



THE UMSTEAD  
HOTEL AND SPA



Meetings & Events spring/summer 2019

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Our Catering Menus reflect refinement and simplicity honed by our team of culinary professionals. With inspirations from our signature restaurant, Herons, attendees will be delighted with the presentation, flavor and creativity of each dish prepared by our culinary team.

The stunning natural beauty of our three-acre lake and wooded grounds—which are visible from many of our meeting spaces—stand in sharp contrast to the cutting-edge technology and equipment that is housed within the Umstead Hotel. We offer everything from wireless Internet to video conferencing and beyond.

A peaceful setting for your group's meeting and peace of mind. This unique combination is what makes The Umstead an ideal location for your next off-site meeting, business event, or conference in the Raleigh-Durham area.

This seasonal menu is available September 23<sup>rd</sup> – March 19<sup>th</sup>. We look forward to working with you!

Welcome



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# Breaks



- All breaks served for a period of one hour with the exception of Quench Your Thirst and Specialty Beverages.

### ***Coffee & Tea***

Larry's Beans Coffee  
*regular & decaffeinated*  
 Tea & Company  
*black, herbal, & green*  
 8 per person  
 4 per person *per refresh*

### ***Bottled Beverages***

*charged on consumption*

Coca-Cola soft drinks  
 3 per bottle  
 Acqua Panna bottled water  
 San Pellegrino sparkling water  
 4 per bottle

### ***Specialty Beverages***

coconut water  
 strawberry lemonade  
 hand squeezed lemonade  
 sparkling cucumber water  
 Mighty Leaf black currant iced tea  
 38 gallon

### ***Wellness Break***

cereal & granola bars  
 dark cocoa almonds  
 sweet potato chips  
 whole fresh fruit  
 bottled smoothies  
 fresh pressed juices  
 16 per guest

### ***Cookie Jar***

chocolate chip cookies  
 house made brownies  
 whole milk  
 chocolate milk  
 strawberry-vanilla milk  
 14 per guest

### ***Coffee & Donuts***

fresh warm donuts  
*based on 2 donuts per guest*  
 coffee cakes  
 bottled coffees  
 17 per guest

A 22% service charge, 7.25% sales tax and 1% local food & beverage tax will be added to your bill • Prices and menu descriptions are subject to seasonal change | Spring/Summer 2019



- All breaks served for a period of one hour with the exception of Quench Your Thirst and Specialty Beverages.

### ***Local Cheese Board***

Green Hill Camembert  
Barely Buzzed cheddar  
fresh berries  
melons  
rosemary crackers  
dried fruit jam  
18 per guest

### ***Trail Mix n' Match***

M&M's  
pretzels  
pumpkin seeds  
granola  
yogurt dipped raisins  
cranberries  
spicy pecans  
assorted nuts  
banana chips  
dried blueberries  
cheese crisps  
15 per guest

### ***Southern Fiesta***

pita chips  
kettle chips  
jalapeño tortilla chips  
grape salsa  
spinach hummus  
dill-horseradish dip  
16 per guest

### ***Sweet & Salty***

roasted peanuts  
barbecued popcorn  
chocolate dipped pretzels  
double chocolate Rice Krispy bar  
salted coconut macaroons  
Chapel Hill pecan toffee  
16 per guest

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# Breakfast Buffets



### *Lakeside*

fresh fruit  
Danishes, muffins & croissants  
sweet butter & house made jam  
cereal & granola bars  
assorted cereals  
  
artisan orange juice  
freshly brewed Larry's Beans Coffee  
selection of herbal & organic teas  
  
28 per guest

### *Rise & Shine*

fresh fruit  
low fat Greek yogurt  
low fat muffins  
scrambled egg whites  
roasted tomato, mushroom, chèvre  
steel cut oatmeal  
chicken & apple sausage  
  
artisan orange juice  
freshly brewed Larry's Beans Coffee  
selection of herbal & organic teas  
  
31 per guest

### *Carolina*

fresh fruit  
Greek yogurt parfait, granola, berries  
buttermilk biscuits  
sweet butter & house made jam  
scrambled eggs, fresh herbs  
cheese grits  
fried breakfast potatoes  
applewood smoked bacon  
  
artisan orange juice  
freshly brewed Larry's Beans Coffee  
selection of herbal & organic teas  
  
32 per guest

- 
- Served for a period of two hours
  - All hot buffets will have a \$100 surcharge apply for any groups with less than 10 guests

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***The European***

fresh fruit  
Greek yogurt parfait, granola, berries  
Danishes & croissants  
sweet butter & house made jam  
herb & cheese mini quiche  
smoked salmon, mini bagels  
steel cut oatmeal  
all natural sausage  
  
artisan orange juice  
freshly brewed Larry's Beans Coffee  
selection of herbal & organic teas  
  
33 per guest

***Southern Charm***

fresh fruit  
Greek yogurt parfait, granola, berries  
buttermilk biscuits  
sweet butter & house made jam  
scrambled eggs, hoop cheddar, chives  
chicken & waffles, jalapeño syrup  
crispy potatoes  
applewood smoked bacon  
  
artisan orange juice  
freshly brewed Larry's Beans Coffee  
selection of herbal & organic teas  
  
38 per guest

***The Farmhouse***

fresh fruit  
Greek yogurt parfait, granola, berries  
Danishes, muffins & croissants  
sweet butter & house made jam  
scrambled eggs, fresh herbs  
cheese grits  
fried breakfast potatoes  
applewood smoked bacon  
all natural sausage  
  
artisan orange juice  
freshly brewed Larry's Beans Coffee  
selection of herbal & organic teas  
  
