



Hilltop House Restaurant & Catering

1240 Fort Bragg Road
Fayetteville, North Carolina 28305
(910)484-6699

Whether you like things small and intimate or prefer a grand gala, plan your event at The Hilltop House Restaurant. We have private rooms of varying sizes to meet your needs. If you prefer, the whole house is available to rent for the entire evening.

If you like the best in elegant, classic, fresh made cuisine, fine wine, creative décor, and the best in servers to meet your every whim, The Hilltop House Restaurant is the place for you. You will find this remarkable historical Haymount home to be a breathtaking setting for your event with its landscaped brick courtyard and an interior that has been decorated to perfection. We offer off-site catering as well, with complete service for all types of events to include all off-site ABC permits.

You'll be surprised by just how easy it is to put together the event of your dreams at The Hilltop House. With personalized event planning, customized menus and an elegant atmosphere, the Hilltop House offers you the ultimate private dining experience.

We look forward to working with you and making your event a most memorable one! Thank you for choosing the Hilltop House.

Hilltop House Restaurant & Catering

Event Room Rates

Room rates should be paid in the event that a customer prefers to be guaranteed a particular room. Without the room rental fees being paid, the Hilltop House reserves the right to place parties in any room in the house.

Garden Room \$250.00

Garden room holds approx. 60 seated guests or 125 standing guests
Minimum room requirement of 35 guests

Red Room \$200.00

Red Room holds approx. 50 seated guests or 70 standing guests
Minimum room requirement of 20 guests

Intimate Front \$100.00

The Intimate Front Dining Room holds approx. 16 seated guests
Minimum room requirement of 12 guests

Intimate Back \$100.00

The Intimate Back Dining Room holds approx. 16 seated guests
Minimum room requirement of 12 guests

Rental for Entire House \$1000.00

Minimum requirement for rental of entire house is 150 guests

Hilltop House encourages our guests to leave tables set up as they are in each individual room. However, there are occasions when our guests want tables, chairs, etc. moved out or added to another room. In such instances, there is a nominal set-up fee of \$200.00.

Private Bartender Fee \$25.00 per hour w/ 3 hour min.

Door Greeter \$25.00

Hilltop House Restaurant & Catering

🌿 Brunch Option 🌿

Choose 3 of the following main options:

Choice of Miniature Quiche
Shrimp Roulade
Stuffed French Toast
Ham and cheese croissant bake
Mini chicken salad croissants
Signature Chicken bites
Kettle of House-made Soup

Choose 2 fresh option:

Fruit display
Cheese display
Vegetable display with hummus and ranch

Choose 1 salad options:

Pasta salad
Potato salad
Tossed salad with tomatoes, mandarin oranges, cucumbers,
and onions.

\$16.95 per person plus tax and gratuity

******Beverages are not included.***

The brunch buffet option is not "all you can eat". The quantity of food is proportionate to the number of guests. All Brunch Buffets are based on a ninety-minute (90) presentation. Absolutely NO FOOD can be boxed to go. Due to market fluctuation, food and beverage pricing is guaranteed no more than 120 days in advance of your function.

Hilltop House Restaurant & Catering

Large Party Luncheon Menu

All Menu luncheons served with our signature salad, fresh baked bread and one non-alcoholic beverage.

Herb Chicken Pasta

Tender chicken breast stuffed with feta, artichoke hearts, sundried tomatoes and spinach. Accompanied by fresh risotto tossed with tender vegetables.

Certified Angus Beef Tips

Certified Angus Beef Tips presented with lightly seasoned rice. Accented with our chef's creole mustard.

Chicken Piccata

Succulent chicken breast served over a bed of angel hair pasta with roma tomatoes, capers and artichoke hearts. Finished with a chef made lemon beurre blanc.

Seafood Alfredo

Succulent shrimp over angel hair pasta with roma tomatoes, broccoli and fresh parmesan cheese in a creamy Alfredo sauce.

\$18.95 per person plus tax & gratuity

Choose any three of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

Large Party Luncheon Menu B

All Menu B lunches served with one non-alcoholic beverage.

