**CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SHELLFISH OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBorne ILLNESSES.**

Room Rental Charges and Food & Beverage Prices are Subject to a 24% Service Charge and Applicable Taxes (Currently 8.25%).

Both are Subject to Change Without Notice. Please Note that Service Charges are Taxable (Currently 7.25%).
**BREAKFAST TABLE**

Based on 60 Minutes of Continuous Service

Breakfast Tables are designed for a Minimum of (25) Guests

All Breakfast Tables Include:

- Boquete Mountain® Regular & Decaffeinated Coffee
- Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim
- Cream, Lemon, Honey
- Carafes of Chilled Fruit Juices ~ Orange, Apple
- Cranberry, Grapefruit

**BALLANTYNE BRUNCH**

Hand Selected Sliced Fruit ~ Vine Ripened Berries

- Fresh Baked Breakfast Breads, Mini Muffins, Petite Croissants, Einstein® Bagels ~ Assorted Fruit Preserves
- Whipped Butter, Cream Cheese
- Honey Greek Yogurt Parfaits ~ Berries, Housemade Granola
- Smoked Salmon Display* ~ Diced Tomatoes, Capers, Red Onions
- Diced Hard Boiled Egg, Chive Cream Cheese
- Spinach Watercress Salad ~ Cambozola, Poached Pear, Walnuts
- Celery Seed Vinaigrette
- Poached Seafood Salad* ~ Calamari, Baby Shrimp, Bay Scallops
- Navy Beans, Citrus Fennel Vinaigrette
- Grilled Radicchio Pasta Salad ~ Mini Sweet Peppers
- Toasted Pine Nuts, Portabellas, Goat Cheese Dressing
- Country Scrambled Eggs* ~ Aged Cheddar Cheese
- Hickory Smoked Bacon, Pork Sausage Patties
- Roasted Fingerling Potatoes ~ Rosemary, Sea Salt, Kale
- Croissant French Toast ~ Apple Compote, Scented Whipped Cream, Maple Syrup
- Carolina Trout* ++ ~ Asparagus, Hollandaise Sauce
- Garlic Herb Chicken Breast* ~ Marinated Carrot Ribbons, Sherry Pan Jus
- Charred Brussels Sprouts ~ Sweet Corn Cream
- Mini French Pastries

Groups of (25) Guests or More  54
Groups of Less than (25) Guests, Minimum of (15) Guests  59

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**ENHANCEMENTS**

Build Your Own Parfait ~ Greek Yogurt, Local Honey Assorted Berries, Pecan Granola  15

Chocolate or Coffee Éclairs  24/dz

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**PLATED BREAKFAST**

All Plated Breaks Include:

- Fresh Orange Juice, Freshly Baked Danish, Croissants
- Assorted Preserves, Honey, Butter
- Boquete Mountain® Regular & Decaffeinated Coffee
- Assortment of Fine Tazo® Teas

All Plated Breaks are served with One Starter & One Entrée

**STARTERS**

- Seasonal Fruit Plate ~ Berries, Cottage Cheese
- Greek Yogurt Honey Parfait ~ Berries, Housemade Granola
- Steel Cut Oatmeal ~ Crème Fraîche, Cinnamon, Raisins

**ENTREES**

- Malted Belgian Waffles 37
- Sausage Patties, Seasonal Berries, Maple Syrup
- Croissant French Toast 37
- Chicken Apple Sausage, Apple Butter, Scented Cream
- Maple Syrup

- Local Cheddar Scrambled Eggs*++ 39
- Chicken Apple Sausage, Applewood Smoked Bacon
- Crispy Potato Rounds, Paprika Butter

**ADDITIONAL ENTRÉE OPTIONS**

- **Steak & Eggs**
  - Petite Sirloin Steak, Truffle Scrambled Eggs, Cremini Mushrooms Fried Green Tomatoes, Brioche Toast 42

- **Carolina Shrimp & Grits**++
  - Gulf Shrimp, Allen Brothers’ Milling Company® Southern Style Cheddar Grits, Andouille Cream Sauce 39

- **Traditional Eggs Benedict**
  - English Muffin, Canadian Bacon, Poached Eggs, Hollandaise Sauce ~ limit (100) Guests 42

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**ENHANCEMENTS**

**MORNING BREAKS**

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**TRAIL MIX**
Create Your Favorite Mix with Dried Fruits, Dried Coconut
Assorted Nuts, M&M's®, Housemade Granola
Chocolate Chips, Golden Raisins
Yogurt Covered Raisins  18

**ENERGY**
Kind® Granola Bars
Energy® Power Bars
Seasonal Whole Fruit ~ Pears, Apples, Bananas
Chocolate Covered Espresso Beans
Red Bull® ~ Regular, Sugar-Free
Illy® ~ Frappuccino  21

**HEALTHY**
Assorted Naked® Bottled Fruit & Vegetable Juices
Assorted Smoothies
Seasonal Whole Fruit ~ Pears, Apples, Bananas
Kind® Assorted Health Bars  17

Hand Selected Sliced Fruits ~ Vine Ripened Berries  15
Farmer’s Market Seasonal Whole Fresh Fruit++  39/dz
Assorted Krispy Kreme® Doughnuts  39/dz
Assorted Mixed Nuts  10 per person
Kind® Granola Bars  39/dz
Energy Power® Bars  39/dz
Cinnamon Coffee Cake  42/dz
Ballantyne Pecan Sticky Buns  42/dz
Assorted Savoury Mini Pastries ~ Cheddar Rosemary Popovers
Ham Cheese Croissants, Spinach Feta, Leek Parmesan  42/dz

**BEVERAGES**

**NESPRESSO COFFEE ESPRESSO STATION**
Assorted Flavors of Espresso  3.75 per pod

**INDIVIDUALLY BOTTLED**
Ballantyne Water  5
Sparkling Water  5
Panna® Natural Spring Water  5
Assorted Fruit Juices  4.50
Assorted Soft Drinks *(Coke, Diet Coke, Coke Zero, Sprite)*  4.50
Cheerwine®  5
Sun Drop®  5
Jones Specialty Soda®  5
Red Bull® & Sugar-Free Red Bull®  6
Simply® Assorted Bottled Juices  8
Naked® Assorted Fruit & Vegetable Juices & Smoothies  9

**BEVERAGES BY THE GALLON**
Fruit Infused Water *(Choice of Citrus, Cucumber or Berry)*  20
Brewed Sweetened Iced Tea or Unsweetened Iced Tea  30
Lemonade  30
Arnold Palmer Mix  30
Orange Juice  30
Champagne Punch *(Contains Alcohol)*  65
Sparkling Celebration Punch  30
Fruit Punch  30
Citrus Punch  30
~ 1 gallon serves approximately *(16)* Guests per 8 oz. cup

**ENHANCEMENTS**
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**AFTERNOON BREAKS**
All Breaks are based on 45 Minutes of Continuous Service

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MOVIE TIME
Individually Bagged Popcorn ~ Butter, Cheese, Caramel
Mini Boxes of Assorted Candy ~ Milk Duds®, Whoppers®, Sour Patch Kids®, Junior Mints®, M&M’s®

VEGETABLES & FRUITS++
Crudité ~ Ranch, Bleu Cheese, Hummus
Hand Selected Sliced Fruit ~ Greek Yogurt
Strawberry Banana Skewers ~ Warm Chocolate Sauce 15

PANTHERS STADIUM
Cheeseburger Sliders* ~ Condiments
Soft Pretzels ~ Assorted Mustards
Individual Bags of Roasted Peanuts
Bottled Root Beer 19

ICE CREAM PARLOR
Chocolate, Vanilla, Strawberry Ice Creams
Waffle & Sugar Cones
Toppings ~ Toasted Nuts, Whipped Cream
Caramel & Chocolate Sauces, Mixed Berries 17

TEA
Freshly Baked Scones & Tea Cakes
Selection of Seasonal Jams & Preserves
English Double Devonshire Cream
Assorted Petits Fours
Assortment of Harney & Sons Fine Teas 21

CHIPS & DIPS
Herbed Pita Chips ~ Hummus
Spinach Artichoke Dip ~ Toasted Baguette
Blue Corn Tortilla Chip ~ Bean Dip, Guacamole 17

ENHANCEMENTS
Selection of Pre-Packaged Snack Items ~ Potato Chips, Pretzels
White Cheddar Popcorn, Pringles®, Corn Chips 10 per person

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AFTERNOON BREAKS
All Breaks are based on 45 Minutes of Continuous Service

COOKIES & MILK
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**TASTEBUDS POPCORN**
Tastebuds Popcorn aims to bring the most entertaining and novelty taste experience to the country’s most popular pastime snack. As the only gourmet popcorn store in North Carolina that offers over 150 flavor selections, their corn is popped hourly and made without any artificial preservatives, to ensure you will always get the freshest quality product. The numerous choices include a variety of cheeses, authentic candy bars, and popular soft drinks. Top favorites include the cheesy caramel “Carolina Mix,” the spicy “Buffalo,” and creative seasonal flavors such as “Pumpkin Spiced Latte.”

Please ask your Meeting and Events Manager for a flavor list.

Served in individually wrapped, labeled bags

*(Choice of up to 4 flavors, only 1 flavor permitted per bag)*

**ENHANCEMENTS**

**NEsspresso coffee  eSpresso station**
Assorted Flavors of Espresso  3.75 per pod

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**CHILLED LUNCH TABLE**
Based on 90 Minutes of Continuous Service

Lunch Tables are designed for a Minimum of (25) Guests

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starwood
All Lunch Tables include:

Artisan Rolls
Boquete Mountain® Regular & Decaffeinated Coffee
Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon

PIEDMONT DELI BUFFET++
Select Three Salads:
- Red Bliss Potatoes ~ Bacon, Hard Boiled Eggs
  Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Marinated Broccoli Florets ~ Cranberries, Cherry Tomatoes, Avocado, Almonds, Lemon Vinaigrette
- Traditional Caesar Salad ~ Anchovies, Croutons Pancetta, Parmigiano-Reggiano Cheese
- Mixed Local Greens ~ Balsamic Vinaigrette
  Buttermilk Ranch, Bleu Cheese Dressings
- Penne Pasta Salad ~ Grilled Vegetables
  Goat Cheese Herb Dressing

Artisan Breads, Rolls, Wraps
Display of Sliced Cheeses Including Swiss, Havarti Aged Cheddar
Leaf Lettuce, Roma Tomatoes, Sliced Red Onion
Dill Pickles, Potato Crisps, Condiments
Deli Display ~ Sliced Roast Beef, Smoked Turkey, Virginia Ham Salami, Capicola
Tuna Salad
Chicken Salad
Mini Dessert Selection ~ Assorted Miniature Cookies
Blondies, Brownie Bites

Groups of (25) Guests or More*  44
Groups of Less than (25) Guests, Minimum of (15) Guests*  49

