



## EVENT MENU



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## WELCOME TO AC HOTEL ASHEVILLE DOWNTOWN

We love a good party, and our sales and catering team can't wait to help make your next soiree or corporate event a first-class affair to remember. Whether you're hosting a rehearsal dinner, post-wedding brunch or your annual office celebration, AC Hotel Asheville Downtown & Capella on 9 have everything you need to create an experience guests won't forget.

Keys to Success:

- Modern design offering stylish, yet efficient spaces
- Attentive service
- Complimentary Wi-Fi in meeting space and guestrooms
- Modern and localized menu
- AC Kitchen
- AC Lounge & Capella on 9 rooftop bar experience



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaon9.com](http://capellaon9.com)





# BREAKFAST

15-person minimum for all breakfast packages  
All breakfasts are served with freshly brewed coffee and chilled juices



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

# BREAKFAST

## **The Broadway | \$16 per person**

Fresh whole seasonal fruit  
French croissants, danish

## **The Pack Square | \$20 per person**

Fresh whole seasonal fruit  
Bagels served with a variety of cream cheese, local preserves, whipped butter  
French croissants, various sweet muffins  
Assorted Greek yogurts

## **The Blue Ridge | \$24 per person**

Fresh sliced fruit and berries  
Steel-cut oatmeal served with dried fruits, brown sugar, local honey, maple syrup  
Assorted bagels served with a variety of cream cheese, local preserves, whipped butter  
Breakfast parfait bar including granola, diced fresh fruit and berries, local honey

## **The Grove Arcade | \$28 per person**

Fresh sliced fruit and berries  
Savory European-style breakfast quiches  
Selection of sweet streusels  
French croissants, breakfast breads  
Assorted Greek yogurts

## **The Orange Peel | \$29 per person**

Fresh whole fruit  
Sliced seasonal fruit and berries  
Bagels served with a variety of cream cheese, local preserves, whipped butter  
French croissants, artisan pastries, breakfast breads  
Assorted cereals and muesli  
Scrambled eggs, applewood-smoked bacon, breakfast potatoes



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaon9.com](http://capellaon9.com)

## BREAKFAST | ENHANCEMENTS

NY style lox board | \$15 per person  
Oatmeal presentation | \$10 per person  
Assorted mini-quiches | \$11 per person  
Seasonal sliced fruit & berries | \$8 per person  
Scrambled eggs | \$8 per person  
Applewood-smoked bacon | \$9 per person  
Hickory Nut Gap sausage | \$9 per person  
Stone ground grits | \$7 per person  
Breakfast potatoes | \$6 per person  
Assorted breakfast bread | \$24 per dozen  
Assorted muffins & breakfast pastries | \$42 per dozen  
Freshly baked croissants | \$48 per dozen  
Individual fruit yogurts | \$5 each

### BREAKFAST STATIONS

All stations require a chef attendant  
Attendant fee \$100.00

#### **Belgian Waffle Station | \$14 per person**

Fresh berries, bananas, local preserves, whipped cream, chocolate shavings, and maple syrup

#### **Breakfast Hash Station | \$12 per person**

Diced peppers, onions, tomatoes, corned beef, roasted beef, shredded potatoes, manchego and cheddar cheese

#### **Omelet Station | \$16 per person**

Diced tomatoes, red onions, country ham, sautéed mushrooms, spinach, chopped sausage, applewood-smoked bacon, shredded cheddar cheese



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)





# COFFEE BREAKS



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## COFFEE BREAKS

### All Day Beverages | \$25 per person

Torrefazione™ Italia brewed coffees  
Assorted soft drinks  
Sparkling and still bottled waters

### À la Carte

Torrefazione™ Italia brewed coffee | \$60 per gallon  
A selection of Tazo® teas | \$3 per bag  
Lemonade, fruit punch, iced tea, infused waters  
\$48 per gallon  
Milks | \$3 each  
Bottled fruit juices | \$4 each  
Bottled iced tea | \$4 each  
Still and sparkling waters | \$4 each  
Soft drinks | \$4 each  
Energy drinks | \$5 each  
Sports drinks | \$5 each

### American Coffee Bar Service | \$12 per person

Torrefazione™ Italia regular and decaf brewed coffee  
A selection of Tazo® teas  
Fonzana gourmet syrups  
Local honey sticks  
Ground cinnamon and nutmeg

