



WEDDINGS

Whether you are planning a large traditional wedding reception or a more informal celebration, The Umstead Hotel and Spa offers the ideal location and luxurious design to create an elegant atmosphere for all of your wedding festivities. The modern ambiance, outstanding cuisine and courteous staff at The Umstead Hotel set the tone for a celebration that will make loving memories that will last a lifetime.

Why host your wedding celebration at The Umstead Hotel and Spa?

- We offer a beautiful ceremony lawn conveniently located in Cary.
- The hotel features five star cuisine with an unparalleled level of service.
- The Umstead Special Events Team has years of experience and will work with you to create the wedding of your dreams - whether you select a package or have us customize all the details specifically for your special day.
- Since we only host one wedding at a time you will have the undivided attention of the staff while enjoying your wedding celebration.
- For your out of town guests, we are pleased to offer a courtesy room block with a reduced room rate the weekend of your wedding.
- By hosting your wedding celebration at The Umstead, you will have exclusive access to the property for Engagement photography sessions prior to your wedding date.
- We offer a complimentary private menu tasting for up to four guests for weddings with 75 guests or more.
- The Umstead Hotel does not charge a separate facility fee for using the event space.
- Your cocktail hour can be hosted on the outdoor terrace overlooking the lake.



WEDDING CEREMONY



Wedding Lawn

The Wedding Lawn is available for wedding ceremonies up to 250 guests and is exclusive to couples hosting their wedding reception at the hotel. The ceremony fee includes:

- Reserved space for ceremony rehearsal the day prior to the wedding
- Certified wedding day of coordinator*
- White ceremony chairs
- An indoor back-up location in the event of inclement weather
- Two speakers and two wireless lavalier microphones
- Altar table
- Water station
- Gift table
- Exclusive day-of photography access
- One complimentary guest suite for the couple on the night prior to the wedding ceremony
- Complimentary valet parking for guests attending the wedding celebration
- Complimentary sparkling wine toast for the wedding party and parents
- Access to hotel property for engagement photo session

After 5:00 PM
March-June,
September - December
\$5,000, inclusive

Afternoon Ceremony
with Reception ending
prior to 3:00 PM
March-June,
September - December
\$4,000, inclusive

Off-Peak Months
January, February, July,
and August
\$4,000, inclusive

**If you retain an outside wedding planner and The Umstead Hotel is notified of such in writing prior to contracting, your ceremony fee will be reduced by \$500.*



DAY OF COORDINATOR

*Exclusive to
weddings with a
ceremony onsite*

As part of your wedding ceremony package, The Umstead team will provide you with the following services during the planning of your wedding celebration:

- o Initial phone consultation to discuss Umstead Package and your vision and goals for the wedding day
- o Two face to face meetings in person to go through details, walk through venue to discuss layout and flow
- o Unlimited phone and email correspondence
- o Preparation of detailed timeline for wedding party and vendors
- o Contact all contracted vendors three weeks prior to the event to confirm and discuss itinerary
- o Supervise all vendor set up at the ceremony and reception
- o Coordinate with all vendors to ensure the event follows timeline leading up to event as well as on day of event
- o On-site presence until all major events of the reception are concluded (cake cutting, bouquet toss, special exit)

Additional Add-on Planning Services

- o Budget development and cost saving solutions
- o Customized detailed checklist with highlighted monthly duties
- o Assistance with design and décor including floral design concepts, lighting suggestions, and selecting specialty linens, lounge furniture, invitations and other themed décor
- o Attendance at all necessary vendor meetings and contract review/negotiation

These add on packages can be discussed during your initial phone consultation



WEDDING RECEPTIONS



Grand Ballroom

The Grand Ballroom is an impressive 4,000 square foot venue with soaring twenty-foot ceilings, intricate custom carpeting, breathtaking lighting with space to create the ultimate party of your design. An elegant pre-function space accompanies the ballroom and features original artwork and natural light spilling in from the terrace overlooking our three-acre lake.

