

# Winston's

EST. 1986

## G R I L L E

## P R I V A T E D I N I N G



Thank you for considering Winston's Grille as the venue for your event.

We take pride in offering exceptional hospitality in a welcoming atmosphere, complemented by professional service and high-quality cuisine. Whether you're planning a wedding rehearsal, reception, corporate gathering, birthday, or anniversary celebration, Winston's Grille is dedicated to meeting your every need. Our private banquet rooms provide the perfect setting for any occasion.

**To secure your reservation, a signed private dining contract and a security deposit are required. Deposits must be paid by credit or debit card and will be applied as a credit toward the final bill at the end of the event.**

To assist with your planning, we have provided our offerings and menus. Feel free to reach out to our Banquet Coordinator with any questions. We look forward to hosting your event!



ksewell@winstonsgrille.com

### BANQUET COORDINATOR

Kerielle Sewell



(919) 790-0700

# PRIVATE ROOMS

We can customize our general dining area to create spacious private dining spaces for your event. With several rooms available, each featuring a unique layout and seating capacity, we can accommodate your specific needs.

## THE BACK LOUNGE



### Deposit \$200

Guest Minimum: 22 People

The Back Lounge is a fully enclosed space, featuring a glass wall and double glass doors. Accommodates up to 30 guests, both seated and standing.

## THE GALLERY



### Deposit \$250

Guest Minimum: 32 People

The Gallery is a semi-private space featuring a glass wall and an open entrance. Accommodates up to 40 guests, both seated and standing.

## BACK LOUNGE | GALLERY



### Deposit \$350

Guest Minimum: 52 People

The Back Lounge and Gallery combine to form a spacious dining area, perfect for large groups. It accommodates up to 72 guests seated and 85 standing.

## THE FRONT LOUNGE



### Deposit \$300

Guest Minimum: 40 People

The Front Lounge features an open entrance leading into the space, with the Sunroom included for added versatility. The Sunroom can be used for appetizers, a cake and gift table, or additional seating. This space accommodates up to 50 guests, both seated and standing.

# CANCELLATIONS

Cancellations must be made at least **five days before** the event. If canceled within five days of the event, the security deposit will be forfeited. To cancel, please contact the Banquet Coordinator via email or phone.



Deposits for events scheduled between **December 1st - December 31st** are non-refundable in the event of cancellation during the holiday season. This policy applies to all cancellations, with no exceptions for personal, business, medical, or any other family- or guest-related circumstances.



## GUEST COUNT AND ROOM MINIMUMS

During the initial planning, we ask for an estimated number of guests. A final guaranteed guest count must be provided

**at least five days before the event.**

The host will be charged based on the final guaranteed guest count or the room's guest minimum, whichever is greater.

**Children do not count toward the room's guest minimum.**

**Guest minimums cannot be applied to gift cards or to-go meals.**

If there are changes to your party size, please contact the banquet coordinator to ensure your event is set for the correct number of guests. This allows us to accurately plan, order, and prepare your selected menu, as well as arrange seating in the private room.

**Example:** The day of your event, 18 guests attend, and the selected menu items is charged at \$70 per person. The Back Lounge requires a minimum of 22 guests for reservation, you are responsible for paying for the full 22-guest minimum at \$70 per person.

**22 People x \$70 Per Person = \$1,540 (before NC 8.25% Tax - \$127.05 and 21% Gratuity - \$323.40)**



## EVENT TIMING AND DECORATING

All events must begin and end promptly at the times specified in your contract. Our staff will ensure the event runs smoothly and on schedule. While we understand that occasional delays may occur, we ask the host to encourage the timely arrival of all guests.

The private room will be available 30 minutes before the scheduled start time, allowing time for decorations or event materials to be set up. Guests arriving early without prior approval from the Banquet Coordinator may not be guaranteed access to the space before the reservation time.

