

the art of weddings

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it's your wedding

in your dreams, your wedding is perfect, the reception amazing, the food exquisite.

it's all about you and your special day. express your individuality. honor your cultural heritage. observe the rituals of your faith. after all, it's your wedding, and only you know what it will take to make this exciting day everything you imagined it would be.

we are committed to making your dreams come true – our beautiful facilities provide the backdrop for incredible memories and an outstanding guest experience right in the heart of concord.

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.



EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa
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art washes away from the soul the dust of everyday life.

pablo picasso

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wedding planning

we have shared in some amazing wedding days. experience shows that those wedding days 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 your dream day unfurl before you. there are incredible resources available to help you plan, including friends & family. here are a few starters, tools and tips from our experiences, to make your dream come true.

getting started!

key questions

- how can you set your wedding apart from other weddings?
- 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...it's your day

- talk to family and friends about their thoughts on your wedding early, they will feel that you value their input and you just might end up using their ideas. if not however, this gets it out of their system and allows you to focus on your own ideas.
- make a list of the details you can't live without. everyone has an idea of what there wedding is going to look or be like in their head. make a short list of "must haves" for your wedding. if you budget these things in first they will have a better chance of actually making it into your wedding.

event and online resources = planning made simple!

embassy's online tools and resources make it easy to coordinate your event - no matter what size celebration. plan your wedding, 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

wedding 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 family and friends.

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 wedding. 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 wedding using complimentary downloadable software. customize room layout and email your designs directly to the hotel to help avoid any confusion on reception 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 celebration without the headaches.

- 1. allow yourself plenty of time.* a wedding is emotional enough, don't add stress by setting a wedding date that doesn't leave you with enough time to plan. the larger the wedding, the more time you'll need. you want time to educate yourself with the options available and time to choose your vendors. remember, these vendors are critical to making your special day a success. don't add undue pressure on yourself by rushing these decisions. you'll also find that some of the more popular vendors and sites will be booked up to a year in advance.
- 2. it's a gift.* if your budget is getting tight, include items you would like on your day on your gift list – i.e. 1 hour of a string quartet, a guestbook, pages in your wedding album, cake, chocolate fountain. It's a great way of letting people play a big part in your special day.
- 3. research for the best deals.* if hosting the wedding at a hotel, avoid booking during the peak dates. spring & summer weekends are typically the busiest and most expensive times to book a wedding. instead, look for nontraditional days or times. embassy suites charlotte/concord is also home to spa botanica, rocky river grille and the rocky river golf club three amazing venues for those other wedding experience events – i.e. bridal/couple showers, rehearsal dinner and bachelor/bachelorette events.
- 4. keep them in the loop.* once your plans are in place – tell people about them. if the ushers, bridesmaids, maids of honor, best man all know what you are planning, they'll be able to help the plans become a reality on the day itself. also, if your guests know what is going on, they'll tend to relax more and events will run smoothly.
- 5. set the mood with decorations.* embellish, adorn and decorate. simple decor is not only best, it is marvelously elegant. elegant doesn't have to mean expensive. think sentimental instead of expensive and you'll amaze yourself with the brilliant ideas that come to mind. embassy suites charlotte/concord recommends extravaganza events (www.extravaganzaevents.com) for those extra wow decorations.
- 6. make smart food and drink choices.* 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 event. every reception should have beer, wine, or alcoholic beverages available. hesitant??? think again. cocktails loosen people up. even people who do not drink, often make exceptions at weddings. however, it is important to provide non-alcoholic beverages as well. try to include an interesting non-alcoholic alternative. this helps those who are not drinking to feel more included.
- 7. keep them entertained.* special activities just for the joy of it remember, most of your guests may not know each other. the greatest wedding memories are the new friendships and extended family bonds created at your wedding. use interactive games, specialty dances, bold announcements, or fun activities during the reception to break the ice and help people get to know one other. suddenly you'll see people laughing and enjoying themselves instead of feeling shy or retreating on the sidelines.
- 8. be responsible.* arrange to make taxis or other alternative transportation methods available to anyone who gets too "festive" to drive. encourage your friends and family to make a night of it. embassy suites charlotte/concord offers great wedding rates so no one has to worry about driving home.
- 9. the chosen one.* make sure you have one person that you can totally trust to be your 'problem solver'. being able to delegate to this person, and knowing that they will do what is required to make things happen, will allow you to relax and enjoy your day.
- 10. don't forget what the day is about.* give yourself some time to take in your special day. take a step back and watch it all happen – the day will rush past, so give yourselves opportunities to savor it.

