

Asheville Event & Dance Centre

Event Pricing & Menu Selection

*IT'S OUR PLEASURE TO CUSTOMIZE YOUR
MENU AND WORK WITH YOUR BUDGET*

*Asheville Event Centre
291 Sweeten Creek Road
Asheville, North Carolina 28803
Phone: (828) 274-1377 Fax: (828) 274-1377
www.AshevilleEventCentre.com*

~Table of Contents~

<i>Event Summary.....</i>	<i>1</i>
<i>Menu Selections.....</i>	<i>2</i>
<i>Grand Buffet.....</i>	<i>3</i>
<i>Small Pate Menus.....</i>	<i>4</i>
<i>Blue Ridge Mountain Menu</i>	<i>5</i>

~Hors d'Oeuvres and More ~

<i>Grand Hors d'Oeuvres Menu Selection.....</i>	<i>6</i>
<i>Party Tray.....</i>	<i>6</i>
<i>Dessert Menu.....</i>	<i>7</i>
<i>Bar Service.....</i>	<i>7</i>
<i>Asheville Event Centre Additional Cost Summary.....</i>	<i>8</i>

**IT'S OUR PLEASURE TO CUSTOMIZE YOUR
MENU AND WORK WITH YOUR BUDGET**

Asheville

Event Centre

Rental fee for 6 hours

Asheville Ballroom rental \$3,000.00 no set-up

Rental fee reduced to \$1,500 with Buffet or Reception

Minimum of \$4,000 food cost,

Weddings and Reception combination \$3,500.00

Calhoun Room \$800 ~ Liberty Room \$400 ~ Carolina Room \$300

Outside Patio \$500 ~ Board Room \$200 ~ Freedom Room \$200.00

Rental Charges include the following complimentary services with our Chef preparing your event:

China & Glassware, Flatware, Servers, Standard Set up and Clean-up

We provide In-house, Table and Chairs: 66 and 60 round table / seminar table

House Centerpieces \$8.00 to \$35.00 per table

Outside Linens and Decorations are available for an additional charge.

No Complimentary Dessert on Wedding Receptions

Additional time is for events exceeding 6 hours: \$200.00 per hour

Additional stay after midnight is available at additional \$200.00 per hour

Outside catering is welcome with additional fee for the Ballroom \$200.00

All Contracts are subject to 18% service fee and current sales taxes of 7%.

Room Rental only, no sales tax of 7%

All prices and items subject to change

AEC Menu Selection

AEC Buffet Menu... \$28.95pp

All menus include Rolls & Butter House Complimentary Buffet Dessert, Coffee & Tea

AEC Small Plate Menus ...

Lunch (4oz entrée) \$13.50pp

Dinner (6 oz entrée) \$17.25pp

Blue Ridge Mountain Opry Menu.....\$19.95pp

All menus include Rolls & Butter House Dessert, Coffee & Tea

AEC Grand Hors d'Oeuvres...\$13.95pp

Party Tray... see page 6

Dessert Menus: start at \$3.95 to \$6.95

Bar Service and Information: see page 7

Additional Menu Information

All buffets will remain open 1 hours from original serving time

Food remaining on any buffet lines will not leave the premises.

Additional \$4.50 per person for sit down dinner service and \$3.00 per person family style

All Contacts are subject to 18% service fee and current sales tax of 7%.

**IT'S OUR PLEASURE TO CUSTOMIZE YOUR MENU AND WORK
WITH YOUR BUDGET**

All prices and items are subject to change

~AEC Grand Buffet Menu~

IT'S OUR PLEASURE TO CUSTOMIZE YOUR MENU AND WORK WITH YOUR BUDGET

Grand Buffet Menu.....\$28.95 per person

One Main Entrée,(6 oz.), 2-Starch, 2- Vegetable and 2-Salad

Grand Buffet Main Entrees, additional entrée \$4.50 (6oz.)

Sweet & Sour Pork Medallions

*Chicken Marsala
Marinated Grilled Chicken Breast
Herb Baked Pollack
Roasted Turkey Breast
Marinated Beef Brisket
Chicken Fettuccine Alfredo*

*Rosemary Pork Tenderloin
Lasagna; Meat or Vegetable
Cheese Tortellini with Marinara Sauce
Broiled S Whole Salmon
Grilled Fresh Vegetable with Bowtie Pasta*

**Baron of Beef with Aus Jus ... up charge to \$6.25*

Grand Buffet Starch ... additional starch, \$ 1.75pp

*Cheesy Baked Potato Casserole
Sweet Potato Soufflé
Wild Rice or Rice Pilaf
Oven Roasted New Potatoes
Scalloped Potatoes*

*Steamed Broccoli and Carrots
Boasted Brussel Sprouts
Scalloped Potatoes
Roasted Asparagus*

*Garlic Roasted Green Beans
Baked Potato with toppings
Linguini in Garlic Butter*

Grand Buffet Vegetables...additional vegetable, \$1.50 pp

Buttered Corn

*Green Beans (Almandine or Casserole)
Country Blend (corn, green beans, carrots)
Cream Corn Soufflé*

