



RIZZO

CENTER

SPECIAL EVENTS





A BRIEF HISTORY

In 1988, the DuBose Home and 30 acres of adjoining land were deeded to the University of North Carolina at Chapel Hill. The university formally took possession of the property following the death of Mr. DuBose in 1994. It was the decision of the late and former UNC – Chapel Hill Chancellor Michael Hooker to allow the Kenan-Flagler Business School to develop the DuBose Home and grounds for use as a residential conference center for business executives. An advisory committee was formed to preserve and protect the integrity of the house, gardens and property and in 1997, the Kenan-Flagler Business School broke ground on a \$24 million renovation and adaptation of the property for its new mission.

The home currently encompasses 15,800 square feet of space and serves as a dining and social gathering place for Rizzo Center. The spacious library retains its historic heart-pine paneling and throughout the house, the exquisitely detailed cornices, mantelpieces and other architectural elements have remained intact. The ground floor can now accommodate up to 100 guests for dining.

In addition to the DuBose Home, the Rizzo Center is comprised of two other buildings, McLean Hall and Loudermilk Hall, originally built with 56 guestrooms and 10,000 square feet of meeting space. The need for the facility began to grow and over the years has been expanded twice, most recently in 2016. Today, Rizzo is a modern hotel and meeting venue with 30,000 square feet of meeting space and 183 guestrooms including 4 guest room suites in the DuBose Home.

This remarkable property has seen vast changes. It is no longer a pathway for a horse-drawn wagon to a family's home but a pathway where innovation, technology and attentive service come together to shape southern hospitality at its finest.



CONFEREE BUFFETS

Buffets served with our house blend of dark roast coffees and gourmet teas. Order for a minimum of 25 people. Priced per person for all guests attending the event.

BREAKFAST

20

Breakfast Meats | Specialty Egg Dish | Potatoes | Chef's Feature Item | Scrambled Eggs | Grits | Oatmeal with Cinnamon, Raisins, Brown Sugar and Nuts | Yogurt | Assorted Breakfast Breads to Include Croissants, Muffins and Bagels | Variety of Jams and Cream Cheese | Seasonal Fruit | Assorted Juices

LUNCH

37

Soup of the Day | Salad Bar with Mixed Garden Greens and a Variety of Toppings | House Made Dressings | Composed Salad | Deli Bar with Meats, Cheeses, Breads, Rolls, Sliced Tomatoes, Red Onions, Leaf Lettuce, and Sandwich Condiments | Chef's Feature Item | Chef's Selection of Prepared Entrees | Seasonal Vegetables | Assorted Breads | Sweet Cream Butter | Chef's Choice Assorted Desserts | Seasonal Fruit

DINNER

45

Soup of the Day | Salad Bar with Mixed Garden Greens and a Variety of Toppings | House Made Dressings | Composed Salad | Chef's Feature Item | Chef's Selection of Entrees | Seasonal Vegetables | Assorted Breads | Sweet Cream Butter | Chef's Choice Assorted Desserts | Seasonal Fruit



SPECIALTY BUFFETS

Buffets served with our house blend of dark roast coffees and gourmet teas. Order for a minimum of 25 people.
Priced per person for all guests attending the event.

BREAKFAST

22

Waffles with Whipped Cream, Pecans, Strawberry Preserves, Maple Syrup | Ham and Swiss Quiche | Scrambled Eggs | Smoked Bacon and Sausage | Hash Brown Potatoes | Oatmeal with Raisins | Seasonal Fruit Display | Assorted Breakfast Breads | Jams and Cream Cheese | Assorted Juices

BRUNCH

35

Belgian Waffle Bar with Whipped Cream, Berries, Pecans | Portobello Mushroom and Scallion Strata | Smoked Bacon and Breakfast Sausage | Brussels Sprout Salad with Manchego Cheese | Mixed Garden Greens with a Variety of Toppings | House Made Dressings | Roasted Pork Loin with Caramelized Apples and Shallots | Oven Roasted Mahi Mahi, Tomato Basil Relish | Smoked Salmon Display | Seasonal Vegetables | Roasted Yukon Gold Potatoes | Selection of Imported and Domestic Cheeses | Seasonal Fruit Display | Assorted Breakfast Breads | Jams & Cream Cheese | Assorted Juices

FEATURE STATION

OMELET STATION

10

Bacon | Ham | Assorted Cheeses | Mushrooms | Tomatoes | Peppers | Onions | Spinach

Chef Attendant Required

100

BOXED LUNCHES

All boxed lunches include a sandwich, Chef's choice side, fresh baked dessert, chips and a beverage.
Priced per person for all guests attending the event.

