



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 in 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 with lush greenery and is the perfect place for your ceremony and cocktail 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 our newly renovated banquet space, we offer **274 beautifully appointed suites**. Your guests will enjoy our spacious two-room suites as well as a complimentary cooked-to-order **breakfast** and a nightly manager's reception. The hotel offers a complimentary **shuttle** to and from the Charlotte Douglas International Airport.

Choose from a variety of **packages** with diversity in service style and menu selections. Delight your guests with deliciously prepared cuisine and a impeccable service. If you wish, our award winning Executive Chef can create a **customized menu** designed specifically for you.

Our Bride & Groom will also enjoy  the following amenities:

- ♥ White, Ivory or Black Table Linen
- ♥ Dance Floor & Staging
- ♥ Complimentary Centerpieces
- ♥ Custom Designed Wedding Cake and Complimentary Cake Cutting and Service
- ♥ Champagne Toast for All
- ♥ Vendor Recommendations
- ♥ 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 time limit?

A: Daytime 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 the music at 11PM in consideration of 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: The members of our Catering Team are 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 delicious food and impeccable service on your Special Day. Our award winning Executive Chef prepares delectable wedding menus and can 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, rental and ceremony fee and will be 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

Upon Guests Arrival in our Garden Atrium...

Potato Chip Bar

Homemade Potato, Tortilla & Pita Chips

Accompanied by Fresh Salsa, Green Queso,
Spinach Cream Cheese & Crab & Artichoke Dips

Selection of (3) Butler Passed Hors d' oeuvres & Sparkling Punch

Select Three Experiences for Your Station Soiree:

Carving Station

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

Asian Station

Steamed Sticky Rice Served in Colorful Far
East Paper Containers filled 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 and 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 & Sliced
Jalapeno

Mashed Potato Martini Bar

Fluffy Yukon Gold Whipped Potatoes
Scooped into Martini Glasses with Assorted
Toppings to include:
Jack Daniel's Wild Mushroom Ragout,
Dijon Beef Tips, Chicken Curry, Shredded
Cheddar Cheese, Bacon Bits, Chopped
Chives & Sour Cream.

Chef's Corner Station

(Kindly select 4 from the listed items below)
Roasted Stuffed Mushrooms with fresh Herbed Cheese
Scallops wrapped with Apple Wood Bacon
Sesame Chicken Skewer with Thai Peanut Sauce
Chicken Wellington
Plum Tomato Basil and Mozzarella Bruschetta
Roma Tomato & Basil with Roquefort Bruschetta
(based on 5 total pieces per person)

Includes Water, Iced Tea & Starbucks Coffees

Custom Designed Wedding Cake & Champagne Toast for All

\$52++ per person

21% Service Charge & 9.25% State Tax

Four Hour Unlimited Bars are Available @\$25++ per person



The Silk Package

Upon Guests Arrival in our Garden Atrium...

Butler Passed Hors d' oeuvres
 Vegetable or Soup Shooters
 Miniature Beef Wellingtons
 Diver Scallops & Mini Greens
 Antipasto Skewers

Butler Passed Red & White Wine & Champagne

**Served Plated Dinners:
 Salad Course (please choose one):**

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

or

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

or

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

~Mango Mint Intermezzo~

Entrée Selections (please choose one)

Chicken Phillippe

Breast of Chicken filled with a Wild Mushroom Duxelle,
 Artichokes, Pancetta and Goat Cheese
 drizzled with a Truffle infused Poultry Jus

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

English Cut Sirloin of Beef

Wild Mushroom Madeira Sauce

Maple Mustard Pork Porterhouse

with Grilled Fuji Apples and Cranberry Compote

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

\$54.00 ++ Per Person

21% Service Charge & 9.25% State Tax

Four Hour Unlimited Bars are Available @\$25++ per person



The Chantilly Package

Upon Guests Arrival in Our Garden Atrium...

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 (Kindly select three)

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, Prosciutto, 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 & 9.25% State Tax

Four Hour Unlimited Bars are Available @\$25++ per person



Beverage Menu

Host Bar (to be paid by the number of drinks consumed)

Premium Selections	\$6.25		
Call Selections	\$5.50	House Wine	\$5.50
House Selections	\$5.00	Assorted Sodas,	
Domestic Beer	\$4.00	Juices & Bottled Waters	\$2.75
Imported Beer	\$4.50		

Open Bar

Minimum of (2) Hours Required

	First Hour	Additional Hour(s)
Premium Selections	\$14.00	\$10.00
Call Selections	\$12.00	\$7.00
House Selections	\$10.00	\$5.00

Complete Bar Includes:

Liquor Selection, Domestic Beer, Imported Beer, House Wine
Assorted Sodas, Assorted Juice, Bottled Water

Cash Bar

Minimum \$200 expenditure required on cash bars

Premium Selections	\$6.75	Non-Alcoholic Beer	\$4.50
Call Selections	\$6.00	House Wine	\$5.50
House Selections	\$5.50	Assorted Sodas	
Domestic Beer	\$4.50	Juices & Bottled Waters	\$3.25
Imported Beer	\$5.00		

Bartenders Fee - \$125 per Bartender

One Bartender per 100 guests required

The Signature Drink

Delight your guests with a special drink selected by you! Novelty Martini? Your favorite concoction? Décor matching cocktail? **What's your signature?**

Prices subject to 21% service charge 9.25% tax