



THE DUKE MANSION

Historic Inn & Meeting Place

400 Hermitage Road, Charlotte, NC 28207

Tel: (704) 714-4400 Fax (704) 714-4436

www.dukemansion.org

built in 1915. saved in 1998. find yourself in southern splendor.

THE DUKE MANSION WEDDING MENUS 2022



We are delighted to host your wedding at our beautiful historic venue and we look forward to celebrating with you and your guests!

The following menu provides a sample of our selections. Your Sales Manager, along with our Executive Chef and Culinary Team, will be happy to customize a menu to fit your desires.

++Food and beverage prices are subject to a 22% service charge and applicable taxes. Both are subject to change without notice. Please note that service charge is taxable.

** Items marked with an asterisk may contain raw or undercooked animal derived foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or unpasteurized eggs may increase your risk of foodborne illness.*

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian



SEATED DINNER MENU



\$168++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Four Butler Passed Hors d'Oeuvres with Cocktail Hour

2-Course Plated Dinner

(client provided wedding cake; cake will be cut and served by Duke Mansion staff)

Four Hour Duke Mansion Bar Package

Includes Wine Service with Dinner

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas Station



Butler Passed Hors d'Oeuvres

(select four from page 10)

Appetizer Course

Additional \$10++ per person



(select one)

Oriental Pork Belly

kimchi slaw, carrot puree ginger

Mediterranean Falafel (V/DF)

hummus, pickled red onion, arugula

Pesto Shrimp

tomato bruschetta, baguette

Beef Carpaccio

roasted corn relish, arugula

Salad Course

(select one)

The Duke Mansion House

*mixed greens, roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Iceberg Wedge

*crispy parma, roasted tomatoes,
carrot, blue cheese crouete, avocado ranch*

Classic Caesar

*cornbread crouete, shaved parmesan,
caesar dressing*

Spinach & Strawberry Salad

*mandarin oranges, blueberries,
goat cheese, walnuts, citrus vinaigrette*

Watermelon & Arugula Tower

*feta, orange, cucumber, pistachios
white balsamic vinaigrette
(April – September)*

Arugula & Butternut Squash Salad

*dried cranberries, shaved manchego,
spiced pecans, apple vinaigrette
(January – March | October – December)*



Dinner Entrées

(select two)

Your guest's pre-selected entrée selections are due 5 business days prior to your event.

Entrée selections must be indicated on the front of a place card.

A vegetarian entrée is available in addition to your dinner entrée selections

Braised Airline Chicken (GF)
poblano cream sauce

Black Peppered Beef Tenderloin Filet (GF)
whisky steak sauce

Pan Seared Salmon (GF)
chili glaze

Pan Fried Jumbo Lump Crab Cake
house remoulade

Sundried Tomato Risotto (V/DF/GF)
grilled asparagus, roasted carrot, caramelized onion, pesto

Or, you may select the following entrée for all guests:

Surf & Turf Entrée of Grilled Beef Tenderloin Filet & Pan Fried Jumbo Lump Crab Cake
*whiskey steak sauce & warm house remoulade
(you may customize with other protein selections)*

Accompaniments

(select **one** starch and **one** vegetable)

Starches

Herb & Garlic Whipped Potatoes
Mushroom Risotto
Wild Rice Pilaf
Aged Cheddar Mashed Potatoes

Vegetables

Garlic Broccolini
Roasted Asparagus
Mixed Vegetables
Green Beans & Carrots
White Balsamic Brussel Sprouts



DUCHESS RECEPTION MENU



\$163++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'Oeuvres with Cocktail Hour

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Four Hour Duke Mansion Bar Package

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station

(cake cutting fee included in price)



Butler Passed Hors d'Oeuvres

(select three from page 10)

Attended Soup and Salad Station

(select two)

Tomato Bisque
smoked gouda crouton

Melon & Cucumber Gazpacho (GF)
strawberry, feta

Ginger Spiced Carrot (GF)
cilantro cream

The Duke Mansion House
*mixed greens, roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Watermelon & Arugula Tower
*feta, orange, cucumber, pistachios
white balsamic vinaigrette
(April – September)*

Spinach & Strawberry Salad
*mandarin oranges, blueberries,
goat cheese, walnuts, citrus vinaigrette*

Arugula & Butternut Squash Salad
*dried cranberries, shaved manchego,
spiced pecans, apple vinaigrette
(January – March | October – December)*



Duke Mansion Biscuit Bar

baskets of buttermilk, sweet potato, and herb biscuits

(select five accompaniments)

country sausage gravy, chicken gumbo, barbeque turkey breast, grilled andouille,

aged country ham, fried green tomatoes, pimento cheese,

honey butter, peach jalapeño jam, apple butter

Attended Entrée Stations

(select two)

