



The Blockade Runner Beach Resort offers a premier oceanfront wedding venue in southeast North Carolina. Weddings at the hotel can be defined to suit your style.

Look to our experienced staff to help you plan every detail and create the wedding of your dreams. The elegance of the Blockade Runner Beach Resort, along with the tranquility of the ocean, creates the perfect setting for the beginning of your lives together. A wedding at the Blockade Runner Beach Resort will be unlike any other. Recite your vows in our spectacular seaside gardens, celebrate with your friends and family in our elegant ballroom and relax in our romantic bridal suite.

The undeniable serenity and romance of the ocean is at your feet.

Contact Information

sales@blockade-runner.com

800-805-2252



Blockade Runner Beach Resort

WEDDING CATERING & EVENTS

EVENT SPACES

WEDDING LAWN

A wedding at the Blockade Runner Beach Resort will be unlike any other. Recite your vows in our spectacular seaside gardens and enjoy cocktails on the adjacent patio lawn.

FLAMINGO BALLROOM

With 2,800 square feet and soaring 23-foot ceilings, the Flamingo Ballroom is the largest single space at the resort. New teak and maple hardwood floors reflect the elegance of impressive chandeliers throughout the space, a breathtaking scene for any wedding. This room's chic and contemporary ambiance has a 60 - 130 person banquet capacity.

NIGHTHAWK ROOMS

This space offers some of the most spectacular views of Wrightsville Beach. With teak and maple hardwood floors and breathtaking views of our lush gardens. This room can break down into two separate spaces for dancing and drinks, or one large space for a wedding or reception. With a combined 2,200 square feet, the Nighthawk room has a 80 person banquet capacity.



BLOCKADE-RUNNER.COM (866) 341-7813

all prices are subject to 22% service charge and 7% sales tax

WEDDING INCLUSIONS

All Wedding facility rentals at the Blockade Runner include the following:

- An hour for ceremony
- Four hours for reception
- Spaces for your event including; Ceremony Lawn, Cocktail Reception Lawn, and the Flamingo Ballroom, or Nighthawk Room for your meal
 - Ceremony chairs
 - Reception chairs
 - Tables
 - Standard white linens
 - All dinner serviceware
 - Beverageware for outdoors
- Set up and breakdown of your event
 - Service Staff
- Complimentary tasting for two
 - Event Services Manager to coordinate with your planner



The Blockade Runner Event Services Manager is available to provide the following services:

- Collaborate with you and your wedding planner to ensure the event is flawless
(The hotel requires a wedding planner)
- Be your liaison with your wedding planner and the Blockade Runner team
 - Serve as your primary hotel contact for the wedding ceremony and reception
 - Act as your menu consultant and aid you in menu planning
- Create an estimated a payment schedule
 - Write the banquet event order covering the details of your day
 - Recommend vendors
 - Oversee the setup of your event
 - Be an on-site the day of your ceremony and/or reception



WEDDING EVENTS

Saturday Wedding

Pricing starts at \$10,000 to include all space used for the event.

You will have use of our oceanfront lawn for your ceremony.

We will set up and break down all the guest chairs. Following the ceremony, guests will be directed to our gardens for a one-hour cocktail reception. The evening's events will then move to our beautiful

Flamingo Ballroom for a four-hour reception.

We will provide you with a backup room as well, in case of inclement weather, where we could hold the ceremony and/or the cocktail hour. All tables, chairs, linen, silver and glassware are included, as is set up and breakdown of each space.

A guest room block of 40 rooms is also required. We offer your guests our lowest discounted group rate, and they can all guarantee their room with their personal credit card. We do have a three-night minimum on the weekends during peak season.

Friday Wedding

Pricing starts at \$7,000 for the space,

items and services mentioned above

on the oceanfront lawn and Flamingo Ballroom.

Guest room block for a Friday wedding is 30 rooms with a two-night minimum.

Sunday through Thursday Wedding

Pricing starts at \$5,500 for the space, items and services mentioned above on the oceanfront lawn and Flamingo Ballroom.

