



PACKAGES

CEREMONY

\$1,000.00 Per Event

- Banquet Space for up to one hour
- One wireless microphone or lavalier
- Standard Banquet Chairs (up to 150)
- Glass decanter filled with iced water and lemons for guest's refreshment
- Bridal hideaway area prior to the ceremony
- Use of hotel for portrait or engagement shoot
- A complimentary suite for the bridal party to relax the evening before the ceremony

SIMPLE SOIREE

\$60.00 Per Guest

- Cocktail Hour with choice of one display
- Choice of up to two plated entrées
- Floor length linen in black, white or ivory
- Napkins in a variety of colors
- Canded Centerpieces with floating candles, mirror tile and votives

SPLENDID EVENT

\$75.00 Per Guest

- Cocktail hour with two passed hors d'oeuvres
- Choice of up to two plated entrées
- Champagne Toast for all guest
- White Chair covers
- Floor length linen in black, white or ivory
- Napkins in a variety of colors
- Canded Centerpieces with floating candles, mirror tile and votives

NIGHT OF DISTINCTION

\$95.00 Per Guest

- Cocktail hour with three passed hors d'oeuvres
- Choice of up to three plated entrées or three entrée buffet
- Champagne Toast for all guest
- White Chair covers
- Floor length linen in black, white or ivory
- Napkins in a variety of colors
- Canded Centerpieces with floating candles, mirror tile and votives
- Uplighting in variety of color options

MENUS

COCKTAIL HOUR DISPLAYS

Choose 1 option.

- Seasonal Fruit Display
- Seasonal Vegetable Display with Ranch
- Domestic & Imported Cheese Display
- Hummus, Tapenade & Bruschetta with Crackers & Grilled Pitas
- Warm Spinach & Artichoke Dip Tortilla Chips

COCKTAIL HOUR HORS D' OEUVRES

Choose up to 3 options.

- Shrimp Cocktail
- Raspberry & Brie in Crispy Phyllo Ⓟ
- Smoked Salmon Cucumber Canape
- Bruschetta Crostini Ⓟ
- Heirloom Tomato Mozzarella Skewers Ⓟ
- Deviled Eggs with Trout Roe and Dill
- Curry Chicken Salad Phyllo Cups
- Vegetable Pot Sticker with Sweet Chili Sauce Ⓟ
- Coconut Shrimp with Mango Chutney
- Wild Mushroom & Truffle Arancini with Pepper Aioli
- Spanakopita Ⓟ
- Chicken Quesadilla Bites
- Pimento Cheese Fritters with Hot Pepper Bacon Jam
- Mini Pepperoni Calzone with Marinara
- Mini Beef Wellington
- Sesame Crusted Crispy Chicken Bites with Chili Honey
- Fig and Goat Cheese Flat Bread with Fennel Pollen Ⓟ
- Crab Cakes with House Made Remoulade
- Chicken Satay Skewers with Peanut Sauce
- Bacon Wrapped Scallop with Bourbon Mustard Glaze
- Fried Pork Pot Stickers with Soy Ginger Dipping Sauce

NIGHT OF DISTINCTION BUFFET

SALAD SELECTION

Choose 1 option.

- Garden Salad - Mixed Greens, Cucumber, Tomato, Carrots,
Choice of 2 Dressings
- Baby Greens - Pickled Shallots, Tomato, Cucumber, Aged Red
Wine Vinaigrette Ⓟ
- Wedge Salad - Iceberg Lettuce, Tomato, Red Onion, Applewood
Smoked Bacon, Blue Cheese Dressing
- Caesar - Romaine Hearts, Garlic Croutons, Parmesan, House

PLATED ENTRÉE SELECTIONS

SALAD

Choose 1 option.

- Garden Salad - Mixed Greens, Cucumber, Tomato, Carrots,
Choice of 2 Dressings
- Baby Greens - Pickled Shallots, Tomato, Cucumber, Aged Red
Wine Vinaigrette Ⓟ
- Wedge Salad - Iceberg Lettuce, Tomato, Red Onion, Applewood
Smoked Bacon, Blue Cheese Dressing
- Caesar - Romaine Hearts, Garlic Croutons, Parmesan, House
Caesar Dressing
- Local Greens - Goat Cheese, Sundried Cranberries, Toasted
Almonds, Sherry Dressing

ENTRÉE SELECTIONS

Choose up to 3 options.

