



EVENTS PACKAGES

The Elegant Reception
Rehearsal Dinner / Welcome Party
Adding "I Do" Ceremony & Sparkler Exit
The Family Party
The Sunshine Reception
The Weeknight Gathering
Weekday Brunch or Lunch



For more information:
Email us at events@packstavern.com or call 828-774-5235



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GENERAL INFORMATION

The Century Room on the Park is centrally located in the heart of downtown, above Asheville's popular downtown restaurant, Pack's Tavern. Housed in the historic Hayes & Hopson building, the Century Room combines turn-of-the-century elegance with rustic warmth and charm. Exposed brick and wooden beams date back to 1912 and reflect the storied history of one of Asheville's oldest structures. Tall windows offer lush views of Pack Square Park to the north and the iconic architecture of downtown to the west. Flexible floor plans, a responsive and professional staff, and enticing menu offerings make The Century Room the ideal location for your next event!



Century Room Size

With capacity for up to 180 guests for a fully seated dinner (no dance floor and/or A/V), and up to 250 guests for a cocktail reception with mixed seating, the Century Room hosts a variety of events with ease. For professional gatherings featuring a speaker, panel, or A/V presentation, and for private parties with a DJ, dancing, or live music, we recommend a maximum guest count of 150. Guest count will impact food service style options.

Catering and Service

All catering and beverage services are performed in-house for your special event. We offer many styles of dinner service including family style, buffet, stations, plated dinners, and heavy hors d'oeuvres. While we support local businesses and utilize as much local Asheville product as possible, we are unable to allow outside catering in the Century Room, except for specialty desserts, which must be prepared in a commercial kitchen. There is a \$2 per person charge for display of, plating, cutting, and serving outside dessert.

Bar

The Century Room offers a wide range of bar options that can be customized to fit any occasion. Last call will be 15 minutes prior to your event end time. All service is banquet style (guests order directly from the bartenders), though full table service is available for an additional fee. We abide by all ABC and ALE State Laws, which include:

- Only one drink per person, per bar visit.
- Must be 21 years old and over to drink. All guests must show valid ID upon request.
- No outside alcohol of any kind allowed (we reserve the right to confiscate or dispose of outside alcohol without compensation).
- No sharing alcohol with those under 21 years old OR those who do not have a valid ID.
- No alcohol may be taken off premises.



We do not serve shots, doubles, or multi-spirit drinks (e.g.: Long Island Iced Tea). The Century Room promotes responsible drinking and, in accordance with NC law, we reserve the right to refuse alcohol to anyone who appears intoxicated or impaired. We reserve the right to ask guests to vacate the premises should the situation warrant.

Vendors may not consume alcoholic beverages while working in the Century Room, even if the vendor is working for no fee – for example: Photographers, DJ’s, Band Members, etc.

Non-Alcoholic Beverages

Tea (sweet and unsweetened), coffee (caffeinated and decaffeinated) and sodas (Pepsi products) are included with every package. Tea, coffee & sodas will be served by the bartenders (table service available; additional fees apply). Upgraded non-alcoholic offerings available; please inquire for details.

Wedding Ceremonies

Enjoy the convenience of having your wedding ceremony and reception in the same location! The Century Room can accommodate a combined ceremony and reception for up to 120 guests (use of stage will impact capacity). There is an additional cost for the Ceremony option which includes additional time, ceremony draping and use of the Ceremony Preparation Room. A wedding planner or day-of coordinator is required if you choose to host a ceremony in the Century Room.

Payments & Timeline

For events scheduled more than 180 days in advance, a non-refundable Venue Rental charge and a signed agreement are required to reserve your selected date. We are unable to hold dates without the Venue Rental charge and signed agreement.

A progress payment of half of your estimated balance will be due 180 days prior to your event, and menu selections will be due 60 days prior to your event date. Three weeks prior to your event date we will take your final guest count and your final balance two weeks prior to the event date (minus the bar estimate if a consumption bar is being used), as well as a credit card authorization form to be kept on file. Payment for a consumption bar and any vendor meals will be due upon conclusion of your event.

We accept cash, checks, and all major credit cards. Except as set forth in the agreement, payments made to the Century Room are non-refundable. All credit card payments will incur a 3% processing fee, with the exception of payments made at the conclusion of the event.

For events booked less than 180 days in advance, the initial Venue Rental must equal 50% of the quoted event total. An adjusted payment schedule may apply; please inquire with your event manager.

All prices are subject to change without notice until your agreement is signed and the Venue Rental charge is received. In the event of a significant change in pricing from our suppliers, package &/or menu prices are subject to change up to 90 days prior to the event.

Gratuity & Tax

Staffing fees are included in package pricing; no additional gratuity is required. North Carolina state sales tax (7%) is applied to all items taxable by law (already included in all packages).

Parking

While the Century Room and Pack's Tavern do not own any downtown parking, we are happy to provide a parking map of available lots and garages within walking distance of our building and/or referrals to local transportation companies.

Additional Notes

- The Century Room and Pack's Tavern is a smoke free facility. The use of all smoking tobacco and e-cigarettes/vape pens is prohibited on our premises.
- The use of glitter and/or confetti is strictly prohibited. Violation will incur a clean-up charge of \$500.
- Real flame candles are permitted only if the flame is contained (absolutely no open flame candles allowed, including tapered candles). Real flame candles are not permitted on the floor or stairwells regardless of being contained.
- Shoes must be worn in the Century Room by all guests at all times. We recommend you consider providing flip-flops or flats as guest favors.
- All children under the age of 12 are required to be under direct adult supervision.
- A stage is required for all live music; a fee for set up and breakdown applies.
- Cloak room is unattended. Attendant may be requested for an additional fee.
- While it is not necessary for the minimum guest count to attend your event, you must pay for this minimum in order to use the space.
- All bands and DJs must have a conversation with our event manager, so we are assured that they understand the acoustic rules for the Century Room, load in, and other details. Client is responsible for providing band/DJ contact information in a timely manner.
- Unless other arrangements are made, all vendors will receive a vendor meal of their choice from the Tavern menu, which will be added to the final event balance due.

