

WEAVER HOUSE



Weddings • Events • Revelry





Welcome to Weaver House

Nestled in the heart of Weaverville, North Carolina, just ten minutes from downtown Asheville, you'll find the enchanting Weaver House. Our luxury wedding venue and event space exudes elegance and sophistication, thanks to its timeless timber frame design and meticulously curated gardens spanning an acre.



At Weaver House, we pride ourselves on delivering a calming and seamless experience to our guests, complete with expert event coordination that allows you to breathe, celebrate, and connect with loved ones. Flooded with natural light, our venue boasts lofted ceilings and large picture windows that makes the space feel open and inviting, bringing the beauty of nature indoors.



Our mission is simple: to bring your unique vision to life. Let us take care of the finer details, so you can focus on making memories that last a lifetime. From wedding ceremonies to corporate galas and fine dining experience, our space is fully customizable to meet your specific wants and needs.



At Weaver House, we believe that your event should be nothing short of magical. Come discover the perfect backdrop for your Western North Carolina wedding or event and let us help you create a day that's unforgettable. Our mission is to bring your vision to life.

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56 N. Main Street, Weaverville, NC



www.weaverhousenc.com

Wedding Package Pricing

Full Wedding Package Rates			
	Monday through Thursday	Friday and Sunday Dates	Saturday & Holiday Dates
Peak Season – April, May, June, September, October and November	\$4800	\$6400	\$7200
Off-Season – July, August, December, January, February, March	\$4200	\$5600	\$6400

Our base package includes all of the following:

12 Hour use of the grounds for hair and makeup, vendor arrival, decor, and ceremony.

4 Hour event time which begins after your ceremony. Additional hours available at \$550.

(Approved Day of Coordinator required. You may hire through Weaver House or outside vendors.):

- Free Consultation and Tours
- Exclusive Use of Weaver House Grounds
- Venue Host
- Bridal Suite
- Bar Set Up and Take Down (customizable bar packages available)
- Two Bartenders (with per person bar package)
- Dance Area
- Beautiful Area Lighting
- State of the art Sound System
- Large Outdoor Stone Patio – Perfect for cocktail hour
- Large Outdoor Covered Porch
- Curated Japanese Gardens
- Silverware, Plateware, Glassware
- Reception Tables & Chairs
- Ceremony Chairs
- Fully Equipped Catering Kitchen
- Preferred Vendor List
- 5 Spacious Indoor and Outdoor Restrooms – 7 stalls total
- Parking Attendant



Hourly & à la Carte Pricing

Event Hourly Rates

	Monday through Thursday	Friday and Sunday Dates	Saturday & Holiday Dates
Peak Season – April, May, June, September, October and November	\$350	\$450	\$550
Off-Season – July, August, December, January, February, March	\$250	\$450	\$550

*An approved day-of coordinator is required for all weddings. (in house or third party)

*Staffing count and costs determined by your event flow and needs.

A la carte pricing as needed:

- Plateware \$4 Per person
- Glassware - included with drink purchases
- Tables \$12 each
- Chairs \$4 each
- Bridal Room Use \$350
- PA / Sound System \$400 (note: in house basic sound for streaming Spotify included at no cost)
- Linens - we use a third party service who charges \$90 delivery/cleaning flat fee plus \$18 per table linen. \$7 per pack of 10 cloth napkins. These are fully pressed and available in a variety of colors. You may also bring in linens from another source if you choose.





In House Planning Services

Weaver House is happy to provide you with in house event planning services.
You may also bring in an approved outside planner of your choice.

- Full Service Wedding Planning \$1950 -
\$450 retainer to begin.

Unlimited email, zoom, and phone conversations.

Assistance with budgeting development and management.

Scheduling appointments, vendor negotiations and contract review.

Custom vendor recommendations based on your budget, vision and style.

Works with vendors to ensure their contracts are executed.

Assistance with decor, color palette, display of extras and add ons.

Timeline and floor plan creation.

Full day set up and clean up.

Includes second assistant to allow for more involved decor.

- Day of Coordination \$1500 -
\$450 retainer to begin.

Unlimited emails.

Initial "launch" meeting to get you started.

Custom vendor recommendations based on your budget and vision.

Six weeks before your event date:

Review contracts with booked vendors.

Etiquette guidance throughout the process.

Works with vendors to ensure their contracts are executed.

Assistance with decor, color palette, display of extras and add ons.

Day of Timeline and floor plan creation.



Weaver House Catering

At Weaver House we are passionate about delivering an exceptional farm-to-table dining experience at competitive rates. With a state-of-the-art kitchen right on site, we're able to offer top-notch restaurant-quality service. Our talented Head and Sous Chefs work closely with each client to craft the perfect menu for their event, ensuring a truly personalized experience.

Led by Chef Joey Woll and Sous Chef Britt McKenzie, our culinary team boasts years of experience in the industry, ranging from fine dining to event catering. We take pride in sourcing our ingredients from local farmers and purveyors, and we're committed to minimizing waste and promoting sustainability at every turn. When you choose Weaver House, you're not just getting an amazing meal – you're supporting a business with a strong commitment to ethical and responsible practices.

