

# MEETING & EVENT MENUS

## BREAKFAST

We politely request a minimum of 15 people for hot breakfast buffets. A surcharge of \$100 will be applied to all hot breakfast buffets of less than 15 people.

### BREAKFAST PACKAGES

#### **SUNRISE SNACKS** \$18 per person

Fresh-cut seasonal fruit  
Plain or honeyed yogurt, house made granola cereal  
House made breakfast breads  
Whipped butter, fruit preserves  
Morning juices, fresh brewed coffee, hot tea

#### **MEDITERRANEAN MORNING** \$21 per person

Potato and onion frittata, sausage and bacon frittata  
Fresh-cut seasonal fruit  
Plain or honeyed yogurt, house made granola cereal  
House made breakfast breads  
Whipped butter, fruit preserves  
Morning juices, fresh brewed coffee, hot tea

#### **BRIGHT-EYED BUFFET** \$24 per person

Scrambled whole eggs or egg whites  
Sautéed baby spinach, oven roasted tomatoes  
Steel-cut oatmeal with walnuts, raisins, brown sugar  
Fresh-cut seasonal fruit  
Plain or honeyed yogurt, house made granola cereal  
Whole grain muffins  
Morning juices, fresh brewed coffee, hot tea

#### **21c HOT BREAKFAST** \$28 per person

Scrambled farm eggs  
French toast or buttermilk pancakes  
Breakfast potatoes or grits  
Applewood smoked bacon, country ham  
Fresh-cut seasonal fruit  
Plain or honeyed yogurt, house made granola cereal  
White and wheat toast, plain and everything bagels,  
Whipped butter, fruit preserves  
Morning juices, fresh brewed coffee, hot tea

### BREAKFAST ENHANCEMENTS

Some additional options to make your event unique

#### **OMELETS MADE TO ORDER** \$12 per person (\$100 Chef fee required)

Whole farm egg and egg white omelets  
Selection of tomatoes, peppers, ham, bacon, shredded cheddar cheese

#### **THE BROWN BAG BREAKFAST** \$20 per person

Breakfast to go!  
Egg and cheese on english muffin or bagel with scrambled eggs, peppers, onion, cheddar cheese  
(add breakfast meat \$2)  
Whole fruit  
Bottled water, fresh brewed coffee or tea

### BREAKFAST ADDITIONS

These items can be added to any of our breakfast menus  
No substitutions please

#### **Smoked Salmon Platter** \$15 per person

#### **Breakfast Sandwich** \$8 per person

Egg and cheese biscuit (add breakfast meat \$2)

#### **Scrambled Farm Eggs** \$4 per person

#### **Buttermilk Biscuits and Gravy** \$7 per person

#### **Buttermilk Pancakes** \$5 per person

#### **French Toast** \$5 per person

#### **Bacon, Breakfast Sausage or Country Ham** \$5 per person

#### **Turkey Bacon, Chicken Apple Sausage** \$5 per person



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## BRUNCH

We politely request a minimum of 15 people for brunch buffets. A surcharge of \$100 will be applied to all brunch buffets of less than 15 people. Served with fresh brewed coffee and hot tea.

### BRUNCH PACKAGES

#### **TRIANGLE BRUNCH** \$32 per person

- Hand cut seasonal fruit, house made breakfast breads and muffins, plain and everything bagels, smoked salmon and herb cream cheese
- Artisan cheese display with seasonal accompaniments
- Whipped yogurt and house made granola parfaits
- Egg white fritatta with sundried tomatoes and herbs
- Hickory smoked bacon and housemade country sausage
- TN cheddar grits or skillet potatoes
- Cinnamon French toast or buttermilk pancakes with vanilla bean maple syrup
- Turkey pimento cheese or chicken salad watercress sandwiches
- Traditional assorted cookies
- Includes fresh orange and grapefruit juice, locally roasted coffee and tea

#### **BULL CITY BRUNCH** \$36 per person

- Hand cut seasonal fruit, house made breakfast breads and muffins, plain and everything bagels, smoked salmon and herb cream cheese
- Charcuterie display with seasonal accompaniments
- Scrambled farm eggs with cheddar cheese and herbs
- Hickory smoked bacon and house made country sausage
- TN cheddar grits or skillet potatoes
- BMF Chicken and waffles with honey and spice
- Rotisserie chicken or pork loin
- Romaine or Caesar salad
- Traditional assorted cookies
- Includes fresh orange and grapefruit juice, locally roasted coffee and tea

### LIQUID BRUNCH ENHANCEMENTS

One bartender required per 75 guests. (We politely request a \$100 bar set up fee per bartender.)

