



PRIVATE DINING GUIDE

Thank you for considering hosting your event at Winston's Grille. We provide first-class hospitality in a warm and inviting atmosphere with professional service and high-quality food. Whether you are hosting a wedding rehearsal or reception, corporate function, birthday, or anniversary, Winston's Grille will accommodate your every need. Indeed, our private banquet rooms are full of possibilities.

To facilitate your planning, you will find our offerings and menus. Please feel free to contact our Banquet Coordinator. We look forward to hosting your event.

Banquet Coordinator: Kerielle Sewell
E: ksewell@winstonsgrille.com | **P:** 919.790.0700

A signed private dining contract and security deposit are required to guarantee your reservation. Deposits must be made with a credit card or debit card and will be used as credit towards the final bill at the end of the event.

Private Rooms

We can transform our general dining space to create spacious private dining spaces to host your event. We offer several rooms, each with its own special layout and seating capacity.

THE BACK LOUNGE | The Back Lounge is fully enclosed with a glass wall and glass double doors.

Required Guest Minimum: **22 Guests** | Security Deposit - **\$200** | Holds up to 30 guests maximum seated and standing.

THE GALLERY | The Gallery is a semi-private area with a glass wall, and an open entrance to the space.

Required Guest Minimum: **32 Guests** | Security Deposit - **\$250** | Holds up to 40 guests maximum seated and standing.

THE FRONT LOUNGE | The Front Lounge has an open front entrance that leads into the room. The Sunroom is included and can be used for appetizers, cake and gift table, or seating.

Required Guest Minimum: **40 Guests** | Security Deposit - **\$300** | Holds up to 50 guests maximum seated/55 standing.

THE BACK LOUNGE & GALLERY | The Back Lounge and Gallery is a combination of two dining spaces to create an expansive area for large groups.

Required Guest Minimum: **52 Guests** | Security Deposit - **\$350** | Holds up to 72 guests maximum seated/85 standing.

Guest Room Minimum & Guaranteed Guest Count

All private rooms require a minimum number of guests to reserve the space. During the initial planning, we request an approximate guest count. The host will be responsible for providing the guaranteed guest count **due 5 days prior** to the event date. You will be charged for a final **guaranteed guest count** or **guest room minimum** at the package price chosen per person, whichever is greater.

- **Ex:** The day of your event, the number of guests who are in attendance is 18 and the meal package chosen is Dinner A \$70 pp. You have four guests missing to meet up to the guest room minimum. You are responsible for paying for 22 guest room minimum at the menu package price for your event as the Back Lounge requires 22 guests to reserve.

Guest room minimums are not transferrable to gift cards or to-go meals. Any changes in party size, please contact the banquet coordinator to confirm the event is set for the correct number of guests. This information gives us the ability to properly plan, order, and prepare the menu selected, and seating arrangements in the private room.

Event Timing & Decorating

All events must begin and end promptly at the times indicated in your contract. Our staff will ensure that the event proceeds in a reasonable, timely fashion. We understand that unexpected delays do arise on the occasion, so we ask the host of the event to ensure the prompt arrival of all guests.

The private room will be available and ready 25 minutes prior to the scheduled start time for the event; this is the time you are able to add decorations or materials to your event space. Guests who arrive early without approval from the Banquet Coordinator cannot be guaranteed access to the event space prior to the reservation time.

We ask that décor brought into the restaurant does not contain and/or have glitter, feathers, confetti, or balloons filled with confetti. Decorations may not be pinned, thumb tacked, glued, or attached to the walls, ceilings, floors, or furnishings. Metal balloon arches are prohibited.

Balloons and flowers are welcomed. We suggest simple decorating; easy and quick to put together and pull apart. Any materials brought into Winston's Grille by the host and/or outside vendors are responsible for the setup and removal of décor at the end of the event.

Cancellations

Cancellations must be made 5 days prior to the event. For all cancellations within 5 days of the event, the security deposit will be forfeited. To cancel your event, please reach out to the Banquet Coordinator by email or phone.

Deposits made for an event between the dates of December 1st - December 31st will not receive a refund for cancellation during the holiday season. There are no exceptions to this cancellation policy including personal, business, medical, or any other family and/or guest related issues.

Final Payment, Tax, and Gratuity

The deposit is applied to the final bill and payment will be due in full on one check at the end of the event. An itemized bill will be presented with a 21% Gratuity and 8.25% Sales Tax added to the final bill. Food purchases will be on one bill; **we do not offer separate checks for private dining.** Alcohol will be charged based on consumption (can be billed all on one bill or separate bills). Acceptable forms of payment, include cash, Visa, Mastercard, Discover, and American Express. Personal checks are not accepted.

