

128 South, Bakery 105 &  
The Cottage on Orange St.



HISTORIC VENUES | BRIDAL SUITE  
FULL-SERVICE CATERING

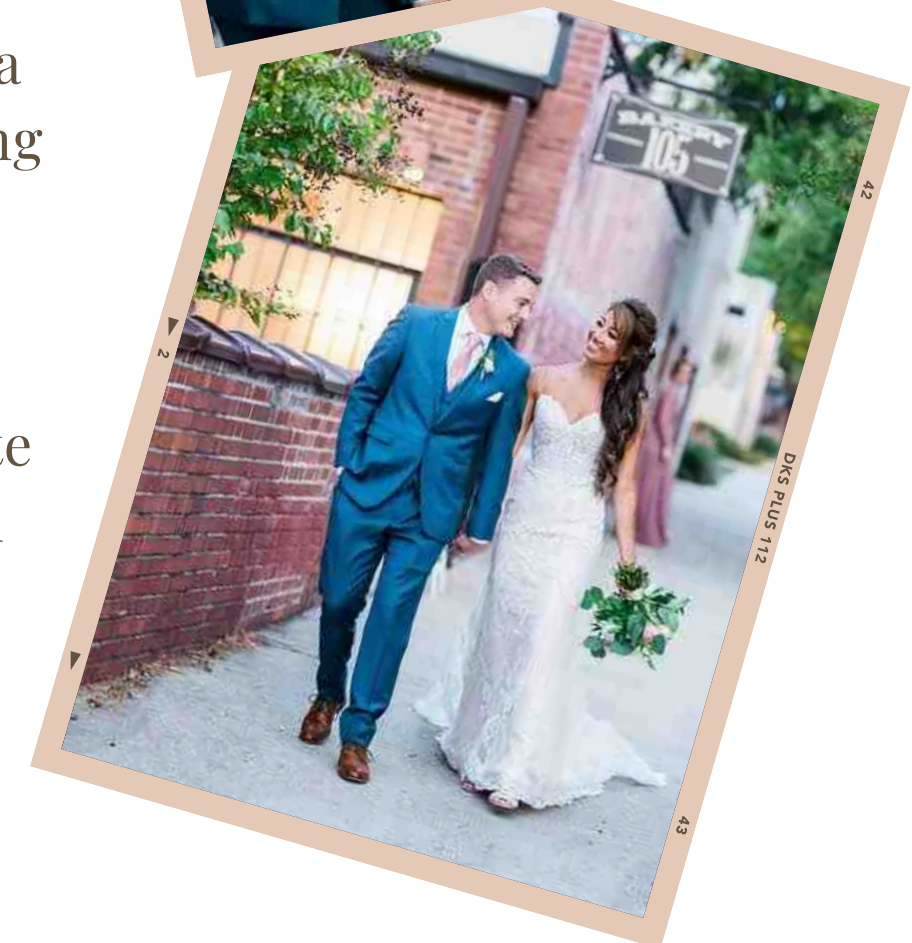
[www.128southevents.com](http://www.128southevents.com) | 910.399.1709 | [info@128southevents.com](mailto:info@128southevents.com)

# Welcome to Downtown Wilmington!

Wilmington, North Carolina is famous for its Southern hospitality and charm. With three centuries of history, the "Port City" offers North Carolina's largest collections of historic building and homes. Located on the peaceful south end of Front Street in Downtown Wilmington, our venues and bridal suite are just steps away from the shops and restaurants of The Riverwalk, the vibrant local nightlife, and a number of hotel and lodging choices to accommodate you and your guests. A short drive will take you to some of the most spectacular beaches of the region. Come enjoy the unique charm and excitement of Wilmington, North Carolina.

## 128 South | Bakery 105 | The Cottage on Orange Street

With two diverse venues, a charming bridal suite, on-site lodging, and a full-service catering company...our corner of Wilmington has everything you need to make planning your wedding day or any special event seamless and truly memorable. Both of the venues boast indoor and outdoor event space, each with it's own architectural features, historic charm and modern amenities. We are proud to offer on-site and off-site catering services, flexible booking options, wedding packages - big and small, exceptional food, five-star customer service, and true Southern hospitality. Take a minute to peruse our venue and catering information...and then, **Book A Tour** to see for yourself. You won't be disappointed.





