



2010 HOLIDAY MENU PACKAGES

The following menus provide a sampling of our current selections. Your Catering Manager or Conference Services Manager, along with our team of highly talented Culinary Professionals, will be happy to customize a menu to fit your specific needs.

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 five (5) business days prior to the event. 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

Ten (10) working days prior to all food functions, or at the time the BEO is signed, whichever is less, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The customer will be charged a minimum of 90% of the expected number of guests, regardless of the final guarantee. The final guaranteed number of guests for all food functions must be submitted to the Catering 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 guest is noted at the top of the banquet event order or the expected number of guests submitted to Catering 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 overset 3% above the guarantee to a maximum of {hotel specific number} 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 Food & Beverage is subject to 22% Service Charge (Taxable) and 9.25% 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 and 2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. 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 Catering or Conference Services Manager will gladly prepare a custom menu to meet your specific requirements, if you prefer. 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 as our full service onsite audio visual provider. In order to help ensure a positive meeting or event experience, The Ballantyne Hotel & Lodge highly recommends utilizing Scott Brown Media Group for all of your audio visual needs. The onsite Scott Brown Media Team is available to assist with creative planning and consultation for your event. Please advise your Catering Manager or Conference Services Manager of your requirements. If you choose not to use Scott Brown Media Group as your audio visual service provider, please contact your Catering or Conference Services 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 group's 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.

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.

ADDITIONAL SERVICES

Any services that would incur additional costs (i.e. power or electrical charges, décor, entertainment, security, coat check, etc.) will be discussed with you by your Catering or Conference Services Manager upon your request.

DECORATIONS, SIGNAGE AND BANNERS

Your Catering or Conference Services 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-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, windows 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.

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) Conference Service 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 item left unattended. Special arrangements for security of exhibits, merchandise or articles for display must be made prior to the planned event.

PLATED MEALS

All Ballantyne Plated Menus include a choice of one first course, choice of dessert course, freshly baked rolls with butter, unsweetened iced tea and illy® regular and decaffeinated coffee and selected hot teas

Lunch / Dinner

First Course (Select one for your group)

- Silver Queen Corn Purée with Chive Oil and Black Pepper Chantilly
- Yukon Gold Potato and Applewood Smoked Bacon Chowder and Fresh Thyme
- Tangle of Baby Greens with Seasonal Petite Vegetables, Balsamic Vinaigrette
- Hearts of Romaine Lettuce with Marinated Greek Olives and Reggiano Cheese Tuille, Creamy Garlic and Parmesan Dressing

*Entrée Course (Select one for your group)

- Grilled Vegetable Napoleon with Couscous Stuffed Grape Leaf, Roasted Tomato and Garlic Purée \$25 / \$32
- Rosemary Buttered 8 oz Grilled Filet Mignon, Merlot Shallot Reduction \$45 / \$56
- Skillet Seared Breast of Free-Range Chicken Stuffed with Arugula and Boursin Cheese Mousse, Morel Mushroom Cream \$30 / \$40
- Sesame Seared Atlantic Salmon, Sake and Lemongrass Buerre Blanc \$30 / \$40

Starch and Vegetable Accompaniments (Select one starch and one vegetable to accompany your entrée selections)

- Roasted Root Vegetables with Candied Chestnuts, Charred Peppers & Onions
- Broccolini with Roasted Roma Tomatoes
- Julienned Vegetable Medley
- Sautéed Haricot Verts with Roasted Peppers and Shiitake Mushrooms
- Vegetable Bundle
- Brown Sugar Glazed Acorn Squash
- Herb Roasted Fingerling Potatoes
- Carolina Golden Rice with English Peas & Glazed Carrots
- Olive Oil Smashed Potato Cake
- Potatoes au Gratin
- Sweet Corn and Bacon Grit Cakes
- Boursin Herb Whipped Potatoes
- Orzo and Broccoli Gratin

Dessert Selections (Select one for your group)

- Tahitian Vanilla Bean Crème Brûlée with Grand Marnier Chantilly
- Gingerbread Cheesecake
- Warm Caramelized Apple Bread Pudding
- Bourbon Pecan Pie with Whisky Caramel Sauce
- Sacher Torte
- Carrot Cake with Cream Cheese Icing

**A selection of entrées for plated meals may be offered to your guests.
Selections are limited to three choices prior to the event.*

*An exact count of the number of each entrée is required with your guarantee of attendance,
before 12:00 noon, three (3) business days prior to the event.*

You will need to prepare place cards and each guest's entrée choice MUST be designated on his/her place card.

