



MARRIOTT RALEIGH CITY CENTER



E V E N T S M E N U



BREAKFAST BUFFETS

Raleigh Marriott City Center
500 Fayetteville Street
Raleigh NC 27601

MORNING EXPRESS

Seasonal Sliced Fruit with Berries & Vanilla Yogurt
Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels with Cream Cheese, Fruit Preserves and Butter

SUNRISE

Seasonal Sliced Fruit with Berries & Vanilla Yogurt
Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels with Cream Cheese, Fruit Preserves and Butter
Overnight Oats with Almond Milk, Fresh Berries and Agave Nectar
Brasswell Farms Scrambled Eggs
Choice of Corn Cobb Smoked Bacon or Country Sausage Links

GREAT START

French Maple Granola Parfait with Berries & Vanilla Yogurt
Assorted Breakfast Sandwiches to Include
 Bacon Egg & Cheese Biscuit
 Spinach, Mushroom, Egg White & Cheese Croissant
 Egg & Cheese English Muffin (with Ham +\$2)
Overnight Oats with Almond Milk, Fresh Berries & Agave Nectar
Freshly Baked Muffins and Breakfast Pastries

HEARTY BEGINNING

Seasonal Sliced Fruit with Berries & Vanilla Yogurt
Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels with Cream Cheese, Fruit Preserves, and Butter
Braswell Farms Scrambled Eggs, Cheddar Cheese & Chives
Spinach & Mushroom Egg White Frittata
Corn Cobb Smoked Country Bacon
Country Sausage Links
Appalachian Tuxapeno Grits
Biscuits & Gravy
Steel Cut Oatmeal with Brown Sugar & Dried Fruit

**All breakfasts are served with freshly brewed Royal Cup coffee & decaf
along with Mighty Leaf teas, and assorted juices**

Prices are per person and based on 60 minutes of service. Minimum of (30) guests required for a buffet

**A customary 27% service charge and applicable sales tax will be added to all prices
All catering menu prices are subject to change without notice**

PLATED BREAKFAST

Raleigh Marriott City Center
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VANILLA FRENCH TOAST

Toasted Pecans, Bourbon Bananas, Vermont Maple Syrup
Country Bacon
Freshly Sliced Fruit Cup

RED FLANNEL HASH WITH POACHED EGG

Corned Beef
Potatoes
Onions
Roasted Beets
Freshly Baked Biscuit

ALL AMERICAN

Brasswell Scrambled Eggs
Country Sausage Links & Crisp Bacon
Breakfast Potatoes
Freshly Sliced Fruit Cup
Freshly Baked Biscuit

NC "ENGLISH" BREAKFAST

6oz Flat Iron Steak
Brasswell Scrambled Eggs
Sausage, Country Ham with Red Eye Gravy
Lyonaise Potatoes
Sautéed Fox Farms Mushrooms
Roasted Tomato
Appalachian Tuxapeno Cheddar Cheese Grits

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along with Mighty Leaf teas, and assorted juices**

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required for a plated meal*

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BREAKFAST ENHANCEMENTS

Raleigh Marriott City Center
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OMELET STATION

Made to order omelets with peppers, onions, mushrooms, cheddar cheese
bacon, sausage, and fresh Brasswell Farms eggs

WAFFLE STATION

Made to order waffles with fruit compote, maple syrup, and powdered sugar

AVOCADO TOAST & EGG STATION

Made to order avocado toast with fresh Braswell Farms eggs cooked to order

SMOKED SALMON DISPLAY

Served with appropriate condiments

INDIVIDUAL FRUIT YOGURTS

INDIVIDUAL OVERNIGHT OATS

INDIVIDUAL BERRY GRANOLA PARFAITS

FRIED GREEN TOMATOES & PIMENTO CHEESE BISCUIT

BREAKFAST FLATBREAD

Pesto, freshly scrambled eggs, cheese, and bacon

SOUTHERN STYLE BISCUITS & GRAVY

APPALACHIAN TUXAPENO CHEDDAR GRITS

STEEL CUT OATS

Dried fruit and Brown Sugar

All enhancements MUST equal the total guarantee

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THEMED BREAK PACKAGES

MID MORNING REFRESHER

Assorted KIND Bars, Clif Bars, & Granola Bars
Trail Mix, Chocolate Covered Pretzels, Yogurt Raisins
Bananas, Whole Apples & Peanut Butter

