



YOUR EMBASSY SUITES WEDDING

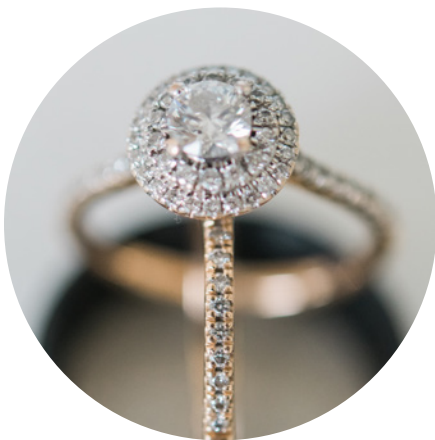
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WELCOME TO THE EMBASSY SUITES by HILTON WILMINGTON RIVERFRONT.

We know how important your wedding day is to you, and we are delighted you are considering us to be a part of your celebration!

With floor to ceiling windows overlooking the beautiful Cape Fear River, our Riverfront Grand Ballroom offers flexible event space for you to create your perfect wedding. Coupled with modern architecture, contemporary furnishings, and unparalleled sunset views, our venue is the perfect backdrop for romance and celebration on your special day.

When you choose our venue, we will present you with a seamless planning process. Our team provides unprecedented service, turning your vision into a flawless and memorable occasion. When you say “yes” to our venue, you can expect a professional, timely, stress-free experience from beginning to end!



EMBASSY PACKAGE | 2500

8-Hour Ballroom Access

5' Round Tables

6' Rectangle Tables

Cocktail Tables

Sweetheart Table

Banquet Chairs

Dance Floor

Bar Setup

White Floor-Length Linen

White Linen Napkins

China

Glassware

Flatware

Champagne Toast for Each 21+ Guest

Cake Cutting Service

Complimentary Menu Tasting for Engaged Couple (additional guests \$50/pp)

Complimentary Wedding Night Suite for the Newlyweds

Recommended Vendors List

Take the Elevator Home Rate for Out-of-Town Guests

"SUITER" PACKAGE | 4500

All items included in Embassy Package plus

12-Hour Ballroom Access

Bridal Ready Room

Chivari, Folding, or X-Back Farm Chairs

Colored Linens

Colored Napkins

Custom Colored Ballroom Up-Lighting

Outdoor Heat Lamps

RIVERFRONT
CEREMONY PACKAGE | 1500*Let us arrange a breathtaking ceremony site on the sought after Cape Fear River!*

Plymouth or Chuppa Arch

White Resin Folding Chairs

(Additional chairs \$3.50 exceeding over 150 people)

Event Lawn or Riverfront Ballroom

All Pricing Subject to Service Charge and Current State Tax





MAKE A FIRST IMPRESSION

Select Three or Four Options to be Butler Passed during Cocktail Hour.

CHILLED

Grilled Vegetable Crostini

“Almost Famous” Pimento Cheese Bites with House B&B Pickle

Steamed Shrimp With Vodka Cocktail \$

Smoked Salmon Deviled Eggs \$

Tuna Poke Wonton Crisp \$

Chili-Lime Shrimp Skewer \$

Chicken Salad Phyllo Nest

Vegetable Crudit  Cups with Green Goddess Dressing

Local Tomato & Mozzarella Bruschetta

Charcuterie & NC Cheese Cones

Seasonal Fruit Skewers with Local Honey

Wild Mushroom and Whipped Goat Cheese Crostini

\$ – Additional Pricing will Apply

All Pricing Subject to Service Charge and Current State Tax

HOT

Shrimp Hushpuppy with Creole Aioli \$

Southwest Chicken Egg Roll

NC Sausage Stuffed Mushrooms

Chicken & Waffle Bites with Vanilla Honey

Chicken Pot Sticker with Spicy Ponzu

Lamb Meatball Lollipops with Mint Tzatziki

STEAM Burger-Burger Minis

Fried Chicken & Butter Pickle Popper with Honey Mustard

Grilled Chicken Satay with Spicy Peanut Sauce

Bacon Wrapped Date

Pulled Pork Buttermilk Round with Cheerwine BBQ

Spinach & Feta Spanakopita

Select One to Three Entrees. The Package Price is Per Person Based on the Highest Selection.

Includes Water Service, Brewed Iced Tea, and Fresh Baked Bread. Place Cards Must be Provided for Pre-ordered Entrees.

