

Celebrate your wedding at the most beautiful hotel in North Carolina

Gracious hospitality, elegant Southern style, a magical backdrop of lush gardens and fairways with the Duke Forest beyond. From this day forward you'll cherish your wedding day at the Inn.



Traditions You'll Treasure Forever



Capacities

Terrace on the Green

With existing furniture

170	Ceremony
200	Cocktail Reception
120	Plated Served Event

*Removal of existing furniture—\$250.00

Ambassador Ballroom

200	Cocktail Reception
170	Plated Served Event

Presidents Terrace

400	Ceremony
400	Cocktail Reception
350	Plated Served Event

Presidents Ballroom

600	Cocktail Reception
400	Plated Served Event

Ballroom Minimums

Friday Evening

Ambassador Ballroom	\$10,000
President's Ballroom	\$18,000

Saturday Afternoon

Ambassador Ballroom	\$8,000
President's Ballroom	\$15,000

Saturday Evening

Ambassador Ballroom	\$15,000
President's Ballroom	\$25,000

Sunday Afternoon

Ambassador Ballroom	\$6,000
President's Ballroom	\$10,000

Sunday Evening

Ambassador Ballroom	\$10,000
President's Ballroom	\$18,000

Deposit Schedule

First Deposit -	with signed Event Agreement
Second Deposit -	1 month prior to event date
Final balance -	10 days prior to event date <i>*no personal checks</i>

Important Deadlines

Tasting Appointment	3-6 months prior to event date
Menu Finalized	1-2 months prior to event date
Details Finalized	1 month prior to event date
Guarantee Due	3 business days prior to event day

Washington Duke Inn & Golf Club provides:

The terrace or ballroom you have reserved includes the use of our standard tables, chairs, china, glassware, silverware and linens. Your Catering Manager can assist with the rental of any specialty tabletop items to compliment your design. Our standard equipment is listed below:

- 72" round tables (*seat up to 10 guests*)
- 36" round cocktail tables (*seat 4-5 guests*)
- 36" x 42" tall cocktail tables
- Stage Risers (*up to 22'x8' or 12' x8'*)
- Dance Floor, Wood Parquet (*up to 24'x24', indoor only*)
- Votive candles (*up to 5 per table*)
- 12" round, beveled mirrors for centerpieces

Service Standards

The Inn prides itself on providing excellent service to all of our guests at all of their events.

Our service standards are:

Wait Staff:

- 1 waiter per 16 guests, plated meal
- 1 waiter per 24 guests, buffet style

Bartenders:

- 1 per 75-100 guests

Butlers:

- 1 per 40 guests

Carvers or Station Attendants:

- 1 per 100 guests

Access to the Terrace or Ballroom

You and your vendors may gain access to the spaces you have reserved 2 hours prior to your event. If you need more time, consult your Catering Manager; and additional charges may apply.

Décor

Our interior and exterior spaces are elegantly appointed with high quality materials and lively colors. If you choose to have elaborate decorations, please consult your Catering Manager for permissible items, access time and additional charges that may apply. When choosing outdoor decorations, ensure that plant stands or columns are weighted to prevent them from tipping over. Both of our outdoor terraces can become windy.

Candles

Candles are a symbolic and beautiful accompaniment to your tables. Candles are permitted provided they are contained or have a hurricane glass to contain the flame. Long taper candles are not permitted unless they are "chase candles".

Send Off

We **do not** permit birdseed, sparklers, confetti or live bird or butterfly releases. Bubbles are allowed outside only. Rose petals may be used indoors or out.

Restrictions for Outdoor Events

A back up location for inclement weather is required in order to confirm your outdoor event. If you have chosen to serve a meal outdoors, a tent is required, regardless of weather. The Inn's dance floor cannot be used outdoors. If you require a tent, dance floor or other rental items for your event, please consult your Catering Manager. *Fire Inspection of tents is mandatory.

Out of respect for all of our guests, outdoor music must cease by 10:00pm on the Terrace on the Green; and 12:00 midnight on the Presidents Terrace.

Inclement Weather Policy

The catering manager will make a weather call on the day of your reception no later than **8:00am** for your afternoon event or **1:00pm** for your evening reception. If the forecast as reported on www.WRAL.com is 30% chance or more of inclement weather or if the temperature is above 95 degrees heat index or below 65 degrees your event will be *automatically* moved to the back up location. Once this decision is made, everyone will adhere to it.

In the event your event is moved to the backup location, it may mean that some of your rental items cannot be used. The client is responsible for any and all cancellation fees, including the 20% service charge assessed by the Inn, for any rented items that cannot be cancelled or used.

Ceremony Rehearsal

Wedding rehearsals may be scheduled at any time subject to space availability. While every effort will be made to provide the exact ceremony space for your rehearsal; it is not guaranteed. Rehearsals are restricted to 1 hour and must begin at the scheduled time. Please feel free to invite your family and guests to arrive earlier than the scheduled time.

