

Kimpton Tryon Park Hotel



Wedding Packages

KIMPTON
TRYON PARK
HOTEL

KIMPTONHOTELS.COM

KIMPTON®
hotels & restaurants

All Wedding Packages Include:

- (4) Butler-Passed Hors D'oeuvres
- 4-Hour Signature Bar Package
- Floor-length White
- Wedding Cake
- Complimentary Champagne Toast
- Walnut Dance Floor
- Complimentary Cake Cutting & Service
- Complimentary Wedding Suite for Two Nights

Plated | \$164++

3-Course Plated Dinner to Include:

- 1 Starter Course
- 1 Entrée Course
- Wedding Cake

Buffet | \$169++

Buffet to Include:

- 1 Starter
- 2 Entrées
- 4 Accompaniments

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Wine Service with Dinner

Premier Plated | \$184++

4-Course Plated Dinner to Include:

- 1 Starter Course
- 2 Entrée Courses
(Split Dual Plate)
- Wedding Cake

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Wine Service with Dinner

Butler-Passed Hors D'oeuvres

Selection of (4) Items

CHILLED

Whipped Ricotta Bruschetta, *Cracked Pistachio, Lavender Honey*

Roasted Squash, *Whipped Burrata, Arugula*

Roasted Cauliflower, *Olive Tapenade*

Deviled Egg, *Calabrian Chile Agrodolce*

Crab Salad, *Shaved Fennel*

Seasonal Seafood Crudo, *Citrus, Puffed Quinoa*

Johnnycake with Smoked Trout, *Smoked Paprika Aioli*

Oysters, *Seasonal Mignonette*

Cherry Chocolate Cake Bites

Jarred Tiramisu, *Chocolate Dipped Ladyfinger*

WARM

Braised Oxtail Bruschetta, *Talegio Fonduta*

N'duja Bruschetta, *Giardiniera*

Wood-Roasted Shrimp, *Celery Leaf, Arrabiatta*

Fried Calamari, *Calabrian Aioli*

Fried Polenta, *Pomodoro*

Fried Brussels Sprout, *Saba, Parmesan*

Tomato Soup Shooter, *Burrata*

Smoked BBQ Chicken on Toast Point, *Slaw*

Quinoa, Corn, Black Bean Fritter

Grilled Hanger Steak, *Salsa Verde, Gorgonzola*

BBQ Pork Belly, *Bean Sprouts*

Gourmet Displays

Package Enhancement
\$14 per person, per display

SEASONAL CRUDITÉ

Vine-Ripe Tomatoes, Asparagus
Green Beans, Cucumbers, Celery, Baby Carrots
Bell Peppers & Seasonal Vegetables
-
Hummus, Ranch & Cucumber-Yogurt Dip
Blue Cheese Dip, Talegio Fonduta

CHEESE BOARD

Chef's Selection of Local Cheeses (5)
-
Slivered Almonds, Honey Comb,
Grapes

ANTIPASTO DISPLAY

Marinated Mozzarella, Parmigiano-Reggiano
Prosciutto di Parma
Herb Citrus Marinated Olives and Artichokes
Roasted Garlic Oil Marinated Peppers
Grilled Marinated Eggplant
-
House-Made Focaccia and Crostinis

PIMENTO CHEESE BAR

Pickled Vegetables
-
Pretzel Chips and House Breads

BRUSCHETTA

Braised Oxtail
Whipped Ricotta
N'Duja
Wood-Fired Shrimp
Roasted Cauliflower

CHARCUTERIE BOARD

Chef's Selection of Cured Meats
Fig Jam
Gardiniera
-
House-Made Bread and Lavash

Starters

Includes Fresh Dinner Rolls & Butter, Iced Tea, Freshly Brewed Coffee & Hot Teas

SIGNATURE SALADS

Queen's Chop Salad

Gem Lettuce, Pickled Peppers, Farmer's Cheese, Tomato, Cucumber
Red Wine Vinaigrette

Classic Caesar Salad

Baby Romaine, Cherry Tomato, Fried Capers, Sourdough Crouton
Caesar Dressing (with or without Anchovy Flavor)

Wedge Salad

Iceberg Lettuce, Crispy Prosciutto, Shaved Radish, Shaved Beets
Gorgonzola Dressing

Quinoa Salad

Shaved Kale, Cucumber, Corn
Lemon Mint Oil Dressing

FALL/WINTER SALADS

(Please inquire if in season)

Seasonal Vegetable Salad

Shaved Beets, Pumpkin, Celery Root, Apple
Mushroom Sherry Vinaigrette

Butternut Squash Salad

Roasted Squash, Frisee, Arugula, Feta Cheese, Pistachio
Cinnamon Scented Vinaigrette

