



EMBASSY SUITES
HOTEL®

A Wedding Story

By Embassy Suites Golf Resort and Conference Center

We are honored to be given the opportunity to present you with a wedding proposal Embassy Suites style. Your wedding day will be the biggest, most memorable day of your life. An experienced wedding specialist will assist every step of the way to ensure that planning your wedding is a breeze.

We are very proud of our elegant facilities, professional service, and our talented culinary team. Our Grand Ballroom can accommodate up to 800 guests. Our exquisite Palmetto Club Room and traditional Carolina Ballroom are ideally appointed for intimate wedding receptions up to 120 guests. Our beautiful new outdoor Terrace can accommodate up to 200 guests. And, our culinary team will be happy to customize a menu if our packages are missing what you are looking for.

Each wedding package has been created to offer you everything you need for the perfect wedding reception. With our wedding packages you will never have to worry about surprise charges or unanticipated expenses. We have thought of everything on your behalf. And, for your out of town guests, we are pleased to offer discounted rates for our guest suites.

Each of our wedding packages includes an arrival reception for your guests to enjoy while they are waiting for the wedding party to arrive from the ceremony site. The arrival reception offers a Punch Fountain, Display of International and Domestic Cheese with Gourmet Crackers and A Display of Vegetable Crudités with Herb Ranch Dip. Each package also includes a champagne toast for each guest, complimentary cake cutting and service, floor length white linens and napkins, hotel centerpieces and a complimentary dance floor. Specialty linen packages are also available for an additional fee. With a guarantee of 100 or more guests, the bride and groom will receive a complimentary guest suite with champagne and chocolate covered strawberries on their wedding night.

We have also formed strategic partnerships with local wedding vendors to offer you a complete vendor referral service. Your wedding specialist can assist you with making appointments with our preferred vendors, and answer questions you may have regarding their services.

So, sit back, relax and let us worry about the details of your wedding reception so you can enjoy every moment of the most special day of your life. All you have to do is say "I do...want my wedding reception at Embassy Suites Golf Resort and Conference Center" and live happily ever after.

Once Upon a Time

Buffet Service

Salad Selections / Choose One

Garden Green Salad w/ Grape Tomato, Sliced English Cucumber, and Vegetable Julienne. Choice of two dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, or Raspberry Vinaigrette.

Summer Caesar Salad w/ Crisp Romaine lettuce, Sliced Red and Green Apples, Parmesan Cheese, Herb Croutons, and Caesar Dressing

Baby Spinach Salad w/ shaved red onion, mushrooms, boiled egg, and Vegetable Julienne, served w/ warm bacon vinaigrette.

Choice of Two Specialty Salads

Grilled Young Asparagus and herb marinated wild mushroom Salad
Cheese Tortellini Salad w/ Pesto
Antipasto Salad
Tomato & Mozzarella Salad
Honey-lime & Cilantro Fruit Salad
Citrus Crab Salad
Herb Vegetable Cous Cous Salad

Choice from the Following Entrees

Crab Stuffed Flounder w/ Champagne Tomato Butter Sauce
Marinated London Broil w/ Sauce Béarnaise
Sautéed Breast of Chicken Piccata
Veal Saltimbocca w/ Tomato and Smoked Gouda Mornay
Blackened Mahi Mahi w/ Mango & Papaya Relish
Cavatappi Pasta w/ Italian Sausage, Pulled Chicken, Sweet Onion,
And wild mushroom tossed w/ a light pesto sauce, tomato, bacon and parmesan
Sweet & Sour, Cabbage Stuffed Roasted Pork loin
Grilled Salmon finished w/ wild mushrooms and a whole grain mustard cream
Grilled Airline Chicken Breast w/ Smoked Tomato Fumet
Panko Crusted Sea Bass w/ Coconut Tomato Broth
Pan-Seared Duck Breast w/ Caramelized Shallot and Peppercorn Brandy
Seafood Penne Pasta w/ sweet crab, rock shrimp, caramelized onion and sun-dried
Tomato, and Spinach Chiffonade, tossed in a Creamy Boursin Sauce
Pecan Chicken w/ a Vermont maple & vanilla bean glaze
Grilled Sirloin Steak w/ Merlot Demi
Three Cheese Sautéed Chicken topped w/ Julienne Vegetables & peppercorn hollandaise

