



Wedding Packages

Beaufort Hotel
The Boathouse Marina
Marlin Room



2440 Lennoxville Road | Beaufort, NC 28516 | (252) 728-3000 | BeaufortHotelNC.com



Congratulations on your engagement! From your first visit to the Beaufort Hotel, we assist in guiding you through the initial wedding planning process to help bring your perfect day to life. Our greatest joy is to listen to your vision and help create a personalized event that celebrates this momentous occasion.

Located on the Southern tip of the Outer Banks, the Beaufort Hotel offers a wedding destination on the Crystal Coast unlike any other. Our 133- room Hotel invites you and your guests to enjoy sophisticated, coastal accommodations and superior service along Taylor's Creek, while providing the perfect gathering point, complete with a timeless sense of relaxation and adventure.

Your Beaufort Hotel wedding weekend will be full of inspired moments to remember for a lifetime. From rehearsal dinners in our Marlin Room, to cocktails in our restaurant and bar, 34*North, the rejuvenating sounds of coastal breezes will have you never wanting to leave. Our attentive hospitality professionals are here to anticipate all of your, and your guests', needs so that you can focus on the things that matter most.

Join us and celebrate the magic of Beaufort!

Highlights

Wedding Pavilion

1,100 Sq. Ft.

Front Lawn

2,000 Sq. Ft.

Rachel Carson Ballroom

4,378 Sq. Ft.

Pre- Function Area

2,850 Sq. Ft.

Veranda

3,960 Sq. Ft.

Shackleford Room

672 Sq. Ft.

West Lawn

3,010 Sq. Ft.

Marlin Room & Lookout Deck

1,080 Sq. Ft.

133 Deluxe Rooms and Suites



Wedding Packages Include

Inclusions may vary based on space reserved

Meaningful Preparation

- Dedicated Sales Manager
- Personalized Layouts for all Wedding Related Events
- Ceremony Rehearsal
- Guaranteed Two Hours of Setup & One Hour of Clean Up
- Water- Station for Guests at the ceremony

Aesthetically Pleasing

- White Resin Folding Ceremony Chairs
- Access to Beaufort Docks for Portraits
- Adjustable Banquet Tables
- 6ft Round Banquet Tables
- Banquet Chairs
- Floor Length Ivory Table Linens & White Dinner Napkins
Linen & Napkins are available in a variety of colors for an additional cost
- White China, Silver Flatware, & Clear Glassware
- Complimentary Champagne Toast & Cake Cutting
- Private Event Signage & Stanchions
- Parquet Dance Floor
- Entertainment Staging

Luxurious Accommodations

- One Complimentary Deluxe King Pool View Accommodation
For the newlyweds on their wedding night
- Preferred Guest Room Block with Discounted Nightly Rates
- One Hour Photography Session
Onsite for bridal portraits or engagement sessions. Photographer not included.



Plated Dinner Package 1

Choice of Two Butler Passed Hors d'oeuvres

Bruschetta, Mozzarella, Crisp Baguette
Honey Almond Chicken
Short Rib Empanada, Chipotle BBQ
Crisp BLT Crostini
Coconut Shrimp, Mango Chutney
Sesame Tuna Tataki, Wonton Crisp

Choice of One Reception Station

Artisan Cheese

Imported & Domestic Cheeses, Classic Garniture, Honeycomb, Fruit Preserves, Toasted Nuts, Baguette, Lavosh

Fresh Vegetable Crudite

Chef's Choice Crisp Seasonal Vegetables with Ranch & Blue Cheese Dipping Sauces

Choice of One Starter

Fork & Knife Caesar

Brioche Croutons, Parmesan Crips, House-Made Dressings

Cucumber Wrapped Salad

Organic Greens, Peach Puree, Spiced Pecans, Strawberry, Pickled Onions, Espresso Vinaigrette

Caprese

Fresh Mozzarella, Heirloom Tomatoes, Arugula, Balsamic

Choice of Two Entrees

Braised Short Rib

Burgundy Wine, Pearl Onions, Wild Mushrooms, Whipped Potatoes, Garlic Roasted Broccolini

Pan Seared Grouper

Parmesan Risotto, Roasted Tomatoes, Artichokes, Parmesan Broth

Crispy Skin Chicken

Roasted Red Bliss Potatoes, Roasted Asparagus, Honey Butter, Chicken Jus

Crab Stuffed Shrimp

Anson Mills Grits

Served with Fresh Baked Rolls & Butter

Three Entrée Choices Available at No Additional Cost

Duo Entrée Available at Market Price

Champagne Toast & Cake Cutting

Coffee & Tea Service



Plated Dinner Package 2

Choice of Two Butler Passed Hors d'oeuvres

Crispy BLT Crostini
Short Rib Empanada, Chipotle BBQ
Dry Pack Scallops, Applewood Bacon
Sesame Tuna Tataki, Wonton Crisp
Country Fried Steak Satay, Chive Crème Fraiche
Honey Almond Chicken Skewer