*Oven Roasted Fresh Vegetable
California Blend (broccoli, cauliflower, carrots)
Broccoli with Cheese Sauce*

Grand Buffet Salads...additional salad, \$2.35 pp

*Sliced Tomato and Bermuda Onions & Feta Cheese Salad
Bowtie Pasta Salad
Homemade Red Bliss Potato Salad
Homemade Apple Coleslaw
Pear and Gorgonzola Cheese
Roma Tomato with Mozzarella & Basil*

*Broccoli Cranberry Salad
Tomato, Lettuces and Bacon Salad
Cucumber and Tomato Dill Salad
Mixed Baby Green Salad
BLT Salad*

All menus include Rolls & Butter, Complimentary House Dessert and Coffee, Tea and water

~AEC Small Plate Menus~

IT'S OUR PLEASURE TO CUSTOMIZE YOUR MENU AND WORK WITH YOUR BUDGET

Small Plate Lunch Menu (4oz. entree) ... \$13.50 pp

Choice of one Main Items (4oz.) 1-Starch, 1-Vegetable, and 1-Salad

Small Plate Dinner Menu (6oz entrée)... \$17.25pp

Choice of one Main entrée (6oz) Items, one starch/ two vegetable, /one salad

Small Plate Menu Items... addition entrée , \$2.50 pp

<i>Marinated Beef Tips with Gravy</i>	<i>Hamburger Steak w/ Gravy-Onions</i>	<i>Cheese Tortellini</i>
<i>Sliced Roasted Pork Loin</i>	<i>Pot Roast w/ Vegetables</i>	<i>Honey Bakes Ham</i>
<i>Bowtie Pasta w/ Veg.</i>	<i>Vegetable or Beef Lasagna</i>	<i>Chicken Fingers (2 each)</i>

Small Plate Starch ... additional starch, \$0.75 pp

<i>Sweet Potato Casserole</i>	<i>Herb Wild Rice or Pilaf Rice</i>	<i>Baked Potatoes</i>
<i>Homemade Baked Beans</i>	<i>Baked Potato Casserole</i>	<i>Smashed Potato w/gravy</i>
<i>Oven Roasted New Potatoes</i>	<i>Pasta with Butter Sauce</i>	<i>Butter Corn</i>

Small Plate Vegetables... additional vegetable, \$0.75 pp

<i>Butter Sugar Snap Peas</i>	<i>Grilled Fresh Vegetables</i>
<i>Sauté Mushrooms</i>	<i>Oven Roasted Garlic Green Beans</i>
<i>Roasted Squash and Onions</i>	<i>Steamed Broccoli</i>
<i>California Blend Vegetables</i>	
<i>(Cauliflower, Broccoli and Carrots)</i>	

Small Plate Salads or Soup ... additional salad, \$1.75 pp

<i>Mixed Green Salad</i>	<i>BLT Salad</i>
<i>Cucumber and Tomato Dill Salad</i>	<i>Apple Cole Slaw</i>
<i>Bowtie Pasta Salad</i>	<i>Marinated Sliced Tomato & Onions</i>

~Homemade soup: Potato Chowder, Hearty Tomato, Cream of Broccoli ~

All menus include Rolls & Butter, Complimentary House Dessert and Coffee & Tea and Water

All Contracts are subject to 18% service fee and current sales tax of 7%.

All prices and items are subject to change

Asheville Event Centre

~Blue Ridge Mountain Opry~

(House Blue Grass Band available for addition charge)

Buffet ...\$19.95 per person

Blue Ridge Mountain Entrée

*Pulled Pork Barbeque
4oz. Grilled Chicken Breast*

Blue Ridge Mountain Starch

Homemade Baked Beans

Blue Ridge Mountain Vegetables

Southern Style Buttered Corn

Blue Ridge Mountain Salads

*Homemade Cole Slaw
Southern Style mustard Potato Salad*

Blue Ridge Mountain Dessert

Homemade Fruit Cobbler with Ice Cream

*(Includes Rolls & Butter and Coffee, Unsweetened Tea & Water)
All Contracts are subject to 18% service fee and current sales tax of 7%.
All prices and items subject to change*

AEC Grand Hors d'Oeuvres

~Menu~

IT'S OUR PLEASURE TO CUSTOMIZE YOUR MENU AND WORK WITH YOUR BUDGET

Hors d'Oeuvres (Choice of 3)...\$13.95 pp

**All selections are based on 2 pieces per person with a minimum of 50 guests.*

Additional Hors d'Oeuvres \$2.00 pp

Buffalo Chicken Dip
Artichoke & Spinach Dip w/ Crackers
Pico De Gallo & Tortilla Chips
Mini Chicken on Skewers
Fried Apple Sticks
Mini Crab Cakes
Franks in Puff Pastry
Brochette Garlic Tomato
Deep Fried Onion Peddles
Deep Fried Ravioli w/Marinara Sauce
Boneless Chicken Wings
Deep Fried Mushrooms
Crispy Chicken Wings

