

Winston's

EST. 1986

G R I L L E



PRIVATE DINING



Thank you for considering Winston's Grille for your upcoming event. We are honored to be part of your special occasion and take great pride in creating memorable dining experiences for our guests.

Whether you are planning a corporate gathering, birthday celebration, rehearsal dinner, or anniversary, our team is dedicated to delivering exceptional hospitality, thoughtful service, and high-quality cuisine in a warm and welcoming atmosphere.

Our private dining spaces are designed to accommodate a variety of group sizes and event styles, offering both intimate and larger-scale options to suit your needs.

To assist with your planning, this guide outlines our event spaces, menu packages, and key details to help you seamlessly bring your event together.

We look forward to hosting you.



BANQUET COORDINATOR

Kerielle Sewell



ksewell@winstonsgrille.com



(919) 790-0700

PRIVATE DINING GUIDE

1. At a Glance: Plan Your Event
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AT A GLANCE

1. Choose Your Space

Select the private dining room that best fits your guest count and event style.

- Back Lounge: 22–30 guests
- Gallery: 32–40 guests
- Front Lounge: 40–50 guests
- Back Lounge + Gallery: 52 – 72 guests

2. Select Your Dining Experience

Choose the package that works best for your event:

- Appetizer Reception – \$50 per person
- Seated Lunch – Starting at \$29 per person
- Seated Dinner – Starting at \$60 per person

(All packages are subject to 8.25% NC sales tax and 21% gratuity)

3. Confirm Your Reservation

To secure your date, we require:

- Signed private dining contract
- Security deposit (applied to final bill)



The Front Lounge

KEY DETAILS TO KNOW

- Final guest count is required 5 days prior to your event
- Menu selections are due 10 days prior to ensure timely preparation
- Final billing is based on your guest count or the room minimum, whichever is greater
- All food is presented on one consolidated check
- Alcohol service may be hosted or available as a cash bar

NEED HELP DECIDING?

We're happy to guide you through the process and recommend the best options based on your group size, timing, and preferences.

PRIVATE DINING SPACES

We offer a variety of thoughtfully designed spaces to accommodate everything from intimate gatherings to larger celebrations. Each room provides a unique atmosphere while maintaining the exceptional service and cuisine Winston's Grille is known for.



THE BACK LOUNGE

Ideal for intimate gatherings and private conversations

Guest Count: 22–30 guests | **Deposit:** \$200

The Back Lounge is a fully enclosed space featuring glass walls and double doors, offering a quiet and private setting. This room is perfect for smaller groups looking for a more intimate dining experience while still enjoying a lively atmosphere just beyond the doors.



THE GALLERY

A versatile space for mid-sized groups

Guest Count: 32–40 guests | **Deposit:** \$250

The Gallery offers a semi-private setting with a glass wall and open entrance, creating a balance between privacy and energy. It's an excellent option for corporate events, team dinners, and celebrations that benefit from a slightly more open feel.

THE FRONT LOUNGE

Best suited for larger, social gatherings

Guest Count: 40–50 guests | **Deposit:** \$300

The Front Lounge features an open layout with access to the Sunroom, providing additional flexibility for appetizers, a gift table, or mingling space. This room is ideal for lively events where guests can move comfortably throughout the space.



BACK LOUNGE + GALLERY (COMBINED)

Perfect for larger events and full-room experiences

Guest Count: 52–72 seated (up to 85 standing)

Deposit: \$350

By combining the Back Lounge and Gallery, this space transforms into a spacious and dynamic setting for larger groups. This option is ideal for corporate functions, rehearsal dinners, and celebrations where a more expansive layout is desired.



BAR & BEVERAGE OPTIONS

We offer flexible bar options to suit your event style and preferences:

Open Bar

Guests enjoy a full selection of beer, wine, and cocktails hosted by the host.

Beer & Wine Service

A curated selection of beer and wine from our full menu offerings, with the option to pre-select in advance or allow guests to order during the event.

Limited Selective Bar

A customized selection of beer, wine, and cocktails chosen by the host.

Cash Bar

Guests purchase their own beverages individually.



Drink tickets are available for any hosted bar option to help manage consumption.

