INFINITELY YOU
UNFORGETTABLE, INSPIRED BY YOU.
SETTINGS BY US, INSPIRED BY YOU.
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.
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) Wireless Lapel Microphone for the Ceremony

$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 $2,000 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 with Breakfast for Two
- Discounted Room Rate for Wedding Guests
- Marriott Rewards Points for Catering & Guest Rooms (up to 50,000 points)
- Day of Wedding Coordination Services

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
DAY OF WEDDING COORDINATION

The Raleigh Marriott Crabtree Valley requires a Day-Of Wedding Coordinator be hired within 60 days of signing a contract for your wedding reception. You may choose your Day-Of Wedding Coordinator from one of the preferred vendors below.

Sally Oakley Weddings and Events 919-271-7023
Elana Walker Events 919-753-8624
C and D Events 919-621-1478
Premier Party Planners 919-699-1882
Chestnut & Vine Day of Wedding Coordination 919-307-7747

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
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’ŒUVRES RECEPTION

HORS D’ŒUVRES 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’ŒUVRES (choice of two)

TIER I (choice of 2 included)

• Beef Fajita Cone
• Mac & Cheese with Smoked Ham 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
DINNER PACKAGES

PLATINUM HORS D’OEUVRES RECEPTION

$95 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

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, gemelli, 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
DINNER PACKAGES

GOLD DINNER BUFFET

$85 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 Red Wine 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 Caper 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

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Angus Filet Mignon</td>
<td>$90 per person</td>
</tr>
<tr>
<td>wild mushrooms, brandy &amp; green peppercorn sauce</td>
<td></td>
</tr>
<tr>
<td>Char-Crusted Angus Rib Eye Steak</td>
<td>$85 per person</td>
</tr>
<tr>
<td>grilled with our spicy seasoning blend</td>
<td></td>
</tr>
<tr>
<td>Sliced Sirloin of Beef</td>
<td>$80 per person</td>
</tr>
<tr>
<td>rosemary &amp; cabernet demi-glace</td>
<td></td>
</tr>
<tr>
<td>5 Hour Braised Beef Short Rib</td>
<td>$80 per person</td>
</tr>
<tr>
<td>vegetable mirepoix, burgundy glace</td>
<td></td>
</tr>
<tr>
<td>Cajun Spiced Mahi Mahi</td>
<td>$75 per person</td>
</tr>
<tr>
<td>fresh pineapple salsa</td>
<td></td>
</tr>
<tr>
<td>Margarita Salmon</td>
<td>$75 per person</td>
</tr>
<tr>
<td>tequila lime glaze</td>
<td></td>
</tr>
<tr>
<td>Pecan Crusted Chicken</td>
<td>$70 per person</td>
</tr>
<tr>
<td>maple-cider glaze</td>
<td></td>
</tr>
<tr>
<td>Chicken Romesco</td>
<td>$70 per person</td>
</tr>
<tr>
<td>roasted tomatoes, arugula, and a lemon caper sauce</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Fried Breast of Chicken</td>
<td>$70 per person</td>
</tr>
<tr>
<td>honey-chipotle glaze</td>
<td></td>
</tr>
<tr>
<td>Grilled French Cut Breast of Chicken</td>
<td>$70 per person</td>
</tr>
<tr>
<td>wild mushroom marsala glace</td>
<td></td>
</tr>
<tr>
<td>Smoked Pork Chop</td>
<td>$70 per person</td>
</tr>
<tr>
<td>creole corn sauce</td>
<td></td>
</tr>
</tbody>
</table>
DINNER PACKAGES

SILVER PLATED DINNER

COMBINATION ENTREES
Petit Filet Mignon & Broiled Lobster Tail $105 per person
lemon-chive butter

Petit Filet Mignon & Lump Crab Cake $95 per person
creole mustard sauce

Petit Filet Mignon & Shrimp Bernardi $90 per person
shrimp wrapped with prosciutto & provolone
white wine, tomato and herbed garlic butter

Petit Filet Mignon & Margarita Salmon $85 per person
tequila lime glaze

Petit Filet Mignon & Chicken Romesco $80 per person
roasted tomatoes, arugula, and a lemon
caper sauce

VEGETARIAN ENTREES
Tomato & Mozzarella Stuffed Portobello $65 per person
sautéed spinach, roasted peppers, balsamic glaze

Roasted Vegetable Ravioli $65 per person
wild mushrooms, sautéed spinach, parmesan cream

Fresh Vegetable & Tofu Stir Fry (Vegan) $65 per person
sesame glaze, rice

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 red wine 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 Bourgignon 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
HORS D’ŒUVRES ENHANCEMENTS

