



HOTEL BALLAST

WEDDING PACKAGES

WILMINGTON, NORTH CAROLINA



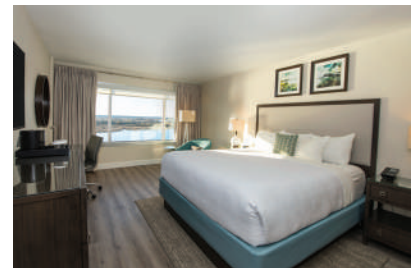
AT HOTEL BALLAST WE BELIEVE WEDDINGS SHOULD BE AS UNIQUE AS THE COUPLES WHO ARE CELEBRATING.

THE DIFFERENCE IS IN THE DETAILS AND WE TAKE CARE OF ALL OF THEM. EACH PACKAGE INCLUDES:



- Cocktail Reception
- Sit Down or Buffet Meal
- On-Site Wedding Coordinator
- Dance Floor Sized Appropriately for a Reception
- Bistro Tables with White Linen for a Cocktail Reception

- Choice of Reception Tables: Rounds or Family Style Seating
- Votive Candles for Each Table
- Floor Length White Linen with White Overlays
- Banquet Chairs (Chair Covers with Coordinating Sashes Available for \$5 per chair)
- Coordinating Napkin Colors
- Skirted Cake Table, Head Table, Gift Table, Escort Card Table
- Champagne (and/or Sparkling Cider) Toast for Each Guest
- Use of Tapestry Toasting Flutes for the Bride, Groom & Guests
- Use of Tapestry Cake Knife and Server for the Bride & Groom
- Custom Designed Wedding Cake
- Custom Designed Floral Table Arrangements for Wedding Reception
- Custom Room Diagram for Wedding Ceremony & Reception
- Complimentary Bridal Party Holding Room
- Preferred Guest Room Rates for your Wedding Guests
- Wedding Night Accommodations for the Bride & Groom in a Tapestry King Room
- Complimentary Breakfast in Bed for the Bride & Groom the Morning After the Reception
- Inclusive of All Taxes and Service Charges (Unless Otherwise Indicated)



THE PER PERSON PRICE LISTED IN EACH WEDDING PACKAGE ON THE FOLLOWING PAGES INCLUDES THESE ITEMS.



BRIDAL SUITE (not included in package)

Wilmington's most unique Bridal Suite is the perfect finishing touch for weddings and special events. Enjoy views of historic downtown Wilmington from this sophisticated 9th floor retreat featuring two living areas and a connecting king bedroom. Highlights include modern upholstered furnishings, local artwork, and luxe bedding finished with a goose-down duvet. Add this to your perfect day for only \$500. (Based on Availability | Normal Check In/Check Out Times Apply)

AMENITIES

- 3 Professionally Lit Makeup Consoles with Upgraded Power Outlets
- 49-inch LCD TV
- Full Bathroom and Powder Room
- Microwave
- Refrigerator
- Spacious Living Area
- Full length Wall Mirror





"It's Easy to Enjoy the Details When Someone Else is Taking Care of Them..."

CEREMONY VENUES

Your Wedding Ceremony can be hosted in one of our intimate event rooms, or overlooking the picturesque Cape Fear River. Ceremony sites are paired with reception sites based on size and ballroom selection, and are only offered in conjunction with a Wedding Reception.

RIVERVIEW TERRACE

Hotel Ballast is home of the largest riverfront event space in downtown Wilmington. With a spectacular view of the Cape Fear River, the Cape Fear Memorial Bridge, and the USS North Carolina Battleship, the Riverview Terrace offers a unique outdoor ceremony and/or reception setting.

The Riverview Terrace has a built in custom bar which can be utilized during cocktail hour or during your wedding reception. Seating arrangements vary depending on the amount of guests. Outdoor chair rental is included in the rental fee for the Riverview Terrace for up to 150 guests.

Friday Evenings Start at \$1500++

Saturday Days (until 4:00pm) Start at \$1500++

Saturday Evenings (5:00pm or later) Start at \$2000++

Sunday-Thursdays Start at \$1000++

Off Season Rental Discounts may apply. Speak with our Wedding Specialist.



