

the art of holidays

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EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa
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'tis the season

for reflection of the year's successes and to give thanks to those responsible, with a festive backdrop of shimmering decorations, seasonal flavors, and a spirit that is felt but once a year, any gathering here will undoubtedly be a success.

as always, these menus are meant to give you some guidelines. our event planning team would be happy to customize an event specific to your wishes.

at christmas play and make good cheer,
for christmas comes but once a year.

thomas tusser - the farmer's daily diet

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event planning

we have shared in some amazing events. experience shows that those events don't just happen by accident – it's all in the planning. the more time you invest up front, the more you will be able to relax and let the experience unfurl before you. there are incredible resources available to help you plan. here are a few starters, tools and tips from our experiences, to make your event remarkable.

getting started!

key questions

- how can you set your event apart from other experiences?
- what would you like your guests to remember most when they leave?
- how do the event activities fit into your budget?

establish a timeline

- organize every detail as early as possible.
- have a soft timeline for events to keep yourself on task. we say soft timeline to allow room for modification of the timeline, be prepared for the unexpected.

get *your* priorities right...

- build a team. it is a monumental task to plan an event, get people involved and review the good and bad from previous experiences. go over some of the items in the checklists, then decide who will take care of which items.
- make a list of the details you can't live without. everyone has an idea of what there event is going to look or be like in their head. make a short list of "must haves" for your event. if you budget these things in first they will have a better chance of actually making it into your final plan.

event and online resources = planning made simple!

embassy's online tools and resources make it easy to coordinate your event - no matter what size. plan your event, book room blocks and manage your event from anywhere in the world, anytime of day, at your convenience. confirmations are e-mailed directly to you and no phone calls are necessary - though event planners are always ready should you wish to speak with someone directly.

plan your event

checklists. our comprehensive checklists ensure all details are covered during the hectic planning process.

glossary. our list of commonly used terms helps clarify the language used during this exciting planning process.

space calculator. find out how much space you'll need to accommodate all your attendees.

manage your event

guest list manager - this tool provides instant access to your online group reservation details and guest room information. book rooms directly for your guests or view room count by room type.

personalized group web page - create a private and customizable web page dedicated to your event. personalize it with event details and photographs. your guests can book reservations directly online from this web page, which also interfaces with your guest list manager and provides 24/7 access to your room block.

space planning software - create the perfect seating style setup for your event using complimentary downloadable software. customize room layout and email your designs directly to the hotel to help avoid any confusion on arrangements. capacity charts are also available to ensure you are providing enough room for your guests.

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10 tips that are certain to help create an enjoyable holiday celebration without the headaches.

- 1. start planning early.** let your co-workers know of the date, time and location one to two months in advance to avoid any conflicts. sometimes sending out a party survey can help determine when most employees are available, as well as what location, food and activities are preferred.
- 2. party outside of the office.** people tend to be more relaxed when out of the office environment. embassy suites charlotte/concord has a number of great event rooms and venues that can work for any size company.
- 3. research for the best deals.** if hosting the party at a hotel or restaurant, avoid booking during the peak dates. december weekends are typically the busiest and most expensive times to book a holiday party. instead, look for nontraditional days or times, such as hosting a holiday luncheon or a party on a weeknight. embassy suites charlotte/concord is also home to rocky river grille and the rocky river golf club two amazing venues which are great for smaller and less conventional holiday lunches or dinners. (if don't mind mingling with other revelers we also offer smaller groups concord's largest holiday office party on the first friday of december).
- 4. send invitations.** plan how to distribute the invitation. with internet services like evite (www.evite.com), it is easy to invite the whole company without leaving your desk. hand-delivery is another popular option, or you can simply drop the invitations in the mail. no matter how they go out, make sure to send all invitations at the same time, so no one feels like an afterthought. also, use the invitation as a preview for the decorations, so this is a great time to start thinking about possible themes.
- 5. check out the space.** site visits are important in planning an office holiday party at a different location. this way, any kinks can be sorted out ahead of time, and having a visual of the space is essential to planning. embassy suites charlotte/concord recommends setting up a site visit at least one month in advance.
- 6. set the mood with decorations.** a holiday party should be festive! use decorations that fit the personality of your office, including twinkling lights, tinsel, confetti and anything else to make it feel like a party. always remember to be sensitive to religious beliefs by either avoiding religious decorations all together or decorating for all religions represented at the company. embassy suites charlotte/concord recommends extravaganza events (www.extravaganzaevents.com) for those extra wow decorations.
- 7. keep them entertained.** plan activities, hire a dj and organize a gift exchange to break the ice and keep the party fun. holiday music is a must and we can make a number of suggestions for that perfect mix.
- 8. make food easy to eat.** if it is a mixer event, be sure to choose finger foods that can be easily and cleanly eaten while standing up. if a sit-down dinner is planned, make sure to provide options to accommodate various diets and preferences. the culinary team at embassy suites charlotte/concord can work with you to recommend which items will work best for your party.
- 9. offer different drink options.** most corporate holiday parties serve all types of alcohol, including beer, wine and mixed drinks. however, it is important to provide non-alcoholic beverages as well. if serving specialty mixed drinks, try to include an interesting non-alcoholic alternative. this helps those who are not drinking to feel more included.
- 10. be responsible.** arrange to make taxis or other alternative transportation methods available to any party-goers who get too "festive" to drive. another great option is to encourage your coworkers to make a night of it. embassy suites charlotte/concord offers great group guestroom rates that can be booked before the party so no one has to worry about driving home.

