

CORPORATE • SOCIAL EVENTS • AMERICAN-SOUTHERN CUISINE



Weddings



MARKET HALL

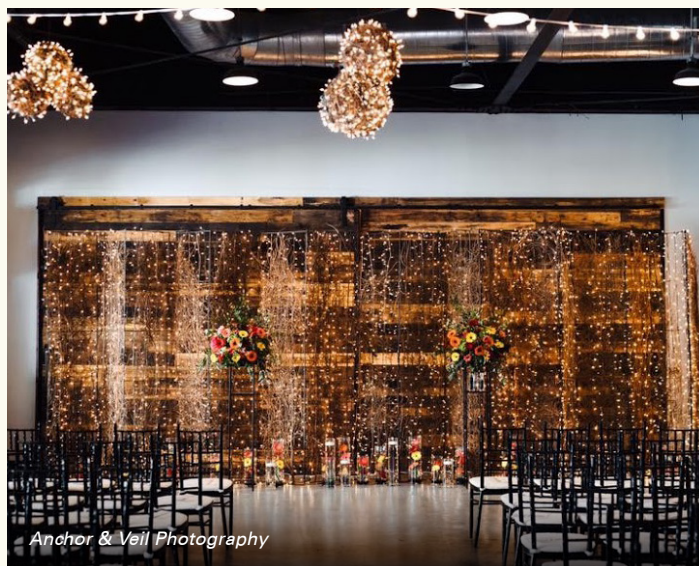
THE GROVE







F8 Photo Studios



Anchor & Veil Photography



Nieto Photography



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Welcome to Historic Weddings at City Market.

City Market features two full service wedding and event venues nestled in the heart of downtown Raleigh's Moore Square Historic District. Market Hall is the largest historic wedding venue in downtown Raleigh and opened in 2009. The Grove was newly renovated in a historic blacksmith shop and opened in 2022. City Market was established in 1914 as the city's first Farmer's Market and helped Downtown Raleigh's economy thrive as it was the central marketplace for decades. The charming cobblestone streets have been preserved and now lay beneath the shining market light surrounded by the booming metropolis of a modern city!

Today we are a proud contributor to the revitalization of Downtown Raleigh and renovations of the Moore's Square district. City Market houses many locally owned retail stores, restaurants, offices, apartments and art galleries in addition to our two gorgeous venues. While we maintain our neighborhood feel, we are just walking distance away from hotels, restaurants, museums, Red Hat Amphitheater, the Duke Energy Center, the Raleigh Convention Center, the State Capitol and the nightlife of downtown. We cannot wait for you to be our guest and enjoy all that City Market has to offer!

We offer full service venue, catering and bar services at both venues to make planning your event streamlined and left to the professionals! Our Executive Chef and culinary staff will customize a delicious menu along with pair wines, beer and cocktails for a truly memorable dining experience for you and your guests. Our in-house rentals of tables, chairs, flatware, glassware and silverware reduce outside rentals and allow us to give you impeccable service! We look forward to hosting a truly historic wedding for you and your guests while you create a weekend experience here in Downtown Raleigh that they will not forget!

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Market Hall Wedding Venue

WEDDING PACKAGE:

- Venue Rental: 10:00AM to 12:00AM
- 1 Hour Rehearsal
- Market View and Park View Rooms:
 - Up to 300 Seated with a DJ & Dance Floor
 - Up to 400 Cocktail Style with a DJ & Dance Floor
 - Up to 250 Seated with a Band & Dance Floor
 - Up to 350 Cocktail Style with a Band & Dance Floor
- Outdoor Patio
- 2 Spacious Wedding Party Lounges with Private Bathrooms
- Round, Rectangular & High Top Tables
- 300 Black Chiavari Chairs
- Customizable Floor Plan and Seating Software
- Setup & Breakdown
- Mimosas & Beer Bucket (for up to 20 guests)
- Lunch & Lite Bites (for up to 20 guests)
- Market Lights Inside & Outside
- Foyer Draping
- 2 Mobile Bars
- Wooden Backdrop for Ceremony
- Lounge Furniture (1 set)
- Venue Manager

