



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

RALEIGH MARRIOTT CRABTREE VALLEY®

4500 MARRIOTT DR, RALEIGH, NC 27612

T 919.781.7000 F 919.571.7445

RaleighMarriott.com



MARRIOTT  
RALEIGH  
CRABTREE VALLEY



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LET US BRING YOUR SPECIAL  
DAY TO LIFE  
AT THE RALEIGH MARRIOTT  
CRABTREE VALLEY. OUR  
EXPERTS WILL GO ABOVE AND  
BEYOND TO MAKE YOUR  
VISION, YOUR TASTES,  
YOUR DREAMS COME TRUE  
FOR AN UNFORGETTABLE  
HAPPILY EVER AFTER  
THAT EXCEEDS EVERY  
EXPECTATION.

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CRABTREE VALLEY



# YOUR HOTEL

RALEIGH MARRIOTT CRABTREE VALLEY WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A  
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES  
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

# CEREMONY PACKAGES

## CEREMONY PACKAGE INCLUDES:

Use of Event Space for 30 Minutes  
One Hour Rehearsal Space the Day Prior\*  
Chiavari Chairs

**\$1,000**  
(Plus 25% service charge and tax)

## CEREMONY ENHANCEMENTS:

Our Marriott Certified Event Professional can assist you with the following enhancements:

Specialty Up-Lighting  
White or Black Draping (pricing based on size of ceremony space)  
Staging Equipment

*\*Based on Availability*



## YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

# DREAM WEDDING PACKAGES

## WEDDING PACKAGE

Our wedding package is detailed below to help you with the wedding planning process. Together with your Event Manager you will be able to customize this package to fit your vision. Your Wedding Reception Fee of **\$3,000** includes the following amenities and services:

- Menu Tasting for up to (4) guests (for weddings over 100 guests)
- Wedding Cake Cutting Service
- Dedicated Banquet Captain for Your Special Day
- Cocktail Tables and Highboy Tables with full-length linen
- Cake Table, DJ Table, Sweetheart Table, Gift Table, Place Card Table with full-length linens
- Round Guest Tables with full-length linens
- Chiavari Chairs
- China, Flatware, and Stemware
- Centerpieces- Cylinder Vases with Floating Candles, Votive Candles
- Table Numbers with Silver Stands
- LED uplighting in Choice of Color
- Staging and Dance Floor
- Easels for Signage, Photos, and Seating Charts
- Champagne Toast
- Coffee and Hot Tea Station
- Reservation Cards for Invitations
- Complimentary Self-Parking for Wedding Guests
- Suite for the Newlyweds on the Evening of your wedding
- Discounted Room Rate for Wedding Guests
- Marriott BonVoy Points for Catering & Guest Rooms (up to 60,000 points)
- **\*\*Day of Wedding Coordination Services\*\*** (See next page for list of wedding coordinators)

In addition to the Wedding Reception Fee listed above, there will be a quoted food and beverage minimum. This minimum must be achieved prior to service charge and applicable taxes.

### ALL PACKAGES INCLUDE:

One Hour Hors D'oeuvres Reception to Include:  
Choice of (2) Hors D'oeuvre Displays  
Choice of (2) Tier I Butler Passed Hors D'oeuvres  
Non-Alcoholic Punch Station

Choice of Platinum Heavy Hors D'oeuvre Reception, Gold Dinner Buffet, or Silver Plated Dinner Service



# DREAM WEDDING PACKAGES

## DAY OF WEDDING COORDINATION

The Raleigh Marriott Crabtree Valley requires one of the below Wedding Coordinators be hired within 60 days of signing a contract for your wedding reception. This is not an additional charge to you! These wedding coordinators include their services with your selected wedding package! You may choose your Wedding Coordinator from one of the preferred vendors below.