Choose One Vegetable:

Blanched Asparagus w/ Mandarin Orange
Southern Green Beans w/ sautéed onion and Roma Tomato
Sautéed Broccoli and Baby Carrot
Vegetable Stir-Fry
Baby Lima Beans and Sweet Corn
Fried Okra
Baby Snow Peas & Julienne Red Peppers

Choose One Starch:

Cheddar Potato Gratin
Vegetable Herb Risotto
Herb Garden Wild Rice
Yukon Gold Mashed Potato
Pesto Mashed Potato
Roasted Fingerling Potatoes w/ Garlic Rosemary Butter
Sundried Tomato Orzo Pasta w/ Italian Parsley
Iced Tea, Water and Coffee Service

Buffet Enhancements

Chef Carved Prime Rib Roast
\$5.00 per person
Chef Carved Baked Ham
\$3.00 per person
Chef Carved Roast Turkey
\$4.00 per person
Chef Carved Blackened Ahi Tuna
\$5.00 per person

The Once Upon A Time Package includes all the amenities listed on the cover sheet

2 Entrée selections Starting at \$53.00 Inclusive of Service Charge & Sales Tax

3 Entrée selections Starting at \$57.00 Inclusive of Service Charge & Sales Tax

Happily Ever After

Two Hour Hors D'oeuvre Reception

Choice of Two Cold Hors D'oeuvre

Chilled Shrimp with Cocktail Sauce
And Fresh Lemon Wedges

Proscuitto Wrapped Melon

Smoked Salmon Canapes w/
Caviar and Fresh Dill

Assorted Lover's Canapés

Crab Salad Stuffed Roma
Roma Tomato Halves

Anti Pasta Skewers
w/ Assorted Dips

Assorted Mini Bouchee Cups filled w/
Chicken Salad, Egg Salad, and
Pimento Cheese Spread

Assorted Sushi Display w/ Wasabi,
Soy, and Pickled Ginger

Smoked Fish Display featuring
Smoked Scallops, , Smoked Trout
Scottish Smoked Salmon and all the
Appropriate Accompaniments

Assorted Tea Sandwiches
(Cucumber, Shrimp, Chicken)

Petite French Pastries

Choice of Four Hot Hors D'oeuvre

Coconut Fried Shrimp

Meatballs
(Swedish, BBQ, Teriyaki)

Spinach & Feta Wrapped Phyllo

Poached Salmon in Puff Pastry

Scallops wrapped in Bacon and
Tossed in Teriyaki Sauce

Sausage Stuffed Mushrooms

Duck Potstickers w/ Raspberry
Chipotle

Coconut Chicken Satay

Teriyaki Beef Satay

Bacon Wrapped Beef Tenderloin

Parmesan Crab Dip w/ Toast Points

Vegetable Potstickers

Cashew Chicken Spring rolls

Brie En Crouete w/ Raspberry

Mini Chicken Wellingtons

Cheese Quesadilla Trumpet

Assorted Mini Quiche

Mini Chicken Cordon Bleu Purses

Parmesan Asparagus wrapped
With Phyllo

Boursin Stuffed Artichoke Hearts

Choice of Two Action Stations

Carved Roast Beef

With yeast rolls, creamy horseradish,
And Dijon Mustard

Pasta Bar

Two varieties of pasta, an array of
Vegetables, grilled chicken, w/ marinara,
Pesto, and Alfredo Sauces

Carved Honey Baked Ham

Baked Ham w/ a pineapple-clove gastrique,
Warm rolls, and whole grain mustard

Stir-Fry Station

Chef's collection of sauces, meats
and vegetables, served over jasmine rice
Or Asian noodles

Carved Blackened Ahi Tuna

Blackened Tuna loin served medium
rare, and accompanied w/ warm rolls,
Wasabi ginger aioli, and soy sauce.

