



Special Event Menu

Welcome. Our event space offers a unique destination in the heart of downtown Asheville, featuring the breathtaking beauty of the Blue Ridge Mountains from our fourth-floor location at the Cambria Hotel Downtown Asheville. With 5,700 square feet of modern, flexible event space – we can accommodate meetings of all sizes, banquets, special events and more! We are proud to present to you our eclectic culinary creations, fresh from the kitchen of Hemingway's Cuba, prepared by our experienced culinary team. Our flexible catering offerings allows you to customize your menu to your tastes, please do not hesitate to ask about further customization. Our experienced and professional Event Planning team is committed to assist you every step of the way. Please contact salescoordinator@FIRCGroup.com for more information.



*23% gratuity/SVC & 7% sales tax will be added to all food, beverage & applicable fees. Prices are subject to change.
All equipment prices are listed per day and do not include applicable sales tax.*

BREAKFAST- BUFFETS

Breakfast buffets are 60 minutes of continuous service designed for 20 or more people. Buffets include Dynamite Roasting Co. coffee (regular and decaf), Tazo® tea, orange, and cranberry juice. All prices are per person unless otherwise noted. If ordering for less than 20 people, a labor fee will apply

BLUE RIDGE BREAKFAST BUFFET

- Steel-cut oatmeal, blueberries, brown sugar, cinnamon, honey, cream
 - Greek yogurt, seasonal berries, granola
 - Seasonal fruit salad
 - Assorted pastries and bagels

HAYWOOD BREAKFAST BUFFET

- Scrambled fresh farm eggs
- Applewood bacon and sausage
 - Breakfast potatoes
- Freshly baked mini blueberry muffins
 - Fresh fruit salad

RISE AND SHINE BUFFET

- Greek yogurt & seasonal berries
- Freshly baked biscuits, butter, jam
 - add gravy for an upcharge*
 - Scrambled fresh farm eggs
- Applewood bacon and sausage
 - Pancakes
- assorted breakfast pastries, muffins & croissants

BREAKFAST BUFFET ENHANCEMENTS

- Add scrambled eggs or bacon
- Add Beyond® sausage to a buffet
- Assorted breakfast cereals *with milk*
- Steel cut oatmeal *blueberries, brown sugar, cinnamon, honey, cream*
- Grits *served with cheddar cheese*
- Greek yogurt & seasonal berries
- Assorted whole fruit
- Pancakes
- BLT+E *croissants bacon, lettuce tomato + egg*
- Assorted breakfast pastries, muffins & croissants
- Assorted bagels *served with cream cheese; butter & jam*
- Freshly baked biscuits *butter, jam*
- Biscuits and gravy

BRUNCH - PLATED |

For parties larger than 20, please fill out name card template indicating guest's entrée selection by 7 days prior to event. Client is responsible for providing entrée cards that indicate each individual's entrée selection for all parties over 20 guests. Hemingway's can work with you to create entrée cards for a small fee. Our event team will create custom menus with your selections for each guest to order from at the time of the event.

Includes fresh baked muffins and Danish, water, coffee & iced tea.

STARTERS - SELECT TWO

For parties less than 20, please select two items.

For parties larger than 20, please select one item.

An additional starter may be added for an upcharge

- **Tomato Bisque** fresh, seasonal ingredients
- **Caesar Salad** romaine, parmesan, herbed croutons, traditional Caesar dressing
- **Mixed Green salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette
 - **Seasonal Fruit Salad**
- **Yogurt Parfait** Greek yogurt, seasonal berries & granola

ENTRÉES - SELECT THREE

For parties larger than 20 Entrée selections are due 7 days prior to event.

An additional entree may be added for an upcharge

- **Veggie Burger** vidalia onions, lettuce, tomato, herbed mayo, breakfast potatoes
- **Breakfast Croissant Sandwich** choice of sausage or bacon, scrambled eggs, American cheese, breakfast potatoes
- **Vaca Frita Hash Con Huevos** pan fried shredded skirt steak, mojo, onions, peppers, cheddar cheese, crispy potatoes, over easy egg
- **Pilar's Double Burger** American cheese, lettuce, tomato, onions, 1000 Island dressing, breakfast potatoes
add over easy egg + upcharge
- **Cuban Breakfast** scrambled, breakfast potatoes, Cuban toast and choice of ham croquettes, bacon, or sausage
- **Buttermilk Pancakes** choice of plain, strawberry, blueberry or chocolate chip pancakes, syrup & butter, choice of ham croquettes, bacon, or sausage

DESSERTS - SELECT TWO

For parties less than 20, please select two items.