VENUE RENTAL PRICING

The Venue Rental pricing includes: all basic tables and black chairs; House linens, tableware, glassware, and service ware; Bistro strand lights and Edison bar lights; banquet style (self-serve) beverage service (full service available as an upgrade); and set up, break down, and cleanup of all Century Room equipment and supplies.

Upgrades to tables, seating, linens, and tableware available; please ask for details. Venue Rental charge pricing does not include food & beverage, staffing fees, upgrades, or décor.

Venue Rental charge pricing includes three or four hours of event time, depending on the package chosen. Additional time may be added for a fee.

January-March

	Venue Rental Charge	Minimum Guest Count
Friday	\$1200 (plus tax)	45
Saturday	\$1500 (plus tax)	50
Sunday or Thursday	\$800 (plus tax)	45
Weeknights (Mon-Wed)	\$700 (plus tax)	45
Weekday (before 4 pm)	\$500 (plus tax)	40

April – August; November-December *Special pricing applies for Memorial Day Eve, Memorial Day, Christmas Eve, and New Year’s Eve—please inquire for details.*

	Venue Rental Charge	Minimum Guest Count
Friday	\$2500 (plus tax)	50
Saturday	\$3500 (plus tax)	60
Sunday or Thursday	\$1500 (plus tax)	45
Weeknights (Mon-Wed)	\$800 (plus tax)	45
Weekday (before 4 pm)	\$600 (plus tax)	45

September-October

Special pricing applies for Halloween—please inquire for details.

	Venue Rental Charge	Minimum Guest Count
Friday	\$3200 (plus tax)	70
Saturday	\$4500 (plus tax)	80
Sunday or Thursday	\$2000 (plus tax) <i>\$2300 for Sunday before Labor Day.</i>	60
Weeknights (Mon-Wed)	\$1250 (plus tax) <i>\$2200 for Labor Day.</i>	50
Weekday (before 4 pm)	\$800 (plus tax) <i>\$1600 for Labor Day.</i>	50



The Elegant Reception

\$130 pp

*A four-hour event,
held any evening of the week. Perfect for rehearsal dinners, wedding
receptions, corporate functions and more.*

Menu & Beverage Options:

Selection of Three Passed Appetizers

Dinner Service of Your Choice

Buffet, Stations, Family Style, or Plated Service

Unlimited Nonalcoholic Beverages

Unlimited House Beer/Cider/Seltzer & Wine

(add \$20 pp to upgrade to Full Hosted Bar)

Additional Package Features:

Mahogany Chiavari Chairs

Wireless Microphone for Toasts

High-Definition LED Projector & Screen for Video/Slideshow

Upgraded Floor-Length Linens and Napkins

Cake Cutting/Outside Dessert Service

Coat Room Availability

3 Hours of Set Up Time

Tax and Gratuity Included

Complimentary Breakdown and Disposal

Event Manager*, Bartender, and Banquet Staff

*Our on-site event management services are limited to the planning and execution of food, beverage, and venue elements.

Our event managers do not provide wedding planning or day-of coordination services. For assistance with these duties, please inquire about our Preferred Vendors List, which includes a list of talented planners and coordinators who are familiar with our event space and have provided exceptional service to our clients in the past.

**Venue Rental charges vary seasonally and are not included in the package price.



Rehearsal Dinner & Welcome Party

\$115 pp[^] (dinner guests – min
50 guests)

\$50 pp (welcome party guests)

*A four-hour event,
held any evening of the week.*

Menu & Beverage Options:

Dinner Service of Your Choice for Rehearsal Dinner

Buffet, Stations, Family Style, or Plated Service

Unlimited Nonalcoholic Beverages

Unlimited House Beer/Cider/Seltzer & Wine

(add \$20pp to upgrade to Full Hosted Bar)

Additional Package Features:

2-Hour Dinner Service plus 2-Hour Welcome Party

Late Night Bites (for all guests)

Mahogany Chiavari Chairs (for dinner guests)

Wireless Microphone for Toasts

High-Definition LED Projector & Screen for Video/Slideshow

Upgraded Floor-Length Linens and Napkins

Cake Cutting/Outside Dessert Service

Coat Room Availability

3 Hours of Set Up Time

Complimentary Breakdown and Disposal

Tax and Gratuity Included

Event Manager*, Bartender, and Banquet Staff

*Our on-site event management services are limited to the planning and execution of food, beverage, and venue elements.

Our event managers do not provide wedding planning or day-of coordination services. For assistance with these duties, please inquire about our Preferred Vendors List, which includes a list of talented planners and coordinators who are familiar with our event space and have provided exceptional service to our clients in the past.

**Venue Rental charges vary seasonally and are not included in the package price.

^Price for dinner portion ONLY if it is a combination RD/WP.