38 per guest

- 
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## ***Breakfast Enhancements***

may be added to any breakfast buffet as additional options  
breakfast stations must be equal to event attendance

### ***Oatmeal Bowls***

almond butter, pecans, bananas, raisins, dates,  
honey, cocoa almonds, pistachios, toasted coconut,  
maple syrup, dried apricots, fruit preserves,  
molasses, candied ginger, house made granola  
9 per guest

### ***Buttermilk Biscuit Bar***

green tomato chutney, wildflower honey  
pepper preserves, pimento cheese,  
white gravy, raspberry jam  
whipped butter  
green onion pesto  
11 per guest

### ***Eggs Benedict Station***

Chef Attendant \$150, one attendant per 50 guests  
traditional, crab cake, Florentine, hollandaise  
14 per guest

### ***Omelet Station***

Chef Attendant \$150, one attendant per 50 guests  
omelets & eggs  
bacon, country ham, chorizo & smoked salmon  
shredded cheddar, feta, goat cheese & mushrooms  
scallions, bell peppers, tomatoes, caramelized onions, spinach  
14 per guest

### ***Belgian Waffle Station***

Chef Attendant \$150, one attendant per 50 guests  
whipped cream, pecan butter, macerated strawberries,  
warm fruit compote, maple syrup  
14 per guest

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- The Brunch buffet includes artisan orange juice, freshly brewed Larry's Beans Coffee, and a selection of herbal & organic teas
- Served for a period of two hours
- A \$150 surcharge will apply for any groups with less than 15 guests
- Requires a chef attendant at \$150, one attendant per 50 guests

### ***The Umstead Brunch***

blue crab chowder

artisan cheeses

fruit salad, pineapple, honeydew, cantaloupe, mint honey

spinach salad, hard-boiled egg, bacon vinaigrette

house made granola & vanilla yogurt parfaits

Danishes, muffins & croissants

pimento cheese & caramelized onion quiche

smoked salmon, bagels, herbed cream cheese

chicken & waffles, jalapeño syrup

potato hash, fried egg, roasted red pepper, scallions

applewood smoked bacon

all natural sausage

### ***Chef Carving Station***

*select one*

herb roasted prime rib (\$5 additional per guest)

bourbon-maple glazed ham

47 per guest

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# Lunch Buffets



## *The Piedmont*

### *soup*

Tomato bisque

### *salads*

baby iceberg, pickled carrots, cucumbers, buttermilk dressing  
asparagus, pecans, goat cheese, arugula, honey vinegar

### *entrées*

southern fried chicken breast, red onion cole slaw  
shrimp & grits, smoked tomatoes, Tasso ham, mushroom gravy

### *sides*

pimento mac & cheese  
braised collard greens  
rolls & sweet butter

### *desserts*

select 3 desserts from page 16 ([click here](#))

45 per guest

## *The Sandwich Shop*

### *soup*

Sweet corn chowder

### *salads*

watermelon, charred corn, feta, arugula, basil dressing  
red bliss potato salad, sweet onion, hardboiled eggs, bacon

### *crafted sandwiches*

steak, Ashe County blue cheese, horseradish aioli, brioche bun  
smoked turkey BLT, smoked gouda, Duke's mayo, wheat bread  
blue crab salad, lemon-dill aioli, butter lettuce, capers, croissant bun  
egg salad, grilled asparagus, romaine, red onion, spinach wrap

### *sides*

deli style potato chips  
fresh fruit salad  
dill pickle spears

### *desserts*

select 3 desserts from page 16 ([click here](#))

39 per guest

- 
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea.
  - Served for a period of two hours
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## ***The Asian Bistro***

### ***soup***

miso soup

### ***salads***

seaweed, savoy, cucumbers, sesame-soy dressing  
rice noodles, sweet peppers, cilantro, citrus vinaigrette

### ***entrées***

beef short rib, Chinese BBQ, bok choy, baby carrots  
miso glazed salmon, mung bean stir fry, pickled ginger

### ***sides***

fried rice  
snow peas, garlic-black bean butter

### ***desserts***

select 3 desserts from page 16 ([click here](#))

44 per guest

## ***The Cafe***

### ***soup***

yellow squash soup

### ***salads***

baby tomatoes, mozzarella, cucumbers, pickled red onion, basil  
romaine, sweet peas, yogurt, mint chick peas, tahini

### ***entrées***

black grouper, white polenta, braised fennel, olives, pine nuts  
roasted chicken breast, wild mushrooms, country ham, sherry cream  
grilled beef tenderloin, oven roasted tomatoes, red wine jus

### ***sides***

grilled summer vegetables  
herb roasted marble potatoes  
rolls & sweet butter

### ***desserts***

select 3 desserts from page 16 ([click here](#))

48 per guest

- 
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea.
  - Served for a period of two hours
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- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea.
- Served for a period of two hours

### ***The Farmer's Market***

*build your own salad*

carrot-ginger soup  
rolls & sweet butter

butter lettuce  
petite lettuce  
artisan romaine hearts

chimichurri grilled steak  
herb roasted chicken  
marinated crab salad  
grilled vegetables

balsamic vinegar  
extra virgin olive oil  
lemon herb vinaigrette  
buttermilk ranch dressing

shaved vegetables, herb & garlic croutons,  
applewood smoked bacon, roasted beets,  
parmesan cheese, spicy pecans

select 3 desserts from page 16 ([click here](#))