**DISPLAY ENHANCEMENTS**

**Crab Gratia**  
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

<table>
<thead>
<tr>
<th>Station</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Southern Belle Station</strong></td>
<td>$18 per person</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>Asian</strong></td>
<td>$24 per person</td>
</tr>
<tr>
<td>tempura battered shrimp served with a sweet and sour dipping sauce, assorted sushi rolls with soy sauce, wasabi, and picked ginger, chicken stir fry with oriental vegetables in a sweet and spicy glaze, vegetable fried rice</td>
<td></td>
</tr>
<tr>
<td><strong>Taco</strong></td>
<td>$18 per person</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>Macaroni &amp; Cheese Station</strong></td>
<td>$16 per person</td>
</tr>
<tr>
<td>our signature creamy mac &amp; cheese accompanied by smoked bacon, andouille sausage, sautéed shrimp, roasted tomatoes, green onions, peppadew peppers, sweet peas, smoked cheddar, parmesan and crumbled bleu cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Grits Station</strong></td>
<td>$18 per person</td>
</tr>
<tr>
<td>blackened shrimp, smoked brisket of beef, andouille sausage, cheddar, smoked gouda, roasted corn, green onions, tobacco onions, asparagus, mushrooms, and roasted red peppers</td>
<td></td>
</tr>
<tr>
<td><strong>Flat Bread Display</strong></td>
<td>$12 per person</td>
</tr>
<tr>
<td>margarita – fresh tomato, basil and mozzarella blackened shrimp with roasted poblano peppers italian sausage and pepper barbeque chicken</td>
<td></td>
</tr>
<tr>
<td><strong>Dip Display</strong></td>
<td>$12 per person</td>
</tr>
<tr>
<td>tzatiki 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</td>
<td></td>
</tr>
<tr>
<td><strong>Bruschetta Display</strong></td>
<td>$10 per person</td>
</tr>
<tr>
<td>classic tomato basil, kalamata artichoke, and sundried tomato Roasted onion tapenade</td>
<td></td>
</tr>
</tbody>
</table>

*All Stations are Priced per Person and Sold Only as an Enhancement*
# SPECIALTY STATIONS

<table>
<thead>
<tr>
<th>Station</th>
<th>Price Per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tostones</strong></td>
<td>$14</td>
<td>roasted corn salsa, lime mojo pork, chipotle chicken, tomato jam, red papaya salsa, queso fresco, pickled onions</td>
</tr>
<tr>
<td><strong>Fresh Salad Bowl</strong></td>
<td>$10</td>
<td>organic greens, sprouts and vegetables, beets, turnips, radishes, carrots, kohlrabi, sunflower sprouts, radish sprouts, kale sprouts, summer squashes, organic vinegars, olive oils, and salts</td>
</tr>
<tr>
<td><strong>Slider Station</strong></td>
<td>$14</td>
<td>beef, braised onion, bourbon bacon jam, ground turkey, roasted tomato, grain mustard, crab cakes, arugula, tarragon aioli</td>
</tr>
<tr>
<td><strong>Mashed Potato Martini</strong></td>
<td>$12</td>
<td>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</td>
</tr>
<tr>
<td><strong>Pasta</strong></td>
<td>$16</td>
<td>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</td>
</tr>
</tbody>
</table>

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

*Attendant Fee of $50 for Pasta Station*
## CARVED SPECIALTIES

**Slow Roasted Prime Rib**
- $16 per person
- horseradish cream and au jus

**Roasted Angus Tenderloin of Beef**
- $18 per person
- dijon mustard and horseradish cream

**Herb Roasted Strip Loin of Beef**
- $14 per person
- dijon mustard and horseradish cream

**Slow Roasted Top Round of Beef**
- $8 per person
- dijon mustard and horseradish cream

**Dijon Crusted Salmon**
- $12 per person
- lemon-caper sauce

**Citrus Mahi Mahi**
- $12 per person

**Honey Glazed Baked Ham**
- $8 per person
- honey dijon mustard and fruit chutney

**Herb Crusted Pork Loin**
- $8 per person
- dijon mustard and apple chutney

**Roast Turkey**
- $8 per person
- cranberry relish and tarragon mayonnaise

*Minimum of 50 guests
Carver Fee $50 per station*
DINNER ENHANCEMENTS
ENHANCE YOUR ENTRÉE WITH ONE OF THE FOLLOWING SELECTIONS:

PLATED APPETIZER SELECTIONS

New Zealand Lamb Chop $11 per person
cilantro chutney

Pan Seared Crabcake $11 per person
basil poblano remoulade

Shrimp & Grits $10 per person
creamy grits with broiled shrimp, smoked bacon, white cheddar, and green onions

Sesame Seared Tuna $10 per person
edamame salad with soy-wasabi glaze

Tomato Caprese $10 per person
mozzarella, vine ripened tomatoes, fresh basil, kalamata olives, red onion, and extra virgin olive oil

SOUP COURSES

Shrimp & Sweet Corn Chowder $7 per person
Sausage and White Bean $5 per person
Brandied Peach Gazpacho $5 per person

