



*Customize your
forever*

Le **MERIDIEN** Weddings 



Let Le Méridien be your venue & dedicated wedding specialist.

When you book a wedding with Le Méridien you get a whole lot more than a venue. Our very own certified wedding specialist becomes your key point of contact. With the Le Méridien team, you are in creative, capable hands and are able to enjoy the process and especially your big day. From your initial consultation and walk through to the day of, we will be there to offer our expertise and guidance and to be sure that your dream wedding comes to life.

We are able to customize the experience to perfectly reflect the couples' style with Le Méridien's multitude of venues and food and beverage options. Working with a couple to plan and design their dream wedding makes everyday fun. We are honored to be able to witness these bonds.

Full Transparency

It's one of the biggest days of your life. We want to make sure that the process is as stress free as possible. We can handle the details and logistics for both your ceremony and reception, ensuring that not one detail is overlooked, with the guidance of your personal wedding specialist and our carefully crafted packages. Anything from schedules to menus to flowers, cakes and linens – our desire, with the help of our exclusive vendors, is to take care of the details while you relax and savor every moment of your happy day!

“Le Méridien was exceptional. There are no words to describe how grateful we are for their flawless work, patience and flexibility. Our meet and greet, wedding and hangover brunch were everything we asked for..”

- Sofia

About Le Méridien

Located in Uptown Charlotte, the Le Méridien is a venue for your whole occasion. We offer the special opportunity to say "I do" against the backdrop of the Charlotte skyline. Our beautiful interiors offer 66,000 square feet of event space in addition to our five-star restaurant, Red Salt by David Burke, recognized in several best of Charlotte lists, Cloud Bar by David Burke, which offers 360 degree skyline views of the city; and a chic outdoor pool and bar at Craft City Social Club, which offers poolside cabanas and plenty of space for a creative private party.

Let our indoor & outdoor venue space be a versatile canvas for you to create your first memories as partners in life. From an intimate 20 person gathering to a large event for 750, the Le Méridien offers you more than any other venue in uptown; from parties, rehearsal dinners to the ceremony and reception we are here to make your special day perfect with our exceptional customer service and modern accommodations. Create a modern, fairy tale wedding in the Queen City with us.

We are here to give you the wedding of your dreams, if you don't see what you are looking for, call to schedule a consultation so we can discuss.

A woman with long, dark hair is seen from the back, looking out over a city skyline. The buildings are slightly out of focus, creating a sense of depth. The sky is clear and blue.

“The team at Le Méridien was so good in their service, everything was according to my requirements , I would highly recommend all my clients to have their big day at this beautiful venue”

- Ayesha



Packages & Menus

Ceremony

ALL CEREMONY PACKAGES INCLUDE :

- Rooftop or Classic Romance
- Dedicated wedding specialist to detail and manage your ceremony needs
- Rehearsal space for (1) hour on the day before your ceremony*
- Ceremony space for (2) hours on the day of the event
- Standard ceremony setup to include theater style seating
- Champagne toast for all guests

A ROOFTOP ROMANCE

- (1) hour ceremony at Cloud Bar by David Burke with up to (2) hour set-up (time restrictions may apply)
- Waived photography fee
- Waived house sound fee
- White padded folding chairs
- Citrus infused water or hot cocoa (depending on the season) for guests

A CLASSIC ROMANCE

- (1) hour ceremony in one of our 3 beautiful ballrooms with up to (2) hour set-up (time restrictions may apply)
- Waived photography fee
- In-house tables and chairs
- Citrus infused water or hot cocoa (depending on the season) for guests

Pricing variations are dependent on requested venue selection and time frame.

*Ceremony rehearsals are conducted the evening before the wedding and can be scheduled with the Wedding Specialist (6) weeks prior to the wedding. The exact time is set after consultation with the hotel staff and may occur in the ceremony space or similar depending on availability.



“The banquet team was outstanding and responsive.... Our wedding was on the rooftop, staff, food, lighting and rooms all impeccable..”

- Joseph

Reception

ALL RECEPTION PACKAGES THAT HAVE 50 OR MORE GUESTS INCLUDE:

- Choice of (2) hot or cold canapes served during cocktail hour
 - Choice of (2) displayed hors d'oeuvres during cocktail hour
 - Butler passed champagne during cocktail hour
 - 3-Course plated sit-down dinner or elegant buffet dinner at the same price point
 - (3) hours open premium bar service
 - Champagne toast for all guests during reception
- White, Ivory or Black floor length linens with napkins to match
 - Votive candles for all tables
 - Meal tasting for up to (4) guests
 - Private Bridal Party reception room
 - Beautiful suite with champagne & ganache for the newlyweds
 - Discounted guest room rates
 - (4) Complimentary colored uplights
 - (5) Hours max at reception venue of choice



HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES (CHOICE OF 2)

