

“BUILT TO LAST”

The Foundry Hotel's Premier 2019 Wedding Packages

Room Block Only Package

(Minimum of 10 Contracted Rooms per Night Required)

Complimentary Valet Parking for Bride & Groom

Complimentary Amenity for Bride & Groom

Complimentary Gift Bag Table at Check-in (Room delivery is available for an additional fee)

Room Block with On-Site Catered Event Package

(Minimum of 10 Contracted Rooms per Night Required)

Includes all *Room Block Only* Concessions

One Complimentary Breakfast Voucher for Bride(s), Groom(s), and their Parents

Planner Points: One HHonors Point per Dollar Spent on F&B

Dedicated on-site Event Manager - 3rd Party Wedding Planning Resources & Referrals Available

Upgraded White Chiavari Chairs

Additional “Built to Last” Offers

(Tiered Options Based on Contracted Food & Beverage Minimum)

\$3,500 - \$5,000: **Choice of 1 item** , \$5,000 - \$10,000: **Choice of 3** , \$10,000 +: **Get ALL 5**

Complimentary “Built to Last” Customized Memorable Gift from Forge & Chestnut

Upgraded 1,500 sq. ft. Honeymoon suite at Group Rate for 2 Nights

Complimentary Meeting Room Rental

Complimentary Champagne & Non-Alcoholic Sparkling Juice Toast

Complimentary local Send-off Chocolate Bar Gift for Overnight Guests

Terms & Conditions: All items and concessions are based on hotels inventory

and availability at the time of booking

BREAKFAST MENU

Breakfast Buffets and Plates are accompanied with Coffee service, Hot Tea, and Orange Juice

Plates

Rich & Hearty - 20

Cream Cheese Scrambled Eggs
Maple-Black Pepper Bacon
Sweet Potato Hash
Fresh Fruit

From the Earth - 16

Breakfast Salad of Hearty Greens, Toasted Seeds, Soft
Boiled Farm Egg and Roasted Vegetables
Grilled Levain Toast

Country Bowl - 22

The Hash Brown Bowl-Potatoes, Soft Boiled Egg,
Country Sausage, Ashe County Gouda
Fresh Fruit

On the Go

Ready to Run - 10

Seasonal Quiche or Farm Egg Frittata
Choice of coffee, bottled juice or bottled water

The Rhu - 10

Breakfast Sandwich with Sausage, Scrambled Egg and
Cheese on Rhu English Muffin
Choice of coffee, bottled juice or bottled water

Buffets

Simple Morning - 20

Seasonal Fruit and Yogurt
Granola
Seasonal Muffins and Scones
Bagels and Biscuits
Jams, Butters and Spreads

Gluten Free Continental - 18

GF Crumble Bars
Trail Bars
GF Scones/Muffins
GF Brioche
Seasonal Fruit with Yogurt and Granola
Spreads

Light and Fit - 21

Smoked trout with accompaniments
Assorted bagels and spreads
Seasonal Fruit, Yogurt and Granola parfaits
Oatmeal with Accompaniments
Breakfast Salad
Local/Seasonal Vegetable Hummus and veggies
Hard boiled eggs (or soft boiled)

Simply Appalachia - 24

Biscuits and Sawmill Gravy
Scrambled Farm Eggs
Bacon and Sausage
Stewed Apples
Farm and Sparrow Grits
Red Flannel Hash

SNACK AND BREAKS

On Consumption:

Gallon of Penny Cup Coffee: \$53 per gallon

Assorted Soft Drinks, Iced Teas, or Bottled Water: \$4 each

Assorted Asheville Tea Company Hot Tea: \$3 per tea bag

Packaged Breaks (AM or PM):

Asheville Bites - 15

Trail Bars or Bites
Fresh Seasonal Fruit
Everything Spice Popcorn
Assorted Chips

Includes Bottled Water
and Assorted Soft Drinks

Package - 19

Fresh Seasonal Fruit
Assorted Local Cheeses
and Cured Meat
Breads and Spreads
Fresh Veggies

