

ALPINE ART CENTER

WEDDINGS & EVENTS & RECEPTIONS



450 SOUTH ALPINE HIGHWAY

SUITE 100

ALPINE, UT 84004

PHONE 801-763-7173

www.alpineartcenter.com

jill@alpineartcenter.com

Pricing Information

-----Rental Fee-----

Monday-Wednesday

10am-3pm: \$800
5pm-10pm: \$1200
10am-10pm: \$1600

Thursday

10am-3pm: \$800
5pm-10pm: \$1600
10am-10pm: \$2000

Friday-Saturday

10am-3pm: \$1000
5pm-10pm: \$1800
10am-10pm: \$2200

Rental Includes:

Banquet Room
10 Round Tables 60"
2 Banquet Tables 8'
Teakwood Chairs
Cake Table
Buffet Area
Sign In Table
Access to Art Gallery
Event Hostess

Bride's Room
Groom's Room
Set-Up & Take Down
Microphone
Sound System
3 Floor Easels
Full access to gardens for photography
*72" Polyester linen overlays
10 Off White Floor length linens

* Polyester overlay linen colors: White, Ivory, Black, Red, Forest Green, and Burgundy. Additional colors available for additional price.

Ending time for day events and starting time for evening events will be strictly adhered to.
Times listed above include setup and takedown.

Additional tables, linens, dinnerware, and chairs may be rented for an additional charge. Holidays are subject to a higher rental fee. Inquire with Event Director for pricing.

Prices effective: August 1st, 2018. Price does not include local sales tax (6.75%). *Pricing and tax subject to change.*

Policies

Business Hours:

The Alpine Art Center is open Monday-Friday from 9am-5pm by appointment only. To schedule a tour, visit the venue, or finalize your event call 801-763-7173. Please schedule appointments.

Reserving Your Date:

To reserve a date, a deposit of half the rental fee is required and contract must be signed. Payments may be made by cash, check, or credit card. We currently accept VISA, MASTERCARD, and DISCOVER.

Final payments for events will be made 2-3 weeks prior to event date on a business day.

Cancellation, Refunds, and Transfers:

All cancellations and transfers are subject to a \$100 administrative fee. All cancellations must be made in writing or sent to jill@alpineartcenter.com. Rental items and catering are non-refundable once paid for. The deposit is non-refundable.

Extended Rental Hours:

You may extend your rental time for \$150/hr.

Ceremonies & Outdoor Receptions:

Indoor ceremony	(Includes rehearsal, chair set up take down, music, and shepherd hooks)	\$175
Outdoor ceremony	(Includes rehearsal, chair set up take down, music, and shepherd hooks)	\$225
Outdoor Reception	(Includes 10 tables, black iron rod chairs, music, set up and take down)	\$300

**Outdoor Reception will be charged if 5 or more tables are set up outdoors and/or if the food is served outdoors.*

Catering:

The Alpine Art Center does in house catering. We have an excellent staff that prepares your food on location so that it is the best possible for your event. We use the freshest and highest quality products to insure your complete satisfaction. For self-catered events, a security deposit of \$200 is required and will be returned upon satisfactory inspection of facility after event. This also includes following all rules outlined in the contract.

Alcohol Service:

When alcohol is brought into the Alpine Art Center, there is an alcohol fee of \$200. There is no exception as to whether it is one toast of champagne or service all evening. We will provide a table and linens, ice, and a space for chilling your beverage the day of the event. You must have an on duty a licensed bar tender with current certification. A copy of bartending license and photo ID must be provided prior to event. You must also provide or have provided a server for every 100 guests. The renting party accepts all responsibility for the guest's conduct and behavior. Ask about our preferred vendors.