- o Seated dinner 200 guests with dance floor/DJ table
- o Seated dinner 160 guests with dance floor/Band Stage
- o Strolling reception 250 guests with dance floor (limited seating)
- o Strolling reception 140 guests with dance floor (seating for all guests)
- o Buffet dinner 140 guests with dance floor (seating for all guests)

Food & Beverage Minimums:

Saturday Night –
starts at \$20,000

*determined by estimated guest count
(start time after 6:00 PM)

Friday/Sunday Night –
starts at \$12,000

*determined by estimated guest count
(start time after 6:00 PM)

Afternoon – starts at \$9,000

*determined by estimated guest count
(concluding prior to 3:00 PM)

Half Ballroom

Available on Friday or Sunday

- o Seated dinner 70 guests with dance floor/DJ table
- o Strolling reception 80 guests with dance floor (limited seating)
- o Strolling reception 60 guests with dance floor (seating for all guests)
- o Buffet dinner 60 guests with dance floor (seating for all guests)

Food & Beverage Minimums:

Friday/Sunday Night –
starts at \$8,000

*determined by estimated guest count
(start time after 6:00 PM)

Afternoons – starts at \$5,000

*determined by estimated guest count
(concluding prior to 3:00 PM)

Salon Room

Available on Friday or Sunday

The Salon is an elegant 1,600 square foot room filled with natural light pouring in from lakefront windows. Brocade-lined walls, a modern Italian chandelier and fixtures, and a muted palate create an ideal setting for an intimate reception.

- o Seated dinner 60 guests with dance floor/DJ table
- o Strolling reception 80 guests with dance floor (limited seating)
- o Strolling reception 50 guests with dance floor (seating for all guests)
- o Buffet dinner 50 guests with dance floor (seating for all guests)

Food & Beverage Minimums:

Friday/Sunday Night –
starts at \$8,000

*determined by estimated guest count
(start time after 6:00 PM)

Afternoons – starts at \$5,000

*determined by estimated guest count
(concluding prior to 3:00 PM)



WEDDING PACKAGES

All Wedding Packages include:

- Personal and professional planning by The Umstead Special Events Team
- Guest suite for the newlywed couple on their wedding night
- Tables, chairs, floor-length white, chocolate brown, or steel grey tablecloths
- White napkins, charger plates, stemware and silverware
- Votive candles
- Dance floor, table for DJ or stage for band
- Display tables for cake, gifts, guestbook, escort cards and favors
- Table pin spot lighting in Grand Ballroom and Salon Room
- Sparkling wine toast for all guests
- Cake cutting and serving
- Coffee and tea
- Menu tasting for up to four guests for weddings of 75 guests or more
- Courtesy room block
- Bartender fees
- Chef fees
- All taxes and service charges
- Wedding Party holding room
- No facility fees

Note:

For receptions planned without a ceremony onsite, a day-of coordinator is required in addition to The Umstead Special Events Team.



AFTERNOON PACKAGES



BRUNCH PACKAGE

Available Saturday & Sunday

- o Three hour buffet brunch event
- o Three hour open bar (*available after 10:00am on Sundays*)
- o Umstead brunch menu
- o Choice of bellini or mimosa station (*available after 10:00am on Sundays*)
- o Artisan orange juice

\$125 per person

AFTERNOON PACKAGES

Available Friday, Saturday & Sunday

Elm Package

- o Four hour plated lunch event
- o Three hour open bar
- o Two passed hors d'oeuvres
- o One reception display
- o Three Course Lunch: Soup, Salad and Entree
- o Wine service with lunch

