



Wedding menu

Doubletree by Hilton Raleigh Brownstone

1707 HILLSBOROUGH STREET
RALEIGH, NORTH CAROLINA 27605
www.brownstonehotel.com



CONGRATULATIONS!

Whether you dream of saying “I do” in front of a few family members or can’t imagine celebrating without a few hundred of your closest friends, we can create a day that is as special as your love. With elegant spaces, custom catering and personalized service, we’ll take your wedding wish list and transform it into an event to remember.

Our spacious ballrooms can accommodate guest lists of all sizes. Other amenities will ensure that you and your wedding party enjoy all aspects of your stay. We are committed to making your wedding day experience perfect down to the final detail.



Your Dream Wedding Is 3 Steps Away!!!

1. Select Your Décor Package

In this step you will pick your desired space based on your guest count. The pricing with this space includes your décor.

2. Select your Menu

We offer individually crafted menus priced per person to fit any budget.

3. Select your Bar

You have a choice of hosting a bar or providing a cash bar for your guests.

Step 1:

Wedding Decor Package to include:

- High Quality Table Linen with Over 30 Colors to Choose From
- Specialty Fabric Napkins
- Choice of Upgraded Linen for Cake, Gift Table and Sweetheart Table
- Choice of Black or White Spandex Chair Covers
- Beautiful Colored or White Up-Lighting Throughout the Event Space
- Choice of Sheer White or Black Drapery
- Dance Floor
- Selection of Complimentary Centerpieces
- Complimentary Room Accommodations for Bride and Groom to Include Breakfast
- Champagne Toast for Bride, Groom and Bridal Party
- Discounted Hotel Room Rate for Out of Town Guests
- Hilton Honors Meeting Planner Points for both events and guestrooms

Reception Venue Options	Dimensions	# of Guest	Pricing
Harvest Grille	1670 sq. ft.	30 - 60	\$1250.00
Caucus	2000 sq. ft.	60 - 80	\$1500.00
Sessions	2200 sq. ft.	75 - 120	\$1750.00
Roosevelt	3026 sq. ft.	100 - 150	\$2000.00
Washington/Jefferson/Lincoln	4725 sq. ft.	150 - 200	\$2500.00
Presidential Ballroom A	7751 sq. ft.	220 - 300	\$3000.00
Presidential Ballroom B	7751 sq. ft.	300 - 400	\$3500.00

In order to provide the best linen for your Wedding we have partnered with CE Rental. You will need to call and make an appointment to pick out your linen. Below you will find a list of the items included within your package. All other items are handled at the hotel.

- Guest Table Linen Level 1-Based on number of attendees and 60 inch rounds of 8
- Upgrade Linen for Sweetheart table, Cake Table, Gift Table Level 1-4- Max. 3
 - Specialty Fabric Napkins (Excluding Hemstitch)
 - Bridal Party Head Table Level 1-Max. 3
 - High Cocktail Tables Level 1-Max. 3
 - Cocktail Table Cuffs

*Upgrades are available and you can speak directly with your Sales Representative in regards to cost.



Sales Office
& Show room

801 W. Morgan St.
Raleigh, NC 27603

Office: 919.833.9743
Fax: 919.833.4213

Monday-Friday
by appointment only
9:00 AM-5:00 PM

Step 2:

Plated Entrees

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.
Served with Freshly Baked Yeast Rolls.

Salad *Select One

House Salad-Mixed Greens, Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Onion

Spinach & Strawberry Salad– Tender Baby Spinach, Fresh Strawberries, served with Poppy Seed Dressing

Spinach Salad– Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

European Cucumber Salad-Sliced European Cucumber Wrapped Around Mixed Greens and Topped with Tomatoes and Red Onion (minimum of 200 people)

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, Thousand Island, French

Entrée Selections *Select One or Create A Duet Plate for an Additional \$5 Added to the Higher Priced Entree

