

Wedding

Menus



*Winston-Salem Marriott
425 N. Cherry St.
Winston-Salem, NC 27101*

*Benton Convention Center
301 W. 5th St.
Winston-Salem, NC 27101*

*Sales Department
(336)725-3500 ext. 6160
www.TwinCityQuarter.com*

All Wedding Packages Include

Complimentary One Night Accommodations

Customized Tasting for up to Four People

Floor length white or black linen tablecloths and napkins

Dance floor

*Complimentary Table for Gifts, DJ, Guest Book, Cake,
and Sweetheart Table*

Complimentary cake cutting by Trained Banquet Captains

*Discounted weekend room rates for your guests based on
availability*

Complimentary midnight snack box for the Newlyweds

Reception Hors d'oeuvre

Choose Three

North Carolina Cheese Plate

Roasted Red Pepper Hummus Shots with Vegetable Sticks

Shrimp Cocktail Shooter with Zing Zang inspired

Gazpacho Sauce

Nueske Bacon, Brie, and Caramelized Vidalia Onion Tartlet

Pan Seared Sesame Tuna on Wonton Crisp topped with

Wasabi Aioli

Smoked Salmon on Bagel Chip with Cream Cheese, Capers, Green

Onion and Lemon Zest

Smoked Cheddar Grit Cake topped with NC BBQ Pork

Plated Dinner

First Course – Choose One

All entrees are served with assorted breads, coffee, and water.

Ice tea is on request.

Salem Salad

*Mixed Greens with Arugula, Mandarin Oranges, Feta Cheese,
Spicy Walnuts, and Grape Tomatoes
Tangerine Champagne Vinaigrette*

Winston Spinach Salad

*Spinach with Arugula, Fresh Strawberries, Goat Cheese,
house made Black Pepper Bacon, Pickled Red Onion,
Sherry Tomatoes and Mushrooms
Sherry Shallot Vinaigrette*

Caesar Salad

*Whole Baby Romaine Leaves, Shaved Parmesan,
Grape Tomatoes, and house made Croutons
Classic Cesar Dressing*

Plated Dinner

Main Course – Choose One

Heritage Farm Herbed Roasted Chicken with

Lemon Wine Sauce \$46.00++

Roasted Garlic & Chive Smashed Potatoes and Sautéed Broccoli

Roulade of Chicken \$49.00++

Stuffed with Spinach, Goat Cheese and Sundried Tomatoes with a Blood Orange

Beurre Blanc Potato Hash and Sautéed Asparagus

Cheerwine Braised Short Rib \$46.00++

Penny's Pimento Cheese Yukon Mashed Potatoes and Sautéed Broccoli

Roasted Sliced Beef Tenderloin \$54.00++

Wild Mushroom and Goat Cheese Bread Pudding and Sautéed Vegetable Medley

Cast Iron Seared 7oz Filet Mignon \$58.00++

Lobster Macaroni & Cheese and Roasted Market Vegetables

Plated Dinner

Main Course – continued

Chef Choice of Vegetarian Entrée \$42.00++

Ginger Crusted Atlantic Salmon \$46.00++

Braised Spring Onions and Fingerling Potatoes

Red Snapper \$48.00++

Butternut Squash Risotto Lemon Thyme Butter, cider sage natural sauce

Heritage Farm Cheshire Pork Loin \$48.00++

*Carolina Stone Ground Grits, Parmigiano Cheese, Day Boat Shrimp, Fresh
Basil and Grilled Asparagus*

Surf and Turf \$68.00++

*Roasted Main Lobster Tail and Cast-Iron Seared 4oz Filet Mignon
Carolina Crab Rice, fresh corn, smoked bacon, tomato salsa and topped with
Chardonnay Butter Sauce*

Dessert

Wedding Cake Service

Champagne or Sparkling Cider Toast

Accompanied by:

Hand Dipped Chocolate Strawberries

Wedding Cookies

Petit Fours

Beverage

Host Bar

Cash Bar

Well Bar Cocktails \$6

Well Bar Cocktails \$8

Premium Bar Cocktails \$7

Premium Bar Cocktails \$9

Domestic Beer \$5

Domestic Beer \$7

Imported Beer \$6

Imported Beer \$8

Wine \$6

Wine \$8

3 Hour Bar Packages

Beer & Wine

\$24.95++ per person

Additional hour \$9.95++ per person

Beer, Wine, & Well Cocktails

\$29.95++ per person

Additional hour \$12.95++ per person

Beer, Wine, & Premium Cocktails

\$34.95++ per person

Specialty Services

Passed Bottle of House Wine

\$28 per bottle

Passed Bottle of House Champagne

\$30 per bottle

There is a \$55 charge per Bartender and

\$55 cashier fee per cash bar.

We require one bar per one hundred attendees.

This charge will be waived when bar sales

exceed \$1,000 per bar.

Reception 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 Cellar 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 Cellar Merlot \$28
Clos du Bois Merlot \$45
Stone Cellars Cabernet Sauvignon \$26
Estancia Canernet Sauvignon \$42
Seven Falls Cabernet Sauvignon \$36
Mark West Pinot Noir \$35

Beer

Domestic \$7

Budweiser
Bud Light
Michelob Ultra
Coors Light

Imported \$7

Corona
Heineken Light
Blue Moon
Foothills IPA

Non-Alcoholic \$5

O'Doul's

Non-Alcoholic Beverages

Soft Drinks \$2.75

Pepsi
Diet Pepsi
Sierra Mist

Bottled Water \$3

Cocktails

Well

Smirnoff Vodka

Castillo Rum

Myers Dark Rum

Beefeater Gin, Grants Scotch

Jim Beam Bourbon

Seagram's 7 Canadian

Jose Cuervo Tequila

Korbel Brandy

Premium

Absolute Vodka

Bacardi Rum

Captain Morgan Dark Rum

Tanqueray Gin

Johnnie Walker Red Label

Scotch

Jack Daniels Bourbon

Cron Royal Canadian Whiskey

1800 Tequila

Courvoisier Brandy

Additional Information

Food and Beverage

Our professional staff is pleased to create themed and custom menus tailored specifically to your needs. No food or beverage, alcoholic or otherwise, shall be brought into the hotel from outside sources by the patron or attendees.

Deposit Requirements

25% of the estimated cost is due at signing as a deposit to hold your event and will count towards your final balance. 100% of the estimated cost is due 10 days prior to the function. All payments received will be applied to your balance and are non-refundable and nontransferable.

Service Charge and Sales Tax

A 23% service charge and current state sales tax will be added to the cost of your event. The service charge is subject to current state sales tax.