### European Coffee Bar Service | \$14 per person

Torrefazione™ Italia regular and decaf coffee,  
(hot and iced)  
A selection of Tazo® teas  
Fonzana gourmet syrups  
Local honey sticks  
Chocolate shavings, whipped sweet cream  
Ground cinnamon and nutmeg  
Dolci di Maria biscotti



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | capellaong.com

## COMPOSED COFFEE BREAKS

### Parisian Coffee Break | \$14 per person

Torrefazione™ Italia coffee (hot and iced)  
A selection of Tazo® teas  
Fresh whole fruit  
Selection of granola bars

### Mantra Coffee Break | \$15 per person

Torrefazione™ Italia coffee (hot and iced)  
A selection of Tazo® teas  
Chilled juice selection  
Fresh whole fruit  
Greek yogurts with granola

### Catalan Coffee Break | \$16 per person

Torrefazione™ Italia coffee (hot and iced)  
With caramel and vanilla syrup  
A selection of Tazo® teas  
Poppy's popcorn with butter, cheese and  
caramel seasonings

### Woodfin Coffee Break | \$18 per person

Torrefazione™ Italia coffee (hot and iced)  
A selection of Tazo® teas  
Iced tea, lemonade and infused waters  
Dolce di Maria biscotti  
City Bakery baked goods



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaon9.com](http://capellaon9.com)



## COMPOSED COFFEE BREAKS

### Orchard | \$13 per person

Assorted tree fruit  
Seasonal melons and berries  
Whole almonds, walnuts

### Savour | \$15 per person

Gourmet potato chips  
Rosemary garlic, truffle and chevre, cajun style  
Cinnamon sweet potato chips  
Smoked and spiced nuts

### Energize | \$16 per person

Build your own trail mix bar  
House-made granola  
Dried fruits, nuts, seeds  
Chocolate candies  
Individual fruit smoothies  
Assortment of energy bars  
Red Bull® energy drinks

### Fair Grounds | \$15 per person

Individual cotton candies  
Soft pretzels served with Lusty Monk  
grain mustards  
Peanuts, popcorn, Cracker Jacks®

### Cinema | \$14 per person

Poppy's buttered popcorn  
Gourmet jelly beans  
Theater-styled candy selection  
Cheerwine®

### Cocoa | \$16 per person

Double-chocolate chunk cookies  
Rock slide brownies and lemon bars  
Chocolate-covered strawberries, espresso  
beans, almonds  
Spiced hot chocolate



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)



# LUNCH

20-person minimum



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## LUNCH | SOUP & SALAD

### SICILIAN | \$28 PER PERSON

#### Kale caesar salad:

Garlic croutons, shaved parmesan,  
hard-boiled eggs, caesar dressing,  
grilled chicken

Fusilli pesto pasta salad

Berries with ricotta and basil

Italian wedding soup

### DELICATESSEN | \$32 PER PERSON

#### Apple harvest salad:

Spinach walnuts, local apples, blue cheese,  
dried cranberries, grilled chicken

Smoked dill potato salad

Fusilli pesto pasta salad

Sliced seasonal melons and berries

Broccoli cheddar soup

### AMERICANO | \$34 PER PERSON

#### Arugula chef salad:

Chopped bacon, hard-boiled eggs, diced tomatoes,  
cucumbers, shredded cheddar cheese

Assorted turkey and ham pinwheels

Mustard-style potato salad

Macaroni salad

Ambrosia fruit salad

Loaded baked potato soup



## LUNCH | SANDWICH OFFERINGS

### Executive Deli Board

**\$28 per person**

Mixed green salad with dressings

Homemade potato chips

Fusilli pasta salad

### Selection of deli meats:

Smoked turkey breast,

roast beef, black forest ham,

peppered pastrami

### Selection of cheese:

Cheddar, swiss, smoked gouda,

provolone

### Selection of Breads:

White, wheat, rye

Assorted cookie tray

### Premium Deli Luncheon

**\$36 per person**

Mixed green salad with dressings

Homemade potato chips

Fusilli pasta salad

Tarragon herb potato salad

Assorted cookie tray

### Premade gourmet sandwiches:

Turkey, provolone, pesto

Roast beef, cheddar dijon

Ham, swiss, herb mayo

Chef selection vegetarian option

## BOXED LUNCHES

Includes potato chips, fruit salad, a chocolate chip cookie and bottled water

Choice of up to three sandwiches or salads | **\$25 per person**

Choice of up to four sandwiches or salads | **\$27 per person**

### Sandwiches

Ham and cheddar on sourdough

Turkey and swiss on croissant

Roast beef and cheddar on kaiser

Pesto chicken and provolone on

ciabatta

BLT on croissant

Apple chicken salad on croissant

### Salads

Kale chicken caesar

Arugula chef salad

Apple harvest salad

### Vegetarian & Vegan

Slow roasted vegetable wrap

Portobello and roasted peppers

TLT on wheat (Tempeh, lettuce and tomato)



