



THE MAYTON INN

Wedding Packages





THE MAYTON INN

Thank you for choosing to celebrate your special day
with us at The Mayton.

WEDDING PACKAGES:

All Wedding Packages at The Mayton include the following:

- Artisan Bread & Whipped Butter Service
- Sparkling Toast
- Coffee, Assorted Hot Teas, and Iced Tea
- Cutting and Serving the Cake
- Glass Cylinder Vases with Floating Candles and Mirror Tile
- House Linen
- China, Glassware, and Silverware
- Tables and Ballroom Chairs
- Dedicated Banquet Staff
- Setup and Breakdown of Event Space
- Access to The Mayton for Bridal Portraits
- Wedding Night Suite
- Custom Wedding Cake from Blue Moon Bakery
- Complimentary Tasting for 4

All packages based on 40 guest minimum and a 5 hour Reception.



CEREMONY

Includes:

- Wedding Arbor
- Setup and Breakdown
- Chiavari Chairs
- Bridal Suite Day of Wedding
- 1-Hour Rehearsal (time and day based on availability)



Photo: Kristin Coble



Upgrade Your Package

UPGRADE TIER 1

- Groom's Suite
- Dance Floor

UPGRADE TIER 2

- Groom's Suite
- Dance Floor
- Welcome Amenity for Bride & Groom

UPGRADE TIER 3

- Groom's Suite
- Dance Floor
- Welcome Amenity for Bride & Groom
- Turn Down Service for Wedding Night Suite
- Back Terrace Tent





Honeybee Package

Includes Specialty Linen Napkins and Specialty Tablecloths

COCKTAIL HOUR

CHOICE OF 2 PASSED HORS D'OEUVRES

SPICY THAI CHICKEN SALAD

- Served on Wonton

SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

CHEDDAR JALAPENO HUSHPUPPIES

- Served with Texas Pete Aioli

SHRIMP AND SWEETCORN HUSHPUPPIES

CHOPPED PORK BARBEQUE SLIDERS

- Served with Cabbage Slaw

MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

CRISP VEGETABLE SPRING ROLLS

SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

MINI CHICKEN AND WAFFLES

MUSHROOM GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

DEVILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

CRAB AND AVOCADO CROSTINI

POLENTA CAKES

- Served with a Ham and Mushrooms

PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

BEEF CROSTINI

- Served with Horseradish Aioli

BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



HONEYBEE DINNER

FIRST COURSE SELECTIONS

CHOOSE 1

CHEF'S SEASONAL SOUP

CHICKEN SOUP WITH VEGETABLES

CREAMED ROASTED TOMATO AND
GOAT CHEESE SOUP

MIXED GREEN SALAD

- Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing

HEARTS OF ROMAINE SALAD

- Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing

SPINACH SALAD

- Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette

ENTRÉE SELECTIONS

CHOOSE 1

SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee



Dogwood Package

Includes Specialty Linen Napkins and Specialty Tablecloths

COCKTAIL HOUR

CHOICE OF 3 PASSED HORS D'OEUVRES

SPICY THAI CHICKEN SALAD

- Served on Wonton

SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

CHEDDAR JALAPENO HUSHPUPPIES

- Served with Texas Pete Aioli

SHRIMP AND SWEETCORN HUSHPUPPIES

CHOPPED PORK BARBEQUE SLIDERS

- Served with Cabbage Slaw

MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

CRISP VEGETABLE SPRING ROLLS

SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

MINI CHICKEN AND WAFFLES

MUSHROOM GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

DEVILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

CRAB AND AVOCADO CROSTINI

POLENTA CAKES

- Served with a Ham and Mushrooms

PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

BEEF CROSTINI

- Served with Horseradish Aioli

BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



DOGWOOD DINNER

SALAD STATION

Hearts of Romaine with Shredded Parmesan and Herbed Croutons, Anchovies, and Grilled Chicken

ACTION STATION

CHOOSE 2

PASTA STATION

Farfalle with Roasted Tomato Cream Sauce,
Ziti with Mushrooms, Tomatoes, Onions,
Peppers in a Pesto Marinara Sauce with
Chicken or Sausage

SHRIMP AND GRITS STATION

Cheese Grits with Shrimp, Andouille
Sausage, Cremini Mushrooms, Scallions,
Tomato, and a Smoked Tomato Sauce