- Pan Roasted Airline Chicken Breast - Herb Jus, Farmer's Market
Vegetables, Sweet Potato Souffle'
- Oven Roasted Salmon - Herb Butter & Lemon, Cauliflower Gratin,
Farmer's Market Vegetables
- Cheer Wine Braised Beef Short Rib - Pimento Cheese Grits,
Green Beans, Tobacco Onions, Cheer Wine BBQ Sauce
- Sunburst Trout Filet - Stewed Tomatoes, Roasted Fingerling
Potatoes with Rooftop Herbs, Farmer's Market Vegetables
- Lump Crab cakes - Roasted Asparagus, Crispy Fingerling
Potatoes Sweet Pepper & Corn Relish, Cajun Remoulade
- Sliced Roasted Beef Striploin - Au Gratin Potatoes, Roasted
Asparagus, Porter Demi
- Sub 8oz beef filet mignon +\$20 (inc. in Night of Distinction)
- Roasted Vegetable Lasagna - Farmer's Market Vegetables,
Stewed Tomato Ⓟ
- Arugula Pesto Rigatoni - Asparagus, Tomatoes, Parmesan, Pine
Nuts Ⓟ
- Polenta - Fire Roasted Vegetables, Roasted Asparagus, Pepper
Puree Ⓟ GF

Caesar - Romaine Hearts, Garlic Croutons, Parmesan, House
Caesar Dressing
Local Greens - Goat Cheese, Sundried Cranberries, Toasted
Almonds, Sherry Dressing

ENTRÉE SELECTIONS

Choose up to 3 options.

Pan Roasted Chicken Breast with Herb Jus
Buttermilk Fried Chicken
Oven Roasted Salmon with Herb Butter & Lemon
Herb Crusted Pork Loin with Pale Ale Mustard Fondue
Arugula Pesto Rigatoni, Asparagus, Tomatoes, Parmesan, Pine
Nuts
Cheer Wine Braised Beef Short Rib
Sliced Strip Steak with Bordelaise + \$4

SIDE SELECTIONS

Choose up to 3 options.

Rice Pilaf
Oven Roasted Potatoes with Oregano and Rosemary
Mixed Grilled Vegetables
Penne Pasta with San Marzano Tomato Sauce
Macaroni & Cheese
Southern Style Green Beans
Cheddar Grits
Roasted Asparagus
Mashed Potatoes

