



THE BALLANTYNE  
A LUXURY COLLECTION HOTEL

*Charlotte*

# *Wedding Packages*

Inquiries 704.248.4035

The Ballantyne Hotel & Lodge  
10000 Ballantyne Commons Parkway  
Charlotte, North Carolina 28277  
[www.theballantynehotel.com](http://www.theballantynehotel.com)

[weddings@theballantynehotel.com](mailto:weddings@theballantynehotel.com)

# *Ballantyne Wedding Packages Include*

White Gloved Butler Passed Hors d'oeuvres

Ballantyne Open Bar Service including Tableside Wine Service with Dinner

Complimentary Bartender Fees

Champagne or Sparkling Cider Toast

Complimentary Tiffany Toasting Flutes for the Bride & Groom

Non Alcoholic Beverage Service including Coffee, Tea & Soft Drinks

Custom Designed Wedding Cake, Beautifully Displayed on a Silver Cake Plateau

Silver Charger Plates, Printed Menu Cards & Place Cards and Ivory Linen Napkins  
at Each Place Setting

Custom Upgraded Floor-Length Table Linens for your Dinner Tables  
*(Your choice of color & fabric)*

Custom Upgraded Floor-Length Table Linen for your Cake Table  
*(Your choice of color & fabric)*

Your Choice of Either Chiavari Chairs or Chair Covers with Sashes for your Dinner Tables

Complimentary Valet Parking offered at the Hotel's Main Lobby Entrance

Complimentary Parquet Dance Floor & Staging for your Band

Preferred Guestroom Rates for your Wedding Guests

Complimentary Parlor Suite  
with Rose Petal Turndown Service for the Bride & Groom for the Wedding Night

Complimentary Bridal Portrait or Engagement Session Location  
*(Please schedule in advance with your Event Manager)*

Complimentary Wedding Day Dressing Room for the Bride & Bridesmaids

# *Princess*

## *Cocktail Hour*

Selection of three (3) Hand-Passed Hors d'oeuvres  
based on one (1) piece of each selection per guest

## *Dinner Stations or Buffet*

Champagne Toast

Salad Options

Select one (1) ~ Either Buffet or Plated Service

Caesar Salad ~ Greek Salad ~ Market Greens Salad ~ Caprese Salad

Chef Attended Stations\*

Select three (3)

Pasta Station ~ Mashed Potato Martini Bar ~ Shrimp 'n Grits Station ~ Stir Fry Station ~  
Risotto Station ~ Ceviche Station ~ Carving Station Duo

\*One (1) Chef Attendant per Station, per 100 Guests is Required at 100 per Chef

Custom Designed Wedding Cake, Beautifully Displayed on a Silver Cake Plateau

## *Five Hour Open Bar*

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, House Champagne,  
Assorted Domestic & Imported Beers and Assorted Soft Drinks

145 per guest

### FOR YOUR YOUNGER GUESTS

Guests under 21 (enjoying the adult meal)  
Children under 10 (enjoying a plated children's meal)

100 per guest  
60 per child

# *Emerald*

## *Cocktail Hour*

Selection of five (5) Hand-Passed Hors d'oeuvres  
based on one (1) piece of each selection per guest

## *Three Course Plated Dinner*

Champagne Toast

Starter Course  
Select one (1) soup or salad

Chicken Entrée Course  
*All entrées are paired with your selection of vegetable & starch accompaniments and freshly baked rolls*

Dessert Course  
Custom Designed Wedding Cake, Beautifully Displayed on a Silver Cake Plateau

## *Five Hour Open Bar*

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, House Champagne,  
Assorted Domestic & Imported Beers and Assorted Soft Drinks

140 per guest

### FOR YOUR YOUNGER GUESTS

Guests under 21 (enjoying the adult meal)  
Children under 10 (enjoying a plated children's meal)

95 per guest  
60 per child

# *Radiant*

## *Cocktail Hour*

Selection of Five (5) Hand-Passed Hors d'oeuvres  
based on one (1) piece of each selection per guest