RECEPTION VENUES

Whether you desire a more modest or extravagant Wedding Reception, each of our venues offers an intimate and unique opportunity to celebrate your special day.

CAPE FEAR BALLROOM

Enjoy an intimate and private candlelit setting for your ceremony and reception in the Cape Fear Ballroom. Take pleasure in a view of Historic Downtown Wilmington during cocktail hour in the Cape Fear Lobby. Enjoy the amenities of this newly renovated ballroom including beautiful new carpet, platinum wall sconces and modern chandeliers.

***Add \$15.00++ Per Person
(Minimum of 75 People)***

GRAND BALLROOM

The Grand Ballroom is our premier social catering venue designed with weddings in mind. The Southern Contemporary feel of the ballroom includes silk draperies, stylishly appointed light fixtures and sconces, with floor to ceiling windows overlooking the Cape Fear River. Your cocktail reception can be hosted in the elegant Grand Concourse which spills out onto our waterfront poolside patio.

***Add \$25.00++ Per Person
(Minimum of 100 People)***

Off Season Minimums may Apply. Speak with our Wedding Specialist.



THE RUBY PACKAGE

\$72.95 PER PERSON

Offered from 10:00am to 3:00pm on Saturdays & Sundays

Inclusive of Taxes and Service Charge

COCKTAIL RECEPTION

- **Grand Roasted Vegetable Display**
- **Choice of Two (2) Butler Passed Hors d'Oeuvres**
 - Franks in Puff Pastry
 - Sweet & Sour Meatballs
 - Vegetable Egg Rolls
 - Jalapeño Poppers with Ranch
 - Mac & Cheese Fritters
 - Spanikopita
 - Beef Skewers
 - Sweet Potato & Bacon Quesadilla
 - Mini Country Ham Biscuits
 - Mini Chicken Quesadillas
 - Antipasto Skewers
 - Crab Stuffed Mushrooms
 - Mini Crab Cakes
 - Bacon Wrapped Scallops
 - Mini Beef Wellington
 - Wild Mushroom & Caramelized Onion Tarts



THE WEDDING BRUNCH BUFFET

- **Freshly Baked Croissants and Muffins**
- **Sliced Fresh Fruit Display**
- **Selection of Two (2) Salads**
 - **Spinach Salad**
Fresh Spinach Tossed with Shiitake Mushrooms, Crumbled Bacon, Croûtons & Chopped Egg Served with Honey Mustard Dressing
 - **Classic Caesar Salad**
Crisp Romaine Tossed with Caesar Dressing & Topped with Herb Croûtons & Parmesan Cheese
 - **Hilton Garden Salad**
Tossed Garden Greens Tossed with Fresh Vegetables & an Assortment of Dressings
 - **Mozzarella & Tomato**
Freshly Sliced Mozzarella, Tomatoes & Basil Topped with Balsamic Vinaigrette
- **Chef-Attended Omelet Station**
(\$100.00 Attendant Fee Per 75 Guests)
- **Breakfast Sausage or Crispy Bacon**
- **Chicken Kiev**
Chicken Breast Stuffed with Herb Butter and Breaded with an Herb Panko, Finished in a White Wine Sauce
- **Blackened Salmon**
Salmon Dusted in Blackening Seasoning and Topped with a Cajun Shrimp Sauce
- **Choice of Roasted Red Potatoes, Herb Rice Pilaf, or Herb Scallop Potatoes**
- **Seasonal Fresh Vegetables**
- **Freshly Baked Rolls & Sweet Cream Butter**
- **Assorted Juices, Coffee & Iced Tea**



THE BRUNCH BAR

(Additional \$7.00 Per Person Per Hour)

- **Mimosa & Bellini Bar**
Featuring Assorted Fruit Nectars, Juices & Fruit Garnishes
- **Bloody Mary Bar**
Featuring Curly Bacon, Olives, Lemons, Limes, Assorted Hot Sauces, Pickled Onions, Celery & Fresh Horseradish

THE AMETHYST PACKAGE

\$85.95 PER PERSON

A Heavy Hors d'Oeuvres and Stations Reception, Cocktail Reception Served for (1) Hour, Food Stations & Culinary Displays are Offered for a Maximum of Two (2) Hours. Reception Style Seating is Encouraged

