



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.



ALA CARTE

A LA CARTE ENHANCEMENTS

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee	\$50 per gallon
Selection of Assorted Tazo™ Teas	\$50 per gallon
Orange, Grapefruit and Cranberry Juice.	\$40 full gallon \$23 half gallon
Assorted Soft Drinks and Mineral Water.	\$3.50 each
Local Kombucha	\$5 each

ALL DAY BEVERAGE SERVICE

Includes assorted Coke™ products, bottled Mountain Valley™ still and sparkling water, hot Tazo™ tea, freshly brewed Dynamite Roasting Co.™ regular and decaf coffee

4 hours	\$16 per person
8 hours	\$24 per person

FOOD

Individual Fruit Yogurt.	\$3.50 each
Assorted Whole Fruit	\$3 each
Assorted Candy Bars and Granola Bars	\$3.50 each
Individual Bags of Mixed Nuts	\$4 per bag
Assorted Chips and Snacks	\$3.50 per bag

Food & beverage prices subject to change and do not include 22% gratuity or 7% sales tax.

A LA CARTE ENHANCEMENTS CONT.

FOOD CONT.

Sliced Seasonal Fruits and Berries	\$7 per person
Assorted Breakfast Cereals, Whole & Skim Milk	\$4 per person
Vegetable Crudit�	\$7 per person
Charcuterie	\$8 per person
Charcuterie and Cheese	\$10 per person
Fruit and Cheese	\$8 per person
Oatmeal	\$7 per person
Grits	\$5 per person
Yogurt and Berries	\$8 per person
Pancakes	\$10 per person
BLT+E Croissants (bacon + lettuce & tomato on side + egg)	\$108 per dozen
Assortment of Breakfast Pastries, Muffins and Croissants	\$30 per dozen
Assorted Bagels served with Cream Cheese	\$33 per dozen
Assorted Finger Sandwiches (roast chicken, gulf shrimp, cucumber & cream cheese)	\$30 per dozen
Assorted Freshly Baked Cookies	\$30 per dozen
Chocolate Dipped Strawberries	\$36 per dozen
Chocolate Truffles	\$45 for 20 pieces

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A LA CARTE BREAKS

Break price is per person and based on 30 minutes of continuous service.

SWEET AND SALTY \$17

- assorted candy bars
- house made chocolate chunk brownies, lemon bars
- assorted individually packaged nuts, assorted bags of chips
- assorted soft drinks, bottled water

HEALTHY CHOICES \$14

- hummus with carrots and pita chips
- build-your-own yogurt parfait with seasonal fruit, granola
- freshly brewed coffee and assorted Tazo™ hot teas

FULL SNACK TRAY \$19

- assorted charcuterie and cheese with traditional accompaniments
- seasonal fruit
- build-your-own trail mix station
- assorted soft drinks, bottled water

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BREAKFAST

BREAKFAST BUFFETS

Breakfast buffets are 60 minutes of continuous service designed for 25 or more people. Buffets include Dyna-mite Roasting Co.™ coffee (regular and decaf), Tazo™ tea, orange and cranberry juice. All prices are per person unless otherwise noted. If ordering for less than 25 people, a \$125 labor fee will apply.

RISE AND SHINE BISCUITS \$12

- freshly baked biscuits, butter, jelly

BLUE RIDGE BREAKFAST \$15

- steel-cut oatmeal, blueberries, brown sugar, honey, cream
- plain greek yogurt, seasonal berries, granola
- seasonal fruit salad

HAYWOOD BREAKFAST \$25

- scrambled local farm eggs
- southern bacon, sausage
- hash browns
- freshly baked mini blueberry muffins
- fresh fruit salad

OPTIONAL ADD ONS:

- choice of eggs, bacon, or Beyond sausage +\$5 per person

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LUNCH

LUNCH BUFFETS

Includes freshly brewed iced tea. All prices are per person unless otherwise noted. Buffets are 60 minutes of continuous service designed for 25 or more people. If ordering for less than 25 people, a \$125 labor fee will apply.

