

# Wedding Packages

Hampton Inn & Suites Brier Creek  
8021 Arco Corporate Drive  
Raleigh, NC





# Congratulations!

We are delighted that you have considered the Hampton Inn and Suites Brier Creek to host such a special celebration. Our goal is to offer you comprehensive, inclusive packages that enable you to simplify the planning process so you enjoy every moment of your special day.

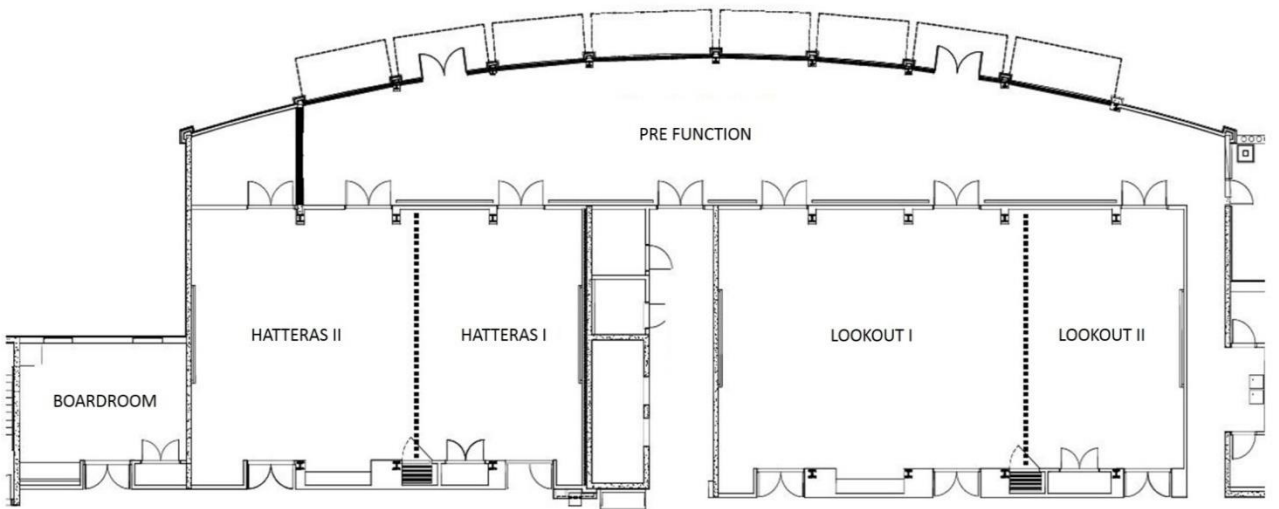
The Hampton Inn & Suites Brier Creek offers a beautiful atmosphere for wedding receptions and ceremonies as well as rehearsal dinners, bridesmaids luncheons and send-off brunches. Our boutique style property can accommodate up to 120 guests for a seated reception and 180 for a cocktail reception . The following wedding packages represent recommendations and examples of menus designed by our Culinary and Catering staff. While our packages are designed to assist in simplifying the planning process, we appreciate that no two weddings are the same. We are happy to work with you in customizing your wedding package to accommodate any special requests you may have.





# Banquet Room Specifications

Meeting Room	L x W x H	Sq. Ft.	Classroom	Banquet	U-Shape	Reception	Theatre	Conference
Cape Lookout	36x63x10	2268	90	140	45	180	200	54
Lookout I	36x40x10	1440	60	80	40	125	125	42
Lookout II	36x22x10	792	30	50	24	60	75	20
Cape Hatteras	36x43x10	1548	64	100	40	140	125	48
Hatteras I	36x21x10	756	30	50	20	50	75	20
Hatteras II	36x22x10	792	30	50	24	60	75	20
Boardroom	14x24x10	336	...	...	...	...	...	10
Pre-Function	12x100x10	1200	...	...	...	100	...	...





# Lovebirds

## Cocktail Hour

Display of Imported and Domestic Cheeses with Gourmet Cracker Assortment, Seasonal Vegetable Crudit  with Sun-Dried Tomato Ranch and Blue Cheese Dipping Sauce. *Ice Tea will be served during cocktail hour.*

## Buffet Dinner Service

Includes Garden Salad Bar; Dinner Breads and Butter; Iced Tea, Water and Coffee Service.

