



DOUBLETREE

by Hilton™

CHARLOTTE CITY CENTER

Wedding Menu

Weddings by



WEDDINGWIRE

COUPLES' CHOICE

AWARDS®



2023

Package Includes:

Selection of (4) Butler Passed Hors D'oeuvres for Cocktail Hour

Choice of (1) Display for Cocktail Hour

(4) Hour Open Bar with Call Brand Liquors, Wine & Beer

Champagne/Sparkling Cider Toast

Choice of Plated Dinner, Buffet Dinner, or Station Reception

Tables & Chairs for Ceremony, Cocktail Hour, & Reception

Floor Length Table Linens & Napkins

Flatware, China, & Drinkware

Wooden Parquet Dance Floor

Three-Tiered Vases with Floating Candle Centerpieces

Ceremony Rehearsal on Site

Menu Tasting for Up to (4) Guests

Complimentary Honeymoon Suite Night of Wedding with Breakfast the Next Morning

Complimentary Parking for the Couple on the Wedding Day

IHG Reward Points - 3 Points Per Dollar Spent in Guestroom Block + Event

Special Group Rate for Guest Room Block

All prices are subject to a taxable 25% service charge and applicable tax.

Displays

On Display During Cocktail Hour

SELECT ONE

VEGETABLE CRUDITÉ PLATTER

SLICED SEASONAL FRUIT DISPLAY
with Honey Yogurt Dipping Sauce

INTERNATIONAL CHEESE DISPLAY
with Assorted Crackers and Baguettes

CHARCUTERIE DISPLAY

Marinated Asparagus, Heirloom Cherry Tomatoes, Salami, Prosciutto, Soppressata, Assorted Olives

Hors D'oeuvres

Butler Passed During Cocktail Hour

SELECT FOUR

COLD

Cucumber Cup with Shrimp Salad
Cucumber Cup with Boursin Cheese with Pecans
Cucumber Cup with Chicken Salad
Traditional Deviled Eggs
Pimento Cheese Deviled Eggs
Shrimp Salad Deviled Eggs
Roast Beef & Horseradish Cream on Baguettes
Bruschetta
Prosciutto Wrapped Honeydew
Mozzarella and Tomato Skewers

HOT

Baked Brie with Raspberry Coulis
Mini Cheeseburger Sliders
Mini Crab Cakes with Creole Remoulade
Vegetable Spring Rolls with Duck Sauce
Assorted Mini Quiche
Fried Peking Duck Ravioli with Hoisin Sauce
Fried Chicken Tenders with Plum Sauce
Smoked Chicken Quesadillas
Mini Sausage Calzones
Balsamic Marinated Chicken and Vegetable Skewer
Mini Beef Wellington
Spanakopita
Low Country Skewer with Old Bay Aioli
Beef Empanadas
Chicken Satay with Peanut Sauce
Mini Cuban Sandwich with Mustard Sauce
Goat Cheese Honey Wrapped in Phyllo

All prices are subject to a taxable 25% service charge and applicable tax.

Salad

Served with Buffet or Plated Dinner

SELECT ONE

OAK SALAD

Mixed Field Greens, Roasted Pine Nuts with Shredded Carrots, Cherry Tomatoes, Cucumber Slices,
Balsamic Vinaigrette

FORCHETTA SALAD

Artisan Baby Lettuce, Pickled Onions, Cucumber, Cherry Tomatoes, Fried Chickpeas,
Creamy Champagne Herb Dressing

CAESAR SALAD

Hearts of Baby Romaine, Grated Parmesan, Croutons,
Roasted Garlic Caesar Dressing

SPINACH AND FRISÉE PEAR SALAD

Baby Spinach, Frisée, Diced Pears, Brie Cheese Crumbles, Shaved Red Onion,
Port Wine Vinaigrette Dressing

BABY ICEBERG SALAD

Cherry Tomatoes, Blue Cheese Crumbles, Bacon Lardon, Cured & Shredded Eggs,
Creamy Italian Dressing

STRAWBERRY FIELD SALAD

Baby Mixed Greens, Sliced Strawberries, Crumbled Feta Cheese, Roasted Pecans,
Balsamic Vinaigrette Dressing

All prices are subject to a taxable 25% service charge and applicable tax.