C and D Events 919-621-1478  
Premier Party Planners 919-699-1882  
Chestnut & Vine Wedding Logistics 919-307-7747  
Sheree Amour Weddings & Event Planning 919-972-8244  
Sally Oakley Weddings & Events 919-271-7023

### Wedding Coordinator will provide the following services:

- Phone and email consultation to discuss your vision and goals for the wedding day
- Two (2) meetings in person to go through details and walk-through of venue
- Create a timeline for your entire wedding day, including the ceremony and reception
- Organize and coordinate your ceremony and rehearsal. Remind bridal party of all pertinent instructions for the wedding day
- Confirm details with contracted vendors in the week prior to the wedding
- Supervise all vendor set up at the ceremony and reception
- Deliver and arrange ceremony programs, place cards, favors, and any personal items
- Stay until the end of the event and see that personal items, gifts, etc. are packed up and delivered according to what was discussed with the Hotel and Client

**\*\*Any additional services that you would like to add to your contract with your hired wedding coordinator would be contracted with them directly and they will bill you separately for any add-on services**



## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR  
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF  
EVERYTHING FROM THE MENU TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE  
MEMORIES.

# DINNER PACKAGES

## ONE HOUR HORS D'OEUVRES RECEPTION

### HORS D'OEUVRES DISPLAYS (choice of two)

#### **Fresh Seasonal Fruit Display**

pure clover honey yogurt sauce

#### **Individual Vegetable Crudités**

fresh cut vegetables with buttermilk ranch

#### **Domestic and International Cheeses**

chefs selection with assorted crackers and French baguettes

#### **Hummus Display**

traditional hummus with extra virgin olive oil, olive tapenade, roasted tomatoes, basil pesto and toasted pita points

### BUTLERED HORS D'OEUVRES (choice of two)

#### **TIER I (choice of 2 included)**

- Beef Fajita Cone
- Mac & Cheese Croquette
- Sweet Potato and Bacon Quesadilla
- Chorizo Manchego Arepa
- Bacon Wrapped Bratwurst
- Chicken Cashew Spring Roll
- Chicken Fontina Bites
- Chicken & Lemon Grass Potsticker
- Edamame Dumpling
- Three Cheese Arancini
- Mushroom Taleggio Arancini
- Black Bean Spring Roll
- Vegetable Spring Roll

**BUTLER PASSING FEE OF \$50 PER BUTLER  
(PLUS 25% SERVICE CHARGE AND TAX)**

# DINNER PACKAGES

## PLATINUM HORS D'OEUVRES RECEPTION

**\$100 per person**

Minimum of 100 Guests

**HORS D'OEUVRES DISPLAYS (choice of two)**

**TIER I BUTLERED HORS D'OEUVRES (choice of two)**

**CARVING STATIONS (choice of one)**

**Slow Roasted Top Round of Beef**

honey dijon mustard and fruit chutney

**Honey Glazed Baked Ham**

dijon mustard and horseradish cream

**Herb Crusted Pork Loin**

dijon mustard and apple chutney

**Roast Turkey**

cranberry relish and tarragon mayonnaise

**THEME STATIONS (choice of three)**

**Southern Belle Station**

garlic cheddar ham biscuits with honey mustard mayo, chicken salad profiteroles, carolina style pulled pork sliders, deviled eggs, housemade pimento cheese with pepper jelly and water crackers

**Taco Bar**

Chimichurri beef, pulled chipotle chicken, Mexican rice, refried beans, guacamole, salsa, diced tomatoes, diced onions, shredded cheddar cheese, jalapeno peppers, sour cream, chili con queso, flour tortillas, and tortilla chips

**Macaroni & Cheese Station**

our signature creamy mac & cheese accompanied by smoked bacon, andouille sausage, sautéed shrimp, roasted tomatoes, green onions, peppadew peppers, sweet peas, smoked cheddar, parmesan and crumbled bleu cheese

**Slider Station**

beef, braised onion, bourbon bacon jam ground turkey, roasted tomato, grain mustard crab cakes, arugula, tarragon aioli

**Grits Station**

blackened shrimp, smoked brisket of beef, andouille sausage, cheddar, smoked gouda, roasted corn, green onions, tobacco onions, asparagus, mushrooms, and roasted red peppers

**Pasta Station**

cheese tortellini, gemilli, whole wheat penne, alfredo sauce, marinara, Italian sausage, shrimp, chicken, mushrooms, onions, tomatoes, bell peppers, basil pesto, olive oil, garlic, parmesan cheese and crushed red pepper

**Flat Bread Display**

fresh tomato, basil and mozzarella  
blackened shrimp with roasted poblano peppers  
italian sausage and pepper  
barbeque chicken

