

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?

- o We offer a beautiful ceremony lawn conveniently located in Cary.
- o 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.
 Additional guests available for \$100 per person.
- o The Umstead Hotel does not charge a separate facility fee for using the event space.
- o 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 200 guests and is exclusive to couples hosting their wedding reception at the hotel. Ceremony fees include:

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

After 5:00 PM March-June, September - December

\$6,500

After 5:00 PM January, February July and August

\$5,500

Sunday Mornings 10:00 AM - 11:30 AM Year Round \$5,000

Day of Coordinator Requirements:

The Umstead Hotel includes a certified wedding day of coordinator team for all weddings including a ceremony and reception on property. If group desires to hire an outside company for day of coordination or wedding planning services, Umstead must be notified prior to contracting date. Day of coordination teams are to provide general liability insurance, agree to Umstead vendor guidelines and accept responsibility of services outlined on following page.



DAY OF COORDINATOR

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

- 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
- Coordinate with all vendors to ensure the event follows timeline leading up to event as well as on day of event
- 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
- 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

Reception Only Events

Couples hosting reception - only events at The Umstead can add a day of coordination package to their event for a flat fee of \$3,500. Day of Coordinator would be included in contract and provide services outlined above taking place on property. Please let the Umstead Special Events Team know if you are interested in this option.

WEDDING RECEPTIONS



Grand Ballroom

Available on Friday, Saturday and Sunday Evenings | Available on Sunday Afternoons

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
- Seated dinner 160 guests with dance floor/Band Stage
- Strolling reception 250 guests with dance floor (limited seating)
- 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 Evening starts at \$24,000 (start time after 5:00 PM)

Friday/Sunday Evening starts at \$16,000 (start time after 5:00 PM)

Sunday Afternoon starts at \$15,000 (concluding prior to 4:00 PM)

Half Ballroom

Available on Friday and Sunday Evenings | Available on Sunday Afternoons

- Seated dinner 70 guests with dance floor/DJ table
- 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 Evening starts at \$10,000 (start time after 5:00 PM)

Sunday Afternoon starts at \$8,000 (concluding prior to 4:00 PM)

Salon Room

Available on Friday and Sunday Evenings | Available on Sunday Afternoons

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.

- Seated dinner 60 guests with dance floor/DJ table
- 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 Evening starts at \$10,000 (start time after 5:00 PM)

Sunday Afternoon starts at \$8,000 (concluding prior to 4:00 PM)



WEDDING PACKAGES

All Wedding Packages include:

- Guest suite for the newlywed couple on their wedding night
- o Tables, chairs, floor-length white, chocolate brown, or steel grey tablecloths
- o White napkins, charger plates, stemware and silverware
- o Votive candles, table number frames
- o Dance floor, table for DJ or stage for band
- o Display tables for cake, gifts, guestbook, escort cards and favors
- o Table pin spot lighting in Grand Ballroom and Salon Room
- Sparkling wine toast for all guests
- o Cake cutting and serving
- o Coffee and tea
- o Menu tasting for up to four guests
- Courtesy room block
- o Bartender fees
- Chef fees
- o All taxes and service charges
- o 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.

SUNDAY AFTERNOON PACKAGES



BRUNCH PACKAGE

- 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
- $_{\circ}$ Carving station

\$181 per person

AFTERNOON PACKAGES

Elm Package

- o Four hour plated lunch event
- o Four hour open bar & one hour tableside wine service
- o Two passed hors d'oeuvres
- One reception display
- Two Course Lunch: Starter and Entrée
 (additional courses available for \$20 package price increase)

\$208 per person- Three pre-selected single entrées

\$219 per person- One duo entrée

\$228 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
- Two display stations
- One carving station

\$212 per person



EVENING PACKAGES

Magnolia Package

- Five hour plated dinner event
- o Five hour open bar & one hour tableside wine service
- o Three passed hors d'oeuvres
- One display station
- o Dinner rolls and sweet butter
- o Two course dinner: starter and entrée (additional courses available for \$20 package price increase)

