



canopy™

CHARLOTTE | SOUTHPARK

WEDDING  
PACKAGES

# WHAT'S INCLUDED

THE CANOPY BY HILTON SOUTHPARK IS A FULL SERVICE PROPERTY WITH A TEAM THAT WILL MAKE YOUR WEDDING A DAY TO REMEMBER!

## **Ceremony Package**

- Indoor/Outdoor Ceremony Space (English Garden Terrace/SouthPark Ballroom)
- Any Chairs and Tables Needed
- Setup & Breakdown Provided By Staff

## **Reception Package**

- Indoor/Outdoor Reception Space (English Garden Terrace/SouthPark Ballroom)
- Table, Chairs, Dance Floor, Votive Candles
- Formal Style Setting with glassware, cutlery and china
- Setup, Breakdown, Service Provided By Staff
- Complimentary Bartender Fees
- Complimentary Cake Cutting Fee
- (1) Complimentary Night Stay for Couple
- Discounted Group Room Block
- Discounted Food and Beverage for pre/post wedding events



# PACKAGES

## 704

**\$99 PER PERSON**

Cocktail Hour | 2 passed canapes

Salad | Choice of 1

Buffet | choice of 2 entrees, 1 vegetable, 1 starch

(4) Hour Beer and Wine Bar Package

Champagne Toast



## SOUTHPARK

**\$119 PER PERSON**

Cocktail Hour | 2 passed canapes + 1 display station

Salad | Choice of 1

3 Dinner Stations

(4) Hour 'NOT TOO BASIC' Bar Package

Champagne Toast



## QUEEN CITY

**\$139 PER PERSON**

Cocktail Hour | 3 passed canapes + 2 display stations **OR**

1 action station

Salad | Choice of 1

Buffet **OR** Plated | choice of 2 entrees, 1 vegetable, 1 starch

(4) Hour 'THE GOOD STUFF' Bar Package

Champagne Toast

Pricing does not include 25% Service Charge or 8.25% Sales Tax

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

# RECEPTION

## COLD CANAPES

Deviled Eggs | classic filling

Ginger Shrimp Cocktail

Mini Tomato Bruschetta

Mozzarella + Tomato Rosemary Skewer | balsamic glaze

Blackened Beef + Fingerling Potato Chip | chive

Prosciutto + Melon | mint

Spicy Ahi Tuna on a Cucumber Coin



## HOT CANAPES

Vegetable Empanada | avocado crema

Beef + Veal Meatballs | tomato sauce

Blue Crab Cakes | creole mustard sauce

Korean Style Chicken Skewer | kimchi slaw

Seared Scallops | tomato + garlic confit

Polenta Cakes | caramelized onions, olive tapenade

Oyster Rockefeller

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# DINNER

Inclusive of Bread Service, Water, Tea, Coffee Service

\*Plated dinners will be a composed dish with chef recommendations

## SALAD

Kale Caesar Salad

Arugula Fennel Salad | orange supremes, pecans, citrus vinaigrette

Herb + Tomatoes | buffalo mozzarella, basil, aged balsamic

Wedge Salad | cherry tomato, blue cheese crumbles, bacon, blue cheese dressing

## ENTREES

\*Pan Seared Salmon | rosemary garlic butter

Market White Fish | lemon beurre blanc

\*Prime Rib | horseradish demi sauce

Herb Roasted Chicken | bourbon glaze

Braised Short Ribs | red wine sauce

Charred Cauliflower | celery root puree (v)

Bone-In Heritage Pork Chop | miso mustard apple sauce

## ACCOMPANIMENTS

Crispy Brussel Sprouts

Mushroom Risotto

Charred Vegetables

Roasted Potatoes

Whipped Garlic Potatoes

Asparagus

Wild Rice



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# RECEPTION STATIONS

## ACTION STATIONS

Spuds Bar | *russet potatoes, sweet potatoes, brown sugar butter, candied pecans, whipped butter, horseradish cream, cheddar, sour cream, bacon, garlic shrimp, wild mushroom gravy*

Seafood Paella Station | *bomba rice, prawns, mussels, calamari, clams, saffron picada, lobster fumet*

Pasta | *penne, ricotta ravioli, bolognese, basil pesto, wild mushroom + truffle cream, marinara, parmesan wheel, fresh herbs, chili flakes, grilled chicken, sautéed shrimp*

