

CATERING TO YOU

WEDDING CATERING MENU



**EMBASSY
SUITES**

by HILTON™

Wilmington Riverfront

9 Estell Lee Place
embassysuiteswilmington.com

All Pricing Subject to 22% Service Charge and Current Sales Tax.

910.765.1131



**EMBASSY
SUITES**
by HILTON™

CONGRATULATIONS.

Your wedding day is one of the most important days of your life. The Embassy Suites by Hilton Wilmington Riverfront is here to host your special weekend- from start to finish. We are committed to making sure your day is everything you have ever dreamed of. As you take your vows to one another, we vow to ensure your day is filled with love and memories to cherish for the rest of time.

We offer you several different packages, from which to select. Menu's may be customized further to best suit the unique styles of each couple.

RIVERFRONT GRAND BALLROOM | up to 200 guests

SATURDAY | 10am-3pm | 1750 room rental

SATURDAY | 6pm-midnight | 2500 rental

FRIDAY | 6pm-midnight | 1500 room rental

SUNDAY | anytime | 1000 room rental

CEREMONY LAWN | up to 200 guests

FRIDAY | SATURDAY | SUNDAY | 1000 for 2 hour rental

Included Features

- Wedding Menu tasting of four selections for up to four guests *
- Preferred room rates for your out-of-town wedding guests
- King Riverview Suite for the married couple on the evening of the wedding *
- Champagne or cider toast with flutes for all 100 guests *
- Cake table and cake cutting services
- 15' x 15' Dance Floor *
- 5' Round Seating for Reception Tables with white floor length linen
- Accompanying silverware with white napkins
- Head Table or Sweetheart Table for Bridal Party
- High top cocktail tables for cocktail hour with white linen
- Use of hotel's standard centerpieces- lanterns and faux succulents
- 6' x 30" linenless tables for escort cards and DJ table
- Referrals for all suppliers associated with the planning of your event
- Dedicated banquet captain to execute a memorable evening

** 100 guest minimum required*

BRUNCH RECEPTION

Served 10:00 am- 3:00 pm

35.00 | per person

THE BRUNCH BUFFET

Freshly Squeezed Orange Juice

Freshly Brewed Coffee | Assorted Hot Teas | Sweetened and Unsweetened Iced Tea

Sliced Seasonal Fruit

Breakfast Muffins | Scones | Croissants | Seasonal Jellies

Crisp Bacon | Smoked Sausage

Chef's Choice Seasonal Quiche

Shrimp and Grits

Bay Roasted Breakfast Potatoes

BRUNCH ENHANCEMENT STATIONS

Must be in conjunction with the Brunch Buffet | *Chef Attendant Fee | 100 per hour

8.50 | per person | each station

OMELET AND EGG*

Whole Eggs | Egg Whites | Bacon | Ham | Sausage | Spinach | Onion | Peppers | Tomatoes | Mushrooms | Cheddar | Swiss | Pepper Jack

PANCAKES*

Buttermilk Pancakes | Fresh Strawberries | Blueberries | Sliced Bananas | Spiced Apples | Honey | Chocolate Chips | Caramel | Whipped Cream | Powdered Sugar

FRENCH TOAST*

French Toast | fresh Strawberries | Blueberries | Sliced Bananas | Spiced Apples | Honey | Chocolate Chips | Caramel | Whipped Cream | Powdered Sugar

BISCUIT BAR

Warm Buttermilk Biscuits | Honey Glazed Ham | Assortment of Cheeses | Local Jellies | Mustards

CHICKEN & WAFFLES* additional 4 per person

Belgian Waffles | Grilled or Fried Chicken | Maple Syrup | Buttermilk Butter | Chives | Honey

THE BRUNCH BAR

21 per person | two hours 30 per person | three hours 39 per person | four hours
100 Bartender Fee

House Vodka | Bloody Mary Fixings | House Sparkling | Orange Juice | Seasonal Berries

PLATED DINNER RECEPTION

Freshly Baked Bread | Butter | Iced Tea | Water | Freshly Brewed Coffee on Request

PASSED APPETIZERS

Select Four | Passed

Petite Crab Cakes with Classic Remoulade	Smoked Salmon with Avocado Rice Crisp
Pork-Belly Sweet Potato Crisp	Devil's on Horseback
Jerk Chicken with Pineapple Thai Chili	Bruschetta
Smoked Sausage Stuffed Mushrooms	Antipasto Skewers
Oyster Shooter	Pimento Cheese Bites

FIRST COURSE SELECTION

Select One

FARM TO TABLE

Crisp Greens | Cherry Tomato | Cucumber | Carrot | Shaved Onion | Balsamic Vinaigrette

SPINACH SALAD

Baby Spinach | Apple | Candied Pecan | Crouton | Champagne Vinaigrette

POTATO LEEK SOUP

Potato | Leek | Crème Fresh | Caviar

CAPRESE SALAD

Heirloom Tomato | Fresh Mozzarella | Balsamic Vinaigrette | Basil

CLASSIC CAESAR

Hearts of Romaine | Shaved Reggiano | Crouton | Classic Caesar Dressing

LOBSTER BISQUE

Lobster Bisque | Chive | Chevre Hushpuppy

ENTRÉE SELECTION

Select one to three selections. On two selections the price is higher of the two choices. On three selections the price is the highest of the three plus an additional \$5.00 per plate.

