

THE MAYTON



Wedding Packages



Ceremony Add-On

See Sales Professional Regarding Pricing



INCLUDES

- Wedding Arbor
- 5 Hour Event Day, including Setup & Breakdown
- Crystal Chiavari Chairs
- 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 Vases with Floating Candles and Mirror Tile
- House Linen
- China, Glassware, and Silverware
- Tables and Chiavari Chairs
- Dedicated Banquet Staff
- Setup and Breakdown of Event Space
- Access to The Mayton for Bridal Portraits
- Wedding Night Suite*
- Artisan Bread & Whipped Butter Service
- Sparkling Wine Toast
- Coffee, Assorted Hot Teas, and Iced Tea
- Cake Cutting and Service

*wedding night complimentary with booking of night before

All packages based on 30 guest minimum.

Honeybee Package

Includes House Linens • Buffet Style



COCKTAIL HOUR

Choice of 2 Displayed Hors d'Oeuvres

HORS D'OEUVRES • CHOICE OF 2

- Mezze Spread
Roasted Garlic Hummus, Marinated Feta, Cucumber Tzatziki, Toasted Pita, Assorted Crudité, Olives
- Assorted Cheese Plate
Chef's Choice of Imported and Domestic Cheeses, House Pickles, Fruit Spread, Assorted Crackers, and Grilled Sourdough
- Bruschetta – Choice of 2
Mushroom and Gruyere, Fig and Parmesan, Tomato and Basil (DF)
- Deviled Eggs
Pickled Beets, Dill Pickles (GF)
- Roasted Corn Hushpuppies
Whipped Butter

SALAD • CHOICE OF 1

- Caesar Salad
Romaine Hearts, Croutons, Parmesan
- Local Lettuces
Cucumber, Carrot, Tomato, Pumpkin Seed, Honey Vinaigrette (GF, DF)
- Grain Salad
Farro, Arugula, Feta, Cucumber, Radish, Chamomile Vinaigrette

RECEPTION

ENTREE • CHOICE OF 2

- Roasted Airline Chicken Breast
Herbed Velouté (GF)
- Beef Tenderloin
Bordelaise Jus (GF, DF)
- Grilled Salmon
Pesto Beurre Blanc (GF)
- Seared Seasonal Whitefish
Tomato Butter (GF)
- Mustard Glazed Pork Loin
Peach Gastrique (GF, DF)
- Sea Island Red Pea Cakes
Smoked Tofu Crema (vegan, GF)

SIDES • CHOICE OF 2

- Grilled Asparagus (GF, DF)
- Herbed Rice Pilaf (GF, DF)
- Chef's Choice Risotto (GF)
- Whipped Potatoes (GF,)
- Goat Cheese Polenta (GF)
- Confit Potato (GF, DF)
- Hericot Verts (GF, DF)
- Crispy Brussel Sprouts

DESSERT • CHOICE OF 1

- Seasonal Fruit Cobbler
- Crème Brulee French Toast Bread Pudding
Crème Anglaise
- Chocolate Torte (GF)
Berries, Salted Caramel, Whipped Cream
- Assortment of Chef's Choice Mini Tarts

Anything over 2 passed hors d'oeuvres will incur a per butler per hour fee.



Dogwood Package

Includes House Linens • Plated Dinner



COCKTAIL HOUR

Choice of 3 Passed Hors d'Oeuvres

- Bruschetta
Choice of: Mushroom and Gruyere OR Fig and Parmesan OR Tomato and Basil (DF)
- Deviled Eggs
Pickled Beets, Dill Pickles (GF)
- Green Tomato Gazpacho
Avocado, Crème Fraiche, Lime (GF)
- Pimento Cheese
Toasted Sourdough
- Beef Carpaccio
Pickled Red Onion, Roasted Garlic (DF)
- Tuna Tartare
Avocado Mousse, Lime, Tapioca (GF, DF)
- Smoked Salmon Blini
Dill, Crème Fraiche
- Shrimp Cocktail
Horseradish Cocktail, Cucumber Relish (GF, DF)
- Vegetable Spring Rolls
Sweet Chili Sauce (DF)
- Spanakopita,
Spinach, Feta
- Ratatouille Tart
Goat Cheese, Seasonal Vegetables, Tomato
- Crabcakes
Caper Remoulade
- Roasted Corn Hushpuppies
Whipped Butter
- Pork Sliders
NC BBQ Sauce, Coleslaw
- Crispy Fried Chicken Sliders
Honey, Cajun Aioli, Pickled Red Onion



Anything over 3 passed hors d'oeuvres will incur a per butler per hour fee. Chef Attendant required for all stations per chef per hour. Minimum 1 chef per station.

