



WEDDINGS

Whether you are planning a large traditional wedding reception or a more informal celebration, The Umstead Hotel and Spa offers the ideal location and luxurious design to create an elegant atmosphere for all of your wedding festivities. The modern ambiance, outstanding cuisine and courteous staff at The Umstead Hotel set the tone for a celebration that will make loving memories that will last a lifetime.

Why host your wedding celebration at The Umstead Hotel and Spa?

- We offer a beautiful ceremony lawn conveniently located in Cary.
- The hotel features five star cuisine with an unparalleled level of service.
- The Umstead Special Events Team has years of experience and will work with you to create the wedding of your dreams - whether you select a package or have us customize all the details specifically for your special day.
- Since we only host one wedding at a time you will have the undivided attention of the staff while enjoying your wedding celebration.
- For your out of town guests, we are pleased to offer a courtesy room block with a reduced room rate the weekend of your wedding.
- By hosting your wedding celebration at The Umstead, you will have exclusive access to the property for Engagement photography sessions prior to your wedding date.
- We offer a complimentary private menu tasting for up to four guests for weddings with 75 guests or more. Additional guests available for \$95 per person.
- The Umstead Hotel does not charge a separate facility fee for using the event space.
- Your cocktail hour can be hosted on the outdoor terrace overlooking the lake.

WEDDING CEREMONY



Wedding Lawn

The Wedding Lawn is available for wedding ceremonies up to 250 guests and is exclusive to couples hosting their wedding reception at the hotel. The ceremony fee includes:

- Reserved space for ceremony rehearsal the day prior to the wedding
- Certified wedding day of coordinator*
- White ceremony chairs
- An indoor back-up location in the event of inclement weather
- Two speakers and two wireless lavalier microphones
- Altar table
- Water station
- Gift table
- Exclusive day-of photography access
- One complimentary guest suite for the couple on the night prior to the wedding ceremony
- Complimentary valet parking for guests attending the wedding celebration
- Complimentary sparkling wine toast for the wedding party and parents
- Access to hotel property for engagement photo session

After 5:00 PM
March–June,
September – December
\$6,000, inclusive

Afternoon Ceremony
with Reception ending
prior to 3:00 PM
March–June,
September – December
\$5,000, inclusive

Off–Peak Months
January, February, July,
and August
\$5,000, inclusive

**If you retain an outside wedding planner and The Umstead Hotel is notified of such in writing prior to contracting, your ceremony fee will be reduced by \$500.*



DAY OF COORDINATOR

*Exclusive to
weddings with a
ceremony onsite*

As part of your wedding ceremony package, The Umstead team will provide you with the following services during the planning of your wedding celebration:

- o Initial phone consultation to discuss Umstead Package and your vision and goals for the wedding day
- o Two face to face meetings in person to go through details, walk through venue to discuss layout and flow
- o Unlimited phone and email correspondence
- o Preparation of detailed timeline for wedding party and vendors
- o Contact all contracted vendors three weeks prior to the event to confirm and discuss itinerary
- o Supervise all vendor set up at the ceremony and reception
- o Coordinate with all vendors to ensure the event follows timeline leading up to event as well as on day of event
- o On-site presence until all major events of the reception are concluded (cake cutting, bouquet toss, special exit)

Additional Add-on Planning Services

- o Budget development and cost saving solutions
- o Customized detailed checklist with highlighted monthly duties
- o Assistance with design and décor including floral design concepts, lighting suggestions, and selecting specialty linens, lounge furniture, invitations and other themed décor
- o Attendance at all necessary vendor meetings and contract review/negotiation

These add on packages can be discussed during your initial phone consultation

WEDDING RECEPTIONS



Grand Ballroom

The Grand Ballroom is an impressive 4,000 square foot venue with soaring twenty-foot ceilings, intricate custom carpeting, breathtaking lighting with space to create the ultimate party of your design. An elegant pre-function space accompanies the ballroom and features original artwork and natural light spilling in from the terrace overlooking our three-acre lake.

