



Hilton Charlotte Executive Park
5624 Westpark Drive Charlotte, NC 28217
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All Day Meeting Packages

We've done the work for you!
Our All Day Meeting Packages are designed
to make planning your event easier.

Our packages include Complimentary Room Rental
(*General Session Room only*)

Please see below for menu details, but keep in mind that we can
customize your menu to meet any taste and budget.

Let us help make your event a success!

Welcome Reception Including Host Beer and Wine Bar

Blue Package Half Day, Ending with Lunch

Silver Package Full Day

Gold Package Full Day Upgraded

Diamond Package Full Day with Reception

Welcome Reception

Your Choice of 2 Hors D'Oeuvres:

Andouille Sausage Stuffed Mushroom Caps
Antipasto Skewers
Asparagus Wrapped with Maple Ham
Assorted Mini Quiches
Chicken Dijon Pastry
Chicken Satay with Spicy Peanut Glaze
Fig and Goat Cheese Flatbread
Maryland Crab Cakes with Fruit Salsa
Swedish or Barbecue Meatballs
Tomato Bruschetta with Basil
Vegetable Spring Rolls with Sweet and Sour Sauce

Host Beer and Wine Bar with Service for 2 Hours

- *Add Additional Hors O'oeuvres for \$4.00 (Each) Per Person*
- *Add a Fresh Fruit Display with Hazelnut Chocolate Fondue for \$5.00 Per Person*
- *Upgrade to a Full Bar for an Additional \$5.00 Per Person*

\$34.95++ Per Person

Blue Package

(Ending with Lunch)

The Continental Breakfast

Danishes, Muffins, Banana Bread and Freshly Baked “New York” Bagels with Flavored Cream Cheeses, Chilled Fruit Juices, Coffee, Decaffeinated Coffee and Select Teas

Upgrade your Continental or Break with Hot Breakfast Sandwiches Including Country Sausage Biscuits and Ham, Egg & Cheese Croissants for an Additional \$3.50 Per Person

Mid-Morning Break

Coffee Refresh with Assorted Iced Cold Sodas and Bottled Water

Grab and Go Boxed Lunch

Served with Whole Fruit, Chef’s Choice of Deli Salad, Individual Bag of Potato Chips, Freshly Baked Cookie, and Bottled Water or Soda

Maximum of 3 Sandwich Choices

- **Italian Hoagie** Ham & Salami with Provolone, Served on a Ciabatta Roll
- **Maple Ham** Served with Lettuce and Swiss on a Ciabatta Roll
- **Roast Beef** Served with Lettuce, Swiss, Horseradish Mayo on a Ciabatta Roll
- **Smoked Turkey** Served with Lettuce and Cheddar on a Ciabatta Roll
- **Tuna Salad** Served with Lettuce on Rye Bread
- **Veggie Wrap** Grilled Mushrooms, Tomato, Onion & Red Peppers with Hummus Rolled in a Flour Tortilla

\$45.95++ per person

Silver Package

*Buffet Service is Unavailable for Parties Less Than 25 Guests.
Parties Less Than 25 Guests May Choose from Our Plated Lunch Selections.*

The Continental Breakfast

Danishes, Muffins, Banana Bread and Freshly Baked “New York” Bagels with Flavored Cream Cheeses, Chilled Fruit Juices, Coffee, Decaffeinated Coffee and Select Teas

Upgrade Your Continental or Break with Hot Breakfast Sandwiches Including Country Sausage Biscuits and Ham, Egg & Cheese Croissants for an Additional \$3.50 Per Person

Mid-Morning Break

Coffee Refresh with Assorted Iced Cold Sodas and Bottled Water

Lunch Buffet– *Choose One (1) of the Following:*

The Delicatessen Featuring a Variety of Meats and Specialty Cheeses with Artisanal Breads, Garden Salad and Potato Chips.

