



2022-2023 WEDDING CULINARY GUIDE

Dressing Room Refreshments

All packages are served with water, ice tea, and lemonade.

BRIDAL BRUNCH

Build Your Own Parfait | Vanilla Yogurt, Seasonal Fruit, Granola, and Nuts, Assorted Muffins and Bagels Served with Assorted Spreads
\$15 per person

FRESHLY WRAPPED | CHOICE OF TWO

Turkey and Avocado Wrap,
Grilled Chicken Wraps or Roasted Vegetable Wrap
Served with Assorted Chips
\$17 per person

RECEPTION SAMPLER

Fruit with Dipping Sauce, Cheese and Cracker Platter,
and Vegetable Crudit 
\$20 per person

SNACK ATTACK

Gourmet Popcorn, Assorted Chips,
Pretzels, and Trail Mix
\$13 per person

SPECIALITY COFFEE BAR

Regular and Decaffeinated Coffee, Hot Water and
an Assorted Display of Herbal Teas.
Specialized Accompaniments included.
\$9 per person

THE FRESH BAR | CHOICE OF THREE

SPINACH SALAD | Red Onion Confit, Crumbled Gorgonzola, Candied Pecans, and Tomatoes in a Sherry Vinaigrette
CAPRESE SALAD | Spinach, Mozzarella, Tomato
CHEF SALAD | Turkey, Ham, Cheddar Cheese, Avocado, Hard-Boiled Egg, and Choice of Dressing
QUINOA SALAD | Kale, Toasted Sunflower Seeds, Dried Apricot in a Orange-Honey Vinaigrette
\$20 per person

SANDWICH PLATTER

Deli Platter with Turkey, Roast Beef, Sliced Ham,
with a Condiment Platter and Choices of
Sourdough Bread, Wheat Bread, and Croissants
served with Assorted Chips and Fruit
\$19 per person

GAME DAY | CHOICE OF TWO

Pigs in a Blanket
Burger Sliders,
Three-Cheese Mini Pizzas
Served with Salsa Fresca and Chips
\$20 per person

SPECIALITY DRINK OPTIONS

MIMOSAS

\$19 per person, per hour, unlimited refills

BUCKET OF BEER

An Assorted Bucket of Five Local Craft Beers
\$25 per bucket

SANGRIA (RED OR WHITE)

New Age Wine, Schnapps, Juice, Fruit Garnish
\$11 per drink

WHISKEY TASTING

Enjoy a flight of Three Specially Selected Whiskeys
\$30 per flight

You may not bring alcohol into any event spaces, including dressing rooms, without prior approval.

All food and beverage is subject to 7% NC sales tax and 22% service charge.

Pricing valid through June 2023. Events taking place after this date may be subject to a minimum 3% price increase.

Brunch Menu

\$52 per person (15 person minimum)

Brunch includes water, ice tea, assorted juices and coffee service.

Brunch service times are between 9am-1pm and have a maximum of two-hours.

BRUNCH SELECTIONS

Your selection may be made from the items listed below for a brunch menu.

CHOICE OF TWO

Fresh Baked Muffins
Danish Pastries
Fresh Baked Buttermilk Biscuits
Yeast Rolls

CHOICE OF ONE

Applewood Smoked Bacon
Sausage Links
Sausage Patties
Country Ham

CHOICE OF TWO

Buttered Grits
O'Brien Skillet Potatoes
Rice Pilaf
Whipped Potatoes

CHOICE OF ONE

FLORENTINE SCRAMBLED EGGS

Local Farmed Eggs, Baby Spinach, Roma Tomatoes, and Onions

SMOKED TURKEY AND CHEESE FRITTATA

Slow Roasted Turkey Breast and Shredded Swiss Cheese Baked with Local Farmed Eggs

BACON, EGG AND CHEESE BURRITOS

House Smoked Sugar Cured Bacon, Cheddar Cheese, and Local Farmed Eggs

CHOICE OF ONE

Green Beans with Cherry Tomatoes and Roasted Shallots
Squash Medley
Glazed Carrots and Fennel