\$254 per person - Three pre-selected single entrées

\$265 per person - One duo entrée

\$274 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
- o Three display stations (additional stations available for \$26 package price increase)
- One carving station

\$288 per person

Walnut Package

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

\$261 per person

Willow Package

- o Four hour plated dinner event
- o Four hour open bar & one hour tableside wine service
- o Three passed hors d'oeuvres
- Dinner rolls and sweet butter
- Two course dinner: starter and entrée (additional courses available for \$20 package price increase)

\$200 per person – Three pre-selected single entrées

\$208 per person - One duo entrée

\$220 per person – Tableside choice of three entrées*
*limited to guest count of 120 or less

Dogwood Package

- Four hour strolling reception event
- o Fourhour open bar
- Three passed hors d'oevures
- Two display stations

 (additional stations available for \$26 package price increase)
- One carving station

\$227 per person

Holly Package

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

\$192 per person

BRUNCH BUFFET



The Umstead Brunch

Reception Display

Artisan cheeses

Fruit salad | pineapple, honeydew, cantaloupe, mint honey

Brunch Buffet

Blue crab chowder

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

\$23 per person

Belgian Waffle Station

\$20 per person

Buttermilk Biscuit Bar \$15 per person

PLATED LUNCH SELECTIONS

Elm Afternoon Package

FALL/WINTER

Plated Lunch Receptions with Pre-Selected Entrees Require Couple to Provide a Place Card Per Guest with Name and Entree Choice.

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 LUNCH SELECTIONS

Elm Afternoon Package

SPRING/SUMMER

March 20 - September 22

Plated Lunch Receptions with Pre-Selected Entrees Require Couple to Provide a Place Card Per Guest with Name and Entree Choice.

First Course

Sweet pea soup, blue crab, potato salad, almonds, creme fraiche

Strawberry gazpacho, yuzu, cucumber, tomato

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

Beet salad, arugula, goat cheese, pickled blueberry, puffed amaranth, blue cheese, balsamic

Baby iceberg wedge, smoked applewood bacon, baby tomates, blue cheese dressing

Butter lettuce salad, strawberries, radish, sunflower seeds, white balsamic

Umstead caesar, romaine, white anchovy, aged parmesan, crouton

Kale salad, hazelnuts, wheatberries, asiago cheese

Fried green tomatoes, feta, sweet pickles, horseradish-dill cream (\$2 package price increase)

Crab cake, green tomato relish, brown butter, pine nuts (\$4 package price increase)

Lobster risotto, sweet peas, creme fraiche, tarragon (\$5 package price increase)

Scallops, country ham, fennel, field peas, smoked tomato broth (\$4 package price increase)

Entrée Course

Roasted chicken breast, carolina gold rice, celery, cippolini onion, au jus Scottish salmon, polenta, asparagus, frisee, bacon, warm sherry vinaigrette Black grouper, basil cous-cous, shiitake mushrooms, sweet peppers, corn broth Smoked pork tenderloin, grits, carolina peach, smoked pepper barbecue Beef tenderloin, potato puree, spring vegetables, truffle jus Roasted cauliflower, pickled dark raisins, sweet curry broth Grilled portabello, eggplant puree, chevre, beet-walnut religh, aged balsamic

Duo Entrées

Beef tenderloin & shrimp Beef tenderloin & roasted chicken breast Roasted chicken breast & crab cake





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 samon 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, clue cheese, walnuts
Butter glazed radish, fleur de sel, lemon essence
Cucumber gazpacho, cilantro, roasted peanuts



DISPLAY STATIONS

Included in Hickory Afternoon Package | Included in Magnolia, Chestnut, Dogwood, and Walnut Evening Packages

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



PLATED DINNER SELECTIONS

Magnolia or Willow Evening Packages

Plated Dinner Receptions with Pre-Selected Entrees Require Couple to Provide a Place Card Per Guest with Name and Entree Choice.

First Course

Lobster Bisque, vanilla roasted pear, tomasted 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 (\$3 package price increase)
Beef tenderloin & lobster (\$4 package price increase)

SPRING/SUMMER

March 20 - September 22

PLATED DINNER SELECTIONS

Magnolia or Willow Evening Packages

Plated Dinner Receptions with Pre-Selected Entrees Require Couple to Provide a Place Card Per Guest with Name and Entree Choice.