ENHANCEMENTS

CHOPPED SALAD STATION++
Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Mixed Field Greens, Cherry Tomatoes, Cucumbers, Smoked Bacon, Sliced Boiled Eggs, Avocado, Hearts of Palm, Fingerprinting

Potatoes, Toasted Almonds, Cheddar Cheese, Garlic Croutons Chèvre Herb Dressing, Balsamic & Ranch Dressings*  25

CAESAR SALAD STATION++
Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Romaine Lettuce, Garlic Croutons, Shaved Parmesan Roasted Romas, Sliced Egg, Mixed Country Olives Caesar Dressing*  23

150 per attendant / 1 attendant per (75) guests

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CHILLED LUNCH TABLE

DELUXE SANDWICHES WITH SOUP & SALAD++
Select Three Pre-Made Sandwiches:
- Roasted Root Vegetable Wrap ~ Parsnip, Carrot Celeriac, Brown Rice, Arugula, Goat Cheese

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Almond Sherry Vinaigrette
- Italian Wrap ~ Prosciutto, Salami, Smoked Provolone, Roasted Peppers, Red Onion, Pepperoncini
- Red Wine Vinegar
- Roast Turkey Breast on Cranberry Walnut Bread ~ Applewood Smoked Bacon, White Cheddar, Roma Tomatoes, Spinach, Spiced Crème Fraîche Aioli
- Smoked Beef Brisket on Pretzel Bun ~ Caramelized Onions, Arugula, Carolina BBQ Mayo
- Shaved Peppered Roast Beef on Onion Roll ~ Watercress, Caramelized Mushroom, Horseradish Cream
- Smoked Salmon on Croissant ~ Avocado, Arugula, Shaved Red Onion, Lemon Dill Crème Fraîche

Select Either One Soup & Two Salads or Select Three Salads:
Soups:
- Tomato Bisque ~ Garlic Herb Croutons
- Butternut Squash ~ Cranberries, Pumpkin Seeds
- French Onion ~ Sherry, Swiss Cheese, Croutons
- Chicken Noodle ~ Traditional Garnishes

Salads:
- Wedge of Iceberg Lettuce ~ Traditional Condiments
- Buttermilk Bleu Cheese Dressing
- Roasted Chickpea & Kale ~ Sun-Dried Tomatoes, Parmesan Cheese, Tahini Dressing
- Local Greens ~ Balsamic Vinaigrette, Buttermilk Ranch Bleu Cheese Dressings
- Cheese Tortellini ~ Black Beans, Tomatoes, Roasted Corn, Avocado, Red Peppers, Southwest Vinaigrette

Select Two Desserts:
- Cherry Cheesecake Verrine
- Pistachio Financier ~ White Chocolate Chantilly
- Trio of Chocolate Bavarians
- Bergamot Crème Brûlée
- Passion Fruit Tart

Groups of (25) Guests or More*  50
Groups of Less than (25) Guests, Minimum of (15) Guests*  55

BEVERAGES

INDIVIDUALLY BOTTLED
Ballantyne Water  5
Panna® Natural Spring Water  5
Sparkling Water  5
Assorted Fruit Juices  4.50

Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite)  4.50
Naked® Assorted Fruit & Vegetable Juices & Smoothies  9
Jones Specialty Soda®  5
Cheerwine®  5
Sun Drop®  5
Red Bull® & Sugar-Free Red Bull®  6

BEVERAGES BY THE GALLON
- Fruit Infused Water (Choice of Citrus, Cucumber or Seasonal Berry)  ~ 20
- Lemonade  30
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea  30
- Arnold Palmer Mix  30
- Orange Juice  30
- Boquete Mountain® Regular or Decaffeinated Coffee  70
- Selection of Assorted Fine Tazo® Teas  70
- Champagne Punch (Contains Alcohol)  65
- Sparkling Celebration Punch  30
- Fruit Punch  30
- Citrus Punch  30

~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

The Boquete Mountain® Coffee Break  8
Designed for two (2) hours of service
Boquete Mountain® Regular & Decaffeinated Coffee
Assorted Fine Tazo® Teas with Honey and Lemon

Boquete Mountain® Refresh  6
Designed for two (2) hours of service

NESPRESSO COFFEE ESPRESSO STATION
Assorted Flavors of Espresso  3.75 per pod

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HOT LUNCH TABLE

Based on 60 Minutes of Continuous Service
Lunch Tables are designed for a Minimum of (25) Guests
All Lunch Tables Include:
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**Artisan Rolls**
**Boquete Mountain® Regular & Decaffeinated Coffee**
**Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon**

**BALLANTYNE PARK++**

Select One Soup and Two Salads or Select Three Salads:

**Soups:**
- Cream of Mushroom ~ Crispy Straw Potatoes
- Black Lentil ~ Italian Sausage, Kale, Green Onions
- Three Bean Chili ~ Sour Cream, Cheddar, Scallions
- French Onion ~ Sherry, Swiss Cheese Croutons

**Salads:**
- Red & Green Romaine ~ Cipollini Onion, Pancetta
- Mixed Country Olives, Shaved Parmesan, Caesar Dressing
- Tabouleh ~ Feta, Cucumber, Cherry Tomatoes, Mint
- Red Onion, Arugula, Lemon, Olive Oil
- Niçoise ~ Haricot Vert, Fingerling Potatoes, Sliced Egg
- Mixed Country Olives, Roasted Romas
- Spinach Poached Pear ~ Bleu Cheese, Walnuts
- Hearts of Palm, Celery Seed Vinaigrette
- Mixed Heirloom Cherry Tomatoes ~ Pesto, Mozzarella
- Cucumber, Frisée, Balsamic Vinaigrette
- Roasted Field Mushrooms ~ Grilled Asparagus
- Farfalle Pasta, Fennel, Champagne Brie Dressing

Select Two or Three Entrées From the Land:

- Grilled Flank Steak ~ Roasted Marble Potatoes
- Brussel Sprout, Pearl Onion Jus
- Marinated Hanger Steak ~ Boursin Whipped Potatoes
- Ratatouille, Bordelaise Sauce
- Duo of Local Pork ~ Roasted Loin, Pork Belly
- Barley Butternut Squash Salad, Cranberry Sage Jus
- Grilled Chicken Breast ~ Cheese Tortellini, Smoked Chicken Sausage, Asparagus, Lemon Poultry Sauce

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**ENHANCEMENTS**

**VEGETARIAN OPTIONS FROM THE GARDEN:**
**Pappardelle Pasta**
**Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce 10**
**Forbidden Vegetable Stir Fry**

**FORBIDDEN RICE NOODLES**
**Mushroom Ravioli**
**Spinach, Red Onion, Blue Cheese Sauce 10**

**Vegetables Delight**
**Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms**
**Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed Jasmine Rice 12**

**HOT LUNCH TABLE**

From The Sea:

- Salmon Filet ~ Potato Parsnip Purée, Grilled Asparagus
- Herb Salad, Tomato Tarragon Vinaigrette
- Swordfish ~ Portabelas, Kale, Pancetta
- Marble Potatoes, Lemon Buerre Blanc

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Oven Roasted Tilapia ~ Multi Grain Vegetable Pilaf  
Roasted Zucchini, Mushroom Sauce

North Carolina Mountain Trout ~ Carrot Purée  
Garbanzo Beans, Edamame, Arugula, Fennel Salad  
Tomato Vinaigrette

Select Three Desserts:

- NY Style Cheesecake
- Tropical Opera
- Bourbon Pecan Tart
- Sea Salt Caramel Blondies
- Lemon Hazlenut Shooters
- Coconut & Spiced Milk Chocolate Verrine
- Chocolate Raspberry Tart

**BALLANTYNE PARK WITH 2 ENTREES**

Groups of (25) Guests or More 49
Groups of Less than (25) Guests, Minimum of (15) Guests  56

**BALLANTYNE PARK WITH 3 ENTREES**

Groups of (25) Guests or More 55
Groups of Less than (25) Guests, Minimum of (15) Guests  62

**ENNACEMENTS**

**VEGETARIAN OPTIONS FROM THE GARDEN:**

- Pappardelle Pasta  
  Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce  10

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**HOT LUNCH TABLE**

**NORTH CAROLINA++**

Select One Soup and Two Salads or Select Three Salads:

**Soups:**

- Forbidden Vegetable Stir Fry  
  Forbidden Rice Noodles, Bok Choy, Shiitake, Haricot Verts  
  Baby Corn, Red Peppers, Lao Sauce  10

- Mushroom Ravioli  
  Spinach, Red Onion, Blue Cheese Sauce  10

- Vegetables Delight  
  Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms  
  Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed  
  Jasmine Rice  12

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<table>
<thead>
<tr>
<th>Beer Cheese ~ Local Copper Ale</th>
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</thead>
<tbody>
<tr>
<td>Wisconsin Cheese, Herb Croutons</td>
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<tr>
<td>Sweet Potato Purée ~ Baby Kale</td>
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<tr>
<td>Corn Chowder ~ Fried Leeks</td>
</tr>
<tr>
<td>Black Eye-Pea ~ Chorizo, Cilantro</td>
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</tbody>
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**Salads:**

| Wedge of Iceberg Lettuce ~ Traditional Condiments Buttermilk Bleu Cheese Dressing |
| Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs Whole Grain Mustard Dressing |
| Traditional Coleslaw ~ Celery Seed Dressing |
| Roasted Chickpea & Kale ~ Sun-Dried Tomatoes Parmesan Cheese, Tahini Dressing |
| Brown Rice Salad ~ Arugula, Dried Fruit, Fennel Roasted Tomato, Radish, Sherry Vinaigrette |
| Mixed Local Greens ~ Balsamic Vinaigrette, Ranch Bleu Cheese Dressings |

Select Two or Three Entrées:

**From the Land:**

| House Smoked Pulled Pork ~ Molasses Brown Sugar Baked Beans, Collard Greens, Smoky Pork Jus |
| Buttermilk Marinated Fried Chicken ~ Mashed Potatoes, Roasted Corn on the Cobb |
| House Smoked Beef Brisket ~ Southern Style Green Beans, Smoked Gouda Mac ‘n’ Cheese, BBQ Sauce |
| Whole Roasted BBQ Chicken ~ Smashed Red Bliss Potatoes, Roasted Broccoli Florets |

**From The Sea:**

| Fried Flounder ~ Southern Hush Puppies Malted Vinegar, Tartar Sauce |
| Blackened Catfish ~ Marinated Heirloom Tomatoes Mango, Vegetable Rice Pilaf |
| Carolina Shrimp & Grits ~ Allen Brothers Milling Southern Style Cheddar Grits, Gulf Shrimp Andouille Cream Sauce |
| North Carolina Grouper ~ Sweet Corn, Fava Beans Peppers, Smoked Ham, Black Eye Pea Succotash Citrus Buerre Blanc |