## *Three Course Plated Dinner*

Champagne Toast

Starter Course

Select one (1) soup or salad

Pre-Selected Entrée Course

Vegetarian Entrée ~ Beef Entrée ~ Chicken Entrée ~ Salmon Entrée

All entrées are paired with your selection of vegetable & starch accompaniments and freshly baked rolls

Dessert Course

Custom Designed Wedding Cake, Beautifully Displayed on a Silver Cake Plateau

## *Five Hour Open Bar*

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, House Champagne,  
Assorted Domestic & Imported Beers and Assorted Soft Drinks

150 per guest

*An exact count of the number of each entrée is required with your guarantee of attendance before noon, three (3) business days prior to your event. At this time, you will also be responsible for providing a typed list with each guest's name, entrée selection & table number in order for The Ballantyne to prepare printed place cards.*

### FOR YOUR YOUNGER GUESTS

Guests under 21 (enjoying the adult meal)  
Children under 10 (enjoying a plated children's meal)

105 per guest  
60 per child

# Asscher

## Cocktail Hour

Selection of five (5) Hand-Passed Hors d'oeuvres  
based on one (1) piece of each selection per guest

Fruit & Cheese Display

Selection of One (1) Specialty Station  
Carving Station ~ Pasta Station ~ Risotto Station ~ Ceviche Station ~ Shrimp n' Grits Station

\*One Chef Attendant per Station, per 100 Guests is Required at 100 per Chef

## Three Course Plated Dinner

Champagne Toast

Starter Course  
kindly select one (1) soup or salad

Pre-Selected Entrée Course  
All entrées are paired with your selection of vegetable & starch accompaniments and freshly baked rolls  
Vegetarian Entrée ~ Beef Entrée ~ Chicken Entrée ~ Salmon Entrée

Dessert Course  
Custom Designed Wedding Cake, Beautifully Displayed on a Silver Cake Plateau

## Five Hour Open Bar

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, House Champagne,  
Assorted Domestic & Imported Beers and Assorted Soft Drinks

175 per guest

An exact count of the number of each entrée is required with your guarantee of attendance before noon, three (3) business days prior to your event. At this time, you will also be responsible for providing a typed list with each guest's name, entrée selection & table number in order for The Ballantyne to prepare printed place cards.

### FOR YOUR YOUNGER GUESTS

Guests under 21 (enjoying the adult meal)  
Children under 10 (enjoying a plated children's meal)

135 per guest  
60 per child

# *Sunday Weddings*

## *Complimentary Wedding Ceremony Location*

Subject to Availability

## *Cocktail Hour*

Selection of three (3) Hand-Passed Hors d'oeuvres  
based on one (1) piece of each selection per guest

## *Three Course Plated Dinner*

Champagne Toast

Starter Course

Select one (1) soup or salad

Chicken Entrée Course

All entrées are paired with your selection of vegetable & starch accompaniments and freshly baked rolls

Dessert Course

Custom Designed Wedding Cake, Beautifully Displayed on a Silver Cake Plateau

## *Three Hour Open Bar*

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, House Champagne,  
Assorted Domestic & Imported Beers and Assorted Soft Drinks

100 per guest

### FOR YOUR YOUNGER GUESTS

Guests under 21 (enjoying the adult meal)  
Children under 10 (enjoying a plated children's meal)

80 per guest  
55 per child

# *Cake Lady Jill's Signature Wedding Cakes*

## VANILLA BUTTER CAKE

Filled with a Thin Layer of Raspberry Jam, Topped with Lemon Curd Filling

## LEMON CITRUS CAKE

Filled with Cream Cheese Icing and Fresh Strawberries

## MARBLE CAKE

Filled with Chocolate Butter Cream

## CHOCOLATE BUTTERMILK CAKE

Filled with Fresh Raspberries and Raspberry Butter Cream

## TOASTED ALMOND CAKE

Filled with a Thin Layer of Raspberry Jam and Chocolate Ganache Filling

## RED VELVET CAKE

Filled with Cream Cheese Icing

## VANILLA SPICE CAKE

Filled with Cream Cheese Icing

## *Create Your Own Signature Flavor*

### CAKE FLAVORS

Vanilla Butter Cake ~ Lemon Citrus ~ Marble Cake ~ Chocolate Buttermilk Cake  
Toasted Almond Cake ~ Red Velvet Cake ~ Vanilla Spice Cake