Inclusive of Taxes and Service Charge

COCKTAIL RECEPTION

Served for the First Hour

- Imported & Domestic Cheese Display Garnished with Fresh Fruit and Berries
- Garden Fresh Vegetable Display with Assorted Dips

Hors d'Oeuvres

- Selection of Four (4) Hot Hors d'Oeuvres
 - Vegetable Egg Rolls
 - Jalapeño Poppers with Ranch
 - Mac & Cheese Fritters
 - Spanikopita
 - Antipasto Skewers
 - Ratatouille Tart
 - Franks in Puff Pastry
 - Sweet Potato & Bacon Quesadilla
 - Mini Country Ham Biscuits
 - Mini Chicken Quesadilla
 - Sweet & Sour Meatballs
 - Wild Mushroom & Caramelized Onion Tarts
 - Crab Stuffed Mushrooms
 - Mini Crab Cakes
 - Bacon Wrapped Scallops
 - Seared Tuna with Seaweed Salad & Wasabi
 - Mini Beef Wellington
 - Hibachi Beef Skewers



Drink Station

(Additional \$7.00 ++ Per Person)

- (3) Hour Service
- Freshly Brewed Coffee, Tea and Decaffeinated Coffee
- Sweet & Unsweetened Iced Tea
- Fruit Infused Water

CULINARY STATIONS

Choice of Two (2) Culinary Stations

Deluxe Pasta Station

- Selection of Two (2) Pastas:
Penne, Linguine, Tortellini, or Farfalle
- Selection of Two (2) Sauces:
Pomodoro, Alfredo, Bolognese, Pesto or Vodka Sauces
- Featuring the Following Ingredients:
Grilled Chicken, Italian Sausage, Zucchini, Mushrooms, Onions, Peppers, Tomatoes, Parmesan, Garlic & Herbs
- Includes Warm Breadsticks

Carving Station

(\$100 Chef Attendant Fee applies)

- Served with Silver Dollar Rolls & Appropriate Sauce
- Selection of One Carved Meat
Steamship Round, Roasted Breast of Turkey, Apple Smoked Ham

Mashed Potato Bar

- Red Bliss, Golden Yukon & Sweet Potatoes
- Served with the Following Selections:
Cheddar Cheese, Bacon, Sautéed Mushrooms, Caramelized Onions, Parmesan Cheese, Scallions, Sour Cream, Roasted Red Peppers & Sun-Dried Tomatoes

Salad Station

- Selection of Two (2) Salads
 - **Spinach Salad:** Spinach Leaves with Chopped Egg, Crumbled Bacon, Shiitake Mushrooms, Red Onion & Herb Croutons in Sweet Balsamic Mustard Dressing
 - **Caesar Salad:** Romaine Lettuce Tossed with Caesar Dressing, Shaved Parmesan, & Herb Croutons
 - **Garden Salad:** Seasonal Greens Served with Strawberries, Mandarin Orange Segments, Candied Pecans & Bleu Cheese Crumbles with Raspberry or Balsamic Vinaigrette

THE AMETHYST PACKAGE CONT.

Enhanced Culinary Stations Available for an Additional Charge

ENHANCED CULINARY STATIONS

Available for an additional charge

Southern Shrimp & Grits Station

Additional \$7.00++ Per Person

A Southern Favorite with Seasoned Gulf Shrimp, Melted Cheddar Cheese, Mushrooms, Apple Smoked Bacon & Fresh Scallions

Steak Diane Station

Additional \$8.00++ Per Person

Petite Tenderloin Sautéed with Mushrooms & Topped with a Dijon Brandy Demi-Glaze Served on a Herb Toast Point

Macaroni & Cheese Station

Additional \$4.00++ Per Person

Macaroni with Your Choice of Jalapeño Jack or Cheddar Cheese and Chef's Choice of Assorted Toppings

Charcuterie

Additional \$10.00++ Per Person

Sopressatta, Capicola, Salami, NC Regional Cheeses, Olive Assortment, House Jam, Local Honeycomb, Crackers & Smoked Almonds



