



Wedding Reception Packages

by Embassy Suites RDU Brier Creek

Congratulations! We are delighted that you have considered our beautiful hotel to host such a special occasion. Our goal is to provide you with comprehensive, inclusive packages that enable you to simplify the process of planning one of the most cherished days of your life.

Our spectacular hotel was honored to have won the 2017 WeddingWire Couples' Choice Award. The hotel's banquet facilities include two ballrooms, as well as an outdoor patio that provides the perfect setting for your ceremony or cocktail hour. Our maximum capacity for a seated or buffet reception is 190 guests. Our maximum capacity for a heavy hors d'oeuvres reception is 250 guests with scattered seating.

The following Wedding Reception packages represent menus and recommendations that are successfully produced by our Culinary and Catering staff. The packages are priced based on your desired level of beverage service. We are also happy to work with you in customizing your menu and details so that we may create an event like no other, to commemorate your special day.



Silver Wedding Package

Buffet or Plated dinner | 75 guests minimum | 5 hours
Prices start at \$66.00 | See package pricing guide for details



Cocktail Hour: Display of Domestic Cheeses with Gourmet Cracker Assortment and Seasonal Vegetable Crudités with Ranch and Blue Cheese Dipping Sauces

Buffet Dinner Service: Includes Salad Station with choice of Greens, assorted Toppings and Dressings; Dinner Breads & Butter; Iced Tea and Coffee Bar

Select two entrées:

Sliced Strip Loin of Beef (medium) with Whiskey Sauce

Baked Fillet of Atlantic Salmon with
Tarragon Cream

Braised Breast of Chicken Forestière (wild mushrooms,
tomatoes, pearl onions, seasonal herbs)

Garlic and Lime rubbed Loin of Pork

Parmesan and Sun-dried Tomato stuffed Chicken
Breast with Basil Cream

Pesto Tortellini Primavera (cheese stuffed pasta,
seasonal vegetables and shaved parmesan)

Select three accompaniments:

Yukon Gold Mashed Potatoes

Herb & Garlic Roasted Potatoes

Wild Rice Pilaf

Green Beans with Toasted Almonds

Julienne of Zucchini and Carrots

Yellow and Green Squash Medley

Plated Dinner Service: Includes Embassy Dinner Salad with two House-made Dressings; Dinner Breads & Butter; Chef's selection of Starch and Seasonal Vegetables; Iced Tea and Coffee Bar

Select one or two entrées (selecting more than one entrée will require place cards to identify entrée choice for each guest):

Grilled NY Sirloin Steak (medium) over Port Wine Sauce

Oven roasted Atlantic Salmon Fillet, Lobster Cream Sauce

Breast of Chicken stuffed with Wild Rice, Herb
Supreme Sauce

Chicken Breast en Croûte, Wild Mushroom Duxelle

Rosemary scented Medallions of Pork Loin

Bell Pepper stuffed with Spinach, Mozzarella
and Pine Nuts

Decor & Other Services: This package includes all needed China, Glass & Silver, Wedding Cake Cutting Service, Votive Candles, Banquet Tables, Dance Floor, selection of Chivari Chair colors, and a selection of Floor-length Linens

Bride & Groom Accommodations: Complimentary Two- Room King Suite with Romance Package (Champagne & Chocolates) on your wedding night

Embassy Suites RDU Brier Creek | 919.572.2200 | www.raleighdurhamairportbriercreek.embassysuites.com | 8001 Arco Corporate Drive, Raleigh, NC 27617

Gold Wedding Package

Buffet or Plated dinner | 75 guests minimum | 5 hours
Prices start at \$76.00 | See package pricing guide for details



Cocktail Hour: Display of Domestic & Import Cheeses with Gourmet Cracker Assortment; Seasonal Vegetable Crudités with Sun-dried Tomato Ranch and Blue Cheese Dipping Sauces; Tri-color Chips & Pita Chips with Roasted Red Pepper Dipping Sauce and French Onion Dipping Sauce

Buffet Dinner Service: Includes Salad Station with choice of Greens, assorted Toppings and Dressings; Dinner Breads & Butter; Iced Tea and Coffee Bar

Select three entrées:

Grilled Filet of Beef (medium) with Port Wine Sauce
Baked Fillet of Atlantic Salmon with She Crab Sauce
Chicken Breast Coq au Vin – braised in Red Wine Sauce

Mustard and Herb Crusted Chicken Breast
Shrimp & Grits with Andouille Sausage, Medley of Roasted Peppers
Medley of Fresh Tortellini – Tomato and Herb Pasta stuffed with Cheese, sauce Alfredo

Select three accompaniments:

