



MILLENNIUM
HOTEL
DURHAM

Holiday Menu
2009



Dear Holiday Event Planner,

This has been a challenging year for many businesses and employees. What a better way to reward your staff for their hard work and dedication to your organization than by giving Thanks and celebrating the holiday season together! The Millennium Hotel would like the opportunity to work with you to make this an event your team will remember for years to come!

Now is the time to begin planning for this special event. We have carefully prepared select menus to express your thanks and gratitude to your team as well as support your budget.

First, the Millennium Hotel will extend a Complimentary Guest Room for the planner on the night of your holiday party for groups of 125 people or more.

All the Holiday Packages in this brochure include the following:

- *Holiday decorations throughout the hotel
- *Holiday centerpieces on each table
- *Hardwood Dance Floor
- *Complimentary Bartender Fees
- *Special Guest Room rate for your guests
- *A buy one get one free Breakfast Buffet coupon for overnight guests in Bel Gusto Restaurant.
- * A coupon for a buy one get one free dinner in Bel Gusto Restaurant for each guest in attendance
- *Outstanding Food Quality and Presentation
- *Impeccable Service
- *Abundance of Complimentary and Convenient Parking

Book your event on Monday through Thursday evening and one bottle of our exquisite house wine will be provided per table as part of your Holiday Package.

*10% off of the total Food subtotal will be subtracted from your bill in lieu of wine if alcohol will not be served at your event.

The Millennium trusts you will find our packages appropriate for your Holiday Event. As always, our culinary team is prepared to assist you in customizing a menu to meet your specific needs. Our professional service team will ensure your Holiday event exceeds your expectations. Please contact me today to reserve your space and begin planning your holiday party!

Sincerely,

Anthony Ellis
Food and Beverage Director
Tel. 919-382-5008
tellis@mill-usa.com

Vuletide Holiday Party

(50 Guest Minimum)

Buffet served with Warm Dinner Rolls, Butter, Sweet Tea, Water and Coffee Service

Cocktail Reception

(Service for 1 hour)

Cheese Display with French Bread, Chutney and Deluxe Cracker Assortment

Warm Spinach and Artichoke Dip with Pita Chips

Jack Daniels BBQ Meatballs

Spring Rolls served with an Asian Plum Dipping Sauce

Dinner Buffet

(Service for 1 hour)

Salad

(Select 3)

Mixed Garden Greens with Tomatoes, Cucumbers and assorted Dressings

Caesar Salad with Croutons and Asiago Cheese

Grilled Winter Vegetable Pasta Salad

Italian Potato Salad

Roasted Tomato, Cannelloni Beans, Fennel and Endive Salad

Entree

(Select 3)

Rainbow Trout Fillet finished with a Black Truffle Beurre Noisette

Roast Tom Turkey served with Orange Cranberry Relish

Dutch Roast finished with a Shallot-Madeira and Shiitake Mushroom Demi

Slow-Cooked Holiday Pot Roast finished with a Beef Demi-Glace

Roasted Pork Loin served with Cranberry Chutney

Baked Icelandic Cod finished with a Beurre Blanc

Baked Ham finished with a Pomegranate-Molasses Glaze

Accompaniments

(Select 3)

Acorn Squash served with Cranberry Chutney

Candied Sweet Potatoes

Yukon Gold Au Gratin Potatoes

Warm Basmati Rice Salad with Pecans and Currants

Chestnut Sage Dressing

Medley of Vegetables

Southern Greens

Haricot Vertes

Dessert

Red Velvet Cake, Chocolate Cake, Crème de Menthe Mousse Parfaits, Bourbon

Pecan Pie

\$37.95 per guest

Prices are subject to 21% Service Charge and 7.75% North Carolina State Sales Tax

2800 Campus Walk Avenue Durham, NC 27705 Phone: (919) 382-5005 Fax (919) 383-6035

Website: www.millenniumhotels.com

Candy Cane Lane Reception

(100 Guest Minimum)

