



BARGELLO®

DISTRICT 42®

PRIVATE EVENTS

CONTENTS

Bargello

- Cuisine
- Wine Program
- Dining Spaces
- Sample Menus

The Wine Cellar

- Dining Space
- Sample Menus

District 42

- Cuisine & Craft Cocktails
- Dining Spaces
- Sample Menus

Contact Us



BARGELLO®

MEDITERRANEAN-INSPIRED CUISINE

Bargello® is a locally owned Mediterranean-inspired restaurant from Asheville restaurateurs Peter and Martha Pollay occupying the Northeast corner of the Kimpton Hotel Arras.

Bargello offers flexible indoor dining spaces that look into an open kitchen and an outdoor dining space that overlooks the vibrant streets of Asheville. The interior bodes floor to ceiling windows, custom-made scalloped ironwork and airy tones throughout. Indoor dining spaces can seat up to 70 guests for a plated dinner and up to 100 guests for a standing reception. Outdoor spaces can seat up to 54 guests for a plated dinner and up to 80 guests for a standing reception.









CUISINE

The culinary team at Bargello, headed by Executive Chef Jordan Arace, draws inspiration from the flavors and spices of the Mediterranean. Our hand-made pastas, innovative dishes, and beautiful presentation all add to the well-executed dining experience of Bargello.

Using locally sourced and regionally harvested ingredients, Bargello's guests can feel good about participating in sustainable dining.



WINE PROGRAM

Centered on our foundation to represent nourishing, refined, and sustainable cuisine, Bargello's Wine Program is built around the pillar of showcasing handcrafted wines from an expansive range of boutique producers around the world. Echoing the Mediterranean focused menu, we have tailored the list to feature wines from all corners of the Mediterranean coastline in addition to classically renowned winemaking regions and undiscovered gems of the wine world. Craftsmanship, exploration, and accessibility are the key tenets each bottle embodies while still providing a precise pairing adventure meant to elevate your entire dining experience.

RED BORDEAUX WINE
CHATEAU
HAUT-SEGOTTES



SAINT-EMILION GRAND CRU
PREMIER SAINT-EMILION GRAND CRU CONTRÔLÉE

2015

EN BOUTEILLE AU CHATEAU
C.A. DANIELLE MEUNIER
SAINT-EMILION - GIRONDE - FRANCE
PRODUIT DE FRANCE - CONTAINS SULFITES

750

SAINT-EMILION
GRAND CRU
2015
DANIELLE MEUNIER



DINING SPACES



THE DINING ROOM

| | |
|----------------------------------|-------|
| Private, Semi-Private | |
| Semi-private Seating Capacity | 13-20 |
| Private Buyout Seating Capacity | 70 |
| Private Buyout Standing Capacity | 100 |

The main dining room bodes floor to ceiling windows, with inviting airy colors, custom scalloped iron work and a variety of mixed seating options to suit any type of gathering. Semi-private events held in Bargello’s dining room offer a custom prix fixe menu comprised of both plated and family style courses.



CHEFS TABLE

| | |
|------------------|-------|
| Semi-Private | |
| Seating Capacity | 13-20 |

The Chef’s Table gives you and your guests a view of Bargello’s culinary team in action. On one side, guests can watch the team prepare and plate exquisite dishes full of seasonal color and the other overlooks the spacious dining room with backdrop views of the city. Here, one can enjoy our family-style, plated dinner service with up to 20 of your friends and family. Seating at this table is bar-height.

