

GRAND BOHEMIAN HOTEL  
ASHEVILLE

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER

THE *Kessler* COLLECTION®





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RED STAG GRILL

# PLAN TO BE INSPIRED.

## EXCEPTIONAL EVENTS BY KESSLER

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Grand Bohemian Hotel Asheville, we'll push the limits until it's exceptional, so that you can make the moment your own.

## BEGIN WITH A BLANK CANVAS

We'll help you plan your event down to the tiniest detail, while leaving the doors open for the unexpected, like an afternoon spa break or live artist painting experience. Our passionate Grand Performers will take your event beyond the ordinary, delivering exceptional experiences and unusual ideas, big and small.

# BEVERAGES

**FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$95/GAL**

**SAN BENEDETTO® STILL & SPARKLING WATER 330ML • \$5**

**ASSORTED COCA-COLA® PRODUCTS • \$5**

**INDIVIDUAL ASSORTED VITAMIN WATER • \$6**

**INDIVIDUAL ASSORTED NAKED JUICES • \$8**

**INDIVIDUAL BOTTLED JUICES • \$6**

*Apple, Cranberry, Orange, Grapefruit*

**ASSORTED GOLD PEAK® ICED TEA • \$7**

*Peach, Green, Sweet*

**INDIVIDUAL RED BULL® ENERGY DRINK • \$8**

*Regular or Sugar-Free*

**INDIVIDUALLY CHILLED ILLY® • \$8.50**

*Caffe Latte, Mochaccino, Cappuccino*

**FRESHLY BREWED STARBUCKS® • \$98/GAL**

**FRESHLY BREWED ICED TEA • \$80/GAL**

*Regular, Sweet, Signature Peach, Passion Fruit*

**FRESH SQUEEZED LEMONADE • \$80/GAL**

**FRESH SQUEEZED ORANGE JUICE • \$80/GAL**

**AGUA FRESCAS • \$55/GAL**

*Pina "Pineapple", Horchata "Cinnamon Rice", Jamaica "Hibiscus", Sandia "Watermelon"*

**INFUSED WATER • \$45/GAL**

*Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus*



# BOHEMIAN BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange juice, Grapefruit Juice, Cranberry Juice, Apple juice, Freshly Brewed Coffee and Assorted Specialty Teas. Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

## CONTINENTAL BREAKFAST • \$30/PP

Fresh Cut Seasonal Fruits  
& Berries

Freshly Baked Breakfast  
Pastries  
*Muffins, Fruit Preserves, Honey,  
Butter*

Individual Fruit Yogurts

House-made Granola &  
Dried Fruits

## AMERICAN BREAKFAST • \$42/PP

Fresh Cut Seasonal Fruits &  
Berries

Freshly Baked Breakfast  
Pastries  
*Muffins, Fruit Preserves, Honey, Butter*

Individual Fruit Yogurts

House-made Granola & Dried  
Fruits

Cage-Free Scrambled Eggs  
*Aged Cheddar Cheese, Chives*

House-made Salsa

Roasted Breakfast Potatoes  
*Onions & Peppers*

Applewood Smoked Bacon &  
Pork Sausage Links

## BLUE RIDGE BREAKFAST • \$48/PP

Local Apple Spoon Bread  
*Apple-Butter Cream Cheese*

Seasonal Fruit Muffin  
*Whipped Butter, Local Honey*

Ashe County-Sharp Cheddar Stone  
Ground Grits

Country Ham Shirred Egg Cup

Brown Sugar & Bourbon Glazed Bacon

House-spiced Local Breakfast Potato

Smoked Trout Breakfast Sandwich  
*Smoked North Carolina Trout, Red Pepper Jelly,  
Fried Green Tomato, Served Open Faced on  
House-baked Cornbread*

## BOHEMIAN BREAKFAST • \$56/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries  
*Muffins, Fruit Preserves, Honey, Butter*

Individual Fruit Yogurts

House-made Granola & Dried Fruits

Sliced Vine Ripe Tomatoes, English  
Cucumber, Cottage Cheese, Hard  
Boiled Eggs

Hard & Soft Cheeses with Sliced  
Meats  
*Freshly Baked Rolls & Baguettes*

Individual Crepe Quiches  
*Egg Whites, Spinach, Feta, Bacon, Onions,  
Gruyère*

Seared Pork Belly

Chicken Apple Sausage

# BOHEMIAN BREAKFAST ENHANCEMENTS

*Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.*

## **LOCAL HONEY PARFAIT • \$5/PP**

House Hemp Heart Granola, Sourwood Honey, Local Berry Jam, Vanilla Infused Yogurt

## **STEEL CUT OATMEAL • \$5/PP**

Brown Sugar, Berries, Raisins

## **POTATO CRUSTED QUICHE • \$8/PP**

Hash Brown Crust, Peppers, Onions, Scallions, Chopped Bacon, Spinach, Pepper Jack Cheese

