

GRAND BOHEMIAN LODGE
ASHEVILLE

GIVE TIMELESS TRADITION
A BOHEMIAN TWIST

EXCEPTIONAL WEDDINGS BY KESSLER

THE *Kessler* COLLECTION®



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TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

Let one of the most anticipated days of your life become a beautiful moment in time. Let your love story come to life in the heart of the historic Biltmore Village, accented with Swarovski crystal chandeliers, 14-karat gold leaf painted walls and a rare Bösendorfer piano. With intuitive service and a passion for detail, our Grand Performers will ensure every moment is perfect.

A BOHEMIAN TWIST ON TRADITION.

We offer what no one else can, an eclectic Bohemian experience that delivers classic elegance with an artful twist. Find inspiration in every detail, including breathtaking crystal chandeliers, elegant finishing and original works of art around every corner.

ARTFULLY CREATED. MASTERFULLY DELIVERED.

YOUR WEDDING INCLUDES:

- Exclusivity of Tyrolean Terrace for up to 1 hour for ceremony
- Complimentary use and setup of dance floor and tables
- Luxury linens and napkins
- Timeless place settings to include china, glassware and flatware
- Elegant event chairs
- Exquisite glass and mercury votives
- Designated table numbers
- Complimentary wedding night guest room for the couple *(Minimum \$10k spend required)*
- Complimentary reception menu tasting for 2 guests
- Room block with special pricing for your guests
- Wedding Reception Package:
 - * Champagne Toast
 - * Choice of 4 selections of Butler Passed Hors D'oeuvres
 - * Dinner selection
 - * Fresh bread, iced tea and water
 - * 4 Hour Open Host Premium Bar

BUTLER PASSED HORS D'OEUVRES

Choose four Butler Passed Hors D'oeuvres. 1.5 of each item served per person.

LAND

TATER SKINS

Bacon, Cheese, Sour Cream Scallions

ROASTED BEEF CARPACCIO

Capers, Lemon Mayo

BEEF SKEWER SATAY*

Spicy Asian Sauce

CHICKEN PARMESAN SLIDERS

Tomato Aioli

CHICKEN MOUSSE CROSTINI

Port Wine Reduction, Apple Jam

SEA

LOCAL TROUT RILLETES

Dill, Grain Mustard Sauce

ROASTED SALMON BITES*

Smoked Paprika Mayo

YELLOWFIN TUNA SKEWERS

Yuzu Soy Vinaigrette

COCONUT SHRIMP

Cucumber Mint Sauce

SOUTHERN STYLE CRAB CAKES

Remoulade Sauce

GARDEN

EGGPLANT TEMPURA

Mozzarella, Espelette Piment Vinaigrette

CHILLED SEASONAL VEGETABLE SOUP

SHOOTERS

Goat Cheese, Chive Croutons

AVOCADO TOAST

House-made Ricotta, Country Ham, Pickled Onions

DEEP-FRIED MAYO YOGURT SHISHITO

PEPPERS

Lime

ARANCINI MUSHROOMS

Pecorino, Roasted Eggplant, Vinegar Mousseline

CREAMY MAC & CHEESE CROQUETTES

Green Goddess Sauce

**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 BUFFETS

SOUTHERN COMFORT • \$149/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

TOUR OF ITALY • \$149/PP

MINISTRONE 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

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BOHEMIAN BUFFETS *(Continued)*

BOHEMIAN CHOP HOUSE • \$215/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

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of two courses and includes fresh bread and coffee service. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

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

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 two courses and includes fresh bread and coffee service. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

SECOND COURSE (Select Up to Two Entrées)

Vegetarians and Vegans are accommodated. Guarantees must be provided to the hotel 7 days prior to event.

LAND

ROASTED CHICKEN • \$139/PP

Locally Selected Airline Breast, Roasted Mushroom, Red Wine Ragout

PROSCIUTTO WRAPPED PORK ROULADE • \$139/PP

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

RED WINE BRAISED BISON SHORT RIBS • \$139/PP

Garlic, Zucchini & Squash Tart, Gremolata, Natural Jus

GRILLED STRIP STEAK* • \$149/PP

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

PETITE FILET MIGNON* • \$159/PP

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

SEA

LEMON GLAZED SALMON* • \$139/PP

Braised Fennel, Charred Scallion Soubise

SEARED SCALLOPS PERSILLADE • \$149/PP

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

NORTH CAROLINA CATCH EN PAUPIETTE • \$159/PP

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

GARDEN

ROASTED VEGETABLE TIAN • \$119/PP

Portobello Mushroom, Ratatouille Vegetable, Tomato Fondue Herb Oil

SEARED SWEET SOY GLAZED MARINATED TOFU • \$119/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

*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.

