



THE UMSTEAD
HOTEL AND SPA



Meetings & Events spring/summer 2019

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Our Catering Menus reflect refinement and simplicity honed by our team of culinary professionals. With inspirations from our signature restaurant, Herons, attendees will be delighted with the presentation, flavor and creativity of each dish prepared by our culinary team.

The stunning natural beauty of our three-acre lake and wooded grounds—which are visible from many of our meeting spaces—stand in sharp contrast to the cutting-edge technology and equipment that is housed within the Umstead Hotel. We offer everything from wireless Internet to video conferencing and beyond.

A peaceful setting for your group's meeting and peace of mind. This unique combination is what makes The Umstead an ideal location for your next off-site meeting, business event, or conference in the Raleigh-Durham area.

This seasonal menu is available September 23rd – March 19th. We look forward to working with you!

Welcome



Breaks	4
Breakfast Buffets	7
Lunch Buffets	12
Plated Lunch	17
Receptions	21
Dinner Buffets	29
Plated Dinner	33
Specialty Events	37
Beverage Service	41
Information	45
Audio Visual	47

Table Of Contents





Breaks



- All breaks served for a period of one hour with the exception of Quench Your Thirst and Specialty Beverages.

Coffee & Tea

Larry's Beans Coffee
regular & decaffeinated
 Tea & Company
black, herbal, & green
 8 per person
 4 per person *per refresh*

Bottled Beverages

charged on consumption

Coca-Cola soft drinks
 3 per bottle
 Acqua Panna bottled water
 San Pellegrino sparkling water
 4 per bottle

Specialty Beverages

coconut water
 strawberry lemonade
 hand squeezed lemonade
 sparkling cucumber water
 Mighty Leaf black currant iced tea
 38 gallon

Wellness Break

cereal & granola bars
 dark cocoa almonds
 sweet potato chips
 whole fresh fruit
 bottled smoothies
 fresh pressed juices
 16 per guest

Cookie Jar

chocolate chip cookies
 house made brownies
 whole milk
 chocolate milk
 strawberry-vanilla milk
 14 per guest

Coffee & Donuts

fresh warm donuts
based on 2 donuts per guest
 coffee cakes
 bottled coffees
 17 per guest

A 22% service charge, 7.25% sales tax and 1% local food & beverage tax will be added to your bill • Prices and menu descriptions are subject to seasonal change | Spring/Summer 2019



- All breaks served for a period of one hour with the exception of Quench Your Thirst and Specialty Beverages.

Local Cheese Board

Green Hill Camembert
Barely Buzzed cheddar
fresh berries
melons
rosemary crackers
dried fruit jam
18 per guest

Trail Mix n' Match

M&M's
pretzels
pumpkin seeds
granola
yogurt dipped raisins
cranberries
spicy pecans
assorted nuts
banana chips
dried blueberries
cheese crisps
15 per guest

Southern Fiesta

pita chips
kettle chips
jalapeño tortilla chips
grape salsa
spinach hummus
dill-horseradish dip
16 per guest

Sweet & Salty

roasted peanuts
barbecued popcorn
chocolate dipped pretzels
double chocolate Rice Krispy bar
salted coconut macaroons
Chapel Hill pecan toffee
16 per guest

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Breakfast Buffets



Lakeside

fresh fruit
Danishes, muffins & croissants
sweet butter & house made jam
cereal & granola bars
assorted cereals

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

28 per guest

Rise & Shine

fresh fruit
low fat Greek yogurt
low fat muffins
scrambled egg whites
 roasted tomato, mushroom, chèvre
steel cut oatmeal
chicken & apple sausage

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

31 per guest

Carolina

fresh fruit
Greek yogurt parfait, granola, berries
buttermilk biscuits
sweet butter & house made jam
scrambled eggs, fresh herbs
cheese grits
fried breakfast potatoes
applewood smoked bacon

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

32 per guest

-
- Served for a period of two hours
 - All hot buffets will have a \$100 surcharge apply for any groups with less than 10 guests

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The European

fresh fruit
Greek yogurt parfait, granola, berries
Danishes & croissants
sweet butter & house made jam
herb & cheese mini quiche
smoked salmon, mini bagels
steel cut oatmeal
all natural sausage

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

33 per guest

Southern Charm

fresh fruit
Greek yogurt parfait, granola, berries
buttermilk biscuits
sweet butter & house made jam
scrambled eggs, hoop cheddar, chives
chicken & waffles, jalapeño syrup
crispy potatoes
applewood smoked bacon

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

38 per guest

The Farmhouse

fresh fruit
Greek yogurt parfait, granola, berries
Danishes, muffins & croissants
sweet butter & house made jam
scrambled eggs, fresh herbs
cheese grits
fried breakfast potatoes
applewood smoked bacon
all natural sausage

artisan orange juice
freshly brewed Larry's Beans Coffee
selection of herbal & organic teas

38 per guest

-
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Breakfast Enhancements

may be added to any breakfast buffet as additional options
breakfast stations must be equal to event attendance