**Adding “I DO”
A Century Room
Ceremony**
(may be added to the Elegant
Reception)

One Extra Hour of Event Time
(five hours total)
Ceremony Preparation Room
Optional Ceremony Draping

\$1500.00 plus tax

Have our team pass glasses of bubbly pre-ceremony
(\$5 per person plus tax and gratuity)



Add Sparkler Exit
(sparklers, lighters, staff, disposal)
\$6.50 per person (inclusive)



The Family Party

\$110 pp (21 & up)

\$90 pp (ages 13-20)

\$45pp (ages 6-12)

Children 5 & under free

*A four-hour event,
held any evening of the week.*

Menu & Beverage Options:

Dinner Service of Your Choice

Buffet, Family Style, or Plated Service

Unlimited Nonalcoholic Beverages

Unlimited House Beer/Cider/Seltzer & Wine

(add \$20 pp to upgrade to Full Hosted Bar)

Additional Package Features:

Wireless Microphone

High-Definition LED Projector & Screen for Video/Slideshow

House Linen and Napkin Selections

Coat Room Availability

3 Hours of Set Up Time

Complimentary Breakdown and Disposal

Tax and Gratuity Included

Event Manager*, Bartender, and Banquet Staff

*Our on-site event management services are limited to the planning and execution of food, beverage, and venue elements that fall under the purview of the Century Room

**Children under 12 must remain under direct adult supervision. Century Room does not provide childcare and is not liable for incidents caused by unsupervised children.

***Venue Rental charges vary seasonally and are not included in the package price.

Sunshine Reception (Brunch or Lunch)

\$125pp

Adjusted pricing available for children and guests under 21 years of age. A four-hour event held any evening of the week.



Menu & Beverage Options:

Brunch Buffet or Lunch Service of Your Choice

Unlimited Nonalcoholic Beverages

Unlimited House Beer/Cider/Seltzer & Wine

Mimosas & Bloody Mary Bar

(add \$20 pp to upgrade to Full Hosted Bar)

Additional Package Features:

Mahogany Chiavari Chairs

Wireless Microphone for Toasts

High-Definition LED Projector & Screen for Video/Slideshow

Upgraded Floor-Length Linens and Napkins

Cake Cutting/Outside Dessert Service

Coat Room Availability

3 Hours of Set Up Time

Tax and Gratuity Included

Complimentary Breakdown and Disposal

Event Manager*, Bartender, and Banquet Staff

*Our on-site event management services are limited to the planning and execution of food, beverage, and venue elements.

Our event managers do not provide wedding planning or day-of coordination services. For assistance with these duties, please inquire about our Preferred Vendors List, which includes a list of talented planners and coordinators who are familiar with our event space and have provided exceptional service to our clients in the past.

**Venue Rental charges vary seasonally and are not included in the package price.

The Weeknight Gathering

\$110 pp – full dinner

\$105 pp – heavy hors d'oeuvres

\$90 pp – light hors d'oeuvres

A four-hour event (additional time available; inquire for pricing). Available Sunday-Thursday.



Menu & Beverage Options:

Dinner Service of Your Choice (with dinner option)

Buffet, Family Style, or Plated Service

Unlimited Nonalcoholic Beverages

Unlimited House Beer/Cider/Seltzer & Wine

(add \$20 pp to upgrade to Full Hosted Bar)

Additional Package Features:

Wireless Microphone

High-Definition LED Projector & Screen

House Linen and Napkin Selections

Coat Room Availability

3 Hours of Set Up Time

Complimentary Breakdown and Disposal

Tax and Gratuity Included

Event Manager*, Bartender, and Banquet Staff

*Our on-site event management services are limited to the planning and execution of food, beverage, and venue elements.

Our event managers do not provide wedding planning or day-of coordination services. For assistance with these duties, please inquire about our Preferred Vendors List, which includes a list of talented planners and coordinators who are familiar with our event space and have provided exceptional service to our clients in the past.

**Venue Rental charges vary seasonally and are not included in the package price.



Brunch or Lunch

\$80pp

*A three-hour event, concluding any time before 2pm.
Available Sunday-Thursday.
Inquire about Friday/Saturday availability;
alternate pricing may apply.*

Menu & Beverage Options:

Food Service of Your Choice

*Choose from Brunch Buffet, Luncheon Buffet, or Luncheon Family Style.
Plated Luncheon Menu available; add \$5pp.*

Unlimited Nonalcoholic Beverages

(coffee, tea, and Pepsi products)

(bar options—including mimosa and bloody mary bar—available for additional charge)

Additional Package Features:

Wireless Microphone
High-Definition LED Projector & Screen
House Linen and Napkin Selections
Coat Room Availability
3 Hours of Set Up Time
Complimentary Breakdown and Disposal
Tax and Gratuity Included
Event Manager*, Bartender, and Banquet Staff

**Our on-site event management services are limited to the planning and execution of food, beverage, and venue elements.

Our event managers do not provide wedding planning or day-of coordination services. For assistance with these duties, please inquire about our Preferred Vendors List, which includes a list of talented planners and coordinators who are familiar with our event space and have provided exceptional service to our clients in the past.

**Venue Rental charges vary seasonally and are not included in the package price.



FOOD SERVICE DETAILS

The Century Room on the Park is a versatile event space, able to accommodate a variety of food service styles. Your guest count and other factors will determine which approach will be best suited to your event. The following is a brief overview of the various food service options, which, along with your guest count, will form the basis of our preliminary quote.

Family Style (see pages 17-18 for dinner service and page 26 for lunch)

- Suitable for formal or casual events. Courses are delivered to each table on family-style platters and bowls; guests serve themselves from each dish.
- Best suited for guest counts under 150. May also be appropriate for guest counts up to 180 if no space for an A/V presentation or dance floor is needed.
- Host must provide table assignments in advance, indicating the number of guests at each table, and which tables require any alterations to the menu (kids meals, dietary restrictions & allergies).
- With no wait for individual plated service, and no buffet lines or auxiliary tables, Family Style is our most efficient service option!

