

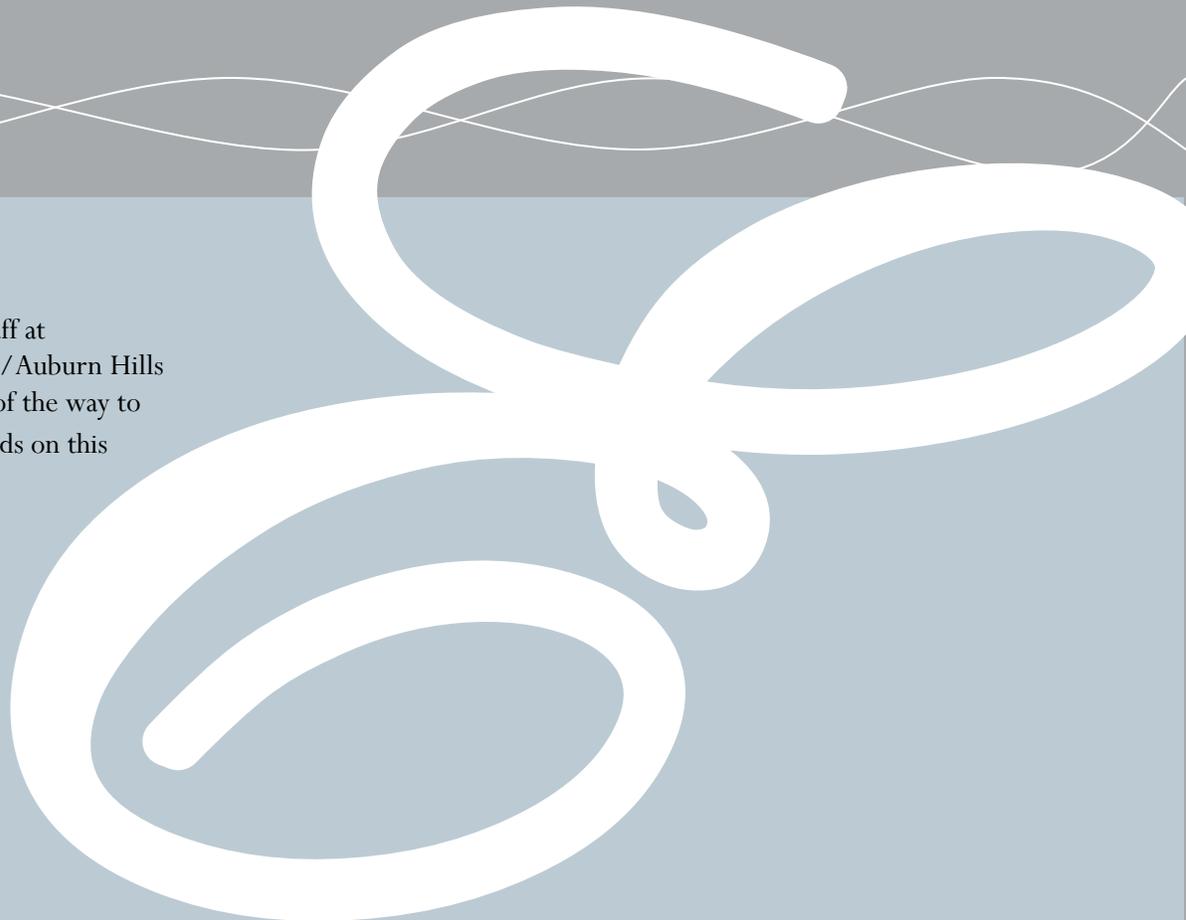


EMBASSY SUITES®

Detroit - Troy/Auburn Hills

EVERY WISH. PERFECTLY GRANTED.

Our professional staff at
Embassy Suites Detroit - Troy/Auburn Hills
will be with you every step of the way to
personally meet your needs on this
exceptional day.



After the Proposal...