CHOICE OF ONE

Grilled Marinated Chicken with Spicy Pepper Relish
Chicken Marsala
Baked Salmon with Lemon Cilantro Cream Sauce
Pan Seared Trout with Tomato-Caper Jus

FRESH FRUIT DISPLAY

DESSERT | CHOICE OF TWO

Chocolate Cake
Assorted Mini Cheesecakes
Homemade Pound Cake with Mixed Berry Compote and Whipped Cream
Trio of Chocolate Brownies, Strawberry Rhubarb Muffin Cake, and Chocolate Eclair

Brunch Menu

OPTIONAL CULINARY ACTION STATIONS

OMELET STATION

Ham, Peppers, Mushrooms, Cheddar Cheese,
Onions, Fresh Country Eggs, and Egg Beaters

\$19 per person plus attendant fee

BELGIAN WAFFLE STATION

Fruit Compote, Whipped Cream, Maple Syrup and
Whipped Butter. Optional: Add Fried Chicken Breast with Sri-
racha, Mustard, Maple Sauce & Black Pepper Maple Gravy

\$17 per person plus attendant fee

Add chicken: \$22 per person plus attendant fee

SMOKED SALMON DISPLAY

with Fresh Bagels, Assorted Condiments and Cream Cheeses

\$16 per person

SWEET & SAVORY CRÊPE STATION

Chef's selection of one sweet crêpe and one
savory crêpe, served with complimentary sauces

\$15 per person plus attendant fee

SPECIALTY COFFEE STATION

Regular and Decaffeinated Coffee, Hot Water,
and an Assorted Display of Herbal Teas.
Specialized Accompaniments included.

\$9 per person

BARISTA BAR

Made to Order Espresso, Cappuccino, Latte, Mocha,
Breve, and Americano

\$16 per person plus attendant fee

MIMOSAS AND BLOODY MARYS

\$19 per person, per hour, unlimited refills

Culinary Action Stations require an attendant, \$85 per hour per attendant.

ENGLISH TEA

\$38 per person

Assorted Scones, Biscuits and Crackers

Assorted Jams and Preserves

Assorted Tartlettes and Petit Fours

Devonshire Cream and Honey Whipped Butter

Imported Cheese Display with Berries

Assorted Herbal Teas with Lemon Wedges and Mint

Graylyn Finger Sandwiches Includes:

Cucumber with Dill Cream Cheese on White,

Pimento Cheese on Pumpernickel,

Chicken Salad on Rye, and

Tuna Salad on Wheat

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GRAYLYN

Bridal Lunches

Three-Course starts at \$42 and includes starter, entrée, dessert, and beverages (water, ice tea and coffee service).

STARTERS | CHOICE OF ONE

SIGNATURE SOUPS

French Onion with Gruyere Crostini
Roasted Corn and Country Ham Chowder

Chilled Gazpacho Soup with Avocado
Cream of Cauliflower with Bleu Cheese Walnut Crouton

PREMIER SOUPS

A surcharge of \$4 per person applies for Premier choices

Lobster Bisque with Sherry
Potato, Leek and Ginger

Butternut Squash
Cream of Grilled Chicken with Morel Mushroom

SIGNATURE SALADS

HOUSE SALAD

Red and Green Leaf Lettuce Tossed with Vegetables, and
Black Olives served with Herb Vinaigrette

SPINACH SALAD

Tossed with Red Onion Confit, Crumbled Gorgonzola, Candied
Pecans served with Sherry Vinaigrette

CLASSIC CAESAR SALAD

Tossed in our House-made Caesar Dressing with
Garlic Croutons and Romano Cheese

GREEK SALAD

Crumbled Feta, Cucumber, Tomatoes, Kalamata Olives, and Red
Onion Julienne served with Lemon-Oregano Vinaigrette

PREMIER SALADS

A surcharge of \$4 per person applies for Premier choices

BIBB SALAD

Marinated Grape Tomatoes and Cotton Onions
served with Granny Smith Vinaigrette

GRILLED PEAR SALAD

Bleu Cheese Walnut Croutons, and Fresh Grilled Pear
served with Champagne Vinaigrette

GREEN SALAD

Cucumber-Wrapped Salad with Baby Greens, Strawberries,
Scallions, Toasted Pecans served with Raspberry Vinaigrette

Bridal Lunches

SIGNATURE ENTRÉES | PRESELECTED CHOICE OF TWO

Should you wish to offer your guests a choice of three entrées, a surcharge of \$4 per person will apply.