ANTIOXIDANT BAR

Vanilla Greek Yogurt
Fresh Blueberries, Blackberries, & Strawberries
French Maple Granola
Agave Nectar & Local Wildflower Honey
Acai Berries & Cacao Nibs
Almonds, Cashews, & Walnuts

CHEFS CANDY SHOP

Chef's Selection of Candies based on availability
M&Ms (regular & peanut), Reece's Pieces, Gummy Bears, Salt Water Taffy
Peach Rings, Swedish Fish, Jelly Beans, Mini Hershey's Chocolates, Hot Tamales, Whoppers

FRUIT, VEGGIE, & CHEESE DISPLAY

Vegetable Crudit  with Ranch Dip
Sliced Pineapple and Melon with Raspberry Cloud Dip
International & Domestic Cheese Display with appropriate condiments and water crackers

AFTERSCHOOL SPECIAL

Oreos & Rice Krispy Treats
Assorted Mini Cupcakes
Strawberries & Whipped Cream
Ice Cold Milk, 2% and chocolate

Prices are per person and based on 30 minutes of service. Minimum of (10) guests for all breaks.

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THEMED BREAK PACKAGES

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AFTERNOON FIESTA

Fresh Corn Tortilla Chips, with Salsa, Jalapenos, & Cheese Sauce
Beef & Cilantro Empanadas
Cheese Arepas
Cinnamon Churros
Fresh Pineapple with Coconut Dip

STATE FAIR

Nachos & Cheese Sauce
Soft Pretzels with Yellow Mustard
Roasted Peanuts
Boneless Buffalo Wings with Blue Cheese Dip
Stadium Hot Dogs with Beef Chili

FIT & FRESH

Hummus Cups with Carrot & Celery Sticks
Bagel Chips with Herbed Cream Cheese
Sliced NC Hoop Cheese & Hickory Smoked Almonds
Red & White Grapes

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A LA CARTE SNACKS

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CHOCOLATE CROISSANTS (dozen)

ASSORTED DESSERT BARS (dozen)

ASSORTED COOKIES (dozen)

WARM SOFT PRETZELS (dozen)

Dijon, Grain, and Honey Mustard

MIXED NUTS

TORTILLA CHIPS & SALSA

Add Guacamole +5

ASSORTED KIND GRANOLA BARS

INDIVIDUAL GREEK YOGURTS

INDIVIDUAL FRUIT YOGURTS

BAKED CHIPS

ASSORTED CANDY BARS

ASSORTED CAROLINA KETTLE CHIPS

ASSORTED GRANOLA BARS

Minimum quantity of 12 per item are required.

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BEVERAGE BREAKS

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PACKAGED BEVERAGE BREAK (CHOOSE 3)

FULL DAY & HALF DAY OPTIONS AVAILABLE

Royal Cup Regular & Decaffeinated Coffee, Mighty Leaf Tea with Hot Water
Assorted Pepsi Soft Drinks
Bottled Water
Bottled Juices
Sparkling Water
Sweetened Iced Tea
House-made Lemonade

ON CONSUMPTION BEVERAGE OPTIONS

Royal Cup Regular & Decaffeinated Coffee, Mighty Leaf Tea with Hot Water
Assorted Pepsi Soft Drinks
Bottled Water
Bottled Juices
Sparkling Water
Sweetened Iced Tea (gallon)
House-made Lemonade (gallon)
Energy Drinks (Red Bull or Celsius)