VENUE RENTAL FEES

Peak Dates: \$12,000

Mid Peak Dates: \$9,000

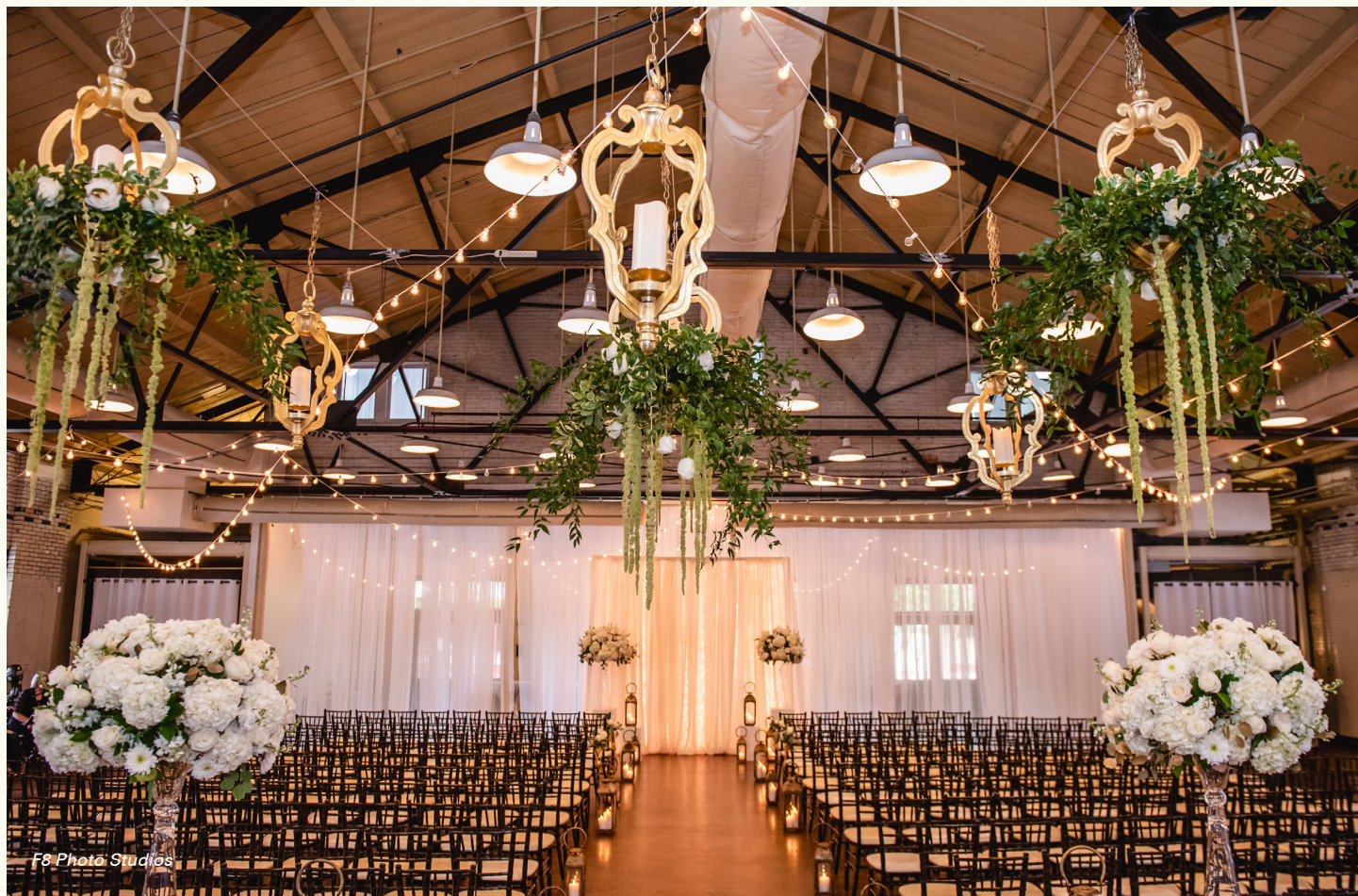
Low Peak Dates: \$7,000

Off Peak Dates: \$6,000

**Food & Beverage Minimums are in addition to the Venue Rental Rates & Vary by Date.*



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Pamela Jahnke Photography



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Ceremony



Cocktail Hour



Reception

Photos by Nieto Photography



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The Grove Wedding Venue

WEDDING PACKAGE:

- Rental Time: 12:00PM to 12:00AM
- Willow Room:
Indoor Room with capacity up to 100
for ceremony or cocktail hour.
- Indoor Bar & Lounge
- Oak Room:
Capacity up to 100 for seated dinners
& 150 for cocktail style parties.
- The Grove Patio
- Tables:
(10) 60" Rounds; (2) 48" Rounds;
(10) Cocktail Tables; (10) 8ft Rectangles;
(6) 6ft Rectangles
- Chairs:
100 Black Chiavari Chairs
100 White Padded Folding Chairs
- Plates, Glassware, & Silverware
- Indoor Lounge Furniture Set & Outdoor Lounge Furniture

VENUE RENTAL FEES

Peak Dates: \$7,500
Mid Peak Dates: \$6,000
Low Peak Dates: \$4,500
Off Peak Dates: \$3,500

**Food & Beverage Minimums are in addition
to the Venue Rental Rates & Vary by Date.*



FAQ's

HOW TO SCHEDULE A TOUR:

Our sales team will offer you a private tour around our event schedule. Please inquire on our websites or call 919-616-5537.

WEDDING COORDINATOR REQUIREMENT:

We require every wedding client to hire a minimum of a Professional Wedding Day-Of Coordinator. This person will execute rehearsal, ceremony, and reception events. They will deliver a detailed timeline and finalize the floorplan no later than 14 days prior to the wedding. The Coordinator must be approved by Market Hall & The Grove Management.

LICENSED VENDOR REQUIREMENT:

All vendors who work at or make deliverables to Market Hall & The Grove must be licensed, insured and approved by Venue Management. Please see our list of Preferred Vendors for the best quality event professionals. Outside catering is not allowed and all alcohol must be purchased from Market Hall & The Grove.

PARKING:

There are three public parking lot/decks available within one block of Market Hall & The Grove:

- City Market Lot – 228 E. Martin Street
- Wilmington Street Deck – 122 S. Blount Street
- Moore Square Deck – 223 S. Wilmington Street

Fee is \$5 per car on Fridays and Saturdays.

Free Deck Parking on Sundays.

Street Parking is Free upon Availability.

The Grove provides a private lot with three (3) VIP spots for the client and five (5) vendor load in / load out spots for your vendors.

**Please note the Blount Street Deck next to SkyHouse closes to the public at 7pm for the privacy of the condo residents. We do not recommend parking in that deck.*

LINENS:

All linens must be rented through Curated Events.

TASTING:

A tasting is included for up to 4 guests.

Additional guests are \$50 per person.

PAYMENT PLAN:

Venue Rental Fee is a non-refundable retainer due to confirm your date. No dates are held without payment and a signed contract. The balance is separated over 3 additional payments.

CONSUMPTION BAR:

Available upon request but you still must reach the food and beverage minimum.

STREET CLOSURE: \$1800

- City Permits for Closing Street for Outdoor Ceremony & Cocktail Hour
- Removal of Cars
- White Garden Chairs (Setup/Breakdown)
- Off-Duty Officer

HOTELS:

The first three hotels are within a 7 minute walk from Fayetteville Street. Please mention Market Hall & The Grove at City Market for preferred rates.

- | | |
|--|--|
| <ul style="list-style-type: none"> • Sheraton Raleigh
421 S Salisbury St.
919.834.9900 | <ul style="list-style-type: none"> • Hampton Inn & Suites Raleigh Downtown
600 Glenwood Ave.
919.825.4770 |
| <ul style="list-style-type: none"> • Marriott City Center
500 Fayetteville St.
919.833.1120 | <ul style="list-style-type: none"> • Residence Inn by Marriott
616 S Salisbury St.
919.856.0017 |
| <ul style="list-style-type: none"> • The Longleaf Hotel
300 N. Dawson St.
919.867.5770 | <ul style="list-style-type: none"> • A.C. Hotel
9 Glenwood Ave.
919.803.5100 |
| <ul style="list-style-type: none"> • The Casso Hotel
603 W. Morgan St.
984.275.2220 | |





