

ALPINE ART CENTER

WEDDINGS & EVENTS & RECEPTIONS



Event Pricing

Pricing does not include tax. Prices effective for bookings reserved as of January 1st, 2024

Summer

April-October

Mon - Wed

10am - 3pm	\$1,800
5pm - 10pm	\$2,000
10am - 10pm	\$2,400

Thursday

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

Fri - Sat

10am - 3pm	\$2,400
5pm - 10pm	\$3,000
10am - 10pm	\$3,600

Winter

November-March

Mon - Wed

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

Thursday

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

Fri - Sat

10am - 3 pm	\$2,000
5pm - 10pm	\$2,400
10am - 10pm	\$2,600

Inclusions

- (1) Banquet Room 3,300 ft.
- (10) Round Tables 60"
- (80) Italian Teak Chairs
- (2) Banquet Tables 8'
- (1) Cake Table 32"
- (2) Cabaret Tables 32"
- (1) Sign in Table
- (2) Serving Tables 8'
- (1) Drink Table 4'
- (3) Floor Easels
- Exclusive Garden Access
- Access to Sculpture Park
- Access to Gallery
- Bride's Room
- Groom's Room
- Prep Kitchen
- Fridge
- Ice Machine
- Projector (HDMI connection)
- Wireless Microphone
- Speaker System
- Linens*
- Large Chandelier
- Centerpiece Options
- Event Host
- Set up and clean up

*See staff for available linen options. Does not include linens to switch out during event.



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Callie Chung Photography



Add Ons

Ceremonies

Indoor Ceremony

- Rehearsal (1 hr. suggestion)
- Chair set up/take down
- Staff to play music

Outdoor Ceremony

- Rehearsal (1 hr. suggestion)
- Black wrought iron chair set up/take down
- Staff to play music

Ceremony rehearsals are scheduled at finalization and held during your rental time block.
(A rehearsal may be scheduled outside of time block pending availability)

\$350

Outdoor Reception

- (3) Round tables 60" with linens and chairs
- (3) Cabaret tables with linens
- Set up/take down

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

- More than 3 tables outdoors
- Alcohol served outdoors
- Food is served outdoors

(excludes guests eating food at tables outdoors)

\$400



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ALPINE ART CENTER

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Items for Rent

Additional Tables*

Cabaret Table 32"	\$22
Round with 8 chairs 60"	\$35
Rectangle Table 8'	\$24
Sweethearts Table 4'	\$22

Linens

Linens	\$10
Runners	\$8

*Includes linens. See staff for details.





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Business Hours

- Monday-Friday 9am-5pm by appointment.
- Call 801-763-7173 or visit www.alpineartcenter.com/tours to schedule a tour.
- Email info@alpineartcenter to visit the venue, meet with outside vendors, or to finalize your event.

General Information

- Strictly adhere to rental start and end time.
- Rental time includes set up and take down.
- Holidays are subject to a higher rental fee. Inquire with Event Director for pricing.
- Prices effective: January 1st, 2024.
- Local sales tax is 7.35% and restaurant tax is 8.35%. Pricing and tax subject to change.



Reserving Your Date

- To reserve a date, a payment of half the rental is required and contract must be signed.
- Payments can be cash, check, or credit card.
- Your final payment will be made 3-4 weeks prior to the event date, on a business day.



Cancellations, Transfers, & Refunds

- All cancellations must be emailed to info@alpineartcenter.com
- A transfer fee of \$500 will be charged to move event to a future date and is subject to the availability of the Alpine Art Center.
- All payments made are non-refundable.

Extended Rental Hours

Rental time may be extended for \$250 per hour before or after time slot.

Additional hours between time slots (3pm-5pm) are subject to the availability of the Alpine Art Center.

After 10pm is \$350 per hour and must be approved by Event Director.

