



THE
BALLANTYNE
CHARLOTTE

BREAKFAST | LUNCH | DINNER | EXPERIENCE

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SOUTHERN ELEGANCE MEETS REFINED LUXURY

The Ballantyne, a Luxury Collection Hotel Charlotte introduces a new level of service and style to Charlotte events - each event is carefully crafted to exceed your expectations. Our Luxury Collection Hotel provides gourmet, southern inspired, locally sourced menus to impress even the most discerning palates. Our hotel offers lavish accommodations and over 30,000 square feet of indoor and outdoor event spaces.

Filled with decorative elements that give a nod to our North Carolina lineage, the Ballantyne embodies classic southern splendor. Our hotel offers a full service spa, indoor and outdoor pools, full service restaurant, two bars and community park.





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RELAX AT THE SPA AT BALLANTYNE

Recharge in one of our spacious relaxation areas, sauna or indoor whirlpool. Leading up to your event, we would love to host a spa day at our award winning onsite spa. The Spa at Ballantyne offers over 10,000 square feet of treatment facilities. Enjoy a relaxing massage, treatment, moisturizing facial, full body scrub or mani/pedi.

The spa has its own dedicated sales manager along with its own dining area, offering platters and light bites.

We encourage groups to book spa experiences a minimum of two months in advance to ensure the best availability.

Contact: spa@theballantynehotel.com



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BALLANTYNE BALLROOM

Our largest indoor event space onsite. Just over 7,000 square feet with 16 foot ceilings, expansive chandeliers and natural light.

Easily accessible on our main floor and can be split up into three equal size rooms or five separate spaces.

This event space maxes out at 350 attendees with a dance floor, 550 theater style or 220 classroom style.



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CURATED OUTDOOR EVENT SPACES

EVENT LAWN, ROSE GARDEN & TERRACE

Offering an additional 15,000 square footage of outdoor space, our event lawns and Rose Garden are a perfect fit for group activities, yoga, outdoor meals or receptions.

Onsite, there are two event lawns that offer tent tie downs and a brick paved space perfect for staging, rounds or cocktail receptions.

Combined, our outdoor event spaces max out at 600 attendees.

THE LODGE

An exclusive, fully private retreat offering 10,000 square feet of indoor and outdoor event space. This off-site event venue offers 35 guestrooms, rustic mountain accommodations and is fully private to your group.

The Lodge offers onsite parking, 4 smaller spaces perfect for breakouts, Retreat, an indoor/outdoor event space perfect for general session & outdoor meals, Timbers great room can be used for indoor meal room, dinners and receptions, and a game room offering pool, ping pong and board games.





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Breakfast Buffet

All buffets include: Illy regular and decaffeinated coffee & Dammann teas whole, 2%, cream, almond & soy milks, carafes of seasonal fruit juices

Continental Breakfast | \$34 per person*

- Seasonal sliced fruits and berries
- Freshly baked breakfast pastries, fruit preserves & butter
- Bagels & cream cheese, assorted Greek yogurt, house made granola

Healthy Breakfast | \$42 per person*

- Seasonal sliced fruits and berries
- Freshly baked breakfast pastries, fruit preserves & butter
- Assorted Greek yogurt, house made granola, local honey & cottage cheese
- Acai bowls with assorted toppings, blueberries, banana coconut shavings and chia seeds
- Steel cut oatmeal, brown sugar, blueberries, dried fruits toasted walnuts

The Carolina Breakfast | \$53 per person*

- Seasonal sliced fruits and berries, freshly baked breakfast pastries, fruit preserves & butter
- Greek yogurt parfait, Nutella, berries, house made granola
- Bagels & cream cheese, selection of cereals and milk
- Anson Mills sharp cheddar cheese grits, fluffy scrambled eggs Hoop white cheddar, golden potato hash, herbs & vegetables
- Locally sourced pork sausage, chicken apple sausage, crispy bacon

*plus 24% service charge and 8.25% tax, 20 person minimum



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Breakfast on the Go

Breakfast Sandwiches | \$15 per person*

- Select two options
 - **Breakfast Burrito**, scrambled eggs, pepper jack, peppers & onions avocado
 - **Tomato Scramble Croissant**, egg white, buffalo mozzarella heirloom tomato, balsamic glaze
 - **Classic Breakfast Sandwich**, sausage, egg, and American cheese on an English muffin
 - **Bagel & Lox**, smoked salmon, cream cheese, capers, onion, and tomato, on an everything bagel

Boxed Breakfast | \$36 per person*

Includes whole fruit and individual yogurt. Boxed breakfasts are only available to go. 20 person minimum

- Select two options
 - **Breakfast Burrito**, scrambled eggs, pepper jack, peppers & onions avocado
 - **Tomato Scramble Croissant**, egg white, buffalo mozzarella heirloom tomato, balsamic glaze
 - **Classic Breakfast Sandwich**, sausage, egg, and American cheese on an English muffin
 - **Bagel & Lox**, smoked salmon, cream cheese, capers, onion, and tomato, on an everything bagel

*plus 24% service charge and 8.25% tax, 12 person minimum



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BREAKFAST ENHANCEMENTS

GOOD MORNING STATIONS*

- Steel Cut Oatmeal Bar** \$11 per person
Brown sugar, cinnamon, local honey, dried fruits
assorted toasted nuts, selection of milks
- Belgian Waffle Bar** \$12 per person
Fresh berries, candied pecans, local honey, butter
maple syrup, whipped cream
- Yogurt Parfait Bar** \$11 per person
Assorted Greek yogurts, assorted toppings
- Avocado Toast Bar** \$12 per person
Fresh avocado, multi grain & sourdough bread
assorted toppings
- Southern Biscuit Bar** \$15 per person
Assorted freshly baked biscuits, toppings to include
sausage gravy, sweet butter, preserves and local
honey
- Smoked Salmon Display** \$15 per person
Bagels, sliced tomatoes, red onions, chopped hard
boiled egg, capers, chive cream cheese
- Omelet Station** \$15 per person*
Prepared to order, chef attendant required
Whole eggs, egg whites, ham, bacon, andouille
spinach, onion, mushrooms, tomatoes, bell peppers
assorted cheeses

