

# SAVOR... Wilmington Catering by SMG



WILMINGTON  
NORTH CAROLINA  
CONVENTION CENTER

*business made casual*

10 Convention Center Drive  
Wilmington, NC 28401  
910.251.5101  
[www.businessmadecasual.com](http://www.businessmadecasual.com)

## **Welcome to the Wilmington Convention Center !**

As the Center's exclusive Food and Beverage Department for SAVOR...Wilmington Catering by SMG, we believe that the combination of excellent service and superior cuisine will meet and exceed your expectations. Your experience will include creative displays, exquisite foods and our professionally trained staff that have an eye for detail. Our Executive Chef welcomes the opportunity to customize menus and create thematic events. We partner with the best vendors in an effort to customize and enhance your event to ensure it is a memorable experience for you and your guests.

The following menus have been designed to present a variety of culinary experiences. If you have questions about our menus or services, please contact our SAVOR...Wilmington Catering Department.

*Julio*

Julio Rios  
Director of Food & Beverage  
SAVOR... Catering by SMG  
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Additional services available upon request:

Preferred Vendors for Equipment Rentals ~ Floral Arrangements ~ Ice Sculptures ~ Special Linens ~ Decorations ~ Customized Lighting, Etc.

Mailing Address: P.O. Box 1379, Wilmington, NC 28402

Facility Address: 10 Convention Center Drive, Wilmington NC 28401

Phone: 910.251.5101 Fax: 910.251.5102

[www.BusinessMadeCasual.com](http://www.BusinessMadeCasual.com)

## **SAVOR...Food & Beverage Policies**

**SMG is the exclusive food & beverage provider for the Wilmington Convention Center. We do not allow outside food or beverage of any kind to be brought into the facility by the patron or patron's guest. For the health and safety of you and your guests, food and beverage items may not be taken off of the premises. Any remaining prepared food, following an event, is donated at SMG's sole discretion to agencies feeding the underprivileged under regulated conditions.**

### ***Booking your date:***

#### **Contracts**

When booking an event at the WCC, you will need to sign both a License Agreement (contract) to hold your dates and space in the facility and our SAVOR...Food & Beverage Policies. The deposit schedule will be outlined on your contract to reflect estimated food & beverage charges. Three (3) or more months prior your dates, a Banquet Event Order (BEO) will be created, outlining the menu/s and details of your event. Four (4) or more weeks prior your dates, the BEO must be signed and received by our Catering Department. These three documents constitute the entire agreement for your food & beverage event.

#### **Deposits**

100% of the estimated charges are due; along with the signed contract according to the dates specified in the contract guaranteed services. A deposit equaling 25% of the anticipated total revenue is required to secure the space for a food and beverage event. A deposit of 50% is due (120) days prior to the event; A 75% deposit is due (60) days prior to the event, and 100% of anticipated revenue is due, along with the signed BEO (14) days prior to the event. Any increases in the final guarantee, 72 hours out, are due and payable at that time. Any replenishment or additions during the event must be signed by the approved On-site contact and will be reflected in a final invoice payable at the conclusion of the event.

#### **Payment**

You may finalize your account by Cash, Company Check, Cashier's Check, Visa, or MasterCard. Visa and MasterCard payments will be accepted up to a limit of \$1,000 per event. We will accept personal checks up until 14 days prior your event date. Please make checks payable to the 'Wilmington Convention Center'.

#### **Pricing, Service Charge, and Sales Tax**

Menus are created and updated periodically to reflect market conditions, trends, and new products. All services, including food & beverage, rental, and related services, are subject to a 21% service charge and applicable sales tax. The service charge covers the staff required to set-up, service, and clean-up the event. Tips and gratuities are not required and are not added to your invoice by SAVOR...SMG catering. North Carolina New Hanover County sales tax is currently 7.75% and is projected to rise to 8% on 1/1/2011. Sales tax will be applied to all food, beverage, labor, service charge, rental, and related services. All pricing listed is subject to change without notice.

**Client Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

*Policies Continued*

**Guarantees**

The guaranteed number of attendees is required prior to the date and time of the function based on the amount of entrée selections. One entrée selection must be guaranteed three business days prior to the event date. Two or more entrée selections must be guaranteed five business days prior to the event date. A business day is defined as Monday-Friday, please see Guarantee Schedule below:

<u>Event Day</u>	<u>1 Entrée Guarantee</u>	<u>Multiple Entrée Guarantee</u>
Monday	Wednesday by 12noon	Prior Monday
Tuesday	Thursday by 12 noon	Prior Tuesday
Wednesday	Friday by 12 noon	Prior Wednesday
Thursday	Monday by 12 noon	Prior Thursday
Friday	Tuesday by 12 noon	Prior Friday
Saturday	Wednesday by 12 noon	Prior Monday
Sunday	Wednesday by 12 noon	Prior Monday

If the guarantee is not received as stated, the number originally specified on the contract will be your guarantee. The guarantee is not subject to reduction after the guaranteed deadline. Increases in attendance given after the final guarantee may be subject to a 20% surcharge in addition to the selected menu price. The Catering Department will make every effort to service additional guests based upon availability of product and labor, however, the Catering Department will not be responsible or liable for servicing these additional guests. The Catering Department will prepare food product for seated functions 5% over the total guarantee to a maximum of 30 people. Additional seating will only be placed if needed. Pre-set salads and desserts will only be provided for the guarantee. Any over set to include the 5% overage, will be charged accordingly. Groups with a guarantee of less than 50 people for plated and buffet meals will incur a \$100.00 service labor fee.

**Full Cancellation**

If the client fully cancels the event, or otherwise fails to take up the space reserved pursuant to this Agreement, SAVOR...shall have suffered damages equivalent to the revenue that SAVOR... would have earned from the space, food and beverages, etc. originally agreed upon. The parties acknowledge that it is difficult to quantify damages and have agreed that SAVOR... shall assess a cancellation (the "Cancellation Fee") against the Group as liquidated damage and not as a penalty. The parties agree that the Cancellation Fee will be calculated as a percentage of Lost Revenue (as defined below) in accordance with the following scale:

<u>Number of Days Prior to the Event</u>	<u>Percentage of Lost Revenue</u>
Prior to 121 Days	25%
120-61 Days	50%
60-15 Days	75%
Less than 14 Days	100%

**Partial Numbers / Slippage**

(Slippage is the difference between estimated transaction costs and the amount actually paid.)

"Client" is permitted a decrease in numbers allowance of up to twenty percent (20%) of anticipated revenue from event space and food and beverage functions. This allowance will take place up to and including 14 days prior to the event without being assessed a Cancellation Fee in accordance with the above scale, provided the event is not fully canceled. For example, if the original anticipated revenue is \$1,000 and the final revenue after the guarantee is given totals \$500, the client is responsible for \$300 (20% decreases in number allowance of \$200).

