



Hilton

DURHAM NEAR DUKE UNIVERSITY

WEDDING MENUS

Hilton Durham near Duke University | 3800 Hillsborough Rd | Durham, North Carolina | 27705
919-564-2900 | 919-309-1302 sales fax

www.Durham.Hilton.com

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WEDDING PACKAGES

All wedding reception packages include

Choice of hotel centerpieces on mirrored tiles

Floor length formal linens

Hardwood dance floor

Bar setup and bartender fees for hosted bars

Selection of hors d'oeuvres displays

Selection of hot and cold butler passed hors d'oeuvres

Wedding cake cutting and service

Champagne or sparkling cider toast for all guests

Complimentary overnight accommodations for the bride and groom on the reception night with full breakfast for two in Bluestone Grille

DURHAM NEAR DUKE UNIVERSITY

PLATINUM PACKAGE FARE

- PLATED -
\$80 PER PERSON

Cocktail Hour with One Signature Call Brand Cocktail, Beer and Wine

Hors D'oeuvres Displays

Select Two

Antipasto Display with Italian Meats and Cheeses and Marinated Vegetables
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis
Grilled Vegetable Display with Grilled Pita and Hummus

Passed Hors D'oeuvres

Select Three

Smoked Salmon on Cucumber with Garlic and Herb Spread
Mini Lobster Salad Rolls
Crab Stuffed Mushrooms
Beef Wellington
Rosemary Baby Lamb Chops
Mini Crab Cakes
Chicken Wellington
Mini Chicken and Waffles with Honey

Greens

Select One

Wedge Iceberg Lettuce with Julienne Tomatoes, Cucumbers, Crumbled Bleu Cheese
served with bleu cheese dressing
Spinach Salad with Cannellini Beans and Bacon
served with warm bacon dressing
Caprese Salad drizzled with Fresh Pesto

Entrées

Select Three

Jumbo Lump Crab Cakes
atop a bed of Parmesan Pepper Orzo and Roasted Green Tomatoes topped with Remoulade Sauce
Petite Bistro Sirloin Medallions and Grilled Jumbo Shrimp
served with Garlic Mashed Potatoes and Grilled Asparagus Spears
Seared Salmon and Slow Roasted Chicken Breast Stuffed with Lump Crab Meat
with a Lemon Dill Sauce served with Herb Roasted Red Potatoes and Sautéed Spinach
Smoked Bacon Demi-Glace Filet Mignon and Grilled Lobster Tail
served with Mashed Potatoes and Grilled Asparagus Spears

PLATINUM PACKAGE FARE

- BUFFET -
\$80 PER PERSON

Cocktail Hour with Call Brand Liquor, Beer and Wine

Cocktail Hour with Hors D'oeuvres Displays

Select Two

Antipasto Display with Italian Meats and Cheeses and Marinated Vegetables
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis
Grilled Vegetable Display with Grilled Pita and Hummus

Cocktail Hour with Passed Hors D'oeuvres

Select Three

Smoked Salmon on Cucumber with Garlic and Herb Spread
Mini Lobster Salad Rolls
Crab Stuffed Mushrooms
Beef Wellington
Rosemary Baby Lamb Chops
Mini Crab Cakes
Chicken Wellington
Mini Chicken and Waffles with Honey

Greens

Caprese Salad over a bed of Field Greens drizzled with Lemon Vinaigrette

Entrées

Smoked Bacon Demi-Glace Filet Mignon
French Cut Crusted Asiago Chicken Stuffed with Mozzarella, Ham and Spinach
Grilled Lobster with Mushroom Risotto

Accompaniments

Au Gratin Potatoes
Seasonal Roasted Vegetables

GOLD PACKAGE FARE

**- PLATED -
\$60 PER PERSON**

Cocktail Hour with House Brand Liquor, Beer and Wine

Cocktail Hour with Hors D'oeuvres Displays

Select Two

Fresh Vegetable Crudit  Display with Garden Herb Dips
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis
Grilled Vegetable Display with Grilled Pita and Hummus

Cocktail Hour with Passed Hors D'oeuvres

Select Two

Sesame Crusted Chicken Tenderloin
Maple Bacon Wrapped Shrimp
Brie en Raspberry in Phyllo Dough
Prosciutto Wrapped Asparagus
Thai Chicken Spring Rolls
Grilled Vegetables with Boursin Cheese

Greens

Select One

Mixed Green Salad with Bacon, Cheddar Cheese and Hardboiled Eggs
served with ranch dressing
Mixed Green Salad with Fresh Strawberries, Feta Cheese and Spiced Pecans
served with raspberry vinaigrette

