



128 South Front Street • Wilmington, NC 28401 • Ph: 910.399.1709

Historic Charm...Meets Modern Elegance

Policies & Guidelines

We are excited you are considering 128 South for your special day. You’ve never planned a wedding before? No problem...we have got you covered. Below you will find some important information explaining how we do things, what you can expect, and the goods and services we offer. At the end of the day, our goal is to make this experience truly memorable and as “stress-free” as possible. Since our opening in 2010, 128 South has built a solid reputation providing superior staff, service, food quality, and event planning. We are happy to answer any questions you may have about hosting your event with us.

About 128 South

128 South is located on the south end of historic (and picturesque) Downtown Wilmington, NC. 128 South boasts a unique meeting and special event venue that includes 2500 sq feet of indoor space and a 2200 sq foot outdoor deck with views of the Cape Fear River.

Facility Rental

The Facility Rental is the fee for use of the 128 South facility and Riverview Deck on the day of your event. The Facility Rental fluctuates based on the day of the week. Typically, our event block is for a four (4) hour function. (The four hours does not include decorating/setup or breakdown...you get additional time for those things.) Of course, if you think you would like to extend the time, we can certainly accommodate that request (some restrictions and additional fees may apply).

Food & Beverage Minimum

The Food & Beverage Minimum is the contracted minimum amount you are required to spend with us on food and beverage for you event. This amount must be met before tax and service charges are applied. That said, often times, our Clients exceed the required minimum depending on the headcount and menu selections they choose. Also, because we hold a NCABC license, 128 South must handle the sale and service of all alcoholic beverages on the premise. Service Charges Apply to All Food & Beverage Purchases and NC Sales Tax is applied in compliance with NC State Laws.

128 South Pricing

| Day | Facility Rental | F&B Minimum |
|-------------------|-----------------|-------------|
| Monday – Thursday | \$500.00 | \$1000.00 |
| Friday | \$1600.00 | \$2500.00 |



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| | | |
|----------|-----------|-----------|
| Saturday | \$2500.00 | \$4000.00 |
| Sunday | \$1000.00 | \$1800.00 |

So, how much is this going to cost?

The final costs of your event will vary depending on a few factors such as the food and beverage selections you choose as well as your final guest count. To get a “ball park” idea of the costs, select a food menu and beverage option (which can be found on our website) and multiply that total by your estimated guest count then add the Facility Rental to the total. (Food menu \$ + Beverage menu \$ x # of guests + Facility Rental = “Ballpark” estimate). And, let us know if we can help find creative ways to meet the needs of your budget. Don’t forget the NC Sales Tax and the Service Charge. Both are added to the food and beverage totals, but neither are not counted towards the F&B minimum.

There are, of course, some costs that are unrelated to 128 South like... your photographer, an officiant, the florist or event designer, DJ or band, a cake, your wedding dress...to name a few. We are happy to provide you with a Preferred Vendors List to assist you with finding the right fit for your big day.

What does 128 South provide?

Besides the amazing service and attention...and the venue, 128 South provides: a frame tent on the Riverview Deck, seating tables and mahogany chivari chairs for 100 guests and food service/buffet tables. The 128 South floor plan will give you a better idea of the venue configuration and the inventory of items we include with the Facility Fee. We will help create a floor plan based on your use of the space. 128 South provides the catering, beverage and bar service, service staff, and basic setup and clean up. We have included the flatware, non-alcoholic glassware, paper dinner napkins, and plates in our catering per person price (No additional fees.) You will need to rent linens for your guests seating tables and any additional accent tables. (And if cloth napkins are important to you, you will need to rent those as well.)

Are you planning to host your Ceremony & Reception at 128 South?

If you host both ceremony and reception at 128 South, then a Ceremony Fee of \$1000.00 would apply. You will need to secure the services of a Professional Day-Of Coordinator, but we talk a little more about that next. The addition of the ceremony adds one (1) hour to the contracted event time. We include One Hundred (100) White Chairs and Complimentary Chilled Bottled Water for your ceremony guests in the additional ceremony fee. We also include one (1) hour for the rehearsal (just a note...scheduling the rehearsal time is contingent on our event calendar).



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Day-Of Coordinating Services

Hosting both ceremony and reception at 128 South means you will need to secure the services of a Professional Day-Of Coordinator (DOC). We offer Day-Of Coordinator Services through 128 South...or we can recommend some great local professional coordinators who are familiar with our venue. We have included the Day-Of Coordinating packages to give you an idea of what you can expect from our in-house Coordinators. (We think they're great.)