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaon9.com](http://capellaon9.com)



# LUNCH

## **Carolina Picnic | \$32 per person**

Tossed seasonal greens with various dressings  
Mustard style potato salad  
Carolina slaw  
Honey baked beans  
Organic grass-fed beef burgers and hot dogs  
Accompaniments and condiments  
Chef selection of desserts

## **Ranchero | \$36 per person**

Mixed greens, cilantro, corn and chayote salad  
Beef fajitas, peppers, onions, sour cream,  
cheddar cheese, guacamole, salsa, flour tortillas  
Chicken enchiladas, salsa verde  
Spanish rice and red beans  
Chicken tortilla soup  
Chef selection of desserts

## **Little Italy | \$38 pre person**

Panzanella salad with balsamic vinaigrette  
Seasonal sliced fruit and berries  
Chicken marsala  
Tilapia picatta  
Cheese tortellini al forno  
Roasted summer vegetables  
Minestrone soup  
Chef selection of desserts

## **Farmers Market | \$40 per person**

Harvest salad with red wine vinaigrette and  
buttermilk herb dressing  
Seasonal melon salad, fresh chevre and mint  
Seared herb tempeh over quinoa  
Seared salmon, cucumber and fennel relish  
Long grain rice pilaf  
Chilled fire-roasted veggies  
Lentil soup  
Chef selection of desserts



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)



# DINNER

25-person minimum



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## PASSED HORS D'OEUVRES

### Chilled

Grilled chicken avocado bruschetta | \$42 per dozen

Heirloom tomato and mozzarella skewers  
\$42 per dozen

Brie and raspberry en croute | \$45 per dozen

Prosciutto, fig and onion jam, crostini | \$48 per dozen

Sriracha shrimp and lemon crème on cucumber  
\$50 per dozen

Seared tuna wasabi wonton chip | \$45 per dozen

Boursin-stuffed cherry tomato | \$35 per dozen

Smoked salmon on cucumber | \$48 per dozen

Lusty Monk® deviled eggs | \$38 per dozen

Prosciutto-wrapped melon | \$40 per dozen

### Warmed

Roasted leek and gruyere tarts | \$48 per dozen

Bacon-wrapped scallops | \$54 per dozen

Asparagus and asiago in phyllo | \$42 per dozen

Flank steak skewers with chimichurri | \$48 per dozen

Southern fried green tomato crostini | \$42 per dozen

Traditional Chinese dim sum | \$54 per dozen

Crab cakes with red pepper remoulade  
\$54 per dozen

Miniature beef wellingtons | \$48 per dozen

Loaded red bliss potatoes | \$45 per dozen

Stone ground grit cake with pimento cheese  
\$42 per dozen

Fried goat cheese croquet | \$45 per dozen

Lamb and goat cheese flatbread with fig balsamic  
glaze | \$54 per dozen



## PLATED DINNER | STARTERS

Choose One

### Farmer's Salad

Local greens, heirloom tomatoes,  
blue cheese dressing

### Piedmont Valley Salad

Tomato, cucumber, shaved carrot, walnuts

### Greek Garden Salad

Mixed greens, charred green onion, marinated  
mushrooms, feta, oregano and garlic dressing