HORS D 'OEUVRES

CHILLED

Smoked Salmon Cucumber Canape

\$3.50

Shrimp Cocktail

\$4.00

Bruschetta Crostini ⑤

\$3.00

Heirloom Tomato Mozzarella Skewers

\$3.75

Raspberry & Brie in Crispy Phyllo

\$4.00

Deviled Eggs with Trout Roe and Dill

\$3.00

Curry Chicken Salad Phyllo Cups

\$3.00

WARMED

Vegetable Samosa ⑤

\$3.50

Vegetable Pot Sticker with Sweet Chili Sauce ⑤

\$3.00

Coconut Shrimp with Mango Chutney

\$4.00

Wild Mushroom & Truffle Arancini with Pepper Aioli

\$3.00

Spanakopita

\$3.50

Chicken Quesadilla Bites

\$3.00

Pimento Cheese Fritters with Hot Pepper Bacon Jam

\$3.50

Mini Pepperoni Calzone with Marinara

\$3.00

Mini Beef Wellington

\$4.00

Crab Cakes with House Made Remoulade

\$4.25

Sesame Crusted Crispy Chicken Bites with Chili Honey

\$3.50

Fig and Goat Cheese Flat Bread with Fennel Pollen

\$4.00

Chicken Satay Skewers with Peanut Sauce

\$3.50

Bacon Wrapped Scallop with Bourbon Mustard Glaze

\$4.50

Fried Pork Pot Stickers with Soy Ginger Dipping Sauce

\$3.00

ACTION STATIONS

ATTENDED STATIONS

Station attendant fee of \$75 per 50 guest for up to two hours

OVEN ROASTED BEEF TENDERLOIN

\$500.00 Per 20 Guests

Smoke Onions, Lusty Monk Mustard, Fresh Baked Baguette Baguette

BBQ SPICED BEEF BRISKET

\$550.00 Per 50 Guests

Slider Rolls, Pimento Cheese, Douxe South Pickles

BLACK PEPPER CRUSTED PRIME RIB OF BEEF

\$700.00 Per 50 Guests

Horseradish Cream, Lusty Monk Mustard, Petite French Rolls

PASTA STATION

\$22.00 Per Person

Cheese Tortellini & Penne Pasta

Marinara & Alfredo Sauces

Italian Sausage, Grilled Chicken & Shrimp

Red Peppers, Onions, Roasted Tomatoes, Mushrooms, Olives,

Artichoke Hearts, Spinach

Garlic Breadsticks

SOUTHERN SHRIMP & GRITS

\$25.00 Per Person

Stone Ground Grits, Roasted Corn, Sweet Peppers, Scallions,

Tomatoes, Green Tomato Chutney, Soft Poached Egg

NON-ATTENDED STATIONS

STREET TACOS

\$20.00 Per Person

Served with Flour and Corn Tortillas, Roasted Tomato Salsa, Shredded Lettuce, Queso Fresco, Onions, Cilantro, Jalapenos, Limes and Guacamole

Street Corn

PROTEIN

Choose 3 options.

Chili Braised Beef Short Rib

Grilled NC White

Fish Pork Carnitas

Guajillo Braised Chicken

WHEN I DIP, YOU DIP, WE DIP

\$18.00 Per Person

Spinach Artichoke Dip

Garlic Hummus ⑤

Beer Cheese Dip

Mexican Street Corn and Crab Dip

Served with Tortilla Chips, Soft Pretzel Sticks, Grilled Pita, Potato Chips,

Celery & Carrots, Olives

ASSORTED PLATES & APPETIZERS

Priced per person

Seasonal Fruit Display ⑤

\$7.00

Seasonal Vegetables Plate ⑤ with House Ranch

\$7.00

Hummus, Tapenade & Bruschetta with Crackers & Grilled Pitas ⑤

\$9.00

Warm Spinach & Artichoke Dip Tortilla Chips

\$8.00

Mexican Street Corn and Crab Dip, Tortilla Chips

\$12.00

Domestic & Imported Cheese Display

\$16.00

Cheese and Charcuterie Display

\$22.00

FARMER'S MARKET SALAD BAR

\$16.00 Per Person

Made to order Salads:

Baby Lettuce, Spinach and Romaine Lettuces with Radish, Carrots, Squash, Onion, Baby Tomatoes, Cucumber, Peppers, Hard Boiled Egg, Apple, Avocado, Cheddar Cheese, Blue Cheese, Parmesan Cheese, Sunflower Seed, Cashew, Pumpkin Seeds, Croutons House Ranch, Balsamic and Caesar Dressings

MAC & CHEESE BAR

\$22.00 Per Person

White Cheddar Cavatappi Mac & Cheese

Toppings:

Grilled Chicken, Bacon, Roasted Tomato, Broccoli, Peas, Scallions & Smoked Gouda, Bacon Fat Bread Crumbs

HOST

HOUSE BRANDS

Smirnoff Vodka, Beefeater's Gin, Bacardi Light Rum, Jose Cuervo Gold, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewars Scotch

1 Hour | \$25 per Person

2 Hours | \$30 per Person

3 Hours | \$37 per Person

4 Hours | \$47 per Person

DOMESTIC BEERS

Choose 3 options.

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Yuengling

Angry Orchard

IMPORT & PREMIUM BEERS

Choose 3 options.

Blue Moon

Corona

Heineken

Heineken 0.0

Stella Artois

Hopyyum or Rotating Local

HOUSE WINE

Choose 4 options.

Copper Ridge Chardonnay

Copper Ridge Pinot Grigio

Canyon Roads Moscato

Copper Ridge Cabernet Sauvignon

Copper Ridge Merlot

Canyon Roads Pinot Noir

PREMIUM BRANDS

Tito's Vodka, Bombay Sapphire Gin, Myers Rum, 1800 Silver Tequila, Crown Royal Whiskey, Makers Mark Bourbon, Johnny Walker Black Scotch

1 Hour | \$29 per Person

2 Hours | \$37 per Person

3 Hours | \$42 per Person

4 Hours | \$47 per Person

DOMESTIC BEERS

Choose 3 options.