Accommodations

128 South can accommodate a variety of events from intimate rehearsal dinner gatherings to large cocktail-style reception...and everything in between. There are some guidelines below to help determine if 128 South is the right venue for you.

Buffet-Style – 150 to 175 guests (inside and outside seating)

Cocktail-Style/Stationed – 175 to 185 guests

Plated Dinner – 110 (Indoor) to 145 (Outdoor) guests

Riverview Deck Ceremony & Reception – 125 guests

Indoor Ceremony – 85 guests (there is room for more guests standing upstairs)

How do I secure a date on the 128 South calendar?

In order to guarantee a date on the 128 South calendar, a signed contract and deposit are required. The required deposit is \$2000.00 and can be paid by check, money order, cashier's check or cash. (\$1500.00 of the deposit is Non-Refundable and goes to securing the date on the 128 South calendar. \$500.00 of the deposit is a refundable Security Deposit which will be returned to you provided nothing was damaged during the event. Although the \$1500.00 is non-refundable it counts towards your final bill.) All other payments may be made by check, money order, cash or credit card. 128 South accepts VISA, Master Card, or American Express.

What other payments are there?

The next payment (Payment #2) is due 90 days from the date the contract is created. This payment includes the agreed upon Facility Rental and Food & Beverage minimum as indicated in the 128 South Contract less the \$1500.00 Non-Refundable Deposit already paid.

Your Final Payment is due 14 days prior to the event as is final headcount. This payment includes all 128 South charges less the Non-Refundable Deposit and Payment #2. Should there be any additional charges related to the event, those must be paid in full at the conclusion of the event.



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Are there other items available through 128 South?

128 South does offer a 16x16 dance floor for rent. If you are interested in using the dance floor for your wedding day, you can have one of our coordinators add them to your invoice.

What else do I need to know?

Here are a few items to keep in mind...

- ❖ *All events and entertainment (bands, DJs, etc.) must conclude by 11:00pm unless you have rented all of the rooms upstairs at Stemmerman's Inn in which case, you must conclude by Midnight. No matter what bands and DJs on the Riverview Deck must conclude by 11pm.*
- ❖ *You or your vendors will have three (3) hours for setup/décor on the day of the event and one (1) hour to breakdown at the conclusion of the night.*
- ❖ *Saturday Rates apply to all Holidays and we are Closed on a few of the special ones like Christmas, Thanksgiving, and Easter.*
- ❖ *A 128 South Representative needs to approve all bands...so check with us before you sign a contract with a band. If you are hosting the band on the Riverview deck, you will need to obtain a one-time sound permit from the WPD.*
- ❖ *You are required to rent a dance floor to accompany any DJ or band. (128 South has one available for rent or you can rent one from the local party supply company.)*
- ❖ *We do recommend the addition of lighting to the tent on the Riverview Deck if you plan to host a portion of your event after sunset. The additional lighting and electrical features need to be installed by a professional lighting company, party supply company, or licensed electrician...after all, we don't want to burn the place down.*
- ❖ *Candles and sparklers are not allowed on the Riverview Deck. Again, just trying not to burn the place down...and, the Fire Marshall frowns on open flame on our deck. Finally, candlesticks and taper candles – although beautiful – cannot be used inside or on the Riverview Deck. Once again, they represent a very real fire hazard. All other candles need to be contained in a non-flammable vessel or container. We recommend battery operated candles on the riverview deck and votives, hurricane vases with a base, glass cylinders, or lanterns inside.*
- ❖ *When selecting decorations, remember they cannot leave permanent marks, holes, or damage to the venue, furniture, or building. Also, we can't have confetti, party poppers, glitter, rice or birdseed since they are pretty much impossible to clean up...seriously, glitter never goes away.*
- ❖ *Finally, when it comes to the bar services, we have learned it's better for everyone if we don't serve shots, martinis, and frozen drinks.*



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Full-Service, Off-Site Catering by 128 South Events & Catering

Inclusive Hosted Bar Packages

*Includes: Alcoholic beverages, Bar staff, and all bar setup
(Ice, Mixers, Juices, Garnish, Glassware, Beverage Napkins, Coolers, and Stirrers/Straws)
Craft Beer Selections can be added to any package for an additional \$4.50 per person*

House Liquor Brands

One Hour \$18.00
Two Hour \$25.00
Three Hour \$30.00
Four Hour \$34.00

House Brands Include: Stolichnaya Vodka,
Bacardi Silver Rum, Tanqueray Gin, Canadian Club
Whiskey, Dewar's Scotch, Jim Beam Bourbon