Wedding Packages

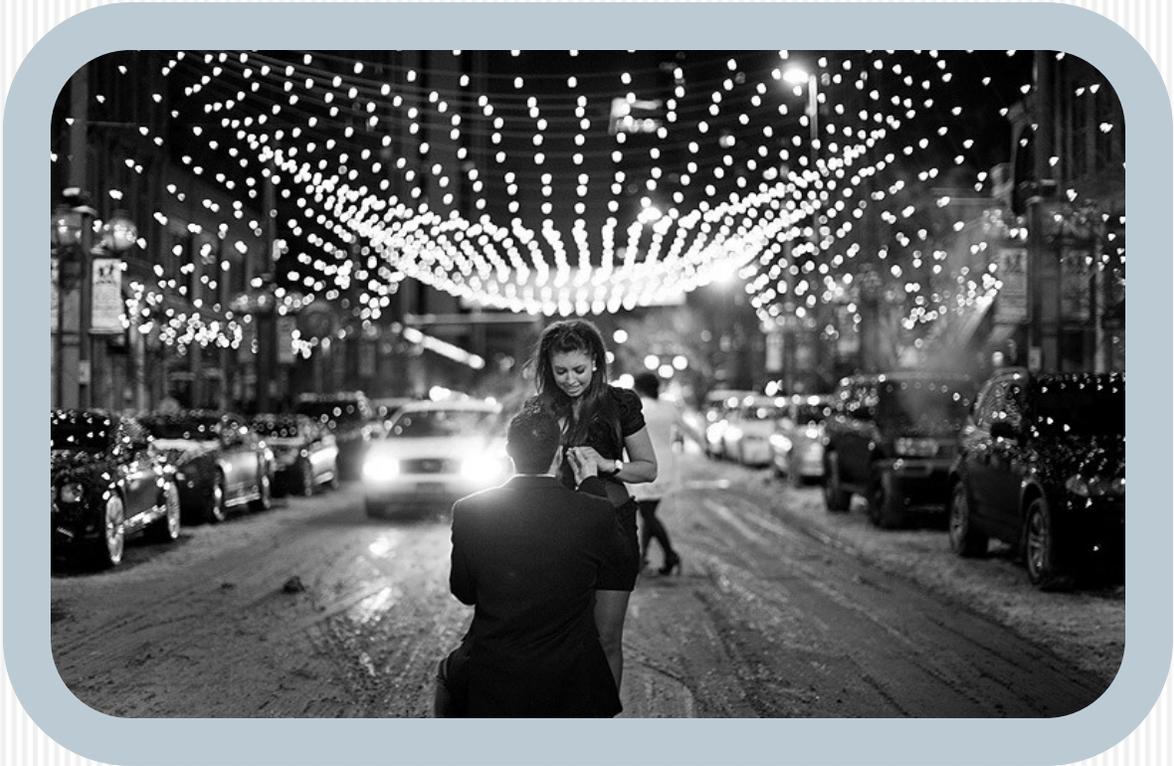
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A Day to Remember



Now that you have fallen in love with him, Come fall in love with us!

Our wedding packages are customized to meet the bride and grooms specific needs. We offer private ceremony locations to accommodate your needs for this special occasion. Reserving the location for the ceremony in addition to the location for the reception is based on availability. A complimentary suite for the bridal couple is included with a block of 15 rooms or more.



Our Catering Manager looks forward to customizing an experience to fit the expectations for your special day!

For additional information and to arrange an appointment please contact:

Amanda Peppo at (248) 879-6768 or email at Amanda.Peppo@Hilton.com

A Royal Affair

\$75.00 Per Person

Four Hour Premium Bar

Absolut Vodka, Beefeater's Gin, Bacardi Rum, Canadian Club Whiskey, Jack Daniels Bourbon, Dewar's Scotch, Cuervo Gold Tequila, Korbel Brandy, Cordials, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Non-Alcoholic Beer, Sam Adams, Corona, Heineken, Labatt Blue, Labatt Blue Light, Estancia Chardonnay, Hahn Estates Cabernet, Ecco Domani Merlot, Liberty Creek White Zinfandel, Soft Drinks, Juices, Bottle Water

One Hour Welcome Reception Featuring

Choice of **Four** Passed Hors d'Oeuvres

Passed Hors d'Oeuvres

COLD

- Prosciutto Wrapped Jumbo Shrimp with Garlic Dipping Sauce
- Roasted Yellow Pepper Bruschetta
- Fresh Vegetable Crudités served with Hummus and Dip
- Caprese Skewers
- Deviled Cucumber Cups stuff with spicy crab
- Goat Cheese, Grape, and Pistachio Truffles

HOT

- Lamb Racks carved to order with Apple Mint Jelly
- Mini Crab Cakes
- Grilled Sirloin Skewers with Peaches and Peppers
- Vegetable or Pork Egg Rolls with Plum Dipping Sauce
- Breaded Mushrooms
- Swedish Meatballs or BBQ Meatballs
- Chicken Tenders
- Crab Stuffed Mushrooms
- Grilled Jerk Shrimp, Pineapple and Green Pepper Skewers
- Puff Pastry topped and Baked with Grilled Asparagus and Cheese
- Mini Beef or Chicken Wellington
- Phyllo Dough Triangles Stuffed with Feta and Spinach



Continue to next page...

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Catering 248.879.6768

A Royal Affair...

Main Course

Salad Selections

Select one:

- Garden Salad
Crisp Iceberg Lettuce, Tomato, and Cucumber
- Caesar Salad
Fresh Romaine, Pesto Croutons, and Shaved Parmesan
- Plum Tomato Salad
Spring Greens, Mozzarella, Marinated Asparagus,
Kalamata Olives, Basil, Olive Oil, and Cracked Pepper
- Michigan Apple Salad
Mixed Greens, Sliced Apples, Candied Walnuts and Blue Cheese
- Sliced Pear Salad
Mixed Greens, Sliced Pear, Candied Pecans and Goat Cheese

Soup Selections

Select one:

- Italian Wedding
- Traditional Garden Vegetable
- Chicken Tortilla
- Creamy Tomato Basil
- Cream of Broccoli
- Minestrone
- Wild Mushroom
- Loaded Baked Potato

Entrée Selections

Plated Entrée Selections

Choice of Three

Steak

- 8 oz Filet Mignon served with Garlic Whipped Potatoes and Asparagus
- 12 oz Prime Rib served with Au Jus and Horseradish, Garlic Mashed Potatoes and a medley of Honey Glazed Carrots and Green Beans
- 12 oz New York Strip topped with Sautéed Mushrooms and Caramelized Onions served with Roasted Red Skins and Freshly Steamed Green Beans