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LUNCH BUFFETS

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DELUXE CAFE

Fresh Rolls & Butter

Baked Potato Bar with Sour Cream, Whipped Butter, Bacon Bits, & Chives

Chef's Choice Soup du Jour

Salad Bar

Baby Lettuce Mix, Romaine, & Spinach

Chicken Salad, Tuna Salad, and Egg Salad

Quinoa Primavera Salad, Potato Salad, Cucumber Salad, Marinated Mushrooms

Tomatoes, Cucumber, Red Onion, Shredded Carrots, Shredded Cheddar

Broccoli Florets, Chick Peas, Country Olives

PARLOR BUFFET

Garlic Bread and Caesar Salad

Boneless Buffalo Wings with Blue Cheese Dip & Celery Sticks

Assorted Flatbreads

Margherita, Fresh Mozzarella, Tomato & Basil

Cajun Shrimp, Poblano, Onion, & Jack Cheese

Philly Cheesesteak, Onions & Provolone

Taco Truck Chicken, Cojito Cheese & Pico de Gallo

CAROLINA BBQ

Garden Salad Bowl, Mixed Greens topped with Tomato, Cucumber, & Shredded Carrots

Croutons & Cheese, with Ranch Dressing & Balsamic Vinaigrette

Potato Salad

Macaroni Salad

Cole Slaw

Piedmont Pulled Pork with BBQ Sauce

Calabash Fried Shrimp with Cocktail Sauce

Smoked Beef Brisket with Appalachian BBQ Sauce

BBQ Beans with Bacon

Collard Greens

Southern Style Green Beans

Onion Hushpuppies with Honey Butter

**All lunch buffets are served with freshly brewed Royal Cup coffee & decaf
along with Mighty Leaf teas, and Iced Sweet Tea**

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LUNCH BUFFETS

SOUTHERN CHARM

Cucumber Onion Salad
Mixed Green Salad with Tomatoes & Cheddar Cheese
Broccoli Cheddar Bacon Salad
Secret Recipe Fried Chicken
Tingen Farms Meatloaf with Spicy Tomato Glaze
Macaroni & Cheese
Roasted Corn Casserole with onions, peppers, queso fresco
Roasted Asparagus
Yeast Rolls & Honey Butter

MEXI-CALI TACO TRUCK

Chicken Pozole
Soft Corn Tortillas
Choice of Two (Pork Carnitas, Carne Asada, Pollo al Pastor)
Black Beans and onions with cilantro
Mexican Red Rice
Pickled Onion & Radishes, Sour Cream, Cojito Cheese, Pico de Gallo, Fresh Jalapenos

MEDITERRANEAN PIAZZA

Garlic Buttered Breadsticks
Minestrone Soup
Shaved Kale Panzanella Salad
Tossed Caprese Salad with Artichoke Hearts
Pappardelle with Pork Ragù
Tuscan Lemon Thyme Chicken
Roasted Ratatouille

ORIENTAL TABEMONO

Edamame Ginger Carrot Salad with Cashews
Steamed Chicken Gyoza with Scallion Dipping Sauce
Vegetable Egg Rolls with Duck Sauce
Sweet Thai Chile Chicken
Mongolian Beef
Vegetable Fried Rice
Asian Stir-Fried Vegetables

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SANDWICH SHOP

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MARKETPLACE STYLE

Served Buffet Style with Plates, Roll Ups, and Platters

ON THE RUN (BUILD YOUR OWN TOGO LUNCH)

All Pre-Packaged Sides and Sandwiches are Individually Wrapped with To Go Boxes

BOXED TO GO

Pre-made Boxes with Sandwich, Side Salad, Chips, Cookie, Whole Fruit, & Drink

QUANTITIES

Up to 50 ppl = Choice of (2) Sandwiches | (3) Sandwiches +6

51-100 ppl = Choice of (3) Sandwiches | (4) Sandwiches +6

>100 ppl = Choice of (4) Sandwiches or +10

MENU

Garden Salad Bar

Quinoa Farro Primavera Salad

Mediterranean Pasta Salad

Individual Packages of Chips / Snacks

Sandwich Choices

Grilled Fox Farm Mushroom & Veggie Wrap (V)

Magnolia Grilled Cheese, Fried Green Tomato, Pimento Cheese, Balsamic Onion Jam, Arugula (V)

Jimmy Twitcher, Roast Beef, Boursin Cheese, Red Pepper, Horseradish, Brioche Roll

Chicken Salad Croissant with Leaf Lettuce

Southwest Turkey Wrap, Shredded Iceberg, Pico de Gallo, Pepper Jack, Avocado, & Bacon