Guest room block for a Sunday through Thursday wedding would be 20 rooms with a two-night minimum.

food & beverage, service charge, and taxes are additional

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SOCIAL MENU SELECTIONS

\$150 per person

SOCIAL RECEPTION

TRAY PASSED HORS D'OEUVRES

choice of three

SEARED AHI TUNA WONTONS

with yuzu lime avocado mousse, radish, cucumber, and microgreen salad

CROSTINI

with pimento cheese, bacon and pickled jalapeño

COLD SMOKED SALMON

and herb cream cheese on crostini

VEGETABLE SPRING ROLLS

with Thai chili dipping sauce

HERB GOAT CHEESE

BRUSCHETTA
with candied tomato

DISPLAYS

choice of one

to be displayed during cocktail hour

FARMERS CHEESE BOARD

four chef-inspired artisanal cheeses with fruit, nuts, and flatbread

FRESH SEASONAL FRUIT DISPLAY

melons, grapes, pineapple, citrus, and berries

ANTIPASTO DISPLAY

genoa salami, capicola ham, provolone, mozzarella, olives, house pickles, pepperoncini, crostini, and flatbread

BRUSCHETTA BAR

tomato basil bruschetta, olive tepeade, romesco, pesto, crostini, and flatbread

SALAD

SIGNATURE SALAD BAR

fresh greens, heirloom cherry tomatoes, English cucumber, red onion, hearts of palm, heirloom carrots, radish, hardboiled-egg, seasonal fruit, shredded cheddar, house-made garlic croutons, and sunflower seeds. Served with our house-made dressings: white balsamic vinaigrette, ranch, and our creamy blue cheese.

CARVING STATIONS

chef attended

choice of one

PRIME RIB

dijon-rubbed beef with creamy horseradish sauce and au jus

TURKEY BREAST

deep fried Carolina turkey breast or carved with natural gravy

STUFFED PORK LOIN

mozzarella, spinach, and pesto

BRISKET

sliced to order, served with housemade bbq sauce

ARCTIC SALMON

green olive tepeade

TUNA LOIN

furikake crusted with soy and wasabi



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SOCIAL MENU SELECTIONS

ACTION STATIONS

chef attended

choice of one

BAJA TACOS

carnitas, seasoned beef, guacamole, pico de gallo, crema, lettuce, pepper-jack cheese, cheddar cheese, and corn & flour tortillas. Served with Spanish rice, black beans, tortilla chips, house made queso dip, runner salad, and key lime pie

SHRIMP & GRITS

tasso gravy, pomodoro, green onions, bacon, cheesy grits, and NC shrimp

GUACAMOLE | 13

made to order, avocado, red onion, green onion, cilantro, pico de gallo, roasted corn, goat cheese, jalapeno, and pumpkin seeds, served with tortilla chips and assorted seasonal salsas

All Food & Beverage Wedding Packages (four hour events) include: Event Services Manager Assistance, Bar Package, and Champagne Toast.

All packages are served with tea, coffee, and water.

For additional food or beverage enhancements, please refer to page 15.

All prices are per person, unless otherwise stated, and do not include tax or service charge.

SOCIAL BAR PACKAGE

WINE

*your choice of two red wines
and two white wines*

Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir

B E E R

assorted selection of domestic, imported, and NC craft beers

L I Q U O R

Smirnoff, Tanqueray, Bacardi Silver, Jim Beam, Cuervo Gold, Dewar's



SEASIDE MENU SELECTIONS

\$160 per person

SEASIDE COCKTAIL RECEPTION

TRAY PASSED HORS D'OEUVRES

choice of three

LAMB MEATBALLS
tzatziki

CRAB BALLS
NC crab and remoulade

BACON WRAPPED
SCALLOPS

VEGETABLE SPRING ROLLS
with Thai chili dipping sauce

BLOODY MARY
OYSTER SHOOTER
with horseradish and lemon

TOMATO BASIL
BRUSCHETTA

SPINACH STUFFED
JUMBO MUSHROOMS

MINI LOBSTER ROLLS

JUMBO SHRIMP COCKTAIL

SMASH BURGER SLIDERS



ENTREES

choice of two - buffet

CHICKEN PICATTA
sauteed chicken breast with lemon caper
butter sauce

CHICKEN & ANDOUILLE
GUMBO
trinity, smoked sausage, chicken, roux,
Cajun spices, and green onions

