

A man in a dark suit, light blue shirt, and grey tie, wearing glasses, is walking down the aisle with a bride. The bride is wearing a white lace wedding dress and a veil, and she is holding a large bouquet of white and blue flowers. They are both smiling. The background is a warm, wooden-paneled room with soft, out-of-focus lights.

GREAT ROOM *Weddings*



About Us

The Great Room Complex at Top of the Hill Restaurant & Brewery, Franklin Street's premier wedding & private events venue, offers the elegance and hospitality expected of Chapel Hill in a modern, urban setting. Located in the space once occupied by the legendary Carolina Theatre, our venue features exposed brick walls, hardwood floors, plenty of natural light, a cathedral ceiling and industrial architectural details.

We cover all the basics on-site — from staffing to catering, beverage service, tables & chairs, day-of coordinators, and even the smaller details such as linens and place settings — to make our services as all-inclusive as possible.

With direct access to our main restaurant and Back Bar, your wedding guests are guaranteed the ultimate Chapel Hill experience. We are just a short walk away from the Old Well and the Arboretum on UNC's campus, as well as many hotels, restaurants, bars and other Chapel Hill landmarks. We invite you to speak with one of our coordinators about how we can make your wedding a seamless and memorable day!

TOURING OUR SPACE

The Great Room offers tours by appointment only based on our events schedule. Contact our office to schedule your tour or request your proposal today!

CONTACT US

PHONE	919-929-8676, option 3
EMAIL	events@thetopofthehill.com
WEBSITE	www.topogreatroom.com

Our Venue

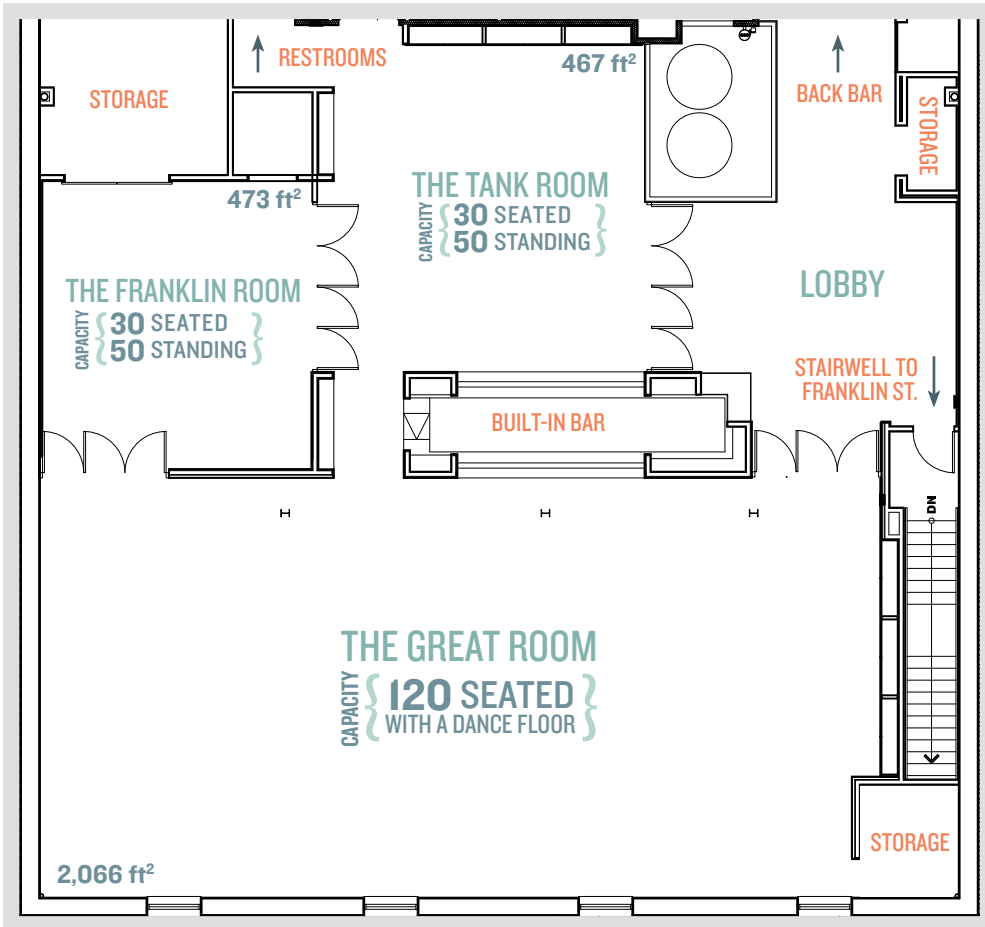
YOUR IDEAL SPACE

The Great Room Complex at Top of the Hill is composed of three private rooms: the Great Room, the Franklin Room & the Tank Room. All three rooms flow seamlessly into each other, providing seating for up to 160 guests with ample space left for a dance floor and buffet.

