

## W E D D I N G S

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. Additional guests available for $\$ 100$ 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.


## W E D D I N G 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:

- 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


## Dayof 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.


## D A Y 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
- Two face to face meetings in person to go through details, walk through venue to discuss layout and flow
- Unlimited phone and email correspondence
- Preparation of detailed timeline for wedding party and vendors
- Contact all contracted vendors three weeks prior to the event to confirm and discuss itinerary
- 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

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

These add on packages can bediscussed 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.

- 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)
- 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)
- Strolling reception 60 guests with dance floor (seating for all guests)
- 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)
- Strolling reception 50 guests with dance floor (seating for all guests)
- 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)


## W E D D IN G PACKAGES

## All Wedding Packages include:

- 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
- 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.

## S U N D A Y A F TERNOON P A CKAGES



## BRUNCH PACKAGE

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

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$181 per person
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## AFTERNOON PACKAGES

## Elm Package

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

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$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
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## Hickory Package

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


## \$212 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)
\$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
- Three display stations
(additional stations available for $\$ 26$ package price increase)
- One carving station
\$288 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
\$261 per person


## 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)
\$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
- Four hour 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

- 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
\$192 per person


## B R U N C H

 B UFFET

## The Umstead Brunch

## Reception Display

## Artisan cheeses

Fruit salad I 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

Brunch Enhancements

Omelet Station
$\$ 23$ per person

Belgian Waffle Station
\$20 per person

Buttermilk Biscuit Bar $\$ 15$ per person

Larry's Beans coffee
Herbal \& organic teas

## Carving Station - Choose one

Bourbon-maple glazed ham I lust monk mustard, port-dried cherry jus
Fried turkey breast I cranberry compote, natural turkey grave
Herb roasted prime rib I horseradish cream, red wine jus
Roasted beef tenderloin I horseradish cream, roasted garlic jus

# F A L L / W INTER 

September23-March19

## PLATED LUNCH <br> SELECTIONS

Elm Afternoon Package

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


#### Abstract

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 (\$4package price increase)


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## Duo Entrées

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


# SPRIN G / S U M M ER 

Marchzo-Septemberzz

## 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


## D I S P L A Y <br> S T A T I O N S

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 $\mathbb{E}$ 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

## F A L L / W I N T E R

September23-March19

## 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)

# SPRIN G / S U M M E R 

Marchzo-Septemberz2

PLATED DINNER<br>SELECTIONS<br>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

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## D IS PLAY STATIONS <br> \& <br> CARVING STATIONS

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

## D I S P L A Y S T A T I O N S

BackyardBBQ
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

## fasmine

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

## CARVINGSTATIONS

Roasted BeefTenderloin
Horseradish cream
Roasted garlic jus

Herb R o asted 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 -


## F A L L / W I N T E R

September23-March19

## 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

## 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 -

SPRING/SUMMER<br>March $2 o-S e p t e m b e r 2$ 2

## B UFFET 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


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 $\mathcal{E} S$ andwiches
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<br>Miller Lite<br>Heineken<br>Fullsteam 'Paycheck' Pilsner<br>Raleigh Brewing 'The First Squeeze' Wheat Westbrook 'Gose' Sour<br>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 $\mid$ 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 I 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)

## Red Wi ne - Choose Two for Bar $\mid$ 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)

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

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

## 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) 957-111
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 $\mathbb{E}$ 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


[^0]:    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

[^1]:    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)

