



MEMORIES ARE MADE HERE



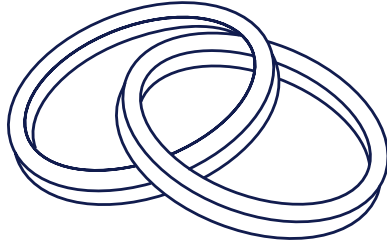
DOUBLETREE SUITES BY HILTON CHARLOTTE-SOUTHPARK

6300 Carnegie Blvd, Charlotte, NC 28211

T (704) 364-2400

[Hilton.com/en/hotels/cltdtdt-doubletree-suites-charlotte-southpark](https://www.hilton.com/en/hotels/cltdtdt-doubletree-suites-charlotte-southpark)





WELCOME

Your wedding is one of the most meaningful times of your life. DoubleTree Suites by Hilton Charlotte - Southpark takes the guesswork out of your preparation by providing the perfect backdrop and expertise for an experience you'll never forget. We're here to make this memorable time stress-free, enjoyable and extraordinary.

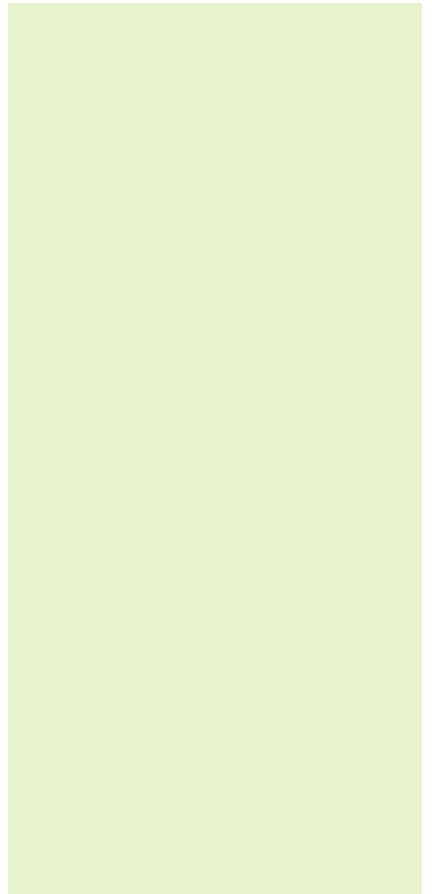
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YOUR CEREMONY

With a range of options to choose from, our ceremony spaces are designed to accommodate events of all sizes and styles. From intimate gatherings to grand affairs, we have the perfect space for you. Our expert event planners will work with you every step of the way to ensure that your event is unforgettable.

THE CEREMONY

The DoubleTree Suites by Hilton Charlotte SouthPark offers two special ceremony locations that create the most intimate experiences for memorable moments that will last a lifetime.

GARDEN PAVILION

Nestled in our Garden Courtyard, the Garden Pavilion provides a special ceremony location that will create the most intimate experience for memorable moments that will last a lifetime.

\$1,000

MICRO WEDDINGS

The Selwyn Room provide an intimate ceremony space perfect for weddings from ten to sixty guests.

\$500

WEDDING CEREMONY INCLUDES:

- Beautiful Outdoor and Indoor Settings
- Wedding Rehearsal based on availability
- White Garden Chairs (up to 150)
- Wired Microphone with Stand





YOUR RECEPTION

Our versatile spaces can accommodate events of all sizes and styles, from intimate gatherings to grand celebrations. With state-of-the-art lighting and sound systems, comfortable seating, and stunning decor, our spaces provide the perfect atmosphere for your event.

THE RECEPTION

Our Cocktail and Reception Venues Will Continue to Impress. Your Wedding Specialist Will Present Our Unique, Traditional and Formal Options to Suit Your Needs.

