

Wedding Package Services

ALL PACKAGES INCLUDE:

Food and Beverage for Guaranteed Guest Count

Champagne and Sparkling Cider Toast

*White-Gloved Butler Servers
for Passed Hors d'oeuvres and Beverages*

Bartenders

*French Service of Bread and Coffee
for Seated Events*

*Chef Attendants and Carvers
for Reception Stations*

Cake Cutting Service and Cake Knife/Server

Dance Floor

Hand-painted Table Numbers

White, Chair-length Table Linens

White Votive Candles in Clear Glass Holders

Carolina Inn Organizer Book

Recommended Vendor Listings

Gourmet Gift Basket and Champagne Amenity

Silver Picture Frame



Sample Hors d'oeuvres Wedding Package

Dogwood Reception

Open Bar

Premium Brand Liquors
Alderbrook Chardonnay & Pinot Noir
Pacific Echo Brut
Domestic, Imported & Premium Beers
Non-Alcoholic Beverages

Beverage Station

Please Select One
Regular and Decaffeinated Coffee
Hot Spiced Cider
Raspberry Lemonade
Sweetened and Unsweetened Iced Tea

Reception Menu

Displays - Please Select Two

Fresh Fruit
Domestic and Imported Cheese
Grilled Vegetable

Whole Smoked Salmon: Capers, Red Onions, Cream Cheese & Mustard Dill Sauce
Smoked Meat and Fish: Served with Mustard Dill Sauce & Horseradish Cream

Cold Hors d'oeuvres - Please Select Four

Smoked Salmon Rosette with Dill Cream
Grilled Portobello & Goat Cheese on Flat Bread
Artichoke Heart with Smoked Duck & Red Pepper
Smoked White Bean & Kalamata Olive with Asiago
Asparagus Wrapped with Filet Mignon
Roasted Corn & Duck Sausage Risotto Cake
Caramelized Onion & Roquefort on Toast Point

Hot Hors d'oeuvres - Please Select Four

Shrimp Risotto Cake
Oysters Bienville
Petite Crab Cake with Red Pepper Rémooulade
Spanakopita with Cucumber Dill Sauce
Petite Lamb Chops with Balsamic Mint Lamb Jus
Vegetable Ratatouille with Basil in Puff Pastry
Miniature Beef Wellington

Sample Hors d'oeuvres Wedding Package

Dogwood Reception, continued

Chef Stations

Please Select Two

New York Strip Loin

Served with Mustard Cognac, Demi-Béarnaise Sauce & Silver Dollar Rolls

Country Cured Ham

Served with Sweet and Spicy Mustard & Petite Buttermilk Biscuits

Sautéed Seafood

Shrimp, Scallops and Fish Sautéed in Garlic, Shallots & Olive Oil. Served with Tomato Concassé

Pasta

Cheese Tortellini with Alfredo Cream & Basil Penne with Sun-dried Tomato Marinara

Shrimp and Grits

Homestyle Stone Ground Grits with Celebrity Farms Goat Cheese served with Sautéed Jumbo Gulf Shrimp.

Pork Medallions

Sautéed and served with Roasted Jalapeño Cream Sauce, Barbecue Sauce & French Bread.



After Dinner

Coffee Station

Three Flavored Coffees, Flavored Creams, Cinnamon Sticks, Shaved Chocolate, Orange & Lemon Zests, Nutmeg and Whipped Cream.

Viennese Dessert Station

Miniature Pastries, Chocolate-dipped Fruits, Assorted Chocolate Truffles, French Cheeses and Fresh Fruit.



Package Includes:

Bar: 3 hours of open bar. Additional bar time is \$3 per person for half hour, \$6 per person for full hour.

Meal: 3 hours of food service; chef stations and carving stations are attended for 2 hours