[cultural heritage events >](#)

EVENTS

ceremony tip:

PLAN A for your glorious outdoor wedding should be to come up with a PLAN B. the weather doesn't always cooperate, especially during the spring and fall months. make sure to secure another location as a backup, even if that means simply moving from the garden to the ballroom.



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outdoor | \$1000 | for up to 150 guests

- beautiful outdoor settings from our outdoor patios, lawns or rocky river golf course
- ceremony rehearsal area the evening prior
- outdoor sound package with 2 speaker sound system, wireless handheld or lavalier microphone and cd player
- white ceremony chairs

wedding coordination | \$200

rehearsal, ceremony and reception

indoor | \$1000 | for up to 150 guests

- beautiful indoor settings from our elegant concord ballrooms to our garden atrium
- ceremony rehearsal area the evening prior
- ceremony staging with elegant white satin backdrop, up-lighting (4) and twinkle lighted ficus trees (4)
- indoor sound package with wireless handheld or lavalier microphone and cd player
- white ceremony chairs

dream ceremony & receptions additions

ficus tree package | \$250 (8)

twinkle lighted

up-light package | \$250 (8)

variety of color selections

lcd 2500 lms display package | \$400

ballroom 6500 lms

lcd display package | \$800

requires tech @ \$50 hr (4 hr minimum)

indoor sound package | \$225

outdoor sound package | \$475

valet parking | \$10 per vehicle

minimums apply

linens & chair covers*

numerous selections of styles and colors

decorative ice carvings*

printed programs or menus*

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these are examples of what we have available and are meant to give you some guidelines.

we would be delighted to make the recommendations that takes your dream and makes it a reality.

*priced per selection

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reception

50 person minimum



our special wedding reception packages include:

- menu tasting prior to your big day
- complimentary upgraded suite for the bride and groom the night of the event
- champagne and chocolate dipped strawberries for two delivered to your suite
- day after breakfast for the bride and groom in the comfort of their suite
- suites at reduced rates for your guests
- holding room for the wedding party prior to the ceremony/reception
- spectacular atrium, grand staircase and outdoor locations for photography
- reception set up including 16x16 dance floor, head table, guest book table, gift table, cake tables
- white linen, white cloth napkins, white skirting and candle centerpiece
- ample complimentary parking
- special discounts for friday and sunday wedding reception dates held at the resort (based on availability and excludes holiday weekends and blackout periods.)

gem upgrades

diamond | \$45 per person

- white glove service & printed menus for each guest
- satin chair cover with sash
- satin overlay OR floor-length linen
- twinkle lighted ficus trees (8) & colored up-lights (8)
- ice sculpture (1 block)
- guest social hour to include seasonal fruit & creamery cheese display, 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) and 1-hour beer, wine & premium liquors

sapphire | \$35 per person

- white glove service
- satin chair cover with sash
- satin overlay OR floor-length linen
- twinkle lighted ficus trees (8)
- guest social hour to include seasonal fruit & creamery cheese display, your choice of themed savor reception (asian, italian, creole, south of the border, route 66 or classic) with chef selected butler passed hors d'œuvres and 1-hour beer & wine

emerald | \$25 per person

- white glove service
- poly-cotton chair cover with sash
- poly-cotton table overlays OR floor-length linen
- guest social hour to include seasonal fruit & creamery cheese display & 1-hour beer & wine

upgrade to 4 hour bar

- beer & wine | \$17 addl.
- premium liquors, beer & wine | \$26 addl.

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if the divine creator has taken pains to give us delicious and exquisite things to eat, the least we can do is prepare them well and serve them with ceremony.

fernand point



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afternoon event selections available to order until 3pm



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plated luncheon

event includes:

- coffee & iced tea during event service
- cake cutting service
- champagne toast
- dessert selections are additional



plated lunches include:

- choice of one starter
- fresh vegetable and potato, rice or pasta
- chef's complementing intermezzo fruit sorbet course
- fresh baked bread service

tenderloin | \$32 | sea salt & peppercorn rubbed beef tenderloin slices, garlic & herbs alouette cream, tobacco onions

carolina turkey medallions | \$26 | pan-fried, lemon & parmesan batter, marsala, wild mushrooms