Menu Items

All menu items are ordered with 100 minimum

Includes: Set up, restock, clean up, china plates, metal silverware, glassware, and staffing

Beverages (price listed per 100 people):

<i>Raspberry Lemonade, Strawberry Kiwi, Peach Delight, Sparkling Grape, or Cherry Sensation</i>	\$125
<i>Lemon Ice Water (No charge if ordering additional beverage)</i>	\$100
<i>Soft Drinks (Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Pepsi, Mountain Dew)</i>	\$175

Desserts (price listed per 100 items):

<i>Macadamia, Chocolate Chip, Sugar or Variety of Cookies</i>	\$140
<i>Sheet Cakes (White, Yellow, or Chocolate)</i>	\$140
<i>Fruit and Cream Pies (Chocolate, Coconut Cream, Key Lime, Banana Cream, etc.)</i>	\$160
<i>Fruit Tarts</i>	\$160
<i>Small Cheesecake with blueberry, cherry, chocolate, and/or caramel topping</i>	\$160
<i>Lemon Bars</i>	\$160
<i>Chocolate Eclairs</i>	\$180
<i>Chocolate Brownies</i>	\$160
<i>Cream filled Crepes</i>	\$180

Sandwiches (price listed per 100 items):

<i>Croissant Sandwich (Ham, Turkey, Chicken Salad)</i>	\$195
<i>Cocktail Roll (Ham, Turkey, or Chicken Salad)</i>	\$175
<i>Wraps (Ham, Turkey, or Vegetarian)</i>	\$175

Fresh Fruits and Vegetables (price listed per 100 people):

<i>Seasonal Fruit Tray</i>	\$160
<i>Vegetable Platter</i>	\$160

Hordeurves (price listed per 100 items):

<i>Cheese and Crackers Platter</i>	\$160
<i>Sliced Meat Variety Tray</i>	\$180
<i>Stuffed Mushrooms</i>	\$180
<i>Sweet and Sour Meatballs</i>	\$180
<i>Shrimp and Cocktail Tray</i>	\$180
<i>Quesadillas or Taquitos</i>	\$180
<i>Buffalo Honey Wings or Hot Wings</i>	\$180

Cake Service:

Once you have cut your cake, let our trained staff cut and serve it to your guests regardless of who furnishes it.
Wedding Cakes, Cupcakes(restock), Sheet Cakes _____ \$45

Gourmet Pie Buffet (price listed per 100 slices): _____ \$295

You choose two and we will add three for a minimum of five flavors:

Lemon Meringue

Coconut Cream

Fresh Baked Cherry

Lemon Layer

Banana Cream

Fresh Baked Razzle Berry

Key Lime

Strawberry & Cream

Pumpkin

Chocolate Cream

Chocolate Layer

New York Cheesecake

Cookies & Cream

Fresh Baked Apple

Fancy Cheesecake Buffet (price listed per 100 slices): _____ \$395

Delicious variety of cheesecakes including Blueberry Cobbler White Chocolate Cheesecake, Pomegranate Parfait Cheesecake, and Caramel Brownie Bite Cheesecake.

Hot Chocolate Bar (price listed per 100 items):

Hot Stephens Milk Chocolate 6.5 oz. _____ \$295

Hot Chocolate Only _____ \$195

Bar Includes:

Mini Marshmallows

Whipped Cream

Variety of Syrups (Raspberry, Orange, Cherry, French Vanilla, Peppermint, Strawberry)

Italian Ice Soda Bar (price listed per 100 items):

Sparkling Italian Ice Soda Beverage. 12 oz. _____ \$295

Bar Includes:

Variety of Syrups (Raspberry, Orange, Cherry, French Vanilla, Peppermint, Strawberry)

Chocolate Fountain

5 hour Chocolate Fountain Rental for 200 guests (includes chocolate) _____ \$350

Additional chocolate (per 100) _____ \$40

Chocolate Fountain Buffet Dipping Items _____ \$225

Add a beverage _____ \$125

Dipping Items:

Strawberries

Rice Crispy Treats

Cookies

Bananas

Marshmallows

Cinnamon Bears

Pineapple

Pretzels

Oreos

Mini-Cream Puffs

Rolled Wafers

Plated Meals

All meals include entrée, vegetable, potato, salad, roll, beverage, and water.

Chicken

Barbecue of Chicken _____ \$11.95

Hickory smoked baked chicken served with mashed potatoes and gravy, and corn in butter sauce.

Chicken Parmesan _____ \$12.95

Marinated breaded breast of chicken, with house marinara and fresh parmesan cheese, roasted baby red potatoes, and green beans with almonds.

Chicken Cordon Bleu _____ \$13.95

Stuffed chicken breast with swiss cheese and smoked ham, served with baked potato with sour cream and butter, and california blend vegetables.