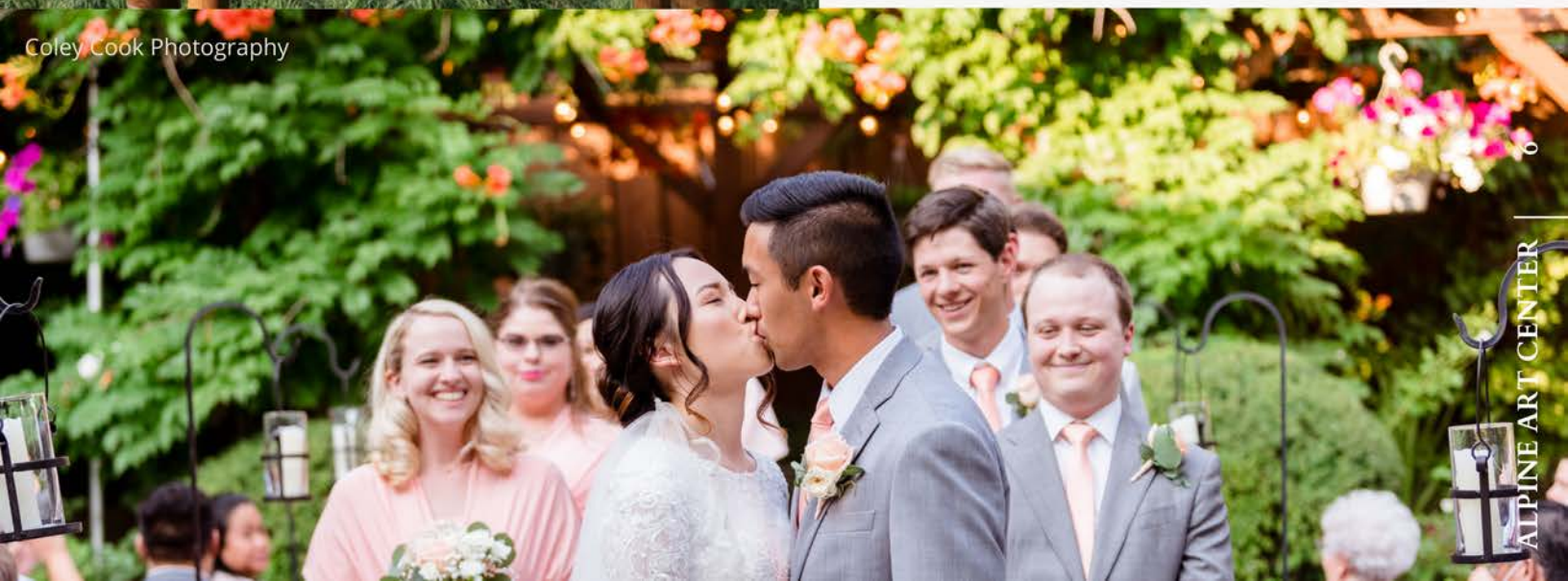


Catering

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 ingredients to ensure your complete satisfaction.

You are able to do your own catering. 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.



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Plated Meals

Includes beverage, lemon ice water, bread, salad, entrée, and two vegetable sides. Pricing and tax subject to change.

Entrée Options

Choose up to 2 Entrées. Price listed per person. Tax and 20% gratuity not included in pricing.

Chicken

Barbecue of Chicken (GF)	\$23.95
Chicken Parmesan	\$25.95
Chicken Cordon Bleu	\$28.95
Lemon Garlic Chicken ✂	\$26.95

Beef

Barbecue of Beef (GF)	\$23.95
Roast Beef (Shoulder Heart) ✂	\$25.95
Baron of Beef	\$25.95

Pasta*

Spaghetti with Marinara Sauce (V)	\$19.95
Chicken Alfredo	\$21.95
Mushroom Ravioli (V)	\$22.95

Kid's Menu*

Chicken Nuggets served with French fries and fry sauce	\$14.50
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(V) Vegetarian ✂ House Favorites * Sides not included (GF) Gluten Free

Plated Meal Side Options

Beverage

Choose one

Raspberry Lemonade
Strawberry Lemonade
Peach Lemonade

*Lemon ice water or ice water
included

Side Options

Choose one:

California blend vegetables
Green beans with almonds
Corn in butter sauce

Choose one:

Mashed potatoes
Baby red potatoes
Baked potato with sour cream

Rolls

Freshly baked rolls served with
butter

Salad

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 with
croutons, and parmesan cheese, and
Caesar dressing

Pricing and tax subject to change



Lemon Chicken



Roast Beef



Buffet Style

All menu items are ordered with a minimum quantity of 100.
Includes set up, restock, clean up, plates, silverware, cups, napkins, and staff to bus the tables. Pricing and tax subject to change.

Beverages

Price listed per 100 people

Raspberry Lemonade	\$195
Strawberry Lemonade	\$195
Peach Lemonade	\$195
Strawberry Kiwi (Sugar Free)	\$195
Sparkling Cherry Limeade	\$225
Hot Chocolate	\$275
Lemon Ice Water	\$100
No charge when ordered with another beverage	

Hot Chocolate Bar	\$495
Includes a variety of syrup flavors, marshmallows, and whip topping	
Soft Drinks	\$375
Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Pepsi, and/or Mountain Dew	
Soda Bar	\$575
Includes a variety of syrup flavors, cream, and whip topping	
Italian Soda Bar	\$525
Club soda with a variety of syrup flavors, cream, and whip topping	

Pricing and tax subject to change

Buffet Options

Price listed per person

Street Taco Bar

\$13.95

- Tortillas (flour or corn)
- Shredded chicken
- Seasoned beef
- Cheddar cheese
- Black beans
- Pico de gallo
- Sour cream
- Lettuce
- Onions

Churro Bar

\$8.95

Churros covered in cinnamon sugar

- Whipped topping
- Sweetened condensed milk
- Caramel sauce
- Chocolate drizzle
- Marshmallows
- Andes Mints
- Chocolate chips
- Oreo crumbles

Cake Service

\$60

Our trained staff will cut and serve your cake to guests. Plates, forks, and napkins will be provided. Unavailable for self-catered events.