#### **MARIAS, MARYS AND MIMOSAS**

\$9 per cocktail or unlimited brunch cocktails \$18 per hour, or \$12 for each additional hour

Complete with an assortment of seasonal pickles, garnishes, mixers and what nots.

### CUSTOM BAR PACKAGES AVAILABLE



## DAYTIME MEETING RECESS

### REJUVENATE \$10 per person

Vegetable crudité, hummus, buttermilk dip  
Served with flat bread crackers

### HEALTHY SNACK \$14 per person

Fresh whole fruit  
Trail Mix with dried fruit, mixed nuts, granola  
Toasted almonds, vanilla honeyed yogurt

### SOMETHING POPPED \$8 per person

Caramel corn, truffle popcorn and salted popcorn

### MILK & COOKIES \$10 per person

Extra-large chocolate chip, peanut butter and oatmeal  
cookies, cream puffs  
Ice cold milk

### ÉCLAIRS \$13 per person

House made éclairs with seasonal filling and toppings

### CHEESE & OLIVES \$13 per person

An assortment of house made pickles and artisan cheeses  
Toasted crostini and house made mostarda

### CHIPS & DIPS \$11 per person

House made salsa, guacamole, caramelized onion dip  
Served with corn, potato and pita chips

## À LA CARTE BEVERAGE

### OPTION ONE \$6 per person

Regular and decaffeinated coffee, hot tea

### OPTION TWO \$9 per person

Regular and decaffeinated coffee, hot tea, iced or bottled  
water

### OPTION THREE \$12 per person

Regular and decaffeinated coffee, hot tea, soft drinks,  
iced or bottled water

### OPTION FOUR \$13 per person

Regular and decaffeinated coffee, hot tea, bottled still,  
sparkling water

Add a selection of juices \$3 per person



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## SIT-DOWN LUNCH

Served with fresh brewed coffee and hot tea, assorted artisan rolls and whipped butter.

**OPTION ONE** \$29 per person: select one soup or salad, one entrée and one dessert

**OPTION TWO** \$36 per person: select one soup, one salad, two entrées and two desserts

### SOUPS

**Brunswick Stew** tomato, seasonal beans and vegetables, pork, beef

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Central Park Gazpacho** mint, cucumber, crème fraiche (Summer only)

**Roasted Butternut Squash** (Fall/Winter only)

**Lentil Stew** mirepoix, tomato, fresh herbs (Fall/Winter only)

### SALADS

**Mixed Lettuces** seasonal vegetables parmesan, vinaigrette

**Romaine Heart Salad** parmesan, croutons, confit garlic

**Frisée Salad** almonds, manchego, citrus dressing

**Grain and Bean Salad** roasted mushrooms, goat cheese, hazelnuts

**Cluster Tomato Salad** fresh mozzarella, garden basil, balsamic (Summer only)

**Arugula Salad** butternut squash, spiced pecans, ricotta salata (Fall/Winter only)

### ENTRÉES

**Penne** classic bolognese, grated parmigiano

**Rotisserie Chicken** sweet and hot peppers, tomato, lemon, white wine

**Seasonal Catch** quinoa, seasonal vegetables, dill yogurt, grilled lemon (\$4 surcharge)

**Roasted Pork Loin** potato purée, arugula

**Seared Salmon** white bean, bacon and kale ragout

**Chickpea Panisse** roasted seasonal vegetables, mushroom brodo

**Seasonal Vegetable Galette** portobello, goat cheese, pine nuts

### DESSERT

**Vanilla Custard** sable, citrus

**Chocolate Panna Cotta** passion fruit bubbles, mango chili glass

**Sweet Potato Cake** bourbon glaze, ginger cremeux

**Mascarpone Cheesecake** salted caramel

**Chocolate Cake** whipped cream

**Whipped Ricotta and Fresh Berries**



## BULL CITY LUNCH BUFFET

We politely request a minimum of 15 people for all lunch buffets. A surcharge of \$100 will be applied to all lunch buffets of less than 15 people. Served with fresh brewed coffee, hot tea, artisan rolls and whipped butter.