### Pisgah Valley Salad

Arugula, strawberries, almonds, goat cheese,  
basil balsamic vinaigrette

### Prosciutto e Melone

Seasonal fresh melon, prosciutto and mint

### Tomato Basil Soup

Heirloom tomatoes, fresh basil, crème fraiche

### White Bean 'n' Jamon Soup

House-made white bean and prosciutto with  
crème fraiche

### Carolina Gazpacho (available seasonally)

Chilled fresh melon, tomato and cilantro soup

### Enhanced Starters

Additional \$8 per person

Added course \$12 per person

### Shrimp & Grits

Butter sautéed tiger shrimp, stone ground grits,  
roasted tomato habanero cream

### Lump Crab Cake

Jumbo lump crab, Spanish spices, roasted pepper  
remoulade

### Lusty Monk® Deviled Eggs

Local grain mustard, smoked paprika, trout roe

### Pincho de Jamon

Prosciutto, brie spread, caramelized onions, almonds,  
lemon honey

### Mediterranean Toast

Green olive tapenade, fresh mozzarella,  
roasted pepper, arugula

### Lobster Bisque

Creamy lobster with dill and crème fraiche



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | capellaong.com



## PLATED DINNER | ENTRÉES

Choose One

### **Filet Mignon | \$75 per person**

Fingerling smashed potatoes, roasted baby carrots, green beans, bordelaise sauce

### **Pistachio Crusted Sea Bass | \$72 per person**

Spanish saffron couscous, charred onion, roasted tomatoes, fino buerre blanc

### **Pan Seared Chicken | \$40 per person**

Sweetcorn and tomato succotash, buttered rice, onion fennel jus

### **French Stuffed Chicken Breast | \$48 per person**

Mushroom, chevre and prosciutto stuffing, grilled asparagus and carrots, pan demi

### **Braised Pork Tenderloin | \$50 per person**

Onion and garlic braised pork, brussel sprout hash, red bean hoppin' john sauce

### **Seared Salmon | \$55 per person**

Creamed spinach with almonds, gremolata rice, lemon caper buerre blanc

### **Marinated Skirt Steak | \$60 per person**

Brussels sprout and potato hash, oloroso pan sauce

### **Petite Filet & Lobster Tail | \$85 per person**

Garlic and chive mash, grilled asparagus, traditional hollandaise sauce

### **Chicken Breast & Seared Salmon | \$65 per person**

Quinoa and sweet potato hash, seasonal vegetables, sesame lime vinaigrette

### **Petite Filet & Jumbo Lump Crab Cake**

#### **\$85 per person**

Roasted fingerling potatoes, haricot vert, sherry béarnaise sauce

### **Skirt Steak & Shrimp | \$70 per person**

Red bliss potato mash, grilled asparagus, herb compound butter sauce

### **Seared Tempeh | \$38 per person**

Quinoa and onion hash, sweet potatoes, roasted kale and almonds, herb vinaigrette

### **Ratatouille Risotto | \$44 per person**

Grilled portobello mushroom caps, root vegetables and asparagus tips, fire roasted tomato soubise



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | capellaong.com

## PLATED DINNER | DESSERTS

Choose One

### **Chocolate truffle cake**

Rich cocoa cake drizzled in milk and dark chocolate

### **Five spice apple pie**

Fresh baked Hendersonville spiced apples in traditional crust

### **Crème brûlée cheesecake**

Creamy cheesecake, caramelized sugar, fresh berry compote

### **Charred spicy fruits**

Charred melon and kiwi, cayenne  
Greek yogurt sauce

### **Mascarpone fruit tarts**

Butter crust lemon mascarpone filling,  
glazed season fruits and berries

### **Figs in honey**

Caramelized ripe figs, Asheville Bee Charmer  
honey drizzle

### **Chef's local selection**

Selected thoughtfully from local purveyors



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaon9.com](http://capellaon9.com)

## DESSERT ENHANCEMENTS

### BUFFET DESSERT DISPLAYS

**Chef selection of cakes and pies | \$14 per person**

Selection of three:

Carrot cake, coconut cream cake,  
german chocolate cake, pecan pie,  
key lime pie, boston cream pie

**All butter pound cake display | \$12 per person**

Traditional all butter pound cake, fresh whipped  
cream, selection of fruit compote, chocolate drizzle

### DESSERTS BY THE DOZEN

**Fancy petit fours | \$42 per dozen**

Collection of small French style cakes and  
confections

**Assorted mini dessert pastries | \$48 per dozen**

Miniaturized eclairs, macarons and tarts

**Cookies and dessert bars | \$26 per dozen**

Assorted cookies, lemon bars, brownies and blondies



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## RECEPTION BUFFET

### Basilica | \$70 per person

Spinach and kale salad,  
vinaigrette dressing  
Gourmet marinated olives  
Eggplant parmesan  
Linguini and mussels in  
white wine sauce  
Chicken saltimbocca with capers  
Penne with vodka sauce  
Broccoli pan grotto  
Italian loaves with infused olive oils  
Chef selection of desserts  
Coffee, tea and water

