

# THE MAYTON



## Wedding Packages



# Ceremony Add-On

*See Sales Professional Regarding Pricing*



## INCLUDES

- Wedding Arbor
- Setup & Breakdown
- Crystal Chiavari Chairs
- Bridal Suite\* for Day of Wedding (does not include 2- or 3-bedroom suites)
- 1-Hour Rehearsal\*

\*Day & time based on availability. Not to be combined with any other offer.



## All Wedding Packages at The Mayton Include:

- Glass Cylinder Centerpieces with Floating Candles & Mirror Tile
- Sparkling Toast (includes Champagne and Non-Alcoholic Alternative)
- Regular and Decaf Coffee, Assorted Hot Teas, and Sweet & Unsweet Iced Tea
- Artisan Bread & Butter Service
- Cutting and Serving the Cake
- House Linen Tablecloths and Napkins
- China, Glassware, and Silverware
- Tables and Crystal Chiavari Ballroom Chairs
- Dedicated Banquet Staff
- Setup & Breakdown of Event Space
- Access to The Mayton for Bridal Portraits
- Wedding Night Suite (based on availability, does not include 2- or 3-bedroom suites, not to be combined with any other offer)

All packages based on 30 guest minimum.

# Emerald Package

\$85 per person • Includes House Black Napkins & White Tablecloths



## COCKTAIL HOUR

.....

*Choice of 2 Passed Hors d'Oeuvres*

- Cheddar Jalapeño Hushpuppies  
Served with Texas Pete Aioli
- Mushroom & Gruyere Crostini 🍴  
Local Mushrooms Tossed with Fine Herbs &  
Topped with Fresh Gruyere
- Vegetable Spring Rolls 🍴  
Light and Crispy with Sweet Chili Sauce
- Deviled Eggs  
Choice of topping: Pickles, Ham, Bacon, Green  
Olives, or Paprika & Chives
- Housemade Pimento Cheese Toast 🍴  
Local Cheddar, Pimento & House Pickles on  
Crostini

## RECEPTION

.....

*Choice of 1 Family Style Dinner • Package based on 40 guest maximum*

### CLASSIC SOUTHERN

#### Starter Course

- Biscuits & Butter
- Mixed Greens Salad with Apple, Celery,  
Onion, Pickled Fennel, Candied Pecans  
& White Balsamic Vinaigrette

#### Dinner Course

- Choice of: BBQ Chicken or  
Herb-Baked Chicken
- Smoked Pulled Pork BBQ
- Southern Green Beans with Bacon
- Potato Salad
- Coleslaw

### THE ITALIAN

#### Starter Course

- Artisan Bread & Butter Service
- Hearts of Romaine Salad with Croutons,  
Pecorino and Parmesan Cheeses and  
Caesar Dressing

#### Dinner Course

- Baked Chicken Parmesan with Tomato  
Basil Sauce
- Baked Ziti with Grilled Vegetables 🍴
- Braised Greens & Cannellini Beans
- Fresh Housemade Caprese Salad



# Honeybee Package

\$99 per person • Includes House Black Napkins & White Tablecloths\*



## COCKTAIL HOUR

Choice of 2 Passed Hors d'Oeuvres

- Cheddar Jalapeño Hushpuppies  
Served with Texas Pete Aioli
- Chopped Pork BBQ Sliders  
House-smoked Pork Topped with Cabbage Slaw
- Fried Calamari  
Served with Garlic Aioli
- Vegetable Spring Rolls 🍴  
Light and Crispy with Sweet Chili Sauce
- Mushroom & Gruyere Crostini 🍴  
Local Mushrooms Tossed with Fine Herbs & Topped with Fresh Gruyere
- Seared Tuna Chips  
Served on Garlic Tapioca Chips with Jalapeño Aioli
- Beef Crostini  
Topped with Pickled Onion & Roasted Garlic Aioli
- Ratatouille Tarts 🍴  
Goat Cheese with Micro-Diced Zucchini, Tomato, Eggplant, & Squash in a Phyllo Cup
- Mini Chicken & Waffles  
Mini Waffle Cone filled with Chive Cream Cheese & topped with Honey Mustard Chicken
- Gourmet Flatbread 🍴  
Apple, Fig & Grana Padano Cheese or Ham, Gouda & Onion
- Smoked Salmon  
Served on a Potato Cake with Tarragon Crème Fraîche
- Housemade Pimento Cheese Toast 🍴  
Local Cheddar, Pimento, & House Pickles on Crostini