## **PIMENTO CHEESE BISCUIT • \$8/PP**

House-made Pimento Cheese, Eggs, Scallion, Fresh Baked Biscuit

## **HAM & CHEESE CROISSANT • \$8/PP**

Scrambled Eggs, Swiss Cheese, Shaved Black Forest Ham

## **CHEESE BLINTZ • \$7/PP**

Local Berry-Citrus Glaze

## **CHIA PUDDING • \$7/PP**

Cinnamon, Maple, Vanilla, Coconut Milk

## **CHILLED OVERNIGHT OATS • \$7/PP**

Pineapple, Apple, Orange, Raisin, Cinnamon, Pecans, Vanilla Yogurt

## **MACERATED FRUIT SALAD • \$9/PP**

Diced Melons & Pineapple, Red Grapes, Lemon, Mint Maceration

## **SUNRISE SMOOTHIES \$9/PP**

Green Energy  
Spinach, Banana, Apple, Almond Milk

Berry  
Strawberry, Blueberry, Mint, Yogurt, Local Honey

## **AVOCADO TOAST • \$10/PP**

Fresh Avocado Spread, Capers, Tomatoes, Red Onion, Cucumbers, Feta Cheese, Everything Spice, Clover Sprout, Extra Virgin Olive Oil, Grilled Multigrain Bread

## **SMOKED SALMON BAGEL\* • \$15/PP**

Capers, Tomatoes, Red Onion, Cucumbers, Plain & Everything Bagels, Assorted Cream Cheeses, Apple Butter, Local Berries, Chive

## **SMOTHERED BRUNCH POTATO CASSEROLE • \$15/PP**

Diced Tomatoes, Pepper Jack Cheese, Scallion, Peppers, Onions, Tater Tots, Chorizo Sausage

*\*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

*Food, Beverage, Audio Visual and Meeting Room Rental are subject to a 7% tax and 25% taxable service charge.*



# BOHEMIAN BREAKFAST ENHANCEMENTS *(Continued)*

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

## CHEF ATTENDED STATIONS

\$175 chef attendant fee required.

### HASH BROWN EGGS BENEDICT\* • \$19/PP

Canadian Bacon, Arugula Salad, Hollandaise, Eggs Cracked to Order

### OMELETS\* • \$18/PP

#### Vegetables

Spinach, Tomatoes, Peppers, Diced Onions, Mushrooms

#### Proteins

Black Forest Ham, Smoked Bacon, Smoked Salmon

#### Cheeses

Aged Cheddar, Goat Cheese, Feta, Swiss

### PANCAKES • \$18/PP

Whipped Cream, Maple Syrup, Berry Compote, Powdered Sugar,  
Chocolate Sauce, Fresh Berries, Whipped Butter

### WAFFLES • \$18/PP

Whipped Cream, Maple Syrup, Berry Compote, Powdered Sugar,  
Chocolate Sauce, Chocolate Chips, Fresh Berries, Whipped Butter

### CRÊPES • \$19/PP

Orange & Berry Glazes, Nutella®, Chocolate Sauce, Sweetened  
Whipped Cream Cheese Filling, Chopped Candied Pecan

### SHRIMP & GRITS • \$22/PP

Tasso & Bell Pepper Cream Sauce, Sautéed Tender Baby Shrimps, Stone  
Ground Cheddar Grits, Sliced Scallions

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# BOHEMIAN BREAKFAST GRAB & GO

**THE CONTINENTAL • \$30/PP**

*Upgrade to a Breakfast Sandwich (\$8/PP).*

Individual Orange Juice

House-made Power Bar

*Quinoa, Peanut Butter, Dried Fruits*

**Select One:**

Apple, Orange, Banana, or Overnight Oats

**Select One:**

Seasonal House-made Muffin, Hard-Boiled Egg

**BREAKFAST SANDWICHES\* • \$84/DOZ**

*Minimum of one dozen.*

Ham & Cheese Croissant

*Scrambled Eggs, Swiss Cheese, Shaved Black Forest Ham*

Bacon, Egg & Cheese Croissant

*Sharp Cheddar, Scrambled Eggs*

Pimento Cheese Biscuit

*House-made Pimento Cheese, Fried Egg, Scallion, Fresh Baked Biscuit*

Chorizo Burrito

*Hickory Nut Gap Chorizo, Scrambled Eggs, Pepper Jack Cheese*

Veggie Burrito

*Black Beans, Avocado*

Smoked Salmon Sandwich

*Cream Cheese, Red Onion, Capers, Tomato, English Muffin*

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# BOHEMIAN PLATED LUNCH

All Bohemian Plated Lunches include Fresh Bread, Coffee and Tea Service. Priced per person.

## SOUP & SALAD *(Select One)*

### CLASSIC CAESAR

Parmesan Tuile, Oven Roasted Tomato, Garlic Croutons

### WATERMELON & FETA

Marinated Watermelon, Local Feta, Pickled Red Onion, Cilantro Lime Vinaigrette

### AVOCADO-CRAB SALAD

Lemon-lime Crab, Parsley, Shallot, Mayonnaise, Arugula, Cucumber, Brioche Crostini

### MINISTRONE SOUP

Basil Pesto, Sourdough Crouton

### BLACK BEAN & CORN SOUP

Crispy Tortilla, Scallions, Cilantro Sour Cream

### CREAM OF ONION SOUP

Five Types of Onions, Fresh Bay Leaf Oil

## PROTEIN *(Select One)*

### WARM GRAIN BOWL • \$45/PP

Herb Quinoa, Roasted Heirloom Carrots, Spiced Chickpeas, Preserved Lemon, Salsa Verde

### PARMESAN CRUSTED CHICKEN BREAST • \$48/PP

Fregola Sarda Pasta, Fava Beans, Blistered Cherry Tomatoes, Saffron Fennel Emulsion