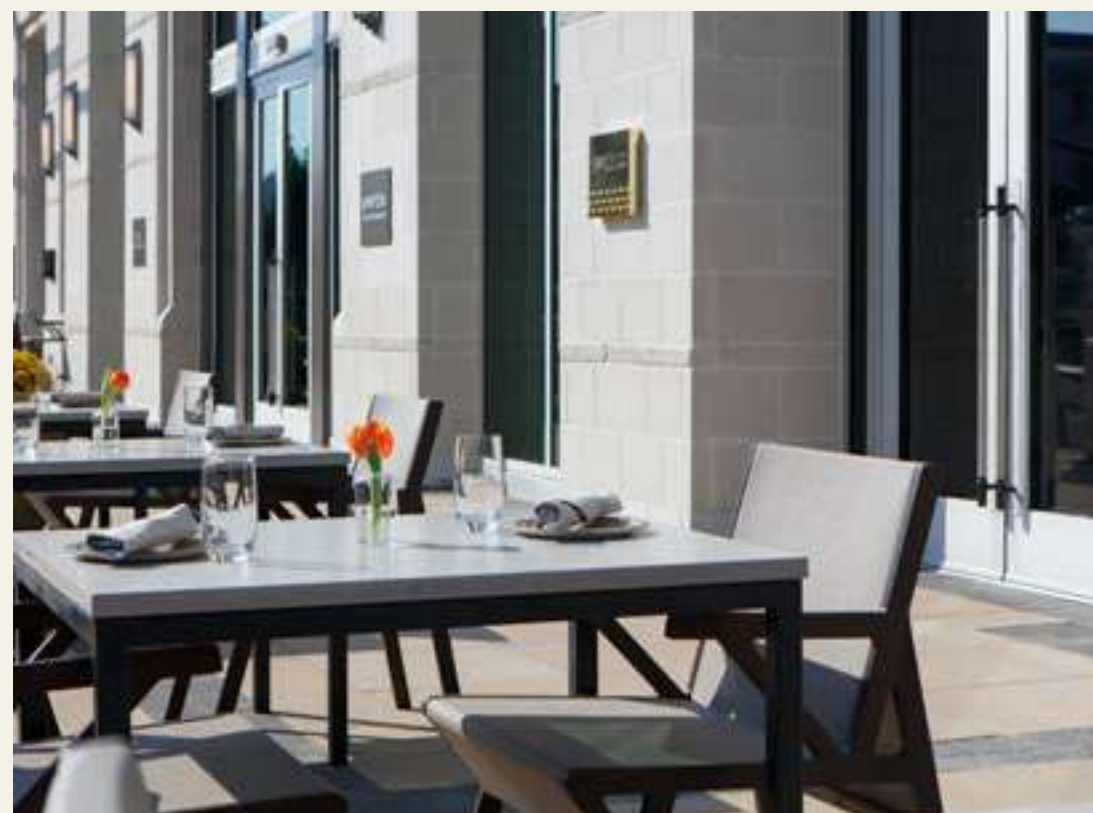


PIZZA BAR

Semi-Private

Seating Capacity 13-15

Pizza is a favorite for many, and Bargello's Pizza Bar takes this much-loved dish to a whole new level! Counter-height seating wraps around the pizza hearth where you can watch our pizza chef create savory pies served piping hot. This is a classic birthday party choice for the young and not-so-young.



PATIO

Private, Semi-Private

Seating Capacity 54

Standing Capacity 80

Gather with family and friends amidst the vibrant charms of Asheville's historic Pack Square. Offering a mixture of high and low top tables, Bargello's patio provides a variety of accommodations for both plated dinners and cocktail receptions. The whole patio is available for buyout or you may section off a smaller portion for smaller, semi-private events. Oversized umbrellas comfortably shield your guests from the elements.



SAMPLE MENUS

Brunch

Dinner

Plant-Based Reception

Plant-Based Dinner

*A 23% gratuity and current NC sales tax are applied to all private events.
Menu items are subject to change due to seasonal availability.*





BARGELLO BRUNCH MENU

\$35 Per Person

Choice of one from each category with a maximum of 3 choices.

