

THE  
MAYTON  
WEDDING PACKAGES





**Thank you for choosing to celebrate your special day with us at The Mayton.**

### **WEDDING PACKAGES:**

All Wedding Packages at The Mayton include the following:

- Artisan Bread & Whipped Butter Service
- Sparkling Toast
- Coffee, Assorted Hot Teas, and Iced Tea
- Cutting and Serving the Cake
- Glass Cylinder Vases with Floating Candles and Mirror Tile
- House Linen
- China, Glassware, and Silverware
- Tables and Ballroom Chairs
- Dedicated Banquet Staff
- Setup and Breakdown of Event Space
- Access to The Mayton for Bridal Portraits
- Wedding Night Suite
- Custom Wedding Cake from Blue Moon Bakery
- Complimentary Tasting for 4

All packages based on 40 guest minimum and a 5 hour Reception.



## CEREMONY

Includes:

- Wedding Arbor
- Setup and Breakdown
- Chiavari Chairs
- Bridal Suite Day of Wedding
- 1-Hour Rehearsal (time and day based on availability)



Photo: Kristin Coble





## **Emerald Package**

### **COCKTAIL HOUR CHOICE OF 2 PASSED HORS D'OEUVRES**

- CHEDDAR JALAPENO HUSHPUPIES
- PIMENTO CHEESE TOAST
- CRISP VEGETABLE SPRING ROLLS
- DEVEILED EGGS
- MUSHROOM & GRUYERE CROSTINI

### **RECEPTION CHOICE OF 1 FAMILY STYLE DINNER**

#### **CLASSIC SOUTHERN**

##### **STARTER COURSE**

- Biscuits & Whipped Butter
- Mixed Greens Salad with Shaved Carrots, Red Onions, and Grape Tomatoes Served with Buttermilk Herb and Apple Cider Vinegar Dressings

##### **DINNER COURSE**

- Choice of one: BBQ Chicken, Herb-Baked Chicken, or Fried Chicken
- Smoked Pulled Pork BBQ
- Southern Green Beans
- Potato Salad
- Coleslaw

#### **THE ITALIAN**

##### **STARTER COURSE**

- Artisan Rolls & Whipped Butter
- Romaine Salad with Croutons, Pecorino and Parmesan Chees, served with Balsamic and Caesar Dressings

##### **DINNER COURSE**

- Baked Chicken Parmesan with Tomato Basil Sauce and Baked Ziti with Grilled Vegetables
- Braised Greens and Cannellini Beans
- Vine-Ripened Tomatoes with Fresh Mozzarella, Basil and Balsamic