BUTLER PASSED NOSHES

(Choose Three from page 5)

FOR STARTERS *(Select One)*

Garden Party: Local Tomato | Cucumber | Shaved Carrot
Red Onion | Balsamic Vinaigrette

Caesar at 9: Hearts of Romaine | Shaved Parmesan
Garlic Crouton | Classic Caesar Dressing

Farmhouse: Mixed Greens | Local Tomato | Shaved Carrot
Asparagus | Hericort Vert | Garlic Crouton | Red Wine Vinaigrette

Spinach Salad: Baby Spinach | Seasonal Berries | Candied Pecans
NC Chevre | Citrus Vinaigrette

Blue Crab and Corn Chowder \$

Tomato Basil Soup

SIDES AND SUCH

(Select Two)

Garden Vegetable Orzo | Smoked Gouda Grits

Roasted Red Potatoes | Sweet Potato Mash

Brown Butter Whipped Potatoes | Sautéed Brussels Sprouts

Local Vegetables | Grilled Asparagus | Garlic Green Beans

MAINS *(Select One to Three)*

Roasted Chicken | 55 * *(Select Preparation Style)*

Mediterranean with Spinach, Sun-Dried Tomato, Parmesan Cream Sauce

Sautéed Mushrooms, Madeira Wine Sauce

Lemon Caper Beurre Blanc

Sweet Tea Brined with Honey Pecan Glaze

Fresh Coastal Catch | MKT

Local Salmon | 59 * *(Select Preparation Style)*

Tarragon Brown Butter and Toasted Pepitas

Spinach-Parmesan Crust

Meyer Lemon Beurre Blanc

Braised Beef Short Ribs with Natural Jus | 57

Roasted NC Pork Loin w/ Bourbon Peach Reduction | 55

Beef Tenderloin | 66

Oscar Style | 13

Jumbo Shrimp w/ Citrus Butter | 11



Priced Per Person. 90 Minutes of Service. Includes Water Service, Brewed Iced Tea, and Fresh Baked Bread.

ANN STREET | 49

Choose Three Butler Passed Noshes

Garden Party Salad
Choice of Chicken
Brown Butter Whipped Potatoes
Garlic Green Beans

GRACE STREET | 59

Choose Four Butler Passed Noshes

Caesar Salad
Beef Short Ribs
Choice of Chicken
Roasted Red Potatoes
Seasonal Vegetables

ESTELL LEE PLACE | 69

Choose Four Butler Passed Noshes

Farm House Salad
Tomato Basil Soup
Beef Short Ribs
Choice of Chicken
Choice of Salmon
Brown Butter Whipped Potatoes
Grilled Asparagus



CARVERY ENHANCEMENTS

*60 minutes of Service | Priced per person | Must be Guaranteed for Total Guest Count
Three Station Minimum IF Sole Component of Meal Service | Chef Attendant is Required*

Brown Sugar Pork Loin | 14

Bourbon Peach Reduction | Potato Rolls

Smoked Beef Brisket | 16

Carolina BBQ | Corn Bread Muffins

Herb Crusted Prime Rib | 19

Natural Jus | Horseradish Cream | Artisan Rolls

Beef Tenderloin | 22

Bleu Cheese Butter | Red Wine Demi | Brioche Rolls

All Pricing Subject to Service Charge and Current State Tax

HORS D'OEUVRES STATIONS

60 minutes of service | Priced Per Person | 20 Person Minimum | Must Be Guaranteed For Total Guest Count

Three Station Minimum Required IF Sole Component Of Meal Service | *Chef Attendant Required Where Indicated

CHARCUTERIE & NC CHEESE | 22

Cured Meats | North Carolina Cheeses
Stone Fruit Preserve | Apricot Jam | Smoked Almonds
Cornichons | Whole Grain Mustard | Wildflower Honey
Grilled Baguette | Crispy Flat Bread

TAILGATE PARTY | 24

Cloud 9 Pizza Bar | Classic Buffalo Wings
STEAM Burger-Burger Minis

LOCAL RAW BAR | MP

NC Oysters | Steamed Shrimp | Local White Fish Ceviche
Tostones | Fried Saltines | Blood Orange Mignonette
Green Tabasco Cocktail

FIESTA NACHO BAR | 19

Chile Spiced Ground Beef | Tinga Chicken
House Tortilla Chips | Cuban Black Beans | White Queso
Shredded Lettuce | Cheddar-Jack Cheese | Diced Tomato
Sweet Corn Relish | Chipotle Crema

VEGETABLE CRUDITÉ | 14

Celery | Carrots | Bell Pepper | Cucumber
Marinated Local Tomato | Roasted Garlic Hummus
Buttermilk Ranch | Grilled Seasonal Vegetables
Green Goddess Dressing | Pita Crisps

BIG SHRIMPIN' | 26 *Chef Attendant Required

Made to Order Shrimp & Grits Station
Buttermilk Biscuits & Vanilla Honey Butter

CONCESSION STAND | 21

BBQ Beer Battered Chicken on a Stick House Ranch Dipping Sauce
French Fry Cups with Ketchup | Mini Corn Dogs
Buttered Popcorn with Assorted Seasonings
Jumbo Salted Pretzels & Nacho Cheese