Celebration Stations (see pages 19-20)

- A service style that encourages mingling. Guests serve themselves at their own pace from buffet stations and Chef-attended, made-to-order stations. The Celebration Stations menu offers hearty portions, equivalent to a full meal for every guest.
- Best suited for guest counts up to 100 if full seating is desired (without a dance floor and/or A/V; 100 if dance floor and/or A/V is desired). May also be appropriate for guest counts up to 250, with mixed seating (unassigned seating among a mix of low tables, high cocktail tables, and standing room; leaves room for dance floor).

Buffet (see pages 17-18 for dinner service and page 26 for brunch/lunch)

- Guests serve themselves from a single buffet line. For guest counts higher than 100, this food service style can result in long lines. Family Style is the suggested alternative.
- If you would like to have space for an A/V presentation or a dance floor with a DJ or a band, the Buffet option is only suitable for guest counts under 100.

Heavy and Light Hors D'oeuvres (see pages 21-22)

- A service style that encourages mingling and offers a wide variety of small bites. Guests serve themselves at their own pace from side tables. The Heavy Hors D'oeuvres menu is equivalent to a light meal for most guests; the Light Hors D'oeuvres menu is perfect for snacking.
- Best suited for guest counts up to 120 if full seating is desired (without a dance floor and/or A/V; 100 if dance floor and/or A/V is desired). May also be appropriate for guest counts up to 250, with mixed seating (unassigned seating among a mix of low tables, high cocktail tables, and standing room; leaves room for a dance floor).

Plated (see pages 23-24)

- An elegant service in which each course is individually plated and served to every guest.
- Best suited for guest counts under 80, as this is our most time-intensive service option. Unlike other venues, we plate each entrée as it is served. This ensures your guests enjoy a fresh and delicious meal but does require additional time. This service may take up to 90 minutes to execute, depending on guest count. For larger groups, Family Style is the suggested alternative.
- Host must collect entrée selections from each guest, assign seating, and provide individual place cards with guests' entrée selections clearly noted.

Passed Appetizers (see page 25)

Available as an add-on to any food service style (already included in some package pricing). Service staff will pass a variety of light bites while your guests mingle. A perfect enhancement for the cocktail hour or meet-and-greet style event.

Children

We welcome your youngest guests to dine at a discounted rate. Children may enjoy the provided menu items or their own plated kid's meal of chicken tenders, macaroni and cheese, and apple slices. Bar pricing will be taken out of the per person package rate for all guests under the age of 21. Please include the number of children in each age range (<5 years old, 6-12 years old, and 13-20 years old) in your final guest count.

Dietary Restrictions & Allergies

With proper advance notice, we will make every effort to accommodate your guests with dietary restrictions and food allergies. Depending on the nature of the restriction and the details of the final chosen menu, our Chef will either adjust menu selections to accommodate the restrictions for that guest, or we will prepare a suitable alternative.

**Please submit complete dietary restriction and allergy information with your final guest count. If this information is not provided at least three weeks prior to your event, we cannot guarantee suitable options will be available for guests with dietary restrictions or allergies.*

**Please alert us if any guests suffer from severe food allergies or Celiac Disease. Because we are a large and busy kitchen, we cannot guarantee that cross contamination will not occur.*

Non-Alcoholic Beverages

Unlimited coffee, tea, and soda (Pepsi products) are included with every package. Upgraded options, including mocktails and specialty bottled beverages, are available—inquire about pricing.

The Fine Print

In the event of a significant change in pricing from our suppliers, package &/or menu prices are subject to change up to 90 days prior to your event.

Outside Desserts –

We understand that a specialty cake or dessert may be preferred in addition to or in lieu of the dessert with your selected menu, so we do allow outside desserts from a licensed, commercial bakery. There will be a \$2 per person fee for display of, plating, cutting, and serving outside dessert (unless it is covered in the package price).

THEMED DINNERS

Available as Family Style or Buffet

Choose from one of the following set menus or build your own from the options on the next page.

MOUNTAIN TO SEA

Marinated Tomato and Cucumber Salad • Country Style Green Beans with Bacon • Hoppin' John
Sesame Encrusted Salmon with Ginger White Wine Cream Sauce • Carolina Bison Meatloaf
Soft Dinner Rolls
Chocolate Brownie & Vanilla Ice Cream

SOUTHERN COMFORT

Creamy Cole Slaw • Southern Collard Greens with Bacon • Gourmet Mac-n-Cheese
Hickory Smoked Pulled Pork BBQ • BBQ Beef Brisket
Sweet Corn Muffins
Chocolate Brownie with Caramel Sauce – *add vanilla ice cream \$3pp*

A TASTE OF ITALY

Marinated Tomato, Basil, and Mozzarella Salad • Roasted Vegetables with Balsamic Drizzle
Mushroom Risotto
Herb Crusted Breast of Chicken with Fresh Herb Pomodoro Sauce
Sautéed Shrimp and Bowtie Pasta with Sun-Dried Tomatoes in a Light Cream Sauce
Ciabatta Rolls
Tiramisu

PLANT-BASED FEAST

Baby Kale Salad with Apples, Pecans, and Goat Cheese in a Pumpkin Maple Vinaigrette
Roasted Sweet Potatoes with Apples and Herbs • Red Bean Quinoa Salad
Vegetarian Eggplant Parmesan • Vegan Portobello Stroganoff
Soft Dinner Rolls
Chocolate Chip Cookies



BUILD YOUR OWN MENU

Available as Family Style or Buffet

Includes one salad, two entrées, three sides, and a dessert. Additional charges as indicated.

