

A romantic scene of a couple walking away from the camera on a sandy beach at sunset. The man, on the left, has long brown hair and wears sunglasses and a light blue polo shirt. The woman, on the right, has blonde hair and wears sunglasses and a teal patterned dress. They are holding hands. In the background, a large, multi-story hotel building with many windows is visible under a warm, orange-hued sky. The ocean is to the right, with gentle waves washing onto the shore.

# Weddings

*at the Holiday Inn  
Wrightsville Beach, North Carolina*

# Congrats!

And welcome to the Holiday Inn Resort at Wrightsville Beach! Our hotel is the ideal location for your rehearsal dinner, wedding reception, or bridal luncheon. With our beachfront location, gorgeous views, exceptional staff, and our dedication to providing the highest standard of service we are sure to provide you, your family members, and friends with a truly unforgettable happily ever after that exceeds every expectation!

Our wedding sites vary from the Grand Lumina Ballroom to our more intimate oceanfront meeting space, Turtlewatch & Oceanwatch.

All our wedding packages include the following:

- **tables and chairs**
- **basic white linens and napkins**
- **china, glassware, and flatware**
- **cake table and cutting service**
- **votive candles**
- **welcome and gift tables**
- **champagne toast for all guests**
- **dance floor of appropriate size**
- **set up and breakdown of this equipment.**

Guestroom accommodations will also be provided for the newlywed couple on the night of their scheduled event. Once your agreement is completed, we will gladly schedule a complimentary Chef's menu tasting for you and up to 3 additional guests. This menu tasting will consist of your choice of up to 4 entrees, one plat of each entrée selection will be served per 2 guests. Chef will provide his suggestion/recommendation of starch and vegetable sides per entrée selection.

We sincerely look forward to helping you and your loved ones celebrate this momentous occasion!



# Pricing

Maximum of 6-hours event time, not including set up and teardown

Meeting Room Rental | Food and Beverage Minimum

## INDOORS

### LUMINA BALLROOM

Friday/Saturday -- \$4,000 | \$12,000

Sunday-Thursday -- \$3,000 | \$10,000

### T & O

Friday/Saturday -- \$1,500 | \$6,000

Sunday -- \$750 | \$4,500

## OUTDOORS

### SUNSET TERRACE\*

Friday/Saturday -- \$4,000 | \$12,000

Sunday-Thursday -- \$3,000 | \$10,000

### SUNRISE TERRACE\*

Friday/Saturday -- \$4,000 | \$12,000

Sunday-Thursday -- \$3,000 | \$10,000

### LAWN (POST RENO GREEN SPACE)\*

Friday/Saturday -- \$4,000 | \$12,000

Sunday-Thursday -- \$3,000 | \$10,000

\*Requires an indoor backup meeting space in case of inclement weather. Final decision on event(s) location will be determined with Hotel at least 24 hours prior to scheduled event start.

Tie the knot on the gorgeous North Carolina Coast in Wrightsville beach! Choose from one of our indoor or outdoor wedding spaces. Enjoy your special day with all your closest friends and family. Book a room block during your special time to ensure everyone is close together to enjoy the festivities. Our professional staff ensures that no detail is overlooked when you host an event at our oceanfront location. With views of the ocean and genuine southern hospitality, every event is a brilliant success. Ask about IHG Business Rewards.



# Additional Information

**Food and Beverage Services** | All will be provided by the Hotel and cannot be brought in from outside. Ordered and prepared food and beverage items may not be removed from the event spaces to be consumed at a later time. The sale and service of alcoholic beverages is regulated by the State of North Carolina and the Hotel is responsible for the administration of these regulations.

**Room Rental Fees and Food and Beverage Minimums** | The room rental fee combined with a food and beverage minimum will vary based on the date, time, and size of your event. Please contact our Sales & Catering department at (910) 344-6806 to begin the process of receiving a personalized quote.

**Service Charge and Taxes** | All menu prices will be subject to service charge (currently 10%), admin fees (currently 10%), and sales tax (currently 7%).

**Deposits and Payment** | A deposit of approximately 25% of your contracted meeting room rental + food and beverage minimum is typically required along with a signed agreement in order to confirm your event date and space. Your sales manager will help you establish a future deposits schedule for the event to be paid in full 3 days prior to the event date.