SIZZLIN' NOODLE BAR | 22 *Chef Attendant Required

Soba Noodles | Grilled Chicken | Stir Fried Bok Choy
Local Mushroom | Shredded Carrot | Bell Peppers
Diced Scallion | Sesame Oil | Mirin

Served in Chinese Takeout Boxes with Chopsticks & Fortune Cookies

ICE CREAM SHOPPE | 12

Classic Vanilla Ice Cream Scoops | Chocolate Sauce
Caramel | Raspberry Sauce | Rainbow Sprinkles
Oreo Crumble | Crushed Peanuts | Brownie Bits
Whipped Cream | Maraschino Cherry

SWEET TREATS DESSERT BAR | 19

Mini Cupcakes | Cheesecake Bites | Assorted Candy Jars
Rockslide Brownie Squares | Berries & Cream Cups

PERFECT FOR A LASTING IMPRESSION

Priced Per Person | Must Be Guaranteed For Total Guest Count

Mini Nacho Bar | 12

Spiced Ground Beef | House Tortilla Chips | Queso | Diced Tomato | Pickled Jalapeno | Chipotle Crema

Pizza Party | 14

Chef's Selection of Cloud 9 Pizzas

Bon Voyage Celebration Bags | 9

Fresh Baked Cookie | Buttered Popcorn | Bottled Water

Concession Stand | 11 (choose one)

STEAM Burger-Burger Minis | Grilled Cheese Bites

Mini Hot Dogs & French Fry Cups





Bartender Required for All Alcoholic Beverage Service | \$150 per bartender | One bartender Recommended Per 100 Guests

**Price based on Two, Three, Four, or Five Hours of Service | Bar Service Cannot Exceed 5-hours*

BEER AND WINE

24 | 32 | 38 | 44

Budweiser | Bud Light
Coors Light | Miller Lite
Michelob Ultra | Stella Artois
Corona | Heineken | Heineken 0

Chardonnay | Pinot Grigio
White Zinfandel | Cabernet
Pinot Noir | Sparkling Wine

**Add Cider or Seltzer for \$2 per person*

CALL

26 | 34 | 40 | 46

Smirnoff
Beefeater
Bacardi
Jim Beam
Jose Cuervo
Grant's Family Reserve
Beer & Wine

BETTER

29 | 36 | 44 | 52

Tito's
Tanqueray
Captain Morgan
Jack Daniel's
Espolon Silver
Cutty Sark
Beer & Wine

BEST

32 | 40 | 48 | 56

Kettle One
Bombay Sapphire
Don Q Rum
Bulleit
Avion Silver
Dewer's White Label
Beer & Wine



HOST & CASH BAR

Priced per drink

CALL | 10

Smirnoff | Beefeater | Bacardi | Jim Beam
Jose Cuervo | Grant's Family Reserve

BOTTLED BEER | 6

Budweiser | Bud Light | Coors Light
Miller Lite | Michelob Ultra | Stella Artois
Corona | Heineken Heineken 0

BETTER | 12

Tito's | Tanqueray | Captain Morgan
Jack Daniel's | Espolon Silver | Cutty Sark

HOUSE WINE | 9

Chardonnay | Pinot Grigio
White Zinfandel | Cabernet
Pinot Noir | Sparkling

BEST | 14

Kettle One | Bombay Sapphire
Don Q | Bulleit | Avion Silver |
Dewer's White Label

