



Hilton

DURHAM NEAR DUKE UNIVERSITY



Catering Menu

Hilton Durham near Duke University | 3800 Hillsborough Rd | Durham, North Carolina | 27705

919-564-2900 | 919-309-1302 sales fax

www.Durham.Hilton.com

BREAKFAST

CREATE YOUR OWN CONTINENTAL BREAKFAST BUFFET

\$18 per person

Select Two: Sliced Seasonal Fruits | Assorted Fruit Yogurts | Fresh Whole Fruits

Select Two: Oven Fresh Muffins | Assorted Danish Pastries | Sliced Coffee Cake Bread | Mini Croissants | Bagels with Assorted Cream Cheeses and Fruit Preserves | Warm Buttermilk Biscuits with Assorted Fruit Preserves and Butter | English Muffins with Assorted Fruit Preserves and Butter

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

BREAKFAST BUFFET

\$24 per person

25 Person Minimum

Sliced Seasonal Fruits, Assorted Fruit Yogurts, Oven Fresh Muffins & Assorted Danish Pastries, Fluffy Scrambled Eggs, Crispy Smoked Bacon, Sausage Links Turkey Sausage, Homemade Breakfast Potatoes

Select One: Creamy Grits | Oatmeal with Brown Sugar and Raisins

Select Two: Apple Juice | Orange Juice | Cranberry Juice

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

BREAKFAST ENHANCEMENTS

Station Attendants \$75 per hour, per attendant. Must accompany a plated or buffet breakfast.

Omelet Station

\$10 per person

Waffle Station

\$9 per person

PLATED BREAKFAST

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Fluffy Scrambled Eggs

\$19 per person

Fluffy Scrambled Eggs, Crispy Smoked Bacon **OR** Sausage Links Crispy, Hash Brown Potatoes. French Toast **OR** Warm Buttermilk Biscuits with Assorted Fruit Preserves and Butter

Steak and Eggs

\$25 per person

Grilled Steak, Fluffy Scrambled Eggs, Crispy Hash Browns, Toast



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À LA CARTE SELECTIONS

Breakfast

Assorted Cereals with Choice of 2%, Skim or Soy Milk	\$4 each
Assorted Fruit Yogurts	\$4 each
Yogurt and Granola Parfait	\$5 each
Fresh Whole Fruit	\$3 each
Bagels with Assorted Cream Cheeses and Fruit Preserves	\$35 per dozen
Sausage and Egg Warm Buttermilk Biscuits	\$41 per dozen
Ham, Egg and Cheese Croissants	\$47 per dozen
Sliced Coffee Cake Bread	\$47 per dozen
Fresh Baked Cinnamon Rolls	\$35 per dozen
Assorted Danish Pastries	\$26 per dozen
Oven Fresh Muffins	\$34 per dozen
Hard-Boiled Peeled Eggs	\$26 per dozen

Snacks

Snack Size Chips & Pretzels	\$3 each
Candy Bars	\$28 per dozen
Assorted Granola Bars	\$26 per dozen
Rich Chocolate Brownies	\$31 per dozen
Fresh Baked Assorted Cookies	\$31 per dozen
Assorted Dessert Bars	\$38 per dozen

Beverages

Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Tea	\$48 per gallon
Sweet or Unsweetened Iced Teas	\$30 per gallon
Refreshing Lemonade or Fruit Punch	\$37 per gallon
Bottled Water	\$31 per gallon
Bottled Sparkling Water	\$5 each
Assorted Bottled Fruit Juices	\$4 each

BREAKS

All Day Beverage Service

\$10 per person – 4 hour serve time

25 Person Minimum

\$17 per person – 8 hour serve time

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas Assorted Soft Drinks, Bottled Water and Assorted Bottled Fruit Juices

Health Nut

\$17 per person

Fresh Fruit Kabobs with Honey Infused Yogurt Sauce, Celery Sticks with Peanut Butter, Pretzel Sticks, Mixed Nuts, Dried Fruit, Kashi Bars and Vegetables Chips, Fresh Fruit and Citrus Infused Waters