GRILLED KEY WEST CHICKEN

with Tropical Fruit Salsa, Fresh Vegetables and
Steamed Red Bliss Potatoes with Parsley Butter

GRILLED SALMON FILLET

in a Lemon-Caper Cream Sauce,
Saffron Risotto and Fresh Vegetables

PORK SCALOPPINI

with Apple-Cranberry Chutney,
Whipped Sweet Potatoes and Fresh Vegetables

ROASTED CHICKEN BREAST

in a Wild Mushroom Cream Sauce,
Apricot Wild Rice and Fresh Vegetables

ROASTED PORK TENDERLOIN*

in a Sweet Onion Barbecue Sauce,
Chive Whipped Potatoes and Fresh Vegetables

GRILLED TUNA FILLET

in a Provencal Sauce with Basmati-Cilantro Rice
and Julienne Vegetables

PREMIER ENTRÉES

A surcharge of \$8 per person applies for Premier choices.

CHARBROILED FILET MIGNON*

Served in a Périgueux Sauce,
Roasted Shallot Whipped Potatoes

ROASTED COLORADO LAMB RACK

Served in a Black Currant Demi-Glace,
Red Pepper Whipped Potatoes

DESSERT | CHOICE OF ONE

Chocolate Mousse

Chocolate Torte

Key Lime Pie

Cheesecake with Raspberry Coulis

Strawberry Shortcake

Mixed Berry English Trifle

Beef and Pork entrées are cooked to medium.

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GRAYLYN

Hors D'Oeuvres

DISPLAYS

ROASTED FRESH VEGETABLE DISPLAY

Roasted Baby Carrots, Asparagus, Baby Mushrooms,
Red Onions, Zucchini, and Artichokes with Basil Pesto Oil
and Crumbled Goat Cheese
\$260*/\$13

FRUIT AND CHEESE DISPLAY

Imported Cheese, Mixed Berries and Distinctive Crackers
\$220*/\$12

CHARCUTERIE DISPLAY

Artisan Cheeses, Vegetables and Local
Hickory Nut Gap Farm Meats with
Assorted Crackers and Toasted Baguette Chips
\$450*/\$16

BAKED BRIE

Warm Mango Chutney with Baguette Chips and Crackers
\$210*/\$11

MARINATED GRILLED VEGETABLE DISPLAY

Fresh Herb and Balsamic-Marinated Squash, Zucchini, Peppers, Asparagus, Portobello Mushrooms,
Roasted Carrots, and Eggplant with a Sun-Dried Tomato Vinaigrette
\$260*/\$13

PASSED HORS D'OEUVRES | SIGNATURE

\$12 per person, per hour

COCONUT SHRIMP

Coconut Battered Fried North Carolina Shrimp
served with an Orange Horseradish Dipping Sauce

ASSORTED OPEN-FACED CANAPÉS

Cucumber and Dill on White, Pimento Cheese on Pumpernickel,
Tuna Salad on Wheat, Roast Beef and Cheddar on Rye

CRANBERRY, BRIE CHEESE, AND SPINACH IN PHYLLO CUPS

Sautéed Cranberries and Baby Spinach Topped
with a Slice of Brie Cheese and Caramel Sauce (V)

PIMENTO CHEESE PHYLLO CUP WITH BACON

House-made Pimento Cheese with Bacon
topped with a Sliced Green Tomato

TEMPURA CHICKEN

Served with a Sweet-Chili dressing and Baby Greens

CARRIBEAN GRILLED PINEAPPLE, SPICY TASSO HAM AND TOASTED COCONUT SKEWER

Fresh Grilled Pineapple and Tasso Ham Balanced with a Hint
of Sweet Toasted Coconut (GF)

PIMENTO CHEESE-STUFFED RED BLISS POTATO

Stuffed with Pimento Cheese and Baked to a
Golden Brown(V)

WILD MUSHROOM FLORENTINE

Stuffed with Spinach, Cheese and Sundried Tomatoes (V)

