



DOUBLETREE SUITES BY HILTON CHARLOTTE - SOUTHPARK

DOUBLETREE
BY HILTON™



BREAKFAST

Start your meeting off right with a well nourished group of attendees accompanied, by freshly brewed Starbucks® regular and decaffeinated coffee and a selection of fine Tazo teas. Service For 1 Hour. A minimum of twenty-five (25) guests is required for breakfast. If your guarantee is less than twenty-five (25), you will be assessed an additional \$5.00 per person.

We proudly serve cage free eggs.

BREAKFAST BUFFETS

CAROLINA IN THE MORNING

\$37.00 Per Person

Fresh orange, grapefruit and cranberry juice, sliced seasonal melons and berries, bananas, individual fruit yogurts, scrambled eggs with fresh chives, bacon, sausage, roasted potatoes, freshly baked banana nut, bran and blueberry muffins

SOUTHERN HOSPITALITY

\$37.00 Per Person

Fresh orange and cranberry juice, scrambled eggs with fresh chives, choice of smoked bacon or link sausage, roasted potatoes with onions and peppers, Southern style cheese grits, freshly baked Southern style biscuits with scratch-made sausage gravy

THE CLASSIC

\$26.00 Per Person

Fresh orange, grapefruit and cranberry juice, sliced seasonal melons and berries, bananas, individual fruit yogurts, freshly baked banana nut, bran and blueberry muffins

PLATED BREAKFAST

When the focus for the morning is a presentation, our plated options bring the attention to the speaker. Accompanied by fresh orange juice and freshly brewed Starbucks® regular and decaffeinated coffee and a selection of fine Tazo teas.

TRADITIONAL AMERICAN BREAKFAST

\$28.00 Per Person

Scrambled eggs with fresh chives, choice of smoked bacon or link sausage, roasted potatoes with sauteed onions and peppers, assorted muffins and Danish

HEALTH FOCUS

\$30.00 Per Person

Egg whites, turkey sausage, roasted potatoes with sautéed onions and peppers, toasted English muffin

THE DIXIE

\$28.00 Per Person

Scrambled eggs with fresh chives, thick sliced banana rum French toast with warm maple syrup, smoked bacon or link sausage

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*This item is served using raw or undercooked ingredients.

The Department of Health requires us to inform you that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.

MORNING BREAKS

For that morning pick me up, the options are only limited to the imagination. Breaks are based upon a thirty (30) minute service time.

RISE & SHINE

\$17.00 Per Person

Smashed avocado on rustic bread, chilled grilled zucchini & squash, roasted red peppers, sliced roasted deli turkey

KICK START

\$12.00 Per Person

Whole fresh bananas, energy bars and Rice Krispie treats drizzled in milk chocolate

START ME UP

\$16.00 Per Person

Assorted bagels with cream cheese, butter & fruit preserves, freshly baked assorted scones, assorted fruit yogurts

HEALTHY START

\$12.00 Per Person

Assorted fruit yogurts, sliced seasonal fruits, assorted granola bars

BEVERAGE ENHANCEMENTS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

\$70.00 Per Gallon

We proudly brew Starbucks® regular and decaffeinated coffee

ASSORTED TAZO TEAS

\$60.00 Per Gallon

BREAK ENHANCEMENTS

Enhance your menu selection with a la carte specialties

ASSORTED YOGURT

\$3.00 Each

SLICED SEASONAL MELONS & BERRIES

\$14.00 Per Person

With honey vanilla yogurt dipping sauce

ASSORTED BAGELS

\$24.00 Per Dozen

With Cream Cheese

FRESH BAKED CROISSANTS

\$24.00 Per Dozen

FRESH BAKED MUFFINS

\$26.00 Per Dozen

Banana nut, bran & blueberry

FRESH BAKED PASTRIES

\$30.00 Per Dozen

WHOLE FRUIT

\$2.50 Each

Apples, oranges, bananas

GRANOLA BARS

\$2.50 Each

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AFTERNOON BREAKS

Help your attendees to refocus with an afternoon pick me up. Breaks are based upon a thirty (30) minute service time.