- o Seated dinner 200 guests with dance floor/DJ table
- o Seated dinner 160 guests with dance floor/Band Stage
- o Strolling reception 250 guests with dance floor (limited seating)
- o Strolling reception 140 guests with dance floor (seating for all guests)
- o Buffet dinner 140 guests with dance floor (seating for all guests)

Food & Beverage Minimums:

Saturday Night –
starts at \$24,000

*determined by estimated guest count
(start time after 5:00 PM)

Friday/Sunday Night –
starts at \$16,000

*determined by estimated guest count
(start time after 5:00 PM)

Afternoon – starts at \$15,000

*determined by estimated guest count
(concluding prior to 3:00 PM)

Half Ballroom

Available on Friday or Sunday

- o Seated dinner 70 guests with dance floor/DJ table
- o Strolling reception 80 guests with dance floor (limited seating)
- o Strolling reception 60 guests with dance floor (seating for all guests)
- o Buffet dinner 60 guests with dance floor (seating for all guests)

Food & Beverage Minimums:

Friday/Sunday Night –
starts at \$10,000

*determined by estimated guest count
(start time after 6:00 PM)

Afternoons – starts at \$8,000

*determined by estimated guest count
(concluding prior to 3:00 PM)

Salon Room

Available on Friday or Sunday

The Salon is an elegant 1,600 square foot room filled with natural light pouring in from lakefront windows. Brocade-lined walls, a modern Italian chandelier and fixtures, and a muted palate create an ideal setting for an intimate reception.

- o Seated dinner 60 guests with dance floor/DJ table
- o Strolling reception 80 guests with dance floor (limited seating)
- o Strolling reception 50 guests with dance floor (seating for all guests)
- o Buffet dinner 50 guests with dance floor (seating for all guests)

Food & Beverage Minimums:

Friday/Sunday Night –
starts at \$10,000

*determined by estimated guest count
(start time after 5:00 PM)

Afternoons – starts at \$8,000

*determined by estimated guest count
(concluding prior to 3:00 PM)



WEDDING PACKAGES

All Wedding Packages include:

- Personal and professional planning by The Umstead Special Events Team
- Guest suite for the newlywed couple on their wedding night
- Tables, chairs, floor-length white, chocolate brown, or steel grey tablecloths
- White napkins, charger plates, stemware and silverware
- Votive candles, table number frames
- Dance floor, table for DJ or stage for band
- Display tables for cake, gifts, guestbook, escort cards and favors
- Table pin spot lighting in Grand Ballroom and Salon Room
- Sparkling wine toast for all guests
- Cake cutting and serving
- Coffee and tea
- Menu tasting for up to four guests for weddings of 75 guests or more
- Courtesy room block
- Bartender fees
- Chef fees
- All taxes and service charges
- Wedding Party holding room
- No facility fees

Note:

For receptions planned without a ceremony onsite, a day-of coordinator is required in addition to The Umstead Special Events Team. The Umstead can provide recommendations or include a day-of coordinator for an additional reception-only event fee.



AFTERNOON PACKAGES



BRUNCH PACKAGE

Available Saturday & Sunday

- o Three hour buffet brunch event
- o Three hour open bar *(available after 10:00am on Sundays)*
- o Mimosa station *(available after 10:00am on Sundays)*
- o Umstead brunch menu
- o Carving station

\$158 per person

AFTERNOON PACKAGES

Available Friday, Saturday & Sunday

Elm Package

- o Four hour plated lunch event
- o Four hour open bar & one hour tableside wine service
- o Two passed hors d'oeuvres
- o One reception display
- o Two Course Lunch: Starter and Entrée

(additional courses available for \$20 package price increase)

