

WEDDINGS

CORPORATE EVENTS

SOCIAL EVENTS



Weddings



Welcome to City Market Weddings

TWO HISTORIC VENUES.

ONE EXTRAORDINARY WEDDING EXPERIENCE.

Welcome to City Market Weddings, home to two of Downtown Raleigh's most iconic wedding venues: Market Hall and The Grove. Nestled within the historic City Market district, these landmark properties offer timeless architecture, modern amenities, and award-winning in-house catering and bar services led by our talented culinary team.

Established in 1914 as North Carolina's State Farmer's Market, City Market is rich with history—

- Home to Raleigh's first integrated market and first market with refrigeration.
- The first State Farmer's Market,
- Greenshield's Brewery, North Carolina's first craft brewery and one of the first 50 breweries in the United States.
- Features the last cobblestone streets in Raleigh, North Carolina.

Since 2009, our team has proudly hosted more than 2,000 weddings and special events, helping couples create unforgettable celebrations in the heart of the city. Couples planning weddings for 100 to 300 guests will find Market Hall to be the perfect fit, while The Grove offers a beautiful indoor-outdoor setting for celebrations of 75 to 200 guests.

Our hospitality team cannot wait to celebrate your next historic event!

Sincerely,

The Hakan Family



MARKET HALL

C-1914
CITY MARKET

Market Hall features:

- 8,000 square feet of indoor event space for up to 300 wedding guests.
- Indoor ceremony rooms
- Two getting ready suites
- 40ft vaulted exposed ceilings
- Outdoor covered patio



THE GROVE

AT CITY MARKET

The Grove features:

- 6,500 square feet of indoor event space for up to 200 wedding guests.
- Indoor & outdoor ceremony spaces
- One getting ready suite
- 4,000 square foot outdoor patio with fire pit area





Market Hall Wedding Venue

WEDDING PACKAGE:

Venue Rental:

- 10:00am to 12:00am
 - Guests exit no later than 11:00pm
- 1 Hour Rehearsal
 - Time & date confirmed 30 days prior

Venue Meetings:

- Virtual Onboarding Meeting:
 - scheduled within 2-3 weeks after booking is confirmed.
- Tasting & Planning Meeting:
 - scheduled within 3-6 months after booking is confirmed.
- Final Walk Through
 - scheduled with your planner for 4-6 weeks prior to the wedding date.

Two Getting Ready Suites:

- Park View Suite
 - Four hair and makeup stations, a private restroom, dining table, fridge & lounge area.
- Market View Suite
 - Foosball table, lounge area, TV, dining tables, fridge & a private restroom.
- Lunch provided for up to 20 total guests
 - Sandwiches, Wraps, Cookies, Chips & Pickles
 - Sodas, Beer, Wine & Coffee
 - Additional guests are \$50 per person.

Park View Room:

- Mobile Bar & Foyer Draping
- Capacity for up to 200 for ceremony or 220 for cocktail hour.

Covered Patio on Blake Street:

- Market Lights & Heaters installed in the ceiling.
- 2 Mobile Bars





Market Hall Wedding Venue

WEDDING PACKAGE:

Market View Room:

- Market Lights & Foyer Draping
- Main Bar & Wooden Mobile Backdrop
- Lounge Furniture (1 set, indoor use only)
- Capacity for:
 - Up to 300 Seated with a DJ & Dance Floor
 - Up to 400 Cocktail Style with a DJ & Dance Floor
 - Up to 250 Seated with a Band & Dance Floor
 - Up to 350 Cocktail Style with a Band & Dance Floor

In-House Inventory:

- 300 Black Chiavari Chairs with Ivory Pads
- (30) 72" Round Tables
- (4) 60" Round Tables
- (4) 48" Round Tables
- (10) 8ft Rectangle Tables
- (6) 6ft Rectangle Tables
- (10) 30" Round Cocktail Tables
- (4) Whiskey Barrels
- Custom Seating Software
- White Classic China, Glassware, & Silverware for up to 300 Guests

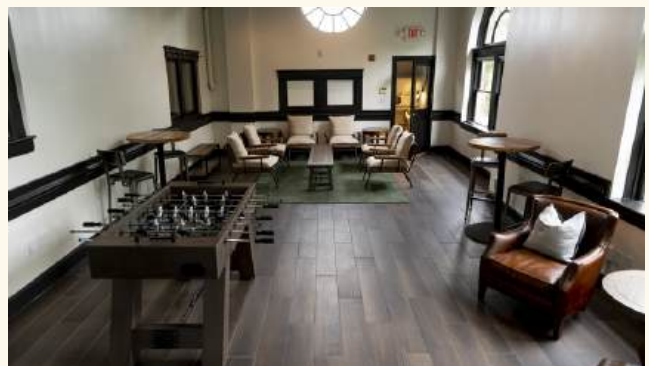


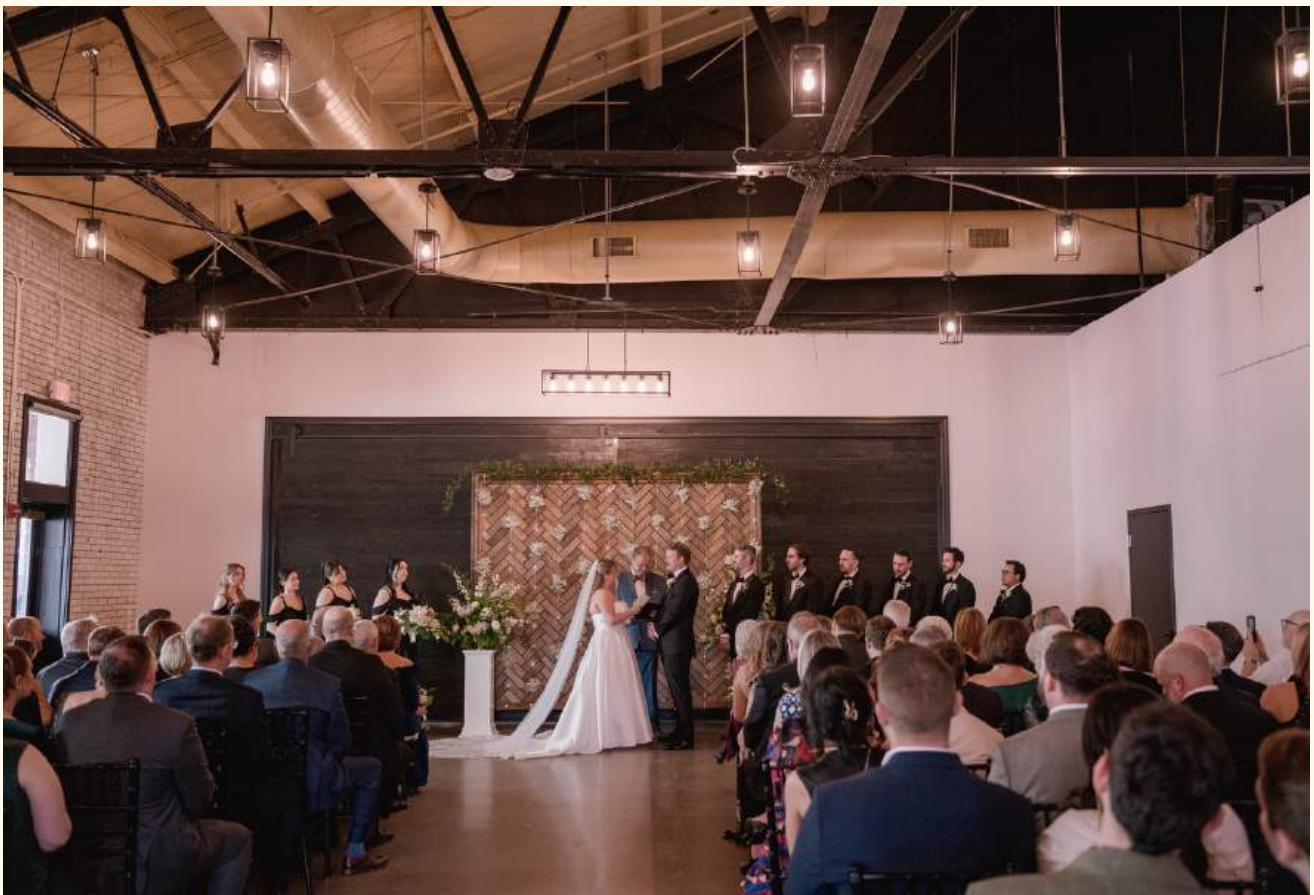
WEDDING RATES:

DATE	VENUE FEE	F&B MIN.*
Off Peak	\$6,000	\$12,000
Mid Peak	\$7,000	\$14,000
Peak	\$9,000	\$18,000
Ultra Peak	\$12,000	\$30,000

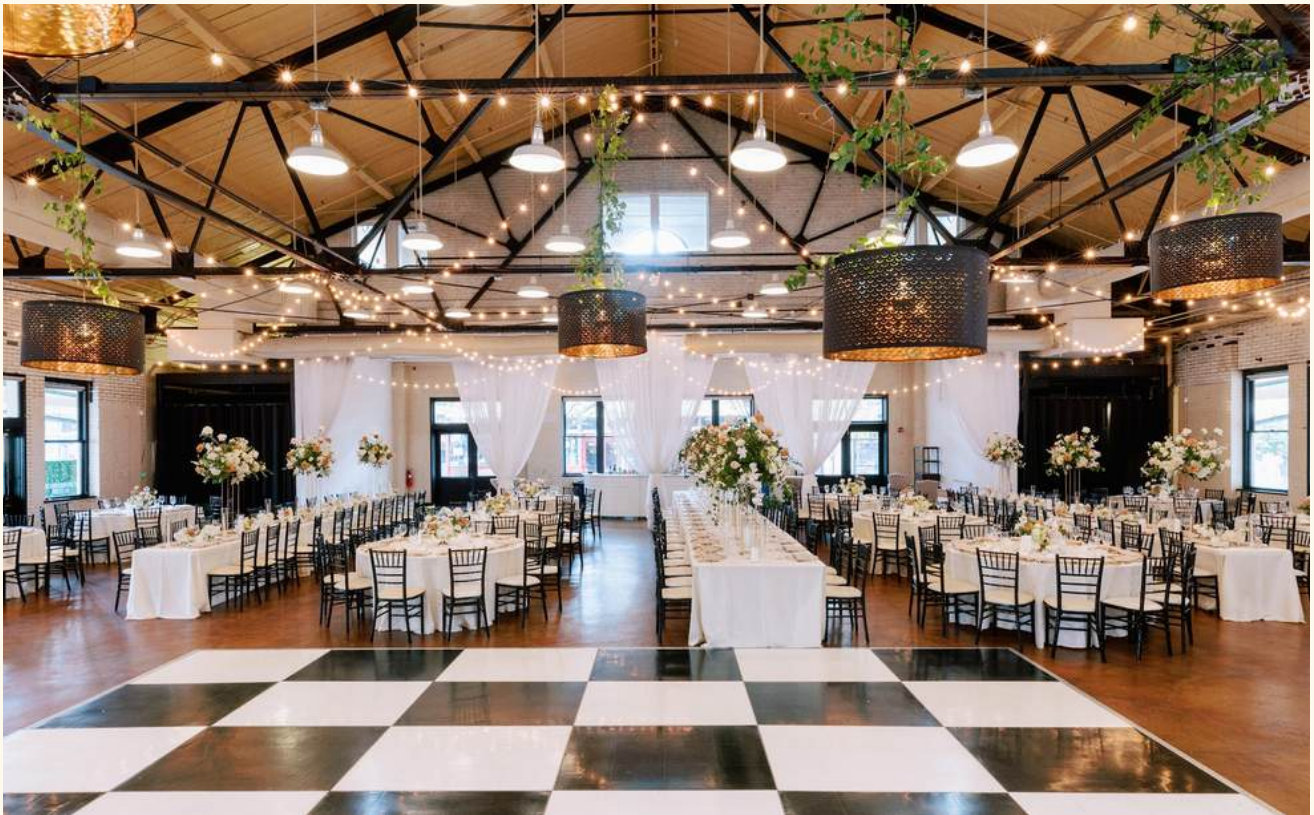
*The Food & Beverage Minimum spend is required to be purchased through us.
A 20% Service Fee, 20% Staffing Fee & Sales Tax is additional.













The Grove Wedding Venue

WEDDING PACKAGE:

Venue Rental:

- 10:00am to 12:00am
 - Guests exit no later than 11:00pm
- 1 Hour Rehearsal
 - Time & date confirmed 30 days prior

Magnolia Suite:

- Three hair and makeup stations, lounge & dining area.
- Lunch provided for up to 10 total guests
 - Sandwiches, Wraps, Cookies, Chips & Pickles
 - Sodas, Beer, Wine & Coffee
 - Additional guests are \$50 per person

The Grove Patio:

- Outdoor Ceremony seating for up to 200
- Outdoor patio furniture set
- Fire Pit & 4 Mobile Heaters
- Market lights

Willow & Oak Rooms:

- Cocktail hour location
- Indoor bar
- Lounge furniture set

Magnolia Room:

- Indoor Main Bar
- Capacity for:
 - *Up to 200 Seated with a DJ & Dance Floor*
 - *Up to 300 Cocktail Style with a DJ & Dance Floor*
 - *Up to 150 Seated with a Band & Dance Floor*
 - *Up to 250 Cocktail Style with a Band and Dance Floor*



The Grove Wedding Venue

WEDDING PACKAGE:

In House Inventory:

- 200 black Chiavari chairs
- 200 white padded folding chairs (for outdoor use only)
- 10 grey barstools
- (2) outdoor benches
- (25) 60" rounds
- (2) 48" rounds
- (10) cocktail tables for indoor use
- (5) cocktail tables for outdoor use
- (15) 8 ft rectangles
- (5) 6 ft rectangles
- (1) wood burning fire pit
- (4) mobile heaters
- China, glassware, & silverware for up to 200 guests
- Customizable floor plan with our seating software

