WEDDINGS



at The Terraces Ballroom

Holiday Inn Charlotte University 8520 University Executive Park Drive | Charlotte, NC 28262 Phone: 704-547-0999 | www.HICharlotteU.com

Congratulations on Your Engagement



Tradition at Its Finest

The award winning Holiday Inn Charlotte University is the perfect place to say "I do".

Our hotel offers a beautiful ballroom, private dining space and an outdoor terrace that is perfect for your ceremony and reception.

We have designed elegant packages for you to customize your wedding. We encourage you to share your dreams with our Catering and Event Manager and Food and Beverage Management Team, so we can prepare everything from your ceremony to your reception menu. All catering is exclusively provided by Red Sky Lounge and Grille located on site.

We are also available to plan your rehearsal dinner, bridesmaid luncheons, post wedding brunch or any special event surrounding your big day.

For more information on our wedding packages, menu selections or guestrooms visit www.HICharlotteU.com or call 704-547-0999

and ask for our Catering and Event Manager.

Packages Inclusions



Wedding Packages at Holiday Inn
Charlotte University include everything you need
from the beginning to the end of your big day.
Our award winning hotel allows you to move room
ceremony to reception with ease.

Our packages include the following amenities:

WELCOME BEVERAGE STATION

Guests will receive complimentary European blend coffee and sweet tea.

WHITE GLOVE SERVICE

First-class dinner service, includes event set up and breakdown.

SOCIAL HOUR

Reception with your choice of hors d'oeuvres.

CHAMPAGNE TOAST

A slender flute filled with champagne or sparkling cider, one for each of your guests.

COMPLIMENTARY BARTENDER

Bartender service fees are included in your package.

DÉCOR

Dance floor, tables, chairs, linens, china, glassware, silverware and centerpieces from our exclusive selection.

CAKE

Includes your choice of wedding cake from our selection of participating cake vendors.

ACCOMMODATIONS

One overnight guest room stay for the newlyweds on the evening of their reception included.

SPECIAL ROOM RATES

Discounted room rates will be provided for your guests.

Wedding Ceremony



Ceremony Packages

Have your Wedding Ceremony and Reception in one convenient location! Our outdoor patio is the picture perfect spot to say "I do."

The beautiful pergola offers a romantic backdrop for photos.

Our Ceremony Package Includes:

Patio or ballroom for ceremony Chairs Arbor

Table for guest book with linen
Personal decorations allowed to be set by client
One hour client set-up
Two hours for ceremony and photography
Total of three hours for rental



Enchanted Plated Menu

HORS D'OEUVRES DISPLAYS

FRESH VEGETABLE CRUDITÉ DISPLAY (with Assorted Dipping Sauces)

FRESH SLICED FRUIT DISPLAY

SALAD

Served with Freshly Baked Artisan Rolls and Butter

Choice of One

Arugula Salad with Candied Pecans, Crumbled Bleu Cheese and Pomegranate Vinaigrette

Tijuana Caesar Salad with Romaine Wedges, Parmesan Crostini and Caesar Dressing

Spinach and Goat Cheese Salad Served with Bacon, Gorgonzola and Signature House Dressing

ENTRÉES Choice of One

Marinated and Grilled Sirloin Served with Red Wine Reduction Sauce

Buttermilk Fried Chicken Breast Topped with Whole Grain Mustard Sauce

Pan-Seared Tilapia Served with Buerre Blanc Sauce

Linguini Shrimp Scampi

Grilled Pork Loin Served with Roasted Garlic Demi-Glace



ACCOMPANIMENTS Choice of Two

Brandied Carrots and Snow Peas

Rice Pilaf with Pecans

Roasted Red Skin Potatoes with Italian Seasonings

Cheddar Whipped Potatoes with Bacon and Chives

Buttered Green Beans with Parsley and Cilantro

Grilled Asparagus with Aged Parmesan Cheese

DESSERT

Choice of Standard Wedding Cake from Approved Outside Vendor

Accompanied by One Chocolate Covered Strawberry per Cake Plate

BEVERAGES

Champagne or Sparkling Cider Toast for All Guests

Water and Sweet Tea

European Blend Coffee, Decaffeinated Coffee and Hot Teas



Say Yes Plated Menu

HORS D'OEUVRE DISPLAYS

IMPORTED AND DOMESTIC CHEESE DISPLAY

(Garnished with Fresh Sliced Fruit, Berries and Assorted Crackers)

SALAD

Served with Freshly Baked Artisan Rolls and Butter

Choice of One

Mixed Greens with Cherry Tomatoes and Cucumbers

Tijuana Caesar Salad with Romaine Wedges, Parmesan Crostini and Caesar Dressing

ENTRÉES Choice of One

Grilled Filet Mignon in a Cabernet Demi-Glace

Signature Jumbo Lump Crab Cakes in Béarnaise Sauce Grilled Atlantic Salmon Served with Lemon Buerre Blanc Sauce

> Pan-Seared Chicken Breast Served with Lemon-Thyme Pan Jus

Mushroom Ravioli Served with Marsala Sauce



ACCOMPANIMENTS Choice of Two

Brandied Carrots and Snow Peas

Rice Pilaf with Pecans

Roasted Red Skin Potatoes with Italian Seasonings

Cheddar Whipped Potatoes with Bacon and Chives

Buttered Green Beans with Parsley and Cilantro

Grilled Asparagus with Aged Parmesan Cheese

DESSERT

Choice of Standard Wedding Cake from Approved Outside Vendor

Accompanied by One Chocolate Covered Strawberry per Cake Plate

BEVERAGES

Champagne or Sparkling Cider Toast for All Guests

Water and Sweet Tea

European Blend Coffee, Decaffeinated Coffee and Hot Teas





Meant to Bes Dinner, Buffet

HORS D'OEUVRE DISPLAYS

FRESH VEGETABLE CRUDITÉ DISPLAY

(with Assorted Dipping Sauces)

