



Everything you need to create a lifetime of Memories at The Country Club of Asheville

Birthdays, Holidays, Anniversaries, Wedding Events... any occasion becomes special when celebrated at the Country Club of Asheville. Whether it's an elegant rehearsal party for 100, a bridesmaids' luncheon for 25 or your dream wedding reception for 200, our skilled staff will accommodate your every need. The Pisgah Ballroom and adjoining indoor and outdoor spaces offer spectacular mountain views and accommodating arrangements to fit your needs.

Since 1894, The Country Club of Asheville has maintained southern honored traditions, which includes hospitality, courtesy and prestige. Large or small, your event here at the Club will be a memorable, flawless event, a memory forever beautiful.

Not only does the Club provide the perfect romantic mountain setting for any Wedding or not so romantic business affair, the creativity of our culinary staff ranges from hors d'oeuvres to elegant five-course dinners. Casual dining might feature a poolside picnic featuring a traditional North Carolina "pig pickin" or burgers on the grill. Whether traditional, vegetarian, or international, our Chef will work with you to create a menu to reflect your wishes.

Although the Country Club of Asheville is a private club, non-members may book events if sponsored by a Club member. Your booking will begin with securing a date on the Club's calendar, followed by a meeting to determine space requirements, menus, scheduling and other details. We would be more than happy to assist you in locating appropriate floral designers, entertainment, photographers, etc.

Start making memories today by calling the Country Club of Asheville to schedule your event!

Policies and Procedures

A member in good standing must be responsible for all parties with the Club. Before prices or dates can be given to non-members, the Sponsoring Member must contact the Club. A sponsor agreement will be forwarded to the member and must be signed and returned to the Club. **A member is not required to be present, but is responsible for all charges, deposits, and payments through their member account.** This includes ensuring that everyone attending an event follows the Club's dress code. The dress code is conservative casual with no denim or tee shirts.

Facility fees will be assessed for all non – member events, member events without Food and Beverage charges and non – member and member events scheduled on any night the Club is not open for member dining. Requests for events to be held on a Sunday evening, Monday or Tuesday evening are subject to the General Manager or Assistant General Manager's approval. In order to reserve the entire Main Level of the Club a food minimum of \$10,000 for members and \$15,000 for non-member must be met, in addition to any facility fees, taxes and service charges, plus a formal written request must be submitted to the Board of Governors. All rooms can be held on a tentative basis without a deposit. Deposits are required for all events. The deposit (with valid credit card for non-members) will be applied to the entire event bill.

No food or beverage (not including milled confections) may be brought onto or removed from the Club premises by any member or guest. Banquet menus, room arrangements and other pertinent details must be finalized and submitted two weeks prior to the event. A final guaranteed number of guests must be received no later than noon three business days prior to the event. The final guaranteed number is not subject to reduction. If attendance falls below the guarantee the host is still responsible for the payment of the number guaranteed. In the event that a final number is not received, the last estimated number of guests will be used for set up and billing purposes. There will be a 25% surcharge per person on numbers that exceed the guarantee on the day of the event. Parties of 14 or more may order a maximum of three entrees. Exact entrée selection must be received no less than noon three business days prior to the event, except for events over 150 guests, which require a five day guarantee cut off. Charges may be incurred if the final count increases dramatically within the 72-hour limit.

At your request, the Club will provide suggestions of additional services with whom we have worked, such as florists, entertainment, photographers, and rental companies. All outside contractors must have Club approval and abide by Club regulations. A list of regulations is enclosed. The Club banquet facilities are available for decorating during normal Club operating hours provided the room is not reserved for another use. Decorating must be completed two hours prior to the event in order to allow the Club staff sufficient set up time. Club personnel will not be provided to assist in decorating. The Club reserves the right to control how and where decorations may be placed. Any thrown or tossed items must be approved by the General or Assistant General Manager and may be subject to a clean up fee. The General or Assistant General Manager must have notice of all decorating details prior to the event. The Club is not responsible for the storage, loss or damage of any personal property or decorating items belonging to guests or sponsors. The host assumes the responsibility for the reimbursement or replacement of any Club articles damaged or removed from the premises.

Alcoholic beverages will not be served to anyone less than 21 years of age or anyone unable to produce valid identification. Hosts are expected to enforce this rule. The Club reserves the right to refuse alcohol service at its discretion and North Carolina law prohibits the service of alcohol to an intoxicated person. **No outside alcohol is allowed on premises.**

A service charge of 25% and state sales tax is applicable to all charges incurred with the non-member function unless otherwise indicated by "inclusive". Members will have a service charge of 20% and 7% sales tax applied to listed fees. The quote of facility fees, non-member usage fees, and food and beverage pricing is based on the nature of the event. Any changes in group counts, event times, or type of event may necessitate revision of the quote.

