

# 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 300 seated guests and 600 guests at full capacity. Facility rental includes tables, chairs and one hour wedding ceremony

### ***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	\$750
100-149 Guests	\$1,000
150-199 Guests	\$1,500
200-249 Guests	\$2,000
250+ Guests	<i>contact for pricing</i>

### ***Off-Season Rate***

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

## Saturday Rates

### ***In-Season Rates***

\$2,500

### ***Off-Season Rate***

\$1,500

**The Crossing reserves the right to pass on cost increases not to exceed 10% of quoted pricing for any event reserved more than 12 months in advance.**

**For more information please contact [info@thecrossinghickory.com](mailto:info@thecrossinghickory.com).**

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

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## Meet our Team



**Candace Tait**  
*Event Director*

Candace Tait has been with The Crossing for over a year and half. She is a new addition to our event management team, and to Hickory, NC. Recently relocating from Wilmington, NC with her husband and two dogs. Candace earned her degree from East Carolina University and has worked in the hospitality field for the past decade in all aspects of the industry. Her attention to detail, enthusiasm, and creative imagination has made her an excellent addition to The Crossing. She specializes in customer service and client relations, making all of our guests feel comfortable and welcomed. When she is not planning and executing amazing events, Candace loves spending her free time with her family, friends, and traveling.

**Mariah Chalk**  
*Event Director*

Mariah Chalk began has been with The Crossing for over 4 years. She began her career in hospitality industry as a summer intern for Carolina Moon Hospitality as the assistant to the Event Director at The Crossing at Hollar Mill. Beginning her internship shortly after Hollar Mill's opening, she quickly learned the ropes of event planning and management and acquired the job of Event Director. Mariah's experience with events has helped her skillfully assist clients in planning memorable occasions at both The Crossing at Hollar Mill and Highland Avenue. A native of Elmira, New York, Mariah moved to Hickory, NC with her family over 15 years ago, where she graduated with a degree in Hospitality and Tourism Management from Appalachian State University. When she is not coordinating events, Mariah enjoys DIY projects, playing with her dogs and spending time with family and friends.



**Robert Locke**  
*Highland Avenue Restaurant General Manager*



As a part of the management team at Highland Avenue, Robert Locke is passionate about providing guests with the highest standards of southern hospitality. Robert's extensive beer and wine knowledge helps assist Crossing client's with their beverage selections for events. His innate desire to serve, enthusiasm, and level head make him an essential part of the Highland Avenue team. A 2012 graduate of the University of South Carolina, where he studied history and political science, Locke has worked in food and beverage since he was 15. The opportunity to work in an environment that combined his love for family, hospitality and history immediately drew him to the Hollar Hosiery restoration and Highland Avenue. Locke devotes time to his hometown community of Hickory through numerous boards and organizations including the Lake Hickory Rotary Club and YMCA of Catawba Valley .When not at the helm of Highland Avenue Restaurant, Locke enjoys spending time with his dog Jacks and playing Ultimate Frisbee.

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## Meet our Culinary Team

**Sam Stachon**  
*Executive Chef*



Chef Sam Stachon grew up on a self-sustaining farm in Northern Michigan. Sam and his family enjoyed cooking and baking together and they also preserved their own foods, raised animals, and tapped trees for maple syrup. Sam began his culinary career at a young age when he went to work in his cousin's restaurant where he bussed tables and eventually worked his way to the stove. Sam worked at many different restaurants in Michigan before moving to North Carolina to attend Johnson & Wales University. After graduation Stachon joined Nobles Restaurant Group where he worked his way up to sous chef and opened The King's Kitchen in Charlotte. As time passed Sam was promoted to Executive Chef over The King's Kitchen and The King's Bakery. Sam was thrilled when the opportunity arose to relocate to Hickory, NC and join Carolina Moon Hospitality, working at Highland Avenue Restaurant. He is committed to providing excellent food and hospitality to our guests.

