



A D A M S I N N

TRADEMARK<sup>®</sup>  
COLLECTION BY WYNDHAM

JH ADAMS INN

# WEDDING CATERING MENU

1108 North Main Street | High Point NC 27262 | JH Adams Inn: 336-882-3267 | Cristina Gray's: 336-882-2002  
Email: [info@jhadamsinn.com](mailto:info@jhadamsinn.com) | Website: [www.jhadamsinn.com](http://www.jhadamsinn.com)

# STARTERS



## Hors D'Oeuvres

Requires minimum of 50 portions per order.  
Passed Hors d'oeuvres require a \$55 fee.

<b>Filet of Beef Crostini</b> On Garlic Crostini with Tomato & Basil	\$10	<b>Arancini</b> Provolone, Herbs, Topped with Aioli	\$6
<b>Mini Crab Cakes</b> With Cajun Remoulade Sauce	\$10	<b>Meatballs</b> Beef Meatballs Tossed in BBQ or Marinara Sauce	\$5
<b>Tuna Crudo</b> In Phyllo Cup	\$10	<b>Chicken Skewers</b> (GF) Grilled Chicken with Teriyaki or Thai Chili Sauce	\$5
<b>Short Rib Tacos</b> Cilantro, Pickled Onion, Lime	\$8	<b>Shrimp &amp; Grit Cakes</b> Jalapeño Herb Ranch	\$7
<b>Pulled Pork Slider</b> Slaw, BBQ Sauce	\$7	<b>Pork Potsticker</b> Sesame Soy Dipping Sauce	\$6
<b>"High Point" Shrimp Skewers</b> (GF) Grilled Marinated Shrimp with BBQ Glaze	\$8	<b>Ham and Cheese Sliders</b> Hawaiian Rolls, Honey Mustard	\$7
<b>Blue Cheese and Beef Crostini</b> On Crostini with Balsamic Glaze	\$10	<b>Vegetable Egg Rolls</b> with Thai Chili Dipping Sauce	\$6
<b>Boom Boom Shrimp</b> Crispy Shrimp Tossed in a Sweet Spicy Sauce	\$8	<b>Chicken Salad</b> Mini Croissant, Pickle Slice	\$6
<b>Caprese Bruschetta</b> Garlic Crostinis with Tomato, Fresh Mozzarella, Basil & Balsamic Drizzle	\$6		
<b>Jumbo Mushroom Caps</b> (GF) Andouille, Spinach & Parmesan Stuffed Mushrooms	\$6		
<b>Coconut Shrimp</b> Served with Thai Chili Dipping Sauce	\$7		
<b>Vegetable Spring Rolls</b> with Teriyaki Dipping Sauce	\$6		
<b>Southwest Chicken Eggrolls</b> Black Beans, Corn, Spinach, Cheddar Cheese, Cabbage with Ranch	\$6		

(GF) Gluten free



# Displays

Stationary Display Only  
Serves 50

## Fruit and Cheese

Assorted Cheese and Fruit Display with Pickled Vegetables, Artisanal Crackers \$325

## Charcuterie

Artisan Cheese and Fruit Display, Pickled Vegetables, Dried Fruit, Assorted Cured Meats, Jams, Artisanal Crackers \$500

## Grazing Table

Artisan Cheese and Seasonal Fruit & Berry Display, Pickled Vegetables, Dried Fruit, Cucumber Sandwiches, Bruschetta, Shrimp Cocktail, Mini Danishes, Assorted Cured Meats, Artisanal Crackers, Jams, Pimento Cheese, Pretzels \$740

## Spinach Artichoke Dip

Spinach, Artichoke, Cream Cheese and Parmesan Served Warm with Naan Bread \$325

## Buffalo Chicken Dip

Warm Naan Bread \$350

## Shrimp Cocktail

Jumbo Shrimp with Classic Cocktail Sauce \$450



# BRUNCH



## Wedding Brunch & Shower Packages

All Breakfasts Include Puroast Coffee, Tea, Water, and Soda.  
Minimum 20 ppl

### **Berry Bliss Brunch**

\$41

*Mimosa Bar* including Prosecco, Orange Juice, Cranberry juice, Pineapple juice, Hibiscus Blackberry, Blueberry, Raspberry, Strawberry, Mint