THE SAPPHIRE PACKAGE

\$89.95 – \$96.95 PER PERSON

*A Buffet Style Reception**Depending on Entrée Choice*

COCKTAIL RECEPTION

- Imported & Domestic Cheese Display Garnished with Fresh Fruit and Berries
- Fresh Vegetable Display with an Assortment of Dipping Sauces
- Choice of Two (2) Butler Passed Hors d'Oeuvre
 - Franks in Puff Pastry
 - Sweet & Sour Meatballs
 - Vegetable Egg Rolls
 - Jalapeño Poppers with Ranch
 - Mac & Cheese Fritters
 - Spanikopita
 - Beef Skewers
 - Sweet Potato & Bacon Quesadilla
 - Mini Country Ham Biscuits
 - Mini Chicken Quesadillas
 - Antipasto Skewers
 - Crab Stuffed Mushrooms
 - Mini Crab Cakes
 - Bacon Wrapped Scallops
 - Mini Beef Wellington
 - Wild Mushroom & Caramelized Onion Tarts



DESSERT COURSE

- Custom Designed Wedding Cake

BUFFET SELECTIONS SALADS

- Selection of Two (2) Salads
 - Spinach Salad
Fresh Spinach Tossed with Shiitake Mushrooms, Crumbled Bacon, Croûtons & Chopped Egg Served with Honey Mustard Dressing
 - Classic Caesar Salad
Crisp Romaine Tossed with Caesar Dressing & Topped with Herb Croûtons & Parmesan Cheese
 - Ballast Salad
Baby Greens, Dried Cranberry, Candied Pecans, Feta Cheese and Balsamic
 - Caprese Pasta Salad
Freshly Sliced Mozzarella, Tomatoes & Basil Italian Herbs Tossed with Balsamic Vinaigrette

ENTRÉES

Two Entrées - \$89.95 Per Person**Three Entrées - \$93.95 Per Person****Four Entrées - \$96.95 Per Person**

- Selection of One (1), Two (2) or Three (3) Hotel Ballast Signature Entrées
 - Roasted Pork Loin
With Apple Brandi Demi
 - Drunken Beef
Tenderloin Medallions Topped with Pickled Onions Jus
 - Braised Beef Short Ribs
Beef Short Ribs Braised with Caramelized Onion Demi
 - Roasted Sirloin
Top Roasted Sirloin with a Red Wine & Wild Mushroom Sauce
 - Statler Chicken (bone in) (gf)
Roasted Garlic and Rosemary Tomato Broth
 - Boursin Chicken
Panko Crusted with Boursin Cream
 - Grilled Salmon
Grilled Fresh Salmon with a Mustard Dill sauce
 - Vegetable Primavera
Fresh Seasonal Vegetables tossed with Creamy Alfredo Sauce over Pasta
 - Seasonal Fresh Catch
Topped with Parmesan Bacon Crust with Tomato Cream
 - Steamship Round Carving Station
\$100.00 Chef Attendant Fee Applies
Herb Crusted and Slow Roasted. Served with Peppercorn Gravy, Horseradish Cream Sauce and Silver Dollar Rolls
 - Chefs Seasonal Selection of Vegetable and Starch, Rolls, Sweet Cream Butter, Coffee and Iced Tea Service

THE DIAMOND PACKAGE

\$84.95 – \$99.95 PER PERSON

A Plated Dinner Reception

Depending on Entrée Choice

Entrée Selections Must be Pre-Selected and Provided to Your Wedding Coordinator Five (10) Days Prior to Your Event. Selections Should be Indicated on Your Guests' Place Cards that are Provided by Client.

COCKTAIL RECEPTION

- **Imported & Domestic Cheese Display Garnished with Fresh Fruit and Berries**
- **Fresh Seasonal Fruit Display Served with Yogurt Dip**
- **Selection of Three (3) Butler Passed Hors d'Oeuvres**
 - Franks in Puff Pastry
 - Sweet & Sour Meatballs
 - Vegetable Egg Rolls
 - Jalapeño Poppers with Ranch
 - Mac & Cheese Fritters
 - Spanikopita
 - Beef Skewers
 - Sweet Potato & Bacon Quesadilla
 - Ratatouille Tart
 - Coconut Shrimp with Rum Sauce
 - Seared Tuna with Seaweed Salad & Wasabi Cream
 - Mini Country Ham Biscuits
 - Mini Chicken Quesadillas
 - Antipasto Skewers
 - Crab Stuffed Mushrooms
 - Mini Crab Cakes
 - Bacon Wrapped Scallops
 - Mini Beef Wellington
 - Wild Mushroom & Caramelized Onion Tarts
 - Smoked Salmon Mousse with Cucumber & Tobiko
 - Chilled Jumbo Shrimp
 - Bloody Mary Shrimp Shooters