Portobello Primavera -Served with seasonal vegetable medley topped with a rich roaster tomato sauce	\$29
Wild Mushroom Ravioli - with Sage and Asparagus	\$32
Chicken Marsala - Lightly Breaded and Topped with Wild Mushrooms and a Marsala Wine Reduction	\$33
Chicken Bruschetta -Grilled Italian Chicken Topped with diced Roma Tomato, Garlic and Mozzarella Cheese In a Balsamic Reduction	\$34
Chicken Florentine -Spinach and Feta Stuffed Chicken with a Chardonnay Pesto Sauce	\$35
Champagne Chicken -Sauteed with Champagne Cream Sauce	\$40
Mustard Braised Porter House Pork Chop -with Caramelized Bacon Jam	\$39
Herb Encrusted Pork Loin -with a Bourbon Reduction	\$35
Grilled and Blackened Mahi -with Pepper and Mango Chutney	\$38
Grilled Atlantic Salmon - Served with Lemon Caper Cream Sauce	\$36
Shrimp Scampi -Served over Angel Hair Pasta with Lemon Butter Wine Sauce	\$38
Lump Crab Cakes - Pan Seared and Served with Cajun Remoulade	\$40
Braised Short Rib - Herb Encrusted and Served with Au Jus	\$40
New York Strip Steak - Grilled with Button Mushrooms	\$43
Filet Mignon -Wrapped in Applewood bacon cooked to a medium topped with an Oscar Sauce	\$45

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Accompaniments *Select Two

Garlic Whipped Potatoes
Truffle Risotto Served with a Mushroom Blend
Wild Rice Pilaf
Haircot Verts Topped with Roasted Shallots
Saffron Rice
Charred Broccolini with Garlic and Olive Oil
Creamed Spinach
Sweet Potato Souffle
Seasonal Succotash
Bourbon Buttered Sweet Potato Mash

Baby Baked Potatoes
Roasted Asparagus with Blistered Tomatoes
Honey Glazed Baby Carrots
Sauteed Zucchini, Squash and Onions
Collard Greens with Smoked Turkey
Farmer's Market Vegetable Medley
Vanilla Glazed Carrots and Parsnip
Sweet Corn Souffle
Potato Croquette



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Signature Buffet Package *\$40 per person*

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.

Served with Freshly Baked Yeast Rolls.

Salad

Plated option available \$3.00 per person

House Salad-Mixed Greens, Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Onion

Spinach Salad– Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

European Cucumber Salad -Sliced European Cucumber Wrapped Mixed Greens and Topped with Tomatoes and Red Onion (minimum of 200 people)

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, Thousand Island, French

Entree Selections * Select Two

Chicken Florentine-Spinach and Feta Stuffed Chicken with a Chardonnay Pesto Sauce

Lemon Herb Chicken-Topped with Sage Sherry Sauce

Chicken Bruschetta-Grilled Italian Chicken Topped with diced Roma Tomato, Garlic and Mozzarella Cheese In a Balsamic Reduction

Baked Talapia-Served with Herb Dill Sauce

Parmesan Encrusted Cod-Topped with Lemon Butter

Roasted Pork Loin-Herb Encrusted and Served with Bourbon Maple Glaze

Sliced Roast Beef- Slow Roasted with fresh herbs and spices

Beef Medallions-(choice of sauce) Button Mushroom Cabernet Sauce or Bleu Cheese Compound Butter

Accompaniments *Select Three

Garlic Whipped Potatoes

Truffle Risotto Served with a Mushroom Blend

Wild Rice Pilaf

Haircot Verts Topped with Roasted Shallots

Saffron Rice

Charred Broccolini with Garlic and Olive Oil

Creamed Spinach

Sweet Potato Souffle

Seasonal Succotash

Bourbon Buttered Sweet Potato Mash

Baby Baked Potatoes

Roasted Asparagus with Blistered Tomatoes

Honey Glazed Baby Carrots

Sauteed Zucchini, Squash and Onions

Collard Greens with Smoked Turkey

Farmer's Market Vegetable Medley

Vanilla Glazed Carrots and Parsnip

Sweet Corn Souffle

Charred Asparagus

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Preferred Buffet Package *\$50.00 per person*

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.

Served with Freshly Baked Yeast Rolls.