Guestroom Accommodations

We welcome you and your guests to stay with us while visiting Durham. A room block requires a minimum of 10 rooms' peak night and a contract will be issued. You may obtain rates and availability through our Sales Department, listed at the end of this booklet.

Dressing for the Ceremony

One of the complimentary amenities provided by the Inn is a room for the bride and groom on their wedding night. Many brides choose to use this room as their dressing room. Check in time is usually 3:00pm. If you require earlier access to your room, please consult your Catering Manager.

Hiring a Wedding Planner

Planning your wedding can consume a great deal of your time, effort and money. If you do not live locally, work full time, do not have family and friends to call on, have a logistically involved wedding, need assistance with your vendors, envision an elaborate event or have trouble with organization and timelines....please hire a coordinator!

Additionally, a wedding coordinator will handle all of the details the day of your event so you can concentrate on being a happy and beautiful bride!

Menu Styles

The time of day in which your reception occurs may greatly determine the type of menu you choose. Below is a brief description of each menu type to help you with your decision:

Plated or Seated – This menu style is, by far, the most popular with our brides. Your guests are seated for the entire meal while our superb wait staff serves them 3 or more courses. You may choose up to 2 entrées from which your guests can choose in advance or a combination entrée. Soup or salad and dessert are included in our 3 course menus.

Buffet – This menu style takes the guesswork out of the entrée selection. Buffet menus typically feature 3 different entrées, salads, sides and desserts.

Mix & Mingle – If your guests are prone to mingling and enjoy an unpredictable food experience, this is for you. You will design at least 4 different food stations, each featuring a ‘mini meal’. Your guests are constantly moving from station to station while chatting with reception guests. Seating is scattered and can be varied in table size.

Children’s Menu

Children are always welcome at the Inn and we offer special menus and activities for them. Children ages 3 – 11 are charged 50% of the wedding package price, and babies under 3 years are not charged.

Vendor Meals

It is customary to provide a meal for those vendors whose services are provided during your event. Consult your Catering Manager for menu options and pricing.

Bar & Beverage Services

A four hour bar is included in all wedding packages, as well as wine service with a plated or buffet meal, and a champagne toast. Many brides customize their wedding reception with the addition of signature cocktails or specialized beverage stations. A list of these beverage menus can be found in the optional package additions.

Food and Beverage Restrictions

The Washington Duke Inn & Golf Club is a full service hotel. With the exception of your wedding cake, no food or beverage may be brought in from an outside source. This includes, but not limited to, special wines and homemade desserts

Special Order Wines

Although we do offer an extensive wine selection, you may wish to have a special wine served at your wedding reception. If possible, we will order the wine through one of our purveyors, and we are happy to place a special order for you. Your Catering Manager will help you determine the number of cases needed to service your event. You will be charged for the entire order at our customary mark up per bottle. Any wine left over after your event will be yours to take with you. Special orders *must* be submitted no less than 30 days prior to your event date.

Seating Arrangements

Your Catering Manager will be happy to provide you with a diagram for your event. The seating arrangements are an integral and time-consuming part of the planning process. Once you have completed your seating chart, provide a copy of the diagram to your Catering Manager. The tables will be numbered as they appear on this diagram along with the number of seats per table.

If place cards or escort cards are to be used, please provide them to us in *alphabetical* order. Each card should have a table number along with the guest's name. Remember, if you have offered multiple entrées, the place card must denote the entrée selection. Be sure to tell your Catering Manager what code you have chosen (i.e. B=beef, F=fish) so the staff may be informed. Please ask your guests to make this card visible to the staff during dinner. Take into consideration that the room will be dimly lit. Please ensure that your indicator is easily identifiable to our staff.

Guarantees

A final guarantee of attendance is due to your Catering Manager no later than 3 business days prior to your event. This is the minimum number for which you will be charged and is not subject to reduction. You may increase this number within 5% up to 24 hours prior to your event. For example: If your guarantee is 150 guests, you can raise up to 158 without any trouble. If you need to raise it above the 5%, your Catering Manager may have to consult with the Chef & Banquet Manager as to the availability of your menu and staff to serve it.

If you have chosen to offer your guests a choice of entrées, those specific quantities are due at the time of your guarantee. Numbers of children, vendors and special dietary requests are also expected at this time.

Dropping off Favors, Place Cards, Etc.

Our staff is happy to assist with the placement of your favors, place cards, guest book, etc. Please bring the items to your Catering Manager no more than 2 days prior to your reception. Following is a list of items and some information about them:

Place cards: *need to be in alphabetical order with master guest list*

Favors: *provide us with directions of where to place them*

Cameras: *need to be unwrapped and wound to first picture*

Menu Cards and Table Numbers

Wedding Ceremony Programs

Toasting Glasses: *please wash and remove labels or tags*

Cake Knife/Server: *please wash and remove labels*

Guest Book or Photo Mat: *remember the pen!*

Photos for Memory Table

Basket, box or birdcage for gift cards

Cake Topper *(if other than fresh flowers)*

Photography Restrictions

One of the amenities we offer to brides hosting their reception with us is the opportunity to have your photographs taken on the Inn's property. If you choose to have your portrait made here, please contact your Catering Manager to make the necessary arrangements.