Carvery | *ham steamship  
dry-aged grass-fed  
prime rib baked  
whole salmon  
sage rubbed airline turkey*

*\*Served with chef selection of sauces and bread*

## DISPLAY STATIONS

Cheese Shop | *domestic sheep, cow, goat, pimento, artisan blends, cloister honey, dried fruit, roasted nuts, artisanal breads + lavash*

Harvest | *raw + roasted farmers market seasonal vegetables, buttermilk scallion dressing, maytag blue cheese dip, pita chips*

Spread | *artichoke tapenade, greek tzataki, curry hummus, romesco, grilled flatbreads, lavash, breadsticks, marinated olives, feta cheese*

Charcuterie | *all-natural cured meats, whole grain mustard, house pickled vegetables, crostini*

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# DRINK

All Bars are stocked with Assorted Coca-Cola Products, Fever Tree Ginger Beer, Ginger Ale, Tonic, Club Soda, Fresh Juices, Garnishes

## NOT TOO BASIC

Deep Eddy Vodka  
Bacardi Superior Rum  
Beefeater Gin  
Lunazul Blanco Tequila  
Jim Beam Bourbon Whiskey  
Johnny Walker Black  
1 Red Wine + 1 White Wine  
2 domestic beers + 2 import beers



## THE GOOD STUFF

Tito's Vodka  
Plantation Original Dark Rum  
The Botanist Gin  
Milagro Tequila  
Bulleit Bourbon  
Macallan 12 Scotch  
2 Red Wine + 2 White or Rose + Sparkling  
2 Domestic Beer + 2 Import Beer

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# LATE NIGHT ADD ON

## PIZZA STATION

\$15 PER PERSON

Choice of 3 |



## NACHO BAR

\$15 PER PERSON

chips, guacamole, salsa, queso, chicken, beef, and all the fixins'



## SLIDERS

\$15 PER PERSON

cheeseburger, buffalo chicken, pulled pork



## WINGS

\$15 PER PERSON

buffalo, bbq, spicy bbq

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# REHEARSAL DINNER

## ADD ON

25 attendee minimum A surcharge of \$5.00 per attendee will be applied for buffet functions that are less than 25 attendees

## CANOPY CHOICE

\$45 PER PERSON

Cream of Tomato Basil Soup | garlic crostini  
Arugula Fennel Salad | orange supremes, pecans, citrus vinaigrette  
Stuffed Chicken Breast | wild mushroom demi  
\*Atlantic Salmon | Southern Green Beans Wild Rice  
Brownies + Blondies

**Enhancer** | Braised Beef Pasta | +\$10 per person

## TASTE OF THE COAST

\$75 PER PERSON

Corn & Crab Bisque  
Garden Greens Salad | House Vinaigrette  
Country Captain Braised Chicken  
Braised Short Ribs | roasted root vegetables, cheerwine glaze  
Crab Stuffed Flounder | lemon thyme sauce  
Tomato and Sweet Corn Succotash  
Hoppin John Rice

**ENHANCER** | choose 1 \$10 choose 2 \$14

Cheerwine Glazed Pork Loin | Fennel Hash Brown Butter Shrimp +  
Grits

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# REHEARSAL DINNER

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### CAROLINA BBQ

\$70 PER PERSON

Chopped Salad | seasonal vegetables, peppercorn buttermilk dressing

House Made Coleslaw

Buttermilk Fried Chicken

Hickory Smoked Brisket | Carolina Gold Sauce

Grilled Salmon | Honey BBQ

OMB Braised Collards

Southern Style Baked Mac and Cheese

Brown Sugar Baked Beans

Jalapeno Cornbread

Apple Fritters

**ENHANCER** | choose 1 \$8 choose 2 \$14

Baby Back Ribs | Bourbon Glaze Hushpuppies



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# BRUNCH ADD ON

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## CANOPY BRUNCH

\$40 PER PERSON

Chef's Selection of Assorted Muffins + Pastries

Chicken + Waffle Skewers | Sriracha Honey

Seasonal Fruit and Berries

Local Cheeses + Charcuterie

Vegetarian + Meat Quiche

Truffle Fries

Mini Pancake + Bacon Stackers | Maple Syrup

Assorted Teas, Regular and Decaf Coffee Orange | Grapefruit |  
Apple Juice

## ALL AMERICAN BRUNCH

\$50 PER PERSON

Cage-Free Scrambled Eggs

Applewood Smoked Bacon and Country Sausage

Chicken + Waffles | Sriracha Honey

Canadian Bacon + English Muffin | hollandaise Biscuits + Gravy

Garlic + Thyme Potatoes

Assorted Muffins + Pastries Assorted Bagels | whipped cream  
cheese, smoked salmon, capers, onions

