



EVENT MENU

WELCOME TO AC HOTELS

A new way to meet where the hotel is your canvas.

AC Hotel Charlotte Ballantyne is proud to present our Event Menu. Our talented event team is ready to serve you modern and localized food and beverages that cater to the progressive tastes of our guests. We will ensure a beautiful and seamless experience that will help you feel more creative, effective and inspired.

Keys to Success:

- Modern design offering stylish, yet efficient spaces
- Attentive service
- Free Wi-Fi in meeting space and sleeping rooms
- Modern and localized menu
- AC Kitchen
- AC LoungeSM





BREAKFAST

AC SIGNATURE BREAKFAST

AC KITCHEN

For groups less than 25,

Must be served in the AC Kitchen with voucher

BAKERY & CONDIMENTS

Bridor de France All-Butter Croissants

Local Specialty Muffin

Freshly Baked Rustic Bread

Whole Grain Bread

Local Jams, Big Spoon Peanut Butter, Nutella, Butter

CHILLED CHARCUTERIE & CHEESES

Sliced La Quercia Prosciutto

Genoa Salami

Roasted Turkey Breast

Brie

Manchego

Sharp Cheddar

Hard cooked eggs peeled

Whole Grain Mustard, Cornichons, Hot Sauce Bar

HOT BREAKFAST

Gruyere, Leek, and Spinach Egg Tart

Bacon and Swiss Egg Tart

Blueberry Granola Tart

Banana Walnut Tart

Scrambled Eggs

CEREAL AND FRUIT

Assorted Cereals

Apple Walnut Muesli

Grits - Bacon, Shredded Cheese

Steel Cut Oatmeal – Nuts, Raisins, Brown Sugar, Dried Fruits

Assorted Chobani Yogurt

Bananas, Seasonal Hand Fruit, Seasonal Cut Fruit

BEVERAGES

Nespresso

Starbucks Coffee

Assorted Milks W/ Non-dairy Options

Tazo Teas

Fresh Juices

\$16*

***\$26 For Groups Over 25, Served In Event Space**



Menu items and pricing subject to change based on availability.

Please advise catering of any food allergies or dietary restrictions prior to event.

All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.

BREAKFAST

THE BALLANTYNE BREAKFAST

Assorted Cereals
Seasonal Fresh Cut Fruit
Berry Parfait - Greek Yogurt, Seasonal Berries, House Granola
Assorted Breakfast Sandwiches - Fried Egg, English Muffin,
Cheddar Cheese, Bacon or Sausage
Assorted Juices
Regular and Decaffeinated Starbucks Coffee
Assorted Tazo Teas

\$16

CONTINENTAL BREAKFAST

Fresh Baked Croissants, Muffins, and Danishes
Jams, Nutella, Butter, Cream Cheese
Assorted Cereals
Assorted Yogurts
House Granola
Seasonal Fresh Cut Fruit
Assorted Juices
Assorted Milks
Regular and Decaffeinated Starbucks Coffee
Assorted Tazo Teas

\$18

ENHANCEMENTS

Scrambled Cage-free Eggs	\$7
Home Fried Potatoes	\$7
Cajun Oven Roasted Potatoes	\$7
Hickory Smoked Bacon	\$9
Turkey Sausage	\$9
Vegan Field Roast Breakfast Sausage	\$9

Steel Cut Oatmeal Station With Raisins, Blueberries,
Pumpkin Seeds, Candied Pecans, Chocolate Chips, Brown
Sugar, And Agave Nectar

\$10

Healthy Breakfast Sandwich: Whole Wheat English Muffin,
Sun Dried Tomato, Spinach and Egg Whites

\$12

Omelet Station*: Cage-free Eggs, Egg Whites, Tomato,
Ham, Grilled Chicken, Peppers, Mushrooms, Spinach,
Onions, Salsa, Cheddar Cheese, Jack Cheese, And Goat
Cheese

\$14

***Attendant fee: \$100**



Menu items and pricing subject to change based on availability.
Please advise catering of any food allergies or dietary restrictions prior to event.
All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.



