

# *Asheville Event & Dance Centre*

*Event Pricing & Menu Selection*

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

*Asheville Event Centre  
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[www.AshevilleEventCentre.com](http://www.AshevilleEventCentre.com)*

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# *Asheville*

# *Event Centre*

*Rental fee for 6 hours*  
*Asheville Ballroom rental \$3,00.00*

*Weddings and Reception combination \$3,500.00*

*Calhoun Room \$,1000 ~ Liberty Room \$500 ~ Carolina Room \$300*  
*Outside Patio \$500 ~ Neva or Beverly Room \$200~Freedom Room \$100.00*

*Following complimentary services with our Chef preparing your event:*  
*China & Glassware, Flatware, Servers, Standard Set up and Clean-up*  
*Table and Chair: 66 inch and 60 inch round table / 8 foot seminar table,*  
*House Centerpieces \$8.00 to \$35.00 per table*  
*Outside Linens and Decorations are available for an additional charge.*

*Additional time is for events exceeding 6 hours: \$75.00 per hour*  
*Additional after midnight is available at additional \$200.00 per hour*  
*Additional night before event for set-up \$1,000.00*

*Outside catering is welcome with additional fee for the Ballroom \$300.00*  
*All Food Contracts are subject to 18% service fee and current sales taxes of 7%.*

*All prices and items subject to change*

*\*Items with this symbol are available for tasting. Please contact AEC to schedule. Tastings are held at Strada Italiano in downtown Asheville and can be scheduled Sunday-Wednesday for a cost of \$40 for 4 items.*

# *AEC Menu Selection*

*AEC Buffet Menu... \$28.95pp*

*All menus include Rolls & Butter, Water & Tea*

*AEC Small Plate Menus ...*

*Option 1 (4oz. entrée) \$15.50pp*

*Option 2 (6 oz. entrée) \$17.25pp*

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

*All menus include Rolls & Butter, House Dessert, Water & 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 hour 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 Food Contacts are subject to 18% service fee and current sales tax of 7%.*

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# ~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 \**

<i>Chicken Marsala *</i>	<i>Rosemary Pork Tenderloin</i>
<i>Marinated Grilled Chicken Breast*</i>	<i>Lasagna; Meat or Vegetable *</i>
<i>Herb Baked Grouper *</i>	<i>Cheese Tortellini with Marinara Sauce *</i>
<i>Roasted Turkey Breast</i>	<i>Broiled Salmon *</i>
<i>Marinated Beef Brisket</i>	<i>Grilled Fresh Vegetable with Bowtie Pasta *</i>
<i>Chicken Fettuccine Alfredo *</i>	
<i>Baron of Beef with Aus Jus ... up charge to \$6.25</i>	

## Grand Buffet Starch ... additional starch, \$ 2.00pp

<i>Roasted Corn on the cob *</i>	<i>Corn Soufflé</i>
<i>Cheesy Baked Potato Casserole</i>	<i>Roasted Buttered Corn*</i>
<i>Sweet Potato Soufflé</i>	<i>Baked Potato with toppings</i>
<i>Herb Wild Rice or Rice Pilaf</i>	<i>Scalloped Potatoes *</i>
<i>Roasted New Potatoes*</i>	<i>Linguini in Garlic Butter *</i>
	<i>Risotto *</i>

## Grand Buffet Vegetables...additional vegetable, \$2.25 pp

<i>Roasted Brussel Sprouts *</i>	<i>Roasted Asparagus *</i>
<i>Roasted Cauliflower *</i>	<i>Steamed Broccoli and Carrots *</i>
<i>Roasted Garlic Green Beans *</i>	<i>Calf. Blend (broccoli, cauliflower, carrot)*</i>
<i>Country Blend (corn, green beans, carrots) *</i>	<i>Grilled Fresh Vegetables*</i>
<i>Oven Roasted Fresh Vegetable*</i>	
<i>Broccoli with Cheese Sauce*</i>	

## Grand Buffet Salads...additional salad, \$3.25 pp

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

*All menus include Rolls & Butter, and Unsweetened Tea and water*

*\*These items are available for tasting, see page one for details.*

# ~AEC Small Plate Menus~

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## **Option 1 Menu (4oz. entree) ... \$15.50 pp**