CHOICE OF THREE SANDWICHES

HERB GRILLED CHICKEN

Smoked Gouda | Lettuce | Tomato | Whole Wheat Kaiser Roll

CHICKEN SALAD WITH GRAPES AND WALNUTS

Lettuce | Tomato | Wheatberry Bread

ITALIAN

Ham | Genoa Salami | Capocollo | Provolone | Lettuce | Tomato | Kaiser Roll

ROASTED TURKEY AND HAM

Bacon | Swiss Cheese | Lettuce | Tomato | Wheatberry Bread

ROASTED TURKEY

Swiss Cheese | Lettuce | Tomato | Wheatberry Bread

GLUTEN FREE ROASTED TURKEY

Swiss Cheese | Lettuce | Tomato | Gluten Free Bread

FRESH MOZZARELLA AND VEGETABLES

Pesto | Tomato | Julienne Vegetables | Greens | Pita Bread

VEGAN HUMMUS AND MARINATED VEGETABLES

Julienne Vegetables | Black Olives | Pepperoncini | Pita Bread





WORKING LUNCHESES & DINNERS

L: 33 D: 40

Displayed in close proximity to your meeting room, all working lunches or dinners include a tossed salad with mixed garden greens and house made dressings, potato and tortilla chips, fresh sliced fruit, Chef's selection of desserts, our house blend of dark roast coffees and gourmet teas. Priced per person for all guests attending the event.

READY-MADE SANDWICH BAR

Ordered for a minimum of 15 people.

Ham and Smoked Turkey Club with Bacon, Swiss Cheese, Lettuce, Sliced Tomato, on Croissant | Grilled Southwest Marinated Chicken Breast with Shaved Vegetable Slaw, Avocado Aioli, Sliced Tomato on Ciabatta Bread | Chef's Choice Vegetarian Option | Two Chef's Choice Composed Salads

DELI

Ordered for a minimum of 15 people.

Smoked Turkey | Black Forest Ham | Grilled Chicken | Grilled Beef | Hummus | Marinated Grilled Vegetables | Assorted Cheeses | Black Olives | Red Onion | Lettuce | Tomato | Pita Bread | Assorted Breads and Rolls | Assorted Flour Tortillas | Two Chef's Choice Composed Salads

BARBEQUE PIT

Ordered for a minimum of 25 people.

Eastern Style North Carolina Pulled Pork Barbeque | Texas Style Barbeque Beef Brisket | Veggie Burgers | Vegetarian Baked Beans | Kaiser Rolls | Texas Toast | Two Chef's Choice Composed Salads

SANTA FE

Ordered for a minimum of 25 people.

Chili con Carne | Shredded Chicken | Shredded Beef | Taquitos | Grilled Vegetables | Southwestern Rice | Shredded Lettuce | Shredded Cheese | Pico de Gallo | Sour Cream | Sliced Limes | Flour Tortillas



THEMED BUFFETS

Themed Buffets include a tossed salad with mixed garden greens and house made dressings, fresh sliced fruit, our house blend of dark roast coffees and gourmet teas. Ordered for a minimum of 25 people. Priced per person for all guests attending the event.

MAGNOLIA

Vegetarian Corn Chowder | Potato Salad | Southern Pulled Pork, Tangy Vinegar BBQ Sauce | BBQ Chicken | Mac'n Cheese | Collard Greens | Vegetarian Baked Beans | Grilled Vegetables | Cole Slaw | Hushpuppies | Rolls | Pecan Pie | Banana Pudding

L: 36 D: 42

COOKOUT

Grilled Angus Hamburgers | Grilled Chicken Breast | Kosher Beef Hot Dogs | Veggie Burgers | Provolone, Cheddar and Swiss Cheeses | Roasted Red Bliss Potatoes | Vegetarian Baked Beans | Potato Chips | Tortilla Chips with Salsa | Grilled Vegetable Salad | Bread Pudding | Chess Pie

L: 32 D: 37

EXECUTIVE

Butternut Squash Bisque | Spinach Salad, Gorgonzola Cheese, Toasted Pecans, Mandarin Oranges, Grape Tomatoes, Honey Cider Vinaigrette | Steak Au Poivre, Sauce Robert | Roasted Turkey | Herb Crusted Pan Seared Duo of Grouper and Mahi Mahi, Beurre Blanc | Haricot Vert with Caramelized Pearl Onions and Wild Mushrooms | Blistered Tomatoes | Wild Mushroom and Sundried Tomato Risotto | Assorted Bread Basket | Breadsticks | French Chocolate Torte | Gâteau à l'Orange