Oatmeal Bowls

almond butter, pecans, bananas, raisins, dates,
honey, cocoa almonds, pistachios, toasted coconut,
maple syrup, dried apricots, fruit preserves,
molasses, candied ginger, house made granola
9 per guest

Buttermilk Biscuit Bar

green tomato chutney, wildflower honey
pepper preserves, pimento cheese,
white gravy, raspberry jam
whipped butter
green onion pesto
11 per guest

Eggs Benedict Station

Chef Attendant \$150, one attendant per 50 guests
traditional, crab cake, Florentine, hollandaise
14 per guest

Omelet Station

Chef Attendant \$150, one attendant per 50 guests
omelets & eggs
bacon, country ham, chorizo & smoked salmon
shredded cheddar, feta, goat cheese & mushrooms
scallions, bell peppers, tomatoes, caramelized onions, spinach
14 per guest

Belgian Waffle Station

Chef Attendant \$150, one attendant per 50 guests
whipped cream, pecan butter, macerated strawberries,
warm fruit compote, maple syrup
14 per guest

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- The Brunch buffet includes artisan orange juice, freshly brewed Larry's Beans Coffee, and a selection of herbal & organic teas
- Served for a period of two hours
- A \$150 surcharge will apply for any groups with less than 15 guests
- Requires a chef attendant at \$150, one attendant per 50 guests

The Umstead Brunch

blue crab chowder

artisan cheeses

fruit salad, pineapple, honeydew, cantaloupe, mint honey

spinach salad, hard-boiled egg, bacon vinaigrette

house made granola & vanilla yogurt parfaits

Danishes, muffins & croissants

pimento cheese & caramelized onion quiche

smoked salmon, bagels, herbed cream cheese

chicken & waffles, jalapeño syrup

potato hash, fried egg, roasted red pepper, scallions

applewood smoked bacon

all natural sausage

Chef Carving Station

select one

herb roasted prime rib (\$5 additional per guest)

bourbon-maple glazed ham

47 per guest

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Lunch Buffets



The Piedmont

soup

Tomato bisque

salads

baby iceberg, pickled carrots, cucumbers, buttermilk dressing
asparagus, pecans, goat cheese, arugula, honey vinegar

entrées

southern fried chicken breast, red onion cole slaw
shrimp & grits, smoked tomatoes, Tasso ham, mushroom gravy

sides

pimento mac & cheese
braised collard greens
rolls & sweet butter

desserts

select 3 desserts from page 16 ([click here](#))

45 per guest

The Sandwich Shop

soup

Sweet corn chowder

salads

watermelon, charred corn, feta, arugula, basil dressing
red bliss potato salad, sweet onion, hardboiled eggs, bacon

crafted sandwiches

steak, Ashe County blue cheese, horseradish aioli, brioche bun
smoked turkey BLT, smoked gouda, Duke's mayo, wheat bread
blue crab salad, lemon-dill aioli, butter lettuce, capers, croissant bun
egg salad, grilled asparagus, romaine, red onion, spinach wrap

sides

deli style potato chips
fresh fruit salad
dill pickle spears

desserts

select 3 desserts from page 16 ([click here](#))

39 per guest

-
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea.
 - Served for a period of two hours
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The Asian Bistro

soup

miso soup

salads

seaweed, savoy, cucumbers, sesame-soy dressing
rice noodles, sweet peppers, cilantro, citrus vinaigrette

entrées

beef short rib, Chinese BBQ, bok choy, baby carrots
miso glazed salmon, mung bean stir fry, pickled ginger

sides

fried rice
snow peas, garlic-black bean butter

desserts

select 3 desserts from page 16 ([click here](#))

44 per guest

The Cafe

soup

yellow squash soup

salads

baby tomatoes, mozzarella, cucumbers, pickled red onion, basil
romaine, sweet peas, yogurt, mint chick peas, tahini

entrées

black grouper, white polenta, braised fennel, olives, pine nuts
roasted chicken breast, wild mushrooms, country ham, sherry cream
grilled beef tenderloin, oven roasted tomatoes, red wine jus

sides

grilled summer vegetables
herb roasted marble potatoes
rolls & sweet butter

desserts

select 3 desserts from page 16 ([click here](#))

48 per guest

-
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea.
 - Served for a period of two hours
 - A \$150 surcharge will apply for any groups with less than 10 guests

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- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea.
- Served for a period of two hours

The Farmer's Market

build your own salad

carrot-ginger soup
rolls & sweet butter

butter lettuce
petite lettuce
artisan romaine hearts

chimichurri grilled steak
herb roasted chicken
marinated crab salad
grilled vegetables

balsamic vinegar
extra virgin olive oil
lemon herb vinaigrette
buttermilk ranch dressing

shaved vegetables, herb & garlic croutons,
applewood smoked bacon, roasted beets,
parmesan cheese, spicy pecans

select 3 desserts from page 16 ([click here](#))