COFFEE BREAKS

COFFEE BREAKS

Based On 60 Minutes Of Service

Mid Morning Boost

Fresh Mixed Berry Smoothie
Candied Walnuts and Blueberries
Assorted Granola Bars - Kind, Big Spoon,
Jimmy Bars
Regular and Decaffeinated Starbucks Coffee
Selection of Tazo Teas

\$15

Afternoon Energy Break

Candied Walnuts and Blueberries
Individual Bags of Sweet Potato Chips
Assorted Granola Bars – Kind, Big Spoon,
Jimmy Bars
Granola Sliced Apples with Peanut Butter
Peanut Butter & Jelly Sandwiches
Regular and Decaffeinated Starbucks Coffee
Selection of Tazo Teas

\$16

Healthy Living

Build Your Own Trail Mix – With an Assorted Mix
of Sweet Items
Sliced Fruit and Mixed Berries
Hummus with Celery, Carrots and Cucumbers
Avocado Spoon with Sea Salt and Lemon
Regular and Decaffeinated Starbucks Coffee
Selection of Tazo Teas

\$17

Sweet Break

Build Your Own Trail Mix – With an Assorted
Mix of Sweet Items
Individual Ice Cream Sandwiches
Chocolate Chip Cookies
Macaroons
Regular and Decaffeinated Starbucks Coffee
Selection of Tazo Teas

\$18



Menu items and pricing subject to change based on availability.

Please advise catering of any food allergies or dietary restrictions prior to event.

All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.

COFFEE BREAKS

Based On 60 Minutes Of Service

Half-Day Beverage Break

- Iced Water
- Assorted Pepsi Products
- Assorted Juices
- Selection of Tazo Teas
- Regular and Decaffeinated Starbucks Coffee

\$12

All-Day Beverage Break

- Iced Water
- Assorted Pepsi Products
- Assorted Juices
- Selection of Tazo Teas
- Regular and Decaffeinated Starbucks Coffee

\$18

On Consumption

Bottled Water	\$4 ea.
Sparkling Water	\$6 ea.
Assorted Sodas	\$4 ea.
Assorted Juices	\$8 ea.
Energy Drinks	\$6 ea.
Assorted Tazo Teas	\$2 ea.
Starbucks Coffee	\$65 per gallon



Menu items and pricing subject to change based on availability.
Please advise catering of any food allergies or dietary restrictions prior to event.
All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.



LUNCH

AC BUFFET LUNCH

All Lunches Served With Freshly Brewed Regular And Decaffeinated Starbucks Coffee, a Selection of Tazo Teas and Freshly Brewed Unsweetened Iced Tea or Water

STONECREST

Mixed Greens Salad With Cucumbers, Carrots, Tomatoes
Ranch And Balsamic Vinegar

Pasta Salad

Roasted And Sliced Deli Meats
Slow Roasted Beef, Roasted Turkey, And Honey Baked Country
Ham

Deli Toppings And Condiments:
Swiss Cheese, Cheddar Cheese, Provolone Cheese, Lettuce,
Tomato, Onion, Pickles, Mustard, Mayonnaise,

Breads:
White, Wheat, Rye, And Kaiser Roll

Individual Bags Of Chips

Chocolate Chip Cookies

\$32

BLAKENEY

Mixed Greens And Romaine Salad With Cucumbers, Carrots,
Tomatoes, Croutons, Chickpeas, Shredded Cheese, Sunflower Seeds,
Bell Peppers
Ranch, Balsamic Vinegar

Grilled Chicken

Roasted Salmon With Roasted Tomato And Citrus

Roasted Sweet Potato Wedges

Grilled Asparagus, Parmesan, Lemon

Individual Bags Of Chips

Petit Fours

Double Chocolate Brownies

\$35



Menu items and pricing subject to change based on availability.
Please advise catering of any food allergies or dietary restrictions prior to event.
All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.

BUFFET LUNCH

All Buffet Lunches Served With Freshly Brewed Regular And Decaffeinated Starbucks Coffee, A Selection Of Tazo Teas And Freshly Brewed Unsweetened Iced Tea Or Water

SOUTH OF THE BORDER

Roasted Chicken Tortilla Soup

Cilantro Sour Cream, Tortilla Crisp, Avocado And Shredded Cheese

~

SALAD BAR

Chopped Romaine, Spicy Boiled Shrimp, Chipotle Grilled Chicken Breast,
Hickory Smoked Bacon, Hard Boiled Eggs, Fire Roasted Corn, Beans,
Roasted Peppers, Tear Drop Tomatoes, Cucumber, Queso Fresco, Corn
Bread Croutons, Red Onion, Ranch And Balsamic Vinaigrette Dressing