L: 49 D: 59

ITALIAN

Minestrone Soup | Tomato and Mozzarella Salad | Kale Caesar Salad | Baked Spaghetti, Tomato Sauce, Italian Cheeses | Meatballs | Grilled Chicken, Lemon Caper Sauce | Baked Flounder, Tomato Basil Concasse | Grilled Eggplant Parmesan | Chianti Braised Mushrooms | Bread Sticks | Rustic Baguettes | Tiramisu | Cannoli

L: 40 D: 48

LATIN

Black Bean Soup | Quinoa Avocado Salad, Citrus Cilantro Vinaigrette | Grilled Flank Steak, Chimichurri | Seared Chicken, Cilantro Lime Jus | Salmon Vera Cruz | Citrus Scented Rice | Grilled Corn, Southwest Butter | Marinated Grilled Vegetables | Mexican Chocolate Cake | Tres Leches Cake

L: 40 D: 48

ASIAN

Spicy Tofu Soup | Carrot, Ginger and Cucumber Salad | Hoisin Beef Short Ribs | Chicken Lo Mein | Teriyaki Glazed Salmon | Jasmine Rice | Sautéed Baby Bok Choy | Stir Fried Vegetables | Green Tea Crème Brulee | Chocolate Torte

L: 40 D: 48



PLATED MEALS

Plated meals include one salad selection, one entrée selection and one dessert selection for your entire group. You may upgrade your menu by selecting a soup instead of a salad for an additional cost of 3 dollars per person, or selecting both a soup and a salad for an additional cost of 8 dollars per person. Meals also include fresh seasonal vegetables, Chef's choice starch (unless specified with an entrée), fresh baked breads, house blend dark roast coffees and gourmet teas. Priced per person for all guests attending the event.

SOUP SELECTIONS

Corn and Sweet Onion Soup

Roasted Tomato Basil Soup

New England Clam Chowder

Potato, Leek and Parsnip Soup

Mediterranean Vegetable Soup

SALAD SELECTIONS

ARUGULA

Arugula with Goat Cheese, Grape Tomatoes, Toasted Spicy Pecans, Champagne Vinaigrette

SPINACH

Baby Spinach with Gorgonzola, Orange Segments, Candied Walnuts, Port Balsamic Vinaigrette

KALE

Kale with Shaved Manchego Cheese, Toasted Pine Nuts, Citrus Vinaigrette



APPETIZERS

Enhance your meal by adding an appetizer course for an additional cost of 12 dollars per person.

Stacked Fried Green Tomatoes, Goat Cheese, Black Eyed Pea Salad, Cider Vinaigrette

Ragout of Shrimp and Stone Ground Grits with Tasso ham, Roasted Tomatoes, Oyster Mushrooms, Scallions

Seared Diver Scallops, Basil Puree, Finished with Microgreens

Beef Carpaccio Served, Shaved Parmesan, Basil, Balsamic on Grilled Ciabatta

ENTRÉES

All seafood items subject to availability.

CHEF'S FEATURED SELECTIONS

House Rubbed Pork Tenderloin, Roasted Sweet Potato, Maple Demi Glace

Jerk Mahi Mahi, Grilled Pineapple, Jasmine Rice, Pineapple Beurre Blanc

Grouper, Crimson Lentils, Citrus Vinaigrette

Halibut, Red and Black Quinoa, Blood Orange Vinaigrette

Chilean Sea Bass, Herb Roasted Fingerling Potatoes

Stout Braised Beef Short Ribs, White Cheddar Potato Gratin, Wilted Spinach

L: 49 D: 53

market

market

market

market

L: 52 D: 56



ENTRÉE DUO

Grilled Petite Tenderloin of Beef, Sautéed Chicken Breast, Madeira Shitake Mushroom Sauce

market

Grilled Petite Tenderloin of Beef, Seared Salmon, Béarnaise Sauce

market

Grilled Petite Tenderloin of Beef, Seared Grouper, Choron Sauce

market

Seared Salmon, Grilled Chicken Breast, Chive Butter Sauce

market

ENTRÉE SELECTIONS

French Cut Chicken Breast, Artichoke and Niçoise Olive Tapenade, Natural Pan Jus

L: 38 D: 42

Herb Seared Cod, Citrus Seasoned Basmati, Herb Butter

L: 45 D: 49

Grilled Tenderloin of Beef, Caramelized Shallot Demi Mushroom Sauce

market

Seared Salmon, Sundried Tomato Risotto, Shaved Fennel Salad, Beurre Blanc

market

Mahi Mahi, Israeli Couscous, Chive Salad, Roasted Shallot Lemon Vinaigrette

market

French Cut Chicken Breast “Caprese”, Smoked Mozzarella, Roasted Tomato Jus, Basil Pesto