37 per guest

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Desserts

key lime pie
key lime curd, berry gel, chantilly

chocolate moon pie
chocolate cake, Italian buttercream

carrot cake sandwich
carrot cake, cream cheese icing

Earl Grey blondie
brown butter buttercream

lemon cream bar
lemon curd, sable crust

coconut pound cake
toasted coconut, dulce buttercream

chocolate bourbon pecan pie
caramel bourbon filling, pecans

seasonal fruit tart
oat crumble

banana cream pie
banana pastry cream, vanilla chantilly

chocolate peanut butter pie
peanut butter cream cheese, chocolate icing

strawberry almond shortcake
strawberry mousse, almond sponge, chantilly

red velvet cake
classic red velvet cake, cream cheese

hazelnut espresso brownies
hazelnut praline brownie, chocolate espresso

caramel cheesecake
graham cracker, white chocolate, caramel

vanilla bean rice pudding
seasonal fruit

chocolate pudding
cocoa crumble

Enhanced Desserts

\$2.00 additional, per guest

s'mores cream cake
flourless chocolate cake, marshmallow, graham

coconut chia pudding
seasonal fruit

almond panna cotta
berry gel, almond crumble, fresh berries

fresh fruit cups
seasonal fruit

-
- Please select three (3) desserts to be included with your lunch or dinner buffet menu price

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Plated Lunch



Soups

poured tableside

sweet corn soup

blue crab-potato salad, crispy onion, dill

heirloom tomato gazpacho

cucumber, cilantro, farm peppers

Salads

beet salad

goat cheese, candied walnuts, frisée, mache

baby iceberg

bacon, tomatoes, blue cheese dressing

butter lettuce

citrus, radish, pine nuts, basil dressing

classic Caesar

white anchovy, aged parmesan, crouton

endive

pears, walnuts, blue cheese, aged balsamic

frisée

crispy bacon, beluga lentils, sherry vinaigrette

field greens

grilled peaches, beets, feta, white balsamic

-
- All entrées include freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, iced tea, fresh baked rolls & creamery butter.
 - Prices are based on a three course lunch menu to include one Soup or one Salad, one Entrée & one Dessert.

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Entrées

roasted chicken breast
creamed corn, grits, pecan relish, natural jus
38 per guest

Scottish salmon
caramelized squash, hominy, sweet corn broth
40 per guest

black grouper
grits, fennel-olive salad, crab butter
40 per guest

smoked pork tenderloin
peach BBQ, roasted fennel, potatoes
41 per guest – update??

beef tenderloin
crispy broccoli, onion rings, jus
44 per guest

Duo Entrées

beef tenderloin & shrimp
crispy broccoli, onion rings, jus
54 per guest

roasted chicken & crab cake
creamed corn, grits, pecan relish, natural jus
48 per guest

Vegetarian Entrées

charred zucchini
tomato compote, pine nuts, pesto

grilled eggplant
portabella, chevre, beet-walnut relish, aged balsamic

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Desserts

s'mores brownie *

marshmallow mousse, graham crumble, raspberries

red velvet*

fresh berries, white chocolate cheesecake

crème brûlée*

milk chocolate, dulce de leche, cardamom chantilly

chocolate Chambord mousse*

chocolate, chambord mousse, flourless chocolate cake

citrus madeline*

lemon-lime, violet meringue, bergamot crumble

cobbler*

seasonal flavors, panna cotta, walnut crumble

hazelnut caramel crunch bar

milk chocolate praline mousse, Kahlua gelée, chantilly

* available pre-set.

Plated Appetizers

\$12 additional, per guest

crab cake

citrus braised fennel, frisée, Riesling butter

fried green tomatoes

feta, sweet pickles, horseradish-dill cream

scallops

ragout of summer vegetables, ginger-tomato jus

risotto

English pea, pickled peppers, whipped buttermilk

potato gnocchi

fava beans, charred romaine, onion, pepper jus

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Receptions



Warm Hors D'Oeuvres

- priced per piece
- minimum of 25 pieces per item

Land

pork belly, corn bread, pickled okra, mustard BBQ	6
crispy pork spring roll, sweet & spicy dipping sauce	6
chicken & waffles, jalapeno maple syrup, mustard	6

Sea

crab cake, remoulade, preserved lemon, capers	6
bacon seared scallops, chive, ginger honey glaze	6
lobster & sweet corn hushpuppies, charred onion aioli	6

Earth

creamed spinach, feta cheese, puff pastry, pine nuts	5
crispy fried risotto, parmesan reggiano, spicy tomato	5
smoked tofu tempura, togarashi, sweet miso aioli	4
wild mushroom vol au vent, crispy onion, parmesan	5
roasted tomato tart, goat cheese, black olives, herbs	4

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Chilled Hors D'Oeuvres

- priced per piece
- minimum of 25 pieces per item

Land

prosciutto, mascarpone, fig preserves, Marcona almond	6
grilled chicken salad, white grapes, walnut, pretzel toast	6
black eyed pea hummus, truffle, pork cracklin', thyme	5

