

128 South, Bakery 105 &
The Cottage on Orange St.



HISTORIC VENUES | BRIDAL SUITE
FULL-SERVICE CATERING

www.128southevents.com | 910.399.1709 | info@128southevents.com

Welcome to Downtown Wilmington!

Wilmington, North Carolina is famous for its Southern hospitality and charm. With three centuries of history, the "Port City" offers North Carolina's largest collections of historic building and homes. Located on the peaceful south end of Front Street in Downtown Wilmington, our venues and bridal suite are just steps away from the shops and restaurants of The Riverwalk, the vibrant local nightlife, and a number of hotel and lodging choices to accommodate you and your guests. A short drive will take you to some of the most spectacular beaches of the region. Come enjoy the unique charm and excitement of Wilmington, North Carolina.

128 South | Bakery 105 | The Cottage on Orange Street

With two diverse venues, a charming bridal suite, on-site lodging, and a full-service catering company...our corner of Wilmington has everything you need to make planning your wedding day or any special event seamless and truly memorable. Both of the venues boast indoor and outdoor event space, each with its own architectural features, historic charm and modern amenities. We are proud to offer on-site and off-site catering services, flexible booking options, wedding packages - big and small, exceptional food, five-star customer service, and true Southern hospitality. Take a minute to peruse our venue and catering information...and then, **Book A Tour** to see for yourself. You won't be disappointed.



128 South Rates & Amenities

<u>DAY</u>	<u>2023 RENTAL</u>	<u>2024 RENTAL</u>	<u>F&B MINIMUM</u>
Monday - Thursday	\$1500.00	\$2000.00	\$None
Friday	\$3000.00	\$3750.00	\$2500.00
Saturday	\$4000.00	\$5000.00	\$2500.00
Sunday	\$2500.00	\$3000.00	\$1500.00

**VENUE ACCESS FROM 10AM TO MIDNIGHT
1-HR CEREMONY REHEARSAL**

CATERING & BAR SERVICES PROVIDED BY 128 SOUTH

**2500 SQ FT INDOOR SPACE & 2500 SQ FT PRIVATE RIVERVIEW DECK
ON-SITE VENUE CONTACT | ON-SITE LODGING | OPTIONAL BRIDAL SUITE**

INCLUDED WITH THE VENUE: COVERED RIVERVIEW DECK; (100) CHIAVARI CHAIRS; (100) WHITE CEREMONY CHAIRS; (8) 4FT ROUND TABLES; (4) 8FT RECTANGLE TABLES; (2) 6FT RECTANGLE TABLES; (5) COCKTAIL/BISTRO TABLES; (1) 3FT ROUNDCAKE/SWEETHEART TABLE; PLATES, FLATWARE, AND GLASSWARE INCLUDED WITH ON-SITE CATERING & BAR PACKAGES, FOODSERVICE & BAR TABLES





☀️ Bakery 105 Rates & Amenities

<u>DAY</u>	<u>2023 RATES</u>	<u>2024 RATES</u>
Monday - Thursday	\$2000.00	\$2500.00
*Friday	\$3500.00	\$4000.00
*Saturday	\$5000.00	\$5500.00
Sunday	\$3250.00	\$3750.00

**VENUE ACCESS FROM 10AM TO MIDNIGHT
1-HR CEREMONY REHEARSAL**

CHOICE OF 128 SOUTH CATERING OR CATERER FROM OUR APPROVED LIST

***(FRIDAY & SATURDAY - \$1500.00 FEE APPLIES WITH USE OF CATERER OTHER THAN 128 SOUTH)**

BAR SERVICES PROVIDED BY BAKERY 105

(FRIDAY & SATURDAY \$2500.00 BAR MINIMUM REQUIRED)

4500 SQ FT INDOOR SPACE & 3500 SQ FT OUTDOOR GARDEN COURTYARD

ON-SITE VENUE CONTACT | AVAILABLE LODGING | OPTIONAL BRIDAL SUITE

**INCLUDED WITH THE VENUE: (150) PHOENIX WOOD CHAIRS; (10) 5FT ROUND TABLES; (6) 8FT
RECTANGLE TABLES; (1) 4FT CAKE/DESSERT TABLE; AND, (5) COCKTAIL/BISTRO TABLES**