Applewood Smoked Ham & Swiss on Swirl Rye

Chicken Paillard, Grilled Chicken, Brie, Herb Focaccia

Fried Chicken Caesar Wrap

NY Deli Beef Pastrami, 1000 Island, Cole Slaw, Swirl Rye

South Philly Hoagie

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PLATED LUNCH

COLD PLATED LUNCHEON SELECTIONS

HICKORY SMOKED TURKEY AVOCADO WRAP

jack cheese, lettuce, tomato, in a spinach tortilla, Lexington Red Slaw & Quinoa Farro Primavera

HOISIN CHICKEN SALAD

marinated & fire-grilled chicken over superfood blend, shaved kale, cabbage, brussel sprouts and carrots, cashews, and sesame vinaigrette

GRILLED SHRIMP NICOISE SALAD

blended greens topped with green beans, diced potato, hard-boiled egg country olives, and dijon vinaigrette

HOT PLATED LUNCHEON SELECTIONS

Served with Fresh Rolls & Butter, and a Garden Salad with mixed greens, carrots, cucumbers tomatoes, ranch dressing and balsamic vinaigrette

PIEDMONT PULLED PORK

white bean cassoulet, cornbread, collard greens

HOT HONEY FRIED CHICKEN BREAST

red skin mashed potatoes, southern style green beans

ROASTED LEMON GARLIC CHICKEN

spring pea risotto, broccolini

CARIBBEAN JERK CHICKEN

pineapple saffron salsa, red beans & rice, roasted plantains

BRONZED ATLANTIC FISH

citrus vinaigrette, jasmine rice, asparagus

CREOLE SALMON

tomato thyme compote, okra & corn succotash, yellow rice

CAROLINA SHRIMP & GRITS

Appalachian tuxapeno grits, andouille sausage, onion, Poblano peppers, tomato cheddar cheese, bourbon BBQ sauce

SLICED LONDON BROIL

mushroom onion pepper ragout, roasted garlic whipped potatoes, broccolini

PETIT FILET MIGNON

5oz filet, brandied fox farm mushrooms, cabernet demi-glace, roasted fingerling potatoes seasonal vegetable

market

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DINNER BUFFETS

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ITALIAN STEAKHOUSE

Fresh Rolls & Butter

Baby Iceberg Wedge Platter: bacon crumbles, tomatoes, shaved red onion
blue cheese crumbles, buttermilk ranch dressing

Spinach Salad: strawberries and walnuts, with goat cheese, balsamic vinaigrette

Antipasti Display: prosciutto, genoa salami, soppressata, country olives, marinated artichoke
hearts, Sicilian mushrooms, marinated mozzarella, and provolone cheese

Chicken Saltimbocca: chicken breast topped with fresh sage & prosciutto, provolone
cheese with marsala mushrooms

Lobster Mac & Cheese

Roasted Squash Medley

Asparagus Risotto

Broccolini

TASTE OF AMERICA

Fresh Rolls & Butter

California Garden Salad: romaine, radicchio, heirloom cherry tomatoes, roasted corn
toasted almonds, champagne vinaigrette dressing

Golden Quinoa Salad: asparagus, sweet peas, edamame beans, pea shoots, citrus vinaigrette

New England Clam Chowder

Pan Seared Atlantic Cod: shitake mushrooms, scallions, miso beurre blanc

Bourbon BBQ Chicken Breast

Coffee Rubbed Pork Tenderloin with Kahlua sauce

Wild Mushroom Ravioli: aglio e olio

Creole Fingerling Potatoes

Carolina Gold Rice Florentine

Roasted Asparagus & Pearl Onions

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along with Mighty Leaf teas, and Iced Sweet Tea**

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DINNER BUFFETS

EASTERN ASIA

Spicy Thai Carrot & Zucchini Ribbon Salad: chile, lime, & mint
Miso Ginger Edamame & Cabbage Salad
Mango Chicken with Basil Coconut Sauce
Char Siu Pork
Hot Honey Salmon
Chana Masala: curried chick peas in spiced onion tomato gravy
Cumin scented Basmati Rice
Boghar Potatoes: dry spice fried red bliss potato wedges
Palak Paneer: Indian spinach curry with cheese

UNIQUELY SOUTHERN SUPPER

Chicken & Andouille Gumbo
Potato Salad
Broccoli Cheddar Bacon Salad
Cornbread Panzanella Salad with shredded kale
Secret Recipe Fried Chicken
BBQ Beef Brisket
Collard Greens
Mashed Potatoes with Gravy
Macaroni & Cheese
Cornbread, Hushpuppies with Honey Butter