Salad *Select One

Plated option available \$3.00 per person

House Salad-Mixed Greens, Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Onion

Spinach & Strawberry Salad-Tender Baby Spinach, Fresh Strawberries, served with Balsamic Dressing

Spinach Salad-Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad-Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

European Cucumber Salad - Sliced European Cucumber Wrapped Mixed Greens and Topped with Tomatoes and Red Onion (minimum of 200 people)

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, Thousand Island, French

Entree Selections * Select Three

Chicken Picatta-Sautéed Chicken Breast with a Lemon Caper Sauce

Prosciutto Wrapped Stuffed Chicken-Stuffed with an Herbed Goat Cheese

Mediterranean Chicken-Seared with Artichokes, Tomatoes, Onions in White Wine Sauce

Crab Imperial-Flounder Stuffed with Lump Crab Meat

Grilled Atlantic Salmon- Served with Lemon Garlic Basil Butter

Braised Beef Medallions- Served with Rosemary Demi-Glaze

London Broil-Sliced Flank Steak with Wild Mushroom Demi

Roasted Pork Loin-Herb Encrusted and Served with Bourbon Maple Glaze

Accompaniments *Select Two

Garlic Whipped Potatoes

Truffle Risotto Served with a Mushroom Blend

Potato Croquette

Haircot Verts Topped with Roasted Shallots

Bourbon Buttered Sweet Potato Mash

Farmer's Market Vegetable Medley

Creamed Spinach

Corn Souffle

Herb Roasted Red Potatoes

Roasted Asparagus with Blistered Tomatoes

Vanilla Glazed Carrots with Parsnip

Sautéed Zucchini, Squash and Onions

Charred Broccolini with Garlic and Olive Oil

Rice Pilaf

Sweet Potato Souffle

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Presidential Buffet Package

\$60.00 per person

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.

Served with Freshly Baked Yeast Rolls.

All Butler Passed Hors D'oeuvres for \$3.00 per person

Gourmet Cheese Display

Domestic and Imported Cheeses Laid Out with a Variety of Dried Fruits and Nuts, Accompanied by Assorted Crackers and Sliced Artisan Breads.

Fire Roasted Vegetable Display

Asparagus, Peppers, Portobello Mushrooms, Zucchini and Summer Squash Drizzled with Angel Balsamic Vinegar and Olive Oil and served with Grilled Pita Bread and House-Made Hummus

Hors D'oeuvres

**Select Two*

Shrimp and Grit Shooters

Bacon Wrapped Scallops

Assorted Miniature Quiche

Vegetables Spring Rolls

Swedish Meatballs

Phyllo and Asiago Wrapped Asparagus

Seared Beef Tenderloin-Peppered and topped with Cucumber and Red Onion Jam

Shrimp Tostado-Topped with House made Guacamole, Mango, Red Pepper and Cilantro

Grilled Jumbo Shrimp-Wrapped in Applewood Bacon Served with Coriander Aioli

Seared Ahi Tuna and Avocado-Served on Wonton Chips with Wasabi Mousse

Sesame Chicken Satay with Spicy Peanut Sauce

Miniature Crab Cakes-Served with Sweet Thai Chili Aioli

Mini Chicken and Waffles

Miniature Beef Wellington

Smoked Chicken Quesadilla

Spanakopita

Shrimp Shooter

Salad **Select One*

Plated option available \$3.00 per person

Mediterranean Salad- Tomatoes, Cucumbers, Feta Cheese, Black Olives, Red Onions

Spinach Salad- Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Dressings **Select Two*

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, Thousand Island, French

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Entrée Selections **Select Two*

Roasted Chicken Breast-Chicken with a Tomato Au Jus
Chicken Marsala-Lightly Breaded and Topped with Wild Mushrooms and a Marsala Wine Reduction
Chicken Caprese-Grilled with Fresh Tomatoes, Basil, Mozzarella and Balsamic
Blackened Salmon-Served with Orange Caper Butter
Seafood Neuberger-Shrimp and Scallops with a Lobster Cream Sauce, Topped with Puff Pastry Rounds
Stuffed Porter House Pork Chop-Stuffed with Apple Corn Bread Stuffing
Braised Short Ribs with Bleu Cheese Demi-Braised for hours to the peak of tenderness
London Broil-Marinated Flank Steak in Wild Mushroom Demi
Stuffed Pork Loin-Roasted and Topped with Mango Chutney

Accompaniments **Select Three*

Garlic Whipped Potatoes	Roasted Brussel Sprouts Pancetta
Truffle Risotto Served with a Mushroom Blend	Charred Asparagus with Blistered Tomatoes
Potato Croquette	Vanilla Glazed Carrots with Parsnip
Haircot Verts Topped with Roasted Shallots	Sauteed Zucchini, Squash and Onions
Bourbon Buttered Sweet Potato Mash	Charred Broccolini with Garlic and Olive Oil
Farmer's Market Vegetable Medley	Wild Rice

