



Weddings by Embassy Auites by Hilton Noblesville Indianapolis Conference Center

Happily Ever After Starts Here



Congratulations on your engagement and upcoming wedding!

We want to thank you for considering the Embassy Suites by Hilton Noblesville Indianapolis Conference Center. Amidst 30,000 square feet of flexible contemporary event space, our Embassy Suites is the perfect setting for your wedding.

# The Wedding Package for Your Happily Ever After

# Our Wedding Package Includes:

Your Selection of Up to Three Hors d'Oeuvres Continuously Butler Passed for One Hour Your Selection of Either a Plated or Buffet Dinner Four Hour Premium Open Bar Service

# Added Special Touches We Include Just for You:

- 3 Tiered Glass Vases with Floating Candles in the Center of Each Guest Table
- Floor Length Table Linen in White, Black, or Ivory for Your Reception Guest Tables
- Your Choice of Linen Napkins from Current Selection of Colors
- Sparkling Champagne/Sparkling Apple Juice Toast
- Signature Cocktail to Coordinate with your Color Scheme, Theme, and Time of Year
- Eight (8) Uplights to Add Ambiance to Your Ballroom
- Dance Floor and Staging for a Band
- Complimentary Cake Cutting Service
- Complimentary Parking
- King Suite Accommodations for the Bride & Groom for One Night
- Amenity of Chilled Champagne and Sweets in King Suite Accommodation
- Preferred Pricing for Group Wedding Room Block
- Private Menu Tasting up to 6 People Six Months Prior to Wedding
- Personalized Attention to Create Memories That Will Last a Lifetime





Noblesville Indianapolis
Conference Center

# Wedding Reception Menu Gelections

by HILTON

Hors d'Oeuvre Selections: Please select a total of (3)

# Tier 1 - Select Up to 1

Crab Stuffed Mushroom Caps
Mini Crab Cakes with Cajun Remoulade
Shrimp Cocktail Shooters
Tempura Shrimp with Dipping Sauce

# Tier 2 - Select Up to 2

Asian Chicken Salad in Wonton Cup Caprese Skewers Peppadew Peppers Stuffed with Goat Cheese Spinach & Feta Cheese in Phyllo Pastry Vegetable Spring Rolls with Sweet Chili Glaze

# Tier 3 – Select Up to 3

Chicken Satay
House-made Barbeque Meatballs
Parmesan Artichoke Hearts with Aioli
Polenta with Fig and Whipped Mascarpone
Southwestern Chicken Quesadillas with Salsa

# Salad Selections:

# **Embassy Suites Salad**

Mixed Greens with Grape Tomatoes, Shredded Carrots, and Sliced Cucumbers with Ranch Dressing and Balsamic Vinaigrette

#### Caesar Salad

Chopped Romaine with Shredded Parmesan Cheese, House-Made Croutons with Traditional Caesar Dressing

# Caprese Salad (Seasonal)

Sliced Tomatoes, Fresh Mozzarella, Fresh Basil ad Balsamic Vinaigrette

#### **Spring Salad**

Baby Lettuce with Fresh Berries, Mandarin Oranges, Sliced Almonds and Feta Cheese with Strawberry Vinaigrette

# Fall Salad

Spring Mix, Goat Cheese, Butternut Squash, Pomegranate Seeds, and Pumpkin Seeds with Lemon Dressing



All entrée selections include your choice of Salad, Chef's Selection of Starch & Vegetable, Warm Rolls and Butter, Pre-Set Iced Tea and Coffee Service Available Upon Request

# Solo Entrée Selections:

# Chicken, Seafood or Vegetarian | \$82

Embassy Suites Stuffed Breast of Chicken
Breast of Chicken Stuffed with Spinach, Mushrooms and Boursin Cheese Cognac Sauce

# Breast of Chicken Ambassador

Chopped Sun-Dried Tomatoes and Diced Artichoke Hearts Topped with Asiago Cream Sauce

