

128 South, Bakery 105 &
The Cottage on Orange St.



HISTORIC VENUES | BRIDAL SUITE
FULL-SERVICE CATERING

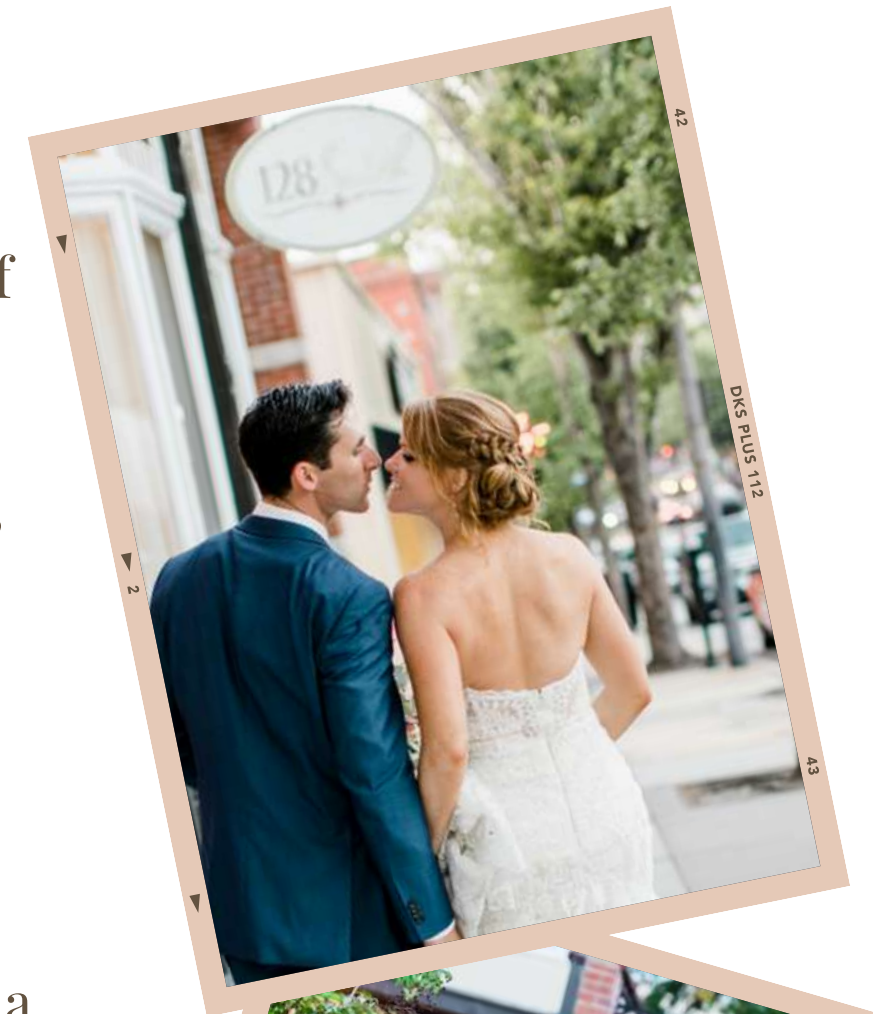
www.128southevents.com | 910.399.1709 | info@128southevents.com

Welcome to Downtown Wilmington!

Wilmington, North Carolina is famous for its Southern hospitality and charm. With three centuries of history, the "Port City" offers North Carolina's largest collections of historic building and homes. Located on the peaceful south end of Front Street in Downtown Wilmington, our venues and bridal suite are just steps away from the shops and restaurants of The Riverwalk, the vibrant local nightlife, and a number of hotel and lodging choices to accommodate you and your guests. A short drive will take you to some of the most spectacular beaches of the region. Come enjoy the unique charm and excitement of Wilmington, North Carolina.

128 South | Bakery 105 | The Cottage on Orange Street

With two diverse venues, a charming bridal suite, on-site lodging, and a full-service catering company...our corner of Wilmington has everything you need to make planning your wedding day or any special event seamless and truly memorable. Both of the venues boast indoor and outdoor event space, each with it's own architectural features, historic charm and modern amenities. We are proud to offer on-site and off-site catering services, flexible booking options, wedding packages - big and small, exceptional food, five-star customer service, and true Southern hospitality. Take a minute to peruse our venue and catering information...and then, **Book A Tour** to see for yourself. You won't be disappointed.



