

WEDDINGS

EMBASSY SUITES BY HILTON SPRINGFIELD

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EVENT FEATURES

The Embassy Suites by Hilton Springfield understands the full range of emotions that go into preparing for your momentous day, and we are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

Included Features

- Complimentary 4 hour room rental
- 4 hour silver tier open bar
- One hour cocktail reception with butler passed hors d'oeuvres
- Complimentary champagne or cider toast
- Elegant white table linens and napkins in your choice of color
- Satin white chair covers
- Floating candle centerpieces
- Complimentary suite for bride and groom
- Wedding cake cutting service
- Specialized hotel suite prices for your guests
- Complimentary parking for your guests
- · Complimentary wedding tasting for up to 4 guests

UPGRADE YOUR WEDDING WITH AN UP LIGHTING PACKAGE!

Ask your Event Sales Manager about pricing today

We are happy to design a custom menu that will suit both your resources and vision of your wedding

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BUTLER PASSED HORS D'OEUVRES

Choice of 4

Hot

Assorted Mini Quiche Nashville Hot Chicken Skewers Coconut Shrimp with Sriracha-Honey Sauce Paella Croquettes Spinach and Boursin Cheese Phyllo Bites Mini Crab Cakes with House Remoulade Sauce Vegetable Spring Rolls with Sweet Chili Sauce BBQ Pulled Pork on Sweet Potato Biscuits Sausage Stuffed Mushroom Caps Chicken Quesadilla Triangles Beef Wellington Shrimp and Grits Tarts

Cold

House Made Chicken Salad on Walnut Blue Cheese Crackers Cilantro Lime Crab Salad on Grilled Sourdough Bread Beef Tenderloin with Smoked Blue Cheese on Marble Rye Toast Prosciutto Wrapped Asparagus Tips Bruschetta Caprese Skewers Strawberry and Brie Canapes Chilled Shrimp Cocktail Smoked Salmon and Goat Cheese Tarts Melon Ball Skewers Fig, Goat Cheese and Balsamic Reduction on a Crostini Watermelon Cubes Topped with Feta, Kalamata Olives and Balsamic Drizzle

Upgrade your Cocktail Reception with an Hors D'oeuvres Display

Elegant Cheese and Fruit Display Fresh Crudite Display Antipasto Platter Maryland Coastal Crab Dip

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PLATED DINNER PACKAGE

Plated Dinner Package Includes Freshly Baked Rolls with Butter and Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Salad - Choice of 1

Classic Caesar Salad

Romaine Lettuce topped with Freshly Shaved Parmesan Cheese and Garlic Herb Croutons, Served with Caesar Dressing

Garden Salad

Mixed Field Greens, Sliced Cucumbers, Grape Tomatoes and Shaved Carrots, Served with Ranch and Balsamic Dressing

Spinach Salad

Spinach with Dried Cranberries, Candied Pecans and Feta Cheese, Served with Balsamic Vinaigrette

Summer Salad

Arugula topped with Watermelon and Feta Cheese, Garnished with Julienned Mint and Served with Citrus Vinaigrette

Choice of Entree

Wild Mushroom Ravioli

Jumbo Wild Mushroom Ravioli Tossed in House Made Herb Oil, Sprinkled with Shaved Parmesan and Served with Chef's Mixed Vegetables \$90.00 per Person

Tuscan Chicken

Chicken Breast Stuffed with Artichokes and Basil Butter, topped with White Wine Cream Sauce, Served Over Parmesan Risotto and Roasted Asparagus \$95.00 per Person

Pesto Encrusted Salmon

Fresh Salmon Filets topped with Fresh Pesto, Served over Saffron Rice Pilaf and Chef's Mixed Vegetables

\$98.00 per Person

Pork Tenderloin

Roasted Pork Tenderloin Coated with Rosemary Whole Grain Mustard, topped with Chipotle Blood Orange Glaze, Served with Herb Roasted Red Potatoes and Hericot Verts **\$98.00 per Person**

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Chicken Cordon Bleu

Panko Crusted Chicken Breast Stuffed with Virginia Ham and Swiss Cheese, topped with Herb Veloute, Served with Garlic-Herb Roasted Fingerling Potatoes and Broccolini **\$100.00 per Person**

Duet of Crab Cakes

Jumbo Lump Blue Crab, Pan Seared and topped with House Remoulade Sauce, Served with Citrus Rice Pilaf and Sauteed Asparagus \$110.00 per Person

Prime Rib

Herb-Peppercorn Roasted Prime Rib, Served with a Smoked Cheddar Twice Baked Potato and Broccoli Wedges \$115.00 per Person

New York Strip Grilled Strip Steak topped with Shiitake Peppercorn Demi Glace, Served with Herb Roasted Fingerling Potatoes and Broccolini \$120.00 per Person *This Dish is Served Medium Rare*

"Black and Blue" Filet
Pan Fired Seared Filet Mignon topped with Asher Blue Cheese, Served with Grilled Asparagus and Creamy Boursin Mashed Potatoes
\$125.00 per Person
This Dish is Served Medium Rare

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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WEDDING DINNER BUFFET

