



Wonderful Memories Happen Here

Congratulations on Your Engagement!

Your wedding day will be one of the most memorable moments of your life!

It should be everything you have dreamed of and more!

At Hotel Admiral Semmes it is our goal to create an affair to remember. Our experienced professionals share in your enthusiasm in preparation for your special day. We will be happy to listen to your every need in order to customize your wedding package so your day is filled with worry-free, happy memories.

You can be reassured that our team will focus on you and your guests at every opportunity. Our catering Director will be with you at every step and assist in planning and coordinating your special event.

Your Wedding Day Celebration includes:

Champagne Toast for Your Guests

Dance Floor

Complementary Cake Cutting

Optional Centerpieces

Cake & Gift Tables with Linens

Optional Hosted Bar Service

Tables & Chairs

White or Black Table Linens

Flatware, Stemware and China

Deluxe Accommodations for the Bride and Groom, Including Champagne with Strawberries delivered to your room on the Wedding Night

Special discounted room rates for wedding guests

FOR MORE INFORMATION, PLEASE CALL 251-432-8000



Rehearsal Dinner

Begin your journey by hosting your friends and family to a rehearsal dinner in one of our spectacular venues. This is your beginning and the moment should be memorable.

The Azalea, per person

Two hours premium brands bar with fine wines, imported and domestic beer and soft drinks.

Champagne Toast

Three Passed Hors D' oeuvres of your choice

Three course dinner (Salad or Soup, Entrée, Cake or Dessert, Coffee, Tea and Water)

The Raphael, per person

Two hours domestic and imported beer and wine, champagne and soft drinks

House Red and White wine served throughout dinner

Two passed Hors D' Oeuvres

Three course dinner (Salad or Soup, Entrée, Cake or Dessert)

Subject to 20% service charge & 10% sales tax



Your Wedding

This is the day you have dreamed of! We will listen to you so we understand how you envision your day coming together. This day is about memories.

The Admiral Semmes Grand Ballroom

Accommodations:

Hors D' Oeuvres Reception up to 600 people

Plated Dinner Reception up to 250 people

Buffet Reception up to 250 people

The Cove

Accommodations for up to 50 people

Meeting Room A & Meeting Room B

Accommodations up to 60 in each room

Pricing will vary depending on room selected and time frame needed. Our Catering and Sales department will help you decide which room is best for your needs.



Hors D' Oeuvres Reception

Pearls Package

Butler Passed Hors D' Oeuvres

Choose 3 Hot or Cold

Top Shelf Hosted Bar - 4 Hours

Grey Goose, Bacardi, Bombay Sapphire, Chivas, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy VSOP, Premium Wine Selection, Imported & Domestic Beers
Soft Drinks and Bottles Water

Display

Antipasto display with Fresh Fruits, Domestic and Imported Cheese and Crackers with Italian Meats.

Choice of 5 Hors D' Oeuvres

Stations

Carving Station with your choice of Meat:
(Prime Rib, Beef Tenderloin, Ham, Turkey, Pork Loin) Includes: Fresh rolls display

Chilled Shrimp Station with Cocktail Sauce

Action Stations

Martini Potato Bar & Shrimp and Grits Bar

Coffee Station

Gourmet Coffee Station with Whipped Cream,
Gourmet Swizzle Sticks and Chocolate Shavings

Champagne Toast

Subject to 20% service charge & 10% sales tax



Hors D' Oeuvres Reception

Lace Package

Butler Passed Hors D' Oeuvres

Choose 3 Hot or Cold from selection of 5 total

Premium Hosted Bar - 4 Hours

Absolut, Bacardi, Captain Morgan, Bombay, Johnnie Walker Red, Makers Mark, Jack Daniels, Seagram's VO, Jose Cuervo, Courvoisier
Soft Drinks and Bottles Water

Display

Display of Imported Cheese and Fruit with crackers

Choice of 5 Hors D' Oeuvres

Stations

Carving Station with your choice of Meat:
(Ham, Pork Loin, Turkey, Striploin)
Includes: Fresh rolls display

Action Stations

Martini Potato Bar or Shrimp and Grits Bar

Coffee Station

Gourmet Coffee Station with Whipped Cream,
Gourmet Swizzle Sticks and Chocolate Shavings