Dinner Packages

BUFFET THREE COURSE DINNER: \$50PP

2 Hors D'oeuvres
1 Salad
2 Entrees & 2 Sides

BUFFET FOUR COURSE DINNER: \$65PP

3 Hors D'oeuvres
1 Salad
2 Entrees & 3 Sides
1 Late Night Bite

ALL SEASON PLATED THREE COURSE DINNER: \$65PP

2 Passed Hors D'oeuvres
1 Salad
2 Entrees (Choose from pages 16 & 17)
2 Sides (Choose from pages 18)

SPRING/SUMMER OR FALL/WINTER PLATED FOUR COURSE DINNER: \$80PP

3 Passed Hors D'oeuvres
1 Starter
2 Mains (Choose from pages 12 & 14)
1 Late Night Bite
Tableside Wine with Dinner Service
Coffee Station

STATIONS TIER 1: \$50PP

2 Passed Hors D'oeuvres
2 Action Stations
1 Chef Attended Station

STATIONS TIER 2: \$80PP

3 Passed Hors D'oeuvres
2 Action Stations
2 Chef Attended Stations
1 Late Night Bite
Coffee Station

Iced Water, Iced Tea, Classic White China, Crystal Glassware & Silverware are Included in all Dinner Packages.

20% Staffing Fee is added to all Dinner Packages to cover Bartenders, Servers, Event Manager & Event Security.

20% Service Fee is added to all Dinner Packages to cover all Kitchen Staff, Setup, Cleanup, Admin & use of our in-house inventory of china, glassware, silverware, furniture, suites, lighting, draping and two bar setups per event.

Pricing is Subject to Change due to market rates. If market rates increase, we will do our best to offer you lower cost alternatives if available.

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Passed Hors D'oeuvres

SMOKED SALMON DEVEILED EGGS (GF)

Fish Roe & Fresh Dill

MUSHROOM TOAST (V)

Mushroom Duxelle, Micro Arugula & Shaved Pecorino

PIMENTO CHEESE CROSTINI

Bacon Jam

CHICKEN & WAFFLE CONE

Chive Cream Cheese & Honey

WHIPPED BRIE IN FILO (V)

Peppadew Pepper Marmalade & Chervil

SHRIMP SHOOTER (GF)

Bloody Mary Sauce, Lemon & Celery

LAMB SLIDER

Caramelized Onion Jam, Smoked Gouda & Roasted Tomato Aioli

FRIED GREEN TOMATO ON SWEET POTATO BISCUIT (V)

Smoked Tomato Jam

TUNA TARTARE TACO IN A CRISPY WONTON

Wasabi, Sesame & Grapefruit-Jalapeno Salsa

SHITAKE STEAMED BUN (V)

Hoisin, Pickled Vegetables & Herbs

MELON & PROSCIUTTO SKEWER (GF)

Corn Foam

WHITE TRUFFLE-PARMESAN ARANCINI

Beet Gel & Chervil (V)

SWEET POTATO HUSHPUPPIES (V)

Whipped Honey Butter

BACON WRAPPED SCALLOPS (GF)

Sherry Vinegar Glaze & Fresh Thyme

SMOKED CHICKEN MEATBALLS

Herbed Cider Glaze

MAPLE & MISO GLAZED PORK BELLY ON CRISPY WONTON

Asian Slaw

LEEK & GOAT CHEESE QUICHE (V)

Sweet Pepper Jelly & Micro Arugula

LUMP CRAB CAKES

Citrus-Whole Grain Mustard Aioli

HAM DEVEILED EGG

Speck Ham, Brown Butter Crumbs, Cayenne Aioli & Micro Herbs

AVOCADO TOAST

ON MULTI-GRAIN CROSTINI (V)

Avocado Mousse, Everything Crumble, Oven Dried Tomatoes & Herbs



Chicken & Waffle Cones

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Salads

MIXED GREENS SALAD (V) (GF)

Cucumber, Grape Tomato, Carrot & Choice of Balsamic Vinaigrette or Buttermilk Ranch Dressing

CRISPY ROMAINE SALAD (V)

Shaved Pecorino, Crouton, Grape Tomato & Artichoke-Dijon Vinaigrette

FRESH SPINACH SALAD (GF)

Bacon, Egg, Red Onion, Crumbled Feta & Creamy White Balsamic Vinaigrette

BERRY SALAD (GF) (V)

Mixed Greens, Strawberry, Blueberry, Crumbled Goat Cheese & Champagne Vinaigrette

HARVEST BITTER GREENS SALAD (GF) (CN)

Endive, Radicchio, Watercress, Apple, Bacon, Candied Peanut & Maple-Sherry Vinaigrette

ROASTED BEET SALAD (GF) (CN) (V)

Mixed Greens, Goat Cheese, Spiced Walnut & Citrus-Honey Vinaigrette

WEDGE SALAD (GF)

Baby Iceberg, Crumbled Blue Cheese, Bacon, Tomato, Red Onion & Buttermilk-Peppercorn Dressing



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Spring & Summer Seasonal Plated Menu

Please choose your Passed Hors D'oeuvres from page 10.

Starters

YELLOWTAIL CRUDO (GF)

Coconut-Pepper Ice, Lime Segments, Cilantro,
Pickled Thai Chilis and Crispy Taro Root Chips

CHILLED CUCUMBER-BUTTERMILK GAZPACHO (V)

Baby Heirloom Tomatoes, Fresh Corn, Fava Beans,
Pea Shoots and Basil-Jalapeno Oil

PORCINI MUSHROOM

CRUSTED LAMB LOIN (GF)

Pommes Souffle, Natural Jus, Mint-Basil Pesto, Sugar Peas

STICKY PORK BELLY

Green Onion, Zucchini Pancake, Spiced Nectarines,
Mache and Chilis

WATERMELON-BASIL

TOMATO SALAD (V) (CN) (GF)

Goat Cheese, Marcona Almonds, Bib Lettuce,
Honey-Lime Vinaigrette

Mains

MUSHROOM TORTELLINI (V)

Arugula, Balsamic Syrup, Sundried Tomato Pistou,
and Parmesan Broth

BLACKENED SHRIMP & GRITS (GF)

Cheddar Grits, Bacon, Asparagus, Bell Pepper,
and Texas Pete Butter

SEARED BEEF FILET (GF)

Everything Bagel Spiced Potato Fondant, Shaved
Asparagus-Mint-Sherry Salad and a Bone Marrow Sauce
(Additional \$8 per person)

LEMON-BASIL AIRLINE

CHICKEN BREAST (GF)

Succotash, Roasted Onion Whipped Potatoes
and Ham Velouté

BRAISED SHORT RIBS (GF)

Truffled Pommes Puree, Mélange of Roasted Mushrooms,
Rainbow Carrots and a Bacon-Parmesan Jus

ROASTED DUCK BREAST

Apple Quinoa Salad, Blackberries, Savory Granola
and Port Butter Sauce

CRISPY QUAIL BREAST

Bacon Cornbread, Sauteed Tuscan Kale, Pistachios, Peach
Beurre Blanc and Red Pepper Coulis

Please choose your Dessert or Late Night Bites from pages 24 and 25.

