



MEETING PACKAGES

\$99.00 per person

Designed for groups of 20 or more

Continental Breakfast

Carafes of Chilled Fruit Juices (orange, apple, cranberry)
House Made Breakfast Muffins, Petite Croissants and Bagels
with Assorted Preserves, Sweet Butter and Cream Cheese
Fresh Seasonal Sliced Fruit and Berries
Individual Flavored Low-fat Yogurts
Granola, Dried Cranberries and Raisins
illy® Regular and Decaffeinated Coffee and Selected Hot Teas

All Day Beverages

illy® Regular and Decaffeinated Coffee and Selected Hot Teas
Assorted Soft Drinks (Coke®, Diet Coke® and Sprite®)
Bottled Still Water

Morning Break

Whole Fresh Fruit
Granola Bars and Power Bars

Lunch Buffets

Piedmont Lunch Buffet
Ballantyne Lunch Buffet
Soup, Salad and Baked Potato Buffet
Picnic Lunch Buffet
Pacific Rim Lunch Buffet
Southwestern Lunch Buffet

Afternoon Break

(select one)
Movie Time
Seventh Inning Stretch
Sweet and Salty
Energy Break
Healthy Afternoon Break

Audio-Visual

(1) Tripod Screen
(1) Flip Chart with Markers

Your Meeting & Events Manager, along with our team of highly talented Culinary Professionals, will be happy to customize a menu to fit your specific needs.

BREAKFAST ENHANCEMENTS

Omelet Station

11 per person

\$100 per attendant / 1 attendant per 30 guests

Eggs, Egg Beaters and Egg Whites
Cheddar and Swiss Cheeses, Ham, Bacon, Spinach,
Scallions, Mushrooms, Tomatoes and Bell Peppers

Griddle Cake Station

7 per person

\$100 per attendant / 1 attendant per 30 guests

Select one station:

Buttermilk Pancakes

Belgian Waffles

French Toast

All served with whipped cream, fresh seasonal berries, chocolate
chips, warm maple syrup and sweet butter

Breakfast Sandwiches, Wraps & Quiche

60 per dozen, per selection

Individual Quiches

Buttermilk Biscuits with Country Ham

Buttermilk Biscuits with Sausage

Ham, Egg and Cheese Croissants

Scrambled Eggs, Chicken Sausage and Fontina Cheese in a Tortilla
Wrap

Additional Breakfast Enhancements

Scrambled Farm Fresh Eggs

5 per person

Breakfast Meats Include: Hickory Smoked Bacon, Turkey Bacon, Pork
Sausage Patties, Pork Sausage Links, Chicken Apple Sausage

(select two) 6 per person

Buttermilk Pancakes with Maple Syrup

6 per person

French Toast with Maple Syrup

6 per person

Belgian Waffles with Maple Syrup

6 per person

Warm Buttermilk Biscuits with Sausage Gravy

5 per person

Smoked Salmon Display served with Bagels, Diced Tomato, Capers,
Red Onions, Chopped Hard Boiled Egg & Chive Cream Cheese

8 per person

Assorted Breakfast Cereals with Whole, Skim & Soy Milks

5 per person

Steel-Cut Oatmeal served with Brown Sugar, Raisins and Cinnamon

5 per person

Individual Vanilla Yogurt Parfaits with Fresh Berries and House Made
Granola

5 per person

Fresh Seasonal Berries served in Martini Glasses

5 per person

**Enhancements are available only in addition to one of our
Breakfast Buffets**

MEETING BREAKS

(select one)

Movie Time Break

Individually Bagged Freshly Popped Popcorn
Nachos with Hot Cheese Dip and Salsa
Assorted Candies including Gummy Bears®, Goobers®,
Hot Tamales®, and M&M's®

Seventh Inning Stretch

Mini Hot Dogs with Traditional Condiments
OR Soft Salted Pretzels with Cheese Sauce & Mustard
Individual Bags of Popcorn and Peanuts
Assorted Candy Bars

Healthy Afternoon Break

Vegetable Display with Hummus and Low Fat Ranch
Individually Packaged String Cheese
Peanut Butter "Shooters" with Celery Sticks

Energy Break

Regular and Sugar-Free Red Bull®, Starbucks®
Frappuccino
Whole Fresh Fruit (Apples, Oranges and Bananas)
Assorted Energy Bars
Chocolate Covered Espresso Beans

Sweet and Salty Break

House Made Brownies and Blondies
Pretzels, Potato Chips and Buttered Popcorn
Chocolate Covered Pretzels
Chocolate Covered Peanuts
Mixed Nuts

Food and beverage prices are subject to a 22% 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%).