Champagne Toast

Subject to 20% service charge & 10% sales tax



Reception Hors D' Oeuvres



Hot Hors D' Oeuvres

Spinach and Artichoke Dip with chips, Crab and Artichoke Dip, Crab Fingers, Panko Crusted Crab Bites, Mini Crab Cakes with Remoulade, Crab Stuffed Shrimp, Peppercorn Tuna served on Wonton Chip with Wasabi, Marinated Chicken Kabobs with Jerk or Asian Seasoning, Mini Chicken Wellington, Swedish Meatballs, Spinach and Cheese Stuffed Mushrooms, Coconut Crusted Lobster with Sweet Chili Sauce, Bacon Wrapped Scallops, Assorted Petite Quiche

Cold Hors D' Oeuvres

Marinated Crab Fingers, Smoked Salmon Mousse on Toast Points, Vegetable, Smoked Salmon or Chicken Salad Canapé, Boiled Shrimp, Roma Tomatoes Stuffed with Artichoke and Italian Sausage, Mini Chicken Salad Sandwiches, Mini Prosciutto Ham and Pimento Sandwiches, Crudités with Ranch Dipping Sauce, Chilled Asparagus, Prosciutto Wrapped Melon, Grilled Shrimp on Cucumber





Plated Dinners

Captains Package

Reception - One Hour

Butler Passed Hors D' Oeuvres

Choose 1 Hot & 1 Cold

Butler Passed White & Red Wines

Dinner

Premium Bar - Three Hours

Absolut, Bacardi, Captain Morgan, Tanqueray,
Johnnie Walker Red, Makers Mark, Jack Daniels,
Seagram's VO, Jose Cuervo, Courvoisier VS

Salad

Organic Mixed Greens with Shaved Red Onion, Goat
Cheese, Grape Tomatoes and Champagne Vinaigrette

Entree

Dual Plated Entrée with Filet Mignon Medallions
and Seared Chicken Breast
Roasted Red Potatoes and Grilled Asparagus

Champagne Toast

Premium Champagne

Coffee and Tea Service

Subject to 20% service charge & 10% sales tax



Buffet Dinners

The Magnolia

Call Brands - Three Hours

Smirnoff, Bacardi, Beefeater, Dewar's, Jim Beam, Canadian Club, Jim Beam, Christian Bros, House Wines and Imported and Domestic Beers

Grand Display

Fresh Fruit, Vegetables, Imported and Domestic Cheese Display. Served with Fresh Dips and Gourmet Crackers

Plated Salads

Your Choice, Traditional Caesar or Organic Mixed Greens with Shaved Red Onion, Grape Tomatoes and Feta Cheese with Champagne Vinaigrette

Sides - Choose 3

Spicy Green Beans, Mixed Vegetables, Grilled Asparagus, Roasted Corn, Baby Carrots

Rice Pilaf, Wild Rice Medley, Roasted New Potatoes, Garlic Mashed Potatoes, Whipped Sweet Mashed Potatoes with Mascarpone Cheese

Entrees - Choose 2

Chicken New Orleans, Bone in Pork Chops, Chicken Piccata, or Chicken Marsala, Baked Salmon, Grilled Mahi Mahi with Fresh Mango Salsa

Champagne Toast

Premium Champagne

Coffee and Tea Service

Subject to 20% service charge & 10% sales tax



Reception Enhancements

Attended Carving Stations

Prime Rib of Beef

With Horseradish Cream Sauce

Pork Loin

With Dijon Mustard Sauce

Tenderloin of Beef

With a Horseradish Cream Sauce

Glazed Virginia Ham

With Traditional Jezebel Sauce

Additional Stations

Pasta Station

A Selection of Fresh Penne & Tortellini Pasta
Accompanied by Marinara & Alfredo Sauce
Finished with Grated Parmesan Cheese and Garlic
Bread

Stir Fry Station

Choice of Beef, Pork or Chicken Stir Fry
with Oriental Vegetables, Ginger, Scallions &
Teriyaki Sauce.

Smashed Potato Bar

Smashed Potatoes or Sweet Mashed Potatoes
Shredded Cheese, Bacon, Sour Cream, Chives, Butter
or Marshmallows and Brown Sugar

Additional Charge applied for Uniformed Chef

Fresh Crudités with Ranch Dipping Sauce

Sliced Fresh Fruit and Berries

Antipasto Display

Italian Meats, Marinated Fresh Vegetables and
Imported Cheese and Olives