



## BANQUET AND CATERING MENU

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## **THE ARTFUL EXECUTION OF YOUR NEXT MEETING OR EVENT— IT'S BUILT RIGHT INTO OUR VERY FOUNDATION.**

As Louis Asbury Sr. began drawing the soaring lines and artful spaces that would eventually compose The Dunhill Hotel, did he have some premonition of your exact event or meeting in mind? After a brief tour and introduction to The Parlor, the adjoining Churchill and Mayfair Rooms, and the intimate Wine Room, it may very well feel that way.

## **A STUBBORNLY OLD-FASHIONED APPROACH TO SERVICE.**

The Dunhill Hotel is unique in all of Charlotte, and began catering to our guests' needs for intimate, historic event spaces and accommodations in 1929. So you might say we know a little something about providing impeccable service. Tucked within our vaulted ceilings and thoughtful, historically inspired appointments, our staff carefully plots and plans on your behalf. We move from a detailed audit of your specific meeting or event needs to a full plan of execution, finishing with calm and kindhearted service calibrated to deliver exactly the outcome you desire.

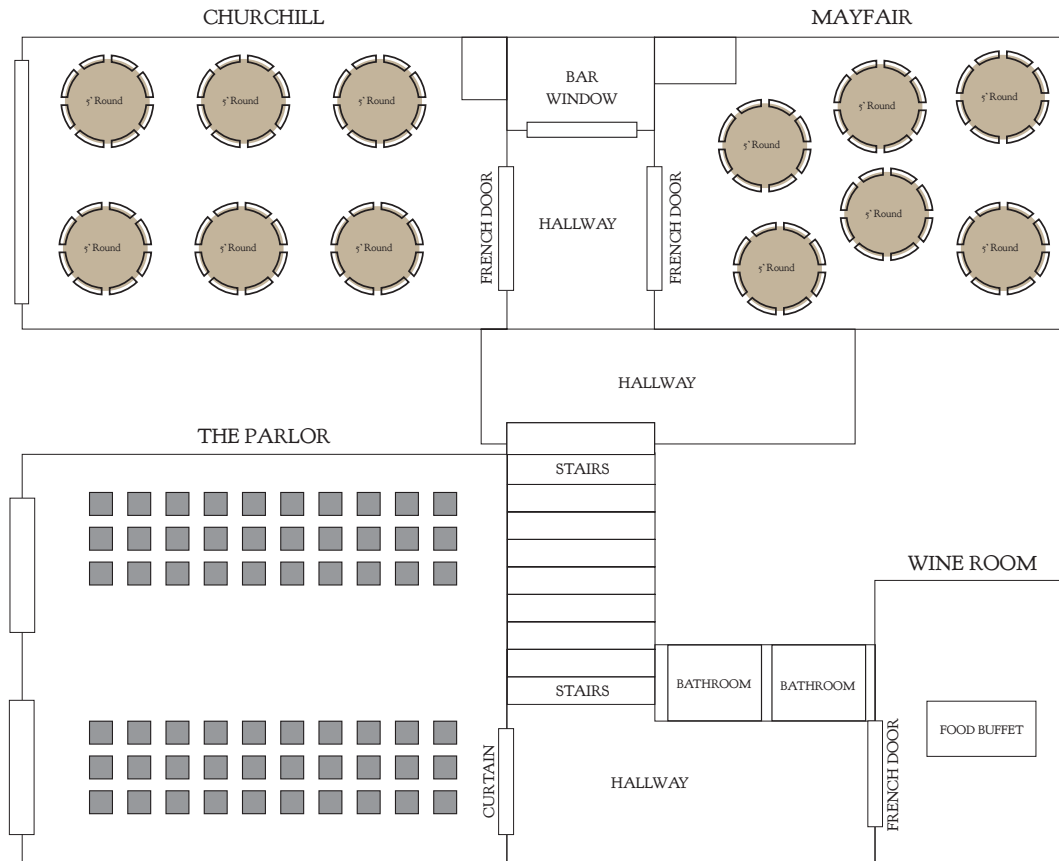
## **DETAILS, DETAILS, DETAILS. WE'RE PREPARED FOR EVERY SINGLE ONE OF THEM.**

The Dunhill Hotel offers more than 2,500 square feet of banquet and meeting space. And we can accommodate anywhere from five to one hundred guests. All of our events are catered by our on-site restaurant, The Asbury, which sources its ingredients primarily from local, independently owned farms. Using regionally grown food that's in season helps inspire the creativity of our culinary team and the flawless execution of your big event or meeting.

## **MAKE YOUR NEXT EVENT HISTORIC.**

The innovative fare of The Asbury, combined with the historic and private atmosphere of The Dunhill Hotel's meeting and banquet space, provides you with the perfect place to hold your corporate gathering or special event. We invite you to tour the event spaces and amenities. Then, become part of a legendary history of service and sophistication we've been creating since 1929. Simply phone 704.319.6176 to begin your personal consultation.





## BANQUET AND MEETING SPACE CAPACITY

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**Churchill Room** - 750 square feet

**U-Shape** - 20 guests

**Classroom** - 30 guests

**Seated Dinner (Rounds)** - 48 guests

**Reception** - 50 guests

**Theater** - 60 guests

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**Mayfair Room** - 750 square feet

**U-Shape** - 20 guests

**Classroom** - 30 guests

**Seated Dinner (Rounds)** - 48 guests

**Reception** - 50 guests

**Theater** - 60 guests

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**The Parlor** - 758 square feet

