



THE DUKE MANSION

Historic Inn & Meeting Place

400 Hermitage Road, Charlotte, NC 28207

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built in 1915. saved in 1998. find yourself in southern splendor.

DUKE MANSION WEDDING MENUS 2018



We are delighted to host your wedding at our beautiful historical venue and we look forward to celebrating with you and your guests!

The following menu provides a sample of our 2018 selections. Your Sales Manager, along with our Executive Chef and Culinary Team, will be happy to customize a menu to fit your desires.

++Food and beverage prices are subject to a 20% service charge and applicable taxes. Both are subject to change without notice. Please note that service charge is taxable.

** Items marked with an asterisk may contain raw or undercooked animal derived foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or unpasteurized eggs may increase your risk of foodborne illness.*



SEATED DINNER MENU



\$140++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Four Butler Passed Hors d'Oeuvres with Cocktail Hour

Wine Service with Dinner

2-Course Plated Dinner

(client provided wedding cake; cake will be cut and served by Duke Mansion staff)

Four Hour Duke Mansion Bar Package

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas Station



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Butler Passed Hors D'Oeuvres

(select four from page 10)

Appetizer Course

Additional \$8++ per person

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(select one)

Grilled Creole Shrimp and Watermelon
lime crème fraiche

Smoked Beef Tartar
fried mustard leaves, radish

Braised Curried Pork Belly
*smokey yogurt, grilled naan, sautéed yukon puree
crispy black-eyed peas*

Southern Fried Duck Confit*
sweet corn waffle, apple onion syrup

Salad Course

(select one)

Grilled Roma and Cucumber Wedge
falafel crouton, lemon tahini dressing

Duke Mansion House
*mixed greens, smoked pecans, shaved manchego
lemon vinaigrette*

Watermelon Wedge and Arugula
*buratta mozzarella, cucumber, orange, green apple, pistachios
sanguine orange vinaigrette*

Baked Goat Cheese & Caponata
*toasted walnuts, garden greens
blood orange vinaigrette*

Dinner Entrées

(select two)

Your guest's pre-selected entrée selections are due 7 business days prior to your event.

Entrée selections must be indicated on the front of a place card.

Grilled Chili Marinated Airline Chicken
yellow pepper cumin sauce

Grilled Beef Tenderloin Filet
chimichurri butter

Caribbean Spice Rubbed Cold Water Salmon
lime mango curry sauce

Pan Fried Jumbo Lump Crab Cake
warm horseradish remoulade

Or, you may select the following entrée for all guests:

Duet Entrée of Grilled Beef Tenderloin Filet & Pan Fried Jumbo Lump Crab Cake
(you may substitute other protein selections)

A vegetarian entrée is available in addition to your dinner entrée selections:

Shiitake and Forest Mushroom Risotto
oven roasted asparagus and grape tomatoes with herb oil

Accompaniments

*(select **one** starch and **one** vegetable)*

Starches

Sour Cream Chive Mashed Potatoes
Cinnamon Butter Braised Sweet Potato
Baked Pimento Cheese Rice
Harissa Saffron Jasmine Rice
Dry Spiced Yellow Stone Ground Grit Frites
Bacon and Corn Grit Custard with Scallions

Vegetables

Smokey Corn and Poblano Slaw
Oven Roasted Broccolini with Garlic Oil
Grilled Lemon Oil Asparagus
Sautéed Swiss Chard and Mushrooms
Green Bean and Roasted Baby Carrot Bundle

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DUCHESS RECEPTION MENU



\$136++ per person

Includes the following:

- Complimentary Butler Passed Champagne for Guest Arrival or Toasting
- Three Butler Passed Hors d'Oeuvres with Cocktail Hour
- Soup and Salad Station
- Duke Mansion Biscuit Bar
- Two Chef Attended Entrée Stations
- Four Hour Duke Mansion Bar Package
(details on page 11)
- Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station
(cake cutting fee included in price)