BUFFET

Buffets are based on a minimum of 20 guests and designed for ninety (90) minutes of service

\$250 set up fee for Ballantyne Buffets with fewer than 20 guests.

Buffets include freshly baked rolls with butter, brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

Lunch Buffet \$30

Dinner Buffet \$55

- *Salads to Include:*
 - Classic Caesar Salad with Fresh Romaine, Grated Parmesan Cheese & Focaccia Croutons, Caesar Dressing
 - Mixed Baby Greens with Baby Vegetables, Ranch & Balsamic Dressing

- *Choice of Two (2) Entrées:*
 - Chicken Marsala with Braised Cremini Mushroom Ragout
 - Pecan Encrusted Chicken with Honey Dijon Sauce
 - Skillet Seared Mahi-Mahi with Melted Tomatoes and Basil
 - Rosemary and Thyme Scented Turkey Breast, Cauliflower and Parsnip Purée
 - Lemon-Pepper Grilled Chicken Breast with Garlic Cream
 - 6 oz Grilled Beef Rib-Eye Steaks with Portobello Mushroom Jus
 - Penne Pasta Primavera with Sauce Alfredo

- *Choice of Three (3) Side Items:*
 - Warm Couscous with Toasted Almonds & Golden Raisins
 - Carolina Golden Rice with English Peas & Glazed Carrots
 - Boursin Herb Whipped Potatoes
 - Traditional Sweet Potato Casserole
 - Roasted Root Vegetables & Candied Chestnuts, Charred Peppers & Onions
 - Brown Sugar Glazed Acorn Squash
 - Julienned Vegetable Medley
 - Sautéed Haricot Verts with Roasted Peppers and Shiitake Mushrooms

- *Desserts to Include:*
 - Warm Caramelized Apple Bread Pudding
 - Pecan Pie Tarts
 - Seasonally Flavored Cheesecakes

RECEPTION

Receptions are based on a minimum of 20 guests and designed for ninety (90) minutes of service

\$250 set up fee for Receptions with fewer than 20 guests.

Receptions include brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

Fruit and Cheese Display

- European and Domestic Cheeses accompanied with Dried and Fresh Fruit
- Sliced Breads, English Crackers and Tuscan Flatbread

Vegetable Display

- Grilled and Marinated Vegetables
- Fresh Vegetable Crudités
- Ranch Dressing and Balsamic Drizzle

Viennese Dessert Display

- Bourbon Pecan Tartlets
- Cream Puffs and French Pastries
- Chocolate Dipped Strawberries
- Assorted Holiday Cookies & Petit Fours

Hand-Passed Hors d'oeuvres *(Select four for your group)*

- Baby Brie on Flat Bread with Dried Fruit Chutney
- Chicken Caesar Crostini, Crisp Romaine, Grilled Chicken and Shaved Parmesan
- Vidalia Onion, Thyme and Gruyère Cheese Tartlets
- Pear and Brie in a Phyllo Purse
- Teriyaki and Sesame Glazed Chicken Satay
- Blue Crab and Risotto Fritters
- Peking Duck Rolls with Hoisin Sauce and Scallions
- Crawfish and Boursin Cheese Profiterole with Thyme and Black Pepper
- Spicy Tuna Tartar Spoons with Wakame Seaweed Salad

CHEF ATTENDED STATIONS – choice of one station \$55, choice of two stations \$62, choice of three stations \$75

\$100 Ballantyne Culinary Attendant Fee per 100 guests, per station

Shrimp n' Grits Station

- Low Country Shrimp and Stone Ground Grits
- Smoked Cheddar Cheese and Scallions
- Andouille Sausage and Tasso Gravy

Pasta Station

- Penne and Oricchiette Pastas
- Alfredo Cream and Pomodoro Sauces
- Italian Sausage, Chicken and Shrimp
- Wild Mushrooms, Fresh Herbs, Parmesan Cheese and Fresh Vegetables
- Garlic Bread Sticks