~

GRAND FIESTA FAJITA BAR (Select Two)

Chipotle Grilled Chicken

Tequila Lime Jumbo Shrimp

Slow Cooked Pork Chili Verde

Ancho Chili And Brown Sugar Rubbed Skirt Stage

Veggie Fajitas "Calabacitas A La Mexicana" – Grilled Corn, Tomatoes,
Peppers, Zucchini And Caramelized Onions

Warm Flour And Corn Tortillas

Spanish Rice And Beans

Guacamole, Roasted Tomato Salsa, Sour Cream, Shredded Cheese, Lime
Wedges

~

DESSERTS

Sugar Churros With Chocolate Sauce

Key Lime Pie

\$45

THE CURATOR

SOUP (Select One)

Tomato Soup

Corn Chowder

Chicken Tortilla

~

SALAD (Select Two)

Romaine, Mixed Greens, Frisee Salad, Tomatoes, Radish, Pecans,
Balsamic Vinaigrette

Couscous Salad, Spinach, Cranberries, Blue Cheese, Shallot Vinaigrette

Baby Iceberg, Blue Cheese, Roasted Red Onion, Dried Strawberries,
Shaved Almonds, Strawberry Vinaigrette

Quinoa Salad With Zucchini, Summer Squash, Red Peppers, Charred
Red Onions, Herb Vinaigrette

~

PROTEINS (Select Two)

Blackened Salmon

Marinated Flat Iron Steak

Sautéed Shrimp

Harissa Chicken

Blackened Tofu

~

DESSERTS (Select Two)

New York Cheesecake

Chocolate Cake

Macarons

\$50



Menu items and pricing subject to change based on availability.

Please advise catering of any food allergies or dietary restrictions prior to event.

All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.



PLATED LUNCH/DINNER

PLATED LUNCH / DINNER

All Plated Lunches & Dinners Include House Baked Signature Bread Basket, Choice of One Soup or Salad, Entrée, Dessert, Freshly Brewed Unsweetened Iced Tea or Water Served With Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and a Selection of Tazo Teas Served Tableside

SOUPS

Corn Chowder

Rustic White Bean Soup With Sage And Italian Sausage

Creole Tomato Basil Soup With Cheesy Focaccia Croutons

Roasted White Corn Chowder With Toasted Pumpkin Seeds And
Cane Syrup (Vegan And Gluten Free)

SALADS

Caesar Salad With Garlic Croutons And Shaved Parmesan
Cheese With Caesar Dressing

Green Goddess Salad With Romaine, Green Beans, Cucumbers,
Radishes, Shaved Parmesan Cheese, Fresh Herbs, And Avocado
Dressing

Spinach Salad With Strawberries, Blue Cheese, Caramelized
Onions, And Balsamic Vinaigrette

Caprese Salad With Red And Yellow Tomatoes, Fresh
Mozzarella, Basil, And Balsamic Vinaigrette

Greek Salad With Vine Ripe Tomatoes, Red Onions, Cucumbers,
Peppers, Olives, Feta Cheese, And Oregano-red Wine Vinaigrette
With Grilled Pita Bread

CHICKEN AND MEATS

Roasted Chicken On Smoked Gouda Grits With Green Beans,
Roasted Sweet Peppers, And Thyme Jus

\$40 | \$50

Seared Lemon Chicken Picatta With Pappardelle Pasta,
Tomatoes, Arugula, Parmesan, And Lemon Crème

\$40 | \$50

Roasted Pork Tenderloin With Andouille Sausage, Sage And
Cornbread Dressing, Roasted Carrots, Haricot Verts,
Caramelized Onions, And Apple Cider Jus

\$44 | \$54

Braised Short Ribs And Rigatoni Pasta With Parmesan
Reggiano, Roasted Root Vegetables, And Parsley

\$48 | \$58

Grilled Petit Filet Of Beef On Haricot Verts, Roasted Carrots,
Wild Mushroom Demi, And Potato Au Gratin

\$60 | \$70



Menu items and pricing subject to change based on availability.

Please advise catering of any food allergies or dietary restrictions prior to event.

All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.