☀️ The Cottage on Orange Street

BOOKING | DAILY RATE

128 South & Bakery 105 Clients | \$375.00

Non-Venue Clients | \$500.00

Photo Session (3-Hour Minimum) | \$75.00 / hour

Bridal Package (Clients/Non-Clients) | \$525.00 / \$650.00

BRIDAL SUITE ACCESS FROM 10AM TO MIDNIGHT

(1) PARKING PASS FOR THE DAY

CATERING & BEVERAGE SERVICES AVAILABLE THROUGH 128 SOUTH

THE BRIDAL SUITE FEATURES:

SITTING, DRESSING, AND VANITY AREAS ALONG WITH A LOVELY GARDEN SIDE YARD

PERFECT FOR BRUNCH AND PHOTOS

OPTIONAL BRIDAL PACKAGE INCLUDES:

“BUBBLES AND BITES” FOR 6-8 GUESTS

(ADDITIONAL GUESTS MAY BE ADDED FOR \$15 PER PERSON)



☀️ Buffet & Family-Style

\$46 PER PERSON

- (3) PASSED HORS D'OEUVRES
- MIXED GREEN SALAD & FRESH BREAD
- (2) ENTREE SELECTIONS
- (2) ACCOMPANIMENTS

\$52 PER PERSON

- (3) PASSED HORS D'OEUVRES
- CLASSIC FRUIT & CHEESE DISPLAY
- MIXED GREEN SALAD & FRESH BREAD
- (2) ENTREE SELECTIONS
- (3) ACCOMPANIMENTS

\$60 PER PERSON

- (3) PASSED HORS D'OEUVRES
- CLASSIC FRUIT & CHEESE DISPLAY
- MIXED GREEN SALAD & FRESH BREAD
- (3) ENTREE SELECTIONS
- (3) ACCOMPANIMENTS

☀️ **GRAZING TABLE UPGRADE +\$10 PP** *☀️*

NC sales tax & service charge not included in price per person

GATHER & FEAST

☀️ Themed Stations

\$52 PER PERSON

- (3) PASSED HORS D'OEUVRES
- (2) STATIONED HORS D'OEUVRES
- (2) TREND STATIONS

\$64 PER PERSON

- (3) PASSED HORS D'OEUVRES
- (2) STATIONED HORS D'OEUVRES
- (3) TREND STATIONS

LOW-COUNTRY BOIL PICNIC

\$42 PER PERSON

- CLASSIC FRUIT & CHEESE DISPLAY
- MIXED GREEN SALAD & FRESH BREAD
- LOW-COUNTRY SEAFOOD BOIL
- (1) ENTREE
- (2) ACCOMPANIMENTS

☀️ Plated Dinners

SELECT TWO (2) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.

(+ \$6 PP FOR CHOICE OF 3RD ENTREE)

PLATED MEALS ARE PRICED BY THE ENTREE. ALL ARE SERVED WITH:

- (1) CHOICE OF SOUP OR SALAD & FRESH BREAD
- AND**

CHEF'S CHOICE ACCOMPANIMENTS

FOR COCKTAIL HOUR...

+\$8 PER PERSON

- (3) PASSED HORS D'OEUVRES

+\$12 PER PERSON

- (5) PASSED HORS D'OEUVRES

☀️ **BUFFET AVAILABLE "FAMILY-STYLE"**
(+ \$7.5 PER PERSON) *☀️*

Choose Your Hors d'Oeuvres

PASSED

Chicken Salad Phyllo Cups
White Truffle Deviled Eggs
House-made Chicken Empanadas
Maple-Glazed Mini Chicken & Waffles
Jamaican Jerk Chicken Skewer (+\$1 pp)
Roast Beef, Goat Cheese, Arugula Crostini
Asian Style Meatballs
House-made Beef & Chorizo Empanadas
Lamb Lollipops, Mint Pesto (\$mkt)
Hand-rolled Pork & Shrimp Mini Eggrolls
Red Curry Beef Satay (+\$1 pp)
Classic Beef Sliders
Shrimp Wonton
Mini Crab Cakes, Lemon Basil Aioli
Bacon-Wrapped Shrimp (+\$1 pp)