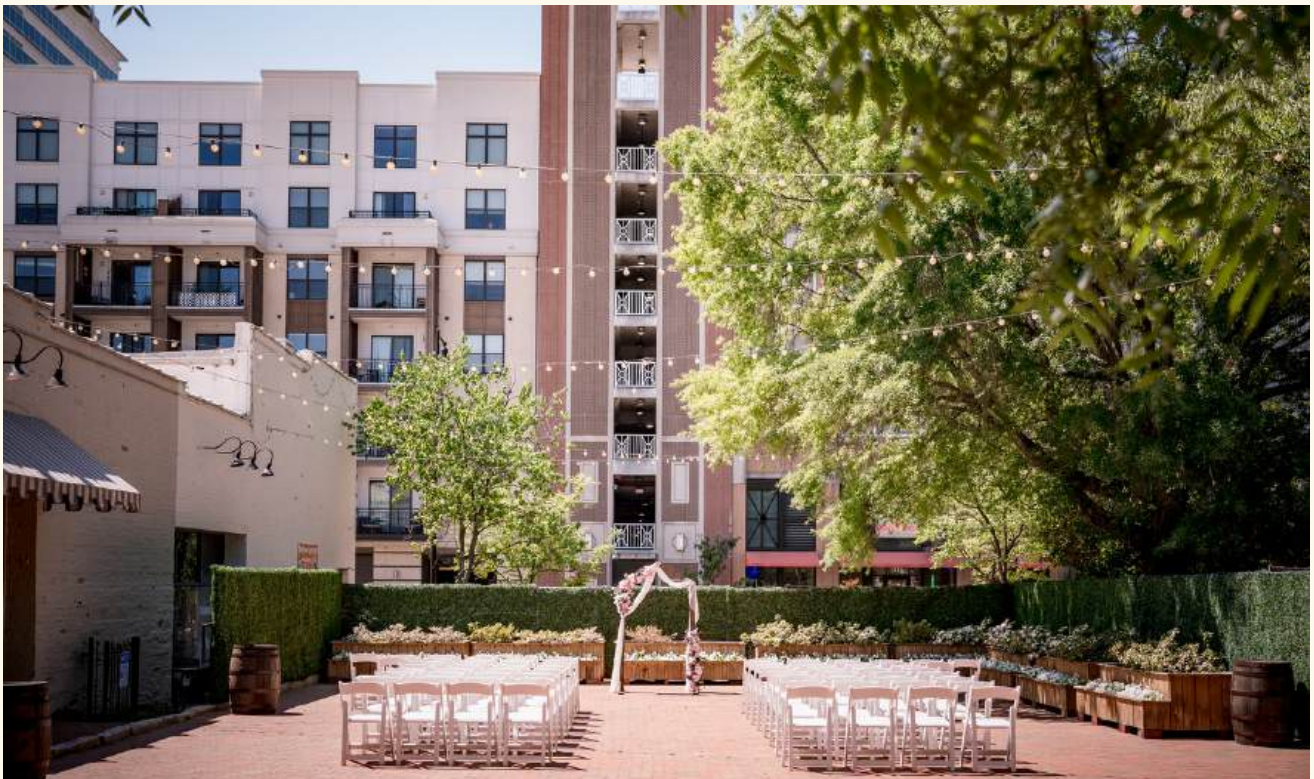


WEDDING RATES:

DATE	VENUE FEE	F&B MIN.*
Off Peak	\$4,000	\$6,000
Mid Peak	\$6,000	\$8,000
Peak	\$7,000	\$10,000
Ultra Peak	\$9,000	\$14,000

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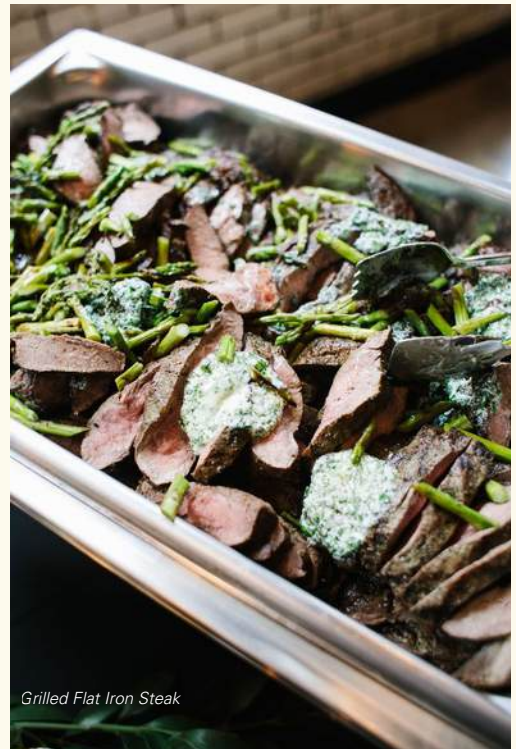








Drop Biscuits Bar



Grilled Flat Iron Steak



Bacon Boursin Ravioli



Tuna Tartare Tacos



Lemon Chicken

Dinner Packages

ALL SEASONS BUFFET THREE COURSE DINNER: \$65PP

2 Passed Hors d'oeuvres
1 Plated Salad
2 Mains
2 Sides
Rolls & Butter

BUFFET FOUR COURSE DINNER: \$80PP

3 Passed Hors d'oeuvres
1 Plated Salad
2 Mains
3 Sides
Rolls & Butter

1 Passed Dessert
or Passed Late
Night Bite

ALL SEASONS PLATED THREE COURSE DINNER: \$80PP

2 Passed Hors d'oeuvres
1 Plated Salad
2 Mains
2 Sides (*Choose from pages 16*)
Rolls & Butter
+ \$10 for third app & late night bite

SEASONAL PLATED FOUR COURSE DINNER: \$95PP

3 Passed Hors d'oeuvres
1 Plated Starter
2 Mains (*Choose from pages 14 & 16*)
1 Passed Dessert or Passed Late Night Bite
Rolls & Butter

STATIONS TIER 1: \$70PP

2 Passed Hors d'oeuvres
2 Chilled or Hot Action Stations
1 Chef Attended Station

STATIONS TIER 1: \$100PP

3 Passed Hors d'oeuvres
2 Chilled or Hot Action Stations
2 Chef Attended Stations
1 Passed Late Night Bite

INCLUSIONS:

- Classic White China, Glassware & Flatware are included in all Dinner Packages for up to 300 Guests.
- A Tasting is included for up to 4 guests (including the couple). Additional guests are \$75 per person.

NOTE:

Pricing is Subject to Change due to market rates. If market rates increase, we will do our best to offer you lower cost alternatives if available.

ADDITIONS:

- 8.25% Sales Tax is additional.
- 20% Service Fee is added to all Food & Beverages Packages to cover all Kitchen Staff, Setup, Cleanup, Admin & up to two bar setups.
- 20% Staffing Fee is added to all food & beverage packages to cover the standard hourly rate for our bartenders, servers, event manager & event security and is subject to minimum staffing requirements.
- Gratuity is not included. Tips are optional but appreciated. Gratuity stations will be available unless the host requests otherwise.

Passed Hors d'Oeuvres

SMOKED SALMON (E)(S)

Deviled Eggs Wild Salmon Caviar & Fresh Dill

MUSHROOM TOAST (V)(D)(C)

Mushroom Duxelle, Micro Arugula & Shaved Pecorino

PIMENTO CHEESE (D)(G)(E)(S)

Crostini Bacon Jam and Parsley

CHICKEN & WAFFLE CONE (D)(G)(C)(S)(E)

Chive Cream Cheese, Honey and Chive Baton

WHIPPED BRIE IN FILO (V)(D)(G)

Peppadew Pepper Marmalade & Chervil

SHRIMP SHOOTER (SF)(S)

Bloody Mary Sauce, Lemon & Celery

LAMB SLIDER (D)(G)(E)(S)

Caramelized Onion Jam, Smoked Gouda & Roasted Tomato Aioli on a Crumpet

FRIED GREEN TOMATO ON SWEET POTATO BISCUIT (D)(G)(E)

Smoked Tomato Jam

TUNA TARTARE TACO IN A CRISPY WONTON (D)(C)(E)(S)

Wasabi Crema, Sesame, Grapefruit-Jalapeño Salsa & Sushi Rice

SHIITAKE STEAMED BUN (G)(S)(V)(G)

Hoisin, Pickled Vegetables & Herbs

MELON & PROSCIUTTO (S)

SKEWER
Corn Foam

WHITE TRUFFLE-PARMESAN ARANCINI (V)(D)(G)

Beet Gel & Chervil

SWEET POTATO HUSHPUPIES (D)(G)(E)(S)

Whipped Honey Butter

BACON WRAPPED SCALLOPS (SF)(D)

Sherry-Thyme Vinegar Glaze

SMOKED CHICKEN MEATBALLS (G)(E)

Herbed Cider Glaze with a Celery Leaf

MAPLE & MISO GLAZED PORK BELLY ON CRISPY WONTON (G)(E)(S)

Asian Slaw

LEEK & GOAT CHEESE QUICHE (D)(G)(E)

Sweet Pepper Jelly & Micro Arugula

LUMP CRAB CAKES (G)(S)(E)(SF)

Citrus-Whole Grain Mustard Aioli & Parsley

HAM DEVILED EGG (D)(G)(E)(S)

Prosciutto Crisp, Brown Butter Crumbs, Cayenne Aioli & Micro Herbs

AVOCADO TOAST ON MULTI-GRAIN CROSTINI (G)(D)(S)(N)(V)(G)