*Brunch Buffet* including Spinach and Cheese Frittata, Apple Smoked Bacon, Country Pork Sausage, Chicken Salad Croissants, French Toast Casserole, Bagels with Cream Cheese, Fresh Fruit, Ham and Cheese Hawaiian Roll Sliders, Yogurt and Granola

### **Sweet & Savory Bites & Bubbly Brunch**

\$45

*Mimosa Bar* including Prosecco, Orange Juice, Cranberry juice, Pineapple juice, Hibiscus Blackberry, Blueberry, Raspberry, Strawberry, Mint

*Shower Buffet* including Chicken Salad Croissants, Ham & Cheese Hawaiian Roll Sliders, Strawberry Feta Salad with Champagne Vinaigrette, Caprese Bruschetta, Fresh Fruit with Fruit Dip, Assorted Macarons

All prices and quantities are based upon a 60 minute buffet. Requires minimum of 20 guests or additional \$5 per guest if guarantee is below 20 guests.

Menu prices subject to change based on guest needs and quantity of guests. A customary 22% service charge and current sales tax will be added to all prices.

01/2026



# Stations

Requires Minimum 50ppl  
3 Station Minimum or Buffet Purchase

## Carving

\$55 Attendant Fee  
Served with Warm Rolls  
and Butter

Filet of Beef  
Red Wine Demi Glace  
28 per person

Prime Ribeye  
Horseradish Cream  
25 per person

Glazed Ham  
Honey, Brown Sugar  
15 per person

Turkey Breast  
Spice Rubbed  
15 per person

Flank Steak  
Horseradish Cream  
18 per person

Addition of two sides required to accompany any carving station

## Pasta

18 per person  
Choice of Two Sauces and  
Two Pastas  
One Protein

Pasta  
Penne, Farfalle, Rotini, Linguine,  
Macaroni

Sauces  
Marinara, Alfredo,  
Pesto Cream,  
Vodka, 3-Cheese

Accompaniments  
Spinach, Onions, Parmesan, Grape Tomato, Broccoli,  
Spring Peas, Roasted Red Peppers,  
Herbed Breadcrumbs, Grilled Chicken, Shrimp,  
Andouille Sausage, Meatball

## Salad

13 per person  
Choice of Two  
Dressings

Ruffage  
Artisan Greens, Spinach,  
Chopped Mix

Accompaniments  
Grape Tomatoes, Red Onions, Parmesan, Broccoli, Chopped Bacon, Roasted Red  
Peppers, Shaved Carrot, English Cucumber, Almonds, Feta, Cheddar, Fresh Croutons

## Taco

18 per person  
Choice of Two  
Proteins

Tortilla  
Flour, Corn, or  
Tostada

Protein  
Grilled Chicken, Seasoned Potato,  
Carnitas, Flank Steak (\$2),  
Jumbo Shrimp(\$2)

Accompaniments  
Lettuce, Grilled Onions, Cilantro, Tomato, Guacamole,  
Shredded Cheese, Limes, Chipotle Crema,  
Queso Fresco, Pico de Gallo, Bacon, Jalapeno

## Mac & Cheese Bar

16 per person

Toppings  
Bacon, Herbed Breadcrumbs, Parmesan,  
Scallions, Mushrooms, Broccoli, Pesto,  
Sicilian Crunch, Sundried Tomatoes, Spring Peas,  
Crushed Flaming Hot Cheetos

Proteins  
Fried Chicken (\$5), Shrimp (\$7), Lobster(\$16),  
Ground Beef (\$6), Shredded Pork (\$7), Meatballs  
(\$6), Diced Ham (\$5), Lump Crab (\$15)

## Sides

15 per person  
Choice of Two

Starches  
Mashed Red Bliss Potatoes, Baked Three Cheese Mac,  
Risotto, Scalloped Potatoes, Honey Sweet Potato Mash,  
Roasted Red Bliss Potatoes

Vegetables  
French Green Beans, Roasted Zucchini and Squash,  
Honey Glazed Carrots, Blistered Corn and Tomatoes,  
Roasted Asparagus, Herbed Chefs Choice Mixed  
Vegetables

Menu prices subject to change based on guest needs and quantity of guests.  
A customary 22% service charge and current sales tax will be added to all prices.

