



DOUBLETREE
BY HILTON™

RALEIGH
BROWNSTONE - UNIVERSITY
1707 HILLSBOROUGH STREET, RALEIGH, NC 27605
HOTEL LINE: 919-828-0811
GROUPS@BROWNSTONEHOTEL.COM
WWW.BROWNSTONEHOTEL.COM

Wedding Packages

How can we make your wedding inspirational?

Careful attention to detail comes through in even the smallest accessories of our hotels' stylish designs. And that same great eye for the specifics goes into every Doubletree wedding, rehearsal dinner or reception.

Allow us to show you why our full-service hotel is ideal for planning a wedding that is luxurious, simplistic or totally unique.

Our spacious ballrooms can accommodate guest lists of all sizes, and our chefs can prepare meals to meet the most discerning palates. Other amenities will ensure that you and your wedding party enjoy all aspects of your stay.

We're committed to making your wedding day experience perfect down to the last detail.



For you...

Room Set-up to include:

Banquet Style Seating for your guests
Sweetheart Table for Bride and Groom
Head Table or preferred seating
Cake Table including cut and plate service
Dance Floor
DJ Table
Gift Table
Registration Table or Guest Book Table

Table Settings:

White Floor Length Table Linens
Your choice of table overlay (White, Black and Red)
Your choice of napkin (White, Black and Red)
China Plate Settings, glassware and silverware

Behind the Scenes:

Room Set-Up and Break-down
Banquet staffing for your event (not including bartender fees)
300+ Complimentary Parking Spaces Available on property
Discounted room rates and block



DoubleTree

by Hilton

Our vision of your wedding starts
with the perfect blend of facilities,
service and style.

Brunch

All Breakfast Selections are served with
Freshly Brewed Coffee, Decaffeinated, and Assorted Teas

BELLTOWER BUFFET

\$19.95

Chilled Orange & Cranberry Juices
Fresh Cut Seasonal Fruit & Berries
Individual Cereals with Milk
Assorted Yogurts & Granola
Assorted Pastries, Breakfast Breads,
Mini Muffins with Butter and
Fruit Preserves
Scrambled Eggs with Cheddar Cheese
Carolina Grits
Crispy Bacon & Smoked Sausage
French Toast or Pancakes
Country Style Home Fried Potatoes
**Minimum of 35*

BROWNSTONE SUNRISE

BUFFET \$17.95
PLATED \$15.95

Chilled Orange & Cranberry Juices
Fluffy Scrambled Eggs
Bacon or Sausage
Southern Style Breakfast Potatoes
Carolina Grits
Fresh Cut Seasonal Fruit
Assorted Pastries, Breakfast Breads,
Mini Muffins with Butter
and Fruit Preserves
**Minimum of 35*

Enhancements

ALL AMERICAN \$4.00

Fresh Garden Salad
with Assorted Dressings
Grilled Chicken
with Sun-Dried Tomato Cream Sauce
Wild Rice Pilaf
Assorted Mini Desserts

OMELET STATION \$5.95

Made to order Omelets including:
Mushrooms, Onion, Peppers,
Shredded Cheese, Ham, and Bacon
**\$60 Chef Attendant Fee will apply*

EGGS TO ORDER \$4.75

Farm fresh eggs, the way you like it!
**\$60 Chef Attendant Fee will apply*

CARVING STATION \$5.95

Top Round of Beef, Smoked Virginia Ham
or Roasted Turkey Breast
**Includes halved mini rolls and condiments*
**\$60 Chef Attendant Fee will apply*



Carolina Cocktail Buffet

Based on 20 Pieces Per Person, and Two Hours of Service

Includes Iced Tea (Sweet and Un-sweet) & Fruit Punch Station

*Multi-level display of Imported & Domestic Cheeses,
Homemade Chickpea Hummus, Assorted Canapés,
Vegetable Crudités and Assorted Breads and Crackers
Seasonal Fresh Fruit Display with Honey Yogurt Dip*

Choose 4 Hors D'Oeuvres	Silver Dollar Rolls	Miniature Tartlettes
	Bacon Wrapped Scallops	Smoked Chicken Quesadillas
	Miniature Reuben Sandwiches	Crab Stuffed Mushroom Caps
	Spanakopita	Italian or BBQ Meatballs
	Miniature Cordon Bleu	Chinese Spring Rolls
	Assorted Miniature Quiche	Breaded Chicken Tenderloins
	Spinach and Artichoke Dip	Buffalo Chicken Wings
	Toasted Ravioli	Miniature Crab Cakes

