

Delightful Inspirations

“We want people to be delighted when they arrive... and inspired when they leave.”
– Anne Caspar, Owner

Welcome to Delightful Inspirations Café & Catering. We are delighted to offer you the only true all-inclusive catering, reception and banquet services to make your event a “one of a kind” in every sense of the word. Delightful Inspirations is designed exclusively for catering private, social and corporate events. Our trained staff of specialists will assist you with all phases of the planning process including the menu, décor theme and vendor resources to create an affair to remember. It is a privilege to offer you our full service catering and any other item that comes to mind to make your event spectacular. Your guests will feel more than welcome and will remember it for a lifetime. Our customer service is beyond the conventional and the venue is past expectations.

The Delightful Inspirations Hall and Gardens are conveniently located at the corner of Avent Ferry and Tryon Roads and is less than a mile from the I-40 exit at Gorman Street. This elegant reception hall is highlighted by four crystal chandeliers, a cathedral ceiling which allows for the highest quality of sound and is complimented with large windows to allow unparalleled natural light throughout the ballroom. Delightful Inspirations is renowned for its all-inclusive packages and banquet services, which can accommodate up to 282 with its grand size dance floor and up to 350 auditorium style. The grounds include impeccably landscaped gardens with a beautiful gazebo for your elegant wedding, two additional gardens for pictures, cocktail hour, and outdoor receptions. Our new website will be up and running in the next couple of weeks, so please look for us. Thank you for your interest in Delightful Inspirations and we look forward to serving you.

TO SCHEDULE A TOUR: President: Anne Caspar

Delightful Inspirations Café & Catering, Inc.

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www.delightfulinspirations.net

www.MyRaleighWedding.com

www.TheKnot.com

www.weddingwire.com

www.KODAKGALLERY.com - Guest Log In: di.hhf.guest@gmail.com - Password: delighted

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Delightful Inspirations

MENU PRICING PACKAGES INFORMATION GUIDE:

Listed below are Delightful Inspiration's all-inclusive options. All packages include everything that is listed below. We offer Tier I, II and III with regards to décor and menu selection options.

- (DI) Delightful Inspirations Gardens' includes the set-up of up to 100 white resin chairs with leather padded seats and the garden areas prepped before the ceremony. Additional chairs are \$1.00 each unless you choose a package from the Dinner Banquet or Sit-Down Dinner. Decorative garden accents can be added by the client or any of our rentals can also be used. Toile, plants, flowers, hanging baskets, etc. can be added by the renting party to the gazebo where the ceremony will take place. If flowers are dropped along the stone path walkway, they must be real flowers and not faux.
- Dressing rooms are provided for the bridal party and these are available two hours prior to the start of your event.
- The DI Reception Hall is offered for 4 hours for events such as weddings and receptions and this is standard in most of our packages. We offer 4 ½ hours if a bar is included with your package.
- Additional time is billed at \$950.00 per hour, after the standard 4 hours. Any event scheduled on a holiday will have additional service fees. Please inquire when you come in for a tour of our facility so that we can help you plan accordingly.
- DI Reception Hall includes in all of its packages: 60" round tables, table linens in the colors of white, ivory or black, cascading satin chair covers, (tailored cotton chair covers in white or ivory are at an additional charge, \$5.00 per chair cover), a choice of fifteen different color coordinating sashes as well as napkins. In lieu of the sash, a Savor ski Crystal Chair Cover Broach can be added to the sating chair cover. Formal dinnerware, glassware, china and silverware are also included in each package.
- Decorative accents are provided throughout the banquet area by Delightful Inspirations and these include silk flowers, rose petals, plants, candleholders, pre-lit Grecian Columns, Louisiana Style Lamp Posts and/or low light lamps around the room. When booking the ballroom, adding other items to the décor with your own personal touch is also acceptable but there are a few limitations. The items that cannot be used are listed below.
- An elegant large parquet wood dance floor is centered in the ballroom and can accommodate up to 200 guests.
- Bar (s): We customize a selection of service options in this category according to our client's taste and requirements. If you choose a beer and wine package, you can have two domestic and two import beers as well as four of our house wines. We have numerous companies that we work with and a tasting can be arranged at an additional charge. The fee for a wine tasting is \$35.00 for each session.