First Course

Watermelon gazpacho, green tomato, cucumber, yuzu
Chilled pea soup, mint, creme fraiche, lemon, pickled shrimp
Sweet corn soup, peach, country ham, croutons
She crab soup, blue crab, aged sherry, sweet onion
Asparagus soup, herb brioche, creme fraiche, caviar
Heirloom tomato salad, yuzu, feta, mache, pistachio
Summer melon salad, honey whipped ricotta, watercress, mint
Grilled asparagus salad, toasted rye, truffle aioli, prosciutto, crispy cheese
Young lettuce salad, baby tomato, radish, pickled red onion, asiago, aged sherry
Lobster cake, champagne sabayon, anson mills grits, green tomato relish (\$5 package price increase)
Chilled crab salad, summer melon, yuzu, vanilla creme fraiche, mint (\$5 package price increase)
Seared ahi tuna, nicoise, green beans, olives, peppers, pine nuts, basil (\$4 package price increase)
Hot smoked salmon, frisee, rye toast, bacon, pickled mustard seeds, sherry (\$3 package price increase)
Sea scallop, asian pear, tapioca pearls, sweet peas, coconut broth (\$4 package price increase)
Risotto, shrimp, sweet corn, tarragon, asiago (\$3 package price increase)

Entrée Course

Roasted chicken, thyme polenta, field peas, chicken jus
Scottish salmon, blue corn girts, romato ragout, okra, peanuts, creme fraiche broth
Roasted sea bass, watercress, asian stir-fry, lemon-miso butter
Beef tenderloin, black garlic, summer ragout, potato puree
Beef short rib, root vegetables, carrot puree, madeira-truffle jus
Rack of lamb, warm fingerling potato salad, green olive, rosemary- lamb jus
Charred zucchini, tomato compote, pine nuts, goat cheese, pesto
Grilled portabella, eggplant puree, chevre, beet-walnut relish, arugula salad

Duo Entrées

Beef tenderloin & roasted chicken breast
Beef short rib & roasted chicken breast
Beef tenderloin & shrimp
Beef tenderloin & crab cake (\$3 package price increase)
Beef tenderloin & lobster (\$4 package price increase)

DISPLAY STATIONS & CARVING STATIONS

Included in Hickory Afternoon Package | Included in Chestnut and Dogwood Evening Packages

DISPLAY STATIONS

Backyard BBQ

Glazed cornbread and brioche rolls Pulled pork shoulder, eastern NC 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, guinciale, parmesan, peas, egg Herbed focaccia

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
Corn & flour tortillas

CARVING STATIONS

Roasted Beef TenderloinHorseradish 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 -

FALL/WINTER

September 23 - March 19

BUFFET DINNER SELECTIONS

Walnut or Holly Evening Packages

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, pimpkin 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
Briased brussels sprouts
Roasted broccoli
Braised collard greens
Green beans, wild mushrooms
Roasted root vegetable gratin

Black forbidden rice
Truffle white cheddar macaroni & cheese
Whipped sweet potatoes, pecans, brown butter
Buttermilk whipped potatoes, herbs
Fingerling potatoes, lemon, herbs
Herb roasted marble potatoes

$E n t r \acute{e} e s$

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 -

SPRING/SUMMER

March 20 - September 22

BUFFET DINNER SELECTIONS

Walnut or Holly Evening Packages

Starters

French onion soup, toasted brioche crouton
She crab soup, aged sherry, sweet onion
Heirloom tomato soup, herb crouton, basil oil, black pepperB
Baby spinach salad, strawberries, pecans, bsail vinaigrette
Frisee salad, beluga lentils, arugula, red onion, smoked bacon, dijon
Romaine lettuce, boiled peanuts, pickled okra, buttermilk
Charred beet salad, puffed sorghum, walnuts, lemon yogurt, watercress
Rice noodles, sweet peppers, cilantro, citrus vinaigrette
Seaweed salad, savoy, cucumbers, carrot-ginger dressing
Lyonnaisse potato salad, chives, red wine vinaigrette, smoked trout
Pasta salad, pickled red onion, feta, tomato, peppers, fresh herbs

