

# Weddings

EMBASSY SUITES





# You found “the one”

The Newly Renovated Embassy Suites by Hilton Detroit-Troy/Auburn Hills is the perfect place to host your family and friends while celebrating your special day. Our spacious two-room suites accommodate busy wedding parties and serve as a haven for the happy couple.

Complimentary made-to-order breakfast, including fresh omelets, bacon, fruit, oatmeal and more

Evening Reception with Cocktails, Beer, Wine and Snacks

Hilton Link for friends and family to book rooms

Welcome amenity for the wedding couple

Upgrade to Executive Corner Suite for the wedding couple

5X Hilton Honors Event Points



# Your Package

Ballroom Set Up and Breakdown

Tables, Standard Banquet Chairs, China,  
Glassware, & Silverware

Hotel White , Ivory or Black Floor Length Table  
Linen & Napkins

Dance Floor

Complimentary Cake Cutting

Menu Tasting for up to Two (2) Guests

Special Room Rates for Overnight Guests

Wedding Certified Event Manager

Sense and Style | \$63 per guest

Designer Collection | \$79 per guest

Couture | \$100 per guest

Ceremony Fee | \$300 — \$750

# Your Package



## Sense and Style

One Hour Reception Prior to Dinner to Include:

Artisan Cheese Display

Two (2) Hours of Open House Brand Bar with Starbucks Coffee and Tazo Tea

Champagne Toast for the Bride and Groom

Plated Pasta or Vegetarian Dinner to Include:

Salad

Dinner Rolls & Butter

## Designer Collection

One Hour Reception Prior to Dinner to Include:

Artisan Cheese Display

Two (2) Passed Hors D 'Oeuvres

Three (3) Hours of Open House Brand Bar with Starbucks Coffee and Tazo Tea

Champagne Toast for Bridal Party

Plated Chicken, Pork, or Fish Dinner to Include:

Salad

Dinner Rolls & Butter

## Couture

One Hour Reception Prior to Dinner to Include:

Artisan Cheese Display

Four (4) Passed Hors D 'Oeuvres

Four (4) Hours of Open Premium Brand Bar with Starbucks Coffee and Tazo Tea

Champagne Toast for All Guests

Plated Dinner or Buffet to Include:

Salad

Dinner Rolls & Butter

All prices subject to 23% service charge and 6% MI state tax (subject to change without notice) Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# The Selections



## Hors D'oeuvres *(Included in Your Package)*

Buffalo Chicken Spring Rolls | Bleu Cheese Dipping Sauce NF

Mini Beef Wellingtons NF

Coconut Shrimp | Mango Chili Sauce NF

Crab Cake | Chimichurri Aioli NF

“Beyond” Korean BBQ Meat Balls

Mushroom Tart NF/V

Quesadilla Roll Nesquits

Thai Chicken Satay

Crispy Pork Pot Stickers with Sesame Dipping Sauce

Crispy Vegetarian Pot Sticker with Sesame Dipping Sauce

Crabmeat and Cream Cheese Rangoon

Phyllo Dough Triangles stuffed with Feta and Spinach

Spicy –OR– Barbeque Buffalo Wings served with Celery and Dips

Miniature Pulled Pork topped with Cole Slaw Sandwiches

Puff Pastry Baked with Asparagus Gruyere and Fontina Cheese

Bacon Wrapped Scallops

Caprese Skewers: Tomato, Mozzarella, Basil and Balsamic Glaze V

Bruschetta: Grilled Bread with Garlic, Topped with Tomatoes, Basil, Olive Oil and Balsamic Glaze

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# Plated Pre-Select

## Starter

Spinach | Beets | Blue Cheese | Bacon | Chives | Champagne Vinaigrette GF/NF

Arcadian Greens | Cucumber | Carrot | Tomato | Croutons | Ranch NF/V

Baby Kale | Parmesan | Croutons | Tomatoes | Creamy Garlic Dressing NF/V

Artisan Greens | Dried Cherries | Hazelnut | Goat Cheese | Apple | Orange Vinaigrette GF/V

Gem Lettuce | Beecher's | Pepperoncini | Tomato | Red Onion | Cucumber |

Balsamic Vinaigrette GF/NF/V



## Entrée

Stout Braised Short Ribs | Peppercorn Jus | Sour Cream and Chive Mashed Potatoes |  
Whiskey Ginger Glazed Baby Carrots GF/NF

Poached Sea Bass | Sesame-Soy | Garlic and Chili Broccoli Rabe | Galanga Infused Rice NF/DF

Filet Mignon | Cheddar Chive Mashed Potatoes | Citrus Charred Broccolini |  
Chimichurri Compound Butter GF/NF

Braised Pork Shank | Pilsner-Mustard Pan Jus | Roasted Garlic Mashed Potatoes |  
Fried Sauerkraut | Balsamic Brussel Sprouts

Seared Salmon | Sundried Tomato and Basil Compound Butter | Broccolini | Cheesy Grits GF/NF

Za'tar Roasted Chicken Breast | Sweet Potato Mash | Herb Roasted Asparagus | Harissa Cream Sauce GF/NF

Roasted Cauliflower Steak | Beluga Lentils | Fried Shallot | Tomato Coulis NF/DF/V/Vgn

Three Cheese Tortellini | Chipotle Cream Sauce | Spinach | Parmesan | Cherry Tomato NF/V

Spaghetti Squash Pasta | "Beyond" Bolognese | Seasonal Vegetables | Arugula GF/DF/NF/V/Vgn

