



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 20% 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 20% 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 *gf v*
bacon & sausage *df gf*
breakfast potatoes *gf v* oatmeal *gf v*
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

ROTUNDA BREAKFAST \$17

served exclusively in our Rotunda break room
chef's daily warm breakfast selection
assorted cold cereal *v*
oatmeal *gf v*
hearth baked goods *v*
yogurt, granola *gf v*
fresh cut fruit *df gf v*
breakfast juices, coffee, select teas

ENHANCE YOUR BREAKFAST

bacon bar: sriracha-maple glazed, vanilla bourbon, cracked black pepper \$10
smoked salmon platter: chopped egg, tomato, capers, shaved red onion *gf* \$15
choose your frittata: \$12
red potato, caramelized onion, gruyere, fines herb *gf v*
cheddar, bacon, leek, tomato *gf*
sausage, roasted red pepper, feta, spinach *gf*

CHEF ATTENDED STATIONS

enhances classic or continental breakfast; chef attendant fee applies

OMELETS \$10 *gf*

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

BELGIAN WAFFLES \$8 *v*

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

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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

chef's daily warm breakfast selection
assorted cold cereal *v* oatmeal *gf v*
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*
trail mix trio *v*
sweet & unsweet iced teas, daily flavored lemonade
coffee, select teas
soft drinks, still and sparkling waters

AFTERNOON

house made daily sweet and savory treats
trail mix trio *v*
penny candies *v*
sweet & unsweet iced teas, daily flavored lemonade
coffee, select teas
soft drinks, still and sparkling waters

\$28 per person

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

SANDWICH CART

*12 guest minimum
includes freshly brewed iced tea
\$28*

soup du jour
mixed green salad with fennel, cherry tomato, carrot and cucumber *df gf v*
buttermilk ranch *gf v* herb balsamic vinaigrette *df gf v*
nc turkey blt: jalapeño bacon, house-made pimiento cheese, mayo, multigrain
southwestern chicken wrap: avocado crème, black bean salsa, pepper jack cheese, shredded iceberg
roast beef: provolone, arugula, tomato, shaved red onion, horseradish aioli, marble rye
hibachi portabella wrap: quinoa, cucumber, napa cabbage slaw, sambal mayo *df v*
waduke potato chips *df gf v*
cookies and brownies *v*

BOARDROOM LUNCH

*maximum 25 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

waduke shrimp, corn & bacon chowder

balsamic roasted tomato basil soup *df gf v*

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

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

farfalle pasta salad: roasted red pepper, olive, feta, grilled artichoke, red wine vinaigrette *v*

wheatberry salad: arugula, dried cranberries, toasted walnuts, apple shallot vinaigrette *df v*

classic or kale caesar salad with rustic croutons

TWO ENTRÉES

ancho-spiced salmon, corn & hominy succotash *gf*

vegetarian enchiladas *gf v*

shrimp penne pasta, artichokes, sundried tomatoes, green peas, creamy pesto

gemelli pasta pomodoro, mushrooms, spinach, roasted red peppers *df v*

buttermilk fried chicken

grilled chicken marsala *df gf*

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

TWO SIDES

grilled broccolini *df gf v*

herb roasted potatoes *df gf v*

tarragon buttered haricots verts *gf v*

ancient grains pilaf *df v*

cauliflower gratin *v*

braised collards *df gf v*

roasted seasonal vegetables *df gf v*

home-style yukon gold mashed potatoes *gf v*

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dairy free df gluten free gf vegetarian v

PLATED LUNCHEONS

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

SOUPS

waduke shrimp, corn & bacon chowder
balsamic roasted tomato basil *df gf v*
miso, chicken, and lemongrass *df gf*

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

barbecue chicken breast: mashed sweet potatoes, collard greens, pan jus \$28 *df gf*
pan-roasted chicken picatta: angel hair pasta, grilled broccolini, fines herb \$29
ancho-spiced salmon: corn and hominy succotash, roasted romanesco \$32 *gf*
shrimp & grits: tasso ham gravy, smoked cheddar grits, trinity vegetable julienne \$32
smoked tomato risotto: sorghum glazed baby carrots, pea tendrils salad \$25 *df gf v*
truffled chickpea fritter: wild mushroom fricassée, roasted asparagus \$26 *gf v*

