



THE
BALLANTYNE
CHARLOTTE

*The Ballantyne, A Luxury Collection
Hotel, Charlotte*

South Asian Wedding Packages

The Ballantyne is committed to providing our guests with the most luxurious wedding experience possible. Our knowledgeable event planners will assist you with every detail 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
www.theballantyne.com
weddings@theballantyne.com



**THE
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CHARLOTTE**

SOUTH ASIAN WEDDING CEREMONY

PACKAGE INCLUDES

- Ceremony Space for up to 4 Hours
- Indoor Backup Space for Ceremony in Case of Inclement Weather
- White Folding Chairs for up to 300 Guests
- Citrus-Infused Water
- Complimentary Staging and Stairs
- Complimentary Wedding Day Dressing Room for the Bridal Party
- Hotel to provide Round Tables, Banquet Chairs, Standard White Linens, Overlays and Napkins, Flatware, China, Glassware, Buffet Tables, Chafing Dishes and Serving Pieces.

- Charges are based on the number of guests at the Wedding Ceremony.

- Butler-Passed Traditional Ice Creams (additional \$2 per guest)



THE
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SOUTH ASIAN POST-WEDDING CEREMONY LUNCHEON

Catering Proudly Provided by The Blue Taj or Bombay Grille

Luncheon I ~ Vegetarian Standard

Selection of Three (3) Vegetarian Entrées
Basmati Rice, Tandoori Naan Breads
Selection of Two (2) Condiments
Selection of Two (2) Desserts
Iced Tea, Regular and Decaffeinated Coffee

60 Per Guest

Luncheon II ~ Non-Vegetarian Standard

Selection of Three (3) Vegetarian Entrées
Selection of One (1) Non-Vegetarian Entrée (Chicken only)
Basmati Rice, Tandoori Naan Breads
Selection of Two (2) Condiments
Selection of One (1) Dessert
Iced Tea, Regular and Decaffeinated Coffee

65 Per Guest

Additional charges will apply for customized menus and/or substitutions such as Goat, Lamb or Seafood dishes



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SOUTH ASIAN WEDDING RECEPTION

Catering Proudly Provided by Blue Taj or The Bombay Grille

PACKAGES INCLUDE

- White Glove Service
- Traditional Indian Catering Courtesy of The Bombay Grille or Blue Taj
- Ballroom Rental for up to 4 hours
- Non Alcoholic Beverage Service including Coffee, Hot & Iced Teas, Soft Drinks
- Upgraded Satin Floor-Length Table Linens and Satin Napkins for your Dinner Tables, Sweetheart Table 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 for your Dinner Tables
- Complimentary Valet Parking offered at the Hotel's Main Lobby Entrance
- Complimentary Parquet Dance Floor & Staging
(If needed for your Band)
- Preferred Guestroom Rates for your Wedding Guests
- Complimentary King Balcony Guestroom with Rose Petal Turndown Service for the Bride & Groom for the Wedding Night *(*Balcony based on availability)*
- Complimentary Wedding Day Dressing Rooms for the Bridal Party



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Package I ~ Vegetarian Standard

Cocktail Hour

Selection of Three (3) Vegetarian Hors d'Oeuvres

**Based on one (1) piece of each hors d'Oeuvre per guest*

Traditional Indian Dinner Buffet

Selection of Three (3) Vegetarian Entrées

Basmati Rice, Tandoori Naan Breads

Selection of Two (2) Condiments

Selection of Two (2) Desserts

Iced Tea, Regular and Decaffeinated Coffee

100 Per Guest

Package II ~ Non-Vegetarian Standard

Cocktail Hour

Selection of Two (2) Vegetarian Hors d'Oeuvres

Selection of One (1) Non-Vegetarian Hors d'Oeuvre

**Based on one (1) piece of each hors d'Oeuvre per guest*

Traditional Dinner Buffet

Selection of Three (3) Vegetarian Entrées

Selection of One (1) Non-Vegetarian Entrée (Chicken)

Basmati Rice, Tandoori Naan Breads*

Selection of Two (2) Condiments

Selection of One (1) Dessert

Iced Tea, Regular and Decaffeinated Coffee

112 Per Guest

Additional charges will apply for customized menus and/or substitutions such as Goat, Lamb or Seafood dishes

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

Food and beverage and room rental 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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BOMBAY GRILLE CATERING

Appetizers

- Samosas, Mini & Medium
- Pakora, Mixed & Separate
- Aloo Tikka & Channa on Tawa
- Spring Rolls
- Ghobi Lassan Walli
- Tandoori Mix Vegetable with Paneer
- Pani Puri/Bhel Puri
- Tawa Paneer
- Tawa Masala Idli
- Aloo Chat
- Samosa Chat
- Chilli Paneer
- Tikka
- Papri Chat