*Chef attendant \$250 per chef, 20 person minimum

**plus 24% service charge and 8.25% sales tax

***Barista \$150 per barista, 20 person minimum

BY THE DOZEN

- Bagel Shop** \$60 per dozen
Assorted bagels, cream cheese, sweet butter
- Assorted Breakfast Pastries** \$55 per dozen
Freshly baked chef's choice of pastries
- Southern Biscuits** \$60 per dozen
Assorted fruit preserves, sweet butter
- Assorted Donuts** \$60 per dozen
Assorted house made donuts
- Assorted Scones** \$60 per dozen
Assorted fruit preserves, butter

BEVERAGES

- Barista Bar** \$7 per drink***
Illy coffee, mocha, cappuccino, espresso
- Local Cold Pressed Juices** \$15 per bottle****
Assorted locally sourced cold pressed juices
- Fresh Brewed Coffee & Hot Tea** \$85 per gallon
Available in caffeinated and decaffeinated
- Iced Tea & Lemonade** \$50 per gallon
Available iced, sweet or unsweetened
- Assorted Juices** \$35 per carafe
Orange, cranberry, lemonade, grapefruit

**** Must be pre-ordered, not available on consumption





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MORNING BREAKS & REFRESHMENTS



Fruits & Veggie Health Break | \$19 per person

Seasonal fruit platter, seasonal berries
Strawberry banana skewers
Vegetable crudité, ranch, bleu cheese, hummus

Acai Bowl | \$19 per person

Seasonal berries, assorted toppings to include banana
house made granola, coconut shavings and chia seeds

Uplift Break | \$24 per person

Orange mango cranberry smoothie
Smoked salmon, avocado & chive on whole grain bread
Red & green apple wedges, bee pollen, yogurt dip
Whole smoked almonds

Create your own trail mix & smoothie bar | \$22 per person

Dried fruits, smoked almonds, toasted walnuts, pecans
House made granola, dark chocolate chips
Organic blueberry smoothie, grape juice, banana, lime

Kind Bars | \$6 each

Protein Bites | \$65 per dozen

Whole Assorted Fruit | \$50 per dozen

Assorted Mixed Nuts | \$8 each

MASON JAR SALADS | \$18 per person

Baby Kale

Corn, butternut squash, rainbow cherry tomatoes
quinoa, white balsamic vinaigrette

Mediterranean Chickpea Salad

Artichokes, sundried tomatoes, red onions, parsley
cherry tomatoes, thyme dressing

Baby Spinach Salad

Cranberry, roasted pears, blue cheese, bacon
roasted tomato vinaigrette

*plus 24% service charge and 8.25% sales tax



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LUNCH BUFFET

All buffets include: Illy regular and decaffeinated coffee & hot tea whole, 2%, cream, almond & soy milks, artisanal rolls

Soup & Salad | \$52 per person*

- **Soup (select one)**
 - Creole chicken gumbo, corn chowder, cream of potato or chicken tortilla soup
- **Salad (select three)**
 - Petite baby greens marinated cherry tomatoes, radish, shaved golden beets, toasted pecans, fine herbs vinaigrette.
 - Quinoa salad with roasted butternut squash, caramelized onions parsley, oregano vinaigrette
 - Seasonal field greens, blue cheese, toasted walnuts, roasted pears cherry tomatoes, white balsamic vinaigrette
 - Caesar salad, croutons, parmesan
 - Baby iceberg, goat cheese, roasted red onion, dried strawberries shaved almonds, strawberry vinaigrette
 - Spiced cauliflower, farro, pickled red onion, kale, sunflower seeds chili oil, lime juice
- **OR Chopped Salad Station**
 - Variety of vegetables and dressings to make your own salad creation
 - Romaine, arugula, spinach
 - Red onion, artichokes, roasted beets, asparagus, charred corn tomatoes, mushrooms, olives, feta cheese, mozzarella, chickpeas black beans, roasted red pepper, hard boiled egg, brioche croutons, almonds
 - Selection of dressings
- **Proteins (select two)**
 - Roasted chicken breast, citrus grilled shrimp, blackened salmon, herb marinated hanger steak
- **Desserts (select two)**
 - Classic coconut cake, banana pudding or double chocolate brownies

*plus 24% service charge and 8.25% tax, 25 person minimum



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LUNCH BUFFET

All buffets include: Illy regular and decaffeinated coffee & Dammann iced tea whole, 2%, cream, almond & soy milks, artisanal rolls

Working Lunch | \$56 per person*

- **Soup (select one)**
 - Creole chicken gumbo, corn chowder, cream of potato or chicken tortilla soup
- **Salad (select two)**
 - Artisan mixed greens, tomato, radish, shaved beets, cucumber, roasted pears, toasted walnuts, ver jus vinaigrette
 - Orzo pasta salad, roasted vegetables, tomato, cucumber, roasted tomato dressing
 - Roasted sweet potato, Roma tomato, black beans, corn, red onions cilantro, arugula, roasted garlic vinaigrette
 - Caesar salad, croutons, parmesan
 - Fingerling potato salad with garbanzo beans, roasted fennel, feta cheese cucumber, heirloom cherry tomato, roasted shallot vinaigrette
 - Spiced cauliflower, farro, pickled red onion, kale, sunflower seeds, chili oil lime juice
- **Sandwiches & Wraps (select three)**
 - Pulled smoked chicken, lettuce, tomato, avocado spread, cilantro pepper jack cheese, spinach tortilla
 - Blackened shrimp wrap, spinach, shaved red onion, pickled green tomato Cajun rémoulade
 - Cuban sandwich, roasted pork, country ham, Swiss cheese, yellow mustard, dill pickles, baguette
 - Smoked turkey, provolone cheese, romaine, tomato, bacon, whole wheat
 - Beef pastrami, caramelized onions, horseradish cream, sweet pickle pretzel bun
 - Grilled Tikka Masala seasoned vegetables, Greek yogurt spread, arugula garlic herb tortilla
 - Jackfruit Carolina BBQ sandwich, vinegar slaw, dill pickles, ancient grain