For parties larger than 20, please select one item.

An additional dessert may be added for an upcharge

- **Churros** fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce
- **Pastelitos de Guayaba** guava pastry
- **Seasonal Cheesecake**
- **Fresh Berries and Cream**

LUNCH- BUFFETS

Includes freshly brewed iced tea. All prices are per person unless otherwise noted. Buffets are 60 minutes of continuous service designed for 20 or more people. All prices are per person unless otherwise noted. If ordering for less than 20 people, a labor fee will apply.

BULL MOUNTAIN SANDWICH BUFFET |

- sliced turkey, sliced ham, chicken salad
- sliced cheddar, American & Swiss cheese
- Boston lettuce, tomato, red onion, sliced pickles
- Lusty Monk mustard, mayonnaise
- hearty country white bread, whole wheat bread
- individual bags of assorted chips
- chocolate chip cookies, peanut butter cookies

**Add gluten free bread for upcharge fee*

SOUTH OF THE BORDER BUFFET |

- roasted corn and jicama salad
- sautéed peppers and onions
- black beans & cilantro lime rice
- sliced roasted chicken and marinated steak
- cheddar cheese, fresh jalapeño, sour cream, shredded lettuce, salsa
- flour tortillas
- cinnamon churros with dark chocolate dipping sauce

**add Beyond® meat crumbles for upcharge fee*

CAMBRIA LUNCH BUFFET |

- mixed greens, baby tomatoes, cucumbers, radishes, croutons, ranch dressing and red wine vinaigrette
- lemon-seared breast of chicken, sautéed broccolini, caramelized onions
- risotto with mushrooms, spinach, roasted red peppers and parmesan cheese
- seasonal cheesecake tarts, chocolate chip cookies

PILAR'S BURGER BUFFET |

- mixed greens salad, baby tomatoes, cucumbers, radishes, croutons, ranch dressing and red wine vinaigrette
- brioche bun, Boston lettuce, sliced tomatoes, sliced onions, sliced pickles, ketchup
- cheddar, American and Swiss cheese
- individual bags of assorted chips
- lemon crumb dessert bars & peanut butter cookies

Select Two:

- burger patty: ground beef, frita cubana or veggie
- sauce: 1000 island, herb mayo, sriracha aioli, Lusty Monk mustard, yellow mustard

Additional Toppings for an upcharge fee

- gluten free sliced bread
- sautéed mushrooms
- applewood bacon
- avocado
- caramelized onions

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LUNCH- PLATED

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Our event team will create custom menus with your selections for each guest to order from at the time of the event. Includes water, coffee & iced tea.

HEMINGWAY'S PLATED LUNCH |

STARTERS - SELECT TWO

For parties less than 20, please select two items. For parties larger than 20, please select one item.
An additional starter may be added for an upcharge

- **Tomato Bisque** fresh, seasonal ingredients
- **Caesar Salad** romaine, parmesan, herbed croutons, traditional Caesar dressing
- **Mixed Green Salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette

ENTRÉES - SELECT THREE

For parties larger than 20 Entrée selections are due 7 days prior to event
An additional entree may be added for an upcharge

- **Veggie Burger** onions, lettuce, tomato, herbed mayo, French fries
- **Herb Seared Salmon** herbed couscous pilaf, roasted vegetable medley, citrus butter
- **Roasted Chicken** creamy penne, broccolini, rosemary brown butter sauce
- **Pilar's Double Burger** American cheese, Boston lettuce, tomato, onions, 1000 Island, French fries
- **Arroz Con Pollo** yellow rice, roasted chicken thighs, roasted red peppers, green olives, sweet peas
- **El Cubano Sandwich** sweet ham, Swiss cheese, slow roasted pork, pickles, mustard, French fries

DESSERTS - SELECT TWO

For parties less than 20, please select two items. For parties larger than 20, please select one item.
An additional dessert may be added for an upcharge

- **Flourless Espresso Cake**
- **Seasonal Cheesecake**
- **Chocolate Chunk Brownie**
- **Churros** fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce
- **Traditional Flan** coconut and pineapple

WORKING PLATED LUNCH |

Menus provided at event start for each guest to choose one starter and one sandwich and collected at 10AM.