Wild Rice Pilaf with Toasted Almonds
Garlic Roasted Red Skin Potatoes
Risotto with Sliced Mushrooms & Parsley

French Green Beans with Toasted Pine Nuts
Julienne of Zucchini and Carrots
Grilled Asparagus, Lemon Oil

Plated Dinner Service: Includes Embassy Dinner Salad with two House-made Dressings; Dinner Breads & Butter; Chef's selection of Starch and Seasonal Vegetables; Iced Tea and Coffee Bar

Select one or two entrées (selecting more than one entrée will require place cards to identify entrée choice for each guest):

Grilled Filet of Beef (medium) with Cabernet Reduction
Oven Roasted Atlantic Salmon topped with Shrimp Sauce
Roasted Medallions of Pork Loin with Apple & Armagnac Brandy

Seared Breast of Chicken with Tarragon Mustard Sauce
Breast of Chicken Wellington with Truffle Sauce
Napoleon of Portobello Mushrooms

Decor & Other Services: This package includes all needed China, Glass & Silver, Wedding Cake Cutting Service, Votive Candles, Banquet Tables, Dance Floor, selection of Chivari Chair colors, and a selection of Floor-length Linens

Bride & Groom Accommodations: Complimentary Two- Room King Suite with Romance Package (Champagne & Chocolates) on your wedding night

Diamond Wedding Package



Plated dinner | 75 guests minimum | 5 hours
Prices start at \$88.00 see package pricing guide for details

Cocktail Hour: Display of Domestic & Import Cheeses with Gourmet Cracker Assortment; Baked Brie Wheels with Fruit Chutney; Seasonal Fruits & Melon with Honey Yogurt Poppy Seed Dipping Sauce and Chocolate Framboise Dipping Sauce; Butlered hors d'oeuvres- Please select three of the following Hors d'oeuvres (*Vegetable Spring Rolls, Smoked Salmon Crostini, Spanakopita, Crab stuffed Mushrooms, Coconut Shrimp, Prosciutto Wrapped Asparagus, Tenderloin Brushetta*)

Plated Dinner Service: Includes Iced Tea; Dinner Rolls & Butter

First Course: Choose Classic Caesar Salad or Embassy Field Greens Salad tossed with Julienne of Red Onions, Roasted Pecans and Balsamic Dressing

Select one or two entrées (selecting more than one entrée will require place cards to identify entrée choice for each guest):

Pan seared Medallions of Beef Tenderloin (served Medium) with Périgourdine (truffle demi-glace) Sauce accompanied by Rich Scalloped Potatoes and French Green Beans with Toasted Almonds

Grilled New York Strip (served medium) with Bourbon Sauce accompanied by Coarsely Mashed Red Skin Potatoes and Medley of Roasted Vegetables

Beef Mignon and Roasted Jumbo Shrimp with Herb Butter accompanied by Roasted Yukon Gold Potatoes and Sautéed Zucchini and Carrots

Jumbo Maryland Crab Cake and Roasted Shrimp with White Wine Cream Sauce accompanied by Rice Pilaf and Herb Buttered Asparagus Spears

Roasted Fresh Atlantic Salmon topped with Shrimp in a Tarragon Herb Cream Sauce accompanied by Basmati Rice and Seasonal Vegetable Medley

Breast of Chicken stuffed with Prosciutto, Spinach and Asiago Cheese accompanied by Herb Risotto and Medley of Squash and Zucchini with Italian Herbs

Vegetarian Grilled Portobello and Vegetable Napoleon with Balsamic Glaze topped with Shaven Parmesan

Champagne Toast

Starbucks® Coffee Bar: Includes Regular and Decaffeinated Coffee with Assorted Hot Tea Selections with Cream, Sweeteners, Sugar Sticks, Cinnamon Sticks, Whipped Cream and Lemon Zest; Vanilla Almond Biscotti, Coconut Macaroons, Piroulines and House Baked Cookies

Décor & Other Services: This package includes all needed China, Glass & Silver, Wedding Cake Cutting Service, Votive Candles, Banquet Tables, Dance Floor, selection of Chivari Chair colors, and a selection of Floor-length Linens

Bride & Groom Accommodations: Complimentary Bridal Suite with Romance Package (Champagne & Chocolates) on your wedding night

Emerald Wedding Package



Heavy hors d'oeuvres with action stations | 75 guests minimum | 5 hours
Prices start at \$73.00 | See package pricing guide for details