A \$500 non-refundable deposit is required for a night event and \$300 for luncheon event for one time member and non-member events. A \$1000 non-refundable deposit is required for the

reservation of the entire club floor for a member or non-member event. We cannot guarantee prices until within 60 days of the event date. We reserve the right to adjust prices fairly in response to current market. There will be an appropriate monetary charge for any excessive clean up, furniture moving, set up or break down.

An event may be cancelled up to 14 days prior to the event. A cancellation fee to cover costs of party production will be assessed if an event is cancelled less than three (3) business days in advance of the function. With inclement weather, please contact the Club to determine the status of the event.

Member Sponsored Function Authorization

Due to our status as a private club, all functions occurring at The Country Club of Asheville must either be for or sponsored by a current member of the club in good standing. In order to comply with the provisions of the Tax Reform Act of 1969, The Board of Governors requires that the information contained on this form be obtained and filled for all functions.

Please fill out all the information requested below and return it to the Club

_____ *Host Member Name* _____ *Host Member Club Number*

_____ *Name of Sponsored Guest* _____ *Type of Event*

_____ *Signature of Sponsoring Member*

_____ *Date of Event* _____ *Estimated Guest Count* _____ *Total Amount of Check*

_____ *This party will be paid by me without reimbursement*

_____ *This party will be paid by my guest or I will be reimbursed by my guest (Non-Member Income). I understand that this event will not apply towards my Club food minimum.*

_____ *This party will be paid by my employer as a business expense and is deemed to be Member income.*

_____ *75% or more of guests/ attendees are members.*

Function Planning Information

Room Rentals for Non-Member Usage

Event Space

	Rental
Windsor Room	\$100
Fireplace Room & Lounge	\$500
Pisgah Dining Room	\$500
Pisgah Room, Fireplace Room, & Lounge	\$1000
Overlook Room	\$100
Donald Ross Lounge	\$300

Food Minimums

Prior to Alcoholic Beverages, Taxes, Service Charges, Sundries, & Facility Fees

	Non-Member	Member
Donald Ross Lounge	\$1,000	\$ 800
Fireplace Room & Lounge	\$2,000	\$1,200
Pisgah Dining Room	\$3,500	\$2,500
Pisgah Room, Fireplace Room, & Lounge	\$8,000	\$6,500
Entire Main Level	\$15,000	\$10,000

Additional Sundries

Piano Rental	\$50
A/V Screen	\$35
Our Projector and Screen	\$85
PA system	\$50
Ceremony set up in Clubhouse	\$500
Ceremony set up on Golf course	\$750

The Club will provide linens, mirror tiles and votive candles. Specialty linens, chairs, lighting and other items are available for rental to enhance the atmosphere and aesthetic appeal of your event; the charge will depend upon what is ordered.

ALCOHOL SERVICE

A minimum of 25 guests are required for a full bar setup. Parties less than 25 will have cocktail service from the Sunset Lounge. One bartender is provided for up to 75 guests at \$25 per hour with a minimum of two hours. Additional bartenders will be billed at \$25.00 per hour with a two hour minimum.

Prices include mixers and glassware.

BAR PACKAGES

Package A - \$9.75 per person for first hour, \$7.50 per person for each additional hour

House Wines, Domestic and Premium Beer, Soft Drinks and Juice

Package B - \$10.75 per person for first hour, \$8.50 per person for each additional hour

Club Liquors, House Wines, Domestic and Premium Beer, Soft Drinks and Juice

Package C - \$12.75 per person for first hour, \$9.50 per person for each additional hour

First Shelf Liquors, House Wines, Domestic and Premium Beer, Soft Drinks and Juice

Package D - \$14.75 per person for first hour, \$10.50 per person for each additional hour

Top Shelf, First Shelf, & Club Liquors, House and Premium Wines, Domestic and Premium Beer, Soft Drinks and Juice

CONSUMPTION BARS

Club Liquor Brands

\$ 6.25 each

Jim Beam, Seagram's VO, Smirnoff, Beefeater, Bacardi, Cutty Sark, Jose Cuervo
First Shelf Liquor Brands *\$ 7.25 each*

Bourbon: Jack Daniels & Makers Mark

Blend: Canadian Club

Vodka: Absolut, Absolut Citron, Absolut Mandarin,
Stoli, Smirnoff Vanilla, Finlandia