Choose one Salad:

Marinated Cucumber and Tomato Salad
Caesar Salad with Parmesan and Croutons

Mixed Greens with Cucumbers, Carrots, Tomatoes, and Sunflower Seeds *with Ranch & Balsamic Vinaigrette*

Baby Kale with Apples, Candied Pecans & Goat Cheese in Pumpkin Maple Vinaigrette – *add \$2pp*

Baby Spinach with Pecans, Apples & Applewood Smoked Bacon with Citrus Vinaigrette – *add \$2pp*

ANY SALAD MAY BE PLATED AND SERVED INDIVIDUALLY – add \$1pp

Choose two Entrées:

Sautéed Shrimp and Bowtie Pasta with Sun-Dried Tomatoes in a Light Cream Sauce

Blackened Chicken Pasta in a Cajun Alfredo Sauce

Creamy Mushroom Marsala Chicken

BBQ Beef Brisket

Herb Crusted Breast of Chicken with Fresh Herb Pomodoro Sauce

Sesame Encrusted Salmon with Ginger White Wine Cream Sauce

Herbed Pork Loin with Mushroom and Sage Gravy

Hickory Smoked Pulled Pork BBQ

Carolina Bison Meatloaf

Beef Tips and Mushrooms in Red Wine Reduction

Porter-Braised Beef Shoulder with Blackberry BBQ Sauce

Pecan Crusted Trout with Lemon Parsley Butter – *add \$2pp*

Sliced Prime Rib of Beef with Natural Jus and Horseradish Sauce – *add \$6pp*

Tuscan Vegetarian Pasta (no sides) with cremini mushrooms, broccoli, spinach, red bell peppers, onion, marinara, mozzarella

Vegan Portobello Stroganoff with Caramelized Onion and Noodles (no sides)

Choose three Sides:

Creamy Cole Slaw • Corn with Caramelized Onions & Bacon • Green Beans w/ Lemon & Shallots

Honey Ginger Glazed Parisian Carrots • Roasted Asparagus • Roasted Brussels Sprouts

Mixed Roasted Vegetables with Balsamic Reduction • Macaroni & Cheese • Olive Oil & Rosemary

Whipped Potatoes • Garlic Roasted Potatoes • Collard Greens with Bacon

Choose one Dessert:

Chocolate Brownies with Caramel Sauce – *add vanilla ice cream \$3pp*

Chocolate Chip Cookies

Optional Dessert Upgrades –add \$6pp

Peanut Butter Pie • Triple Chocolate Cake • Tiramisu • Key Lime Pie

Salted Caramel Cheesecake • Chocolate Mousse with Fresh Raspberries

Rotating selection of Mini Cakes – ask for details!

Rotating selection of Mini Cheesecakes, Petits Fours, and Mini Dessert Bars – ask for details!

CELEBRATION STATIONS

*A mix of self-serve buffet stations and Chef-attended, made-to-order options.
Additional charges as indicated.*

Choose one Action Station:

Your guests select the ingredients and watch our Chefs prepare their dish!

Made-to-Order Stir Fry

Choice of Beef, Chicken, or Shrimp, with Snow Peas, Carrots, Mushrooms,
Bell Peppers, Fresh Ginger, and Teriyaki or Sweet Chili Sauce.
Served over White Rice.

Made-to-Order Macaroni and Cheese

Choice of Cheddar or Alfredo Sauce, with Bacon, Crab, Shrimp, Chicken,
Avocado, Peas, Roasted Peppers, and Breadcrumbs.

Made-to-Order Bow Tie Pasta

Choice of Herbed Marinara, Pesto, or Alfredo Sauce, with
Chicken, Shrimp, Broccoli, Asparagus Tips, Mushrooms, and Spinach.

Slider Station:

Choose two selections:

Pimento Cheeseburger with Ketchup
Pulled Pork BBQ with Sweet Baby Ray's BBQ Sauce
Vegetarian Black Bean Crowned with Elote Corn Dip
Basic Cheeseburger with Ketchup & Mustard
Pulled Turkey with Spinach and Cranberry Relish
(All options served with Potato Salad & Creamy Cole Slaw)

Choose one Cold Seafood Station:

Seared Ahi Tuna with Wasabi Mayonnaise on a Bed of Seaweed Salad
Smoked Salmon with Eggs, Shallots, Capers, and Sour Cream served with Crostini
Beer Boiled Jumbo Shrimp with Cocktail Sauce

Choose one Salad Station:

Caesar Salad with Parmesan and Croutons
Mixed Greens with Cucumbers, Carrots, Tomatoes, and Sunflower Seeds *with Ranch & Balsamic Vinaigrette*
Mini Wedge Salads with Bleu Cheese
Baby Kale with Apples, Candied Pecans & Goat Cheese in Pumpkin Maple Vinaigrette – *add \$2pp*

Mini Dessert Bar

Rotating selection of Mini Cakes – ask for details!

OR

Rotating selection of Mini Cheesecakes, Petits Fours, and Mini Dessert Bars – ask for details!

Stations Adds!

Add a Charcuterie Station - \$15pp

Charcuterie and Cheese Display with Crackers, Pickles, and Chutney

Add a Carving Station - \$100 Carving Chef Fee plus \$12pp

Roast Beef Carving Station with Rolls, Horseradish Sour Cream & Au Jus

Herb Roasted Pork Loin Carving Station with Rolls, Chutney, and Lusty Monk Mustard

Herb Roasted Turkey Carving Station with Rolls, Cranberry Relish, and Lusty Monk Mustard

Add an Action Station - \$25 pp

Made-to-Order Stir Fry

Made-to-Order Macaroni and Cheese

Made-to-Order Bow Tie Pasta

HEAVY HORS D'OEUVRES

Enough food for a light meal, offered in small bites. Additional charges as indicated.

