

*The Ballantyne, A Luxury Collection
Hotel, Charlotte*

Wedding Packages

The Ballantyne is committed to providing you and your family and friends with the most luxurious wedding experience possible. Our knowledgeable event staff will assist you in planning your event details to ensure that your special day is beautiful and flawlessly executed. We look forward to assisting you throughout the wedding planning process.

Inquiries 704 248 4070
The Ballantyne
10000 Ballantyne Commons Parkway
Charlotte, NC 28277
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weddings@theballantyne.com



WEDDING PACKAGES

- White Glove Service
- Ballantyne Brands Open Bar
- Tableside Wine Service with Dinner (*available with the Brilliant, Elegant, Marquise, and Radiant Packages*)
- Complimentary Bartender
- Champagne Service (Charles De Fère, Blanc de Blanc, France)
- Non-Alcoholic Beverage Service including Coffee, Tea
- Complimentary Menu Tasting for up to four (4) Guests (*available only with the Brilliant, Marquise, and Radiant Packages*)
- Upgraded Satin Floor-Length Linens & Satin Napkins for your Dinner Tables and Cake Table
**Linen included with wedding packages is based on rounds of 10. Linen for Imperial and Kings Tables may be an additional cost. Linen fabrics other than satin are available at an additional cost.*
- Chiavari Chairs
- Complimentary Valet Parking offered at the Hotel's Main Lobby Entrance
- Complimentary Parquet Dance Floor & Staging (*If needed for a band*)
- Preferred Guest Room Rates for your Wedding Guests
- Complimentary King Balcony Guestroom with Rose Petal Turndown Service for the Bride and Groom on the Wedding Night (*Room type based on availability*)
- Complimentary Wedding Day Dressing Room for the Bridal Party
- Waived Photography Fee for Bridal Portrait Location

ON-SITE WEDDING CEREMONY

- White Padded Folding Chairs
- Citrus-Infused Water
- Indoor Backup Space (*If needed*)
- One (1) hour rental for Wedding Ceremony location (*Space rental and setup fees apply ~ See Sales Manager for Details*)

*Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.
Food and beverage, Room Rental and Audio Visual prices are subject to a 24% service charge and applicable taxes (currently 8.25%).
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THE BRILLIANT PACKAGE

The Brilliant Package is valid on **Fridays and Sundays only**

Cocktail Hour

Selection of three (3) Hand-Passed Hors d'Oeuvres

**One (1) piece of each selection per guest*

Two Course Plated Dinner

Starter Course

Select one (1) starter

Entrée Course – Poultry or Seafood

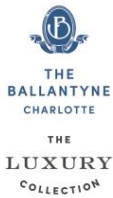
Select one (1) Chicken or Fish entrée

Three Hour Continuous Open Bar

Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon
Dewar's Scotch, Bacardi Rum, Jose Cuervo Gold Tequila,
Canadian Club Classic Whiskey,
Magnolia Grove California Chardonnay & Cabernet
Sauvignon, Canyon Road, California Sauvignon Blanc &
Pinot Noir
Champagne Service (Charles De Fère, Blanc de Blanc,
France)
Assorted Domestic and Import Beers, Assorted Soft
Drinks

125 per adult guest
100 per guest under 21, enjoying an adult meal
60 per child under 10, enjoying a plated children's
meal (*fruit cup, grilled chicken, macaroni and
cheddar cheese broccoli bake*)

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THE ELEGANT PACKAGE

Cocktail Hour

Selection of four (4) Hand-Passed Hors d'Oeuvres

**One (1) piece of each selection per guest*

Dinner Buffet

Starters

Select two (2) starters

Entrées

Select two (2) entrées

Accompaniments

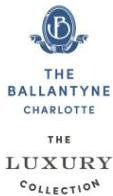
Select two (2) accompaniments

Four Hour Continuous Open Bar

Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon
Dewar's Scotch, Bacardi Rum, Jose Cuervo Gold Tequila,
Canadian Club Classic Whiskey,
Champagne Service (Charles De Fère, Blanc de Blanc,
France)
Magnolia Grove California Chardonnay & Cabernet
Sauvignon, Canyon Road, California Sauvignon Blanc &
Pinot Noir
Assorted Domestic and Import Beers, Assorted Soft
Drinks

