

BREAKFAST TABLE

Based on 60 Minutes of Continuous Service

Breakfast Tables are designed for a Minimum of (25) Guests

All Breakfast Tables Include:

Boquete Mountain® Regular & Decaffeinated Coffee
Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim
Cream, Lemon, Honey

Carafes of Chilled Fruit Juices ~ Orange, Apple
Cranberry, Grapefruit

BALLANTYNE CONTINENTAL ~ SIMPLE

Hand Selected Sliced Fruit ~ Vine Ripened Berries
Freshly Baked Croissants, Danishes, Muffins
Selection of Fruit Preserves, Whipped Butter
Honey Greek & Berry Flavored Yogurts
Cottage Cheese, Housemade Granola

Groups of (25) Guests or More 29

Groups of Less than (25) Guests, Minimum of (15) Guests 34

BALLANTYNE CONTINENTAL ~ GOURMET

Hand Selected Sliced Fruit ~ Vine Ripened Berries
Freshly Baked Croissants, Danishes, Muffins
Selection of Fruit Preserves, Whipped Butter
Assorted Einstein® Bagels ~ Cream Cheese
Low Fat Greek Yogurt Parfaits ~ Dried Fruit & Granola
Muesli ~ Dried Fruits, Whole, Soy Milk, Cottage Cheese

Groups of (25) Guests or More 35

Groups of Less than (25) Guests, Minimum of (15) Guests 40

CAROLINA BREAKFAST

Hand Selected Sliced Fruit ~ Vine Ripened Berries
Freshly Baked Croissants, Danishes, Muffins
Selection of Fruit Preserves, Whipped Butter
Assorted Einstein® Bagels ~ Cream Cheese
Scrambled Farm Fresh Eggs ~ Garden Chives
Anson Mills® - Southern Style Cheddar Grits
Sautéed Potatoes ~ Diced Peppers, Spanish Onions
Hickory Smoked Bacon, Pork Sausage Patties*

Groups of (25) Guests or More 40

Groups of Less than (25) Guests, Minimum of (15) Guests 45

ENHANCEMENTS

Assorted Einstein® Bagels ~ Cream Cheese 48/dz

Smoked Salmon Display* ~ Bagels, Diced Tomatoes, Capers
Red Onions, Chopped Hard Boiled Egg, Chive Cream Cheese 15

Steel-Cut Oatmeal ~ Brown Sugar, Raisins, Cinnamon 9

Belgian Waffles ~ Whipped Butter, Maple Syrup 10

Buttermilk Pancakes ~ Maple Syrup 10

Croissant French Toast ~ Apple Compote, Crème Fraîche
Maple Syrup 10

Scrambled Farm Fresh Eggs ~ Garden Chives* 10

Warm Buttermilk Biscuits ~ Sausage Gravy 60/dz

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

NESPRESSO COFFEE ESPRESSO STATION

Assorted Flavors of Espresso 3.75 per pod

OMELET STATION†

Using the finest whole eggs, egg whites or Omega 3 eggs
Ham, Bacon, Andouille, Spinach, Scallions Mushrooms
Tomatoes, Bell Peppers, Cheddar Cheese 15

†150 per attendant / 1 attendant per (50) Guests

*Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.
Room Rental Charges and Food & Beverage 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%).

++ We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

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www.theballantyne.com 704 248 4038 sales@theballantyne.com



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Cream, Lemon, Honey

Carafes of Chilled Fruit Juices ~ Orange, Apple
Cranberry, Grapefruit

BALLANTYNE BRUNCH

Hand Selected Sliced Fruit ~ Vine Ripened Berries

Fresh Baked Breakfast Breads, Mini Muffins, Petite
Croissants, Einstein® Bagels ~ Assorted Fruit Preserves
Whipped Butter, Cream Cheese

Honey Greek Yogurt Parfaits ~ Berries, Housemade Granola

Smoked Salmon Display* ~ Diced Tomatoes, Capers, Red Onions
Diced Hard Boiled Egg, Chive Cream Cheese

Spinach Watercress Salad ~ Cambozola, Poached Pear, Walnuts
Celery Seed Vinaigrette

Poached Seafood Salad* ~ Calamari, Baby Shrimp, Bay Scallops
Navy Beans, Citrus Fennel Vinaigrette

Grilled Radicchio Pasta Salad ~ Mini Sweet Peppers
Toasted Pine Nuts, Portabellas, Goat Cheese Dressing

Country Scrambled Eggs* ~ Aged Cheddar Cheese

Hickory Smoked Bacon, Pork Sausage Patties

Roasted Fingerling Potatoes ~ Rosemary, Sea Salt, Kale

Croissant French Toast ~ Apple Compote, Scented Whipped
Cream, Maple Syrup

Carolina Trout* ++ ~ Asparagus, Hollandaise Sauce

Garlic Herb Chicken Breast* ~ Marinated Carrot Ribbons, Sherry
Pan Jus

Charred Brussels Sprouts ~ Sweet Corn Cream

Mini French Pastries

Groups of (25) Guests or More 54

Groups of Less than (25) Guests, Minimum of (15) Guests 59

ENHANCEMENTS

Build Your Own Parfait ~ Greek Yogurt, Local Honey
Assorted Berries, Pecan Granola 15

Chocolate or Coffee Éclairs 24/dz

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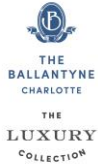
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PLATED BREAKFAST

All Plated Breakfasts Include:

Fresh Orange Juice, Freshly Baked Danish, Croissants
Assorted Preserves, Honey, Butter
Boquete Mountain® Regular & Decaffeinated Coffee
Assortment of Fine Tazo® Teas

All Plated Breakfasts are served with One Starter & One Entrée

STARTERS

Seasonal Fruit Plate ~ Berries, Cottage Cheese
Greek Yogurt Honey Parfait ~ Berries, Housemade Granola
Steel Cut Oatmeal ~ Crème Fraîche, Cinnamon, Raisins

ENTREES

Malted Belgian Waffles 37
Sausage Patties, Seasonal Berries, Maple Syrup

Croissant French Toast 37
Chicken Apple Sausage, Apple Butter, Scented Cream
Maple Syrup

Local Cheddar Scrambled Eggs*++ 39
Chicken Apple Sausage, Applewood Smoked Bacon
Crispy Potato Rounds, Paprika Butter

ENHANCEMENTS

ADDITIONAL ENTRÉE OPTIONS

Steak & Eggs*
Petite Sirloin Steak, Truffle Scrambled Eggs, Cremini
Mushrooms Fried Green Tomatoes, Brioche Toast 42

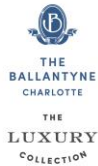
Carolina Shrimp & Grits*++
Gulf Shrimp, Anson Mills® Southern Style Cheddar Grits,
Andouille Cream Sauce 39

Traditional Eggs Benedict*
English Muffin, Canadian Bacon, Poached Eggs, Hollandaise
Sauce ~ *limit (100) Guests* 42

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MORNING BREAKS

All Breaks are based on 45 Minutes of Continuous Service

TRAIL MIX

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

ENERGY

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

HEALTHY

Assorted Naked® Bottled Fruit, & Vegetable Juices
Assorted Smoothies
Seasonal Whole Fruit ~ Pears, Apples, Bananas
Kind® Assorted Health Bars 18

ENHANCEMENTS

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

BEVERAGES

NESPRESSO COFFEE ESPRESSO STATION

Assorted Flavors of Espresso 3.75 per pod

INDIVIDUALLY BOTTLED

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

BEVERAGES BY THE GALLON

Fruit Infused Water (*Choice of Citrus, Cucumber or Berry*) 20
Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30
Lemonade 30
Arnold Palmer Mix 30
Orange Juice 30
Sparkling Celebration Punch 30
Fruit Punch 30
Citrus Punch 30
~ 1 gallon serves approximately (16) Guests per 8 oz. cup

*Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.

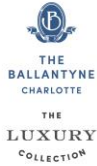
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AFTERNOON BREAKS

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MOVIE TIME

Individually Bagged Popcorn ~ Butter, Cheese, Caramel
Mini Boxes of Assorted Candy ~ Milk Duds®, Whoppers®
Sour Patch Kids®, Junior Mints®, M&M's® 18

VEGETABLES & FRUITS++

Crudit  ~ Ranch, Bleu Cheese, Hummus
Hand Selected Sliced Fruit ~ Greek Yogurt
Strawberry Banana Skewers ~ Warm Chocolate Sauce 17

PANTHERS STADIUM

Cheeseburger Sliders* ~ Condiments
Soft Pretzels ~ Assorted Mustards
Individual Bags of Roasted Peanuts
Bottled Root Beer 20

ICE CREAM PARLOR

Chocolate, Vanilla, Strawberry Ice Creams
Waffle & Sugar Cones
Toppings ~ Toasted Nuts, Whipped Cream
Caramel & Chocolate Sauces, Mixed Berries 17

TEA

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

CHIPS & DIPS

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

COOKIES & MILK

Assorted Cookies ~ Chocolate Chip, Oatmeal Raisin
Peanut Butter
Display of Chocolate, Vanilla & Low Fat Milk 18

TASTEBUDS POPCORN

Popped hourly without any artificial preservatives, to ensure you will always get the freshest quality product. There are over 150 flavors but top favorites include cheesy caramel "Carolina Mix," the spicy "Buffalo," and creative seasonal flavors such as "Pumpkin Spiced Latte." Please ask your Meeting and Events Manager for a flavor list. Served in individually wrapped, labeled bags 22

(Choice of up to 4 flavors, only 1 flavor permitted per bag)

ENHANCEMENTS

Selection of Pre-Packaged Snack Items ~ Potato Chips, Pretzels
White Cheddar Popcorn, Pringles®, Corn Chips 10 per person

