



THE ROSEMARY HOUSE

EST. 1891



WEDDING & CATERING PACKAGES

we specialize in micro-weddings!

www.the-rosemary-house.com

W E L C O M E

Hey there! Congrats on your engagement!

You are likely overwhelmed with all the wedding information out there, so we hope to make the selection of your venue an easy one.

The Rosemary House is a historic mansion in idyllic small-town North Carolina and we specialize in micro-weddings of up to 32(ish) guests. We can help with handling as many details as you want help with, or as few, and we offer personalized service throughout the process.

The intimate setting of our ethereal wedding garden provides a magical backdrop for an unforgettable ceremony. The garden is beautifully landscaped with lush greenery, fragrant flowers, and twinkling lights that create a romantic and picturesque spot to say "I do".

After the rings are exchanged, your guests will enjoy a specialty cocktail and passed h'ordeuvres while the wedding party snaps a photo session.

Then, it's time to head to our wrap around front porch,
nestled in the pines and bathed in natural beauty,
where a gourmet 3-course reception dinner will be served.

Food and beverage options can be customized to your preferences and budget, with a range of options to suit a variety of tastes. From simple and elegant meals to more gourmand multi-course dinners, The Rosemary House works with each couple to create perfect menus.

The experienced and professional staff are dedicated to making the wedding planning process as stress-free as possible.

Take a look at our packages and if you wish for something not listed,
let us know - we customize.

Thanks for considering the Rosemary House!



WEDDING PACKAGES

CHOOSE A PACKAGE OR
CUSTOMIZE YOUR OWN



The Mini Micro

\$3950

The Full Micro

\$6500

The Weekender

\$14,950

The Sovereign

\$27,500

The Independent

(varies)

The House Party

\$1500

The Overnight

\$3000

Party in The Pines

\$4500

WWW.THE-ROSEMARY-HOUSE.COM

THE MINI MICRO

- AN INTIMATE MICRO-WEDDING

- Venue rental: 1pm - 10pm
- Day-of rehearsal
- Signage and decor
- Rentals
- Draping and floral decor
- Ceremony with officiant
- Self serve beer, wine, soft drinks
- Reception Grand Charcuterie Table: veggies, meat kabobs with selection of dipping sauces, steamed shrimp, crackers, breads, dips, spreads, fruit, artisanal cheese selection, more
- Wedding Cake
- Yard Games
- Full service set up / break down / clean up
- One night lodging for up to 16 guests (add'l/optional)
- Family style breakfast for up to 16 guests (add'l optional)

\$3950 FOR UP TO 20 GUESTS

EACH ADDITIONAL GUEST: \$65

ADD ONE NIGHT WHOLE-HOUSE LODGING WITH
FAMILY STYLE BREAKFAST FOR UP TO 20 GUESTS

\$ 1250

INCLUDES EVENT PRODUCTION FEE
DOES NOT INCLUDE GRATUITY OR TAX

THE FULL SERVICE MICRO

- A FULL SERVICE MICRO-WEDDING
 - Venue rental 1pm - 10pm
 - Day-of rehearsal
 - Signage and decor
 - Rentals
 - Floral services including bridal bouquet
 - Ceremony w/officiant
 - 4-course seated chef-created Reception Dinner
 - Wedding Cake
 - Self serve beer, wine, soft drinks, & 2 pre-made cocktails
 - Photographer (1 hour)
 - Videographer (1 hour)
 - Wedding Coordinator
 - Full service set up / break down / clean up
 - One night lodging for up to 16 guests (add'l/optional)
 - Family style breakfast for up to 16 guests (add'l optional)
-

\$6500 FOR UP TO 20 GUESTS

EACH ADDITIONAL GUEST: \$125

ADD ONE NIGHT WHOLE-HOUSE LODGING WITH
FAMILY STYLE BREAKFAST: \$ 1250

INCLUDES EVENT PRODUCTION FEE
DOES NOT INCLUDE GRATUITY OR TAX

THE WEEKENDER

A FULL SERVICE "WEEKEND OF WEDDING"!