Includes Bottled Water
and Assorted Soft Drinks

Sweet Snacks - 15

Trail Bars
VG/GF Crumb Bars
Assorted Cookies
Brownie Bites

Includes Bottled Water
and Assorted Soft Drinks

Pastry Break - 18

Sweet Potato Bread and
Cream Cheese
Cinnamon Sugar Doughnut
Holes
Blueberry Scones
Thick Levain Toast,
Ricotta, Jam

Includes Bottled Water
and Assorted Soft Drinks

LUNCH MENU

Lunch Buffets and Plates are accompanied with Water Service and Unsweet Tea
Please choose 1 or 2 options per course, 3 options are available for groups over 40

Soups

\$6 per person

Watermelon and Tomato Gazpacho
Chilled Corn and Buttermilk
Cucumber-Charred Tomatillo Gazpacho
Market Bounty Minestrone of Local
Vegetables
Cauliflower, Celery Leaf and Black Walnut
Pesto
Cornbread and Buttermilk
Green Chili Chicken Pozole
French Onion
Roasted Butternut-Apple
White Bean and Kale, Roasted Garlic
Croustade

Salads

Foundry Chopped Salad-Local Greens, Kale, Grilled Vegetables,
Black Currants, Spiced Pecans, Ashe County Cheddar, Apples,
Citrus-Mustard Vinaigrette - 12
Romaine Heart Basil Caesar-Pickled Red Onions, Cornbread
Croutons, Grana Padano - 10
Local Lettuces with Shaved Vegetables, Grana Padano and
Sherry-Honey Vinaigrette - 9
Grilled Baby Lettuce with Sunflower Seeds and Grilled Lemon
Dressing - 11
Appalachian Waldorf-Baby Bibb, Shakerag Blue, Muscadine
Plumped Golden Raisins, Black Walnuts =11
Lime Marinated Roasted and Shaved Raw Beet Salad, Goat Feta,
Frisee, Pepper Jelly Vinaigrette -12

Appetizers

Pickled Shrimp, Field Pea Salad, Smoked Vidalia Onion Vinaigrette - 13
Country Pate and Local Aged Cheese, Apple-Currant Mostarda, House Pickles - 13
Ritz Cracker Trout Cake, Cucumber Aioli, Pan Wilted Watercress and Radish - 12.5
Heritage Pork Meatballs, Sour Corn Farm & Sparrow Grits, Wilted Hearty Greens - 12

Plated Entrées

Seared Cauliflower Steak, Wild Mushroom Sauce, Wilted Hearty Greens - 19

Vegetable Cassoulet with Flageolet Beans, Arugula Pesto - 18

-Asparagus Risotto with Parmesan Cream - 19

Royal Red Shrimp and Grits—Green Onions, Andouille, Farm and Sparrow Grits, Nana's Pepper Relish - 22

Charmoula Glazed Sunburst Farms Trout, Red Flannel Hash, Grilled Scallion - 20

-Crispy Catfish and Frites, Comeback Sauce, Barbecue Slaw - 20

Airline Chicken Breast, Pommery Sauce Buttermilk Whipped Potatoes, Roasted Green Beans - 20

-HNG Roasted Ribeye, Potato Tostones, Rosemary-Chili Braised Kale - 30

-Ploughman's Platter(Urban Picnic)—Local Charcuterie, Cheeses, House Pickles, Crusty Bread, Lusty Monk Mustard - 21

Buffet & Family Style Entrees

Seared Cauliflower Steak, Wild Mushroom Sauce, - 17

Vegetable Cassoulet with Flageolet Beans, Arugula Pesto - 15

Royal Red Shrimp and Grits—Green Onions, Andouille, Farm and Sparrow Grits, Nana's Pepper Relish - 19