Duet Plates

- Shrimp Scampi and Petit Filet Mignon served with Herb Roasted Red Skins and Garlic Roasted Squash & Red Pepper Medley
- Chicken Paillard and Jumbo Lump Crab Cake served with Wild Rice and a medley of Sautéed Pearl Onions, Baby Carrots, and Asparagus

Chicken

- Pan-Roasted Lemon Garlic Chicken
- Chicken Parmesan
- Sautéed Chicken with Cherry Glaze
- Grilled Balsamic Bruschetta Chicken
- Chicken Picatta

Pork

- Pork Chops served with Ginger Glaze
- Roasted Pork Loin with Plum Sauce

Fish

- Penne Alfredo with Shrimp
- Grilled Salmon with Maple Mustard Glaze
- Thai Basil Curry Shrimp with Vegetables

Vegetarian Selections and special dietary meals available upon request



Meal Includes:

European Rolls with Sweet Cream Butter
Starbucks® Coffee, Tazo Teas, and Assorted Sodas
Executive Chef's Vegetarian Menu Option

Continue to next page...

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A Royal Affair...

Entrée Selections ...

~OR~ Buffet Selections

Choice of One Starch:

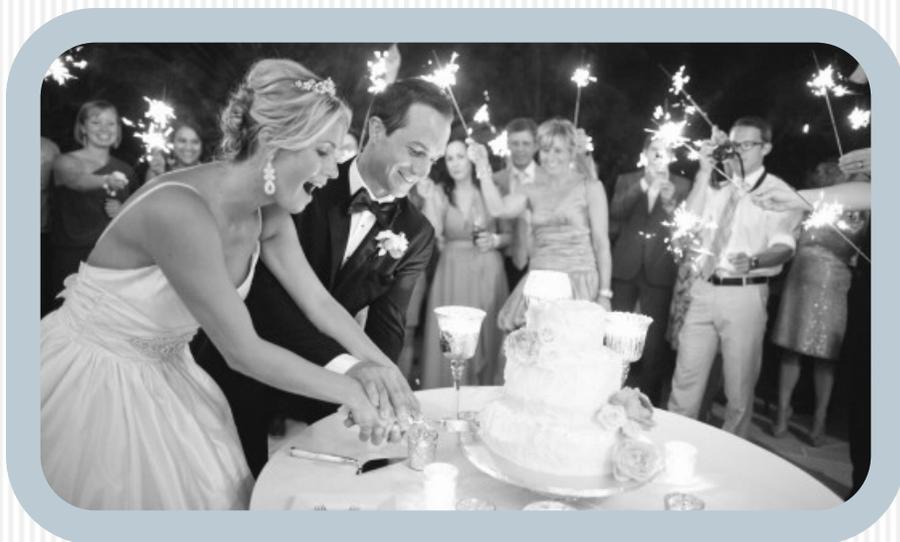
- Roasted Red Skins
- Gruyère Potato Au Gratin
- Garlic Sweet Potato Mash
- Creamy Mac and Cheese
- Avocado Lime Rice
- Rice Pilaf
- Garlic Whipped Potatoes
- Cauliflower, Carrot and Potatoes mashed with Herb Cheese

Choice of One Vegetable:

- Traditional Green Beans
- Green Beans Almondine
- Honey Glazed Carrots and Green Beans
- Roasted Squash, Zucchini and Peppers
- Sautéed Asparagus
- Brussels Sprouts and Bacon
- Parmesan Baked Zucchini
- Broccoli, Cauliflower and Red Pepper Medley

Choice of Three Entrées:

- Pan-Roasted Lemon Garlic Chicken
- Grilled Balsamic Bruschetta Chicken
- Tuscan Chicken in Lemon Wine Sauce
- Chicken Sautéed in Basil Cream
- Asiago Artichoke Sautéed Chicken
- Chicken Parmesan
- Chicken Picatta
- Lemon Pepper Chicken Chardonnay
- BBQ Grilled Breast of Chicken
- Sautéed Chicken with Cherry Glaze
- Grilled Salmon with Maple Mustard Glaze
- Salmon Picatta
- Blackened Great Lakes Whitefish
- Thai Basil Curry Shrimp with Vegetables
- Penne Alfredo with Shrimp
- Roasted Pork Loin with Plum Sauce
- Pork Chops served with Ginger Glaze
- Dijon Crusted Strip Loin of Beef
- Roast Sirloin of Beef with Onion Au Jus
- London Broil with Red Wine Demi Glace
- Beef Lasagna with Marinara Sauce
- Parmesan Vegetarian Lasagna
- Vegetable Stir Fry over Jasmine Rice
- Spinach and Mushroom Cannelloni
- Sautéed Portobello Mushroom with Red Pepper, Blue Cheese and Zip Sauce



Meal Includes:

European Rolls with Sweet Cream Butter
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Executive Chef's Vegetarian Menu Option

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A Royal Affair...