Butler Passed Hors D'Oeuvres

(select three from page 10)

Attended Soup and Salad Station

(select two)

Carrot and Red Lentil Soup
grilled tandoori chicken with minty yogurt

Duke Mansion House
*mixed greens, smoked pecans, shaved manchego
lemon vinaigrette*

Spicy Sweet Corn Gazpacho
yellow peppers and tomatoes

Baked Goat Cheese & Caponata
*toasted walnuts, garden greens
blood orange vinaigrette*

Low Country Vichyssoise
butterbeans, leeks and smoked bacon

Watermelon Wedge and Arugula
*buratta mozzarella, cucumber, orange, green apple, pistachios
sanguine orange vinaigrette*

Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)

*country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,
honey butter, raspberry jalapeño jam or apple rhubarb butter*

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Attended Entrée Stations

(select two)

Ginger Lemon Soy Pork Loin

*smoked paprika jasmine rice, sautéed trio of greens
miso mirin jus*

Crispy Pan Roasted Chicken Breast

*three cheese mac n' cheese, sautéed swiss chard, vidalia
onions spicy pepper butter sauce*

Grits Station

*Goat Cheese Stone Ground Grits
with Tomatoes and Scallion Sauce*

Three Cheese Mac n' Cheese Station

(select five toppings)

*bacon, creole shrimp, blue crab salad,
grilled tasso, dry rubbed chicken, pulled pork,
crumbled bleu cheese, oven roasted tomatoes,
fried vidalia onions, grilled broccolini,
a display of herbs & oils*

(select five toppings)

*BBQ pork, creole shrimp, grilled andouille, applewood
bacon cheddar cheese, sautéed mushrooms,
caramelized onions, roasted tomatoes, grilled vegetables*

Grilled N.Y. Strip **or Smoked Barbeque Brisket Slider**

(select three toppings)

*pickled red onions, whipped bleu cheese & ricotta, white cheddar cheese,
sautéed mushrooms, quick pickled green tomatoes
peppercorn horseradish sauce **or** chipotle mayo*

Served with Arugula, Hand Cut Fries and Dipping Sauces

Pasta Station

(choice of one)

Southern Bolognese

*cavatappi pasta, ground andouille sausage and beef,
sautéed peppers, celery, onions and tomatoes*

Dixie Carbonara

*tasso ham, butternut squash pureé
creamy pork broth, pecorino, parmesan*

Chef attendants are included in the estate fee

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QUEEN RECEPTION MENU



\$145++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'Oeuvres with Cocktail Hour

Trio of Dips Hors d'Oeuvres Display Station

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Late Night Snack Station

Four Hour Duke Mansion Bar Package

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station

(cake cutting fee included in price)

Butler Passed Hors D'Oeuvres

(select three from page 10)

Display Station

Trio of Dips Display

*roasted poblano pepper and feta dip, harissa hummus and pimento cheese
served with homemade lavash and assorted crackers*

Attended Soup and Salad Station

(select two)

Carrot and Red Lentil Soup
grilled tandoori chicken with minty yogurt

Duke Mansion House
*mixed greens, smoked pecans, shaved manchego
lemon vinaigrette*

Spicy Sweet Corn Gazpacho
yellow peppers and tomatoes

Baked Goat Cheese & Caponata
*toasted walnuts, garden greens
blood orange vinaigrette*

Low Country Vichyssoise
butterbeans, leeks and smoked bacon

Watermelon Wedge and Arugula
*buratta mozzarella, cucumber, orange, green apple, pistachios
sanguine orange vinaigrette*

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Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)

*country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,
honey butter, raspberry jalapeño jam or apple rhubarb butter*

Attended Entrée Stations

(select two)

Grilled Chili Marinated Airline Chicken

*grit frites, grilled broccolini
yellow pepper cumin sauce*

Memphis Dry Rubbed Grilled Tenderloin of Beef

*sour cream chive mashed potatoes,
green bean & baby carrot bundle
chimichurri butter and red wine reduction*

Caribbean Spice Rubbed Cold Water Salmon

*saffron rice and sautéed trio of greens
lime mango curry sauce*

Crisp Jumbo Lump Crab Cake

*pimento cheese rice and grilled corn poblano slaw
spicy red pepper remoulade*

Chef attendants are included in the estate fee.