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DINNER BUFFETS

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BUILD YOUR OWN BUFFET

2 entrees + 2 sides

3 entrees + 3 sides

2 entrees + carvery + 3 sides

GARDEN SALAD BAR

Mixed greens, romaine lettuce, croutons, parmesan, shredded cheddar, tomato, cucumber shredded carrots, garbanzo beans, country olives, buttermilk ranch dressing and balsamic vinaigrette

ENTREES

Avgolemona Chicken
Pan Seared Chicken over White Bean Ragout
Caribbean Jerk Chicken with Pineapple Saffron Salsa
Hot Honey Fried Chicken Breast
Chicken Saltimbocca
Chicken Piccata
Creole Seared Salmon with Sweet Red Pepper
Chow-Chow
Bronzed Atlantic Fish with Lemon Herb Butter
Seafood Cioppino with Crusty Bread
Teriyaki Beef Tips
Sliced Beef Tenderloin with Brandied Mushrooms
Mojo Pork Loin
Thyme Studded Leg of Lamb
Espresso Pork Tenderloin with Kahlua sauce

CARVERY

Top Round of Beef
NY Striploin
Beef Tenderloin
Prime Rib
French Turkey Breast
Mustard Crusted Pork Loin

SIDES

Roast Garlic Whipped Potatoes
Herb Roasted Fingerling Potatoes
Au Gratin Potatoes
Rice Pilaf
Cavatelli Aglio e Olio
Garden Quinoa
Roasted Beet Farro
Wild Mushroom Risotto
Cornbread Stuffing
Roasted Brussel Sprouts with Bacon & Parm
French Green Beans with Peppers
Bourbon Pecan Roasted Carrots
Okra & Corn Succotash
Broccolini with Garlic Butter
Spring Peas & Pearl Onions with Mushrooms
Curried Chickpeas
Roasted Asparagus with Lemon Pepper
Roasted Vegetable Ratatouille

All build your own dinner buffets are served with freshly baked rolls and butter and freshly brewed Royal Cup coffee & decaf along with Mighty Leaf teas, and Iced Sweet Tea

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PLATED DINNER

PLATED DINNER SELECTIONS

Served with Fresh Rolls & Butter, Garden Salad with mixed greens, carrots, cucumbers tomatoes, ranch dressing and balsamic vinaigrette - upgraded salad options available on next page.

GRILLED ANGUS BEEF

8oz Filet Mignon

10oz NY Strip

12oz Ribeye

Served with choice of brandy peppercorn, cabernet demi-glace, or signature steak butter

5-HOUR BRAISED SHORT RIB

roasted root vegetables, whipped potatoes, cheerwine demi-glace

HORSERADISH CRUSTED COLORADO LAMB CHOP

double bone chops, mashed yukon gold potatoes, bacon parmesan brussel sprouts, red wine jus lis

IPA DRUNKEN PORK CHOP

grilled bone-in center cut chip, chive colcannon, baby carrots

CAST IRON SEARED PORK TENDERLOIN

glazed apples with brandy, fingerling potatoes, broccolini

RED SNAPPER ESCABECHE

pickled pepper onion slaw, wild rice, asparagus

PECAN CRUSTED NC TROUT

tumeric, ginger, garlic, green onion, dill, jasmine rice, lime, roasted potatoes

CREOLE SEARED SALMON

crawfish risotto, wilted spinach

FIRE GRILLED ATLANTIC FISH

tomato thyme compote, wild rice, saffron cream sauce, fried leeks

CRAB IMPERIAL STUFFED SHRIMP

tomato chipotle sauce, white bean cassoulet, asparagus

BLACKENED CHICKEN

cheddar polenta, collard greens

ROAST LEMON GARLIC CHICKEN

herbed jus lis, roasted red bliss potatoes, southern green beans

CHICKEN SALTIMBOCCA

fresh sage, prosciutto, provolone, madeira mushroom gravy, garlic parmesan risotto, broccolini

**All plated dinners are served with freshly brewed Royal Cup coffee & decaf
along with Mighty Leaf teas, and Iced Sweet Tea**

Highest priced entree prevails. Maximum of (3) entrees including vegan/vegetarian entree.