PIMENTO CHEESE AND GREEN TOMATO CANAPÉ

House-made Pimento Cheese and Zesty Spiced Green Tomato
Canapé Served in a Phyllo Cup (V)

GOAT CHEESE CROSTINI

Crumble Goat Cheese, Slow Roasted Red Pepper, and Greek
Olive Tappenade with Garlic and Capers on a Petit-Crostini(V)

SMOKED SALMON MOUSSE

Duck Traped Salmon and Cream Cheese Mousse on English
Seedless Cucumber and Fresh Dill from Chef's Garden (GF)

GUACAMOLE PICO DE GALLO CROSTINI

Homemade Guacamole and Zesty Pico De Gallo, Mexican
Cojita Cheese on Toasted Crostini (V)

RICOTTA AND STRAWBERRY WITH BALSAMIC

Fresh Sliced Strawberries Topped with Ricotta Cheese on a
Gluten-Free Cracker (V, GF)

THAI CHICKEN AND PEANUT SALAD

Fresh Diced Chicken Breast Cooked in Thai Spices/Sauces
topped with Peanut Salad

MINI HAM CORN MUFFINS

Lightly Sautéed Ham, Greens, and Dijon Mustard

Hors D'Oeuvres

PETIT ITALIAN STYLE FLATBREAD

Fresh Mozzarella, Vine Ripe Tomatoes,
and Basil served on a Baked Pita Chip with
Extra Virgin Olive Oil (V)

WATERMELON AND BLACKBERRY PUREE SHOT

Fresh Seasonal Watermelon Served with
Blackberry Puree and Micro Greens

PASSED HORS D'OEUVRES | SELECT

\$13 per person, per hour

SOUTHERN FRIED CHICKEN SKEWERS

Served with a Green Tomato and Zesty Ranch Dip

CARIBBEAN JERK CHICKEN IN PHYLLO CUPS

Topped with Crispy Bacon and Mango Chutney

FRIED GREEN TOMATO AND GRIT CAKE

Seared White Cheddar Cheese Grit Cake served
with a Spicy Fried Green Tomato (V)

PASSED HORS D'OEUVRES | PREMIER

\$14 per person, per hour

SOY-MARINATED TUNA

Glazed with Sesame Oil Served with Wasabi
on a Fresh Cucumber Round (GF)

MINI CRAB CAKES

Served with a Roasted Red Pepper Cream Sauce

CHICKEN WITH CILANTRO IN PHYLLO

Mixed with Peppers, Onions, Spices, Sour Cream,
and Cilantro Served in a Phyllo Cup

MINI VEGETABLE SPRING ROLLS

Napa Cabbage Tossed with Cashews,
and Spices Rolled in a Wonton, Wrapped, and Fried (V)

ANCHO-RUBBED DUCK AND PINEAPPLE SKEWER

Dried, Rubbed Duck Breast Grilled to Perfection
with Freshly Diced Pineapple (GF)

SHRIMP DIM SUM

Fried Shrimp served with
Soy-Scallion Sauce and Sweet-Chili Dressing

CHARCUTERIE SKEWER

Hickory Nut Gaps Farms Meat, Pickled Vegetable,
Artisan Cheese and Dried Fruit with a Toasted Crouton
and Hummus

SMOKED SALMON CANAPÉ

Smoked Salmon and Honey Mustard on
Pumpnickel Topped with Fresh Dill

JUMBO LUMP CRAB SALAD

Jumbo Crab Tossed with Sour Cream, Lemon, Onions,
and Peppers on Artichoke with Caviar (GF)

EAST COAST LOBSTER SALAD STUFFED CUCUMBER

Claw and Knuckle Lobster Meat Chopped with Red
Onion, Red Pepper, and Fresh Cilantro Tossed in Sour
Cream and Fresh Lemon Serviced in an English Cucumber
Cup (GF)

SLOW BRAISED BEEF SHORT RIBS

Boneless Pulled Slow Braised Beef Short Ribs Topped
with Creamy Horseradish and Baby Greens in Crispy Wontons

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Station Dinners

\$88 per person (20 person minimum)

Add an additional action or carving station for \$20 per person plus attendant fee.

