

WELCOME TO

Your Beginning

Hilton Charlotte University Place Wedding Packages



Hilton Charlotte University Place
8629 J. M. Keynes Drive, Charlotte, NC 28262
www.CharlotteWeddingHotels.com
704-547-7444

Weddings by

Hilton
CHARLOTTE UNIVERSITY PLACE



Congratulations

The Hilton University Place offers a beautiful setting for your wedding reception and cocktail hour, including our lakeside ceremony dock.

Our venue, unsurpassed cuisine, gracious hospitality and attention to every detail sets us apart to deliver beyond your expectations.

From designing your custom menu to accommodating special requests, our Wedding Specialists will assist you with all of the details for your wedding.

For tours and further information please call 704-547-7444





Wedding Package Features

Dedicated Wedding Specialist
Exclusive Maitre D' Service
Cocktail Reception with Lavish Food Displays
Four Hour Premium Open Bar
Wine Service Available for an Additional Charge
Custom Designed Wedding Cake through Our Hilton Preferred Partners
Champagne and Sparkling Cider Toast
Choice of Black, White or Ivory Floor Length Table Linens
Choice of Black, White or Ivory Napkins
Gray Leather Banquet Chairs
Complimentary Centerpieces with Floating Candles
Parquet Dance Floor
Full Service Room Set-Up and Breakdown for Event
One Complimentary Overnight Room
Courtesy Room Block at a Reduced Rate
Personalized Online Group Page for Room Reservations
Complimentary Parking
Valet Parking Available for an Additional Charge

Ceremony

Whether you select our lakeside dock or one of our newly renovated ballrooms, our space is customizable for any type of ceremony.

All Wedding Packages Can be Custom Designed to Your Specifications

Plated

Cocktail Reception

CHOICE OF THREE PASSED HORS D'OEUVRES

CANAPES

Cucumber Roundels with Cajun Chicken Salad
Cherry Tomato and Mozzarella Skewers
Antipasto Kabob
Smoked Salmon Roulade on Toast
Asparagus Wrapped in Prosciutto
Broccolini Wrapped in Smoked Salmon
Endive Stuffed with Tropical Chicken Salad

HOT HORS D'OEUVRES

Asparagus and Asiago in Phyllo
Wild Mushroom and Fontina Puff
Mesquite Chicken Quesadilla
Chipotle BBQ Chicken Satay
Spanakopita
Spring Rolls Served with Sweet and Sour Sauce
Mini Chicken Cordon Bleu
Swedish Meatballs

Dinner Reception

SALADS

CHOICE OF ONE

Garden Greens with Buttermilk Ranch
and Italian Dressings
Caesar Salad with Parmesan Cheese and Croutons

ENTRÉES

DUET ENTRÉES AVAILABLE

Sliced Sirloin of Beef Served with a Garlic and
Cabernet Demi-Glace

Mediterranean Chicken Stuffed with Spinach and
Feta Cheese Served with a Sun-Dried Tomato
Cream Sauce

Chicken Served with a Basil Pesto Cream Sauce

Grilled Salmon Fillet Served with a Ginger-Soy Glaze

Slow Roasted Pork Loin Served with a Rosemary and
Grain Mustard Sauce

Linguine with Sautéed Mushrooms and Asparagus,
Served with Sun-Dried Tomato Cream Sauce

ACCOMPANIMENTS

Selection of Starch

Selection of Seasonal Vegetables

Freshly Baked Rolls with Butter

FOUR HOUR PREMIUM OPEN BAR

CHAMPAGNE TOAST

CUSTOM DESIGNED WEDDING CAKE



Served with Regular Coffee, Decaffeinated Coffee, Selection of Hot Teas
and Your Choice of Iced Tea, Lemonade or Infused Water

Wine Service Available with Dinner

Premium Plated

Cocktail Reception

CHOICE OF FIVE PASSED HORS D'OEUVRES

CANAPES

Cucumber Roundels with Cajun Chicken Salad
Cherry Tomato and Mozzarella Skewers
Antipasto Kabob
Smoked Salmon Roulade on Toast
Asparagus Wrapped in Prosciutto
Broccolini Wrapped in Smoked Salmon
Endive Stuffed with Tropical Chicken Salad