2 Entrees: \$110.00 per Person, 3 Entrees: \$115.00 per Person

Salads - Choice of 1

Classic Caesar Salad Garden Salad

Entrees

Wild Mushroom Ravioli tossed in a Truffle Cream Sauce Grilled Salmon Filet topped with Citrus Gastrique Pan Seared Chicken Breast topped with Tasso Cream Sauce Chicken Cordon Bleu with Herb Veloute and Roasted Leeks Fire Grilled Flank Steak topped with Romanesco Sauce Beef Tips with Mushrooms in Burgundy Sauce

Sides - Choice of 2

Asparagus Risotto Rice Pilaf Herb Roasted Fingerling Potatoes Broccolini Roasted Asparagus Green Beans with Shallots and Garlic

Wedding Buffet also Includes:

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

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STATIONS PACKAGE

\$120.00 per Person

Butler Passed Hors D'oeuvres

(Choice of 3)

Hot

- Nashville Hot Chicken Skewers
- Spinach and Boursin Cheese Phyllo Bites
- Vegetable Spring Rolls with Sweet Chili Sauce
- Sausage Stuffed Mushroom Caps
- Chicken Quesadilla Triangles

Cold

- House Made Chicken Salad on Walnut Blue Cheese Crackers
- Prosciutto Wrapped Asparagus Tips
- Bruschetta
- Caprese Skewers
- Cilantro Lime Crab Salad on Grilled Sourdough Bread

Displayed Hors D'oeuvres

(Choice of 1)

- International and Domestic Cheese Display
- Fresh and Exotic Sliced Fruit Display
- Fresh Garden Crudite

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STATIONS PACAKGE

Table One - Build your own Salad Station

Lettuce, Spinach, Tomato, Peppers, Onions, Assorted Cheeses, Croutons, Chickpeas, Cucumbers, Carrots, Hard Boiled Egg, Cranberries, Walnuts, Bacon, Mushrooms, Olives and Assorted Dressings.

Table Two - Chef Attended Carving Station (Choice of 1)

Roasted Top Round of Beef Accompanied with Creamy Horseradish, Dijon Mustard and Silver Dollar Rolls

Virginia Smoked Ham Served with Dijon Mustard, Mayonnaise and Buttermilk Biscuits

Golden Roasted Turkey Served with Dijon Mustard, Mayonnaise and Silver Dollar Rolls

Table Three - Starch Station (Choice of 1)

Pasta Station (Chef Attended) Penne and Farfalle Pasta

Sauces - Choice of 2 Creamy Alfredo, Marinara, Arrabbiata, Smoked Cheddar Cream

Assorted Toppings: Grilled Chicken, Shrimp, Tomatoes, Mushrooms, Fresh Garlic, Roasted Vegetables and Parmesan Cheese

Stir Fry Station (Chef Attended) Starches - Choice of 2 White Rice, Fried Rice, Udon Noodles, Sweet Chili Marinated Rice Noodles

Assorted Toppings: Marinated Chicken, Shrimp, Shiitake Mushrooms, Tomatoes, Edamame, Toasted Cashews, Bean Sprouts, Sesame Seeds and Hoisin Sauce

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Mashed Potato Bar Yukon Gold Potatoes, Garlic Idaho Potatoes, Whipped Sweet Potatoes

Assorted Toppings: Diced Applewood Bacon, Chives, Parmesan, Sour Cream, Aged Cheddar and Brown Sugar

Table Four - Themed Station

(Choiec of 1, Self Serve)

Mexican

Assorted Mini Tacos, Burritos and Enchiladas, Empanadas and Tortilla Chips served with Salsa and Guacamole

Asian

Dim Sum, Spring Rolls and Fortune Cookies

Italian

Antipasto Display, Mini Meatballs, Arincini, Lasagna Cups and Assorted Mini Flatbreads

Mediterranean

Breads and Dips with Assorted Hummus, Olives, Spanikopita, Greek Flatbread and Mini Gyros

Southern

Shrimp and Grits Tarts, BBQ Pulled Pork Sliders, Fried Pickles, Mini Macaroni and Cheese Cups and Hush Puppes

Seafood **Additional \$15.00 per Person**

Bacon Wrapped Scallops, Cocktail Shrimp, Coconut Shrimp, Lobster Spring Rolls and Smoked Salmon Tartlets.

Table Five

Your Wedding Cake to be Cut and Displayed

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BAR INFORMATION

Silver Tier Open Bar Includes:

Liquor Smirnoff Vodka Bacardi Superior White Rum Beefeater Gin Evan Williams Bourbon Dewar's White Label Scotch Canadian Club Whiskey

Beer Bud Light, Yuengling, Corona, Heinekin

Wine House Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

UPGRADE YOUR BAR!

Gold Tier Absolut Vodka Bacardi Superior White Rum Captain Morgan's Spiced Rum Tanqueray Gin Johnny Walker Red Label Scotch Jim Beam Bourbon Jack Daniels Whiskey \$8.00 per Person

Platinum Tier Grey Goose Vodka Bacardi Superior White Rum Captain Morgan's Spiced Rum Bombay Sapphire Gin Macallan 12 Year Scotch Makers Mark Bourbon Jameson Irish Whiskey \$15.00 per Person

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