Please select two salads, one action, and one carving station.

Dinner includes water, ice tea and coffee service.

SALADS | CHOICE OF TWO

GARDEN SALAD

Grape Tomatoes, Cucumbers, Shredded Carrots,
Toasted Croutons, Shredded Cheddar, and
Black Olives with Ranch Dressing and
Red Wine Vinaigrette

SPINACH AND ARUGULA SALAD

with Pancetta and Roasted Mushrooms
served with a Balsamic Vinaigrette

COBB SALAD

Grilled Chicken, Smoked Bacon Bits, Grape
Tomatoes, Cucumbers, Cheddar, Boiled Eggs,
White Beans and Red Onions with
Avocado Ranch Dressing and Herb Vinaigrette

BLACK BEAN AND ROASTED SWEET POTATO SALAD

with Orange Cumin Vinaigrette

CAESAR SALAD

Grilled Chicken, Shaved Parmesan Cheese,
Toasted Croutons, and Roasted Tomatoes
with Basil Caesar Dressing and Oil and Vinegar

ROASTED FRESH VEGETABLE DISPLAY

Roasted Baby Carrots, Asparagus, Baby Mushrooms,
Red Onions, Zucchini, and Artichokes with Basil Pesto Oil
and Crumbled Goat Cheese

ACTION STATIONS | CHOICE OF ONE

PASTA STATION

Cavatappi, Grilled Chicken, Asparagus, Roasted
Tomatoes, and Spinach in Light Alfredo Sauce

Rigatoni, Italian Sausage, Arugula and
Red Onions in Marinara Sauce with
Black Olives, Capers, Tasso Ham,
Parmesan Cheese, and Chopped Fresh Herb

SHRIMP AND GRITS STATION

White Cheddar Cheese Grits, Shrimp,
Tasso Ham, Scallions, and Cream

SEAFOOD RISOTTO STATION

Coastal Shrimp, Scallops, Mussels, Julienne
Fennel, and Tomato tossed with Garlic,
Shallots, Saffron, Arborio Rice, and Cream

Station Dinners

SAVORY CRÊPE STATION

Chicken and Risotto with Cheese Sauce

Potato and Crispy Bacon with Cheese and Chipotle Sauce

Vegetarian Option Available Upon Request

GOURMET MACARONI AND CHEESE BAR*

Three Cheese Sauce, Served with Diced Chicken,

Crispy Bacon, Scallions, Shaved Parmesan,

Sour Cream and Tomato Salsa

SOUTHERN SIDE BAR*

Assorted Fried Potatoes and Vegetables

Served with Ketchup, Lemon Olive Oil,

Dijon Mustard, Sea Salt and Black Pepper

No attendant required.

CARVING STATIONS | CHOICE OF ONE

ROASTED BREAST OF BONE-IN TURKEY

Natural Jus, Cranberry Mayonnaise,
and Miniature Dinner Rolls

ROASTED STRIP LOIN OF BEEF*

Creamed Horseradish, Green Peppercorn
Demi-Glace, and Hard Rolls

CARVED MARINATED FLANK STEAK*

Horseradish Cream Sauce, Assorted Mustards,
and Miniature Dinner Rolls

WHOLE ROASTED BEEF TENDERLOIN*

Assorted Mustards, Horseradish Cream Sauce,
and Miniature Dinner Rolls
(Market Price)

Beef and Pork entrées are cooked to medium.

VEGETARIAN OPTION AVAILABLE UPON REQUEST.

Action and Carving Stations are subject to attendant fee of \$85 per hour per attendant.

Food Service hours have a two-hour maximum.