- Table Decor: includes items for each guest's table and bridal table. Displays include a variety of cylinder vases, crystal bowls, square vases, candle holders and other options with various accents such as beads, candles, silk flowers, etc. Higher package elevations will include fresh flowers and/or arrangements.
- A Reception Toast: Champagne (Brut or Spumante) or sparkling cider (a non-alcoholic option) is offered to the bride and groom, or person of honor. For packages including alcohol, we will provide a champagne toast for all guests. No one under the age of twenty-one will be served alcohol and we reserve the right to card anyone who is under the age of thirty.
- Complimentary cake cutting service is provided.
- If the Chocolate Fountain Display is included: It will contain seasonal fruits, and other assorted items chosen by the chef. It is a great package option or wonderful a la carte addition to any package. The chocolate fountain price is based on the number of guests if it is not included in the package you choose.
- Beverages: fresh brewed sweet tea and unsweetened tea as well as water w/ fresh lemon are provided with all packages. Decaf coffee is served with the wedding cake or with desserts. Hot tea can be added to the menu upon request. The addition of soda is \$1.50 extra per person or is already included in the full bar set up option.
- If you decide to add your personal touch to the gazebo and/or resin chairs with additional floral arrangements, fabric, lighting, etc., the items must be removed after the event is over.
- Glitter, confetti or any other small items to decorate the tables or any other area in and around the ballroom, are not allowed. Any outside vendor(s) need to be aware that nothing can be pinned or taped on the walls. Other than what is listed above, you may decorate the room with additional props but if there are any questions about the item, please ask first.
- If at any time there is a question or concern, please do not hesitate to let us know so that we can work together to make everything about your event as stress free as possible.

Delightful Inspirations

Summary of Deposit & Payment Policies:

We accept a 25% (non-refundable) deposit to hold your date and execute a contract. You have 48 hours to cancel the execution of your agreement from the date of your initial deposit. If you choose not to move forward with a contract in under the 48 hour window, you must document this in writing and deliver in person or electronically which will time stamp the cancellation.

If you are moving forward with your agreement, a contract will be confirmed within one week of the initial deposit or within a few days, depending on our scheduled events. This can be done in person, fax or email and must be signed by all parties listed on the payment schedule.

The payment schedule is arranged according to the timetable of your event. The initial deposit of 25% is not only the down payment, it guarantees you that day exclusively. An additional 50% is then due 90 days out and the remaining 25% is due 30 days prior to your event. Ten days out is when you will tell us final numbers. Please note, numbers can always be adjusted up, but not down. ***Do not plan for more guests on your contract than what may actually come. It would be better for you to estimate lower numbers and pay for the extra amount when it is closer to your event date and you know your actual numbers.*** We require a credit card and a copy of a valid state driver's license in case there are any additional charges on the date of your event. All the specifics will be outlined in your contract.

Please note we cannot hold a date without a deposit. However, we do try to extend a few days as a courtesy if we are unable to book your appointment and tour our facility during a peak event season.

There is a 100 person minimum charge for most events at Delightful Inspirations. The only exceptions are stated in the packages. The State of NC charges sales tax on any and all events where food is served. The amount is 7.75%. We charge a gratuity of 20% and both of these are additional charges. These fees are charged on all events. After you have reviewed all of the information, please call us to set up an appointment and we will make every effort to accommodate your schedule.

Menu & Service Sélections 2012

MENU PRICING PACKAGES:

- The Celebrations' Package (*non-bridal events only*)
- Holiday Events (*Custom*)
- Corporate Events (*Custom*)
- Simple Elegance
- Brunch Banquet
- Luncheon Banquet
- Cocktail Réception
- Deluxe Cocktail Réception
- Dinner Banquet
- Sit Down Dinner
- A La Carte – Customized option

Venue Information:

- **Scheduling a tour:** At the time of your appointment, we will provide you with all the information you require to help you plan your event. If you are a bride, we have our selected vendors' list, a wedding planning guide and a complimentary bridal/event's magazines. We are very flexible with available times during the week, however, weekends are very limited due to our event schedule.
- **Bonus:** If you are active military or a civil service employee, you qualify for a complimentary bonus valued up to \$500.00. It must be your event and you will need to provide proper documentation. The \$500.00 bonus can be used for an additional hors d'oeuvres, two trips of van service, extra decorating, etc.
- **Non-Profit Organizations:** If you are a non-profit, you may qualify for a tax exemption. You would need to direct this information to your accountant or treasurer, where you would most likely need to complete an exemption form through the IRS for proper reimbursement.
- **Children's Menu Option:** For children under 6 years of age, there is a \$7.95 charge per child, plus tax and gratuities from our customized children's menu.
- **Customized Menus:** Please notify a member of our Banquet Staff at your appointment if you are aware of any known food allergies. We will assist you to create a banquet menu addressing any food preferences and/or allergy concerns. All this information would then be documented in your contract and menu selections.
- **Additional services (*pricing and information, upon request*):**
 - Rental of the main DI Reception Hall only for graduations, award's ceremonies and meetings. The Banquet hall would be set up auditorium style for these types of events and no food would be served.
 - Van shuttle Service - (We have vans on the premise that are available to shuttle your guests from the hotel to our facility and back. Each van can accommodate up to fourteen passengers per ride).
 - Tent rentals
 - Wedding Coordination
 - Additional decorating

Simple Elegance

This package is designed specifically for couples who are planning a wedding ceremony or renewal of vows with a maximum of 50 guests.