Midnight Snacks

Choose One

Pizza Party

Round Pizza Cut into 2-inch Squares
Cheese
Cheese & Pepperoni
Cheese, Onion, Mushroom, & Black Olives

Sports Spectacular

Soft Salted Pretzels served with Yellow Mustard
Mini Hot Dogs with Pickle Relish, Ketchup and Mustard
Roasted Peanuts and Cracker Jacks

Fourth Meal

Cheese Quesadilla
Chicken Quesadilla
Tortilla Chips with Guacamole, and Salsa

Enhancements

Chocolate Fountain \$12.00

With Choice of (6) of the following:

Lady Fingers, Oreos, Nutterbutters, Rice Crispy Treats, Marshmallows, Crème Puffs, Strawberries, Pineapple, Bananas, Cherries, Pretzels, or Potato Chips



Complimentary Concessions

- Centerpiece: Polished Mirror, Sparkle Globe Candle Stand with Votives
- Table Linen: White or Black
- Champagne Toast
- Wedding Cake Cut, Plated and Served
- White Glove Service
- Dance Floor
- Wedding Gifts Delivered to Bridal Suite by Embassy Suites Staff
- 20% Discount on Food and Beverage for your Rehearsal Dinner and/or Bridal Shower
- Special couple entrée tasting of previously selected menu items with your catering manager
- Cake, gift and guest book table with all appropriate linens/skirting

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Pretty & Sweet

\$65.00 Per Person

Four Hour Premium Bar

Absolut Vodka, Beefeater's Gin, Bacardi Rum, Canadian Club Whiskey, Jack Daniels Bourbon, Dewar's Scotch, Cuervo Gold Tequila, Korbel Brandy, Cordials, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Non-Alcoholic Beer, Sam Adams, Corona, Heineken, Labatt Blue, Labatt Blue Light, Estancia Chardonnay, Hahn Estates Cabernet, Ecco Domani Merlot, Liberty Creek White Zinfandel, Soft Drinks, Juices, Bottle Water

One Hour Welcome Reception Featuring

Choice of ***Three*** Passed Hors d'Oeuvres

Passed Hors d'Oeuvres

COLD

- Prosciutto Wrapped Jumbo Shrimp with Garlic Dipping Sauce
- Roasted Yellow Pepper Bruschetta
- Fresh Vegetable Crudités served with Hummus and Dip
- Caprese Skewers
- Deviled Cucumber Cups stuff with spicy crab
- Goat Cheese, Grape, and Pistachio Truffles

HOT

- Lamb Racks carved to order with Apple Mint Jelly
- Mini Crab Cakes
- Grilled Sirloin Skewers with Peaches and Peppers
- Vegetable or Pork Egg Rolls with Plum Dipping Sauce
- Breaded Mushrooms
- Swedish Meatballs or BBQ Meatballs
- Chicken Tenders
- Crab Stuffed Mushrooms
- Grilled Jerk Shrimp, Pineapple and Green Pepper Skewers
- Puff Pastry topped and Baked with Grilled Asparagus and Cheese
- Mini Beef or Chicken Wellington
- Phyllo Dough Triangles Stuffed with Feta and Spinach



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Catering 248.879.6768

Pretty & Sweet...

Main Course

Choice of Salad OR Soup

Salad Selections

- Garden Salad
Crisp Iceberg Lettuce, Tomato, and Cucumber
- Caesar Salad
Fresh Romaine, Pesto Croutons, and Shaved Parmesan
- Plum Tomato Salad
Spring Greens, Mozzarella, Marinated Asparagus,
Kalamata Olives, Basil, Olive Oil, and Cracked Pepper
- Michigan Apple Salad
Mixed Greens, Sliced Apples, Candied Walnuts and Blue Cheese
- Sliced Pear Salad
Mixed Greens, Sliced Pear, Candied Pecans and Goat Cheese

Soup Selections

- Italian Wedding
- Traditional Garden Vegetable
- Chicken Tortilla
- Creamy Tomato Basil
- Cream of Broccoli
- Minestrone
- Wild Mushroom
- Loaded Baked Potato

Entrée Selections

Plated Entrée Selections

Choice of Three

Steak

- 12 oz New York Strip topped with Sautéed Mushrooms and Caramelized Onions served with Roasted Red Skins and Freshly Steamed Green Beans

Duet Plates

- Chicken Paillard and Jumbo Lump Crab Cake served with Wild Rice and a medley of Sautéed Pearl Onions, Baby Carrots, and Asparagus

Chicken

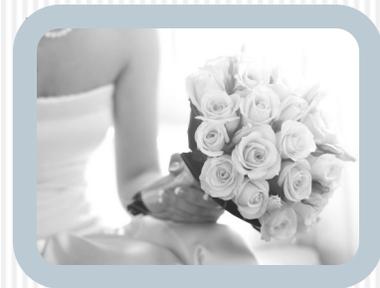
- Pan-Roasted Lemon Garlic Chicken
- Chicken Parmesan
- Sautéed Chicken with Cherry Glaze
- Grilled Balsamic Bruschetta Chicken
- Chicken Picatta

Fish

- Penne Alfredo with Shrimp
- Grilled Salmon with Maple Mustard Glaze
- Thai Basil Curry Shrimp with Vegetables

Pork

- Pork Chops served with Ginger Glaze
- Roasted Pork Loin with Plum Sauce



Meal Includes:

European Rolls with Sweet Cream Butter
Starbucks® Coffee, Tazo Teas, and Assorted Sodas
Executive Chef's Vegetarian Menu Option

Vegetarian Selections and special dietary meals available upon request

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Pretty & Sweet...

Entrée Selections ...