140 per adult guest
115 per guest under 21, enjoying an adult meal
60 per child under 10, enjoying a plated children's
meal (*fruit cup, grilled chicken, macaroni and
cheddar cheese broccoli bake*)

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THE MARQUISE PACKAGE

Cocktail Hour

Selection of four (4) Hand-Passed Hors d'Oeuvres

**One (1) piece of each selection per guest*

Two Course Plated Dinner

Starter Course

Select one (1) starter

Duet Entrée Course

Select one (1) of the duet options listed below

- Pork & Scallops
- Chicken & Fish
- Beef & Chicken
- Beef & Fish
- Beef & Crab Cake

Duet entrée is paired with a pre-selected vegetable and starch accompaniment and freshly baked rolls

Four Hour Continuous Open Bar

Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon
Dewar's Scotch, Bacardi Rum, Jose Cuervo Gold Tequila,
Canadian Club Classic Whiskey,
Champagne Service (Charles De Fère, Blanc de Blanc,
France)

Magnolia Grove California Chardonnay & Cabernet
Sauvignon, Canyon Road, California Sauvignon Blanc &
Pinot Noir

Assorted Domestic and Import Beers, Assorted Soft
Drinks

150 per adult guest
125 per guest under 21, enjoying an adult meal
60 per child under 10, enjoying a plated children's
meal (*fruit cup, grilled chicken, macaroni and
cheddar cheese broccoli bake*)

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THE RADIANT PACKAGE

Cocktail Hour

Selection of four (4) Hand-Passed Hors d'Oeuvres

**One (1) piece of each selection per guest*

Two Course Plated Dinner

Starter Course

Select one (1) starter

Pre-Selected Entrée Course

Select a total of three (3)* entrée options listed below.

Each entrée is paired with pre-selected choice of vegetable and starch accompaniment and freshly baked rolls.

- Vegetarian
- Poultry
- Beef
- Pork
- Fish

**The Radiant Package is available at The Lodge with a maximum of two (2) entrees*

Four Hour Continuous Open Bar

Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon
Dewar's Scotch, Bacardi Rum, Jose Cuervo Gold Tequila,
Canadian Club Classic Whiskey,
Champagne (Charles De Fère, Blanc de Blanc, France)

Service

Magnolia Grove California Chardonnay & Cabernet
Sauvignon, Canyon Road, California Sauvignon Blanc &
Pinot Noir

Assorted Domestic and Import Beers, Assorted Soft
Drinks

155 per adult guest
130 per guest under 21, enjoying an adult meal
60 per child under 10, enjoying a plated children's
meal (*fruit cup, grilled chicken, macaroni and
cheddar cheese broccoli bake*)

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THE DIAMOND PACKAGE

(Menu Tasting Not Available)

Cocktail Hour

Selection of four (4) Hand-Passed Hors d'Oeuvres

**One (1) piece of each selection per guest*

Four Reception Stations

**Chef Attendants are included in this package*

- Salad Display (three of our seasonal house-made selections)
- Carvery* (one chef attended station)
- Action* (one chef attended station)
- Accompaniment Display of the finest seasonal vegetables and starches to balance your menu

Four Hour Continuous Open Bar

Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon
Dewar's Scotch, Bacardi Rum, Jose Cuervo Gold Tequila,
Canadian Club Classic Whiskey,
Champagne Service (Charles De Fère, Blanc de Blanc,
France)
Magnolia Grove California Chardonnay & Cabernet
Sauvignon, Canyon Road, California Sauvignon Blanc &
Pinot Noir
Assorted Domestic and Import Beers, Assorted Soft
Drinks

160 per adult guest
135 per guest under 21, enjoying an adult meal
60 per child under 10, enjoying a plated children's
meal *(fruit cup, grilled chicken, macaroni and
cheddar cheese broccoli bake)*