128 South Rates & Amenities

<u>DAY</u>	<u>VENUE RENTAL</u>	<u>F&B MINIMUM</u>
Monday - Thursday	\$1500.00	\$None
Friday	\$3000.00	\$2500.00
Saturday	\$4000.00	\$2500.00
Sunday	\$2500.00	\$1500.00

VENUE ACCESS FROM 10AM TO MIDNIGHT
1-HR CEREMONY REHEARSAL

CATERING & BAR SERVICES PROVIDED BY 128 SOUTH

2500 SQ FT INDOOR SPACE & 2500 SQ FT PRIVATE RIVERVIEW DECK
ON-SITE VENUE CONTACT | ON-SITE LODGING | OPTIONAL BRIDAL SUITE

INCLUDED WITH THE VENUE: COVERED RIVERVIEW DECK; (100) CHIAVARI CHAIRS; (100) WHITE CEREMONY CHAIRS; (8) 4FT ROUND TABLES; (4) 8FT RECTANGLE TABLES; (2) 6FT RECTANGLE TABLES; (5) COCKTAIL/BISTRO TABLES; (1) 3FT ROUNDCAKE/SWEETHEART TABLE; PLATES, FLATWARE, AND GLASSWARE INCLUDED WITH ON-SITE CATERING & BAR PACKAGES, AND, FOODSERVICE & BAR TABLES





🌟 Bakery 105 Rates & Amenities

DAY | VENUE RENTAL

Monday - Thursday | \$2000.00

Friday | \$3500.00

Saturday | \$5000.00

Sunday | \$3000.00

VENUE ACCESS FROM 10AM TO MIDNIGHT

1-HR CEREMONY REHEARSAL

CHOICE OF 128 SOUTH CATERING OR CATERER FROM OUR APPROVED LIST

(FRIDAY & SATURDAY - \$1500.00 FEE APPLIES WITH USE OF CATERER OTHER THAN 128 SOUTH)

BAR SERVICES PROVIDED BY BAKERY 105

(FRIDAY & SATURDAY \$2500.00 BAR MINIMUM REQUIRED)

4500 SQ FT INDOOR SPACE & 3500 SQ FT OUTDOOR GARDEN COURTYARD

ON-SITE VENUE CONTACT | AVAILABLE LODGING | OPTIONAL BRIDAL SUITE

INCLUDED WITH THE VENUE: (150) PHOENIX WOOD CHAIRS;

(150) WHITE CEREMONY CHAIRS; (10) 5FT ROUND TABLES; (6) 8FT RECTANGLE TABLES;

(1) 4FTCAKE/DESSERT TABLE; AND, (5) COCKTAIL/BISTRO TABLES

🌟 The Cottage on Orange Street

BOOKING | DAILY RATE

128 South & Bakery 105 Clients | \$375.00

Non-Venue Clients | \$500.00

Photo Session (3-Hour Minimum) | \$75.00 / hour

Bridal Package (Clients/Non-Clients) | \$525.00 / \$650.00

BRIDAL SUITE ACCESS FROM 10AM TO MIDNIGHT

(1) PARKING PASS FOR THE DAY

CATERING & BEVERAGE SERVICES AVAILABLE THROUGH 128 SOUTH

THE BRIDAL SUITE FEATURES:

SITTING, DRESSING, AND VANITY AREAS ALONG WITH A LOVELY GARDEN SIDE YARD

PERFECT FOR BRUNCH AND PHOTOS

OPTIONAL BRIDAL PACKAGE INCLUDES:

“BUBBLES AND BITES” FOR 6-8 GUESTS

(ADDITIONAL GUESTS MAY BE ADDED FOR \$15 PER PERSON)



GATHER & FEAST



≡ Hors d'Oeuvres, Platters & Displays

PICK AND CHOOSE YOUR FAVORITES. THESE ITEMS CAN BE ADDED TO ANY MENU OR ORDERED A LA CARTE.

≡ Buffet & Family-Style

\$36 PER PERSON

- (1) CHOICE OF SALAD
- FRESH BREAD & BUTTER
- (2) ENTREE SELECTIONS
- (2) SIDE SELECTIONS

\$48 PER PERSON

- (1) CHOICE OF SALAD
- FRESH BREAD & BUTTER
- (3) ENTREE SELECTIONS
- (2) SIDE SELECTIONS

BUFFET SERVED "FAMILY-STYLE"
(+ \$7.5 PER PERSON)

≡ Plated Dinners

SELECT TWO (2) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.