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Plated Dinners

*Two-course menus start at \$82. Three-course menus start at \$88.
Dinner includes water, ice tea, and coffee service.
You may offer a choice of two preselected entrées or one duet entrée.*

SOUPS | CHOICE OF ONE

SIGNATURE SOUPS

French Onion with Gruyere Crostini
Chilled Gazpacho with Avocado Relish

Roasted Corn and Country Ham Chowder
Cream of Cauliflower with Bleu Cheese Walnut
Crouton

PREMIER SOUPS

A surcharge of \$5 per person applies for Premier choices

Lobster Bisque with Sherry
Butternut Squash

Potato, Leek and Ginger
Cream of Grilled Chicken with Morel Mushroom

SALADS | CHOICE OF ONE

SIGNATURE SALADS

HOUSE SALAD
Tomatoes, Cucumber, Carrots, and Black
Olives in an Herb Vinaigrette

SPINACH SALAD
Red Onion Confit, Crumbled Gorgonzola, Candied Pecans,
and Tomatoes in a Sherry Vinaigrette

CLASSIC CAESAR SALAD
Tossed in our House-made Caesar Dressing with
Garlic Croutons and Romano Cheese

GREEK SALAD
Crumbled Feta, Diced English Cucumber, Roma Tomatoes,
Kalamata Olives, and Red Onion Julienne in a
Lemon-Oregano Vinaigrette

PREMIER SALADS

A surcharge of \$5 per person applies for Premier choices

BIBB SALAD
Marinated Grape Tomatoes and Cotton Onions
in a Granny Smith Vinaigrette

GRILLED PEAR SALAD
Bleu Cheese-Walnut Croutons and Fresh Grilled
Pear with Champagne Vinaigrette

GREEN SALAD
Cucumber-Wrapped Salad with Baby Greens, Strawberries,
Scallions, and Toasted Pecans in Raspberry Vinaigrette

Plated Dinners

ENTRÉES | PRESELECTED CHOICE OF TWO

Should you wish to offer your guests a choice of three entrées, a surcharge of \$8 per person will apply.

SIGNATURE ENTRÉES

GRAYLYN CHICKEN

Stuffed with Spinach, Prosciutto, and
Smoked Mozzarella Cheese in a Sun-Dried
Tomato-Basil Cream Sauce Served with Parmesan Risotto

GRILLED SALMON FILLET

Tomato, Cucumber and Caper Relish with Saffron Rice Pilaf

GRILLED PARMESAN POLENTA

Wilted Spinach, Goat Cheese with Light Tomato Sauce
and Roasted Vegetables (V)

HERB-CRUSTED CHICKEN SUPREME

Chardonnay-Mushroom Veloute with Parmesan Risotto

ROASTED PORK TENDERLOIN*

Stuffed with Arugula and Roasted Tomato served with Sage
Demi-Glace Sauce and Roasted Fingerling Sweet Potatoes

SEARED DUCK BREAST

Port Wine-Dried Cranberry Gastrique
with Vegetable Couscous

FRENCH BONE-IN VEAL CHOP

Wild Mushroom Marsala Sauce, Warmed
Artichoke and Tomato Salad

POACHED CRAB CRUSTED FLOUNDER

Lemon Hollandaise with Chive Whipped Potatoes

GRILLED PRIME BEEF STEAK*

Strip-Loin Steak with Shiitake Mushroom Demi-Glace
Sauce and Roasted Herb Potatoes

ROASTED HARISA CARROTS, BLACKENED POTATOES, AND FENNEL WITH LENTILS

With Lemon-Spiked Yogurt and Aged (V)

PREMIER ENTRÉES

A surcharge of \$10 per person applies for Premier choices

CHARBROILED FILET MIGNON*

Served with Périgueux Sauce and
Roasted Shallot Whipped Potatoes

ROASTED COLORADO LAMB RACK

Served with Black Currant Demi-Glace
and Red Pepper Whipped Potatoes

PAN SEARED SEABASS

Served with Chardonnay Butter Sauce and Saffron Risotto

Beef and Pork entrées are cooked to medium.

Plated Dinners

In lieu of selecting two entrées, you may select one duet entrée for all guests to enjoy.