3-cheese chicken | \$27 | lightly breaded, vegetable julienne, three cheeses, peppercorn hollandaise

emma's pairing | \$34 | slices of tenderloin paired with parmesan battered chicken breast drizzled with garlic & herbs alouette & minced prosciutto cream and tobacco onions

plated course additions

soup creations | \$4 | *choice of*: charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings

carolina crab cake | \$6 | sweet charred corn relish, whole grain mustard cream

chicken saltimbocca | \$28 | lightly breaded, sage, prosciutto, provolone, parmesan peppercorn alouette cream

drunken pork tenderloin | \$28 | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

orange shoyu salmon | \$28 | orange soy sauce glaze, sesame cucumber & carrot slaw

mustard plate | \$33 | slices of sage buttered & roasted pork tenderloin and a parmesan battered chicken breast drizzled with dijon cream and sautéed mushrooms

shrimp cocktail | \$8 | 4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

seared tuna | \$6 | thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

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starters | choose one

- caesar salad
- garden salad
- soup creation
- watermelon | with sweet balsamic syrup and fresh mint (*seasonal*)
- melon wedge | with diced fruits
- roma tomato & mozzarella salad

*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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honeymoon luncheon buffet

\$33 | 2 entrée \$36 | 3 entrée

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

[plated >](#) [buffet >](#)

event includes

- coffee & iced tea during event service
- cake cutting service
- champagne toast
- dessert selections are additional

salad & bakery

- mixed garden greens with chef's dressings
- potato salad, cole slaw and sliced seasonal melon
- fresh baked southern yeast rolls, biscuits, sweet cornbread

starch & vegetable

- garlic & herbs alouette potato casserole
- roasted garlic rice & vermicelli pilaf
- french green beans
- spicy orange marmalade carrots



entree selections | choose 2 or 3

pulled pork | sweet apple balsamic syrup, jicama slaw

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

carolina smoked ham | coca cola glaze, whole grain mustard cream

pork tenderloin | sage buttered & roasted slices, parmesan peppercorn alouette cream

southern fried chicken | red chili honey

pan-fried buttermilk chicken | sweet onion & tasso velouté

fire & spice rib roast | mustard basted slices, caramelized onion, chimi-churri sauce

rocky river meatloaf | our special bacon wrapped recipe, smoked tomato jam, bourbon & black pepper gravy

grilled cypress chicken | italian marinated, garlic infused tomato concasse, herb aioli

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

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

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reception tip:

a little variety on the reception menu goes a long way to pleasing guests with special dietary needs. for example, consider pairing that sumptuous meat dish with a savory vegetarian option.

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gathering receptions

prices based on 1 hour of service, minimum 50 guests

event includes:

- iced tea & coffee during event service

classic 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 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

opal | \$10

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

pearl | \$15

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

ruby | \$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

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
- proscuitto wrapped melon
- mini deep dish pizza
- 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
- 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
- minis - bacon cheeseburger
- 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



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

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fondue – chocolate | \$20 lb | dark, white or milk

dippers are priced separately
5lb minimum, typically serves 10-15 guests per lb.

dippers

pricing is per person for 1-hour of service, groups under 30 add \$2 per person

snacks & smore's | \$3 pp

graham crackers, marshmallows, oreo cookies, popcorn, potato chips, pretzels

fruit chunks | \$3 pp

pineapple, melon, banana, pear & apple slices, strawberries, dried fruit, maraschino cherries

classic treats | \$4 pp

graham crackers, rice krispies treats, and a collection classic cookies: oreo, nilla wafers, nutter butter, chips ahoy, newtons and barnum's animals crackers

i want it all | \$6 pp

all the above

cake enhancements

prices based on 1 hour of service, groups under 50 add \$3 per person if you would like to add to existing reception or buffet subtract \$5

coffee complement | \$10 pp

upgrades to concord's own buffalo & spring coffees of distinction and revolution premium full-leaf teas complemented with shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted monin flavorings

chocolate tasting | \$14 pp

| assorted truffles & hershey's kisses
| giant chocolate chip cookies
| chocolate walnut fudge
| chocolate fondue | fruits, toasted pound cake, graham crackers, marshmallows
| chocolate dipped frozen fruit | strawberries, banana bites, pineapple rings
| milk chocolate shooters | whipped cream

