



Weddings



Special Events

*Classic elegance in the heart of downtown Chapel Hill
Just steps away from everything*



Special Event Packages

The Franklin Hotel offers wedding and special event packages to accommodate your various needs. Professional event planning assistance, day of event coordination, cuisine exclusively created and prepared for The Franklin Hotel, and exceptional banquet service are all included in our event packages. We will work closely with you to ensure every detail is attended to, bringing your vision to life and creating memories that will last a lifetime.

Banquet Facilities

The Franklin Hotel offers an exquisite setting for your bridal luncheon, rehearsal dinner, wedding ceremony and reception. The Hotel offers more than 3,000 square feet of well appointed, elegant banquet space. This welcoming function space features expansive and beautifully carved 10 foot ceilings providing stunning views of Franklin Street.

Our intimate space can serve as a beautiful backdrop for your wedding ceremony. The third floor atrium with an expansive sky view creates the perfect setting. Our Grand Terrace Ballroom is an excellent way to include the charm and beauty of Franklin Street in your ceremony.

Guest Accommodations

The Franklin Hotel offers 67 elegantly appointed guest rooms to accommodate you and your guests, including luxurious suites with private furnished patio balconies and stunning views. Our penthouse suites are the perfect setting for your wedding night, bridal suite, hospitality suite, and private family gatherings!

Please take a moment to review the following pages and visit [The Franklin Hotel](#) website. We will be delighted to assist you with any questions you may have. Please contact Joann Sullivan, Director of Catering at 919-442-4094 or email at jsullivan@franklinhotelnc.com. We look forward to making your special event a memorable one.

The Franklin Hotel

Weddings and Special Events

Event Packages Include

Professional event planning
Day-of-event coordination
Cuisine created and prepared by Catering Works' Executive Chef
Custom Wedding cake by Sugarland Bakery
Experienced, expert wait and bartending staff
Franklin full hosted bar including champagne toast
Banquet space and event set up
60" round banquet tables and chairs
White floor length linen and white linen napkins
House china, flatware and glassware
The Franklin mahogany bar
Recommended vendor list

Event Enhancements

On-site wedding ceremony
Custom floral centerpieces by University Florist
Specialty linen
Custom size dance floor
Specialty rentals
Special music | Disc Jockey
Transportation by The Concierge Executive Transportation

Guest Accommodations

Special guestroom rate for out-of-town guests
Contracted room block of 20 room nights required
One complimentary room night included with every 20 room nights secured

The Franklin Hotel

Special Events and Dinner Packages

Special Event Packages includes butlered hors d'oeuvres, three course dinner and three-hour hosted bar

Crystal

Buffet	Plated
\$100	\$105

Diamond

Buffet	Plated
\$105	\$110

Platinum

Buffet	Plated
\$110	\$115

Weddings Packages

Packages include butlered hors d'oeuvres, dinner, four-hour hosted bar, champagne toast, custom wedding cake, cocktail rounds and 12'x12' dance floor

Crystal

Buffet	Plated
\$110	\$115

Diamond

Buffet	Plated
\$120	\$125

Platinum

Buffet	Plated
\$130	\$135

Ceremony Fee

\$500.00

Exclusive of service charges and taxes
Prices apply to events of 50 guests or more

The Franklin Hotel

Crystal

Buffet

Choice of two entrees, choice of two vegetables, includes one butlered hors d'oeuvres

Plated

choose one from each option, includes one butlered hors d'oeuvres

Salad

Mixed Greens with Cranberries, Pears and Walnuts, mixed gourmet greens with sun-dried cranberries, sliced pears, caramelized walnuts, gorgonzola cheese and homemade balsamic vinaigrette dressing

Mixed Greens and Walnuts with Buttermilk Dressing, greens with walnuts, oranges, onions and buttermilk dressing

Caesar Salad in Parmesan Basket, parmesan basket with fresh romaine, grated parmesan, croutons and Caesar dressing

Mixed Greens with Gorgonzola, Almonds and Peppers, mixed mesclun salad greens with gorgonzola cheese, diced peppers, toasted almonds and homemade raspberry vinaigrette

Entrée

Coq au Vin, marinated chicken breast, carrots and wine sauce

Chicken Marsala, boneless breast of chicken sautéed with marsala wine and sliced mushrooms

Flank Steak in Red Wine Sauce, rich cabernet demiglace over six ounces of tender grilled flank steak

Grilled Salmon, fresh, grilled four ounce filet of salmon seasoned to perfection with fresh herbs

