



THE UMSTEAD
HOTEL AND SPA



theumstead.com | 919.447.4120 | sales@theumstead.com

Meetings & Events Fall/Winter



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 23rd – March 19th. We look forward to working with you!



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Breaks



- All food breaks served for a period of one hour

Coffee & Tea

Larry's Beans Coffee
regular & decaffeinated
 Ikaati Tea
black, herbal, & green
 10 per person
 5 per person *per refresh*

Bottled Beverages

charged on consumption

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

Specialty Beverages

hot chocolate
 warm spiced apple cider
 hand squeezed lemonade
 sparkling cucumber water
 black currant iced tea
 48 gallon

Wellness Break

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

Cookie Jar

chocolate chip cookies
 bischoff snickerdoodle cookie
 oatmeal raisin granola cookie
 whole milk
 chocolate milk
 16 per guest

Coffee & Donuts

fresh warm donuts:
 cinnamon sugar, plain donut
 powdered sugar, chocolate donut
 canned specialty coffees
 15 per guest

**Available for a maximum of (100) guests
 based on 2 donuts per guest*

A 24% 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 | Fall/Winter



- All breaks served for a period of one hour

Artisan Cheese Board

two seasonal artisanal cheeses
fresh berries
sliced melons
rosemary crackers
dried fruit jam
28 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
18 per guest

Southern Fiesta

pita chips
kettle chips
tortilla chips
grape salsa
cumin hummus
dill-horseradish dip
19 per guest

Sweet & Salty

roasted peanuts
truffled popcorn
chocolate dipped pretzels
toasted rice krispy caramelia bar
coconut mango macaroons
chapel hill toffee
20 per guest

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Breakfast Buffets



Lakeside

fresh fruit
greek yogurt, berries
danishes, muffins & croissants
sweet butter & house made jam
assorted granola bars

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

33 per guest

Rise & Shine

fresh fruit
greek yogurt, berries
assorted 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

37 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

39 per guest

-
- Served for a period of two hours
 - All 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

40 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

43 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
chicken-apple sausage

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

47 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

10 per guest

Buttermilk Biscuit Bar

green tomato chutney, wildflower honey
pepper preserves, pimento cheese,
sausage gravy, raspberry jam
whipped butter
scallion relish

12 per guest

Eggs Benedict Station

Chef Attendant \$175, one attendant per 50 guests

traditional, crab cake, Florentine, hollandaise

21 per guest

Omelet Station

Chef Attendant \$175, 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

17 per guest

Belgian Waffle Station

whipped cream, pecan butter, macerated strawberries,
blackberries, blueberries, raspberries, warm fruit compote,
maple syrup

16 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
- Available between 10:00 AM – 2:00 PM
- 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 \$175, 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, scrambled egg, cheddar, roasted red pepper, scallions

applewood smoked bacon

chicken-apple sausage

Chef Carving Station

select one

bourbon-maple glazed ham

fried turkey breast

herb roasted prime rib (\$8 additional per guest)

roasted beef tenderloin (\$10 additional per guest)

65 per guest

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Lunch Buffets



The Piedmont

- soup*
loaded potato soup
 - salads*
romaine lettuce, pickled okra, boiled peanuts, buttermilk brussels slaw, walnut, cranberry, bleu cheese, white balsamic
 - entrées*
braised beef short ribs, white cheddar grits, cheerwine jus
fried catfish, celery root risotto, lemon zest
 - sides*
roasted root vegetable gratin
whipped sweet potatoes, pecans, brown butter
rolls & sweet butter
 - desserts*
select 3 desserts from page 16
- 54 per guest

The Sandwich Shop

- soup*
beef & barley soup
 - salads*
baby kale, pear, feta, pumpkin seeds, white balsamic
sweet potato salad, dark raisins, pecans, blue cheese
 - crafted sandwiches*
steak, truffle aioli, gruyere, caramelized onion puree
smoked turkey, cheddar, cranberry compote, watercress sprouts, foccacia
blackened shrimp salad, garlic aioli, lemon, herbs, brioche bun
grilled vegetables, goat cheese, black bean hummus, spinach wrap
 - sides*
deli style potato chips
fresh fruit salad
dill pickle spears
 - desserts*
select 3 desserts from page 16
- 49 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 \$150 surcharge will apply for any groups with less than 10 guests