Gin: Bombay, Tanqueray, Tanqueray Rangpur. Bombay Sapphire

Rum: Mt. Gay, Captain Morgan's, Myer's Dark

Scotch: Dewars, Johnny Walker Red, J&B

Moonshine: Troy & Sons

Top Shelf Liquor Brands *\$ 8.25 each*

Knob Creek, Henricks, Chivas Regal, Cuervo 1800, Crown Royal, Ketel One

Premium Liquor Brands *\$ 9.25 each*

Belvedere, Grey Goose, Glenlivet, and Glenfiddich, Woodford Reserve,
Johnny Walker Black

Super Premium Liquor Brands *\$11.25 each*

Glenmorangie & Patron

Domestic Beer *\$ 3.75 each*

Premium Beer *\$4.25 each*

Keg of Domestic Beer *\$ 275*

Keg of Premium Beer *\$ 350*

House Wine *\$ 25 a bottle*

Chardonnay, Merlot, Pinot Noir, Pinot Grigio, White Zinfandel, and Cabernet Sauvignon

House Champagne *\$ 20 a bottle*

Mimosas *\$ 75 a gallon*

Assorted Soft Drinks *\$ 2 each*

Bottled Water *\$ 2 each*

Fruit Punch *\$ 25 a gallon*

Coffee, Hot Tea, & Iced Tea *\$ 2 per person*

CASH BAR

One bartender is provided for up to 75 guests at \$25.00 per hour with a minimum of two hours. Additional bartenders will be billed at \$25.00 with a two hour minimum. The Club reserves the right to exchange brands within a category based on availability or price adjustments.

Prices include 25% Service Charge and N.C. Sales Tax.

Soft Drinks and Juice	\$ 3 Inclusive
Domestic & Non-Alcoholic Beers	\$ 5 Inclusive
Premium Beer	\$ 6 Inclusive
House Wine	\$ 7 Inclusive
Premium Wine	\$ 8 Inclusive
Club Liquor Brands	\$ 8 Inclusive
First Shelf Liquor Brands	\$ 9 Inclusive
Top Shelf Liquor Brands	\$10 Inclusive

Rules and Regulations for Outside Vendors

1. Personnel must enter and exit through the left side door & ramp. Personnel and property must not block the Club entrances when loading and unloading prior to an event.
2. Vendors must check with the Clubhouse personal for proper parking locations.
3. If a Club piano is used, nothing but sheet music may be placed on the piano.
4. Set up personnel must be in proper attire before entering the guest areas. Denim is not allowed.
5. Club property, including carts and rugs, may not be moved or used for any purpose. It is the responsibility of the vendor to provide carts for set up.
6. Smoking is not permitted inside the Club.
7. Food and/or beverages may be provided for musicians and performers per prior arrangements with the host. Please check with the Manager.
8. Drinking of alcoholic beverages is not permitted and may not be brought into the Club.
9. A break room may be available for use by the band. Breaks are not permitted in service or guest areas. Musicians are not permitted to eat from the guest buffets nor drink from the bars, unless prior arrangements are made with the Manager by the host.
- 10. Spouses and friends of performers are not permitted on Club property.**
11. All equipment should be removed from the Club immediately after the function. The Club is not responsible for storage of or damage to any equipment, property or personal belongings.
12. Please check with the Manager on Duty to establish a proper sound level.
13. All sound checks and set up must be completed two hours prior to the event.
14. The Club does not allow the use of any nails, tacks, or tape on the walls or floors.

Please sign this form and return to the Club prior to the event.

Name of Vendor: _____

Date of Event: _____ Name of Event: _____

Contact Phone Number: _____

Signature: _____

Directions to the Country Club of Asheville

From I-40

I-40 to I-240 into Asheville.

Take Merrimon Exit 5, head north on Merrimon (away from Downtown)

Proceed on Merrimon approximately 2.6 miles.

Ingles on your right and Steinmart and Fresh Market on your left at Beaverdam Rd will indicate you are very close to the club.

Stay straight in the right hand turning lane. Approximately 1/4 mile turn right onto Wembley Rd at Beaver Lake.

Proceed to the end of Wembley where it merges with Windsor. The club is up on your left across from the large gray stone house.

From I-26

Follow I-40 to I-240 into Asheville.

Proceed as described for Merrimon directions.