PORK TENDERLOIN
char siu pork tenderloin

SHRIMP ÉTOUFFÉE
celery, peppers, onions, and spicy tomato
broth with a dark roux

LOCALLY CAUGHT FISH
brown butter, lemon, and capers

ARCTIC SALMON
white wine dijon mustard cream sauce

VEGAN OPTION
AVAILABLE

SEASIDE BUFFET DINNER

SALAD

choice of one - plated

RUNNER SALAD
mixed greens, hearts of palm, English
cucumber, radish, sunflower seeds,
and white balsamic vinaigrette

BERRY SALAD
mixed greens, seasonal berries, candied
pecans, goat cheese, and white balsamic
vinaigrette

CAESAR SALAD
romaine, Parmesan cheese, croutons,
sun dried tomatoes, yogurt caper Caesar
dressing



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SEASIDE MENU SELECTIONS

SIDES

choice of two - buffet

HARICOTS VERT
brown butter and shallots

ASPARAGUS
grilled with extra virgin olive oil and
lemon

SEASONAL VEGETABLES
sauteed or creamed

ROOT VEGETABLES
roasted seasonal vegetables

MASHED POTATOES
butter whipped Yukon Gold potatoes

DIRTY RICE
trinity and cajun spices

SEASIDE BAR PACKAGE

WINE

*your choice of two red wines and two
white wines*

Chardonnay, Pinot Grigio, Sauvignon
Blanc, White Zinfandel, Cabernet
Sauvignon, Merlot, Pinot Noir

BEER

assorted selection of domestic, imported,
and NC craft beers

LIQUOR

Smirnoff, Tanqueray, Bacardi Silver, Jim
Beam, Cuervo Gold, Dewar's

All Food & Beverage Wedding Packages (four
hour events) include: Event Services Manager
Assistance, Bar Package, and Champagne Toast.

All packages are served with tea, coffee, water,
assorted rolls, and butter.

For additional food or beverage
enhancements, please refer to page 15.

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COASTAL MENU SELECTIONS

\$170 per person

COASTAL COCKTAIL RECEPTION

TRAY PASSED HORS D'OEUVRES

choice of three

BACON WRAPPED
SCALLOPS

PETITE CRAB CAKES
with lemon aioli

STUFFED MUSHROOMS
chorizo sausage and cheese stuffed
jumbo mushrooms

OYSTERS ROCKEFELLAR
spinach, shallots, garlic, Parmesan, and
Pernod

SMOKED SALMON
MOUSSE
crostini

SHRIMP CALAS
rice shrimp fritters with herbs and
charred scallion aioli

COASTAL BUFFET DINNER

SALAD

choice of one - plated

RUNNER SALAD
mixed greens, hearts of palm, English
cucumber, radish, sunflower seeds,
and white balsamic vinaigrette

BABY ICEBERG WEDGE
heirloom cherry tomatoes, Danish blue
cheese, cucumbers, pancetta crumbles,
red onions, and blue cheese dressing

CAPRESE SALAD
heirloom tomatoes, fresh buffalo
mozzarella, and balsamic glaze

ENTREES

choice of two - buffet

CHICKEN PICATTA
sautéed chicken breast with lemon caper
butter sauce

COQ AU VIN
braised chicken with bacon, mushrooms,
and red wine

BEEF TENDERLOIN
red wine demi

BRAISED
BEEF SHORT RIBS
ginger beer braised

MAINE SEARED SALMON
pan-seared, finished with a citrus beurre
blanc and herbs

LOCALLY CAUGHT FISH
chef's choice preparation

VEGETARIAN BOLOGNESE
parpardelle pasta, with mushroom and
squash bolognese, Parmesan, and herbs