Sea

lobster roll, toasted brioche, tarragon aioli, celery leaves	6
poached shrimp, cucumber, yuzu-wasabi cocktail sauce	6
cured salmon, rye, dill cream, capers, pickled shallots	6
deviled egg, smoked trout mousse, roe, chives	5

Earth

fresh mozzarella, marinated tomato, arugula pesto	5
edamame hummus, black rice crisp, radish salad	4
cucumber gazpacho, yuzu, cilantro, roasted peanuts	4
NC farmers cheese, scallion scone, sweet pepper jam	5
medjool date, asher blue cheese, roasted beet, lemon	5
Vietnamese style vegetable spring roll, sweet chili sauce	5

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Crudité

radish
broccoli
cucumber
baby carrot
cherry tomato
edamame hummus
buttermilk ranch dip
13 per guest

Fruit Market

kiwi
pineapple
coconut
honeydew
cantaloupe
strawberries
minted watermelon
lemon poppy yogurt
13 per guest

East Coast

poached jumbo shrimp
oysters on the half shell
crab claws
cocktail sauce
red pepper aioli
crackers
25 per guest

Local Artisan

Barely Buzzed cheddar
Sweet Grass Dairy green hill
Sweet Grass Dairy Thomasville tomme
Carr Valley Cheese mobay
pepper preserves
dried cherry mostarda
local artisan crackers
17 per guest

Add Charcuterie

4 additional per guest

Mediterranean

hummus
marinated olives
feta-cucumber dip
tomato tapenade
crispy pita
herb focaccia
14 per guest

Grilled Vegetables

pesto marinated squash
marinated tomatoes
red & yellow bell peppers
mushrooms
artichokes
asparagus
14 per guest

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Tavern

build your own slider

Kobe beef
jumbo lump crab
pickle fried chicken
portobello mushroom
spicy aioli
jack cheese
remoulade
tomato compote
smoked tofu mayo
19 per guest

Anson Mills Grits

shrimp, applewood bacon, tasso ham,
green onions, cremini mushrooms,
smoked tomatoes, white cheddar,
roasted red peppers, stone ground grits
17 per guest

La Taqueria

braised chicken
barbacoa beef
pork shoulder al pastor
guacamole, sour cream
pico de gallo
charred tomato salsa
tomatillo salsa
chile con queso
corn & flour tortillas
19 per guest

Sushi

based on 4 pieces per person

cucumber & avocado roll
Philadelphia roll
spicy tuna roll
California roll
22 per guest

Green Garden

romaine hearts
artisan petit greens
hydroponic bibb lettuce
shaved parmesan
candied crispy bacon
edamame
broccoli florets
shaved farm vegetables
heirloom cherry tomatoes
buttermilk ranch
lemon herb vinaigrette
aged balsamic vinaigrette
14 per guest

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Desserts & Coffee Display

3 desserts
14 per guest

4 desserts
17 per guest

- All dessert displays include Larry's Beans fresh brewed coffee

Desserts

key lime pie
key lime curd, berry gel, chantilly

chocolate moon pie
chocolate cake, italian buttercream

carrot cake sandwich
carrot cake, cream cheese icing

Earl Grey blondie
brown butter buttercream

lemon cream bar
lemon curd, sable crust

coconut pound cake
toasted coconut, dulce buttercream

chocolate bourbon pecan pie
caramel bourbon filling, pecans

seasonal fruit tart
oat crumble

banana cream pie
banana pastry cream, vanilla chantilly

chocolate peanut butter pie
peanut butter cream cheese filling, chocolate icing

strawberry almond shortcake
strawberry mousse, almond sponge cake, chantilly

red velvet cake
classic red velvet cake, cream cheese filling

hazelnut espresso brownies
hazelnut praline brownie, chocolate espresso icing

caramel cheesecake
graham cracker, white chocolate cheesecake, caramel

vanilla bean rice pudding
seasonal fruit

chocolate pudding
cocoa crumble

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Backyard BBQ

pulled pork shoulder, eastern NC BBQ
chef carved beef brisket, molasses BBQ
smoked chicken, mustard BBQ
braised collards greens
red bliss potato salad
southern style slaw
glazed cornbread
brioche rolls
19 per guest

Taste of Italy

antipasti, salami, mozzarella, artichokes, black olives
orecchiette pasta, wilted spinach, grilled shrimp, alfredo
rigatoni pasta, italian sausage, sweet peas, vodka sauce
cavatappi pasta, sundried tomatoes, pesto, arugula, broccoli
herbed focaccia
18 per guest

-
- Action Stations require a Chef Attendant at \$150 per station.
 - May be served as a Food Display, no Chef Attendant.
 - Served for a period of 1½ hours

Jasmine

seaweed salad
Asian slaw
seared noodles, chicken
stir fry vegetables
shrimp fried rice
miso soup
19 per guest

