



blockade runner
wrightsville's classic boutique resort

Wedding Catering

As a full-service resort, we take pride in making every moment our guests spend with us absolutely perfect. Whether you're vacationing or traveling on business, our friendly, professional team will go the extra mile to make your stay pleasant and productive



Contact Information

910-256-7115

sales@blockade-runner.com

Wedding Packages

You have dreamed and planned for this day...we can exceed your expectations. The undeniable serenity and romance of the ocean is at your feet. The elegance of the Blockade Runner Beach Resort along with the tranquility of the ocean are the perfect setting for the beginning of your lives together. A wedding at the Blockade Runner Beach Resort will be unlike any other: recite your vows in our spectacular seaside gardens...celebrate with your friends and family in our elegant ballroom...relax in our romantic bridal suite. Our experienced staff will help you plan every detail and create the wedding of your dreams.

The Blockade Runner offers a premier oceanfront wedding venue in southeast North Carolina. Weddings at the hotel can be defined by the bride to suit your style.



Three Easy Steps

Describe your vision

Choose your style

Add enhancements



Wedding Packages

Social

Fun. Flexible. Easy.

Keeping it simple for the bride looking to create a fun day with your guests.

Coastal

Beachy. Laid-back. Relaxing.

Enjoy your day at the beach with your guests. Relax at a beautiful location with great food and great friends.

Traditional

Classic. Timeless. Elegant.

A timeless wedding reception shaped by your style. Classic elements that stand the test of time.

Contemporary

Break-the-mold. Modern. Unique

Reflecting your style and willingness to break the rules. Let our chef inspire your wedding day with a menu that reflects your style.

Amenities

The following amenities are included in all wedding packages....

Private Event Manager Assistance

Bar Package

Champagne Toast

Event Space with Inclement Weather Backup

White Linens

All Tables, Chairs, China, Glassware and Silver



Wedding Packages

Event Spaces

Wedding Lawn

A wedding at the Blockade Runner Beach Resort will be unlike any other: recite your vows in our spectacular seaside gardens

Lee Ballroom

With 2,800 square feet and soaring 18 foot ceilings, the Lee Ballroom is the largest single space at the Resort. New teak and maple hardwood floors reflect the elegance of impressive chandeliers throughout the space, a breathtaking scene for any wedding. This room's chic and contemporary ambiance has a 180 person banquet capacity

Nighthawk Rooms

These completely redesigned spaces offer some of the most spectacular views on Wrightsville Beach. With teak and maple hardwood floors and breathtaking views of our lush gardens the Nighthawk room is a destination for success. This room can accommodate any situation as it can break down into two separate spaces for meetings and conferences, or one large space for a wedding or social event. With a combined 2,200 square feet The Nighthawk Room has a 175 person theater capacity, a 120 person banquet capacity, and a 100 person classroom capacity.

Wedding Coordination

The Blockade Runner Private Events Manager is available to provide the following services:

- Collaborate with you and your wedding planner to ensure the event is flawless. The hotel highly recommends a wedding planner.
- Answer any questions that you have about the process and provide suggestions
- Serve as your primary hotel contact for the wedding ceremony and reception
- Act as your menu consultant and aid you in menu planning
- Create and estimate and a payment schedule
- Write the banquet event order covering the details of your day
- Recommend vendors
- Oversee the setup of the contracted space
- Be an on-site day of coordinator, be available for your ceremony and reception and will also facilitate your rehearsal



Wedding Packages

April through October

Saturday Wedding

Include all space used for the event. You will have use of our Oceanfront lawn for your ceremony, we will set up and breakdown all the guest chairs. Following the ceremony, guests will be directed to our Gardens for a one hour cocktail reception. The evenings events will then move to our beautiful Lee Ballroom for a four hour reception. We will provide you with a backup room as well, in case of inclement weather, where we could hold the ceremony and/or the cocktail hour. All tables, chairs, linen, silver and glassware are included, as is the set up and breakdown of each space.

A guest room block of 40 rooms is also required. We offer your guests our lowest discounted group rate and they can all guarantee their room with their personal credit card. We do have a 2 night minimum on the weekends.

Friday Wedding

Includes the space mentioned above. Guest room block for a Friday wedding is 30 rooms with a two night minimum.

Sunday through Thursday Wedding

Includes the space mentioned above. Guest room block for a Sunday through Thursday wedding would be 20 rooms for one night only.

November through March

Saturday Wedding

Includes the space mentioned above. Guest room block for a Friday wedding is 20 rooms with a two night minimum.