**Mashed Potato Martini**

garlic mashed potatoes and mashed sweet potatoes presented in martini glasses with assorted toppings including butter, sour cream, bacon pieces, cheddar cheese, scallions, caramelized onions, sautéed mushrooms, bleu cheese crumbles, gravy, brown sugar and cinnamon

**Fresh Salad Bowl**

organic greens, sprouts, and vegetables  
beets, turnips, radishes, carrots, kohlrabi, sunflower sprouts, radish sprouts, kale sprouts, summer squashes, organic vinegars, olive oils, and salts

**Bruschetta Display**

classic tomato basil  
kalamata artichoke  
sundried tomato roasted onion tapenade

**BUTLER PASSING FEE OF \$50 PER BUTLER  
CHEF ATTENDANT FEES OF \$50 PER STATION  
(PLUS 25% SERVICE CHARGE AND TAX)**

# DINNER PACKAGES

## GOLD DINNER BUFFET

**\$90 per person**

Minimum of 50 Guests

Two Hour Maximum Serving Time

### GARDEN SALAD BAR TO INCLUDE:

Mixed Garden Greens, Tomatoes, Cucumber, Red Onions, Carrots, Shredded Cheddar, Croutons, Sunflower Seeds, Garbanzo Beans, Olives, and Chopped Egg  
Buttermilk Ranch and Balsamic Vinaigrette

### SELECT ONE CARVING STATION:

*carver fee of \$50 per hour*

- Top Round of Beef
- Slow Roasted Turkey
- Carolina Hickory Roasted Pork
- Herb Crusted Pork Loin
- Honey Glazed Ham
- Dijon Crusted Salmon

### SELECT THREE ACCOMPANIMENTS:

- Green Beans with Toasted Pecan Butter
- Green Beans with Red and Yellow Peppers
- Fresh Asparagus with Lemon and Thyme
- Broccolini with Roasted Garlic Butter
- Olive Oil and Thyme Roasted Carrots
- Medley of Broccoli, Cauliflowers, and Carrots
- Sautéed Zucchini, Squash and Red Bell Pepper
- Oven Roasted Ratatouille
- Corn with Caramelized Shallots and Sweet Peas
- White and Wild Rice Blend
- Rice Pilaf
- Garden Vegetable Orzo
- Creamy Potatoes Au Gratin
- Garlic Mashed Red Skin Potatoes
- Herb Roasted Fingerling Potatoes
- Mashed Sweet Potatoes with Brown Sugar and Cinnamon

### SELECT TWO ENTREES:

- Grilled Chicken with Wild Mushrooms and Sweet Pea Jus
- Pecan Crusted Chicken with Maple Cider Glaze
- Chicken Romesco with Tomatoes, Arugula, and Lemon Sauce
- Chicken Saltimbocca with Prosciutto, Sage, Provolone and Marsala Mushroom Sauce
- Espresso Roasted Pork Tenderloin with Kahlua Glaze
- Grilled Pork Medallions with Fresh Sage & Peach Glaze
- Roast Sirloin of Beef with Rosemary
- Pepper Seared Medallions of Beef with Mushroom-Brandy Sauce
- Grilled Skirt Steak with Citrus-Garlic Sauce
- Margarita Salmon with a Tequila Lime Glaze
- Grilled Swordfish with Roasted Tomato and Capers Beurre Blanc
- Shrimp and Grits
- Seafood Cioppino poached with Tomatoes and White Wine
- Orecchiette Pasta with Shrimp and Scallops in Creamy Alfredo
- Cheese Tortellini with Spinach and Wild Mushroom Cream

