

# *Weddings of Distinction*



*Moments to Treasure for a Lifetime*

*2011 Wedding Menu Selections*

*Durham Convention Center  
301 W. Morgan Street  
PO Box 691  
Durham, NC 27701  
919-956-9404*

A decorative border with a repeating floral and vine motif in a dark red color, framing the central text.

*All Packages Include:*

*~Cheese and Fruit Display for Reception~*

*~Champagne Toast for Bridal Party~*

*~Mirrored Centerpieces with Votive Candles~*

*~Beautiful House Linens~*

*~Complimentary Cake Cutting~*

*~Dance Floor~*

## *Weddings at the Durham Convention Center*

*Sit down dinner with entrée options*

### *Option 1:*

*Choice of House Salad/ Spinach /or Caesar Salad*

*Choice of two entrees:*

*Sautéed Chicken Breast with a Creamy Piccata Sauce*

*Or*

*8oz. Sirloin with Bourbon Sauce & Tobacco Onions*

*Or*

*Dijon Rubbed Herb Crusted Salmon with a Dill Vin Blanc*

*A fresh selection of Seasonal Vegetables and Starch*

*Will be chosen to accompany your entrée selections*

***\$49 per Guest***

*With 3 Hour Premium Open Bar*

*All Menus are Subject To Price Changes & Substitutions based upon Market Availability,  
20% Service Fee and 7.75% North Carolina Tax*

## *Weddings at the Durham Convention Center*

*Sit down dinner with entrée options*

### *Option 2:*

*Choice of House Salad/ Spinach /or Caesar Salad*

*Choice of two entrees:*

*Chicken Breast Stuffed with Spinach & Sun Dried Tomatoes with Alfredo Sauce*

*Or*

*7oz. Filet Mignon with Gorgonzola Demi*

*Or*

*Grilled Mahi Mahi with Pineapple Salsa*

*A fresh selection of Seasonal Vegetables and Starch  
Will be chosen to accompany your entrée selections*

*\$59 per Guest*

*With 3 Hour Premium Open Bar*

*All Menus are Subject To Price Changes & Substitutions based upon Market Availability,  
20% Service Fee and 7.75% North Carolina Tax*

## *Weddings at the Durham Convention Center*

*Sit down dinner with duet entrée options*

### *Option 1:*

*Choice of House Salad or Caesar Salad*

*Choice of two selections for your entree:*

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*Chicken Marsala with Wild Mushrooms*

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*4oz. Sirloin with Horseradish crust and Demi-Glace*

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*Grilled Salmon with topped with Tomato Buerre Blanc*

*A fresh selection of Seasonal Vegetables and Starch*

*Will be chosen to accompany your entrée selections*

***\$52 per Guest***

*With 3 Hour Premium Open Bar*

*All Menus are Subject To Price Changes & Substitutions based upon Market Availability,  
20% Service Fee and 7.75% North Carolina Tax*

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## *Weddings at the Durham Convention Center*

*Sit down dinner with duet entrée options*

### ***Option 2:***

*Choice of House Salad/ Spinach /or Caesar Salad*

*Choice of two selections for your entree:*

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*Chicken Roulade with Alfredo Sauce*

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*Grilled Salmon Saltimbucca*

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*4oz. Filet Mignon Oscar & Southern Style Hollandaise Sauce*

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*A fresh selection of Seasonal Vegetables and Starch  
Will be chosen to accompany your entrée selections*

***\$62 per Guest***

*With 3 Hour Premium Open Bar*

*All Menus are Subject To Price Changes & Substitutions based upon Market Availability,  
20% Service Fee and 7.75% North Carolina State Sales Tax*



***Down Home Goodness***  
***Southern Buffet***

*Mixed Green Salad with  
Selection of Dressings*

*(Selection 2)*

*Buttermilk Fried Chicken*

*Pulled Pork*

*Fried Catfish*

*(Select 3)*

*Red Skin Mashed Potatoes*

*Creamy Cole Slaw*

*Slow Cooked Green Beans*

*Macaroni & Cheese*

*Grandma's Mustard Potato Salad*

*Braised Collard Greens*

***\$52 per Guest***

***With 3 Hour Premium Open Bar***

*All Menus are Subject To Price Changes & Substitutions based upon Market Availability,  
20% Service Fee and 7.75% North Carolina Tax*

A decorative border with a repeating floral motif of leaves and berries, rendered in a dark purple color, frames the entire page. The border is composed of a series of interconnected loops and leaf-like shapes that create a continuous, elegant pattern around the central text area.

