



# EMBASSY SUITES

by HILTON™

Hampton Hotel  
Convention Center

Embassy Suites by Hilton Hampton Convention Center | 1700 Coliseum Dr | Hampton, VA 23666 | 757-827-8200



## All of our special wedding reception packages include:

*(Based on Availability)*

- Elevated head table or sweetheart table for up to 8 guests
- Complimentary cake cutting service
- House floor length white linen
- Reception setup including guest book table, gift table, cake table
- Choice of white or black napkin
- Menu tasting for two guests (Monday through Friday)
- Mirror tile centerpiece with Votive Candles
- Complimentary suite for bride and groom on the night of the reception
- Complimentary parking for guests
- Discounted sleeping room rates for guests
- Tables numbers for reception tables
- Up to 24' x 24' dance floor
- (2) 20-amp electrical connection for DJ or band
- Champagne or sparkling cider toast

*Presentation Services (PSAV) is the in-house audiovisual provider for the Embassy Suites and Hampton Roads Convention Center. For a complimentary estimate, please contact Travis at (757) 310-5029.*

### Hotel | for up to 130 guests

- Beautiful indoor setting in our Mercury Ballroom
- Ceremony rehearsal area the evening prior based upon availability
- Private Dining Room at Cyprus Grille for rehearsal dinner based upon availability

### Convention Center | for up to 2500 guests

- Indoor setting at the Hampton Roads Convention Center providing accommodation for groups of all sizes
- Discounted Ceremony rehearsal area the evening prior based upon availability
- Podium and corded microphone



## Wedding Plated Meals

*Our Plated Entrée Selections Include your Choice of Salad, Chef's Complementing Starch and Seasonal Vegetables Rolls and Butter, Coffee Service and Iced Tea. Price inclusive of tax and service charge.*

### Salad Choices

Choose One of the Following:

#### EMBASSY

Blend of Baby Spinach, Romaine, and Red Leaf Lettuces with English Cucumbers, Grape Tomatoes, Dried Cranberries, and Julienne Carrots with House Vinaigrette or Buttermilk Ranch

#### CITRUS

Hearts of Romaine, Mandarin Oranges, Sliced Strawberries, Toasted Almonds, & Shaved Parmesan Cheese with Citrus Vinaigrette

#### CAESAR

Hearts of Romaine, Shaved Parmesan Cheese, Grape Tomatoes and Croutons with Caesar Dressing

### Entrée Selections **GF = Gluten Free Entrée Choice**

#### **GF SHRIMP & GRITS**

Jumbo Tiger Shrimp Skewer atop Boursin Cheese Grits with Cajun Cream featuring VA Sausage  
\$54 per person

#### **GF PROSCIUTTO & FONTINA AIRLINE CHICKEN BREAST (24 person minimum)**

Featuring Lemon Caper and Roasted Tomato Butter Sauce  
\$54 per person

#### **SIGNATURE CRAB CAKES**

With Thai Basil Hollandaise  
\$57 per person

#### **GRILLED NY STRIP**

Hickory Grilled Steak with Rosemary Jus  
\$58 per person

*(Entrée List Continued On Next Page)*

#### **CHICKEN ROULADE**

Chicken Breast Stuffed with VA Ham, Smoked Provolone Cheese, Baby Spinach and Roasted Tomato with Peppercorn Thyme Béchamel  
\$57 per person

#### **GF HOT HONEY GLAZED SALMON**

With Mango Pico De Gallo  
\$54 per person

#### **BEEF TENDERLOIN FILET**

Center Cut Filet Mignon with Rosemary Jus  
\$62 per person

#### **BLUE CRAB STUFFED MAHI**

With Lobster Cream  
\$54 per person

## Wedding Plated Meals Continued GF = Gluten Free Entrée Choice

### Entrée Selections

#### HAMPTON ROADS CHICKEN

Pan Seared Breast of Chicken with Virginia Ham  
& Smoked Gouda Mornay  
\$54 per person

#### GARLIC AND HERB ENCRUSTED PRIME RIB

(20 Person Minimum)  
Served with Rosemary Jus  
\$60 per person

#### HOISIN MARINATED PORK LOIN

With Orange Herb Glaze  
\$54 per person

#### SALMON

With Maple Miso Dijon Glaze  
\$57 Per Person

#### GF CHICKEN ROSSINI

Grilled Breast of Chicken Paired with Exotic  
Mushroom Madeira  
\$57 per person

### Combination Specialties

*All Combination Specialty Dinners Include Your Choice of Salad, Chef's Complementing Starch and Seasonal Vegetable,  
Rolls and Butter, Coffee Service and Iced Tea*

**A Tender Filet Mignon of Beef, Grilled and Served with Rosemary Demi Glace Accompanied by  
Your Choice of the Following:**