# DINNER PACKAGES

## SILVER PLATED DINNER

Plated meal will include your choice of one salad, and up to three entrees

<b>Grilled Angus Filet Mignon</b> wild mushrooms, brandy & green peppercorn sauce	<b>\$95 per person</b>
<b>Char-Crusted Angus Rib Eye Steak</b> grilled with our spicy seasoning blend	<b>\$90 per person</b>
<b>Sliced Sirloin of Beef</b> rosemary & cabernet demi-glaze	<b>\$85 per person</b>
<b>5 Hour Braised Beef Short Rib</b> vegetable mirepoix, burgundy glaze	<b>\$85 per person</b>
<b>Cajun Spiced Mahi Mahi</b> fresh pineapple salsa	<b>\$80 per person</b>
<b>Margarita Salmon</b> tequila lime glaze	<b>\$80 per person</b>
<b>Pecan Crusted Chicken</b> maple-cider glaze	<b>\$75 per person</b>
<b>Chicken Romesco</b> roasted tomatoes, arugula, and a lemon caper sauce	<b>\$75 per person</b>
<b>Buttermilk Fried Breast of Chicken</b> honey-chipotle glaze	<b>\$75 per person</b>
<b>Grilled French Cut Breast of Chicken</b> wild mushroom marsala glaze	<b>\$75 per person</b>
<b>Smoked Pork Chop</b> creole corn sauce	<b>\$75 per person</b>

# DINNER PACKAGES

## SILVER PLATED DINNER

### COMBINATION ENTREES

<b>Petit Filet Mignon &amp; Broiled Lobster Tail</b> lemon-chive butter	<b>\$110 per person</b>
<b>Petit Filet Mignon &amp; Lump Crab Cake</b> creole mustard sauce	<b>\$100 per person</b>
<b>Petit Filet Mignon &amp; Shrimp Bernardi</b> shrimp wrapped with prosciutto & provolone white wine, tomato and herbed garlic butter	<b>\$95 per person</b>
<b>Petit Filet Mignon &amp; Margarita Salmon</b> tequila lime glaze	<b>\$90 per person</b>
<b>Petit Filet Mignon &amp; Chicken Romesco</b> roasted tomatoes, arugula, and a lemon caper sauce	<b>\$85 per person</b>

### VEGETARIAN ENTREES

<b>Tomato &amp; Mozzarella Stuffed Portobello</b> sautéed spinach, roasted peppers, balsamic glaze	<b>\$70 per person</b>
<b>Roasted Vegetable Ravioli</b> wild mushrooms, sautéed spinach, parmesan cream	<b>\$70 per person</b>
<b>Fresh Vegetable &amp; Tofu Stir Fry (Vegan)</b> sesame glaze, rice	<b>\$70 per person</b>

Our Culinary Team will pair seasonal vegetables and starches to accompany all entrée selections.

### PLATED SALADS (choice of one)

#### House Salad

house blend of greens, tomato, cucumber, aged cheddar, focaccia crouton, buttermilk ranch and balsamic vinaigrette dressings

#### Caesar Salad

crisp romaine lettuce, creamy caesar dressing, parmesan cheese and croutons

Upgraded Salads Additional \$2 per person

# HORS D'OEUVRES ENHANCEMENTS

## TIER II (additional \$5 per person)

- Beef Shepherd's Pie
- Teriyaki Beef Satay
- Pork BBQ Biscuits
- Andouille Cheese Puffs
- Pecan Chicken Tender
- Raspberry Almond Brie Phyllo Bars
- Pimento Cheese and Potato Croquettes
- Artichoke and Boursin Beignets
- Antipasti Skewers
- Shrimp & Crab Hushpuppies
- Crab Crostini
- Maui Shrimp Spring Roll
- Smoked Salmon wrapped Asparagus

## TIER III (additional \$10 per person)

- Beef Bourignon Puff
- Beef Gorgonzola wrapped in Bacon
- Grilled New Zealand Lamb Chops
- Moroccan Lamb Cigar
- Lobster and Sweet Corn Salad in a Phyllo Cup
- Scallops Wrapped in Bacon
- Coconut Shrimp
- Crabcakes
- Shrimp and Grit Tart
- Spicy Tuna Bites with Wasabi and Pickled Ginger
- Shrimp Shooter with Tequila Horseradish Cocktail Sauce