Sweet Shop

\$17 per person

Chef choice of cookies, brownies, assorted candy bars, soda, and water

Ice Cream Social

\$16 per person

50 Person Maximum

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, Nuts, Whipped Cream, Cherries, Sprinkles, Crushed Oreos and M&M's, Assorted Soft Drinks



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LUNCH

BOXED LUNCHES

Served with Assorted Soft Drinks, Bottled Water, Whole Fruit, Snack Size Chips and Fresh Baked Assorted Cookies

Sandwiches

\$19 per person

- Fresh Smoked Turkey in a Herp Wrap** with Gouda Cheese, Lettuce, Tomato and Sun-Dried Dressing
- Roast Beef on a Kaiser Roll** with Provolone Cheese, Lettuce, Tomato
- Thinly Sliced Smoked Ham on Whole Wheat Hoagie** with Cheddar Cheese, Lettuce, Tomato and Cajun Mayonnaise
- Grilled Vegetable Wrap in a Spinach and Herb Wrap** with Grilled Seasonal Vegetables and Fresh Hummus Spread
- Grilled Chicken on a Spinach and Herb Wrap** with Romaine Lettuce, Parmesan Cheese and Caesar Dressing

PLATED LUNCH

Served with Freshly Baked Bistro Rolls, Sweetened and Unsweetened Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Select One Salad:

- Spinach Salad with Bacon, Boiled Eggs, Tomatoes and Red Onions
- Mixed Green Salad with Tomatoes, Cucumbers and Shredded Carrots
- Caesar Salad with Shaved Parmesan Cheese, Cherry Tomatoes and Herb Croutons
- Mixed Greens Salad with Sliced Strawberries, Spiced Pecans and Mandarin Oranges

Select One Entrée:

- Smoked Mesquite Grilled Chicken** with Organic Cream Sauce **\$27 per person**
- Rosemary Crusted Chicken** with Fresh Lemon Butter **\$26 per person**
- Garlic Roasted Pork Loin** with Demi-Glace **\$27 per person**
- Slow Smoked NC Pulled Pork Shoulder** with Vinegar Based Barbeque Sauce **\$28 per person**
- Flank Steak** with Balsamic Soy Sauce **\$30 per person**
- Grilled Salmon** with Fresh Lemon Butter **\$29 per person**

Select One Starch: Garlic Mashed Potatoes | Rice Pilaf | Macaroni and Cheese | Au Gratin Potatoes | Hushpuppies | Yukon Roasted Potatoes | Fresh Pesto Orzo

Select One Vegetable: Fresh Green Beans | Seasonal Grilled Vegetables | Zucchini and Squash | Steamed Broccoli | Grilled Asparagus | Steamed Vegetable Medley | Buttery Cut Corn

Select One Dessert: Strawberry Shortcake with Lemon Pound Cake and Fresh Whipped Cream | Apple Pie | Chocolate Layer Cake | New York Style Cheesecake drizzled with Strawberry

SPECIALITY LIGHT PLATED LUNCH

Served with Sweetened and Unsweetened Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Fresh Baked Assorted Cookies

- Caesar Salad** **\$16 per person**
Crisp Romaine, Shaved Parmesan Cheese, Cherry Tomatoes and Herbed Croutons
- Wedge Salad** **\$16 per person**
Diced Tomatoes, Crumbled Bleu Cheese and Crisp Bits of Bacon
- Pecan Goat Cheese Salad** **\$16 per person**
Sliced Strawberries, Spiced Pecans and Goat Cheese
Add Grilled Chicken – additional \$5 per person
Add Seasoned Grilled Shrimp or Salmon – additional \$6 per person
- Grilled Chicken Pasta** **\$25 per person**
Roasted Penne Pasta, Mushroom Cream and Grilled Asparagus
- Mushroom Ravioli** **\$26 per person**
Mozzarella Cheese in Sweet Pepper Cream
- Marinated and Roasted Vegetables** **\$26 per person**
served with Grilled Pita Bread and Hummus
- Black Bean and Quinoa Burger** **\$26 per person**
served with Sweet Potato Fries

