



ANDREA + MARCUS  
PHOTOGRAPHY

# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU

UNC CHARLOTTE MARRIOTT HOTEL  
WEDDING PACKAGES

2024





## OUR HOTEL

The UNC Charlotte Marriott Hotel and Conference Center located on the scenic campus of UNC Charlotte University, is the perfect location to host your wedding. Modern elegance adorns the expansive social gathering spaces welcoming events of 10 to 500 people. Our Crown Ballroom, is artfully designed with a gorgeous chandelier and floor to ceiling windows that opens to the stunning outdoor Dubois Plaza. This grand setting is ideal for 150-500 guests. The 49er Ballroom is a beautiful setting for a more intimate wedding of up to 150 guests and opens to a spacious and sophisticated Pre-Function area. An extraordinary event experience awaits you and your guests every step of the way at the UNC Charlotte Marriott Hotel and Conference Center.





## CEREMONY PACKAGES

Your Indoor Ceremony Package:  
\$1,800.00 per event

(plus 26% taxable service charge and applicable sales tax)

Theater Style Seating with Spacious Aisles  
Tables for Guestbook, Gifts, Unity Candle

Your Dubois Plaza Outdoor Ceremony Package:  
\$2,500 per event

(plus 26% taxable service charge and applicable sales tax)

Interior Weather Back-up Location  
Theater Style Seating with Spacious Aisles  
Tables for Guestbook, Gifts, Unity Candle

\*\*Day of Coordinator is required for all wedding ceremonies



ANDREA + MARCUS  
PHOTOGRAPHY

## Our Wedding Packages Include

Four Butler Passed Hors d'oeuvres served during the Cocktail Reception.

Continuous Four - Hour Silver Package Bar

Champagne and or Sparkling Cider Toast

Our Staff Will Cut and Serve Your Wedding Cake

House Floor-Length White or Black Linens & Napkins

Tables, China, Flatware, Glassware and Banquet Chairs

18 x 18 Dance Floor

Private Menu Tasting for up to 4 people (Typically 3-4 months prior to wedding)

Private Bridal Hideaway for the Bridal Party to Enjoy Hors d'oeuvres and

Champagne during Cocktail Hour

Upgraded Guestroom for the Couple on your Wedding Night with a Late

Check Out and Breakfast for two in the Golden Owl Tavern

\*\*Wedding Packages require a minimum of 50 attendees\*\*





## COCKTAIL HOUR

# HORS D'OEUVRES

CHOOSE 4

HOT:

### CHICKEN POTSTICKER

Ginger + Soy Glaze

### SKIRT STEAK SKEWER\*

Chimichurri | Cotija Cheese GF

### MARYLAND STYLE CRAB CAKE

Remoulade

### MUSHROOM WONTON

Wasabai Creme Fraiche

### JALAPENO SAUSAGE

Blueberry Brioche Toast | Cherry Chutney

### SMOKED SCALLOP

Candied Bacon Chutney | Herb Aioli GF DF

### LAMB LOLLIPOPS\*

Pomegranate Glaze | Candied Citrus GF DF

### SMOKED PRIME RIB CROSTINI\*

Horseradish Cream | Guinness Reduction

### COFFEE CRUSTED PORK TENDERLOIN\*

Banana chip | Mango Salsa GF DF

### TEQUILA LIME SHRIMP

Grilled Pineapple | Cilantro + Agave Nectar GF DF

### CHICKEN SKEWER

Lemon Marinade | Spicy Peanut Sauce GF DF

### ROCK SHRIMP ARANCINI

Romanesco Sauce

### BROCCOLI + CHEDDAR ARANCINI

Smoked Paprika Aioli

### ROCK SHRIMP + LOBSTER CAKE

Lemon Basil Aioli

### BEEF SATAY\*

Spicy Peanut Sauce | Scallions GF DF

### BACON + BEEF PHILLY CHEESESTEAK RELLENO

Poblano | Cilantro Crema

COLD:

### CAPRESE SKEWERS

Fresh Mozzarella | Heirloom Cherry Tomato GF

### CANTELOUPE SKEWER

Quince | Manchego | Sherry Gastrique GF

### SMOKED SALMON CROSTINI

Tarragon | Mascarpone | Chive

### BALSAMIC FIG GOAT CHEESE FLATBREAD

Saba Vinegar

### TOMATO BRUSCHETTA

Fresh Mozzarella | Basil | Saba Vinegar

### BLUEBERRY & BRIE CROSTINI

Fresh Basil | Berry Gastrique

### BRIE STUFFED STRAWBERRIES

Mint | Lemon Balsamic GF

### SHRIMP CEVICHE

Jalapeno | Tomato | Cilantro | Citrus | Scallion GF DF



## PLATED DINNER PACKAGE

DIFFERENT PERSPECTIVES  
BY ADDIE & KOMAL

Served with Locally Sourced Artisanal Breads and Butter  
Freshly Brewed Regular and Decaffeinated Coffee, Teavana Tea

\$125 per person

### STARTERS

PLEASE SELECT EITHER A SALAD OR SOUP

#### SALADS:

##### CAESAR

Romaine | Crouton | Shaved Parmesan | Traditional Dressing

##### GARDEN

Mixed Greens | Croutons | Cucumber | Tomato | Red Onion |  
Balsamic Vinaigrette

##### CITRUS

Butter Lettuce + Mixed Greens | Mandarin Orange | Hazelnuts |  
Honey + Lime Vinaigrette

##### SPINACH

Strawberries | Candied Pecans | Feta | Red Onion |  
Strawberry Vinaigrette

#### SOUPS:

##### ROASTED TOMATO BASIL BISQUE

Basil Oil | Parmesan Crostini GF

##### BAKED POTATO SOUP

Bacon | Cream | Cheddar Cheese | Green Onion | Creme Fraiche GF

GF - GLUTEN FREE | DF - DAIRY FREE | V+ - VEGAN

### ENTREES

PLEASE SELECT TWO

VEGETARIANS & VEGANS ARE ACCOMMODATED

##### CHICKEN CAPRESE

Mozzarella | Tomato | Spoon Polenta | Fresh Basil | Saba

##### CITRUS CHICKEN

Orzo Pasta | Ratatouille | Asparagus | Caper Butter

##### SEARED CHICKEN BREAST

Airline Chicken | Fingerling Potatoes | Broccolini | Hunter Sauce

##### BRAISED BEEF SHORT RIB

Buttermilk Whipped Potatoes | Haricot Verts | Braising Reductions GF

##### PAN SEARED SALMON

Saffron Rice | Portobello Mushroom | Broccolini | Vera Cruz Sauce

##### SEARED HALIBUT

Italian White Bean Stew | Garlic Seared Kale | Lemon Cream

Prices are subject to 25% taxable service charge and applicable sales tax





## RECEPTION STATIONS PACKAGE

\$135 per person

### DISPLAYS

PLEASE SELECT ONE

#### ARTISANAL CHEESE

Imported + Domestic Cheese | Fresh Berries | Grapes | Assorted Breads

#### CHARCUTERIE + CHEESE

Cured Italian Meats | Olives | House Pickles | Parmesano | Reggiano | Marinated Mozzarella | Mostarda

#### FRUIT DISPLAY

Honeydew | Cantaloupe | Pineapple | Berries | Vanilla Yogurt | Honey GF

#### GRILLED VEGETABLE

Asparagus | Zucchini | Squash | Roasted Red Peppers | Roasted Roma Tomatoes | Shaved Parmesan GF

### SALAD STATION

Mixed Greens | Tomatoes | Cucumbers | Bacon Bits | Hard Boiled Egg | Croutons | Blue Cheese | Feta | Parmesan Cheese

Dressings: Vinaigrette | Ranch

### CARVING STATIONS

PLEASE SELECT ONE

#### SMOKED PRIME RIB\*

Horseradish Cream | Guinness Demi Glace | Cocktail Rolls

#### ROASTED TURKEY

Cranberry Chutney | Gravy | Cocktail Rolls

#### PIT HAM

Whole Grain Mustard | Cocktail Rolls

#### APPLE CIDER PORK LOIN\*

Apple Chutney | Apple Gastrique | Cocktail Rolls

#### HERB CRUSTED BEEF TENDERLOIN\*

Horseradish Cream | Wild Mushroom Demi | Cocktail Rolls

#### ANCHO CRUSTED BEEF STRIP LOIN\*

Cherry Chutney | Guajillo Demi Glace | Cocktail Rolls

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF - GLUTEN FREE | DF - DAIRY FREE | V+ - VEGAN