\$155 per person – Two pre-selected single entrées

\$159 per person – One duo entrée

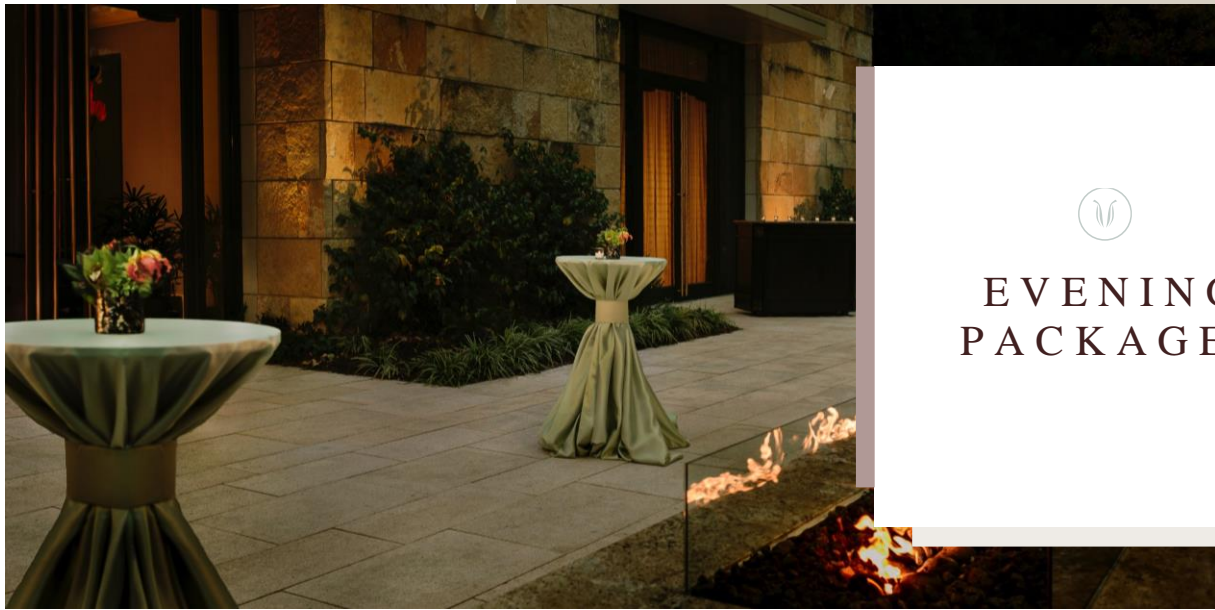
\$175 per person – Tableside choice of two entrées

**limited to guest count of 150 or less*

Hickory Package

- o Four hour strolling reception event
- o Four hour open bar
- o Two passed hors d'oeuvres
- o Two displays
- o One action station
- o One carving station

\$160 per person



EVENING PACKAGES

Magnolia Package

- Five hour plated dinner event
- Four hour open bar
- One hour wine service with dinner
- Three passed hors d'oeuvres
- One reception display
- Dinner rolls and sweet butter
- Three course dinner: soup, salad and entrée

\$210 per person – Three preselected single entrées

**to include one vegetarian entrée*

\$217 per person – One duo entrée

\$230 per person – Tableside choice of two entrées

**limited to guest count of 150 or less*

Chestnut Package

- Five hour strolling reception event
- Five hour open bar
- Four passed hors d'oeuvres and one display
- Strolling reception:
 - Two action stations
 - One carving station

\$212 per person

Walnut Package

- Five hour buffet dinner event
- Four hour open bar
- One hour wine service with dinner
- Three passed hors d'oeuvres
- Buffet Dinner to include
 - 2 Buffet Salads
 - 3 Buffet Entrees
 - 2 Buffet Sides

\$192 per person

Willow Package

- Four hour plated dinner event
- Three hour open bar
- One hour wine service with dinner
- Three passed hors d'oeuvres
- Dinner rolls and sweet butter
- Two course dinner: First course and entrée

\$186 per person – Three preselected single entrées

**to include one vegetarian entrée*

\$193 per person – One duo entrée

Dogwood Package

- Four hour strolling reception event
- Four hour open bar
- Three passed hors d'oeuvres and one display
- Strolling reception:
 - One action station
 - One carving station

\$175 per person

Holly Package

- Four hour buffet dinner event
- Three hour open bar
- One hour wine service with dinner
- Three passed hors d'oeuvres
- One reception display
- Buffet Dinner to include
 - 2 Buffet Salads
 - 2 Buffet Entrees
 - 2 Buffet Sides

\$170 per person



CUSTOMIZE YOUR EVENT

Weddings at The Umstead Hotel and Spa are as unique and dynamic as the couples planning them. Our dedicated and experienced Special Events Team will work closely with you to help bring your dream wedding to life. We are pleased to offer these ideas and inspirations for enhancing your special event:

CULINARY CREATIONS

Iced Seafood Display
Shrimp, Oysters, and Crab
Fresh accompaniments
\$29 per person

Sushi Bar (4 pieces per guest)
Sushi displayed and rolled to order
\$28 per person

Miniature Dessert Buffet
Signature desserts elegantly displayed
\$17 per person

DÉCOR ELEMENTS

Chivari chairs
\$15 each

Rental linens
\$16-\$35 per table

Linen overlays
\$13 per table

Rental napkins
\$1.50-\$3.00 each

Tent rental on terrace
Starting at \$3,500

The above prices are inclusive of taxes, service charge, delivery fees and set-up fees.



PREFERRED PARTNERS

Photography

Annagram Photo

www.anagramphoto.com

Bow Tie Collaborative – (434) 429-5883

www.bowtiecollaborative.com

Brian Mullins – (919) 414-0869

www.brianmullinsphotography.com

Fabiana Skubic

fabianaskubic.com

Images by Amber Robinson – (919) 291-1466

www.imagesbyamberrobinson.com

Joe Payne – (919) 397-4889

www.joepayneweddingphotography.com

Julia Wade – (650) 861-0818

www.julia-wade.com

Katherine Miles Jones

www.katherinemilesjones.com

Kevin Milz Photography – (919) 271.2167

www.kevinmilz.com

Krystal Kast – (919) 260-5623

krystalkastphotography.com

Martha Manning – (919) 542-3499

www.marthamanning.com

Melissa Maureen – (828) 467-2042

www.melissamaureen.com

Mina Von Feilitzch

www.mina.photography

Pamela Jahnke – (919) 809-4244

pamelajahnkephotography.com

Walters & Walters

www.waltersandwalters.com

Videography

21 Films – (919) 603-7607

www.twentyonefilms.com

Heart Stone Films – (919) 827-4452

www.filmsforlife.com

Morgan Scott Films

www.morganscottfilms.com

Thomas Blake Films – (919) 793-5400

www.thomasblakefilms.com

Wrinkled Blanket Media

vimeo.com/wrinkledblanketmedia



PREFERRED PARTNERS

Ceremony Music

Arioso Strings – (919) 616-0418
www.ariosostrings.com

Harpist Pavelid Castaneda – (631) 332-0555
www.pavelidcastaneda.com

Save the Date Music – (919) 942-7882
www.savethedatemusic.com

Triangle String Quartet – (864) 915-8370
www.trianglestringquartet.com

Udeshi Hargett – (252) 292-1307
www.raleighviolinist.com

Rentals

American Party Rentals – (919) 544-1555
www.americanpartyrentals.com

CE Rental – (919) 833-9743
www.cerental.com

Cottage Luxe – (919) 495-7042
www.cottageluxe.com

Greenhouse Picker Sisters – (984) 232-8621
www.greenhousepickersisters.com

Party Reflections – (877) 354-2595
www.partyreflections.com

Themeworks – (919) 833-7900
www.themeworkscreative.com

Officiants

Heidi Gessner – (919) 357-4148
www.heidigessner.com

Perry Hardison – (919) 618-3359
www.perryhardisonweddings.com

Kevin Holland
www.personalweddingsnc.com

Rev G – (336) 708-1647
www.revoncall.com

Reverend Kayelily Middleton – (919) 345-4608
www.aweddingminister.com

Terry Michael Newell, Pastoral Counselor – (919) 760-0376 ext. 207
www.terrymichaelnewell.com