Unlimited Select Imported and Domestic Beer / Unlimited Red and White Wine Service /
Unlimited House Champagne

Premium Brands

One Hour \$21.00
Two Hour \$27.00
Three Hour \$33.00
Four Hour \$38.00

Premium Brands Include: Ketel One Vodka,
Bombay Sapphire Gin, Maker's Mark Bourbon,
Captain Morgan Spiced Rum, Johnnie Walker
Black Scotch, Crown Royal Whiskey

Unlimited Select Imported and Domestic Beer / Unlimited Red and White Wine Service /
Unlimited House Champagne

Beer & Wine

One Hour \$15.00
Two Hour \$20.00
Three Hour \$25.00
Four Hour \$30.00

Imported & Domestic Bottled Beer includes:
Budweiser, Bud Light, Miller Lite, Corona,
Heineken, & Amstel Light

House Wines - Choice of four (4) varietals:
Chardonnay, Cabernet, Merlot,
Pinot Noir, Pinot Grigio, Sauvignon Blanc, Malbec,
& White Zinfandel

Unlimited Select Imported and Domestic Beer / Unlimited Red and White Wine Service /
Unlimited House Champagne

Craft Beer

(All of our Craft Beers are brewed in NC with the exception of Dogfish & the Seasonal Specialty)

Choice of three (3) to replace Import Beer Selections for an additional \$4.50 per person:
Highland Oatmeal Porter, Highland Gaelic Ale, Foothills Hoppyum, Big Boss Bad Penny, Big Boss Hells Bells,
Dogfish 60min IPA, Duck Rabbit Milk Stout, (1) Seasonal Specialty



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Per Drink Beverage Pricing

| | |
|---------------------------------|--------|
| House Brand Liquor | \$7.00 |
| Premium Brand Liquor | \$8.00 |
| Ultra-Premium Brand Liquor | \$9.00 |
| Domestic Bottled Beer | \$4.00 |
| Import/Premium Bottled Beer | \$5.00 |
| Craft Bottled Beer | \$6.00 |
| House Wines | \$7.00 |
| House Champagne | \$7.00 |
| Premium Wines | \$Mkt |
| Special Request Bottled Beer | \$Mkt |
| Soda, Iced Tea, Juice or Coffee | \$2.00 |
| Bottled Water | \$2.00 |

Signature Drinks

Sold by the Gallon; Three (3) Gallon Minimum

| | |
|-----------------|---------------------|
| Non-Alcoholic | \$35.00 per gallon |
| Rum Punch | \$75.00 per gallon |
| Champagne Punch | \$75.00 per gallon |
| Mimosas | \$75.00 per gallon |
| Bloody Mary | \$85.00 per gallon |
| Red Sangria | \$85.00 per gallon |
| White Sangria | \$85.00 per gallon |
| Mojitos | \$95.00 per gallon |
| Margaritas | \$95.00 per gallon |
| Dark & Stormy | \$115.00 per gallon |

Non-Alcoholic Beverage Service Selections

Non-Alcoholic Beverages

Iced Tea, Water & Sodas – Coca Cola products
Non-Alcoholic Glassware, Ice, Beverage Napkins
\$4.00 per person

Coffee Service

Premium Coffee (Regular and/or Decaf), Creamer, Sugar, Splenda, Coffee Cups, Stirrers
\$2.50 per person or \$34.95 per gallon

Beverage Policies:

Please note...128 South does not serve “shots”
128 South does not serve martinis
No person under the age of 21 is permitted to consume alcohol
Premium Wines Sold by the Bottle...Selections Available Upon Request – Mkt \$

Additional Charges: Service Charge (22%) & NC Sales Tax
Bartender Fee applies for Consumption/Cash Bars – \$100.00 each
\$10.00 Corking Fee per Bottle of Wine (750ml ONLY)



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Cocktail & Stationed Reception

Price Per Person Includes: Plates, Flatware, Non-Alcoholic Glassware, Paper Dinner Napkins, and Unlimited Non-Alcoholic Beverages (Iced Tea, Water and Sodas – Coca Cola)

NC Sales Tax & Service Charge (22%) Not Included in Per Person Pricing

Stationed Abroad

Stationed Appetizers

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers

Grilled Vegetable Display with Balsamic Reduction

Duo of Dips - *Roasted Garlic & White Bean Hummus with Pita & Homemade Pimento Cheese with Lavash*

Passed Appetizers: Choose Two (2)

