



## Embassy Suites Raleigh/Durham

201 Harrison Oaks Boulevard

Cary, NC 27513-5544 USA

919.677.7840

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[HOME >](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [RECEPTION](#) [DINNER](#) [WINE & BEVERAGE](#) [EVENT TECH](#) [GENERAL INFO](#)



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# EVENTS



# EVENTS

## catering menus

Thank you for choosing the Embassy Suites for your catered event. Our goal is to give you a stimulating dining experience complete with outstanding service, memorable sauces, comfort desserts and cutting edge plate presentations. We embrace the opportunity to feed groups large or small, from wedding receptions and charity fundraisers to awards banquets and conferences. Again, thank you for choosing us.

We look forward to exceeding your expectations!





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# BREAKFAST

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# BREAKFAST

## breakfast plates

### the sunny side \$18

chilled orange juice  
farm fresh scrambled eggs  
choice of bacon or sausage  
breakfast potato & broiled tomato  
assorted pastry & muffin basket  
freshly brewed Starbucks® coffee | regular & decaf  
Tazo® teas

### the country farm \$22

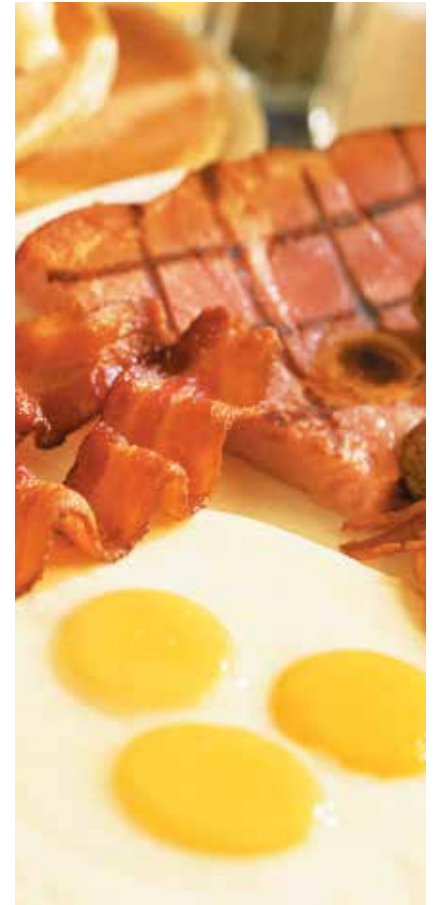
*\*50 person minimum*

chilled orange juice  
pre set fruit and berries  
farm fresh scrambled eggs, chives & aged cheddar cheese  
meats | smoked chicken, apple sausage, applewood smoked  
bacon, pork sausage or turkey sausage  
breakfast potato & broiled tomato  
assorted pastry, muffin & fresh biscuit basket  
freshly brewed Starbucks® coffee | regular & decaf  
Tazo® teas

### the crack of dawn \$23

*\*50 person minimum*

chilled orange juice  
farm fresh scrambled eggs  
crusty french toast & warm berry compote  
meats | smoked chicken, apple sausage, applewood  
smoked bacon, pork sausage or turkey sausage  
breakfast potatoes  
assorted pastry, muffin & fresh biscuit basket  
freshly brewed Starbucks® coffee | regular & decaf  
Tazo® teas



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# BREAKFAST

## breakfast buffets

### **sunrise buffet \$22**

*\*30 person minimum*

chilled orange juice

sliced fresh fruit tray

assorted pastries and muffins | with fruit jam, honey & butter

farm fresh scrambled eggs

crispy bacon & country sausage

breakfast potatoes or grits

freshly brewed Starbucks® coffee | regular & decaf  
Tazo® teas

### **executive breakfast buffet \$25**

*\*50 person minimum*

chilled orange juice

sliced fresh fruit tray

warm fruit cobbler

assorted yogurts with granola topping

croissants, muffins, danish & biscuits

assorted cereals & milk

farm fresh scrambled eggs

double thick french toast

country sausage & bacon

breakfast potatoes or grits

freshly brewed Starbucks® coffee | regular & decaf  
Tazo® teas

### **brunch buffet \$27**

*\*50 person minimum*

chilled orange juice

assorted yogurts with granola topping

croissants, muffins & danish

biscuits & sausage gravy

sliced fresh fruit tray

warm fruit cobbler

assorted cereals & milk

fresh hot irish oatmeal | with raisins & brown sugar

farm fresh scrambled eggs or assorted quiches

double thick french toast

country sausage & bacon

breakfast potatoes or grits

garden salad | with chefs choice of dressings

chicken & apple pecan salad

sliced deli tray with accompaniments

freshly brewed Starbucks® coffee | regular & decaf  
Tazo® teas



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[< HOME >](#)

**BREAKFAST** BREAKS LUNCH RECEPTION DINNER WINE & BEVERAGE EVENT TECH GENERAL INFO  
PLATED **BUFFET** BUFFET ENHANCEMENTS A LA CARTE



# BREAKFAST

## buffet enhancements

### breakfast buffet

omelet station \$8 per person | 50 person minimum

shrimp and grit station \$14 per person | 50 person minimum

oatmeal with brown sugar, dried cranberries & raisins \$4 per person | 25 person minimum

baked honey glazed ham \$9 per person | 40 person minimum

### per dozen

hard boiled eggs \$14

### per person

smoked salmon display with capers, boiled egg, red onion & parsley &10

waffles \$5

pancakes \$4

quiche \$7

grilled ham steak \$5

turkey sausage \$5

biscuits and gravy \$4

### misc.

ham or sausage biscuits \$5 each

bacon, egg & cheese biscuits \$5 each

mimosas \$7 each



*\*Attendant/Carver fee 50 per hour*

*\*All buffets are for one and a half hours of service*

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# BREAKS



*\*All breaks are served for 1 hour*





# BREAKS

## a la carte

### morning goodies

fruit yogurts \$ 4 each

sliced fresh fruit \$ 5 per person

whole fruit \$3 each

yogurt parfaits layered with granola &

fresh berries \$ 6 each

### cheaper by the dozen

assorted muffins \$36

danish \$39

cinnamon rolls \$36

croissants \$35

doughnuts \$27

bagels and assorted cream cheese \$ 36

assorted scones \$35



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### a la carte beverages

#### \*per gallon

freshly brewed Starbucks® coffee

\$48 | regular & decaf

Tazo® hot teas \$31

lemonade or fruit punch \$30

iced tea \$30

#### \*each

Starbucks® hot chocolate \$3

Tropicana® fruit juices \$4

assorted soft drinks \$3

bottled water \$4

flavored bottled teas \$4

flavored SoBe® water \$4

Pellegrino® water \$5

sparkling Perrier® water \$5

V-8® juice \$4

assorted energy drinks \$5

Gatorade® \$4

Red Bull® energy drink \$5

#### \*per bottle

sparkling grape juice \$21

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[< HOME >](#)