TACO STATION

Choice of 2 Proteins: Chicken Tinga, Ground
Beef, Pork, Carne Asada, or Carnitas, Served
with Local Corn Tortilla, Guacamole, Pico de
Gallo, Onion, Radish, Cilantro, Queso Fresco,
Salsa Verde, Limes, and Jalapenos

MASHED POTATO STATION

Whipped Potatoes and Whipped Sweet
Potatoes served with Sour Cream, Sharp
Cheddar, Diced Bacon, Chives, Whipped
Butter, and Gravy

MAC AND CHEESE STATION

Macaroni, Sharp Cheddar, Parmesan, Bacon,
and Roasted Pepper

CARVING STATION

CHOOSE 1

ROAST TOP ROUND

Served with Horseradish Sauce and Herbed
Beef Au Jus

ROASTED TURKEY BREAST

Served with Cranberry Relish, Dijon Mustard,
and a Herbed Aioli

SMOKED BEEF BRISKET

Served with Carolina Gold Barbecue Sauce,
Beer Braised Onion Sauce, and Alabama
White Barbecue Sauce

ROAST PORK LOIN

Served with Mustard, Chow Chow, Apple
Onion Jus, and Tadka





Magnolia Package

Includes Specialty Linen Napkins and Specialty Tablecloths

COCKTAIL HOUR

CHOICE OF 3 PASSED HORS D'OEUVRES

SPICY THAI CHICKEN SALAD

- Served on Wonton

SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

CHEDDAR JALAPENO HUSHPUPPIES

- Served with Texas Pete Aioli

SHRIMP AND SWEETCORN HUSHPUPPIES

CHOPPED PORK BARBEQUE SLIDERS

- Served with Cabbage Slaw

MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

CRISP VEGETABLE SPRING ROLLS

SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

MINI CHICKEN AND WAFFLES

MUSHROOM GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

DEVILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

CRAB AND AVOCADO CROSTINI

POLENTA CAKES

- Served with a Ham and Mushrooms

PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

BEEF CROSTINI

- Served with Horseradish Aioli

BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



MAGNOLIA DINNER

FIRST COURSE SELECTIONS

CHOOSE 1

CHEF'S SEASONAL SOUP

CHICKEN SOUP WITH VEGETABLES

BUTTERNUT SQUASH SOUP

- With Cinnamon Crema

SWEET POTATO BISQUE

HOUSEMADE CHILI

CREAMED ROASTED TOMATO AND
GOAT CHEESE SOUP

WILD MUSHROOM AND LENTIL
SOUP



SECOND COURSE SELECTIONS

CHOOSE 1

MIXED GREEN SALAD

- Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing

HEARTS OF ROMAINE SALAD

- Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing

SPINACH SALAD

- Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette

WEDGE SALAD

- Iceberg Lettuce with Crispy Bacon, Crumbled Blue Cheese, Tomatoes, Scallions, and Buttermilk Blue Cheese Dressing



MAGNOLIA DINNER

ENTRÉE SELECTIONS

CHOOSE 2

SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee





Carolina Lily Package

Includes Specialty Linen Napkins, Specialty Tablecloths, and Unlimited Beer & Wine

COCKTAIL HOUR

CHOICE OF 2 PASSED HORS D'OEUVRES

SPICY THAI CHICKEN SALAD

- Served on Wonton

SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

CHEDDAR JALAPENO HUSHPUPPIES

- Served with Texas Pete Aioli

SHRIMP AND SWEETCORN HUSHPUPPIES

CHOPPED PORK BARBEQUE SLIDERS

- Served with Cabbage Slaw

MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

CRISP VEGETABLE SPRING ROLLS

SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

MINI CHICKEN AND WAFFLES

MUSHROOM GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

DEVILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

CRAB AND AVOCADO CROSTINI

POLENTA CAKES

- Served with a Ham and Mushrooms

PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

BEEF CROSTINI

- Served with Horseradish Aioli

BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



CAROLINA LILY DINNER

FIRST COURSE SELECTIONS

CHOOSE 1

- CHEF'S SEASONAL SOUP
- CHICKEN SOUP WITH VEGETABLES
- BUTTERNUT SQUASH SOUP
 - With Cinnamon Crema
- SWEET POTATO BISQUE
- HOUSEMADE CHILI
- CREAMED ROASTED TOMATO AND GOAT CHEESE SOUP
- WILD MUSHROOM AND LENTIL SOUP