**U-Shape** - 24 guests

**Classroom** - 30 guests

**Seated Dinner (Rounds)** - 40 guests

**Reception** - 50 guests

**Theater** - 60 guests

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**Wine Room** - 268 square feet

**Conference** - 10 guests

**Seated Dinner** - 12 guests

**Reception** - 20 guests

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# **SOME MORSELS WORTH REMEMBERING.**

## **GUARANTEE AND PAYMENTS**

All food and beverage items are applicable to a 20% service charge and an 8.25% sales tax. In order to reserve our space for your event, we respectfully require a nonrefundable deposit. This deposit will count toward your final balance, which is due at the completion of the event. A valid credit card is required at time of booking and will be held on file in case of cancellation. The Hotel's cancellation schedule will be outlined in the Function Agreement.

Final guest counts for any function are due no later than seven (7) days prior to the event.

## **OUTSIDE FOOD AND BEVERAGE**

All food and beverage served at functions associated with the event must be provided, prepared, and served by The Hotel, and must be consumed on The Hotel premises.

The State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. The Hotel is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into The Hotel for any conference or function.

## **AUDIOVISUAL EQUIPMENT**

The Hotel offers basic audiovisual equipment for any group function (price list attached). Should a client choose to supply his/her/its own audiovisual equipment or rent any from an outside source, The Hotel is not responsible for any damages to or loss of this equipment.

## **PARKING**

Parking for The Hotel and The Asbury is located in the Fifth-Third Center garage located on 6th Street behind The Hotel. A discounted rate of \$18 (self-parking) is offered or \$25 (valet parking) per vehicle for all events. Additional self-parking is available in the Fifth-Third Center garage and current rates are posted at the garage. It will be the responsibility of the client to make guests aware of parking prices or of any pre-paid parking arrangements outlined in the Function Agreement.

## **OUTSIDE VENDORS**

All outside vendors, services, and rentals must be approved by The Hotel no less than 72 hours prior to event date. The Hotel will not be responsible for any damages caused by outside vendors. The Hotel must be notified of any deliveries, which should be loaded and unloaded at the rear entrance of The Hotel.

Not all outside vendors are approved by The Hotel; therefore, The Hotel is not responsible for any cancellation costs charged by unapproved outside vendors.