FIRST COURSE

- **Selection of One (1) Hotel Ballast Signature Salad**
 - **Traditional Caesar Salad**
Crispy Romaine Lettuce Tossed with Caesar Dressing and Sprinkled with Asiago Cheese, Grape Tomatoes & Topped with Herb Croûtons and Classic Caesar Dressing
 - **Spinach Salad**
Fresh Spinach Tossed with Pecans, Eggs, Onions, Mushrooms, Tomatoes, and Crumbled Bacon, Served with Honey Bacon Vinaigrette
 - **Ballast Salad**
Baby Greens, Dried Cranberry, Candied Pecans, Feta Cheese and Balsamic

MAIN COURSES

Selection of One (1), Two (2), or Three (3) Entrée Selections

Poultry

- **Statler Chicken (bone in) (gf)**
\$88.95 Per Person
Roasted Garlic and Rosemary Tomato Broth
- **Herb Chicken**
\$89.95 Per Person
Boneless Chicken Breast Roasted with Herbs & Thyme Butter
- **Chicken Marsala**
\$89.95 Per Person
Boneless Chicken Breast Grilled with a Shiitake Mushroom Sauce

Pork

- **Applewood Pork Filet**
\$86.95 Per Person
A Medallion of Pork Filet Wrapped in Applewood Bacon & Topped with an Apple and Herb Crust Resting on Brandy Mustard Glaze
- **Pork Loin**
\$87.95 Per Person
With Apple Brandi Demi
- **Pork Chop**
\$85.95 Per Person
Dijon Cream Sauce



THE DIAMOND PACKAGE CONT.

\$81.95 – \$99.95 PER PERSON

*A Plated Dinner Reception**Depending on Entrée Choice*

MAIN COURSES CONTINUED

Beef

- **Shoulder Tender**
\$96.95 Per Person
Crusted in Pepper with a Sherry & Shallot Cream Sauce
- **Grilled Sirloin**
\$98.95 Per Person
Served with a horseradish and Mustard Demi Glaze
- **Filet Mignon**
\$Market Price
Seared with a Red Wine and Mushroom Reduction
- **Tenderloin**
\$99.95 Per Person
Tenderloin Filet with Three Peppercorn Demi

Fish

- **Blackened Salmon**
\$87.95 Per Person
Salmon Dusted in Blackening Seasoning and Topped with a Cajun Shrimp Sauce
- **Low Country Crab Cakes**
\$89.95 Per Person
With Roasted Garlic Aioli
- **Mahi Mahi Provencal**
\$89.95 Per Person
With a Lemon, Tomato and Herbs
- **Broiled Lobster Tail**
\$Market Price
Beurre Blanc

Vegetarian

- **Portobello Torte**
\$81.95 Per Person
Herb Marinated Portobello Mushroom Cap Topped with Grilled Julienned Vegetables and Boursin Cream Sauce
- **Eggplant Napoleon**
\$82.95 Per Person
Grilled Eggplant Layered with Sautéed Carrots, Red and Green Peppers and Mushrooms in a Herb Tomato Sauce

Duo's

- **Surf & Turf**
\$99.95 Per Person
Filet Medallion with Mushroom Demi & Crab Cake
- **Land & Sea**
\$93.95 Per Person
Herb Crusted Beef Shoulder Tender and Grouper with Caper Butter Wine Sauce
- **Farm & Ocean**
\$91.95 Per Person
Statler Chicken with Roasted Red Pepper Cream Sauce with Lemon & Garlic Grilled Shrimp



Chefs Seasonal Selection of Vegetable and Starch, Rolls and Butter

Coffee and Iced Tea Service

Wedding Cake



EMERALD ENHANCEMENTS

Additional Ideas and Options to Add to Any Part of the Reception

ADDITIONAL CHARGE PER PERSON

These Enhancements are Subject to Tax and Service Charge

RAW BAR

Unlimited Seafood for One (1) Hour to Serve 100 Guests
\$14.00++ Per Person

Selection of Three (3)