**Guarantees** | Final headcount guarantees are due 5 business days prior to the event start date. The guarantee must also include children, vendor, and any other specialty meals. Should a guarantee not be provided, the contracted guest count will be used. Meal functions and meeting rooms can be set for a maximum of 3% over the headcount guarantee. If the guarantee is increased within 72 hours the Hotel reserves the right to substitute menu items.

**Decorations** | The Hotel will not permit the affixing of anything to walls, floors, ceilings, etc. Glitter, confetti, and flower petals will not be permitted as loose décor in the room. Additionally, any cleaning up of décor that requires any amount of staff to work in excess of the standard anticipation will require a cleaning fee. Cleaning fees begin at \$250 and are assessed based on the work required to return the rented space to its prior nature.

**Event Conclusion** | All indoor events are required to end by 11:00pm.

**Outdoor Functions** | The Hotel reserves the right to make the decision to move any outdoor event inside in inclement weather or based on impending inclement weather. Local noise ordinances require that entertainment at outdoor events conclude at 10:00pm.

**IHG® Business Rewards** | You can earn points for your event! You can earn up to 3 points for every \$1 USD spent prior to service charge and taxes. More information can be found online at [www.ihg.com/businessrewards/us/en/home](http://www.ihg.com/businessrewards/us/en/home).

**Guestroom Accommodations** | complimentary night for couple on night of event. Room blocks can be set up for your out-of-town guests subject to availability - rates will vary based on season

**Welcome Bags** | We welcome you to provide welcome giftbags to your guests should you wish to do so. Bags can be delivered to individual guestrooms for a charge of \$5.00 per bag. Bags can also be handed out at check in for a charge of \$2.00 per bag. All bags will need to be clearly identified for your group.

**Parking** | Complimentary on-site, self-parking is available for all guests with sleeping room accommodations. Paid parking is available on the street and in the local public access parking lots with the Town of Wrightsville Beach. More information on locations and rates can be found at [www.townofwrightsvillebeach.com/163/Parking](http://www.townofwrightsvillebeach.com/163/Parking)

**Audio Visual Services** | Coastal Audio Visual Services is a fully equipped audio-visual company. If you have any questions regarding these services, please contact your Coastal AVS via your Sales Manager. Charges for audio visual services through Coastal AVS will be billed to your master account.

**Beachfront Ceremony** | All special events taking place on the beach, which is considered public space and is owned and operated by the Town of Wrightsville Beach, do require a special events permit. The Special Event Permit Application and more information on this can be found on [www.townofwrightsvillebeach.com/184/Special-Event-Permits](http://www.townofwrightsvillebeach.com/184/Special-Event-Permits).

# Buffet 1

## Two Starter | Two Entrée | Three Side Buffet

**\$67.00 per guest**

### RECEPTION APPETIZERS

**Charcuterie Board** assorted cured meats | pepperoncini | olives | cheeses

**Spinach Artichoke Dip** served warm | french bread

**SELECT THREE** vegetable spring rolls | brie, pear, pecan bites with balsamic glaze | chicken tenders  
prosciutto wrapped melon | assorted tea sandwiches | deviled eggs | spanakopita  
mini quiche | mac & cheese fritters

### CHOOSE TWO STARTERS:

**Classic Caesar Salad** romaine hearts | garlic croutons | shaved parmesan cheese | creamy caesar dressing

**Mixed Greens Salad** mixed greens | cucumbers | tomatoes | carrots | ranch and balsamic dressings

**Spinach Salad** arugula and spinach | strawberries | goat cheese | pecans | raspberry vinaigrette

**Tomato Basil Bisque** herb croutons | parmesan | fresh basil

### CHOOSE TWO ENTREES:

**Roasted Chicken** chicken breast | smoked cheddar | herbed cream cheese | charred red pepper cream sauce

**Chicken Florentine** chicken breast | spinach | garlic | provolone cheese | mornay sauce

**Baked Lasagna** classic lasagna | beef | marinara sauce | cheese

**Beef Medallions** beef tenderloin | red wine marinade | mushroom pan gravy

**Shrimp and Grits** cajun seasoned shrimp | smoked cheddar grits

**Seared Salmon** fresh salmon | mustard dill sauce

**Roasted Pork** NC pork cutlets | tomato basil salsa

**Vegetable Napoleon** roasted portobello | marinate squash and zucchini | shitake mushroom stuffing | parmesan | balsamic