STARTERS

- **Tomato Bisque** fresh, seasonal ingredients
- **Mixed Green Salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette

SANDWICHES

Bread Choices: Hearty Country White, Whole Wheat, Spinach Wrap, Gluten Free (upcharge)

- **ALT-** avocado, Boston lettuce, tomato, herbed mayo
- **Chicken Salad** - Boston lettuce, tomato
- **Club** - roasted turkey, ham, bacon, Boston lettuce tomato, Swiss cheese, herbed mayo

DESSERTS

served family style

- **Flourless Espresso Cake**
- **Seasonal Cheesecake**

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DAY OF BOXED LUNCH |

Menus provided at event start and collected at 10AM. Lunch is served at 12pm or later.

Includes assorted chips, assorted sodas, chocolate chip cookie.

SANDWICHES

Bread Choices: Hearty Country White, Whole Wheat, Spinach Wrap, Gluten Free for an upcharge fee

- **ALT**- avocado, Boston lettuce, tomato, herbed mayo
- **Chicken Salad** - Boston lettuce, tomato
- **Club** - roasted turkey, ham, bacon, Boston lettuce, tomato, Swiss cheese, herbed mayo

MEETING BREAKS

Break price is per person and based on 30 minutes of continuous service.

SWEET AND SALTY

- assorted candy & granola bars
- house made chocolate chunk brownies, lemon bars
- assorted individually packaged nuts, assorted bags of chips
- assorted soft drinks, bottled water

HEALTHY CHOICES

- hummus with seasonal veggies
- build-your-own yogurt parfait with seasonal fruit, granola
- assorted soft drinks and bottled water

FULL SNACK TRAY

- assorted charcuterie & cheese with traditional accompaniments
 - sliced seasonal fruit & berries
- assorted individually packaged snacks & chips
 - assorted soft drinks, bottled water

A LA CARTE BREAK SNACKS

Sliced Seasonal Fruits and Berries

Vegetable Crudit - with ranch dipping sauce & hummus

Charcuterie and Cheese

Fruit and Cheese

Burger Sliders – potato roll, Boston lettuce, 1000 island

Assorted Freshly Baked Cookies

Chocolate Dipped Strawberries

Chocolate Truffles 20 pieces

Assorted Whole Fruit

Assorted Candy Bars & Granola Bars

BEVERAGES   LA CARTE

Dynamite Roasting Co. coffee- regular and decaf

Assorted hot Tazo® teas

Assorted soft drinks & bottled water

Orange, cranberry & grapefruit juices

Iced tea

CONTINUOUS BEVERAGE SERVICE

Half Day Service 4hrs | All Day Service 8hrs |

Includes Dynamite Roasting Co. coffee (regular and decaf), assorted hot Tazo® teas, bottled sparkling & still water and assorted Coke® products

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DINNER - BUFFETS

Includes freshly brewed iced tea & dinner rolls.

Dinner buffets are 60 minutes of continuous service, designed for 20 or more guests. If ordering for less than 20 guests, a labor fee will apply

BATTERY HILL |

STARTERS

- **Tomato Bisque** fresh, seasonal ingredients
- **Mixed Green Salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette

ENTRÉES

- Mojo Pulled Pork
- Roasted Chicken Breast

ACCOMPANIMENTS

- Chefs Seasonal Roasted Vegetables
 - Specialty Mac N Cheese
- Creamy Stone Ground Grits

DESSERTS

- Seasonal Cobbler with Whipped Cream
 - Flourless Espresso Cake

CAMBRIA BUFFET |

STARTERS

- **Tomato Bisque** fresh, seasonal ingredients
- **Caesar Salad** romaine, parmesan, herbed croutons, traditional Caesar dressing
- **Mixed Green Salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette

ENTRÉES

- Herb Seared Atlantic Salmon
- Roasted Beef Tenderloin

ACCOMPANIMENTS

- Chefs Seasonal Roasted Vegetables
 - Herbed Couscous Pilaf
- Yukon Gold Mashed Potatoes

DESSERTS

- Lemon Crumb Dessert Bars
 - Seasonal Cheesecake

HEMINGWAY'S BUFFET |

STARTERS - SELECT TWO

An additional starter may be added for an upcharge

- **Tomato Bisque** fresh, seasonal ingredients
- **Caesar Salad** romaine, parmesan, herbed croutons, traditional Caesar dressing
- **Mixed Green Salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette

ENTRÉES - SELECT TWO

An additional entree may be added for an upcharge

- **Vaca Frita** pan fried and shredded skirt steak, red onion chimichurri
- **Ropa Vieja** shredded beef stew, slow braised with mixed peppers and onions
- **Arroz Con Pollo** yellow rice, roasted chicken thighs, roasted red peppers, green olives, sweet peas

SIDES - SELECT ONE,

An additional side may be added for an upcharge

- Congri - white rice simmered with black beans and bacon
 - White rice and black beans
- Yuca Frita - yuca fries, garlic aioli
- Maduros - fried sweet plantains

DESSERTS- SELECT ONE

An additional dessert may be added for an upcharge

- **Churros** - fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce
 - Seasonal Cheesecake
 - Flourless Espresso Cake

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DINNER – PLATED

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All plated dinners include water, coffee, iced tea & dinner rolls.

BILTMORE PLATED DINNER |

STARTERS - SELECT TWO

For parties less than 20, please select two items. For parties larger than 20, please select one item.

An additional starter may be added for an upcharge

- **Tomato Bisque** fresh, seasonal ingredients
- **Corn Chowder**
- **Caesar Salad** romaine, parmesan, herbed croutons, traditional Caesar dressing
- **Mixed Green Salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette
- **Wedge Salad** baby iceberg, blue cheese crumbles, ranch dressing

ENTRÉES - SELECT TWO

For parties larger than 20 Entrée selections are due 7 days prior to event

An additional entree may be added for an upcharge

- **Pan Roasted Chicken Breast** rosemary brown butter, Yukon gold mashed potatoes, sautéed broccolini
- **Roasted Beef Tenderloin** red wine bordelaise, chefs seasonal roasted vegetables, Yukon gold mashed potatoes
(supplemental upcharge per order)
- **Herb Seared Atlantic Salmon** citrus butter, sautéed broccolini, herbed couscous pilaf
- **Brined Pork Tenderloin** creamy stone ground grits, wilted spinach & a apple ginger chutney
- **Fettuccine Pasta (vegetarian)** roasted red peppers, onions, mushrooms, baby spinach in a lemon butter sauce

DESSERTS- SELECT TWO

For parties less than 20, please select two items. For parties larger than 20, please select one item.

An additional dessert may be added for an upcharge

- **Seasonal Cheesecake**
- **Flourless Espresso Cake**
- **Seasonal Fruit Crisp**

HEMINGWAY'S PLATED DINNER |

STARTERS - SELECT TWO

For parties less than 20, please select two items. For parties larger than 20, please select one item.

An additional starter may be added for an upcharge

- **Yuca Frita** yuca fries, garlic aioli
- **Croquetas de Jamón** ham croquettes
- **Empanada de Pollo** roasted pulled chicken
- **Empanada de picadillo** picadillo ground beef
- **Mixed Green Salad** cucumbers, baby tomatoes, radishes, red wine vinaigrette
- **Ensalada de Aguacate y Piña** caramelized pineapple, avocado, pickled red onions, red wine vinaigrette

ENTRÉES - SELECT TWO

For parties larger than 20 Entrée selections are due 7 days prior to event

An additional entree may be added for an upcharge

- **Vaca Frita** pan fried and shredded skirt steak, red onion chimichurri, white rice and black beans
- **Ropa Vieja** shredded beef stew, slow braised with mixed peppers and onions, brown butter broccolini, white rice
- **Arroz Con Pollo** yellow rice, roasted chicken thighs, roasted red peppers, green olives, sweet peas
- **Fettuccine Pasta (vegetarian)** sweet onions, roasted red peppers, mushrooms, baby spinach in a lemon butter sauce

DESSERTS- SELECT TWO

For parties less than 20, please select two items. For parties larger than 20, please select one item.

An additional dessert may be added for an upcharge

- **Churros** fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce
- **Traditional Flan** coconut and pineapple
- **Seasonal Cheesecake**
- **Cake de Ron** rum-soaked pound cake with blackberry sauce

Receptions

Reception Displays

Price per tray each tray serves 25 people.

- Fresh Seasonal Veggies and Hummus Display
 - Fresh Fruit Display
 - Cheese And Fruit Display
- Charcuterie And Handcrafted Cheese Display
- Mojo Chicken Wings & Dipping Sauce Station

Hand Passed or Stationary Hors d'oeuvres.