Choose Eight:

- Spinach and Artichoke Dip with Tortilla Chips
- Elote Corn Dip with Tortilla Chips
- Baked Brie en Croute with Crackers and Cranberry Relish
- Fresh Vegetable Crudités Display with Herb Dip and Hummus
- Smoked Salmon with Eggs, Shallots, Capers, and Sour Cream with Crostini
- Imported and Domestic Cheeses with Fruit and Crackers - *add \$5pp*
- Jumbo Shrimp Boiled in Amber Ale with Cocktail Sauce
- Pulled Roast Turkey Sliders with Spinach and Cranberry Relish
- Pimento Cheeseburger Sliders
- Chicken Pesto Skewers with Marinara Dipping Sauce
- Herbed Roasted Beef Brochettes with Artichoke Heart and Cherry Tomato
- Meatballs—choice of Teriyaki Glazed, BBQ, Swedish, or Marinara
- Mini Crab Cakes with Remoulade – *add \$5pp*
- Fig & Mascarpone Beggars' Purses
- Caprese Skewers (Grape Tomato, Mozzarella, and Basil)
- Vegetable Spring Rolls with Duck Sauce
- Pastry Cup with Tarragon Chicken Salad
- Pastry Cup with Asian Beef Salad
- Roasted Mushroom, Spinach, and Goat Cheese Crostini
- Pimento Cheese and Bacon Crostini
- Pimento Cheese and Roasted Tomato Crostini
- Smoked Salmon with Herbed Crème Fraîche Crostini
- Fresh Fruit Platter with Yogurt Dipping Sauce
- Assorted Cookies

Add a Charcuterie Display – \$15pp

Charcuterie and Cheese Display with Crackers, Pickles, and Chutney

Add a Fruit & Cheese Display – \$10 pp

Fruit & Gourmet Cheeses Display with Crackers & Yogurt Dip

Add a Mini Dessert Bar – \$6pp

Rotating selection of Mini Cheesecakes, Petits Fours, and Mini Dessert Bars – ask for details!

LIGHT HORS D'OEUVRES

Snacks and light bites. Additional charges as indicated.

Choose Five:

Fresh Vegetable Crudités Display with Herb Dip and Hummus
Fresh Fruit Platter with Yogurt Dipping Sauce
Jumbo Shrimp Boiled in Amber Ale with Cocktail Sauce
Warm Spinach and Artichoke Dip with Tortilla Chips
Warm Elote Corn Dip with Tortilla Chips
Smoked Salmon Dip with Flatbread Points
Chicken Pesto Skewers with Marinara Dipping Sauce
Meatballs—choice of Teriyaki Glazed, BBQ, Swedish, or Marinara
Mini Crab Cakes with Remoulade – *add \$5pp*
Fig & Mascarpone Beggars' Purse
Caprese Skewers (Grape Tomato, Mozzarella, and Basil)
Vegetable Spring Rolls with Duck Sauce
Pastry Cup with Tarragon Chicken Salad
Pastry Cup with Asian Beef Salad
Roasted Mushroom, Spinach, and Goat Cheese Crostini
Pimento Cheese and Bacon Crostini
Pimento Cheese and Roasted Tomato Crostini
Smoked Salmon with Herbed Crème Fraiche Crostini
Assorted Cookies

Add a Charcuterie Station – \$15pp

Charcuterie and Cheese Display with Crackers, Pickles, and Chutney

Add a Fruit & Cheese Display – \$10 pp

Fruit & Gourmet Cheeses Display with Crackers & Yogurt Dip

Add a Mini Dessert Bar – \$6pp

Rotating selection of Mini Cheesecakes, Petits Fours, and Mini Dessert Bars – ask for details!

PLATED DINNERS

*Offer your guests their choice of three entrées (additional entrée choices add \$5pp).
All entrées include sides, except where indicated.*

ENTRÉE CHOICES

- 6oz Filet Mignon★ with Demi-Glace – add \$5pp★★
Grilled Grouper with Dijon Caper Cream Sauce – add \$2pp★★
12oz Grilled NY Strip Steak★ with Demi-Glace – add \$2pp★★
Duo of Grilled Hanger Steak★ with Demi-Glace & Salmon with Ginger
White Wine Cream Sauce
Duo of Grilled Hanger Steak★ with Demi-Glace & Shrimp
Grilled Hanger Steak★ with Red Wine Reduction
Sesame Encrusted Salmon with Ginger White Wine Cream
Herb Roasted Pork Tenderloin with Mushroom and Sage Gravy
Mushroom Chicken Marsala
Pecan Crusted Mountain Trout with a Lemon and Parsley Butter – add \$2pp★★
Lightly Blackened Chicken Breast with Light Cream Sauce
Tuscan Vegetarian Pasta (no sides) with cremini mushrooms, broccoli, spinach, red bell peppers, onion, marinara,
mozzarella
Vegetarian Butternut Squash Ravioli in Marsala Cream Sauce (no sides)
Vegan Portobello Stroganoff with Caramelized Onion and Noodles (no sides)

**All steaks must be cooked to the same temperature (medium, unless otherwise specified).*

***Upgrades will be charged for the full guest count.*

Choose one Salad for All Guests

- Mixed Greens with Tomatoes, Cucumbers, Shaved Carrots, Sunflower Seeds *with Ranch & Balsamic Vinaigrette*
Caesar Salad with Parmesan and Croutons
Bibb Salad with Gorgonzola, Bacon, Cucumber, and Croutons with Buttermilk Dill Dressing – add \$1pp
Baby Kale with Apples, Candied Pecans & Goat Cheese in Pumpkin Maple Vinaigrette – add \$2pp
Baby Spinach Salad with Apples, Pecans, Bacon and Goat Cheese with Citrus Vinaigrette – add \$2pp

PLATED DINNERS CONTINUE ON NEXT PAGE...