RECEPTION PACKAGE INCLUDES:

- Complimentary Deluxe Overnight Accommodations for the Bride and Groom the Night of the Wedding complete with Champagne and Chocolate-Covered Strawberries
- Continental Breakfast delivered to your Suite the following morning
- Luxury Guestrooms at Reduced Rates for your Guests
- Online Page for Guest Room Reservations
- Passed Hors D'oeuvres with White Glove Service
- Four Hour Open Bar
- Champagne Toast or Non-Alcoholic Sparkling
- Designer Wedding Cake
- Cake Cutting Service
- Chair Covers with Sashes available in a Variety of Colors
- Hotel Centerpieces for your Dinner Tables
- Floor Length White Linen with White Overlays and White Napkins
- Menu Tasting for up to Four people
- Dance Floor
- Bartender Services
- Champagne Toast
- Staging for Entertainment
- Complimentary Self Parking for the Wedding Guests
- Highly Accomplished Executive Chef to Create a Culinary Experience Beyond Your Dreams
- Hilton Honors Points

MINIMUMS:

Food & Beverage Minimum are based on Dates & Availability

* Food & Beverage Minimums do not include tax, service charge, audio visual or miscellaneous items.



MENU

PLATED SERVICE | \$112+

4 HOUR OPEN BAR



COCKTAIL HOUR

PASSED HORS D'OEUVRES (SELECT TWO)

Cold Selection:

- Hummus and Eggplant Confit with Toasted Nann Bread
- Tomato Basil Bruschetta
- Mini Buffalo Mozzarella and Tomato Kabobs drizzled with Balsamic Glaze
- Grilled Steak topped with Chimichurri Sauce on a Crostini
- Lobster Stuffed Pastry Shell

Hot Selection:

- Coconut Shrimp with Spicy Mango Chutney
- Beef Tenderloin Brochette with Whole Grain Mustard Glaze
- Chicken Satay with Peanut Sauce
- Dusted Shrimp with Chipotle Aioli
- Spinach and Feta Phyllo Triangle
- Vegetable Spring Rolls with Plum Dipping Sauce
- Mini Crab Cakes with Roulade

COCKTAIL HOUR ALSO FEATURES

- A Variety of Domestic Cheeses with Sliced Bread, Crackers and Fresh Fruit Garnish
- Fresh Garden Vegetable Crudite with Buttermilk Ranch and Roasted Red Pepper Hummus Dipping Sauce

MAIN EVENT

SALAD PRESENTATION (SELECT ONE)

- Fresh Mozzarella and Sliced Vine Ripened Tomatoes with Fresh Basil, Extra Virgin Olive Oil, and Cracked Black Pepper
- Field Greens with Cherry Tomatoes, Carrots and Cucumber
- Classic Caesar with Romaine Lettuce, Garlic Croutons and Parmesan Cheese
- Baby Spinach, Chopped Egg, Smoked Bacon, Red Onions, Dried Cherries, Tomatoes, Bleu Cheese and Candied Pecans

Prices are per person and subject to a 26% service charge plus applicable local and state sales tax.

DINNER ENTRÉES (SELECT ONE)

- GRILLED SIRLOIN | \$114.00 Per Person
Topped with Chimichurri
- CHICKEN ROULADE | \$112.00 Per Person
Filled with Marinated Spinach, Sun Dried Tomatoes and Pine Nuts topped with Garlic Herb Cream Sauce
- ROASTED SALMON | \$120.00 Per Person
Topped with Garlic Herb Cheese and Smoked Bacon
- CHICKEN PROSCIUTTO | \$112.00 Per Person
With Prosciutto, Artichokes, Mozzarella Cheese and Tomato Sauce
- TENDERLOIN MEDALLIONS | \$117.00 Per Person
Topped with Green Tomato Confit
- BLACKENED MAHI-MAHI | \$115.00 Per Person
Topped with Pineapple Salsa

ACCOMPANIMENTS (SELECT TWO)