(+ \$6 PP FOR CHOICE OF 3RD ENTREE)

ENTREES ARE PRICED PER PERSON
AND INCLUDE SOUP OR SALAD,
CHEF-PAIRED SIDES,

AND NON-ALCOHOLIC BEVERAGES
(WATER, TEA & SODAS)

FINAL HEADCOUNT AND ENTREE
SELECTIONS MUST BE PROVIDED 14
DAYS PRIOR TO THE EVENT DATE.

**OR ASK FOR DETAILS ABOUT OUR
DUO-PLATES!**

≡ Themed Stations

FOR THE CULINARY FOOD TOUR
EXPERIENCE, CHOOSE FROM OUR
VARIETY OF STATIONS.

WE RECOMMEND THREE (3)
STATIONS TO PROVIDE A VARIETY
OF OPTIONS FOR YOUR GUESTS.
STATIONS ARE PRICED PER PERSON
TWO (2) STATION MINIMUM.
INDIVIDUAL STATIONS CAN BE
ADDED TO ANY MENU

≡ Brunch Options

THREE GREAT BUFFET-STYLE
OPTIONS TO CHOOSE FROM...OR WE
CAN CREATE A CUSTOM MENU

Hors d'Oeuvres Selections

priced per platter for 25 guests

SEAFOOD

- Mini Crab Cakes with Lemon Basil Aioli | \$mkt
- Bacon-Wrapped Shrimp | \$144.00
- Sesame Tuna Sashimi in Cucumber Cups | \$114.00
- Coconut Shrimp with Citrus Pineapple Sauce | \$90.00
- Bacon-Wrapped Scallops | \$156.00
- Poached Shrimp Salad Crostini | \$90.00
- Sesame Seared Tuna with Asian Napa Slaw | \$114.00
- Smoked Salmon Cucumber Cups | \$90.00
- Shrimp Cocktail Shooters | \$mkt

POULTRY

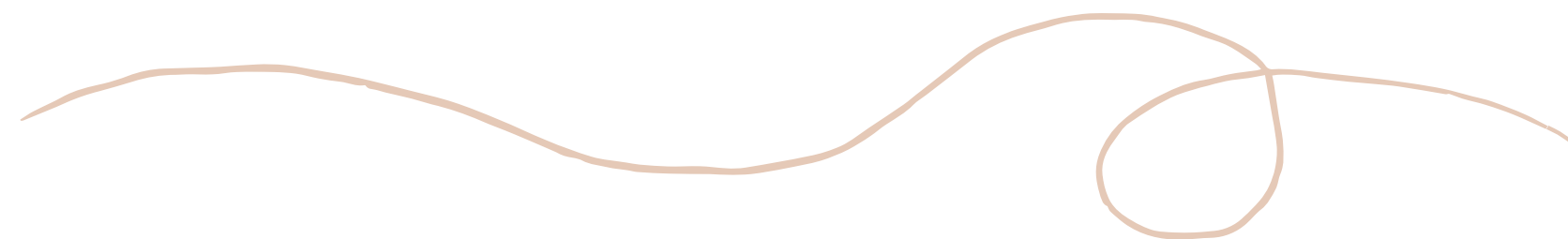
- Housemade Chicken Empanadas | \$114.00
- Maple-Glazed Mini Chicken & Waffles | \$114.00
- Jamaican Jerk Chicken Skewer | \$144.00
- Chicken Salad Phyllo Cups | \$72.00
- White Truffle Deviled Eggs | \$72.00

BEEF / PORK / LAMB

- Housemade Beef & Chorizo Empanadas | \$114.00
- Lamb Lollipops with Mint Pesto | \$mkt
- Roast Beef, Goat Cheese & Arugula Crostini | \$72.00
- Ham Biscuits with Dijon Mustard | \$72.00
- Hand-rolled Pork & Shrimp Mini Eggrolls | \$114.00
- Red Curry Beef Satay | \$144.00
- Asian Style Meatballs | \$72.00
- Classic Beef Sliders | \$114.00

VEGETABLE

- Ricotta with Roasted Tomato Jam Crostini | \$72.00
- Spanikopita - Spinach & Feta Phyllo Pies | \$114.00
- Mac & Cheese Bites | \$72.00
- Mushroom Bruschetta | \$72.00
- Gorgonzola and Pine Nut Stuffed Endive | \$114.00
- Roasted Vegetable & Olive Canapé | \$72.00
- Fresh Mozzarella, Basil, and Tomato Bruschetta | \$72.00