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DUO PLATED DINNER SELECTIONS

market price

Served with Fresh Rolls & Butter, Garden Salad with mixed greens, carrots, cucumbers tomatoes, ranch dressing and balsamic vinaigrette - upgraded salad options available

PETIT FILET MIGNON + LOBSTER TAIL

FILET MIGNON + CRAB IMPERIAL STUFFED SHRIMP

GRILLED NY STRIP + CRABCAKE

PAN SEARED GROUPER + CHICKEN FRANCAISE

AUSTRALIAN LAMB + SHRIMP BARBIE

UPGRADED SALAD OPTIONS

*Based on seasonal availability

GRILLED WATERMELON*

cucumber & feta, black pepper vinaigrette

HERBED GOAT CHEESE

belgian endive asparagus, arugula, smoked tomato vinaigrette

ROASTED BEETS

crumbled feta cheese, arugula, balsamic glaze

LOCAL GREENS & CHEESE

local farm baby lettuces, blueberries, goat lady dairy goat cheese crumbles, candied pecans raspberry vinaigrette

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VEGETARIAN / VEGAN ENTREES

COUNTRY FRIED CAULIFLOWER

roasted red pepper coulis

FOX FARM MUSHROOM STEAK

sauteed spinach, garlic gnocchi

RED FLANNEL FARRO RISOTTO

roasted beets, parsnips, onions, Appalachian farro piccola, basil marinated grilled tofu

ROASTED VEGETABLE & MUSHROOM RAVIOLI ALFREDO

ZA'ATAR ROASTED EGGPLANT

grilled tomato, hummus, quinoa pilaf

DESSERTS

TIRAMISU CAKE

CHOCOLATE CHIP COOKIE & MILK CAKE

STRAWBERRY DREAM CAKE

COCONUT BOMBE

ULTIMATE CHOCOLATE LAYER CAKE

BLUEBERRY COBBLER CHEESECAKE

LEMON MARSCARPONE TORTE

PEANUT BUTTER EXPLOSION PIE

KEY LIME PIE

RED VELVET CAKE

NY CHEESECAKE

BROWN BUTTER CAKE

FLOURLESS CHOCOLATE TORTE

FLORIDA ORANGE SUNSHINE CAKE

TRIPLE CHOCOLATE MOUSSE

TURTLE CHEESECAKE

APPLE GALLETTES

KENTUCKY BOURBON PECAN PIE

MINI CHOCOLATE BUNDT CAKES

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RECEPTION

DISPLAYS

NC SEAFOOD DISPLAY

market

shrimp cocktail, steamed garlic clams, steamed mussels marinara, oysters on the half shell
Jonas crab claws, french bread, crackers, hot sauce, horse radish, cocktail sauce, remoulade
mignonette sauce, tartar sauce

CHEESE & CHARCUTERIE BOARD

local artisanal salumis, paired with domestic cheese, served with appropriate condiments
olives and pickles

TRIO DIPPING STATION (SERVES 100)

crab dip, spinach artichoke, buffalo chicken, lager cheese, french onion
served with water crackers, french bread, & pretzel bites

MEDITERRANEAN DISPLAY (SERVES 50)

hummus, tabbouleh, baba ghanooj, grilled vegetables, roasted red peppers, tzatziki, pita bread

BAKED BRIE EN CROUTE (SERVES 40)

IMPORTED & DOMESTIC ARTISAN CHEESE DISPLAY

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ACTION STATIONS

SHRIMP & GRITS

jumbo shrimp, andouille sausage, onions and peppers, Appalachian tuxapeno grits, bourbon bbq sauce

GUACAMOLE BAR

grilled pineapple, crab meat, roasted Poblano peppers, assorted hot sauces, fresh tortilla chips

PASTA BAR

cheese tortellini pasta + penne pasta, alfredo + marinara, diced pancetta, peas, broccoli florets
roasted red peppers, grilled chicken, parmesan cheese, mushrooms

CREPE STATION

nutella, marshmallow fluff, candied walnuts, vanilla ice cream

BANANAS FOSTER STATION

bourbon, brown sugar, orange, vanilla ice cream

CHEF'S CARVING STATIONS

PRIME RIB

serves 30

PORK LOIN

serves 35

BEEF TENDERLOIN

serves 30

SPIRAL HAM

serves 30

STRIPLOIN

serves 30

TURKEY BREAST

serves 35

TOP ROUND

serves 50

WHOLE TOM TURKEY

serves 30

Action station guarantee must equal total attendee guarantee

Action stations and carving stations require a \$125 chef attendant fee per attendant

Minimum of (50) guests required for stations & displays.