Available days: Thursday evening

3-hour event includes the Garden for your ceremony and/or photography.

Fixed rate of \$3,500.00 (*without alcohol*).

Note: Alcohol is additional: Bar option is available.

Plus 7.75% tax and 20% gratuities

Simple Elegance Package

Champagne or Sparkling Cider Toast

Deluxe house salad with bakery fresh baked buttered herb rolls

Dressings: Ranch, Balsamic, Raspberry Vinaigrette, Italian, Honey Mustard, & Blue Cheese

5 Hors D'oeuvres/Heavy Appetizers

Accompanied by dipping sauces, dressings and condiments

- Spinach Dip with Homemade Tostada Chips
- Mushroom or Chicken-Mushroom Tartlets
- Assorted Mini-Quiche
- Meatballs: Swedish, Italian or Sweet & Sour
- Spring Rolls, Top Your Own Potatoes or Bruschetta

A Pasta Dish: Choice of Ziti, Penne, Farfalle or Rigatoni

Garnishes; aged parmesan cheese, red pepper flakes, basil and parsley

Sauces:

- Alfredo
- Bolognese
- Abruzzo
- Marinara

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices

Coffee bar with assorted flavored creamers

Celebrations

(This is a 3-hour event package)

**Birthday Parties-Anniversary-Religious Occasions- Graduation-
Bridal/Baby Shower- Holiday Party- Rehearsal Dinner-Awards' Dinner**

(Based on 50 people or more)

Weeknight Options: Monday – Thursday (after 7:00pm)

\$34.95 per person without alcohol

\$49.95 per person with beer/wine

\$59.95 per person with "Select" full bar

\$69.95 per person with "Premier" full bar

Friday (after 7:00pm)

Saturdays available only during January - March

Event Pricing Options:

\$44.95 per person without alcohol

\$54.95 per person with beer/wine

\$69.95 per person with "Select" full bar

\$79.95 per person with "Premier" full bar

Plus 7.75% tax and 20% gratuities

This package is not for weddings.

The Celebrations' Package

Champagne or Sparkling Cider Toast

Salad

Deluxe House Salad with bakery fresh breads or rolls

Pasta Dish

Pasta: Choice of One Pasta from DI Menu

- Sauces: Alfredo, Abruzzo, Bolognese
or Marinara

Garnishes; aged parmesan cheese, red pepper flakes, basil and parsley

Entrée

Chicken, Beef or Pork

Accompanied by a vegetable and a rice or potato

Dessert

Sheet cake or chef's choice of desserts

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices

Coffee bar with assorted flavored creamers

Brunch

Weekend Options (10:00am – 2:00pm or 11:00am – 3:00pm only)

\$44.95 per person without alcohol

\$59.95 per person with beer/wine

\$69.95 per person with “Select” full bar

\$74.95 per person with “Premier” full bar

Plus 7.75% tax and 20% gratuities

Brunch Banquet Package (based on 100 guests or more)

Champagne, Sparkling Cider or Mimosa Toast

Bakery

Assorted seasonal fruits accompanied by yogurts with toppings of granola, dried fruit, nuts & honey

Bakery fresh muffins, bagels & croissants with assorted spreads

Gourmet Casserole

Egg casserole made with farm fresh eggs, sausage and gourmet cheeses

Pasta Dish

Pasta: Choice of One Pasta from DI Menu

Sauces: Alfredo, Abruzzo, Bolognese
or Marinara

Garnishes; aged parmesan cheese, red pepper flakes, basil and parsley

Entrée

Chicken or Pork

Accompanied by a seasonal vegetable side dish

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices

Coffee bar with assorted flavored creamers

Luncheon

(based on 100 guests or more)

Weekday Options: Monday – Friday 12:00 – 3:00 p.m. (non-wedding)
\$34.95 per person plus tax and gratuities (no alcohol served)

Prefixed Menu: (A choice of salad, bread or rolls, an entree, two side dishes that include a rice or potato and a vegetable, dessert and non-alcoholic beverages)

Weekend Options: Saturday (11:00-4:30 p.m.)
\$44.95 per person without alcohol \$59.95 per person with beer/wine
\$69.95 per person with “Select” full bar \$79.95 per person with “Premier” full bar

Plus 7.75% tax and 20% gratuities
This is a TIER I for weekday events.

