



CHAPEL HILL, NORTH CAROLINA

THE SIENA HOTEL

The Siena Hotel and Il Palio Ristorante, located in beautiful Chapel Hill, opened its doors in the Fall of 1987 in an effort to offer the area an intimate, elegant and exclusive european-style hotel and restaurant with the highest level of service.

“She opens her heart as wide as her doors” is the motto for the City of Siena, Italy. The Siena Hotel is dedicated to offering the same exuberant spirit. From the moment you walk through our doors, the service and ambiance we strive to provide seems to sweep you away to the warm people, beautiful landscape and delicious food of the Italian foothills.

Meticulous care was given when selecting the furnishings throughout the public spaces, the origins of which span the globe. Among the furnishings are mahogany chairs which were handcrafted in the Italian Alps, and an antique credenza designed with the Siena Hotel's logo arch on its front panels which was made in the foothills of the Dolomite Mountains of northern Italy. The inlaid marble and wrought iron table that graces the sitting area of the lobby is from Spain.

The Four Diamond Award Winning Il Palio Ristorante is named for the medieval horse race that is run twice each summer in Siena, Italy's Piazza del Campo. It offers traditional Northern Italian cuisine in an elegant atmosphere.

Rooms and suites at the Siena Hotel are both comfortable and spacious. Elegant furnishings and generous armoires for television and clothing storage are standard. The walls are decorated in Italian-inspired art. The baths offer marble countertops, plush terry towels and fine bath amenities.

Each evening turndown service is provided to refresh your room, place chocolates on your pillow and provide the next day's forecast for your convenience. Each morning, your guests will find a newspaper at their door. High Speed Internet Access is complimentary in all guest and meeting rooms. 🌸

Experience



THE SIENA HOTEL

THE EXECUTIVE PACKAGE

AV PACKAGE

BREAKFAST MENU

SMALL BANQUET BREAKFAST MENU

BREAK PACKAGES

COLOR BREAKS

A LA CARTE REFRESHMENT

SMALL BANQUET LUNCHEON MENU

LIGHTER FARE LUNCHEON MENU

LUNCHEON BUFFET MENUS

THREE AND FOUR COURSE DINNER MENU

PASSED HORS D'OEUVRES

SERVING STATIONS & DISPLAYS

BANQUET BEVERAGE SERVICE

BANQUET & CATERING WINE LIST

GENERAL ROOM INFORMATION

DIRECTIONS TO THE HOTEL

Everyday



THE EXECUTIVE PACKAGE

\$90.00 per person

Traditional Italian Breakfast

CHOCOLATE AND PLAIN CROISSANTS, HOUSE MADE MUFFINS AND SCONES WITH COMPOUND BUTTER AND JELLIES, FRESH SLICED FRUIT AND BERRIES, GREEK YOGURT WITH LOCAL HONEY, YOUR CHOICE OF JUICE (ORANGE, APPLE OR CRANBERRY) AND FRESHLY BREWED SIENA BLEND COFFEE, DECAFFEINATED COFFEE AND HOT TEA SERVICE

Mid-Morning Refreshment Break

FULL COFFEE AND TEA SERVICE, ASSORTED SOFT DRINKS

Luncheon

HOST SELECTS ONE OF THE FOLLOWING PLATED 3-COURSE LUNCHEONS WHICH BEGIN WITH A SALAD OF FIELD GREENS WITH BALSAMIC VINAIGRETTE, TOMATOES AND HERBED CROSTINI AND FINISHES WITH THE HOST'S SELECTION OF ONE DESSERT TO BE SERVED TO ALL GUESTS

ENTREES

- CHEFS VEGETARIAN RAVIOLI WITH SEASONAL ACCOMPANIMENTS
- PORCINI RUBBED CERTIFIED BLACK ANGUS STEAK, RED POTATOES, FRESH HERBS AND SEASONAL VEGETABLES IN EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC
- HOUSE SMOKED CEDAR PLANK SALMON, YUKON GOLD POTATOES AND CANE CREEK BACON HASH WITH GRAPEFRUIT MOSCATO SAUCE
- ASHLEY FARMS CHICKEN PICCATA, TUSCAN STYLE YUKON GOLD POTATOES, SAGE AND LEMON CAPER SAUCE

DESSERTS

- DUETTO OF FRESH FRUIT SORBETTO OR APPLE TARTAN OR CHOCOLATE ESPRESSO BUDINO

OR YOU MAY SELECT OUR DELI BUFFET (WITH A MINIMUM OF 20 PEOPLE), INCLUDING THE FOLLOWING: FIELD GREENS SALAD WITH ASSORTED DRESSINGS, POTATO SALAD, ASSORTED SLICED DELI MEATS AND CHEESES, CONDIMENT TRAY, SELECTION OF SLICED BREADS, FRESH FRUIT DISPLAY AND AN ASSORTMENT OF ITALIAN DESSERTS

Afternoon Refreshment Break (Host selects one of the following)

ENHANCE THE FEEL AND PURPOSE OF YOUR MEETING WITH OUR DELICIOUS COLOR BREAK PACKAGES. A MIX OF HEALTHY, SWEET AND SALTY COMBINED WITH A FEW CHILDHOOD FAVORITES IS SURE TO BE A PALATE PLEASER! CHOOSE BETWEEN RED, GREEN OR YELLOW.

Audio Visual (Host selects two of the following)

- FLIP CHART WITH STAND AND MARKERS, LCD PROJECTOR, OR SCREEN

INCLUDED IN THE EXECUTIVE PACKAGE

PADS, PENS, ICED WATER, CANDIES AND SURVIVAL KIT

ASK YOUR SALES REPRESENTATIVE HOW TO ARRANGE A COMPLETE MEETING PACKAGE. THE CMP INCLUDES THE ALL DAY MEETING PACKAGE AND OVERNIGHT ACCOMMODATIONS FOR EACH GUEST.