Mini Crab Cakes with Lemon Basil Aioli, Bacon-Wrapped Shrimp, Roasted Vegetable Canapé, Maple-Glazed Mini Chicken & Waffles, Spanikopita - Spinach & Feta Phyllo Pies, Mac & Cheese Bites,

Mint Couscous with Butter-Poached Shrimp, Olive Tapenade Canapé, Chicken Salad Phyllo Cups,

Sesame Tuna Sashimi in Cucumber Cups, Mushroom Duxelle in Phyllo, Red Curry Beef Satay,

Coconut Shrimp with Citrus Pineapple Dipping Sauce, Roast Beef, Goat Cheese & Arugula Crostini

Two (2) Stations for \$42.00 per person

Please select two (2) of the following stations:

Southern-Style

Southern Fried Chicken **or**

Southern-Style Shrimp and Grits

Mac and Cheese **or** Mashed Potatoes

Southern-Style Green Beans **or** Collards

Country Biscuits

South-of-the-Border

Carne Asada Empanadas with Cilantro-Lime Cream Sauce

Carne Asada **and** Smoked Chicken Quesadillas with Fresh Guacamole and Pico de Gallo

Gallo Pinto with Pepper Relish

Pac 1

Local Fish & Shrimp Ceviche with Tortilla Chips

Mini Fish Tacos with Cilantro-Lime Slaw

Gallo Pinto with Pepper Relish

Viva Italia

Classic Antipasto

(Prosciutto, Salami, Capicola, Cheeses & Olives)

Chicken Parmesan with Penne Pasta

Classic Caesar with Homemade Caesar Dressing

Toasted Garlic Bread

Fiesta Taco Station

Seasoned Ground Beef & Seasoned Chicken

Hard & Soft Taco Shells with Guacamole,

Shredded Cheese, Sour Cream, Onions, Salsa,

Lettuce & Tomatoes

Asian Influence

Seaweed Salad

Pork or Vegetable Potstickers with Ponzu

Ginger & Scallion Beef **or** Sticky Chinese Spare

Ribs



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Three (3) Stations for \$48.00 per person

Please select one (1) of the following stations for a total of three (3) stations:

(Indicate Chef-Attended Food Stations – Chef-Attended Fee Applies)*

Hudson River Valley

Carved Beef Tenderloin with Creamy Horseradish & Dollar Rolls*
Herb-Roasted Potatoes
French-Style Green Beans

The Mediterranean

Carved Rack of Lamb*
Mediterranean Couscous
Tomato, Cucumber & Feta Salad

Buffet Dinners

Price Per Person Includes: Plates, Flatware, Non-Alcoholic Glassware, Paper Dinner Napkins, and Unlimited Non-Alcoholic Beverages (Iced Tea, Water and Sodas – Coca Cola)

NC Sales Tax & Service Charge (22%) Not Included in Per Person Pricing

Buffet Dinners are available “Family-Style” for an additional \$6.00 per person.

(The Lighthouse Wynd Buffet Menu is not available “family style”.)

Mixed Green Salad and Bread & Butter Included with All Buffet Menus

The Charleston Touch

\$30.00 per person

Appetizers: Choose Three (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Cold Vegetable Crudités with Creamy Ranch Dip, Roasted Red Pepper Hummus with Toasted Pita,
Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce,
Spinach & Artichoke Dip with Crostini, Pimiento Cheese with Toasted Flatbread,
Mac & Cheese Bites, Ham Biscuits with Dijon Mustard

Entrees: Choose Two (2)

Southern Fried Chicken, Pulled Pork BBQ (Eastern and Western NC Style),
Fried Pork Chops with Onion Gravy, Cornmeal Fried Catfish with Tartar Sauce,
Chicken-Fried Steak with Country Gravy, Herb-Roasted Chicken, Garlic Rosemary Pork Loin

Sides: Choose Three (3)

Mac and Cheese, Fried Okra, Slow-Cooked Baby Lima Beans, Southern Style Collards,
Southern Style Green Beans, Buttered Corn-On-The-Cob, Baked Beans, Squash and Zucchini,



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Cucumbers and Tomatoes, Mashed Potatoes and Gravy, Rice Pilaf, Maple Mashed Sweet Potatoes,
Garden Vegetable Pasta Salad with Fresh Basil and Feta

The Airlie Road

\$36.00 per person

Appetizers: Choose Three (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Roasted Garlic and White Bean Hummus with Toasted Pita Points, Olive Tapenade Canapé,
Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce,
Spinach & Artichoke Dip with Crostini, Asian Style Meatballs,
Red Curry Beef Satay, Roasted Vegetable Canapé, Jamaican Jerk Chicken Kabob, Ricotta with Roasted
Tomato Jam Crostini