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Crispy Quail Breast



Sticky Pork Belly



Roasted Duck Breast



Porcini Mushroom Crusted Lamb Loin (GF)



Fall/Winter Seasonal Plated Menu

Please choose your Passed Hors D'oeuvres from page 10.

Starters

BACON-BOURSIN RAVIOLI

Leek, Pumpkin Seed-Sage Pistou and Sherry-Bacon Nage

GOAT CHEESE CORN BISQUE (V)

Peppadew Coulis, Oyster Mushrooms, Corn, Chervil, Lavash and Rosemary Brown Butter

BLACK KALE SALAD (V) (CN) (GF)

Pomegranate, Cabrales, Radicchio, Frisee, Dried Cranberries, Marcona Almonds and a Roasted Onion-Poppyseed Dressing

CUMIN ROASTED CARROTS (CN)

Benne Seeds, Carrot Tops, Savory Cashew Granola, Vietnamese Caramel

SEARED SCALLOP RAGOUT (GF)

Ragout of Sausage & White Beans and Shaved Lemon-Fennel Salad

Mains

SEARED SEA BASS (GF)

Crayfish-Spinach Risotto and Merlot Butter

BRAISED SHORT RIBS (GF)

Truffled Pommes Puree, Mélange of Roasted Mushrooms, Rainbow Carrots and a Bacon-Parmesan Jus

FIVE SPICED DUCK BREAST

Eggplant Bread, Pickled Cherry Hoisin, Yam Puree and Miso-Ginger Braised Bok Choy

ROASTED BABY ROOT

VEGETABLES (V) (GF)

Crispy Parsnips, Watercress, Smokey Grapefruit Powder, Horseradish Tahini Bean Puree

PORCHETTA STYLE

STUFFED CHICKEN BREAST

Thyme-Rosemary-Garlic-Sage, Celery Leaves, Mushroom Bread Pudding, Caramelized Leeks and Celeriac-Apple Puree

SEARED BEEF FILET (GF)

Everything Bagel Spiced Potato Fondant, Shaved Asparagus-Mint-Sherry Salad and a Bone Marrow Sauce
(Additional \$11 per person)

Please choose your Dessert or Late Night Bites from pages 24 and 25.

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Seared Beef Filet



Porchetta Style Stuffed Chicken Breast



Seared Sea Bass (GF)



Goat Cheese Corn Bisque (V)



All Season Menu: Buffet or Plated Entrees

Chicken

LEMON CHICKEN (GF)

Roasted Fennel, Onion & Tomato

HONEY-CHIPOTLE GLAZED CHICKEN (GF)

Fresh Cilantro & Corn-Lime Salad

BLACKENED CHICKEN (GF)

Sherry-Bacon Creamed Corn & Parsley

MEDITERRANEAN CHICKEN (GF)

Tomato, Caper, Roasted Red Pepper, Feta,
& Lemon-Basil Beurre Blanc

ROSEMARY CHICKEN (GF)

Succotash & Ham Veloute



Mediterranean Chicken

Beef & Pork

BRAISED SHORT RIBS (GF)

Pommes Puree, Rainbow Carrots & Natural Jus

GRILLED FLAT IRON STEAK (GF)

Asparagus & Herbed Butter

SLICED BISTRO STEAK (GF)

Caramelized Onion Gravy & Roasted Potato

BEEF TENDERLOIN FILET (GF)

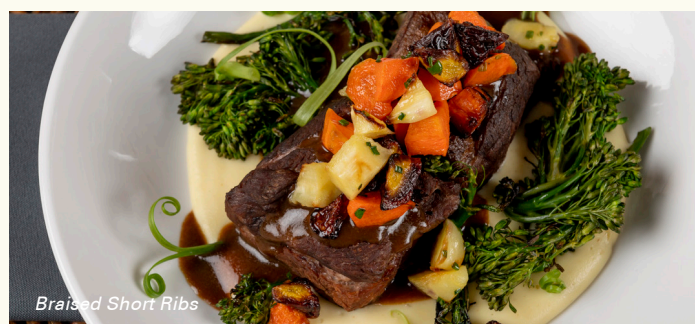
Caramelized Onion Gravy & Roasted Potato
(Additional \$11per person) For Plated Dinners Only

BROWN SUGAR GLAZED PORK LOIN (GF)

Bacon-Mushroom Mélange

SLICED PETITE TENDER (GF)

Bell Peppers & Chimichurri



Braised Short Ribs



Sliced Petite Tender

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Seafood

CARAMELIZED SALMON (GF)

Goat Cheese Polenta & Beet

ROASTED SALMON (GF)

Sweet Potato, Corn Maque Choux & Crispy Basil

GRILLED MAHI (GF)

Sundried Tomato Pistou & Wilted Spinach

HONEY & GARLIC SHRIMP (GF)

Jasmine Rice & Charred Broccolini

BLACKENED SHRIMP

& CHEDDAR GRITS (GF)

Bacon, Bell Pepper, Scallion & Texas Pete Butter



Roasted Salmon

Vegetarian

COCONUT VEGETABLE CURRY (VG) (GF)

Crispy Garbanzo Bean, Cilantro & Jasmine Rice

APPLE & SAGE BUTTERNUT SQUASH

Almond, Crispy Kale & Cider Mustard Sauce (VG) (CN)

GNOCCHI (V) (CN)

Swiss Chard, Braised Mushroom, Pine Nut, Pecorino
& Brown Butter Velouté

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All Season Menu: Buffet or Plated Sides