Pork Tenderloin with Honeyed Fig Sauce, roasted pork tenderloin medallions with a tart honey and fig reduction

Starch

Oven Roasted New Potatoes, oven roasted potatoes seasoned with olive oil, salt and fresh cracked pepper

Roasted Fingerlings with Onions, fingerling potatoes seasoned with spices, kosher salt and caramelized onions

Duchess Potatoes, whipped herbed mashed potatoes piped into a decorative rosette

Risotto Tomato Parmesan, Arborio rice paired with zesty tomatoes, parmesan cheese and fresh basil

Vegetable

Asparagus with Lemon Butter, fresh steamed asparagus drizzled with a lemon zest butter

Haricot Vert and Cherry Tomato Saute, crisp French green beans sautéed with sweet onion, red bell pepper and plump cherry tomatoes, seasoned with sea salt, basil and pepper

Julienne Vegetables, carrots, zucchini, yellow squash and red peppers julienned and sautéed with butter, olive oil and Italian seasoning

Green Beans with Toasted Pine Nuts, green beans sautéed with olive oil and toasted pine nuts

Bread

Roll and Biscuit Basket, fluffy homemade buttermilk biscuits and yeast rolls, served with butter

Carolina Bread Basket, a bountiful basket of bishops rolls, corn muffins, buttermilk biscuits and sweet potato biscuits, served with whipped butter and honey

Dessert

White Chocolate Mousse with Passion Fruit Gelee, sensational white chocolate mousse trapped under a cap of passion fruit gelee and topped with white chocolate curls

Red Velvet Cake, classic red velvet cake, iced in homemade cream cheese icing

Lemon Panna Cotta, a rich and silky lemon custard with raspberry coulis and garnished with fresh berries

Mocha Fudge Torte, a sinfully rich chocolate fudge torte topped with fresh whipped cream and served with raspberry sauce and a garnish of fresh berries

Sorbet Course (plated menu only) - Traditionally, the intermezzo course consists of a refreshing fruit sorbet. One scoop of this icy delight, incorporating the freshest seasonal fruit, may be presented between the courses \$2 per person

Exclusive of service charges and taxes

The Franklin Hotel

Diamond

Buffet

Choice of two entrées, choice of two vegetables, includes two butlered hors d'oeuvres

Plated

choose one from each option, includes two butlered hors d'oeuvres

Salad

Arugula, Pecans and Dried Cherry Salad, arugula greens topped with honey toasted pecans, sun-dried cherries, buttermilk blue cheese crumbles with raspberry vinaigrette dressing

Mixed Greens with Apricots, greens with dried apricots, toasted hazelnuts, manchego, and orange honey vinaigrette

Baby Mixed Greens Cosmopolitan Salad, baby mesclun greens topped with diced roasted tomatoes, avocado, toasted almonds and sprinkled with chevre, drizzled with homemade balsamic vinaigrette

Bibb Lettuce with Roasted Tomato Blue Cheese, bibb lettuce topped with blue cheese crumbles, roasted tomato, bacon and sweet sautéed Vidalia onions, drizzled with warm brown sugar vinaigrette

Entrée

Salmon Provencal, fresh boneless salmon topped with fennel, orange and thyme, served with a lemon butter sauce

Chicken with Lemon, Honey and Saffron, bone in chicken breast with skin, rubbed with spices and marinated in honey, lemon and saffron, drizzled with olive oil, roasted and topped with toasted sesame seeds

Beef with Onions, tri tip of beef grilled with caramelized onion sauce, infused with creamy blue cheese

Stuffed Pork Chops, center cut pork chops stuffed with bacon, corn, monterey jack cheese with a sage cream sauce

Starch

Risotto Parmesan Cakes, traditional risotto seasoned with parmesan cheese, salt and pepper and sautéed into a cake

Mashed Potato Pancake, mashed Idaho potatoes with grated smoked gouda cheese, buttermilk and panko, oven fried

Chipotle-Orange Sweet Potato Gratin, a gratin of fresh sweet potatoes with orange zest and chipotle chili

Penne Pasta with Shitake Mushroom, fresh penne pasta tossed with shitake mushrooms and gruyere cheese sauce

Vegetable

Grilled Asparagus, fresh asparagus marinated in balsamic vinaigrette and grilled to perfection

Julienne Vegetables, carrots, zucchini, yellow squash and red peppers sautéed with butter, olive oil and Italian seasoning

Oven Roasted Vegetables, potatoes, tri-colored peppers, mushrooms, asparagus and zucchini rubbed with olive oil and kosher salt. Served room temperature with roasted red bell pepper dipping sauce