#### SEARED BREAST OF CHICKEN

With Smoked Gouda Mornay  
\$67 per person

#### HOT HONEY GLAZED SALMON

With Mango Pico De Gallo  
\$67 per person

#### GRILLED SHRIMP SATAY

With Coconut Jalapeno Jus  
\$67 per person

#### SIGNATURE CRAB CAKE

With Thai Basil Hollandaise  
\$70 per person

#### COLDWATER 4oz LOBSTER TAIL

With Basil Beurre Blanc  
\$70 per person

#### BLUE CRAB STUFFED MAHI

With Saffron Cream  
\$69 per person

## **Wedding Buffet** GF = Gluten Free Entrée Choice

(40 Person Minimum. Price Inclusive of Tax and Service Charge)

**\$62 per person (2 Entrées)**

**\$65 per person (3 Entrées)**

### **Choose One of the Following:**

Mixed Garden Greens with Ranch Dressing & House Vinaigrette

Caesar Salad

Citrus Salad

### **Choose Three of the Following Salads:**

Cavatappi Pasta Salad

Macaroni & Crab Salad

Marinated Cucumbers and Tomatoes in Sweet Red Onion Vinaigrette

Farfalle Pasta Salad

Orzo Salad

Tomato Pesto Caprese Salad

Antipasti Salad

### **Choose Two or Three of the Following Entrée Selections:**

Bulgogi Skirt Steak with Vermicelli-Carrot Salad

Maple Miso Dijon Glazed Salmon

Jumbo Tiger Shrimp Skewer atop Boursin Cheese Grits with Cajun Cream featuring VA Sausage

Seared Breast of Chicken with Virginia Ham, Baby Spinach, and Smoked Gouda Mornay

**GF** Beef Tenderloin Tips Braised with Silver Dollar Mushrooms and Rosemary Demi Glace

**GF** Hot Honey Glazed Salmon with Mango Pico de Gallo

**GF** Hoisin Marinated Pork Loin with Orange Herb Glaze

Blue Crab Stuffed Mahi with Saffron Cream

Thinly Sliced Roast Beef with Cracked Black Pepper Rossini Sauce

Cannelloni Bolognese- Pasta Crepe Stuffed with Baby Spinach and Ricotta Cheese, Topped with our Traditional Meat Sauce (*Marinara substitution upon request*)

**GF** Prosciutto & Fontina Airline Chicken Breast with Lemon Caper and Roasted Tomato Butter Sauce

Chef's Choice of Seasonal Vegetables and Appropriate Starch

Rolls and Butter

Coffee, Decaffeinated Coffee & Iced Tea

## Wedding Hors d'oeuvres Packages

*Per Person Inclusive of Tax and Service Charge*

*40 Person Minimum*

*Replenished for 1.5 Hours*

### ASIAN

Imported and Domestic Cheese Boards

Fresh Vegetable Crudit  with Dirty Martini Dip

Fresh Fruit Display

Bourbon Marinated Pork Tenderloin Crostini Canap :

Featuring Tobiko Roe, Sesame Ponzu and Pickled Ginger

Bulgogi Skirt Steak Tataki

Assorted Sushi Rolls

Chicken Potstickers

Vegetable Spring Rolls with Sweet Chili Sauce

Hoisin BBQ Chili Meatballs

**\$53 per person**

### TUSCANY

Imported and Domestic Cheese Boards

Fresh Vegetable Crudit  with Dirty Martini Dip

Fresh Fruit Display

Tomato Pesto Caprese Sat 

Beef Tenderloin Crostini: Featuring Parmesan Risotto & Red

Onion Relish

Tomato Basil Bruschetta with Balsamic Glaze

Fried Calamari

Spinach and Artichoke Dip

Basil Pesto Chicken Sat 

Beef Wellington

**\$50 per person**

### CHEF'S SIGNATURE

Imported and Domestic Cheese Boards

Fresh Vegetable Crudit  with Dirty Martini Dip

Fresh Fruit Display

Spiced NY Strip Blini

Pimento Cheese Fritters with Smoked Bacon Marmalade

Wild Mushroom Tart

Pork Belly & Mango Salsa

Hoisin BBQ Meatballs

Barbeque Shrimp Sate

Nana's Fried Chicken Tenders with Honey Barbeque Sauce

**\$50 per person**

### HAMPTON ROADS

Imported and Domestic Cheese Boards

Fresh Vegetable Crudit  with Dirty Martini Dip

Fresh Fruit Display

Shrimp & Grits Canap - Cajun Spiced Shrimp, Summer

Sausage & Boursin Grits

Chesapeake Crab Dip with Assorted Baguettes and Crackers

Pimento Cheese Fritters with Smoked Bacon Marmalade

Mini Crab Cakes with Thai Basil Hollandaise

Nana's Fried Chicken Tenders with Honey Barbeque Sauce

Scallops Wrapped in Bacon with Maple Miso Dijon Glaze

**\$53 per person**



## Wedding Stations

### Carving Stations

*(All Served with Appropriate Accompaniments)*

These are designed as accompaniments to our buffet and hors d'oeuvres package menus.