STARCHES

- Roasted Garlic Mashed Potatoes (GF) (V)
- Basil-Infused Mashed Potatoes (GF) (V)
- Rosemary Potatoes (VG) (GF)
- Whipped Potatoes with Roasted Onion & Parmesan (GF) (V)
- Herb Roasted Fingerling Potatoes (GF) (V)
- Candied Sweet Potatoes (GF) (V)
- Sweet Potato, Corn, Spinach & Pancetta Hash (GF)
- Smokey Cheddar Grits (GF) (V)
- Mushroom Risotto Cakes
with Goat Cheese & Arugula (GF) (V)
- Wild Rice Pilaf with Mirepoix (GF) (V)
- Quinoa with Roasted Mushrooms, Asparagus
& Scallion Dressing (GF) (V)
- Baked Mac & Cheese with Herbed Breading (V)
- Bowtie Mac & Cheese with Roasted Basil Tomato Cream
& Mozzarella (V)

VEGETABLES

- Grilled Vegetables with Garlic Oil (VG) (GF)
- Charred Broccolini
with Chili-Molasses Vinaigrette (VG) (GF)
- Roasted Brussels Sprouts with Apple & Bacon (GF)
- Green Beans with Toasted Almonds (GF) (V) (CN)
- Grilled Asparagus with Lemon & Tasso Ham (GF)
- Southern Green Beans (GF)
- Southern Collard Greens (GF)
- Sherry-Bacon Creamed Corn (GF)
- Creamed Spinach (GF) (V)
- Roasted Root Vegetables (VG) (GF)
- Roasted Rainbow Carrots (VG) (GF)

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Stations: Grazing Tables

Cheese Displays

BAKED BRIE EN CROUTE (V)
Fruit Jam, Rustic Crackers & Crostini

CHARCUTERIE & CHEESE
Cured Meats, Assorted Cheeses, Spicy Mustard, Honey,
Dried Fruits, Olives, Rustic Crackers & Crostini

FRUIT & CHEESE (V) (CN)
Assorted Cheeses, Nuts, Fresh Fruit with Vanilla Greek Yogurt,
Rustic Crackers & Crostini

Hot Dips

CREAMY ELOTE
GRILLED CORN DIP (V) (GF)
Corn Tortillas

SPINACH ARTICHOKE DIP (V)
Grilled Pita & Crostini

BUFFALO CHICKEN DIP
Blue Cheese, Pita & Crostini

CRAB DIP
Grilled Pita & Crostini



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Chef Attended Stations

PASTA STATION

- Marinara & Alfredo Sauces, Mini Penne & Farfalle Pasta, Grilled Chicken & Meatballs, Olives, Roasted Tomatoes, Spinach, Roasted Mushrooms, Artichoke Hearts, Onions, Peppers, Olive Oil Parmesan & Pesto. Served with Garlic Bread

TACO STATION

- Tinga Chicken & Carnitas served with available toppings of Cumin Dusted Black Beans, Corn & Cotija Salsa, Fresh Chili Peppers, Salsa Rojo, Pico de Gallo, Candied Red Cabbage & Fresh Limes. Served with Queso, Guacamole, Tortilla Chips & Flour Tortillas

SHRIMP & GRITS STATION

- Blacked Shrimp & Cheddar Grits served with toppings of Roasted Mushrooms, Roasted Tomatoes, Bacon, Tasso Ham, Scallions, Cheddar Cheese, Spinach & Assorted Hot Sauces

OYSTER SHUCKING STATION

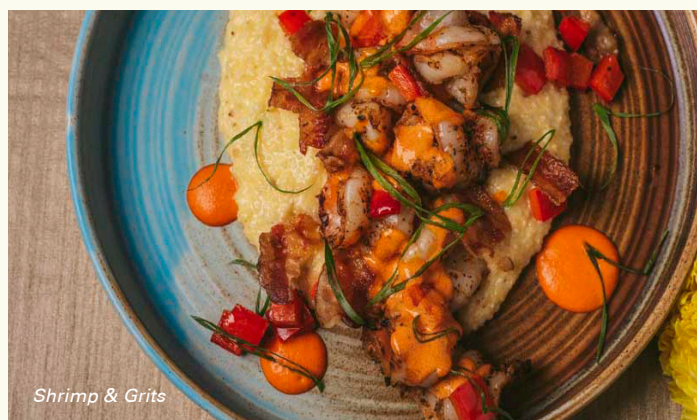
- Oyster Bar with Two Shuckers. Accompanied with Cocktail Sauce, Hot Sauce, Lemon Wedges, Cucumber Mignonette, Saltines, Arugula, Lemon, Horseradish, and Pesto

CHINESE TAKE OUT STATION

- Lo Mein Noodles, Spicy Garlic Miso Sauce, Chicken Breast, Daikon Radish, Napa Cabbage, Cilantro & Carrot Salad
- Fried Rice with Shrimp, Soybeans, Eggs, Scallions, Sesame Seeds, Carrots, Onions, Fermented Enoki Mushrooms Served in Chinese Takeout Containers

CARVING STATIONS

- Brown Sugar Glazed Pork Loin
Bacon-Apple Chutney & Yeast Rolls
- Bacon Wrapped Turkey
Cranberry-Apple Jam & Yeast Rolls
- Herbed Rubbed Bistro Steak
Horseradish Cream & Yeast Rolls
- Sesame Crusted Tuna
Wasabi, Soy Sauce & Pickled Ginger (served rare)
- Garlic Rubbed Prime Rib
Horseradish Cream & Yeast Rolls
- Pepper Crusted Beef Tenderloin (*Additional \$11pp*)
Balsamic Tomato Aioli, Mustard & Yeast Rolls



Shrimp & Grits



Prime Rib

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Action Stations

ANTIPASTO STATION

- Artichokes, Black Olives, Sun Dried Tomatoes, Feta Cheese & Fresh Herbs
- Brussel Sprouts Agrodolce, Shallots & Red Wine Gastrique
- Marinated Ciliegine Mozzarella and Tomatoes, EVOO & Fresh Herbs

GRILLED VEGETABLES

- Zucchini, Bell Peppers, Squash, Eggplant, Portobello Mushroom & Whipped Feta

COLD SALADS

- Pasta Salad with Roasted Red Peppers, Pepperoni, Pickled Peppers, Cheese Cubes & Vinaigrette
- Cucumber Salad with Mint, Basil & Pickled Red Onions
- Quinoa Salad with Roasted Mushrooms, Asparagus & Scallion Dressing

PETITE SALADS: SPRING & SUMMER

- Berry Salad with Mixed Greens, Strawberry, Blueberry, Crumbled Goat Cheese & Champagne Vinaigrette (V) (GF)
- Mixed Green Salad with Cucumber, Grape Tomato, Carrot & Buttermilk Ranch Dressing (V) (GF) served in stemless martini glasses