Entr es

Select Three

French Cut Chicken in Beurre Blanc Sauce
served with Risotto and Saut ed Spinach
Blackened Salmon
served with Horseradish Mashed Potatoes and Grilled Asparagus Spears
Shallot Balsamic Grilled Halibut
served with Wild Rice, Steamed Broccoli and Roasted Red Pepper
Sirloin Steak in Peppercorn Cognac Sauce
served with Boursin Mashed Potatoes and Green Beans
Petite Beef Sirloin Medallions with Mushroom Demi-Glace
served with Chive Mashed Potatoes and Grilled Asparagus Spears
Pecan Crusted Pork Chop with Pumpkin Butter
served with Maple Sweet Potatoes and Saut ed Spinach

GOLD PACKAGE FARE

**- BUFFET -
\$65 PER PERSON**

Cocktail Hour with House Brand Liquor, Beer and Wine

Cocktail Hour with Hors D'oeuvres Displays

Select Two

Fresh Vegetable Crudit  Display with Garden Herb Dips
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis
Grilled Vegetable Display with Grilled Pita and Hummus

Cocktail Hour with Passed Hors D'oeuvres

Select Two

Sesame Crusted Chicken Tenderloin
Maple Bacon Wrapped Shrimp
Brie en Raspberry in Phyllo Dough
Prosciutto Wrapped Asparagus
Thai Chicken Spring Rolls
Grilled Vegetables with Boursin Cheese

Greens

Mixed Green Salad with Bacon, Cheddar Cheese and Hardboiled Eggs
served with ranch dressing

Entr es

Grilled French Cut Chicken in Beurre Blanc Sauce
Blackened Salmon on a Bed of Spinach
Petite Sirloin Steak in Peppercorn Cognac Sauce

Accompaniments

Smoked Gouda Mashed Potatoes
Steamed Vegetable Medley

SILVER PACKAGE FARE

- PLATED -
\$45 PER PERSON

Cocktail Hour with Hors D'oeuvres Display

Select One

Fresh Vegetable Crudité Display with Garden Herb Dips
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis

Cocktail Hour with Passed Hors D'oeuvres

Select Two

Tomato Fresh Basil Bruschetta
Spanakopita
Vegetable Spring Rolls with Plum Sauce
Jerk Pork Crostini
Chicken Satay with Peanut Sauce
Macaroni and Smoked Gouda Cheese Bites
Mini Assorted Quiche

Greens

Select One

Mixed Greens, English Cucumber Ring, Julienne Carrots and Tomatoes
served with balsamic vinaigrette dressing
Greek Salad with Spinach, Grape Tomatoes, Feta Cheese and Kalamata Olives
served with Greek vinaigrette dressing
Caesar Salad with Cherry Tomatoes, Kalamata Olives and Herb Crostini
served with Caesar dressing

Entrées

Select Three

Spinach and Feta Stuffed Chicken Breast with Lemon Oregano Cream Sauce
served with Herb Roasted Red Potatoes and Steamed Green Beans
Blackened Mahi with Pineapple Salsa
served with Saffron Rice, Steamed Broccoli and Roasted Red Pepper
Grilled Salmon with Tequila Lime Sauce
served with Rice Pilaf and Grilled Asparagus Spears
Oven Fried Chicken Breast with Garlic Cream Sauce
served with Garlic Mashed Potatoes and Grilled Asparagus Spears
Grilled Pork Chop in Apple Riesling Sauce
served with Herb Roasted Red Potatoes and Sautéed Spinach

SILVER PACKAGE FARE

- BUFFET -
\$50 PER PERSON

Cocktail Hour with Hors D'oeuvres Display

Select One

Fresh Vegetable Crudité Display with Garden Herb Dips
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis

Cocktail Hour with Passed Hors D'oeuvres

Select Two

Tomato Fresh Basil Bruschetta
Spanakopita
Vegetable Spring Rolls with Plum Sauce
Jerk Pork Crostini
Chicken Satay with Peanut Sauce
Macaroni and Smoked Gouda Cheese Bites
Mini Assorted Quiche

Greens

Greek Salad with Spinach, Grape Tomatoes, Feta Cheese and Kalamata Olives
served with Greek vinaigrette dressing

Entrées

Select Two

Rosemary Crusted Chicken with Fresh Lemon Butter
Grilled Salmon with Tequila Lime Sauce
Cornbread Stuffed Grilled Pork Loin with Apple-Riesling Sauce