Desserts

- Assorted house made cookies and peanut butter bars

*plus 24% service charge and 8.25% tax, 25 person minimum



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LUNCH BUFFET

All buffets include: Illy regular and decaffeinated coffee & hot tea whole, 2%, cream, almond & soy milks, artisanal rolls

Fiesta Lunch Buffet | \$56 per person*

- **Starters**
 - Chicken tortilla soup
 - Mexican chopped salad, charred corn, cucumber black beans, garbanzo beans, cherry tomatoes radish, onions, peppers
 - Guacamole, pico de gallo, crispy tortilla chips
 - Shredded lettuce, diced tomato, diced onions charred jalapeno, limes, chopped cilantro, sour cream, queso fresco
- **Main & Sides**
 - Shrimp a la Veracruzano, tomato, olives, capers
 - Beef and chicken fajitas, sauteed onions, peppers, zucchini and yellow squash, tostadas, flour tortillas, jalapeno-tomatilla sauce, chipotle sauce
 - Refried black beans and Mexican rice
 - Grilled corn on the cob, paprika butter, Cotija cheese
- **Desserts**
 - Arroz con leche
 - Tres leches cake

*plus 24% service charge and 8.25% tax, 25 person minimum



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LUNCH BUFFET

All buffets include: Illy regular and decaffeinated coffee & hot tea whole, 2%, cream, almond & soy milks, artisanal rolls

North Carolina Lunch Buffet | \$56 per person*

- **Starters**
 - Corn chowder, fried leeks
 - Wedge of iceberg lettuce, marinated cherry tomatoes, shaved beets, radish, chopped bacon blue cheese crumble, ranch dressing
 - Red bliss potato salad, hard boiled eggs, whole grain mustard dressing
 - Traditional cole slaw, celery seed dressing
- **Main & Sides**
 - Buttermilk marinated fried chicken
 - Roasted corn on the cob Sriracha maple
 - Pulled pork, collard greens
 - Fried catfish, tartar sauce, hush puppies
 - Mashed potatoes
 - Baked beans
 - Smoked gouda mac & cheese
- **Desserts**
 - Pecan peach cobbler
 - Lemon pound cakes

*plus 24% service charge and 8.25% tax, 25 person minimum



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LUNCH BUFFET

All buffets include: Illy regular and decaffeinated coffee & hot tea whole, 2%, cream, almond & soy milks, artisanal rolls

The Charlottean | \$60 per person*

- **Starters**

- Ballantyne she-crab soup
- Baby arugula & romaine, marinated cherry tomatoes, toasted cashews, asparagus, roasted pear blue cheese, mango lime dressing
- Grilled calamari salad, heirloom tomato, scallions, parsley, olive oil, roasted garlic, citrus, shallots

- **Main & Sides**

- Grilled swordfish, brown rice lentil mujadara, green tomato salsa, lemon butter sauce
- Citrus brined pork loin, sweet potato hash, port wine sour cherry sauce, baby kale, red onion salad
- Fig balsamic braised short ribs, butternut squash puree, shaved fennel salad, horseradish cream
- Quinoa, garbanzo beans, spinach, artichokes, sundried tomatoes

- **Desserts**

- Turtle cheesecake
- Classic coconut cake

*plus 24% service charge and 8.25% tax, 25 person minimum



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PLATED LUNCH

Includes artisanal rolls and butter, coffee and tea service. Three course includes selection of one appetizer, one entree and dessert. **\$58 per person**

25 person minimum

Appetizers | select one

- **Soups**
 - Curried butternut squash, toasted quinoa, sesame seed, chopped chives
 - Roasted cauliflower, toasted garbanzo bean pumpkin seeds
 - Tomato basil, chive oil, focaccia croutons
 - Cream of mushroom, crispy shiitake, chopped scallions
- **Salads**
 - Heart of romaine, diced tomato, cucumber, shaved radish parmesan cheese, croutons, parmesan, balsamic dressing
 - Mixed field greens, marinated red and yellow cherry tomato radish, carrots, blue cheese, ver jus vinaigrette
 - Baby iceberg, feta cheese, cherry tomato, bacon, radish creamy avocado dressing

Desserts | select one

- **Sweet Treats**
 - Pecan tart, chocolate ganache, cherry compote
 - Coconut cake, rum roasted pineapple, raspberry sauce
 - New York cheesecake, strawberries, lemon anglaise
 - Mississippi mud pie, marshmallow, chocolate crèmeux

Entrees | select one

- **Poultry**
 - Seared herb marinated chicken breast pimento cheese grits, blistered tomato, sweet tea glaze, fried baby kale
 - Citrus brined chicken breast, brown rice-lentil and quinoa, butternut squash zucchini, dried fruit chutney
- **Fish**
 - Seared marinated salmon, saffron-butternut squash risotto mushroom, asparagus, spinach puree
 - Grilled swordfish, white bean puree, vegetable ragout cipollini onions, zucchini
- **Vegetarian**
 - Blackened tofu steak, roasted root vegetables, farro risotto
 - Mushroom ravioli, sweet potato sauce, tomato, marinated artichoke, asparagus, shaved golden beets
- **Beef & Pork**
 - Braised short ribs, horseradish mashed potato, honey glazed baby carrots, caramelized onions, fennel jam
 - Broiled flat iron steak, soft polenta, charred Brussel sprouts roasted mushrooms, fried shallots, rosemary-red wine sauce

*plus 24% service charge and 8.25% sales tax

** Must be pre-selected, can offer two options for entrees at \$10 additional per person. Place cards required if multiple entree options are given.



