

CORPORATE • SOCIAL EVENTS • AMERICAN-SOUTHERN CUISINE



Weddings



MARKET HALL

THE GROVE



F8 Photo Studios



Pamela Jahnke Photography



Pamela Jahnke Photography



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208 WOLFE STREET • RALEIGH • NORTH CAROLINA • 27601



Market Hall Wedding Venue

WEDDING PACKAGE:

- Venue Rental: 10:00AM to 12:00AM
- 1 Hour Rehearsal
- Market View and Park View Rooms:
 - 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
- Outdoor Patio
- 2 Spacious Wedding Party Lounges with Private Bathrooms
- Round, Rectangular & High Top Tables
- 300 Black Chiavari Chairs
- Customizable Floor Plan and Seating Software
- Setup & Breakdown
- Lunch (for up to 20 guests)
- Market Lights Inside & Outside
- Foyer Draping
- 2 Mobile Bars for indoor use
- 2 Mobile Bars for use on Patio
- Wooden Backdrop for Ceremony
- Lounge Furniture (1 set, indoor use only)
- Plateware, glassware, and flatware for 300 guests



VENUE RENTAL FEES

Ultra Peak	\$10,000
Peak	\$7,500
Mid Peak	\$6,000
Off Peak	\$5,000

**Food & Beverage Minimums are in addition to the Venue Rental Rates & Vary by Date.*

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Ceremony



Cocktail Hour



Reception

Photos by Nieto Photography



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The Grove Wedding Venue

WEDDING PACKAGE:

- Venue Rental: 12:00PM to 12:00AM
- 1-hour rehearsal
- Willow Room:
Indoor Room with capacity up to 100 for ceremony or cocktail hour.
- Indoor Bar & Lounge Furniture Set
- Oak Room:
Capacity up to 100 for seated dinners & 150 for cocktail style parties.
- The Grove Patio
Ceremony Seating for up to 150
Cocktail Area for 150+
Outdoor Patio Furniture Set
Market Lights
- Tables:
(10) 60" Rounds; (2) 48" Rounds; (5) Cocktail Tables for indoor use; (5) Cocktail Tables for outdoor use; (10) 8ft Rectangles; (6) 6ft Rectangles
- Chairs:
100 Black Chiavari Chairs
100 White Padded Folding Chairs for outdoor use
- China, Glassware, & Flatware for up to 100 guests
- Customizable Floor Plan & Seating Software



Aura Marzuk Photography

VENUE RENTAL FEES

Ultra Peak	\$7,500
Peak	\$5,500
Mid Peak	\$3,500
Off Peak	\$2,500

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FAQ's

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.

PARKING:

There are three public parking lot/decks available within one block of Market Hall & The Grove:

- City Market Lot – 228 E. Martin Street
- Wilmington Street Deck – 122 S. Blount Street
- Moore Square Deck – 223 S. Wilmington Street

**Please note the Blount Street Deck next to SkyHouse closes to the public at 7pm for the privacy of the condo residents. We do not recommend parking in that deck.*

LINENS:

All linens must be rented through our required vendors.

TASTING:

A tasting is included for up to 4 guests. Additional guests are \$75 per person.

PAYMENT PLAN:

Venue Rental Fee is a non-refundable retainer due to confirm your date. No dates are held without payment and a signed contract.

CONSUMPTION BAR:

Available upon request but you still must reach the food and beverage minimum.

STREET CLOSURE: \$2000

City Permits for Closing Street for Outdoor Ceremony & Cocktail Hour

- Removal of Cars
- White Garden Chairs (Setup/Breakdown)
- Off-Duty Officer

HOTELS:

- Sheraton Raleigh
421 S Salisbury St.
919.834.9900
- Marriott City Center
500 Fayetteville St.
919.833.1120
- The Longleaf Hotel
300 N. Dawson St.
919.867.5770
- The Casso Hotel
603 W. Morgan St.
984.275.2220
- Hampton Inn & Suites
Raleigh Downtown
600 Glenwood Ave.
919.825.4770
- Residence Inn
by Marriott
616 S Salisbury St.
919.856.0017
- A.C. Hotel
9 Glenwood Ave.
919.803.5100
- Tempo by Hilton
200 W Davie St.
919.645.5080
- Aloft Raleigh
2100 Hillsborough St.
919.828.9900