37 per guest

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***Desserts***

key lime pie  
key lime curd, berry gel, chantilly

chocolate moon pie  
chocolate cake, Italian buttercream

carrot cake sandwich  
carrot cake, cream cheese icing

Earl Grey blondie  
brown butter buttercream

lemon cream bar  
lemon curd, sable crust

coconut pound cake  
toasted coconut, dulce buttercream

chocolate bourbon pecan pie  
caramel bourbon filling, pecans

seasonal fruit tart  
oat crumble

banana cream pie  
banana pastry cream, vanilla chantilly

chocolate peanut butter pie  
peanut butter cream cheese, chocolate icing

strawberry almond shortcake  
strawberry mousse, almond sponge, chantilly

red velvet cake  
classic red velvet cake, cream cheese

hazelnut espresso brownies  
hazelnut praline brownie, chocolate espresso

caramel cheesecake  
graham cracker, white chocolate, caramel

vanilla bean rice pudding  
seasonal fruit

chocolate pudding  
cocoa crumble

***Enhanced Desserts***

\$2.00 additional, per guest

s'mores cream cake  
flourless chocolate cake, marshmallow, graham

coconut chia pudding  
seasonal fruit

almond panna cotta  
berry gel, almond crumble, fresh berries

fresh fruit cups  
seasonal fruit

- 
- Please select three (3) desserts to be included with your lunch or dinner buffet menu price

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# Plated Lunch



## ***Soups***

*poured tableside*

sweet corn soup

blue crab-potato salad, crispy onion, dill

heirloom tomato gazpacho

cucumber, cilantro, farm peppers

## ***Salads***

beet salad

goat cheese, candied walnuts, frisée, mache

baby iceberg

bacon, tomatoes, blue cheese dressing

butter lettuce

citrus, radish, pine nuts, basil dressing

classic Caesar

white anchovy, aged parmesan, crouton

endive

pears, walnuts, blue cheese, aged balsamic

frisée

crispy bacon, beluga lentils, sherry vinaigrette

field greens

grilled peaches, beets, feta, white balsamic

- 
- All entrées include freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, iced tea, fresh baked rolls & creamery butter.
  - Prices are based on a three course lunch menu to include one Soup or one Salad, one Entrée & one Dessert.

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### *Entrées*

roasted chicken breast  
creamed corn, grits, pecan relish, natural jus  
38 per guest

Scottish salmon  
caramelized squash, hominy, sweet corn broth  
40 per guest

black grouper  
grits, fennel-olive salad, crab butter  
40 per guest

smoked pork tenderloin  
peach BBQ, roasted fennel, potatoes  
41 per guest – update??

beef tenderloin  
crispy broccoli, onion rings, jus  
44 per guest

### *Duo Entrées*

beef tenderloin & shrimp  
crispy broccoli, onion rings, jus  
54 per guest

roasted chicken & crab cake  
creamed corn, grits, pecan relish, natural jus  
48 per guest

### *Vegetarian Entrées*

charred zucchini  
tomato compote, pine nuts, pesto

grilled eggplant  
portabella, chevre, beet-walnut relish, aged balsamic

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## *Desserts*

s'mores brownie \*

marshmallow mousse, graham crumble, raspberries

red velvet\*

fresh berries, white chocolate cheesecake

crème brûlée\*

milk chocolate, dulce de leche, cardamom chantilly

chocolate Chambord mousse\*

chocolate, chambord mousse, flourless chocolate cake

citrus madeline\*

lemon-lime, violet meringue, bergamot crumble

cobbler\*

seasonal flavors, panna cotta, walnut crumble

hazelnut caramel crunch bar

milk chocolate praline mousse, Kahlua gelée, chantilly

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\* available pre-set.

## *Plated Appetizers*

\$12 additional, per guest

crab cake

citrus braised fennel, frisée, Riesling butter

fried green tomatoes

feta, sweet pickles, horseradish-dill cream

scallops

ragout of summer vegetables, ginger-tomato jus

risotto

English pea, pickled peppers, whipped buttermilk

potato gnocchi

fava beans, charred romaine, onion, pepper jus

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# Receptions



## ***Warm Hors D'Oeuvres***

- priced per piece
- minimum of 25 pieces per item

### ***Land***

pork belly, corn bread, pickled okra, mustard BBQ	6
crispy pork spring roll, sweet & spicy dipping sauce	6
chicken & waffles, jalapeno maple syrup, mustard	6

### ***Sea***

crab cake, remoulade, preserved lemon, capers	6
bacon seared scallops, chive, ginger honey glaze	6
lobster & sweet corn hushpuppies, charred onion aioli	6

### ***Earth***

creamed spinach, feta cheese, puff pastry, pine nuts	5
crispy fried risotto, parmesan reggiano, spicy tomato	5
smoked tofu tempura, togarashi, sweet miso aioli	4
wild mushroom vol au vent, crispy onion, parmesan	5
roasted tomato tart, goat cheese, black olives, herbs	4

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## *Chilled Hors D'Oeuvres*

- priced per piece
- minimum of 25 pieces per item

### *Land*

prosciutto, mascarpone, fig preserves, Marcona almond	6
grilled chicken salad, white grapes, walnut, pretzel toast	6
black eyed pea hummus, truffle, pork cracklin', thyme	5