ENHANCEMENTS & ADD-ONS

Customize your event with additional touches:

- Cake Service – \$15 (includes cutting and plating)
- White Tablecloths – \$2 each
- Tea Light Candles – \$0.50 each
- Easel – \$5
- Projector – \$150
- Projector Screen – \$15
- Microphone & Speaker – \$100

Additional tables available upon request:

- Gift Table
- Extra Table
- Registration Table

IMPORTANT PLANNING DETAILS

To ensure a smooth and enjoyable experience, please review the following:

Guest Count & Room Minimums

- A final guest count is required at least five days prior to your event.
- **Please note:** You will be billed based on your final guest count or the room minimum, whichever is greater.
- This allows our team to properly prepare your menu and seating arrangements.

Timing & Room Access

- Events begin and end at the contracted times
- Private rooms are available 30 minutes prior for setup
- Early access outside of this window must be approved in advance

Decorations

We welcome simple decorations such as flowers and balloons.

To maintain the integrity of our space, we kindly ask that you avoid:

- Confetti, glitter, or feathers
- Attaching items to walls, ceilings, or furniture
- Large structures such as balloon arches

Hosts and vendors are responsible for setup and removal

Payment

- A security deposit is required to secure your reservation and is applied to your final bill
- Final payment is due at the conclusion of your event
- All food is presented on one check
- Alcohol may be hosted or offered as a cash bar
- We accept Cash, American Express, Visa, Mastercard, and Discover for payment.

Tax & Gratuity

All events are subject to:

- 8.25% North Carolina sales tax
- 21% gratuity

Cancellations

- Cancellations must be made at least five days prior
- Deposits are forfeited for cancellations within five days
- [December events \(Dec 1–31\) are non-refundable](#)

APPETIZER EVENT PACKAGE

Appetizers are served buffet-style and replenished for one hour during your two-hour private room reservation. This package is available for both lunch and dinner service.

\$50 Appetizer Package + N.C. 8.25% Tax \$4.13 + 21% Gratuity \$10.50 = \$64.63 Per Person

Your selections will be served alongside non-alcoholic beverages, including soft drinks, iced tea, and coffee, all included in the package price.

[Please select six appetizers from the options below.](#)

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.

Crab Balls

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

Crab Mushrooms

baked silver dollar mushrooms stuffed with crab cream cheese.

Homemade Chicken Tenders

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

Smoked Chicken Wings

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

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 Vegetables

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

Sushi

California Roll

Crab, avocado, cucumber, rolled with sticky rice and nori, topped with sesame seeds.

Sesame Seared Salmon Roll

Sesame salmon, cucumber, avocado and spicy mayo rolled with sticky rice and nori, topped with teriyaki sauce and sesame seeds.

Spicy Tuna Roll

Spicy Tuna rolled with sticky rice and nori, topped with green onions spicy mayo and eel sauce.

Crunchy Shrimp Roll

Tempura fried shrimp, crispy tempura bits and spicy mayo, rolled with sticky rice and nori, topped with crispy tempura bits, spicy mayo and eel sauce.

Assorted Fruit

fresh, seasonal

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.

Brownie Bites

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



vegetarian



gluten free

SEATED LUNCH MENU

You're welcome to personalize your menu with a custom heading or company logo. Finalized menus will be printed and ready upon your arrival. To ensure proper preparation, menu selections are due no later than 10 days prior to your event. While we will do our best to accommodate changes after submission, adjustments may be limited. If a finalized menu is not received by the deadline, our Banquet Coordinator or Executive Chef will thoughtfully curate a menu based on your selected package.

LUNCH PACKAGE OPTIONS

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

All prices are subject to an 8.25% North Carolina sales tax and a 21% gratuity

Lunch A - \$38 per person

Includes beverage, entrée, and dessert

Estimated total per person: \$49.12

(including tax and gratuity)



Lunch B - \$29 per person

Includes beverage and entrée

Estimated total per person: \$37.48

(including tax and gratuity)

Please select four entrées to create your custom menu.



Steak Salad*

house greens, onions, carrots,
cucumbers, ginger soy vinaigrette,
flank steak, teriyaki glaze

(GLUTEN FREE W/O TERIYAKI GLAZE)



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)



Black and Bleu Salad

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

(GLUTEN FREE W/O BLEU CHEESE CRUMBLES)



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

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



LUNCH A (DESSERT) | Winston's Puff Pastry

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)



gluten free

SEATED DINNER MENU

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

You're welcome to personalize your menu with a custom heading or company logo. Finalized menus will be printed and ready upon your arrival. To ensure everything is prepared in time, menu selections must be confirmed at least 10 days prior to your event. We will do our best to accommodate any changes after the contract has been submitted; however, adjustments may be limited. If a finalized menu is not received by the deadline, our Banquet Coordinator or Executive Chef will thoughtfully curate a menu based on your selected package.