Appetizers

Add-On Appetizer Platters | Prices are listed beside the description and serve 25 guests per platter.

Crab Dip | \$150

Homemade Carolina crab dip topped with melted mozzarella cheese, served with toasted crostini.

Bruschetta | \$110

Toasted crostini topped with warm goat cheese, fresh basil marinated tomatoes, drizzled with balsamic glaze.

Herb Cream Cheese Mushrooms | \$125

Baked silver dollar mushrooms stuffed with herb cream cheese.

Chicken Wings | \$145

Smoked, fried chicken wings with your choice of honey BBQ sauce, buffalo sauce, or plain wings, served with ranch and bleu cheese dressings.

Crab Balls | \$150

Bite-sized lump crab cakes rolled in panko breadcrumbs and fried, served with Cajun remoulade sauce.

Homemade Chicken Tenders | \$150

Marinated and fried tender pieces of chicken, served with honey mustard and ranch.

Crab Mushrooms | \$150

Baked silver dollar mushrooms stuffed with crab cream cheese.

Vegetable Tray | \$130

Assorted vegetables served with ranch and bleu cheese dressing.

Chicken Salad Sandwiches | \$130

Our homemade chicken salad served on a soft yeast roll with lettuce and tomato | (Contains pecans, onions, and grapes)

Prime Rib Sandwiches | \$150

Our slow roasted prime rib, sliced, and served on a soft yeast roll with homemade creamy horseradish sauce on the side.

Grilled Chicken Sandwiches | \$150

Marinated grilled chicken, served on a soft yeast roll, with sides of lettuce, tomato, and basil mayonnaise.

Fruit Tray | \$140

Fresh seasonal fruit.

Brownie Bites | \$150

Delicious bite-sized peanut butter brownies, topped with whipped cream.

NY Style Cheesecake Bites | \$150

Delicious homemade cheesecake bites, topped with whipped cream.

Key Lime Pie Bites | \$150

Homemade traditional Key Lime pie bites, topped with whipped cream and lime zest.

Chocolate Covered Strawberries | \$150

Hand dipped fresh strawberries in Belgium chocolate.

Appetizer Event Package | \$50 per person

N.C. 8.25% Tax and 21% Gratuity not included in the price per person | **Prices are subject to change.**

Appetizers are served buffet style and replenished for 1 hour during the 2-hour time limit in the private room for appetizer events. Select (6) appetizers of your choice above to be served; non-alcoholic beverages (soft drinks, iced tea, and coffee) are included in the package price. *The Appetizer Event package is available for lunch and dinner service.*

Daily Kids Menu

For ages 12 and below, our daily kid's menu will be provided | Billed a la carte – beverage, salad, entrée, and dessert. Kids do count towards your final headcount.

Vegan and Vegetarian Options

Below is our menu we provide for guests who may be vegan and/or vegetarian. Please note in the contract how many vegan/vegetarian menus are to be printed.

Vegetable Stir Fry [Vegan/Vegetarian]

Peppers, onions, broccoli, mushrooms, and garlic, sautéed in a teriyaki sauce, served over sushi rice, topped with sesame seeds and green onions.

Veggie Bowl [Vegan/Vegetarian]

Sushi rice topped with sautéed shitake mushrooms, broccoli, spinach, super slaw, roma tomatoes, chef tomatoes, onions, peppers, basil, garlic, shallots, and white wine, topped with a pyramid of asparagus.

Pasta Primavera [Vegetarian]

Sautéed squash, zucchini, corn, onion, edamame, tomato broccoli and mushrooms in a creamy marinara sauce over angel hair pasta topped with parmesan cheese.

Seated Dinner Menu

Winston's Grille offers a seated, full-service experience for larger groups and events. Appetizers are served buffet style, while bread and butter, salad, main course, dessert, and beverages are served individually. We are pleased to accommodate guests who have dietary restrictions (gluten-free, vegetarian, vegan, food allergies). We ask that all guests arrive at the time of the reservation to ensure the best experience.

Choose a package or mix and match packages to create a menu. A custom heading or company logo may be added to the top of each menu. Your selected menu will be printed and ready upon your arrival. **Menus must be finalized and confirmed 12 days prior to the event date.** We do our best to accommodate modifications after the contract has been submitted. The Banquet Coordinator and/or Executive Chef will create a menu based on the package you selected if we do not receive confirm entrée selections 12 days prior to your event.

Dinner A - \$70 per person | Dinner B - \$60 per person

Both packages include a salad, main course, dessert, and non-alcoholic beverage.

N.C. 8.25% Tax and 21% Gratuity is not included in the price per person | **Prices are subject to change.**

Dinner packages are available for lunch and dinner service.