PLATED LUNCH / DINNER – CONTINUED

SEAFOOD AND FISH

Crab Cakes With Grilled Corn Relish And Abita Braised Greens
With Lemon Butter
\$40 | \$50

Bronzed Local Catch On Tomato Risotto With Roasted Peppers,
Asparagus, And Citrus Beurre Blanc
\$46 | \$56

Jumbo Shrimp On Smoked Gouda Grits With Spinach, Tomatoes,
Onions, And Hickory Smoked Bacon
\$40 | \$50

Pan Roasted Atlantic Salmon, Fingerling Potatoes, Roasted
Asparagus, Lemon Beurre Blanc
\$49 | \$59

VEGETARIAN **\$36 | \$46**

Orecchiette Pasta With Roasted Peppers, Arugula, Tomatoes,
Olive Oil, And Lemon

Pad Thai Noodles With Sautéed Asian Vegetables And Shitake
Mushrooms (Vegan And Gluten Free)

Quinoa Jambalaya With Blackened Tofu, Broccolini, And Roasted
Sweet Pepper Coulis (Vegan And Gluten Free)

Roasted Heirloom Carrots Salad With Toasted Almonds, Tofu
“Croutons”, And Cumin-coriander Dressing (Vegan And Gluten
Free)

DESSERTS

Double Chocolate Cake With Raspberry Sauce

Cheesecake With Fresh Berries

Carrot Cake With Caramel Sauce

Crème Brule With Fresh Berries



Menu items and pricing subject to change based on availability.

Please advise catering of any food allergies or dietary restrictions prior to event.

All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.

DINNER BUFFET

All Dinner Buffets Served With Freshly Brewed Regular And Decaffeinated Starbucks Coffee, A Selection Of Tazo Teas And Freshly Brewed Unsweetened Iced Tea Or Water

AUDREY

Assorted Artisan Rolls with Butter and Sea Salt

~

Choice of One Soup:
Corn Chowder

Rustic White Bean Soup With Sage And Italian Sausage
Creole Tomato Basil Soup With Cheesy Focaccia Croutons
Roasted White Corn Chowder With Toasted Pumpkin Seeds And Cane Syrup (Vegan And Gluten Free)

~

Caesar Salad with Croutons, Parmesan, Pepper and Lemon

Spring Salad – Mixed Greens, Red Onion, Radishes, Cherry Tomatoes, Champagne Vinaigrette

~

Bistro Filet with Rosemary Au Jus and Horseradish Cream

Scampi Shrimp

Rigatoni, Olive Oil, Pesto, Parmesan

Chicken Cutlets with Tomato Relish

~

Grilled Asparagus

Mac N Cheese with Gouda and Parmesan Cheese

Herd Roasted Potatoes

~

Chocolate Torte
Cheesecake with Mixed Berries

\$50

PROVIDENCE

Assorted Artisan Rolls with Butter and Sea Salt

~

Choice of One Soup:
Corn Chowder

Rustic White Bean Soup With Sage And Italian Sausage
Creole Tomato Basil Soup With Cheesy Focaccia Croutons
Roasted White Corn Chowder With Toasted Pumpkin Seeds And Cane Syrup (Vegan And Gluten Free)

~

Mixed Greens Salad with Candied Walnuts, Goat Cheese, Grapes, Champagne Vinaigrette

Spring Mix Salad with Red Onion, Radishes, Cherry Tomatoes, Balsamic Vinaigrette

~

Sea Bass with Saffron, Beurre Blanc

Beef Tenderloin with Garlic Butter and Herbs

Roasted Chicken with Herbs, and Citrus

Rigatoni with Roasted Mushrooms, Basil, Parmesan, Ricotta

Grilled Asparagus

Roasted Brussel Sprouts with Bacon and Shallots

Herb Roasted Potatoes

~

Individual Chocolate Moose
Tres Leches Cake

\$60



Menu items and pricing subject to change based on availability.
Please advise catering of any food allergies or dietary restrictions prior to event.
All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.