The Inn has several memorable locations for photographs during your wedding reception. We request that you do not block or impede the path of other Inn guests, move or remove furniture. You may enjoy any of our outdoor locations including parts of the golf course. At no time may you step onto any of the putting greens on the golf course. If you are interested in photography on the course, please have your photographer contact us prior to your event date.

Vendor Information:

The Washington Duke Inn & Golf Club enjoys many great relationships with local professionals such as florists, event designers and coordinators, musicians, photographers and bakeries. A list of these resources is provided at the end of this booklet, however you may use any vendor you prefer.

A list of your contracted vendors and their schedule for arrival or delivery and pick up should be provided to your Catering Manager in advance. Below is specific information we need from each vendor:

Wedding Cakes

What time will the cake be delivered?

Have you arranged for a silver cake pedestal or stand?

Does the baker require any parts of the cake to be returned?

Do you wish to save the top tier? Is a box provided?

Florists

What time will they arrive to setup or deliver?

Does the florist need any vases, pedestals or parts returned?

When will these items be picked up?

Bands, DJs and Musicians

What time will they arrive to setup?

Do they know where to unload? And park?

What size stage, if any, is preferred? Minimum Size?

Do they have special power requirements?

Do they need dressing rooms?

Will they be allowed at your bar?

Are you ordering a meal for them?

Please send your catering manager a copy of the contract rider. This sheet provides information about stage and power requirements, set up times, changing rooms, etc.

Points to Consider:

- Who will be your “on-site” contact the day of your event? This person should be able to make decisions on your behalf and answer questions presented during the event. If you have hired a wedding coordinator, she will be happy to be your contact.
- Who is responsible for your gifts? We prefer to have your gifts removed from the terrace or ballroom as soon as possible. A bellman will gladly deliver them to your hotel room or other room you designate.
- Who will be responsible for your personal items used during the reception? Toasting glasses, cakes knife, guest book, cameras, etc.
- Any left over wedding cake will be placed in a box and stored in our cooler for you. Please make arrangements to retrieve your cake no later than Wednesday of the following week. Cakes left beyond that day will be disposed of unless prior arrangements are made with your Catering Manager.
- Floral arrangements including centerpieces will be discarded after event. Please make arrangements for distribution to your special guests or removal. If your florist is expecting any vases to be stored, please advise your Catering Manager.

Menu Tasting:

The tasting is complimentary for you and up to three additional guests. You should include guests that will be actively involved in the decision making process. If you have a wedding planner, please invite her/him to attend the tasting. They usually don't eat, but offer their advice during the planning process. During the tasting, we work together to design your entire event. Your Catering Manager will walk you through your agenda for the reception, script your ceremony if applicable, and discuss menus, bar options, specialty linens, other rental items and optional additions to your package.

A tasting is scheduled **Monday through Friday, 2:00-4:00pm**. A minimum of 2 weeks notice is required to secure an appointment for your tasting, however, we prefer to schedule a tasting well in advance.

NOTE: If you are planning to offer a choice of entrées to your guests, your tasting will need to be completed **BEFORE** ordering your invitations

What will we taste?

For Buffets and Mix & Mingle menus, your catering manager will assist you in selecting a tasting menu.

For Plated Meals, you are welcome to include hors d'oeuvres as well as your salad, entrée and dessert courses. Please limit your tasting selections to no more than the following:

6 hors d'oeuvres, 1 soup, 2 salads, 3 entrees, Dessert served is listed on the package menu

Some items may not be available for tasting due their preparation or availability (i.e. prime rib of beef or carved items).

What should I bring to the tasting?

Color swatches, pictures, ideas, etc.

A list of the vendors that you have contracted.



Ceremony Services

Outdoor Venue with interior Weather Back-Up Location
Choice of Garden Chairs (white, natural or mahogany)
Rehearsal Practice Site on the day prior to Ceremony
Washington Duke Inn Wedding Director
Ceremony Sound System (Lavalier Microphone for the Minister and Speakers)
\$2300.00



Wedding Packages

*All wedding packages include the following

- Washington Duke Inn event designer and wedding director
- Overnight accommodations for bride & groom on the evening of the wedding
- Reception space rental fees
- Inclusive food and beverage pricing for guaranteed guest count
- Continuous four hour bar to include wine service with dinner & champagne toast
- Cake cutting
- Dance floor (*Indoor Use Only*)
- Staging for entertainment
- Wall wash lighting and table pin spotting (*Evening Events Only*)
- Customized monogrammed lighted gobo for the dance floor. (*Evening Events Only*)
- Bartenders/Butlers and Chef Fees
- Wide selection of linen choices (one linen per 72" round table) Additional pricing may be applied for specialized seating arrangements
- House cream napkins
- Chivari Chairs (White, Black, Natural, Mahogany, Silver and Gold)
- Votive candles and centerpiece mirrors
- Private menu tasting for up to four people (*after the catering contract is signed*)
- Complimentary valet and self-parking
- Preferred vendor listing