# 128 South Rates & Amenities

<u>DAY</u>	<u>2023 RENTAL</u>	<u>2024 RENTAL</u>	<u>F&amp;B MINIMUM</u>
Monday - Thursday	\$1500.00	\$2000.00	\$None
Friday	\$3000.00	\$3750.00	\$2500.00
Saturday	\$4000.00	\$5000.00	\$2500.00
Sunday	\$2500.00	\$3000.00	\$1500.00

**VENUE ACCESS FROM 10AM TO MIDNIGHT  
1-HR CEREMONY REHEARSAL**

**CATERING & BAR SERVICES PROVIDED BY 128 SOUTH**

**2500 SQ FT INDOOR SPACE & 2500 SQ FT PRIVATE RIVERVIEW DECK  
ON-SITE VENUE CONTACT | ON-SITE LODGING | OPTIONAL BRIDAL SUITE**

**INCLUDED WITH THE VENUE: COVERED RIVERVIEW DECK; (100) CHIAVARI CHAIRS; (100) WHITE CEREMONY CHAIRS; (8) 4FT ROUND TABLES; (4) 8FT RECTANGLE TABLES; (2) 6FT RECTANGLE TABLES; (5) COCKTAIL/BISTRO TABLES; (1) 3FT ROUNDCAKE/SWEETHEART TABLE; PLATES, FLATWARE, AND GLASSWARE INCLUDED WITH ON-SITE CATERING & BAR PACKAGES, FOODSERVICE & BAR TABLES**



# 🌟 Bakery 105 Rates & Amenities



<u>DAY</u>	<u>2023 RATES</u>	<u>2024 RATES</u>
Monday - Thursday	\$2000.00	\$2500.00
*Friday	\$3500.00	\$4000.00
*Saturday	\$5000.00	\$5500.00
Sunday	\$3250.00	\$3750.00

**VENUE ACCESS FROM 10AM TO MIDNIGHT  
1-HR CEREMONY REHEARSAL**

**CHOICE OF 128 SOUTH CATERING OR CATERER FROM OUR APPROVED LIST**

**\*(FRIDAY & SATURDAY - \$1500.00 FEE APPLIES WITH USE OF CATERER OTHER THAN 128 SOUTH)**

**BAR SERVICES PROVIDED BY BAKERY 105**

**(FRIDAY & SATURDAY \$2500.00 BAR MINIMUM REQUIRED)**

**4500 SQ FT INDOOR SPACE & 3500 SQ FT OUTDOOR GARDEN COURTYARD**

**ON-SITE VENUE CONTACT | AVAILABLE LODGING | OPTIONAL BRIDAL SUITE**

**INCLUDED WITH THE VENUE: (150) PHOENIX WOOD CHAIRS; (10) 5FT ROUND TABLES; (6) 8FT RECTANGLE TABLES; (1) 4FT CAKE/DESSERT TABLE; AND, (5) COCKTAIL/BISTRO TABLES**



# ☀️ The Cottage on Orange Street

## BOOKING | DAILY RATE

128 South & Bakery 105 Clients | \$375.00

Non-Venue Clients | \$500.00

Photo Session (3-Hour Minimum) | \$75.00 / hour

Bridal Package (Clients/Non-Clients) | \$525.00 / \$650.00

**BRIDAL SUITE ACCESS FROM 10AM TO MIDNIGHT**

**(1) PARKING PASS FOR THE DAY**

**CATERING & BEVERAGE SERVICES AVAILABLE THROUGH 128 SOUTH**

**THE BRIDAL SUITE FEATURES:**

SITTING, DRESSING, AND VANITY AREAS ALONG WITH A LOVELY GARDEN SIDE YARD

PERFECT FOR BRUNCH AND PHOTOS

**OPTIONAL BRIDAL PACKAGE INCLUDES:**

“BUBBLES AND BITES” FOR 6-8 GUESTS

(ADDITIONAL GUESTS MAY BE ADDED FOR \$15 PER PERSON)



