



EMBASSY
SUITES
by HILTON

CHAMPAGNE WEDDING BRUNCH

Includes private ballroom for four hours, three-hour tier-one open bar, dance floor, house linens, ivory chair covers, fresh floral centerpieces for guest tables, 30-minute hors d'oeuvre reception, brunch buffet for 90 continuous minutes, and tiered wedding cake.

30-Minute Welcome Reception

Passed Champagne Cocktails
Bloody Mary Shooters
Chef's Choice 3 Passed Hors D'oeuvres

Beverage Station

Fruit Juices
Coffee and Tea Station
Soft Drinks

Brunch Buffet

(Served for 90 continuous minutes)
Fruit and Cheese Display
Pastries and Bagels
Scrambled Eggs or Vegetable Frittata
Bacon and Sausage
French Toast
Potatoes
Field Greens Salad
Pasta Salad
Vegetable Medley
Choice of Two Entrees*

Enhancements

Bagels and Lox per guest

Carving Station:

Roasted Turkey with Gravy and
Cranberry Chutney,
Herb-Encrusted Salmon with Lemon
Dill Aioli,
Eye Round of Beef with Pan Jus

Champagne or Sparkling Cider Toast

Chef-Attended Omelet Station
per person

Upgraded Linens- see Sales
Manager for Pricing

Entrees (Pick 2*):

Slow-Roasted Eye Round of Beef,
Tortellini al Fresco, Chicken Grand
Marnier, Country-Baked Ham with
Pineapple Cherry Glaze, Spinach
Lasagna, Herb-Grilled Salmon

Prices include the standard 22% service charge.

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