Chicken Salad Croissant

Fresh made chicken salad presented with green leaf lettuce on a fresh croissant and accompanied by a side salad.

Quiche, Soup and Salad Trio

Fresh baked Quiche of the Day served with our Chef's Featured Soup of the Day, accompanied by a house salad.

Hilltop Turkey Club

Thinly sliced oven roasted turkey breast, Swiss cheese, bacon, lettuce, tomato, with dill mayo, presented on Ciabatta bread. Served with a side salad.

Spinach Salad

Fresh baby spinach tossed with mandarin oranges, walnuts, feta, hard boiled eggs, and crisp bacon. Topped with grilled chicken. Presented with a signature mini croissant.

French Dip

Slow Roasted Inside Round of Beef topped with melted Swiss on a 6" sub roll with au jus for dipping and served with fries.

\$14.95 per person plus tax & gratuity

Choose any three of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

Large Party Dinner Menu

All entrees served with our signature salad, fresh baked bread and one non-alcoholic beverage.

10oz Ribeye

10 oz. fully aged Certified Angus Beef® Ribeye Steak crowned with garlic herb butter. Served with seasoned mashed potatoes and our Chef's seasonal vegetable selection.

Chicken Piccata

Succulent Chicken Breast served over a bed of angel hair pasta with roma tomatoes, capers, and artichoke hearts, finished with a chef made lemon beurre blanc.

Wild Mushroom Ravioli

Wild mushroom ravioli with fresh spinach and fresh herbs in sauce Bechamel. Served with seasoned toast points.

Chicken Marsala

Seasoned, roasted chicken breast draped with espagnole sauce, sautéed seasonal mushrooms and a hint of Marsala wine. Presented upon a bed of hilltop mashed potatoes and accompanied by seasonal vegetables.

Atlantic Salmon

6oz. Atlantic Salmon filet, pan seared and presented with risotto and fresh tender asparagus. Accented with lemon beurre blanc.

\$24.95 per person plus tax & gratuity

Choose any three of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

Large Party Dinner Menu B

All entrees served with our signature salad, fresh baked bread and one non-alcoholic beverage.

Six Cheese Pocket Pasta with Lobster

Delicate pasta pursers are filled with an array of cheeses, served with fresh lobster and julienne vegetables and finished with our Chef's Béchamel.

Hilltop House Signature Chicken

Succulent chicken breast stuffed with feta, artichoke hearts, sundried tomatoes and spinach, highlighted by our roasted red pepper cream sauce. Accompanied by fresh risotto and fresh, tender asparagus.

10oz. Prime Rib

Slow roasted, juicy and delicious Certified Angus Beef® Rib loin served with garlic mashed potatoes and seasonal vegetable medley. Au Jus and horseradish accompany this dish.

Shrimp Scampi

Jumbo Shrimp in our garlic white wine butter sauce, served with angel hair pasta. Accented with fresh basil and tomatoes.

NY Strip

10 oz. Certified Angus Beef® New York Strip crowned with garlic herb butter. Served with seasoned mashed potatoes and our chef's seasonal vegetable selection.

\$27.95 per person plus tax & gratuity

Choose any three of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

Large Party Dinner Menu C

All entrees served with our signature salad, fresh baked bread and one non-alcoholic beverage.

Filet and Lobster

Succulent 5 oz. Lobster Tail and 5 oz. Certified Angus Beef® Filet Medallion served with garlic mashed potatoes and fresh baby asparagus accompanied by drawn butter.

Chilean Sea Bass

An 8 oz. tender filet of fresh Chilean Sea Bass presented with baby asparagus and risotto and finished with our chef's champagne beurre blanc.

Bone-In Ribeye

12-14 oz. Certified Angus Beef® Bone-in Ribeye seared to perfection accompanied with Hilltop garlic mashed and chef's choice of seasonal vegetables.

Chicken Oscar

Tender 8 oz. Chicken Breast topped with house-made lump crabcake served with risotto and fresh tender baby asparagus finished with our chef's made hollandaise sauce.

