



# *Wedding Menus*

***Embassy Suites-Raleigh Crabtree***

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4700 Creedmoor Rd ~ Raleigh, NC 27612



**Congratulations on your engagement**  
**Welcome to the**  
**Embassy Suites-Raleigh/Crabtree**  
**The planning for your Wedding Day is about to begin . . .**

As you plan the most important day of your life, we invite you to expect the exceptional, as we excel at the extraordinary.

Planning your dream day can be exciting and even overwhelming at times. Let us guide you from the very beginning to ensure a picture perfect day.

The Embassy Suites-Raleigh/Crabtree is a beautiful location for a wedding ceremony and reception. Our Atrium is a tropical rain forest setting that will seat 75 guests, with no threat of rain, making every day the perfect day for a wedding. Our ballroom (1,750 sq. ft.), located above the Atrium, comfortably seats 120 guests. Your out-of-town guests will enjoy being pampered in our newly renovated spacious two-room suites which include a complimentary cook-to-order breakfast and nightly Manager's Reception daily. The hotel offers a complimentary shuttle to and from the Raleigh/Durham International Airport and within a three-mile radius of the hotel.

Choose from a variety of packages with diversity in service, style and menu selections. Delight your guests with impeccable cuisine and superior level of service. We work closely with you on all catering needs to create the event of your dreams.

I look forward to working with you and helping coordinate your joyous event.



*All menu prices are subject to state and local sales tax of 8.75% and applicable service charge of 22%.  
Prices are effective February 2010 (Prices and Menus are subject to change without notice).*

**Embassy Suites- Raleigh/Crabtree**  
4700 Creedmoor Road ~ Raleigh, NC 27612 ~ 919-645-1463

## **CEREMONY IN THE TROPICAL ATRIUM**

Our Atrium is a tropical rainforest with a climate controlled atmosphere, so no matter the weather conditions you will have a beautiful ceremony!

The Atrium will accommodate up to 75 guests for a ceremony. A microphone for the wedding official is strongly suggested. Ceremonies are scheduled for a maximum of 2 hours, to include the arrival of guests, guest seating, the ceremony, and bridal party and family pictures afterwards.

### **Atrium rental Fees\***

Saturday Afternoon Ceremony (1pm – 3pm) ~ \$400.00

Friday & Saturday Evening Ceremony (4pm – 8pm) ~ \$600.00

Sunday (1pm – 9pm) through Friday (1pm – 3pm) Afternoon Ceremony ~ \$200.00

*\*All ceremony fees above are to include a reception and are subject to 22% service charge and state sales tax. Atrium rental fees are subject to change for holiday or special weekend, please call for pricing.*



## ***Amenities included with your Wedding Reception Package:***

Three to Four-Hour Wedding Reception in our Elegant Ballroom

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Luxurious Suite for the Bride and Groom for their wedding night

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Fresh Fruit and Champagne in suite for Bride and Groom

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Personal Wedding Specialist & Professional Banquet Staff  
to attend to all of your Guests' needs

~

Full Service Catering by our Executive Chef

~

Champagne or Sparkling Cider Toast for all Guests

~

Cake Cutting & Bartender Service

~

White, Champagne or Black Table Linens

~

Silver, Glass and China Service

~

Hotel Centerpiece to include Mirror Tiles and choice of Candle Options

~

Hardwood Dance Floor

~

Special Overnight Suite rates for a block of 10 or more suites for out-of-town guests

~

All Packages based on a minimum of 75 guests

~

**\$500.00**

*Package Price*

Preferred Vendor recommendations available

Package Upgrade Available



## CELEBRATE WITH HORS D' OEUVRES

### SILK

Water, Iced Tea, Sparkling Punch, Regular and Decaffeinated Starbuck's Coffee Included

#### **Starters**

Fresh Seasonal Fruit Display with fresh Berries and Yogurt Dipping Sauce, or  
Presentation of Assorted Imported and Domestic Cheeses with Gourmet Crackers

#### **Hot Hors D'oeuvres**

(Based on 12 Hot Hors d'oeuvres Per Person)

Served From Silver Chafing Dishes

Smoked Chicken Quesadillas with Black Bean and Corn Salsa

Vegetable Spring Rolls

Chicken Satay with Teriyaki Sauce

Miniature Beef Wellington

Coconut Shrimp with Chipotle Cocktail Sauce

Mini Crab Cakes

**\$32.95 per person**



### SATIN

Water, Iced Tea, Sparkling Punch, Regular and Decaffeinated Starbuck's Coffee Included

