



## EVENING EVENT MENUS



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



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# SUITE TASTINGS



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## SUITE TASTINGS

### Garden | \$22 per person

Chef's selection of finger sandwiches  
Fresh crudité plate with grilled naan  
and hummus  
Variety of three sweet tarts with  
crème anglaise  
Sliced fruit and yogurt display  
Fruit-infused waters and juice

### Farm | \$25 per person

Pigs in a blanket with Lusty Monk®  
mustards  
BBQ meatballs  
Gourmet charcuterie board  
Imported and local cheeses  
Chips with spinach dip and salsa  
Assorted soft drinks and waters

### Sweet Treat | \$18 per person

Gourmet chocolate selection  
Dried fruit and crystallized ginger  
Fresh berries  
Chocolate-dipped strawberries  
Yogurt-covered pretzels  
Fruit-infused waters and juices

### Nature Trail | \$21 per person

Sliced and whole fresh fruit  
Assorted energy bars  
Unsalted nuts and dried fruit  
Roasted kale chips  
Fruit-infused water  
Mixed fruit smoothie



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# PASSED HORS D'OEUVRES



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## 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, horseradish on 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



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# RECEPTION PACKAGES

## 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 alla vodka  
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



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# RECEPTION PACKAGES

Includes Chef Attendants

## Vista Reception | \$100 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

## 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

## 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



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## RECEPTION BUFFET | 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 caperberries  
and gherkins



## SERVICED CARVING STATIONS

Culinary Attendant Required

### Roasted Pork Tenderloin Striploin | \$375

Serves up to 40 people  
Creamy horseradish, Lusty Monk®  
grain mustard, warm dinner rolls with  
whipped butter

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

Serves up to 40 people  
Selection of Lusty Monk® grain mustards,  
spiced cranberry sauce, cheddar biscuits

### Noble Cider Glazed Ham | \$350

Serves up to 40  
Selection of Lusty Monk® mustards,  
corn muffins with honey butter

### Leg of Lamb | \$325

Serves up to 20 people  
Mint basil pesto with toasted pine nuts,  
warm dinner rolls with whipped butter

### Roasted Tenderloin of Beef | \$350

Serves up to 15 people  
Au jus, creamy horseradish, Lusty Monk®  
grain mustard, warm dinner rolls with  
whipped butter



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## SERVICED CARVING STATIONS (CONTINUED)

### HAND CRAFTED DISPLAYS

#### Antipasto | \$17 per person

Thinly sliced Genoa salami and buffalo mozzarella, marinated artichoke and hearts of palm, cipollini onions, roasted peppers, assorted olives, sliced French baguette

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

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

#### Crudité | \$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 and 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



## SERVICED CARVING STATIONS (CONTINUED)

Culinary Attendant Required

### CULINARY STATIONS

#### **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**

Sautéed shrimp, southern style gravy  
Caramelized onions, diced peppers,  
tomatoes, 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

#### **Flambé 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



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# PLATED DINNERS



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## PLATED DINNER | STARTERS

Choose One

### STARTERS

#### 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,  
crème fraiche

#### Carolina Gazpacho (Available Seasonally)

Chilled fresh melon, tomato and cilantro soup



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## PLATED DINNER | ENHANCED STARTERS

Choose One

### 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



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## 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 beurre 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, brussels sprout hash, red bean hoppin' John sauce

### SEARED SALMON | \$55 per person

Creamed spinach with almonds, gremolata rice, lemon caper beurre 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



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# DESSERT ENHANCEMENTS



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## DESSERT ENHANCEMENTS

### PLATED DESSERTS

#### **Chocolate Truffle Cake | \$14 per person**

Rich cocoa cake drizzled in milk and dark chocolate

#### **Five Spice Apple Pie | \$12 per person**

Freshly baked Hendersonville apple pie in a traditional butter crust

#### **Crème Brulée Cheesecake | \$14 per person**

Creamy cheesecake in caramelized sugar with fresh berry compote

#### **Charred Spicy Fruits | \$9 per person**

Charred melon and kiwi with cayenne Greek yogurt sauce

#### **Mascarpone Fruit Tarts | \$11 per person**

Butter crust filled with lemon mascarpone crème and glazed seasonal fruits and berries

#### **Figs in Honey | \$10 per person**

Caramelized ripe figs in thyme and Asheville Bee Charmer honey drizzle

#### **Chef's Local Selections | market price**

Selected thoughtfully from local purveyors

### BUFFET DESSERT DISPLAYS

#### **Chef Selection of Cakes & Pies | \$14 per person**

Variety to include: 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 Petite Fours | \$42 per dozen**