Carving Stations

- Sage Roasted Whole Turkey, Fresh Brown Gravy, Orange Cranberry Chutney and Assorted Rolls
- Baked Atlantic Salmon En Croûte with Wild Mushrooms and Spinach, Orange Dill Cream and Assorted Rolls
- Rosemary-Garlic Roasted Loin of Pork, Caramelized Onion Jus and Assorted Rolls
- Hickory Smoked Ham, Dijon Honey Glaze, Selection of Mustards, Pineapple Rum Sauce and Assorted Rolls
- Herb Roasted Top Sirloin, Creamy Horseradish Sauce, Gourmet Mustard Selection, Rosemary Jus and Assorted Rolls

BALLANTYNE BAR PRICING

\$75 bartender fee - 1 bartender per 75 guests

Ballantyne Brands Mixed Drinks

Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon, Johnny Walker Red Scotch, Jack Daniels Whiskey, Bacardi Rum, Jose Cuervo Gold Tequila, Canadian Club Classic

\$8 per 1.5 oz. drink

Premium Brands Mixed Drinks

Grey Goose Vodka, Bombay Sapphire Gin, Chivas 12yr Scotch, Makers Mark Bourbon, Appleton Estate 12yr Rum, Jose Cuervo 1800 Tequila, Crown Royal

\$10 per 1.5 oz. drink

Cordial Cart *(Attendant required)*

House Cordials

Bailey's Irish Cream, Godiva Dark Liqueur, Kahlua, Chambord

\$13 per 2 oz. drink

Premium Cordials

Grand Marnier, Remy Martin VSOP Cognac

\$14 per 2 oz. drink

Deluxe Cordials

Hennessey XO Cognac

\$40 per 2 oz. drink

House Wines *(Select one Vineyard for your group)*

Sterling Vineyards, California

Chardonnay, Cabernet, Merlot, Pinot Grigio

\$8 per glass

Childress Vineyards, North Carolina

Chardonnay, Cabernet Sauvignon, Merlot

\$8 per glass

Errazuriz Vineyards, Chile

Chardonnay, Cabernet Sauvignon

\$8 per glass

Domestic Beer *(Select three for your group)*

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

\$5 per bottle

Specialty Beer *(Select three for your group)*

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

\$6 per bottle

Assorted Soft Drinks

Coke, Diet Coke, Sprite

\$3 per soda

Still and Sparkling Bottled Waters

\$3 per bottle

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 9.25%). Both are subject to change without notice. Please note that service charges are taxable (currently at 8.25%).

BALLANTYNE HOSTED SPECIALTY BARS

\$75 bartender fee - 1 bartender per 75 guests

Martini Bar

Grey Goose and Absolut Flavored Vodkas, Godiva and Bailey's Irish Cream

- Cosmopolitan *\$14 per drink*
- Sour Apple *\$14 per drink*
- Lemon Drop *\$14 per drink*
- Chocolate *\$14 per drink*

Champagne Bar

Moet & Chandon, Cristalino Champagne

Classic Champagne Cocktail *\$14 per drink*

- Champagne, Bitters and Sugar

Kir Royale *\$14 per drink*

- Champagne and Chambord

Peach Bellini *\$14 per drink*

- Champagne and Peach Nectar

Limoncello *\$14 per drink*

- Champagne, Lemon Liqueur and Rock Candy Swizzle Stick

CASH BAR

Prices include service charge and sales tax

\$75 bartender fee - 1 bartender per 75 guests and \$20 per hour, per cashier fee

- Ballantyne Brands *\$10 per 1.5 oz. drink*
- Premium Brands *\$12 per 1.5 oz. drink*
- House Wines *\$10 per glass*
- Domestic Beer *\$6 per bottle*
- Specialty Beer *\$7 per bottle*
- Soft Drinks *\$4 per soda*
- Still and Sparkling Bottled Water *\$4 per bottle*

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HOURLY, PER PERSON BAR PACKAGES

\$75 bartender fee - 1 bartender per 75 guests

Ballantyne Brands Package

Absolut Vodka, Tanqueray Gin,
Jim Beam Bourbon, Johnny
Walker Red Scotch, Jack Daniels
Whiskey, Bacardi Rum, Jose
Cuervo Gold Tequila, Canadian
Club Classic