### PROSCIUTTO WRAPPED CHICKEN • \$48/PP

Stuffed with Spinach & Swiss Cheese, Roasted Tomato, Fennel Ragout, Green Beans

### APPLE GLAZED PORK LOIN • \$54/PP

Roasted Sweet Potato, Wilted Spinach, Apple Butter Gastrique

### ROASTED MAHI MAHI • \$54/PP

Tropical Fruit Relish, Charred Pepper Coulis

### GRILLED HANGER STEAK\* • \$58/PP

Rosemary Roasted Potato, Crispy Onions, Thyme Roasted Tomato, Red Wine Jus

### LUMP CRAB CAKE • \$59/PP

Frisée Salad, Remoulade

## DESSERT *(Select One)*

### CHOCOLATE POT AU CRÈME

Preserved Orange, Toasted Hazelnut

### LEMON CURD TART

Chantilly, Raspberry Sauce

### BROWNIE SUNDAE

Caramel Swirled Brownie

### SOUTHERN PEACH COBBLER

Stewed & Glazed Peaches, Vanilla, Cinnamon Spiced Streusel Topping

### BUTTERMILK PANNA COTTA

Tahitian Vanilla, Mixed Berries, Raspberry Glaze

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# BOHEMIAN LUNCH BUFFETS

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on one hour duration. \$8 per person will be applied for each additional half hour.

## BUTCHER CHARCUTERIE BOARD • \$44/PP

Seasonal Soup Selection

Mixed Green Salad

*Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette*

Red Bliss Potato Salad & Creamy Grain Mustard

Assorted Pickled Vegetables

Charcuterie & Antipasto Display

*Turkey, Prosciutto, Roast Beef, Salami, Swiss, Brie, Locally Sourced Cheese, Aged Cheddar, Artichokes, Roasted Peppers, Kalamata Olives, Tomatoes*

House-made Delicatessen Specialties

*Chicken, Tuna or Egg Salad (Select One) with the Following Toppings: Lettuce, Tomato, Onions, Pickles, Grain Mustard, Mayonnaise*

## GRANDMA'S HOUSE • \$44/PP

Shrimp & Dumplings

Tuna Macaroni Salad

*Recipe from Chef's Grandma Made with Shells*

BLT Salad

*Iceberg Lettuce, Creamy Celery Dressing, Cracked Pepper Bacon, Cherry Tomato*

Old Fashioned Meatloaf

*Tomato Glaze*

Buttermilk Fried Chicken

Peas & Carrots

Mashed Potatoes & Gravy

Apple Brown Betty

Black Forest Cake

## THE OUTFITTERS • \$46/PP

Kale & Lentil Soup

*Lemon, Vegetable Broth*

Shaved Brussels Salad

*Dried Fruits, Cauliflower, Sweet Potato, Radish, Candied Pecans, Pecan Vinaigrette*

Toasted Quinoa

*Grilled Herb Marinated Garden Vegetables, Arugula, Herb Dressing*

Herb Baked Chicken Breast

*Charred Pepper Romesco Sauce*

Seared Salmon\*

*Lemon, Olive Oil, Tomato, Cucumber Relish*

Caramelized Garlic & Herb Roasted Potato

Roasted Asparagus

*Fresh Herbs, Extra Virgin Olive Oil, Lemon*

Lemon Chiffon Cake

Marinated Fruit Salad

*Saffron-Orange Infusion*

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# BOHEMIAN LUNCH BUFFETS *(Continued)*

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on one hour duration. \$8 per person will be applied for each additional half hour.

## APPALACHIAN LUNCH • \$48

Seasonal Bisque

Three Bean Salad

*Roasted Red Peppers, Red Onion*

Local Kale Salad

*Honeycrisp Apple, Toasted Walnuts, Local Radish,  
Sorghum-Mustard Dressing*

North Carolina Catch

*Pineapple & Charred Pepper Salsa, Lime Beurre Blanc*

Joyce Farms® Roasted Chicken

*Caramelized Pearl Onion, Bacon Jus*

Carolina Rice Pilaf

Southern Braised Green Beans

*Ham Hock Jus*

Banana Cream Pudding

*Vanilla Wafers*

Bourbon Pecan Pie

*Vanilla Chantilly*

## TASTE OF TUSCANY • \$52/PP

Roasted Tomato Bisque

*Parmesan Cheese, Herbed Croutons*

White Bean Salad

*Tomato Basil Vinaigrette, Fennel, Frisée, Roasted Tomato*

Pesto Marinated Mozzarella Salad

*Baby Fresh Mozzarella, Tomatoes, Shaved Red Onions, Field  
Greens, Red Wine Vinaigrette, Balsamic Reduction*

Shrimp Scampi

*White Wine, Tomato, Garlic, Onions, Parsley*

Chicken Scarpariello

*Braised Chicken Thighs, Onions, Peppers, Tomato, Cherry Peppers*

Roasted Red Pepper & Squash

Penne Pasta

Caponata Ratatouille

Tiramisu

Cannoli

## BACKYARD BBQ • \$58/PP

Red Potato Salad

Vinegar Slaw

Calico Baked Beans

*Slow-Cooked Beans*

Low & Slow Brisket

*12-hour Smoked Brisket*

Smoked Chicken

*Regional BBQ Sauce Selection*

Cornbread

Spiced Kettle Chips

Salted Caramel Brownie

Chocolate Chip Cookie

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# BOHEMIAN LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include a choice of Salad, Sandwich, Dessert, Whole Fruit and drink of choice. \$42 per person.