EGGS

SOUTHERN BENEDICT

House Made Biscuit, Canadian Bacon, Sautéed Greens,
Poached Eggs, Harissa Hollandaise

OMELET

Roasted Red Peppers, Jones Dairy Farm Country Ham,
Ashe County Cheddar

EGGS SHAKSHUKA

Baked Eggs, Israeli-Style Spicy Vegetable Tomato Stew,
Herb Salad

SANDWICHES

BECA

Scrambled Egg, Chive, Ashe County Cheddar, Smoked Bacon,
Mashed Avocado, Brioche Bun

ASHEVILLE HOT FRIED CHICKEN SANDWICH

Ashe County Cheddar, House Pickles, Bibb Lettuce,
Chive Mayo, Brioche Bun

GRIDDLE

BRIOCHE FRENCH TOAST

Lemon Curd, Whipped Mascarpone, Seasonal Berry Compote

PIZZA

MARGHERITA

Siano Mozzarella, San Marzano Tomato,
Torn Basil, Olive Oil

MAILE

N'duja, San Giuseppe Salami, Italian Sausage,
San Marzano Tomato, Mozzarella, Fontina

THE LATE RISER

Country Ham, Caramelized Onion, Blistered Tomato,
Summer Squash, Cracked Egg, Parmesan Cream,
Mozzarella, Arugula

PASTA

BAKED PASTA

Rigatoni, House Italian Sausage, Peppers, Onions, Fontina,
Parmesan Reggiano

BUCATINI CACIO E PEPE

House Made Pasta, Parmesan Cream, Black Pepper



add ons

BREAKFAST PASTRY DISPLAY

\$5 Per Person

ASSORTED BREAKFAST PASTRIES

STARTS & SHARES

Served Family Style

\$12 Per Person – Choose 1

\$20 Per Person – Choose 2

AVOCADO TOAST

Smashed Avocado, Aleppo Pepper, Lemon, Radish,
Sumac, and Three Graces Feta

WARM OATMEAL

Sorghum Apples, Golden Raisins, Fall Spices

GREEK YOGURT

Berries, House Granola, Blue Agave

HEARTH BAKED PITA, HUMMUS

Roasted Seasonal Vegetable & Herbs

LARGE FORMAT BRUNCH COCKTAILS

Serves 6-8

MIMOSA

\$50 per carafe

Sparkling Wine, Fresh Squeezed Orange Juice

BLOODY MARY

\$55 per carafe

Vodka, House Made Mix, Pickled Vegetables

SEASONAL FEATURED COCKTAIL

\$60 per carafe

Furnished upon Request



BARGELLO DINNER MENU OPTIONS

TIER 1

\$65.00 Per Person

Will include salad course, three entrée selections, and dessert trio.

SALAD

CHEFS SALAD OF LOCAL GREENS

Crisp Raw Vegetables, Focaccia Croutons, Chive Buttermilk Dressing

ENTRÉES

GRILLED SUNBURST FARMS TROUT

Romesco, Farro, Roasted Local Squash, Gremolata

SEARED SCALLOPS

Sweet Corn Puree, Sungold Tomatoes, Bacon Lardons, Tarbais Beans, Kale, Basil Oil

BUCATINI PRIMAVERA

VEGAN OPTION

House made pasta, tomato, seasonal vegetables, garlic, and white wine

BUCATINI CACIO E PEPE

Parmesan Cream, Black Pepper

MAFALDINE RAGU

Braised Short Rib & Heritage Pork Sugo, 30 Month Aged Parmesan Reggiano

ROASTED ACORN SQUASH “RIBS”

VEGAN OPTION

Harissa BBQ Spiced Squash, Roasted Shallot Cauliflower Mash, Cucumber ”Yogurt”



TIER 2

\$75.00 Per Person

Will include salad course, three entrée selections, and dessert trio.