Friday Wedding

Includes the space mentioned above. Guest room block for a Friday wedding is 20 rooms with a two night minimum.

Sunday through Thursday Wedding

Includes the space mentioned above. Guest room block for a Sunday through Thursday wedding would be 15 rooms for one night only.

Social

Fun. Flexible. Easy.

Social Cocktail Reception

Tray Passed Hors D'oeuvres

Choice of three

- Seared ahi tuna wontons with yuzu avocado mousse, seaweed salad and wasabi
- Roasted pork tenderloin bruschetta with white bean spread, balsamic glaze and caramelized onion
- Smoked salmon and brie on pumpernickel toast
- Vegetable spring rolls with chili dipping sauce
- Tuna poké with cucumber, ginger, scallion and cilantro
- Herb goat cheese bruschetta with candied tomato
- Petite crab cakes with grilled scallion remoulade
- Cheddar grit canapés with shrimp and tasso cream

Displays

Choice of one

- Farmers cheese board - Four seasonal artisan cheeses with grapes and flat breads
- Vegetables & hummus - Fresh vegetables, classic hummus, spinach-feta hummus, beet hummus, flat breads
- Fresh seasonal fruit display

Signature Salad Bar

Fresh greens, heirloom tomatoes, English cucumber, onions, garlic croutons, hearts of palm, sunflower seeds, heirloom carrots, radish, white balsamic vinaigrette and blue cheese dressing

Pasta Bar - Chef Attended

Cheese tortellini, pomodoro, alfredo, roasted chicken, shrimp, mushrooms, artichoke hearts, grilled vegetables, sun-dried tomatoes and parmesan cheese

Carving Station - Chef Attended

Choice of one

- Prime rib - Dijon rubbed beef with creamy horseradish sauce and au jus
- Porchetta - Pork belly wrapped pork loin with house-made salsa verde
- Turkey breast - Deep fried Carolina turkey breast with natural gravy

Street Tacos - Chef Attended

Carnitas, roasted chicken, avocado, pico de gallo, black beans, caramelized peppers and onions, cumin lime crema, cabbage, queso fresco, corn and flour tortillas

85pp

All prices are per person, unless otherwise stated, and do not include tax or service charge

Social

Fun. Flexible. Easy.

Social Cocktail Reception

Bar Package

Wine

Mars & Venus Sauvignon Blanc, Entrada Chardonnay, Mars & Venus Cabernet Sauvignon

Beer

Bud Light, Stella Artois, Dos Equis

Social Bar Enhancements

Add Liquor | 10

Deep Eddy Vodka, Tanqueray, Carolina Silver Rum, Jack Daniels, Cuervo Gold, Dewars

Add Premium Liquor | 15

Tito's, Bombay Sapphire, Carolina Silver Rum, Crown Royal, Cuervo 1800, Johnnie Walker Red

Add a North Carolina Draft Micro-Brew | 7

Highland Gaelic Ale, Oskar Blues IPA, Natty Greene Southern Pale Ale, Red Oak Amber Lager

Add a Signature Cocktail | 9

Passed during cocktail reception

Social Menu Enhancements

Spinach and Artichoke Dip | 5

Cream cheese and brie dip with crostinis

Guacamole Station | 9 Chef Attended

Made to order, avocado, black beans, roasted corn, sweet red onion, pico de gallo, jalapenos, queso fresco, grilled marinated chicken, spicy shrimp, tortillas chips

Seafood Station | 14

Steamed chilled clams, shrimp cocktail, steamed chilled mussels, cocktail sauce, lemon

Antipasto Display | 7

Italian capicola, sopressata, salami and cheeses with grilled vegetables, olives, artichokes, mushroom and asparagus

Risotto Station | 14 Chef Attended

Arborio rice made with vegetable stock, Italian sausage, grilled marinated chicken, roasted mushrooms, heirloom tomatoes, basil pesto, spinach, English peas, goat cheese, parmesan

All prices are per person, unless otherwise stated, and do not include tax or service charge

Coastal

Beachy. Laid-back. Relaxing.