### Your Choice of Two Entrees

BBQ Chicken | Chicken Marsala | Chicken Piccata | Southern Pork Chops | Roast Pork Loin  
Meatloaf | Beef & Mushroom Bordelaise | Pesto Tortellini Primavera

### Your Choice of Three Accompaniments

Yukon Gold Mashed Potatoes | Herb & Garlic Roasted Potatoes | Wild Rice Pilaf | Green Beans  
with Toasted Almonds | Steamed Asparagus with Lemon | Yellow and Green Squash Medley

## Package Amenities

This package includes all the necessary China, Glass and Silverware, Cake Cutting Service, Votive Candles, Table Numbers, Banquet Tables, 12ft x 12ft Dance Floor, your choice of Ivory, Black, White Floor Length Linens, Select Color Napkins, House Centerpieces and a Complimentary Honeymoon Suite for the Bride and Groom.

**\$49** per person

*Based on one hour and thirty minutes of continuous service. This package requires a minimum of 60 guests.*





# Dove

## Cocktail Hour

Display of Baked Brie Wheels with Fruit Chutney, Seasonal Vegetable Crudit  with Sun-Dried Tomato Ranch and Blue Cheese Dipping Sauce. *Iced Tea will be served during Cocktail Hour.*

## Buffet Dinner Service

Includes Garden Salad Bar; Dinner Breads and Butter; Iced Tea and Coffee Service.

### Your Choice of Two Entrees

Beef & Mushroom Bordelaise | Roast New York Strip Loin of Beef (served Medium) with Thyme Demi-glace | Chicken Marsala | Chicken Piccata | Southern Pork Chops | Roast Pork Loin | Atlantic Salmon with Tarragon infused Herb Vinaigrette | Breast of Chicken stuffed with Spinach and Pine Nuts | Pesto Tortellini Primavera

### Your Choice of Three Accompaniments

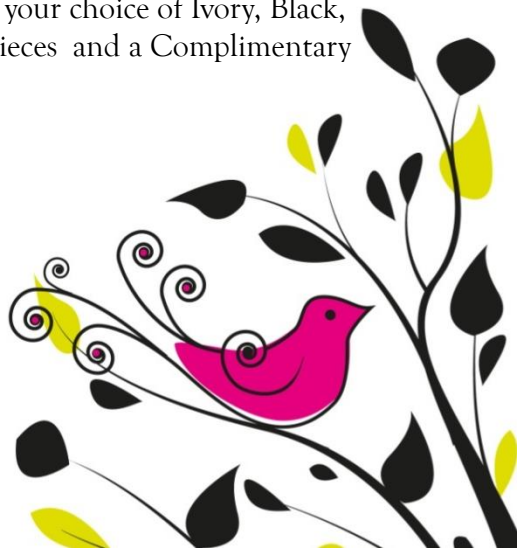
Yukon Gold Mashed Potatoes | Herb & Garlic Roasted Potatoes | Wild Rice Pilaf | Green Beans with Toasted Almonds | Steamed Asparagus with Lemon | Yellow and Green Squash Medley

## Package Amenities

This package includes all the necessary China, Glass and Silverware, Cake Cutting Service, Votive Candles, Table Numbers, Banquet Tables, 12ft x 12ft Dance Floor, your choice of Ivory, Black, White Floor Length Linens, Select Color Napkins, House Centerpieces and a Complimentary Honeymoon Suite for the Bride and Groom.

**\$54 per person**

*Based on one hour and thirty minutes of continuous service. Minimum of 60 guests required.*





# Swan

## Cocktail Hour

Display of Baked Brie Wheels with Fruit Chutney, Seasonal Vegetable Crudité with Sun-Dried Tomato Ranch and Blue Cheese Dipping Sauce, Seasonal Fruits and Melon with Honey Yogurt Poppy Seed Dipping Sauce and Chocolate Framboise Dipping Sauce. *Iced Tea will be served during Cocktail Hour.*

## Buffet Dinner Service

Includes Garden Salad Bar OR Cesar Salad; Dinner Breads and Butter; Iced Tea and Coffee Service.