"Lost Revenue" is defined as the anticipated total revenue. The Cancellation Fee will be determined prior to the decrease in numbers and/or cancellation from event space and food and beverage functions.

**Client Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

**Food & Beverage Quantities**

Your catering sales manager will review your menu selections and quantities to ensure the appropriate food and beverages have been considered for the number guaranteed and the type of service and event. We reserve the right to make appropriate recommendations to create the best possible guest experience. If based on your selections, we feel the quality of service will be compromised; SAVOR...Wilmington reserves the right to require adjustments in order to proceed with the event. For plated meals, selecting two or more entrees will result in the higher of the entrée selection price being charged with prior notification required. Vegetarian plates will be provided based on prior notification with guarantees.

**Facility Services**

72" Round table seating of ten will be provided. If alternate set is required, (i.e., eight/table) a fee of \$25.00/additional table will be accessed. Seating diagrams with numbered tables are available upon request. Standard banquet prices include white linens, glassware, white china and 18/8 silver flatware. Upon request and availability, SAVOR... Wilmington will provide a mirrored tile centerpiece with up to two (2) clear glass votive candle holders and Tea candles. Additional tea candles may be provided by guest or supplied by WCC for an additional fee of \$1 per table. See additional rentals in Event Planning guide list of equipment rental.

**Beverage Service**

We offer a complete selection of beverages to complement your function. The North Carolina Alcohol & Beverage Commission regulates alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises to include all areas of the WCC, parking deck, event lawn or Center Drive from outside sources. In compliance with NCABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

**Labor Service**

Minimum revenue considerations are defined as any event that the service charge does not cover the cost of the labor to service the event. The amount of labor required is determined by SMG catering standards and will be explained in detail upon request. Catering personnel are scheduled as follows: breakfast, lunch up to a 4 hour shift and reception/dinner shifts – up to a 5 hours shift. Shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an additional charge of \$300.00 up to a per hour time frame (Supervision, Cleaning, Bartending, Wait Staff, etc...). In an effort to maximize the event experience, the Wilmington Convention Center will not perform set-up or breakdown service while an event is occurring unless specifically requested by the client.

**Housekeeping Items**

A bathroom attendant is recommended for events of 200 guests or more. A flat fee of \$75 is charged for each bathroom attendant. A coat check is recommended for events of 200 or more guests, (during the months of November through February). A minimum of two coat check attendants are required at a rate of \$180.00 for a maximum of 6 hours.

**Client Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

**Decorations**

SAVOR... Wilmington Catering by SMG must approve in advance all decorations, materials, placement, and location. Decorations must be completed one hour prior to the start of the event to allow staff sufficient set-up time. WCC personnel will not be provided to assist in decorating, unless items are rented from the WCC. In the event staff is needed to assist with external decor, a charge of \$25 per hour per person will apply. The event facilities may be available for decorating at designated times. Rice, confetti or birdseed may not be thrown in or outside the WCC or there will be a \$500 damage fee charged to the final bill. Flower petals, bubbles, sparklers, etc. are acceptable with a cleanup charge of \$75. Decorations, props, flowers, or other equipment belonging to guests must be removed immediately following the event, unless a written agreement is made with SMG prior to the event date.

**Teenage Events- Proms / High School Events**

Teen events must be adequately chaperoned at all times. There must be a minimum of two (2) adult member chaperones for each fifty (50) guests or portion thereof. The conduct and general decorum of younger guests shall be the responsibility of the chaperones.

**Outdoor Events**

Weather is unpredictable, therefore, all outdoor events will be required an indoor backup room in the event of poor weather conditions. Any of the following locally forecast weather conditions may require the relocation to an indoor back-up location: 30% or higher chance of precipitation, temperatures below 60 degrees or over 100 degrees, wind gusts in excess of 15mph. Decisions will be made no less than 4 hours prior to the scheduled start time. Once a decision is made, your event will be charged for the equipment set for your event. A client requested delay resulting in a double set-up will be assessed a service charge of \$500.

**Sampling**

Sampling and/or distribution of food or beverage by any exhibitor or vendor must be approved by the Food & Beverage Director no less than two weeks prior to any function and an authorization request form provided by the Catering Department must be completed. A temporary Health Permit from the New Hanover County Health Department will also be required (permit cost required by the NHCHD). SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for trade show, consumer or related events.

**Menu Tasting**

A Menu Tasting may be arranged once the event License Agreement has been signed & payment arrangements approved. In an effort to allow our busy culinary team to focus on events taking place, we regretfully cannot provide food tastings on weekends. Tastings are very labor intensive and therefore offered by appointment only and need to be scheduled at least 30 days in advance. Each tasting is \$75 per person and includes up to six entree choices for four guests. Each additional guest can be accommodated at \$65 each. A signature cocktail may be tasted as well for an additional fee. We recommend a menu tasting for each event as a preview of the menu you have chosen. Certain restrictions apply.

**Client Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

### **American Classic \$11**

Assorted Chilled Bottle Juices  
Fresh Breakfast Pastries and Fresh Baked Breakfast Breads  
Whipped Butter and Preserves  
Fresh Brewed Regular/Decaffeinated Coffee & Tea

### **Light & Healthy \$11**

Fresh Sliced Seasonal Fruit  
Assorted Low-Fat Yogurts with granola and dried fruits  
Fresh Brewed Regular/Decaffeinated Coffee & Tea

### **Euro \$13**

Assorted Chilled Bottle Juices  
Croissants, Muffins and Fresh Baked Breakfast Breads  
Whipped Butter and Preserves  
Fresh Sliced Seasonal Fruit  
Fresh Brewed Regular/Decaffeinated Coffee & Tea

### **New Yorker \$13**

Assorted Chilled Bottle Juices  
Assorted Bagels and Flavored Cream Cheeses  
Fresh Sliced Seasonal Fruit  
Fresh Brewed Regular/Decaffeinated Coffee & Tea

### **Sweet Awakening \$14**

Assorted Chilled Bottle Juices  
Warm Pecan Rolls, Cinnamon Rolls, Fruit Danish, Donuts  
Fresh Sliced Seasonal Fruit  
Fresh Brewed Regular/Decaffeinated Coffee & Tea



Each Continental is based on one hour of service and may be extended for an additional charge. Continentals include buffet table with linen, service ware, utensils & condiments.