**Finger Sandwiches**  
**Selections are \$185 per 100 Pieces**

Cream Cheese & Olive  
Roast Beef  
Chicken Almond Salad  
Shrimp & Cream Cheese  
Tuna Mousse  
Ham Mousse  
Oven Roasted Turkey  
Egg Salad  
Curried Chicken Salad  
Pimento Cheese

**Viennese Pastry Table**

Fresh Fruit Tartlets, Chocolate Espresso Cups, Assorted Miniature Pastries  
& Chocolate Dipped Strawberries  
\$7 per person

A decorative border with a repeating pattern of stylized flowers and leaves in a light purple color, framing the central text.

## *Displays*

*Minimum Requires 50 Guests Please*

### *~Chocolate Fondue~*

*Strawberries served with Chocolate Fondue, Salted Pretzels Rods, Marshmallows,  
Graham Crackers, Oreo Cookies and Sprinkles*

*\$250 per display*

### *Chilled Seafood & Shellfish*

*Priced per 100*

*Clams on the Half Shell*

*Jumbo Peeled Shrimp on Ice*

*Peel & Eat Shrimp*

*Cocktail Crab Claws*

*Mussels with Tarragon Mayonnaise*

*Oysters on the Half Shell*

*Market Price*

A decorative border with a repeating pattern of stylized flowers and leaves in a light purple color, framing the central text.

## ***Displays***

*Minimum Requires 50 Guests Please*

### ***~From the Garden~***

*Assorted Vegetables including Broccoli, Celery, Carrots,  
Cauliflower, Red Peppers, Radishes, Squash  
Served with Spinach Ranch Dip*

*Serves 100 Guests*

***\$175 per display***

### ***~Seasonal Fruit Display~***

*Golden Pineapple, Honey Dew, Cantaloupe and Watermelon with  
Harvest Grapefruit, Valencia Oranges, Local Berries, Kiwi and Star Fruit  
Served with Yogurt Dressing and Fresh Seville Sauce*

*Small Serves 25 - \$70*

*Medium Serves 50 - \$150*

*Large Serves 125 - \$295*

### ***~Fresh Vegetable Display~***

*Assorted Vegetables including Broccoli, Celery, Carrots,  
Cauliflower, Red Peppers, Radishes, Squash  
Served with Spinach Ranch Dip*

*Small Serves 25 - \$50*

*Medium Serves 50 - \$150*

*Large Serves 125 - \$195*

*~Antipasto~*

*Black Olives, Artichoke Hearts,  
Mozzarella & Proscuitto,  
Hearts of Palm, Salami,  
Pepperoni & Roasted Peppers*

*Serves 50*

*\$175*

*~Fresh Assorted Cheese~*

*A Selection of Assorted Cheese  
with Crackers & Bread*

*Small Serves 25 - \$80*

*Medium Serves 50 - \$165*

*Large Serves 125 - \$225*

*~Mediterranean Display~*

*Hummus, Baba, Tabouli, Artichokes  
Assorted Olives Served with Fresh Pita*

*Small Serves 25 - \$50*

*Medium Serves 50 - \$150*

*Large Serves 125 - \$195*

*~Bruschetta Display~*

*Fresh Mozzarella, Olive Tapenade,  
Tomato Basil Bruschetta,  
Marinated Artichoke Hearts,  
Fire Roasted Red Peppers,  
Sun Dried Tomatoes with Toasted Baguettes*

*Serves 100 Guests*

*\$250 per display*

*~Intercontinental Cheese Display~*

*Handcrafted Domestic and  
Imported Cheeses with  
Freshly Baked Bread Sticks,  
Lavash and Baguettes*

*Serves 100 Guests*

*\$200 per display*

A decorative border with a repeating floral and vine motif in a dark red color, framing the central text.

## *Hot Appetizers*

*Pricing Per Piece*

*Minimum order of 25 pieces each*

*Spinach Spanakopita ~\$2.50*

*Thai Sate – Choice of Beef, Chicken or Salmon With Peanut Sauce - \$2.50*

*Vegetarian Spring Roll with*

*Sweet Chile Sauce~\$2.00*

*Bacon Wrapped Scallop~\$2.50*

*Tempura Asparagus with Ginger  
Dipping Sauce~\$2.50*

*Meatballs with your choice of  
BBQ, Marinara or Stroganoff Sauce~\$2.00*

*Chicken Tenders Southern Style  
with Honey Mustard Sauce~\$2.00*

*Miniature Assorted Quiche~\$2.00*

*Country Ham & Biscuits  
with Honey Mustard~\$1.75*

A decorative border of grapevines with leaves and clusters of grapes surrounds the central text area.