\$192 per person– Three pre-selected single entrées

\$200 per person– One duo entrée

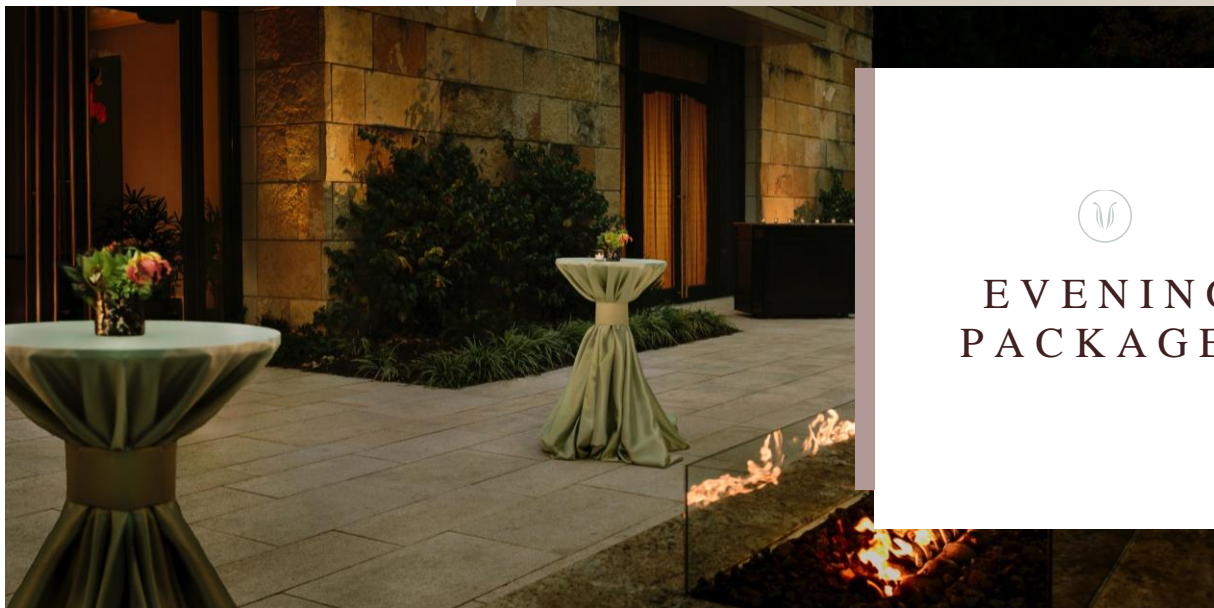
\$212 per person– Tableside choice of three entrées*

**limited to guest count of 150 or less*

Hickory Package

- o Four hour strolling reception event
- o Four hour open bar
- o Two passed hors d'oeuvres
- o Two display stations
- o One carving station

\$197 per person



EVENING PACKAGES

Magnolia Package

- Five hour plated dinner event
- Five hour open bar & one hour tableside wine service
- Three passed hors d'oeuvres
- One display station
- Dinner rolls and sweet butter
- Two course dinner: starter and entrée

(additional courses available for \$20 package price increase)

\$233 per person – Three pre-selected single entrées

\$241 per person – One duo entrée

\$253 per person – Tableside choice of three entrées*

**limited to guest count of 120 or less*

Willow Package

- Four hour plated dinner event
- Four hour open bar & one hour tableside wine service
- Three passed hors d'oeuvres
- Dinner rolls and sweet butter
- Two course dinner: starter and entrée

(additional courses available for \$20 package price increase)

\$185 per person – Three pre-selected single entrées

\$193 per person – One duo entrée

\$205 per person – Tableside choice of three entrées*

**limited to guest count of 120 or less*

Chestnut Package

- Five hour strolling reception event
 - Five hour open bar
 - Four passed hors d'oeuvres
 - Three display stations
- (additional stations available for \$26 package price increase)*
- One carving station

\$266 per person

Dogwood Package

- Four hour strolling reception event
 - Four hour open bar
 - Three passed hors d'oeuvres
 - Two display stations
- (additional stations available for \$26 package price increase)*
- One carving station

\$208 per person

Walnut Package

- Five hour buffet dinner event
- Five hour open bar & one hour tableside wine service
- Three passed hors d'oeuvres
- One display station
- Buffet Dinner to include:
 - 2 Buffet Starters
 - 2 Buffet Side Items
 - 3 Buffet Entrees
 - Dinner rolls and sweet butter

\$230 per person

Holly Package

- Four hour buffer dinner event
- Four hour open bar & one hour tableside wine service
- Three passed hors d'oeuvres
- Buffet Dinner to include:
 - 2 Buffet Starters
 - 2 Buffet Side Items
 - 2 Buffet Entrees
 - Dinner rolls and sweet butter

\$183 per person



CUSTOMIZE YOUR EVENT

Weddings at The Umstead Hotel and Spa are as unique and dynamic as the couples planning them. Our dedicated and experienced Special Events Team will work closely with you to help bring your dream wedding to life. We are pleased to offer these ideas and inspirations for enhancing your special event:

CULINARY CREATIONS

Iced Seafood Display
Shrimp, Oysters, and Crab
Fresh accompaniments
\$33 per person

Sushi Bar (4 pieces per guest)
Sushi displayed and rolled to order
\$28 per person

Miniature Dessert Buffet
Four signature desserts elegantly displayed
\$22 per person

Late Night Food
Ask about our displayed or passed food options
for a fun way to end the party

DÉCOR ELEMENTS

Chivari chairs
\$15 each

Rental linens
\$16-\$35 per table

Linen overlays
\$13 per table

Rental napkins
\$1.50-\$3.00 each

Tent rental on terrace
Starting at \$3,500

The above prices are inclusive of taxes, service charge, delivery fees and set-up fees.