### CAKE FILLINGS

Raspberry Jam ~ Lemon Curd ~ Raspberry or Strawberry Buttercream ~ Chocolate Ganache ~  
Chocolate Buttercream ~ Cream Cheese Icing ~ Fresh Raspberries ~ Fresh Strawberries

### CAKE FROSTINGS

Italian Meringue Buttercream ~ Rolled Fondant (*1 per guest additional*)

These flavors are suggestions only. Feel free to ask if you have any special requests.

*Additional fees may apply for extra decorations such as gum paste flowers, etc.*

# Hors d'oeuvres Selections

## HOT HORS D'OEUVRES

### Vegetarian

- Greek Spanakopita
- Vidalia Onion, Thyme and Gruyère Cheese Tartlets
- Pear and Brie in a Phyllo Purse
- Grilled Mediterranean Vegetable Brochette with Balsamic Reduction
- Toasted Cheese Ravioli with Marinara Sauce

### Chicken

- Teriyaki and Sesame Glazed Chicken Satay
- Southwestern Chicken and Chorizo Empanadas
- Pecan Encrusted Chicken Bites with Honey Dijon Dipping Sauce

### Seafood

- Blue Crab and Risotto Fritters
- Coconut Fried Lobster Medallion with Mango Chutney (\$1 per guest additional)
- Mini Crab Cakes with Creole Rémoulade
- Shrimp and Andouille Sausage Skewers
- Applewood Smoked Bacon Wrapped Scallops

### Duck, Pork and Lamb

- Mini Fried Peking Duck Spring Rolls with Hoisin Sauce and Scallions
- Sweet and Sour Pork Tempura
- Petite Lamb Chops with Minted Mango Chutney (\$1 per guest additional)

### Beef

- Steak au Poivre and Mushroom Brochettes
- Miniature Beef Wellington
- Petite Cheeseburgers

## CHILLED HORS D'OEUVRES

### Vegetarian

- Fresh Fruit Brochettes ~ Melon, Pineapple and Strawberry
- Vegetable Crudités "Shooters" with Ranch Dipping Sauce
- Bruschetta with Tomato, Feta Cheese and Fresh Basil
- Baby Brie on Flatbread with Dried Fruit Chutney
- Balsamic Marinated Fig with Goat Cheese on Toasted Lavosh
- Roasted Potato Medallions with Sour Cream and Chives
- Caprese Salad Skewers ~ Bocconcini Mozzarella, Tomato, Basil, Olive Oil and Balsamic Drizzle

### Chicken

- Curried Chicken and Mango Phyllo Cup
- Chicken Caesar Crostini - Crisp Romaine, Grilled Chicken and Shaved Parmesan

### Seafood

- Shrimp and Vegetable Summer Roll with Mint Cashew Dipping Sauce
- Scottish Smoked Salmon and European Cucumber on Pumpnickel
- Chilled Jumbo Shrimp "Shooter" with Cocktail Sauce and Lemon (\$1 per guest additional)
- Lobster and Mango Brochette with Pickled Ginger and Key Lime Sweet Chili Sauce (\$1 per guest additional)
- Spicy Tuna Tartar Spoons with Wakame Seaweed Salad

### Beef

- Steak Tartar Spoons with Whole Grain Mustard
- Sesame Grissini wrapped with Kobe Beef Carpaccio "Shooter" with a Dijon Fondue (\$1 per guest additional)