Dogwood Package

Includes House Linens



RECEPTION

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STARTER • CHOICE OF 1

- Chef's Choice Seasonal Soup
- Tomato Bisque
Croutons, Basil Oil (vegan, DF)
- Roasted Sweet Potato Soup
Crème Fraiche, Pumpkin Seed (GF)
- Caesar Salad
Romaine Hearts, Croutons, Parmesan
- Mixed Local Lettuces
Cucumber, Carrot, Tomato, Pumpkin Seed, Honey Vinaigrette (GF, DF)
- Beet Salad
Citrus, Arugula, Goat Cheese, Candied Pecan (GF)

ENTREE • CHOICE OF 2

- Roasted Airline Chicken Breast
Lemon Polenta, Grilled Broccolini, Herbed Velouté (GF)
- Beef Tenderloin
Whipped Potatoes, Garlic Haricot Vert, Bordelaise Jus (GF, DF)
- Braised Short Rib
Confit Marble Potato, Thyme Jus (GF, DF)
- Grilled Salmon
Caramelized Squash, Toasted Barley, Pesto Beurre Blanc (can be prepared GF)
- Seared Seasonal Whitefish
Carolina Gold Rice, Succotash, Tomato Butter (GF)

- Crabcakes
Herbed Risotto, Lemon Caper Remoulade
- Mustard Glazed Pork Loin
Yellow Grits, Roasted Tomato Ragout, Peach Gastrique (GF, DF)
- Sea Island Red Pea Cakes
Braised Collards, Smoked Tofu Crema (vegan, GF, DF)

DESSERT • CHOICE OF 1

- Seasonal Fruit Cobbler
- Crème Brulee French Toast Bread Pudding
Crème Anglaise
- Chocolate Torte (GF)
Berries, Salted Caramel, Whipped Cream
- Assortment of Chef's Choice Mini Tarts

Anything over 3 passed hors d'oeuvres will incur a per butler per hour fee. Chef Attendant required for all stations per chef per hour. Minimum 1 chef per station.