Collection of small French styled cakes and confections

#### **Assorted Mini Dessert Pastries | \$48 per dozen**

Miniaturized éclairs, macarons, and tarts





# LATE NIGHT SNACKS



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## LATE NIGHT SNACKS

### MINIATURE SANDWICHES

#### Carolina Cubano | \$42 per dozen

Pulled pork, Lusty Monk® whole grain mustard, pickles, swiss cheese

#### Banh i | \$44 per dozen

Pulled pork, cucumber, shaved carrots, cilantro, sriracha

#### Meatball Slider | \$37 per dozen

Italian meatball, marinara, melted provolone

#### Hamburguesas | \$38 per dozen

Grass fed beef, piquillo peppers, shaved manchego, arugula aioli

#### Spicy Grilled Cheese | \$36 per dozen

Melted imported cheeses, smoked bacon, apple pepper jelly

### GIANT SANDWICHES

Each serves up to 20 people

Chef's Local Selections | market price

#### Italiano | \$65 per sandwich

Italian meats and cheeses, lettuce, tomato, sliced onion, olive oil

#### American | \$65 per sandwich

Ham, turkey, roast beef, lettuce, tomato, mayonnaise, Swiss cheese

#### Española | \$70 per sandwich

Prosciutto, olives, shaved manchego, caramelized onions, tomato, arugula aioli

### FLATBREADS

Each order serves 10 people

#### Eastern Carolina | \$36 each

Pulled pork, vinegar  
BBQ sauce, caramelized onions

#### Caprese | \$37 each

Fresh mozzarella, basil, heirloom tomatoes

#### Hawaiian | \$38 each

Ham, pineapple, roasted peppers, marinara

#### Española | \$40 each

Iberico ham, shaved manchego, olive oil, lemon juice, chopped parsley

#### Garden | \$36 each

Roasted vegetable medley, white sauce, arugula aioli

### QUICK SNACKS

Popcorn Varieties | \$6 per person

Baked Soft Pretzels | \$9 per person

Tortilla Chips with Salsa | \$7 per person

Tortilla Chips with Loaded Guacamole  
\$8 per person

Tortilla Chips with Chorizo Queso Dip  
\$9 per person

Assorted Mixed Nuts | \$8 per person

Gourmet Trail Mix | \$6 per person



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# BEVERAGE SERVICE



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## 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

Jack Daniels

Old Overholt Rye

Dewar's Scotch

### PREMIUM BRANDS

Kettle One Vodka

Grey Goose Vodka

Bombay Sapphire East

Bacardi Gran Reserva

Woodford Reserve

Gentleman Jack

Crown Royal

Johnnie Walker Black

Patron Silver



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## 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

### **Bloody Mary Bar**

House Brand | \$16 per drink  
Premium Brand | \$21 per drink

### **Punch Bowl**

Sangria, sparkling punch | \$130 per gallon

### **Margarita, Mint Julep, Craft Cocktails**

Select - | \$130 per gallon  
Premium - | \$170 per gallon

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

Torrefazione™ Italia regular and decaf brewed coffee  
A selection of Tazo® teas  
Fonzana gourmet syrup  
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





# FAREWELL BRUNCH BUFFET



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# FAREWELL BRUNCH BUFFET

## Mountainview Morning | \$24 per person

Fresh sliced seasonal fruit with berries  
Stone ground oatmeal with dried fruits,  
brown sugar, Asheville Bee Charmer honey  
Yogurt parfait bar with granola, muesli,  
diced fruit and berries  
Assorted bagels, cream cheese,  
whipped butter, local preserves  
Freshly baked croissants, selected European  
pastries, and breakfast breads  
Chilled fruit juices

## Land Of The Sky | \$46 per person

Fresh sliced seasonal fruit with berries  
Applewood-smoked bacon, pork country  
sausage, savory home fries  
Selection of savory breakfast egg tarts  
French crêpes  
Gourmet cured meats with local and  
imported cheeses  
Freshly baked croissants, selected  
European pastries, and breakfast breads  
Chilled fruit juices and milks

## CULINARY STATIONS

### Belgian Waffles | \$14 per person

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

### Shrimp & Grits | \$22 per person

Sautéed tiger shrimp in southern style gravy  
with caramelized onions, diced peppers,  
tomatoes, and green onions topped with  
fine chopped ham 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



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# 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 MENU

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.



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