

*Asheville Event
&
Dance Centre*

Event Pricing & Menu Selection

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

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Asheville Event Centre

*Rental fee for facility only for 6 hours
Asheville Ballroom rental \$2,0000 no set-up as is
Rental fee reduced to \$700 with Buffet or Reception
Minimum of \$4,000 food cost,
Weddings and Reception combination \$2,500.00*

*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, Clean up and Security
We provide In-house Linens, Table and Chairs for all groups
House Centerpieces \$8 and \$15 per table
Outside Linens and Decorations are available for an additional charge.
No Complimentary Dessert on Wedding Receptions*

*Event length is six hours and additional time is \$200.00 per hour
Until 12:00 midnight. Additional stay after midnight is available at \$200 hour.
It is our pleasure to customize a menu for your event and work with your budget.
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 taxes of 7%
All prices and items subject to change*

Menu Selection

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

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

Grand Buffet Menu

Bronze Menu (one entrée)..... \$28.95 per person

Silver Menu (two entrées).....\$30.95 per person

Gold Menu (three entrées)..... \$32.95 per person

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

Ultimate Buffet Menu

Bronze Menu (one entrée)..... \$35.95 per person

Silver Menu (two entrees).....\$37.95 per person

Gold Menu (three entrees).....\$40.95 per person

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

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 taxes of 7%.

It would be our pleasure to customize a Menu and work with your budget for your event.

All prices and items are subject to change.

~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 taxes of 7%.*

All prices and items subject to change

~Grand Buffet Menu~

We are happy to customize your menu and work within your budget.

Bronze Menu.....\$28.95 per person

Choose one of each of the following: Main Entrée, Starch, and Vegetable & Salad

Silver Menu..... \$30.95 per person

*Choose 2 Main Entrees, 1 Starch, 1 Vegetable & 1 Salad
(4oz serving of each entrée per person)*

Gold Menu.....\$32.95 per person

*Choose 3 Main Entrees, 2 Starch, 2 Vegetables & 2 Salads
(4oz serving of each entrée per person)*

Grand Buffet Main Entrees

*Marinated Grilled Chicken Breast
Baron of Beef with Aus Jus
Roasted Turkey Breast
Marinated Beef Brisket*

*Lasagna; Meat or Vegetable
Cheese Tortellini with Marinara Sauce
Herb Baked Pollack
Grilled Fresh Vegetable with Bowtie Pasta*

Grand Buffet

*Sweet Potato Soufflé
Smashed Potatoes & Gravy
Wild or Rice Pilaf
Oven Roasted New Potatoes
Scalloped Potatoes*

*Steamed Broccoli and Carrots
Linguini in Garlic Butter
Sauce*

*Cheesy Baked Potato
Casserole
Baked Potatoes*

Grand Buffet Vegetables

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

*Oven Roasted Fresh Vegetable
California Blend (broccoli, cauliflower, carrots)*

Grand Buffet Salads

*Sliced Tomato and Bermuda Onions & Feta Cheese Salad
Bowtie Pasta Salad
Homemade Red Bliss Potato Salad
Homemade Apple Coleslaw*

*Broccoli Cranberry Salad
Tomato, Lettuces and Bacon Salad
Cucumber and Tomato Dill Salad*

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

~Ultimate Buffet Menu~

We are happy to customize your menu and work within your budget.

Bronze Menu.....\$35.95 per person

Choose one of each of the following: Main Entrée, Starch, and Vegetable & Salad

Silver Menu..... \$37.95 per person

Choose 2 Main Entrees, 1 Starch, 1 Vegetable & 1 Salad
(4oz serving of each entrée per person)

Gold Menu..... \$40.95 per person

Choose 3 Main Entrees, 2 Starch, 2 Vegetables & 2 Salads
(4oz serving of each entrée per person)

Ultimate Buffet Main Entrees

Prime Rib of Beef with Aus Jus and Horseradish Sauce

Chicken Masala
Seasoned Sirloin Beef Tips
Rosemary Pork Tenderloin

Sweet & Sour Pork
Medallions
Chicken Fettuccine Alfredo

Seasoned Broiled Cod

Ultimate Buffet Starch

Apple Stuffing & Cranberry Chutney

Garlic Smashed Potatoes
Candied Yam Casserole with
nuts

Linguini in Garlic Cream
Sauce
Cheesy Baked Potatoes
Casserole

Baked Potatoes with
toppings
Rice Pilaf or Wild Rice

Ultimate Buffet Vegetables

Bahamas Blend (broccoli, red pepper, green beans, yellow carrots)

Green Beans Almandine
Oven Roasted Fresh Vegetable
Spring Blend (broccoli, cauliflower, carrots, zucchini, and squash)

Broccoli with Cheese sauce

Cream Corn Soufflé

Ultimate Buffet Salads

Fresh Beefsteak Tomato & Mozzarella

Pear and Gorgonzola Cheese
Cucumber and Tomato dill
Salad

Bowtie Pasta Salad
Classic Caesar Salad
Apple Coleslaw

Bacon Lettuce and Tomato
Salad

Mixed Baby Green Salad

Broccoli Cranberry Salad

Sliced Tomato and Bermuda Onions & Feta Cheese Salad

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

~Hors d'Oeuvres Menu Selection~

We are happy to customize your menu and work within your budget.

