

WEDDINGS

Let our Wedding Professionals at the Embassy Suites by Hilton USF help you transform your dream wedding into reality. Gracefully executing each detail, our catering staff will create the most memorable and special day just for you. Our top notch culinary team will delight you and your guests with our delectable menus or design a custom menu just for you.

Conveniently located in north Tampa we offer 18,000 total square feet of meeting space and the largest ballroom in our area seating as many as 600 guests with a dance floor. Intimate private function rooms are also available for bridal showers, rehearsal dinners, post wedding brunches or your ceremony.

Close to shopping, dining and all the entertainment Tampa Bay has to offer so your wedding guests can relax in our hotel at a discounted rate.

Call our catering department today and let's start making your dream come true!



3705 Spectrum Boulevard Tampa, Florida 33612

www.embassysuitesusf.com | (813) 903-6620



wedding package

Your Package Includes...

Hors d' Oeuvres Reception

Dance Floor

Table Centerpiece

Champagne Toast

White Table Linens

Complimentary Guest Parking

Head Table Staging

Complimentary Suite with Chocolate Strawberries and Champagne

Four Hour Open Bar

House Brands

Imported and Domestic Beers

Wine, Sodas and Bottled Water

One Hour Hors d'Oeuvres Reception

Artisan Cheese Board

Assorted Crackers & Crips Baguette

Garden Vegetable Crudites

Assorted Dips

(Custom Hot & Cold Hors d' Oeuvres are available at additional cost)



plated dinner package

Choose One Salad

Caesar Salad

Tossed Garden Salad

with English Cucumbers and Petite Tomatoes

Fresh Spinach Salad

Warm Bacon Dressing

Mixed Garden Greens

Choose One Starch

Yellow Rice and Black Beans

Garlic Whipped Potatoes

Herb Roasted Potatoes

Couscous Pilaf

Sweet Plantains

Rice Pilaf

Lemon Chicken

\$83.95 pp

Parmesan Crusted Chicken

Tomato Confot and Cabernet Demi \$83.95 pp

London Broil with Bourbon Sauce

\$87.95 pp

Rosemary Pork Tenderloin Crusted Medallions

\$84.95 pp

Potato Crusted Salmon Florentine

Sautéed Mushroom and Spinach \$89.95 pp

Beef Tenderloin

Prosciutto Wrapped with Parmesan Crust Market Price



buffet package

Salads

Caesar Salad

Tossed Garden Salad

with English Cucumbers and Petite
Tomatoes

Fresh Spinach Salad

Warm Bacon Dressing

Mixed Garden Greens

Starch

Garlic Whipped

Potatoes Herb
Roasted Potatoes
Couscous Pilaf
Rice Pilaf
Yellow Rice and Black
Beans Sweet Plantains

Vegetable

Collard Greens French Green Beans Sautéed Asparagus Roasted Root Vegetables

Entrée Selections

Steamship Round of Beef

Chantilly Horseradish Assorted Mustards (Carver Required)

Whole Roasted Turkey

Cranberry Chutney and Pesto Mayonnaise (Carver Required)

Chicken Marsala

Forest Mushroom Marsala Reduction

Chicken Boursin

Artichoke Hearts Boursin Cream

Stuffed Pork Loin

Roasted Garlic Basil and Citrus Beurre Blanc

Eggplant Parmesan

Grilled Salmon

Honey Chipotle and Lime Glaze

Salt and Pepper Sirloin

Wild Mushroom Compote Sauce Bordelaise