Coastal Cocktail Reception

Tray Passed Hors D'oeuvres

Choice of three

- Southern style deviled eggs with capers
- Cheese tortellini, olive and salami skewer
- Bacon wrapped scallops
- Vegetable spring rolls with dipping sauce
- Smoked salmon mousse cucumber cups with crème fraiche
- Tomato basil bruschetta
- Chorizo stuffed jumbo mushrooms
- Cheddar grit canapés with shrimp and tasso cream

Coastal Dinner

Salad

Choice of one - Plated

- Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette
- Caesar salad - Romaine, parmesan cheese, croutons, classic caesar dressing

Entrees

Choice of two - Buffet

- Chicken picatta - Sautéed chicken breast with lemon caper butter sauce
- Chicken marsala - Sautéed chicken breast with mushroom marsala sauce
- Pork tenderloin - Char siu BBQ pork with stir fried vegetables
- Shrimp & scallops - Tasso cream sauce, parmesan polenta cake
- Swordfish - Chili rubbed grilled swordfish with pineapple salsa
- Flank steak London broil - Herb marinated grilled flank with thyme mushroom demi

Sides

Choice of three - Buffet

- Haricot vert - Brown butter and shallots
- Asparagus - Grilled with extra virgin olive oil and lemon
- Stir fried vegetables - Seasonal vegetables with tamari, ginger and garlic
- Mashed potatoes - Butter whipped Yukon gold potatoes
- Roasted potatoes - Rosemary roasted red potatoes
- Rice pilaf - Fresh vegetable rice pilaf with almonds and herbs
- Potatoes au gratin - Creamy sliced potatoes and gruyere cheese

95pp

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Coastal

Beachy. Laid-back. Relaxing.

Coastal Cocktail Reception

Bar Package

Liquor

Deep Eddy Vodka, Tanqueray, Carolina Silver Rum, Jack Daniels, Cuervo Gold, Dewars

Wine

Mars & Venus Sauvignon Blanc, Entrada Chardonnay, Mars & Venus Cabernet Sauvignon

Beer

Bud Light, Stella Artois, Dos Equis

Coastal Bar Enhancements

Add a North Carolina Draft Micro-Brew | 7

Highland Gaelic Ale, Oskar Blues IPA, Natty Greene Southern Pale Ale, Red Oak Amber Lager

Add Premium Liquor | 9

Tito's, Bombay Sapphire, Carolina Silver Rum, Crown Royal, Cuervo 1800, Johnnie Walker Red

Coastal Menu Enhancements

Add a Display | 6

Choice of one

Farmers cheese board - Four seasonal artisan cheeses with grapes and flat breads

Vegetables & hummus - Fresh vegetables, classic hummus, spinach-feta hummus, beet hummus, flat breads

Fresh seasonal fruit display

Add a Carving Station | 11

Choice of one

Prime rib - Dijon rubbed beef with creamy horseradish sauce and au jus

Porchetta - pork belly wrapped pork loin with house-made salsa verde

Turkey breast - Deep fried Carolina turkey breast with natural gravy

Traditional

Classic. Timeless. Elegant.

Traditional Cocktail Reception

Tray Passed Hors D'oeuvres

Choice of three

- Bacon wrapped scallops
- Petite crab cakes with grilled scallion remoulade
- Chorizo sausage stuffed jumbo mushrooms
- Oysters Rockefeller - Spinach, shallots, garlic, parmesan, Pernod
- Scallop ceviche - Citrus, cilantro, jalapeno, peppers and onion in cucumber cup
- Smoked salmon and brie on pumpernickel toast
- Cheese tortellini, olive and salami skewer

Display

Farmers cheese board - Four seasonal artisan cheeses with grapes and flat breads

Traditional Dinner

Salad

Choice of one - Plated

- Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette
- Romaine wedge - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing

Entrees

Choice of two - Plated

- Roast beef tenderloin - Green peppercorn sauce, mashed red potatoes and asparagus
- Herb flank steak roulade - Red wine sauce, horseradish mashed potatoes and broccolini
- Crab cake - Remoulade, roasted corn succotash, fingerling potatoes
- Seared salmon - Citrus beurre blanc, Israeli cous cous and sautéed kale
- Chicken strudel - Lemon thyme jus, wild mushroom strudel and haricot vert
- Chicken picatta - Lemon caper butter sauce, mashed red potatoes and asparagus

Vegan Entrees

Choice of one - Plated

- Pad Thai - peppers, onions, sugar snap peas, baby bok choy, celery and carrot with rice noodles, basil, cilantro, peanuts
- Zucchini "Pasta" - basil-pumpkin seed pesto, arugula, slow dried tomatoes, squash chips

105pp

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Traditional

Classic. Timeless. Elegant.