L: 38 D: 42

French Cut Chicken with Mushroom and Leek Jus, Roasted Yukon Gold Potatoes

L: 38 D: 42



DESSERT SELECTIONS

Strawberry Lemon Cake, Strawberry Puree

Vanilla Cheesecake, Fruit Sauce

Pecan Tart, Bourbon Whipped Cream, Orange Sauce

Chocolate Chess Tart

Chocolate Panna Cotta, *Gluten Free*

Russian Cream Panna Cotta, *Gluten Free*

DUO DESSERTS

Enhance your meal by serving a duo dessert plate for an additional cost of 5 dollars per person.

CREATE YOUR OWN POUND CAKE AND MOUSSE CUP DUO DESSERT

Select a flavor of Pound Cake: Vanilla, Chocolate, Pecan

Select a flavor of Mousse: Dark Chocolate, White Chocolate

CREATE YOUR OWN CHEESECAKE AND MOUSSE CUP DUO DESSERT

Select a flavor of Cheesecake: Vanilla, Chocolate, Butter Pecan, Blackberry

Select a flavor of Mousse: Chocolate, White Chocolate, Strawberry

CHEF SPECIALTY

Minimum order of 4 dozen per selection. Prices listed are per dozen.

HOT SELECTIONS

Searred Scallop, Beurre Blanc 70
ordered for a minimum of 6 dozen



COLD SELECTIONS

Italian Lobster Club, Pancetta, Arugula, Sun-Dried 45
Tomato Aioli on Crostini

Blackened Ahi Tuna, Sweet Pickled Pepper 42
Won Ton Crisp

Smoked Duck, Port Stewed Cherries, 41
Pickled Shallots on Crostini

Chipotle Rubbed Grilled Pork Tenderloin, 36
Currant, Chive , Citrus Salad on Crostini

HORS D'OEUVRES

Minimum order of 4 dozen per selection unless otherwise noted. Prices listed are per dozen.

HOT SELECTIONS

Mini Crab Cakes, Smoked Paprika Aioli 38
"Chicken and Waffles": Crisp Waffle Battered Chicken, Maple Cream 36
Twice Baked Fingerling Potatoes, Boursin, Sour Cream, Chives 35
Coconut Chicken, Tropical Fruit Sauce 36
Grilled Portobello Mushroom Pizzettes 35
Brie, Raspberry, Puffed Pastry Roll 35
Spanakopita, Tzatziki Sauce 34
Mini Vegetable Egg Rolls, Chinese Mustard 34
Bouchée of Eastern North Carolina Pork Barbeque, Vinegar Slaw 36
Steamed Chicken Pot Stickers, Red Miso Broth 34
Slow Roasted Barbeque Beef Brisket Quesadilla, Smoked Cheddar, Roasted Green Chilies 38

COLD SELECTIONS

Brie and Spiced Pecan Grilled Cheese, Apple Butter 34
Potato Crisps, Jalapeno Pepper Jelly, Basil Goat Cheese, Scallions 34
Profiterole of Pimento Cheese, Pickled Green Tomato Relish 32
Mini Mozzarella Caprese 36
Provence Style Caramelized Onion, Potato, Gruyere Tartlet 32
Asparagus, Manchego Cheese Bruschetta 34
Marinated Blackened Shrimp Rainbow Peppers, Crostini 38





DISPLAYED ITEMS

Each Serves 50 People.

