



**TWIN CITY QUARTER**
WINSTON-SALEM, NC
meet • stay • play • shop • dine • live

**Marriott**
WINSTON-SALEM

*The***BENTON**
CONVENTION CENTER
Winston-Salem, North Carolina

**EMBASSY SUITES**
by HILTON™
Winston Salem

Event Menus

BREAKFAST

BREAKFAST BUFFETS

the winston

bacon or sausage links, scrambled eggs, breakfast potatoes or grits, sliced fruit, muffins, orange juice, regular and decaf coffee, assorted hot teas
\$20

the salem

bacon, sausage links, scrambled eggs, oatmeal or grits, pancakes or french toast, breakfast potatoes, sliced fruit, yogurt, orange juice, regular and decaf coffee, assorted hot teas
\$22

the triad

bacon, sausage links, scrambled eggs, oatmeal or grits, potato rösti, sausage gravy, sliced fruit, yogurt, three assorted breakfast breads, orange juice, regular and decaf coffee, assorted hot teas
\$25

*prices and quantities based upon
a 60 minute buffet*

*requires a minimum of 25 guests,
an additional \$5 per person will be added
if guarantee is under 25 guests*

PLATED BREAKFAST

the deacon

bacon, sausage links or sausage patties, scrambled eggs, breakfast potatoes, orange juice, regular and decaf coffee, assorted hot teas
\$15

the ram

bacon, sausage links or sausage patties, scrambled eggs, breakfast potatoes, pancakes or waffles, fruit cup, orange juice, regular and decaf coffee, assorted hot teas
\$17

CONTINENTAL BREAKFAST

the fifth street

breakfast pastries and muffins, butter, jams, display of seasonal fruit, chilled fruit yogurts, toasted granola, orange juice, regular and decaf coffee, assorted hot teas
\$12

the cherry street

breakfast pastries, assorted bagels & muffins, butter, jams, assorted cream cheese flavors, marmalades, display of seasonal fruit, chilled fruit yogurts, toasted granola, orange juice and chilled milk, regular and decaf coffee, assorted hot teas
\$18

** Consumer Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Prices are guaranteed ninety (90) days prior to event. A customary 22% taxable service charge and NC sales tax will apply.

BREAKFAST

A LA CARTE

assorted muffins - \$40 per dozen

assorted mini muffins - \$20 per dozen

assorted french pastries - \$25 per dozen

warm cinnamon rolls - \$30 per dozen

assorted bagels - \$25 per dozen

assorted fruit yogurts - \$18 per 10

assorted greek yogurts - \$35 per 10 

seasonal fruit display: small \$150 / medium \$275 / large \$450

SIGNATURE BREAKFAST SANDWICHES

choice of:

sausage, egg and cheese on buttermilk biscuit - \$25 per 10

bacon, egg and tomato on sourdough - \$30 per 10

bacon, egg and cheese on kaiser - \$30 per 10

ham and cheese croissant - \$25 per 10

SIGNATURE BREAKFAST BURRITOS

choice of:

country sausage, egg and cheddar - \$30 per 10

bacon, egg and cheddar - \$30 per 10

portabella, spinach and provolone - \$30 per 10 
(salsa and sour cream on the side)

 vegetarian  vegan  gluten-free

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PACKAGES

ALL DAY PACKAGE ~ DAY 1

continental breakfast

includes regular & decaffeinated coffee and assorted teas

choose four items:

mini muffins	fresh sliced seasonal fruit
orange juice	cranberry juice
croissants	assorted bagels w/ cream cheese

am break

includes assorted sodas, bottled water, regular & decaffeinated coffee and assorted teas

choose two items:

whole fresh fruit	granola bars
assorted yogurts	individual snack mix

lunch buffet

includes regular & decaffeinated coffee and iced tea

choose a salad:

caesar or mixed green salad
choice of caesar, ranch or balsamic dressings

choose two entrees:

housemade wild mushroom and spinach lasagna
balsamic glazed chicken
korean skirt steak*
bbq with bok choy and mushrooms
salmon with lemon beurre blanc*

choose two sides:

green bean almondine
grilled zucchini, yellow squash and eggplant
yukon gold smashed potatoes with sour cream
sweet potato casserole
potatoes gratin
wild rice pilaf

choose two desserts:

new york style cheesecake with strawberries
double chocolate cake
assorted cookies and dessert bars
apple cobbler

pm break

includes assorted sodas, bottled water, regular & decaffeinated coffee and assorted teas

choose two items:

granola bars
assorted cookies
assorted miss vickie's chips
assorted whole fruit

\$55 per person

ALL DAY PACKAGE ~ DAY 2

continental breakfast

includes regular & decaffeinated coffee and assorted teas

choose four items:

mini muffins	fresh sliced seasonal fruit
orange juice	cranberry juice
croissants	assorted bagels w/ cream cheese

am break

includes assorted sodas, bottled water, regular & decaffeinated coffee and assorted teas

choose two items:

whole fresh fruit	granola bars
assorted yogurts	individual snack mix

lunch buffet

includes regular & decaffeinated coffee and iced tea

choose a salad:

scallion potato salad, Mediterranean pasta salad,
mixed green salad with ranch and balsamic dressings

choose two sandwiches:

turkey pesto wrap
virginia ham, brie and honey dijon on croissant
roast beef,* caramelized onion and bleu cheese spread
on potato roll
pimento cheese and tomato on sourdough
grilled portabella wrap **V**

served with assorted cookies & brownies

OR

gourmet soup and salad bar

choose 8 ingredients:

grilled chicken	grilled tofu
romaine lettuce	pecans
mixed greens	olives
cucumbers	croutons
cherry tomatoes	raisins
bleu cheese	sliced hard boiled egg
shredded cheddar	bacon
chef's choice of three dressings	
chef's choice of two seasonal soups	
assorted cookies and brownies	

pm break

includes assorted sodas, bottled water, regular & decaffeinated coffee and assorted teas

choose two items:

granola bars
assorted cookies
assorted miss vickie's chips
assorted whole fruit

V vegan

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BREAKS

*available morning or afternoon,
based upon 30 minutes of service*

sweet tooth

peanut butter, chocolate chip, oatmeal,
and sugar cookies, chocolate brownies,
blondies and lemon bars,
sliced fresh fruit
\$8 per person

health nut

smoothies, snack bars,
banana nut bread, whole fruit
\$9 per person

create your own trail mix

assortment of nuts, variety of dried fruit,
chocolate morsels
\$7 per person

red, white and blue

north carolina peanuts, cracker jacks,
hot pretzels with vermont cheddar dip
\$10 per person

*Winston-Salem's Small Batch Brewery
Seasonal Beer ~ additional \$10 per person*

fiesta

tortilla chips, fresh guacamole,
pico de gallo and queso dip,
crispy sopapillas and honey
\$9 per person

popcorn

assorted bowls of popcorn flavors
to include: buttered, parmesan,
garlic rosemary and kettle corn
\$7 per person

bacon and apples

apple cider, jalapeño and pepper bacon
displayed in mason jars with
granny smith apples
\$8 per person

benton construction cupcake break

variety of mini vanilla, chocolate and
strawberry mini cupcakes
\$6 per person

*add coffee (includes hot tea),
assorted pepsi canned products and
bottled water to any break for an
additional \$5 per person per half hour*

BEVERAGES

coffee (includes hot tea) - \$50 per gallon

assorted pepsi products cans - \$2.75 each

bottled water - \$3 each

red bull - \$5 each

bottled smoothie - \$4 each

A LA CARTE

granola bars - \$2.50 each

assorted fruit yogurts - \$3 each

assorted cookies - \$25 per dozen

assorted miss vickie's chips - \$2 each

assorted whole fruit - \$2 per person

assorted candy bars - \$3 each

assorted chips:

doritos, fritos & lay's - \$1.75 each

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SANDWICHES/SALADS

DELI SANDWICH BOARD

scallion potato salad (V)
mediterranean pasta salad (V)
house made bbq chips
turkey pesto wrap
virginia ham, brie and honey dijon on croissant
roast beef,* caramelized onion and bleu cheese spread on potato roll
pimento cheese and tomato on sourdough (V)
(vegan) grilled portabella wrap (V)
cookies, brownies and dessert bars
\$27