### Andalucía | \$75 per person

Mixed green salad  
Olive tapenade and crostini  
Seared tofu over quinoa  
Paella with mussels and shrimp  
Sliced flank steak with oloroso  
pan sauce  
Catalina angel hair pasta  
Roasted vegetables with  
manchego  
Roasted red bliss potatoes  
Warm rolls  
Chef selection of desserts  
Coffee, tea and water

### La Provençale | \$80 per person

Mixed green salad  
Crostinis with herb tapenade and  
goat cheese  
Steak au pourve, demi glace  
Salmon and sorrel, sherry  
emulsion  
Herb grilled chicken, fennel  
chutney  
Wild mushroom linguini  
Butter poached potatoes  
and onions  
Roasted vegetables  
Almondine haricot verts  
Warm rolls  
Chef selection of desserts  
Coffee, tea and water





# RECEPTION PACKAGES

Includes chef attendants

## Vista Reception | \$105 per person

- Host choice of:
- House or caesar salad presentation
- One tasting board
- One carving station
- One handcrafted display
- One culinary station
- Warm dinner rolls
- Coffee, tea and water

## Vance Reception | \$140 per person

- Host choice of:
- House or caesar salad presentation
- Two tasting boards
- One carving station
- Two handcrafted displays
- One culinary station
- Warm dinner rolls
- Coffee, tea and water

## Vanderbilt Reception | \$180 per person

- Host choice of:
- House or caesar salad presentation
- Two tasting boards
- Two carving stations
- Two handcrafted displays
- Two culinary stations
- Warm dinner rolls
- Coffee, tea and water



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## BUFFET RECEPTION | ENHANCEMENTS

### TASTING BOARDS

#### Full Charcuterie Board | \$22 per person

Imported and local gourmet cured meats  
Sliced local baguettes and baked loaves  
Savory jams and paté  
Spiced almonds  
Lusty Monk® grain mustards  
Pickled varieties including cornichons and caperberries

#### Artisanal Cheese Board | \$18 per person

Imported and local gourmet cheese selection  
Artisanal crackers and sliced bread loaves  
Sweet and savory jams and preserves  
Lusty Monk® grain mustards  
Sliced apple and dried apricots  
Pickled varieties including cornichons and caperberries

#### The Appalachian | \$16 per person

Locally sourced country ham slices  
Applewood-smoked bacon strips  
Artisanal selection of meat jerkies  
Pimento cheese sandwich bites  
Lusty Monk® Mustard deviled eggs  
Low country style pickle spears, dill and sweet

#### The Carnegie | \$20 per person

Sliced smoked salmon lox  
Fine spiced pastrami  
Miniature bagels and sliced bread loaves  
Selection of cream cheeses  
Thin sliced heirloom tomato and red onion  
Pickled varieties including cornichons and caperberries



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## BUFFET RECEPTION | ENHANCEMENTS (CONTINUED)

### CARVING STATIONS | Culinary Attendant required

#### Roasted Pork Tenderloin | \$375

Serves up to 40 people

Creamy horseradish, Lusty Monk® grain mustard, warm dinner rolls, whipped butter

#### Dijon Thyme Rubbed Turkey Breasts | \$325

Serves up to 40 people

Selection of Lusty Monk® grain mustards, warm dinner rolls, spiced cranberry sauce

#### Noble Cider Glazed Ham | \$350

Serves up to 40

Selection of Lusty Monk® mustards, warm dinner rolls, honey butter

#### Leg of Lamb | \$325

Serves up to 20 people

Mint basil pesto, toasted sliced almonds, warm dinner rolls, whipped butter

#### Roasted Tenderloin of Beef | \$350

Serves up to 15 people

Au jus, creamy horseradish, Lusty Monk® grain mustard, warm dinner rolls, whipped butter



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaon9.com](http://capellaon9.com)

## BUFFET RECEPTION | ENHANCEMENTS (CONTINUED)

### HAND-CRAFTED DISPLAYS

#### Antipasto | \$17 per person

Thinly sliced Genoa salami and buffalo mozzarella, marinated artichoke and hearts of palms, cipollini onions, roasted peppers, assorted olives, crusty breads

