

Winston's

EST. 1986

G R I L L E



PRIVATE DINING

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, WE KINDLY ASK FOR A SIGNED PRIVATE DINING CONTRACT AND A SECURITY DEPOSIT. DEPOSITS CAN BE MADE BY CREDIT OR DEBIT CARD AND WILL BE APPLIED AS A CREDIT TOWARD YOUR FINAL BILL, HELPING TO MAKE YOUR EVENT SEAMLESS AND ENJOYABLE.

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!

BANQUET COORDINATOR
Kerielie Sewell

 ksewell@winstonsgrille.com
 (919) 790-0700

PRIVATE DINING CONTRACT

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

E-Mail: 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

For Lunch Packages,
please choose and circle

With Dessert or **Without Dessert**.

**Kindly list your four menu choices below for
your selected lunch or dinner package:**

1. _____

2. _____

3. _____

4. _____

Add- On Appetizer Platters:

1. _____

2. _____

3. _____

4. _____

Appetizer Events

(\$50 per person – includes two hours of
food replenishment)

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 CASH BAR DRY BAR LIMITED SELECTIVE 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) Tea Light Candles (\$.50/candle) White Tablecloths 61x61 (\$2/cloth) Easel (\$5)

Gift Table/Extra Table Registration Table Projector (\$150) Projector Screen (\$15) Microphone & Speaker (\$150)

DEPOSIT AUTHORIZATION & AGREEMENT

Deposit Amount: \$

Name (as it appears on card):

Please circle

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

◆ ◆ ◆ 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.



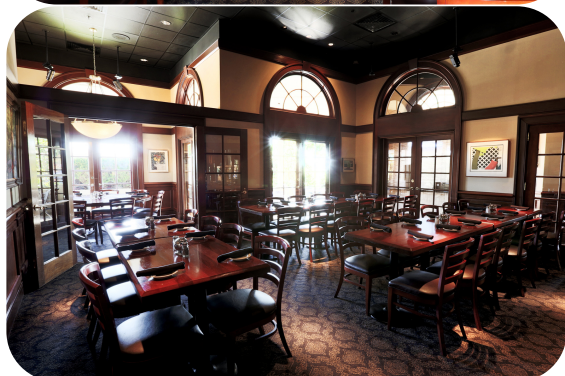
THE FRONT LOUNGE

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.



***A/V not recommended for the Front Lounge**

PRIVATE ROOMS



BACK LOUNGE & GALLERY COMBINED

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.

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)

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.

◆ ◆ ◆ 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 conclusion of the event. An itemized bill will be provided and will **include a 21% gratuity and an 8.25% sales tax.**

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

Accepted forms of payment include cash, Visa, Mastercard, Discover, and American Express.

◆ ◆ ◆ 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.

◆ ◆ ◆ APPETIZER PLATTERS ◆ ◆ ◆

Platter prices are listed alongside each description.

Each platter serves approximately 25 guests (two bites per person).

For groups of 20–40 guests, we recommend selecting two to three platters.

For groups of 40–50 guests, we recommend three to four platters.



\$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.

\$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)

\$140 PER PLATTER

Assorted Fruit

fresh, seasonal

\$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

Carolina Crab Dip

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

Crab Balls

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

Homemade Chicken Tenders

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

Crab Mushrooms

baked silver dollar mushrooms stuffed with crab cream cheese.

Prime Rib Sandwiches

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

Grilled Chicken Sandwiches

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

Brownie Bites

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

NY Style Cheesecake Bites

delicious homemade cheesecake bites, topped with whipped cream.

Key Lime Pie Bites

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



\$160 PER PLATTER

Sushi

Spicy Tuna Roll
Crunchy Shrimp Roll
California Roll
Sesame Seared Tuna Roll

◆ ◆ ◆ 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.

PLEASE CHOOSE SIX APPETIZERS.

Carolina Crab Dip

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

Bruschetta

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

Herb Cream Cheese Mushrooms

baked silver dollar mushrooms stuffed with herb cream cheese.

Smoked Chicken Wings

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

Crab Balls

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

Homemade Chicken Tenders

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

Crab Mushrooms

baked silver dollar mushrooms stuffed with crab cream cheese.