BREAKFAST **BREAKS** LUNCH RECEPTION DINNER WINE & BEVERAGE EVENT TECH GENERAL INFO

# BREAKS

## continental breaks

### continental \$16

assorted fruit juices

breakfast pastries & muffins

sliced fruit tray

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas

### deluxe continental \$18

assorted fruit juices

breakfast pastries & muffins

bagels & cream cheese

fruit yogurts with granola

sliced fruit tray

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas



### super duper continental \$20

*\*25 person minimum*

assorted fruit juices

breakfast pastries & muffins

bagels & cream cheese

fruit yogurts with granola

sliced fruit tray

warm biscuits & croissants

oatmeal with brown sugar & raisins

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas



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# BREAKS

## morning breaks

### re-charge \$16

*\*25 person minimum*

assorted power & energy bars

yogurts, granola & trail mix

sliced fruit display

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas

### mid-morning break \$13

whole fresh fruit,

assorted snack bars

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas



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[< HOME >](#)

BREAKFAST **BREAKS** LUNCH RECEPTION DINNER WINE & BEVERAGE EVENT TECH GENERAL INFO



# BREAKS

## snacks

### **fitness break \$16**

*\*25 person minimum*

sliced fresh fruit & berries

carrot bran muffins

oatmeal cookies

individual yogurt & granola bars

vegetable crudité's with low fat ranch dip

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas

### **trail mixer \$12**

Chex mix®, Goldfish® crackers & trail mix

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas

### **chips and pretzels \$10**

*\*25 person minimum*

dijon dip, caramelized onion dip & ranch dip

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas

### **fruits and nuts \$13**

*\*25 person minimum*

raisins & dried fruits

peanuts, cashews & mixed nuts

freshly brewed Starbucks® coffee

regular & decaf

Tazo® teas

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[< HOME >](#)

[BREAKFAST](#) [BREAKS](#) [LUNCH](#) [RECEPTION](#) [DINNER](#) [WINE & BEVERAGE](#) [EVENT TECH](#) [GENERAL INFO](#)

# BREAKS

## inspired breaks

### the executive pm break \$13

assorted jumbo cookies & brownies

whole fresh fruit

soft drinks

freshly brewed Starbucks® coffee | regular & decaf

Tazo® teas

### the stretch \$14

*\*25 person minimum*

chocolate chip cookies or chocolate brownies

popcorn

whole fresh fruit

con queso dip

tortilla chips & salsa

lemonade

freshly brewed Starbucks® coffee | regular & decaf

Tazo® teas

### old fashioned ice cream bar \$15

*\*25 person minimum*

ice cream | vanilla & chocolate

sauces | chocolate, butterscotch & strawberry

toppings | nuts, M&M's®, cherries & whipped cream

freshly brewed Starbucks® coffee | regular & decaf

Tazo® teas

### the formosa natural break \$17

*\*25 person minimum*

build your own trail mix & yogurt parfaits

choices | yogurt, berries, granola, nuts, raisins, coconut, dried fruit & M&M's®

assortment of whole fruits

freshly brewed Starbucks® coffee | regular & decaf

Tazo® teas



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[< HOME >](#)

[BREAKFAST](#) [BREAKS](#) [LUNCH](#) [RECEPTION](#) [DINNER](#) [WINE & BEVERAGE](#) [EVENT](#) [TECH](#) [GENERAL INFO](#)

# BREAKS

## a la carte

### afternoon goodies

#### \*per dozen

jumbo style cookies \$32  
cupcakes \$40  
brownies \$36  
soft pretzels with hot mustard \$32

#### \*each

assorted candy bars \$3  
cracker jacks \$3  
granola bars \$3  
energy bars \$5  
beef jerky \$4  
gourmet ice cream bars \$6



#### \*per bag

popcorn \$3  
individual bags \$3  
chips, popcorn or pretzels

#### \*per pound

mixed nuts \$21  
seasoned mixed nuts \$23  
snack mix \$17  
trail mix \$21

#### \*per person

tortilla chips with salsa  
or queso dip \$6



### a la carte beverages

#### \*per gallon

freshly brewed Starbucks® coffee  
\$48 regular & decaf  
Tazo® hot teas \$31  
Tazo® iced tea \$30  
lemonade or fruit punch \$30

#### \*each

Starbucks® hot chocolate \$3  
Tropicana® fruit juices \$4  
assorted soft drinks \$3  
bottled water \$4  
flavored bottled teas \$4  
flavored SoBe® water \$4  
Pellegrino® water \$5  
sparkling Perrier® water \$5  
V-8® juice \$4  
assorted energy drinks \$5  
Gatorade® \$4  
Red Bull® energy drink \$5

#### \*per bottle

sparkling grape juice \$21



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# LUNCH

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*\*The final number of each selection is due with the guaranteed headcount 3 business days prior to the event.*



# LUNCH

## boxed lunch

### sandwiches

**grilled portobello and vegetable wrap \$20** | grilled portobello and seasonal vegetables in a whole wheat wrap with diced tomato, cucumbers, spring mix, sprouts sun-dried tomato infused alouette cheese

**all american \$20** | sliced roast beef, ham, turkey and american cheese with lettuce, tomato & mayo on a sub roll

**embassy club \$20** | sliced smoked turkey breast, bacon and cheddar cheese on a croissant with lettuce, tomato & mayonnaise

**the kaiser \$ 20** | sliced black forest ham and swiss cheese on a kaiser roll with lettuce, tomato and dijon mustard

**french connection \$20** | sliced roast beef, creamy brie, lettuce, tomato on a crisp croissant with a touch of horseradish sauce

### **\*All sandwiches served with:**

**sides** | pasta salad or fruit salad, pickle, chips & chef's choice of dessert

**Tazo® tea & iced tea**

**Starbucks® coffee service**

*\*Sandwiches can also be prepared as a box lunch for additional \$2 plus tax & service charge each.*



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# LUNCH

## lunch plates



## plates

**lasagna \$22** | choice of traditional with meat, cheese or vegetable; all served with our own marinara sauce  
*\*24 person minimum*

**grilled citrus marinated breast of chicken \$24** | topped with a smoked tomato, mushroom & fresh herb velouté

**parmesan and herb crusted breast of chicken \$25** | topped with baby spinach, sliced tomato, mozzarella and provolone cheese over a marsala wine reduction

**penne a la vodka with grilled chicken \$22** | pasta tossed in a light tomato cream sauce topped with grilled marinated chicken breast

**beef bourguignon \$25** | tender beef tips with mushrooms & onions; served in a light pastry  
*\*25 person minimum*

**grilled herb chicken breast \$23** | served with shallot thyme madeira reduction

**24hr flank steak \$25** | marinated 24 hours in our secret marinade topped with a crumbled gorgonzola cheese & peppercorn jus

**pan seared herb crusted salmon fillet \$24** | topped with a creole lemon sauce

**pecan crusted orange roughy fillet \$23** | accompanied by a tarragon & fennel butter

**five spice rubbed sliced pork loin \$21** | served with a red currant demi glace



**STARBUCKS®**

*\*All plated lunches include house salad, chef's selection of vegetables, starch, rolls and butter, chefs choice of dessert, Tazo® hot tea and iced tea & Starbucks® coffee service*