~OR~ Buffet Selections

Choice of One Starch:

- Roasted Red Skins
- Gruyère Potato Au Gratin
- Garlic Sweet Potato Mash
- Creamy Mac and Cheese
- Avocado Lime Rice
- Rice Pilaf
- Garlic Whipped Potatoes
- Cauliflower, Carrot and Potatoes mashed with Herb Cheese

Choice of One Vegetable:

- Traditional Green Beans
- Green Beans Almondine
- Honey Glazed Carrots and Green Beans
- Roasted Squash, Zucchini and Peppers
- Sautéed Asparagus
- Brussels Sprouts and Bacon
- Parmesan Baked Zucchini
- Broccoli, Cauliflower and Red Pepper Medley

Choice of Two Entrées:

- Pan-Roasted Lemon Garlic Chicken
- Grilled Balsamic Bruschetta Chicken
- Tuscan Chicken in Lemon Wine Sauce
- Chicken Sautéed in Basil Cream
- Asiago Artichoke Sautéed Chicken
- Chicken Parmesan
- Chicken Picatta
- Lemon Pepper Chicken Chardonnay
- BBQ Grilled Breast of Chicken
- Sautéed Chicken with Cherry Glaze
- Grilled Salmon with Maple Mustard Glaze
- Salmon Picatta
- Blackened Great Lakes Whitefish
- Thai Basil Curry Shrimp with Vegetables
- Penne Alfredo with Shrimp
- Roasted Pork Loin with Plum Sauce
- Pork Chops served with Ginger Glaze
- Dijon Crusted Strip Loin of Beef
- Roast Sirloin of Beef with Onion Au Jus
- London Broil with Red Wine Demi Glace
- Beef Lasagna with Marinara Sauce
- Parmesan Vegetarian Lasagna
- Vegetable Stir Fry over Jasmine Rice
- Spinach and Mushroom Cannelloni
- Sautéed Portobello Mushroom with Red Pepper, Blue Cheese and Zip Sauce



Meal Includes:

European Rolls with Sweet Cream Butter
Starbucks® Coffee , Tazo Teas, and Assorted Sodas
Executive Chef's Vegetarian Menu Option

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Pretty & Sweet...

Midnight Snacks

Choose One

Pizza Party

Round Pizza Cut into 2-inch Squares
Cheese
Cheese & Pepperoni
Cheese, Onion, Mushroom, & Black Olives

Sports Spectacular

Soft Salted Pretzels served with Yellow Mustard
Mini Hot Dogs with Pickle Relish, Ketchup and Mustard
Roasted Peanuts and Cracker Jacks

Fourth Meal

Cheese Quesadilla
Chicken Quesadilla
Tortilla Chips with Guacamole, and Salsa

Enhancements

Chocolate Fountain \$12.00

With Choice of (6) of the following:

Lady Fingers, Oreos, Nutterbutters, Rice Crispy Treats, Marshmallows, Crème Puffs, Strawberries, Pineapple, Bananas, Cherries, Pretzels, or Potato Chips



Complimentary Concessions

- Centerpiece: Polished Mirror, Sparkle Globe Candle Stand with Votives
- Table Linen: White or Black
- Champagne Toast
- Wedding Cake Cut, Plated and Served
- White Glove Service
- Dance Floor
- Wedding Gifts Delivered to Bridal Suite by Embassy Suites Staff
- 20% Discount on Food and Beverage for your Rehearsal Dinner and/or Bridal Shower
- Special couple entrée tasting of previously selected menu items with your catering manager
- Cake, gift and guest book table with all appropriate linens/skirting

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A Love Story

\$55.00 Per Person

Four Hour House Brands Bar

Gordon's Vodka, Gordon's Gin, Castillo Rum, Windsor Whiskey, Jim Beam Bourbon, Grants Scotch, Sauza Tequila, Korbel Brandy, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Non-Alcoholic Beer, Sam Adams, Corona, Heineken, Labatt Blue, Labatt Blue Light, Blue Moon, Stella, Shiner Bock, Detroit Alt Amber, Liberty Creek Chardonnay, Liberty Creek Cabernet, Liberty Creek Merlot, Liberty Creek White Zinfandel, Soft Drinks, Juices, Bottle Water

One Hour Welcome Reception Featuring

Choice of Two Passed Hors d'Oeuvres

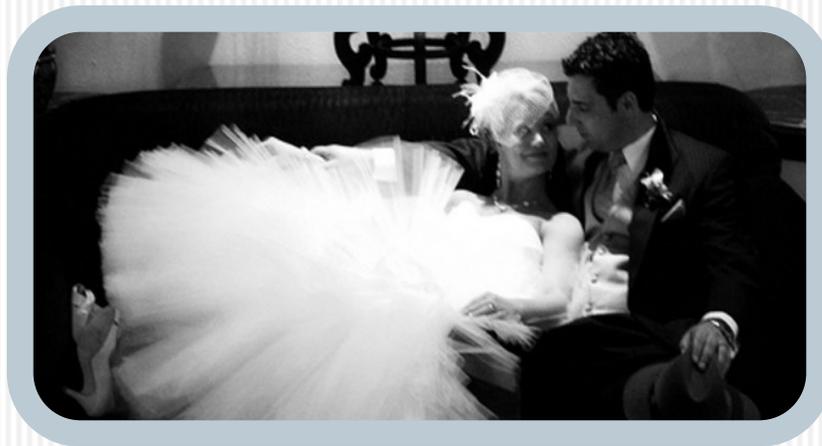
Passed Hors d'Oeuvres

COLD

- Roasted Yellow Pepper Bruschetta
- Fresh Vegetable Crudités served with Hummus and Dip
- Caprese Skewers
- Deviled Cucumber Cups stuff with spicy crab
- Goat Cheese, Grape, and Pistachio Truffles