SPRING/SUMMER SALADS

(Please inquire if in season)

Watermelon Salad

Mizuna, Feta, Pistachios,
Lemon-Honey Vinaigrette

Tomato-Mozzarella

Balsamic Reduction, Arugula, Basil

Appetizers

Package Enhancement
\$8 per person

Corn Soup
Chive Oil

--

Truffle Potato Croquette (v)
Black Pepper Aioli

--

Crab Cake
Remoulade, Petite Herb Salad

--

Lamb Chop
Mint Chimichurri

--

Fried Brussel Sprouts (v)
Saffron Yogurt

Entrées

* Some Items May Not Be Available for Buffet *

Braised Short Ribs

Smoked Cheddar Polenta
Pickled Onion, Sauce Zingara

Seared Chicken Breast

Anson Mills Grits, Herb Salad
Chicken Jus

Roasted Salmon

English Pea Puree, Shaved Radish
Corn Succotash, Pea Shoot Salad, Lemon

Cheese Tortellini (v)

Mushroom Bolognese
Oregano Scented Breadcrumbs

Roasted Squash Lasagna (v)

Fontina Fonduta,
Roasted Mushrooms

Grilled Hanger Steak

Whipped Potato, Cipollini Onion,
Demi-Glace, Glazed Seasonal Beans

Organic Free Range Airline

Chicken Breast

Garlic Braised Kale, Fingerling Coins,
Natural Jus

Roasted Branzino

Shellfish Nage, Cauliflower Purée,
Roasted Cauliflower

Grilled Pork Loin

Herb Gnocchi, Roasted Mushroom,
Apple-Mustard Pork Jus

Bucatini Pasta (v)

Spicy Cherry Tomatoes, Broccoli Rabe,
Pecorino – Romano Cheese

Upgrade Options (Please Inquire for Pricing)

Grilled Filet Mignon

Zucchini Purée, Cauliflower Couscous,
Compressed Celery, Demi-Glace

Organic Free Range Pan Roasted Half Chicken

Roasted Fingerling Potato
Charred Broccolini, Citrus Chicken Jus

Roasted Rack of Lamb

Ratatouille Terrine,
Allspice-Scented Lamb Jus

Seared Chilean Sea Bass

Succotash, Vine Ripe Tomatoes,
Pea Shoots

Action Stations

Build-Your-Own Food Stations Package

OR

Enhancement to Buffet Package

* Minimum of (3) Stations Required for Food Stations Package *

RAW OYSTERS | Market Price

Sold per 40

SEAFOOD TOWER | Market Price

King Crab Legs
Lobster Tail
Drawn Butter
Oyster
Poached Prawns

MASHED POTATO STATION | \$17 per Person

Roasted Garlic Butter, Fine Herbs, Guanciale, Spinach,
Roasted Chiles, Aged Cheddar, Pepperjack and Lime Crema

Protein Additions:

Grilled Chicken Breast | \$7 per Person

Andouille | \$7 per Person

Sautéed Shrimp | \$7 per Person

Poached Lobster | \$7 per Person

PASTA STATION | \$20 per Person

CHOOSE TWO PASTAS: Cavatelli, Rigatoni, Spaghetti, Fusilli

CHOOSE TWO SAUCES: Marinara, Amatriciana, Alfredo, Pesto

Vegetable Choices of Spinach, Broccolini, Roasted Squash,
Grilled Peppers and Roasted Mushrooms

Protein Additions:

Braised Beef | \$7 per Person

Grilled Chicken | \$7 per Person

Sautéed Shrimp | \$7 per Person

Meatballs | \$7 per Person

RISOTTO STATION | \$22 per Person

Pomegranate Seeds, Spinach, Guanciale, Roasted Chiles,
Caramelized Onion, Roasted Squash and Roasted
Mushrooms

Protein Additions:

Grilled Chicken Breast | \$7 per Person

Andouille | \$7 per Person

Sautéed Shrimp | \$7 per Person

Poached Lobster | \$10 per Person

Action Stations (cont.)