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*JH*  
ASHE INN  
TRADEMARK  
COLLECTIVE BY WOODBINE

# DINNER



## Plated Dinner

Includes house salad with choice of 2 dressings, fresh bread, Puroast coffee and iced tea. If multiple entree choices are made the cost will reflect the higher priced item.

Requires a minimum of 25 guests. Maximum number of 60 guests for plated dinners.





### STARTERS [Choose One]

Garden Salad, Artisan Greens Salad  
Caesar Salad


### Salad Dressing Selection [Choose Two]

House Champagne Vinaigrette, Caesar Dressing,  
Housemade Ranch,  
Balsamic Vinaigrette, Honey Mustard, Bleu Cheese

## Entrees

Chicken Parmesan	\$34
Herb Breadcrumb Crusted Chicken, House-Made Marinara, Parmesan Cheese, Basil.	
Pork Tenderloin 	\$34
24hr Marinated Pork, Slow Roasted and Topped with Brown Gravy.	
Blackened Seabass 	\$48
Pan Seared topped with Shallot Lemon Beurre Blanc.	
Salmon Scampi 	\$42
Herb Seasoned Fresh Salmon in a Classic Scampi Sauce with Wilted Spinach.	
Filet of Beef 	\$48
Grilled 6oz Filet of Beef with Mushroom Demi-Glace.	
Crab Cakes	\$42
Jumbo Lump Crab Cakes, Sundried Tomato and Corn Cream Sauce.	
Duet Plate <span style="background-color: #8B4513; color: white; padding: 2px;">Most Popular</span>	\$55
Duet Plates will Come with Your Choice of One Starch and One Vegetable and Two Entrées.	

All Plated Entrees Come with Choice of One Starch and Vegetable to ensure the speed of service.

Please ask for other entrée options. Gluten-free 



## Plated Children's Menu

Children under the age of 12. Children's menu includes one entree, one side and drink. \$12 per child

### ENTREES

Chicken Fingers	Grilled Cheese
Hamburger/Cheeseburger	Buttered Noodles

### SIDES

Mac and Cheese	Fruit
French Fries	Seasonal Veggie of the Day



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All plated entrees paired with the same two side items. Your guests must pre select entrees. We recommend providing your guests with 2-3 options. Each place setting must have a place card with a distinguishing mark for each entree selection. We will require the final guest count along with a seating chart 2 weeks before the event date. This way the catering team can quickly and easily distribute entrees.

# Dinner Buffet

Includes house salad with choice of 2 dressings, fresh bread, Puroast coffee and iced tea.  
Requires a minimum of 25 guests.



## STARTERS [Choose One]

Garden Salad, Artisan Greens Salad  
Caesar Salad

## Salad Dressing Selection [Choose Two]

House Champagne Vinaigrette, Caesar Dressing,  
Housemade Ranch,  
Balsamic Vinaigrette, Honey Mustard, Bleu Cheese

**Entrees** Choose One \$38  
Choose Two \$46  
Choose Three \$52

Chicken Milanese  
with Spinach & a Lemon  
Cream Sauce

Most Popular

House-made Jumbo Meatballs  
House-made Marinara

Teriyaki Glazed Salmon  
with White Sauce

Rice and Vegetable  
Stuffed Peppers  
with Sundried Tomato Cream

Marinated Flank Steak  
with Red Wine Demi Glace

Most Popular

Chicken Picatta  
on a Bed of Spinach

Crab Stuffed Salmon  
Finished with a Lemon Tomato  
Cream Sauce

Most Popular

Spinach, Bacon & Parmesan  
Stuffed Chicken Breast  
with Sundried Tomato  
Cream Sauce