Freshly Brewed Regular and Decaffeinated Coffee, Teavana Tea

# ACTION STATIONS

PLEASE SELECT TWO

## BUILD YOUR OWN STREET TACO

Pork Carnitas | Chicken Tinga | Flour Tortillas | Corn Tortillas | Lettuce | Cilantro Crema | Morita Salsa | Ancho Tomatillo Salsa | Cilantro | Onion

## POTATO BAR

Horeseradish Whipped Potatoes | Smoked Cheddar Yukon Potatoes | Honey + Ginger Whipped Sweet Potatoes | Sour Cream | Bacon Bits | Scallions | Cheddar Jack Cheese | Mini Marshmallows | Pecans

## ASIAN TACO BAR

Korean Braised Pork | Sambal Braised Beef | Steam Buns | Kimchi | Ginger Pickled Cucumbers | Lime | Siracha

## PASTA BAR

Cavatappi | Penne | Rustic Tomato Sauce | Alfredo Sauce | Grilled Chicken | Italian Sausage | Roasted Mushrooms | Caramelized Onion | Parmesan | Chili Flakes

## BYO COCKTAIL SANDWICH BAR

Beef Tenderloin\* | Turkey Breast | Cocktail Rolls | Horeseradish Cream | Lettuce | Tomatoes | Cranberry Aioli | Red Onion | Whole Grain Mustard

## RAMEN BAR

Ramen Noodles | Rice Noodle Miso Broth | Chicken Broth | Bok Choy | Napa Cabbage | Kimchi | Scallions | Mung Beans | Shitake Mushrooms | Fried Tofu | Pork Belly | Shrimp | Sous Vide Egg\*

Prices are subject to 26% taxable service charge and applicable sales tax





## Bar Packages

### Silver Package

Included in Wedding Package

Wycliff Sparking Brutt, Canyon Road Cabernet, Canyon Road Merlot, Canyon Road Pinot Noir, Canyon Road Chardonnay, Canyon Road Pinot Grigio, Canyon Road Moscato

Select Two Domestic Beers, Select Two Imported Beers, Select One Seltzer

Absolut vodka, Beefeater Gin, Cruzan State Light Rum, Cruzan State Dark Rum, Jimador Tequila Blanco, Jimador Tequila Reposado, Torres 10, Jim Beam, Canadia Club Whiskey, Bushmills Irish Whiskey, Jim Beam Rye, Dewars White Scotch

### Gold Package

\$22.00\* additional per person

Wycliff Sparking Brutt, White Claw Seltzer, Clos Du Bois Cabernet, Clos Du Bois Merlot, Clos Du Bois Pinot Noir, Clos Du Bois Chardonnay, Clos Du Bois Pinot Grigio, Primo Amore Moscato

Select Three Domestic Beers, Select Two Imported Beers, Select One Local Craft

Tito's Vodka, Bombay Sapphire, Bacardi, Myer's Dark Drum, Espolon Tequila Blanco, Espolon Tequila Reposado, Hennessy VS, Elijah Craig, Jack Daniels, Jameson, Bulleit Rye, Glenlivet 12 years

### Platinum Package

\$42.00\* per person

Wycliff Sparkling Brut, White Claw Seltzer, Stella Artois Hard Apple Cider, Louis Martini Cabernet, Barton & Gustier Merlot, Estancia Pinot Noir, Toasted Head Chardonnay, Bella Sera Pinot Grigio, Hogue Riesling

Select Three Domestic Beers, Select Three Imported Domestic Beers, Select Two Local Crafts

Grey Goose, Tanqueray Ten, Bacardi, Appleton Single Estate, Patron Tequila Blanco, Patron Tequila Reposado, Remy VSOP, Knob Creek, Maker's Mark, Tullamore Dew, Templeton 6yrs Rye, Glenfiddich 12 years.

