



Hilton

HOTELS & RESORTS

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!

Blue Package— Half Day, Ending with Lunch

Silver Package— Full Day

Gold Package— Full Day Upgraded

Diamond Package— Full Day with Reception

All pricing is subject to 23% service charge and 8.25% tax.

Welcome Reception

Your choice of 2 Hors D'oeuvres:

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

Host Beer and Wine Bar with Service for 2 Hours

- *Add additional hors d'oeuvre's 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*

plus tax and service charge

Blue Package (Ending with Lunch)

The Continental Breakfast

Chilled Fruit Juices, Danish, Muffins, Banana Bread and Freshly Baked “New York” Bagels with Flavored Cream Cheeses, 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
- Veggie Wrap - Grilled Mushrooms, Tomato, Onion & Red Peppers with Hummus rolled in a Flour Tortilla
- Smoked Turkey - Served with Lettuce and Cheddar on a Ciabatta Roll
- Roast Beef - Served with Lettuce, Swiss, Horseradish Mayo on a Ciabatta Roll
- Maple Ham - Served with Lettuce and Swiss on a Ciabatta Roll
- Tuna Salad - Served with Lettuce on Rye Bread

plus tax and service charge

Silver Package

*Buffet Service is unavailable for parties of less than 25.
Parties with less than 25 guests may choose from our plated lunch selections.*

The Continental Breakfast

Chilled Fruit Juices, Danish, Muffins, Banana Bread and Freshly Baked “New York” Bagels with Flavored Cream Cheeses, 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 Presidential Buffet, consisting of garden salad, choice of **2** hot items, Chef’s choice of starch, and Chef’s choice of 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 fresh baked rolls & butter
Additional Salad Proteins: Grilled Shrimp Skewers \$4.00 or Grilled Salmon \$5.00

The Pizza Bar, with a garden salad, Buffalo chicken wings with Blue Cheese dressing and celery, and assorted freshly baked pizzas

All Options include Chef Inspired Dessert, Starbucks Coffee and 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:

- ***The Mad Hatter Tea Party***- *With Stuffed Mushrooms, Tea Sandwiches with tuna or chicken salad, fresh sliced fruit, mini cheese cakes and flavored teas.*
- OR*
- ***Ballpark Homerun*** – *Build your own nachos, soft NY pretzels with spicy mustard and mini franks en Croûte with freshly baked brownies*

plus tax and service charge

Gold Package

Buffet Service is unavailable for parties of less than 25.
Parties with 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 and 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:*

The Presidential Buffet, Consisting of garden salad, choice of **3** hot items, Chef's choice of starch, and Chef's choice of vegetable. (See last page for entrées)

Soup, Salad and Baked Potato Bar – Chef's Homemade Soup, Salad Buffet with variety of toppings, and smashed Russet or Sweet Potato Bar, with toppings to include: Chives, Diced Bacon, Cheese, Sour Cream, Broccoli & Cheddar Sauce, Marshmallows, Candied Walnuts, and Honey Butter

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

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

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

All options Include Freshly Baked Rolls with Butter, Chef Inspired Dessert, Coffee and Tea.

Afternoon Break

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

plus tax and service charge

Diamond Package

Buffet Service is unavailable for parties of less than 25.
Parties with less than 25 guests may choose from our plated lunch and dinner selections.

The Continental Breakfast

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

Mid-Morning Break

Coffee Refresh with Assorted Iced Cold Sodas and Bottled Water

Lunch Buffet – Choose 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 Chef's Choice of Vegetable. (See next page for entrée choices)

The Soup and Salad Bar, with 2 of Chef's Specialty Soups, and Salad Bar, served with grilled chicken breast and freshly baked rolls and butter
Additional Salad Proteins: Grilled Shrimp Skewers \$4.00 or Grilled Salmon \$5.00

The Pizza Bar, with a garden salad, Buffalo chicken wings with Blue Cheese dressing and celery, and assorted freshly baked pizzas

All Options include Chef Inspired Dessert, Coffee and Tea.

Afternoon Break

Starbucks® 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 entrée choices)

plus tax and service charge

Diamond Package (continued)

Hors D'oeuvres:(choice of 2)

- Antipasto Skewers
 - Asparagus wrapped with Maple Ham
 - Fig and Goat Cheese Flatbread
 - Vegetable Spring Rolls with Sweet and Sour Sauce
 - Maryland Crab Cakes with Fruit Salsa
 - Chicken Satay with Spicy Peanut Glaze
 - Assorted Mini Quiches
 - Swedish or Barbecue Meatballs
 - Andouille Sausage stuffed Mushroom Caps
 - Chicken Dijon Pastry
 - Tomato Bruschetta with Basil
- *Add additional hors d'oeuvre for an additional \$4.00 (each) per person*

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

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

Diamond Package (continued)

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
- 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
- Chef Salad-Mixed Lettuces, Carrots, Cucumber, Red Onion and Tomato, Shredded Cheddar, Diced Bacon with Ranch or Balsamic Dressing

Pasta Choices: (choice of 1)

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

Dinner Buffet Options: (choice of 2)

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

All Options include Chef Inspired Dessert, Coffee and Tea.