Avocado Mousse, Everything Crumble, Oven Dried Tomatoes & Herbs



Chicken & Waffle Cone

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Salads

MIXED GREENS SALAD

Cucumber, Grape Tomato, Carrot
with Choice of Balsamic Vinaigrette (V) or Buttermilk Ranch Dressing (D)(V)(E)(S)

CRISPY ROMAINE SALAD (D)(G)(N)(V)

Shaved Parmesan, Crouton, Grape Tomato & Artichoke-Dijon Vinaigrette

FRESH SPINACH SALAD (D)(E)(S)

Bacon, Egg, Red Onion, Crumbled Feta & Creamy White Balsamic Vinaigrette

BERRY SALAD (D)(V)

Mixed Greens, Strawberry, Blueberry, Crumbled Goat Cheese & Champagne Vinaigrette

HARVEST BITTER GREENS SALAD (N)

Endive, Radicchio, Spinach, Watercress, Apple, Bacon, Candied Pecans & Maple-Sherry Vinaigrette

ROASTED BEET SALAD (V)(D)(N)

Mixed Greens, Goat Cheese, Toasted Pumpkin Seeds & Citrus-Honey Vinaigrette

WEDGE SALAD (D)(E)(S)

Baby Iceberg, Crumbled Blue Cheese, Bacon, Tomato, Red Onion & Buttermilk-Peppercorn Dressing



Petite Berry Salad



Harvest Bitter Greens Salad

Food Allergy Key:

(G) Contains Gluten

(E) Contains Egg

(S) Contains Soy

(C) Contains Coconut

(V) Vegetarian

(D) Contains Dairy

(N) Contains Nuts

(SE) Contains Shellfish

(P) May Contain Peanuts

(VG) Vegan

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All Seasons Buffet or Plated Mains

Chicken

LEMON CHICKEN ①

Roasted Fennel, Onion & Tomato, Lemon
Beurre Blanc

HONEY-CHIPOTLE GLAZED CHICKEN ①⑤

Fresh Cilantro & Corn-Lime Salad

BLACKENED CHICKEN ①

Sherry-Bacon Creamed Corn & Parsley

MEDITERRANEAN CHICKEN ①

Tomato, Caper, Roasted Red Pepper,
Feta, & Lemon-Basil Beurre Blanc

ROSEMARY CHICKEN ①⑤

Succotash & Ham Velouté

Beef & Pork

BRAISED SHORT RIBS ①

Pommes Puree, Rainbow Carrots &
Natural Jus

*GRILLED FLAT IRON STEAK ①

Asparagus & Herbed Butter

*SLICED BISTRO STEAK

Caramelized Onion Gravy & Roasted
Potato

BEEF TENDERLOIN FILET ①

Smoked Shallot-Herb Butter
Only Available for plated dinners and is a
\$14pp upcharge.

BROWN SUGAR GLAZED PORK LOIN ①

Bacon-Mushroom Mélange

*SLICED PETITE TENDER

Bell Peppers & Chimichurri



Mediterranean Chicken



Braised Short Ribs



Sliced Petite Tender

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Seafood

CARAMELIZED SALMON (D)(G)(E)(S)
Goat Cheese Polenta & Beet

ROASTED SALMON (D)
Sweet Potato, Corn Maque Choux &
Crispy Basil

GRILLED MAHI (D)
Sundried Tomato Pistou & Wilted
Spinach

HONEY & GARLIC SHRIMP (G)(S)(SF)
Jasmine Rice & Charred Broccoli

**BLACKENED SHRIMP &
CHEDDAR GRITS** (D)(G)(E)(S)(SF)
Bacon, Bell Pepper, Scallion & Texas
Pete Butter

**Vegetarian**

**COCONUT VEGETABLE
CURRY** (VG)(G)
Crispy Garbanzo Bean, Cilantro &
Jasmine Rice

**APPLE & SAGE
BUTTERNUT SQUASH** (V)(N)(G)
Almond, Crispy Kale & Cider Mustard
Vinaigrette

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All Seasons Buffet or Plated Sides

STARCHES

Roasted Garlic Mashed Potatoes (V)(D)

Rosemary Potatoes (VG)

Whipped Potatoes with Roasted Onion & Parmesan (V)(D)

Herb Roasted Fingerling Potatoes (VG)

Candied Sweet Potatoes

Sweet Potato, Corn, Spinach & Pancetta Hash (VG)

Smoked Cheddar Grits (D)(G)(E)(S)

Mushroom Risotto Cakes with Goat Cheese & Arugula (V)(D)

Wild Rice Pilaf with Capers, Golden Raisins & Fried Basil (V)(D)

Chilled Quinoa with Roasted Mushrooms, Asparagus & Scallion Dressing (VG)

Baked Mac & Cheese with Herbed Breading (D)(G)(E)(S)

Bowtie Mac & Cheese with Roasted Basil Tomato Cream & Mozzarella (D)(G)(E)(S)

VEGETABLES

Grilled Vegetables with Garlic Oil (VG)

Charred Broccolini with Chili-Molasses Vinaigrette (VG)

Roasted Brussels Sprouts with Apple & Bacon

Green Beans with Toasted Almonds (D)(N)(V)

Grilled Asparagus with Lemon Butter & Tasso Ham (D)

Southern Green Beans with Bacon (D)(S)(G)

Southern Collard Greens (D)(S)(G)

Sherry-Bacon Creamed Corn (D)

Roasted Root Vegetables (VG)

Roasted Rainbow Carrots (VG)

Creamed Spinach (V)(D)

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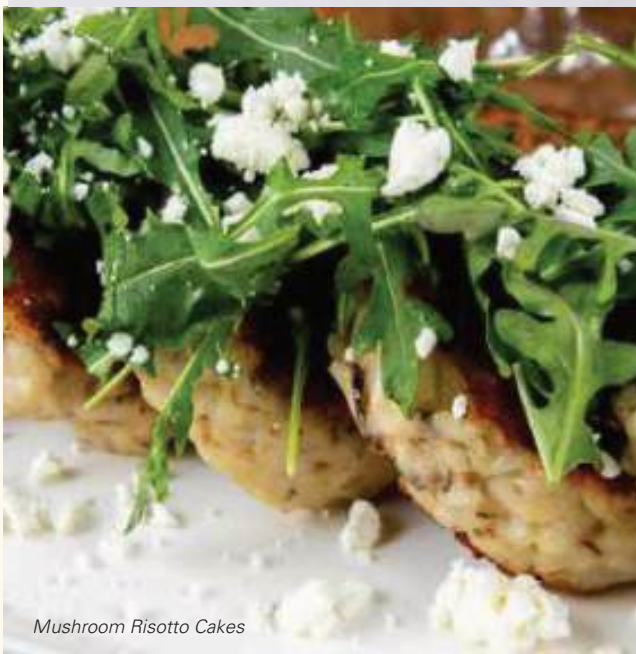
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Harvest Bitter Greens Salad



Mushroom Risotto Cakes



Blackened Chicken

Spring & Summer Seasonal Plated Menu

Please choose your Passed Hors d'oeuvres from page 8

Starters

*YELLOWTAIL CRUDO (C)

Coconut-Pepper Ice, Lime Segments, Cilantro, Pickled Thai Chilis and Crispy Taro Root Chips

CHILLED CUCUMBER - BUTTERMILK

GAZPACHO (V)(D)

Baby Heirloom Tomatoes, Fresh Corn, Fava Beans, Pea Shoots and Basil-Jalapeno Oil

PORCINI MUSHROOM CRUSTED LAMB LOIN (D)(E)

Pommes Souffle, Natural Jus, Mint-Basil Pesto, Sugar Peas

STICKY PORK BELLY (G)(E)(S)

Green Onion, Zucchini Pancake, Spiced Nectarines, Mache and Chilis

WATERMELON - BASIL TOMATO SALAD (D)(N)(V)

Goat Cheese, Marcona Almonds, Bib Lettuce, Honey-Lime Vinaigrette

Mains

MUSHROOM TORTELLINI (D)(G)(E)

