

menu

dining + catering





Welcome to the Charlotte Convention Center

At the Charlotte Convention Center, we pride ourselves on great southern hospitality. Our full-service approach extends to every aspect of our facility.



As part of our commitment to the success of your event, we are pleased to offer you our full-service, in-house catering department. We provide a broad variety of menus, ranging from a simple coffee break to an elegant dinner. If it's a special themed menu you need, we can assist you in creating a wide array of tantalizing options.

For your convenience, we also offer a full-service food court, and numerous concession options throughout the building.

We thank you for considering the Charlotte Convention Center for your event. Our catering staff assures you and your guests the highest food quality, service and the ultimate dining experience.



booth service offerings	02
general information	08
convention cash	09

booth service offerings. relax and allow us to serve you.

beverages

hot selections

includes appropriate condiments and necessary power requirements.

keurig coffee kit

this "by the cup" coffee kit comes complete with 5 gallons of spring water, 30 assorted individual coffee pods, 10 decaf and 10 tea pods

\$175.00 ++

coffee kit replenishment

comes with 25 mix-n-match replacements

\$100.00 ++

brewed coffee (gallon)

5 gallon minimum

\$38.00 ++

decaffeinated coffee (gallon)

5 gallon minimum

\$38.00 ++

starbucks® coffee (gallon)

3 gallon minimum

\$46.00 ++

herbal tea selection (gallon)

\$34.00 ++

cold selections

all cold beverages include disposable cups + ice.

assorted juice

orange, apple, cranberry

\$15.00 ++ per 1 liter carafe

\$60.00 ++ (24) 10 oz. bottles per case

assorted sodas

coke, diet coke, sprite

\$54.00 ++ (24) 12 oz. cans per case

bottled spring water

\$60.00 ++ (24) 12 oz. bottles per case

iced tea (gallon)

served with appropriate condiments

5 gallon minimum

\$34.00 ++

fruit punch / lemonade

gallon of fruit punch / lemonade

\$34.00 ++

water cooler unit

one time fee includes the first 5 gallon water jug

required power included in rental price

disposable cups included

\$50.00 +++

additional 5 gallon spring water

\$35.00 ++



we proudly brew
starbucks® coffee
on request

booth service offerings. relax and allow us to serve you.

breakfast

assorted fresh baked products (dozen)

muffins (cranberry, blueberry or bran)
danish (chocolate, cheese or mixed fruit)

individual items sold by the dozen only
\$34.00 ++

freshly baked bagels (dozen)

served with cream cheese
\$34.00 ++

flavored yogurt (each)

assorted flavors
\$2.50 ++

fruit & cheese platters

sliced fresh fruit tray

with yogurt dip
\$125.00 serves 25
\$250.00 serves 50

vegetable crudité's tray

with ranch dip
\$100.00 serves 25
\$200.00 serves 50

deli platters & salads

the deli express (serves 25)

roast beef, honey ham, oven roasted turkey, swiss, cheddar, lettuce, tomato, pickles & onions + assorted deli breads and rolls + appropriate condiments served with roasted vegetable pasta salad + cookie
\$400.00 ++

italian deli (serves 25)

capicola, mortadella, genoa salami, provolone cheese, lettuce, tomato, pickles & onions + assorted deli breads and rolls + appropriate condiments served with roasted vegetable pasta salad + cookie
\$400.00 ++

caesar salad (serves 25)

marinated chicken breast served on a bed of romaine, garlic croutons, shredded parmesan cheese & creamy caesar dressing
\$295.00 ++
add: shrimp \$125.00 ++ or chicken \$100.00 ++

whole fresh fruit (dozen)

apples, bananas, oranges
\$24.00 ++

granola bars (dozen)