Choose 1 <i>Chef Attended</i> Carving Station	Top Round of Beef
	Smoked Virginia Ham
	Roasted Smithfield Pork Loin
	Roasted Turkey Breast

**Station to include halved mini rolls, Au Jus, Horseradish, Mayonnaise and Dijon Mustard sauces*

\$34.95

*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax



Enhancements

HOT HORS D'OEUVRES (PER 100 PIECES)

<i>Assorted Miniature Quiche</i>	\$180
<i>Miniature Chicken Cordon Bleu</i>	\$180
<i>Miniature Reuben Sandwiches</i>	\$180
<i>Miniature Crab Cakes with Remoulade</i>	\$250
<i>Spanakopita</i>	\$195
<i>Meatballs (Italian or BBQ)</i>	\$185
<i>Buffalo or BBQ Chicken Wings</i>	\$195
<i>Smoked Chicken Quesadillas</i>	\$200
<i>Crabmeat Stuffed Mushrooms</i>	\$275
<i>Coconut Fried Shrimp</i>	\$250
<i>Chinese Spring Rolls</i>	\$205
<i>Jalapeno Poppers</i>	\$180
<i>Mini Baked Brie en croute with Raspberry</i>	\$215
<i>Bacon Wrapped Scallops</i>	\$235
<i>Sesame Chicken Lollipops</i>	\$205
<i>Breaded Chicken Tenderloins</i>	\$180
<i>Toasted Ravioli with Marinara</i>	\$180
<i>Hot Crab Dip with Toasted Pita Points</i>	\$225
<i>Spinach and Artichoke Dip</i>	\$200

COLD HORS D'OEUVRES (PER 100 PIECES)

<i>Petite Tomatoes stuffed with Chicken Salad</i>	\$175
<i>Chef's Assorted Canapés</i>	\$260
<i>Southern Style Deviled Eggs</i>	\$195
<i>Assorted Finger Sandwiches</i>	\$175
<i>Miniature Tartlettes (Tuna, Chicken, Ham Salad)</i>	\$195
<i>Silver Dollar Rolls (Ham, Turkey, Roast Beef)</i>	\$205
<i>Iced Jumbo Shrimp</i>	\$275
<i>Antipasto Cocktail Skewers</i>	\$195
<i>Buffalo Mozzarella Layered Salad</i>	\$225

SPECIAL DISPLAYS

<i>Fresh Seasonal Fruit and Berry Honey Yogurt Dip</i>	\$300 per 50 guests
<i>Imported and Domestic Cheeses Toast Points & Crackers</i>	\$275 per 50 guests
<i>Seasonal Vegetable Crudités Herb Dipping Sauce</i>	\$225 per 50 guests
<i>Fire Roasted Vegetables Seasoned with Olive Oil & Pepper Marinated & Grilled Vegetable Display with Asparagus, Peppers, Portabella Mushrooms, Zucchini, Summer Squash, Long Onion & Eggplant. Drizzled with aged balsamic vinegar .</i>	\$325 per 50 guests
<i>Antipasto Platter Artisan Olives, and Breads Marinated artichoke hearts , pepperoncini peppers , Sliced Salami, Pepperoni & Prosciutto, Cubed Provolone, Mozzarella & Parmesan.</i>	\$250 per 50 guests

CARVING STATIONS

**Chef Attendant is required and \$35 fee will apply*

<i>Roasted Turkey Breast</i>	\$300 per 50 guests
<i>Smoked Virginia Ham</i>	\$250 per 50 guests
<i>Roasted Smithfield Pork Loin</i>	\$195 per 50 guests
<i>Steamship Beef Round</i>	\$575 per 200 guests
<i>Roasted Tenderloin of Beef</i>	\$750 per 50 guests
<i>Top Round of Beef</i>	\$350 per 50 guests
<i>Prime Rib of Beef</i>	\$375 per 50 guests
<i>Steamship Leg of Pork</i>	\$375 per 50 guests