PACKAGES ARE CHARGED ON A PER PERSON BASIS, BASED ON AN 8 HOUR MEETING. PRICES ARE BASED ON USE OF YOUR MEETING ROOM FOR LUNCHEON SERVICE. SHOULD YOU REQUIRE A SEPARATE ROOM FOR YOUR LUNCHEON, AND ONE IS AVAILABLE, IT WOULD BE SUBJECT TO AN ADDITIONAL ROOM RENTAL FEE. WE ALLOW 20 SQUARE FEET PER PERSON, WITH A GUARANTEE MINIMUM OF 10 PEOPLE. PACKAGES INCLUDE ALL APPLICABLE TAXES AND SERVICE CHARGE.

FOOD AND BEVERAGE PRICES ARE SUBJECT TO 21% AND TAX OF 7.75%



AV PACKAGES

Computer Data Display Package \$300.00

- INCLUDES A DESKTOP LCD PROJECTOR (2K), PROJECTION CART, TRIPOD SCREEN, AND ALL CABLES

Data Display Support Package \$125.00

- INCLUDES A PROJECTION CART, TRIPOD SCREEN, AND ALL CABLES

VHS/DVD Display Package \$180.00

- INCLUDES COLOR MONITOR TV, DVD/VHS COMBO PLAYER, 54" DISPLAY CART, ALL CABLING AND CORDS

Flip Chart Package \$40.00

- INCLUDES MARKERS AND PADS

Sound System Package \$225.00

- INCLUDES TWO POWERED SPEAKERS, A PODIUM MICROPHONE, 4 CHANNEL MIXER, AND ALL CABLING

Sound Patch \$50.00

AV A LA CARTE

AUDIO

WIRELESS MICROPHONE (WIRELESS HANDHELD OR LAVALIERE) \$120.00

SPEAKERPHONE \$90.00

4 CHANNEL MIXER \$40.00

VISUAL

FLIPCHART WITH MARKERS \$40.00

EASEL (POSTER EASELS) \$15.00

SCREEN \$50.00

VIDEO

LCD PROJECTOR (2K) \$250.00

COMPUTERS

LAPTOP COMPUTER \$150.00

SUPPORT EQUIPMENT

LASER POINTER \$25.00

POWER PACKAGE (TABLE, POWERSTRIP TAPE) \$35.00

LABOR RATE: TECHNICIANS ARE AVAILABLE AT THE FOLLOWING RATES AT A 4 HOUR MINIMUM

STRAIGHT TIME: MONDAY-FRIDAY 7:00AM - 5:00PM (\$50.00 PER HOUR)

TIME AND A HALF: MONDAY-FRIDAY 5:00PM - 12:00AM (\$75.00 PER HOUR)

TIME AND A HALF: SATURDAY AND SUNDAY 7:00AM - 5:00PM (\$75.00 PER HOUR)

DOUBLE TIME, INCLUDING HOLIDAYS: 12:00AM - 7:00AM INCLUDING HOLIDAYS IS DOUBLE TIME (\$100 PER HOUR)



BREAKFAST MENU

Traditional Italian Breakfast

CHOCOLATE AND PLAIN CROISSANTS WITH COMPOUND BUTTER AND JELLIES, HOUSE MADE SCONES AND MUFFINS, FRESH SLICED FRUIT AND BERRIES, GREEK YOGURT WITH LOCAL HONEY, YOUR CHOICE OF JUICE (ORANGE, APPLE OR CRANBERRY) AND FRESHLY BREWED SIENA BLEND COFFEE, DECAFFEINATED COFFEE AND HOT TEA SERVICE

\$15.00 PER PERSON

The Southern Breakfast Buffet

BUTTERMILK BISCUITS, SAUSAGE GRAVY, SCRAMBLED EGGS, CHEESE GRITS, HASH BROWN CASSEROLE, SAUSAGE OR BACON, WHITE AND WHEAT BREAD FOR TOASTING, ASSORTED JUICES, SIENA BLEND COFFEE, DECAFFEINATED COFFEE AND TEA SELECTIONS

\$19.00 PER PERSON

Classic Breakfast Buffet

IL PALIO EGGS BENEDICT TOPPED WITH PROSCUITTO AND WHITE BALSAMIC HOLLANDAISE, HASH BROWNS, ASSORTED SCONES, GREEK YOGURT PARFAITS WITH FRESH BERRIES, GRANOLA, AND HONEY, CHILLED JUICES, AND SIENA BLEND REGULAR AND DECAFFEINATED COFFEE AND TEA SELECTIONS

\$22.00 PER PERSON

The Healthy Breakfast Buffet

EGG WHITE FRITTATA WITH SPINACH AND MUSHROOMS, FRESH WHOLE FRUIT, LOW FAT HOUSE FLAVORED YOGURT, GRANOLA, WHOLE WHEAT ENGLISH MUFFINS, RAISIN BRAN MUFFINS, FRUIT SMOOTHIES, SIENA BLEND COFFEE, DECAFFEINATED COFFEE AND TEA SELECTIONS

\$24.00 PER PERSON

The New York Breakfast Buffet

ASSORTED BAGELS, CINNAMON RAISIN CREAM CHEESE, CHIVE CREAM CHEESE, HOUSE CURED SALMON, ENGLISH MUFFINS, BACON AND CHEESE QUICHE, ASSORTED INDIVIDUAL YOGURTS, SEASONAL FRUIT, ASSORTED JUICES, SIENA BLEND COFFEE, DECAFFEINATED COFFEE AND TEA SELECTIONS

\$24.00 PER PERSON

*HOT BUFFETS REQUIRE A 20 PERSON MINIMUM GUARANTEE

EMBELLISHMENTS

- ASSORTED CEREALS \$3.00 PP
- INDIVIDUAL YOGURTS \$3.00 PP
- GRANOLA \$3.00 PP
- CHEESE BLINTZ WITH FRUIT COMPOTE \$5.00 PP
- SAUSAGE, EGG, CHEESE BISCUIT \$6.00 PP
- SKIM AND LOW FAT MILK \$2.00 PP