#### **Starters**

Fresh Seasonal Fruit Display with fresh Berries and Yogurt Dipping Sauce, or  
Presentation of Assorted Imported and Domestic Cheeses with Gourmet Crackers

#### **Hot Hors D'oeuvres**

(Based on 10 Hot Hors d'oeuvres Per Person)

Served From Silver Chafing Dishes

Smoked Chicken Quesadillas with Black Bean and Corn Salsa

Vegetable Spring Rolls

Beef Satay with Honey Mesquite BBQ Sauce

Spanakopita

Mini Chicken Cordon Bleu

**\$29.95 per person**

## **ORGANZA**

Water, Iced Tea, Sparkling Punch, Regular and Decaffeinated Starbuck's Coffee Included

### ***Starters***

Fresh Seasonal Crudités Selection of Fresh Garden Vegetables with Herb Ranch Dipping Sauce, or  
Presentation of Assorted Imported and Domestic Cheeses with Gourmet Crackers

### ***Hot Hors D'oeuvres***

(Based on 8 Hot Hors d'oeuvres Per Person)

Served From Silver Chafing Dishes

Hot Wings with Blue Cheese and Celery

Vegetable Spring Rolls

Beef Satay with Honey Mesquite BBQ Sauce

Spanakopita

***\$26.95 per person***

## **LACE**

Water, Iced Tea, Sparkling Punch, Regular and Decaffeinated Starbuck's Coffee Included

### ***Starters***

Fresh Seasonal Crudités Selection of Fresh Garden Vegetables with Ranch Dipping Sauce, or  
Presentation of Assorted Imported and Domestic Cheeses with Gourmet Crackers

### ***Hot Hors D'oeuvres***

(Based on 6 Hot Hors d'oeuvres Per Person)

Served From Silver Chafing Dishes

Vegetable Spring Rolls

Beef Satay with Honey Mesquite BBQ Sauce

Tuscan Style Chicken Fingers with Marinara

***\$23.95 per person***



## **BLACK and WHITE**

Water, Iced Tea, Sparkling Punch, Regular and Decaffeinated Starbuck's Coffee Included

### ***Starters***

Fresh Seasonal Crudités Selection of Fresh Garden Vegetables with Ranch Dipping Sauce  
Herb and Roasted Garlic Hummus with Pita Chips

### ***Hot Hors D'oeuvres***

(Based on 4 Hot Hors d'oeuvres Per Person)

Served From Silver Chafing Dishes

BBQ Beef Skewers

Hand Breaded Tuscan Style Chicken Fingers with Marinara

***\$21.95 per person***



## **CARVING PRESENTATIONS**

Roast Breast of Turkey @ \$225.00

(serves 50)

Sirloin of Beef @ \$260.00

(serves 50)

Roast Prime Rib of Beef @ \$300.00

(serves 40)

Roast Tenderloin of Beef @ \$300.00

(serves 30)

Top Round @ \$325.00

(serves 80)

Honey Glazed Baked Ham @ \$250.00

(serves 50)

All Carved items served with Petite Rolls and Appropriate Condiments

Carving Fee - \$50.00.

## CONFETTI

One Hour Hors d'oeuvres

*Presentations - Kindly Select Two*

Fresh Seasonal Fruit Display with fresh Berries and Yogurt Dipping Sauce,  
Fresh Seasonal Crudités Selection of Fresh Garden Vegetables with Herb Ranch Dipping Sauce, or  
Presentation of Assorted Imported and Domestic Cheeses with Gourmet Crackers

*Salads – Kindly Select One:*

Garden Salad with Cucumbers, Carrots, Tomatoes, Black Olives, Croutons,  
and Ranch Dressing ~ Field Greens with Cucumbers, Tomatoes, Black Olives, Croutons and Balsamic Vinaigrette ~  
Caesar Salad ~ Pasta Salad with Bay Shrimp and Vegetables

*Entrees – Kindly Select Two:*

Chicken Picatta ~ A Boneless Breast of Chicken sautéed with Lemon, White Wine and Capers

~

Chicken Marsala ~ A Boneless Breast of Chicken topped with Marsala Wine and Mushroom Sauce

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Chicken Florentine ~ Tender Chicken Breast stuffed with sautéed Spinach and topped with Mornay Sauce,  
Sprinkled with Cheese