RECEPTION

BUTLER PASSED HOT HORS D'OEUVRES

- Crispy Coconut Shrimp, Sweet Chili Sauce \$6 Per Person
- Mini Meatball Sliders With Parmesan Cheese \$5 Per Person
- Crispy Mac And Cheese Croquette, Truffle Aioli \$5 Per Person
- Buffalo Chicken Spring Roll, With Blue Cheese \$5 Per Person
- Maryland Crab Cakes, Creole Remoulade \$6 Per Person
- Short Rib Beef Wellington, Dijon Mustard \$6 Per Person
- Vegetable Spring Roll, Sesame Soy Vinaigrette \$5 Per Person

BUTLER PASSED COLD HORS D'OEUVRES

- Deviled Farm Fresh Egg, Bacon & Chive \$5 Per Person
- Tomato and Mozzarella Bruschetta \$5 Per Person
- Creamy Brie and Pear Spoons \$5 Per Person
- Seared Beef Tenderloin Crostini, Balsamic Drizzle \$6 Per Person
- Strawberries & Goat Cheese Bruschetta \$5 Per Person
- Shrimp & Mango Salsa Spoons \$6 Per Person
- Ratatouille Tartlet \$5 Per Person

DISPLAYS

GOURMET CHEESE BOARDS

Sliced And Whole Artisan And Farmstead
Cheeses, Fresh Dried Fruits, Artisanal Bread And
Crackers

\$18 Per Person

CHARCUTERIE & CHEESE

Assorted Selection Of Imported Italian Meats
And Cheeses Served With Olives, Roasted
Peppers, Pepperoncini, Tomato And Mozzarella
Salad And Freshly Baked And Artisan Breads

\$24 Per Person

RAW BAR

Poached Gulf Shrimp
Snow Crab Claws
Poached Mussels
East Coast Oyster
Mignonette
Hot Sauce
Classic Cocktail Sauce

\$37 Per Person

AC GARDEN DISPLAY

- Assorted Selection Of Seasonal Vegetables
Choice Of Two (2) Dips:
- Creamy Buttermilk Ranch, Chunky Blue Cheese
And Scallions Cream
 - Sundried Tomatoes, Cannellini Beans, Roasted Red
Peppers And Feta
 - Hummus

\$16 Per Person



RECEPTION

CUSINE IN MOTION

Attendant Fee: \$200 for each station. One attendant for every 50 guests recommended

Roast Tenderloin of Beef
Garlic Jus
\$425 / Serves 15

Prime Rib of Beef
Horseradish Crème Fraiche
\$500 / Serves 20

Roasted Turkey
Country Brown Gravy,
Cranberry Relish
\$200 / Serves 10

Spiced Ahi Tuna Loin
Wakame Salad, Chilled Ponzu
\$425 / Serves 15

Cedar Plank Salmon
Horseradish Crème Fraiche
\$350 / Serves 15



BEVERAGES

BEVERAGES

OPEN BAR

Minimum Two (2) Hours Required

SILVER BAR PACKAGE

- House Red Wine
- House White Wine
- Domestic Beer:
Bud Light, Michelob Ultra, Corona Light, Modelo Especial, Stella Artois
- Choice of Two (2) Local Craft Beers:
Catawba – White Zombie,
Noda – Hop Drop & Roll,
OMB – Copper, Captain Jack, or 704 Hazy
- Assorted Pepsi Soft Drinks

First 2 Hours: \$20.00 Per Person
Each Additional Hour: \$10.00 Per person

GOLD BAR PACKAGE

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Jim Beam Bourbon
- Dewar's Scotch
- Jose Cuervo Tradicional Tequila
- House Red Wine
- House White Wine
- Domestic Beers:
Bud Lite, Michelob Ultra, Corona Light, Modelo Especial, Stella Artois
- Choice of 2 Local Craft Beers:
Catawba: White Zombie
Noda: Hop, Drop & Roll
OMB: Copper, Captain Jack or 704 Hazy
- Assorted Pepsi Soft Drinks

First 2 Hours: \$30.00 Per Person
Each Additional Hour: \$12.00 Per person

PLATINUM BAR PACKAGE

- Titos Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Jack Daniels Whiskey
- Johnny Walker Black Scotch
- Hornitos Tequila
- Premium Red Wine
- Premium White Wine
- Domestic Beers:
Bud Lite, Michelob Ultra, Corona Light, Modelo Especial, Stella Artois
- Choice of 2 Local Craft Beers:
Catawba: White Zombie
Noda: Hop Drop & Roll
OMB: Copper, Captain Jack or 704 Hazy
- Assorted Pepsi Soft Drinks

First 2 Hours: \$36.00 Per Person
Each Additional Hour: \$14.00 Per person

DELUXE PLATINUM BAR PACKAGE

- Grey Goose Vodka
- Hendricks Gin
- Queen Charlotte's Rum
- Woodford Reserve Bourbon
- Mecallan 12 Year Scotch
- Patron Silver Tequila
- Premium Red Wine
- Premium White Wine
- Domestic Beers:
Bud Lite, Michelob Ultra, Corona Light, Modelo Especial, Stella Artois
- Choice of 2 Local Craft Beers:
Catawba: White Zombie
Noda: Hop Drop & Roll
OMB: Copper, Captain Jack or 704 Hazy

First 2 Hours: \$46.00 Per Person
Each Additional Hour: \$17.00 Per person



Menu items and pricing subject to change based on availability.