HOT

- Mini Crab Cakes
- Grilled Sirloin Skewers with Peaches and Peppers
- Vegetable or Pork Egg Rolls with Plum Dipping Sauce
- Breaded Mushrooms
- Swedish Meatballs or BBQ Meatballs
- Chicken Tenders
- Crab Stuffed Mushrooms
- Grilled Jerk Shrimp, Pineapple and Green Pepper Skewers
- Puff Pastry topped and Baked with Grilled Asparagus and Cheese
- Mini Beef or Chicken Wellington
- Phyllo Dough Triangles Stuffed with Feta and Spinach



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Catering 248.879.6768

A Love Story...

Main Course

Choice of Salad OR Soup

Salad Selections

Garden Salad

Crisp Iceberg Lettuce, Tomato, and Cucumber

Caesar Salad

Fresh Romaine, Pesto Croutons, and Shaved Parmesan

Plum Tomato Salad

Spring Greens, Mozzarella, Marinated Asparagus,

Kalamata Olives, Basil, Olive Oil, and Cracked Pepper

Michigan Apple Salad

Mixed Greens, Sliced Apples, Candied Walnuts and Blue Cheese

Sliced Pear Salad

Mixed Greens, Sliced Pear, Candied Pecans and Goat Cheese

Soup Selections

Italian Wedding

Traditional Garden Vegetable

Chicken Tortilla

Creamy Tomato Basil

Cream of Broccoli

Minestrone

Wild Mushroom

Loaded Baked Potato

Entrée Selections

Plated Entrée Selections

Choice of Three

Steak

- 12 oz New York Strip topped with Sautéed Mushrooms and Caramelized Onions served with Roasted Red Skins and Freshly Steamed Green Beans

Chicken

- Pan-Roasted Lemon Garlic Chicken
- Chicken Parmesan
- Sautéed Chicken with Cherry Glaze
- Grilled Balsamic Bruschetta Chicken
- Chicken Picatta

Fish

- Penne Alfredo with Shrimp
- Grilled Salmon with Maple Mustard Glaze
- Thai Basil Curry Shrimp with Vegetables

Pork

- Pork Chops served with Ginger Glaze
- Roasted Pork Loin with Plum Sauce

Meal Includes:

European Rolls with Sweet Cream Butter
Starbucks® Coffee , Tazo Teas, and Assorted Sodas
Executive Chef's Vegetarian Menu Option

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A Love Story...

Entrée Selections ...

~OR~ Buffet Selections

Choice of One Starch:

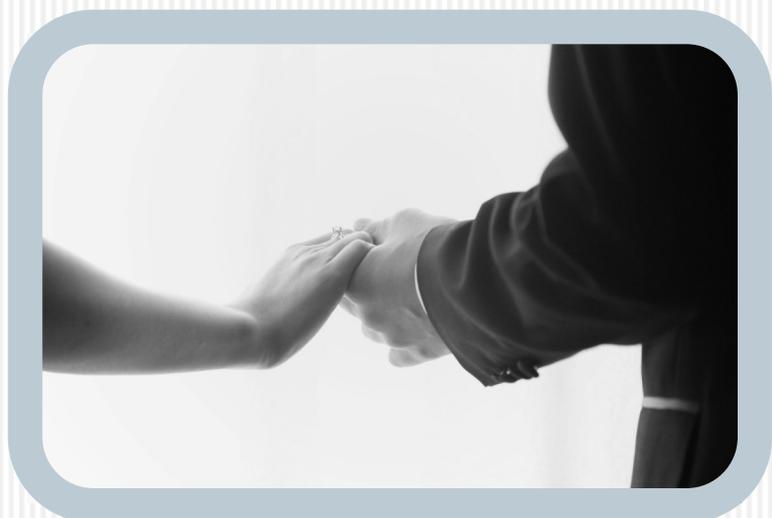
- Roasted Red Skins
- Gruyère Potato Au Gratin
- Garlic Sweet Potato Mash
- Creamy Mac and Cheese
- Avocado Lime Rice
- Rice Pilaf
- Garlic Whipped Potatoes
- Cauliflower, Carrot and Potatoes mashed with Herb Cheese

Choice of One Vegetable:

- Traditional Green Beans
- Green Beans Almondine
- Honey Glazed Carrots and Green Beans
- Roasted Squash, Zucchini and Peppers
- Sautéed Asparagus
- Brussels Sprouts and Bacon
- Parmesan Baked Zucchini
- Broccoli, Cauliflower and Red Pepper Medley

Choice of Two Entrées:

- Pan-Roasted Lemon Garlic Chicken
- Grilled Balsamic Bruschetta Chicken
- Tuscan Chicken in Lemon Wine Sauce
- Chicken Sautéed in Basil Cream
- Asiago Artichoke Sautéed Chicken
- Chicken Parmesan
- Chicken Picatta
- Lemon Pepper Chicken Chardonnay
- BBQ Grilled Breast of Chicken
- Sautéed Chicken with Cherry Glaze
- Grilled Salmon with Maple Mustard Glaze
- Salmon Picatta
- Blackened Great Lakes Whitefish
- Thai Basil Curry Shrimp with Vegetables
- Penne Alfredo with Shrimp
- Roasted Pork Loin with Plum Sauce
- Pork Chops served with Ginger Glaze
- Dijon Crusted Strip Loin of Beef
- Roast Sirloin of Beef with Onion Au Jus
- London Broil with Red Wine Demi Glace
- Beef Lasagna with Marinara Sauce
- Parmesan Vegetarian Lasagna
- Vegetable Stir Fry over Jasmine Rice
- Spinach and Mushroom Cannelloni
- Sautéed Portobello Mushroom with Red Pepper, Blue Cheese and Zip Sauce



Meal Includes:

European Rolls with Sweet Cream Butter
Starbucks® Coffee , Tazo Teas, and Assorted Sodas
Executive Chef's Vegetarian Menu Option

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Catering 248.879.6768

A Love Story...

Midnight Snacks

Choose One

Pizza Party

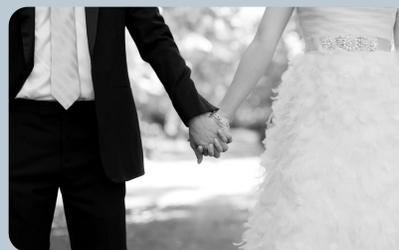
Round Pizza Cut into 2-inch Squares
Cheese
Cheese & Pepperoni
Cheese, Onion, Mushroom, & Black Olives

Fourth Meal

Cheese Quesadilla
Chicken Quesadilla
Tortilla Chips with Guacamole, and Salsa

Sports Spectacular

Soft Salted Pretzels served with Yellow Mustard
Mini Hot Dogs with Pickle Relish, Ketchup and Mustard
Roasted Peanuts and Cracker Jacks



Enhancements

Chocolate Fountain \$12.00

With Choice of (6) of the following:

Lady Fingers, Oreos, Nutterbutters, Rice Crispy Treats, Marshmallows, Crème Puffs, Strawberries, Pineapple, Bananas, Cherries, Pretzels, or Potato Chips



Complimentary Concessions

- Centerpiece: Polished Mirror, Sparkle Globe Candle Stand with Votives
- Table Linen: White or Black
- Champagne Toast
- Wedding Cake Cut, Plated and Served
- White Glove Service
- Dance Floor
- Wedding Gifts Delivered to Bridal Suite by Embassy Suites Staff
- 20% Discount on Food and Beverage for your Rehearsal Dinner and/or Bridal Shower
- Special couple entrée tasting of previously selected menu items with your catering manager
- Cake, gift and guest book table with all appropriate linens/skirting

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Catering 248.879.6768

Enchantments

Carving Stations

Price per person

- Sirloin Beef** \$10
Served with Horseradish Sauce
- Tenderloin of Beef** \$13
Served with Horseradish Sauce
- Breast of Turkey** \$9
Served with Cranberry Relish
- Loin of Pork** \$9
Served with Mango Relish & BBQ Sauce
- Glaze Ham** \$8
- Culinary Attendant Fee** \$100 *per two hours*



Midnight Snacks

Price per person

- Sweet Treats** \$6.00
Chocolate Covered Strawberries
Powdered Sugar Puffs
Truffles
- Salty Station** \$5.00
Potato Chips with Sour Cream & Onion Dip
Soft Pretzels with Honey Mustard
Movie Theatre Popcorn



- Finger Sandwiches** \$5.00
Chef's Selection of Meats & Cheeses
- Pizza Party** \$5.00
Round Pizza Cut into 2-inch Squares
Cheese
Cheese & Pepperoni
Cheese, Onion, Mushroom, & Black Olives
- Gourmet Coffee Service** \$6.00
Freshly Brewed Coffee, Shaved Chocolate, Whipped Cream,
Liquors and Flavored Syrups, Cinnamon Sticks, Biscotti and
Cannolis

- Chocolate Fountain** \$12.00
With Choice of (6) of the following:
Lady Fingers, Oreos, Nutterbutters, Rice Crispy Treats,
Marshmallows, Crème Puffs, Strawberries, Pineapple, Bananas,
Cherries, Pretzels, or Potato Chips

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The Bar

House Brands

Gordon's Vodka, Gordon's Gin, Castillo Rum, Windsor Whiskey, Jim Beam Bourbon, Grants Scotch, Sauza Tequila, Brandy, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Non-Alcoholic Beer, Liberty Creek Chardonnay, Merlot, White Zinfandel, Soft Drinks, Juices

\$6 per person for each additional hour



Premium Brands

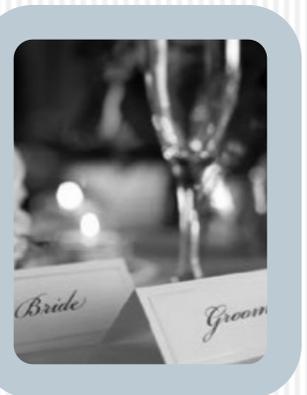
Absolut Vodka, Beefeater's Gin, Bacardi Rum, Canadian Club Whiskey, Jack Daniels Bourbon, Dewar's Scotch, Cuervo Gold Tequila, Korbel Brandy, Cordials, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Non-Alcoholic Beer, Sam Adams, Corona, Heineken, Labatt Blue, Labatt Blue Light, Estancia Chardonnay, Hahn Estates Cabernet, Ecco Domani Merlot, Liberty Creek White Zinfandel, Soft Drinks, Juices, Bottle Water

