



ANDREA + MARCUS
PHOTOGRAPHY

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU

UNC CHARLOTTE MARRIOTT HOTEL
WEDDING PACKAGES

2024





OUR HOTEL

The UNC Charlotte Marriott Hotel and Conference Center located on the scenic campus of UNC Charlotte University, is the perfect location to host your wedding. Modern elegance adorns the expansive social gathering spaces welcoming events of 10 to 500 people. Our Crown Ballroom, is artfully designed with a gorgeous chandelier and floor to ceiling windows that opens to the stunning outdoor Dubois Plaza. This grand setting is ideal for 150-500 guests. The 49er Ballroom is a beautiful setting for a more intimate wedding of up to 150 guests and opens to a spacious and sophisticated Pre-Function area. An extraordinary event experience awaits you and your guests every step of the way at the UNC Charlotte Marriott Hotel and Conference Center.



White resin chairs can be rented at an additional charge

CEREMONY PACKAGES

Your Indoor Ceremony Package:
\$1,800.00 per event

(plus 26% taxable service charge and applicable sales tax)

Theater Style Seating with Spacious Aisles
Tables for Guestbook, Gifts, Unity Candle

Your Dubois Plaza Outdoor Ceremony Package:
\$2,500 per event

(plus 26% taxable service charge and applicable sales tax)

Interior Weather Back-up Location
Theater Style Seating with Spacious Aisles
Tables for Guestbook, Gifts, Unity Candle

**Day of Coordinator is required for all wedding ceremonies



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Our Wedding Packages Include

Four Butler Passed Hors d'oeuvres served during the Cocktail Reception.

Continuous Four - Hour Silver Package Bar

Champagne and or Sparkling Cider Toast

Our Staff Will Cut and Serve Your Wedding Cake

House Floor-Length White or Black Linens & Napkins

Tables, China, Flatware, Glassware and Banquet Chairs

18 x 18 Dance Floor

Private Menu Tasting for up to 4 people (Typically 3-4 months prior to wedding)

Private Bridal Hideaway for the Bridal Party to Enjoy Hors d'oeuvres and

Champagne during Cocktail Hour

Upgraded Guestroom for the Couple on your Wedding Night with a Late

Check Out and Breakfast for two in the Golden Owl Tavern

Wedding Packages require a minimum of 50 attendees

COCKTAIL HOUR

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HORS D'OEUVRES

CHOOSE 4

HOT:

CHICKEN POTSTICKER

Ginger + Soy Glaze

SKIRT STEAK SKEWER*

Chimichurri | Cotija Cheese GF

MARYLAND STYLE CRAB CAKE

Remoulade

MUSHROOM WONTON

Wasabi Creme Fraiche

JALAPENO SAUSAGE

Blueberry Brioche Toast | Cherry Chutney

SMOKED SCALLOP

Candied Bacon Chutney | Herb Aioli GF DF

LAMB LOLLIPOPS*

Pomegranate Glaze | Candied Citrus GF DF

SMOKED PRIME RIB CROSTINI*

Horseradish Cream | Guinness Reduction

COFFEE CRUSTED PORK TENDERLOIN*

Banana chip | Mango Salsa GF DF

TEQUILA LIME SHRIMP

Grilled Pineapple | Cilantro + Agave Nectar GF DF

CHICKEN SKEWER

Lemon Marinade | Spicy Peanut Sauce GF DF

ROCK SHRIMP ARANCINI

Romanesco Sauce

BROCCOLI + CHEDDAR ARANCINI

Smoked Paprika Aioli

ROCK SHRIMP + LOBSTER CAKE

Lemon Basil Aioli

BEEF SATAY*

Spicy Peanut Sauce | Scallions GF DF

BACON + BEEF PHILLY CHEESESTEAK RELLENO

Poblano | Cilantro Crema

COLD:

CAPRESE SKEWERS

Fresh Mozzarella | Heirloom Cherry Tomato GF

CANTELOUPE SKEWER

Quince | Manchego | Sherry Gastrique GF

SMOKED SALMON CROSTINI

Tarragon | Mascarpone | Chive

BALSAMIC FIG GOAT CHEESE FLATBREAD

Saba Vinegar

TOMATO BRUSCHETTA

Fresh Mozzarella | Basil | Saba Vinegar

BLUEBERRY & BRIE CROSTINI

Fresh Basil | Berry Gastrique

BRIE STUFFED STRAWBERRIES

Mint | Lemon Balsamic GF

SHRIMP CEVICHE

Jalapeno | Tomato | Cilantro | Citrus | Scallion GF DF



PLATED DINNER PACKAGE

DIFFERENT PERSPECTIVES
BY ADDIE & KOMAL

Served with Locally Sourced Artisanal Breads and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Teavana Tea

\$125 per person

STARTERS

PLEASE SELECT EITHER A SALAD OR SOUP

SALADS:

CAESAR

Romaine | Crouton | Shaved Parmesan | Traditional Dressing

GARDEN

Mixed Greens | Croutons | Cucumber | Tomato | Red Onion |
Balsamic Vinaigrette

CITRUS

Butter Lettuce + Mixed Greens | Mandarin Orange | Hazelnuts |
Honey + Lime Vinaigrette

SPINACH

Strawberries | Candied Pecans | Feta | Red Onion |
Strawberry Vinaigrette

SOUPS:

ROASTED TOMATO BASIL BISQUE

Basil Oil | Parmesan Crostini GF

BAKED POTATO SOUP

Bacon | Cream | Cheddar Cheese | Green Onion | Creme Fraiche GF

GF - GLUTEN FREE | DF - DAIRY FREE | V+ - VEGAN

ENTREES

PLEASE SELECT TWO

VEGETARIANS & VEGANS ARE ACCOMMODATED

CHICKEN CAPRESE

Mozzarella | Tomato | Spoon Polenta | Fresh Basil | Saba

CITRUS CHICKEN

Orzo Pasta | Ratatouille | Asparagus | Caper Butter

SEARED CHICKEN BREAST

Airline Chicken | Fingerling Potatoes | Broccolini | Hunter Sauce

BRAISED BEEF SHORT RIB

Buttermilk Whipped Potatoes | Haricot Verts | Braising Reductions GF

PAN SEARED SALMON

Saffron Rice | Portobello Mushroom | Broccolini | Vera Cruz Sauce

SEARED HALIBUT

Italian White Bean Stew | Garlic Seared Kale | Lemon Cream

Prices are subject to 26% taxable service charge and applicable sales tax





RECEPTION STATIONS PACKAGE

\$135 per person

DISPLAYS

PLEASE SELECT ONE

ARTISANAL CHEESE

Imported + Domestic Cheese | Fresh Berries | Grapes | Assorted Breads

CHARCUTERIE + CHEESE

Cured Italian Meats | Olives | House Pickles | Parmesano | Reggiano | Marinated Mozzarella | Mostarda

FRUIT DISPLAY

Honeydew | Cantaloupe | Pineapple | Berries | Vanilla Yogurt | Honey GF

GRILLED VEGETABLE

Asparagus | Zucchini | Squash | Roasted Red Peppers | Roasted Roma Tomatoes | Shaved Parmesan GF

SALAD STATION

Mixed Greens | Tomatoes | Cucumbers | Bacon Bits | Hard Boiled Egg | Croutons | Blue Cheese | Feta | Parmesan Cheese