- THE HOUSE

- 2-night whole-house buyout (including 1-br bridal suite) for up to 16 guests
- Early check in, late check out
- Bridal suite flowers, rose petals, shower salts, more
- Complimentary snacks, coffee/tea, wine, local craft beers provided throughout your stay for all guests

- THE CATERING (all attendant fees waived with this package)

- 1 rehearsal dinner for up to 16 (choose 1 of 3 options, attached)
- 2 family style breakfasts/brunches for up to 16, Saturday and Sunday
- 1 family style lunch for up to 16 (choose 1 of 3 options, attached), Saturday
- Bridal Suite and Groom's Quarters prepped with champagne and snacks for post wedding enjoyment

- THE WEDDING

- On-site event coordinator on day of ceremony to help with anything you need
- Walk-through + mini rehearsal
- Set up of venue to include decor, wedding signage, string lights, floral/draping, more
- Ceremony in our "Wedding Garden" w/officiant
- Guests enjoy the grounds of a historic mansion. No restrictions on duration.

- Full set-up of Wedding Garden:

- Bamboo wedding chairs
- Wedding arch with draping and flowers
- Set up of guest book (provided by bride), additional provided decor, runner, etc.

THE RECEPTION (up to 32 guests)

- Open bar with attendant for up to 4 hours + 2 signature drinks (bride's, groom's)
- Passed h'ordeuvres
- Full set up of seated dinner, to include -
 - China, glassware, silverware, etc.
 - Centerpieces, water pitchers, candles
- Seated family style, 3-course dinner on our wraparound front porch
- Champagne toast
- Yard games: corn hole, hula hoops, golf toss, bacci, more
- All set up, breakdown, clean up, insurance, permits, service fees
- Does not include tax, gratuities, wedding cake, hair/make up, photo, video, etc.

\$14,950

EACH ADDITIONAL GUEST \$149
INCLUDES EVENT PRODUCTION FEE
DOES NOT INCLUDE GRATUITY OR TAX

THE SOVERIGN
WE HANDLE IT ALL
ACCORDING TO YOUR VISION.

- THIS PACKAGE INCLUDES THE WEEKENDER, PLUS –
 - Wedding Photos
 - 6 hours coverage on wedding day
 - up to 400 digital images
 - online gallery
 - photos delivered within 6 - 8 weeks
 - Videography
 - A high-end and artistic video of your wedding experience
 - Bridal Styling
 - 4.5 hour hair and make up session for bride and attendants
 - Officiant
 - Floral Services
 - Bridal bouquet + full service floral
 - 1 hour consult
 - Wedding Cake
 - DJ
 - Additional services as requested
 - All set up, breakdown, clean up, insurance, permits, service fees
 - Does not include tax, does not include gratuities
 - Additional guests may be accommodated at an additional cost

\$27,500

FOR UP TO 32 GUESTS. EACH ADDITIONAL GUEST \$149
INCLUDES EVENT PRODUCTION FEE
DOES NOT INCLUDE GRATUITIES



THE HOUSE PARTY VENUE ONLY

- VENUE RENTAL ONLY, 9 HOURS

- This is a venue-only option, no additional services
- Set up: 2pm Departure: 11pm Clean up: 9am
- 9-hour rental + 2 hours of clean up (next day)
- Exclusive private use of all common areas, exterior areas, and the Pine Room, a large 1-bedroom suite
- Up to 32 guests permitted. We can accommodate larger events, please inquire.
- Requires signed event agreement
- Guest is responsible for set up, break down, clean up, and all other terms of the event agreement
- Does not include a required refundable damage deposit
- Includes limited rental items
- See last page for additional rental item add-ons

\$1500.00

DOES NOT INCLUDE TAX



THE OVERNIGHT VENUE ONLY

- HOUSE + LODGING + EVENT
 - This is a venue + 1 night lodging option + 1 event
 - Check in time 2 pm
 - Check out time 2pm
 - Exclusive private use of all common areas, exterior areas, and the 6 bedrooms for a 1-night stay of up to 16 guests
 - Haven: 1 king bed (2 guests)
 - Retreat: 1 queen bed (2 guests)
 - Willow: 2 double beds (2 - 4 guests)
 - Holly: 1 queen bed (2 guests)
 - Meadow: 1 queen bed (2 guests) + 1 comfy futon (1 guest)
 - Pine, which is a 1-bedroom suite: 1 king bed (2 guests)
 - 1 rollaway bed for the Retreat Room OR the Haven Room
 - One hot breakfast for your group served family style
 - One event not to exceed 8 hours for up to 32 guests
 - Requires signed event agreement
 - Guest is responsible for set up, break down, clean up, and all other terms of the event agreement
 - Limited rental items included
 - Does not include a required refundable damage deposit

