

Holiday Menus

Please Inquire with your Catering Manager on how to take advantage of our special holiday offer....

- Complimentary Suite for Event Planner*
- Special Room Rate, Minimum 15 Rooms*
- Door Prize Giveaway
- Complimentary Dance Floor up to 24'x24' Feet*
- Complimentary 20amp Electrical Connection
- Complimentary Holiday Centerpieces*
- White Floor Length Linen
- Choice of Red, White, Navy Blue, Green or Black Napkins*

**Based Upon Availability*

Must book within two weeks of receiving contract to take full advantage of our promotional offers.

Menus Designed by Award-Winning Executive Chef Kyle Fowlkes



**EMBASSY
SUITES**

by HILTON™

Hampton Hotel
Convention Center

Atrium Hospitality Hotels & Resorts | 2020

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

Luncheon Buffet

Mixed Garden Greens with House-made Dressing
Quinoa with Dried Cherries, Pecans, Tuscan Kale and Feta Cheese
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Smoked Sausage Stuffing and Herb Gravy
Virginia Ham with Pineapple Jerk Sauce
Honey Garlic Pork Loin with Pan Jus
Cherry BBQ Glazed Salmon
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze
Chipotle Balsamic Flank Steak with Pomegranate Kumquat Pico de Gallo

Roasted Butternut Squash with Maple Bacon Butter
Whipped Sweet Potatoes with Marshmallow Brulee
Green Beans, Roasted Tomatoes, Squash and Okra Mélange
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:
Ambrosia Salad Featuring Pineapple, Coconut & Cherries
Chef's Choice of Assorted Banded & Mini Desserts
Assorted Macarons and Manifesto Cookies
Regular and Decaffeinated Coffee, Water

\$33 Per Person (Select 2 Entrees)

\$35 Per Person (Select 3 Entrees)

40 Person Minimum



**EMBASSY
SUITES**

by HILTON®

Hampton Hotel
Convention Center

Prices subject to a 20% service charge and 13.5% tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.

1700 Coliseum Dr | Hampton, VA 23666 | 757-827-8200
embassysuiteshampton.com

Plated Lunch

All Served with Embassy Salad and House Dressing, Broccolini, Rolls and Butter
Regular and Decaffeinated Coffee, Water

Choice of One Starch

Yukon Gold Whipped Potatoes
Sweet Potato Hash
Smoked Sausage Stuffing

Choice of Entrée(s)

Herb Roasted Breast of Turkey with Herb Gravy ... \$24 per person
Honey Roasted Pork Loin with Pan Jus \$25 per person
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze ... \$25 per person
Cherry BBQ Glazed Salmon ... \$27 per person

Choice of One Dessert

Apple Pie
Pecan Pie
Sweet Potato Pie
Double Chocolate Cake
Carrot Cake
Coconut Cake
Red Velvet Cake

Prices subject to a 20% service charge and 13.5% tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.



**EMBASSY
SUITES**
by HILTON™

Hampton Hotel
Convention Center

1700 Coliseum Dr | Hampton, VA 23666 | 757-827-8200
embassysuiteshampton.com

Dinner Buffet

Mixed Garden Greens with House-made Dressing
Quinoa with Dried Cherries, Pecans, Tuscan Kale and Feta Cheese
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Smoked Sausage Stuffing and Herb Gravy
Virginia Ham with Pineapple Jerk Sauce
Honey Garlic Pork Loin with Pan Jus
Cherry BBQ Glazed Salmon
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze
Chipotle Balsamic Flank Steak with Pomegranate Kumquat Pico de Gallo

Roasted Butternut Squash with Maple Bacon Butter
Whipped Sweet Potatoes with Marshmallow Brulee
Green Beans, Roasted Tomatoes, Squash and Okra Mélange
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:
Ambrosia Salad Featuring Pineapple, Coconut & Cherries
Chef's Choice of Assorted Bûches & Mini Desserts
Assorted Macarons and Manifesto Cookies
Regular and Decaffeinated Coffee, Water

\$42 Per Person (Select 2 Entrees)

\$46 Per Person (Select 3 Entrees)

40 Person Minimum



**EMBASSY
SUITES**

by HILTON™

Hampton Hotel
Convention Center

Prices subject to a 20% service charge and 13.5% tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.

