

PRG

PAGE ROAD GRILL PRIVATE DINING MENU

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CHAPEL HILL RESTAURANT GROUP



WELCOME!

Thank you for considering Page Road Grill for your upcoming event! Our three private dining rooms can host a variety of events including lunch or dinner meetings, rehearsal dinners, and birthday or anniversary parties.

Executive Chef Joseph Guenette invites you to sample our bold, vibrant flavors created from the freshest ingredients sourced locally whenever possible. Page Road Grill is a part of the Chapel Hill Restaurant Group which includes Squids, 411 West, Mez, LuLaBangBang, and CHRG Catering.

DINING SPACES

PRG has three spaces available for private dining:

- ❖ Our **Board Room** seats 10 people and hosts 14 for a cocktail event.
- ❖ Our **Conference Room** seats 20 people and hosts 24 for a cocktail event.
- ❖ Our **Enclosed Patio** seats up to 40 people and hosts 50 for a cocktail event.

DIRECTIONS

FROM I-40 WESTBOUND: RALEIGH & CARY Take Exit 282/Page Road. Turn right onto Page Road at the bottom of the exit ramp and continue for 0.7 miles. PRG will be on your right.

FROM I-40 EASTBOUND: DURHAM & CHAPEL HILL Take Exit 282/Page Road. Turn right onto Page Road at the bottom of the exit ramp and continue for 0.5 miles. PRG will be on your right.

PARKING

We have our own dedicated parking lot. However, there is no valet parking.

POLICIES

- ❖ PRG has established a pre-tax/pre-tip food and beverage minimum for each of our private dining rooms for all events. The difference between the food and beverage spending will be added to the bill as a room rental fee to meet the minimum. The difference cannot be made up on a gift card purchase.
- ❖ Please confirm final guest count 7 days before the event and menu selections 7 days before the event. We will charge based on the actual final guest count or the guaranteed number, whichever is greater.
- ❖ A signed contract detailing the specifics of the event will be finalized 7 days before the event. Cancellations one day prior to event will be charged 50% of the food price. Cancellations the day of the event are responsible for 100% of the food price.
- ❖ All parties will be billed on a single check. Cash, American Express, Visa, Master Card, and Discover Cards accepted.
- ❖ Banquet Servers are compensated through gratuities. Client must select a gratuity percentage (suggested 20%). Final bill will reflect selected gratuity and 7.5% sales tax.
- ❖ Decorations are allowed, except for confetti or adhesives that may damage surfaces.
- ❖ A \$1 per person cake cutting fee will be applied to cakes brought in by our guests.
- ❖ A \$10 per bottle corking fee will be applied to wines and non-alcoholic sparkling wines brought in by our guests.

HORS D'OEUVRES PACKAGES

Pricing is per person. Tea, fountain soda, and coffee included.

MEETING PACKAGE \$17

1 platter, 2 hors d'oeuvres

BUSINESS PACKAGE \$25

1 dip, 1 platter, 3 hors d'oeuvres

EXECUTIVE PACKAGE \$30

1 dip, 1 platter, 4 hors d'oeuvres

DIPS

Served with crostini.

Warm Crab

Pimento Cheese

Black-Eyed Pea Hummus

PLATTERS

Artisan Cheese & crackers

Charcuterie & accoutrements

Fresh Fruit

Vegetable Crudit  & house ranch

Shrimp Cocktail & cocktail sauce

HORS D'OEUVRES

Tomato Caprese Skewers

balsamic reduction

Goat Cheese Crostini

arugula, pepper jelly

Vegetable Spring Rolls

sweet chili sauce

Chicken Satay

teriyaki or bbq

Buffalo Chicken Bites

buttermilk ranch

Burger Sliders

caramelized onion,
blue cheese, arugula

Beef Meatballs

marinara

NC BBQ Pork Sliders

coleslaw

Crab Cakes

chipotle aioli

FAMILY STYLE

Pricing is per person. Tea, fountain soda, and coffee included.

Select entrées, side items, and dessert for the group.
Several portions are plated and served to each table.

FAMILY BBQ \$38

2 entrées, 2 sides, 1 dessert

ENTRÉES

Roasted Chicken
herb gravy

Smoked Brisket
bbq gravy

NC BBQ Pulled Pork
eastern NC style,
slaw, bun

SIDES

House Salad
Seasonal Vegetables
Cole Slaw
Mac and Cheese

Cheese Grits
Mashed Potatoes
Mashed Sweet Potatoes

DESSERTS

Brownie Cake
salted caramel, vanilla ice cream

Assorted Cookies

Banana Bread Pudding
pecans, strawberry ice cream

Flourless Chocolate Cake

THREE-COURSE PLATED DINNER

Pricing is per person. Tea, fountain soda, and coffee included.

\$50

SALADS

Choose one.

Kale

kalamata olive, red onion, tomato,
parmesan, crispy black-eyed peas,
creamy caesar dressing

Field Green

carrot, cucumber, tomato,
balsamic vinaigrette

ENTRÉES

*Choose 3 proteins. Vegetarian option included as fourth entrée.
All entrées served with mashed Yukon potatoes and seasonal vegetables.*

Seasonal Risotto
(vegetarian)

Smoked Brisket
bbq gravy

Roasted Chicken
herb gravy

Grilled Salmon
smoked tomato vinaigrette

Grilled Ribeye Steak
borderlaise

DESSERTS

Choose two.

Brownie Cake
salted caramel, vanilla ice cream

Banana Bread Pudding
pecans, strawberry ice cream

Flourless Chocolate Cake
raspberry coulis