



Catering Information Package

*201 South College Street
27th Floor, Charlotte Plaza Building
Charlotte, NC 28244
(704) 343-9201*



Bentley's on 27 has private dining rooms for all of your corporate functions. All of rooms can be arranged to suit any AV or seminar needs that you may have.

One of our largest private dining rooms is equipped with its own private bar and can seat up to 48 guests comfortably for dinner or up to 75 guests for receptions. This room has a beautiful view of the Gateway / Johnson and Wales area.

We also have a glass enclosed semi-private dining room that can seat up to 24 guests just off our main dining room. This room views the mountains to the west of Charlotte.

Our smallest and most intimate room has a beautiful cut glass table that seats a maximum of 14 guests. It has a beautiful view of Charlotte's downtown banking center.

Our main dining room can be divided for all occasions with the southeast view accommodating up to 75 guests with its own private bar, with the other division accommodating up to 115 and private reception area, and the main dining room seating 175 for dinner with a reception area and dance floor area with side areas that can seat another 48 guest.

Cocktail parties require a minimum \$24 per person food purchase and minimum \$16 per person bar charges.

In order to fully accommodate the entire scope of functions we do not charge a flat room rate at Bentley's, however we will add a small event planning fee of 5% to ensure the high level of quality service that you will come to associate with Bentley's on 27.