## SALADS *(Select One)*

**COLESLAW**

**PASTA SALAD**

**POTATO SALAD**

**THREE BEAN SALAD**

## SANDWICHES *(Select Two)*

**JAMBON BEURRE**

Black Forest Ham, Gruyère, Whipped Sea Salt Butter,  
French Baguette

**ITALIAN**

3 Cured Meats, Arugula, Pepperoncini, Provolone,  
Grilled Peppers, Basil Pesto Aioli

**CLASSIC TUNA**

Tuna Salad, Butter Lettuce, Sliced Tomato, Dill Havarti,  
Local Multi Grain Bread

**CHICKEN SALAD WRAP**

Dried Fruits, Apples, Grapes, Candied Walnuts, Swiss  
Cheese, Local Kale

**TURKEY CLUB WRAP**

Apple Cider Bacon, House-smoked Turkey Breast,  
Aged Local Cheddar, Avocado Mayonnaise

**ASHEVILLE CUBAN**

House-smoked Pork, Local Mustard, Local Pickles,  
Cuban Bread, Swiss Cheese

**GRILLED VEGETABLE**

Herb & Roasted Garlic Marinated Squash, Zucchini,  
Peppers, Asparagus, Onion, Clover Sprouts, Quinoa,  
Roasted Pepper Hummus, Feta Cheese, Spinach Wrap

## DESSERTS *(Select One)*

**CHOCOLATE CHIP COOKIE**

**BROWNIE**

**MINT & LEMON SPIKED FRUIT**

**CINNAMON-APPLE HAND PIE**

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# BOHEMIAN BREAKS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

## THE CANDY SHOP • \$16/PP

All day replenishment of an assortment of 6 candy shop favorites selected by the chef.

## BARISTA BREAK • \$18/PP

Flavored Syrups & Creamers  
Rock Sugar  
Swizzle Sticks  
Cubed Sugars  
Caramel & Chocolate Sauce  
Almond Biscotti  
Chocolate Covered Espresso Beans  
Miniature Coffee Cakes

## ENERGIZE BREAK • \$19/PP

Gourmet Mixed Nuts  
House-made Beef Jerky  
Dark Chocolate Bark  
Whole Fresh Fruits  
Coconut Water  
Seasonal Smoothies

## FRESH OFF THE VINE • \$19/PP

Berry Mint Lemonade  
Peach Iced Tea  
Chile-dusted Fresh Fruit with Honey Yogurt  
Chocolate Dipped Fruit Kabobs  
Seasonal Fresh Whole Fruit & Wedges  
Lemon Pie Shooters  
Fresh Fruit Tarts

## MILK & COOKIES • \$19/PP

House-baked Cookies  
*Chocolate Chip, Snickerdoodle, Oatmeal, Peanut Butter, House-made Oreos*  
Cookie Fudge  
Chocolate or Strawberry Flavored Milk

## THE ASHEVILLE • \$19/PP

Selection of 3 Local Beer or Local Waynesville Craft Sodas  
Hop-Spiced Pretzel Bites  
Beer Cheese Fondue  
Lusty Monk® Mustard

## CHOCOHOLIC BREAK • \$21/PP

Chocolate Covered Strawberries  
Chocolate Chunk Cookies  
White & Black Cookies  
Double Chocolate Brownies  
Chocolate Mousse  
Chocolate Cake Truffles  
Chocolate Milk

## TAKE A DIP • \$20/PP

Chips  
*Spiced Kettle, Root Vegetable, Tortilla, Pita Chips*  
Dips  
*Chive Sour Cream, Roasted Garlic Hummus, Warm Queso, Fire Roasted Salsa*

## EURO BREAK • \$23/PP

Domestic & Imported Artisan Cheeses  
Bohemian Hunt Board with Accompaniments  
Castelvetrano Olives  
Marinated Olives  
French Baguette  
Fresh Grapes

## TRAILSIDE BREAK • \$24/PP

House-made Granola  
Toasted Nuts & Seeds  
Yogurt Raisins  
Dried Fruits  
M&M's®  
Chocolate Chips  
Pretzels  
Toasted Coconut