Platters & Displays

Priced per person; these items can be added to any menu (buffet, family-style, plated, or stationed) **OR** ordered for pick-up for a minimum of 10 people

CLASSIC FRUIT & CHEESE | \$9.75

Artisan Cheese & Fruit Served with Bread & Crackers

COLD VEGETABLE CRUDITÉS | \$7.25

Assorted Seasonal Vegetables served with
Housemade Ranch Dip & Classic Hummus

GATHER & GRAZE | \$16.75

A variety of dried and cured meats, aged, semi-soft and gourmet cheeses, mixed nuts and dried fruits, assorted mustard, roasted garlic & white bean hummus, sweet fig jam, grapes, sliced fruit, olives, crostinis, artisan crackers and bread

HOT & COLD | \$MKT

Spinach & Artichoke Dip with Crostini
Crab Dip with Old Bay Crostini
Pimiento Cheese with Toasted Flatbread
Cold Vegetable Crudités with Ranch Dip

SMOKED SALMON | \$12

Smoked Salmon, Cream Cheese, Crostini
& Accompaniments

RAW BAR | \$MKT

Crab claws, house-poached shrimp cocktail, raw oyster on the half shell, cocktail sauce, mignonette, lemons

Platters & Displays - pg. 2

GARDEN GREENS | \$8.5

Choice of two (2) Salads:

Mixed Green Salad with Homemade Balsamic Vinaigrette

Classic Caesar Salad with Shaved Parmesan

Farm-To-Table Salad (Seasonal)

Tomato, Cucumber, & Feta Salad

Beet & Arugula Salad with Candied Walnuts, Goat Cheese,

and Homemade Lemon Vinaigrette

Quinoa Salad with Tomato Vinaigrette

and

Grilled Vegetable Crudités with Balsalmic Reduction

***SHRIMP & GRITS BAR| \$10.75**

Creamy Cheddar Grits & Seasoned Shrimp

Toppings: bacon, sauteed mushrooms, chives,

shredded cheddar, and hot sauce

MAC & CHEESE BAR| \$8.5

Housemade Mac n' Cheese

Toppings include: bacon, scallions, fried chicken, diced

tomatoes, jalapenos & sriracha

MASHED POTATO BAR| \$8.5

Creamy Mashed Potatoes

Toppings include: butter, sour cream, bacon, chives,
shredded cheddar, salsa, broccoli, & bleu cheese crumbles

SLIDERS | \$8.5

Choice of two (2):

Classic, Cuban, Pulled Pork, or Nashville Hot Fried Chicken

*Indicates Chef-Attended Station; Chef-Fee Applies



Platters & Displays - pg. 3

POPCORN BAR | \$5.5

Choice of two (2) Popcorn Flavors:
White Salted; Carmel; White Cheddar, or Confetti
Custom colors available upon request

S'MORES BAR | \$6.75

Graham Crackers, Hershey's Chocolate Bars,
and Marshmallows
Accompanied by Chilled Mini-Milk Cartons

SUNDAE BAR | \$9.75

Vanilla Ice Cream, chocolate or
caramel sauce, fruit, candy toppings, and homemade
whipped cream

MILK & COOKIES | \$7.75

Choice of two (2) Cookie Flavors:
Blueberry Lemon, Snickerdoodle,
Salted Caramel or Chocolate Chunk
and
Chilled Mini-Milk Cartons

PRETZEL BAR | \$6.75

Hot Pretzels with Mustard & Beer Cheese Sauce

LATE-NIGHT SNACKS | \$18

Mac n' Cheese Bites
Hot Salted Pretzels with Mustard
and
Classic Sliders or Flatbread Pizzas

Themed Stations

We recommend selecting at least three of our themed stations to provide your guests a variety of food.
Individual Station can be added to any Menu

COCKTAIL HOUR | \$21.75

Asian Meatballs or Chicken Salad Phyllo Cups
Smoked Salmon Cucumber Cups or Coconut Shrimp
Roasted Vegetable & Olive Canape or Mushroom Bruschetta
and
Grazing Table – A variety of dried and cured meats, aged, semi-soft and gourmet cheeses, mixed nuts and dried fruits, mustard, fig jam, fruit, olives, crostinis, artisan crackers and bread

SOUTHERN STYLE | \$19.25

Southern Fried Chicken, BBQ chicken, Southern-Style Shrimp & Grits or Pulled Pork
Mac and Cheese, Mashed Potatoes or Sweet Potatoes
Southern-Style Green Beans, Collards or Brussels Sprouts
Country Biscuits

