



EMBASSY SUITES
HOTELS®

Weddings at Embassy Suites Savannah

Thank you for your interest in Embassy Suites Savannah for your event! We would be honored to work with you to create a wedding celebration that's filled with many beautiful memories and joyful moments. Our friendly and experienced team will work with you from beginning to end to ensure that all the details are taken care of. If you already have a particular vision for your wedding, let us help you make your dream a reality.

If you need a little direction, we would be delighted to help you find the look and feel that you desire for your special day!

Enclosed are our wedding packages that will make the planning of your event easy and care-free. Also, we will be happy to build a custom wedding package for you.

Again, thank you for considering us as your host for this cherished event and we hope that we'll have the opportunity to work with you!

Congratulations!

Wedding Packages Include:

Complimentary King Suite for Bride and Groom on Wedding Night

Group Rates for your Out-of-Town Guests

Beautiful Ballroom for Four Hour Reception for up to 170 Guests (or 200 without dance floor)

Round Tables, Elegant Chairs, China, Stemware, Flatware

House Centerpieces

White or Beige Linens

Professional Catering Staff

Set-up and Tear-down of Banquet Room

Tables for Cake, Gifts, Placecards, etc.

Wooden Dance Floor

Hors D'oeuvres during your Cocktail Hour

Your choice of Dinner Service: Buffet or Plated

Champagne Toast

We'll Cut, Plate and Serve Your Wedding Cake

List of Recommended Event Professionals

Discount Pricing for Kids

Complimentary Parking for Your Guests

Guest Minimums:

100 Guest Minimum required for Packages

**We would be happy to accommodate your ceremony.*

** Be Sure to Ask Us About Arrangements for Bar Service During Your Event!*

Please ask our Coordinator for details.

Cocktail Reception

Based on one hour of service

Display

Assortment of Domestic Cheeses, Seasonal Fresh Fruits and Berries
Assortment of Gourmet Crackers
(or choose a third choice from the passed hors d'oeuvres below)

Passed Hors D'oeuvres

Choose one of the following:

Crisp Mozzarella Sticks with Marinara
Buffalo Wings
Cocktail Franks En Crouete
Assorted Finger Sandwiches
Miniature Fruit Kabobs
Bourbon Chicken Skewer
Tempura Chicken with Pineapple Ginger Sauce
Coconut Chicken with Orange Marmalade
Sausage Stuffed Mushrooms
Crispy Chicken Tenders with Honey Mustard
Mini Egg Rolls

Choose one of the following:

Fresh Mozzarella Bruschetta
Bacon Wrapped Scallops
Mini Crab Cakes with Roasted Tomato Aioli
Coconut Shrimp with Mango Chutney
Beef Carpaccio on Crostini
Miniature Beef Wellington
Lobster Cheese Puffs

Dinner Buffet

Choice of Two:

Classic Caesar Salad
Tossed Greens with a Selection of Dressings
Soup du Jour
Fresh Fruit Salad
Tri-Color Pasta Salad

Choice of Two:

Grilled Chicken Breast
Cheese Ravioli with Roasted Tomato Fennel Sauce
Pecan-Crusted Baked Cod
Gorgonzola Stuffed Chicken wrapped in Prosciutto
Pan Seared Pork Chops
Fried Catfish with Fresh Tomato Salsa
Herb-Rubbed Salmon
Teriyaki Flank Steak
Herb Roasted Sirloin

Chef's Selection of Vegetable and Starch
Warm Rolls and Butter
Dessert- Your Wedding Cake
Freshly Brewed Regular Coffee, Decaffeinated Coffee,
Iced Tea and Assorted Hot Teas

Plated Dinners

*All Entrees are accompanied by Soup or Salad, Chef's selection of Seasonal Vegetable and Starch, Warm Rolls and Butter. We will serve your wedding cake for dessert.
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas*

Soup and Salad

Please select one of the following:

Fresh Seasonal Fruit Salad
Classic Caesar Salad with Shaved Parmesan and Classic Caesar Dressing
Marinated Tomato and Mozzarella Salad with Pesto Vinaigrette
Tossed Garden Salad with a Selection of Dressings
Tomato Bisque with Chives and Crème Fraiche

Entrees

Please select up to two of the following:

Herbed Pork Tenderloin
Almond Crusted Chicken Breast
Gorgonzola Stuffed Chicken wrapped in Prosciutto
Fried Catfish with Fresh Tomato Salsa
Grilled Mahi Mahi with Pineapple Plantain Chutney
Herb-Rubbed Salmon
Grilled Tuna with Orange Mango Reduction
New York Strip

For children under 12, please select one of the following:

Cheese Pizzas or Chicken Fingers and French Fries

**Please Contact Our Sales and Catering Office
For Pricing Information**

Direct: 912-988-9094 or 912-988-9095

Main Hotel 912-330-8222

The Celebration Package

The Reception

One hour of the following hors d'oeuvres:

Active Fondue Station with a blend of Melted Gruyere and Cheddar cheese

A Fresh Relish Platter

Cold Cuts and Cheese Station to include the finest world of the art
Imported and Domestic Cheeses.

Celebration Punch or Served Champagne.

Celebration Punch is a mix of Kir Royal,
Embassy Royal Champagne, and Freixenet Sparkling.

Choice of *Three* of the following *passed* hors d'oeuvres:

Salmon Cream Caper
Scotty Salmon Canapé
Smoked beef Tenderloin Canapé
Spanakopitas
Embassy Specialty Egg Roll
Coconut Shrimp
Mini crab Cakes

The Buffet

Choice of One Salad:

The Royal Heart Of Romaine Salad with Lemon & slight garlic dressing

or

House Green Salad with a choice of Champagne, Ranch, Italian, Cranberry dressing

or

The Caesar salad with Good and Evil Crouton, Aged Parmesan and Roasted pepper.

or

Asian Salad with Baby greens, Carrots, Mandarin Oranges, Cucumber, Asian noodles, and assorted dressings

Choice of any *Three* of the following Entrée Selections

Seafood

Shrimp Scampi

Fresh Wahoo

Served with Garlic Butter Sauce

Salmon

Served with Dill White Sauce

Salmon

Served with Saffron Cream Sauce

Sole Fish

Served with Lemon Leak

Beef

Grilled Tenderloin

Served with Shitake Mushrooms

Roasted Flank Steak

Served with Teriyaki Sauce

Roasted Sirloin

Served with Demi-glaze

Chicken

Chicken Motard

Served in a Red Wine Garlic Sauce

Chicken Milanese

Chicken Provencal

**Chef's Choice of one Starch and one Vegetable will Compliment
Your Dinner Selections**

**To top it all off the Embassy Suites will wish you happiness with a
Pineapple and Chocolate covered Strawberries display.**

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