Accompaniments

Whipped Sweet Potatoes
Steamed Green Beans

BRONZE PACKAGE

AVAILABLE 11AM-4PM ONLY

- PLATED -

\$35 PER PERSON

Cocktail Hour with Hors D'oeuvres Displays

Select Two

Fresh Vegetable Crudité Display with Garden Herb Dips
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis

Greens

Select One

Mixed Green Salad with Bacon, Cheddar Cheese and Hardboiled Eggs
served with ranch dressing
Caesar Salad with Cherry Tomatoes, Kalamata Olives and Herb Crostini
served with Caesar dressing

Entrées

Select Three

Petite Bistro Steak
served with Herb Roasted Red Potatoes and Steamed Green Beans
Cilantro Chicken with Tequila Avocado Sauce
served with Rice Pilaf and Seasonal Grilled Vegetables
Seared Salmon with Lemon Dill Sauce
served with Wild Rice, Grilled Zucchini and Squash
Grilled Pork Chop in Apple Riesling Sauce
served with Herb Roasted Red Potatoes and Sautéed Spinach

BRONZE PACKAGE

AVAILABLE 11AM-4PM ONLY

- BUFFET -

\$40 PER PERSON

Cocktail Hour with Hors D'oeuvres Displays

Select Two

Fresh Vegetable Crudité Display with Garden Herb Dips
International and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal and Dried Fruit Display with Raspberry Coulis

Greens

Mixed Greens Salad with Cherry Tomatoes, Sliced Cucumbers and Shredded Carrots
served with Chef's choice creamy and vinaigrette dressing

Entrées

Grilled Salmon with Tequila Lime Sauce
Roasted Beef Tenderloin with Gravy
Oven Fried Chipotle Chicken

Accompaniments

Baked Potato Bar
Chef's Choice Vegetable

Hilton
DURHAM NEAR DUKE UNIVERSITY

BAR SERVICES

(25 Person Minimum – 4 Hour Serve Time Maximum)

Open Bar Package

\$75 per bar setup

Charged per person

Beer and Wine

First Hour

\$12 per person

Each Additional Hour

\$6.50 per person

Call Brand Spirits, Beer and Wine

First Hour

\$14 per person

Each Additional Hour

\$7.50 per person

Premium Brand Spirits, Beer and Wine

First Hour

\$15 per person

Each Additional Hour

\$8.50 per person

Beer includes (2) domestic beers and (2) premium beers

Wine includes red, white and blush house wine varietals

Spirits include vodka, rum, tequila, whiskey, gin and brandy

Soft Drinks and Bottled Water also included

1 bar recommended per 150 guests

BAR SERVICES

(25 Person Minimum – 4 Hour Serve Time Maximum)

Hosted Bar Pricing

\$75 per bar setup

Charged on Consumption or per Drink Ticket
Service Charge and Tax to be added

Beer

Domestic Bottled

\$4 per bottle

Imported Bottled

\$5.50 per bottle

Craft Beer

Market price per case

Wine

House Brand

\$6.50 per glass

Premium Brand

Market price per bottle

Spirits

Call Brand

\$6.50 per drink

Premium Brand

\$8.50 per drink

Super Premium Brand

Market price

Non-Alcoholic Beverages

Soda and Juice

\$3 per can

Bottled Water

\$3 per bottle

1 bar recommended per 150 guests

BAR SERVICES

(25 Person Minimum – 6 Hour Serve Time Maximum)