PREFERRED PARTNERS

Photography

Bow Tie Collaborative – (434) 429-5883
www.bowtiecollaborative.com

Fabiana Skubic
www.fabianaskubic.com

Fancy This Photography – (919) 699-3519
www.fancythisphotography.com

Images by Amber Robinson – (919) 291-1466
www.imagesbyamberrobinson.com

Joe Payne – (919) 397-4889
www.joepayneweddingphotography.com

Julia Wade – (650) 861-0818
www.julia-wade.com

Katherine Miles Jones
www.katherinemilesjones.com

Kevin Milz Photography – (919) 271.2167
www.kevinmilz.com

Krystal Kast – (919) 260-5623
krystalkastphotography.com

Kristin Byrum
www.kristinbyrum.com

Martha Manning – (919) 542-3499
www.marthamanning.com

Melissa Maureen – (828) 467-2042
www.melissamaureen.com

Mina Von Feilitzch
www.mina.photography

Pamela Jahnke – (919) 809-4244
pamelajahnkephotography.com

Walters & Walters
www.waltersandwalters.com

Videography

21 Films – (919) 603-7607
www.twentyonefilms.com

Heart Stone Films – (919) 827-4452
www.filmsforlife.com

Morgan Scott Films
www.morganscottfilms.com

Thomas Blake Films – (919) 793-5400
www.thomasblakefilms.com

Wrinkled Blanket Media
vimeo.com/wrinkledblanketmedia

Stationery

Calligraphy By Carole – (336) 403-2865
www.calligraphybycarole.com

Cute Buttons Gift & Paper Boutique – (919) 462-9618
www.shopcutebuttons.com

If It's Paper – (919) 615-4333
www.ifitspaper.org

Meriwether Designs
www.meriwetherdesignsnc.com

Paper Buzz – (919) 781-0351
www.paperbuzz.com



PREFERRED PARTNERS

Officiants

Ed Sansbury – (919) 270-7850
www.trianglecustomceremonies.com

Heidi Gessner – (919) 357-4148
www.heidigessner.com

Perry Hardison – (919) 618-3359
www.perryhardisonweddings.com

Kevin Holland
www.personalweddingsnc.com

Rev G – (336) 708-1647
www.revoncall.com

Reverend Kayelily Middleton – (919) 345-4608
www.aweddingminister.com

Ceremony Music

Arioso Strings – (919) 616-0418
www.ariosostrings.com

Harpist Pavelid Castaneda – (631) 332-0555
www.pavelidcastaneda.com

Save the Date Music – (919) 942-7882
www.savethedatemusic.com

Triangle String Quartet – (864) 915-8370
www.trianglestringquartet.com

Udeshi Hargett – (252) 292-1307
www.raleighviolinist.com

Music & Entertainment

All Around Raleigh DJ – (919) 757-8296
www.allaroundraleighdj.com

Bunn DJ Company – (919) 785-9001
www.bunndjcompany.com

DJ Harlem – (919) 398-5219
djharlem.com

DJ Rang
www.DJRang.com

East Coast Entertainment – (919) 875-1800
www.eastcoastentertainment.com

Mike Morse Entertainment – (919) 744-6453
www.morseentertainment.com

Sam Hill Entertainment – (866) 726-4455
www.samhillbands.com

Triangle DJ – (919) 771- 3609
www.triangledj.com

Uniq Events
www.uniq.dj

Vox DJ
www.voxdjcompany.com

ZimZoom Photo Booth – (919) 275-5575
www.zimzoomphotobooth.com



PREFERRED PARTNERS

continued

Floral Designers

Bowerbird Florals – (984) 234-0024
www.Bowerbirdflowers.com

Eclectic Sage – (919) 569-5144
www.eclecticsage.com

English Garden – (919) 341-6650
www.englishgardenraleigh.com

Flowers on Broad – (919) 557-3410
www.flowersonbroadstreet.com

Meristem Floral – (919) 322-8418
www.meristemfloral.com

TreBella Flowers – (919) 620-6187
www.trebellabridal.com

The Watered Garden – (919) 828-2600
www.wateredgardenflorist.com

Wylde Flowers
www.wylde.co

Rentals

American Party Rentals – (919) 544-1555
www.americanpartyrentals.com