MINIMUMS

We function on all-inclusive minimums for Friday and Saturday evenings only. The minimum is determined by month and day of the event. Please send an inquiry to the Great Room office at events@thetopofthehill.com to determine what the minimum will be for your event date.





RECEPTION FEES

Our room rental fees encompass up to four hours of reception time. These fees incorporate the cost of many amenities, including:

Tables • Chairs • Table Linens & Cloth Napkins • Place Settings • Non-Alcoholic Beverages • Event Setup & Breakdown • Guest Parking Validation

CEREMONY FEES

We charge a flat \$750 fee to add a ceremony & cocktail hour, regardless of day of the week. This fee includes 30 minutes of guest arrival time, 30 minutes of ceremony time, and a one-hour private cocktail hour in Back Bar.



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Wedding Coordination

STRESS-FREE WEDDING PLANNING

With our in-house wedding coordination packages, you can have peace of mind knowing that our experienced coordinators are there for you every step of the way. We will assist with planning & design details such as the ceremony & reception timeline, floor plan design, and vendor recommendations. On the day of the wedding, your coordinator will be the first person to arrive and the last person to leave, allowing for a flawless execution of all your carefully-planned details.

COORDINATOR FEES

We do require purchase of our in-house wedding coordination package for any wedding ceremony and/or reception. The coordinator fee is \$850 for both ceremony and reception, or \$650 for reception only. If you are interested in booking a ceremony only with us, the coordinator fee is \$350.

In-House Catering

CATERING PACKAGES

We offer a variety of menu packages, from butler-passed appetizers to buffet stations to three-course plated dinners (and everything in-between). Our menus are locally-driven and can always be tailored to suit your individual preferences and dietary needs.

Our catering packages are priced on a per person basis, and final headcounts are due to our office one week prior to the wedding. All catering packages must be purchased through the Great Room office, and catering costs do incur a 7.5% state sales tax as well as a 20% operations fee.

OPERATIONS FEE

Our operations fee is based on 20% of your overall food and beverage package purchases. This fee covers the cost of any staffing required for your event, including both front-of-house and back-of-house operations.



Appetizers & Stations

APPETIZER PLATTERS

FLAT RATE | SERVES 25 GUESTS

CRUDITÉ \$50

Fresh Vegetables & Ranch
Dipping Sauce

FRUIT & CHEESE \$75

Fresh Fruit, Imported Cheeses
& House-Made Crostini

CHARCUTERIE TABLE

\$9.99 PER PERSON

FINE CHEESES

assorted selection

CURED MEATS

assorted selection

ACCOMPANIMENTS

marinated artichoke hearts, fire-roasted red peppers, mixed Greek olives, apricot preserves, fig jam, fresh grapes, house-made crackers & crostini