Entrée: Choose (2)

Southern-Style Chicken Marsala, Southern-Style Chicken Picatta, Grilled Salmon with Basil and Lemon,
Blackened Flank Steak with Creamy Horseradish, Asian BBQ Salmon, Mediterranean Mahi,
Beef Tips with Wild Mushrooms, Herb-Roasted Chicken, Basil-Pesto Chicken Tri-Colored Tortellini,
Tuscan Pork Loin with Roasted Tomatoes and Shaved Parmesan

Sides: Choose (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes,
French Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Maple Mashed Sweet Potatoes

The Low Country Boil Picnic

\$38.00 per person

Stationed Appetizers: Choose (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Grilled Vegetable Display with Balsamic Reduction, Spinach & Artichoke Dip with Crostini,
Mini Turkey & Swiss Sandwiches, Bacon-Wrapped Shrimp, Mac & Cheese Bites, Deviled Eggs with Crab,
Maple-Glazed Mini Chicken & Waffles, Classic Burger Sliders with Cheese & Pickle,
Crispy Chicken Wings with Buffalo Sauce and Bleu Cheese Dressing or Creamy Ranch

Main Course

Low-Country Seafood Boil

Classic Seafood Boil with Seasonal Local Seafood, Sausage, Corn and Potatoes
served with Cocktail Sauce

Entrée: Choose One (1)

BBQ Pork Ribs

Slow-Smoked BBQ Chicken

Carolina Pulled Pork BBQ (Eastern and Western Style)



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Herb-Roasted Chicken

Sides: Choose Two (2)

Mac and Cheese, Fried Okra, Slow-Cooked Baby Lima Beans, Southern Style Collards, Southern Style Green Beans, Baked Beans, Bacon-Cilantro Red Potato Salad, Marinated Vinegar Slaw

The Lumina South

\$43.00 per person

Stationed Appetizers: Choose (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Fresh Mozzarella, Basil, and Tomato Bruschetta, Roasted Red Pepper Hummus with Toasted Pita Points, Grilled Vegetable Display with Balsamic Reduction, Red Curry Beef Satay, Smoked Chicken Quesadillas with Homemade Guacamole and Salsa, Roasted Vegetable Canapé, Asian Style Meatballs, Spinach & Artichoke Dip with Crostini, Jamaican Jerk Chicken Kabob,

Passed Appetizers: Choose Two (2)

Mini Crab Cakes with Lemon Basil Aioli, Spanikopita - Spinach & Feta Phyllo Pies, Smoked Salmon in Cucumber Cups, Bacon-Wrapped Scallops, Chicken Salad Phyllo Cups, Bacon-Wrapped Shrimp, Mini Beef Wellington, Olive Tapenade Canapé, Spicy Beef Adobo Empanadas, Mint Couscous with Butter-Poached Shrimp, Roast Beef, Goat Cheese & Arugula Crostini, Classic Charleston Shrimp Pâtè, Ricotta with Roasted Tomato Jam Crostini

Entrée: Choose (2)

Garlic Rosemary Pork Loin, Grilled Chicken with Spinach and Feta, Herb-Roasted Chicken, Baked Ziti with Italian Sausage and Roasted Red Peppers, Grilled Flank Steak with Creamy Horseradish, Asian BBQ Salmon, Chili-Lime Pork Loin, Basil-Pesto Chicken Tri-Colored Tortellini, Beef Tips with Wild Mushrooms, Grilled Chicken Breast with Roasted Tomato-Goat Cheese Fondue

Sides: Choose Three (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes, Herb & Vegetable Risotto, French Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Buttered Brussel Sprouts, Roasted Asparagus with Lemon Butter, Yukon Gold Potato Gratin, Twice-Baked Mashed Potatoes, Pecan Sweet Potatoes

The Beach Road North

\$48.00 per person

Stationed Appetizers: Choose (2)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Fresh Mozzarella, Basil, and Tomato Bruschetta, Chicken Salad Phyllo Cups, Roasted Vegetable Canapé, Smoked Chicken Quesadillas with Homemade Guacamole and Salsa, Mini Eggrolls with Sweet Chili Dipping Sauce, Grilled Vegetable Display with Balsamic Reduction, Red Curry Beef Satay, Spinach & Artichoke Dip with Crostini, Asian Style Meatballs,



