



**YOUR VISION,
YOUR STYLE,
YOUR DAY.**



Wedding Packages



**EMBASSY
SUITES**

by HILTON™

Tuscaloosa Alabama Downtown

Congratulations

The Perfect Venue for the Perfect Day!

Thank you for choosing Embassy Suites Tuscaloosa for your upcoming Celebration! We are excited to work with you to create the wedding of your dreams. Our professional staff of Catering Managers will help coordinate every aspect of your reception from vendors to linens, to menus and beverage selections. If you envision it, we can make it happen! We have designed our wedding packages to be an effortless decision for you. Below you will find a list of all the items we include in all of our packages.

Ceremony

Padded Chairs

Day of Coordinator to Assist with the Ceremony

Set Up, Break Down, and Clean Up

1 Hour Rehearsal Time

Receptions

Professional Wedding Planning Services to assist with Vendor Recommendations, Décor placement, Table Placement Recommendations, Floor Plan, Questions and Suggestions during your planning process.

Banquet Captain to Oversee Reception

Sparkling Champagne or Non-Alcoholic Toast for Bride and Groom

Choice of Elegant Plated, Buffet, or Stationed Packages

Children's Meals Available at Discounted Rate

Floor-Length White Linens

Votive Candles to compliment your Centerpieces

Your Choice of a traditional Sweetheart Table or Bridal Party Table

Cake Table, Gift Table, and DJ Table

"Suite" Cake Service that includes cake cutting and serving

Wedding Menu Tasting (with Signed Contract)

Set Up, Break Down, and Clean Up

Courtesy Room Block (Based on Availability)



**DISTINCTIVE STYLE
TO YOUR
SPECIAL DAY.**

Black Warrior Wedding Package

Beverage Station

Iced Tea & Strawberry Lemonade

Choice of 2 Butler Passed Hors d'Oeuvres

Chicken Satay with Peanut Sauce

Three Cheese Arancini with Marinara Sauce

Miniature Beef Wellington with Béarnaise

Chicken Confit with Broccoli Rabe

Short Rib Ravioli

Andouille Cheese Puff, Mustard Cream Sauce

Low Country Shrimp Skewers

Choice of 1 Display

Fruit & Cheese

Domestic & Imported Cheeses

Garden Crudités

Fresh Vegetables served with Assorted Dips

Fresh Fruit Display with Assorted Dips

Trio of Dips

Hot Spinach Artichoke Dip, Roasted Red

Pepper Hummus, Black Eyed Pea Caviar

Crackers & Crisps

Choice of Two Displayed Hors D'oeuvres

Spinach & Feta Spanakopita

Beef Fajita Cones

Asparagus Wrapped in Phyllo Dough

Blackened Chicken Salad in Phyllo Cup

Vegetable Spring Rolls with Plum Sauce

Caprese Salad Skewers

Assorted Bruschetta

Crab Rangoon

Presentation Station (Select One)

Mashed Potato

Creamy Redskin Potatoes served with Bacon, Cheddar Cheese, Sour Cream, Chives, Whipped Butter

Macaroni & Cheese

Creamy Cheddar Cheese Elbow Pasta, Smoky Gouda Rotini Pasta served with Bacon, Andouille Sausage, Steamed Broccoli, Sautéed Mushrooms, Blistered Tomatoes

Farmer's Market

Mixed Field Greens and Chopped Romaine Lettuce with Cheddar Cheese, Parmesan Cheese, Bacon, Sliced Mushrooms, Garlic, Croutons, Sliced Strawberries, Candied Pecans, Creamy Caesar Dressing, Vinaigrette

Donut Holes

Regular and Chocolate Donut Holes, Whipped Cream, Vanilla Glaze, Chocolate Glaze, Sprinkles, Cinnamon, Brown Sugar

Your Cakes Cut & Served



Capstone Wedding Package

Beverage Station

Iced Tea & Strawberry Lemonade

Choice of Two Butler Passed Hors d'Oeuvres

Spinach & Feta Spanakopita

Beef Fajita Cones

Asparagus Wrapped in Phyllo Dough

Blackened Chicken Salad in Phyllo Cup

Vegetable Spring Rolls with Plum Sauce

Caprese Salad Skewers

Assorted Bruschetta

Crab Rangoon

Plated Salad Options

Served with Dinner Rolls and Butter

Farmer's Field Greens with Alabama Goat Cheese, Cucumbers, Heirloom Tomatoes, Candied Pecans, Drizzled with Champagne Vinaigrette

Crisp Romaine with Shaved Parmesan, Garlic Croutons, and Creamy Caesar Dressing

Bibb Lettuce with Cherry Tomatoes, Crumbled Bleu Cheese, Applewood Smoked Bacon, Topped with Buttermilk Dressing



Buffet Entrée Options (Select Two)