Carving Station **Select One*

Includes Mini Rolls and Gourmet Condiments
*A Chef Attendant Fee of \$25.00 per hour will apply
*1 Attendant per 50 people

Smoked Virginia Ham	Prime Rib of Beef
Roasted Turkey Breast	Smithfield Pork Loin

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Carolina Hors D'oeuvres Package *\$42 per person*

*Maximum 2 Hour Hors D'oeuvres Service

Includes Strawberry Mint Infused Lemonade; Freshly Brewed Iced Tea

Add Butler Passed Hors D'oeuvres for \$3.00 per person

Gourmet Cheese Display

Domestic and Imported Cheese Laid Out with a Variety of Dried Fruits and Nuts, Accompanied by Assorted Crackers and Sliced Artisan Breads

Fire Roasted Vegetable Display

Asparagus, Peppers, Portobello Mushrooms, Zucchini and Summer Squash, Drizzled and Ages Balsamic Vinegar and Olive Oil, served with Grilled Pita Bread and House-Made Hummus

Hors D'oeuvres

*Select four

Shrimp and Grit Shooters

Bacon Wrapped Scallops

Assorted Miniature Quiche

Swedish Meatballs

Sesame Chicken Satay with Spicy Peanut Sauce

Phyllo and Asiago Wrapped Asparagus

Miniature Crab Cakes-Served with Sweet Thai Chili Aioli

Shrimp Tostado-Topped with House made Guacamole, Mango, Red Pepper and Cilantro

Tomato and Farmstead Mozzarella Crostini-Topped with a Balsamic Glaze

Vegetable Spring Rolls-Served with Sweet and Sour Sauce

Granny Smith Apple Chicken Salad-Served on a Crostini

Seared Ahi Tuna and Avocado-Served on Wonton Chips with Wasabi Mousse

North Carolina Goat Cheese and Preserved Fig Flatbread

Mini Chicken and Waffles

Carolina BBQ Sliders

Swedish or BBQ Meatballs

Shrimp Shooters

Spanakopita

Carving Station

*Select One

Includes Mini Rolls and Gourmet Condiments

*A Chef Attendant Fee of \$25.00 per hour will apply

*1 Attendant per 50 people

Smoked Virginia Ham

Roasted Turkey Breast

Prime Rib or Beef

Smithfield Pork Loin

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A La Carte Hors D'oeuvres

Cold Hors D'oeuvres

*Per 50 Pieces

Fruit Kabobs	\$145.00
Granny Smith Apple Chicken Salad-Served on a Crostini	\$165.00
Miniature Tartlets (Tuna, Ham and Chicken Salad)	\$175.00
Prime Rib Crostini	240.00
Smoked Norwegian Salmon Crostini-Served with Garlic Chive Cream Cheese	245.00
Iced Jumbo Shrimp with Cocktail Sauce	245.00
Antipasto Cocktail Skewers	\$195.00
Mushroom and Goat Cheese Crostini	\$195.00
Seared Ahi Tuna and Avocado-Served on Wonton Chips with Wasabi Mousse	265.00
Tomato Bruschetta	\$125.00
Hummus Display	\$150.00

Hot Hors D'oeuvres *Per 50 Pieces

Shrimp and Grit Shooters	\$175.00
Shrimp Tostado-Topped with House Made Guacamole, Mango, Red Pepper and Cilantro	\$235.00
Carolina Pork Sliders	\$135.00
Miniature Crab Cakes-Served with Sweet Thai Chili Aioli	\$275.00
Hot Crab Dip-Served with Grilled Pita Bread	\$235.00
Raspberry Baked Brie En Croute	\$185.00
Bacon Wrapped Scallops	\$225.00
Beef Satay	\$250.00
Spinach and Artichoke Dip-Served with Grilled Pita Bread	\$205.00

*Per 100 Pieces

Assorted Miniature Quiche	\$250.00
Spanakopita	\$310.00
Swedish or BBQ Meatballs	\$200.00
Smoked Chicken Quesadilla	\$220.00
Vegetable Spring Rolls-Served with Sweet and Sour Sauce	\$210.00
Mini Chicken and Waffles	\$250.00
Sesame Chicken Satay with Spicy Peanut Sauce	\$250.00
Chicken Wings-mild, buffalo, teriyaki, tossed in sweet chili sauce	\$225.00
Shrimp Rolls	\$225.00