**Station to include halved mini rolls, Au Jus, Horseradish,
Mayonnaise and Dijon Mustard sauces*

*Prices are per person. 21% Service Charge , Current Sales Tax, & 1% Prepared Food Tax



Plated Entrée Package

*Plated Entree Selections are served with
Freshly Brewed Coffee, Decaffeinated, and Iced Tea*

Warm Yeast Rolls and Butter Rosettes

Choose 1

GARDEN SALAD

Mixed Seasonal Greens tossed with Tomatoes, Cucumbers, Red Onion and Assorted Dressings

Plated Salad

TRADITIONAL CAESAR SALAD

Crispy Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons

SPINACH SALAD

Fresh Spinach topped with Sliced Mushrooms, Egg, Bacon and Honey Mustard Dressing

PACIFIC SALAD

Mixed Greens with Dried Cranberries, Sliced Almonds, Feta Cheese and Poppy seed Dressing

NINA SALAD

*Mesculin Mix topped with Sweet Dried Cranberries, Walnuts, Bleu Cheese Crumbles
and Raspberry Vinaigrette*

MOZZARELLA SALAD

Sliced Buffalo Mozzarella, layered with Tomato, Fresh Basil and drizzled with Balsamic

Choose 2

Roasted Red Bliss Potatoes

Roasted Garlic Mashed Potatoes

Accompaniments

Baby Baked Potatoes

Fresh Vegetable Medley

Broccoli Florets with Dijon Hollandaise

Southern Style Green Beans

Collard Greens

Mushroom Risotto

Wild Rice Pilaf

Penne Pasta with Pesto and Tomato

Pasta Primavera

Asparagus with Red Pepper Sauce



Plated Entrée Selections

Duet Plate: Choose Two Entrees Below
Price is the higher of the two choices
4 ounces each entree

Two Offerings: Add \$4.95 per person

CHICKEN MARSALA <i>Sautéed Mushrooms, Marsala Wine Reduction</i>	\$26.95	ASIAN BBQ SALMON <i>Five Spice, Sesame, and Soy Fusion</i>	\$28.95
CHICKEN FLORENTINE <i>Stuffed with Spinach & Cheese, covered in light</i>	\$26.95	THAI BASIL TILAPIA <i>Fresh Basil, Curry and Thai Chili Pepper</i>	\$27.95
CHICKEN VENETIAN <i>Stuffed with Sundried Tomato, Prosciutto and Basil, covered with Marinara</i>	\$28.95	BLACKENED MAHI-MAHI <i>Mango Chutney</i>	\$29.95
APPALACIAN ROASTED PORK <i>Apple Raisin Chutney</i>	\$27.95	PORTOBELLA MUSHROOM <i>Balsamic Marinade, Topped with Sautéed Fresh Vegetables and Boursin Cheese Sauce</i>	\$25.95
BONE-IN PORK RIB <i>Pan Seared with Bourbon Cherry Glaze</i>	\$29.95	FONTINA & PROSCUITTO PASTA PURSES <i>In a light cream sauce topped with fresh basil</i>	\$27.95
PORK TENDERLOIN <i>Stuffed with Chorizo, Spinach and Cheddar Cheese</i>	\$28.95	MARYLAND CRAB CAKES <i>Aioli Cream Sauce</i>	\$29.95
ROASTED NEW YORK STRIP <i>Pepper Crusted, Cabernet Wine Sauce</i>	\$30.95	LONDON BROIL <i>Garlic & Red Wine, Wild Mushroom Sauce</i>	\$27.95
FILET MIGNON <i>Caramelized Onions, Herb Demi Glaze</i>	\$37.95	PRIME RIB OF BEEF <i>Seasoned Herbs & Beef Au Jus</i>	\$33.95

*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax



Presidential Package

\$44.95

Pamper your guests with our most popular items for a First Class Dinner Menu.

Includes Iced Tea (Sweet and Un-sweet), Freshly Brewed Coffee, Decaffeinated, and Assorted Hot Teas.