Sesame Tuna Sashimi Cucumber Cups
Bacon-Wrapped Scallops (+\$1.5 pp)
Sesame Seared Tuna, Asian Napa Slaw
Shrimp Cocktail Shooters (\$mkt)
Coconut Shrimp, Citrus Pineapple Sauce
Poached Shrimp Salad Crostini
Smoked Salmon Cucumber Cups
Ricotta & Roasted Tomato Jam Crostini
Mac & Cheese Bites
Mushroom Bruschetta
Roasted Vegetable & Olive Canapé
Mozzarella, Basil, & Tomato Bruschetta
Spanikopita - Spinach & Feta Phyllo Pies
Gorgonzola & Pine Nut Stuffed Endive

STATIONED

COLD VEGETABLE CRUDITÉS

Assorted Seasonal Vegetables served with
Housemade Ranch Dip & Classic Hummus

CLASSIC FRUIT & CHEESE

Artisan Cheese & Fruit Served with Bread &
Crackers

HAM BISCUITS

with Dijon Mustard

DUO OF DIPS

Spinach & Artichoke Dip with Crostini
Pimiento Cheese with Toasted Flatbread

SLIDERS

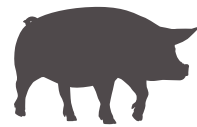
Choice of two (2):

Classic, Cuban, Pulled Pork, or Nashville Hot
Fried Chicken

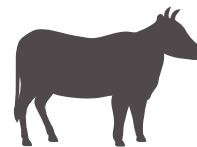
☀️ Choose Your Buffet & Family-Style Entrees



- Free-Range Slow-Roasted Chicken
- 128 South Fried Chicken
- Grilled Chicken with Spinach & Feta
- Southern-Style Chicken Marsala or Chicken Piccata
- Chicken Confit
- Chicken with Tomato Fondue
- Smoked BBQ Chicken



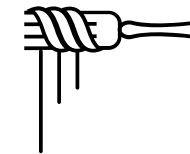
- Roasted Pork Loin with Granny Smith Applesauce
- Tuscan Pork Loin Roasted Tomatoes & Parmesan
- Chili Lime Pork Loin with Salsa Verde
- Garlic Rosemary Pork Loin with Berry BBQ Sauce
- Pulled Pork BBQ
- BBQ Pork Ribs



- Blackened Flank Steak with Creamy Horseradish
- Beef Tips with Wild Mushrooms
- Herb Roasted Beef Tenderloin* (+ \$11.00 pp)
- Prime Rib* (Mid Rare) (+ \$11.00 pp)



- Grilled Salmon with Thyme Lemon Beurre Blanc
- Asian BBQ Salmon
- Mediterranean Mahi
- Fried Catfish with Tartar Sauce
- 128 South Crab Cakes (+ \$mkt pp)
- Seared Grouper with Crispy Prosciutto (+ \$mkt pp)
- Pan Seared Salmon Piccata
- Southern Shrimp & Grits
- Pan Roasted Salmon with Coconut Curry



- Cheese Ravioli with Truffle Chicken, Asparagus & Tomato
- Vegan Bolognese
- Baked Ziti with Italian Sausage & Roasted Red Peppers
- Sautéed Shrimp & Penne Pasta with Pancetta, Peas, and White Wine Cream Sauce
- Tri-Colored Tortellini with Basil Pesto & Parmesan (Optional - Grilled Chicken)

☀️ **BUFFET AVAILABLE "FAMILY-STYLE" (+ \$7.5 PER PERSON)** ☀️

☀️ Choose Your Themed Stations

SOUTHERN SOIREE

Country Biscuits

SELECT FROM THE LIST BELOW:

Southern Fried Chicken or BBQ Chicken or
Southern-Style Shrimp & Grits or Pulled Pork

and

Mac and Cheese, Mashed Potatoes or Sweet Potatoes

and

Southern-Style Green Beans, Collards or Brussels Sprouts

ASIAN INFLUENCE

Wonton Shrimp

SELECT FROM THE LIST BELOW:

Seaweed Salad or Asian Slaw

and

Ginger & Scallion Beef or Sticky Chinese Spare Ribs
or Poke Bowl Bar* - Salmon or Tuna, Sticky Rice, Edamame,
Mango, Avocado, Pickled Ginger, Wasabi, Ponzu. Kimchi Dressing,
and Toasted Sesame