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BOXED LUNCHES

Includes whole fruit, cookie and chips. Boxed lunches are only available to go.
10 person minimum

Lunch On The Go, select up to three | \$45 per person*

- Sandwiches
 - Muffuletta
 - Ham, mortadella, salami, provolone, olive salad
banana pepper, brioche
 - Beef pastrami
 - Pastrami, feta, lettuce, tomato, pretzel roll
 - Heirloom tomato caprese
 - Mozzarella, Sliced seasonal tomato, arugula
basil, ciabatta
- Wraps
 - Turkey wrap
 - Smoked turkey, tomato, arugula, Swiss, quince aioli, garlic herb tortilla
 - Queen City chicken
 - Pulled chicken, lettuce, tomato, avocado spread, cilantro
pepper jack cheese, spinach tortilla
 - Herb marinated vegetable
 - Zucchini, yellow squash, eggplant, onions, red pepper, hummus
spread, feta, garlic herb tortilla
- Salad
 - Baby kale, quinoa, edamame
 - Torn basil, shaved seasonal beets, radish, marinated cherry tomato
toasted pepitas, white balsamic vinaigrette

*plus 24% service charge and 8.25% tax, 10 person minimum



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AFTERNOON BREAKS & REFRESHMENTS



Pretzel Bar | \$20 per person

Soft pretzels and pretzel bites, salted and sweet, honey mustard and icing

Chips and Dip | \$20 per person

Hummus, pimento cheese dip, guacamole, herbed pita chips, toasted baguette, corn tortilla chips

Mediterranean | \$20 per person

Selection of marinated olives, EVOO and herbs, roasted peppers and market fresh vegetables, hummus, tzatziki, and marinated feta cheese, served with warm pita

Carolina Panthers Stadium | \$20 per person***

Corn dog chicken bites, fried pickles, assorted mustards, rémoulade, individual bags of popcorn

Ballantyne Tea | \$26 per person

Mini Tea Sandwiches (choose three)

Pimento cheese, toasted multigrain baguette

Scottish salmon rillettes, pumpernickel

Egg salad, English cucumber, pickle relish, sour dough

Tarragon chicken salad, cranberry, fennel, toasted brioche

Apple smoked bacon, lettuce, tomato marmalade, rye

Roast beef, arugula, horseradish, caramelized onions, wheat

Assorted Harney & Sons tea

Kind Bars | \$6 each

Ms Vickis Chips | \$6 each

Protein Bites | \$65 per dozen

Whole Assorted Fruit | \$50 per dozen

Assorted Mixed Nuts | \$8 each

Assorted Soft Drinks (Coca-Cola Products) | \$6 each

Locally Inspired Soft Drinks (Cheerwine) | \$6 each**

Redbull & Sugar Free Redbull | \$7 each

Local Assorted Cold Pressed Juices | \$15 each**

Iced Tea (sweet or unsweet), Lemonade | \$50 per gallon

Illy Regular or Decaffeinated Coffee | \$85 per gallon

Dammann Hot Tea (assorted) | \$85 per gallon

Sparkling Water | \$7 each

Assorted Seltzer Water | \$7 each**

Ballantyne Bottled Water | \$6 each

*plus 24% service charge and 8.25% sales tax

** Must be pre-ordered, not available on consumption

***Attendant fee of \$150

RECEPTION DISPLAYS

MARKET VEGETABLES | \$18 per person

Asparagus, carrots, celery, cucumber, squash, tomatoes, feta and herb Greek dip, buttermilk ranch, red pepper hummus

ARTISAN CHEESE BOARD | \$20 per person

Ash dusted Rocket's robiola, hoop cheddar, Lindale gouda, Geogia Asher Blue, quince & fig jam, apple butter assorted olives, dried fruits, grapes, nuts, toasted baguette, ciabatta, lavosh

CHARCUTERIE | \$22 per person

Toscana salami, prosciutto, soppressata, capicola house pickled vegetables, assorted olives, rosemary, ricotta honey spread, quince jam, toasted whole wheat baguette, ciabatta lavosh, crackers

MINI SLIDERS | \$25 per person (choose two)

Black angus beef, cheddar cheese, shiitake, roasted red tomato garlic aioli

Seared chicken breast, pepper jack cheese, spicy chorizo, coleslaw

Beyond burger, lettuce, tomato, provolone

Braised Korean barbeque pork belly, kimchi, hoisin sauce

Sweet potato fries, house fried chips

SEAFOOD ON ICE | \$50 per person

Poached shrimp, crab claws, oysters on the half shell, bay scallop ceviche shooter, cocktail, mignonette sauce, lemon, tabasco, lavosh

SUSHI BAR | \$40 per person (4 pieces per person)

Assorted maki rolls - California roll, shrimp tempura roll spicy salmon roll, tuna roll

Assorted nigri - tuna, salmon, yellowtail, eel soy sauce, ginger, wasabi



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*plus 24% service charge and 8.25% sales tax, 20 person minimum, Based on 60 minutes of Continuous Service

RECEPTION ACTION STATIONS

PASTA STATION* | \$26 per person

Ravioli with tomato basil sauce (choose one filling)

- Braised short rib, lobster or roasted portabella

Pasta with alfredo sauce (choose one)

- Gnocchi, strozzapreti, galletti or cavatappi

Toppings

- Italian sausage, grilled chicken, roasted peppers, artichokes
eggplant, roasted tomatoes, grilled zucchini, olives, basil pesto
spinach, roasted garlic, parmesan cheese

CIDER BRINED TURKEY BREAST CARVING* | \$16 per person

Sage chorizo and mushroom bread pudding, roasted carrot
roasted turkey gravy, smoked cranberry agrodolce

ROASTED PRIME RIBEYE CARVING* | \$26 per person

Herb roasted marble potatoes, caramelized onions, chimichurri
horseradish

HERB MARINATED BEEF TENDERLOIN* | \$27 per person

Horseradish mashed potato, asparagus, truffle demi

SMOKED BEEF BRISKET CARVING* | \$22 per person

Caramelized onion barbeque sauce, jicama slaw, mini brioche

*plus 24% service charge and 8.25% sales tax

Chef attendant required \$250 per chef, 25 person minimum

Based on 60 minutes of continuous service



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RECEPTION ACTION STATIONS

TACO STATION* | \$18 per person

House smoked pork butt taco

Pulled chicken taco

Roasted mushroom and vegetable taco

Pico de gallo, guacamole, lime, chopped cilantro, sour cream

FAROE ISLAND SALMON EN CROUTE* | \$18 per person

Filled with spinach, roasted red pepper, tropical mango salsa
lemon caper vinaigrette, fennel salad

BRAZILLIAN CHURRASCO* | \$25 per person

Herb marinated top sirloin, kielbasa, lime marinated chicken

Brazilian dipping sauce, rice, black beans

CAROLINA WHOLE HOG ROAST CARVED TO ORDER*

\$3000, feeds 100 guests

Spit roasted whole hog, artisanal rolls, apple butter, Carolina slaw
fried chicharron, house made pickles, Carolina BBQ sauce
mustard