Spirits

Pearl Vodka

Beefeater Gin

Bacardi Rum

Jim Beam Bourbon

Dewar's Scotch

Sauza Tequila

\$8 per drink or

Hourly bar 1st hour \$ 20/person

\$15 for each additional hour per person

Bentley's Martini

Pineapple Mango Infused Vodka

\$ 10 per drink or

Full Batch serving 250+ drinks for \$ 2,000

Half Batch serving 125+ drinks for \$ 1,000

Champagne Toast

\$ 10 per person for House Champagne

Or \$ 42/bottle

House Wines

Robert Mondavi Private Selections Chardonnay

And Cabernet Sauvignon \$ 29/bottle

Caposaldo Pinot Grigio

\$ 29/bottle

Our Best Wine Value

Daniel Cohn Wine Company, Cabernet Sauvignon,

2014 Sonoma, California

\$48/Bottle

Black Stallion, Estate Winery, Chardonnay,

2013 Napa Valley

\$45/Bottle

Domestic Beers

Budweiser

Michelob Ultra

Bud Lite

\$ 3.50

Imported Beers

Samuel Adams

Heineken

Amstel Light

\$ 5.00

Beer and Wine Hourly Bar

1st Hour \$ 15/person

\$ 10 for each additional hour per person

Canapés

\$4 per Person/Per Hour/per selection

Cold

Tuna Tartar with English Cucumber and Wasabi

Maine Crab Salad with Fresh Herbs & Caviar

Mango, Jicama & Carrot Summer Roll with Peanut Dipping Sauce

Smoked Carolina Trout with Grated Apple & Fresh Horseradish

Grilled Chicken & Ginger Rice Cakes with Coriander Dressing

Bentleys Shrimp Cocktail

Shrimp & Vegetables summer roll with ginger soy sauce

Curry chicken on Belgian endive

Hot

Seared Diver Scallop on Brioche with English Pea Puree

*Mini "Croquet Monsieur" with Black Forest Ham, Gruyere &
Anjou Pear*

Mini Spinach & Parmesan Quiches

Bite Size Crab Cakes with Remoulade Sauce & Basil Oil

Prosciutto & Asparagus Wrapped in Crispy Phyllo

Crispy Fontina Cheese & Risotto Balls

Shrimp Tempura with Asian Dipping Sauce

Baked Fingerling Potatoes with Crème Fraiche & Truffles

Chicken or Beef Satay with Asian Dipping Sauce

Carving Stations

3 ounce Serving

Tableside Scampi \$10 per person

Roasted Prime Rib of Beef \$8 per person

Grilled Beef Tenderloin \$11 per person

Marinated Pork Tenderloin \$7 per person

Leg of Lamb \$8 per person

Grilled Marinated Chicken \$7 per person

Grilled Atlantic Salmon \$7 per person

Sides

*Sautéed Seasonal Vegetables with Garlic & Herbs
\$4 per person*

Baby Carrot & Organic Wild Rice Pilaf with Cinnamon \$3 per person

Grilled Jumbo Asparagus with Virgin Olive Oil & Parmesan \$4 per person

*Wild Mushroom & Potato Fricassee with Fresh Herbs
\$4 per person*

Whipped Yukon Gold Potatoes \$4 per person

Steamed Jasmine Rice \$2 per person

Creamy Polenta \$2 per person

Banquette Stations

Classic Caesar Salad with Anchovies, Parmesan & Croutons

4.00 Per person

Mixed Green Salad, Tomatoes, Cucumber & Champagne Vinaigrette

4.00 Per person

Chilled Pasta Salad with Bocconcini, Roma Tomatoes & Garden Pesto

3.50 Per person

"Greek Salad", Vine Ripe Tomatoes, Red Onion, Oil & Vinegar

4.00 Per person

Chilled Seafood Platter, Lobster, Oysters, Clams, Shrimp, Mussels & Crab Legs

20.00 Per person

Assorted Sushi

20.00 Per person

Classic Crudités with Herb Mayonnaise

3.00 Per person

Smoked Salmon Platter with traditional condiments

4.50 Per person

Smoked Trout Platter with traditional condiments

4.50 Per person

Shrimp & Grits with lobster butter sauce

10.00 Per person

Gourmet Cheeses

A Selection of Domestic Cheeses Served with Crackers, Apple & Grapes

5.00 Per person

A Selection of Imported & Domestic Cheeses with Fruit & Toasted Baguette

7.00 Per person



French Onion Soup

Gruyere, Parmesan, French bread

Or

Queen Charlotte Salad

Mixed Greens, Cucumber, Tomatoes & Champagne Vinaigrette



Filet Mignon

Sautéed Garlic Spinach, Whipped Potatoes & Red Wine Sauce

Or

Plaza Salmon

French Lentils, Baby Carrots and Port Wine Sauce

Or

Free Range Chicken Breast

Wild Mushrooms, Roasted Potatoes & Fresh Thyme Sauce



Bentley's Crème Brulee

Almond Tuile

Coffee

Tea

52



Maine Crab Cake

Israeli Couscous, Preserved Lemon, Artichoke and Fresh Basil Dressing

Or

Shrimp Cocktail

Served with Cocktail Sauce & Lemon



Filet Mignon

Sautéed Garlic Spinach, Whipped Potatoes & Red Wine Sauce

Or

Mahi

Herb Encrusted Mahi with Vegetable Risotto and Citrus Beurre Blanc

Or

Free Range Chicken Breast