### *Sea*

lobster roll, toasted brioche, tarragon aioli, celery leaves	6
poached shrimp, cucumber, yuzu-wasabi cocktail sauce	6
cured salmon, rye, dill cream, capers, pickled shallots	6
deviled egg, smoked trout mousse, roe, chives	5

### *Earth*

fresh mozzarella, marinated tomato, arugula pesto	5
edamame hummus, black rice crisp, radish salad	4
cucumber gazpacho, yuzu, cilantro, roasted peanuts	4
NC farmers cheese, scallion scone, sweet pepper jam	5
medjool date, asher blue cheese, roasted beet, lemon	5
Vietnamese style vegetable spring roll, sweet chili sauce	5

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### ***Crudité***

radish  
broccoli  
cucumber  
baby carrot  
cherry tomato  
edamame hummus  
buttermilk ranch dip  
13 per guest

### ***Fruit Market***

kiwi  
pineapple  
coconut  
honeydew  
cantaloupe  
strawberries  
minted watermelon  
lemon poppy yogurt  
13 per guest

### ***East Coast***

poached jumbo shrimp  
oysters on the half shell  
crab claws  
cocktail sauce  
red pepper aioli  
crackers  
25 per guest

### ***Local Artisan***

Barely Buzzed cheddar  
Sweet Grass Dairy green hill  
Sweet Grass Dairy Thomasville tomme  
Carr Valley Cheese mobay  
pepper preserves  
dried cherry mostarda  
local artisan crackers  
17 per guest

### ***Add Charcuterie***

4 additional per guest

### ***Mediterranean***

hummus  
marinated olives  
feta-cucumber dip  
tomato tapenade  
crispy pita  
herb focaccia  
14 per guest

### ***Grilled Vegetables***

pesto marinated squash  
marinated tomatoes  
red & yellow bell peppers  
mushrooms  
artichokes  
asparagus  
14 per guest

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### ***Tavern***

*build your own slider*

Kobe beef  
jumbo lump crab  
pickle fried chicken  
portobello mushroom  
spicy aioli  
jack cheese  
remoulade  
tomato compote  
smoked tofu mayo  
19 per guest

### ***Anson Mills Grits***

shrimp, applewood bacon, tasso ham,  
green onions, cremini mushrooms,  
smoked tomatoes, white cheddar,  
roasted red peppers, stone ground grits  
17 per guest

### ***La Taqueria***

braised chicken  
barbacoa beef  
pork shoulder al pastor  
guacamole, sour cream  
pico de gallo  
charred tomato salsa  
tomatillo salsa  
chile con queso  
corn & flour tortillas  
19 per guest

### ***Sushi***

*based on 4 pieces per person*

cucumber & avocado roll  
Philadelphia roll  
spicy tuna roll  
California roll  
22 per guest

### ***Green Garden***

romaine hearts  
artisan petit greens  
hydroponic bibb lettuce  
shaved parmesan  
candied crispy bacon  
edamame  
broccoli florets  
shaved farm vegetables  
heirloom cherry tomatoes  
buttermilk ranch  
lemon herb vinaigrette  
aged balsamic vinaigrette  
14 per guest

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## *Desserts & Coffee Display*

3 desserts  
14 per guest

4 desserts  
17 per guest

- All dessert displays include Larry's Beans fresh brewed coffee

### *Desserts*

key lime pie  
key lime curd, berry gel, chantilly

chocolate moon pie  
chocolate cake, italian buttercream

carrot cake sandwich  
carrot cake, cream cheese icing

Earl Grey blondie  
brown butter buttercream

lemon cream bar  
lemon curd, sable crust

coconut pound cake  
toasted coconut, dulce buttercream

chocolate bourbon pecan pie  
caramel bourbon filling, pecans

seasonal fruit tart  
oat crumble

banana cream pie  
banana pastry cream, vanilla chantilly

chocolate peanut butter pie  
peanut butter cream cheese filling, chocolate icing

strawberry almond shortcake  
strawberry mousse, almond sponge cake, chantilly

red velvet cake  
classic red velvet cake, cream cheese filling

hazelnut espresso brownies  
hazelnut praline brownie, chocolate espresso icing

caramel cheesecake  
graham cracker, white chocolate cheesecake, caramel

vanilla bean rice pudding  
seasonal fruit

chocolate pudding  
cocoa crumble

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## *Backyard BBQ*

pulled pork shoulder, eastern NC BBQ  
chef carved beef brisket, molasses BBQ  
smoked chicken, mustard BBQ  
braised collards greens  
red bliss potato salad  
southern style slaw  
glazed cornbread  
brioche rolls  
19 per guest

## *Taste of Italy*

antipasti, salami, mozzarella, artichokes, black olives  
orecchiette pasta, wilted spinach, grilled shrimp, alfredo  
rigatoni pasta, italian sausage, sweet peas, vodka sauce  
cavatappi pasta, sundried tomatoes, pesto, arugula, broccoli  
herbed focaccia  
18 per guest

- 
- Action Stations require a Chef Attendant at \$150 per station.
  - May be served as a Food Display, no Chef Attendant.
  - Served for a period of 1½ hours

## *Jasmine*

seaweed salad  
Asian slaw  
seared noodles, chicken  
stir fry vegetables  
shrimp fried rice  
miso soup  
19 per guest