Dressings: Vinaigrette | Ranch

CARVING STATIONS

PLEASE SELECT ONE

SMOKED PRIME RIB*

Horseradish Cream | Guinness Demi Glace | Cocktail Rolls

ROASTED TURKEY

Cranberry Chutney | Gravy | Cocktail Rolls

PIT HAM

Whole Grain Mustard | Cocktail Rolls

APPLE CIDER PORK LOIN*

Apple Chutney | Apple Gastrique | Cocktail Rolls

HERB CRUSTED BEEF TENDERLOIN*

Horseradish Cream | Wild Mushroom Demi | Cocktail Rolls

ANCHO CRUSTED BEEF STRIP LOIN*

Cherry Chutney | Guajillo Demi Glace | Cocktail Rolls

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF - GLUTEN FREE | DF - DAIRY FREE | V+ - VEGAN



Chiavari chairs can be rented at an additional charge

Freshly Brewed Regular and Decaffeinated Coffee, Teavana Tea

ACTION STATIONS

PLEASE SELECT TWO

BUILD YOUR OWN STREET TACO

Pork Carnitas | Chicken Tinga | Flour Tortillas | Corn Tortillas | Lettuce | Cilantro Crema | Morita Salsa | Ancho Tomatillo Salsa | Cilantro | Onion

POTATO BAR

Horseradish Whipped Potatoes | Smoked Cheddar Yukon Potatoes | Honey + Ginger Whipped Sweet Potatoes | Sour Cream | Bacon Bits | Scallions | Cheddar Jack Cheese | Mini Marshmallows | Pecans

ASIAN TACO BAR

Korean Braised Pork | Sambal Braised Beef | Steam Buns | Kimchi | Ginger Pickled Cucumbers | Lime | Siracha

PASTA BAR

Cavatappi | Penne | Rustic Tomato Sauce | Alfredo Sauce | Grilled Chicken | Italian Sausage | Roasted Mushrooms | Caramelized Onion | Parmesan | Chili Flakes

BYO COCKTAIL SANDWICH BAR

Beef Tenderloin* | Turkey Breast | Cocktail Rolls | Horseradish Cream | Lettuce | Tomatoes | Cranberry Aioli | Red Onion | Whole Grain Mustard

RAMEN BAR

Ramen Noodles | Rice Noodle Miso Broth | Chicken Broth | Bok Choy | Napa Cabbage | Kimchi | Scallions | Mung Beans | Shitake Mushrooms | Fried Tofu | Pork Belly | Shrimp | Sous Vide Egg*

Prices are subject to 26% taxable service charge and applicable sales tax



Bar Packages

Silver Package

Included in Wedding Package

Wycliff Sparking Brut, Canyon Road Cabernet, Canyon Road Merlot, Canyon Road Pinot Noir, Canyon Road Chardonnay, Canyon Road Pinot Grigio, Canyon Road Moscato

Select Two Domestic Beers, Select Two Imported Beers, Select One Seltzer

Absolut vodka, Beefeater Gin, Cruzan State Light Rum, Cruzan State Dark Rum, Jimador Tequila Blanco, Jimador Tequila Reposado, Torres 10, Jim Beam, Canadia Club Whiskey, Bushmills Irish Whiskey, Jim Beam Rye, Dewars White Scotch

Gold Package

\$22.00* additional per person

Wycliff Sparking Brut, White Claw Seltzer, Clos Du Bois Cabernet, Clos Du Bois Merlot, Clos Du Bois Pinot Noir, Clos Du Bois Chardonnay, Clos Du Bois Pinot Grigio, Primo Amore Moscato

Select Three Domestic Beers, Select Two Imported Beers, Select One Local Craft

Tito's Vodka, Bombay Sapphire, Bacardi, Myer's Dark Rum, Espolon Tequilla Blanco, Espolon Tequilla Resposado, Hennessy VS, Elijah Craigh, Jack Daniels, Jameson, Bulleit Rye, Glenlivet 12 years

Platinum Package

\$42.00* per person

Wycliff Sparking Brut, White Claw Seltzer, Stella Artois Hard Apple Cider, Louis Martini Cabernet, Barton & Gustier Merlot, Estancia Pinot Noir, Toasted Head Chardonnay, Bella Sera Pinot Grigio, Hogue Riesling

Select Three Domestic Beers, Select Three Imported Domestic Beers, Select Two Local Crafts

Grey Goose, Tanqueray Ten, Bacardi, Appleton Single Estate, Patron Tequila Blanco, Patron Tequila Reposado, Remy VSOP, Knob Creek, Maker's Mark, Tullamore Dew, Templeton 6yrs Rye, Glenfiddich 12 years.