Fresh Mixed

romaine hearts
artisan petit greens
hydroponic Bibb lettuce
shaved parmesan
candied crispy bacon
edamame, broccoli florets
farm vegetables, cherry tomatoes
buttermilk ranch
lemon herb vinaigrette
aged balsamic vinaigrette
14 per guest

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Carving Stations

roasted beef tenderloin
horseradish cream
roasted garlic jus
20 per guest

herb roasted prime rib
horseradish cream
red wine jus
21 per guest

marinated lamb loin
cucumber-yogurt sauce
garlic jus
26 per guest

bourbon maple glazed ham
Lusty Monk mustard
port-dried cherry jus
15 per guest

fried turkey breast
cranberry compote
natural turkey jus
15 per guest

-
- All Carving Stations require a Chef Attendant at \$150 per station
 - Served with freshly baked rolls
 - Served for a period of 1½ hours

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Dinner Buffets



The Lotus

soup

miso soup

salads

seaweed, savoy, cucumbers, sesame-soy dressing
rice noodles, sweet peppers, cilantro, citrus vinaigrette

entrées

beef short rib, Chinese BBQ, bok choy, baby carrots
miso glazed salmon, mung bean stir fry, pickled ginger

sides

shrimp fried rice
snow peas, garlic-black bean butter

sides

select 3 desserts from page 16 ([click here](#))

64 per guest

The Capitol

soup

heirloom tomato, herb croutons, bail oil, black pepper

salads

baby spinach, strawberries, pecans, yogurt, poppy seeds, lemon
charred beets, puffed sorghum, feta, sunflower seeds, sorrel

entrées

seared chicken breast, wild rice pilaf, sugar snaps, fig sauce
black grouper, braised fennel, green onion relish, tomato broth
beef tenderloin, creamed baby spinach, roasted beef jus

sides

buttermilk whipped potatoes
roasted asparagus, baby tomatoes chervil
grilled vegetables, artichokes, eggplant, squash
rolls & sweet butter

desserts

select 3 desserts from page 32 ([click here](#))

72 per guest

-
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea
 - Served for a period of two hours.
 - A \$250 surcharge will apply for any groups with less than 15 guests.

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The Bistro

soup

French onion soup

salads

frisée, beluga lentils, arugula, red onion, smoked bacon, Dijon
fingerling potato salad, chives, white wine vinegar, crème fraîche

entrées

steak Diane, oyster mushrooms, brandy cream, shallots
honey glazed pork tenderloin, marinated red onions

sides

Barigoule of grilled vegetables
white bean cassoulet, duck confit, pork belly
rolls & sweet butter

desserts

select 3 desserts from page 32 ([click here](#))

62 per guest

The Woodlands

soup

She crab soup

salads

romaine lettuce, boiled peanuts, pickled okra, buttermilk
tomato salad, pork cracklin', charred cabbage, jalapeno

entrées

crispy catfish, sweet onion hushpuppies, spicy remoulade
smoked chicken breast, baked beans, white BBQ sauce

sides

black eyed peas & rice
braised green beans
corn bread

desserts

select 3 desserts from page 32 ([click here](#))

64 per guest

-
- Includes freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, and iced tea
 - Served for a period of two hours.
 - A \$250 surcharge will apply for any groups with less than 15 guests.

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Desserts

key lime pie
key lime curd, berry gel, chantilly

chocolate moon pie
chocolate cake, italian buttercream

carrot cake sandwich
carrot cake, cream cheese icing

Earl Grey blondie
brown butter buttercream

lemon cream bar
lemon curd, sable crust

coconut pound cake
toasted coconut, dulce buttercream

chocolate bourbon pecan pie
caramel bourbon filling, pecans

seasonal fruit tart
oat crumble

banana cream pie
banana pastry cream, vanilla chantilly

chocolate peanut butter pie
peanut butter cream cheese, chocolate icing

strawberry almond shortcake
strawberry mousse, almond sponge, chantilly

red velvet cake
classic red velvet cake, cream cheese

hazelnut espresso brownies
hazelnut praline brownie, chocolate espresso

caramel cheesecake
graham cracker, white chocolate, caramel

vanilla bean rice pudding
seasonal fruit

chocolate pudding
cocoa crumble

Enhanced Desserts

\$2.00 additional, per guest

s'mores cream cake
flourless chocolate cake, marshmallow, graham

coconut chia pudding
seasonal fruit

almond panna cotta
berry gel, almond crumble, fresh berries

fresh fruit cups
seasonal fruit

-
- Please select three (3) desserts to be included with your lunch or dinner buffet menu price

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Plated Dinner



Soups

poured tableside

heirloom tomato gazpacho
roasted tomato, jalapeno, cilantro

sweet corn soup
grilled shrimp, green tomato, cumin

chilled pea soup
lump crab, tapioca, preserved lemon

she crab soup
blue crab, aged sherry, sweet onion

tomato soup
basil, crispy bacon, herb croutons

Salads

heirloom tomato salad
mâche, watermelon, fresh mozzarella, aged balsamic

summer melon salad
lettuce, fennel, red onion, feta, mint vinaigrette

grilled asparagus salad
country ham, boiled egg, watercress, truffle

classic Caesar salad
romaine lettuce hearts, garlic croutons, parmesan

young lettuce salad
baby tomatoes, goat cheese, strawberries, white balsamic

-
- All entrées include freshly brewed Larry's Beans Coffee, a selection of herbal & organic teas, iced tea, fresh baked rolls & creamery butter.
 - Prices are based on a three course dinner menu to include one Soup or one Salad, one Entrée & one Dessert.
 - An additional \$20 per guest, will apply for ordering entrées tableside. Only single entrées may be selected when offering guests a choice of menu.