# Plated Dinner Selections

## *Starter Course* (Select one (1) starter course for your wedding dinner)

- Carolina She Crab Soup En Croûte (\$1 per guest additional)
- Butternut Squash Soup, Mascarpone Cream and Toasted Almonds
- Silver Queen Corn Purée, Chive Oil and Black Pepper Chantilly
- Traditional Lobster Bisque, Herb Laced Sherry (\$2 per guest additional)
- Yukon Gold Potato and Applewood Smoked Bacon Chowder, Fresh Thyme
- Tangle of Baby Greens, Seasonal Petite Vegetables, Balsamic Vinaigrette
- Hearts of Romaine Lettuce, Marinated Greek Olives and Reggiano Cheese Tuille, Creamy Garlic and Parmesan Dressing
- Baby Arugula and Endive, Dried Cranberries, Brie Cheese, Candied Pecans, Balsamic Vinaigrette (\$1 per guest additional)
- Baby Spinach and Arugula Salad, Spiced Pecans, Corn Bread Croutons, Bourbon Peach Vinaigrette
- Endive and Field Greens, Apples, Spiced Walnuts, Roquefort-Herb Vinaigrette

## *Plated Dinner Entrée Selections* (Select up to four (4) entrees to offer for your wedding dinner)

### **Vegan Entrées**

- Grilled Vegetable Napoleon, Couscous Stuffed Grape Leaf, Roasted Tomato, Garlic Purée Sautéed Asian Vegetables, Grilled Tofu, Baby Bok Choy, Sticky Rice, Teriyaki Ginger Glaze

### **Vegetarian Entrées**

- Roasted Portabella Mushroom Torte, Fresh Mozzarella, Haricot Vert
- Baked Eggplant Napoleon Stacked, Roasted Vegetables, Herbed Ricotta, Provolone and Parmigiano Reggiano Cheeses, Roasted Tomato Jus

### **Beef Entrées**

- Steak au Poivre, Cognac Green Peppercorn Demi-Glace
- Rosemary Buttered 6 oz Grilled Filet Mignon, Merlot Shallot Reduction
- Hickory Smoked 12 oz Prime Rib-Eye Steak, Bourbon Thyme Demi-Glace
- Slow Braised 8 oz Beef Short Ribs, Rosemary Jus

### **Chicken Entrées**

- Fine Herb Grilled Chicken Breast, Sweet Pepper Cream
- Chicken Francaise, Lemon Caper Sauce
- Skillet Seared Breast of Free-Range Chicken Filled with Arugula and Boursin Cheese Mousse, Morel Mushroom Cream
- Roasted Breast of Free-Range Chicken, Tarragon-Truffle Jus
- Pecan Encrusted Chicken Breast, Honey Dijon Sauce

### **Seafood Entrées**

- Sesame Seared Atlantic Salmon, Sake and Lemongrass Beurre Blanc
- Fine Herb Encrusted Salmon Filet, Lemon Dill Butter
- Roasted Salmon Filet, Jonah Crab Herb Gratin, Sweet Corn Cream

## *Accompaniments*

### **Vegetable Accompaniments**

(Select one (1) to accompany all entrée selections)

- Jumbo Asparagus, Marinated Cherry Tomatoes
- Broccolini, Roasted Roma Tomatoes
- Julienned Vegetable Medley
- Sautéed Haricot Vert, Roasted Peppers and Shiitake Mushrooms
- Vegetable Bundle
- Ratatouille Stuffed Tomato

### **Starch Accompaniments**

(Select one (1) to accompany all entrée selections)

- Herb Roasted Fingerling Potatoes
- Steel Cut Barley Risotto
- Olive Oil Smashed Potato Cake
- Potatoes au Gratin
- Sweet Corn and Bacon Grit Cakes
- Crispy Polenta Cake, Herbs & Parmesan
- Boursin Herb Whipped Potatoes
- Orzo and Broccoli Gratin

