



EXCLUSIVE VENUE
Wedding Package

For over 28 years, Pepper Moon Catering has proudly served the Triad's most cherished occasions, consistently delivering exceptional experiences that reflect our renowned quality and premier service.

Delight in our all-inclusive wedding menu package, crafted exclusively for our Venue Collection clients and customized to your unique personality and taste.

Be our guest and let us handle the rest!

Our package ensures every detail is covered for you to have an unforgettable wedding. Explore our chef-inspired menu options, just a glimpse of the delicious flavors awaiting you and your guests. But don't stop there! Let's chat about your vision including personal tastes, dietary preferences, budget, seasonal delights and style aesthetics.

We are passionate about crafting a unique wedding experience that celebrates your love story!

Enjoy our all-inclusive package for only \$36 per guest

All prices are per guest and subject to 6.75% NC sales tax.

We do not charge any service fees!



Linens

Don't worry about renting linens, we've got your tables covered! We provide full length table linens for up to 200 guests in your choice of white, ivory or black



Food

Delicious chef-inspired menu

Staff-served buffet dinner with choice of entree and sides

Choice of cocktail hour hors d'oeuvres display



Service

Our attentive and experienced catering team will handle all the details from start to finish, including catering setup, cleanup, cake cutting and even packing leftovers

Be a guest at your wedding!



And More!

Catering equipment, disposable plates, utensils and cups

Refreshment Station with Water and Iced Tea

Tickets to our Open House Tastings

Dinner Entree



INCLUDED: Select 1 Signature Entree

Oven-roasted Chicken

select: herb-crusted, parmesan herb, rosemary mustard OR BBQ (bone-in)

Grilled Boneless Chicken Breast

select: rosemary mustard, Italian, BBQ, mushroom marsala, sundried tomato cream, OR parmesan cream

Lightly-breaded Chicken Breast

with pommery mustard sauce

Pork Loin

select: sage-rubbed with stone fruit bacon glaze OR herb-crusted with pommery mustard sauce OR Jack Daniels glazed

Slow Roasted Pulled Pork Barbeque

with barbeque sauces

Lasagna

select: beef, Italian sausage, or spinach

Penne Pasta with Beef, Mushrooms and Asparagus

served in sundried tomato cream sauce

Radiatore Pasta

with grape tomatoes and broccoli in a chardonnay cream sauce (may include strips of grilled chicken breast)

Shaved Roast Beef

with caramelized onions and au jus OR brown gravy

Curried Lentils

served over rice

BOOSTS

Premium Entrees

Bourbon Pecan Coated Chicken Breast \$3

with tequila apricot sauce

Caprese Chicken \$3

topped with pesto, fresh tomato and mozzarella cheese

Tender Grilled Flank Steak \$3

choice of sauce: porcini mushroom, pommery mustard, fire roasted onion brandy OR Asian sesame ginger

Bowtie Pasta with Shrimp and Asparagus \$3

in a light citrus cream sauce

Blackened Tilapia Filets \$3

filets with fresh fruit salsa

Zucchini Boat \$3

stuffed with chick peas and Mediterranean vegetables and herbs

Prosciutto, Basil, Parmesan & Feta Stuffed Chicken \$9

with chardonnay cream sauce

Beef Tenderloin Medallions \$9

with merlot pan sauce OR cognac cream

Grilled Salmon \$9

with lemon caper wine sauce OR ginger soy glaze

Dinner Sides



INCLUDED: Select 3 Signature Sides

Tossed Garden Salad

green leaf lettuce with grape tomatoes, cucumbers, shredded carrots, and croutons with buttermilk ranch and balsamic vinaigrette

Caesar Salad

romaine lettuce topped with croutons and freshly-grated parmesan cheese; served with Caesar dressing

