



Washington Duke
Inn & Golf Club®

CATERED EVENTS

GENERAL INFORMATION

FUNCTION ROOMS

The hotel reserves the right to make room changes if another room is more suitable for your group's guarantee of attendance. The hotel also reserves the right to make the final decision on outdoor events in the event of inclement weather. Outdoor entertainment on the Terrace on the Green must be approved and conclude at 10:00pm.

FOOD AND BEVERAGE SERVICE

All food and beverage items must be supplied and prepared by the hotel. Guests may not remove any food or beverage from the premises. The Washington Duke Inn & Golf Club is responsible for administering the regulations set by the North Carolina State ABC Commission for the sales and service of alcoholic beverages. It is, therefore, the policy that alcohol cannot be brought into the hotel from outside sources. Additionally, the hotel does not allow food to be brought into the hotel whether purchased or catered from the outside. Wedding cakes are the exception to this policy. All buffet food must be consumed on property.

MENU PRICING

All food and beverage prices are subject to change without notice.

SERVICE CHARGE AND SALES TAX

A 22% service charge and applicable state sales tax will be applied to all food and beverage arrangements. In the event your organization is sales tax exempt, we are required to have a copy of your state sales tax exempt status on file prior to the event.

MEAL GUARANTEES

In arranging for private functions, the attendance must be specified and communicated to the hotel 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. If attendance falls below the guarantee, the host is responsible for the guarantee number of guests. The hotel, for confirmation, requires signed Banquet Event Orders with agreed details and menus for all events.

LABOR FEES

Bartender

\$100 per bartender

Chef Attendant

\$100 per chef for two hours

Cashier, Coat Check, ID Attendant

\$100 per attendant

Butler

\$40 per butler

ENTERTAINMENT AND DECORATIONS

The ambiance of your event can be enhanced with the creative touch of fresh flowers, linens, theme decor and entertainment. Our Catering and Conference Service Managers will be glad to assist you in finding the right elements for your event. All decorations or displays brought to the hotel must be approved prior to arrival. The hotel will not permit the affixing of anything to the walls, floors, windows or ceilings throughout the property without prior approval. Any group needing assistance by the Engineering Department will be assessed a one time labor charge of \$50 for this service.

prices subject to change without notice; applicable 22% service charge and 7.5% sales tax dairy free df gluten free gf vegetarian v

BREAKFAST

CONTINENTAL \$21

pastries, bagels, muffins *v*
fresh cut fruit *df gf v*
assorted yogurts *gf v*
jams, sweet butter, cream cheese
breakfast juices, coffee, select teas

CLASSIC BUFFET \$26

latta farms scrambled eggs *df gf v*
bacon & sausage *df gf*
breakfast potatoes *gf v*
oatmeal *df gf vegan*
brown sugar, raisins and dried cranberries
pastries, bagels, muffins, breakfast breads *v*
fresh cut fruit *df gf v* yogurt *gf v*
jams, sweet butter, cream cheese
breakfast juices, coffee, select teas

SPANISH BREAKFAST \$28

pisto con huevo: zucchini, squash,
eggplant, onion, paprika *df gf*
roasted potato: sweet onion, chorizo, cumin *df*
artisan bread *v*
serrano ham, sopressata *df gf*
chef's selection of spanish cheeses *gf*
whole fruit *df gf v*
breakfast juices, coffee, select teas

ENHANCE YOUR BREAKFAST

smoked salmon sliders: dill crème, arugula, pickled red onion, mini bagel \$12
build your own parfait: diced fruit trio, mixed berries, golden raisins, toasted oats, dried cranberries,
shredded coconut, roasted almond, plain and fruit yogurt *gf v* \$8
french toast bread pudding *v* \$4
shakshouka: tomato, cumin, poached egg, avocado, cilantro *gf* \$8
biscuit bar: chorizo & gouda, country ham & blackberry brie, cinnamon & maple \$8