Pan Seared Chicken Breast with Choice of Sauce Picatta, Rosemary Red Wine Demi-Glace, Tequila Lime, Cream or Marsala

# Roasted Filet of Salmon

Pan Seared with a Sweet Chili Glaze

# Vegetarian Pasta Grilled Vegetables Toss

Cheese Tortellini with Fresh Grilled Vegetables Tossed in Creamy Rich Alfredo Sauce

# Beef | \$87

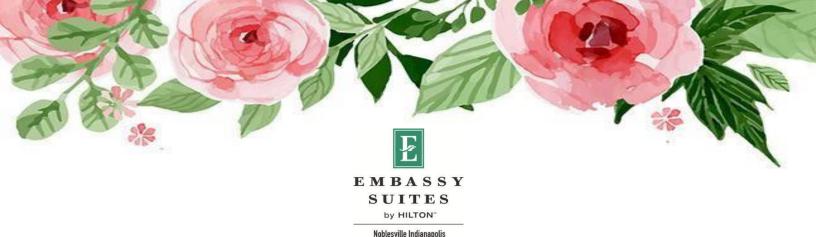
**Medallions of Beef Tenderloins**Served with a Bordelaise or Cognac Cream Sauce

#### **Short Ribs**

Braised for 12 Hours with Vegetables and Local Lager

**8 oz. Filet Mignon**Red Wine Demi-Glace with Mushrooms

All catering prices are subject to 23% service charge and 9% state and local tax



# Conference Center Duet Entrée Selections:

# Beef with Chicken or Seafood | \$92

Petite Filet Mignon Paired with Chicken
Your Choice of Solo Entrée Chicken Selection
Petite Filet Mignon Paired with Grilled Shrimp
Served with Lemon Garlic Butter
Petite Filet Mignon Paired with Fillet of Salmon
Served with Cognac Cream Sauce

# Create Your Own Dinner Buffet | \$90

All Dinner Buffet Selections include:
Your Choice of (2) Salads
Your Choice of (2) Solo Entrée Selections (8 oz. Filet Mignon not included)
Chef's Selection of (2) Starches and (2) vegetables
Warm Rolls with Butter
Pre-Set Iced Tea and Coffee Service Available Upon Request

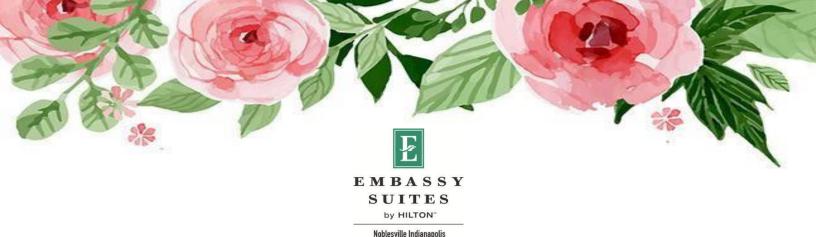
# Children's Entrée Selection | \$17

Ages 3-12

Fresh Fruit Cup in Place of Salad Chicken Tenders with your choice of Mac 'n Cheese or French Fries Milk, Lemonade, Water

Do you have a special theme in mind for your dinner? Our Executive Chef would be honored to create the perfect menu for your Wedding Reception. Please consult with your Wedding Coordinator and the will be happy to discuss options with you.

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# Conference Center Four Hour Premium Open Bar Service:

Sparkling Champagne/Sparkling Apple Juice Toast Cocktail Service to the Bridal Table and Two Family Tables during Meal Service Signature Cocktail to Coordinate with Your Color Scheme, Theme, or Time of Year

> **Domestic Beer** Yuengling, Miller Lite, Bud Light

> > Imported Beer Heineken, Stella Artois

Indiana Local Brew Sunking Sunlight, Wee Mac, Osiris

> **Sodas and Bottled Water** Assorted Coke Products

# **Cocktails - Premium Liquors**

Tito's Vodka, Beefeater Gin Bacardi Silver Rum, Captain Morgan Spiced Rum Jack Daniel's Whiskey, Dewar's White Label Scotch, Seagram's VO Canadian Whiskey Jose Cuervo Tequila

# **Premium Wine**

Canyon Road California Wines

Moscato

Proverb California Wines

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

# Ask your Wedding Coordinator about a Super Premium upgrade or special requests.

Guest under 21 or pregnant may enjoy non-alcoholic beverages including mock tails, sodas, juice and water for \$7.00 ++ per person.

