

ALPINE ART CENTER

WEDDINGS & EVENTS & RECEPTIONS



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WEDDINGS • EVENTS • RECEPTIONS



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EVENT PRICING

Monday-Wednesday		Thursday		Friday-Saturday	
10am-3pm	\$1,000	10am-3pm	\$1,200	10am-3pm	\$1,200
5pm-10pm	\$1,400	5pm-10pm	\$1,800	5pm-10pm	\$2,000
10am-10pm	\$1,800	10am-10pm	\$2,200	10am-10pm	\$2,400

INCLUDES

Banquet Room

10 Round Tables 60"

Teakwood Chairs

Polyester overlays 72"*

-10 Off-White floor-length linens or

-10 white pintuck floor-lengths

Birdcage

Projector (HDMI connection)

Centerpiece Options:

-Black Lanterns

-Hurricane Lamps

-Fishbowl

-Circular Mirror 12"

-Greenery

Bride's Room & Groom's Room

Table Runners:

-Bridal Satin or Pintuck

2 Banquet Tables 8'

Round Cake Table 48"

Buffet Area Tables

Sign In Table

Sound System with Microphone

Setup & Takedown

Access to Gallery

Full Access to Garden Areas

Event Hostess

3 Floor Easels

*Colors: Black, White, Ivory, Red,

Forest Green, Burgundy

GENERAL INFORMATION

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

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

* Price effective: January 1st, 2021. Price does not include local sales tax (7.15%) or restaurant tax (8.15%). Pricing and tax subject to change.



POLICIES

Business Hours

The Alpine Art Center is open Monday-Friday 9am-5pm by appointment only. To schedule a tour, visit the venue, meet with outside vendors, or to finalize your event call 801-763-7173. You can also schedule a tour on our website at www.alpineartcenter.com/tours.

Reserving Your Date

To reserve a date, a payment of half the rental fee is required and a contract must be signed. Payments may be made by cash, check, or credit card. We currently accept Visa, Discover, and MasterCard. Your final payment will be made 2-3 weeks prior to event date on a business day. See contract for details.

Cancellations, Refunds, and Transfers

All cancellations must be made in writing (or emailed to info@alpineartcenter.com). To transfer your date to a later date, there is a fee of \$100. Transfers are subject to the availability of the Alpine Art Center. All payments made are non-refundable.

Catering

The Alpine Art Center does in-house catering. We have an excellent staff that prepares your food on location. We use the freshest and highest quality products to ensure your complete satisfaction.

For self-catered events, there is a \$200 cleaning fee. This includes food trucks. All self-catered events are required to follow all rules outlined in the contract and *Self-Catering Policy*.

We ask that either the Alpine Art Center provides all of the catering for your event, or the event is fully self-catered. We do not mix catering. This excludes weddings cakes.



ADD ONS

Ceremonies

- Indoor Ceremony (includes rehearsal, chair set up, take down, music) \$175
- Outdoor Ceremony (includes black iron wrought chairs, chair setup, take down, music, and shepherd hooks) \$225

Ceremony rehearsals will be scheduled at finalization and must be held during rental time block. Pending availability, rehearsal may be able to be scheduled outside of time slot. If rehearsal is scheduled prior to finalization date, it is subject to change as events continue to book. We suggest a one-hour time block for the rehearsal.

Outdoor Receptions

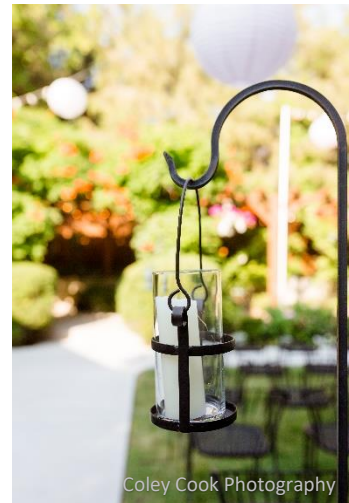
- Outdoor Reception (includes black iron wrought chairs at tables, chair set up, take down, and music) \$300

Outdoor Reception is in addition to the rental. Outdoor reception will be charged if one of the following criteria is met:

- There are 5 or more tables outdoors
- Alcohol is served outdoors
- Food is served outdoors (excludes guests eating food at tables outdoors)