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

Domestic Beer (*Select three*)
Miller Lite, Budweiser, Yuengling, Bud
Light, Michelob Ultra, Coors Light,
O'Doul's Non Alcoholic

Specialty Beer (*Select three*)
Amstel Light, Heineken, Sierra
Nevada, Stella Artois, Corona,
Corona Light, Red Stripe

Assorted Soft Drinks
Coke, Diet Coke, Sprite

Natura Still and Sparkling Waters

1 hour	\$23 per guest
2 hour	\$31 per guest
3 hour	\$38 per guest
4 hour	\$47 per guest
5 hour	\$52 per guest

Premium Brands Package

Grey Goose Vodka, Bombay
Sapphire Gin, Chivas 12yr
Scotch, Makers Mark Bourbon,
Appleton Estate 12yr Rum, Jose
Cuervo 1800 Tequila, Crown
Royal Whiskey

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

Domestic Beer (*Select three*)
Miller Lite, Budweiser, Yuengling,
Bud Light, Michelob Ultra, Coors
Light, O'Doul's Non Alcoholic

Specialty Beer (*Select three*)
Amstel Light, Heineken, Sierra
Nevada, Stella Artois, Corona,
Corona Light, Red Stripe

Assorted Soft Drinks
Coke, Diet Coke, Sprite

Natura Still and Sparkling Waters

1 hour	\$28 per guest
2 hour	\$36 per guest
3 hour	\$45 per guest
4 hour	\$54 per guest
5 hour	\$59 per guest

Beer and Wine Package

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

Domestic Beer (*Select three*)
Miller Lite, Budweiser, Yuengling, Bud
Light, Michelob Ultra, Coors Light,
O'Doul's Non Alcoholic

Specialty Beer (*Select three*)
Amstel Light, Heineken, Sierra
Nevada, Stella Artois, Corona,
Corona Light, Red Stripe

Assorted Soft Drinks
Coke, Diet Coke, Sprite

Natura Still and Sparkling Waters

1 hour	\$20 per guest
2 hour	\$28 per guest
3 hour	\$35 per guest
4 hour	\$44 per guest
5 hour	\$49 per guest

Food and beverage prices are subject to a 22% service charge and applicable taxes (currently 9.25%).
Both are subject to change without notice. Please note that service charges are taxable (currently at 8.25%).

WINE LIST

List may vary by season and availability. Wines are priced per bottle.

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

Champagne and Sparkling

Cristalino, Spain	38
Taittinger, Cuvee Prestige, Reims, France	80
Moet Chandon White Star, Reims	88
Veuve Cliquot, NV, Reims, France	84
Dom Perignon, Epernay, France	325

Chardonnay

Kendall Jackson "Vintner's Reserve", California	39
Sonoma Cutrer "Russian River", Sonoma	48
Saintsbury "Brown Ranch", Carneros	72
Trefethen, Napa Valley, California	64
Far Niente, Napa Valley, California	97

White Varietals

Beringer White Zinfandel, California	28
Chateau St. Michelle, Riesling, Washington	36
Santa Margherita, Pinot Grigio, Italy	56
Conundrum, White Blend, California	53

House Wine Selections

Sterling Vineyards, California 38 per bottle

- Cabernet, Merlot, Chardonnay, and Pinot Grigio

Childress Vineyards, North Carolina 38 per bottle

- Chardonnay, Merlot and Cabernet

Errazuriz Wines, Chile 38 per bottle

- Chardonnay and Cabernet

Cabernet Sauvignon

Beringer Knights Valley, Napa Valley, California	59
B.V. Vineyards, Napa Valley, California	49
Stella Maris, Northstar Winery, Washington	75

Merlot

Markham, Napa Valley, California	48
Northstar, Columbia Valley, Washington	80

Pinot Noir

Eola Hills, Oregon	39
Cambria "Julia's Vineyard", Santa Maria Valley	51
Bella Glos, Santa Barbara, California	72

Red Varietals

Cota 585, Rioja, Spain	29
Frog's Leap Zinfandel, Napa Valley, California	66
Davis Family Syrah, Russian River, California	62

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