



Washington Duke  
Inn & Golf Club

## *Wedding Packages*

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Washington Duke Inn & Golf Club  
3001 Cameron Blvd  
Durham, NC 27705

### *Wedding Consultants*

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919-490-0999

## Wedding Package Includes

- Event Designer and Wedding Director
- Overnight accommodations for Bride & Groom
- Inclusive Food and Beverage Pricing for Guaranteed Guest Count
- Complementary Champagne Toast
- Three Hour Premium Bar
- Dance Floor (*Indoor Use Only*)
- Staging for Entertainment
- Wall Wash Lighting (*Evening Events Only*)
- Bartenders/Butlers and Chef Fees
- Wide Selection of Linen Choices
- Votive Candles and Centerpiece Mirrors
- Private menu tasting for up to four people (*when catering contract is signed*)
- Washington Duke Inn Wedding Planning Guide
- Cake cutting
- Complementary Self-Parking
- Complementary Valet Parking
- Preferred Vendor Listing

### **Additional Amenities offered with Premium Package**

*10% Discount on Rehearsal Dinner (beverages not included) or Post Nuptial Brunch provided by our Banquet Services*

## **What are the Washington Duke Inn 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 32 guests, buffet style

Bartenders:

1 per 75-100 guests

Butlers:

1 per 40 guests

Carvers or Station Attendants

1 per 100 guests

## **Washington Duke Inn Event Space Capacities**

### **Terrace on the Green**

150 Ceremony

200 Cocktail Reception

120 Plated Served Event

### **Ambassador Ballroom**

250 Cocktail Reception

170 Plated Served Event

### **Presidents Terrace**

400 Ceremony

400 Cocktail Reception

250 Plated Served Event

### **Presidents Ballroom**

600 Cocktail Reception

200-400 Plated Served Event

## **What does the Washington Duke Inn & Golf Club provide?**

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

Floor length linens (wide selection)

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

### **When can I access the event space?**

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 Wedding Consultant; additional charges may apply.

### **How much can I decorate the event space?**

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 Wedding Consultant 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.

### **What about candles?**

Candles are a symbolic and beautiful accompaniment to your tablescape. 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”.

### **Can my guests throw birdseed?**

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.

### **What restrictions apply to my outdoor event?**

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. Consult your Wedding Consultant for information about reserving a tent for your event.

*The Inn's dance floor cannot be used outdoors.* If you require a dance floor for your event, please consult your Wedding Consultant for rental information.

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

### **How does the Inn handle inclement weather?**

A weather call will be made no later than **9:00am**, the **day of** your event. If the forecast as reported on [www.weather.com](http://www.weather.com) is 30% chance or more of inclement weather, 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 a backup location, it may be possible 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.

### **When can I schedule my ceremony rehearsal?**

Wedding rehearsals may be scheduled at any time. 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.

### **Where will the bride dress?**

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 Wedding Consultant.

### **What menu styles are available for my reception?**

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 style 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 service staff serves them 3 or more courses. You may select up to 2 entrées from which your guests can choose in advance or a combination entrée. Soup or salad and dessert are included with our 3 course menus.

**Buffet** – also a popular choice. This menu style takes the guesswork out of the entrée selection. Buffet menus typically feature 3 different entrées, salads, sides and desserts. Some buffet items require a Chef or Attendant and an additional fee may apply.

**Mix & Mingle** – this menu style is the most fun! 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 different guests. Seating is scattered and can be varied in table size.

### **What about a children’s menu?**

Children are always welcome at the Inn and we are happy to design a menu specifically for them. Children are considered to be 3 to 12 years of age. Consult your Wedding Consultant for menu options and pricing.

### **Do I need to feed my vendors?**

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

### **Tastings?**

The menu tasting is a complimentary 2-hour appointment during which we work together to design your entire event. Your Wedding Consultant will walk you through your agenda for the reception, script your ceremony if applicable, and discuss menus, bar options, specialty linens and other rental items.