# BREAKFAST

## BUFFET OPTIONS

(price per person)

### ALL BREAKFAST BUFFETS INCLUDE:

*fresh-brewed, locally roasted coffee | assorted hot teas | chilled fresh juices (orange, cranberry, grapefruit, local apple cider)*

### **BUFFET 1** ..... \$15

*sliced fresh fruit medley | cinnamon Greek yogurt with housemade organic granola + local honey | housemade biscuits + sweet breads*

### **BUFFET 2** ..... \$20

*free-range soft scrambled eggs with herbs | root vegetable hash | applewood-smoked bacon (local sausage available upon request) | sliced fresh fruit medley | cinnamon Greek yogurt with housemade organic granola + local honey | housemade biscuits + sweet breads*

### **BUFFET 3** ..... \$25

*mixed vegetable + local cheese frittata | seasonal fruit crumble | root vegetable hash | applewood-smoked bacon (local sausage available upon request) | sliced fresh fruit medley | cinnamon Greek yogurt with housemade organic granola + local honey | housemade biscuits + sweet breads*

## BREAKFAST STATIONS

(price per person)

### **GRITS STATION** ..... \$8

*Lindley Mills grits | fresh butter | Ashe County Cheddar Cheese | pork sausage | applewood-smoked bacon*

### **OATMEAL STATION** ..... \$8

*organic steel-cut oatmeal | toasted pecans | dried cranberries | local honey | brown sugar | cinnamon-baked apples | peanut butter + jelly*

### **BISCUIT STATION** ..... \$12

*housemade biscuits | scrambled eggs | applewood-smoked bacon | housemade pimiento cheese | locally cured meats | housemade sausage gravy | local cheese | baked apples | fresh butter | jam or sorghum molasses*

### **\*† OMELETTE STATION** ..... \$14

*farm-fresh local eggs | applewood-smoked bacon | house-shaved Krenz Ranch Roast Beef | housemade pimiento cheese | locally sourced goat cheese | local mushrooms | red pepper relish | seasonal greens | diced tomatoes | diced onions | fresh herbs*

†This station requires a chef at a fee of \$50; two chefs are required for parties of 30 or more.

\*Cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# LUNCH

**BOXED LUNCHES** - \$19 per person

**SANDWICH PLATTERS** - \$23 per person

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## SANDWICHES

*(choose up to 2-3 items per group)*

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### LOCAL COLD CUT SPECIAL

*accoutrements (ask about our seasonally available meat selection) on housemade bread*

### LOCAL CONFIT CHICKEN SALAD

*citrus + herb mayo + bibb lettuce on housemade bread*

### DEVEILED SHRIMP SALAD

*lightly soured smoked cabbage, pico, red pepper aioli + Benton's ham on housemade bread*

### GRILLED SEASONAL VEGGIES

*herbed goat cheese, roasted pepper aioli + lettuce on housemade focaccia*

### PULLED SMOKED PORK

*housemade BBQ sauce + creamy slaw on housemade yeast roll*

### HOUSEMADE PIMIENTO CHEESE

*crispy local bacon, tomato preserves + basil mayo on griddled bread*

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## SIDES

*(one item per group order)*

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### SMOKED POTATO CONFIT SALAD

*Lusty Monk Mustard + fresh herbs*

### HOUSEMADE POTATO CHIPS

### ANCIENT GRAIN SALAD

*seasonal vegetables*

### SIDE SALAD

*cherry tomato, red onion, radish, croutons*

### BROCCOLI SALAD

*crème fraîche, pecans, dried fruit, red onion*

### SAUTÉED SEASONAL VEGETABLES

*chef's whim*

### FRESH SEASONAL FRUITS

## SIMPLE DESSERT

*(one item per group order)*

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### HOUSEMADE COOKIE

*chocolate chip, lemon gingersnap, or shortbread*

### BROWNIE

*chocolate, or peanut butter + white chocolate blondie*

### CUPCAKE

*choose one cake flavor + one icing*

#### CAKE

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chocolate  
red velvet  
carrot  
buttermilk (yellow)

