



Wedding Menus



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Future Bride and Groom,

Welcome to the Embassy Suites Hotel Nashville Airport, where weddings are our specialty!

From the moment you step into our beautiful Garden Atrium to the moment you cut your wedding cake at your reception, our Catering Department is here to make your special day a dream come true.

Lush landscaping compliments a warm, tropical color scheme in this unique, Mediterranean style hotel. In the spectacularly landscaped 9 story atrium, flagstone walkways lead past cascading waterfalls. To complete the picture, a footbridge lit by wrought iron gas-lamps leads you past a fresh water lagoon and waterfall.

Wedding Packages Feature

Ceremony

Choice of:

A Private Ballroom for you to decorate to your liking, or
Atrium surrounded by lush tropical plants and waterfall.
(Includes rehearsal)

Cocktail Reception

Choice of:

Tropical Garden Atrium surrounded by lush vegetation, or
Ballroom Pre-function area lit by skylights

Dinner and Dancing

Choice of Two Private Ballrooms for you to decorate to your liking

All packages include: Lace Trimmed Head Table, Gift Table, Registration Table and Cake Table, Centerpieces that include Votive Candles or Hurricane Globes / Table Mirrors / Taper Candles, Personal Consultant, Vendor Meals at Special Prices and Special Suite Rates for out of town guests.

We are proud to give you a glimpse of our Hotel for your special event. We look forward to serving you and your distinguished guests on this special day.

Congratulations and Best Wishes,

Embassy Suites Catering Department

All menu prices are subject to state sales tax of 9.25% and applicable service charge of 22%.
All prices are subject to change without notice.



Embassy Suites Wedding Packages

feature the following complimentary amenities:

- * Special Culinary Sampling on plated or buffet dinners
(exclusions apply)
- * Votive Candles or Tapered Candle Centerpieces
in a Glass Globe presented on Mirror
- * Lace Trimmed Head and Cake Table
- * Lace Trimmed Buffet Table decorated with Romantic Greenery
- * White, Ivory, or Black Linen Tablecloths and Napkins
- * Parquet Dance Floor
- * Cake Cutting Service with Butlered Presentation
- * Abundant Photographic Opportunities
- * Overnight Bridal Suite with Breakfast Buffet
 - * Bottle of Champagne in Suite
 - * Transfers to Nashville Airport
 - * Complimentary self parking
- * Referral service for Musicians, Florists, Decorators, Photographers, Ice Sculptures, Specialty Linens, Chair Covers, and More...

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General Information

Ceremony Fees:

Atrium or Private Room \$1000.00 Fee Includes:

One-Hour Rehearsal on Evening Prior to Ceremony -- Wedding Consultant to assist with coordination if you wish -- Theatre Style seating to accommodate your guests

Atrium will be privately reserved for a maximum of 90 minutes

Photographs: Special arrangements must be made if you wish to have pictures taken at a time other than your contract hours. Photos can usually be taken before your ceremony, and must conclude 30 minutes after the conclusion of your ceremony. Photos are only allowed to clients having functions at our facilities.

D.J.: We can provide you with a list of recommended DJs and bands. Should you wish to contract with a professional entertainment company, please be advised that smoke machines and confetti launches are not allowed in our ballrooms.

Suite Contract: Embassy Suites does offer special discounted suite rates for 10 suites or more. Please contact the sales department at extension 7166.

Complimentary Suite: We provide a suite for the Bride and Groom the evening of your wedding. Check-in time is 4:00pm. Restrictions apply.

Initial Deposit: For your initial deposit we ask a non-refundable deposit of 30% of your estimated total, which may be paid by personal check, cash or credit card. An additional deposit will be required three months prior to your wedding date.

Final Payment: Payment is due 21 business days prior to your function either by Certified or Cashier's Check or Credit Card. Personal checks are not accepted for final payment.