Non-Vegetarian Appetizers

- Rashmi Malai Chicken Tikka
- Andheri Murgh
- Shahi Passiliya- Baby Lamb Chops
- Seekh Kebobs
- Hariyali Chicken Tikka
- Fish Pakora
- Chicken Tikka
- Fish Amritasri
- Chicken 65
- Tawa Chicken
- Adraki Campen
- Chicken Pakora

Vegetarian Entrées

- Sabut Aloo Ki Bhaji
- Ladahi Paneer
- Mutter Paneer
- Stuffed Baby Eggplant on Tawa
- Bhindi with Jeera Potato on Tawa
- Tadka Dall
- Baingan Bhartha
- Channa Sagg
- Mushroom, Bell Pepper & Corn
- Paneer Makini
- Shahi Makai Dhingri
- Vegetable Jalfrezie
- Masal Aloo Ghobi
- Bhindi Jaipuri
- Dall Makini
- Punjabi Cudhy
- Palak Paneer
- Palak Pakora Kadi

Indo-Chinese Entrées

- Stir Fried Chicken
- Ghobi Manchurian
- Chicken Manchurian
- Garlic Chicken
- Chili Chicken

Non-Vegetarian Entrées

- Chicken Tikka Masala
- Saag Chicken
- Lamb Korma
- Tawa Shrimp or Chicken
- Fish Masala
- Kadahi Murg
- Chicken Vindaloo
- Chicken Curry
- Lamb Curry
- Tawa Korma
- Lamb Rogan Josh
- Goat Curry
- Achari Lamb

Rice-Biryani

- Chicken Biryani
- Vegetable Pilau
- Goat Biryani
- Vegetable Biryani
- Lamb Biryani

Bread

- Naan
- Onion Kulcha
- Bhuturas
- Puri
- Plain Paratha
- Garlic Naan
- Paneer Kulcha
- Tandoori Roti
- Pudina Paratha
- Aloo Paratha

Desserts

- Rasmalai
- Kheer
- Gajjer Halwa
- Shahi Tukru
- Gulab Jamun
- Kulfi Mango/ Pista
- Rasgulla

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BLUE TAJ CATERING

Please note the following menu selections may be customized to your preferred liking.

Appetizers

- Vegetable Somosa
- Vegetable Pakoda
- Green Chili Pakoda
- Aloo Tikki
- Tikki Chole
- Somosa Chat
- Gobhi Manchurian
- Tandoori Vegetable
- Paneer Pakoda
- Paneer Tikka
- Chili Paneer
- Pav Bhaji
- Mango and Black Channa Chat
- Papdi Chat
- Fruit Platter
- Vegetable Platter
- Bhel Puri

Non-Vegetarian Appetizers

- Krara Chicken Tikka
- Chili Chicken
- Tandoori Chicken
- Reshmi Kebab (Chicken)
- Malai Kebab (Chicken)
- Achari Kebab (Chicken or Lamb)
- Hara Bara Kebab (Chicken or Lamb)
- Seekh Kebab (Chicken or Lamb)
- Meat Somosa (Lamb or Chicken)
- Machchli Amritsari
- Tandoori Jhinga
- Chili Jhinga
- Lasooni Lamb Chops
- Lamb Boti Kebab
- Chicken Pakoda (for Kids)

Vegetarian Entrées

- Vegetarian Entrees
- Saag Paneer
- Vegetable Korma
- Vegetable Makhni
- Shahi Paneer
- Paneer Tikka Masala
- Channa Saag
- Subji Saag
- Channa Masala
- Pindi Channa
- Bhindi Masala
- Kurkari Bhindi
- Vegetable Kadhai
- Mushroom Makai Methi
- Dal Makhni
- Dal Tarka
- Dal Palak
- Mattar Paneer
- Mushroom Mattar
- Subz Makhni Kofta
- Leek Malai Kofta
- Achari Baingan
- Baingan Bhartha
- Baingan Bahar
- Vegetable Achari
- Tawa Vegetable
- Aloo Gobhi
- Paneer Kaju Malai
- Banarsi Aloo
- Vegetable Jalfrazie
- Vegetable Briyani