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Crab Dip with Old Bay Crostini, Mint Couscous with Butter-Poached Shrimp, Jamaican Jerk Chicken Kabob, Spiny Lobster Phyllo Cup, Classic Charleston Shrimp Pâtè, White Truffle Deviled Eggs

Passed Appetizers: Choose Three (3)

Mini Crab Cakes with Lemon Basil Aioli, Spanikopita - Spinach & Feta Phyllo Pies,
Olive Tapenade Canapé, Chicken Salad Phyllo Cups, Mini Beef Wellington,
Bacon-Wrapped Scallops, Mushroom Duxelle in Phyllo,
Sesame Tuna Sashimi in Cucumber Cups, Coconut Shrimp with Citrus Pineapple Dipping Sauce,
Roast Beef, Goat Cheese & Arugula Crostini, Spicy Beef Adobo Empanadas,
Ricotta with Roasted Tomato Jam Crostini

Entrée: Choose Three (3)

(Indicate Chef-Attended Food Stations – Chef-Attended Fee Applies)*

Grilled Free Range Chicken Breast with Roasted Tomato Goat-Cheese Fondue,
Pan Seared Salmon with Asparagus and Citrus Butter, Southern-Style Shrimp and Grits,
*Chef-Attended Carved Beef Tenderloin with Creamy Horseradish,
Mediterranean Mahi, Southern-Style Chicken Marsala,
Truffle Chicken Ravioli with Asparagus and Grape Tomato,
*Chef-Attended Carved Chili-Lime Pork Tenderloin,
Sautéed Local Shrimp over Penne Pasta with Homemade Marinara,
*Chef-Attended Carved Garlic Rosemary Pork Tenderloin with Homemade Granny Smith Applesauce

Sides: Choose Three (3)

Herb Roasted Potatoes, Rice Pilaf, Chef’s Choice Seasonal Vegetable Medley, Herb & Vegetable Risotto,
Roasted Garlic Mashed Potatoes, French Style Green Beans, Steamed Broccoli with Fresh Herb Butter,
Roasted Asparagus with Lemon Butter, Buttered Brussel Sprouts, Herb Roasted Potatoes,
Twice Baked Mashed Potatoes, Pecan Sweet Potatoes

The Lighthouse Wynd

\$65.00 per person

Stationed Appetizers: Choose (2)

Premium Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Grilled Vegetable Display with Balsamic Reduction, Crab Dip with Old Bay Crostini,
Sesame Seared Tuna with Asian Napa Cabbage Slaw, White Truffle Deviled Eggs

Passed Appetizers: Choose Three (3)

| | |
|--|--|
| Mini Crab Cakes with Lemon Basil Aioli | Coconut Shrimp with Citrus Pineapple Sauce |
| Mini Beef Wellington | Smoked Salmon & Goat Cheese Crostini |
| Mushroom Duxelle in Phyllo | Sesame Tuna Sashimi in Cucumber Cups |
| Roast Beef, Goat Cheese & Arugula Crostini | Crab-Stuffed Shrimp with Spicy Remoulade |
| Olive Tapenade Canapé | Prosciutto & Gruyere Puff Pastry Pinwheel |
| Mint Couscous with Butter-Poached Shrimp | |



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Smoked Salmon in Mini Cucumber Cups
Roast Beef, Goat Cheese, Arugula Crostini
Shrimp Cocktail Shooters
Lamb Lollipops with Mint Pesto
Oysters Rockefeller

Bacon-Wrapped Scallops
Gorgonzola and Pine Nut Stuffed Endive
Spicy Beef Adobo Empanadas
Spiny Lobster Phyllo Cup

Salad: Choose one (1)

128 South Mixed Green Salad with Homemade Balsamic Vinaigrette
Beet Salad with Feta and Mint with a local honey clover drizzle

Chef-Attended Carving Station: Choose One (1)

(Chef-Attended Fee Applies)

Herb Roasted Beef Tenderloin with Creamy Horseradish, Prime Rib (Mid Rare),
Roasted Lamb with Mediterranean Tzatziki, Chili-Lime Pork Tenderloin,
Garlic Rosemary Pork Tenderloin with Homemade Granny Smith Applesauce

Entrée: Choose Two (2)

Grilled Free-Range Chicken Breast with Roasted Tomato-Goat Cheese Fondue,
Seared Grouper with Crispy Prosciutto, 6oz Cold Water Lobster Tail, 128 South Crab Cakes,
Double-Cut Pork Chops, Southern-Style Shrimp and Grits,
Truffle Chicken Ravioli with Asparagus and Grape Tomato

Sides: Choose Three (3)

Lobster Mac and Cheese, Truffle Cream Corn, French Style Green Beans with Parmesan and Prosciutto,
Buttered Brussel Sprouts, Grilled Asparagus with Toasted Pinenuts, Herb Roasted Potatoes,
Roasted Garlic Mashed Potatoes, Yukon Gold Potato Gratin, Twice Baked Mashed Potatoes,
Pecan Sweet Potatoes

Plated Dinners

For plated dinners, final guest count and entrée selections are required
(14) Days prior to the date of the event.