ACTION & DISPLAY STATIONS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$195 per station. One attendant required for 75 guests.

CARVING STATIONS

Minimum of 30 guests.

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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ACTION & DISPLAY STATIONS (Continued)

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$195 per station. One attendant required for 75 guests.

DISPLAYS

Minimum of 25 guests.

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 Castelvetrano Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

SHRIMP & GRITS BAR • \$38/PP

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

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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DESSERT STATIONS

20 guest minimum.

BEIGNETS • \$24/PP

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

CUPCAKE BAR • \$25/PP

Cake: Chocolate, Vanilla, Red Velvet

Frostings: Vanilla, Chocolate, Cream Cheese

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

LATE NIGHT MENU

50 guest minimum. Select up to 3 per event. Only available as an addition to dinner.

MAC & CHEESE BAR • \$32/PP

Cavatappi Pasta with a 4 Cheese Béchamel, designed to your taste with the following toppings:

Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat Cheese, Green Onions, Truffle Brioche Croutons

WARM SALTED PRETZEL BITES • \$28/PP

Mustard & Beer Cheese

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

BBQ Sliders: 12-hour Smoked Pork with the following toppings:

Coleslaw, Crispy Onions, BBQ Sauces, Hawaiian Roll

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RECEPTION BEVERAGES

OPEN HOST BAR

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

PREMIUM

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

LUXURY

- 1 HOUR • \$36
- 2 HOURS • \$46
- 3 HOURS • \$56
- 4 HOURS • \$66
- 5 HOURS • \$76

BEER & WINE

- 1 HOUR • \$32
- 2 HOURS • \$39
- 3 HOURS • \$46
- 4 HOURS • \$53
- 5 HOURS • \$60

WINE

PREMIUM

- Riondo Prosecco*
- Grounded Wine Co.*
- Sauvignon Blanc*
- Banshee Chardonnay*
- La Crema Rosé*
- Banshee Pinot Noir*
- Wente Cabernet Sauvignon*

LUXURY

- Chandon Brut*
- Emmolo Sauvignon Blanc*
- Diatom Chardonnay*
- Whispering Angel Rosé*
- Bezel Pinot Noir*
- Collusion Cabernet Sauvignon*

BEER

- Domestic, Import,
& Craft Selections

HOST BAR

On consumption, plus service charge and tax.

LIQUORS

- Premium • \$15
- Luxury • \$17

WINES | HOUSE WINE

- Glass • \$14
- Bottle • \$56

BEER

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

NON-ALCOHOLIC

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

CASH BAR

Prices include service charge and tax.

LIQUORS

- Premium • \$15
- Luxury • \$17

WINES | HOUSE WINE

- Glass • \$14
- Bottle • \$56

BEER

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

NON-ALCOHOLIC

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

SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$38/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 • \$40/PP

Disaronno® Amaretto, Frangelico®, Kahlua®, Sambuca, Bailey's®

Deluxe Cordial Bar • \$46/PP

Disaronno® Amaretto, Courvoisier®, Frangelico®, Kahlua®, Sambuca, Bailey's®, Port Wine

Biergarten Bar

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

Tableside Wine Service is available in addition to a full bar; additional fees may apply. \$45 corkage fee per bottle.

MAKE THIS MOMENT YOURS.

BOOKING PROCESS

Is a Wedding Planner included in pricing?

While our Kessler Event Manager will oversee all aspects of your catering needs including menu selection and the setup of your reception location, ceremonies and receptions will require the services of a professional Wedding Planner and officiant to assist with all rehearsal, ceremony, and reception related details. The services of a full-day Wedding Planner will allow you to relax and enjoy your day knowing every detail will be taken care of. We're happy to provide you the names of planners from our preferred vendor list.

What exactly does my facility fee include?

Facility fee includes set up and break down of our event chairs, cocktail reception and dinner site including tables, votive candles, place setting (to include china, all appropriate glassware and silverware), cake table, gift table, the choice of silver Lamour or black linens, dance floor and limited set-up of wedding reception décor (menu cards, cake knife and server, champagne flutes) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 7 days prior with your final guest counts.

Can we book a ceremony without a reception?

We require ceremonies to include receptions with us and you will love how easily and beautifully your day flows from one to the other. We do, however, offer receptions without a ceremony on property.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 25 pounds. There is a \$150 non-refundable pet fee.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

Contact our team at gbsales@kesslercollection.com to start creating your day.