## *☀️ Buffet & Family-Style*

**\$46 PER PERSON**

- (3) PASSED HORS D'OEUVRES
- MIXED GREEN SALAD & FRESH BREAD
- (2) ENTREE SELECTIONS
- (2) ACCOMPANIMENTS

**\$52 PER PERSON**

- (3) PASSED HORS D'OEUVRES
- CLASSIC FRUIT & CHEESE DISPLAY
- MIXED GREEN SALAD & FRESH BREAD
- (2) ENTREE SELECTIONS
- (3) ACCOMPANIMENTS

**\$60 PER PERSON**

- (3) PASSED HORS D'OEUVRES
- CLASSIC FRUIT & CHEESE DISPLAY
- MIXED GREEN SALAD & FRESH BREAD
- (3) ENTREE SELECTIONS
- (3) ACCOMPANIMENTS

*☀️* **GRAZING TABLE UPGRADE +\$10 PP** *☀️*

NC sales tax & service charge not included in price per person

# GATHER & FEAST

## *☀️ Themed Stations*

**\$52 PER PERSON**

- (3) PASSED HORS D'OEUVRES
- (2) STATIONED HORS D'OEUVRES
- (2) TREND STATIONS

**\$64 PER PERSON**

- (3) PASSED HORS D'OEUVRES
- (2) STATIONED HORS D'OEUVRES
- (3) TREND STATIONS

### **LOW-COUNTRY BOIL PICNIC**

**\$42 PER PERSON**

- CLASSIC FRUIT & CHEESE DISPLAY
- MIXED GREEN SALAD & FRESH BREAD
- LOW-COUNTRY SEAFOOD BOIL
- (1) ENTREE
- (2) ACCOMPANIMENTS

## *☀️ Plated Dinners*

**SELECT TWO (2) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.**

**(+ \$6 PP FOR CHOICE OF 3RD ENTREE)**

**PLATED MEALS ARE PRICED BY THE ENTREE. ALL ARE SERVED WITH:**

- (1) CHOICE OF SOUP OR SALAD & FRESH BREAD
- AND**

**CHEF'S CHOICE ACCOMPANIMENTS**

### **FOR COCKTAIL HOUR...**

**+\$8 PER PERSON**

- (3) PASSED HORS D'OEUVRES

**+\$12 PER PERSON**

- (5) PASSED HORS D'OEUVRES

*☀️* **BUFFET AVAILABLE "FAMILY-STYLE"**  
**(+ \$7.5 PER PERSON)** *☀️*

# Choose Your Hors d'Oeuvres

## PASSED

Chicken Salad Phyllo Cups  
White Truffle Deviled Eggs  
House-made Chicken Empanadas  
Maple-Glazed Mini Chicken & Waffles  
Jamaican Jerk Chicken Skewer (+\$1 pp)  
Roast Beef, Goat Cheese, Arugula Crostini  
Asian Style Meatballs  
House-made Beef & Chorizo Empanadas  
Lamb Lollipops, Mint Pesto (\$mkt)  
Hand-rolled Pork & Shrimp Mini Eggrolls  
Red Curry Beef Satay (+\$1 pp)  
Classic Beef Sliders  
Shrimp Wonton  
Mini Crab Cakes, Lemon Basil Aioli  
Bacon-Wrapped Shrimp (+\$1 pp)

Sesame Tuna Sashimi Cucumber Cups  
Bacon-Wrapped Scallops (+\$1.5 pp)  
Sesame Seared Tuna, Asian Napa Slaw  
Shrimp Cocktail Shooters (\$mkt)  
Coconut Shrimp, Citrus Pineapple Sauce  
Poached Shrimp Salad Crostini  
Smoked Salmon Cucumber Cups  
Ricotta & Roasted Tomato Jam Crostini  
Mac & Cheese Bites  
Mushroom Bruschetta  
Roasted Vegetable & Olive Canapé  
Mozzarella, Basil, & Tomato Bruschetta  
Spanikopita - Spinach & Feta Phyllo Pies  
Gorgonzola & Pine Nut Stuffed Endive