## **Continental Enhancements**

Add Something Extra to your Continental  
(Minimum of 25 guests)

Omelet Station, Made Fresh to Order (\$75.00 Attendant Fee)	<b>\$6 per person</b>
Warm Buttermilk Biscuits with Country Ham	<b>\$4 each</b>
Warm Buttermilk Biscuits and Sausage Gravy	<b>\$4 each</b>
Buttermilk Biscuit Sandwiches with Sausage & Cheddar and/or Ham & Swiss	<b>\$4 each</b>
Croissant Sandwiches with Shaved Ham & Swiss	<b>\$5 each</b>
Stone Ground Grits with Butter & Cheese	<b>\$3 per person</b>
Steel Cut Oatmeal with Assorted Dried Fruits and Brown Sugar	<b>\$3 per person</b>
Whole Fresh Fruit including Apples, Oranges & Bananas	<b>\$2 each</b>
Sliced Seasonal Fruit, Chef's Choice of the Season	<b>\$4 per person</b>
Assorted Individual Yogurts, Served with Handmade Granola	<b>\$3 per person</b>
Individual Assorted Cereals and Milk	<b>\$3 per person</b>

### **By the Dozen**

Butter Croissants- Fresh Flaky Croissants, Whipped Butter, Assorted Jellies & Jams	<b>\$23 per dozen</b>
Bagels- Assorted Bagels with Gourmet Spreads	<b>\$25 per dozen</b>
Fresh Muffins- Assortment of Jumbo Muffins	<b>\$26 per dozen</b>
Assorted Scones	<b>\$36 per dozen</b>
Assorted Jumbo Danish- Cinnamon, Cheese & Fruit-Filled	<b>\$25 per dozen</b>
Assorted Fresh Baked Breakfast Breads	<b>\$25 per dozen</b>
Assorted Donuts	<b>\$22 per dozen</b>



**Fresh Beginnings Plated Breakfasts**

Includes: Basket of Freshly Baked Breakfast Breads and Muffins with Whipped Butter and Preserves, Fresh Orange Juice and Freshly Brewed Regular Coffee/Decaffeinated & Tea

**Traditional \$14**

Fluffy Scrambled Eggs, Choice of Link Sausage or Applewood Smoked Bacon, Breakfast Potatoes or Stone Ground Grits with Cheddar

**Quiche \$14**

Golden Brown Pastry Shell Filled with a Rich Egg Custard & Vidalia onion, Crisp Bacon and Baby Swiss Served with Fresh Fruit Compote

**Stuffed French Toast \$14**

Double Thick French bread Stuffed with Raspberry Preserves and Cream Cheese, Warm Maple Syrup and Choice of Applewood Smoked Bacon or Link Sausage

**Southern \$14**

Slow Cooked Stone Ground Grits topped with Fluffy Scrambled Eggs & Cheddar Cheese, Served w/ Country Ham & Buttermilk Biscuits

**Light \$13**

Egg Beater Scramble, Fresh Seasonal Fruit, Low Fat Assorted Yogurt, and Granola

**Eggs Florentine \$16**

Two poached eggs, Canadian bacon & Spinach on a Toasted English muffin with Hollandaise Sauce, Tomato Provencal & O'Brien Potatoes (Recommended for groups of 100 or less)

**Fresh Beginnings Breakfast Buffets**

All Buffets Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Teas. Our Buffets are designed for a Minimum of 50 guests.

**Traditional \$16**

Assorted Fruit Juices, Fresh Baked Breakfast Breads, Fluffy Scrambled Eggs, Applewood Smoked Bacon, Steel Cut Oatmeal or Buttery Grits and Crispy Breakfast Potatoes

**Downtown \$18**

Assorted Fruit Juices, Fresh Delicate Danishes, Jumbo Fresh Baked Muffins, Assorted Bagels with Flavored Cream Cheeses, Fluffy Scrambled Eggs with Cheddar Cheese & Chives, Applewood Smoked Bacon or Sausage Links and Hash Brown Breakfast Potatoes

**Uptown \$24**

Assorted Fruit Juices, Display of Assorted Breakfast Pastries, Muffins, Fresh Baked Breakfast Breads and Mini-Croissants, Mini Bagels and Lox, Seasonal Fresh Sliced Fruit and Berries, Assorted Individual Cereals and Milk, Fluffy Scrambled Eggs with Smoked Gouda, Sausage Links, Applewood Smoked Bacon, Ricotta Filled Cheese Blintzes and Potato Au-Gratin Casserole

### Breaks Anytime

All per person pricing based on 90 minutes of service

#### **The Eye Opener**

-Early Morning \$9 per person

Assorted bottle juices, Fresh sliced fruit,  
Assorted muffins and pastries, Bottle water,  
Freshly Brewed Regular and Decaffeinated  
Coffee & Assorted Teas

-Mid Morning \$2 additional

Beverage replenished with addition of  
assorted soft drinks.

#### **Chocoholic \$12 per person**

Jumbo chocolate chunk cookies, thick  
Fudge brownies, and assorted candy bars.  
Fresh brewed regular & decaffeinated coffee,  
Assorted herbal teas.

#### **South of the Border \$9 per person**

Nacho bar with tri-color tortilla chips,  
queso salsa, fresh guacamole, sour cream,  
jalapenos, and assorted soft drinks

#### **7<sup>th</sup> Inning Stretch \$10 per person**

Giant soft pretzels with mustard, assorted  
candy bars, Cracker Jacks, roasted peanuts,  
Assorted soft drinks, and bottled water

#### **Fit & Healthy \$10 per person**

Sliced fruit and berries, yogurt-tini bar with  
Toppings, dried fruits and granola, power  
bars and bottled water.

#### **Sweet & Salty \$9 per person**

Potato chips, pretzels, cheddar popcorn,  
Assorted mini candy bars, trail mix, soft drinks  
and bottled water.