Soft Pretzels ~ Assorted Mustards 39/dz

Cheeseburger Sliders ~ Condiments 42/dz

Buffalo Chicken Sliders ~ Blue Cheese, Condiments 42/dz

Assorted Mixed Nuts 10 per person

Candied Sweet & Spicy Pecans 10 per person

Housemade Cookies ~ Select Two Flavors:
Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter
Macadamia Nut White Chocolate Chip 39/dz

Housemade Brownies ~ Double Fudge 39/dz

Selection of French Macarons 39/dz

Hand Dipped Chocolate Strawberries 18/dz

NESPRESSO COFFEE ESPRESSO STATION

Assorted Flavors of Espresso 3.75 per pod

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CHILLED LUNCH TABLE

Based on 90 Minutes of Continuous Service

Lunch Tables are designed for a Minimum of (25) Guests

All Lunch Tables include:

Artisan Rolls

Boquete Mountain® Regular & Decaffeinated Coffee
Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim
Cream, Lemon

PIEDMONT DELI BUFFET++

Select Three Salads:

- Red Bliss Potatoes ~ Bacon, Hard Boiled Eggs
Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Marinated Broccoli Florets ~ Cranberries, Cherry
Tomatoes, Avocado, Almonds, Lemon Vinaigrette
- Traditional Caesar Salad ~ Anchovies, Croutons
Pancetta, Parmigiano-Reggiano Cheese
- Mixed Local Greens ~ Balsamic Vinaigrette
Buttermilk Ranch, Bleu Cheese Dressings
- Penne Pasta Salad ~ Grilled Vegetables
Goat Cheese Herb Dressing

Artisan Breads, Rolls, Wraps

Display of Sliced Cheeses Including Swiss, Havarti
Aged Cheddar

Leaf Lettuce, Roma Tomatoes, Sliced Red Onion
Dill Pickles, Potato Crisps, Condiments

Deli Display ~ Sliced Roast Beef, Smoked Turkey, Virginia Ham
Salami, Capicola

Tuna Salad

Chicken Salad

Mini Dessert Selection ~ Assorted Miniature Cookies
Blondies, Brownie Bites

Groups of (25) Guests or More* 46

Groups of Less than (25) Guests, Minimum of (15) Guests* 51

ENHANCEMENTS

CHOPPED SALAD STATION++

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Mixed Field Greens, Cherry Tomatoes, Cucumbers, Smoked
Bacon, Sliced Boiled Eggs, Avocado, Hearts of Palm, Fingerling
Potatoes, Toasted Almonds, Cheddar Cheese, Garlic Croutons
Chèvre Herb Dressing, Balsamic & Ranch Dressings* 25

CAESAR SALAD STATION++

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Romaine Lettuce, Garlic Croutons, Shaved Parmesan
Roasted Romas, Sliced Egg, Mixed Country Olives
Caesar Dressing* 23

150 per attendant / 1 attendant per (75) guests

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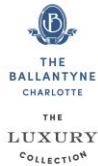
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CHILLED LUNCH TABLE

DELUXE SANDWICHES WITH SOUP & SALAD++

Select Three Pre-Made Sandwiches:

- Roasted Root Vegetable Wrap ~ Parsnip, Carrot, Celeriac, Brown Rice, Arugula, Goat Cheese, Almond Sherry Vinaigrette
- Italian Wrap ~ Prosciutto, Salami, Smoked Provolone, Roasted Peppers, Red Onion, Pepperoncini, Red Wine Vinegar
- Roast Turkey Breast on Cranberry Walnut Bread, Applewood Smoked Bacon, White Cheddar, Roma Tomatoes, Spinach, Spiced Crème Fraîche Aioli
- Smoked Beef Brisket on Pretzel Bun ~ Caramelized Onions, Arugula, Carolina BBQ Mayo
- Shaved Peppered Roast Beef on Onion Roll ~ Watercress, Caramelized Mushroom, Horseradish Cream
- Smoked Salmon on Croissant ~ Avocado, Arugula, Shaved Red Onion, Lemon Dill Crème Fraîche

Select Either One Soup & Two Salads or Select Three Salads:

Soups:

- Tomato Bisque ~ Garlic Herb Croutons
- Butternut Squash ~ Cranberries, Pumpkin Seeds
- French Onion ~ Sherry, Swiss Cheese, Croutons
- Chicken Noodle ~ Traditional Garnishes

Salads:

- Wedge of Iceberg Lettuce ~ Traditional Condiments, Buttermilk Bleu Cheese Dressing
- Roasted Chickpea & Kale ~ Sun-Dried Tomatoes, Parmesan Cheese, Tahini Dressing
- Local Greens ~ Balsamic Vinaigrette, Buttermilk Ranch Bleu Cheese Dressings
- Cheese Tortellini ~ Black Beans, Tomatoes, Roasted Corn, Avocado, Red Peppers, Southwest Vinaigrette

Select Two Desserts:

- Cherry Cheesecake Verrine
- Pistachio Financier ~ White Chocolate Chantilly
- Trio of Chocolate Bavarians
- Bergamot Crème Brûlée
- Passion Fruit Tart

Groups of (25) Guests or More* 50

Groups of Less than (25) Guests, Minimum of (15) Guests* 55

BEVERAGES

INDIVIDUALLY BOTTLED

- Ballantyne Water 5
- Panna® Natural Spring Water 5
- Sparkling Water 5
- Assorted Fruit Juices 4.50
- Assorted Soft Drinks (*Coke, Diet Coke, Coke Zero, Sprite*) 4.50
- Naked® Assorted Fruit & Vegetable Juices & Smoothies 9
- Jones Specialty Soda® 5
- Cheerwine® 5
- Sun Drop® 5
- Red Bull® & Sugar-Free Red Bull® 6

BEVERAGES BY THE GALLON

- Fruit Infused Water (*Choice of Citrus, Cucumber or Seasonal Berry*) 20
- Lemonade 30
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30
- Arnold Palmer Mix 30
- Orange Juice 30
- Boquete Mountain® Regular or Decaffeinated Coffee 80
- Selection of Assorted Fine Tazo® Teas 80
- Sparkling Celebration Punch 30
- Fruit Punch 30
- Citrus Punch 30
- ~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

The Boquete Mountain® Coffee Break 10

Designed for two (2) hours of service
Boquete Mountain® Regular & Decaffeinated Coffee
Assorted Fine Tazo® Teas with Honey and Lemon

Boquete Mountain® Refresh 8

Designed for two (2) hours of service

NESPRESSO COFFEE ESPRESSO STATION

Assorted Flavors of Espresso 3.75 per pod

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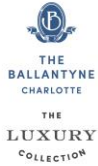
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HOT LUNCH TABLE

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All Lunch Tables Include:

Artisan Rolls

Boquete Mountain® Regular & Decaffeinated Coffee

Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon

BALLANTYNE PARK++

Select One Soup and Two Salads or Select Three Salads:

Soups:

- Cream of Mushroom ~ Crispy Straw Potatoes
- Black Lentil ~ Italian Sausage, Kale, Green Onions
- Three Bean Chili ~ Sour Cream, Cheddar, Scallions
- French Onion ~ Sherry, Swiss Cheese Croutons

Salads:

- Red & Green Romaine ~ Cipollini Onion, Pancetta Mixed Country Olives, Shaved Parmesan, Caesar Dressing
- Tabouleh ~ Feta, Cucumber, Cherry Tomatoes, Mint Red Onion, Arugula, Lemon, Olive Oil
- Niçoise ~ Haricot Vert, Fingerling Potatoes, Sliced Egg Mixed Country Olives, Roasted Romas
- Spinach Poached Pear ~ Bleu Cheese, Walnuts Hearts of Palm, Celery Seed Vinaigrette
- Mixed Heirloom Cherry Tomatoes ~ Pesto, Mozzarella Cucumber, Frisée, Balsamic Vinaigrette
- Roasted Field Mushrooms ~ Grilled Asparagus Farfalle Pasta, Fennel, Champagne Brie Dressing

Select Two or Three Entrées

From the Land:

- Grilled Flank Steak ~ Roasted Marble Potatoes Brussel Sprout, Pearl Onion Jus
- Marinated Hanger Steak ~ Boursin Whipped Potatoes Ratatouille, Bordelaise Sauce
- Duo of Local Pork ~ Roasted Loin, Pork Belly Barley Butternut Squash Salad, Cranberry Sage Jus
- Grilled Chicken Breast ~ Cheese Tortellini, Smoked Chicken Sausage, Field Mushroom, Asparagus, Lemon Poultry Sauce

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta

Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry

Forbidden Rice Noddles, Bok Choy, Shitake, Haricot Verts

Baby Corn, Red Peppers, Lao Sauce 10

Mushroom Ravioli

Spinach, Red Onion, Blue Cheese Sauce 10

Vegetables Delight

Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms

Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed Jasmine Rice 12

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HOT LUNCH TABLE

From The Sea:

- Salmon Filet ~ Potato Parsnip Purée , Grilled Asparagus Herb Salad, Tomato Tarragon Vinaigrette
- Swordfish ~ Portabellas, Kale, Pancetta Marble Potatoes, Lemon Buerre Blanc
- Oven Roasted Tilapia ~ Multi Grain Vegetable Pilaf Roasted Zucchini, Mushroom Sauce
- North Carolina Mountain Trout ~ Carrot Purée Garbanzo Beans, Edamame, Arugula, Fennel Salad Tomato Vinaigrette

Select Three Desserts:

- NY Style Cheesecake
- Tropical Opera
- Bourbon Pecan Tart
- Sea Salt Caramel Blondies
- Lemon Hazlenut Shooters
- Coconut & Spiced Milk Chocolate Verrine
- Chocolate Raspberry Tart

BALLANTYNE PARK WITH 2 ENTREES*

Groups of (25) Guests or More 52

Groups of Less than (25) Guests, Minimum of (15) Guests 57

BALLANTYNE PARK WITH 3 ENTREES*

Groups of (25) Guests or More 57

Groups of Less than (25) Guests, Minimum of (15) Guests 62

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta
Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry
Forbidden Rice Noddles, Bok Choy, Shitake, Haricot Verts
Baby Corn, Red Peppers, Lao Sauce 10

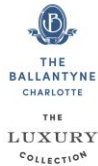
Mushroom Ravioli
Spinach, Red Onion, Blue Cheese Sauce 10

Vegetables Delight
Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed
Jasmine Rice 12

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HOT LUNCH TABLE

NORTH CAROLINA++

Select One Soup and Two Salads or Select Three Salads:

Soups:

- Beer Cheese ~ Local Copper Ale Wisconsin Cheese, Herb Croutons
- Sweet Potato Purée ~ Baby Kale
- Corn Chowder ~ Fried Leeks
- Black Eye-Pea ~ Chorizo, Cilantro

Salads:

- Wedge of Iceberg Lettuce ~ Traditional Condiments Buttermilk Bleu Cheese Dressing
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Roasted Chickpea & Kale ~ Sun-Dried Tomatoes Parmesan Cheese, Tahini Dressing
- Brown Rice Salad ~ Arugula, Dried Fruit, Fennel Roasted Tomato, Radish, Sherry Vinaigrette
- Mixed Local Greens ~ Balsamic Vinaigrette, Ranch Bleu Cheese Dressings

Select Two or Three Entrées:

From the Land:

- House Smoked Pulled Pork ~ Molasses Brown Sugar Baked Beans, Collard Greens, Smoky Pork Jus
- Buttermilk Marinated Fried Chicken ~ Mashed Potatoes, Roasted Corn on the Cobb
- House Smoked Beef Brisket ~ Southern Style Green Beans, Smoked Gouda Mac 'n' Cheese, BBQ Sauce
- Whole Roasted BBQ Chicken ~ Smashed Red Bliss Potatoes, Roasted Broccoli Florets

From The Sea:

- Fried Flounder ~ Southern Hush Puppies Malted Vinegar, Tartar Sauce
- Blackened Catfish ~ Marinated Heirloom Tomatoes Mango, Vegetable Rice Pilaf
- Carolina Shrimp & Grits ~ Anson Mills Southern Style Cheddar Grits, Gulf Shrimp Andouille Cream Sauce
- North Carolina Grouper ~ Sweet Corn, Fava Beans Peppers, Smoked Ham, Black Eye Pea Succotash Citrus Buerre Blanc

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta

Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry

Forbidden Rice Noddles, Bok Choy, Shitake, Haricot Verts Baby Corn, Red Peppers, Lao Sauce 10

Mushroom Ravioli

Spinach, Red Onion, Blue Cheese Sauce 10

Vegetables Delight

Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed Jasmine Rice 12

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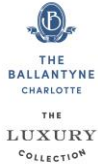
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HOT LUNCH TABLE

Select Three Desserts:

- Red Velvet Whoopie Pies
- Key Lime Tart
- Banana Milk Chocolate Gateaux
- Caramel Apple Delice
- Carrot Cake ~ Cream Cheese Mousse
- Double Chocolate Brownies
- Classic Coconut Cake

NORTH CAROLINA WITH 2 ENTREES*

Groups of (25) Guests or More 50

Groups of Less than (25) Guests, Minimum of (15) Guests 56

NORTH CAROLINA WITH 3 ENTREES*

Groups of (25) Guests or More 55

Groups of Less than (25) Guests, Minimum of (15) Guests 61

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Pappardelle Pasta

Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10

Forbidden Vegetable Stir Fry

Forbidden Rice Noddles, Bok Choy, Shitake, Haricot Verts

Baby Corn, Red Peppers, Lao Sauce 10

Mushroom Ravioli

Spinach, Red Onion, Blue Cheese Sauce 10

Vegetables Delight

Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms

Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed

Jasmine Rice 12

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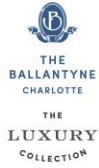
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GRAB AND GO

Conveniently Boxed with Kettle Chips and Whole Piece of Seasonal Fresh Fruit

(Price Based on Sandwich Choice)

BOXED LUNCHES++

Select One Salad:

- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs
Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Mediterranean Salad ~ Garbanzo Beans, Feta, Olives
Cucumber, Crispy Shallots, Italian Vinaigrette
- Pennette Pasta Salad ~ Roasted Vegetables, Herbs, Feta
Lemon Oregano Vinaigrette

Select up to Three Sandwiches:

- Roast Beef on Rye
Provolone Cheese, Roasted Red Peppers
Leaf Lettuce, Horseradish Cream* 38
- Traditional Club on Sourdough
Turkey Breast, Black Forest Ham,
Cheddar Cheese, Applewood Smoked Bacon
Leaf Lettuce, Sliced Tomatoes* 37
- Italian Provision on Ciabatta
Black Forest Ham, Salami, Capicola, Pepperoni, Mozzarella
Arugula, Red Onion, Roasted Red Peppers* 38
- Roasted Chicken Salad on a Croissant
Sliced Tomatoes, Leaf Lettuce, Lemon Tarragon Aioli* 33
- Grilled Chicken Caesar Wrap
Roasted Romas, Black Olives, Parmesan Cheese* 36
- Roasted & Grilled Seasonal Vegetable Wrap
Boursin Cheese, Arugula, Pesto* 34

Select One Dessert:

- Double Fudge Brownie
- Housemade Cookies ~ Select One Flavor:
Chocolate Chip, Oatmeal Raisin, Peanut Butter

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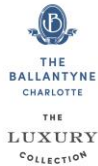
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HOT PLATED LUNCH

Hot Plated Luncheons are based on a Three-Course Menu

Please Select One Soup or Salad, One Entrée & One Dessert
Price Based on Entrée

Artisan Rolls

Boquete Mountain® Regular & Decaffeinated Coffee

SOUP & SALAD SELECTIONS

Soup:

- Cream of Mushroom ~ Crispy Straw Potatoes
- Three Bean Chili ~ Sour Cream, Cheddar, Scallions
- French Onion ~ Sherry, Swiss Cheese Croutons

Salad:

- Local Field Greens ~ Cherry Tomatoes, Cucumber, Mozzarella Cheese, Basil Dressing
- Classic Caesar ~ Garlic Croutons, Mixed Country Olives, Roasted Tomatoes, Pancetta, Shaved Parmesan
- Boston Bibb Greek ~ Grilled Pita Bread, Mini Sweet Peppers, Lemon Feta Vinaigrette

ENTREES

Garlic Roasted Breast of Chicken*

Mascarpone Polenta, Wilted Spinach, Mushroom Poultry Jus 48

Atlantic Salmon*

Parsnip Purée, Grilled Asparagus, Roasted Tomatoes

Tarragon Vinaigrette 52

Roast Pork Tenderloin*

Braised Red Cabbage, Herbed Potato Gratin, Amish Apple Butter 54

Grilled Hanger Steak*

Potato Leek Cheddar Croquette, Kale, Madeira Jus* 58

Potato Gnocchi

Forrest Mushrooms, Spinach, Gorgonzola Cream Sauce 46

DESSERT SELECTION

Caramel Mousse Dome ~ Chocolate Cake, Chocolate Shards

White Chocolate Citrus Tart ~ Baked Citrus Tart, White Chocolate

Chantilly, Lime Meringue, Blueberry Coulis

Coffee Grand Marnier Crème Brulee ~ Cocoa Madeleine

Candied Citrus Peel

Chocolate Fudge Cake ~ Cocoa Nibs

Coffee Chantilly, Salted Caramel

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RECEPTION TABLE

Based on 60 Minutes of Continuous Service

Specifically for Groups of (35) Guests or More; Groups of Less than (35) Guests and a Minimum of (15) Guests will be charged an additional 3 per Guest

RAW VEGETABLES FROM THE MARKET++

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

ANTIPASTI

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

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

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

ENHANCEMENTS

EUROPEAN ARTISAN CHEESES

Spanish, French and Italian Cheeses from a Selective Group of Boutique European Farmhouses, Garnished with Nuts, Fresh and Dried Fruits, Quince Jam, Fig Almond Cake, Flat Breads Crackers, French Breads 24

SUSHI ~ PROVIDED BY UBON EATS

SPECIALTY ROLLS ~ Price per 32 pieces

ET ROLL* ~ Tuna Crab, Avocado, Spicy Aioli Fried Shallot & Garlic 144

GODZILLA ROLL* ~ Crab, Avocado, Spicy Tuna 120

GOONIES ROLL* ~ Spicy Crab, Seared Salmon Kabayaki Sauce 120

BLUE VELVET ROLL* ~ Spicy Tuna Wrapped in Soy Paper White Tuna, Sweet Miso Sauce 136

PRETTY & PINK ~ Mixed Greens, Avocado, Mango Cucumber, Sweet Chili Sauce 120

FATAL ATTRACTION* ~ Shrimp Tempura, Salmon Tuna, Kabayaki Sauce 128

A- TEAM* ~ Crab, Avocado, Tuna, Salmon Whitefish, Avocado 120

TRADITIONAL ROLLS ~ Price per 32 pieces

EEL AVOCADO* 96

CALIFORNIA ROLL (CRAB & AVOCADO) 88

SPICY TUNA ROLL* 88

CRAB* 88

TUNA* 88

SALMON* 88

YELLOWTAIL* 88

AVOCADO CUCUMBER 88

NIGIRI* ~ Price per 20 pieces 120

Tuna, Salmon, Yellowtail, Shrimp, White Tuna, Eel, Crab

SASHIMI* ~ Price per 30 pieces 120

Tuna, Salmon, Yellowtail, Shrimp, White Tuna, Eel, Crab

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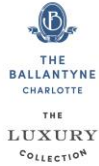
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CANAPES