HALFTIME

\$14.00 Per Person

Warm soft pretzels, franks in a blanket, chips & salsa

WELLNESS

\$13.00 Per Person

Vegetable crudites with ranch dip, fresh whole fruit and trail mix

THE SNACK ATTACK

\$12.00 Per Person

Popcorn, pretzels, trail mix, peanut M&M's

SWEET & SAVORY

\$15.00 Per Person

DoubleTree signature chocolate chip cookies with walnuts, brownies, whole fresh seasonal fruit and Chexmix

BREAK ENHANCEMENTS

Enhance your menu selection with a la carte specialties

INDIVIDUAL BAG SNACK

\$2.50 Each

Potato chips, pretzels, popcorn or trail mix

ASSORTED CANDY BARS

\$2.50 Each

CHOCOLATE CHIP BROWNIES

\$26.00 Per Dozen

WARM DOUBLETREE SIGNATURE CHOCOLATE CHIP COOKIES

\$40.00 Per Dozen

BEVERAGE ENHANCEMENTS

SOFT DRINKS

\$4.00 Each

Assorted Coke products

BOTTLED WATER

\$4.00 Each

RED BULL

\$4.00 Each

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ALL DAY PACKAGES

ALL DAY BEVERAGE BREAK

\$20.00 Per Person

(eight hours)

Freshly brewed Starbucks® regular and decaffeinated coffee, a selection of fine teas, regular, diet and caffeine free Coca-Cola soft drinks and bottled waters

HALF DAY BEVERAGE BREAK

\$14.00 Per Person

(four hours)

Freshly brewed Starbucks® regular and decaffeinated coffee, a selection of fine teas, regular, diet and caffeine free Coca-Cola soft drinks and bottled waters

ALL DAY MEETING PACKAGE

\$80.00 Per Person

An economical way to ensure your guests are properly nourished and your meeting needs met
minimum of 25 people

Upon Arrival (45 min)

Freshly squeezed orange juice, sliced seasonal melons and berries, freshly baked cranberry nut, bran and blueberry muffins and butter croissants, butter and fruit preserves

Buffet Lunch (60 min)

(Choice of One)

Carolina Barbeque

Let's Salsa

Deli Buffet

Afternoon Pick Me Up (30 min)

DoubleTree signature chocolate chip cookies, brownies and whole fresh seasonal fruit

Continuous refreshments throughout meeting to include:
freshly brewed Starbucks® Regular and Decaffeinated Coffee, a selection of fine teas, regular, diet and caffeine free Coca-Cola soft drinks, bottled waters

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PLATED & BOXED LUNCHES

Our culinary team has created the perfect buffets to ensure a worry free variety for your guests. Buffets are accompanied with freshly brewed sweetened iced tea. Service For 1 Hour. A minimum of twenty-five (25) guests is required for buffets. If your guarantee is less than twenty-five (25), you will be assessed an additional \$7.00 per person.

PLATED LUNCHEONS

Accompanied with:

Garden salad with spring mix, carrots, tomato and cucumber, served with house made ranch dressing and balsamic vinaigrette
Southern style green beans & herb roasted potatoes

BLACK JACK LONDON BROIL

\$42.00 Per Person

Crusted with a blend of spices, fried onion strings

CHICKEN MARSALA

\$40.00 Per Person

With a mushroom sauce

GINGER SALMON

\$45.00 Per Person

Glazed with pineapple ginger sauce

POTATO CRUSTED COD

\$33.00 Per Person

With smoked bacon and garlic herb cheese

CAVATAPPI PASTA

\$38.00 Per Person

Sweet peas, mushrooms in a pesto cream sauce served with a garden salad with spring mix, carrots, tomato and cucumber, with house made ranch dressing and balsamic vinaigrette