ACTION STATIONS

- BELGIAN WAFFLE STATION \$8.00 PP
- OMELET STATION \$9.00 PP

STATIONS REQUIRE A \$30.00 ATTENDANT FEE

FOOD AND BEVERAGE PRICES ARE SUBJECT TO 21% AND TAX OF 7.75%



SMALL BANQUET BREAKFAST MENU

Starter (Choose One Prior to Arrival)

- WARM HOUSE MADE RICOTTA WITH FRESH MINT AND ORANGE PRESERVES ON TOASTED BRIOCHE
OR
- PROSCIUTTO AND MELON

Entrée (Choice at the Table)

- FRITTATA OF THE DAY
WITH SHERRY POTATOES, CANE CREEK SAUSAGE AND GRANA PADANO CHEESE
IN EXTRA VIRGIN OLIVE OIL
OR
- IL PALIO EGGS BENEDICT
SERVED ON BRIOCHE BREAD TOPPED WITH PROSCIUTTO DI PARMA AND WHITE BALSAMIC HOLLANDAISE
WITH CANE CREEK SAUSAGE OR APPLE WOOD SMOKED BACON
OR
- MALTED BUTTERMILK BELGIAN WAFFLE
TOPPED WITH MIXED BERRY COMPOTE OR MAPLE SYRUP
WITH CANE CREEK SAUSAGE OR APPLE WOOD SMOKED BACON

\$24.00 per person



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BREAK PACKAGES

The All Day Break Package **\$22.00 PER PERSON**

INCLUDES MORNING AND ONE COLOR BREAK AND BEVERAGES THROUGHOUT THE MEETING TIME

Morning Break **\$10.00 PER PERSON**

WHOLE FRUIT, GRANOLA BARS, INDIVIDUAL YOGURTS, CHILLED JUICES, SOFT DRINKS, BOTTLED WATERS, FRESH BREWED SIENA COFFEE AND ASSORTED HOT TEAS

Beverage Station **\$8.00 PER PERSON**

UNLIMITED BEVERAGES TO CONSIST OF ASSORTED SODAS, BOTTLED WATER, COFFEE AND TEA



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COLOR BREAK PACKAGES

ENHANCE THE FEEL AND PURPOSE OF YOUR MEETING WITH OUR DELICIOUS COLOR BREAK PACKAGES. A MIX OF HEALTHY, SWEET AND SALTY COMBINED WITH A FEW CHILDHOOD FAVORITES IS SURE TO BE A PALATE PLEASER! ASK YOUR CATERING REPRESENTATIVE ABOUT MOOD ENHANCING MUSIC TO REALLY MAKE YOUR BREAK POP.

Red Break KEEP THE MOMENTUM AND THE ENERGY GOING!

- RED PEPPER SLICES AND CHERRY TOMATOES WITH DIP
- ASSORTED FRUITS TO INCLUDE: SLICED RED APPLES, STRAWBERRIES, CHERRIES
- CINNAMON GUMMY BEARS, VERY CHERRY JELLY BELLYS, TWIZZLERS
- CUPCAKES WITH RED FROSTING, RED RICE KRISPIE TREATS
- TORTILLA CHIPS AND SALSA, RED PEPPER HUMMUS AND PITA CHIPS
- RED VITAMIN WATER, CHEERWINE

Green Break ALLOWS YOUR ATTENDEES TO RELAX AND FREE THEIR MINDS FOR CLEAR IDEAS!

- GREEN PEPPER SLICES AND CUCUMBER STICKS AND DIP
- ASSORTED FRUITS TO INCLUDE: GREEN GRAPES, GREEN APPLES, HONEYDEW MELON
- GUACAMOLE AND TORTILLA CHIPS, OLIVES
- CHICKPEA PESTO AND FRESH BAKED BREAD
- KIWI JELLY BELLYS, GUMMY FROGS, CANDIED LIME SLICES
- CUPCAKES WITH GREEN FROSTING, GREEN RICE KRISPIE TREATS
- MT. DEW, HOUSE-MADE GREEN TEA

Yellow Break THIS SUNNY YELLOW BREAK WILL ENHANCE YOUR ATTENDEES' CONCENTRATION!

- GRILLED YELLOW PEPPERS AND SQUASH
- ASSORTED FRUITS TO INCLUDE: SLICED YELLOW APPLES, PINEAPPLE SKEWERS
- LEMON JELLY BELLYS, OLD FASHIONED LEMON CANDY STICKS, LEMONHEADS
- CUPCAKES WITH YELLOW FROSTING, LEMON TARTS/BARS
- CHEDDAR CHEESE AND CRACKERS, BUTTERED POPCORN
- BANANA SMOOTHIES, ITALIAN LEMONADE

\$10.00 per person



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A LA CARTE REFRESHMENT

• FRESH SEASONAL SLICED FRUIT DISPLAY (MINIMUM OF 10 PEOPLE)	\$5.50 PER PERSON
• ASSORTED BREAKFAST BREADS, CROISSANTS AND MUFFINS	\$30.00 PER DOZEN
• SCONES	\$4.00 PER PERSON
• ASSORTED INDIVIDUAL FRUIT YOGURTS	\$3.00 EACH
• GRANOLA BARS	\$15.00 PER DOZEN
• CHOCOLATE BARS	\$3.00 PER PERSON
• CHOCOLATE BROWNIES	\$4.00 PER PERSON
• RICE KRISPIE TREATS	\$2.50 PER PERSON
• HOUSE MADE ITALIAN BISCOTTI	\$18.00 PER DOZEN
• POPCORN WITH CINNAMON SUGAR, SALT AND GRANA PADANO SEASONINGS	\$3.00 PER PERSON
• POPCORN WITH TRUFFLE BUTTER	\$5.00 PER PERSON
• YOUR CHOICE OF POPCORN, PRETZELS, POTATO CHIPS OR BAR MIX	\$10.00 PER BOWL
• ROASTED MIXED NUTS	\$5.50 PER PERSON
• CHOCOLATE COVERED STRAWBERRIES	\$18.00 PER DOZEN
• ASSORTED COOKIES-CHOCOLATE CHIP, OATMEAL RAISIN, SUGAR AND PEANUT BUTTER	\$24.00 PER DOZEN
• FRESH GARDEN VEGETABLES AND GRILLED PITA BREAD WITH SPINACH DIP AND HUMMUS	\$7.50 PER PERSON
• ASSORTED ITALIAN COOKIES	\$24.00 PER DOZEN