Priced per 25 pieces.

- Yuca Frita *yuca fries, garlic aioli*
 - Cuban Deviled Eggs
 - Mushroom Vol Au Vent
- Pineapple, Shrimp, Tomato Skewers with Salsa Verde Sauce
 - Ham Croquettes
 - Palomilla Steak Satay Skewers
- Vaca Frita sliders *pan seared, shredded skirt steak, sriracha aioli*
- El Cubano Sliders *swiss cheese, sweet ham, slow roasted pork, pickles, and mustard*
 - Empanadas De Res *picadillo ground beef*
 - Empanadas De Pollo *pulled chicken*

Sweet Hors d'oeuvres Trays

Guava cheesecake tray with chocolate sauce - 20 pieces

Churros Display with dulce de leche sauce - 20 pieces

Seasonal Brownie - 20 pieces



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Bar Menu

Hosted Bar- charged on consumption:

Open bar for guests- beer & wine charged to hosted card per bottle opened. Cocktails charged to hosted card as ordered.

One bartender is required per 40 guests.

One bartender fee for up to three hours

Separate fee for each additional hour

Hosted Bar- per person package:

House Package per person, per hour- includes 3 wines, 5 beers & house spirits + mixers for up to 3 hours

Premium Package per person, per hour- includes 3 wines, 5 beers and premium spirits + mixers for up to 3 hours

One bartender is required per 40 guests.

One bartender fee for up to three hours

Separate fee for each additional hour

Cash Bar- for up to 40 guests:

Beverages paid for by the individual guest: price + tax & gratuity/service charge

One bartender and one cashier are required per 40 guests

and for up to three hours.

Each additional hour for bartender & cashier will have a small fee

WINE:

NV Perelada Brut Cava

NV Clos Amador Cava Rosé Tendre

2021 Eroica Columbia Valley Riesling, Washington

2020 Solena, Pinot Gris, Oregon

2019 Black's Station Chardonnay, California

2019 Cambria Katherine's Vineyard Chardonnay, CA

2020 Senda Verde, Albarino, Rías Baixas, Spain

2021 Kings Ridge, Pinot Noir, Oregon

2020 One Stone Cellar, Cabernet Sauvignon, CA

2019 Bodegas Juan Gil, Jumilla, Monastrell, Spain

2020 Matilda Nieves, Ribeira Sacra, Mencia, Spain

FOREIGN & DOMESTIC BEER

• Dos Equis Lager Special, Mexico

• Stella Artois Lager, Belgium

• Bud Light, MO

• Miller Lite, WI

• Michelob Ultra, MO

• Heineken 0.0 N/A

ENHANCEMENTS:

Champagne Toast Service | (approx. 4 glasses per bottle)

Bloody Mary's | House vodka or premium vodka

Mimosas & Bellinis| orange juice & peach puree |

House Mojitos & Daiquiris |

LOCAL & REGIONAL BEER |

• Bold Rock Seasonal Cider, Mills River

• Sierra Nevada Pale Ale, Mills River

• New Belgium Fat Tire, Asheville

• Fruit Smash Local Seltzer (assorted flavors)

• Wicked Weed Pernicious IPA

• Hi-Wire Low Pitch IPA

• HiWire Bed of Nails Brown Ale

• Ginger's Revenge Seasonal Ginger Beer

• Boojum Passionfruit Guava Gose

HOUSE SPIRITS

Old Fashioned, Margarita, Mojito, 2oz Rocks pour, Manhattan & Martini, Mule, Double house

• Vodka, Gin, Silver Rum, Silver Tequila, Bourbon

PREMIUM SPIRITS

Old Fashioned, Margarita, Mojito, 2oz Rocks pour, Manhattan & Martini, Mule, Double premium

• Dewar's 12 year Scotch

• Crown Royal Whiskey

• Maker's Mark Bourbon

• Tito's Vodka

• Tanqueray Gin

• Hazel 63 Rum

• Espolòn Reposado Tequila

All alcohol is subject to availability and substitutions may be made if necessary

A corkage fee per 750ml bottle will be charged for any bottle opened in the event space. This must be approved and pre-arranged through our event coordinator

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Audio Visual

All equipment prices are listed per day and do not include applicable sales tax.
All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates.
Outside A/V requires approval and may be subject to additional A/V fees.