## RECEPTION

### STARTER • CHOICE OF 1

- Potato Leek Soup
- Creamy Roasted Tomato and Goat Cheese Soup 🍴
- Mushroom, Garbanzo & Spinach Soup 🍴
- Mixed Greens Salad  
Apple, Celery, Onion, Pickled Fennel, Candied Pecans, and White Balsamic Vinaigrette
- Hearts of Romaine Salad  
Croutons, Pecorino and Parmesan Cheeses, and Caesar Dressing
- Baby Spinach Salad  
Shaved Red Onion, Dried Cranberries, Toasted Pecans, and Goat Cheese with Bacon Cider Vinaigrette

### ENTREE • CHOICE OF 2

- Seared Airline Chicken Breast  
Haricot Verts, Roasted Potatoes, au Jus
- Teres Major of Beef with Shrimp  
Whipped Potatoes, Seasonal Vegetables, Port Jus
- Pecan-Crusted Salmon  
Haricot Verts and Mushroom Risotto
- Grilled Beef Medallions  
Crispy Confit Fingerlings & Roasted Vegetable Medley, Red Wine Demi-Glace
- Pasta Primavera 🍴  
Housemade Pasta and Seasonal Vegetables in a Garlic Sauce

\*Specialty linen napkins and tablecloths included with 64+ guest minimum.



# Dogwood Package

\$113 per person • Includes House Black Napkins & White Tablecloths\*



## COCKTAIL HOUR

.....

*Choice of 3 Passed Hors d'Oeuvres*

- Cheddar Jalapeño Hushpuppies  
Served with Texas Pete Aioli
- Chopped Pork BBQ Sliders  
House-smoked Pork Topped with Cabbage Slaw
- Fried Calamari  
Served with Garlic Aioli
- Vegetable Spring Rolls 🍴  
Light and Crispy with Sweet Chili Sauce
- Mushroom & Gruyere Crostini 🍴  
Local Mushrooms Tossed with Fine Herbs & Topped with Fresh Gruyere
- Seared Tuna Chips  
Served on Garlic Tapioca Chips with Jalapeño Aioli
- Beef Crostini  
Topped with Pickled Onion & Roasted Garlic Aioli
- Ratatouille Tarts 🍴  
Goat Cheese with Micro-Diced Zucchini, Tomato, Eggplant, & Squash in a Phyllo Cup
- Mini Chicken & Waffles  
Mini Waffle Cone filled with Chive Cream Cheese & topped with Honey Mustard Chicken
- Gourmet Flatbread 🍴  
Apple, Fig & Grana Padano Cheese or Ham, Gouda & Onion
- Smoked Salmon  
Served on a Potato Cake with Tarragon Crème Fraîche
- Housemade Pimento Cheese Toast 🍴  
Local Cheddar, Pimento, & House Pickles on Crostini

## RECEPTION

.....

### SALAD STATION

Mixed Greens, Grape Tomatoes, Carrots, Pickled Fennel, Red Onion, Garbanzo Beans, and Choice of 2 House Dressings

### CARVING STATION • CHOICE OF 1

- Teres Major Beef Shoulder Tenderloin  
Horseradish Sauce and Herbed Beef Jus
- Roasted Turkey Breast  
Cranberry Relish, Dijon, and Herbed Aioli
- Smoked Beef Brisket  
Alabama White Barbecue Sauce
- Roast Pork Loin  
Apple Onion Jus, Tadka

### STATION • CHOICE OF 2

- Pasta Station
- Mashed Potato Station
- Mac and Cheese Station
- Taco Station
- Shrimp & Grits Station
- Chili Station
- Biscuit Station

Chef Attendant required for all stations at \$75 per chef per hour.  
Minimum 1 chef per station.