Arugula, Balsamic Syrup, Sundried Tomato Pistou, and Parmesan Broth

BLACKENED SHRIMP & GRITS (D)(SP)(S)(G)(E)

Cheddar Grits, Bacon, Asparagus, Bell Pepper, and Texas Pete Butter

*SEARED BEEF FILET (D)(G)(N)(S)

Everything Bagel Spiced Potato Fondant, Shaved Asparagus-Mint-Sherry Salad and a Bone Marrow Sauce
(Additional \$ 14 per person)

LEMON - BASIL AIRLINE CHICKEN BREAST (D)

Succotash, Roasted Onion Whipped Potatoes and Ham Velouté

BRAISED SHORT RIBS (D)

Truffled Pommes Puree, Mélange of Roasted Mushrooms, Rainbow Carrots and a Bacon-Parmesan Jus

ROASTED DUCK BREAST (D)(G)(N)(E)(S)

Apple Quinoa Salad, Blackberries, Savory Granola and Port Butter Sauce

CRISPY QUAIL BREAST (D)(G)(N)(E)(S)

Bacon Cornbread, Sauteed Tuscan Kale, Pistachios, Peach Beurre Blanc and Red Pepper Coulis

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Crispy Quail Breast



Sticky Pork Belly



Roasted Duck Breast



Porcini Mushroom Crusted Lamb Loin

Fall & Winter Seasonal Plated Menu

Please choose your Passed Hors d'oeuvres from page 8

Starters

BACON - BOURSIN

RAVIOLI (D)(G)(E)

Leek, Pumpkin Seed-Sage Pistou and Sherry-Bacon Nage

GOAT CHEESE CORN

BISQUE (V)(D)(G)

Peppadew Coulis, Oyster Mushrooms, Corn, Chervil, Lavash and Rosemary Brown Butter

BLACK KALE SALAD (V)(N)(D)

Pomegranate, Cabrales, Radicchio, Frisee, Dried Cranberries, Marcona Almonds and a Roasted Onion-Poppyseed Dressing

CUMIN ROASTED

CARROTS (N)(E)(SP)

Benne Seeds, Carrot Tops, Savory Cashew Granola, Vietnamese Caramel

SEARED SCALLOP

RAGOUT (D)(SP)

Ragout of Sausage & White Beans and Shaved Lemon-Fennel Salad

Mains

SEARED SEA BASS (D)(SP)

Crayfish-Spinach Risotto and Merlot Butter

BRAISED SHORT RIBS (D)

Truffled Pommes Puree, Mélange of Roasted Mushrooms, Rainbow Carrots and a Bacon-Parmesan Jus

FIVE SPICED DUCK BREAST (D)(G)(S)(E)

Eggplant Bread, Pickled Cherry Hoisin, Yam Puree and Miso-Ginger Braised Bok Choy

ROASTED BABY ROOT

VEGETABLES (VG)

Crispy Parsnips, Watercress, Smokey Grapefruit Powder, Horseradish Tahini Bean Puree

PORCHETTA STYLE

STUFFED CHICKEN BREAST (D)(G)(E)

Thyme-Rosemary-Garlic-Sage, Celery Leaves, Mushroom Bread Pudding, Caramelized Leeks and Apple-Celeriac Puree

*SEARED BEEF FILET (D)(G)(S)(N)

Everything Bagel Spiced Potato Fondant, Shaved Asparagus-Mint-Sherry Salad and a Bone Marrow Sauce
(Additional \$ 14 per person)

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Seared Beef Fillet



Porchetta Style Stuffed Chicken Breast



Seared Sea Bass



Goat Cheese Corn Bisque

Cocktail Displays

Starters

BAKED BRIE EN CROUTE (D)(G)(E)(S)
Housemade Fruit Jam, Rustic Crackers & Crostini

CHARCUTERIE & CHEESE (D)(G)
Cured Meats, Assorted Cheeses, Spicy Mustard, Honey, Dried Fruits, Olives, Rustic Crackers & Crostini

FRUIT & CHEESE (D)(G)(N)(V)
Assorted Cheeses, Nuts, Fresh Fruit with Vanilla Greek Yogurt, Rustic Crackers & Crostini

Hot Dips

CREAMY ELOTE GRILLED CORN DIP (D)(V)(S)(G)
Corn Tortillas

SPINACH ARTICHOKE DIP (D)(V)(S)(G)
Grilled Pita & Crostini

BUFFALO CHICKEN DIP (D)(G)(S)
Blue Cheese, Grilled Pita & Crostini

CRAB DIP (D)(G)(S)(E)(SF)
Grilled Pita & Crostini



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Chef Attended Station

PASTA STATION (D)(G)(S)(E)

- Marinara & Alfredo Sauces, Mini Penne & Farfalle Pasta, Grilled Chicken & Meatballs, Olives, Roasted Tomatoes, Spinach, Roasted Mushrooms, Artichoke Hearts, Onions, Peppers, Olive Oil Parmesan & Pesto
- Served with Garlic Bread

TACO STATION (D)(G)(S)

- Tinga Chicken & Carnitas served with toppings of Cumin Dusted Black Beans, Corn & Cotija Salsa, Fresh Chili Peppers, Salsa Rojo, Pico de Gallo, Candied Red Cabbage & Fresh Limes
- Served with Queso, Guacamole, Tortilla Chips & Flour Tortillas

SHRIMP & GRITS STATION (D)(G)(S)(E)(SF)

- Blackened Shrimp & Cheddar Grits served with toppings of Roasted Mushrooms, Roasted Tomatoes, Bacon, Tasso Ham, Scallions, Cheddar Cheese, Spinach & Assorted Hot Sauces

SMALL PLATES STATION

- Choose any two mains from pages 16 and 17
- The chef at this station will serve a half portion of each main dish for the guests to enjoy.

CHINESE TAKE OUT STATION (D)(G)(E)(SF)(S)

- Lo Mein Noodles, Spicy Garlic Miso Sauce, Chicken Breast, Daikon Radish, Napa Cabbage, Cilantro & Carrot Salad
- Fried Rice with Shrimp, Soybeans, Eggs, Scallions, Sesame Seeds, Carrots, Onions & Fermented Enoki Mushrooms
- Served in Chinese Takeout Containers

OYSTER SHUCKING STATION (D)(G)(S)(SF)

- Oyster Bar with Two Shuckers
- Accompanied with Cocktail Sauce, Hot Sauce, Lemon Wedges, Cucumber Mignonette, Saltines & Arugula Lemon Horseradish Pesto

CARVING STATIONS

- **Brown Sugar Glazed Pork Loin** (D)(G)(S)
Bacon-Apple Chutney & Yeast Rolls
- **Bacon Wrapped Turkey** (D)(G)(S)(E)
Cranberry-Apple Jam & Yeast Rolls
- **Herbed Rubbed Bistro Steak** (D)(G)(S)(E)
Horseradish Cream & Yeast Rolls

- **Sesame Crusted Tuna** (D)(G)(S)
Wasabi, Soy Sauce & Pickled Ginger (served rare)
- **Garlic Rubbed Prime Rib (Additional \$10pp)** (D)(G)(S)(E)
Horseradish Cream & Yeast Rolls
- **Pepper Crusted Beef Tenderloin (Additional \$14pp)** (D)(G)(S)(E)
Balsamic Tomato Aioli, Mustard & Yeast Rolls



Taco Bar



Prime Rib

**Consumer Advisory- This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Actions Stations Chilled

ANTIPASTO STATION

- Artichokes, Black Olives, Sun Dried Tomatoes, Feta Cheese & Fresh Herbs (D)(V)(S)
- Brussels Sprouts Agrodolce, Shallots & Red Wine Gastrique (V)(G)
- Marinated Ciliegine Mozzarella and Tomatoes, EVOO & Fresh Herbs (D)(V)(S)

CHILLED VEGETABLE

BATONNETTE (D)(V)(S)