## *Fresh Mixed*

romaine hearts  
artisan petit greens  
hydroponic Bibb lettuce  
shaved parmesan  
candied crispy bacon  
edamame, broccoli florets  
farm vegetables, cherry tomatoes  
buttermilk ranch  
lemon herb vinaigrette  
aged balsamic vinaigrette  
14 per guest

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## *Carving Stations*

roasted beef tenderloin  
horseradish cream  
roasted garlic jus  
20 per guest

herb roasted prime rib  
horseradish cream  
red wine jus  
21 per guest

marinated lamb loin  
cucumber-yogurt sauce  
garlic jus  
26 per guest

bourbon maple glazed ham  
Lusty Monk mustard  
port-dried cherry jus  
15 per guest

fried turkey breast  
cranberry compote  
natural turkey jus  
15 per guest

- 
- All Carving Stations require a Chef Attendant at \$150 per station
  - Served with freshly baked rolls
  - Served for a period of 1½ hours

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# Dinner Buffets



## *The Lotus*

### *soup*

miso soup

### *salads*

seaweed, savoy, cucumbers, sesame-soy dressing  
rice noodles, sweet peppers, cilantro, citrus vinaigrette

### *entrées*

beef short rib, Chinese BBQ, bok choy, baby carrots  
miso glazed salmon, mung bean stir fry, pickled ginger

### *sides*

shrimp fried rice  
snow peas, garlic-black bean butter

### *sides*

select 3 desserts from page 16 ([click here](#))

64 per guest

## *The Capitol*

### *soup*

heirloom tomato, herb croutons, bail oil, black pepper

### *salads*

baby spinach, strawberries, pecans, yogurt, poppy seeds, lemon  
charred beets, puffed sorghum, feta, sunflower seeds, sorrel

### *entrées*

seared chicken breast, wild rice pilaf, sugar snaps, fig sauce  
black grouper, braised fennel, green onion relish, tomato broth  
beef tenderloin, creamed baby spinach, roasted beef jus

### *sides*

buttermilk whipped potatoes  
roasted asparagus, baby tomatoes chervil  
grilled vegetables, artichokes, eggplant, squash  
rolls & sweet butter

### *desserts*

select 3 desserts from page 32 ([click here](#))

72 per guest

- 
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea
  - Served for a period of two hours.
  - A \$250 surcharge will apply for any groups with less than 15 guests.

A 22% service charge, 7.25% sales tax and 1% local food & beverage tax will be added to your bill • Prices and menu descriptions are subject to seasonal change | Spring/Summer 2019



## *The Bistro*

### *soup*

French onion soup

### *salads*

frisée, beluga lentils, arugula, red onion, smoked bacon, Dijon  
fingerling potato salad, chives, white wine vinegar, crème fraîche

### *entrées*

steak Diane, oyster mushrooms, brandy cream, shallots  
honey glazed pork tenderloin, marinated red onions

### *sides*

Barigoule of grilled vegetables  
white bean cassoulet, duck confit, pork belly  
rolls & sweet butter

### *desserts*

select 3 desserts from page 32 ([click here](#))

62 per guest

## *The Woodlands*

### *soup*

She crab soup

### *salads*

romaine lettuce, boiled peanuts, pickled okra, buttermilk  
tomato salad, pork cracklin', charred cabbage, jalapeno

### *entrées*

crispy catfish, sweet onion hushpuppies, spicy remoulade  
smoked chicken breast, baked beans, white BBQ sauce

### *sides*

black eyed peas & rice  
braised green beans  
corn bread

### *desserts*

select 3 desserts from page 32 ([click here](#))

64 per guest

- 
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea
  - Served for a period of two hours.
  - A \$250 surcharge will apply for any groups with less than 15 guests.

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***Desserts***

key lime pie  
key lime curd, berry gel, chantilly

chocolate moon pie  
chocolate cake, italian buttercream

carrot cake sandwich  
carrot cake, cream cheese icing

Earl Grey blondie  
brown butter buttercream

lemon cream bar  
lemon curd, sable crust

coconut pound cake  
toasted coconut, dulce buttercream

chocolate bourbon pecan pie  
caramel bourbon filling, pecans

seasonal fruit tart  
oat crumble

banana cream pie  
banana pastry cream, vanilla chantilly

chocolate peanut butter pie  
peanut butter cream cheese, chocolate icing

strawberry almond shortcake  
strawberry mousse, almond sponge, chantilly

red velvet cake  
classic red velvet cake, cream cheese

hazelnut espresso brownies  
hazelnut praline brownie, chocolate espresso

caramel cheesecake  
graham cracker, white chocolate, caramel

vanilla bean rice pudding  
seasonal fruit

chocolate pudding  
cocoa crumble

***Enhanced Desserts***

\$2.00 additional, per guest

s'mores cream cake  
flourless chocolate cake, marshmallow, graham

coconut chia pudding  
seasonal fruit

almond panna cotta  
berry gel, almond crumble, fresh berries

fresh fruit cups  
seasonal fruit

- 
- Please select three (3) desserts to be included with your lunch or dinner buffet menu price

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# Plated Dinner



## *Soups*

*poured tableside*

heirloom tomato gazpacho  
roasted tomato, jalapeno, cilantro

sweet corn soup  
grilled shrimp, green tomato, cumin

chilled pea soup  
lump crab, tapioca, preserved lemon

she crab soup  
blue crab, aged sherry, sweet onion

tomato soup  
basil, crispy bacon, herb croutons

## *Salads*

heirloom tomato salad  
mâche, watermelon, fresh mozzarella, aged balsamic

summer melon salad  
lettuce, fennel, red onion, feta, mint vinaigrette

grilled asparagus salad  
country ham, boiled egg, watercress, truffle

classic Caesar salad  
romaine lettuce hearts, garlic croutons, parmesan

young lettuce salad  
baby tomatoes, goat cheese, strawberries, white balsamic

- 
- All entrées include freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, iced tea, fresh baked rolls & creamery butter.
  - Prices are based on a three course dinner menu to include one Soup or one Salad, one Entrée & one Dessert.
  - An additional \$20 per guest, will apply for ordering entrées tableside. Only single entrées may be selected when offering guests a choice of menu.

