



# THE ROSEMARY HOUSE

EST. 1891



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## EVENTS AT THE ROSEMARY HOUSE

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packages, rates, and information  
[www.the-rosemary-house.com](http://www.the-rosemary-house.com)

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# WELCOME

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Hey there! Thanks for stopping by!

In considering an event space, we hope that we can make your choice an easy one.

The Rosemary House is a historic mansion in idyllic small-town North Carolina and we specialize in events and micro-weddings of up to 60 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.

We offer an intimate setting for just a few, a large space for a group of screaming kiddos, or choose to have an outdoor seated affair with up to 60 guests. The intimate setting of our ethereal back yard garden provides a magical backdrop for ceremonies, memorials, weddings, and more. The garden is beautifully landscaped with lush greenery, fragrant flowers, and twinkling lights that create a romantic and picturesque backdrop. Or choose our large wraparound front porch, nestled in the pines and bathed in natural beauty, which can sit 60 guests at our farmhouse tables or mingling around cocktail tables for a more casual affair.

For smaller events, we offer our interior common areas.

You may also rent out the entire house!

We promise to make your event a delicious one, too: we offer in-house catering, or you can select your own caterer. 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, let's work together to create perfect your menu.

The experienced and professional staff are dedicated to making the event 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!



A string of warm, glowing Edison-style light bulbs hangs against a dark background. The bulbs are arranged in a slightly curved line, with some in sharp focus and others blurred in the background, creating a bokeh effect. The light from the bulbs is a warm, golden-yellow color. A white, rounded rectangular box is positioned in the lower-middle part of the image, containing the text "EVENT PACKAGES".

## EVENT PACKAGES

CHOOSE A PACKAGE OR  
CUSTOMIZE YOUR OWN



The Shindig	\$350
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Tea Time	\$25/pp
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Piece of Cake	\$950
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The Overnighter	\$3000/\$4500
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The Daytimer	(varies)
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The Party Pro	(varies)
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The Weekender	\$12,500
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The Sovereign	\$25,000
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The Independent	(varies)
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## THE SHINDIG VENUE ONLY

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- VENUE RENTAL AND PARTY PLANNING
  - 4-hour venue rental
  - Non-exclusive use of selected Rosemary House area(s)
  - Up to 20 guests permitted. No problem to 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
  - Does not include any additional amenities nor rental items
  - See last page for rental item add-ons

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\$350.00

NO ADDITIONAL GRATUITY  
NO ADDITIONAL EVENT PRODUCTION FEE

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## TEA TIME

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- VENUE RENTAL and TEA PARTY PLANNING
  - 4-hour venue rental
  - Non-exclusive use of selected Rosemary House area(s)
  - Up to 20 guests permitted. For larger events, please inquire.
  - Fun Instagram-worthy spread of tea time nibbles including sandwiches, cookies, tea cakes, a variety of teas, soft drinks, juices, and more
  - Event Cake
  - Requires signed event agreement
  - Does not include a required refundable damage deposit

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\$350.00 RENTAL FEE

\$25 PER PERSON

GRATUITY NOT INCLUDED

NO ADDITIONAL EVENT PRODUCTION FEE

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## PIECE OF CAKE

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- VENUE RENTAL, FOOD, DRINK
  - 4-hour venue rental
  - Non-exclusive use of selected Rosemary House area(s)
  - Up to 20 guests permitted. For larger events, please inquire.
  - Event coordinator to assist with decor, planning, and more
  - The Nibbles Buffet (see options) OR Grand Charcuterie Table featuring veggies, meat kabobs, crackers, dips, spreads, fruit, cheeses, more
  - 1 custom event cake
  - Soft drinks, juices, beer, and wine
  - Requires signed event agreement
  - Does not include a required refundable damage deposit

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\$950.00

EACH ADDITIONAL GUEST: AGE 0 - 16, \$18 // 16+ \$35

DOES NOT INCLUDE GRATUITY

NO ADDITIONAL EVENT PRODUCTION FEE

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## THE OVERNIGHTER

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- HOUSE + LODGING + EVENT
  - This is a venue + 1 night lodging option + 1 event
  - Check in time 3 pm
  - Check out time noon
  - 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 30 guests
    - Requires signed event agreement
    - Guest is responsible for set up, break down, clean up, and all other terms of the event agreement
    - No rental items included, see last page for rental item add-on
  - Does not include a required refundable damage deposit