INTERMEZZO

Lemon Sorbet with Raspberry Coulis $3 per person
Raspberry Sorbet with Candied Lemon $3 per person
Wild Berry Sorbet with Fresh Mint $3 per person

PLATED SALADS (additional $2 per person)

Roasted Mushroom, Spinach & Pancetta Salad served with honey balsamic vinaigrette

Watermelon Salad
baby arugula, english cucumber, feta cheese, toasted almonds served with black pepper vinaigrette

Roasted Tomato Salad
field greens, roasted tomatoes, shaved pecorino, toasted pine nuts, croutons, served with sherry vinaigrette

Field Green Salad
mesclun greens, fresh berries, candied walnuts, crumbled blue cheese served with raspberry vinaigrette

Mediterranean Salad
house blend of greens, tomato, cucumber, red onion, greek olives, feta cheese served with balsamic vinaigrette
# DESSERT ENHANCEMENTS

## DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Ice Cream Sundae</td>
<td>$4</td>
</tr>
<tr>
<td>shaved chocolate, pirouette cookie and raspberry sauce</td>
<td></td>
</tr>
<tr>
<td>Fruit Sorbet</td>
<td>$4</td>
</tr>
<tr>
<td>lemon, mango, or wild berry</td>
<td></td>
</tr>
<tr>
<td>Milk Chocolate Mousse</td>
<td>$4</td>
</tr>
<tr>
<td>topped with whipped cream and shaved chocolate</td>
<td></td>
</tr>
<tr>
<td>Platters of Chocolate Covered Strawberries</td>
<td>$4</td>
</tr>
<tr>
<td>Platters of Chocolate Dipped Biscotti</td>
<td>$4</td>
</tr>
<tr>
<td>Platters of Chocolate Chip Cannolis</td>
<td>$4</td>
</tr>
</tbody>
</table>

## AFTER DINNER SPECIALTY STATIONS

<table>
<thead>
<tr>
<th>Station</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastry Collection</td>
<td>$12</td>
</tr>
<tr>
<td>assorted miniature pastries, chocolate petit fours, miniature cheesecake, cannolis, chocolate éclairs, and cream puffs</td>
<td></td>
</tr>
<tr>
<td>Miniature Dessert Collection</td>
<td>$12</td>
</tr>
<tr>
<td>assortment of miniature banana pudding, strawberry shortcake, gourmet brownies, cheesecake, and cupcakes</td>
<td></td>
</tr>
<tr>
<td>Cannoli Station</td>
<td>$14</td>
</tr>
<tr>
<td>cinnamon and chocolate shells</td>
<td></td>
</tr>
<tr>
<td>ricotta fillings- chocolate, Frangelico, and lemon berry</td>
<td></td>
</tr>
<tr>
<td>toppings- chocolate chips, m&amp;m's, nuts and coconut flakes</td>
<td></td>
</tr>
</tbody>
</table>
# GOLD STANDARD BARS

## BEER & WINE ONLY PACKAGE BAR (unlimited consumption)

<table>
<thead>
<tr>
<th>Package</th>
<th>Duration</th>
<th>Cost per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Hour Bar</td>
<td></td>
<td>$31.00</td>
</tr>
<tr>
<td>4 Hour Bar</td>
<td></td>
<td>$37.00</td>
</tr>
<tr>
<td>5 Hour Bar</td>
<td></td>
<td>$45.00</td>
</tr>
</tbody>
</table>

## PREMIUM WELL PACKAGE BAR (unlimited consumption)

<table>
<thead>
<tr>
<th>Package</th>
<th>Duration</th>
<th>Cost per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Hour Bar</td>
<td></td>
<td>$33.00</td>
</tr>
<tr>
<td>4 Hour Bar</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td>5 Hour Bar</td>
<td></td>
<td>$51.00</td>
</tr>
</tbody>
</table>

## TOP SHELF PACKAGE BAR (unlimited consumption)

<table>
<thead>
<tr>
<th>Package</th>
<th>Duration</th>
<th>Cost per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Hour Bar</td>
<td></td>
<td>$39.00</td>
</tr>
<tr>
<td>4 Hour Bar</td>
<td></td>
<td>$50.00</td>
</tr>
<tr>
<td>5 Hour Bar</td>
<td></td>
<td>$61.00</td>
</tr>
</tbody>
</table>

## HOST BAR

- **Premium Bar Cocktails**: $8.00 per drink
- **Top Shelf Bar Cocktails**: $9.00 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

## CASH BAR

- **Premium Bar Cocktails**: $9.00 per drink
- **Top Shelf Bar Cocktails**: $10.00 per drink
- **Imported Beer**: $7.00 per drink
- **Craft Beer**: $8.00 per drink
- **Domestic Beer**: $6.00 per drink
- **Wine**: $9.00 per drink
- **Soft Drinks**: $4.00 per drink
- **Bottled Water**: $4.00 per drink