All persons consuming alcoholic beverages in any area of the Hotel must be 21 years of age or over. The Hotel reserves the right to terminate liquor service at a Wedding Reception if minors attending intend to consume alcoholic beverages or persons of legal age are intoxicated. Guests that appear to be under 21 will be asked to show their ID before being served alcohol. No alcohol may be brought into the ballroom from an outside source.

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# Late Night Snack Selections Keep Your Celebration Going

# Coffee and Tea Station | \$4

Starbucks Coffee, Decaffeinated Coffee, Hot Water with Regular & Tazo Teas

# House-Made Potato Chips and Dip | \$8

Served with Buffalo Chicken and Spinach Artichoke Dip

# Build Your Own Nachos | \$10

Tortilla Chips with Warm Nacho Cheese Sauce, Mexican Spiced Ground Beef, Pico de Gallo, Salsa Verde, Jalapenos and Sour Cream

# House-Made Pizzas | \$12

Your Choice of 2 Pizzas: Cheese, Pepperoni, Barbeque Chicken, Supreme, Meat Lover, Hawaiian, or Veggie Lover

# Cookies or Brownies | \$4

Your Choice of Gourmet Cookies Including White Chocolate Macadamia Nut, Chocolate Chip, M & M, Peanut Butter, and Oatmeal Raisin or House-Made Chocolate Chip Brownies

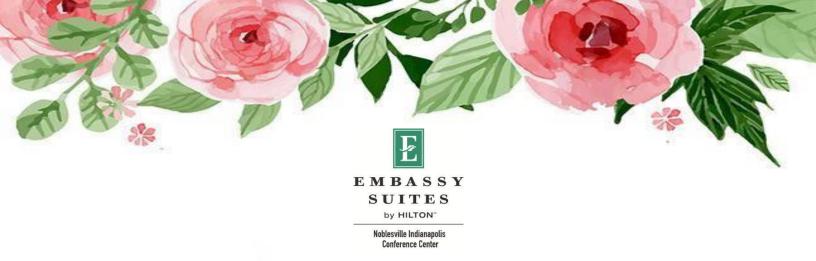
# Cupcakes | \$5

Assorted Variety of Gourmet Cupcakes

# Assorted Dessert Display | \$10

Your Choice of Assortment of Desserts Including Gourmet Cookies, Gourmet Cupcakes, House-Made Chocolate Chip Brownies, Assorted Macaroons, or Other Options to Your Liking

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# Trequently Asked Questions

# Wedding Reception Menu Selections:

We will make special accommodations for guests with dietary restrictions. Please notify your Wedding Specialist the type and number of special dietary meals you will need.

Final guest count and payment is due seven (7) business days prior to your wedding. The hotel will prepare 5% over the guarantee to accommodate additional guests. Should the number of guests served be larger than the final guest count given, the balance due MUST be paid at the conclusion of the event.

Private menu tastings take place on Tuesday, Wednesday or Thursday evenings. Please contact our Wedding Specialist to schedule your tasting and should be scheduled approximately six (6) months prior to your event and a two week lead time is required.

# Wedding Cake:

Personalized wedding cakes / desserts are allowed so long as they are prepared by a licensed bakery. No other outside food or beverage is permitted to be brought into the Hotel. We reserve the right to approve or disprove any outside food or beverage to be brought into the hotel. Please speak with your Wedding Coordinator.