PLATED DINNERS CONTINUED...



Choose two Sides for All Guests *(excluding select entrées as noted above)*

- Rosemary & Olive Oil Whipped Potatoes
- Garlic Roasted Potatoes
- Pinot Grigio Poached & Roasted Fingerling Potatoes
- Gourmet Macaroni and Cheese
- Maple Whipped Sweet Potatoes
- Roasted Sweet Potatoes and Apples
- Corn with Caramelized Onions and Bacon
- Roasted Asparagus
- Baby Green Beans w/ Lemon & Shallots
- Honey Ginger Glazed Parisian Carrots
- Roasted Brussel Sprouts
- Truffle Whipped Potatoes – *add \$2pp*

Choose one Dessert for All Guests

- Chocolate Brownie with Caramel Sauce – *add vanilla ice cream \$3pp*
- Chocolate Chip Cookies

Optional Dessert Upgrades –add \$6pp

- Peanut Butter Pie | Key Lime Pie | Triple Chocolate Cake | Tiramisu
- Chocolate Mousse with Fresh Raspberries | Salted Caramel Cheesecake
- Rotating selection of Mini Cakes – ask for details!



PASSED APPETIZERS

Choose three selections.

Seasonal Fresh Fruit & Cheese Skewers

Bacon Wrapped Dates with Maple Mustard Glaze

Fig & Marscarpone Beggars' Purse

Mini Crab Cakes with Remoulade – *add \$5pp*

Seared Duck Breast Crostini with Caramelized Onion, Apple, and Maple Whipped Cream – *add \$3pp*

Cheese Tortellini Skewer with Tomato and Mozzarella

Firehouse Shrimp Skewer with Sweet Chili Sauce

Caprese Skewers (Grape Tomato, Fresh Mozzarella, and Fresh Basil)

Vegetable Spring Rolls with Duck Sauce

Cucumber, Hummus, and Grape Tomato Bites

Cucumber and Herbed Goat Cheese Stacks

Dilled Shrimp and Cucumber Stacks

Roasted Pepper Chicken Salad Pastry Cup

Asian Beef Salad Pastry Cup

Tarragon Chicken Salad Pastry Cup

Roasted Mushroom, Spinach and Goat Cheese Crostini

Strawberries and Brie Crostini

Pimento Cheese and Bacon Crostini

Pimento Cheese and Roasted Tomato Crostini

Smoked Salmon with Herbed Crème Fraiche Crostini

BRUNCH BUFFET

Includes One Starter, Two Mains, and Three Sides.

Choose one Starter:

Chef's Selection of Imported and Domestic Cheese with Crackers
Baked Brie En Croute with Cranberry Relish and Crackers
Mini Crab Cakes with Remoulade – *add \$5pp*
Chef's Assortment of Mini Muffins
Fresh Seasonal Fruit Display with Yogurt Dip

Choose two Mains :

Vegetarian Egg Scramble with Peppers, Tomato, Onion, and Cheese
Sausage and Egg *or* Bacon and Egg Scramble
Breakfast Sandwiches (bacon, egg, and cheese *or* sausage, egg, and cheese)
Savory Red Bean and Quinoa Salad
Smoked Salmon with Eggs, Shallots, Capers, Sour Cream & Crostini – *add \$3pp*

Choose three Sides:

Classic Hash Browns
Pancakes served with Butter, Maple Syrup, and Fresh Fruit
French Toast served with Maple Syrup, Fresh Fruit, and Whipped Cream
Baby Kale with Apples, Candied Pecans & Goat Cheese in Pumpkin Maple Vinaigrette – *add \$2pp*
Baby Spinach Salad with Apples, Pecans, Bacon and Goat Cheese with Citrus Vinaigrette – *add \$2pp*
Roasted Sweet Potatoes and Apples
Mixed Roasted Vegetables in Balsamic Reduction

LUNCHEON MENU

Available as Family Style or Buffet—upgrade to Plated for \$5pp

Includes One Salad, Two Entrées, and Three Sides.

Choose one Salad:

Marinated Cucumber and Tomato Salad
Pesto Pasta with Spinach, Black Olive, and Sun-Dried Tomato
Mixed Greens Salad (add \$1pp to plate individually)

Choose two Entrées (additional entrees available—add \$5pp):

Blackened Chicken Pasta • Herb Crusted Breast of Chicken with Pomodoro Sauce • Bison Meatloaf
Herbed Pork Loin with Mushroom & Sage Gravy • Hickory Smoked Pulled Pork BBQ
Tuscan Vegetarian Pasta (*mushrooms, broccoli, spinach, red bell peppers, onion & mozzarella cheese*)
Vegetarian Eggplant Parmesan • Vegan Portobello Mushroom Stuffed with Roasted Vegetable Quinoa

Choose three Sides:

Green Beans w/ Lemon & Shallots • Roasted Mixed Vegetables in Balsamic Reduction
Gourmet Mac-n-Cheese • Creamy Cole Slaw • Collard Greens w/ Bacon • Roasted Asparagus
Pack's Mashed Potatoes • Corn w/ Caramelized Onion & Bacon • Honey Ginger Glazed Parisian Carrots

Choose one Dessert:

Chocolate Brownies with Caramel Sauce – *add vanilla ice cream \$3pp* • Chocolate Chip Cookies
Fresh Fruit Assortment with Whipped Cream

THE CENTURY ROOM BAR

House Beer/Cider/Seltzer Selection includes your choice of two draft offerings, along with the following bottles & cans: Bud Light, Miller Light, Michelob Ultra, Corona Extra, Yuengling, AMB Southern Apple Cider, Wild Berry Truly Seltzer, and a rotating selection of 2-3 local brews. Draft selection change seasonally.