Parking: Parking is available on a complimentary basis

Special Meals: Vegetarian, Vegan and Kosher style available upon request. Children's meals Ages 10 and under \$15.95

Chair Covers: Chair covers may be rented by client from an outside vendor. Vendor or client is responsible for putting the chair covers and sashes on the chairs. If hotel's staff needs to assist in putting the covers on the chairs, a \$2.50 per chair set up charge will be incurred.

Silver Reception Package

Imported & Domestic Cheese Display served with
Fancy Crackers & Crisp Vegetable Crudités with Creamy Herb Dip

Cold Hors d'Oeuvres

(Choice of 3)

Assorted Finger Sandwiches
Celery Stuffed with Cream Cheese
Cajun Smoked Tuna Dip with Tortilla Chips
Assorted Cold Canapés
Deviled Eggs

Hot Hors d'Oeuvres

(Choice of 3)

Buffalo Wings with Blue cheese
Chicken Fingers with Honey Mustard Dressing
Barbecue Meatballs
Miniature Chicken Quesadillas
Pigs in a Blanket
Oriental Spring Rolls with Spicy Teriyaki Sauce
Catfish Tidbits with Tartar Sauce

Carving Station

Choose one of the following:

Whole Roast Turkey
Whole Baked Honey Ham
Top Round of Beef

*Served with appropriate sauces and silver dollar rolls *

Attendant Fee of \$75.00 per 50 Guests Applies if a Carver is Requested

Pasta Station

Bow Tie Pasta and Penne Pasta
Alfredo, Marinara and Pesto Sauce
Garlic Bread

Regular Coffee and Decaffeinated Coffee

\$35.95 per person

Minimum 30 guests

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Gold Reception Package

Imported and Domestic Cheese Display served with Fancy Crackers
or Whole Baked Brie en Croute with Almonds, Apples and Brown Sugar,
Garnished with Fancy Crackers

Cold Hors d'Oeuvres

(choice of 3)

Cajun Smoked Tuna Dip served with Crackers & Tortilla Chips

Cashew Chicken Salad on Cucumber Rounds

Prosciutto wrapped Melon

Smoked Salmon Mousse Display with Traditional Fixings & Toast Points

Spinach Dip with Parmesan and Goat Cheese with Crostini

Shrimp Cocktail with Sun-Dried Tomato Cocktail Sauce (5 Shrimp per Person)

Hot Hors d'Oeuvres

(choice of 3)

Cheese Portabella Puffs

Mini Risotto Crab Cakes with Remoulade Sauce

Mini Beef Kabobs with Teriyaki Sauce

Scallops wrapped in Bacon

Pecan Chicken Tenders with Honey Mustard Sauce

Crab-Stuffed Mushroom Caps

Coconut Shrimp

Pasta Station

Rotini, Bow Tie Pasta and Cheese Tortellini,

Tomato Basil, Alfredo and Pesto Sauces

Chicken Strips, Mushrooms, Peas and Black Olives

Carving Station

(Choice of one)

Whole Roast Turkey, Whole Baked Honey Ham or
Whole Roast Tenderloin of Beef or Smoked Strip Loin

**Served with appropriate sauces and silver dollar rolls **

Attendant Fee of \$75.00 per 50 Guests Applies if a Carver is Requested

Beverage Station

Freshly Brewed Coffee, Decaffeinated Coffee

\$37.95 per person

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Diamond Reception Package

Lavish Display of Imported and Domestic Cheeses, Garnished with Fresh Fruit
And Fancy Crackers

Butler Passed Hors D'Oeuvres

Chicken Fingers with Honey Mustard Dressing
Oriental Spring Rolls with Sweet and Sour Sauce
Miniature Quiche
Miniature Crab Cakes

Dinner Selection

Starter

(Choose one of the following)

Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
Gourmet Garden Salad with Creamy Ranch Dressing and Vinaigrette
Baby Green Salad with Sliced Strawberries and sprinkled
With Pecan Halves with a Wildberry Vinaigrette Dressing

