



YOUR EMBASSY SUITES WEDDING

910. 726. 9216 | EMBASSYSUITESWILMINGTON.COM | 9 ESTELL LEE PLACE WILMINGTON, NC 28401

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

All Pricing Subject to Service Charge and Current State Tax

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





THE LUXE CAKE & FLORAL EXPERIENCE

Wedding cake and floral arrangements are included in the per-person pricing listed on pages 8 and 10.



CAKE

Your wedding cake is provided by One Belle Bakery and is included in your per-person menu price. Approximately three months before your wedding, you'll meet with their team to sample flavors and finalize the design of your cake.

Prefer something a little different? One Belle Bakery can also create a beautifully curated dessert station in place of the traditional wedding cake, equal in value to the package inclusion.



FLOWERS

Each round table (seating 6–10 guests) will feature one floral centerpiece, included in your per-person menu price. A sweetheart table, cocktail table and cake florals are also provided. To make things easy, simply share your preferred color palette and floral style, and Wendy from A Beautiful Event Floral Design will take it from there.

They can also design additional arrangements for your ceremony or other special areas — these enhancements are optional and priced separately.

MAKE A FIRST IMPRESSION

Select Three Options to be Butler Passed during Cocktail Hour.

CHILLED

Grilled Vegetable Crostini
 “Almost Famous” Pimento Cheese Bites with House B&B Pickle
 Old Bay Steamed Shrimp With Vodka Cocktail \$
 Smoked Salmon Deviled Eggs \$
 Tuna Poke Wonton Crisp \$
 Vegetable Crudité 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

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



PLATED MENUS

Includes Water Service, Brewed Iced Tea, and Fresh Baked Bread.

Select Up to Three Main Entrees | Priced Per Person | Place Cards Must be Provided with Two or More Entree Selections

**Two selections priced at the higher of the two. Three selections priced at the highest of the three, plus an additional \$5 per person*

BUTLER-PASSED NOSHES

(Choose Three from page 6)

FOR STARTERS *(Select One)*

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

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

Farmhouse: Mixed Greens | Local Tomato | Shaved Carrot
Asparagus | Haricot Vert | Garlic Crouton | Balsamic Vinaigrette

Spinach Salad: Baby Spinach | Seasonal Berries | Candied Pecans
Crumbled Feta | Citrus Vinaigrette

Tomato Basil Soup

SIDES AND SUCH

(Select Two)

Smoked Gouda Grits | Roasted Red Potatoes
Sweet Potato Mash | Brown Butter Whipped Potatoes
Seasonal Vegetables | Grilled Asparagus | Garlic Green Beans

DESSERT *(Included in per person price)*

Wedding Cake provided by One Belle Bakery

All Pricing Subject to Service Charge and Current State Tax

MAINS *(Select Up to Three)*

Roasted Chicken | 83 *(Select Preparation Style)*

Spinach | Sun-Dried Tomato | Parmesan Cream

Sautéed Mushrooms | Marsala Wine Sauce

Honey Pecan Glaze

Grilled Salmon | 86 *(Select Preparation Style)*

Tarragon Brown Butter | Toasted Pepitas

Citrus Beurre Blanc

Braised Beef Short Ribs | 88

Natural Jus

Roasted NC Pork Loin | 83

Bourbon Peach Reduction

Low Country Shrimp & Grits | 86

**does not include sides selection*

Grilled Bistro Steak | 90

Peppercorn Cream Sauce

Grilled Beef Tenderloin | MP

Oscar Style | 16

Lemon Garlic Shrimp Skewer | 12



BUFFET MENUS

Includes Water Service, Brewed Iced Tea, and Fresh Baked Bread.

Priced Per Person. 90 Minutes of Service.