\$36.00 ++

croissant sandwiches (dozen)

egg & cheese or egg, sausage & cheese
\$60.00 ++

biscuit sandwiches (dozen)

egg & cheese or sausage, egg & cheese
\$54.00 ++

cheese & fruit tray

with yogurt dip
\$150.00 serves 25
\$300.00 serves 50

cheese tray

with crackers
\$131.00 serves 25
\$262.00 serves 50

mixed green salad (serves 25)

mixed seasonal greens garnished with fresh vegetables, served with vinaigrette or ranch dressing
\$250.00 ++

presidential platter (serves 25)

pepper crusted tenderloin of beef (chilled) + horseradish cream + whole grain mustard & mayonnaise + petite sandwich rolls jumbo shrimp cocktail, zesty cocktail sauce grilled vegetable pasta salad
\$595.00 ++

booth service offerings. relax and allow us to serve you.

boxed lunches

minimum of 5 boxed lunches per order
priced per boxed lunch

oven roasted turkey on kaiser

oven roasted turkey with swiss cheese + served on a kaiser roll + lettuce & sliced tomatoes + condiments + whole fresh fruit, potato chips, brownie & soda
\$18.00 ++

ham & cheese hoagie

deli ham & cheese + lettuce & sliced tomatoes + condiments + whole fresh fruit, potato chips, cookie & soda
\$18.00 ++

chicken or tuna salad

served on a bed of fresh greens + melon slices & club crackers
\$18.00 ++

grilled chicken focaccia

grilled breast of chicken + served on a focaccia roll + lettuce & sliced tomatoes + condiments + whole fruit, side salad & soda
\$18.50 ++

vegetarian boxed lunch

fresh roasted vegetables with lettuce & tomato + served on a seven grain roll + whole fruit, pretzels, granola bar & soda
\$18.00 ++

snacks

salsa dip (pint)

\$15.00 ++

french onion dip (pint)

\$15.00 ++

butter milk ranch dip (pint)

\$15.00 ++

assorted hard candies (lb)

\$15.00 ++

party snack mix (lb)

\$14.00 ++

potato chips (lb)

\$14.00 ++

goldfish (lb)

\$14.00 ++

pretzels (lb)

\$14.00 ++

tortilla chips (lb)

\$14.00 ++

assorted cookies (dozen)

\$26.00 ++

assorted brownies (dozen)

\$26.00 ++

fancy mixed nuts (lb)

\$20.00 ++

dried fruit trail mix (lb)

\$20.00 ++

pecan squares & fruit bars

\$32.00 ++

mini chocolate candy bars (lb)

\$18.00 ++

specialty items

fresh popped popcorn

wagon style popcorn machine
includes power
\$175.00 ++ day

popcorn, oil, seasoning & bags

\$156.00 ++ case (24 kits)
(yields approximately 500- 1oz bags)

ice cream novelties

ice cream cart
\$150.00 ++ day (rental)

assorted ice cream bars, fruit bars, nutty buddy & popsicles
\$2.75 ++ each

haagen-dazs bars

\$4.75 ++ each

booth service offerings. relax and allow us to serve you.

hors d'oeuvres

cold hors d'oeuvres

assorted handcrafted canapés
parma ham wrapped asparagus
smoked salmon caper canapés
salami & olive coronets
blue crab tartlets
sun-dried tomato & goat cheese tartlets
parmesan cheese straws
antipasto skewer
roma tomato, imported olive and basil crostini
\$395.00 ++ per 100 pieces

premium hors d'oeuvres

shrimp cocktail - market price
crab claws - market price
lobster louis brioche
mini beef wellington
beef tenderloin stuffed mushrooms
thai shrimp wrapped snow peas
bacon-wrapped scallops
salt and pepper catfish with tartar sauce
mini crab cakes with red pepper tartar sauce
clams casino
crab and green tomato fritters
\$425.00 ++ per 100 pieces

carved meats

the following are carved to order by staff and are served with rolls and condiments
\$100 attendant fee, based on 2 hour service