Charmoula Glazed Sunburst Farms Trout,, Grilled Scallion - 17

Airline Chicken Breast, Pommery Sauce - 17

Accompaniments

\$5 per person, per item

Wilted Hearty Greens

Buttermilk Whipped Potatoes

Roasted Green Beans

Red Flannel Hash

Rosemary-Chili Braised Kale

Barbecue Slaw

Potato Tostone

Desserts

\$6 each

Chocolate Olive Oil Torte: Chocolate-Pecan Crumble, Rosemary Caramel

Mixed Berry (or seasonal fruit) and Goat Cheese Pie: Seasonal Fruit Sauce

Assorted Cookies and Brownies with Milk (classic, nut free option or gluten free option)

Sandwiches

\$9.50 per person

Fried Catfish Po' Boy, Comeback Sauce

Hot Brown with Smoked Turkey and Brown Gravy

Sumac Chicken Salad with Sundried Tomatoes

Open Face Grilled Asparagus and Feta Tartine,

Grilled Lemon Aioli

Add-ons

\$5 per person

Poppy's Popcorn Asheville Mix

Gourmet Chip Company (Assorted Flavors)

Fresh Whole Fruit

Munki Food Company BBQ Mixed Nuts

Asheville Pretzel Company Pretzels

RECEPTION MENU

Dinner Buffets and Plates are accompanied with Water Service and Unsweet Tea
Please choose 1 or 2 options per course, 3 options are available for groups over 40

Canapes

\$75 per 25 pieces, Passed

Angel Biscuits with Shaved Tennessee Prosciutto,
Chicken Pot Pie Fritters
Tomato Pie, Saltine Crumble, Sweet Pepper Aioli
Chicken Liver Pate Crostini with Red Onion Marmalade
Goat Cheese-Eggplant Baba Ganoush on Crostini, Pepper Relish
Ginger Pickled Shrimp, Preserved Lemon Yogurt Dressing
Trout Rillette, Endive, Mighty Mo's Sauce
Beef Tartare, Brioche, Celery Relish
Salami Arancini, Olivata
Watermelon, Feta, Mint, Sweet Sherry Drizzle
Deviled Egg Spread with Sel-tines and Endives
Cucumber Gazpacho/Chilled Corn-Buttermilk Soup Shooters
Smoked Trout "Nacho", Bagel Chip, Cream Cheese Mousse, Pickled Red Onion
Deep Fried Chili Mac n Cheese
Pork or Lamb Meatballs, Sauce Beautiful
Cornbread and Greens Baked Oysters
West African Spiced Grilled Chicken and Okra Brochette

Jars and Stationary Snacks

Carrot Copper Penny Salad \$2.5
Rosemary Spiced Almonds
\$3.25
Marinated Olives \$2
Root Vegetable Hummus with
Grilled Bread \$3
Smoked Grouper Salad with
Pickles and Sel-Tines \$3.5
Pimiento Cheese, Cornmeal
Lavash \$3.5
Market Bounty Roasted and
Raw Vegetables with North
African Yogurt Dressing, Carrot
Romesco-\$4

DINNER MENU

Serving styles available are Plated, Buffet, or Family-Style

Dinner Plates are accompanied with Water Service and Unsweet Tea
Please choose 1 or 2 options per course, 3 options are available for groups over 40

Soups

\$7 per person

Watermelon and Tomato Gazpacho
Chilled Corn and Buttermilk Soup
Cucumber-Charred Tomatillo Gazpacho
Market Bounty Minestrone Soup of Local
Vegetables
Cauliflower Soup, Celery Leaf and Black
Walnut Pesto
Cornbread and Buttermilk Soup
Green Chili Chicken Pozole
French Onion Soup
Roasted Butternut-Apple Soup

