



Wedding Menu

Weddings by
— forchetta



Something New

Selection of Four Hors d' Oeuvres

Four Hour Open Premium Bar

Celebration Champagne Toast

Choice of Plated, Buffet or Station Dinner

Linens & Napkins

Color of your Choice

Chivari Chairs

Color of your Choice

Night of Wedding Suite

Complimentary stay in suite with breakfast for two the night of the wedding.

Dance Floor

Maitre d' Service

Full service Maitre d' who will be present throughout your reception.

A designated coordinator is required for all ceremonies.

Rehearsal at Location Prior to Event

Menu Tasting for up to Four Guests

Centerpiece Votive Candles

Valet Parking

Two complimentary valet parking passes for the couple the day of the wedding.

IHG Rewards Club Points

Three points per dollar spent on up to 60,000 points. Points are processed upon completion of event.

Something Borrowed

Selection of One Reception Display

Selection of Four Hors d' Oeuvres

Four Hour Open Premium Bar

Celebration Champagne Toast

Choice of Plated, Buffet or Station Dinner

Uplighting

Color of your Choice (8)

Linens & Napkins

Color of your Choice

Chivari Chairs

Color of your Choice

Night of Wedding Suite

Complimentary stay in suite with breakfast for two the night of the wedding.

Dance Floor

Maitre d' Service

Full service Maitre d' who will be present throughout your reception.
A designated coordinator is required for all ceremonies.

Rehearsal at Location Prior to Event

Menu Tasting for up to Four Guests

Centerpiece Votive Candles

Valet Parking

Two complimentary valet parking passes for the couple the day of the wedding.

IHG Rewards Club Points

Three points per dollar spent on up to 60,000 points. Points are processed upon completion of event.

Something Blue

Selection of Two Reception Displays

Selection of Four Hors d' Oeuvres

Four Hour Open Top Shelf Bar

Celebration Champagne Toast

Choice of Plated, Buffet or Station Dinner

Assorted Chef's Choice Sweet Table

Uplighting

Color of your Choice (8)

Linens & Napkins

Color of your Choice

Decorative Charger Plates

Silver or Gold

Dance Floor

Chivari Chairs

Color of your Choice

Night of Wedding Suite

Complimentary stay in suite with breakfast for two the night of the wedding.

Maitre d' Service

Full service Maitre d' who will be present throughout your reception.

A designated coordinator is required for all ceremonies.

Rehearsal at Location Prior to Event

Menu Tasting for up to Four Guests

Centerpiece Votive Candles

Valet Parking

Two complimentary valet parking passes for the couple the day of the wedding.

IHG Rewards Club Points

Three points per dollar spent on up to 60,000 points. Points are processed upon completion of event.

Reception

Reception Display

Vegetable Crudité Platter

Sliced Seasonal Fruit with Honey Yogurt Dipping Sauce

International Cheese Display with Assorted Crackers and Baguettes

Charcuterie Display – Marinated Asparagus, Heirloom Cherry Tomatoes, Salami, Prosciutto, Soppressata, Assorted Olives

Cold Hors D' Oeuvres

Cucumber Cup

Choice of Crab Salad, Shrimp Salad and Boursin Cheese
with Pecans

Grilled Peach and Ricotta Crostini

Deviled Eggs

Choice of Traditional Pimento Cheese or Shrimp Salad

Roast Beef and Horseradish Cream on Toasted Baguettes

Crudité Shooter

Gazpacho Shooters

Seasonal Shooters

Choice of Butternut Squash, Tomato Bisque or Cucumber

Vietnamese Spring Roll

Bruschetta

Hot Hors D' Oeuvres

Mini Cheeseburger Sliders

Mini Crab Cakes with Creole Remoulade

Vegetable Spring Rolls with Duck Sauce

Assorted Mini Quiche

Fried Chicken Tenders with Plum Sauce

Smoked Chicken Quesadilla

Mini Sausage Calzones

Balsamic Marinated Chicken & Vegetable Skewer

Crab Rangoon

Mini Beef Wellington

Spanakopita

Scallops Wrapped in Bacon

Coconut Shrimp

Low Country Skewer with Old Bay Aioli

Chicken OR Beef Empanadas

Plated Dinner



Starters

Select one:

Oak Salad

Mixed Field Greens, Roasted Pine Nuts with Shredded Carrots, Cherry Tomatoes, Cucumber Slices, Balsamic Vinaigrette

Siena Salad

Artisan Baby Lettuce, Pickled Onions, Cucumber, Cherry Tomatoes, Fried Chickpeas, Creamy Champagne Herb Dressing

Caesar Salad

Hearts of Baby Romaine, Grated Parmesan, Croutons, Roasted Garlic Caesar Dressing

Spinach and Pear Salad

Baby Spinach, Diced Pears, Blue Cheese Crumbles, Red Onion, Port Wine Vinaigrette Dressing