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christmas is the season for kindling the fire of hospitality in the hall,
the genial flame of charity in the heart.

washington irving



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holiday plated luncheons

event includes:

- choice of starter and dessert
- fresh vegetable and potato, rice or pasta, *unless noted*
- sweet cornbread & fresh baked yeast rolls
- coffee & iced tea during event service
- décor: decorated tree or wreath
- tables: clothed in white with choice of red, green, blue or white overlay, topped with holiday themed centerpiece and votive candles

starters | *choose one*

- classic caesar salad
- mixed greens | dried cranberries, blue cheese, spiced pecans, cider vinaigrette
- roasted winter root vegetable salad | honey dijon vinaigrette
- winter melon | sweet balsamic syrup, fresh mint
- butternut squash & spiced apple bisque

dessert | *choose one*

- chocolate yule log | vanilla bean sauce
- spiced pumpkin cheesecake | brandy hazelnut whipped cream
- ny cheesecake | sweet cranberry compote
- apple & dried cranberry bread pudding | cinnamon crème anglaise
- chocolate pot de crème | choose peppermint, grand marnier or frangelico

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tenderloin | \$30 | sea salt & peppercorn rubbed beef tenderloin slices, garlic & herbs alouette cream, tobacco onions

pan-seared carolina turkey | \$24 | sage & sweet onion dressing, turkey pan gravy, chive yukon gold mashed potato

carolina smoked ham | \$24 | bourbon spiked peppercorn glaze, gruyere & dijon mustard cream, chive yukon gold mashed potato

pulled pork | \$26 | sweet apple balsamic syrup, jicama slaw

pecan roasted salmon | \$27 | dijon & maple basted, smoked tomato jam

emma's holiday pairing | \$27 | smoked carolina ham & smoked carolina turkey, sage & sweet onion dressing, turkey pan gravy, orange cranberry chutney, chive yukon gold mashed potato

flat-iron | \$27 | pan-seared & sliced, peppered basil soy marinate, smoked bacon & corn relish

pecan roasted chicken | \$25 | wild mushrooms, fire roasted tomato & whole grain mustard cream

piedmont chicken | \$25 | pan-seared, sea salt & peppercorn rubbed chicken tenderloins, sage & minced prosciutto cream

holiday enhancements

holiday beverage station | \$7 pp (non-alcoholic) – up to 2 hours of service
hot mulled apple cider, minted hot chocolate, red velvet punch and traditional egg nog, includes attendant

table treats | \$3 pp
holiday cookies, peppermint brownies and peppermint bark, placed on each table

dessert display | \$5 pp
substitute dessert for a holiday dessert display including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's holiday pie & cookie collection

*If two entrees are selected, the higher price will apply. If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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blue plate holiday buffet \$32 | 2 entrée \$35 | 3 entree
prices based on 1 hour of service, groups under 40 add \$5 per person

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event include:

- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- coffee, iced tea & lemonade during event service
- décor: decorated tree or wreath and buffet décor
- tables: clothed in white with choice of red, green, blue or white overlay, topped with holiday themed centerpiece and votive candles

salads & fruit

- southern coleslaw
- mixed greens | dried cranberries, blue cheese, spiced pecans, cider vinaigrette
- roasted winter root vegetable salad | honey dijon vinaigrette
- winter melon | sweet balsamic syrup, fresh mint

desserts

- apple & dried cranberry bread pudding | cinnamon crème anglaise
- ny cheesecake | sweet cranberry compote
- chef's holiday pie & cookie collection



entree selections | choose 2 or 3

accompaniments | chive yukon gold mashed potato, sage & sweet onion dressing, apricot-roasted yams, classic green bean casserole, honeyed baby carrots

smoked carolina ham | whole grain mustard cream

savory roast pork | mushroom & smoked bacon pan gravy

holiday stroganoff | sliced sirloin, julienne sweet onions, crimini mushrooms, baked in a rich bouillon sour cream

english cut roast beef | bacon & onion marmalade

deep fried carolina turkey breast | sage & smoked bacon pan gravy

pan-fried buttermilk chicken | sweet onion & tasso velouté

southern fried chicken | red chili honey

pecan roasted salmon | dijon & maple basted, smoked tomato jam

slow roasted brisket | parmesan peppercorn alouette cream, tobacco onions

holiday enhancements

***carvery | \$5 pp** per selection

with sliced southern yeast rolls

- *carolina smoked ham* | coca cola glaze; assorted mustards, peppercorn mayo
- *carolina smoked turkey breast* | cranberry chutney, whole grain mustard cream
- *steamship of pork* | assorted mustards, peppercorn mayo

soup bar | \$4 pp

| *crackers & lavosh*

| *choice of 2 soups* | butternut squash & spiced apple bisque, spicy pumpkin, cream asparagus, new england clam chowder, tomato bisque, chicken & sausage gumbo, charleston she crab, corn chowder, turkey chili, broccoli & cheese

southern grits bar |

\$5 pp

| *add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

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*\$100 attendant/culinarian fee (per station, per 50 people)

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holiday inspired lunch buffets

prices based on 1 hour of service
groups under 40 add \$5 per person

event include:

- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- coffee, iced tea & lemonade during event service
- décor: decorated tree or wreath and buffet décor
- tables: clothed in white with choice of red, green, blue or white overlay, topped with holiday themed



holiday bistro sandwich | \$28

- mixed greens | dried cranberries, blue cheese, spiced pecans and cider vinaigrette
- winter melon | sweet balsamic syrup, fresh mint
- roasted potato wedges
- holiday sandwich display
 - | roasted turkey | stuffing, cranberry mayo, honey whole wheat
 - | sharp cheddar cheese | waldorf salad, buttery croissant
 - | smoked ham & creamy havarti | baby lettuce, dijon mustard, country white bread
- bistro potato chips
- pumpkin & apple pie | whipped cream, aged cheddar slices, cinnamon shaker
- chef's holiday cookie collection

southern holiday | \$30

- garden salad | radishes and green onion ranch
- ambrosia fruit salad
- carolina smoked turkey breast | giblet gravy
- hearth smoked ham | whole grain mustard cream
- creamy mashed potatoes and sweet potato pone
- sage & sweet onion dressing
- broccoli casserole and honeyed baby carrots
- apple & spiced pecan bread pudding | crème anglaise
- chef's holiday cookie collection