SEASONAL FRUIT DISPLAY

Pineapple | Honeydew | Cantaloupe | Berries

240

DOMESTIC AND IMPORTED CHEESE DISPLAY

Assortment of Hard and Soft Cheeses | Red Seedless Grapes | Crackers

265

VEGETABLE CRUDITÉS

Garden Fresh Vegetables | Chipotle Ranch | Mushroom Boursin

185

BRIE EN CROUTE

Cinnamon | Nutmeg Roasted Apple | Toasted Pecan | Toasted Crostini

210

ANTIPASTO DISPLAY

Assorted Cured Meats | Cheeses | Marinated and Grilled Vegetables | Olives | Artichokes |
Tortellini Pasta Salad | Toasted Focaccia

250

BRUSCHETTA BAR

Toasted Baguettes | Fresh Mozzarella, Tomato, Basil | White Bean, Roasted Garlic, Smoked Olive Oil

225

MEDITERRANEAN DISPLAY

Sundried Tomato Hummus | Roasted Garlic Hummus | Herb Hummus | Tabouleh | Cous Cous |
Tzatziki Sauce | Marinated Olives | Pita Chips

250

SHRIMP COCKTAIL DISPLAY

Cold Poached Shrimp | Lemon Wedges | Cocktail Sauce

355

TERIYAKI GLAZED WHOLE SALMON

Served with Daikon Radish Slaw

315



DIPS AND SPREADS

Each Serves 50 People.

WARM CRAB AND ARTICHOKE DIP 225

Lump Blue Crab | Artichokes | Scallions | Cream Cheese | Toasted Baguettes

WARM BLACK BEAN AND CHIPOTLE DIP 180

Monterrey Jack Cheese | Southwestern Spices | Cilantro | Fresh Tortilla Chips

FIRE ROASTED PEPPER, BOURSIN AND SPINACH DIP 180

Fresh Herbs | Toasted Baguettes

SNACK TIME

Order for a minimum of 25 people. Priced per person for all guests attending the event.

HOT WINGS 12

Celery Sticks | Carrot Sticks | Blue Cheese | Ranch

NACHO BAR 10

Shredded Chicken | Cheddar Cheese | Scallions | Black Olives | Jalapenos | Queso Dip | Salsa | Sour Cream | Tortilla Chips

CHIPS AND DIP

French Onion Dip | Potato Chips 7

Salsa | Tortilla Chips 7



CARVING STATIONS

Stations Include Assorted Rolls. Chef Attendant Required.

CHEF ATTENDANT FEE 100

Items Serve 50 People

Cajun Roasted Pork Loin, Creole Mustard 250

Roasted Turkey Breast, Orange-Cranberry Relish, Herb Mayonnaise 285

Rosemary Rubbed NY Strip, Horseradish Sauce 425

Honey Baked Ham, Whole Grain Mustard 225

Items Serve 25 People

Slow Roasted Texas Style Beef Brisket, Coffee Barbeque Sauce 185

Sea Salt and Herb Crusted Beef Tenderloin, Choron Sauce 350



CHEF FEATURE STATIONS

Order for a minimum of 25 people. Priced per person for all guests attending the event. Chef Attendant optional.

CHEF ATTENDANT FEE 100

BABY KALE CAESAR SALAD

Kale | Garlic Croutons | Parmesan Cheese | Traditional Anchovy Dressing
with Chicken – 10 with Shrimp – 12

8.5

SHRIMP & GRITS

Shrimp | Country Ham | White Wine | Mushrooms | Scallions | Garlic | Tomato |
Cheddar Grits

12

Please specify if your group prefers to omit the ham.

VEGETABLE FRIED RICE

Basmati Rice | Shitake and Oyster Mushrooms | Baby Bok Choy | Carrots | Scallions |
Celery | Eggs | Crispy Ginger | Garlic and Soy Sauce Dressing
with Chicken – 10 with Shrimp – 12

8

PASTA

Includes parmesan cheese and grilled vegetables. Choose one type of pasta, one tomato
based sauce and one cream sauce.

With Chicken – 12 With Shrimp – 14

10

PASTA OPTIONS

Penne Pasta | Bowtie Pasta | Tri-Color Tortellini

TOMATO BASED SAUCE OPTIONS

Marinara | Arrabbiata | Roasted Red Pepper & Black Olive Puttanesca

CREAM BASED SAUCE OPTIONS

Alfredo | Basil Béchamel | Roasted Garlic-Tomato Cream

DISPLAYED DESSERTS

Each Serves 50 People.

CHOCOLATE FONDUE

Pound Cake Bites | Pretzels | Marshmallows | Seasonal Fruit

300

ASSORTED MINIATURE DESSERTS

Lemon Hazelnut Mascarpone Cheesecake | White Chocolate Butter Pecan Squares |
Chocolate Crackle Cookie | Petite Mexican Chocolate Mousse | Petite White Chocolate Key
Lime Cups

350

CHOCOLATE DIPPED STRAWBERRIES

350

CHOCOLATE FOUNTAIN

Pound Cake Bites | Brownie Bites | Pretzels | Marshmallows | Seasonal Fruit

425

CHEF'S FEATURED DESSERT DISPLAYS

Order for a minimum of 20 people. Priced per person for all guests attending the event.

