



PARKSIDE PATIO EVENTS PACKAGE

Our enclosed and heated Parkside Patio is perfect for casual dinner parties, intimate small gatherings, cocktail parties, luncheons, or private business functions.



For more information: Call 828-774-5235 or email events@packstavern.com

GENERAL INFORMATION

Your booking includes exclusive use of the entire patio, including the upper patio with a retractable awning (weather permitting) for a four-hour event time. We welcome up to 40 guests for a fully seated dinner, or up to 50 for a cocktail event with mixed seating and heavy hors d'oeuvres.

Deposit pricing varies by day of the week, and a minimum of 20 guests are required for a private patio booking. Guest counts of under 25 will be subject to a \$100 staffing fee per server. The patio is unavailable for private bookings on some major holiday weekend and on some dates that conflict with events scheduled in the adjacent city park.

To reserve your date, we require a signed contract and non-refundable patio rental charge. Please see the following page for pricing details.



Décor for the patio may be provided by the event host or an outside vendor contracted by the event host, and is limited to simple arrangements, which may be placed no more than one hour prior to the event start time. Inquire with event manager for details.

All catering and beverage services are performed in-house for your special event. While we support local businesses and utilize as much local Asheville product as possible, we are unable to allow outside catering in the Parkside Patio. We understand that a specialty cake or dessert may be preferred in addition to or in lieu of the dessert with your selected menu, so we do allow outside desserts from a licensed, commercial bakery. There will be a \$2 per person fee for display of, plating, cutting, and serving outside dessert.

We abide by all ABC State Laws. All guests must be 21 years old with a valid ID to drink. No outside alcohol of any kind allowed (we reserve the right to confiscate or dispose of outside alcohol without compensation). No alcohol may be taken off premises.

The use of all smoking tobacco and e-cigarettes/vape pens is prohibited in Pack's Tavern and on the enclosed portion of the Parkside Patio.

The Patio is immediately adjacent to a city park that hosts frequent public events. Tavern cannot guarantee that your event will not be impacted by noise, vibration, or other interference from the park, and is not liable for any impairment of your event or enjoyment of your event due to outside events.



PATIO PACKAGE PRICING

Patio Rental Charge*	
<small>*Nonrefundable and is not applied to the food & beverage</small>	
Friday	\$2250 plus tax
Saturday	\$2500 plus tax
Thursday/Sunday	\$1500 plus tax
Mon/Tue/Wed	\$850 plus tax
Weekday Luncheon <small>M-Th; Must conclude by 3PM</small>	\$500 plus tax

Per Person Food & Beverage Package Rates	
Adults 21+	\$70 each
Ages 13-20	\$50 each
Ages 6-12	\$25 each
Ages 5 and under	free
<small>A 22% service charge will be applied to food & beverage. No additional gratuity is required. NC tax (7%) is not included in package price.</small>	

Package Includes:

Lunch or Dinner Service of Your Choice

(buffet, family style, or heavy hors d'oeuvres—see following pages for menu options)

Unlimited Nonalcoholic Beverages

Unlimited House Beer/Cider & Wine

(cocktails available—inquire for pricing)

Tables, dishware, flatware, glassware, and napkins

Your choice of floor plan—fully seated or mixed seating

Event Manager*

Complimentary Set Up, Breakdown, and Disposal

Optional Add-Ons:

A/V for Slideshow or Presentation – \$50

Private Bar Setup – \$150

(beer/wine included; cocktail service may incur additional charges)

*Our onsite event management services are limited to the planning and execution of food, beverage, and venue elements that fall under the purview of Pack's Parkside Patio. We do not provide décor coordination, set up, or storage.

**NC sales tax applies as required by law

THEMED DINNERS

Available as Family Style or Buffet

Choose from one of the following set menus, or build your own on the next page.