Extended Rental Hours

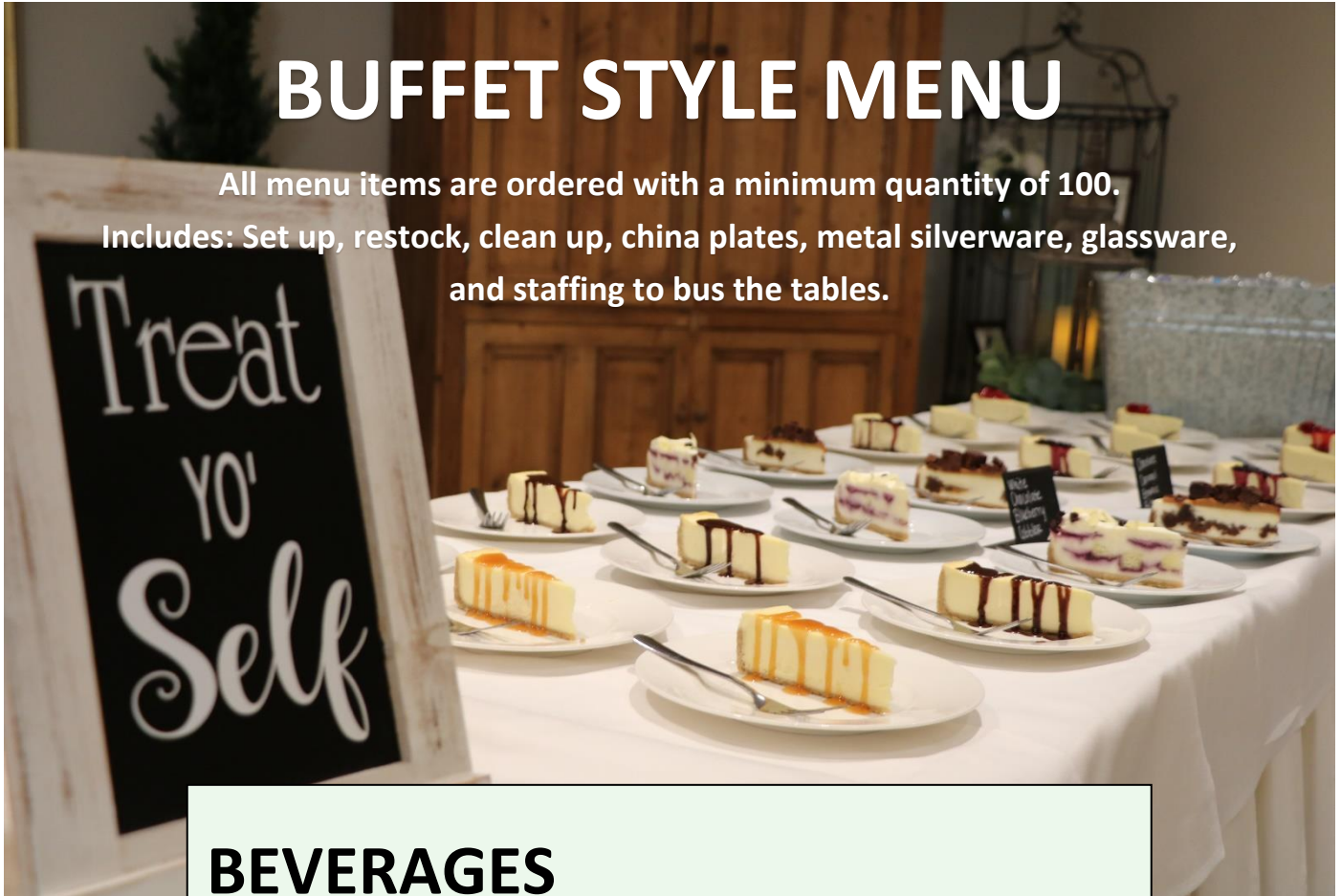
Rental time may be extended for \$150 per hour before or after time slot. Additional hours between time slots (3pm-5pm) are subject to the availability of the Alpine Art Center.



BUFFET STYLE MENU

All menu items are ordered with a minimum quantity of 100.

Includes: Set up, restock, clean up, china plates, metal silverware, glassware, and staffing to bus the tables.



BEVERAGES

Prices listed per 100 people

Raspberry Lemonade \$125

Strawberry Kiwi (Sugar Free) \$125

Cherry Sensation \$125

Sparkling Grape \$125

Lemon Ice Water \$100

No charge when ordered with another beverage

Soft Drinks \$195

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Pepsi
and/or Mountain Dew

Soda Bar \$295

Includes a variety of syrup flavors (cherry, vanilla, peach,
strawberry, etc.), cream, and whip topping

DESSERTS

Prices listed per 100 items

Cheesecake – small \$180

A small piece of cheesecake with blueberry, cherry, and/or chocolate drizzle

Chocolate Brownies \$180

Freshly baked homemade brownies topped with chocolate frosting

Cookies \$160

Freshly baked macadamia, chocolate chip, sugar, or variety

Cream Puffs \$100

Mini puffs filled with a scrumptious vanilla cream filling.