Side Items

Snow peas, garlic-black bean butter Grilled artichokes, eggplant, squash Roasted asparagus Braised collard greens Spring vegetable barigoule Roasted broccoli Pimento mac & cheese
Forbidden rice, chicken
White bean cassoulet, pork belly
Buttermilk whipped potatoes, herbs
Pork baked beans
Corn muffins

Entrées

Seared chicken breast, charleston golden rice, spring peas, carrot, smoked tomato broth Smoked chicken breast, collard greens, white barbecue sauce
Crispy catfish, smoked shrimp, oka, succotash, old bay remoulade
Red snapper, furikake bonito, braised cabbage
Golden tilefish, braised fennel, green onion relish, white wine broth
Braised duck breast, shallot, roasted grape jus
Beef short rib, chinese barbecue, bok choy, baby carrots
Steak au poivre, potato puree, bacon lardons, haricot verts, cognac cream
Beef tenderloin, creamed baby spinach, red wine jus

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





Included in Hickory Afternoon Package | Included in Magnolia, Chestnut, Dogwood, and Walnut Evening Packages

Available as a Package Upgrade | Four Elegantly Displated Miniature Desserts - \$23 Per Person

Cakes & Sandwiches

Torta de cafe, sponge cake, espresso buttercream
Strawberry studded vanilla cupcake, strawberry buttercream
Carrot cake sandiwch, cream cheese icing
Dark chocolate passionfruit mousse bar, raspberry (GF)
Peanut butter oatmeal cream pie, vaniilla bean icing (GF, DF)
Chocolate layer cake, rich chocolate ganache, (VEGAN)

Brownies & Bars

Raspberry crumble bar
Brownie, chocolate ganache (GF)
Brown butter blodnie, buttercream icing
S'mores brownie, graham cacker, marshmallow, ganache
Key lime cheesecake bar, graham cracker, vanilla chantilly

Tarts, Pies & More

Nutella mud crunch pie, chocolate custard, nutalla 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)





All packages include a full bar of beer, wine, and liquor. Two specialty cocktails included, depending on ingredients.

Beers - Choose Three | Seasonal Options Offered Closer to Wedding Date

Amstel Light
Miller Lite
Heineken
Fullsteam 'Paycheck' Pilsner
Raleigh Brewing 'The First Squeeze' Wheat
Westbrook 'Gose' Sour
Bull City Ciderworks 'Off Main' Semi Dry Cider

Bond Brothers 'Woodsia' Umstead IPA
Trophy Brewing 'Trophy Wife' Session IPA
Highland 'Gaelic Ale' Amber Ale
Pisgah 'Turtleneck' Brown Ale
Duck-Rabbit Milk Stout
Blowing Rock 'Mountain Berry' Hard Seltzer
Brooklyn 'Special Effects' Non Alcoholic Pilsner

Liquor

CLASSIC BRANDS included in package

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

Grey Goose Vodka or Tito's Vodka
Hendrick's Gin
Plantation 5yr Aged Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Patron Silver Tequila





Sparkling Wine - Choose One for Bar and Toast

Lovo Prosecco | Veneto, Italy
Elio Perrone Moscato d'Asti 'Sourgal' | Piedmont, Italy
Pierre Sparr Cremant d'Alsace Brut Reserve | France (\$5 per bottle charge, on consumption)
Aubry 'The Umstead' Champagne | France (\$50 per bottle charge, on consumption)

White Wine-Choose Two for Bar | Choose One for Tableside Wine Service During Dinner

Scarpetta Pinot Grigio | Friuli, Italy
Frenzy Sauvignon Blanc | Marlborough, New Zealand
Louis Latour Macon-Villages 'Chameroy' | Burgundy, France
RouteStock Chardonnay | Sonoma Coast, Califonria
Francis Blanchet 'Calcite' Pouilly Fume | Loire Valley, France (\$10 per bottle charge, on consumption)
MacRostie Chardonnay | Sonoma Coast, California (\$14 per bottle charge, on consumption)
J De Villabois Sancerre | Loire Valley, France (\$30 per bottle charge, on consumption)
Lingua Franca Avni Chardonnay | Oregon (\$33 per bottle charge, on consumption)