**BUTLER PASSING FEE OF \$50 PER BUTLER**  
(PLUS 25% SERVICE CHARGE AND TAX)



# HORS D'OEUVRES ENHANCEMENTS

## DISPLAY ENHANCEMENTS

### **Crab gratin**

warm rich mixture of mozzarella, parmesan cheese and lump crab meat

**\$175 Per Display**

### **Artichoke and Spinach Dip**

warm rich mixture of spinach, mozzarella cheese, and artichoke hearts

**\$125 Per Display**

### **Lager Cheese Dip**

warm rich mixture of lager cheese and smoked bacon served with bavarian pretzels

**\$125 Per Display**

### **Tzaziki and Traditional Hummus**

served with tandoori naan chips

**\$125 Per Display**

### **Baked Brie en Croute**

brie baked in puff pastry with berry preserves

**\$150 Per Display**

### **Shrimp Cocktail**

served with cocktail sauce and lemon wedges

**\$4 Per Piece**

*Each selection serves approximately 30 people.*

# SPECIALTY STATIONS

## **Southern Belle Station**

**\$18 per person**

garlic cheddar ham biscuits with honey mustard mayo, chicken salad profiteroles, carolina style pulled pork sliders, deviled eggs, housemade pimento cheese with pepper jelly and water crackers

## **Asian**

**\$24 per person**

tempura battered shrimp served with a sweet and sour dipping sauce, assorted sushi rolls with soy sauce, wasabi, and pickled ginger, chicken stir fry with oriental vegetables in a sweet and spicy glaze, vegetable fried rice

## **Taco**

**\$18 per person**

taco bar serving chimichurri beef, pulled chipotle chicken, Mexican rice, refried beans, guacamole, salsa, diced tomatoes, diced onions, shredded cheddar cheese, jalapeno peppers, sour cream, chili con queso, flour tortillas, and tortilla chips

## **Macaroni & Cheese Station**

**\$16 per person**

our signature creamy mac & cheese accompanied by smoked bacon, andouille sausage, sautéed shrimp, roasted tomatoes, green onions, peppadew peppers, sweet peas, smoked cheddar, parmesan and crumbled bleu cheese

## **Grits Station**

**\$18 per person**

blackened shrimp, smoked brisket of beef, andouille sausage, cheddar, smoked gouda, roasted corn, green onions, tobacco onions, asparagus, mushrooms, and roasted red peppers

## **Flat Bread Display**

**\$12 per person**

margarita – fresh tomato, basil and mozzarella  
blackened shrimp with roasted poblano peppers  
italian sausage and pepper  
barbeque chicken

## **Dip Display**

**\$12 per person**

tzatziki dip and traditional hummus served with tandoori naan chips  
Chilled spinach, artichoke, asiago served with French bread crostini  
Crab gratin served with assorted crackers  
Lager cheese with smoked bacon served with Bavarian pretzels

## **Bruschetta Display**

**\$10 per person**

classic tomato basil, kalamata artichoke, and sundried tomato  
Roasted onion tapenade

*\*All Stations are Priced per Person and Sold Only as an Enhancement\**

**CHEF ATTENDANT FEE OF \$50 PER STATION  
(PLUS 25% SERVICE CHARGE AND TAX)**

# SPECIALTY STATIONS

## **Tostones**

**\$14 per person**

roasted corn salsa, lime mojo pork, chipotle chicken, tomato jam, red papaya salsa, queso fresco, pickled onions

## **Fresh Salad Bowl**

**\$10 per person**

organic greens, sprouts and vegetables  
beets, turnips, radishes, carrots, kohlrabi, sunflower sprouts, radish sprouts, kale sprouts, summer squashes, organic vinegars, olive oils, and salts

## **Slider Station**

**\$14 per person**

beef, braised onion, bourbon bacon jam  
ground turkey, roasted tomato, grain mustard  
crab cakes, arugula, tarragon aioli

## **Mashed Potato Martini**

**\$12 per person**

garlic mashed potatoes and mashed sweet potatoes  
presented in martini glasses with assorted toppings including butter, sour cream, bacon pieces, cheddar cheese, scallions, caramelized onions, sautéed mushrooms, bleu cheese crumbles, gravy, brown sugar and cinnamon

## **Pasta**

**\$16 per person**

prepared in the room by a uniformed chef  
custom creations made from our bountiful selection of ingredients including cheese tortellini, gemilli, whole wheat penne, alfredo sauce, marinara, Italian sausage, shrimp, chicken, mushrooms, onions, tomatoes, bell peppers, basil pesto, olive oil, garlic, parmesan cheese and crushed red pepper