ANN STREET

Choose Three Butler Passed Noshes

Garden Party Salad

Choice of Chicken

Brown Butter Whipped Potatoes

Garlic Green Beans

| 78

GRACE STREET

Choose Three Butler Passed Noshes

Caesar Salad

Braised Beef Short Ribs

Choice of Chicken

Roasted Red Potatoes

Seasonal Vegetables

| 90

ESTELL LEE PLACE

Choose Three Butler Passed Noshes

Farm House Salad

Tomato Basil Soup

Braised Beef Short Ribs

Choice of Chicken

Choice of Salmon

Brown Butter Whipped Potatoes

Grilled Asparagus

| 102



CARVERY ENHANCEMENTS

*60 minutes of Service | Priced per person | Must be Guaranteed for Total Guest Count
Chef Attendant is Required*

Brown Sugar Pork Loin | 16

Bourbon Peach Reduction | Potato Rolls

Herb Crusted Prime Rib | 22

Natural Jus | Horseradish Cream | Artisan Rolls

Beef Tenderloin | MP

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

If Sole Component of Meal Service, Three Station Minimum Required and an additional \$8 Per Person will be applied

CHARCUTERIE & NC CHEESE | 22

Cured Meats | North Carolina Cheeses
Stone Fruit Preserve | Smoked Almonds | Cornichons
Whole Grain Mustard | Local 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
Fried Saltines | House Mignonette | Fresh Lemon
Green Tabasco Cocktail

FIESTA NACHO BAR | 19

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

VEGETABLE CRUDITÉ | 14

Celery | Carrots | Bell Pepper | Cucumber
Grilled Asparagus | Marinated Local Tomato
Roasted Garlic Hummus | Buttermilk Ranch | Pita Crisps

BIG SHRIMPIN' | 26 **Chef Attendant Required*

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

CONCESSION STAND | 24

Beer Battered Chicken on a Stick | BBQ Seasoning | Buttermilk Ranch
French Fry Cups with Ketchup
Buttered Popcorn with Assorted Seasonings
Jumbo Salted Pretzels & Nacho Cheese

SIZZLIN' NOODLE BAR | 21 **Chef Attendant Required*

Stir Fried Soba Noodles | 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 | Rainbow Sprinkles | Oreo Cookie
Crushed Peanuts | Brownie Bits | Whipped Cream
Maraschino Cherry

SWEET TREATS DESSERT BAR | 19

Cheesecake Bites | Candy Jars | Fresh Baked Cookies
Rockslide Brownies | Berries & Cream Cups



FAREWELL STATION

30 Minutes of Service | 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 | House Salsa

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

French Fry Cups





BEVERAGE PACKAGES

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

OPEN BAR

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

BEER AND WINE

28 | 36 | 44 | 52

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

32 | 38 | 46 | 54

Smirnoff
 Beefeater
 Bacardi
 Benchmark Bourbon
 Jose Cuervo
 Grant's Family Reserve
 Beer & Wine

BETTER

36 | 42 | 52 | 60

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

BEST

42 | 54 | 66 | 78

Kettle One
 Bombay Sapphire
 Don Q Rum
 Bulleit Bourbon
 1800 Silver
 Dewar's White Label
 Beer & Wine



HOST CONSUMPTION BAR & CASH BAR

Priced per drink | \$250 set up fee applies to Cash Bar

CALL | 10

Smirnoff | Beefeater | Bacardi
 Benchmark Bourbon | 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 | 1800 Silver
 Dewar's White Label

All Pricing Subject to Service Charge and Current State Tax

BAR ENHANCEMENTS

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

SIGNATURE MOCKTAILS

Select One | 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

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. The total amount is determined by your menu and bar selections, as well as guaranteed guest count. There is an applicable service charge of 24% and state tax 7% state tax 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. Overnight and event-only self-parking and valet parking are available for hotel guests and attendees. Parking is offered at the current prevailing rates and is 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.

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.

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.

WHO WILL BE OUR CAKE VENDOR?

One Belle Bakery | 910-769-3280 | Cake@onebellebakery.com

Your wedding cake is provided by One Belle Bakery and is included in your per-person package price. Approximately three months before your wedding, you'll meet with their team to sample flavors and finalize the design of your cake. Prefer something a little different? One Belle Bakery can also create a beautifully curated dessert station in place of the traditional wedding cake, equal in value to the package inclusion.

WHAT FLORIST WILL WE BE WORKING WITH?

A Beautiful Event | 910-330-4253 | Wendy@abeautifulvent.net

Each round table (seating 6–10 guests) will feature one floral centerpiece, included in your per-person package price. A sweetheart table, cocktail table and cake florals are also provided. To make things easy, simply share your preferred color palette and floral style, and Wendy will take it from there. They can also design additional arrangements for your ceremony, or other special areas —these enhancements are optional and priced separately.



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SUITES**
by Hilton™

WILMINGTON
RIVERFRONT