Service for 2 hours

Hors D'oeuvres

International Cheese and Fruit Display with Assorted Crackers
Antipasti Display with Olive Oil and Cracked Pepper
Artichoke and Spinach Dip with Toast Points
Black Bean Quesadillas
Cinnamon Glazed Pecans and Party Snack Mix at the Bar

Carving Station

(Select 1)

Slow Roasted Top Sirloin of Beef
Oven Roasted Tom Turkey
Molasses and Jack Daniels Glazed Ham
Maple Farm Pork

(each item is served with Dinner Rolls and accompaniment sauces)

Action Station

(Select 1)

Mashed Potato Cocktails

Yukon mash with your choice of toppings: Cheese, Peppered Bacon, Scallions, Diced Tomatoes, Canadian Bacon, Sour Cream, Red and Green peppers, Diced Grilled Chicken, Rosemary Oil, Garlic Butter

Shrimp and Grit Martinis

Sautéed Shrimp Served over Your Choice of Cheese Grits or Plain Grits in a Martini Glass

Accompanied by Shredded Cheese, Scallions, Bacon, Diced Tomatoes and Tabasco Sauce

Paella Station

Chicken, Shrimp, Andouille Sausage, Mussels, Olive Oil, Garlic and Rice pan simmered in a Saffron Tomato Broth

Pasta Station

Orecchiette, Farfalle and Penne Pasta

The following sauces; Roasted Red Pepper, Fresh Tomato with Roasted Garlic and Thyme,

Bolognese, Sun-Dried Tomato and Mushroom Cream, Grated Romano Cheese and Asiago Cheese

Fresh Ground Pepper and Crushed Red Pepper

Holiday Confection's Display

Assorted Fruit Tarts
Crème de Menthe Parfaits
Chocolate Truffles
Fig and Mascarpone Beggar Purse

Beverages

Sparkling Fruit Punch
Egg Nog
Spiced Hot Apple Cider
Coffee Station

\$23.95 per guest

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Smokey Mountain Sleigh-Ride Buffet

(50 Guest Minimum)

Service for 2 hours

Buffet served with Warm Dinner Rolls, Butter, Sweet Tea, Water and Coffee Service

Soup

Curried Butternut Squash

Salads

Field Greens served with Buttermilk Ranch Dressing and Tomato Basil Vinaigrette

Christmas Cabbage Salad

Red Bliss Potato Salad

Entrée Selections

(Select 3)

Roasted Pork Loin finished with a Ginger Orange Glaze and Fig Compote
Rosemary and Sage Roasted Rotisserie Chicken

Roasted Turkey

Baked Salmon finished with Tarragon Butter and a Zucchini Mint Relish

Seafood Lasagna

Roast Top Round of Beef

Gingered Pot Roast with Root Vegetables

Accompaniments

(Select 3)

Oven Roasted Yukon Potatoes

Garlic Mashed Potatoes

Warm Basmati Rice with Asparagus Tips and Dried Cranberries

Bechamel, Parmigano and Pesto Baked Ziti

Seasoned Winter Vegetable Medley

Haricot Vertes

Holiday Dessert Table

New York Style Cheesecake

Chocolate Cake

Red Velvet Cake

Rum-Raisin Bread Pudding served with a Spiced Rum Sauce

\$29.95 per guest

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Additional Items

Dessert Display

Chocolate and New York Style Cheesecake with Assorted Toppings
Cannolis
Tiramisu Chocolate Decadence Torte
Mini Éclairs
Bourbon Pecan Pie
Chocolate Dipped Brownies
Short Bread Cookies
Cranberry and Pear Tarts
Lemon Bars

\$7.00 per guest

Bananas Foster Station

\$2.50 per guest

St. Nick's Nightcap

A selection of Fresh Brewed Mocha Java, Columbian Supremo
and French Roast Coffee
Offered with choice of: Kahlua, Jameson's Irish Whiskey, Frangelica, Amaretto
and Chamord
Served with: Whipped Cream, Powdered Cocoa, Sugar in the Raw, Swizzle Sticks,
Cinnamon Sticks, Chocolate Maxi Sticks and a selection of Biscotti
\$6.50 per guest