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Personalized Additions

CARVING STATIONS

*A Chef Attendant Fee of \$25 per hour will apply

*Per 50 guests served

Includes Mini Rolls and Gourmet Condiments

Prime Rib or Beef	\$400.00
Roasted Tenderloin of Beef	\$400.00
Turkey Breast	\$200.00
Smoked Virginia Ham	\$200.00
Roasted Pork Loin	\$200.00
Steamship (Serves 150-200 people)	\$650.00

SPECIAL DISPLAYS *Per 50 guests

Gourmet Cheese.....\$275.00

Domestic and Imported Cheeses Laid Out with a Variety of Dried Fruit and Nuts, Accompanied by Assorted Crackers and Slices Artisan Breads

Fresh Fruits and Berries.....\$300.00

Freshly Sliced Seasonal Fruits and Berries Served with a House Made Yogurt Dip

Fire Roasted Vegetables.....\$325.00

Asparagus, Peppers, Portobello Mushrooms, Zucchini and Summer Squash Drizzled with Aged Balsamic Vinegar and Olive Oil served with Grilled Pita Bread and House Made Hummus

Gourmet Antipasto Platter.....\$275.00

Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Fire Roasted Tomatoes, Marinated Caprese Salad, Pepperoncinis, Genoa Salami, Prosciutto, Capicola Ham, Ager Provolone and Asiago Cheeses Accompanied by Artisan and Home Made Focaccia Breads

Mediterranean.....\$275.00

Aged Goat Cheese and Herb Dip and White Bean Dip Served with Fire Roasted Tomatoes, Crumbled Feta Cheese, Portobello Mushroom Tapenade, Olive Tapenade and Grilled Pita Bread

Sushi Rolls.....\$375.00

Assorted Maki Rolls, Sashimi and Gourmet Rolls Served with Pickled Ginger, Soy Sauce, Fresh Wasabi, Sesame Noodle Salad and Seaweed Salad

Whole Poached Salmon.....\$255.00

Covered with Translucent Cucumbers Served with Capers, Onions, Hard Boiled Egg, Pumppernickel Chips

Vegetable Crudite.....\$125.00

Seasonal Vegetables served with Ranch and Bleu Cheese Dressings

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Step 3:

Bar Packages

Host Bar Packages

House

\$13.00 first hour, \$8.00 per additional hour

Liquor: Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, J&B Blend Scotch

Beer (Select 3): Budweiser, Bud Light, Miller Light, Corona Extra, Heineken, Coors Light

Wine (Select 4): Canyon Road Varietals-Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir

Premium

\$15.00 first hour, \$9.00 per additional our

Liquor: Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Crown Royal Bourbon, Jack Daniel's Blended Whiskey, Dewar's Scotch

Beer (Select 5); Blue Moon, Bud Light, Corona Extra, Heineken, Michelob Ultra, Miller Lite, Sam Adams Lager, Stella Artois, Fat Tire, Yuengling, Angry Orchard Cider

Wine (Select 5): OKO Pinot Grigio, Laguna Chardonnay, William Hill Chardonnay, IQ Riesling, Sileni Sauvignon Blanc, Columbia Merlot, Storypoint Cabernet Sauvignon, Louis Martini Cabernet Sauvignon, MacMurray Pinot Noir, Alamos Malbec, Prophecy Red Blend

Beer Wine and Soda

\$9.00 first hour, \$7.00 per additional hour

Includes a selection of 5 Domestic and Premium Beers, a selection of 4 Canyon Road House Wine Varietals and Unlimited Coke Products

	Host Bar Pricing	Cash Bar Pricing*
Domestic Beer	\$4.00	\$5.00
Premium & Specialty Beer	\$5.00	\$6.00
House Wine	\$6.00	\$7.00
Premium Wine	Market Price	Market Price
House Liquor	\$7.00	\$8.00
Premium Brand Liquor	\$8.00	\$9.00
Super Premium Liquor	\$9.00	\$10.00

Cash Bar

Three Hour Minimum

Bartenders Fee of \$50.00 inclusive per hour

*Subject to Current Sales Tax and a 23% Service Charge

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Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light

Premium, Specialty and North Carolina Beer

Corona Extra, Corona Light, Heineken, Samuel Adams, Newcastle, Yuengling, Blue Moon, Fat Tire, Stella Artois, Red Oak, Hoppyum IPA

House Brand Liquor

Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, J&B Blend Scotch

Premium Band Liquor

Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Crown Royal Bourbon, Jack Daniel's Blended Whiskey, Dewar's Scotch, Malibu, Maker's Mark, 1800 Tequila, Jameson's Irish Whiskey

Super Premium Brand Liquor

Grey Goose Vodka, Ciroc Vodka, Hendricks Gin, Knob Creek, Patron Silver Tequila, Grand Mariner, Jonnie Walker Black, Courvoisier, Hennessy

We are happy to accommodate special requests when available.