SPRING

APPETIZERS

- Grilled Asparagus – Benton's Country Ham, Sauce Gribiche.
- Poached NC Shrimp – Pea Puree, Ramp & Sunflower Seed Pesto.
- Cobia Ceviche – Gem Lettuce, Calabrian Chili, Cucumber.
- Appalachian Gilda – Smoked Trout, Pickled Ramp, Grilled Olive.
- NC Oysters – Smoked Strawberry Mignonette.



DINNER

- Pan Seared NC Bass – Pea Puree, Carolina Gold Rice, Grilled Peppers, Salsa Verde.
- HNG Beef Tenderloin – Confit Potatoes, Broccolini, Pickled Onion, Ramp Chimichurri.
- Heritage Pork Tenderloin – Char Siu, Jasmine Rice, Sweet and Sour Snow Peas, Salsa Macha.
- Joyce Farm Chicken Breast – Confit Potatoes & Arugula, Charred Squash, Goat Lady Whipped Chevre, Almond Lemonata.
- JF Duck Breast – Cured, Lightly Smoked, Farro Salad, Asparagus, Charmoula.
- Spring Pea Ragu Gnocchi – Melange of Peas, Boxcarr Goat Cheese, Preserved Lemon, Sorrel.
- Vegan Curry – House Made Curry Seasonal Vegetables, Jasmine Rice.



Weaver House Catering

SUMMER

APPETIZERS

- Pan Con Tomate – Mother Sourdough, Heirloom Tomato.
- Elote Shooter – Tajin Crema, Cotija, Cilantro.
- Cold Melon Shooter – Crispy Country Ham.
- Buffalo Burata & Country Ham – Summer Berry Balsamic.
- Appalachian Guilda – Smoked Trout, Grilled shishito, Olive.
- NC Oysters – Smoked Ruhbarb Mignonette



DINNER

- Pan Seared Sunburst Trout -OR- Salmon – Heirloom Tomato, Grilled SC Peaches, Charred Onion Vinaigrette, Spiced Sunflower Seeds.
- Brasstown Flat Iron – “Mojo De Ajo” Marinade, Smashed Gold Potato, Grilled Peppers in Yuzu Butter.
- Heritage Pork Tenderloin – Sticky Rice, Grilled Green Beans, Xo Sauce, Crispy Shallot.
- Crispy Skin JF Chicken Breast – Carolina Gold Rice & Sweet Corn, Blistered Shishitos, Salsa Verde.
- Wild Caught NC Grilled Prawns – Kimchi Fried Rice, Grilled Bok Choy, Nuoc Cham Vinaigrette.
- Sweet Corn Gnocchi – Smoked Sweet Corn Butter, Broccoli Rabe, Pea Shoots, Calvander.
- Vegan Curry – House Made Curry Seasonal Vegetables, Jasmine Rice.



Weaver House Catering

AUTUMN

APPETIZERS

Pan-Seared Scallop – Benton's Lardon, Chive.

Pork "Apple Pastor" – Grilled Pork Shoulder & Local Apple.

Sikl Pak Tartine – Pumpkin Seed Hummus, Candied Pecan, Beet Root.

Fried Sunchoke – Hasslebacked, Guanciale, Garlic Chip.

Butternut Soup Shooter – Coconut Milk, Pumpkin Seed, Sumac.

NC Oysters – Collard Green Mignonette.

DINNER

Brasstown Beef Short Rib – Manchego Mashed Potatoes, Honey Carrots, Beef Demi Glace, Pistou.

Joyce Farm Chicken Breast – Crispy Skin, Broccoli Rabe, Fondant Potatoe, Chicken Jus.

Sunburst Trout Adobo – Carolina Gold Rice Jambalaya, Cafe De Paris Buttered Kale, Sauce Piquant.

HNG Pork Chop – Benton's Collards, Creamy Butternut Farro, Pork Demi.

Tea-Smoked Duck Breast – Sweet Potato Puree, Grilled Radicchio, Orange Soy Glaze.

Piri Piri Rubbed Salmon – Winter Squash, Roasted Mushrooms, Poblano Chestnut Romesco.

Butternut Gnocchi – Cream Sauce, Pea Shoots, Calvander.

Vegan Curry – House Made Curry Seasonal Vegetables, Jasmine Rice.



Weaver House Catering

Popular Items

APPETIZERS

Cheshire Bacon Wrapped Dates – Bleu Cheese, Pecan Oil.

Smoked Sunburst Trout Dip – Dill, Caper, Preserved Lemon, Crackers -OR- Cucumber.

Fried HNG Pork Belly – Korean BBQ, Peanuts, Pickled Chili.

Marinated Manchego – Chimichurri, Gem Lettuce.

French Onion Crostini – Onion Jam, Gruyere.