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?**

*Buffets and Mix & Mingle:* your Wedding Consultant will assist you in selecting a tasting menu.

*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**

**2 desserts**

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

## **Who should attend the tasting?**

The tasting is provided for you and up to three additional guests. You should include guests that will be actively involved in the decision making process.

## **What should I bring to the tasting?**

Since we will be designing your entire event, we will need to know what vendors you have secured and what they are providing.

Bands typically provide a “rider” along with their contract. This sheet provides information about stage and power requirements, set up times, changing rooms, etc.

If your band requires a changing room(s), additional charges may apply. Please advise your Wedding Consultant as soon as possible.

## **How do I handle Seating Arrangements?**

Your Wedding Consultant will be happy to provide you with a diagram for your event. 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 Wedding Consultant. The tables will be numbered as they appear on this diagram along with the number of seats per table.

If place 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. Please provide a copy of your master list to avoid confusion. Remember, if you have offered multiple entrées, you must provide your guests with a place card, nametag or some marker denoting what they have ordered. Be sure to tell your Wedding Consultant 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.

## **When are Guarantees due?**

A final guarantee of attendance is due to your Wedding Consultant 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 Wedding Consultant 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.

### **When can I drop off my 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 Wedding Consultant no more than 2 days prior to your event. 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)*

### **Vendor Questions and Information:**

#### **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?

## 2010 Package Pricing

### *Premium Package*

All Saturday Events

Packages are per person and include all Taxes and Service Charges

### *Deluxe Package*

Friday Evening Events

Sunday Events

Excluding Memorial Day & Labor Day Weekends (Premium Package pricing applies)

Packages are per person and include all Taxes and Service Charges

### *Luncheon Receptions*

*Luncheon Receptions served 11am –4pm*

		<b>Premium</b>	<b>Deluxe</b>
Plated Luncheons:	<i>Jasmine</i>	\$94	\$89
Buffet Luncheon:	<i>Rosemary</i>	\$98	\$93
Afternoon Stations:	<i>Verbena</i>	\$98	\$93

### *Dinner Receptions*

*Dinners served 6:30pm to 12:00am*

Plated Dinner:	<i>Thyme</i>	\$142.	\$132
Plated Dinner:	<i>Sage</i>	\$162	\$152
Buffet Dinner:	<i>Chamomile</i>	\$140	\$130
Evening Stations:	<i>Ginger</i>	\$148	\$138

## *Jasmine*

1 hour Cocktail Reception  
Plated Lunch to include French Service of Rolls & Coffee  
3 hours of open bar to include wine service during the meal  
Champagne Toast

### **Cocktail Hour**

#### **Butler Passed Hors d' Oeuvres Select Four**

Wild Mushroom and Asiago Tartlet  
Crostini with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Black Bean and Roasted Corn Cakes, Chipotle Sour Cream  
Sesame Chicken Brochette  
Seafood en croute with Lime Dill Crème Fraiche  
Toasted Focaccia finished with Caponata  
Caprese Salad Skewer with Basil and Balsamic Glaze

### **Starter**

#### **Select One**

Washington Duke Inn Shrimp and Corn Chowder with Bacon  
Wild Mushroom Soup, Porcini Parmesan Dust  
Tomato Basil Bisque  
Hearts of Romaine, Roasted Peppers, Grape Tomato, Focaccia Croutons,  
Classic Caesar Dressing  
Mixed Baby Greens, Cucumber, Tomato, Shaved Carrot, and White Balsamic Vinaigrette  
Baby Spinach with Red Onion, Hard Boiled Egg, Apple Wood Smoked Bacon, Dijon  
Dressing

