

ALPINE ART CENTER

WEDDINGS & EVENTS & RECEPTIONS

WEDDINGS AND LIFE CELEBRATIONS



Photo by Logan Walker.

450 South Alpine Highway
Suite 100
Alpine, Utah 84004

Phone: (801) 763-7173

E: info@alpineartcenter.com
W: www.alpineartcenter.com



The main hall with a capacity for 180 people for a seated dinner.



Banquet area.

Bride's Room



Groom's Room

EVENT PRICING

WEDDINGS, RECEPTIONS, BIRTHDAYS, PARTIES, ANNIVERSARIES, LIFE CELEBRATIONS

Monday-Wednesday

- 10am-3pm \$1,000
- 5pm-10pm \$1,400
- 10am-10pm \$1,800

Thursday

- 10am-3pm \$1,200
- 5pm-10pm \$1,800
- 10am-10pm \$2,200

Friday-Saturday

- 10am-3pm \$1,200
- 5pm-10pm \$2,000
- 10am-10pm \$2,400

INCLUDES

- Banquet Room
- 10 Round Tables 60"
- 2 Banquet Tables 8'
- Teakwood Chairs
- Cake Table
- Buffet Area Tables
- 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
- Projector or TV**
- Birdcage**
- Centerpieces**:
Black lanterns, hurricane lamps, or fish-bowl**
- 12" circular mirror and/or greenery**
- Table runners: Bridal Satin or Pintuck**

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

** Item only included if event was booked after February 1st, 2020. See Event Director for table runner color options. Max 15 per item.

GENERAL INFORMATION

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: February 1st, 2020. Price does not include local sales tax (7.15%). 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 or visit our website www.alpineartcenter.com/tours

RESERVING YOUR DATE

To reserve a date, a payment 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. See contract for details.

CANCELLATIONS, REFUNDS, AND TRANSFERS

All cancellations and transfers must be made in writing (or emailed to info@alpineartcenter.com) and are subject to a \$100 minimum administration fee. All payments, once made, are non-refundable.

EXTENDED RENTAL HOURS

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

CEREMONIES & OUTDOOR RECEPTIONS

- Indoor Ceremony (Includes rehearsal, chair set up and/or take down, and music) \$175
- Outdoor Ceremony (Includes rehearsal, chair set up and/or take down, music, and shepherd hooks) \$225
- Outdoor Reception (Includes black wrought iron 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. This includes if alcohol is served outdoors. Outdoor reception fee is in addition to rental.

Ceremony Rehearsals can be scheduled on your finalization date and they have to be held during rental time block. Rehearsals can be scheduled for a Monday-Friday 9am-5pm.

Pending availability, we may be able to schedule rehearsals prior to event date. If rehearsal is scheduled prior to finalization date it is subject to change as we do continue to book events. We suggest you plan on 1 hour for your ceremony rehearsal. We do not guarantee that chairs will be set up for rehearsal.

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. 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 does all of the catering for your event, or the event is fully self-catered. We do not mix catering.

BUFFET STYLE MENU

ALL MENU ITEMS ARE ORDERED WITH 100 MINIMUM
INCLUDES: Set up, restock, clean up, china plates, metal silverware,
glassware, and staffing to bus the tables.

BEVERAGES

Price listed for 100 people.

Punch

\$125

- Raspberry Lemonade
- Strawberry Kiwi (sugar free)
- Peach Delight
- Sparkling Grape
- Cherry Sensation

Lemon Ice Water

\$100

No charge when ordered with a separate beverage item

Soft Drinks

\$175

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

Soda Bar

\$275

Includes variety of syrups

Flavors: cream, cherry, vanilla, orange, peach, strawberry, etc.



DESSERTS

Price listed for 100 items.

Cookies Macadamia, chocolate chip, sugar, or variety	\$140
Full Sheet Cakes Vanilla or chocolate	\$140
Fruit and Cream Pies Chocolate, coconut cream, key lime, banana cream, etc.	\$160
Fruit Tarts	\$160
Small Cheesecake With blueberry, cherry, chocolate, and/or caramel topping	\$160
Creamy Lemon Blueberry Bars	\$160
Large Chocolate Éclairs	\$180
Small Chocolate Éclairs	\$140
Chocolate Brownies	\$160
Parfaits	\$180
Mini Cream Puffs	\$100
Macarons	\$185
Cream filled Crepes	\$180
Mini Danish Variety	\$160



SANDWICHES

Price listed for 100 items.

