



Charlotte Marriott SouthPark



Charlotte Marriott SouthPark - 2200 Rexford Road - Charlotte, NC 28211 - 704-364-8220

Breakfast

Continental Breakfast

The SouthPark 20

Morning Breakfast Croissants and Pastries

Fresh Hotel Baked Muffins

Sliced Seasonal Melons, Fruits and Berries

Assorted yogurt

Freshly Brewed Regular and Decaffeinated Coffees, Herbal Teas

Orange, Cranberry and Apple Juices

Enhancements

Cinnamon rolls, cream cheese icing 22 / dz

Sausage biscuits 26 /dz

Nova's® bagels with cream cheese 24 /dz

Granola and Nutrigrain® bars 3 /ea

Donuts 24 /dz

Egg and cheese croissants 25 /dz

Individual yogurts 3 /ea Greek yogurt 5 / ea

Strawberry banana smoothies 5 /guest

Steel cut oatmeal with brown sugar, raisins, walnuts, strawberries 6 /guest

*** Juice flavors: Orange, Apple, Cranberry, Grapefruit, Kiwi, and Carrot. ***

Breakfast

Plated Breakfast

Classic 27

Fresh seasonal melons and berries

Country scrambled eggs with aged cheddar

Crisp bacon or sausage

Breakfast potatoes

Freshly baked cinnamon rolls

Starbucks® coffee, herbal tea, and juice

Breakfast

Breakfast Buffet

The Colony 30

Choice of three Juices

Seasonal fruits and berries

Assortment of freshly baked muffins

Scrambled farm fresh eggs

House fried potatoes

Crisp bacon or sausage

Southern style grits

Starbucks® coffee and herbal teas

Enhancements 5 / guest

French toast, maple syrup

Griddle cakes, maple syrup

Cheese blintzes with strawberry sauce

Biscuits with sausage gravy

Broccoli & cheddar quiche

Omelet and egg station 10 / guest

\$95 attendant fee

Smoked salmon, bagels, garnished with egg, red onion, capers, whipped cream cheese, and lemon 10/ guest

Breaks

Breaks

Sweet and Savory 14

Chocolate chip cookies

Hershey's® Kisses

Chocolate dipped strawberries

Almonds

Hot chocolate

Apple wedges served with honey, caramel, and peanut butter

Salted peanuts

Dried apple chips

Enhancement: Vanilla infused jus de pomme 35/gallon

Movie Time 14

Freshly popped popcorn

Assorted candies

Nachos and cheese sauce

Health Club 12

Fresh vegetable crudité with hummus, ranch dip

Fresh apple slices, peanut butter

Low fat mozzarella string cheese

Roasted almonds

Turkish apricots

Snack Attack 12

House fried potato chips with onion dip

Tortilla chips with guacamole, salsa

Pretzel twists

Trail mix

Healthy Morning 11

Create your own trail mix

Mixed nuts

Dried fruits

M&M's®

Crisp apples and bananas

Yogurt smoothies

Beverage Package – All Day 18/Person

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Soft Drinks

Bottled Waters

Beverage Package – Half Day (4 Hours) 12/Person

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Soft Drinks

Bottled Waters

Enhancements

Starbucks® coffee 60/gal

Soft drinks 4

Bottled water 4

Bottled juices 4

Lemonade 25/gal

Fruit punch 25/gal

Iced tea sweetened or unsweetened 30/gal

Soft pretzels w/mustard 25/dz

Assorted cookies 26/dz

Whole fresh fruit 3

Premium ice cream bars 5

Assorted candy bars 3

Gourmet mixed nuts 20/lb

Snack mix 19/lb

Vitamin water® 4

Gatorade®/ Powerade® 4

Lunch

Boxed Lunch

Boxed Lunch 25

Boxed lunches are accompanied by whole fruit, cookie, pasta salad, and a bag of chips.