GOURMET SOUP AND SALAD BAR

grilled chicken	grilled tofu	cherry tomatoes
romaine lettuce	pecans	sliced hard boiled egg
mixed greens	olives	chef's choice of three dressings
cucumbers	croutons	chef's choice of two seasonal soups
raisins	bleu cheese	assorted cookies and brownies
shredded cheddar	bacon	

full bar - \$20

as an add on to reception or other buffet, please choose 8 ingredients minus the soups, desserts and grilled chicken - \$12

all prices and are based upon a 90 minute buffet.

all buffets include iced water, sweet or unsweetened iced tea and require a minimum of 25 guests.

an additional \$5 per person will be added if guarantee is under 25 guests.

(V) vegetarian (V) vegan (GF) gluten-free

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LIGHTER FARE

SALAD LUNCHES AND ENTRÉE SALADS

served with warm bread and butter and choice of dessert

chicken caesar

marinated chicken breast with hearts of romaine, fresh parmesan cheese, sourdough croutons with caesar dressing
\$18

waldorf chicken salad

grilled chicken with romaine, baby greens, celery and pecans with honey dijon dressing
\$19

korean beef* and rice noodles

korean barbecue marinated beef grilled and chilled, served on a bed of rice noodles, bok choy, water chestnuts, peanuts, red peppers, with asian soy dressing
\$21

peruvian style chicken breast

peruvian chicken breast over a mixture of local baby arugula and baby greens, goat cheese crumbles, orange segments, pickled red onion, sour dough croutons with an orange soy vinaigrette
\$20

thyme chicken

thyme, orange, brown sugar seared chicken breast over mixed greens, w/ candied local peanuts mandarin oranges, pickled red onion with carolina bleu vinaigrette
\$20

DESSERTS

new york cheesecake- strawberry compote & whipped cream

double chocolate cake- raspberry coulis & whipped cream

dutch apple pie- caramel sauce & whipped cream

carrot cake- caramel sauce & whipped cream

tres leches cake in glass- with vanilla cigarette and strawberry

chocolate mousse- duo of white & dark chocolate in a glass with chocolate stick

key lime pie- fresh raspberry and raspberry coulis with whipped cream

dessert upgrades \$4

chocolate tuxedo cake- with wild berry compote

krispy kreme bread pudding- with white and dark chocolate drizzle

trio dessert- chef's selection of three desserts from above list

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BOXED LUNCH

*sandwiches will be made in equal quantities according to guarantee.
please notify your event planner if you would like individual quantities adjusted*

BASIC

includes choice of:

one deli buffet sandwich
one bag of lay's chips
one apple
packaged cookie
bottled water & assorted peps products
\$17

DELUXE

includes choice of:

three deli buffet sandwiches
one bag of miss vickie's potato chips
southern potato salad or macaroni salad
one apple
packaged cookie
bottled water & assorted peps products
\$19

choose from:

turkey & swiss with lettuce & tomato on wheatberry or a wrap
ham & cheddar with lettuce & tomato on a sliced croissant
roast beef* & brie with lettuce & tomato on a potato roll
grilled portabella & veggie wrap 

 vegetarian  vegan  gluten-free

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BUFFETS

CREATE YOUR OWN BUFFET

choose 2 per category - \$42

choose 3 per category - \$54

choose 4 per category - \$66

SALADS

tcq salad

chopped romaine & iceberg,
shredded cabbage, cucumbers,
roma tomatoes, carrots
& two house dressings