Have a specific wine you would like to bring in, let us know and we will be happy to accommodate with a \$14.00 per bottle corking fee.

Ask us to create a signature drink order or order your favorite beer, wine or liquor to enjoy with your guests on your special day. Please provide options 10 days prior to event

***Jackson Family Wines is the preferred vendor for this DoubleTree by Hilton.**

(13)

Action Stations

Based on a 50 person minimum

Pasta Station.....\$10.95 per person

Chicken, Shrimp, Fettuccini, Rotini Pastas, Marinara, Alfredo, Pepperoni, Black Olives, Mushrooms,
Onions, Broccoli Florets

Mashed Potato Bar.....\$8.50 per person

Yukon, Sweet Potato, Cheese, Bacon Bits, Sour Cream, Chives, Butter, Salsa, Cinnamon,
Brown Sugar, Broccoli Cream Sauce

Taco Bar.....\$10.50 per person

Corn Tortilla, Flour tortilla, Chicken Tinga, Carne Asada Beef, Guacamole, Sour Cream,
Pica de Gallo, Lettuce, Cheese

Shrimp and Grit station.....\$12.00 per person

NC Grits, and Shrimp with a Tazo Ham Cream Sauce

Upgrades

Candy Bar	\$500.00 per 100 guests
Champagne Toast	\$2.50 per person
Chocolate Covered Strawberries	\$30.00 per dozen
Cookie Bar	\$31.95 per dozen
Mousse Shooters	\$40.00 per dozen

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(14)

Send Off Breakfast

All Buffets Require a Minimum of 35 people

A Fee of \$150.00 will be charged for less than 35 people

Served with Freshly Brewed Coffee, Decaffinated Coffee, and Assorted Teas
Chilled Orange and Cranberry Juices
Fresh Cut Seasonal Fruits and Berries
Freshly Baked Muffins, Danish and Breakfast Bread with Butter and Preserves
Variety of Cereal with Milk, Fruit and Yogurt Parfaits with Homemade Granola
Creamy Stone Ground Grits Topped with Cheddar Cheese
Fluffy Scrambled Eggs
Thick Cut Bacon and Sausage (Turkey Sausage available upon request)
Tall Stack of Pancakes or Texas Style French Toast Served with Maple Syrup
Home Fries Topped with Roasted Peppers

20.95++ per person

Send-Off Enhancements

The following items are intended to be additions to any buffet

Assorted 5 oz. Dannon Flavored Yogurts
Whole Fresh Fruit
Country Biscuits or Croissants with Egg, Cheese and Breakfast Meat
Fresh Sliced Fruit and Berries
Freshly Baked Breakfast Pastries and Danish
Freshly Baked Breakfast Bread, Muffins or Bagels
Assorted Donuts
Krispy Kreme Doughnuts
Homemade Fruit and Yogurt Parfaits with Homemade Granola
Assorted Kind Granola Bars

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(15)

Suggested Vendor List

Cakes

Edible Art
4351-115 The Circle at North Hills
Raleigh, NC 27609
(919)856-0604
<http://edibleartnc.com>

Rachel Bailey The Cake Artist
464 Henwood Court
Fuquay Varina, NC 27526
(910)915-3325
www.rachelbaileycakeartist.com

Flowers

Falon's Flowers
700 Saint Mary's Street
Raleigh, NC 27605
(919)828-4134
www.Falonsflowers.com

AV

JSAV
1707 Hillsborough Street
Raleigh, NC 27605
(919)582-2875
<https://www.jsav.com/>

Absolute AV
3708 Benson Drive
Raleigh, NC 27609
(814)450-8020
mark@absoluteAEvents.com

Linen

CE Rentals
44300 Craftsman Drive
Raleigh, NC 27609
(919)833-9743
www.cerental.com

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