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# LUNCH

## deli lunch buffets

### mini deli buffet \$22

*\*Groups from 10-50 people*

**mixed greens** | with assorted toppings and chef's choice of dressings

**pasta salad or fruit salad**

**meats** | sliced ham, roasted turkey & roast beef

**assorted cheeses**

**toppings** | lettuce, tomato, onions & pickles

**assorted breads**

**cookies and brownies**

**freshly brewed Starbucks® coffee** | regular & decaf

**Tazo® hot tea & iced tea**

### deli buffet \$24

*\*50 person minimum*

**mixed garden greens** | with chef's dressings

**sides** | pasta salad, chefs potato salad & fruit salad

**meats** | turkey, roast beef, ham & salami

**cheese** | american, swiss & cheddar

**toppings** | leaf lettuce, sliced tomatoes, sliced onions & pickle spears

**assortment of breads and rolls**

**dessert display**

**freshly brewed Starbucks® coffee** | regular & decaf

**Tazo® hot tea & iced tea**



*\*All buffets are for one and a half hours of service*



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# LUNCH

## plated lunch buffet

### the blue plate buffet \$28

*\*50 person minimum*

**mix greens** | with assorted toppings & chef's choice of dressings

**sides** | potato salad, orzo raisin & carrot salad

**(choice of 2 entrées)**

- penne bolognese
- baked cheese manicotti
- beef cannelloni
- pasta primavera with a light pesto sauce
- chicken marsala
- grilled chicken with tasso ham scallion cream sauce
- grilled chicken with garlic balsamic glaze & fresh tomato relish
- baked tilapia with almond & scampi butter
- sliced tender marinated pork loin with a light pommery cream sauce

**served with:**

**chef's selection of starch & vegetable**

**warm rolls & butter**

**assorted cakes & pies**

**freshly brewed Starbucks® coffee** | regular & decaf

**Tazo® hot tea & iced tea**



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# LUNCH

## lunch buffets (cont.)

### triangle buffet \$29

*\*50 person minimum*

**mixed greens** | with assorted toppings and chef's choice of dressings

**sides** | fruit salad, potato salad, mushroom & artichoke salad



### served with

**chef's choice of starch & vegetable**

**warm rolls & butter**

**assorted cakes & pies**

**freshly brewed Starbucks® coffee**  
regular & decaf

**Tazo® hot tea & iced tea**



### entrées

(choice of 2 entrees)

**tortellini bolognese**

**beef cannelloni**

**pasta primavera** | with a light pesto sauce

**grilled vegetable ravioli** | with tomato cream sauce & shaved asiago cheese

**chicken marsala**

**grilled chicken** | with lemon thyme jus

**grilled chicken** | with garlic balsamic glaze & fresh tomato relish

**cajun dusted salmon** | with a creole lemon sauce

**sliced tender marinated pork loin**  
with a light rosemary garlic jus

**beef bourguignon** | with mushrooms & onions

**sliced flank steak** | with roasted shallots & shiitake mushroom sauce



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# LUNCH

## lunch buffets (cont.)



### italian buffet

*\*50 person minimum*

2 entrées \$32

3 entrées \$36

### salads

caesar salad

tomato, cucumber, red onion & gorgonzola salad

italian pasta & white bean salad

### entrées

(choice of 2 or 3)

tortellini alfredo

eggplant parmesan

penne bolognese

meat lasagna

chicken piccata

chicken marsala

chicken cacciatore

grilled salmon vesuvio

sausage & peppers

pepper steak

### sides

(choice of 2)

roasted vegetable caponata

broccoli aioli olio

stewed green beans

escarole & beans

cauliflower & tomatoes

roasted potatoes oreganatta

whipped mashed potatoes with mascarpone

cheese & herbs

orzo with butter & herb

rotini alla pesto

chef's choice of risotto

### served with

garlic bread

assorted cakes & pies

freshly brewed Starbucks® coffee | regular & decaf

Tazo® hot tea & iced tea

*\*All buffets are for one and a half hours of service*

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# LUNCH

## lunch buffets (cont.)



### all american buffet \$29

*\*50 person minimum*

**mixed green salad** | with assorted toppings & choice of two dressings

**sides** | cole slaw, baked beans & baked potato salad

**grilled chicken breast**

**grilled hamburgers**

**hot dogs**

**toppings** | chili, diced onions, shredded cheese, leaf lettuce, sliced tomatoes, sliced onions & pickle spears

**assorted rolls**

**appropriate condiments**

**strawberry shortcake**

**chocolate cake**

**freshly brewed Starbucks® coffee**  
regular & decaf

**Tazo® hot tea & iced tea**

### fiesta buffet \$29

*\*50 person minimum*

**tortilla chicken soup**  
**mixed green salad** | with assorted toppings & choice of two dressings  
**tortilla chips & salsa**

**(choice of 2 entrées)**

**grilled sliced seasoned chicken breast** | served with peppers & onions  
**pork with salsa verde**  
**ancho marinated flank steak**

**(served with)**

**soft flour tortillas**

**spanish rice**

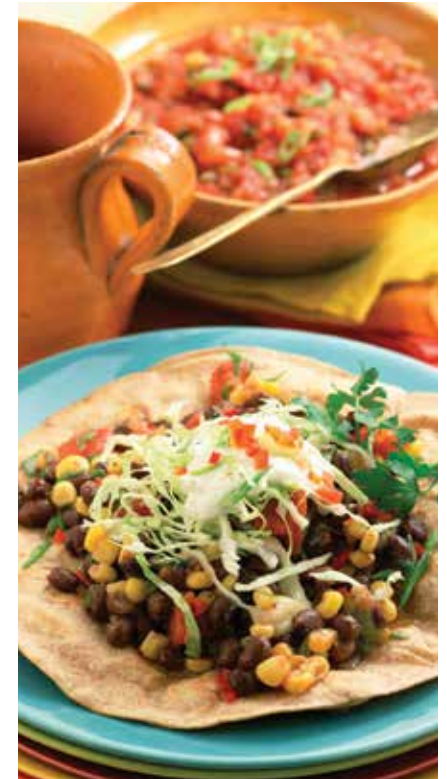
**borracho beans**

**toppings** | diced tomatoes, shredded lettuce, sour cream, salsa, guacamole, shredded cheese & sliced jalapenos

**desserts** | churros, kahlua chocolate cake & margarita cheesecake

**freshly brewed Starbucks® coffee**  
regular & decaf

**Tazo® hot tea & iced tea**



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# DINNER

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# DINNER

## plated dinner

### entrée selections

**chicken veloce \$32** | pan seared breast of chicken in a garlic lemon sauce with shiitake mushrooms

**chicken marsala \$32** | breast of chicken lightly sautéed topped with wild mushroom & marsala wine sauce

**pan seared chicken breast \$34** | citrus herb pan reduction

**carmine's shrimp & grits \$37** | prepared with chef's secret sauce, served over aged white cheddar & local stone ground grits

**pan roasted salmon fillet \$33** | with a light citrus sauce laced with pernod, served on a bed of braised greens & baby fennel

