

**NC IPMA CONFERENCE –ASHEVILLE  
DINE AROUND REGISTRATION FORM  
THURSDAY MARCH 26, 2015**

Registered conference participants will receive a voucher for up to \$25.00 toward their Thursday evening meal at one of these establishments. Groups will meet in the hotel lobby at 6pm and walk together to their designated restaurant. If you will have a guest(s) join you, they will be responsible for their total meal cost.

<p><b><i>Cedric's Tavern</i></b> 1 Lodge Street <a href="http://www.biltmore.com">www.biltmore.com</a></p>	<p><b>Bar, European, Gastro Pub (\$\$\$), 0.4 mile from hotel.</b> Named for George Vanderbilt's beloved Saint Bernard, Cedric, this warm, relaxing tavern overlooks the village green at Antler Hill Village. The décor, ambience, and menu pay tribute to the neighborhood pubs of Britain and Ireland. Enjoy satisfying pub fare alongside robustly flavored American and global cuisine presented with Biltmore flair. On tap are Biltmore's own Cedric's Pale Ale and Cedric's Brown Ale.</p>
<p><b><i>Corner Kitchen</i></b> 3 Boston Way <a href="http://www.thecornerkitchen.com">www.thecornerkitchen.com</a></p>	<p><b>Pan-American Cuisine (Entrees \$\$), 0.3 mile from hotel.</b> Tucked into a quiet corner of Biltmore Village is one of Richard Sharp Smith's original Tudor Style cottages, and one of Asheville's most surprising restaurants. Chef Joe Scully brings years of culinary experience to bear in his special North Carolina take on Pan-American cuisine (he calls it "Caroamerican"), while host Kevin Westmoreland makes you feel as welcome as an old friend at breakfast, lunch or dinner. Dine in the sunny "Side Porch", where tables cluster around a generous bar, or in one of the cozy fireplace rooms - upstairs or down.</p>
<p><b><i>Red Stag</i></b> 11 Boston Way <a href="http://www.grandbohemianasheville.com/dining/restaurant">http://www.grandbohemianasheville.com/dining/restaurant</a></p>	<p><b>American Restaurant (Entrees \$\$\$), 0.3 mile from hotel.</b> Red Stag Grill offers Asheville's finest dining with the freshest local ingredients, personally selected at nearby farms by our chef. Featuring contemporary European comfort food, Red Stag Grill is sumptuous, rustic hunting lodge meets modern-chic sensibility. After dinner, sip a signature martini or cocktail in the Red Stag Grill lounge and bar area and be entertained by local musicians.</p>
<p><b><i>Rezaz</i></b> 28 Hendersonville Road <a href="http://www.rezaz.com">www.rezaz.com</a></p>	<p><b>Mediterranean Cuisine (\$\$), 0.4 mile from hotel.</b> Rezaz Restaurant and Wine Bar is located in a historic turn of the century building where modern minimalist decor meets simple casual eloquence. The sophisticated menu emphasizes the fresh eclectic and traditional flavors of all Mediterranean countries. Chef Reza's eastern Mediterranean background and his travels within this region enable him to showcase the wealth of flavors by using spices, herbs and freshest seasonal local ingredients in all his menu offerings. Located in the heart of Biltmore Village, this warm and sleek establishment has mastered the rhythm of great food, superior wines, and excellent friendly service.</p>
<p><b><i>The Cantina</i></b> 10 Biltmore Plaza <a href="http://www.cantinabiltmore.com">www.cantinabiltmore.com</a></p>	<p><b>Mexican Restaurant (\$\$), 0.3 mile from hotel.</b> The Cantina at Historic Biltmore Village is a locally owned restaurant and bar in Asheville, NC featuring Fresh Mex and the only Tequila Bar in town! In addition to creative Quesadillas, Burritos, and other Southwest favorites, The Cantina is happy to accommodate your particular dietary restrictions providing many vegetarian, vegan and gluten free items.</p>
<p><b><i>Village Wayside</i></b> 30 Lodge Street <a href="http://www.villagewayside.com">www.villagewayside.com</a></p>	<p><b>American Restaurant (\$\$), 0.4 mile from hotel.</b> Village Wayside Bar &amp; Grille is located in historic Biltmore Village original 1896 train depot. Owners, Mark and Polly dreamed of their menu while waiting on the perfect location, incorporating Midwestern and southern influences they grew up eating. Try a turkey Reuben, slow roasted and brined in house with sweet peach hibiscus tea. Or Mark's favorite, beef brisket, smoked in house, and smothered in homemade Cheerwine BBQ sauce served with hand dipped local Kolsch beer battered onion rings. Craving something more substantial? Try Potsy's Pigs, Hungarian style cabbage rolls, or fillet tips over hummus.</p>