CE Rental – (919) 833-9743
www.cerental.com

Cottage Luxe – (919) 495-7042
www.cottageluxe.com

Greenhouse Picker Sisters – (984) 232-8621
www.greenhousepickersisters.com

Petal & Oak – (919) 618-0525
www.petalandoak.com

Party Reflections – (877) 354-2595
www.partyreflections.com

Party Tables – (919) 596-3521
www.partytables.com



PREFERRED PARTNERS *continued*

Hair & Makeup

Blissful Muse – (336) 618-7675
www.blissfulmuse.co

Contour Kissed – (919) 738-1003
www.contourkissed.com

Jade Marion – (919) 624-4710
www.jademarionhair.org

Makeup by Ashley Mooney
makeupbyashleymooney.com

Makeup for Your Day – (877) 588-7451
www.makeupforyourday.com

Mena Garcia Beauty – (919) 520-3530
www.menagarciabeauty.com

Stephanie Sevilla – (919) 413-2471
www.themakeupculture.com

Wedded Kiss
www.weddedkiss.com

Wink
www.winkhairandmakeup.com

Transportation

Blue Diamond – (919) 752-4187
www.bluediamondus.com

Carolina Class Car Rentals – (919) 366-5222
www.partytables.com

Carolina Livery – (919) 957-1111
www.carolinalivery.net

EcoStyle – (919) 447-4030
www.ecostyleusa.com

White Horse Transportation – (919) 782-5893
www.ridewhitehorse.com

Bridal Salons

Alexia's Bridal Salon – (919) 829-5900
www.alexiasbridal.com

Coastal Knot – (984) 233-5377
www.coastalknot.com

Gilded Bridal – (919) 717-2674
www.gildedbridal.com

Lana Addison – (919) 460-8822
www.lanaaddison.com

New York Bride & Groom – (919) 662-6400
www.partytables.com

White Couture Bridal Boutique – (919) 977-6008
www.whitebridalboutiques.com

Wedding Cake

Ashley Cakes – (888) 649-0404
www.ashleycakes.com

Cakes by Chloe – (919) 599-1150
www.cakesbychloe.com

Edible Art – (919) 856-0604
www.edibleartnc.com

Once in a Blue Moon Bakery – (919) 319-6554
www.blumoonbakery.com

Sugar Euphoria
sugareuphoria.com

The Cupcake Shoppe – (919) 821-4223
www.thecupcakeshopperaleigh.com



BRUNCH BUFFET



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, roasted red pepper, scallions
Applewood smoked bacon
Chicken-Apple sausage
Artisan orange juice
Larry's Beans coffee
Herbal & organic teas

Carving Station - Choose one

bourbon-maple glazed ham | lust monk mustard, port-dried cherry jus
fried turkey breast | cranberry compote, natural turkey grave
herb roasted prime rib | horseradish cream, red wine jus
roasted beef tenderloin | horseradish cream, roasted garlic jus

Brunch Enhancements

Omelet Station
\$21 per person

Belgian Waffle Station
\$20 per person

Buttermilk Biscuit Bar
\$14 per person

PLATED LUNCH SELECTION



FALL / WINTER
September 23 - March 19

First Course

She crab soup, blue crab, sweet onion, aged sherry

Butternut squash soup, duck sausage, apples, creme fraiche

Mushroom bisque, truffle cream, button mushrooms, thyme

Broccoli soup, parmesan, brioche crouton, lemon

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

Wege salad, 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

Risotto, roasted creminis, butternut squash, parmesan *(\$3 package price increase)*

Crab cake, green apple-celeriac slaw, celery root, brown butter *(\$4 package price increase)*

Shrimp cocktail, yuzu-kanzuri cocktail sauce, cucumber slaw *(\$4 package price increase)*

Seared scallops, vanilla parsnip puree, pumpkin seed-sage pesto, pecans *(\$4 package price increase)*