**herb crusted halibut fillet \$36** | halibut with an almond, sun-dried tomato crust, topped with a shiitake, saffron & lime vinaigrette

**grilled marinated double thick pork chops \$35** | served with a shallot cider demi glace



**smoked marinated pork loin \$32**  
sliced and topped with artichokes, braised greens, scallions & pommery mustard glaze

**dry rubbed 10 oz. NY strip steak \$38**  
barolo wine sauce lightly scented with roasted garlic & rosemary

**sliced peppercorn crusted strip loin \$36**  
*\*18 person minimum*  
served au poivre style with a brandy, mustard & shallot pan sauce

**pan seared tea crusted filet mignon \$42** | served over a childress cabernet wine reduction & topped with a gorgonzola peppercorn butter



**STARBUCKS®**

*\*All plated dinners include choice of salad, chefs selection of vegetables, starch, rolls & butter, choice of dessert, Tazo® hot tea & iced tea & Starbucks® coffee service*

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# DINNER

## plated dinner (cont.)

### vegetarian entrée selections

**vegetable ravioli \$31** | roasted vegetable ravioli with a pink tomato cream sauce

**portabello en croute \$34** | layers of fresh grilled vegetables & portobello mushroom in a light puff pastry

**grains & vegetables (vegan) \$33** | grilled assorted & steamed vegetables served with assorted grains

### combination plates

**chicken breast & salmon \$38** | sautéed breast of chicken with a shallot, thyme madeira reduction served alongside grilled salmon fillet topped with a pernod citrus sauce

**breast of chicken & shrimp \$38** | breast of chicken veloce and served with grilled shrimp on a bed of roasted corn and tomato relish & topped with cilantro lime vinaigrette

**breast of chicken & crab cake \$39** | breast of chicken veloce & served with jumbo lump crab cake served with tarragon pink peppercorn lemon butter

**filet mignon & chicken breast \$40** | grilled filet topped with a pinot noir reduction, and breast of chicken sautéed with a roasted tomato, wild mushroom & leek compote then topped with white wine fresh herb velouté

**filet mignon & salmon \$41** | pan seared filet mignon with a wild mushroom ragout & port wine reduction served with a grilled salmon fillet topped with creole mustard lemon butter

**filet mignon & jumbo shrimp \$42** | pan seared peppercorn crusted filet topped with a brandy & dijon laced demi glace served with grilled shrimp topped with light scampi butter

**filet mignon & crab cake \$42** | grilled filet mignon on a bed of three onion fondue with merlot wine sauce served with a jumbo lump crab cake topped with tarragon pink peppercorn lemon sauce

**filet mignon & diver scallops \$45** | grilled filet mignon topped with a barolo wine shallot reduction served with pan roasted truffle scented diver scallops, topped with a chive, madagascar vanilla bean & orange butter



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# DINNER

## salads & desserts



### plated dinner salads (choice of one)

**house salad** | seasonal greens with julienne of carrots, zucchini & cherry tomatoes

**caesar salad** | romaine lettuce, shredded parmesan cheese, tomato wedges & garlic croutons with caesar dressing

**embassy salad** | baby california greens with gorgonzola cheese & candied walnuts

**baby spinach salad** | baby spinach leaves with mandarin oranges, red onion, cherry tomatoes & almond slices

### plated dinner desserts (choice of one)

**red velvet cake**

**carrot cake**

**chocolate cake**

**NY cheesecake**

**german chocolate cake**

**chocolate mousse cake**

**pecan torte**

**caramel apple torte**

**key lime pie**

**white chocolate mousse or dark chocolate mousse**



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# DINNER

## dinner buffet

### the down east

*\*50 person minimum*

2 entrées \$38

3 entrées \$41

### salad

**mixed green salad** | with assorted toppings & choice of two dressings

### sides

crispy coleslaw

country style potato salad

fruit salad



### entrées

(choice of 2 or 3)

**grilled chicken breast** | with tasso and roasted corn cream sauce

**chicken fried steak** | with black pepper gravy

**grilled mahi mahi** | with tomato and pepper relish

**blackened north carolina catfish** | with a shrimp creole sauce

**grilled two finger thick pork chops** | with a thyme & roasted garlic pan gravy

**smoked chicken & sausage penne** | with roasted peppers, mushrooms & spinach in a cajun cream sauce

**smoked brisket** | with chipotle peach barbecue sauce

**chef's bacon wrapped meatloaf** | topped with tomato jam & moonshine pan gravy

### served with

red skin mashed potatoes

succotash

biscuits

### desserts

pineapple upside down cake

red velvet cake

key lime pie

other assorted desserts

### drinks

freshly brewed Starbucks® coffee  
regular & decaf

Tazo® hot tea & iced tea

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# DINNER

## dinner buffets (cont.)

### the pig pickin' \$38

*\*50 person minimum*

#### salad

**mixed greens** | with assorted toppings & chef's choice of dressings

#### sides

potato salad & coleslaw

#### choice of 2 entrées

**baked bbq chicken**

**southern fried chicken**

**pulled pork**

**smoked marinated pork loin** | with molasses & foothills stout pan gravy

**sliced smoked brisket**

**bbq St. Louis ribs** | with watermelon bbq sauce

#### served with

**baked beans**

**hush puppies**

**roasted corn & pepper medley**

**cornbread**

#### dessert

apple pie, pecan pie & strawberry shortcake

#### drinks

**freshly brewed Starbucks® coffee**  
regular & decaf

**Tazo® hot tea & iced tea**

### triangle buffet \$34

*\*50 person minimum*

#### salad

**mixed greens** | with assorted toppings & chef's choice of dressings

**sides** | fruit salad, potato salad  
mushroom & artichoke salad

#### choice of 2 entrées

**tortellini in vodka sauce** | with grilled chicken & spinach

**pasta al forno**

**beef cannelloni**

**pasta primavera** | with a light pesto sauce

**roasted vegetable lasagna**

**chicken marsala**

**bone-in chicken roasted** | with lemon, garlic & fresh herbs

**roasted turkey** | with cranberry chutney & sage turkey gravy

**5 spice oriental salmon fillet** | topped with a ginger teriyaki glaze & pineapple salsa

### sliced tender marinated pork loin |

with a light rosemary garlic jus

**filet tips** | with forest mushrooms and pearl onions

**24 hr. flank steak** | marinated 24 hours with peppercorn jus & topped with a charred green tomato relish

#### served with

**chef's choice** | starch & vegetable  
**warm rolls & butter**

#### dessert

**assorted cakes & pies**

#### drinks

**freshly brewed Starbucks® coffee**  
regular & decaf

**Tazo® hot tea & iced tea**



*\*All buffets are for one and a half hours of service*

*\*all prices are subject to a 23% service charge and all applicable taxes*

# DINNER

## dinner buffet (cont.)

### tuscan buffet

*\*50 person minimum*

two entrées \$38

three entrées \$42

### salads

(choose 3)

caesar salad bar

arugula, endive & radicchio salad |  
with goat cheese, pecans, golden raisins,  
crispy pancetta & grape tomatoes