#### ICING

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chocolate buttercream  
cream cheese  
vanilla buttercream  
raspberry buttercream  
peanut butter buttercream



# LUNCH

## BUFFET LUNCHES

Two-Course Meal

### STARTERS

(choose one)

#### CHEF'S CHOICE SOUP

(based on local availability)

#### MARKET SALAD

season's bounty, local produce + choice of dressing

#### SOUTHERN-STYLE CAESAR

#### MOM'S DINNER ROLLS

whipped rosemary + sorghum butter

#### VEGETABLE HUMMUS

housemade chips + vegetable crudité

#### DEVILED EGGS

#### CHORIZO SAUSAGE BALLS

### SIDES

(choose two)

#### SAUTÉED SEASONAL VEGGIES

#### HERB-ROASTED CAULIFLOWER

#### GINGER-SCENTED GLAZED CARROTS

#### BROCCOLI SALAD

crème fraîche, pecans, dried fruit, red onion

#### SORGHUM BRAISED BEANS

#### GRILLED VEGETABLE SALAD

charred lemon vinny

#### SMOKED CABBAGE SLAW

#### FARMERS SALAD

cucumber, tomato, onion, fresh herbs

#### GRILLED CORN SUCCOTASH

#### CHILI + BOURBON-GLAZED CARROTS

#### SAUTÉED SEASONAL VEGETABLES

chef's whim

### ENTRÉES

(price per person, one item per group order)

#### LEMON HERB-ROASTED CHICKEN .....\$21

jus lie + wild mushroom risotto

#### HERB-ROLLED PORK LOIN .....\$23

citrus + ginger-glazed sweet potatoes

#### COUNTRY FRIED STEAK.....\$21

sausage gravy + Lusty Monk Mustard + herb mashed potatoes

#### PAN-SEARED NC TROUT .....\$26

Carolina Gold Rice salad

#### BUTTER-POACHED LOCAL SHRIMP .....\$25

smoked onion + tomato grits

#### CRAB CAKES .....\$26

local espelette aioli + smoked potato salad with Lusty Monk Mustard + herbs

#### HOUSEMADE PASTA .....\$20

house pesto cream sauce + local seasonal veggies

#### ROASTED VEGETABLES + RICOTTA

#### DUMPLINGS.....\$23

smoked mushroom + tomato cream sauce + Carolina Gold Rice salad

### DESSERT

(additional \$5 per person)

#### ASSORTED DESSERT BARS PLATTER

#### MINI CUPCAKE PLATTER

#### ASSORTED PROFITEROLES

#### CHEF'S WHIM



# BREAKS

## À LA CARTE (price per person)

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HOUSEMADE BISCUITS + MUFFINS .....	\$6
HOUSEMADE COOKIES .....	\$18 per dozen
HOUSEMADE TRAIL MIX .....	\$6
FRESH FRUIT + CINNAMON YOGURT .....	\$6
HOUSEMADE GRANOLA BITES .....	\$6
LOCAL VEGGIE HUMMUS <i>housemade crackers + crudités</i> .....	\$4
BBQ CARAMEL POPCORN .....	\$3
HOUSEMADE POTATO CHIPS .....	\$4
ASSORTED SAVORY PROFITEROLES .....	\$6

## PACKAGES

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<b>SWEET</b> ..... \$10 <i>assorted muffins, housemade cookies, fresh fruit</i>	<b>SALTY</b> ..... \$10 <i>housemade trail mix, BBQ caramel popcorn, housemade potato chips with buttermilk chive dip</i>	<b>SAVORY</b> ..... \$10 <i>housemade granola bites, savory profiteroles, local veggie hummus with crudités</i>	<b>SMART</b> ..... \$10 <i>BBQ caramel popcorn, housemade cookies, fresh fruit, local veggie hummus with crackers</i>
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# BEVERAGE STATION