Wild Mushrooms, Roasted Potatoes & Fresh Thyme Sauce



Bentley's Crème Brulee

Almond Tuile

Coffee

Tea

57



Maine Crab Cake

Israeli Couscous, Preserved Lemon, Artichoke and Fresh Basil Dressing

Or

Shrimp Cocktail

Served with Cocktail Sauce & Lemon



French Onion Soup

Gruyere, Parmesan & French Bread

Or

Queen Charlotte Salad

Mixed Greens, Cucumber & Tomatoes, Champagne Vinaigrette



Filet Mignon

Sautéed Garlic Spinach, Whipped Potatoes, Red Wine Sauce

Or

Plaza Salmon

French Lentils, Baby Carrots and Port Wine Sauce

Or

Grilled Duck Breast

Creamy Polenta, Asparagus & Sage Sauce



Bentley's Crème Brulee

Almond Tuile

Coffee

Tea

66



French Onion Soup

Gruyere, Parmesan & French Bread



Queen Charlotte Salad

Mixed Greens, Cucumber, Tomatoes & Champagne Vinaigrette



Filet & Scampi Combo

Sautéed Garlic Spinach, Whipped Potatoes & Red Wine Sauce



Bentley's Crème Brulee

Almond Tuile

Coffee

Tea

68



She Crab Bisque

Lump Crabmeat, Chives, Sherry Crème Fraiche

French Onion Soup

Gruyere, Parmesan & French Bread



Queen Charlotte Salad

Mixed Greens, Cucumber, Tomato & Champagne Vinaigrette

Caesar Salad

Croutons, Anchovy & Parmesan



Filet Mignon

Sautéed Garlic Spinach, Whipped Potatoes & Red Wine Sauce

Breast of Free Range Chicken

Wild Mushrooms, Roasted Potatoes & Fresh Thyme sauce

Mahi

Herb Encrusted Mahi with Vegetable Risotto and Citrus Beurre Blanc

Plaza Salmon

French Lentils, Baby Carrots and Port Wine Sauce



Bentley's Crème Brulee

Almond Tuile

New York Cheesecake

Served with Fresh Berries

Chocolate Torte

Crème Anglaise & Chocolate sauce

65



French Onion Soup

Gruyere, Parmesan & French Bread



Queen Charlotte Salad

Mixed Greens, Cucumber, Tomatoes & Champagne Vinaigrette



Filet & Lobster Tail

Sautéed Garlic Spinach, Whipped Potatoes & Red Wine Sauce



Bentley's Crème Brulee

Almond Tuile

Coffee

Tea

95



1 Hour Well Brand Bar
Choice of 2 Canapés



French Onion Soup

Gruyere, Parmesan & French Bread

Or

Endive Salad

Watercress, Sweet Pecans, Blue Cheese & Almond Oil



Filet Mignon

Sautéed Garlic Spinach, Whipped Potato & Red Wine Sauce

Or

Plaza Salmon

French Lentils, Baby Carrots and Port wine Sauce



Bentley's Crème Brulee

Almond Tuile

Coffee

Tea

78



Maine Crab Cake

Israeli Couscous, Preserved Lemon, Artichoke and Fresh Basil Dressing

Or

Roasted Tiger Prawns

Applewood Smoked Bacon, Black Bean Salad and Yellow Corn Emulsion



French Onion Soup

Gruyere, Parmesan & French Bread

Or

Caesar Salad

With Seasoned Croutons, Anchovies and Parmiggianno



Maple Smoked Veal Chop

Grilled Baby Vegetables, Gouda Cheese Whipped Potatoes

Wild Mushroom Cream Sauce

Or

Bentley's Ribeye

Cowboy Ribeye, Grilled Asparagus, Bacon Cheddar Whipped Potatoes

Bordelaise Sauce

Or

Mahi

Herb Encrusted Mahi with Vegetable Risotto and Citrus Beurre Blanc



Bentley's Crème Brulee

Almond Tuile



Assorted Appetizer to Share

Oyster Bentley's

Calamari

Beef Tournedos

Crab Cake



Queen Charlotte Salad

Mixed Greens, Cucumber, Tomatoes & Champagne Vinaigrette

Or

Caesar Salad

Croutons, Anchovy & Parmesan



Lamb Chops

Herb Mustard Crusted Australian Lamb Chops, Wild Mushroom Risotto

Truffle Bordelaise

Or

Bentley's Ribeye

20oz· Ribeye, Grilled Asparagus, Bacon Cheddar Whipped Potatoes

Bordelaise Sauce

Or

Mahi

Herb Encrusted Mahi with Vegetable Risotto and Citrus Beurre Blanc

Or

Bourbon Filet Mignon

Filet Marinated in Bourbon, Twice Baked Potatoes, Baby Carrots,

Truffle Bordelaise Sauce

Flame with Bookers Bourbon



Bentley's Crêpes Suzette

90

Berries Grand Mariner

Additional Services

<i>Bartender for Cash bar</i>	<i>Min/50</i>
<i>Cashier / Attendant</i>	<i>50</i>
<i>Cake Cutting</i>	<i>50</i>
<i>Chef for Carving Boards</i>	<i>50</i>
<i>Station Attendants</i>	<i>50</i>
<i>Floral Centerpieces</i>	<i>50-80</i>
<i>Charlotte Plaza Parking Deck Validated with Ticket</i>	<i>n/c</i>
<i>Piano Player (3 Hours)</i>	<i>275</i>
<i>Projection Screen</i>	<i>n/c</i>
<i>Specialty Linens</i>	<i>8-50</i>
<i>Gold Napkin</i>	<i>2</i>
<i>Gold Damask Tablecloths</i>	<i>35/Table</i>
<i>Cooper Metallic Mocha Napkin</i>	<i>3</i>
<i>Cooper Metallic Mocha Tablecloths</i>	<i>45/Table</i>