The Pizza Bar with a Garden Salad, Buffalo Chicken Wings with Blue Cheese Dressing and Celery and Assorted Freshly Baked Pizzas

The Presidential Buffet Consisting of Garden Salad, Choice of **2** Hot Items, Chef’s Choice of Starch and Vegetable. (See Last Page for Entrées)

The Soup and Salad Bar 2 of Chef’s Homemade Soups and Salad Buffet with Variety of Toppings on the Side Served with Grilled Chicken Breast and Freshly Baked Rolls & Butter

Additional Salad Proteins: Grilled Shrimp Skewers \$4.00 Per Person or Grilled Salmon \$5.00 Per Person

All Options Include Chef Inspired Dessert, Water and Freshly Brewed Coffee and Iced Tea.

Afternoon Break

Coffee and Soda Refresh with Freshly Baked Gourmet Cookies
Upgrade to One of Our Themed Breaks for an Additional \$5.00 Per Person:

- ***Ballpark Homerun*** Build Your Own Nachos, Soft NY Pretzels with Spicy Mustard and Mini Franks en Croûte with Freshly Baked Brownies

OR

- ***The Mad Hatter Tea Party*** with Stuffed Mushrooms, Tea Sandwiches with Tuna or Chicken Salad, Fresh Sliced Fruit, Mini Cheesecakes and Flavored Teas.

\$67.95++ per person

Gold Package

Buffet Service is Unavailable for Parties Less Than 25.
Parties Less Than 25 Guests May Choose from Our Plated Lunch Selections.

The Southern Buffet

Farm Fresh Scrambled Eggs, French Toast with Syrup, Hickory Smoked Bacon and Link Sausage, Buttermilk Biscuits with Country Gravy, Hot Buttered Grits, Oven Roasted Potatoes, Fresh Fruit, Breakfast Pastries, Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Mid-Morning Break

Coffee Refresh with Assorted Iced Cold Sodas and Bottled Water, Multigrain Bars and Whole Fruit

Lunch Buffet- Choose One (1) of the Following:

La Bella Italia Caesar Salad, Meatballs and Grilled Chicken Strips, Penne Pasta and Cheese Filled Tortellini with Alfredo and Marinara Sauces, Parmesan, Sautéed Mushrooms and Grilled Veggies on the Side

The Presidential Buffet Consisting of Garden Salad, Choice of **3** Hot Items, Chef's Choice of starch and Vegetable. (See Last Page for Entrées)

Shrimp and Grits Bar Garden Salad, Soup of the Day, and Low Country Shrimp with Grits with Cherry Tomatoes, Green Onion, Bacon and Cheddar Cheese Garnishes

Soup, Salad and Baked Potato Bar Chef's Homemade Soup, Salad Buffet with Variety of Toppings, and Mashed Russet or Sweet Potato Bar with Toppings to Include: Chives, Diced Bacon, Cheese, Sour Cream, Broccoli & Cheddar Sauce, Marshmallows, Candied Walnuts, and Honey Butter

Southwest Fajita Lunch Garden Salad, Flour Tortillas, Grilled Chicken with Fresh Peppers and Onions, Hard Shell Beef Tacos, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, and Sour Cream

All Options Include Freshly Baked Rolls & Butter, Chef Inspired Dessert, Water, Freshly Brewed Coffee and Iced Tea.

Afternoon Break

Coffee and Soda Refresh with Freshly Baked Gourmet Cookies, Blondies and Brownies, and Warm Soft Pretzels with Mustard and Cheese

\$78.95++ per person

Diamond Package

Buffet Service is Unavailable for Parties Less Than 25.
Parties Less Than 25 Guests May Choose from Our Plated Lunch and Dinner Selections.

The Continental Breakfast

Danish, Muffins, Banana Bread and Freshly Baked "New York" Bagels with Flavored Cream Cheeses, Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Mid-Morning Break

Coffee Refresh with Assorted Iced Cold Sodas and Bottled Water

Lunch Buffet – Choose One from:

The Delicatessen Featuring a Variety of Meats, Specialty Cheeses and Artisanal Breads, Garden Salad and Potato Chips.