### CHOOSE THREE SIDES:

Classic Vegetable Medley | Honey Glazed Baby Carrots | Green Beans Amandine | Parmesan Roasted Asparagus

Lemon and Herb Roasted Broccoli & Cauliflower | Roasted Sweet Potatoes | Rosemary and Garlic Mashed Potatoes

Oven Roasted Potatoes | Gourmet Macaroni and Cheese | Pineapple Coconut Jasmine Rice

**\*\*Add third entrée for additional \$8.00 per guest**

**\*\*Add dessert of tiramisu or cheesecake for additional \$4.00 per guest**

**Fresh rolls with butter and beverage service of Water, Iced Tea, Regular and Decaffeinated Coffee is included in menu price.**

**Buffet service is provided for up to 1.5 hours | Minimum of 40 guests required | An additional surcharge of \$10.00 per guest will apply if the guaranteed headcount is under 40 |**

# Two Course – Plated 1

<b>Two Course Plated</b>	
<b>\$58.00 per guest</b>	
<b>RECEPTION APPETIZERS</b>	
<b>Charcuterie Board</b>	assorted cured meats   pepperonicinis   olives   cheeses
<b>Spinach Artichoke Dip</b>	served warm   French bread
<b>SELECT THREE</b>	vegetable spring rolls   brie, pear, pecan bites with balsamic glaze   chicken tenders
	prosciutto wrapped melon   assorted tea sandwiches   deviled eggs   spanakopita
	mini quiche   mac & cheese fritters
<b>DINNER</b>	
<b>COURSE ONE   SELECT ONE</b>	
<b>Classic Caesar Salad</b>	romaine hearts   garlic croutons   shaved parmesan cheese   creamy caesar dressing
<b>Mixed Greens Salad</b>	mixed greens   cucumbers   tomatoes   carrots   ranch and balsamic dressings
<b>Baby Greens Salad</b>	arugula and spinach   strawberries   goat cheese   pecans   raspberry vinaigrette
<b>COURSE TWO   SELECT UP TO THREE</b>	
<b>Roasted Chicken</b>	chicken breast   smoked cheddar   herbed cream cheese   charred red pepper cream sauce
<b>Chicken Florentine</b>	chicken breast   spinach   garlic   provolone cheese   mornay sauce
<b>Vegetable Manicotti</b>	marinara sauce   grilled vegetables   herb cheese
<b>Beef Medallions</b>	beef tenderloin   red wine marinade   mushroom pan gravy
<b>Roasted Pork</b>	NC pork loin   mustard   brown sugar   maple balsamic jus
<b>Salmon Roulade</b>	salmon   portobello mushrooms   spinach   mozzarella   roasted red pepper and herb cream sauce
<b>Vegetable Napoleon</b>	roasted portobello   marinate squash and zucchini   shitake mushroom stuffing   parmesan   balsamic
<b>**Add Chicken, Salmon, or Shrimp Scampi to any dish above as a dual entrée plate for additional \$6.00 per person.</b>	
<b>**Add dessert of tiramisu or cheesecake for additional \$4.00 per person</b>	
<b>Fresh rolls with butter, selection of one starch side, selection of one vegetable side, and beverage service of Water, Iced Tea, Regular and Decaffeinated Coffee is included in menu price.</b>	