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HORS D'OEUVRES

Hamby Down South Spring Roll
Beef Wellington*
Mini Crab Cakes*
Malibu Rum Coconut Shrimp
Lamb Gyro*
Bacon Wrapped Shrimp Casino
Scallops Wrapped with Bacon
Lamb Lollipops
Shrimp Tempura with Yuzu Dipping*
"Impossible" Beef Quesadilla

Artichoke & Goat Cheese Fritter
Three Cheese Arancini
Short Rib Manchego Empanada
Bacon Wrapped Bratwurst
Chicken Cordon Bleu Puff
Raspberry Almond Brie Phyllo Bars
Thai Green Curry Rangoon
Chicken Satay*
Mushroom & Taleggio Arancini
Teriyaki Beef Bites*
Tinga Chicken Tacos
Peking Duck Spring Rolls*

Mac & Cheese Fritter
Reuben in Rye Puff*
Pecan Chicken Tender*
Cashew Chicken Spring Roll*
Wild Mushroom Tartlet*
Sundried Tomato & Feta Phyllo*
Spanakopita
Vegetable Egg Roll*
Gobi Manchurian Bites
Edamame Gyoza
Chicken & Lemon Grass Potstickers

COLD HORS D'OEUVRES

New Orleans Shrimp Cocktail
Corn & Crab Salad Tartlets*
Cajun Asian Tuna Bite with Pickled Ginger*
Spicy Tuna Tatake Latke
Assorted Shushi Rolls & Sashimi market

Smoked Salmon Boursin Tartlets*
Chicken Salad Tartlets*
Deviled Eggs*
Blackened Beef on Pretzel with Bleu Cheese*
Caprese Skewer*

***ITEM CAN BE BUTLER PASSED
\$25 PER PASSING ATTENDANT**

**A customary 27% service charge and applicable sales tax will be added to all prices
All catering menu prices are subject to change without notice**

BEVERAGES

Raleigh Marriott City Center
500 Fayetteville Street
Raleigh NC 27601

WINE

ESSENTIAL BRANDS

Canyon Road, Chardonnay
Silver Gate, Pinot Noir
Silver Gate, Merlot
Naturaliste, Cabernet Sauvignon
Conundrum, Red Blend
14 Hands, Rose
Silver Gate, Champagne
Silver Gate, Moscato
Acrobat, Pinot Grigio

EXCEPTIONAL BRANDS

Federalist, Chardonnay
Gladiator, Pinot Noir
Drumheller, Merlot
Robert Mondavi Private Selection, Cabernet Sauvignon
Seven Daughters, Moscato
La Marca, Champagne
14 Hands, Rose
Kung Fu Girl, Riesling
Rodney Strong Charlotte, Sauvignon Blanc

EXTRAORDINARY BRANDS

Federalist, Chardonnay
Sea Sun, Pinot Noir
Decoy, Merlot
Terrazas Malbec Altos Plata
Conundrum, Red Blend
La Marca, Champagne
AIX, Rose
Kendall Jackson Vinter's Reserve, Pinot Gris
Matanzas, Sauvignon Blanc

All bars are minimum of one hour. A bartender fee of \$50, per hour, per bartender, will apply. A minimum of one bartender per 75 guests is required. There is a minimum bar spend of \$500 per bar. If the minimum is not met, the balance will be charged in a bar set-up fee.