Prices are subject to a taxable 26% service charge and applicable sales tax

\*\*\*Bartender fees are required. \$150 each for the first 3 hours; \$50 for each additional hour



#### Domestic Beer Selection

Budweiser, Bud Light, Coors, Light, Michelob Ultra, Blue Moon, Pabst, Samuel Adams

#### Imported Beer Selection

Heineken, Heineken O.O., Corona Extra, Amstel Light, Stella Artois

#### Local Craft Beer Selection

Cabarrus UNCC Seasonal, Cabarrus Sew Juice IPA, Sycamore Mountain Candy IPA, Sycamore Southern Girl Blonde, Catawba White Zombie White Ale, Sugar Creek Blood Orange IPA, Wicked Weed Pernicious IPA

#### Seltzer

White Claw Mango & Black Cherry

#### Cordials & Mixers Included with Silver and Gold Package Bars

Carolans Irish Cream, Martini & Rossi Dry Vermouth, Arrow Triple Sec, Aperol, Martini & Rossi Sweet, Vermouth, Arrow Peach Schnapps, Campari, Kahlua, Arrow Blue Curacao, Grand Marnier, Angostura, Bitters, DeKyper Sour Apple, St. Germain Elderflower, Bloody Mary Mix, Arrow Amaretto, Sweet & Sour Mix, Red Bull Regular, Fever Tree Tonic, Cranberry Juice, Red Bull Sugar Free, Fever Tree Ginger Beer, Orange Juice, Margarita Mix, Pepsi Products, Pineapple Juice, Mojito Mix, VASA Bottled Water

Prices are subject to a taxable 26% service charge and applicable sales tax  
\*\*\*Bartender fees are required. \$150 each for the first 3 hours; \$50 for each additional hour



# Preferred Partners

---

## Planners & Day of Coordination

Clockwork Events & Design  
803.412.7173 | [kayla@clockworkeventsanddesign.com](mailto:kayla@clockworkeventsanddesign.com)

QC Wedding Planning  
[Qcweddings7@gmail.com](mailto:Qcweddings7@gmail.com)

The Silk Veil Events  
704.287.6073 | [thesilkveileventsbyivy@gmail.com](mailto:thesilkveileventsbyivy@gmail.com)

## Cake Vendors & Sweets

Sweet It Is!  
704.351.4668 | [info@sweetitiis.net](mailto:info@sweetitiis.net)

Sky's the Limit Sweets  
704.787.8404 | [stlbridalsweets@gmail.com](mailto:stlbridalsweets@gmail.com)

The Wow Factor Cakes  
704.325.5095

## DJ Entertainers

Carolina DJ Professionals  
704.990.5622 | [info@carolinadjprofessionals.com](mailto:info@carolinadjprofessionals.com)

Split Second Sound  
704.907.9507 | [info@splitsecondsound.com](mailto:info@splitsecondsound.com)

Z brother's Entertainment  
704.618.4000 | [zbrothersdjs@gmail.com](mailto:zbrothersdjs@gmail.com)

## Rentals & Décor

Curated Events  
704.523.9300

## Live Music

Charlotte Strings for Events  
704.390.0563 | [info@charlottestrings.com](mailto:info@charlottestrings.com)

Musically Yours  
704.560.6152 | [randallsprinkle@windstream.net](mailto:randallsprinkle@windstream.net)

Violin by Christine  
803.802.1930 | [violin4you@comporium.net](mailto:violin4you@comporium.net)

## Florals

Aprils Floral Expressions  
704.572.8398 | [aprilsfloral@yahoo.com](mailto:aprilsfloral@yahoo.com)

PK Floral Design  
704.650.0959 | [pk.xiong@pkfloraldesign.com](mailto:pk.xiong@pkfloraldesign.com)

Southern Blossom Florist  
704.375.7706 | [gpbuyers@southernblossom.com](mailto:gpbuyers@southernblossom.com)

Lily's Greenthumbs Wedding & Event Floral Design  
704.910.2540 | [flowers@lilgreenthumbs.com](mailto:flowers@lilgreenthumbs.com)

# Preferred Partners

## Photographers

Brookelyn Riley Photography  
Brookelynrileyphoto@gmail.com

Amy Kluttz Photography  
704.431.0622 | amykluttz@hotmail.com

Indigo Photography  
704.778.5603 | 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  
980.785.3782 | 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