\$3000.00

NO ADDITIONAL GRATUITY,
NO ADDITIONAL EVENT PRODUCTION FEE

PARTY IN THE PINES

- HOUSE + LODGING + EVENT
 - This is a venue + 2 night lodging option + 1 event
 - Check in time 2 pm
 - Check out time 2pm
 - Exclusive private use of all common areas, exterior areas, and the 6 bedrooms for a 2-night stay of up to 16 guests
 - Haven: 1 king bed (2 guests)
 - Retreat: 1 queen bed (2 guests)
 - Willow: 2 double beds (2 - 4 guests)
 - Holly: 1 queen bed (2 guests)
 - Meadow: 1 queen bed (2 guests) + 1 comfy futon (1 guest)
 - Pine, which is a 1-bedroom suite: 1 king bed (2 guests)
 - 1 rollaway bed for the Retreat Room OR the Haven Room
- Two hot breakfasts for your group served family style
- One event not to exceed 8 hours for up to 32 guests
- Requires signed event agreement
- Guest is responsible for set up, break down, clean up, and all other terms of the event agreement
- All rental items included
- On site coordinator
- Does not include a required refundable damage deposit

\$4500.00

NO ADDITIONAL GRATUITY,
NO ADDITIONAL EVENT PRODUCTION FEE

THE INDEPENDENT

THIS IS A CHOOSE-YOUR-OWN PACKAGE WITH LINE ITEM PRICING AS FOLLOWS...

o Venue Rental, 9 hours	\$1500
o Venue Rental w/lodging, 21 hours	\$3000
o Venue Rental w/lodging, 46 hours	\$4500
o Venue Rental, each additional hr	\$225
o Rehearsal Dinner	\$37/pp + \$150 attendant
o Family style breakfast	\$19/pp + \$75 attendant
o Any lunch option	\$23/pp + \$75 attendant
o 3 Course Reception Dinner	\$89/pp
o 4hr Premium Bar + 2 sig. cocktails	\$30/pp
o 4 hr Open Bar w/beer and wine	\$20/pp
o Bartender	\$200/4 hours x # of bartenders
o Bar Set up / Bar Equipment	\$250
o ABC Permit and Admin Fee	\$150
o Bridal Suite Set-Up	\$150
o Farmhouse Tables	\$12/each, seats 8
o Luxe Bamboo Chairs	\$5/each
o Cutlery, plates, wine & water glass	\$5/each for entire set up
o Wedding Decor Rental	\$225 flat rate for all signage/items
o Champagne toast	\$5/pp
o Yard Games Rental	\$35 for all games
o Wedding Staff	\$50/ hour per person
o Reception Service Staff	\$50/ hour per person
o Wedding Photographer	\$3200 / 5 hours, 400 images online
o Wedding Videographer	\$2250 / 6 hours, w/artistic video
o Bridal Party Styling	\$1200 / 4.5 hours
o Officiant	\$500
o Florist	\$2850
o DJ	\$650
o Wedding Cake	various, starts at \$110
o Event Production Fee	18%
o Set up fee	\$195
o Breakdown / Clean up fee	\$295
o Tax and gratuity	varies

PLEASE INQUIRE ABOUT OTHER AVAILABLE ITEMS AND SERVICES

OVERVIEW

	Mini Micro - up to 20 guests \$3950		Full Micro - up to 20 guests \$6500		Weekender - up to 20 guests \$14950		Sovereign - up to 32 guests \$27,500		House Party - up to 32 guests \$1500		The Overnight - up to 32 guests \$3000		Party in the Pines - 16 / 32 \$4500	
Venue Rental	9hrs	9hrs	9hrs	9hrs	wknd	wknd	9hrs	24hrs	48hrs					
Rehearsal	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Rehearsal Dinner					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Set up / Break down	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Wedding Coordinator		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Signage, decor	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Floral, draping	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Wedding Bouquet						<input checked="" type="checkbox"/>								
Bridal Styling						<input checked="" type="checkbox"/>								
Officiant	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Grand Charcuterie Table	<input checked="" type="checkbox"/>													
Seated 4-course reception dinner		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Wedding Cake	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Self-serve beer, wine, soft drinks	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
Pre-made signature cocktails		2	2	2										
Open Premium Bar					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Photographer		1hr	1hr	1hr	6hr									
Videographer		1hr	1hr	1hr	4hr									
Yard Games	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Additional Guest	\$65	\$65	\$149	\$149										
Lodging w/1 family style breakfast			2	2				1				2		
Lunch			2	2										
Rentals	ltd	ltd	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	ltd	ltd		ltd	ltd			
Event Production Fee	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
Taxes														
Gratuuity														