Strawberry Field Salad

Baby Mixed Greens, Sliced Strawberries, Crumbled Feta Cheese, Roasted Pecans, Balsamic Vinaigrette Dressing

Entrees

Select two:

Chicken

Chicken Involtini

Stuffed Chicken Breast with Pecorino, Roasted Red Peppers, Spinach and Sundried Tomatoes, Parmesan Risotto with Broccolini

Chicken Scallopine

Searched Chicken Breast with Smoked Mozzarella, Prosciutto, Wild Mushroom, Polenta Cake, and Wilted Spinach

Lemon Rosemary Chicken

Searched Chicken Breast with a Lemon Rosemary Reduction Sautéed Asparagus and Roasted Heirloom Potatoes

Fish

Grilled Atlantic Salmon

Crab Crusted Salmon, Citrus White Wine Cream, Lentil, Charred Brussels Sprouts

NC Trout

Couscous and Broccolini

Mahi Mahi

Mango Relish, Couscous, and Crispy Kale

Grouper (+ \$10 Per Person)

Couscous & Broccolini

Beef

Flank Steak

Roasted Fingerling Potatoes, Heirloom Tricolor Baby Carrots

NY Strip

Mushroom Ragout, Roasted Potatoes, Sautéed Snow Peas

Teres Major Steak

Roasted Fingerling Potatoes, Heirloom Tricolor Baby Carrots

Filet Mignon (+ \$10 Per Person)

Dauphinoise Potatoes, White Asparagus, Red Wine Demi-Glaze

Pork

Pork Chop Valdostana

Fontina Stuffed Pork Chop with Mushroom Bacon Chipotle Sauce, Farro Risotto, Braised Cabbage

Vegetarian

Portobello Vegetable Stack

Tomato Coulis

Buffet Dinner



Starters

Select one:

Oak Salad

Mixed Field Greens, Roasted Pine Nuts with Shredded Carrots, Cherry Tomatoes, Cucumber Slices, Balsamic Vinaigrette

Siena Salad

Artisan Baby Lettuce, Pickled Onions, Cucumber, Cherry Tomatoes, Fried Chickpeas, Creamy Champagne Herb Dressing

Caesar Salad

Hearts of Baby Romaine, Grated Parmesan, Croutons, Roasted Garlic Caesar Dressing

Spinach and Pear Salad

Baby Spinach, Diced Pears, Blue Cheese Crumbles, Red Onion, Port Wine Vinaigrette Dressing

Strawberry Field Salad

Baby Mixed Greens, Sliced Strawberries, Crumbled Feta Cheese, Roasted Pecans, Balsamic Vinaigrette Dressing

Entrees

Select two:

Chicken Marsala

Mushrooms, Caramelized Onions

Pork Loin

Apple Chutney, Braised Cabbage

Chicken Scallopine

Seared Chicken Breast with Smoked Mozzarella, Prosciutto, Wild Mushroom

Grilled Atlantic Salmon

Crab Crusted Salmon with a Citrus White Wine Cream

Grilled Sirloin with Chimichurri

Grilled NY Strip with Mushroom Ragout

Sides

Starch

Select two:

Goat Cheese Grits
Garlic Mashed Potatoes
Roasted Baby Potatoes
Potato Gratin
Rice Pilaf
Parmesan Risotto
Macaroni & Cheese
Couscous
Herbed Polenta

Vegetables

Select two:

Asparagus Spears
Broccolini
Grilled Seasonal Vegetables
Roasted Brussels Sprouts
Spanish Zucchini & Corn
Haricot Verts
Broccoli
Collard Greens

Stations



Starters

Select one:

Oak Salad

Mixed Field Greens, Roasted Pine Nuts with Shredded Carrots, Cherry Tomatoes, Cucumber Slices, Balsamic Vinaigrette

Siena Salad

Artisan Baby Lettuce, Pickled Onions, Cucumber, Cherry Tomatoes, Fried Chickpeas, Creamy Champagne Herb Dressing

Caesar Salad

Hearts of Baby Romaine, Grated Parmesan, Croutons, Roasted Garlic Caesar Dressing

Spinach and Pear Salad

Baby Spinach, Diced Pears, Blue Cheese Crumbles, Red Onion, Port Wine Vinaigrette Dressing

Strawberry Field Salad

Baby Mixed Greens, Sliced Strawberries, Crumbled Feta Cheese, Roasted Pecans, Balsamic Vinaigrette Dressing

Carving Station

Select one:

Chef Attendant Fee of \$95 will be applied to each station.