"CHAMPAGNE" TOAST | 5

BAR ENHANCEMENTS

** Must be served in conjunction with existing beverage package*

SIGNATURE MOCKTAILS

Priced per drink

THE AWAKENING | 9

White Peach | Fresh Lime | Mint | Ginger Beer | Candied Ginger

PARADISE LOST | 8

Fresh Grapefruit | Rosemary Syrup | Local Honey | Sparkling Water

DAISY MILLER | 9

Fresh Watermelon | House Lemonade | Mint Syrup

CLOUD 9 CRAFT COCKTAILS

Priced by the gallon | 2 gallon minimum

NEON ANGELS | 105

Citrus Vodka | Dry Rose | Lavender Syrup | Fresh Lemon

PINEAPPLE EXPRESS | 110

White Rum | Pineapple | Orange | Creme de Coconut | Shaved Ice | Nutmeg

WONDERWALL | 105

El Jimador Tequila | Aperol | Fresh Grapefruit | Lime | Sparkling Water

BULLET WITH BUTTERFLY WINGS | 115

Bourbon | Pear | Honey Ginger Syrup | Fresh Lemon

ROSE ALL DAY | 95

Signature Pink Peppercorn & Gin Rose Sangria



LOCAL CRAFT BEER

** Must be served in conjunction with existing beverage package*

ON TAP

priced per 1/6 barrel (approx. 40 16 oz. beers)
up to 2 selections per event

BILL'S BREWING CO. | 600
Wilmington, NC

Electric Squeeze Hazy IPA
Wave Break American IPA
Honey Drip Brown Ale

WATERLINE BREWING CO. | 600
Wilmington, NC
Kolsch

WILMINGTON BREWING CO. | 600
Wilmington, NC
Tropical Lightning American IPA

RED OAK BREWING CO. | 600
Whitsett, NC
Bavarian Amber Lager

SALTY TURTLE BREWING CO. | 600
Surf City, NC
Hey Zey Hazy IPA
Surf City Sunrise Hazy IPA

CANS

priced per 16 oz can | 24 can minimum

BILL'S BREWING CO. | 14
Wilmington, NC
Pillow Talk Pilsner
Electric Squeeze Hazy IPA
Wave Break American IPA
Honey Drip Brown Ale

WILMINGTON BREWING CO. | 14
Wilmington, NC
Tropical Lightning American IPA

SALTY TURTLE BREWING CO. | 14
Surf City, NC
La Surfvesa Lager
Hey Zey Hazy IPA
Surf City Sunrise Hazy IPA

NON-ALCOHOLIC CRAFT SELECTIONS

priced per 12 oz can
24 can minimum

ATHLETIC BREWING CO. | 6
Run Wild N/A IPA
Upside Down N/A Golden Ale
Free Wave N/A Hazy IPA





WHAT IS A FOOD AND BEVERAGE MINIMUM?

The food and beverage minimum is a specific amount of revenue that you are required to guarantee in order to have your event with us. The amount varies by the day of the week. A food and beverage minimum is only a minimum, and does not mean that this is the total amount you will spend for your event. The total amount is determined by your menu and bar selections, as well as guaranteed guest count. There is an applicable service charge (22%) and state tax (7%) on food, beverage, and room rental charges. The food and beverage minimum does not include service charge and tax. The service charge is distributed amongst hotel staff and is applied to the labor and service of your event.

WHEN IS MY EVENT CONFIRMED?

Your event is official with a signed contract and non-refundable deposit based on your food and beverage minimum and rental space. After your initial deposit, there is a schedule of future deposits, which will be outlined in the contract.

CAN I USE OUTSIDE VENDORS?

Absolutely. Outside vendors, besides food and beverage, are welcome to our hotel. Arrival and break down times will need to be confirmed with your Catering Sales Manager prior to the event. We will provide you with a recommended vendors list once you are contracted.

IS THERE PARKING?

Yes! We are connected to the Wilmington Convention Center parking deck. Those staying at the Hotel may self-park for \$22 or valet for \$30 per night. Those attendees parking just for your event may self-park for \$5 or valet for \$10. Prices subject to change.

WHEN CAN I SET UP?

Setup time is determined based on which package you contract. The Embassy Package allows 8 hours of access, the “Suiter” package allows 12 hours. Additional setup hours are \$500/hour and based on availability.

WHEN CAN I HAVE MY CEREMONY REHEARSAL?

The space for a ceremony rehearsal is not contracted. Your Catering Sales Manager will inform you one week prior to your wedding regarding the time and space available.

WHAT IF IT RAINS AND MY CEREMONY IS SCHEDULED OUTDOORS?

Although we always hope for Plan A, we do have a back-up option, just in case! Anytime we schedule a ceremony outside, we automatically reserve an indoor space as a rain back up. In the event of rain, we will host the ceremony in a section of the ballroom, and reset the space for your reception during cocktail hour.

DO YOU REQUIRE A COORDINATOR?

While we do not require a coordinator, we do strongly encourage one! Your Embassy Suites Sales Manager will ensure everything at the Embassy Suites is how it should be. It is recommended that you hire a coordinator for ceremony direction, décor set up and breakdown, as well as guidance throughout your day. In the event you choose not to hire a wedding coordinator, additional setup coordination fees will apply.

DO YOU OFFER WEDDINGS ON CLOUD 9?

Of course! The rooftop bar is a wonderful asset to our Hotel. Being that Cloud 9 is open to the public, a buyout is required. Cloud 9 may be rented for ceremonies, but must conclude prior to business hours. Ask your Sales Manager for ceremony rental information or reception buyout information. Please note all existing furniture cannot be moved or stored.

WHEN IS MY FINAL COUNT AND PAYMENT DUE?

Final guest count is due 14 days prior, along with final payment. Once final guaranteed number is given, it cannot be reduced. Additions will be based on chef availability.