



**EMBASSY
SUITES**

by HILTON™

Brunswick



CATERING MENU

Event Policies

Deposits and Terms of Settlement

A signed function agreement and a \$500.00 nonrefundable deposit are required to reserve a meeting room. The paid deposit is applied to the event balance. Payment in full is required seven business days prior to the date of the function. Should you cancel a function less than 90 days prior to the scheduled function date, you will be liable for a minimum of 50% of the total event cost. Should you cancel a function 60 days or less, you will be liable for 75% of the total event cost. Should you cancel a function 30 days or less, you will be liable for 100% of the total event cost.

Food & Beverages

All food and beverages must be supplied and prepared by Embassy Suites by Hilton Brunswick. Due to applicable law, you may not bring alcoholic beverages into the Hotel for your event. You must obtain our prior approval before you bring any food or non-alcoholic beverages from outside sources into our Hotel. Service fees will apply to any outside food or beverage served in our function space, regardless whether Hotel labor is required. In addition, catered food and beverage is not permitted outside of the meeting rooms.

Menu Selections & Guarantees

Banquet event orders with all details of the event must be completed and signed 30 days prior to the function date. A final guarantee must be submitted 3 business days prior to the date of the function. This number will be considered your minimum guarantee and cannot be reduced.

Displays & Decorations

No helium balloons, confetti, glitter, sand, or open flames are permitted inside the hotel.

Service Charge & Tax

All food & beverage items, meeting room rental fees, and audio visual equipment charges are subject to 20% service charge and 7% sales tax.

Buffet Breakfast

Minimum 25 guests

One hour service

Includes fresh fruits and berries, assorted fruit juices, regular and decaffeinated coffee

Continental Breakfast Buffet \$11

Assorted Muffins and Fresh Pastries, Yogurt and Granola

Country Breakfast Buffet \$18

Assorted Pastries, Scrambled Eggs, Breakfast Potatoes, Southern Grits, Biscuits and Preserves, Country Sausage, Applewood Smoked Bacon

The Full Brunch \$24

Assorted Pastries, Scrambled Eggs, Breakfast Potatoes, Southern Grits, Fresh Vegetables, Fried Chicken, Country Sausage, Applewood Smoked Bacon, Biscuits and Preserves

Breakfast Additions

Granola Bars	\$2 each
Whole Fruit	\$2 each
Individual Yogurts	\$3 each
Assorted Muffins	\$20 per dozen
Assorted Danishes	\$20 per dozen
Assorted Bagels, Cream Cheese	\$22 per dozen
Sausage, Ham, or Bacon Biscuits	\$38 per dozen

Beverages

Fresh Brewed Coffee	\$23 per gallon
Fresh Brewed Decaffeinated Coffee	\$23 per gallon
Iced Tea	\$12 per gallon
Bottled Water	\$2 each
Assorted Sodas	\$2 each
Red Bull	\$4 each
Fruit Juice	\$13 per pitcher
Fruit Punch	\$15 per gallon
Lemonade	\$15 per gallon

Prices are per person and subject to 20% service charge and current sales tax

Buffet Lunch

Minimum 25 guests

One hour service

Includes chef's choice dessert selection and iced tea

Soup and Sandwich Buffet \$19

Louisiana Crab Chowder, Homemade Potato Salad, Assorted Breads and Rolls, Sliced Deli Meats: Honey Baked Ham, Roast Turkey Breast, Classic Roast Beef, Sliced American & Sliced Swiss Cheese, Green Leaf Lettuce, Sliced Tomatoes, Pickle Spears, Rippled Potato Chips

Deli Buffet \$19

Pasta Salad, Homemade Cole Slaw, Assorted Breads and Rolls, Sliced Deli Meats to include Honey Baked Ham, Roast Turkey Breast, Classic Roast Beef, Sliced American Cheese, Sliced Swiss Cheese, Green Leaf Lettuce, Sliced Tomatoes, Pickle Spears, Rippled Potato Chips

Italian Buffet \$21

Fresh Garden Salad with House Dressings, Classic Lasagna, Chicken Parmesan, Fresh Pasta with Alfredo Sauce, Oven Fresh Garlic Rolls