NY Strip

Red Wine Sauce, Horseradish, Petite Pan Rolls

Rosemary Crusted Leg of Lamb

Roasted Garlic Au Jus, Mint Jelly, Petite Pan Rolls

Salmon en Croute

Stuffed with Spinach, Dill Champagne Sauce

Roasted Turkey Breast

White Gravy, Cranberry Gastrique, Petite Pan Rolls

Honey Glazed Ham

Whole Grain Mustard and Mayonnaise, Petite Onion Rolls

Stations Cont'd....

Action Station

Select one:

Chef Attendant Fee of \$95 will be applied to each station.

Pasta Station

*Served with Italian Breadsticks, Grated Parmesan Cheese
& Red Pepper Flakes*

Select one

Linguine ai Frutti Di Mare

Seafood Medley & Cherry Tomato Sauce

Rigatoni Puttanesca

Olives, Capers, Garlic & Cherry Tomato

Bucatini all'Amatriciana

Pancetta, Caramelized Onion, Grated Pecorino, Pomodoro Sauce

Penne Bolognese

Grass-fed Ground Beef with Mirepoix and San Marzano Tomatoes

Fussilli Boscaiola

*Pancetta, Mushrooms, Caramelized Onion with a Cream
Tomato Sauce*

Caribbean Station

*Jerk Chicken, Coconut Shrimp, Lime and Cilantro Rice, Fried
Plantains, and Grilled Vegetables*

Southern Grits Station

*Stone Ground Grits, Cheddar Cheese, and Andouille Sausage Gravy
served in a Martini Glass*

Select one:

Shrimp

Beef Brisket

Pulled Pork

Cheerwine Pork Belly

Waffle and Biscuit Bar

Select one:

Homemade Waffles or Biscuits

Select one Savory:

*Pulled Pork, Pimento Cheese, Fried Chicken, Fried Green Tomato,
Country Ham, Sausage Gravy*

Select one Sweet:

Berry Compote, Strawberry Jam, Peach Jam, Nutella

Parmesan Risotto Station

*Served with Italian Breadsticks, Grated Parmesan Cheese
& Red Pepper Flakes*

Select one:

Wild Mushroom

Sausage & Broccoli Rabe

Butternut Squash

Pancetta, Peas and Sun Dried Tomato

Filet Tips, Roasted Red Peppers and Arugula

Mashed Potato Station

Select one:

*Mashed Potatoes with Bacon Bits, Shredded Cheddar Cheese,
Chives, Scallions, Sour Cream and Butter*

OR

Sweet Potatoes with Cinnamon, Honey Butter and Brown Sugar

Street Taco Bar

*Served with Crumbled Queso Fresco, Guacamole, Lettuce, Sour
Cream, Pico De Gallo, Pickled Red Onion, Cilantro Corn Salad, Rice*

Select two:

Mahi Mahi

Grilled Chicken

Flank Steak

Slider Station

Served with House Made Truffle Potato Chips

Select two:

Pulled Pork

Buffalo Chicken

Ground Beef

Pork Belly

Crab Cake

Enhancements



Late Night Snack

Assorted 12" Sliced Pizza
Chicken and Waffle Bites
Mini Corn Dogs
Macaroni and Cheese Bites
Buffalo Cauliflower Bites
Pretzel Bites

With Beer Cheese, Mustard or Caramel Cinnamon Sugar

Entrée Option

Offer (3) Entrée Options add \$10 Per Person

Sweet Table

(Included in Something Blue Package)

Assorted Cookies, Brownies, Blondies
Sliced Cheesecake, Donut Holes
\$15 per Person

Build Your Own Dessert Display

Priced per dozen

Seasonal Panna Cotta
Cake Pops
Cheesecake Bites
Chocolate Pot De Crème
Crème Brulee
Mini Whoopie Pies
Banana Pudding Shooters
Pecan Pie and/or Key Lime Tarts

Gourmet Coffee Station

Chocolate Shavings, Biscotti, Cinnamon Sticks,
Whipped Cream

Bar

Table Side Wine Service (Choice of 2)
Riesling, Moscato, Chardonnay, Merlot, Cabernet, Pinot Noir

Additional Hour of Bar

Signature Cocktail

Top Shelf Liquors

Crown Royal Whisky
Hennessy Very Special Cognac
Grey Goose Vodka
Goslings Black Seal Rum
1800 Silver Tequila 100% Agave
Bombay Sapphire Gin

Décor

Uplighting

(Included in Something Borrowed & Something Blue Package)

\$25 per light

Charger Plates in Silver or Gold

(Included in Something Blue Package)

\$2.00 per plate

Bistro Lights

\$325

Chandeliers

Single Large \$275

Single Small \$175

Bar



Premium

Jack Daniels Tennessee Whiskey
Tito's Handmade Vodka
Bacardi Silver Label Rum
Jose Cuervo Special Gold Tequila
Beefeaters London Gin
Dewars Scotch

Domestic Beers

Select two:

Miller Lite, Bud Light, Budweiser, Coors Light, Yuengling

Imported Beers

Select two:

Heineken, Corona Extra, Stella Artois, Blue Moon

Wine

Canyon Road
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

Top Shelf

Crown Royal Whisky
Hennessey Very Special Cognac
Grey Goose Vodka
Goslings Black Seal Rum
1800 Silver Tequila 100% Agave
Bombay Sapphire Gin
Johnny Walker Black Scotch

Domestic Beers

Select two:

Miller Lite, Bud Light, Budweiser, Coors Light, Yuengling

Imported Beers

Select two:

Heineken, Corona Extra, Stella Artois, Blue Moon

Wine

Canyon Road
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

Partners



Wedding Cakes

Celestial Cakery

(704)258-1209 | Celestialcakery@gmail.com

Edible Art Cake Shop

(704)342-CAKE | Info@edibleartclt.com

Honeybutter Bakery

(704)421-1390 | Info@honeybutterbakery.com

Wentworth & Fenn Gourmet Bakery

(704)291-0388 | Sam@wentworthandfenn.com

Florist

Bookout Blooms

(704)661-5020 | Ashley@bookoutblooms.com

Flowers Plus

(704)342-4529 | Info@flowersplusonline.com

PK Floral Design

(704)650-0959 | Pk.xiong@pkfloraldesign.com

Southern Blossom Florist

(704)375-7706 | Gpbuyers@southernblossom.com

TayFlowers

(704)975-2302 | Taylor@tayflower.com

DJs

All the Right Grooves

(704)763-6196 | TheRightGrooves@aol.com

Carolina DJ Professionals

(704)990-5622 | Info@CarolinaDJProfessionals.com

Soto's Entertainment

(704)821-9364 | Dj@sotosentertainment.com

Split Second Sound

(704)907-9507 | Info@splitsecondsound.com

Z Brother's Entertainment

(704)618-4000 | Zbrothersdjs@gmail.com

Live Music

Charlotte Strings for Events

(704)390-0563 | Info@charlottestrings.com

Musically Yours

(704)560-6152 | Randallsprinkle@windstream.net

Violin by Christine

(803)802-7930 | Violin4you@comporium.net

Photography

Elly's Photography

(336)419-2034 | Ellysphtography@gmail.com

Juliet Photography

(704)243-3226 | Julietphotos@aol.com

Rebecca Stone Photography

(980)250-2563 | Hello@rebeccastonephotography.com

Linen & Décor

BBJ Linen

(800)405-0888 ext. 60015 | <https://www.bbjslinen.com/>

Carolina Luxury Event Rentals

(980)318-8880 | Mari@cluxinc.com

Charlotte Event Rental Company

(704)291-0008 | Info@charlotteeventrentalcompany.com

First Impressions

(704)529-5111 | Info@firstimpressionslinen.com

Party Reflections

(704)332-8176 | Tsanders@partyreflections.com

Spark by Design

(704)525-9233 | Ignite@sparkbydesign.events

WildRose Luxury Creations

(704)713-1417 | Rose@wildroseluxurycreations.com

Partners Cont'd...



Photo Booth

Ballantyne Booth

(704)713-3325 | Meekins@ballantynebooth.com

ShutterBooth Charlotte Photo Booth

(704)469-8420 | Info@shutterbooth.com

Shutter Hutch

(704)918-7852 | Shutterhutch@gmail.com

Videography

Ornate Films

(980)521-9184 | jaimie@hallproductions.com

Shutter Hutch

(704)918-7852 | Shutterhutch@gmail.com

West Mint Media

(704)998-9637 | Catey@westmintmedia.com

Transportation

English Carriage Company

(704)451-6003 | Dan@englishcarriage.com

Rose Chauffered Transportation

(704)522-8258 | Sales@riderose.com

Officiants

Non-Denominational

(704)263-4677 | Patrick@calmbbluewater.com

Weddings from the Heart

(704)588-4623 | RevRebeccaN@gmail.com

Hair & Make Up

Beauty Asylum

(980)202-2655 | Bookme@beautyintervention.com

ERMc Hairstylist

(980)785-3762 | Elizabeth@ermchairstylist.com

Erin Ashley Makeup

(803)804-1850 | Info@erinashleymakeup.com

Makeup by Jenny Le

(704)458-3988 | Jennylemua@gmail.com

Wedding Planners

Details Event Planning

(540)908-0374 | Libby@detailsweddingplanning.com

Magnificent Moments Weddings

(919)946-1141 | Amanda@magnificentmomentsweddings.com

Mint To Be Weddings

(704)650-4047 | Caroline@minttobeweddings.com

Chapel

St. Mary's Chapel

(704)333-1235 | www.stmaryschapelcharlotte.com

Queen's University

(704)337-2559 | Walterse2@queens.edu

Child Care

Platinum Sitters

(877)594-5530 | Jennifer@platinumsitters.com