SIGNATURE DUET ENTRÉES

CHICKEN AND PORK TENDERLOIN*

Pepper Relish, Smoked Gouda Risotto,
and a Seasonal Vegetable
Adds \$9 per person

CHICKEN AND SALMON

Lemon Caper Cream Sauce, Garlic-Herb
Fried Potatoes, and a Seasonal Vegetable
Adds \$9 per person

SALMON AND ANCHO SHRIMP SKEWER

Herb Butter, Steamed Basmati Rice,
and a Seasonal Vegetable
Adds \$9 per person

PREMIER DUET ENTRÉES

PETIT FILET* AND SALMON

Roasted Shallot Whipped Potatoes and a Seasonal Vegetable
Adds \$14 per person

PETIT FILET* AND SEABASS

With Saffron Risotto and a Seasonal Vegetable
Adds \$20 per person

PETIT FILET* AND CHICKEN

Shiitake Mushroom Demi-Glace with
Au Gratin Potatoes and a Seasonal Vegetable
Adds \$14 per person

PETIT FILET* AND LOBSTER

Black Truffle Demi-Glace and Clarified Butter with
Parmesan Cheese Risotto and Roasted Asparagus
(Market Price)

Beef and Pork entrées are cooked to medium.

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Bar Packages

BEER AND WINE BAR

1 HOUR | \$25 per person 2 HOURS | \$32 per person 3 HOURS | \$39 per person 4 HOURS | \$46 per person

\$1,000 minimum or \$185 set-up & breakdown fee per bar.

WINE | CHOICE OF THREE

Prophecy Rosé, France
Zonin Prosecco, Italy
Proverb Pinot Grigio, CA
Canyon Road Sauvignon Blanc, CA
Proverb Chardonnay, CA
Proverb Pinot Noir, CA
Proverb Merlot, CA
Proverb Cabernet Sauvignon, CA

BEER | CHOICE OF FOUR

Blue Moon
Bud Light
Miller Light
Michelob Ultra
Yeungling Lager
Amstel Light
Stella Artois
Guinness

SIGNATURE BAR

1 HOUR | \$34 per person 2 HOURS | \$44 per person 3 HOURS | \$54 per person 4 HOURS | \$64 per person

\$1,000 minimum or \$175 set-up & breakdown fee per bar.

WINE | CHOICE OF THREE

Prophecy Rosé, France
Zonin Prosecco, Italy
Proverb Pinot Grigio, CA
Canyon Road Sauvignon Blanc, CA
Proverb Chardonnay, CA
Proverb Pinot Noir, CA
Proverb Merlot, CA
Proverb Cabernet Sauvignon, CA

BEER | CHOICE OF FOUR

Blue Moon
Bud Light
Miller Light
Michelob Ultra
Yeungling Lager
Amstel Light
Stella Artois
Guinness

SIGNATURE BRANDS

Smirnoff
Beefeater Dry
Bacardi Light
Jim Beam
Seagram's VO
Dewar's White Label
Cuervo Especial
Raynal Brand VSOP

SELECT BAR

1 HOUR | \$37 per person 2 HOURS | \$48 per person 3 HOURS | \$59 per person 4 HOURS | \$70 per person

\$1,000 minimum or \$175 set-up & breakdown fee per bar.

For a Select Bar, you can upgrade three Signature liquor selections from the Premier bar package.

The beer and wine selections are chosen from the Signature bar package.

Pepsi or Coca-Cola Products, Juices, and Sparkling Water included in all packages.

Bar Packages

PREMIER BAR

1 HOUR | \$39 per person 2 HOURS | \$51 per person 3 HOURS | \$63 per person 4 HOURS | \$75 per person

\$1,000 minimum or \$185 set-up & breakdown fee per bar.

WINE | CHOICE OF FOUR

The Pale Rosé, France
Unshackled by Prisoner Brut, CA
Barone Fini Pinot Grigio, CA
Matua Sauvignon Blanc, CA
La Crema Chardonnay, CA
Proverb Pinot Noir, CA
Embankment Merlot, CA
JLohr 7 Oaks Cabernet Sauvignon, CA

BEER | CHOICE OF FOUR

Blue Moon
Bud Light
Miller Light
Michelob Ultra
Yeungling Lager
Amstel Light
Stella Artois
Guinness

PREMIER BRANDS

Belveder
Sutler's Gin
Mount Gay Black Barrel Rum
Maker's Mark
Chivas Regal
Crown Royal
Tres Generaciones Plata
Hennessy VS

Pepsi or Coca-Cola Products, Juices, and Sparkling Water included in all packages.