- Zucchini, Bell Peppers, Squash, Eggplant, Portobello Mushroom & Whipped Feta

COLD SALADS

- Pasta Salad with Roasted Red Peppers, Pepperoni, Pickled Peppers, Cheese Cubes & Vinaigrette (D)(G)(E)(S)
- Cucumber Salad with Mint, Basil & Pickled Red Onions (S)(V)(G)
- Quinoa Salad with Roasted Mushrooms, Asparagus & Scallion Dressing (V)(G)

PETITE SALADS: SPRING & SUMMER

- Berry Salad with Mixed Greens, Strawberry, Blueberry, Crumbled Goat Cheese & Champagne Vinaigrette (D)(V)
- Mixed Greens Salad, Cucumber, Grape Tomato, Carrot with Balsamic Vinaigrette (V)(G)



Petite Berry Salad

PETITE SALADS: FALL & WINTER

- Harvest Bitter Greens Salad with Endive, Radicchio, Spinach, Watercress, Apple, Bacon, Candied Pecan & Maple-Sherry Vinaigrette (N)
- Roasted Beet Salad with Mixed Greens, Goat Cheese, Pumpkin Seeds & Citrus-Honey Vinaigrette (D)(V)

CHILLED SEAFOOD TOWER (C)(S)(P)(D)

- Shrimp Cocktail, Oysters on the Half Shell, Tuna Poke & Smoked Salmon with Pickled Vegetables, Horseradish, Cocktail Sauce, Hot Sauces, Caper Lemon Cream Cheese, Cucumber Mignonette, Saltines, Rustic Crackers & Lemon Wedges

(Additional \$8pp)



Pasta Station

(G) Contains Gluten

(E) Contains Egg

(S) Contains Soy

(C) Contains Coconut

(V) Vegetarian

(D) Contains Dairy

(N) Contains Nuts

(SP) Contains Shellfish

(P) May Contain Peanuts

(VG) Vegan

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Actions Stations

Hot

DROP BISCUIT STATION (D)(G)(S)

Buttermilk, Sweet Potato, & Chive Biscuits
Tasso Gravy or White Peppercorn
Gravy Bacon-Tomato Jam, Fruit Jams, Honey, Hot
Sauces & Sorghum Butter

POTATO BAR (D)(V)

Choose Two:
Garlic Mashed, Sweet Potato or Baked Potato
Bacon, Cheddar Cheese, Blue Cheese Fondue, Green
Onions, Gravy, Sour Cream, Broccolini, Brown Sugar,
Marshmallows, Pecans, Maple Syrup, Honey Butter

SLIDER BAR (D)(G)(S)(E)

Fried Chicken Sliders, Beef Sliders with Smoked Gouda,
Black Bean & Corn Sliders. Served on Brioche Bun

Assorted toppings: Lettuce, Tomatoes, Red Onion,
Ketchup, Russian Dressing, Preserved Lemon Aioli,
House Made Pickles, Spicy Mustard, Mayonnaise

POUTINE BAR (D)(G)(S)(E)

French Fries, Ashe County Cheese Curds, Duck Gravy,
Cracklings, Herbed Aioli, Scallions, Onion Straws, Bacon,
Spicy Ketchup, Sour Cream & Shredded Cheese

MAC & CHEESE BAR (D)(G)(S)(E)

Elbow Macaroni in a White Cheese Béchamel Green
Onions, Bacon, Green Peas, Sautéed Mushrooms,
Garlic Bread Crumbs, Blistered Tomatoes & Hot Sauce



Mac N Cheese Bar



Poutine Bar

(G) Contains Gluten
(D) Contains Dairy

(E) Contains Egg
(N) Contains Nuts

(S) Contains Soy
(SE) Contains Shellfish

(C) Contains Coconut
(P) May Contain Peanuts

(V) Vegetarian
(VG) Vegan

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Petite Desserts

Passed, Plated or Stationed

CHOCOLATE MOUSSE

CUPS (D)(S)(C)(E)

Whipped Chocolate in a Chocolate Cup

MINI PECAN PIES (D)(G)(N)(E)

Bourbon, Caramel & Whipped Cream

MINI CHOCOLATE CHESS

PIE (D)(G)(N)(E)

Candied Pecans & Whipped Cream

MINI BUTTERMILK PIE (D)(G)(E)(S)

Gingersnap Crumble & Strawberries

SPICED APPLE TART (D)(G)

Mascarpone & Salted Caramel

CARDAMOM PANNA

COTTA (D)(G)(E)

Orange Sable Crumble & Clementine Jam

ICE CREAM COOKIE

SANDWICHES (D)(G)(N)(S)(E)(P)(C)

Ice Cream Sandwiched Between Soft Baked Cookies

Assorted Flavors

WHIPPED TIRAMISU SHOOTER (D)(G)(E)(S)

Chocolate Cake, Espresso Beans & Chocolate Sauce

STRAWBERRY SHORTCAKE

SHOOTER (D)(G)(E)(S)

Whipped Cream & Basil

BANANA PUDDING SHOOTER (D)(G)(E)(S)(N)

Vanilla Genoise, Candied Pistachios & Chantilly

WHITE CHOCOLATE

CHEESCAKE SHOOTER (D)(G)(E)(S)

Meyer Lemon Marmalade & Matcha Tuile

PRALINE POUNDCAKE SHOOTER (D)(G)(E)(S)(N)

Candied Whipped Sweet Potatoes, Caramel & Spiced

Pecans

Dessert Stations

PETITE DESSERT STATION

- Choose Three Petite Desserts or
- Choose Five Petite Desserts

DONUT FLAMBÉ STATION (D)(G)(S)

- Glazed Donuts Sautéed in Caramel & Chocolate Sauces
- Sautéed Bananas Foster in a Cinnamon Butter Sauce
- Chef Attended

Plated Desserts

ORANGE SCENTED

CHOCOLATE CHESS PIE (D)(G)(E)(C)

Grand Marnier Buttercream, Cinnamon &

Toasted Coconut

PARSNIP & BUTTERMILK

TART (D)(G)(E)(N)

Roasted Apple Butter, Toasted Pecans &

Rosemary Syrup

WHIPPED CHEESECAKE (D)(G)

Peach Coulis, Macerated Berries &

Graham Cracker-Honey Crust

APPLE & PORT SOAKED

RAISIN GALETTE (D)(G)(E)(S)

Fig Caramel & Vanilla Bean Ice Cream

VANILLA GENOISE

Banana Pudding, Pistachios-Vanilla-Brown-Sugar

Crumble, White Chocolate Ganache and Chantill

BUTTERMILK TART (D)(G)(E)(S)

Ginger Snaps & Strawberries

ALMOND CORNMEAL CAKE (D)(G)(E)(S)(N)

Meyer Lemon Curd, Torched Italian Meringue,

Raspberry Melba and Blackberry Coulis

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Late Night Bites

LOADED TOTS (D)(S)

Cheese Sauce, Bacon & Jalapeños

GOAT CHEESE BEIGNETS (D)(G)(E)

Hot Honey

PRETZEL BITES (D)(G)(S)(V)

Mustard Beer Cheese & Maldon Salt

CHICKEN CORN DOGS (D)(G)(E)(S)

Cauliflower Ranch

MINI PIZZA BAGELS (D)(G)(S)

Fontina Cheese Fondue, Leeks, Oyster Mushrooms & Prosciutto

BEEF SLIDERS (D)(G)(E)(S)

Smoked Gouda, Tomato, Onion, Lettuce & Russian Dressing

BLACK BEAN & CORN SLIDERS (D)(G)(E)(S)

Arugula, Tomato & Spicy Mayo on a Brioche Bun

FRIED CHICKEN

SLIDERS (D)(G)(E)(S)

Crispy Pickle Brined Chicken Breast, Pickles, Preserved Lemon Aioli on a Brioche Bun

MILK & COOKIES (D)(G)(E)(S)(N)(P)(C)