***Cold Appetizer's***

*Pricing Per Piece - Minimum order of 25 pieces*

*Basil, Tomato & Brie Toast Points~\$1.50*

*Prosciutto Wrapped Melon~\$1.50*

*Cucumber cups with Salmon, Crème Fraiche & Caviar~\$3.75*

*Endive with Sun Dried Tomatoes & Boursin Mousse~\$2.75*

*Chilled Cocktail Shrimp with Cocktail Sauce~ \$2.25*

*Anti Pasta Kabob~\$2.00*

*Fresh Fruit Bruchette with Brandy Sauce~\$1.75*

*Glazed Devilled Eggs~\$1.50*

*Smoked Trout on Toast Round with Chipolte Mayo~\$2.75*

*Pimento Cheese Stuffed Endive~\$1.75*

*Shrimp & Dill on Pumpernickel~\$2.25*

# Beverages

## Open Bar Packages

Priced Per Person ~ All Open Bar Packages Include House Red & House White

	<u>House Brands</u>	<u>Premium Brands</u>	<u>Top Shelf Brands</u>
<i>One-hour</i>	\$ 9.00	\$ 10.00	\$ 11.00
<i>Two-hours</i>	\$ 12.00	\$ 13.00	\$ 15.00
<i>Three-hours</i>	\$ 15.00	\$ 16.00	\$ 19.00
<i>Four-hours</i>	\$ 16.50	\$ 19.00	\$ 22.50
<i>Each Additional Hour</i>	\$ 4.00	\$ 4.50	\$ 4.50
<i>*If you would like to request a certain brand of Liquor, Beer or Wine please ask your Conference Services Consultant. We would be more than happy to find out if it's available for you. Please note additional fees may apply.</i>	<i>Vodka</i>	<i>Skyy Vodka</i>	<i>Absolut Vodka</i>
	<i>Gin</i>	<i>Beefeater Gin</i>	<i>Tanqueray Gin</i>
	<i>Rum</i>	<i>Bacardi Rum</i>	<i>Captain Morgan Spiced Rum</i>
	<i>Whiskey</i>	<i>Seagram's 7 Whiskey</i>	<i>Canadian Club Whiskey</i>
	<i>Bourbon Whiskey</i>	<i>Jim Beam Bourbon</i>	<i>Jack Daniels Bourbon</i>
	<i>Scotch</i>	<i>Denars Scotch</i>	<i>Chivas Regal Scotch</i>
	<i>Tequila</i>	<i>Sauza Tequila</i>	<i>Jose Cuervo Tequila</i>
	<i>Labatt's Blue</i>	<i>Labatt's Blue</i>	<i>Labatt's Blue</i>
	<i>Coor's Light or</i>	<i>Coor's Light or</i>	<i>Coor's Light or</i>
	<i>Labatt's Blue Light</i>	<i>Labatt's Blue Light</i>	<i>Labatt's Blue Light</i>
		<i>Heineken</i>	<i>Heineken</i>

# *Beverages*

## *Cash & Consumption Bar Packages*

*(All Consumption Bar Package Drinks Are Charged Per Consumption)*

*Cocktails*                      \$ 4.00    \$ 4.50    \$ 5.25

*Wine* \$ 4.00    *Domestic Beer* \$ 4.00

*Imported Beer* \$ 4.75    *Sodas & Juices* \$ 2.50

*Bottled Water* \$ 2.50

## *Beer, Wine & Soda Package*

*(House Wines, Domestic & Imported Beer, Assorted Soft Drinks & Bottled Water)*

*One -hour*    \$ 8.00

*Two-hours*    \$10.00

*Three-hours*    \$12.00

*Four-hours*    \$15.00

*Each Additional Hour*    \$ 4.00

*A \$75.00 Bartender Fee will be assessed for all bars producing less than \$300.00 in revenue.*

*One Bar and one Bartender for every one hundred guests will be provided.*

*A request for additional bartender service is at \$75.00 per bartender.*

*The North Carolina State Liquor Commission regulates the sale of alcoholic beverages.*

*Guests are not permitted to bring liquor into the Durham Convention Center.*