Build-Your-Own Food Stations Package

OR

Enhancement to Buffet Package

* Minimum of (3) Stations Required for Food Stations Package *

BBQ STATION | \$38 per Person

Braised Brisket, Smoked Chicken Thigh, Pulled Pork,
Carolina Mustard BBQ Sauce, Smoked Molasses BBQ,
Sweet N' Hot Vinegar, Hushpuppies, Pickles, Mini Brioche

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Braised Collard Greens
House - Made Corn Bread

Mac N Cheese STATION | \$18 per Person

Roasted Poblano and Pepperjack Mornay, Aged Yellow Cheddar
and Caramelized Onion Mornay, Grilled Corn, Guanciale, Spinach,
Chive Gremolata, Roasted Baby Bell Peppers, Pico de Gallo and Roasted Mushrooms

Protein Additions:

Grilled Chicken Breast | \$7 per Person

Andouille | \$7 per Person

Sautéed Shrimp | \$7 per Person

Braised Beef | \$7 per Person

Poached Lobster | \$10 per Person

Carving Stations

Build-Your-Own Food Stations Package
OR
Enhancement to Buffet Package

* Minimum of (3) Stations Required for Food Stations Package *

ROASTED PRIME RIB | \$28 per Person

Southwest Mustard
Roasted Fingerling Potato
Artisan Roll

HERB CRUSTED BEEF TENDERLOIN | \$30 per Person

Thyme Demi Glace
Whipped Potato
Artisan Rolls

LEMON-THYME ROASTED TURKEY BREAST | \$12 per Person

Huckleberry Chipotle Chutney
Slow Roasted Seasonal Vegetables
Artisan Rolls

CROWN ROAST OF PORK | \$15 per Person

Apple Butter
Gnocchi
Artisan Rolls

SLOW SMOKED HAM | \$10 per Person

Honey-Apple Glaze
Pineapple Habanero Salsa
Artisan Rolls

BEVERAGES

Wedding Bar Packages

SIGNATURE

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum,
El Jimador Tequila, Dewar's Scotch,
Evan Williams Bonded Bourbon

--

Trinity Oaks Cabernet and Chardonnay

--

2 Domestic and 1 Imported Beer Selections

--

Cranberry, Grapefruit, and Orange Juices

--

Assorted Sodas, Sparkling and Still Bottled Water

\$20 Per Person for First Hour of Service

\$12 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service

Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$10 Per Cocktail

Wine: \$10 Per Glass

Beer: \$6 Per Bottle

Non-Alcoholic: \$4 Each

Cash Bar

Spirits: \$12 Per Cocktail

Wine: \$12 Per Glass

Beer: \$7 Per Bottle

Non-Alcoholic: \$5 Each

DELUXE

Social House Vodka, Bombay Sapphire, Espolon Blanco Tequila,
Sailor Jerry Rum, Dewar's Scotch,
Jim Beam Bourbon

--

Domaine Ste. Michelle, Brut, Washington
Herencia Altes Red and White Wines

--

2 Domestic and 1 Imported Beer Selections

--

Cranberry, Grapefruit, and Orange Juices

--

Assorted Sodas, Sparkling and Still Bottled Water

\$24 Per Person for First Hour of Service

\$14 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service

Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$12 Per Cocktail

Wine: \$10 Per Glass

Beer: \$7 Per Bottle

Non-Alcoholic: \$4 Each

Cash Bar

Spirits: \$14 Per Cocktail

Wine: \$12 Per Glass

Beer: \$8 Per Bottle

Non-Alcoholic: \$5 Each

Wedding Bar Packages

PREMIUM

Grey Goose Vodka, Hendrick's Gin,
Plantation 5 Year Rum, Caso Noble Blanco Tequila,
Glenlivet 12 Year Scotch, Makers Mark Bourbon

--

Jean-Francois Merieau, Chenin Blanc, Fleuve and
Mas Alta, Black Slate, Priorat

--

3 Beer Selections (Any 3 between Domestic, Imported,
and Charlotte Brewery/Local)

--

Cranberry, Grapefruit, and Orange Juices

--

Assorted Sodas, Sparkling and Still Bottled Water

\$26 Per Person for First Hour of Service
\$16 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service
Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$14 Per Cocktail
Wine: \$12 Per Glass
Beer: \$8 Per Bottle
Non-Alcoholic: \$4 Each

Cash Bar

Spirits: \$16 Per Cocktail
Wine: \$14 Per Glass
Beer: \$9 Per Bottle
Non-Alcoholic: \$5 Each

LOCAL

We have selected some of our favorite locally made
Products to showcase in this package

Social House Vodka (Kinston, NC), *Caso Noble Blanco Tequila,
Queen Charlotte's Reserve Rum (Belmont, NC),
Cardinal Gin (King's Mountain, NC), *Glenlivet 12 Year Scotch, *Makers Mark
Bourbon (Note: * Not sourced locally)

--

*Jean-Francois Merieau, Chenin Blanc, Fleuve
and Mas Alta, Black Slate, Priorat (Note: * Not sourced locally)