Late Night Snack Station

*Set out by 9:30 pm,
(select one)*

Tomato Bisque Shooter with Grilled Cheese Bites

Freshly Baked Cookies with Milk Shooters

Assorted Flavors of Homemade Popcorn

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HIGH NOON RECEPTION MENU

(May also be converted into a plated menu - see your Sales Manager for details.)



\$129++ per person

Includes the following:

- Complimentary Butler Passed Champagne for Guest Arrival or Toasting
- Three Butler Passed Hors d'Oeuvres with Cocktail Hour
- Display Station with Cocktail Hour
- Soup and Salad Station
- Duke Mansion Biscuit Bar
- Two Chef Attended Entrée Stations
- Four Hour Duke Mansion Bar Package
(details on page 11)
- Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station
(cake cutting fee included in price)
- Late Night Snack

Butler Passed Hors D'Oeuvres

select three from page 10 or from the following:

- | | |
|---------------------------------------------------|----------------------------------------------------------------------|
| Mini Pancakes
<i>maple syrup</i> | Chicken and Sweet Potato Waffle
<i>spicy cinnamon maple syrup</i> |
| Bite Sized Cinnamon Rolls
<i>icing drizzle</i> | Mini Breakfast Sandwiches
<i>choice of meat or vegetarian</i> |

Attended Soup and Salad Station

(select two)

- | | |
|---------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| Carrot and Red Lentil Soup
<i>grilled tandoori chicken with minty yogurt</i> | Duke Mansion House
<i>mixed greens, smoked pecans, shaved manchego
lemon vinaigrette</i> |
| Spicy Sweet Corn Gazpacho
<i>yellow peppers and tomatoes</i> | Baked Goat Cheese & Caponata
<i>toasted walnuts, garden greens
blood orange vinaigrette</i> |
| Low Country Vichyssoise
<i>butterbeans, leeks and smoked bacon</i> | Watermelon Wedge and Arugula
<i>buratta mozzarella, cucumber, orange, green apple, pistachios
sanguine orange vinaigrette</i> |

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Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)

*country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,
honey butter, raspberry jalapeño jam or apple rhubarb butter*

Attended Entrée Stations

(select two)

Seared Icelandic Salmon
dill preserved lemon hollandaise

Carving Station of Grilled NY Strip Roast of Beef
*bacon and sweet potato hash with vidalia onion
creamy horseradish sauce*

Grits Station
*Goat Cheese Stone Ground Grits
with Tomatoes and Scallion Sauce*

Three Cheese Mac n' Cheese Station

(select five toppings)
*BBQ pork, creole shrimp, grilled andouille, applewood
bacon cheddar cheese, sautéed mushrooms,
caramelized onions, roasted tomatoes, grilled vegetables*

(select five toppings)
*bacon, creole shrimp, blue crab salad,
grilled tasso, dry rubbed chicken, pulled pork,
crumbled bleu cheese, oven roasted tomatoes,
fried vidalia onions, grilled broccolini,
a display of herbs & oils*

Crab Cake Eggs Benedict Station
served on an english muffin with hollandaise

Scrambled Eggs with Pepper Jack Cheese and Herbs
applewood smoked bacon and country sausage

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Chef attendants are included in the estate fee.