The planner must provide a place card for each attendee indicating what was pre-ordered.

BEEF FILET

Grilled Filet of Beef | Black Garlic Mashed Potatoes | Roasted Cauliflower | Port Wine Sauce

57

MACADAMIA CRUSTED SEASONAL FISH

Macadamia Crusted Seasonal Fish | Jasmine Rice | Sir-Fry Vegetables | Tropical Fruit Relish

market

CRAB CAKES

Two Signature Crab Cakes | Vegetable Orzo | Signature Remoulade

53

GRILLED PORK CHOP

Grilled Pork Chop | Sweet Potato Puree | Roasted Vegetables | Honey Barbeque Glaze

50

ROASTED CHICKEN BREAST

Roasted Chicken Breast | Wild Rice Pilaf | Pan Seared Vegetables | White Wine Sauce

53

MAPLE GLAZED DUCK

Maple Glazed Duck | Whipped Sweet Potatoes | Seasonal Green Vegetables | Red Wine Sauce

52

STEAK AND SHRIMP

Grilled Petit Filet | Charred Tomato Demi | Cajun Rubbed Jumbo Shrimp | Garlic Mashed Potatoes | Local Vegetables

65

All Pricing Subject to 22% Service Charge and Current Sales Tax.

BUFFET STYLE RECEPTION

Freshly Baked Bread | Butter | Iced Tea | Water | Freshly Brewed Coffee

Two Entrees | 55.00 per person Three Entrees | 62.00 per person

PASSED APPETIZERS

Select Four | Butler Passed

Petite Crab Cakes | Classic Remoulade

Smoked Salmon | Avocado Rice Crisp

Pork-Belly Sweet Potato Crisp

Devil's on Horseback

Jerk Chicken | Pineapple Thai Chili

Bruschetta

Smoked Sausage Stuffed Mushrooms

Antipasto Skewers

Oyster Shooter

Pimento Cheese Bites

SOUPS AND SALAD

Select Two

FARM TO TABLE

Crisp Greens | Cherry Tomato | Cucumber |
Carrot | Shaved Onion | Balsamic Vinaigrette

TOMATO BASIL SOUP

Tomato Basil | Parmesan Crostini

CLASSIC CAESAR

Hearts of Romaine | Shaved Reggiano | Crouton
| Classic Caesar Dressing

SEASONAL SOUP

Ask your Catering Sales Manager about the
seasonal soup!

ENTRÉE SELECTION

Select Two or Three

Spinach Artichoke Stuffed Chicken Breast

Grilled Shrimp | Citrus Marinade

Roast Beef Sirloin | Rosemary

Salmon | Bacon-Parmesan Crust

Pork Medallions | Sage & Peach Glaze

Pecan Crusted Chicken Breast

SIDES SELECTION

Select Two

5 per person | additional side

Roasted Local Vegetables

Wild Rice Pilaf

Braised Collard Greens | Bacon

Roasted Maple Sweet Potatoes

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Garden Vegetable Orzo

Rosemary- Gorgonzola Mac and Cheese

STATIONED RECEPTION

PASSED APPETIZERS

Select Three | Butler Passed

Petite Crab Cakes with Classic Remoulade

Smoked Salmon with Avocado Rice Crisp

Pork-Belly Sweet Potato Crisp

Devil's on Horseback

Jerk Chicken with Pineapple Thai Chili

Bruschetta

Smoked Sausage Stuffed Mushrooms

Antipasto Skewers

Oyster Shooter

Pimento Cheese Bites

VEGETABLE DISPLAY

Celery | Carrots | Cucumber | Mushrooms | Peppers | Broccoli | Asparagus | Assorted Nuts |

Lemon-Herb | Buttermilk Ranch Dips

DIP DISPLAY

Traditional Hummus | French Onion | Spinach-Artichoke | Flat Bread Crisps | Pita Chips | Potato Chips

DISPLAYED STATIONS

Two Stations | 55.00 per person Three Stations | 62.00 per person
Chef Attendant | 100 per hour