# Additional Catering Policies:

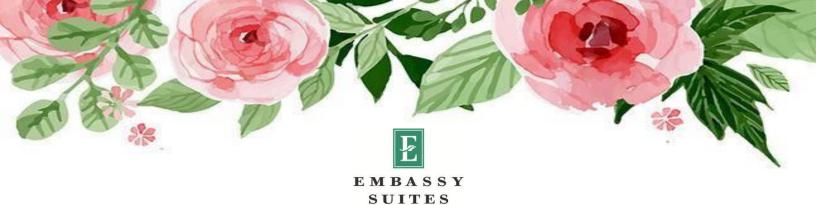
To secure a date, the following items must be returned to your Wedding Specialist no later than two weeks after holding the date: a signed contract & credit card authorization form for deposits. All deposits and payments are non-refundable and are to be made by credit card, cashier's check or cash. No personal checks will be accepted.

The Hotel imposes a curfew of Midnight (12:00 AM) for all events.

Glitter, confetti, & helium balloons are NOT permitted in the Hotel. An excessive clean-up fee will be charged to the card on file if these items are used in the Hotel, as they require specialized cleaning methods.

The Hotel reserves the right to refuse the service of alcoholic beverages to individuals who do not have proper identification or if an individual appears to be intoxicated.





by HILTON

Noblesville Indianapolis **Conference Center** 

# eferred Vendors

#### **Florists**

#### **Enflora**

317.913.9300 | kelly.williams@enlofra.com www.enflora.com

#### Lilly Lane

317.989.9936 | info@illylaneflowers.com www.lillylane.com

### Oberer's Flowers

317.575.1197 | oberers.carmelweddings@gmail.com www.oberers.com

#### Post Road English Garden

317.898.6863 | info@postroadenglishgarden.com www.postroadenglishgarden.com

# **Photographers**

# Brian McGuckin Photography

317.496.8784 | info@brianmcguckin.com www.brianmcguckin.com

# **Danielle Harris Photography**

317.762.4589

www.danielleharrisphotography.com

# Erika Brown Photography

www.erikabrownphotography.com

# Videographers

## **Vibrant Video Productions**

317.286.7377

Vibevideoproductions.com

# **Audio Visual**

#### Markey's Rental and Staging

Babs Ross | 317.674.9046

bross@markeys.com | www.markeys.com

\*Clients are not required to use vendors from the provided Preferred Vendor list; however, before booking a vendor outside of the list we recommend consulting with your Wedding Coordinator.

# Wedding & Event Planners

#### All in the Details (Sarah Farthing)

317.821.7526 | sarah@detailsindy.com

www.detailsindy.com

### **Indy Gigz (Betsy Eibling)**

317.514.5218 | indygigz@gmail.com

www.indygigz.com

#### **Leslie Jones Weddings**

317.431.4149 | info@lesliejonesweddings.com www.lesliejonesweddings.com

# **Bakery**

#### **Classic Cakes**

317.343.0081 | www.classiccakescarmel.com

#### **Band & Entertainment**

# **Encore Entertainment (Darren Vincent**

and Larry Saur)

317.917.8800 | www.encoreentertainment.com

darren@encoreentertainment.net

# **Ceremony Musicians**

#### **Candlewood Strings**

317.917.8800 | www.candlewoodstrings.com

#### Elizabeth Ahlgrim (Harpist)

317.281.4593 | indyharpist@yahoo.com www.indyharpist.com

#### DI's

#### **Brian Whitis**

317.718.9999 | www.djbrianwhitis.com

#### Complete Weddings & Events (Glenn Smith)

317.771.4829 | glenn@completeindy.com

www.completeindy.com

#### DJ Sound Solution (Jason Carpenter)

765.618.6098 | jason@djsoundsolution.com

# Mark Beecher's Grapevine Productions

317.852.3353 | mark@grapevinedjs.com

www.grapevinedj.com