CHEF ATTENDED STATIONS

enhances classic or continental breakfast; chef attendant fee applies

OMELETS \$8 *gf*

latta farms fresh eggs, egg beaters®, egg whites
applewood smoked bacon, ham, cheddar cheese, swiss cheese,
mushroom, tomato, bell pepper, onion, spinach

BELGIAN WAFFLES \$6 *v*

fresh strawberries, vermont maple syrup, peanut butter, nutella, sweet butter, chantilly cream

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tax dairy free *df* gluten free *gf* vegetarian *v**

THE ROTUNDA EXPERIENCE

*treat your meeting attendees to the ultimate "all day" break they can really enjoy
located in the Rotunda 7am – 5pm daily*



SUNRISE

latta farms scrambled eggs *df gf v*
bacon & sausage *df gf*
assorted cold cereal *v* – oatmeal *df gf vegan*
hearth baked goods *v*
yogurt, granola *gf v*
fresh cut fruit *df gf v*
breakfast juices, coffee, select teas

MORNING

whole fresh fruit *df gf v*
fresh baked granola bars *v*
assorted snack bar
trail mix trio *v*
sweet & unsweet iced teas, daily flavored lemonade
coffee, select teas
soft drinks, still waters

AFTERNOON

house made daily sweet and savory treats
trail mix trio *v*
assorted snack bar
sweet & unsweet iced teas, lemonade
coffee, select teas
soft drinks, still waters

\$34 per person

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SANDWICH CART

includes freshly brewed iced tea

\$28

soup du jour

mixed green salad with fennel, cherry tomato, carrot and cucumber *df gf vegan*

buttermilk ranch *gf v* herb balsamic vinaigrette *df gf v*

select one

marinated tomato: pickled red onion, cucumber, mozzarella, tarragon, lemon balsamic *gf v*

smoked yukon potato salad *gf v*

grains: quinoa, english pea, roasted carrot, corn, zucchini, charmoula *df vegan*

farfalle pasta: seasonal squash, tomato, vidalia horseradish vinaigrette *v*

select three

southwestern chicken wrap: avocado crème, black bean salsa, pepper jack cheese, shredded iceberg
shaved turkey wrap: goat cheese, spinach, cherry-ginger chutney

korean bbq mushroom bahn mi: cucumber daikon slaw, jalapeno, almond puree, baguette *df v*

chickpea fritter wrap: tabbouleh, arugula, feta, lemon tahini aioli *v*

chicken salad wrap: toasted pecan, shaved iceberg, tomato, red grapes, fresh herb

pastrami: pickled red onion, marinated tomato, horseradish-thyme aioli, marble rye

waduke potato chips *df gf v*

cookies and brownies *v*

BOARDROOM LUNCH

maximum 18 guests

pre-order tableside upon arrival

includes fresh cookie display, freshly brewed iced tea

\$30

SALADS

classic or kale caesar:

shredded parmesan, rustic crouton, caesar dressing; choice of grilled chicken or salmon

chopped salad:

mixed greens, grilled chicken, tomato, scallions, bleu cheese, cheddar cheese, hard-boiled egg, bacon,
avocado, herb balsamic vinaigrette *gf*

SANDWICHES

choice of waduke chips, salad or fruit

turkey: cucumber, avocado, pepper jack cheese, tomato, pepper bacon, basil aioli, multigrain toast

black bean burger: roasted portobello mushroom, bibb lettuce, tomato, grilled leek aioli, brioche bun *v*

duke dip: shaved sirloin, white cheddar, caramelized onions, fresh horseradish crème, crisp baguette,
herb jus