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BLUE TAJ CATERING CONTINUED

Non-Vegetarian Entrées

- Chicken Tikka Masala
- Chicken Makhni
- Chicken Methi
- Desi Style Chicken
- Chicken Saag
- Chicken Kadhai
- Chicken Vindaloo
- Chicken Hara Masala
- Chicken Tikka Kashmiri
- Chicken Narial Malai
- Chicken Curry
- Lamb Rogan Josh
- Lamb Kadhai Gosht
- Angaar (Spicy Lamb)
- Lamb Pasanda
- Lamb Jalfrazie
- Lamb Mushroom Curry
- Rajasthani Lamb Curry

Rice

- Jeera Rice
- Vegetable Pulao
- Kashmiri Pulao
- Mattar Pulao
- Onion, Raisin Pulao

Bread

- Butter Naan
- Garlic Naan
- Onion Kulcha
- Methi Pratha
- Achari Pratha
- Tandoori Roti
- Tandoori Pratha
- Padhura

Salad or Raita

- Raita
- Dahi Bhalla
- Boondi Raita
- Pineapple Raita
- Bhindi Raita
- Indian Style Salad
- Onion and Chilli Salad
- Kachumber Salad
- Achar
- Papad
- Mango Chutney
- Onion Chutney
- Mint Chutney
- Imli Wali Chutney

Desserts

- Malai Kulfi
- Gulab Jamun
- Rasmalai
- Gajar Ka Halwa
- Fruit Cream
- Mango Mousse
- Chocolate Mousse
- Khajoori Rabri
- Strawberry Phalooda
- Kaju Badam Kheer
- Chocolate Kheer
- Jarda Rice
- Sooji Ka Halwa

- Lamb Vindaloo
- Lamb Methi
- Lamb Achari Gosht
- Goat Curry
- Seafood Goa Curry
- Shrimp Makhni
- Fish Masala
- Shrimp Vindaloo
- Chicken Briyani
- Lamb Briyani
- Goat Briyani
- Seafood Briyani

BLUE TAJ CATERING CONTINUED

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BARS

BALLANTYNE BRANDS PACKAGE

125 bartender fee ~ (1) Bartender per (75) Guests

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 BRANDS WINES

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

DOMESTIC BEER *(Select Three)*

Miller Lite, Budweiser, Yuengling, Bud Light,
Michelob Ultra, Coors Light, Beck's Non Alcoholic

IMPORTED BEER *(Select Three)*

Amstel Light, Heineken, Sierra Nevada, Stella Artois,
Corona, Corona Light

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

STILL AND SPARKLING WATERS

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

PREMIUM BRANDS PACKAGE

125 bartender fee ~ (1) Bartender per (75) Guests

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

UPGRADED WINE

Sterling Vineyards, California
Pinot Grigio, Chardonnay, Cabernet Sauvignon and Merlot

DOMESTIC BEER *(Select Three)*

Miller Lite, Budweiser, Yuengling, Bud Light,
Michelob Ultra, Coors Light, Beck's Non Alcoholic

IMPORTED BEER *(Select Three)*

Amstel Light, Heineken, Sierra Nevada, Stella Artois,
Corona, Corona Light

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

STILL AND SPARKLING WATERS

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

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TOP SHELF BRANDS PACKAGE

125 bartender fee ~ (1) Bartender per (75) Guests

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
Kendall Jackson Vintner's Reserve, Sonoma, California
Chardonnay
Rodney Strong, Sonoma, California
Cabernet Sauvignon
MacMurray, California
Pinot Noir

DOMESTIC BEER (Select Three)

Miller Lite, Budweiser, Yuengling, Bud Light,
Michelob Ultra, Coors Light, Beck's Non Alcoholic

IMPORTED BEER (Select Three)

Amstel Light, Heineken, Sierra Nevada, Stella Artois,
Corona, Corona Light

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

STILL AND SPARKLING WATERS

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

CONSUMPTION BARS

125 bartender fee ~ (1) Bartender per (75) Guests

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
Johnny Walker Red Crown Royal Whiskey
Ballantyne Bourbon Private Selection
Jose Cuervo 1800 Tequila
Appleton Estate 12-year Rum

TOP SHELF MIXED DRINKS

14 per 1.25 oz. drink

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

CORDIAL DISPLAY ~ Attendant Required

14 per 2 oz. drink

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

COGNAC DISPLAY ~ Attendant Required

14 per 2 oz. drink

Remy Martin VSOP Cognac, Courvoisier VSOP, Hennessy VS

BALLANTYNE BRANDS 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
Chardonnay, Cabernet Sauvignon, Pinot Grigio & Merlot

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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

DOMESTIC BEER (Select Three)

6 per bottle

Miller Lite, Budweiser, Yuengling, Bud Light, Michelob Ultra,

Coors Light, Beck's Non Alcoholic

IMPORTED BEER (Select Three)