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HORS D'OEUVRES SELECTIONS

Chilled Hors d'Oeuvres

- Prosciutto Wrapped Asparagus ~ Grain Mustard Aioli
- BLT Tartlet ~ Avocado Coulis
- Mozzarella Prosciutto Roulade ~ Basil, Olive Oil*
- Marinated Tuna Poke ~ Sesame Soy, Wonton Crisp*
- Poached Shrimp ~ Watermelon Gazpacho*
- Crab Salad ~ Green Apple, Red Chile, Lime Zest*
- Jicama Avocado Salad ~ Cucumber, Sun Dried Tomato
- Fruit Brochette ~ Honeydew, Cantaloupe, Watermelon
- Antipasta Skewer ~ Aged Balsamic Vinegar
- Curried Chicken Salad Tartlets ~ Plantains
- Chicken Tarragon Salad ~ Walnuts, Lemon Aioli*
- Smoked Chicken Crostini ~ Celeriac Slaw, BBQ Glaze*
- Beef Carpaccio ~ Sun Blushed Tomato, Parmesan Crisp*
- Peppered Beef ~ Fennel Onion Tart, Sherry Vinaigrette*
- Thai Beef Satay ~ Peanut Dipping Sauce*

Hot Hors d'Oeuvres

- Pulled BBQ Pork Sliders*
- Bacon Wrapped Scallops ~ Creamed Leeks*
- New Zealand Lamb Chop ~ Honey Coriander Glaze*
- BBQ Shrimp ~ Jalapeno Cheddar Grit Cake
- Carolina Crab Cakes ~ Rémoulade*
- Coconut Shrimp ~ Thai Chili Sauce*
- Mushroom Taleggio Arancini ~ Pesto
- Stuffed Mushroom ~ Duxelle, Roasted Tomato, Persillade
- Vegetable Spring Roll ~ Plum Sauce
- Chicken Chorizo Empanadas* ~ Chipotle Crema 5
- Crispy Duck Spring Roll ~ Sweet Thai Chili Sauce*
- Grilled Tandoori Skewers ~ Cucumber Yogurt Sauce*
- Snake River Farms® Mini Burger ~ Local Cheddar Cheese*
- Beef Bourguignon ~ Bacon, Mushroom, Puff Pastry Case
- Steak & Cilantro Empanadas ~ Tomatillo Olive Salsa*

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DINNER SELECTIONS

(Does not apply to Diamond Package)

Starter Course

Soup

- Minestrone Soup ~ Navy Beans, Petite Pasta, Pesto
- Roasted Acorn Squash ~ Celery Ribbons, Chili Oil
- Curried Apple Parsnip Puree ~ Parsnip Crisp

Salad

- Roasted Beets ~ Fennel, Goat Cheese, Orange Segments Petite Greens, Blood Orange Vinaigrette
- Spinach Poached Pear ~ Arugula, Toasted Walnuts Bleu Cheese, Hearts of Palm, Celery Seed Vinaigrette
- Red & Green Romaine ~ Roasted Roma Tomatoes Pancetta, Shaved Parmesan, Mixed Country Olives
- Boston Bibb Greek ~ Pita Bread, Grilled Peppers Cucumber, Olives, Lemon Oregano Vinaigrette
- Iceberg Wedge ~ Cucumbers, Tomatoes, Maytag Bleu Smoked Bacon, Watercress, Sherry Vinaigrette

Dinner Entrée Course

Beef /Pork

- Braised Short Rib "Osso Buco-Style" ~ Braising Jus*
- Tenderloin of Beef – 6 oz. ~ Thyme Jus*
- Roast Sirloin – 6 oz. "Filet Cut" ~ Bordelaise Sauce*
- Honey Mustard Glazed Kurobuta Pork Tenderloin*

Fish

- Yuzu Marinated Swordfish* ~ Wasabi Buerre Blanc
- Scottish Salmon* ~ Marinated Tomato Vinaigrette
- Grilled Mahi Mahi ~ *Citrus Beurre Blanc*

Poultry

- Ashley Farms Breast of Chicken* ~ Roasted Red Onion Game Vinaigrette
- Lemon Herb Roasted Chicken Breast ~ *Lavender Jus*
- Prosciutto Fontina Chicken ~ *Mushroom Sauce*

Vegetarian

- Pappardelle Pasta ~ Grilled and Roasted Vegetables, Warm Roasted Garlic & Tomato Vinaigrette, Extra Virgin Olive Oil
- Butternut Squash Risotto ~ Spiced Pumpkin Seeds, Local Brie Cheese, Crispy Sage
- Mushroom Ravioli ~ Balsamic & Rosemary Roasted Portabella Shaved Asparagus Salad, Pecorino Cheese

Vegetable & Starch Accompaniments

Selection is based on the wedding package that is chosen.