All Canapés are sold at a 50-piece

The Ballantyne Hotel recommends 6-8 pieces of Canapés per Guest per Hour

Canapés are priced per 50 pieces; Stationary or Butler passed

COLD

Prosciutto Wrapped Asparagus ~ Grain Mustard Aioli 275

BLT Tartlet ~ Avocado Coulis 275

Mozzarella Prosciutto Roulade ~ Basil, Olive Oil* 275

Marinated Tuna Poke ~ Sesame Soy, Wonton Crisp* 325

Poached Shrimp ~ Watermelon Gazpacho* 325

Crab Salad ~ Green Apple, Red Chile, Lime Zest* 325

Jicama Avocado Salad ~ Cucumber, Sun Dried Tomato 300

Fruit Brochette ~ Honeydew, Cantaloupe, Watermelon 275

Antipasta Skewer ~ Aged Balsamic Vinegar 300

Curried Chicken Salad Tartlets ~ Plantains 275

Chicken Tarragon Salad ~ Walnuts, Lemon Aioli* 275

Smoked Chicken Crostini ~ Celeriac Slaw, BBQ Glaze* 300

Beef Carpaccio ~ Sun Blushed Tomato, Parmesan Crisp* 325

Peppered Beef ~ Fennel Onion Tart, Sherry Vinaigrette* 325

Thai Beef Satay ~ Peanut Dipping Sauce* 325

HOT

Pulled BBQ Pork Sliders* 275

Bacon Wrapped Scallops ~ Creamed Leeks* 325

New Zealand Lamb Chop ~ Honey Coriander Glaze* 350

BBQ Shrimp ~ Jalapeno Cheddar Grit Cake 325

Carolina Crab Cakes ~ Rémoûlade* 350

Coconut Shrimp ~ Thai Chili Sauce* 350

Mushroom Taleggio Arancini ~ Pesto 275

Stuffed Mushroom ~ Duxelle, Roasted Tomato, Persillade 250

Vegetable Spring Roll ~ Plum Sauce 275

Chicken Chorizo Empanadas* ~ Chipotle Creoma 275

Crispy Duck Spring Roll ~ Sweet Thai Chili Sauce* 275

Grilled Tandoori Skewers ~ Cucumber Yogurt Sauce* 275

Snake River Farms® Mini Burger ~ Local Cheddar Cheese* 275

Beef Bourguignon ~ Bacon, Mushroom, Puff Pastry Case 325

Steak & Cilantro Empanadas ~ Tomatillo Olive Salsa* 325

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RECEPTION STATIONS

Based on 120 Minutes of Continuous Service

Specifically for Groups of (35) Guests or More; Groups of Less than (35) Guests and a Minimum of (15) Guests will be charged an additional 7 per Guest

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 ~ Anson Mills® Stone Ground Grits, Local Cheddar Cheese, Roasted Corn, Asparagus Red Pepper, Andouille Sausage

Displayed or Chef Prepared* 22

ASSORTED GOURMET BURGERS†

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

Displayed or Chef Prepared ~ 2oz sliders* 20

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

Displayed or Chef Prepared * 23

†150 per Attendant / 2 Attendant per (50) Guests

ENHANCEMENTS

CHOPPED SALAD†++

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Mixed Field Greens, Cherry Tomatoes, Cucumbers, Smoked Bacon, Sliced Boiled Eggs, Avocado, Hearts of Palm, Fingerling Potatoes, Toasted Almonds, Cheddar Cheese, Garlic Croutons
Chèvre Herb Dressing

Displayed or Chef Prepared* 25

CAESAR SALAD†++

Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Romaine Lettuce, Garlic Croutons, Shaved Parmesan
Roasted Romas, Mixed Country Olives, Sliced Egg
Cipollini Onions, Caesar Dressing

Displayed or Chef Prepared * 23

RISOTTO†

Select Two:

- Forest Mushrooms, Spinach, Mushroom Cream
- Grilled Garden Market Vegetables, Red Pepper Cream Sauce
- Roast Chicken, Arugula, Roasted Romas, Portabellas
- Italian Sausage, Caramelized Onions, Mini Sweet Peppers

Served with Freshly Shaved Parmesan, Extra Virgin Olive Oil
Local Artisanal Breads

Chef Prepared * 25

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ACTION STATIONS

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

Displayed or Chef Prepared* 22

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

Chef Prepared* 25

ENHANCEMENTS

THAI CURRY†

Select Two:

- Marinated Chicken
- Seared Beef
- Sautéed Shrimp
- Tofu
- Pulled Pork

Red and Green Thai Coconut Broths ~ Served with Steamed Jasmine Rice & Vermicelli Noodles. Garnished with Eggplant Peppers, Snow Peas, Baby Corn, Bean Sprouts, Shiitake Mushrooms

Displayed or Chef Prepared* 23 ~ Minimum of (35) Guests

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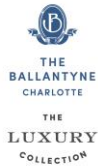
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CARVERY

Based on 120 Minutes of Continuous Service

Chef attendant required for each station

ROASTED FREE RANGE TURKEY BREAST†++

Cranberry Orange Relish, Sage Jus, Carrot Ribbon Salad
Artisinal Rolls

Serves Approximately (40) Guests 520*

PRIME NY STRIP LOIN†

Roasted with Thyme & Garlic, Creamed Horseradish Assorted
Mustards, Arugula, Cognac Peppercorn Demi, Artisanal Rolls

Serves Approximately (25) Guests 375*

ROASTED LEG OF LAMB†

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

Serves Approximately (25) Guests 375*

GARLIC HERB CRUSTED BEEF TENDERLOIN†

Creamed Horseradish, Assorted Mustards, Arugula, Pickled
Vegetables, Cauliflower Slaw, Cognac Peppercorn Demi
Artisinal Rolls

Serves Approximately (20) Guests 500*

ATLANTIC SALMON EN CROUTE†++

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

Serves Approximately (20) Guests 300*

WHOLE HERB ROTISSERIE CHICKEN†

Pineapple Tomato Chutney, Lavender Jus
Individual Zucchini Bread

Serves Approximately (20) Guests 260*

PERSILLADE CRUSTED RACK OF LAMB†

Aromatic Couscous Salad, Preserved Lemon Aioli
(3) Pieces per Guest* 25

†150 per Attendant / 2 Attendant per (50) Guests

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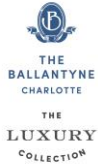
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DESSERT TABLE

Based on 90 Minutes of Continuous Service

Petit Fours are Small Bites ~ Average Serving Size is 4 Pieces per Guest

PETIT FOURS DISPLAY

Select from the Following Options:

SOUTH OF THE BORDER

- Margarita Verrine
- Colombian Coffee Flan
- Venezuelan Chocolate Cake
- Arroz con Leche

Serves Approximately (50) Guests 750

SOUTHERN CLASSICS

- Bourbon Pecan Tart
- Coconut Cake
- Red Velvet Cake
- Pineapple Upside Down Cake

Serves Approximately (50) Guests 800

INTERNATIONAL FARE

- Citrus Tiramisu
- Tarte Vanille
- Gianduja Crunch Domes
- Sicilian Pistachio Pannacotta

Serves Approximately (50) Guests 800

ENHANCEMENTS

Based on 90 Minutes of Continuous Service

Petit Fours are Small Bites ~ Average Serving Size is 4 Pieces per Guest

PETIT FOURS DISPLAY

Select from the Following Options:

CHOCOLATE OVERLOAD

- Single Origin Chocolate Tart
- White Chocolate Peach Verrine
- Trio of Chocolate Bavarians
- Chocolate Financier with Chocolate Chantilly

Serves Approximately (50) Guests 850

MODERN INDULGENCES

- Textures of Chocolate
- Tonka Bean Choux
- Blonde Chocolate Tart
- Lemon Macaron

Serves Approximately (50) Guests 875

The Boquete Mountain®Coffee Break

Boquete Mountain®Regular, Decaffeinated Coffee & Assorted Fine Tazo® Teas with Honey and Lemon
Designed for Two (2) Hours of Service 10

The Boquete Mountain®Refresh

Designed for Two (2) Hours of Service 8

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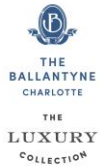
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DESSERT TABLE

Based on 120 Minutes of Continuous Service

Chef attendant required for each station

Specifically for Groups of (25) Guests or More

FROZEN PROFITEROLES STATION†

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

BABA RUM STATION†

Classic Yeast Raised Cake
Soaked to Order in Guest's Choice of Rum, Passion Fruit
Coconut, Berry or Citrus Syrups
Served with Vanilla Cream & Chocolate Chantilly
Serves Approximately (25) Guests 500

†150 per Attendant / 1 Attendant per (50 - 75) Guests

ENHANCEMENTS

Based on 120 Minutes of Continuous Service

Chef attendant required for each station

Specifically for Groups of (50) Guests or More

COFFEE & DOUGHNUTS†

Nespresso Coffee Espresso Station
Assorted Flavors of Espresso
Boquete Mountain Coffee Infused Crème Brulee
Fresh Beignets Filled to Order with Vanilla Cream, Chocolate
Ghanace or Citrus Cremeux
Serves Approximately (50) Guests 900

†150 per Attendant / 1 Attendant per (75) Guests

*Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.