MINI CHEESECAKE TRIO

Chocolate Marble | White Chocolate Macadamia | Raspberry

9

MINI-MOUSSE SAMPLER

Strawberry Lemon | Dark Chocolate Truffle | Key Lime

9



RED WINE SELECTION

Wines are listed in order from lighter bodied to fuller bodied.

| | |
|---|----|
| <i>Parducci Pinot Noir, Mendocino County, California</i> | 38 |
| Pretty cherry and red berry aromas, with a dash of tea-leaf spice introduce the rich berry and bright-cherry flavors | |
| <i>Irony Pinot Noir, Monterey County, California</i> | 45 |
| A medium bodied, well balanced wine with aromas of red cherry and strawberry | |
| <i>Mazonni Rosso Di Toscana, Tuscany, Italy</i> | 55 |
| A blend of Sangiovese with an approachable addition of Merlot | |
| <i>Seven Falls Merlot</i> | 40 |
| Bright fruit character of cherry and black currant with hints of cocoa that finishes with a rich, silky mouthfeel | |
| <i>Josh Cellars Merlot, Central Coast, California</i> | 40 |
| Notes of ripe red fruit mixed with classic cocoa | |
| <i>“Silver Gate” by Concannon Winery, Cabernet Sauvignon, California</i> | 30 |
| A well-balance wine that exhibits a rich nose of dark berry fruit flavors, with hints of green olive and vanilla oak | |
| <i>Justin Vineyards Cabernet Sauvignon, Paso Robles, California</i> | 60 |
| Classic, bold and fruit-driven with dark red, black, and purple fruits well complimented by subtle vanilla with spice notes of cinnamon, nutmeg and clove | |
| <i>Casa de Campo Malbec, Mendoza, Argentina</i> | 30 |
| An intense, deep red with elegant hints of violet, sweet aromas of blackberries, oak and plums, combined with subtle vanilla notes | |
| <i>Ruta 22 Malbec, Patagonia, Argentina</i> | 35 |
| Well-balanced with smooth and enjoyable flavors | |
| <i>Sean Davis “Four Bears” Cabernet Sauvignon</i> | 40 |
| Flavors of blackberries and raspberries combined with hints of savory spices that coat the palate | |



RED WINE SELECTION CONTINUED...

Shannon Ridge Vineyards, Zinfandel, California 34

Big, bold notes of black cherry and raspberry are supported by charming cinnamon, clove, nutmeg, and black pepper spice characteristics

Handcraft Wines, Petite Syrah 2014, Central Valleys, California 36

A rich and dense, yet quaffable red wine, full of aromas and flavors of blackberry, black cherry and Damson plum, and supported with a bold, but well-integrated tannins, and a smooth, silky finish

WHITE WINE SELECTION

Wines are listed in order from lighter bodied to fuller bodied.

Kono Wines Sauvignon Blanc 2015, Marlborough, New Zealand 38

Notes of exotic citrus and white flowers leap from the glass, with subtle floral and mineral tones to add complexity to this exquisite white wine

Justin Vineyards Sauvignon Blanc, Paso Robles, California 35

Citrus notes with great texture

Robertson Chenin Blanc 2009, South Africa 34

Bursting with pineapple, lemon, and green apple fruits with balancing acidity

Masi Masianco Pinot Grigio, Friuli-Venezia Giulia, Italy 40

Tropical aromas with a fresh flavor palate where fruitiness blends with traces of honey

Weingut S.S. Prum "Essence" Riesling, Mosel Valley, Germany 35

Sweet with a steady beam of acidity to keep a fresher taste



All food and beverage prices are subject to a 21% service charge and applicable tax.

Prices are subject to change without notice.

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WHITE WINE CONTINUED...

Michael David Chardonnay

The perfect balance of fresh, pure Chardonnay fruit and French oak aging. The wine is ripe with aromas of crisp green apple, light citrus and spiced peach.