**Max Evans**  
*Sous Chef*

Max Evans was born and raised in Cincinnati, Ohio where he got a head start on his culinary career by attending a vocational high school focusing on culinary arts. After graduation, Max moved to Charlotte, NC to attend Johnson & Wales University. During his education he had a variety of work experience ranging from catering companies and hotels, to fine dining restaurants. After earning his Associates in Culinary Arts, he accepted a job as Sous Chef at The Flipside Café In Fort Mill, SC. He was later approached by Carolina Moon Hospitality and has worked his way up to Sous Chef of Highland Avenue. He's proud to be a part of the management team and to have a hand in the growth of Highland Avenue and Hollar Mill.



**Hannah Woociker**  
*Pastry Chef*



Pastry arts has been a driving force of passion for Hannah, from baking cakes for weddings at her home to modern dessert plating for hotel service. Hannah Woociker moved to Hickory, NC from Orlando, FL, where she graduated with Associates of Arts degrees in Culinary and Pastry from Valencia College and adventured to Italy for her Culinary Internship. She has perfected her talents at places like Walt Disney World and Hyatt Hotels. Hannah is excited to show her creativity here on her new journey with Highland Avenue Restaurant.

## 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. For all events, last call will be made 30 minutes prior to the end time of the event. 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. At The Crossing's staff sole discretion, rentals and additional furnishings shall be provided by The Crossing.** No nails, screws, staples, command hooks, tape, gummed backing materials or penetrating items shall be used on our walls or fine wood. Any wall damage shall be deducted from the deposit. No sand, rice, sprinkles, balloons, 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. The Crossing is not responsible for lighting your candles prior to the event. All candles must be extinguished immediately at end of rental time to provide ample time for cooling. Any draping in the facility must be rented from a licensed rental company and be flame retardant. **Any set-up needs are the sole responsibility of the Renter including scissors, tape, ladders, step stools, easels, or extension cords.** Sparklers are allowed for exits only if purchased through The Crossing. Event Director has the right to deny any intoxicated guests a sparkler for the exit. Any damages to facility, including but not limited to, linens, tables & chairs from décor will be the Renter's sole responsibility.

## 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 five (5) hours and all events shall end at 11:00pm. For Saturday events and weddings the Renter must choose between the following allotted five (5) hour time frames for the event:  
4:00pm-9:00pm, 5:00pm-10:00pm, 6:00pm-11:00pm.

***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	Cake Cutting Fee	\$150
Linens & Napkins	\$25 per table	Bridal/Band Suite Rental	\$250
Early Set-up	\$250 per hour	Plaza Tent	\$500
A/V Attendant	\$100 per attendant		*String lights may be added to tent at an additional cost.
Projector/Screen Rental	\$150	Rehearsal Package	\$750
Microphone Rental	\$50		*Includes: Day before set-up 11am-4pm One hour rehearsal 4pm-7pm
Plaza Rental	\$250	Rentals	Pricing available upon request
Photography Session	\$50 per hour	Valet	Pricing available upon request
Sparker Exit	\$125		

***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 \$1,000.00 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

Artichoke Beignet with Boursin Cheese \$54

Chicken Satay with House Sauce \$40

Beef Satay \$68

Mini Quiche \$34

Beef Empanada \$36

Swedish, Italian or BBQ Meatballs \$30

Vegetable or Chicken Quesadilla Cone \$68

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

Red Potato Rostini with Horseradish and Chives \$32

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**  
**\$15.95 per person**

Plated Seasonal Salad  
One Entrée:  
*Choice of Chicken, Pork or Pasta*  
Two Sides  
Rolls & Butter

**Buffet #2**  
**\$21.95 per person**

Plated Seasonal Salad  
Two Entrées:  
*Choice of Chicken, Pork or Pasta*  
Two Sides  
Rolls and Butter

**Buffet #3**  
**\$27.95 per person**

Plated Seasonal Salad  
Two Entrées:  
*Choice of Chicken, Beef, Pork or Pasta*  
Three Sides  
Rolls and Butter

Additional Sides/Desserts  
Additional Entrées

\$3 per person  
\$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  
Riesling

#### *Sparkling*

Blanc de Blanc  
Champagne  
Cava  
Prosecco

### Signature Cocktails

#### **Non-Alcoholic**

*\$2.00 & up 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.