#### Grilled Vegetables | \$14 per person

Grilled eggplant, red peppers, zucchini, squash, asparagus onion-balsamic dip

#### Crudit  | \$10 per person

Fresh baby carrots, broccoli florets, celery, radish, zucchini spears, yellow squash, buttermilk herb dips

#### Fruits of the Farm | \$12 per person

Seasonal fresh fruit including cubed juicy melon, local berries, citrus served with lavender-infused honey  
Greek yogurt dipping sauce

#### Chilled Seafood \* | \$35 per person

Crab claws, scallops, shrimp cocktail, smoked salmon, mussels, caper tartar, horseradish, fresh cut lemons

\*Unavailable for package selections

### CULINARY STATIONS | Culinary Attendant required

#### Pasta Station | \$26 per person

Cheese tortellini and penne pasta  
Grilled chicken, shrimp, roasted vegetables  
Creamy alfredo, marinara, pesto sauce  
Parmesan, mozzarella cheeses and garlic breadsticks

#### Shrimp & Grits | \$25 per person

Saut ed shrimp, southern style gravy  
Caramelized onions, diced peppers, tomato, green onions, chopped ham, cheddar cheese

#### Stir Fry Station | \$24 per person

Chinese stir fry pork, chicken, tofu  
Fried rice, broccoli florets, sesame carrots, water chestnuts, snow peas  
Crispy wonton chips

#### Flamb  Station | \$23 per person

Bourbon spiced cherries, sliced apple and bananas  
French vanilla bean ice cream, butter pound cake, whipped cream

#### Sundae Station | \$22 per person

French vanilla bean and chocolate ice cream  
Cherries, chocolate chips, candy pieces, chopped nuts, whipped cream





# BEVERAGES



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaon9.com](http://capellaon9.com)



## BEVERAGE SERVICE

### UNLIMITED BEVERAGE SERVICE

Includes all bartender fees

#### House Brands

First hour | \$22 per person

Each additional hour | \$16 per person

#### Premium Brands

First hour | \$26 per person

Each additional hour | \$20 per person

### CONSUMPTION BEVERAGE SERVICE

Master Account billed on consumption

One bartender required per 75 guests

Up to 3 hours | \$150 per bartender

Additional hour | \$50 per bartender

House Brand Cocktails | \$9 each

Premium Brand Cocktails | \$10 each

House Wines | \$8 each

Select Wines | \$13 each

Craft Beer | \$7 each

Imported Beers | \$7 each

Domestic Beer | \$6 each

Sparkling Water | \$4 each

Bottled Water | \$4 each

Soft Drinks | \$4 each

### CASH BEVERAGE SERVICE

Guest billed on consumption

One bartender and cashier required  
per 75 guests

Price per drink inclusive of service  
charge and tax

Up to 3 hours | \$150 per bartender

Additional hour | \$50 per bartender

Up to 5 hours | \$75 per cashier

House Brand Cocktails | \$12 each

Premium Brand Cocktails | \$14 each

House Wines | \$10 each

Select Wines | \$15 each

Craft Beer | \$9 each

Imported Beers | \$9 each

Domestic Beer | \$8 each

Sparkling Water | \$5 each

Bottled Water | \$5 each

Soft Drinks | \$5 each

### HOUSE BRANDS

Absolut Vodka

Beefeater Gin

Bacardi Rum

1800 Silver Tequila

Jim Beam Bourbon

Old Overholt Rye

Dewar's Scotch

### PREMIUM BRANDS

Kettle One Vodka

Grey Goose Vodka

Bombay Sapphire

Bacardi Gran Reserva

Woodford Reserve

Crown Royal

Johnnie Walker Black

Herradura Tequila

Don Julio



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

## BEVERAGE SERVICE | ENHANCEMENTS

One bartender required per 75 guests

Up to 3 hours | \$150 per bartender

Additional hour | \$50 per bartender

### **Champagne Toast Service | \$8 each**

Premium champagne, prosecco and wines available by request

### **Sunrise Mimosa and Bellini Bar | \$10 each**

Fresh squeezed orange, cranberry and grapefruit juice

### **PUNCH BOWL**

**Sangria, Sparkling Punch | \$130 per gallon**

### **Margarita, Mint julep, Craft Cocktails**

House Brand | \$130 per gallon

Premium Brand | \$170 per gallon

### **Bloody Mary Bar**

Includes various pickled and fresh accompaniments

House Brand | \$10 per drink

Premium Brand | \$12 per drink



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)



# AUDIOVISUAL



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)

# AUDIOVISUAL

## Meeting Package | \$425 per day

Projector, cables, screen, wireless PowerPoint remote, set up

## Dual Meeting Package | \$650 per day

2 projectors, 2 screens, cables, wireless PowerPoint remote, set up

## Flip Chart Package | \$65 per day

Easel, Post-it paper, markers

## Internet and Networking

We offer high speed wireless internet service for all meeting and public spaces. Please let us know how we can best serve your internet needs.