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DESIGN A LUNCH BUFFET

25 guest minimum

includes two chef selected desserts, rolls, freshly brewed iced tea

\$32

TWO STARTERS

tomato and roasted fennel *df gf vegan*

curried butternut squash (seasonal) *df gf vegan*

waduke shrimp, corn & bacon chowder

green tomato soup, bacon, basil (seasonal) *gf*

baby field greens: tomato, cucumber, julienned carrot, assorted dressings *gf v*

iceberg salad: tomato, bacon, bleu cheese, tobacco onions, vidalia buttermilk dressing

quinoa: english pea, roasted carrot, corn, zucchini, charmoula *df v*

classic or kale caesar salad with rustic croutons

TWO ENTRÉES

lemongrass pork: braised cabbage, coconut, bacon-cashew hash *df*

mole glazed atlantic salmon: roasted corn, leek, guajillo salsa *df gf*

smoked vidalia onion risotto: oyster mushroom, grilled broccolini, horseradish, asiago, dill *v*

fire-roasted baby eggplant: artichoke, asparagus, blistered tomato, almond romesco *df gf vegan*

blackberry bbq chicken: pearl onions, sage *df gf*

smoked bbq pork with eastern, western & south carolina bbq sauces *df gf*

grilled miso chicken: bok choy, benne seed, citrus carrot jus *df*

TWO SIDES

root vegetable medley *gf vegan*

southern style green beans, bacon *gf*

roasted seasonal vegetables *df gf v*

creamy polenta, mushroom ragoût *v*

red bliss mashed potatoes *gf v*

braised collards *df gf v*

dirty rice *gf*

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PLATED LUNCHEONS

*choice of soup or salad, luncheon salad or entrée, dessert,
rolls, freshly brewed iced tea and coffee*

SOUPS

carrot tahini *df gf vegan*
waduke shrimp, corn & bacon chowder
tomato and roasted fennel *df gf vegan*

SALADS

spinach, arugula, dried cherries, candied almonds, goat cheese, orange sherry vinaigrette *gf v*
classic or kale caesar salad with rustic croutons
baby field greens, cucumber, tomato, carrot, herb balsamic vinaigrette *df gf v*

ENTRÉES

lemon ginger chicken: mashed sweet potatoes, sautéed spinach, balsamic thyme jus \$28 *gf*
mole glazed atlantic salmon: roasted corn, leek, black bean puree, guajillo salsa \$32 *gf*
shrimp & grits: cheddar grits, broccolini, smoked tomato jus \$32
vidalia onion risotto: oyster mushroom, blistered tomato, broccolini, horseradish, asiago \$26 *v*
saffron cauliflower steak: quinoa, seasonal squash, asparagus, carrot emulsion \$26 *df gf vegan*

ENTRÉE SALADS

wedge salad: grilled chicken, cheddar & bleu cheese, egg, avocado, bacon,
scallions, tomato, balsamic vinaigrette \$25 *gf*
classic or kale caesar: grilled shrimp, rustic croutons \$28
grilled salmon wedge salad: confit tomato, smoked bacon lardons, pickled red onion,
black river bleu cheese, garlic herb ranch \$25 *gf*

DESSERTS

seasonal fruit tart, chantilly cream *v*
banana pudding parfait, toasted meringue *v*
coconut cream cake, roasted pineapple, passion fruit gelée *v*
chocolate candy bar, cherry, almond, honey comb, port reduction *gf v*
mexican chocolate chess pie, cinnamon whipped cream, chocolate snow *v*
house made seasonal sorbet *df gf vegan* shortbread cookie and berries *v*

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THE SOUTHERN SOCIAL

choice of quiche, selection of hot teas

10 guest minimum

\$32

broccoli and aged cheddar *v* or quiche lorraine
evelyn's cheese straws *v* deviled eggs *df gf v* cucumber sandwiches *v*
chicken salad puffs pimiento cheese triangles *v*

raspberry almond bars *v* chocolate truffle cups *gf v* lemon meringue tartlettes *v*
shortbread cookies *v* french macarons *v*
minted fruit salad *df gf vegan*

devonshire cream *gf v* strawberry preserves *df gf v* lemon curd *v*

DISPLAYS

*for a one hour reception
per person*

Fresh Grilled Vegetables \$8
seasonal vegetable display *df gf vegan*

Fresh Fruit Display \$8
chef selection of seasonal melons, berries, fruit *df gf vegan*