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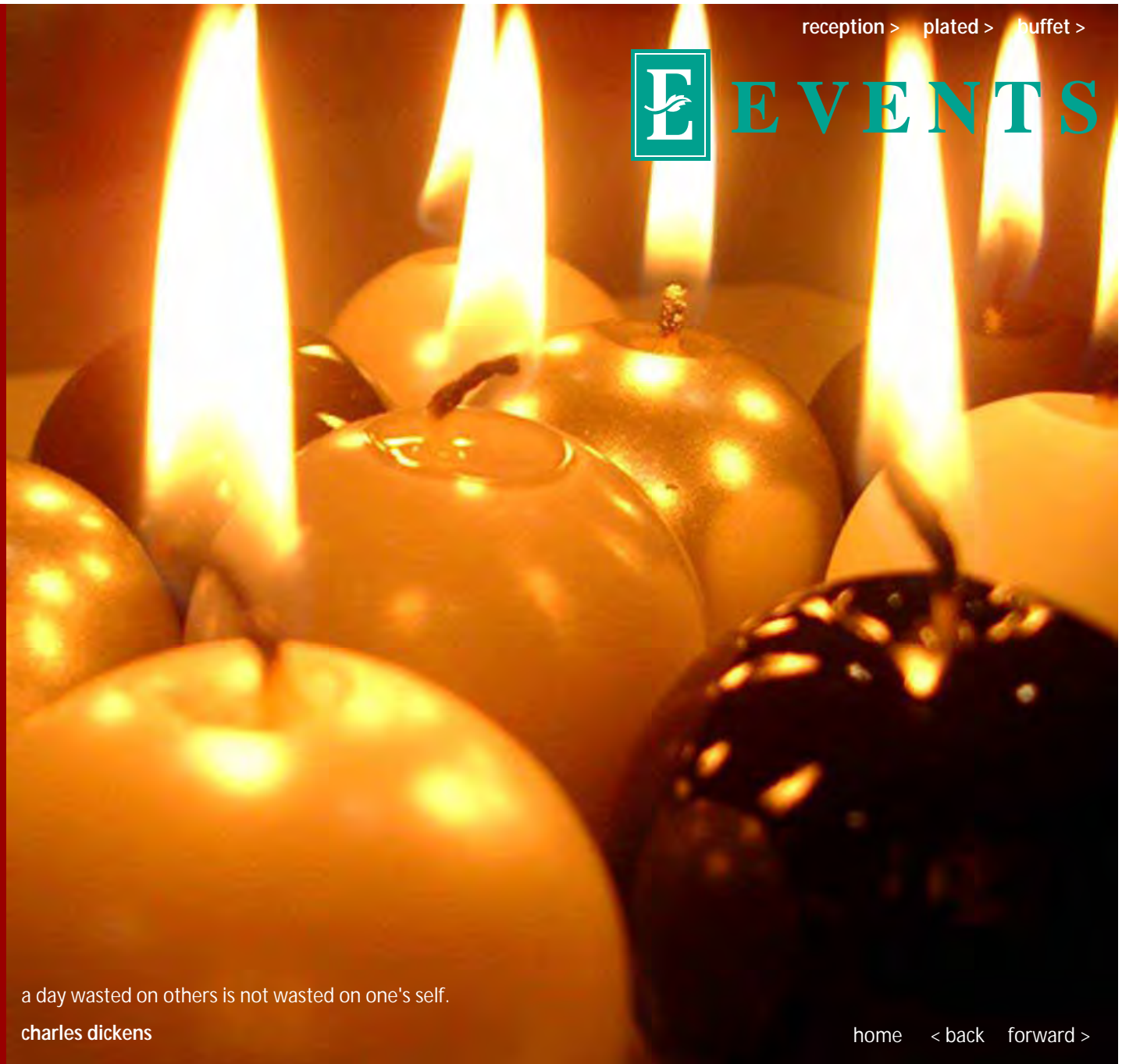
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a day wasted on others is not wasted on one's self.

charles dickens

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holiday gathering receptions

prices based on 1 hour of service, minimum 50 guests

event includes:

- décor: decorated tree or wreath
- tables: clothed in white with choice of red, green, blue or white overlay and topped with holiday themed centerpiece and votive candles
- iced tea & coffee during event service

table treats | \$3 pp

holiday cookies, peppermint brownies and peppermint bark, placed on each table

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classic holiday gathering | \$40

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations

deluxe holiday gathering | \$45

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations
- fruit punch and lemonade

cocktail hours

prices based on 1 hour of service, minimum 50 guests, excludes alcohol

clove | \$10

- choice of 3 hors d'œuvres | butler passed, providing 2 pieces of each per person

•fruit punch & lemonade

nutmeg | \$15

- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person

•fruit & cheese display

cinnamon | \$17

- choice of 5 hors d'œuvres | butler passed, providing 2 pieces of each per person

•fruit & cheese display
•fruit punch & lemonade

open host bar

per person	beer/house wine	beer/ultra wine	classic	premium	super	ultra
1 hour	\$10	\$12	\$10	\$12	\$15	\$18
2 hour	\$14	\$16	\$18	\$22	\$26	\$31
3 hour	\$20	\$22	\$24	\$30	\$35	\$42
4 hour	\$24	\$26	\$28	\$36	\$42	\$51
5 hour	\$26	\$28	\$30	\$40	\$47	\$58

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see "wine & spirits" for listing of liquor, wine & beer labels

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gathering reception options

hors d'œuvres collection (maximum of two of any one selection)

- crab cake minis
- cocktail shrimp
- fried dim sum collection
- asian short rib pot pie
- peking duck roll
- orange duck beggar purse
- chicken sate collection
- beef sate collection
- roma tomato slices
- prosciutto wrapped melon
- mini pizza assortment "deep dish"
- caponata
- pear & brie in phyllo
- crispy asparagus with asiago
- pepperoni calzone
- mushroom cap collection
- andouille & caramelized onions
- andouille sausage en croûte
- chicken sate - cajun
- artichoke & peppadew trumpet
- pecan breaded chicken finger
- sweet potato puff
- peaches & brie puff
- bbq pork in biscuit dough
- bacon wrapped pork tenderloin
- southwest chicken salad in phyllo
- smoked pork jalapenos
- quesadilla collection
- chilito collection
- southwest springroll
- mexican empanada
- bacon wrapped chicken
- beef wellington
- chicken wellington
- brie with raspberry in phyllo
- petite quiche collection
- spanakopita
- canapé collection
- bruschetta collection
- petite sandwich collection
- tea sandwich collection
- deviled eggs
- petite minis - bacon cheeseburger
- petite minis - chicago franks
- frank in puff pastry
- chicken tenders
- chicken drumettes
- meatballs