SALAD

CHEFS SALAD OF LOCAL GREENS

Crisp Raw Vegetables, Focaccia Croutons, Chive Buttermilk Dressing

ENTRÉES

PETITE WAGYU NY STRIP

Warm Marble Potato Salad, Mars Hill Mushroom Fricasse, Calabrian Chili Red Wine Reduction

PORK CHOP

Grilled Heritage Pork, Lusty Monk, Herb Crust, Spiced Carrot Puree, Peach & Onion Compote

HOUSE MADE RAVIOLI

Joyce Farms Rabbit, Creamy Parsnips, Rainbow Carrots, Watercress & Radish, Sorghum Rabbit Jus

LAMB TORCHON

Braised Lamb Shoulder, Spanakorizo, Crispy Leeks, Jus

DESSERT TRIO

Served Family Style

GOOEY BUTTER CAKE

Crunchy Almonds, Raspberry Compote, Chantilly Cream, Brown Butter Powder

STRAWBERRY SHORTCAKE

Macerated Strawberries, Ricotta Cream, Champagne Gelee, Strawberry Milk Crumb

CHOCOLATE & HAZELNUT

Chocolate Mousse Cake, Spicy Candied Hazelnuts, Hazelnut Graham Crumble, Caramel Cream, Coffee Ice Cream

APPETIZERS

\$15 Per Person

Served Family Style

CHARCUTERIE BOARD

Cured Meats and Local Cheeses,
House Pickled Vegetables, Jams and Mustards,
Grilled Bread and Crackers

MEDITERRANEAN BOARD

Hummus, Citrus Olives, Whipped Feta, Cucumber,
Pickled Onion, Spiced Yogurt, House Pita

Each Tier begins with a chef-selected salad. Entrées are paired with seasonal accoutrements and are updated accordingly. Dessert is served family style to feature all three of the pastry chef's seasonally featured desserts. Appetizers may be added to either Tier. Additional vegetarian and vegan options are available upon request.





BARGELLO WINE CELLAR

During the construction of Hotel Arras a hidden room was discovered. This treasure trove houses hundreds of bottles of wine.

Our wine cellar is an artfully designed space providing an exquisite dining atmosphere for up to 10 guests. Your menu can consist of a five, seven, or eleven course tasting experience. Our culinary and bar teams will craft the perfect pairings, providing you and your guests with the ultimate dining experience.

If you wish to expand your gathering, up to 14 people can be accommodated with alternative seating arrangements. Or, up to 20 people can unite for an intimate reception, with curated pairings of heavy hors d'oeuvres and premium wines.







SAMPLE MENUS



5 COURSE CHEF'S TASTING EXPERIENCE SAMPLE

\$145.00 Per Person

BUBBLES & BITES

CHARCUTERIE BOARD

Cured Meats and Local Cheeses,
House Pickled Vegetables, Jams and Mustards,
Grilled Bread and Crackers

AMUSE BOUCHE

Chef's Surprise Choice for Your Guests

FIRST

SHRIMP BISQUE

NC Shrimp, NC Crab, Sungold Tomatoes, Goat Cream, Corn Fritter, Lavash

SECOND

HERB TORTELLINI

Beet & Mascarpone, Sous Vide Rainbow Carrots,
Squash Noodles, Fennel Brodo, Parmesan Reggiano

THIRD

SEARED SCALLOP

Charred Eggplant Puree, Summer White Beans, Crispy Prosciutto, Ocean Foam

FOURTH

GLAZED DUCK BREAST

Apricot & Sesame, Israeli Cous Cous, Grilled Radicchio, Sorghum Peach Jus, Pea Shoots

DESSERT

WHITE CHOCOLATE CHEESECAKE

Blackberries, Lemon Curd, Shortbread Crunch

Chef's Tasting Menus are curated upon booking and based on seasonal availability.