*plus 24% service charge and 8.25% sales tax

*Chef attendant required \$250 per chef, 25 person minimum

Based on 60 minutes of continuous service





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RECEPTION ENHANCEMENTS

SMALL PLATES stationed**

Gochujang braised pork belly | \$18 per person

jasmine rice, daikon salad, Korean barbeque sauce, toasted sesame salad

Farroe Islands salmon | \$20 per person

potato hash, cherry tomato, arugula salad, banyuls vinaigrette

Braised short ribs | \$20 per person

garlic mashed potatoes, horseradish cream

Slow roasted Painted Hills beef tenderloin | \$25 per person

parsnip golden potato puree, glazed baby carrots, pomegranate red wine demi, bone marrow

Pistachio crusted rack of lamb | \$25 per person

farro risotto, red wine sauce, black garlic gel, cipollini onion

SOUTHERN COMFORT

Shrimp & Grits in Mason Jar | andouille cream \$12 per person

Mini Chicken and Waffles | maple syrup \$12 per person

Carolina Mini Crab Cakes | tartar \$16 per person

Blackened Shrimp, Grit Cake | spicy remoulade \$16 per person

*plus 24% service charge and 8.25% sales tax, 25 person minimum

**Chef attendant required. \$250 per chef

Based on 60 minutes of continuous service



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HORS D'OEUVRES

priced per 25 pieces

COLD*

- Sweet potato deviled egg, green tomato, bacon, scallions \$175
- Mushroom bruschetta, caramelized onion marmalade, chive \$175
- Vesuvio, blue cheese, orange marmalade, baguette crostini \$175
- Leeks and fennel tart, yogurt gel, radish \$175
- Avocado salad, cucumber, sun dried tomato \$185
- Mozzarella prosciutto bruschetta, blistered tomato, basil, EVOO \$185
- Mini pimento cheese BLT biscuit, tomato marmalade \$185
- Smoked buffalo chicken salad, celery, blue cheese mousse \$185
- Spicy ahi tuna tartare, savory cone, lemon gel \$200
- Shrimp cocktail, cocktail sauce \$200
- Crab salad avocado toast, apricot gel, micro cilantro \$225
- Smoked salmon wrapped asparagus, salmon roe, chive \$200

HOT*

- Sicilian blue cheese arancini, tomato basil coulis \$175
- Garam Masala chicken skewer, Greek yogurt, lemon \$200
- Chicken chorizo empanada, cilantro lime aioli \$175
- Pecan chicken tender, maple mustard sauce \$185
- Mini chicken and waffles, maple syrup \$185
- Peking duck spring roll, plum sauce \$185
- Gochujang braised pork belly, pear marmalade \$195
- Lemongrass ginger shrimp skewer, curry sauce \$200
- Carolina shrimp hush puppy, siracha honey butter \$185
- Blackened shrimp, grit cake, spicy remoulade \$200
- Coconut shrimp, spicy mango dipping sauce \$200
- Carolina crab cakes, citrus remoulade \$225
- Lobster mac & cheese bites \$225
- Lamb chop lollipop, Indian spice, honey mustard drizzle \$250
- Braised short rib Manchego empanada \$195

*plus 24% service charge and 8.25% sales tax. Cocktail receptions suggested 5-8 pieces per person



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SWEET TREATS

Dessert Stations

Viennese Pastry Table \$19 per person

Seasonal fruit tartlets, eclairs, mini cheesecakes mini
chocolate creme brulee

Southern Classics \$16 per person

Mississippi mud pie shooters, lemon pound cakes
pecan peach cobbler, chocolate pecan tart

Doughnut Shop \$20 per person

Home made classic glazed doughnuts, sour cream
chocolate doughnuts, cinnamon sugar doughnuts
vanilla bean doughnut holes

Coffee & Doughnuts \$20 per person

Coffee infused creme brulee, fresh doughnuts filled with
vanilla, chocolate or citrus creme

Ice Cream Cart \$20 per person

Assorted ice cream bars, cones, and sandwiches

plus 24% service charge and 8.25% sales tax

*Platters priced per 25 pieces

**Chef attendant \$250 per chef, 25 person minimum

Dessert Action Stations**

Bananas Foster \$22 per person

Bananas cooked in rum caramel and flambéed to order
vanilla ice cream

Ice Cream Station \$22 per person

Chocolate, vanilla, strawberry ice cream, chocolate and
caramel sauce, whipped cream, fresh berries, toasted
nuts, sugar and waffle cones

Platters*

Assorted Petit Fours \$130*

Assorted Chocolate Truffles \$140*

Assorted French Macarons \$140*

Freshly Baked Cookies \$120*

Pecan Pie Bars \$140*

Brownie Bites \$130*

Beverages

Barista Bar \$7 per drink***

Illy coffee, mocha, cappuccino, espresso

Fresh Brewed Coffee & Hot Teas \$85 per gallon

Available in caffeinated and decaffeinated

Tea \$50 per Gallon

Available iced, sweet or unsweetened

***Barista \$150 per barista, 20 person minimum





THE
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CHARLOTTE



TUSCAN BUFFET

All buffets include: Illy regular and decaffeinated coffee & Dammann teas whole, 2%, cream, almond & soy milks, artisanal rolls

\$85 per person*

- **Soup**
 - White bean and kale
- **Salads**
 - Chopped heart of romaine, cucumber, olives, cannellini beans, red onions, parmesan cheese, oregano dressing
 - Farro and kale salad, butternut squash, cranberry, white balsamic vinaigrette
 - Tortellini salad, basil, spinach, sundried tomatoes, pecorino cheese prosciutto, roasted garlic dressing
- **Entrees**
 - Crockpot Tuscan garlic chicken, spinach and roasted tomato, sage potato gnocchi
 - Creamy Tuscan salmon, grilled eggplant, capers, artichokes and roasted red pepper cream sauce
 - Roasted rosemary and garlic New York strip, herb roasted new potatoes, almond gremolata, blistered cherry tomatoes
 - Lemon and spice crispy Brussel sprouts, mushroom and garbanzo bean
- **Desserts**
 - Amaretti cookies
 - Tiramisu
 - Cannoli

*plus 24% service charge and 8.25% tax, 25 person minimum.