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culinary stations - choose 2

- *carvery | with sliced southern yeast rolls, choice of 1 selection
- smoked ham
 - smoked turkey breast
 - smoked brisket of beef
 - steamship of pork
 - drunken loin of pork

- *crepes choose sweet or savory
- *tuscan pasta
 - *dessert flambé
 - *stir-fry
 - *scampi

- taco bar
- mash potato bar
- soup bar
- southern grits bar
- pizza bar

*\$100 attendant/culinarian fee (per station, per 50 people)

display stations - choose 2

- rustic breads
- antipasto
- seasonal fruits
- creamery cheeses
- harvest vegetables
- sausage, ham & bacon
- shrimp | based on 3 pieces per person
- pudding
- milk & cookies
- chef's desserts

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see our "expression" pages for complete hors d'œuvres descriptions.

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inspired holiday receptions

prices based on 1 hour of service, groups under 50 add \$5 per person

event includes:

- table treats | holiday cookies, peppermint brownies and peppermint bark, placed on each table
- décor: decorated tree or wreath
- tables: clothed in white with choice of red, green, blue or white overlay and topped with holiday themed centerpiece and votive candles
- iced tea & coffee during event service

rockwell | \$40

added prior to scheduled dinner | \$25

• display of harvest vegetables and seasonal exotic fruits | with chef's compilation of dips

• cocktail shrimp display |

based on 4 pieces per person
lemons, tabasco, absolut pepper cocktail sauce and wasabi cucumber cream

• classic tasting | butler passing chef's compilation of our classic hors d'œuvres, providing for 6 pieces per person

• savory crepes*

| *add-ins* | creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken

• flambé station* | classic combinations of cherries jubilee, bananas foster, flamed peaches or pears served over vanilla ice cream with candied almonds and candied walnuts to top

• dessert display | including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's holiday pie & cookie collection

natale | \$40

added prior to scheduled dinner | \$25

• display of antipasto and rustic breads | herb butter, roasted peppers, artichokes, infused olive oil, alouettes

• antipasto tasting | butler passing compilation of our antipasto hors d'œuvres, providing for 6 pieces per person

• pizza bar

| *variety of crusts*
| *toppings* | prosciutto, thai chicken, pesto & pinenut, wild mushroom, italian sausage & salami

• tuscan pasta station*

| *choose 3 meats* | marinated chicken, mini meatballs, prosciutto, herbed baby shrimp, baby scallops

| *grilled vegetable collection*
| *sauce* | four cheese smoked alfredo, charred tomato marinara, veal bolognese
| *pasta* | penne, tortellini, sausage & broccolini ravioli

| *mozzarella bread sticks, garlic bread*

• dessert display | including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's holiday pie & cookie collection

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- iced tea & coffee during event service

big island holiday | \$45

added prior to scheduled dinner | \$30

carved kalua pig* | assorted mustards and hawaiian bbq sauces

dim sum tasting | butler passing chef's compilation of our asian expression dim sum, providing for 6 pieces per person

seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream

display station

- pineapple display | chunk, sliced, grilled
- corn chowder | a modern hawaiian favorite made with chicken stock, potatoes, onion, celery and creamed corn
- chicken long rice | this chinese side-dish is made with chicken and long rice, oriental vermicelli, or saifun (bean strands)
- kim chee | korean style kim chee is made of fresh island cabbage, chili peppers, ginger, garlic and other seasonings
- macaroni salad (island style)
- mango bread, banana bread & hawaiian rolls

dessert display | including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's holiday pie & cookie collection

pineapple iced tea (non-alcoholic)

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low country holiday | \$45

added prior to scheduled dinner | \$30

whole pig for pickin'* | assorted mustards and bbq sauces

southern grits bar

| *add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

low country tasting | butler passing chef's compilation of our low country starter hors d'œuvres, providing for 6 pieces per person

display station

- stone fruits | chunk, sliced, grilled
- she-crab soup
- chicken, tasso & sausage jambalaya
- mac & cheese | caramelized onions & smoked bacon
- hoppin' john, stewed okra & tomatoes and garlicky greens
- sweet corn bread & hush puppies

dessert display | including chocolate fondue & dippers, bourbon glazed bread pudding with crème anglaise, chef's holiday pie & cookie collection

peach iced tea (non-alcoholic)

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holiday plated dinners

holiday plated dinners include:

- table treats | holiday cookies, peppermint brownies and peppermint bark, placed on each table
- choice of starter and dessert
- fresh vegetable and potato, rice or pasta
- fresh baked bread service
- coffee & iced tea during event service
- décor: decorated tree or wreath
- tables: clothed in white with choice of red, green, blue or white overlay, topped with holiday themed centerpiece and votive candles

starters | choose one

- roma tomato & mozzarella salad
- butter lettuce salad | teardrop tomatoes, chopped almonds, chopped egg, tangy lemon vinaigrette
- classic caesar salad
- mixed greens | dried cranberries, blue cheese, spiced pecans, cider vinaigrette
- roasted winter root vegetable salad | honey dijon vinaigrette
- winter melon | sweet balsamic syrup, fresh mint
- butternut squash & spiced apple bisque

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dessert | choose one

- chocolate yule log | vanilla bean sauce
- spiced pumpkin cheesecake | brandy hazelnut whipped cream
- ny cheesecake | sweet cranberry compote
- apple & dried cranberry bread pudding | cinnamon crème anglaise
- chocolate pot de crème | choose peppermint, grand marnier or frangelico

plated vegetable and starch addition | \$2

replace chef's choice of accompanying vegetable and starch by choosing from these selections

starch

- garlic & herbs alouette potato casserole
- meyer lemon potato fan
- emmentaler swiss, bacon & wild 'shrooms mac & cheese
- gruyere grits