## STATIONED

### COLD VEGETABLE CRUDITÉS

Assorted Seasonal Vegetables served with  
Housemade Ranch Dip & Classic Hummus

### CLASSIC FRUIT & CHEESE

Artisan Cheese & Fruit Served with Bread &  
Crackers

### HAM BISCUITS

with Dijon Mustard

### DUO OF DIPS

Spinach & Artichoke Dip with Crostini  
Pimiento Cheese with Toasted Flatbread

### SLIDERS

#### Choice of two (2):

Classic, Cuban, Pulled Pork, or Nashville Hot  
Fried Chicken



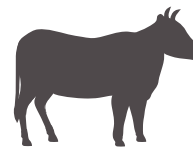
# ☀️ Choose Your Buffet & Family-Style Entrees



- Free-Range Slow-Roasted Chicken
- 128 South Fried Chicken
- Grilled Chicken with Spinach & Feta
- Southern-Style Chicken Marsala or Chicken Piccata
- Chicken Confit
- Chicken with Tomato Fondue
- Smoked BBQ Chicken



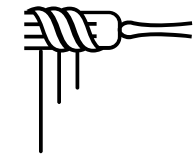
- Roasted Pork Loin with Granny Smith Applesauce
- Tuscan Pork Loin Roasted Tomatoes & Parmesan
- Chili Lime Pork Loin with Salsa Verde
- Garlic Rosemary Pork Loin with Berry BBQ Sauce
- Pulled Pork BBQ
- BBQ Pork Ribs



- Blackened Flank Steak with Creamy Horseradish
- Beef Tips with Wild Mushrooms
- Herb Roasted Beef Tenderloin\* (+ \$11.00 pp)
- Prime Rib\* (Mid Rare) (+ \$11.00 pp)



- Grilled Salmon with Thyme Lemon Beurre Blanc
- Asian BBQ Salmon
- Mediterranean Mahi
- Fried Catfish with Tartar Sauce
- 128 South Crab Cakes (+ \$mkt pp)
- Seared Grouper with Crispy Prosciutto (+ \$mkt pp)
- Pan Seared Salmon Piccata
- Southern Shrimp & Grits
- Pan Roasted Salmon with Coconut Curry



- Cheese Ravioli with Truffle Chicken, Asparagus & Tomato
- Vegan Bolognese
- Baked Ziti with Italian Sausage & Roasted Red Peppers
- Sautéed Shrimp & Penne Pasta with Pancetta, Peas, and White Wine Cream Sauce
- Tri-Colored Tortellini with Basil Pesto & Parmesan (Optional - Grilled Chicken)

☀️ **BUFFET AVAILABLE "FAMILY-STYLE" (+ \$7.5 PER PERSON)** ☀️



# ☀️ Choose Your Themed Stations

## SOUTHERN SOIREE

Country Biscuits

### SELECT FROM THE LIST BELOW:

Southern Fried Chicken or BBQ Chicken or  
Southern-Style Shrimp & Grits or Pulled Pork

and

Mac and Cheese, Mashed Potatoes or Sweet Potatoes

and

Southern-Style Green Beans, Collards or Brussels Sprouts

## ASIAN INFLUENCE

Wonton Shrimp

### SELECT FROM THE LIST BELOW:

Seaweed Salad or Asian Slaw

and

Ginger & Scallion Beef or Sticky Chinese Spare Ribs  
or Poke Bowl Bar\* - Salmon or Tuna, Sticky Rice, Edamame,  
Mango, Avocado, Pickled Ginger, Wasabi, Ponzu. Kimchi Dressing,  
and Toasted Sesame

## SOUTH OF THE BORDER

Fresh Guacamole & Pico de Gallo with Tortilla Chips

### SELECT FROM THE LIST BELOW:

Elote Mexican Street Corn or Gallo Pinto & Pepper Relish  
and

Quesadillas (Choice of Beef or Chicken)  
with Sour Cream, Pico de Gallo, Guacamole, and Salsa

or

Taco Bar - Crispy Shells, Soft Tortillas, Beef or Chicken,  
Guacamole, Shredded Cheese, Sour Cream, Onions, Salsa, Lettuce  
& Tomatoes

## VIVA ITALIA

Toasted Garlic Bread

### SELECT FROM THE LIST BELOW:

Chicken Parmesan with Penne or Pasta & Meatballs, or  
Baked Ziti with Italian Sausage & Roasted Red Peppers

and

Classic Caesar or Mixed Green Salad, Balsamic Vinaigrette

\*Indicates Chef-Attended Station; Chef-Fee Applies

# ☀️ Choose Your Themed Stations

## **HUDSON RIVER VALLEY (+ \$11.00)**

Beef Tenderloin\* with Creamy Horseradish & Rolls  
**and**  
Herb-Roasted Potatoes or Garlic Roasted Mashed Potatoes  
**and**  
French-Style Green Beans or Chef's Seasonal Vegetable