**Upgrade: Add \$4 per person to A Love Story package price
\$7 per person for each additional hour**

Top Shelf Brands

Stoli Vodka, Tanqueray Gin, Bacardi 151 Rum, Crown Royal Whiskey, Wild Turkey Bourbon, Johnny Walker Black Scotch, Reposado 1800 Tequila, Courvoisier, Cordials, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Non-Alcoholic Beer, Sam Adams, Corona, Heineken, Labatt Blue, Labatt Blue Light, Frei Brothers Chardonnay, Hahn Estates Cabernet, Frei Brothers Merlot, Liberty Creek White Zinfandel, Soft Drinks, Juices, Bottle Water

**Upgrade: Add \$5 per person to A Royal Affair or Pretty & Sweet package price
\$10 per person for each additional hour**



Bartender Fee of \$100 applies to all

Food and beverage prices are subject to a 21% taxable service charge. A 6% sales tax will be added to room rental and AV prices. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions .

Guestrooms

The award-winning Embassy Suites Detroit - Troy/Auburn Hills is ideally located in the city of Troy. The hotel features 251 two-room suites all equipped with a separate living room with sofa bed, wet bar, refrigerator, microwave, coffeemaker, two flat screen HD televisions with cable and in-room movies, hairdryer, iron, and ironing board. The private bedrooms of our suites have either a king bed or two double beds.

Along with our elegantly remodeled suites, your guests will enjoy a complimentary cooked-to-order breakfast and a complimentary two hour nightly Evening Reception*. Your guests can get a great workout in our newly expanded fitness center, enjoy a dip in our indoor pool and relax in our whirlpool.

We offer special group rates when 10 or more rooms are reserved!

For additional information and to arrange an appointment please contact our Group Sales Manager, Linda Rubarth at (248) 879-6725 or email at Linda.Rubarth@Hilton.com



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Catering 248.879.6768

Checklist

8 Months Before the Wedding

- Announce your engagement
- Discuss the size and location of the wedding/reception with family
- Set the wedding date and time
- Reserve the site for the ceremony
- Start shopping for the wedding dress

7 Months...

- Determine approximate number of guests
- Reserve reception site
- Select wedding rings

6 Months...

- Have an engagement party with family & friends
- Begin making the guest list

5 Months...

- Select readings for the ceremony
- Select music for the reception
- Schedule rehearsal dinner

4 Months...

- Meet with florist, bakery and photographer
- Meet with reception facility to discuss event details
- Complete honeymoon plans



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Checklist

3 Months...

- Order invitations
- Select groom and groomsmen attire

2 Months...

- Select bridesmaid's and groomsmen's gifts
- Arrange transportation for bridal party
- Finalize floral, bakery and photographer arrangements
- Write wedding announcement for local newspaper
- Make appointment with hairdresser for the day of your wedding
- Mail invitations



1 Month...

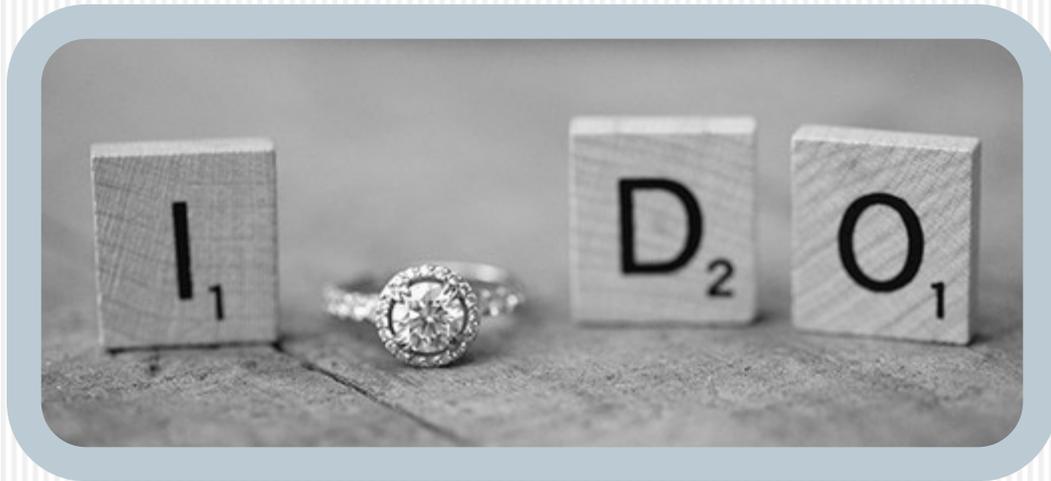
- Notify the wedding party of rehearsal time and invite guests to rehearsal

1 Week...

- Double check all arrangements
- Give caterer final number of attendees
- Have final fitting for all attire
- Provide all vendors involved, a timeline listing all of the days events
- Pack for honeymoon!!

Day of Wedding...

- Relax and Enjoy!



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