- smoked bacon, gouda & chive yukon gold mashed potato
- sweet potato pone

vegetable

- grilled asparagus with peppercorn hollandaise
- garlicky greens
- broccoli with emmentaler swiss sauce
- sautéed spinach

- french green beans
- spicy orange marmalade carrots
- garlicky button mushrooms

beverage additions

sparkling toast | \$3

toast the years success with champagne or sparkling cider

redwood creek dinner wine | \$8

2 selections of: chardonnay, cabernet sauvignon, white zinfandel, pinot noir, merlot, sauvignon blanc, pinot grigio (throughout dinner service)

premium dinner wine | \$10

2 selections of: mirassou chardonnay, mirassou pinot noir, red rock merlot, ecco domani pinot grigio (throughout dinner service)

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prices are per person, unless noted. a 22% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

holiday plated dinners

event includes:

- table treats | holiday cookies, peppermint brownies and peppermint bark, placed on each table
- choice of starter and dessert
- fresh vegetable and potato, rice or pasta
- fresh baked bread service
- coffee & iced tea during event service

plantation chicken

| \$40 | pan seared, lightly breaded calabash stuffed breast, white cheddar, pesto, fire roasted red peppers & country ham, peppercorn velouté

pork filet medallions

| \$41 | sage buttered and pan-seared medallions with parmesan peppercorn alouette cream sauce

tournedos | \$42 | pan-seared beef tender medallions, smoked bacon & corn relish, peppered basil soy sauce

chicken pecan | \$40 | pan-seared, pecan crusted breast, vermont maple & vanilla bean glaze

prime rib | \$42 | herb crusted and slow roasted, classically presented with herbed au jus and horseradish cream

piedmont turkey | \$40 | pan-seared sea salt and peppercorn rubbed breast tenders, sage & minced prosciutto cream

pork chop | \$37 | a specially cut 2-bone chop, marinated for 48 hours with soy, maple and red chili, char seared and oven finished with sweet charred corn relish

pecan roasted salmon | \$40 | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam

reception > plated > buffet >

holiday duo | \$38 | hearth smoked ham and piedmont turkey, sage & minced prosciutto cream, sweet onion dressing

cornish hen | \$38 | sweet & spicy cherry glaze

filet | \$47 | pan-seared, sea salt & peppercorn rubbed, garlic & herbs alouette, minced prosciutto cream sauce, tobacco onions

filet combinations | petite filet presentation paired with:

- five-spice duck breast | \$51
- pecan roasted salmon | \$50
- plantation chicken | \$49
- lobster tail | \$57

holiday enhancements

savor reception | \$14

minimum 50 guests

a 45 minute butler passing of chef's compilation of our expression hors d'œuvres, providing for 6 pieces per person (choose: classic, asian, italian, creole, south of the border or route 66)

see our complete catering portfolio for station descriptions.

holiday beverage station | \$7

(non-alcoholic) – up to 2 hours of service

hot mulled apple cider, minted hot chocolate, red velvet punch and traditional egg nog, includes attendant

dessert display | \$5

substitute dessert for a holiday dessert display including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's holiday pie & cookie collection

*If two entrees are selected, the higher price will apply. If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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piedmont holiday buffet

\$45 | 2 entrée \$50 | 3 entree

prices based on 1 hour of service, groups under 50 add \$5 per person

event includes:

- fresh baked southern yeast rolls, biscuits and sweet cornbread
- coffee & iced tea during event service
- décor: decorated tree or wreath and buffet décor
- tables: clothed in white with choice of red, green, blue or white overlay, topped with holiday themed centerpiece and votive candles

salads & accompaniments

- southern coleslaw
- mixed greens | dried cranberries, blue cheese, spiced pecans, cider vinaigrette
- roasted winter root vegetable salad | honey dijon vinaigrette
- winter melon | sweet balsamic syrup, fresh mint

table treats | holiday cookies, peppermint brownies and peppermint bark, placed on each table

dessert display | including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's holiday pie & cookie collection



entree selections | choose 2 or 3

accompaniments | creamy yukon gold mashed potatoes, roasted garlic rice & vermicelli pilaf, sage & sweet onion dressing, apricot-roasted yams, classic green bean casserole, honeyed baby carrots

low country shrimp and grits

french quarter fresh catch | lightly blackened, herb cream

pecan roasted salmon | dijon & maple basted, smoked tomato jam

smoked chicken ravioli | wild mushrooms, fire roasted tomato, whole grain mustard cream

piedmont pork tenderloin

| pan-seared, sea salt & peppercorn rubbed, sage & minced prosciutto cream

country pork chop | boneless medallions, pan-fried, red-eye gravy

baseball sirloin | cowboy rub, smoked bacon & corn relish, peppered basil soy sauce

orange shoyu glazed duck breasts

chicken pecan | pecan crusted breast of chicken, vermont maple & vanilla bean glaze

deep fried carolina turkey breast | mushroom & smoked bacon pan gravy

beef rib roast | sea salt & peppercorn rubbed, garlic & herbs alouette cream, sweet onion marmalade

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perhaps the best yuletide decoration is being wreathed in smiles.

author unknown

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open host bar

per person	beer/house wine	beer/ultra wine	classic	premium	super	ultra
1 hour	\$10	\$12	\$10	\$12	\$15	\$18
2 hour	\$14	\$16	\$18	\$22	\$26	\$31
3 hour	\$20	\$22	\$24	\$30	\$35	\$42
4 hour	\$24	\$26	\$28	\$36	\$42	\$51
5 hour	\$26	\$28	\$30	\$40	\$47	\$58