- Broccolini
- Green Beans with Smoked Bacon and Sauteed Onions
- Lemon-Butter Asparagus
- Julienne Summer Squash Medley
- Brown Sugar Caramelized Carrots
- Garlic Mashed Potatoes
- Balsamic Glazed Yukon Gold Potatoes
- Garden Rice Pilaf
- Quinoa and Brown Rice Primavera

SWEET ENDINGS

- Custom Designed Wedding Cake
- Coffee and Tea Service



THE MENU

BUFFET SERVICE | \$117

4 HOUR OPEN BAR

COCKTAIL HOUR

PASSED HORS D'OEUVRES (SELECT TWO)

Cold Selection:

- Hummus and Eggplant Confit with Toasted Nann Bread
- Tomato Basil Bruschetta
- Mini Buffalo Mozzarella and Tomato Kabobs drizzled with Balsamic Glaze
- Grilled Steak topped with Chimichurri Sauce on a Crostini
- Lobster Stuffed Pastry Shell

Hot Selection:

- Coconut Shrimp with Spicy Mango Chutney
- Beef Tenderloin Brochette with Whole Grain Mustard Glaze
- Chicken Satay with Peanut Sauce
- Dusted Shrimp with Chipotle Aioli
- Spinach and Feta Phyllo Triangle
- Vegetable Spring Rolls with Plum Dipping Sauce
- Mini Crab Cakes with Roulade

COCKTAIL HOUR ALSO FEATURES

- A Variety of Domestic Cheeses with Sliced Bread, Crackers and Fresh Fruit Garnish
- Fresh Garden Vegetable Crudite with Buttermilk Ranch and Roasted Red Pepper Hummus Dipping Sauce



MAIN EVENT

SALAD PRESENTATION (SELECT ONE)

- Fresh Mozzarella and Sliced Vine Ripened Tomatoes with Fresh Basil, Extra Virgin Olive Oil, and Cracked Black Pepper
- Field Greens with Cherry Tomatoes, Carrots and Cucumber
- Classic Caesar with Romaine Lettuce, Garlic Croutons and Parmesan Cheese
- Baby Spinach, Chopped Egg, Smoked Bacon, Red Onions, Dried Cherries, Tomatoes, Bleu Cheese and Candied Pecans

DINNER ENTRÉES (SELECT TWO)

- Chicken Breast with Prosciutto, Artichokes, Mozzarella Cheese with a Smoked Tomato Sauce
- Breaded Herb Chicken Breast Topped with Three Cheese Blend and Tomato Sauce
- Chicken Roulade Filled with Marinated Spinach, Sun Dried Tomatoes and Pine Nuts Topped with Garlic Herb Cream Sauce
- Pork Loin with Apple Jack Daniels Sauce
- Pan Seared Tenderloin Medallions with Demi Glaze
- Ginger Glazed Salmon with Grilled Pineapple and Roasted Red Peppers
- Mahi-Mahi with Cajun Cream Sauce
- London Broil with Wild Mushroom Sauce

ACCOMPANIMENTS (SELECT TWO)

- Broccolini
- Green Beans with Smoked Bacon and Sauteed Onions
- Lemon-Butter Asparagus
- Julienne Summer Squash Medley
- Brown Sugar Caramelized Carrots
- Garlic Mashed Potatoes
- Balsamic Glazed Yukon Gold Potatoes
- Garden Rice Pilaf
- Quinoa and Brown Rice Primavera

SWEET ENDINGS

- Custom Designed Wedding Cake
- Coffee and Tea Service

Prices are per person and subject to a 26% service charge plus applicable local and state sales tax.