flambé* | \$12 pp

| cherries jubilee, bananas foster, flamed peaches & flamed pears | vanilla ice cream
| toppings | candied almonds, candied walnuts

tuxedo | \$12 pp

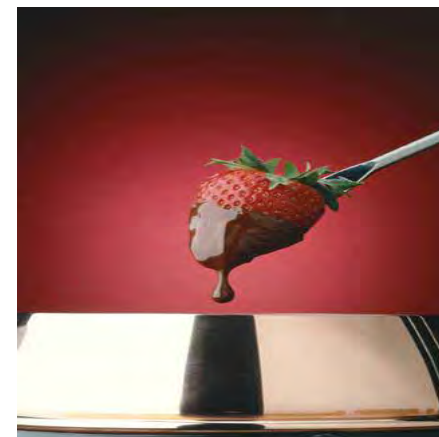
| tuxedo strawberries
| black & white petite fours
| ny cheesecake | sweet fruit compotes

sweet crepes* | \$10 pp

| add-ins | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

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*fountain rental - \$100
20 lb minimum required
*\$100 attendant fee per fountain
not recommended for outdoor events



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



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plated dinners

events include:

- coffee & iced tea during event service
- cake cutting service
- champagne toast
- dessert selections are additional



all plated dinners include

- choice of one starter
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- chef's complementing intermezzo fruit sorbet course

-wine pairing suggestions

piedmont turkey

| \$41 | pan-seared sea salt and peppercorn rubbed breast tenders, sage & minced prosciutto cream
-bin 805 childress vineyards, pinnacle, north carolina

pork filet medallions

| \$42 | sage buttered and pan-seared medallions with parmesan peppercorn alouette cream sauce
-bin 520 childress vineyards, "reserve", chardonnay, north carolina

pecan roasted salmon

| \$41 | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam
-bin 302 hogue cellars, riesling, columbia valley, washington

starters | choose one

- roma tomato & mozzarella salad
- watermelon | with sweet balsamic syrup and fresh mint (*seasonal*)
- wedge | crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing
- garden salad
- soup creation
- spinach | baby spinach tossed with dried cranberries, garlic & herbs alouette, spicy pecans, sugared applewood bacon and chopped egg; with our roasted shallot & balsamic vinaigrette

prime rib

| \$43 | herb crusted and slow roasted, classically presented with herbed au jus and horseradish cream
-bin 815 childress vineyards, cabernet franc, north carolina

plantation chicken

| \$41 | pan seared, lightly breaded calabash stuffed breast, white cheddar, pesto, fire roasted red peppers & country ham, peppercorn velouté
-bin 510 clos du bois, chardonnay, north coast, california

chicken pecan

| \$41 | pan-seared, pecan crusted breast, vermont maple & vanilla bean glaze
-bin 401 robert mondavi, pinot grigio "private selection", california

tournedos

| \$43 | pan-seared beef tender medallions, smoked bacon & corn relish, peppered basil soy sauce
-bin 722 ravenswood, zinfandel "old vine", sonoma, california

filet

| \$48 | pan-seared, sea salt & peppercorn rubbed, garlic & herbs alouette, minced prosciutto cream sauce, tobacco onions
-bin 702 genesis by hogue cellars, merlot, columbia valley, washington

filet combinations |

petite filet presentation paired with:
 five-spice duck breast | \$52
 pecan roasted salmon | \$51
 plantation chicken | \$50
 lobster tail | \$58

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plated course additions

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shrimp cocktail | \$8 | 4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

seared tuna | \$6 | thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

carolina crab cake | \$6 | sweet charred corn relish, whole grain mustard cream

duck apple salad | \$5 | crisp apple & walnut salad, roasted & shredded duck



children's collection

choose to have the children share in the adult selections for half of the menu price or choose from these selections for \$20.00

children's collections begin with a fresh fruit cup, served with fries & applesauce and are completed with a scoop of vanilla ice cream

selections are for children aged 5-15 and under and include soda, iced tea or milk

unless requested all children meals will be served first.



grilled cheese

american cheese on wheatberry bread

mac & cheese

the classic

p b & j

wheatberry bread spread with smooth peanut butter and grape jelly

chicken dippers

with honey mustard and bbq dippin' sauce

cheeseburger

2 mini burgers with lettuce, tomato and american cheese

plain-o-chicken

plain-o grilled chicken breast

lightly seasoned and grilled



just noodles

penne noodles tossed in a little butter and served with a sprinkling of parmesan cheese

baloney on wheat

with lettuce, tomato, yellow mustard and american cheese on wheatberry bread

hot dog

2 mini hot dogs with yellow mustard

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honeymoon dinner buffet

\$52 | 2 entrée \$57 | 3 entree

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

event includes:

- coffee & tea station during event service | complemented with assorted biscotti, shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted monin flavorings
- coffee & iced tea during dinner service
- cake cutting service
- champagne toast

salad & bakery

- chef's garden salad, apple slices with sweet balsamic syrup & fresh mint, spicy asian noodle salad, louis bay shrimp salad and marinated hearts of palm
- fresh baked southern yeast rolls, biscuits, sweet cornbread
- wedding cake enhancement station | featuring an elegant combination of black & white petite fours, café pastries and dessert bar slices (providing for 2 pieces per person)

starch & vegetable

- yukon gold lyonnaise potatoes
- roasted garlic rice & vermicelli pilaf
- asparagus with peppercorn hollandaise
- spicy orange marmalade carrots

entree selections | choose 2 or 3



drunken pork | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

bronzed fresh catch | lightly blackened & pan-seared white fish, cajun remoulade

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

rib roast | thin sliced, vidalia onion marmalade, garlic & herbs alouette cream sauce

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

smoked chicken & italian sausage penne | mushrooms, sweet onions, zucchini, pesto cream

black bean ravioli | smoked chicken, mushroom & tasso ham cream

smoked brisket of beef | cowboy rub, smoked bacon & corn relish, peppered basil soy sauce

asian flank steak | marinated, seared & sliced, sesame cucumber & carrot slaw

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

3-cheese chicken | lightly breaded, vegetable julienne, three cheeses, peppercorn hollandaise

grilled cypress chicken | italian marinated, garlic infused tomato concasse, herb aioli

southern fried chicken | red chili honey

orange shoyu glazed duck breasts | orange soy sauce glaze, sesame cucumber & carrot slaw

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other events tip:

can't find a way to get everything done? enlist the help of your friends to meet those last-minute chores. but make it fun: organize a "working party."

if providing for everyone just isn't possible, consider handing out movie tickets to the uninvited guests — or plan a separate cocktail party just for them.

EVENTS



Amore



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bridal and couples showers

prices based on 1 hour of service
groups under 30 add \$2 per person
served with coca-cola soft drinks, bottled waters and your choice of coffee or iced tea during event service

shower idea: culinary demo | \$20

spend an afternoon with your friends learning a couple of tricks in the kitchen. all culinary demonstrations are done by our expertly trained chefs. demonstrations include recipe & menu cards for each individual guest, coffee service and of course your edible creations.

chocolate showering | \$19

- assorted truffles and hershey's kisses
- giant chocolate chip cookies
- chocolate fondue served with assorted fruits, toasted pound cake, graham crackers and marshmallows
- chocolate dipped frozen banana bites and pineapple rings
- milk chocolate shooters with fresh whipped cream

botanica showering | \$19

- vanilla marinated melon, citrus segments in passion fruit & honey syrup and watermelon with sweet balsamic syrup and fresh mint
- collection of raisins and dried fruits
- chocolate dipped frozen strawberries, banana bites and pineapple rings
- collection of 3 spa botanica infused waters
- collection of 3 fruit smoothie shooters



rehearsal dinners

we understand how planning a rehearsal dinner requires more consideration than it used to.

many of today's couples are forgoing more traditional sit-down dinners in favor of casual, relaxing affairs. they are inviting more than just the wedding party. and they are deciding to hold the event two days prior to the wedding rather than the night before.

our staff will meet your needs, regardless of which path you choose, by providing the appropriate venue to accommodate all your guests and a delightful meal that meets your highest expectations.

our botanica dining rooms in rocky river grille or the clubhouse at rocky river golf club are the perfect venues for this intimate event.

rehearsal dinner tip:

If you plan a small wedding, consider inviting everyone to the rehearsal dinner. Your out-of-town guests and closest friends who are not a part of the ceremony will appreciate the gesture.

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carolina brunch

the day after all the festivities is a fantastic time to hold one final get-together, especially if you and your newly wedded aren't leaving for your honeymoon right away. This can be an all-comers affair, or just a special time for you and your family to decompress.