7 COURSE CHEF'S TASTING EXPERIENCE SAMPLE

\$175.00 Per Person

BUBBLES & BITES

CHARCUTERIE BOARD

Cured Meats and Local Cheeses,
House Pickled Vegetables, Jams and Mustards,
Grilled Bread and Crackers

AMUSE BOUCHE

Chef's Surprise Choice for Your Guests

FIRST

PARSNIP & CHESTNUT BISQUE

Smoked Almonds, Rosemary

SECOND

BRILLAT-SAVARIN CHEESE

Citrus Beets, Honey, Basil, Brioche

THIRD

ROASTED HEIRLOOM PUMPKIN CARMELLE'S PASTA

Sage, Pumpkin, Smoked Bacon, Parmigiano-Reggiano

FOURTH

SEARED SCALLOPS

Celery Root Puree, Brown Butter, Pearl Onions, Baby Turnips

FIFTH

HONEY LACQUERED MAGRET ROASTED DUCK BREAST

Confit Leg, Roasted Carrot, Farro

SIXTH

WAGYU BEEF NY STRIP

Truffle Lasagna, Beurre Rouge

DESSERT

WHITE CHOCOLATE CHEESECAKE

Citrus Salad, Lemon Curd, Shortbread Crumble

Chef's Tasting Menus are curated upon booking and based on seasonal availability.



II COURSE CHEF'S TASTING EXPERIENCE SAMPLE

\$225.00 Per Person

AMUSE BOUCHE
YUKON BLINI &
HEIRLOOM SQUASH

FIRST
CELERY ROOT BISQUE
NC Jumbo Lump Crab,
Celery Heart Salad, Apple

SECOND
BRILLAT-SAVARIN CHEESE
Roasted Grapes, Apple, Honey,
Pink Peppercorn Tuile

THIRD
SEARED SCALLOP
Capellini, Saffron, Serrano,
Kafir Lime, Basil

FOURTH
GOLDEN TILE FISH
Braised Fennel,
Vermouth Butter, Fine Herbs

FIFTH
GRILLED OCTOPUS
Wrapped in Lardo, Potato Gnocchi,
Potato Soubise, Calabrian Vinaigrette

SIXTH
WAGYU TOAST
A5 Australian Beef, Cured Egg Yolk,
Brioche, Worcestershire

SEVENTH
TRUFFLE LASAGNA
Hand Made Farm and Sparrow Pasta,
Black Truffles, Truffle Cream

EIGHTH
RIVIERE FARMS SHORT RIB
Smoked Parsnip Puree,
Brown Butter Parsnip,
Red Wine Jus

NINTH
SEARED FOIE GRAS
Maple-Bacon Ice Cream,
Hazelnut Graham Crunch

TENTH
BROWN BUTTER TART
Blueberry Sorbet,
Poached Pear, Almond Soil

DESSERT
PEANUT BUTTER CREMEUX
Chocolate Sable, Feuilletine Crunch, Toasted
Marshmallow Cream,
Milk Chocolate Powder

Chef's Tasting Menus are curated upon booking and based on seasonal availability.

DISTRICT 42[®]

A CONVERGENCE OF GREAT FOOD & SPIRITED COCKTAILS

With a cocktail of influences from the roaring 20's, the natural beauty of Asheville, and modern-style iron and glass, District 42 invites you to visit the south side of Arras' ground floor. Relax on plush couches illuminated with vast lanterns and tucked between walls of beveled glass, or dine at beautiful wooden tables beneath geometric sculptures of wood and light. A larger table for conferences or family-style seating is elevated above the main floor. Hidden in an alcove near the bar, you'll find low seating and tables surrounded by a 1891 map of Asheville, representing the original 42 districts and the namesake of the establishment.

7 Patton Ave
Asheville, NC









Cuisine & Cocktails

A birthday, an engagement, a first introduction, or a casual night out on the town can all be commemorated and relished over a tasty libation. Whether it's your usual beverage of choice or something out of the ordinary, we want to facilitate these experiences by offering cocktails carefully crafted to make those moments even more special. Let us introduce you to classic cocktails reimagined as we curate our seasonal menus to please your palate and pique your curiosity.