<b>ALL-DAY BEVERAGES</b> (8 hours) .....	\$10
<b>HALF-DAY BEVERAGES</b> (4 hours) .....	\$6
<i>replenished throughout event</i>	

## BASED ON CONSUMPTION

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LOCALLY ROASTED COFFEE .....	\$25 per carafe
BOTTLED WATER .....	\$2.50 per bottle
ASSORTED BOTTLED SODAS .....	\$2.50 per bottle





# HORS D'OEUVRES

## PASSED OR STATIONED

(price per person)

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<b>CHORIZO SAUSAGE BALLS</b> <i>adobo mustard</i> . . . . .	\$4
<b>PORK BELLY CROUTONS</b> <i>apple butter + celery</i> . . . . .	\$4
<b>MINI CHORIZO + CALVANDER QUICHE</b> <i>tomato fondue</i> . . . . .	\$4
<b>COUNTRY HAM CHIP</b> <i>goat cheese mousse + fig jam</i> . . . . .	\$3
<b>SAVORY STRUDEL</b> <i>chili braised beef, olive, egg, pico</i> . . . . .	\$4
<b>*BEEF TARTARE</b> <i>sweet potato gaufrette + blue cheese fondue</i> . . . . .	\$5
<b>COUNTRY PATÉ</b> <i>Lusty Monk Mustard + micro arugula or bull's blood</i> . . . . .	\$5
<b>LOCAL FRIED OYSTERS</b> <i>bacon + onion aioli, chili relish</i> . . . . .	\$4
<b>SHRIMP + GRITS</b> <i>grit cake with poached shrimp + tomato/horseradish vinny</i> . . . . .	\$5
<b>CHICKEN RILLETTES</b> <i>bibb lettuce, cranberries + pecans</i> . . . . .	\$4
<b>LAMB LOLLIPOPS</b> <i>Lusty Monk Mustard, whipped brie, basil</i> . . . . .	\$6
<b>GOUGÈRES</b> <i>country ham mousse + Lusty Monk sauce</i> . . . . .	\$4
<b>MUSHROOM DUXELLE SPRING ROLL</b> <i>arugula pesto + house crème fraîche</i> . . . . .	\$4
<b>DEVEILED EGGS</b> <i>fried cornichon</i> . . . . .	\$4
<b>SMOKED KIELBASA</b> <i>Lusty Monk Mustard, cheddar, veggie relish</i> . . . . .	\$4
<b>PROFITEROLE</b> <i>tomato, peach, pea, goat cheese boursin</i> . . . . .	\$5
<b>THYME + SMOKED PEANUT SHORTBREAD</b> <i>chicken liver mousse, chipotle + muscadine jam</i> . . . . .	\$4
<b>BENTON'S HAM STICKY BISCUIT</b> <i>goat cheese mousse</i> . . . . .	\$4

## STATIONED ONLY

(price per person)

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<b>CHARCUTERIE PLATTER</b> <i>fresh + cured meats with olives + pickled veggies</i> . . . . .	\$6
<b>BUTTER-POACHED ROYAL RED SHRIMP</b> <i>yuzu + smoked pepper cocktail sauce</i> . . . . .	\$6
<b>*SLIDER STATION</b> <i>accoutrements</i> . . . . .	\$8
<b>LOCAL CHICKEN LIVER MOUSSE</b> <i>house crackers + pickled vegetables</i> . . . . .	\$6
<b>VEGETABLE HUMMUS</b> <i>housemade chips + crudités</i> . . . . .	\$4
<b>CHEESE PLATE</b> <i>local veggies, fruits, jams + housemade chutneys</i> . . . . .	\$6
<b>LOCAL CRUDITÉS</b> <i>buttermilk chive, smoky blue cheese dip, honey + yogurt dip</i> . . . . .	\$5
<b>BBQ CARAMEL POPCORN</b> . . . . .	\$3
<b>BISCUIT STATION</b> . . . . .	\$8
<b>PIMIENTO CHEESE BOWL</b> <i>veggies + crackers (spicy or regular)</i> . . . . .	\$4



# DINNER

## BUFFET

Two-course meal includes fresh-baked rolls with butter, and iced tea and coffee.