\$35 | 2 entrée \$40 | 3 entree

prices based on 1 hour of service, groups under 50 add \$3 per person
 champagne service add \$5 per person, additional bottle wine selections are available

fruit, bakery & beverages

- sliced seasonal fruits & berries
- muffins, bagels, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- v8 juice, cranberry juice, apple juice and fresh squeezed orange juice
- coffee & iced tea during event service

accompaniments

- scrambled eggs | *toppings* | sautéed wild mushrooms, ham, cheddar
- thick cut smoked bacon & grilled carolina smoked ham
- potato savoyarde
- chef's garden salad | dressings & crudités
- spicy thai noodle salad and roasted yukon gold potato salad

**chef attended stations

- omelets | eggs, egg whites, eggbeaters | *collection of add-ins* | ham, bacon, smoked turkey, bell pepper, mushroom, onion, spinach, tomato, cheese
 - carved roasted breast of turkey* | cocktail rolls, roasted pepper sauce, peppercorn hollandaise
- *\$100 attendant fee (per 50 people)

entree selections | choose 2 or 3

presented with chef's selection of vegetable and potato or rice

pecan waffle | cap'n crunch fried chicken breast, orange maple syrup

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

pan-fried carolina turkey medallions | lemon & parmesan batter, marsala, wild mushrooms

black bean ravioli | smoked chicken, mushroom & tasso ham cream

fire & spice flat-iron | mustard basted slices, caramelized onion, chimi-churri sauce

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

pan-fried buttermilk chicken | sweet onion & tasso velouté

chicken saltimbocca | lightly breaded, sage, prosciutto, provolone, parmesan peppercorn alouette cream

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pamper & play

you're a day away and it's time to breakaway to pamper and play. we have you covered. spa botanica is the areas finest day spa and rocky river golf club is one of only two nc top 100 golf courses in the charlotte region. either facility can provide the perfect location to take the bridesmaids and groomsmen for that calm before the big day.



wedding ritual | \$275

enjoy your first massages as a married couple

day after wedding

- couples massage (50 min)
- couples bathing pleasure

groom's day | \$150

- classic spa massage (50 min)
- gentleman's manicure
- haircut & finish

bridal princess party | \$200

4 guest minimum

day before

- classic spa manicure
- classic spa pedicure

day of wedding

- special style
- makeup application
- cheese and crackers
- spa gift

bridal bouquet | \$415

2 weeks prior to wedding

- trial run (with head piece)
- trial makeup application

day before wedding

- classic spa massage
- signature french manicure
- signature french pedicure

day of wedding

- wedding day hair
- wedding day makeup
- chocolate strawberries
- champagne
- spa gift



wedding tourney | package includes green fees, cart fees, box lunch, tournament services and tournament gift for a minimum of 8 player

18 Holes		9 Holes	
mon - thurs	fri - sun	mon - thurs	fri - sun
\$75	\$85	\$40	\$45

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when the liquor was gone the fun was gone.
irish proverb

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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 whisky, 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 whisky, 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.

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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
classic bar	\$6.00	\$6.50
premium bar	\$6.50	\$7.00
super premium bar	\$7.50	\$8.00
ultra premium bar	\$8.50	\$9.00
domestic beer	\$4.00	\$4.50
import beer	\$5.00	\$5.50
redwood creek wines by the glass	\$6.00	\$6.50
ultra premium wines by the glass	\$8.00	\$8.50
drink tickets – beer <i>and/or</i> redwood creek wines	\$5.00 ea	
drink tickets – classic bar <i>or</i> ultra premium wines	\$5.50 ea	
drink tickets – premium bar	\$6.00 ea	
drink tickets – super premium bar	\$7.00 ea	
drink tickets – ultra premium bar	\$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



beverage stations

30 person minimum

spirits | \$15 per person

(up to 2 hours of service, includes attendant)

sangrias, margaritas, red velvet champagne punch, hard cider, and our rocky river punch



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

•rocky river punch | midori, dekuyper peachtree schnapps, cointreau, cranberry & orange juice



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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

mocktail beverages | \$7 per person

(up to 2 hours of service, includes attendant)

lemonade, sparkling cider, gentle juleps and our carolina red mocktail

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

•carolina red | pineapple juice, orange juice, grenadine, lemonade, watermelon chunks

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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.

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- 100 **chardonnay** | *dry medium intensity white wine*: this is a quintessential california chardonnay from an unmistakably california 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 california 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 california. 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 california 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. california 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.