*\*All Stations are Priced per Person and Sold Only as an Enhancement\**

**CHEF ATTENDANT FEE OF \$50 PER STATION  
(PLUS 25% SERVICE CHARGE AND TAX)**

# SPECIALTY STATIONS

## CARVED SPECIALTIES

<b>Slow Roasted Prime Rib</b> horseradish cream and au jus	<b>\$16 per person</b>
<b>Roasted Angus Tenderloin of Beef</b> dijon mustard and horseradish cream	<b>\$18 per person</b>
<b>Herb Roasted Strip Loin of Beef</b> dijon mustard and horseradish cream	<b>\$14 per person</b>
<b>Slow Roasted Top Round of Beef</b> dijon mustard and horseradish cream	<b>\$8 per person</b>
<b>Dijon Crusted Salmon</b> lemon-caper sauce	<b>\$12 per person</b>
<b>Citrus Mahi Mahi</b>	<b>\$12 per person</b>
<b>Honey Glazed Baked Ham</b> honey dijon mustard and fruit chutney	<b>\$8 per person</b>
<b>Herb Crusted Pork Loin</b> dijon mustard and apple chutney	<b>\$8 per person</b>
<b>Roast Turkey</b> cranberry relish and tarragon mayonnaise	<b>\$8 per person</b>

*Minimum of 50 guests  
Carver Fee \$50 per station*

# DINNER ENHANCEMENTS

ENHANCE YOUR ENTRÉE WITH ONE OF THE FOLLOWING SELECTIONS:

## PLATED APPETIZER SELECTIONS

<b>New Zealand Lamb Chop</b> cilantro chutney	<b>\$11 per person</b>
<b>Pan Seared Crabcake</b> basil poblano remoulade	<b>\$11 per person</b>
<b>Shrimp &amp; Grits</b> creamy grits with broiled shrimp, smoked bacon, white cheddar, and green onions	<b>\$10 per person</b>
<b>Sesame Seared Tuna</b> edamame salad with soy-wasabi glaze	<b>\$10 per person</b>
<b>Tomato Caprese</b> mozzarella, vine ripened tomatoes, fresh basil, kalamata olives, red onion, and extra virgin olive oil	<b>\$10 per person</b>

## SOUP COURSES

<b>Shrimp &amp; Sweet Corn Chowder</b>	<b>\$7 per person</b>
<b>Sausage and White Bean</b>	<b>\$5 per person</b>
<b>Brandied Peach Gazpacho</b>	<b>\$5 per person</b>

## INTERMEZZO

<b>Lemon Sorbet with Raspberry Coulis</b>	<b>\$3 per person</b>
<b>Raspberry Sorbet with Candied Lemon</b>	<b>\$3 per person</b>
<b>Wild Berry Sorbet with Fresh Mint</b>	<b>\$3 per person</b>

## PLATED SALADS (additional \$2 per person)

<b>Roasted Mushroom, Spinach &amp; Pancetta Salad</b> served with honey balsamic vinaigrette	
<b>Watermelon Salad</b> baby arugula, english cucumber, feta cheese, toasted almonds served with black pepper vinaigrette	
<b>Roasted Tomato Salad</b> field greens, roasted tomatoes, shaved pecorino, toasted pine nuts, croutons, served with sherry vinaigrette	
<b>Field Green Salad</b> mesclun greens, fresh berries, candied walnuts, crumbled blue cheese served with raspberry vinaigrette	
<b>Mediterranean Salad</b> house blend of greens, tomato, cucumber, red onion, greek olives, feta cheese served with balsamic vinaigrette	

# DESSERT ENHANCEMENTS

## DESSERTS

<b>Mini Ice Cream Sundae</b> shaved chocolate, pirouette cookie and raspberry sauce	<b>\$4 per person</b>
<b>Fruit Sorbet</b> lemon, mango, or wild berry	<b>\$4 per person</b>
<b>Milk Chocolate Mousse</b> topped with whipped cream and shaved chocolate	<b>\$4 per person</b>
<b>Platters of Chocolate Covered Strawberries</b>	<b>\$4 per person</b>
<b>Platters of Chocolate Dipped Biscotti</b>	<b>\$4 per person</b>
<b>Platters of Chocolate Chip Cannolis</b>	<b>\$4 per person</b>