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## *Entrées*

roasted chicken breast  
thyme polenta, creamed corn, chicken jus  
59 per guest

Scottish salmon  
wild rice, edamame, stir fried snow peas  
63 per guest

roasted sea bass  
summer succotash, herb salad, curry broth  
64 per guest

rack of lamb  
roasted asparagus, mint gremolata, lamb jus  
70 per guest

beef short rib  
crispy broccoli, wild mushroom jus  
65 per guest

beef tenderloin  
potato butter, onion rings, sherry jus  
66 per guest

## *Duo Entrées*

beef tenderloin & lobster  
potato puree, truffled sherry cream  
81 per guest

beef tenderloin & shrimp  
potato puree, truffled sherry cream  
76 per guest

beef tenderloin & crab cake  
polenta, creamed corn, pecans, jus  
76 per guest

## *Vegetarian Entrées*

charred zucchini  
tomato compote, pine nuts, pesto

grilled eggplant  
portabella, chevre, beet-walnut relish, aged balsamic

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## *Desserts*

s'mores brownie \*  
marshmallow mousse, graham crumble, raspberries

red velvet\*  
fresh berries, white chocolate cheesecake

crème brûlée\*  
milk chocolate, dulce de leche, cardamom chantilly

chocolate Chambord mousse\*  
chocolate, chambord mousse, flourless chocolate cake

citrus madeline\*  
lemon-lime, violet meringue, bergamot crumble

cobbler\*  
seasonal flavors, panna cotta, walnut crumble

hazelnut caramel crunch bar  
milk chocolate praline mousse, Kahlua gelée, chantilly

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\* available pre-set.

## *Plated Appetizers*

crab cake  
citrus braised fennel, radish, Riesling butter  
10 additional per guest

fried green tomatoes  
feta, sweet pickles, horseradish-dill cream  
10 additional per guest

seared ahi tuna  
marinated snow peas, avocado, yuzu vinaigrette  
12 additional per guest

hot smoked salmon  
petite frites, sorghum molasses, arugula  
8 additional per guest

risotto  
sweet peas, wild mushrooms, truffle cream  
8 additional per guest

sea scallop  
popcorn grits, charred corn relish, avocado  
10 additional per guest

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# Specialty Events



## ***Afternoon Tea***

### ***tea & company whole leaf teas***

*poured tableside*

black tea  
herbal tea  
green tea

### ***arrival beverage***

*select one*

sparkling wine  
sparkling lemonade  
sparkling apple cider

### ***display station***

*select one*

vegetable crudité  
fresh fruit  
local cheese

### ***family style tea***

tea sandwiches *(4 per guest)*

scones & accoutrements  
sweets & confections

54 per guest

## ***Umstead Wine Experience***

An event inspired by our monthly wine series that provides an interactive tasting experience based on a chosen wine theme. Tasting notes will be provided with the option to have a sommelier led discussion.

The Umstead Wine Experience is recommended as a pre-dinner reception or late afternoon meeting break activity. Guests will be encouraged to interact as they enjoy each pairing. Food and wine can be served as paired stations, educational experience or a tray passed light reception.

### ***common themes***

- across America
- terroir intense
- around the world

55 per guest entry wine services  
75 per guest elevated wine services  
Market Price rare wine services

200 sommelier fee per group *(required)*

A 22% service charge, 7.25% sales tax and 1% local food & beverage tax will be added to your bill • Prices and menu descriptions are subject to seasonal change | Spring/Summer 2019



## ***Farm Dinner***

A farm inspired dinner that focuses on local, sustainable products from our farm and other North Carolina growers

The Farm Dinner may be hosted on the banquet terrace for up to fifty guests or in the Herb Garden for up to twenty guests

As an alternative The Farm Dinner may also be hosted in any of the banquet rooms for up to fifty guests

85 per guest

### ***canapés***

pork belly, corn bread, pickled okra, mustard BBQ deviled egg, smoked trout mousse, roe, chives  
black eyed pea hummus, cracklin', truffle

### ***salads***

*served family style*

arugula, goat cheese, baby tomatoes, dill dressing  
cucumber salad, kale, parmesan, pickled red onion vinaigrette

### ***proteins***

*select two options to be available for guests to choose tableside*

braised beef short rib  
carolina flounder  
roasted chicken breast

### ***sides***

*served family style*

whipped potatoes  
brown butter roasted carrots  
bacon braised brussels sprouts

### ***dessert***

cobbler, seasonal flavors, panna cotta, walnut crumble

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## ***Chop House Dinner***

A traditional chop house inspired dinner that features a guest's choice of entrée and traditional family style sides.