Traditional Selection (Choice of 3)..... \$11.95 per person

Premium Selection (Choice of 4)..... \$13.95 per person

Ultimate Selection (Choice of 5).....\$14.95 per person

**All selections are based on 2 pieces per person with a minimum of 50 guests. If additional Hors d'Oeuvres are required during the event, further charges will be assessed and payable.*

Hors d'Oeuvres Menu

*Tangy Barbecue Meatballs
Fried Macaroni and Cheese Wedge
Deep Fried Corn Nuggets
Spanakopita Spanish Puff
Deep Fried Ravioli with Marinara Sauce
Deep Fried Chicken Strips
Grilled Chicken Strips
Boneless Chicken Wings
Mini Egg Rolls
Potato Skins
Jalapeno Poppers
Chips and Homemade Salsa
Deep Fried Mushrooms
Warm Cheese Queso and Corn Chips
Crispy Chicken Wings*

Passed Hors d'Oeuvres is an addition \$2.00 per person.

**All selections are based on 2 pieces per person with a minimum of 50 guests. When additional Hors d'Oeuvres are required during the event, further charges will be assessed and payable.*

~Grand Hors d'Oeuvres Menu~

We are always happy to customize your menu and work within your budget.

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

Traditional Selection (Choice of 3)..... \$13.95 per person

Premium Selection (Choice of 4).....\$14.95 per person

Ultimate Selection (Choice of 5).....\$15.95 per person

Hors d'Oeuvres Menu (two per person)

Pineapple Salsa with Scooped Corn Chips

Artichoke & Spinach Dip with Crackers

Pico De Gallo & Tortilla Chips

Fried Mozzarella Cheese Sticks

Deep Fried Cauliflower

Mini Chicken on Skewers

Large Shrimp Cocktail

Fried Apple Sticks

Breaded Scallop

Mini Crab Cakes

Pork Pot Stickers

Franks in Puff Pastry

Assorted Mini Quiche

Brochette Garlic Tomato

Spanakopita Spinach Puff

Deep Fried Onion Peddles

Assorted Mini Cheese Cake Bites

Deep Fried Ravioli with Marinara Sauce

Party Tray (75 guests, two per person)

House Meatballs..... \$245.00

Assorted Cheese & Crackers Tray \$255.00

Chicken Strips\$230.00

Large Shrimp Cocktails..... \$325.00

Fresh Fruit Tray \$295.00

Vegetable Tray.....\$220.00

*It would be our pleasure to customize a Menu for your event. . Passed Hors d'Oeuvres is an addition
\$2.00 per person*

~Dessert Menus~

Traditional Selection (Choice of 2).....\$3.75 per person
Special Selection (Choice of 2).....\$6.75 per person

Traditional Dessert \$ 3.75 per person

Assorted Pound Cakes
Frosted Brownies
Assorted Fresh Baked Cookies Tray

Special Dessert \$6.75 per person

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

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)

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

~Breakfast Menu~

Traditional Breakfast Menu.....\$14.25 per person

Menu includes: Main Breakfast Items, Choice of One Meat, 1 Potato & One Bread

Continental Breakfast Menu, Choice of Three.....\$10.95 per person

Surcharge of \$100.00 for fewer than 30 people

Traditional Breakfast Main Items

Scrambled Eggs

Scrambled Egg with Cheese

Breakfast Casserole

Traditional Breakfast Meats

Country Bacon

Baked Ham

Sausage Links or Patties

Sausage Gravy

Traditional Breakfast Potatoes

Oatmeal with Brown Sugar and Raisins

Homemade Hash Browns

Oven Roasted Potatoes

Potato Casserole

Buttered Grits

Traditional Breakfast Breads

Assorted Muffins

Biscuits with Honey Butter

Bagels with Cream Cheese

French toast Strips with Maple Syrup

Continental Breakfast Menu

Bagels with Cream Cheese

Assorted Muffins

Seasonal Fruit Tray

Sweet Rolls

Assorted Cereals

Juice (Orange, Tomato, Grapefruit, Cranberry)

Complimentary Coffee and Iced Tea

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

All prices and items are subject to change

~ 10 ~

We are happy to customize your menu and work within your budget.