*\*Specialty linen napkins and tablecloths included with 64+ guest minimum.*










# Magnolia Package

\$115 per person • Includes House Black Napkins & White Tablecloths\*




## COCKTAIL HOUR

*Choice of 3 Passed Hors d'Oeuvres*

- Cheddar Jalapeño Hushpuppies  
Served with Texas Pete Aioli
- Chopped Pork BBQ Sliders  
House-smoked Pork Topped with Cabbage Slaw
- Fried Calamari  
Served with Garlic Aioli
- Vegetable Spring Rolls   
Light and Crispy with Sweet Chili Sauce
- Mushroom & Gruyere Crostini   
Local Mushrooms Tossed with Fine Herbs &  
Topped with Fresh Gruyere
- Seared Tuna Chips  
Served on Garlic Tapioca Chips with  
Jalapeño Aioli
- Beef Crostini  
Topped with Pickled Onion & Roasted Garlic Aioli
- Ratatouille Tarts   
Goat Cheese with Micro-Diced Zucchini, Tomato,  
Eggplant, & Squash in a Phyllo Cup
- Mini Chicken & Waffles  
Mini Waffle Cone filled with Chive Cream Cheese  
& topped with Honey Mustard Chicken
- Gourmet Flatbread   
Apple, Fig & Grana Padano Cheese or Ham,  
Gouda & Onion
- Smoked Salmon  
Served on a Potato Cake with Tarragon  
Crème Fraîche
- Housemade Pimento Cheese Toast   
Local Cheddar, Pimento, & House Pickles on  
Crostini

## RECEPTION

### SOUP • CHOICE OF 1

- Potato Leek Soup
- Mushroom, Garbanzo & Spinach Soup 
- Housemade Chili
- Creamy Roasted Tomato and Goat  
Cheese Soup
- Wild Mushroom & Lentil Soup

### SALAD • CHOICE OF 1

- Mixed Greens Salad  
Grape Tomatoes, Carrots, Pickled Fennel, and  
Apples with Herb Smoked Buttermilk Dressing
- Hearts of Romaine Salad  
Croutons, Pecorino & Parmesan, Caesar Dressing
- Baby Spinach Salad  
Shaved Red Onion, Dried Cranberries, Pecans,  
Goat Cheese & Bacon Cider Vinaigrette

### ENTREES • CHOICE OF 2

- Seared Airline Chicken Breast  
Haricot Verts, Roasted Potatoes, au Jus
- Teres Major of Beef with Shrimp  
Whipped Potatoes and Seasonal Vegetables in a  
Port Jus
- Pecan-Crusted Salmon  
Haricot Verts and Mushroom Risotto
- Grilled Beef Medallions  
Crispy Confit Fingerlings, Roasted Vegetable  
Medley, Red Wine Demi-Glace
- Tagliatelle Pasta   
Housemade Pasta and Seasonal Vegetables in a  
Garlic Sauce

\*Specialty linen napkins and tablecloths included with 64+ guest minimum.



# Bar Packages

*Host bars charged based on consumption*



## LIQUOR

### CALL LIQUOR • \$11 per drink

Absolut • Beefeater • Bacardi • Jim Beam • Lunazol • Dewars • Jack Daniel's

### PRESTIGE LIQUOR • \$13 per drink

Social House • Ketel One • Elijah Craig • Hendrick's • Patrón • Maker's Mark • Flor de Caña

### PREMIUM LIQUOR • \$15 per drink

Belvedere • Grey Goose • Bumbu • Don Julio • Johnnie Walker Black • Basil Hayden • Conniption • Woodford Reserve

## WINE

### REDS • \$8 per glass

Pinot Noir • Cabernet Sauvignon • Malbec / Red Blend

### WHITES • \$8 per glass

Chardonnay • Pinot Grigio • Sauvignon Blanc • Sparkling Rosé (\$10 per glass)

### BOTTLE SERVICE • \$35 per bottle

*Upgraded wines may be selected from our restaurant wine list.*

## BEER

### DOMESTIC • \$6 per bottle

Coors Light • Michelob Ultra • Blue Moon • Yuengling • Bud Light

### IMPORT • \$6 per bottle

Amstel Light • Heineken • Stella Artois • Corona

### LOCAL CRAFT • \$7 per bottle

Highland Oatmeal Porter • Hoppyum IPA

## NON-ALCOHOLIC

### COKE PRODUCT SOFT DRINKS • \$3 per drink

Bartender Fees are \$50 per hour, per bartender. Hotel determines number needed based on final guest count.



Thank you  
for choosing  
The Mayton for  
your wedding.



THE  
MAYTON



themayton.com • (919) 670-5000 • sales@themayton.com