## **A La Carte Enhancements for Breaks or Lunch**

**Fresh Baked Cookies \$26 per dozen**

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut

**Chocolate Fudge Brownies \$26 per dozen**

**European Cupcake Cake \$125 each**

Impressive 3-tiered Cupcake Cake Garnished w/Roses (serves 25 people)

**Assorted Candy Bars \$2 each**

Snickers, Butterfinger, M&M Plain & Peanut, Skittles & Twix (25 minimum)

**Chips \$2 each**

Assortment of Individual Bags of Chips (25 minimum)

**Assorted Selection of Ice Cream Bars (25 minimum) \$3 each**

**Mixed Nuts (serves 25 people) \$26 per pound**

**Chips with Dip (serves 25 people) \$17 per basket**

**Spicy Confetti Snack Mix (serves 25 people) \$17 per basket**

**Pepperidge Farm Goldfish (serves 25 people) \$17 per basket**

**Mini Pretzels (serves 25 people) \$17 per basket**



## **Beverages**

**Assorted Bottled Fruit Juices (10oz) \$2.50 each**

**Assorted Soft Drinks (12oz) \$3 each**

**Bottled Spring Water (16.9oz) \$3 each**

**Bottled Sparkling Water (16.9oz) \$3.50 each**

**Bottled Specialty Drinks \$4 each**

Assortment of SoBe & Gatorade Beverages

**Individual Milk or Chocolate Milk (1/2 pint) \$2.75 each**

**Iced Tea, Lemonade or Fruit Punch \$29 per gallon**

Serves 20 People per Gallon

**Mountain Spring Water Station \$39 per set up**

5-Gallon Jug with Disposable Cups

Refresh **\$20.00 per bottle**

**Pitchers of Water \$3 per person**

Individually placed

**Regular Coffee, Decaffeinated Coffee & Tea \$36 per gallon**

**Starbucks Regular Coffee, Decaffeinated Coffee & Bigelow Teas \$46 per gallon**



### Specialty Lunch Salads

All Salads include a basket of fresh warm rolls & butter, choice of soup, choice of dessert, Regular & Decaffeinated Coffee, and Iced Tea. See Selections section for choices of soup and dessert.

#### **Classic Caesar \$17**

Crisp Romaine, Shaved Parmesan, Garlic Crostinis, Tomato Wedges in a Creamy Caesar Dressing topped with your Choice of Grilled Chicken or Grilled Salmon.

#### **Chicken Salad \$17**

House Made Chicken Salad with Fresh Melon & Pineapple Wedges, Grape Cluster, and Fresh Seasonal Berries topped with Toasted Almonds.

#### **Tenderloin Tips \$18**

Aged Tenderloin Beef Tips atop Fresh Spinach, served with Gorgonzola cheese, Pear Tomatoes, Red Onion, Bacon Bits, and a Balsamic Vinaigrette.

#### **Asian Chicken \$17**

Grilled Chicken Breast simply Marinated in Hoisin Sauce. Served over Mixed Field Greens with Mandarin Oranges, Crispy Won-tons, Spicy Peanuts (optional), and a Sesame Vinaigrette.



## **Chilled Plated Lunches/ Sandwiches**

All Sandwiches include choice of soup or salad, choice of dessert, kettle chips, pickle spear, Regular & Decaffeinated Coffee, and Iced Tea.

### **Smoked Turkey & Baby Swiss \$17**

With Radicchio & Romaine, Tomatoes, and Cranberry Mayonnaise on a Multi-grain Kaiser Roll.

### **Cured Ham, Salami & Provolone \$16**

Crispy Romaine, Roma Tomatoes, and Pepperoncinis on a Foccacia Roll with Light Vinaigrette.

### **Chilled Grilled Balsamic Chicken Breast \$18**

On a Sourdough Roll with Mixed Field Greens, Tomatoes, Provolone, and Basil Mayonnaise.

### **Grilled Summer Squashes & Eggplant \$16**

With Roasted Peppers, Alfalfa Sprouts, Lettuce, and Tomatoes on a Multi-grain Kaiser Roll.

### **Roast Beef and White Cheddar \$18**

On a Potato Onion Roll with Lettuce, Tomato, Crispy Onions, and Horseradish Mayo.

### **Baked Ham & Fontina \$18**

With Lettuce, Tomatoes, and Dijon Mayonnaise on a Crusty Baguette.

### **Chicken Salad or Albacore Tuna Salad \$16**

House Made with Bibb lettuce, and Yellow Tomatoes on a Flaky Croissant.

### **Florentine Wrap \$16**

Grilled Marinated Chicken Breast, Baby Swiss, Fresh Spinach, Tomatoes with Peppercorn Dressing on a Spinach Wrap.

(All Sandwiches can be made as Wraps in Sundried Tomato or Spinach, or your choice of bread from any of the above)



### **Hot Plated Luncheons**

All Entrees include a basket of warm rolls & butter, your choice of soup or salad, dessert, Regular & Decaffeinated Coffee, and Iced Tea. See Selections section for soup, salad, and dessert choices.

#### **Baked Lasagna \$18**

Layers of pasta, Ricotta Cheese, Fresh herbs, Ground Beef with Marinara, and Shaved Parmesan. Vegetarian Lasagna available with Alfredo Sauce.

#### **Mediterranean Chicken \$19**

Boneless Chicken Breast over Penne Pasta tossed with artichokes, ripe olives, sweet bell peppers, fresh rosemary, sundried tomatoes, roasted garlic & white wine.

#### **Char grilled Salmon \$19**

Grilled Sustainable Salmon served with Basmati Rice & a julienne of fresh seasonal Vegetables, and a Lime Buerre Blanc Sauce.

#### **Pecan Crusted Pork Loin \$18**

Slow roasted Pork Loin crusted with Pecans, served with a Sweet Corn & Apple Spoon Bread, Baby Green Beans & an Apple Cider Reduction.

#### **Sliced Tender Beef Medallions \$22**

Roasted and served with Garlic Smashed Red Potatoes, Broccolini, and a Wild Mushrooms & Merlot Demi.

#### **Lemon-Ginger Chicken \$19**

Served with a Papaya & Jicama Relish, Sticky Rice, and Snow Pea Pods.



## Luncheon Soup, Salad & Dessert Selections

### **Soups:**

Vegetarian Minestrone

Rich Tomato & Fresh Basil Bue

Roasted Chicken & Corn Chowder

Soup Du Jour (Chef's Selection)



### **Salads:**

Mixed Greens - Iceberg and Romaine lettuce, cucumbers, pear tomatoes, carrots.

Ranch or Balsamic Vinaigrette

Caesar – Crisp romaine w/garlic croutons, shaved Parmesan cheeses, dressing

Spinach – Baby Spinach w/Vidalia onion, red pear tomatoes, roasted walnuts, Raspberry Vinaigrette

Boston Bibb – Tender Bibb lettuce, tomato wedges, crumbled bleu cheese, House Vinaigrette

### **Desserts:**

NY Cheesecake with Raspberry Sauce

Carrot Spiced Cake with Cream Cheese Frosting

Chocolate Layered Cake

White Chocolate Mousse with Dark Chocolate Shavings

Fruit Sorbet. Lemon, Lime or Raspberry

Basket of Cookies & Brownies

Mixed Berry Fruit Tart



### **Lunch Buffets**

All lunch buffets include Regular & Decaffeinated Coffee and Iced Tea

**Minimum 40 People**

#### **Deli Board \$18**

Garden Mixed field of Greens with assorted dressings, Penne Pasta Salad, Cole Slaw, Sliced Smoked Turkey Breast, Roast Beef, Baked Ham, Genoa Salami, House Chicken Salad, Cheddar, Swiss, Provolone Cheeses, Lettuce, Tomatoes, Thin Red Onion, Pickle Spears, Assorted Breads, Kettle Chips, and Fresh Baked Cookies.