DESSERT

(Choice of one)

Traditional Tiramisu

New York Style Cheesecake

Apple Crumb Cake

Strawberry Shortcake

Flourless Chocolate Cake (gluten free)

BOXED LUNCH

SELECT 3 SANDWICHES OR SALADS

\$35.00 Per Person

Boxed lunches are packed with the following:

whole fruit, pasta salad, potato chips, Signature DoubleTree chocolate chip cookie with walnuts, appropriate condiments and assorted Coke products

BOXED SALADS

Chicken Caesar Salad (Gluten Free)

Classic Caesar salad with romaine lettuce, chilled grilled chicken, parmesan cheese and creamy Caesar dressing

Market Salad

Mixed greens, red onion, dried cranberries, tomato, cucumber, ranch dressing

BOXED SANDWICHES

Vegetarian

Balsamic marinated grilled eggplant, zucchini, roasted red pepper and lettuce served on a wheat hoagie

Chicken Caesar Wrap

Sliced grilled chilled chicken, romaine, shredded parmesan with creamy Caesar dressing in a wrap

Roasted Turkey Wrap

Provolone cheese, iceberg lettuce and tomato

Smoked Ham

Provolone cheese, lettuce, tomato on a brioche roll

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LUNCH BUFFET

Our culinary team has created the perfect buffets to ensure a worry free variety for your guests. Buffets are accompanied with freshly brewed sweetened iced tea. Service For 1 Hour. A minimum of twenty-five (25) guests is required for buffets. If your guarantee is less than twenty-five (25), you will be assessed an additional \$7.00 per person.

LET'S SALSA

\$42.00 Per Person

Seasoned ground beef and grilled chicken breast, sautéed peppers and onions, chicken tortilla soup
yellow rice, black beans, soft flour tortillas and taco shells, shredded cheddar and Monterey jack cheeses, shredded lettuce, diced tomatoes, sliced black olives, sour cream, pico de gallo and guacamole
tres leches for dessert

CAROLINA BARBEQUE

\$42.00 Per Person

Eastern Carolina barbeque chicken, Carolina pulled pork, loaded baked potato salad with cheese, broccolini, smoked bacon, green onion and sour cream, creamy Cole slaw, traditional baked beans, buttery kernel corn, baguettes and Kaiser rolls apple cobbler for dessert

THE FAIRVIEW

\$50.00 Per Person

London broil with a mushroom demi, ginger glazed salmon with pineapple salsa, garden rice, broccolini, spring mix salad with carrots, tomato, and cucumber, served with house made ranch dressing and balsamic vinaigrette, cheesecake for dessert

QUEEN CITY

\$42.00 Per Person

Bourbon infused chicken and waffles, meatloaf with jalapeno ketchup, spinach salad with red onion, tomato and buttermilk ranch, roasted potatoes, baked macaroni and cheese, fried okra, freshly baked corn bread, pecan pie for dessert

BUILD YOUR OWN DELI BUFFET

\$42.00 Per Person

Let your attendees build their own lunch with Chef's array of platters to choose from:

Platter of deli meats to include: ham, turkey and roast beef

Platter of condiments to include: lettuce, tomato, red onion, and pickle

Assorted rolls to include: wheat hoagie and brioche roll

Platter of assorted sliced cheeses

Pasta salad

Loaded potato salad

Individual bag potato chips

Mustard and mayonnaise

Signature DoubleTree chocolate chip cookie with walnuts for dessert

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DINNER BUFFET

Accompanied by freshly baked rolls and butter, brewed sweetened iced tea and fresh brewed coffee service. Service For 1.5 Hours. A minimum of twenty-five (25) guests is required for buffets. If your guarantee is less than twenty-five (25), you will be assessed an additional \$10.00 per person.