Lemon Garlic Chicken _____ \$12.95

Garlic Chicken cooked with lemon slices served with wild rice pilaf and California blend vegetables

Beef

Barbecue of Beef _____ \$11.95

Hickory Smoked roast beef, served with baby red potatoes, and corn in butter sauce.

Roast Beef (Shoulder Heart) _____ \$13.95

Choice Clod Heart roast beef and gravy, served with roasted baby red potatoes, and california blend vegetables.

Baron of Beef _____ \$12.95

Top choice roast beef au jus, served with a baked potato with sour cream and butter, california blend vegetables.

Prime Rib _____ \$26.95

Prime Rib (8oz), served with baked potato, sour cream, butter and green beans with almonds

Pork

Honey Glazed Ham _____ \$11.95

Hickory smoked Honey Baked Ham, served with mashed potatoes and gravy, and corn in butter sauce.

Boneless Pork Loin _____ \$21.95

Choice boneless Pork Loin, served with roasted baby red potatoes, and green beans with almonds.

Stuffed Pork Chops _____ \$16.95

Savory stuffed pork chop, served with Mashed Potatoes and gravy, with california blend vegetables.

Kids Meals

Chicken Tenders _____ \$8.50

Three chicken tenders served with corn in butter sauce, french fries, and fry sauce or ketchup.

Pasta

Includes beverage, lemon ice water, rolls, and salad

Spaghetti with Meat Marinara _____ \$11.95

Delicious Red Marinara Meat Sauce with choice of angel hair or spaghetti pasta

Chicken Alfredo _____ \$12.95

Choice tender pieces of chicken breast served with alfredo sauce on a bed of buttered egg noodles or spaghetti

Spaghetti and Meat Balls _____ \$12.95

A large savory breaded meat ball served on a bed of spaghetti with red marinara sauce

Croissant Sandwiches

Includes beverage, lemon ice water, and salad

Ham, Turkey, or Chicken Salad _____ \$9.95

A large ham, turkey, or chicken salad croissant sandwich that will satisfy your hunger.

Salads

Fresh Garden Salad

Fresh garden iceberg and leaf lettuce with red cabbage, carrots, dried cranberries, croutons and served with Ranch Dressing.

Spinach Salad

Fresh garden leaf and iceberg lettuce with cucumbers, spinach, mandarin oranges, dried cranberries, and served with Raspberry Vinaigrette.

Caesars Salad

Romaine lettuce tossed lightly with dressing and topped with chopped eggs, croutons, bacon and sprinkled with shredded parmesan cheese.

Vegetable

Vegetable 1

Mixed Medley (California Blend), Green Beans/almonds, Corn in Butter sauce, Peas and Carrots

Vegetable 2

Mashed Potatoes, Baked Potato, Roasted Baby Red Potatoes

Beverages

*Raspberry Lemonade, Sparkling Grape, Peach Delight, Cherry Sensation
(Lemon Ice Water included)*

Desserts

(additional charge)

Chocolate Brownie \$1.60/per person

Ice Cream Sundae, Raspberry or Orange Sorbet \$1.60/person

Ice Cream and a Brownie \$2.95

Pie and New York Cheesecake \$2.95/person

Crepes \$1.80/person

Or pick any item from the Dessert Menu

****All menu items and prices subject to change. Add 7.75% on food tax. Prices effective July 1, 2018**

Other Items for Rent

Projector

\$100

Includes HMDI input, Blu-Ray, or DVD Player

TV

\$35

Includes HMDI input, Blu-Ray, or DVD Player

Centerpieces

\$5 per table

Choose from Black Lanterns, Hurricane Lamps, or a Fishbowl

Decorative Canopy (included in rental)

\$50 Add color to the canopy

\$1,000 to TAKE DOWN the canopy

Additional Tables (Round 60")

\$30 per table

Inlcudes table, 8 chairs, off white floor length linen, and polyester overlay



Specialty Linens

See Wedding Coordinator for color options.

There is an additional fee for the Alpine Art Center Staff to tie chair sashes.

Chair Sashes

\$.75-\$1.50 each

Poly Poplin
Bridal Satin
Pintuck

Table Runners

\$4 each

Poly Poplin
Bridal Satin
Pintuck

Overlays

\$8 each

Poly Poplin
Bridal Satin
Pintuck

Floor Length Linens

\$13-15 each

Poly Poplin
Bridal Satin
Pintuck