PLEASE INQUIRE ABOUT OTHER AVAILABLE ITEMS AND SERVICES



CATERING MENUS

THE SPITFIRE REHEARSAL DINNER

\$37.50/PP

- A buffet style bbq rehearsal dinner, which includes -
- Two meats:
 - Carolina Pulled Pork Shoulder
 - Little Birdie Farms Smoked Chicken
 - Add Hickory Smoked BBQ Ribs or Brisket for \$6 per person
- One Cold Salad:
 - Homestyle Cole Slaw or Bleu Cheese Wedge Salad
- Two Hot Sides (choose from options below):
 - Hatch Chili Macaroni & Cheese
 - Sugar Spun Baked Beans
 - Old Fashioned Skillet Corn Bread
- Dessert:
 - Banana Cream Pie OR Root Beer Floats
- Beverages:
 - Sweet tea
 - Lemonade
 - Assortment of sodas and waters
 - Local craft beer
 - White Summer Sangria OR an assortment of wine
- Extra-heavy paper goods:
 - Plates, cutlery, napkins
 - Red and white checkered tablecloths
- Festive BBQ decor
- Tables, chairs
- Clean up and breakdown
- Pricing does not include Tax and may require \$150 attendant fee
- Minimum 10 guests required

Consuming raw or undercooked meat, fish, or shellfish or shelled eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy.

A NIGHT IN TUSCANY REHEARSAL DINNER

\$37.50/PP

- A buffet style rehearsal dinner, which includes -
- Choice of salad (pick 1):
 - Tuscan Caesar Salad with Roasted Garlic Croutons
 - Summer Harvest Salad with Poppyseed Vinaigrette
 - Simply Arugula with Pinenuts, Pecorino, Lemon Vinaigrette
- Choice of appetizer (choose 1):
 - Romano Crusted Spinach Artichoke Dip with Herb Flatbread
 - Burrata, Prosciutto, & Heirloom Tomato with Basil Pesto Drizzle
 - Roasted Garden Fresh Veggie Melange
 - Roman Style Brussel Sprouts with Aged Pecorino + Mint + Pistachio
- Choice of Pasta (pick 2):
 - Carolina Pesto: Spaghetti + Basil + Arugula + Pinenuts
 - House Spaghetti & Meatballs: Local Beef + Sausage + Organic Tomato + Basil + Pecorino
 - 72 West Gnochetti: Roasted Mushroom + Truffle + Sausage
 - Alfredo: Linguini + Gorgonzola + Cream
- Choice of Pizza (pick 2):
 - The Fresh: Fresh Burrata + Fresh Tomato + Fresh Torn Basil
 - The Uszh: Mozzarella + Herb Mix + Crushed Garlic Crouton
 - The Garden: Pepper Mix + Brussels + Mushroom + Zucchini
 - The Manchester Rd: Pepperoni + Sausage + Green Olive + Garlic
 - The White: Feta + Mozzarella + Pecorino + Garlic (no red sauce)
 - The Trend: Sausage + Caramelized Onion
 - The Shroom: Truffle + Mushroom + Ricotta + Garlic Cream
- Choice of Dessert (pick 1):
 - Cannoli, Tiramisu, Olive Oil Cake, Budino, Seasonal Sorbet
- Beverages: Italian soda, Pellegrino, soft drinks, Local craft beer, Chianti and Moscato
- Tables, chairs, festive Italian themed decor
- Clean up and breakdown
- Pricing does not include Tax and may require \$150 attendant fee
- Minimum 10 guests required

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DUE SOUTH REHEARSAL DINNER

\$37.50/PP

- A buffet style rehearsal dinner, which includes -
- Choice of Salad (Pick 1):
 - Seasonal Spinach Salad
 - Mixed Greens Salad
- Choice of Entree (Pick 2):
 - Sweet Tea Bone In Fried Chicken
 - Balsamic Seared Roasted Chicken
 - Mamma's Meatloaf
 - Low Country Lemon Spice Boiled Shrimp
- Choice of Vegetable (Pick 1):
 - Southern Style Creamed Corn
 - Succotash
 - Braised Collard Greens
 - Broiled Green Beans w/Cherry Tomatoes
- Choice of Starch (Pick 1):
 - Garlic Roasted Potatoes
 - Rice Pilaf
- Choice of Dessert (Pick 1):
 - Fresh Seasonal Berry Scratch Made Pie
 - Banana Pudding
 - Assorted Mini Desserts (Brownies, blondies, lemon bars, pecan bars, magic cookie bars)
- Beverages: Sweet Tea, Lemonade, Soft Drinks, Beer and Wine
- Tables, chairs, bohemian decor
- Clean up and breakdown
- Pricing does not include Tax and may require \$150 attendant fee
- Minimum 10 guests required