caesar salad

romaine with roma tomatoes,
croutons, shaved parmesan
and caesar dressing

bowtie pasta salad

sundried tomatoes, olives,
red onion, feta cheese, cucumber

pimento cheese bacon potato salad

tomato, cucumber, pickled red onion

mediterranean couscous salad

ENTRÉES

rigatoni with grilled vegetables, olive oil  and pesto

housemade wild mushroom and spinach  lasagna

housemade meat lasagna

salmon with lemon beurre blanc* 

almond encrusted tilapia
with orange butter sauce

balsamic glazed chicken 

chicken piccata

peruvian style chicken rotisserie 

pork loin with dijon brown sugar* 

korean steak barbecue
with bok choy and mushrooms* 

slow roasted turkey and apple cider stuffing

 vegetarian  vegan  gluten-free

SIDES

green bean almondine

grilled zucchini, yellow squash and eggplant

roasted asparagus and red peppers

roasted red bliss potatoes

garlic mashed potatoes

yukon gold smashed potatoes
with sour cream

sweet potato casserole

potatoes gratin

wild rice pilaf

cheese ravioli with marinara, alfredo
and pesto

DESSERTS

new york style cheesecake
with fresh strawberries

warm cherry cobbler

apple turnovers

double chocolate cake

tiramisu

sliced seasonal fruit

assorted cookies and dessert bars

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unsweetened iced tea and require a minimum of
25 guests. an additional \$5 per person will be
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THEMED BUFFETS

ITALIAN

2 entrée selections - \$30
3 entrée selections - \$37

salads

panzanella salad
tortellini salad with cannellini beans
and red onions

sides

balsamic marinated grilled vegetables
rosemary garlic roasted new potatoes
cheese ravioli with marinara, alfredo
and pesto

entrée choices

eggplant parmesan 
chicken parmesan
roasted salmon with pesto crust*
linguini and chopped clams
flank steak with roasted tomato demi* 
garlic and rosemary rubbed pork loin* 
with marsala pan sauce

desserts

tiramisu
cannoli

SOUTH & CENTRAL AMERICAN

2 entrée selections - \$30
3 entrée selections - \$37

salads

romaine salad with roasted corn,
pickled red onion, and queso fresco
puerto rican chickpea salad

sides

rice with garlic and tomatoes
black beans with diced sweet potatoes
grilled zucchini and yellow squash
flamed street corn

entrée choices

mexican pork carnitas 
(slow cooked pork shoulder)
peruvian grilled chicken 
cilantro and chili rubbed shrimp 
argentinian skirt steak with chimichurri

desserts

cheesecake with dulce de leche
cinnamon churros with chocolate

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unsweetened iced tea and require a minimum of
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 vegetarian  vegan  gluten-free

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THEMED BUFFETS

ASIAN FUSION

2 entrée selections - \$30
3 entrée selections - \$37

salads

sesame noodle salad
mixed green salad with cucumbers, peas,
carrots and sesame dressing

sides

fried rice
scallion noodles
stir-fry vegetables

entrée choices

cashew chicken 
sweet and sour chicken
korean barbecue beef* 
soy and brown sugar caramelized salmon* 
kung pao pork*

desserts

fortune cookies
chocolate cake
strawberry shortcake

CAROLINA BARBECUE

2 entrée selections - \$30
3 entrée selections - \$37

salads

barbecue slaw
tcq salad

sides

brown sugar baked beans
mac and cheese
green bean casserole

entrée choices

lexington style pulled pork shoulder*
with buns
barbecue chicken 
frogmore shrimp 
beef brisket*

desserts

peach cobbler
banana pudding
chocolate cake

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unsweetened iced tea and require a minimum of
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THEMED BUFFETS

DOWN HOME BUFFET

2 entrée selections - \$26

3 entrée selections - \$33

salads

pasta salad

tcq salad

sides

buttermilk mashed potatoes

rice pilaf

roasted zucchini, yellow squash and peppers

entrée choices

pot roast* 

vegetarian lasagna 

rotisserie chicken 

virginia ham 

roasted turkey and gravy 

pan seared tilapia 

spaghetti with meat sauce

desserts

apple cobbler

double chocolate cake

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 vegetarian  vegan  gluten-free

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THREE COURSE PLATED MEALS

all plated meals are pre-set with assorted rolls and include regular and decaffeinated coffee, iced water and sweet or unsweetened iced tea.