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*BAR FEES - Bartenders $50 per Hour, per Bartender - Cashier $20 per hour, per cashier*
## GOLD STANDARD BARS

### PREMIUM SPIRITS
- Smirnoff Vodka
- Cruzan Aged Light Rum
- Beefeater Gin
- Dewer’s White Label Scotch
- Jim Beam White Label Bourbon
- Canadian Club Whiskey
- Jose Cuervo Tradicional Silver Tequila
- Korbel Brandy

### WINE
- Rosatello Rose
- Robert Mondavi Private Selection Chardonnay
- Robert Mondavi Private Selection Pinot Grigio
- Robert Mondavi Private Selection Cabernet
- Robert Mondavi Private Selection Meritage

### TOP SHELF SPIRITS
- Absolut Vodka
- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- Tanqueray Gin
- Johnny Walker Red Label Scotch
- Maker’s Mark Bourbon
- Jack Daniels Tennessee Whiskey
- Seagram’s VO Whiskey
- 1800 Silver Tequila
- Courvoisier VS
- Korbel Brandy

### BEER
- Craft – Blue Moon Belgium White Ale,
  Angry Orchard Crisp Apple
- Local Craft – Carolina Pale Ale
- Import – Heineken, Corona Extra
- Domestic – Michelob Ultra, Bud Light,
  Miller Lite
- Non-Alcoholic – O’Doul’s
**RED WINES**

- Robert Mondavi Private Selection Meritage, California $29
- Beaulieu Vineyards “Century Cellars” Merlot, California $32
- St. Francis Merlot, Sonoma County $60
- Robert Mondavi Private Selection Cabernet Sauvignon, California $29
- Beaulieu Vineyards “Century Cellars” Cabernet Sauvignon, California $32
- Estancia Cabernet Sauvignon, Paso Robles $36
- Aquinas Cabernet Sauvignon, Napa Valley $44
- Mark West Pinot Noir, California $38
- La Crema Pinot Noir, Sonoma Coast $60

**WHITE WINES**

- Rosatello Rose, California $30
- Chateau Ste. Michelle Riesling, Columbia Valley $36
- Robert Mondavi Private Selection Pinot Grigio, California $29
- Pighin Pinot Grigio, Grave del Fruili $48
- Robert Mondavi Private Selection Chardonnay, California $29
- Beaulieu Vineyards “Century Cellars” Chardonnay, California $32
- Chateau St Jean Chardonnay, North Coast $36
- Sterling “Vintner’s Collection” Chardonnay, Central Coast $58
- Brancott Sauvignon Blanc, Marlborough $36

**SPARKLING**

- Freixenet Blanc de Blancs, San Sadurnid’Anoia $30
- Segura Viudas Brut, Cava, “Aria”, Catalonia, Spain $38
- Mumm Napa “Brut Prestige”, Napa Valley $60
# BRUNCH

## SUNRISE BREAKFAST BUFFET

**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  

**$28 per person**

## BRUNCH ENHANCEMENTS

**Made To Order Omelets**  
A selection of ham, peppers, onions, mushrooms, tomatoes, cheddar cheese and salsa  
**$10 per person**

**Smoked Atlantic Salmon**  
Served with capers, red onion, tomato, chopped egg, cream cheese and freshly baked bagels  
**$10 per person**

**Yogurt & Granola Station**  
Crisp homemade granola with yogurt, wild flower honey, raspberry sauce and an assortment of fresh berries  
**$6 per person**

**Mini Sandwiches**  
An assortment of grilled chicken salad croissants, turkey club wraps, carolina pulled pork, and roasted tomato grilled cheese  
**$10 per person**

**Viennese Table**  
Our chef's lavish assortment of miniature desserts  
**$10 per person**

**Belgian Waffle Station**  
Freshly made with toppings of whipped butter, country syrup, pecans, whipped cream, and strawberry sauce  
**$8 per person**

**Gourmet Pancake Station**  
Freshly made with blueberries, strawberries, cinnamon apples, chocolate chips, pecans, whipped butter, blueberry, raspberry, and traditional country syrup  
**$8 per person**

**Salad Station**  
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  
**$8 per person**

**Breakfast Biscuits**  
Freshly baked bacon, egg & cheese, and chicken biscuits  
**$4 per person**

**Attendant Fee of $50 per station**

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<tr>
<th>Item</th>
<th>Price Per Person</th>
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<td>Assorted Cold cereal and Milk</td>
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**Attendant Fee of $50 per station**
**ADDITIONAL INFORMATION**

**PRICING**
Prices are effective January 2019 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 plus a 20% Overage 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 REWARDS**
Marriott Reward 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 50,000 per event. Points earned will be applied after the event.