

Private Events at the Highland Center for the Arts



HIGHLANDARTSVT.ORG | 2875 HARDWICK ST, GREENSBORO



The Highland Center for the Arts offers several unique, fully accessible spaces for you to choose from. Below you will find our food and beverage options.

Don't see quite what you are looking for? We work individually with you to ensure your time spent with us is exactly how you want it!

Thank you for considering us to host your event.

Types of Events

- ▶ Large Party Reservation in the Café
- ▶ Full Café buyout (over 30 guests)
- ▶ Performance Studio
- ▶ Gallery
- ▶ Full Performance Studio and Gallery
- ▶ Patio
- ▶ Corporate Event/Training in the Performance Studio

Beverages and Bites

Perfect for when you are hosting your meeting with us. Coffee, tea and an assortment of freshly baked goods

- ▶ Priced at \$6.50 per person
(Room rental and tech fees applied based on your needs)

Passed and Stationary Food

Platters will serve approximately 50 guests.

Passed Appetizers

- ▶ 2 options, 150 pieces: \$375
- ▶ 4 options, 300 pieces: \$650
- ▶ 6 options, 450 pieces: \$900

Stationary Items

Dip and Crudités Platter

House Made Dip and Crudités: \$150

Cheese Boards: 3 cheeses: 1 hard, 1 soft, 1 funky (all local)

Includes bread/crackers and local honey: \$225

Slider Selection: Including vegetarian options: \$280





Sit Down Meal

Seated and Individually Plated (for parties under twenty people). Your menu will be chosen with the help of our General Manager. Your guests will have a choice of Appetizer, Entree and Dessert

- \$25 per person.
Beverages not included.

Family Style

- 1 salad, 1 protein, 1 starch and 1 seasonal vegetable: \$18 per person.
Beverages not included.

Buffet

- 1 appetizer, 2 proteins, 1 starch, 1 seasonal vegetable, 1 salad: \$25 per person.
Beverages not included

Dessert

- Stationary Platters of fresh baked goods: \$200
- Passed Dessert Bites, 3 Types: \$250
- Want to bring a cake for your special occasion? No Problem!
\$50 flat fee for cake cutting

Bar Packages

A base charge of \$20 per hour, with a two- hour minimum, will be applied for all alcoholic beverage packages. A 20% gratuity will be added at the end of the event. *

Open Bar

Drinks are charged on consumption, you only pay for what you drink. We offer several options ranging from just beer and wine to top shelf liquor. We will work with you to find a bar option that suits your needs. Ask about our batched cocktails specially designed for your occasion!

Wine Service for Sit Down Meals

Tier One: Pinot Grigio or Cabernet Sauvignon \$20/Bottle

Tier Two: Sauvignon Blanc or Pinot Noir \$27/Bottle

Tier Three: Chardonnay or Malbec \$30/Bottle

You only pay for bottles that are opened! Specialty wine orders are available upon request.

Host Kegs

We offer the option to pre-purchase a keg of beer to be served during your event. Some guests prefer knowing the cost of that portion of their tab in advance. A large selection of both Vermont microbrews and domestic beers are available. Kegs are available in three different sizes which provide approximately 40, 65 or 100+ servings.

Tier One: \$150/\$205/\$350 Domestic favorites such as Bud, Bud Light or PBR

Tier Two: \$205/\$290/\$475 Popular Vermont brews such as Switchback, Fiddlehead

Tier Three: \$300/\$400/\$630 Premium Hill Farmstead Edward or Nelson

Have a favorite beer we don't currently carry? We are happy to bring it in upon request.

Cash Bar

Let people pay for what they want to drink! We provide a fully stocked, professionally staffed bar.

* Vermont State Law prohibits clients from bringing in their own alcohol

Notes:

- A reservation of thirteen people or more is a prix fixe menu
- We can provide individually plated courses for up to 20 guests
- For twenty or more we offer family-style platters or a buffet
- Guests will need to confirm final head count 10 days prior to the event
- Room rental and basic tech (background music or mic) are included when food and beverage minimum of \$1,000 is met. Additional technical needs can be accommodated for an additional fee
- Please notify your HCA contact of any other specific facility or audio/visual needs that you require

For additional information or to book your next event please contact:

Julie Parker, *Cafe General Manager*

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