BEVERAGES

• ASSORTED SODAS	\$2.50 EACH
• ALL DAY BEVERAGE STATION TO INCLUDE: BOTTLED WATER, ASSORTED SOFT DRINKS, COFFEE & TEA	\$8.00 PER PERSON
• FRUIT JUICES (ORANGE, APPLE, AND GRAPEFRUIT)	\$12.00 PER QUART
• FRESHLY BREWED SIENA BLEND COFFEE AND DECAFFEINATED COFFEE	\$15.00 PER HALF GALLON \$28.00 PER GALLON
• SPARKLING FRUIT PUNCH OR LEMONADE	\$15.00 PER GALLON

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SMALL BANQUET LUNCHEON MENU

Starters (Choose One)

SOUPS

- TOMATO BISQUE
FINISHED WITH SHERRY AND CHIVES
- OR
- CHEF'S SEASONAL SOUP

SALADS

- ORGANIC FIELD GREENS
SWEET GRAPE TOMATOES, CROUTONS, BALSAMIC VINAIGRETTE
- OR
- ARUGULA SALAD
LEMON, OLIVE OIL, PARMESAN

Entrées

- CHEFS VEGETARIAN RAVIOLI WITH SEASONAL ACCOMPANIMENTS
- PORCINI RUBBED CERTIFIED BLACK ANGUS STEAK, ROASTED POTATOES, SHIITAKE MUSHROOMS,
EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC
- CEDAR PLANKED SALMON, YUKON GOLD POTATOES AND CANE CREEK BACON
AND HOUSE SMOKED SALMON HASH WITH GRAPEFRUIT MOSCATO SAUCE
- ASHLEY FARMS CHICKEN PICCATA, TUSCAN SYTLE YUKON GOLD POTATOES,
SAGE AND LEMON CAPER SAUCE

Desserts

- DUETTO OF FRESH FRUIT SORBETTO
- APPLE TARTAN
- CHOCOLATE ESPRESSO BUDINO

FOR GROUPS OF 35 OR FEWER, ENTRÉE SELECTIONS MAY BE MADE AT THE TABLE, THE DAY OF THE EVENT.
FOR LARGER GROUPS, WE REQUEST THAT ENTRÉE SELECTIONS BE MADE NO FEWER THAN 7 DAYS PRIOR
TO THE EVENT AND PLACE CARDS DENOTING EACH GUEST'S SELECTION BE PROVIDED BY THE HOST.
FOR LARGER GROUPS, THE HOST MAY SELECT ONE DESSERT TO BE SERVED TO ALL GUESTS.

\$29.00 per person

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LIGHTER FARE LUNCHEON MENU

Choice of Entrée

- SIENA CLUB SANDWICH \$15.00
BLACK FOREST HAM, TURKEY, PROVOLONE, BACON, LETTUCE, TOMATO, RED ONION,
MAYONNAISE ON TOASTED WHITE BREAD
- GRILLED CHICKEN SANDWICH \$15.00
FONTINA, PICKLED SHALLOTS, SUN DRIED TOMATOES, ON FOCCACCIA
- GRILLED VEGETABLE SANDWICH \$15.00
ASSORTED VEGETABLES, PESTO AIOLI, ON GRILLED CIABATTA BREAD
- GRILLED PIZZA \$15.00
MOZZARELLA DI BUFALA, FRESH TOMATO SAUCE, GARLIC AND BASIL
- GRILLED CHICKEN SALAD \$15.00
GRILLED CHICKEN, MIXED LETTUCES, HOUSE SMOKED PANCETTA, GRAPE TOMATOES,
GORGONZOLA DRESSING
- ITALIAN SANDWICH \$15.00
ASSORTED GIACOMOS SALAMI, PROVOLONE CHEESE, OLIVE TAPANADE AND HOUSE PICKLED
VEGETABLES ON HOUSE MADE FOCCACCIA
- PROSCUITTO AND FRESH MOZZARELLA SANDWICH \$15.00
TRADITIONAL SANDWICH WITH FRESH BASIL, EXTRA VIRGIN OLIVE OIL ON CIABATTA BREAD

HOST SELECTS ONE ENTRÉE TO BE SERVED TO ALL GUESTS. ALL ARE SERVED WITH SALAD,
CHOCOLATE BROWNIES OR CHOCOLATE CHIP COOKIES, SIENA BLEND COFFEE AND ICED TEA.

ALL ABOVE ITEMS CAN BE MADE INTO A BOX LUNCH FOR AN ADDITIONAL \$2.00.
THE BOX LUNCH INCLUDES A CHOICE OF BOTTLED WATER OR SOFT DRINK.