LUNCH BUFFETS

(select one)

Lunch Buffets are based on a minimum of 20 guests and designed for sixty (60) minutes of service

All Lunch Buffets include brewed unsweetened iced tea, illy® regular and decaffeinated coffee and selected hot teas

Piedmont Lunch Buffet

Seasonal Mixed Fruit Salad with Chambord Marinated Berries
Forest Field Greens with Ranch and Italian Dressing
Albacore Tuna Salad
Charlotte Roasted Chicken Salad
Sliced Roast Beef, Smoked Turkey and Virginia Ham
Swiss, Havarti and Aged Cheddar Cheeses
Lettuce, Tomato, Sliced Red Onion, Pickle Spears and
Condiments
Potato Chips and Taro Root Vegetable Chips
Selection of Sliced Bakery Fresh Breads
Assorted House Made Fresh Cookies, Brownies and Blondies

Ballantyne Lunch Buffet

Traditional Caesar Salad with Dressing
Forest Field Greens with Ranch and Italian Dressing
New Potato Salad
Fresh Seasonal Vegetable Medley
Baked Salmon with Lemon Dill Cream Sauce
Herb Grilled Chicken Breast with Sauce Velouté
Orzo and Broccoli Gratin
Ballantyne's Signature Red Velvet Cake
Lemon Tart

Soup, Salad and Baked Potato Bar

Chef's Selection of Two Soups
Mixed Greens, Spinach and Chopped Romaine with Ranch,
Italian and Caesar Dressing
Toppings include: Sliced Mushrooms, Red Onions,
Tomatoes, Red and Yellow Peppers, Broccoli, Cauliflower,
Chickpeas, Celery, Sliced Carrots, Shredded Cheese,
Bacon Bits and Croutons
Roasted Red Pepper Pasta Salad
Cucumber and Tomato Vinaigrette Salad
Golden Russet Baked Potatoes with Toppings Including:
Shredded Cheese, Bacon Bits, Diced Ham, Chives, Butter and
Sour Cream
Seasonal Fruit Crisp

Southern Belle Lunch Buffet

Chilled Iceberg Lettuce Wedges
with Buttermilk Blue Cheese Dressing
Creamy Carolina Cole Slaw
Three Bean Salad with Roasted Pepper Vinaigrette
Blackened Catfish
Grilled Flat Iron Steak with Caramelized Onion Jus
Southern Fried Chicken
Country Style Green Beans
Creamy Red Bliss Smashed Potatoes
Mini Cornbread Muffins and Mini Cheddar and Garlic Biscuits
Ballantyne's Signature Red Velvet Cake
Banana Pudding

Picnic Lunch Buffet

Creamy Carolina Cole Slaw
Southern Style Macaroni Salad
Char-grilled Hamburgers
All Beef Hot Dogs
Grilled Chicken Breast
Grilled Corn on the Cobb
Brown Sugar Baked Beans
Bakery Fresh Buns
Lettuce, Tomato, Sliced Red Onion, Pickle Spears and
Condiments
House Made Fresh Cookies, Brownies and Blondies

Pacific Rim Lunch Buffet

Asian Greens with Toasted Cashews and Pickled Ginger
Sesame Vinaigrette
Soba Noodle and Grilled Chicken Salad with Snow Peas and
Shoyu Hoisin Dressing
Chayote, Jicama and Daikon Radish with Miso Cilantro Sauce
Sesame Shrimp and Sugar Snap Peas with Ginger Carrots
Wok Fried Vegetables with Shiitake Mushrooms
Fried Rice
Teriyaki Flank Steak
Sweet and Sour Chicken
Chinese Five Spice Rice Pudding
Mango Tart

Enhancement

4 per person (additional)
Chicken Lettuce Wraps

Southwestern Lunch Buffet

Southwestern Salad with Chipotle Ranch Dressing
Jicama and Cucumber Salad
Roasted Corn Salad
Tex-Mex Broiled Chicken with Southwestern Flavored Butter
Roasted Snapper with Spanish Olive Tomato Ragout
Spanish Rice
Trés Leches Cake
Sopapillas with Whipped Cream and Strawberry Sauce

Enhancement

4 per person (additional)
Build Your Own Steak Fajita with Flour Tortillas, Jalapeños,
Onions, Bell Peppers, Salsa, Guacamole, Monterrey Jack and
Cheddar Cheeses, Sour Cream and Tri-color Tortilla Chips

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 Catering and Events 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 person 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 5 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 Event 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 Event/Conference

Services Manager of your requirements. If you choose not to use Scott Brown Media as your audio visual service provider, please contact your Event/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 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 22% Service Charge & applicable Sales Tax.

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.

DECORATIONS, SIGNAGE AND BANNERS

Your Event/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.