Please select four entrées to create your custom menu.

You are welcome to mix and match selections across different price points to best suit your group's preferences.

\$60 per person → \$77.55 inclusive (8.25% tax & 21% gratuity) \$70 per person → \$90.48 inclusive (8.25% tax & 21% gratuity) \$75 per person → \$96.94 inclusive (8.25% tax & 21% gratuity)

\$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

12 oz. tender, aged, slow roasted, mashed potatoes, sautéed green beans

Dessert Option:

Winston's Puff Pastry

homemade vanilla ice cream, whipped cream, flaky puff pastry, topped with a choice of homemade hot fudge or strawberry sauce

\$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

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, sautéed vegetables



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, parmesan cheese



gluten free

We are happy to accommodate guests with dietary restrictions and 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.

Please indicate the number of vegetarian and/or vegan meals needed on your contract so we may prepare accordingly.

Vegetable Stir Fry

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

 vegan

 vegetarian

Veggie Bowl

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

 vegan

 vegetarian

Pasta Primavera

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

 vegetarian

KIDS MENU

→ For guests ages 13 and under

To view available selections, please visit our website:

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

Children's meals will be billed à la carte for beverages, salad, entrée, and dessert.

Children do not count toward your final guaranteed headcount for private dining packages.

ADD-ON APPETIZER PLATTERS

Platter pricing is listed alongside each description.

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

Carolina Crab Dip \$150 PER PLATTER

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

Crab Balls \$150 PER PLATTER

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

Prime Rib Sandwiches \$150 PER PLATTER

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

Homemade Chicken Tenders \$150 PER PLATTER

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

Grilled Chicken Sandwiches \$150 PER PLATTER

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

Crab Mushrooms \$170 PER PLATTER

baked silver dollar mushrooms stuffed with crab cream cheese.

Bruschetta \$110 PER PLATTER

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

Herb Cream Cheese Mushrooms \$125 PER PLATTER

baked silver dollar mushrooms stuffed with herb cream cheese.

Assorted Vegetables \$130 PER PLATTER

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

Chicken Salad Sandwiches \$130 PER PLATTER

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

Smoked Chicken Wings \$140 PER PLATTER

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

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

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

Sushi Platters

Spicy Tuna Roll
Crunchy Shrimp Roll
California Roll

Sesame Seared Tuna Roll
\$160 PER PLATTER

Brownie Bites \$150 PER PLATTER

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

NY Style Cheesecake Bites \$150 PER PLATTER

delicious homemade cheesecake bites, topped with whipped cream.

Key Lime Pie Bites \$150 PER PLATTER

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

Assorted Fruit

fresh, seasonal

\$145 PER PLATTER

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

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

Please indicate your preference by selecting either With Dessert or Without Dessert for your lunch package.

1. _____

3. _____

2. _____

4. _____

Add- On Appetizer Platters:

1. _____

3. _____

2. _____

4. _____

APPETIZER EVENTS

(\$50 per person – one hour of food replenishment)

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

Add- On Platters for APPETIZER EVENTS (Non-replenishable):

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

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 SERVICE OPTIONS

Please indicate your preferred bar service option below and provide any specific selections or notes, if applicable.
(Please circle one)

OPEN BAR

BEER AND WINE

CASH BAR

DRINK TICKETS

DRY BAR

LIMITED SELECTIVE BAR

ROOM CUSTOMIZATIONS

Enhance your event with the following optional additions:

Please circle all that apply.

Cake Fee – \$15

(includes table, plates, silverware, and cake cutting)

Tea Light Candles – \$0.50 per candle

White Tablecloths (61 x 61) – \$2 per cloth

Easel – \$5

Projector – \$150

Projector Screen – \$15

Microphone & Speaker – \$100

Gift Table / Extra Table – Complimentary

Registration Table – Complimentary

Agreement & Authorization

By signing this contract, you ("**the Client**") acknowledge that you have read and agree to the terms outlined in Winston's Grille's Private Dining Guide and Contract. You understand that all pricing and policies are subject to change. Any damages caused by you or your guests may be charged to the card on file as necessary.

By signing below, you confirm your agreement to all terms outlined above.

Deposit Authorization & Agreement

Card Type: (PLEASE CIRCLE)

VISA

MASTERCARD

DISCOVER

AMEX

Expiration Date:

Card Number: _____

_____/____

Name (as it appears on card): _____

Deposit Amount:

\$ _____

Client Signature

Date

X