



HOLIDAY
CELEBRATIONS

HILTON ASHEVILLE
BILTMORE PARK

Buffets

CREATE YOUR OWN BUFFET

Our Holiday buffets include coffee, tea, water, assorted rolls and butter

1 Entree | \$30 / 2 Entrees | \$34.50 / 3 Entrees | \$38

MAINS

Grilled Chicken, Gorgonzola Cream Sauce
Baked Salmon, Tomato-Fennel Jam
Turkey Breast, Pan Gravy, and Cranberry Chutney
Pork Loin, Spiced Pineapple-Brown Sugar Rub
Baked Ham, Maple Bourbon Glaze
Marinated Flank Steak, Red Wine Demi
Cheese Ravioli, Roasted Vegetables, 3-hour Romas, Spinach and Peas (Veg)
Slow Roasted Beef Prime Rib, Horseradish Cream, (+\$7pp, +\$85/chef attendant)

SOUP & SALAD: Choose 2

Roasted Red Pepper and Smoked Gouda Bisque
Potato Leek Soup
Garden Salad, Lemon Herb Vinaigrette
Traditional Caesar Salad
Kohlrabi, Brussel Sprout and Carrot Slaw
Pasta Salad (Chef's Whim)

SIDES: Choose 2 (additional sides \$3 per person)

Smoked Gouda Mac and Cheese
Roasted Garlic Mashed Yukon Potatoes
Baked Sweet Potatoes with Cinnamon-Honey-Butter
Sauteed Green Beans with 3-hour Romas
Honey-Tabasco Collards
Roasted Autumn Squash Medley
Traditional Sweet Potato Casserole with Pecan Streusel +\$2

DESSERTS: Choose 1 (additional desserts \$2 per person)

Toffee and Kahlua'd Chocolate Mousse Cake
Caramel Apple Pie
Crème Brule Cheesecake
Bourbon Pecan Pie
Reese's Peanut Butter Pie
White Chocolate - Cherry Bread Pudding with Caramel Sauce

*All menus are for a minimum of 20 guests. Service time is for 2 hours.
21% service charge & 7% sales tax in addition to menu price.*

Buffets

HOLIDAY BRUNCH | \$20/person

Served with coffee, tea, water, assorted rolls and butter

Assorted Muffins and Pastries

Fresh Fruit

Rocket Salad with Apples, Cranberries, Pine Nuts, and Gorgonzola

White Balsamic Vinaigrette

Stuffed French Toast with Blueberries and Cream Cheese

Scrambled Eggs with Salsa Fresca

Bacon and Sausage

Sweet Potato and Turkey Hash

Local Mulled Apple Cider

Enhance your Brunch with a Chef attended station

Omelets and Local Eggs cooked to order | \$7/person

Huevos Rancheros | \$8.50/person

(Chef Attendant fee | \$85, 1 chef per 35 guests)

Add a Bottomless **MIMOSA BAR** | \$10/person

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Plated Lunch & Dinner

*Our Holiday Plated Lunch and Dinner includes coffee, tea, water,
assorted rolls and butter*

SOUP & SALAD: Choose 1

Roasted Red Pepper and Smoked Gouda Bisque

Potato Leek Soup

Garden Salad, Lemon Herb Vinaigrette

Traditional Caesar Salad

ENTRÉE: Choose 1 (served with Chef's selection of sides)

(Multiple choices add \$3 per person)

Grilled Chicken, Gorgonzola Cream Sauce | \$19/28

Baked Salmon, Tomato-Fennel Jam | \$21/29

Turkey Breast, Pan Gravy and Cranberry Chutney | \$23/28

Pork Loin, Spiced Pineapple-Brown Sugar Rub | \$25/32

Cheese Ravioli, Roasted Vegetables, 3-hour Romas, Spinach and Peas (Veg) | \$18/26

Mixed Grill: Petit Filet and Seared Salmon, Rosemary Demi | \$29/37

DESSERT

Pumpkin, Sweet Potato and Pecan Praline Tart

A La Mode with Caramel Sauce

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Reception

\$52.00/per person++ (\$42.00 without the Reception Hour)

1 HOUR WELCOME RECEPTION:

CHEF'S SELECTION OF 2 BUTLER PASSED HORS D'OEUVRES:

ARTISAN DISPLAY

Regional Farm and Imported Cheeses
Garnished with Seasonal Fruits and Nuts
Spinach Artichoke Dip with Tortilla Chips
Crisp Vegetable Crudités, Sriracha Tzatziki

CARVING BOARD (Choose 2)

The following menu selections will be carved to order by a chef attendant for \$85/chef

Roasted Turkey Breast with Pan Gravy, Cranberry Chutney
Baked Ham, Maple Bourbon Glaze
Pork Loin, Spiced Pineapple-Brown Sugar Rub
Baked Salmon with Tomato-Fennel Jam
Slow Roasted Beef Prime Rib with Horseradish Cream, (+\$4pp)