Fresh Green Beans

Zucchini, Yellow Squash, and Onions Medley

Grilled Vegetables

Steamed Broccoli

Creamy or Vinegar-style Cole Slaw

Glazed Carrots

Sweet Peas, Mushrooms and Pearl Onions

Carrots and Sugar Snap Peas

Confetti Corn

Garden Vegetable Rice

Carolina Wild Rice

Barbequed Baked Beans

Smashed Potatoes

Baked Mac and Cheese

BOOSTS

Premium Sides

Caprese Spinach Salad \$2

baby spinach with fresh mozzarella, grape tomatoes, and croutons with basil vinaigrette

Strawberry Spinach Salad \$2

baby spinach with strawberries, mandarin oranges, red onion rings, goat cheese, almonds and blood orange vinaigrette

Artisan Greens with Red Grapes \$2

feta, walnuts and dijon vinaigrette

Artisan Greens with Red Apples \$2

walnuts, shaved parmesan and apple cider vinaigrette

Roasted Brussels Sprouts with Cider Vinaigrette \$2

Lemon Pepper Roasted Broccoli \$2

Rosemary Roasted Baby Potatoes \$2

Lemon Parsley Steamed Potatoes \$2

Potatoes au Gratin \$2

Roasted Sweet Potatoes, Beets, and Parsnips \$2

Herbed Quinoa \$2

with tomatoes and spinach

Creamy Risotto \$3

with wild mushrooms OR baby spinach OR assorted vegetables

Cocktail Hour Bites



INCLUDED: Select 1 Signature Hors d'oeuvres Display

Cubed Cheese Display

with grape and berry garnish accompanied by assorted crackers

Fresh Fruit Display

with brandied custard dipping sauce

Gourmet Crudit  Display

raw veggies with our signature creamy herb dip

Dip Trio

Select 3: hummus, pimento cheese, black bean and corn salsa, black eye pea salsa OR bruschetta served with assorted crackers

Spinach, Artichoke and Smoked Gouda Fondue

Served with assorted crackers

Southwestern Fondue

Pepper jack cheese, fresh cilantro and red peppers served with blue and red tortilla chips

BOOSTS

Add Tray-Passed Hors d'oeuvres

Sweet African Peppers \$3

stuffed with housemade pimento cheese, hummus OR goat cheese

Caprese Skewers \$3

Fresh mozzarella, grape tomato and basil with balsamic glaze

Caramelized Onion Tart \$3

with tomato relish

Mini Sundried Tomato Biscuit \$3

filled with housemade pimento cheese with a decorative pick

Thai Pesto Chicken Skewer \$3

with Sweet Chili sauce

Cheddar Biscuit \$3

filled with Virginia ham, granny smith apple and honey mustard with a decorative pick

Bacon wrapped Sweet Potato \$3

with brown sugar glaze

Lobster Tostada \$3

chilled lobster dip served in a ruffled tortilla shell

Petite Pulled Pork Taco \$4

topped with gourmet coleslaw, BBQ sauce drizzle and fried onions secured with a mini clothespin

Roasted Tomato Tartlette \$4

Roma tomato baked with Dijon on a jalapeno cheddar disk with Manchego cheese topping

Additional Enhancements

China Service \$12 per guest

- Upgrade from disposables to our premium china service
- Customize your table setting with a selection of china, flatware, glassware and linen napkins beautifully arranged by our staff at each table
- Indulge in seamless table-side beverage service and clearing with the assistance of additional wait staff
- Bonus! Enjoy 2 bottles of sparkling wine for getting ready or a toast

Chef-Plated Dinner \$21 per guest

- Experience fine dining with meals served table-side to your guests
- Enjoy the expertise of on-site chefs who will custom-plate your meals
- Benefit from additional staff for flawless service
- Plus! All China Service items listed above

Coffee Station \$3 per guest

Coffee with sweeteners and cream
Choice of disposable cups or glass mugs

Late Night Snacks \$5-6 per guest

Ask about options like a warm pretzel bar, flatbread pizza, burger sliders, tacos, donuts and more!

Continue customizing! Please inquire about...