Buffet Dinner

\$135.00
per person

Includes Rolls & Butter, Iced Tea, Herbal Tea & Coffee

ENTREES

SELECT TWO

CHICKEN MARSALA

Mushrooms, Caramelized Onions

CHICKEN SCALOPPINI

Seared Chicken Breast with Smoked Mozzarella, Prosciutto, Wild Mushroom

HERBED LEMON ROASTED CHICKEN

Topped with Capers, Gaeta Olives, Peppers, Onions Soffritto

GRILLED SIRLOIN

Tomatillo Salsa Verde

PORK LOIN

Apple Cider Reduction & Sauerkraut

GRILLED ATLANTIC SALMON

Topped with Wilted Spinach, Crab Cream Sauce

ROASTED BEEF STRIP LOIN

Tomato Mushroom Ragout & Mirepoix

REDWINE BRAISED SHORTRIBS (+ \$10 per person)

Horseradish Demi, Crispy Onions

STARCHES

SELECT TWO

Goat Cheese Grits
Garlic Mashed Potatoes
Roasted Baby Potatoes
Potato Gratin
Rice Pilaf
Parmesan Risotto
Macaroni & Cheese

VEGETABLES

SELECT TWO

Asparagus Spears
Broccolini
Grilled Seasonal Vegetables
Roasted Brussels Sprouts
Spanish Zucchini & Corn
Haricot Verts
Honey Glazed Carrots
Roasted Petit Pan Squash with
Goat Cheese

All prices are subject to a taxable 25% service charge and applicable tax.

Plated Dinner

Includes Rolls & Butter, Iced Tea, Herbal Tea & Coffee

Please Note: Final headcount for each entrée is due to the Hotel (14) days in advance

ENTREES

SELECT TWO

CHICKEN INVOLTINI

Stuffed Chicken Breast with Asparagus & Fontina, Leek Cream Sauce, Sweet Potato Mash, Purple Cabbage

\$125.00 per person

HERB ROASTED AIRLINE CHICKEN BREAST

With Roasted Country Potato, Crispy Brussel Sprouts, Caramelized Cipollini Onion, Rosemary Pan Sauce

\$125.00 per person

MEDITERRANEAN CHICKEN

With Eggplant Caponata, Sweet Potato Batonnet, Heirloom Carrots, Sambuca & Tomato Coulis

\$125.00 per person

GRILLED ATLANTIC SALMON

Crab Crusted Salmon, Citrus White Wine Cream, Lentil, Charred Brussels Sprouts

\$125.00 per person

SNAPPER OREGANATA

Baby Heirloom Squash, Farro & Sundried Tomato Risotto With Lobster Sauce

\$140.00 per person

PORK CHOP VALDOSTANA

Fontina Stuffed Pork Chop with Mushroom Bacon Chipotle Sauce, Grits, Collard Greens

\$130.00 per person

8oz MEDALLION CUT SIRLOIN

Mashed Potato, Asparagus, Bordelaise Sauce

\$135.00 per person

12oz NY STRIP

Mushroom Ragout, Root Vegetable Ash, Haricot Vert, Au Poivre Sauce

\$140.00 per person

TERES MAJOR STEAK

Roasted Fingerling Potatoes, Heirloom Tricolor Baby Carrots

\$135.00 per person

FILET MIGNON

Dauphinoise Potatoes, White Asparagus, Red Wine Demi-Glaze

Market Price

CAULIFLOWER STEAK

Tomato Confit, Sautéed Kale, Saffron Cream Sauce

\$125.00 per person

All prices are subject to a taxable 25% service charge and applicable tax.

Station Celebration

\$150.00
per person

Includes Iced Tea, Herbal Tea & Coffee

A Chef Attendant Fee of \$150.00 will be Applied to Each Station

SALAD BAR

Blended Lettuce, Sliced Cucumbers, Shredded Carrots, Croutons, Heirloom Cherry Tomatoes,
Assorted Dressings

Chopped Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Caesar Dressing

CARVING STATION

SELECT TWO

GLAZED FLAT HAM

Rubbed with Mustard and Honey, Slow Cooked, Dijon Mustard, Buttermilk Biscuits

SEMI BONELESS BREAST OF TURKEY

Slow Roasted served with Sweet-Hot Mustard, Orange Cranberry Relish, Petite Rolls

ROASTED PRIME RIB OF BEEF

Herb Crusted, Slow Roasted Prime Rib of Beef, Au Jus, Horseradish Sauce, Petite Rolls

SALMON EN CROUTE

Stuffed with Spinach Topped with Dill Champagne Sauce

SMOKED BEEF BRISKET

Dry Rubbed & Smoked in-house until tender, Texas Vinegar Sauce,
Traditional Barbecue Sauce, Carolina Mustard Sauce, Sweet-Hot Pickles

ROASTED PORK LOIN

Stuffed with Spinach & Prosciutto, Apricot & Apple Gastrique

All prices are subject to a taxable 25% service charge and applicable tax.