garlic rosemary top sirloin of beef

\$300.00 ++ serves 25 people

seared rib eye

\$325.00 ++ serves 30 people

honey glazed ham

\$325.00 ++ serves 40 people

oven roasted turkey

\$300.00 ++ serves 30 people

pepper crusted tenderloin of beef

\$375.00 ++ serves 20 people

hot hors d'oeuvres

mini chicken wellingtons
spanakopita
swedish or sweet and sour meatballs
buttermilk fried chicken tenders
mini egg rolls
shrimp, chicken and audouille skewers
teriyaki beef brochettes
chicken sate with peanut sauce
lemon rosemary chicken skewer
sesame chicken w/ plum sauce
chicken pineapple kabob
spicy wings, celery sticks and blue cheese
mini quiches
vegetarian samosa
wild mushroom & filo baggers purse
southwestern black bean springroll
parmesan crusted artichoke hearts
\$395.00 ++ per 100 pieces

action stations

the following stations are provided for a minimum of 50 guests
\$100 attendant fee per 50 guests, based on 2 hour service

shrimp 'n grits

sauté shrimp on creamy grits + tasso gravy & pepper confetti
\$13.75 ++ per person

fajita station

marinated strips of beef or chicken + peppers & onions + flour tortillas with guacamole, sour cream, diced tomatoes, cheddar cheese and pico de gallo
\$13.75 ++ per person

pasta bar

tri-colored tortellini with marinara sauce + penne with alfredo sauce
\$12.25 ++ per person
add: italian sausage or meatballs \$2.00 ++

all items prepared to order and garnished appropriately

booth service offerings. relax and allow us to serve you.

bar packages

hosted bars

the host will be charged for the amount of liquor consumed based on the following price per drink

premium house brand liquor

\$6.00 ++

imported beer

\$5.00 ++

domestic beer

\$4.00 ++

house wine

\$7.00 ++

assorted soda

\$2.75 ++

cash bars

each guest to purchase his/her own drink based on the following price per drink

note: cash bar drink prices are inclusive of applicable tax

premium house brand liquor

\$7.00

imported beer

\$6.00

domestic beer

\$5.00

house wine

\$8.00

assorted soda

\$3.00

sparkling and non-sparkling water

\$3.00

alcohol policies

The sale and service of all alcohol in the Charlotte Convention Center and NASCAR Hall of Fame is regulated by the North Carolina Alcoholic Beverage Control Commission (ABC). It is our responsibility to administer and abide by the following rules:

- all alcoholic beverages must be dispensed by Charlotte Convention Center employees
- all attending guests must be able to produce valid picture identification upon request in accordance with North Carolina ABC laws
- Charlotte Convention Center staff reserves the right to refuse service to any patrons for any reason
- no beer, wine, or alcohol may be brought into the Charlotte Convention Center or NASCAR Hall of Fame by any person or outside service
- the Charlotte Convention Center requires a uniformed security guard at all functions where alcohol is being served (refer to Rules & Regulations for additional information)

bartenders

A bartender is required on all host and cash bars. As a general rule, we recommend one bartender per 100 guests. There is a three hour minimum for each bartender at a cost of \$100.00 plus \$25.00 for each additional hour.

booth service offerings. relax and allow us to serve you.

seattles best coffee cart

there is a one time set-up fee of \$275.00 for this package in addition to per day charge
prices based on a minimum of two days of service

seattle's best espresso, cappuccino, latte, caramel macchiato, dark roast drip regular & decaffeinated, hot chocolate & tazo tea variety

flavored syrups include hazelnut, cinnamon, vanilla, & caramel

package serves 300

300 cups minimum per day

\$1500.00 ++ each additional cup consumed over 300 is \$3.50 ++

bakery cart

there is a one time set-up fee of \$275.00 for all packages in addition to per day charge
prices based on a minimum of two days of service