tomato, cucumber, red onion &  
gorgonzola salad

tortellini antipasto salad



### entrées

(choice of 2 or 3)

tortellini carbonara

rigatoni bolognese

meat lasagna

chicken piccata

chicken marsala

chicken rustico | with italian sausage in  
a garlic rosemary lemon sauce

grilled salmon vesuvio

red snapper capriccio

seafood fra diavolo

farfalle portofino | with shrimp

steak pizzaiola

### Choice of 2 sides

roasted vegetable caponata

broccoli aioli olio

stewed green beans

escarole & beans

cauliflower & tomatoes

roasted potatoes oreganatta

whipped mashed potatoes | with  
mascarpone cheese & herbs

orzo | with butter & herb

rotini alla pesto

chef's choice of risotto

### served with

garlic bread

herb scented focaccia

### desserts

assorted cakes & pies

### drinks

freshly brewed Starbucks® coffee  
regular & decaf

Tazo® hot tea & iced tea

*\*All buffets are for one and  
a half hours of service*

*\*all prices are subject to a 23% service charge and all applicable taxes*

[< HOME >](#)

BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BEVERAGE EVENT TECH GENERAL INFO  
PLATED PLATED (CONT.) SALADS & DESSERTS BUFFET BUFFET (CONT.)

# DINNER

## dinner buffets (cont.)

### The Carolina Buffet

*\*50 person minimum*

2 entrées \$36

3 entrées \$39

#### choose two salads

**chef's garden salad** | with grape tomatoes, cucumbers, sliced mushrooms, blue cheese crumbles, ranch & italian dressings

**caesar salad bar**

**baby spinach salad** | with bacon, boiled egg, goat cheese, mushrooms, cherry tomato and vanilla saffron vinaigrette

**mozzarella & tomato salad**

**mushroom & artichoke salad**

**tomato, cucumber & red onion salad**

**couscous salad**

**sweet potato & raisin salad**

#### entrées

(choice of 2 or 3)

**spinach & chicken cannelloni** | with a light tomato coulis

**butternut squash ravioli** | with spinach, pumpkin, sage & brown butter

**chicken & sausage cassoulet** | in a light garlic lemon pan reduction with a hint of rosemary

**cashew crusted salmon fillet** | topped with a light orange pernod beurre blanc

**orange roughy** | topped with a shrimp & crab newburg butter

**grilled marinated flank steak** | with a green peppercorn brandy sauce

**filet tips** | with wild mushrooms & pearl onions in a port wine sauce

**earl grey tea brined center cut pork loin** | sliced and topped with a captain morgan's pineapple & sugar cane glaze

**chicken boscaiola** | breast of chicken lightly sautéed with wild mushroom, artichokes, roasted tomatoes, caramelized shallots, in a light herb chicken jus

#### choice of 2 sides

**smoked cheddar, habanero macaroni & cheese**

**roasted garlic & chive mashed potato**  
**maple & cinnamon sweet potatoes** with a touch of molasses

**broccoli & baby carrots**

**sweet potato hash** | with bacon & onions

**haricots vert** | with caramelized shallots & blistered grape tomatoes

**wild rice pilaf**

**three color herb scented orzo**

**roasted red skin potatoes**

**basmati rice** | with saffron & fresh herbs

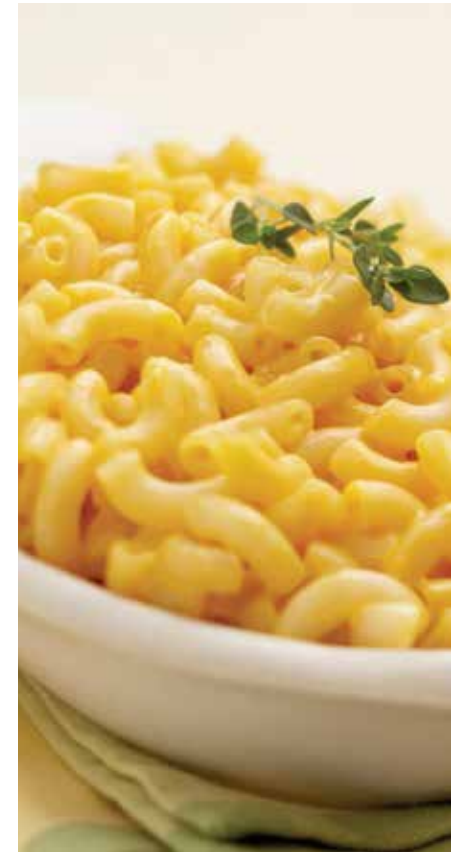
#### served with

**rolls & butter**

**assorted cakes & pies**

**freshly brewed Starbucks® coffee**  
regular & decaf

**Tazo® hot tea & iced tea**



*\*All buffets are for one and a half hours of service*

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# RECEPTION

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# MEETING PLANNER PACKAGES

## packages

### the pamlico \$74

*\*50 person minimum*

#### deluxe continental

**includes** | assorted fruit juices, breakfast pastries, muffins, bagels with cream cheese, fruit yogurts with granola & sliced fruit tray

#### mid-morning break

whole fresh fruit, assorted snack bars

#### choose 1 buffet

triangle buffet  
blue plate buffet

#### choose 1 afternoon break

the executive pm break  
the stretch  
old fashioned ice cream float bar

#### all day beverages

freshly brewed Starbucks® coffee  
regular & decaf

Tazo® hot tea & iced tea

### the eno \$63

*\*50 person minimum*

#### deluxe continental

**includes** | assorted fruit juices, breakfast pastries, muffins, bagels with cream cheese, fruit yogurts with granola & sliced fruit tray

#### choose 1 buffet

triangle buffet  
blue plate buffet

#### choose 1 afternoon break

the executive pm break  
the stretch  
old fashioned ice cream float bar

#### all day beverages

freshly brewed Starbucks® coffee  
regular & decaf

Tazo® hot tea & iced tea

### the cherokee \$52

*\*50 person minimum*

#### choose 1 break

the deluxe continental  
the executive pm break  
the stretch  
old fashioned ice cream float bar

#### choose 1 buffet

triangle buffet  
blue plate buffet

#### all day beverages

freshly brewed Starbucks® coffee  
regular & decaf

Tazo® hot tea & iced tea



*\*Please ask your catering manager about plated lunch options available for all packages*

*\*all prices are subject to a 23% service charge and all applicable taxes*



# RECEPTION

## hors d'oeuvres

**hot hors d'oeuvres**  
(priced per 50 pieces, 50 piece minimum order)

**priced at \$120**

spanakopita  
mozzarella sticks  
swedish or bbq meatballs  
franks en croute with dijon mustard

**priced from \$135 - \$145**

petite quiche \$135  
pot stickers with garlic soy sauce \$135  
chicken tenders with honey mustard sauce \$135  
cajun drumettes with chili mayonnaise \$135  
sausage stuffed mushrooms \$135  
brie & pear en croute \$145  
pecan crusted chicken tenders with chipotle orange dipping sauce \$145  
chicken & cashew spring roll with sesame dipping sauce \$145