THE COMMUNITY TABLE

Semi-Private

Sitting capacity: 16

Standing capacity: 20

Across the hall from Bargello, inside our District 42 lounge, you will find a beautiful custom-made, oak table with stool seating for up to 16 guests and standing room for a reception of up to 20 guests. Enjoy a selection of hors d'oeuvres and a variety of small and large format craft cocktails for this event.

DISTRICT 42



THE MAP ROOM

Semi-Private

Sitting capacity: 15

Standing capacity: 15

This cozy and intimate alcove, known for its 1891 map of the original 42 districts of downtown Asheville, features a wrap around booth with seating for up to 15 guests and two low cocktail tables for a casual reception setting. Guests are sure to feel like they have the best seat in the lounge.

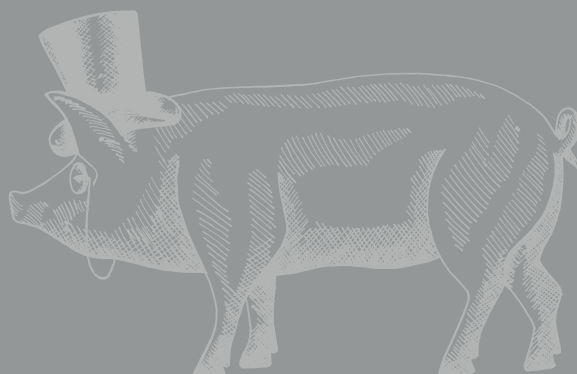
DISTRICT 42 ELEVATED DINING AREA

Semi-Private

Sitting capacity: 12

Standing capacity: 12

Available for daytime events, this elevated dining area within District 42 can be reserved for luncheons or combined with the Map Room for larger receptions. This location features two high-top tables with bar-height seating for up to 12 guests. The elevated height and surrounding railings provide guests with their own private nook of the lounge.



DISTRICT 42 PATIO

Private

Sitting capacity: 40

Standing capacity: 60

Be a part of the bustling streets of historic Pack Square by holding an outdoor reception or private party on our beautiful patio. Outdoor soft seating accommodations, oversized umbrellas, and custom built firewalls make this space the most comfortable outdoor dining spot in town! Enjoy craft cocktails, hors d'oeuvres, and maybe an infamous Asheville busker or two.





HORS D'OEUVRES RECEPTION

\$45 Per Person

STARTERS

Choice of 1

CHARCUTERIE BOARD

Cured Meats and Local Cheeses, House Pickled Vegetables,
Jams and Mustards, Grilled Bread and Crackers

MEDITERRANEAN BOARD

Hummus, Citrus Olives, Whipped Feta, Cucumber, Pickled Onion, Spiced Yogurt, House Pita

HORS D'OEUVRES

Choice of 4

MAIZE FRITTERS

Corn Fritters, Romesco, Apple, Fennel, Sumac

FALAFEL SLIDERS

Cilantro Lime Aioli, Confit Peppers & Onions, Arugula, Brioche Slider Bun

HUMMUS ON HEARTH FIRED PITA

House Made Pita and Hummus with Seasonal Garnishes

ASSORTED PIZZAS FROM THE HEARTH

Tasting of Bargello's Pizza Menu

LAMB KOFTA SKEWERS WITH ZHUG

Middle Eastern Spiced Lamb Skewers, Spicy Herb Sauce

CALABRIAN MARINATED CHICKEN SKEWERS

Basil Caper Aioli

SEASONAL FRITTO MISTO

Seasonal Vegetable Tempura with Sun Dried Tomato Aioli

Thank you for considering Bargello & District 42 for your special event!

If you have any questions or special requests, please reach out to our Event Sales Manager, Maddy Atendido, who will be happy to assist you in navigating everything from dining menus to event options.

EVENTS SALES TEAM
events@bargelloavl.com
office 828-774-5564