**OPTION ONE** \$30 per person: Select one soup, one salad, one entrée, one side and one dessert

**OPTION TWO** \$38 per person: Select one soup, two salads, two entrées, two sides and two desserts

### SOUPS

**Brunswick Stew** tomato, seasonal beans and vegetables, pork, beef

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Central Park Gazpacho** mint, cucumber, crème fraiche (Summer only)

**Roasted Butternut Squash** (Fall/Winter only)

**Lentil Stew** mirepoix, tomato, fresh herbs (Fall/Winter only)

### SALADS

**Mixed Lettuces** seasonal vegetables, parmesan, vinaigrette

**Romaine Heart Salad** parmesan, croutons, confit garlic

**Frisée Salad** almonds, manchego, citrus dressing

**Grain and Bean Salad** roasted mushrooms, goat cheese, hazelnuts

### ENTRÉES

**Penne** classic bolognese, grated parmigiano

**Rotisserie Chicken** sweet and hot peppers, tomato, lemon, white wine

**Fresh Catch** quinoa, seasonal vegetables, dill yogurt (\$4 surcharge)

**Roasted Pork Loin** potato purée, arugula

**Seared Salmon** white bean, bacon and kale ragout

**Seasonal Vegetable Galette** portobello, goat cheese, pine nuts

### SIDE DISHES

**Braised Greens**

**Smoked Green Beans**

**Roasted Fingerling Potatoes**

**Mashed Scarlett Potatoes**

### DESSERT

**Vanilla Custard** sable, orange curd, citrus meringue

**Chocolate Panna Cotta** passion fruit bubbles, mango chili glass

**Sweet Potato Cake** bourbon glaze, ginger cremeux

**Mascarpone Cheesecake** salted caramel

**Chocolate Cake** whipped cream

**Assorted Cookies** chocolate chip, peanut butter, oatmeal raisin

**Chocolate Brownies**

**Cream Puffs**



## DELI-STYLE LUNCHES

We politely request a minimum of 15 people for all lunch buffets. A surcharge of \$100 will be applied to all lunch buffets of less than 15 people. Served with fresh brewed coffee and hot tea.

### BOXED LUNCH GRAB-AND-GO \$26 per person

Select two sandwiches, two sides and two desserts  
Served with bottled water and one piece of whole fruit

### DELI BUFFET SPREAD \$28 per person

Select one soup, three sandwiches, two sides and two desserts

### SOUPS

**Brunswick Stew** tomato, seasonal beans and vegetables, pork, beef

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Central Park Gazpacho** mint, cucumber, crème fraiche (Summer only)

**Roasted Butternut Squash** (Fall/Winter only)

**Lentil Stew** mirepoix, tomato, fresh herbs (Fall/Winter only)

### SANDWICHES

**Turkey Breast** pimento cheese, bread and butter pickles

**Shaved Roasted Beef** shaved red onion, sharp cheddar cheese, horseradish sauce

**Black Forest Deli Ham** whole grain mustard, swiss, spicy greens

**Grilled Veggie** shaved cucumber, watercress, green goddess dressing

**Chicken Salad** pine nuts, plump raisins, celery, mayonnaise

**Tomato Sandwich** smoked mozzarella, basil aioli (Summer only)

\*Gluten free options available

### DELI SIDES

**Barley Salad** toasted barley, herbs, onion, tomato

**New Potato Salad** hardboiled egg, dijon mustard, cornichon, paprika

**Pasta Salad** macaroni, olives, roasted peppers

**White Bean Salad** mint, citrus vinaigrette

**Red Cabbage and Apple Slaw** apple cider vinegar, parsley

### DESSERT

**Assorted Cookies** chocolate chip, peanut butter, oatmeal raisin

**Chocolate Brownies**

**Cream Puffs**

**Lemon Bars**



## QUICK MEETING LUNCHES

We politely request a minimum of 15 people for all lunch buffets. A surcharge of \$100 will be applied to all lunch buffets of less than 15 people. Served with fresh brewed coffee, hot tea, artisan rolls and whipped butter.