Crepes \$190

Rolled crepe filled with our specialty homemade cream and whip topping

Éclairs – Large \$190

A large cream filled éclair with a layer of chocolate on top

Éclairs – Small \$150

A small cream filled éclair with a layer of chocolate on top

Full Sheet Cakes \$160

Choice of vanilla or chocolate sheet cakes

Fruit Tarts \$160

A fruit tart topped with a blueberry, raspberry, and mandarin orange

Jill's Famous Fruit and Cream Pies \$180

Mini pies filled to the flavor of your choice: chocolate, coconut cream, key lime, banana cream, or a custom flavor of your choice

Lemon Blueberry Bars \$180

Creamy lemon bars filled with blueberries and drizzled with white chocolate

Macarons \$195

Perfectly made strawberry, pistachio, chocolate, vanilla, and caramel macarons – the perfect cookie treat

Mini Danish Variety \$180

Variety of apple, cheese, raspberry, and cinnamon mini danishes

Parfaits \$180

Fresh yogurt, a fruit of your choice, and delicious granola

SANDWICHES

Prices listed per 100 items

Croissants	\$250
Ham, turkey, or chicken salad	
Cocktail Rolls	\$225
Ham, turkey, or chicken salad	
Pinwheel Wraps	\$195
Ham, turkey, or vegetarian	
Pulled Pork Slider	\$385
Pulled pork topped with coleslaw on a homemade roll	



FRESH FRUITS & VEGETABLES

Prices listed per 100 people

Fruit Tray (Seasonal)	\$180
Vegetable Platter	\$180
Fruit Kabobs	\$190
Strawberries, pineapple, and grapes on a skewer	

SALADS

Prices listed per 100 people

Caesar Salad	\$160
Fresh Garden Salad	\$160
Spinach Salad	\$160
Pasta Salad	\$160
Macaroni Salad	\$160

HORS D'OEUVRES

Prices listed per 100 people

Bacon Wrapped Chicken	\$390
BBQ + Sweet and Sour Meatballs	\$180
Bruschetta	\$195
Caprese Kabob	\$220
Charcuterie Platter	\$370
Cheese and Cracker Platter	\$180
Chips and Queso	\$250
Chips and Salsa	\$180
Chips with Salsa and Queso	\$230
Mini Beef Wellington	\$475
Mini Quiche	\$240
Shrimp and Cocktail Tray	\$220
Sliced Meat Variety Tray	\$210
Spinach and Cheese Filo	\$240
Stuffed Mushrooms	\$210

BAR OPTIONS

Prices listed per person

Street Taco Bar	\$8.95
Includes: Tortilla shells, shredded chicken & beef, pico de gallo, sour cream, cheese, black beans, lettuce, and onions	
French Toast Bar	\$6.95
Includes: French toast, syrup, butter, scrambled eggs, and sausage	
Pasta Bar	\$11.95
Includes: Spaghetti or fettuccini noodles, marinara sauce, alfredo sauce, and parmesan cheese	
Add meatballs or grilled chicken (per person)	\$1.00
Soup Bar	\$3.95
Includes: Choice of two soup options, and freshly baked rolls. Soup options: Chicken noodle, potato, tomato basil, minestrone, broccoli cheese, clam chowder, or chili	

ICE CREAM

Prices listed per 100 items

Vanilla Ice Cream Only	\$180
Ice Cream Sundae	\$200
Includes: whip topping and chocolate drizzle	
Ice Cream and a Brownie	\$325
Orange Sorbet	\$180
Ice Cream Bar	\$375
Bar includes: whip topping, nuts, sprinkles, chocolate chips, fruit toppings, marshmallows, pretzels, caramel, toffee, Andes Mints, M&Ms, and chocolate drizzle	

PIES & CHEESECAKES

Prices listed per 100 items

Gourmet Pie

\$295

Choose up to three of the following:

Lemon meringue, key lime, chocolate, coconut cream, banana cream, apple, cherry, razzeberry, or pumpkin

Fancy Cheesecake

\$395

Blueberry cobbler white chocolate cheesecake, chocolate caramel brownie bite, and/or New York cheesecake