Choose up to three:

Roasted Turkey Croissant

Smoked bacon, cheddar cheese, lettuce, tomato

Basil and Parmesan Grilled Chicken

Roasted red peppers, focaccia, provolone cheese

The Italian sub

Hoagie, provolone, salami, ham, turkey

Chicken Caesar Wrap

Crisp romaine, parmesan, grilled chicken

Traditional roast beef sandwich

Roast beef and swiss

Garden salad

Mixed salad greens, Chef's selection of dressing

Lunch

Lunch Buffets

All buffets include: tea, water, and coffee.

The Piedmont 35

Mixed salad greens, house made dressings

Deli cuts of roast beef, roast turkey breast, and hardwood smoked ham with cheddar, provolone, and Swiss cheeses

Selection of breads and artisan rolls

Albacore tuna salad

Fruit salad

Macaroni salad

Relish tray and condiments

Chef's selection of desserts

Viaggio Italiano 40

Minestrone soup, parmesan cheese

Hand tossed Caesar salad tomato, basil, mozzarella

Herb and garlic breadsticks

Margherita style pizza

Cheese ravioli, marinara sauce

Balsamic grilled chicken, pesto cream

Oven roasted zucchini and squash

Tiramisu

Southern Buffet 42

Plantation greens, house dressing

Southern fried chicken, country pepper gravy

Lemon pepper baked cod

Green beans

Mac & cheese

Cornbread

Bourbon pecan pie and sweet potato pie.

Carolina Barbecue 40

Southern pulled pork with rolls

Chargrilled chicken breast

Molasses baked beans

Shoeppeg corn

Creamy coleslaw

Watercress and apple salad with sherry vinaigrette

Scallion red potato salad

Hush puppies and cornbread

Banana pudding

Mexican Fiesta 37/2 entrée 42/3 entrée

Spinach salad, lemon poppy seed dressing

Pico de Gallo, tortilla chips, guacamole, sour cream

Tortilla soup

Choice of entrée:

Beef enchiladas

Chipotle rubbed chicken

Baja fish tacos

Roasted corn salad

Frijoles charros

Verde rice

Churros and fiesta lime pie

** Additional fee applies for less than 20 guests on all buffets.

Lunch

Plated Light lunches

Plated lunch includes choice of first course, rolls and butter, tea, water and coffee service. Dessert is an optional enhancement.

First course (choose one):

Baby bibb, toasted walnuts, apricot Stilton cheese, raspberry vinaigrette

Marriott mixed greens, Chef's selection of dressings

Hand tossed Caesar salad

Tomato mozzarella caprese

Vegetable tortilla soup, tortilla strips

French onion soup

Desserts

Bourbon pecan pie

New York style cheesecake

Banana pudding martini

Double chocolate layer cake
California Club Wrap 27

Roasted turkey, alfalfa sprouts, avocado, tomatoes, cucumbers, monterey jack, bacon and honey mustard.

The SouthPark Deli 29

Roasted turkey breast, roast beef, Virginia ham, Genoa salami, provolone and aged cheddar cheeses with red bliss potato salad

Grilled Chicken Caesar 30

Crisp romaine, parmesan, croutons

Southern Piedmont Salad 30

/h2>

Crisp greens, barbecued and fried chicken, tomatoes, bacon and eggs with Chef's dressing

Waldorf Chicken Salad 31

Mesclun greens, walnuts, red grapes, apples, bleu cheese crumbles, tarragon

Lunch

Plated Hot Lunch

Plated lunch includes choice of first course, dessert, rolls and butter, tea, water, and coffee service.

First course (choose one)

Baby bibb, toasted walnuts, apricot Stilton cheese, raspberry vinaigrette.