ENTRÉE SALADS

chopped 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 v* 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 v*

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

THEMED BREAKS

30 minutes themed breaks perfect for that last push of the day
price per person based on your final guest guarantee

BUILD YOUR OWN PARFAIT \$12

diced fruit trio, mixed berries, golden raisins, *df gf v* toasted oats, *df v*
dried cranberries, shredded coconut, roasted almond *df gf v*
plain and fruit yogurt *gf v*

CRAVE \$11

mini cupcakes *v*
vanilla shortbread *v*
brown butter pecan tarts *v*

REVIVE \$12

build your own trail mix station *df v*
vegetable crudité with seasonal hummus *df gf v*
mason jar chia pudding *gf v*

NIBBLE \$10

barbecue spiced peanuts *df gf v*
chocolate covered pretzels *v*
waduke chips & dip *gf v*

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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

miso, chicken, and lemongrass *df gf*
white bean, kale and leek *df gf v*
waduke shrimp, corn & bacon chowder
sweet potato bisque *df gf v*

SALADS

chopped salad: tomato, bacon, bleu cheese, tobacco onions, vidalia buttermilk dressing
artisan greens: carrot, toasted almonds, mandarin oranges, crispy wontons, ginger dressing *df gf v*
spinach: hard-boiled egg, bacon, mushroom, shaved red onion, warm bacon-cider vinaigrette *df gf*
classic or kale caesar salad with rustic croutons
baby field greens: tomato, cucumber, julienned carrot, assorted dressings *df gf v*

ENTRÉES

vegetable paella *df gf v*
hibachi salmon: baby bok-choy, shiitake soy reduction *df gf*
grilled beef medallions: chimichurri sauce, charred tomato salad *df gf*
truffled chickpea fritter: wild mushroom fricassee, roasted asparagus *gf v*
herb roasted grouper: tomato, olive & caper tapenade *df gf*
grilled chicken breast: apple & green cabbage chow chow, whole grain mustard crème *gf*
braised beef short ribs: cippolini onions, crispy leeks *df gf*
cavatappi pasta: spinach, roasted red peppers, sun-dried tomato cream *v*
pan-seared mahi-mahi: fennel, arugula, mandarin orange, & shaved carrot salad *df gf*
chicken picatta: lemon beurre blanc, fried capers, fines herbs *gf*

SIDES

ratatouille *df gf v*
grilled asparagus with roasted red peppers *df gf v*
red bliss mashed potatoes *gf v*
creamy goat cheese polenta *gf v*
braised collard greens *df gf v*
herb roasted tri-color fingerling potatoes *df gf v*
hoppin' john *df gf v*

DESSERTS

caramel cheesecake, brown sugar shortbread, candied orange *v*
coconut panna cotta, roasted pineapple *gf*
key lime tart, toasted meringue *v*
raspberry brioche bread pudding, bergamot chantilly *v*
lemon-thyme pound cake, citrus buttercream, candied orange *v*
black forest parfait: chocolate cake, vanilla cream, morello cherry compote *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

sweet potato bisque *gf v*
italian wedding *df*
potato leek *gf v*
waduke shrimp, corn & bacon chowder
wild mushroom, water chestnut and miso *df gf v*

SALADS

romaine & radicchio: shaved sweet onion, roasted golden beets,
sweet potato frites, ginger maple vinaigrette *df gf v*
spinach & arugula: dried cherries, honey roasted almonds, goat cheese, orange sherry vinaigrette *gf v*
cucumber wrapped greens: cherry tomato, carrot, balsamic glaze, extra virgin olive oil *df gf v*
baby wedge salad: confit tomato, smoked bacon lardons, pickled red onion,
black river bleu cheese, garlic herb ranch *gf v*