Ed Sansbury – (919) 270-7850
www.trianglecustomceremonies.com

Transportation

Blue Diamond – (919) 752-4187
www.bluediamondus.com

Carolina Livery – (919) 957-1111
www.carolinalivery.net

EcoStyle – (919) 447-4030
www.ecostyleusa.com

White Horse Transportation – (919) 782-5893
www.ridewhitehorse.com



PREFERRED PARTNERS

continued

Music & Entertainment

All Around Raleigh DJ – (919) 757-8296
www.allaroundraleighdj.com

Bunn DJ Company – (919) 785-9001
www.bunndjcompany.com

DJ Harlem – (919) 398-5219
djharlem.com

DJ Rang
www.DJRang.com

East Coast Entertainment – (919) 875-1800
www.eastcoastentertainment.com

Mike Morse Entertainment – (919) 744-6453
www.morseentertainment.com

Sam Hill Entertainment – (866) 726-4455
www.samhillbands.com

Stylus Events – (919) 346-4669
www.stylusevents.us

Triangle DJ – (919) 771- 3609
www.triangledj.com

Uniq Events
www.uniq.dj

Vox DJ
www.voxdjcompany.com

Stationery

Cute Buttons Gift & Paper Boutique – (919) 462-9618
www.shopcutebuttons.com

If It's Paper – (919) 615-4333
www.ifitspaper.org

Paper Buzz – (919) 781-0351
www.paperbuzz.com

Wedding Cake

Ashley Cakes – (888) 649-0404
www.ashleycakes.com

Cakes by Chloe – (919) 599-1150
www.cakesbychloe.com

Edible Art – (919) 856-0604
www.edibleartnc.com

Once in a Blue Moon Bakery – (919) 319-6554
www.blumoonbakery.com

Sugar Euphoria
sugareuphoria.com

The Cupcake Shoppe – (919) 821-4223
www.thecupcakeshopperaleigh.com

Floral Designers

Bowerbird Florals – (984) 234-0024
www.Bowerbirdflowers.com

Eclectic Sage – (919) 569-5144
www.eclecticsage.com

English Garden – (919) 341-6650
www.englishgardenraleigh.com

Embellished Blooms – (919)346-4811
www.embellishedblooms.com

Flowers on Broad – (919) 557-3410
www.flowersonbroadstreet.com

Meristem Floral – (919) 322-8418
www.meristemfloral.com

TreBella Flowers – (919) 620-6187
www.trebellabridal.com

The Watered Garden – (919) 828-2600
www.wateredgardenflorist.com

Wylde Flowers
www.wylde.co



**PREFERRED
PARTNERS**
continued

Hair & Makeup

Contour Kissed – (919) 738-1003
www.contourkissed.com

Jade Marion – (919) 624-4710
www.jademarionhair.org

Makeup by Ashley Mooney
makeupbyashleymooney.com

Makeup for Your Day – (877) 588-7451
www.makeupforyourday.com

Stephanie Sevilla – (919) 413-2471
www.themakeupculture.com

Wedded Kiss
www.weddedkiss.com

Wink
www.winkhairandmakeup.com

Bridal Salons

Alexia's Bridal Salon – (919) 829-5900
www.alexiasbridal.com

Coastal Knot – (984) 233-5377
www.coastalknot.com

Gilded Bridal – (919) 717-2674
www.gildedbridal.com

Lana Addison – (919) 460-8822
www.lanaaddison.com

Mena Garcia Beauty – (919) 520-3530
www.menagarcia beauty.com

Tre Bella Bridal – (919) 323-7167
www.trebellabridal.com

Vow'd – (984) 275-3170
www.vowdweddings.com



BRUNCH BUFFET



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
Artisan orange juice
Larry's Beans coffee
Herbal & organic teas

Brunch Enhancements

Omelet Station
\$19 per person

Carving Stations

Roast Beef Tenderloin
Horseradish cream, roasted
garlic juice
\$26 per person

Herb Roasted Prime Rib
Horseradish cream, red wine jus
\$28 per person



PLATED LUNCH SELECTION



FALL / WINTER
September 23 - March 19

First Course

(poured tableside)

She crab soup, blue crab, sweet onion, aged sherry
Butternut squash soup, green apple, sweet curry, coconut
Mushroom bisque, porcini, white truffle
Celery root chowder, hazelnuts, mustard seeds, black truffle

Second Course

Frisée, crispy bacon, beluga lentils, sherry vinaigrette
Beet salad, goat cheese, candied walnuts, frisée, mache
Baby iceberg, bacon, tomatoes, blue cheese dressing
Butter lettuce, citrus, radish, pine nuts, basil dressing
Endive, pears, walnuts, blue cheese, aged balsamic
Classic Caesar, white anchovy, aged parmesan, crouton