## AV Terms And Conditions

It is required that AC Hotels set up, operate and strike all equipment unless requirements dictate otherwise. All equipment prices are listed per day. Equipment and labor pricing does not include an applicable service charge of 22% and sales tax. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates. Any upgraded audio visual needs can be arranged by the AC Hotel through our preferred vendors.

## Polycom Speaker Phone | \$125 per day

Includes local and long distance calls, international calls available at additional charge

## Podium | \$50 per day

## Microphone | \$150 each

(Wireless lavalier or handheld)

## Easel | \$15 per day

## Power Strips | \$15 per day



# CONSIDERATIONS & POLICIES

## FOOD AND BEVERAGE SERVICE

AC Hotel Asheville Downtown is responsible for the quality of the food and beverage served to our guests. The sale and service of alcoholic beverages are regulated by the State of North Carolina. To ensure compliance with Buncombe County Board of Health Regulations, food will be consumed at the hotel premises at the contracted times. The menus are designed with consciousness for our food quality, staff and specifically our guests. We are happy to serve groups under the requested minimums for an additional \$75.00 flat fee. In compliance with North Carolina Liquor Laws, AC Hotel is the only authorized Licensee to sell and serve liquor, beer and wine on the hotel premises. Alcohol from outside the hotel is not permitted to be brought into or consumed in any licensed area of the hotel, unless pre-approved by the General Manager, and inclusive of any corkage fee. Alcohol may not be self-served in a banquet or hospitality room. At all times an appropriately trained bartender, and/or server, must be in control of the service of alcohol. The AC Hotel reserves the right to refuse service to any person who appears to be intoxicated. We reserve the right to inspect the identification of any person attending events in the banquet, meeting areas, and restaurant space. If identification is not available upon request, no alcohol will be served to that guest. No one under twenty-one years of age will be served alcoholic beverages. All bars will incur a bartender fee of one bartender per every 75 guests at \$150.00 for three hours and \$50 for each additional hour. Cash bars must reach a minimum of \$750.00 in sales. If the minimum is not met, the difference will be charged to the final master account.

## SERVICE CHARGE & TAX

All catering and banquet charges are subject to a 22% service fee and current state tax of 7%. Should your culinary or carving station require a culinary attendant, a fee of \$100 for up to 75 guests will apply. Passed hors d'oeuvres will be passed with one server per 40 guests. If you require more servers to pass a fee of \$25.00 per server per hour will be applied.

## FUNCTION ROOM ASSIGNMENTS

Room assignments are made accordingly to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from the expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

## GUARANTEES

A guaranteed attendance figure is required for all meal functions three (3) business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure will become the guarantee. The number is not subject to reduction; however AC Hotel Asheville Downtown will be prepared to serve 5% above the guaranteed number specified.

## BILLING

A form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit, prepayment, direct billing (subject to approval) or a completed credit card authorization form.

## DISPLAY, DECORATIONS, AND PERSONAL PROPERTY

Any property of the patron or patron's guests brought onto the hotel premises and left at the conclusion of the event shall be the sole risk of the patron. AC Hotel will not be held liable for any loss or damage to any such property for any reason. Nothing may be fixed to walls with tape, glue or nails. Decorations such as confetti, glitter, etc., is strictly prohibited. AC Hotel reserves the right to charge for damages or clean up that may occur during events, pertaining to these restrictions.

## BANQUET MENUS

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your catering sales manager at least three weeks prior to your event. Our culinary staff is happy to plan a customized menu for your event or assist you in your selection process. Only food prepared by AC Hotel may be consumed in hotel banquet facilities. All menu pricing is subject to change without notice.



at AC Hotel Asheville Downtown

AC Hotel Asheville Downtown | 10 Broadway | 9th Floor | Asheville, NC 28801 | P: 828.2522 | [capellaong.com](http://capellaong.com)