

Wedding Ceremony Inclusions



Professional Event Staff to provide exemplary service

Your choice of Ballroom, Plaza, or Clocktower Ceremony Location

Ceremony Rehearsal Day Prior

Staging with White or Black Skirting (if needed)

White Pipe and Drape Backdrop (Plaza and Ballroom Locations)

Unity Table with White Linen

Fruit Infused Water Station for Guests

Post Ceremony Champagne for Bridal Party

Ceremony Location for One Hour

\$2000

Wedding Ceremonies are available in conjunction with your wedding reception at Hilton Charlotte Uptown
Pricing is based on a maximum of 200 guests; additional charges apply for larger groups

Wedding Ceremony Locations

Traditional and romantic, the Piedmont Ballroom offers a private setting with dimmed lighting, ornate mirrors, and opulent chandeliers



Grandiose and elegant, the Plaza Atrium features beautiful marble floors, towering 103' ceilings and natural light



Wedding Ceremonies are available in conjunction with your wedding reception at Hilton Charlotte Uptown
Pricing is based on a maximum of 200 guests; additional charges apply for larger groups

Hilton Charlotte Uptown 222 East 3rd Street Charlotte, NC 28202
(704) 331-4380 weddings@hiltoncentercity.com

Reception Package Inclusions



Catering Manager to assist in planning your event

Professional Event Staff to provide exemplary service

Your choice of Buffet, Plated, or Reception Style Dinner

Four Hour Open Bar starting with Welcome Reception

Champagne or Sparkling Cider Toast

Wine Served Tableside with Dinner

Welcome Reception with your choice of three Butler Passed Hors d'oeuvres and one stationary food display

Choice of Elegant Linens and Chiavari chair color

Place Settings to include China, Glassware, and Flatware

Table Numbers and Stanchions

Staging and Wooden Dance Floor*

Dedicated Power Circuits for Band and/or DJ

Two Bridal Party Dressing Rooms on Wedding Day

Two Nights' Accommodations for the Couple including Hilton Signature in-room Wedding Amenity

Special Rates for Guest Accommodations

Four Hour Event Time

*White LED Dance Floor available for additional cost

Per person package pricing is based on a minimum of 100 guests
Additional \$12 per person for 50 to 99 guests

Welcome Reception

Signature Stationary Display

(Choice of One)

Domestic Cheese Display

Cheddar, Swiss, Gouda, Brie, Fresh Berries, Crostini, Crackers

Antipasto Display

Grilled Vegetables, Italian Cold Cuts and Assorted Cheeses,
Selection of Artisan Breads, Crostini

Seasonal Fruit and Crudite Display

Fresh Sliced Fruit and Berries, Carrots, Celery, Cucumbers, Tomato,
Mini Sweet Peppers, Garlic Herb Aioli, Honey Yogurt Dipping Sauces

Butler Passed Hors d'oeuvres

(Choice of Three)

Tuna Crisp

Mini Rosemary Caprese Kabob

Spicy Shrimp Ceviche Spoon

Crab Salad in a Cucumber Cup

Avocado, Prosciutto, Roasted Tomato Crostini

Beef Tenderloin, Blue Cheese, Garlic Crostini

Mediterranean Antipasto Kabob

Lemon Grass Chicken Salad Tart

Smoked Bacon-Wrapped Scallop

Pepper Jack Mac & Cheese Bites

Artisan Corn & Jalapeno Jack Cakes

Smoked Brisket Picadillo Empandas

Grilled Cheese & Tomato Soup Shooters

Low Country Boil Kabob

Crispy Asparagus Asiago Roll

Boursin Stuffed Mushroom

Per person package pricing is based on a minimum of 100 guests

Additional \$12 per person for 50 to 99 guests

Lavender Package

Salads

(Choice of One)

Cucumber Wrapped Local Greens

Local Mixed Greens, Radish, Shaved Carrot, Cherry Tomatoes, Vidalia Onions, Rosemary Crostini, Champagne Vinaigrette