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# Buffet



## Ann Arbor

Spicy Thai Chicken and Rice Soup NF

Black Lentil | Baby Peppers | Tomatoes | Chipotle Vinaigrette GF/DF/NF/V

Romaine | Olives | Artichokes | Red Onion | Cucumber | Tomato | Croutons | Balsamic Vinaigrette DF/NF/V

Shawarma Style Chicken | Spiced Yogurt Sauce GF/NF

Blackened Salmon | Roasted Peppers | Cilantro Beurre Blanc GF/NF

Chimichurri Roasted Fingerling Potatoes GF/NF/V/Vgn

Traverse City Whiskey Maple Roasted Carrots GF/NF/V

## Mackinac Island

Seafood Chowder NF

Farro | Beets | Sweet Potato Cubes | Arugula | Red Onion |

Champagne Vinaigrette GF/DF/NF/V/Vgn

Pesto Pasta Salad V

Orange –Sage Brined Pork Tenderloin | Apple Relish GF/DF/NF

Herb Crusted Striploin | Blackberry Port Reduction GF/DF/NF

Seasonal Risotto GF/NF/V

Pesto Roasted Cauliflower GF/V

## Grand Rapids

Roasted Tomato Basil Bisque GF/NF/V

Rosemary-Bacon Potato Salad GF/NF

Pesto Pasta Salad V

London Broil | Red Wine Demi Glaze

Grilled Balsamic Bruschetta Chicken

Wild Rice Pilaf GF/DF/NF/V/Vgn

Citrus Charred Broccolini GF/NF/V/Vgn

## Troy

Broccoli Cheddar Soup – GF/NF/V

Artisan Greens | Diced Pear | Blue Cheese | Pecans | Cherries | Cranberry Balsamic Vinaigrette GF/V

Romaine | Olives | Artichokes | Red Onion | Cucumber | Tomato | Croutons | Balsamic Vinaigrette DF/NF/V

Herb Crusted Chicken Breast | Marsala Cream Sauce | Mushrooms GF/NF

Grilled Flat Iron | Bourbon Bacon Compound Butter GF/NF

Cheddar Chive Mashed Potatoes GF/NF/V

Garlic & Chili Broccoli Rabe GF/NF/V/Vgn

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# The Bar



**Embassy Host Bar | First Hour \$16 | Second Hour \$11 | Each Additional Hour \$6**

*Gordon's Vodka | Gordon's Gin | Castillo Rum | Montezuma Tequila | Windsor Whiskey | Bean 8 Star Bourbon | Grants Scotch | Korbel Brandy*

*Liberty Creek: Merlot | Cabernet | Chardonnay | Pinot Grigio*

*Choice of Two Domestic: Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra*

*Choice of Two Imported: Sam Adams | Heineken | Labatt Blue Light | Blue Moon | Corona | Labatt Blue | Stella Artois*

**Signature Host Bar | First Hour \$20 | Second Hour \$13 | Each Additional Hour \$8**

*Absolut Vodka | Tanqueray Gin | Bacardi Rum | Jose Cuervo Tequila | Jack Daniels Whiskey | Jim Beam Bourbon | Dewers Scotch | Korbel Brandy*

*Blackstone Merlot | Hahn Estates Cabernet | Estancia Chardonnay | Grand Traverse Riesling*

*Choice of Two Domestic: Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra*

*Choice of Two Imported: Sam Adams | Heineken | Labatt Blue Light | Blue Moon | Corona | Labatt Blue | Stella Artois*

**Premium Host Bar | First Hour \$25 | Second Hour \$15 | Each Additional Hour \$10**

*Grey Goose Vodka | Bombay Gin | Bacardi Select Rum | Patron Silver Tequila | Crown Royal Whiskey | Makers Mark Bourbon |*

*Johnny Walker Black Scotch | Courvoisier Brandy*

*Ecco Domani: Merlot | Pinot Grigio | Louis Martini Cabernet | Kendal Jackson Chardonnay*

*Choice of Two Domestic: Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra*

*Choice of Two Imported: Sam Adams | Heineken | Labatt Blue Light | Blue Moon | Corona | Labatt Blue | Stella Artois*

*\$150 Bartender Fee Applies Per Bar Host Bars are subject to 6% Tax and 23% Service Charge*

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# Checklist

## 8 Months Before the Wedding

- ◇ Announce your engagement
- ◇ Discuss the size and location of the reception
- ◇ Set the wedding date and time
- ◇ Reserve the site for the ceremony
- ◇ Start shopping for the wedding dress

## 7 Months...

- ◇ Determine approximate number of guests
- ◇ Reserve reception site
- ◇ Select wedding rings

## 6 Months...

- ◇ Have an engagement party with family & friends
- ◇ Begin making the guest list

## 5 Months...

- ◇ Select readings for the ceremony
- ◇ Select music for the reception
- ◇ Schedule rehearsal dinner

## 4 Months...

- ◇ Meet with florist, bakery and photographer
- ◇ Meet with reception facility to discuss event details
- ◇ Complete honeymoon plans



## 3 Months...

- ◇ Order invitations
- ◇ Select groom and groomsmen attire

## 2 Months...

- ◇ Select bridesmaid's and groomsmen's gifts
- ◇ Arrange transportation for bridal party
- ◇ Finalize floral, bakery and photographer arrangements
- ◇ Write wedding announcement for local newspaper
- ◇ Mail invitations

## 1 Month...

- ◇ Notify the wedding party of rehearsal time

## 1 Week...

- ◇ Double check all arrangements
- ◇ Give caterer final number of attendees
- ◇ Have final fitting for all attire
- ◇ Provide all vendors a timeline listing all of the day
- ◇ Pack for honeymoon!!

## Day of Wedding...

- ◇ Relax and Enjoy!