- Shrimp Cocktail
- Fresh Crab Claws
- Fresh Oysters on the ½ Shell
- Fresh Clams on the ½ Shell

Served with Cajun Butter, American Cocktail Sauce,
 Lemon Lime and Remoulade



LATE NIGHT FUN

Based on 60 Minutes of Service

SWEET

Candy Buffet

\$7.50++ Per Person for 75-150 Guests

Includes Four Novelty Candies in Your Choice of Colors

Deluxe Dessert Bar

\$8.00++ Per Person

Freshly Baked Cookies, Brownies, Blondies, Bite Size Dessert
 Bars and Mini Pastries; Served with Assorted Milks

Dessert Shooters

\$250.00++ for 100 Shooters

Including S'mores, Banana Pudding & Cheesecake Served in Tall
 Shooter Glasses

Banana Foster Flambé

\$8.00++ Per Person

(\$100.00++ Attendant Fee)

Ripe Bananas, Brown Sugar and Sweet Butter Flambéed with
 Spiced Rum and Vanilla Ice Cream

Supreme Coffee or Hot Cocoa Bar

\$5.00++ Per Person

Premium Blend Coffees Served with Assorted Flavored Syrups,
 Creamers, Toppings and Biscotti

-SALTY-

Miniature Burger Sliders

\$6.00++ Per Person

Grilled Mini Burgers with Melted Wisconsin Cheddar Cheese
 Served with Shoestring French Fries

Deluxe Tater Tots Station

\$8.00++ Per Person

Fried Tater Tots Topped with Assorted Toppings

Deluxe Nachos Bar

\$7.00++ Per Person

Tri-Colored Tortilla Chips, Salsa, Sour Cream, Queso, Shredded
 Lettuce, Jalapeños and Mini Chicken Quesadillas

Assorted Pizza Bar

\$8.00++ Per Person

Classic Pepperoni, Roasted Vegetable Medley, Four Cheese and
 BBQ Naan Bread Pizzas



\$100.00 Bartender Fee Applies Per Bartender; Ask your Wedding Coordinator about Signature Cocktails & Specialty Bars!

\$250 Bar Set Up Fee Per Bar, Waived with Over \$500 in Bar Sales; Host Bar Service Prices are Subject to Prevailing Tax and 22% Service Charge

HOST BAR

Beverage Service invoiced to the event on a Per Drink Basis

Domestic Beer \$4.00	Premium Brand Cocktail \$7.00
Imported Beer \$5.00	Ultra Premium Brand Cocktail \$8.00
House Brand Cocktail \$6.00	Imported Cordials \$8.00
House Wine (Glass) \$6.00	Soft Drink \$3.00
Premium Wine Havenscourt \$7.00	Bottled Water \$3.00
Ultra Premium Wine See Wine List	

CASH BAR

Guests Purchase Their Own Drinks; Prices include Tax and Service Charge

Domestic Beer \$4.50	Ultra Premium Brand Cocktail \$9.00
Imported Beer \$5.50	Imported Cordials \$8.50
House Brand Cocktail \$6.50	Non-Alcoholic Beer \$6.50
Premium Brand Cocktail \$7.50	Soft Drink \$3.25
House Wine \$7.00	Bottled Water \$3.25
Premium Wine \$8.00	

UNLIMITED HOST BAR

House Brands (Tier 1)

\$13.00 Per Person 1st Hour;
\$9.00 Per Person 2nd Hour;
\$7.00 Per Person for each additional hour

- **Liquors:** Castillo Rum, Gilbeys Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Montezuma Tequila, Inver House Scotch & Smirnoff Vodka
- **Wine:** Copperridge Wines
- **Domestic, Imported Beer**

Premium Brands (Tier 2)

\$16.00 Per Person 1st Hour; \$11.00 Per Person 2nd Hour;
\$9.00 Per Person for Each Additional Hour

- **Liquors:** Bacardi, Malibu & Sailor Jerry Rum, Dewar's Scotch, Tanqueray Gin, Jose Cuervo Gold Tequila, Jack Daniels Whisky, & Absolute Vodka
- **Wine:** Canyon Road Wines
- **Domestic, Imported Beer**