Warm Chocolate Chip Cookies & Cinnamon Sugar Cookies Served with a Chilled Shot Glass of Milk

CHURROS (D)(G)(E)(S)

Served Hot with Cinnamon Sugar



Loaded Tater Tots



Ice Cream Cookie Sandwiches

(G) Contains Gluten

(D) Contains Dairy

(E) Contains Egg

(N) Contains Nuts

(S) Contains Soy

(SE) Contains Shellfish

(C) Contains Coconut

(P) May Contain Peanuts

(V) Vegetarian

(VG) Vegan

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Bar Packages

THE WOLFE - \$ 9PP/PER HOUR

4 Beer Selections:

- 2 Domestic/Import & 2 Craft

4 Wine Selections

Sodas

THE GROVE - \$ 10PP/PER HOUR

4 Beer Selections:

- 2 Domestic/Import & 2 Craft

4 Wine Selections

House Spirits & 2 Signature Cocktails

Sodas, Mixers & Garnishes

THE PULLEN - \$ 12PP/PER HOUR

4 Beer Selections:

- 2 Domestic/Import & 2 Craft

4 Wine Selections

Call Spirits & 2 Signature Cocktails

Sodas, Mixers & Garnishes

THE ADAMS - \$ 14PP/PER HOUR

4 Beer Selections:

- 2 Domestic/Import & 2 Craft

4 Wine Selections

Top Shelf Spirits & 2 Signature Cocktails

Sodas, Mixers & Garnishes



CONSUMPTION BAR: HOSTS PAYS BY THE DRINK

4 Beer Selections: 2 Domestic/Import (\$7 Per Drink) & 2 Craft (\$9 Per Drink)

4 Wine Selections (\$10 Per Drink)

Signature Cocktails: House (\$12 Per Drink), Call (\$14 Per Drink), or Top Shelf (\$16 Per Drink)

Premium Signature Cocktails (Price Based on Liquor)

Sodas & Juices (\$6 per drink)

Taxes, Service Fee and Staffing are additional

CARD BAR: PRICE PER DRINK

4 Beer Selections: 2 Domestic/Import (\$8 Per Drink) & 2 Craft (\$10 Per Drink)

4 Wine Selections (\$11 Per Drink)

Signature Cocktails: House (\$14 Per Drink), Call (\$16 Per Drink), or Top Shelf (\$18 Per Drink)

Premium Signature Cocktails (Price Based on Liquor)

Sodas & Juices (\$7 per drink)

Taxes & Service Fee are included.

Hosts pays for bartenders and a \$500 Setup Fee

Bar Menu

BEER

DOMESTIC & IMPORT

Blue Moon
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling
Corona
Heineken
Stella Artois

CRAFT

Bull City Ciderworks Off Main 
Lonerider Shotgun Betty
Hefeweizen
Raleigh Brewing First
Squeeze, Blood Orange
Wheat Ale
Oskar Blue's Dale's Pale Ale
Trophy Wife Session IPA
Trophy Husband
Carolina Kolsch
White Claw 
Wye Hill Skyline Session Ale

WINE

WHITE

Pinot Grigio
Robert Mondavi Private Selection, California
Chardonnay
Bright & Light French Oak B.R. Cohn Winery, Russian River Valley
Chardonnay
Buttery & Oaked Clos Pegase, Vineyards California
Sauvignon Blanc
Girard, Napa Valley
Riesling
J. Lohr Vineyards & Wines, Bay Mist

RED

Cabernet Sauvignon
B.R. Cohn Winery, North Coast
Pinot Noir
Granite Hill Cellars, California
Malbec
Rootstock Cellars Gun Dog, Argentina
Merlot
Granite Hill Cellars, California

ROSÉ

Still Rosé
Villa Viva, France
Sparkling Rosé
Louis Perdrier, France

SPARKLING

Brut
Louis Perdrier Excellence, N.V. France
Prosecco
Montelliana Treviso, Italy

SPIRITS

GROVE

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Lunazul Blanco Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey

PULLEN

Tito's Vodka 
Tanqueray Gin
Captain Morgan Spiced Rum
Espolòn Blanco Tequila
Maker's Mark Bourbon
Crown Royal Whisky
Dewar's White Scotch

ADAMS

Grey Goose Vodka
Hendrick's Gin
Kraken Spiced Rum
Casamigos Blanco Tequila
Woodford Bourbon
Jameson Irish Whiskey
The Macallan 12 Year Scotch

*Custom Beer & Wine selections available upon request.

*Wine list subject to change based on availability.

Bar Menu

Signature Cocktails:

Select from our curated collection of Signature Cocktails.

Two selections included with every 5 hour bar package.

RANCH WATER

Tequila, Lime Juice, & Club Soda

RUM PUNCH

Rum, Orange Juice, Pineapple Juice, Lime Juice, & Grenadine

CLASSIC MARGARITA

Tequila, Triple Sec, Lime Juice, & Simple Syrup

TOM COLLINS

Gin, Lemon Juice, Simple Syrup, & Club Soda

WHISKEY SOUR

Whiskey, Lemon Juice, & Simple Syrup

OLD FASHIONED

Bourbon, Simple Syrup, & Bitters

TEQUILA SUNRISE

Tequila, Orange Juice, & Grenadine

BAY BREEZE

Vodka, Cranberry Juice, & Pineapple Juice

DIRTY SHIRLEY

Vodka, Sprite, Grenadine & Cherries

STANDARD BAR MIXERS:

You and your guests can always request the bartenders to make cocktail with any of our standard bar mixers below.

- Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Orange Juice, Cranberry Juice, Pineapple Juice
- Triple Sec, Bitters, Simple Syrup, Sour Mix, Grenadine, Lemon Juice, Lime Juice
- Limes, Lemons, Oranges, Maraschino Cherries

Signature Cocktail Enhancements:

+\$3 PER COCKTAIL SELECTION

Elevate your bar experience with thoughtfully crafted house-made syrups designed to complement our signature cocktails. Whether you're envisioning something bright and fruity, floral and elegant, or bold and spicy, our team can help create a cocktail menu that feels distinctly yours.

Flavor Selections Include:

- | | | |
|--------------|-------------|------------|
| • Strawberry | • Blueberry | • Honey |
| • Peach | • Rosemary | • Jalapeno |
| • Lavender | • Thyme | • Basil |



Bar Menu

Premium Signature Cocktails:

Upgrade your beverage experience with specialty cocktails featuring additional ingredients, house-made infusions, and elevated presentation. Additional \$5 per person / per cocktail selection.

MULE

Ginger Beer, Lime Juice, Mint & Lime Wheel
Choose Vodka, Tequila or Bourbon

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso, & Coffee Beans

PALOMA

Tequila, Lime Juice, Grapefruit Soda, Grapefruit Wedge & Tajin or Salt Rim

BLACKBERRY BRAMBLE

Whiskey, Lemon Juice, Simple Syrup, Chambord & Muddled Blackberries

AMARETTO SOUR

Amaretto, Lemon Juice, Simple Syrup, Lemon Twist & Brandied Cherry

STRAWBERRY BASIL SMASH

Gin, Lemon Juice, Strawberry Puree, Basil Simple Syrup & Fresh Basil

APEROL SPRITZ

Prosecco, Aperol, Club Soda & Orange Slice

FRENCH 75

Gin, Lemon Juice, Simple Syrup, Prosecco, & Candied Lemon Peel

PAPERPLANE

Bourbon, Aperol, Amaro Nonino, Lemon Juice & Dried Lemon Wheel

HUGO SPRITZ

Prosecco, Elderflower Liqueur, Club Soda, Mint & Lemon Wheel

LAVENDER LIMONCELLO

Limoncello, Lavender Simple Syrup, Prosecco & Lemon Wheel

PEACH BELLINI

Peach Puree, Prosecco & Peach Slice



Soft Beverage Menu

SOFT BEVERAGE BAR: \$6PP/PER HOUR

Iced Tea, Iced Water, Sodas (Coke, Diet Coke, Sprite & Ginger Ale), Juices
Mocktails: Select 2 from our Non-Alcoholic Cocktail Menu
Coffee & Assorted Hot Tea Station with Sugar, Cream & Flavored Syrups

ICED COFFEE STATION: \$250 UP TO 100 GUESTS

Choose One Iced Coffee Flavor: Vanilla, Caramel or Sweetened
Choose One Milk: Whole Milk, Almond Milk or Oatmilk

HOT BEVERAGE BAR: \$250 UP TO 100 GUESTS

Hot Coffee (Regular & Decaf) & Assorted Hot Tea with Sugar, Cream & Flavored Syrups

WINTER HOT BEVERAGE BAR: \$450 UP TO 100 GUESTS

Hot Chocolate, Hot Cider & Hot Coffee with Marshmallows, Cinnamon Sticks, Peppermint Sticks, Sugar, Cream and Flavored Syrups

Signature Mocktails:

Choose 2 Mocktails for your soft beverage bar selections from the menu below.