ENTRÉES

fennel-glazed salmon: ancient grains pilaf, charred baby carrots, marcona-almond romesco \$55 *df gf*
vidalia-cruste beef filet: chèvre & chive mashed potatoes, haricots verts,
mushroom peppercorn jus \$60 *gf*
herb roasted sea bass: grilled sweet potato, corn puree, field pea salsa \$60 *gf*
mixed vegetable cannelloni: wilted spinach, red pepper pomodoro sauce \$47 *v*
vegetable timbale: quinoa, red beet, zucchini, spaghetti squash, smoked paprika soffrito \$48 *df gf v*
pan-roasted chicken breast: herb & mushroom farotto, sautéed spinach,
orange-thyme beurre blanc \$50
chili-rubbed grouper: soba noodles, warmed lacinto kale & red cabbage slaw,
thai coconut sauce \$60 *df*
truffled chickpea fritter: wild mushroom fricassee, roasted asparagus \$48 *gf v*
grilled beef filet: herbed fingerling potatoes, garlic roasted asparagus, port wine sauce \$60 *gf*
sweet tea brined chicken breast: pimento cheese grits, rainbow swiss chard sauté,
bbq chicken demi \$50 *gf*
hibachi beef filet and ginger spiced shrimp: wasabi mashed potatoes,
sesame roasted broccolini, shiitake soy reduction \$68 *gf*
beef filet and sea bass: sweet potato & black-eyed pea succotash,
roasted baby zucchini, smoked tomato sauce \$72 *df gf*
pan-roasted chicken and grilled shrimp: herbed polenta, roasted romanesco florets,
golden raisin & pine nut brown butter sauce \$60 *gf*

DESSERTS

caramel cheesecake, brûléed banana, vanilla wafer, toasted meringue *v*
chocolate hazelnut candy bar, riesling poached pears, mandarin orange coulis *gf v*
madagascar vanilla bean crème brûlée, berries *gf v*
warm chocolate bread pudding, morello cherry compote, vanilla anglaise *v*
warm berry brown butter tart, chantilly cream *v*
house made seasonal sorbet *df gf v* shortbread cookie and berries *v*

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MIX AND MINGLE

**chef attendant fees may apply*

Mixed Grill

hibachi beef, tandoori spiced chicken & citrus marinated salmon skewers *df gf*
horseradish crème & greek yogurt tzatziki sauce *gf v* lemon dijon aioli *df gf v*
oven roasted potatoes & grilled vegetable platter *df gf v*
\$30

Chef Attended Prime Rib Carvery

wedge salad *gf* rosemary roasted potatoes *df gf v*
bourbon au jus *df gf* horseradish crème *gf v* fresh baked rolls *v*
\$35

Chef Attended Roasted Turkey Carvery

garlic mashed potatoes *gf v* oven roasted vegetables *df gf v* cranberry relish *gf df v*
pan gravy sage & rosemary crème fraiche *gf v* fresh baked rolls *v*
\$24

N.C. Shrimp Three Ways*

shrimp & grits martini *gf*
fried shrimp burger with tomato okra slaw shrimp & crab louie
\$26

Noodle and Dumpling Bar*

steamed pork and vegetable dumplings with dipping sauces *df*
noodle bar with vegetable or shrimp broth, sautéed spiced chicken and shrimp *df*
add ins : scallions, carrots, snow peas, bean sprouts, chili garlic sauce *df gf v*
\$24

Raw Bar

shrimp cocktail, oysters on the half shell, crab claws, assorted smoked fish *df gf*
cocktail sauce, mignonette and cajun remoulade *df gf v*
\$28

Soup and Salad

waduke shrimp corn & bacon chowder
balsamic roasted tomato basil soup *df gf v* sweet potato bisque *df gf v*
classic caesar salad fresh baked rolls *v*
baby field greens with tomatoes, cucumbers, shaved carrots, herb balsamic vinaigrette *df gf v*
spinach salad, hard-boiled egg, chopped bacon, sliced mushrooms, shaved red onion,
warm bacon-cider vinaigrette *df gf*
\$17

Spreads & Dips

caramelized onion dip *gf v* seasonal hummus *df gf v*
tomato basil bruschetta *df v* warm spinach and artichoke dip *v*
served with waduke potato chips, crostini and grilled pita
\$14

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MIX AND MINGLE, continued

**chef attendant fees may apply*

Southern BBQ*

smoked beef brisket and pork shoulder *df gf* pimiento mac & cheese *v*
eastern, western and south carolina bbq sauces
slider rolls *df v* cole slaw *gf v* house-made pickles *df gf v*
\$26