Green Beans with Cashew Butter, green beans sautéed in cashew butter sauce

Bread

Eclectic Bread Basket, fresh yeast rolls, pita bread, spicy cheese twists, foccacia bread and cheddar scallion biscuits, served with whipped butter

Italian Bread Basket, ciabatta and foccacia served with olive oil, butter, cracked black pepper and balsamic vinaigrette

Dessert

Chocolate Almond Torte, flourless chocolate cake with soufflé like texture, served with coffee caramel mousse

Passion Fruit Charlotte, passion fruit mousse layered with yellow sponge cake and lined with raspberry filled jelly rolls

Chocolate or Vanilla Crème Brulee, classic crème brulee flavored with vanilla bean or decadent chocolate, served with rich caramel coulis and vanilla walnuts

Strawberry Cheesecake, velvety strawberry cheesecake on a coconut macaroon crust with a strawberry sauce and topped with a chocolate dipped strawberry

Sorbet Course (plated menu only) - Traditionally, the intermezzo course consists of a refreshing fruit sorbet. One scoop of this icy delight, incorporating the freshest seasonal fruit, may be presented between the courses \$2 per person

The Franklin Hotel

Platinum

Buffet

Choice of two entrees, choice of two vegetables, includes three butlered hors d'oeuvres, for 3 entrees, add \$5.00 per person

Plated

*choose one from each option, includes three butlered hors d'oeuvres
may opt to have one hors d'oeuvres as a first course, may opt to feature a duet plate of two entrees*

Salad

Arugula, Mango and Pumpkin Brittle Salad, arugula, mango, sweet and salty pumpkin brittle tossed with homemade chili-lime cilantro vinaigrette dressing

Spinach, Artichoke and Roasted Red Pepper Salad, organic baby spinach topped with artichoke hearts, roasted red pepper strips, oven roasted tomatoes and parmesan cheese, served with a creamy spinach and fresh herb buttermilk dressing

Roamine with Pears, crisp romaine hearts, sliced pears, red grapes, and gorgonzola drizzled with white balsamic vinaigrette

Mixed Greens with Figs, mixed gourmet salad greens topped with sun-dried figs, strawberries, toasted almonds and chevre, tossed in a lemon poppy seed dressing

Entrée

New York Strip, grilled ten ounce strip crusted with black peppercorns, balsamic butter and grilled portabello mushrooms

Roasted Chicken, airline breast of chicken stuffed with locally made brie and fresh herbs with a tart cherry chutney

Pan Roasted Salmon, Atlantic salmon filet seared and roasted to perfection

Beef and Butter Poached Lobster, grilled beef filet topped with butter poached mini lobster tails with sauce bearnaise

Chicken with Morels, airline breast of chicken with morel mushrooms and pan seared, topped with a light mushroom, thyme and brandy cream reduction

Prime Rib of Beef, eight ounces of prime rib of beef served with a maderia wine sauce and horseradish sauce.

Mahi Mahi crusted with Crab

Starch

Beauregard Mashed Sweet Potatoes, sweet potatoes roasted and mashed with butter, cream, cinnamon and spices

Mashed Potatoes with Havarti, fresh Idaho potatoes mashed and seasoned with havarti cheese and chives

Penne Pasta with Vodka Sauce, penne pasta tossed with tomato vodka sauce, grated parmesan and fresh chiffonade basil

Black Truffle Risotto, Arborio rice simmered to perfection and blended with black truffle

Vegetable

Roasted Asparagus, asparagus drizzled with olive oil, lemon zest and juice, kosher salt and pepper, roasted until tender

Haricot Vert, sautéed baby French green beans with red peppers and almonds

Julienne Vegetables, carrots, zucchini, yellow squash and red peppers sautéed with butter, olive oil and Italian seasoning

Carrots with Basil Butter, garden fresh whole baby carrots seasoned with basil butter

Bread

Bishops Rolls and Butter, fresh baked Portuguese bishop roll served with herb butter

Eclectic Bread Basket, yeast rolls, pita, spicy cheese twists, foccacia, cheddar scallion biscuits, with whipped butter

Dessert

Coconut Ellipse with Chocolate Gelee, decadent coconut cake, chocolate gelee and raspberries

Chocolate Pyramid Cake, rich moist chocolate cake baked into an individual pyramid cake and garnished with gold leaf

Bananas Foster, flambéed bananas in a brown sugar caramel rum sauce poured over vanilla ice cream