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THE LIGHT TOUCH LUNCH

\$23.00/PP

- An upscale casual grab-n-go style lunch for an easygoing afternoon and includes:
- An assortment of flatbreads:
 - The Margherita with garden tomatoes, fresh mozzarella, and torn basil
 - The PBoro with seared skirt steak and tangy gorgonzola
 - Seasonal Farm Fresh Quiche
 - Little Birdie Chicken and Moncure Farm Corn Quiche, individually prepared
- Farmer's Market Crudite Grande platter
 - Local farm grown veggies
 - Artisanal Cheese Selection
 - Charcuterie and accoutrements
 - Breads, crackers, chips
 - Green Goddess dip and seasonal hummus
 - Fresh fruit skewers with lime, mint, and local honey drizzle
- Assorted fresh-baked Carolina Cravings brownies & cookies
- Assorted wines, soft drinks, juices, and waters
- Plates, utensils, servingware
- Set-up and break down of buffet
- Clean up and breakdown
- Pricing does not include Tax
- Minimum 10 guests required
- May require attendant fee

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THE EASY GO FLOW LUNCH

\$23.00/PP

- An assortment of pre-made sandwiches (Pick 2:)
 - Little Birdie Farms Farmhouse Chicken Salad on a butter baked croissant
 - Roast Beef, Bacon, Garlic Mayo on a toasted ciabatta roll
 - Turkey, Ham, Rosemary Pesto, and White Cheddar on soudough
 - Seasonal hummus, farm veggies, feta, greek vinaigrette on pita
- Assortment of individually bagged chips
- Farmer's Market Crudite platter
 - Local farm grown veggies and fruit
 - Artisanal Cheese Selection
 - Crackers, chips
- Carolina Cravings chocolate chip cookies and brownies
- Assorted wines, soft drinks, juices, and waters
- The Easy-Go-Flow Lunch includes:
 - Plates, utensils, servingware
 - Set-up and break down of buffet
 - Clean up and breakdown
- Pricing does not include Tax
- Minimum 10 guests required
- May require attendant fee

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THE POTATO || CHIP BAR

\$23.00/PP

- A casual buffet lunch that includes:
 - Baked potatoes
 - Flash Fried Corn Tortilla Chips
 - Hot toppings:
 - Cowboy Beef Chili
 - Hatch Chili Queso
 - White Cheddar Broccoli Fondue
 - Shredded Chicken Alfredo
 - Cold Toppings:
 - Sour Cream, Butter
 - Hand Mashed Twice Spiced Guac
 - Charred Three Chili Salsa
 - Hickory Bacon
 - Green Onions
 - Crumbled Bleu Cheese
 - Shredded White Cheddar
 - Black Olives
 - Sliced Fresh Jalapenos
 - French Onion Chip Dip
 - Chargrilled Garden Fresh Vegetables
 - Strawberry + Spinach Salad
 - Carolina Cravings chocolate chip cookies + brownie assortment
 - Assorted wines, soft drinks, juices, and waters
 - Plates, utensils, servingware
 - Set-up and break down, clean up of buffet
 - 1 service attendant
 - Pricing does not include Tax
 - Minimum 10 guests required

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RECEPTION DINNER OPTIONS

\$89 / PP

First Course / Amuse Bouche, pre-served (choose 1):

- Corn and Goat Cheese Bisque with Parmesan Crisp
- Chilled Herbed Jumbo Shrimp with Bloody Mary Cocktail Sauce
- Harissa Spiced Lamb Meatball
- Apple Smoked Chicken and Scallion Bratwurst with Maple Raspberry Demi Glaze

Second Course (choose 1):

- Bibb Lettuce Salad with Fried Capers, Slivered Radish, and Torn Tarragon Vinaigrette
- Seasonal Harvest Salad with Poppyseed Vinaigrette
- Roasted Tomato and Garden Basil Bisque

Third Course (choose 1 below + 1 vegetarian option:)