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Yuengling

Angry Orchard

IMPORT & PREMIUM BEERS

Choose 3 options.

Blue Moon

Corona

Heineken

Heineken 0.0

Stella Artois

Hopyyum or Rotating Local

PREMIUM WINE

Choose 4 options.

Trinity Oaks Chardonnay

Trinity Oaks Pinot Grigio

Murphy Goode Sauvignon Blanc

Trinity Oaks Cabernet Sauvignon

Columbia Crest Merlot

Murphy Goode Pinot Noir

CASH

\$50 PER BARTENDER PER 50 PEOPLE FOR EVERY HOUR

\$350 MINIMUM FOR ALL BARS WITH LIQUOR

CASH BAR LEVEL

Domestic Beer

\$6.00

Import Beer/Craft Beer

\$7.00

House Wine

\$10.00

Premium Wine

\$12.00

House Liquor

\$9.00

Premium Liquor

\$11.00

Water & Soda Bottles

\$3.00

HOST BAR LEVEL

Domestic Beer

\$5.00

Import/Craft Beer

\$6.00

House Wine

\$9.00

Premium Wine

\$11.00

House Liquor

\$8.00

Premium Liquor

\$10.00

Water & Soda Bottles

\$3.00

BUFFET

LITTLE ITALY

\$43.00 Per Person

\$52.00 for 3 entrees

*Gluten Free Pasta Available

Garlic Bread Sticks

Seasonal Vegetable 

Caesar Salad with Garlic Croutons & Grated Parmesan Cheese

Choice of Cannoli or Tiramisu

ENTREES

Choose up to 3 options.

Meat Lasagna

Grilled Chicken with Penne Alfredo

Baked Penne Marinara with Parmesan

 Available

Roasted Pesto Chicken Breast

Baked Tortellini with Sausage & Tuscan Kale

Beyond Meat Italian Sausage and Peppers  GF

LA FIESTA


\$42.00 Per Person

\$46.00 for 3 Proteins

Romaine Salad with Black Beans, Shredded Cheese, Tomato, Crispy

Tortilla Strips and Chipotle Ranch

Warm Flour Tortillas  & Crispy Corn Taco Shells  GF

Salsa, Guacamole , Shredded Cheese, Sour Cream, Jalapenos,

Shredded Lettuce, Onions, Limes

Cinnamon Sugar Churros

ENTREES

Choose up to 3 options.

Chicken Fajitas

Chipotle Braised Chicken

Beef Taco Meat

Impossible Foods "Beef" Taco Meat  +\$2

Chili Lime Whitefish + \$2

Steak Fajitas + \$4

SIDES

Choose up to 2 options.


Refried Beans 

MEDITERRANEAN BUFFET

\$48.00 Per Person

\$54.00 for 3 entrees

Arugula Salad with Crispy Chickpeas, Parmesan, Tomatoes & Lemon

Dressing 

Mediterranean Lentil Salad 

Garlic Hummus with Olive Oil, Herbs, Marinated Olives and Pita 

Baklava

ENTREES

Choose up to 3 options.

Chicken Piccata

Roasted Salmon with Dill and Lemon

Lemon Pepper Whitefish

Oregano Crusted Roasted Chicken

Chicken Kabobs

Rosemary Black Pepper Pork Loin

Crispy Falafel with Tzatziki Sauce  GF

Beef Kabobs + \$2

SIDES

Choose up to 2 options.

Rice Pilaf

Roasted Cauliflower with Tahini and Lemon 

Oven Roasted Potatoes with Oregano and Rosemary 

Green Beans with Garlic and Oregano 

Mixed Grilled Vegetables 

Penne Pasta with San Marzano Tomato Sauce

Couscous Risotto

Spanish Style Rice ⑤

Black Beans ⑤

Roasted Zucchini with Lime & Cilantro ⑤

CROSSROADS BUFFET

\$54.00

Select 2 Entrees, 1 Salad and 2 sides

\$60.00 for 3 Entrees and 3 Sides or 3 Entrees, 2 Sides and 2 Salads

Fresh Baked Rolls

Assorted Dessert Display

SALADS

Choose 1 option.