PASSED APPETIZERS

\$9.99 PER PERSON | CHOICE OF THREE

Classic Tomato Bruschetta
on house-made crostini

Fried Green Tomatoes
with herbed sour cream & caviar

Goat Cheese Pears
with roasted pistachios & dried cranberries

Roasted Tomato Crostini
with herbed cream cheese

Pimento Cheese en Croute
with crispy bacon & red pepper aioli

Smoked Salmon Cucumbers
with dill cream cheese

Tuna Tartare Wontons
with wasabi & Thai chili sauces

Nantucket Lobster Salad
in a phyllo cup

Gazpacho Shooters
tequila-lime shrimp & avocado crema

Pork Bahn Mi Crostini
with carrot, cucumber & daikon radish

Seared Tenderloin Phyllo Cups
with tomatoes & gorgonzola cheese

Prosciutto & Melon
with herbed local goat cheese

LIVE CARVING STATION

\$6.99 PER PERSON | CHOICE OF ONE

Dry Aged Beef Round
with horseradish aioli & grain mustard

Herb-Dijon Crusted Leg of Lamb
with jalapeño-mint jelly

Rosemary Roasted Pork Loin
with golden raisin demi-glace

SEAFOOD STATION

\$15.99 PER PERSON | CHOICE OF THREE

Raw Oysters on the Half Shell
with lemon, horseradish & Tabasco

Sesame Seared Ahi Tuna
with Asian slaw & wonton crisps

Mini Nantucket Lobster Rolls
in a house-baked split roll

Jumbo Lump Crab Cakes
with chipotle remoulade

Fried Calamari
with lemon garlic sauce

Bacon-Wrapped Scallops
with sriracha aioli

Kenan Lager Steamed Clams
with drawn butter & lemon

Gulf Shrimp Cocktail
with house-made crackers

NORTHERN SLIDER BAR

\$4.99 PER PERSON

Grilled Chicken

served Philly-style with peppers & cheese

Grilled Steak

served Philly-style with peppers & cheese

Roasted Vegetables

served Philly-style with melted cheese

SOUTHERN SLIDER BAR

\$6.99 PER PERSON

Fried Chicken Biscuits

with hot honey sauce

Pit-Smoked Ham Biscuits

with fig jam & apricot preserves

Pulled Pork Sliders

with crispy fried onions & coleslaw

TACO BAR

\$9.99 PER PERSON

Carnitas, Tinga Chicken, Carne

Asada, Shredded Cheese, Pico

de Gallo, Guacamole, Shredded

Lettuce, Sour Cream, Jalapeños

& Flour Tortillas

FRY BAR

\$6.99 PER PERSON

The Potatoes

fresh cut fries, kettle chips, tater
tots & sweet potato fries

The Toppings

crispy bacon bits, pico de gallo,
jalapeños, guacamole, balsamic
ketchup, ranch, cheese sauce, sour
cream & green onions

MINI DESSERTS STATION

\$5.99 PER PERSON | CHOICE OF THREE

Vanilla Mascarpone Cheesecake

with chocolate & caramel sauces

Seasonal Crème Brûlée

baker's choice with accompaniments

Fruit Tarts

with fresh fruit & lemon filling

Chocolate Decadence

with fresh strawberry sauce & chantilly
cream {gluten-free}

Matcha Tiramisu

with a wonton cookie

Chocolate Grand Marnier Mousse

with chantilly whipped cream

Sweet Potato & Maple Cake

with caramel sauce & pecan praline
crunch {vegan & gluten-free}



Dinner Buffets

THE ARBORETUM

\$29.99 PER PERSON | CHOICE OF SEVEN

Caprese Platter

fresh mozzarella, thick sliced tomatoes, fresh basil & extra virgin olive oil

Veggie Spring Rolls

with sweet Thai chili dipping sauce

Artichoke Francese

with marsala sauce

Penne Pasta Primavera

with zucchini, squash, bell peppers, red onion & creamy basil-cashew pesto

Miniature Crab Cakes

with chipotle remoulade

Teriyaki Sauteed Shrimp

with sweet & spicy sauce over rice

Bacon-Wrapped Scallops

with sriracha aioli

Bacon Chicken Roulade

with gouda, red peppers, fresh basil and tomato-basil vodka sauce

Crunchy Coconut Chicken

with Thai chili-pineapple dipping sauce

Lamb Gyro Meatballs

with cucumber-mint tzatziki

Beef Wellington

with cabernet demi-glace

Live Carving Station

choice of dry aged beef round, herb-dijon crusted leg of lamb or rosemary roasted pork loin with accompaniments

Dessert Platter

assorted mini fruit tarts

THE SOUTHERN SUPPER

\$38.99 PER PERSON

ENTREES

Buttermilk Fried Chicken

with Just Bee Apiary-Carolina Reaper hot honey sauce

Slow-Roasted Pork BBQ

with Eastern Carolina-style & Kansas City-style barbecue sauces

Shrimp & Grit Cakes

with rosemary-cashew wild mushroom cream sauce

ACCOMPANIMENTS

Macaroni & Cheese

baked with white cheddar

Baked Beans

with smoked bacon & brown sugar

Roasted Vegetables

zucchini, squash, bell peppers & red onions tossed in olive oil

Creamy Cole Slaw

with cabbage, onions & carrots

Cornbread Muffins

plain and white cheddar jalapeño

SALAD CHOICE OF ONE

Fresh Greens Salad

with red onions, tomatoes, & cucumbers and ranch, balsamic & raspberry vinaigrette on the side

Classic Caesar Salad

with our vegetarian Caesar dressing, parmesan & croutons

MINI DESSERTS CHOICE OF TWO

Strawberry-Vanilla Cake

soft vanilla cake layered with house-made strawberry preserves & whipped mascarpone topping

Mocha Cake

dark chocolate cake soaked in coffee syrup with mocha buttercream, torched meringue & blackberry sauce