Entrée Course

Roasted chicken breast, cremini mushrooms, green beans, grits, natural jus

Beef short rib, mustard glazed baby potato, spinach, mushroom, ginger-tamari jus

Black grouper, jasmine rice, carrot-daikon slaw, coconut curry, sesame seed

Beef tenderloin, potato puree, roasted root vegetables, truffle essence

Scottish salmon, braised cabbage, wild mushroom, sake black-bean

Lobster risotto, lemon creme fraiche, sweet curry, butternut squash

Roasted cauliflower, pickled dark raisins, sweet curry broth

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

Duo Entrées

Beef tenderloin & shrimp

Roasted chicken breast & crab cake



PLATED DINNER SELECTIONS

FALL / WINTER

September 23 - March 19

First Course

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, black truffle cream
 Cauliflower soup, blue potato salad, american sturgeon caviar
 Kale salad, sweet potato, apple, wheatberries, cider vinaigrette
 Classic caesar, romaine, white anchovy, aged parmesan, crouton
 Roasted beet salad, toasted rye crisp, baby lettuce, asiago, tangerine vinaigrette
 Lump crab salad, celeriac slaw, apples, whole grain mustard creme fraiche
 Roasted pear salad, heirloom grains, goat cheese, arugula, hazelnut vinaigrette
 Farm lettuce salad, prosciutto, dried figs, candied walnuts, black sesame, aged sherry
 Risotto, duck confit, wild mushroom, sage, asiago (\$4 package price increase)
 Crab cake, green apple-celeriac slaw, celery root, brown butter (\$4 package price increase)
 Seared scallops, squash, peanuts, coconut-curry broth, tapioca (\$4 package price increase)

Entrée Course

Roasted chicken breast, anson mills grits, baby vegetables, truffled chicken jus
 Scottish salmon, cabbage, mushrooms, mung beans, 5-spice consomme
 Seven-spice sea bass, baby potatoes, bok choy, fennel, shiitake, lobster bisque
 Beef tenderloin, garlic cream potato, shallot jam, braised spinach, sherry
 Beef short rib, blue barley risotto, melted leeks, roasted garlic beef jus
 Rack of lamb, roasted potato, braised onion, spinach, mint, lamb jus
 Roasted cauliflower, pickled dark raisins, sweet curry broth
 Grilled eggplant, portabella, chevre, beet-walnut relish, aged balsamic

Duo Entrées

Beef short rib & roasted chicken breast
 Beef tenderloin & shrimp
 Beef tenderloin & crab cake
 Beef tenderloin & lobster (\$4 package price increase)



PASSED HORS D'OEUVRES



Warm

Pork belly, corn bread, pickled okra, mustard BBQ
Crispy pork spring roll, sweet & spicy dipping sauce
Chicken & waffles, jalapeno, maple syrup powder, waffle cone
Crab cake, remoulade, preserved lemon, capers
Bacon seared scallops, chive, ginger-honey glaze
Lobster & sweet corn hushpuppies, charred onion aioli
Creamed spinach, puff pastry, feta cheese, pine nuts
Crispy fried risotto, parmesan reggiano, spicy tomato
Miniature grilled cheese, black truffle, toasted brioche
Crispy potato croquette, chive creme fraiche
Roasted brussels sprouts, almonds, onion jam

Chilled

Beef carpaccio crostini, whole grain mustard aioli
Grilled chicken salad, white grapes, walnut, pretzel toast
Devilled egg, crispy country ham, pickled mustard seed
Oysters on the half shell, passion fruit, basil mignonette
Lobster roll, toasted brioche, tarragon aioli, celery leaves
Poached shrimp, cucumber, yuzu-wasabi cocktail sauce
snapper ceviche, yuzu, romaine, rice crisp
Smoked salmon salad, cucumber, pickled shallot
Edamame hummus, black rice crisp, radish salad
Black eyed pea hummus, truffle, thyme, artisan cracker
NC farmer's cheese, scallion scone, sweet pepper jam
Endive, roasted pear, blue cheese, walnuts
Butter glazed radish, fleur de sel, lemon essence
Cucumber gazpacho, cilantro, roasted peanuts



DISPLAY STATIONS

DISPLAY STATIONS

Crudité

Radish, broccoli, cucumber
Baby carrot, cherry tomatoes
Edamame hummus, Buttermilk ranch dip

Fruit Market

Kiwi, pineapple, toasted coconut,
honeydew, cantaloupe, strawberries,
minted watermelon, honey yogurt

Artisan Cheese & Charcuterie

Four seasonal cheeses
Four local NC meats
Pepper preserves
Dried pear mostarda
Local artisan crackers

East Coast

Poached jumbo shrimp
Oysters on the half shell
Crab claws
Yuzu cocktail sauce
Texas pete aioli
Crackers

Anson Mills Grits

Shrimp, applewood bacon, tasso ham,
green onions, cremini mushrooms, smoked
tomatoes, white cheddar, roasted red peppers,
Stone ground Anson Mills grits

Grilled Vegetables

Pesto marinated squash
Marinated tomatoes, eggplant
Red and yellow bell peppers
Mushrooms, artichokes, asparagus