### **Entrée Selection**

Lump Crab Cake, Butter Bean Succotash, and Green Tomato Chow Chow  
BBQ Spiced Grilled Salmon, White Cheddar Grits, Honey Bourbon Glaze  
Pepper Crusted Strip Steak, with Yukon Potatoes, Green Bean Hash and Grilled Onion Jus  
Braised Boneless Beef Short Ribs, Potato Leek Ragout, Burgundy Pan Sauce  
Pan Seared Organic Chicken Breast, Orzo Pilaf, Cured Tomato, Roasted Garlic Jus

### **Dessert**

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

## Rosemary

1 hour Cocktail Reception

Luncheon Buffet

3 hours of open bar to include wine service during the meal  
Champagne Toast

### **Cocktail Hour**

#### **Butler Passed Hors d' Oeuvres Select Four**

Wild Mushroom and Asiago Tartlet  
Crostini with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Black Bean and Roasted Corn Cakes, Chipotle Sour Cream  
Sesame Chicken Brochette  
Seafood en croute with Lime Dill Crème Fraiche  
Toasted Focaccia finished with Caponata  
Caprese Salad Skewer with Basil and Balsamic Glaze

#### **Starters ~ Select Two**

Washington Duke Inn Shrimp and Corn Chowder with Bacon  
Wild Mushroom Soup  
Tomato Basil 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**

Grilled Mahi Mah, Bell Pepper and Baby Shrimp Sauté  
Seared Salmon, Orzo Pilaf, Lemon Nage  
Sautéed Chicken Breast, Spinach Chardonnay Cream  
Slow Cooked Boneless Beef Short Ribs with Potato Leek Ragout  
Pimenton Roasted Pork Loin, with Serrano Ham, and Whole Grain Mustard Jus  
Cavatelli Pasta with Ricotta, Spinach, Roasted Tomato, Sun Dried Tomato Cream

#### **Sides ~ Select Two**

Roasted Vegetable Medley  
Yukon Gold Smashed Potatoes  
Sautéed Carrots with Tarragon Butter  
Baby Green Beans with Almond Brown Butter  
Wild Rice Pilaf with Herbs Fines  
Whipped Sweet Potatoes with Sage Butter

#### **Dessert**

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

## Verbena

Afternoon Stations  
( Stations open for two hours)  
3 hours of open bar  
Champagne Toast

### **Cocktail Hour** **Butler Passed Hors d' Oeuvres ~ Select Four**

Wild Mushroom and Asiago Tartlet  
Crostoni with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Black Bean and Roasted Corn Cakes, Chipotle Sour Cream  
Sesame Chicken Brochette  
Seafood en crouete with Lime Dill Crème Fraiche  
Toasted Focaccia finished with Caponata  
Caprese Salad Skewer with Basil and Balsamic Glaze

### **Luncheon Stations ~ Please Select Two Stations**

#### **Mini Bites**

Braised Beef Short Rib Burgers with Caramelized Onion and Bleu Cheese  
Mini BBQ Burgers with Smoked Cheddar  
Chicken and Bacon Roll with Avocado  
Country Ham Biscuits  
Herb Cheese Straws

#### **Soup and Salad**

Washington Duke Shrimp and Corn Chowder  
Tomato Basil Bisque  
Butternut Squash Apple Soup  
Classic Caesar Salad  
Organic Field Greens, Assorted Dressings  
Poached Baby Shrimp Salad with Heart of Palm

#### **Not Just Mac&Cheese**

Traditional Mac&Cheese  
Cavatelli Pasta with Proscuitto and Parmesan Sauce  
Penne Pasta with Lump Crab and Aged Gruyere Sauce  
Orecchiette Pasta with Grilled Chicken, Broccoli and Sundried Tomato Asiago Cream

#### **Carved Slow Roasted Angus Top Round of Beef**

Bourbon au jus, Horseradish Crème Fraîche, Whole Grain Mustard, Assorted Fresh Baked Rolls

#### **Tapas**

Piquillo Pepper Salad with Basil  
Sherried Mushroom Empanadas  
Crab and Goat Cheese Empanadas  
Garlic Chicken with Tomato Essence  
Melon Salad with Serrano Ham  
Bacon Wrapped, Blue Cheese Stuffed Date

