

## Picture Perfect...

Congratulations and Welcome! 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...

Upon entering the Embassy Suites, your senses will be awakened by our gorgeous **Garden Atrium** accompanied by an indoor waterfall. The Garden Atrium has an open design encased with lush greenery and is the perfect place for your ceremony and pre-reception.

Once inside, entertain up to 300 guests in our **Grand Ballroom**, or create a more intimate setting for up to 120 of your family members and closest friends in our **Junior Ballroom**.

Along with over 10,000 square feet of banquet space, we offer **274 beautifully appointed suites** – each one over 540 square feet. Your guests will enjoy the newly renovated spacious two-room suites and receive a complimentary cooked-to-order **breakfast** and a nightly manager's reception daily. The hotel offers a complimentary **shuttle** to and from the Charlotte Douglas 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. Our award winning Executive Chef is waiting to present a **custom menu** specifically designed with you in mind.



Our Bride & Groom also enjoy the following:

- ♥ White, Ivory or Black Table Linen
- ♥ Chair Covers & Sashes
- ♥ Dance Floor & Staging
- ♥ Complimentary Centerpieces
- ♥ Custom Designed Wedding Cake
- ♥ Champagne Toast for All
- ♥ King Suite Accommodations for the Night of the Event
- ♥ Special Room Rates for Room Blocks of 10 or more
- ♥ Complimentary Guest Parking

*Your Special Day...Our Picture Perfect Place*

# Frequently Asked Questions

Relax. The only thing that you have to remember is to say **“I do.”**

We understand that don't plan your own wedding everyday, so we are prepared to guide you all the way down the aisle.

**Q: What is the maximum occupancy for your ballrooms?**

A: Our Grand Ballroom accommodates up to 300 guests and 120 in our Junior Ballroom. The Garden Atrium will seat 200 for a ceremony.

**Q: Is there a rental fee?**

A: There is a facility rental for the Jr. & Grand Ballrooms. There is a \$500 rental should you use any of the facility space for a ceremony site. Ask about special rental rates for Friday & Sunday events.

**Q: Is there a time limit?**

A: Afternoon events must conclude by 4PM. For an evening event, you may entertain your guests until 12a, but we do require your DJ/Entertainment to lower their music at 11PM out of consideration for our hotel guests.

**Q: Can we bring in our own food?**

A: We are happy to provide all of the catering for your special day. You may bring in your wedding cake if you choose.

**Q: Do you have different menu selections or is it plain hotel food?**

A: Our Catering & Event Services team is employed by Culinaire International. We have formed a dynamic partnership with the Embassy Suites Charlotte. This means that your event will be catered and serviced by industry professionals who are trained throughout the year to continuously provide impeccable service to you on your Special Day. We actually have an award winning Executive Chef who also oversees the menu for all Omaha Steak Houses. In addition to our delectable wedding menus, our Chef will also design a custom menu for your special day upon request.

**Q: What is the deposit?**

A: The first deposit is 30% of your food & beverage minimum and ceremony fee and is applied to your balance.

**Q: Who will be present the night of my event?**

A: We employ a full time Wedding Specialist who will be present to ensure the flawless execution of your event.





## The Satin Package -- \$52++ Per Person

### *Cocktail Reception to Include...*

#### **Select (3) Butler Passed Hors D'oeuvres**

Sesame Beef Satay, Peanut Chicken Satay, Vegetable Spring Rolls, Sausage & Cheese Stuffed Mushroom Caps, Spinach & Feta Cheese in Phyllo, Anti Pasta Skewers, and Southwest Chicken Salad in a Phyllo Cup

### *Dinner Reception to Include...*

#### **Select (3) Experiences for your Station Soiree**

##### *Carving Station*

##### *Choice of (2) Meats to Include:*

Slow Roasted Round of Beef, Butter Basted Breast of Turkey, and Honey Baked Ham Served with Creamy Horseradish, Creole Mustard, Mayonnaise, and Warm Silver Dollar Rolls

*Add on a Vegetable for an additional \$3.00 per person*

##### *Asian Station*

Steamed Sticky Rice Served in Colorful Far East Paper Containers topped with Chicken Curry, Beef and Broccoli and Stir Fried Vegetables topped with a Veggie Spring roll Soy Sauce and Chop Sticks for the Adventurous

##### *Shrimp & Grits Martini Bar*

Creamy Southern Grits scooped into Martini Glasses topped with made to order Cajun Shrimp Etouffee with shredded White Cheddar, sliced Scallions, diced Peppers, Pickled Okra and sliced Jalapeno

##### *Mashed Potato Martin Bar*

Fluffy Yukon Gold whipped Potatoes scooped into Martini Glasses with assorted toppings to include: Jack Daniels Wild Mushroom Ragout, Dijon Beef Tips, Chicken Curry, Shredded Cheddar Cheese, Bacon Bits, Chopped Chives & Sour Cream