Shrimp & Grits  
Creamy Guilford Grits with Jumbo  
Shrimp in a Creole Sauce

Herb Grilled Chicken  
with a Herb Au Jus



Grilled Pork Loin  
24hr Marinated Pork, Slow Roasted  
and Topped with Brown Gravy



Grilled Portobello  
with a Vegetable Ragout  
and Pesto drizzle



## Carving Station Options

Please See Starters Page for Station Options

### SIDES [Choose Two]

#### Starches

- » Mashed Red Bliss Potatoes
- » Baked Three Cheese Mac
- » Risotto
- » Scalloped Potatoes
- » Honey Sweet Potato Mash
- » Roasted Red Bliss Potatoes

#### Vegetables

- » French Green Beans with  
White Wine and Butter
- » Roasted Zucchini and Squash  
with Balsamic Glaze
- » Honey Glazed Carrots
- » Blistered Corn and Tomatoes
- » Roasted Asparagus with  
Garlic Butter
- » Herbed Chefs Choice Mixed  
Vegetables

### DESSERTS [\$10 Per Person]

- » Lemon Blueberry Mascarpone Cake
- » Flourless Chocolate Torte
- » Pecan Turtle or Strawberry  
Lace Cheesecake
- » Apple or Peach Cobbler  
with Ice Cream
- » Bourbon Pecan Pie
- » Key Lime Pie with Raspberry Coulis

Menu prices subject to change based on guest  
needs and quantity of guests.  
A customary 22% service charge and current sales tax will  
be added to all prices.

# COCKTAIL PARTY OR HAPPY HOUR

PRICE PER PERSON

Price based on 60 minute buffet  
Minimum of 25ppl

Choose  
Three

\$26

Fresh Fruit Skewers w/ Fruit dip  
House-Made Hummus with Crackers and Crudités  
House-Made Hot Chips with Ranch

Choose  
Four

\$32

Buffalo Chicken Dip w/ Crostini and Crackers  
Mixed Nut, M&M and Pretzel Cups  
Popcorn Bar w/ Toppings

Choose  
Five

\$38

BBQ Pulled Pork Sliders w/ Slaw and BBQ Sauce  
Ham and Cheese Hawaiian Rolls with Honey Mustard  
Mini Chicken Salad Croissants

Choose  
Six

\$44

Cocktail Shrimp  
Tortilla Chips w/ Guacamole and Salsa  
Vegetable Spring Rolls w/ Teriyaki Dipping Sauce  
Meatballs w/ Marinara or BBQ  
Chicken Wings- BBQ, Buffalo or Garlic Parmesan  
Short-Rib Tacos w/ Lime, Cilanto, Pickled Onion  
Caprese Bruschetta  
Chocolate Mousse Cups w/ Whipped Cream  
House-Made Cookies  
Brownies

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# BAR MENU



## Wine

[Priced by the glass. For additional selections please ask for our wine list. Corkage fee \$25/per bottle.]

House Chardonnay	\$9	Kendal Jackson Chardonnay	\$12
House Cabernet Sauvignon	\$9	Santa Cristina Pinot Grigio	\$12
House Pinot Grigio	\$9	J. Lohr Merlot	\$12
House Pinot Noir	\$9	Murphy-Goode Cabernet Sauvignon	\$12

## Domestic Beer \$6

[Special requests for other beers must be paid for in advance.]

Miller Light	Corona Premier	Yuengling
Bud Light	Hoppyum IPA	
Budweiser	Michelob Ultra	

## Premier Beer \$8 / Draft beer

Local Craft Beers [Ask for selection options]

## Well Liquor \$9

Absolut Vodka	Malibu	Crown Royal
Jose Cuervo Silver	Bacardi	Southern Comfort
Absolut Citron	Jim Beam	Fireball
Jose Cuervo Gold	Jack Daniels	Dewers
Beefeaters		

## Premier Liquor \$12

Kettle One	Jameson	Makers Mark
Grey Goose	Woodford	Knob Creek
Titos	Hendricks	J. Walker Red and Black
Bombay Sapphire	Patron	

## Champagne

PRICED BY THE PITCHER

Champagne Mimosa	\$38
Champagne Punch	\$38

PRICED BY THE BOTTLE

House Champagne	\$34
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Bartenders stop serving at the end of contracted event time. A Bartender can be provided to serve from 10pm-2am. Bartender Fee per bartender is \$100 for the first hour and \$25 for each additional hour outside the contracted event time. All Food and Beverage is subject to current NC sales tax and 22% Service Charge. All rental agreements, prices, and negotiations are subject to change at the manager's discretion.