Savory Crepe Station

Chef's selection of sauces, meats, and
Vegetables all prepared to fill
delicate crepes

The Happily Ever After Package includes all the amenities listed on the cover sheet

\$65.00 Per Person Inclusive of Service Charge & Sales Tax

Unforgettable

Plated Dinner

Appetizers, Soup & Salad / Choose One

She-Crab Soup w/ Creamed Sherry

*

Bibb Salad & julienne Green Apple, Candied Pecans, Cherry Tomato,
Bleu Cheese Dressing

*

Mache Salad w/ Sliced Pear, Meringue Walnuts, & Shaved Prosciutto Ham
Raspberry Vinaigrette

*

Seared Crab Cake w/ Mache lettuce and Fire Roasted Corn Relish, Aioli

*

Chef's Garden Green Salad w/ English Cucumber, Roma tomato, Candied Bacon
Balsamic & Ranch Dressings offered

*

Italian Wedding Soup

*

Summer Caesar Salad w/ Crisp Romaine lettuce, Julienne Red and Green Apples, parmesan cheese, herb croutons, and Caesar dressing

*

Tomato, Fresh Mozzarella, and Spinach Salad, brushed w/ basil
Pesto and served w/ balsamic vinaigrette

*

Shrimp Cocktail w/ classic accoutrements

*

Seared Jumbo Scallop w/ Apricot Polenta & Mango Relish

*

Lobster Bisque

*

Tuna Tartar Mini Bouchees w/ Micro Greens

Entrée Selections / Choose One

Petite Beef Tenderloin w/ Sauce Bordelaise and Crab Stuffed Shrimp w/ citrus butter, Buttermilk Whipped Potato, Grilled Asparagus

\$57.00 per person

Oven Roasted Airline Chicken Breast and Salmon Filet, Baby Vegetables,
Parmesan Gnocchi and Shellfish Butter Sauce

\$56.00 per person

Grilled Beef Medallions w/ Vidalia Onion Sauce and Salmon w/ Tomato Fume
Baby Green Beans, Roasted Fingerling Potatoes

\$56.00 per person

Horseradish Crusted Sea Bass w/ Lemon Beurre blanc and Roast Pork Tenderloin
w/ Sweet Onion & Red Wine Reduction, Sautéed Broccoli, Wild Rice Pilaf

\$57.00 per person

Petite Filet w/ Creamed Demi, and Blue Crab Cake w/ Creole aioli and corn relish,
Grilled Asparagus, Parmesan Risotto

\$58.00 per person

Grilled Veal Chops w/ Hunter Sauce and Bacon Wrapped Shrimp,
Sautéed Broccoli & Baby Carrot, Potato Hash

\$57.00 per person

Broiled Lobster Tail and Sausage Stuffed Quail
Buttermilk Whipped Potato, Baby Green Beans

\$59.00 per person

\$59.00 per person

Coffee and Tea Service

The Unforgettable Package includes all the amenities listed on the cover sheet

All Pricing is Inclusive of Service Charge & Sales Tax

Premium Beverage Service

We offer only premium choices to suit your needs.

To include a Premium by the Hour Bar with your Wedding Package:

\$23.00 for 2 hours Per Person

\$30.00 for 3 hours Per Person

\$36.00 for 4 hours Per Person

All Prices are Inclusive of All Service Charge & Sales Tax

Premium Brands for your Wedding Package will include:

Smirnoff Vodka

Bacardi Rum

J & B Scotch

Seagrams VO

Jim Beam Bourbon

Sauza Gold Tequila

Beefeaters Gin

Amaretto di Amore

Kamora

Peachtree

Budwiser

Bud Light

Miller Lite

Samuel Adams

O'Douls

Heineken

Corona

and our featured CopperRidge Wine