- Creamy Herb Polenta, Feta Gremolata, Olive Oil Poached Tomato
- Purple Sticky Rice, Bok Choy
- Celeriac Leek Potato Gratin, Asparagus Tomato Sauté, Crispy Shallot
- Purple Potato Purée, Lemon Roasted Broccoli
- Honey Roasted Sweet Potato Fingerlings, Charred Asparagus
- Roasted Garlic Potato Purée, Baby Carrots, Sugar Snap Peas
- Parmesan & Thyme Potato Gratin, Roasted Tomato Red Pepper Puree, Crispy Kale

Duet Entrée Course

(Marquise Package Only)

Duet Entrées Include Pre-Selected Vegetable and Starch Accompaniments

- Beef Tenderloin with Ashley Farms Breast of Chicken* ~ Roasted Garlic Potato Purée, Baby Carrots, Sugar Snap Peas, Madeira Jus
- Scottish Salmon with Ashley Farms Breast of Chicken* ~ Parmesan & Thyme Potato Gratin, Roasted Tomato Red Pepper Puree, Crispy Kale, Basil Oil
- Beef Tenderloin with Carolina Crab Cake* ~ Olive Oil Poached Marble Potatoes, Charred Brussel Sprouts, Madeira Jus
- Braised Brasstown Beef Short Rib with Seared Sea Scallops* Purple Potato Purée, Lemon Roasted Broccoli, Red Wine Sauce
- Roasted Strip Loin of Beef & Smoked Pork Belly* ~ Honey Roasted Sweet Potato Fingerlings, Charred Asparagus, Whole Grain Mustard Jus

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DIAMOND PACKAGE STATION SELECTIONS

SALAD (Select 3)

- Shaved Fennel ~ Bitter Greens, Marinated Feta Pomegranate Seeds, Orange Vinaigrette
- Ballantyne Herb Salad ~ Petite Local Greens Toasted Almonds, Cucumber, Cherry Tomatoes, Fennel Shaved Parmesan, Citrus Vinaigrette
- Heirloom Cherry Tomatoes ~ Mozzarella, Prosciutto Ham, Frisée, Cucumber, Pesto, Fig Balsamic Vinaigrette
- Chargrilled Asparagus ~ Zucchini, Arugula Cherry Tomatoes, Grilled Halloumi, Radish Pesto Vinaigrette
- Brown Rice Salad ~ Grilled Vegetables, Radicchio Dried Fruit, Sherry Vinaigrette
- Roasted Artichokes ~ Edamame, Pepperdew Peppers, Mozzarella, Frisée, Radicchio, Italian Vinaigrette
- Panzanella ~ Olives, Roasted Fennel, Spanish Onion Roasted Feta, Cherry Tomatoes, Basil Vinaigrette

ACTION STATION (Select 1)

SOUTHERN GRIT MARTINIS†††

Select Two:

- Southern Grits with Shrimp
- Southern Grits with House Smoked Salmon
- Southern Grits with House Smoked Brisket
- Southern Grits with Beef Short Ribs
- Southern Grits with House Smoked Pork Belly

Presented in a Martini Glass ~ Allen Brothers Milling Company® Stone Ground Grits, Local Cheddar Cheese, Roasted Corn, Asparagus Red Pepper, Andouille Sausage

CHINESE STIR-FRY†

Select Two:

- General Tso's Chicken
- Beef Chow Fun
- Kung Pao Shrimp
- Black Bean Tofu
- Sweet & Sour Pork