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The Asian Bistro

soup

wonton soup

salads

seaweed, savoy, pickled chayote, carrot-ginger dressing
soba noodles, radish, edamame, sprouts, peanuts, sesame soy

entrées

beef short rib, seven-spice, braised carrots
miso glazed salmon, mung bean stir fry, pickled ginger

sides

fried rice
broccolini, broad bean sauce

desserts

select 3 desserts from page 16

53 per guest

The Cafe

soup

celery root soup

salads

baby spinach, red cabbage, apple, cashews, black sesame seeds
root vegetables, arugula, baby kale, quinoa, citrus vinaigrette

entrées

black grouper, grits, braised fennel, olives, pine nuts
roasted chicken breast, melted leeks, sherry cream
grilled beef tenderloin, caramelized onions, horseradish jus

sides

green beans & wild mushrooms
herb roasted marble potatoes
rolls & sweet butter

desserts

select 3 desserts from page 16

58 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

butternut squash soup brown butter, pumpkin seeds
rolls & sweet butter

baby spinach mix
winter greens
artisan romaine hearts

pepper crusted skirt steak
barbecue rubbed chicken
blackened shrimp
grilled tofu

balsamic vinegar
extra virgin olive oil
red wine vinegar
buttermilk ranch dressing

shaved vegetables, herb & garlic croutons,
applewood smoked bacon, edamame, roasted beets,
baby tomatoes, pickled red onion, spicy pecans
goat cheese crumbles, parmesan cheese

select 3 desserts from page 16

45 per guest

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Cakes & Sandwiches

torta de cafe, sponge cake, espresso buttercream
strawberry studded vanilla cupcake, strawberry buttercream
carrot cake sandwich, cream cheese icing
dark chocolate passionfruit mousse bar, raspberry (GF)
peanut butter oatmeal cream pie, vanilla bean icing (GF, DF)
chocolate layer cake, rich chocolate cake, ganache (VEGAN)

Brownies & Bars

raspberry crumble bar
brownie, chocolate ganache (GF)
brown butter blondie, buttercream icing
s'mores brownie, graham cracker, marshmallow, ganache
key lime cheesecake bar, graham cracker, vanilla chantilly

Tarts, Pies & More

nutella mud crunch pie, chocolate custard, nutella crunch
chocolate bourbon pecan pie, pecan filling, ganache
lemon berry tart, lemon cream, berry jam, chantilly
seasonal cobbler tart, fruit filling, streusel
coconut chia pudding, berries (GF, DF, VEGAN)
fresh fruit verrine, seasonal flavors (GF, DF, VEGAN)
chocolate pudding, cocoa crumble, berries (GF, DF, VEGAN)

Desserts

- Please select three (3) desserts, from any category, to be included in buffet menu price

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Plated Lunch



Starters

Soups

poured tableside

butternut squash soup
duck sausage, apples, crème fraîche

she crab soup
blue crab, sweet onion, aged sherry

mushroom bisque
truffle cream, button mushrooms, thyme

broccoli soup
parmesan, brioche crouton, lemon

Salads

beet salad
goat cheese, pistachio, toasted rye crumbs, horseradish

wedge
smoked bacon, baby tomatoes, blue cheese dressing

butter lettuce
citrus, radish, sunflower seeds, sesame-soy dressing

classic caesar
romaine, white anchovy, aged parmesan, crouton

field greens
pears, walnuts, blue cheese, belgian endive, balsamic

-
- All meals include fresh baked rolls & butter, Larry's Beans coffee, a selection of herbal and organic hot teas, and black currant iced tea.
 - Prices based on a three-course lunch to include one starter, one entree, and one dessert.
 - Prices based on highest priced entree for one starter, a pre-selected choice of three entrees, and one dessert.
 - Price increase of \$12 per guest for a tableside choice of two starters.
 - Price increase of \$20 per guest for a tableside choice of three entrees (to include a vegetarian option).
 - Price increase of \$12 per guest for a tableside choice of two desserts.
 - A \$250 surcharge will apply for any groups with less than 10 guests.

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Entrées

roasted chicken breast
cremini mushrooms, green beans, grits, natural jus
52 per guest

scottish salmon
braised cabbage, wild mushroom, sake-black bean
54 per guest

black grouper
jasmine rice, carrot-daikon slaw, coconut curry, sesame seed
56 per guest

beef short rib
mustard glazed baby potato, spinach, mushroom, ginger-tamari jus
59 per guest

beef tenderloin
potato puree, roasted root vegetables, truffle essence
62 per guest

lobster risotto
lemon crème fraîche, sweet curry, butternut squash
55 per guest

Duo Entrées

(1) duo entree chosen for all guests - not available in addition to single entrees

beef tenderloin & shrimp
64 per guest

beef tenderloin & roasted chicken breast
60 per guest

roasted chicken & crab cake
56 per guest

Vegetarian Entrées

roasted cauliflower
pickled dark raisins, sweet curry broth (VEGAN)

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

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Desserts

dark chocolate passionfruit mousse bar (GF)
chocolate crunch, passion fruit gelee, raspberry, sea salt

chocolate dulcey pecan *
chocolate cream, dulcey mousse, brown butter pretzel

key lime cheesecake
graham cracker crust, toasted coconut cream, mango gelee

hazelnut milk chocolate bombe
salted caramel, hazelnut croquant, anise chantilly

seasonal fruit buckle
brown butter crumble, whipped crème fraîche

lemon posset *
ginger shortbread, honey meringue, lemon confit, berries

vanilla crème brûlée **Available for a maximum of (50) guests*
waffle cookie, seasonal jam

* available pre-set.