Room Rental Charges and Food & Beverage 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%).

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DINNER TABLE

All Dinner Tables Include:

Selection of Artisan Bread

Boquete Mountain® Regular & Decaffeinated Coffee
Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim
Cream, Lemon

Based on 90 minutes of Continuous Service

Dinner Tables are designed for a Minimum of (25) Guests

THE CHARLOTTEAN++

Select One Soup and Two Salads or Select Three Salads:

Soups:

- Ballantyne She-Crab ~ Lump Crab Meat
- New Orleans Gumbo ~ Gulf Shrimp, Oysters
- Butternut Squash ~ Dried Cranberries, Pumpkin Seeds

Salads:

- Shaved Fennel ~ Bitter Greens, Marinated Feta
Pomegranate Seeds, Orange Vinaigrette
- Roasted Fingerling Potatoes ~ Smoked Ham, Mixed
Country Olives, Watercress, Lemon Sage 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

Select Two or Three Entrées:

From the Land:

- Braised Pork Belly ~ Parsnip Potato Purée
Baby Kale Radish Salad
- Ashley Farms Chicken Breast ~ Black Lentils
Dried Sour Cherries, Pancetta, Gorgonzola Cheese
- Grilled Pepper Crusted Skirt Steak ~ Roasted Root
Vegetables, Herb Salad, Cauliflower Dust, Onion Jus
- Braised Beef Shortribs ~ Anson Mills® Cheddar Cheese
Grits, Olive Oil Poached Tomatoes

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Penne Pasta

Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto 10

Potato Gnocchi

Roasted Root Vegetables, Kale, Toasted Almonds

Extra Virgin Olive Oil 10

Mushroom Spinach Lasagna

Roasted Red Pepper & Tomato Purée 10

Vegetables Delight

Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce,
Steamed Jasmine Rice 13

ITALIAN DINNER BUFFET

Panzanella Salad ~ Artisan Bread, Red Onion, Arugula
Radicchio, Mixed Country Olives, Banana Peppers, Fontina Cheese
Heirloom Tomato, Italian Vinaigrette

Traditional Cesar Salad ~ Garlic Croutons, Shaved Parmesan
Pancetta, Mixed Country Olives, Cipollini Onion, Sliced Egg

Caprese Salad ~ Heirloom Tomatoes, Frisée, Mozzarella
Pesto, Cucumber, Red Onion, Fig Balsamic Reduction

Roasted Chicken Carbonara ~ Smoked Bacon, Portabella
Shaved Parmesan, English Peas, Lemon Cream Sauce

Veal Marsala ~ Parsnip Purée, Asparagus & Mushroom Salad
Marsala Sauce

Eggplant Parmesan ~ Mozzarella, Spicy Pomodoro

Focaccia and Garlic Breads

Crushed Red Pepper Flakes, Grated Parmesan

Classic Cannoli

Tiramisu

Pistachio Panna Cotta

Groups of (25) Guests or More* 65

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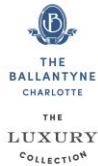
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DINNER TABLE

From the Sea:

- Arctic Char ~ Chorizo, English Peas, Potato Hash
Minted Yogurt Dressing
- North Carolina Flounder ~ Herb Crust, Cauliflower
Purée, Mushroom Asparagus Salad, Yuzu Buerre Blanc
- Oven Roasted Grouper ~ Purple Sticky Rice, Bok Choy
Melon Salsa
- Grilled Mahi Mahi ~ Lebanese Couscous
Vegetable Ragout, Tomato Tarragon Vinaigrette

Select Three Desserts

Desserts:

- Chocolate Fudge Cake
- Bailey's Pot de Crème
- White Chocolate Peach Verrine
- Roasted Banana Cheesecake
- Strawberry Delice

THE CHARLOTTEAN WITH 2 ENTREES*

Groups of (25) Guests or More 72

Groups of Less than (25) Guests, Minimum of (15) Guests 82

THE CHARLOTTEAN WITH 3 ENTREES*

Groups of (25) Guests or More 79

Groups of Less than (25) Guests, Minimum of (15) Guests 89

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Penne Pasta

Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto 10

Potato Gnocchi

Roasted Root Vegetables, Kale, Toasted Almonds

Extra Virgin Olive Oil 10

Mushroom Spinach Lasagna

Roasted Red Pepper & Tomato Purée 10

Vegetables Delight

Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms

Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce,

Steamed Jasmine Rice 13

FRENCH BISTRO DINNER BUFFET

Endive and Watercress ~ Apples, Herbs, Toasted Almonds

Lemon Shallot Dressing

Mesclun Greens ~ Classic Sherry Vinaigrette

Niçoise ~ Haricot Vert, Fingerling Potato, Sliced Egg

Olives, Red Wine Vinaigrette

Traditional Ratatouille

Steamed Mussels ~ Garlic, Tomatoes, White Wine, Herbs

Duck Confit ~ Garlic Potato Purée, Chasseur Sauce

Prosciutto Wrapped Monkfish ~ Fava Bean Corn Leek Ragout

Beef Bourguignon ~ Porcini Mushrooms, Pancetta, Root Vegetables

Beignets ~ Rolled in Cinnamon Sugar, Filled with Raspberry Jam

Grand Marnier Crème Brûlée ~ Chocolate Décor

Café & Chocolate Éclairs 82

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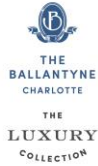
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DINNER TABLE

THE QUEEN CITY++

Select One Soup and Two Salads or Select Three Salads:

Soups:

- Ballantyne Clam Chowder
- Curried Apple Parsnip ~ Parsnip Chips
- Potato Leek ~ Crumbled Turkey Sausage, Kale

Salads:

- Brown Rice Salad ~ Grilled Vegetables, Radicchio Dried Fruit, Sherry Vinaigrette
- Kale Salad ~ Fennel, Radish, Asparagus, Dried Cranberry Pomegranate Vinaigrette
- Asparagus Fennel ~ Bitter Greens, Black Sesame Seeds Roasted Garlic, Tarragon Cider Vinaigrette
- Roasted Artichokes ~ Edamame, Pepperdew Peppers Mozzarella, Frisée, Radicchio, Italian Vinaigrette
- Panzanella ~ Olives, Roasted Fennel, Spanish Onion Roasted Feta, Cherry Tomatoes, Basil Vinaigrette

Select Two Entrées:

From the Land:

- Kurobuta Pork Tenderloin ~ Purple Sticky Rice, Grilled Cauliflower, Herb Salad, Honey Mustard Jus
- Lemon Herb Whole Roasted Chicken ~ Assorted Roasted Root Vegetables & Potatoes, Poultry Jus
- Roasted Striploin Medallions ~ Garlic Potato Purée Asparagus & Tomato Sauté, Green Peppercorn Jus Marinated Carrot Ribbons, Sherry Pan Jus
- Braised Veal Osso Buco ~ Asparagus Risotto, Feta Gremolata

From the Sea:

- Yuzu Marinated Swordfish ~ Tri Colored Orzo, Grilled Spanish Onions, Mango Avocado Salsa
- Seared Tuna Loin ~ Bamboo Rice, Bok Choy Mango Pineapple Salsa
- Pan Seared Red Fish ~ White Beans, Tomatoes, Kale Spanish Onion, Citrus Buerre Blanc
- Seasonal Local NC Line Caught Fish ~ Fava Bean Succotash, Charred Tomato Jus

ENHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:

Penne Pasta
Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto 10

Potato Gnocchi
Roasted Root Vegetables, Kale, Toasted Almonds
Extra Virgin Olive Oil 10

Mushroom Spinach Lasagna
Roasted Red Pepper & Tomato Purée 10

Vegetables Delight
Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce
Steamed Jasmine Rice 13

SOUTHWESTERN DINNER BUFFET

Black Bean & Cous Cous Salad ~ Fire Roasted Corn, Grilled
Seasonal Vegetables, Bitter Greens, Cumin Coriander Vinaigrette
Jicama Cucumber Salad ~ Frisee, Watercress, Spinach, Citrus
Segments, Orange Chipotle Vinaigrette

Nacho Average Salad ~ Tortilla Strips, Tomato, Red Onion
Romaine, Avocado, Mixed Country Olives, Mini Sweet Peppers
Chipotle Creama

Grilled White Fish ~ Garlicky Mushrooms, Brown Rice
Smokey Mole, Radish Salad

Enchiladas De Pollo ~ Braised Chicken, Spinach, Queso Blanca
Pico De Gallo, Avocado, Red Pepper Cream Sauce

Spanish Pork Barbacoa ~ Mexican Fried Rice, Charro Bean Salsa
Queso Fresca, Cabbage

Individual Peach Crumble
Chocolate Ancho Mousse Verrine
Grapefruit Tart

Groups of (25) Guests or More* 78

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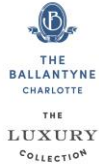
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DINNER TABLE

Desserts:

Select Three Desserts

- Pineapple Upside Down Cake
- Chocolate Bourbon Crème Brulee
- Bergamot Merengue Tart
- Chocolate Delice
- S'mores Tarts

THE QUEEN CITY WITH 2 ENTREES*

Groups of (25) Guests or More 79

Groups of Less than (25) Guests, Minimum of (15) Guests 89

THE QUEEN CITY WITH 3 ENTREES*

Groups of (25) Guests or More 86

Groups of Less than (25) Guests, Minimum of (15) Guests 96

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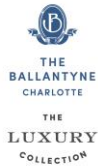
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OUTDOOR DINNER TABLES

WEATHER PERMITTING ~ All Outdoor Dinner Tables

Include:

Freshly Brewed Boquete Mountain® Regular & Decaffeinated Coffee Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim, Cream, Lemon

Based on 120 minutes of continuous service

Outdoor Dinner Tables are designed for a Minimum of (50) Guests

Chef attendants required for each BBQ

THE CAROLINA PICNIC†

- Assorted Tomatoes ~ Cucumber, Feta Cheese, Colored Peppers, Chopped Herbs, Lemon Balsamic Dressing
- Farfalle Pasta Salad ~ Grilled Radicchio, Asparagus Mushrooms, Watercress, Sherry Vinaigrette
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Traditional Caesar Salad ~ Garlic Croutons, Pancetta Mixed Country Olives, Shaved Parmesan Cheese
- Grilled Beef Burgers ~ Mushrooms, Peppers, Onions
- Grilled Beef Hotdogs ~ Sauerkraut
- Grilled Petite Chicken Breast ~ Italian Herb Butter
- Grilled Salmon ~ Garlic Lemon Marinade
- Grilled Corn on the Cobb
- Traditional Rolls & Condiments
- Choice of Three Freshly Baked Goodies ~ Peanut Butter Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies

Groups of (50) Guests or More* 80

Groups of Less than (50) Guests, Minimum of (20) Guests* 90

†150 per Attendant / 2 Attendants per (50) Guests

ENHANCEMENTS

THE BALLANTYNE BBQ†

Red Rice with Quinoa ~ Pistachios, Dried Apricots Arugula, Lemon Orange Vinaigrette

Green & White Asparagus ~ Black Sesame Seeds, Roasted Garlic Cloves, Frisée, Kale, Tarragon Cider Vinaigrette

French Beans ~ Snow Peas, Daikon Radish, Spanish Onion Roasted Hazelnuts, Orange Vinaigrette

Roasted Artichokes ~ Broad Beans, Radicchio, Frisée Peppadew Peppers, Port Vinaigrette

Peppered Greens ~ Shaved Asparagus, Carrot Ribbons, Ricotta Cheese, Fennel, Verjus, Pine Nuts

Grilled Petite Rib Eye Steaks ~ Jalapeño Cilantro Shallot Butter

Grilled Cornish Game Hens ~ Pomegranate Yuzu Vinaigrette

Grilled Ahi Tuna Steaks ~ Mango Papaya Salsa

Indian Spiced Colorado Lamb Chops ~ Cucumber Yogurt Sauce

Grilled Vegetables ~ Asparagus, Zucchini, Portabellas

Bourbon Pecan Tart

Red Velvet Verrine

Classic Coconut Cake

Lemon Macaron

Banana Milk Chocolate Gateaux

Groups of (50) Guests or More* 96

Groups of Less than (50) Guests & Minimum of (20) Guests* 106

†150 per Attendant / 2 Attendants per (50) Guests

BUILD YOUR OWN S'MORES STATION †

Chocolate Bars

Cookies & Cream Bars

Peanut Butter Cups

Graham Crackers

Bowls of Marshmallows 18

† Outdoor Use Only

**Additional fees apply for Wood Fire Rental*

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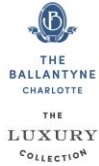
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OUTDOORS DINNER TABLE

THE COTTAGE BBQ††

- Caprese ~ Heirloom Tomatoes, Mozzarella, Cucumber Red Onion, Frisée, Fig Balsamic Reduction
- Roast Fingerling Potatoes ~ Grilled Asparagus Mushroom, Brie Champagne Vinaigrette
- Toasted Couscous ~ Peppadew Peppers, Mixed Country Olives, Grilled Artichokes, Bitter Greens, Orange Coriander Vinaigrette
- Grilled Vegetables ~ Asparagus, Zucchini, Yellow Squash, Red Pepper, Portabellas
- Roasted Artichokes ~ Edamame, Peppadew Peppers Mozzarella, Frisée, Radicchio, Italian Vinaigrette
- Grilled Petite Sirloin Steak ~ Roasted Shallot Garlic Butter
- Grilled Chicken Breast ~ Preserved Lemon Herb Marinade
- Grilled Swordfish ~ Lime Cilantro Peppercorn Aioli
- Bratwurst Sausages ~ Mushrooms, Peppers, Onions
- Individual Cherry Pies
- Peach Cobbler
- Bourbon Pecan Tart
- Double Chocolate Brownies
- Red Velvet Cake

Groups of (50) Guests or More* 87

Groups of Less than (50) Guests Minimum of (20) Guests* 97

†150 per attendant / 2 attendants per (50) Guests

ENHANCEMENTS

Based on 120 minutes of continuous service

Specifically for Groups of (50) Guests or More

WHOLE HOG ROAST ~ CARVED TO ORDER†

Spit Roasted Whole Hog

70/80lb Serves Approximately (50) 950

80/90lb Serves Approximately (75) 1425

Artisanal Rolls

Apple Butter

Carolina Coleslaw

Fried Chicharron

House Made Pickles

BBQ Sauce ~ Eastern Carolina, Western Carolina, South Carolina Mustard

† 2 Chef Attendants Required for Whole Hog Roast

BUILD YOUR OWN S'MORES STATION †

Chocolate Bars

Cookies & Cream Bars

Peanut Butter Cups

Graham Crackers

Bowls of Marshmallows 18

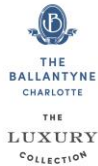
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PLATED DINNER

All Plated Dinners are Based on a Three Course Menu

Selection of Artisan Breads

Freshly Brewed Boquete Mountain® Regular & Decaffeinated Coffee Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon

Please Select One Soup or Salad, One Entrée, One Dessert (Price Based on Entrée)

SOUP & SALAD SELECTIONS

Soup:

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

SINGLE ENTREE

Braised Short Rib "Osso Buco-Style" ~ Creamy Herb Polenta Feta Gremolata, Olive Oil Poached Tomato, Braising Jus* 72

Tenderloin of Beef – 6 oz. ~ Celeriac Leek Potato Gratin Asparagus Tomato Sauté, Crispy Shallot, Thyme Jus* 75

Roast Sirloin – 6 oz. "Filet Cut" ~ Purple Potato Purée, Kale Fennel Salad, Bordelaise Sauce* 70

Honey Mustard Glazed Kurobuta Pork Tenderloin* ~ Tokyo Turnip & Greens, Glazed Baby Carrots 65

Yuzu Marinated Swordfish* ~ Purple Sticky Rice, Bok Choy Wasabi Buerre Blanc 72

Scottish Salmon* ~ Celery Root Purée, Truffle Asparagus Celery Leaf Salad, Marinated Tomato Vinaigrette 63

Ashley Farms Breast of Chicken* ~ Lemon Thyme Roasted Fingerling Potatoes, Charred Baby Romaine, Roasted Red Onion Game Vinaigrette 61

ENHANCEMENTS

APPETIZERS

Ballantyne She-Crab Soup ~ Caviar Crème Fraîche* 13

Ballantyne Lobster Bisque* 13

Beef Carpaccio ~ Arugula, Sun-Blushed Tomatoes Shaved Parmesan, Potato Crisp, Shallot Vinaigrette* 18

Carolina Jumbo Lump Crabcake ~ Fennel Artichoke Salad Preserved Lemon Aioli* 25

Southern Shrimp and Grits Martini++ ~ Anson Mills® Stone Ground Grits, Gulf Shrimp, Local Cheddar Roasted Corn, Andouille Cream* 15

Intermezzo Course:

Lemon Sorbet 5

Raspberry Sorbet 5

Champagne Sorbet 7

Add Soup or Salad Course as a Fourth Course 10

ENTREES

Tenderloin of Beef 8 oz. ~ Celeriac Leek Potato Gratin Asparagus Tomato Sauté, Crispy Shallot, Thyme Jus* 84

Porcini Dusted Alaskan Halibut ~ Goat Cheese Potato Cake Portabella, Heirloom Carrots, Pea Purée * 92

Roast Tenderloin of American Wagyu 6 oz. ~ Lobster Carnaroli Risotto Saffron, English Peas, Black Truffle Jus* 110

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PLATED DINNER

DUO ENTREES

Beef Tenderloin with Ashley Farms Breast of Chicken*
Roasted Garlic Potato Purée, Baby Carrots, Sugar Snap Peas
Madeira Jus 82

Scottish Salmon with Ashley Farms Breast of Chicken*
Parmesan & Thyme Potato Gratin, Roasted Tomato Red Pepper
Purée, Crispy Kale, Basil Oil 76

Beef Tenderloin with Carolina Crab Cake* ~ Olive Oil Poached
Marble Potatoes, Charred Brussel Sprouts, Madeira Jus 92

Braised Brasstown Beef Short Rib with Seared Sea Scallops*
Purple Potato Purée, Lemon Roasted Broccoli, Red Wine Sauce 90

Roasted Strip Loin of Beef & Smoked Pork Belly*
Honey Roasted Sweet Potato Fingerlings, Charred Asparagus
Whole Grain Mustard Jus 85

VEGETARIAN ENTREES

Pappardelle Pasta ~ Grilled and Roasted Vegetables, Warm
Roasted Garlic & Tomato Vinaigrette, Extra Virgin Olive Oil 47

Butternut Squash Risotto ~ Spiced Pumpkin Seeds
Local Brie Cheese, Crispy Sage 49

Mushroom Ravioli ~ Balsamic & Rosemary Roasted Portabella
Shaved Asparagus Salad, Pecorino Cheese 47

DESSERT SELECTIONS

Please Select One Dessert:

Trio Bavarian ~ Flourless Chocolate Cake
Gianduja Anglaise, Dehydrated Berries

Caramel Mousse Dome ~ Chocolate Cake, Chocolate Shards

White Chocolate Citrus Tart ~ Baked Citrus Tart
White Chocolate Chantilly, Lime Meringue, Blueberry Coulis