1700 Coliseum Dr | Hampton, VA 23666 | 757-827-8200
embassysuiteshampton.com

Plated Dinner

Choice of Starch

Yukon Gold Whipped Potatoes
Sweet Potato Hash
Boursin Cheese Grits
Smoked Sausage Stuffing

Choice of Entrée(s)

Tender Filet Mignon Served with Rosemary Demi Glace ... \$42 per person
New York Strip Steak with Cognac Peppercorn Cream ... \$40 per person
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze ... \$37 per person
Signature Crab Cake with Romesco ... \$42 per person
Crab Stuffed Tilapia with Lobster Cream ... \$41 per person

Optional Duet Entrée

Petit Filet Mignon Served with Rosemary Demi Glace Accompanied by Your Choice of:
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze ... \$50 per person
Cherry BBQ Glazed Salmon ... \$50 per person
Signature Crab Cake with Romesco ... \$52 per person

Choice of One Dessert

Chocolate Toffee Mousse Cake
Pear Tart
Strawberry Monterosa
Pumpkin Cranberry Stack
Peppermint Stack

All Entrée Choices Served with
Embassy Salad and House Dressing
Broccoli
Rolls and Butter
Regular and Decaffeinated Coffee, Water



**EMBASSY
SUITES**

by HILTON™

Hampton Hotel
Convention Center

1700 Coliseum Dr | Hampton, VA 23666 | 757-827-8200
embassysuiteshampton.com

Prices subject to a 20% service charge and 13.5% tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.

Hors d'oeuvres

Priced Per 100 Pieces

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

HOT OPTIONS

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	\$330
Smoked Gouda Arancini	\$250

COLD OPTIONS

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
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

*(Butler Passed Cold Hors d'oeuvres
available upon request for additional fee)*

GF = Gluten Free



**EMBASSY
SUITES**

by HILTON®

Hampton Hotel
Convention Center

Prices subject to a 20% service charge and 13.5% tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.

1700 Coliseum Dr | Hampton, VA 23666 | 757-827-8200
embassysuiteshampton.com

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

DISPLAY TRAYS

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

Antipasti Display (GF)\$10
Prosciutto, Capicola, Genoa Salami, Pepperoni, Provolone & Mozzarella Cheese, Assorted Olives, Roasted Red Peppers, Artichokes, and Peppercini

Charcuterie.....\$10
Pimento Cheese, Blue Crab Stuffed Deviled Eggs, Fresh Fruit, Artichokes, Salami, VA Ham and Gherkin Pickles presented with Sliced Baguettes and Flatbread

CARVING STATIONS

All Served with Appropriate Accompaniments
*Chef Included When Purchased In Conjunction with
Hors d'oeuvres Package or Dinner Buffet*

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

Virginia Ham.....\$270
(serves approximately 40 guests)

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

Roasted Baron of Beef.....\$270
(serves approximately 50 guests)

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

GF = Gluten Free



**EMBASSY
SUITES**

by HILTON™

Hampton Hotel
Convention Center

Host Bar Prices

Prices subject to Service Charge & Tax

Premium Brands - \$7

Super Premium Brands - \$9

Domestic Beer - \$4

Imported/IPA Beer - \$5

House Wines - \$6

Cash Bar Prices

Prices Inclusive of Service Charge & Tax

Premium Brands - \$8

Super Premium Brands - \$10

Domestic Beer - \$5

Imported Beer/IPA - \$6

House Wines - \$7

La Marca Prosecco Champagne Toast:

\$5++ Per Person

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

**Ask us about upgraded wines and
adding bottles of wine for each table
at your catered event**

Bartender Charge: \$150 per bartender per 3 hour event
(\$45 each additional hour of event)

UNLIMITED Premium Bar Package

Premium Brands Liquors...\$12.00++ for the first hour, \$9.00++ for each additional hour

Prices are Per Person

UNLIMITED Super Premium Bar Package

Super Premium Liquors...\$15.00++ for the first hour, \$11.00++ for each additional hour

Prices are Per Person

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

** Subject to Change*



**EMBASSY
SUITES**

by HILTON®

Hampton Hotel
Convention Center

TO OUR CUSTOMERS AND GUESTS

We are eager to help you, both in the planning and serving 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 & BEVERAGE

All food items served on the hotel 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.

DIRECT BILLING & DEPOSITS

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to that 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 three working days prior to the event or guaranteed with a major credit card.

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.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance at least five business days 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.

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.

LIABILITY

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on-to the premises.

ROOM & SET-UP FEE

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

SERVICE CHARGE & TAX

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable.



**EMBASSY
SUITES**

by HILTON™

Hampton Hotel
Convention Center