

THE
CROSSING
AT HOLLAR MILL



*We cordially invite you to The Crossing.
Let history be the host for tomorrow's memories...*

The Crossing occupies the West building of the renovated historic Hollar Mill. Built in 1930 by Hollar Hosiery Mills Company, this facility remained functional as a hosiery mill through the 1960's. After remaining vacant for nearly five decades, Hollar Mill was lovingly renovated by locally owned Hollar Hosiery Investments. Their efforts along with the lasting beauty of Hollar Mill created the opportunity for a variety of events at this multi-purpose venue. The venue is located off of exit 125 of Hwy 40 and is bordered by Highland Avenue, 4th Street SE, Lenoir Rhyne Boulevard and the Southern Railway.

Rental Fees and Structure

Our full-service event center's rental space includes over 10,000 sf accommodating up to 350 seated guests and 600 guests at full capacity. Facility rental includes tables, chairs, event set-up and break-down.

In-Season Months:

*April, May, June, September,
October & December*

Off-Season Months:

*January, February, March,
July, August & November*

Monday-Friday Rates

In-Season Rates

50-99 Guests	\$500
100-149 Guests	\$750
150-199 Guests	\$1,000
200-249 Guests	\$1,500
250+ Guests	<i>contact for pricing</i>

Off-Season Rate

50-99 Guests	\$250
100-149 Guests	\$500
150-199 Guests	\$750
200-249 Guests	\$1,000
250+ Guests	<i>contact for pricing</i>

Saturday Rates

In-Season Rates

\$2,500

Off-Season Rate

\$1,500

For more information please contact info@thecrossinghickory.com.

Ceremony included in all rental rates.

The Crossing at Hollar Mill • 883 Highland Avenue SE • Hickory, NC 28602 • 828.324.9464

Food Services

The Crossing at Hollar Mill offers custom menus through our on-site catering services provided by The Crossing Catering and Highland Avenue Restaurant. Menus may be tailored to reflect favorite foods, specific budgets and any special dietary needs or requests. The Crossing is prepared to accommodate any style of service: cocktail, buffet, plated or action stations.

Custom Beverage Services

The Crossing is committed to unparalleled service and extreme hospitality. In light of this and local health and alcohol regulations, all beverages must be purchased through The Crossing and its' affiliates. There are several options available to tailor beverage services to your specific event. Options include open bar, hosted bar, cash bar or a customized combination of each. Quotes are available upon request.

Decorations

The client is responsible for all site decorations brought into The Crossing. All site decoration and personal items must be removed immediately following the event. **Only The Crossing staff shall rearrange and move any venue furnishings.** No sand, rice, sprinkles, glitter or confetti is allowed on site. Candles may be used where permitted specifically by The Crossing's staff and SHALL BE enclosed. No free standing candles or tapers are allowed on site.

Tables & Chairs

The Crossing's inventory of tables and chairs includes:

30 round 6' tables	8 round 5' tables
12 rectangular 8' banquet tables	3 round 4'tables
8 square high top cocktail tables	200 white padded chairs

Specialty tables and chairs may be arranged i.e., harvest tables & chivari chairs are popular additions. **Additional tables and chairs shall be charged an additional fee above 200 guests.**

Booking

Full payment of the facility rental fee and rental contract is required for The Crossing to reserve a date for your event. Standard rental time is six (6) hours and all events shall end at midnight.

ALL FACILITY RENTAL FEES ARE NON-REFUNDABLE

Guest Count

At the time of booking, you shall provide the Event Director with an estimated guest count. This number is used to determine the rental fee for each event. Ten days prior to your event you shall provide the Event Director with a guaranteed guest count.

Applicable Charges

Event Staff	\$15 per server	Hollar Room Rental	\$250
Linens & Napkins	\$20 per table	Plaza Tent	\$350
Early Set-up	\$250 per hour	*String lights may be added to tent at an additional cost.	
A/V Attendant	\$100 per attendant	Rehearsal Package	\$500
Projector/Screen Rental	\$150	*Includes: Day before set-up 11am-4pm	
Microphone Rental	\$50	One hour rehearsal 4pm-7pm	
Plaza Rental	\$250	Rentals	Pricing available upon request
Photography Session	\$50 per hour	Valet	Pricing available upon request

All outstanding fees must be paid according to scheduled payments and shall be paid in full no later than ten days prior to event.

Security Deposit

Security deposit of \$500.00 shall be submitted in the form of a check or credit/debit card number ten days prior to the event. This deposit will be refunded at the exit interview provided the premises are maintained and returned in the condition received.