Croissants

Ham, turkey, or chicken salad

\$195

Cocktail Rolls

Ham, turkey, or chicken salad

\$175

Wraps

Ham, turkey, or vegetarian

\$175

FRESH FRUITS & VEGETABLES

Price listed for 100 people.

Fruit Tray (Seasonal)

\$160

Vegetable Platter

\$160

SALADS

Price listed for 100 people.

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

HORS D'OEUVRES

Price listed for 100 people.

Cheese and Cracker Platter	\$160
Sliced Meat Variety Tray	\$180
Stuffed Mushrooms	\$180
BBQ + Sweet and Sour Meatballs	\$180
Shrimp and Cocktail Tray	\$180
Mini Beef Wellington	\$455
Spinach and Cheese Filo	\$210
Bacon Wrapped Chicken	\$370
Mini Quiche	\$220





APPETIZERS

Price listed for 100 items, except Taco Bar.

Chips and Salsa	\$160
Chips and Queso	\$160
Chips with Salsa and Queso	\$210
Taco Bar	\$8.95
Includes: Tortilla shells, shredded chicken & beef, pico de gallo, sour cream, cheese, black beans, lettuce, and onions.	
	Per person

ICE CREAM

Price listed for 100 items.

Vanilla Ice Cream Only	\$140
Ice Cream Sundae	\$160
Includes: whip topping and chocolate drizzle	
Ice Cream and a Brownie	\$295
Orange Sorbet	\$160
Ice Cream Bar	\$395
Bar includes: whip topping, nuts, sprinkles, chocolate chips, fruit toppings, marshmallows, pretzels, caramel, toffee, Andes Mint, M&Ms, and chocolate drizzle	

PIES & CHEESECAKES

Price listed per 100 slices.

Gourmet Pie

\$295

Choose up to 3:

- Lemon meringue
- Key lime
- Chocolate cream
- Cookies & cream
- Coconut cream
- Banana cream
- Apple
- Cherry
- Razzleberry
- Pumpkin

Fancy Cheesecake Buffet

\$395

Variety of:

- Blueberry cobbler white chocolate cheesecake
- Caramel brownie bite cheesecake
- New York cheesecake

HOT CHOCOLATE

Price listed for 100 people.

Hot Chocolate only

\$195

Hot Chocolate Bar

\$295

Includes:

- Mini marshmallows
- Whipped cream
- Variety of syrups: raspberry, orange, cherry, French vanilla, peppermint, almond, pecan, hazelnut



CHOCOLATE FOUNTAIN

- Chocolate fountain rental with chocolate for 200 people **\$350**
- Additional chocolate (per 100 people) **\$40**
- Chocolate fountain buffet dipping items (per 100 people) **\$225**
- Add a beverage **\$125**