PLATED BREAKFASTS

All breakfasts are served with fresh fruit, basket of freshly baked breakfast pastries, fruit preserves, freshly brewed coffee, and juice

Steak and Eggs \$15

Cinnamon French Toast \$12

Classic Petite Sirloin Steak & Scrambled Eggs
Served with Rustic Breakfast Potatoes or Grits

Cinnamon French Toast with warm Maple Syrup
And your choice of Sausage or Bacon

Eggs Benedict \$15
Traditional Eggs Benedict with Hollandaise
Served with Rustic Breakfast Potatoes

Belgian Waffles \$12
Crisp Belgian Waffles topped with Strawberries
Served with Bacon or Sausage

“Healthy” Breakfast \$14
Egg White Omelet with Fresh Spinach and Mushrooms
Served with Turkey Bacon

Fruit Blintzes \$14
Cheese Blintzes with Fruit Compote
Served with Sausage and Scrambled Eggs

Egg Scramble \$12
Eggs scrambled with Onions, Bell Peppers, and Sausage
Served with Rustic Breakfast Potatoes and Flour Tortillas

Traditional Southern Breakfast \$12
Two Eggs – Fried, Poached, or Scrambled
Served with Bacon or Sausage, Grits or Hash Browns

BREAKFAST BUFFETS

Minimum of 50 guests

Windsor Continental \$8
Sliced Fresh Fruits and Berries
Freshly Baked Breakfast Pastries served with Fruit Preserves and Butter
Fresh Fruit Juices, Freshly Brewed Coffee and Decaffeinated Coffee

The Clubhouse Buffet \$12
Assorted Cereals, Granola, Individual Yogurts
Old-Fashioned Oatmeal with Brown Sugar and Raisins
Belgian Waffles with Strawberries
Sliced Fresh Fruits and Berries
Freshly Baked Breakfast Pastries served with Fruit Preserves and Butter
Fresh Fruit Juices, Freshly Brewed Coffee and Decaffeinated Coffee

The Executive Buffet \$15
Yogurt with Berries and Granola
Scrambled Eggs - Crisp Smoked Bacon or Sausage
Stone Ground Cheddar Grits or Rustic Breakfast Potatoes
Sliced Fresh Fruits and Berries
Freshly Baked Breakfast Pastries served with Fruit Preserves and Butter
Fresh Fruit Juices, Freshly Brewed Coffee and Decaffeinated Coffee

SOME ADDITIONS TO ENHANCE YOUR BREAKFAST

Scrambled Eggs with Mushrooms and Cheese - \$2.50

Country Ham - \$3

Link Sausage - \$2.50 *Bacon - \$3*

Buttermilk Pancakes with Warm Maple Syrup - \$3

Corned Beef Hash - \$3.50

Mini Bagels with Cream Cheese - \$2.50

Brunch

Brunch is served with a Selection of Freshly Baked Breads, fresh Fruit,
And a Dessert from our Dessert Selection

CCA Shrimp and Grits \$17
Black Tiger Shrimp gently sautéed with White Wine, Fresh Corn, Green Onions,

Herbs, & Cream Served on Stone ground Cheese Grits

Crab Meat Crepes \$17

*Crabmeat with Mushroom, Onions, & light Cream Sauce
Served with your Choice of Vegetable*

Chicken Crepes \$17

*Tender Chicken, Mushrooms, & Peas in Cream Sauce
Served with your Choice of Vegetable*

Quiche \$16.00

Florentine (Spinach)

Lorraine (Ham & Cheese)

Three Cheese (Swiss, Romano, & Pepper Jack)

Country (Cheddar, Ham, Green Onions, & Potatoes)

Served with you Choice of Vegetable

Smoked Salmon \$20

Accompanied with Dill Scrambled Eggs

Luncheon Salads

All Salads are served with fresh warm Bread and Beverage

Caesar Salad \$14

*Crisp Romaine lettuce, croutons, & Parmesan cheese tossed in tangy Caesar dressing
Topped with Grilled Chicken Breast or Grilled Salmon*

Cobb Salad \$14

Turkey, Ham, Bacon, Tomatoes, Avocados, Bleu Cheese, Cheddar Cheese, & Sliced Egg on Mixed Greens

Par 3 Salad \$14

Chicken, Tuna, and Shrimp Salad on a bed of Greens with Fresh Fruit on the Side

Crab Cake Salad \$14

*Sautéed Crab Cake, Roasted Corn, Sautéed Peppers, Grilled Yellow Squash, and Roast Cherry Tomatoes
On Mixed Greens with Champagne Shallot Vinaigrette*

Chicken Salad \$14

Traditional, Dill, or Green Grapes & Pecans on a Bed of Lettuce with side of Fresh Fruit

Grilled Flank Steak Salad \$14

*Grilled thinly sliced beef with sweet Peppers, Roasted Onion, Avocado, & Tomato over Crisp Greens
With Tomato & Chili Vinaigrette*

Thai Chicken Salad \$14

*Grilled Chicken with Peppers, Carrots, Chinese Noodles, Cashews, Mandarin Orange Segments, & Scallions
Tossed in a spicy Thai Dressing on Mixed Greens*