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Entrées

roasted chicken breast
thyme polenta, creamed corn, chicken jus
59 per guest

Scottish salmon
wild rice, edamame, stir fried snow peas
63 per guest

roasted sea bass
summer succotash, herb salad, curry broth
64 per guest

rack of lamb
roasted asparagus, mint gremolata, lamb jus
70 per guest

beef short rib
crispy broccoli, wild mushroom jus
65 per guest

beef tenderloin
potato butter, onion rings, sherry jus
66 per guest

Duo Entrées

beef tenderloin & lobster
potato puree, truffled sherry cream
81 per guest

beef tenderloin & shrimp
potato puree, truffled sherry cream
76 per guest

beef tenderloin & crab cake
polenta, creamed corn, pecans, jus
76 per guest

Vegetarian Entrées

charred zucchini
tomato compote, pine nuts, pesto

grilled eggplant
portabella, chevre, beet-walnut relish, aged balsamic

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Desserts

s'mores brownie *
marshmallow mousse, graham crumble, raspberries

red velvet*
fresh berries, white chocolate cheesecake

crème brûlée*
milk chocolate, dulce de leche, cardamom chantilly

chocolate Chambord mousse*
chocolate, chambord mousse, flourless chocolate cake

citrus madeline*
lemon-lime, violet meringue, bergamot crumble

cobbler*
seasonal flavors, panna cotta, walnut crumble

hazelnut caramel crunch bar
milk chocolate praline mousse, Kahlua gelée, chantilly

* available pre-set.

Plated Appetizers

crab cake
citrus braised fennel, radish, Riesling butter
10 additional per guest

fried green tomatoes
feta, sweet pickles, horseradish-dill cream
10 additional per guest

seared ahi tuna
marinated snow peas, avocado, yuzu vinaigrette
12 additional per guest

hot smoked salmon
petite frites, sorghum molasses, arugula
8 additional per guest

risotto
sweet peas, wild mushrooms, truffle cream
8 additional per guest

sea scallop
popcorn grits, charred corn relish, avocado
10 additional per guest

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Specialty Events



Afternoon Tea

tea & company whole leaf teas

poured tableside

black tea
herbal tea
green tea

arrival beverage

select one

sparkling wine
sparkling lemonade
sparkling apple cider

display station

select one

vegetable crudité
fresh fruit
local cheese

family style tea

tea sandwiches *(4 per guest)*

scones & accoutrements
sweets & confections

54 per guest

Umstead Wine Experience

An event inspired by our monthly wine series that provides an interactive tasting experience based on a chosen wine theme. Tasting notes will be provided with the option to have a sommelier led discussion.

The Umstead Wine Experience is recommended as a pre-dinner reception or late afternoon meeting break activity. Guests will be encouraged to interact as they enjoy each pairing. Food and wine can be served as paired stations, educational experience or a tray passed light reception.

common themes

- across America
- terroir intense
- around the world

55 per guest entry wine services
75 per guest elevated wine services
Market Price rare wine services

200 sommelier fee per group *(required)*

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Farm Dinner

A farm inspired dinner that focuses on local, sustainable products from our farm and other North Carolina growers

The Farm Dinner may be hosted on the banquet terrace for up to fifty guests or in the Herb Garden for up to twenty guests

As an alternative The Farm Dinner may also be hosted in any of the banquet rooms for up to fifty guests

85 per guest

canapés

pork belly, corn bread, pickled okra, mustard BBQ deviled egg, smoked trout mousse, roe, chives
black eyed pea hummus, cracklin', truffle

salads

served family style

arugula, goat cheese, baby tomatoes, dill dressing
cucumber salad, kale, parmesan, pickled red onion vinaigrette

proteins

select two options to be available for guests to choose tableside

braised beef short rib
carolina flounder
roasted chicken breast

sides

served family style

whipped potatoes
brown butter roasted carrots
bacon braised brussels sprouts

dessert

cobbler, seasonal flavors, panna cotta, walnut crumble

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Chop House Dinner

A traditional chop house inspired dinner that features a guest's choice of entrée and traditional family style sides.