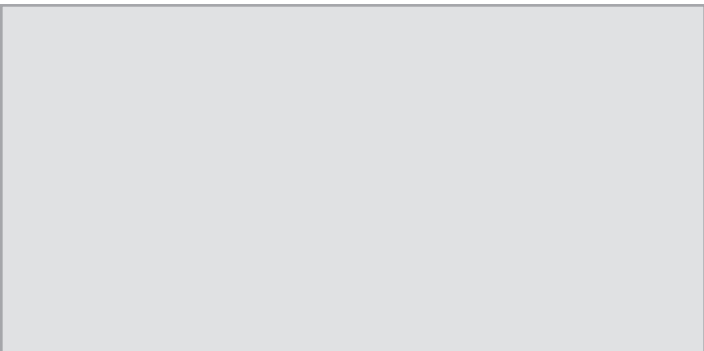
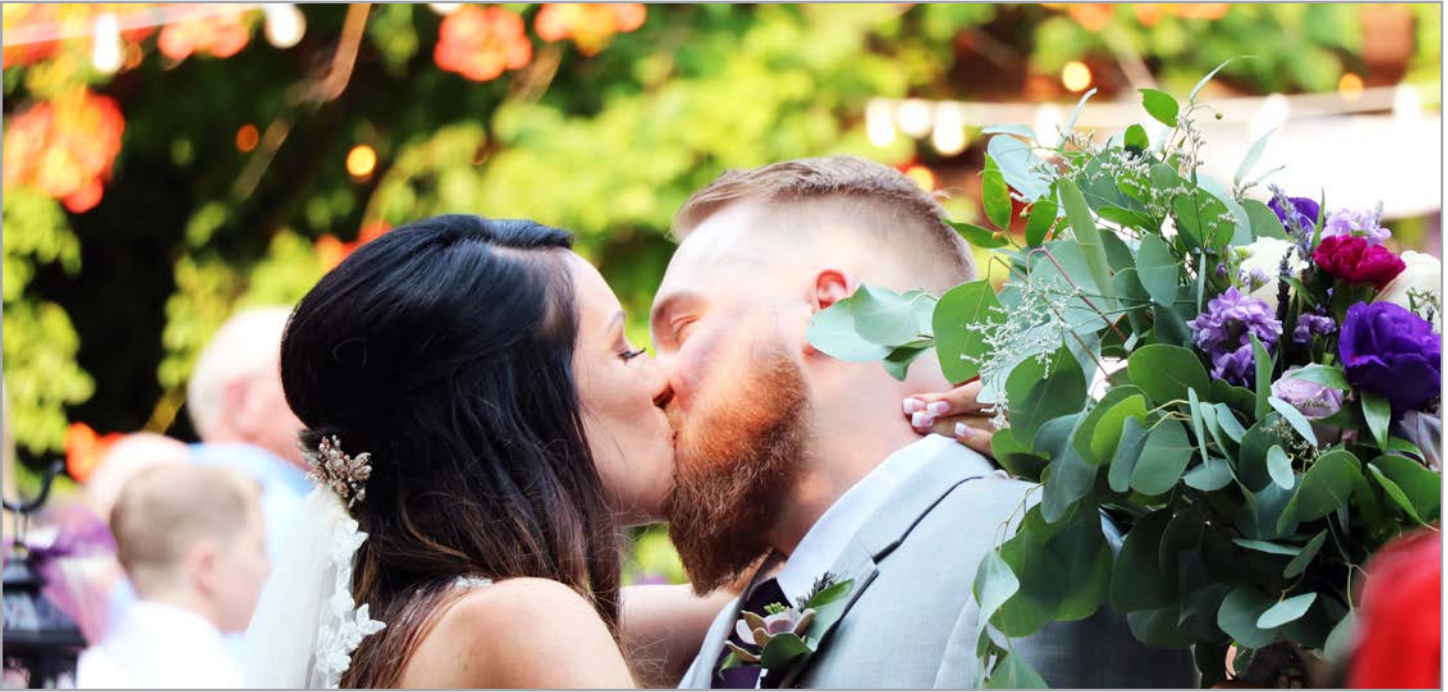
Dipping items:

- Strawberries
- Bananas
- Pineapple
- Rice crispy treats
- Marshmallows
- Pretzel rods
- Cinnamon bears
- Oreos

CAKE SERVICE

Once you have cut your cake, let our trained staff cut and serve it to your guests regardless of who furnishes it. Includes cupcake restock. **\$45**





PLATED MEALS

INCLUDES: Entrée, vegetable, potato, salad, roll, beverage, and lemon ice water.

Photo by Logan Walker.

CHICKEN

Barbecue of Chicken

\$11.95

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

Chicken Parmesan

\$12.95

Breaded chicken breast, 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 baked potato, sour cream, butter, and California blend vegetables.

Lemon Garlic Chicken

\$12.95

Garlic chicken cooked with lemon slices in a creamy lemon sauce served with wild rice pilaf and California blend vegetables.

B E E F

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 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

Prime Rib served with baked potato, sour cream, butter and green beans with almonds.

\$26.95

P O R K

Honey Glazed Ham

\$11.95

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

Pork Medallions

\$17.95

Seasoned pork medallions served with roasted baby red potatoes, and green beans with almonds.





PASTA

Includes beverage, lemon ice water, rolls, and salad.

- | | |
|---|----------------|
| v Spaghetti with Marinara | \$11.95 |
| Delicious red marinara 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 savoury breaded meat ball served on a bed of spaghetti with red marinara sauce. | |
| v Mushroom Ravioli | \$12.95 |
| Mushroom medley with a creamy white sauce. | |

v Vegetarian.

KIDS MEAL

- | | |
|---|---------------|
| Chicken Tenders | \$8.50 |
| Three chicken tenders served with corn in butter sauce, french fries, and fry sauce or ketchup. | |

SALADS

Fresh Garden Salad

Fresh chopped romaine, carrots, tomatoes, croutons, Parmesan cheese, served with ranch dressing.