SALADS

(CHOICE OF ONE)

tcq salad

chopped romaine & iceberg, shredded cabbage, cucumbers, roma tomato wedges, carrots & two house dressings

caesar

romaine with roma tomatoes, shaved parmesan, croutons & caesar dressing

field greens

baby lettuces, radishes, pickled onion, cherry tomatoes, english cucumber & two house dressings

salad upgrades \$3

harvest salad

baby greens, bleu cheese crumbles, cranberries, and candied pecans

north carolina

baby greens, arugula, carolina bleu, local peanuts and honey dijon dressing

 vegetarian  vegan  gluten-free

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ENTRÉES

peruvian chicken

with verde sauce - 6 oz. \$25/ 10 oz. \$30

bone-in roasted herbed chicken

with red wine reduction - 8 oz. \$28

grilled chicken breast

with wild mushroom marsala - 6 oz. \$24/ 10 oz. \$30

grilled herbed chicken breast

with lemon beurre blanc - 5 oz. \$24/ 10 oz. \$30

veal and sausage meatballs

with fettuccini and marinara - \$22

cedar plank salmon*

with apple cider beurre blanc - 5 oz. \$24/ 8 oz. \$29

herb seared tilapia

with lemon beurre blanc - 5 oz. \$22/ 8 oz. \$27

argentinian flat iron steak*

with chimichurri - 5 oz. \$28/ 10 oz. \$34

korean beef barbecue*

with soy brown sugar reduction - 5 oz. \$28/ 10 oz. \$32

slow roasted pork loin*

with peanut dijon crust - 5 oz. \$24/ 8 oz. \$28

filet mignon*

with red wine demi - 5 oz. \$30/ 8 oz. \$38 

vegetarian entrée choices

grilled vegetable napoleon - \$22 

couscous stuffed vine ripe tomato - \$20 

wild mushroom risotto - \$22 

duets and add-ons

6 oz. citrus marinated chicken breast - \$5

4 oz. seared salmon* - \$6

2 oz. lump crab cake* - \$8

5 oz. filet mignon* - \$14

5 oz. flat iron steak* - \$12

accompaniments:

chef will pair exceptional seasonal accompaniments to match your entrée selection.

THREE COURSE PLATED MEALS

*all plated meals are pre-set with assorted rolls
and include regular and decaffeinated coffee,
iced water and sweet or unsweetened iced tea.*

DESSERTS

(CHOICE OF ONE)

new york cheesecake

strawberry compote & whipped cream

double chocolate cake

raspberry coulis & whipped cream

dutch apple pie

caramel sauce & whipped cream

carrot cake

caramel sauce & whipped cream

tres leche cake in glass

with vanilla cigarette and strawberry

chocolate mousse

duo of white & dark chocolate in a glass
with chocolate stick

key lime pie

fresh raspberry and raspberry coulis with
whipped cream

dessert upgrades \$4

chocolate tuxedo cake

with wild berry compote

krispy kreme bread pudding

with white and dark chocolate drizzle

trio dessert

chef's selection of three desserts from
above list

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RECEPTIONS

COLD DISPLAYS

shrimp cocktail

with lemons and cocktail sauce
\$175 (per 50 pieces)

vegetable crudité & hummus shooters

\$85 (per 50 pieces)

artisan cheese, berry and cracker display

\$160 (per 50 people)

antipasto display

to include salami, prosciutto, cheeses
and accompaniments
\$160 (per 50 people)

seasonal fruit display

\$150 (per 50 people)

open face gourmet sandwich display

\$12 per person
(choose 3)

prime rib* with grilled onions, radish slaw
and black pepper mayo

korean skirt steak* with kimchi ginger salad
with chili mayo

open face shrimp salad with tomato jam
and olives

pimento cheese on sourdough
accented with strawberry

cucumber and avocado on
grilled french baguette

lobster avocado roll ~
additional \$3 per person

HOT DISPLAYS

miniature meatballs

choice of barbecue, marinara, or swedish
\$50 (per 50 pieces)

spinach & artichoke dip

with pita chips
\$200 (per 50 people)

cheddar beer cheese fondue

with bread
\$100 (per 50 people)

cheeseburger sliders

\$150 (per 50 pieces)

chicken tenders

with honey mustard and ranch
\$100 (per 50 pieces)

chicken skewers

with peanut sauce
\$150 (per 50 pieces)

korean beef barbecue skewers*

\$225 (per 50 pieces)

based upon a 90 minute reception

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RECEPTIONS

PASSED OR COLD DISPLAYED HORS D'OEUVRES

pimento cheese on crostini
accented with strawberry
\$125 (per 50 pieces)

beef tenderloin on crostini*
with bleu cheese
\$175 (per 50 pieces)

sesame crusted rare tuna*
on cucumber with pineapple salsa
\$175 (per 50 pieces)

jumbo lump crab
bloody mary shooters
\$175 (per 50 pieces)

