

ASBURY PARK GROVE

9300 Bob Beatty Road
Charlotte, NC 28269
tel 704.921.0098
fax 704.921.9003
asburyparkgrove@bellsouth.net
www.asburyparkgrove.com

Thank you for considering Asbury Park Grove for your event!

We are Charlotte's first venue designed exclusively for wedding ceremonies and receptions.

Enclosed you will find our pricing and example menus, as well as information on the other services we provide.

Our facility features:

- *Covered Outdoor Ceremony Site with Gazebo*
- *Large Ball Room with built in Dance Floor*
- *Seven Beautifully Secluded Acres*
- *Catering for the Extravagant or Economical*
- *Private Beverages Allowed...Our bartenders serve your alcohol*
- *Complete Event Planning Available*

Please visit us on the web at: www.asburyparkgrove.com or call us to set up an appointment to visit.

We are located at 9300 Bob Beatty Rd., one mile north of the intersection of Harris Blvd. & Old Statesville Rd.

Sincerely,

Domenic Polzella Jr. and Paula Rater

Facility Rental Fees

| | | |
|------------------------------|---|--------------------------------------|
| <i>Saturday</i> | 4-Hour Reception | \$1975 |
| | 5-Hour Reception | \$2375 (+\$300 each additional hour) |
| <i>Saturday Half-Day</i> | 3-Hour Reception, ending by 4:30pm | \$1200 (+\$200 each additional hour) |
| | 3-Hour Reception, starting after 7:00pm | \$1500 (+\$250 each additional hour) |
| <i>Friday or Sunday</i> | 3-Hour Reception | \$1100 |
| | 4-Hour Reception | \$1250 (+\$150 for additional hour) |

- All Reception packages include up to 150 banquet chairs, 25 tables & room set-up.
- Mid-Day Saturday, Friday & Sunday Receptions allow for 3 hours of preparation time.
- Half-Day Saturday Receptions allow for 2 hours of preparation time.
- Additional preparation time: \$60 per hour
- Special Holiday rates may apply

Wedding Ceremonies

| | | |
|----------------|-----------------------|-------|
| <i>Any Day</i> | Ceremony (30 minutes) | \$425 |
| | Director | \$150 |
| | Ceremony Music | \$125 |
| | | |

- Set-Up & Take Down of up to 150 Outdoor Folding Chairs
- Rehearsal Time of 1-Hour
- Planning Assistance

Catering Services

- We have a full-service kitchen and provide all in-house catering services. Other caterers not allowed.
- We offer Buffet and Heavy Hors D' Oeuvres menu packages ranging from \$16.95 to \$25.95 per person.
- Menus can be customized to meet any budget or taste.
- Mid-Day & Evening Saturday dates in May, June, September, October & December require a menu minimum of \$2200

Alcoholic Beverages

- You provide the Beer, Wine, and/or Liquor. We will supply the bartender(s) and bar set-ups.
- Each bartender is **\$80** for up to a 5-hour event. (\$16 for each additional hour)
Bar set-up fee: Beer/Wine **\$2.50 pp** Beer/Wine/Liquor **\$3.50 pp**
- Set-ups include: glassware, soft drinks, iced tea, mixers, ice, napkins, bar, and coolers.
- Set-ups Do Not include champagne glassware or "Red Bull"
- A Special Occasions Permit is required if liquor is to be served. You must apply for permit, the state of N.C. charges a \$50 fee.

Rentals Available

- Table Linens **\$8** each
- Folding Chairs **\$1** each (up to 150, includes set-up & take-down)
- Table Skirting **\$.75** per linear foot
- Additional tables **\$5** each

Reservation Deposit

- Facility Rental Fee & signed Rental Agreement are required to reserve the facility. (Credit Cards not accepted)
- A \$500 "Secondary" deposit is due six months prior to event date.
- 20% of total amount paid is refundable if the Rental Agreement is canceled in writing 14 days or more prior to event.
- The final balance of the rental agreement, catering services and additional services are due 14 days prior to the event.

ASBURY PARK GROVE

Dinner Packages

Silver Buffet

\$16.95 plus 9.25% tax and 18% gratuity

Choose 1 entrée and 3 sides

*(Entrees with * are not included with silver buffet package)*

Gold Buffet

\$20.95 plus 9.25% tax and 18% gratuity

Choose 2 entrées and 3 sides

or 2 hors d'oeuvres, 1 entrée and 3 sides

Diamond Buffet

\$23.95 plus 9.25% tax and 18% gratuity

Choose 2 hors d'oeuvres, 2 entrées and 3 sides

Emerald Buffet

\$25.95 plus 9.25% tax and 18% gratuity

Choose 3 hors d'oeuvres, 2 entrées and 3 sides

All Buffet Menus Include:

Mixed green salad

Fresh baked rolls w/butter

China plates, silverware and linen napkins

Glass cake plates, forks, napkins and cake cutting

Service personnel

Plates & salad presented at buffet line, silverware, linen napkins and water glasses pre-set at guest tables.

Our menus are designed with your needs in mind, but your selections are not limited.

We love a challenge and are happy to customize a menu to meet your specific tastes!