Salads

Foundry Chopped Salad-Local Greens, Kale, Grilled Vegetables,
Black Currants, Spiced Pecans, Ashe County Cheddar, Apples,
Citrus-Mustard Vinaigrette - \$12
Romaine Heart Basil Caesar-Pickled Red Onions, Cornbread
Croutons, Grana Padano - \$10
Local Lettuces with Shaved Vegetables, Grana Padano and Sherry-
Honey Vinaigrette - \$9
Grilled Baby Lettuce with Sunflower Seeds and Grilled Lemon
Dressing - \$11
Appalachian Waldorf-Baby Bibb, Shakerag Blue, Muscadine
Plumped Golden Raisins, Black Walnuts - \$11
Lime Marinated Roasted and Shaved Raw Beet Salad, Goat Feta,
Frisee, Pepper Jelly Vinaigrette - \$12

Cold Appetizers

Pickled Shrimp, Field Pea Salad,
Smoked Vidalia Onion Vinaigrette -
\$13
Sumac Cured Sunburst Trout,
Cucumber Salad, Preserved Lemon
Vinaigrette - \$12

Hot Appetizers

Roasted Mushroom Pouches with Sherry Butter and Thyme - \$12
Vegetable Crostata, Herbed Ricotta, Swiss Chard, Local Mushrooms,
Grana Padano - \$11
Grilled Watermelon and Tomatoes with Benton's
Prosciutto, Espelette, Moscatel Reduction, Frisse- \$11.5
Seared Octopus, Grilled Orange, Braised Endive, Tomato-Pecan
Romesco - \$13

Grilled and Chilled Cantaloupe,
Tennessee Prosciutto, Harissa
Sorghum - \$12
Country Pate and Local Aged Cheese,
Apple-Currant Mostarda, House
Pickles - \$13

Ritz Cracker Trout Cake, Cucumber Aioli, Pan Wilted Watercress and
Radish - \$12.5
Heritage Pork Meatballs, Sour Corn Farm & Sparrow Grits, Wilted
Hearty Greens - \$12
Candied Shallot Crusted Sea Scallop, Sweet Potato Puree, Fennel-
Leek Cream - \$16

Plated Entrées

Vegetable Cassoulet with Flageolet Beans, Arugula Pesto \$27
Asparagus Risotto with Parmesan Cream - \$27
Gumbo D'Herbes-Green Gumbo with Andouille (can be
vegetarian) - \$29
Royal Red Shrimp and Grits—Green Onions, Andouille, Farm
and Sparrow Grits, Nana's Pepper Relish- \$32
Charmoula Glazed Sunburst Farms Trout - \$32
Spiced Catfish and Frites, Comeback Sauce - \$29
Wreckfish Cioppino, Jasmine Rice, Shrimp, Mussels, Grilled
Tomato Essence - \$37
Ashley Farms Chicken Saltimbocca, Tennessee Prosciutto and
Sage \$33
Rosemary Grilled Chicken Breast, Cauliflower "Gravy" \$30
Rhubarb Glazed Duck Confit, Sweet Potato Anna Potatoes \$32
Roasted Pork Loin with Sorghum Jus \$34
Porcini Rubbed HNG Ribeye with Red Wine Jus \$38
Beer Braised Short Ribs with Jus \$34
Heritage Pork Osso Bucco with Tomato Broth, Potatoes and
Carrots \$34
Oxtail Stew with Sweet Potato, Onion and Carrot \$31

Buffet Entrées

Vegetable Cassoulet with Flageolet Beans,
Arugula Pesto \$24
Gumbo D'Herbes-Green Gumbo with Andouille
(can be vegetarian) - \$26
Royal Red Shrimp and Grits—Green Onions,
Andouille, Farm and Sparrow Grits, Nana's
Pepper Relish- \$29

Charmoula Glazed Sunburst Farms Trout - \$29
Wreckfish Cioppino, Jasmine Rice, Shrimp,
Mussels, Grilled Tomato Essence - \$34
Ashley Farms Chicken Saltimbocca, Tennessee
Prosciutto and Sage \$30