LUNCH BUFFETS

25 Person Minimum

Served with Freshly Baked Bistro Rolls, Sweetened and Unsweetened Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Soup, Salad and Sandwich Buffet

\$28 per person

Tossed Salad with Tomatoes, Cucumbers and Chef's Choice Dressings Seasonal Fruit Salad

Bowtie Pasta Salad

Chef's Choice of Soup

Grilled Seasonal Vegetables

Chicken Salad and Tuna Salad Assorted Rolls and Bread

Pickles, Leaf Lettuce and Sliced Tomatoes Homemade Potato Chips

Chef's Choice Desserts

Deli Buffet

\$27 per person

Bowtie Pasta Salad

Assorted Chips

Sliced Turkey Breast, Ham and Roast Beef

Assorted Rolls and Bread

Assorted Cheeses, Lettuce, Tomato, Onion, Kosher Dill Pickles, Mayonnaise, Mustard, Honey Mustard

Chef's Selection of Desserts

Italian Buffet

\$30 per person

Classic Caesar Salad

Tomato and Mozzarella Salad with Pesto Dressing

Tuscan White Bean Chicken Soup

Chicken Piccata **OR** Chicken Parmesan

Meat Lasagna **OR** Baked Ziti

Fettuccini Alfredo

Roasted Zucchini and Summer Squash with Olive Oil

Garlic Bread

Tiramisu and Cannoli

Taste of Carolina Barbeque Buffet

\$30 per person

Chopped Salad with Chef's Choice Dressings Coleslaw

Roasted Bone-In Chipotle Chicken

Pulled Smoked Pork with Vinegar-Based Carolina Barbeque Sauce

Three Cheese Macaroni and Cheese

Buttery Cut Corn

Country Style Green Beans Corn Bread with Sweet Butter

Pecan Pie with Fresh Whipped Cream and Southern Style Banana Pudding

South of the Border

\$32 per person

(no rolls included)

Corn and Black Bean Salad

Chicken Fajitas with Peppers and Onions

Taco Seasoned Ground Beef

Refried Beans

Spanish Rice with Fresh Cilantro and Scallions

Jalapenos, Lettuce, Cheese, Sour Cream, Salsa, Onions and Tomatoes

Warm Flour Tortillas and Taco Shells

Churros and Pre-Scoop Vanilla Ice Cream



CREATE YOUR OWN LUNCH BUFFET

25 Person Minimum

\$30 per person

Served with Freshly Baked Bistro Rolls, Sweetened and Unsweetened Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Select One Salad: Caesar Salad | Mixed Greens Salad with Cucumbers, Tomatoes, and Cheese | Mixed Greens Salad with Sliced Strawberries, Spiced Pecans and Mandarin Oranges

Select Two Entrée: Meat Lasagna | Three Cheese Ravioli | Smoked Mesquite Grilled Chicken Breast | Chicken Piccata | Garlic Roasted Pork Loin | Blackened Salmon | Pulled Smoked Pork with Vinegar-Based Carolina Barbeque Sauce | Garlic Flank Steak | Lightly Breaded Chicken Breast | Roast Beef with Gravy

Select One Starch: Garlic Mashed Potatoes | Rice Pilaf | Macaroni and Cheese | Yukon Roasted Potatoes | Au Gratin Potatoes

Select One Vegetable: Fresh Green Beans | Seasonal Grilled Vegetables | Zucchini and Squash | Steamed Broccoli | Grilled Asparagus | Steamed Vegetable Medley | Buttery Cut Corn

Select Two Desserts: Strawberry Shortcake with Lemon Pound Cake and Fresh Whipped Cream | Apple Pie drizzled with a Caramel Glaze | Chocolate Layer Cake | New York Style Cheesecake drizzled with Strawberry