Classic Caesar

Baby Romaine Wedge, Shaved Romano, Ciabatta Croutons, Creamy Caesar Dressing

Caprese Salad

Yellow & Red Tomatoes, Fresh Mozzarella, Basil, Fig Balsamic Glaze

Carolina Salad

Arcadian Spring Mix, Roasted Beets, Walnuts, Goat Cheese, Cherry Tomatoes, Raspberry Vinaigrette

Entrées

(Choice of One)

Seared Chicken with Chianti Reduction

Yukon Gold Garlic Mashed Potatoes, Pan Roasted Carrots & Asparagus

Bourbon Chicken with Honey Maple Glaze

Sweet Potato Mash, Sautéed Cauliflower & Zucchini

Grilled Mahi Mahi with Pineapple Salsa

Roasted Fingerling Potatoes, Roasted Roma Tomatoes, Grilled Asparagus

Baked Salmon with Caper Buerre Blanc

Charred Broccolini, Potato AuGratin

Freshly Brewed Regular and Decaffeinated Coffee, Bread Service

\$135

Gluten Free, Vegetarian, and Vegan Menu Options are available

All package and menu pricing is subject to 25% taxable service charge and applicable state sales tax

Lilac Package

Salads

(Choice of One)

Cucumber Wrapped Local Greens

Local Mixed Greens, Radish, Shaved Carrot, Cherry Tomatoes, Vidalia Onions, Rosemary Crostini, Champagne Vinaigrette

Classic Caesar

Baby Romaine Wedge, Shaved Romano, Ciabatta Croutons, Creamy Caesar Dressing

Caprese Salad

Yellow & Red Tomatoes, Fresh Mozzarella, Basil, Fig Balsamic Glaze

Carolina Salad

Arcadian Spring Mix, Roasted Beets, Walnuts, Goat Cheese, Cherry Tomatoes, Raspberry Vinaigrette

Entrées

(Choice of One)

Grilled Coffee Rubbed New York Strip Steak with Demi Glaze

Sweet Corn Polenta Cake, Sautéed Broccolini

Seared Peppercorn Crusted Beef Tenderloin with Cabernet Sauce

Wild Mushroom Risotto, Roasted Carrots & Asparagus

Seared Sea Bass with Sale Speziato

Lobster Cream Sauce, Potato Au Gratin, Vegetable Bouquet

Arugula and Goat Cheese Stuffed Chicken

Herb Roasted Potatoes, Grilled Asparagus, Herb Citrus Cream Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Bread Service

\$165

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Amethyst Package

Salads

(Choice of One)

Cucumber Wrapped Local Greens

Local Mixed Greens, Radish, Shaved Carrot, Cherry Tomatoes, Vidalia Onions, Rosemary Crostini, Champagne Vinaigrette

Classic Caesar

Baby Romaine Wedge, Shaved Romano, Ciabatta Croutons, Creamy Caesar Dressing

Caprese Salad

Yellow & Red Tomatoes, Fresh Mozzarella, Basil, Fig Balsamic Glaze

Carolina Salad

Arcadian Spring Mix, Roasted Beets, Walnuts, Goat Cheese, Cherry Tomatoes, Raspberry Vinaigrette

Duet Entrées

(Choice of One)

Grilled Beef Tenderloin with Truffle Demi & Seared Salmon with Lemon Butter Sauce

Potato Au Gratin, Grilled Broccolini

Bourbon Glazed Chicken and Parmesan Crusted Sea Bass

Green Pea Risotto, Caramelized Turnips

Half Maine Lobster with Garlic Butter & Petite Filet Mignon and Creamy Peppercorn Sauce

Asiago Gratin Potatoes, Sautéed Asparagus & Carrots

Herb Crusted Chicken and Petite Filet Mignon

Yukon Gold Rustic Whipped Potatoes, Grilled Asparagus, Port Balsamic Reduction

Seared Petite Filet and Herb Marinated Shrimp

Garlic Roasted Potatoes, Honey Carrots, Truffle Demi

Freshly Brewed Regular and Decaffeinated Coffee, Bread Service

\$180

Gluten Free, Vegetarian, and Vegan Menu Options are available

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Violet Package

Salads

(Choice of Two)