ACCOMPANIMENTS

Assorted Rolls and Naan
Garden Salad or Traditional Caesar Salad
Sautéed Green Beans with 3-hour Romas
Garlic and Herbed Red Skin Potatoes

DESSERT STATION

Caramel Apple Pie and Red Velvet Cake
White Chocolate - Cherry Bread Pudding with Caramel Sauce
Petite Fours
Hot Mulled Apple Cider
Freshly Brewed Regular and Decaffeinated Coffees

*Menu is for a minimum of 30 guests. (Under 30 available with a customized menu)
Service time is for 2 hours. 21% service charge & 7% sales tax in addition to menu price.*

Reception

A SWEET RECEPTION

\$16.00/per person++

Red Velvet Cake
Creme Brule Cheesecake
Bourbon Pecan Pie
White Chocolate - Cherry Bread Pudding with Caramel Sauce

Cinnamon Apple Short Cake Station
Sauteed Granny Smith Apples, Cinnamon, Fluff Scratch Biscuits and Chantilly Cream
(Made to order by a chef attendant for \$85/chef)

Hot Mulled Apple Cider
Hot Chocolate
Regular and Flavored Coffees
Chocolate Dipped Spoons
Whipped Cream and Peppermint Crumbles

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Non-Alcoholic Beverages

Freshly Brewed Coffee- Regular/ Decaffeinated | \$43/gallon

Select Hot Teas | \$30.00

Iced Tea or Homemade Style-Lemonade | \$34/gallon

Fruit Punch with Decorative Fresh Cut Fruit | \$25/gallon

Fruit Infused Water | \$35

Sparkling Non-Alcoholic Fruit Punch with Decorative Fresh Cut Fruit | \$30/gallon

Orange, Apple, V8, Cranberry or Tomato Juice | \$35/gallon

Individual Bottled Juices | \$3/each

Assorted Soft Drinks | 2.95/each

Natura Filtered Water | \$18/gallon

Bottled Water | \$3.50/each

Red Bull Energy Drink | \$4.50/each

Individual Milk Cartons | \$2.50/each

Hot or Cold Apple Cider | \$30/gallon

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Hosted Bar

PREMIUM BRANDS

Smirnoff Vodka, Jim Beam, Beefeater's Gin, Dewar's Scotch, Bacardi Light Rum, Jose Cuervo Gold Tequila, Seagram's 7 Whiskey

1 Hour | \$25
2 Hours | \$30
3 Hours | \$37
4 Hours | \$42

DELUXE BRANDS

Absolut Vodka, Jack Daniels, Bombay Gin, Chivas Regal Scotch, Myers Rum, 1800 Tequila, Crown Royal Whiskey

1 Hour | \$29
2 Hours | \$37
3 Hours | \$42
4 Hours | \$47

DOMESTIC BEERS (CHOOSE 3)

Budweiser, Bud light, Becks, Highland Brewery Products & other select local beers. Michelob Ultra, Miller Lite, Coors Lite, Yuengling

IMPORTED BEERS (CHOOSE 2)

Stella Artois, Corona Extra, Heineken

LOCAL BOTTLES / CANS (*SUBJECT TO CHANGE)

Hi Wire IPA, Sierra Nevada Pale Ale, Asheville Brewing Shiva IPA, Greenman ESB, Greenman Porter
•We are always rotating local beers and specific beers may be subject to change. In case of client inquiry, please just ask for current selections when detailing
•We are happy to provide most any local beers from Asheville breweries. We may require the guest to pre-purchase requested beers by the case if it is not carried at our lobby bar.

PREMIUM WINES | \$28/BOTTLE

Trinity Oaks: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir and White Zinfandel

DELUXE WINES | \$39/BOTTLE

Pighin Pinot Grigio, Dark Horse Chardonnay, Chateau St. Michelle Merlot, Dark Horse Cabernet, White Haven Sauvignon Blanc, La Crema Pinot Noir

Staffing Fee: Bartender | \$100/4 Hours - *Waived if Bar sales meet \$400 minimum*

Additional Bartender | \$75/ 4 Hours

Bar Set-up | \$100/ bar (flat fee)

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Consumption Bars

HOSTED BAR

Premium Brands | \$7
Deluxe Brands | \$8
Domestic Beer | \$4
Soft Drinks & Juices | \$2
Requested Liquors | Varies

Premium Wines | \$7
Deluxe Wine | \$9
Imported Beer | \$5
Bottled Waters | \$3

THE CASH BAR

Premium Brands | \$8
Deluxe Brands | \$9
Domestic Beer | \$5
Soft Drinks & Juices | \$3
Cordials (optional) | \$10

Premium Wines | \$8.
Deluxe Wine | \$10
Imported Beer | \$6
Bottled Waters | \$4
Requested Liquors | Varies

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Hilton Asheville Biltmore Park

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