The Chop House Dinner may be hosted on the banquet terrace for up to thirty guests or in the Herb Garden for up to twenty guests

As an alternative The Chop House Dinner may also be hosted in any of the banquet rooms for up to thirty guests

95 per guest

### ***canapés***

crab cake, remoulade, preserved lemon, capers  
fresh mozzarella, marinated tomato, arugula pesto  
chilled shrimp, cucumber, yuzu-wasabi cocktail sauce

### ***salads***

*served family style*

iceberg, tomatoes, bacon, blue cheese dressing  
Caesar, romaine hearts, garlic croutons, anchovies

### ***proteins***

*select two options to be available for guests to choose tableside*

new york strip  
beef filet  
Heritage pork loin  
grilled Scottish salmon  
rosemary roasted chicken breast

### ***sides***

*served family style*

truffled macaroni & cheese  
baked potato, bacon, sour cream, herb butter, cheddar, scallions  
roasted broccoli

### ***sauces***

bearnaise  
red wine demi glace

### ***dessert***

crème brûlée, milk chocolate, dulce de leche, cardamom chantilly

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# Beer, Wine & Liquor



### ***Host Bar Prices***

charges based on consumption,  
bartender fee at \$125 per bar, one bartender per 75 guests

classic brands	9	premium brands	11
house wines	9	house wines	9
beer	6	beer	6
soft drinks	3	soft drinks	3
bottled water	4	bottled water	4
juice	3	juice	3

### ***Bar Package Prices***

Pricing is per guest per hours selected & includes the bartender fee.

<b>1 hour</b>	classic 21	premier 26
<b>2 hours</b>	classic 28	premier 33
<b>3 hours</b>	classic 35	premier 40

### ***Bar Packages***

#### ***classic brands***

Cathead Vodka  
Stoli Vodka  
Beefeater Gin  
J. Wray Rum  
Seagrams VO Gold Whiskey  
Elijah Craig Bourbon  
Dewars White Label Scotch  
Lunazul Tequila  
Dunningan Hills Matchbook, Chardonnay  
Montevina "Independence Point"  
Cabernet Sauvignon, California  
+ & + Cava  
Bud Light, White Street Hoptimist IPA,  
Highland Gaelic Ale, Heineken

#### ***premier brands***

Ketel One Vodka  
Tito's Vodka  
Tanqueray  
Sailor Jerry Rum  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Famous Grouse Scotch  
Jose Cuervo Especial Tequila  
Dunningan Hills Matchbook, Chardonnay  
Montevina "Independence Point"  
Cabernet Sauvignon, California  
Adami "Garbel" Prosecco  
Bud Light, White Street Hoptimist IPA,  
Highland Gaelic Ale, Heineken

#### ***cordials***

charged by consumption  
VS  
Kahlua  
Fragelico  
Remy Martin  
Sambuca Romana  
Baileys Irish Cream  
Disaronno Originale  
12 each

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## ***Banquet Wine List***

### ***White***

von Winning "Winnings" Riesling, Germany	52
Scarpetta, Pinot Grigio, Italy	40
Chehalem "Ridgecrest" Grüner Veltliner, Oregon	54
Andrew Rich "Croft" Sauvignon Blanc, Oregon	60
Cakebread Sauvignon Blanc, California	70
Ramey, Chardonnay, California	68
Dunningan Hills "Matchbook" Chardonnay, California	35
Chappellet, Chardonnay, California	65

### ***Sparkling***

+ & + Cava, Spain	35
Adami "Garbel" Prosecco, Italy	45
Raventos i Blanc Brut Rose, Spain	68
Aubry "Premier Cru" Brut, France	81

### ***Red***

Alexana "The Umstead Cuvee" Pinot Noir, Oregon	68
Carmel Road Pinot Noir, California	55
Semaphore 7, Alicante Blend, Portugal	40
Finca Decero Malbec, Argentina	40
Stolpman Vineyards "Estate" Syrah, California	60
Arrowood, Cabernet Sauvignon, California	68
Montevina "Independence Point" Cabernet Sauvignon, California	35
Honig Cabernet Sauvignon, California	90

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This is just a partial list of the wines offered at The Umstead. Our Sommelier would be glad to assist with any other options.

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- Requires a bartender at \$125, one attendant per 50 guests
- Maximum of 2 cocktails per event

### *Artisan Cocktails*

may be added to any bar as additional options

gin-sation

gin, lime, cucumber

raspberry thyme

gin, raspberry, thyme, lime, soda

citrus mule

vodka, orange, lemon, ginger

pomegranate cosmo

vodka, triple sec, pomegranate, lime

raspberry

vodka, lemon, raspberry, sparkling wine

\*can also be strawberry

honey squeeze

bourbon, honey, lemon, ginger

hibiscus martini

vodka, hibiscus, lemon, sparkling wine

dark berry mojito

rum, berries, pineapple, mint, soda

14 per cocktail

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# Information



## ***Banquet Information***

### ***Guarantee***

The Umstead Hotel and Spa requires a guarantee number of persons attending your function(s) by noon, three working days prior to the function day. If a guarantee is not provided, the agreed upon contracted guest count will be used or the number of guests attending, whichever is greater. The hotel will prepare food for up to 5% over the guaranteed guest count. If the number of guests exceeds 5% of the guarantee, the hotel cannot guarantee to provide identical services for the additional guests but will accommodate with an alternative meal. Any meal provided for the additional guests will be subject to a \$20.00 per person surcharge on the menu price.