Dinner Packages

ALL SEASONS BUFFET THREE COURSE DINNER: \$60PP

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

BUFFET FOUR COURSE DINNER: \$75PP

3 Passed Hors d'oeuvres 1 Passed Dessert or
1 Plated Salad Passed Late Night Bite
2 Mains Rolls & Butter
3 Sides

ALL SEASONS PLATED THREE COURSE DINNER: \$75PP

2 Passed Hors d'oeuvres
1 Plated Salad
2 Mains or 1 Duo Plated
2 Sides *(Choose from pages 16)*
Rolls & Butter

SEASONAL PLATED FOUR COURSE DINNER: \$90PP

3 Passed Hors d'oeuvres
1 Plated Starter
2 Mains *(Choose from pages 14 & 16)*
1 Passed Dessert or Passed Late Night Bite
Tableside Wine Service with Dinner Service*
Coffee/Hot Tea Station
Rolls & Butter

STATIONS TIER 1: \$60PP

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

STATIONS TIER 2: \$90PP

3 Passed Hors d'oeuvres
2 Chilled or Hot Action Stations
2 Chef Attended Stations
1 Passed Dessert or Passed Late Night Bite
Coffee/Hot Tea Station

*Iced Water, Classic White China, Glassware
& Flatware are Included in all Dinner Packages.*

*20% Staffing Fee is added to all Dinner Packages to cover
Bartenders, Servers, Event Manager & Event Security
and subject to minimum requirements.*

*20% Service Fee is added to all Dinner Packages to cover
all Kitchen Staff, Setup, Cleanup, Admin & use of our in-house
inventory of china, glassware, flatware, furniture, suites,
lighting, draping and two bar setups per event.*

*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.*

**Wine price is dependant on purchased beverage package.*



Passed Hors D'oeuvres

SMOKED SALMON DEVEILED EGGS (E)(S)
Wild Salmon Caviar & Fresh Dill

MUSHROOM TOAST (V)(D)(G)
Mushroom Duxelle, Micro Arugula & Shaved Pecorino

PIMENTO CHEESE CROSTINI (D)(G)(E)(S)
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)(G)(E)(S)
Wasabi Crema, Sesame and Grapefruit-Jalapeno Salsa,
and Sushi Rice

SHIITAKE STEAMED BUN (G)(S)(VG)
Hoisin, Pickled Vegetables & Herbs

MELON & PROSCIUTTO SKEWER (S)
Corn Foam

WHITE TRUFFLE-PARMESAN ARANCINI
Beet Gel & Chervil (V)(D)(G)

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 DEVEILED EGG (D)(G)(E)(S)
Prosciutto Crisp, Brown Butter Crumbs,
Cayenne Aioli & Micro Herbs

AVOCADO TOAST ON
MULTI-GRAIN CROSTINI (G)(D)(S)(N)(VG)
Avocado Mousse, Everything Crumble,
Oven Dried Tomatoes & Herbs



Chicken & Waffle Cones

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Salads

MIXED GREENS SALAD

Cucumber, Grape Tomato, Carrot
with Choice of Balsamic Vinaigrette (VG)
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 | (SF) Contains Shellfish | (P) May Contain Peanuts | (VG) Vegan |

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All Seasons Buffet or Plated Mains

Chicken

LEMON CHICKEN [ⓓ]

Roasted Fennel, Onion & Tomato, Lemon Beurre Blanc

HONEY-CHIPOTLE GLAZED CHICKEN ^{ⓐⓑ}

Fresh Cilantro & Corn-Lime Salad

BLACKENED CHICKEN [ⓓ]

Sherry-Bacon Creamed Corn & Parsley

MEDITERRANEAN CHICKEN [ⓓ]

