



Wedding Ceremony Inclusions



Professional Event Staff to provide exemplary service

Your choice of Ballroom or Plaza Location

One Hour Ceremony Rehearsal One Day Prior

Staging with Black Skirting (if needed)

White Pipe and Drape Backdrop (Plaza and Ballroom Locations)

Unity Table with Coordinating Linens

Fruit Infused Water Station for Guests

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





Grand Staircase for the First Glance

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 quests; additional charges apply for larger groups

Reception Package Inclusions



Catering Manager to assist in planning your reception

Professional Event Staff to provide exemplary service

Your choice of Buffet, Plated, or Reception Style Dinner

Five Hour Open Bar starting with Welcome Reception

Champagne or Sparkling Cider Toast

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

Choice of Elegant Hotel Linens

Place Settings to include China, Glassware, and Flatware

Table Numbers and Stanchions

Staging and Wooden Dance Floor*

Dedicated Power Circuits for Band and/or DI

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

Five 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

Lemon Grass Chicken Salad Tart

(Choice of Four)

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

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 Au Gratin

Freshly Brewed Regular and Decaffeinated Coffee, Bread Service

\$135

~

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

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

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

Entrées

(Choice of Two)

Bourbon Glazed Chicken

Seared Herb and Garlic Chicken

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

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

Pesto Marinated Branzino

Herb and Lemon Marinated Salmon

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

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, Assorted Teas, 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)

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

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 \$22 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. All package and menu pricing subject to 25% taxable service charge and applicable state sales tax.