Plated Appetizers

\$16 additional, per guest

crab cake
green apple-celeriac slaw, celery root, brown butter

shrimp cocktail
yuzu-kanzuri cocktail sauce, cucumber slaw

scallops
vanilla parsnip purée, pumpkin seed-sage pesto, pecans

smoked salmon
ginger-soy glaze, toasted genmai, braised bok choy

risotto
roasted creminis, butternut squash, parmesan

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Receptions



Warm Hors D'Oeuvres

- priced per piece
- minimum of 20 pieces per item
- maximum of 6 items

Land

pork belly, corn bread, pickled okra, mustard BBQ	9
crispy pork spring roll, sweet & spicy dipping sauce	9
chicken & waffles, jalapeno maple syrup, mustard	9

Sea

crab cake, remoulade, preserved lemon, capers	10
bacon seared scallops, chive, ginger honey glaze	9
lobster & sweet corn hushpuppies, charred onion aioli	9

Flora

creamed spinach, feta cheese, puff pastry, pine nuts	8
crispy fried risotto, parmesan reggiano, spicy tomato	8
miniature grilled cheese, truffle, toasted brioche	8
crispy potato croquettes, chive crème fraîche	7
roasted brussels sprouts, almonds, onion jam	7

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Chilled Hors D'Oeuvres

- priced per piece
- minimum of 20 pieces per item
- maximum of 6 items

Land

beef carpaccio crostini, whole grain mustard aioli	10
grilled chicken salad, white grapes, walnut, pretzel toast	9
deviled egg, crispy country ham, pickled mustard seed	8

Sea

oysters on the half shell, passion fruit, basil mignonette	10
lobster roll, toasted brioche, tarragon aioli, celery leaves	9
poached shrimp, cucumber, yuzu-wasabi cocktail sauce	9
snapper ceviche, yuzu, romaine, rice crisp	10
sturgeon caviar tartlet, crème fraîche, chive	10
smoked salmon salad, cucumber, pickled shallot	9

Flora

edamame hummus, black rice crisp, radish salad	8
nc farmers cheese, scallion scone, sweet pepper jam	8
endive, roasted pear, blue cheese, walnuts	8
cucumber gazpacho, cilantro, roasted peanuts	7
black eyed pea hummus, truffle, thyme, artisan cracker	7

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Fruit Market

kiwi
pineapple
toasted coconut
honeydew
cantaloupe
strawberries
minted watermelon
honey yogurt

19 per guest

Grilled Vegetables

pesto marinated squash
marinated tomatoes
red & yellow bell peppers
mushrooms
artichokes
asparagus
eggplant

16 per guest

Mediterranean

hummus
marinated olives
smoked fish dip
feta-cucumber dip
tomato tapenade
antipasti
herb focaccia
crispy pita

19 per guest

Crudité

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

17 per guest

Artisan Cheese

four seasonal cheeses
pepper preserves
dried pear mostarda
local artisan crackers

26 per guest

Add Charcuterie

6 additional per guest

East Coast

poached jumbo shrimp
oysters on the half shell
crab claws
yuzu cocktail sauce
texas pete aioli
crackers

30 per guest

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Reception Displays

Served for a period of 1½ hours

Green Garden

- butternut squash soup
- grilled romaine hearts
- artisan petit greens
- baby spinach mix
- goat cheese
- shaved parmesan
- candied crispy bacon
- edamame
- cucumber
- pickled onion
- broccoli florets
- shaved farm vegetables
- heirloom tomatoes
- buttermilk ranch
- lemon herb vinaigrette
- sherry vinaigrette

20 per guest

La Taqueria

- barbacoa beef
- pork shoulder al pastor
- grilled white fish
- chile con queso
- pico de gallo
- charred tomato salsa
- pineapple salsa
- guacamole
- sour cream
- black beans
- diced yellow onion
- corn & flour tortillas

23 per guest

Tavern

- kobe beef
- jumbo lump crab
- pickle fried chicken
- portobello mushroom
- jack cheese
- cheddar cheese
- bleu cheese
- spicy aioli
- remoulade
- tomato compote
- smoked tofu mayo