Entrees

Embassy Chicken Breast
Light Cream Herb Sauce, Tomatoes and Mushrooms
\$36.95

Prime Rib Of Beef Au Jus
Horseradish Cream Sauce
\$38.95

Grilled Salmon with Citrus Dill Buerre Blanc
\$43.95

New York Strip with Wild Mushrooms and Frizzled Leeks
\$42.95

Sliced London Broil with Brandy Sauce
\$37.95

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Diamond Package Continued

Breast of Chicken Marsala

\$36.95

Filet Mignon with Green Peppercorn and Port Wine Sauce

\$44.95

Roast Pork Loin with Pecan Bourbon Sauce

\$40.95

Cajun Seared Redfish with Sauce Creole
Louisiana Crab Cake with Roasted Corn Salsa

\$42.95

Classic Chicken Piccata with Lemon Sauce

\$36.95

Petite Filet with Sautéed Portobello Mushrooms and Burgundy Demi
With Grilled Breast of Chicken with Herbed Cheese Sauce

\$43.95

Petite Filet with Peppercorn Demi with
Sesame Crusted Salmon with Citrus Sauce or
Shrimp Scampi

\$44.95

Above entrees are served with chef's selection of
Potato or Rice, Fresh Vegetables and Rolls and Creamy Butter

Complimentary Cake Cutting Service for both the
Wedding Cake and Groom's Cake

Freshly Brewed Coffee, Decaffeinated Coffee , Hot Tea and Iced Tea

Add Two Hour Hosted Bar with Call Brands \$15.00 Per Person

\$4.00 deduction per person if hors d'oeuvres are removed

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Classic Dinner Buffet Reception Package

Lavish Display of Imported and Domestic Cheeses, Garnished with Fresh Fruit
And Fancy Crackers

Butler Passed Hors D'Oeuvres
Miniature Beef Kabobs with Teriyaki Sauce
Coconut Chicken Fingers
Crab Stuffed Mushroom Caps
Spanakopita

Dinner Buffet Menu

Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
Seashell Pasta with Bay Shrimp and Summer Vegetables
Cucumber and Tomato Salad

Classic Breast of Chicken Piccata, Marsala or Embassy

Beef Tips with Mushrooms, or
Sliced London Broil with Brandy Sauce

Poached Salmon with Champagne Dill Sauce

Roasted New Potato

Traditional Rice Pilaf

The Season's Freshest Vegetables

Specialty Rolls and Creamy Butter

Complimentary Cake cutting Service for both the
Wedding Cake and the Groom's Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$44.00 Per Person

\$4.00 deduction per person if hors d'oeuvres are removed

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Southern Dinner Buffet Reception Package

Lavish Display of Imported and Domestic Cheeses, Garnished with Fresh Fruit
And Fancy Crackers

Butler Passed Hors D'Oeuvres
Pigs in a Blanket with Hot Mustard Sauce
Chicken Fingers with Honey Mustard Dressing
Miniature Quiche
Barbecue Meatballs

Dinner Buffet Menu

Garden Green Salad with Choice of Two Dressings
Traditional Potato Salad
Fresh Ambrosia Salad

Barbecued or Southern Fried Chicken

Sliced Sirloin of Beef or Barbecue Ribs

Fried Catfish with Tartar Sauce or Baked White Fish in a Lemon Butter Sauce

Macaroni and Cheese or Dirty Rice

Country Green Beans or Roast Corn

Baked Potato with all the Fixings

Sweet Rolls and Creamy Butter

Complimentary Cake cutting Service for both the
Wedding Cake and the Groom's Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$41.50 Per Person

\$4.00 deduction per person if hors d'oeuvres are removed

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Reception Enhancements

“Love Is Sweet” Candy Station

A variety of wrapped and unwrapped candies specifically chosen to coordinate with your wedding colors, presented in clear glass vases with color-coordinated containers and candy scoops so your guests can create their own take-home favors!