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liquor selections

classic bar

gordon's vodka, gordon's gin, castillo rum, montezuma gold tequila, beam 8 star whiskey, windsor canadian whiskey, grants scotch whisky

domestic & import beers and redwood creek wines

super premium bar

absolut vodka, tanqueray gin, captain morgan original spiced rum, tequila reserva 1800 reposado, jack daniel's whiskey, crown royal canadian whiskey, johnnie walker black label scotch whisky

domestic & import beers and redwood creek wines

cordial classics

(ultra premium equivalent)

romana white sambuca, kahlúa coffee liqueur, disaronno amaretto originale, baileys original irish cream, frangelico hazelnut liqueur, godiva original chocolate liqueur, grand marnier cordon rouge liqueur, courvoisier vsop cognac

premium bar

smirnoff vodka, beefeater gin, bacardi superior rum, sauza gold tequila, jim beam bourbon, seagram's vo canadian whiskey, dewar's white label scotch whisky

domestic & import beers and redwood creek wines

ultra premium bar

grey goose vodka, tanqueray 10 gin, cruzan single barrel estate, herradura reposado tequila, knob creek bourbon, crown royal special reserve canadian whiskey, glenlivet 12 year old scotch whisky

domestic & import beers and redwood creek wines

prudent cordials

(super premium equivalent)

dekuyper amaretto almond liqueur, carolans irish cream liqueur, kamora coffee liqueur, grangala triple orange liqueur, korbel brandy

wine selections

redwood creek wines by the glass | chardonnay, pinot grigio, merlot, pinot noir

substitutions upon request | sauvignon blanc, white zinfandel, cabernet sauvignon, malbec, zinfandel

ultra premium wines by the glass | mirassou chardonnay, mirassou pinot noir, red rock merlot, ecco domani pinot grigio

*\$100 bartender fee (per 100 people)

all beverage services on the premises require the services of a bartender or attendant.

all personnel service fees are for up to 4 hours, additional hours are at \$25 per hour.

all of our servers and bartenders are certified by TIPS, a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

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beer selections

domestics

budweiser, bud light, yuengling, michelob ultra, o'doul's na

substitutions upon request | miller lite, samuel adams, samuel adams light

imports

heineken, corona

substitutions upon request | pilsner urquell, stella artois, amstel light, corona light

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consumption bar

per drink

classic bar

premium bar

super premium bar

ultra premium bar

domestic beer | budweiser, bud light, michelob ultra, yuengling, samuel adams, o'doul's na

import beer | amstel light, heineken, corona

redwood creek wines by the glass | chardonnay, pinot grigio, merlot, pinot noir

ultra premium wines by the glass | mirassou chardonnay, mirassou pinot noir, red rock merlot, ecco domani pinot grigio

drink tickets – beer *and/or* redwood creek wines

drink tickets – classic bar *or* ultra premium wines

drink tickets – premium bar

drink tickets – super premium bar

drink tickets – ultra premium bar

hosted

cash

\$6.00

\$6.50

\$6.50

\$7.00

\$7.50

\$8.00

\$8.50

\$9.00

\$4.00

\$4.50

\$5.00

\$5.50

\$6.00

\$6.50

\$8.00

\$8.50

\$5.00 ea

\$5.50 ea

\$6.00 ea

\$7.00 ea

\$8.00 ea



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mixology bars

20 drink minimum

margarita's | \$8.75 each

cuervo, patrón silver, 1800, grand marnier, cointreau, chambord, midori and fruit purees are available to create your own distinctive blend

add a collection of mexico's finest beers for \$5.00 each



tropical sensations | \$8.75 each

a collection of rums, juices and purees to create shaken and muddled caribbean classics such as mojito's daiquiri's, mai tai's, pina colada's and planter's punch

holiday beverage stations

holiday spirits station | \$15

(up to 2 hours of service, includes attendant)

hot mulled wine, spiced rum egg nog, peppermint snowshoe, hot buttered rum, red velvet champagne punch, hard cider



refreshment by the gallon

gallon serves approximately 20 to 25 drinks

cocktails gallon | \$100 ½ gallon | \$60

•sangria | red or white, wine, juice, fruit, fruit liqueur

•cosmo | absolut vodka, cointreau, fresh lime, cranberry juice

•perfect margarita | patrón silver, cointreau, grand marnier, fresh lime

•absolut classics | choose mandrin screwdriver, ruby red grey hound, ruby red seabreeze, peppar bloody mary, apeach woo woo, apeach fuzzy navel or citron lemonade

•holiday classics | **choose** hot mulled wine, spiced rum egg nog, peppermint snowshoe, hot buttered rum, red velvet champagne punch, hard cider



*\$100 bartender fee (per 100 people)

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martini's | \$9.75 each

"stirred and shaken" absolut family of vodkas, tanqueray gins, jack daniels, knob creek, crown royal and dewar's with a collection of flavored spirits and juices to create classics and new favorites

classic eye openers | \$7.75 each

this will wake you up, absolut flavored vodkas to create classic bloody mary's, screwdriver's, seabreezes & grey hounds and chandon brut and chambord for mimosas & kir royals

holiday mocktail station | \$7

(up to 2 hours of service, includes attendant)

hot mulled apple cider, minted hot chocolate, red velvet punch and traditional egg nog, includes attendant

mocktails & non-alcoholic

gal | \$36 ½ gal | \$20

•lemonade or fruit punch

•coco colada | pineapple juice, coconut milk, cream

•cranberry melonball | cranberry juice, lemon juice, simple syrup, sprite, balls of melon

•frozen ocean | apple juice, lemon juice, simple syrup, sprite, balls of melon

•gentle julep | cranberry, pineapple juice, fresh mint

•holiday classics | **choose** hot mulled apple cider, minted hot chocolate, red velvet punch and traditional egg nog

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featured wine collection - \$24 per bottle

our featured collection proudly showcases the wines of redwood creek. redwood creek represents the adventurous spirit of california and is for those who believe life is all about the journey - the thrill of discovering something new. like the redwoods themselves, redwood creek is big, rich and 100% californian and consistently delivers a flavorful experience - satisfy your taste for adventure.