~AEC Small Plate Menus~

Small Plate Luncheon Menu.....\$12.95 per person
Additional entrée ... \$2.50 Additional vegetable \$.75
Choice of one Main luncheon Items, one potato, one vegetable, one salad
Small Plate Dinner Menu.....\$16.95
Additional entrée ... \$2.50 Additional vegetable \$.75
Choice of one Main luncheon Items, two potato, two vegetable, two salad

Small Plate Menu Items (4oz. Lunch and 6oz. Dinner)

<i>Assorted Croissant Sandwich</i>	<i>Marinated Beef Tips</i>	<i>Hamburger Steak w/ Gravy-Onions</i>
<i>Grilled Herb Chicken Breast</i>	<i>Bowtie Pasta w/Veg.</i>	<i>Beef or Vegetable Lasagna</i>
<i>Pork Loin</i>	<i>Pork - Rib on the Bone</i>	<i>Tuna or Chicken Salad Plate</i>

Small Plate Starch

<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

<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>	
<i>California Blend Vegetables</i>	
<i>(Cauliflower, Broccoli and Carrots)</i>	

Small Plate Salads

<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>
<i>Homemade soup: Potato Chowder, Hearty Tomato, Cream of Broccoli</i>	

All menus include Rolls & Butter, Complimentary House Dessert and Coffee & Tea
All Contracts are subject to 18% service fee and current sales taxes of 7%.

All prices and items are subject to change
We are happy to customize your menu and work within your budget.



On your Wedding Day you will look your best dancing with poise and confidence.

Your Wedding Dance can become one of the most memorable of life's moments.

We will help you look wonderful on the dance floor, giving you poise and confidence you need as you dance your first dance as man and wife.

We take you step by step through your dance, matching easy to learn choreography to your special song.



*Five private lessons + One hour group lesson at your reception**

\$600 (\$490 w/room rental)

**\$50 for each additional 30 minutes*

Four Private lessons only \$400 (\$360 w/room rental)

Ten Private lessons only \$1000 (\$750) w/room rental)

We will exceed your expectations!

Gilda Wright, Event Director 828-274-1377

ASHEVILLE EVENT CENTRE *** COST SUMMARY

Our Rentals	Maximum People	SQUARE FEET	COST
Asheville Ballroom	310 Reception 300 Seated Dinner	6000	\$2,000
Non Profit - Discounted Monday through Wednesday in Ballroom only	Includes 10-66 inch round tables and seating for 100 guests with cream linen	6000	\$900.00
Calhoun – 8- 42inch round tables w /4 chairs	150	2320	\$800
Liberty Room	60	920	\$400
Carolina	40	800	\$300
Freedom Room	20		\$200
Outside Patio (Three Covered Pergolas)	120	*seating optional	\$500
Board	8 to 10	352	\$200
Foyer (Limited to One Hour)	75/100		\$300
Haden Centre (available in 2016)	500	10000	\$4,000
Addition time for events	\$200 per hour		

ELEMENTS *** NO CHARGE USING IN HOUSE CATERING

China & Glassware, Servers	Flatware, linen napkins , Cream Linen	**Set Up and Clean Up	
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ADDITIONAL INFORMATION AND FEES

Security	\$35/hour	When liquor is served	
In-house Cream floor length linens for tables (60 inch round tables only) ***Free basic Cream Linen no charge (White Linen \$15 per table)			
Linen Table Cloth and Linen Chairs cover (\$50 per table) includes, house table topper , chair sash and chair cover	\$50 each table		
Chair Covers in house	\$3.00 (Per Chair)		
House Linen Toppers	\$15 per table		
Custom rental	\$35 and up		
House Centerpieces	\$8 each and up		
Lighted Stands (6ft.)	\$45		
Plumes, red, blue, pink (25)	\$35 /table		
Outside Linens and Decorations for additional charge			
Outside caterer	China rental \$3.95/person, knife, fork, spoon, glasses, plates, cups, salt and pepper		
Outside Caterer fee	\$200 Ballroom		
Kitchen rental for 6 hours	\$500		
One Bartender (Per 100 guests)	\$35.00/hr.		
Cake cutting	no charge	server or bridal party	
Wine, per glass	\$5		
Imports beer,/bottle	\$4		
Domestics beer/bottle	\$3		
Additional table rental with house Linen	\$15 each		
Sales Tax	7%		
Service Fee	18%		
Corkage Fee Wine	\$10 bottle		
Outside Keg (1/2 barrel) Corkage	200 servings	\$75	
Keg In House (1/2 barrel)	200 servings	\$275	
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		
DJ House	\$550.00- 3 hours/ \$50 each additional		
Use of PA System	\$250 Ballroom ,Calhoun Room \$125.00		
Projector and Screen	\$250 Ballroom All other rooms \$135.00		
Wedding Dance Package	See Page 12 for details		
Dance Instruction at event for one hour	\$175/hr.		
Two Dance Instructors Additional	\$50		

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, BRRCWC

🚩 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, BRRCWC

🚩 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



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