



EVENT MENU

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WELCOME TO HEMINGWAY'S AT THE CAMBRIA HOTEL DOWNTOWN ASHEVILLE

Our event space offers a unique destination in the heart of downtown Asheville, featuring the breathtaking beauty of the Blue Ridge Mountains from our fourth floor location at the Cambria Hotel Downtown Asheville. With 5,700 square feet of modern, flexible event space - we can accommodate meetings of all sizes, banquets, special events and more! We are proud to present to you our mouth-watering culinary creations, fresh from the kitchen of Hemingway's Cuba prepared by our award winning Executive Chef, Duane Fernandes. Our flexible catering menu allows you to customize your menu to your tastes. Our experienced and professional Event Planning team is committed to assist you every step of the way.

BREAKS



A LA CARTE BREAKS

| | |
|---|-------------------------------------|
| Freshly Brewed Regular and Decaffeinated Coffee | \$50 per gallon |
| Selection of Assorted Teas | \$45 per gallon |
| Orange, Grapefruit and Cranberry Juice. | \$40 full gallon \$23 half gallon |
| Assorted Soft Drinks and Mineral Water. | \$3.50 each |
| Individual Fruit Yogurt. | \$3.50 each |
| Assorted Whole Fruit | \$3 each |
| Sliced Seasonal Fruits and Berries | \$7 per person |
| Assorted Breakfast Cereals, Whole & Skim Milk | \$4 per person |
| Assortment of Breakfast Pastries, Muffins and Croissants. | \$30 per dozen |
| Assorted Bagels served with Cream Cheese | \$33 per dozen |
| House-Baked Assorted Donuts | \$40 per dozen |
| Assorted Finger Sandwiches | \$30 per dozen |
| Assorted Candy Bars and Granola Bars | \$3.50 each |
| Individual Bags of Mixed Nuts | \$4 per bag |
| Pretzels and Assorted Chips | \$3.50 per bag |
| Vegetable Crudité | \$7 per person |
| Charcuterie | \$8 per person |
| Charcuterie and Cheese | \$8 per person |
| Fruit and Cheese | \$8 per person |
| Assorted Freshly Baked Cookies | \$28 per dozen |
| Chocolate Dipped Strawberries | \$36 per dozen |

THEMED BREAKS



Chocolate Truffles, Petit fours and coffee | \$10 per person



Assorted pastelitos, churros, coffee | \$10 per person

Prices do not include 22% gratuity and 7% sales tax.

BREAKS



BREAKFAST

CONTINENTAL BREAKFAST

All prices are per person unless otherwise noted.

RISE AND SHINE \$12

- freshly baked blueberry muffins, butter, jelly
- orange juice, cranberry juice
- Dynamite Roasting Co.™ coffee
- Bigelow™ tea, honey

BLUE RIDGE BREAKFAST BAR \$15

- steel-cut oatmeal, blueberries, brown sugar, honey, cream
- yogurt, berries, granola
- seasonal fruit salad
- orange juice
- Dynamite Roasting Co.™ coffee
- Bigelow™ tea, honey

BUFFET

HAYWOOD BREAKFAST \$24

- scrambled local farm eggs
- southern bacon, sausage
- hash browns
- freshly baked mini blueberry muffins
- fresh fruit salad
- orange juice, cranberry juice
- Dynamite Roasting Co.™ coffee
- Bigelow™ tea, honey

BREAKFAST ENHANCEMENTS

OATMEAL BAR \$7

- steel-cut oatmeal, strawberries, blueberries, brown sugar, honey, cream

YOGURT AND BERRIES \$8

- bowl of yogurt, berries, granola

FRESH BAKED GOODS \$30/Dozen

- assorted muffins, croissants, pastries
- butter, jelly

CEREALS \$5

- assorted cereals, non-fat milk, 2% milk, fresh fruit

BLT+E CROISSANTS \$108/Dozen

- bacon, lettuce, tomato, egg croissant

ACTION STATIONS

MADE TO ORDER OMELET \$14

- ham, bacon, sausage, cheese
- tomatoes, onions, spinach, broccoli, mushrooms
- salsa, pesto

PANCAKES AND SYRUP \$10

- buttermilk pancakes, butter, syrup
- blueberry, strawberry, banana, chocolate chip

**Chef labor fee \$125 per hour*

Prices do not include 22% gratuity and 7% sales tax.