Spinach Salad

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

Caesar Salad

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

VEGETABLES

Side Option 1 (Choose one)

- California blend
- Green beans with almonds
- Corn in butter sauce
- Peas and carrots

Side Option 2 (Choose one)

- Mashed potatoes
- Baked potato
- Roasted baby red potatoes
- Wild rice pilaf

BEVERAGES

- Raspberry Lemonade
- Sparkling Grape
- Peach Delight
- Cherry Sensation
- Strawberry Kiwi

*Lemon Ice Water included

DESSERTS

Additional charge. Price per person.

- Chocolate brownie **\$1.60**
- Ice cream sundae **\$1.60**
- Ice cream and a brownie **\$2.95**
- Gourmet pie **\$2.95**
- New York cheesecake **\$3.95**

Or choose any other item from the Dessert Menu.

ITEMS FOR RENT

Decorative Canopy (included in rental)

Add color to the canopy **\$50**

Take down the canopy **\$1,000**

Additional Tables

60" round. Includes off white floor length, polyester overlay, and 8 chairs.

\$30

Per table

SPECIALTY LINENS

See Event Director for color options. There is an additional fee for the Alpine Art Center staff to tie chair sashes.

Chair Sashes (each)

Bridal Satin/Pintuck

\$2.50

Overlays (each)

Bridal Satin/Pintuck

\$8

Table runners (each)

Bridal Satin/Pintuck

\$4

Floor length (each)

Bridal Satin/Pintuck/Polyester

\$22



Photo by Muñoz Photo + Film



ALCOHOL POLICY

Liability and Responsibilities

ALCOHOL CHARGE \$200

Includes 60' round table with skirting and overlay, chilling of alcohol day of event only, and use of ice machine. Charge also includes extra clean-up involved due to alcohol usage. 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 before any service is allowed. We suggest the bartender provide one server per 100 guests. Our 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.

RENTING PARTY

The Alpine Art Center is renting the facility to you as a private party and informs you of your sole liability and responsibility for you, your guests, and the handling and purchase of alcohol. An independent agreement shall be made between you and the licensed bartender for their responsibilities. The bartender is not under the employment of the Alpine Art Center. Renting parties shall furnish all alcohol, garnish, mixers, glasses, straws, napkins, etc. Your bartender may be able to provide these items. We recommend wine and beer to reduce any liability that may arise from stronger alcohol use. All Alpine Art Center catering rules, policies, and costs apply.

Photo by Muñoz Photo + Film.

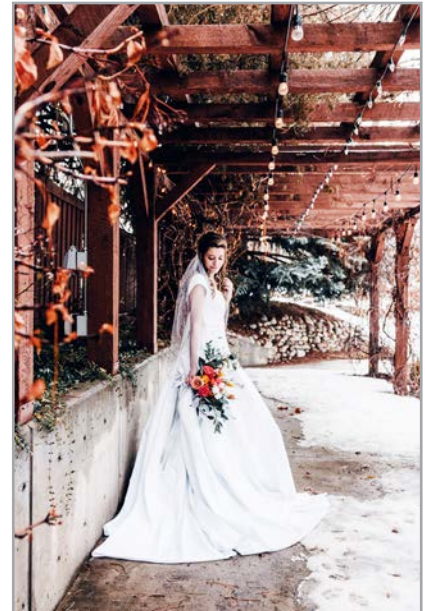
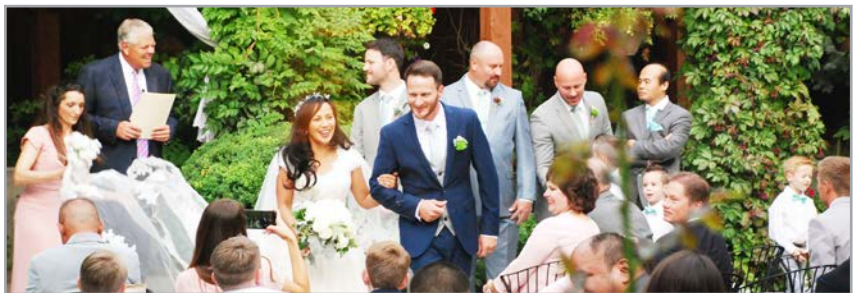


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