Substitute a Mocktail for a Signature Cocktail in the five hour bar packages or add a mocktail onto the Wolfe, Grove, Pullen or Adams bar for \$4pp.

SPARKLING BLACKBERRY

Blackberry Syrup, Lemon Juice, Honey Simple Syrup
& Soda Water

BLOOD ORANGE FIZZ

Blood Orange Juice, Honey Vanilla Syrup, Soda
Water & Blood Orange Slice

CITRUS STRAWBERRY

Strawberry Syrup, Lime Juice, Sprite, Lime Wheel &
Strawberries

SPICED PEAR

Cinnamon Pear Syrup, Lemon Juice, Ginger Beer,
Cinnamon Stick & Pear Slice

GRAPEFRUIT SQUEEZE

Grapefruit Juice, Lime Juice, Maple Syrup, Green
Tea, Soda Water & Grapefruit Quarter



Bar Menu

Specialty Beverage Experiences

CHAMPAGNE TOWER: \$650 FOR 5 TIERS (55 SERVINGS)

Your choice of Prosecco, Brut or Sparkling Rosé
Sparkling Cider available for a non-alcoholic choice.



BUBBLY BAR: \$750 FOR UP TO 75 PEOPLE \$7 PP AFTER

Brut & Prosecco with Orange Juice, Cranberry Juice,
Mango Juice, Peach Puree, & Seasonal Fruits



WELCOME DRINK: \$450 FOR UP TO 100 PEOPLE \$5 PP AFTER

Your choice of Prosecco, Brut, or Mimosa
Sparkling Cider available for a non-alcoholic choice.



BOURBON TASTING BAR: \$1500 FOR UP TO 75 PEOPLE \$15 PP AFTER

Three Premium Bourbon Tastings Paired with Artisan
Cheese & Videri Chocolates



FAQs:

HOW TO SCHEDULE A TOUR:

Our sales team will offer you a private tour around our event schedule. Please inquire on our websites or call 919-616-5537.

WEDDING COORDINATOR REQUIREMENT:

We require every wedding client to hire a minimum of a Professional Wedding Day-Of Coordinator. The Coordinator must be hired from our Required Planners List. This person will execute rehearsal, ceremony, and reception events. They will deliver a detailed timeline and finalize the floorplan and rental order.

LICENSED VENDOR REQUIREMENT:

All vendors who work at or make deliveries to Market Hall & The Grove must be licensed, insured and approved by Venue Management. Please see our list of Preferred Vendors for the best quality event professionals. Outside catering is not allowed and all alcohol must be purchased from Market Hall & The Grove.

SERVICES NOT PROVIDED:

We do NOT provide the following services:

- Wedding Planner
- Officiant
- Photographer & Videographer
- Music or Audio/Visual
- Florals & Decor
- Tiered Cakes
- Table Linens & Linen Napkins
- Transportation
- Hair & Make Up

LINENS:

All table linens & linen napkins must be rented through your choice of Party Reflections or Curated Events.

SECURITY:

One security officer per 200 guests is provided in our standard staffing requirements.

TASTING:

A tasting is included for up to 4 guests.

Additional guests are \$75 per person.

PAYMENT PLAN:

- Venue Rental Fee is due at booking
- 2 Payments of half the food & beverage minimum
- Final Balance due 21 days prior to the wedding.
 - All payments are non-refundable and non-transferable.
 - No dates are held without payment and a signed contract.
 - We accept checks and credit cards. There is a 3% convenience fee added to all credit card payments.

BAR SETUPS:

Up to three bars in Market Hall are active at any given time throughout the event.

Up to two bars in The Grove are active at any given time throughout the event.

STREET CLOSURE: \$2,500

Blake Street Closure for Outdoor Ceremony and/or Cocktail Hour.

- City Permits
- Removal of Cars
- Up to 200 White Garden Chairs (Setup/Breakdown)
- Security Officer

PARKING:

There are four public parking decks and one public parking lot available within two blocks of Market Hall & The Grove. Please see our Parking Map.

HOTELS:

- | | |
|---|---|
| • Sheraton Raleigh —
421 S Salisbury St.,
Raleigh, North
Carolina 919.834.9900 | • Residence Inn by
Marriott —
616 S Salisbury St.,
Raleigh, North Carolina
919.856.0017 |
| • Marriott City Center —
500 Fayetteville St.,
Raleigh, North
Carolina 919.833.112 | • A.C. Hotel —
9 Glenwood Ave.,
Raleigh, North Carolina
919.803.5100 |
| • The Longleaf Hotel —
300 N. Dawson St.,
Raleigh, North
Carolina 919.867.5770 | • Tempo by Hilton —
200 W Davie St.,
Raleigh, North Carolina
919.645.5080 |
| • The Casso Hotel —
603 W. Morgan St.,
Raleigh, North
Carolina 984.275.2220 | • Aloft Raleigh —
2100 Hillsborough St.,
Raleigh, North Carolina
919.828.9900 |
| • Hampton Inn & Suites
Raleigh Downtown —
600 Glenwood Ave.,
Raleigh, North
Carolina 919.825.4770 | |



PARKING DECKS & LOT

► Indicates Entrances to Parking Deck & Lot

- ① **Wilmington Street Station Deck**
117 S. Wilmington St.
7 a.m. to 7 p.m.; 1st 15 minutes free, \$1/ hour, first 2 hours, \$2 per hour after two hours to \$14 daily maximum
- ② **Moore Square Deck**
233 S. Wilmington St.
7 a.m. to 7 p.m. 2 hours free parking; \$2 per hour after 2 hours to \$14 daily max.
- ③ **Blount Street Deck**
233 S. Wilmington St.
7am to 7pm Mon-Friday
*No Weekend Access Sat/Sun
- ④ **City Center / Red Hat Deck**
429 S. Wilmington St.
\$1/hr first two hours, \$2/each additional hour, \$14/max, \$5 flat rate nights after 5 pm Fri-Sat
- ⑤ **City Market Lot**
230 E. Martin St.
\$1/hr or \$8/day Mon-Friday until 5pm
\$5/car after 5pm and weekends

HOTELS

- ⑥ **Sheraton Raleigh**
421 S. Salisbury St.
- ⑦ **Marriott City Center**
500 Fayetteville St.
- ⑧ **Residence Inn Downtown Raleigh**
616 S. Salisbury St.
- ⑨ **Tempo by Hilton**
200 W. Davie St.





This was the best venue!!! Our wedding was everything we wanted and more. Not only is the location and venue just so beautiful, but every single detail of our wedding day was a fairytale. The staff were so kind and considerate throughout the planning process and the entire wedding day. The Market Hall team really did everything they could to give us the best day ever! From the rehearsal to the bridal suite to drinks and food being served to us throughout the day, we were certainly cared for. We highly recommend hosting your event here, because our wedding was seriously the best!"

- Haily J.

FOLLOW US!



Instagram: @markethall1914
Facebook: @MarketHallRaleigh

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