Tangy House Meatballs
Deep Fried Cauliflower
Fried Mozzarella Cheese Sticks
Large Shrimp Cocktail
Breaded Scallop
Pork Pot Sticker
Assorted Mini Quiche
Spanakopita Spinach Puff
Assorted Mini Cheese Cake Bites
Fried Mac & Cheese Wedge
Jalapeno Poppers
Warm Cheese Queso & Chips
Grilled Chicken Strips

Taquitos with Sour Cream

Party Tray (75 guests, two pp)

House Meatballs.....\$265.00
Assorted Cheese & Crackers Tray \$255.00
Chicken Strips\$230.00
Large Shrimp Cocktails..... \$325.00
Fresh Fruit Tray \$295.00
Vegetable Tray.....\$220.00

Passed Hors d'Oeuvres is an addition \$3.00 pp

~AEC Dessert Menus~

Traditional Selection (Choice of 2).....\$3.75 pp

Special Selection (Choice of 2).....\$6.75 pp

Traditional Dessert \$ 3.75 pp

Assorted Pound Cakes

Frosted Brownies

Assorted Fresh Baked Cookies Tray

Special Dessert \$6.75 pp

Carrot Cake

Chocolate Layer Cake

Keyline Pie

New York Style Cheese Cake

Peanut Butter Pie

Caramel Apple Pie

Italian Lemon Cream Cake

~AEC Bar Service~

House Wine ~ Sycamore Lane and Assorted Beer Service

Wine ~ \$18.00 per. Bottle

Champagne \$22.00 per. Bottle

Domestic Beer \$3.00 and Import \$4.00 per Bottle and Wine by the glass \$5.00

Host Bar, \$3.50 per drink,

Corkage Fee, \$10.00 per Bottle / Box of Wine or Champagne

Beer charge \$75.00 (6-cases of 24=144 beers)

Bartender and Security fee-\$95.00 per hour for 100 guests

ASHEVILLE EVENT CENTRE ADDITIONAL COST SUMMARY

Our Rentals	Maximum Guests	SQUARE FEET	COST
Asheville Ballroom	310 Seated Dinner	6000	\$3,000
Weddings Additional time and set-up			\$500.00
Non Profit - Discounted Monday	through Wednesday in Ballroom only	6000	\$1,500.00
Calhoun Room	150 guests	2320	\$800
Liberty Room	60 guests	920	\$400
Carolina Room	40 guests	800	\$300
Freedom Room	20 guests	384	\$200
Beverly Room	24 guests	390	\$350
Neva Room	24 guests	390	\$350
Outside Patio (Three Covered Pergolas)	Estimated 120 guests	*seating optional*	\$500
Foyer (Limited to One Hour)	75/100 guests /reception		\$300
Addition time for events over 6 hours	\$200 per hour		

ELEMENTS * NO CHARGE WHEN USING IN HOUSE CATERING
Tables /Chairs /China /Glassware /Flatware /Linen Napkin**

**ADDITIONAL FEES TO ADD TO CONTRACTS : Add 18% SERVICE AND 7% SALES TAXS
Room Rental only 18% / No Sales Tax added**

In-house Cream / White/ Black linens	per table / 85x85 or 72x72		\$5.00
Linen Table Cloth Cream /Black/ White	120 Round		\$20.00
Chair Covers in house	(Per Chair)		\$6.00
In-House Linen Toppers	per table		\$15.00
Custom rental	and up		\$35.00
House Glass Centerpieces	each and up		\$8.00
Lighted Stand (6ft.) or Oak Barrels			\$45.00
Plumes, red, blue, pink , Black (25)	per. table		\$35.00
China rental \$3.95/person	per piece \$0.35 each / full set \$3.95 pp		
Outside Caterer fee	Ballroom only		\$200.00
Commercial Kitchen rental for 6 hours			\$500.00
Bartender and Security	(Per 100 guests).minimum 4 hours		\$95.00
Cake cutting	no charge	server or bridal party	
Bridal and Groom Suite rental			\$200.00
Wine, per glass			\$5.00
Imports beer,/bottle			\$4.00
Domestics beer/bottle			\$3.00
Additional table rental			\$15.00
Corkage Fee Wine and Beer	\$10 bottle Wine / Beer 6 cases \$75.00		\$10./\$75.00
Outside Keg (1/2 barrel) Corkage	180 servings		\$75.00
Keg In House (1/2 barrel)	180 servings		\$275.00
Wedding Cake	May bring at no additional charge		
Complimentary Buffet Dessert	Free with Banquet Menu / Not with Weddings Buffet		
All outside Vendor's Fee			\$100.00
DJ House 3 hours	\$50 each additional		\$550.00
Use of PA System	\$250 Ballroom -All other rooms \$50.00		\$250.00
Projector and Screen	\$250 Ballroom -All other rooms \$50.00		\$250./135.00
Dance Instruction at event (one hour)			\$175.00

Asheville Event



Dance Centre

*Asheville Event Centre
291 Sweeten Creek Road
Asheville, North Carolina 28803
Phone: (828) 274-1377 Fax: (828) 274-1377
www.AshevilleEventCentre.com*