Tuscan Chicken with Roma Tomatoes, Fresh Basil & Provolone Cheese

Grilled Chicken with White BBQ Sauce

Herb Crusted Chicken Breast

Buttermilk Cream Sauce

Mediterranean Chicken with Feta Cheese, Sun-dried Tomatoes, and Artichoke Hearts

Herb Crusted Pork Loin

Ground Mustard Cream Sauce

Grilled Salmon,

Blistered Tomatoes and Capers

Steak Sirloin with Demi-Glaze

*Vegetarian Entrees also available

Accompaniments (Select Two)

Whipped White or Sweet Potatoes

Steamed Broccoli or Broccolini

Oven Roasted Redskin Potatoes

Hash Brown or Green Bean Casserole

Asparagus

Roasted Seasonal Vegetables

Rice Pilaf

Southern Green Beans with Bacon

Cheddar Cheese Grits

Sautéed Spinach

Parmesan Risotto

Your Cakes Cut & Served

International Coffee Station

Crimson Wedding Package

Beverage Station

Iced Tea & Strawberry Lemonade
4 Hour Hosted Bar

Choice of 3 Butler Passed Hors d'Oeuvres

Spinach & Feta Spanakopita
Beef Fajita Cones
Asparagus Wrapped in Phyllo Dough
Blackened Chicken Salad in Phyllo Cup
Vegetable Spring Rolls with Plum Sauce
Caprese Salad Skewers
Assorted Bruschetta
Crab Rangoon

Plated Salad Options

Served with Dinner Rolls and Butter

Farmer's Field Greens, Alabama Goat
Cheese, Cucumbers, Heirloom Tomatoes,
Candied Pecans, Drizzled with Champagne
Vinaigrette

Crisp Romaine, Shaved Parmesan, Garlic
Croutons, and Creamy Caesar Dressing

Bibb Lettuce with Cherry Tomatoes, Crumbled
Bleu Cheese, Applewood Smoked Bacon,
Buttermilk Dressing

Plated Entrée Selections (Select One)

Lemon Herb Crusted Chicken,
Roasted Red Potatoes & Asparagus

Honey & Thyme Chicken,
Sweet Potato Succotash

Nashville Hot Chicken Fried and Slathered
in House-Made Hot Sauce, Candied Collard
Greens & Hash Brown Casserole

Seared Stuffed Chicken, Feta Cheese, Sun
Dried Tomatoes & Artichoke Hearts,
Roasted Tomato Risotto & Broccolini

Pecan Crusted Salmon, Blistered Tomatoes &
Capers with Rice Pilaf & Green Beans

Seasonal Fresh Catch
Fennel and Leeks

Grilled Pork Porterhouse, Braised Red Apples
and Cabbage & Whipped Sweet Potatoes

New York Strip Confit, Roasted Potatoes,
Candied Collard Greens & House-Made Steak
Sauce

Filet Of Beef ,Herb Butter, Sweet Potato
Gratin, & Tri-Colored Carrots

*Vegetarian Entrees Options also available

Your Cakes Cut and Served
International Coffee Station



Druid Wedding Package

Beverage Station

Iced Tea & Strawberry Lemonade

Choice of 3 Butler Passed Hors d'Oeuvres

Chicken Satay with Peanut Sauce

Three Cheese Arancini with Marinara Sauce

Mini Beef Wellington with Béarnaise Sauce

Chicken Confit with Broccoli Rabe

Short Rib Ravioli

Andouille Cheese Puff, Mustard Cream Sauce

Low Country Shrimp Skewers

Choice of Two Displays

(For list of displays, see Black Warrior Package, Page 4)

Chef Performance Stations (Select One)

Shrimp & Grits

Cheddar Cheese Grits, Butter, Cajun Cream Sauce, Sautéed Onions & Peppers, Sautéed Mushrooms, Andouille Sausage, Bacon

Risotto

Parmesan Risotto, Saffron Risotto, Sun-dried Tomato Risotto, Sautéed Shrimp, Grilled Chicken, Steamed Asparagus, Roasted Vegetables

Pasta

Penne and Bowtie Pasta, Grilled Chicken, Shrimp, Vegetables, Pesto, Marinara, Alfredo

Fajita

Grilled Steak, Chicken & Shrimp, Flour Tortillas, Tortilla Chips, and all the Fixings

Presentation Station (Choose One)

Loaded Mashed Potato Bar

Macaroni & Cheese

Cold Salad Plate

Donut Holes

Carving Station (Choose One)

Herb Crusted Pork Loin, Mango Chutney

Oven Roasted Prime Rib,
Horseradish Cream Sauce

Maple Glazed Baked Ham
Mustard Sauce

Whole Roasted Beef Tenderloin
Mustard & Horseradish Cream Sauce

Slow Roasted Whole Turkey
Orange Cranberry Relish

Barbecue Beef Brisket
Dinner Rolls & BBQ Sauce

Your Cakes Cut & Served
International Coffee Station

*Chef Attendant Fees Will Apply
Fees are \$125 Per Attendant, Per Station





**EMBASSY
SUITES**
by HILTON™

Tuscaloosa Alabama Downtown

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Tuscaloosa, AL 35401

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