**Boneless Roasted Breast of Turkey** (serves approximately 35 guests)... \$270

**Virginia Ham** (serves approximately 40 guests)... \$320

**Steamship Round of Beef** (serves approximately 150 guests)... \$800

**Roasted Tenderloin of Beef** (serves approximately 25 guests)... \$325

**Roasted Baron of Beef** (serves approximately 50 guests)... \$300

**Corned Baron of Beef** (serves approximately 50 guests)... \$380

**Prime Rib** (serves approximately 40 guests)... \$350

**Bourbon Marinated Pork Loin** (serves approximately 25 guests)... \$250

**Crispy Pork Shoulder with Chimmi Churri and Cranberry BBQ Sauce ...** \$260

*Chef Included when purchased in conjunction with Buffet or Hors d'oeuvres Package*

*Fee of \$75 applied when not purchased with Buffet or Hors d'oeuvres Package*

### A la Carte Wedding Hors d'oeuvres

**Display Trays - Per Person Inclusive of Tax and Service Charge**

*Replenished for 1 Hour*

**Domestic & International Cheese Boards (GF) .....\$7**

A Variety of Imported and Domestic Cheeses Garnished with Exotic Fruits & Seasonal Berries, Presented with Sliced Baguettes and Crackers

**Vegetable Crudité (GF) .....\$7**

Crisp Seasonal Vegetables, Olives and Peppers Presented With Dirty Martini Dip

**Seasonal Fresh Fruit Display (GF) .....\$7**

Thinly Sliced Honeydew, Cantaloupe, Pineapple, Red Grapes, Strawberries, Blueberries, Kiwi, Mandarin Oranges & Raspberry Yogurt Dip

### Action Stations

*Per Person Inclusive of Tax and Service Charge*

*Replenished for 1 Hour*

*(40 Person Minimum)*

These are designed as accompaniments to our buffet and hors d'oeuvres package menus.

**French Fry Bar.....\$18**

Includes Bacon Marmalade, Smoked Gouda Mornay Cheese Sauce, Caramelized Mushrooms & Onions, Smoked Bacon, Chives, Sour Cream, Jalapenos, Pickles & Country Gravy

**Chocolate Fountain.....\$19**

Includes Honeydew, Cantaloupe, Pineapple, Strawberry, Watermelon, Pound Cake, Rice Krispy Treat, Pretzel Rods & Marshmallows

**Flambé Station (chef included).....\$19**

(choose one) Bananas Foster, Cherries Jubilee, or Flamed Peaches  
Featuring Sugar Cookies, Pound Cake & Cheesecake

**Mashed Potato Station (chef included).....\$18**

Mashed Yukon Gold Potatoes and Sweet Potatoes

With Choice of Toppings to Include:

Shrimp, Smoked Bacon, Mushrooms, Peppers, Onions, Sour Cream, Cheddar Cheese, Caramel Syrup, Marshmallows, Brown Sugar, Dried Cranberries & Pecans

**Shrimp 'n Grits (chef included).....\$20**

Creamy Stone Ground Grits With Sautéed Shrimp, Surry Sausage, Mushrooms, Garlic, Tomatoes, Baby Spinach, Peppers & Onions, Finished with Sherry Wine, Cream and Butter

## A la Carte Wedding Hot Hors d'oeuvres

*(Priced per 100 pieces)*

Jumbo Coconut Fried Shrimp with Mango Coulis	\$350
Petite Crab Cakes with Louis Sauce	\$350
Vegetable Spring Rolls with Sweet Chili Sauce	\$250
Scallops Wrapped in Bacon with Teriyaki Glaze (GF)	\$340
Mini Chicken Cordon Bleu Bites	\$270
Nana's Fried Chicken Tenders with BBQ Sauce	\$270
Grilled Pork Belly & Mango Satè with Hot Honey Glaze	\$250
Wild Mushroom Tart	\$340
Hoisin BBQ Meatballs (GF)	\$250
Chesapeake Crab Dip (Priced per 50 People)	\$270
Spinach and Artichoke Dip (Priced per 50 People)	\$240
Chicken Wings with BBQ, Buffalo & Ranch	\$300
Cinnamon Chipotle Chicken Satè (GF)	\$260
Lollipop Lamb Chops with Rosemary Jus (GF)	\$400
Beef Tataki with Cucumber Nori Relish (GF)	\$320
Chicken Potstickers	\$250
Pimento Cheese Fritters with Smoked Bacon Marmalade	\$250
Barbeque Shrimp Satè (GF)	\$340
Assorted Vegetable Tempura with Dipping Sauces	\$260
Saffron Chicken Sate with VA Peanuts (GF)	\$260
Vegetable Samosa	\$350
Smoked Gouda Arancini	\$360