Garden Salad with Mixed Greens, Cucumber, Tomato, Carrots,

Choice of 2 Dressings

Baby Greens with Pickled Shallots, Tomato, Cucumber, Aged Red

Wine Vinaigrette ⑤

Wedge Salad - Iceberg Lettuce, Tomato, Red Onion, Applewood

Smoked Bacon, Blue Cheese Dressing

Caesar with Romaine Hearts, Garlic Croutons, Parmesan, House

Caesar Dressing

Local Greens with Goat Cheese, Sundried Cranberries, Toasted

Almonds, Sherry Dressing

ENTREES

Choose up to 3 options.

Pan Roasted Chicken Breast with Herb Jus

Oven Roasted Salmon with Herb Butter & Lemon

Arugula Pesto Rigatoni, Asparagus, Tomatoes, Parmesan, Pine

Nuts ⑤

Buttermilk Fried Chicken

Herb Crusted Pork Loin with Pale Ale Mustard Fondue

Baked Tortellini with Sausage & Tuscan Kale

Cheer Wine Braised Beef Short Rib + \$2

Sliced Strip Steak with Bordelaise + \$4

SIDES

Choose up to 3 options.

Rice Pilaf

Roasted Cauliflower with Tahini and Lemon ⑤

Oven Roasted Potatoes with Oregano and Rosemary ⑤

Mixed Grilled Vegetables ⑤

Penne Pasta with San Marzano Tomato Sauce

Macaroni & Cheese

Southern Style Green Beans

Cheddar Grits

BUFFET

Brunch Buffets

25 Person Minimum for Brunch Buffets

Per Person Pricing Based on (2) Hours of Service with 1 hour of continuous replenishment

All Buffets Include: Orange Juice, Freshly Brewed Coffee*, Assorted Tea

*Decaf available upon request at no additional charge

*Substitute Beyond Meat Breakfast Sausage on any Buffet for an Additional \$2 Per Person ①

BILTMORE BRUNCH

\$34.00

Greek Yogurt Parfaits with Granola & Berries
 Fresh Cut Seasonal Fruit
 Muffins, Croissants & Danish, Assorted Bagels with Cream Cheese
 Butter & Preserves
 Crustless Quiche Florentine GF
 Spinach Salad - Local Goat Cheese, Sun Dried Cranberries, Red
 Onion, Balsamic Dressing
 Cage Free Scrambled Eggs
 Applewood Smoke Bacon & Sausage Links
 Breakfast Potatoes
 Brioche French Toast with Maple Syrup

SOUTHERN HOSPITALITY

\$36.00

Fresh Baked Cinnamon Rolls
 Whole & Fresh Sliced Seasonal Fruit
 Brunch Salad-Baby Greens, Apple Wood Smoked Bacon, Avocado,
 Tomato, Sunflower Seeds, Everything Bagel Spice, Lemon Dressing
 Buttermilk Biscuits and Gravy
 Shrimp & Grits with Sweet Peppers & Tasso Ham
 Applewood Smoke Bacon & Sausage
 Breakfast Potatoes
 PB& J Overnight Oats

CAROLINA BRUNCH

\$40.00

Yogurt Parfaits with Granola and Berries
 Freshly Baked Pastries
 Assorted Bagels* with Cream Cheese, Butter and Preserves
 Fresh Cut Seasonal Fruit & Berries
 Cage Free Scrambled Eggs
 Applewood Smoked Bacon & Sausage
 Breakfast Potatoes
 Belgian Waffles with Maple Syrup
 Mini Bacon Egg and Cheese Biscuits
 Spinach Salad with Goat Cheese, Dried Cranberries, Red Onion,
 Balsamic Dressing

*Gluten Free Options Available Upon Request

BRUNCH ADDITIONS

Omelet Station
 Priced per person
 \$75 Per Attendant Per 50 People for up to 2 Hours
 20 Person Minimum

Cage Free Eggs & Egg Whites
 Spinach, Mushrooms, Tomatoes, Onion, Peppers, Bacon,
 Sausage,
 Ham, Cheddar & Swiss Cheese
\$14.00

Bloody Mary Bar
 Priced per drink
\$11.00

Mimosa Bar
 Priced per drink
 \$75 Per Bartender Per 75 People for up to 2 Hours

House Sparkling Wine, Fresh Squeezed Orange & Grapefruit Juice

\$8.00