



PRICING FOR 67 BILTMORE FULL SERVICE CATERING

Hello and thank you for choosing 67 Biltmore for your special event! We offer buffet, plated and served, family style or heavy and light hors d'oeuvre style catering. We also provide knowledgeable bartending services. Our style and prices range depending on your needs. We can accommodate casual to very high end events and anywhere in between.

For Full Service Events in our “Gathering Room”

If you're interested in having your event in our Gathering Room, we can seat up to 70 guests for a sit down event. For drop in style events, we can accommodate up to 100 guests.

- For events during business hours: Monday - Saturday from 8am - 7pm, the room rental fee is \$100 per hour
- For events in the Gathering Room after business hours the room rental fee is \$250 total
- We can provide rental for glassware, dishware, silverware and napkins for \$5 to \$8 per person depending on the needs of your event.
- We can provide disposables (if you do not want real dishware) \$2 to \$4 per person depending on the needs of your event
- If you are interested in having table linens, we can rent them for you for \$15-\$17 per linen depending on length and color
- We provide all serving platters and serving utensils.
- We provide cake cutting at no additional cost
- We do not require gratuity. If you are interested in including gratuity, please talk with your event planner and we can work out your method of payment.
- We do not sell alcohol. Instead, we ask that you provide the alcohol and we will provide the bartenders to serve it. Events in our space with just beer and wine do not require a special permit*. A great option is to purchase beer and wine through our neighbor business, *The Asheville Wine Market*. They can deliver the beer and wine to our shop the day of so that we can refrigerate and set it up. We have arranged with them to buy back any unchilled and unopened bottles of wine that you purchased on a credit card **for events in our space only**. *If you are interested in having a specialty cocktail in our space, you are required to fill out the NC ABC permit. The permit must be given to your event planner 48 hours before your event and can take up to 8 weeks to obtain. Please talk with your event planner about obtaining this permit.

- While we can provide tables (wooden) and chairs (white, orange plastic and wooden) for up to 70 guests, we can rent various styles of chairs or tables if you would like, for an additional charge.
- Our full service estimate includes:
 - the Room Rental fee
 - food prices per person
 - the dishware/glassware/silverware/napkin/linen fee or the disposables fee
 - the event fee of 5% which includes an event planning fee, wear and tear on our dishes and serving platters, and trash and recycling
 - the hourly rate for staff, which is determined based on your guest count and the style of event you are having. *Staffing costs per hour are:
 - Captain: \$33 per hour
 - Lead(s): \$25 per hour
 - Cook(s): \$25 per hour
 - Bartender(s): \$25 per hour
 - Server(s): \$20 per hour

*depending on the details of your event, we may not require each type of staff person to work your event. **We staff events according to the needs of each event.**

***Staffing hours for onsite events include the time it takes for our staff to arrive at our kitchen to finish cooking/reheating, pull all the necessary elements from our storage (serving platters/serving utensils, etc) set up time for your event, the actual event hours, clean up time, and the time it takes to put everything away at the end of the night.**

Typical total costs including all of the above fees ranges anywhere between \$25 per person to \$50 per person+ for high end events.

For Full Service Events Offsite

If you're interested in our full service catering options for offsite events, we can accommodate any sized guest amount and are able to provide buffet, plated and served, family style, and light to heavy hors d'oeuvre style catering. We have worked throughout Western North Carolina and beyond in commercial and residential kitchens and in outdoor, rustic and rural settings.

- Offsite rentals vary depending on the venue and the location of the venue. We are able to rent various styles of tables, chairs, glassware, dishware, silverware, linens, napkins etc. Speak with one of our event planners about getting a quote for your event rentals. Most event rentals for offsite catering include a delivery fee to the location.
- We can provide disposables (if you do not want real dishware) \$2 to \$4 per person depending on the needs of your event
- If you are interested in having table linens, we can rent them for you for \$15-\$17 per linen depending on length and color
- We provide all serving platters and serving utensils.
- We provide cake cutting at no additional cost
- We do not require gratuity. If you are interested in including gratuity, please talk with your event planner and we can work out your method of payment.
- We do not sell alcohol. Instead, we ask that you provide the alcohol and we will provide the bartenders to serve it. The type of alcohol we can serve at your event depends on the license of the venue. Our bartenders can serve beer, wine, specialty cocktails and full bars.

- Our full service estimate includes:
 - food prices per person
 - the dishware/glassware/silverware/napkin/linen fee or the disposables fee
 - the event fee of 10% which includes an event planning fee, wear and tear on our dishes and serving platters, gas for travel, and trash and recycling
 - the hourly rate for staff, which is determined based on your guest count and the style of event you are having. *Staffing costs per hour are:

Captain: \$33 per hour

Lead(s): \$25 per hour

Cook(s): \$25 per hour

Bartender(s): \$25 per hour

Server(s): \$20 per hour

*depending on the details of your event, we may not require each type of staff person to work your event. **We staff events according to the needs of each event.**

Typical total costs including all of the above fees ranges anywhere between \$25 per person to \$50 per person+ for high end events.

Delivery Service

We do offer deliveries for folks who would like one of our staff persons to drop off food for your event.

Food is displayed in either aluminum, for hot food, or black plastic caterware bowls and trays for warm/cold food. We ask that deliveries be at least \$100. Delivery charges depend on the delivery location. Please speak with your event planner about the details of your delivery. Many brides and grooms book us for deliveries for day of lunches while they're getting ready for their wedding.

Booking More than One Event With Us:

If you are interested in booking two full service events with us in a weekend (rehearsal dinner and wedding OR wedding and after wedding brunch, etc), we offer 5% off of the food and beverage on the lower cost event.