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COASTAL MENU SELECTIONS

SIDES

choice of two - buffet

ROASTED LOCAL
MUSHROOMS
seasonally prepared

ASPARAGUS
grilled with extra virgin olive oil and
lemon

SEASONAL VEGETABLES
sauteed or creamed

BRUSSEL SPROUTS
apple cider reduction

MASHED POTATOES
butter whipped Yukon Gold potatoes

ROASTED
FINGERLING POTATOES
smashed and roasted with roasted garlic,
Parmesan, and herbs



COASTAL BAR PACKAGE

WINE

*your choice of two red wines and two
white wines*

Chardonnay, Pinot Grigio, Sauvignon
Blanc, White Zinfandel, Cabernet
Sauvignon, Merlot, Pinot Noir

BEER

assorted selection of domestic, imported,
and NC craft beers

LIQUOR

Smirnoff, Tanqueray, Bacardi Silver, Jim
Beam, Cuervo Gold, Dewar's

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enhancements, please refer to page 15.

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TRADITIONAL MENU SELECTIONS

\$190 per person

TRADITIONAL COCKTAIL RECEPTION

TRAY PASSED HORS D'OEUVRES

choice of three

SHRIMP TOAST
WITH FURIKAKE
seaweed, sesame, and lime aioli

TUNA POKE
cucumber, radish, scallion, sesame, chili,
and lime

ROASTED OYSTERS
ON THE HALF SHELL
chorizo and pepperjack cheese

MINI CRAB CLAWS
drawn butter

FRENCH CANAPE
triple cream brie, sour cherry jam,
and puff pastry

NC BLUE CRAB FRITTERS
pepper jelly

TWICE BAKED
MINI STUFFED POTATOES
with mushrooms and truffle salt

LAMB LOLLIPOPS
herb crusted



TRADITIONAL PLATED DINNER

SALAD

choice of one - plated

RUNNER SALAD
mixed greens, hearts of palm, English
cucumber, radish, sunflower seeds,
and white balsamic vinaigrette

BERRY SALAD
mixed greens, seasonal berries, candied
pecans, goat cheese, and white balsamic
vinaigrette

BABY ICEBERG WEDGE
heirloom cherry tomatoes, Danish blue
cheese, cucumbers, pancetta crumbles,
red onions, and blue cheese dressing

NC LOCAL CHOWDER
fennel, celery, carrots, potatoes, clams,
and cream

TOMATO COCONUT
GINGER SOUP - *v*
roasted tomatoes, coconut, fresh basil,
and fresh ginger

ENTREES

choice of two - plated

PORK TENDERLOIN
parsnip puree, local greens, bacon, and
au jus

BEEF TENDERLOIN
6oz tenderloin, green peppercorn sauce,
mashed red potatoes, and asparagus

CRAB CAKE
Carolina gold rice, seasonal vegetable,
lemon aioli

FRESH LOCAL CATCH
chef's choice preparation

SEAFOOD BOUILLABAISSE
shrimp, clams, and mussels with tomato
fennel broth, crispy fingerling potatoes
and saffron aioli

PAN SEARED GROUPE
pepper coulis, couscous, and local vege-
tables

PAD THAI - *v*
crispy tofu, peppers, onions, baby bok
choy, celery, carrot, rice noodles, basil,
cilantro, and peanuts

CHINESE DUCK
five spiced duck leg confit topped with
cherry blossom soy, scallion fried rice,
and seasonal greens

*Make your entrée surf & turf by adding
one of the following: 6oz cold water
lobster tail, NC lump crab cake, or pan
seared scallops
All options will be at market price.*