PETITE SALADS: FALL & WINTER

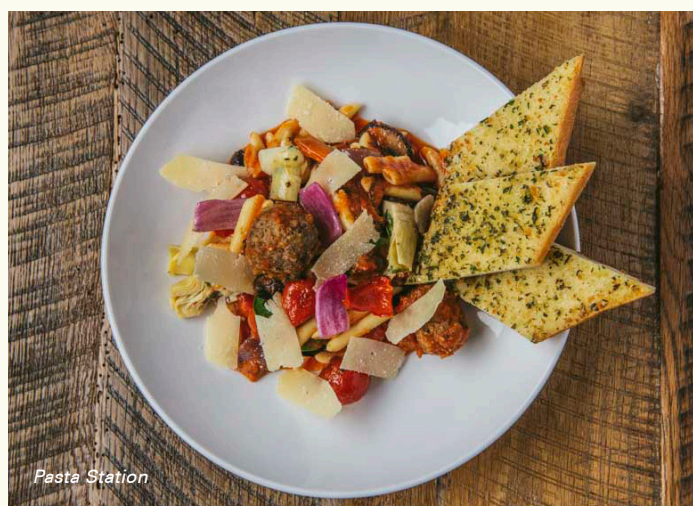
- Harvest Bitter Greens Salad with Endive, Radicchio, Watercress, Apple, Bacon, Candied Peanuts & Maple-Sherry Vinaigrette (GF) (CN)
- Roasted Beet Salad with Mixed Greens, Goat Cheese, Spiced Walnut & Citrus-Honey Vinaigrette (V) (GF) (CN) served in stemless martini glasses

CHILLED SEAFOOD TOWER

- Shrimp Cocktail, Oysters on the Half Shell, Tuna Poke & Smoked Salmon with Pickled Vegetables, Horseradish, Cocktail Sauce, Hot Sauces, Capers, Lemon, Cucumber Mignonette, Saltines & Rustic Crackers



Petite Berry Salad



Pasta Station

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Action Stations

DROP BISCUIT STATION

Buttermilk, Sweet Potato, & Chive Biscuits
Tasso Gravy & White Peppercorn Gravy
Bacon-Tomato Jam, Fruit Jams, Honey, Hot Sauces
& Sorghum Butter

POTATO BAR

Choose Two:
Garlic Mashed, Sweet Potato or Baked Potato
Bacon, Cheddar Cheese, Blue Cheese Fondue,
Green Onions, Gravy, Sour Cream, Broccolini,
Brown Sugar, Marshmallows, Pecans,
Maple Syrup, Honey Butter

FRY BAR

Choose One:
French Fries or Tater Tots
Bacon, Sour Cream, Green Onions, Jalapeños,
Spicy Ketchup, Mustard, & Cheese Sauce

SLIDER BAR

Fried Chicken Sliders, Beef Sliders with Smoked Gouda,
Black Bean & Corn Sliders. Served on Brioche Bun Choice
of Lettuce, Tomatoes, Red Onion, Ketchup, Russian
Dressing, Preserved Lemon Aioli, House Made Pickles,
Spicy Mustard, Mayonnaise

POUTINE BAR

French Fries, Ashe County Cheese Curds, Duck Gravy,
Cracklings, Herbed Aioli, Scallions, Onion Straws,
Bacon, Spicy Ketchup, Sour Cream & Shredded Cheese

MAC & CHEESE BAR

Elbow Macaroni in a White Cheese Béchamel
Green Onions, Bacon, Green Peas, Sautéed Mushrooms,
Garlic Bread Crumbs, Blistered Tomatoes & Hot Sauce



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Petite Desserts

Passed, Plated or Stationed

CHOCOLATE MOUSSE CUPS (GF)

Whipped Chocolate in a Chocolate Cup

MINI PECAN PIES (V) (CN)

Bourbon, Caramel & Whipped Cream

MINI CHOCOLATE CHESS PIE (V) (CN)

Candied Pecans & Whipped Cream

MINI BUTTERMILK PIE (V)

Gingersnap Crumble & Strawberries

SPICED APPLE TART (V)

Mascarpone & Salted Caramel

CARDAMOM PANNA COTTA (V)

Orange Sable Crumble & Clementine Jam

ICE CREAM COOKIE SANDWICHES (V)

Ice Cream Sandwiched Between Soft Baked Cookies
Assorted Flavors

CHURROS

Served Hot with Cinnamon Sugar

WHIPPED TIRAMISU SHOOTER (V)

Chocolate Cake, Espresso Beans & Chocolate Sauce

STRAWBERRY SHORTCAKE SHOOTER (V)

Whipped Cream & Basil

BANANA PUDDING SHOOTER (V) (CN)

Vanilla Genoise, Candied Pistachios & Chantilly

WHITE CHOCOLATE CHEESECAKE SHOOTER

Meyer Lemon Marmalade & Matcha Tuile (V)

PRALINE POUNDCAKE SHOOTER (V) (CN)

Candied Whipped Sweet Potatoes, Caramel & Spiced Pecans

Plated Desserts

APPLE & PORT SOAKED

RAISIN GALETTE (V)

Fig Caramel & Vanilla Bean Ice Cream

ORANGE SCENTED

CHOCOLATE CHESS PIE (V) (CN)

Grand Marnier Buttercream, Cinnamon
& Toasted Coconut

PARSNIP & BUTTERMILK TART (V) (CN)

Roasted Apple Butter, Toasted Pecans & Rosemary Syrup

WHIPPED CHEESECAKE (V)

Peach Coulis, Macerated Berries & Graham
Cracker-Honey Crust

VANILLA GENOISE (V) (CN)

Banana Pudding, Pistachios-Vanilla-Brown-Sugar Crumble,
White Chocolate Ganache and Chantilly

BUTTERMILK TART (V)

Ginger Snaps & Strawberries

ALMOND CORNMEAL CAKE

Meyer Lemon Curd, Torched Italian Meringue,
Raspberry Melba and Black Berry Coulis

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Late Night Bites

Passed

LOADED TOTS (GF)

Cheese Sauce, Bacon & Jalapeños

GOAT CHEESE BEIGNETS (V)

Hot Honey

PRETZEL BITES (V)