Station Celebration

Continued...

PASTA STATION

Includes Bread Sticks, Fresh Cracked Pepper, Grated Parmesan Cheese

SELECT TWO

RIGATONI PUTTANESCA

Olives, Capers, Garlic & Cherry Tomatoes

BUCATINI ALL AMATRICIANA

Pancetta, Caramelized Onion, Grated Pecorino & Pomodoro Sauce

PENNE BOLOGNESE

Grass Fed Ground Beef with Mirepoix & San Marzano Tomatoes

RIGATONI PASTA

Alfredo Sauce with Cippolini Onions, Peas & Pancetta Finished in a Cheese Wheel

CASARECCE

Grass Fed Ground Beef, Caramelized Onions, Urban Farm Mushrooms & Boscaiola Sauce

All prices are subject to a taxable 25% service charge and applicable tax.

Enhancements

ENHANCEMENTS MAY BE ADDED TO ANY PACKAGE

UPGRADED HORS D'OEUVRES

Additional \$3 Per Person Per Item

- Savory Beignet with Lobster Salad
- Beef Tenderloin, Horseradish, Aioli, Arugula on Crostini
- Tuna Tartare on Crispy Rice Salmon Roe Caviar
- Lamb Gyro with Greek Yogurt Sauce
- Scallops Wrapped in Bacon

LATE NIGHT SNACK

\$11 Per Person

Select Two

- Assorted 12" Sliced Pizza
- Chicken & Waffle Bites
- Mini Corn Dogs
- Macaroni and Cheese Bites
- Buffalo Cauliflower Bites
- Pretzel Bites

With Beer Cheese, Mustard or Caramel Cinnamon Sugar

BUILD YOUR OWN DESSERT DISPLAY

\$15 Per Person

Select Four

- Seasonal Panna Cotta
- Donut Holes
- Cake Pops
- Cheesecake Bites
- Chocolate Pot De Crème
- Crème Brulee
- Mini Whoopie Pies
- Banana Pudding Shooters
- Mini Pecan Pies
- Tiramisu Bites
- Key Lime Tarts

GOURMET COFFEE STATION

\$9 Per Person

- Chocolate Shavings, Biscotti, Cinnamon Sticks, Whipped Cream

UPLIGHTING

\$25 Per Light

CHARGER PLATES

- Choice of Silver or Gold
- \$2 Per Person

WHITE DANCE FLOOR

\$500

GOLD CHIAVARI CHAIRS

\$6 Per Chair

NEON SIGN

- "Eat, Drink & Be Married"
- \$100

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Bar

(4) HOUR BAR INCLUDED WITH WEDDING PACKAGE
Call Brand Liquors, Domestic & Imported Beers, Wine, Soda, Mixers

DOMESTIC BEERS

SELECT TWO:

Miller Lite
Bud Light
Budweiser
Coors Light
Yuengling

IMPORTED BEERS

SELECT TWO:

Heineken
Corona Extra
Stella Artois
Blue Moon

CANYON ROAD WINE

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio

CALL BRAND LIQUORS

Jim Beam Bourbon Whiskey
Smirnoff 80 Vodka
Bacardi Silver Label Rum
Juarez Tequila
Beefeaters Gin

BAR ENHANCEMENTS

ADDITIONAL HOUR OF WEDDING BAR PACKAGE

\$10 Per Person

TABLE SIDE WINE SERVICE

\$150 + Price of Wine Bottles

CHOICE OF 2

Cabernet Sauvignon, Merlot, Pinot Noir
Chardonnay, Pinot Grigio, Moscato

SIGNATURE COCKTAIL

\$100 Per Gallon

UPGRADE TO PREMIUM LIQUOR

\$12 Per Person

PREMIUM BRANDS

Jack Daniels Tennessee Whiskey
Tito's Handmade Vodka
Captain Morgan's Spiced Rum
Jose Cuervo Special Gold Tequila
Tanqueray Gin
Dewar's White Label Scotch

A Bartender Fee of \$150 is Required on All Bars. 1 Bartender per 75 Guests.