- 100 **chardonnay** | *dry medium intensity white wine*: this is a quintessential california chardonnay from an unmistakably californian winery. lovely aromatics with hints of brown spice and ripe lime on the palate. notice the luscious flavor of fuji apples. a bit of chenin blanc and viognier was added to the final blend, giving it nice citrus aromas and a soft, smooth finish.
- 101 **cabernet sauvignon** | *dry medium intensity red wine*: this wine was made the way a californian cab should be made: medium body, ripe tannins, warm oak. rich flavors of blueberry, blackberry and cocoa lead into mocha, brown spice and vanilla. petite sirah was added, giving this cab greater depth and flavor.
- 102 **white zinfandel** | *sweet blush wine*: this is a great example of a refreshing pink wine from californian. this one is medium-bodied and tangy. a nice, understated sweetness. an array of lush fruit flavors: dried cranberry, juicy watermelon, strawberry, cherry, raspberry. a bright, crisp body, right through to the finish.
- 103 **pinot noir, vin de pays, france** | *dry medium intensity red wine*: this french pinot marks a departure from redwood creek's typical californian line-up. using grapes from the famed languedoc-roussillon region, winemakers created a medium-bodied pinot noir with aromas of cherries and strawberries. rain followed by warm days in the south of france brought fresh fruit aromas and full flavors into the wine. a cherry palate with a velvety smooth finish.
- 104 **merlot** | *dry medium intensity red wine*: grapes for this merlot predominantly come from lodi in the san joaquin valley. it has all the makings of a rich, velvety merlot: black cherry, blackberry, plum and jammy fruit flavors. the oak influence comes through with notes of mocha, brown spice and vanilla. cabernet sauvignon was blended in to round out the structure and body of the wine. the result is a rich mouthfeel set against a cornucopia of dark fruit flavors.
- 105 **sauvignon blanc** | *dry light intensity white wine*: flavors of fresh green apples, ripe orange blossoms and honeydew melon. a touch of semillon in the blend lends a nice sweetness balanced by a crisp acidity. californian sunshine in a bottle.
- 106 **pinot grigio, delle venezie, italy** | *dry light intensity white wine*: this fruity wine has an excellent acid balance and fresh floral aromas. red apple and peach flavors burst onto the palate. crisp, clean finish. the winemaker blended in several white varieties—chardonnay, french colombar, viognier and gewurtztraminer— giving the wine unique, expressive flavors. a perfect summer wine.
- 107 **malbec, mendoza argentina** | *dry full intensity red wine*: displays cherry and dark blackberry fruit with integrated brown spice and maple oak flavor notes. the wine has a soft texture but full in structure and fruit flavor. the finish is long and plush.
- 108 **zinfandel, lodi** | *dry full intensity red wine*: flavors of dark berries and blackberry jam with notes of chocolate and spice.

additional wine selections, by the bottle, are available.

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know where to find the information and how to use it - that's the secret of success

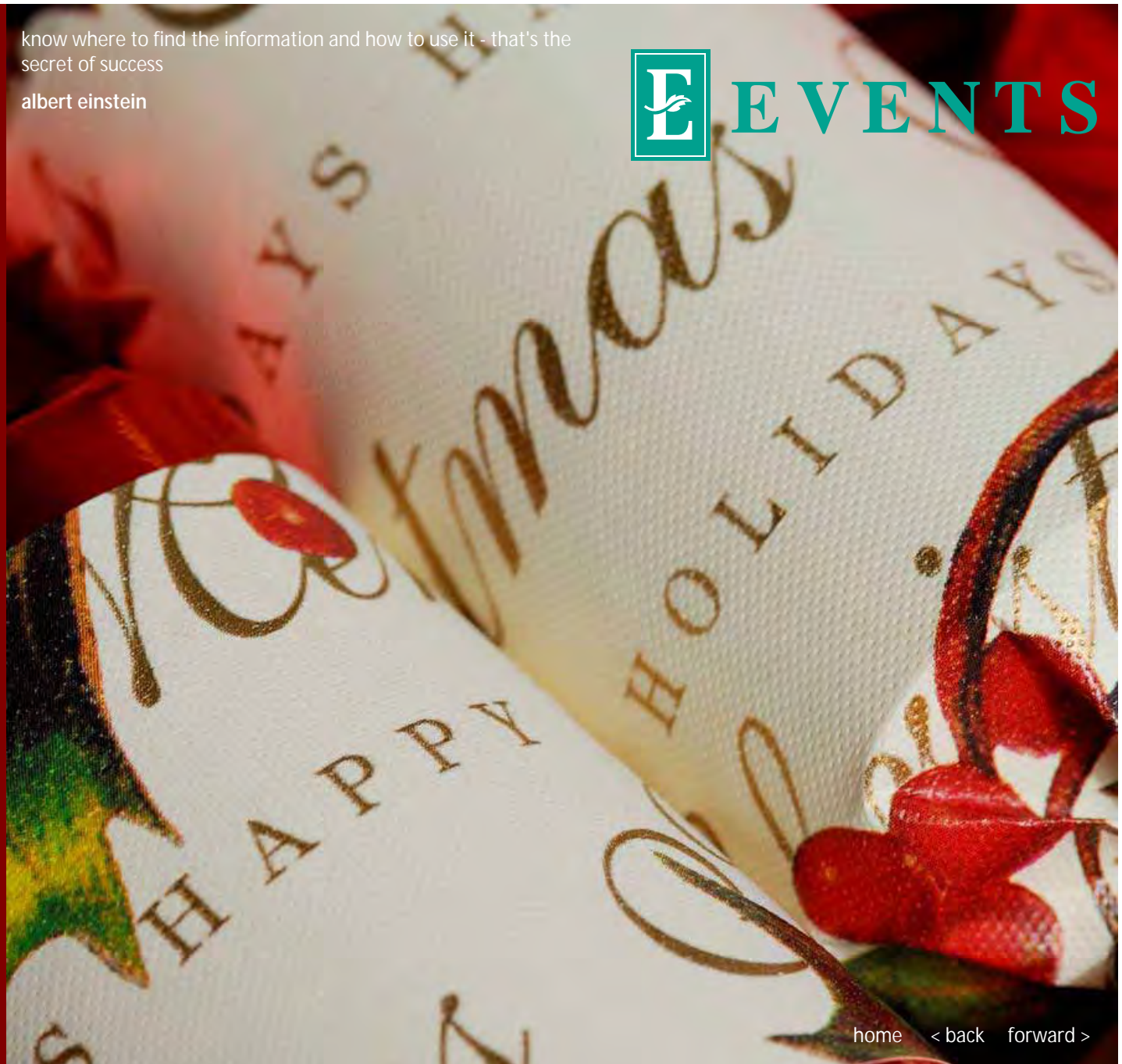
albert einstein

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general information

to our customers and guests

we are eager to help you, both in the planning and serving of your function. should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. thank you for choosing the embassy suites charlotte-concord golf resort & spa, concord convention center and our culinary and banquet teams.