# Action Station Selections

Select three (3) Stations as part of the Princess Wedding Package

## Shrimp n' Grits Station

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

## Pasta Station

Penne and Orecchiette Pastas, Alfredo Cream Sauce, Pomodoro Sauces, Italian Sausage, Grilled Chicken, Wild Mushrooms, Fresh Herbs, Parmesan Cheese, Fresh Vegetables, Garlic Bread Sticks

## Risotto Station

Creamy Risotto with Toppings Including: Parmesan Cheese, Forest Mushrooms, Early Peas, Garlic, White Wine, Grilled Chicken, Fresh Herbs, Fire-Roasted Peppers

## Mashed Potato Martini Bar

Served in a Martini Glass

Buttermilk Mashed Potatoes with Toppings Including: Applewood Smoked Bacon Bits, Vermont White Cheddar Cheese, Butter, Scallions, Diced Tomatoes, Sour Cream

## Ceviche Martini Bar (\$2 per guest additional)

Served in a Martini Glass

Honduras Ahi Tuna Ceviche, Shrimp Ceviche, Peruvian Scallops, Calamari and Clam Ceviche, Fresh Tortilla Chips, Lemons, Limes

## Stir Fry Station

Served in Chinese Take-out Containers

Skirt Steak and Chicken, Sesame Teriyaki Glaze, Toppings Including: Shiitake Mushrooms, Scallions, Ginger, Water Chestnuts, Tofu, Bean Sprouts, Asian Vegetable Mélange, Cilantro, Edamame Beans, Pork Pot Stickers and Fried Rice

## Carving Station

Herb Roasted Top Sirloin, Creamy Horseradish Sauce, Gourmet Mustard Selection & Traditional Sage Roasted Turkey Breast, Kentucky Bourbon Jus. Served with Freshly Baked Rolls

## Carving Station Accompaniment Enhancement

\$10 per guest additional  
(Select two (2) for your group)

### Vegetables

Grilled Asparagus with Charred Cherry Tomatoes  
Honey and Maple Glazed Carrots  
Julienned Vegetable Medley  
Green Bean Almandine  
Thyme Buttered Broccoli and Cauliflower

### Starches

Boursin Whipped Potatoes  
Bourbon Whipped Sweet Potatoes  
with Spiced Pecans  
Parmesan Risotto  
Macaroni and Cheese  
Herb Roasted Fingerling Potatoes  
Sausage, Apple and Cranberry Stuffing  
Three Cheese Potato au Gratin

# Wedding Weekend Events

The Ballantyne Hotel & Lodge is delighted to offer preferred pricing for your wedding weekend events.

## Farewell Breakfast

Based on a minimum of 20 guests

Carafes of Chilled Fruit Juices (Orange, Apple, Cranberry)  
Fresh Breakfast Muffins, Petite Croissants, and Bagels  
with Assorted Preserves, Sweet Butter and Cream Cheese  
Fresh Seasonal Sliced Fruit and Berries  
Scrambled Farm Fresh Eggs with Chives  
Southern Style Cheddar Cheese Griots  
Seasoned Breakfast Potatoes  
Belgian Waffles with Butter and Maple Syrup  
Hickory Smoked Bacon and Pork Sausage Patties  
illy® Coffee, Selected Hot Teas  
25 per guest

Upgrade your Egg Selection on the Farewell Breakfast Buffet to an  
Omelet Station for \$5 per guest  
A \$100 attendant fee per 30 guests will apply

## Rehearsal Dinner "Cookout"

Based on a minimum of 20 guests

Creamy Carolina Cole Slaw  
Southern Style Macaroni Salad  
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  
Unsweetened Iced Tea, illy® Coffee  
42 per guest

A \$100 attendant fee per 50 guests will apply if you wish to have a Grill  
Attendant (outdoor events only)

## Bridal Luncheon

### Plated Luncheon

Traditional Cobb Salad, Grilled Chicken  
Choice of Two Dressings  
Your Choice of Flavored Mousse Elegantly Presented in a  
Champagne Flute