26 per guest

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Jasmine

lo mein, chicken, zucchini, peppers, mushroom oyster sauce
shrimp fried rice
stir fry broccolini
miso soup
papaya slaw
seaweed salad
spicy tuna roll
cucumber & avocado roll
soy sauce, wasabi

27 per guest

Taste of Italy

antipasti, salami, mozzarella, artichokes, black olives
casarecce, kale, grilled shrimp, alfredo
rigatoni, italian sausage, broccoli, basil, vodka sauce
penne, sundried tomatoes, pesto, arugula, baby mozzarella
spaghetti carbonara, guanciale, parmesan, peas, egg
herbed focaccia

24 per guest

Backyard BBQ

pulled pork, eastern nc BBQ
smoked chicken, mustard BBQ
braised collards greens
red bliss potato salad
southern style slaw
devilled eggs
glazed cornbread
brioche rolls

25 per guest

Anson Mills Grits

stone ground grits, white cheddar
shrimp, applewood bacon,
tasso ham, cremini mushrooms
green onions, smoked tomatoes

22 per guest

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Carving Stations

- All Carving Stations require a Chef Attendant at \$175 per station
- Served with freshly baked rolls and two side items
- Served for a period of 1½ hours

roasted beef tenderloin
horseradish cream
roasted garlic jus
32 per guest

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

marinated lamb loin
cucumber-yogurt sauce
mint jus
35 per guest

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

fried turkey breast
cranberry compote
natural turkey gravy
24 per guest

Station Accompaniments - Choose Two

whipped potatoes
roasted fingerling potatoes
crispy fried broccoli
grilled vegetables

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Carving Stations

27



Desserts & Coffee Display

3 desserts
16 per guest

4 desserts
19 per guest

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

Cakes & Sandwiches

torta de cafe, sponge cake, espresso buttercream
strawberry studded vanilla cupcake, strawberry buttercream
carrot cake sandwich, cream cheese icing
dark chocolate passionfruit mousse bar, raspberry (GF)
peanut butter oatmeal cream pie, vanilla bean icing (GF, DF)
chocolate layer cake, rich chocolate cake, ganache (VEGAN)

Brownies & Bars

raspberry crumble bar
brownie, chocolate ganache (GF)
brown butter blondie, buttercream icing
s'mores brownie, graham cracker, marshmallow, ganache
key lime cheesecake bar, graham cracker, vanilla chantilly

Tarts, Pies & More

nutella mud crunch pie, chocolate custard, nutella crunch
chocolate bourbon pecan pie, pecan filling, ganache
lemon berry tart, lemon cream, berry jam, chantilly
seasonal cobbler tart, fruit filling, streusel
coconut chia pudding, berries (GF, DF, VEGAN)
fresh fruit verrine, seasonal flavors (GF, DF, VEGAN)
chocolate pudding, cocoa crumble, berries (GF, DF, VEGAN)
.

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Dessert Display 28





Dinner Buffets



The Lotus

soup

egg drop soup

salads

savoy, cucumbers, pickled chayote, sesame, carrot ginger
soba noodles, radish, peanut, edamame, sprouts, soya

entrées

beef short rib, seven-spice, braised carrots
miso glazed salmon, mung bean stir fry, pickled ginger

sides

black forbidden rice, chicken, garlic-black bean butter
broccolini, broad bean sauce

sides

select 3 desserts from page 16

74 per guest

The Capitol

soup

celery root soup

salads

baby kale, goat cheese, pickled pears, beets, honey ginger dressing
barley, arugula, feta, cranberry, butternut squash, pumpkin seed

entrées

roasted chicken breast, charleston gold rice, pear jus
scottish salmon, fingerling potatoes, smoked bacon, roasted apples
grilled beef tenderloin, polenta, wild mushrooms, rosemary jus

sides

whipped sweet potatoes
braised brussels sprouts, brown butter walnuts
roasted broccoli
rolls & sweet butter

desserts

select 3 desserts from page 32

82 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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The Bistro

soup

french onion soup

salads

frisée, bleu cheese, candied walnut, roasted beet, white wine vinaigrette
baby spinach, olives, hard boiled eggs, red wine vinaigrette

entrées

beef tenderloin, pearl onions, baby carrots, celery, parsley
trout amandine, browned butter, parsley lemon juice

sides

fingerling potatoes, lemon, herbs
haricot verts, tomato compote
french baguette & sweet butter

desserts

select 3 desserts from page 32

72 per guest

The Woodlands

soup

she crab soup

salads

kale, pickled onion, roasted butternut squash, herb vinaigrette
baked potato salad, bacon, white cheddar, crème fraîche

entrées

buttermilk fried chicken, crispy fingerling potatoes, hot sauce
beef short rib, wild mushroom gravy, caramelized onions

sides

braised collard greens
truffle white cheddar macaroni & cheese
corn muffin

desserts

select 3 desserts from page 32

70 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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Dinner Buffets