Mustard Beer Cheese & Maldon Salt

CHICKEN CORN DOGS

Cauliflower Ranch

MINI PIZZA BAGELS

Fontina Cheese Fondue, Leeks, Oyster Mushrooms & Prosciutto

BEEF SLIDERS

Smoked Gouda, Tomato, Onion, Lettuce & Russian Dressing

BLACK BEAN & CORN SLIDERS (V)

Arugula, Tomato & Spicy Mayo on a Brioche Bun

FRIED CHICKEN SLIDERS

Crispy Pickle Brined Chicken Breast, Pickles, Preserved Lemon Aioli on a Brioche Bun

MILK & COOKIES

Warm Chocolate Chip Cookies & Cinnamon Sugar Cookies Served with a Chilled Shot Glass of Milk

ICE CREAM COOKIE SANDWICHES (V)

Assorted Ice Cream Flavors Sandwiched Between Assorted Flavors of Soft Baked Cookies

CHURROS

Served Hot with Cinnamon Sugar

Stationed

FRY BAR

French Fries or Tater Tots (*Choose One*)
Cheese Sauce, Blue Cheese Crumbles, Bacon, Sour Cream, Green Onions, Jalapeños, Spicy Ketchup, Mustard, & Green Onions

SLIDER BAR

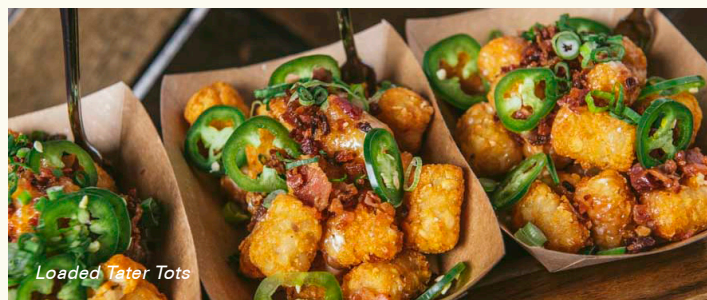
Fried Chicken Sliders, Beef Sliders with Smoked Gouda, Black Bean & Corn Sliders. Served on Brioche Bun Choice of Lettuce, Tomatoes, Red Onion, Ketchup, Russian Dressing, Preserved Lemon Aioli, House Made Pickles, Spicy Mustard, Mayonnaise

CHINESE TAKEOUT STATION

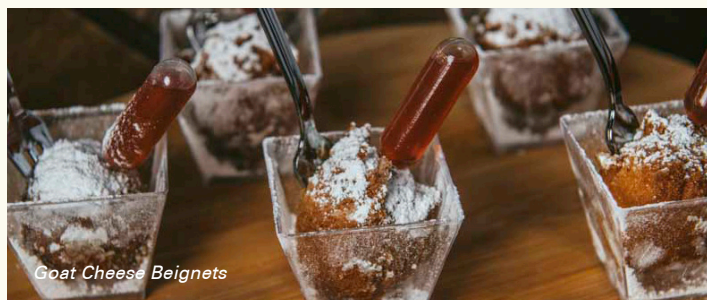
- Lo Mein Noodles, Spicy Garlic Miso Sauce, Chicken Breast, Daikon Radish, Napa Cabbage, Cilantro & Carrot Salad
- Fried Rice with Shrimp, Soybeans, Eggs, Scallions, Sesame Seeds, Carrots, Onions, Fermented Enoki Mushrooms Served in Chinese Takeout Containers

DONUT FLAMBÉ STATION

Glazed Donuts Sautéed in Caramel Sauce & Chocolate Sauces with Sautéed Bananas Foster in a Cinnamon Butter Sauce



Loaded Tater Tots



Goat Cheese Beignets

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Bar Packages

THE WOLFE - \$9PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft

4 Wine Selections

Sodas

THE GROVE - \$10PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft

4 Wine Selections

House Spirits

Sodas, Mixers & Garnishes

THE PULLEN - \$12PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft

4 Wine Selections

Call Spirits

Sodas, Mixers & Garnishes

THE ADAMS - \$14PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft

4 Wine Selections

Top Shelf Spirits

Sodas, Mixers & Garnishes

SOFT BEVERAGE PACKAGE

Hot Beverage Bar - \$3pp

Hot Coffee (Regular & Decaf) & Assorted Hot Teas with Sugar, Cream & Flavored Syrups

Winter Hot Beverage Bar - \$5pp

Hot Chocolate, Hot Cider & Hot Coffee with Marshmallows, Cinnamon Sticks, Peppermint Sticks, Sugar, Cream and Flavored Syrups

Old Fashioned Soda Bar - \$6pp

Assorted Bottled Sodas with Striped Paper Straws

Mocktails - \$8pp (\$5pp if an add on)

Assorted Non-Alcoholic Cocktails from our Cocktail Menu

Soft Beverages - \$6pp

Lemonade, Iced Tea (Sweet & Unsweet), Water & Sodas (Coke, Diet Coke, Sprite & Ginger Ale)

OPTIONS

VIP Suite Bubbly - \$25pp

Prosecco, OJ, Bottled Water & Assorted Light Alcoholic Beverages

Specialty Cocktail - \$12pp (\$6pp if an add on)

Champagne Toast - \$3pp

Cash Bar: \$500 Setup Fee (House minimums still apply)

**All Bar Packages are Subject to Service Fee, Staffing & Taxes.*





Bar Menu

Beer

DOMESTIC & IMPORT

Blue Moon
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling
Corona
Heineken
Stella Artois

CRAFT

Bull City Ciderworks Off Main (GF)
Lonerider Shotgun Betty Hefeweizen
Raleigh Brewing First Squeeze,
Blood Orange Wheat Ale
Oskar Blue's Dale's Pale Ale
Trophy Wife Session IPA
Trophy Husband Witbier
White Street Kolsch
White Claw (GF)

Wine

WHITE

Pinot Grigio
Chardonnay
Sauvignon Blanc
Riesling

RED

Cabernet Sauvignon
Pinot Noir
Malbec
Merlot

ROSÉ

Still or Sparkling Rosé

SPARKLING

Brut
Prosecco

Spirits

GROVE

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Sauza Silver Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey

PULLEN

Tito's Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Jose Cuervo Silver Tequila
Maker's Mark Bourbon
Crown Royal Whisky
Dewar's White Scotch