Entrée Course

Roasted chicken breast, cremini mushrooms, green beans, grits, natural jus
Beef short rib, brussel sprouts, wild mushroom gravy, crispy onions
Black grouper, saffron risotto, fennel-olive salad, crab butter
Beef tenderloin, roasted root vegetables, polenta, madeira
Scottish salmon, braised cabbage, wild mushroom, sake-black bean jus

Duo Entrées

Beef tenderloin & shrimp, roasted potatoes, baby root vegetables, ginger jus
Chicken & crab cake, polenta, baby carrots, wild mushrooms



PLATED DINNER SELECTIONS

FALL / WINTER

September 23 - March 19

First Course

(poured tableside)

Parsnip lobster, bisque pumpkin seed pesto, pickled pears
Celery root chowder, hazelnuts, mustard seeds, black truffle
Butternut squash soup, spiced pecans, port, apple-onion jam
Potato leek soup, smoked bacon, crispy leeks, paprika
Cremini mushroom soup, pickled garlic, truffle cream, thyme

Salad Course

Pickled fig, country ham, candied walnuts, blue cheese, honey vinaigrette
Butter lettuce, green apples, pickled shallots, hazelnuts, green goddess
Roasted beet, prosciutto, goat cheese, pistachio, petite machè
Lump crab, farm radish, apple-celeriac slaw, frisée, tarragon
Roasted pear, arugula, Fiscalini, country ham, mustard-molasses
Farm lettuce, shaved fennel, fresh chèvre, citrus almond vinaigrette

Entrée Course

Roasted chicken breast, creamy polenta, baby carrots, bloomed raisins
Scottish salmon, wild rice, parsnips, stir fried snow peas, lime
Roasted sea bass, marble potato, fennel salad, lobster bisque
Beef short rib, potato butter, bacon braised brussel sprouts, madeira
Beef tenderloin, roasted root vegetables, caramelized onions, beef jus

Duo Entrées

Beef tenderloin & crab cake, polenta, baby carrots, wild mushrooms
Beef tenderloin & shrimp, roasted potatoes, baby root vegetables, ginger jus

Dinner Enhancements

Beef tenderloin & lobster
duo entrée
\$15 additional per person

Rack of lamb
\$5 additional per person



STROLLING RECEPTION DISPLAYS

DISPLAYS

Tavern

Kobe Beef
Jumbo lump crab
Pickle fried chicken
Portobello mushroom
Spicy aioli
Jack cheese
Remoulade
Tomato compote
Smoked tofu mayo

Anson Mills Grits

Shrimp, applewood bacon, tasso ham,
green onions, cremini mushrooms, smoked
tomatoes, white cheddar, roasted red peppers,
stone ground Anson Mills grits

La Taqueria

Braised chicken
Barbacoa beef
Pork shoulder al pastor
Guacomole, sour cream, & pico de gallo
Charred tomato salsa & tomatillo salsa
Chile con queso
Corn & flour tortillas

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

Crudité

Radish, broccoli, cucumber
Baby carrot, cherry tomatoes
Edamame hummus
Buttermilk ranch dip

East Coast

Poached jumbo shrimp
Oysters on the half shell
Crab claws
Cocktail sauce
Red pepper aioli
Crackers

Fruit Market

Kiwi, pineapple, coconut, honeydew,
cantaloupe, strawberries, minted
watermelon, lemon poppy yogurt

Mediterranean

Hummus
Marinated olives
Feta-cucumber dip
Tomato tapenade
Crispy pita
Herb focaccia

Grilled Vegetables

Pesto marinated squash
Marinated tomatoes
Red & yellow bell peppers
Mushrooms, artichokes, & asparagus



STROLLING RECEPTION ACTION & CARVING STATIONS

ACTION STATIONS

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

Jasmine

Seaweed salad
Asian slaw
Seared noodles, chicken
Stir fry vegetables
Shrimp fried rice
Miso soup