31



Desserts

- Please select three (3) desserts, from any category, to be included in buffet menu price

Cakes & Sandwiches

torta de cafe, sponge cake, espresso buttercream
strawberry studded vanilla cupcake, strawberry buttercream
carrot cake sandwich, cream cheese icing
dark chocolate passionfruit mousse bar, raspberry (GF)
peanut butter oatmeal cream pie, vanilla bean icing (GF, DF)
chocolate layer cake, rich chocolate cake, ganache (VEGAN)

Brownies & Bars

raspberry crumble bar
brownie, chocolate ganache (GF)
brown butter blondie, buttercream icing
s'mores brownie, graham cracker, marshmallow, ganache
key lime cheesecake bar, graham cracker, vanilla chantilly

Tarts, Pies & More

nutella mud crunch pie, chocolate custard, nutella crunch
chocolate bourbon pecan pie, pecan filling, ganache
lemon berry tart, lemon cream, berry jam, chantilly
seasonal cobbler tart, fruit filling, streusel
coconut chia pudding, berries (GF, DF, VEGAN)
fresh fruit verrine, seasonal flavors (GF, DF, VEGAN)
chocolate pudding, cocoa crumble, berries (GF, DF, VEGAN)
.

A 24% 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 | Fall/Winter





Plated Dinner



Starters

Soups

lobster bisque
vanilla roasted pear, toasted macadamia

broccoli soup
parmesan, lemon confit, black truffle, brioche

butternut squash soup
pumpkin seed-sage pesto, tangerine, pecans

potato leek soup
melted leeks, bacon lardons, chive oil

cremini mushroom soup
porcini powder, blacktruffle cream

cauliflower soup
blue potato salad, american sturgeon caviar

Salads

kale
sweet potato, apple, wheatberries, cider vinaigrette

wedge
shaved radish, bleu cheese dressing, bacon, tomato, avocado

roasted beet
toasted rye crisp, baby lettuce, asiago, tangerine vinaigrette

lump crab
celeriac slaw, apples, whole grain mustard crème fraîche

roasted pear
heirloom grains, goat cheese, arugula, hazelnut vinaigrette

farm lettuce
prosciutto, dried figs, candied walnuts, black sesame, aged sherry

-
- All meals include fresh baked rolls & butter, Larry's Beans coffee, a selection of herbal and organic hot teas, and black currant iced tea.
 - Prices based on a three-course dinner to include one starter, one entree, and one dessert.
 - Prices based on highest priced entree for one starter, a pre-selected choice of three entrees, and one dessert.
 - Price increase of \$12 per guest for a tableside choice of two starters.
 - Price increase of \$20 per guest for a tableside choice of three entrees (to include a vegetarian option).
 - Price increase of \$12 per guest for a tableside choice of two desserts.
 - A \$250 surcharge will apply for any groups with less than 10 guests.

A 24% 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 | Fall/Winter

Plated Dinner

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Entrées

roasted chicken breast

anson mills grits, baby vegetables, truffled chicken jus
66 per guest

scottish salmon

cabbage, mushrooms, mung beans, 5-spice consomme
68 per guest

seven-spice sea bass

baby potatoes, bok choy, fennel, shiitake, lobster bisque
76 per guest

rack of lamb

roasted potato, braised onions, spinach, mint, lamb jus
78 per guest

beef short rib

blue barley risotto, melted leeks, roasted garlic beef jus
73 per guest

beef tenderloin

garlic cream potato, shallot jam, braised spinach, sherry
76 per guest

Duo Entrées

(1) duo entree chosen for all guests, not available in addition to single entrees

beef tenderloin & lobster

94 per guest

beef tenderloin & shrimp

86 per guest

beef tenderloin & crab cake

84 per guest

beef tenderloin & roasted chicken breast

82 per guest

Vegetarian Entrées

roasted cauliflower

pickled dark raisins, sweet curry broth

winter squash

beluga lentils, marcona almond relish, coconut broth

A 24% 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 | Fall/Winter



Desserts

dark chocolate passionfruit mousse bar (GF)
chocolate crunch, passion fruit gelee, raspberry, sea salt

chocolate dulcey pecan *
chocolate cream, dulcey mousse, brown butter pretzel

key lime cheesecake
graham cracker crust, toasted coconut cream, mango gelee

hazelnut milk chocolate bombe
salted caramel, hazelnut croquant, anise chantilly

seasonal fruit buckle
brown butter crumble, whipped crème fraîche

lemon posset *
ginger shortbread, honey meringue, lemon confit, berries

vanilla crème brûlée **Available for a maximum of (50) guests*
waffle cookie, seasonal jam

* available pre-set.