Cheese Board \$12
imported and domestic cheeses *gf v*
seasonal fruit, mustard, jam
artisan bread

Antipasti \$16
chef's selection of cured meats *df gf*
marinated vegetable *vegan* mostarda, fresh mozzarella *gf v*
artisan bread *v*

Seafood Bar \$28
traditional shrimp cocktail, crab claws, cajun crawfish salad, tuna tataki, smoked salmon sliders *gf*

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THE BUTLER

priced per piece, 25 piece minimum

C O L D

- crostini: gournay, balsamic roasted strawberry, basil, crispy beet \$3 *v*
maple-cinnamon panna cotta: chorizo, poblano \$4 *v*
cheddar biscuit: pork belly, tomato, basil, spicy mayo \$4
pepper crusted ahi tuna: plum compote, parsnip, sesame \$5 *df*
beef carpaccio: pistachio, sumac aioli, preserved lemon, rye \$4 *df*
asian chicken salad: sesame, chive, wonton \$3 *df*
deviled egg: creole crab, radish \$4 *df gf*
bruschetta: butternut mostarda, leek \$3 *df vegan*
shrimp cocktail: lemon, horseradish, tomato \$5 *df gf*
yuzujang shrimp: cold smoked pineapple \$5 *df*

W A R M

- pulled pork croquette: crème fraîche, pickled okra \$4
duck confit: cherry-ginger chutney, tortilla, cilantro \$4 *df*
cauliflower fritter: garam masala, labneh, cilantro \$3 *v*
spinach and artichoke vol- au- vent \$3 *v*
lump crab cakes: chive oil, smoked tomato aioli \$5 *df*
brie tart: gala apple, red onion marmalade \$3 *v*
orange smoked duck: almond puree, arugula, french toast \$5
lamb meatball: harrisa, crispy mint \$4 *df*
crispy garbanzo bean: raita, coriander, peruvian pepper \$3 *gf v*
spicy fried chicken skewer: honey-mint vinaigrette \$4

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dairy free df gluten free gf vegetarian v

DESIGN A DINNER BUFFET

*choose 1 soup, 2 salads, 3 entrées, 2 sides and 2 desserts
rolls, freshly brewed iced tea and coffee*

25 guest minimum

\$59

SOUPS

tomato and roasted fennel *df gf vegan*

gala apple & parsnip *gf vegan*

waduke shrimp, corn & bacon chowder

black-eyed pea, poblano and hominy *gf v*

SALADS

artisan greens: roasted walnut, gorgonzola, tomato, mulberry vinaigrette *gf v*

spinach and arugula: fennel, dates, golden beets, moroccan fig dressing *df gf v*

classic or kale caesar salad with rustic croutons

baby field greens: tomato, cucumber, julienned carrot, assorted dressings *gf v*

iceberg salad: tomato, bacon, bleu cheese, tobacco onions, vidalia buttermilk dressing

ENTRÉES

vegetable curry: cauliflower, chickpea, potato, garam masala, cilantro *df gf vegan*

benne seed salmon: forbidden rice, bok choy, mushroom, thai red curry *df gf*

beef medallions: charred tomato salad, chimichurri *df gf*

north african chicken: onion raisin tfaya, grilled seasonal squash *df gf*

viet cajun swordfish: roasted corn, bitter greens, crawfish butter *gf*

lavender honey chicken: roasted baby carrots, balsamic chicken jus *gf*

braised beef short ribs: preserved lemon, pearl onion, port-thyme reduction *gf*

maple grilled chicken: smoked apple brussels sprout hash, vanilla onion bierre blanc *gf*