Luncheon Banquet Package

Salad

Choice of salad from menu and two dressings with bakery fresh rolls

Cocktail Display

Seasonal Fruit with Gourmet Cheese Display

Hors D’oeuvres/Heavy Appetizers

(2) Chef Select Hors D’oeuvres (*Weekend option only*)
Accompanied by dipping sauces, dressings and condiments

Pasta Dish

Pasta: Choice of One Pasta from DI Menu
Sauces: Alfredo, Abruzzo, Bolognese
or Marinara

Garnishes: aged parmesan cheese, red pepper flakes, basil and parsley

Entrée

Chicken, Beef or Pork
Accompanied by a harvest vegetable and a rice or potato

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices
Coffee bar with assorted flavored creamers

Cocktail Reception

Weeknight Options: Monday – Thursdays (after 7:00pm)

\$44.95 per person without alcohol

\$59.95 per person with beer/wine

\$69.95 per person with “Select” full bar

\$84.95 per person with “Premier” full bar

Friday and Saturday Options:

\$54.95 per person without alcohol

\$69.95 per person with beer/wine

\$79.95 per person with “Select” full bar

\$89.95 per person with “Premier” full bar

Plus 7.75% tax and 20% gratuities

This is a TIER 1 event package.

Cocktail Reception Package

Champagne or Sparkling Cider Toast

Cocktail Display

Seasonal Fruit Platter with Gourmet Cheese Display with Assorted Crackers

Hors D’oeuvres/Heavy Appetizers

Choice: (5) Hors D’oeuvres/Heavy Appetizers

Accompanied by dipping sauces, dressings and condiments

Pasta Dish

Pasta: Choice of One Pasta from DI Menu

Sauces: Alfredo, Bolognese, Abruzzo or Marinara

Garnishes: aged parmesan cheese, red pepper flakes, basil and parsley

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices

Coffee bar with assorted flavored creamers

Deluxe Cocktail Reception

Weeknight Options: Monday – Thursday (after 7:00pm)

\$49.95 per person without alcohol

\$64.95 per person with beer/wine

\$74.95 per person with “Select” full bar

\$89.95 per person with “Premier” full bar

Friday and Saturday Options:

\$59.95 per person without alcohol

\$74.95 per person with beer/wine

\$84.95 per person with “Select” full bar

\$94.95 per person with “Premier” full bar

Plus 7.75% tax and 20% gratuities

Deluxe Cocktail Reception Package

Champagne or Sparkling Cider Toast

Salad

Choice of Mixed greens with choice of two dressings and bakery fresh rolls

Hors D’oeuvres/Heavy Appetizers

Choice: (2) Butlered Hors D’oeuvres

Choice: (4) Hors D’oeuvres/Heavy Appetizers

Accompanied by dipping sauces, dressings and condiments

Pasta Dishes

Pasta: Choice of Two Pastas & Two Sauces from DI Menu

Sauces: Alfredo, Bolognese, Abruzzo or Marinara

Garnishes; aged parmesan cheese, red pepper flakes, basil and parsley

Dessert

Gourmet chocolate fountain with seasonal fruits,
salty treats & sweets ready to be assembled on skewers for dipping

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices

Coffee bar with assorted flavored creamers and
Hot Tea Display

Deluxe Dinner

Weeknight Options: Monday – Thursday (after 7:00pm)

\$59.95 per person without alcohol \$74.95 per person with beer/wine
\$89.95 per person with “Select” full bar \$99.95 per person with “Premier” full bar

Friday and Saturday Options:

\$69.95 per person without alcohol \$84.95 per person with beer/wine
\$99.95 per person with “Select” full bar \$109.95 per person w/ “Premier” full bar

Plus 7.75% tax and 20% gratuities

Dinner Banquet Package (Premier)

Champagne or Sparkling Cider Toast

Salad

Choice of mixed greens and three dressings with bakery fresh rolls

Cocktail Display

Seasonal Fruit and Gourmet Cheese Display with
Assorted Crackers

Hors D’oeuvres/Heavy Appetizers

(2) Select Hors D’oeuvres which can include Antipasto Platter
Accompanied by dipping sauces and condiments

Pasta Dish

Pasta: Choice of Two Pastas from DI Menu
Choose Two Sauces: Alfredo, Bolognese, Abruzzo or Marinara
Garnishes: aged parmesan cheese, red pepper flakes, basil and parsley