Antipasto Table

Seasonal Hummus, Herb Marinated Vegetables, Mixed olives & Marinated Cured Sausages, Chips, Bread & Crackers

Local and Imported Cheese Table

Preserves & Nuts, Bread, Crackers & Toasts

Charcuterie Table

Assorted Cured & Smoked Meats, Mustards, Pickled Vegetables & Local Breads

Garden Vegetable Table

Fresh Garden Vegetables, Buttermilk Dressing, Tomato & Cream Cheese Dip, Blue Cheese Dressing

BUTLER PASSED CANAPES (CHOICE OF 2)

COLD

- Caprese Pipette
- Herb Goat Cheese & Tomato Bruschetta
- Smoked Salmon Tartlette, Lemon & Chive Cream Cheese
- Chilled Grilled Cajun Shrimp Skewer & Lemon Aioli
- Prosciutto & Artichoke Bruschetta
- Black Angus Beef Tartar w/ Truffle Aioli

HOT

- Chili-Lime Chicken Kabob
- Chicken Empanada & Cilantro Sour Cream
- Smoked Candied Bacon Jam Tart
- Beef Bourguignon Puff Pastry & Horseradish Cream
- Crab Arancini & Tarragon Lime Aioli
- Tempura Crisp Shrimp & Sweet Chili Sauce

Option A

Seated Meal Service

SALAD (choice of (1) to accompany entree selection below)

- **Iceberg Wedge Salad** - Cured Tomatoes, Carrot Ribbons, Shaved Onion, Crostini, Blue Cheese Dressing
- **Artisan Lettuce Salad** - Dried Cranberries, Goat Cheese, Spiced Candied Walnuts, Champagne Vinaigrette
- **Radicchio & Arugula Salad** - Ricotta Salata, Oranges, Smoked Almonds, Lemon Honey Vinaigrette
- **Baby Spinach Salad** - Pears, Candied Pecans, Stilton Cheese, White Balsamic Vinaigrette
- **Romaine Salad** - Parmesan, Baked Focaccia Croutons, Roasted Tomatoes, Caesar Dressing



ENTRÉE

Entrées include rolls & butter, chef-paired sides, freshly brewed Starbucks coffees & assorted teas.

Silver Package \$102

Pan Seared Organic Chicken & Lemon Thyme Jus

Peppercorn Crusted Flat Iron Steak & Sun Dried Tomato Demi

Organic Scottish Salmon & Honey Dijon Mustard Cream

Duo Options

(8 oz. Combined Protein)

Seared Organic Chicken & Organic Salmon w/ Dijon Mustard Cream

Peppercorn Crusted Flat Iron Steak & Seared Organic Chicken Breast w/ Sun-Dried Tomato Demi

Gold Package \$117

Club Cut Beef Strip-Loin & Sun-dried Tomato Tarragon Sauce

Spinach & Goat Cheese Stuffed Chicken Breast Madeira Demi

Almond & Herb Crusted Cobia & Coconut, Cilantro & Lime Sauce

Duo Options

(8 oz. Combined Protein)

Spinach & Goat Cheese Stuffed Chicken & Almond & Crusted Cobia with Madeira Demi Sauce

Club Cut Beef Strip-Loin & Almond & Crusted Cobia w/ Sun-dried Tomato Tarragon Sauce

Platinum Package \$133

Herb Marinated Beef Tenderloin & Green

Peppercorn Jus
Pan Roasted Halibut & Orange Lavender Jus

Truffle & Foie Gras Stuffed Chicken Breast & Sherry Demi

Duo Options

(8 oz. Combined Protein)

Herb Marinated Beef Tenderloin & Seared Halibut w/ Pinot Noir Jus

Seared Halibut & Truffle Stuffed Chicken Breast w/ Orange Lavender Demi

Vegetarian Options (Included in all of the above packages)

Wild Mushroom & Gruyere Tart Garlic & Chili Broccoli, Roasted Tomato, Cauliflower Puree

Slow Roasted Vegetable Crepe Braised Savoy Cabbage & Apple, Maple Mustard Sauce



Option B

Buffet Service

SALAD • Served Cold

- Romaine & Radicchio Caesar Salad, Grana Padano, Cured Tomatoes, Crispy Onions, Peppercorn Dressing
- Seasonal Young Greens, Fennel, Pickled Onions, Dried Cherries, Ricotta Salata, Apple Cider Vinaigrette
- Tomato, Onion, Sweet Peppers, Feta, Oregano Lemon Vinaigrette
- Beets, Apple, Potato, Bacon Dressing
- Fingerling Potato, Celery, Green Onions, Mustard Mayonnaise
- Artichoke, Cured Tomato, Sourdough, Lemon Olive Oil, Parsley