PACKAGES LABOR: SET UP/STRIKE FEE
MEETING ROOM PRESENTATION PACKAGE
av cable lot, projector stand, LCD projector, tripod screen

PROJECTOR SUPPORT PACKAGE
av cable lot, tripod screen, projection stand

BALLROOM SOUND SYSTEM PACKAGE (FULL ROOM COVERAGE)
audio cable lot, 2 speakers, 2 speaker stands, 6-10 channel mixer

BREAKOUT ROOM SOUND PACKAGE (HALF ROOM COVERAGE)
audio cable lot, powers speaker, speaker stand, 4 channel mixer

DUAL PRESENTATION PACKAGE
av cable lot, 2 projection stands, 2 LCD projectors, 2 tripod screens, HDMI DA

DUAL PROJECTION SUPPORT PACKAGE
av cable lot, 2 projection stands, 2 tripod screens, HDMI DA

THE ARCADE PACKAGE (ALL INCLUSIVE PACKAGE)
-Video: *av cable lot, 2 projection stands, 2 LCD projectors, 2 tripod screens, HDMI DA*
-Audio: *audio cable lot, 2 powered speakers, 2 speaker stands, 6-10 channel mixer, computer audio support, wireless microphone, wired podium microphone*
-Meeting Support: *wireless presenter remote, podium, extension cord & power strip at podium*
-Labor: set/strike included

Audio Visual

ADD ONS PRICES DO NOT INCLUDE SET/STRIKE FEE

- CONFERENCE SPEAKER PHONE
 - LAPTOP COMPUTER
- WIRELESS PRESENTER REMOTE
 - PERFECTCUE REMOTE
- SPEAKER TIMERS SYSTEM WITH LARGE DISPLAY
 - PODIUM
 - POWERED SPEAKER
- PRESIDENTIAL/EXECUTIVE MICROPHONE
 - WIRED MICROPHONE (mic only)
- WIRELESS MICROPHONE (lavalier or handheld)
 - 4 CHANNEL MIXER
 - 6-10 CHANNEL MIXER
 - 12-16 CHANNEL MIXER
 - 12-16 CHANNEL DIGITAL MIXER
- LED ACCENT LIGHT (decor up lighting)
LED WASH LIGHT
- DRAPE - BLACK, GREY, OR WHITE (10'x16')
- POST-IT® FLIP CHART PACKAGE per day flip chart easel, markers,
Post-It® flip chart pad
- FLIP CHART PACKAGE flip chart easel, markers, flip chart pad
 - 6-8' TRIPOD SCREEN
 - 6 x 10"6" FAST-FOLD® SCREEN
 - 2000-4000 LUMEN PROJECTOR
 - 4500-6500 LUMEN PROJECTOR
 - 40"-46" LCD MONITOR
 - 50"-55" LCD MONITOR
 - 60"-65" LCD MONITOR
- VIDEO SWITCHERS WITH CAPTURE CARD
 - VIDEO DISTRIBUTION AMPLIFIER (DA)
 - 12x12 Dance Floor

Powerstrips & Extension cords

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TERMS & CONDITIONS

OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up. Cambria Hotel Downtown Asheville is not responsible for any additional vendor fees.

Cake vendors must deliver the cake to its final location. All outside desserts/cakes are subject to a \$5 per person cutting/serving fee. Any unauthorized outside food and/or beverage will be subject to a \$100 fee (under 24 guests). For events with over 25 guests, the fee is \$5 per person.

DECORATIONS, ENTERTAINMENT & SECURITY

Any personal property brought onto the Restaurant's premises and left at the conclusion of event shall be the sole risk of the guest. Hemingway's Cuba will not be held liable for any loss or damage to any such property for any reason. Floral, centerpieces and other decorations may be arranged by the client through outside vendors.

AUDIO / VISUAL

All equipment prices are listed per day and do not include applicable sales tax. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates. Outside A/V requires approval and may be subject to additional A/V fees.

DRONE PHOTOGRAPHY

Drone photography is not permitted.

GUARANTEES, SERVICE CHARGE & TAX

Food and beverage prices are subject to a 23% service charge and 7% state sales tax. Final guaranteed attendance is due by seven (7) business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure provided at contract signing or most recent number will become the guarantee. Custom menus require a three-week minimum lead time and will be priced at market value. All requested chef attended stations/buffets require a minimum of one chef per 40 persons and are subject to \$125 per hour charge. Events canceled within 72 hours will be billed at 100%.



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