### ***Service Charge/Tax***

A 22% taxable service charge and 8.25% state sales tax will be charged on food and beverage items. State sales tax will be applied to room rental and audio visual fees at 7.25%.

**Bartender Fees**                      \$125 per  
bartender

One bartender per 75 guests is suggested

**Chef's Fees**      \$150 per chef  
Menu items requiring a chef are noted on the menus

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### ***Outside Vendors***

All equipment, rental linens, rental chairs, floral centerpieces, etc. must be loaded and unloaded at the loading dock. Your catering representative will work with the vendor contact to schedule a time for load in and load out.

### ***Floral Design, Decorations, Entertainment & Photography***

Your catering representative can provide a list of preferred vendor partners to assist with the planning of your event requirements. You are not required to use the vendors, however, we do request notice of your selected vendors so they may be advised on the Hotel's outside vendor policies. Charges will be applied to the group's master account should any excessive cleanup be required after an event.

### ***Displays & Exhibits***

All exhibits and displays must conform to Cary city code and fire ordinance rules. The hotel does not permit the affixing of anything to walls, floors, or ceilings of rooms with nails, staples, tape or any other adhesive unless approval is given in advance. Any damages caused by event attendees will be the responsibility of the event planner.

### ***Shipping/Receiving***

Packages for meetings may be delivered three (3) working days prior to the date of the event. Any items being mailed to the hotel should include the following information:

Group Contact/Event Name & Date  
The Umstead Hotel and Spa  
100 Woodland Pond Drive  
Cary, NC 27513

### ***Audio/Visual Services***

The hotel offers a full line of state of the art audio visual equipment and technical support at an additional charge. In order to ensure a positive event experience, The Umstead Hotel and Spa highly recommends using only in-house equipment. Should the event planner opt to bring in an outside audio visual vendor, additional charges may apply. Charges for any damage done to the hotel by an outside audio visual vendor will be charged to the client's master account.

### ***Parking***

The hotel requires valet parking for any event with 100 or more guests arriving by automobile. Your catering representative can provide you with the current pricing, but a reasonable estimate is \$3.50 per person. Signs will be provided to direct guests to the conference entrance of the hotel. Valet parking charges will be posted to the client's master account.





# Audio Visual



## ***Integrated Display Packages***

(all packages include house sound system, patch cables & set up labor)

### **Arbor**

55" 4K high definition monitor  
computer interface to monitor  
\$450

### **Boardroom**

75" 4K high definition monitor  
computer interface to monitor  
\$550

### **Cedar**

75" 4K high definition monitor  
computer interface to monitor  
\$550

### **Sycamore 1 or 2**

(1) integrated 1080 HD resolution projector  
(1) 6' x 9' drop down screen  
computer input to projection system  
\$650

### **full Sycamore**

(2) integrated 1080 HD resolution projectors  
(2) 6' x 9' drop down screens  
computer input to projection system  
\$700

### **Salon**

(1) integrated 1080 HD resolution projector  
(1) 7' x 11' drop down screen  
computer input to projection system  
\$800

### **Ballroom 1 or 2**

(1) integrated 1080 HD resolution projector  
(1) 9' x 16' drop down screen  
computer input to projection system  
\$850

### **full Ballroom**

(2) integrated 1080 HD resolution projectors  
(2) 9' x 16' drop down screens  
computer input to projection system  
\$950

### **projection support package**

\*client to provide own projector\*

(1) 6' or 8' skirted tripod screen  
(1) skirted projection table  
power cords & power strips as needed  
\$180

## ***Audio Visual Technician***

price per hour with a 4 hour minimum  
between Monday – Friday 8:00am – 5:00pm  
\$90

between 5:00pm – 8:00am & weekends  
\$130

\*\*Labor Fees at Same Rate

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## ***Basic Meeting Needs***

Wireless High Speed Internet Connection  
(Unlimited Users)  
\$100  
Lectern with Microphone & Reading Light  
\$175  
Flip Chart with Markers (1) Refill  
\$45  
Signage Easels  
\$15  
Power Strip  
\$25  
Extension Cord  
\$25

## ***Phone Service & Audio***

*\*International Calls Incur Additional Charges*

Desk Phone & Connection  
\$90  
Conference Phone & Connection  
*includes local & long distance calling fees*  
\$250 (may require additional microphones)  
MP3 Recorder  
\$125 (may require additional microphones)

## ***Microphones***

Multiple Microphones in Room May Require  
Dedicated Technician  
Wireless Lavalier Microphone (Digital)  
\$125  
Wireless Handheld Microphone (Digital)  
\$125  
Wired Lavalier Microphone  
\$85  
Wired Microphone with Stand  
\$65  
Table Top Microphone  
\$65  
Push to Talk Microphone  
\$85

## ***Video Presentation & Conferencing***

55" Plasma Monitor with Cart & Drape  
\$450  
DVD/VCR Player  
\$65  
VTC Video Conference System  
(Requires in House Projection with House Sound)  
\$500

## ***Computer Needs***

LCD Data Projector  
\$350  
Lap Top Computer  
\$175  
Wireless PowerPoint Remote, Laser  
Pointer  
\$50  
Laser Jet Black & White Printer  
\$175  
Color Print/Copy/Fax/ Scan  
\$250

## ***Screens***

Front or Rear Projection Screen with  
Black Dress Kit – Available in Various  
Sizes  
Starting at \$225 (Does Not Include Labor)

## ***Lighting Packages***

Starting at \$400

*All Prices Listed Are Per Room Per Day*

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