\$6.50 per person

Chocolate Fondue Station

Warm Chocolate Fondue with Whipped Cream, Fresh Sliced Strawberries and Pineapple, Pretzel Rods, Pound Cake and Marshmallows

\$7.00 per person

Gourmet Coffee Station

Freshly Brewed Starbucks Regular and Decaf Coffee with Two Flavored Syrups, Cinnamon Sticks, Whipped Cream, and Chocolate Shavings

\$7.50 per person

Hot Chocolate Station

Rich Hot Chocolate served with Two Flavored Syrups, Marshmallows, Peppermint Sticks, Whipped Cream, and Chocolate Shavings

\$6.00 per person

We can make anything a station – just let us know what you like!

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Champagne Brunch Package

Champagne Mimosa or Bloody Mary

(one glass per person)

Cold Station

Flaky Croissants, Nut Breads and Freshly Baked Bagels with Flavored Cream Cheeses

Mirror Display with Imported and Domestic Cheeses
garnished with Sliced Seasonal Fruit

Tossed Garden Salad with Tomatoes and Cucumbers

Omelet Station

Omelets prepared to order with choice of Eggs or Egg Beaters
Shredded Cheddar, Ham, Red and Green Peppers,
Onions and Mushrooms

Attendant Fee of \$75 per 50 Guests Applies

To be served from Silver Top Chafing Dishes

Texas Style French Toast with Creamy Butter and Maple Syrup

Jumbo Sausage Links and Crisp Bacon

Lyonnais Potatoes

Green Beans Amandine

Classic Chicken Française

Traditional Rice Pilaf

Coffee, Decaffeinated Coffee and Hot Tea

Complimentary Cake Cutting Service for both the Wedding Cake & Groom's Cake

\$36.95 per person

EVENT ENHANCEMENT

Carving Station

(Please Choose One)

Top Sirloin of Beef

Tom Turkey Breast

Virginia Ham

served with Chef's Accompaniments and Rolls and Butter

Add \$3.00 per person

Attendant Fee of \$75 per 50 Guests Applies if a Carver is Requested

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Bridesmaids' Luncheon Package

We will greet your guests in our beautiful garden atrium
with butler served champagne punch
(non-alcoholic available)

Lunch Menu

Caesar Or Tossed Garden Salad (Your Choice Of Dressing)

Choice of One Main Entree:

Specially Prepared Chicken Breast

Marsala, Served with Marsala Wine and Mushrooms
Piccata, Sautéed with Lemon, Butter and Capers
Parmesan, Topped with Mozzarella Cheese and Marinara Sauce
Southwest, Baked with Chives, Tomatoes and Monterey Jack Cheese

Sliced London Broil

Served with Brandy Sauce

Roasted Pork Loin Encrusted With Peppercorns

Above Entrees are served with Garden Fresh Vegetables and
Rice, Potato or Pasta
Fresh Rolls and Creamy Butter

Chicken Tortellini Primavera

Grilled Chicken Strips and Fresh Garden Vegetables
tossed with Tortellini in a Light Parmesan Sauce

Chocolate Mousse, Carrot Cake or Cheesecake Coffee and Tea

Price per Person:

Chicken Entrée: \$17.95

Beef Entrée: \$19.95

Pork Entrée: \$18.95

Grilled Chicken Tortellini: \$17.95

This Menu Package Not Valid for Wedding Receptions

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Bridal Shower Specials

Trio of Salads

(20 people minimum)

Scoop of Chef's Famous Chicken Salad
Scoop of Seafood Salad and
Fresh Pasta Salad with Summer Vegetables
Served with Seasonal Sliced Fruit
Freshly Baked Croissants served with
Creamy Butter

Chocolate Mousse with Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

Afternoon Tea Delight

(20 people minimum)

To be attractively displayed:

Assorted Finger Sandwiches

Spinach Dip with Tri Colored Tortilla Chips

Fresh Fruit Tray served with Yogurt Dipping Sauce

Display of the Season's Freshest Vegetables
served with Creamy Herb Dip

Miniature Cakes

Iced Fruited Tea or Herbal Teas

Choose Either Package -- \$19.95 per person

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