DINNER BUFFET

QUEEN CITY \$57.00 Per Person

Salads:
(choice of two)
Fresh mozzarella and sliced vine ripened tomatoes with fresh basil and extra virgin olive oil

Traditional Caesar with romaine lettuce, garlic croutons, parmesan cheese and creamy Caesar dressing

Spring mix, carrots, tomato, and cucumber, served with house made ranch dressing and balsamic vinaigrette

Entrees:
(choice of two)
Chicken marsala with wild mushrooms
Herb baked chicken
Roasted pork loin with Jack Daniels glaze
Pepper crusted pork loin with creamy garlic sauce
Marinated London broil with caramelized onions
Pan seared mahi-mahi with lobster cream sauce

Substitute Enhanced Entrees on your buffet selection (priced per person)

Ginger Glazed Salmon
With roasted pineapple and roasted red peppers
\$10.00

Filet Mignon
With burgundy sauce
\$10.00

ACCOMPANIMENTS & DESSERT

Accompaniments:
(choice of two)
Fresh green beans with smoked bacon and sautéed onions
Brown sugar caramelized carrots
Garlic mashed potatoes
Southern style mac & cheese
Garden rice pilaf
Broccolini

DESSERT

(Choice of one)
Raspberry white chocolate cheesecake, Chocolate tuxedo cake, New York style cheesecake

ENHANCE YOUR DINNER WITH WINES BY THE GLASS \$12.00 Per Glass

Select one white and one red:
CK Mondavi Wines:
Chardonnay, Pinot Grigio
Cabernet Sauvignon or Merlot

* See wine list for wines by the bottle

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PLATED DINNER

The Doubletree Suites by Hilton plated dinner selections are beautifully presented and served with freshly brewed sweetened iced tea and fresh brewed coffee service. A minimum of twenty five (25) guests is required for buffets. If your guarantee is less than twenty-five (25), you will be assessed an additional \$10.00 per person.

PLATED DINNERS

FILET MIGNON

\$75.00 Per Person

With Burgundy sauce

BLACK JACK LONDON BROIL

\$57.00 Per Person

With caramelized onions

CHICKEN PROSCIUTTO

\$48.00 Per Person

With artichokes, mozzarella cheese and a smoked tomato sauce

DUSTED CHICKEN BREAST

\$48.00 Per Person

With a boursin cream sauce and toasted panko

ROASTED PORK LOIN

\$46.00 Per Person

With a Fuji apple Vidalia onion chutney

MAHI-MAHI

\$52.00 Per Person

With a lemon butter sauce

GINGER SALMON

\$54.00 Per Person

With a grilled pineapple salsa

ACCOMPANIED WITH:

Salad:

(choice of one)

Field green bouquet, cherry tomato, English cucumber, caramelized red wine poached pear and balsamic vinaigrette

Caprese, vine-ripped roma tomato, fresh mozzarella, fresh basil, pesto oil

Spinach, pancetta, feta cheese, slivered red onion, Mediterranean vinaigrette

Accompaniments:

(choice of two)

Glazed baby carrots

Lemon butter brocolini

Vegetable medley of sugar snap peas, brocolini and cherry Tomato

Roasted potatoes

Dessert:

(choice of one)

Flourless Chocolate cake (GF), New York Style Cheesecake,

Raspberry White Chocolate Cheesecake, Deep Dish Caramel Apple,

Traditional Tiramisu

HORS D'OEUVRES

Bite sized, passed or displayed the perfect way to provide your reception guests with nourishment while socializing.