# Keg Beer

## 1/6 Barrel Kegs

(Estimated 40 pours)

### *Domestics:*

Budweiser - \$105  
Bud Light - \$125  
Michelob Ultra - \$130

### *Craft:*

LoneRider Sweet Josie - \$180	Catawba Valley White Zombie - \$190
LoneRider Shotgun Betty - \$160	Howard Brewing Action Man - \$190
Howard Brewing Action Man - \$190	Howard Brewing Trail Maker - \$190
Blue Moon - \$155	Howard Brewing Weekender Pilsner - \$190
Blue Moon Seasonal - \$155	Bold Rock Cider - \$190
New Belgium Fat Tire - \$155	Hi-Wire Hi Pitch IPA - \$195
Sweetwater 420 - \$155	Hi-Wire Bed of Nails Brown Ale - \$195
Sweetwater Blue - \$155	Hi-Wire Prime Time Ale - \$195
Woodchuck Cider - \$160	Nantahala 4ft Drop Session Pale Ale - \$200
Woodchuck Hard Cider - \$175	Nantahala Dirty Girl Blonde - \$200
Foothills Hoppyum - \$175	Nantahala Noon Day IPA - \$200
Bold Rock Carolina Draft - \$175	Nantahala Bryson City Brown - \$200
Bold Rock Carolina Apple - \$175	Green Man IPA - \$200
Olde Hickory Table Rock Pale Ale - \$175	Green Man ESB - \$200
Olde Hickory Hefe-Weizen - \$175	Wicked Weed Lunatic Blonde - \$200
RJ Rockers Son of a Peach - \$180	Wicked Weed Napoleon Complex - \$200
Olde Hickory Ruby Lager - \$180	Bird Song Free Will Pale - \$200
Oskar Blues Dales Pale Ale - \$180	Bird Song Jalapeno Pale - \$200
Olde Hickory Piedmont Pilsner - \$180	Bird Song Lazy Bird Brown - \$200
Big Boss Brewing Bad Penny - \$180	Pisgah Pale Ale - \$200
Highland Brewing Gaelic Ale - \$180	Pisgah Porter - \$200
Highland Brewing St. Terese's Pale Ale - \$180	Bold Rock IPA - \$205
Highland Brewing IPA - \$180	Crispen Cider - \$215
Natty Greene's Buckshot Amber Ale - \$180	Appalachian Brewing Long Leaf IPA - \$215
Natty Greene's Southern Session IPA - \$180	Wicked Weed Pernicious - \$220
Natty Greene's Wildflower Witbier - \$180	Olde Hickory Death by Hops - \$230
Sierra Nevada Pale Ale - \$185	Pisgah Grey Beard IPA - \$230
Sierra Nevada Torpedo - \$185	D9 Hakuna Matata IPA - \$230
Sierra Nevada Nooner Pilsner - \$185	D9 Twelve Pale Ale - \$230
Sierra Nevada Hop Hunter IPA - \$185	D9 Ezekiel Black Sour - \$275
Goose Island IPA - \$185	D9 Viking Scottish Sour - \$275
Angry Orchard - \$190	D9 Whiskers Blond Sour - \$275
Catawba Valley Firewater IPA - \$190	Wicked Weed Freak of Nature - \$280

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# 1/4 Barrel Kegs

(Estimated 60 pours)

## *Domestics:*

Budweiser - \$150  
Bud Light - \$150  
Miller Lite - \$150  
Coors Light - \$150  
Yuengling - \$150

## *Craft:*

Abita Purple Haze - \$210  
Shiner Bock - \$200  
Green Man ESB - \$255  
Green Man IPA - \$255