NON-ALCOHOLIC BEVERAGES

\$15 per person for up to two hours, additional hours \$5 per person, per hour

Pepsi or Coca-Cola Products

Juices

Sparkling Water

CHOICE OF TWO

Minty Arnold Palmer

Pilot Mountain Mojito

Basil Lemonade

Layered Shirley Temple

Hibiscus Green Tea

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GRAYLYN

Bar Enhancements

TABLESIDE WINE SERVICE WITH DINNER

Market Pricing based on consumption

MIMOSAS AND BLOODY MARYS

\$19 per person, per hour, unlimited refills

CHAMPAGNE TOAST

Market Pricing based on consumption

NORTH CAROLINA CRAFT BEER UPGRADE

\$3 per person, per selection, must be added to an existing bar package

See your coordinator for craft beer upgrades

HARD SELTZER

Market Price, Sold by the case

CORDIAL BAR

Add after dinner drinks to your event

GRAYLYN SIGNATURE COCKTAILS

A Signature Cocktail can be customized for your special event.

Ask your event coordinator.

BEE'S KNEES | \$13 per drink

Sutler's Gin (Winston-Salem NC), Chamomile-Golding
Farms Honey Syrup, Lemon

THE NORTH CAROLINA COSMO | \$13 per drink

Covington Vodka (NC), Orange Liqueur, Lime Juice,
Splash of Cranberry Juice

18TH AMENDMENT | \$13 per drink

Muddy Creek Silver Rum (NC), Pineapple, Luxardo,
Maraschino Cherry

THE ESTATE MANHATTAN | \$15 per drink

Bowman Bros Bourbon (VA), Martini Rosso Rouge, Orange
Bitters, Maraschino Cherry

SMOKEY PALOMA | \$14 per drink

Hornitos Tequila, Grapefruit, Lime, Mezcal, Salt, Soda

SANGRIA (RED OR WHITE) | \$11 per drink

New Age Wine, Schnapps, Juice, Fruit Garnish

CARDINAL SOUTHSIDE | \$14 per drink

Cardinal Gin (NC), Lime, Mint Syrup, Soda

BLUEBERRY MOJITO | \$11 per drink

Bacardi Rum, Fresh Blueberries, Fresh Lime Juice,
Simple Syrup, Fresh Mint Leaves, Soda

Late Night Bites

SAVORY

GRAYLYN SLIDERS | CHOICE OF TWO

Burger Sliders

Pulled Pork Sliders with Sriracha Slaw

Roasted Veggie Sliders with Mushrooms,
Asparagus, and Goat Cheese with Aged Balsamic

Served with Assorted Chips

\$18 per person

TACO BAR

Seasoned Beef, Grilled Chicken, Pico de Gallo

Sour Cream, Red Onions, Cilantro, Soft Flour

Tortillas, and Salsa Fresca with Chips

\$18 per person

SOUTHERN HOSPITALITY

Southern Fried Chicken Tenders and Hush Puppies

\$16 per person

GOURMET GRILLED CHEESE

Signature Grilled Cheese | Sourdough Bread
and Mild Cheddar Cheese

\$11 per person

Premier Grilled Cheese | Sourdough Bread, White
Cheddar Cheese, Crumbled Bacon, and Green Onions

\$14 per person

SWEET

GOURMET SNACKS

A Trio of Savory, Sweet, and Plain Gourmet Popcorns
with Peanuts, M&M Candy, Caramel and Chocolate Sauce

\$14 per person

LOCAL SWEET TREATS

Black Mountain Chocolate Covered Bacon and
Krispy Kreme Donut Holes

\$14 per person

MINI-DESSERTS PACKAGE

To include Crème Brûlée, Lemon Cream Shortbread, Sao Tome

Chocolate Barquette, Apple Tart Tatin, Grand Marnier

Salambo, Crunchy Chocolate Coffee Diamond,

Raspberry Passion Fruit Barquette, and Berry Dacquoise

\$13 per person

Ask about other sweet selections that can be served along with your wedding cake.

*All food and beverage is subject to 7% NC sales tax and 22% service charge.
Pricing valid through June 2023. Events taking place after this date may be subject to a minimum 3% price increase.*

GRAYLYN



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