Butler Passed Hors d'oeuvres (30 minutes)

- CUCUMBER ROUNDS WITH HERB CREAM CHEESE
 - FRESH TOMATO BASIL BRUSCHETTA
- ANTIPASTI SKEWERS OF SALAMI, OLIVE & MOZZARELLA

*Arrangement of Fresh Cut Fruit & Domestic Cheeses,
Vegetable Crudités and Assorted Crackers*

Choose 1 plated
Signature Salad

GARDEN SALAD

Mixed Seasonal Greens tossed with Tomatoes, Cucumbers, Red Onion and Assorted Dressings

TRADITIONAL CAESAR SALAD

Crispy Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons

SPINACH SALAD

Fresh Spinach topped with Sliced Mushrooms, Egg, Bacon and Honey Mustard Dressing

PACIFIC SALAD

Mixed Greens with Dried Cranberries, Sliced Almonds, Feta Cheese and Poppy seed Dressing

NINA SALAD

Mescaline Mix topped with Sweet Dried Cranberries, Walnuts, Bleu Cheese Crumbles and Raspberry Vinaigrette

MOZZARELLA SALAD

Sliced Buffalo Mozzarella, layered with Tomato, Fresh Basil and drizzled with Balsamic Olive Oil

Warm Yeast Rolls & Butter Rosettes family style on each table

Choose 1

STEAMSHIP BEEF ROUND

Chef Attended

STEAMSHIP LEG OF PORK

Carving Station

TOP ROUND OF BEEF

SMOKED VIRGINIA HAM

ROASTED TURKEY BREAST

PRIME RIB

**Station to include halved mini rolls, Au Jus, Horseradish, Mayonnaise and Dijon Mustard sauces*

*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax



Presidential Package Continued

Choose 2
Additional
Entrees

ASIAN BBQ GRILLED SALMON

Five Spice, Sesame and Soy Fusion

THAI BASIL TILAPIA

Fresh Basil, Curry and Thai Chili Pepper

BLACKENED MAHI-MAHI

Mango Chutney

MARYLAND STYLE CRAB CAKES

Presented with Aioli Sauce

CHICKEN PARMESAN

Lightly Breaded, Topped with Marinara Sauce and Mozzarella Cheese

CHICKEN FLORENTINE

Stuffed with Spinach and Cheese, Topped with a Light Cream Sauce

CHICKEN VENETIAN

Stuffed with Sundried Tomatoes, Prosciutto and Basil, Topped with Marinara Sauce

APPALACHIAN ROASTED PORK

Topped with Apple Raisin Chutney

PORK TENDERLOIN

Stuffed with Chorizo, Spinach and Cheddar Cheese

FLANK STEAK

Port Wine, Ginger & Sweet Honey

LONDON BROIL

Marinated and Grilled in Garlic and Red Wine, Wild Mushroom Sauce

PORTOBELLO MUSHROOM CAPS

Balsamic Marinated, Topped with Sautéed Fresh Vegetables and Boursin Cheese Sauce

Choose *three*
additional
compliments

ROASTED RED BLISS POTATOES

BABY BAKED POTATOES

BROCCOLI FLORETS WITH DIJON

COLLARD GREENS

WILD RICE PILAF

PASTA PRIMAVERA

ROASTED GARLIC MASHED POTATOES

FRESH VEGETABLE MEDLEY

SOUTHERN STYLE GREEN BEANS

MUSHROOM RISOTTO

**PENNE PASTA WITH PESTO
AND TOMATO**

Champagne Toast for Bride, Groom and Bridal Party
Complete Cake Service: Cutting, Plating, Cleaning & Boxing
Bride & Groom "To-Go" Boxes at night-end

*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax



Preferred Package

\$36.95

Includes Iced Tea (Sweet and Un-sweet), Freshly Brewed Coffee, Decaffeinated, and Assorted Hot Teas.

Arrangement of Fresh Cut Fruit & Domestic Cheeses, Vegetable Crudités and Assorted Crackers

Choose 1
Plated
Signature
Salad

GARDEN SALAD

Mixed Seasonal Greens tossed with Tomatoes, Cucumbers, Red Onion and Assorted Dressings

TRADITIONAL CAESAR SALAD

Crispy Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons

SPINACH SALAD

Fresh Spinach topped with Sliced Mushrooms, Egg, Bacon and Honey Mustard Dressing