Seasonal Fruit and Berries

Assorted Teas, Regular and Decaf Coffee Orange, Grapefruit, and  
Apple Juice



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# BUILD YOUR OWN BUFFET

\$40 PER PERSON

includes fresh cut fruit, assorted muffins + pastries, orange juice, apple juice, grapefruit juice, freshly brewed regular + decaf coffee and hot teas

## SELECT TWO

Egg and Veggie Wrap  
Buttermilk Pecan Pancakes  
Egg White Frittata  
Biscuits and Gravy  
Bread Pudding French Toast  
Huevos Rancheros\*

## SELECT TWO

Bacon  
Turkey Bacon  
Sausage Links  
Turkey Sausage  
Honey Ham  
Corned Beef Hash

## SELECT ONE

Hash Browns  
Roasted Red Bliss Potatoes with Onions and Peppers  
Quinoa Hash Browns



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# BRUNCH ENHANCEMENTS

Croissant and Egg Sandwich | \$72 per dozen

Tortilla Breakfast Wrap | \$60 per dozen

Biscuits and Sausage Gravy | \$8 per person

\*Smoked Salmon Gravlox Platter | \$12 per person

Steel Cut Oatmeal | \$5 per person

Hard Boiled Eggs | \$24 per dozen

Cold Press Juices | \$6 per bottle

Cold Cereal and Granola with Milk | \$5 per person

Cottage Cheese and Fruit | \$6 per person

## EVENT STATIONS

Cooked to Order Omelet Station | *applewood smoked bacon, country sausage, ham, smoked salmon, assortment of cheeses, chef's selection garden fresh vegetables* | \$14 per person

Fresh Fruit and Yogurt Smoothie Bar | *daily selection of seasonal fruit, banana, greek yogurt* | \$14 per person

Belgian Waffle Station | *fresh berry compote, whipped cream, vermont maple syrup* | \$12 per person

Avocado Toast Bar | *rustic bread, smashed avocado, chef's selection garden vegetables egg made to order* | \$16 per person

Bagel Bar | *assorted bagels, berry compote, assorted cream cheese, smoked salmon, capers, and onions.* | \$12 per person

Fresh off the Griddle | *buttermilk pancakes, thick cut french toast, assortment of toppings, berry compote, whipped cream, vermont maple syrup* | \$18 per person

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# MAKE IT BOOZY

MIMOSA + BELLINI BAR | orange juice, cranberry juice, peach puree | \$14 per person

CANOPY BLOODY MARY BAR | premium vodka, house bloody mary mix, pickled veggies | \$20 per person



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# PREFERRED VENDORS

## PLANNERS

Fab Created Events | [crystal@fabcreatedevents.com](mailto:crystal@fabcreatedevents.com)

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

Aisha Thomas | [hello@aishathomas.com](mailto:hello@aishathomas.com)

## ENTERTAINMENT

Carolina DJ Professionals | (704) 990-5622

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

East Coast Entertainment | (704) 339-0100

## PHOTOGRAPHY/VIDEOGRAPHY

Digital Sparks Wedding | [hello@digitalsparkstudios.com](mailto:hello@digitalsparkstudios.com)

Moving Mountains | [info@movingmountainsphotography.com](mailto:info@movingmountainsphotography.com)

## DECOR/FLORISTS

CLUX | Email: [ericka@cluxinc.com](mailto:ericka@cluxinc.com)

Designs By Devereux | [info@designsbydevereux.com](mailto:info@designsbydevereux.com)

Iris Blossom | [info@irisblossomclt.com](mailto:info@irisblossomclt.com)

## RENTALS

CE Rental | (704) 523-9300

CLUX | Email: [ericka@cluxinc.com](mailto:ericka@cluxinc.com)

Party Reflections | (704) 332-8176

## DESSERTS/CAKE

Suarez Bakery | (704) 525-0145

Wow Factor Cakes | (704) 654-0598