THE MENU

CHEF'S SIGNATURE BUFFET | \$98

4 HOUR OPEN BAR

COCKTAIL HOUR

OUR SIGNATURE DISPLAY

- A Variety of Domestic Cheeses with Sliced Bread, Crackers and Fresh Fruit Garnish

SALAD BAR

- Field Greens with Cherry Tomatoes, Dried Fruits, Feta Cheese with Italian dressing

-AND-

- Traditional Caesar Salad, Cherry Tomatoes, Seasoned Croutons, Parmesan Cheese and Caesar Dressing

APPETIZERS

(SELECT TWO)

HOT ITEMS SERVED IN SILVER CHAFERS

- Italian Chicken Tenders with Tomato Basil Dipping Sauce
- Breaded Zucchini Sticks
- Asparagus and Asiago Cheese in Phyllo
- Seafood Stuffed Mushrooms

COLD ITEMS SERVED ON PLATTERS

- Tomato Basil Bruschetta
- Antipasto Vegetable Fresh Mozzarella Skewers
- Mini Buffalo Mozzarella Kabobs drizzled with Balsamic Glaze

Prices are per person and subject to a 26% service charge plus applicable local and state sales tax.



PASTA STATION

- Cavatappi Pasta and Four Cheese Tortellini
- Tomato Basil Pomodoro Sauce, Creamy Alfredo Sauce
- Ingredients to include Prosciutto, Mushrooms, Peas, Shrimp, Roasted Peppers, Artichoke Hearts, Chicken and Spinach
- Served with Garlic Bread and Parmesan Cheese

AN ATTENDANT FEE IS REQUIRED FOR THE PASTA STATION \$100

SWEET ENDINGS

- Custom Designed Wedding Cake by Preferred Bakeries
- Coffee and Tea Service





YOUR EMBELLISHMENTS

Looking to add an extra touch of elegance and sophistication to your event? Look no further than our catering embellishments! Our expert chefs and catering teams can help you create a truly unforgettable experience for your guests.

THE EMBELLISHMENTS

ACTION STATIONS

SAGE ROASTED TURKEY

\$13.00 per Person

With Cranberry Orange Chutney

HERB CRUSTED TENDERLOIN OF BEEF

\$25.00 per Person

With Horseradish Sauce

SALMON EN CROUTE

\$25.00 per Person

With Dill Beurre Blanc and Cucumber Slaw

SLOW ROASTED PRIME RIB

\$23.00 per Person

With horseradish sauce

DISPLAYS

CHARCUTERIE

\$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

IMPORTED AND DOMESTIC CHEESES

\$17.00 per Person

Sliced French bread, Assorted Crackers and Fresh Fruit Garnish

MEDITERRANEAN

\$16.00 per Person

Traditional Hummus, Tapenade, Roasted Red Peppers, Artichoke, Carrots, Celery and French Bread Slices

Prices are per person and subject to a 26% service charge plus applicable local and state sales tax.



THE EMBELLISHMENTS

DESSERT EMBELLISHMENTS

CHOCOLATE COVERED STRAWBERRIES

\$4.00 Per Piece

Plump Strawberries Dipped in Milk Chocolate and Elaborately Displayed in Elevation Style

ELABORATE VIENNESE TABLE

\$16.95 Per Person

Miniature Sampling of Petite Fours, Eclairs, Cream Puffs, Cheesecakes, Fruit Tarts, Key Lime Tarts, Pecan Tarts and Chocolate Dipped Strawberries

ADDITIONAL EMBELLISHMENTS

Specialty Lighting | Quote Upon Request

Chiavari Chairs | \$7/ person

Specialty Linens | \$11-\$40/ table

House Wine Service with Dinner | \$42/bottle

All prices unless otherwise stated are per person and subject to a 26% service charge plus applicable local and state sales tax.



THE BEVERAGES

LIQUOR

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

WINE

CK Mondavi
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

BEER

Budweiser
Bud Light
Coors Light
Corona Extra
Stella Artois

NON-ALCOHOLIC

Assorted Soft Drinks, Bottled Water, Assorted Juices

PREMIUM LIQUOR UPGRADE

\$10.00 Per Person
Vodka | Ketel One
Gin | Bombay Sapphire
Rum | Bacardi Cuatro
Tequila | Espolon
Bourbon | Makers Mark
Scotch | Johnny Walker Red

ALL MENU OPTIONS INCLUDE FOUR HOUR OPEN BAR

BAR SELECTION ALTERNATIVE

Beer and Wine Bar can be offered in place of a full bar.
Ask your Wedding Specialist for pricing for Additional Hours or Cash Bar Pricing

- Bartender Fees - Additional Bartenders \$100.00++
 - Cash Bars Require a \$300.00++ Minimum
- Subject to tax and service charge.



