



**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.*

### **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,*



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

*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).*

### **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.)*



**128 South Front Street Wilmington, NC 28401 [www.128southevents.com](http://www.128southevents.com)**

## **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.*

## **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*



**128 South Front Street Wilmington, NC 28401 [www.128southevents.com](http://www.128southevents.com)**

*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.*



128 South Front Street Wilmington, NC 28401 www.128southevents.com

*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



128 South Front Street Wilmington, NC 28401 www.128southevents.com

**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)



128 South Front Street • Wilmington, NC 28401 • www.128southevents.com

**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

**Pac 1**

Local Fish & Shrimp Ceviche with Tortilla Chips

Mini Fish Tacos with Cilantro-Lime Slaw **or** Mini

Carne Asada Tacos with Roasted Corn, Tomato and Jalapeno Salsa

Gallo Pinto with Pepper Relish

**Fiesta Taco Station**

Seasoned Ground Beef & Seasoned Chicken

Hard & Soft Taco Shells with Guacamole,

Shredded Cheese, Sour Cream, Onions, Salsa,

Lettuce & Tomatoes

**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

**Viva Italia**

Classic Antipasto

(Prosciutto, Salami, Capicola, Cheeses & Olives)

Chicken Parmesan with Penne Pasta

Classic Caesar with Homemade Caesar Dressing

Toasted Garlic Bread

**Asian Influence**

Seaweed Salad

Pork or Vegetable Potstickers with Ponzu

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

Ribs



128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)

**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, Stuffed Pork  
Loin with Cornbread and Andouille Sausage

***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,  
Cucumbers and Tomatoes, Mashed Potatoes and Gravy, Rice Pilaf, Maple Mashed Sweet Potatoes,  
Parmesan Scalloped Potatoes, Tri-Colored Tortellini with Basil-Pesto Cream Sauce, Garden Vegetable  
Pasta Salad with Fresh Basil and Feta





128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)

**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, Stuffed Pork Loin with Cornbread and Andouille Sausage

***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, Parmesan Scalloped Potatoes, Tri-Colored Tortellini with Basil-Pesto Cream Sauce

**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)  
Herb-Roasted Chicken



**128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)**

***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, Stuffed Pork Loin with Cornbread and Andouille Sausage

***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, Parmesan Scalloped Potatoes, Twice-Baked Mashed Potatoes, Pecan Sweet Potatoes, Tri-Colored Tortellini with Basil-Pesto Cream Sauce

**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,



**128 South Front Street • Wilmington, NC 28401 • www.128southevents.com**

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  
Stuffed Pork Loin with Cornbread and Andouille Sausage

***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, Parmesan Scalloped Potatoes, Tri-Colored  
Tortellini with Basil-Pesto Cream Sauce

**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	Mint Couscous with Butter-Poached Shrimp
Mini Beef Wellington	Coconut Shrimp with Citrus Pineapple Sauce
Mushroom Duxelle in Phyllo	Smoked Salmon & Goat Cheese Crostini
Roast Beef, Goat Cheese & Arugula Crostini	Sesame Tuna Sashimi in Cucumber Cups
Olive Tapenade Canapé	Crab-Stuffed Shrimp with Spicy Remoulade



**128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)**

Prosciutto & Gruyere Puff Pastry Pinwheel  
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, Parmesan Scalloped Potatoes, Twice Baked Mashed Potatoes,  
Pecan Sweet Potatoes, Tri-Colored Tortellini with Basil-Pesto Cream Sauce

**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

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



**128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)**

Crab Dip with Old Bay Crostini  
Gorgonzola and Pine Nut Stuffed Endive  
Mini Crab Cakes with Lemon Basil Aioli  
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

***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  
Parmesan Scalloped Potatoes  
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



128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)

## **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



128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)

### **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



128 South Front Street • Wilmington, NC 28401 • [www.128southevents.com](http://www.128southevents.com)

### 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





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

### Specialty Bars

<b>Sundae Bar</b> <i>(Chocolate &amp; Vanilla Ice Cream, chocolate or caramel sauce, fruit, candy toppings, and homemade whipped cream)</i>	<b>\$4.50 per person</b>
<b>The S'mores Bar</b> <i>(Graham Crackers, Hershey's Chocolate Bars, and Marshmallows; Mini-Milks; Bamboo Skewers, Display Boxes)</i>	<b>\$3.50 per person</b>
<b>Popcorn Bar</b> <i>(Choice of (2) popcorn options: White Salted; Carmel; White Cheddar, or Confetti. Custom colors available upon request. Glass Jars and popcorn bags.)</i>	<b>\$3.50 per person</b>
<b>Cookie Jar Dessert Bar</b> <i>(Choice of: Blueberry Lemon, Snickerdoodle, Salted Caramel and Chocolate Chunk)</i>	<b>\$36.00 per dozen</b>