HORS D'OEUVRES

Cold

Tomato Fresh Basil Bruschetta	\$126 per 50 pieces
Assorted Deli Meats and Cheese Pinwheels	\$126 per 50 pieces
Smoked Salmon on Cucumber with Chive Cream Cheese	\$158 per 50 pieces
Caprese Skewers with Baby Mozzarella, Cherry Tomato and Black Olive	\$158 per 50 pieces
Tomato, Mozzarella, Artichoke Heart and Prosciutto Skewers	\$158 per 50 pieces
Jumbo Peeled Shrimp with Sliced Lemons and Cocktail Sauce	\$184 per 50 pieces
Mini Lobster Salad Rolls	\$263 per 50 pieces
Lobster Cocktail	\$368 per 50 pieces

Hot

Italian Sausage in Puff Pastry Dough	\$126 per 50 pieces
Macaroni and Smoked Gouda Cheese Bites	\$126 per 50 pieces
Choice of Garlic, BBQ or Chipotle Chicken Wings	\$158 per 50 pieces
Golden Chicken Tenders with Honey Mustard Sauce	\$158 per 50 pieces
Crab Stuffed Mushrooms	\$158 per 50 pieces
Mini Quiche	\$126 per 50 pieces
Spring Rolls with Plum Sauce	\$158 per 50 pieces
Cocktail Meatball Chasseur	\$137 per 50 pieces
Carolina BBQ Pork on Cornbread	\$126 per 50 pieces
Bacon Wrapped Shrimp	\$168 per 50 pieces
Flaky Spanakopita	\$158 per 50 pieces
Mini Crab Cakes	\$158 per 50 pieces
Brie en Raspberry in Phyllo Dough	\$158 per 50 pieces
Chicken Satay with Peanut Sauce	\$168 per 50 pieces
Coconut Shrimp	\$184 per 50 pieces
Bacon Wrapped Scallops	\$184 per 50 pieces
Rosemary Baby Lamb Chops	\$315 per 50 pieces
Beef Crostini	\$158 per 50 pieces
Beef Kabob	\$179 per 50 pieces



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GOURMET PARTY DISPLAYS

Small Display Serves 25 | Medium Display Serves 50 | Large Display Serves 100

Vegetable Crudités Display: Garden Fresh Vegetables with Bleu Cheese and Ranch Dressing

Small \$121 | Medium \$174 | Large \$331

Grilled Vegetable Display: Marinated and Grilled Vegetables with Flat Breads and Hummus

Small \$153 | Medium \$200 | Large \$357

Fresh Fruit Display: Seasonal Selection of Sliced Fruits and Berries with Yogurt Dip

Small \$132 | Medium \$263 | Large \$394

International and Domestic Cheese Display: Fresh Fruit Garnish, Crackers and Sliced Baguette

Small \$142 | Medium \$268 | Large \$520

Assorted Dip Display: Spinach Artichoke Dip, Salsa, Spicy Cheese Sauce and Hummus with Pita Bread and Tortilla Chips

Small \$147 | Medium \$279 | Large \$410

Antipasto Display: Italian Meats and Cheeses with Marinated Vegetables

Small \$126 | Medium \$252 | Large \$404

Seafood Display: Chilled Jumbo Shrimp, Lobster Cocktail, Smoked Salmon and Mini Crab Cakes served with Fresh Lemon, Spicy Remoulade, Cocktail Sauce and Crackers

Small \$420 | Medium \$840 | Large \$1,680

Mini Sandwich Display: Mini Burgers, Mini Fried Chicken Biscuit Sandwiches, Mini Nathan's Hot Dogs in Hot Dog Buns and Mini Pulled Pork with Coleslaw Sandwiches