**tomato mozzarella
& artichoke skewers**
\$125 (per 50 pieces)

**avocado and lime
stuffed cherry tomatoes**
\$125 (per 50 pieces)

PASSED OR HOT DISPLAYED HORS D'OEUVRES

mini chicken cordon bleu
\$50 (per 50 pieces)

fried pork potstickers
\$100 (per 50 pieces)

vegetable spring rolls
\$115 (per 50 pieces)

bacon wrapped scallops
\$285 (per 50 pieces)

mini crab cakes
\$175 (per 50 pieces)

coconut shrimp
\$175 (per 50 pieces)

spanakopita with lemon yogurt
\$100 (per 50 pieces)

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ACTION STATIONS

chicken and waffle station

mini waffles with buttermilk fried chicken,
smoked cayenne maple syrup,
three varieties of flavored bacon
in mason jars

\$12 per person
1 attendant at \$75

low country shrimp and grits

served with tomato gravy

\$11 per person
1 attendant at \$75

asian noodle bar

ginger scallion noodles with chicken

pork ramen

korean beef barbecue* with sizzling rice cake

pan fried shrimp wontons with bok choy
and pickled cucumbers

\$20 per person
3 attendants at \$75 per attendant

*(this station can also be divided into
individual components, see event planning
manager for details).*

peruvian chicken

butternut squash napoleon
with verde sauce

\$11 per person
1 attendant at \$75

pan seared jumbo lump crab cakes*

with curry lime aioli and pickled red onion

\$11 per person
1 attendant at \$75

signature panni station

roasted chicken with apricot jam,
thyme butter and goat cheese on
sourdough

\$7 per person
1 attendant at \$75 per hour

based upon a 90 minute reception

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ACTION STATIONS

CARVING STATIONS

beef tenderloin*

with sliced rolls and horseradish cream
serves 25 people
\$300
1 attendant at \$75

slow roasted prime rib*

with sliced rolls and
horseradish cream
serves 50 people
\$550
1 attendant at \$75

salmon en croute*

side of salmon stuffed with spinach,
goat cheese and roasted red peppers
wrapped in puff pastry
serves 25 people
\$275
1 attendant at \$75

slow roasted turkey

sliced rolls & herb mayo
serves 25 people
\$200
1 attendant at \$75

virginia ham

biscuits and apple dijon spread
serves 25 people
\$200
1 attendant at \$75

DESSERT DISPLAY

assorted cupcakes

variety of seasonal flavors
*ask your event planning manager for a
list of available options*
\$6 per person

CREATE YOUR OWN SUNDAE

vanilla, chocolate & strawberry ice cream
with hot fudge, caramel sauce,
strawberry topping, bananas,
chopped nuts, m&m's, sprinkles,
whipped cream & candied cherries
\$9 per person

DESSERT SANDWICHES ACTION STATION

burnt bourbon ice cream

with oatmeal raisin cookie and
poached pears

banana bread

with dulce leche cream and pecan brittle
\$11 per person
1 attendant at \$75

based upon a 90 minute reception

*requires minimum of 25 guests,
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BEVERAGE

HOST BAR

WINE

by the glass 6
beringer white zinfandel
stone cellars chardonnay
stone cellars cabernet sauvignon

by the bottle

white

beringer white zinfandel 28
stone cellars chardonnay 28
sterling vineyards chardonnay 35
chateau st. michelle riesling 35
stone cellars pinot grigio 28
pighin pinot grigio 45
brancott estate sauvignon blanc 38
freixenet blanc de blanc, brut 30
chandon brut 40

red

stone cellars merlot 28
clos du bois merlot 45
stone cellars cabernet sauvignon 26
estancia cabernet sauvignon 42
seven falls cabernet sauvignon 36
mark west pinot noir 35