Premium Package

All Saturday Events
(Excluding New Year's Eve)

Deluxe Package

Friday Evening Events
Sunday Events
Excluding Memorial Day and Labor Day Weekends (Premium Package pricing applies)

Packages are priced Per Person and include all Taxes and Service Charges

Luncheon Receptions

Luncheon Receptions served 11am –4pm

		Premium	Deluxe
Plated Luncheons:	Jasmine	\$112	\$102
Buffet Luncheon:	Rosemary	\$114	\$104
Afternoon Stations:	Verbena	\$116	\$106

Afternoon Reception

*Served in our Vista from 3pm to 7pm
Saturdays Only*

Offered only to guest lists of 50 to 100
House chairs will be used
Music Restrictions Apply

Afternoon Reception:	Lavender	\$105.00
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Dinner Receptions

Dinner Receptions served 6:30pm to 12:00am

Plated Dinner:	Thyme	\$160	\$150
Plated Dinner:	Sage	\$180	\$170
Buffet Dinner:	Chamomile	\$158	\$148
Evening Stations:	Ginger	\$148	\$138

Jasmine

Butler Passed Hors d'Oeuvres *Select Four*

Brie Tart with Fennel and Orange
Marinated Asparagus, Tomato and Boursin Canapé
Grilled Shrimp with Pimento Cheese, Sourdough Crostini
House Smoked Trout, Arugula Cream, Roasted Pepper, Pumppernickel Toast
Jerk Spiced Beef Tenderloin on Flatbread with Cucumber and Dill
Black Bean and Roasted Corn Cakes with Chipotle Sour Cream
Caramelized Onion Pissaladière with Gruyère
Shrimp Corn Dog with Creole Aioli Dipping Sauce
Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade

Plated Lunch

Starter ~ Select One

Charleston Crab Soup
Washington Duke Shrimp and Corn Chowder with Bacon
Butternut Squash and Apple Cider Bisque
Wild Mushroom Soup with Parmesan
Tomato Basil Bisque
Field Greens Salad, Cucumbers, Grape Tomatoes, Carrot Curls, White Balsamic Vinaigrette
Crisp Romaine and Arugula, Roma Tomatoes, Artichoke Hearts, Feta Cheese, Oregano Dressing
Artisanal Baby Lettuces, Toasted Walnuts, Poached Pears, Crumbled Blue Cheese, Champagne Vinaigrette

Entrée Selection

Includes French Service of Rolls & Coffee

Lump Crab Cake, Field Pea Succotash, Lemon Chive Sauce, Bacon Roasted Pepper Relish
BBQ Spiced Grilled Salmon, White Cheddar Grits, Stir Fried Green Beans, Citrus Vin Blanc
Garlic Rosemary Grilled Chicken, Roasted Vegetable Hash, Mushroom Marsala Jus
Natural Chicken Breast, Herb Polenta, Grilled Tomato Relish, Balsamic Cherry Tomato Sauce
Grilled Angus Strip Medallions, Yukon Potato Confit, Braised Carrots, Cabernet Veal Reduction
Cheese Ravioli with Asparagus, Zucchini, Yellow Squash, Roasted Pepper Cream Sauce
Wild Mushroom Risotto Croquettes, Roasted Vegetables, Tomato Herb Salad, Romesco Sauce

Dessert

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

Rosemary

Butler Passed Hors d' Oeuvres

Select Four

Brie Tart with Fennel and Orange
Marinated Asparagus, Tomato and Boursin Canapé
Grilled Shrimp with Pimento Cheese, Sourdough Crostini
House Smoked Trout, Arugula Cream, Roasted Pepper, Pumppernickel Toast
Jerk Spiced Beef Tenderloin on Flatbread with Cucumber and Dill
Black Bean and Roasted Corn Cakes with Chipotle Sour Cream
Caramelized Onion Pissaladière with Gruyère
Shrimp Corn Dog with Creole Aioli Dipping Sauce
Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade

Buffet Luncheon

Starters ~ Select Two

Charleston Crab Soup
Washington Duke Shrimp and Corn Chowder with Bacon
Butternut Squash and Apple Cider Bisque
Classic Caesar Salad
Pasta Salad with Feta Cheese, Tomato, Olives, and Lemon Basil Vinaigrette
Field Greens with Seasonal Vegetables and Assorted Dressings

Entrées ~ Select Two

Rosemary Grilled Chicken with Roasted Pepper Jus
Penne Pasta with Tiger Shrimp, Roma Tomatoes, Artichokes, Spinach, Garlic and Fresh Basil
Grilled Salmon with Orzo Pilaf and Lemon Parsley Essence
Smoked BBQ Pork with Eastern & Western Carolina BBQ Sauce
Rotini Pasta with Grilled Chicken, Spinach, Tomato, Green Peas, Basil Parmesan Sauce
Cheese Ravioli with Asparagus, Zucchini, Yellow Squash, Roasted Pepper Cream Sauce