Marriott mixed greens, Chef's selection of dressings

Hand tossed Caesar salad

Tomato mozzarella caprese

Vegetable tortilla soup, tortilla strips

French onion soup

Luncheon entrees accompanied by appropriate vegetable and starch

Parmesan Chicken 35

Parsley and cheese crusted breast, garlic cream

Herb Seared Salmon 37

Olive oil, creamed leeks

Marinated flank steak 39

Rosemary polenta cake

Desserts

Bourbon pecan pie

New York style cheesecake

Banana pudding martini

Double chocolate layer cake

Dinner

Dinner Buffets

Minimum of 25

All buffets include: tea, water, and coffee

Freedom Park Buffet 62

Iceberg wedge salad: bacon, tomatoes, bleu cheese crumbles, croutons, ranch dressing

Scampi style chicken, garlic, white wine butter sauce

Herb seared cod, roasted corn relish

Steamed broccolini and baby carrots

Rice pilaf with toasted pine nuts

Warm rolls and butter

Chocolate mousse, New York style cheesecake

SouthPark Dinner Buffet 68

Romaine and Iceberg greens, house dressings Ripe tomato, mozzarella, kalamata olives

Garlic and peppercorn roasted prime rib of beef, carved. Horseradish sauce, au jus

Herb seared chicken breast, red onion tomato chutney

Grilled mahi mahi, lemon caper

Whipped golden potatoes

Candied sweet potatoes

Steamed broccoli florets

Rolls and butter

Chocolate layer cake, New York style cheesecake

Dinner

Plated Dinner

Plated dinner includes choice of first course, rolls and butter, dessert, tea, water, and coffee service.

First course (choose one):

Baby bibb, toasted walnuts, apricot Stilton cheese, raspberry vinaigrette.

Marriott mixed greens, Chef's dressings

Hand tossed Caesar salad

Tomato mozzarella caprese

Vegetable tortilla soup, tortilla strips

French onion soup

Dinner entrees accompanied by appropriate vegetable and starch

Herb Roasted Chicken 39

Pan seared, shallots, garlic, vermouth sauce.

Chicken chardonnay 41

Stuffed sundried tomatoes with spinach and mushrooms

Atlantic Salmon 44

Olive oil seared, bruschetta tomato relish

Carolina mountain trout 46

Pecan crusted

Marinated flank steak 49

Balsamic and Dijon marinated, peppercorn sauce

Filet Mignon 55

Char-grilled, merlot demi

Roasted lamb chop 60

Apple walnut demi

Chicken and Salmon 54

Seared salmon, balsamic tomato relish, grilled chicken breast, tarragon cream

Filet and Shrimp 62

Petite filet and crab stuffed shrimp, merlot and lobster sauces

Filet and Crab 62

Petite filet and Carolina crab cake, merlot and mustard sauces

Desserts

Bourbon pecan pie

New York style cheesecake

Carrot cake

Double chocolate layer cake

Reception

Chilled Hors d'oeuvres

Chilled Hors d'oeuvres: per 50 pieces

Southwest chicken salad on a crisp tortilla chip with cilantro and mayonnaise 165

Herb seared beef tenderloin, bleu cheese, caramelized onions 195

Cherry tomato and mozzarella marinated crostini 150

Spicy tuna tartare on a waffle crisp 225

Roast pork belly crostini 185

Greek salad in a cucumber cup 150

Jumbo asparagus wrapped with prosciutto 200

Shrimp cocktail 250

Reception

Hot Hors d'oeuvres

Hot Hors d'oeuvres: per 50 pieces

Chicken satay with Thai peanut sauce	165
Durham Ranch Wagyu Sliders	200
Spinach and feta in phyllo	150
Mini chicken quesadilla, mango salsa	165
Duck confit spring roll with orange dipping sauce	200
Mediterranean lamb skewer with Tzatziki, cucumber yogurt sauce	225
Mini crab cake	200
Shrimp tempura with thai chili sauce	300
Brie and raspberry in phyllo	165