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

ROSEMARY CHICKEN ^{ⓓⓑ}

Succotash & Ham Velouté



Mediterranean Chicken

Beef & Pork

BRAISED SHORT RIBS [ⓓ]

Pommes Puree, Rainbow Carrots & Natural Jus

*GRILLED FLAT IRON STEAK [ⓓ]

Asparagus & Herbed Butter

*SLICED BISTRO STEAK

Caramelized Onion Gravy & Roasted Potato

BEEF TENDERLOIN FILET [ⓓ]

Smoked Shallot-Herb Butter

Only Available for plated dinners and is \$14pp upcharge

BROWN SUGAR GLAZED PORK LOIN [ⓓ]

Bacon-Mushroom Mélange

*SLICED PETITE TENDER

Bell Peppers & Chimichurri



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 Broccolini

BLACKENED SHRIMP & CHEDDAR GRITS (D)(G)(E)(S)(SF)

Bacon, Bell Pepper, Scallion & Texas Pete Butter



Roasted Salmon

Vegetarian

COCONUT VEGETABLE CURRY (VG)(C)

Crispy Garbanzo Bean, Cilantro & Jasmine Rice

APPLE & SAGE BUTTERNUT SQUASH

Almond, Crispy Kale & Cider Mustard Vinaigrette (V)(N)(G)

GNOCCHI (D)(G)(N)(E)(V)

Swiss Chard, Braised Mushroom, Pine Nut, Parmesan & Brown Butter Velouté



Coconut Vegetable Curry



Apple & Sage Butternut Squash

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(S) Contains Soy	(VG) Vegan

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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 (VG)
- Sweet Potato, Corn, Spinach & Pancetta Hash
- 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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Mushroom Risotto Cakes



Roasted Brussels Sprouts



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)(SF)(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)

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

LEMON-BASIL AIRLINE

CHICKEN BREAST (D)

Succotash, Roasted Onion Whipped Potatoes and Ham Velouté

(G) Contains Gluten

(E) Contains Egg

(S) Contains Soy

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(V) Vegetarian

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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)(SF)

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

SEARED SCALLOP RAGOUT (D)(SF)

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

Mains

SEARED SEA BASS (D)(SF)

Crayfish-Spinach Risotto and Merlot Butter

BRAISED SHORT RIBS (D)

Truffled Pommies 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 (V)(G)

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)

(G) Contains Gluten

(E) Contains Egg

(S) Contains Soy

(C) Contains Coconut

(V) Vegetarian

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Seared Beef Filet



Porchetta Style Stuffed Chicken Breast



Seared Sea Bass



Goat Cheese Corn Bisque



Cocktail Displays

Cheese Displays

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



Charcuterie & Cheese

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Action 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)
- 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)
- Quinoa Salad with Roasted Mushrooms, Asparagus & Scallion Dressing (V)

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 Choice of Balsamic Vinaigrette (V) or Buttermilk Ranch Dressing (D)(V)(E)(S)

PETITE SALADS: FALL & WINTER

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

*CHILLED SEAFOOD TOWER (G)(S)(SF)(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 and Lemon Wedges

(Additional *8pp)



Pasta Station

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Action 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)(N)

Choose Two:
 Garlic Mashed, Sweet Potato or Baked Potato
 Bacon, Cheddar Cheese, Blue Cheese Fondue, Green
 Onions, Gravy, Sour Cream, Broccoli, 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
 (SF) Contains Shellfish

(C) Contains Coconut
 (P) May Contain Peanuts

(V) Vegetarian
 (VC) Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Beef & Tuna may be "cooked to order"



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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

*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

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

DONUT FLAMBÉ STATION (D)(G)(S)

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

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



Shrimp & Grits



Prime Rib

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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 CHEESECAKE SHOOTER

Meyer Lemon Marmalade & Matcha Tuile (D)(G)(E)(S)

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

Candied Whipped Sweet Potatoes, Caramel & Spiced Pecans

Plated Desserts

APPLE & PORT SOAKED
RAISIN GALETTE (D)(G)(E)(S)