Classic Buffet \$22

Fresh Garden Salad with House Dressings, Beef Stew with Carrots and Potatoes, Herb Roasted Chicken, Fluffy Rice Pilaf, Fresh Assorted Steamed Vegetables or Green Beans, Oven Fresh Rolls and Butter

Prices are per person and subject to 20% service charge and current sales tax

Plated Lunch

Includes canned soda

Add dessert for \$3

Fried Chicken Garden Salad \$14

Hand-breaded Fried Chicken, Iceberg Lettuce, Tomatoes, Cucumbers, Carrots, Red Onion, House-made Croutons, and Choice of Dressing

Grilled Chicken Caesar Salad \$14

Grilled Chicken, Romaine lettuce, Parmesan Cheese, House-made Croutons, Caesar Dressing

Chef Salad \$14

Fresh Garden Greens, Turkey, Ham, Tomatoes, Cheese, Cucumbers, Fried Onions, Bacon Bits, Boiled Egg, and Choice of Dressing

E'terie Burger \$14

½ lb. of Beef, Chipotle Mayonnaise, Lettuce, Tomato, Onion, Corn Dusted Bun, Choice of Cheese, Served with French Fries

Crispy Chicken Sandwich \$14

Hand-breaded, Crispy-fried Chicken Breast, Lettuce, Tomato, Onion, Served with French Fries

E'terie Club Sandwich \$14

Toasted Triple Decker Sandwich, with Turkey, Ham, Bacon, Lettuce, Tomato, Provolone and American Cheese, Served with French Fries

Prices are per person and subject to 20% service charge and current sales tax

Boxed Lunch Selection

Box Lunches are served with potato chips, whole fresh fruit, and canned soda

Turkey or Ham, Swiss on Whole Wheat or Rye Bread \$10.95

Two Pieces Cold Fried Chicken \$11.95

Prices are per person and subject to 20% service charge and current sales tax

Traditional-Style Pizza

Beverages are ordered separately

3-Cheese Pizza 12-inch \$11.95 16-inch \$15.95
Fresh Mozzarella, Parmesan and Smoked Gouda

Pepperoni Pizza 12-inch \$12.95 16-inch \$16.95
San Marzano Tomato Sauce, Mozzarella and Sliced Pepperoni

Atlantic Coast BBQ Pizza 12-inch \$13.95 16-inch \$17.95
Southeast Georgia Smoked, Tender Shredded Pulled Pork, Applewood Bacon, with Carolina-Coast Style BBQ Sauce, Topped with Smoked Gouda, Onions, and Mozzarella

Deluxe Pizza 12-inch \$14.95 16-inch \$18.95
San Marzano Tomato Sauce, Mozzarella, Parmesan, Applewood Bacon, Pepperoni, Roasted Red Peppers, and Red Onion

Prices are subject to 20% service charge and current sales tax

Buffet Dinner

Minimum 25 guests

One hour service

Includes fresh garden salad and house dressing, freshly baked bread and butter, chef's choice dessert, iced tea, regular and decaffeinated coffee

Summer Cookout \$22

Cole Slaw, Fried Chicken, Grilled Hamburgers, Baked beans, Potato Salad, Assorted Relishes and Condiments, Lettuce, Tomatoes, Pickles, Onion, and Potato Chips

Chef's Choice \$25

Swiss Pepper Steak, Baked Herbed Chicken Smothered in Cream Sauce, White Rice, Buttered Baby Carrots, and Steamed Broccoli

Brunswick Southern \$25

Potato Salad, Fried Chicken, Sliced Pork Loin with Peach Chutney, Macaroni and Cheese, Collard Greens, and White Rice

Old South \$28

Cole Slaw, Garden Green Tossed Salad, BBQ Ribs, Fried Chicken, Fried Catfish, Roasted Potatoes, Green Beans, and Corn on the Cob

Low Country Boil \$30

Cole Slaw, Peel & Eat Shrimp, Boiled Potatoes, Corn on the Cob, Kielbasa Sausage, BBQ Chicken

Embassy Buffet \$31

Pasta Seafood Salad, Chilled Peel & Eat Shrimp, Fried Shrimp, Broiled Catch of the Day, Grilled Chicken, Steamed Broccoli and Carrots, Yellow Rice

Prices are per person and subject to 20% service charge and current sales tax

Plated Dinner

Includes fresh garden salad and house dressing, freshly baked bread and butter, chef's choice dessert, iced tea, regular and decaffeinated coffee