Chilled Seafood

Poached Jumbo Shrimp, Seasonal Oysters, Marinated Mussels, Cocktail
Sauce, Horseradish, Saltine Crackers, Lemons, Limes

Choice of One Reception Station

Grilled Pita & Pita Chips

Olive Tapenade, Roasted Corn Hummus, Artichoke-Spinach Dip

Artisan Cheese

Imported & Domestic Cheeses, Classic Garniture, Honey Comb, Fruit Preserves, Toasted Nuts, Baguette, Lavosh

Fresh Vegetable Crudite

Chef's Choice Crisp Seasonal Vegetables with Ranch & Blue Cheese Dipping Sauces

Choice of One Starter

Burrata

Heirloom Tomato, Shaved Fennel, Balsamic

Spinach and Arugula

Golden Beats, Marcona Almonds, Goat Cheese, Pomegranate Vinaigrette

Baby Wedge

Pancetta Chip, Roasted Tomatoes, Blue Cheese, Pickled Red Onion, Buttermilk Ranch

Choice of Two Entrees

Cast Iron Tenderloin of Beef

White Cheddar Potato Soufflé, Roasted Root Vegetables, Sherry Jus

Seven Spiced Chilean Sea Bass

Bamboo Rice, Seasonal Vegetables, Yuzu Butter

Crispy Skin Chicken

Roasted Red Bliss Potatoes, Roasted Asparagus, Honey Butter, Chicken Jus

***Lobster Wrapped Crab Cake**

Sweet Potato Gratin, Haricot Vert, Meyer Beurre Blanc

Served with Fresh Baked Rolls & Butter

Three Entrée Choices Available at No Additional Cost

Duo Entrée Available at Market Price

Champagne Toast & Cake Cutting

Coffee & Tea Service

89



Dinner Buffet Package 1

Choice of Two Butler Passed Hors d'oeuvres

Bruschetta, Mozzarella, Crisp Baguette
Jumbo Lump Crab Cakes, Old Bay Remoulade
Coconut Shrimp, Mango Chutney
Honey Almond Chicken
Beef Tenderloin, Bleu Cheese, Puff Pastry
Sesame Tuna Tataki, Wonton Crisp

Choice of One Reception Station

Artisan Cheese

Imported & Domestic Cheeses, Classic Garniture, Honey Comb, Fruit Preserves, Toasted Nuts, Baguette, Lavosh

Charcuterie

Imported Italian Meats, Fresh Mozzarella, Reggiano & Goat Cheese, Grilled & Marinated Vegetables, Olives,
Pesto & Whole Grain Mustard, Grilled Tuscan Breads & Lavosh

Fresh Vegetable Crudite

Chef's Choice Crisp Seasonal Vegetables with Ranch & Blue Cheese Dipping Sauces

Dinner Buffet

Caprese

Tomatoes, Fresh Mozzarella, Arugula, Balsamic Cream

Classic Iceberg Salad

Crumbled Blue Cheese, Tomatoes, Onion, Bacon, Country Ranch

Braised Short Ribs

Burgundy Wine, Pearl Onions and Wild Mushrooms

Fire Roasted Shrimp Scampi Capellini

Braised Fennel, Parmesan

Chicken Paillard

Romesco Sauce

Three Cheese Macaroni & Cheese

Roasted Garlic Broccolini

Roasted Red Bliss Potatoes

Served with Fresh Baked Rolls & Butter

Champagne Toast & Cake Cutting

Coffee & Tea Service



Dinner Buffet Package 2

Choice of Two Butler Passed Hors d'oeuvres

Dry Pack Scallops, Applewood Bacon
Honey Almond Chicken Skewer
Seven Spice Lollipop Lamb Chop
Goat Cheese Fig Tart, Pistachio Crumble
Sesame Tuna Tataki, Wonton Crisp
Country Fried Steak Satay, Chive Crème Fraiche

Chilled Seafood

Poached Jumbo Shrimp, Seasonal Oysters, Marinated Mussels, Cocktail
Sauce, Horseradish, Saltine Crackers, Lemons, Limes

Choice of One Station

Baked Brie

Warm Brie Wrapped in Pastry, Caramelized Pear, Marcona Almonds, Crisp Pancetta, Georgia Honeycomb

Charcuterie

Imported Italian Meats, Fresh Mozzarella, Reggiano & Goat Cheese, Grilled & Marinated Vegetables, Olives,
Pesto & Whole Grain Mustard, Grilled Tuscan Breads & Lavosh

Dinner Buffet

Mixed Baby Greens

Marinated Strawberries, Toasted Walnuts, Cucumbers, Feta, Radish Sprouts, White Balsamic Dressing