BREAKFAST

LUNCH



LUNCH

Includes freshly brewed regular and decaffeinated coffee. All prices are per person unless otherwise noted.

BUFFETS

BULL MOUNTAIN SANDWICH BUFFET . . . \$24

- sliced turkey, sliced ham, chicken salad
- american cheese, swiss cheese, provolone
- romaine lettuce, tomato, red onion pickles
- black pepper mayo, mustard
- white bread, 9-grain bread
- individual bags of assorted chips
- chocolate chip cookies, oatmeal cookies

Day of Event Boxed Lunch \$20

(Groups of 20 people or less. Menus provided at event start, collected at 10AM.)

DUANE'S BURGER BUFFET \$32

Salad

- romaine lettuce, tomatoes, red onion, croutons, balsamic vinaigrette, ranch dressing

Select two burgers

- Battery Hill cheeseburger, American cheese, lettuce, tomato, sweet onion, pickle, sriracha aioli, soft bun
- bacon mushroom swiss burger, sautéed mushrooms, lettuce, garlic mayo, soft bun
- cubano mojo-pork burger, pulled pork, ham swiss cheese, pickles, cilantro, mojo aioli, ciabatta roll
- veggie burger, caramelized onions, romaine lettuce, tomato, herbed mayo

Side

- individual bags of assorted chips

Dessert

- lemon crumb dessert bars, peanut butter cookies

PLATED

WORKING LUNCH \$29

Select soup or salad

- tomato-basil soup, crackers
- romaine lettuce salad, bacon, egg, tomatoes, red onion, scallions, ranch dressing

Select one sandwich

- ALT-avocado, lettuce, tomato, mayo
- chicken salad sandwich, lettuce, tomato, black pepper mayo
- triple decker club sandwich, roasted turkey sandwich, ham, bacon, lettuce, tomato, basil-pesto mayo

Dessert

- toffee crunch blondies, fabulous chocolate chunk dessert bars, lemon crumb dessert bars

CAMBRIA LUNCH \$35

Salad

- caesar salad, romaine lettuce, tomatoes, croutons, parmesan cheese, caeser dressing

Entrée

- lemon-seared breast of chicken, sautéed broccoli, charred onions, evo
- farro risotto, baby spinach, scallion vinaigrette

Dessert

- cheesecake tart, balsamic strawberries, mint

Prices do not include 22% gratuity and 7% sales tax.

LUNCH



RECEPTION & DINNER

PLACED HORS D'OEUVRES

CHILLED SELECTIONS

- shrimp forks, avocado mousse \$60-20 pieces
- cuban deviled eggs \$40-20 pieces
- tomato and basil bruschetta \$40-20 pieces
- charcuterie and cheese \$10 per person
- fresh fruit \$9 per person
- cheese and fruit \$10 per person
- veggies and hummus \$6 per person

WARM SELECTIONS

- cuban arancini \$40-20 pieces
- ham croquettes. \$60-20 pieces
- mojo chicken wings \$60-20 pieces
- mushroom vol au vent. \$40-20 pieces
- palomilla steak sate' \$60-20 pieces

PASSED HORS D' OEUVRES

CHILLED SELECTIONS

- shrimp forks, avocado mousse \$65-20 pieces
- cuban deviled eggs \$45-20 pieces
- tomato and basil bruschetta. \$45-20 pieces

WARM SELECTIONS

- cuban arancini. \$45-20 pieces
- ham croquettes \$65-20 pieces
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- palomilla steak sate' \$65-20 pieces

Prices do not include 22% gratuity and 7% sales tax.

RECEPTION & DINNER

ACTION STATIONS

\$125 per hour chef labor fee

CHEF CARVING STATIONS

- garlic roasted roast beef \$16 per person
- honey glazed ham \$14 per person
- herb brined breast of turkey. \$14 per person

MADE TO ORDER PASTA STATION \$22 per person

- pappardelle and rigatoni pastas
- marinara and roasted garlic chili flake olive oil sauces
- tomatoes, onions, asparagus, olives, artichoke hearts, mushrooms
- grilled chicken
- Italian sausage
- shrimp +\$4 per person

Prices do not include 22% gratuity and 7% sales tax.