Reception Specialties

Priced per guest

Local Artisan Cheese Display, Baguettes and Gourmet Crackers 12

Fresh Display of Grilled Marinated Vegetables, Crisp Crudites and Dips 9

Warm Artichoke and Spinach Dip with Pita 10

Outer Banks Crabmeat Dip with French Bread 12

Antipasto Display featuring Shaved Prosciutto, Capicollo and Genoa Salami with Red Peppers, Olives, Artichoke Hearts, Balsamic Cipolini Onions, Roasted Mushrooms, Provolone and Fontina Cheeses, Focaccia and Ciabatta Breads 14

Sliced Scotch-Style Salmon with Capers, Lemon, Cream Cheese, Chopped Egg, Pumpernickel Triangles 10

Reception

Chef Attended Stations

Stations are based on a minimum of 25 guests and are designed for 2 hours of service. Chef attendants are required for all action stations at 95.00 per chef attendant.

Pasta Station

Choice of one 14
Choice of two 16

Ricotta tortellini, broccoli, mushrooms, garlic Alfredo

Fusilli with shrimp, corn, roasted peppers, tomato cream

Rotini and grilled chicken, fresh peas, mushrooms, cream sauce

Penne rigate with Italian sausage, tomatoes, sweet peppers

Capellini , scampi style shrimp, lemon, butter, garlic

Stir Fry

Choice of one 15
Choice of two 19

Chicken, snow peas, bean sprouts, black bean sauce, fried rice

Hoisin beef, shiitake mushrooms, scallions, bok choy, steamed rice

Garlic scallion shrimp, water chestnuts, red pepper, ginger, steamed rice

Coastal Crab Cakes 19

Lump crab meat, pan sautéed, whole grain mustard cream

Shrimp and Cabarrus County Grits 14

Stone ground corn grits with andouille sausage, scallions, Ashe County cheddar

Traditional Caesar Salad 9 House salad 7

Hand tossed romaine, parmesan cheese, croutons

Mashed potato bar 10
Carving stations

Maple Glazed Virginia Ham 10

Petite rolls, dijon mustard, chive mayonnaise

Roasted Tenderloin of Beef 15

Petite rolls, creamy horseradish, chive mayonnaise and chimichurri

Carolina roasted turkey breast 10

Petite rolls, cranberry orange marmalade, chive mayonnaise and whole grain mustard

Roasted leg of lamb 17

Petite rolls, creamy horseradish sauce and chive mayonnaise

Reception

Reception packages

Cocktail Reception 25

Tomato, Olive, Feta Crostini

Pecan Chicken Tender Bites, Honey Mustard

Vegetable Spring Rolls, Plum Sauce

Local Artisan Cheese Display, Baguettes, and Gourmet Crackers

Display of Grilled Marinated Vegetables, Crisp Crudités and Dips

Evening Reception 35

Pork pot stickers

Miniature Beef wellington

Spinach and Feta in Phyllo

Local Artisan Cheese Display, Baguettes, and Gourmet Crackers

Display of Grilled Marinated Vegetables, Crisp Crudites and Dips

Carved Roasted Carolina Turkey Breast

Petite rolls, cranberry orange marmalade, chive mayonnaise and whole grain mustard