### SOUP & SALAD

Select one soup, two salads and one dessert

**With grilled chicken** \$23 per person

**With grilled shrimp** \$24 per person

**With grilled chicken & shrimp** \$28 per person

### SOUP, SALAD & PASTA

Select one soup, two salads, one pasta and one dessert

**With grilled chicken** \$25 per person

**With grilled shrimp** \$26 per person

**With grilled chicken & shrimp** \$29 per person

### SOUPS

**Brunswick Stew** tomato, seasonal beans and vegetables, pork, beef

**Black Eyed Pea** ham hocks, fresh herbs, crème fraiche

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Central Park Gazpacho** mint, cucumber, crème fraiche (Summer only)

**Roasted Butternut Squash** (Fall/Winter only)

**Lentil Stew** mirepoix, tomato, fresh herbs (Fall/Winter only)

### SALADS

**Mixed Lettuces** seasonal vegetables, parmesan, vinaigrette

**Romaine Heart Salad** parmesan, croutons, garlic confit

**Frisée Salad** almonds, manchego, citrus dressing

**Grain and Bean Salad** roasted mushrooms, goat cheese, hazelnuts

### PASTA

**Rigatoni** classic bolognese, grated parmigiano

**Farfalle** basil and pine nut pesto, ricotta

**Penne** tomato vodka sauce, seasonal vegetables, pecorino

### DESSERT

**Assorted Cookies** chocolate chip, peanut butter, oatmeal raisin

**Chocolate Brownies**

**Cream Puffs**

**Lemon Bars**

**Fresh Cut Fruit**



## RECEPTION CANAPÉS & STATIONED SNACKS

Choice of two canapes for \$15 per person or four canapes for \$28 per person, hand-passed for the first 30 minutes of your event. Two-hour service is provided for stationed items. Let us know if you want any late night snacks!

### HOT & COLD CANAPÉS

- Cheddar Gougères** red eye aioli
- Chicken & Waffle** hot sauce and pickle
- Broccoli Beignets** lemon parmesan aioli
- Parmesan Crisps** bacon jam
- Deviled Eggs** ham, romesco and scallion
- Pimento Cheese Biscuits** hot pepper and pickles
- Country Pate** on toast with grain mustard and frisée
- White Gazpacho** tomato confit and olives (Summer only)
- Caprese Skewer** tomato, olive, marinated feta (Summer only)

### COASTAL CANAPÉS (\$3 surcharge)

- Fried Oyster**
- Gravalax Crostini**
- Crab Hushpuppies**
- Shrimp Toast**

### STATIONED SNACKS

- BAR SNACKS** \$5 pick one, \$9 for all  
Marinated olives, mixed nuts, or chef's choice popcorn

- ARTISAN CHEESE** \$12 per person  
Selection of artisan cheeses served with Counting House accoutrements and flatbread crackers

- CHARCUTERIE** \$14 per person  
Selection of house made and artisan charcuterie served with Counting House accoutrements and flatbread crackers

- MEAT & CHEESE** \$18 per person  
Assortment of house made artisan cheese and charcuterie served with Counting House accompaniment

- FLATBREADS & DIPS** \$16 per person  
Chickpea hummus, eggplant caponata, ash roasted pepper dip and avocado dip served with grilled naan bread and lettuce wraps

- SLIDERS (CHOOSE TWO)** \$18 per person  
Banker cheeseburger, pulled pork, ham and cheddar gougere or eggplant sliders served with pickles and assorted sauces

- COUNTING HOUSE WINGS & THINGS** \$20 per person  
BBQ, spicy or plain chicken wings served with house made bread and butter pickles

- SEA SNACKS & OYSTERS** \$24 per person  
Pickled shrimp, marinated mussels and oysters on the half shell served with remoulade, mignonette and cocktail sauce