Fig Caramel & Vanilla Bean Ice Cream

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

VANILLA GENOISE (D)(G)(E)(S)(N)

Banana Pudding, Pistachios-Vanilla-Brown-Sugar Crumble,

White Chocolate Ganache and Chantilly

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



Goat Cheese Beignets

(G) Contains Gluten	(E) Contains Egg	(S) Contains Soy	(C) Contains Coconut	(V) Vegetarian
(D) Contains Dairy	(N) Contains Nuts	(SF) Contains Shellfish	(P) May Contain Peanuts	(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
Sodas, Mixers & Garnishes

THE PULLEN - \$12PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft
4 Wine Selections
Call Spirits
Sodas, Mixers & Garnishes

THE ADAMS - \$14PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft
4 Wine Selections
Top Shelf Spirits
Sodas, Mixers & Garnishes

SOFT BEVERAGE PACKAGE

Hot Beverage Bar
Hot Coffee (Regular & Decaf) & Assorted Hot Teas with Sugar, Cream & Flavored Syrups

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

Mocktails
Assorted Non-Alcoholic Cocktails from our Cocktail Menu

Soft Beverages
Lemonade, Iced Tea (Sweet & Unsweet), Water & Sodas (Coke, Diet Coke, Sprite & Ginger Ale)

ENHANCEMENTS

VIP Suite Bubbly
Prosecco, OJ, Bottled Water & Assorted Light Alcoholic Beverages

Specialty Cocktail

Champagne Toast

Tablesides Wine Service





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 

Wine

WHITE

Pinot Grigio
Chardonnay
Sauvignon Blanc
Riesling

RED

Cabernet Sauvignon
Pinot Noir
Malbec
Merlot

ROSÉ

Still or Sparkling Rosé

SPARKLING

Brut
Prosecco

Spirits

GROVE

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Jose Cuervo Silver Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey

PULLEN

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

ADAMS

Grey Goose Vodka
Bombay Sapphire Gin
Kraken Spiced Rum
1800 Silver Tequila
Woodford Bourbon
Jameson Irish Whiskey
The Macallan 12 Year Scotch

*Custom Beer & Wine selections available upon request.



Bar Menu

Signature Cocktails

MOSCOW MULE

Vodka, Ginger Beer, Fresh Lime

BASIL LEMONADE

Vodka, Basil Simple Syrup, Lemonade

FRENCH 75

Gin, Lemon, Simple Syrup, Sparkling Wine

CRANBERRY SPRITZER

Vodka or Gin, Cranberry Juice, Rosemary Simple Syrup, Soda

HARVEST THYME

Peach Vodka, Spiced Apple Cider Reduction, Dry Sparkling Cider, Thyme Simple Syrup

OLD FASHIONED

Bourbon, Sugar, Bitters & Orange

KENTUCKY MULE

Bourbon, Ginger Beer, Fresh Lime

STRAWBERRY MOJITO

White Rum, Lime, Simple Syrup, Fresh Fruit Purée, Mint

JALAPEÑO MARGARITA

Tequila, Lime Juice, Orange Liqueur, Jalapeño Simple Syrup, Sweet & Salty Rimmed Glass, Fresh Jalapeño

ESPRESSO MARTINI

Vodka, Kahlua, Coffee Syrup, Coffee Bean

Specialty Cocktail Station

BUBBLY BAR

Brut & Prosecco with Orange Juice, Cranberry Juice, Mango Juice, Peach Puree, Strawberries & Raspberries.