~

Cajun Tilapia ~ Served with White Wine, Lemon and Cajun Seasonings

~

Roast Pork Loin ~ Tender Roast Pork Loin with an Apricot Demi Glaze

~

London Broil ~ London Broil served with a Sherry Mushroom Sauce

Vegetarian Entrée available upon request

*Kindly Select Two:*

Creamy Mashed Potatoes ♦ Southern Style Green Beans ♦ Garlic Mashed Potatoes ♦ Green Bean Almandine ♦  
Mashed Sweet Potatoes ♦ Honey Glazed Baby Carrots ♦ Candied Yams ♦ Vegetable Medley: Broccoli, Cauliflower  
& Carrots ♦ Long Grained & Wild Rice Blend ♦ Sautéed Zucchini, Squash & Red Peppers ♦ Rice Pilaf ♦  
Sweet Buttered Corn ♦ Oven Roasted Potatoes ♦ Peas & Carrots

All entrees served with Warm Rolls & Creamy Butter,  
Regular and Decaffeinated Starbuck's Coffee and Iced Tea

***Dinner Buffet \$52.95 per person(1 ½ hours)***

***Plated Dinner Service \$48.95 per person***

## **BEVERAGE and BAR SELECTION:**

### **Bar Packages - Per Person - by the Hour**

#### **Premium Brands**

First Hour \$14.00 ~ Each Additional Hour \$9.00

#### **Call Brands**

First Hour \$12.50 ~ Each Additional Hour \$8.00

#### **House Brands**

First Hour \$10.00 ~ Each Additional Hour \$6.00

#### **Beer, Wine & Soda**

First Hour \$9.00~Each Additional Hour \$5.00

<b>Beverages by the Drink</b>	<b>Host Prices</b>	<b>Cash Prices</b>
Premium Brands	\$6.75	\$7.00
Call Brands	\$6.00	\$6.00
House Brands	\$5.00	\$5.00
Cordials & Liquors	\$6.50	\$7.00
Domestic Beer	\$3.75	\$4.00
Imported Beer	\$4.75	\$5.00
Non-Alcoholic Beer	\$3.75	\$4.00
House Wine	\$5.00	\$5.00
Premium Wine	\$5.75	\$6.00
Assorted Sodas	\$2.50	\$2.50
Juice	\$2.50	\$2.50
Bottled/Mineral Water	\$2.50	\$2.50

#### **Beverages Per Gallon**

Fruit Punch	\$30.00
Champagne Punch	\$50.00
Mimosas	\$60.00
Bloody Marys	\$60.00
Screwdrivers	\$60.00

#### **Other Beverages**

House Wine/per bottle	\$ 25.00
Champagne/per bottle	\$ 25.00
Non-Alcoholic Champagne	\$ 20.00

Bartender fee of \$125.00, up to 4 hours per Bartender

Additional \$30.00 per hour after 4 hours.

*Alcoholic and /or beverages of any kind are not allowed to be brought onto the premises.*



## *Payment*

A non-refundable deposit of 30% of the estimated event total is required to hold event space and will be applied to the balance due at the time of final billing. A total of at least 50% of the anticipated billing will be due 45 days prior to event. This payment may be made by credit card, money order, cashier's check or cash with proper identification; the balance of the event is due 21 days prior the event. The final guarantee of attendance is required for all functions by 10:00am three (3) working days prior to the function. This number is not subject to reduction. If the final guarantee of attendance is not communicated to us, we will consider the last expected guest count as the guarantee for the function and charge accordingly. We will prepare for 5% above the final guarantee up to 25 guests.

## *Taxes and Service Charges*

All food, beverage and room rental charges are subject to 22% service charge. Food, beverage, room rental and service charge are subject to a 7.75%. Food and Beverage is subject to an additional 1% local tax.

Audio visual equipment is subject to a 22% labor charge and 7.75% Sate Sale tax.

Groups that are tax exempt must present their tax-exempt certificate prior to the event in order to avoid tax being billed. If the certificate is not received, the client will be responsible for contacting the North Carolina Office of Taxation for their refund.

Bartender fee is \$125.00 for a four hour event.

\$50 Additional service charge applies for all groups with fewer than 25 guests.

## *Property Security*

- Nothing may be nailed, tacked or taped to the walls, doors, pillars, furniture or any other part of the building. The Exhibitor or Function Planner will be held liable for and damage incurred by him/herself, agent or guest; please ask your Catering Representative to provide you with approved materials.
- The Hotel reserves the right to approve all signage. All signs must be professionally printed. Please check with banquet manager for any decoration or assistance with signage.
- We will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Hotel prior to, during or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set-up for display or use during a planned event. We are not liable for lost or stolen articles from event locations by attendees.