SOUTH OF THE BORDER

Fresh Guacamole & Pico de Gallo with Tortilla Chips

SELECT FROM THE LIST BELOW:

Elote Mexican Street Corn or Gallo Pinto & Pepper Relish
and

Quesadillas (Choice of Beef or Chicken)
with Sour Cream, Pico de Gallo, Guacamole, and Salsa

or

Taco Bar - Crispy Shells, Soft Tortillas, Beef or Chicken,
Guacamole, Shredded Cheese, Sour Cream, Onions, Salsa, Lettuce
& Tomatoes

VIVA ITALIA

Toasted Garlic Bread

SELECT FROM THE LIST BELOW:

Chicken Parmesan with Penne or Pasta & Meatballs, or
Baked Ziti with Italian Sausage & Roasted Red Peppers

and

Classic Caesar or Mixed Green Salad, Balsamic Vinaigrette

*Indicates Chef-Attended Station; Chef-Fee Applies

☀️ Choose Your Themed Stations

HUDSON RIVER VALLEY (+ \$11.00)

Beef Tenderloin* with Creamy Horseradish & Rolls
and
Herb-Roasted Potatoes or Garlic Roasted Mashed Potatoes
and
French-Style Green Beans or Chef's Seasonal Vegetable

MEDITERRANEAN (+ \$MKT)

Rack of Lamb*
and
Mediterranean Quinoa or Mujadara
and
Tomato, Cucumber & Feta Salad

SOUP & SAMMIES

Bacon, Tomato & Cheddar Grilled Cheese
Basil Pesto, Mozzarella & Tomato Grilled Cheese
Brie, Apple & Chicken Grilled Cheese
and
Choice of one (1) of our Housemade Soups
(We recommend the creamy tomato basil...yum!)

SLIDERS & MAC BAR

Choice of two (2):
Classic, Cuban, Pulled Pork, or Nashville Hot Fried Chicken
and
Housemade Mac n' Cheese
Toppings include: bacon, scallions, diced tomatoes, jalapenos &
sriracha

SLIDERS & MASH BAR

Choice of two (2):
Classic, Cuban, Pulled Pork, or Nashville Hot Fried Chicken
and
Creamy Mashed Potatoes
Toppings include: butter, sour cream, bacon, chives, shredded
cheddar, salsa, broccoli, & bleu cheese crumbles

*Indicates Chef-Attended Station; Chef-Fee Applies

Choose Your Plated Dinner Entrees

includes soup or salad and Chef-paired accompaniments

POULTRY | DUCK

Free-Range Slow-Roasted Chicken | \$37

Southern-Style Chicken Marsala | \$37

Chicken Piccata | \$37

Chicken Cordon Bleu | \$39

Chicken with Tomato-Goat Cheese Fondue | \$39

Duck Breast with Fruit Chutney | \$44

SEAFOOD

Mediterranean Mahi | \$45

Pan Seared Salmon Piccata | \$39

Grilled Salmon, Thyme Lemon Beurre Blanc | \$39

Southern Shrimp & Grits | \$36

128 South Crab Cakes | \$mkt

Seared Grouper with Crispy Prosciutto | \$mkt

6oz Cold Water Lobster Tail | \$mkt

BEEF | PORK

Ribeye | \$48

NY Strip - Dry Rub | \$48

Herb Roasted Beef Tenderloin | \$48

Roasted Pork Loin, Granny Smith Applesauce | \$34

Garlic Rosemary Pork Loin, Berry BBQ Sauce | \$34

DUO PLATES

Petite Beef Tenderloin & 128 South Crab Cake | \$mkt

Chicken & 128 South Crab Cake | \$mkt

Petite Beef Tenderloin & Grilled Salmon | \$51

Petite Beef Tenderloin & Lobster Tail | \$mkt

PASTA

Cheese Ravioli with Truffle Chicken, Asparagus & Tomato | \$37

Shrimp & Penne with Pancetta, Peas, & White Wine Sauce | \$36

Tri-Colored Tortellini with Basil Pesto & Parmesan | \$34

Soups, Salads, & Sides

SALADS

- Mixed Green Salad with Homemade Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan
- Farm-To-Table Salad (Seasonal)
- Tomato, Cucumber, & Feta Salad
- Beet & Arugula Salad with Candied Walnuts, Goat Cheese, & Homemade Lemon Vinaigrette
- Quinoa Salad with Tomato Vinaigrette