# BOHEMIAN BREAK ENHANCEMENTS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

## BAKERY

**ASSORTED COOKIES • \$60/DOZ**  
Chocolate Chip, Peanut Butter, Oatmeal Raisin,  
Strawberry Shortcake

**FUDGE BROWNIES & BLONDIES • \$60/DOZ**

**ASSORTED BAKERY BARS • \$60/DOZ**  
S'mores Bars, Magic Bars, Strawberry Oatmeal

## GRANOLA

**GRANOLA BARS • \$5/EACH**

**INDIVIDUAL TRAIL MIX BAGS • \$5/EACH**

**INDIVIDUAL SNACK MIX BAGS • \$5/EACH**

**KIND® BARS • \$6/EACH**

**GRANOLA • \$28/LB**

## FRESH & LIGHT

**ASSORTED WHOLE FRUIT • \$4/EACH**

**INDIVIDUAL VEGETABLE CRUDITÉS • \$6/EACH**  
Avocado Ranch Dip

**INDIVIDUAL GREEK & FRUIT YOGURT • \$6/EACH**

**SLICED FRESH FRUIT & BERRIES • \$8/PP**

**INDIVIDUAL MASON JAR FRUIT PARFAITS • \$9/EACH**  
Ripe Berries & Greek Yogurt Layered with Fruit Purée & Granola

**FRUIT KABOBS • \$60/DOZ**

## COLD SNACKS

**GOURMET ICE CREAM BARS • \$7/EACH**  
Häagen-Dazs® & Dove Bars®

**HUMMUS & PITA • \$8/PP**  
Celery & Carrots

## SALTY SNACKS

**INDIVIDUAL BAGS OF CHIPS & PRETZELS • \$5/EACH**

**INDIVIDUAL BAGS OF POPCORN • \$5/EACH**

**ASSORTED CANDY BARS • \$5/EACH**

**HOUSE-MADE KETTLE CHIPS • \$6/LB**

**BAR SNACK MIX • \$7/LB**

**GOURMET MIXED NUTS • \$9/LB**

**WARM SALTED PRETZELS • \$64/DOZ**  
Mustard & Beer Cheese



# BUTLER PASSED HORS D'OEUVRES

Choose up to six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

## LAND

### MINI QUICHE • \$84/DOZ

Country Ham, Thyme, Swiss Cheese

### CHICKEN SALAD • \$84/DOZ

Dried Fruit, Toasted Pita

### DUCK VOL AU VENT • \$90/DOZ

### PORK RILLETTES • \$90/DOZ

Baguette Crostini

### CHICKEN SATAY • \$92/DOZ

Peanut Sauce

### BEEF TARTARE\* CONE • \$96/DOZ

Venison (+\$12)

Local Wagyu (+\$24)

### BRESAOLA TORTELLINI • \$96/DOZ

Whipped Ricotta Cream Cheese

### MINI TENDERLOIN MEDALLION\* • \$114/DOZ

Pickled Mushroom, Glace De Viande

## SEA

### GOUGÈRES\* • \$90/DOZ

Smoked Salmon, Dill, Capers

### MINI QUICHE • \$96/DOZ

Crab Scallions

### COCONUT SHRIMP • \$102/DOZ

Horseradish Orange Glaze

### POACHED BAY SCALLOPS • \$102/DOZ

Fresh Herbs, Sherry Vinegar, Shaved Peppers

### SHRIMP COCKTAIL • \$102/DOZ

Horseradish Cocktail Sauce

### MINI CRAB CAKES • \$108/DOZ

Cajun Tartare

### TUNA TARTARE\* CONE • \$108/DOZ

Lobster (+\$12)

### SEARED AHI TUNA\* TACO • \$114/DOZ

## GARDEN

### LENTIL SPOON • \$78/DOZ

Ragout of French Lentil, Tubers, Squash, Sherry Vinaigrette

### MINI QUICHE • \$84/DOZ

Mushroom Duxelle Truffle, Gruyère

### SEAWEED SALAD CONE • \$84/DOZ

### POLENTA CRISP • \$84/DOZ

Tomato Jam, Parmesan, Basil

### T.L.T • \$84/DOZ

House-made Tempe, Bacon, Cherry Tomato, Endive Spoon

### SHAVED BEETS • \$84/DOZ

Local Goat Cheese, Beet Reduction

### CRISPY HOMINY HOECAKES • \$90/DOZ

Pepper Jack Cheese, Kale Cilantro Chimichurri

### PHYLLO BAKED BRIE • \$96/DOZ

Raspberry

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# BOHEMIAN DINNER BUFFETS

All Bohemian Dinner Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on one hour duration. For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

## SOUTHERN COMFORT • \$92/PP

She-Crab Soup

Black Eyed Pea & Quinoa Salad  
*Bacon, Cucumber, Onion*

Steamed Mussels  
*Roasted Tomato, Fennel Butter*

Eastern Carolina Pulled Pork  
*12-Hour Smoked, House-made BBQ Sauces, Potato Rolls*

Smoked Chicken  
*Fried Okra, Vinegar Slaw*

Low & Slow Beans

Collard Greens

Mac-n-Cheese

Corn on the Cob

Hush Puppies

Key Lime Pie

Chocolate Toffee Mousse Cake

## DINNER AT THE CABIN • \$96

Black Eyed Pea Soup

Brussels Kale Slaw  
*Shaved Brussels, Kale, Cauliflower, Dried Fruits, Chopped Pecans, Sorghum Vinaigrette*

BLT Spinach Salad  
*Cherry Tomato, Applewood Smoked Bacon, Creamy Celery Seed Dressing*

Pecan Crusted Trout  
*Brown Butter, Lemon*

Chicken Cassoulet  
*White Bean Ragout of Carrots, Celery, Onion, Bacon, Fresh Thyme*

Chili Bar  
*Scallion, Sour Cream, Crispy Onion, Diced Tomato, Jalapeño*

Herb Roasted Potatoes

Garlic Butter Green Beans

Banana Cream Pudding  
*Vanilla Wafers*

Bourbon Pecan Pie  
*Vanilla Chantilly*

## TOUR OF ITALY • \$102/PP

Minestrone Soup

Antipasti  
*Selection of Cured Meats & Cheeses, Artichokes, Roasted Peppers, Olives*

Basil Grilled Vegetables  
*Aged Balsamic*

Caesar Salad  
*Romaine, Parmesan*

Shrimp Carbonara  
*Pancetta, Peas, Roasted Tomato*

Chicken Piccata  
*Lemon Caper Sauce*

Pork Saltimbocca  
*Sage Cream*

Rosemary Roasted Potatoes

Garlic Roasted Broccolini

Tiramisu

Cannoli

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# BOHEMIAN DINNER BUFFETS (Continued)

All Bohemian Dinner Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on one hour duration. For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

## TASTE OF THE YUCATÁN • \$110/PP

Chilled Watermelon, Mango, & Pineapple  
*Chile Tajin®*

Mixed Green Salad  
*Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette*

Mexican Street Corn  
*Cotija Cheese, Green Onions, Smoked Paprika Aioli, Baja Spice*