Grits Station (GF)

cheddar cheese stone ground grits with cajun cream sauce

(select five toppings)

tasso, creole shrimp, grilled andouille sausage,

bacon, cheddar cheese, sautéed mushrooms,

caramelized onions, roasted tomatoes, grilled vegetables

Three Cheese Mac n' Cheese Station

(select five toppings)

bacon, cajun shrimp, grilled sausage,

fried chicken, scallions, roasted tomatoes,

grilled onions, white cheddar, herbed breadcrumbs

BBQ Brisket Slider

(select three toppings)

house made boursin cheese, fried onions,

sautéed mushrooms, tomato relish,

roasted vidalia, cole slaw

house bbq sauce

*served with hand cut fries and
chef's choice of dipping sauces*

Enchiladas Bar (GF)

(select five toppings)

pulled smoked brisket, citrus shrimp, roasted pork,

chicken tinga, black beans, jicama slaw,

spanish rice, queso

*served with enchilada sauce, pico de gallo, guacamole
(GF option available)*

Braised Airline Chicken (GF)

poblano cream sauce

Chef attendants are included in the estate fee



QUEEN RECEPTION MENU



\$180++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'oeuvres with Cocktail Hour

Trio of Dips Display Station

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Four Hour Duke Mansion Bar Package

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station

(cake cutting fee included in price)

One Late Night Butler Passed



Butler Passed Hors d'Oeuvres

(select three from page 10)

Display Stations

(select one)

Trio of Dips Display (GF/V)

*roasted pepper hummus, mansion boursin, pimento cheese
served with homemade lavash and assorted crackers*

Seasonal Fruit Display (GF/DF/V)

locally harvested and imported fruits served with candied spiced nuts

Roasted Vegetable Display (GF/DF/V)

freshly roasted seasonal vegetables served with arugula pesto



Attended Soup and Salad Station

(select two)

Tomato Bisque
smoked gouda crouton

Melon & Cucumber Gazpacho (GF)
strawberry, feta

Ginger Spiced Carrot (GF)
cilantro cream

The Duke Mansion House
*mixed greens, roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Watermelon & Arugula Tower
*feta, orange, cucumber, pistachios
white balsamic vinaigrette
(April – September)*

Spinach & Strawberry Salad
*mandarin oranges, blueberries,
goat cheese, walnuts, citrus vinaigrette*

Arugula & Butternut Squash Salad
*dried cranberries, shaved manchego,
spiced pecans, apple vinaigrette
(January – March | October – December)*

Duke Mansion Biscuit Bar

baskets of buttermilk, sweet potato, and herb biscuits

(select five accompaniments)

*country sausage gravy, chicken gumbo, barbeque turkey breast, grilled andouille,
aged country ham, fried green tomatoes, pimento cheese,
honey butter, peach jalapeño jam, apple butter*

Attended Entrée Stations

(select two)

Braised Airline Chicken (GF)
pepper, cumin

Pan Seared Salmon (GF)
*fingerling potatoes, spiced green trio,
maple dijon sauce*

Black Peppered Beef Tenderloin Filet (GF)
*whipped mashed potatoes, asparagus,
whiskey steak sauce*

Pan Fried Jumbo Lump Crab Cake
*fingerling potatoes, garlic broccolini,
house remoulade*

Chef attendants are included in the estate fee.



HIGH NOON RECEPTION MENU

(May also be converted into a plated menu - see your Sales Manager for details.)



\$155++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'Oeuvres with Cocktail Hour

Display Station with Cocktail Hour

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Four Hour Duke Mansion Bar Package
(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station
(cake cutting fee included in price)

One Late Night Butler Passed



Butler Passed Hors d'Oeuvres

(select three from page 10)

Attended Soup and Salad Station

(select two)

Melon & Cucumber Gazpacho (GF)
strawberry, feta

The Duke Mansion House
*mixed greens, roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Ginger Spiced Carrot (GF)
cilantro cream

Spinach & Strawberry Salad
*mandarin oranges, blueberries,
goat cheese, walnuts, citrus vinaigrette*

Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)

*country sausage gravy, chicken gumbo, barbeque turkey breast, grilled andouille,
aged country ham, fried green tomatoes, pimento cheese,
honey butter, peach jalapeño jam, apple butter*



Attended Entrée Stations

(select two)

Grits Station (GF)

cheddar cheese stone ground grits with cajun cream sauce

(select five toppings)

*tasso, creole shrimp, grilled andouille sausage,
bacon, cheddar cheese, sautéed mushrooms, caramelized
onions, roasted tomatoes, grilled vegetables*

Three Cheese Mac n' Cheese Station

(select five toppings)

*bacon, cajun shrimp, grilled sausage,
fried chicken, scallions,
roasted tomatoes, grilled onions,
white cheddar, herbed breadcrumbs*

BBQ Brisket Slider

(select three toppings)

*house made boursin cheese, fried onions,
sautéed mushrooms, tomato relish,
roasted vidalia, cole slaw
house bbq sauce*

*served with hand cut fries and
chef's choice of dipping sauces*

Enchiladas Bar (GF)

(select five toppings)

*pulled smoked brisket, citrus shrimp, roasted pork,
chicken tinga, black beans, jicama slaw,
spanish rice, queso*

*served with enchilada sauce, pico de gallo, guacamole
(GF option available)*

Braised Airline Chicken (GF)

poblano cream sauce

Chef attendants are included in the estate fee.