#### **Patisserie Display**

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

## *Thyme*

1 hour Cocktail Reception  
Plated Dinner to include French Service of Rolls & Coffee  
3 hours of open bar to include wine service during the meal  
Champagne Toast

### **Cocktail Hour**

#### **Butler Passed Hors d' Oeuvres Select Four**

Spiced Eggplant, Mint Yogurt Pita Crisp  
Caramelized Onion and Gruyere Tartlet  
Crostini with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Sesame Chicken Brochette  
Pecan Chicken Tenders, Honey Dijon Dip  
Lump Crab Cakes, Cajun Remoulade  
Chicory Rubbed Pork Tenderloin, Tasso Cream

#### **Starter Select One**

Washington Duke Inn Shrimp and Corn Chowder with Bacon  
Butternut Squash and Apple Bisque with Honey Crème  
Baby Spinach Salad, Fresh Strawberries, Crumbled Feta Cheese, Poppy Seed Vinaigrette  
Field Greens Salad, Shaved Onion, Tomatoes, English Cucumber, and White Balsamic Vinaigrette  
Arugula and Romaine Salad, with Marinated Artichoke and Tomato Relish

#### **Entrée Selection**

Tomato Infused Mahi-Mahi, Borlotti Beans and Rice, Caramelized Pineapple Salsa  
Pesto Rubbed Salmon, Orzo Pilaf, Baby Shrimp, Melted Leek Fondue  
Grilled Filet Mignon with Potato Puree and Sauce Bordelaise  
Slowed Braised Boneless Beef Short Rib Herb Whipped Potatoes  
Crab Crusted Chicken Breast with Potato Pave and Red Wine Reduction  
French Cut Chicken Breast with Warm Potato Salad and Sauce Supreme  
Sweet Potato Mousseline with Braised Red Cabbage and Endive finish with a Citrus Crème

#### **Dessert**

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

## Sage

1 hour Cocktail Reception  
Plated Dinner to include French Service of Rolls & Coffee  
3 hours of open bar to include wine service during the meal  
Champagne Toast

### **Cocktail Hour**

#### **Butler Passed Hors d' Oeuvres Select Four**

Spiced Eggplant, Mint Yogurt Pita Crisp  
Caramelized Onion and Gruyere Tartlet  
Crostoni with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Sesame Chicken Brochette  
Pecan Chicken Tenders, Honey Dijon Dip  
Lump Crab Cakes, Cajun Remoulade  
Chicory Rubbed Pork Tenderloin, Tasso Cream

#### **Starter Select Two**

Washington Duke Inn Shrimp and Corn Chowder with Bacon  
Butternut Squash and Apple Bisque with Honey Crème  
Baby Spinach Salad, Fresh Strawberries, Crumbled Feta Cheese, Poppy Seed Vinaigrette  
Field Greens Salad, Shaved Onion, Tomatoes, English Cucumber, and White Balsamic Vinaigrette  
Arugula and Romaine Salad, with Marinated Artichoke and Tomato Relish

#### **Entrée Selection**

Filet of Sirloin Au Poivre, Lemon Scented Salmon, Sherry Gastrique, and Whipped Potatoes  
Grilled Petite Filet, Seared N.C. Snapper, Butterbean Succotash with Potato  
Tomato Infused Mahi-Mahi, Borlotti Beans and Rice, Caramelized Pineapple Salsa  
Pesto Rubbed Salmon, Orzo Pilaf, Baby Shrimp, Melted Leek Fondue  
Grilled Filet Mignon with Potato Puree and Sauce Bordelaise  
Slowed Braised Boneless Beef Short Rib, Herb Saffron Polenta  
Crab Crusted Chicken Breast with Basmati Wild Rice Pilaf and Red Wine Reduction  
French Cut Chicken Breast with Warm Potato Salad and Sauce Supreme  
Sweet Potato Mouseline with Braised Red Cabbage and Endive finish with a Citrus Crème