White Chocolate Bliss, traditional bread pudding with a white chocolate custard, served warm with pecan bourbon coulis

Sorbet Course (plated menu only) - Traditionally, the intermezzo course consists of a refreshing fruit sorbet. One scoop of this icy delight, incorporating the freshest seasonal fruit, may be presented between the courses \$2 per person

Exclusive of service charges and taxes

The Franklin Hotel

Butlered Hors D'oeuvres

*Select one butlered hors d'oeuvres for Tier One, two for Tier Two, three for Tier Three
purchase a la carte - \$2.50 per person*

Brie and Rosemary Tarts with Grape Salsa, a savory tart shell filled with chopped walnuts, brie and grape, served warm

Apricot Coins with Chevre and Honey, sun-dried apricots with goat cheese and honey, candied walnut and fresh thyme

Hickory Grove Quince and Apple Canape, Pink Lady apple wedge topped with Hickory Grove cheese and quince paste

Chicken Bisteeya, Moroccan pastry filled with tender chicken in a light curry sauce, baked with cinnamon and almonds

Spinach and Feta Phyllo Triangles, phyllo pastry turnovers filled with fresh spinach, feta cheese and pinenuts, baked

Crab and Brie Stuffed Mushrooms, mushrooms stuffed with crab and brie then baked to perfection

Mini Wild Mushroom Risotto Cups, creamy wild mushroom with a touch of parmesan risotto in a bite sized tart shell

Scallop Ceviche Tostada, fresh citrus marinated scallops on a crisp tostada shell with sweet and smoky onion mole

Beef and Vegetable Rolls, prime rib of beef with asparagus, red peppers, marinated in an oriental dressing and grilled

Mango Coconut Chicken in Phyllo Cup, mini phyllo cup with mango chicken salad, with toasted coconut and lime zest

Shrimp and Grit Cakes, breaded grit cakes studded with shrimp, topped with pepper jelly

Tuna Cucumber Cup with Wasabi Aioli, English cucumber filled with sushi grade tuna marinated in sesame, soy and rice vinegar, topped with a wasabi aioli and black sesame seeds

Crab Cakes with Sauces Cocktail, bite sized crab cakes served with spicy cocktail sauce and remoulade

Shrimp Shooter, jumbo shrimp served on the rim of a shot glass with cocktail sauce and garnished with a lemon wedge

Mini Scallop Cakes with Cilantro Lime Aioli, handmade scallop cakes seasoned with pepper, lime juice, chives, parsley and ginger, topped with a cilantro lime mayonnaise

Mini Beef Wellingtons, tenderloin of beef topped with a mushroom duxelle, wrapped and baked into a buttery pastry

Chicken Sate with Spicy Peanut Sauce, chicken breast marinated in soy, garlic, ginger, with spicy Thai peanut sauce

Beef Sate with Green Curry Sauce, flank steak skewers marinated in soy, ginger, garlic, with spicy Thai green curry sauce

Beef Samosas with Chutney Dip, flaky pastry filled with ground beef, onion, tomato and potato with a hint of curry, baked until golden, served with mango chutney dipping sauce

Mini Vietnamese Vegetable Roll, a light refreshing Vietnamese spring roll filled with oriental vermicelli, cucumber, carrots, mint and basil, served with a spicy hoisin peanut sauce

Camembert and Apple Canape, mini toast with a camembert and cream cheese rosette, apple wedge, seedless grapes

Watermelon Cubes with Balsamic and Chevre, chilled watermelon cube with chevre, balsamic syrup and fresh mint

Scallop Rumaki, fresh sea scallops wrapped with smoky bacon, baked and served hot

Tomato Basil Bruschetta, garlic toasted croutons topped with Middlesex tomato, fennel and basil

Kentucky Bourbon Steak Bites, tenderloin of beef marinated in Kentucky Bourbon and roasted, sliced, atop a crisp baguette crouton with caramelized Vidalia onions and horseradish

Crostini with Beef Tartare, beef tenderloin with garlic, capers, anchovies, atop a baguette, with white truffle oil

Exclusive of service charges and taxes

The Franklin Hotel

Action Stations

Interactive stations prepared table side

Fondue Bar, white chocolate, chocolate and caramel served with vanilla pound cake and chocolate midnight cake, homemade marshmallows and rice crispy treats, fresh pineapple, strawberries and apples, served in clear glass vases with bamboo dipping sticks \$3.75 per person

Mashed Potato Bar, a self serve station including mashed potatoes and mashed sweet potatoes served hot with a variety of toppings to choose from: bacon bits, brown sugar, butter, green onions, pecans, honey, cheddar cheese, sour cream, caramelized onions, smoked salmon and roasted garlic \$10.00 per person