--

OMB, Hornet's Nest, Witbier and NoDa, Hop Drop N Roll, IPA (Charlotte, NC)

--

Cranberry, Grapefruit, and Orange Juices

--

Assorted Sodas, Sparkling and Still Bottled Water

\$26 Per Person for First Hour of Service
\$16 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service
Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$14 Per Cocktail
Wine: \$12 Per Glass
Beer: \$7 Per Bottle
Non-Alcoholic: \$5 Each

Cash Bar

Spirits: \$16 Per Cocktail
Wine: \$14 Per Glass
Beer: \$8 Per Bottle
Non-Alcoholic: \$6 Each

Wedding Bar Packages

SOFT

Trinity Oaks Cabernet and Chardonnay

--

1 Local Beer (Charlotte Brewery Selection)

--

2 Domestic and 2 Imported Beer Selections

--

Assorted Sodas, Sparkling and Still Bottled Water

\$18 Per Person for First Hour of Service

\$10 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service

Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Wine: \$10 Per Glass

Beer: \$6 Per Bottle

Non-Alcoholic: \$4 Each

Cash Bar

Wine: \$12 Per Glass

Beer: \$7 Per Bottle

Non-Alcoholic: \$5 Each

BEVERAGE SELECTIONS

Bottled Beer

Domestic: Bud and Bud Light

Miller Lite

Coors and Coors Light

Imported/Premium: Corona, Stella Artois

Heineken, Modelo, Anchor Steam,

Lagunitas Lil Sumpin Sumpin

Charlotte Brewery Bottled Beer

OMB, Hornet's Nest, Witbier

NoDa, Hop Drop N Roll, IPA

Wine

Complete Wine Selections are Available Upon Request

Non-Alcoholic

Sparkling & Still Bottled Water - \$5 each

Assorted Soft Drinks - \$5 each

Signature Iced Tea - \$55/gallon

Lemonade - \$55/gallon

Orange, Grapefruit, Cranberry Juice - \$60/gallon

Tomato and Apple Juice - \$60/gallon

Freshly Brewed Coffee and Hot Tea - \$80/gallon

Wedding Signature Cocktails

Maximum of (2) Specialty Cocktails per Event. Orders must be made in batches of twenty-five (25 guest count) per Specialty Cocktail.

Negroni Sbagliato - \$12

Campari, Rosso Vermouth
Prosecco

--

Cold Storage - \$13

Vodka, Vermouth Bianco, Amalfi
Lemon, Blood Orange

--

Letters to Caesar - \$14

Blueberry-Infused Ramazotti,
Housemade Limecello, Fresh Lime
Crushed Ice

--

Bellini - \$10

White Peach, Prosecco

Rossini - \$10

Strawberry, Prosecco

--

Negroni - \$12

Gin, Rosso Vermouth, Campari

--

Torino Manhattan - \$12

Bourbon, Vermouth di Torino,
Toasted Oat Bitters

Spike-It Stations

Coffee Bar

- Freshly Brewed Fair Trade Coffee
- Amaretto, Tia Maria, Bailey's, Grand Marnier, Frangelico
- Vanilla, Caramel and Peppermint Syrups
- Whipped Cream, Cinnamon, Chocolate Shavings

\$22 Per Person (2-Hour Service)

Bellini Bar

- Brut and Rosé Bubbles
- Assorted Fruit Juices and Purées
- Fresh Mint, Berries and Citrus Zests

\$24 Per Person (2-Hour Service)

Brunch Bloody Mary Bar

- Vodka, Gin, Tequila
- Original House Made Bloody Mary Mix
- Assorted Hot Sauces, Blue Cheese Stuffed Olives, Pickled Garnishes, Salts & Spices

\$24 Per Person (2-Hour Service)

Farewell Breakfast

There is a \$150 attendant fee per chef attendant, per hour (one chef attendant for every 50 guests).
The packages below are presented as a buffet.

The Continental

Selection of Fresh Seasonal Fruit
Chef's Selection of Breakfast Pastries
--
Assortment of Bagels & Cream Cheese
Fresh Fruit Preserves and Honey Butter
--
Chilled Fruit Juices, Organic Regular &
Decaffeinated Coffee, Organic Teas

(\$28 Per Person)

Lox & Bagels

Smoked Salmon
--
Vine Ripe Tomatoes, Shaved Red Onion,
Mini Capers, Hard Boiled Eggs
--
Assorted Bagels & Cream Cheese

(\$16 Per Person)

Healthy Start

Selection of Fresh Seasonal Fruit
--
Scrambled Egg Whites and Turkey Bacon
--
Individual Greek Yogurt,
House Made Granola & Seasonal Mixed Berries
--
Steel-Cut Irish Oatmeal, Mixed Dried Fruits & Brown Sugar
--