BULL MOUNTAIN SANDWICH BUFFET . . . \$24

- sliced turkey, sliced ham, chicken salad
- assorted deli cheeses
- 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

SOUTH OF THE BORDER BUFFET \$32

- roasted corn and jicama salad
- sautéed peppers and onions
- black beans
- cilantro lime rice
- sliced grilled chicken and marinated grilled steak
- cheddar cheese, jalapeño, sour cream, shredded lettuce, salsa
- flour tortillas
- cinnamon churros

BUILD-YOUR-OWN SALAD BUFFET \$33

- mixed lettuce, cucumber, tomato, egg, garbanzo, pickled red onion, olives, red pepper, bacon
- ranch dressing, vinaigrette
- blue cheese, parmesan
- croutons
- herbed salmon
- grilled chicken
- veggie sausage (+\$7 per person)
- bread and butter
- soup du jour (+\$5 per person)
- chocolate chip cookies, oatmeal cookies

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LUNCH BUFFETS CONT.

Includes freshly brewed iced tea. All prices are per person unless otherwise noted. Buffets are 60 minutes of continuous service designed for 25 or more people. If ordering for less than 25 people, a \$125 labor fee will apply.

CAMBRIA LUNCH BUFFET \$36

Salad

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

Entrée

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

Dessert

- seasonal cheesecake tarts, chocolate chip cookies

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

LUNCH CONT

Includes freshly brewed iced tea. All prices are per person unless otherwise noted.

PLATED

Customized menus provided to guests at event start and collected at 10am.

HEMINGWAY'S PLATED LUNCH \$32

Choose two (parties of 50 or more, choose one)

- soup of the day
- caesar salad
- mixed green salad with cucumbers, baby tomatoes, parmesan, red wine vinaigrette

Entrées (choose three)

- Beyond meat veggie burger with fries
- herb roasted salmon, parpadelle pasta, mushrooms, artichoke hearts
- arroz con pollo- roasted chicken with yellow rice, sweet peas
- el cubano - sweet ham, swiss cheese, slow roasted pork, pickles, mustard, fries

Dessert (choose two. Parties of 50 or more, choose one)

- flourless espresso cake
- seasonal cheesecake
- tres leches cake

WORKING LUNCH \$29

Soup and Salad

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

Sandwiches

- ALT-avocado, lettuce, tomato, herbed mayo
- chicken salad sandwich, lettuce, tomato
- triple decker club sandwich, roasted turkey, ham, bacon, lettuce, tomato, swiss cheese, herbed mayo

Dessert

- seasonal cheesecake, flourless espresso cake

BOXED LUNCH \$20

- Day of limited to groups of 20 people or less.
- Menus provided at event start, collected at 10AM.
- Includes choice of seasonal sandwich or wrap, assorted chips, assorted sodas and chocolate chip cookie

Food & beverage prices subject to change and do not include 22% gratuity or 7% sales tax.



RECEPTION & DINNER

PLACED HORS D'OEUVRES

CHILLED SELECTIONS

- pineapple, shrimp, avacado skewers . . \$60-20 pieces
- cuban deviled eggs \$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

- 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

- pineapple, shrimp, avacado skewers . \$60-20 pieces
- cuban deviled eggs \$45-20 pieces

WARM SELECTIONS

- ham croquettes \$65-20 pieces
- mojo chicken wings. \$65-20 pieces
- palomilla steak sate' \$65-20 pieces

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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

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PLATED

BILTMORE DINNER | \$51 PER PERSON

Includes freshly brewed iced tea. For more than 30 guests, please provide entree counts five days before event.

SOUPS AND SALADS | SELECT TWO

(A third starter may be selected for an additional \$3 per person)

- corn chowder - potato, celery, chive oil
- tomato bisque - parmesan crouton
- 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, butter lettuce, blue cheese dressing, bacon, baby tomatoes

ENTRÉES | SELECT TWO

(A third entrée may be selected for an additional \$5 per person)

- pan roasted NC chicken breast, white bean cassoulet, asparagus
- grilled filet of beef, buttermilk whipped potatoes, baby vegetables +\$7 per order
- herb roasted atlantic salmon, creamy orzo, citrus butter
- brined NC pork loin, parmesan polenta, baby spinach
- pappardelle pasta, roasted mushrooms, baby arugula, pine nuts, parmesan

DESSERTS | SELECT ONE

- flourless espresso cake
- seasonal fruit crisp with whipped cream
- seasonal cheesecake

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DINNER BUFFETS

Includes freshly brewed iced tea. Dinner buffets are 60 minutes of continuous service, designed for 25 or more guests. If ordering for less than 25 guests, a labor fee of \$125 will apply.