Rosemary Grilled Chicken Breast, Cauliflower
"Gravy" \$27
Rhubarb Glazed Duck Confit, Sweet Potato
Anna Potatoes \$29
Roasted Pork Loin with Sorghum Jus \$31
Beer Braised Short Ribs with Jus \$31

Plated Desserts

\$9 each
Lemon and Buttermilk Chess Pie: Sorghum Whipped Cream, Lemon
Curd, Herb and Citrus Candied Nuts
Chocolate Olive Oil Torte: Chocolate-Pecan Crumble, Rosemary
Caramel
Almond Torte: Seasonal Fruit Compote, Apple Butter, Almond Anglaise
Mixed Berry (or seasonal fruit) and Goat Cheese Pie: Seasonal Fruit
Sauce
Rhubarb and Rye Layer Cake: rhubarb jam
Assorted Cookies and Brownies with Milk (classic, nut free option or
gluten free option)

Buffet Desserts

\$8 each
Almond Torte: Seasonal Fruit
Compote, Apple Butter, Almond
Anglaise
Mixed Berry (or seasonal fruit) and
Goat Cheese Pie: Seasonal Fruit Sauce
Rhubarb and Rye Layer Cake: rhubarb
jam
Assorted Cookies and Brownies with
Milk (classic, nut free option or gluten
free option)

BEVERAGE SERVICE

UNLIMITED BEVERAGE SERVICE, INCLUDES BARTENDER FEES

HOST BAR - HOUSE BRANDS

\$23 PER PERSON FOR 1ST HOUR

\$17 PER PERSON FOR EACH ADDITIONAL HOUR

HOUSE BRANDS

COCKTAILS

TITO'S

TANQUERAY

BACARDI

ESPOLON

JIM BEAM

DEWARS

WINE

CHARDONNAY FICTION

CABERNET PENLEY

DOMESTIC BEER

BUD LIGHT

MICHELOB ULTRA

MILLER LIGHT

HOST BAR - PREMIUM BRANDS

\$27 PER PERSON FOR 1ST HOUR

\$21 PER PERSON FOR EACH ADDITIONAL HOUR

PREMIUM BRANDS

COCKTAILS

GREY GOOSE

HENDRICKS

PLANTATION

1800

ELIJAH CRAIG

GLENLIVET

WINE

PINOT GRIGIO LA VIARTE

PINOT NOIR MAYSARA

LOCAL CRAFT BREWS

WICKED WEED PERNICIOUS

HIGHLAND GAELIC

GREENMAN LAGER

CONSUMPTION BEVERAGE SERVICE

BARTENDER FEE'S

1 BARTENDER PER EVERY 50 GUESTS

\$50 PER BARTENDER, PER HOUR

PRICES EXCLUDE SERVICE CHARGE/TAX

HOUSE BRAND COCKTAILS : \$9

PREMIUM BRAND COCKTAILS: \$11

HOUSE WINES: \$36/BOTTLE

SELECT WINES: \$48/BOTTLE

LOCAL CRAFT BEER: \$7

DOMESTIC BEER: \$5

SPARKLING WATER: \$5

BOTTLED WATER: \$3

ASSORTED COKE SOFT DRINKS: \$3

CASH BEVERAGE SERVICE

BARTENDER FEE'S

1 BARTENDER PER EVERY 50 GUESTS

\$50 PER BARTENDER, PER HOUR

PRICES INCLUSIVE OF SERVICE CHARGE/TAX

HOUSE BRAND COCKTAILS : \$12

PREMIUM BRAND COCKTAILS: \$15

HOUSE WINES: \$10/GLASS

SELECT WINES: \$13/GLASS

LOCAL CRAFT BEER: \$8

DOMESTIC BEER: \$6

SPARKLING WATER: \$5

BOTTLED WATER: \$3

ASSORTED COKE SOFT DRINKS: \$4