ASBURY PARK GROVE

Buffet Selections

Hors d'oeuvres Selection

Sausage stuffed mushroom caps
Cheese display with crackers
Fruit display (Seasonal)
Warm spinach & artichoke dip with w/pita
Warm crab dip with pita
Cocktail meatballs
Bruschetta
Warm swiss and bacon dip w/pita
*Shrimp- Marinated, cocktail or bacon wrapped
*Additional \$2.00 pp

Entrée Selection

Chicken Marsala

Sautéed chicken breasts with mushrooms in a marsala wine sauce

Chicken Crostina

Breaded chicken cutlet topped with a light wine and cream sauce with roma tomatoes

Chicken Piccata

Chicken breast lightly sautéed and topped with lemon and capers

Chicken Parmesan

Breaded chicken cutlet topped with mozzarella cheese and marinara sauce

Herb Stuffed Chicken

Chicken breast stuffed with ricotta and cream cheese and fresh herbs and topped with a creamy sundried tomato sauce

Honey and Ginger Glazed Chicken

Chicken breast glazed with honey, ginger, citrus and soy sauce

Chicken with Roasted Red Pepper Sauce

Breaded chicken cutlet with a roasted red pepper gravy

***Cordon Bleu**

Breast of chicken stuffed with ham, swiss & fontina cheese and topped with a savory poultry sauce

****Beef Tenderloin (Additional \$2.00 pp)**

Served with a red wine reduction

***Prime Rib (\$1.00 extra for Gold Buffet)**

Slow cooked to perfection, served with au jus and horseradish sour cream

Pork loin Roast w/Rum Sauce

Perfectly seasoned and roasted in house and finished with a dark rum sauce

Cornbread Stuffed Pork Loin

Finished with a honey sweetened mustard sauce

Side Dish Selection

Oven-roasted herbed red skins
Garlic mashed potatoes
Ranch mashed potatoes
Red potatoes in parsley butter
Au gratin potatoes
Sweet potato andouille hash
Rice pilaf
Wild rice medley
Pasta with Vodka cream sauce
Pasta with pesto & sun-dried tomatoes
Pasta in parmesan cream sauce
Pasta with marinara sauce
Pasta with creamy sun-dried tomato sauce
Creamy roasted garlic and cheddar grits
Asiago Risotto
Sautéed vegetable medley
Roasted vegetables
Green beans amandine
Steamed broccoli spears

**Menu includes mixed green salad and fresh baked rolls w/butter

Menu Includes:

China plates, silverware and linen napkins
Cake plates, forks, napkins and cake cutting
Service personnel
Plates & salad presented at buffet line
Water glasses

Beverages

| | |
|------------------------|---------------------|
| Tea & Lemonade Station | \$75 + \$1.25 pp |
| Coffee Station | \$40 + \$.40pp |
| Bar Service | Beer/Wine \$2.50 pp |
| | + Liquor \$3.50 pp |
| Bartender | \$80.00 each |

ASBURY PARK GROVE

Hors d'oeuvres Packages

Silver Package

\$16.95 plus 9.25% tax & 18% gratuity
Choose 5 "Classic" Hors d'oeuvres

Gold Package

\$18.95 plus 9.25% tax & 18% gratuity
Choose 1 "Select" Hors d'oeuvres & 5 "Classic" Hors d'oeuvres

Diamond Package

\$21.95 plus 9.25% tax & 18% gratuity
Choose 2 "Select" Hors d'oeuvres & 5 "Classic" Hors d'oeuvres

Select Hors d'oeuvres

Mini crab cakes with garlic aioli
Bacon wrapped scallops or shrimp
Marinated shrimp
Mini chicken cordon bleu
Shrimp cocktail with lemons and cocktail sauce
Hot crab dip with pita triangles
Coriander lime shrimp
Crostini medley – Beef tenderloin w/horseradish sauce and pork w/mango
Turkey gorgonzola meatballs wrapped w/bacon

Classic Hors d'oeuvres

Fruit display (Seasonal)
Cheese display with crackers
Sausage stuffed mushrooms
Veggie tray with herb dip
Cocktail meatballs
Fried ravioli w/marinara sauce
Pasta w/marinara, vodka or alfredo sauce
Mini quiche tarts
Fried chicken tenders with honey mustard and BBQ dipping sauce
Sesame chicken bites
Roasted vegetable display
Spanikopita
Mini croissants with ham, turkey and roast beef
Warm swiss and bacon dip w/pita
Warm spinach and artichoke dip with pita
Bruschetta Display

ASBURY PARK GROVE

Additional Menu Items

Hors d'oeuvres

- Sausage, cheese and biscuit balls with mustard dipping sauce
- Crostini with sweet peppers and gorgonzola cheese
- Turkey and gorgonzola meatballs wrapped with bacon
- Italian sausage coins with peppers and onions
- Italian crusted chicken strips with marinara sauce
- Roasted eggplant dip with warm pita
- Hummus with warm pita
- Chicken roulade with ricotta and fresh herb stuffing
- Pork, potato and goat cheese skewers
- Baked brie with toasted baguettes
- Buffalo chicken wings with ranch or bleu cheese dressing
- Devilled eggs
- Vegetable squares with puff pastry

Entrees

- Chicken Parmesan
- Stuffed chicken with ricotta cheese and herbs
- Barbecued chicken
- Herb baked chicken
- Fried chicken
- Balsamic glazed chicken
- Roast pork loin with apples
- Smothered pork chops
- Carolina pulled pork
- Beef tenderloin with red wine demi glaze
- Balsamic glazed salmon
- Oven poached salmon with cucumber sauce
- Parmesan and herb crusted baked white fish
- Lasagna
- Stuffed shells with ricotta
- Chicken enchiladas

Side Dishes

- Parmesan roasted potatoes
- Roasted sweet potatoes
- Wild rice with dried cranberries and toasted pumpkin seeds
- Red beans and rice
- Baked macaroni with cheese
- Couscous with zucchini and herbs
- Collard greens
- Sautéed asparagus (seasonal)

Food Stations

- Pasta station with assorted pastas and sauces
- Mashed potato or baked potato station with assorted toppings
- Carving station – Choose from prime rib, beef tenderloin, pork tenderloin, brown sugar glazed ham or roast turkey breast
- Fajita or taco station
- Dessert station with assorted mini desserts
- Chocolate fountain station with assorted dippers