BEER

domestic 4
budweiser, bud light, michelob ultra,
coors light

imported 5
corona, heineken light, blue moon

non-alcoholic 3
o'doul's

NON-ALCOHOLIC BEVERAGES

soft drinks 2.75
pepsi, diet pepsi, sierra mist

bottled water 3

COCKTAILS

well

6
smirnoff vodka
castillo rum
myers dark rum
beefeater gin
grants scotch
jim beam bourbon
seagram's 7 canadian
jose cuervo tequila
korbel brandy

premium

7
absolute vodka
bacardi rum
captain morgan dark rum
tanqueray gin
johnnie walker red label scotch
jack daniels bourbon
crown royal canadian whiskey
1800 tequila
courvoisier brandy

SPECIALTY SERVICES

butlered bottle of house wine
28 per bottle

butlered bottle of house champagne
30 per bottle

3 HOUR BAR PACKAGES

beer and wine:

18.95 per person
additional hour 8.95 | per person

beer, wine and well cocktails:

21.95 per person
additional hour 12.95 | per person

beer, wine and premium cocktails:

24.95 per person
additional hour 12.95 | per person

Prices are guaranteed ninety (90) days prior to event. A customary 22% taxable service charge and NC sales tax will apply.

BEVERAGE

CASH BAR

WINE

by the glass 7
beringer white zinfandel
stone cellars chardonnay
stone cellars cabernet sauvignon

by the bottle

white

beringer white zinfandel 28
stone cellars chardonnay 28
sterling vineyards chardonnay 35
chateau st. michelle riesling 35
stone cellars pinot grigio 28
pighin pinot grigio 45
brancott estate sauvignon blanc 38
freixenet blanc de blanc, brut 30
chandon brut 40

red

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estancia cabernet sauvignon 42
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korbel brandy

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AUDIO VISUAL

POPULAR PACKAGES

ballroom presentation package \$500

5000 lumen hd projector, cradle screen, draped av cart, 25' extension cord, power strip and a wireless presentation remote

*upgrade to spandex stretch shape
5.5' x 11.58' screen ~ add \$200*

•patch your laptop, ipod or microphone to house sound...add \$50

breakout room presentation package \$350

3000 lumen hd projector, tripod screen w/ drape, draped av cart, 25' extension cord, power strip and a wireless presentation remote

•upgrade to a 10' x 10' cradle...add \$50
•patch your laptop, ipod or microphone to house sound...add \$50

large flat screen display \$300

50" hd-lcd monitor, rolling pole stand with media shelf

•with a dvd player...add \$75.00

bring your own projector \$125

draped av cart, tripod screen w/dress kit, 25' extension cord, power strip and set up assistance, as needed.

•upgrade to a 10' x 10' cradle...add \$50
•with a wireless presentation remote... add \$35
•patch your laptop, ipod or microphone to house sound...add \$50

flip-chart set \$65

hardback easel, post-it™ paper pad & four color markers

audio equipment

wireless microphone....\$125

wired microphone....\$35

pencil gooseneck podium microphone...\$75

push-to-talk conference microphones...\$200
*(minimum) minimum of 4 microphones/
maximum of 48 microphones \$50 each*

4 channel mono mixer...\$40

16 channel stereo mixer...\$80

self-amplified, high-fidelity speaker...\$75

computer speakers....\$35

patch your laptop, ipod or microphone into the house sound...\$50

display equipment

50" hd-lcd monitor on rolling pole stand with a media shelf...\$300

60" hd-lcd monitor on rolling chrome pole stand with a media shelf ...\$400

laptop computer...\$250

windows 7 os and microsoft office suite

seamless video switcher...\$250

dvd player...\$75

video recorder to hard drive...\$250
multiple "final format" options

hd camera w/ tripod...\$350

wireless presentation remote...\$35

For personal assistance, please contact our Director of AV Services:
zach.clark@twincityquarter.com
336.728.4031