26 per guest

### Tea Buffet

A Selection of Harney & Sons Teas  
Assorted Finger Sandwiches  
Warm Plain and Fruit Scones  
Petite Desserts

26 per guest

## Hospitality Refreshments

Fresh Seasonal Berries served in Martini Glasses	5 per guest
Vegetable Crudités Display with Ranch Dressing	7 per guest
Deli Tray with Assorted Deli Meats, Cheeses, Condiments & Rolls	15 per guest
Individual Vanilla Yogurt Parfaits with Fresh Berries & House Made Granola	5 per guest
Hummus & Pita Chips	6 per guest
Freshly Baked Muffins	36 per dozen
Bagels with Cream Cheese	29 per dozen
Freshly Baked Cookies, Brownies, Blondies or Lemon Bars	36 per dozen
Whole Fresh Fruit	36 per dozen
Champagne Mimosa / Champagne Bellini	8 each
Regular & Decaffeinated Coffee & Assorted Hot Teas (2 hours of service)	7 per guest
Assorted Soft Drinks, Juices & Bottled Waters	3 each

Food & Beverage prices are subject to a 22% service charge & applicable taxes. (currently 8.25%).  
Both are subject to change without notice. Please note that service charge is taxable (currently 7.25%).

# Enhancements

## Reception Enhancements

- Fruit & Cheese Display 11 per guest  
European and Carolina Domestic Cheeses including: Blue, Semi-Soft, Goat, Cow and Sheep's Milk. Accompanied with Dried and Fresh Fruit and House Made Jam Sliced Breads, English Crackers and Tuscan Flatbread
- Dipping Display 10 per guest  
Artichoke-Spinach Dip, Traditional Hummus and Roasted Red Pepper Feta Dip Sliced Breads, English Crackers and Tuscan Flatbread
- Antipasto Display 16 per guest  
Prosciutto di Parma, Salami and Soppresata, Pecorino, Gorgonzola, Buffalo Mozzarella and Provolone Cheese with Sun-Dried Tomatoes, Pepperoncini, Marinated and Cured Olives, Roasted Red Peppers and Marinated Artichoke Hearts, Grissini, Focaccia and Ciabatta Bread
- Grand Seafood Display 27 per guest  
Fried Oysters, Fried Scallops, Chilled Jumbo Shrimp, Littleneck Clams Cracked Crab Claws and Mussels, Cocktail Sauce, Rémolade, Lime Cilantro Sauce and Lemon Wedges

\*Custom Logo or Monogram Ice Sculptures available starting at \$700

## Intermezzo Course

- Raspberry or Lemon Sorbet, Fresh Mint Garnish 3 per guest
- Champagne with Choice of Fruit Sorbet, Fresh Mint Garnish 7 per guest

## Spirits

- Upgrade to a Five Hour Premium Bar 7 per guest  
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, House Champagne, Assorted Domestic & Imported Beers and Assorted Soft Drinks
- Signature Cocktails pricing varies  
Allow our "Mixologists" to work with you to create your own personalized wedding cocktail!

## Late Night Snacks

- Gourmet Slider Station\* 16 per guest
- Ballantyne Pizza Station\* 12 per guest
- Hand-Passed Sliders & Mini Milkshake "Shooters" 6 per guest
- Hand-Passed Cake Pops (Red Velvet, Chocolate, Vanilla) 6 per guest
- Viennese Dessert Display 14 per guest
- Dessert Shooter Display 9 per guest

\*Uniformed Chef Attendant required at \$100 per station (1 per 100 guests)



# Wedding Ceremonies

- Ceremony Location (Outdoor or indoor locations available\*) 1,500
- White Folding Chairs 4 each
- Chiavari Chairs 11 each
- Outdoor Sound System 400-500
- Indoor Sound System 40-300
- Wrought Iron Archway 100 each
- Ceremony Staging (Black) complimentary
- White Carpeting & Skirting for 8' X 8' Staging 200