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LUNCHEON BUFFET MENUS

BUFFET MENUS ARE AVAILABLE TO GROUPS OF 20 OR GREATER

Giacomos Sandwich Buffet

LEMON AND DILL POTATO SALAD

FIELD GREEN SALAD WITH WHITE BALSAMIC VINAIGRETTE, CROUTONS AND TOMATOES

ASSORTED BREADS

GIACOMOS SANDWICH PLATTER INCLUDING TURKEY, HAM, PROSCIUTTO, AND ASSORTED GIACOMOS SALAMI

LETTUCE, TOMATO, ONIONS, PICKLES, CHEDDAR CHEESE, PROVOLONE

DIJON MUSTARD, DELI MUSTARD, AND MAYONNAISE

POTATO CHIPS

FRESH FRUIT DISPLAY

CHOCOLATE CHIP COOKIES AND BROWNIES

\$24.00 PER PERSON (ADD SOUP OF THE DAY FOR \$5.00 PER PERSON)

Pasta Buffet

FIELD GREEN SALAD WITH WHITE BALSAMIC VINAIGRETTE, CROUTONS AND TOMATOES

GRILLED VEGETABLE ANTIPASTO

CHICKEN PENNE ALLA VODKA WITH PROSCIUTTO

ROCK SHRIMP SCAMPI, GRANA PADANO WITH FARFALLE, GARLIC AND WHITE WINE

BAKED RIGATONI PASTA BOLOGNESE

BABY CANNOLIS

\$29.00 PER PERSON

Luncheon Buffet

SALAD BAR

CROUTONS, TOMATOES, CUCUMBERS AND CHEESE, CHOICE OF DRESSING

ASPARAGUS AND PARMESAN

CHICKEN PICCATA WITH SAGE AND LEMON CAPER SAUCE

BALSAMIC MARINATED GRILLED FLAT STEAK PIZZIDA WITH PEPPERS, ONIONS AND TOMATOES

TUSCAN STYLE, YUKON GOLD POTATOES WITH OLIVE OIL AND SAGE

CANNELLONI WITH SAN MARZANO TOMATOES PUREE

ASSORTED ITALIAN DESSERT DISPLAY

\$29.00 PER PERSON



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THREE AND FOUR COURSE DINNER MENU

THREE COURSE \$58.00 PER PERSON (SALAD OR SOUP, MAIN COURSE, DESSERT)

FOUR COURSE \$68.00 PER PERSON (SALAD OR SOUP, APPETIZER, MAIN COURSE, DESSERT)

ALL PASTAS CAN BE SELECTED AS AN APPETIZER OR AS A MAIN COURSE

Salad

- ORGANIC FIELD GREEN SALAD, WITH HOUSE MADE ITALIAN VINAIGRETTE, CHERRY TOMATOES, CUCUMBER AND HERBED CROSTINI
- MIXED LETTUCES, HOUSE SMOKED NC PANCETTA, CHERRY TOMATOES AND GORGONZOLA
- BABY SPINACH WITH GOAT CHEESE, CANDIED PECANS, CARAMELIZED ONIONS AND FIG VINAIGRETTE
- CLASSIC CAESAR SALAD

Soup

- STRACCIATELLA ALLA ROMANA
CLASSIC ROMAN EGG DROP SOUP WITH CHICKEN BROTH, LATTI'S EGG RANCH EGG AND PARMESAN CHEESE
- CREAMY TOMATO BISQUE
CHIVE, SHERRY AND FONTINA CROSTINI

Appetizer

- SEARED BEEF CARPACCIO, ARUGULA, LEMON JUICE, EXTRA VIRGIN OLIVE OIL, SHAVED GRANA PADANO AND CAPERS
- WILD MUSHROOM RISOTTO WITH SHERRY TOPPED WITH SHAVED GRANA PADANO
- FRIED GREEN TOMATO, MOZZARELLA DI BUFFALA DRIZZLED WITH AGED BALSAMIC

Pasta (Can be Offered as Appetizer or Entrée)

- SPAGHETTI ALLA 'AMATRICIANA
HOUSE MADE GUANCIALE, ONION AND SPICY TOMATO SAUCE
- VEGETARIAN RAVIOLI WITH GRANA PADANO AND CHEF'S SEASONAL ACCOMPANIMENTS

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THREE AND FOUR COURSE DINNER MENU

Main Course

- CEDAR PLANKED SALMON, LOCAL YUKON GOLD POTATOES AND CANE CREEK BACON AND HOUSE SMOKED SALMON HASH WITH GRAPEFRUIT MOSCATO SAUCE
- PORCINI RUBBED CERTIFIED BLACK ANGUS STEAK, ROASTED POTATOES, SHIITAKE MUSHROOMS, EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC
 - *SUBSTITUTE BEEF TENDERLOIN FOR ADDITIONAL \$5.00 PER PERSON
- PAN ROASTED SCALLOPS, TRUFFLE MASHED POTATOES, GRILLED ASPARAGUS AND VINCOTTO SAUCE
- VEAL MARSALA, TUSCAN POTATOES, SHIITAKE MUSHROOMS
- ROASTED ASHLEY FARMS BONE IN CHICKEN BREAST, RED POTATOES, GREEN BEANS, BABY CARROTS, FENNEL AND ROSEMARY IN A LEMON SAUCE

Dessert (Please select two to offer your guests)

- DUETTO OF FRESH FRUIT SORBETTO
- APPLE TARTAN
- CHOCOLATE ESPRESSO BUDINO
- SEASONAL CHEESECAKE
- ASSORTED ITALIAN COOKIE PLATE



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PASSED HORS D'OEUVRES

\$2.50 EACH

- GRILLED MARINATED CHICKEN SKEWERS
- ALMOND STUFFED DATES WRAPPED IN PROSCIUTTO
- CROSTINI WITH EGGPLANT CAPONATA
- WALNUT GORGONZOLA AND RED GRAPE CANAPÉ
- DUMPLINGS – PORK SOUP BUNS WITH GINGER SOY SAUCE

\$2.75 EACH

- SEASONAL SOUP SHOOTERS
- GRILLED POLENTA CROSTINI WITH ROASTED PEPPERS AND OLIVES
- ASPARAGUS TIPS WRAPPED IN CURED SALMON OR PROSCIUTTO