HOT CHOCOLATE

Prices listed per 100 people

Hot Chocolate Only

\$195

Hot Chocolate Bar

\$295

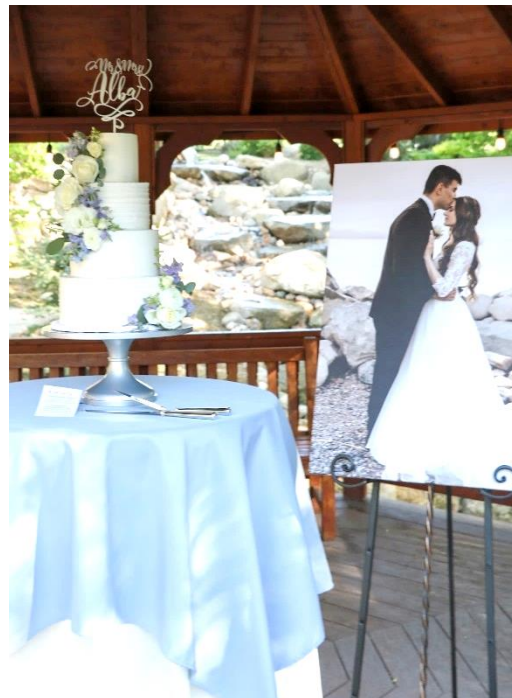
Bar includes: whip topping, marshmallows, and variety of syrups (raspberry, orange, cherry, peppermint, French vanilla, almond, etc.)

CHOCOLATE FOUNTAIN

Chocolate Fountain Rental	\$350
Includes chocolate for 200 people	
Additional Chocolate (per 100 people)	\$50
Dipping Items (per 100 people):	\$225
Strawberries, bananas, pineapple, rice crispy treats, marshmallows, pretzel rods, cinnamon bears, oreos	

CAKE SERVICE

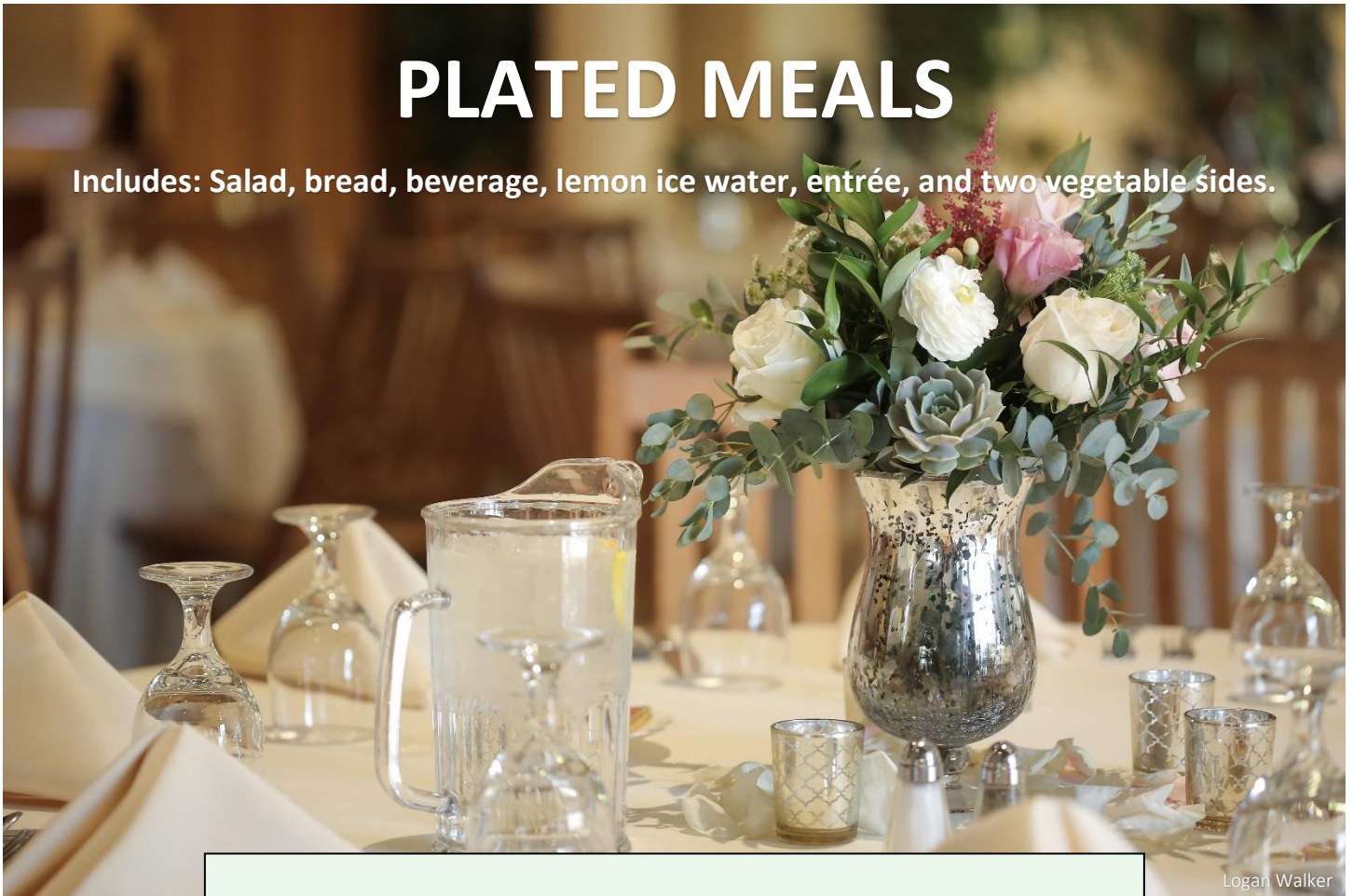
Cake Service	\$45
Our trained staff will cut and serve your cake to guests (regardless of who furnishes the cake). Plates, forks, and napkins will be provided. Includes cupcake restock.	