## Honeybee Package

Includes Specialty Linen Napkins and Specialty Tablecloths

### COCKTAIL HOUR CHOICE OF 2 PASSED HORS D'OEUVRES

#### SPICY THAI CHICKEN SALAD

- Served on Wonton

#### SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

#### CHEDDAR JALAPENO HUSHPUPIES

- Served with Texas Pete Aioli

#### SHRIMP AND SWEETCORN HUSHPUPIES

#### CHOPPED PORK BBQ SLIDERS

- Served with Cabbage Slaw

#### MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

#### CRISP VEGETABLE SPRING ROLLS

#### SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

#### MINI CHICKEN AND WAFFLES

#### MUSHROOM & GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

#### DEVILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

#### CRAB AND AVOCADO CROSTINI

#### POLENTA CAKES

- Served with Ham and Mushrooms

#### PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

#### BEEF CROSTINI

- Served with Horseradish Aioli

#### BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



## HONEYBEE DINNER

### FIRST COURSE SELECTIONS CHOOSE 1

CHEF'S SEASONAL SOUP

CHICKEN SOUP WITH VEGETABLES

CREAMED ROASTED TOMATO AND  
GOAT CHEESE SOUP

MIXED GREEN SALAD

- Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing

HEARTS OF ROMAINE SALAD

- Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing

SPINACH SALAD

- Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette

### ENTRÉE SELECTIONS CHOOSE 1

SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee



## Dogwood Package

Includes Specialty Linen Napkins and Specialty Tablecloths

### COCKTAIL HOUR CHOICE OF 3 PASSED HORS D'OEUVRES

#### SPICY THAI CHICKEN SALAD

- Served on Wonton

#### SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

#### CHEDDAR JALAPENO HUSHPUPIES

- Served with Texas Pete Aioli

#### SHRIMP AND SWEETCORN

#### HUSHPUPIES

#### CHOPPED PORK BBQ SLIDERS

- Served with Cabbage Slaw

#### MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

#### CRISP VEGETABLE SPRING ROLLS

#### SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

#### MINI CHICKEN AND WAFFLES

#### MUSHROOM & GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

#### DEVILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

#### CRAB AND AVOCADO CROSTINI

#### POLENTA CAKES

- Served with Ham and Mushrooms

#### PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

#### BEEF CROSTINI

- Served with Horseradish Aioli

#### BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



## DOGWOOD DINNER

### SALAD STATION

Hearts of Romaine with Shredded Parmesan and Herbed Croutons, Anchovies, and Grilled Chicken

### ACTION STATION CHOOSE 2

#### PASTA STATION

Farfalle with Roasted Tomato Cream Sauce, Ziti with Mushrooms, Tomatoes, Onions, Peppers in a Pesto Marinara Sauce with Chicken or Sausage

#### SHRIMP AND GRITS STATION

Cheese Grits with Shrimp, Andouille Sausage, Cremini Mushrooms, Scallions, Tomato, and a Smoked Tomato Sauce

#### TACO STATION

Choice of 2 Proteins: Chicken Tinga, Ground Beef, Pork, Carne Asada, or Carnitas, Served with Local Corn Tortilla, Guacamole, Pico de Gallo, Onion, Radish, Cilantro, Queso Fresco, Salsa Verde, Limes, and Jalapenos

#### MASHED POTATO STATION

Whipped Potatoes and Whipped Sweet Potatoes served with Sour Cream, Sharp Cheddar, Diced Bacon, Chives, Whipped Butter, and Gravy

#### MAC AND CHEESE STATION

Macaroni, Sharp Cheddar, Parmesan, Bacon, and Roasted Pepper

### CARVING STATION CHOOSE 1

#### ROAST TOP ROUND

Served with Horseradish Sauce and Herbed Beef Au Jus

#### ROASTED TURKEY BREAST

Served with Cranberry Relish, Dijon Mustard, and a Herbed Aioli

#### SMOKED BEEF BRISKET

Served with Carolina Gold Barbecue Sauce, Beer Braised Onion Sauce, and Alabama White Barbecue Sauce