All prices are subject to a taxable 25% service charge and applicable tax.

The State Alcoholic Beverage Commission Regulates the Sales, Service and Consumption of Alcoholic Beverages. The Hotel, as an Alcoholic Beverage Licensee, is Subject to Regulations Promulgated by the State Alcoholic Beverage Commission, Violations of Which May Jeopardize the Hotel's License. Consequently, it is the Hotel's Policy That Alcoholic Beverages May Not be Brought to the Hotel From the Outside Sources

Preferred Partners

PLANNERS + DAY OF COORDINATION

Clockwork Events & Design
803.412.7173 | kayla@clockworkeventsanddesign.com

Details Wedding Planning
540.908.0374 | libby@detailsweddingplanning.com

QC Wedding Planning
qcweddings7@gmail.com

The Silk Veil Events
704.287.6073 | thesilkveileventsbyivy@gmail.com

CAKE VENDORS + SWEETS

Sweet It Is!
704.351.4668 | info@sweetitis.net

Sky's the Limit Sweets
704.787.8404 | stlbridalsweets@gmail.com

DJ ENTERTAINERS

Carolina DJ Professionals
704.990.5622 | Info@CarolinaDJProfessionals.com

Split Second Sound
704.907.9507 | Info@splitsecondsound.com

Z Brother's Entertainment
704.618.4000 | Zbrothersdjs@gmail.com

LIVE MUSIC

Charlotte Strings for Events
704.390.0563 | Info@charlottestrings.com

Musically Yours
704.560.6152 | Randallsprinkle@windstream.net

Violin by Christine
803.802.1930 | Violin4you@comporium.net

FLORALS

Aprils Floral Expressions
704.572.8398 | aprilfloral@yahoo.com

PK Floral Design
704.650.0959 | Pk.xiong@pkfloraldesign.com

Southern Blossom Florist
704.375.7706 | Gpbuyers@southernblossom.com

RENTALS + DECOR

CLUX
980.318.8880 | info@cluxinc.com

Curated Events
704.523.9300 | dvtassel@cerental.com

Epic Event Rentals
704.960.4100 | concordweddingcenter@gmail.com

First Impressions
704.529.5111 | Info@firstimpressionslinen.com

Party Reflections
704.332.8176 | Tsanders@partyreflections.com

Preferred Partners

PHOTOGRAPHERS

Chris Kruger Photography
704.799.5850 | info@chriskrugerphotography.com

Amy Kluttz Photography
704.431.0622 | amykluttz@hotmail.com

Harry McLaughlin Photography
919.728.0692 | harry@harrymclaughlinphoto.com

Indigo Photography
704.778.5603 or 704.777.6560 | indigo@indigocharlotte.com

VIDEOGRAPHY

Ornate Films
980.521.9184 | jaimie@ornateweddingfilms.com

Shutter Hutch
704.918.7852 | Shutterhutch@gmail.com

West Mint Media
704.998.9637 | Catey@westmintmedia.com

PHOTO BOOTH

Ballantyne Booth
704.713.3325 | Meekins@ballantynebooth.com

ShutterBooth Charlotte Photo Booth
704.469.8420 | Info@shutterbooth.com

Shutter Hutch
704.918.7852 | Shutterhutch@gmail.com

HAIR & MAKE UP

Beauty Asylum
980.202.2655 | Bookme@beautyintervention.com

ERMc Hairstylist
980.785.3762 | Elizabeth@ermchairstylist.com

Makeup by Jenny Le
704.458.3988 | Jennylemua@gmail.com

OFFICIANTS

Rebecca Nagy | 704.588.4623
David Mark Seidel | 704.526.7284
Patrick Malloy | 704.263.4677

CHILD CARE

Platinum Sitters
877.594.5530 | Jessica@platinumsitters.com

TRANSPORTATION

Rose Chauffeured Transportation | 704.522.8258
Executive Car Service | 704.525.2191