BUTLER PASSED HORS D'OEUVRES



Sundried Tomato & Olive Crustade
homemade orange ricotta

Pecan and Sweet Potato Biscuit
bacon onion Jam

Beef & Foie Gras Wellington Bite
mushroom duxelle

Brie and Blackberry Jalapeño Jam
phyllo triangle

Smoked Bacon Wrapped Date
stuffed with manchego cheese

Yankee Pig in a Down blanket
Nathan's frank baked in soft roll dough

Louisiana Fried Chicken Bites
roasted pepper dipping sauce

Whipped Ricotta Crostini
sea salt & sweet onion jam

Smoked Salmon Truffle*
pumpernickel crust

Petite Charleston Crab Cake
comeback sauce

Tandoori Spiced Lemon Chicken
turmeric and butter braised onion, grilled onion bread

Fried Shrimp Guacamole Cone
citrus sea salt

Crab & Bacon Deviled Egg

Butler Passers included in the Estate Fee

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PACKAGE BAR PRICING

Package bars include unlimited consumption of all beverages listed below and complete bar setup.

Per NC State Law, bartenders are authorized to request proper identification from any guest.

Please note that special pricing is available for guests under the legal drinking age of 21 years.

Ask your Sales Manager for more information.



Standard Brand Liquors

Absolut Vodka, Dewar's White Label Scotch, Beefeaters Gin
Bacardi Light Rum, Jack Daniels Whiskey
Seagram's VO Whiskey, Jose Cuervo 1800 Tequila

Premium Brand Liquors

(additional \$10++ per guest)

Ketel One Vodka, Chivas Regal Blend Scotch, Tanqueray Gin,
Mount Gay Eclipse Rum, Makers Mark Bourbon,
Crown Royal Whiskey, Jose Cuervo 1800 Tequila

Imported Beer

(select two)

Heineken, Amstel Light, Corona, Guinness

Domestic Beer

(select two)

Bud Light, Miller Lite, Michelob Ultra, Yuengling

Wine Selections

choose one

"Featured" Shelton Vineyards NC Wines
Bin 17 Chardonnay, Cabernet Sauvignon

Ballard Lane
Chardonnay, Cabernet Sauvignon

Your wine selection also includes: Hayes Ranch Pinot Grigio, Black Ridge Pinot Noir & Cristalino NV Brut Cava

Assorted Soft Drinks and Mineral Water



Upgrade Options

Five Hour Bar Package
additional \$12 per guest

Local Beer
additional \$8 per guest
(select two)

NoDA Jam Session Pale Ale
NoDa Cavu Blonde Ale

Birdsong Jalapeño Pale Ale
Birdsong Lazy Bird Brown Ale

Bartender Fee

North Carolina law requires bartenders for all bar setups and service. Two bartender fees are included in your estate fee pricing.
Additional bartenders can be arranged for \$125 per bartender.

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WINE LIST



Your wine can be upgraded for an additional price per person.

Chardonnay

Hess Shirttail Ranch, Monterey
Sonoma Cutrer, Russian River

+\$2

+\$3

Cabernet Sauvignon

Rock & Vine, North Coast
Ancient Peaks, Paso Robles

+\$2

+\$3

Sauvignon Blanc

Glazebrook, Marlborough
Hubert Brochard Sancerre, FR

+\$1

+\$3

Pinot Noir

Yamhill, Willamette Valley
Mac Murray Ranch, Sonoma

+\$4

+\$5

Champagne and Sparkling Wines

Ca' Furlan Prosecco, Italy
Domaine Chandon, Brut Classic

+\$1

+\$3

Merlot

99 Vines, CA
Simi, Sonoma County

+\$1

+\$3

Alternative Whites / Blush

Wente Riesling, Monterey
Dipinti Pinot Grigio, Italy
Twelfth Night Rosé

+\$1

+\$2

+\$1

Alternative Reds

Catena Malbec, Argentina
Trentadue Old Patch Red, CA
Plungerhead Petite Sirah, Lodi

+\$1

+\$3

+\$4

Prices and availability are subject to change.

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