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**ENHANCEMENTS**

**VEGETARIAN OPTIONS FROM THE GARDEN:**

| Pappardelle Pasta Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce |
| Forbidden Vegetable Stir Fry Forbidden Rice Noodles, Bok Choy, Shiitake, Haricot Verts Baby Corn, Red Peppers, Lao Sauce 10 |
| Mushroom Ravioli Spinach, Red Onion, Blue Cheese Sauce 10 |
| Vegetables Delight Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed Jasmine Rice 12 |

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**HOT LUNCH TABLE**

Select Three Desserts:

| Red Velvet Whoopie Pies |
| Key Lime Tart |
| Banana Milk Chocolate Gateaux |

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- Caramel Apple Delice
- Carrot Cake ~ Cream Cheese Mousse
- Double Chocolate Brownies
- Classic Coconut Cake

NORTH CAROLINA WITH 2 ENTREES*
Groups of (25) Guests or More  47
Groups of Less than (25) Guests, Minimum of (15) Guests  53

NORTH CAROLINA WITH 3 ENTREES*
Groups of (25) Guests or More  52
Groups of Less than (25) Guests, Minimum of (15) Guests  59

ENHANCEMENTS

VEGETARIAN OPTIONS FROM THE GARDEN:
Pappardelle Pasta
Ratatouille, Kale, Parmesan, Garlic Herb Butter Sauce  10

Forbidden Vegetable Stir Fry
Forbidden Rice Noodles, Bok Choy, Shiitake, Haricot Verts
Baby Corn, Red Peppers, Lao Sauce  10

Mushroom Ravioli
Spinach, Red Onion, Blue Cheese Sauce  10

Vegetables Delight
Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
Broccoli, Carrots, Napa Cabbage, Garlic Ginger Soy Sauce, Steamed
Jasmine Rice  12

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GRAB AND GO
Conveniently Boxed with Kettle Chips and Whole Piece of Seasonal Fresh Fruit
(Price Based on Sandwich Choice)

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BOXED LUNCHES++

Select One Salad:
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs
- Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Mediterranean Salad ~ Garbanzo Beans, Feta, Olives
- Cucumber, Crispy Shallots, Italian Vinaigrette
- Pennette Pasta Salad ~ Roasted Vegetables, Herbs, Feta
- Lemon Oregano Vinaigrette

Select up to Three Sandwiches:
- Roast Beef on Rye
  Provolone Cheese, Roasted Red Peppers
  Leaf Lettuce, Horseradish Cream* 35
- Traditional Club on Sourdough
  Turkey Breast, Black Forest Ham,
  Cheddar Cheese, Applewood Smoked Bacon
  Leaf Lettuce, Sliced Tomatoes* 34
- Italian Provision on Ciabatta
  Black Forest Ham, Salami, Capicola, Pepperoni, Mozzarella
  Arugula, Red Onion, Roasted Red Peppers* 35
- Roasted Chicken Salad on a Croissant
  Sliced Tomatoes, Leaf Lettuce, Lemon Tarragon Aioli* 30
- Grilled Chicken Caesar Wrap
  Roasted Romas, Black Olives, Parmesan Cheese* 33
- Roasted & Grilled Seasonal Vegetable Wrap
  Boursin Cheese, Arugula, Pesto* 31

Select One Dessert:
- Double Fudge Brownie
- Housemade Cookies ~ Select One Flavor:
  Chocolate Chip, Oatmeal Raisin, Peanut Butter

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HOT PLATED LUNCH

Hot Plated Luncheons are based on a Three-Course Menu

Please Select One Soup or Salad, One Entrée & One Dessert
Price Based on Entrée

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Artisan Rolls
Boquete Mountain® Regular & Decaffeinated Coffee

**SOUP & SALAD SELECTIONS**

Soup:
- Cream of Mushroom ~ Crispy Straw Potatoes
- Three Bean Chili ~ Sour Cream, Cheddar, Scallions
- French Onion ~ Sherry, Swiss Cheese Croutons

Salad:
- Local Field Greens ~ Cherry Tomatoes, Cucumber Mozzarella Cheese, Basil Dressing
- Classic Caesar ~ Garlic Croutons, Mixed Country Olives Roasted Tomatoes, Pancetta, Shaved Parmesan
- Boston Bibb Greek ~ Grilled Pita Bread, Mini Sweet Peppers, Lemon Feta Vinaigrette

**ENTREES**

Garlic Roasted Breast of Chicken*
Mascarpone Polenta, Wilted Spinach, Mushroom Poultry Jus 48

Atlantic Salmon*
Parsnip Purée, Grilled Asparagus, Roasted Tomatoes Tarragon Vinaigrette 50

Roast Pork Tenderloin*
Braised Red Cabbage, Herbed Potato Gratin, Amish Apple Butter 50

Grilled Hanger Steak*
Potato Leek Cheddar Croquette, Kale, Madeira Jus* 55

Potato Gnocchi
Forrest Mushrooms, Spinach, Gorgonzola Cream Sauce 42

**DESSERT SELECTION**

Caramel Mousse Dome ~ Chocolate Cake, Chocolate Shards
White Chocolate Citrus Tart ~ Baked Citrus Tart, White Chocolate Chantilly, Lime Meringue, Blueberry Coulis
Coffee Grand Marnier Crème Brulee ~ Cocoa Madeleine Candied Citrus Peel
Chocolate Fudge Cake ~ Cocoa Nibs
Coffee Chantilly

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**RECEPTION TABLE**

Based on 60 Minutes of Continuous Service
Specifically for Groups of (35) Guests or More; Groups of Less than (35) Guests and a Minimum of (15) Guests will be charged an additional 3 per Guest

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**RAW VEGETABLES FROM THE MARKET**++
Asparagus, Artichokes, Carrots, Celery, Cucumber Squash, Zucchini, Tear Drop Tomatoes, Tapenade Hummus, Buttermilk Ranch, Herb Onion Dip 16

**ANTIPASTI**
Salami, Prosciutto, Sopressata, Charred Asparagus, Marinated Artichokes, Grilled Zucchini, Peppadew Peppers, Olives, Local Cheeses, Fig Almond Cake, Hummus, Flat Breads, Crackers French Breads 18

**LOCAL ARTISAN CHEESES**++
Selection of Cheese from Local Dairies in the North and South Carolina Region, Garnished with Nuts, Fresh and Dried Fruits Quince Jam, Fig Almond Cake, Flat Breads, Crackers, French Breads 18

**SEAFOOD ON ICE**++
Poached Shrimp, Marinated Scallops, Calamari Salad Cracked Crab Claw, Oysters on the Half Shell, French & American Cocktail Sauces, Mignonette Sauce, Ginger Lime Crème Fraîche, Lemon Wedges, Tabasco 18

**SUSHI ~ PROVIDED BY UBON EATS**

**SPECIALTY ROLLS** ~ Price per 32 pieces
**ET ROLL** ~ Tuna Crab, Avocado, Spicy Aioli Fried Shallot & Garlic 144
**GODZILLA ROLL** ~ Crab, Avocado, Spicy Tuna 120
**GOONIES ROLL** ~ Spicy Crab, Seared Salmon Kabayaki Sauce 120
**BLUE VELVET ROLL** ~ Spicy Tuna Wrapped in Soy Paper White Tuna, Sweet Miso Sauce 136
**PRETTY & PINK** ~ Mixed Greens, Avocado, Mango Cucumber, Sweet Chili Sauce 120
**FATAL ATTRACTION** ~ Shrimp Tempura, Salmon Tuna, Kabayaki Sauce 128
**A-TEAM** ~ Crab, Avocado, Tuna, Salmon Whitefish, Avocado 120

**TRADITIONAL ROLLS** ~ Price per 32 pieces
**EEL AVOCADO** 96
**CALIFORNIA ROLL (CRAB & AVOCADO)** 88
**SPICY TUNA ROLL** 88
**CRAB** 88
**TUNA** 88
**SALMON** 88
**YELLOWTAIL** 88
**AVOCADO CUCUMBER** 88

**NIGIRI** ~ Price per 20 pieces 120
Tuna, Salmon, Yellowtail, Shrimp, White Tuna, Eel, Crab

**SASHIMI** ~ Price per 30 pieces 120
Tuna, Salmon, Yellowtail, Shrimp, White Tuna, Eel, Crab

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**ENHANCEMENTS**

**EUROPEAN ARTISAN CHEESES**
Spanish, French and Italian Cheeses from a Selective Group of Boutique European Farmhouses, Garnished with Nuts, Fresh and Dried Fruits, Quince Jam, Fig Almond Cake, Flat Breads, Crackers, French Breads 24

**CANAPES**

All Canapés are sold at a 50-piece
The Ballantyne Hotel recommends 6-8 pieces of Canapés per Guest per Hour

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Canapés are priced per 50 pieces; Stationary or Butler passed

COLD
Prosciutto Wrapped Asparagus ~ Grain Mustard Aioli  275
BLT Tartlet ~ Avocado Coulis  275
Mozzarella Prosciutto Roulade ~ Basil, Olive Oil*  275
Marinated Tuna Poke ~ Sesame Soy, Wonton Crisp*  325
Poached Shrimp ~ Watermelon Gazpacho*  325
Crab Salad ~ Green Apple, Red Chile, Lime Zest*  325
Jicama Avocado Salad ~ Cucumber, Sun Dried Tomato  300
Fruit Brochette ~ Honeydew, Cantaloupe, Watermelon  275
Antipasta Skewer ~ Aged Balsamic Vinegar*  300
Curried Chicken Salad Tartlets ~ Plantains  275
Chicken Tarragon Salad ~ Walnuts, Lemon Aioli*  275
Smoked Chicken Crostini ~ Celeriac Slaw, BBQ Glaze*  300
Beef Carpaccio ~ Sun Blushed Tomato, Parmesan Crisp*  325
Peppered Beef ~ Fennel Onion Tart, Sherry Vinaigrette*  325
Thai Beef Satay ~ Peanut Dipping Sauce*  325

HOT
Pulled BBQ Pork Sliders*  275
Bacon Wrapped Scallops ~ Creamed Leeks*  325
New Zealand Lamb Chop ~ Honey Coriander Glaze*  350
BBQ Shrimp ~ Jalapeno Cheddar Grit Cake  325
Carolina Crab Cakes ~ Remoulade*  350
Coconut Shrimp ~ Thai Chili Sauce*  350
Mushroom Taleggio Arancini ~ Pesto  275
Stuffed Mushroom ~ Duxelle, Roasted Tomato, Persillade  250
Vegetable Spring Roll ~ Plum Sauce  275
Chicken Chorizo Empanadas* ~ Chipotle Creoma  275
Crispy Duck Spring Roll ~ Sweet Thai Chili Sauce*  275
Grilled Tandoori Skewers ~ Cucumber Yogurt Sauce*  275
Snake River Farms® Mini Burger ~ Local Cheddar Cheese*  275
Beef Bourguignon ~ Bacon, Mushroom, Puff Pastry Case  325
Steak & Cilantro Empanadas ~ Tomatillo Olive Salsa*  325