Based on 1.5 hours of service



THE
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CHARLOTTE



SOUTHERN BUFFET

All buffets include: Illy regular and decaffeinated coffee & Dammann teas
whole, 2%, cream, almond & soy milks, artisanal rolls

\$85 per person*

- **Soup**
 - New Orleans gumbo, gulf shrimp
- **Salad**
 - Romaine, roasted apples, candied walnuts, macerated cherry tomatoes, goat cheese, ver jus vinaigrette
 - Creamy potato salad, lemon and herbs
 - Caesar salad, croutons, parmesan
- **Entrees**
 - Southern fried chicken, country gravy, Sriracha maple
 - Blackened red snapper, jambalaya rice
 - Pulled pork, braised cabbage, glazed carrots, fried onions
- **Sides**
 - Chive mashed potatoes
 - Sweet corn succotash, black-eyed peas, okra, cherry tomatoes
- **Desserts**
 - Classic coconut cake
 - Caramel bread pudding
 - Bourbon pecan pie

*plus 24% service charge and 8.25% tax, 25 person minimum.
Based on 1.5 hours of service



THE
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CHARLOTTE



CAROLINA PICNIC

All buffets include: Illy regular and decaffeinated coffee & Dammann teas
whole, 2%, cream, almond & soy milks, artisanal rolls

\$85 per person*

- **Salads**
 - Marinated heirloom cherry tomatoes, cucumber mozzarella cheese, basil, lime vinaigrette
 - Mixed greens, orange segments, sunflower seeds goat cheese, ver jus vinaigrette
 - Potato salad, bacon, onion, spinach, mustard vinaigrette
 - Traditional coleslaw, celery seed dressing
- **Cookout Favorites**
 - Beef burgers
 - Jumbo all beef hotdogs
 - Herb marinated chicken breast
 - BBQ baby back ribs
 - Grilled salmon, garlic lemon marinade
- **Fixin's**
 - Grilled corn on the cobb
 - Mushrooms, peppers, onion, sauerkraut, lettuce, tomato, pickles
 - Cheddar cheese, pepper jack and provolone cheese
 - Hamburger and hot dog buns
- **Desserts**
 - Assorted cookies
 - Double fudge brownies
 - White chocolate blondies

*plus 24% service charge and 8.25% tax, 25 person minimum
Based on 1.5 hours of service



THE
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CHARLOTTE

DOGWOOD BUFFET

All buffets include: Illy regular and decaffeinated coffee & Dammann teas
whole, 2%, cream, almond & soy milks, artisanal rolls
\$95 per person

Appetizers

- **Soup | select one**
 - Coconut butternut squash soup, spiced pumpkin seeds
 - Parsnips bisque, asparagus salad, basil oil
 - Mushroom bisque, crispy mushroom, herb salad
- **Salad | select two**
 - Marinated artichoke, heirloom cherry tomato, arugula, cucumber toasted pistachio, citrus vinaigrette
 - Baby iceberg wedge, heirloom cherry tomatoes, bacon, cucumber chive, blue cheese dressing
 - Heirloom tomato, mozzarella, arugula, balsamic reduction, basil vinaigrette
 - Petite mixed greens, roasted tomato, fennel, parmesan, toasted almonds, champagne vinaigrette
 - Carolina brown rice, charred scallions, grilled halloumi cheese edamame, arugula, grapefruit vinaigrette

Desserts | select three

- Classic coconut cake
- Mississippi mud pie shooters
- Lemon meringue tart
- Turtle cheesecake
- Strawberry shortcake
- Chocolate pecan pie tart

Entrees | select three

- Braised beef short rib, parsnip hash, aji amarillo braising demi
- Sliced beef tenderloin, grilled onions & mushrooms scallion butter
- Seared NC trout, fava bean succotash, pecan pepper relish
- Salmon, white bean & lemon puree, beet root quinoa salad olive tapenade
- Crispy shrimp & Anson Mills grits, green tomato chow chow black eye pea caviar
- Slow roasted chicken, cilantro Carolina brown rice, fingerling potatoes
- Miso cauliflower steak, grilled bok choy, bamboo rice charred sugar snap peas, yuzu miso sauce (V)
- Toasted millet risotto, roasted squash, pumpkin seeds blistered tomatoes (V)

*plus 24% service charge and 8.25% sales tax

** 25 person minimum. Based on 1.5 hours of service.



THE
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PLATED DINNER

All plated dinners include: coffee service with Illy regular and decaffeinated coffee & Dammann teas whole, 2%, cream, almond & soy milks, artisanal rolls

Appetizers | select one

- **Soups**
 - Ballantyne she-crab, chili oil, scallion
 - Creamy heirloom tomato, blistered tomato, basil oil
 - Caramelized creamy onion bisque, creme fraiche herbed crouton
- **Salads**
 - Arugula, watermelon, pine nuts, parmesan cheese, lemon truffle vinaigrette
 - Spiced goat cheese, pickled beets, citrus supreme, baby kale pistachio vinaigrette
 - Heirloom tomato, stracciatella cheese, petite greens, black lava salt basil oil
 - Baby romaine, goat cheese, roasted red onion, dried strawberries shaved almonds, toasted oats, strawberry vinaigrette
 - Mixed local greens, roasted pear, candied pecans, Asher Blue cheese radishes, cherry tomatoes, white balsamic vinaigrette

Entrees | select one

- **Poultry**
 - Springer Mountain chicken, sage potato au gratin, glazed carrots, grilled asparagus cardamom jus \$77 per person
 - Ashley Farm breast of chicken, butternut squash puree, glazed carrots, kale-almond pistou \$77 per person
- **Fish**
 - Wild Scottish salmon, saffron risotto, English pea, piquillo peppers, parsley oil red onion confit \$77 per person
 - NC trout, roasted cauliflower puree, confit fennel, heirloom carrots, English peas \$69 per person
 - Seared red snapper, parmesan polenta cake, broccolini crawfish cream sauce \$75 per person
 - Chilean seabass, braised leek, salsify puree, truffle roasted mushrooms chervil & buttermilk sauce \$95 per person
 - Grilled swordfish, celery root puree, Carolina gold rice, petite vegetables, blistered tomatoes, citrus butter \$79 per person

*plus 24% service charge and 8.25% sales tax

** A pre-selected choice of two entrees are available for your guests

If the entree price differs, the higher price prevails. Place cards clearly listing first and last name and entree choice are required
Attendee list notating entree choice and allergies required at least 5 business days before event.