Assorted Vegetables

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

Chicken Salad Sandwiches

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

Prime Rib Sandwiches

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

Grilled Chicken Sandwiches

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

Assorted Fruit

fresh, seasonal

Brownie Bites

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

NY Style Cheesecake Bites

delicious homemade cheesecake bites, topped with whipped cream.

Key Lime Pie Bites

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

\$50 Appetizer Package

+ N.C. 8.25% Tax \$4.13

+21% Gratuity \$10.50

= \$64.63 Per Person

◆ ◆ ◆ SEATED LUNCH MENU ◆ ◆ ◆

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

You're welcome to personalize your menu by adding a custom heading or your company logo.

Finalized menus will be printed and ready for your arrival.

To ensure everything is prepared in time, menus must be confirmed at least 10 days prior to the event. We'll do our best to accommodate any changes after the contract has been submitted, but please note that adjustments may be limited.

If we do not receive your confirmed menu by the deadline, our Banquet Coordinator or Executive Chef will create a menu for you based on your selected package.

Lunch A – \$38 per person

Includes beverage, entrée, and dessert.

Estimated total per person: \$49.12

(based on 8.25% sales tax and 21% gratuity)

Lunch B – \$29 per person

Includes beverage and entrée.

Estimated total per person: \$37.48

(based on 8.25% sales tax and 21% gratuity)

Prices listed do not include an 8.25% North Carolina sales tax or a 21% gratuity.

PLEASE CHOOSE FOUR ENTRÉES TO BUILD YOUR CUSTOM MENU.



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

ADDITIONAL OPTIONS ON THE NEXT PAGE ...



gluten free

SEATED LUNCH MENU CONT.

Crab Cake Salad

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

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, 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

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

**We are happy to accommodate guests
with dietary restrictions.**

(gluten-free, vegetarian, vegan, food allergies)



SEATED DINNER MENU



includes bread & butter, a side house salad, choice of entrée, puff pastry dessert, and a non-alcoholic beverage.

~ At \$60 per person, with 8.25% tax and 21% gratuity, the total = \$77.55 per person.

~ At \$70 per person, with 8.25% tax and 21% gratuity, the total = \$90.48 per person.

~ At \$75 per person, with 8.25% tax and 21% gratuity, the total = \$96.94 per person.

You're welcome to personalize your menu by adding a custom heading or your company logo.

Finalized menus will be printed and ready for your arrival.

To ensure everything is prepared in time, menus must be confirmed at least 10 days prior to the event. We'll do our best to accommodate any changes after the contract has been

submitted, but please note that adjustments may be limited.

If we do not receive your confirmed menu by the deadline, our Banquet Coordinator or Executive Chef will create a menu for you based on your selected package.

Beverages

soft drinks, iced tea, coffee

juices and lemonade are not included

Traditional House Salad

house greens, carrots, cucumbers, tomatoes, red onions, croutons.

choice of dressing: ranch, bleu cheese, honey mustard, italian, creamy balsamic

PLEASE CHOOSE FOUR ENTRÉES TO BUILD YOUR CUSTOM MENU.

\$75 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

We are happy to accommodate guests with dietary restrictions and food allergies.



gluten free

ADDITIONAL OPTIONS ON THE NEXT PAGE ...

SEATED DINNER MENU CONT.

\$70 PER PERSON



Maple Pork Chop

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

Winston's Cordon Bleu

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

\$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



Shrimp and Grits

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



Chicken Caprese

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

Vodka Pasta

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

Triple Crown

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

Winston's Puff Pastry

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



gluten free

◆ ◆ ◆ **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.

LUNCH - \$38 PER PERSON/\$29 PER PERSON

DINNER - \$60 PER PERSON

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

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

DESSERTS

a scoop of homemade vanilla ice cream or fresh seasonal fruit

BEVERAGES

soft drinks, iced tea, coffee

juices and lemonade are not included

◆ ◆ ◆ **KIDS MENU** ◆ ◆ ◆

For Ages 12 and under

Billed a la carte price for beverages, salad, entrée, and dessert.

Kids do no 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/. Please note that all beverage options are subject to availability and seasonality, and prices may change at any time.

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.