\*All items & ceremony locations subject to availability, must be reserved in advance

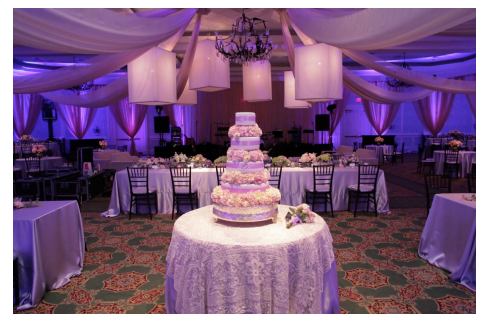
Ceremony costs are subject to NC state sales tax

## Décor & Lighting

- Upgrade to Glass Beaded Chargers (Silver or Gold) 2 per guest
- Satin Napkins (your choice of color) 1-3 per guest
- Upgraded Linens for Cocktail Tables, Gift Table, etc. 25+ each
- Perimeter Draping 16+ per linear ft\*
- Ceiling Draping pricing varies
- LED Uplighting & Pinspotting 75 each\*
- Custom Monogrammed Gobos 195+ each\*
- White Dance Floor 1,000+

\*Additional labor fees apply for decorative draping & lighting. Speak with your Event Manager to obtain a detailed quote. Additional equipment should be reserved a minimum of 60 days in advance to help guarantee availability.

Enhancements are subject to tax and service charge. Please note that service charge is taxable per NC State Law.



## Booking Details

### BALLROOM MINIMUMS

Food and beverage minimums are required to reserve function space at The Ballantyne Hotel. Your Catering Sales Manager will advise you as to what minimums apply to your date and space.

### 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 sixty (60) 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.

# Wedding Planning Worksheet

## EXPECTED ATTENDANCE / MINIMUM GUARANTEE

Total Number of Invitations Sent

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## LOCATION OF CEREMONY

---

## TIME OF CEREMONY

---

## LENGTH OF CEREMONY

---

## WEDDING PICTURES

Will pictures be taken at ceremony site or off-site following ceremony?

---

How long does photographer estimate for taking of wedding pictures?

---

Do you plan on joining your reception / cocktail hour?

---

## RECEPTION SCHEDULE

Reception

---

Doors Open

---

Introductions

---

Dancing / First Dance

---

Invocation / Blessing

---

Toast

---

Meal Service

---

Cake Cutting

---

Dancing / Parent/Family Dances

---

Garter / Bouquet Toss

---

Conclusion

---

During Cocktail Hour (Hors d' Oeuvres)

---

Appetizer / Soup

---

Salad

---

Entrée

---

Dessert

---

Special Needs (Vegetarian, Children, Allergies)

---

## BEVERAGE SELECTIONS

During Cocktail Hour

---

During Meal (Wine Service / Champagne Toast)

---

Toast (Champagne or Cider)

---

Upgraded Bar or Extended Hours

---

## WEDDING CAKE INFORMATION

Cake Top (Floral, Statue or Monogram – Client/Florist to Provide)

---

Floral Decorations for Cake Table (Florist to Provide)

---

Cake Flavor(s)

---

Cake Filling(s)

---

Color of any Decorations

---

Type of Icing / Color of Icing

---

Bride to Keep Topper (?)

---

Served or Placed on Sweet Table

---

## ROOM SET-UP

Table Numbered (Yes / No)

---

Ballantyne Numbers or Bride to Provide

---

Place Card Table (Yes / No)

---

Gift Table / Guest Book

---

Cake Table

---

Coat Check (Cash Basis / Hosted)

---

Votive Candles

---

# Preferred Vendors

We recognize that many details go into creating a beautiful wedding with lasting memories. It is essential that you surround yourself with trusted industry professionals to work together as a team to carry out your vision. For your convenience, The Ballantyne Hotel & Lodge partners with a wide array of companies to ensure that your wedding is the very special day that you have always imagined. Below is a list of vendors we have worked with successfully in the past. We also welcome vendors not listed here that you may have already selected.