#### **Patisserie Display**

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

## Chamomile

1 hour Cocktail Reception

Dinner Buffet

3 hours of open bar to include wine service during the meal

Champagne Toast

### **Reception Menu**

#### **Hors d'oeuvres ~ Select Four**

Spiced Eggplant, Mint Yogurt Pita Crisp  
Caramelized Onion and Gruyere Tartlet  
Crostini with Ricotta, Red Onion Fig Marmalade  
Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette  
Fried Mozzarella with Sauce Diavolo  
Sesame Chicken Brochette  
Pecan Chicken Tenders, Honey Dijon Dip  
Lump Crab Cakes, Cajun Remoulade  
Chicory Rubbed Pork Tenderloin, Tasso Cream

#### **Starters ~ Select Two**

Organic Field Greens with Fennel, Mandarin Orange, and White Balsamic Vinaigrette  
Classic Caesar Salad with Focaccia Croutons, Shaved Parmesan  
Washington Duke Shrimp and Corn Chowder with Bacon  
Butternut Squash Bisque with Candied Walnuts  
Spicy Gazpacho  
Mediterranean Quinoa Salad  
Caprese Pasta Salad

#### **Entrées ~ Select Three**

Szechwan Poached Salmon with Dashi Broth  
Grilled Mahi-Mahi, Crayfish Etouffee  
Slow Roasted Strip Loin of Beef, Sauce au Poivre  
Beef Short Ribs Bourguignonne  
Sautéed Chicken Breast, Smoked Tomato Cream  
Roasted Chicken Breast "Coq Au Vin"  
Roasted Pork Loin Roulade, Olive, Fig, Almond Stuffing, Red Pepper Cream

#### **Sides ~ Select Two**

Herb Roasted Red Bliss Potato  
Yukon Gold Potato Soufflé  
Roasted Vegetable Medley with Garlic and Rosemary  
Green Beans with Beurre Noisette and Hazelnuts  
White Cheddar Broccoli Gratin  
Holy Trinity Grits with Smoked Gouda Cheese  
Rice and Lentil Pilaf with Fine Herbs