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RECEPTION STATIONS
Based on 120 Minutes of Continuous Service
Specifi cally for Groups of (35) Guests or More; Groups of Less than (35) Guests and a Minimum of (15) Guests will be charged an additional $7 per Guest

SOUTHERN GRIT MARTINIS
Select Two:
- Southern Grits with Shrimp
- Southern Grits with House Smoked Salmon
- Southern Grits with House Smoked Brisket
- Southern Grits with Beef Short Ribs
- Southern Grits with House Smoked Pork Belly

Presented in a Martini Glass ~ Allen Brothers Milling Company® Stone Ground Grits, Local Cheddar Cheese, Roasted Corn, Asparagus Red Pepper, Andouille Sausage

Displayed or Chef Prepared * 22

ASSORTED GOURMET BURGERS
Black Angus Beef, Seasoned Ground Turkey
Hot Italian Sausage, Mini Portabellas Sliders
Petite Brioche Buns, Lettuce, Tomato, Pickle Chips
Sautéed Mushrooms & Onions
Applewood Bacon, Assorted Cheeses, Ketchup, Mustard Flavored Mayonnaise, Siracha Aioli

Sea Salt Rosemary Potato Chips, Truffle Parmesan Chips
Displayed or Chef Prepared ~ 2oz sliders * 20

ITALIAN
Select Two:
- Braised Short Rib Ravioli ~ Bitter Greens, Veal Demi
- Lobster Ravioli ~ Kale, Lobster Cream Sauce
- Roasted Portabella Ravioli ~ Spinach, Mushroom Cream Sauce
- Roasted Beet & Goat Cheese Ravioli ~ Shaved Brussels Sprouts, Vermouth Cream Sauce
- Potato Gnocchi ~ Blackened Chicken, Mini Sweet Peppers Spinach, Blue Cheese Cream Sauce
- Tri Colored Tortellini ~ Pacillo Peppers, Spanish Onion Tomato Oil

Served with Freshly Shaved Parmesan, Extra Virgin Olive Oil Focaccia Breads
Displayed or Chef Prepared * 23

†150 per Attendant / 2 Attendant per (50) Guests

ENHANCEMENTS

CHOPPED SALAD
Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Mixed Field Greens, Cherry Tomatoes, Cucumbers, Smoked Bacon, Sliced Boiled Eggs, Avocado, Hearts of Palm, Fingerling Potatoes, Toasted Almonds, Cheddar Cheese, Garlic Croutons Chèvre Herb Dressing
Displayed or Chef Prepared * 25

CAESAR SALAD
Grilled Chicken, Atlantic Salmon, Sautéed Shrimp
Romaine Lettuce, Garlic Croutons, Shaved Parmesan Roasted Romas, Mixed Country Olives, Sliced Egg Cipollini Onions, Caesar Dressing
Displayed or Chef Prepared * 23

RISOTTO
Select Two:
- Forest Mushrooms, Spinach, Mushroom Cream
- Grilled Garden Market Vegetables, Red Pepper Cream Sauce
- Roast Chicken, Arugula, Roasted Romas, Portabellas
- Italian Sausage, Caramelized Onions, Mini Sweet Peppers

Served with Freshly Shaved Parmesan, Extra Virgin Olive Oil Local Artisanal Breads
Chef Prepared * 25

†150 per Attendant / 2 Attendant per (50) Guests

CHINESE STIR-FRY†

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Select Two:
- General Tso’s Chicken
- Beef Chow Fun
- Kung Pao Shrimp
- Black Bean Tofu
- Sweet & Sour Pork

Steamed Jasmine Rice and Lo Mein Noodles
Displayed or Chef Prepared*   22

STEAK & POTATOES†
Select Two:
- Sirloin of Beef ~ Horseradish Cream, Assorted Mustards, Pickled Vegetables
- Peppercorn Crusted Skirt Steak ~ Lexington BBQ Sauce, Horseradish Cream, Dijonnaise, Pickled Vegetables
- Braised Shortrib ~ Horseradish Cream, Marinated Tomatoes, Grain Mustard, Pickled Vegetables
- Pork Loin ~ Lexington, Mustard & Classic BBQ Sauces

Served with Roasted Red Potatoes ~ Shredded Cheese, Sour Cream, Chives, Bacon, Sautéed Mushroom, Caramelized Onions
Chef Prepared*   25

Select Two:
- Marinated Chicken
- Seared Beef
- Sautéed Shrimp
- Tofu
- Pulled Pork

Red and Green Thai Coconut Broths ~ Served with Steamed Jasmine Rice & Vermicelli Noodles. Garnished with Eggplant Peppers, Snow Peas, Baby Corn, Bean Sprouts, Shiitake Mushrooms
Displayed or Chef Prepared*   23 ~ Minimum of (35) Guests

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Based on 120 Minutes of Continuous Service
Chef attendant required for each station

**ROASTED FREE RANGE TURKEY BREAST†+++**
Cranberry Orange Relish, Sage Jus, Carrot Ribbon Salad
Artisanal Rolls
*Serves Approximately (40) Guests*  520

**PRIME NY STRIP LOIN†**
Roasted with Thyme & Garlic, Creamed Horseradish Assorted Mustards, Arugula, Cognac Peppercorn Demi, Artisanal Rolls
*Serves Approximately (25) Guests*  375

**ROASTED LEG OF LAMB†**
Honey Coriander Glazed, Minted Cucumber Yogurt Sauce
Pickled Red Cabbage, Marinated Tomatoes, Feta, Pita Bread
*Serves Approximately (25) Guests*  375

**GARLIC HERB CRUSTED BEEF TENDERLOIN†**
Creamed Horseradish, Assorted Mustards, Arugula, Pickled Vegetables, Cauliflower Slaw, Cognac Peppercorn Demi
Artisanal Rolls
*Serves Approximately (20) Guests*  500

**ATLANTIC SALMON EN ROUTE†+++**
Lemon Dill Crème Fraiche, Lemon Wedges, Heirloom Tomato Mango Salad, Minted Pea Purée
*Serves Approximately (20) Guests*  300

**WHOLE HERB ROTISSERIE CHICKEN†**
Pineapple Tomato Chutney, Lavender Jus
Individual Zucchini Bread
*Serves Approximately (20) Guests*  260

**PERSILLADE CRUSTED RACK OF LAMB†**
Aromatic Couscous Salad, Preserved Lemon Aioli
(3) Pieces per Guest*  25

†150 per Attendant / 2 Attendant per (50) Guests

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**DESSERT TABLE**

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Petit Fours are Small Bites ~ Average Serving Size is 4 Pieces per Guest

**PETIT FOURS DISPLAY**
Select from the Following Options:

**SOUTH OF THE BORDER**
- Margarita Verrine
- Colombian Coffee Flan
- Venezuelan Chocolate Cake
- Arroz con Leche

*Serves Approximately (50) Guests* 750

**SOUTHERN CLASSICS**
- Bourbon Pecan Tart
- Coconut Cake
- Red Velvet Cake
- Pineapple Upside Down Cake

*Serves Approximately (50) Guests* 800

**INTERNATIONAL FARE**
- Citrus Tiramisu
- Tarte Vanille
- Gianduja Crunch Domes
- Sicilian Pistachio Pannacotta

*Serves Approximately (50) Guests* 800

**CHOCOLATE OVERLOAD**
- Single Origin Chocolate Tart
- White Chocolate Peach Verrine
- Trio of Chocolate Bavarians
- Chocolate Financier with Chocolate Chantilly

*Serves Approximately (50) Guests* 850

**MODERN INDULGENCES**
- Textures of Chocolate
- Tonka Bean Choux
- Blonde Chocolate Tart
- Lemon Macaron

*Serves Approximately (50) Guests* 875

**The Boquete Mountain® Coffee Break**
Boquete Mountain® Regular, Decaffeinated Coffee & Assorted Fine Tazo® Teas with Honey and Lemon

*Designed for Two (2) Hours of Service* 8

**The Boquete Mountain® Refresh**

*Designed for Two (2) Hours of Service* 6

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**DESSERT TABLE**

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Chef attendant required for each station
Specifically for Groups of (25) Guests or More

FROZEN PROFITEROLES STATION†
Freshly Baked Profiteroles
Filled to Order with Guest’s Choice of Vanilla & Chocolate Ice Creams, Raspberry or Lemon Sorbets
Served with an Assortment of Toppings
Serves Approximately (25) Guests 400

BANANAS FOSTER†
Bananas Cooked in Caramel & Flambéed to Order
Vanilla Bean Ice Cream
Serves Approximately (25) Guests 400

BABA RUM STATION†
Classic Yeast Raised Cake
Soaked to Order in Guest’s Choice of Rum, Passion Fruit, Coconut, Berry or Citrus Syrups
Served with Vanilla Cream & Chocolate Chantilly
Serves Approximately (25) Guests 500

† 150 per Attendant / 1 Attendant per (50 – 75) Guests

Coffee & Doughnuts†
Nespresso Coffee Espresso Station
Assorted Flavors of Espresso
Boquete Mountain Coffee Infused Crème Brulee
Fresh Beignets Filled to Order with Vanilla Cream, Chocolate Ganache or Citrus Cremeux
Serves Approximately (50) Guests 900

† 150 per Attendant / 1 Attendant per (75) Guests

Chef attendant required for each station
Specifically for Groups of (50) Guests or More

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ENHANCEMENTS

Based on 120 Minutes of Continuous Service

DINNER TABLE

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**The Charlottean++**

Select One Soup and Two Salads or Select Three Salads:

**Soups:**
- Ballantyne She-Crab ~ Lump Crab Meat
- New Orleans Gumbo ~ Gulf Shrimp, Oysters
- Butternut Squash ~ Dried Cranberries, Pumpkin Seeds

**Salads:**
- Shaved Fennel ~ Bitter Greens, Marinated Feta Pomegranate Seeds, Orange Vinaigrette
- Roasted Fingerling Potatoes ~ Smoked Ham, Mixed Country Olives, Watercress, Lemon Sage Vinaigrette
- Ballantyne Herb Salad ~ Petite Local Greens, Toasted Almonds, Cucumber, Cherry Tomatoes, Fennel Shaved Parmesan, Citrus Vinaigrette
- Heirloom Cherry Tomatoes ~ Mozzarella, Prosciutto, Ham, Frisée, Cucumber, Pesto, Fig Balsamic Reduction
- Chargrilled Asparagus ~ Zucchini, Arugula, Cherry Tomatoes, Grilled Halloumi, Radish, Pesto Vinaigrette

Select Two or Three Entrées:

**From the Land:**
- Braised Pork Belly ~ Parsnip Potato Purée, Baby Kale Radish Salad
- Ashley Farms Chicken Breast ~ Black Lentils, Dried Sour Cherries, Pancetta, Gorgonzola Cheese
- Grilled Pepper Crusted Skirt Steak ~ Roasted Root Vegetables, Herb Salad, Cauliflower Dust, Onion Jus
- Braised Beef Shortribs ~ Allen Brothers Milling Company® Cheddar Cheese Grits, Olive Oil Poached Tomatoes

**Enhancements**

**Vegetarian Options from the Garden:**
- Penne Pasta
- Arugula, Parmesan, Pinenuts, Ballantyne Basil Pesto
- 10
- Potato Gnocchi
- Roasted Root Vegetables, Kale, Toasted Almonds
- Extra Virgin Olive Oil
- 10
- Mushroom Spinach Lasagna
- Roasted Red Pepper & Tomato Purée
- 10
- Vegetables Delight
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms, Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce, Steamed Jasmine Rice
- 13

**Italian Dinner Buffet**

Panzanella Salad ~ Artisan Bread, Red Onion, Arugula
- Radicchio, Mixed Country Olives, Banana Peppers, Fontina Cheese
- Heirloom Tomato, Italian Vinaigrette
- Traditional Cesar Salad ~ Garlic Croutons, Shaved Parmesan
- Pancetta, Mixed Country Olives, Cipollini Onion, Sliced Egg
- Caprese Salad ~ Heirloom Tomatoes, Frisée, Mozzarella, Pesto, Cucumber, Red Onion, Fig Balsamic Reduction
- Roasted Chicken Carbonara ~ Smoked Bacon, Portabella, Shaved Parmesan, English Peas, Lemon Cream Sauce
- Veal Marsala ~ Parsnip Purée, Asparagus & Mushroom Salad
- Marsala Sauce
- Eggplant Parmesan ~ Mozzarella, Spicy Pomodoro
- Focaccia and Garlic Breads
- Crushed Red Pepper Flakes, Grated Parmesan
- Classic Cannoli
- Tiramisu
- Pistachio Panna Cotta

**Groups of (25) Guests or More**

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DINNER TABLE

From the Sea:
- Arctic Char ~ Chorizo, English Peas, Potato Hash
  Minted Yogurt Dressing
- North Carolina Flounder ~ Herb Crust, Cauliflower
  Purée, Mushroom Asparagus Salad, Yuzu Buerre Blanc
- Oven Roasted Grouper ~ Purple Sticky Rice, Bok Choy
  Melon Salsa
- Grilled Mahi Mahi ~ Lebanese Couscous
  Vegetable Ragout, Tomato Tarragon Vinaigrette

Select Three Desserts

Desserts:
- Chocolate Fudge Cake
- Bailey’s Pot de Crème
- White Chocolate Peach Verrine
- Roasted Banana Cheesecake
- Strawberry Delice

THE CHARLOTTEAN WITH 2 ENTREES*

Groups of (25) Guests or More  72
Groups of Less than (25) Guests, Minimum of (15) Guests  82

THE CHARLOTTEAN WITH 3 ENTREES*

Groups of (25) Guests or More  79
Groups of Less than (25) Guests, Minimum of (15) Guests  89

ENHANCEMENTS

VEGETARIAN OPTIONS FROM THE GARDEN:

- Penne Pasta
- Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto  10
- Potato Gnocchi
- Roasted Root Vegetables, Kale, Toasted Almonds
- Extra Virgin Olive Oil  10
- Mushroom Spinach Lasagna
- Roasted Red Pepper & Tomato Purée  10

Vegetables Delight
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
- Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce,
  Steamed Jasmine Rice  13

FRENCH BISTRO DINNER BUFFET

Endive and Watercress ~ Apples, Herbs, Toasted Almonds
- Lemon Shallot Dressing
- Niçoise ~ Haricot Vert, Fingerling Potato, Sliced Egg
  Olives, Red Wine Vinaigrette
- Traditional Ratatouille
- Steamed Mussels ~ Garlic, Tomatoes, White Wine, Herbs
- Duck Confit ~ Garlic Potato Purée, Chasseur Sauce
- Prosciutto Wrapped Monkfish ~ Fava Bean Corn Leek Ragout
- Beef Bourguignon ~ Porcini Mushrooms, Pancetta, Root Vegetables
- Beignets ~ Rolled in Cinnamon Sugar, Filled with Raspberry Jam
- Grand Marnier Crème Brûlée ~ Chocolate Décor
- Café & Chocolate Éclairs  82

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DINNER TABLE

THE QUEEN CITY++

Select One Soup and Two Salads or Select Three Salads:

Soups:
- Ballantyne Clam Chowder
- Curried Apple Parsnip ~ Parsnip Chips
- Potato Leek ~ Crumbled Turkey Sausage, Kale

Salads:
- Brown Rice Salad ~ Grilled Vegetables, Radicchio
- Kale Salad ~ Fennel, Radish, Asparagus, Dried Cranberry
- Asparagus Fennel ~ Bitter Greens, Black Sesame Seeds
- Roasted Garlic, Tarragon Cider Vinaigrette
- Roasted Artichokes ~ Edamame, Pepperdew Peppers
- Mozzarella, Frisée, Radichio, Italian Vinaigrette
- Panzanella ~ Olives, Roasted Fennel, Spanish Onion
- Roasted Feta, Cherry Tomatoes, Basil Vinaigrette

Select Two Entrées:
From the Land:
- Kurobuta Pork Tenderloin ~ Purple Sticky Rice, Grilled Cauliflower, Herb Salad, Honey Mustard Jus
- Lemon Herb Whole Roasted Chicken ~ Assorted Roasted Root Vegetables & Potatoes, Poultry Jus
- Roasted Striploin Medallions ~ Garlic Potato Purée, Asparagus & Tomato Sauté, Green Peppercorn Jus
- Marinated Carrot Ribbons, Sherry Pan Jus
- Braised Veal Osso Buco ~ Asparagus Risotto, Feta Gremolata

From the Sea:
- Yuzu Marinated Swordfish ~ Tri Colored Orzo, Grilled Spanish Onions, Mango Avocado Salsa
- Seared Tuna Loin ~ Bamboo Rice, Bok Choy, Mango Pineapple Salsa
- Pan Seared Red Fish ~ White Beans, Tomatoes, Kale Spanish Onion, Citrus Buerre Blanc
- Seasonal Local NC Line Caught Fish ~ Fava Bean Succotash, Charred Tomato Jus

ENCHANCEMENTS

VEGETERIAN OPTIONS FROM THE GARDEN:
- Penne Pasta
- Arugula, Parmesan, Pine Nuts, Ballantyne Basil Pesto  10
- Potato Gnocchi
- Roasted Root Vegetables, Kale, Toasted Almonds
- Extra Virgin Olive Oil  10
- Mushroom Spinach Lasagna
- Roasted Red Pepper & Tomato Purée  10

Vegetables Delight
- Medley of Green Beans, Bean Sprouts, Snow Peas, Mushrooms
- Broccoli, Carrots, Napa Cabbage, Tofu, Garlic Ginger Soy Sauce
- Steamed Jasmine Rice  13

SOUTHWESTERN DINNER BUFFET
- Black Bean & Cous Cous Salad ~ Fire Roasted Corn, Grilled Seasonal Vegetables, Bitter Greens, Cumin Coriander Vinaigrette
- Jicama Cucumber Salad ~ Frisée, Watercress, Spinach, Citrus Segments, Orange Chipotle Vinaigrette
- Nacho Average Salad ~ Tortilla Strips, Tomato, Red Onion Romaine, Avocado, Mixed Country Olives, Mini Sweet Peppers Chipotle Crema
- Grilled White Fish ~ Garlicky Mushrooms, Brown Rice Smokey Mole, Radish Salad
- Enchiladas De Pollo ~ Braised Chicken, Spinach, Queso Blanca Pico De Gallo, Avocado, Red Pepper Cream Sauce
- Spanish Pork Barbacoa ~ Mexican Fried Rice, Charro Bean Salsa Queso Fresca, Cabbage

Individual Peach Crumble
- Chocolate Ancho Mousse Verrine
- Grapefruit Tart

Groups of (25) Guests or More*  78

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DINNER TABLE

Desserts:
Select Three Desserts
- Pineapple Upside Down Cake
- Chocolate Bourbon Crème Brulée
- Bergamot Merengue Tart
- Chocolate Delice
- S’mores Tarts

THE QUEEN CITY WITH 2 ENTREES*

Groups of (25) Guests or More 79
Groups of Less than (25) Guests, Minimum of (15) Guests 89

THE QUEEN CITY WITH 3 ENTREES*

Groups of (25) Guests or More 86
Groups of Less than (25) Guests, Minimum of (15) Guests 96

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OUTDOOR DINNER TABLES

WEATHER PERMITTING ~ All Outdoor Dinner Tables Include:
Freshly Brewed Boquete Mountain® Regular & Decaffeinated Coffee Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim, Cream, Lemon
Based on 120 minutes of continuous service
Outdoor Dinner Tables are designed for a Minimum of (50) Guests
Chef attendants required for each BBQ

THE CAROLINA PICNIC†

- Assorted Tomatoes ~ Cucumber, Feta Cheese, Colored Peppers, Chopped Herbs, Lemon Balsamic Dressing
- Farfalle Pasta Salad ~ Grilled Radicchio, Asparagus Mushrooms, Watercress, Sherry Vinaigrette
- Red Bliss Potato Salad ~ Bacon, Hard Boiled Eggs Whole Grain Mustard Dressing
- Traditional Coleslaw ~ Celery Seed Dressing
- Traditional Caesar Salad ~ Garlic Croutons, Pancetta Mixed Country Olives, Shaved Parmesan Cheese
- Grilled Beef Burgers ~ Mushrooms, Peppers, Onions
- Grilled Beef Hotdogs ~ Sauerkraut
- Grilled Petite Chicken Breast ~ Italian Herb Butter
- Grilled Salmon ~ Garlic Lemon Marinade
- Grilled Corn on the Cobb
- Traditional Rolls & Condiments
- Choice of Three Freshly Baked Goodies ~ Peanut Butter Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies

Groups of (50) Guests or More*  80
Groups of Less than (50) Guests, Minimum of (20) Guests*  90
†150 per Attendant / 2 Attendants per (50) Guests

