

*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>Breakfast Menu.....</i>	<i>8</i>
<i>Asheville Event Centre Additional Cost Summary.....</i>	<i>9</i>
<i>Asheville Event Centre References.....</i>	<i>10</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

NO Tape on Hardwood Floors: Damages could result in \$5000.00 fee

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) \$12.95pp

Dinner (6 oz entrée) \$16.95pp

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

Bar Service: see page 7

Breakfast Menu, \$12.25pp

Continental Breakfast \$9.95

Additional Menu Information

All buffets will remain open 1½ 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

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 Cream 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 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.), Starch, Vegetable and Salad*

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

Sweet & Sour Pork Medallions

<i>Chicken Marsala</i>	<i>Rosemary Pork Tenderloin</i>
<i>Marinated Grilled Chicken Breast</i>	<i>Lasagna; Meat or Vegetable</i>
<i>Herb Baked Pollack</i>	<i>Cheese Tortellini with Marinara Sauce</i>
<i>Roasted Turkey Breast</i>	<i>Broiled S Whole Salmon</i>
<i>Marinated Beef Brisket</i>	<i>Grilled Fresh Vegetable with Bowtie Pasta</i>
<i>Chicken Fettuccine Alfredo</i>	

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

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

	<i>Cheesy Baked Potato Casserole</i>	
<i>Sweet Potato Soufflé</i>	<i>Steamed Broccoli and Carrots</i>	<i>Baked Potato with toppings</i>
<i>Wild Rice or Rice Pilaf</i>	<i>Scalloped Potatoes</i>	<i>Linguini in Garlic Butter</i>
<i>Oven Roasted New Potatoes</i>	<i>Apple Stuffing w/Cranberries</i>	

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

	<i>Buttered Corn</i>	
<i>Green Beans (Almandine or Casserole)</i>		<i>Oven Roasted Fresh Vegetable</i>
<i>Country Blend (corn, green beans, carrots)</i>		<i>California Blend (broccoli, cauliflower, carrots)</i>
<i>Cream Corn Soufflé</i>		<i>Broccoli with Cheese Sauce</i>

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

	<i>Sliced Tomato and Bermuda Onions & Feta Cheese Salad</i>	
<i>Bowtie Pasta Salad</i>		<i>Broccoli Cranberry Salad</i>
<i>Homemade Red Bliss Potato Salad</i>		<i>Tomato, Lettuces and Bacon Salad</i>
<i>Homemade Apple Coleslaw</i>		<i>Cucumber and Tomato Dill Salad</i>
<i>Pear and Gorgonzola Cheese</i>		<i>Mixed Baby Green Salad</i>
<i>Roma Tomato with Mozzarella & Basil</i>		<i>BLT Salad</i>

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

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

Pineapple Salsa Corn Chips
Artichoke & Spinach Dip with 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 with 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

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

~ Specialty Cheesecake ~

New York Style Cheese Cake ~ Traditional ~ Turtle

Raspberry Swirl and Chocolate Chip

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 of Wine, Champagne

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

Bartender fee-\$35.00 per hour and Security fee-\$35.00 per hour

~AEC Small Plate Menus~

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

Small Plate Lunch Menu (4oz. entree) ... \$12.95 pp

Choice of one Main Items (4oz.) Starch, Vegetable, and salad

Small Plate Dinner Menu (6oz entrée)... \$16.95pp

Choice of one Main entrée (6oz) Items, two potato, 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>Soup and Salad</i>
<i>Tuna or Chicken Croissant</i>	<i>Bowtie Pasta w/ Veg.</i>	<i>Beef or Vegetable Lasagna</i>
<i>Sliced Roasted Pork Loin</i>	<i>Pot Roast</i>	<i>Chicken Fingers (2 each)</i>

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

<i>Sweet Potato Casserole</i>	<i>Herb Wild 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>French Green Beans</i>
<i>Normandy Blend Vegetable</i>	<i>Steamed Broccoli</i>
<i>(Green Beans Corn, Lima Beans)</i>	

California Blend Vegetables
(Cauliflower, Broccoli and Carrots)