Peach Mousse

with pecan praline crunch, served in a mini mason jar

Homemade Banana Pudding

with vanilla wafers & chantilly cream



THE TAR HEEL DINNER

\$47.99 PER PERSON

LIVE CARVING STATION CHOICE OF ONE

Dry Aged Beef Round

with horseradish aioli &
whole grain mustard

Herb-Dijon Leg of Lamb

with jalapeño-mint jelly

Rosemary Roasted Pork Loin

with golden raisin demi-glaze

ENTREES

Chicken Marsala

with a wild mushroom
demi-glaze

Roasted Salmon

with a white wine-tarragon
crème sauce

ACCOMPANIMENTS

Green Bean Amandine

with sliced almonds

Baby Carrots

with a maple-ginger glaze

Roasted New Potatoes

with rosemary & garlic

Yeast Rolls

made from scratch

SALAD CHOICE OF TWO

Fresh Greens Salad

with red onions, tomatoes, & cucumbers and
ranch, balsamic & raspberry vinaigrette on
the side

Spinach Salad

with chopped egg, tomatoes, cucumbers &
hot bacon vinaigrette on the side

Goat Cheese Salad

mixed greens tossed in raspberry vinaigrette
with pecans, golden raisins & local goat
cheese

MINI DESSERTS CHOICE OF THREE

Strawberry-Vanilla Cake

soft vanilla cake layered with strawberry
preserves & whipped mascarpone topping

Mocha Cake

dark chocolate cake soaked in coffee syrup
with mocha buttercream, torched meringue
& blackberry sauce

Buttermilk Panna Cotta

with fresh fruit topping & shortbread cookies

Seasonal Cheesecake

baker's seasonal selection of cheesecake &
accompaniments

Plated Dinners

STARTING AT \$39.99 PER PERSON

We offer a variety of options for our plated dinner package. Each plated dinner purchase includes a three-course meal, with your choice of salad, two entree options and dessert.

When selecting two entree options, plate counts for each entree will be due to the events office one week prior to your event. Alternatively, you may select one combination plate entree which all of your guests will receive.

Keep in mind that we can always accommodate the dietary needs of your guests, as our menus are completely customizable!



Salad

CHOICE OF ONE

Fresh Greens Salad
with tomatoes, red onions & cucumbers, served with Old Well White vinaigrette on the side

Classic Caesar Salad
with our house-made vegetarian Caesar dressing, parmesan cheese & croutons

Goat Cheese Salad +\$2
mixed greens tossed in raspberry vinaigrette with pecans, golden raisins & local goat cheese

Harvest Salad +\$3
mixed greens with maple-roasted butternut squash, dried cranberries, spiced walnuts, & herbed gorgonzola vinaigrette

Summer Salad +\$4
mixed greens with mandarin oranges, golden raisins, pecans, strawberries & roasted beet balsamic vinaigrette

{ AVAILABLE SEPTEMBER
THROUGH FEBRUARY }

{ AVAILABLE MARCH
THROUGH AUGUST }

Main Course

CHOICE OF TWO [OR ONE COMBINATION PLATE]

Braised Beef Short Rib
slow-braised boneless beef short rib in a TOPO 8 Oak Whiskey & Coke sauce, served with truffle-whipped potatoes and roasted garlic, onions & bell peppers

Stuffed Airline Chicken
with peppered boursin cheese, wild mushrooms & spinach in a port wine demi-glace, served with truffle-whipped potatoes

Smoked Beef Brisket
with gorgonzola butter sauce, sweet potato frites & a roasted seasonal vegetable

Grouper Amandine
with amaretto butter sauce and rice pilaf tossed with zucchini, squash, red onion & bell peppers

Herb-Grilled Pork Chop +\$4
with apple-onion cobbler, garlic butter green beans & roasted carrots

Horseradish Crusted Salmon +\$4
with lemon-dijon beurre blanc, haricot verts & long grain rice

Lobster Cakes +\$5
with basil-lemon butter, saffron rice & crispy rainbow chard

{ VEGETARIAN AND/OR GLUTEN FREE
ENTREES AVAILABLE ON REQUEST }

COMBINATION PLATES [CHOICE OF ONE]

Slow Roasted Brisket & Broiled Grouper
with crawfish hollandaise, cajun roasted potatoes & sherry-braised collards

NY Strip au Poivre & Broiled Salmon +\$4
with roasted poblano pepper hollandaise, mashed red potatoes & roasted seasonal vegetables

Classic Surf & Turf +\$8
broiled filet mignon & lobster tail with roasted tomato béarnaise, truffle whipped potatoes & sautéed spinach