**priced from \$150 - \$165**

chicken wellington \$150  
beef or chicken satays \$160  
bacon wrapped scallops \$165  
crab cakes with remoulade sauce \$165

**priced at \$170 & up**

mini beef wellington \$170  
coconut shrimp with mandarin dipping sauce \$185



*\*all prices are subject to a 23% service charge and all applicable taxes*

# RECEPTION

## hors d'oeuvres (cont.)

**cold hors d'oeuvres**  
**(priced per 50 pieces, 50 piece minimum order)**

**priced from \$115 - \$125**

deviled eggs 115

raspberry brie \$120

crostini \$125

**priced from \$135 - \$145**

blackened chicken salad with bacon & tomato puffs \$135

pancetta, tomato & mozzarella on crostini with balsamic drizzle \$140

maytag blue cheese mousse & poached pear endive leaf with  
candied pecan \$140

melon & prosciutto \$145

shrimp salad bouché \$145

smoked salmon & caviar on an english cucumber slice \$145

**priced from \$155 - \$165**

tea & coriander crusted ahi tuna served on a cucumber \$155

coriander, peppercorn crusted beef slider with duxelles  
& horseradish cream \$155

sliced watermelon, feta cheese with mint & EVOO \$165

**priced at \$170 & up**

traditional shrimp cocktail with port wine cocktail sauce \$200

lobster medallions, avocado, mango crème fraiche & caviar tostada \$215



*\*all prices are subject to a 23% service charge and all applicable taxes*

# RECEPTION

## hors d'oeuvres (cont.)



### display trays (priced per person)

imported & domestic cheese presentation \$6

sliced meats, patés with crackers & breads \$9

fresh fruit display \$5

vegetable display \$5

fresh mozzarella & roma tomatoes \$6

antipasto display \$8

smoked salmon display \$10

### bread & spreads \$9 (per person)

warm spinach & artichoke dip

hummus & tapenade | served with assorted breads, crackers & grilled pita

### theme stations (priced per person)

*\*50 person minimum*

**shrimp & grits station \$17** | spice rubbed shrimp pan seared by a chef attendant served with stone ground grits and accompanied by green onion, bacon, garlic, tasso ham, spinach, tomatoes, aged white cheddar, smoked habanero cheddar, parmigiano-reggiano & mushrooms

**fajita bar \$14** | choice of either sizzling beef or chicken sautéed with onions and peppers, served with soft flour tortillas, sour cream, pico de gallo, guacamole & jalapeno peppers

**pasta station \$12** | choice of 2 pastas : penne pasta, tri-color tortellini, fusilli pasta, orecchiette | choice of 2 sauces : marinara, alfredo, pesto, vodka sauce | assorted roasted vegetables, wild mushrooms, spinach | sausage | served with garlic bread & focaccia

**add chicken \$5 | add beef \$6**

**steak Diane station \$21** | tournedos of beef, shallot, brandy, peppercorns, dijon mustard & grilled garlic baguettes

**macaroni & cheese bar \$12** | house-made macaroni & cheese with an array of toppings to include crispy bacon, scallions, wild mushrooms, cheddar cheese, blue cheese & smoked gouda

**dessert station \$12** | assorted cakes and pies

**viennese station \$15** | assorted miniature desserts, tarts & cakes

*\*all prices are subject to a 23% service charge and all applicable taxes*

# RECEPTION

## hors d'oeuvres (cont.)



*\*All items will be served with appropriate accompaniments*

### carving stations (priced per item)

sliced smoked brisket \$375 | with coleslaw & soft rolls

leg of lamb \$395 | with mint & roasted garlic jus

### serves approximately 25

roasted tenderloin of beef \$425

whole roasted pork loin \$265

### serves approximately 30

pepper crusted prime rib of beef \$370 | served with au jus, creamed horseradish, dijon mustard & silver dollar rolls

### serves approximately 35

herb roasted breast of turkey \$310 | with cranberry orange relish

### serves approximately 40

baked honey glazed ham \$340

### serves approximately 50

roasted rosemary encrusted baron of beef \$395

memphis rubbed pork steamship \$395 | served with bbq sauce, pickles, pickled red onions & silver dollar rolls



*\*Attendant/Carver fee \$50 per hour*

*\*all prices are subject to a 23% service charge and all applicable taxes*

[< HOME >](#)

BREAKFAST BREAKS LUNCH [RECEPTION](#) DINNER WINE & BEVERAGE EVENT TECH GENERAL INFO  
PACKAGES HORS D' OEUVRES [HORS D' OEUVRES \(CONT.\)](#)



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# WINE & BEVERAGE

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# WINE & BEVERAGE

## bar selections

### host bar prices

premium well brands \$6.26  
super premium brands \$7.66  
domestic beer \$5.10  
imported beer \$5.57  
house wines \$6.26

### cash bar prices

premium well brands \$6.75  
super premium brands \$8.25  
domestic beer \$5.50  
imported beer \$6.00  
house wines \$6.75

### premium well brands

Pinnacle vodka  
New Amsterdam gin  
Cruzan rum  
Jim Beam bourbon  
J&B scotch  
Sauza gold tequila

### domestic beers

Budweiser  
Bud Light  
Miller Lite  
Sam Adams

### imported beers

Corona  
Corona Light

### super premium well brands

Absolut vodka  
Tanqueray gin  
Bacardi rum  
Jack Daniel's whiskey  
Dewar's scotch  
Crown Royal Canadian whiskey  
Sauza Blue

### domestic beers

Budweiser  
Bud light  
Miller Lite  
Sam Adams  
Shock top

### imported beers

Corona  
Corona Light



bartender charge.....	\$50 per hour/per bartender
cashier charge (for cash bars only).....	\$15 per hour/per cashier
unlimited premium bar package (per person)	
premium brands liquors.....	\$14 for the first hour
	\$10 for each additional hour
beer and wine only.....	\$12 for the first hour
	\$9 for each additional hour

*\*all prices are subject to a 23% service charge and all applicable taxes*

# WINE & BEVERAGE

## wine & beverage

### bottle wine selection

#### cabernet sauvignon

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

#### chardonnay

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

#### pinot grigio

\*per bottle  
Ecco Domani \$32

#### white zinfandel

\*per bottle  
Canyon Road \$30

#### pinot noir

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

#### moscato

\*per bottle  
Mirassou \$35

#### sparkling wine

\*per bottle  
Wycliff \$25



### a la carte beverages

#### \*per gallon

freshly brewed Starbucks® coffee \$48  
regular & decaf  
Tazo® hot tea \$31  
Tazo® iced tea \$30  
lemonade or fruit punch \$30

#### \*each

Starbucks® hot chocolate \$3  
Tropicana® fruit juices \$4  
assorted soft drinks \$3  
bottled water \$4  
flavored bottled teas \$4  
flavored SoBe® water \$4  
Pellegrino® water \$5  
sparkling Perrier® water \$5  
V-8® juice \$4  
assorted energy drinks \$5  
Gatorade® \$4  
Red Bul® 1 energy drink \$5