Fee for passed Hors d'Oeuvres \$50.00

CHILLED HORS D'OEUVRES

CUCUMBER ROUNDS
\$200.00 Per 50 pieces
with Boursin cheese

TOMATO BRUSCHETTA
\$200.00 Per 50 pieces

GOURMET DEVEILED EGGS
\$200.00 Per 50 pieces
whole grain mustard

JUMBO SHRIMP
\$300.00 Per 50 pieces
with SKYY Cocktail Sauce

LOBSTER STUFFED PASTRY SHELL
\$300.00 Per 50 pieces
garnished with Canadian lobster meat

TAPANADE CRUSTINI
\$200.00 Per 50 pieces
queen olives

RED PIMIENTO HUMMUS
\$200.00 Per 50 pieces
toasted pita

HOT HORS D'OEUVRES

STUFFED MUSHROOM
\$200.00 Per 50 pieces
(vegetarian/gluten free)
mixed olive tapenade, Boursin cheese

MINI CRAB CAKES
\$300.00 Per 50 pieces
with red pepper remoulade

BACON WRAPPED SCALLOPS
\$350.00 Per 50 pieces

COCONUT SHRIMP
\$250.00 Per 50 pieces
with mango chutney

SPRING ROLLS
\$200.00 Per 50 pieces
with chili soy sauce

PORK EGG ROLL
\$200.00 Per 50 pieces
with avocado ranch

TERIYAKI BEEF SATAY
\$200.00 Per 50 pieces

GOUDA MAC & CHEESE BITES
\$200.00 Per 50 pieces
with avocado ranch

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STATIONS

The perfect option for your guests to interact with our culinary experts, create your own unique reception experience. Stations are based on a minimum of 25 guests and are designed for 1 hour of service.

All items available when adding to a dinner buffet or plated meal, items cannot be combined to build a buffet.

Chef attendants are required for all carving and action stations at \$100.00 per chef.

DISPLAYS

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$17.00 Per Person

Sliced French bread, assorted crackers and fresh fruit garnish

FRESH GARDEN VEGETABLE CRUDITE

\$14.00

Fresh vegetables with a Boursin herb dipping sauce

CHARCUTERIE DISPLAY

\$23.00 Per Person

Assorted sliced meats, sliced cheeses, brie cheese, fresh mozzarella, boursin cheese, assorted olives, bruschetta dip, hummus, sweet jams, tangy pickles, dried fruits served with sliced bread and crackers

SEASONAL FRUIT DISPLAY

\$14.00 Per Person

Fresh seasonal sliced fruits and fresh berries with a mint yogurt dipping sauce

MEDITERRANEAN DISPLAY

\$16.00 Per Person

Hummus, tapenade, roasted red peppers, artichoke, carrots, celery and French bread slices

CARVING

SAGE ROASTED WHOLE TURKEY

\$13.00 Per Person

Cranberry orange chutney, silver dollar rolls

WHOLE BONE-IN SMOKED HAM

\$13.00 Per Person

Pear compote and whole grain mustard, silver dollar rolls

BLACK PEPPER CRUSTED BARON OF BEEF

\$18.00 Per Person

With garlic au jus, silver dollar rolls

HERB CRUSTED TENDERLOIN OF BEEF

\$25.00 Per Person

With horseradish sauce, silver dollar rolls

SLOW ROASTED PRIME RIB

\$23.00 Per Person

With horseradish sauce, silver dollar rolls

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RECEPTION PACKAGE

The Reception Package is the perfect option if you are looking to create an atmosphere of mingling.

DoubleTree Suites by Hilton Reception Package is designed for reception seating of low and high cocktail tables and is based on a minimum of 25 guests for one hour of food service and 1.5 hours of bar service.

OUR SIGNATURE DISPLAY

a variety of sliced domestic cheeses with sliced bread, crackers and a fresh fruit garnish

BEER & WINE BAR

CK Mondavi wines, domestic and imported beers

SPIRITS

Spirits
Vodka, Skyy
Gin, Beefeater
Rum, Bacardi Superior
Tequila, Sauza Silver
Bourbon, Jim Beam
Scotch, Dewar's

ENHANCE YOUR RECEPTION EXPERIENCE

by adding one of the following displays to your reception:

CHARCUTERIE DISPLAY

\$23.00 Per Person

Assorted sliced meats, sliced cheeses, brie cheese, fresh mozzarella, boursin cheese, assorted olives, bruschetta dip, hummus, sweet jams, tangy pickles, dried fruits served with sliced bread and crackers