VIVA ITALIA | \$19.25

Charcuterie with Cheese, Meats & Olives
Chicken Parmesan with Penne, Pasta & Meatballs, or Baked Ziti with Italian Sausage & Roasted Red Peppers
Classic Caesar or Mixed Green Salad, Balsamic Vinagrette
Toasted Garlic Bread

SOUTH OF THE BORDER | \$24

Fresh Guacamole & Pico de Gallo with Tortilla Chips

SELECT (3) FROM THE LIST BELOW:

Fresh Ceviche with Chips, Mini Empanadas
or Mini Fish Tacos
Elote Mexican Street Corn or Gallo Pinto & Pepper Relish
and
Quesadillas (Choice of Beef or Chicken)
or
Taco Bar – Crispy Shells, Soft Tortillas, Beef and Chicken, Guacamole, Shredded Cheese, Sour Cream, Onions, Salsa, Lettuce & Tomatoes

*Indicates Chef-Attended Station; Chef-Fee Applies

Themed Stations - pg. 2

HUDSON RIVER VALLEY | \$36

Beef Tenderloin with Creamy Horseradish* & Rolls
Herb-Roasted Potatoes or Garlic Roasted Mashed Potatoes
French-Style Green Beans or Chef's Choice Vegetable

MEDITERRANEAN | \$34

Rack of Lamb*
Mediterranean Quinoa or Mujadara
Tomato, Cucumber & Feta Salad

SOUP & SAMMIES | \$16.75

Bacon, Tomato & Cheddar Grilled Cheese
Basil Pesto, Mozzarella & Tomato Grilled Cheese
Brie, Apple & Chicken Grilled Cheese
and
Choice of one (1) of our Housemade Soups
(We recommend the creamy tomato basil...yum!)

ASIAN INFLUENCE | \$24

SELECT (3) FROM THE LIST BELOW:

Seaweed Salad or Asian Slaw
House-rolled Pork & Shrimp Spring Roll
Ginger & Scallion Beef or Sticky Chinese Spare Ribs
Poke Bowl Bar* - Salmon or Tuna, Sticky Rice, Edamame,
Mango, Avocado, Pickled Ginger, Wasabi, Ponzu. Kimchi
Dressing, and Toasted Sesame

LOW-COUNTRY BOIL | \$31.25

Classic Seafood Boil with Seasonal Local Seafood, Sausage,
Corn and Potatoes served with Cocktail Sauce

BBQ Chicken or Pulled Pork
and
Southern-Style Green Beans &
Bacon-Cilantro Red Potato Salad

*Indicates Chef-Attended Station; Chef-Fee Applies

Buffet & Family-Style

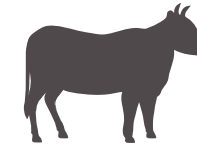
includes salad, two sides, and non-alcoholic beverages



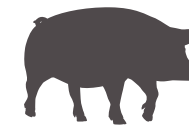
- Free-Range Slow-Roasted Chicken
- 128 South Fried Chicken
- Grilled Chicken with Spinach & Feta
- Southern-Style Chicken Marsala **or** Chicken Piccata
- Chicken Confit
- Chicken with Tomato Fondue
- Smoked BBQ Chicken



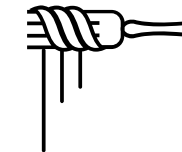
- Grilled Salmon with Thyme Lemon Beurre Blanc
- Asian BBQ Salmon
- Mediterranean Mahi
- Fried Catfish with Tartar Sauce
- 128 South Crab Cakes (+ \$mkt pp)
- Seared Grouper with Crispy Prosciutto (+ \$6.00 pp)
- Pan Seared Salmon Piccata
- Southern Shrimp & Grits



- Blackened Flank Steak with Creamy Horseradish
- Beef Tips with Wild Mushrooms
- Herb Roasted Beef Tenderloin* (+ \$7.25 pp)
- Prime Rib* (Mid Rare) (+ \$9.75 pp)



- Roasted Pork Loin with Granny Smith Applesauce
- Tuscan Pork Loin Roasted Tomatoes & Parmesan
- Chili Lime Pork Loin with Salsa Verde
- Garlic Rosemary Pork Loin with Berry BBQ Sauce
- Pulled Pork BBQ
- BBQ Pork Ribs