# Two Course – Plated 2

<b>Two Course Plated</b>	
<b>\$70.00 per guest</b>	
<b>RECEPTION APPETIZERS</b>	
<b>Charcuterie Board</b>	assorted cured meats   pepperoncini   olives   cheeses   fruits   vegetables
<b>SELECT THREE</b>	vegetable spring rolls   brie, pear, pecan bites with balsamic glaze   chicken tenders prosciutto wrapped melon   assorted tea sandwiches   deviled eggs   spanakopita mini quiche   mac & cheese fritters
<b>SELECT ONE</b>	coconut shrimp   chicken pimento cheese tart with pepper jelly   beef empanadas chicken satay with Thai peanut sauce   asparagus fontina phyllo roll
<b>SELECT ONE</b>	beef wellingtons   raspberry and brie phyllo   shrimp wontons   bacon wrapped shrimp braised short rib pot pie   crab rangoons   smoked salmon corn blinis
<b>COURSE ONE   SELECT ONE</b>	
<b>Fresh Caprese</b>	arugula   fresh mozzarella   tomatoes   basil   balsamic glaze
<b>Classic Caesar Salad</b>	romaine hearts   garlic croutons   shaved parmesan cheese   creamy caesar dressing
<b>Mixed Greens Salad</b>	mixed greens   cucumbers   tomatoes   carrots   ranch and balsamic dressings
<b>Spinach Salad</b>	arugula and spinach   strawberries   goat cheese   pecans   raspberry vinaigrette
<b>Tomato Basil Bisque</b>	herb croutons   parmesan   fresh basil
<b>COURSE TWO   SELECT UP TO THREE</b>	
<b>Roasted Chicken</b>	chicken breast   smoked cheddar   herbed cream cheese   charred red pepper cream sauce
<b>Chicken Florentine</b>	chicken breast   spinach   garlic   provolone cheese   mornay sauce
<b>Vegetable Manicotti</b>	marinara sauce   grilled vegetables   herb cheese
<b>Prime Rib</b>	beef   served medium rare   au jus
<b>Roasted Pork</b>	NC pork loin   mustard   brown sugar   maple balsamic jus
<b>Mahi Mahi</b>	jerk marinated mahi mahi   fresh fruit salsa
<b>Grilled Shrimp</b>	jumbo shrimp   lemon garlic vinaigrette
<b>Vegetable Napoleon</b>	roasted portobello   marinate squash and zucchini   shitake mushroom stuffing   parmesan   balsamic
<b>**Add Chicken, Salmon, or Shrimp Scampi to any dish above as a dual entrée plate for additional \$6.00 per person.</b>	
<b>**Add dessert of tiramisu or cheesecake for additional \$4.00 per person</b>	
<b>Fresh rolls with butter, selection of one starch side, selection of one vegetable side, and beverage service of Water, Iced Tea, Regular and Decaffeinated Coffee is included in menu price.</b>	

# Hors D'Oeuvre Reception

## Heavy Hors D'Oeuvres / Reception

\$64.00 per guest

### RECEPTION APPETIZERS

#### Charcuterie Board

assorted cured meats | pepperoncini | olives | cheeses | fruits | vegetables

#### SELECT THREE

vegetable spring rolls | brie, pear, pecan bites with balsamic glaze | chicken tenders  
prosciutto wrapped melon | assorted tea sandwiches | deviled eggs | spanakopita  
mini quiche | mac & cheese fritters

#### SELECT ONE

coconut shrimp | chicken pimento cheese tart with pepper jelly | beef empanadas  
chicken satay with Thai peanut sauce | asparagus fontina phyllo roll

#### SELECT ONE

beef wellingtons | raspberry and brie phyllo | shrimp wontons | bacon wrapped shrimp  
braised short rib pot pie | crab rangoons | smoked salmon corn blinis

### CARVING STATION

Served with petite rolls and condiments

#### SELECT ONE

garlic and rosemary top round | seared tuna loin with lime vinaigrette

bourbon glazed ham with pineapple chutney | ancho marinated pork loin

### SPECIALTY ACTION STATIONS | SELECT TWO

#### Shrimp and Grits

sauteed shrimp to order | cheesy grits | assorted toppings

#### Macaroni and Cheese

made to order | creamy mornay sauce | assorted ingredients

#### Street Taco Bar

soft flour and corn tortillas | chicken mole | carne aside steak | cilantro lime marinated baby shrimp |  
assorted toppings

#### Pasta Bar

fettucine | cheese tortellini | penne | marinara sauce | pesto alfredo | rose sauce | chicken breast |  
Italian sausage | baby shrimp

### DESSERT STATION | SELECT ONE

#### Mini Shooters

Assorted mousses, custards, purees | fresh fruits | white and dark chocolates | candies

#### Ice Cream Bar

Choice of 3 ice cream flavors (vanilla, chocolate, strawberry, butter pecan, mint chocolate chip, coffee,  
rocky road, cookies and cream) | caramel sauce | hot fudge | whipped cream | assorted toppings

#### Cakes and Pies

Choice of up to four desserts from a variety of cakes, pies, pastries, and mini desserts  
Please ask for current selections

Beverage Station of Water, Iced Tea, Regular and Decaffeinated Coffee is included in menu price.