Ultra Premium Brands (Tier 3)

\$23.00 Per Person 1st Hour; \$15.00 Per Person 2nd Hour;
\$12.00 Per Person for Each Additional Hour

- **Liquors:** Sailor Jerry & Malibu Rum, Johnny Walker Red Scotch, Gentleman's Jack, Bombay Sapphire Gin, Jose Cuervo 1800, Makers Mark, Grey Goose Vodka, & Crown Royal
- **Wine:** Kendall Jackson Wines
- **Domestic, Imported Beer**

Beer, Wine and Soda Bar

\$9.00 Per Person, Per Hour

- **Liquors:** Budweiser, Bud Light, Corona, Yeungling, Michelob Ultra, Miller Lite, Coors Light
- **Wine:** Coastal Vines Wines



WINE LIST

All Wines are Subject to Prevailing Tax and 22% Service Charge

WINES BY THE GLASS

House Wine Selections by Coastal Vines

\$6.00

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel

House Wine Selections by Havenscourt

\$7.00

Chardonnay, Pinot Grigio, Cabernet Sauvignon & Merlot

WINES BY THE BOTTLE

All Bottles Listed Below Are Ordered by the Bottle & Are Available to Be Served Tableside

Champagne/Sparkling

Pierre Chainier Brut

France

\$28.00

Benvolio Prosecco Glera

Italy

\$28.00

Carneros Estates Brut Cuvee

California

\$42.00

Nicolas Feuillate Brut Reserve

France

\$60.00

White Wine

Benvolio Pinot Grigio

Friuli, Italy

\$28.00

Barrymore Pinot Grigio

Monterey, California

\$28.00

La Crema Pinot Gris

Monterey, California

\$30.00

Willakenzie Pinot Gris

Willamette, Oregon

\$37.00

Carmel Road Riesling, Arroyo Seco

California

\$28.00

Murphy-Goode "The Fume" Sauvignon Blanc

North Coast, California

\$28.00



CA Matanzas Creek Sauvignon Blanc

Sonoma, California

\$32.00

Galerie Naissance Sauvignon Blanc

Napa, California

\$44.00

Kendall-Jackson Vintner's

Reserve Chardonnay

California

\$30.00

Cambria "Benchbreak" Chardonnay

Santa Maria Valley, California

\$30.00

Hartford Court Chardonnay

Russian River, California

\$40.00

Red Wine

La Crema Pinot Noir

Monterey, California

\$30.00

Liberated Pinot Noir

Monterey, California

\$38.00

Neilson "By Byron" Pinot Noir

Santa Barbara, California

\$36.00

Siduri Pinot Noir,

Willamette, Oregon

\$38.00

Murphy-Goode Merlot

California

\$28.00

Freemark Abbey Merlot

Napa, California

\$46.00

Edmeades Zinfandel

Medicina, California

\$30.00

Tenuta di Arceno Chianti Classico

Tuscany, Italy

\$34.00

Silver Palm Cabernet Sauvignon

North Coast, California

\$30.00

Arrowood Cabernet Sauvignon

Sonoma, California

\$38.00

Stonestreet Cabernet Sauvignon

Alexander Valley, California

\$46.00

PRICING FOR CHILDREN:

Children ages 3-12 are half of the adult package price. Contact your Wedding Coordinator for child friendly menu options. Unlimited non-alcoholic beverage service can be provided for those under 21. See your wedding coordinator for details.

VENDOR MEALS:

Should you wish to provide food & non-alcoholic beverages to these individuals, \$35.00++ per professional will be added to your final total. This must be given in your final guarantee.

PARKING:

Based on business demands at the time of the event, parking is not guaranteed in the Hotel Ballast lots. Additional parking facilities are available in the Downtown Wilmington Area. Ask your Wedding Coordinator for additional information. Parking fees in effect at the time of your event will apply.

OVERNIGHT ACCOMMODATIONS

The wedding package includes a Standard King Room for the Bride & Groom on their wedding night along with breakfast in bed. (You must call to order breakfast in bed through room service and present the Breakfast Voucher provided.)