Starter

[gf] **gluten free**

Traditional House Salad | Ranch, Bleu Cheese, Honey Mustard, Italian, or Creamy Balsamic Dressing

Main Courses | Choose (4) entrees for your event.

[gf] **Flame "Grille" Filet Mignon | A \$70**

7 oz. Bacon wrapped, filet mignon, served with homemade mashed potatoes and green beans.

[gf] **"Grille" Ribeye | A \$70**

14 oz Tender, aged, marinated ribeye, served with homemade mashed potatoes and green beans.

[gf] **Winston's Prime Rib | A \$70**

12 oz. Tender, aged, slow roasted prime rib, served with homemade mashed potatoes.

[gf] **Chicken Caprese | A \$70**

Grilled Chicken, topped with basil marinated tomatoes and mozzarella cheese, balsamic glaze drizzle, served on a bed of rice pilaf with sautéed spinach.

Chicken Portobello Pasta | A \$70

Grilled Chicken, portobello mushrooms, spinach, sun-dried tomatoes in a sherry tomato cream sauce on a bed of angel hair pasta.

Maryland Style Crab Cakes | A \$70

Two homemade lump crab crabcakes, topped with tropical fruit relish and a cajun remoulade drizzle, on top of a bed of rice pilaf with sautéed vegetables.

Cashew Salmon | A \$70

Fresh Salmon, encrusted with cashew and pepper, topped with lemon-lime beurre blanc, served on a bed of rice pilaf and sautéed vegetables.

[gf] **London Broil | B \$60**

7 oz. Marinated, flank steak, topped with mushroom demi-glace, served with homemade mashed potatoes and sautéed vegetables.

[gf] **Rotisserie Chicken | B \$60**

Herb seasoned, ½ rotisserie chicken, served with homemade mashed potatoes and collards.

[gf] **Shrimp and Grits | B \$60**

Shrimp sautéed with tomatoes, shallots, shiitake mushrooms, basil, and applewood smoked bacon, served on a bed of creamy grits.

[gf] **Grilled Salmon | B \$60**

Fresh grilled salmon, topped with a sherry tomato cream sauce, served on a bed of rice pilaf and sautéed vegetables.

Triple Crown | B \$60

Beef tenderloin, shrimp, chicken, mushrooms, broccoli, peppers, and onions sautéed in a ginger teriyaki stir fry sauce served over rice.

Dessert

Winston's Puff Pastry | Filled with homemade vanilla ice cream and whip cream, topped with your choice of homemade hot fudge or strawberry sauce.

Beverages

Soft Drinks, Iced Tea, Coffee | Juices and lemonade are not included.

Seated Lunch Menu

Winston's Grille offers a seated, full-service experience for larger groups and events. Appetizers are served buffet style while bread and butter, main course, dessert, and beverages are served individually. We ask that all guests arrive at the time of the reservation to ensure the best experience. Prices are subject to change.

Lunch A - \$38 per person | Includes an entrée, dessert, and non-alcoholic beverage.

Lunch B - \$29 per person | Includes an entrée and non-alcoholic beverage.

N.C. 8.25% Tax and 21% Gratuity is not included in the price per person | **Prices are subject to change.**

Lunch packages are available Mon - Fri from 11 am – 3:30 pm.

Main Courses | Choose (4) entrees from the list below to create your menu.

Crabcake Salad

Fresh house greens, tossed with mandarin oranges, fresh mangos, avocado and tomatoes with a citrus cilantro vinaigrette, topped with a crispy fried lump crab cake, drizzled with Cajun remoulade.

[gf] Black and Bleu Salad [gf]

Mixed greens topped with bleu cheese, pecans, blueberries, and strawberries, topped with a blackened chicken breast, served with raspberry vinaigrette.

Grilled Chicken Salad

Mixed greens with cheddar and mozzarella cheese, tortilla strips, tomatoes, and cucumbers, topped with a grilled marinated chicken breast.

[gf] Steak Salad

Grilled flank steak on a bed of mixed greens with onions, carrots, and cucumbers, tossed in ginger soy dressing, drizzled with teriyaki sauce. (*Gluten free without teriyaki drizzle*)

Monterey Chicken Sandwich

Grilled BBQ chicken with bacon, Monterey Jack cheese, basil mayonnaise, lettuce, and tomato on a brioche bun, served with your choice of hand-cut French fries or sautéed vegetables.

Winston's Country Club

Turkey, Swiss cheese, bacon, lettuce, tomato, and mayo on a large flaky croissant, served with your choice of hand-cut French fries or sautéed vegetables.

Ravioli Salute

Shrimp sautéed with white wine, garlic, and shallots in a creamy marinara sauce with fresh basil, served over cheese filled ravioli.

[gf] Rotisserie Chicken

Herb seasoned, ½ rotisserie chicken, served with homemade mashed potatoes and collards.