Maison Louis Jadot Macon-Village Blanc, Burgundy, France

Made in an un-oaked style with a focus on freshness and zip, then creaminess and texture

“Silver Gate” by Concannon Winery, Chardonnay

Nice mineral notes, with aromatic citrus segueing into green apples and sweet oranges on the palate with a hint of pineapple

Landmark Vineyards “Overlook” Chardonnay, Sonoma Coast, California

Full bodied and rich with texture

40

40

30

50

SPARKLING WINE SELECTIONS

Cristalino Brut Cava, Spain

Citrus and fruity aromas with dry, crisp apple flavors

Domaine Carneros Brut, California

Gala apple and raspberry aromas layered with creamy lemon and lime notes ending with a mineral flavor

Roederer Estate Rosé, California

Full and Round with smooth flavors. The Chardonnay contributes elegance that balances with the delicate fruitiness of the Pinot Noir

28

52

64

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SPECIALTY BEVERAGE STATIONS

Priced per person for all guests attending the event.

Mimosa Station 14

Orange Juice | Blood Orange Juice | Guava Juice | White Peach Juice | Seasonal Berries

Bloody Mary Station 16

House Made Bloody Mary Mix | Spicy Bloody Mary Mix | Shrimp | Pickled Okra | Celery Sticks | Olives | Pearl Onions | Lemon Wedges | Lime Wedges | Assorted Hot Sauces



NON-ALCOHOLIC BEVERAGE SELECTIONS

Freshly Brewed Gourmet Coffee Station 6

Regular and decaffeinated coffee and a selection of hot teas

Assorted Soft Drinks and Juices 3.25

Priced per drink, charged on consumption.

Sparkling Water 4

Priced per drink, charged on consumption.

Lemonade 35

Priced by the gallon.

Fruit Punch 35

Priced by the gallon.

BAR BEVERAGE SELECTIONS

Hosted Bar (priced per drink, charged on consumption).

House Spirits 7

Smirnoff Vodka, Beefeater Gin, J&B Rare Scotch, Jim Beam, Pendleton Canadian Whiskey, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila

Preferred Spirits 8

Skyy Vodka, Bombay Sapphire Gin, Dewar's White Label Scotch, Wild Turkey 101 Bourbon, George Dickel Whiskey, Kraken Spiced Rum, Altos Blanco Tequila

Premium Spirits 10

Grey Goose Vodka, Hendrick's Gin, Chivas Regal Scotch, Makers Mark Bourbon, Jack Daniel's Whiskey, Plantation 5 Year Grand Reserve Rum, 1800 Reposado Tequila

Cordials 10

Amaretto DiSaronno, Bailey's Irish Cream, B&B, Cointreau, Hennessy VS, Drambuie, Frangelico, Grand Marnier, Kahlua, Sambuca

Domestic Beer 4

Imported, Premium and Local Beer 5

Gluten Free Beer 5

Available upon request



The Rizzo Center at Meadowmont Catering Service Agreement

Food

All food items must be supplied and prepared by the Rizzo Center. **No catered food may be removed from the event room.** Dietary substitutions are available upon request at meals where those guests are identified by place card or nametag (up to 5% of guarantee).

Split Menus

The Rizzo Center is happy to accommodate split entrée requests for a maximum of 50 guests and at the discretion of the Executive Chef. Guest counts for each entrée must be received by noon 3 business days prior to the event. **A maximum of 3 entrées, including special meals, may be chosen and guest entrees must be identified with place cards or nametags.** Meal pricing for this type of event is at the discretion of the Executive Chef and will equal, at a minimum, the highest priced entrée.

Beverage Services

The Rizzo Center, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the North Carolina State Legislative Commission's regulations. The Rizzo Center will strictly enforce these regulations. Underage drinking or consumption of non-conference center purchased alcohol will result in immediate event termination. Bartenders are required for the disbursements of all alcoholic beverages (fee details below).

Function Space

Function space is assigned according to setup requirements and number of guests. The Rizzo Center reserves the right to reassign function rooms as needed to ensure maximum efficiency and guest service. Management will make every effort to inform client of a room change; however, prior notification is not guaranteed. **Scheduled event start and end times are contractual and must be adhered to by the group.**

Guarantee Policy

For all events, the Rizzo Center must have a specific attendance number. An estimated guest count is due at the time the reservation is made. The estimated guest count and type of function will be used to determine contracted revenue commitment and applicable deposits. A guaranteed minimum guest count and menu selections must be confirmed no later than 14 days prior to the function date via a signed event order. **A final guarantee count is due by 12 noon 3 business days prior to the function** and may not fall short of the guaranteed minimum.