BUTLER PASSED HORS D'OEUVRES



Blackened Beef Slider
horseradish cream, caramelized onions, arugula

Pecan & Sweet Potato Biscuit
bacon onion jam

Fried Avocado Bites
panko breaded avocado, sriracha aoli

Brie & Raspberry (V)
phyllo triangle

Billion Dollar Bacon (GF/DF)
ginger glaze, wasabi peas

Cheddar Cheese Gougère (V)
mansion boursin

Vegetable Arancini (V/G/DF)
pomodoro sauce

Deviled Eggs (V)
(choice of 1): traditional, smoked trout, pimiento cheese

Fried Chicken Bite
korean barbeque sauce

Veggie Pizza Bite (V)
goat cheese, mushroom

Shrimp & Corn Fritter
spiced aioli

Petite Charleston Crab Cake
house remoulade

Mini Fried Oyster Po Boy
cajun remoulade, chow chow

Spinach & Artichoke (V)
phyllo cup

Watermelon & Feta Skewers (V/GF)
cucumber, balsamic

LATE NIGHT PASSED HORS D'OEUVRES



Tomato Bisque Shooter with Grilled Cheese Bites

Mini Ham & Pimiento Sliders

Queso Bite
pulled chicken, chipotle sour cream

Chicken & Sweet Potato Waffle

Bacon, Egg & Cheese Quiche

Freshly Baked Cookies with Milk Shooters

Cinnamon Glazed Doughnut Holes

Butler Passers included in the Estate Fee



PACKAGE BAR PRICING

Package bars include unlimited consumption of all beverages listed below and complete bar setup.

Per NC State Law, bartenders are authorized to request proper identification from any guest.

Please note that special pricing is available for guests under the legal drinking age of 21 years.

Ask your Sales Manager for more information.

North Carolina law requires bartenders for all bar setups and service. Two bartender fees are included in your estate fee pricing.

Additional bartenders can be arranged for \$125 per bartender.



Standard Brand Liquors

Tito's Handmade, Beefeaters, Dewar's White Label

Bacardi Light, Jim Beam

Jack Daniels, Jose Cuervo 1800 Tequila

Premium Brand Liquors

(additional \$12++ per guest)

Grey Goose, Bombay Sapphire, Jonnie Walker Black

Mount Gay Eclipse, Makers Mark

Crown Royal, Casamigos Blanco

Imported Beer

(select two)

Heineken, Amstel Light, Corona, Guinness

Domestic Beer

(select two)

Bud Light, Miller Lite, Michelob Ultra, Yuengling

Wine Selections

(select one)

"Featured" Shelton Vineyards NC Wines

Bin 17 Chardonnay, Cabernet Sauvignon

Ballard Lane

Chardonnay, Cabernet Sauvignon

Wine selection also includes: Hayes Ranch Pinot Grigio, Black Ridge Pinot Noir & Montmarte Brut Sparkling

Assorted Soft Drinks and Mineral Water



Upgrade Options

Five Hour Bar Package

additional \$14 per guest

Local Beer

additional \$10 per guest

(select up to two)

NoDa Jam Session Pale Ale

NoDa Cavu Blonde Ale

Birdsong Jalapeño Pale Ale

Red Clay Cider



WINE LIST



Wine selections can be upgraded for an additional price per guest

Chardonnay

Hess Shirttail Ranch, Monterey
Sonoma Cutrer, Russian River

+\$2
+\$4

Cabernet Sauvignon

Rock & Vine, North Coast
Ancient Peaks, Paso Robles

+\$2
+\$4

Sauvignon Blanc

Glazebrook, Marlborough
Hubert Brochard Sancerre, FR

+\$1
+\$4

Pinot Noir

Parker Station, Central Coast
Yamhill, Willamette Valley

+\$2
+\$5

Champagne and Sparkling Wines

Ca' Furlan Prosecco, Italy
Domaine Chandon, Brut Classic

+\$1
+\$3

Merlot

99 Vines, CA
Simi, Sonoma County

+\$1
+\$3

Alternative Whites / Blush

Dipinti Pinot Grigio, Italy
Twelfth Night Rosé

+\$2
+\$2

Alternative Reds

Catena Malbec, Argentina
Plungerhead Petite Sirah, Lodi

+\$4
+\$4

Prices and availability are subject to change.