300 jumbo cookies or pastries

all items baked fresh in booth

\$1200.00 ++ each additional item over 300 is \$3.50 ++ each

cookies

chocolate chip

white chocolate & macadamia nut

oatmeal raisin

pastries

danish (chocolate, cheese or mixed fruit)

smoothies

there is a one time set-up fee of \$175.00 for this package in addition to per day charge
prices based on a minimum of two days of service

package serves 300

includes (300) 12oz cups per day

\$1500.00 ++ per day with each additional cup at \$3.50 ++

please choose two of these flavors

strawberry

banana

strawberry/banana

mango orange

cappuccino

margarita

each drink will be served in a 12oz cup with a parasol but you may provide your own 12oz logo cups, if desired

electrical requirements

all power requirements are included in this package providing that there is access to a floor box within the booth, areas requiring creative solutions could be subject to additional charges

space requirements

all specialty carts require a minimum of 48sq. ft. or a footprint of 6'x8' unless a custom counter is provided with in the booth with sufficient size to handle the required equipment.

package includes two attendants / additional staff is available at the prevailing rate

electrical requirements

all power requirements are included in this package providing that there is access to a floor box within the booth, areas requiring creative solutions could be subject to additional charges

space requirements

all specialty carts require a minimum of 48sq. ft. or a footprint of 6'x8' unless a custom counter is provided with in the booth with sufficient size to handle the required equipment.

package includes two attendants / additional staff is available at the prevailing rate

electrical requirements

all power requirements are included in this package providing that there is access to a floor box within the booth, areas requiring creative solutions could be subject to additional charges

space requirements

all specialty carts require a minimum of 48sq. ft. or a footprint of 6'x8' unless a custom counter is provided with in the booth with sufficient size to handle the required equipment.

package includes two attendants / additional staff is available at the prevailing rate

questions? let us know if you need additional help.

food & beverage information

our commitment

As part of our commitment to the success of your event, we are pleased to offer our full service, in-house food service department. We are proud to offer a broad variety of menus, ranging from simple to elegant. Should you need assistance in creating special theme menus, we will be happy to provide options for your special event.

deposit/guarantee

All booth service functions require a 100% payment at the time of booking. Additional services added to the original order on site will be billed to the credit card on file at the time of service.

In an effort to conserve resources and reduce waste, our policy is to set rooms and prepare meals only for the actual number guaranteed.

All meals are prepared to order. Planners requiring any special dietary meals should consult with a catering sales manager, who will be glad to assist you in this process.

tax & service charge

All catered functions are subject to the appropriate sales tax and 20% service charge added to the total bill.

tax exemption

All groups or organizations filing a non-tax status must pay all sales tax at the time of billing. Please apply to the North Carolina Department of Revenue for reimbursement.

The letter of application must include:

- a copy of the Group Charter
- a "letter of determination" from the Federal Government concerning the group classification as a not-for-profit organization
- copies of receipts showing sales tax paid

The letter and the aforementioned items should be sent to:

Sales & Use Tax Division
NC Department of Revenue
P.O. Box 25000 | Raleigh, NC | 27640
Phone: 919.733.7983

The Mecklenburg County Tax Office will follow the state's lead in ruling on a refund of Mecklenburg County Prepared Food and Beverage Tax. If the state's ruling is positive, send the same information, along with a copy of the state's ruling to:

City-County Tax Office
Mecklenburg County
P.O. Box 32728 | Charlotte, NC | 28232
Phone: 704.336.6899

food & beverage exclusivity

The Charlotte Convention Center has exclusive food and beverage rights. Any outside vendors must be approved in writing by the Charlotte Convention Center's catering department.

The Charlotte Convention Center reserves the right to adjust menu prices depending on the location of your event within the Convention Center.

All prices are subject to change without notice.

convention cash. prepaid cash card makes life easy.

prepaid convention cash card

- Convenience of “Cash-less” transactions
- 10% off all food and beverage transactions
- One Account with multiple users
- One Master Statement
- Reporting of detail by user
- No more keeping up with receipts

Contact our Food Service Sales Team for this and all of your Food and Beverage needs!

704.339.6061



CHARISITE
CONVENTION
CENTER



