



**THE
BALLANTYNE
CHARLOTTE**



2022 – 2023 SOUTH ASIAN WEDDING PACKAGES

Traditional Indian Catering Courtesy of The Bombay Grille or Blue Taj

Vegetarian Buffet

Three Hors D'oeuvres
Four Hour Non-Alcoholic Beverages to include Iced Tea, Regular and Decaffeinated Coffee
Three Vegetarian Entrees
Basmati Rice, Tandoori Naan Breads
Two Condiments
Two Desserts
One Night in a King Balcony Room

\$140 per person plus 24% service fee and tax

Non-Vegetarian Buffet

Three Hors D'oeuvres (2 Veg, 1 Meat)
Four Hour Non-Alcoholic Beverages to include Iced Tea, Regular and Decaffeinated Coffee
Three Vegetarian, 1 Chicken Entree
Basmati Rice, Tandoori Naan Breads
Two Condiments
Two Desserts
One Night in a King Balcony Room

\$155 per person plus 24% service fee and tax

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

The Venue Fee

Fee Ranges Between \$1,500 – \$2,500

Food and Beverage Minimum Ranges Between \$15,000 - \$34,000

Based on Peak and Non-Peak Months, as well as Day of the Week and Holiday Weekends / Plus Service Fee and Tax

Includes:

Venue Rental of Ceremony and Reception Locations
Upgraded Satin Linen and Chivari Chairs
Stage
Ceremony Spa Water Station
20 x 20 Wood Dance Floor
China, Glassware and Flatware
Complimentary Wedding Day Dressing Room for Bridal Party

****All Packages are Customizable*

2020 – 2021 SOUTH ASIAN POST CEREMONY LUNCH PACKAGES

Traditional Indian Catering Courtesy of The Bombay Grille or Blue Taj

Vegetarian Buffet

Three Hors D'oeuvres
Two Hour Non-Alcoholic Beverages to include Iced Tea, Regular and Decaffeinated Coffee
Three Vegetarian Entrees
Basmati Rice, Tandoori Naan Breads
Two Condiments
Two Desserts

\$120 per person plus 24% service fee and tax

Non-Vegetarian Buffet

Three Hors D'oeuvres (2 Veg, 1 Meat)
Two Hour Non-Alcoholic Beverages to include Iced Tea, Regular and Decaffeinated Coffee
Three Vegetarian, 1 Chicken Entree
Basmati Rice, Tandoori Naan Breads
Two Condiments
Two Desserts
One Night in a King Balcony Room

\$140 per person plus 24% service fee and tax

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

Includes:

Hotel Chairs (up to 300 white folding for outdoor ceremony)
Stage
Ceremony Spa Water Station
China, Glassware and Flatware
Complimentary Wedding Day Dressing Room for Bridal Party

****All Packages are Customizable*

WEDDING MENUS

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 Briyani
- Vegetable Pilau
- Goat Biryani
- Vegetable Briyani
- 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

WEDDING MENUS

BLUE TAJ CATERING

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

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
- 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

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
- Imlı 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

WEDDING MENUS

BAR OPTIONS

BEER, WINE & SODA BAR

First Two Hours: \$33 per person
Each Additional Hour: \$8 per person

BALLANTYNE BAR

First Two Hours: \$38 per person
Each Additional Hour: \$8 per person

PREMIUM BAR

First Two Hours: \$46 per person
Each Additional Hour: \$8 per person

TOP SHELF BAR

First Two Hours: \$56 per person
Each Additional Hour: \$8 per person

ON CONSUMPTION

Ballantyne Liquor & Wine: \$10 each
Premium Liquor & Wine: \$12 each
Top Shelf Liquor & Wine: \$14 each
Domestic Beer: \$7 each
Imported Beer: \$8 each
Local Craft Beer: \$9 each
Soft Drinks, Ballantyne Water: \$5 each

BALLANTYNE LIQUOR

Smirnoff Vodka
Bombay Dry Gin
Jim Beam Bourbon
Johnnie Walker Red Scotch
Cruzan Rum
Sauza Silver Tequila
Canadian Club Whiskey

PREMIUM LIQUOR

Titos Vodka
Tanqueray Gin
Jack Daniels Bourbon
Johnny Walker Black Scotch
Bacardi Superior Rum
Patron Silver Tequila
Crown Royal Whiskey

TOP SHELF

Belvedere Vodka
Tanqueray 10 Gin
Makers Mark 46 Bourbon
Macallen 12 Scotch
Ron Zacapa Rum
Sauza Hornitos Tequila
Seagram's VO Whiskey

BALLANTYNE WINE

BV Coastal Estates:
Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir

PREMIUM WINE

Nicolas:
Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir

TOP SHELF

Sonoma Cutrer Chardonnay
Oyster Bay Sauvignon Blanc
14 Hands Cabernet
Sauvignon
Meiomi Pinot Noir

NON-ALCOHOLIC BEVERAGES

Coke Products

DOMESTIC BEER

Bud Light, Budweiser, Miller Lite, Michelob Ultra, White Claw Seltzer, Non-Alcoholic Heineken

IMPORTED BEER

Stella Artois, Sam Adams, Heineken, Corona

WEDDING MENUS

WEDDING CAKE

Our cakes are customized to the couple selecting them.

Cakes are priced per person; smaller orders (typically, anything under 75 servings) are priced per project.

Pricing starts at \$6 per serving. Our pricing tends to average from \$6-\$9 per serving.

Ultimately the price is based on the complexity of design and the number of people being served.

Sheet cakes are available to supplement larger parties and are priced at \$4 per serving.

Cake Flavors

Vanilla Sponge
Chocolate Devil's Food
Lemon Almond
Carrot
Red Velvet

Seasonal Fruits and Jams

Strawberry
Raspberry
Orange
Cherry
Pineapple

Filling

Milk Chocolate Mousse
White Chocolate Mousse
Chocolate Ganache
Italian Buttercream
Vanilla Mouseline
Lemon Curd
Mocha Buttercream
Cream Cheese Icing
Hazelnut Praline Mousse
Coconut Buttercream

Frosting

Fondant
Italian Buttercream
Ganache

ADDITIONAL INFORMATION

- Package prices are subject to change without notice
- 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 professional wedding planner/coordinator with a minimum of "month of" is required - Select from The Hotels vendor list or hire your Catering Manager
- Linen included in package is based on rounds of 10, sweetheart table for bride and groom and cake table.
- Children's meals are \$50.00 ++ (10 and under, may apply towards food and beverage min) includes hors d'Oeuvres, unlimited soft drinks, kids' meal
- Vendor meals are \$45.00 ++ (Chefs Choice, may apply towards food and beverage min)
- Events on Rose Garden must be finished by 10:00pm, no exceptions. In accordance with local ordinance and respect for other hotel guests.
- Event in Ballrooms must be finished by midnight, no exceptions.
- Confetti, glitter and sparklers are not permitted indoors.
- All vendors can begin set up (3) hours prior to event start time.
- All vendors must begin load out immediately after the event ends. There is no storage on the property.
- Menu Selection is required 3 weeks prior to the event to ensure availability.
- Final guarantees are required by 12pm 3 business days prior to the event.
- Alcohol Rules & Regulations – The state of North Carolina prohibits the use of alcoholic beverages other than those provided or served by The Ballantyne.
- Weather Calls are determined based on the most updated local forecast. Decision to move inside will be made by the following deadlines; Breakfast – evening prior, Lunch – 8am day of event, Dinner – 10am day of event.