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\$3000.00

NO ADDITIONAL GRATUITY,  
NO ADDITIONAL EVENT PRODUCTION FEE

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## THE OVERNIGHTER 2

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- HOUSE + LODGING + EVENT
  - This is a venue + 2 night lodging option + 1 event
  - Check in time 2 pm
  - Check out time noon
  - 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 30 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

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\$4500.00

NO ADDITIONAL GRATUITY,  
NO ADDITIONAL EVENT PRODUCTION FEE

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A woman with long blonde hair, wearing a tan turtleneck sweater and a straw hat, is smiling and looking down at a table. The table is set with various items including a large glass of beer, a plate of fruit (grapes, pears, pomegranate), a jar of jam, and a cup of coffee. The background is slightly blurred, showing other people and outdoor furniture.

## THE DAYTIMER

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- A FULL SERVICE LUNCH EVENT
    - Venue rental 11am – 3pm
    - Event Coordinator
    - Signage and decor
    - Fully Catered Lunch
    - Custom Event Cake or Dessert
    - Self serve beer, wine, & 2 pre-made cocktails
    - Full service set up / break down
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STARTS AT \$49 PER PERSON

NO ADDITIONAL EVENT PRODUCTION FEE  
DOES NOT INCLUDE GRATUITY

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## THE PARTY PRO

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- A FULL SERVICE DINNER EVENT
  - Exclusive venue rental 8am - 4pm or 2pm - 10pm
  - Event Coordinator
  - Signage and decor
  - Seated 3-course dinner
  - Custom Event Cake
  - Self serve soft drinks, beer, wine, & 2 pre-made cocktails
  - Full service set up / break down
  - One night lodging for up to 16 guests (add'l/optional)
  - Family style breakfast for up to 16 guests (add'l optional)

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\$750 VENUE FEE

+

\$125 PER PERSON

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

NO ADDITIONAL EVENT PRODUCTION FEE  
DOES NOT INCLUDE GRATUITY

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# THE WEEKENDER

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- THE HOUSE
  - 2-night whole-house buyout for up to 16 guests
  - Early check in, late check out
  - 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 Friday night dinner for up to 16 (choose 1 of 2 options, attached)
  - 1 family style breakfasts/brunches for up to 16 (Saturday & Sunday)
  - 1 family style lunch for up to 16 (choose 1 of 3 options, attached) (Saturday)
  - 1 seated 3-course Saturday Dinner on our wrap around porch (or Friday)
- THE EVENT
  - Guests enjoy the grounds of a historic mansion. No restrictions on duration.
  - On-site event coordinator on day of event to help with anything you need
  - Private meeting area available
  - Set up of venue to include decor, signage, string lights, and more
- FULL SET UP OF EVENT GARDEN
  - A/V equipment includes speakers and a microphone
  - Bamboo chairs
  - Event arch with draping and flowers
  - Set up of additional client-provided event items and decor

## THE SATURDAY DINNER (up to 25 guests)

- Open bar with attendant for up to 4 hours
- 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
  - Yard games: corn hole, hula hoops, golf toss, bacci, more
- 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

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\$12,500

EACH ADDITIONAL GUEST \$149  
NO ADDITIONAL EVENT PRODUCTION FEE

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## THE SOVERIGN

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- THIS PACKAGE INCLUDES THE WEEKENDER, PLUS -
  - Event Photographer
    - 6 hours coverage
    - up to 400 digital images
    - online gallery
    - photos delivered within 6 - 8 weeks
  - Videography
    - A high-end and artistic video of your event
  - Client Beauty Styling
    - 4.5 hour hair and make up session
  - Full event decor and styling
    - Full service floral, rentals, decorations, styling
  - Event Cake
  - DJ
  - 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