#### ROAST PORK LOIN

Served with Mustard, Chow Chow, Apple Onion Jus, and Tadka







## Magnolia Package

Includes Specialty Linen Napkins and Specialty Tablecloths

### COCKTAIL HOUR CHOICE OF 3 PASSED HORS D'OEUVRES

#### SPICY THAI CHICKEN SALAD

- Served on Wonton

#### SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

#### CHEDDAR JALAPENO HUSHPUPIES

- Served with Texas Pete Aioli

#### SHRIMP AND SWEETCORN HUSHPUPIES

#### CHOPPED PORK BBQ SLIDERS

- Served with Cabbage Slaw

#### MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

#### CRISP VEGETABLE SPRING ROLLS

#### SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

#### MINI CHICKEN AND WAFFLES

#### MUSHROOM & GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

#### DEVEILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

#### CRAB AND AVOCADO CROSTINI

#### POLENTA CAKES

- Served with Ham and Mushrooms

#### PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

#### BEEF CROSTINI

- Served with Horseradish Aioli

#### BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



## MAGNOLIA DINNER

### 1st COURSE SELECTIONS CHOOSE 1

CHEF'S SEASONAL SOUP

CHICKEN SOUP WITH VEGETABLES

BUTTERNUT SQUASH SOUP

- With Cinnamon Crema

SWEET POTATO BISQUE

HOUSEMADE CHILI

CREAMED ROASTED TOMATO &  
GOAT CHEESE SOUP

WILD MUSHROOM & LENTIL SOUP



### 2nd COURSE SELECTIONS CHOOSE 1

MIXED GREEN SALAD

- Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing

HEARTS OF ROMAINE SALAD

- Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing

SPINACH SALAD

- Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette

WEDGE SALAD

- Iceberg Lettuce with Crispy Bacon, Crumbled Blue Cheese, Tomatoes, Scallions, and Buttermilk Blue Cheese Dressing



## MAGNOLIA DINNER

### ENTRÉE SELECTIONS

#### CHOOSE 2

##### SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

##### NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

##### TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

##### PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

##### GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

##### TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

##### DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee





## Carolina Lily Package

Includes Specialty Linen Napkins, Specialty Tablecloths, and  
Unlimited Beer & Wine

### COCKTAIL HOUR CHOICE OF 2 PASSED HORS D'OEUVRES

#### SPICY THAI CHICKEN SALAD

- Served on Wonton

#### SMOKED SALMON

- Served on a Potato Cake with  
Tarragon Crème Fraiche

#### CHEDDAR JALAPENO HUSHPUPPIES

- Served with Texas Pete Aioli

#### SHRIMP AND SWEETCORN HUSHPUPPIES

#### CHOPPED PORK BBQ SLIDERS

- Served with Cabbage Slaw

#### MINIATURE CRAB CAKE

- Roasted Red Pepper Caper  
Remoulade

#### CRISP VEGETABLE SPRING ROLLS

#### SEARED TUNA

- Served on Crispy Wonton with  
Napa Cabbage Slaw

#### MINI CHICKEN AND WAFFLES

#### MUSHROOM & GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed  
with Fine Herbs Topped with  
Gruyere

#### DEVEILED EGGS

- Topped with a Choice of Classic,  
Pickles, Ham or Bacon

#### CRAB AND AVOCADO CROSTINI

#### POLENTA CAKES

- Served with Ham and Mushrooms

#### PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

#### BEEF CROSTINI

- Served with Horseradish Aioli

#### BISCUITS

- Choice Of Joco Pro, Chicken Salad,  
Pulled Pork Or Fried Chicken



## CAROLINA LILY DINNER

### 1st COURSE SELECTIONS CHOOSE 1

CHEF'S SEASONAL SOUP

CHICKEN SOUP WITH VEGETABLES

BUTTERNUT SQUASH SOUP

- With Cinnamon Crema

SWEET POTATO BISQUE

HOUSEMADE CHILI

CREAMED ROASTED TOMATO AND  
GOAT CHEESE SOUP

WILD MUSHROOM AND LENTIL  
SOUP

### 2nd COURSE SELECTIONS CHOOSE 1

MIXED GREEN SALAD

- Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing

HEARTS OF ROMAINE SALAD

- Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing

SPINACH SALAD

- Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette

WEDGE SALAD

- Iceberg Lettuce with Crispy Bacon, Crumbled Blue Cheese, Tomatoes, Scallions, and Buttermilk Blue Cheese Dressing





## CAROLINA LILY DINNER

### ENTRÉE SELECTIONS CHOOSE 2

#### SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

#### NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

#### TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

#### PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

#### GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

#### TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

#### DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee





## Cardinal Package

Includes Specialty Linen Napkins, Specialty Tablecloths,  
and Unlimited Full Prestige Bar