#### **Down Home BBQ \$20**

Iceberg & Romaine Tossed Salad, assorted Dressings, Creamy Cole Slaw, Red Skin Potato Salad, Country Fried Chicken, NC Style Pulled BBQ Pork, Hush Puppies, Baked Beans, Corn on Cob, Fresh Baked Rolls & Butter, Banana Pudding.

#### **Visions of Italy \$24**

Classic Caesar Salad, Penne Pasta Salad with Roasted Vegetables, Meat Lasagna, Pan seared Chicken Florentine, Italian Vegetables, Garlic Bread Sticks & Focaccia Breads, Tiramisu Torte & Canolis.

#### **Tex Mex \$24**

Chicken Fajitas & Seasoned Ground Beef, Spanish Rice, Refried Beans, Soft Flour Tortillas, Crisp Taco Shells, Guacamole, Sour Cream, Diced Tomatoes, Shredded Lettuce, Cheddar Cheese, Jalapeno Peppers & Black Olives. Tricolor Chips & Salsa, Warm Cinnamon Churros & Mexican Tea Cookies.

#### **Far East \$24**

Garden Mixed field of Greens with assorted dressings, Soba Noodle Salad with Peanut Sauce, Ginger Tenderloin Beef Tips with Broccoli, Grilled Sesame Chicken Teriyaki, Stir Fried Rice, Asian Vegetables, Bok Choy Cabbage Egg Rolls. Lemon Bars & Fortune Cookies.



## **Boxed Lunch \$16**

All lunches include kettle chips, fresh fruit, a jumbo cookie, soft drink or bottled water, condiments, and utensils. Includes our Biodegradable Disposable Service Ware.

**Smoked Turkey Breast & Baby Swiss** - Tender Thin Sliced Smoked Turkey, Baby Swiss Cheese, Lettuce and Tomatoes on a Multi-Grain Kaiser Roll with cranberry Mayonnaise.

**Cured Ham, Salami & Provolone** – Served with Crispy Romaine, Tomatoes and Pepperoncinis on a Focaccia Roll with a Light Vinaigrette.

**Chilled Grilled Balsamic Chicken Breast** – Served on a Sourdough Roll with Mixed Field Greens, Tomatoes and Basil Mayonnaise.

**Grilled Summer Squashes & Eggplant** - with Roasted Peppers, Alfalfa Sprouts, Havarti Cheese, and Tomatoes on Multi-grain Kaiser Roll.

**Roast Beef and White Cheddar** - on a Potato Onion Roll with Lettuce, Tomato and Horseradish Mayonnaise.

**Baked Ham & Fontina** – Served with Lettuce, Tomatoes and Dijon Mayonnaise on a Crusty Baguette.

(All Sandwiches can be made as Wraps in Sundried Tomato or Spinach, or your choice of bread from any of the above)

## **Discover Your Own \$26**

**Customize the lunch combinations that appeal to your sense of discovery by selecting two items in each category below.** Includes fresh baked warm rolls and butter; Minimum of 40 Guests Required.

### **Starters**

Minestrone Soup  
Corn Chowder Soup  
Tomato Bisque Soup  
Mixed Salad  
Caesar Salad  
Spinach Salad  
Pasta Salad  
Fruit Salad  
Red Potato Salad

### **Sides**

Grilled Summer Squash  
Green & Yellow Beans  
Glazed Carrots  
Sweet Corn & Butter Bean Succotash  
Oven Roasted Red Potatoes  
Roasted Garlic Mashed Potatoes  
White & Wild Rice Pilaf  
Cheddar Grits  
Mac & Cheese

### **Highlights**

Pan Seared Chicken Breast w/garlic butter  
Grilled Chicken w/Sun dried Tomato Cream  
Southern Fried Chicken  
Ziti w/Italian Sausage, Onions & Peppers  
Cheese Tri-Color Tortellini w/Parmesan Cheese Sauce  
Thin Sliced Flank Steak w/Roasted Mushroom Sauce  
Seared Salmon w/Lime Sauce  
Battered Fried Flounder

### **Conclusion**

Banana Pudding  
Fruit Cobbler  
Key Lime Pie  
Carrot Cake  
Chocolate Mousse  
Pecan Pie  
Cheese Cake  
Cookies & Brownies

### **Dinner Entrees**

All plated Entrees include a choice salad and dessert, fresh baked warm assortment of rolls & butter. All entrees are complimented by Chef's selection of appropriate accompaniments. Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Teas.

### **Appetizer Enhancements**

Jumbo Crab Cakes over Wilted Greens, Raspberry Aioli, and Pommery Mustard Sauce **\$10**

Cold Water Baby Shrimp with Cocktail Sauce & Lemon **\$8**

Bourbon Laced Vidalia onion Soup En-Croute **\$6**

Smoked Chicken & Corn Chowder with Crème Fraiche **\$7**

Red & Yellow Tomato Caprese with Fresh Mozzarella & Basil over Boston Bibb **\$6**

Lump Crab with Grey Goose Vodka Dressing in a Martini glass **\$10**

### **Dinner Salad Selections**

Mixed Field of Greens w/ Pear Tomatoes, English Cucumbers, Carrots, Balsamic Vinaigrette.

Classic Caesar with Shaved Asiago, Roma Tomato Slices, Creamy Caesar Dressing & Garlic Croutons.

Baby Spinach with Applewood Smoked Bacon, Roasted Walnuts, Apples, Raspberry Vinaigrette.

Crisp Iceberg Lettuce Wedge with Ripe Cherry Tomatoes, Red Onion Slice & Crumble Blue Cheese. Red Wine Vinaigrette.



## **Entrees**

Sustainable seafood comes from fishing practices that allow a depleted or threatened fish population to recover to healthy levels.