HOT HORS D'OEUVRES

Asparagus and Asiago in Phyllo
Wild Mushroom and Fontina Puff
Mesquite Chicken Quesadilla
Chipotle BBQ Chicken Satay
Spanakopita
Spring Rolls Served with Sweet and Sour Sauce
Mini Chicken Cordon Bleu
Swedish Meatballs

Dinner Reception

SALADS

CHOICE OF ONE

Garden Greens with Buttermilk Ranch and Italian Dressings
Baby Spinach with Red Onions, Sliced Strawberries, Walnuts and Raspberry Vinaigrette
Caesar Salad with Parmesan Cheese and Croutons

ENTRÉES

DUET ENTRÉES AVAILABLE

Grilled 6 oz. Filet Mignon Served with Port Wine Sauce
Grilled Salmon Served with Lemon-Herb Sauce
Napa Valley Chicken Roulade Stuffed with Brie Cheese, Roasted Peppers and Pesto Served with White Wine Herb Sauce
Sautéed Shrimp and Grilled Chicken Scampi with Lemon, Garlic and White Wine Sauce
Grilled Salmon Fillet and Shrimp Skewer Served with Citrus Beurre Blanc
Prime Rib of Beef Served with Au Jus and Creamy Horseradish Sauce
Surf and Turf - Sliced Sirloin Paired with Sautéed Shrimp Scampi
Vegetable Strudel with Sautéed Spinach, Zucchini, Squash and Peppers in a Puff Pastry Shell with Red Pepper Sauce

ACCOMPANIMENTS

Selection of Starch
Selection of Seasonal Vegetables
Freshly Baked Rolls with Butter

FOUR HOUR PREMIUM OPEN BAR

CHAMPAGNE TOAST

CUSTOM DESIGNED WEDDING CAKE

Served with Regular Coffee, Decaffeinated Coffee, Selection of Hot Teas and Your Choice of Iced Tea, Lemonade or Infused Water

Wine Service Available with Dinner

Buffet

Cocktail Reception

CHOICE OF THREE PASSED HORS D'OEUVRES

CANAPES

Cucumber Roundels with Cajun Chicken Salad

Cherry Tomato and Mozzarella Skewers

Antipasto Kabob

Smoked Salmon Roulad on Toast

Asparagus Wrapped in Proscuitto

Broccoliini Wrapped in Smoked Salmon

Endive Stuffed with Tropical Chicken Salad

HOT HORS D'OEUVRES

Asparagus and Asiago in Phyllo

Wild Mushroom and Fontina Puff

Mesquite Chicken Quesadilla

Chipotle BBQ Chicken Satay

Spanakopita

Spring Rolls Served with Sweet and Sour Sauce

Mini Chicken Cordon Bleu

Swedish Meatballs

Dinner Reception

SALADS

Garden Greens with Buttermilk Ranch and Italian Dressings

Caprese Salad with Tomatoes, Fresh Mozzarella, Basil, EVOO and Aged Balsamic

ENTRÉES

CHOICE OF TWO

Sliced Sirloin of Beef Served with a Garlic and Cabernet Demi-Glace

Chicken Served with a Basil Pesto Cream Sauce

Sautéed Chicken Breast Served with a Sun-Dried Tomato Cream Sauce

Chicken Picatta Served with a Lemon-Caper Sauce

Grilled Salmon Fillet Served with a Ginger Soy Glaze

Slow Roasted Pork Loin Served with a Rosemary and Grain Mustard Sauce

Mushroom Ravioli Sautéed Forest Mushrooms and Asparagus with a Sun-Dried Tomato Cream Sauce

ACCOMPANIMENTS

Selection of Starch

Selection of Seasonal Vegetables

Freshly Baked Rolls with Butter

FOUR HOUR PREMIUM OPEN BAR

CHAMPAGNE TOAST

CUSTOM DESIGNED WEDDING CAKE

Served with Regular Coffee, Decaffeinated Coffee, Selection of Hot Teas and Your Choice of Iced Tea, Lemonade or Infused Water