Plated Appetizers

\$18 additional, per guest

crab cake
green apple-celeriac slaw, celert root, brown butter

shrimp cocktail
yuzu-kanzuri cocktail sauce, cucumber slaw

scallops
squash, peanuts, coconut-curry broth, tapioca

hot smoked salmon
mustard-cider glaze, arugula-friséé salad

risotto
duck confit, wild mushrooms, sage, asiago

A 24% 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 | Fall/Winter





Specialty Events



Afternoon Tea

An elegant way to celebrate your social occasion, our Afternoon Tea is evocative of a traditional tea service. Guests are greeted with a welcome beverage upon arrival followed by a choice of Black, Herbal, and Green tea poured tableside. A selection of tea sandwiches, scones, and sweets are served family style along with a display station of your choosing.

Available between 1:00 PM – 3:00 PM

69 per guest

**Available for a maximum of (30) guests*

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

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Umstead Wine Experience

The Umstead Wine Experience is an hour-long interactive tasting event built around a selected wine theme and led by our Sommelier. Recommended as a pre-dinner reception or break activity, every experience is unique and customized specifically for your individual group. Guests will be encouraged to interact as they enjoy each wine and pairing. Food and wine can be served as a tray-passed light reception, reception stations, or a seated experience.

introductory wine services – 70 per guest
elevated wine services – 95 per guest
rare wine services – market Price

\$150 sommelier fee for groups up to 49 guest
\$200 sommelier fee for groups up to 99 guests
\$300 sommelier fee for groups over 100 guests

select a format

passed reception

A strolling reception with passed hors d'oeuvres as our sommelier converses with your guests highlighting each paired wine.

reception stations

Guests will mingle and visit reception stations set with wine, paired hors d'oeuvres, and tasting notes.

tablesides experience

Guests will be seated with wines and hors d'oeuvres served tableside with discussions led by our sommelier.

select a theme

across america

Explore vast and unique wine regions in United States, focusing on a few classics, but also on the increasingly inventive side of American winemaking.

terroir intense

Delve deep into a specific region. Should you love Bordeaux, Willamette or Piedmont we will taste through major specificities of the location, discussing the history of the region and its future.

around the world

Travel around the world discovering wines from four different countries.

build your own theme

Let us tailor your experience and create a theme for you. Talk with our sommelier to discuss what you would love from a tasting.

A 24% 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 | Fall/Winter

Specialty Events

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Farm Dinner

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

The Farm Dinner may be hosted on the banquet terrace or any of the banquet rooms for up to thirty guests.

95 per guest

canapés

nc farmer's cheese, scallion scone, sweet pepper jam
devilled egg, crispy country ham, pickled mustard seed
pork belly, corn bread, pickled okra, mustard bbq

salads

served family style

baby kale, goat cheese, pickled pears, beets, honey ginger dressing
spinach, sweet potato, cranberry vinegar

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

roasted marble potatoes
brown butter roasted carrots
bacon braised brussels sprouts

saucers

sherry jus
remoulade

dessert

seasonal fruit buckle, brown butter crumble, whipped crème fraîche

A 24% 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 | Fall/Winter

Specialty Events

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Chop House Dinner

A traditional chop house inspired dinner that features a guest's choice of entree and traditional family style side items.

The Chop house dinner may be hosted on the banquet terrace or any of the banquet rooms for up to thirty guests.

115 per guest

canapés

crab cake, remoulade, preserved lemon, capers
endive, roasted pear, blue cheese, walnuts
chilled shrimp, cucumber, yuzu-wasabi cocktail sauce

salads

served family style

baby kale, pickled pear, beets, honey ginger dressing
caesar, romaine hearts, garlic croutons, anchovies

proteins

select two options to be available for guests to choose tableside

rosemary roasted chicken breast
grilled scottish salmon
beef filet
new york strip (dry aged upgrade available for current market price)

sides

served family style

truffled macaroni & cheese
loaded mashed potatoes, bacon, cheddar, scallions
roasted broccoli

sauces

bearnaise
red wine demi glace

dessert

vanilla crème brûlée, waffle cookie, seasonal jam

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Beverage Service



Host Bar Prices

charges based on consumption

bartender fee at \$150 each, one bartender per 75 guests

classic brands	10	san pellegrino	5
premier brands	13	acqua panna	5
macro beers	7	soft drinks	4
micro beers	8	wine per bottle	- page 44

Bar Package Prices

pricing is per guest, per hours selected & includes the bartender fee.

bar package includes beer, wine, liquor, specialty waters, soft drinks.