# 1/2 Barrel Kegs

(Estimated 125 pours)

## *Domestics:*

PBR - \$190  
Miller Lite - \$230  
Coors Light - \$230  
Yuengling - \$230  
Budweiser - \$265  
Bud Light - \$325  
Michelob Ultra - \$340

## *Craft:*

LoneRider Sweet Josie - \$395  
LoneRider Shotgun Betty - \$395  
Blue Moon - \$330  
Blue Moon Seasonal - \$330  
Highland Brewing IPA - \$370  
Woodchuck Cider - \$400  
Oskar Blues Dales Pale Ale - \$400  
Bold Rock Carolina Draft - \$400  
Bold Rock Carolina Apple - \$400  
Sweetwater 420 - \$400  
New Belgium Fat Tire - \$400  
Highland Brewing Gaelic Ale - \$400  
Highland Brewing St. Terese's Pale Ale - \$400  
Catawba Valley Farmer Ted - \$410  
Sierra Nevada Pale Ale - \$415  
Sierra Nevada Nooner Pilsner - \$415  
Sierra Hop Hunter IPA - \$415  
Foothills Hopyum - \$415  
Goose Island IPA - \$415  
Bold Rock Cider - \$415  
Howard Brewing Action Man - \$430  
Natty Greene's Buckshot Amber - \$430  
Natty Greene's Southern Session IPA - \$430  
Natty Greene's Wildflower Witbier - \$430  
Sierra Nevada Torpedo - \$430

Hi-Wire Hi Pitch IPA - \$435  
Hi-Wire Bed of Nails Brown Ale - \$435  
Hi-Wire Prime Time Pale Ale - \$435  
Angry Orchard - \$445  
Green Man IPA - \$455  
Green Man ESB - \$455  
Pisgah Porter - \$455  
Pisgah Pale Ale - \$455  
Catawba Valley White Zombie - \$455  
Crispen Cider - \$460  
Appalachian Brewing Long Leaf IPA - \$475  
Wicked Weed Lunatic Blonde - \$485  
Wicked Weed Napoleon Complex - \$485  
Bird Song Lazy Bird Brown - \$485  
Nantahala 4ft Drop Session Pale Ale - \$490  
Nantahala Dirty Girl Blonde - \$490  
Nantahala Noon Day IPA - \$490  
Bird Song Free Will Pale - \$495  
Pisgah Grey Beard IPA - \$500  
Bird Song Jalapeno Pale - \$515  
Wicked Weed Pernicious - \$520  
D9 Hakuna Matata IPA - \$535  
Olde Hickory Death by Hops - \$570  
Wicked Weed Freak of Nature - \$635

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# Bottled Beer

## Imports:

*(24 bottles per case)*

Corona - \$75  
Dos Equis - \$75  
Heineken - \$80  
Newcastle - \$85  
Stella Artois - \$90

## Domestics:

*(24 bottles per case)*

Miller Lite - \$60  
Coors Light - \$60  
Yuengling - \$60

*(18 bottles per case)*

Budweiser - \$40  
Bud Light - \$45  
Mich Ultra - \$45

## Bottled Craft:

*(24 bottles per case)*

Redd's Apple Ale - \$75  
Foothills Carolina Blonde - \$75  
Blue Moon - \$80  
Fat Tire - \$85  
Foothills Hoppyum - \$85  
Foothills Torch Pilsner - \$85  
Foothills People's Porter - \$85  
Sweetwater 420 - \$85  
Sweetwater Blue - \$85  
Woodchuck Amber - \$85  
Woodchuck Granny Smith - \$85  
Crispin Cider - \$95  
RJ Rockers Son of a Peach - \$95

## Canned Beer:

*(24 cans per case)*

PBR - \$40  
Oskar Blues Dale's Pale Ale - \$95

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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

### 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

**Carolina DJ Professionals**  
704.990.5622  
Aaron@CarolinaDJProfessionals.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