MOUNTAIN TO SEA

Marinated Tomato and Cucumber Salad
Country Style Green Beans with Bacon • Hoppin' John
Sesame Encrusted Salmon with Ginger White Wine Cream Sauce • Carolina Bison Meatloaf
Soft Dinner Rolls
Chocolate Brownie & Vanilla Ice Cream

SOUTHERN COMFORT

Creamy Cole Slaw • Southern Collard Greens with Bacon • Gourmet Mac-n-Cheese
Hickory Smoked Pulled Pork BBQ • BBQ Beef Brisket
Sweet Corn Muffins
Chocolate Brownie with Caramel Sauce

A TASTE OF ITALY

Marinated Tomato, Basil, and Mozzarella Salad
Mushroom Risotto • Roasted Vegetables with Herbed Olive Oil
Herb Crusted Breast of Chicken with Fresh Herb Pomodoro Sauce
Sautéed Shrimp and Bowtie Pasta with Sun-Dried Tomatoes in a Light Cream Sauce
Ciabatta Roll
Tiramisu

PLANT-BASED FEAST

Baby Kale Salad with Apples, Pecans, and Goat Cheese in a Pumpkin Maple Vinaigrette
Roasted Sweet Potatoes with Apples and Herbs • Red Bean Quinoa
Vegetarian Eggplant Parmesan • Vegan Portobello Stroganoff
Soft Dinner Rolls with Herbed Olive Oil
Chocolate Chip Cookies



BUILD YOUR OWN MENU

Available as Family Style or Buffet

Includes one Salad, Two Entrées, and Three Sides.

Choose one Salad:

Marinated Cucumber and Tomato Salad
Caesar Salad with Parmesan and Croutons
Mixed Greens with Cucumbers, Carrots, Tomatoes, and Sunflower Seeds *with Ranch & Balsamic Vinaigrette*
Baby Kale with Apples, Candied Pecans & Goat Cheese in Pumpkin Maple Vinaigrette – *add \$2pp*

ANY SALAD MAY BE PLATED AND SERVED INDIVIDUALLY – add \$1pp

Choose two Entrées:

Sautéed Shrimp and Bowtie Pasta with Sun Dried Tomatoes in a Light Cream Sauce
Blackened Chicken Pasta in Cajun Alfredo Sauce
Creamy Mushroom Marsala Chicken
BBQ Beef Brisket
Herb Crusted Breast of Chicken with Fresh Herb Pomodoro Sauce
Sesame Encrusted Salmon with Ginger White Wine Cream
Herbed Pork Loin with Mushroom and Sage Gravy
Hickory Smoked Pulled Pork BBQ
Carolina Bison Meatloaf
Beef Tips and Mushrooms in Red Wine Reduction
Tuscan Vegetarian Pasta (cremini mushrooms, broccoli, spinach, red bell peppers, onion, marinara, mozzarella)
Vegetarian Eggplant Parmesan
Vegan Portobello Stroganoff

Choose three Sides:

Creamy Cole Slaw • Green Beans w/Lemon & Shallots • Garlic Roasted Potatoes
Honey Ginger Glazed Carrots • Mixed Roasted Vegetables with Balsamic Reduction
Macaroni & Cheese • Corn with Caramelized Onions & Bacon • Pack's Mashed Potatoes
Sweet Corn and Butterbean Succotash • Collard Greens with Bacon

Dessert Included:

Chocolate Brownies with Caramel Sauce

Optional Dessert Upgrades –add \$6pp

Peanut Butter Pie • Triple Chocolate Cake • Tiramisu
Key Lime Pie • Salted Caramel Cheesecake
Rotating selection of Mini Cheesecakes, Petits Fours, and Mini Dessert Bars

HEAVY HORS D'OEUVRE RECEPTION

*Enough food for a light meal, offered in small bites and finger foods.
Service begins with optional passed hors d'oeuvres to welcome your guests
and continues with a buffet-style selection of lighter fare.*

Choose Any Seven:

Mini Crab Cakes with Remoulade (passed) – *add \$5pp*

Vegetable Spring Rolls with Duck Sauce (passed)

Crispy Asiago Asparagus (passed)

Warm Spinach and Artichoke Dip with Tortilla Chips (on buffet)