Coffee Grand Marnier Crème Brulee ~ Cocoa Madeleine
Candied Citrus Peel

Chocolate Fudge Cake ~ Cocoa Nibs, Coffee Chantilly
Salted Caramel

ENHANCEMENTS

DESSERT

Melting Chocolate Sphere ~ Peruvian Chocolate Sphere
Mixed Berries Mousse, Chocolate Cremeux, Chocolate Crumble
Dehydrated Berries, Hot Chocolate Soup 15

Grand Cru Chocolate ~ Peruvian Single Origin Chocolate Cremeux
Chocolate M-Sponge, Citrus Gel, Semi-Candied Citrus
Spicy Gingerale-Grapefruit Sorbet 14

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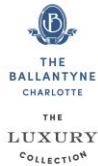
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CONSUMPTION BARS

BALLANTYNE BRANDS MIXED DRINKS†

10 per 1.25 oz. drink

Absolut Vodka
Tanqueray Gin
Jim Beam Bourbon
Dewar's Scotch
Bacardi Rum
Jose Cuervo Gold Tequila
Canadian Club Classic Whiskey

PREMIUM BRANDS MIXED DRINKS†

12 per 1.25 oz. drink

Ketel One Vodka
Bombay Sapphire
Makers Mark Bourbon
Johnny Walker Red
Appleton Estate 12-Year Rum
Jose Cuervo 1800 Tequila
Crown Royal Whiskey

TOP SHELF MIXED DRINKS†

14 per 1.25 oz. drink

Grey Goose Vodka
Tanqueray 10 Gin
Maker's 46 Bourbon
Chivas Regal 12-Year Scotch Whisky
Queen Charlotte Reserve Carolina Rum
Herradura Silver Tequila
Crown Royal Special Reserve Whiskey

BALLANTYNE BRAND WINES

10 per glass

Magnolia Grove, California

Chardonnay
Cabernet Sauvignon

Canyon Road, California

Sauvignon Blanc
Pinot Noir

PREMIUM WINES

12 per glass

Sterling Vineyards, California

Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon
Pinot Noir

ENHANCEMENTS

WHISKEY BAR†

14 per 2 oz. drink

Glenfiddich 12 Year
Glenlivet 12 Year
Bulleit
Woodford Reserve
Bushmill Blackbush
**Upgraded Whiskeys can be added or substituted for an upgraded price where necessary*

MARTINI BAR†

14 per drink

Vodkas ~ Grey Goose, Absolut, Pearl
Cosmopolitan
Sour Apple
Lemon Drop
Ballantyne
Lychee

MIMOSA BAR†

12 per drink

Champagne
Seasonal Fruit Juices
Seasonal Fresh Fruits

CORDIAL DISPLAY†

14 per 2 oz drink

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

COGNAC DISPLAY†

14 per 2 oz. drink

Remy Martin VSOP Cognac
Courvoisier VSOP
Hennessy VS

KEGERATOR†††

8 per 16oz. pour

Draft Beer ~ Seasonal Local Beers from Local Breweries
†† Rental fee ~ \$100.00

†125 Bartender Fee / 1 Bartender per (75) Guests

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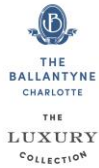
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CONSUMPTION BARS

TOP SHELF WINES

14 per glass

Bollini, Italy

Pinot Grigio

Kendall Jackson Vintner's Reserve, Sonoma, California

Chardonnay

Rodney Strong, Sonoma, California

Cabernet Sauvignon

MacMurray, California

Pinot Noir

ASSORTED DOMESTIC BEER

6 per bottle

ASSORTED IMPORTED BEER

7 per bottle

ENHANCEMENTS

INDIVIDUALLY BOTTLED

Ballantyne Water 5

Panna® Natural Spring Water 5

Sparkling Water 5

Assorted Fruit Juices 4.50

Assorted Soft Drinks (*Coke, Diet Coke, Coke Zero, Sprite*) 4.50

Naked® Assorted Fruit & Vegetable Juices & Smoothies 9

Jones Specialty Soda® 5

Cheerwine® 5

Sun Drop® 5

Red Bull® & Sugar-Free Red Bull® 6

BEVERAGES BY THE GALLON

Fruit Infused Water (*Choice of Citrus, Cucumber or Seasonal Berry*) 20

Lemonade 30

Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30

Arnold Palmer Mix 30

Orange Juice 30

Boquete Mountain® Regular Coffee or Decaffeinated Coffee 80

Selection of Assorted Fine Tazo® Teas 80

Sparkling Celebration Punch 30

Fruit Punch 30

Citrus Punch 30

~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

The Boquete Mountain® Coffee Break 10

Designed for two (2) hours of service

Boquete Mountain® Regular and Decaffeinated Coffee

Assorted Fine Tazo® Teas with Honey and Lemon

Boquete Mountain® Refresh 8

Designed for two (2) hours of service

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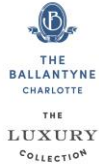
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BEER & WINE PACKAGE

BALLANTYNE BRAND WINES

Magnolia Grove, California

Chardonnay

Cabernet Sauvignon

Canyon Road, California

Sauvignon Blanc

Pinot Noir

ASSORTED DOMESTIC BEER

ASSORTED IMPORTED BEER

ASSORTED SOFT DRINKS

Coke

Diet Coke

Sprite

1 hour 22 per Guest

2 hour 30 per Guest

3 hour 38 per Guest

4 hour 46 per Guest

ENHANCEMENTS

INDIVIDUALLY BOTTLED

Ballantyne Water 5

Panna® Natural Spring Water 5

Sparkling Water 5

Assorted Fruit Juices 4.50

Assorted Soft Drinks (*Coke, Diet Coke, Coke Zero, Sprite*) 4.50

Naked® Assorted Fruit & Vegetable Juices & Smoothies 9

Jones Specialty Soda® 5

Cheerwine® 5

Sun Drop® 5

Red Bull® & Sugar-Free Red Bull® 6

BEVERAGES BY THE GALLON

Fruit Infused Water (*Choice of Citrus, Cucumber or Seasonal Berry*) 20

Lemonade 30

Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30

Arnold Palmer Mix 30

Orange Juice 30

Boquete Mountain® Regular Coffee or Decaffeinated Coffee 80

Selection of Assorted Fine Tazo® Teas 70

Sparkling Celebration Punch 30

Fruit Punch 30

Citrus Punch 30

~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

The Boquete Mountain® Coffee Break 10

Designed for two (2) hours of service

Boquete Mountain® Regular and Decaffeinated Coffee

Assorted Fine Tazo® Teas with Honey and Lemon

Boquete Mountain® Refresh 8

Designed for two (2) hours of service

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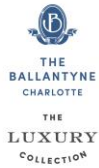
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BALLANTYNE BRANDS PACKAGE

BALLANTYNE BRANDS MIXED DRINKS

Absolut Vodka
Tanqueray Gin
Jim Beam Bourbon
Dewar's Scotch
Bacardi Rum
Jose Cuervo Gold Tequila
Canadian Club Classic Whiskey

BALLANTYNE BRAND WINES

Magnolia Grove, California

Chardonnay
Cabernet Sauvignon

Canyon Road, California

Sauvignon Blanc
Pinot Noir

ASSORTED DOMESTIC BEER

ASSORTED IMPORTED BEER

ASSORTED SOFT DRINKS

Coke
Diet Coke
Sprite

1 hour 27 per Guest
2 hour 35 per Guest
3 hour 43 per Guest
4 hour 51 per Guest

ENHANCEMENTS

INDIVIDUALLY BOTTLED

Ballantyne Water 5
Panna® Natural Spring Water 5
Sparkling Water 5
Assorted Fruit Juices 4.50
Assorted Soft Drinks (*Coke, Diet Coke, Coke Zero, Sprite*) 4.50
Naked® Assorted Fruit & Vegetable Juices & Smoothies 9
Jones Specialty Soda® 5
Cheerwine® 5
Sun Drop® 5
Red Bull® & Sugar-Free Red Bull® 6

BEVERAGES BY THE GALLON

Fruit Infused Water (*Choice of Citrus, Cucumber or Seasonal Berry*) 20
Lemonade 30
Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30
Arnold Palmer Mix 30
Orange Juice 30
Boquete Mountain® Regular Coffee or Decaffeinated Coffee 80
Selection of Assorted Fine Tazo® Teas 70
Sparkling Celebration Punch 30
Fruit Punch 30
Citrus Punch 30
~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

The Boquete Mountain® Coffee Break 10

Designed for two (2) hours of service
Boquete Mountain® Regular and Decaffeinated Coffee
Assorted Fine Tazo® Teas with Honey and Lemon

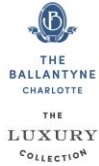
Boquete Mountain® Refresh 8

Designed for two (2) hours of service

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PREMIUM BRANDS PACKAGE

PREMIUM BRANDS MIXED DRINKS

Ketel One Vodka
Bombay Sapphire
Makers Mark Bourbon
Johnny Walker Red
Appleton Estate 12-Year Rum
Jose Cuervo 1800 Tequila
Crown Royal Whiskey

PREMIUM WINES

Sterling Vineyards, California

Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon

ASSORTED DOMESTIC BEER

ASSORTED IMPORTED BEER

ASSORTED SOFT DRINKS

Coke
Diet Coke
Sprite

1 hour 34 per Guest
2 hour 42 per Guest
3 hour 50 per Guest
4 hour 58 per Guest

TOP SHELF BRANDS PACKAGE

TOP SHELF MIXED DRINKS

Grey Goose Vodka
Tanqueray 10 Gin
Makers Mark 46 Bourbon
Chivas Regal 12-Year Scotch Whisky
Queen Charlotte Reserve Carolina Rum
Herradura Silver Tequila
Crown Royal Special Reserve Whiskey

TOP SHELF WINES

Bollini, Italy

Pinot Grigio

Rodney Strong, Sonoma, California

Cabernet Sauvignon

Kendall Jackson Vintner's Reserve, Sonoma, California

Chardonnay

MacMurray, California

Pinot Noir

ASSORTED DOMESTIC BEER

ASSORTED IMPORTED BEER

ASSORTED SOFT DRINKS

Coke
Diet Coke
Sprite

1 hour 43 per Guest
2 hour 51 per Guest
3 hour 59 per Guest
4 hour 67 per Guest

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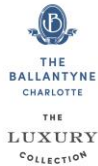
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WINE LIST

The complete Gallery Restaurant specialty wine list is available upon request. List may vary by season and availability. Wines are priced per bottle.