Small \$210 | Medium \$420 | Large \$840

Mini Desserts

Small \$210 | Medium \$420 | Large \$840

DINNER

PLATED DINNER

Served with Freshly Baked Bistro Rolls, Sweetened and Unsweetened Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Select One Salad: Mixed Green Salad with Tomatoes, Cucumbers and Shredded Carrots | Caesar Salad with Shaved Parmesan Cheese, Cherry Tomatoes and Herb Croutons | Mixed Greens Salad with Sliced Strawberries, Spiced Pecans and Mandarin Oranges

Select One Entrée:

Cornbread Stuffed Grilled Pork

with Apple-Riesling Sauce

\$32 per person

Spinach and Mozzarella Stuffed French Cut Chicken

served with Lemon Butter

\$34 per person

Asiago Crusted Chicken

with Basil Pesto Cream

\$34 per person

Chicken Florentine

Boneless Chicken Stuffed with Ricotta and Spinach topped with Roasted Garlic Cream Sauce

\$34 per person

Pan Seared Tequila Lime Salmon

with Fresh Orange Honey Butter

\$36 per person

Grilled Mahi Mahi

with Lemon Dill Sauce

\$36 per person

Beef Sirloin Medallions

with Mushroom Ragout

\$40 per person

Blackened Sirloin Steak and Garlic Shrimp

served with Shallot Butter

\$45 per person

Rosemary Rubbed Prime Rib

with Herb Infused Butter

\$45 per person

Filet Mignon

with Smoked Bacon Demi-Glace

\$58 per person



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Select One Starch: Garlic Mashed Potatoes | Rice Pilaf | Whipped Brown Sugar Sweet Potatoes | Macaroni and Cheese | Au Gratin Potatoes | Yukon Roasted Potatoes

Select One Vegetable: Fresh Green Beans | Seasonal Grilled Vegetables | Sautéed Zucchini and Squash | Glazed Baby Carrots | Coleslaw | Steamed Broccoli | Grilled Asparagus | Steamed Vegetable Medley | Buttery Cut Corn

Select One Dessert: Whipped Chocolate Mousse topped with Crushed Oreo Cookies | Strawberry Shortcake with Lemon Pound Cake and Fresh Whipped Cream | Cheesecake Mousse topped with Graham Cracker Crumbs | Apple Pie drizzled with a Caramel Glaze | Chocolate Layer Cake drizzled with Raspberry Coulis | New York Style Cheesecake drizzled with Strawberry or Raspberry Glaze

CREATE YOUR OWN DINNER BUFFET

25 Person Minimum

Served with Freshly Baked Bistro Rolls, Sweetened and Unsweetened Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Bluestone Buffet: Two Entrées **\$40 per person**
Bull City Buffet: Three Entrées **\$45 per person**

Select One Salad: Caesar Salad | Mixed Greens Salad with Cucumbers and Tomatoes Caprese Salad | Mixed Greens Salad with Sliced Strawberries, Spiced Pecans and Goat Cheese

Select One Soup: Minestrone Soup | Broccoli and Cheddar Soup | Tomato Basil Soup | Tuscan White Bean Chicken Soup | Chicken Noodle Soup

Bluestone Buffet – Select Two Entrée:

Bull City Buffet – Select Three:

Meat Lasagna | Mushroom Ravioli in Sweet Pepper Cream | Chicken Cordon Bleu | Chicken Piccata with White Wine Caper Artichoke Sauce | Garlic Roasted Pork Loin | Tuscan French Cut Chicken Stuffed with Spinach and Feta | Blackened OR Pan Seared OR Grilled Salmon | Roasted Beef Sirloin | Mesquite Grilled Bistro Steak | Pan Seared Tilapia | Parsley Butter Pulled Smoked Pork | Roast Beef with Gravy | Beef Brisket

Select One Starch: Garlic Mashed Potatoes | Rice Pilaf | Whipped Brown Sugar Sweet Potatoes | Macaroni and Cheese | Au Gratin Potatoes | Yukon Roasted Potatoes