## **MEDITERRANEAN (+ \$MKT)**

Rack of Lamb\*  
**and**  
Mediterranean Quinoa or Mujadara  
**and**  
Tomato, Cucumber & Feta Salad

## **SOUP & SAMMIES**

Bacon, Tomato & Cheddar Grilled Cheese  
Basil Pesto, Mozzarella & Tomato Grilled Cheese  
Brie, Apple & Chicken Grilled Cheese  
**and**  
Choice of one (1) of our Housemade Soups  
(We recommend the creamy tomato basil...yum!)

## **SLIDERS & MAC BAR**

**Choice of two (2):**  
Classic, Cuban, Pulled Pork, or Nashville Hot Fried Chicken  
**and**  
Housemade Mac n' Cheese  
Toppings include: bacon, scallions, diced tomatoes, jalapenos &  
sriracha

## **SLIDERS & MASH BAR**

**Choice of two (2):**  
Classic, Cuban, Pulled Pork, or Nashville Hot Fried Chicken  
**and**  
Creamy Mashed Potatoes  
Toppings include: butter, sour cream, bacon, chives, shredded  
cheddar, salsa, broccoli, & bleu cheese crumbles

\*Indicates Chef-Attended Station; Chef-Fee Applies



# Choose Your Plated Dinner Entrees

includes soup or salad and Chef-paired accompaniments

## POULTRY | DUCK

Free-Range Slow-Roasted Chicken | \$37

Southern-Style Chicken Marsala | \$37

Chicken Piccata | \$37

Chicken Cordon Bleu | \$39

Chicken with Tomato-Goat Cheese Fondue | \$39

Duck Breast with Fruit Chutney | \$44

## SEAFOOD

Mediterranean Mahi | \$45

Pan Seared Salmon Piccata | \$39

Grilled Salmon, Thyme Lemon Beurre Blanc | \$39

Southern Shrimp & Grits | \$36

128 South Crab Cakes | \$mkt

Seared Grouper with Crispy Prosciutto | \$mkt

6oz Cold Water Lobster Tail | \$mkt

## BEEF | PORK

Ribeye | \$48

NY Strip - Dry Rub | \$48

Herb Roasted Beef Tenderloin | \$48

Roasted Pork Loin, Granny Smith Applesauce | \$34

Garlic Rosemary Pork Loin, Berry BBQ Sauce | \$34

## DUO PLATES

Petite Beef Tenderloin & 128 South Crab Cake | \$mkt

Chicken & 128 South Crab Cake | \$mkt

Petite Beef Tenderloin & Grilled Salmon | \$51

Petite Beef Tenderloin & Lobster Tail | \$mkt

## PASTA

Cheese Ravioli with Truffle Chicken, Asparagus & Tomato | \$37

Shrimp & Penne with Pancetta, Peas, & White Wine Sauce | \$36

Tri-Colored Tortellini with Basil Pesto & Parmesan | \$34

# Soups, Salads, & Sides

## SALADS

- Mixed Green Salad with Homemade Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan
- Farm-To-Table Salad (Seasonal)
- Tomato, Cucumber, & Feta Salad
- Beet & Arugula Salad with Candied Walnuts, Goat Cheese, & Homemade Lemon Vinaigrette
- Quinoa Salad with Tomato Vinaigrette

## SOUPS

- Creamy Tomato Basil Soup
- Manhattan Chicken Chowder
- Creamy Corn and Seafood Chowder
- Italian Vegetable & Beef
- French Onion

## SIDES

- Haricot Verts
- Chef's Choice Seasonal Vegetables
- Roasted Brussels Sprouts
- Southern Style Collards
- Charred Cauliflower with Crispy Bacon
- Slow-Cooked Baby Lima Beans
- Roasted Asparagus with Lemon Butter
- Broccoli with Fresh Herb Garlic Butter
- Southern Style Green Beans