### **Pan Seared Frenched Chicken \$24**

Semi-boneless Breast of Chicken stuffed with Fresh Spinach, Pine nuts, Goat Cheese. Lemon-Thyme Risotto, Seasonal Vegetables

### **Prosciutto Chicken \$26**

Baked, Filled with Smoked Gouda, Wrapped in Prosciutto Ham, Topped with a Pinot Grigio Cream Sauce. Basil Orzo & Squash Ragout

### **Sesame-Ginger Chicken \$24**

Boneless Chicken Breast Grilled Glazed with a Sesame-Hoisin Sauce. Jasmine & Chive Rice, Asian Vegetables

### **Chicken Wellington \$26**

Simply Stuffed with a White Wine Mushroom Duxelle, wrapped in Flaky Puff Pastry. Jumbo Asparagus & Wild Rice Pilaf

### **Filet Mignon \$34**

Grilled Angus Beef Glazed with a Shallot & Merlot Butter, topped with Sweet Potato Straws. Yukon Gold Mashed Potatoes, Grilled Vegetables

### **NY Sirloin \$29**

Seared with Dry Rub Seasonings, Sliced and Served medium rare with a Cabernet Reduction. Fingerling Potatoes, Baby Green Beans

### **Prime Rib Au Jus \$30**

Slow Roasted Herbed Crusted Angus Prime Rib Napped with Natural Au Jus. Pan-roasted New Potatoes (15pp minimum)

### **Rosemary & Thyme Marinated Pork Chop \$27**

Roasted and Hand Sliced served with a Fresh Apple Chutney. Sweet Potato Soufflé & Broccolini

### **Salmon \$28**

Pan Seared Sustainable Salmon crusted in Herbed Panko Crumbs with an Italian Prosecco Champagne Cream Sauce. Sun Dried Tomato Risotto & Asparagus

### **Crab Crusted Grouper \$30**

Sustainable Gulf Grouper Crusted with Lump Crab, Drizzled with a Lemon Dill Aioli. Julienne Vegetables and Fingerling Potatoes

### **Grilled Vegetable Ravioli \$22**

Large Ravioli Filled with Grilled Vegetables, Tossed in Olive Oil, Fresh Basil, Julienne Vegetables, and Spinach

## Duets

### **Filet & Chicken \$38**

Center Cut Angus Petite Filet & Boneless Chicken Breast, Merlot Hollandaise Double Baked Yukon Gold Mashed Potatoes & Green Bean Medley

### **Chicken & Salmon \$36**

Sustainable Atlantic Salmon & Boneless Chicken Breast with a Chardonnay- Chive Sauce. Wild Rice Pilaf, Broccolini

### **Filet & Shrimp \$42**

Center Cut Angus Petite Filet paired with 3 Jumbo Roasted Garlic Seared Shrimp, Tarragon Cream Horseradish Au-Gratin Potatoes, & Asparagus



### **Filet & Salmon \$40**

Center Cut Petite Filet & Sustainable Atlantic Salmon, served in a Port Wine- Balsamic Reduction. Roasted New Potatoes, Julienne Vegetables

## Dinner Dessert Selections

### **Crème Brulée Cheese Cake**

Rich Madagascar Vanilla Bean cheesecake topped with a caramel shell

### **Carrot Supreme**

Loaded with carrots, pecan pieces and crushed pineapple, filled with cream cheese frosting

### **Ultimate Chocolate**

Layers of Chocolate Mousse & Chocolate Butter cake on a Chocolate cookie crust, topped with Chocolate Ganache and Chocolate Chips

### **Key Lime- Raspberry Cheesecake**

Key Lime with a splash of Raspberry puree and White Chocolate Ganache

### **Tiramisu Torte**

Sponge cake with layers of Zabaglione and coffee cream

### **Chocolate Trilogy**

White milk Chocolate & Dark Chocolate mousses on a Genoise, Soaked in Grand Marnier

### **Caramelized Deep Dish Apple**

Caramel flavored apples with a rich caramel Streusel topping



## **Dinner Buffets**

(Minimum 40 people)

### ***Flavors of Wilmington***

**Customize the evening flavor combinations appealing to your thoughts and sense of discovery.**

<b>Select two sides, two highlights &amp; two conclusions</b>	<b>\$32</b>
<b>Select two sides, one highlight, two conclusions &amp; a Chef Carved Roasted Strip loin Station</b>	<b>\$36</b>
<b>Select two sides, two highlights, two conclusions &amp; a Chef Carved Prime Rib Station</b>	<b>\$40</b>
<b>Select three sides, three highlights &amp; three conclusions</b>	<b>\$42</b>

All Customized Buffets include:

Mixed Field Greens with Cherry Tomatoes, English Cucumbers, Ripe Olives, Carrots & Croutons; Seasonal Fruit Salad with Honey Yogurt dressing; Red New Potato Salad with Pommery Mustard; Antipasto Penne Pasta Salad with Roasted Vegetables & Basil Dressing; Assorted Fresh Baked Rolls & Butter. Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Teas.

### **Sides, Highlights & Conclusions**

#### **Sides**

Grilled Asparagus	Broccoli with Toasted Almonds
Green & Yellow Bean Medley	Sweet Potato Casserole
Julienne of Summer Squashes with Carrots	Yukon Gold Mashed Potatoes
Oven Roasted New Potatoes	Wild Rice Pilaf

#### **Highlights**

- Grilled Boneless Chicken Breast with a Sun Dried Tomato-Mint Sauce
- Chicken Scaloppini with Lemon, White Wine, Capers, and Artichokes
- Hoisin-Ginger Glazed Chicken with Crispy Noodles & Cashews
- Southern Style Fried Chicken
- Lemon Herb Crusted Salmon with Champagne Sauce
- Farfalle Pasta with Shrimp, Scallops, Mushrooms & Spinach in a Saffron Sauce
- Sliced Strip Sirloin with Roasted Wild Mushroom & Merlot reduction
- Tender Beef Medallions Pan Seared with Caramelized Vidalia Onions



#### **Conclusions**

- |                              |                                 |
|------------------------------|---------------------------------|
| Crème Brule Cheesecake       | Carrot Cake                     |
| Ultimate Chocolate           | Tiramisu                        |
| Pecan Pie laced with Bourbon | Caramelized Deep Dish Apple Pie |
- Assortment of Petit Fours, Mini Cheesecakes, Cream Puffs, and Chef's Choice of Assorted Cakes and Tortes

## **Dinner Buffets Continued...**

(Minimum 40 people)

### **Impressions of Italy \$36**

- Classic Caesar Salad
- Chilled Pasta Salad with Roasted Vegetables & Basil Dressing
- Vine Ripe Tomatoes & Fresh Mozzarella
- Chicken Scaloppini with Lemon, White Wine, Capers, Artichokes and Tomatoes
- Herb Roasted Sirloin with a Chianti & Wild Mushroom Sauce
- Baked Ziti with Italian Sausage, Swiss chard & Spicy Marinara
- Italian Vegetable Medley
- Canolis, Tiramisu Torte & Cream Puffs
- Assortment of Freshly Baked rolls, Garlic Bread Sticks and Artisan Breads.
- Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Teas.