Event Production Fee

A 20% event production fee shall be assessed to ALL food and beverage and the rental fee. The event production fee is not a gratuity for staff. This fee covers all of the back end costs that go into the event aside from the food itself. We do not charge for tastings, walk-throughs, meetings, layouts, consultations, licensing etc... This fee offsets all of these costs to ensure our clients are comfortable asking for help, as many of our clients have had, or heard of others' experience in which they are billed for these services. We believe our brand of "Extreme Hospitality" guarantees the planning process is as easy as possible once the contract is signed. As far as actual gratuities go, we pay our staff very well! Our team's motto is that gratuities are "never necessary, never expected, and always appreciated." The number of staff used for each event shall be determined solely by The Crossing Event Director.

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Appetizer Menu

The following appetizers are priced based on platters of 25 pieces.
(Minimum order of two platters per appetizer)

HOT

- Macaroni and Three Cheese Croquette with Bacon \$32
- Roasted Chicken and Cheddar Croquette \$40
- Chicken Satay with House Sauce \$40
- Mini Quiche \$34
- Beef Empanada \$36
- Vegetable Quesadilla Cone \$68
- Spinach & Cheese Spanakopita \$50
- Rice Croquette, Parmesan & Herbs \$50
- NC Crab Cake and Piquillo Pepper Sauce \$48

COLD

- Chickpea Hummus in Cucumber Round \$37
- Chicken Salad Crostini \$37
- NC Shrimp Salad Crostini \$45
- Pimento Cheese Crostini \$33
- Bruschetta with Goat Cheese and Herbs \$40
- Tomato, Basil, Mozzarella Skewer with Balsamic \$37
- Ashe Co. Cheddar Biscuit, Tasso Ham, Local Honey Mustard \$42

STATIONARY

(Stationary displays are priced per 25 guests)

THE BUTCHER'S BLOCK

Regional handmade butcher's block laden with artfully displayed Charcuterie, Domestic Cheeses, HM Jam & HM Crostinis: \$175

FRUIT, CHEESE & VEGGIE DISPLAY

Seasonal Fruits and vegetables with an array of cheeses and HM Crostinis: \$175

HUMMUS

Chickpea Hummus with HM Crostinis: \$45

PIMENTO CHEESE

HM Pimento Cheese, Chilies & HM Crostinis: \$48

CRUDITE

Vegetables & Herb Dip: \$40

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Buffet Menus

(Minimum of 50 guests per menu)

Buffet #1

\$14.95 per person

Plated Seasonal Salad

One Entrée:

Choice of Chicken, Pork or Pasta

Two Sides

Rolls & Butter

Buffet #2

\$20.95 per person

Plated Seasonal Salad

Two Entrées:

Choice of Chicken, Pork or Pasta

Two Sides

Rolls and Butter

Buffet #3

\$26.95 per person

Plated Seasonal Salad

Two Entrées:

Choice of Chicken, Beef, Pork or Pasta

Three Sides

Rolls and Butter

Additional Sides/Desserts

\$3 per person

Additional Entrées

\$6 per person

Buffet #4

Customized Menu

We invite you to meet with our Culinary team and Event planners to customize a menu just for you to enjoy.

The Crossing at Hollar Mill offers custom menus through our on-site catering services provided by The Crossing Catering and Highland Avenue Restaurant. Menus may be tailored to reflect favorite foods, specific budgets and any special dietary needs or requests. The Crossing is prepared to accommodate any style of service: cocktail, buffet, plated and action stations.

Style of service/menu shall be selected within 6 months of your event date.

A 50% deposit shall be paid within 60 days of your event or upon selecting your menu for ALL food and beverages.

The remaining balance of all food and beverage shall be paid 30 days from the date of the event.

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Menu Selections

Buffet #1 & Buffet #2

Choice of Pork, Chicken or Pasta

Buffet #3

Choice of Beef, Pork, Chicken or Pasta

Entrées

Additional \$6 per person

Beef

Beef Sirloin with Au Jus or Horseradish Sauce

Pork

Sliced Ham with Bourbon Glaze
Roasted Pork Loin with Madeira Jus
Smoked Pork Loin with Smokey Jus
Roasted Pork Tenderloin with Butterscotch Pork Jus

Chicken

Red Wine Braised Chicken with Mushrooms and Caramelized Onions
Braised Chicken with Smoked Paprika, Onions and Sherry Vinegar Jus
Chicken Breast, Lemon, Herbs and Roasted Garlic
Chicken Breast, Mushrooms, Shallots and Cream

Pasta

Chicken Cacciatore-Tomatoes, Capers, Herbs and Penne Pasta
Chicken Parmesan-Tomatoes, Parmesan, Breaded Chicken and Penne Pasta
Beef Ragu-Red Wine Tomato Sauce, Braised Beef and Pappardelle Pasta
Pork Sugo-Slow Cooked Pork, Smokey Vegetable Sauce and Pappardelle Pasta

