

Wedding Menu

Weddings by
—|forchetta

WEDDINGWIRE
COUPLES' CHOICE
AWARDS[®]
★★★★★

2019

Something New

\$125+ + Per Person

Selection Of (4) Hors D'oeuvres for Cocktail Hour

(4) Hour Premium Open Bar

Champagne/Sparkling Cider Toast

Choice Of Plated or Buffet Dinner

Tables + Chairs for Ceremony, Cocktail Hour + Reception

Floor Length Linens + Napkins

Flatware, China,+ Drinkware

Wooden Parquet Dance Floor

Three-Tiered Vases with Floating Candle Centerpieces

Ceremony Rehearsal on Site

Menu Tasting for Up To (4) Guests

Complimentary Honeymoon Suite Night of Wedding with Breakfast the Next Morning

Complimentary Parking for Bride & Groom on the Wedding Day

IHG Reward Points - 3 Points Per Dollar Spent in Guestroom Block + Event

Special Group Rate for Guest Room Block

*A day-of wedding coordinator is required for onsite ceremonies.
All prices are subject to a taxable 23% service charge and applicable 8.25% tax.*

Something Borrowed

\$140++ Per Person

Selection of (1) Reception Display

Selection Of (4) Hors D'oeuvres for Cocktail Hour

(4) Hour Premium Open Bar

Champagne/Sparkling Cider Toast

Choice Of Plated or Buffet Dinner

Tables + Chairs for Ceremony, Cocktail Hour + Reception

Floor Length Linens + Napkins

Flatware, China,+ Drinkware

Wooden Parquet Dance Floor

(8) Up Lights – Color of Your Choice

Three-Tiered Vases with Floating Candle Centerpieces

Ceremony Rehearsal on Site

Menu Tasting for Up To (4) Guests

Complimentary Honeymoon Suite Night of Wedding with Breakfast the Next Morning

Complimentary Parking for Bride & Groom on The Wedding Day

IHG Reward Points - 3 Points Per Dollar Spent in Guestroom Block + Event

Special Group Rate for Guest Room Block

A day-of wedding coordinator is required for onsite ceremonies.

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Something Blue

\$155++ Per Person

Selection of (2) Reception Displays

Selection Of (4) Hors D'oeuvres for Cocktail Hour

(4) Hour Top Shelf Open Bar

Champagne/Sparkling Cider Toast

Choice Of Plated or Buffet Dinner

Chef's Assorted Sweets Table

Tables + Chairs for Ceremony, Cocktail Hour + Reception

Floor Length Linens + Napkins

Flatware, China,+ Drinkware

Decorative Charger Plates – Choice of Silver or Gold

Wooden Parquet Dance Floor

(8) Up Lights – Color of Your Choice

Three-Tiered Vases with Floating Candle Centerpieces

Ceremony Rehearsal on Site

Menu Tasting for Up To (4) Guests

Complimentary Honeymoon Suite Night of Wedding with Breakfast the Next Morning

Complimentary Parking for Bride & Groom on The Wedding Day

IHG Reward Points - 3 Points Per Dollar Spent in Guestroom Block + Event

Special Group Rate for Guest Room Block

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Reception Displays

*SOMETHING BORROWED - SELECT ONE
SOMETHING BLUE - SELECT TWO*

VEGETABLE CRUDITÉ PLATTER

SLICED SEASONAL FRUIT DISPLAY
with Honey Yogurt Dipping Sauce

INTERNATIONAL CHEESE DISPLAY
with Assorted Crackers and Baguettes

CHARCUTERIE DISPLAY
Marinated Asparagus, Heirloom Cherry Tomatoes, Salami, Prosciutto, Soppressata, Assorted Olives

Hors D'oeuvres

ALL PACKAGES - SELECT FOUR

COLD

Cucumber Cup
*Choice of Crab Salad, Shrimp Salad or Boursin Cheese
with Pecans*
Grilled Peach and Ricotta Crostini
Deviled Eggs
Choice of Traditional, Pimento Cheese, or Shrimp Salad
Roast Beef & Horseradish Cream on Baguettes
Crudité Shooters
Gazpacho Shooters
Seasonal Shooters
*Choice of Butternut Squash, Tomato Bisque or
Cucumber*
Vietnamese Spring Roll
Bruschetta

HOT

Mini Cheeseburger Sliders
Mini Crab Cakes with Creole Remoulade
Vegetable Spring Rolls with Duck Sauce
Assorted Mini Quiche
Fried Chicken Tenders with Plum Sauce
Smoked Chicken Quesadillas
Mini Sausage Calzones
Balsamic Marinated Chicken & Vegetable Skewer
Crab Rangoon
Mini Beef Wellington
Spanakopita
Scallops Wrapped in Bacon
Coconut Shrimp
Low Country Skewer with Old Bay Aioli
Chicken Empanadas
Beef Empanadas