BOURBON TASTING BAR

Three Premium Bourbon Tastings Paired with Artisan Cheese & Videri Chocolates





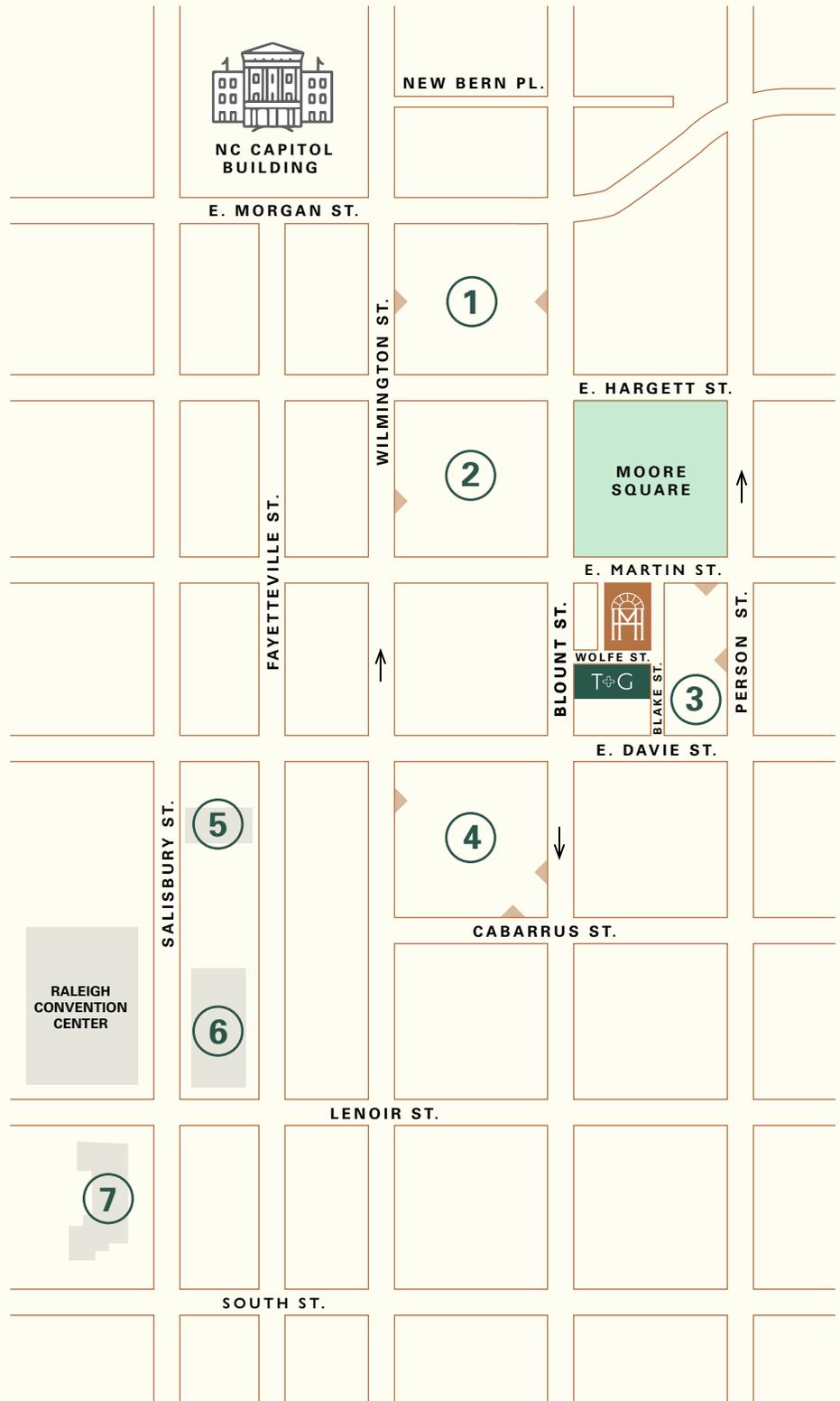
PARKING DECKS

- ① Wilmington Station Deck
117 S. Wilmington St.
- ② Moore Square Deck
233 S. Wilmington St.
- ③ City Market Lot
230 E. Martin St.
- ④ City Center Deck
429 S. Wilmington St.

▶ *Indicates Entrances to Parking Deck*

HOTELS

- ⑤ Sheraton
421 S. Salisbury St.
- ⑥ Raleigh Marriott City Center
500 Fayetteville St.
- ⑦ Residence Inn
616 S. Salisbury 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.

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