THE
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PLATED DINNER – CONTINUED

Entrees | continued

- **Beef & Pork**
 - Braised short rib, cauliflower-potato puree, cipollini onions, glazed sweet potatoes, cabernet sauce \$82 per person
 - Filet of ribeye, charred asparagus, roasted garlic Yukon potato puree, heirloom carrots, red wine demi \$85 per person
 - Filet mignon, potato galette, roasted root vegetables, Bordelaise sauce \$95 per person
 - Grilled pork chop, sweet potato hash, arugula salad, dried fruit chutney \$75 per person
- **Vegetarian/Vegan**
 - Miso cauliflower steak, grilled bok choy, bamboo rice, charred sugar snap peas, yuzu miso sauce \$62 per person
 - Roasted butternut squash, red quinoa, white bean puree, glazed carrots, black garlic gel \$62 per person

Duet Entrees | continued

- Shrimp + \$16
- Salmon + \$25
- Scallop + \$30
- Crab Cake + \$32
- Chilean Sea Bass + \$42

Desserts | select one

- Key lime tart, mango chutney, white chocolate crunch
- Warm chocolate cake, raspberry compote, vanilla ice cream
- Vanilla crème brûlée, citrus madeleine, fresh berries
- Classic apple tart tatin, warm salted caramel cinnamon ice cream
- Mississippi mud pie, marshmallow, chocolate cremeux

*plus 24% service charge and 8.25% sales tax

** A pre-selected choice of two entrees are available for your guests

If the entree price differs, the higher price prevails. Place cards clearly listing first and last name and entree choice are required, with the exception of duet entrees. Attendee list notating entree choice and allergies required at least 5 business days before event.



THE
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AT THE BAR

*includes Coca-Cola products, lime, lemon and assorted domestic and import beer

Hourly Open Bar Packages*

Ballantyne Bar* \$40 for first 2 hours, \$8 for additional hours

Smirnoff Vodka, Bombay Dry Gin, Jim Beam Bourbon
Johnnie Walker Red, Cruzan Rum, Sauza Silver Tequila
Canadian Club Whiskey, BV Coastal Estates
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon Pinot
Noir, House Sparkling Wine

Premium Bar* \$50 for first 2 hours, \$9 for additional hours

Titos Vodka, Tanqueray Gin, Jack Daniels Whiskey,
Johnnie Walker Black, Bacardi Superior Rum, Patron
Silver Tequila, Crown Royal Whiskey, Nicolas
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon Pinot
Noir, House Sparkling Wine

Top Shelf Bar* \$60 for first 2 hours, \$10 for additional hours

Belvedere Vodka, Tanqueray 10 Gin, Makers Mark 46
Bourbon, Macallan 12 Scotch, Ron Zacapa Rum, Sauza
Hornitos Tequila, Seagram's VO Whiskey, Sonoma Cutrer
Chardonnay, Oyster Bay Sauvignon Blanc, 14 Hands
Cabernet Sauvignon, Meiomi Pinot Noir, House
Sparkling Wine

**\$250 Bar set up charge for all cash and on consumption bars

*plus 24% service charge and 8.25% sales tax

Open Bar packages include one bartender, additional bartenders at \$150 per bartender
1 bartender per 75 guests required, Bar packages are based on continuous service

Zero Proof \$15 for first two hours, \$5 for additional hours

Selection of Coca-Cola products, lemonade, iced tea

Beer & Wine* \$35 for first 2 hours, \$8 for additional hours

BV Coastal Estates, Chardonnay, Sauvignon Blanc
Cabernet Sauvignon, Pinot Noir, House Sparkling
Wine

Hosted on Consumption / Cash Bars**

Ballantyne Liquor & Wine \$11 / \$15 each

Premium Liquor & Wine \$13 / \$18 each

Top Shelf Liquor & Wine \$15 / \$20 each

Domestic Beer \$9 / \$12 each

Imported Beer \$12 / \$16 each

Local Craft Beer \$10 / \$14 each

Soft Drinks, Ballantyne Water \$6 / \$8 each





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BY THE BOTTLE

Champagne & Sparkling*

Charles De Fere, Blanc de Blancs, France \$45
Segura Viudas Cava Brut Rose, Spain \$45
Jeio, Prosecco, Veneto, Italy \$52
Moët & Chandon, Brut Impérial Reserve, France \$135
Veuve Clicquot Brut, France \$140

Chardonnay*

Silver Gate, California, \$45
Sterling Vineyards, California \$50
J Lohr, California \$58
Rodney Strong, California \$63
Sonoma Cutrer, Russian River, California \$69

Pinot Grigio*

Pepperwood Grove, California \$43
Banfi San Angelo, Italy \$45
Mirabello, Italy \$47
Terlato Family Vineyards, Italy \$62

White Varietals*

Matua Sauvignon Blanc, New Zealand \$46
S.A. Prum Essence, Riesling, Germany \$45
Sterling Vineyards Sauvignon Blanc, California \$48
Kim Crawford Sauvignon Blanc, New Zealand \$56
Duckhorn Sauvignon Blanc, California \$72

Cabernet Sauvignon*

Silver Gate, California \$45
Sterling Vineyards, California \$48
Raymond Sommelier Selection, California \$65
Educated Guess, California \$70
Justin, California \$80
Jordan, California \$145

Merlot*

Sterling Vineyards, California \$48
Duckhorn, California \$118

Pinot Noir*

Sterling, California \$48
Meiomi, California \$57
Planet Oregon, Willamette Valley \$55

Red Varietals*

Maal Biutiful Malbec, Argentina \$56
Ruffino Chianti, Tuscany, Italy \$48

*plus 24% service charge and 8.25% sales tax
Desire a wine not on this list? Our entire award winning
Gallery Restaurant wine list is available for events.
Ask your event manager for additional information