### **Carolina Dreaming \$32**

- Salad of Mixed Lettuces with Tomatoes, Cucumbers, Carrots and Ranch dressing
- Creamy Cole Slaw
- Sea Salted Crusted Baked Potatoes, Sour cream & Butter
- Fried Flounder & Popcorn Shrimp with Cocktail Sauce & Tartar Sauce
- Grilled Chicken Breast with Herbed Broth
- Southern style Green Beans
- Banana Pudding & Strawberry Shortcake
- Baskets of Rolls & Hush puppies



### **Wilmington Saturday Night \$45**

- Mixed baby Lettuces with Dried Cranberries, Toasted Walnuts, Yellow & Red Pear Tomatoes, and White Balsamic Vinaigrette
- Chilled Grilled Asparagus Platter with Roasted Red Peppers
- Wild Mushroom & Brie Bisque
- Whipped Yukon Gold Potatoes
- Creamy Chive Risotto
- Grilled New York Steaks with Thyme- Red Wine Butter
- Pan Seared Salmon on a Champagne Sauce
- New York Style Cheesecake with Assorted Fresh Fruit Toppings



**Chef Attended Stations**

All foods prepared to order in view of your guests, Chef attended stations can compliment any event. Combine a variety of stations to create your own menu. All stations are designed for a one hour reception for a minimum of 50 guests at \$75 per chef.

All prices are based per person.

**Seared Ahi Tuna Bar \$11**

Sustainable thinly Sliced Tuna, pan seared rare. Served with Soy Sauce, Wasabi Aioli, Pickled Ginger & Crispy Wontons

**Pasta Bar \$10**

Penne, Farfalle & Cheese Tortellini. Served with Marinara, Alfredo, Basil Sauce, Shaved Parmesan & Garlic-Rosemary Bread Sticks

**Potato Martini Bar \$10**

Yukon Gold & Sweet Potatoes Served in Martini Glasses with Whipped Butter, Shredded Cheddar, Sour Cream, Chives, Bacon, Caramelized Vidalia Onions, Brown Sugar, Raisins, Chopped Pecans

**Risotto Bar \$11**

Italian Short Grain Rice, Sautéed to order with Lump Crab, Wild Mushrooms, Goat Cheese, Parmesan Cheese, Roasted Red Bell Peppers

**Southern Grits \$11**

Southern-Style grits served with a collection of enhancements including blackened bay shrimp, andouille sausage, jalapenos, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, and butter.

**Scampi Station \$11**

Classic combination of garlic, wine, butter, and capers sautéed with your choice of shrimp or chicken and presented with grilled Italian vegetables and herb garlic pasta.

**Sweet & Savory Crepes \$11**

Made to order crepes with your choice of sweet or savory accompaniments.

Sweet fillings- Nutella, Marshmallow Creme, warm fruit compotes, drunken bananas, candied nuts, whipped cream, and graham crackers.

Savory fillings- Creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, and marinated grilled chicken.

## Carving Stations

All Carving Stations Require a uniformed Chef attendant at \$75 per two hours.  
Served with assorted Silver Dollar Rolls and appropriate condiments.

### **New York Strip Loin \$300**

Fresh Herbed Crusted, with Horseradish,  
and Red Pepper Mayo  
Serves 40 guests

### **Roast Beef Tenderloin \$300**

Aged Angus Marinated in Red Wine &  
Ginger with a Merlot Demi  
Serves 25 guests

### **Carolina Pit Ham \$250**

Sugar Glazed, Served with Honey-Mustard  
and Dijon Mayo  
Serves 50 guests

### **Baron of Beef \$275**

Slow Roasted with Horseradish  
Cream and Grain Mustard  
Serves 50 guests

### **Free Range Turkey \$250**

Oven Roasted, Along with Cranberry  
Relish and Giblet Gravy  
Serves 50 guests

### **Applejack Pork Loin \$250**

Marinated in Applejack Brandy, Slow  
Roasted with a Balsamic Glaze  
Serves 40 guests

## Display Selections

Artfully arranged trays & mirror display with a superb presentation.

### **Whole Poached Salmon \$250**

Sustainable Atlantic Salmon Poached in  
White Wine, Served with Herbed Cream Cheese,  
Bagel Chips, Crackers  
Serves 60 guests

### **Atlantic Smoked Salmon \$195**

Side of Smoked Salmon with Capers, Bermuda  
Onions, Cream Cheese, Bagel Chips, and Water  
Crackers  
Serves 30 guests **\$195**

### **Domestic/ Imported Cheese \$4 per person**

Assortment of Domestic & Imported Cheeses.  
Grapes and Seasonal Berries. Assortment of  
Crackers, Baguettes & Flat Breads.

### **Seasonal Fresh Fruit \$3.5 per person**

Sliced Fruits & Berries. Honey-Yogurt Dip

### **Baked Brie en Croute \$175**

Almonds & Fresh Berry Compote  
filled in a Puff Pastry. Water Crackers  
and Sliced Warm Baguette. Grapes &  
Strawberries  
Serves 60 guests

### **Crudités \$3 per person**

A Selection of Fresh Seasonal  
Garden Vegetables, Served with  
Assorted Dipping Sauces

### **Antipasto \$4.5 per person**

Genoa Salami, Prosciutto Ham,  
Mortadella, Mozzarella & Provolone  
Cheeses, Pepperoncinis, Roasted  
Sweet Red Bell Peppers, Artichoke  
Hearts, Marinated Olives, Rustic  
Rolls & Italian Crustini



## Hors d'oeuvres

All Hors D'oeuvres priced per 50 pieces. 50 piece minimum.

*Suggested (3-5) pieces per person prior to dinner per hour*

*Suggested (7-10) pieces per person if no dinner is planned per hour*

### Chilled

Jumbo Shrimp with Cocktail Sauce **\$175**

Iced Stone Crab Claws with Cocktail Sauce **\$150**

Assorted Tea Sandwiches **\$125**

Shrimp Salad, Egg Salad w/Radicchio, Smoked Chicken Salad, Smoked Salmon w/herbed cream cheese

Prosciutto & Melon Lollipops **\$125**

Peppered Beef Tenderloin on Rye Crostini **\$140**

Ahi Tuna, Wasabi Cream Cheese, Sesame Flat Bread **\$150**

Smoked Salmon Mousse. Bagel Chip **\$140**

Roma Tomato & Mozzarella Bruschetta **\$100**

Belgian Endive with Boursin & Dried Apricots **\$125**

Baked Brie Crostini. Spiced Apples **\$110**

Crispy Pita Triangles with Roasted Red Bell Pepper Humus **\$110**

Spoon Canapés **\$125**

Tuna Tartar with Wasabi Aioli,  
Bay Scallops with Crème Fraiche,  
Shredded Duck Ragout & Hoisin,  
Lump Crab & Grey Goose Dressing,  
Portobello Mushroom with Goat Cheese