Select One Vegetable: Fresh Green Beans | Seasonal Grilled Vegetables | Sautéed Zucchini and Squash | Glazed Baby Carrots | Coleslaw | Steamed Broccoli | Grilled Asparagus | Steamed Vegetable Medley | Buttery Cut Corn

Select Two Desserts: Whipped Chocolate Mousse topped with Crushed Oreo Cookies | Strawberry Shortcake with Lemon Pound Cake and Fresh Whipped Cream | Cheesecake Mousse topped with Graham Cracker Crumbs | Apple Pie drizzled with a Caramel Glaze | Chocolate Layer Cake drizzled with Raspberry Coulis | New York Style Cheesecake drizzled with Strawberry or Raspberry Glaze

RECEPTION ENHANCEMENTS

Must accompany a plated dinner, buffet dinner or reception package.

Station attendant \$79 per attendant

Baked Potato Bar **\$13 per person**

Baked Idaho Potatoes and Sweet Potatoes, Crispy Bacon, Sautéed Mushrooms, Caramelized Onion, Cheddar Cheese, Chives Sour Cream, Whipped Butter, Brown Sugar

Shrimp and Grits Bar **\$17 per person**

Creamy Stone Ground Grits and Shrimp in Madeira Cream Sauce Parmesan Cheese, Fresh Chives, Andouille Sausage, Country Ham

Pasta Station **\$17 per person**

Penne Pasta and Cheese Filled Tortellini Parmesan Alfredo, Garlic Marinara, Black Olives, Parmesan Cheese, Diced Tomatoes, Fresh Herbs, Mushrooms, Fresh Garlic, Olive Oil Grilled Chicken and Italian Sausage, Baked Garlic Bread



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CARVING STATIONS

Carver \$79 per carver

Served with Freshly Baked Sliced Bistro Rolls and Accompaniments

Serves 25

Bacon Wrapped Jumbo Chicken Breast **\$158**

Slow Roasted Prime Rib with Dijon Mustard and Horseradish Sauce **\$399**

Serves 30

Pork Loin with Bacon Gravy **\$231**

Rosemary and Garlic Marinated Beef Tenderloin with Mushroom Sauce **\$284**

Serves 50

Pit Roasted Ham with Honey Glaze **\$284**

Serves 75

Butter and Herb Roasted Turkey with Cranberry Sauce **\$210**

Golden Roasted Whole Chicken with Chicken Velouté **\$289**

Roast Beef with Au Jus Sauce **\$368**

BAR SERVICES

4 Hour Serve Time Maximum

\$150 per bar setup

1 bar recommended per 150 guests

Open Bar Pricing

Charged per person

Beer includes: (2) domestic beers (2) premium beers and (1) Craft Beer | Wines includes red and white house wine varietals | Spirits include vodka, rum, tequila, whiskey, gin and brandy | Soft Drinks and Bottled Water also included

Beer and Wine

First Hour **\$15 per person**

Each Additional Hour **\$8 per person**

Call Brand Spirits, Beer and Wine

First Hour **\$17 per person**

Each Additional Hour **\$9 per person**

Premium Brand Spirits, Beer and Wine

First Hour **\$18 per person**

Each Additional Hour **\$10 per person**

Non-Alcoholic Beverages

Soda and Juice **\$4 per can**

Bottled Water **\$4 per bottle**

Hosted Bar

\$175 bar setup

Charged on Consumption or per Drink Ticket

4 Hour Serve Time Maximum

House Wine/ House Beer/ House Liquor

Cash Bar

\$175 bar setup

Charged based on each drink consumed

6 Hour Serve Time Maximum



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GENERAL BANQUET INFORMATION

Guarantee

A final confirmation or guarantee of your anticipated number of guests is required (3) business days prior to the first scheduled banquet function(s). This guarantee may not be reduced. We may not be able to increase your guarantee within 24 hours of your event. You will be charged for the guaranteed number or actual number, whichever is greater.

Service Charge and Tax

A 23% mandatory service charge and 7.5% sales tax will be added to all charges including setup fees, food and beverage charges, audio visual equipment and other miscellaneous fees.