\$3.00 EACH

- BABY NEW POTATOES, WITH SALMON MOUSSE, HOUSE MADE CRÈME FRAICHE AND CHIVES
- SUSHI ROLLS – CALIFORNIA, SALMON, OR TUNA ROLLS
- PORCINI RUBBED BEEF CARPACCIO, WITH WHITE BALSAMIC, ONION, RELISH, AND SHAVED GRANNA PADANO

\$3.25 EACH

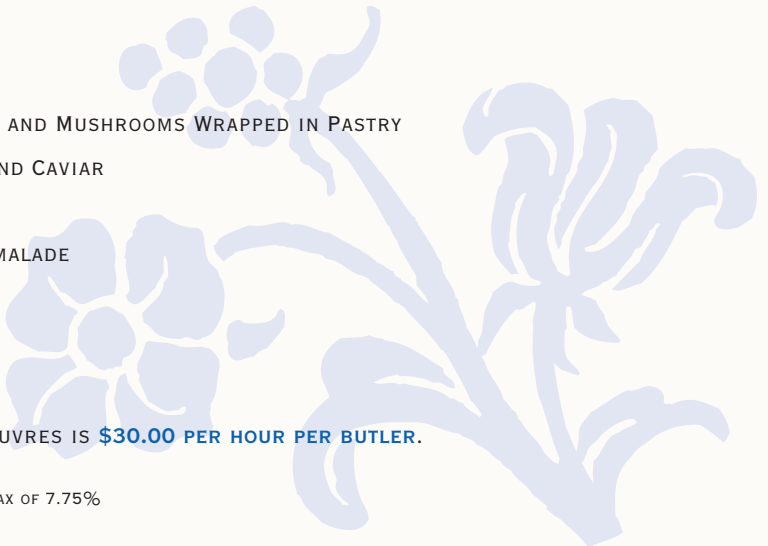
- MINI CRABCAKES
- SMOKED TOMATO AND ELODI FARM GOAT CHEESE TARTS
- FRIED RISOTTO TRUFFLED CAKE WITH BOLOGNESE
- GRILLED SKEWERED SHRIMP, MARINATED IN ROSEMARY CUMIN, CAYENNE PEPPER AND OLIVE OIL WITH REMOULADE DIPPING SAUCE

\$3.75 EACH

- BRAISED BEEF WITH CARAMELIZED ONIONS AND MUSHROOMS WRAPPED IN PASTRY
- POTATO PANCAKES WITH CRÈME FRAÎCHE AND CAVIAR
- DIJON CHICKEN EN CROUTE
- COCONUT SHRIMP, WITH SWEET CHILI MARMALADE

THE BUTLER CHARGE FOR PASSED HORS D'OEUVRES IS **\$30.00 PER HOUR PER BUTLER.**

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SERVING STATIONS

Mashed Potato Bar \$6.50 PER PERSON

MASHED POTATOES

ASSORTED TOPPINGS: SCALLIONS, BACON BITS, CHEDDAR CHEESE, BUTTER, SOUR CREAM, CHIVES

Chilled Seafood \$16.00 PER PERSON

JUMBO CHILLED SHRIMP WITH COCKTAIL SAUCE

CRAB CLAWS

Crostini and Bruschetta \$13.00 PER PERSON

BOWLS OF SAVORY SPREADS WITH ASSORTED TOASTED BREADS

CHICKEN LIVER PATE

SMOKED NC SNAPPER

CHICK PEA AND BLACK OLIVE

BEEF CARPACCIO WITH CARAMELIZED ONIONS

MUSHROOMS AND GOAT CHEESE

Asian \$18.00 PER PERSON

SUSHI ROLLS – CALIFORNIA, SALMON, TUNA

DUMPLINGS – PORK SOUP BUNS, WITH GINGER SOY SAUCE

DESSERT – COCONUT LIME TAPIOCA

American \$15.00 PER PERSON

MARYLAND CRAB CAKES

HAMBURGER SLIDERS

BBQ CHICKEN WINGS

HAND CUT FRENCH FRIES

DESSERT – APPLE PIE

Mexican \$14.00 PER PERSON

EMPANADAS

CHICKEN FAJITA STATION

TORTILLA CHIPS

SALSA BAR – GUACAMOLE, SALSA ROJA, GUAGILLIO SAUCE, TOMATILLO SAUCE

DESSERT – TRES LECHES CAKE

Mexican \$14.00 PER PERSON

EMPANADAS

CHICKEN FAJITA STATION

TORTILLA CHIPS

SALSA BAR – GUACAMOLE, SALSA ROJA, GUAGILLIO SAUCE, TOMATILLO SAUCE

DESSERT – TRES LECHES CAKE

CONTINUED ON NEXT PAGE

FOOD AND BEVERAGE PRICES ARE SUBJECT TO 21% AND TAX OF 7.75%





SERVING STATIONS

Carving Station \$18.00 PER PERSON (A Chef will be Serving your Guests)

- BROWN SUGAR GLAZED BLACK FOREST HAM
- ROAST TURKEY HUNTERS STYLE WITH CAPERS AND OLIVES
- GARLIC STUDDED LEG OF LAMB WITH TOMATO ROSEMARY REDUCTION
- PORCINI DUSTED CERTIFIED BLACK ANGUS WITH RED WINE SAUCE

Sides (Please Choose one Side Item to Accompany the Carving Station)

- SMASHED POTATOES
- SWISS CHARD AND BACON
- ROASTED POTATO
- ROASTED BRUSSEL SPROUTS WITH PANCETTA
- CHEESY POLENTA

Pasta \$17.00 PER PERSON (Choose Two)