#### **Dessert**

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie

## Ginger

Dinner Stations

3 hours of open bar to include wine service during the meal

Champagne Toast

### **Displays ~ Select Two**

Seasonal Fruit Display with Berries

Artisan Cheese Board with Flat Breads, Roasted Nuts and Dried Fruits

Warm Spinach Dip with Crostini

Antipasto Display

### **Hors d'oeuvres ~ Select Four**

Spiced Eggplant, Mint Yogurt Pita Crisp

Caramelized Onion and Gruyere Tartlet

Crostini with Ricotta, Red Onion Fig Marmalade

Beef Carpaccio, Horseradish Crème, Tomato, Crisp Baguette

Fried Mozzarella with Sauce Diavolo

Sesame Chicken Brochette

Pecan Chicken Tenders, Honey Dijon Dip

Lump Crab Cakes, Cajun Remoulade

Chicory Rubbed Pork Tenderloin, Tasso Cream

### **Stations ~ Select Three**

#### **Soup and Salad**

Washington Duke Shrimp and Corn Chowder

Tomato Basil Bisque

Butternut Squash Apple Bisque

Classic Caesar Salad

Organic Field Greens, Assorted Dressings

Poached Baby Shrimp Salad with Heart of Palm

#### **Not Just Mac & Cheese**

Traditional Mac & Cheese

Cavatelli Pasta with Proscuitto and Parmesan Sauce

Penne Pasta with Lump Crab and Aged Gruyere Sauce

Orecchiette Pasta with Grilled Chicken,

Broccoli and Sun dried Tomato Asiago Cream

#### **Mini Bites**

Braised Short Rib Burgers with Caramelized Onion and Bleu Cheese

Mini BBQ Burgers with Smoked Cheddar

Chicken and Bacon Roll with Avocado

Country Ham Biscuits

Herb Cheese Straws

#### **Asian Flair**

Soba Noodle Salad with Scallion and Sesame,

Steamed Pork Pot Stickers, Spicy Chicken,

Ginger Beef, Vegetable Fried Rice

#### **Tapas**

Piquillo Pepper Salad with Basil

Assortment of Spanish Cheeses

Sherried Mushroom Empanadas

Crab and Goat Cheese Empanadas

Garlic Chicken with Tomato Essence

Serrano Ham with Melon Salad

Bacon Wrapped, Bleu Cheese Stuffed Date

#### **Zydeco**

Crayfish Etouffee

Red Beans and Rice

Shrimp Remoulade

Muffuletta

Chicken Andouille Jambalaya

#### **Carved Slow Roasted Angus Top Round of Beef**

Bourbon au jus, Horseradish Crème Fraîche,

Whole Grain Mustard, Assorted Fresh Baked

Rolls

#### **Carved Steamship of Ham**

Honey Dijon and Assorted Baked Rolls

#### **“Bubba Gump”**

Blackened Shrimp, Boiled Shrimp, Garlic

Shrimp, White Cheddar Cheese Grits, Cocktail

Sauce, Cajun Rémoulade

## *Ceremony Services, Package Enhancements*

### *Ceremony Services*

Outdoor Venue with interior Weather Back-Up Location

White Garden Chairs

Rehearsal Practice Site day prior to Ceremony date

On- Site Wedding Director

\$2000.00

### *Package Enhancements*

**Bar Enhancements:** Add additional hour onto your bar

Additional ½ hour \$4.00 per person

Additional hour \$7.00 per person

Signature Beverages: \$5.00 per person per hour

Cordial Bars Prices vary with cordial selection

Coffee Station \$4.00 per person Regular & Decaffeinated Coffee, Flavored Syrups,  
Chocolate Shavings, Sugar Sticks, Peppermint Chips, Whipped Cream

### *Audio Visual Enhancements*

Table Top Pin Spot \$25.00 per table

Pipe and Drape Backdrop for Entertainment \$75.00 per 25 linear feet

*Wedding Resources*

**Wedding Consultants**

Chic Details, Angie Wright 919-618-5662, [www.chicdetails.com](http://www.chicdetails.com)  
An Elegant Affair, Barbara Clark, 919-847-6546, [www.an-elegant-affair.com](http://www.an-elegant-affair.com)  
Bliss by Sam: Samantha Dockery, 919-949-5748, [www.blissbysam.com](http://www.blissbysam.com)  
Grace Leisure Events, Grace Beason, 919-641-1933, [grace@graceleisureevents.com](mailto:grace@graceleisureevents.com)

**Florists**

Floral Dimensions, Bea Miller, 919-493-1593, [www.floraldimensions.net](http://www.floraldimensions.net)  
Dogwood Tree Floral Designs, Mel Day, 919-874-0860, [www.dogwoodtreefloraldesigns.com](http://www.dogwoodtreefloraldesigns.com)  
TreBella, Rachael Price, 919-620-6187, [www.trebellaflorist.com](http://www.trebellaflorist.com)

**Wedding Cakes**

Sweet Memories, Donna Ford, 919-363-1889, [www.sweetmemoriesbakery.com](http://www.sweetmemoriesbakery.com)  
The Art of Cake, Greg Bingham, 919-942-8014, [www.theartofcake.com](http://www.theartofcake.com)

**Musicians & Entertainment**

Bunn DJ Co., Joe Bunn, 919-785-9001 [www.bunndjcompany.com](http://www.bunndjcompany.com)  
The Art of Motion DJ, Christie Cook, 919-542-9896, [www.artofmotionmedia.com](http://www.artofmotionmedia.com)  
Musicians Booking Agency, Mary Griner, 919-851-6396, [www.musiciansbooking.com](http://www.musiciansbooking.com)  
East Coast Entertainment, Barry Herndon, 919-875-1800, [www.eastcoastentertainment.com](http://www.eastcoastentertainment.com)