The Presidential Buffet Consisting of Garden Salad, 2 Hot Items, Chef's Choice of Starch and Vegetable. (See Next Page for Entrée Choices)

The Pizza Bar with Garden Salad, Buffalo Chicken Wings with Blue Cheese Dressing and Celery and Assorted Freshly Baked Pizzas

The Soup and Salad Bar with 2 of Chef's Specialty Soups, and Salad Bar Served with Grilled Chicken Breast and Freshly Baked Rolls & Butter
Additional Salad Proteins: Grilled Shrimp Skewers \$4.00 per Person or Grilled Salmon \$5.00 Per Person

All Options Include Chef Inspired Dessert, Water, Freshly Brewed Coffee and Iced Tea.

Afternoon Break

Coffee and Soda Refresh with Freshly Baked Gourmet Cookies and Brownies

Reception:

Your Choice of 2 Hors D'Oeuvres: (See Last Page for Menu Options)

Host Beer and Wine Bar with Service for 2 Hours
Upgrade to a Full Bar for an Additional \$5.00 Per Person

Dinner Buffet (See Last Page for Choices)

\$122.95++ per person

Hors D'Oeuvres: (Choice of 2)

- Andouille Sausage stuffed Mushroom Caps
- Antipasto Skewers
- Asparagus wrapped with Maple Ham
- Assorted Mini Quiches
- Chicken Dijon Pastry
- Chicken Satay with Spicy Peanut Glaze
- Fig and Goat Cheese Flatbread
- Maryland Crab Cakes with Fruit Salsa
- Swedish or Barbecue Meatballs
- Tomato Bruschetta with Basil
- Vegetable Spring Rolls with Sweet and Sour Sauce

Add Additional Hors D'Oeuvres for an Additional \$4.00 (Each) Per Person

Lunch-The Presidential Buffet Options: (Choice of 2)

- Chicken Florentine - Stuffed with Spinach and Feta
- Chicken Monterey - With a Light Cream Sauce and Monterey Jack
- Chicken Parmesan
- Italian Chicken – with Prosciutto Ham and Pepper Jack Cheese
- Marinated Eye of Round - Served with a Mushroom Demi-Glaze Sauce
- Meat or Vegetarian Lasagna
- Pork Loin - Stuffed with Plums and topped with Marsala Sauce
- Potato Crusted Cod
- Rosemary Chicken
- Smoked Pork Chops
- Sweet and Sour Chicken

Dinner Buffet Options

Salad Bar Options: (Choice of 2)

Dressings and Toppings Served on the Side

- **Caesar Salad** - Crisp Romaine Lettuce, Garlic Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing
- **Chef Salad** - Mixed Lettuces, Carrots, Cucumber, Red Onion and Tomato, Shredded Cheddar, Diced Bacon with Ranch or Balsamic Dressing
- **Greek Salad** - Mixed Lettuces, Pepperoncini's, Kalamata Olives, Red Onion, Tomato, Feta Cheese and Mediterranean Dressing
- **Spinach Salad** - Spinach, Mushrooms, Red Onion, Sliced Hard Boiled Egg and Bacon with Balsamic Dressing
- **Southwest Salad** - Mixed Lettuces, Corn and Black Bean Salsa, Avocado, Cheddar Cheese and Fried Tortilla Strips with Chipotle Ranch Dressing

Pasta Choices: (Choice of 1)

- Fettuccini with Cilantro Tomato Sauce
- Meat or Vegetarian Lasagna
- Penne Pesto
- Spinach Alfredo Cheese Ravioli

Dinner Buffet Options: (Choice of 2)

- Barbecued Baby Back Ribs
- Breaded chicken marinara
- Grilled Atlantic Salmon with Dill Wine Sauce
- Herb Marinated Top Round or Beef with Horseradish Jus
- Mesquite Smoked Brisket
- Mustard Rubbed Pork Chops
- Roasted Chicken with Mushroom Ratatouille
- Southern Fried Chicken

All Options Include Chef Inspired Dessert, Water, Freshly Brewed Coffee and Iced Tea.