- Truffle Chicken Ravioli with Asparagus & Tomato
- Baked Ziti with Italian Sausage & Roasted Red Peppers
- Sautéed Shrimp & Penne Pasta with Pancetta, Peas, and White Wine Cream Sauce
- Tri-Colored Tortellini with Basil Pesto & Parmesan (Optional – Grilled Chicken)

*Indicates Chef-Attended Station; Chef-Fee Applies

Plated Dinner Entrees

includes soup or salad, Chef-paired sides, and non-alcoholic beverages

POULTRY | DUCK

Free-Range Slow-Roasted Chicken | \$31.50

Southern-Style Chicken Marsala | \$31.50

Chicken Confit | \$33.75

Chicken with Tomato-Goat Cheese Fondue | \$33.75

Duck Breast with Fruit Chutney | \$38.50

SEAFOOD

Mediterranean Mahi | \$33.75

Pan Seared Salmon Piccata | \$36.00

Grilled Salmon, Thyme Lemon Beurre Blanc | \$36.00

Southern Shrimp & Grits | \$33.75

128 South Crab Cakes | \$Mkt

Seared Grouper with Crispy Prosciutto | \$50.75

6oz Cold Water Lobster Tail | \$Mkt

BEEF | PORK

Prime Rib (Mid-Rare) | \$53.00

NY Strip - Dry Rub | \$50.75

Herb Roasted Beef Tenderloin | \$45.75

Roasted Pork Loin, Granny Smith Applesauce | \$28.75

Garlic Rosemary Pork Loin, Berry BBQ Sauce | \$28.75

DUO PLATES

Petite Beef Tenderloin & 128 South Crab Cake | \$Mkt

Chicken & 128 South Crab Cake | \$Mkt

Petite Beef Tenderloin & Grilled Salmon | \$50.75

Petite Beef Tenderloin & Lobster Tail | \$Mkt

PASTA

Truffle Chicken Ravioli with Asparagus & Tomato | \$26.50

Shrimp & Penne with Pancetta, Peas, & White Wine Sauce | \$27.75

Tri-Colored Tortellini with Basil Pesto & Parmesan | \$21.75

*Indicates Chef-Attended Station; Chef-Fee Applies

Soups, Salads, & Sides

SALADS

- Mixed Green Salad with Homemade Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan
- Farm-To-Table Salad (Seasonal)
- Tomato, Cucumber, & Feta Salad
- Beet & Arugula Salad with Candied Walnuts, Goat Cheese, and Homemade Lemon Vinaigrette
- Quinoa Salad with Tomato Vinaigrette

SOUPS

- Creamy Tomato Basil Soup
- Manhattan Chicken Chowder
- Creamy Corn and Seafood Chowder
- Italian Vegetable & Beef
- French Onion

SIDES

- Haricot Verts
- Chef's Choice Seasonal Vegetables
- Roasted Brussels Sprouts
- Southern Style Collards
- Charred Cauliflower with Crispy Bacon
- Slow-Cooked Baby Lima Beans
- Roasted Asparagus with Lemon Butter
- Broccoli with Fresh Herb Garlic Butter
- Southern Style Green Beans
- Truffle Cream Corn

- Herb Roasted Potatoes
- Mac and Cheese
- Roasted Garlic Mashed Potatoes
- Twice Baked Potatoes
- Maple Sweet Potatoes
- Mashed Potatoes and Gravy
- Potato Au Gratin
- Lobster Mac and Cheese (+ \$mkt)

The Wedding Day Experience

available for weddings of 75 guests or more

THE MENU

COCKTAIL RECEPTION

House Bar Service
Passed Seasonal Cocktail
Three Passed Hors d' Oeuvres
Two Stationed Hors d 'Oeuvres

DINNER

Seasonal Amuse-Bouche
Salad
Two Entree Plated Dinner
Chef-Paired Sides
Champagne Toast

DESSERT

Wedding Cake or Mini-Dessert Bar

BAR SERVICE

Wines with Dinner
House Bar Service

WHAT'S INCLUDED...