*(Preferred Vendors are listed by category in alphabetical order)*

## BEAUTY SERVICES

The Spa at Ballantyne  
704.248.4141  
www.spaballantyne.com

## CAKES & DESSERTS

The Ballantyne Hotel & Lodge  
By Cake Lady Jill  
704-877-7748  
www.weddingcakesbyjill.com

## CLERGY/OFFICIANTS

Rev. Patrick Maloy  
704.263.4677  
www.calmbbluewater.com

Rev. Rebecca Nagy

704.588.4623  
www.acharlotteweddingminister.com

## EVENT PLANNING

Carolina Wedding Design  
704.541.9100  
www.carolinaweddingdesign.com

Dina Berg Blazek Events

704.614.0791  
www.dbbevents.com

Hall & Webb Event Design

704.840.7274  
www.hallandwebb.com

Ivy Robinson Weddings & Events

704.347.3963  
www.ivyrobinson.com

Rogers & Gala Creative Partners, Inc

704.375.9431  
www.rogersandgala.com

Soiree Charlotte

980.322.9309  
www.soireecharlotte.com

The Charmed Event

704.746.5147  
www.thecharmedevent.com

Weddings & The City

704.258.3117  
www.weddingsandthecity.com

## FLORISTS

The Blossom Shop Florist, Inc.  
704.376.3526  
www.blossomshopflorist.com

Buy the Bunch

803.547.5996  
www.buythebunch-fortmill.com

Crawford & Company Florist

704.523.8474 (by Appointment)  
www.crawfordandcompanyflorist.com

## FLORISTS (continued)

Place for Flowers  
704.521.6111  
www.placeforflowers.com

## GOLF ARRANGEMENTS

The Golf Club at Ballantyne  
704.248.4036  
www.golfballantyne.com

## INVITATIONS, FAVORS & GIFT BASKETS

Salutations Fine Stationery  
704.369.5260  
www.salutations.com

## LIGHTING

Scott Brown Productions  
704.525.9775  
www.gosbp.com

## MUSIC & ENTERTAINMENT

Audio to Go DJ Entertainment  
704.537.9300  
www.audiotogodj.com

Carolina Chamber Players

704.367.1949  
www.ccplayers.com

Carolina Strings

704.597.1531  
www.carolinastings.com

Charlotte Strings for Events

704.277.2438  
www.charlottestrings.com

Harp Occasions

803.548.3832  
www.harpmme.com

Split Second Sound (Band & DJ

Services)  
704.907.9507  
www.splitsecondsound.com

Violin by Christine

803.802.1930  
www.violinbychristine.com

## PHOTOGRAPHY

Chuck Eaton Photographers  
704.844.2993  
www.chuckeaton.net

Critsey Rowe Photography

704.777.7707  
www.critseyrowe.com

Cunningham Photo Artists

704.343.2577  
www.cunninghamphotoartists.com

## PHOTOGRAPHY (continued)

Indigo Photography  
704.335.0948  
www.indigocharlotte.com

Kristin Vining Photography

704.258.3117  
www.kristinvining.com

One True Light Photography

704.698.2957  
www.otlphotography.com

Tommy McCart Photography

704.372.3213  
www.tommymccartphotography.com

Torrence Photography

704.472.7529  
www.torrencephotography.com

## PHOTOBOOTH

Shutterbooth  
980.225.7671  
www.shutterbooth.com

## SPA SERVICES

The Spa at Ballantyne  
704.248.4141  
www.theballantynehotel.com

## TRANSPORTATION

Rose Chauffeured Transportation  
704.522.8258  
www.rose-limo.com

## VIDEOGRAPHY

Carolina Video Productions, Inc  
704.661.0320  
www.carolinavideoproductions.com

Merigo Films

704.502.2023  
www.merigofilms.com

Scott Brown Productions

704.525.9775  
www.gosbp.com



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A LUXURY COLLECTION HOTEL

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