Buffet and station service is provided for up to 1.5 hours | Minimum of 40 guests required | An additional surcharge of \$10.00 per guest will apply if the guaranteed headcount is under 40 |

# Kids Menu

ages 6 -12 years old

ages 5 and under - complimentary

## **Plated Meal Service - Served with Juice or Milk and Vanilla Ice Cream**

**\$25.00 per person**

Served with Juice or Milk

**Crispy Chicken Tenders**

**Cheese Pizza**

**Grilled Chicken**

**Side (Choice of 1)**

Fruit

Steamed Vegetables

French Fries

## **Buffet Meal Service - Served with Juice or Milk**

**Half Price of Adult Guest**

**Same buffet meal selected for adult guests**

\*Prices are subject to a taxable 20% service charge and state sales tax



# Beverages and Bar Packages

## BARTENDER FEES

\$100.00 per hour / per bartender

Hotel required at least (1) Bartender per 75 guests

Minimum of 2-hours required

Enjoy our selection of beverage offerings.

### House Spirits Selection

Jim Beam White Label

Seagram 7

Dugan's Dew

Gilbeys

Smirnoff

Castillo

Pepe Lopez

### Domestic Beer Selection

Miller Lite

Bud Light

Michelob Ultra

### House Wine Offerings

Chardonnay

Pinot Grigio

Merlot

Cabernet Sauvignon

White Zinfandel

Champagne

Additional requests can be made, ask for current availability and pricing

**\*All alcoholic beverages must be provided by Hotel.**

### Signature Spirits Selection

Makers Mark

Jack Daniels

Dewars

Tanqueray

Absolut

Bacardi Light

Jose Cuervo

### Imported Beer Selection

Corona

Heineken

Sweetwater IPA

### Premium Spirits Selection

Knob Creek

Crown Royal

Chivas Regal

Bombay Sapphire

Tito's

Mount Gay

Cuervo 1800

### NC Craft Beer Selection

Rotating Microbrew

Please ask for current list

# Beverages and Bar Packages

## HOSTED BAR (based on per hour / per person)

Beer, Wine, Soda only

2-Hours \$20.00 per person

Each additional hour - \$6.00 per person

## FULL BAR (based on per hour / per person)

includes wine, beer and spirits

### House Beverage Offerings

2-Hours \$20.00 per person

Each additional hour - \$7.00 per person

### Signature Beverage Offerings

2-Hours \$25.00 per person

Each additional hour - \$10.00 per person

### Premium Beverage Offerings

2-Hours \$32.00 per person

Each additional hour - \$13.00 per person

## CASH BAR

Domestic Beer	\$6.00 per drink	House Spirits	\$7.00 per drink
Imported Beer	\$7.00 per drink	Signature Spirits	\$10.00 per drink
Local Craft Beer 12oz	\$8.00 per drink	Premium Spirits	\$12.00 per drink
House Wine	\$8.00 per glass		
House Wine by the bottle (750 mL)	\$25.00 per bottle		

## HOLD THE ALOCHOL (based on per hour / per person)

*This option will be offered to all guests under the age of 21 when selecting a bar package above.*

### Assorted Soft Drinks

### Bottled Water

### Assorted Juices

2-Hours \$32.00 per person

Each additional hour - \$13.00 per person

\*Prices are subject to a taxable 20% service charge and state sales tax

# Audio Visual Services

**Microphone with Stand | \$35.00**

**Handheld Wireless Microphone | \$90.00**

**Decorative Up-Light (available in various colors) | \$50.00**

**LCD Projector | \$300.00**

**Risers | 6' x 8' section with skirting | \$90.00**

**Additional AV equipment and services available through AVS Coastal. Ask your Sales Manager for more information.**