Luncheon Entrees

All luncheons are served with warm Bread, and Beverage

Buffets require a minimum of 50 guests

Plated Group Lunch \$16

One Salad or Soup, Choice of One Entrée with Starch

And Vegetable – plated Dessert

Progressive Buffet \$18

*Salad or Soup and Dessert are served. Entrée's are Buffet Style
Choice of Two Entrées, One Starch and One Vegetable*

CCA Deluxe Buffet \$20

*Salad and Soup Bar
Choice of Two Entrees, One Starch, One Vegetable, and One Dessert*

CCA Grand Buffet \$22

*Salad and Soup Bar
Choice of Three Entrees, Three Sides
Assorted Dessert Display*

Deli Buffet \$14

Assorted Deli Meats, Cheeses, Breads, Condiments, Soup, Pasta Salad, Potato Salad, Chips, and Cookies

Entrée Selections

*Chicken Breast Marsala, Florentine, Parmesan, or Piccata
Roast Turkey Southern Fried Chicken
Roast Pork Loin Meat or Vegetable Lasagna
Grilled Salmon Baked Trout
Beef Tips with Mushroom Sauce
Sliced Roast Beef Honey Pecan Chicken Breast
Baked Ham Meat Loaf with Tomato Sauce
Chicken or Beef Stir Fry Shrimp Creole
Grilled or Fried Pork Chops BBQ Chicken
Herb Baked Chicken London Broil with Mushroom Sauce
Beef or Chicken Kabobs with Vegetables*

Vegetable Selections

*Green Beans Almandine
Herbed Broccoli Glazed Carrots
Seasonal Vegetable Medley
Broiled Cheese stuffed Tomato Crowns
Corn Soufflé Cauliflower with Cheese
Squash Casserole Glazed Carrots
Green Bean Casserole
Baked Beans Baby Lima Beans
Sautéed Corn (in season) Creamed Spinach
Asparagus*

Starch Selections

*Rice Pilaf Wild Rice Blend
Buttermilk Mashed Potatoes
Roasted Red Bliss Potatoes
Fried Rice Macaroni & Cheese
Au Gratin Potatoes
Twice Baked Potatoes Loaded Smashed Potatoes
Sweet Potato Soufflé Buttered Egg Noodles
Baked Potatoes Fettuccini Alfredo
Parmesan Risotto*

Dessert Selections

*Chocolate, Coconut, Key Lime Pie
Japanese Fruit Pie Lemon Chess Pie
Carrot or Chocolate Cake squares
Fruit Crisp or Cobbler,
Cookies or Brownies
Bread Pudding Ice Cream with Cookie
Banana Pudding Pound Cake with Berries
Pumpkin Pie Brown Sugar Chess
Chocolate Mousse*

Plated Luncheon Menu Selections

*All hot entrees served with Salad or Soup, Vegetable,
Starch, Bread, Dessert, and Beverage*

Grilled Petite Filet \$21

Hand Cut Four ounce Filet Mignon finished with Cabernet Jus

Individual Chicken Pot Pie \$16

Chunks of White Meat Chicken & Vegetables in Creamy White Sauce under a flaky pastry crust

Salmon with White Wine Citrus Sauce \$20

Lunch Portion of Fresh Salmon, Grilled or Baked

Shrimp and Scallop Scampi with Garlic Butter \$21

Shrimp & Scallops sautéed with Garlic, White Wine, Lemon, & Herbs

Crab Cakes \$21

A pair of Lump Crab Cakes with Roasted Red Pepper Tartar Sauce

Chicken Breast Oscar \$21

Boneless Breast of Chicken layered with Crabmeat, Asparagus, & Hollandaise

All Natural Chicken Breast \$18

Pesto Crusted and pan sautéed

Wok Fired Julienne Chicken Salad \$16

*Chicken Breast, Sugar Snap Peas, Sprouts, & Crisp Vegetables Over Asian Noodles & Baby Greens
Spicy Hoisin & Rice Wine Dressing – Toasted Sesame Seeds*

Smoked Salmon BLT \$12

*Salmon, Crisp Bacon, Lettuce, Tomato, & Mayo
On Roll with choice of Side*

Shrimp or Chicken Alfredo \$21

Shrimp or Chicken gently sautéed with Alfredo Sauce & Mushrooms over Pasta

Pan Seared Mountain Trout \$20

With Pecan Parsley Butter

Vegetarian options are available upon request.

The Country Club of Asheville offers many more selections.

Let us customize a menu just for you.