Sides ~ Select Two

Roasted Vegetable Medley
Home Style Yukon Gold Mashed Potatoes
Baby Green Beans with Almond Brown Butter
Wild Rice Pilaf with Fresh Herbs
Herb Roasted Potatoes
Sage Brown Butter Whipped Sweet Potatoes

Dessert

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

Verbena

Luncheon Stations ~ Please Select Four Stations

Mini Bites

Mushroom Swiss Burgers
Pulled Pork Sliders with Cole Slaw
Mini Shrimp and Crab Louie Roll
Szechwan Chicken Wings
House Made Potato Chips
Assorted Condiments

Soup and Salad

Washington Duke Shrimp and Corn Chowder
Tomato Basil Bisque
Butternut Squash Apple Cider Bisque
Classic Caesar Salad
Organic Field Greens, White Balsamic Vinaigrette
Baby Spinach, Cucumber Buttermilk Dressing

Mangaire!

Traditional Caesar Salad
Focaccia & Break Sticks
Penne Pasta Carbonara, Italian Sausage, Peas and Parmesan
Bowtie Pasta Marinara, Tomatoes, Olives, Spinach, Grilled Portobello Mushrooms

Carved Slow Roasted Angus Top Round of Beef

Slow Roasted Angus Top Round
Garlic Mashed Potatoes
Oven Roasted Vegetables
Bourbon au Jus, Horseradish Crème Fraîche, Whole Grain Mustard
Assorted Fresh Baked Rolls

Mexicali Blues

Grilled Skirt Steak
Marinated Chicken with Roasted Peppers
Warm Tortillas
Fresh Guacamole & Pico de Gallo
Cilantro Rice

Asian Flair

Soba Noodle Salad with Scallion and Sesame
Steamed Pork Pot Stickers
Spicy Chicken
Ginger Beef
Vegetable Fried Rice

Lavender

Vista Dining Room

3:00pm to 7:00pm

Cocktail Reception

Offered only to guest lists of 50 to 100

(Stations open for two hours)

4 hours of open bar

Champagne Toast

Please Select Three Stations

Mangiare!

Traditional Caesar Salad

Focaccia & Break Sticks

Penne Pasta Carbonara, Italian Sausage, Peas
and Parmesan

Bowtie Pasta Marinara, Tomatoes, Olives,
Spinach, Grilled Portobello Mushrooms

Soup and Salad

Washington Duke Shrimp and Corn Chowder

Tomato Basil Bisque

Butternut Squash Apple Cider Bisque

Classic Caesar Salad

Organic Field Greens, White Balsamic

Vinaigrette

Baby Spinach, Cucumber Buttermilk Dressing

Southern Tea

Deviled Eggs, Cheese Straws

Ambrosia Fruit Salad

Country Ham Cheddar Cheese Biscuits

Chicken Salad Puffs, Pimiento Cheese

Sandwiches

Cucumber Sandwiches

Cream Cheese with Hot Pepper Jelly

Sandwiches

Mini Bites

Mushroom Swiss Burgers

Pulled Pork Sliders with Cole Slaw

Mini Shrimp and Crab Louie Roll

Szechwan Chicken Wings

House Made Potato Chips

Assorted Condiments

Slow Roasted Angus Top Round

Beef Carving Station

Garlic Mashed Potatoes

Oven Roasted Vegetables

Bourbon au Jus, Horseradish Crème Fraîche,

Whole Grain Mustard

Assorted Fresh Baked Rolls

Roasted Turkey Breast

Carving Station

Country Green Beans with Bacon

Orange Coriander Sweet Potatoes

Green Tomato Chow Chow

Pan Gravy, Fresh Baked Rolls

Asian Flair

Soba Noodle Salad with Scallion and

Sesame, Steamed Pork Pot Stickers

Spicy Chicken with Peanuts

Ginger Beef, Vegetable Fried Rice

Sesame Snow Peas

Mexicali Blues

Grilled Skirt Steak

Marinated Chicken with Roasted Peppers

Warm Tortillas

Fresh Guacamole & Pico de Gallo

Cilantro Rice

Thyme

Butler Passed Hors d'Oeuvres Select Four

Brie Tart with Fennel and Orange
Marinated Asparagus, Tomato and Boursin Canapé
Grilled Shrimp with Pimento Cheese, Sourdough Crostini
House Smoked Trout, Arugula Cream, Roasted Pepper, Pumppernickel Toast
Jerk Spiced Beef Tenderloin on Flatbread with Cucumber and Dill
Black Bean and Roasted Corn Cakes with Chipotle Sour Cream
Caramelized Onion Pissaladière with Gruyère
Shrimp Corn Dog with Creole Aioli Dipping Sauce
Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade

Plated Dinner

Starter ~ Select One

Charleston Crab Soup
Washington Duke Shrimp and Corn Chowder with Bacon
Butternut Squash and Apple Cider Bisque
Wild Mushroom Soup with Parmesan
Tomato Basil Bisque
Field Greens Salad, Cucumbers, Grape Tomatoes, Carrot Curls, White Balsamic Vinaigrette
Crisp Romaine and Arugula, Roma Tomatoes, Artichoke Hearts, Feta Cheese, Oregano Dressing
Artisanal Baby Lettuces, Toasted Walnuts, Poached Pears, Crumbled Blue Cheese, Champagne Vinaigrette

Entrée Selection

Includes French Service of Rolls & Coffee

Pan Seared Filet of Angus Beef, Caramelized Sweet Potato Hash, Grilled Onion and Tomato Salad, BBQ Veal Jus
Grilled Angus Strip Medallions, Yukon Potato Confit, Braised Carrots, Cabernet Veal Reduction
Grilled Carolina Mahi Mahi, Plantation Rice, Farmers Market Vegetable Fricasee, Lemon Thyme Vin Blanc
Pan Roasted Natural Chicken, Sauteed Arugula and Butternut Squash, Saffron Herb Risotto, Wildflower Honey Jus
Slow Roasted Ashley Farms Organic Chicken Breast, Southern Greens, Sweet Potato Wild Rice Royale, Grain Mustard & Tarragon Veloute
Grilled Scottish Salmon, Anson Mills Stone Ground Grits, Baby Bok Choy, Caramelized Pineapple Salsa
Cumin Roasted Gulf Corvina, Brown Rice and Whole Grain Pilaf, Petite Ratatouille, Tapenade Vinaigrette
Stuffed Zucchini Gratin, Fire Roasted Pepper Sauce, Tomato Basil Risotto, Fresh Parmesan

Dessert

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

Sage

Butler Passed Hors d' Oeuvres Select Four

Brie Tart with Fennel and Orange
Marinated Asparagus, Tomato and Boursin Canapé
Grilled Shrimp with Pimento Cheese, Sourdough Crostini
House Smoked Trout, Arugula Cream, Roasted Pepper, Pumpernickel Toast
Jerk Spiced Beef Tenderloin on Flatbread with Cucumber and Dill
Black Bean and Roasted Corn Cakes with Chipotle Sour Cream
Caramelized Onion Pissaladière with Gruyère
Shrimp Corn Dog with Creole Aioli Dipping Sauce
Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade

Plated Dinner

Starter ~ Select Two

Chicken Tortilla Soup
Washington Duke Shrimp and Corn Chowder with Bacon
Butternut Squash and Apple Cider Bisque
Wild Mushroom Soup with Parmesan
Tomato Basil Bisque
Field Greens Salad, Cucumbers, Grape Tomatoes, Carrot Curls, White Balsamic Vinaigrette
Crisp Romaine and Arugula, Roma Tomatoes, Artichoke Hearts, Feta Cheese, Oregano Dressing
Artisanal Baby Lettuces, Toasted Walnuts, Poached Pears, Crumbled Blue Cheese, Champagne Vinaigrette

Entrée Selection

Includes French Service of Rolls & Coffee

Filet of Sirloin Au Poivre, Lemon Scented Salmon, Sherry Gastrique, and Whipped Potatoes
Grilled Beef Tenderloin and Lump Crab Cake, Potato Leek Hash, Smoked Paprika Remoulade,
Dijon Steak Sauce
Roasted Chicken Breast and Grilled Mahi Mahi, Goat Cheese Stone Ground Grits, Southern Greens,
Field Pea Salsa, Roasted Garlic Jus
Slow Braised Beef Short Ribs and Grilled Salmon, Creamy Horseradish Crushed Potatoes, Merlot
Buerre Rouge

Pâtisserie Display

An eclectic display of hand crafted pastries to enhance your wedding cake

Chamomile

Butler Passed Hors d'Oeuvres

Select Four

Brie Tart with Fennel and Orange
Marinated Asparagus, Tomato and Boursin Canapé
Grilled Shrimp with Pimento Cheese, Sourdough Crostini
House Smoked Trout, Arugula Cream, Roasted Pepper, Pumppernickel Toast
Jerk Spiced Beef Tenderloin on Flatbread with Cucumber and Dill
Black Bean and Roasted Corn Cakes with Chipotle Sour Cream
Caramelized Onion Pissaladière with Gruyère
Shrimp Corn Dog with Creole Aioli Dipping Sauce
Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade

Dinner Buffet

Starters ~ Select Two

Charleston Crab Soup
Washington Duke Shrimp and Corn Chowder with Bacon
Chicken Tortilla Soup
Mushroom Soup with Parmesan
Spiced Butternut Squash and Apple Cider Bisque
Organic Field Greens with Cucumber, Feta, Red Onion, and Dark Balsamic Vinaigrette
Spinach with Bleu Cheese, Toasted Walnuts, and Apple Vinaigrette
Classic Caesar Salad with Focaccia Croutons
New Potato Salad with Olive Oil, Oregano, and Capers