- CARVING STATION** \$22 per person (\$100 chef fee, minimum of 20 guests)  
Choice of salt and pepper crusted prime rib, pastrami style beef brisket, or smoked fennel rubbed porchetta served with assorted sauces and artisan rolls

- ASSORTED SWEETS** \$9 per person  
Assortment of house made confections



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## RECEPTION CANAPÉS & STATIONED SNACKS

### SIDE DISHES

**Counting House Fries** \$3 per person

**Brussels Sprout Slaw** \$4 per person (Fall/Winter only)

**Sweet Potato Fries** \$5 per person

**Local Greens Salad** \$5 per person

**Romaine Salad** \$6 per person

### À LA CARTE BEVERAGE

**OPTION ONE** \$6 per person

Regular and decaffeinated coffee, hot tea

**OPTION TWO** \$9 per person

Regular and decaffeinated coffee, hot tea, iced tea, iced or bottled water

**OPTION THREE** \$12 per person

Regular and decaffeinated coffee, hot tea, iced tea, soft drinks, iced or bottled water

**OPTION FOUR** \$13 per person

Regular and decaffeinated coffee, hot tea, iced tea, iced or bottled still water, bottled sparkling water

Add orange, grapefruit and cranberry juice \$3 per person



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# SIT DOWN DINNER

Served with fresh brewed coffee, hot tea, assorted artisan rolls and whipped butter.

### SOUPS

- Brunswick Stew** tomato, seasonal beans and vegetables, pork, beef
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Central Park Gazpacho** mint, cucumber, crème fraiche (Summer only)
- Roasted Butternut Squash** (Fall/Winter only)
- Lentil Stew** mirepoix, tomato, fresh herbs (Fall/Winter only)

### SALADS

- Mixed Lettuces** seasonal vegetables, parmesan, vinaigrette
- Romaine Heart Salad** parmesan, croutons, confit garlic
- Frisée Salad** almonds, manchengo, citrus dressing
- Grain and Bean Salad** roasted mushrooms, goat cheese, hazelnuts
- Cluster Tomato Salad** fresh mozzarella, garden basil, balsamic (Summer only)
- Arugula Salad** butternut squash, spiced pecans, ricotta salata (Fall/Winter only)

### ENTRÉES

- Seared Sea Scallops** vegetarian hoppin' john and lemon and caper sauce
- Pan Roasted Salmon** white beans, bacon, che's choice vegetable
- Seasonal Catch** quinoa, seasonal vegetables, dill, yogurt, grilled lemon (\$4 surcharge)
- Rotisserie Chicken** sweet & hot peppers and roasted potatoes
- Proscuitto Wrapped Pork Shank** celery gremolata, mashed scarlett potato
- Grilled Beef Tenderloin** polenta, charred tomato, grilled romaine (\$4 surcharge)
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Barley and Vegetable Sauté** seasonal vegetables, herb jam

### DESSERT

- Vanilla Custard** sable, orange curd, citrus meringue
- Chocolate Panna Cotta** passion fruit bubbles, mango chili glass
- Sweet Potato Cake** bourbon glaze, ginger cremeux
- Mascarpone Cheesecake** salted caramel
- Chocolate Cake** whipped cream
- Lemon Tart**

### THREE COURSE

#### **MENU OPTION 1**

One first course, one entrée, one dessert.  
\$58 per person

### THREE COURSE

#### **MENU OPTION 2**

Two first courses, three entrées, two desserts.  
\$68 per person

### THREE COURSE

#### **MENU OPTION 3**

Three first courses, three entrées, three desserts.  
\$75 per person

### FOUR COURSE

#### **MENU OPTION 4**

Chef's four-course tasting menu.  
\$86 per person

### FOUR COURSE

#### **MENU OPTION 5**

Two first courses, one pasta mid-course, two entrées, two desserts.  
\$95 per person



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## COUNTING HOUSE DINNER BUFFET

We politely request a minimum of 15 people for all dinner buffets. A surcharge of \$100 will be applied to all dinner buffets of less than 15 people. Served with fresh brewed coffee, hot tea, artisan rolls and whipped butter.