1 hour	classic 26	premier 32
2 hours	classic 38	premier 44
3 hours	classic 50	premier 56

classic

Cathead Vodka

Stoli Vodka

Beefeater Gin

Muddy River Carolina Silver Rum

Jack Daniels Whiskey

Elijah Craig Bourbon

Dewars White Label Scotch

Lunazul Blanco Tequila

-

Lovo Prosecco

Frenzy Sauvignon Blanc

RouteStock Chardonnay

Banshee Pinot Noir

Hess Shiretail Ranches Cabernet Sauvignon

-

Two macro beers

Two micro beers

premier

Grey Goose Vodka

Tito's Vodka

Hendrick's Gin

Plantation 5yr Aged Rum

Crown Royal Whiskey

Maker's Mark Bourbon

Johnnie Walker Black Scotch

Patron Silver Tequila

-

Pierre Sparr Cremant

Francis Blanchet 'Calcite' Pouilly Fume

MacroStie Chardonnay

Ken Wright Pinot Noir

Paysan Cabernet Sauvignon

-

Two macro beers

Two micro beers

macro beers

Miller Lite

Heineken

Amstel Light

Brooklyn Brewery Non-Alcoholic

micro beers

seasonal options may vary

Fullsteam 'Paycheck' Pilsner | Durham, NC

Raleigh Brewing 'First Squeeze' Wheat | Raleigh, NC

Westbrook 'Gose' Sour | Mt. Pleasant, SC

Trophy 'Trophy Wife' Session IPA | Raleigh, NC

Bond Brothers 'Woodsia' Umstead IPA | Cary, NC

Highland 'Gaelic Ale' Amber | Asheville, NC

Pisgah 'Turtleback' Brown Ale | Black Mountain, NC

Duck-Rabbit Milk Stout | Farmville, NC

Bull City 'Off Main' Semi Dry Cider | Durham, NC

'Mountain Berry' Hard Seltzer | Blowing Rock, NC

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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.
- A corkage fee of \$50 per bottle and \$100 per magnum bottle is applied to wines provided by host, if unavailable on The Umstead wine list.

Sparkling

Elio Perrone Moscato d'Asti 'Sourgal' Piedmont, Italy	56
Lovo Prosecco Veneto, Italy	48
Pierre Sparr Cremant d'Alsace Brut Reserve France	60
Aubry 'The Umstead' Champagne France	105

White

Scarpetta Pinot Grigio Friulu-Venezia Giulia, Italy	48
Frenzy Sauvignon Blanc Marlborough, New Zealand	56
Louis Latour Macon-Villages 'Chameroy' Burgundy, France	54
RouteStock Chardonnay Sonoma Coast, California	56
Francis Blanchet 'Calcite' Pouilly Fume Loire Valley, France	64
MacRostie Chardonnay Sonoma Coast, California	68
J De Villaboies Sancerre Loire Valley, France	84
Lingua Franca Avni Chardonnay Oregon	88

Red

Banshee Pinot Noir Sonoma, California	58
Hess Shirrtail Ranches Cabernet Sauvignon California	48
Ken Wright Cellars Pinot Noir Oregon	68
Paysan Cabernet Sauvignon San Benito, California	68
Alexana 'The Umstead Reserve' Pinot Noir Oregon	80
Monticello Cabernet Sauvignon Napa Valley, California	100

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- Requires a bartender at \$150, one per 75 guests
- Maximum of 2 cocktails per event
- Classic Cocktails can be enhanced with seasonal ingredients:
 grapefruit
 blood orange
 apple
 pear
 passionfruit
 pomegranate
 maple