Warm Yeast Rolls & Butter Rosettes family style on each table

Choose 2
Additional
Entrees

CHICKEN MARSALA

Sautéed with Mushrooms, Topped with Marsala Wine Sauce

CHICKEN PICCATA

Sautéed in Butter, Topped with Caper Sauce

CHICKEN FLORENTINE

Stuffed with Spinach and Cheese, Topped with a Light Cream Sauce

LONDON BROIL

Marinated and Grilled in Garlic and Red Wine, Wild Mushroom Sauce

ASIAN BBQ GRILLED SALMON

Five Spice, Sesame and Soy Fusion

THAI BASIL TILAPIA

Fresh Basil, Curry and Thai Chili Pepper

APPALACHIAN ROASTED PORK

Topped with Apple Raisin Chutney

PORTOBELLO MUSHROOM CAPS

Balsamic Marinated, Topped with Sautéed Fresh Vegetables

Choose 1
Chef Attended
Carving Station

TOP ROUND OF BEEF

SMOKED VIRGINIA HAM

ROASTED SMITHFIELD PORK LOIN

ROASTED TURKEY BREAST

**Station to include halved mini rolls, Au Jus, Horseradish, Mayonnaise and Dijon Mustard sauces*

Choose two
additional
compliments

ROASTED RED POTATOES

BABY BAKED POTATOES

BROCCOLI FLORETS WITH DIJON

COLLARD GREENS

MASHED POTATOES

FRESH VEGETABLE MEDLEY

SOUTHERN STYLE GREEN BEANS

WILD RICE PILAF

Bride & Groom "To-Go" Boxes at night-end

Complete Cake Service: Cutting, Plating, Cleaning & Boxing

*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax



Signature Package **\$29.95**

Includes Iced Tea (Sweet and Un-sweet), Freshly Brewed Coffee, Decaffeinated, and Assorted Hot Teas.

Arrangement of Fresh Cut Fruit & Domestic Cheeses, Vegetable Cruudités and Assorted Crackers

Choose 1
Signature
Salad

GARDEN SALAD

Mixed Seasonal Greens tossed with Tomatoes, Cucumbers, Red Onion and Assorted Dressings

TRADITIONAL CAESAR SALAD

Crispy Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons

SPINACH SALAD

Fresh Spinach topped with Sliced Mushrooms, Egg, Bacon and Honey Mustard Dressing

Warm Yeast Rolls & Butter Rosettes

Choose 2
Additional
Entrees

CHICKEN MARSALA

Sautéed with Mushrooms, Topped with Marsala Wine Sauce

CHICKEN PICCATA

Sautéed in Butter, Topped with Caper Sauce

CHICKEN PARMESAN

Lightly Breaded, Topped with Marinara Sauce and Mozzarella Cheese

CAROLINA PULLED PORK BARBECUE

FRIED CHICKEN

Southern Style

VEGETABLE LASAGNA

White Cream Sauce

APPALACHIAN ROASTED PORK

Topped with Apple Raisin Chutney

BONELESS BBQ SHORT RIBS

Choose two
additional
compliments

ROASTED RED POTATOES

BABY BAKED POTATOES

BROCCOLI FLORETS WITH DIJON

COLLARD GREENS

MASHED POTATOES

FRESH VEGETABLE MEDLEY

SOUTHERN STYLE GREEN BEANS

WILD RICE PILAF

Bride & Groom "To-Go" Boxes at night-end

Complete Cake Service: Cutting, Plating, Cleaning & Boxing

*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax



Cocktail Packages

(1) bartender per 50 guests, three hour minimum

HOST BAR

<i>House Brand Cocktail</i>	5.25
<i>Premium Brand Cocktail</i>	7.25
<i>Imported Cordials</i>	9.25
<i>Domestic Beer</i>	3.75
<i>Premium Beer</i>	4.25
<i>House Wine (Glass)</i>	5.25
<i>Premium Wine (Glass)</i>	6.25
<i>Soft Drink</i>	2.50

**Subject to Current Sales Tax &
21% Service Charge*

CASH BAR

<i>House Brand Cocktail</i>	5.50
<i>Premium Brand Cocktail</i>	7.50
<i>Imported Cordials</i>	10.00
<i>Domestic Beer</i>	4.50
<i>Premium Beer</i>	5.00
<i>House Wine (Glass)</i>	5.50
<i>Premium Wine (Glass)</i>	6.50
<i>Soft Drink</i>	2.50