**OPTION ONE** \$56 per person: Select one soup, one salad, two entrées, one side and one dessert

**OPTION TWO** \$63 per person: Select one soup, two salads, two entrées, two sides and two desserts

### SOUPS

**Brunswick Stew** tomato, seasonal beans and vegetables, pork, beef

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Central Park Gazpacho** mint, cucumber, crème fraiche (Summer only)

**Roasted Butternut Squash** (Fall/Winter only)

**Lentil Stew** mirepoix, tomato, fresh herbs (Fall/Winter only)

### SALADS

**Mixed Lettuces** seasonal vegetables, parmesan, vinaigrette

**Romaine Heart Salad** parmesan, croutons, confit garlic

**Frisée Salad** almonds, manchego, citrus dressing

**Grain and Bean Salad** roasted mushrooms, goat cheese, hazelnuts

**Cluster Tomato Salad** fresh mozzarella, garden basil, balsamic (Summer only)

**Arugula Salad** butternut squash, spiced peans, ricotta salata (Fall/Winter only)

### ENTRÉES

**Casarecce** housemade sausage, broccolini, garlic, parmesan

**Pan Roasted Salmon** white beans and bacon

**Seasonal Catch** grilled lemon, dill and yogurt (\$4 surcharge)

**Spit Roasted Chicken** sweet and hot peppers, tomato, lemon, white wine

**Rotisserie Pork Belly** mostarda, fried sage

**Grilled Beef Tenderloin** salsa verde, caramelized onions and crispy shallots (\$4 surcharge)

**Seasonal Vegetable Galette** portobello, goat cheese, pine nuts

### SIDE DISHES

**Braised Greens**

**Smoked Green Beans**

**Roasted Fingerling Potatoes**

**Mashed Scarlett Potatoes**

### DESSERT

**Vanilla Custard** sable, citrus

**Chocolate Panna Cotta** passion fruit bubbles, mango chili glass

**Sweet Potato Cake** bourbon glaze, ginger cremeux

**Marscapone Cheesecake** salted caramel

**Chocolate Cake** whipped cream

**Assorted Cookies** chocolate chip, peanut butter, oatmeal raisin

**Dark Chocolate Brownies**

**Cream Puffs**





## HOSTED & CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests.

### WELL BAR

**\$8 Liquor** Finlandia Vodka, New Amsterdam Gin, Bacardi Rum, Jim Beam Bourbon, Famous Grouse Scotch, Sauza Tequila

**\$8 Wine** Primaterra Prosecco (Sparkling); Vallevo Chardonnay, Anton Bauer Gruner Veltliner (White); Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec (Red)

**\$6 Beer** Stella Artois, local craft and specialty beer

### PREMIUM BAR

**\$10 Liquor** Absolut Vodka, Tanqueray Gin, Bacardi Rum, Old Forester Bourbon, Dewar's Scotch, El Jimador Tequila

**\$8 Wine** Primaterra Prosecco (Sparkling); Vallevo Chardonnay, Anton Bauer Gruner Veltliner (White); Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec (Red)

**\$6 Beer** Bud Light, Stella Artois, local craft and specialty beer

### SUPER PREMIUM BAR

**\$12 Liquor** Grey Goose Vodka, Bombay Sapphire Gin, Premium Light Rum, Maker's Mark Bourbon, Glenlivet 12yr Scotch, Herradura Tequila

**\$8 Wine** Primaterra Prosecco (Sparkling); Vallevo Chardonnay, Anton Bauer Gruner Veltliner (White); Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec (Red)

**\$6 Beer** Bud Light, Stella Artois, local craft and specialty beer

### BAR PACKAGES

#### HOUSE BEER & WINE PACKAGE

\$15 per person for first hour  
\$10 per person for each additional hour

#### WELL BAR PACKAGE

\$20 per person for first hour  
\$12 per person for each additional hour

#### PREMIUM BAR PACKAGE

\$24 per person for first hour  
\$16 per person for each additional hour

#### SUPER PREMIUM BAR PACKAGE

\$26 per person for first hour  
\$18 per person for each additional hour

#### LOCAL BEER PACKAGE

Add a selection of Triangle beers to any package for \$4 per person per hour

Add a specialty cocktail for \$10 per person



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