- Truffle Cream Corn
- Herb Roasted Potatoes
- Mac and Cheese
- Roasted Garlic Mashed Potatoes
- Twice Baked Potatoes
- Maple Sweet Potatoes
- Mashed Potatoes and Gravy
- Potato Au Gratin
- Lobster Mac and Cheese (+ \$mkt)



# The Wedding Day Experience

*available for weddings of 100 guests or more at 128 South  
and 125 guests or more at Bakery 105*

## **THE MENU**

### **COCKTAIL RECEPTION**

House Bar Service  
Passed Seasonal Cocktail  
Three Passed Hors d' Oeuvres  
Two Stationed Hors d' Oeuvres

### **DINNER**

Salad  
Two Entree Plated Dinner  
Chef-Paired Sides  
Champagne Toast

### **DESSERT**

Wedding Cake or Mini-Dessert Bar

### **BAR SERVICE**

Wines with Dinner  
House Bar Service

## **WHAT'S INCLUDED...**

### **WAITSTAFF, BARTENDERS & COAT CHECK**

Our professional and friendly staff will work to make your day flawless

### **PRIVATE SUITE**

Day-use of Private Suite with bottled water and light snacks

### **PARTY EQUIPMENT**

Tables, chairs, selection of linens, plates, glassware, silverware, plus miscellaneous serving items

### **DEDICATED EVENT MANAGER**

Guides you through the planning process to ensure a truly memorable event

### **BON VOYAGE GIFT FOR THE COUPLE**

sparkling wine & chocolate truffles

**\$195.00 PER PERSON + TAX**

Ask for details regarding minimum guestcount requirements and optional upgrades

**(OPTIONAL) CEREMONY | \$1500 + TAX**

Welcome Sign, Chairs, and Bottled Water to guests upon arrival



# Brunch Buffets

## **A STEP-UP | \$19.50**

Orange Juice, Water, & Coffee  
Seasonal Fruit & Yogurt  
Breakfast Breads, Muffins  
& Pastries  
Scrambled Eggs  
Sausage and Bacon  
Home fries, Hash browns, **or** Grits

## **THE CLASSIC | \$25.50**

Orange Juice, Water, & Coffee  
Seasonal Fruit & Yogurt  
Breakfast Breads, Muffins  
& Pastries  
Scrambled Eggs  
Sausage and Bacon  
Home fries, Hashbrowns, **or** Grits  
Chef's Choice Frittata  
Cinnamon French Toast

## **PERFECT BRUNCH | \$30**

Orange Juice, Water, & Coffee  
Seasonal Fruit & Yogurt  
Breakfast Breads, Muffins  
& Pastries  
Chef's Choice Frittata  
\*Chef-Attended Omelet Station  
Home fries, Hashbrowns, **or** Grits  
Sausage and Bacon  
Belgian Waffles

## **CHAMPAGNE BAR OR BLOODY MARY BAR | \$18**

Champagne, assorted juices and fresh berries...**or**...Bloody Marys with horseradish, hot sauce, olives, bacon, celery, etc.  
(Only available in conjunction with an attended Brunch Menu)

\*Indicates Chef-Attended Station; Chef-Fee Applies



# A la Carte

## **GATHER & GRAZE | \$16.75**

A variety of dried and cured meats, aged, semi-soft and gourmet cheeses, mixed nuts and dried fruits, assorted mustard, roasted garlic & white bean hummus, sweet fig jam, grapes, sliced fruit, olives, crostinis, artisan crackers and bread

## **CRAB DIP | \$MKT**

Old Bay Crostini

## **SMOKED SALMON | \$12**

Smoked Salmon, Cream Cheese, Crostini  
& Accompaniments

## **RAW BAR | \$MKT**

Crab claws, house-poached shrimp cocktail, raw oyster on the half shell, cocktail sauce, mignonette, lemons

## **POPCORN BAR | \$5.50**

**Choice of two (2) Popcorn Flavors:**  
White Salted; Carmel; White Cheddar, or Confetti  
*Custom colors available upon request*

Priced per person; these items can be added to any menu  
(buffet, family-style, plated, or stationed)

## **S'MORES BAR | \$6.75**

Graham Crackers, Hershey's Chocolate Bars,  
and Marshmallows

## **MILK & COOKIES | \$7.75**

Choice of two (2) Cookie Flavors:  
Blueberry Lemon, Snickerdoodle,  
Salted Caramel or Chocolate Chunk  
**and**  
Chilled Mini-Milk Cartons