Classic Cocktails

old fashioned
 bourbon, orange, cherry, angostura bitters

french 75
 gin, lemon, sparkling wine

margarita
 tequila, triple sec, lime

whiskey sour
 whiskey, citrus, cherry

14 per cocktail

moscow mule
 vodka, lime, ginger beer

mojito
 rum, mint, lime, soda

bee's knees
 gin, lemon, honey

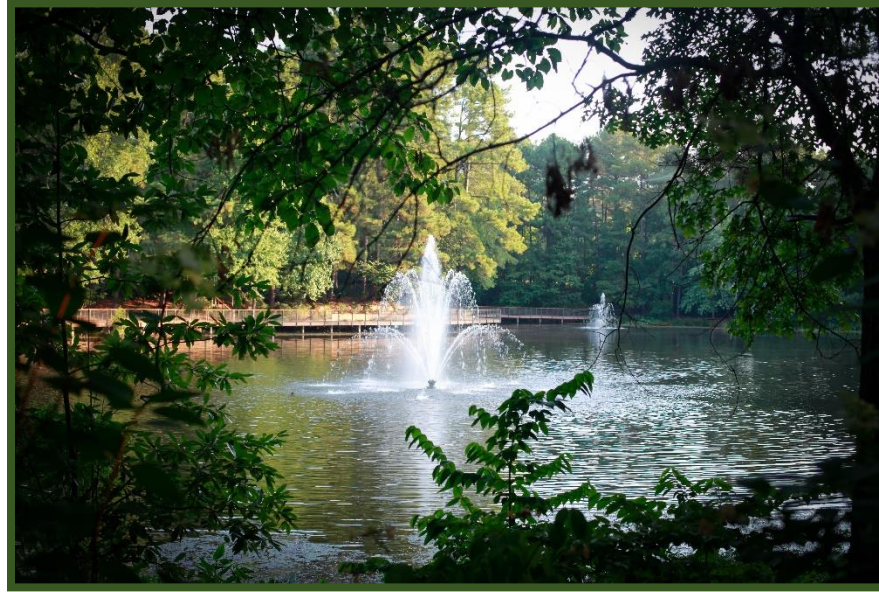
mai tai
 rum, triple sec, orgeat, lime

Non-Alcoholic Infusions

seasonal recipes and drinking vinegars available
 8 per mocktail

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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 24% 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 Fee \$150 each
One bartender per 75 guests

Chef Fee \$175 each
Menu items requiring a chef are noted on the menus

Outside Vendors

Any 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 \$5.00 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
\$475

Boardroom

75" 4K high definition monitor
computer interface to monitor
\$575

Cedar

75" 4K high definition monitor
computer interface to monitor
\$575

Sycamore 1 or 2

(1) integrated 1080 HD resolution projector
(1) 6' x 9' drop down screen
computer input to projection system
\$675

Full Sycamore

(2) integrated 1080 HD resolution projectors
(2) 6' x 9' drop down screens
computer input to projection system
\$750

Salon

(1) integrated 1080 HD resolution projector
(1) 7' x 11' drop down screen
computer input to projection system
\$825

Ballroom 1 or 2

(1) integrated 1080 HD resolution projector
(1) 9' x 16' drop down screen
computer input to projection system
\$875

full Ballroom

(2) integrated 1080 HD resolution projectors
(2) 9' x 16' drop down screens
computer input to projection system
\$1075

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
\$300

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

All Prices Listed Are Per Room, Per Day

Basic Meeting Needs

Complimentary Wireless
High Speed Internet Connection
(Unlimited Users)
Hard Wired High-Speed Internet
\$180
Lectern with Microphone & Reading Light
\$175
Flip Chart with Markers (1) Refill
\$45
Whiteboard with Markers
\$45
Signage Easels
\$15
Power Strip
\$35
Extension Cord
\$25

Video Options

Some Video Options May Require Dedicated Technician

PTZ Video Camera Package
\$950
4k Video Camera Package
\$400
360 Degree Conference Camera
\$350

Computer Needs

Laptop Computer
\$185
Computer Switcher
\$75
Jabra USB Speakerphone
\$150
Wireless Powerpoint Remote/Laser Pointer
\$55
Multi-Use Computer Adapter
\$40
Mac Adapter
\$20
Laser Jet Black and White Printer
\$175
Color Printer/Copy/Fax/Scan
\$250

Screens

Front or Rear Projection Screen with
Black Dress Kit – Available in Various
Sizes
Starting at \$175

Microphones & Audio Options

Multiple Microphones in Room May Require
Dedicated Technician
Wireless Lavalier Microphone (Digital)
\$125
Wireless Handheld Microphone (Digital)
\$125
Wired Microphone with Stand
\$85
Push to Talk Control Unit
\$115
Push to Talk Microphones
\$90
16 Channel Audio Mixer
\$150
Laptop/Phone Audio Patch Unit
\$30
Bose Speaker
\$100
Standing Speaker System
Starting at \$150

All Prices Listed Are Per Room, Per Day



Video Presentation

65" 4k Monitor with Stand
\$550
DLP Projector
\$250
Confidence Monitor
\$250
SDI/HDMI Converter
\$35
HDMI Distribution Amp
\$75

Lighting & Stage Setup

LED Up-Light Package
4 Lights at \$200; \$40 for each additional
Source Four Stage Light
\$85
Pipe & Drape
\$12 per foot
Speaker Timer
\$90

Miscellaneous AV Needs

75" TV Monitor with Cable TV Package
\$550
External SSD Hard Drive for Recording
\$100
DVD Player
\$50

Hybrid Meeting Needs

Multi Camera Switcher
\$250
Web Presented Streaming Interface
\$200
Dual HDMI Adapter
\$20

Phone Service

**International Calls Incur Additional Charges*

Desk Phone & Connection
\$90
Conference Phone & Connection
includes local & long distance calling fees
\$265 (may require additional microphones)

All Prices Listed Are Per Room, Per Day