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BEVERAGES

LIQUOR

ESSENTIAL BRANDS

New Amsterdam, Vodka
Beefeater London Dry, Gin
Cruzan Aged Light, Rum
Altos Tequila Plata, Tequila
Jim Beam White Label, Bourbon
Grant's Blended, Scotch
Hennessy VS, Brandy

EXCEPTIONAL BRANDS

ABSOLUT, Vodka
Tanqueray, Gin
Bacardi Superior, Rum
Sauza Hornitos Reposado, Tequila
Basil Hayden's, Bourbon
Dewar's White Label, Scotch
Hennessy VS, Cognac

EXTRAORDINARY BRANDS

Ketel One, Vodka
Bombay Sapphire, Gin
Bacardi Superior, Rum
Patron Silver, Tequila
Maker's Mark, Bourbon
Johnnie Walker Black, Scotch
Hennessy XO, Cognac

BEER

DOMESTIC

Bud Light
Budweiser
Coors Lite

IMPORT

Lagunitas IPA
Corona Extra
Samuel Adam's Boston Lager
Stella Artois (extraordinary brand bars only)

LOCAL BREWS

Shotgun Betty Hefeweizen
Pernicious IPA

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BAR OPTIONS

Raleigh Marriott City Center
500 Fayetteville Street
Raleigh NC 27601

HOSTED OPEN BAR BY THE HOUR

Drinks are paid for by the host at an hourly rate plus bartending fees. Rates are determined by the quality of the beverages selected.

Extraordinary Brands
Exceptional Brands
Essential Brands
Beer & Wine Bar

HOSTED CONSUMPTION BAR

Drinks are paid for by the host at the end of the night. Hosted bars will count the bottles and measure amounts poured and run a final tab at the end of the night. Rates are determined by the quality of the beverages selected.

CASH BAR

Drinks are paid for by the guest and the price includes tax. We accept cash or credit card for cash bars. The host is still responsible for the \$500 minimum bar spend.

TICKETED BAR

Drink tickets are purchased by the host at the price determined by the quality of beverages selected. Drink tickets are collected and charged upon conclusion of the event based on how many are turned in.

All bars are minimum of one hour. A bartender fee of \$50, per hour, per bartender, will apply. A minimum of one bartender per 75 guests is required. There is a minimum bar spend of \$500 per bar. If the minimum is not met, the balance will be charged in a bar set-up fee.

A customary 27% service charge and applicable sales tax will be added to all prices

All catering menu prices are subject to change without notice

INFORMATION

FOOD & BEVERAGE REQUIREMENTS

All food and beverage must be provided & served by the hotel. Food and beverage is not permitted to be removed from the hotel's banquet area. Food and beverage final number of guaranteed attendees is due by 12 PM noon 5 business days prior to the event date. This will be considered the minimum 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 renegotiating the charges.

TAX & SERVICE CHARGE

All food, beverage, room rental, and audio visual charges are subject to 27% service charge and applicable taxes.

NC ABC LAWS

NC State law prohibits the serving of alcoholic beverages to anyone under the age of 21. Alcoholic beverages may be denied to anyone who appears to be intoxicated.

PAYMENT

Cash, check, and credit cards are accepted as methods of payment. If final payment is being made by personal/corporate check, it must be received by the hotel 21 business days prior to scheduled program date. A credit card is required to be on file for all events at the time of contract unless a Direct Bill application has been approved.

CANCELLATION

In the event of event cancellation, written notification must be received by the hotel. Cancellation fees will apply as outlined in the contracted agreement.

CONFIRMATION OF SET UP

Requirements / room assignments, final menu, room arrangements, and other details will be outlined in a banquet event order. The hotel reserves the right to change function rooms at any time should the number of attendees decrease, increase, or when the hotel deems it necessary. All banquet event orders must be signed 3 business days prior to function start date. Changes in set-up once on property may incur additional set-up fees starting at \$150 per room.

SHIPPING

All materials shipped should include: Group Name, Date of Event, Name of Event Manager. All materials shipped require a tracking number or the hotel will not be liable for location of package(s). Materials should not be sent more than 3 business days prior to the event, or an additional fee per box/crate will be added to banquet event orders. Materials left more than 3 business days after the event are subject to be discarded. Hotel is not responsible for any shipping charges.

USE OF OUTSIDE VENDORS

If any organization wishes to hire outside vendors to provide any goods or services at the Hotel during the event, Hotel may, in its sole discretion, require that such vendor provide hotel, in form and amount reasonably satisfactory to hotel, an indemnification agreement and proof of adequate insurance.