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### STARTERS

(choose one)

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#### MARKET SALAD

season's bounty, local produce + choice of dressing

#### SOUTHERN-STYLE CAESAR

#### MIXED GREEN SALAD

strawberry, goat cheese, sunflower seeds, red onion, white balsamic vinaigrette

#### TOMATO, PEACH + PEA SALAD

radish, petite greens, croutons, buttermilk chive dressing

#### TOMATO BISQUE

arugula pesto, crème fraîche, croutons

#### CURRIED CRAB BISQUE

seasonal vegetables

#### CHILI BRAISED CHICKEN + RICE

black beans + corn

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### ENTRÉES

(price per person, choose up to two)

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FIRST TIER ..... \$32

#### SMOKED + SIMMERED WHOLE CHICKEN (SHREDDED)

chili mojo simmer sauce

NC TROUT mushroom ragout

HOUSE-SMOKED BRISKET *espelette*

SORGHUM + HERB-GLAZED HAM

SECOND TIER ..... \$37

CHICKEN + DUMPLINGS

LOCAL CATCH, PAN SEARED *herb butter*

HERB-ROASTED PRIME RIB *au jus*

ROSEMARY + MUSTARD-CRUSTED PORK LOIN

THIRD TIER ..... \$42

LEMON + HERB CHICKEN BREAST

shiitake *beurre blanc*

CRAB CAKES *smoked jalapeño aioli*

FILET OF BEEF *vin rouge demi sauce*

MUSTARD, MAPLE + HERB-CRUSTED PORK TENDERLOIN



# DINNER

## BUFFET *(continued)*

*Two-course meal includes fresh-baked rolls with butter, and iced tea and coffee.*

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### SIDES (STARCH)

*(choose one)*

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#### ROASTED SWEET POTATOES

*cinnamon + honey butter*

#### WARM BACON + CORN SALAD

#### CAROLINA GOLD RICE SALAD

#### BACON + CHEDDAR SPOON BREAD

#### MUSHROOM + GOAT CHEESE RISOTTO

#### ANCIENT GRAIN SALAD

#### WHIPPED POTATOES

#### ROASTED FINGERLINGS

*creamy espelette + chive dressing*

#### COUNTRY HAM + GOAT CHEESE MAC

*arugula pesto*

#### WARM SALAD OF MIXED BEANS

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### SIDES (VEGGIES)

*(choose one)*

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#### EGGPLANT + TOMATO AU GRATIN

#### GRILLED SEASONAL VEGETABLES

*lemon herb butter*

#### GINGER + CHILI SNAP PEAS

*mint*

#### SAUTÉED SPINACH

#### SAUTÉED SUMMER VEGETABLES

#### WARM ASPARAGUS SALAD

#### APPLE + CELERIAC SLAW

#### ROASTED BROCCOLI + CARROTS

*tossed in herb butter*

#### MAPLE + GINGER-GLAZED CARROTS

#### ROASTED BEETS TOSSED IN HARISSA

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## DESSERTS

*(additional \$6 per person)*

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#### BLACK FOREST CAKE

*chocolate cremeaux + Grand Marnier chantilly*

#### SPECIALTY CHEESECAKES

*ask about our variety of flavors*

#### STRAWBERRY SHORTCAKE

*brandy macerated strawberries, blackberries, sweet biscuit, peach chantilly*

#### ASSORTED MINI DESSERTS



# DINNER

## PLATED DINNER

Chef's Recommended Combinations

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### TWO-COURSE MEAL

*Includes starter course, fresh-baked rolls, and iced tea and coffee.*

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#### LEMON + HERB-ROASTED CHICKEN BREAST