For decorations, we kindly ask that items do not include glitter, feathers, confetti, or balloons filled with confetti. Decorations may not be pinned, tacked, glued, or otherwise attached to walls, ceilings, floors, or furnishings. Metal balloon arches are not permitted.

Balloons and flowers are welcome, and we recommend simple decorations that are quick and easy to set up and remove. The host and/or outside vendors are responsible for both the setup and removal of any décor brought into Winston's Grille at the end of the event.



## PAYMENT, TAX, AND GRATUITY

The deposit will be applied to the final bill, which must be paid in full on a single check at the end of the event. An itemized bill will be provided, including a **21% gratuity and an 8.25% sales tax.**

All food purchases will be consolidated into one bill, as separate checks are not available for private dining. Alcohol charges will be based on consumption and can be included on the main bill or billed separately.

**Accepted payment methods include cash, Visa, Mastercard, Discover, and American Express.**



# APPETIZER EVENT PACKAGE

Appetizers are served buffet-style and replenished for one hour during the two-hour private room reservation for appetizer events. Choose six appetizers from the selection above, which will be served along with non-alcoholic beverages, including soft drinks, iced tea, and coffee, all included in the package price.

The Appetizer Event package is available for both lunch and dinner service.

**\$50 PER PERSON + N.C. 8.25% Tax – \$4.13 & 21% Gratuity – \$10.50**

## ADD-ON PLATTERS FOR SEATED PACKAGES

Prices for the platters are  
located beside the description.

**Each platter feeds 25 guests**  
(two bites per person)

**\$150**  
PER  
PLATTER

### **Carolina Crab Dip**

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

**\$110**  
PER  
PLATTER

### **Bruschetta**

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

**\$125**  
PER  
PLATTER

### **Herb Cream Cheese Mushrooms**

baked silver dollar mushrooms stuffed with herb cream cheese.

**\$145**  
PER  
PLATTER

### **Smoked Chicken Wings**

smoked, fried, tossed honey BBQ sauce, buffalo sauce, or plain wings; served with ranch and bleu cheese dressings.

**\$150**  
PER  
PLATTER

### **Crab Balls**

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

**\$150**  
PER  
PLATTER

### **Homemade Chicken Tenders**

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

**\$150**  
PER  
PLATTER

### **Crab Mushrooms**

baked silver dollar mushrooms stuffed with crab cream cheese.

**\$130**  
PER  
PLATTER

### **Assorted Vegetables**

chef's choice, served with ranch and bleu cheese dressing.

**\$130**  
PER  
PLATTER

### **Chicken Salad Sandwiches**

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

**\$150**  
PER  
PLATTER

### **Prime Rib Sandwiches**

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

**\$150**  
PER  
PLATTER

### **Grilled Chicken Sandwiches**

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

**\$140**  
PER  
PLATTER

### **Assorted Fruit**

fresh, seasonal

**\$150**  
PER  
PLATTER

### **Brownie Bites**

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

**\$150**  
PER  
PLATTER

### **NY Style Cheesecake Bites**

delicious homemade cheesecake bites, topped with whipped cream.

**\$150**  
PER  
PLATTER

### **Key Lime Pie Bites**

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





# Seated Lunch Packages

LUNCH A – \$38 Per Person (Includes beverage, entree, & dessert)

LUNCH B – \$29 Per Person (Includes beverage and entree)

**Prices listed do not include 8.25% NC Tax and 21% Gratuity.**

◆ Lunch Packages are available Monday – Friday, 11 am – 3:30 pm

## SELECT FOUR ENTREES TO CREATE A MENU

You can personalize your menu by adding a custom heading or company logo. Your finalized menu will be printed and prepared for your arrival.

**Menus must be finalized and confirmed at least 10 days before the event. We will make every effort to accommodate any modifications after the contract has been submitted.**

If we do not receive your confirmed menu, the Banquet Coordinator or Executive Chef will design a menu based on your selected package.