#### \*per bottle

sparkling grape juice \$21

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# EVENT TECH





# EVENT TECH

## exhibit / tradeshow services

### outside services

We have an extensive inventory of equipment to meet the majority of needs, in the event we need additional equipment or services we have partnered with On Event Services for consultations on larger or more specific production needs. In the event you have chosen someone else to provide services, the hotel will charge electrical and technology patch fees, as required, for equipment brought in or provided by any outside sources. In addition, the hotel reserves the right to charge up to 50% of assessed value for services and equipment rentals brought in or provided by any outside sources. Production attendant is required to monitor any outside audio visual companies.

exhibit booth	\$75
<i>8x8 or 10x10 with pipe &amp; drape, skirted/draped table, 2 chairs, waste basket</i>	
exhibit booth with power	\$125
<i>10x10 or 8x8 with pipe &amp; drape, skirted/draped table, 2 chairs, waste basket and 120v outlet</i>	

### furniture

armchair/bar stool	\$15
living room	\$100
<i>3 arm chairs, coffee table</i>	

### tables

registration set	\$25 ea
<i>skirted/draped table and 2 chairs</i>	
exhibit table	\$25
<i>skirted/draped</i>	
addl. exhibit table	\$15 ea

### scissor lift

4 hours of use	\$300
additional hours	\$100

### internet

<b>ask for dedicated bandwidth pricing</b>	
1-10 devices	\$25 ea
11-20 devices	\$15 ea
21-100 devices	\$10 ea
101+ devices	\$5 ea
wired device code	\$165 ea
static ip address code	\$300 per line

### telephone

direct dial	\$165
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### drayage – incoming/outgoing

Outgoing shipments: client is responsible for packing box and calling for pickup.

package < 50 lbs	\$10 ea
package > 100 lbs	\$25 ea
pallet or package > 250 lb+	\$200 ea
pallet jack	\$100

### drayage – storage

package < 50 lbs	\$5 ea
package > 100 lbs	\$10 ea
pallet or package > 250 lb+	\$50 ea

### power

**wall and floor outlets are not part of the rental space, and will be charged accordingly**

outlet 120v service	\$50
<i>nearby floor or wall</i>	
outlet 208v service	\$175
<i>single phase 30 amp nema l6-30</i>	
electrical service - 60 amp	\$225
<i>with distribution spider box</i>	
electrical service - 100 amp	\$325
<i>5 wire cam locks</i>	
electrical service - 200 amp	\$325
<i>5 wire cam locks</i>	

### power accessories

extension cord	\$10
power strip	\$10



All pricing is per room, per day, unless noted.

# EVENT TECH

## packages

### client's lcd display package \$150

your lcd projector  
projection cart/stand  
house or tripod screen  
basic set-up assistance

### lcd display package \$500

2500 lms lcd projector  
projection cart/stand and remote  
house or tripod screen  
basic set-up assistance

### ballroom 4500 lms lcd display package \$600

Please provide description for idea

### microphone/podium package \$125

standing or tabletop podium  
wired podium microphone  
house sound system patch with mixer, as required

### wireless microphone package \$200

standing or tabletop podium  
wireless handheld or lavalier microphone  
house sound system patch with mixer, as required

### small meeting package \$125

registration set  
*skirted/draped table & 2 chairs*  
1 standing or table podium  
1 draped exhibit/materials table  
1 display easel  
1 flip chart easel w/post-it pad & 2 markers

### breakout package | \$75

1 standing or table podium  
1 draped exhibit/materials table  
1 display easel  
1 flip chart easel w/post-it pad & 2 markers

### dvd & 32" monitor package \$300

dvd player  
32" flat panel lcd monitor  
cart/stand and remote

### dvd & 42" monitor package \$400

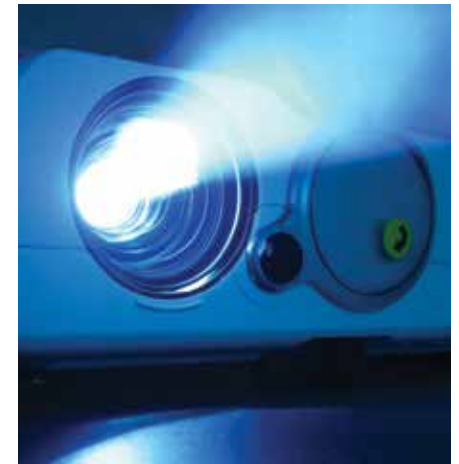
dvd player  
42" flat panel lcd monitor  
cart/stand and remote

### av technicians

7am-5pm Monday-Friday  
\$125 per hour

5pm-11pm & on weekends  
&175 per hour

11pm-7am \$225 per hour



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unless noted.

# EVENT TECH

## audio & distribution / projection & screens

### patches

outside company patch	\$250
house system patch	\$75
laptop sound patch	\$75
house background music	\$50
Time Warner	\$100

### mixers

**more than 2 audio inputs requires mixer**

4 channel mixer	\$50
8 channel mixer	\$70
16 channel mixer	\$150
24 channel mixer	\$225

### microphones/podiums

**with house system patch**

wired microphone	\$70
<i>with stand or podium</i>	
wireless microphone	\$135
<i>handheld or lavalier</i>	
podium (table or standing)	\$35

### switchers/distribution

multimedia switcher/scaler	\$100
multi- input switch/scaler	\$250
vga distribution amp	\$100
rgb distribution amp	\$150

### speakers

portable sound speaker	\$175
pc-speakers	\$25

### cables (vga/25' rgb/6' hdmi)

25' av cable	\$25
50' av cable	\$50
100' av cable	\$75

### lcd projector

1500-lms	\$325
2500-lms	\$425
2600-lms	\$425
4500-lms	\$525

### monitors/ conference monitor

**ask for additional size pricing**

32" monitor	\$250
42" monitor	\$350
47" monitor	\$500

### players/recorders

dvd player	\$50
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### screens

in-room	\$75
tripod 6'x6'	\$65
tripod 8'x8'	\$75
10'x10' fast fold:	\$175

### drape

adjustable panel - 9'-16' high per 10 ft section (black)	\$160
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### fast fold screens

4:3 format 9' x 12'	\$225
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All pricing is per room, per day,  
unless noted.

*\* No company or client is permitted to patch any equipment into the house systems.*

# EVENT TECH

## equipment set-ups



### risers

4' x 8' riser pieces (32 sq ft) \$1 per sq ft

#### common sizes

16' x 16' (256 sq ft)

16' x 12' (192 sq ft)

20' x 16' (320 sq ft)

32' x 8' (256 sq ft)

32' x 12' (384 sq ft)

32' x 16' (512 sq ft)

### dance floor

3' x 3' riser pieces (9 sq ft) \$1 per sq ft

#### common sizes

12' x 12' (144 sq ft)

15' x 15' (225 sq ft)

21' x 21' (441 sq ft)

24' x 24' (576 sq ft)

33' x 33' (1089 sq ft)

### piano

upright piano \$500



All pricing is per room, per day,  
unless noted.