Dinner Entrees

*All dinner entrees include Choice of Club Salad, Caesar Salad, or a Cup of Soup
Starch, Vegetable, warm Bread, & Beverage
Dessert is a la carte.*

Sliced Beef Tenderloin \$32

Port Wine Infused Demi Glace

Petite Bacon Wrapped Filet Mignon \$33

Roasted Shallot Merlot Reduction

Grilled Medallions of Tenderloin \$32

Finished with Cognac Scented Foie Gras and Sautéed Local Mushrooms

Grilled New York Strip \$32

Bourbon Laced Demi Glace

Surf & Turf \$35

Four ounce Filet Mignon paired with Four Jumbo Shrimp

Baked Crabmeat Stuffed Flounder \$25

Mornay Sauce

Grilled or Baked Atlantic Salmon Filet \$26

Citrus Butter, Hollandaise, or Chardonnay Chive Butter

Crispy Crab Cakes \$27

Remoulade Sauce

Chicken Breast Chesapeake \$26

Roasted Boneless Breast stuffed with Crab & finished with Lemon Chive Butter

Seared Chicken Breast \$24

*Marsala Wine Sauce with Local Mushrooms, Piccata with Lemon, White Wine, & Capers
Or Florentine with wilted Spinach and Roasted Red Pepper Coulis*

Chicken Wellington \$26

Chicken Breast with Pate en Croute finished with Cognac Demi Glace

Rosemary Grilled Veal Chop \$42

Orange Scented Veal Jus

Veal Scaloppini \$26

With Prosciutto & Oyster Mushroom Ragout

Maple Crusted Loin of Pork \$24

Cider Jus & Roast Apples

Grilled Petite Lamb Chops \$35

Zinfandel infused Natural Lamb Jus

Dinner Buffets

Buffets are for a minimum of 50 people

Progressive Buffet \$28

The Salad and Dessert are served. Entrée is served buffet style.

Choice of One Salad, One Starch, One Vegetable,

Two Entrées and One Dessert

Country Club Buffet \$32

*Choice of Three Salads, Two Vegetables,
Two Starches, Two Entrees and Two Desserts*

Grand Buffet \$35

*Choice of Three Salads, Two Vegetables, Two Starches,
Three Entrees and Two Desserts*

Salads

*Mixed Green Salad Three Bean Salad
Pasta Salad Cole Slaw Pickled Beets
Potato Salad Artichoke Salad Hearts of Palm
Antipasto Salad Fresh Fruit Display
Caesar Salad Carrot & Raisin Salad*

Starches

*Rice Pilaf Wild Rice Blend
Garlic Herb Mashed Potatoes
Herbed Orzo Pasta – Macaroni & Cheese
Citrus Roasted Red Bliss Potatoes
Sweet Potato Casserole Au Gratin Potatoes
Scalloped Potatoes Baked Potatoes
Duchess Potatoes*

Vegetables

*Green Beans Almandine
Squash Casserole
Herbed Broccoli Glazed Carrots
Sugar Snap Peas (seasonal) Ratatouille
Corn Soufflé
Seasonal Vegetable Medley
Broccoli Cauliflower Casserole
Broiled Tomato Provençal*

Entrees

*Roast Sirloin of Beef Pot Roast of Beef
Roast Breast of Turkey Honey Pecan Chicken
Chicken Piccata Chicken Marsala
Chicken a la King - Fried Chicken
Roast Loin of Pork – Herbed Baked Chicken
Baked Virginia Ham – Fried Shrimp
Baked Meat or Vegetable Lasagna
Beef Stroganoff – Broiled Flounder
Seafood Newburg Grilled Salmon
Broiled or Fried Flounder Fried Catfish
Sautéed Rainbow Trout – London Broil with Mushroom Sauce*

Desserts

*Key Lime, Apple or Pecan Pie
Assorted Cheesecakes
Fruit Crisp
Chocolate or Carrot Cake Squares
Dark or White Chocolate Mousse
Lemon, Vanilla, Almond, or
Chocolate Pound Cake
Assorted Seasonal Tarts
Ice Cream & Cookies*

**The Country Club of Asheville
Special Dessert and Cake Selections**

Cake Size
6" (2 layers)

Number of Servings
4 - 10 guests

Price
\$25

8" (2 layers)	10 - 16 guests	\$35
10" (2 layers)	16 - 20 guests	\$45
12" (2 layers)	20 - 30 guests	\$75

Cake cutting service for outside cakes is \$2.50 per person

Wedding or Specialty cakes for 30 or more guests such as tiered cakes, special designs and ice cream cakes require consultation with our Pastry Chef. Kim will review styles and flavors during your personal consultation. There is a 72 hour notice for cake orders.

