



THE
BALLANTYNE
CHARLOTTE

Chilled Hors d'Oeuvres

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

Hot Hors d'Oeuvres

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



THE
BALLANTYNE
CHARLOTTE

BRILLIANT & RADIANT PACKAGE SELECTIONS

Starter Course

Soup

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

Salad

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

Dinner Entrée Course

Beef /Pork

- Braised Short Rib "Osso Buco-Style" ~ Creamy Herb Polenta Feta Gremolata, Olive Oil Poached Tomato, Braising Jus* GF, NF
- Tenderloin of Beef – 6 oz. ~ Celeric Leek Potato Gratin Asparagus Tomato Sauté, Crispy Shallot, Thyme Jus* GF, NF
- Roast Sirloin – 6 oz. "Filet Cut" ~ Purple Potato Purée, Kale Fennel Salad, Bordelaise Sauce* GF, NF
- Honey Mustard Glazed Kurobuta Pork Tenderloin* ~ Tokyo Turnip & Greens, Glazed Baby Carrots GF, NF

Fish

- Yuzu Marinated Swordfish* ~ Purple Sticky Rice, Bok Choy Wasabi Buerre Blanc GF, NF 72
- Scottish Salmon* ~ Celery Root Purée, Truffle Asparagus, Celery Leaf Salad, Marinated Tomato Vinaigrette GF, NF

Poultry

- Ashley Farms Breast of Chicken* ~ Lemon Thyme Roasted Fingerling Potatoes, Charred Baby Romaine, Roasted Red Onion Game Vinaigrette GF, NF
- Garlic Roasted Breast of Chicken ~ Mascarpone Polenta, Wilted Spinach, Mushroom, Poultry Jus GF, NF

Vegetarian

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

MARQUISE PACKAGE DUET SELECTIONS

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

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



THE
BALLANTYNE
CHARLOTTE

ELEGANT PACKAGE BUFFET SELECTIONS

- Grilled Flank Steak ~ Roasted Marble Potatoes
Brussel Sprout, Pearl Onion Jus GF, NF
- Marinated Hanger Steak ~ Boursin Whipped
Potatoes Ratatouille, Bordelaise Sauce GF, NF
- Grilled Chicken Breast ~ Cheese Tortellini,
Smoked Chicken Sausage, Field Mushroom,
Asparagus, Lemon Poultry Sauce NF
- Ashley Farms Chicken Breast ~ Black Lentils
Dried Sour Cherries, Pancetta, Gorgonzola
Cheese GF, DF
- Salmon Filet ~ Potato Parsnip Purée , Grilled
Asparagus Herb Salad, Tomato Tarragon
Vinaigrette GF, NF
- Swordfish ~ Portabellas, Kale,
Pancetta Marble Potatoes, Lemon
Buerre Blanc GF, NF
- Pappardelle Pasta ~ Grilled and Roasted
Vegetables, Warm Roasted Garlic & Tomato
Vinaigrette, Extra Virgin Olive Oil
- Butternut Squash Risotto ~ Spiced Pumpkin
Seeds, Local Brie Cheese, Crispy Sage
- Mushroom Ravioli ~ Balsamic & Rosemary
Roasted Portabella Shaved Asparagus Salad,
Pecorino Cheese

DIAMOND PACKAGE STATION SELECTIONS

SALAD (Select 3)

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

ACTION STATION (Select 1)

SOUTHERN GRIT MARTINIS†††

Select Two:

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

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

CHINESE STIR-FRY†

Select Two:

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

Steamed Jasmine Rice and Lo Mein Noodles

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



**THE
BALLANTYNE
CHARLOTTE**

STEAK & POTATOES†

Select Two:

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

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

ITALIAN†

Select Two:

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

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

ASSORTED GOURMET BURGERS (2oz Sliders)†

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

CARVERY (Select 1)

Free Range Roasted Turkey

Cranberry Orange Relish, Sage Jus, Multigrain Rolls

Prime NY Strip Loin

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

Garlic Herb Crusted Beef Tenderloin

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

Roasted Leg of Lamb

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

Whole Herb Stuffed Rotisserie Chicken

Pineapple, Tomato Chutney, Lavender Jus, Individual Zucchini Bread

Atlantic Salmon En Croûte

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

ACCOMPANIMENT (Select 2)

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

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



THE
BALLANTYNE
CHARLOTTE

ENHANCEMENTS

Based on 60 Minutes of Continuous Service

RECEPTION DISPLAYS

Vegetables of the Market

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

Antipasti

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

Local Artisan Cheeses

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

Seafood on Ice

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

DESSERT DISPLAYS

International Fare Petit Fours

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

Southern Classics Petit Fours

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

DESSERT STATIONS

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

Frozen Profiteroles †

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

Bananas Foster†

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

INTERMEZZO COURSE

- Citrus Sorbet or Raspberry Sorbet
5 Per Guest

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

Please see your event planner for more details.

LATE NIGHT SNACKS

- Soft Pretzel Bites ~ Gourmet Cheese dip
175 Per (50) Pieces
- Hushpuppies with Gourmet Dipping Sauces
175 Per (50) Pieces
- Mini Corn Dogs with Gourmet Dipping Sauces
200 Per (50) Pieces
- Mini Chicken & Waffles with Maple Syrup
225 Per (50) Pieces
- Jalapeño Poppers
225 Per (50) Pieces
- Fried Gouda Mac & Cheese Bites
175 Per (50) Pieces
- Buffalo (or Fried) Chicken Sliders
275 Per (50) Pieces
- Sausage & Cheddar Biscuits
275 Per (50) Pieces
- Mini Corn Dogs with Gourmet Dipping Sauces
175 Per (50) Pieces
- Mini Chicken & Waffles with Maple Syrup
200 Per (50) Pieces
- Jalapeño Poppers

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



THE
BALLANTYNE
CHARLOTTE

ENHANCEMENTS

WEDDING FAVORS

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

BAR ENHANCEMENTS

One (1) Additional Hour of Package Bar 8 Per Guest

Addition of Assorted Craft Beers

(Based on a four hour package)

4 Per Guest

Premium Bar Upgrade

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

10 Per Guest

Top Shelf Bar Upgrade

Bollini, Italy Pinot Grigio
Kendall Jackson Vintner's Reserve, Sonoma, California Chardonnay
Rodney Strong, Sonoma, California Cabernet Sauvignon
MacMurray, California Pinot Noir
Grey Goose Vodka, Tanqueray 10 Gin, Maker's 46 Bourbon, Chivas Regal 12-Year Scotch Whisky, Queen Charlotte Reserve Carolina Rum, Herradura Silver Tequila, Crown Royal Special Reserve Whiskey

12 Per Guest

Signature Cocktails

(Based on Consumption ~ 12 per drink)

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

Cordial Display

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

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

*Attendant Required at 150 per Attendant

Specialty Martini Bar

(Based on Consumption ~ 14 per drink)

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

*Attendant Required at 150 per Attendant

Specialty Champagne Bar

(Based on Consumption ~ 14 per drink)

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

*Attendant Required at 150 per Attendant

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



**THE
BALLANTYNE**
CHARLOTTE

HOSPITALITY REFRESHMENTS

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

Trail Mix Break

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

Energy Break

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

Tea Break

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

Vegetable and Fruit Break

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

Panther's Stadium Break

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

CHIPS & DIPS

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

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



THE
BALLANTYNE
CHARLOTTE

HOSPITALITY BEVERAGES

Beverages by the Gallon

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

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

*Champagne Punch Requires a Bartender

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

Beverages on Consumption

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

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