Dessert

CHOICE OF ONE

Peach Bellini Cake
layers of Prosecco-soaked cake & peach mousse with peach coulis sauce & pecan praline crunch

Mocha Torte
dark chocolate cake soaked in coffee syrup layered with mocha buttercream, torched meringue & blackberry sauce

Southern Pound Cake
vanilla pound cake layered with diplomat cream, orange crème & fresh seasonal berries

Sweet Potato-Maple Cake
with caramel sauce & pecan praline crunch

{ VEGAN AND
GLUTEN FREE }

Bar Menus

BEVERAGE PACKAGES

We are proud to serve six rotating craft beers, brewed right here on-site at TOPO Brewery. In addition to TOPO's craft brews, we also serve TOPO Distillery spirits, which are made using only the finest organic ingredients sourced right here in our home state of North Carolina.

All three of our hourly open bar packages include TOPO craft beer on draught as well as our banquet wines by the glass. The Party Bar includes TOPO Spirits, as well as a full range of name-brand liquors. The Soirée Bar is our premier bar package, with TOPO Spirits, top-shelf liquors and up to three signature craft cocktails.

Our beverage packages are charged on an hourly, per-person basis. All adults aged 21+ must be included in the final beverage package headcount, and our beverage packages are subject to a 20% operations fee. Alcoholic beverages outside of each package are available for purchase on a cash basis.



BEER & WINE ONLY

\$9 FIRST HOUR | \$7 EACH ADDITIONAL HOUR

BEER ON DRAUGHT

Six TOPO Craft Brews
the Kenan Lager, the Old Well
White, one IPA, one dark beer on
a nitrogenated tap & two seasonal
varieties

WINES BY THE GLASS

Two Red Varietals
Two White Varietals
One Sparkling Varietal

THE SOIREE BAR

\$16 FIRST HOUR | \$12 EACH ADDITIONAL HOUR

BEER ON DRAUGHT

Six TOPO Craft Brews
{Rotating Seasonally}

WINES BY THE GLASS

Two Red Varietals, Two White
Varietals & One Sparkling Varietal

VODKA & GIN

TOPO Organic Vodka, Grey Goose
Vodka, Ketel One Vodka, TOPO
Piedmont Gin & Hendrick's Gin

THE PARTY BAR

\$14 FIRST HOUR | \$11 EACH ADDITIONAL HOUR

BEER ON DRAUGHT

Six TOPO Craft Brews
{Rotating Seasonally}

WINES BY THE GLASS

Two Red Varietals, Two White
Varietals & One Sparkling Varietal

VODKA & GIN

TOPO Organic Vodka, Tito's Vodka,
TOPO Piedmont Gin & Tanqueray Gin

RUM & TEQUILA

TOPO Carolina Spiced Rum, Bacardi
White Rum & Jose Cuervo Gold
Tequila

WHISKEY, BOURBON & SCOTCH

TOPO 8 Oak Whiskey, Jim Beam
Bourbon, George Dickel Rye Whiskey,
Jack Daniel's Tennessee Whiskey,
Jameson Irish Whiskey & Dewar's
Blended Scotch

RUM & TEQUILA

TOPO Carolina Spiced Rum, Mount
Gay Rum, Corralejo Reposado
Tequila & Don Julio Blanco Tequila

WHISKEY, BOURBON & SCOTCH

TOPO 8 Oak Whiskey, Maker's Mark
Bourbon, Bulleit Rye Whiskey,
Crown Royal Canadian Whisky,
Johnnie Walker Black Whisky, TOPO
Reserve Whiskey & Glenmorangie
10 Year Scotch

SIGNATURE COCKTAIL EXAMPLES CHOICE OF THREE

Spicy Cucumber Lemonade

TOPO Organic Vodka with cucumber juice, lemon
juice & jalapeño simple syrup

High Fashion

TOPO Organic Piedmont Gin, St. Germain's elderflower
liqueur, grapefruit juice & rhubarb bitters

Southern Whiskey Punch

TOPO Organic 8 Oak Whiskey, black tea, lemon juice,
orange juice, simple syrup & bitters



CONTACT

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EVENTS@THETOPOFTHEHILL.COM
100 EAST FRANKLIN STREET
CHAPEL HILL, NC 27514

WEB + SOCIAL

WWW.TOPOGREATROOM.COM
INSTAGRAM @TOPOGREATROOM
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TOURS

WE OFFER TOURS BY
APPOINTMENT ONLY. CONTACT
OUR OFFICE TO SCHEDULE
YOURS TODAY!