1 attendant fee of 95

Gala Reception 45

Hummus & pita chips

Chicken satay with Thai peanut sauce

Carolina Crab Cakes, Old Bay® Remoulade

Spinach and feta wrapped in phyllo

Local Artisan Cheese Display, Baguettes, and Gourmet Crackers

Display of Grilled Marinated Vegetables, Crisp Crudites, and Dips

Pasta Station: Ricotta tortellini, broccoli, mushrooms, garlic alfredo

Carved Montreal crusted Roasted Top Sirloin of Beef

Petite rolls, creamy horseradish sauce and chive mayonnaise

2 attendant fees of 95 each

Beverage

Red Wines

Cabernet Sauvignon

House Selection/BV Century Cellars 30

Stone Cellars by Beringer, California 33

Seven Falls, Wahluke Slope

Aquinas, Napa County 37

Merlot

House Selection/BV Century Cellars 30

Stone Cellars by Beringer, California 33

Clos du Bois, North Coast 43

Pinot Noir

Mark West, California 35

Le Crema, Sonoma Coast 43

Beverage

White Wines

Chardonnay

House Selection, BV Century Cellars 30

Stone Cellars by Beringer, California 33

Clos du Bois, North Coast 41

Sterling, Central Coast 43

Chateau St. John, North Coast

Sonoma Cutrer, Chardonnay 59

Other Whites

Stone Cellars by Beringer Pinot Grigio , California 33

Kenwood Sauvignon Blanc 35

Pighin Friuli, Grave del Friuli 45

White Zinfandel

House Selection, BV White Zinfandel 30

Champagne and Sparkling

Freixenet Blanc de Blancs, San Saadurni d'Anoia 35

MummNapa, Brut, Prestige Napa 44

Moet & Chandon, White Star 125

Beverage

Cocktails

Premium

Dewar's White Label

Beefeater Gin

Cruzan Aged Light Rum

Smirnoff Vodka

Canadian Club

Jim Beam White Label

Jose Cuervo Especial Gold

Korbel Brandy

Top Shelf

Absolut

Tanqueray

Johnie Walker Red

Jack Daniels

Capt. Morgan

Jose Cuervo 1800 Silver

Bacardi Superior

Courvoisier VS

Seagram's VO

Makers Mark
Super Premium

Grey Goose

Bombay Sapphire

Johnnie Walker Black

Crown Royal

Knob Creek

Bacardi Superior

Hennessy Privilege VSOP

Jack Daniels

Mt. Gay Eclipse Gold

Patron Silver

Cordials

Kahlua

Amaretto di Saronno

Grand Marnier

Bailey's Irish Cream

Drambuie

Frangelico

Beverage

Beer

Domestic Beer

Miller Lite

Budweiser

Bud Light

Michelob Ultra

Coors Light

O'Douls

Craft

Samuel Adams Lager

Blue Moon Belgium White

Samuel Adams Seasonal

Sierra Nevada Pale Ale
Local Craft

Bad Penny

Angry Angel

Import Beer

Heineken

Amstel Light

Corona Extra

Corona Light

Stella Artois

Guinness

Heineken Light

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Beverage Bars

Host Bar

Premium Brands	8
Top Shelf Brands	9
Super Premium Brands	10
Domestic Beer	6
Imported Beer	7
House Wines	9
Cordials	11
Soft Drinks	4
Bottled Spring Water	4

Cash Bar

Premium Brands	10
Top Shelf Brands	11
Super Premium Brands	12
Domestic Beer	7.25
Imported Beer	8
House Wines	10.50
Cordials	12
Soft Drinks	5.25
Bottled Spring Water	5.25

Bartender Fees

\$95 per bartender, for four hours

One bartender per 75-100 guests

Cashier 25/hour, minimum of two hours

BARS BY THE HOUR

A fully stocked bar to include House Wine, Beer, Mineral Waters & Soft Drinks

Prices are Per Person

Premium Brands - 20 first hour, 10 each hour thereafter

Top Shelf Brands - 23 first hour, 11 each hour thereafter

Super Premium Brands 25 first hour, 12 each hour thereafter

Beer and Wine Only - 15 first hour, 8 each hour thereafter

Technology

Projection Equipment

Projection Equipment

Wireless Mouse 30

Laser Pointer 20

Projection Screens

6'x6' tripod with powerstrip and extension cord 80

8'x8' tripod with powerstrip and extension cord 95

Pipe and Draping (4' Sections) 16/ft

Video Presentation Equipment

DVD/VHS 50

42" Flat Screen TV 300

4000 Lumens LCD Projector 225

Bring your own A/V 150

Additional rental fees may apply for some items

There is a 22% service charge on all Audio Visual

Technology

Audio and Conferencing

Audio Equipment

Wired Microphone with Stand	40
Wireless handheld microphone	145
Wireless lavalier microphone	145
4 Channel Audio Mixer	75
12 channel mixer	125
16 channel mixer	225
Powered 10" External Speaker (each)	50
Powered 15" External Speaker (each)	75
PA system with 2 Speakers, 2 Stands, Amplifier and Microphone	150