## **PRETZEL BAR | \$6.75**

Hot Pretzels with Mustard & Beer Cheese Sauce

## **LATE-NIGHT SNACKS | \$18**

Mac n' Cheese Bites  
Hot Salted Pretzels with Mustard  
**and**  
Classic Sliders or Flatbread Pizzas

# BAR & BEVERAGE SERVICES

## CHOOSE FROM...

Hosted Bar Packages

Consumption Bar

Cash Bar

Non-Alcoholic Packages

## WE ALSO OFFER...

- Signature Cocktails & Mocktails
- Hors d'Oeuvres & Cocktail Pairings
- Craft Beer Options
- Premium Wine Selections

**NON-ALCOHOLIC SELECTIONS INCLUDE: BOTTLED WATER, ICED TEA, SODA, COFFEE, & JUICES**



# HOSTED BAR PACKAGES

## Beer & Wine

1-Hour	\$17.00
2-Hour	\$23.00
3-Hour	\$29.00
4-Hour	\$35.00

**IMPORTED & DOMESTIC BOTTLED BEER INCLUDES:**  
MILLER LITE, CORONA, &  
TRULY SELTZER

**HOUSE CHAMPAGNE**

**HOUSE WINE INCLUDES:**  
CHARDONNAY,  
CABERNET SAUVIGNON,  
PINOT NOIR, SAUVIGNON  
BLANC & ROSE

## House Brands

1-Hour	\$18.00
2-Hour	\$25.00
3-Hour	\$32.00
4-Hour	\$39.00

**HOUSE BRANDS INCLUDE:**  
STOLICHNAYA VODKA  
BACARDI SILVER RUM  
TANQUERAY GIN  
LUNA AZUL TEQUILA,  
JIM BEAM BOURBON

**UNLIMITED**  
IMPORTED & DOMESTIC BEER  
RED & WHITE WINE SERVICE  
HOUSE CHAMPAGNE

## Premium Brands

1-Hour	\$20.00
2-Hour	\$28.00
3-Hour	\$36.00
4-Hour	\$44.00

**PREMIUM BRANDS INCLUDE:**  
TITO'S VODKA  
BOMBAY SAPPHIRE GIN  
MAKER'S MARK BOURBON  
CAPT. MORGAN SPICED RUM  
ESPOLON BLANCO TEQUILA

**UNLIMITED**  
IMPORTED & DOMESTIC BEER  
RED & WHITE WINE SERVICE  
HOUSE CHAMPAGNE

*For bar packages less than three (3) hours, bartender & bar setup fees apply*





# CHEERS!

## ☀️ Per Drink Pricing

House Brand Liquor	\$12.00
Premium Brand Liquor	\$14.00
Domestic Bottled Beer	\$6.00
Import Bottled Beer	\$8.00
Local Bottled Beer	\$13.00
House Wine	\$10.00
House Champagne	\$12.00
Premium Wines	\$mkt
Non-Alcoholic Beverage	\$4.00
Bottled Water	\$4.00
Craft Beer 12 oz	\$12.00
Craft Beer 16 oz	\$16.00