Cocktail Hour: Display of Domestic & Import Cheeses with Gourmet Cracker Assortment; Tri-color Chips & Pita Chips with Roasted Red Pepper Dipping Sauce and French Onion Dipping Sauce; Butlered hors d'oeuvres- Please select two of the following Hors d'oeuvres (*Smoked Salmon Crostini, Prosciutto Wrapped Asparagus, Mushroom and Boursin in Phyllo, Jumbo Gulf Shrimp with Cocktail Sauce, Spanakopita*)

Reception Menu:

Please select three of the following Cold Displays

- Fresh Seasonal Fruit and Melon with Chocolate Framboise and Honey Yogurt Poppy Seed Dipping Sauces
- Seasonal Vegetable Crudités with Sun-dried Tomato Ranch and Blue Cheese Dipping Sauces
- Marinated Grilled Vegetables and Italian Meats with Focaccia and Bruschetta
- Smoked Salmon Platter with Tomato, Red Onion, Capers, Cream Cheese and Pumpnickel Cocktail Bread

Please select three of the following Hot Hors d'oeuvres by the Piece

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| Maryland Mini Crab Cakes with Remoulade Sauce | Scallops wrapped in Bacon |
| Sesame Chicken Tenderloins | Chicken Satay with Thai Peanut Sauce |
| Beef Tenderloin Bruschetta | Italian Sausage in Puff Pastry |
| Vegetable Spring Rolls with Garlic Chili Sauce | BBQ Meatballs |

Please select Two Chef Attended Action Stations

Pasta Bar: Penne and Bowtie Pastas with Broccoli Florets, Green Peas, Sun-dried Tomatoes, Onions, Mushrooms, Shredded Parmesan with Marinara and Alfredo Sauces; Choose Grilled Chicken or Italian Sausage

Fajita Bar: Marinated, Grilled and Sliced Beef & Chicken with Sautéed Peppers and Onions, Warm Flour Tortillas, Mild and Spicy Salsa, Sour Cream, Guacamole and Jalapeño Cheese

Mashed Potato Bar: Creamy Yukon Golden Potatoes with Bacon Bits, Cheddar Cheese, Chives, Mushrooms, Broccoli Florets, Butter and Cracked Black Pepper

Steamship Roast Round of Beef: Carved Beef with Horseradish Cream and Grainy Mustard; Cocktail Rolls

Roasted Herb Marinated Breast of Turkey: Carved Turkey with Sage Jus and Cranberry Chutney; Cocktail Rolls

Honey Baked Carolina Ham: Carved Ham with Stone Ground or Tarragon Mustard, Clove Scented Raspberry Marmalade; Cocktail Rolls

Beverage Bar: Sweet & Unsweetened Iced Tea, Regular & Decaffeinated Coffee with Assorted Hot Tea Selections with Cream and Sweeteners

Décor & Other Services: This package includes All needed China, Glass & Silver, Wedding Cake Cutting Service, Votive Candles, Banquet Tables, Dance Floor, Chivari Chair Colors, and a selection of Floor-length Linens

Bride & Groom Accommodations: Complimentary Two- Room King Suite with Romance Package (Champagne & Chocolates) on your wedding night

Planning & Design

Please note that all of our Wedding Reception Packages also include the following:

- All relevant hotel banquet tables and banquet chairs; hotel china glass & silver
- Embassy framed table numbers (if needed) and Embassy votive candle holders and votive candles
- Choice of specialty floor length linens, chivari chairs or chair covers with bow sashes

Unique & Personal Planning Assistance...

Plan your Wedding Reception with ease and make it uniquely your own by taking advantage of the one stop shopping with the following room enhancements. The hotel has partnered with local area premiere vendors and arranged to have the following exclusively available in each of our Wedding packages. These enhanced details may be arranged with your hotel Catering Sales Manager:

SPECIALTY FLOOR LENGTH LINENS

Level One | (samples shown – each type available in numerous colors)



REGAL STRIPE



BENGALINE



POLY OR MATTE SATIN SOLID



IRIDESCENT CRUSH

Level Two | (samples shown – each type available in numerous colors)



CAPRICE



TAFFETA



DAMASK



SHANTUNG

Your choice of floor length linens may be selected for your head table or sweetheart table, all banquet seating tables and your cake table. Other tables (e.g. gift table, escort card table, hors d'oeuvres table, buffet tables and bars) are covered with hotel house linens and skirting. Please consult with your Catering Sales Manager for additional linen options.