RECEPTION & DINNER CONT.

BILTMORE DINNER | A LA CARTE

Includes assorted teas, freshly brewed regular and decaffeinated coffee

SOUPS AND SALADS | SELECT ONE

- corn chowder - potato, celery, chive oil
- tomato bisque - parmesan cruton
- lobster bisque - tarragon butter
- caesar salad, romaine, parmesan, herbed croutons, traditional caesar dressing
- garbanzo bean salad, chick peas, chorizo, garlic, arugula
- salad of baby lettuces, radish, cucumber, baby tomatoes, champagne vinaigrette
- wedge salad, iceberg lettuce, blue cheese, bacon, baby tomatoes

ENTRÉES | SELECT ONE

- pan roasted NC chicken breast, white bean cassoulet, asparagus \$49 per person
- grilled filet of beef, buttermilk whipped potatoes, baby vegetables \$56 per person
- herb roasted atlantic salmon, creamy orzo, citrus butter. \$49 per person
- brined NC pork loin, parmesan polenta, baby spinach \$49 per person
- pappardelle pasta, roasted mushrooms, baby arugula \$44 per person

DESSERTS | SELECT ONE

- arroz con leche
- churros con dulce de leche
- cake de ron

Additional soup or salad may be selected for \$5 per person.

If selecting more than one entrée, headcount must be guaranteed 3 days in advance of event date.

Prices do not include 22% gratuity and 7% sales tax.

RECEPTION & DINNER CONT.

DINNER BUFFETS

Includes freshly brewed regular and decaffeinated coffee and assorted teas. Buffets with a guarantee of less than 20 guests will be charged an additional \$125 labor fee. Maximum service time of 1.5 hours applies.

CAMBRIA BUFFET - \$61/PERSON

STARTERS

- Tomato Bisque
- Caesar salad, romaine, parmesan, herbed croutons, traditional Caesar dressing on the side
- Garbanzo bean salad, chickpeas, chorizo, garlic, arugula

ENTREES

- Herb Roasted Atlantic Salmon
- Grilled Filet of Beef

ACCOMPANIMENTS

- Chefs Seasonal Roasted Vegetables
- Creamy Orzo Pasta
- Whipped Garlic & Butter Potatoes

DESSERTS

- Lemon crumb dessert bars
- Cheesecake tart, balsamic strawberries, mint (bites)

BATTERY HILL BUFFET - \$54/PERSON

STARTERS

- Corn Chowder
- Salad of baby lettuces, radish, cucumber, baby tomatoes, parmesan cheese, champagne vinaigrette and ranch dressing on the side
- Coleslaw

ENTREES

- Herb Brined NC Pork Loin
- Pan Roasted NC Chicken Breast

ACCOMPANIMENTS

- Chefs Seasonal Roasted Vegetables
- Specialty Mac N Cheese
- Parmesan Polenta

DESSERTS

- Seasonal Cobbler with Whipped Cream
- Chocolate Chunk Dessert Bars

Prices do not include 22% gratuity and 7% sales tax.

RECEPTION & DINNER CONT.



HEMINGWAY'S BUFFET | \$49 PER PERSON

SOUPS AND SALADS | SELECT ONE

**multiple choices \$8 per person additional fee*

- plantain chowder - celery, vidalia onion, thyme
- black bean soup - cumin, oregano, bay leaf, parsley
- caesar salad - tostones, croutons
- black bean and avocado salad - baby tomatoes, cilantro

ENTREES | SELECT TWO

- vaca frita - pan fried and shredded skirt steak, garlic mojo, onions, fresh lime
- ropa vieja - slow braised shredded beef stew, roasted red peppers, olives
- paella marinera (additional \$10 per person) - saffron rice, shrimp, mussels, clams, NC coastal catch, roasted red peppers, sweet peas

SIDES | SELECT ONE

- congri - white rice simmered with black beans and bacon
- white rice and beans
- tostones - smashed and fried plantains
- maduros - fried sweet plantains

DESSERTS | SELECT ONE

- flan de leche - traditional custard, melted carmel
- rice pudding - creamy vanilla rice pudding, guava

Prices do not include 22% gratuity and 7% sales tax.