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TRADITIONAL MENU SELECTIONS

TRADITIONAL BAR PACKAGE

WINE

your choice of two red wines and two white wines

Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir

BEER

assorted selection of domestic, imported, and NC craft beers

LIQUOR

Smirnoff, Tanqueray, Bacardi Silver, Jim Beam, Cuervo Gold, Dewar's

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FOOD ENHANCEMENTS

ADD A DISPLAY

FARMERS CHEESE

BOARD | 8

four chef-inspired artisanal cheeses with grapes and flatbreads

FRESH SEASONAL FRUIT DISPLAY | 6

melons, grapes, pineapple, citrus, berries

SPINACH & ARTICHOKE

DIP | 6

mozzarella, Parmesan, and Greek yogurt dip with crostini

GUACAMOLE STATION | 13

Chef Attended

made to order, hass avocados, black beans, sweet corn, red onion, pico de gallo, pickled jalapenos, queso fresco, fresh made tortillas chips

COLD SEAFOOD STATION | 20

crab claws, shrimp cocktail, smoked fish dip, ahi tuna tartar, cocktail sauce, lemon, lemon-garlic aioli, fresh seaweed

WARM SEAFOOD STATION | 18

Oysters Rockefeller with creamy spinach, applewood smoked bacon, and Parmesan, warm coastal crab dip with crostini, NC mussels and clams in a white wine, garlic, and herb broth

ANTIPASTO DISPLAY | 11

Italian capicola, sopressata, salami, cheeses, grilled vegetables, olives, artichokes, marinated mushrooms, and asparagus

ADD A CARVING

STATION | 14

chef attended

choice of one

PRIME RIB | 12

dijon rubbed beef with creamy horseradish sauce and au jus

TURKEY BREAST | 9

deep fried Carolina turkey breast or carved with natural gravy

FLANK STEAK

ROULADE | 10

herb stuffed with red wine sauce

BRISKET | 10

sliced to order, served with house-made bbq sauce

LEG OF LAMB | 12

rosemary and garlic-rubbed, mustard red wine sauce

TUNA LOIN | 12

furikake crusted with soy and wasabi

ADDITIONAL COURSE | 12

choice of one

SHRIMP COCKTAIL

six jumbo North Carolina shrimp with cocktail sauce

LOBSTER BISQUE

creamy lobster soup with sherry and lobster meat

NC LUMP CRAB COCKTAIL

NC lump crab, avocado, lemon aioli, microgreens



BAR ENHANCEMENTS

PREMIUM LIQUOR | 16

Absolut, Bombay Sapphire, Captain Morgan Spiced Rum, Jack Daniels, Cuervo 1800, Johnnie Walker Red, Knob Creek

ULTRA-PREMIUM LIQUOR | 22

Grey Goose, Hendricks, Mt Gay Rum, Crown Royal, Patron Silver, Knob Creek

PREMIUM

WINE | 50 per bottle

Mer Soleil Silver Chardonnay, J Vineyards Pinot Gris, Storypoint Cabernet Sauvignon, Noah River Pinot Noir

SIGNATURE COCKTAIL | 15

passed during cocktail reception.

Includes one liquor; additional liquors are a \$2 upcharge per drink

BUTLER PASSED WINE

SERVICE | 40 per bottle

your choice of two wine varietals served with dinner to fit your selected entrées

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ELEVATED EXTRAS

PRE-WEDDING

Engagement Party

Bachelor / Bachelorette Weekend Getaway

Welcome Reception or Rehearsal Dinner

Parents Evening Sail

Yoga



POST WEDDING

Late Night Snacks

Farewell Brunch

Farewell Sail



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GENERAL INFORMATION

Event Space Rental

Your Event Services Manager will assist with all details and diagrams of venue spaces. Back up space will be provided for your event if needed based on the scope and size of your event.

Tents are not permitted. The hotel will work with you but reserved the right to make final decisions to use indoor facilities in case of inclement weather five hours prior to your event. Once a decision has been made the venue cannot change. For safety reasons, no glass or china is allowed for outdoor events.