MEDITERRANEAN DISPLAY

\$12.00 Per Person

SEASONAL FRUIT DISPLAY

\$14.00 Per Person

Seasonal sliced fruits and fresh berries with a mint yogurt dipping sauce

DISPLAYED HORS D'OEUVRES

(choice of three)

Cold Selection:

Tomato basil bruschetta
Cucumber rounds with herb cream cheese
Grilled steak topped with chimichurri sauce on a crostini
Lobster stuffed pastry shell

Hot Selection:

Coconut shrimp with spicy mango chutney
Sesame chicken tenders with sweet chili Thai dipping sauce
Beef tenderloin brochette with whole grain mustard glaze
Pork eggroll with avocado ranch dip
Spinach and feta phyllo triangle
Vegetable spring rolls with a plum dipping sauce
Gouda mac & cheese bites

PACKAGE PRICING

Based on 1 hour of food service and 1.5 hours of bar service.

MENU PACKAGE

\$50.00 Per Person

without bar service

MENU PACKAGE

\$66.00 Per Person

with beer & wine bar service

MENU PACKAGE

\$78.00 Per Person

with full bar service

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distributed to servers, bussers and/or bartenders assigned to the event.

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BASIC & PREMIUM BAR PACKAGES

All bars are stocked with: CK Mondavi Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Merlot

Beers: Bud Light, Coors Light, Corona Extra and Stella Artois.

Appropriate mixers, soft drinks and bottled water.

SILVER BAR PACKAGE

\$20.00

- Spirits
- Vodka, Skyy
- Gin, Beefeater
- Rum, Bacardi Superior
- Tequila, Sauza Silver
- Bourbon, Jim Beam
- Scotch, Dewar's

Additional Hour
Per Person Per Hour
\$11.00

PLATINUM PACKAGE

\$30.00 Per Person

- Spirits
- Vodka, Grey Goose
- Gin, Hendrick's
- Rum, Captain Morgan
- Rum, Bacardi Cuatro
- Tequila, Patron Silver
- Bourbon, Woodford Reserve
- Scotch, Johnny Walker Black

Additional Hour
Per Person Per Hour
\$14.00

GOLD BAR PACKAGE

\$25.00

- Spirits
- Vodka, Ketel One
- Gin, Bombay Sapphire
- Rum, Bacardi Cuatro
- Tequila, Espolon
- Bourbon, Makers Mark
- Scotch, Johnny Walker Red

Additional Hour
Per Person Per Hour
\$12.00

WINE AND BEER BAR PACKAGE

\$15.00

Additional Hour
Per Person Per Hour
\$8.00

All Bars require one bartender per 150 guests with a attendant fee of \$90.00. per bartender

Cash Bars require a minimum guarantee of \$300.00 per bar.

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CONSUMPTION & CASH BARS

All bars are stocked with: CK Mondavi Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Merlot

Beers: Bud Light, Coors Light, Corona Extra and Stella Artois.

Appropriate mixers, soft drinks and bottled water.

CONSUMPTION BAR

SELECT BRAND COCKTAILS

\$9.00

Spirits

Vodka, Skyy

Gin, Beefeater

Rum, Bacardi Superior

Tequila, Sauza Silver

Bourbon, Jim Beam

Scotch, Dewar's

PREMIUM BRAND COCKTAILS

\$10.00

Spirits

Vodka, Ketel One

Gin, Bombay Sapphire

Rum, Bacardi Cuatro

Tequila, Espolon

Bourbon, Makers Mark

Scotch, Johnny Walker Red

SUPER PREMIUM BRAND COCKTAILS

\$12.00

Spirits

Vodka, Grey Goose

Gin, Hendrick's

Rum, Captain Morgan

Rum, Bacardi Cuatro

Tequila, Patron Silver

Bourbon, Woodford Reserve

Scotch, Johnny Walker Black

WINES BY THE GLASS

\$12.00 Per Glass

CK Mondavi

IMPORTED BEER

\$7.00 Per Bottle

DOMESTIC BEER

\$6.00 Per Bottle

CASH BAR

Minimum sales of \$300.00 is required for each cash bar. If this minimum is not reached, the difference will be charged.