*shiitake beurre blanc, whipped potatoes, sautéed spinach*

#### CRAB CAKES

*smoked jalapeño aioli, roasted fingerlings with chipotle + chive dressing, grilled seasonal vegetables in lemon herb butter*

#### NC TROUT

*mushroom ragout, ancient grain salad, sautéed summer vegetables*

#### FILET OF BEEF

*vin rouge demi sauce, whipped potatoes, sautéed spinach*

#### MUSTARD, MAPLE + HERB-CRUSTED PORK TENDERLOIN

*jus lie, roasted sweet potatoes with cinnamon + honey butter, roasted broccoli + carrots tossed in herb butter*

#### WILD MUSHROOM + GOAT CHEESE RISOTTO

*sautéed seasonal vegetables, roasted apple + thyme sugo*



# ALCOHOLIC BEVERAGES

## BAR PACKAGES

### OPEN BAR

*(price per person)*

#### HOUSE BRANDS

2 HOURS .....	\$18
EACH ADDITIONAL HOUR .....	\$9

#### PREMIUM BRANDS

2 HOURS .....	\$25
EACH ADDITIONAL HOUR .....	\$12

### BEER AND WINE ONLY

*(price per person)*

#### HOUSE BRANDS

2 HOURS .....	\$16
EACH ADDITIONAL HOUR .....	\$8

#### PREMIUM BRANDS

2 HOURS .....	\$20
EACH ADDITIONAL HOUR .....	\$10

## BASED ON CONSUMPTION

*Per drink pricing. Pricing also applies to cash bars.*

### BEER

HOUSE .....	\$5
PREMIUM .....	\$6

### WINE

HOUSE .....	\$8
PREMIUM .....	\$10

### LIQUOR

HOUSE .....	\$9
PREMIUM .....	\$12

### HOUSE BRANDS

*subject to change*

**BEER:** Michelob Ultra, Budweiser, Bud Light  
**WINE:** Umbral Cabernet Sauvignon, Umbral Chardonnay, Zonda Malbec, Terra Antiga Vinho Verde  
**LIQUOR:** Smirnoff Vodka, Beefeater Gin, J&B Rare Scotch, Bacardi Rum, Jim Beam Bourbon

### PREMIUM BRANDS

*subject to change*

**BEER:** Ask about our seasonal selection of microbrews + imports  
**WINE:** Ask about our seasonal selection  
**LIQUOR:** Absolut Vodka, Tanqueray Gin, Dewar's White Label Scotch, Captain Morgan Spiced Rum, Jack Daniel's Bourbon

All hosted bars are subject to a bartender fee of \$75 for 2 hours (\$25 for each additional hour).

Additional brands and customized bars available upon request.



# AUDIOVISUAL

**AUDIOVISUAL REQUESTS MUST BE MADE WITHIN 72 HOURS  
TO ASSURE PROPER SETUP AND AVAILABILITY.**

<b>FLIP CHART REFILL PADS</b> .....	\$5
<b>FLIP CHART, MARKERS</b> .....	\$15
<b>EXTENSION CORDS/POWER STRIPS</b> .....	\$15
<b>WHITEBOARD, MARKERS</b> .....	\$20
<b>LASER POINTER</b> .....	\$20
<b>SCREEN</b> .....	\$25
<b>PODIUM</b> .....	\$60
<b>PROJECTOR</b> .....	\$75
<b>CONFERENCE PHONE</b> .....	\$75

*For additional audiovisual equipment, we can outsource to our preferred vendor, Norman Sound Productions (NSP). Should we need to rent from NSP on your behalf, there may be an additional fee and the invoice with the price will be attached to your banquet event order.*

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All food and beverage is subject to 20% service fee and 8.25% sales tax.  
7.25% tax is applied to rental items.

Phone 704.319.6176 to begin your personal consultation, or visit  
TheAsbury.com and DunhillHotel.com for more information.

Revised April 2015. Rates subject to change.





THE DUNHILL  
HOTEL

237 North Tryon Street



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Charlotte, NC 28202