**Tax and Service Charge included
Bartender fee @ \$45 per hour

*Domestic Beer: Budweiser, Bud Light, Michelob Ultra Light, Miller Light, Coors Light, Yuengling
Premium Beer: Corona, Heineken, Sam Adams, New Castle, Blue Moon*

Host Bar Packages

HOUSE HOST

Vladimir Vodka, Castillo Rum, Inverhouse Scotch, Seagrams 7 Whisky, Jim Beam Bourbon, Aristocrat Tequila, Barton's Gin

Woodbridge Chardonnay, Merlot, Cabernet Sauvignon

Domestic & Premium Beer

\$13, first hour
Per person
Each additional hour \$8

PREMIUM HOST

Absolut Vodka, Bacardi Rum, Dewars Scotch, Jack Daniels Whisky, Makers Mark Bourbon, Jose Cuervo Tequila, Tanqueray Gin

Pinot Grigio, Sauvignon Blanc, Pinot Noir, Syrah, Malbec

Domestic & Premium Beer

\$15, first hour
Per person
Each additional hour \$9

Beer, Wine & Soda

Unlimited Domestic & Premium Beer, House Wine and Soda

\$9, Per person
Per Hour



By the Bottle

Champagne <i>Veve du Verney Brut</i>	\$24.00 PER BOTTLE
Entire Party Champagne Toast	\$2.25 PER PERSON
Sparkling Grape Juice	\$14.00 PER BOTTLE
Woodbridge by Mondavi	\$24.00 PER BOTTLE
<i>Chardonnay, Merlot, Cabernet Sauvignon</i>	
Moscato Wine	\$24.00 PER BOTTLE
<i>White Mosacto, or Chilled Red Moscato</i>	
Sutter Home	\$22.00 PER BOTTLE
<i>White Zinfandel</i>	
Assorted Bottled Wine	\$28.00 PER BOTTLE
<i>Riondo Pinot Grigio, Clifford Bay Sauvignon Blanc, A by Acacia Pinot Noir, Rousemount Syrah, and Kaiken Ultra Malbec</i>	

Dessert Display

CHOCOLATE FOUNTAIN

Decadent Fountain of Molten Chocolate

Dipping Items: Pretzels, Potato Chips, Fresh Cut Fruits, Vanilla Wafers, Graham Crackers, Varied Marshmallows

\$375.00 Plus \$3.95 per person

GRAND DESSERT DISPLAY

Miniature Assorted Cheesecake Bites

Assorted Fresh Cupcakes

Mini Eclairs

Chocolate Truffles

Petit Fours

\$9.95 per person



Preferred Vendors

PHOTOGRAPHY & VIDEO



IWP Photography & Video is your premier choice for Wedding Photography & Video at DoubleTree by Hilton Raleigh Brownstone University.

We have many years of experience in Wedding Photography & Video and will capture your wedding with a detail of no other - documentary, candid, and traditional~ freezing your beautiful day in time, for you to look back on for many years to come. Our expert team of photographers and videographers will obtain images that you don't even see when created, ones that will become precious to you over time.

Call us today for an appointment. We are looking forward to hearing from you.

1-919-270-2510

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1-888-504-9184

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www.shutterbooth.com

WEDDING PLANNING

Creative Touch Designs

1-919-389-1529

www.creativetouchevents.com

3020-115 Stonybrook Dr., Raleigh, NC

Demetris Faison

Save The Date Event Management

1-919-608-4022

PTurner10@NC.RR.COM

Phyllis Turner

TRANSPORTATION

Black Belt Limousine and Sedan

1-919-606-2401

www.blackbeltlimousinesandsedans.com

White Horse Private Transportation

1-919-782-5893

www.ridewhitehorse.com

J & L Carriage

1-919-936-2586

www.jlcarriage.com

DJ SERVICES

Diamond DJ Entertainment

1-919-606-2401

www.blackbeltlimousinesandsedans.com

McSound Productions

1-919-605-7509

www.mcsoundproductions.com

WEDDING CAKES & CUPCAKES

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www.edibleartbakery.com

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Day D'Amour

1-919-720-2782

adayamour@gmail.com

Garner, NC

Gigi's Cupcakes

1-919-896-8636

www.gigiscupcakesUSA.com

The Shops of Oberlin Court

FLORIST

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700 St. Mary's Street, Raleigh, NC

LINEN & ACCESSORIES

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www.aspecialeventtriangle.com

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