SELECT BRAND COCKTAILS

\$10.00

PREMIUM BRAND COCKTAILS

\$11.00

SUPER PREMIUM BRAND COCKTAILS

\$13.00

WINES BY THE GLASS

\$13.00 Per Glass

CK Mondavi

IMPORTED BEER

\$7.00 Per Bottle

DOMESTIC BEER

\$6.00 Per Bottle

BOTTLED WATER & JUICES

\$3.00 Per Bottle

ASSORTED SOFT DRINKS

\$3.50 Per Bottle

All Bars require one bartender per 150 guests with a attendant fee of \$90.00.

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WINE

The DoubleTree Suites by Hilton Charlotte SouthPark invites you to enhance your guests' dining experience with our excellent wines.

WHITE WINES

CHAMPAGNE/SPARKLING & PROSECCO

Prosecco, Mionetto Avantgarde, Brut, Italy 44.00
Le Grand, Courtage, Blanc de Blanc, France 43.00

MOSCATO/ROSE

Moscato, Villa Pozzi, Italy 35.00
Rose, Belleruche, Rhone, France 44.00

SAUVIGNON BLANC & PINOT GRIGIO

Sauvignon Blanc, Oyster Bay, New Zealand 38.00
Pinot Grigio, Gemma di Luna, Italy 44.00

CHARDONNAY

William Hill, California 40.00
C.K. Mondavi, California 37.00

RED WINES

PINOT NOIR

Meiomi, California 52.00
Oyster Bay, New Zealand 48.00

CABERNET SAUVIGNON

C.K. Mondavi, California 37.00
Josh Cellars Craftsman, California 44.00

MERLOT / MALBEC / BLENDS

Merlot, Greystone, California 36.00
Malbec, Gouguenheim, Argentina 44.00
Red Blend, Joel Gott Palisades, California 46.00

HAYES RANCH WINES \$38.00 Per Bottle

We are proud to be partnering with Hayes Ranch, a premier California Winery.

The Hayes Family was a true California ranching family whose livelihood depended on the land. The Wente Family Estates winemaking team carries on the Hayes family tradition by crafting bright, delicious wines from premier California vineyards.

Chardonnay
Hints of oak and cinnamon-kissed green apple flavors creates a very smooth wine with a soft fruity finish.

Cabernet Sauvignon
Flavors of red cherry, anise, and a hint of vanilla. This wine is well balanced with medium tannins, a smooth mid- palate and a spicy, coffee finish.

Rose
This blend includes Grenache and Mouvedre, which add to the flavor profile of this wine.

All prices unless otherwise stated are per person and subject to a 26% service charge of which 13.5% is gratuity and 12.5% is service, plus applicable local and state sales tax. Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the event.

AUDIO VISUAL

We are dedicated to making your meeting a success. Our staff of trained professionals are here to assist you with your audio visual needs.
A one time \$90 set-up and strike fee applies to all audio visual.

POPULAR PACKAGES

MEETING OWL

\$300.00 Each

Create an immersive hybrid meeting experience in any space with the intelligent 360° camera, mic, and speaker

