

ABOUT

Exclusive event experiences with chef driven menus and a unique indoor / outdoor venue



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GUGLHUPF EVENT PACKAGES



FULL RESTAURANT BUY-OUT

FULL USE OF OUR ENTIRE
RESTAURANT AND PATIO FOR
THE EVENING OF YOUR EVENT

AVAILABLE TUESDAY -
SATURDAY 5:30PM-10:30PM

BASIC DETAILS

- Tuesday - Thursday Evening: \$5000 service fee / minimum \$5000 F+B
- Friday + Saturday Evening: \$6000 service fee / minimum \$5000 F+B
- Maximum of 100 guests
- Setup may begin no earlier than 4pm. Events may start at 5:30pm and must end promptly by 10:30pm w/ cleanup to last no later than 11:30pm
- The Service Fee covers use of our facility + all available furniture, glassware, service ware, and decorations as well as staffing the event
- Furniture, glassware, service ware + decorations are included, however additional items may be required to rent through our vendors depending on the size and nature of your event
- Food + Beverage Packages and Minimums do NOT include alcohol, this is billed separately by consumption
- All F+B is subject to local sales tax + minimum 20% gratuity





WEDDINGS

Weddings at Guglhupf are exclusive and unique. We host a maximum of 6 weddings per year with limited date availability. Our Chef + Restaurant Manager will work with you to build a memorable evening of food, drinks, dancing, and celebrating the happy couple! From multi-coursed dinners to signature cocktails, we can create a culinary experience everyone will remember!

WHAT'S INCLUDED

From the day you sign your contract with us, we include the following:

- In person meeting with our Chef + Restaurant Manager to discuss your menu and event design
- In person tasting with our Bar Manager for Signature Cocktail Design
- Direct coordination with your vendors for day of planning
- Rental Service with Best Rent-All or American Party Rentals
- Unlimited emails with our Restaurant Manager to coordinate your event and finalize your menus and timelines
- In person walkthrough prior to the big day to confirm any details
- Day-of timeline implementation to make sure your day runs smoothly
- Setup and basic decoration by our team on site before your event
- During and after the wedding, we gather all of your personal belongings and will put together a goodie box for you to take home





CEREMONIES

MAXIMUM 40 GUESTS

OUTDOORS W/ COVERED PATIO
OR INDOOR CONTINGENCIES FOR
WEATHER EVENTS

\$500 ADDITIONAL FEE

5:30PM START TIME

BLACK METAL OUTDOOR CHAIRS
PROVIDED

REHEARSALS CAN BE HELD ON THE
MONDAY PRIOR TO THE EVENT
FOR \$50 ADDITIONAL FEE

RECEPTION PACKAGES

DAS BUFFET \$125/person

- Family Style Dining Package including (2) passed appetizers during cocktail hour, 2 mains, 3 accompaniments, bread + butter station
- Plates, silverware, linen napkins included

3-COURSE DINNER \$150/person

- Plated + Served Dining Packing including (2) passed appetizers during cocktail hour and 3 courses served to guests from a pre-set menu
- Wine pairings optional and priced per bottle consumption
- Plate + Glassware Rentals Required, silverware + linen napkins included

**4-COURSE AND 5-COURSE DINNERS AVAILABLE FOR AN
ADDITIONAL \$10/COURSE PER PERSON**



COCKTAIL HOUR

Passed Appetizers

- Deviled Eggs
- Meat Croquettes
- Veggie Fritters
- Mini Bratwursts
- Shrimp Cocktail
- Gravlax
- Vegan Panisse

Stationed

- Brotzeit Boards
- Vegetable Crudite
- Oyster Station (+\$)
- Bread + Butter Display

Additional Cocktail Hour Items
\$5/person

MAINS

- Pork Schnitzel
- Roasted Poulet Rouge
- Wurst de Tages
- Prime Rib Station (+\$)
- Shrimp N Grits
- Fish N Chips
- Maultaschen
- Schweinhaxe
- Ratatouille
- Market Fish Plate (+\$)

Additional Mains:
\$10/person or Market Price for
Fish + Specialty Proteins

ACCOMPANIMENTS

- Whipped Potatoes
- Kasespatzle
- Cucumber Salad
- Swabian Potato Salad
- Market Salat
- Bread + Butter
- Seasonal Roasted Veggies

Additional Accompaniments
\$5/person



BAR

We offer a full service bar with skilled bartenders for your event. Beer and wine as well as a full selection of liquor are available. Signature cocktails and wine pairings available upon request



WHAT'S INCLUDED + PRICING

- Alcohol is billed by consumption the evening of the event and does not count towards a F+B minimum
- All Alcohol sales are subject to tax + 20% gratuity
- Basic glassware is included with your event. Specialty cocktails or wine pairings may require additional glass rentals
- Drink Ticket + Cash Bar options available upon request

Draft Beers from our Current Seasonal Selections: \$8/.5L

Highball Cocktails: \$9 ea

Wines: Priced at Wholesale Pricing by the bottle

Specialty Cocktails: Starting at \$10 up to \$15

Additional specialty liquor, mocktails, etc. also available and priced individually