Hors D'oeuvres

Price listed per 100 people

Bacon Wrapped Chicken	\$650
Caprese Kabob	\$595
Mini Beef Wellington	\$895
Mini Quiche Variety	\$595
Country French, Garden Vegetable, Broccoli and Cheese, and 3-Cheese	
Mushroom Filo	\$575
Spinach and Cheese Filo	\$595

BBQ + Sweet & Sour Meatballs	\$695
Chips and Salsa	\$425
Chips with Salsa and Queso	\$495
Add Guacamole	\$90
Mac and Cheese Bites	\$395
Pita Chips with Hummus	\$375
Add Spinach Artichoke Dip	\$90



Buffet Style

All menu items are ordered with a minimum quantity of 100.
Includes set up, restock, clean up, plates, silverware, cups, napkins, and staff to bus the tables. Pricing and tax subject to change.

Fruits and Vegetables

Price listed per 100 people

Fruit Tray (Seasonal)	\$350
Vegetable Platter	\$325
Fruit Kabobs Strawberries, pineapple, and grapes on a skewer	\$395

Sandwiches

Price listed per 100 items

Croissants Ham, turkey, or chicken salad lettuce and house sauce	\$625
Cocktail Rolls Ham, turkey, or chicken salad	\$625
Pulled Pork Sliders Pulled pork served on a small roll with coleslaw for the perfect crunch	\$675

Salads

Price listed per 100 people

Caesar Salad Romaine lettuce cheese, parmesan, and crisp croutons	\$350
Fresh Garden Salad Romaine lettuce, carrots, tomatoes, cheese, and croutons	\$350
Spinach Salad Baby spinach, mandarin oranges, dried cranberries, almonds, and parmesan	\$350
Pasta Salad Vinaigrette dressing tossed on pasta and veggies	\$350
Macaroni Salad	\$350

Pricing and tax subject to change

Desserts

Price listed per 100 items



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New York Cheesecake

Classic slice of New York Cheesecake. Served with caramel drizzle and/or chocolate drizzle

\$695

Blueberry Cobbler Cheesecake

Cheesecake with blueberry cobbler on the inside. Served with whipped topping and blueberries

\$695

Brownie Caramel Cheesecake

Cheesecake with a layer of caramel on the top, served with chunks of brownies inside and on top

\$695

Crepes

Rolled crepe filled with our specialty homemade cream and whip topping

\$525

Cream Puffs

Mini puffs filled with a scrumptious vanilla cream filling

\$125

Chocolate Brownies

Freshly baked homemade brownies filled with chocolate chips

\$395

Cookies

Freshly baked macadamia, chocolate chip, snickerdoodle, or variety

\$295

Éclairs

A cream filled éclair with a layer of chocolate on top

\$325

Fruit Tarts

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

\$375

House Famous Fruit & Cream Pies

Mini pies filled with flavor of your choice: Chocolate, Coconut Cream, Key Lime, Banana Cream, or a custom flavor (choose up to 3 flavors)

\$395

Lemon Bars

Classic Lemon Bars with powdered sugar served on top

\$395



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Macarons \$250

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

Marshmallow Bar \$375

A chewy crispy bar filled with marshmallows

Mini Danishes \$395

Variety of mini Danishes

Mini Dessert Cup Variety \$375

Variety of chocolate, lemon meringue, tiramisu, and raspberry vanilla desserts in a cup



Maracon Variety

Ice Cream

Price listed per 100 items

Vanilla Ice Cream Only \$350

Ice Cream Sundae \$425

Vanilla ice cream served with:
Whipped topping and chocolate drizzle.

Mango Sorbet \$325

Raspberry Sorbet \$325

Ice Cream Bar \$695


Vanilla ice cream served with:

- Whip topping
- Nuts
- Sprinkles
- Chocolate chips
- Fruit toppings
- Marshmallows
- Pretzels
- Caramel
- Toffee
- Andes Mints
- M&M's
- Chocolate drizzle



Lexi Rabelo Films





Alcohol Policy

Alcohol Charge

Includes the following:

\$400

- Rectangle 8' table with matching linens for event
- Chilling of alcohol at the start of rental time block
- Use of ice machine

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

Requirements

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 event date. A licensed bartender is required on duty at all times while alcohol is available.

- We suggest the bartender provide an additional (1) server per 100 guests.
- We suggest the bartender provide an additional (2) servers per 100 guests if you are having mixed drinks, hard liquors, beer, and/or wine.
- 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.



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Logan Walker Photography



Sara France Photography



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