JF Chicken Satay – Tahi Peanut Sauce, Cilantro.

Fried Mac-N-Cheese – Cheddar, Smoked Gouda.

Stuffed Mushroom Cap – Celery, Onion, Pecorino.

Spring Roll – Chinese Cabbage, Carrot, Spring Onion.

Gyoza – Pork -OR- Mushroom.

Crispy Gentleman – Baguette, GB Country Ham, Gruyere, Lusty Monk Béchamel.

Husppies – Sweet Onion, White BBQ Sauce.

Miso Cured Egg – Yellow Miso, Chili Crisp, Green Onion.

Croquettes – Chorizo -OR- Smoked Chicken.

Karaage (Japanese Fried Chicken) – Twice Fried, Wasabi Honey Mustard.

Grilled Cheese & Tomato Soup – NC Hoop, Calabrian Chili.

Lox Crostini – Creme Friache, Everything Seasoning, Dill.

Kimchi Fritters –Tzatziki.

HNG Beef Tenderloin – Salsa Verde, Pickled Shallot.

Country Ham & Pimento Cheese – Grilled Bread, Pickled Red Onion.



Weaver House Catering

General Pricing

At Weaver House we believe in complete transparency when it comes to pricing for your event. To ensure the best possible experience for our clients and their guests, we have a team of dedicated professionals ready to assist you with all of your catering needs.

All events require a catering captain at a fixed rate of \$200, while our experienced Chef and Sous Chef are available for \$500. If additional staff is required, each member will be an additional \$150. For buffet/station-style meals, one staff member per station is required, and total staffing is inclusive of setup and breakdown of the entire event, not just the guest dining hours. Station-style service incurs an additional setup fee of \$250.

For those looking to have their cake and eat it too, a cake cutting fee of \$150 applies.

If you choose to book your catering with us, tastings are free of charge for up to 2 people, and every additional guest is \$60.

We understand that each event is unique, and that's why Chef Joey is available to help answer any pricing questions you may have.



Should you choose to have another company cater your event, we require a \$600 kitchen use fee.

Please note that due to the current ever-changing market and staffing shortages, Weaver House reserves the right to adjust costs to align with market rates at the time of your event. Rest assured that we will work with you to find the best possible pricing for your budget while still delivering exceptional service and quality.



Bar Menu

At Weaver House, we believe that every celebration calls for a good drink. That's why we're proud to offer a fully licensed and insured liquor bar, complete with two expert bartenders and an inviting outdoor bar area. Whether you're toasting to love, friendship, or any other special occasion, we've got you covered.

No need for alcohol? No problem! We are happy to accommodate all your beverage service needs with mocktails, juices, sodas, and other infusions. We never charge a bar minimum! To ensure that our bar services are tailored to your unique needs, we offer flexible pricing options that allow you to choose what works best for your group. Here's what we've got on the menu:

Option A: Per Person Pricing - Perfect for those with an average (or higher!) drinking crowd. Starting with a four-hour block, this option is priced at \$28 per person for beer, wine, and bubbles, or \$38 per person to include house liquor. If you're looking to add a touch of luxury to your celebration, premium bottle service is available upon special request. Please note that all prices are subject to market rates.

Per person pricing includes two bartenders and an outdoor satellite bar for cocktail hour.

Option B: Host Bar by Consumption - Ideal for those with a lower drinking crowd and those who want to keep a close eye on their budget. With this option, each drink ordered is rung into the register, and the total is paid at the conclusion of your event. With this option, hosts may set a budget and switch over to cash bar once their budget is hit.

Option C: For those who prefer to let their guests handle their own tabs. With this option, your guests pay for their own drinks, and our bartenders will be happy to serve them up with a smile.

Bartenders and secondary outdoor bars are priced as needed for options B and C.

No matter which option you choose, you can rest assured that our bar services are designed to help you relax, unwind, and enjoy your celebration to the fullest. Cheers to that!



BEER AND WINE

Draft: Oskar Blues Dale's Pale Ale - Highland Pilsner - Highland AVL IPA - Lazy Hiker Trail Mate Golden Ale - DISSOLVR Kolsh

Cans: Highland Daycation IPA - Wicked Weed Appalachian Session IPA - Wild Basin Hard Seltzer Variety - Oskar Blues Mama's Little Yella Pils - Noble Cider Spritzer - Yuengling Lager - PBR Tall Boy

Red Wine: Pinot Noir by Athena - Malbec by Alamos - Cab Sav by Chateau Souverain

White Wine: Pinot Grigio by Mirrassou - Chardonnay by Chateau Julien

Rosé: by Rosehaven

Bubbles: Prosecco on Draft

HOUSE SELECTED SPIRITS

Vodka - Titos

Gin - Chemist

Rum - Captain Morgan

Tequila - Jose Cuervo Silver

Bourbon - Bulleit

Whiskey - Jack Daniels, Crown Royal

Mixer - Triple Sec - Aperol - Bitters - Soda - Juices - Garnish