### Winston's Puff Pastry – LUNCH A ONLY

homemade vanilla ice cream, whip cream, flaky puff pastry, choice of homemade hot fudge or strawberry sauce

### Beverages

soft drinks, iced tea, coffee

**juices and lemonade are not included**



gluten free

#### **Crab Cake Salad**

house greens, mandarin oranges, mangos, avocados, tomatoes, citrus cilantro vinaigrette, crispy fried lump crab cake, cajun remoulade



#### **Grilled Chicken Salad**

house greens, cheddar and mozzarella cheese, tortilla strips, tomatoes, cucumbers, grilled marinated chicken breast, choice of dressing (GLUTEN FREE W/O TORTILLAS)



#### **Southwest Salad**

house greens, citrus cilantro vinaigrette, cheddar & mozzarella cheeses, tortilla strips, tomatoes, cucumbers, avocados, black bean relish blackened chicken breast, chipotle bbq (GLUTEN FREE W/O TORTILLAS)



#### **Steak Salad\***

house greens, onions, carrots, cucumbers, ginger soy vinaigrette, flank steak, teriyaki glaze (GLUTEN FREE W/O TERIYAKI GLAZE)



#### **Black and Bleu Salad**

house greens, bleu cheese crumbles, pecans, blueberries, strawberries, blackened chicken breast, raspberry vinaigrette



#### **Rotisserie Chicken**

half roasted chicken, herb seasoned, homemade mashed potatoes, slow cooked collards



#### **Grilled Salmon**

fresh Atlantic grilled salmon, sherry tomato cream sauce, rice pilaf, sautéed vegetables

#### **Ravioli Salute**

shrimp sautéed with garlic, shallots, and white wine, creamy marinara sauce, cheese ravioli, fresh basil

#### **Winston's Burger\***

house ground chuck, bacon, american cheese, lettuce, tomato, dill pickle chips, mustard, mayonnaise, homemade brioche bun, choice of hand-cut french fries or sautéed vegetable medley

#### **Fried Chicken Sandwich**

lightly breaded, fried, chicken breast, mayonnaise, lettuce, tomato, pickles, homemade brioche bun, choice of hand-cut french fries or sautéed vegetable medley

#### **Monterey Chicken Sandwich**

grilled chicken breast, bbq sauce, bacon, monterey jack cheese, basil mayonnaise, lettuce, tomato, homemade brioche bun, choice of hand-cut french fries or sautéed vegetable medley

#### **Winston's Country Club**

turkey, swiss cheese, bacon, lettuce, tomato, mayonnaise, flaky croissant, choice of hand-cut french fries or sautéed vegetable medley

**We are happy to accommodate guests with dietary restrictions.**  
(gluten-free, vegetarian, vegan, food allergies)



# Seated Dinner Package

Includes bread & butter, side house salad, choice of entree, puff pastry dessert, and beverage. **Prices listed do not include 8.25% NC Tax and 21% Gratuity.**

## Traditional House Salad

house greens, carrots, cucumbers,  
tomatoes, red onions, croutons.  
choice of dressing: ranch, bleu cheese,  
honey mustard, italian, creamy balsamic

## Winston's Puff Pastry

homemade vanilla ice cream,  
whip cream, flaky puff pastry, choice of  
homemade hot fudge or strawberry sauce

## SELECT FOUR ENTREES TO CREATE A MENU

### \$70 PER PERSON



#### Flame "Grille" Filet Mignon

7 oz. bacon wrapped, mashed potatoes, sautéed green beans



#### "Grille" Ribeye

14 oz. tender, aged, marinated ribeye,  
mashed potatoes, sautéed green beans



#### Winston's Prime Rib (one side only)

12 oz. tender, aged, slow roasted, mashed potatoes

#### Winston's Cordon Bleu

chicken breast, prosciutto ham, swiss cheese,  
Italian bread crumbs, herb supreme sauce,  
rice pilaf, sautéed green beans