WAITSTAFF, BARTENDERS & COAT CHECK

Our professional and friendly staff will work to make your day flawless

PRIVATE SUITE

Day-use of Private Suite with bottled water and light snacks

PARTY EQUIPMENT

Tables, chairs, selection of linens, plates, glassware, silverware, plus miscellaneous serving items

DEDICATED EVENT MANAGER

Guides you through the planning process to ensure a truly memorable event

BON VOYAGE GIFT FOR THE COUPLE

sparkling wine & chocolate truffles

\$195.00 PER PERSON + TAX

Ask for details regarding minimum guestcount requirements and optional upgrades

(OPTIONAL) CEREMONY | \$1500 + TAX

Welcome Sign, Chairs, and Bottled Water to guests upon arrival



Brunch Buffets

A STEP-UP | \$19.50

Orange Juice, Water, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hash browns, or Grits

THE CLASSIC | \$25.50

Orange Juice, Water, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hashbrowns, or Grits
Chef's Choice Frittata
Cinnamon French Toast

PERFECT BRUNCH | \$30

Orange Juice, Water, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Chef's Choice Frittata
*Chef-Attended Omelet Station
Home fries, Hashbrowns, or Grits
Sausage and Bacon
Belgian Waffles

PREMIUM COFFEE & HOT TEA

Included with all of our Brunch Menu Offerings

CHAMPAGNE BAR OR BLOODY MARY BAR | \$18

Champagne, assorted juices and fresh berries...**or**...Bloody Marys with horseradish, hot sauce, olives, bacon, celery, etc.
(Only available in conjunction with an attended Brunch Menu)

*Indicates Chef-Attended Station; Chef-Fee Applies

BAR & BEVERAGE SERVICES

CHOOSE FROM...

Hosted Bar Packages

Consumption Bar

Cash Bar

Non-Alcoholic Packages

WE ALSO OFFER...

- Signature Cocktails & Mocktails
- Hors d'Oeuvres & Cocktail Pairings
- Craft Beer Options
- Premium Wine Selections

**NON-ALCOHOLIC SELECTIONS INCLUDE: BOTTLED
WATER, ICED TEA, SODA, COFFEE, & JUICES**



HOSTED BAR PACKAGES

☼ Beer & Wine

1-Hour	\$16.50
2-Hour	\$22.00
3-Hour	\$27.50
4-Hour	\$33.00

**IMPORTED & DOMESTIC
BOTTLED BEER INCLUDES:**
BUDWEISER,
BUD LIGHT, MILLER LITE,
CORONA, & TRULY SELTZER

HOUSE CHAMPAGNE

HOUSE WINES - CHOOSE (4):
CHARDONNAY,
CABERNET, MERLOT,
PINOT NOIR, PINOT GRIGIO,
SAUVIGNON BLANC,
MALBEC, & WHITE ZINFANDEL

☼ House Brands

1-Hour	\$20.00
2-Hour	\$27.50
3-Hour	\$33.00
4-Hour	\$37.50

HOUSE BRANDS INCLUDE:
STOLICHNAYA VODKA
BACARDI SILVER RUM
TANQUERAY GIN
CANADIAN CLUB WHISKEY
DEWAR'S SCOTCH
JIM BEAM BOURBON

UNLIMITED
IMPORTED & DOMESTIC BEER
RED & WHITE WINE SERVICE
HOUSE CHAMPAGNE

☼ Premium Brands

1-Hour	\$23.50
2-Hour	\$30.00
3-Hour	\$36.50
4-Hour	\$41.50

PREMIUM BRANDS INCLUDE:
KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
MAKER'S MARK BOURBON
CAPT. MORGAN SPICED RUM
JOHNNIE WALKER BLACK
CROWN ROYAL

UNLIMITED
IMPORTED & DOMESTIC BEER
RED & WHITE WINE SERVICE
HOUSE CHAMPAGNE



CHEERS!

Per Drink Pricing

House Brand Liquor	\$9.00
Premium Brand Liquor	\$10.00
Domestic Bottled Beer	\$5.00
Import Bottled Beer	\$6.00
Craft Bottled Beer	\$7.00
House Wine	\$8.00
House Champagne	\$8.00
Premium Wines	\$Mkt
Non-Alcoholic Beverage	\$3.00
Bottled Water	\$3.00

Non-Alcoholic Service

\$7.00 PER PERSON

INCLUDES:

ICED TEA, WATER & SODAS
NON-ALCOHOLIC GLASSWARE,
ICE, BEVERAGE NAPKINS

COFFEE SERVICE

\$38.00 PER GALLON

*THREE (3) GALLON MINIMUM

Signature Cocktails

By The Gallon; 3 Gallon Min

Rum Punch | \$82.50

Sangria (Red or White) | \$93.50

Other Suggestions by the Drink

Mocktails

Champagne Punch

Mimosas

Bloody Marys

Margaritas

Mojitos

Dark & Stormy

Moscow Mules

Craft Beer Upgrade

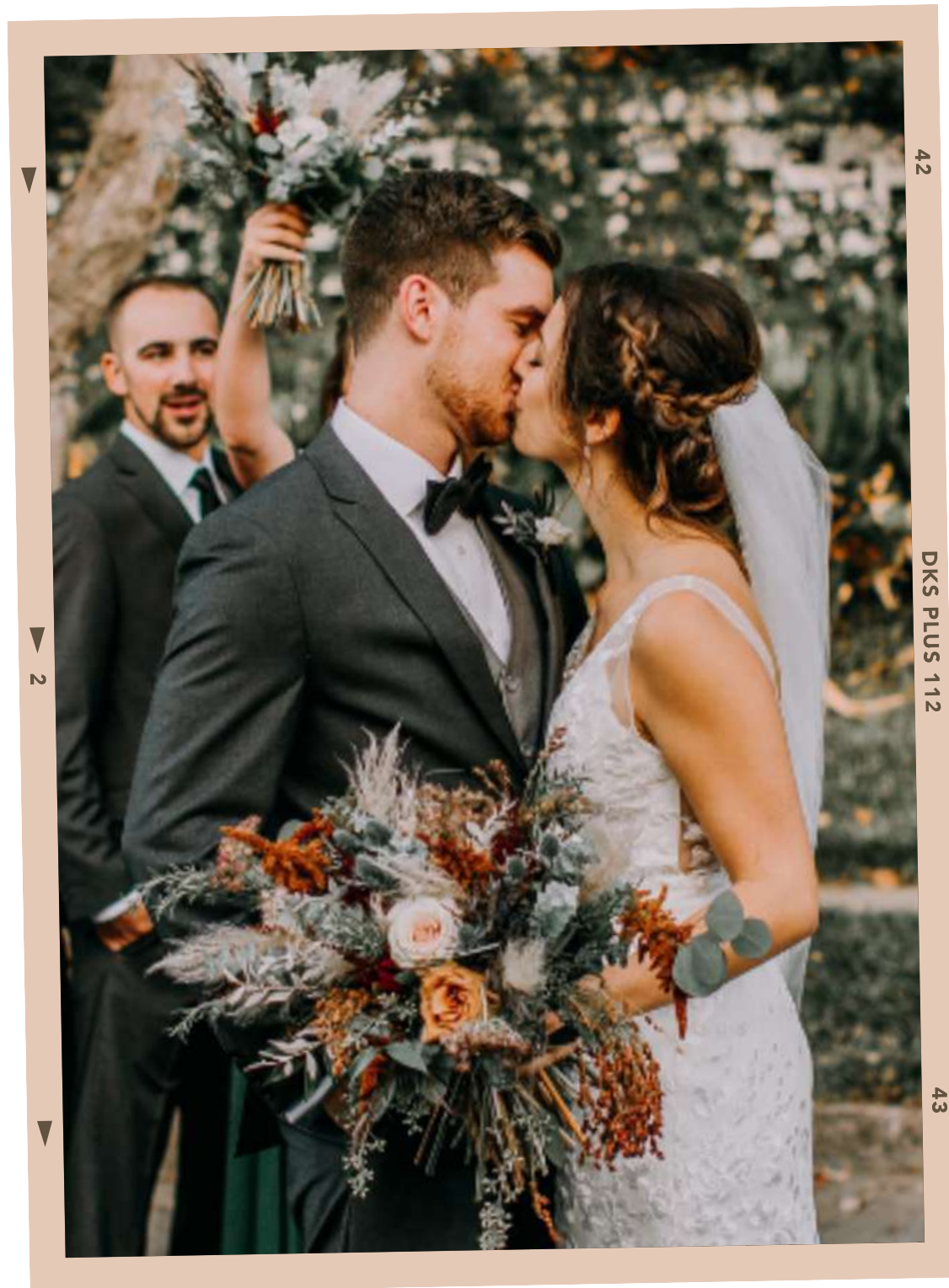
\$5.00 PER PERSON

SELECTION OF CRAFT & LOCAL BEERS

Premium Wine Upgrade

\$2.75 OR \$5.50 PER PERSON

TWO-TIERS OF PREMIUM WINE SELECTIONS



Questions?

We can help...

If you have any questions or concerns...special requests...or just want a 2nd opinion, we are here to make your special day A-M-A-Z-I-N-G!

Phone: 910.399.1709

Email: info@128southevents.com

XOXO

The 128 South & Bakery 105 Team