CHAMPAGNE AND SPARKLING

Charles De Fère, Blanc de Blanc, France 38
Domaine Chandon, California 58
Moët et Chandon, Imperial, Epernay, France 156
Tattinger, Reims, France 110

CHARDONNAY

Magnolia Grove, California 41
Kendall Jackson "Vintner's Reserve," California 52
Sterling Vineyards, California 45
Sonoma Cutrer "Russian River," Sonoma, California 58
La Crema, Sonoma, California 58
Heitz, Napa, California 80
Jadot Pouilly Fuisse, Burgundy, France 65
Cakebread, Napa, California 112

WHITE VARIETALS

Canyon Road, Sauvignon Blanc, California 41
Murphey Goode, Sauvignon Blanc, California 52
Santa Margherita, Pinot Grigio, Italy 68
Bollini, Pinot Grigio, Italy 52
Matanzas Creek, Sauvignon Blanc, Sonoma, California 58
Cakebread, Sauvignon Blanc, Napa, California 94
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 88
Simi, Sauvignon Blanc, Sonoma, California 56
Eroica, Riesling, Washington 52
St. M, Reisling, Pfalz, Germany 44
Sterling, Pinot Grigio, California 44
King Estate, Pinot Gris, Oregon 76
Conundrum, White Blend, California 56
Sokol Blosser Evolution, White Blend, Oregon 56

CABERNET SAUVIGNON

Magnolia Grove, California 41
Sterling Vineyards, California 45
Beringer, Knights Valley, Napa, California 65
Dan Cohn, Cabernet Sauvignon, Napa, California 75
Whitehall Lane, Cabernet Sauvignon, Napa, California 62
Rodney Strong, Cabernet Sauvignon, Sonoma, California 52
Justin, Cabernet Sauvignon, Paso Robles, California 64
Jordan, Cabernet Sauvignon, Sonoma, California 164
Chateau Montelena, Cabernet Sauvignon, Napa, California 149

MERLOT

Sterling Vineyards, California 45
Markham, Napa Valley, California 68
Duckhorn, Merlot, Napa, California 140
Chateau St. Jean, Merlot, Sonoma, California 52
Northstar, Merlot, Columbia, Washington 80

PINOT NOIR

Sterling, Pinot Noir, California 44
Meiomi, Pinot Noir, California 60
En Route, Pinot Noir, Napa, California 103
Cambria, Pinot Noir, Santa Barbara, California 60
Sokol Blosser Dundee, Pinot Noir, Willamette, Oregon 80
MacMurray - Central Coast, Pinot Noir, California 52
Lyric by Etude, Pinot Noir, Santa Barbara, California 60
Canyon Road, Pinot Noir, California 36

RED VARIETALS

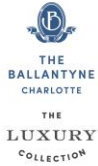
Colome, Malbec, Mendoza, Argentina 56
Ridge, Zinfandel, Sonoma, California 70
Stags Leap, Petite Syrah, Napa, California 107
Layer Cake, Shiraz, South Australia 60
Ruffino Ducale, Chianti, Tuscany, Italy 68
Hess Collection Block 19, Red Blend, Napa, California 80
Stags Leap Artemis, Red Blend, Napa, California 144
BV Tapestry, Red Blend, Napa, California 108
Rondey Strong Symmetry, Red Blend, Sonoma, California 132
Coppola Black Diamond Claret, Red Blend, California 52
Ramey Claret, Red Blend, Napa, California 84

Should you desire a wine not listed on our menu, please share your wine preferences with your Meetings & Events Representative

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CATERING POLICIES AND PROCEDURES

PRICES AND PAYMENT

To secure your event at The Ballantyne Hotel & Lodge, we respectfully require a non-refundable deposit followed by the estimated balance payable fourteen (14) days prior to the arrival date. Your event should be completely designed, including menus, diagrams and all details a minimum of one (1) month prior to your actual date. In the event of a cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your agreement.

GUARANTEES

The final guaranteed number of guests for all food functions must be submitted to the Meeting & Event Department by noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, the Hotel will assume that the "expected" (exp) number of guests is noted at the top of the banquet event order or the expected number of guests submitted to the Hotel ten (10) working days prior to the event is the guarantee, whichever is higher. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee the customer will be charged for the number of guests in attendance. All increases to guarantees within three (3) business days are subject to food availability and surcharges. The hotel will be prepared to overset 3% above the guarantee to a maximum of five seats. The hotel cannot guarantee that the same menu items will be served to guests above the overset. Food and beverage choices are based on availability and are at the hotel's discretion. All Room Rental Charges and Food & Beverage Prices are subject to 24% Service Charge (Taxable) and 8.25% Sales Tax.

ALCOHOLIC BEVERAGES

The State Division of Alcoholic Beverages & Tobacco regulates the sale and service of all alcoholic beverages. The Hotel is responsible for the administration of such regulations. If alcoholic beverages are to be served on the Hotel premises, we require that these beverages be dispensed only by Hotel servers and bartenders. Our alcoholic beverage license requires us to: 1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the proper identification cannot be produced, 2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated and 3) prohibit the sale of alcohol between the hours of 2am and 7am Monday-Saturday or between the hours of 2am and 10am on Sundays. Provisions of the Hotel's liquor license prohibit the patron or attendees from providing alcoholic beverages from outside sources.

CATERING

The Ballantyne Hotel & Lodge requires that the Hotel provide all food and beverage. Your Meeting & Event Manager will gladly prepare a custom menu to meet your specific requirements. In accordance with the North Carolina Health Department, no food and/or beverages are to leave the premises and no outside food or beverages may be brought on property.

AUDIO VISUAL EQUIPMENT

The Ballantyne Hotel & Lodge has proudly selected Scott Brown Media Group (SBMG) A&V Company as our full service onsite audio visual provider. In order to help ensure a positive experience, The Ballantyne Hotel & Lodge highly recommends utilizing SBMG A&V Company for all of your audio visual needs. The onsite A&V Company Team is available to assist with creative planning and consultation for your event. Please advise your Meeting & Event Manager of your requirements. If you choose not to use SBMG A&V Company as your audio visual service provider, please contact your Meeting & Event Manager for a copy of the most current outside Audio Visual Service Guidelines. In this case, additional charges may apply. Charges for any damage done to the Hotel by the outside audio visual vendor will be charged to the group's master account. The group will retain full responsibility for the conduct of its outside vendor. Please note that all Audio/Visual is subject to 24% Service Charge (Taxable) and 7.25% Sales Tax.

DECORATIONS, SIGNAGE AND BANNERS

Your Meeting & Event Manager can arrange for floral centerpieces, tablescapes, specialty linens, themed props, entertainment and ice sculptures. We partner with the region's finest vendors to assist with creating your perfect event. No signage of any kind is permitted in the lobby or on public grounds. Signage is to be used outside meeting rooms only and must not be larger than two feet wide and three feet high. Flip charts, blackboards and whiteboards are not permitted in any public area of the Hotel. Requests to hang banners or special signage which will not fit on an easel will need to be conveyed to the Hotel at least 72 hours prior to the time needed and are subject to management approval. There will be a \$30 per hour labor fee with a one (1) hour minimum. In order to prevent damage to our fixtures and furnishings, all decorations, signage, and/or displays brought into the Hotel by guests must be approved prior to arrival. All decorations and displays must be in compliance with the State Building code and meet the approval of the Charlotte Fire Marshall. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape, tacks or any other substance in order to prevent damage to the facility, fixtures and furnishings. According to Charlotte fire regulations, all candles or any devices that emit flame or smoke must be enclosed in glass or non-flammable containers. The Hotel prohibits the use of confetti or glitter in any of the banquet rooms or public space.

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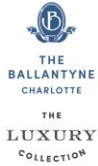
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(A minimum of a \$250 cleaning fee will apply if glitter/confetti is found during or after an event).

PARKING

The Ballantyne Hotel & Lodge is pleased to offer complimentary parking for all hotel and event guests. Valet parking may be arranged for your meeting or event for an additional fee.

PACKAGES

Due to limited storage, we request that items not be received sooner than three (3) days prior to your first event. The following information must be included on all packages to ensure proper delivery: 1) Group name, 2) Client's first and last name, 3) Meeting & Event Manager's first and last name and 4) Date of event. Box handling charges are included in your Sales Agreement and will be posted to the Master Account.

SMOKE-FREE POLICY

The Ballantyne Hotel & Lodge is designated as a smoke-free facility, which includes all meeting and public areas. There are specially designed outdoor smoking loggias available for guests.

SECURITY

The Ballantyne Hotel & Lodge shall not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any items left unattended. Special arrangements for security of exhibits, merchandise or articles for display must be made prior to the planned event.

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