



Wedding Packages

Contact: Ayshen Montiel, Catering Sales Manager

336.728.4019 ♦ Ayshen.Montiel@TwinCityQuarter.com

460 North Cherry Street ♦ Winston-Salem NC

www.TwinCityQuarter.com

Includes:

Customized Tasting for up to Four People

Complimentary One Night Accommodations for the Bride and Groom

Choice of Ballroom

Elegant White or Black Table Linens

Choice of Linen Napkin Color

Dance Floor

Gift Table/Sign In Table/ DJ Table/ Sweetheart Table

Risers for Sweetheart Table, DJ or Band

Easel for Engagement Portrait

*Discounted Group Hotel Rates for Guests

Wedding Cake Cut By Trained Banquet Captains



*based on availability

TWIN CITY QUARTER WEDDING PACKAGE

Banquet Set-Up Fee

\$300.00++

Cocktail Hour

Display of Artisanal Cheeses and Berries with Grilled Breads and Assorted Spreads
Vegetable Crudit  with Ranch and Bleu Cheese
Hummus with Seasoned Pita

Plated Dinner

All Entr es Served with Choice of Salad, Choice of Starch & Vegetable,
Assorted Rolls, Butter, Coffee, Iced Tea & Water

(Choice of one, two, or three entr es)

For Multiple Choices, client is asked to provide color coded cards, denoting guest entr e selections

Champagne or Sparkling Toast for all Guests

Select One of the Following Salads:

Twin City Quarter Salad

Caesar Salad

Mixed Green Salad with Candied Pecans and Dried Cranberries

Entr e Selections:

Citrus Marinated Bone in Chicken Breast with Cabernet Reduction \$38.00 ++

Peruvian Chicken with Wild Mushroom Ragout \$39.00++

Southern Chicken Florentine \$42.00++

Italian Bread Crumb Dusted Chicken Breast Pan Seared, Served with a Lemon Beurre Blanc and Topped with Good Night Brothers Ham and Spinach \$45.00++

Grilled Filet Mignon topped with Bleu Cheese, Served with Red Wine Gastrique \$68++

Korean Barbecue Marinated Flat Iron Steak with Soy Reduction \$61++

Grilled Atlantic Salmon with Pesto Cream Sauce \$41++

Jumbo Lump Crab Cake with New Orleans Remoulade \$44++

Chef's Choice of Vegetarian Entr e \$35++

Kids Option (Ages 3-11): Chicken Fingers with Mac & Cheese \$18.95++

Starch Options:

Roasted Fingerling Potatoes, Roasted Sweet Potato Napoleon, Wild Rice Pilaf, Sour Cream Smashed Yukon Gold Potatoes

Vegetable Options:

Roasted Asparagus Bundles with Red Pepper, Green Beans Almandine, Grilled Vegetable Napoleon

Wedding Cake Service

++ denotes 22% service charge and 6.75% tax.

BAR PACKAGES

Tier 1 * \$5.00 ++ per glass

Wine: Beringer/Canyon Road \$5++ per glass

Champagne: St. Michelle Brut

Vodka: Gilbeys

Gin: Gilbeys

Rum: Castillo

Bourbon: Jim Beam

Tequila: Matador

Scotch: Grants

Brandy/Cognac: E&J Gallo

Domestic Beer \$4++ per bottle

Premium Beer \$5++ per bottle

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3 HOUR BAR PACKAGES: \$21.95++ per person,

\$12.95++ per person for each additional hour

Tier 2 * \$6.00++ per glass

Wine: Beringer/Canyon Road \$5++ per glass

Champagne: Chandon Brut

Vodka: Smirnoff

Gin: Beefeater

Rum: Bacardi

Bourbon: Jim Beam

Tequila: Cuervo Gold

Scotch: Grants

Brandy/Cognac: E&J Gallo

Domestic Beer \$4++ per bottle

Premium Beer \$5++ per bottle

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3 HOUR BAR PACKAGES: \$24.95 ++per person

\$12.95++ per person for each additional hour

Tier 3 * \$7.00++ per glass

Wine: Beringer \$6++p/glass

Champagne: Chandon Brut

Vodka: Absolute

Gin: Tanqueray

Rum: Bacardi

Bourbon: Jack Daniels

Tequila: 1800 Reposado

Scotch: Johnnie Walker Red

Brandy/Cognac: Courvoisier

Domestic Beer \$4++ per bottle

Premium Beer \$5++ per bottle

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3 HOUR BAR PACKAGES: \$29.95++ per person,

\$14.95++ per person for each additional hour

Tier 4 * \$8.00++ per glass

Wine: Beringer \$6++p/glass

Champagne: Chandon Brut

Vodka: Ketel One

Gin: Bombay Sapphire

Rum: Mount Gay

Bourbon: Makers Mark

Tequila: Sauza Hornitos

Scotch: J&B Rare

Brandy/Cognac: Hennessy

Domestic Beer \$4++ per/bottle

Premium Beer \$5++ per/bottle

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3 HOUR BAR PACKAGES: \$35.95++ per person,

\$15.95++ per person for each additional hour