Planning & Design continued

SPECIALTY CHAIRS AND CHAIR COVERS

CHIVARI CHAIRS | (samples shown in available colors - includes custom color chair cushion cover)



GOLD



SILVER



MAHOGANY

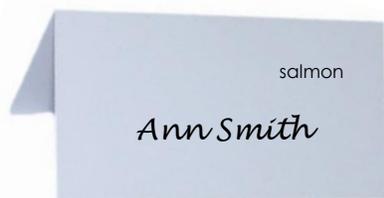


NATURAL

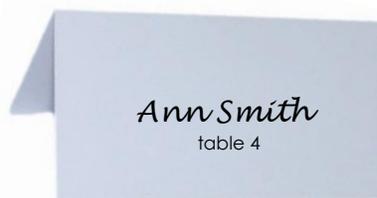


WHITE

PLACE CARD SERVICE | Embassy or host provided place cards may be required (based on your desired menu package), or if you simply want to add formality or assign seats for your reception. Consult your Catering Sales Manager for more details.



pre-selected entrée example



pre-assigned seating example

EMBASSY PROVIDED PLACE CARDS | \$1.50/card

Wedding Package Price Guide: All packages are priced per person based on your desired level of Beverage Service (see Beverage/Bar choices below). Package prices are currently subject to 8.25% NC sales tax and 24% service charge. All Guests under the age of 21 are billed based on No Alcohol Beverage Service prices.

Silver Package

No Alcohol Beverage Service (5 Hours)	\$66
Beer & Wine Bar Service (5 Hours)	\$92
Premium Bar Service (5 Hours)	\$102
Prestige Bar Service (5 Hours)	\$109

Gold Package

No Alcohol Beverage Service (5 Hours)	\$76
Beer & Wine Bar Service (5 Hours)	\$103
Premium Bar Service (5 Hours)	\$119
Prestige Bar Service (5 Hours)	\$128

Diamond Package

No Alcohol Beverage Service (5 Hours)	\$88
Beer & Wine Bar Service (5 Hours)	\$114
Premium Bar Service (5 Hours)	\$125
Prestige Bar Service (5 Hours)	\$133

Emerald Package

No Alcohol Beverage Service (5 Hours)	\$73
Beer & Wine Bar Service (5 Hours)	\$99
Premium Bar Service (5 Hours)	\$109
Prestige Bar Service (5 Hours)	\$116

Beverage & Bar Selections

No Alcohol Beverage Bar: Sparkling Fruit Punch & Assorted Sodas

Beer & Wine Bar: Canyon Road Chardonnay, Canyon Road Sauvignon Blanc, Canyon Road Merlot, Canyon Road Cabernet Sauvignon, Bud Light, Mich Ultra, Amstel Light, Corona, Assorted Sodas, Bottled Water

Premium Bar: Absolut 80 Vodka, Beefeater Gin, Canadian Club Whiskey, Jim Beam Bourbon, J&B Scotch, Jose Cuervo Gold Tequila, Bacardi Silver Rum, William Hill Chardonnay, Kenwood Sauvignon Blanc, 14 Hands Cabernet Sauvignon, Bud Light, Mich Ultra, Amstel Light, Assorted Sodas, Bottled Water

Prestige Bar: Kettle One Vodka, Beefeater Sapphire Gin, Crown Royal Canadian Whiskey, Maker's Mark Whiskey, Johnny Walker Red Scotch, Jose Cuervo Tradicional Tequila, Captain Morgan Rum, William Hill Chardonnay, Kenwood Sauvignon Blanc, 14 Hands Cabernet Sauvignon, Bud Light, Mich Ultra, Amstel Light, Assorted Sodas, Bottled Water

Frequently Asked Questions

Q: May we host the wedding ceremony at the hotel?

A: Yes. We do require a ceremony fee of \$1,250 and it is required that you make arrangements for a certified Wedding Director and Officiant to facilitate the wedding program. Ceremonies are an exclusive benefit to couples hosting a reception with us.

Q: We are expecting many out of town guests. Is it possible to reserve a group of hotel suites to accommodate them and what is the cost? Do our guests receive a discount? How does this work?

A: Yes. A courtesy room block may be arranged through our sales office. The discounted hotel room rates for your block vary; depending on the size of the block and the time of year. After we have received your contract, you will receive instructions to send to your out of town guests detailing their discounted hotel room rate and how to make reservations.

Q: Does the hotel provide complimentary shuttle service?

A: Yes. Our hotel shuttle is available complimentary to guests who are staying at the hotel and its primary function is to pick up and return your guests from RDU (Raleigh-Durham International Airport). Its seating capacity is 11 guests – including the driver. The shuttle also provides transportation to guests who are staying at the hotel to and from the Brier Creek Shopping Centers. Hired, professional transportation companies are required for groups larger than 20 people.

Q: May we bring our own food or use an outside caterer?