Dessert

Winston's Puff Pastry | Filled with homemade vanilla ice cream and whip cream, topped with your choice of homemade hot fudge or strawberry sauce. (**Lunch A only**)

Beverages

Soft Drinks, Iced Tea, Coffee | Juices and lemonade are not included.

[gf] gluten free

The Bar

Beer, wine, and liquor are charged based on consumption. Our banquet staff will happily take drink orders and serve guests for the bar service. To view our alcohol selections, please visit our website at www.winstonsgrille.com/menu/. Please note all beverage options are subject to availability and seasonality and pricing may change at any time. Bar options are also subject to relevant service fees and taxes.

Open Bar

Full bar service includes beer, wine, and cocktail options. Drink tickets can be provided to limit the number of beverages ordered per person.

Beer and Wine Only

Guests may order beer and wine from the beverage menu and/or from pre-selected beer and wine options the host has chosen. Pre-selected beer and wine must be confirmed 12 days prior to the event date. Drink tickets can be provided to limit the number of beverages ordered per person.

Limited Bar

Guests may order beer, wine, and cocktails from pre-selected items the host has chosen. Drink tickets can be provided to limit the number of beverages ordered per person.

Cash Bar

Guests may order beverages on their own tab and are responsible for payment. Full bar service includes beer, wine, and cocktail options. All beverages provided by the host will be non-alcoholic options only.

There is a corkage fee of \$25 per 750 ml bottle of wine for outside wine brought into the restaurant.

Room Customizations and Additional Fees

Cake Fee \$15
*For outside desserts brought into the restaurant. Applies to cakes, cupcakes, pies, and cookies. Staff will provide plates, silverware, cut, and serve the dessert.

Table Décor

White Tablecloths \$2/cloth
Tea light Candles \$.50/candle

Tech Gear

Projector with HDMI port, WiFi, and Bluetooth \$150
Projector Screen 80" \$15
Handheld microphone and speaker \$100
Easel \$5

Disclaimers: Winston's Grille is not responsible for any lost or stolen items. Winston's Grille is not responsible for damages to or the theft of parked automobiles or contents thereof during the scheduled event.

Private Dining Contract

Please return this contract to the Banquet Coordinator, Kerielle Sewell, to secure your event.

Email: ksewell@winstonsgrille.com

Contact Information

Host Name/Contact Person: _____

Onsite Contact (if different from above): _____

Mobile Number: _____ | Home/Work Number: _____

Email Address: _____

Event Details

Event Description: _____

Date of Event (list day of the week & date): _____

Private Room: _____

Time Slot: _____ | Estimated Guest Count: _____

Company Name: _____ | Guest(s) of Honor: _____

Menu Details

| Please circle the event package and list the options below.

Lunch A \$38 | Lunch B \$29 | Appetizer Event \$50 | Dinner A \$70 | Dinner B \$60

For seated menus, list (4) entrees for the event:

1. _____
2. _____
3. _____
4. _____

List add-on appetizer platters:

1. _____
2. _____
3. _____
4. _____

For appetizer events, list (6) appetizers for the event:

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

Customization to the menu | Please write down a special header, greeting, or logo of choice:

List any known Allergies | Number of Guests with Allergies: _____

List any Dietary Restrictions and/or Special Diets | Number of Guests: _____

How many daily kids' menus? _____ (ages 12 & under)

Bar Details | Please circle one. Alcohol is charged based on consumption.

Open Bar | Cash Bar | Limited Bar | Beer and Wine Only | Dry Bar/No Alcohol

Please list selections for the limited bar or additional information:

Room Customization Details | Please check all that apply.

- | | |
|---|--|
| <input type="checkbox"/> Dessert Table Cake Fee (\$15 Flat Fee) | <input type="checkbox"/> Tea Light Candles (\$.50/candle) |
| <input type="checkbox"/> Gift Table or Extra Table | <input type="checkbox"/> Projector (\$150) |
| <input type="checkbox"/> Registration Table | <input type="checkbox"/> Projector Screen (\$15) |
| <input type="checkbox"/> White Tablecloths (\$2/cloth) | <input type="checkbox"/> Microphone and Speaker (\$100) |

Deposit Payment & Authorization

DEPOSIT AMOUNT: \$ _____

NAME AS IT APPEARS ON CARD: _____

CARD #: _____ | **EXP. DATE:** _____

CARD TYPE: VISA | MASTERCARD | AMERICAN EXPRESS | DISCOVER

You, **the client**, have read and agree to the information within Winston's Grille's private dining guide and contract. The client understands that the private dining guide and prices are subject to change. Any damages caused by you and/or guests will be charged to the card provided.

A signature below indicates that you have read and agreed to the terms as outlined above.

Signature

Date