BALLANTYNE EPICUREAN SPECIALTIES

Southern Afternoon Tea \$45 per person

Pimento cheese | toasted multigrain baguette

Scottish salmon | pumpnickel

Egg salad | English cucumber, pickle relish, sourdough

Tarragon chicken salad | cranberry, fennel fronds, toasted brioche

Apple smoked bacon | petite lettuce, green tomato marmalade, rye

Assorted seasonal petit fours | served on platters

Assorted selection of hot teas | maximum 50 guests

Carolina Whole Hog Roast Carved to Order*

\$3000, feeds 100 guests

Spit roasted whole hog, artisanal rolls, apple butter, Carolina slaw, fried chicharron, house made pickles, Carolina BBQ sauce, mustard

**minimum 50 guests

Whiskey Tasting \$60 per person

selection of 4 whiskeys to taste | Makers Mark, Makers 46, Makers Cask Strength, Makers Mark Ballantyne Private Select

\$150 bartender fee required

1 bartender per 75 guests

*Chef attendant required \$250 per chef, minimum 3 week notice
60 minute duration or Serve Time



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EPICUREAN GROUP EXPERIENCES

Sensory Challenge | \$50pp* maximum 100 guests

In the sensory Experience Challenge, the group will be divided into teams of up to 10 guest per team. Teams will participate in timed rounds and will use all of their senses (sight, touch, taste, smell, sound) in naming various ingredients the Chefs have selected. Examples of ingredients may be various vinegars, spices, unique produce, along with some ingredients designed to really make you question yourself. The ingredients will be the same for all teams in each round. Once all rounds are completed the top 2 highest scoring teams will go on to the Championship round where they will be given ingredients that only the most skilled will be able to identify.

Salsa & Guacamole Showdown | \$75pp* maximum 50 guests

In this team building activity, your group will be divided into small groups, each challenged with creating the best tasting salsa and guacamole from scratch. There will be a spread of traditional and nontraditional ingredients that your team will have to decide what direction you want to go in. Teams will have their own designated table with cutting boards, aprons, knives, and utensils. They will work against the clock, and each other, to create their salsa and guacamole and then market it to the rest for the group.

*plus 24% service charge and 8.25% sales tax, minimum 4 week notice
\$300 instructor fee required, minimum 10 guests, 1 instructor per every 50 guests
Estimated duration: Sixty (60) minutes



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BAR GROUP EXPERIENCES

Mixology in the Making, Re-inventing the Classic Cocktail** | \$75pp*

In this team building activity, your group will be divided into teams and challenged to re-invent a classic cocktail. Instructor will open with preparing and showcasing two reinvented classic cocktails, share stories behind it and how it came about. Guests will be able to sample the re-invented cocktails. For the final cocktail, teams will break out on their own and can re-create a classic cocktail. Tools, ingredients, and instructor will be available to guests. Judging and a mini trophy will be given to the winning team.

Wine Challenge, Blind Tasting** | \$75pp*

In this team building activity, your group will be divided into teams and do a comparative blind tasting of 3 sets of wines (2 wines in each set.) Instructor will give tips on how to taste wine based on sight, smell, and palate. Team members will taste and collaborate to determine varietal, region, and/or price point. Instructor will do a reveal of each wine at the end of each tasting.

*plus 24% service charge and 8.25% sales tax, minimum 4 week notice
\$300 instructor fee required, minimum 10 guests,, maximum 30 guests per seating
1 instructor per every 50 guests
Estimated duration: Sixty (60) minutes



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SWEET GROUP EXPERIENCES

"Nailed It" Cake Decorating | \$75pp* Maximum 30 Guests

This 2-hour long cake decorating "Nailed It" experience will challenge guests to compete against one another to see who can recreate a challenging cake decoration. Teams will be given an 8-inch cake then will choose between two different cakes to recreate. Pastry chefs will provide all the necessary ingredients and tools to be successful, along with teachings along their journey. Once the competition is completed judges from outside the group will be brought in to see who recreated the best cake and decide who is the winner. All guests will be able to take home their masterpiece, to enjoy the fruits of their labor.

Sugar Cookie Decorating | \$50pp* Maximum 50 Guests

In this experience, guests will be taught the basics to making world class cookies, then have the fun in decorating their own. Each guest will be given 12 blank sugar cookies to decorate. Pastry chefs will provide the guest with a study of ingredients for them to decorate with. Along their journey to become masterful cookie decorators, guests will be given teaching lessons along with demos on how to make the best cookies ever. Guests will be able to enjoy their cookies at the end of the class if the cookies are not consumed by then.

*plus 24% service charge and 8.25% sales tax, minimum 4 week notice
\$300 instructor fee required, minimum 10 guests,
1 instructor per every 50 guests
Estimated duration: Sixty (60) minutes

GUEST AMENITIES

available for guestroom delivery**

- Seasonal macarons (9) assorted \$40
- Seasonal chocolate truffles (6) assorted \$32
- Fudgy pecan bourbon bites (6) \$28
- Chocolate covered strawberries (6) \$28
- Cookies & Cold Brew \$22
- Smoked BBQ caramel popcorn \$22
- Local artisan cheese plate \$45
- Charcuterie plate \$50
- Assorted spreads, crudité & chips pimento cheese, olive tapenade hummus, crudité, lavosh, Icelandic water \$40
- Whole seasonal fruit \$20
- Seasonal sliced fruit platter \$30
- Sweet and salty assorted candy, chips and nuts \$30
- Single tier celebration cake chocolate or vanilla buttercream \$70

Beverages

- Still or sparkling San Pelligrino water \$8
- Jeio prosecco, Vento, Italy \$52
- Moët & Chandon, Brut Impérial Reserve, France \$135
- Veuve Clicquot Brut, France \$140
- House red wine \$45
- House white wine \$45
- Assorted local beer (4) \$44



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** minimum 72 hour notice for all amenities, a \$5 delivery fee, 24% service charge and 8.25% tax applies



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CONTACT INFORMATION:

theballantynehotel.com | 704.248.4020 | sales@theballantyne.com