SOUPS

- Creamy Tomato Basil Soup
- Manhattan Chicken Chowder
- Creamy Corn and Seafood Chowder
- Italian Vegetable & Beef
- French Onion

SIDES

- Haricot Verts
- Chef's Choice Seasonal Vegetables
- Roasted Brussels Sprouts
- Southern Style Collards
- Charred Cauliflower with Crispy Bacon
- Slow-Cooked Baby Lima Beans
- Roasted Asparagus with Lemon Butter
- Broccoli with Fresh Herb Garlic Butter
- Southern Style Green Beans

- Truffle Cream Corn
- Herb Roasted Potatoes
- Mac and Cheese
- Roasted Garlic Mashed Potatoes
- Twice Baked Potatoes
- Maple Sweet Potatoes
- Mashed Potatoes and Gravy
- Potato Au Gratin
- Lobster Mac and Cheese (+ \$mkt)

The Wedding Day Experience

*available for weddings of 100 guests or more at 128 South
and 125 guests or more at Bakery 105*

THE MENU

COCKTAIL RECEPTION

House Bar Service
Passed Seasonal Cocktail
Three Passed Hors d' Oeuvres
Two Stationed Hors d' Oeuvres

DINNER

Salad
Two Entree Plated Dinner
Chef-Paired Sides
Champagne Toast

DESSERT

Wedding Cake or Mini-Dessert Bar

BAR SERVICE

Wines with Dinner
House Bar Service

WHAT'S INCLUDED...

WAITSTAFF, BARTENDERS & COAT CHECK

Our professional and friendly staff will work to make your day flawless

PRIVATE SUITE

Day-use of Private Suite with bottled water and light snacks

PARTY EQUIPMENT

Tables, chairs, selection of linens, plates, glassware, silverware, plus miscellaneous serving items

DEDICATED EVENT MANAGER

Guides you through the planning process to ensure a truly memorable event

BON VOYAGE GIFT FOR THE COUPLE

sparkling wine & chocolate truffles

\$195.00 PER PERSON + TAX

Ask for details regarding minimum guestcount requirements and optional upgrades

(OPTIONAL) CEREMONY | \$1500 + TAX

Welcome Sign, Chairs, and Bottled Water to guests upon arrival



Brunch Buffets

A STEP-UP | \$19.50

Orange Juice, Water, & Coffee
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hash browns, **or** Grits

THE CLASSIC | \$25.50

Orange Juice, Water, & Coffee
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hashbrowns, **or** Grits
Chef's Choice Frittata
Cinnamon French Toast

PERFECT BRUNCH | \$30

Orange Juice, Water, & Coffee
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Chef's Choice Frittata
*Chef-Attended Omelet Station
Home fries, Hashbrowns, **or** Grits
Sausage and Bacon
Belgian Waffles

CHAMPAGNE BAR OR BLOODY MARY BAR | \$18

Champagne, assorted juices and fresh berries...**or**...Bloody Marys with horseradish, hot sauce, olives, bacon, celery, etc.
(Only available in conjunction with an attended Brunch Menu)

*Indicates Chef-Attended Station; Chef-Fee Applies

A la Carte

GATHER & GRAZE | \$16.75

A variety of dried and cured meats, aged, semi-soft and gourmet cheeses, mixed nuts and dried fruits, assorted mustard, roasted garlic & white bean hummus, sweet fig jam, grapes, sliced fruit, olives, crostinis, artisan crackers and bread

CRAB DIP | \$MKT

Old Bay Crostini

SMOKED SALMON | \$12

Smoked Salmon, Cream Cheese, Crostini
& Accompaniments

RAW BAR | \$MKT

Crab claws, house-poached shrimp cocktail, raw oyster on the half shell, cocktail sauce, mignonette, lemons

POPCORN BAR | \$5.50

Choice of two (2) Popcorn Flavors:
White Salted; Carmel; White Cheddar, or Confetti
Custom colors available upon request

Priced per person; these items can be added to any menu
(buffet, family-style, plated, or stationed)

S'MORES BAR | \$6.75

Graham Crackers, Hershey's Chocolate Bars,
and Marshmallows

MILK & COOKIES | \$7.75

Choice of two (2) Cookie Flavors:
Blueberry Lemon, Snickerdoodle,
Salted Caramel or Chocolate Chunk
and
Chilled Mini-Milk Cartons

PRETZEL BAR | \$6.75

Hot Pretzels with Mustard & Beer Cheese Sauce

LATE-NIGHT SNACKS | \$18

Mac n' Cheese Bites
Hot Salted Pretzels with Mustard
and
Classic Sliders or Flatbread Pizzas

BAR & BEVERAGE SERVICES

CHOOSE FROM...