IMPORTED AND DOMESTIC CHEESES

(with Assorted Crackers and Breads)

SALAD

Served with Freshly Baked Artisan Rolls and Butter

Choice of Two

Tijuana Caesar Salad with Romaine Wedges, Parmesan Crostini and Caesar Dressing

Mixed Greens with Cherry Tomatoes and Cucumbers

Fresh Mixed Green Salad with Sliced Strawberries, Caramelized Almonds, Served with White Balsamic Vinaigrette

ENTRÉES

Served Buffet Style

Choice of Two

Grilled Flank Steak with Caramelized Onions and Demi-Glace

Grilled Atlantic Salmon with a Citrus Buerre Blanc

Linguini Shrimp Scampi Alfredo

Carolina Pecan Encrusted Chicken with Cherry Wine Sauce

Chicken with Mushroom Marsala Sauce



ACCOMPANIMENTS

Choice of Two

Served Buffet Style

Brandied Carrots and Snow Peas

Rice Pilaf with Pecans

Roasted Red Skin Potatoes with Italian Seasonings

Cheddar Whipped Potatoes with Bacon and Chives

Buttered Green Beans with Parsley and Cilantro

Baked Cheesy Cheddar Au Gratin

DESSERT

Choice of Standard Wedding Cake from Approved Outside Vendor

Accompanied by One Chocolate Covered Strawberry per Cake Plate

BEVERAGES

Champagne or Sparkling Cider Toast for All Guests

Water and Sweet Tea

European Blend Coffee, Decaffeinated Coffee and Hot Teas





Timeless Hors d'Oeuvres Reception

WHITE GLOVE SERVICE

HOT HORS D'OEUVRES Choice of Two

Vegetable Spring Roll with Dipping Sauce

Grilled Beef or Chicken Satay with Accompanying Dipping Sauces

Coconut Shrimp with Sweet and Sour Dipping Sauce

Mango Habanero Wingettes

Chicken Quesadilla Cornucopia

COLD HORS D'OEUVRES Choice of Two

Mediterranean Hummus Trio Including Basil, Garlic and Sun-Dried Tomato on Pita Bruschetta

Tomato and Mozzarella Pesto Crostini with Balsamic Vinaigrette

Smoked Salmon with Capers, Diced Onions and Shredded Eggs Served with Toasted Brioche

Tiger Shrimp Cocktail with Zesty House Sauce

Hors d'Oeuvres Displays Imported and Domestic Cheese Display Antipasto Display Fresh Seasonal Fruit Display



ACTION STATION Choice of One

Mashed Potato Bar featuring

Bacon, Assorted Cheese, Onions, Sautéed Mushrooms, Sour Cream and Butter

Salad Bar Featuring

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Olives, Assorted Cheese, Peppercorn Buttermilk Dressing and Herb Vinaigrette

Pasta Bar Featuring

Penne Pasta, Marinara, Alfredo, Grilled Chicken, Shrimp, Sun-Dried Tomatoes, Mushrooms, Artichoke Hearts, Roasted Vegetables and Pecorino Romano

CARVING STATION Choice of One

Served with Freshly Baked Artisan Rolls, Butter and Sauces

Honey Roasted Ham

Whole Roasted Pork Loin

Marinated Turkey Breast





Brunch Buffet

BREAKFAST ITEMS

Sliced Breakfast Breads

Biscuits

Scrambled Eggs

Sausage and Bacon

Home Fried Potatoes

SALADS

Garden Salad

Fresh Fruit Salad

ENTRÉES

Served Buffet Style with Chef's Choice of Vegetables

Choice of Two

Southern Fried Chicken

Baked Chicken

Barbeque Chicken

Sliced Sirloin of Beef with Gravy

Meatloaf with Tomato Glaze and Gravy

Honey Glazed Ham with Pineapple

Fried Catfish with Hush Puppies and Tartar Sauce

Broiled Cod with Lemon Sauce

DESSERT STATION

Assorted Dessert Display



Beverages



BEVERAGES
Orange Juice, Water and Sweet Tea

European Blend Coffee, Decaffeinated Coffee and Hot Teas

Add Your Choice of a Hosted Bar or a Cash Bar to Your Wedding Package. BAR SELECTIONS
Premium or Call Hosted Bar

Premium or Call Cash Bar

Build Your Own Bloody Mary Bar Choice of Vodka, Bloody Mary Mix and Condiments

Bubble Bar Featuring Champagne, Prosecco, Sparkling Wine, Mimosas, Bellinis



Hotel Amenities

HOTEL AMENITIES

We thought of everything so you can enjoy every special moment surrounding your wedding while your guests get a mini vacation at the Holiday Inn Charlotte University.

Red Sky Lounge and Grille Open for Breakfast and Dinner Room Service | Fitness Center | Business Hub Complimentary Wireless Internet | Outdoor Pool 24 Hour Pantry | Outdoor Patio | Complimentary Parking

GUESTROOM AMENITIES

Our guestrooms include all the modern amenities you expect to find when traveling, plus a few extras that will make you and your guest's experiencefirst-class.

Microwaves and Refrigerators | 37" Flat Screen TV's with Premium Channels | Iron and Ironing Board Hair Dryer | Coffee Maker | Soft and Firm Pillows Executive Level Rooms Available with Premium Amenities





Your Notes



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