- THREE CHEESE BAKED RIGATONI
- LASAGNA ALLA BOLOGNESE
- LASAGNA VERDE WITH MUSHROOMS AND GOAT CHEESE
- CHICKEN PENNE WITH PROSCIUTTO, TOMATO AND CREAM
- LINGUINI ALLA VONGOLE WITH TOMATO, CLAMS AND HOUSE SMOKED PANCETTA
- THREE CHEESE MANICOTTI WITH TOMATO PUREE

ACCOMPANIED WITH CAESAR SALAD WITH HOMEMADE CROUTONS AND PARMESAN CHEESE

DISPLAYS

	SMALL (SERVES 10-15)	LARGE (SERVES 25-30)
<i>Smoked Salmon with Capers, Onions</i>	\$120.00	\$175.00
<i>Antipasto Platter</i>	\$100.00	\$150.00
<i>Assorted European Style Pastries</i>	\$90.00	\$180.00
<i>Domestic & Imported Cheese Display</i>	\$75.00	\$150.00



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BANQUET BEVERAGE SERVICE

Cocktails—Per Drink (please select one brand)

HOUSE BRANDS HOST BAR \$5.50 EACH / CASH BAR \$7.00 EACH

SMIRNOFF VODKA
BARCARDI WHITE RUM
KLUNY SCOTCH
SEAGRAMS 7 BLENDED WHISKEY
GORDONS GIN
JIM BEAM BOURBON
PEPE LOPEZ TEQUILA

CALL BRANDS HOST BAR \$6.00 EACH / CASH BAR \$8.50 EACH

ABSOLUT VODKA
MOUNT GAY RUM
DEWARS SCOTCH
SEAGRAMS 7 BLENDED WHISKEY
BEEFEATER GIN
JACK DANIELS BOURBON
CUERVO GOLD TEQUILA

PREMIUM BRANDS HOST BAR \$6.50 EACH / CASH BAR \$9.00 EACH

STOLICHNAYA VODKA
MYERS DARK RUM
CHIVAS REGAL SCOTCH
CROWN ROYAL BLENDED WHISKEY
TANQUERAY GIN
WILD TURKEY BOURBON
CUERVO GOLD TEQUILA

Beer, Wine, Champagne and Non-alcoholic Beverages

MICROBREWS	HOST BAR \$4.00 EACH / CASH BAR \$5.25 EACH
IMPORTED	HOST BAR \$3.75 EACH / CASH BAR \$4.75 EACH
DOMESTIC	HOST BAR \$3.50 EACH / CASH BAR \$4.50 EACH
HOUSE RED / WHITE WINE	HOST BAR \$30.00 PER BOTTLE / CASH BAR \$7.00 PER GLASS
PROSECCO	HOST BAR \$30.00 PER BOTTLE / CASH BAR \$7.00 PER GLASS
MIMOSA	HOST BAR \$6.00 PER GLASS / CASH BAR \$7.00 PER GLASS
ASSORTED SODAS	HOST BAR \$2.50 EACH / CASH BAR \$2.50 EACH
JUICES AND FRUIT SPRITZERS	HOST BAR \$3.00 EACH / CASH BAR \$2.25 EACH
MINERAL WATER (SPARKLING OR STILL)	HOST BAR \$2.50 EACH / CASH BAR \$3.25 EACH

A FULL SELECTION OF WINES AND CHAMPAGNES IS AVAILABLE FROM THE BANQUET WINE LIST .
STATE LAW REQUIRES THAT WE HAVE A BARTENDER ATTENDING ALL BARS. A BARTENDER CHARGE OF
\$30.00 PER HOUR, PER BAR WILL BE APPLIED. PRIVATE PARTIES OF 20 PEOPLE OR LESS, THERE
WILL BE A COCKTAIL BUTLER CHARGE OF \$30.00.

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BANQUET & CATERING WINE LIST

Sparkling

PROSECCO, CAPOSALDO, NV, VENETO	30.
PROSECCO, NINO FRANCO, NV, VENETO	50.
NICHOLAS FEUILLATE BRUT, NV, CHAMPAGNE	70.

White

PINOT GRIGIO, CIELO, VENETO	30.
PINOT GRIGIO, PRENDO, WILHELM WALCH, ALTO ADIGE	50.
SAUVIGNON BLANC, VINA CASABLANCA, NIMBUS ESTATE, 2007, CHILE	40.
RIESLING, S.A. PRUM, 2007, MOSEL	40.
CHARDONNAY, CIELO, VENETO	30.
CHARDONNAY, ANNABELLA	50.

Red

PINOT NOIR, COOPERS CREEK, 2008, HAWKES BAY	30.
PINOT NOIR, CARMEL ROAD, 2007, MONTEREY	50.
CHIANTI, STELLINA DI NOTTE, TUSCANY	40.
MERLOT, CIELO	30.
MERLOT, ANNABELLA, NAPA VALLEY	50.
CABERNET SAUVIGNON, DANTE	30.
CABERNET, ANNABELLA, NAPA	50.