If you wish to upgrade to a suite, please contact your Wedding Coordinator for pricing. We are happy to set up a **courtesy block** for your overnight guests.

Depending on the dates and availability, we can set aside (10) rooms at a discounted rate with no financial obligation to you. Guests are responsible for making their own reservation and payment. Additional rooms are based on availability.

Reservations must be made one month prior to the check-in date in order to receive the discounted room rate.

VENDORS:

Services provided by our preferred vendors are included within your wedding package. Client is responsible for booking all other outside vendors. A vendor list is provided in this packet for your convenience.

PACKAGE PRICING GUEST COUNT

All wedding Packages are based on a minimum of at least seventy five (75) guests. Additional costs will apply if counts fall below minimum. (\$100.00++ per person) Ask your Hotel Ballast Coordinator for details.

PAYMENT AND DEPOSIT SCHEDULE:

- A deposit of 50% of your room event is due upon signing the contract.
 - Six (6) months prior to the event, 25% deposit due
 - Final payment due 5 business days prior to the event
 - All deposits are non refundable
- We accept cash, certified check, or credit cards. Personal checks will NOT be accepted within 10 days of your event. Please make checks payable to Hotel Ballast.*

MENU TASTING & DETAILING APPOINTMENT

A Menu Tasting may be arranged at a discounted rate once the signed contract & payment arrangements are approved. Menu tasting is available & included for the Sapphire & Diamond package only. Tastings are not included for the Amethyst or Pearl Packages.

Your Wedding Coordinator will contact you 3-4 months prior to your date to schedule a time for your detailing appointment. This appointment will include your tasting with our Executive Chef, Floral Design, as well as your Cake Tasting & Design. All other logistics & details will be covered at this time with your Wedding Coordinator.

In an effort to accommodate the vendors & kitchen staff due to other events taking place, we regretfully cannot provide these appointments on the weekends. Detailing appointments can be scheduled **Tuesday's-Thursday's from 10am-4pm**. Please contact your Wedding Coordinator to schedule the appointment. Again, these appointments generally take place **3 months prior to the event date**. Tasting plates are \$35.00++ per plate.

EVENT CONTRACT/BANQUET EVENT ORDER

Following your detailing appointment you will receive a Banquet Event Order from your Wedding Coordinator summarizing the details for your event. We request that the details are confirmed and signed no less than 30 days prior to your event date. Your final head count/guarantee will be due 10 business days prior to the event.

DIAMOND PACKAGE PLATED DINNER

Weddings with a plated menu may choose up to three (3) selections. If two (2) selections are chosen, the price is the higher of the two choices. If three (3) selections are chosen the price is the highest of the three plus an additional \$5.00 Per Person.

Hotel Ballast is a NON SMOKING Facility.

Hotel Ballast looks forward to working with you on a memorable and successful wedding!

VENDOR INFORMATION

Cake | One Belle Bakery
(910) 769-3280
cake@onebellebakery.com

Your Custom Wedding Cake is included in your package. You will pick flavors to sample and design your dream cake your detailing appointment prior to the wedding. One Belle can also assist with cupcakes, cookies, doughnuts and anything else you envision on your special day (additional separate charges apply)

Flowers | A Beautiful Event
Wendy Wright
Cell & Work: (910) 327-0877
wendy@abeautifulevent.net

(1) Floral Centerpiece per Table (8-10) Chairs is included in your package. You will pick your florals at your detailing appointment prior to the wedding. Wendy can also assist with Ceremony Flowers, Arbor Arrangements, Cake Florals, Buffet Pieces and anything else you may need (additional separate charges apply)



TAPESTRY COLLECTION
BY HILTON

Tenting | Party Suppliers
(910) 791-0024
<https://www.partysuppliers.net/>

If you decide to tent the Terrace you can- Party Suppliers can walk you through anything you may need (Lighting, air/heat etc.) They also can do chivari chairs, farm tables and conversation seating. (additional separate charges apply)

Drape | Hotel Ballast
Draping the Arbor is available through Hotel Ballast for \$350++

Lighting | Hotel Ballast
Edison Lighting for the Terrace is available through Hotel Ballast for \$350++

301 N Water Street | Wilmington, North Carolina 28401

HOTELBALLAST.COM