RECEPTION & DINNER CONT.

BEVERAGES



BEVERAGE SERVICE

CONSUMPTION

- One bartender required per 75 guests
- Up to 3 hours - \$150 per bartender
- Additional hour - \$50 per bartender

CASH BAR SERVICE

- One bartender and cashier required per 75 guests
- Up to 3 hours - \$150 per bartender
- Up to 3 hours - \$75 per cashier
- Additional hour - \$50 per bartender/\$35 per cashier

COCKTAILS:

| | |
|-----------------------|-----------|
| House brand | \$9 each |
| Premium | \$10 each |

WINES:

| | |
|-------------------|------------|
| House | \$8 each |
| Premium | \$10+ each |

BEERS:

| | |
|--------------------|----------|
| Craft. | \$6 each |
| Imported | \$6 each |
| Domestic | \$5 each |

OTHER:

| | |
|-------------------------|--------|
| Mineral Water | \$3.50 |
| Soft Drinks | \$3.50 |

Prices do not include 22% gratuity and 7% sales tax.

BEVERAGES

BEVERAGE SELECTION

HOUSE BRANDS

- Johnnie Walker Black Scotch
- Jack Daniels Whiskey
- Jim Beam Bourbon
- Popov Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Pepe Lopez

PREMIUM BRANDS

- Dewars 12 year
- Crown Royal Whiskey
- Maker's Mark Bourbon
- Bacardi 8 year
- Tito's Vodka
- Tanqueray Gin
- Hazel 63 Rum
- Don Julio Blanco Tequila

HOUSE WINES

- 2013 Can Petit Cava, Penedes, Spain
- 2015 Rickshaw, California
- 2016 Naia Sauvignon Blanc, Rueda, Spain
- 2015 Mountain Noir "OPP," Willamette, Oregon
- 2014 Hacienda, Cabernet Sauvignon, Napa Valley, California

DOMESTIC BEER

- Michelob Ultra
- Miller Lite
- Budweiser
- Bud light

IMPORTED BEER

- Dos Equis Lager
- Stella Artois
- Dos Equis Amber
- Amstel Light
- Estrella Damm

CRAFT BEER

- Sierra Nevada Pale Ale
- Olde Hickory Ruby Lager
- Highland IPA
- High Wire "Bed of Nails" Brown Ale
- Foothills People's Porter

**Special orders of wine will be considered a purchase and do not qualify for consumption basis.*

Prices do not include 22% gratuity and 7% sales tax.

BEVERAGES CONT.

HOSTING BY THE HOUR

HOUSE PACKAGE

Includes:

- House Brands Spirits
- 2 Reds and 2 Whites House wines
- 2 Domestic, 2 Imported and 2 Craft beers
- Fruit Juices
- Soft Drinks
- Mineral Water

\$24/person - 1 hour minimum

\$14/person - for each additional hour
(2 hour Minimum)

PREMIUM PACKAGE

Includes:

- Premium Spirits
- 2 Reds, 2 Whites and Sparkling House wines
- 4 Domestic, 4 Imported and 4 Craft beers
- 2 Cordials
- Fruit Juices
- Soft Drinks
- Mineral Water

\$28/person - 1 hour minimum

\$16/person - for each additional hour
(2 hour Minimum)

BEVERAGE ENHANCEMENTS

CORDIALS \$8 per drink

Selection of Popular Liqueurs

COGNACS \$16 per drink

Remy Martin V.S.O.P.
Cardenal Mendoza

THE BAT BAR \$10 per drink

Bacardi 1873 Solera
Bacardi 8 year
Bacardi Silver

Prices do not include 22% gratuity and 7% sales tax.

BEVERAGES CONT.

