

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 Dinner Wedding Package

Pine Dinner

Open Bar

Call Brand Liquors

Glass Mountain Chardonnay & Cabernet Sauvignon

Santa Margherita Sparkling Prosecco

Domestic, Imported & Premium Beers

Non-alcoholic Beverages

Reception Menu

Displays - Please Select Three

Fresh Fruit

Domestic and Imported Cheese

Antipasto

Grilled Vegetable

Hors d'oeuvres - Please Select Four

Smoked Salmon Rosette with Dill Cream

Fig, Gorgonzola & Glazed Walnut in Endive

Kiwi, Lobster & Shrimp Tartlet

Prosciutto & Strawberry on Toast Point

Shrimp & Apple Wood Smoked Bacon Napoleon

Green Onion Pancake with Duck Confit

Asparagus wrapped with Filet Mignon

Dinner Menu

Soup - Please Select One

Italian Wedding

Roasted Tomato & Eggplant Bisque

Roasted Corn Chowder with Assorted Peppers

Shrimp Gazpacho

Lobster Bisque

Salad - Please Select One

Romaine and Radicchio with Balsamic Vinaigrette

Field Greens with Cucumbers, Tomatoes, Mushrooms, Julienne Carrots & Assorted Dressings

Spinach Salad with Mushrooms, Red Onions, Cherry Tomatoes, Mandarin Oranges,

Almonds & Honey Cider Vinaigrette

Classic Caesar Salad with Reggiano Cheese & Herb Croutons

Sample Dinner Wedding Package

Pine Dinner, continued

Main Course

Entrée Selections - Please Select One

Salmon Nantua

Filet of Salmon topped with Creamy Crayfish Butter Sauce on Ginger & Saffron Scented Basmati Rice.
Served with Braised Fennel, Spinach, Glazed Pearl Onions & Grilled Portobello Mushrooms.

New York Strip Loin and Chicken

Roasted Loin of Beef Sliced & Paired with Breast of Chicken stuffed with Mushroom Duxelle & Leeks.
Served with Madagascar Cognac Cream Sauce & Celery Root Mashed Potatoes.

Grilled Chicken and Salmon

Duo of Seared Chicken and Salmon Medallions with Lemon Rosemary Beurre Blanc.
Served with Herb & Vegetable Orzo Pasta, Reggiano Cheese, Spinach,
Glazed Shallots, Baby Carrots & Julienne Snow Peas.

Pork Porterhouse

T-bone Grilled over Hickory Wood, topped with Honey Bourbon Demi-glace.
Served with Whipped Butternut Squash, Grilled Zucchini & Apple Compote.

Free-Range Chicken

Seared Breast of Chicken on Butternut Squash & Herb Polenta. Served with Provençal
Roasted Plum Tomatoes, Glazed Shallots, Fanned Yellow Squash & Rosemary-infused Chicken Jus.

Prime Rib of Beef

Prime Rib Au Jus served with Horseradish Sauce, Baked Potato, Crisp Okra & Braised Red Cabbage.

Crimson Lentils

Herb Roasted Tomato & Eggplant Ragout, Swiss Chard, Grilled Portobello Mushrooms,
Glazed Carrot Flowers & Fanned Zucchini over Crimson Lentils.

Dessert Course

Please Select One to be served with Wedding Cake

Traditional Vanilla Ice Cream • Fresh Fruit Sorbet
Chocolate-Dipped Strawberries (2 per guest) • Chocolate Truffles (2 per guest)

◆◆◆ *Package Includes:*

Bar: 3 hours of open bar, wine service during the meal & a champagne toast. Additional
bar time is \$3 per person for half hour & \$6 per person for full hour.

Meal: Rolls, butter rosettes, coffee (regular and decaffeinated), iced tea and water.