Please advise catering of any food allergies or dietary restrictions prior to event.

All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.

BEVERAGES

HOST BAR

Charged based on Consumption

Minimum Two (2) Hours Required

Minimum \$300.00 Expenditure on a Two (2) Hour Bar

Minimum \$500.00 Expenditure on Any Host Bar Over Two Hours

• Gold Bar Spirits	\$8.00 per Drink
• Platinum Bar Spirits	\$11.00 per Drink
• Deluxe Platinum Bar Spirits	\$15.00 per Drink
• Gold Bar Wines	\$9.00 per Drink
• Platinum Bar Wines	\$14.00 per Drink
• Deluxe Platinum Bar Wines	\$16.00 per Drink
• Domestic Beer	\$6.00 per Drink
• Imported Beer	\$7.00 per Drink
• Local Craft Beer	\$8.00 per Drink
• Assorted Pepsi Soft Drinks	\$4.00 per Drink
• Bottled Water	\$4.00 per Drink

CASH BAR

Charged per Drink

Minimum Two (2) Hours Required

Minimum \$300.00 Expenditure on a Two (2) Hour Bar

Minimum \$500.00 Expenditure on Any Cash Bar Over Two Hours

• Gold Bar Spirits	\$9.00 per Drink
• Platinum Bar Spirits	\$12.00 per Drink
• Deluxe Platinum Bar Spirits	\$16.00 per Drink
• Gold Bar Wines	\$10.00 per Drink
• Platinum Bar Wines	\$14.00 per Drink
• Deluxe Platinum Bar Wines	\$16.00 per Drink
• Domestic Beer	\$7.00 per Drink
• Imported Beer	\$8.00 per Drink
• Local Craft Beer	\$9.00 per Drink
• Assorted Pepsi Soft Drinks	\$5.00 per Drink
• Bottled Water	\$5.00 per Drink

ALL BARS REQUIRE:

Bartender Fee: \$150.00 per Bartender

One (1) Bartender per Every 75 Guests

CASH BARS REQUIRE:

Cashier Fee: \$50 per Cashier

One (1) Cashier per Every 75 Guests

PLATINUM WINES:

Diatom Chardonnay

Bollini, Trentino Pinot Grigio

Ely Cabernet Sauvignon

Point North Pinot Noir

Colby Red Blend

DELUXE WINES:

Stag's Leap Chardonnay

Hanna Sauvignon Blanc

Justin Cabernet Sauvignon

Maison Louis Jadot, Bourgogne Pinot Noir

Pessimist Red Blend



Menu items and pricing subject to change based on availability.

Please advise catering of any food allergies or dietary restrictions prior to event.

All food and beverage charges shall be subject to 8.25% tax and 24% service charge taxable at 7.25%.



AUDIOVISUAL

AUDIO VISUAL

INTERNET AND NETWORKING

We offer high speed wireless internet service for all meeting and public spaces. Please let us know how we can best serve your internet needs

AV TERMS AND CONDITIONS

It is required that AC Hotels set up, operate and strike all equipment unless requirements dictate otherwise. All equipment prices are listed per day. Equipment pricing does not include an applicable service charge of 24% or sales tax of 7.25%.

Any additional audio visual needs not listed can be arranged by the AC Hotel through our preferred vendors.