Sides

Additional \$3 per person

Vegetables

Potato Au Gratin
Roasted Sweet Potato
Roasted Garlic Potato Puree
Roasted Herb Red Bliss Potato
Sweet Potato Puree with Sorghum and Pecan
Black Eye Peas with Ham
Tomato Stewed Collards
Sorghum Glazed Carrots
Roasted Root Vegetables
Brown Buttered Lemon Broccoli
Green Beans with Pecans
Green Beans with Caramelized Onions
Summer Squash and Zucchini

Starches

Brown Rice Pilaf
Herbed Farro
Guilford Mills Grits
Macaroni and Cheese
Herbed Orzo with Parmesan and Balsamic
Penne Pasta with Parmesan Cream or Marinara

Prepared Salads

Macaroni Salad
Potato Salad
Marinated Cucumbers and Onions
Cole Slaw

Desserts

Additional \$3 per person

Cakes & Bars

Vanilla Bean Cake
Texas Sheet Cake
Cheesecake
Carrot Cake
Fudge
Brownies
Lemon Bars
Cream Puffs

Cookies

Sugar Cookies
Chocolate Chip Cookies

Warm Desserts

Bread Pudding
Apple Cobbler

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Beverage Menu

Wine

\$200 per case
(1 case = 12 bottles)

Red

Cabernet Sauvignon
Malbec
Merlot
Pinot Noir

White

Chardonnay
Champagne
Moscato
Pinot Grigio
Reisling

Sparkling

Blanc de Blanc
Champagne
Cava
Prosecco

Beer

Type of Beer

Serving Size

Domestic

1/4 Barrel - *1/2 Barrel*

(Estimated 75 pours) (Estimated 125 pours)

(Ex. Budweiser, Bud Light, Miller Lite,
Coors Lite, Michelob Ultra)

\$130-\$255

Craft/Specialty/Imports

1/6 Barrel - *1/2 Barrel*

(Estimated 60 pours) (Estimated 125 pours)

(Ex. Howard's, Highland, Sam Adams,
Angry Orchard, Fat Tire)

\$115-\$400

Signature Cocktails

Non-Alcoholic

\$2.00 & up per person

Alcoholic

\$6.00 & up per person

The Crossing at Hollar Mill offers custom beverage orders by appointment with a member of our Hospitality Team for those who would like to add a more personal touch to their special occasion. Our Hospitality Team will create a bar selection unique to your guests, pairs with your menu or is simply your personal favorite.

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Recommended Vendors

Photographers

Revival Photography
828.320.9795
info@revivalphotography.com

Joy Davis Photography
828.729.3046
joydavisphotography@yahoo.com

Heather Fink Photography
704.604.3438
info@heatherfinkphotography.com

Katy Cook Photography
828.442.0337
katy@katycookphotography.com

Brittney Rowland Photography
828.551.4695
Brittneyrowlandphoto@gmail.com

Jenna Markiewicz Photography
919.609.5868
jenna@jennamphoto.com

Corrin Jasinski Photography
757.927.6510
corrinjasinskiphotography@gmail.com

Catrina Earls Photography
cearlsphotography@gmail.com
704.502.0573

Brett Denfeld Photography
hello@brettdenfeldphotography.com

Florists

Twigs & Twine Floral Design
704.325.0557
flowers@twigsandtwinefloraldesign.com

Wildflowers
828.635.8444
wildflowers244@bellsouth.net

Summer Fresh Flower Farm
828.461.3583
ia-yang@hotmail.com

Whitfield's Flowers & More
828.431.4438
Jeri@WhitfieldsFlowers.com

Bakeries

My Local Bakery
828.432.7343
mylocalbakery28655@gmail.com

Let Them Eat Cake
828.781.3272
let_themeatcake@ymail.com

Crystal's Cakes
828.390.3473
crystaltravis@hotmail.com

Cornerstone Bakery
828.578.6700
bakerycornerstone@gmail.com

Rentals

It's My Party Rentals
828.267.2789
itsmyparty@gmail.com

Cooke's Rentals Special Events
704.483.2722
julie@cookerentals.com

Wedding Planners

**Tara B's Eventful Planning
& Floral Boutique**
828.244.9485
tarabseventfulplanning@gmail.com

Hotels

Courtyard Marriott
828-267-2100
Brian.lutz@marriott.com

Hilton Garden Inn
828.327.1000
Joseph.aldridge@hilton.com

DJs

Split Second Sound
704.907.9507
info@splitsecondsound.com

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