Tuscan Salad

Heirloom Tomato, Fresh Mozzarella, Soppressata, Basil

Crispy Skin Breast of Chicken

Sherry Butter

Grilled Mahi Mahi

Roasted Peach Relish

Grilled & Sliced NY Strip

Horseradish Cream, Au jus, Petite Rolls

Grilled Asparagus

Potato Soufflé

White Cheddar, Chives

Served with Fresh Baked Rolls & Butter

Champagne Toast & Cake Cutting

Coffee & Tea Service



Action Stations

Choice of Two Butler Passed Hors d'oeuvres

Short Rib Empanada Chipotle BBQ
Dry Pack Scallops, Applewood Bacon
Honey Almond Chicken
Coconut Shrimp, Mango Chutney
Seven Spice Lollipop Lamb Chop
Sesame Tuna Tataki, Wonton Crisp

Chilled Seafood

Poached Jumbo Shrimp, Seasonal Oysters, Marinated Mussels, Cocktail Sauce, Horseradish, Saltine Crackers, Lemons, Limes

Choice of One Reception Station

Baked Brie

Warm Brie Wrapped in Pastry, Caramelized Pear, Marcona Almonds, Crisp Pancetta, Georgia Honeycomb

Artisan Cheese

Imported & Domestic Cheeses, Classic Garniture, Honey Comb, Fruit Preserves, Toasted Nuts, Baguette, Lavosh

Garden Fresh Salad Displays (Choose Two)

Caprese

Tomatoes, Fresh Mozzarella, Arugula, Balsamic Cream

Classic Iceberg Salad

Bacon, Crumbled Blue Cheese, Tomatoes, Onion, Country Ranch

Spinach & Arugula

Golden Beats, Marcona Almonds, Goat Cheese, Grape Tomato, Pomegranate Vinaigrette

Classic Caesar

Brioche Croutons, Parmesan Crisp, House-Made Dressing

Mixed Baby Greens

Marinated Strawberries, Toasted Walnuts, Cucumbers, Feta, Radish Sprouts, White Balsamic Dressing

Chef Attended Dinner Stations

Peppercorn Crusted Tenderloin of Beef

Horseradish Cream, Onion Soubise, Petite Rolls

Petite Lump Crab Cakes

Old Bay Remoulade, Avocado Crème Fraîche

Served with Fresh Baked Rolls & Butter

Pasta Duo (Choose Two)

Penne Pasta Carbonara

Apple Smoked Bacon, Wild Mushrooms, Onions, Fresh Cream, Parmesan

Cavatappi Primavera ala Vodka

Grilled Vegetables, Light Tomato Cream

Herbed Chicken Farfalle

Artichoke, Oven Dried Tomatoes, Roasted Garlic, Oregano, White Wine Butter Sauce

Shrimp Scampi Capellini

Garlic, Basil Beurre Blanc, Parmesan

Grilled Vegetable Ravioli with Marinara

Served with Garlic Bread, Parmesan, Crushed Red Pepper

Champagne Toast & Cake Cutting

Coffee & Tea Service



Late Night Snacks

Minimum of 50 Pieces per Item

Pulled Pork Sliders
Cheeseburger Sliders
Southern Chicken Biscuits
Short Rib Empanada
6 each

Farewell Brunch

Beaufort Continental

Fresh Squeezed Orange, Apple, Cranberry Juices
Freshly Brewed, Locally Roasted Beaufort Blend Regular & Decaffeinated Coffee
Selection of Hot Tazo Teas
Seasonal Sliced Fruits and Berries
Assorted Breakfast Pastries, Fresh Muffins & Country Biscuits
Individual Assorted Greek, Nonfat and Fruit Flavored Yogurts
Assorted Cereals & Milk
Sweet Butter, Preserves, Honey
21

Wedding Party Luncheon (Buffet Style)

Choose Two Deli Sandwiches:

Turkey Club Wrap

Applewood Bacon, Swiss Cheese, Tomato, Romaine

Veggie Wrap

Grilled Vegetables, Spring Greens, Tomato, Sprouts

Black Forest Ham

Rustic White Bread, White Cheddar, Tomato, Romaine

Mesquite Chicken Salad

Croissant, Tomato, Baby Greens

Appropriate Condiments

Greek Pasta Salad

Fresh Fruit Salad

24



Rehearsal Dinner

*One-Hour Service, Served Buffet Style, 30 Person Minimum
Beverage Station of Iced Teas, Regular & Decaf Coffee & Water*

Cape Lookout Cookout

Watermelon Strawberry Salad

Mixed Green Salad

Southern Style Yukon Potato Salad

Angus Hamburgers & All Beef Hot Dogs

(Lettuce, Tomato, Onion, Ketchup, Mustard, Mayonnaise, Pepper Jack, American Cheese)