**Price Per Person Includes: Plates, Flatware, Non-Alcoholic Glassware, Paper Dinner Napkins, and
Unlimited Non-Alcoholic Beverages (Iced Tea, Water and Sodas – Coca Cola)**

NC Sales Tax & Service Charge (22%) Not Included in Per Person Pricing

Bread & Butter are included with each 128 South plated dinner

Appetizers: Choose five (5)

Premium Assorted Cheese & Fruit Display with
Artisan Bread and Crackers

Grilled Vegetable Display in Balsamic Reduction
Roasted Vegetable Canapé



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Red Curry Beef Satay
Olive Tapenade Canapé
Spinach Artichoke Dip with Crostini
Sesame Seared Tuna with Asian Napa Slaw
Crab Dip with Old Bay Crostini

Mozzarella, Basil and Tomato Bruschetta
Bacon-Wrapped Scallops
Smoked Salmon and Goat Cheese Crostini
Mini Beef Wellington
Sesame Tuna Sashimi in Cucumber Cups
Roast Beef, Goat Cheese & Arugula Crostini
Mint Couscous with Butter-Poached Shrimp
Spicy Beef Adobo Empanadas

Gorgonzola and Pine Nut Stuffed Endive
Mini Crab Cakes with Lemon Basil Aioli

Soup or Salad: Choose one (1)

128 South Mixed Green Salad with Homemade Balsamic Vinaigrette
Classic Caesar Salad with Homemade Caesar Dressing
Creamy Tomato Basil Soup
Manhattan Chicken Chowder
Creamy Corn and Crab Chowder
New Orleans-Style Creole Chicken and Sausage Gumbo

Entrée

Two (2) Entrées: \$54 per person or Three (3) Entrées \$58 per person

(Don't want to bother with Entrée Selections Counts? Ask a 128 South representative about a Duo-Plate)

*(** Indicates Entrée selection is not available on a Duo Plate)*

7 oz. Beef Tenderloin, Port Wine Demi-Glace (Mid Rare)
Grilled Salmon with Thyme Lemon Beurre Blanc
Lemon and Dill Grilled Grouper
Free Range Slow-Roasted Chicken Breast**
Prime Rib (Mid Rare)**
Asian BBQ Salmon
Duck Breast with Fruit Chutney
Chicken stuffed with Goat Cheese, Sun-Dried Tomatoes, and Basil
128 South Crab Cakes
Maple Glazed Double-Cut Pork Chop**

Starches: Choose One (1)

Twice Baked Potatoes
Herb & Vegetable Risotto
Roasted Garlic Mashed Potatoes
Herb Roasted Potatoes
Yukon Gold Potato Gratin
Lobster Mac and Cheese

Vegetables: Choose One (1)

Chef's Choice Seasonal Vegetables
Roasted Asparagus with Lemon Butter
Buttered Brussel Sprouts
Broccoli & Cauliflower Sauté
French Style Green Beans with Prosciutto
Truffle Cream Corn



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Brunch Options

NC Sales Tax & Service Charge (22%) Not Included in Per Person Pricing

A Step-Up Brunch

\$14 per person

Orange Juice, Milk, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins & Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hash browns, or Grits

Classic Brunch

\$17 per person

Orange Juice, Milk, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins & Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hash browns, or Grits
Chef's Choice Frittata
Cinnamon French Toast

Something for Everyone Brunch

\$24 per person

Orange Juice, Milk, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins & Pastries
Chef's Choice Frittata
Chef-Attended Omelet Station
Home fries, Hash browns, or Grits
Sausage and Bacon
Belgian Waffles



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Signature A la Carte “Bites”