## AFTER DINNER SPECIALTY STATIONS

<b>Pastry Collection</b> assorted miniature pastries, chocolate petit fours, miniature cheesecake, cannolis, chocolate éclairs, and cream puffs	<b>\$12 per person</b>
<b>Miniature Dessert Collection</b> assortment of miniature banana pudding, strawberry shortcake, gourmet brownies, cheesecake, and cupcakes	<b>\$12 per person</b>
<b>Cannoli Station</b> cinnamon and chocolate shells ricotta fillings- chocolate, Frangelico, and lemon berry toppings- chocolate chips, m&m's, nuts and coconut flakes	<b>\$14 per person</b>

# BAR PACKAGES

## BEER & WINE ONLY PACKAGE BAR (2 Hour Minimum/Unlimited Consumption)

2 Hour Bar	\$20.00 per Person
3 Hour Bar	\$28.00 per Person
Each Additional Hour	\$8.00 per Hour

## SILVER PACKAGE BAR (2 Hour Minimum/Unlimited Consumption)

2 Hour Bar	\$25.00 per Person
3 Hour Bar	\$33.00 per Person
Each Additional Hour	\$8.00 per Hour

## GOLD PACKAGE BAR (2 Hour Minimum/Unlimited Consumption)

2 Hour Bar	\$30.00 per Person
3 Hour Bar	\$42.00 per Person
Each Additional Hour	\$12.00 per Hour

## PLATINUM PACKAGE BAR (2 Hour Minimum/Unlimited Consumption)

2 Hour Bar	\$35.00 per Person
3 Hour Bar	\$51.00 per Person
Each Additional Hour	\$16.00 per Hour

## HOST BAR

Silver Bar Cocktails	\$8.00 per drink
Gold Bar Cocktails	\$10.00 per drink
Platinum Bar Cocktails	\$16.00 per drink
Imported Beer	\$6.00 per drink
Domestic Beer	\$5.00 per drink
Craft Beer	\$7.00 per drink
Wine	\$8.00 per drink
Soft Drinks	\$3.00 per drink
Bottled Water	\$3.00 per drink

*BAR FEES - Bartenders \$50 per Hour , per Bartender  
Cashiers \$20 per hour, per Cashier*

# BAR PACKAGES

## SILVER SPIRITS

Pinnacle Vodka  
Cruzan Aged Light Rum  
New Amsterdam Gin  
Dewer's White Label Scotch  
Jim Beam White Label Bourbon  
Canadian Club Whiskey  
Jose Cuervo Tradicional Silver Tequila  
Korbel Brandy

## GOLD SPIRITS

Tito's Vodka  
Bacardi Superior Rum  
Bombay Sapphire Gin  
Chivas Regal Scotch  
Builliet Bourbon  
Seagram's VO Whiskey  
Mi Campo Tequilla  
Courvoisier VS  
Korbel Brandy

## PLATINUM SPIRITS

Grey Goose Vodka  
Flor de Cana Grand Reserve Rum  
Hendrick's Gin  
Johnnie Walker Black Label Scotch  
Maker's Mark Private Bourbon  
Crown Royal Whiskey  
Patron Silver Tequila  
Hennessey VS

## WINE

Robert Mondavi Private Selection Chardonnay  
Robert Mondavi Private Selection Pinot Grigio  
Robert Mondavi Private Selection Cabernet  
Robert Mondavi Private Selection Meritage

## BEER

Craft – Blue Moon Belgium White Ale,  
Local Craft – Carolina Pale Ale  
Import – Heineken, Corona Extra  
Domestic – Bud Light, Miller Lite  
Non-Alcoholic – O'Doul's Amber



# WINE SELECTIONS

## SELECTIONS ARE SOLD PER BOTTLE

### RED WINES

Robert Mondavi Private Selection Meritage, California	\$30
Charles & Charles Merlot, Columbia Valley, Washington	\$32
Cloudfall, Pinot Noir, Monterey County, California	\$40
La Crema Pinot Noir, Sonoma Coast	\$50
Alamos Malbec, Mendoza, Argentina	\$32
Chevalier du Grande Robert, Bourdeaux Blend, France	\$36
Conundrum Red Blend, Rutherford, California	\$55
Robert Mondavi Private Selection Cabernet Sauvignon, California	\$30
Silver Palms Cabernet, Mendocino County, California	\$44
Bonanza Cabernet, Caymus Vineyards, Rutherford, California	\$50
Franciscan Cabernet, Napa Valley, California	\$55