7 per bottle

Amstel Light, Heineken, Sierra Nevada, Stella Artois, Corona,

Corona Light

ASSORTED SOFT DRINKS

4.50 per bottle

Coke, Diet Coke, Sprite

STILL BOTTLED WATERS *4.50 per bottle*

SPECIALTY CONSUMPTION BARS

125 bartender fee ~ (1) Bartender per (75) Guests

MARTINI BAR - 14 per drink

Grey Goose and Absolut Flavored Vodkas

Cosmopolitan

Sour Apple

Lemon Drop

Ballantyne

Lychee

CHAMPAGNE BAR - 14 per drink

Classic Champagne Cocktail

Champagne, Bitters and Sugar

Kir Royale

Champagne and Chambord

Peach Bellini

Champagne and Peach Nectar

Limoncello

Champagne and Limoncello

Clients choosing to have beverages charged on consumption will be required to pre-pay based on an estimate of 2 drinks per guest, per hour. If the beverage total is LESS than the pre-paid estimate, the difference will be refunded to the client once all other charges on the account have been processed. If the beverage total is MORE than the pre-paid estimate, the difference will be billed to the credit card on file after the conclusion of the event.

BOOKING DETAILS

WEDDING RECEPTION MINIMUM REQUIREMENTS

Food and beverage minimum requirements are required to reserve function space at The Ballantyne Hotel & Lodge. All Bombay Grille or Blue Taj catering charges will be confirmed in writing by your Meetings & Event Manager and billed through the Ballantyne Hotel master account for the wedding.

POST WEDDING CEREMONY LUNCHEON MINIMUM REQUIREMENTS

Food and beverage minimum requirements are required to reserve function space at The Ballantyne Hotel & Lodge. Location of the luncheon will be determined based upon hotel availability, the number of guests attending the luncheon, and whether the client prefers for lunch to be served on a "flow" or in a space with seating for the full guest count. All Bombay Grille or Blue Taj catering charges will be confirmed in writing by your Meetings & Event Manager and billed through the Ballantyne Hotel & Lodge master account for the wedding.

CATERING

The Bombay Grille and The Blue Taj are the only approved Indian Caterers for the Ballantyne Hotel & Lodge. You will work directly with them to coordinate your tasting and menu planning. Any other food and beverage are not permitted. A fee of \$2500.00 will be assessed if any other catering and/or personal food items are brought on property.

VENDORS

The host or professional planner are responsible for communicating vendors detailed contact information to your Meetings & Event Manager at least 30 days prior to the event. The Ballantyne Hotel does require that all vendors have certificates of insurance on file with the hotel at least 30 days prior to the event. Vendors are responsible for set up and tear down of all of their own equipment and must bring all items required for set up (i.e. extension cords, tarps in case of rain etc.). If your vendors fail to bring all necessary equipment and the hotel is required to supply said items the charges will be posted to your master account and billed to the credit card on file.

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WEDDING PLANNING SERVICES

The Ballantyne Hotel & Lodge highly recommends (required if ceremony is onsite) utilizing the services of an experienced & insured full service professional event planner. It is strongly recommended that an outside coordinator is hired to coordinate your event. A professional planner will coordinate with vendors during set up and throughout your event to ensure that the decorator, DJ, photographer, videographer and any other vendor has a point person throughout the event. Your Hotel Meetings & Event Manager will liaise with you prior to the event to pre-plan your room diagram and timeline for the event and coordinates with the Hotel Banquet Captain the day of the event to ensure that the service staff are prepared to service your event per your instructions (as outlined on the EO).

CONFIRMATION OF SPACE & ACCOUNT SETTLEMENT

Function space may be confirmed on a definite basis as early as twenty four (24) months in advance. Reservations are confirmed definite upon receipt of the signed contract and initial deposit. The initial deposit will be based on twenty five percent (25%) of the estimated charges of the event. A second deposit of fifty percent (50%) of the remaining estimated charges will be due six months prior to the event. The final deposit will be due fourteen (14) days prior to the event. Guaranteed attendance will be due no later than three (3) days prior to the event, with any remaining balance to be applied to the credit card on file at the time of the guaranteed attendance.

SEATING

Banquet seating will be at round tables of ten unless otherwise specified. Special seating diagrams with numbered tables are provided by your Meetings & Event Manager.

AUDIO VISUAL EQUIPMENT & EVENT LIGHTING

Equipment and services are provided by ON Event Services, located at The Ballantyne Hotel. Specific charges for equipment and labor may be obtained from your Meetings & Event Manager and ON Event Services Representative. An additional fee of \$1,500 will be imposed if you elect to hire your own Lighting Design Team.

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