ENHANCED WIRELESS INTERNET

\$100.00

Unlimited bandwidth

WIRELESS INTERNET

\$5.00 Per Person

Standard bandwidth

LCD PACKAGE

\$350.00 Each

1500 lumens LCD Projector, 8' Screen, power strip and extension cord and table

LCD SUPPORT PACKAGE

8' Screen, power strip and extension cord and table 120.00

6' Screen, power strip and extension cord and table 110.00

AUDIO EQUIPMENT

Wired Microphone with stand 30.00

Wireless Hand Held Microphone 165.00

Wireless Lavalier Microphone 165.00

4 Channel Audio Mixer 110.00

6-12 Channel Audio Mixer 135.00

Compact Disc Player/Recorder 80.00

Mini computer speakers 45.00

Laptop Audio Patch 70.00

PAPER COPIES

\$0.20 Each

Black & White

PROJECTION EQUIPMENT

Slide Advancer - 30.00

LCD Projector - 1500 Lumens 355.00

LCD Projector - 4500+ Lumens - Large Meeting Room 700.00

ADMINISTRATIVE EQUIPMENT

Inkjet Printer 150.00

Color Laser Printer 400.00

Laptop Computers 250.00

MacBook 300.00

CONFERENCE ACCESSORIES

Flip-chart: Paper Pad & Markers 45.00

Post-it Upgrade 10.00

3' X 4' Whiteboard: Dry Eraser, Stand & 2-Markers 35.00

Presentation Easel 20.00

Extension Cord or Power-Strip Surge Protector 20.00

VGA Switcher (2 laptops) 45.00

25' VGA Cable 35.00

50' VGA Cable 60.00

XLR Cables 20.00

CONFERENCING

Phone Line (dedicated) 75.00

Speakerphone/Telephone 130.00

VIDEO PRESENTATION EQUIPMENT

27" Color TV w/Rollcart 130.00

50" Plasma Monitor 450.00

60" Plasma Monitor 550.00

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\$90.00 Set-Up & Strike Fee Applies to all Audio Visual

INFO

To assist you with your planning our experts are available to answer your questions

MEAL SERVICE

Plated meal service is based on a one (1) hour serve time.

Breaks are based upon a thirty (30) minute service time.

Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours. Buffets have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25), you will be assessed an additional \$5.00 per person. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

An extension of actual service times is subject to additional labor fees

Meal service beginning after 10:00PM will be assessed a 50% menu surcharge.

ADDITIONAL CHARGES

There will be a labor charge for any food function of less than twenty-five (25) guests: \$5.00 - \$10.00 per person.

Carvers, Made to Order, Station Attendants or Butler-Style Servers: \$100.00 each.

Bartenders: \$100.00~ 1 per hundred and fifty (150) guests, four (4) hour shift

Room Re-Sets: If a room set-up is changed within 24 hours of the event, there will be a minimum additional fee of \$200.00 for the re-sets. Fee subject to increase depending on the room size and complexity of the changes.

On National Holidays an additional labor fee may be added for meals.

SERVICE CHARGE, GRATUITIES, ADMINISTRATIVE FEE, TAXES

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GUARANTEES

Final attendance must be specified by noon three (3) business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater

Dietary restriction numbers are required when guarantee is provided. If there are no dietary selections listed on the original arrangements the hotel reserves the right to provide a vegetarian meal to a number not greater than 3% of the actual guarantee.

PAYMENT

Payment shall be made in advance of the function unless credit has been

FOOD & BEVERAGE

Menu Selections

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.

- Bread is available upon request.

- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness

- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.

- All pricing is guaranteed ninety (90) days prior to your event date.

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges may apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability

LINEN

White linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

FLORALS, DÉCOR, ENTERTAINMENT

The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Insurance riders are required for all outside vendors.

Additionally we can do the billing keeping your master account clean and

established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners.

A \$50.00 charge per banner may apply.

AUDIO VISUAL

For your convenience, we have our knowledgeable on-site team of professionals to provide state of the art audio visual equipment.

LOST AND FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following and event.

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simple. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

SHIPPING AND PACKAGES

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Package handling fee of \$25.00 will be assessed for larger quantities.

Special mailing services are available through the Business Center at a nominal fee. For all your business needs, including copying, faxing, creative services, and video duplication our Business Center is open 24 hours to all in-house guests.

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.