# EVENT TECH

## services & accessories



### office needs

laptop/computer	\$250
b/w laser printer	\$100
paper reams*	\$5 ea
mask/packing tape*	\$4 ea
floor tape*	\$20 ea
stick pens (50)*	\$25

### meeting needs

laser pointer	\$25
wireless mouse/presenter	\$85
whiteboard/corkboard	\$50
display easel	\$15
flip chart easel plain w/ pad & 2 markers	\$50
flip chart easel w/ post-it pad & 2 markers	\$65 ea

\* *Purchase items.*

### banners hanging

<b>one time charges</b>	
interior banners	\$10 ea
exterior or lobby banners	\$25 ea
atrium/multi story banners	\$250 ea

*all banner specs must be confirmed with catering manager*

### copies/faxes

<b>b/w copies &amp; received faxes</b>	
<b>up to 20 pages are complimentary</b>	
b/w copy/print >20pg+	25¢ pg
b/w copy dbl side >10pg+	40¢ pg
fax, domestic - sent	\$1 pg
fax, international - sent	\$3 pg
fax - received >20pg+	\$3 per fax
printed place cards	\$2 ea



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# GENERAL INFO

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# GENERAL INFO

## function & event info

### to our customers & guests

We are eager to help you, both in the planning and servicing of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

### food service

All food items served on the hotel premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages must be supplied by the hotel and served by hotel bartenders. Alcoholic beverage service will be denied to those guests who appear to be intoxicated or are under age.

### Direct Billing & Deposits

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to the arrival date if you require direct billing privileges. Credit can only be established for functions over \$1000. Approved direct billings are payable within 30 days of receipt of statement. In the event direct billing arrangements are not made, full payment is due fourteen working days prior to the event or guaranteed with a major credit card. Advance deposits, when required are non-refundable.

### Engineering, Electrical & Audio Visual

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor and power usage. A wide selection of audio visual equipment and services are available in-house on a rental basis. Orders may be placed through the catering department. Outside audio visual equipment is not permitted without approval from the hotel in writing. The hotel may charge a percentage of assessed rental value on all equipment brought in from any outside source.

### Guarantee Agreement

We require a confirmation of guaranteed attendance at least 72 business hours in advance of all functions. Your bill is calculated by the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed number only. Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, the number of guests indicated on the catering contract is the guarantee. If multiple entrees are selected, a total number of each selection is due with the final catering guarantee.

*All prices are subject to a 23% service charge and all applicable taxes*

**Your catering contract will contain the complete terms and conditions.**



# GENERAL INFO

## function & event info (cont.)

### shipping & receiving

All incoming packages should be addressed to your event manager and marked with the company's name and date of your meeting.

Embassy Suites

Raleigh/Durham Research Triangle

Attn: Shipping & Receiving

**(Name of event manager)**

201 Harrison Oaks Boulevard

Cary, NC 27513

Hold For: **(Client Contact Name)**

or Group and Event

First Date of Event

# of Boxes (i.e. 1 of 2, 2 of 2, etc...)

### special delivery instructions

Boxes left on the premises for longer than one week after departure without shipping instructions will be discarded.

Client responsible for packing outgoing shipments and calling for a pickup.

#### drayage – incoming and outgoing

package <50lb \$10 ea

package >100 \$25 ea

package/pallet >250 lb+ \$200 ea

pallet jack \$100 per item

#### drayage – storage

arrival/departure 72 hours prior/after event

package <50lb \$5 ea

package >100 \$10 ea

package/pallet >250 lb+ \$50 ea

### security

Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time. The hotel may require security officers for certain events. Only hotel approved security firms may be used.

### internet access

Available in guest suites at a daily rate of \$9.95 per 24 hour period. *(Complimentary for HHonors Gold & Diamond Members.)* HSIA is available in the meeting rooms - arrangements must be made through the event department.

**Charges are based on # of connections and equipment needs.**

### signage, displays & decorating

To preserve the integrity of the hotel and comply with local fire codes all signage, displays and decorations are subject to prior approval of the hotel. Scotch tape, nails, push-pins or any other damaging fasteners may not be used to hang any material on walls in the hotel. Banners may be hung with the approval and coordination of the event department. **(Fees apply based on number of banners.)** No hand-written signs or banners are allowed in the public areas of the hotel. Please ask your event manager to assist in generating computer signs or recommend a professional sign maker. The hotel reserves the right to charge an additional fee for excess clean up and/or damage at the conclusion of the function. Unless alternate arrangements have been made, all signage, displays and decorations should be removed at the end of each function.

### parking

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

### special event services

Our staff will be pleased to assist you with any recommendations for floral arrangements, decoration services, photographers and entertainment to create your event.

### method of payment

Unless billing arrangements have been established with the hotel, payment in full is required **(10)** business days prior to the event. Accepted methods of payment include all major credit cards, cash and certified check. Payments made with personal or business checks must be received at least **(14)** days prior to the event. A major credit card may be required for any incidental event charges.

### hospitality suites

Must be reserved through the event department. Advance order of food and beverage is recommended and selections are available onsite. Food preparation is not allowed in the suites. An attendant is required for alcoholic beverage service.

### setup & overtime

Event space is made available one hour prior to the scheduled start time of each function for the clients arrival and setup based upon availability. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function and for events that exceed the scheduled event time. Charges are based on a \$50 per personal hour required to accommodate the change in setup or timing.





# GENERAL INFO

## function & event info (cont.)

### cooked-to-order breakfast

Mon – Fri | 6:00am-9:00am

Sat, Sun & Holidays | 7:00am-10:30am

Our complimentary cooked-to-order breakfast offers you a variety of great tasting and healthy options. So whether you're counting points, carbs or calories, you can count on us. It's convenient to just grab something on the go or sit down for an omelet made just the way you like it.

*Breakfast vouchers are available for local guests at \$16.00 each plus service charge and current sales tax.*

### manager's reception

Daily | 5:30pm-7:30pm

Our nightly manager's reception features a variety of cold beverages, bar snacks and warm conversation, signaling the beginning of a relaxing evening. Enjoy them in our atrium that offers you a tranquil place to unwind and socialize. *\*Subject to state and local laws. Must be of legal drinking age. Per North Carolina Alcoholic Beverage Commission (NC-ABC) administrative code. We may only offer lodging guests up to two alcoholic beverages per guest per day.*

### lost & found

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

### bistro in the park

Dining out should be a distinctive and memorable experience. Indulge in the diverse menu and dynamic atmosphere of our signature restaurant. Carolina cuisine inspires our menu and endeavors to revolutionize the way you feel about hotel dining. With a wave of energy and culture all its own, it consistently rivals the best in town.

### Main Dining Room –ext 2028

Mon – Sun | 11 am–2 pm & 5 pm–10 pm

### Lounge –ext 2026

Daily | 2 pm–12 am

### convention & visitors bureau

Assists event planners by suggesting activities and providing visitor guides, maps, bargain books, etc. It is a one-stop shop to start your event planning. And these services are free. Visit [www.visitraleigh.com](http://www.visitraleigh.com) or call (919) 884-5900.

### transportation

Hotel shuttle service is available 24/7 and runs at the top and bottom of the hour.



# PROOF # 5

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