#### Maple Pork Chop

10 oz. bone-in, grilled, maple bourbon BBQ glaze,  
candied bacon, mashed potatoes, green beans

#### Chicken Portobello Pasta

grilled chicken, portobello mushrooms, spinach, sun-dried tomatoes, sherry tomato cream sauce, angel hair pasta

#### Maryland Style Crab Cakes

two lump crab cakes, tropical fruit relish, cajun remoulade drizzle, rice pilaf, sautéed vegetable medley

#### Salmon Wellington (one side only)

fresh Atlantic salmon, flaky puff pastry, cream cheese, spinach, mushrooms, lemon-lime beurre blanc, asparagus

#### Cashew Salmon

cashew and pepper encrusted Atlantic salmon, lemon lime beurre blanc, rice pilaf, sautéed vegetable medley

Personalize your menu by adding a custom heading or company logo. Your finalized menu will be printed and prepared for your arrival.

**Menus must be finalized and confirmed at least 10 days before the event. We will make every effort to accommodate any modifications after the contract has been submitted.**

If we do not receive your confirmed menu, the Banquet Coordinator or Executive Chef will design a menu based on your selected package.

### \$60 PER PERSON



#### Rotisserie Chicken

half roasted chicken, herb seasoned,  
homemade mashed potatoes, slow cooked collards



#### Grilled Salmon

fresh Atlantic grilled salmon, sherry tomato cream sauce, rice pilaf, sauté

#### Triple Crown

beef tenderloin, shrimp, chicken ,mushrooms, broccoli, peppers, onions, rice pilaf, ginger teriyaki stir fry sauce



#### Shrimp and Grits

shrimp sautéed with tomatoes, shallots, shiitake mushrooms, basil, applewood bacon, creamy grits

#### Vodka Pasta

rigatoni pasta, choice of chicken or shrimp, spicy vodka cream sauce, parsley, candied bacon, grated parmesan cheese



#### Chicken Caprese

grilled chicken, basil marinated tomatoes, mozzarella cheese, balsamic glaze, rice pilaf, sautéed spinach.

## Beverages

soft drinks, iced tea, coffee

**juices and lemonade are not included**



**gluten free**

**We are happy to accommodate guests with dietary restrictions.**  
(gluten-free, vegetarian, vegan, food allergies)



## Vegetarian and Vegan Menu

*Includes bread & butter, side house salad, choice of entree, dessert, and beverage.*

**Prices listed do not include 8.25% NC Tax and 21% Gratuity.**

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Kindly indicate the number of vegetarian/vegan menus required on the contract.

### **\$60 PER PERSON**

#### **Vegetable Stir Fry**

sautéed peppers, onions, broccoli, mushrooms, garlic,  
teriyaki sauce, sushi rice, sesame seeds, green onions

#### **Veggie Bowl**

sautéed shiitake mushrooms, broccoli, spinach, super slaw, roma  
tomatoes, chef tomatoes, onions, peppers, basil, garlic, shallots, white  
wine, sushi rice, asparagus

#### **Pasta Primavera**

sautéed squash, zucchini, corn, onion, edamame, tomato, broccoli,  
mushrooms, creamy marinara sauce, angel hair pasta, parmesan cheese

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## KIDS MENU

For Ages 12 and under

**Billed A la Carte Price for beverages, salad, entrée, and dessert.**

Kids do not count towards your final headcount  
(In addition to the appetizer, lunch or dinner package)

**Please visit our website to view our kids menu**

<https://winstonsgrille.com/menu/>



## THE BAR

Beer, wine, and liquor are billed based on consumption. Our banquet staff will gladly take drink orders and serve guests during bar service.

To explore our selection of alcoholic beverages, please visit our website at [www.winstonsgrille.com/menu/](http://www.winstonsgrille.com/menu/). Please note that all beverage options are subject to availability and seasonality, and prices may change at any time. Additional service fees and taxes may apply to bar options.