Steamed Jasmine Rice and Lo Mein Noodles

STEAK & POTATOES†

Select Two:

- Sirloin of Beef ~ Horseradish Cream, Assorted Mustards Pickled Vegetables
- Peppercorn Crusted Skirt Steak ~ Lexington BBQ Sauce, Horseradish Cream, Dijonnaise, Pickled Vegetables
- Braised Shortrib ~ Horseradish Cream, Marinated Tomatoes, Grain Mustard, Pickled Vegetables
- Pork Loin ~ Lexington, Mustard & Classic BBQ Sauces

Served with Roasted Red Potatoes ~ Shredded Cheese, Sour Cream, Chives, Bacon, Sautéed Mushroom, Caramelized Onions

ITALIAN†

Select Two:

- Braised Short Rib Ravioli ~ Bitter Greens, Veal Demi
- Lobster Ravioli ~ Kale, Lobster Cream Sauce
- Roasted Portabella Ravioli ~ Spinach, Mushroom Cream Sauce
- Roasted Beet & Goat Cheese Ravioli ~ Shaved Brussel Sprouts, Vermouth Cream Sauce
- Potato Gnocchi ~ Blackened Chicken, Mini Sweet Peppers Spinach, Blue Cheese Cream Sauce
- Tri Colored Tortellini ~ Pacillo Peppers, Spanish Onion Tomato Oil

Served with Freshly Shaved Parmesan, Extra Virgin Olive Oil Focaccia Breads

ASSORTED GOURMET BURGERS (2oz Sliders)†

Black Angus Beef, Seasoned Ground Turkey Hot Italian Sausage, Mini Portabellas Sliders Petite Brioche Buns, Lettuce, Tomato, Pickle Chips Sautéed Mushrooms & Onions Applewood Bacon, Assorted Cheeses, Ketchup, Mustard Flavored Mayonnaise, Siracha Aioli; Sea Salt Rosemary Potato Chips, Truffle Parmesan Chips

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CARVERY *(Select 1)*

Free Range Roasted Turkey

Cranberry Orange Relish, Sage Jus, Multigrain Rolls

Prime NY Strip Loin

Roasted with Thyme & Garlic, Creamed Horseradish Assorted Mustards, Arugula, Silver Dollar Rolls, Cognac Green Peppercorn Demi

Garlic Herb Crusted Beef Tenderloin

Roasted with Thyme & Garlic, Creamed Horseradish Assorted Mustards, Arugula, Silver Dollar Rolls, Cognac Green Peppercorn Demi

Roasted Leg of Lamb

Honey Coriander Glaze, Minted Cucumber Yogurt Sauce, Pickled Red Cabbage, Marinated Tomatoes, Feta Pita Bread

Whole Herb Stuffed Rotisserie Chicken

Pineapple, Tomato Chutney, Lavender Jus, Individual Zucchini Bread

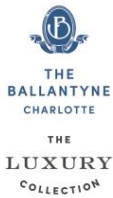
Atlantic Salmon En Croûte

Lemon Dill Crème Fraîche, Lemon Wedges, Heirloom Tomato Mango Salad, Minted Pea Purée

ACCOMPANIMENT *(Select 2)*

- Creamy Herb Polenta, Feta Gremolata, Olive Oil Poached Tomato
- Tokyo Turnip & Greens, Glazed Baby Carrots
- Purple Sticky Rice, Bok Choy
- Celeriac Leek Potato Gratin, Asparagus Tomato Sauté, Crispy Shallot
- Purple Potato Purée, Lemon Roasted Broccoli
- Honey Roasted Sweet Potato Fingerlings, Charred Asparagus
- Roasted Garlic Potato Purée, Baby Carrots, Sugar Snap Peas
- Parmesan & Thyme Potato Gratin, Roasted Tomato Red Pepper Puree,

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ENHANCEMENTS

Based on 60 Minutes of Continuous Service

RECEPTION DISPLAYS

Vegetables of the Market

Asparagus, Artichokes, Carrots, Celery, Cucumber Squash, Zucchini, Tear Drop Tomatoes, Tapenade, Hummus, Buttermilk Herb Onion Dip
16 Per Guest