Dessert Selections

Priced per person

Fruit Crisp or Cobblers	\$5
White, Chocolate, Dark Chocolate, or Raspberry Mousse	\$5
Coconut, Chocolate, Pumpkin, Key Lime Pie	\$5
Brownie Sundae with Chocolate Sauce	\$5
Crème de Menthe Parfait	\$5
Flourless Chocolate Cake	\$6
Chocolate or Caramel Pot de Crème	\$6
Chocolate, Carrot, Lemon, or Coconut Layer Cake	\$6
Pound Cake with Seasonal Berries	\$6
Pecan, Japanese Fruit, Lemon Chess, Apple Pie	\$6
Bread Pudding	\$6
Mini Banana, Cranberry, or Pineapple Upside-down Cake	\$6
Crème Brulee	\$7
Sweet Potato Pie with entrusted Pecan topping	\$7
Chocolate Mousse Trio	\$7
Cheesecakes with Fruit Toppings	\$7
Seasonal Fruit Tarts	\$7
Dreamy Chocolate Cake with Caramel Buttercream	\$7
Flourless Chocolate Cake	\$7

Priced Per Piece

Chocolate Dipped Strawberries or Petit Fours	\$2.65
CCA Cookies	\$.75
Brownies or Cupcakes	\$2.00

Dessert Action Stations

Priced Per Person

- Bananas Foster featuring Bananas sautéed in Rum, fresh squeezed Orange Juice, & Brown Sugar served over Vanilla Ice Cream @ \$7
- Cherries Jubilee features Cherries sautéed in Brandy, fresh squeezed Lemon Juice & Sugar served over Vanilla Ice Cream @ \$7
- Crepes Suzette features Crepes glazed in Brandy, Sugar, Orange Juice, Butter, Cinnamon topped with Whipped Cream @ \$7

Food Tastings

The Country Club of Asheville recognizes the importance of providing our members and their guests with the very best in food and service. Your Catering staff and Executive Chef, personally welcome the opportunity to meet with individuals hosting events. Pre-planning meetings will provide us the opportunity to answer your questions, explain preparations, offer suggestions, and provide assurance that the menu you select will meet the expectations of your guests. Should a tasting be required after meeting, the following guidelines will be helpful in planning this event:

- All tastings will be billed to your event
- A minimum price of \$30.00 per person plus 20% gratuity and sales tax is required for the tasting
- House wines are available for your selection at any time. Special wines ordered for the tasting will be dependent upon availability. Bottles of wine opened for tasting purposes will be charged at the current price of each bottle
- Food tastings are held in a private function room. Members wishing to taste items in the Sunset Grille or Fireplace Room will be required to make reservations around the peak business times in these dining rooms
- Food tastings should be planned no later than four business weeks from the date of the event
- A minimum of a two week notice is needed to prepare a tasting

Hors d'oeuvres Selections

\$2.75 per person

Selections may be passed or served buffet style

Puff Pastry Pepper Cheese Straws

Franks in Puff Pastry

Water Chestnuts wrapped in Bacon

Vegetable Quesadilla
 Vegetable Spring Roll with Sweet Chili Sauce
 Assorted Miniature Quiches
 Spanakopita Assorted Canapés
 Pear or Fig and Brie in Phyllo Purses
 Assorted Finger Sandwiches
 Meatballs – Burgundy, Marinara, or Swedish
 Cherry Tomatoes stuffed with Herbed Cream Cheese
 Chicken Wings – Fried, Buffalo, or Barbecued
 Crab Stuffed Mushroom Caps
 Andouille Sausage & Cheese Stuffed Mushroom Caps
 Spinach & Goat Cheese stuffed Mushroom Caps
 Sesame Chicken or Chicken Satay Skewers
 Cheese Biscuits filled with Smoked Ham
 Fruit Skewers

\$3.50 per person

Black Bean Southwest Spring Roll
 Antipasto Skewer with Sun Dried Tomato and Fresh Mozzarella
 Crab Rangoon with Sweet Pepper Relish
 Sautéed Crab Cakes with Red Pepper Aioli
 Asparagus Spears wrapped with Turkey, Prosciutto, or Ham
 Hand crafted Beef Sliders