food service

all food served on the hotel premises must be supplied and prepared by the hotel's culinary team. due to the hotel having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the hotel. **notice:** consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

beverage service

all alcoholic beverages, to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. all of our servers and bartenders are certified by TIPS. TIPS is the global leader in education and training for the responsible service, sale, and consumption of alcohol. TIPS is a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

all prices are per person unless otherwise noted

tax and service charge

a customary **22%** service charge and applicable sales taxes will be added to all food and beverage charges as well as any meeting room rental and audio visual charges as specified on the contract and beo. all banquet functions require a minimum number of attendees. any banquet function not attaining listed minimums will be subject to published per person surcharges in addition to the customary service charge and sales tax. service fees for bartenders, food station attendants and other additional staff are applicable. all beverage services and hospitalities on the premises require the services of a bartender or attendant. all personnel service fees are for up to 4 hours, additional hours are at **\$25** per staff member, per hour.

pricing

confirmed food and beverage pricing will not be given more than 6 months prior to any event date. our culinary team uses only the finest ingredients in the preparation of your meals. due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed banquet event order (beo).

take the elevator home

deluxe accommodations can be reserved for your guests. reservation cards are available at no charge. all overnight guests are invited to enjoy our facilities. we will make our best rates available to you and your guests.

weather

any of the following locally forecasted weather conditions may require the relocation of an outdoor event to a indoor back-up location: 30% or higher chance of precipitation, temperatures below 60 degrees or over 100 degrees or wind gusts in excess of 15mph. decisions will be made no less than 4 hours prior to the scheduled start time. a client requested delay resulting in a double set-up will be assessed a service charge of **\$500**

entrée tasting

complimentary entrée taste panels may be arranged for definite business on special menus for up to 4 persons. additional attendees can be accommodated at 50% of the menu price.

event details & guarantees

to ensure our entire team is prepared and all your needs are accommodated we request that the final details of your event be submitted 2 weeks in advance of your event. confirmation of the final guaranteed attendance is required at least 3 working days in advance of all functions.

parking

free event parking is available. the hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

special event services

our staff will be pleased to assist you with any recommendations for floral arrangements, decoration services, photographers and entertainment to create your event.

your catering contract will contain the complete terms and conditions

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info for our overnight guests

cooked-to-order breakfast

mon-fri | 6:30am-9:30am
sat, sun & holidays | 7am-10:30am

our complimentary cooked-to-order breakfast offers you a variety of great tasting and healthy options. so whether you're counting points, carbs or calories, you can count on us. it's convenient to just grab something on the go or sit down for an omelet made just the way you like it.

guests must present the hotel issued voucher to obtain breakfast. breakfast vouchers are available for local guests at \$11.50 each plus current sales tax.

manager's reception

daily | 5:30pm-7:30pm

our nightly manager's reception* features a variety of cold beverages, bar snacks and warm conversation, signaling the beginning of a relaxing evening. enjoy them in our atrium that offers you a tranquil place to unwind and socialize

***subject to state and local laws. must be of legal drinking age. per north carolina alcoholic beverage commission (nc-abc) administrative code. we may only offer lodging guests up to two alcoholic beverages per guest per day and guests must present the hotel issued voucher to obtain the beverage of choice.**

lost & found

the housekeeping department administers lost and found. the hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

rocky river grille

you have found the place where come-as-you-are dining gets upgraded to first class. where new world tastes cross through classic carolina cuisine and a charged atmosphere melds with hip comfort. enter a restaurant and lounge where great dining is underscored by informed, seamless service. menu selections feature the finest in beef, pork and river & lake seafood, diverse, original and habit forming.

main dining room –ext 2040

lunch | closed
dinner | mon – sat, 5pm –10pm
sunday | closed

lounge dining –ext 2045

lunch | daily, 11am –3pm
dinner | daily, 5pm –10pm

beverage service

mon – thurs | 11am –midnight
fri–sat | 11am–1am
sun | noon – midnight

rocky river golf club

18 holes of championship golf are located just a pitching wedge away from your room. a beautiful dan maples design, the course is set among pristine wetlands which are environmentally protected, and there are no houses anywhere, making it a very serene setting for golf. it is also one of only 2 charlotte area public courses to be consistently ranked in north carolina's top 100 courses. we can also service all the needs for your next group event for any size from 24 to 160 players. visit www.rockyrivergolf.com or call 704-455-1200 to book your visit to the best resort golf experience in the charlotte area

spa botanica – ext 2020

experience a whole new level of relaxation at our own spa botanica day spa. let your mind unwind and your body relax with facial, massage and body treatments designed specifically for each guest. providing the finest spa experience in concord, you can pamper yourself in total comfort without ever leaving the hotel. spa botanica offers a la carte services and a wide variety of packages to help you relax, rejuvenate and replenish your entire body.

tues – thurs | 10am–8pm
fri–sat | 9am–8pm
sun | 10am–5pm
mon | closed

convention and visitors bureau (cvb)

cvb assists event planners by suggesting activities and providing visitor guides, maps, bargain books, etc. it is a one-stop shop to start your event planning. and these services are free.

www.visitcabarrus.com

transportation

the hotel provides limited complimentary shuttle service to local destinations including concord mills mall, concord regional airport and rocky river golf club. service is based on availability and schedules are available upon request. limousine service and car rental are available with desks in the hotel lobby to arrange for vip and group transportation. charlotte douglas international airport is located approximately 20 miles and 25 minutes from the hotel. hotel shuttle service is not available.