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>Tomato and Mozzarella and Basil</i>	<i>Sliced Tomato & Onions w/Feta Cheese</i>
<i>Bowtie Pasta Salad</i>	<i>Smoked Mozzarella and Pasta</i>

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

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

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 ADDITIONAL COST SUMMARY

Our Rentals	Maximum Guests	SQUARE FEET	COST
Asheville Ballroom	310 Seated Dinner	6000	\$3,000
*Weddings Additional			\$500.00
Non Profit - Discounted Monday through Wednesday in Ballroom only	Includes 10-66 inch round tables and seating for 100 guests with cream linen	6000	\$1,500.00
	Calhoun – 8- 42inch round tables w /4 chairs 150	2320	\$800
Liberty Room	60	920	\$400
Carolina	40	800	\$300
Freedom Room	20	384	\$200
Outside Patio (Three Covered Pergolas)	120	*seating optional	\$500
Board	8 to 10	352	\$200
Foyer (Limited to One Hour)	75/100		\$300
Addition time for events over 6 hours	\$200 per hour		
ELEMENTS *** NO CHARGE WHEN USING IN HOUSE CATERING			
China & Glassware, Servers	Flatware, linen napkins , Cream Linen	**Set Up and Clean Up	
ADDITIONAL FEES TO ADD TO CONTRACTS PLUS 18% SERVICE AND 7% SALES TAXS			Cost
Security		When liquor is served	\$35.00
In-house Cream / White/ Black linens per table			\$5.00
Linen Table Cloth and Linen Chairs cover (\$40 per table) includes, house table topper , chair sash and chair cover	each table	In stock house Linen	\$40.00
Chair Covers in house	(Per Chair)		\$3.00
House Linen Toppers	per table		\$15.00
Custom rental	and up		\$35.00
House Glass Centerpieces	each and up		\$8.00
Lighted Stand (6ft.)			\$45.00
Plumes, red, blue, pink , Black (25)	per. table		\$35.00
China rental \$3.95/person, knife, fork, spoon, glasses, plates, cups, salt and pepper or \$0.35 each			\$3.95 full set
Outside Caterer fee	Ballroom only		\$200.00
Kitchen rental for 6 hours			\$500.00
One Bartender (Per 100 guests)			\$35.00
Cake cutting	no charge	server or bridal party	
Wine, per glass			\$5.00
Imports beer,/bottle			\$4.00
Domestics beer/bottle			\$3.00
Additional table rental			\$15.00
Sales Tax on all Banquet Contracts with	Food 7%	No sales tax on Room	Rentals
Service Fee on all Banquet and Room	Rentals 18%	On All Contracts	
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 , Calhoun Room \$125.00		\$250.00
Projector and Screen	\$250 Ballroom All other rooms \$135.00		\$250./135.00
Dance Instruction at event			\$175.00

Asheville Event Centre References

📅 01/25

Dear Ms. Wright,

We just wanted to send a huge thank you for your gracious help in setting up our Silent Auction for the Lincoln-Reagan Dinner. Time is a precious commodity for everyone, and we greatly appreciate the time you have taken and continue to take in helping us make this a successful event.

Sincerely,

Nancy Waldrop, President, BRRWC

📅 03/06

Dear Gilda and Staff,

This is just a brief note filled with huge thanks for the wonderful job you did at our recent Lincoln-Reagan Dinner & Silent Auction. Your help was extremely valuable in making both of these events a success. It was a wonderful evening, a beautiful setting, and fantastic service. Please know ALL your efforts were greatly appreciated.

Sincerely,

Nancy Waldrop, BRRWC

📅 February 25,

WEDDINGS

Gilda & Staff

We want to thank you for your hard work to help make our wedding perfect. You were so accommodating and a true pleasure to work with. We are so happy that we chose to have our wedding at the Ballroom. You and your staff were awesome and we will be forever grateful.

Thank you!!

♥ Holly & Brandon Olsen

📅 December

Gilda & the staff

Thank you so much for sharing and being a part of our special day! All of your help, hard work, and being able to work with us is greatly appreciated!

♥ Wayne & Danielle Morris

References: Name and number upon request...

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*