## A la Carte Wedding Cold Hors d'oeuvres

*(Priced per 100 pieces)*

Blue Crab Stuffed Deviled Eggs (GF)	\$240
Shrimp & Grits - Cajun Spiced Shrimp & Boursin Grits atop Summer Sausage	\$270
Beef Tenderloin Crostini with Parmesan Risotto & Red Onion Relish	\$340
Chef's Signature Chicken Salad Phyllo Tarts	\$280
Jumbo Shrimp Cocktail (GF)	\$370
Cocktail Crab Claws (GF)	\$340
Assorted Tea Sandwiches	\$280
Dirty Martini Dip (Priced per 50 People) (GF)	\$220
California Rolls (GF)	\$350
Specialty Sushi Rolls	\$430
Assorted Gourmet Petit Fours	\$260
Assorted Macarons	\$400
Italian Antipasti Skewer (GF)	\$400
Shrimp and Cucumber Canapé (GF)	\$320
Tomato Basil Bruschetta with Balsamic Glaze	\$270
Vegetable Pinwheels	\$220
Fruit Kabobs (GF)	\$240
Spiced NY Strip with Blue Corn Blini, Tomato Jam & Gorgonzola	\$310
Black Bean Hummus Quinoa Cups	\$240

**GF = Gluten Free**

***Inquire with your catering manager  
for specialized reception menus!***



## Wedding Beverages

### Host Bar Prices

*Prices subject to Service Charge & Tax*

Premium Brands - \$7

Super Premium Brands - \$9

House Beer - \$4

Specialty Beer - \$5

House Wines - \$5

### Cash Bar Prices

*Prices Inclusive of Service Charge & Tax*

Premium Brands - \$8

Super Premium Brands - \$10

House Beer - \$5

Specialty Beer/IPA - \$6

House Wines - \$6

#### **UNLIMITED House Bar Package** *(Per Person Inclusive of Tax and Service Charge)*

House Brands Liquors...\$16.00 - first hour

\$12.00 - each additional hour

**Premium Brands Include\***: Absolut Vodka, Bacardi Rum, Dewar's Scotch, Jack Daniels Tennessee Whiskey, Crown Royal, Blue Silver Sauza Tequila, Tanqueray Gin

**Super Premium Brand Substitutions Include\***: Patron, Grey Goose, Hennessy

**House Beers Include\***: Bud Light, Michelob Ultra

**Specialty Beers Include\***: Goose Island, Stella Artois, Shock Top

**House Wines Include\***: Canyon Road Red, White and Blush Wines

#### **UNLIMITED Soft Drink Package** *(Per Person Inclusive of Tax and Service Charge)*

Coca Cola Products and Bottled Water...\$8.00 for up to five hours

**Personalize your special day with a  
Signature Drink! Ask your event  
manager for details and ideas.**

**Bartender Charge**: \$160 per bartender per 3 hour event  
(\$40 each additional hour of event)

*All Bars Require a Minimum of \$250 in Sales.  
Should your group not reach this, you will be  
responsible for the difference.*

## Wedding Reception Guidelines

### EMBASSY SUITES POLICIES

- Outside caterers or outside food and beverages are not permitted.
- To allow proper preparation, menus must be completed at least one month (30 days) in advance.
- Deposits are required for all weddings along with a credit card backup. Full payment is due 3 business days in advance of your scheduled event.
- The Embassy Suites guarantees a 2 hour set-up time before the function.
- The reception room is guaranteed for five hours, additional fees may apply for additional time.

### MENU SELECTIONS

The enclosed menus should be used as suggestions. The Embassy Suites Culinary staff can offer custom designed menus.

### BUFFET SERVICE

Buffet service can be offered to parties of 50 or more.

### BEVERAGES

Alcoholic beverages to be served on the Hotel's or Hampton Roads Convention Center's premises must be dispensed only by Hotel servers and bartenders. Proper identification (i.e. photo ID) of any person may be needed to verify their age. The Hotel has the right to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. Alcoholic beverage service may be refused to any person who, in the Hotel's sole judgment, appears intoxicated.

### SERVICE CHARGE

Twenty percent (20%) service charge and applicable sales tax are not included in all prices quoted. Prices are subject to change with pricing guaranteed thirty (30) days prior to your event.

### FOOD & BEVERAGE

All food items served on the hotel or convention center premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

### 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 involved and power drain. 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 five (5) working days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. 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, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

### INSURANCE & INDEMNIFICATION

Guest shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises. Proof of insurance must be received by hotel no later than 30 days prior to your arrival to prevent possible event cancellation.