In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought onto JH Adams property by patrons or their guests.





## Bar Packages

All prices are for 4-hour packages charged per guest over 21. Champagne Toast and Signature Cocktails Available Upon Request. Beer, Wine, and Liquor Brands may be substituted for an equivalent brand at any time. Prices include bar staff, bar set-up, garnishes. \*Sparkling Wines not included in the Classic Bar Package.

Pricing does not include 22% service fee or current NC sales tax

### Classic

\$38 per person

#### Beer

Bud Light  
Michelob Ultra  
Corona Premier  
Miller Light  
Hoppyum  
Yuengling  
Seasonal Drafts

#### Wine

House Pinot Grigio  
House Chardonnay  
House Pinot Noir  
House Cabernet  
Sauvignon

#### Liquor

### Premium

\$42 per person

#### Beer

Bud Light  
Michelob Ultra  
Corona Premier  
Miller Light  
Hoppyum  
Yuengling  
Truly Hard Seltzer  
Seasonal Drafts

#### Wine

House Pinot Grigio  
House Chardonnay  
House Pinot Noir  
House Cabernet  
Sauvignon  
Prosecco

#### Liquor

Absolut & Titos Vodka  
Jose Cuervo Silver and Gold  
Crown Royal, Jack Daniels  
Beefeaters, Malibu  
Fireball, Dewers

### Reserve

\$48 per person

#### Beer

Bud Light  
Michelob Ultra  
Corona Premier  
Miller Light  
Hoppyum  
Yuengling  
Truly Hard Seltzer  
Seasonal Drafts

#### Wine

House Pinot Grigio  
La Crema Chardonnay  
J Lohr Merlot  
House Cabernet  
Sauvignon  
Villa Pozzi Moscato  
Prosecco

#### Liquor

Absolut, Grey Goose & Titos Vodka  
Jose Cuervo Gold, Jose Cuervo Silver,  
Patron Silver, Crown Royal, Woodford,  
Jameson  
Hendricks, Malibu, Makers Mark  
Fireball, J. Walker Red

# FACILITY RENTAL



## Facility Spaces - Venue Fees

Full Venue Including Atrium	Saturday \$6,500 Friday \$5,200 Sunday-Thursday \$4,800
Accommodates 200 people	
Full Venue not including Atrium	\$5,200
Accommodates 50 people	
Club Room, Partner's Room, Lobby And Bar (Full Upstairs)	\$3,400
Accommodates 70 people	
Diamond Dining Room	\$2,000
Accommodates 50 people	
The Atrium	\$4,000
Accommodates 130 people	
The Atrium Only (Half Day, 4 hours)	\$2,100
Accommodates 130 people	
Full Downstairs, Atrium and Diamond Dining Room	\$5,600
Accommodates 130 people w/ dance floor, 170 without	

### WEDDING AND RECEPTION RENTALS INCLUDE

- » Indoor Ceremony, Cocktail Hour, and Reception Spaces
- » 150 White Garden Chairs
- » 60 Inch Round Tables
- » Choice of Black or White Linens (Tablecloths and Napkins)
- » Dinnerware, Flatware, Glassware
- » JH Adams Inn Planning Coordinator
- » Servers and Bartenders
- » Cake Cutting
- » Set Up and Clean Up
- » Venue Insurance
- » Use of Indoor Speakers and Lighting System for Reception
- » Onsite Parking and Overflow Parking
- » Onsite Ceremony Rehearsal with Event Coordinator
- » Access to venue for photography session (e.g. bridal portraits or engagement photos)
- » Bridal Suite for 2 nights (based on availability) Full Venue or Packages only
- » Discounted Room Block Rate for event guests (Contract Required)
- » Upgrade options include: Groom's Suite, Send-Off Brunch, Welcome Party, premium dishes, and more!