SECOND COURSE SELECTIONS

CHOOSE 1

- MIXED GREEN SALAD
 - Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing
- HEARTS OF ROMAINE SALAD
 - Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing
- SPINACH SALAD
 - Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette
- WEDGE SALAD
 - Iceberg Lettuce with Crispy Bacon, Crumbled Blue Cheese, Tomatoes, Scallions, and Buttermilk Blue Cheese Dressing



CAROLINA LILY DINNER

ENTRÉE SELECTIONS

CHOOSE 2

SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee





Cardinal Package

Includes Specialty Linen Napkins, Specialty Tablecloths,
and Unlimited Full Prestige Bar

COCKTAIL HOUR

CHOICE OF 2 PASSED HORS D'OEUVRES

SPICY THAI CHICKEN SALAD

- Served on Wonton

SMOKED SALMON

- Served on a Potato Cake with Tarragon Crème Fraiche

CHEDDAR JALAPENO HUSHPUPPIES

- Served with Texas Pete Aioli

SHRIMP AND SWEETCORN HUSHPUPPIES

CHOPPED PORK BARBEQUE SLIDERS

- Served with Cabbage Slaw

MINIATURE CRAB CAKE

- Roasted Red Pepper Caper Remoulade

CRISP VEGETABLE SPRING ROLLS

SEARED TUNA

- Served on Crispy Wonton with Napa Cabbage Slaw

MINI CHICKEN AND WAFFLES

MUSHROOM GRUYERE CROSTINI

- Mixed Local Mushrooms Tossed with Fine Herbs Topped with Gruyere

DEVEILED EGGS

- Topped with a Choice of Classic, Pickles, Ham or Bacon

CRAB AND AVOCADO CROSTINI

POLENTA CAKES

- Served with a Ham and Mushrooms

PIMENTO CHEESE TOAST

- Housemade Pimento Cheese

BEEF CROSTINI

- Served with Horseradish Aioli

BISCUITS

- Choice Of Joco Pro, Chicken Salad, Pulled Pork Or Fried Chicken



CARDINAL DINNER

FIRST COURSE SELECTIONS

CHOOSE 1

- CHEF'S SEASONAL SOUP
- CHICKEN SOUP WITH VEGETABLES
- BUTTERNUT SQUASH SOUP
 - With Cinnamon Crema
- SWEET POTATO BISQUE
- HOUSEMADE CHILI
- CREAMED ROASTED TOMATO AND GOAT CHEESE SOUP
- WILD MUSHROOM AND LENTIL SOUP

SECOND COURSE SELECTIONS

CHOOSE 1

- MIXED GREEN SALAD
 - Mixed Greens with Grape Tomatoes, Carrots, Pickled Fennel and Apples with Herb Smoked Buttermilk Dressing
- HEARTS OF ROMAINE SALAD
 - Hearts of Romaine with Herbed Croutons, Parmesan Cheese, and Caesar Dressing
- SPINACH SALAD
 - Baby Spinach with Shaved Red Onion, Dried Cranberries, Toasted Pecans and Goat Cheese Served with a Bacon Cider Vinaigrette
- WEDGE SALAD
 - Iceberg Lettuce with Crispy Bacon, Crumbled Blue Cheese, Tomatoes, Scallions, and Buttermilk Blue Cheese Dressing



CARDINAL DINNER

ENTRÉE SELECTIONS

CHOOSE 2

SEARED AIRLINE CHICKEN BREAST

- Served with Haricots Verts, Roasted Red Potatoes in a Decadent Sauce

NORTH CAROLINA LUMP CRAB CAKE

- Black Eyed Pea Salad with a Citrus Aioli Served with Seasonal Vegetables

TERES MAJOR OF BEEF AND SHRIMP

- Whipped Potatoes and Julienne Vegetables in a Port au Jus

PECAN-CRUSTED SALMON

- Served with Haricot Verts and Mushroom Risotto

GRILLED BEEF MEDALLIONS

- Served with Crispy Confit Fingerlings with Seasonal Vegetables

TAGLIATELLE PASTA

- Served in a Wild Mushroom Sugo

DUCK BREAST

- Squash, Rosemary, Roasted Grapes over Frisee