### Your Choice of Two Entrees

Beef & Mushroom Bordelaise | Roast New York Strip Loin of Beef (served Medium) with Thyme Demi-glace | Chicken Marsala | Chicken Piccata | Southern Pork Chops | Roast Pork Loin | Atlantic Salmon with Tarragon infused Herb Vinaigrette | Breast of Chicken stuffed with Spinach and Pine Nuts | Pesto Tortellini Primavera | Jumbo Portobello Mushroom Cap

### Your Choice of Three Accompaniments

Yukon Gold Mashed Potatoes | Herb & Garlic Roasted Potatoes | Wild Rice Pilaf | Green Beans with Toasted Almonds | Steamed Asparagus with Lemon | Yellow and Green Squash Medley

## Package Amenities

This package includes all the necessary China, Glass and Silver, Cake Cutting Service, Champagne Toast, Votive Candles, Table Numbers, Banquet Tables, 12ft x 12ft Dance Floor, Floor Length Linens & Napkins in your Choice of a Wide Variety of Color Options, House Centerpieces and a Complimentary Honeymoon Suite for the Bride and Groom.

**\$60 per person**

*Based on one hour and thirty minutes of continuous service. Minimum of 60 guests required.*



# Sparrow

## Cocktail Hour

Display of Baked Brie Wheels with Fruit Chutney, Spinach & Artichoke Dip served Warm “en croute” with Baguettes & Pita Points. Iced Tea will be served during Cocktail Hour.

*Salad* please select one salad choice to accompany your entrée

- Classic Caesar** | Crisp Romaine, Shaved Parmesan & Herbed Croutons with Traditional Caesar Dressing  
**Embassy Field Greens** | Mixed Greens with Roma Tomatoes & Cucumbers, topped with Toasted Pine Nuts and Shaved Parmesan, Drizzled with Sun-dried Tomato Vinaigrette  
**Northwest Spinach** | Baby Spinach tossed with Raspberry Vinaigrette, Seasonal Berries, Goat Cheese and Croutons

*Plated Entrees* Served with Dinner Breads & Butter, Iced Tea, Water & Coffee Service

- Grilled New York Strip Steak** | Served with Thyme Demi-glace  
**Oven Roasted Prime Rib** | Garlic & Herb Crusted with Au Jus & Horseradish Cream (75 guest minimum)  
**Chicken Italiano** | Sautéed Chicken Breast with Artichokes & Sun-dried Tomato Cream Sauce  
**Chicken Roulade** | Stuffed with Sun-dried Tomatoes and Cheese with Red Pepper Coulis  
**Pesto Shrimp** | Grilled & Served Over Creamy Polenta  
**Fillet of North American Salmon** | Grilled & Served with a Dill Cream Sauce  
**Pesto Stuffed Portobello** | Stuffed with Basil & Pine Nuts, served with Grilled Red Bell Peppers & Pita Points with Shredded Asiago Cheese

Entrées accompanied with Chef's Choice Starch & Vegetable. Up to 3 entrées offered to your guests during the invite process. Place cards with denote guests pre-selected entrée choice.

## Package Amenities

This package includes all the necessary China, Glass and Silver, Cake Cutting Service, Champagne Toast, Votive Candles, Table Numbers, Banquet Tables, 12ft x 12ft Dance Floor, Floor Length Linens & Napkins in your Choice of a Wide Variety of Color Options, House Centerpieces and a Complimentary Honeymoon Suite for the Bride and Groom.

**\$69** per person

Based on one hour and thirty minutes of continuous service. Minimum of 60 guests required.



# Hummingbird

## Displayed Stems

Display of Baked Brie Wheels with Fruit Chutney , Fresh Seasonal Fruits with Chocolate Framboise and Chantilly dipping sauces

## Action Stations *Your Choice of Two*

**Pasta, Pasta** | Penne tossed with Diced Grilled Chicken, Italian Sausage, Broccoli Florets, Green Peas, Sun-Dried Tomatoes, Onions, Mushrooms, Shredded Parmesan, Alfredo & Marinara Sauces

**Stir-Fry** | Ginger Marinated Beef or Chicken, tossed with Oriental style Vegetables and served over Fried Rice; Fortune Cookies

**Sizzling Fajitas** | Marinated, Sliced Grilled Beef and Chicken, Sautéed Peppers & Onions, Warm Flour Tortillas, Choice of Mild or Spicy Salsa, Sour Cream, Cheese, Guacamole and Jalapeños