CAMBRIA BUFFET – \$61 PER PERSON

STARTERS

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

ENTRÉES

- Herb Roasted Atlantic Salmon
- Grilled Filet of Beef
- Vegan Sausage (+\$7 per person)

ACCOMPANIMENTS

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

DESSERTS

- Lemon crumb dessert bars
- Seasonal Cheesecake

BATTERY HILL BUFFET – \$54 PER PERSON

STARTERS

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

ENTRÉES

- 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
- Flourless Espresso Cake

Food & beverage prices subject to change and do not include 22% gratuity or 7% sales tax.



RESTAURANT & BAR

HEMINGWAY'S BUFFET | \$49 PER PERSON

SOUPS AND SALADS | SELECT TWO

Third selection is \$8 per person additional

- soup of the day
- caesar salad - tostones, croutons, parmesan
- black bean and avocado salad - baby tomatoes, cilantro

ENTRÉES | 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

Second side may be added for \$5 per person additional

- 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

- tres leches cake
- seasonal cheesecake
- flourless espresso cake

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RECEPTION & DINNER



BEVERAGES

BEVERAGE SERVICE

CONSUMPTION

- *One bartender required per 75 guests*
- *Up to 3 hours - \$150 per bartender*
- *Additional hour - \$50 per bartender*
- *Beer and wine charged by bottle opened*
- *Cocktails charged by consumption*

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*

NON-ALCOHOLIC BEVERAGE ADD ONS:

Mineral Water	\$3.50
Soft Drinks	\$3.50
Local Kombucha	\$5.00

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BEVERAGE SELECTION | SPIRITS & BEER

HOUSE BRANDS | \$9 EACH

- Johnnie Walker Black Scotch
- Jack Daniels Whiskey
- Evan Williams Bourbon
- Popov Vodka
- Gordon's Gin
- Castillo Silver Rum
- Silver Tequilla

PREMIUM BRANDS

- Dewars 12 year Scotch | \$12 each
- Crown Royal Whiskey| \$10 each
- Maker's Mark Bourbon| \$11 each
- Tito's Vodka | \$9 each
- Hendrick's Gin | \$11 each
- Hazel 63 Rum| \$12 each
- Don Julio Blanco Tequila| \$12 each

FOREIGN & DOMESTIC BEER | \$5 EACH

- Dos Equis Lager Special, Mexico
- Stella Artois Lager, Belgium
- Blue Moon, CO
- Bud light, MO
- Coors Lite, CO
- Miller Lite, WI
- Michelob Ultra, MO
- St. Paul NA, Germany

LOCAL & REGIONAL BEER | \$6 EACH

- Bold Rock Seasonal Cider, Mills River
- Mother Earth Endless River Kolsch, Kinston
- Foothills Torch Pilsner, Winston-Salem
- Sierra Nevada Pale Ale, Mills River
- Highland IPA, Asheville
- New Belgium Fat Tire, Asheville
- Green Man E.S.B, Asheville

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

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BEVERAGE SELECTION | WINE

SPARKLING:

2013 Can Petit Cava, Penedes, Spain	\$10/\$38
N.V. Anna de Codorníu Dulce “ANNA”, Cava, Spain	\$9/\$34

WHITE & ROSÉ:

2017 Castano, Macabeo Chardonnay, Spain	\$9/\$34
2018 Primosole, Pinot Grigio, Italy	\$10/\$39
2016 Bonny Doon ‘Vin Gris de Cigare’, Rose, Central Coast, California	\$12/\$46
N.V. Octave, Vinho Verde, Portugal	\$8/\$30
2016 Naia, Sauvignon Blanc, Rueda, Spain	\$9/\$34
2017 Laxas, Albariño, Rias Baixas, Galicia, Spain	\$11/\$42
2016 Schug, Chardonnay, Sonoma, California	\$13/\$50
2016 Paul Hobbs ‘Crossbarn’, Chardonnay, Sonoma Coast, California\$49

RED:

2009 ‘Viña Ardanza’, Rioja, Spain\$65
2018 Schug, Pinot Noir, Sonoma, California	\$13/\$50
2015 Mendoza, D.V. Catena, Argentina	\$12/\$46
2015 Calatayud Atteca, Garnacha, Spain	\$12/\$46
2016 Orin Swift ‘Abstract’, Grenache Blend, California\$69
2016 Enrique Mendoza, Monastrell, Spain	\$8/\$30
2012 ‘Viña Alberdi’, Rioja, Spain	\$15/\$58
2011 Marqués de Cáceres Reserva, Rioja, Spain\$45
2016 Hacienda Cabernet Sauvignon, California	\$8/\$50

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AUDIOVISUAL

AUDIOVISUAL PACKAGES (INCLUDES SET UP/STRIKE & SERVICE FEES)

MEETING ROOM PRESENTATION PACKAGE \$450 per day

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

PROJECTOR SUPPORT PACKAGE \$175 per day

- av cable lot, tripod screen, projection stand

BALLROOM SOUND SYSTEM PACKAGE (FULL ROOM COVERAGE) \$475 per day

- audio cable lot, 2 speakers, 2 speaker stands, 6-10 channel mixer

BREAKOUT ROOM SOUND PACKAGE (HALF ROOM COVERAGE) \$275 per day

- audio cable lot, powers speaker, speaker stand, 4 channel mixer

DUAL PRESENTATION PACKAGE \$950 per day

- av cable lot, 2 projection stands, 2 LCD projectors, 2 tripod screens, HDMI DA

DUAL PROJECTION SUPPORT PACKAGE \$550 per day

- av cable lot, 2 projection stands, 2 tripod screens, HDMI DA

**THE ARCADE PACKAGE (ALL INCLUSIVE PACKAGE) \$2100 first day
. \$1590 per day for two or more days**

- Video: av cable lot, 2 projection stands, 2 LCD projectors, 2 tripod screens, HDMI DA
- Audio: audio cable lot, 2 powered speakers, 2 speaker stands, 6-10 channel mixer, computer audio support, wireless microphone, wired podium microphone
- Meeting Support: wireless presenter remote, podium, extension cord & power strip at podium
- Labor: set/strike valued at \$510 included

POST-IT® FLIP CHART PACKAGE. \$85 per day

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

FLIP CHART PACKAGE \$60 per day

- flip chart easel, markers, flip chart pad

AUDIOVISUAL | ADD ONS

SMALL MEETING

CONFERENCE SPEAKER PHONE	\$150 per day
LAPTOP COMPUTER	\$225 per day
WIRELESS PRESENTER REMOTE	\$50 per day
PERFECTCUE REMOTE	\$140 per day
SPEAKER TIMERS SYSTEM WITH LARGE DISPLAY	\$225 per day
PODIUM	\$40 per day

AUDIO

POWERED SPEAKER	\$100 per day
PRESIDENTIAL/EXECUTIVE MICROPHONE	\$75 per day
WIRED MICROPHONE (mic only)	\$50 per day
WIRELESS MICROPHONE (lavalier or handheld).	\$175 per day
4 CHANNEL MIXER	\$75 per day
6-10 CHANNEL MIXER.	\$100 per day
12-16 CHANNEL MIXER	\$125 per day
12-16 CHANNEL DIGITAL MIXER	\$250 per day

LIGHTING & SCENIC

LED ACCENT LIGHT (decor uplighting)	\$50 per day
LED WASH LIGHT	\$75 per day
DRAPE - BLACK, GREY, OR WHITE (10'x16')	\$190 per panel

STANDARD LABOR RATES

Set up/Strike	\$85 per hour
Event Operation.	\$100 per hour

AUDIOVISUAL | ADD ONS CONT.

VIDEO

6-8' TRIPOD SCREEN	\$75 per day
6 x 10"6" FAST-FOLD® SCREEN.\$325 per day
2000-4000 LUMEN PROJECTOR\$225 per day
4500-6500 LUMEN PROJECTOR	\$750 per day
40"-46" LCD MONITOR	\$450 per day
50"-55" LCD MONITOR	\$500 per day
60"-65" LCD MONITOR	\$550 per day
VIDEO SWITCHERS	starting at \$325 per day
VIDEO DISTRIBUTION AMPLIFIER (DA).	starting at \$100 per day

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

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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. Please contact your Event Manager to coordinate your audio visual needs. Outside A/V may be approved but would incur additional A/V fees.

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. 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%.