Slow Cooked Black Beans & Chorizo

Cilantro Lime Rice

Red Snapper Veracruz  
*Tomato, Olives, Peppers & Sweet Onions*

Skirt Steak Carne Asada\*  
*Sautéed Peppers & Onions*

Pork Carnitas  
*Salsa Verde*

Warm Flour & Corn Tortillas

Cinnamon Churros  
*Spiced Chocolate Ganache, Dulce De Leche*

## BAVARIAN BUFFET • \$115

Beef & Barley Soup

German Potato Salad

Dilled Cucumber Salad

Butter Lettuce Salad  
*Hard Cooked Eggs, Gherkins, Bacon, Mustard Dill Vinaigrette*

Pork Schnitzel  
*Fresh Lemon, Parsley*

Bavarian Beef Roulade\*  
*Bacon, Cornichons, Caramelized Onion, Served in its Gravy*

Grilled Bratwurst  
*Caramelized Onion, Caraway Sauerkraut*

Boiled Fingerlings  
*Garlic Dill Butter*

Braised Red Cabbage

Black Forest Cake

Fruit Kuchen

Cinnamon Roasted Apple

## BOHEMIAN CHOP HOUSE • \$175/PP

Iceberg Wedge Salad  
*Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Bleu Cheese, Shaved Red Onion*

Baby Spinach Salad  
*Shaved Fennel, Spiced Zaatar Crouton, Oranges, Local Goat Cheese, Citrus Vinaigrette*

Horseradish Smashed Red Rose Potatoes

Garlic Butter Poached Asparagus

Honey & Sorghum Glazed Heirloom Baby Carrots

### Select One:

Chilled Local Shrimp Cocktail  
*Jumbo Local Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay*

Oysters Rockefeller\*  
*Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin*

### Select One:

Brick Pressed Joyce Farms® Chicken  
*Rosemary Jus Cider*

Cured Pork Tenderloin  
*Apple Thyme Compote*

### Select One:

Grilled Petite Beef Tenderloin\*  
*Garlic Herb*

Butter New York Strip Au Poivre\*  
*Cabernet Jus*

### Select Two:

Apricot Creme Brulee Tartlette

Caramel Mousse Brownie

Red Velvet Cheesecake

Mini Pecan Tart

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# BOHEMIAN DINNER BUFFET ENHANCEMENTS

*All items are displayed for a maximum of 90 minutes to ensure health and safety standards.*

## CARVING STATIONS

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*\$175 chef attendant fee required.*

**HERB ROASTED TURKEY • \$250** (Serves 20)

Cranberry & Port Relish, Herb Aioli, Soft Rolls

**CIDER HONEY PORK LOIN • \$275** (Serves 30)

Apple & Rosemary Chutney, Soft Pretzel Rolls

**ROASTED HONEY HAM • \$300** (Serves 30)

Orange & Pomegranate Jus, Brioche Rolls

**ROASTED SALMON FILET\* • \$300** (Serves 15)

Puff Pastry Encrusted Atlantic Salmon, Boursin Creamed Spinach & Arugula, Lemon Dill Crème Fraiche

**ROASTED BEEF TENDERLOIN • \$400** (Serves 15)

Bearnaise, Chimichurri, Bordelaise Sauce

**ROASTED PRIME RIB\* • \$560** (Serves 30)

Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

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# BOHEMIAN DINNER BUFFET ENHANCEMENTS *(Continued)*

All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

## DISPLAYS

### GARDEN ART • \$28/PP

Vegetable Crudit  in the Season,  
Edamame Hummus, Grilled Asparagus,  
Peppers, Squash & Zucchini, Balsamic  
Drizzle, Individual Petite Garden Salads,  
Apple Cider Vinaigrette, Creamy Blue  
Cheese Dressing

### ARTISAN CHEESE DISPLAY • \$32/PP

Goat Cheese, Cambozola, Whipped Feta,  
Manchego, Local Cheeses, Cornichons,  
Regional Chutney, Rustic Baguette,  
Flatbreads

### STROZZAPRETI STATION • \$32/PP

Roasted Red Pepper Arrabbiata, Basil  
Pesto, Traditional Carbonara

### GNOCCHI BAR • \$36/PP

Roasted Mushroom, Green Peas, Onions,  
Roasted Garlic Cream Sauce

### TROUT & GRITS • \$36/PP

Corn Dusted Trout, Stone Ground Grits,  
House-made Tasso Gravy

### BOHEMIAN HUNT BOARD & LOCAL ARTISAN

#### CHEESES • \$38/PP

Prosciutto, Soppressata, Dried Cured Sausages, Goat  
Cheese, Cambozola, Whipped Feta, Local Cheese,  
Natural Castelvetro Olives, Cornichons, Lingonberry,  
Antipasto, Rustic Baguette, Flatbreads

#### MAC & CHEESE BAR • \$32/PP

Cavatappi Pasta with a 4 Cheese B chamel, designed to  
your taste with the Following Toppings:  
*Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat  
Cheese, Green Onions, Truffle Brioche Croutons*

#### SHRIMP & GRITS BAR • \$38/PP

Creole Spiced Shrimp, Congaree & Penn Grits, Spicy  
Tomato, Tasso Cream Sauce, Charred Corn, Bacon,  
Tomatoes, Spinach, Saut ed Mushrooms

#### TACO BAR • \$38/PP

Carne Asada, Braised Chicken, Baja-Style Fish, Flour &  
Corn Tortillas, Guacamole, Cilantro Cream, Pico de Gallo