BEVERAGE ENHANCEMENTS (CONTINUED)



CHOOSE ONE:

| | |
|-------------------------------|-----------|
| HEMINGWAY'S DAIQUIRI..... | \$10 each |
| JUST MOJITO..... | \$8 each |
| CUBA LIBRE..... | \$8 each |
| HEMINGWAY'S BLOODY MARY | \$11 each |

MARTINI SELECTION.....\$14 per drink

Titios & Gray Goose Vodka
Beefeater and Tanqueray Gins

BUBBLES.....\$10 per drink

Juvé y Camps Cava Rosé, Spain
Can petit Cava, Panedes Spain

BOURBONS.....\$14 per drink

Woodford Reserve
Basil Hayden and Maker's Mark

Prices do not include 22% gratuity and 7% sales tax.

BEVERAGES CONT.

A blurred background image of an audience in a theater or lecture hall, viewed from behind, looking towards a stage or screen. The audience members are mostly men, with one woman in the foreground. The setting is a modern indoor space with a large screen and a projector visible in the background.

AUDIOVISUAL

A LA CARTE AUDIOVISUAL

SMALL MEETING

| | |
|------------------------------------|----------------|
| CONFERENCE SPEAKER PHONE | .\$150 per day |
| LAPTOP COMPUTER | .\$250 per day |

AUDIO

| | |
|--|----------------|
| POWERED SPEAKER | .\$100 per day |
| CATCHBOX THROWABLE MICROPHONE | .\$360 per day |
| PRESIDENTIAL MICROPHONE | .\$75 per day |
| WIRED MICROPHONE (Mic Only) | .\$80 per day |
| WIRELESS MICROPHONE (Mic Only) | .\$180 per day |

VIDEO

| | |
|---|----------------|
| 55" LCD/LED TV | .\$400 per day |
| 65" LCD/LED TV | .\$500 per day |
| LCD/DLP PROJECTORS (2000-4000 LUMEN) | .\$275 per day |
| LCD/DLP PROJECTORS (4000-65000 LUMEN) | .\$800 per day |
| 6-8' TRIPOD SCREEN | .\$100 per day |

FAST-FOLD® SCREENS

| | |
|----------------------|----------------|
| 6' X 10'5" | .\$375 per day |
|----------------------|----------------|

STANDARD LABOR RATES

| | |
|---------------------------|----------------|
| Set up/Strike | .\$75 per hour |
| Event Operation | .\$90 per hour |

AUDIOVISUAL PACKAGES

MEETING ROOM PROJECTOR PACKAGE \$450 per day

- av cable lot, projector stand, LCD projector, tripod screen

PROJECTOR SUPPORT PACKAGE \$225 per day

- AV cable lot, tripod screen, projection stand

SOUND SYSTEM PACKAGE \$350 per day

- audio cable lot, speakers (1-2), speaker stands (1-2)

WIRELESS MICROPHONE PACKAGE \$375 per day

- audio cable lot, speakers (1-2), speaker stands (1-2), wireless microphone

POST-IT® FLIP CHART PACKAGE \$75 per day

- flip chart easel, markers, Post-It® flip chart pad

FLIP CHART PACKAGE \$50 per day

- flip chart easel, markers, flip chart pad

AV Terms and Conditions

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.

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. Any upgraded audio visual needs can be arranged by our Catering department.

TERMS & CONDITIONS



TERMS & CONDITIONS

OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up. Cambria Hotel Downtown Asheville is not responsible for any additional vendor fees.

Cake vendors must deliver the cake to it's final location. All cake is subject to a 5 per person cutting/serving fee.

DECORATIONS, ENTERTAINMENT AND OTHER SERVICES

Our Event Planning team can provide you a list of local vendors that will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs.

AUDIO / VISUAL

Full service audio visual is available on-site. We also allow outside vendors at no additional cost. Please contact your Event Manager to coordinate your audio visual needs.

DRONE PHOTOGRAPHY

Drone photography is not permitted.

ADDITIONAL PRICING AND BILLING

Food and beverage prices are subject to a 22% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within five (5) business days prior to the function. If multiple options are selected for a plated function the highest entree price will prevail with a maximum of three (3) preselected options. Tableside ordering is an additional \$25 per person. Custom menus require a 30 day minimum lead time and will be priced at market value. All requested chef attended stations/buffets require a minimum of one chef per 75 persons and are subject to \$125 per hour charge. Events canceled within 72 hours will be billed at 100%.