ENTREE • Served Hot

- Charred Swordfish, Cheddar White Grits, Shrimp Gravy Beef Medallions, Horseradish pomme Puree, Seasoned Green Beans
- Apple Cider Brine Pork Loin, Roasted Sweet Potato, Cauliflower, Sage Jus
- Maple Glazed Chicken Legs, Dirty Rice, Broccoli
- Fennel – Scented Chicken Breast, Lemon Potatoes, Broccolini, Sun-dried Tomato Jus
- Organic Atlantic Salmon, Saffron Risotto, Crushed Peas & Fava Beans, Lobster Cream
- Beef Bourguignon, Cipollini Onions, Mushrooms, Potato, Carrots, Cabernet Demi
- Lobster Ravioli, Peas, Onions, Asparagus, Vermouth Tarragon Cream
- Forage Mushroom Agnolotti, Spinach, Cured Tomato, Goat Cheese Fondue
- Seafood, Andouille Sausage & Potato Pot Pie

TIER 1 – Choose 2 salads & 2 entrees — \$102

TIER 2 – Choose 3 salads & 3 entrees — \$117

TIER 3 – Choose 4 salads & 4 entrees — \$133

LITTLE BITES FOR LITTLE TYKES • (\$25 per child under 12)

Appetizer (choose 1)

- Fried Mozzarella Sticks & Tomato Sauce
- Vegetable Crudités & Ranch Dressing
- Fruit Cup

Main (choose 1)

- Chicken Fingers, Crispy Fries (Honey Mustard & Ketchup)
- Pasta with a Choice of Tomato, Cheese or Butter Sauce
- Cheese Pizza

Beer

- Budweiser
- Bud Light
- Michelob Ultra
- Heineken
- Amstel Light
- Corona

House Wines

- Chardonnay
- Cabernet Sauvignon

Premium Tier Liquor (included)

- Smirnoff
- Beefeater
- Bacardi®
- J&B
- Jim Bean
- Seagrams 7
- Sauza

Deluxe Tier Liquor UPGRADE (additional \$7 per person)

- Stolli
- Tanqueray
- Captain Morgan
- Johnny Black
- Jack Daniels
- Crown Royal
- Jose Cuervo

*Craft beer options available.
Please inquire.



Beverages

(3) Hour premium bar service
included in all packages.

All bar services includes assorted
Pepsi soft drinks,
cocktail mixes & bar fruits.



Accommodations

Two hotels in one beautiful complex with over 600 luxury rooms and suites.

Restaurants & Lounges

Social Bar and Kitchen serving select meals, Starbucks and Illy Coffee Bar, Craft City Social Club serving elevated bar food and drinks, Red Salt by David Burke, a five star fine dining restaurant and Cloud Bar by David Burke a nationally recognized rooftop bar serving craft cocktails and creative small plates.

Recreation & Leisure

Walking distance to Center City Charlotte, Parks and Greenways, The Mint Museum Uptown, Bechtler Museum of Modern Art, Uptown & Metropolitan Shops and Restaurants.

Guest Services

Wireless Internet access in guest rooms, High-definition in-room entertainment, 24-hour Fitness Center, Indoor and Outdoor Pool.



Frequently Asked Questions

Is there a food and beverage minimum requirement that must be met?

Yes, it fluctuates based on the room location, size and day of the week. The minimum total is before service charge and tax.

Can I reserve a block of guest rooms for out of town guests?

Yes, we will set up a guest room block with a preferred rate. The cutoff date to reserve a guest room is one month prior to the wedding date. It is recommended to encourage your guests to book their room as early as possible before the deadline.

What form of payment is required prior to the wedding?

There are 3 deposits that are to be made prior to the wedding date:

First deposit: 10% of the Food and Beverage minimum, due with the signed contract.

Second deposit: 50% of the Food and Beverage minimum, due 3 months prior to the wedding date

Final Deposit: Remaining Balance due 1 month prior to wedding date

Please Note: The payments can be paid by cash, credit card or certified check only. Personal checks will not be accepted.

Is there a cake cutting fee?

A fee will apply.

Is parking included in the package?

No, parking is an additional fee. Discounted Rates will be provided.

How many servers will be working during the dinner?

One server is scheduled for every 20 guests.

Will I get to sample the menu selections?

We will provide a complimentary meal tasting up to 4 total guests.

Are shots permitted to be served at the bar?

We do not serve shots during the wedding reception.

How early can my hired vendors begin to set up in the room?

Hired vendors can have access to the room one and one half hours prior to the start time. Earlier access may be offered based on availability.

Does the hotel make accommodations for special dietary restrictions such as food allergies?

Yes, we will prepare a special meal to accommodate those requests and ask that we are made aware in advance of the reception.



Carolina Ballroom

Contact Us

Please contact

our Wedding Specialist, **Alison Vernay**, for more information or to schedule a tour of our venues.

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Email: alison.vernay@pyramidhotelgroup.com

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