#### "ASHEVILLE" HOT CHICKEN & WAFFLES • \$40/PP

Ghost Pepper Butter Hot Sauce, Fried Boneless Chicken  
Thighs, Fresh Black Pepper Waffles, Bourbon Sorghum  
Maple Blended Syrup

### SLIDER BAR\* • \$40/PP

Bison, Beef, Turkey, Brioche Bun,  
Lettuce, Tomato, Onion, Pickles,  
Peppercorn Steak Sauce, Tomato Jam,  
Horseradish Cream

### CHILLED JUMBO SHRIMP • \$42/PP

Served with Traditional Cocktail Sauce  
*(3) pieces per person*

### CRAB CAKE • \$44/PP

Cajun Remoulade, Potato Rolls,  
Jalape o Slaw

### CHILLED SEAFOOD\* • \$50/PP

Smoked Salmon, Seasonal Oysters,  
Chilled Shrimp, Mignonette Sauce,  
Lemon Aioli, Traditional Cocktail Sauce

### LOBSTER ROLLS • \$50/PP

Maine Lobster, Griddled Split-Top Rolls

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seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.  
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# BOHEMIAN PLATED DINNER

*Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.*

## FIRST COURSE *(Soup or Salad, Select One)*

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### **SEAFOOD CHOWDER**

Bacon, Potato, Roasted Red Pepper

### **CORN ROASTED TOMATO SOUP**

Fresh Basil, Parmesan Crostini

### **MINISTRONE**

Basil Pesto, Sourdough Crouton

### **SEASONAL BISQUE**

### **KNIFE & FORK CAESAR**

Baby Red & Green Romaine Hearts, Roasted Grape Tomato, Parmesan Tuile

### **WEDGE SALAD**

Cracked Pepper, Maple Bacon, Iceberg Lettuce, Grape Tomato, Blue Cheese, Green Onion, Herb Ranch

### **FIELD GREEN SALAD**

Lola Rossa, Tango, Mixed Local Romaine Lettuce, Carrot, Tomato, Cucumber, Balsamic Herb Vinaigrette

### **TOMATO MOZZARELLA NAPOLEON**

Balsamic Roasted Tomato, Fresh Mozzarella, Parmesan Crisp, Pesto



# BOHEMIAN PLATED DINNER (Continued)

Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.

## SECOND COURSE (Select One)

### LAND

#### ROASTED CHICKEN • \$69/PP

Locally Selected Airline Breast, Roasted Mushroom, Red Wine Ragout

#### PROSCIUTTO WRAPPED PORK ROULADE • \$79/PP

Wilted Garlic Kale, Fava Bean Ragout, Parmesan Risotto, Smoked Hock Jus

#### GRILLED STRIP STEAK\* • \$89/PP

Green Tomato Chimichurri, Yucca Wedges, Roasted Mini Pepper, Smoked Pepper Relish

#### RED WINE BRAISED BISON SHORT RIBS • \$89/PP

Garlic, Zucchini & Squash Tart, Gremolata, Natural Jus

#### PETITE FILET MIGNON\* • \$95/PP

Caramelized Bacon & Onion Relish, Local Goat Cheese Polenta Cake, Oven Roasted Tomato, Red Wine Demi-Glace

### SEA

#### LEMON GLAZED SALMON\* • \$69/PP

Braised Fennel, Charred Scallion Soubise

#### NORTH CAROLINA CATCH EN PAUPIETTE • \$95/PP

Confit Fingerling Potato, Peppers, Squash, Fennel, Pressed Red Pepper-Basil Fumet

#### SEARED SCALLOPS PERSILLADE • \$89/PP

Fresh Scallops, Sundried Tomato & Pea Risotto, Sherry-Crab Cream, Fine Herb Oil

### GARDEN

#### ROASTED VEGETABLE TIAN • \$59/PP

Portobello Mushroom, Ratatouille Vegetable, Tomato Fondue Herb Oil

#### SEARED SWEET SOY GLAZED MARINATED TOFU • \$59/PP

Stir Fry Vegetables, Lime Brown Rice

### CREATE A DUO

*Make any entrée a duo with these add-ons.*

#### ROASTED CHICKEN • \$12/PP

#### WILD SALMON • \$14/PP

#### LUMP CRAB CAKES • \$16/PP

#### LOCAL TROUT (5OZ) • \$16/PP

#### PETIT FILET MIGNON\* • \$20/PP

#### MAINE LOBSTER TAIL • \$MARKET PRICE/PP

#### DIVER SCALLOPS • \$MARKET PRICE/PP

#### JUMBO PRAWNS • \$MARKET PRICE/PP

#### SEA BASS • \$MARKET PRICE/PP

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# BOHEMIAN PLATED DINNER *(Continued)*

*Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.*

## **THIRD COURSE** *(Dessert, Select One)*

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### **CHOCOLATE POT AU CRÈME**

Preserved Orange, Toasted Hazelnut

### **SEASONAL COBBLER**

Streusel Topping, Vanilla Bean Ice Cream

### **BLACK FOREST CAKE**

Tart Cherry Compote

### **LEMON CURD TART**

Chantilly, Raspberry Sauce

### **MOLTEN LAVA CAKE**

Kahlua®, Caramel Sauce

### **CRÈME BRÛLÉE**

Vanilla Bean, Fresh Berries



# DESSERT STATIONS

20 guest minimum. \$175 chef attendant fee required.