Wine Service Available with Dinner



Heavy Hors d'Oeuvres

Cocktail Reception

CHOICE OF THREE

Antipasto Kebob
Grilled Vegetable Kebob
Fruit Kebobs Served with Honey Yogurt Dipping Sauce
Stuffed Portobello Mushroom Caps
Imported and Domestic Cheese Display with Crackers

Dinner Reception

CHOICE OF SIX PASSED HORS D'OEUVRES

CANAPES

Cucumber Roundels with Cajun Chicken Salad
Cherry Tomato and Mozzarella Skewers
Antipasto Kabob
Smoked Salmon Roulade on Toast
Asparagus Wrapped in Prosciutto
Broccolini Wrapped in Smoked Salmon
Endive Stuffed with Tropical Chicken Salad

HOT HORS D'OEUVRES

Asparagus and Asiago in Phyllo
Wild Mushroom and Fontina Puff
Mesquite Chicken Quesadilla
Chipotle BBQ Chicken Satay
Spanakopita
Spring Rolls Served with Sweet and Sour Sauce
Mini Chicken Cordon Bleu
Swedish Meatballs

STATIONS

CHOICE OF (1) CARVING STATION, (2) ACTION STATIONS

Sliced Sirloin Carving Station:

Dijon Mustard, Horseradish Cream, Herb Mayonnaise,
Au Jus with Brioche Rolls

Roasted Turkey Breast Carving Station:

Cranberry-Orange Relish, Turkey Gravy, Mayonnaise and
Brioche Rolls

Pasta Station:

Penne Pasta and Cheese Tortellini Marinara,
Alfredo and Pesto Sauces

Breadsticks, Parmesan Cheese and Crushed Red Pepper

Macaroni & Cheese Station:

Three Cheese Macaroni and Cheese

Lobster Macaroni and Cheese

Buffalo Chicken Macaroni and Cheese

Mashed Potato Station:

Mashed Yukon Gold Potatoes, Served with Bacon,
Cheddar Cheese, Scallions, Butter and Sour Cream

Mashed Sweet Potatoes, Served with Cinnamon Butter,
Brown Sugar, Raisins and Mini Marshmallows

Slider Station:

Pork BBQ with Slaw, Bacon, Cheddar and
Caramelized Onion

Burgers

Buffalo Chicken with Bleu Cheese and Pickles

FOUR HOUR PREMIUM OPEN BAR

CHAMPAGNE TOAST

CUSTOM DESIGNED WEDDING CAKE

Served with Regular Coffee, Decaffeinated Coffee, Selection of Hot Teas
and Your Choice of Iced Tea, Lemonade or Infused Water

Wine Service Available with Dinner

Wines

CANYON ROAD WINERY VARIETALS
Included with Each Package

Spirits

CALL BRAND SPIRITS

Gordon's Vodka
Gilbey's Gin
Ron Castillo Rum
Canadian Club Whisky
Cutty Sark Scotch
Jim Beam Bourbon
Sauza Tequila

Beer

DOMESTIC BEER

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Samuel Adams

IMPORTED BEER

Corona
Heineken
Amstel Light

**North Carolina Local and Craft Beer Options Available for Upgrade*

Premium Upgraded Wines

Available for an Additional Fee

WHITE WINES

Bella Sera Pinot Grigio
Ecco Domani Pinot Grigio
Whitehaven Sauvignon Blanc
Kendall Jackson Chardonnay
Frei Brothers Chardonnay

SWEET WHITE WINES

Copper Ridge White Zinfandel
Mirassou Riesling
Bella Sera Moscato

CHAMPAGNE AND SPARKLING WINE

La Marca Prosecco
Korbel Brut
Moët & Chandon White Star
Dom Perignon

RED WINES

Red Rock Merlot
Mirassou Pinot Noir
Bridlewood Pinot Noir
Rodney Strong Pinot Noir
Dark Horse Cabernet Sauvignon
Carnivore Cabernet Sauvignon
Columbia Cabernet Sauvignon
Louis M. Martini Cabernet Sauvignon

INTERESTING RED WINES

Apothic Red Blend
Ghost Pines Red Zinfandel
Ghost Pines Red Blend
Don Miguel Gascón Reserve Malbec







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