Surcharge

If the number of non-guaranteed guests attending a function exceeds 5% of the guaranteed number, the Rizzo center cannot guarantee to provide identical services for these additional guests. Any service or meal provided for these additional guests will be subjected to a 10% surcharge on the menu price. Special meal requests including vegetarian requirements must be confirmed prior to the event. Special meals or additional food added by a guest or client after the guarantee has been submitted or during the event are subject to the 10% surcharge.

Displays, Exhibits and Decorations

Displays, exhibits and decorations must conform to city codes and fire ordinance rules. The Rizzo Center will not permit affixing of anything to walls, floors, or ceilings of rooms with nails, staples, tape or any other substance unless approved by Management. Any damage caused by event attendees will be the responsibility of the client.

The Rizzo Center may require additional security or damage deposits. Signs, posters and banners for a group must be professionally designed and approved by Management. Group signage must stay within the confines of the function space unless otherwise approved by the Director of Conference Services. Public areas and corridors are reserved for facility use. Due to fire codes, taper candles are prohibited. Absolutely no smoke or fog machines allowed at any time. Dry ice is also prohibited.

Set up Equipment

All equipment needs must be conveyed to your catering manager at the time of booking. Functions that require excessive set up equipment may incur additional rental and set up fees. Special engineering requirements must be specified to your catering manager at least 3 business days before the event and may incur an additional charge.

The Rizzo Center at Meadowmont Catering Service Agreement (Continued)

Audiovisual Equipment

Your Catering Manager can provide you with a list of standard AV equipment, special order equipment and pricing. For events with AV needs, there will be an AV Support/Equipment fee of \$35/hour for the duration of the event with a minimum of 3 hours. A dedicated technician in the room may be ordered at \$50/hour for a minimum of 4 hours. Due to the unique nature of the DuBose Home, there are certain setup or AV requests that cannot be offered in that space. **DuBose Home set up and AV needs must be conveyed to your catering manager at the time of the booking.** If set up or AV needs were not known or communicated at the time of the booking, or if they change after the contract is signed; the Rizzo Center will make every effort to relocate the event to a function room in another building. If alternate space is not available, the originally contracted event must be honored as it was booked. An agenda change that brings about an AV or set up change that cannot be accommodated in the DuBose Home will not invalidate the contracted revenue commitment.

Liability

The Rizzo Center reserves the right to inspect and control all private functions. Groups reserving space with the Rizzo Center assume liability for damages incurred during their visit. The Rizzo Center reserves the right to require security deposits to guard against potential damage to the facility. The Rizzo Center does not assume responsibility for any damages or lost articles left in the Rizzo Center (event space, coat racks, lobbies, etc) prior to, during, or following an event. If valuable items must be left in a function room, it is recommended that the client retain security coverage.

Security

The Rizzo Center reserves the right to require groups to provide professional security as deemed necessary by Management. Security coverage can be arranged and fees quoted by your Catering Manager.

Specialty Items and Services

The Rizzo Center must arrange all specialty items that will be received and set up by the Rizzo Center staff. This includes rental items such as linens, staging, risers, tables, chairs, etc. Fees for items and services contracted with an outside vendor that are arranged through the Rizzo Center are subject to a 35% surcharge.

Smoking

In accordance with Durham County law, the Rizzo Center is a non-smoking facility. Smoking is not allowed in banquet or public spaces.

Labor

A \$100 charge will be assessed for each bar which includes 4 hour of service. A \$35/hour charge will be assessed for all cashiers, butlers and other dedicated servers. A \$100 Chef Attendant fee will be charged for each Chef Station. A \$100 per room charge will be assessed for set ups in DuBose Dining Rooms outside of the existing set up.

Outdoor Events

Outdoor events will be subject to a surcharge of **\$6/person for seated events and \$4/person** for stand up receptions using the existing set up of the space with a minimum of \$100.00.

Parking

Parking for events will be located in the main parking lot at the entrance to the facility and will be complimentary for guests. Reserved parking in close proximity to your event may be arranged with your event planner for elderly or handicapped guests. Valet parking may be arranged for your attendees through your Catering Manager and will be subject to an additional charge depending on the specific requirements of your event. Your Catering Manager can provide you with a customized electronic map and directions that you may forward to your guests.

Service Charge and Tax

A service charge of 21% will be applied to all products sold by the Rizzo Center. We are required by North Carolina State Law to levy a state tax on products sold by the Rizzo Center unless a group provides us with written documentation of their tax exempt status. Please note that this tax will be imposed upon the service charge and room rental as well, as required by state law.