A: As a full service operation, all food items must be supplied and prepared by the hotel. In accordance with NC Health Department regulations and the risk of food borne illness, food may not be brought in from outside the hotel nor taken from the hotel premises after it has been served. Specialty cakes are the exception, provided they are prepared by a licensed bakery.

Q: May we bring in our own alcoholic beverages?

A: As a full service operation and in compliance with the NC State Alcohol Beverage regulations, the hotel must provide, as well as serve, all alcoholic beverages. Uncorked Wine Bottles are the exception at a \$15/bottle corkage fee.

Q: How much does my wedding reception cost? Is there a minimum we must pay to host our event?

A: Minimum Food & Beverage requirements and/or room rentals will be assessed by the Catering Department and are determined by the anticipated size of your group, date and duration of time the event is scheduled.

Q: How much is my deposit and how do we pay for our event?

A: The initial non-refundable security deposit is \$2000 with a signed contract. 90 days prior to your scheduled event, you are required to pay 50% of the estimated balance. The final balance is due 5 business days prior to your scheduled event based on the guaranteed number of guests in attendance.

Preferred Vendors

Is it not required that you secure services from these listed vendors. However, we strongly encourage you to consult with them, as they have proven to provide consistent, high-quality and reliable services and/or products. This list was developed for your convenience and peace of mind.

Wedding/Specialty Cakes

Ashley Cakes	919-649-0404	www.ashleycakes.com
Cinda's Creative Cakes	919-303-1151	www.cindascreativecakes.com
Edible Art Bakery	919-856-0604	www.edibleartnc.com
Swank Cake Design	919-656-6933	www.swankcakedesign.com
Sweet Memories Bakery	919-363-1889	www.sweetmemoriesbakery.com

Florists

Fresh Affairs	919-954-0808	www.freshaffairs.com
Dogwood Tree Floral Designs	919-829-4222	www.dogwoodtreefloraldesigns.com
Watered Garden Florist	919-828-2600	www.wateredgardenflorist.com
Fleurtations Weddings	919-790-7669	www.fleurtationsweddings.com
Flowers on Broad Street	919-557-3410	www.flowersonbroadstreet.com

Entertainment/Audio-Visual Support

Lenny Fritts/Touch of Class DJ's	919-632-0291	www.lennyfritts.com
SPIN	919-924-0560	www.spinnc.com
McSound Productions	919-605-7509	www.mcsoundproductions.com
Joe Bunn DJ Company	919-785-9001	www.bunndjcompany.com
East Coast Entertainment (Bands)	919-875-1800	www.eastcoastentertainment.com
Scott Brown Media Group (Audio-Visual)		www.scottbrownmediagroup.com

Photography

Richard Barlow	252-258-8976	www.richardbarlowphotography.com
Michael Moss	919-538-5495	www.michaelmoss.com
Brian Mullins	919-414-0869	www.brianmullinsphotography.com
Shaun King Photography	919-495-1250	www.shaunkingphoto@gmail.com
Walters & Walters	919-371-6144	www.waltersandwalters.com

Event Enhancements: Ice Sculptures, Photo Booths, and Chocolate Fountains

Ice Occasions of North Carolina	919-662-1374	www.iceoccasionsofnc.com
Shutterbooth	888-780-8837	www.shutterbooth.com
Raleigh Chocolate Fountains	919-975-5557	www.raleighchocolatefountains.com

Transportation

EcoStyle Chauffeured Transportation 919-890-3839
Raleigh Dream Events and Limousines 919-980-2678
White Horse Transportation 919-782-5893

www.ecostyleusa.com
www.raleighdreamlimos.com
www.ridewhitehorse.com

Wedding Consultants

Viva L'Event 630-733-1494
Premier Party Planners 919-699-1882
A Southern Soiree 919-280-2045
Sabrina Seymore Events 919-672-7886
Adams & Events/Tracy Adams 919-656-6879

www.vivalevent.com
www.premierpartyplanners.com
www.asouthernsoiree.com
www.sabrinaseymoreevents.com
www.adamsandevents.com

Spa Services and Day-of Make-Up

Skin Sense, A Day Spa 919-870-0700
Makeup for your Day 877-588-4751

www.skincare.com
www.makeupforyourday.com

Officiants

Rev. Kayelily Middleton 919-345-4608
Rev. Barbara Lodge 919-942-2808

www.aweddingminister.com
www.ncweddingminister.com

Party Rentals (Specialty Linens, Lighting, Drapery)

CE Rental 919-833-9743
ThemeWorks 919-833-7900
Classic Party Rentals 919-876-4095

www.cerental.com
www.facebook.com/themeworkscreative
<http://raleigh.classicpartyrentals.com>