pan-seared grouper: creamy polenta, mole bbq jus *gf*

SIDES

roasted seasonal vegetables *df gf vegan*

grilled asparagus, citrus fresno chutney *gf v*

yukon gold mashed potatoes *gf v*

fire roasted tomato grits *gf v*

southern style green beans, bacon *gf*

braised collard greens *df gf v*

herb roasted tri-color fingerling potatoes *df gf v*

DESSERTS

passionfruit tart, toasted meringue *v*

espresso cheesecake, amaretto crème, candied almond *gf v*

chocolate banana cake, toasted coconut *v*

sake mango panna cotta, candied ginger *v*

carrot layer cake, maple buttercream *v*

chocolate candy bar, cherry, almond, honey comb *df gf v*

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PLATED DINNERS

entrée price includes choice of soup or salad, entrée, seasonal vegetables, dessert, rolls, freshly brewed iced tea, and coffee

SOUPS

potato leek *gf v*
carrot tahini *df gf vegan*
waduke shrimp, corn & bacon chowder
gala apple & parsnip *gf vegan*
curried butternut squash soup (seasonal) *df gf vegan*

SALADS

baby romaine: vidalia onion, pickled pepper, candied almonds, ginger vinaigrette *df gf v*
spinach: feta, strawberry, sunflower seed, lemon-basil vinaigrette *gf v*
cucumber wrapped greens: toasted pine nut, tomato, caramelized fennel, balsamic *df gf v*
beet & berry salad: roasted beet, blueberry, arugula, goat cheese, mint, cardamom dressing *gf v*

ENTRÉES

benne seed salmon: black rice, wild mushroom, bok choy, daikon, red curry \$55 *df gf*
vidalia crusted beef filet: cauliflower puree, baby zucchini, tomato confit, vanilla-lemon butter \$60 *gf*
butternut mille feuille: brussels sprouts, red pepper, pine nut, bierre noisette \$50 *v*
fire roasted baby eggplant: quinoa, ratatouille, asparagus, smoked tomato \$48 *gf vegan*
anejo-chile chicken breast: hominy black bean puree, sautéed spinach, cotija, mole jus \$50
miso glazed sea bass: okinawa sweet potato, baby carrot, daikon, nappa, lemongrass, coconut \$60 *gf*
grilled peach bbq grouper: sweet potato grits, lemon broccolini, okra frites \$60
seasonal squash agnolotti : swiss chard, gorgonzola, sage, tomato confit, brown butter \$48 *v*
grilled beef filet: herbed fingerling potatoes, garlic roasted asparagus, port wine sauce \$60 *gf*
pecan crusted chicken breast: brioche pudding, butternut, chorizo, shaved brussels, pan jus \$54
hibachi beef filet and ginger spiced shrimp: wasabi mashed potatoes, sesame roasted broccolini, shiitake soy reduction \$68
beef filet and sea bass: smoked yukon mash, roasted asparagus, root vegetable frites, red pepper velouté \$72 *gf*
lemongrass pork belly and shrimp: polenta, charred tomato salad, mandarin balsamic jus \$60 *gf*

DESSERTS

hazelnut cheesecake with mandarin- grand marnier coulis, honey tuile *gf*
chocolate cherry candy bar with buttermilk ice cream, port reduction *gf*
key lime tart, kaffir lime syrup, pistachio crumble
blackberry curd, meyer lemon coulis, caramelized puff pastry, honey croissant crouton
“hot” chocolate tart with caramelized banana and chocolate powder *gf*
curried sweet potato tart with honey-coconut milk, candied chickpeas
house made seasonal sorbet *df gf v* shortbread cookie and berries *v*

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MIX AND MINGLE

Two hour Station Event
Choose 2 stations \$50 per person
Choose 3 stations \$60 per person
Choose 4 station \$70 per person

NC Nachos

house chips, smoked pulled pork, hot pimiento
cheese, green tomato chow chow,
baked black-eyed peas, sour cream, grilled green
onions, eastern and western bbq sauce