## ☀️ Non-Alcoholic Service

**\$8.00 PER PERSON**

### INCLUDES:

ICED TEA, WATER & SODAS  
NON-ALCOHOLIC GLASSWARE,  
ICE, BEVERAGE NAPKINS

### COFFEE SERVICE

**\$38.00 PER GALLON**

\*THREE (3) GALLON MINIMUM

## ☀️ Signature Cocktails

**By The Gallon; 3 Gallon Min**

Rum Punch | \$82.50

Sangria (Red or White) | \$93.50

### Other Suggestions by the Drink

Mocktails

Champagne Punch

Mimosas

Bloody Marys

Margaritas

Mojitos

Dark & Stormy

Moscow Mules

## ☀️ Local Brewery & Craft Beer Upgrade

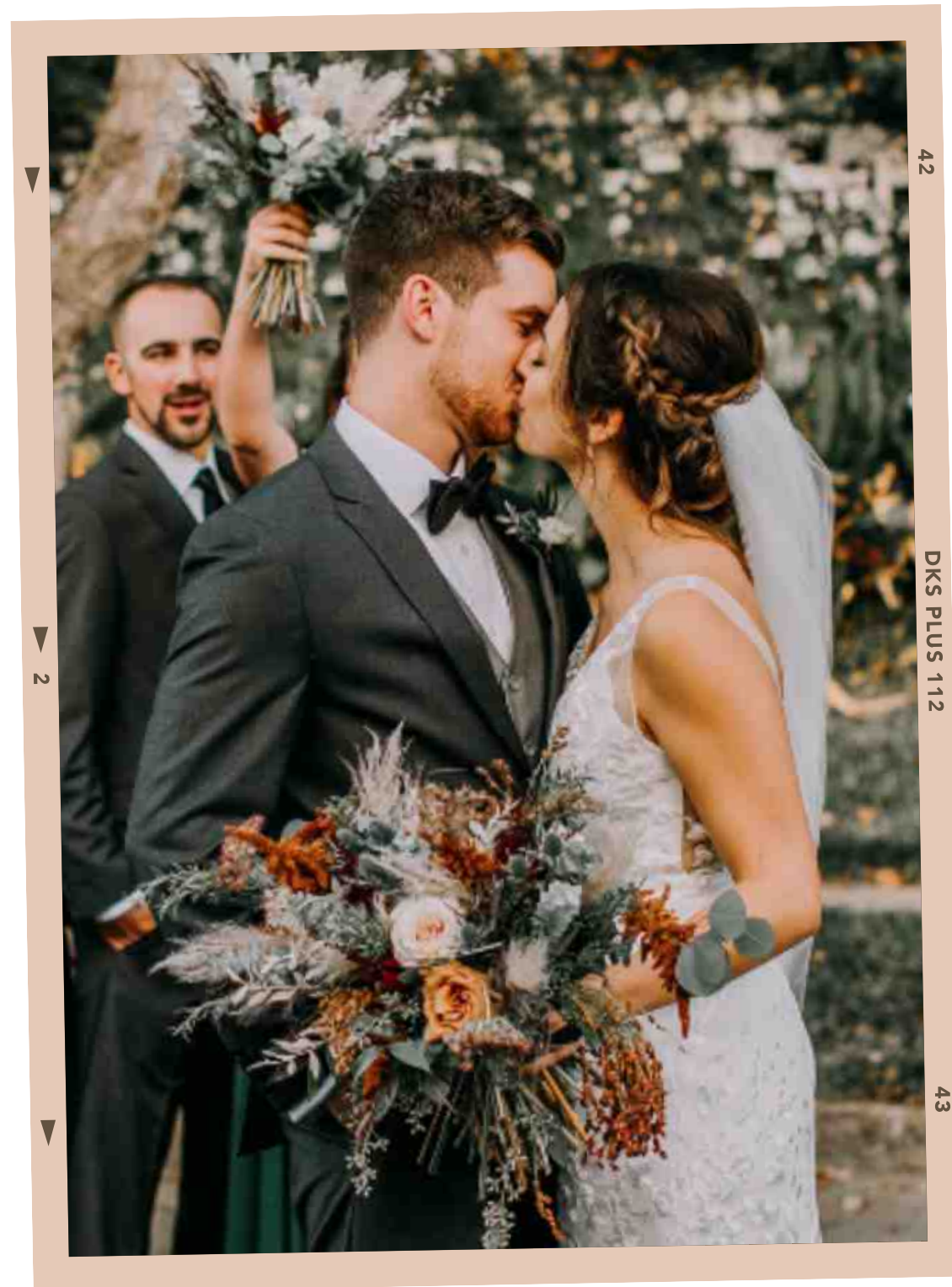
+ \$8.00 PER PERSON

SELECTION OF CRAFT & LOCAL BEERS

## ☀️ Premium Wine Upgrade

+ \$8.00 PER PERSON

INQUIRE FOR DETAILS



# Questions!

We can help...

If you have any questions or concerns...special requests...or just want a 2nd opinion, we are here to make your special day A-M-A-Z-I-N-G!

Phone: 910.399.1709

Email: [info@128southevents.com](mailto:info@128southevents.com)

XOXO

The 128 South & Bakery 105 Team