##### *Pasta Station*

##### *Choice of (2) Pastas to Include:*

Tortellini, Penne, Cavatappi or Bowtie Pasta

##### *Served with the following:*

Chicken, Shrimp, Assorted Vegetables, Alfredo Sauce, Marinara Sauce, Basil Pesto, Grated Parmesan, and Garlic Breadsticks

*Includes Water, Ice Tea & Starbucks Coffees*

*Custom Designed Wedding Cake & Champagne Toast for All*

**21% Service Charge & 8.25% State Tax**

# The Silk Package -- \$54++ Per Person

## *Cocktail Reception to Include...*

### **Select (4) Butler Passed Hors D'oeuvres**

Sesame Beef Satay, Peanut Chicken Satay, Vegetable Spring Rolls,  
Sausage & Cheese Stuffed Mushroom Caps, Spinach & Feta Cheese in Phyllo,  
Anti Pasta Skewers, and Southwest Chicken Salad in a Phyllo Cup

## *Dinner Reception to Include...*

### **Select (1) Salad for your Plated Dinner**

Seasonal Field Greens with Vine Ripened Tomatoes and toasted Pine Nuts and Parmesan  
Curls, drizzled with Balsamic Vinaigrette

Sliced Vine Ripened Tomatoes, Buffalo Mozzarella and Shaved Prosciutto Ham with Cold  
Pressed Extra Virgin Olive Oil and Modena Balsamic Vinegar

Baby Spinach Leaves, Sliced Mushroom, Pancetta pieces, Candied Pecans, Roquefort Cheese  
crumble with Sweet Vidalia Dressing

### **Select (1) Entree for your Plated Dinner**

#### *Lemon Rosemary Chicken Breast*

Grilled Lemon and Herb Marinated Chicken Breast  
with Rosemary Skewered Diver Scallops

#### **Stuffed Seasoned Chicken Breast**

Baked Chicken Breast stuffed with Prosciutto and fresh Mozzarella drizzled with an  
Orange Vin Blanc Sauce

#### *6 oz. Filet Mignon*

Grilled Petite Filet served in a Peppercorn Cognac Sauce

#### *Maple Mustard Sliced Pork Tenderloin*

Grilled Fuji Apples and Cranberry Chutney Sauce

#### *Pesto Crusted Wild Salmon*

Wild Salmon baked in a Pesto Crust served with a Red Pepper Cream Sauce

#### **Grilled Chicken Breast & Petite Filet Dinner Duo**

\$6.00 per person up charge

#### *Accompanied By*

Seasonal Fresh Vegetables

Selection of Rice or Potato

Freshly Baked Hot Rolls with Butter

*Includes Water, Ice Tea & Starbucks Coffees*

*Custom Designed Wedding Cake & Champagne Toast for All*

**21% Service Charge & 8.25% State Tax**



# The Chantilly Package -- \$56.00++ per person

## *Upon Guests Arrival...*

Butler Passed Hors d' oeuvres  
Sesame Beef Skewers  
Miniature Chicken Wellingtons  
Jumbo Bacon Wrapped Scallops  
Smoked Chicken Quesadillas

Butler Passed Red & White Wine & Champagne

## *The Buffet Experience*

### Salads (Kindly select two)

Tossed Bowl of Garden Favorites served with Assorted Dressings  
Bow tie Pasta with Fresh Basil Vinaigrette  
Red Potato with Dill Salad  
Fresh Fruit Mosaic  
Tomato, Basil, Fresh Mozzarella and Olive Oil  
Marinated Mushrooms and Artichoke Hearts  
Julienne Vegetable Vinaigrette  
Classic Caesar Salad  
Spinach, Strawberry, Grapefruit with Citrus Vinaigrette

### Entree Selections

Almond Nut Crusted Chicken with Lemon Sauce  
Grilled Marinated Breast of Chicken with Herb Butter  
Traditional Meat Lasagna  
Vegetarian Lasagna  
Rosemary and Garlic Pork Loin served with Orange Glaze  
Herb Crusted Baked Salmon with Red Pepper Cream  
Carolina Lump Crab Cakes with Creole Remoulade Sauce  
Smoked Turkey with Dressing and Gravy  
Chicken Cordon Mario, Prociutto Fontina and fresh basil  
Three Cheese Herb Stuffed Chicken with Marinara  
Marinated and Grilled Sirloin with Wild Mushroom Sauce

### Accompanied By

Seasonal Fresh Vegetables  
Selection of Rice or Potato  
Freshly Baked Hot Rolls with Butter

Iced Tea, Iced Water and Regular and Decaffeinated Coffee  
Custom Designed Wedding Cake & Champagne Toast for All

Two Entrees \$58++ per person  
Three Entrees \$62++ per person

21% Service Charge & 8.25% State Tax