Mixed Green Salad

Local Mixed Greens, Radish,
Shaved Carrot, Cherry Tomatoes,
Choice of Ranch or Balsamic Dressing

Tomato and Mozzarella Salad

Basil, Extra Virgin Olive Oil, and
Balsamic Vinegar

Classic Caesar

Baby Romaine Wedge, Shaved Romano,
Ciabatta Croutons, Creamy Caesar Dressing

Chopped Salad

Iceberg Lettuce, Cherry Tomato, Sliced Bell
Peppers, Cucumber, Hard Boiled Egg

Entrées

(Choice of Two)

Bourbon Glazed Chicken

Pesto Marinated Branzino

Seared Herb and Garlic Chicken

Herb and Lemon Marinated Salmon

Carving Station

(Choice of One)

Steamship Carving Station

Steamship of Beef, Whole Grain Mustard, Beef Jus, Horseradish Aioli

Turkey Breast

Sage Rubbed Turkey Breast, Cranberry Chutney

Roasted Prime Rib of Beef (add \$8 to package price)
with Rosemary Au Jus and Creamy Horseradish Sauce

Sides

Seasonal Roasted Vegetables, Wild Rice Pilaf, Au Gratin Potatoes

Freshly Brewed Regular and Decaffeinated Coffee, Bread Service

\$165

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Premium Hosted Bar



Premium Brands

Maker's Mark Bourbon, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Tito's Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Sauza Gold Tequila

Wines

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel

Beers

Stella Artois, Corona, Budweiser, Bud Light, Miller Lite

Non-Alcoholic Beverages

Assorted Soft Drinks, Assorted Juices, Bottled Water, Regular and Decaffeinated Coffee

Upgrade Options

Local Craft Beers (add \$5 to package price)

Olde Mecklenburg Copper, Bold Rock Green Apple Hard Cider, Catawba White Zombie, Sugar Creek Pale Ale, Unknown Over the Edge IPA

Top Shelf Wines (add \$7 to package price)

Storypoint Vineyards Chardonnay, Pinot Noir, Cabernet Sauvignon, and Sunseeker Rosé

Top Shelf Spirits (add \$8 to package price)

Woodford Reserve Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch, Grey Goose Vodka, Hendrick's Gin, Bacardi Gold Rum, Patron Silver Tequila

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Enhancements

Late Night Bites - Cheeseburger Sliders \$36 per dozen

Late Night Bites - Pulled Pork BBQ Sliders \$36 per dozen

Late Night Bites - Breakfast Tacos \$36 per dozen

Scrambled Eggs with choice of Sausage, Ham, Bacon, or Cheese

Popcorn Station \$22 per person

Truffle, White Cheddar, Salt and Vinegar, and Smoky Bacon Flavored Popcorn
Caramel, Chocolate, and Candied Apples

Pretzel Bar \$18 per person

Giant Soft Pretzels with Grain and Yellow Mustards
Dark and White Chocolate Dipped Pretzel Rods
Cinnamon and Sugar Pretzel Rods

French Fry Station \$18 per person

Truffle Potato Fries, Steak Fries, Sweet Potato Fries, Parsnip and Carrot Fries
Lemon Aioli, Mustard, Ketchup, Mayo, Malt Vinegar, Hot Sauce

Comfort Food Station \$18 per person

Mini Corn Dogs, Mini Philly Cheese Steaks, Mac & Cheese Fritters, Fried Chicken Sliders
Pickles, Tomatoes, Ketchup, Mustard, Lemon Meyer Mayo

Sushi Display \$38 per person

(Choice of Three)

California Roll, Spicy Tuna Roll, Dynamite Roll, Philly Roll, Crab and Avocado Roll
Soy Sauce, Wasabi, Pickled Ginger

Minimum order for stations is half of guaranteed guest count, or at least 50 guests.
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