## BANANAS FOSTER STATION • \$19/PP

Vanilla Bean Ice Cream

## BEIGNETS • \$24/PP

Selection of Carmel,  
Chocolate, Strawberry  
Compote, Powdered Sugar,  
Cinnamon Sugar

## TRIPLE CHOCOLATE MOUSSE • \$24/PP

Dark, White, and Milk  
Chocolates

## CREAM PUFFS • \$24/PP

House made Vanilla  
Pastry Cream

Vanilla Chantilly

Chocolate Filling

## CUPCAKE BAR • \$25/PP

Chocolate, Vanilla, Red  
Velvet Cake

Vanilla, Chocolate, Cream  
Cheese Frostings

Toppings: Raspberry Sauce,  
Caramel Sauce, Sprinkles,  
Chopped Nuts, Crushed  
Reese's® Peanut Butter Cups

# RECEPTION BEVERAGES

## OPEN HOST BAR

*Prices are per person, per hour. Includes assorted waters, juice and sodas.*

### PREMIUM

1 HOUR • \$28  
2 HOURS • \$38  
3 HOURS • \$48  
4 HOURS • \$58  
5 HOURS • \$68

### LUXURY

1 HOUR • \$32  
2 HOURS • \$42  
3 HOURS • \$52  
4 HOURS • \$62  
5 HOURS • \$72

### BEER & WINE

1 HOUR • \$25  
2 HOURS • \$32  
3 HOURS • \$39  
4 HOURS • \$46  
5 HOURS • \$53

### WINE

Kessler® By Raymond®, Napa  
*Chardonnay*

Kessler® By Raymond®, Napa  
*Cabernet Sauvignon*

### BEER

Domestic & Import

## HOST BAR

*On consumption, plus service charge and tax.*

### LIQUORS

Premium • \$14  
Luxury • \$16

### WINES | HOUSE WINE

Glass • \$10  
Bottle • \$45

### BEER

Domestic • \$7  
Import • \$8  
Local Craft • \$8

### NON-ALCOHOLIC

Sodas & Juices • \$5  
Mineral Waters • \$5

## CASH BAR

*Prices include service charge and tax.*

### LIQUORS

Premium • \$14  
Luxury • \$16

### WINES | HOUSE WINE

Glass • \$12  
Bottle • \$40

### BEER

Domestic • \$9  
Import • \$10  
Local Craft • \$10

### NON-ALCOHOLIC

Sodas & Juices • \$5  
Mineral Waters • \$5



# SPECIALTY BARS & BEVERAGE ENHANCEMENTS

## **BUBBLY BAR • \$28/PP**

*Up to 3 Hours (Select Two)*

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry,  
Chambord

Prosecco, Rose Water Simple  
Syrup, Strawberry

## **CORDIAL BAR**

*2 Hours. Recommended as an After-Dinner  
Bar to complement your dessert selections.*

Standard Cordial Bar • \$36/PP  
*Disaronno® Amaretto, Frangelico®, Kahlua®,  
Sambuca, Bailey's®*

Deluxe Cordial Bar • \$42/PP  
*Disaronno® Amaretto, Courvoisier®,  
Frangelico®, Kahlua®, Sambuca, Bailey's®,  
Port Wine*

## **TASTE OF ASHEVILLE • \$30/PP**

Top Beer Selection of Up to 4  
Local Beer Styles

## **BLOODY MARY BAR**

Premium • \$14/PP  
Luxury • \$16/PP

## **MIMOSAS**

Fresh Orange, Peach or Pineapple

Premium • \$12/PP  
Luxury • \$14/PP

## **COCKTAILS**

Kessler Margarita • \$MP/GAL

Paloma • \$MP/GAL

Barrel Aged Old Fashioned •  
\$MP/LITER BARRELS  
*Liter Barrels available 1lt, 3lt, 5lt*

## **SANGRIA & CHAMPAGNE BAR • \$130/GAL**

*(Select One)*

### **WHITE WINE SANGRIA**

Chardonnay, Brandy, Cointreau,  
Orange Juice, Simple Syrup, Club Soda

Chardonnay, Apricot Brandy,  
Pineapple Juice, Honey, Club Soda

### **RED WINE SANGRIA**

Cabernet, Brandy, Peach Schnapps,  
Simple Syrup, Raspberry

Cabernet, Honey, Apple Schnapps,  
Simple Syrup, Ginger Ale

Malbec, Brandy, Triple Sec, Grapefruit  
Juice, Pineapple Juice

## **SCHEDULE OF FEES**

### **BARTENDER**

A fee of \$175/bartender will  
be applied (4 hours).  
Each additional hour is  
\$50/bartender. Minimum  
of one bartender per 75  
guests.

### **CASHIER**

Up to 2 hours • \$150  
Each additional hour • \$35  
One cashier per bar

### **CASH BAR MINIMUM**

\$500 drink spend per bar +  
Tax + Gratuity

### **TABLESIDE WINE SERVICE**

\$5 per person plus  
additional Bottle Fee





PRE-FUNCTION BALLROOM

## THE KESSLER DIFFERENCE

We believe where expected ends, extraordinary begins. It's why our spaces inspire, our cuisine and cocktails dare you to taste something new, and our experiences are designed to take your event beyond the ordinary. We invite you to imagine things differently, boldly step away from what you've always done and create an event that's truly inspiring.

Let's begin creating your Exceptional Event together. Contact our team at [gbasales@kesslercollection.com](mailto:gbasales@kesslercollection.com) to begin.