Menu Deadline

All menus are due to the Catering Sales Manager or Conference Services Coordinator (4) weeks prior to the first scheduled banquet function(s). Linen orders must be placed (2) weeks prior to the first scheduled banquet function(s).

Additional Labor Charges

The hotel reserves the right to charge additional setup fees, up to \$250, for setups with extraordinary requirements or request for resets within (12) hours of the banquet function(s). All standard banquet function(s) conclude at 12AM. Events may be approved later than 12AM for an additional charge.

Outside Food and Beverage

Outside food and beverage is not permitted in banquet function space without prior approval. Consideration will be given for cultural and religious reasons. Only licensed and insured vendors will be considered. Vendor information must be given to the sales office prior to the event. The hotel is not able to store any outside food or beverage, including cakes.

Buffet Minimum

A minimum of (25) guests is required for breakfast, lunch and dinner buffets. If attendance falls below the required (25) guests, a \$100 fee will be charged or the difference in cost, whichever is less.

Banquet Bars

Hosted bars have a maximum serve time of (4) hours. Maximum serve time for non-hosted, cash, bars is (6) hours. There will be a fee of \$100 per bar setup. Non-hosted, cash, bars have an additional \$75 fee per cashier.

Special Services

Sales and catering managers are available to assist you in designing your event and securing special services such as entertainment, floral and additional décor. There will be a 10% handling fee for any special services secured by hotel staff. A preferred vendor list is provided at no charge. Wedding ceremony events are required to have a day-of coordinator or wedding planner.

Event Space

Event space is available no earlier or later than the time stated on the contract unless prior arrangements are made with the sales office. Rehearsal or setup time is not guaranteed unless paid for and contracted.

Shipments and Deliveries

Shipments shall arrive no earlier than (3) days prior to the first scheduled banquet function(s). The hotel reserves the right to charge a storage fee for any packages that arrive earlier. The hotel will accept (4) boxes complimentary. A \$10 fee will be charged for each additional box. There is a \$100 fee per pallet arriving at the hotel. The hotel shall have no liability for the delivery, security or condition of the packages.

Signature: _____

Date: _____



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DURHAM NEAR DUKE UNIVERSITY



Call Brands

Vodka: Smirnoff
Gin: Beefeaters
Brandy/Cognac: E&J
Rum: Bacardi
Bourbon: Jim Beam
Whiskey: Seagram's 7
Tequila : José Cuervo
Scotch: Grants

Host \$8.00

Cash \$8.50

Premium Brands

Vodka: Absolut
Gin: Bombay Sapphire
Brandy: Korbel
Rum: Captain Morgan's
Bourbon: Jack Daniels
Whiskey: Seagram's VO
Tequila: Hornitos'
Scotch: Dewars

Host \$9.00

Cash \$9.50

Super Premium

Vodka: Grey Goose
Gin: Hendricks
Brandy/Cognac: Hennessey
Rum: Mount Gay
Bourbon: Makers Mark
Whiskey: Crown Royal
Tequila: 1800 Silver
Scotch: Johnny walker black

Host \$10.00

Cash \$10.50



Domestic Beer Selections- Select (3)

Domestic bottles
Budweiser
Michelob Ultra
Coors
Miller lite
Coors light
Bud light
Yuengling
PBR

Host \$6.00
Cash \$6.50

Imported & Premium Beer Selections-Select (3)

Corona Extra
Corona Light
Heineken
Fat Tire
Lagunitas IPA
Sam Adams
Sam Adams Seasonal
Amstel light
Modelo
Sweet Water 420

Host \$7.00
Cash \$7.50

Favorites-Select (1)

Foothills Torch Pilsner
Foothills Hoppyum
Wicked Week
Angry Orchard

Host \$7.00
Cash \$7.50

Wine

Canyon Road
Merlot, Cabernet, Chardonnay, Pinot Grigio and Moscato

Host \$8.00
Cash \$8.50