Starter

SALAD

SELECT ONE

OAK SALAD

Mixed Field Greens, Roasted Pine Nuts with Shredded Carrots, Cherry Tomatoes, Cucumber Slices, Balsamic Vinaigrette

SIENA SALAD

Artisan Baby Lettuce, Pickled Onions, Cucumber, Cherry Tomatoes, Fried Chickpeas, Creamy Champagne Herb Dressing

CAESAR SALAD

Hearts of Baby Romaine, Grated Parmesan, Croutons, Roasted Garlic Caesar Dressing

SPINACH AND PEAR SALAD

Baby Spinach, Diced Pears, Blue Cheese Crumbles, Red Onion, Port Wine Vinaigrette Dressing

STRAWBERRY FIELD SALAD

Baby Mixed Greens, Sliced Strawberries, Crumbled Feta Cheese, Roasted Pecans, Balsamic Vinaigrette Dressing

Buffet Dinner

Includes Rolls & Butter, Iced Tea, Herbal Tea and Coffee

ENTREES

SELECT TWO

CHICKEN MARSALA

Mushrooms, Caramelized Onions

CHICKEN SCALOPPINI

Searched Chicken Breast with Smoked Mozzarella, Prosciutto, Wild Mushroom

GRILLED SIRLOIN WITH CHIMICHURRI

PORK LOIN

Apple Chutney, Braised Cabbage

GRILLED ATLANTIC SALMON

Crab Crusted Salmon with a Citrus White Wine Cream

GRILLED NY STRIP WITH MUSHROOM RAGOUT

STARCHES

SELECT TWO

Goat Cheese Grits
Garlic Mashed Potatoes
Roasted Baby Potatoes
Potato Gratin
Rice Pilaf
Parmesan Risotto
Macaroni & Cheese
Couscous
Herbed Polenta

VEGETABLES

SELECT TWO

Asparagus Spears
Broccolini
Grilled Seasonal Vegetables
Roasted Brussels Sprouts
Spanish Zucchini & Corn
Haricot Verts
Broccoli
Collard Greens

Plated Dinner

Includes Rolls & Butter, Iced Tea, Herbal Tea and Coffee

ENTREES

SELECT TWO

CHICKEN INVOLTINI

Stuffed Chicken Breast with Pecorino, Roasted Red Peppers, Spinach and Sundried Tomatoes, Parmesan Risotto with Broccolini

CHICKEN SCALLOPINE

Seared Chicken Breast with Smoked Mozzarella, Prosciutto, Wild Mushroom, Polenta Cake, and Wilted Spinach

LEMON ROSEMARY CHICKEN

Seared Chicken Breast with a Lemon Rosemary Reduction Sautéed Asparagus and Roasted Heirloom Potatoes

GRILLED ATLANTIC SALMON

Crab Crusted Salmon, Citrus White Wine Cream, Lentil, Charred Brussels Sprouts

NC TROUT

Couscous and Broccolini

MAHI MAHI

Mango Relish, Couscous, and Crispy Kale

PORK CHOP VALDOSTANA

Fontina Stuffed Pork Chop with Mushroom Bacon Chipotle Sauce, Farro Risotto, Braised Cabbage

FLANK STEAK

Roasted Fingerling Potatoes, Heirloom Tricolor Baby Carrots

NY STRIP

Mushroom Ragout, Roasted Potatoes, Sautéed Snow Peas

TERES MAJOR STEAK

Roasted Fingerling Potatoes, Heirloom Tricolor Baby Carrots

FILET MIGNON (+ \$10 PER PERSON)