Displays and Decorations

The hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property.



Equipment and Outside Vendors

Equipment and furnishings requested by the client that are not owned by the Blockade Runner may require additional rental fees. All equipment, rental linens, rental chairs, floral centerpieces, etc. must be loaded and unloaded at the service entrance to the hotel. Your event services manager will collaborate with the vendor contact to schedule a time to load in and load out.

Arrangements will also need to be made for the timely removal of items after the event's conclusion. Vendors must pay to valet park on-site.

Wedding Planner

Blockade Runner requires each wedding to provide a wedding planner as the on-site liaison for the wedding couple with the Blockade Runner staff

Music and Entertainment

Wedding events include one hour for your ceremony and four hours for your reception time. All music and entertainment in our outdoor locations must conclude by 10pm and are subject to Wrightsville Beach noise ordinances. All music in our outdoor locations must be played facing away from the hotel balconies.

Menu Pricing

Blockade Runner catering menus and prices are subject to change without notice. Any custom requests must be approved by our Executive Chef. Catering menus and wedding packages are provided for groups of 30 or more. Parties of 29 or less order from Chef's seasonal menus from EAST Oceanfront Dining.



GENERAL INFORMATION

Shipments

Shipments may be delivered to the hotel a maximum of three business days prior to the day of the function. Gift bag delivery cost is \$3 per bag. Approval is required when packages, boxes and/or equipment exceed 200 pounds.

Should shipments exceed five boxes or 200 pounds per group, an additional charge of \$25 per box will apply. Any items being mailed to the hotel should include the following information:

Group Contact/Event Name & Date
The Blockade Runner Resort Hotel
275 Waynick Blvd.
Wrightsville Beach, NC 28480

Labor Charges

The wedding package bartender fee is \$200 for a four-hour period per bartender. One bartender is required for each 75 guests.

The bartender fee is subject to NC sales tax.

Restroom Attendants

For functions over 75 guests, restroom attendants are suggested and will be charged at a rate of \$75 per attendant.

The labor fee is subject to NC sales tax.

Valet Parking

The hotel is pleased to provide valet parking at a rate of \$15 per car for all guests present at a catered function if not lodging at the hotel.

The charges may be applied to your function folio or your guests may be responsible for their own parking charges.

Menu Tasting

Once you have selected a menu for your reception, you and a guest can schedule a complimentary menu tasting with your event services manager to come in and sample three courses. Additional guests may join you at the rate of \$50. Wine is available for the tasting for an additional charge. Tastings are by appointment only and will need to be scheduled 30 days in advance.



GENERAL INFORMATION

Guest Cover Guarantee

A meal guarantee is required ten days prior to your function. If your function is scheduled on Tuesday, the guaranteed attendance must be received by noon on the Friday before the event date. The hotel will prepare to service up to five percent over the guarantee and will charge for the additional guests. If the number of guests exceeds five percent 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 per person surcharge on the menu price. If the number of guests falls below the meal guarantee, the host is responsible for the confirmed guarantee



Deposits

A deposit will be due upon signing of the contract. The remaining balance is based on your guaranteed number of attendees and an estimate of your beverage (if applicable) charges are due five days prior to the date of the function.

Service Charge / Tax

A 22% service charge will be charged on food and beverage items.

A 7% North Carolina state sales tax will be charged on food, beverage, service charge, room rental and rentals.

Damage by Guests

The hotel is not responsible for loss or damages to any property, which you or your guests bring to the hotel or leave before, during, or after the event. Artificial flowers or fake sparklers are not allowed on-site. Any items not removed by the wedding planner or damages caused by guests may result in a clean-up up fee or charge for damages.

General Rules

The hotel is a smoke-free environment including all outdoor areas. As a licensee, the hotel is responsible for abiding by the regulations enforced by the North Carolina State Liquor Commission which states that: No alcoholic beverages or food may be brought into the banquet, restaurant, or any other public area of the hotel that has not been purchased from the hotel.