- Additional displayed hors d'oeuvres
- Adding a 2nd entree
- A dessert bar
- Specialty china, flatware, chargers and linens
- Food and Beverage delivered to Getting Ready Rooms such as Mimosas, Beers, Snack Trays, Boxed Lunches or Grain Bowls
- Rehearsal Dinner
- Bridal Luncheon
- Farewell Brunch



Bar Service



Bar service is \$6 per guest

Includes: bartenders, setup/cleanup, ice, equipment, glassware, stirrers, beverage napkins, ABC permit, and general liability insurance

Selections depending on bar type:

Liquors with appropriate mixers and garnishes, 4 house wines, 4 house beers

INCLUSIVE BAR

Premium Full Bar

Premium Liquor/Beer/House Wine/Soda

\$12 per hour per guest

House Full Bar

House Liquor/Beer/House Wine/Soda

\$11 per hour per guest

Classic Bar

Beer/House Wine/Soda

\$8 per hour per guest

Simply Sodas

\$2 per hour per guest

Bar pricing is based on a minimum of 3 hours of service for each guest 21+

Bars must close 30 minutes prior to the end of the reception

Guests under 21 will be billed at the Simply Sodas rate

HOST CONSUMPTION OR GUEST CREDIT/DEBIT BAR

Premium Pour Liquor	\$10 per drink
House Pour Liquor	\$9 per drink
House Wine	\$25 per bottle
House Wine by the glass (for guest bars)	\$7 per glass
House Sparkling Wine	\$28 per bottle
Craft/Specialty Beer	\$7 per bottle
Import Beer	\$6 per bottle
Domestic Beer	\$4 per bottle
PMC Bottled Water	\$2.50 per bottle
Soda	\$2 per can

Bar Service



	PREMIUM	HOUSE
VODKA	Grey Goose	Tito's
GIN	Sutler's	Beefeater
RUM	End of Days	Captain Morgan Private Stock
WHISKY	Crown Royal	Pendleton
BOURBON	Maker's Mark	Jack Daniels & Jim Beam Black
SCOTCH	Johnnie Walker Black	Johnnie Walker Red
TEQUILA	1800 Reposado	Jose Cuervo Tradicional Silver

IMPORTED BEER

Stella Artois | Heineken

CRAFT/SPECIALTY BEER

Blue Moon Belgian White
Foothills Hoppyum IPA (*Winston Salem*)
Olde Mecklenberg Copper Altbier Amber Ale (*Charlotte*)
Bull City Hard Cider - Off Main (*Durham*)
White Claw Hard Seltzer

DOMESTIC BEER

Michelob Ultra | Bud Light | Yuengling

HOUSE WINE

Chardonnay | Pinot Grigio | Moscato
Pinot Noir | Cabernet Sauvignon

*Bars may be customized to fit your preferences
All brands are subject to availability and may change*

Bar Service

BOOSTS

Welcome Drink or Toast

Sparkling Wine or White Grape Juice
\$4 or \$2.50 per guest

Refreshment Station

Fruit Infused Water and Choice of Lemonade or Hot Apple Cider
\$5 per guest

Seasonal Sparkling Punch

\$2 per guest

Signature Drinks

Choose from our curated list below or create your own! Pricing varies

Citrus Lavender Refresher

Vodka, Lime Juice, Lemon Juice and Lavender Syrup topped with Club Soda; garnished with a Lemon wedge

Grapefruit Basil Greyhound

Vodka, Grapefruit Juice and Basil Simple Syrup; garnished with fresh Basil

French 75

Gin, Raspberry Syrup and Lemon Juice topped with Sparkling Wine; garnished with Lemon peel and served in a flute

Orange Lemon Gin Cooler

Gin, Orange Juice, Lemon Juice and Club Soda; garnished with Orange slice



Sparkling Paloma

Tequila, Triple Sec, Grapefruit Juice and Lime Juice topped with Club Soda served in a salt-rimmed glass; garnished with a Lime wedge

Kentucky Mule

Bourbon, Lime Juice, Ginger Beer; garnished with Mint Sprig

Bourbon Smash

Bourbon, Mint Simple Syrup, and Lemon Juice; garnished with fresh Lemon and Mint Leaves

Mojito

Rum, Mint Simple Syrup, Lime Juice and Club Soda; garnished with fresh Mint