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AUDIO VISUAL

conferencing equipment

conference speakerphone < 12 attendees...\$60

deluxe conferencing system <25 attendees...\$125 *speakerphone + 2 extension microphones*

telephone interface into pa system...\$250

miscellaneous

audience response system <50 attendees...\$850 *each additional response pad...add \$15*

hardback (flipchart) easel...\$20

power strip...\$10

av cart...\$45

large white board...\$50

laser pointer* ...\$15

post-it™ flipchart pad* ...\$30

four-pack of pad markers* ...\$10

* *sale items*

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AUDIO VISUAL

DÉCOR PACKAGES FOR SPECIAL EVENTS

dual triangle package starting at...\$410

decorate your backdrop with spandex stretch shapes. includes (2) 5' x 8' spandex triangles,

(4) led up lights, (2) 10' black pipe and drape.

•additional (1) spandex triangles add...\$75 (8' x 12' triangles available)

•additional (4) led up lights add... \$100

•additional 10' pipe and drape add... \$80

dual columns package starting at...\$300

add a new dynamic to your space with spandex columns. includes (2) 2' x 12' spandex columns,

(4) led up lights.

•option of 2' or 3' width and 9' or 12' height

•additional (4) led up lights add... \$100

3d star package starting at...\$400

add dimension with 3' -or- 4' spandex stars. includes (4) spandex stars, (4) led up lights.

•additional (4) led up lights add... \$100

crystal curtain package starting at...\$600

add a sparkling crystal backdrop. includes 24' w x 12'h crystal curtain (8 x 3' sections),

(8) led up lights & black drapery.

•additional 12'w sections of crystal curtain add... \$80

•additional led up lights (4) add... \$100

•custom gobos starting at... \$200

•additional 10'w sections of drapery add... \$80

spandex shapes and columns starting at...\$100

crystal pillars, columns and curtains starting at ...\$125

*contact us for your décor needs -
renderings available.*

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AUDIO VISUAL

DÉCOR LIGHTING FOR SPECIAL EVENTS

led up-lighting packages starting at...\$300

programmable colors to match any décor

custom gobo packages starting at...\$200

light up walls or floor areas with brand names, logos, initials

stage lighting packages starting at...\$275

highlight the stage for enhanced viewing and recording

podium spot light...\$150

mini spot lights...\$40/light, \$140/(4) lights

highlight buffets, cake tables, center pieces and other areas

special event acrylic lectern...\$350

use "as-is" (clear) or with plain insert (white, grey, red or blue) includes reading light,

2 pencil microphones & built-in dimmable led lighting

•personalized options

•company/event logo foam core insert...add \$80

•company/event logo frosted lexan front panel...add \$135

spandex stretch shapes and columns starting at...\$100

crystal pillars, curtains & columns starting at ...\$125

velour drapery

black 10' wide x < 16' high...\$120

white 12' wide x < 16' high...\$120

blue 12' wide x < 16' high...\$120

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AUDIO VISUAL

SKILLED TECHNICIANS AND EVENT SUPPORT

Monday - Friday: 7am-6pm (2 hour minimum)...\$45.00 per hour
Evenings and Weekends: (3 hour minimum)...\$45.00 per hour
12am-7am & Holidays: (4 hour minimum)...\$100.00 per hour

all av services: estimates, pricing, important policies & procedures

estimates are recommended and will be valid for 30 days

pricing is per room per day unless noted and does not include applicable taxes or fees

final charges may vary due to unforeseen requirements or circumstances beyond our control

cancelled reservation charges

special orders:

cancelled < 168 hours of event = 50% estimated charges

cancelled < 96 hours of event = 100% estimated charges

all other reservations:

cancelled < 24 hours of event = 50%

cancelled < 12 hours of event = 100%

abbreviated menu

reflects only frequently requested products & services. please consult our director of av services for ITA's full onsite offering which includes seamless switchers & controllers, scan converters, hd convertors & distribution, macbook pro & other products, wireless com systems, line array sound systems, etc.

advice is free...just ask

we know the facility and are here to enhance your meetings and special events.

Guest Services Partner



For personal assistance, please contact
our Director of AV Services:
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336.728.4031

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