain Mustard, Pineapple Chutney and Biscuits Round of Beef with Horseradish Sauce, Mayonnaise, Mustard and Silver Dollar Rolls Apple Smoked 24 Hour Center Cut Sliced Pork Loin with a Light Pommery Wine Sauce

### Beverage Station:

Lemonade with the Cocktail Hour Coffee Station

\$47.95 per person









## The Buffet

(50 Person Minimum)

For the Cocktail Hour Please Select Two from the Following Cold Hors D'oeuvres:

**Deviled Eggs** 

**Assorted Crostini** 

Mozzarella Tomato Pancetta

Raspberry and Brie Canapés

Maytag Blue Cheese Mousse with Poached Pear on an Endive Leaf with Candied Pecans

Chicken Salad Puffs

Smoked Salmon and Caviar on an English Cucumber

**Curried Crab Bouchees** 

Roasted Asparagus with Prosciutto

Shaved Carpaccio on a Wasabi Pumpernickel Round

### Please Select Two from the Following Hot Hors D'oeuvres:

Spanakopita

Artichoke Beignets with Boursin Cheese

Assorted Miniature Quiche

Chicken Wellington

Pecan Crusted Chicken Tenders with Orange Chipotle Dipping Sauce

Chicken Cashew Spring Roll with Sesame Dipping Sauce

Chicken or Beef Satays

Coconut Shrimp with Mandarin Dipping Sauce

Sausage Stuffed Mushrooms

Miniature Beef Wellington









# The Buffet (continued)

(50 Person Minimum)

### Please Select Two from the Following Displays:

Brie en Croute with pecans and brown sugar, grape clusters, nuts, berries, crackers and bread International Cheese Display Garnished with Fresh Fruit and Served with Crackers Vegetable Crudité with an Assortment of Dips Mozzarella and Tomato Fresh Sliced Fruit

# For Dinner Service Choice of Two of the Following Salads:

Traditional Caesar Salad
Mixed Seasonal Greens with Assorted Dressings
Sour Cream and Chive Roasted Potato Salad
Artichoke Salad
Spinach and Mandarin Salad
Fresh Fruit Salad
Tomato, Onion, Cucumber and Gorgonzola Salad

# Choice of Two of the Following Entrée Selections:

Pasta Primavera with a Light Pesto Sauce

Penne Bolognese

Grilled Vegetable Ravioli with a Tomato Cream Sauce and Shaved Asiago Cheese

Sautéed Breast of Chicken with Artichoke and Scallion Veloute

Grilled Breast of Chicken with Sautéed Shiitake and Chives

Chicken Marsala

Grilled Chicken with Lemon Thyme au Jus

Grilled Salmon with Meyer Lemon Dill Sauce

Sliced Pork Loin with a Pommeray Cream Sauce

Sliced Flank Steak with Roasted Shallots and Shiitake Mushroom Sauce

Filet Tips with a Wild Mushroom and Onion Sauce









# The Buffet (continued)

(50 Person Minimum)

# Choice of Two of the Following Accompaniments:

Wild Rice Pilaf
Herb Roasted New Potatoes
Basmati Rice Pilaf
Chef's Risotto
Yukon Whipped Boursin Potatoes
Duchess Parmesan and Chive Potato
Roasted Fingerling Potatoes with Thyme and Shallots
Brocollini and Lemon Butter
Baby Carrots and Dill
Asparagus and Red Peppers
Fresh Seasonal Vegetable
Rolls and Butter

### Beverage Service:

Lemonade with the Cocktail Hour Iced Tea and Coffee Service

\$48.95 per person









### The Plated

(50 Person Minimum)

For the Cocktail Hour

Please Select Two from the Following Cold Hors D'oeuvres:

**Deviled Eggs** 

**Assorted Crostini** 

Mozzarella Tomato Pancetta

Raspberry and Brie Canapés

Maytag Blue Cheese Mousse with Poached Pear on an Endive Leaf with Candied Pecans

Chicken Salad Puffs

Smoked Salmon and Caviar on an English Cucumber

**Curried Crab Bouchees** 

Roasted Asparagus with Prosciutto

Shaved Carpaccio on a Wasabi Pumpernickel Round

# Please Select Two from the Following Hot Hors D'oeuvres:

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Assorted Miniature Quiche

Chicken Wellington

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Chicken Cashew Spring Roll with Sesame Dipping Sauce

Chicken or Beef Satays

Coconut Shrimp with Mandarin Dipping Sauce

Sausage Stuffed Mushrooms

Miniature Beef Wellington

### Please Select Two from the Following Displays:

Brie en Croute with pecans and brown sugar, grape clusters, nuts, berries, crackers and bread International Cheese Display Garnished with Fresh Fruit and Served with Crackers