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\$25,000

EACH ADDITIONAL GUEST \$149

GRATUITIES NOT INCLUDED

NO ADDITIONAL EVENT PRODUCTION FEE

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# THE INDEPENDENT

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

o Venue Rental, 9 hours	\$1800
o Venue Rental w/lodging, 21 hours	\$3000
o Venue Rental w/lodging, 46 hours	\$4500
o Venue Rental, each additional hr	\$225
o Casual Dinner	\$37/pp + \$150 attendant
o Family style breakfast	\$19/pp + \$75 attendant
o Any lunch option	\$23/pp + \$75 attendant
o 3 Course Event Dinner	\$89/pp
o The Nibbles	\$25/pp (see options)
o Le Grande Charcuterie Table	\$22/pp + \$150 set up
o 4hr Self-Serve Beer + Wine	\$25/pp + \$99 set up
o 4hr S-S Beer + Wine + 2 cocktails	\$37/pp + \$99 set up
o 4hr Open Bar w/2 sig. cocktails	\$70/pp
o 4 hr Open Bar w/beer and wine	\$33/pp
o Bartender	\$200/4 hours; \$55/each add'l hour
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 Event Decor Rental	\$225 flat rate for all signage/items
o Champagne toast	\$5/pp
o Event Staff	\$55/ hour per person
o Alcohol permitting and handling	\$250
o Event Photographer	\$3200 / 5 hours
o Event Videographer	\$2250 / 6 hours
o Beauty Styling	\$1200 / 4.5 hours
o Floral Services	\$2850
o DJ	\$650
o Event 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	TBD

PLEASE ASK ABOUT:  
Wine & Cheese Tastings  
Holiday Parties  
Yoga Retreats  
Rehearsal Dinners  
and more





CATERING  
MENUS



# THE SPITFIRE

\$37.50/PP

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- 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

\$37.50/PP

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- 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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# THE LIGHT TOUCH LUNCH

\$23.00/PP

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- 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

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- 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

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- 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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# EVENT DINNER OPTIONS

\$89 / PP

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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 Spring Harvest Salad with Poppyseed Vinaigrette
- Roasted Tomato and Fresh 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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# THE NIBBLES BUFFET

## CHOOSE UP TO 5 OPTIONS

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The Nibbles Buffet is a “finger food” smorgasbord that offers your party guests a variety of options. Each serving below are appetizer sized portions, with enough for your guests to enjoy more than one. Choose up to 5 options.

- Soup Shooters, choice of:
  - Butternut Squash Soup
  - Greek Avgolemono
  - Potato Leek Silken Bisque
  - Tomato Basil Bisque
- Mini salad skewers / salad cups, choice of:
  - Caprese Skewer: cherry tomato, buffalo mozzarella, basil pesto drizzle
  - Greek Skewer: cucumber, green pepper, tomato, greek olive, red onion, feta vinaigrette drizzle
  - Cobb Skewer: iceberg, bacon, red onion, avocado, blue cheese or ranch drizzle
  - Italian Skewer: spinach, artichoke heart, genoa salami, provolone, peppadew, balsamic drizzle
- Mini Frittatas with choice of ingredients: tomato, onion, green pepper, mushroom, spinach, goat cheese, swiss cheese, garlic, ham, chicken sausage, bacon, parsley, chives, dill, basil
- Tea Sandwiches, choice of:
  - Cucumber and Smoked Salmon
  - Chicken Salad
  - Pimento Cheese
  - Egg Salad
  - BLT with avocado
  - Radish & Herb Butter
  - Herbed Avocado & Egg
  - Prosciutto, Apple, & Brie
- Sliders, choice of:
  - Southern Style Pulled Pork
  - Hot Nashville Chicken
  - Veggie Burger
  - Scratch-made Falafel
- Skewers with choice of dips
  - Skirt Steak + Chimichurri
  - Chicken Thigh + Honey Dijon
  - Chicken Sausage + Chipotle Aioli
  - Grilled Veggies + Balsamic Dipping Sauce
  - Coastal Shrimp + Zesty Cocktail Sauce
  - Roasted Garlic Potatoes + Garlic Aioli
- Flatbreads, choice of:
  - Four Cheese
  - Pesto
  - Salame Picante
  - Forest Mushroom with Truffle Drizzle





## THE NIBBLES BUFFET CONTINUED

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- Hatchery Chad Deviled Eggs
- Mac - n - Cheese "muffins"
- Zucchini fritters
- Stuffed Potato Poppers
- Cauliflower Bites

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.



# BAR PACKAGE

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- 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



A woman with long brown hair is smiling and holding a burger. She is sitting at a wooden table outdoors at night. The table is set with various dishes, including a bowl of green grapes, a bowl of green salad, a bowl of yellow chips, and a glass of water. There are also some candles and a red bottle on the table. The background is dark with some blurred lights.

SHARE YOUR VISION,  
AND WE'LL CREATE  
A PACKAGE FOR YOU.

STAYINTHEPINES@GMAIL.COM

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