DESIGNER SLIDERS

Buttermilk Chicken | Bacon Jam | Beef Burger | Aged White Cheddar | Crab Patty | Basil Mustard | Carolina Pulled Pork | Cranberry Slaw | Cilantro Mayonnaise | Whole Grain Mustard | Sriracha Ketchup

COMFORT FOOD

Mac n Cheese Bites | Pigs in a Blanket | Mini Cheese Quesadillas | Buffalo Chicken Bites

TACOS

[Choose 2] Spiced Ground Beef | Pulled Chicken | Chipotle Shrimp | Borracho Beans | Warm Taco Shells | Tortilla Chips | Sour Cream | Guacamole | Pico De Gallo | Roasted Tomato Salsa | Cabbage Slaw | Shredded Lettuce | Lime Wedges | Jalapeno Peppers | Cheddar Jack | Queso Fresco

ARTISANAL PIZZA

Roast Pears | Gorgonzola | Wild Mushrooms | Fontina | Caramelized Onion | Roasted Tomato | Mozzarella | Smoked Pork | Cider BBQ

SHELLFISH BAR

**Price addition based on Market Price*

Snow Crab Claws | Gulf Shrimp | Fresh Lemon and Lime Wedges | Cocktail Sauce | Citrus Remoulade | House Hot Sauce

GARDEN STATION

Spinach | Romaine | Red Onion | Cucumber | Sliced Peppers | Homemade Croutons | Pecans | Mandarin Oranges | Chopped Apples | Sliced Almonds | Pecans | Balsamic Vinaigrette | Blue Cheese | Ranch

SOUTHERN SHRIMP AND GRITS

Marinated sautéed Shrimp | Grits | Cheddar Cheese | Spicy Chorizo | Sautéed Greens | Chives

DIM SUM STATION

Bao Pork Buns | Chicken Lemongrass Pot Stickers | Vegetable Shumai | Shrimp Spring Rolls | Bulgogi Beef Skewers

CARVING STATIONS

Chef Attendant | 100 per hour

50 Person Minimum

Priced Per Person | Must be In Conjunction with Dinner Buffet or Stationed Reception

BROWN SUGAR & CREOLE MUSTARD PORKLOIN

8

Apple Chutney

Potato Rolls

SMOKED BEEF BRISKET*

11

Tangy BBQ

Brioche Rolls

HERB ROASTED TOP ROUND

11

Wild Mushroom Demi

Artisan Rolls

DIJON HERB PRIME RIB

13

Natural Jus | Horseradish Cream

Artisan Rolls

LATE-NIGHT ENHANCEMENTS

Deluxe Dessert Bar

Freshly Baked Cookies | Brownies | Blondies | Bite Size Dessert Bars | Rice Crispy Treats

\$8.00 per person

Ice Cream Sundae Bar *

Vanilla and Chocolate Ice Cream | Caramel Drizzle | Chocolate Sauce | Raspberry Sauce | Rainbow and Chocolate Jimmies | Chocolate Chips | Oreo Crumble | M&M's

\$13 per person

Assorted Pizza Bar

Classic Pepperoni | Roasted Vegetable Medley | Four Cheese

\$12 per person

BEVERAGE SERVICE

All Alcoholic Beverages require Bartender Service with a recommendation of One Bartender for every 100 guests. Bartender fees are \$100 per Bartender for the first 4 hours of Services with Additional \$35 per Bartender for Every Hour Exceeding.

HOUSE BRAND LIQUORS **Host | 5.75** **Cash | 6.25**

Smirnoff | Bacardi | Seagram's Gin | Jim Beam | Seagram 7 | Grants Scotch

PREMIUM BRAND LIQUORS **Host | 6.75** **Cash | 7.25**

Absolut | Seagrams V.O. | Beefeater Gin | Captain Morgan | Jack Daniels | Cutty Sark

DOMESTIC BOTTLED BEER **Host | 4.00** **Cash | 4.25**

Budweiser | Bud Light | Miller Lite

IMPORT BOTTLED BEER **Host | 4.75** **Cash | 5.00**

Corona | Sam Adams | Heineken

HOUSE WINE **Host | 6.00** **Cash | 7.00**

Chardonnay | Pinot Grigio | Cabernet | Pinot Noir | Sparkling

CHAMPAGNE TOAST **5.00 per person**

HOST BAR PACKAGES

	Per Person Pricing	2 hrs	3 hrs	4 hrs	5 hrs
Beer and Wine		\$20	\$26	\$32	\$38
House Brand Liquor, Beer and Wine		\$24	\$30	\$40	\$50
Premium Brand Liquor, Beer and Wine		\$28	\$34	\$42	\$52
Bloody Mary Mimosa Screwdriver Bar		\$21	\$30	\$39	\$48

*Custom Wine, Craft Beer, and Liquor Selections Available Upon Request

* CASH pricing includes Tax