House Wine Selection includes: Chardonnay, Pinot Grigio, Pinot Noir, Merlot, and Cabernet Sauvignon (all Silver Gate label), as well as Cava (sparkling wine).

ENHANCE YOUR BAR

Upgraded Wines – inquire for pricing

Our current upgraded offerings are listed below. If you don't see the perfect wine for your event, please consult your event manager.

Kendall-Jackson Chardonnay, California

Tropical flavors of mango, papaya, and pineapple intertwine with aromas of green apple, pear, and citrus to create depth and balance. A hint of toasted oak rounds out the long, lingering finish.

Matua Sauvignon Blanc, New Zealand

Luscious fruit flavors of passionfruit, grapefruit, melon, and gooseberry. Great palate weight with long, dry, and fresh finish.

Sartori Family di Verona Pinot Grigio, Italy

Floral with whispers of tropical fruit aromas, this Pinot Grigio is rich and silky on the palate with flavors of melon and pear. Well-structured with good acidity and a crisp finish.

Lunetta Prosecco, Italy

Floral on the nose with hints of apple and peach. Refreshing, dry, and harmonious with crisp flavors and a clean finish.

Juggernaut Pinot Noir, Sonoma Coast, California

Alluring aromas of wild plums & cloves blend with flavors of red cherries, earthy spices, and vanilla. Spicy finish lingers on the palate with fresh fruit and silky, round tannins.

Juggernaut Cabernet, Napa Valley, California

A full-bodied red wine with an aroma of blackberry, cinnamon, and toasted hazelnut. Fruit forward and is known for its approachable tannins and long finish.



Add Spirits and Simple Cocktails

Pricing includes highballs and basic cocktails (e.g.: rum and coke, vodka and cranberry, etc.). The Century Room does not serve shots, doubles, or multi-liquor drinks (Long Island Iced Tea, etc).

Our current offerings are as follows:

	Call Level <i>+\$20pp for a 4hr event</i>	Top Shelf <i>+\$25pp for a 4hr event</i>	Premium <i>+\$30pp for a 4hr event</i>
Whiskey	Seagram's 7	Jack Daniels	Bulleit Rye
Bourbon	Jim Beam	Maker's Mark	Knob Creek
Scotch	Dewar's	Johnny Walker Black	Glenlivet
Tequila	Altos Blanco	Hornito's Reposado	Don Julio Blanco
Rum	Bacardi	Captain Morgan	H&H Hazel 63 <i>(local distillery!)</i>
Vodka	Smithworks	Tito's	Grey Goose
Gin	Beefeater	Tanqueray	Hendrick's

Specialty Cocktails and Additional Liquor Options

Interested in offering a bottle you don't see listed? Please consult your event manager for availability!

Interested in adding a specialty cocktail or two for your menu? Please consult your event manager for details and/or suggestions!

BAR NOTES

- The Century Room will make a last call 15 minutes prior to the event end.
- All alcoholic beverages must be purchased through the Century Room.
- Per state law, no outside alcohol is allowed on the premises. Outside alcohol will be disposed of.

ADDITIONAL PRICING

*Enhance your event with décor, audio-visual presentations, and more!
Some items already included in package pricing; inquire for details.*

Required for Every Event

Event Staffing Fee* (no additional gratuity required)	22% of F&B
Event Management Fee*	\$5pp
Tea/coffee/soda*	\$5pp _{w/o bar} or \$2.25 _{w/ bar}

Service Upgrades

Additional Staffing for Full Beverage Service to Tables	\$6pp
Additional Staffing Requested for Décor Installation, etc.	\$50/hour
Cloak Room Attendant	\$25/hour

In-House Upgrades

Mahogany Chiavari Chairs with Ivory Cushions*	\$4/each
Farmhouse Tables (up to 3; additional tables available as outside rental)	\$100/each
Lantern Centerpieces with Candles (cocktail table)	\$5/each
Lantern Centerpieces with Candles (dinner table)	\$20/each
Lantern Trio with Candles (bar)	\$25/each
Ceremony Draping	\$600
Ceremony Preparation Room	\$300

In-House Add-Ons

Projector/Slideshow/Wireless Microphone*	\$275
Wireless Microphone Only*	\$100
Projector/Slideshow Only*	\$175
Kids Craft & Games Area*	\$150
Additional Hour of Event Time (additional bar fees will apply for hosted bar)	\$500
Stage (required for band)	\$300

Rented Upgrades (delivery fees apply)**

Additional A/V Equipment (microphones, amplifiers, etc.)	Price Varies
Ceiling Draping Installation	\$2,000
Floor Length Polyester 120" Round Linen	\$22/linen
Floor Length Polyester 90x156" Square Linen	\$25/linen
Polyester Napkin	\$1/napkin

**Included in select package pricing.*

***Pricing from outside vendors subject to change.*