The Chop House Dinner may be hosted on the banquet terrace for up to thirty guests or in the Herb Garden for up to twenty guests

As an alternative The Chop House Dinner may also be hosted in any of the banquet rooms for up to thirty guests

95 per guest

canapés

crab cake, remoulade, preserved lemon, capers
fresh mozzarella, marinated tomato, arugula pesto
chilled shrimp, cucumber, yuzu-wasabi cocktail sauce

salads

served family style

iceberg, tomatoes, bacon, blue cheese dressing
Caesar, romaine hearts, garlic croutons, anchovies

proteins

select two options to be available for guests to choose tableside

new york strip
beef filet
Heritage pork loin
grilled Scottish salmon
rosemary roasted chicken breast

sides

served family style

truffled macaroni & cheese
baked potato, bacon, sour cream, herb butter, cheddar, scallions
roasted broccoli

sauces

bearnaise
red wine demi glace

dessert

crème brûlée, milk chocolate, dulce de leche, cardamom chantilly

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Beer, Wine & Liquor



Host Bar Prices

charges based on consumption,
bartender fee at \$125 per bar, one bartender per 75 guests

classic brands	9	premium brands	11
house wines	9	house wines	9
beer	6	beer	6
soft drinks	3	soft drinks	3
bottled water	4	bottled water	4
juice	3	juice	3

Bar Package Prices

Pricing is per guest per hours selected & includes the bartender fee.

1 hour	classic 21	premier 26
2 hours	classic 28	premier 33
3 hours	classic 35	premier 40

Bar Packages

classic brands

Cathead Vodka
Stoli Vodka
Beefeater Gin
J. Wray Rum
Seagrams VO Gold Whiskey
Elijah Craig Bourbon
Dewars White Label Scotch
Lunazul Tequila
Dunningan Hills Matchbook, Chardonnay
Montevina "Independence Point"
Cabernet Sauvignon, California
+ & + Cava
Bud Light, White Street Hoptimist IPA,
Highland Gaelic Ale, Heineken

premier brands

Ketel One Vodka
Tito's Vodka
Tanqueray
Sailor Jerry Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Famous Grouse Scotch
Jose Cuervo Especial Tequila
Dunningan Hills Matchbook, Chardonnay
Montevina "Independence Point"
Cabernet Sauvignon, California
Adami "Garbel" Prosecco
Bud Light, White Street Hoptimist IPA,
Highland Gaelic Ale, Heineken

cordials

charged by consumption
VS
Kahlua
Fragelico
Remy Martin
Sambuca Romana
Baileys Irish Cream
Disaronno Originale
12 each

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Banquet Wine List

White

von Winning "Winnings" Riesling, Germany	52
Scarpetta, Pinot Grigio, Italy	40
Chehalem "Ridgecrest" Grüner Veltliner, Oregon	54
Andrew Rich "Croft" Sauvignon Blanc, Oregon	60
Cakebread Sauvignon Blanc, California	70
Ramey, Chardonnay, California	68
Dunningan Hills "Matchbook" Chardonnay, California	35
Chappellet, Chardonnay, California	65

Sparkling

+ & + Cava, Spain	35
Adami "Garbel" Prosecco, Italy	45
Raventos i Blanc Brut Rose, Spain	68
Aubry "Premier Cru" Brut, France	81

Red

Alexana "The Umstead Cuvee" Pinot Noir, Oregon	68
Carmel Road Pinot Noir, California	55
Semaphore 7, Alicante Blend, Portugal	40
Finca Decero Malbec, Argentina	40
Stolpman Vineyards "Estate" Syrah, California	60
Arrowood, Cabernet Sauvignon, California	68
Montevina "Independence Point" Cabernet Sauvignon, California	35
Honig Cabernet Sauvignon, California	90

This is just a partial list of the wines offered at The Umstead. Our Sommelier would be glad to assist with any other options.

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- Requires a bartender at \$125, one attendant per 50 guests
- Maximum of 2 cocktails per event

Artisan Cocktails

may be added to any bar as additional options

gin-sation

gin, lime, cucumber

raspberry thyme

gin, raspberry, thyme, lime, soda

citrus mule

vodka, orange, lemon, ginger

pomegranate cosmo

vodka, triple sec, pomegranate, lime

raspberry

vodka, lemon, raspberry, sparkling wine

*can also be strawberry

honey squeeze

bourbon, honey, lemon, ginger

hibiscus martini

vodka, hibiscus, lemon, sparkling wine

dark berry mojito

rum, berries, pineapple, mint, soda

14 per cocktail

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Information



Banquet Information

Guarantee

The Umstead Hotel and Spa requires a guarantee number of persons attending your function(s) by noon, three working days prior to the function day. If a guarantee is not provided, the agreed upon contracted guest count will be used or the number of guests attending, whichever is greater. The hotel will prepare food for up to 5% over the guaranteed guest count. If the number of guests exceeds 5% of the guarantee, the hotel cannot guarantee to provide identical services for the additional guests but will accommodate with an alternative meal. Any meal provided for the additional guests will be subject to a \$20.00 per person surcharge on the menu price.