Entrées ~ Select Three

Maple Glazed Pork Loin, Sweet Potato Hash, Brown Sugar Bourbon Sauce
Skillet Seared Chicken Breast, Artichoke, Mushroom and Asparagus Fricassee
Rigatoni Carbonara,, Grilled Chicken, Sweet Italian Sausage, Broccoli, Parmesan
Citrus Grilled Salmon, Whole Grain Mustard Sauce, Sauteed Garlic Spinach
Slow Braised Boneless Beef Short Ribs, Pearl Onions, Rosemary, Sauce Chasseur
Gemelli Pasta Primavera, Roasted Tomato Provencale Sauce, Julienne of Market Vegetables
Grilled Coastal Carolina Mahi Mahi, Spicy Napa Cabbage Snap Pea Slaw, Pineapple Buerre Blanc
Beef Bourguignonne, Braised Sirloin, Baby Portobello, Caramelized Onions, Bacon
Three Cheese Ravioli, Zucchini and Yellow Squash, Roasted Red Pepper and Basil White Wine Sauce

Sides ~ Select Two

Roasted Vegetable Medley with Garlic and Rosemary
Haricots Verts Amandine
Wild Rice Pilaf Forestière
Sour Cream and Chive Mashed Yukon Gold Potatoes
Roasted Baby Red Potatoes
Smoked Cheddar Stone Ground Grits

Dessert

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

Ginger
Stations ~ Select Four

Mangiare!

Traditional Caesar Salad
Focaccia & Break Sticks
Penne Pasta Carbonara, Italian Sausage, Peas
and Parmesan

Bowtie Pasta Marinara, Tomatoes, Olives,
Spinach, Grilled Portobello Mushrooms

Soup and Salad

Washington Duke Shrimp and Corn Chowder
Tomato Basil Bisque
Butternut Squash Apple Cider Bisque
Classic Caesar Salad
Organic Field Greens, White Balsamic
Vinaigrette
Baby Spinach, Cucumber Buttermilk Dressing

Southern Tea

Deviled Eggs, Cheese Straws
Ambrosia Fruit Salad
Country Ham Cheddar Cheese Biscuits
Chicken Salad Puffs, Pimiento Cheese
Sandwiches
Cucumber Sandwiches
Cream Cheese with Hot Pepper Jelly
Sandwiches

Mini Bites

Mushroom Swiss Burgers
Pulled Pork Sliders with Cole Slaw
Mini Shrimp and Crab Louie Roll
Szechwan Chicken Wings
House Made Potato Chips
Assorted Condiments

Indulgence

Raspberry Almond Tart
Chocolate Ganache and Blackberry Pâte
Chocolate Tart with Peanut Butter Mousse
White Chocolate Rosemary Biscotti
Strawberry Vanilla Macaroons
Mascarpone Tartlets with Rum Poached
Apricot
Espresso Cheesecake Squares

**Slow Roasted Angus Top Round
Beef Carving Station**

Garlic Mashed Potatoes
Oven Roasted Vegetables
Bourbon au Jus, Horseradish Crème Fraîche,
Whole Grain Mustard
Assorted Fresh Baked Rolls

**Roasted Turkey Breast
Carving Station**

Country Green Beans with Bacon
Orange Coriander Sweet Potatoes
Green Tomato Chow Chow
Pan Gravy, Fresh Baked Rolls

**Carved Grilled Four Pepper Beef
Tenderloin Carving Station**

Classic Béarnaise Sauce
Horseradish Cilantro Crème Fraîche
Crusty French Roll
*+\$8 per person to substitute
\$250 per 25 guests to add on*

Asian Flair

Soba Noodle Salad with Scallion and
Sesame, Steamed Pork Pot Stickers
Spicy Chicken with Peanuts
Ginger Beef, Vegetable Fried Rice
Sesame Snow Peas

Mexicali Blues

Grilled Skirt Steak
Marinated Chicken with Roasted Peppers
Warm Tortillas
Fresh Guacamole & Pico de Gallo
Cilantro Rice

Bar Brands offered in wedding packages:

Liquor

Jim Beam Bourbon
Seagram's 7 Whiskey
Scoresby Rare Scotch
Gordon's London Dry Gin
Smirnoff Vodka
Bacardi Light Rum
Amaretto di Amore
Montezuma Tequila
Peach Schnapps
Apple Pucker
Triple Sec

Beer

Coors Lite
Amstel Lite
Yuengling
Blue Moon
Carolina Pale Ale
Buckler's (non-alcoholic)

Wine

Washington Duke Cabernet Sauvignon
Washington Duke Chardonnay

Additions to Wedding Packages

**Additional pricing will apply*

Reception Ideas

- Golf Cart send off
- Raw bar during cocktails
- Chocolate favor at each place setting
- Signature cocktail
- Candy Station
- Photo Booth
- Lounge style seating
- Karaoke on terrace
- Late night snacks
- Ice Bar or Ice Carving

Post Wedding Brunch

- Continental or full breakfast buffet

Welcome Reception and/or Rehearsal Dinner

- Cocktails on the Terrace
- Cook out meet and greet
- Welcome to the "South" BBQ
- Blue Grass, Local Brews