Featured Holiday Wines

Villa Sorono Pinot Noir, Italy.....\$24.00 per bottle
Nugan Estate Chardonnay, Australia.....\$27.00 per bottle
Red Rock Merlot, California.....\$26.00 per bottle
Silver Peak Zinfandel/California.....\$27.00 per bottle

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Beverage Selections

<u>BEVERAGE</u>	<u>HOST BAR</u>	<u>CASH BAR</u>
Well Liquor	\$5.80	\$6.25
Call Liquor	\$6.72	\$7.25
Cordials	\$7.65	\$8.25
Super Premium	\$8.67	\$9.35
Domestic Beer	\$3.96	\$4.27

Imported Beer	\$4.97	\$5.35
Soft Drinks	\$2.32	\$2.50
House Wine	\$6.03	\$6.50
Domestic Keg Beer	\$400.00++	N / A
Imported Keg Beer	\$500.00++	N / A

Rudolph's Specialty Punch

- Non-Alcoholic Fruit Punch \$35 per Gallon
- Bloody Mary \$65 per Gallon
- Screwdriver \$65 per Gallon
- Champagne Punch \$70 per Gallon
- Mimosas \$70 per Gallon

BEER & WINE BAR

- Domestic Bottled Beer
- Selection of House Wines
- Selection of Soft Drinks
- \$11 Per Guest for the First Hour**
- \$6 Per Guest for Each Additional Hour or Part Thereof**

FULL SERVICE BAR

- Domestic Bottled Beer
- Imported Bottled Beer
- Selection of Wines
- Selection of Liquors
- Selection of Mixers
- Selection of Soft Drinks
- \$13 Per Guest for the First Hour for Well Brands**
- \$14 Per Guest for the First Hour for Call Brands**
- \$7 Per Guest for Each Additional Hour or Part Thereof for Well Brands**
- \$8 Per Guest for Each Additional Hour or Part Thereof for Call Brands**

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Beverage Selections Continued

WHITE WINES

- Château Ste. Michelle Dry Riesling, Washington \$29 per Bottle
- Canyon Road Chardonnay, California \$24 per Bottle
- Nugan Estate Chardonnay, Australia \$28 per Bottle
- Kendall Jackson Chardonnay, Lake County \$34 per Bottle
- Veramonte Sauvignon Blanc, Chile \$27 per Bottle
- Beringer White Zinfandel, Napa \$23 per Bottle

RED WINES

- Canyon Road Cabernet, California \$24 per Bottle
- Avalon Cabernet, Napa \$36 per Bottle
- Alexander Valley Cabernet Sauvignon, Sonoma \$45 per Bottle
- Smith & Hook Cabernet Sauvignon, Santa Lucia \$41 per Bottle
- Canyon Road Merlot, California \$24 per Bottle
- Crosby Merlot, California \$32 per Bottle
- Dry Creek Merlot, Sonoma \$36 per Bottle
- Sterling Merlot, Central Coast \$32 per Bottle
- Benzinger Syrah, Sonoma \$34 per Bottle
- Villa Sorono Pinot Noir, Italy \$28 per Bottle
- La Crema Pinot Noir, Sonoma \$45 per Bottle

SPARKLING WINES & CHAMPAGNE

- Veuve du Vernay, France \$24 per Bottle
- Zardetto Prosecco, Italy \$35 per Bottle
- Domaine Ste, Michelle Burt, Washington \$35 per Bottle
- Moet White Star, France \$83 per Bottle
- Dom Perignon, France \$230 per Bottle
- Airel Brut Non-Alcoholic Champagne \$23 per Bottle
- Sparkling Apple Cider \$23 per Bottle

LABOR CHARGES

BARTENDER FEE

*Required on All Bars
Two Hour Minimum*

One Bartender Required Per 150 Guests for Host Bars

One Bartender Required Per 100 Guests for Cash Bars

\$75 per Bartender for the First Two Hours

\$25 per Bartender for Each Additional Hour or Part Thereof

CASHIER FEE

Required Only on Cash Bars

One Cashier Required Per Bartender (Per 100 Guests)

\$75 per Cashier

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