### COCKTAIL HOUR CHOICE OF 2 PASSED HORS D'OEUVRES

#### SPICY THAI CHICKEN SALAD

- Served on Wonton

#### SMOKED SALMON

- Served on a Potato Cake with  
Tarragon Crème Fraiche

#### CHEDDAR JALAPENO HUSHPUPIES

- Served with Texas Pete Aioli

#### SHRIMP AND SWEETCORN HUSHPUPIES

#### CHOPPED PORK BBQ SLIDERS

- Served with Cabbage Slaw

#### MINIATURE CRAB CAKE

- Roasted Red Pepper Caper  
Remoulade

#### CRISP VEGETABLE SPRING ROLLS

#### SEARED TUNA

- Served on Crispy Wonton with  
Napa Cabbage Slaw

#### MINI CHICKEN AND WAFFLES

#### MUSHROOM & GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed  
with Fine Herbs Topped with  
Gruyere

#### DEVEILED EGGS

- Topped with a Choice of Classic,  
Pickles, Ham or Bacon

#### CRAB AND AVOCADO CROSTINI

#### POLENTA CAKES

- Served with Ham and Mushrooms

#### PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

#### BEEF CROSTINI

- Served with Horseradish Aioli

#### BISCUITS

- Choice Of Joco Pro, Chicken Salad,  
Pulled Pork Or Fried Chicken



## CARDINAL DINNER

### 1st COURSE SELECTIONS CHOOSE 1

CHEF'S SEASONAL SOUP

CHICKEN SOUP WITH VEGETABLES

BUTTERNUT SQUASH SOUP

- With Cinnamon Crema

SWEET POTATO BISQUE

HOUSEMADE CHILI

CREAMED ROASTED TOMATO AND  
GOAT CHEESE SOUP

WILD MUSHROOM AND LENTIL  
SOUP

### 2nd COURSE SELECTIONS CHOOSE 1

MIXED GREEN SALAD

- Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing

HEARTS OF ROMAINE SALAD

- Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing

SPINACH SALAD

- Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette

WEDGE SALAD

- Iceberg Lettuce with Crispy Bacon, Crumbled Blue Cheese, Tomatoes, Scallions, and Buttermilk Blue Cheese Dressing



## CARDINAL DINNER

### ENTRÉE SELECTIONS CHOOSE 2

#### SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

#### NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

#### TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

#### PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

#### GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

#### TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

#### DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee





## BAR PACKAGES

### LIQUOR CHOOSE 1

#### CALL LIQUOR

- Tito's
- Beefeaters
- Bacardi
- Jim Beam
- El Jimador
- Grant's
- Jack Daniel's

#### PRESTIGE LIQUOR

- Ketel One
- Cardinal
- Mount Gay
- Elijah Craig
- Espolón
- Dewars
- George Dickel

#### PREMIUM LIQUOR

- Grey Goose
- Hendricks
- Flor de Cana
- Makers Mark
- Patron
- Johnnie Walker Black
- Basil Hayden's

### WINES CHOOSE 4

#### RED WINES

- Le Charmel Pinot Noir
- Callaway Cabernet Sauvignon
- Domaine Bousquet Malbec
- Sledgehammer Pinot Noir

#### WHITE WINES

- Black Stallion Chardonnay
- Citra Pinot Grigio
- Villa Maria Sauvignon Blanc
- Guilheim Rosé

### BOTTLED BEER CHOOSE 4

- Coors Light
- Michelob Ultra
- Amstel Light
- Highland Oatmeal Porter
- Hoppyum IPA
- Heineken
- Blue Moon
- Stella Artois
- Corona Lite
- Yuengling
- Wicked Weed Pernicious IPA
- Scarlet Rose Cider

Bartenders are \$50/hour per bartender. Hotel determines the number of bartenders needed based on the guest count





## Upgrade Your Package

### TIER 1

- Groom's Suite
- Dance Floor

### TIER 2

- Groom's Suite
- Dance Floor
- Welcome Amenity for Bride & Groom

### TIER 3

- Groom's Suite
- Dance Floor
- Welcome Amenity for Bride & Groom
- Turn Down Service for Wedding Night Suite
- Back Terrace Tent