ENHANCEMENTS

THE BALLANTYNE BBQ†
Red Rice with Quinoa ~ Pistachios, Dried Apricots Arugula, Lemon Orange Vinaigrette
Green & White Asparagus ~ Black Sesame Seeds, Roasted Garlic Cloves, Frisée, Kale, Tarragon Cider Vinaigrette
French Beans ~ Snow Peas, Daikon Radish, Spanish Onion Roasted Hazelnuts, Orange Vinaigrette
Roasted Artichokes ~ Broad Beans, Radicchio, Frisée Peppadew Peppers, Port Vinaigrette
Peppered Greens ~ Shaved Asparagus, Carrot Ribbons, Ricotta Cheese, Fennel, Verjus, Pine Nuts
Grilled Petite Rib Eye Steaks ~ Jalapeño Cilantro Shallot Butter
Grilled Cornish Game Hens ~ Pomegranate Yuzu Vinaigrette
Grilled Ahi Tuna Steaks ~ Mango Papaya Salsa
Indian Spiced Colorado Lamb Chops ~ Cucumber Yogurt Sauce
Grilled Vegetables ~ Asparagus, Zucchini, Portobellas
Bourbon Pecan Tart
Red Velvet Verrine
Classic Coconut Cake
Lemon Macaron
Banana Milk Chocolate Gateaux

Groups of (50) Guests or More*  96
Groups of Less than (50) Guests & Minimum of (20) Guests*  106
†150 per Attendant / 2 Attendants per (50) Guests

BUILD YOUR OWN S’MORES STATIONDOUBLE
Chocolate Bars
Cookies & Cream Bars
Peanut Butter Cups
Graham Crackers
Bows of Marshmallows  18

Outdoor Use Only

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OUTDOORS DINNER TABLE

THE COTTAGE BBQ†++

- Caprese ~ Heirloom Tomatoes, Mozzarella, Cucumber
  Red Onion, Frisée, Fig Balsamic Reduction
- Roast Fingerling Potatoes ~ Grilled Asparagus
  Mushroom, Brie Champagne Vinaigrette
- Toasted Couscous ~ Peppadew Peppers, Mixed Country
  Olives, Grilled Artichokes, Bitter Greens, Orange Coriander
  Vinaigrette
- Grilled Vegetables ~ Asparagus, Zucchini, Yellow
  Squash, Red Pepper, Portabellas
- Roasted Artichokes ~ Edamame, Peppadew Peppers
  Mozzarella, Frisée, Radicchio, Italian Vinaigrette
- Grilled Petite Sirloin Steak ~ Roasted Shallot Garlic
  Butter
- Grilled Chicken Breast ~ Preserved Lemon Herb
  Marinade
- Grilled Swordfish ~ Lime Cilantro Peppers Aioli
- Bratwurst Sausages ~ Mushrooms, Peppers, Onions
- Individual Cherry Pies
- Peach Cobbler
- Bourbon Pecan Tart
- Double Chocolate Brownies
- Red Velvet Cake

Groups of (50) Guests or More*  87
Groups of Less than (50) Guests  Minimum of (20) Guests*  97

†150 per attendant / 2 attendants per (50) Guests

ENHANCEMENTS

Based on 120 minutes of continuous service
Specifically for Groups of (50) Guests or More

WHOLE HOG ROAST ~ CARVED TO ORDER†

Spit Roasted Whole Hog
70/80lb Serves Approximately (50)  950
80/90lb Serves Approximately (75)  1425
Artisanal Rolls
Apple Butter
Carolina Coleslaw
Fried Chicharron
House Made Pickles
BBQ Sauce ~ Eastern Carolina, Western Carolina, South Carolina
  Mustard

BUILD YOUR OWN S’MORES STATION†

Chocolate Bars
Cookies & Cream Bars
Peanut Butter Cups
Graham Crackers
Bowls of Marshmallows  18

† Outdoor Use Only

†2 Chef Attendants Required for Whole Hog Roast

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  and socially-responsible grown products. To maintain this focus please note
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PLATED DINNER

All Plated Dinners are Based on a Three Course Menu

Selection of Artisan Breads

Freshly Brewed Boquete Mountain® Regular & Decaffeinated Coffee Assortment of Fine Tazo® Teas ~ Whole Milk, 2%, Skim Cream, Lemon

Please Select One Soup or Salad, One Entrée, One Dessert (Price Based on Entrée)

SOUP & SALAD SELECTIONS

Soup:
- Minestrone Soup ~ Navy Beans, Petite Pasta, Pesto
- Roasted Acorn Squash ~ Celery Ribbons, Chili Oil
- Curried Apple Parsnip Purée ~ Parsnip Crisp

Salad:
- Roasted Beets ~ Fennel, Goat Cheese, Orange Segments
- Spinach Poached Pear ~ Arugula, Toasted Walnuts
- Red & Green Romaine ~ Roasted Roma Tomatoes
- Boston Bibb Greek ~ Pita Bread, Grilled Peppers
- Iceberg Wedge ~ Cucumbers, Tomatoes, Maytag Bleu Smoked Bacon, Watercress, Sherry Vinaigrette

SINGLE ENTREE

Braised Short Rib "Osso Buco-Style" ~ Creamy Herb Polenta Feta Gremolata, Olive Oil Poached Tomato, Braising Jus* 69

Tenderloin of Beef ~ 6 oz. ~ Celeriac Leek Potato Gratin Asparagus Tomato Sauté, Crispy Shallot, Thyme Jus* 72

Roast Sirloin ~ 6 oz. "Filet Cut" ~ Purple Potato Purée, Kale Fennel Salad, Bordelaise Sauce* 67

Honey Mustard Glazed Kurobuta Pork Tenderloin* ~ Tokyo Turnip & Greens, Glazed Baby Carrots 62

Yuzu Marinated Swordfish* ~ Purple Sticky Rice, Bok Choy Wasabi Buerre Blanc 69

Scottish Salmon* ~ Celery Root Purée, Truffle Asparagus Celery Leaf Salad, Marinated Tomato Vinaigrette 60

Ashley Farms Breast of Chicken* ~ Lemon Thyme Roasted Fingerling Potatoes, Charred Baby Romaine, Roasted Red Onion Game Vinaigrette 58

ENHANCEMENTS

APPETIZERS

Ballantyne She-Crab Soup ~ Caviar Crème Fraîche* 13
Ballantyne Lobster Bisque* 13
Beef Carpaccio ~ Arugula, Sun-Blushed Tomatoes Shaved Parmesan, Potato Crisp, Shallot Vinaigrette* 18
Carolina Jumbo Lump Crab Cake ~ Fennel Artichoke Salad Preserved Lemon Aioli* 25
Southern Shrimp and Grits Martini++ ~ Allen Brothers Milling Company® Stone Ground Grits, Gulf Shrimp, Local Cheddar Roasted Corn, Andouille Cream* 15

Intermezzo Course:
- Lemon Sorbet 5
- Raspberry Sorbet 5
- Champagne Sorbet 7

Add Soup or Salad Course as a Fourth Course 10

ENTREES

Tenderloin of Beef 8 oz. ~ Celeriac Leek Potato Gratin Asparagus Tomato Sauté, Crispy Shallot, Thyme Jus* 84

Porcini Dusted Alaskan Halibut ~ Goat Cheese Potato Cake Portabella, Heirloom Carrots, Pea Purée * 92

Roast Tenderloin of American Wagyu 6 oz. ~ Lobster Carnaroli Risotto Saffron, English Peas, Black Truffle Jus* 110

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PLATED DINNER

DUO ENTREES

Beef Tenderloin with Ashley Farms Breast of Chicken*  
Roasted Garlic Potato Purée, Baby Carrots, Sugar Snap Peas  
Madeira Jus  82

Scottish Salmon with Ashley Farms Breast of Chicken*  
Parmesan & Thyme Potato Gratin, Roasted Tomato Red Pepper Purée, Crispy Kale, Basil Oil  76

Beef Tenderloin with Carolina Crab Cake* ~ Olive Oil Poached Marble Potatoes, Charred Brussels Sprouts, Madeira Jus  92

Braised Brasstown Beef Short Rib with Seared Sea Scallops*  
Purple Potato Purée, Lemon Roasted Broccoli, Red Wine Sauce  90

Roasted Strip Loin of Beef & Smoked Pork Belly*  
Honey Roasted Sweet Potato Fingerlings, Charred Asparagus  
Whole Grain Mustard Jus  85

VEGETARIAN ENTREES

Pappardelle Pasta ~ Grilled and Roasted Vegetables, Warm  
Roasted Garlic & Tomato Vinaigrette, Extra Virgin Olive Oil  47

Butternut Squash Risotto ~ Spiced Pumpkin Seeds  
Local Brie Cheese, Crispy Sage  49

Mushroom Ravioli ~ Balsamic & Rosemary Roasted Portabella  
Shaved Asparagus Salad, Pecorino Cheese  47

DESSERT SELECTIONS

Please Select One Dessert:

Trio Bavarian ~ Flourless Chocolate Cake  
Gianduja Anglaise, Dehydrated Berries

Caramel Mousse Dome ~ Chocolate Cake, Chocolate Shards

White Chocolate Citrus Tart ~ Baked Citrus Tart  
White Chocolate Chantilly, Lime Meringue, Blueberry Coulis

Coffee Grand Marnier Crème Brûlée ~ Cocoa Madeleine  
Candied Citrus Peel

Chocolate Fudge Cake ~ Cocoa Nibs, Coffee Chantilly  
Salted Caramel

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CONSUMPTION BARS

BALLANTYNE BRANDS MIXED DRINKS†
10 per 1.25 oz. drink
Absolut Vodka
Tanqueray Gin
Jim Beam Bourbon
Dewar's Scotch
Bacardi Rum
Jose Cuervo Gold Tequila
Canadian Club Classic Whiskey

PREMIUM BRANDS MIXED DRINKS†
12 per 1.25 oz. drink
Ketel One Vodka
Bombay Sapphire
Makers Mark Bourbon
Johnny Walker Red
Appleton Estate 12-Year Rum
Jose Cuervo 1800 Tequila
Crown Royal Whiskey

TOP SHELF MIXED DRINKS†
14 per 1.25 oz. drink
Grey Goose Vodka
Tanqueray 10 Gin
Maker’s 46 Bourbon
Chivas Regal 12-Year Scotch Whisky
Queen Charlotte Reserve Carolina Rum
Herradura Silver Tequila
Crown Royal Special Reserve Whiskey

BALLANTYNE BRAND WINES
10 per glass
Magnolia Grove, California
Chardonnay
Cabernet Sauvignon

Canyon Road, California
Sauvignon Blanc
Pinot Noir

PREMIUM WINES
12 per glass
Sterling Vineyards, California
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon
Pinot Noir

ENHANCEMENTS

WHISKEY BAR†
14 per 2 oz. drink
Glenfiddich 12 Year
Glenlivet 12 Year
Bulleit
Woodford Reserve
Bushmill Black Bush
*Upgraded Whiskeys can be added or substituted for an upgraded price where necessary

MARTINI BAR†
14 per drink
Vodkas ~ Grey Goose, Absolut, Pearl
Cosmopolitan
Sour Apple
Lemon Drop
Ballantyne
Lychee