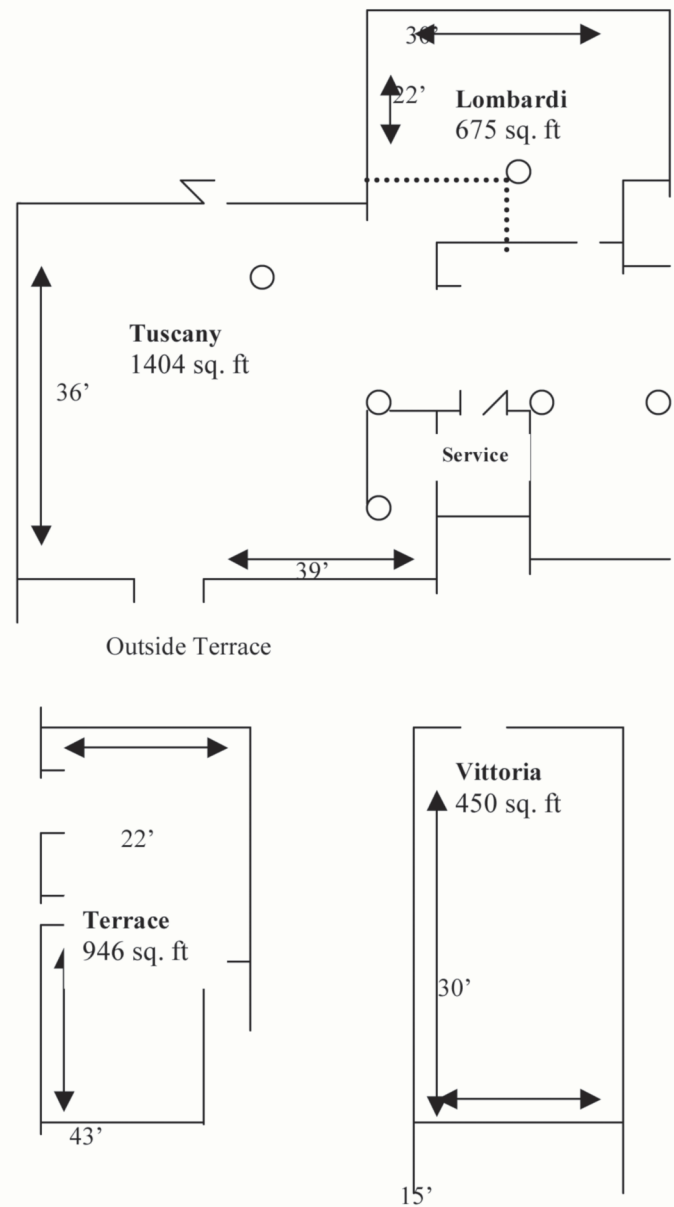


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GENERAL INFORMATION – PRIVATE ROOMS

ROOMS	CAPACITY
Lombardi	
BANQUET	36 PEOPLE
RECEPTION	60 PEOPLE
U-SHAPE	20 PEOPLE
CLASSROOM	23 PEOPLE
HOLLOW SQUARE	18 PEOPLE
CONFERENCE	20 PEOPLE
THEATER	40 PEOPLE
Tuscany	
BANQUET	72 PEOPLE
RECEPTION	100 PEOPLE
U-SHAPE	30 PEOPLE
CLASSROOM	50 PEOPLE
HOLLOW SQUARE	35 PEOPLE
CONFERENCE	25 PEOPLE
THEATER	100 PEOPLE
Ballroom (Tuscany + Lombardi)	
BANQUET	108 PEOPLE
RECEPTION	200 PEOPLE
Terrace	
BANQUET	36 PEOPLE
RECEPTION	20 PEOPLE
Vittoria (conference style only)	
CONFERENCE	14 PEOPLE





DIRECTIONS TO HOTEL

The Siena Hotel
1505 East Franklin St., Chapel Hill, NC 27514
Tel 919-929-4000

From: RDU Airport and I-40 Westbound

TAKE I-40 WESTBOUND TOWARDS CHAPEL HILL.
TAKE EXIT #270(HWY. 15-501) TO THE RIGHT.
AT THE END OF THE EXIT RAMP TURN LEFT ONTO HWY. 15-501 SOUTH.
TRAVEL THROUGH 5 TRAFFIC LIGHTS.
STAY IN THE RIGHT LANE AND MERGE RIGHT ONTO FRANKLIN ST.
TRAVEL THROUGH 2 TRAFFIC LIGHTS, AND THE SIENA HOTEL WILL BE ON THE RIGHT JUST AFTER THE SHERWIN WILLIAMS PAINT STORE SIGN.

From: I-85 Northbound

FOLLOW I-85 NORTH TO THE I-40 EAST TOWARDS RALEIGH.
TAKE THE I-40 EAST EXIT TO THE RIGHT.
TRAVEL ON I-40 EAST FOR APPROX. 7 MILES.
TAKE THE HWY. 15-501 EXIT TO THE RIGHT.
AT THE END OF THE EXIT RAMP TURN RIGHT ONTO 15-501 SOUTH.
TRAVEL THROUGH 4 TRAFFIC LIGHTS.
STAY IN THE RIGHT LANE AND EXIT OFF ONTO FRANKLIN STREET
TRAVEL THROUGH 2 TRAFFIC LIGHTS, AND THE SIENA HOTEL WILL BE ON THE RIGHT JUST PAST AFTER THE SHERWIN WILLIAMS PAINT STORE SIGN.

From: I-40 Eastbound

TAKE I-40 EAST TOWARDS CHAPEL HILL.
TAKE THE HWY. 15-501 EXIT TO THE RIGHT.
AT THE END OF THE EXIT RAMP TURN RIGHT ONTO 15-501 SOUTH.
TRAVEL THROUGH 4 TRAFFIC LIGHTS.
STAY IN THE RIGHT LANE AND EXIT OFF ONTO FRANKLIN STREET.
TRAVEL THROUGH 2 TRAFFIC LIGHTS, AND THE SIENA HOTEL WILL BE ON THE RIGHT JUST AFTER THE SHERWIN WILLIAMS PAINT STORE SIGN.

From: I-85 Southbound

IN DURHAM TAKE THE 15-501 SOUTH EXIT TO THE LEFT.
FOLLOW 15-501 INTO CHAPEL HILL.
AFTER CROSSING OVER I-40(ENTERING THE CITY LIMITS), TRAVEL THROUGH 5 TRAFFIC LIGHTS.
STAY IN THE RIGHT LANE AND EXIT OFF ONTO FRANKLIN STREET.
TRAVEL THROUGH 2 TRAFFIC LIGHTS, AND THE SIENA HOTEL WILL BE ON THE RIGHT JUST AFTER THE SHERWIN WILLIAMS PAINT STORE SIGN.

FOR FURTHER INFORMATION, PLEASE VISIT OUR WEBSITE AT WWW.SIENAHOTEL.COM