Mediterranean

Hummus
Marinated olives
Feta-cucumber dip
Tomato tapenade
Antipasti
Crispy pita, Herbed foccacia

Green Garden

Butternut squash soup
Grilled romaine hearts
Artisan petit greens
Baby spinach mix
Shaved parmesan, Candied bacon
Edamame, broccoli florets
Farm vegetables, tomatoes
Cucumber, pickled onion
Buttermilk ranch
Sherry vinaigrette
Lemon herb vinaigrette

Tavern

Kobe Beef
Jumbo lump crab
Pickle fried chicken
Portobello mushroom
Cheddar cheese, Jack cheese, Bleu Cheese
Tomato compote, Smoked tofu mayo
Remoulade, Spicy aioli



DISPLAY STATIONS & CARVING STATIONS

DISPLAY STATIONS

Backyard BBQ

Glazed cornbread and brioche rolls
Pulled pork shoulder, eastern NC BBQ
Beef brisket, molasses BBQ
Smoked chicken, mustard BBQ
Braised collards greens
Red bliss potato salad
Southern style slaw
Devilled Eggs

Jasmine

Lo mein, chicken, peppers, mushroom oyster sauce
Shrimp fried rice
Stir fry broccolini
Miso soup
Papaya slaw
Spicy tuna roll
Cucumber & avocado roll
Soy sauce, wasabi

Taste of Italy

Antipasti, salami, mozzarella, artichokes, black olives
Casarecce, kale, grilled shrimp, alfredo
Rigatoni, italian sausage, broccoli, basil, vodka sauce
Penne, sundried tomato, pesto, arugula, baby mozzarella
Spaghetti Carbonara, guinziale, parmesan, peas, egg
Herbed focaccia

La Taqueria

Braised chicken
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
Corn & flour tortillas

CARVING STATIONS

Roasted Beef Tenderloin

Horseradish cream
Roasted garlic jus

Herb Roasted Prime Rib

Horseradish cream
Red wine jus

Marinated Lamb Loin

Cucumber-yogurt sauce
Mint jus

Bourbon Maple Glazed Ham

Lusty Monk mustard
Port-dried cherry jus

Fried Turkey Breast

Cranberry compote
Natural turkey jus

Carving Station Accompaniments

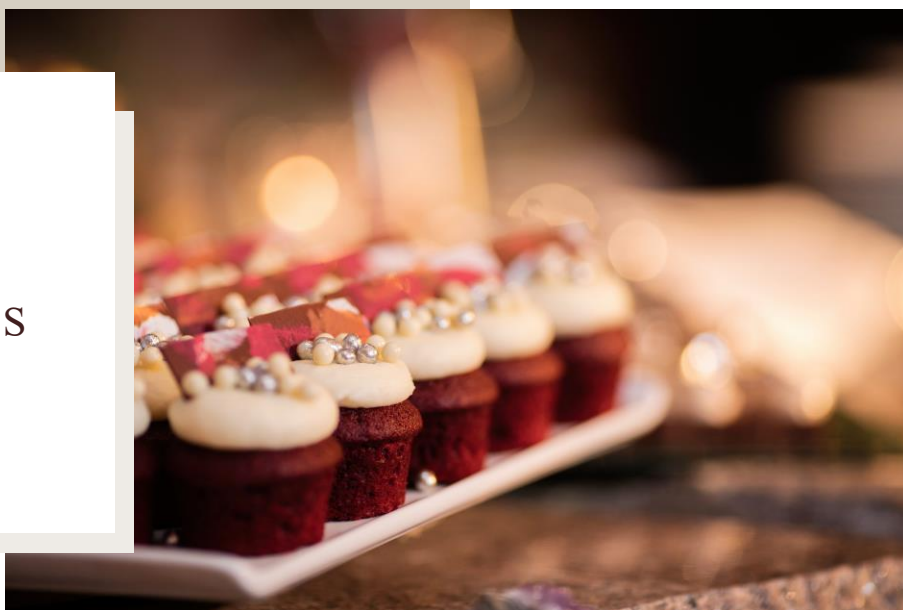
- Choose Two -

Whipped potatoes
Roasted fingerling potatoes
Crispy fried broccoli
Grilled vegetables