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

## **Option 2 Menu (6oz entrée)... \$17.25pp**

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

### **Addition entrée, \$2.50 -4oz. and \$3.50 -6oz pp**

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

### **Small Plate Starch ... additional starch, \$1.25 pp**

*Sweet Potato Casserole                      Herb Wild Rice or Pilaf Rice                      Baked Potato with Toppings*  
*Homemade Baked Beans                      Baked Potato Casserole                      Butter Corn*  
*Roasted New Potatoes\*                      Pasta with Butter Sauce \*                      Risotto \**  
*Smashed Potato w/gravy\**

### **Small Plate Vegetables... additional vegetable, \$1.25 pp**

*Butter Sugar Snap Peas                      Grilled Fresh Vegetables*  
*Sautéed Mushrooms                      Oven Roasted Garlic Green Beans*  
*Roasted Squash and Onions                      Steamed Broccoli*  
*California Blend Vegetables*  
*(Cauliflower, Broccoli and Carrots)*

### **Small Plate Salads or Soup ... additional salad, \$2.25 pp**

*Mixed Green Salad                      Apple Cole Slaw*  
*Cucumber and Tomato Dill Salad                      Marinated Sliced Tomato & Onions*  
*Bowtie Pasta Salad                      BLT Salad*

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

*All menus include Rolls & Butter, Unsweetened Tea and Water*  
*All Contracts are subject to 18% service fee and current sales tax of 7%.*

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# *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 Season Green Beans*

#### *Blue Ridge Mountain Salads*

*Homemade Cole Slaw*

#### *Blue Ridge Mountain Dessert*

*Ice Cream and Cookies*

*(Includes Rolls & Butter and Unsweetened Tea & Water)*

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# AEC Grand Hors d'Oeuvres

## ~Menu~

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### 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 \$3.00 pp

Buffalo Chicken Dip	Tangy House Meatballs
Artichoke & Spinach Dip w/ Crackers	Crispy Chicken Wings
Fried Mozzarella Cheese Sticks	Deep Fried Mushrooms
Mini Chicken on Skewers	Large Shrimp Cocktail
Fried Apple Sticks	Deep Fried Mushrooms
Mini Crab Cakes	Pork Pot Sticker
Franks in Puff Pastry	Assorted Mini Quiche
Garlic & Tomato Bruschetta	Spanakopita Spinach Puff
Assorted Mini Cheese Cake Bites	Boneless Chicken Wings
Deep Fried Ravioli w/Marinara Sauce	Fried Mac & Cheese Wedge
Jalapeno Poppers	

## 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

Frosted Brownies  
Assorted Fresh Baked Cookies Tray  
Vanilla Ice Cream and Cookies  
Mini Cannoli

## Special Dessert \$6.75 pp

Flourless Chocolate Cake  
Carrot Cake  
Chocolate Layer Cake  
Key Lime Pie  
New York Style Cheese Cake  
Peanut Butter Pie  
Caramel Apple Pie  
Italian Lemon Cream Cake  
Assorted Mini Desserts

# ~AEC Bar Service~

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House Wine ~ Sycamore Lane and Assorted Beer Service

Wine ~ \$20.00 per. Bottle

Champagne \$24.00 per. Bottle

Domestic Beer \$4

Domestic beer \$4.00 and Import \$5.00 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-\$135.00 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		6000	\$2,700.00
Calhoun Room	150 guests	2320	\$1,000
Liberty Room	60 guests	920	\$500
Carolina Room	40 guests	800	\$300
Freedom Room	20 guests	384	\$100
Beverly Room	24 guests	390	\$200
Neva Room	24 guests	390	\$200
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	After midnight \$200 per hour		

**Additional event prior to event if available \$1,000.00 (6 hour before 12 midnight)**

**Additional set-up time before event 6 hour time frame : \$75.00 per hour**

### ADDITIONAL FEES TO ADD TO CONTRACTS : Add 18% SERVICE AND 7% SALES TAXS

Room Rental only 18% / No Sales Tax added

Linen Table Cloth Cream /Black/ White	120 Round		\$30.00
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.)			\$45.00
China rental \$3.95/person	per piece \$0.35 each / full set \$3.95 pp		
Outside Caterer fee	Ballroom only		\$300.00
Commercial Kitchen rental for 6 hours			\$800.00
Bartender and Security	(Per 100 guests).minimum 4 hours		\$135.00p.h.
Cake cutting	no charge	server or bridal party	
Bridal and Groom Suite rental			\$200.00
Wine, per glass			\$5.00
Imports beer,/bottle			\$5.00
Domestics beer/bottle			\$4.00
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		\$125.00
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		\$575.00
Dance Instruction at event (one hour)			\$175.00

*Asheville Event*



*Dance Centre*

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