**Seared Whole Tenderloin of Beef** | Served with au Jus and stone-ground Mustard

**Roasted Herb Marinated Breast of Turkey** | Served with Sage Jus and Cranberry Chutney

**Honey Baked Carolina Ham** | Served with Stone-ground Mustard and Spiced Orange Marmalade

## Kors D'oeuvres *Your Choice of Three*

Italian Sausage in Puff Pastry, BBQ Meatballs, Vegetable Spring Rolls with Garlic Chili Sauce, Chicken Drumettes, Sesame Chicken Tenderloins, Smoked Salmon Crostini with Dill Cream, Mini Chicken & Cheese Quesadillas with Salsa, Assorted Mini Quiche, Maryland Mini Crabcakes with Remoulade, Spanakopita

**Beverage Service** Assorted Sodas, Sweet & Un-Sweet Tea

## Package Amenities

This package includes all the necessary China, Glass and Silver, Cake Cutting Service, Champagne Toast, Votive Candles, Table Numbers, Banquet Tables, 12ft x 12ft Dance Floor, Floor Length Linens & Napkins in your Choice of a Wide Variety of Color Options, House Centerpieces and a Complimentary Honeymoon Suite for the Bride and Groom.

**\$59 per person**

*Based on one hour and thirty minutes of continuous service. Minimum of 60 guests required.*

Hampton Inn and Suites Brier Creek | [hotelsinraleighdurham.com](http://hotelsinraleighdurham.com) | May 2017

*Applicable Sales Taxes and 24% Service Charge Apply*







# Bar Service

For your convenience, Private Events desiring cocktail service require an in-room private bar & bartender for your exclusive use. A fee of \$50 per bartender per hour is applied to all private bars. All bar service must end by 12:00AM. Bar service may be billed on unlimited consumption for a pre-arranged length of time or billed based on an inventory of actual amounts consumed by your guests. Please note that all cocktail service bars (bars including liquor items) also include a selection of House Wines, Domestic & Imported Beer, Bottled Water and Assorted Soft Drinks.

## Unlimited Consumption Bar Service

- Beer And House Wine** \$10 per person for the first hour | \$5 per person for each additional hour
- Premium Brands Bar** \$12 per person for the first hour | \$9 per person for each additional hour
- Prestige Brands Bar** \$15 per person for the first hour | \$10 per person for each additional hour

## Actual Consumption Bar Service

### Host Bar

### Cash Bar

Premium Brands	\$8	Premium Brands	\$8
Prestige Brands	\$7	Prestige Brands	\$7
Cordials & Liqueurs	\$8	Cordials & Liqueurs	\$8
House Wines	\$21 per bottle	House Wines	\$6 per glass
Domestic Beer	\$4	Domestic Beer	\$4
Specialty or Import Beer	\$5	Specialty or Import Beer	\$5
Assorted Sodas	\$2	Assorted Sodas	\$2



# Frequently Asked Questions

**Q:** May we host the wedding ceremony at the hotel?

**A:** Yes. We do require a ceremony fee of \$600-\$750 and it is required that you make arrangements for a certified Wedding Director and Officiant to facilitate the wedding program. Ceremonies are an exclusive benefit to couples hosting a reception with us.

**Q:** We are expecting many out of town guests. Is it possible to reserve a group of hotel rooms to accommodate them and what is the cost? Do our guests receive a discount? How does this work?

**A:** Yes. A courtesy room block may be arranged through our sales office. The discounted hotel room rates for your block vary; depending on the size of the block and the time of year. After we have received your contract, you will receive instructions to send to your out of town guests detailing their discounted hotel room rate and how to make reservations.

**Q:** Does the hotel provide complimentary shuttle service?

**A:** Yes. Our hotel shuttle is available complimentary to guests who are staying at the hotel and its primary function is to pick up and return your guests from the Raleigh-Durham International Airport. Its seating capacity is 11 guests - including the driver. The shuttle also provides transportation to guests who are staying at the hotel to and from the Brier Creek Shopping Centers. Hired professional transportation companies are required for groups larger than 20 people.

**Q:** May we bring our own food or use an outside caterer?

**A:** As a full service operation, all food items must be supplied and prepared by the hotel. In accordance with NC Health Department regulations and the risk of food borne illness, food may not be brought in from outside the hotel nor taken from the hotel premises after it has been served. Specialty cakes are the exception, provided they are prepared by a licensed bakery.