Magnolia Package

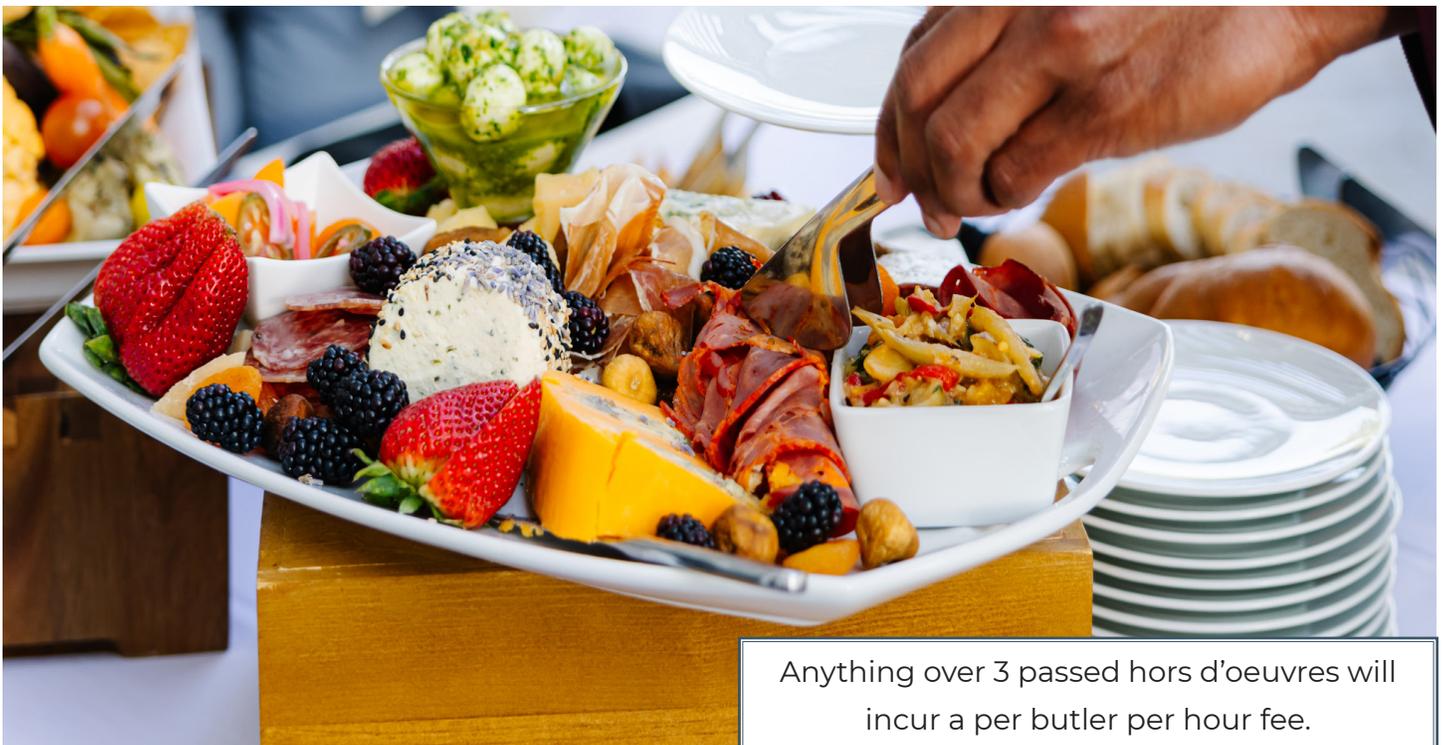
Includes House Linens • Plated Dinner



COCKTAIL HOUR

Choice of 3 Passed Hors d'Oeuvres

- **Bruschetta**
Choice Of: Mushroom And Gruyere Or Fig And Parmesan Or Tomato And Basil (DF)
- **Deviled Eggs**
Pickled Beets, Dill Pickles (GF)
- **Green Tomato Gazpacho**
Avocado, Crème Fraiche, Lime (GF)
- **Pimento Cheese**
Toasted Sourdough
- **Beef Carpaccio**
Pickled Red Onion, Roasted Garlic (DF)
- **Tuna Tartare**
Avocado Mousse, Lime, Tapioca (GF, DF)
- **Smoked Salmon Blini**
Dill, Crème Fraiche
- **Shrimp Cocktail**
Horseradish Cocktail, Cucumber Relish (GF, DF)
- **Vegetable Spring Rolls**
Sweet Chili Sauce (DF)
- **Spanakopita**
Spinach, Feta
- **Ratatouille Tart**
Goat Cheese, Seasonal Vegetables, Tomato
- **Crabcakes**
Caper Remoulade
- **Roasted Corn Hushpuppies**
Whipped Butter
- **Pork Sliders**
NC BBQ Sauce, Coleslaw
- **Crispy Fried Chicken Sliders**
NC BBQ Honey, Cajun Aioli, Pickled Red Onion



Anything over 3 passed hors d'oeuvres will incur a per butler per hour fee.

Magnolia Package

Includes House Linens



RECEPTION

DISPLAY • CHOICE OF 1

- **Mezze Spread**
Roasted Garlic Hummus, Marinated Feta, Cucumber Tzatziki, Toasted Pita, Assorted Crudité, Olives
- **Charcuterie Board**
House Pickles, Whole Grain Mustard, Seasonal Jam, Grilled Bread
- **Cheese Board**
Dried Fruit, Seasonal Fruit, House Pickles, Grilled Bread, Seasonal Jam
- **Fresh Sliced Fruit & Seasonal Berries** (GF, DF)

SALAD • CHOICE OF 1

- **Caesar Salad**
Romaine Hearts, Croutons, Parmesan
- **Mixed Local Lettuces**
Cucumber, Carrot, Tomato, Pumpkin Seed, Honey Vinaigrette (GF, DF)
- **Beet Salad**
Citrus, Arugula, Goat Cheese, Candied Pecans (GF)

SOUP • CHOICE OF 1

- **Chef's Choice Seasonal Soup**
- **Tomato Bisque**
Croutons, Basil Oil (vegan, DF)
- **Roasted Sweet Potato Soup**
Crème Fraiche, Pumpkin Seed (GF)

ENTREES • CHOICE OF 2

- **Roasted Airline Chicken Breast**
Lemon Polenta, Grilled Broccolini, Herbed Velouté (GF)
- **Beef Tenderloin**
Whipped Potatoes, Garlic Haricot Vert, Bordelaise Jus (GF, DF)
- **Braised Short Rib**
Confit Marble Potato, Thyme Jus (GF, DF)
- **Grilled Salmon**
Caramelized Squash, Toasted Barley, Pesto Beurre Blanc (can be prepared GF)
- **Seared Seasonal Whitefish**
Carolina Gold Rice, Succotash, Tomato Butter (GF)
- **Crabcakes**
Herbed Risotto, Lemon Caper Remoulade
- **Mustard Glazed Pork Loin**
Yellow Grits, Roasted Tomato Ragout, Peach Gastrique (GF, DF)
- **Sea Island Red Pea Cakes**
Braised Collards, Smoked Tofu Crema (vegan, GF, DF)