PLATED MEALS

Includes: Salad, bread, beverage, lemon ice water, entrée, and two vegetable sides.



Logan Walker

SALADS

Choose one

Fresh Garden Salad

Freshly chopped romaine served with carrots, tomatoes, croutons, parmesan cheese, and ranch dressing

Spinach Salad

Spinach served with mandarin oranges, dried cranberries, parmesan cheese, and raspberry vinaigrette

Caesar Salad

Freshly chopped romaine tossed lightly with Caesar dressing, chopped eggs, croutons, bacon, and parmesan cheese

BREAD

Included

Rolls

Freshly baked rolls served with butter

BEVERAGES

Choose one

Raspberry Lemonade

Strawberry Kiwi (sugar free)

Cherry Sensation

Sparkling Grape

*Lemon ice water included




ENTRÉE

Choose up to two options. Price per person.

Chicken

Barbeque of Chicken	\$13.95
Chicken Parmesan	\$14.95
Chicken Cordon Bleu	\$16.95
Lemon Garlic Chicken 	\$14.95



Beef

Barbeque of Beef	\$13.95
Roast Beef (Shoulder Heart) 	\$14.95
Baron of Beef	\$14.95
Prime Rib	\$27.95

Pork

Honey Glazed Ham	\$14.95
Pork Medallions	\$17.95

Pasta*

Spaghetti with Marinara Sauce 	\$13.95
Chicken Alfredo	\$14.95
Spaghetti with Meatballs	\$14.95
Mushroom Ravioli 	\$14.95

Kid's Menu*

Chicken Tenders served with corn and fry sauce	\$ 9.50
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 Vegetarian

 House Favorites

* Vegetable sides not included in meal



VEGETABLES

Choose one per section

Side Option 1

California blend

Green beans with almonds ✂

Corn in butter sauce

Side Option 2

Mashed potatoes

Baby red potatoes ✂

Baked potato with sour cream

Wild rice pilaf

DESSERTS

Additional Charge. Price listed per person

Chocolate brownie \$1.80

Gourmet pie \$2.95

Ice cream sundae \$2.00

New York cheesecake \$3.95

Orange sorbet \$1.80

Also available: choose any item from the Dessert Menu.



ITEMS FOR RENT

Decorative Canopy (included in rental)

Add color to canopy	\$50
Remove Canopy	\$1,000

Additional Tables*

Cabaret Table 32"	\$22
Round with 8 chairs 60"	\$30
Rectangle Table 8'	\$24
Round Table 48"	\$22

Chandeliers

Large Chandelier	\$75
Small Chandelier	\$60

Specialty Linens

Chair Sashes	\$2.50
Overlays (Satin or Pintuck)	\$8
Table Runners	\$4
Floor-length 120" (Satin or Pintuck)	\$22

Additional Items

Two Large Christmas Trees	\$300
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* Includes Off-White floor-length linen with topper or white pintuck floor-length.







ALCOHOL POLICY

Alcohol Charge \$200

Includes the following:

- Round table 60" with Off-White floor-length and topper or white pintuck floor-length linen
- Chilling of alcohol at the start of rental time slot
- Use of ice machine

Note: If alcohol is served outdoors, the outdoor reception fee of \$300 will be charged.

Requirements

A licensed bartender is required on duty at all times while alcohol is available. A valid Bartender License and proof of insurance naming the Alpine Art Center as an additional insured must be provided to the Alpine Art Center prior to alcohol service. We suggest the bartender provide one server per 100 guests. The Alpine Art Center staff is not permitted to handle alcohol, nor touch/dispose of glasses, bottles, or containers. Disposal of alcohol during and after the event is the responsibility of the renting party. See contract for additional details.