Antipasti

Salami, Prosciutto, Soppressata, Charred Asparagus, Marinated Artichokes, Grilled Zucchini, Peppadew Peppers, Olives, Local Cheeses, Fig Almond Cake, Hummus, Flat Breads, Crackers, French Breads
18 Per Guest

Local Artisan Cheeses

Selection of Cheese from Local Dairies in the North and South Carolina Region, Garnished with Nuts, Fresh and Dried Fruits, Quince Jam, Fig Almond Cake, Flat Breads, Crackers, French Breads
18 Per Guest

Seafood on Ice

Poached Shrimp, Marinated Scallops, Calamari Salad Cracked Crab Claw, Oysters on the Half Shell, French & American Cocktail Sauces, Mignonette Sauce, Ginger Lime Crème Fraîche, Lemon Wedges, Tabasco
30 Per Guest

DESSERT DISPLAYS

International Fare Petit Fours

Citrus Tiramisù
Tarte Vanille
Gianduja Crunch Domes
Sicilian Pistachio Panna Cotta
Serves Approximately (50) Guests 800

Southern Classics Petit Fours

Bourbon Pecan Tart
Coconut Cake
Red Velvet Cake
Pineapple Upside Down Cake
Serves Approximately (50) Guests 800

DESSERT STATIONS

Chef Attendant Required at \$150 per attendant, 1 attendant per 75 guests

Frozen Profiteroles †

Freshly Baked Profiteroles
Filled to Order with Guest's Choice of Vanilla & Chocolate Ice Creams, Raspberry or Lemon Sorbets Served with an Assortment of Toppings
Serves Approximately (25) Guests 400

Bananas Foster†

Bananas Cooked in Caramel & Flambéed to Order
Vanilla Bean Ice Cream
Serves Approximately (25) Guests 400

INTERMEZZO COURSE

- Citrus Sorbet or Raspberry Sorbet
5 Per Guest

For quality assurance purposes, intermezzo courses and/or ice cream are not permitted to be served at the Lodge. Certain late night snacks menu items are restricted at The Lodge.

Please see your event planner for more details.

LATE NIGHT SNACKS

- Fried Mozzarella Sticks
175 Per (50) Pieces
- Hushpuppies with Gourmet Dipping Sauces
175 Per (50) Pieces
- Mini Corn Dogs with Gourmet Dipping Sauces
200 Per (50) Pieces
- Mini Chicken & Waffles with Maple Syrup
225 Per (50) Pieces
- Jalapeño Poppers
225 Per (50) Pieces
- Fried Gouda Mac & Cheese Bites
175 Per (50) Pieces
- Buffalo Chicken Sliders
5 Per Slider (*Minimum Quantity of 25*)
- Sausage & Cheddar Biscuits
275 Per (50) Pieces

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ENHANCEMENTS

WEDDING FAVORS

- Macarons ~ *Choice of Flavor and Color. Includes 2 Macarons*
5 Per Box
- Almond Cookies ~ *Includes 4*
6 Per Box
- Candy Bar ~ *Jars filled with: Gummi Bears, M&M'S®, Jelly Bellies®, Raisinets®, Skittles®, Runts®, Swedish Fish®, Lemon Drops®*
14 Per Guest

BAR ENHANCEMENTS

One (1) Additional Hour of Package Bar

8 Per Guest

Signature Cocktails

(Based on Consumption ~ 12 per drink)

- I Do (Yellow) ~ *Vodka, Triple Sec, Mango, Orange & Lemon Juice, Lemon Scent Almond Syrup*
- The Kiss (Red) ~ *Vodka, Triple Sec, Pomegranate, Cucumber & Lime Juice, Muddled Mint Leaves, Simple Syrup*
- The Vow (Gold) ~ *Bourbon, Cointreau, Lemon & Orange Juice, Basil Infused Honey*
- The Aisle (Teal) ~ *Vodka, Blue Curacao, Pineapple & Lime Juice, Mint Leaves, Simple Syrup*
- The Bouquet (Pink) ~ *Peach Schnapps, Cointreau, Moscato, Muddles Raspberries, Topped with Prosecco*
- The Garden (Green) ~ *Midori, Apple Pucker, Pineapple & Lime Juice, Simple Syrup*
- The Ceremony (Purple) ~ *Vodka, Blue Curacao, Cranberry & Lime Juice, Mint Leaves, Simple Syrup, Topped with Lemon/Lime Soda*