**Photographers**

Scott Faber, 919-416-9222, [www.scottfaber.com](http://www.scottfaber.com)  
Martha Manning, 919-928-3511, [www.marthamanning.com](http://www.marthamanning.com)  
Brian Mullins, 919-414-0869, [www.brianmullinsphotography.com](http://www.brianmullinsphotography.com)

**Videographers:**

Reel Life Productions, Emily O'Barr, 919-680-6696, [www.lifesongstudios.com](http://www.lifesongstudios.com)  
The Art of Motion DJ, Christie Cook, 919-542-9896, [www.artofmotionmedia.com](http://www.artofmotionmedia.com)

**Ministers**

Kayelily Middleton, 919-844-1844  
Triangle Custom Weddings, Ed & Becky Sansbury, 510-4522

**Calligraphy**

Maryann Roper, 919-933-9898, [mr49@bellsouth.net](mailto:mr49@bellsouth.net)

**Rental Equipment**

Classic Party Rentals, 919-876-4095, [www.classicpartyrentals.com](http://www.classicpartyrentals.com)  
CE Rental, Wil Kiser, 833-9743, [www.cerental.com](http://www.cerental.com)  
The Tent Rental Company, Rick Freeman, 336-226-2650, [www.thetentrentalcompany.com](http://www.thetentrentalcompany.com)  
Table of Contents, Linda Giglio, 919-524-7693, [www.tableofcontentsnc.com](http://www.tableofcontentsnc.com)

**Ice Carvings**

Ice Occasions, Todd Dawson, 919-662-1374, [www.iceoccasionsofnc.com](http://www.iceoccasionsofnc.com)

**Unique Wedding Invitations & Stationery**

Twin Dog Designs, Jaclyn Parks, 919-649-3622  
Paperwhites Press, Sarah Litty, 919-208-8460, [www.paperwhitespress.com](http://www.paperwhitespress.com)  
Daisy Notes, Sheryl Blackwell, 919-544-8491, [www.daisynotes.com](http://www.daisynotes.com)

**Bridal Gowns and Formalwear**

Alexia's Bridal Boutique, Alexia Joyce, 919-481-6633, [www.alexiasbridal.com](http://www.alexiasbridal.com)  
Tre Bella Bridal, Rachael Price, 919-323-7167, [www.trebellabridal.com](http://www.trebellabridal.com)  
Bernards Formal Wear, 919-286-3633, [www.bernardsformalwear.com](http://www.bernardsformalwear.com)  
Savvi Formal Wear, 919-783-8911, [www.savviformalwear.com](http://www.savviformalwear.com)

**Transportation & Shuttle Services**

Elite Coach, John Shannon, 919-674-6046, [www.elitecoach.net](http://www.elitecoach.net)  
Capital Style Limo, 919-460-1230, [www.capitallimo.com](http://www.capitallimo.com)  
Southern Coach, 919-688-1230, [www.southerncoach.com](http://www.southerncoach.com)  
Horse and Carriage, Shannon Clark, 919-542-7810

**Hair, Nails & Makeup**

Bella Trio Day Spa, 484-1221, [www.bellatrio.com](http://www.bellatrio.com)  
Ginger Mullins, 919-414-0869  
Leigh Hackney, 919-672-8592  
Henna Painting for All Occasions, Deepika Bhatt, 919-851-4459

**Audio Visual Enhancements**

**Sound System Package 100** *(to 100 guests)*      **\$215.00**

Wired Microphone & 2 Speakers on stands

**Sound System Package 200** *(to 200 guests)*      **\$275.00**

Wired Microphone, 4 channel mixer & 2 Speakers on stands