Cash Bar Pricing

\$75 per bar setup | \$75 per cashier

Charged per drink at bar

Service Charge and Tax included

Beer

Domestic Bottled

\$4.50 per bottle

Imported Bottled

\$6.50 per bottle

Craft Beer

Market price per case

Wine

House Brand

\$7.50 per glass

Premium Brand

Market price per bottle

Spirits

Call Brand

\$7.50 per drink

Premium Brand

\$9.50 per drink

Super Premium Brand

Market price

Non-Alcoholic Beverages

Soda and Juice

\$3 per can

Bottled Water

\$3 per bottle

1 bar recommended per 150 guests

PREFERRED VENDORS

FLORISTS

BLOSSOM FLORAL ARTISTRY
(919) 545-2837
WWW.BLOSSOMARTISTRYWEDDINGS.COM

BRIDES & BOUQUETS
(919) 465-1820
WWW.BRIDES-AND-BOUQUETS.COM

FLOWERS BY GARY
(919) 471-1566
WWW.FLOWERSBYGARY.NET

FLORAL DIMENSIONS
(919) 493-1593
WWW.FLORALDIMENSIONS DURHAM.COM

DISC JOCKEYS/MUSICIANS

COMPLETE WEDDINGS + EVENTS
(919) 544-1694
WWW.COMPLETEWEDDINGRALEIGH.COM

DJ AMERICA
(970) 201-7582
WWW.DJAMERICA.COM

MCSOUND PRODUCTIONS
(919) 605-7509
WWW.MCSOUNDPRODUCTIONS.COM

MORSE ENTERTAINMENT
(919) 744-6453
WWW.MORSEENTERTAINMENT.COM

TRANSPORTATION

CAROLINA LIVERY
(919) 957-1111
WWW.CAROLINALIVERY.NET

ECOSTYLE
(919) 890-3839
WWW.ECOSTYLEUSA.COM

HARRISON TRANSPORTATION
(919) 469-9829
WWW.NC.HARRISONTRANS.COM

PREFERRED VENDORS

RENTALS

AMERICAN PARTY RENTALS
(919) 544-1555

CHAIR & EQUIPMENT RENTAL
(919) 833-9743

SPECIAL EVENTS RENTALS
(919) 954-0066

PHOTOGRAPHY/VIDEOGRAPHY

AZUL PHOTOGRAPHY
(919) 270-4310

JIM SHAW PHOTOGRAPHY
(919) 477-1209

KATE POPE PHOTOGRAPHY
(919) 818-9536

KEVIN SEIFERT PHOTOGRAPHY
(919) 208-9458

RED BRIDGE PHOTOGRAPHY
(919) 727-6650

SHANE SNIDER PHOTOGRAPHY
(919) 906-1120

BAKERS

MADHATTER BAKERY
(919) 286-1987

MITHAI INDIAN CAFÉ
(919) 469-9651
WWW.MITHAIUS.COM

INVITATIONS PLUS

FLORAL DIMENSIONS
(919) 493-1593
WWW.FLORALDIMENSIONS DURHAM.COM

INDIGO ENVELOPE
(919) 493-8800
WWW.INDIGOENVELOPE.COM

GENERAL BANQUET INFORMATION

Guarantee

A final confirmation or guarantee of your anticipated number of guests is required (3) business days prior to the first scheduled banquet function(s). This guarantee may not be reduced. We may not be able to increase your guarantee within 24 hours of your event. You will be charged for the guaranteed number or actual number, whichever is greater.

Service Charge and Tax

A 22% mandatory service charge and 7.5% sales tax will be added to all charges including setup fees, food and beverage charges, audio visual equipment and other miscellaneous fees.

Menu Deadline

All menus are due to the Catering Sales Manager or Conference Services Coordinator (4) weeks prior to the first scheduled banquet function(s). Linen orders must be placed (2) weeks prior to the first scheduled banquet function(s).

Additional Labor Charges

The hotel reserves the right to charge additional setup fees, up to \$250, for setups with extraordinary requirements or request for resets within (12) hours of the banquet function(s). All standard banquet function(s) conclude at 12AM. Events may be approved later than 12AM for an additional charge.

Outside Food and Beverage

Outside food and beverage is not permitted in banquet function space without prior approval. Consideration will be given for cultural and religious reasons. Only licensed and insured vendors will be considered. Vendor information must be given to the sales office prior to the event. The hotel is not able to store any outside food or beverage, including cakes.

Buffet Minimum

A minimum of (25) guests is required for breakfast, lunch and dinner buffets. If attendance falls below the required (25) guests, a \$100 fee will be charged or the difference in cost, whichever is less.

Banquet Bars

Hosted bars have a maximum serve time of (4) hours. Maximum serve time for non-hosted, cash, bars is (6) hours. There will be a fee of \$75 per bar setup. Non-hosted, cash, bars have an additional \$75 fee per cashier.

Special Services

Sales and catering managers are available to assist you in designing your event and securing special services such as entertainment, floral and additional décor. There will be a 10% handling fee for any special services secured by hotel staff. A preferred vendor list is provided at no charge. Wedding ceremony events are required to have a day-of coordinator or wedding planner.

Event Space

Event space is available no earlier or later than the time stated on the contract unless prior arrangements are made with the sales office. Rehearsal or setup time is not guaranteed unless paid for and contracted.

Shipments and Deliveries

Shipments shall arrive no earlier than (3) days prior to the first scheduled banquet function(s). The hotel reserves the right to charge a storage fee for any packages that arrive earlier. The hotel will accept (4) boxes complimentary. A \$10 fee will be charged for each additional box. There is a \$100 fee per pallet arriving at the hotel. The hotel shall have no liability for the delivery, security or condition of the packages.