Entrée

Chicken, Beef or Pork
Or

Choice: (1) Carving Station (**Friday/Saturday option only**)
Roasted Turkey, Oven Roasted Chicken, Herb Crusted Pork Tenderloin or Grilled Marinated Beef
Side dishes: One harvest vegetable and a rice or potato dish

Dessert

Gourmet chocolate fountain with seasonal fruits,
salty treats & sweets ready to assemble on skewers for dipping
or
choice of another Hors D’oeuvres

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices
Coffee bar with assorted flavored creamers and Hot Tea Display

Deluxe Sit Down Dinner

Weeknight Options: Monday -Thursday (after 7:00pm)

\$74.95 per person without alcohol

\$84.95 per person with beer/wine

\$94.95 per person with "Select" full bar

\$104.95 per person w/ "Premier" full bar

Weekend Option: Friday (after 7:00 p.m.) Saturday may start as early as 4:00 p.m.

\$ 94.95 per person without alcohol

\$109.95 per person with beer/wine

\$119.95 per person with "Select" full bar

\$129.95 per person w/ "Premier" full bar

Plus 7.75% tax and 20% gratuities

Sit Down Dinner (Premier)

(This is a plated dinner).

Champagne or Sparkling Cider Toast

Salad

Choice of salad with bakery fresh buttered herb rolls and

Assorted Breads

Dressings: Choose any three

Cocktail Display

Seasonal Fruit and Gourmet Cheese Display with

Assorted Crackers

Hors D'oeuvres/Heavy Appetizers

(2) Chef Select Hors D'oeuvres (*Butler style only*)

Accompanied by dipping sauces and condiments

Pasta Dish

Pasta: Choice of Two Pastas from DI Menu

Choose Two Sauces: Alfredo, Bolognese, Abruzzo or Marinara

Garnishes: aged parmesan cheese, red pepper flakes, basil and parsley

Entrée

Choose Two: Chicken, Beef, Pork, or Atlantic Caught Salmon

(Option of rolling carving station for one entrée to each table)

Side dishes: Accompanied by a seasonal vegetable and a rice or potato

Dessert

Gourmet chocolate fountain with seasonal fruits,

salty treats & sweets ready to assemble on skewers for dipping

Beverages

Sweet tea/unsweetened tea/chilled water w/ lemon or lime slices

Coffee bar with assorted flavored creamers and Hot Tea Display

A La Carte Options

This is a customized option where you can create your distinct menu with our Banquet team to incorporate any a la carte item as an addition to any package.

A La Carte

Prices upon request

- Antipasto Display
- Butler Style Hors d'oeuvres
- Additional Hors d'oeuvres or Heavy Appetizers
- Gourmet Cheese Display
- Seasonal Fruit Display
- Chocolate Fountain Display
- Seafood Menu Selections
- Executive Cocktail Display
- Chef Carving Station
- Executive Chef Carving Station
- Pasta Station
- Baked or Mashed Potato Station
- Taco Station
- Spirits, Wine and Beer
- Dessert Platter: placed on each table
- Bakery Fresh Pastries & Cookie Platter on a dessert table
- Chocolate Fountain with fruit and extras
- Viennese Dessert Table
- Ice Cream Sundae Bar
- Cupcake Tower Display
- Wedding Cake

Spirits, Wine & Beer Selections

There is a \$500.00 set up fee for the open bar a la carte addition. This fee is not applied to the “all inclusive pricing packages” with alcohol. This fee covers all bar staff, glassware, alcohol and condiments associated with the bar. Taxes are charged at the rate of 7.75% and gratuities are an additional 20% as noted in this document.

NOTES: Guests must be 21 years and older to be served. A bartender has the right to refuse alcohol consumption to anyone and will card anyone under the age of thirty (30).

A La Carte Spirits Packages

Spirits I

Beer & Wine provided for each guest, (\$17.50 per person plus tax and gratuities)

- Choice of two domestic beers and two import
- Choice of four house wines: We have a wide selection of wines and your DI Banquet Coordinator can tell you about the many types we offer.

Spirits II

Select Liquor (\$29.50 per person plus tax and gratuities)

- Choice of two domestic beers and two import; bottled
- Choice of four house wines (same as above).
- Selection of “premium” liquors which include

Spirits III

Premier Liquor (\$39.99 per person plus tax and gratuities)

- Choice of three domestic beers and two import; bottled
- Choice of four house wines (same as above).
- Selection of “top shelf” liquors which include

Spirits IV

Cordials and Liqueurs Only (\$9.50 per person plus tax and gratuities)

- After Dinner Option

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