MIMOSA BAR†
12 per drink
Champagne
Seasonal Fruit Juices
Seasonal Fresh Fruits

CORDIAL DISPLAY†
14 per 2 oz. drink
Bailey’s Irish Cream
Godiva Dark Liqueur
Kahlua
Frangelico
Grand Marnier

COGNAC DISPLAY†
14 per 2 oz. drink
Remy Martin VSOP Cognac
Courvoisier VSOP
Hennessey VS

KEGERATOR†++
8 per 16oz. pour
Draft Beer ~ Seasonal Local Beers from Local Breweries
++ Rental fee ~ $100.00
†125 Bartender Fee / 1 Bartender per (75) Guests

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**CONSUMPTION BARS**

**TOP SHELF WINES**
- 14 per glass
- Bollini, Italy
- Pinot Grigio
- Kendall Jackson Vintner's Reserve, Sonoma, California
  - Chardonnay
- Rodney Strong, Sonoma, California
  - Cabernet Sauvignon
- MacMurray, California
  - Pinot Noir

**DOMESTIC BEER**
- Please Select Three
  - 6 per bottle
  - Miller Lite
  - Budweiser
  - Yuengling
  - Bud Light
  - Michelob Ultra
  - Coors Light
  - Beck's Non Alcoholic

**IMPORTED BEER**
- Please Select Three
  - 7 per bottle
  - Amstel Light
  - Heineken
  - Sierra Nevada
  - Stella Artois
  - Corona
  - Corona Light

**ENHANCEMENTS**

**INDIVIDUALLY BOTTLED**
- Ballantyne Water 5
- Panna® Natural Spring Water 5
- Sparkling Water 5
- Assorted Fruit Juices 4.50
- Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite) 4.50
- Naked® Assorted Fruit & Vegetable Juices & Smoothies 9
- Jones Specialty Soda® 5
- Cheerwine® 5
- Sun Drop® 5
- Red Bull® & Sugar-Free Red Bull® 6

**BEVERAGES BY THE GALLON**
- Fruit Infused Water (Choice of Citrus, Cucumber or Seasonal Berry) 20
- Lemonade 30
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30
- Arnold Palmer Mix 30
- Orange Juice 30
- Boquete Mountain® Regular Coffee or Decaffeinated Coffee 70
- Selection of Assorted Fine Tazo® Teas 70
- Champagne Punch (Contains Alcohol) 65
- Sparkling Celebration Punch 30
- Fruit Punch 30
- Citrus Punch 30
- ~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

**The Boquete Mountain® Coffee Break** 8
- Designed for two (2) hours of service
- Boquete Mountain® Regular and Decaffeinated Coffee
- Assorted Fine Tazo® Teas with Honey and Lemon

**Boquete Mountain® Refresh** 6
- Designed for two (2) hours of service

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**BEER & WINE PACKAGE**

**BALLANTYNE BRAND WINES**
- Magnolia Grove, California
  - Chardonnay
  - Cabernet Sauvignon
- Canyon Road, California
  - Sauvignon Blanc
  - Pinot Noir

**DOMESTIC BEER**
- Please Select Three
  - Miller Lite
  - Budweiser
  - Yuengling
  - Bud Light
  - Michelob Ultra
  - Coors Light
  - Beck’s Non Alcoholic

**IMPORTED BEER**
- Please Select Three
  - Amstel Light
  - Heineken
  - Sierra Nevada
  - Stella Artois
  - Corona
  - Corona Light

**ASSORTED SOFT DRINKS**
- Coke
- Diet Coke
- Sprite
- Coke Zero
- Sprite

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<th>Price per Guest</th>
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</table>

**ENHANCEMENTS**

**INDIVIDUALLY BOTTLED**
- Ballantyne Water 5
- Panna® Natural Spring Water 5
- Sparkling Water 5
- Assorted Fruit Juices 4.50
- Assorted Soft Drinks *(Coke, Diet Coke, Coke Zero, Sprite)* 4.50
- Naked® Assorted Fruit & Vegetable Juices & Smoothies 9
- Jones Specialty Soda® 5
- Cheerwine® 5
- Sun Drop® 5
- Red Bull® & Sugar-Free Red Bull® 6

**BEVERAGES BY THE GALLON**
- Fruit Infused Water *(Choice of Citrus, Cucumber or Seasonal Berry)* 20
- Lemonade 30
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30
- Arnold Palmer Mix 30
- Orange Juice 30
- Boquete Mountain® Regular Coffee or Decaffeinated Coffee 70
- Selection of Assorted Fine Tazo® Teas 70
- Champagne Punch *(Contains Alcohol)* 65
- Sparkling Celebration Punch 30
- Fruit Punch 30
- Citrus Punch 30
- ~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

**The Boquete Mountain® Coffee Break 8**
- Designed for two (2) hours of service
- Boquete Mountain® Regular and Decaffeinated Coffee
- Assorted Fine Tazo® Teas with Honey and Lemon

**Boquete Mountain® Refresh 6**
- Designed for two (2) hours of service

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### BALLANTYNE BRANDS PACKAGE

#### BALLANTYNE BRANDS MIXED DRINKS
Absolut Vodka  
Tanqueray Gin  
Jim Beam Bourbon  
Dewar’s Scotch  
Bacardi Rum  
Jose Cuervo Gold Tequila  
Canadian Club Classic Whiskey  

#### BALLANTYNE BRAND WINES
Magnolia Grove, California  
Chardonnay  
Cabernet Sauvignon  
Canyon Road, California  
Sauvignon Blanc  
Pinot Noir  

#### DOMESTIC BEER
Please Select Three  
Miller Lite  
Budweiser  
Yuengling  
Bud Light  
Michelob Ultra  
Coors Light  
Beck’s Non Alcoholic  

#### IMPORTED BEER
Please Select Three  
Amstel Light  
Heineken  
Sierra Nevada  
Stella Artois  
Corona  
Corona Light  

#### ASSORTED SOFT DRINKS
Coke  
Diet Coke  
Sprite  

- 1 hour 27 per Guest  
- 2 hour 35 per Guest  
- 3 hour 43 per Guest  
- 4 hour 55 per Guest  

### ENHANCEMENTS

#### INDIVIDUALLY BOTTLED
Ballantyne Water 5  
Panna® Natural Spring Water 5  
Sparkling Water 5  
Assorted Fruit Juices 4.50  
Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite) 4.50  
Naked® Assorted Fruit & Vegetable Juices & Smoothies 9  
Jones Specialty Soda® 5  
Cheerwine® 5  
Sun Drop® 5  
Red Bull® & Sugar-Free Red Bull® 6  

#### BEVERAGES BY THE GALLON
- Fruit Infused Water (Choice of Citrus, Cucumber or Seasonal Berry) 20  
- Lemonade 30  
- Brewed Sweetened Iced Tea or Unsweetened Iced Tea 30  
- Arnold Palmer Mix 30  
- Orange Juice 30  
- Boquete Mountain® Regular Coffee or Decaffeinated Coffee 70  
- Selection of Assorted Fine Tazo® Teas 70  
- Champagne Punch (Contains Alcohol) 65  
- Sparkling Celebration Punch 30  
- Fruit Punch 30  
- Citrus Punch 30  
- *1 Gallon Serves Approximately (16) Guests per 8 oz. cup*  

- **The Boquete Mountain® Coffee Break** 8  
  Designed for two (2) hours of service  
  Boquete Mountain® Regular and Decaffeinated Coffee  
  Assorted Fine Tazo® Teas with Honey and Lemon  

- **Boquete Mountain® Refresh** 6  
  Designed for two (2) hours of service  

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PREMIUM BRANDS PACKAGE

PREMIUM BRANDS MIXED DRINKS
Ketel One Vodka
Bombay Sapphire
Makers Mark Bourbon
Johnny Walker Red
Appleton Estate 12-Year Rum
Jose Cuervo 1800 Tequila
Crown Royal Whiskey

PREMIUM WINES
Sterling Vineyards, California
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon

DOMESTIC BEER
Please Select Three
Miller Lite
Budweiser
Yuemgling
Bud Light
Michelob Ultra
Canors Light
Beck’s Non Alcoholic

IMPORTED BEER
Please Select Three
Amstel Light
Heineken
Sierra Nevada
Stella Artois
Corona
Corona Light

ASSORTED SOFT DRINKS
Coke
Diet Coke
Sprite

1 hour  34 per Guest
2 hour  42 per Guest
3 hour  50 per Guest
4 hour  58 per Guest

ENHANCEMENTS

INDIVIDUALLY BOTTLED
Ballantyne Water  5
Panna® Natural Spring Water  5
Sparkling Water  5
Assorted Fruit Juices  4.50
Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite)  4.50
Naked® Assorted Fruit & Vegetable Juices & Smoothies  9
Jones Specialty Soda®  5
Cheerwine®  5
Sun Drop®  5
Red Bull® & Sugar-Free Red Bull®  6

BEVERAGES BY THE GALLON
Fruit Infused Water (Choice of Citrus, Cucumber or Seasonal Berry)  20
Lemonade 30
Brewed Sweetened Iced Tea or Unsweetened Iced Tea  30
Arnold Palmer Mix  30
Orange Juice  30
Boquete Mountain® Regular Coffee or Decaffeinated Coffee  70
Selection of Assorted Fine Tazo® Teas  70
Champagne Punch (Contains Alcohol)  65
Sparkling Celebration Punch  30
Fruit Punch  30
Citrus Punch  30
~ 1 Gallon Serves Approximately (16) Guests per 8 oz. cup

The Boquete Mountain® Coffee Break  8
Designed for two (2) hours of service
Boquete Mountain® Regular and Decaffeinated Coffee
Assorted Fine Tazo® Teas with Honey and Lemon

Boquete Mountain® Refresh  6
Designed for two (2) hours of service

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TOP SHELF BRANDS PACKAGE

TOP SHELF MIXED DRINKS
Grey Goose Vodka
Tanqueray 10 Gin
Makers Mark 46 Bourbon
Chivas Regal 12-Year Scotch Whisky
Queen Charlotte Reserve Carolina Rum
Herradura Silver Tequila
Crown Royal Special Reserve Whiskey

TOP SHELF WINES
Bollini, Italy
Pinot Grigio
Rodney Strong, Sonoma, California
Cabernet Sauvignon
Kendall Jackson Vinter’s Reserve, Sonoma, California
Chardonnay
MacMurray, California
Pinot Noir

DOMESTIC BEER
Please Select Three
Miller Lite
Budweiser
Yuengling
Bud Light
Michelob Ultra
Coors Light
Beck’s Non Alcoholic

IMPORTED BEER
Please Select Three
Amstel Light
Heineken
Sierra Nevada
Stella Artois
Corona
Corona Light

ASSORTED SOFT DRINKS
Coke
Diet Coke
Sprite

1 hour 43 per Guest
2 hour 51 per Guest
3 hour 59 per Guest
4 hour 67 per Guest

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**WINE LIST**

The complete Gallery Restaurant specialty wine list is available upon request. List may vary by season and availability. Wines are priced per bottle.