WEFRAME BOARD (Up to 40 Guests)	\$550 Per Day
--	---------------

Replaces Screen, Projector, Flipcharts and More

MEETING PACKAGE

LCD Projector, Cables, Screen, AV Cart, Setup	\$600 Per Day
---	---------------

SUPPORT PACKAGE

Cables, Screen, AV Cart, Setup	\$250 Per Day
--------------------------------	---------------

LCD DATA PROJECTORS

Data LCD Projector (XGA 5,000 Lumens)	\$400 Per Day
---------------------------------------	---------------

PROJECTIONS SCREENS

9'x12' Fast-Fold Screen	\$375 Per Day
-------------------------	---------------

MICROPHONES

Wireless Lavalier Microphone	\$150 Per Day
------------------------------	---------------

Wireless Handheld Microphone w/Stand	\$150 Per Day
--------------------------------------	---------------

FLIP CHARTS

Flipchart Easel w/Post-It Paper, Pad & Markers	\$85 Per Day
--	--------------

Flipchart Easel w/Paper, Pad & Markers	\$75 Per Day
--	--------------

MISCELANEOUS

Easel	\$15 Per Day
-------	--------------

Podium	\$50 Per Day
--------	--------------

Extension Cord	\$15 Per Day
----------------	--------------

Power Strip	\$15 Per Day
-------------	--------------

PolyCom Speaker Phone	\$125 Per Day
-----------------------	---------------



Menu items pricing subject to change based on availability.
Please advise catering of any food allergies or dietary restrictions prior to event.
All Audio Visual charges shall be subject to 24% service charge and 7.25% tax.

CATERING GUIDELINES

FOOD AND BEVERAGE SERVICE

AC Hotel Charlotte Ballantyne is responsible for the quality of the food and beverage served to our guests. The sale and service of alcoholic beverages are regulated by the State of North Carolina. To ensure compliance with Mecklenburg County Board of Health Regulations, food will be consumed at the hotel premises at the contracted times. The menus are designed with consciousness for our food quality, staff, and specifically our guests.

In compliance with North Carolina Liquor Laws, AC Hotel Charlotte Ballantyne is the only authorized Licensee to sell and serve liquor, beer, and wine on the hotel premises. Alcohol from outside the hotel is not permitted to be brought into or consumed in any licensed area of the hotel, unless pre-approved by the General Manager, and inclusive of any corkage fee. Alcohol may not be self-served in a banquet or hospitality room. At all times an appropriately trained bartender or server, must be in control of the service of alcohol. AC Hotel Charlotte Ballantyne reserves the right to refuse service to any person who appears to be intoxicated. We reserve the right to inspect the identification of any person attending events in the banquet, meeting areas, and restaurant space. If identification is not available upon request, no alcohol will be served to that guest. No one under twenty one years of age will be served alcoholic beverages. Cash bars must reach a minimum of \$300 for two hours or \$500 for four hours (before tax and service charge) in sales. If the minimum is not met, the difference will be charged to the final master account. AC Hotel Charlotte Ballantyne will supply product and bartending labor for all events featuring alcoholic beverages. Cash sales do not go towards beverage and food minimum.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a 24% service fee and current applicable taxes of 8.25%. Should your culinary or carving station require a culinary attendant, a fee of \$200 for every 50 guests will apply. Passed hors d'oeuvres will be passed with one server per 40 guests. If you require more servers to pass, a fee of \$25.00 per server per hour will be applied. Coat check fee is \$20 per hour.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made accordingly to the guaranteed minimum number of people anticipated. We reserve the right to change room reservations to best accommodate either increased or decreased attendance.

GUARANTEES

A guaranteed attendance figure is required for all meal functions three (3) business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure will become the guarantee. The number is not subject to reduction: however AC Hotel Charlotte Ballantyne will be prepared to serve 3% above the guaranteed number specified.

BILLING

A form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit, prepayment, direct billing (subject to approval) or a completed credit card authorization form.

DISPLAY, DECORATIONS AND PERSONAL PROPERTY

Any property of the patron or patron's guests brought onto the hotel premises and left at the conclusion of the event shall be the sole risk of the patron. AC Hotel Charlotte Ballantyne is not liable for any loss or damage to any such property for any reason. Nothing may be fixed to walls with tape, glue, or nails. Decorations such as confetti, glitter, etc. is strictly prohibited. AC Hotel Charlotte Ballantyne reserves the right to charge for damages or clean-up that may occur during events, pertaining to these restrictions.

BANQUET MENUS

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your catering sales manager at least three weeks prior to your event. Our culinary staff is happy to plan a customized menu for your event or assist your selection process. Only food prepared by AC Hotel Charlotte Ballantyne may be consumed in hotel banquet facilities. All menu pricing is subject to change without notice.

OUTSIDE FOOD AND BEVERAGE

due to liability, no outside food or beverage will be allowed on premises by the customer guests or exhibitor. AC Hotel Charlotte Ballantyne is the only licensed authority to sell and serve on premises.