### WHITE WINES

Robert Mondavi Private Selection Pinot Grigio, California	\$30
Robert Mondavi Private Selection Chardonnay, California	\$30
Bellaruche Rose, Cotes du Rhone, France	\$36
Ruffino Moscato D'asti, Italy	\$40
La Crema Pinot Gris, Monterey, California	\$48
Wairau River Sauvignon Blanc, Marlborough, New Zealand	\$44
Kung Fu Girl Riesling, Prosser, Washington	\$32
Sea Sun Chardonnay, Rutherford, California	\$44
Simi Chardonnay, Sonoma County, California	\$50

### SPARKLING

Wycliff Brut, California	\$24
Segura Viudas Brut, Cava, "Aria", Catalonia, Spain	\$38
Mumm Napa "Brut Prestige", Napa Valley, California	\$60
Ruffino, Prosecco DOC, Valdobbiadene, Italy	\$50

# BRUNCH

## SUNRISE BREAKFAST BUFFET

\$28 per person

Minimum of 25 Guests

Not to Exceed a Two-Hour Serving Time

- Assorted Cold cereal and Milk
- Seasonal Fresh Sliced Fruit
- Scrambled Eggs
- Crisp Bacon
- Sausage
- Breakfast Potatoes
- Creamy Grits
- Artisan Toasting Breads
- Assorted Juices
- Fresh Brewed Gourmet Coffee
- Assortment of English Teas

## BRUNCH ENHANCEMENTS

### Made To Order Omelets \*\*

\$10 per person

a selection of ham, peppers, onions, mushrooms, tomatoes, cheddar cheese and salsa

### Smoked Atlantic Salmon

\$10 per person

served with capers, red onion, tomato, chopped egg, cream cheese and freshly baked bagels

### Yogurt & Granola Station

\$6 per person

crisp homemade granola with yogurt, wild flower honey, raspberry sauce and an assortment of fresh berries

### Mini Sandwiches

\$10 per person

an assortment of grilled chicken salad croissants, turkey club wraps, carolina pulled pork, and roasted tomato grilled cheese

### Viennese Table

\$10 per person

our chef's lavish assortment of miniature desserts

### Belgian Waffle Station \*\*

\$8 per person

freshly made with toppings of whipped butter, country syrup, pecans, whipped cream, and strawberry sauce

### Gourmet Pancake Station \*\*

\$8 per person

freshly made with blueberries, strawberries, cinnamon apples, chocolate chips, pecans, whipped butter, blueberry, raspberry, and traditional country syrup

### Salad Station

\$8 per person

Your guests choice of freshly tossed caesar salad with grilled chicken homemade croutons, shredded parmesan, and creamy caesar dressing or our specialty field greens salad with fresh berries, mandarin oranges, crumbled bleu cheese, and candied walnuts

### Breakfast Biscuits

\$4 per person

freshly baked bacon, egg & cheese, and chicken biscuits

*\*\*Chef Attendant Fee of \$50 per station*

# ADDITIONAL INFORMATION

## PRICING

Prices are effective through December 2022 and are subject to change.

## TAX AND SERVICE CHARGE

25% service charge and 7.25% state tax is applied to all food, beverage, room rental, and audio visual charges.

There is a 1% prepared food and beverage tax in Wake County.

## DEPOSIT & PAYMENT

A non-refundable deposit of 25% of the food and beverage minimum is due when signing the contract

Final payment is due 5 business days in advance. If final payment is being made by personal check it must be received by the hotel 14 business days prior to the scheduled program date.

## FOOD AND BEVERAGE REQUIREMENTS

All food and beverage must be provided and served by the hotel. Food and Beverage is not permitted to be removed from the hotel's banquet area.

## GUARANTEES ON FOOD AND BEVERAGE

Final guaranteed number of guests is due 5 business days in advance. This will be considered the final guarantee and is not subject to reduction.

If no guarantee is received, the original expected number on the Banquet Event Order will be used.

Revisions in your group counts, times, dates, or meal functions may necessitate renegotiation the charges.

## MARRIOTT BONVOY POINTS

Marriott BonVoy Points can be earned for your event. You will receive 2 points per catering dollar spent excluding service charge and sales tax. The maximum points earned are 60,000 per event. Points earned will be applied after the event.