- The Classic: Bleu Cheese Crusted Beef Tenderloin with Chef Made Secret Sauce, Rosemary Garlic Mashed Potatoes, and Bacon-Baked Brussel Sprouts
- The Californian: Niman Ranch Short Rib, Yukon Potato Mousseline, Black Garlic Glaze, Simple Broccolini
- The Carolina Bay: Blackened Shrimp, Chile Goat Cheese Grits, Red-Eye Gravy, Mustard Spiced Collards Greens, Jalapeno Stone Ground Corn Bread
- The Southern Combo: Southern Spiced Chicken Breast, Oven Fried Shrimp, Grilled corn Succotash, Cheddar Grit Cake
- The Wild Child: Simple Grilled Wild Salmon with Herb Butter, Wild Rice Pilaf, Wild Grown Forest Foraged Mushroom Melange
- The Mix Tape: Skirt Steak + Chimicurri, Chicken Thigh + Calabrian Chili Jus, Parsnip Puree, Roasted Vegetable Melange

Vegetarian Option (choose 1 as an alternate choice for guests:)

- Scratch Linguine Noodles, Oven Roasted Tomato Caponata
- Trofie Pasta, Chanterelles, Corn, Black Lime Powder, Reggiano Parmesan
- Roasted Garden Harvest Vegetables, White Bean and Radicchio Mash
- Sweet Potato Hash, Cumin Spiced Black Bean Cake, Carrot Mash

Accompaniments:

- Crusty Farm Bread with Sea Salt Farm Churned Butter
- Red Wine, White Wine table service
- Water service

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BAR PACKAGE

- The Rosemary House Bar Package includes 4 hours of service, and...

- The following Call Liquors

- Tito's Vodka
- Bombay Gin
- Bacardi Superior Rum
- Makers Mark Bourbon
- Jack Daniel's Whiskey
- Johnny Walker Red Scotch
- Jose Cuervo Silver Tequila

- Domestic / Specialty Beer: (select 2)

- Michelob Ultra
- Blue Moon
- Bud Light
- Yuengling
- Sam Adams
- Coors Light
- White Claw
- New Belgium Fat Tire
- Sweetwater 420 Pale Ale
- Miller Lite Austin East/Bold Rock

- Import / Local Craft Beer: (select 2)

- Corona
- Modelo
- Stella Artois
- Heineken
- White St. Brewing (Wake Forest)
- Hoptimist
- Kolsch
- Foothills Brewing (Winston-Salem)
- Hoppyum
- Torch Pilsner
- Wicked Weed (Asheville)
- Day Light Ale
- Pernicious IPA
- Carolina Brewery (Chapel Hill)
- Sky Blue Kolsch
- Copperline Amber
- Trophy Brewing (Raleigh)
- Trophy Wife
- Mort's Lager

- Wine


- Choice of 2 Red Wines (Cab, Malbec, Pino Noir, Merlot, Blend, or Rose)
- Choice of 2 White Wines (Chardonnay, Sauv Blanc, Moscato, Pinot Grigio, Riesling, Prosecco)

- Two Custom Blended Signature Cocktails

- The Sweet Bell: Whiskey, fresh apple, sage, and citrus with a touch of sweet pepper.
- The Poco Picante: Tequila, fresh grapefruit, jalapeño, and lime.
- The Antelope: Rum, fresh cantaloupe, mint, and citrus.
- The RHouse South: Whiskey, fresh orange, rosemary, and maple.
- The Blushing Bride: Vodka, fresh lemon, persian rose, simple syrup, club soda
- The Grinning Groom: Tequila, fresh blood orange, ginger, and citrus.
- The Sweet South: Gin, St. Germain Elderflower Liqueur, Grapefruit, Rosemary, Tonic
- Passion Wins: Tequila, passion fruit, lime, agave, sparkling water
- Black Tie: Champagne, Blackberry Muddle, Thyme Simple Syrup

- All permitting, set up, break down, bartenders, service ware, Instagram-worthy bar decor and signage

- Soda, Water, Mixers, Fruit, Garnishes, 9 ounce compostable cups



"OUR WEDDING WAS
PERFECT - INTIMATE
AND COZY, WITH
EXQUISITE DETAILS AND
SUCH A UNIQUE VIBE.
EVERYONE IS STILL
TALKING ABOUT THE
FOOD... JOSH AND I ARE
STILL TALKING ABOUT
WHAT IT MEANT TO US.
THANK YOU FOR
CREATING SUCH A
PERFECT MEMORY."

Josh & Emily

A photograph of a wedding reception table. The table is set with white plates, gold-rimmed glassware, and gold cutlery. In the center of the table is a large, geometric centerpiece made of copper-colored wire, filled with white roses and a white pillar candle. The background shows more tables and chairs, all set for a formal event.

LET US KNOW
IF WE CAN
ANSWER ANY
QUESTIONS FOR
YOU!

STAYINTHEPINES@GMAIL.COM