Premium Bar Upgrade

Sterling Vineyards, California ~ Chardonnay, Cabernet Sauvignon, Pinot Grigio & Merlot
Ketel One Vodka, Bombay Sapphire, Johnny Walker Red Scotch, Ballantyne Bourbon Private Selection, Jose Cuervo 1800 Tequila, Crown Royal Whiskey
Appleton Estate 12-year Rum

10 Per Guest

Top Shelf Bar Upgrade

Bollini, Italy Pinot Grigio
Kendall Jackson Vintner's Reserve, Sonoma, California Chardonnay
Rodney Strong, Sonoma, California Cabernet Sauvignon
MacMurray, California Pinot Noir
Grey Goose Vodka, Tanqueray 10 Gin, Ballantyne Bourbon Private Selection, Queen Charlotte Reserve Carolina Rum, Herradura Silver Tequila, Crown Royal Special Reserve Whiskey, Chivas Regal 12-Year Scotch Whisky
12 Per Guest

Cordial Display

(Based on Consumption ~ 14 per 2 oz. drink)

- Bailey's Irish Cream
- Godiva Dark Liqueur
- Kahlua
- Frangelico
- Grand Marnier

*Attendant Required at 150 per Attendant

Specialty Martini Bar

(Based on Consumption ~ 14 per drink)

- Grey Goose and Absolut Flavored Vodkas
- Cosmopolitan
- Sour Apple
- Lemon Drop
- Ballantyne
- Lychee

*Attendant Required at 150 per Attendant

Specialty Champagne Bar

(Based on Consumption ~ 14 per drink)

- Classic Champagne Cocktail ~ *Champagne Bitters & Sugar*
- Kir Royal ~ *Champagne & Chambord*
- Peach Bellini ~ *Champagne & Peach Nectar*
- Limoncello ~ *Champagne & Limoncello*

*Attendant Required at 150 per Attendant

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HOSPITALITY REFRESHMENTS

- Assorted Einstein® Bagels ~ *Cream Cheese*
48 Per Dozen
- Warm Country Ham Buttermilk Biscuits
60/dz
- Warm Sausage Buttermilk Biscuits 60/dz
- Ham, Egg & Cheese Croissants 60/dz
- Scrambled Egg Tortilla Wrap ~ Potatoes,
Andouille Sausage Pepperjack Cheese 60/dz
- Hand Selected Sliced Fruits ~ Vine Ripened
Berries 15
- Farmer's Market Seasonal Whole Fresh Fruit++
39/dz
- Assorted Krispy Kreme® Doughnuts 39/dz
- Assorted Mixed Nuts 10 per person
- Kind® Granola Bars 39/dz
- Energy Power® Bars 39/dz
- Cinnamon Coffee Cake 42/dz
- Ballantyne Pecan Sticky Buns 42/dz
- Assorted Savoury Mini Pastries ~ Cheddar
Rosemary Popovers Ham Cheese Croissants,
Spinach Feta, Leek Parmesan 42/dz
- Soft Pretzels ~ *Assorted Mustards*
39 Per Dozen
- Housemade Cookies & Brownies
39 Per Dozen

Trail Mix Break

Create Your Favorite Mix with Dried Fruits, Dried
Coconut, Assorted Nuts, M&M's®, Housemade Granola
Chocolate Chips, Golden Raisins, Yogurt Covered
Raisins
18 Per Guest

Energy Break

Kind® Granola Bars
Energy® Power Bars
Seasonal Whole Fruit ~ Pears, Apples, Bananas
Chocolate Covered Espresso Beans
Red Bull® ~ Regular, Sugar-Free
Illy® ~ Frappuccino
21 Per Guest