\$4.25 per person

Miniature Beef Wellingtons
 Scallops wrapped in Apple wood Bacon

DISPLAYS

Priced per person

Artisan Cheese Display with Assorted Crackers	\$3.50	
Fruit & Berry Display with Honey Yogurt or Chocolate Dipping Sauce		\$3.50
Crudités Display with Herb Dip	\$2.65	
Baked Crab Dip with Toasted Baguettes	\$3.50	
Baked Brie en Croute	\$2.50	
Whole Poached or Smoked Salmon with Red Onions, Capers, Herb Cream Cheese, & Toast Points	\$3.50	
Spinach and Artichoke Dip with Toasted Pita Bread	\$3	
Hot Chicken and Artichoke Dip with breads	\$3.25	
Italian Antipasto Display	\$3.50	
Hummus & grilled Pita	\$2.50	
Miniature Sautéed Crab Cakes	\$4	
Peeled Shrimp with Cocktail Sauce & Fresh Lemon	\$10	
Grilled Petite Lamb Chops with Mint Garlic Glaze	\$8	
Escargot	\$3.50	
Seven Layer Mexican Dip with Tortilla Chips	\$2.50	

Beverages

Priced per person

Coffee, Hot Tea, Iced Tea, Lemonade, Assorted Soft Drinks, Assorted Juices	\$3
Coffee, Tea, Sodas and Water Break with Cookies	\$4.50

Chef Attended Buffet Stations

Priced per person, Must spend Minimum of \$18 in Other Hors d'oeuvres to order Stations

Carving Station

Served with Traditional Condiments and Rolls

Beef Tenderloin	\$12
Top Round of Beef	\$8
Roast Pork Tenderloin	\$8
Whole Smoked Turkey	\$7
Maple Glazed Ham	\$7

Pasta Station \$7

Ziti and Penne Pasta and Assorted Vegetables tossed with Marinara, Alfredo, or Pesto Sauce and Chicken, Shrimp, or Italian Sausages

Sizzling Wok Station \$7

Assorted Vegetables and choice of Chicken, Shrimp, or Beef Sautéed with Asian Ginger Sauce and served with Rice

Sushi Station \$8

Chef's selection of Sushi with Fresh Ginger and Wasabi

Shrimp & Grits Station \$8

Sautéed Shrimp with Roasted Corn, Diced Tomatoes, Country Ham, Garlic, Fresh Thyme & Cream served over Stone Ground Grits

Salad Station \$4

*Mixed Greens with Assorted Vegetable Toppings and Dressings or Hearts of Romaine with Parmesan, House made Croutons and Caesar Dressing
Add Grilled Chicken or Flank Steak \$5*

Mashed Potato Martini Bar \$4

Garlic Herb and Traditional Mashed Potatoes with Assorted Toppings & Condiments

Fajita Bar \$7

Marinated grilled Steak & Chicken with corn relish, black bean relish, Rice, shredded Cheeses, Onions, fresh Tomatoes, Black Olives, Salsa, Sour Cream, Jalapenos,, Lettuces, Salsa Verde, & Warm Tortillas

Nacho Display \$5

Tortilla chips with sautéed ground beef, cheddar cheese, black beans, onions, fresh tomatoes, Black olives, sour cream, jalapenos, salsa Verde, & Salsa

Hors d'oeuvres Reception is for One & Half Hours.

Longer times will require additional costs.

Hors d'oeuvres are butlered for half an hour

All Attendant stations will be charged \$20.00 per attendant per hour

Plus appropriate taxes and service charges.

Pool and Patio Parties

*Served buffet style on the grill
Minimum of 25 guests*

The Cabana Package \$15
*Grilled Jumbo Hot Dogs & Hamburgers
Potato Salad, Cole Slaw, Chips, Fruit
Brownies or Cookies*

The Terrace Package \$18
*Grilled Barbecued Chicken & Ribs
Corn Casserole, Sautéed Green Beans, Potato Salad,
Cole Slaw, Chips, and Ice Cream Bar*

The Clubhouse Patio Package \$32
*Grilled NY Strips and Atlantic Salmon
Tossed Garden Salad, Grilled Fresh Veggies,
Asparagus, Baked Potatoes, Fruit Cobbler with Ice Cream*

Junior Members Birthday Party \$12
*Kids Burgers & Hot Dogs
Served with a choice of two side: Chips, Tarter Tots, Raw Vegetables,
Pasta Salad, Fresh Fruit, or Mac & Cheese
Includes Birthday Cake, Ice Cream, and Beverage*

The pool may be booked during regular pool hours with a limit of 25 swimmers
Weekday guest fees are \$4.00 for each non-member guest
Weekend guest fees are \$6.00 for each non-member guest
An area with a table will be reserved for your party.

No outside food or beverages may be brought onto Club property.
The exception will be a Birthday cake, which will incur a \$1.25 per person surcharge
Food may be pre-ordered or ordered that day.

The pool may be reserved for private parties from 7:30 p.m. to 10:00 p.m.

Except for Friday evenings, which are Family Nights
Minimum of two lifeguards at \$20.00 per hour per guard

The number of guests attending will determine the number of guards required
Rental fee of \$50.00 an hour with a two-hour minimum