DESSERT • CHOICE OF 1

- **Seasonal Fruit Cobbler**
- **Crème Brulee French Toast Bread Pudding**
Crème Anglaise
- **Chocolate Torte** (GF)
Berries, Salted Caramel, Whipped Cream
- **Assortment of Chef's Choice Mini Tarts**

Anything over 3 passed hors d'oeuvres will incur a per butler per hour fee.



Bar Packages

Host bars charged based on consumption • Max. of 2 Specialty Cocktails



LIQUOR

CALL LIQUOR

Wheatley Vodka • Beefeater • Bacardi • Jim Beam • Jack Daniel's • Corazon Blanco • Famous Grouse

PRESTIGE LIQUOR

Ketel One • Tanqueray • Myers's Rum • Bacardi • Maker's Mark • Patron Silver • Dewar's

PREMIUM LIQUOR

Belvedere • Hendrick's • Flor de Cana • Basil Hayden • Don Julio Blanco • Johnnie Walker Black

WINE

RED

Pinot Noir • Cabernet Sauvignon

WHITE

Chardonnay • Pinot Grigio • Sauvignon Blanc

SPARKLING

Rotating Sparkling

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

Groups of 15+ will require a private bar setup. Bartender Fees are per hour, per bartender. Hotel determines number needed based on final guest count.

BEER

DOMESTIC

Coors Light • Michelob Ultra • Blue Moon • Yuengling • Miller Lite

IMPORT

Amstel Light • Heineken • Stella Artois • Corona

LOCAL CRAFT

Seasonal Selection of IPA and Cider

NON-ALCOHOLIC

COKE PRODUCT SOFT DRINKS

N/A BEER AVAILABLE ON REQUEST

OPEN BAR PACKAGE

3hr service

*includes N/A beverages

SILVER

Selected Variety of Beer • Red, White and Sparkling Wine Selections

GOLD

Selected Variety of Beer • Red, White and Sparkling Wine Selections • Call Liquor

PLATINUM

Selected Variety of Beer • Red, White and Sparkling Wine Selections • Premium Spirits





FOOD & BEVERAGE REQUIREMENTS

All food and beverage must be provided and served by the Peck & Plume restaurant at The Mayton. Food and beverage items are not permitted to be removed from the hotel's private meeting room or banquet areas. The final number of guests (guarantee) for set-up, F&B preparation and billing is due by noon (12pm) ten (10) business days prior to event date. This will be considered the minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected number on the banquet event order BEO will be used. Revisions in your set-up, times, dates, or meal functions after the final guarantee has been provided may necessitate additional charges.

CONFIRMATION OF SET UP

Room assignments, final menu (F&B), audio visual requirements and miscellaneous details will be outlined in a Banquet Event order (BEO). *These details are required by the sales office at least ten (10) business days prior to the scheduled event date.* The hotel reserves the right to change meeting room assignments at any time should the number of anticipated attendees decrease, increase, or when hotel deems it necessary. All Banquet Event Orders (BEOs) must be signed at least ten (10) business days prior to the scheduled event date. Set-up changes once on property may incur an additional set up fee.

SERVICE CHARGE & TAX

All food, beverage, meeting room rental and audio-visual charges are currently subject to 23% service charge and 7.25% Sales tax. There is an additional 1% food and beverage preparation tax in Wake county (8.25% on F&B items).

NC ABC LAWS

NC state law prohibits the serving of alcoholic beverages to anyone under the age of 21. Alcoholic beverages may be denied to anyone who appears to be intoxicated.

PAYMENT

Cash, check and credit cards are all accepted forms of payment. If final payment is being made by cash or check, it must be received by the hotel 21 business days prior to the scheduled program date. A credit card is required to be on file for all events at the time of contract. Non-refundable security deposits will be assessed by the sales office.

CANCELLATION

In the event of a cancellation, written notification must be sent to the hotel. Cancellation fees will apply as outlined in the contracted agreement.

Thank you
for choosing
The Mayton for
your wedding.



THE
MAYTON



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