Traditional Cocktail Reception

Bar Package

Liquor

Deep Eddy Vodka, Tanqueray, Carolina Silver Rum, Jack Daniels, Cuervo Gold, Dewars

Wine

Mars & Venus Sauvignon Blanc, Entrada Chardonnay, Mars & Venus Cabernet Sauvignon

Beer

Bud Light, Stella Artois, Dos Equis

Traditional Bar Enhancements

Add a North Carolina Draft Micro-Brew | 7

Highland Gaelic Ale, Oskar Blues IPA, Natty Greene Southern Pale Ale, Red Oak Amber Lager

Add Premium Liquor | 9

Tito's, Bombay Sapphire, Carolina Silver Rum, Crown Royal, Cuervo 1800, Johnnie Walker Red

Add a Wine Pairing with Dinner | 9

Two wines selected from the East Oceanfront wine list served with dinner to fit your selected entrees

Traditional Menu Enhancements

Appetizer | 10

Choice of one

Shrimp cocktail - Six jumbo North Carolina shrimp with cocktail sauce

Lobster bisque - Creamy lobster soup with sherry and lobster meat

Italian Dessert Table | 10

Almond macarons, chocolate-orange cannoli, house-made chocolate truffles, raspberry éclairs, vanilla-chocolate profiteroles and chocolate dipped strawberries

All prices are per person, unless otherwise stated, and do not include tax or service charge

Contemporary

Break-the-mold. Modern. Unique.

Contemporary Cocktail Reception

Tray Passed Hors D'oeuvres

Choice of three

Shrimp and herb goat cheese Éclairs

Tuna poké with cucumber, ginger, scallion and cilantro

Roasted oysters with crab, corn, chili pepper, cream and Pecorino Romano

Citrus house-cured salmon with herb cheese and whole-grain toast point canapes

Lamb bacon wrapped water chestnuts with dried apricots and lemongrass-apricot glaze

Brie St. Andre, fig and puff pastry canape

Goat cheese bruschetta with yuku marmalade and black sesame

Display

Farmers cheese board - Four seasonal artisan cheeses with grapes and flat breads

Contemporary Cocktail Reception

Salad

Choice of one - Plated

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Arugula salad - Roasted beets, radish, goat cheese, Dijon vinaigrette

Entrees

Choice of two - Plated

Coffee crusted beef tenderloin - Red wine jus, roasted root vegetables, smashed Yukon potatoes

Beef short rib - Ginger beer and miso braised, mashed Yukon gold potatoes, grilled scallions

Herb crusted lamb rack - Mashed red potatoes, prosciutto-wrapped roasted asparagus, lemon-thyme jus

Pork tenderloin - Wild mushroom risotto, candied heirloom tomatoes and balsamic demi

Stripped bass - Wilted greens, clams, chowder broth and haricot vert

Ginger crusted tuna - Seasonal vegetables, tamari broth, green-tea udon noodles, grilled scallions

Seafood cioppino - Shrimp, clams, mussels with saffron rice and sofrito

Shrimp & scallops - Grilled with black rice and arugula salad, lemon vinaigrette

Organic chicken - Roasted airline breast, wild mushroom barley ragout, haricot vert, thyme-butter jus

Vegan Entrees

Choice of one - Plated

Pad Thai - peppers, onions, sugar snap peas, baby bok choy, celery and carrot with rice noodles, basil, cilantro, peanuts

Zucchini "Pasta" - basil-pumpkin seed pesto, arugula, slow dried tomatoes, squash chips

Contemporary

Break-the-mold. Modern. Unique.

Cocktail Reception

Bar Package

Liquor

Deep Eddy Vodka, Tanqueray, Carolina Silver Rum, Jack Daniels, Cuervo Gold, Dewars

Wine

Mars & Venus Sauvignon Blanc, Entrada Chardonnay, Mars & Venus Cabernet Sauvignon

Wine Pairing with Dinner

Wine selected from the East Oceanfront wine list to fit your selected entrees

Beer

Bud Light, Stella Artois, Dos Equis

Contemporary Bar Enhancements

Add a North Carolina Draft Micro-Brew | 7

Highland Gaelic Ale, Oskar Blues IPA, Natty Greene Southern Pale Ale, Red Oak Amber Lager

Add Premium Liquor | 9

Tito's, Bombay Sapphire, Carolina Silver Rum, Crown Royal, Cuervo 1800, Johnnie Walker Red

Add a Signature Cocktail | 9

Passed during cocktail reception

Contemporary Menu Enhancements

Table Appetizers | 10

Choice of one - Served during the salad course

Cheese and charcuterie - Manchego, brie, parmesan, aged cheddar, sopressatta, prosciutto, olives, figs, lavosh