THE POLICIES

- Venue Tours: We would love the opportunity to personally take you on a tour of our beautiful property to view our ceremony and reception locations, as well as all the other features of our hotel. Appointments are highly recommended. Please call to schedule an appointment with our wedding specialist to ensure the personal attention and dedication we strive to provide.
- Tailored packages: Our packages are created to give ideas and guidance throughout all the decisions that need to be made. Each menu can be tailored to meet your tastes & needs.
- Payment: In order to confirm your date, time and space on a definite basis, a non-refundable deposit is required along with a signed wedding agreement. The initial deposit is 20% of the contracted food and beverage minimum. Final balance is due 10 business days prior to the event. All events must have a valid credit card on file.
- Hotel Accommodations: Your package includes discounted guestroom accommodations for your wedding guests. The Hotel will reserve a maximum of 15 guestrooms at your discounted rate. Your guestroom block will be held up to thirty days prior to the wedding date at which time any guestrooms not reserved will be released and you will not be held responsible for guestrooms not reserved. Blackout dates may apply.
- Menu Tastings: We invite a maximum of 4 people to enjoy the menu tasting. They are upon request only. They are schedule via your wedding specialist and are strictly based on hotel business levels. Menu tastings are not offered on Holidays and/or weekends. There are no exceptions.
- Welcome Bag: We only allow welcome bags to be handed out by the front desk upon each guest's arrival. Please drop off welcome bags to the Sales Office prior to the first guest's arrival.
- Request for Multiple Entrees: You may offer your guests a maximum of two entrée choices: however, please keep in mind the following: If there is a price difference between the two Entrees, the higher price will prevail. All other courses must be the same for all guests, i.e salad and dessert. A guarantee of the breakdown of each entrée selected is due five days prior to the event. Place card MUST be provided for each setting to signify entrée selection to the wait staff.
- Young Adult/Vendor Meals: Young adults between the ages of 5-11 years old will be offered a meal to include chicken fingers, french fries, fruit cup and beverage for \$25.00 per child. At your request, Vendor Meals will be offered as well at a \$25.00 per person charge. Final counts are due five days prior to the event.
- Open Bar charges will reflect ALL guests 21 and over based on the guarantee of event. Each guest ages 12 -20 years will be deducted \$20 from the package price.
- Outside Catering: Hotel will allow special food vendors to be brought in for events ONLY if the hotel cannot execute what the vendor is bringing in. (i.e, snow cones, Cold Stone, Kosher & Indian Cuisine, etc.). All Vendors MUST be licensed, insured and approved by the DoubleTree Suites by Hilton Charlotte SouthPark.
- Decorations: Décor of the event space is the client's responsibility. Use of confetti, glitter and fog are prohibited. In the event that extensive décor cleanup is required, a minimum \$500 cleaning fee will apply. All outside vendors responsible for décor have to be licensed, insured and approved by the DoubleTree Suites by Hilton Charlotte SouthPark.
- Contracted Times for Events: The hotel allows a 2 hour set up time for all events. If more set up time is required in the event/meeting room then it must be contracted. Please note, additional room rental charges may apply. If guests want to extend their end time of the event the night of event then a \$250.00 overtime charge will apply per hour.
- Rehearsal Time and Space Based upon Availability
- Wedding Cake: Wedding cakes are included in your package and are based on specific cake designs provided by the bakery. Should you chose to embellish your wedding cake with special icings, flowers or other types of ornamentation this will result in additional costs that you will pay directly to the bakery. Please schedule your tasting directly with one of our preferred bakeries.
- All prices 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.