Chilled Orange Juice, Grapefruit Juice &
Organic Teas

(\$36 Per Person)

Omelet Station

Farm Fresh Cage-Free Eggs,
Vine Ripe Tomatoes, Seasonal Mushrooms,
Green Peppers, Onions,
Cabot Cheddar Cheese & Black Forest Ham

(\$12 Per Person – Chef Attendant Required)
(Egg Whites or Egg Substitute – Additional \$2 Per Person)

The Carolina Breakfast

Assorted Flavored Yogurts and
Almond-Raisin Granola
--
Seasonal Fruit and Berries Platter
--
Pimento Marinated Shrimp
(Smoked Cheddar Grits, Red-Eye Gravy,
Baked Eggs)
--
Banana Bread French Toast
(Nutella Whipped Butter,
Caramelized Bananas)
--
Chilled Fruit Juices, Organic Regular &
Decaffeinated Coffee, Organic Teas

(\$38 Per Person)

Preferred Vendors

Event Planners

Carolina Event Design | 704-502-3866 | www.carolinaweddingdesign.com
Dina Berg Blazek Event Planning & Design | 704-614-0791 | www.dbbevents.com
Erin Padgett Events | 704-652-1319 | www.erinpadgettevents.com
Hall & Webb Event Design | 704-840-7274 | www.hallandwebb.com
Ivy Robinson Events | 919-523-2742 | www.ivyrobinson.com
Katrina Hutchins Events | 704-526-5050 | www.katrinahutchins.com
Sarah Elizabeth Events | 843-324-8810 | www.sarahelizabethevents.com
Southern Savvy Events | 704-254-5491 | www.southernsavvyevents.com

Rentals

Carolina Luxury Event Rentals | 980-318-8880 | www.cluxrentals.com
CE Rental | 704-523-9300 | www.cerental.com
Party Reflections | 704-332-8176 | www.partyreflections.com

Florals

CLux Florals | 980-318-8880 | www.cluxflorals.com
Lily Greenthumbs | 704-910-2540 | www.lilygreenthumbs.com
New Creations Flowers | 704-547-4402 | www.newcreationsflowers.com
Springvine Design | 704-560-8391 | www.springvinedesign.com
What's Up Buttercup | 336-407-5208 | www.whatsupbuttercupllc.com

Wedding Cakes

Celestial Cakery | 704-258-1209 | www.celestialcakery.com (*Exclusive Bakery for Packages*)
Amelie's French Bakery & Café | 704-899-0088 | www.ameliesfrenchbakery.com/uptown
Kathy Allen Fine Cakes | 704-552-9898 | www.kathyallencakes.com
Suarez Bakery | 704-525-0145 | www.suarezbakery.com
WOW Factor Cakes & Desserts | 704-654-0598 | www.charlotteweddingcakes.com

Preferred Vendors

Entertainment

East Coast Entertainment | 704-339-0100 | www.eastcoastentertainment.com/charlotte-nc
Key Signature Entertainment | 704-568-1968 | www.keysignatureonline.com
Split Second Sound | 704-907-9507 | www.splitsecondsound.com

Photographers

Casey Hendrickson Photography | www.caseyhphotos.com
Cheyenne Schultz Photography | www.cheyenneschultzphotography.com
Kristin Byrum Photography | 704-737-1760 | www.kristinbyrum.com
Moving Mountains Studios | 704-780-2110 | www.movingmountainsphotography.com
Piper Warlick Photography | 704-904-3638 | www.piperwarlickphotography.com

Videographers

Crown Alley Films | 704-807-3456 | www.crownalleyfilms.com
Discover Love Studios | 704-995-2199 | www.discoverlovestudios.com
Heartstone Films | 919-827-4452 | www.filmsforlife.com
Moving Mountains Studios | 704-780-2110 | www.movingmountainsphotography.com

Hair & Make-Up

Be Pretty by Lindsey Regan Thorne | 704-604-7933 | www.lindseyreganthorne.com
Beauty Asylum Hair & Makeup | 980-202-2655 | www.beautyintervention.com
Cali Stott | Hair & Makeup Artistry | www.calistottartistry.com
Lovely by Lindsey | 704-661-1883 | www.lovelybylindsey.com
The Look | 704-502-3866 | www.thelookonline.net

Photo Booths

ShutterBooth | 704-469-8420 | www.shutterbooth.com/charlotte
Tapsnap Charlotte | 980-938-0981 | www.tapsnap.net/tapsnapcharlotte