Conferencing

Speakerphone/Telephone	125
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Additional rental fees may apply for some items

There is a 22% service charge on all audio visual

Technology

Computers and supplies

Administrative Equipment

Laptop Computer \$150.00

See your event manager for printer information

Conference Accessories

Flipchart with stand, paper, markers \$30.00

Post-it® Flipchart upgrade \$20.00

3'x4' Whiteboard w/stand and markers \$30.00

Audio Visual Cables (excluding VGA) \$10.00

VGA Switcher (for two laptops) \$30.00

25' VGA Cable \$10.00

50' VGA Cable \$20.00

RCA/XLR Cables \$10.00

MAC Converter \$20.00

Electric drop 75
Internet

Wireless Internet \$5.95/Per Connection

Wired Internet 150/1st line

Wired Internet 75/each additional line

Purchase Items

1" Wide Roll Masking Tape \$5.00

Flipchart pad (additional) \$20.00

Flipchart pad (post-it additional) \$30.00

Technical Personnel (Minimum 3 hours)

6:00am-6:00pm –Base Rate –Per hr. \$65.00

6:00pm-12midnight –1.5x Base Rate –Per hr. \$97.50

12midnight-6:00am –2 x Base Rate –Per hr. \$130.00

Set up/breakdown labor \$50.00

Additional rental fees may apply for some items

There is a 22% service charge on all audio visual

General Information

Info

The Property

Rediscover the newly redesigned Charlotte Marriott SouthPark hotel in Charlotte, NC. Featuring European sophistication and Southern charm in the affluent SouthPark neighborhood, our Charlotte hotel's accommodations boast eclectic art, modern furnishings and state-of-the-art business amenities. Enjoy the new Marriott Revive bedding package in all hotel rooms, available to ensure a comfortable and productive stay. For our Charlotte, NC hotel's guests traveling on business, our 8,750-square-foot event space provides the perfect setting for meetings and corporate celebrations of virtually any size. Ideally located for vacations and getaways, our hotel in Charlotte, NC is just minutes from the Specialty Shops on the Park and renowned dining at Phillips Place. With an exceptional location near Charlotte-area attractions, such as the Carowinds Theme Park, Bank of America Stadium and Charlotte Bobcats Arena, this Charlotte, NC hotel is perfect for family vacations, romantic getaways, business trips and more.

Meetings and Events

All food and beverage required for meetings or events must be prepared and supplied by the Charlotte Marriott SouthPark. Wedding cakes may be supplied by the client. To ensure adequate preparation, a guarantee of the number of persons attending an event is required three working days prior to the event. You will be charged for the guaranteed number, or for the number served, whichever is greater. In the event that no guarantee is received by the hotel, the original estimated number of guests will be used for billing purposes.

The hotel expects that events will begin and end on time as stipulated in the signed agreements. Events extending more than 30 minutes past the agreed upon ending time will result in additional labor fees. A customary taxable service charge, currently 22%, and applicable taxes will be added to all food, beverage, room rental and audio visual equipment. Function rooms are assigned according to the anticipated number of guests at the time of booking and are subject to change based on final guest count. Should you require entertainment, floral arrangements, decorations or ice carvings, your Event Manager will be happy to assist you.

Location and Transportation

Just 15 minutes from the second largest financial district in North America –Uptown Charlotte. 20 minutes from Charlotte International Airport, 4.5 miles from Interstate 77 and 11 miles from Interstate 85