Dauphinoise Potatoes, White Asparagus, Red Wine Demi-Glaze

PORTOBELLO VEGETABLE STACK

Tomato Coulis

Enhancements

ENHANCEMENTS MAY BE ADDED TO ANY PACKAGE

ENTREE OPTION

Offer (3) Entrée Options add \$10 Per Person

LATE NIGHT SNACK

\$11 Per Person

Select Two

Assorted 12" Sliced Pizza

Chicken and Waffle Bites

Mini Corn Dogs

Macaroni and Cheese Bites

Buffalo Cauliflower Bites

Pretzel Bites

With Beer Cheese, Mustard or Caramel Cinnamon Sugar

BUILD YOUR OWN DESSERT DISPLAY

\$15 Per Person

Select Four

Seasonal Panna Cotta

Donut Holes

Cake Pops

Cheesecake Bites

Chocolate Pot De Crème

Crème Brulee

Mini Whoopie Pies

Banana Pudding Shooters

Mini Pecan Pies

Tiramisu Bites

Key Lime Tarts

GOURMET COFFEE STATION

\$9 Per Person

Chocolate Shavings, Biscotti, Cinnamon Sticks,
Whipped Cream

TABLE SIDE WINE SERVICE

\$50 + Price of Wine Bottles

CHOICE OF 2

Riesling, Moscato, Chardonnay,
Merlot, Cabernet, Pinot Noir, Pinot Grigio

ADDITIONAL HOUR OF PACKAGE OPEN BAR

\$10 Per Person

SIGNATURE COCKTAIL

\$100 Per Gallon

UPLIGHTING

(Included in Something Borrowed
& Something Blue Package)

\$25 Per Light

CHARGER PLATES - Silver or Gold
(Included in Something Blue Package)

\$2 Per Person

WHITE DANCE FLOOR

\$500

GOLD CHIAVARI CHAIRS

\$6 Per Chair

All prices are subject to a taxable 23% service charge and applicable 8.25% tax.

Preferred Partners

PLANNERS + DAY OF COORDINATION

Clockwork Events & Design
803.412.7173 | kayla@clockworkeventsanddesign.com

Details Wedding Planning
540.908.0374 | libby@detailsweddingplanning.com

QC Wedding Planning
qcweddings7@gmail.com

The Silk Veil Events
704.287.6073 | thesilkveileventsbyivy@gmail.com

CAKE VENDORS + SWEETS

Honeybutter Bakery
704.421.1390 | Info@honeybutterbakery.com

Sweet It Is!
704.351.4668 | info@sweetitis.net

Sky's the Limit Sweets
704.787.8404 | stlbridalsweets@gmail.com

DJ ENTERTAINERS

Carolina DJ Professionals
704.990.5622 | Info@CarolinaDJProfessionals.com

Soto's Entertainment
704.821.9364 | Dj@sotosentertainment.com

Split Second Sound
704.907.9507 | Info@splitsecondsound.com

Z Brother's Entertainment
704.618.4000 | Zbrothersdjs@gmail.com

LIVE MUSIC

Charlotte Strings for Events
704.390.0563 | Info@charlottestrings.com

Musically Yours
704.560.6152 | Randallsprinkle@windstream.net

Violin by Christine
803.802.7930 | Violin4you@comporium.net

FLORALS

Aprils Floral Expressions
704.572.8398 | aprilfloral@yahoo.com

PK Floral Design
704.650.0959 | Pk.xiong@pkfloraldesign.com

Southern Blossom Florist
704.375.7706 | Gpbuyers@southernblossom.com

Sweet Charity Designs
828.337.1195 | charityliutai@gmail.com

RENTALS + DECOR

CLUX
980.318.8880 | info@cluxinc.com

CE Rentals
704.523.9300 | dvtassel@cerental.com

Epic Event Rentals
704.960.4100 | concordweddingcenter@gmail.com

First Impressions
704.529.5111 | Info@firstimpressionslinen.com

Party Reflections
704.332.8176 | Tсандers@partyreflections.com

Preferred Partners

PHOTOGRAPHERS

Chris Kruger Photography
704.799.5850 | info@chriskrugerphotography.com

Gilded Images
919.902.1488 | gildedimagesclt@gmail.com

Harry McLaughlin Photography
919.728.0692 | harry@harrymclaughlinphoto.com

Kajed Photography
702.533.8532 | kajedphotography@gmail.com

VIDEOGRAPHY

Ornate Films
980.521.9184 | jaimie@ornateweddingfilms.com

Shutter Hutch
704.918.7852 | Shutterhutch@gmail.com

West Mint Media
704.998.9637 | Catey@westmintmedia.com

PHOTO BOOTH

Ballantyne Booth
704.713.3325 | Meekins@ballantynebooth.com

ShutterBooth Charlotte Photo Booth
704.469.8420 | Info@shutterbooth.com

Shutter Hutch
704.918.7852 | Shutterhutch@gmail.com

HAIR & MAKE UP

Beauty Asylum
980.202.2655 | Bookme@beautyintervention.com

ERMc Hairstylist
980.785.3762 | Elizabeth@ermchairstylist.com

Makeup by Jenny Le
704.458.3988 | Jennylemua@gmail.com

CHILD CARE

Platinum Sitters
877.594.5530 | Jessica@platinumsitters.com