ADAMS

Grey Goose Vodka
Bombay Sapphire Gin
Kraken Spiced Rum
1800 Silver Tequila
Woodford Bourbon
Jameson Irish Whiskey
The Macallan 12 Year Scotch

**Custom Beer & Wine Menu available upon request.*

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Bar Menu

Signature Cocktails

MOSCOW MULE

Vodka, Ginger Beer, Fresh Lime

BASIL LEMONADE

Vodka, Basil Simple Syrup, Lemonade

FRENCH 75

Gin, Lemon, Simple Syrup, Sparkling Wine

CRANBERRY SPRITZER

Vodka or Gin, Cranberry Juice, Rosemary Simple Syrup, Soda

HARVEST THYME

Peach Vodka, Spiced Apple Cider Reduction, Dry Sparkling Cider, Thyme Simple Syrup

OLD FASHIONED

Bourbon, Sugar, Bitters & Orange

KENTUCKY MULE

Bourbon, Ginger Beer, Fresh Lime

STRAWBERRY MOJITO

White Rum, Lime, Simple Syrup, Fresh Fruit Purée, Mint

JALAPEÑO MARGARITA

Tequila, Lime Juice, Orange Liqueur, Jalapeño Simple Syrup, Sweet & Salty Rimmed Glass, Fresh Jalapeño

Specialty Cocktail Station

BUBBLY BAR

Brut & Prosecco with Orange Juice, Cranberry Juice, Mango Juice, Peach Puree, Strawberries & Raspberries.

BOURBON TASTING BAR

Three Premium Bourbon Tastings Paired with Artisan Cheese & Videri Chocolates



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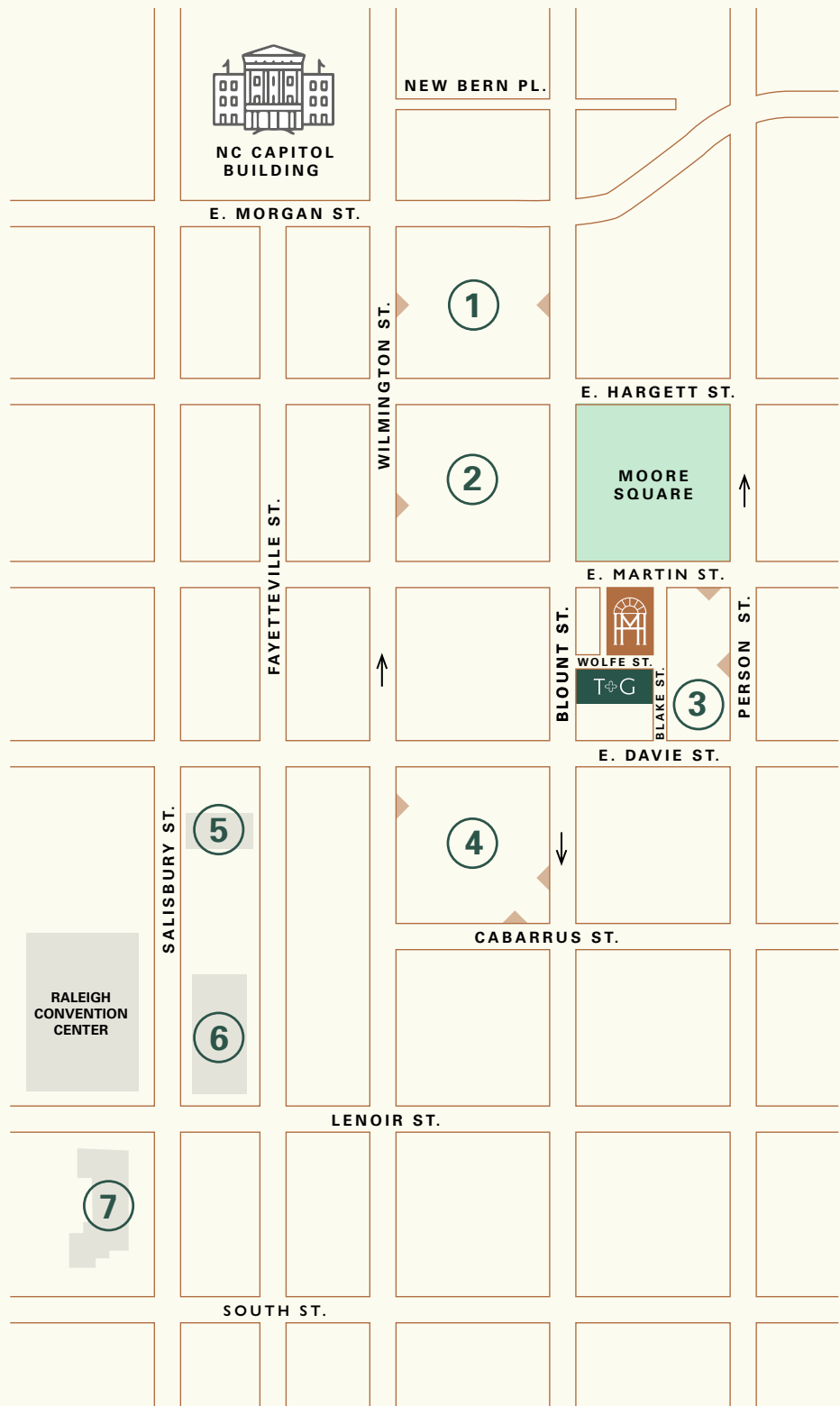
PARKING DECKS

- ① Wilmington Station Deck
117 S. Wilmington St.
- ② Moore Square Deck
233 S. Wilmington St.
- ③ City Market Lot
230 E. Martin St.
- ④ City Center Deck
429 S. Wilmington St.

► Indicates Entrances to Parking Deck

HOTELS

- ⑤ Sheraton
421 S. Salisbury St.
- ⑥ Raleigh Marriott City Center
500 Fayetteville St.
- ⑦ Residence Inn
616 S. Salisbury St.



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This was the best venue!!! Our wedding was everything we wanted and more. Not only is the location and venue just so beautiful, but every single detail of our wedding day was a fairytale. The staff were so kind and considerate throughout the planning process and the entire wedding day. The Market Hall team really did everything they could to give us the best day ever! From the rehearsal to the bridal suite to drinks and food being served to us throughout the day, we were certainly cared for. We highly recommend hosting your event here, because our wedding was seriously the best!"

- Haily J.

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