**Q:** May we bring in our own alcoholic beverages?

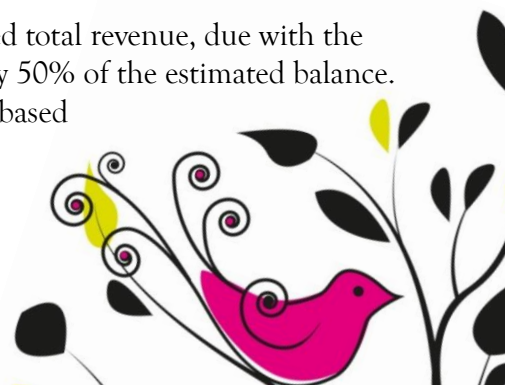
**A:** As a full service operation and in compliance with the NC State Alcohol Beverage regulations, the hotel must provide, as well as serve, all alcoholic beverages. Uncorked Wine Bottles are the exception at a \$10 per bottle corkage fee.

**Q:** How much does my wedding reception cost? Is there a minimum we must pay to host our event?

**A:** Minimum Food & Beverage requirements and/or room rentals will be assessed by the Catering Department and are determined by the anticipated size of your group, date and duration of time the event is scheduled.

**Q:** How much is my deposit and how do we pay for our event?

**A:** The initial non-refundable security deposit is 25% of your estimated total revenue, due with the contract. 90 days prior to your scheduled event, you are required to pay 50% of the estimated balance. The final balance is due 5 business days prior to your scheduled event based on the guaranteed number of guests in attendance.



# Preferred Vendors

Is it not required that you secure services from these listed vendors. However, we strongly encourage you to consult with them, as they have proven to provide consistent, high-quality and reliable services and/or products. This list was developed for your convenience and peace of mind.

CATEGORY	VENDOR		
Photography	Michael's Memories	919.481.1672	www.michaelsmemories.com
	Sweet Life Studios	919.389.7274	www.sweetlifestudios.com
	RockerDown Studios	919.342.6080	www.rockerdown.com
Bakery	Edible Art	919.856.0604	www.edibleartnc.com
	Cinda's Creative Cakes	919.303.1151	www.cindascreativecakes.com
	Ashley Cakes	919.649.0404	www.ashleycakes.com
Wedding Planners	A Southern Soiree	919.280.2045	www.asouthernsoiree.com
	Adam's & Events	919.557.9222	www.adamsandevents.com
Florist	Dogwood Tree Floral Design	919.829.4222	www.dogwoodtreefloraldesigns.com
	English Garden	919.341.8080	www.englishgardenraleigh.com
	Fleurtations	919.760.7669	www.fleurtationsweddings.com
Officiants	Rev. Kayelily Middleton	919-844-1844	www.aweddingminister.com
	Rev. Barbara Lodge	919-942-2808	www.ncweddingminister.com



# Preferred Vendors

CATEGORY	VENDOR		
<b>Entertainment</b>	McSound Productions	919.605.7509	<a href="http://www.mcsoundproductions.com">www.mcsoundproductions.com</a>
	Island Sound	919.872-3535	<a href="http://www.islandsound.net">www.islandsound.net</a>
	Joe Bunn DJ Company	919.785-9001	<a href="http://www.bunndjcompany.com">www.bunndjcompany.com</a>
<b>Lighting/AV</b>	Maestro Productions	919.361.4606	<a href="http://www.showmaestro.com">www.showmaestro.com</a>
	Scott Brown Media	800.760.1870	<a href="http://www.scottbrownmediagroup.com">www.scottbrownmediagroup.com</a>
<b>Spa Service</b>	Skin Sense, A Day Spa	919.870.0700	<a href="http://www.skinsense.com">www.skinsense.com</a>
<b>Calligraphy</b>	D King Studio	919.847.9408	<a href="http://www.dkingstudio.com">www.dkingstudio.com</a>
<b>Specialty Rentals</b>	CE Rental	919.833.9743	<a href="http://www.cerental.com">www.cerental.com</a>
	Classic Party Rentals	919.876.4095	<a href="http://raleigh.classicpartyrentals.com">raleigh.classicpartyrentals.com</a>
<b>Transportation</b>	EcoStyle Transportation	888.537.3969	<a href="http://www.ecostyleusa.com">www.ecostyleusa.com</a>
	White Horse	919.798.5893	<a href="http://www.ridewhitehorse.com">www.ridewhitehorse.com</a>
<b>Ice Sculptures</b>	Ice Occasions of North Carolina	919.662.1374	<a href="http://www.iceoccasionsofnc.com">www.iceoccasionsofnc.com</a>
	AMD Ice Sculptures	919.455.1661	<a href="http://www.amdicesculptures.com">www.amdicesculptures.com</a>