Asian Tacos

beef bulgogi, pulled pork tonkatsu,
yuzu-gochujang shrimp *df*
kimchi salsa, radish, bean sprout, jalapeno,
daikon nappa slaw *df* flour tortilla *df v*
ginger glazed potato, cilantro rice *gf vegan*

On A Roll

cheeseburger sliders with house-made pickles,
pulled pork sliders with cole slaw,
crispy falafel sliders with lemon tahini aioli *df v*
waduke potato chips
caramelized onion dip *gf v*

Marrakech Express*

smoked moroccan-spiced leg of lamb *df gf*
saffron cous cous, *v*
vegetables a la tagine, *vegan*
harissa, yogurt, flatbread

Cheesecake Bar

<i>fall/ winter</i>	<i>spring/ summer</i>
caramel <i>v</i>	chèvre blackberry <i>v</i>
sweet potato <i>v</i>	mango coconut <i>v</i>
chocolate hazelnut <i>v</i>	strawberry pistachio <i>v</i>

Itty-Bitty Sweet Treats

lemon meringue tartlets *v*
coconut panna cotta *gf v*
chocolate pudding cake *v*
chocolate peanut butter cups *gf v* raspberry
almond bars *gf v* brown butter pecan tarts *v*

Chef Carved Prime Rib*

wedge salad *gf*
rosemary roasted potatoes *df gf v*
bourbon au jus *df gf* horseradish crème *gf v*
fresh baked rolls *v*

Bar Snacks

cherry pesto flatbread, chèvre, arugula, tomato *v*
trio of hummus *df gf v*
buffalo cauliflower bites *df v*
pink pepper popcorn with candied pistachio *gf v*
grilled pita and crostini *df v*

Chicken n' Waffle Trio*

buttermilk fried chicken: belgian waffle
chicken tikka masala: cilantro-coconut waffle
southwest chicken: black bean waffle
sauces: maple syrup, raita, salsa roja

Carolina BBQ*

smoked beef brisket *df gf* pulled pork *df gf*
mac & cheese *v*
eastern, western and south carolina bbq sauces
slider rolls *df v*, cole slaw *gf v*,
house-made pickles *df gf v*

Nosh

waduke szechwan bbq wings *df gf*
tomato basil bruschetta *df v*
warm spinach and artichoke dip *v*
waduke potato chips, caramelized onion dip *gf v*
seasonal hummus *df gf v*
crostini and grilled pita

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POTENT POTABLES

CRAFT LIQUOR

tito's vodka
conniption american dry gin - nc
muddy river rum - nc
el jimador blanco tequila
topo eight oak whiskey - nc
bulleit bourbon
redemption rye
johnnie walker red scotch

BEER

hummin' bird helles lager - nc
red oak amber lager - nc
pernicious ipa - nc
hurley park blood orange wheat ale - nc
seasonal - nc
bud light
buckler non-alcoholic

CALL LIQUOR

smirnoff vodka
beefeater gin
bacardi light rum
montezuma tequila
seagram's 7 crown whiskey
jim beam bourbon
dewar's scotch

WINE

washington duke inn chardonnay
washington duke inn cabernet sauvignon

HOSTED BAR

craft liquor \$10 -or- call liquor \$8
house wine \$8
craft beer \$5.5
domestic beer \$4.5
mineral water \$4
soft drinks \$3
bottled water \$3

CRAFT PACKAGE BAR

craft liquor, washington duke inn wine
craft and domestic beer
2 hours • \$30 per person
3 hours • \$40 per person
4 hours • \$50 per person
additional hours \$10 per person, per hour

CALL PACKAGE BAR

call liquor, washington duke inn wine
craft and domestic beer
2 hours • \$24 per person
3 hours • \$32 per person
4 hours • \$40 per person
additional hours \$8 per person, per hour

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