Hosted Bar Packages

Consumption Bar

Cash Bar

Non-Alcoholic Packages

WE ALSO OFFER...

- Signature Cocktails & Mocktails
- Hors d'Oeuvres & Cocktail Pairings
- Craft Beer Options
- Premium Wine Selections

NON-ALCOHOLIC SELECTIONS INCLUDE: BOTTLED WATER, ICED TEA, SODA, COFFEE, & JUICES



HOSTED BAR PACKAGES

Beer & Wine

1-Hour	\$17.00
2-Hour	\$23.00
3-Hour	\$29.00
4-Hour	\$35.00

IMPORTED & DOMESTIC BOTTLED BEER INCLUDES:
MILLER LITE, CORONA, &
TRULY SELTZER

HOUSE CHAMPAGNE

HOUSE WINE INCLUDES:
CHARDONNAY,
CABERNET SAUVIGNON,
PINOT NOIR, SAUVIGNON
BLANC & ROSE

House Brands

1-Hour	\$18.00
2-Hour	\$25.00
3-Hour	\$32.00
4-Hour	\$39.00

HOUSE BRANDS INCLUDE:
STOLICHNAYA VODKA
BACARDI SILVER RUM
TANQUERAY GIN
LUNA AZUL TEQUILA,
JIM BEAM BOURBON

UNLIMITED
IMPORTED & DOMESTIC BEER
RED & WHITE WINE SERVICE
HOUSE CHAMPAGNE

Premium Brands

1-Hour	\$20.00
2-Hour	\$28.00
3-Hour	\$36.00
4-Hour	\$44.00

PREMIUM BRANDS INCLUDE:
TITO'S VODKA
BOMBAY SAPPHIRE GIN
MAKER'S MARK BOURBON
CAPT. MORGAN SPICED RUM
ESPOLON BLANCO TEQUILA

UNLIMITED
IMPORTED & DOMESTIC BEER
RED & WHITE WINE SERVICE
HOUSE CHAMPAGNE

For bar packages less than three (3) hours, bartender & bar setup fees apply



CHEERS!

☀️ Per Drink Pricing

House Brand Liquor	\$12.00
Premium Brand Liquor	\$14.00
Domestic Bottled Beer	\$6.00
Import Bottled Beer	\$8.00
Local Bottled Beer	\$13.00
House Wine	\$10.00
House Champagne	\$12.00
Premium Wines	\$mkt
Non-Alcoholic Beverage	\$4.00
Bottled Water	\$4.00
Craft Beer 12 oz	\$12.00
Craft Beer 16 oz	\$16.00

☀️ Non-Alcoholic Service

\$8.00 PER PERSON

INCLUDES:

ICED TEA, WATER & SODAS
NON-ALCOHOLIC GLASSWARE,
ICE, BEVERAGE NAPKINS

COFFEE SERVICE

\$38.00 PER GALLON

*THREE (3) GALLON MINIMUM

☀️ Signature Cocktails

By The Gallon; 3 Gallon Min

Rum Punch | \$82.50

Sangria (Red or White) | \$93.50

Other Suggestions by the Drink

Mocktails

Champagne Punch

Mimosas

Bloody Marys

Margaritas

Mojitos

Dark & Stormy

Moscow Mules

☀️ Local Brewery & Craft Beer Upgrade

+ \$8.00 PER PERSON

SELECTION OF CRAFT & LOCAL BEERS

☀️ Premium Wine Upgrade

+ \$8.00 PER PERSON

INQUIRE FOR DETAILS



Questions!

We can help...

If you have any questions or concerns...special requests...or just want a 2nd opinion, we are here to make your special day A-M-A-Z-I-N-G!

Phone: 910.399.1709

Email: info@128southevents.com

XOXO

The 128 South & Bakery 105 Team