Corn Bread Pie*

house corn bread *v*
black-eyed peas *df gf v* braised collard greens *df gf v* smoked mushrooms *df gf v*
apple and cabbage chow-chow *df gf v* lusty monk mustard *df gf v*
\$20

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 and caramelized onion dip *gf v*
\$24

Meat and Cheese Board

imported and domestic cheeses *gf v* assorted charcuterie *df gf*
roasted nuts, dried fruits *df gf v* assorted flat breads, fresh baguette, gourmet crackers
\$20

Antipasti and Relish Tray

grilled artichoke hearts, roasted red peppers, olives, pickled okra *df gf v*
seasonal mostarda and fruit compote *df gf v* assorted flat breads, fresh baguette, gourmet crackers
\$16

Bull Durham

waduke szechwan bbq wings *df* deviled eggs *df gf v*
house chips & caramelized onion dip *gf v* barbecued spiced peanuts *df gf v*
\$14

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*
\$15

DIY Shortcakes

individual buckwheat shortcake *v*
strawberry and peach compotes *df gf v*
chantilly cream *gf v* white chocolate shavings *df gf v* salted caramel sauce *gf v*
\$15

Milkshake Madness

banana pudding *v* duke blueberry cheesecake *v* chocolate sweet and salty *v*
\$20

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THE “RAT PACK” DISPLAY

for a one hour swinging cocktail reception

choose 1 per section \$35 choose 2 per section \$45

choose 3 per section \$55

DAVIS

waduke house chips and caramelized onion dip *gf v*

deviled egg with red pepper jelly and bacon lardons *df gf*

roasted beet and caramelized fennel bruschetta *df v*

crispy falafel bite with lemon tahini aioli *df gf v*

MARTIN

sliced fresh fruit *df gf v*

wheatberry salad: arugula, dried cranberries, toasted walnuts, apple shallot vinaigrette *df v*

classic caesar salad with rustic croutons

artisan cheese assortment *gf v*

SINATRA

shrimp cocktail martinis *df gf*

szechwan bbq chicken wings *df*

pan seared lump crab cakes with pickled okra remoulade *df*

warm spinach & artichoke dip with pita and crostini *v*

BISHOP

house-made pimiento cheese burger sliders

pulled pork sliders with cole slaw

fried chicken sliders with honey mustard and house-made pickles

fried shrimp slider with tomato okra slaw

Additional 1/2 hour per person +\$5 Additional hour per person +\$10

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THE BUTLER

25 pieces per order

C O L D

- marinated piquillo pepper and cracked pepper goat cheese crostini with fines herb \$65 *v*
pretzel crostini with beer cheese spread, apple chow chow \$90 *v*
cheddar biscuit, arugula, country ham, smoked tomato aioli \$90
seared tuna with avocado puree and jalapeño relish \$120 *df gf*
beef carpaccio, potato gaufrette, parmesan aioli \$115 *gf*
- sesame chicken salad on crispy wonton \$80 *df*
deviled egg with red pepper jelly and bacon lardons \$80 *df gf*
roasted beet and caramelized fennel bruschetta \$65 *df v*
traditional shrimp cocktail \$125 *df gf*
chicken mousse with cherry mostarda \$95

W A R M

- black bean and roasted corn cakes with chipotle aioli \$75 *df v*
bacon and pimiento cheese hush puppy with charred jalapeño ranch \$95
grilled bratwurst in puff pastry, pickled mustard seeds and sauerkraut \$80
spinach and artichoke vol- au- vent \$65 *v*
pan seared lump crab cakes with pickled okra remoulade \$125 *df*
- eggplant parmesan tartlets with herb crust \$65 *v*
crab dip crostini with tomato jam and pickled okra \$120
lamb meatball with mint pistou \$95 *df*
crispy falafel bite with lemon tahini aioli \$70 *df gf v*
coconut crusted chicken skewer with chili, mango and pineapple compote \$80

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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
lunatic blonde belgian blonde ale - nc
shotgun betty hefeweizen - nc
hopyyum ipa - nc
off main hard cider - 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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