- All carving stations served with dinner rolls and sweet butter -



DESSERTS



Chocolate & Caramel

Chocolate moon pie, chocolate buttercream
Caramel cheesecake, graham cracker, white chocolate
S'mores brownie, toasted marshmallow, graham crumble
Chocolate pecan tart, bourbon caramel, chantilly
Chocolate peanut butter pie, roasted peanuts
Chocolate butterscotch blondie, caramel, brown butter
Chocolate espresso brownie, hazelnut ganache

Vanilla & Fruit

Lemon cream cake, fresh berries
Carrot cake sandwich, cream cheese icing
Red velvet cake, cream cheese filling
Key lime tart, graham, chantilly
Seasonal fruit tart, oatmeal crumble
Banana cream pie, vanilla chantilly
Tiramisu cupcake, mascarpone icing

Specialty

Chocolate chambord mousse, raspberries (GF)
Strawberry almond cake, sponge cake, chantilly (GF)
Chocolate brownie, ganache (GF)
Spiced cupcake, vanilla bean marshmallow (GF, DF)
Seasonal fruit Verrine (GF, DF, VEGAN)
Coconut chia pudding, seasonal fruit (GF, DF, VEGAN)
Chocolate pudding, berry gel (GF, DF)
Oatmeal cream pie, peanut butter cake, vanilla (GF, DF)
Date nut truffle, dried fruit, seasonal spices (GF, DF, VEGAN)

BUFFET DINNER SELECTIONS

FALL / WINTER
September 23 - March 19

Starters

French onion soup, toasted brioche crouton
She crab soup, aged sherry, sweet onion
Potato leek soup, melted leeks, bacon lardons, chive oil
Baby kale salad, goat cheese, pickled pears, beets, honey ginger dressing
Barley salad, arugula, feta, cranberry, butternut squash, pumpkin seed
Classic caesar, romaine, white anchovy, aged parmesan, crouton
Baby spinach salad, olives, hard boiled eggs, red wine vinaigrette
Kale salad, pickled onion, roasted butternut squash, herb vinaigrette
Frisee salad, bleu cheese, candied walnuts, roasted beets, white wine vinaigrette
Soba noodle salad, radish, peanut, edamame, sprouts, soya

Side Items

Broccolini, broad bean sauce	Black forbidden rice
Braised brussels sprouts	Truffle white cheddar macaroni & cheese
Roasted broccoli	Whipped sweet potatoes, pecans, brown butter
Braised collard greens	Buttermilk whipped potatoes, herbs
Green beans, wild mushrooms	Fingerling potatoes, lemon, herbs
Roasted root vegetable gratin	Herb roasted marble potatoes

Entrées

Roasted chicken breast, charleston gold rice, pear jus
Buttermilk fried chicken, crispy fingerling potatoes, hot sauce
Trout amandine, browned butter, parsley lemon juice
Scottish salmon, fingerling potatoes, smoked bacon, roasted apples
Miso glazed salmon, mung bean stir fry, pickled ginger
Fried catfish, celery root risotto, lemon zest
Beef short rib, wild mushroom gravy, caramelized onions
Grilled beef tenderloin, polenta, wild mushrooms, rosemary jus
Roasted beef tenderloin, pearl onions, baby carrots, celery, parsley

- All dinner buffets served with dinner rolls and sweet butter -



BAR SELECTIONS



* *Choose Your Own*

Miller

Liquor

CLASSIC BRANDS *included in package*

Cathead Vodka
Stoli Vodka
Beefeater Gin
Muddy River Carolina Silver Rum
Jack Daniels Whiskey
Elijah Craig Bourbon
Dewar's White Label Scotch
Lunazul Blanco Tequila

PREMIER BRANDS *\$14 per person enhancement*

Tito's Vodka

Crown Royal Whiskey
Maker's Mark Bourbon



Spain

White & - Choose Two for Bar | Choose One for Tableside Wine Service -

Red A *û - Choose Two for Bar | Choose One for Tableside Wine Service -*

Domaine la Colombe Rose | France
 Carmel Road Pinot Noir | California
 Cooper Hill Pinot Noir | Willamette Valley, Oregon
 Backsberg Cabernet Sauvignon | South Africa
 Sparkman Cellars 'Wilderness' Syrah Blend | Columbia Valley, Washington *(\$3 package price increase)*
 Trig Point 'Diamond Dust' Cabernet | Alexander Valley, California *(\$4 package price increase)*
 Alexana 'Umstead Cuvee' Pinot Noir | Willamette Valley, Oregon *(\$5 package price increase)*
 Coto de Imaz 'Gran Reserva' | Rioja, Spain *(\$5 package price increase)*