### Hot

Jumbo Scallops Wrapped in Bacon **\$175**

Pecan Crusted Chicken Tenders / Peach BBQ Sauce **\$140**

Mini Chicken Wellington / Orange Demi **\$140**

Smoked Chicken or Vegetable Quesadillas & Salsa **\$125**

Crispy Asparagus with Asiago Cheese **\$140**

Southwest Spring Roll With Black Beans **\$140**

Franks Wrapped in Puff Pastry **\$110**

Assorted Petite Quiche **\$135**

Brie with Raspberry & Almonds in Phyllo **\$140**

Lump Crab Cake with Spicy Remoulade **\$150**

Mini Beef Wellington **\$150**

Thai Chicken & Cashew Spring Roll with Soy Ginger **\$140**

Pesto Grilled Shrimp on a Skewer **\$150**

Spanakopita. Spinach & Feta Cheese **\$135**

Mushroom Tartlet **\$140**

Lamb Chop Lollipops with Marsala Mint Sauce **\$175**

Chicken Drumettes Spicy Buffalo or Sicilian Style **\$125**

## **Sweet Displays**

50 guest minimum

### **Candy Land \$8**

Assorted Old Fashioned Candy Jars & Scoops, Seven Varieties of Candy to Coordinate with your Color Scheme, Favor Boxes or Candy Bags.

### **Sweet Escape \$6**

Pecan Diamonds, Mini Éclairs, Cream Puffs, Lemon Bars, Chocolate Dipped Strawberries, Petit Fours, Mini Cheesecakes, Mousse Cups.

### **Put On Your Sundae Best \$8**

Make your own Sundae with Chocolate, Vanilla & Strawberry Ice Cream, Hot Fudge, Strawberries, Butterscotch, Maraschino Cherries, M&M's, Oreo Cookie Crumbs, Chocolate Sprinkles, Crushed Pineapple & Whipped Cream.

### **Chocolate \$14**

Assorted truffles and Hershey's Kisses, giant chocolate chip cookies, chocolate fondue served with assorted fruits, toasted pound cake, graham crackers, and marshmallows, chocolate dipped frozen banana bites and pineapple rings, and milk chocolate shooters with fresh whipped cream.

### **Flambé \$12**

Classic combination of cherries jubilee, bananas foster, flaming peaches or pears served over vanilla bean ice cream with candied almonds and candied walnuts to top. Chef Attendant Required.

### **Blanc & Noir \$10**

An elegant combination of dark & white chocolate dipped strawberries, our black & white petite four selections, and creamy New York cheesecake encased in dark chocolate.

### **Coffee Complement \$9**

Freshly Brewed Regular & Decaffeinated Coffee and Assorted full-leaf teas complemented with shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granite brown sugar, orange zest, and assorted flavored syrups.

For a perfect conclusion to your event, add a Bartender and assorted Cordials **\$7**

### **CORDIAL SELECTIONS**

Amaretto Bailey's Irish Cream Courvoisier Benedictine and Brandy Frangelica Grand Marnier Jameson Irish whiskey Kahlua Tia Maria



### **Host Bars**

Charges are based on the actual number of drinks consumed.

Prices subject to N.C. Sales Tax & 21% Service Charge.

Call Brands	\$5.50
Premium Brands	\$6.50
Domestic Beer	\$3.50
Non-Alcoholic Beer	\$3.00
Imported/Premium Beer	\$4.50
House Wine	\$5.00
Imported Cordials	\$7.50
Soft Drinks/Bottle Water	\$2.00

### **Cash Bars**

Guests purchase their own drinks.

Price includes N.C. Sales Tax

Call Brands	\$6.00
Premium Brands	\$7.00
Domestic Beer	\$4.00
Non-Alcoholic Beer	\$3.50
Imported/Premium Beer	\$5.00
House Wine	\$6.00
Imported Cordials	\$8.00
Soft Drinks/ Bottle Water	\$3.00



Call Brands: Smirnoff Vodka, Beefeater Gin, Seagram's 7 Whiskey, Jim Beam Bourbon, Johnny Walker Red Scotch, Bacardi Silver Rum, Jose Cuervo Tequila, Christian Brothers Brandy.

Premium Brands: Absolut Vodka, Tanqueray Gin, Crown Royal Whiskey, Jack Daniels Bourbon, Johnny Walker Black Scotch, Captain Morgan Rum, Patron Tequila, Courvoisier Brandy.

### **Customized/ Specialty Beverages**

If a special "designer drink " is what you have in mind, please discuss with your catering manager

### **Additional Beverage Selections**

House Chardonnay, Merlot, Cabernet Sauvignon,	
Pinot Grigio or White zinfandel	\$20.00 per Bottle
House Champagne	\$20.00 per Bottle
Premium Champagne	\$30.00 per Bottle
Non-Alcoholic fruit Punch	\$30.00 per Gallon
Champagne Punch	\$75.00 per Gallon

Other Liquors and Wines Available upon request and availability.

*Prices Subject to N.C. Sales Tax & 21% Service Charge*

## **Open Bar Packages**

Prices Subject to N.C. Sales Tax & 21% Service Charge

All Open Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, Beer, Wine and Soda

### **House Brands**

**\$12.00** per person 1st Hour, **\$7.00** per person 2nd Hour,

**\$5.00** per person Each Additional Hour

### **Premium Brands**

**\$14.00** per person 1st Hour, **\$9.00** per person 2nd Hour,

**\$7.00** per person Each Additional Hour

### **Unlimited Beer, Wine and Soft Drinks**

**\$9.00** per person 1st Hour, **\$6.00** per person for 2nd, 3rd, 4th Hour,

**\$4.00** per person Each Additional Hour

### **Customized/ Specialty Beverages**

#### **Bartender Fee- \$75.00 per Bartender**

Bartender fee is waived with Beverage Revenue exceeding \$500.00 in beverage sales per bar.

Groups of 75 people or less, the bartender fee will apply.

Our standard service is one bar tender per 100 guests on hosted bars and one bar tender per 150 guests in cash bars.

Additional Bartenders will result in an automatic fee of \$75.00 per bartender, per event.

The beverage laws of North Carolina hold The Wilmington Convention Center responsible for the consumption of all alcoholic beverages on premise; therefore we cannot permit any non-premise purchased beverages to be consumed in any banquet room.



**SAVOR...**

**Wilmington**



**WILMINGTON**  
NORTH CAROLINA  
**CONVENTION CENTER**

*business made casual*