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## RENTAL DETAILS



- » Listed price does not include taxes or service charges
- » Contracted event time is from 9am-10pm.
- » Events contracted as full venue, full venue not including Atrium (Club Room, Partner's Room, Lobby, Bar and Diamond Dining Room) or full inside upstairs (Club Room, Partner's Room, Lobby and Bar) must also agree to reserve all upstairs guest suites.
- » All rental agreements, prices, and negotiations are subject to change at the manager's discretion.
- » Bartenders stop serving at the end of contracted event time.
- » Wedding and reception accommodations must contract use of the full venue (Wedding only, reception only, or "Intimate I-Do" weddings do not fall under this stipulation).
- » 50% of venue fees are due upon booking. A paid venue fee guarantees the space for your date.
- » A venue fee is non-refundable or is at the general manager's discretion. Rates do not include sales tax or service charges. Rentals are not included in venue fees.
- » Bartender fee per bartender is \$100 for the first hour and \$25 for each additional hour, outside of the contracted event time of 9am to 10pm

All food and beverage is subject to current NC sales tax and 22% service charge. All rental agreements, prices, and negotiations are subject to change at the manager's discretion.

# Meet Our Team



Amanda and Derek Cress are the passionate team behind the exceptional wedding experiences at JH Adams Inn. They've coordinated over 700 weddings, and their expertise shines through in every event they plan. Married at the JH Adams Inn themselves, they bring a unique personal connection and dedication to helping other couples create their perfect day at our historic venue.

Whether you're envisioning an intimate gathering or a grand celebration, Amanda and Derek are committed to making your wedding dreams come true.



Amanda Cress - Sales Director  
[acress@jhadamsinn.com](mailto:acress@jhadamsinn.com)



Derek Cress - General Manager  
[dcress@jhadamsinn.com](mailto:dcress@jhadamsinn.com)

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# PREFERRED VENDORS



## Photography/ Videography



Yasmin Leonard Photography  
(336) 848-0003  
High Point N.C.  
[www.yasminleonard.com](http://www.yasminleonard.com)



Ashley Stone Photography  
(336) 905-0129  
High Point N.C.  
[www.ashleystonephotography.com](http://www.ashleystonephotography.com)



Brittany Butterworth Photography  
(336) 701-2074  
Winston-Salem, N.C.  
[brittanybutterworthphotography.com](http://brittanybutterworthphotography.com)



Jo Lindsay Photography  
(336) 971-0490  
Winston-Salem, N.C.  
[jolindsay.mypixieset.com](http://jolindsay.mypixieset.com)



Point 200 Wedding Videography  
(336) 312-0020  
Greensboro, N.C.  
[point200.com](http://point200.com)



K2 Productions Wedding Videography, Lighting, DJ  
(336) 664-8036  
Greensboro, N.C.  
[k2proweddings.com](http://k2proweddings.com)

## DJ's



Triad DJ and Events  
(336) 420-1563  
Greensboro, N.C.  
[www.triaddj.com](http://www.triaddj.com)



A Night to Remember DJ Entertainment  
(336) 671-3788  
Winston Salem, N.C.  
[www.anighttorememberdj.net](http://www.anighttorememberdj.net)



K2 Productions Wedding Videography, Lighting, DJ  
(336) 664-8036  
Greensboro, N.C.  
[k2proweddings.com](http://k2proweddings.com)

## Bakeries



Edible Artistry  
(336) 889-7252  
High Point, N.C.  
[edibleartistry.com](http://edibleartistry.com)



Sweet Shoppe Bakery  
(336) 882-8026  
High Point, N.C.  
[www.thesweetshoppebakery.com](http://www.thesweetshoppebakery.com)



Maxie B's Bakery  
(336) 288-9811  
Greensboro, N.C.  
[www.maxieb.com](http://www.maxieb.com)

## Bakeries



Blossoms Bakery and Florist  
 (336) 856-0900  
 Jamestown, N.C.  
[www.greensboroncflorest.com/sweet-blossoms](http://www.greensboroncflorest.com/sweet-blossoms)