Build Your Own Crostini Station (on buffet)
*includes three spreads: smoked salmon; tomato, basil, mozzarella;
and pimento cheese with bacon*

Fresh Vegetable Crudités Display with Herb Dip (on buffet)
includes grape tomatoes, broccoli, carrots, zucchini, celery

Marinated Roasted Vegetable Display with Balsamic Drizzle (on buffet)
roasted squash, zucchini, mushrooms, asparagus, and tomatoes

Imported & Domestic Cheese Display with Fruit & Crackers (on buffet) – *add \$5pp*

Jumbo Shrimp Display (on buffet)
shrimp boiled in amber ale with spicy cocktail sauce

Traditional Swedish Meatballs (on buffet)

BBQ Meatballs (on buffet)

Marinara Meatballs (on buffet)

Warm Elote Corn Dip with Tortilla Chips (on buffet)

Pack's Chicken Tenders with Honey Mustard Sauce (on buffet)

Teriyaki Marinated Beef Skewers (on buffet)

Roasted Chicken Pesto Skewers with Marinara Dipping Sauce (on buffet)

BRUNCH BUFFET

Includes One Starter, Two Mains, and Three Sides.

Choose one:

Chef's Selection of Imported and Domestic Cheese with Crackers

Baked Brie En Crouete with Cranberry Relish and Crackers

Mini Crab Cakes with Remoulade – *add \$5pp*

Chef's Assortment of Mini Muffins

Fresh Seasonal Fruit Display with Yogurt Dip

Choose two:

Vegetarian Egg Scramble with Peppers, Tomato, Onion, and Cheese

Sausage and Egg *or* Bacon and Egg Scramble

Breakfast Sandwiches (bacon, egg, and cheese *or* sausage, egg, and cheese)

Savory Red Bean and Quinoa Salad

Smoked Salmon with Eggs, Shallots, Capers, Sour Cream & Crostini – *add \$5pp*

Choose three:

Classic Hash Browns

Pancakes served with Butter, Maple Syrup, and Fresh Fruit

French Toast served with Maple Syrup, Fresh Fruit, and Whipped Cream

Baby Kale with Apples, Candied Pecans & Goat Cheese in Pumpkin Maple Vinaigrette – *add \$2pp*

Baby Spinach Salad with Apples, Pecans, Bacon and Goat Cheese with Citrus Vinaigrette – *add \$2pp*

Roasted Sweet Potatoes and Apples

Mixed Roasted Vegetables in Balsamic Reduction

LUNCHEON MENU

Available as Family Style or Buffet—upgrade to Plated for \$5pp

Includes One Salad, Two Entrées, and Three Sides.

Choose one:

Marinated Cucumber and Tomato Salad • Pesto Pasta with Spinach, Black Olive, and Sun-Dried Tomato • Mixed Greens Salad (add \$1pp to plate individually)

Choose two (additional entrees available—add \$5pp):

Blackened Chicken Pasta • Herb Crusted Breast of Chicken with Pomodoro Sauce • Bison Meatloaf • Herbed Pork Loin with Mushroom & Sage Gravy • Hickory Smoked Pulled Pork BBQ • Tuscan Vegetarian Pasta (*mushrooms, broccoli, spinach, red bell peppers, onion & mozzarella cheese*)
Vegetarian Eggplant Parmesan • Vegan Portobello Mushroom Stuffed with Roasted Vegetable Quinoa

Choose three:

Green Beans w/ Lemon & Shallots • Roasted Mixed Vegetables in Balsamic Reduction • Gourmet Mac-n-Cheese • Creamy Cole Slaw • Collard Greens with Bacon • Roasted Asparagus • Pack's Mashed Potatoes • Corn with Caramelized Onion & Bacon • Honey Ginger Glazed Parisian Carrots

Choose one Dessert:

Chocolate Brownies with Caramel Sauce – *add vanilla ice cream \$3pp* • Chocolate Chip Cookies
Fresh Fruit Assortment with Whipped Cream