Tea Break

Freshly Baked Scones & Tea Cakes
Selection of Seasonal Jams & Preserves
English Double Devonshire Cream
Assorted Petit Fours
Assortment of Harney & Sons Fine Teas
21 Per Guest

Vegetable and Fruit Break

Crudité ~ *Ranch, Bleu Cheese, Hummus*
Hand Selected Sliced Fruit ~ *Greek Yogurt, Cottage
Cheese*
Strawberry Banana Skewers ~ *Warm Chocolate Sauce*
15 Per Guest

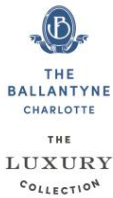
Panther's Stadium Break

Cheeseburger Sliders ~ *Condiments*
Soft Pretzels ~ *Assorted Mustards*
Individual Bags of Roasted Peanuts
Bottled Root Beer
19 Per Guest

CHIPS & DIPS

Herbed Pita Chips ~ *Hummus*
Spinach Artichoke Dip ~ *Toasted Baguette*
Blue Corn Tortilla Chip ~ *Bean Dip, Guacamole*
17 Per Guest

*Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.
Food and beverage, Room Rental and Audio Visual prices are subject to a 24% service charge and applicable taxes (currently 8.25%).
Both are subject to change without notice. Please note that service charges are taxable (currently 7.25%).



HOSPITALITY REFRESHMENTS

Beverages by the Gallon

- Fruit Infused Water (*choice of Citrus, Cucumber or Berry*)
20 Per Gallon
- Lemonade
30 Per Gallon
- Arnold Palmer Mix
30 Per Gallon
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea
30 Per Gallon
- Orange Juice
30 Per Gallon
- Boquete Mountain® Regular Coffee or Decaffeinated Coffee
70 Per Gallon
- Selection of Assorted Fine Tazo® Teas
70 Per Gallon
- Champagne Punch (*Contains Alcohol*)
65 Per Gallon
- Fruit Punch
30 Per Gallon
- Citrus Punch
30 Per Gallon

~1 gallon serves approximately (16) guests per 8oz cup

Beverages on Consumption

- Ballantyne Water Bottles
5 Each
- Sparkling Water
5 Each
- Panna® Natural Spring Water
5 Each
- Assorted Fruit Juices
4.50 Each
- Assorted Soft Drinks (*Coke, Diet Coke, Coke Zero, Sprite*)
4.50 Each
- Cheerwine®
5 Each
- Sun Drop®
5 Each
- Jones Specialty Soda®
5 Each
- Red Bull® & Sugar-Free Red Bull®
6 Each
- Simply® Assorted Bottled Juices
8 Each
- Naked® Assorted Fruit & Vegetable Juices & Smoothies
9 Each
- Champagne Mimosa
14 Each
- Bloody Mary
14 Each

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WEDDING DEDICATED DAY OF COORDINATOR ENHANCEMENTS

This enhanced level of service is for the bride who has researched and selected her own vendors but whose special day would be enriched by support from a Dedicated Wedding Specialist. Our Dedicated Wedding Specialists have orchestrated over 500 weddings on the Hotel property and will provide you with personalized service to ensure your wedding day is exceptional. To cultivate an impeccable and unforgettable event, an onsite consultation with your Dedicated Wedding Specialist will be scheduled 3-4 weeks prior to your wedding date. Every detail is explored as they infuse your selected vendors with our unrivaled culinary and refined banquet teams to create a flawless wedding day schedule. In the weeks prior to your wedding, they finalize the details and coordinate your rehearsal and wedding day from start to finish. Your Dedicated Wedding Specialist's goal is to provide you, your family and friends an enjoyable, enchanting and memorable event.

Below is a broad scope of our bespoke services offered by our Dedicated Wedding Specialists:

- Reviews wedding plans and offers recommendations for a remarkable event
- Provides coordination and execution of your wedding ceremony and reception
- Establishes comprehensive wedding day timeline and schedule
- Oversees and directs arrivals and deliveries by your selected vendors on your big day

If interested, our Dedicated Wedding Specialists would be delighted to discuss this enhancement in further detail with you.

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