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

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

CARVING STATIONS

Served with freshly baked rolls

Roasted Beef Tenderloin

Horseradish cream
Roasted garlic jus

Herb Roasted Prime Rib

Horseradish cream
Red wine jus

Marinated Lamb Loin

Cucumber-yogurt sauce
Garlic jus

Bourbon Maple Glazed Ham

Lusty Monk mustard
Port-dried cherry jus

Fried Turkey Breast

Cranberry compote
Natural turkey jus



DESSERTS



Chocolate & Caramel

Chocolate moon pie, chocolate buttercream
Caramel cheesecake, graham cracker, white chocolate
S'mores brownie, toasted marshmallow, graham crumble
Chocolate pecan tart, bourbon caramel, chantilly
Chocolate peanut butter pie, roasted peanuts
Chocolate butterscotch blondie, caramel, brown butter
Chocolate espresso brownie, hazelnut ganache

Vanilla & Fruit

Lemon cream cake, fresh berries
Carrot cake sandwich, cream cheese icing
Red velvet cake, cream cheese filling
Key lime tart, graham, chantilly
Seasonal fruit tart, oatmeal crumble
Banana cream pie, vanilla chantilly
Tiramisu cupcake, mascarpone icing

Specialty

Chocolate chambord mousse, raspberries (GF)
Strawberry almond cake, sponge cake, chantilly (GF)
Chocolate brownie, ganache (GF)
Spiced cupcake, vanilla bean marshmallow (GF, DF)
Seasonal fruit Verrine (GF, DF, VEGAN)
Coconut chia pudding, seasonal fruit (GF, DF, VEGAN)
Chocolate pudding, berry gel (GF, DF)
Oatmeal cream pie, peanut butter cake, vanilla (GF, DF)
Date nut truffle, dried fruit, seasonal spices (GF, DF, VEGAN)



BAR SELECTIONS



CLASSIC BRANDS *included in package*

Liquor

Cathead Vodka
Stoli Vodka
Beefeater Gin
Muddy River Carolina Silver Rum
Jack Daniels Whiskey
Elijah Craig Bourbon
Dewar's White Label Scotch
Lunazul Blanco Tequila

Wine

Dunningan Hills "Matchbook" Chardonnay
Backsberg, Cabernet
Los Monteros, Cava

Beer

Miller Lite
Heineken
Highland Gaelic Ale, Winston-Salem NC
Trophy Wife IPA, Raleigh NC

PREMIER BRANDS *\$14 per person enhancement*

Liquor

Ketel One Vodka
Tito's Vodka
Tanqueray Gin
Mount Gay Eclipse Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Glenmorangie 10yr Scotch
Lunazul Reposado Tequila

Wine

Dunningan Hills "Matchbook" Chardonnay
Backsberg, Cabernet
Mirabello, Prosecco

Beer

Miller Lite
Heineken
Highland Gaelic Ale, Winston-Salem NC
Trophy Wife IPA, Raleigh NC



SPECIALTY COCKTAILS



INCLUDED

select 2

Kentucky Mule

Bourbon, Lime, Mint, Ginger

Gin-ger

Gin, Ginger, Lime, Club Soda

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

ENHANCEMENTS

\$6 per person, select 2

Orchard

Bourbon, Apple, Lemon Lime, Ginger

Honey Squeeze

Bourbon, Honey, Lemon, Ginger

Apple

Whiskey, OJ, Cinnamon, Apple, Lime

Eye-Dew

Whiskey, Amaro, Bitters

Eye-Dew Too

Vodka, Chambord, Lemon, Sparkling Wine

Hibiscus Martini

Vodka, Hibiscus, Lemon, Sparkling Wine

Strawberry Lemonade

Vodka, Lemon, Strawberry, Soda

Blushing Bride

Vodka, Pomegranate, Thyme, Cranberry, Sparkling Wine

Dark Berry Mojito

Rum, Berries, Pineapple, Mint, Soda



AFTERNOON TEA

AFTERNOON TEA

Tea & Company Whole Leaf Teas

Black tea
Herbal tea
Green tea

Arrival Beverage *Select one*

Sparkling wine
Sparkling lemonade
Sparkling cider

Display Station *Select one*

Vegetable crudité
Fresh fruit
Local cheese

Family Style Afternoon Tea

Tea sandwiches (4 per guest)
Scones & accompaniments
Sweets & confections

\$54 per person