## Florists



Tammy K Designs  
 (336) 410-1522  
 High Point, N.C.  
[www.tammykdesigns.com](http://www.tammykdesigns.com)



Just Priceless  
 (336) 883-6249  
 High Point, N.C.  
[justpriceless.net](http://justpriceless.net)



Blossoms Bakery and Florist  
 (336) 856-0900  
 Jamestown, N.C.  
[www.greensboroncflorest.com/sweet-blossoms](http://www.greensboroncflorest.com/sweet-blossoms)



Ever Be Floral  
 (336) 790-8990  
 Greensboro, N.C.  
[www.everbefloral.com](http://www.everbefloral.com)



Llanes Flower Shop  
 (336) 889-4211  
 High Point, N.C.  
[llanesflowershop.com](http://llanesflowershop.com)

## Transportation



Royal Limousine  
 (336) 899-7777  
 High Point, N.C.  
[royallimousineofgreensboro.com](http://royallimousineofgreensboro.com)



Black Tie Transportation  
 (336) 768-5177  
 Winston Salem, N.C.  
[blacktietransportation.net](http://blacktietransportation.net)



Triad Trolleys  
 (336) 722-7777  
 Winston Salem, N.C.  
[www.triadcoadventures.com/groups](http://www.triadcoadventures.com/groups)

## Event Rentals



Happy Rentz  
 (336) 370-1234  
 Greensboro, N.C.  
<http://happyrentz.com/>



Party Reflections  
 (336) 852-6085  
 Greensboro, N.C.  
<https://partyreflections.com/>

# Wedding Planners



Tammy K Designs  
(336) 410-1522  
High Point, N.C.  
[www.tammykdesigns.com](http://www.tammykdesigns.com)



Events by Summer Joy  
(336) 253-1365  
Greensboro, N.C.  
[www.instagram.com/eventsbysummerjoy/](http://www.instagram.com/eventsbysummerjoy/)

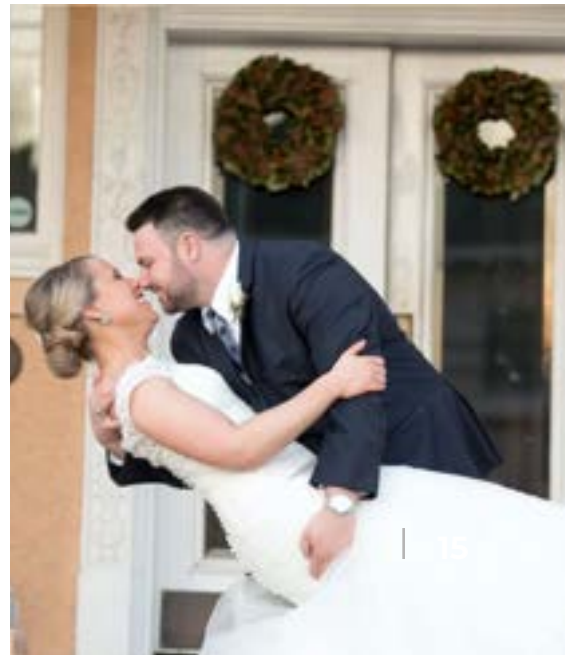


Weddings and Events by Vivian  
(336) 254-2397  
Greensboro, N.C.  
[www.weddingsandeventsbyvivian.com](http://www.weddingsandeventsbyvivian.com)

# Bridal Shops



Fallen In Love Bridal and Formal  
(336) 706-4901  
High Point, N.C.  
[falleninlovebridal.com](http://falleninlovebridal.com)





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COLLECTION BY WYNDHAM

JH ADAMS INN

# WEDDING CATERING MENU

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1108 North Main Street | High Point NC 27262 | JH Adams Inn: 336-882-3267 | Cristina Gray's: 336-882-2002  
Email: [info@jhadamsinn.com](mailto:info@jhadamsinn.com) | Website: [www.jhadamsinn.com](http://www.jhadamsinn.com)