Vegetable Crudité with an Assortment of Dips

Mozzarella and Tomato

Fresh Sliced Fruit









# The Plated (continued)

(50 Person Minimum)

# For Dinner Service Please Select One from the Following Salad Selections:

Mixed Greens with Julienne Vegetables and Assorted Dressings Traditional Caesar Salad Bibb Lettuce with Mandarin Oranges, Grape Tomatoes and Cucumbers

Baby California Greens with Gorgonzola Cheese, Candied Walnuts and a Fresh Pear Vinaigrette

Romaine and Iceberg Lettuce with Sliced Mushrooms, Grape Tomatoes, Cucumbers and Black Olives

### Entrée Selections:

Chicken Wellington with Pecan Sage Cream Sauce \$45.95 per person
Grilled Chicken Breast Bruschetta with a Basil Pesto and Topped with Tomato,
Red Onion and Garlic Relish \$41.95 per person
Breast of Chicken Botticelli Stuffed with Sausage, Pinenuts, Sun Dried Tomato, Fontina,
Parmesan and Mozzarella Cheeses \$44.95 per person
Grilled Salmon with Myer Lemon Dill Sauce \$45.95 per person
Pan Seared Filet Mignon Served with a Port Wine Reduction and Topped with Gorgonzola
and Peppercorn Butter \$59.95 per person









# The Plated (continued)

(50 Person Minimum)

#### Combination Entrée Selections:

Pan Seared Petit Filet Mignon Served with a Port Wine Reduction and Topped with Gorgonzola and Peppercorn Butter Accompanied by:

Grilled Salmon Fillet with a Meyer Lemon and Dill Sauce \$56.95 per person Grilled Breast of Chicken with a Sun Dried Tomato and Shiitaki Veloute \$55.95 per person Jumbo Lump Crab Cake Served with a Creole Mustard and Lemon Sauce\$59.95 per person Jumbo Shrimp with Fresh Tarragon Scampi Butter Sauce \$58.95 per person Truffle Scented Diver Scallops with Chive and Pink Peppercorn Beurre Blanc \$61.95 per person

There will be \$3 per person plus tax and service charge added for multiple entree choices up to two entrées.

### Choice of Two of the Following Accompaniments:

Wild Rice Pilaf
Herb Roasted New Potatoes
Basmati Rice Pilaf
Chef's Risotto
Yukon Whipped Boursin Potatoes
Duchess Parmesan and Chive Potato
Roasted Fingerling Potatoes with Thyme and Shallots
Brocollini and Lemon Butter
Baby Carrots and Dill
Asparagus and Red Peppers
Fresh Seasonal Vegetable

All dinners to include Warm Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee And Iced Tea Service









# **Embassy Suites Bar**

### Wine Selections

Cabernet Sauvignon

William Hill: \$32 per bottle Louis Martini: \$37 per bottle Canyon Road: \$30 per bottle

Chardonnay

Mirassou: \$35 per bottle Edna Valley: \$37 per bottle Canyon Road: \$30 per bottle

Pinot Grigio

Ecco Domani: \$32 per bottle

White Zinfandel

Canyon Road: \$30 per bottle

Pinot Noir

Mirassou: \$35 per bottle Canyon Road: \$30 per bottle

Moscato

Ecco Domani: \$32 per bottle

Sparkling Wine

Wycliff: \$25 per bottle









# Embassy Suites Bar (continued)

# Premium Beverage Service

#### Premium Well Brands

Smirnoff Vodka, Bacardi Rum, J&B Scotch, Seagram's VO, Jim Beam Bourbon, Sauza Gold Tequila, Beefeater Gin and Budweiser, Bud Light, Miller Lite, O'Doul's and Sam Adams Beers

### Super Premium Well Brands

ABSOLUT Vodka, Captain Morgan Rum, Johnnie Walker Black Scotch, Crown Royal, Jack Daniel's Bourbon, 1800 Reposado Tequila, Tanqueray Gin and Amstel Light, Budweiser, Bud Light, Miller Light, O'Doul's, Sam Adams and Michelob Ultra Beers

Havely Day	Premium Well	Super Premium
Hourly Bar By The Hour Additional Hour		\$17 \$13
Host Bar Individual Beverages Mixed Drinks  Domestic Beer Imported Beer House Wines	\$5.10 \$5.57	\$7.66
Cash Bar Individual Beverages Mixed Drinks Domestic Beer Imported Beer House Wines	\$5.50 \$6.00	\$8.25