R e d W i n e - Choose Two for Bar | Choose One for Tableside Wine Service During Dinner

Domaine de Triennes Rose | IGP Mediterranee, France

Banshee Pinot Noir | Sonoma Coast, California

Hess Shirttail Ranche Cabernet Sauvignon | California

Ken Wright Cellars Pinot Noir | Oregon (\$14 per bottle charge, on consumption)

Paysan Cabernet Sauvignon | San Benito, California (\$14 per bottle charge, on consumption)

Alexana 'The Umstead Reserve' Pinot Noir | Oregon (\$26 per bottle charge, on consumption)

Monticello Cabernet Sauvignon | Napa Valley, California (\$46 per bottle charge, on consumption)



PREFERRED PARTNERS

These amazing vendors have supported Umstead wedding couples throughout the years. While they are not required, they are highly recommended to create a beautifully designed, organized, and memorable event for you and your guests.

Couples interested in hiring teams outside of those listed below must provide proof of general liability insurance and signed vendor guidelines to The Umstead for approval prior to contracting vendor.

Officiants

Ann McKenzie - (919) 920-0569 www.annmckenzie.net

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

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

Love Cake - (919) 249-8748

www.lovecakenc.com

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

Sugar Euphoria

sugareuphoria.com

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

Sam Hill Entertainment - Bands

www.samhillbands.com

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

Uniq Events

www.uniq.dj

Vox DJ

www.voxdjcompany.com



PREFERRED PARTNERS



Photography

Ally & Bobby

www.allyandbobby.com

Danielle James

www.daniellejamesphoto.com

Donnell Perry Photography

www.donnellperryphotography.com

Fabiana Skubic

www.fabianaskubic.com

Fancy This Photography - (919) 699-3519

www.fancythisphotography.com

Jamie Vinson

www.jamievinson.com

Joe Payne - (919) 397-4889

www.joepayneweddingphotography.com

Julia Wade - (650) 861-0818

www.julia-wade.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

Richard Barlow Photography

www.richardbarlowphotography.com

Tom Waldenberg - (984) 538-1505

www.tomwaldenbergphotography.com

Videography

21 Films - (919) 603-7607

www.twentyonefilms.com

Morgan Scott Films

www.morganscottfilms.com

Serrano Film Co.

www.serranofilm.co

Thomas Blake Films - (919) 793-5400

www.thomasblakefilms.com

Wrinkled Blanket Media

vimeo.com/wrinkledblanketmedia

Stationery

Caligraphy 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

Surcie

www.shopsurcie.com

Transportation

Carolina Livery - (919) 957-1111

www.carolinalivery.net

EcoStyle - (919) 447-4030

www.ecostyleusa.com

White Horse Transportation - (919) 782-5893

www.ridewhitehorse.com

PREFERRED PARTNERS



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

Genesis Eventos Florale – (919) 607-8000 www.genesiseventsflorales.com

Hathaway Floral Design

www.hathawayfloraldesign.com

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

Once Gathered

ww.oncegathered.com

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

Rentals

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

Curated Events – (919) 833–9743 www.curatedevents.com

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

Martha My Dear – (910) 833-1086 www.marthamydearrentals.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

Hair & Makeup

Ashley Mooney Hair and Makeup

www.ashleymooneyhairandmakeup.com

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

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

Natural Beauties By Vee

www.naturalbeautiesbyvee.com

Reign Beauty

www.reignbeautync.com

The Beauty Tribe

www.tribebeautyco.com

Wedded Kiss

www.weddedkiss.com

Wink

www.winkhairandmakeup.com

Bridal Salons

Coastal Knot - (984) 233

www.coastalknot.com

Gilded Bridal - (919) 717-

www.gildedbridal.com

New York Bride & Groom -

www.partytables.com

White Couture Bridal Boutique -

www.whitebridalboutiques.com