Signature Bites can be added to any existing menu or create a Custom Collection of “bites” perfect for your event. (Priced per Platter for 50 people)

| | | |
|--|----------|------|
| Seafood Citrus Ceviche with Chili-Dusted Flatbread Chips | \$Mkt | each |
| Lump Crab Cocktail Shooters | \$Mkt | each |
| Smoked Salmon & Goat Cheese Crostini | \$200.00 | each |
| Sesame Marinated Tuna Sashimi in Cucumber Cups | \$Mkt | each |
| Bacon-Wrapped Scallops | \$225.00 | each |
| Crab-Stuffed Shrimp with Spicy Remoulade | \$200.00 | each |
| Prosciutto & Gruyere Puff Pastry Pinwheel | \$150.00 | each |
| Smoked Salmon in Mini Cucumber Cups | \$200.00 | each |
| Roast Beef, Goat Cheese, Arugula Crostini | \$150.00 | each |
| Sausage-Stuffed Mushrooms | \$150.00 | each |
| Smoked Chicken Quesadillas with Homemade Salsa & Guacamole | \$150.00 | each |
| Beef Carpaccio, Cracked Black Pepper & Whole Grain Mustard Aioli | \$200.00 | each |
| Baked Brie en Croute | \$150.00 | each |
| Premium Assorted Domestic & Imported Cheese and Fruit Display | \$325.00 | each |
| Pimento Cheese with Toasted Flatbread | \$95.00 | each |
| Jamaican Jerk Chicken Kabob | \$175.00 | each |
| Cashew Coconut Chicken Satay with Curried Mango Yogurt | \$175.00 | each |
| Spicy Beef Adobo Empanadas | \$200.00 | each |
| Classic Charleston Shrimp Pâté | \$200.00 | each |
| Ricotta with Roasted Tomato Jam Crostini | \$150.00 | each |
| White Truffle Deviled Egg | \$150.00 | each |
| Risotto Croquette with Marinara Sauce | \$200.00 | each |
| Classic Shrimp Cocktail Platter | \$Mkt | each |
| Spiny Lobster Phyllo Cup | \$Mkt | each |
| Charcuterie – Cured Meats, Cheese & Olives | \$Mkt | each |
| Lamb Lollipops with Mint Pesto | \$Mkt | each |



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Classic A la Carte “Bites”

Classic Bites can be added to any existing menu or create a Custom Collection of “bites” perfect for your event. (Priced per Platter for 50 people)

| | |
|---|------------------|
| Fresh Mozzarella, Basil, & Tomato Bruschetta | \$150.00 each |
| Ham Biscuits with Dijon Mustard | \$100.00 each |
| Chicken Satay with Spicy Peanut Sauce | \$125.00 each |
| Coconut Shrimp with Citrus Pineapple Dipping Sauce | \$190.00 each |
| Asian-Style Meatballs | \$100.00 each |
| Thai-Style Meatballs | \$100.00 each |
| Spanikopita - Spinach and Feta Phyllo Pies | \$160.00 each |
| Mini Eggrolls with Sweet Chili Dipping Sauce | \$185.00 each |
| Assorted Domestic & Imported Cheese and Fruit Display | \$200.00 each |
| Spinach & Artichoke Dip with Crostini | \$ 75.00 each |
| Roasted Garlic & White Bean Hummus with Toasted Pita Points | \$ 75.00 each |
| Mini Crab Cakes with Lemon Basil Aioli | \$200.00 each |
| Cold Vegetable Crudités with Creamy Ranch Dip | \$125.00 each |
| Grilled Vegetable Display with Balsamic Reduction | \$125.00 each |
| Chicken Salad Phyllo Cups | \$130.00 each |
| Crab Dip with Old Bay Crostini | \$225.00 each |
| Mini Beef Wellington (Available Priced per Piece) | \$3.95 per piece |

“Late Night Snack”

(Priced per Platter for 50 people)

| | |
|--|-------------------|
| Classic Sliders - Choice of Burger or Pulled Pork or Cuban | \$150.00 each |
| Ham Biscuits with Dijon Mustard | \$100.00 each |
| Mac & Cheese Bites | \$150.00 each |
| Pretzel Bar | \$5.00 per person |
| Flatbread Pizzas | \$Mkt each |



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Specialty Bars

Sundae Bar

\$4.50 per person

(Chocolate & Vanilla Ice Cream, chocolate or caramel sauce, fruit, candy toppings, and homemade whipped cream)

The S'mores Bar

\$3.50 per person

(Graham Crackers, Hershey's Chocolate Bars, and Marshmallows; Mini-Milks; Bamboo Skewers, Display Boxes)

Popcorn Bar

\$3.50 per person

(Choice of (2) popcorn options: White Salted; Carmel; White Cheddar, or Confetti. Custom colors available upon request. Glass Jars and popcorn bags.)