### \* OPEN BAR

Our full bar service offers a selection of beer, wine, and cocktails. Drink tickets are available to help manage and limit the number of beverages each guest orders.

### \* BEER AND WINE

Guests can choose beer and wine from the beverage menu or from a selection of pre-approved options chosen by the host. All pre-selected beer and wine choices must be finalized at least 12 days before the event. Drink tickets are available to manage the number of beverages each guest can order.

### \* LIMITED SELECTIVE BAR

Guests can enjoy beer, wine, and cocktails from a curated selection chosen by the host. Drink tickets are available to control the number of beverages each guest may order.

### \* CASH BAR

Guests are responsible for purchasing their own beverages and will be billed individually. The full bar service offers a selection of beer, wine, and cocktails. Any beverages provided by the host will be limited to non-alcoholic options.



**A corkage fee of \$25 per 750ml bottle applies to any outside wine brought into the restaurant.**

**Disclaimers:** Winston's Grille is not liable for lost or stolen items.

Additionally, we are not responsible for any damage to or theft of parked vehicles or their contents during the event.





# PRIVATE DINING CONTRACT

Kindly return this contract to the Banquet Coordinator to confirm your event booking.

**E-Mail:** [ksewell@winstonsgrille.com](mailto:ksewell@winstonsgrille.com) | **Banquet Coordinator** - Kerielle Sewell

## CONTACT INFORMATION

Client Name: \_\_\_\_\_ On-Site Contact: \_\_\_\_\_

Mobile #: \_\_\_\_\_ Home/Work #: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

## EVENT DETAILS

Date: \_\_\_\_\_ Time Slot: \_\_\_\_\_

Private Room: \_\_\_\_\_ Guest Count: \_\_\_\_\_

Event Description: \_\_\_\_\_

Company Name: \_\_\_\_\_ Guest(s) of Honor: \_\_\_\_\_

## MENU DETAILS

Indicate Package below:

**Lunch A (\$38 PP w/dessert)**

**Lunch B (\$29 PP w/o dessert)**

**Dinner Package (\$60/\$70 PP)**

### **Seated Menus - Lunch or Dinner:**

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### **Add- On Appetizer Platters:**

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### **Appetizer Events (\$50 PP)**

- LIST SIX APPETIZERS TO BE REPLENISHED:

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

5. \_\_\_\_\_

6. \_\_\_\_\_

### **Add- On Platters for APPETIZER EVENTS**

*(Non-replenishable):*

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

CONTINUE MENU DETAILS...

Personalize your menu with a special header, greeting, or logo:

List Any Known Allergies:

List Any Known Dietary Restrictions or Special Diets:

BAR DETAILS

Please Circle: OPEN BAR BEER AND WINE DRINK TICKETS DRY BAR LIMITED SELECTIVE BAR CASH BAR

Please list specific alcohol selections for Limited Selective Bar or additional information:

ROOM CUSTOMIZATIONS

Please circle all that applies:

Cake Fee (\$15 | includes table, plates, silverware, cake cutting) Gift Table/Extra Table Tea Light Candles (\$.50/candle) Registration Table White Tablecloths 61x61 (\$2/cloth) Easel (\$5) Projector (\$150) Projector Screen (\$15)

DEPOSIT AUTHORIZATION & AGREEMENT

Name (as it appears on card):

Deposit Amount: \$ CARD PROCESSOR: VISA MASTERCARD DISCOVER AMEX

CARD #: EXP: /

By signing this contract, you, the Client, acknowledge that you have read and agree to the terms outlined in Winston's Grilles' private dining guide and contract. You understand that the private dining guide and pricing are subject to change. Any damages caused by you or your guests will be charged to the card on file.

By signing below, you confirm that you have read and agree to the terms outlined above.

X Client Signature

X Date