Shrimp and Grits, savory local grits cooked with chicken stock, heavy cream and seasoned with red bell peppers, onions and cheddar cheese, topped with sautéed shrimp seasoned with our slightly spicy essence \$15.00 per person

Pasta Station, pasta station made to order for your guests as an action station: penne pasta with shitake mushrooms and gruyere cheese, spinach and walnut raviolis with marinara and parmesan cheese \$12.00 per person

Carving Station of Beef and Turkey, tenderloin of beef and maple glazed turkey breast, with mini croissants, rosemary biscuits, assorted rolls, horseradish sauce, tarragon mayonnaise and creole mustard \$15.00 per person

Guacamole Bar, attendant will make fresh guacamole right before your eyes, interactive station includes tomatillo salsa, corn salsa, salsa fresca, and seasonal fruit salsa, sour cream, cheddar cheese, black beans and queso along with tri-colored tortilla chips for dipping \$10.00 per person

Crepe Station Savory, select from a variety of fillings to include: wild mushrooms, grilled chicken, smoked turkey, spinach and feta, caramelized onions, scallions, gruyere cheese, cheddar cheese, asparagus tips, broccoli florets and white wine béchamel sauce \$12.00 per person

Crab Cake Station, jumbo backfin and jumbo crab cakes sautéed fresh, served with black bean salsa, avocado salsa, spicy corn relish, zesty cocktail sauce, lime remoulade and fresh cut lemons \$15.00 per person

Risotto Italiano Station, risotto prepared to your specifications, ingredient choices include bay scallops, Italian sausage, artichoke hearts, roasted red peppers, sun-dried tomato tapenade, basil pesto, parmigiano reggiano and portobello mushrooms, served in a cosmo glass \$12.00 per person

Asian Noodle Bar, choice of broth: seafood, chicken, beef or vegetable, accompanied by rice noodles or soba noodles, bean sprouts, cilantro, basil, lime, sambal and choice of sautéed chicken, shrimp or beef \$15.00 per person

Crepe Station Dessert, prepared before your eyes; classic orange crepes suzettes, caramelized bananas with chocolate sauce \$7.50 per person

Make Your Own Sundae Extravaganza, choice of vanilla ice cream, chocolate ice cream or raspberry sorbet, toppings to include: oreo, heath sprinkles, m&ms, homemade mini chocolate chip cookies, brownie chunks and cake bites, hot fudge and caramel sauce served warm, maraschino cherries, strawberries, peanuts and real whipped cream, option to make this in waffle bowl \$11.25 per person

Exclusive of service charges and taxes

Service charges apply for attendants based on length of service and number of guests

The Franklin Hotel

Hosted Bar

Hosted bars include selection of domestic and premium beers, selection of soft drinks and mixers

Franklin

Included in wedding package

House Brand Liquors	Absolut Vodka, Bacardi Superior Rum, Ballantine's Scotch, Seagram's 7 Blended Whiskey, Beefeater Gin, Jim Beam Bourbon
Banquet Wine	Maipé, Torrontes, Argentina 2008 Maipé, Cabernet Sauvignon, Argentina 2008
Domestic Beer Premium Beer	Bud Light, Miller Lite, Michelob Ultra Corona, Sam Adams, Blue Moon, Stella Artois

Roberts

\$2.00 per person for each additional hour

Call Brand Liquors	Ketel One Vodka, Mount Gay Rum, Dewar's Scotch, Seagram's V.O. Blended Whiskey, Tanqueray Gin, Jack Daniel's Bourbon (Sour Mash)
Banquet Wine	Martinolles, Chardonnay, France 2008 Martinolles, Pinot Noir, France 2008
Domestic Beer Premium Beer	Bud Light, Miller Lite, Michelob Ultra Corona, Sam Adams, Blue Moon, Stella Artois

West End

\$4.00 per person for each additional hour

Premium Brand Liquors	Grey Goose Vodka, Appleton Estates Rum, Glenfiddich 12 yr Scotch, Crown Royal Blended Whiskey, Bombay Sapphire Gin, Woodford Reserve Bourbon
Banquet Wine	Annabella, Chardonnay, Napa Valley 2006 Annabella, Cabernet Sauvignon, Napa Valley 2006
Domestic Beer Premium Beer	Bud Light, Miller Lite, Michelob Ultra Corona, Sam Adams, Blue Moon, Stella Artois

Exclusive of service charges and taxes