Service Charge/Tax

A 22% taxable service charge and 8.25% state sales tax will be charged on food and beverage items. State sales tax will be applied to room rental and audio visual fees at 7.25%.

Bartender Fees \$125 per
bartender

One bartender per 75 guests is suggested

Chef's Fees \$150 per chef

Menu items requiring a chef are noted on the menus

Outside Vendors

All equipment, rental linens, rental chairs, floral centerpieces, etc. must be loaded and unloaded at the loading dock. Your catering representative will work with the vendor contact to schedule a time for load in and load out.

Floral Design, Decorations, Entertainment & Photography

Your catering representative can provide a list of preferred vendor partners to assist with the planning of your event requirements. You are not required to use the vendors, however, we do request notice of your selected vendors so they may be advised on the Hotel's outside vendor policies. Charges will be applied to the group's master account should any excessive cleanup be required after an event.

Displays & Exhibits

All exhibits and displays must conform to Cary city code and fire ordinance rules. The hotel does not permit the affixing of anything to walls, floors, or ceilings of rooms with nails, staples, tape or any other adhesive unless approval is given in advance. Any damages caused by event attendees will be the responsibility of the event planner.

Shipping/Receiving

Packages for meetings may be delivered three (3) working days prior to the date of the event. Any items being mailed to the hotel should include the following information:

Group Contact/Event Name & Date
The Umstead Hotel and Spa
100 Woodland Pond Drive
Cary, NC 27513

Audio/Visual Services

The hotel offers a full line of state of the art audio visual equipment and technical support at an additional charge. In order to ensure a positive event experience, The Umstead Hotel and Spa highly recommends using only in-house equipment. Should the event planner opt to bring in an outside audio visual vendor, additional charges may apply. Charges for any damage done to the hotel by an outside audio visual vendor will be charged to the client's master account.

Parking

The hotel requires valet parking for any event with 100 or more guests arriving by automobile. Your catering representative can provide you with the current pricing, but a reasonable estimate is \$3.50 per person. Signs will be provided to direct guests to the conference entrance of the hotel. Valet parking charges will be posted to the client's master account.

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Audio Visual



Integrated Display Packages

(all packages include house sound system, patch cables & set up labor)

Arbor

55" 4K high definition monitor
computer interface to monitor
\$450

Boardroom

75" 4K high definition monitor
computer interface to monitor
\$550

Cedar

75" 4K high definition monitor
computer interface to monitor
\$550

Sycamore 1 or 2

(1) integrated 1080 HD resolution projector
(1) 6' x 9' drop down screen
computer input to projection system
\$650

full Sycamore

(2) integrated 1080 HD resolution projectors
(2) 6' x 9' drop down screens
computer input to projection system
\$700

Salon

(1) integrated 1080 HD resolution projector
(1) 7' x 11' drop down screen
computer input to projection system
\$800

Ballroom 1 or 2

(1) integrated 1080 HD resolution projector
(1) 9' x 16' drop down screen
computer input to projection system
\$850

full Ballroom

(2) integrated 1080 HD resolution projectors
(2) 9' x 16' drop down screens
computer input to projection system
\$950

projection support package

client to provide own projector

(1) 6' or 8' skirted tripod screen
(1) skirted projection table
power cords & power strips as needed
\$180

Audio Visual Technician

price per hour with a 4 hour minimum
between Monday – Friday 8:00am – 5:00pm
\$90

between 5:00pm – 8:00am & weekends
\$130

**Labor Fees at Same Rate

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Basic Meeting Needs

- Wireless High Speed Internet Connection (Unlimited Users) \$100
- Lectern with Microphone & Reading Light \$175
- Flip Chart with Markers (1) Refill \$45
- Signage Easels \$15
- Power Strip \$25
- Extension Cord \$25

Phone Service & Audio

**International Calls Incur Additional Charges*

- Desk Phone & Connection \$90
- Conference Phone & Connection *includes local & long distance calling fees* \$250 (may require additional microphones)
- MP3 Recorder \$125 (may require additional microphones)

Microphones

- Multiple Microphones in Room May Require Dedicated Technician
- Wireless Lavalier Microphone (Digital) \$125
- Wireless Handheld Microphone (Digital) \$125
- Wired Lavalier Microphone \$85
- Wired Microphone with Stand \$65
- Table Top Microphone \$65
- Push to Talk Microphone \$85

Video Presentation & Conferencing

- 55" Plasma Monitor with Cart & Drape \$450
- DVD/VCR Player \$65
- VTC Video Conference System (Requires in House Projection with House Sound) \$500

Computer Needs

- LCD Data Projector \$350
- Lap Top Computer \$175
- Wireless PowerPoint Remote, Laser Pointer \$50
- Laser Jet Black & White Printer \$175
- Color Print/Copy/Fax/ Scan \$250

Screens

- Front or Rear Projection Screen with Black Dress Kit – Available in Various Sizes Starting at \$225 (Does Not Include Labor)

Lighting Packages

- Starting at \$400

All Prices Listed Are Per Room Per Day

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