**CHAMPAGNE AND SPARKLING**

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>Charles De Fère, Blanc de Blanc</td>
<td>France</td>
<td>38</td>
</tr>
<tr>
<td>Domaine Chandon, California</td>
<td>California</td>
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</tr>
<tr>
<td>Moet et Chandon, Imperial, Epernay</td>
<td>France</td>
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<tr>
<td>Tattinger, Reims, France</td>
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**CHARDONNAY**

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>Magnolia Grove, California</td>
<td></td>
<td>41</td>
</tr>
<tr>
<td>Kendall Jackson “Vintner’s Reserve,” California</td>
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</tr>
<tr>
<td>Sterling Vineyards, California</td>
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<tr>
<td>Sonoma Cutrer “Russian River,” Sonoma, California</td>
<td>California</td>
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<tr>
<td>La Crema, Sonoma, California</td>
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<tr>
<td>Heitz, Napa, California</td>
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<tr>
<td>Jadot Pouilly Fuisse, Burgundy, France</td>
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<tr>
<td>Cakebread, Napa, California</td>
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**WHITE VARIETALS**

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<tbody>
<tr>
<td>Canyon Road, Sauvignon Blanc</td>
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<tr>
<td>Murphey Goode, Sauvignon Blanc</td>
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<tr>
<td>Santa Margherita, Pinot Grigio, Italy</td>
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<tr>
<td>Bollini, Pinot Grigio, Italy</td>
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<tr>
<td>Matarazzas Creek, Sauvignon Blanc, Sonoma, California</td>
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<tr>
<td>Cakebread, Sauvignon Blanc, Napa, California</td>
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<tr>
<td>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand</td>
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<tr>
<td>Simi, Sauvignon Blanc, Sonoma, California</td>
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<tr>
<td>Erolca, Riesling, Washington</td>
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<td>St. M, Reisling, Pfalz, Germany</td>
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<tr>
<td>Sterling, Pinot Grigio, California</td>
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<tr>
<td>King Estate, Pinot Gris, Oregon</td>
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<tr>
<td>Conundrum, White Blend, California</td>
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<tr>
<td>Sokol Blosser Evolution, White Blend, Oregon</td>
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**CABERNET SAUVIGNON**

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
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<tbody>
<tr>
<td>Magnolia Grove, California</td>
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<td>41</td>
</tr>
<tr>
<td>Sterling Vineyards, California</td>
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<tr>
<td>Beringer, Knights Valley, Napa</td>
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<tr>
<td>Dan Cohn, Cabernet Sauvignon, Napa, California</td>
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<tr>
<td>Whitehall Lane, Cabernet Sauvignon, Napa, California</td>
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<tr>
<td>Rodney Strong, Cabernet Sauvignon, Sonoma, California</td>
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<td>52</td>
</tr>
<tr>
<td>Justin, Cabernet Sauvignon, Paso Robles, California</td>
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<tr>
<td>Jordan, Cabernet Sauvignon, Sonoma, California</td>
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<td>164</td>
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<tr>
<td>Chateau Montelena, Cabernet Sauvignon, Napa, California</td>
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<td>149</td>
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**MERLOT**

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sterling Vineyards, California</td>
<td></td>
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</tr>
<tr>
<td>Markham, Napa Valley, California</td>
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</tr>
<tr>
<td>Duckhorn, Merlot, Napa, California</td>
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<tr>
<td>Chateau St. Jean, Merlot, Sonoma, California</td>
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<tr>
<td>Northstar, Merlot, Columbia, Washington</td>
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**PINOT NOIR**

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
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</thead>
<tbody>
<tr>
<td>Sterling, Pinot Noir, California</td>
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<tr>
<td>Meiomi, Pinot Noir, California</td>
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<tr>
<td>En Route, Pinot Noir, Napa, California</td>
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<tr>
<td>Cambria, Pinot Noir, Santa Barbara, California</td>
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<tr>
<td>Sokol Blosser Dundee, Pinot Noir, Willamette, Oregon</td>
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<tr>
<td>MacMurray - Central Coast, Pinot Noir, California</td>
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<tr>
<td>Lyric by Etude, Pinot Noir, Santa Barbara, California</td>
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<tr>
<td>Canyon Road, Pinot Noir, California</td>
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**RED VARIETALS**

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<thead>
<tr>
<th>Name</th>
<th>Origin</th>
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<tbody>
<tr>
<td>Colome, Malbec, Mendoza, Argentina</td>
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<tr>
<td>Ridge, Zinfandel, Sonoma, California</td>
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<tr>
<td>Stags Leap, Petite Syrah, Napa, California</td>
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<tr>
<td>Layer Cake, Shiraz, South Australia</td>
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<tr>
<td>Ruffino Ducale, Chianti, Tuscany, Italy</td>
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<tr>
<td>Hess Collection Block 19, Red Blend, Napa, California</td>
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<tr>
<td>Stags Leap Artemis, Red Blend, Napa, California</td>
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<tr>
<td>BV Tapestry, Red Blend, Napa, California</td>
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<tr>
<td>Rodney Strong Symmetry, Red Blend, Sonoma, California</td>
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<tr>
<td>Coppola Black Diamond Claret, Red Blend, California</td>
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<tr>
<td>Ramey Claret, Red Blend, Napa, California</td>
<td></td>
<td>84</td>
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</tbody>
</table>

Should you desire a wine not listed on our menu, please share your wine preferences with your Meetings & Events Representative.

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CATERING POLICIES AND PROCEDURES

PRICES AND PAYMENT
To secure your event at The Ballantyne Hotel & Lodge, we respectfully require a non-refundable deposit followed by the estimated balance payable fourteen (14) days prior to the arrival date. Your event should be completely designed, including menus, diagrams and all details a minimum of one (1) month prior to your actual date. In the event of a cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your agreement.

GUARANTEES
The final guaranteed number of guests for all food functions must be submitted to the Meeting & Event Department by noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, the Hotel will assume that the “expected” (exp) number of guests is noted at the top of the banquet event order or the expected number of guests submitted to the Hotel ten (10) working days prior to the event is the guarantee, whichever is higher. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee the customer will be charged for the number of guests in attendance. All increases to guarantees within three (3) business days are subject to food availability and surcharges. The hotel will be prepared to overset 3% above the guarantee to a maximum of five seats. The hotel cannot guarantee that the same menu items will be served to guests above the overset. Food and beverage choices are based on availability and are at the hotel’s discretion. All Room Rental Charges and Food & Beverage Prices are subject to 24% Service Charge (Taxable) and 7.25% Sales Tax.

ALCOHOLIC BEVERAGES
The State Division of Alcoholic Beverages & Tobacco regulates the sale and service of all alcoholic beverages. The Hotel is responsible for the administration of such regulations. If alcoholic beverages are to be served on the Hotel premises, we require that these beverages be dispensed only by Hotel servers and bartenders. Our alcoholic beverage license requires us to: 1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the proper identification cannot be produced, 2) refuse alcoholic beverage service to any person who, in the Hotel’s judgment, appears intoxicated and 3) prohibit the sale of alcohol between the hours of 2am and 7am Monday-Saturday or between the hours of 2am and 10am on Sundays. Provisions of the Hotel’s liquor license prohibit the patron or attendees from providing alcoholic beverages from outside sources.

CATERING
The Ballantyne Hotel & Lodge requires that the Hotel provide all food and beverage. Your Meeting & Event Manager will gladly prepare a custom menu to meet your specific requirements. In accordance with the North Carolina Health Department, no food and/or beverages are to leave the premises and no outside food or beverages may be brought on property.

AUDIO VISUAL EQUIPMENT
The Ballantyne Hotel & Lodge has proudly selected Scott Brown Media Group (SBMG) A&V Company as our full service onsite audio visual provider. In order to help ensure a positive experience, The Ballantyne Hotel & Lodge highly recommends utilizing SBMG A&V Company for all of your audio visual needs. The onsite A&V Company Team is available to assist with creative planning and consultation for your event. Please advise your Meeting & Event Manager of your requirements. If you choose not to use SBMG A&V Company as your audio visual service provider, please contact your Meeting & Event Manager for a copy of the most current outside Audio Visual Service Guidelines. In this case, additional charges may apply. Charges for any damage done to the Hotel by the outside audio visual vendor will be charged to the group’s master account. The group will retain full responsibility for the conduct of its outside vendor. Please note that all Audio/Visual is subject to 24% Service Charge (Taxable) and 7.25% Sales Tax.

DECORATIONS, SIGNAGE AND BANNERS
Your Meeting & Event Manager can arrange for floral centerpieces, tablescapes, specialty linens, themed props, entertainment and ice sculptures. We partner with the region’s finest vendors to assist with creating your perfect event. No signage of any kind is permitted in the lobby or on public grounds. Signage is to be used outside meeting rooms only and must not be larger than two feet wide and three feet high. Flip charts, blackboards and whiteboards are not permitted in any public area of the Hotel. Requests to hang banners or special signage which will not fit on an easel will need to be conveyed to the Hotel at least 72 hours prior to the time needed and are subject to management approval. There will be a $30 per hour labor fee with a one (1) hour minimum. In order to prevent damage to our fixtures and furnishings, all decorations, signage, and/or displays brought into the Hotel by guests must be approved prior to arrival. All decorations and displays must be in compliance with the State Building code and meet the approval of the Charlotte Fire Marshall. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape, tacks or any other substance in order to prevent damage to the facility, fixtures and furnishings. According to Charlotte fire regulations, all candles or any devices that emit flame or smoke must be enclosed in glass or non-flammable containers. The Hotel prohibits the use of confetti or glitter in any of the banquet rooms or public space. (A minimum of a $250 cleaning fee will apply if glitter/confetti is found during or after an event).

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PARKING
The Ballantyne Hotel & Lodge is pleased to offer complimentary parking for all hotel and event guests. Valet parking may be arranged for your meeting or event for an additional fee.

PACKAGES
Due to limited storage, we request that items not be received sooner than three (3) days prior to your first event. The following information must be included on all packages to ensure proper delivery: 1) Group name, 2) Client’s first and last name, 3) Meeting & Event Manager’s first and last name and 4) Date of event. Box handling charges are included in your Sales Agreement and will be posted to the Master Account.

SMOKE-FREE POLICY
The Ballantyne Hotel & Lodge is designated as a smoke-free facility, which includes all meeting and public areas. There are specially designed outdoor smoking loggias available for guests.

SECURITY
The Ballantyne Hotel & Lodge shall not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any items left unattended. Special arrangements for security of exhibits, merchandise or articles for display must be made prior to the planned event.

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