Kid's Club

- Skirted low table with butcher paper, crayons & stickers
- Glow wands, coloring books
- Lidded cups with straws and special drink



Recommended Vendors

Wedding Consultants

Chic Details, Angie Wright, 919-618-5662, www.chicdetails.com
A Southern Soiree, Megan Brewer Gillikin, 919-280-2045, megan@asouthernsoiree.com
Bliss by Sam: Samantha Dockery, 919-949-5748, www.blissbysam.com
Grace Leisure Events, Grace Beason, 919-641-1933, grace@graceleisureevents.com

Event Décor Designers

JW Walton, (919) 280-8922, winthropwalton@yahoo.com
Elegant Designz, Katen Shah, (919) 426-6305, katen@elegantdesignz.com

Florists

Floral Dimensions, Bea Miller, 919-493-1593, www.floraldimensions.net
TreBella, Rachael Price, 919-620-6187, www.trebellaflorist.com
Kelly Odom Flowers, 919-829-3888, www.kellyodom.com
Watered Garden, Steve Taras, 919-828-2600, www.wateredgardenflorist.com

Wedding Cakes

Sweet Memories, Donna Ford, 919-363-1889, www.sweetmemoriesbakery.com
The Art of Cake, Greg Bingham, 919-942-8014, www.theartofcake.com
Swank Cakes, Wayne Steinkoph, 919-467-3588, www.swankcakedesign.com

Musicians & Entertainment

Bunn DJ Co., Joe Bunn, 919-785-9001 www.bunndjcompany.com
Mike Morse DJ, (919) 744-6453, www.djmikemorse.com
Save the Date Music, Mary Griner, 919-851-6396, www.savethedatamusic.com
East Coast Entertainment, Barry Herndon, 919-875-1800, www.eastcoastentertainment.com
Shutterbooth, Neal Zipser, 919-255-2556, nc@shutterbooth.com

Photographers

Scott Faber, 919-416-9222, www.scottfaber.com
Martha Manning, 919-928-3511, www.marthamanning.com
Brian Mullins, 919-414-0869, www.brianmullinsphotography.com
KPO Studios, Kristan Oguntoyinbo, 919-933-8403, www.kpophoto.com
Luster Studios, Craig Carpenter, 919-951-9196, www.lusterstudios.com

Videographers:

Heart Stone Films, Toni & Chris Wheaton, (919) 827-4452, www.filmsforlife.com
Ink Spot Crow, Philip & MacKenzie Henry, 910-639-7205, www.inkspotcrow.com

Ministers

Kayelily Middleton, 919-844-1844, www.aweddingminister.com
Triangle Custom Weddings, Ed & Becky Sansbury, 510-4522, www.trianglcustomweddings.com
Barbara Lodge, 919-942-2808, www.ncweddingminister.com

Rental Equipment

Classic Party Rentals, 919-876-4095, www.classicpartyrentals.com
CE Rental, Wil Kiser, 833-9743, www.cerental.com
Lewis Bordeau Enterprises, 919-389-3939, www.lewisbordeau.com
Table of Contents, Linda Giglio, 919-524-7693, www.tableofcontentsnc.com

Ice Carvings

Ice Occasions, Todd Dawson, 919-662-1374, www.iceoccasionsofnc.com

Unique Wedding Invitations & Stationery

Twin Dog Designs, Jaclyn Parks, 919-649-3622, www.twindogdesigns.com
Floral Dimensions, Bea Miller, 919-493-1593, www.floraldimensions.net

Bridal Gowns and Formalwear

Alexia's Bridal Boutique, Alexia Joyce, 919-481-6633, www.alexiasbridal.com
Tre Bella Bridal, Rachael Price, 919-323-7167, www.trebellabridal.com
Bernards Formal Wear, 919-286-3633, www.bernardsformalwear.com

Transportation & Shuttle Services

Elite Coach, John Shannon, 919-674-6046, www.elitecoach.net
Thorpe's Inc., Wayne Thorpe, (919) 596-8333, www.thorpesinc.com
Gold Leaf Coach, John Wesley Smith, 919-614-5306, www.goldleafcarriage.com

Hair, Nails & Makeup

Bella Trio Day Spa, 484-1221, www.bellatrio.com
OnloKtion Makeup, Pamela Hung, 919-272-2537, www.onloKtionmakeup.com
Ginger Mullins, (Make-up Artist), 919-414-0869, www.gingermullins.com
Henna Painting for All Occasions, Deepika Bhatt, 919-851-4459, www.aboutfacesentertainment.com

Thank you for considering the Washington Duke Inn.
Please contact a Catering Manager to schedule an appointment
to discuss your wedding plans.

Beth Pendergrass 919-313-2185, bpendergrass@wdigc.com

Chantel Jordan 919-313-9616, cjordan@wdigc.com

Sales Manager for hotel rooms:

Erin Moye 919-313-2160, emoye@wdigc.com