Grilled Chicken Breast \$19

Yellow Rice, Steamed Broccoli

Sliced Roast Pork Loin with Stone Ground Mustard \$21

Herb Roasted Potatoes, Sugar Peas and Carrots

Sautéed Chicken Breast with Caper Butter Wine \$21

Wild Rice, Vegetable Medley

Catch of the Day \$22

Rissole Potatoes, Vegetable Medley

Grilled Salmon \$23

Buttered Parsley Potatoes, Steamed Broccoli

Prime Rib \$35

Baked Potato, Green Beans Almondine

Surf and Turf \$40

NY Strip, Fried Shrimp, Baked Potato, Vegetable Medley

Vegetarian & Vegan Options are Available

Prices are per person and subject to 20% service charge and current sales tax

Reception Displays

Items serve approximately 50 people

One hour service

Garden Tossed Salad with House Dressing	\$125
Fresh Sliced Fruits and Berries with Dip	\$185
Imported and Domestic Cheeses with Crackers	\$170
Fruit and Cheese Display	\$200
Vegetable Display with Dip	\$170
Spinach & Artichoke Dip, Tricolor Tortilla Chips	\$135
Chicken Strips with Honey Mustard	\$215
Chicken Wings with Ranch Dressing	\$215
Swedish Meatballs	\$150
Crab Stuffed Mushrooms	\$225
Mini Quiche	\$195
Cocktail Franks Wrapped in Pastry	\$150
Party Sandwiches (chicken, tuna, & shrimp salad)	\$185
Chilled Georgia Shrimp	\$250
Catfish Fingers with Tartar Sauce	\$185
Smoked Salmon with Condiments	\$325
Chicken or Beef Kabobs	\$275
Vegetable Kabobs	\$225

Prices are per person and subject to 20% service charge and current sales tax.

Carving Stations

One hour service

Carving stations require a \$125 chef attendant fee

Beef Tenderloin with Cocktail Rolls (serves approximately 35)	\$675
Glazed Whole Ham with Cocktail Rolls (serves approximately 50)	\$195
Steamship Round of Beef with Rolls + Condiments (serves approximately 150)	\$475

Prices are per person and subject to 20% service charge and current sales tax

A La Carte Break Items

Granola Bars	\$2 each
Whole Fruit	\$2 each
Individual Yogurts	\$3 each
Candy Bars	\$2 each
Assorted Muffins	\$20 per dozen
Assorted Danishes	\$20 per dozen
Assorted Bagels, Cream Cheese	\$22 per dozen
Cookies	\$19 per dozen
Brownies	\$20 per dozen

Beverages

Fresh Brewed Coffee	\$23 per gallon
Fresh Brewed Decaffeinated Coffee	\$23 per gallon
Iced Tea	\$12 per gallon
Bottled Water	\$2 each
Assorted Sodas	\$2 each
Red Bull	\$4 each
Fruit Juice	\$13 per pitcher
Fruit Punch	\$15 per gallon
Lemonade	\$15 per gallon

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Hosted Bar Prices

Open Bar Minimum \$400.00

Bartender Fee \$45 for 3 Hours of Service. \$15 per hour for each additional hour.

Cash Bar Setup Fee \$50.00

Call Brand Liquor \$6

Vodka:	Smirnoff, Pinnacle
Gin:	Seagram's
Whiskey:	Seagram's 7, Jim Beam
Scotch:	Cutty Sark
Tequila:	Sauza Gold
Rum:	Bacardi, Parrot Bay, Malibu

Domestic Beer Bottle \$4

Bud Light, Coors Light, Miller Lite, Budweiser

Imported Beer Bottle \$5

Corona, Corona Light, Amstel Light, Heineken, Stella Artois

Wine \$6

Cabernet, Chardonnay, White Zinfandel, Moscato

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Audio Visual Equipment

42" LED TV	\$65
Dance Floor	\$150
Easel	\$25
Flipchart Package (Flipchart, easel, markers)	\$35
LCD Projector	\$150
Polycom Sound Station (Conference phone)	\$50
Screen	\$35
Sound System + Microphone	\$75
Standing Podium	\$25
Wireless Lapel Microphone	\$45

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