Vegetables & hummus - Fresh vegetables, classic hummus, spinach-feta hummus, beet hummus, flat breads

Seafood - Steamed chilled clams, shrimp cocktail, steamed chilled mussels, cocktail sauce, lemon

Dip trio - Crab dip, spinach & artichoke dip, pimento cheese dip with crostini

All prices are per person, unless otherwise stated, and do not include tax or service charge

General Information

Guest Cover Guarantee

A meal guarantee is required by noon seventy-two hours prior to your function. If your function is scheduled on Tuesday the guaranteed attendance must be received by noon on the Friday before the event date. The Hotel will prepare to service up to five percent over and above the guarantee and will charge for the additional guests. If the number of guests exceeds five percent of the guarantee, the hotel cannot guarantee to provide identical services for the additional guests but will accommodate with an additional meal. Any meal provided for the additional guests will be subject to a \$20 per person surcharge on the menu price. If the number of guests falls below the meal guarantee, the host is responsible for the confirmed guarantee.

Service Charge / Tax

A 20% service charge will be charged on food and beverage items. A 7% North Carolina state sales tax will be charged on food, beverage, service charge, room rental and rentals.

Displays and Decorations

All displays, including but not limited to, signage (i.e. nametags/badges, banners, decorations, advertising or placing the Hotel's name, likeness or logo on printer or online media) which is proposed to be used by Patron, shall be subject to the prior written approval of the Hotel in it's sole discretion. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property.

The Hotel is not responsible for loss or damages to any property, which you or your guests bring to the Hotel or leave before, during or after the event.

Shipments

Shipments may be delivered to the Hotel a maximum of three business days prior to the day of the function. Approval is required when packages, boxes and/or equipment exceed 200 pounds. Should shipments exceed five boxes or 200 pounds per group, an additional charge of \$10 per box will apply. Any items being mailed to the Hotel should include the following information:

Group Contact/Event Name & Date
The Blockade Runner Resort Hotel
275 Waynick Blvd
Wrightsville Beach, NC 28480

Music and Entertainment

Should you want to provide entertainment for your event, a demo of the group or DJ must be provided and will be approved at the sole discretion of Senior Hotel management. All music and entertainment in outdoor locations must conclude by 10 pm and are subject to Wrightsville Beach noise ordinances. A music license fee of \$50 for DJ's and \$125 for bands will be applied.

Room Rentals and Back Up Space

Your Catering Manager will confirm to you the applicable charges for your venue. Back up space will be provided for your event if needed based on the scope and size of your event. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather five hours prior to your event. Once a decision has been made the venue cannot change. All music and entertainment in outdoor locations must conclude by 10:00 pm. For safety reasons no glass or china is allowed for use poolside.



General Information

Chefs and Carvers

Chefs and carvers are required for some menu items, and are charged at \$150 for two hour timeframe. The labor fee is subject to NC sales tax.

Labor Charges

For each seventy-five guests with a bar option, one bartender is required and will be charged \$125 for a three hour period. The wedding package bartender fee is \$200 for a five hour period. The bartender fee is subject to NC sales tax.

Valet Parking

The Hotel is pleased to provide valet parking at a rate of \$15 per car for all guests present at a catered function if not lodging at the Hotel. The charges may be applied to your function folio or your guests may be responsible for their own parking charges.

Deposits

A deposit will be due upon signing of the contract. The remaining balance based on your guaranteed number of attendees and an estimate of your beverage (if applicable) charges is due 72 hours prior to the date of the function.

Restroom Attendants

For functions over 75 guests, restroom attendants are suggested at a charge of \$75 per attendant. The labor fee is subject to NC sales tax.

Damage by Guests

The host will be held responsible for any damages to the Hotel by their guests or vendors.

Menu Pricing

The printed catering menus prices are subject to change without notice.

Outside Vendors

All equipment, rental linens, rental chairs, floral centerpieces, etc must be loaded and unloaded at the service entrance to the hotel. Your catering manager will work with the vendor contact to schedule a time to load in and load out. Arrangements will also need to be made for the timely removal of items after the events conclusion.

General Rules

The hotel is a smoke-free environment including all outdoor areas. As a licensee, the Hotel is responsible for abiding by the regulations enforced by the North Carolina State Liquor Commission which states that: No alcoholic beverages may be brought into the banquet, restaurant or any other public area of the hotel that have not been purchased from the hotel.