\$29.95 per person plus tax & gratuity

(seafood prices are based on market price & are subject to availability)

Choose any three of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

🌿 Dinner Buffet Option 🌿

All Dinner Buffets are served with signature house salad, and fresh hot dinner rolls with butter.

Choose 2 of the following meat options:

- Certified Angus Beef® Tips
- Chicken Cordon Bleu
- Beef Stroganoff made with Certified Angus Beef®
- Atlantic Salmon
- Herb Chicken Pasta
- Southern Meatloaf made with Certified Angus Beef®
- Southern Fried Chicken

Choose 1 starch option:

- Creamy Hilltop Mashed Potatoes
- Rice Pilaf
- Macaroni and Cheese

Choose 2 vegetable options:

- Whole Green Beans
- Baby Glazed Carrots
- Whole kernel corn
- Southern seasoned collards

\$24.95 per person plus tax and gratuity

*****Beverages are not included.**

The buffet option is not "all you can eat". The quantity of food is proportionate to the number of guests.

An additional server is required to serve buffets at \$25 per hour (3 hour minimum)

All Dinner Buffets are based on a ninety-minute (90) presentation. Absolutely NO FOOD can be boxed to go.

Due to market fluctuation, food and beverage pricing is guaranteed no more than 120 days in advance of your function. There is a 50 person minimum on buffets.

Hilltop House Restaurant & Catering

🌿 Action Stations & Displays 🌿

Pasta Station ~

Alfredo and Marinara
with assorted pastas
served with fresh herbs
and cheeses.

\$8.95 per person

Stir Fry Station ~

Asian inspired with
assortment of vegetables,
assorted sauces, noodles
and rice.

\$8.95 per person

Iced Seafood Display ~

Shrimp, Crab Claws, Clams,
Mussels, Oysters on 1/2 shell
served with cocktail sauce
and lemon wedges.

Market Price \$

Mashed Tini Station ~

Creamy garlic mashed &
mashed sweet potatoes
served with butter, chives
sour cream, brown sugar,
mini marshmallows, etc

\$4.95 per person

Cheese & Fruit Display ~

The Chef's finest selection
of international & domestic
cheeses & seasonal fresh
fruit.

\$6.95 per person

Bountiful Table ~

Vegetable Crudites with a
variety of dipping sauces,
domestic & international
Cheeses with crackers,
mixed nuts, & pretzels.

\$6.95 per person

Carving Station ~

Prime Rib and Porkloin served with Au Jus and horseradish, asst. mustards, and fresh baked rolls.
\$9.95 per person

Quesadilla Station ~

Grilled Chicken or Steak fresh pico, lettuce, sour cream, tomatoes, cheddar cheese, & flour tortillas.
\$8.95 per person

All Action Stations require a uniformed chef in attendance.
Chef rates are \$35.00 per hour per chef.

Action Stations are not designed as stand-alone food service functions.

Action Stations are based on a ninety-minute (90) presentation.

Food & Beverage pricing does not include a customary
20% gratuity
and applicable NC state sales tax.

All prices are subject to change until confirmed in contract form.

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Additional Items

White table toppers \$10.00 each
White table cloths \$12.00 each
Black Table toppers \$10.00 each
Custom tablecloth (to the floor) \$22.00 each
Custom table toppers \$16.00

Place settings- \$5.95 each (9 piece)

Linen napkins \$1.00 each

90" round – (8 ppl per table) \$12.00
60" round – (6 ppl per table) \$8.50
48" round - \$8.00 each
Bistro (cocktail) tables 40" high - \$10.00 each

Chairs \$1.25 each
White padded chairs \$2.50 each
White Chair Cover \$3.50
Decoration set-up fee ranges from \$50.00 ~ \$150.00
Rearrange ~ Clean up fee \$250.00
Projector and stand \$275.00
Screen \$45.00
Podium and stand \$50

Resident Baker: Donna Foley (Custom pricing on custom cakes.)
Cutting fee for cakes brought into the House--\$35 per cake
Corking fee for wine brought into the House--\$15 per bottle