Jerk Grilled Breast of Chicken

Three Cheese Macaroni & Cheese

BBQ Baked Beans

Chef's Choice Dessert

41

Bird Shoal Buffet

Classic Iceberg Salad

Bacon, Crumbled Blue Cheese, Tomatoes, Onion, Country Ranch

Tuscan Pasta Salad

Heirloom Tomato, Fresh Mozzarella, Sopressata, Basil

Fresh Vegetable Medley

Jasmine Rice

Seared Salmon

Lemon Dill Beurre Blanc

Herb Marinated Chicken

Wilted Greens, Chicken Jus

Fresh Baked Rolls & Butter

Chef's Choice Dessert

45



Beaufort Premium Spirits

Beer, Wine and Liquor Event Package

Includes glassware, ice, standard mixers, garnish and assorted soft drinks.

Any guests under the legal drinking age will be charged \$10 for non-alcoholic drink package.

Beaufort Brand Mixed Drinks

Pinnacle Vodka
Cruzan Light Rum
New Amsterdam Gin
Dewer's White Label Scotch
Jim Beam White Label Bourbon
Sauza Tequila

Beaufort Brand Wines

Canyon Road
Chardonnay, Pinot Grigio
Cabernet Sauvignon

Domestic Beer (Choose Four)

O'Doul's Amber Non-Ale
Miller Light
Michelob Ultra
Corona Extra
Angry Orchard Crisp Apple
TRULY Wild Berry Hard Seltzer

Champagne

Wycliff Brut Sparkling

3 hours : 31 per guest | 4 hours : 40 per guest | 5 hours : 51 per guest



Beaufort Luxury Spirits

Beer, Wine and Liquor Event Package

Includes glassware, ice, standard mixers, garnish and assorted soft drinks.

Any guests under the legal drinking age will be charged \$10 for non-alcoholic drink package.

Beaufort Luxury Mixed Drinks

Absolute Vodka

Tanqueray Gin

Bacardi Light Rum

Maker's Mark Bourbon

Jack Daniel's Whiskey

Johnnie Walker Red Label

Jose Cuervo Tequila

Luxury Wines

Robert Mondavi Private Select

Please Select four

Pinot Grigio, Chardonnay, Sauvignon Blanc

Pinot Noir, Merlot, Cabernet Sauvignon

Domestic, Imported, and Craft Beer (choose four)

O'Doul's Amber Non-Ale

Miller Light

Michelob Ultra

Corona Extra

Sam Adams Seasonal

Sierra Nevada Hazy Little Thing

Lagunitas IPA

Duck Rabbit Amber

Angry Orchard Crisp Apple

TRULY Wild Berry Hard Seltzer

Champagne

Wycliff Brut Sparkling

3 hours : 37 per guest | 4 hours : 46 per guest | 5 hours: 55 per guest



Beaufort Boutique Spirits

Beer, Wine and Liquor Event Package

Includes glassware, ice, and assorted soft drinks.

Any guests under the legal drinking age will be charged \$10 for non-alcoholic drink package.

Beaufort Boutique Mixed Drinks

Grey Goose Vodka
Tito's Vodka
Bombay Sapphire Gin
Sailor Jerry Rum
Bacardi Light Rum
Maker's Mark Bourbon
Woodford Reserve Bourbon
Jonnie Walker Red Label
Patron Silver Tequila

Sommelier Selection Wines

DAOU Family Vineyard
Chardonnay, Sauvignon Blanc, Rose, Cabernet Sauvignon, Red Blend

Domestic, Imported & Craft Beer (choose four)

O'Doul's Amber Non-Ale
Miller Light
Michelob Ultra
Corona Extra
Sam Adams Seasonal
Sierra Nevada Hazy Little Thing
Lagunitas IPA
Duck Rabbit Amber
Angry Orchard Crisp Apple
TRULY Wild Berry Hard Seltzer

Champagne

Wycliff Brut Sparkling

3 hours : 47 per guest | 4 hours : 58 per guest | 5 hours: 67 per guest



Beaufort Original

Beer and Wine Event Package

Includes glassware, ice, and assorted soft drinks.

Any guests under the legal drinking age will be charged \$10 for non-alcoholic drink package.

Luxury Wines

Canyon Road

Pinot Grigio, Chardonnay

Cabernet Sauvignon

Domestic, Imported & Craft Beer (choose four)

O'Doul's Amber Non-Ale

Miller Light

Michelob Ultra

Corona Extra

Sam Adams Seasonal

Sierra Nevada Hazy Little Thing

Lagunitas IPA

Duck Rabbit Amber

Angry Orchard Crisp Apple

TRULY Wild Berry Hard Seltzer

Champagne

Wycliff Brut Sparkling

3 hours : 28 per guest | 4 hours : 35 per guest | 5 hours: 42 per guest