Prices are subject to a taxable 26% service charge and applicable sales tax



Royall
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Domestic Beer Selection

Budweiser, Bud Light, Coors, Light, Michelob Ultra, Blue Moon, Pabst, Samuel Adams

Imported Beer Selection

Heineken, Heineken O.O., Corona Extra, Amstel Light, Stella Artois

Local Craft Beer Selection

Cabarrus UNCC Seasonal, Cabarrus Sew Juicy IPA, Sycamore Mountain Candy IPA, Sycamore Southern Girl Blonde, Catawba White Zombie White Ale, Sugar Creek Blood Orange IPA, Wicked Weed Pernicious IPA

Seltzer

White Claw Mango & Black Cherry

Cordials & Mixers Included with Silver and Gold Package Bars

Carolans Irish Cream, Martini & Rossi Dry Vermouth, Arrow Triple Sec, Aperol, Martini & Rossi Sweet, Vermouth, Arrow Peach Schnapps, Campari, Kahlua, Arrow Blue Curacao, Grand Marnier, Angostura, Bitters, DeKuyper Sour Apple, St. Germain Elderflower, Bloody Mary Mix, Arrow Amaretto, Sweet & Sour Mix, Red Bull Regular, Fever Tree Tonic, Cranberry Juice, Red Bull Sugar Free, Fever Tree Ginger Beer, Orange Juice, Margarita Mix, Pepsi Products, Pineapple Juice, Mojito Mix, VASA Bottled Water

Preferred Partners

Planners & Day of Coordination

Clockwork Events & Design
803.412.7173 | kayla@clockworkeventsanddesign.com

QC Wedding Planning
Qcweddings7@gmail.com

The Silk Veil Events
704.287.6073 | thesilkveileventsbyivy@gmail.com

Cake Vendors & Sweets

Sweet It Is!
704.351.4668 | info@sweetitiis.net

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

The Wow Factor Cakes
704.325.5095

DJ Entertainers

Carolina DJ Professionals
704.990.5622 | info@carolinadjprofessionals.com

Split Second Sound
704.907.9507 | info@splitsecondsound.com

Z brother's Entertainment
704.618.4000 | zbrothersdjs@gmail.com

Rentals & Décor

Curated Events
704.523.9300

Live Music

Charlotte Strings for Events
704.390.0563 | info@charlottestrings.com

Musically Yours
704.560.6152 | randallsprinkle@windstream.net

Violin by Christine
803.802.1930 | violin4you@comporium.net

Florals

Aprils Floral Expressions
704.572.8398 | aprilsfloral@yahoo.com

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

Southern Blossom Florist
704.375.7706 | gpbuyers@southernblossom.com

Lily Greenthumbs Wedding & Event Floral Design
704.910.2540 | flowers@lilygreenthumbs.com

Preferred Partners

Photographers

Brookelyn Riley Photography
Brookelynrileyphoto@gmail.com

Amy Kluttz Photography
704.431.0622 | amykluttz@hotmail.com

Indigo Photography
704.778.5603 | indigo@indigocharlotte.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
980.785.3782 | elizabeth@ermchairstylist.com

Makeup by Jenny Le
704.458.3988 | jennylemua@gmail.com

Officiants

Rebecca Nagy | 704.588.4623
David Mark Seidel | 704.526.7284
Patrick Malloy | 704.263.4677

Child Care

Platinum Sitters
877.594.5530 | jessica@platinumsitters.com

Transportation

Rose Chauffeured Transportation | 704.522.8258
Executive Car Service | 704.525.2191