

BREAKFAST BUFFETS

Chetola Grand Buffet*

(Minimum 20 People)

Assorted Homemade Muffins, Fresh Croissants,
Seasonal Fresh Fruit, Scrambled Eggs, House Quiche, Stoneground Grits,
Homemade French Toast with Honey, Whipped Butter and Maple Syrup,
Cream Cheese Crepes with Blueberry Conserve, Savory Hash Browns,
Smoked Bacon and Country Sausage Links, Assorted Fruit Juices, Milk,
Fresh Dark Roast Coffee

\$18.00 per person

Southern Buffet*

(Minimum 20 People)

Assorted Homemade Muffins, Oatmeal with Toppings,
Seasonal Fresh Fruit, Scrambled Eggs,
Stoneground Grits, Savory Hash Browns,
Sausage Gravy and Applewood Smoked Bacon,
Fresh Buttermilk Biscuits, Assorted Fruit Juices, Milk,
Fresh Dark Roast Coffee

\$16.00 per person

Fancy Continental

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins,
Bagels, Cream Cheese, Butter and Preserves,
Assorted Fruit Juices, Fresh Dark Roast Coffee

\$9.00 per person

Healthy Start

(Can be delivered to your conference room)

Yogurt, Oatmeal with Toppings, Fresh Granola,
Sliced Fruit Tray, Cottage Cheese, Assorted Fruit
Juices, Milk, Fresh Dark Roast Coffee

\$10.00 per person

Manor House Buffet*

(Not a Private Buffet – Presented in the Manor House Restaurant)

Seasonal Fresh Fruit, Assorted Homemade Danishes, Muffins
Cereal, Yogurt, Chef's Selection of Hot Breakfast Items,
Assorted Fruit Juices, Milk and Fresh Dark Roast Coffee

\$10.00 per person

*Sorry, these buffets **cannot** be delivered to conference rooms.

Additions

(Priced Per Person) – Must be ordered with a buffet

Applewood Smoked Bacon \$3.50

Stoneground Grits \$2.25

Biscuits with Sugar Cured Ham \$3.50

Croissants with Preserves \$2.25

Country Sausage Links \$2.95

Savory Hash Browns \$2.50

Assorted Individual Yogurt \$2.50

Assorted Homemade Muffins \$2.25

Scrambled Eggs \$3.00

Oatmeal with Toppings \$3.50

Biscuits with Country Sausage \$3.50

Bagels with Cream Cheese \$2.75

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PLATED BREAKFAST

(Maximum 25 People)

Served in the Manor House Restaurant ONLY.

Breakfast Dishes are Served with Choice of Fruit Juice and Fresh Dark Roast Coffee.

Eggs Benedict

A Pair of English Muffins Topped with Sliced Country Ham, Poached Egg, and Hollandaise Sauce, Served with Fresh Fruit

\$13.00 per person

Almond Encrusted French Toast

Authentic French Bread Encrusted with Honey and Almonds, Served with Hot Maple Syrup, Applewood Smoked Bacon and Fresh Fruit

\$12.00 per person

Belgian Waffle

Traditional Belgian Waffle, Fresh Strawberries, Whipped Cream, Served with Applewood Smoked Bacon

\$14.00 per person

Shirred Eggs

A Baked Casserole Layered with Fresh Spinach, Tomato, Applewood Smoked Bacon, Topped with Soft Poached Eggs and Hollandaise Sauce, Served with Potato Cakes and Fresh Fruit

\$12.00 per person

Mrs. Snyder's Country Breakfast

Scrambled Eggs, Served with Country Ham, Stone Ground Grits and a Biscuit

\$12.00 per person

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BRUNCH BUFFET

(Minimum 20 People)

(Buffet not offered on Sundays)

Served with Iced Tea and Fresh Dark Roast Coffee

Fresh Fruit Tray
Croissants and Danishes
Eggs Benedict with Hollandaise Sauce
Almond Encrusted French Toast
Grilled Sesame Crusted Salmon with
Fresh Peach Chutney Sauce
Chicken Francaise
Sliced Smoked Ham
Rice Pilaf
Grilled Seasonal Vegetables
Choice Dessert
\$25.00 per person

Choice Desserts

Strawberry Shortcake
Death by Chocolate Cake
New York Style Cheesecake with Berries
Key Lime Pie
Bourbon Pecan Pie
Banana Pudding
2 Choices add \$3.00 per person
3 Choices add \$5.00 per person
4 Choices add \$8.00 per person

Additions

(Priced Per Person)

Seafood Crepes \$6.00
Cold Beef Tenderloin Platter with Appropriate Sides \$7.00
Chef Attended Omelet Station \$9.50*

*One Chef per 30 guests at \$75 each.

*Add \$75 extra Chef fee for parties over 30 guests.

BRIDAL LUNCHEON

Served with Iced Tea and Fresh Dark Roast Coffee

Choose one choice from each category.

Salads

Classic Caesar Salad

Fresh Mixed Salad Greens w/ House Dressings

Spinach and Strawberry Salad

Entrées

Grilled Chicken Princess Salad
Raspberry Glazed Chicken Breast on Romaine, Baby Greens,
Asparagus, Brie Cheese, Almonds, and Roasted Peppers

Smoked Salmon
Smoked Salmon with Spinach and Boursin Cheese Crepes,
Vanilla Sauce, Sweet Potato Duchess and Fresh Fruit

Manor House Signature Crab Cakes
Served with Rice Pilaf and Asparagus

Desserts

Strawberry Shortcake
Key Lime Pie
Bourbon Pecan Pie

\$21.00 per person

A TEA IN THE GARDEN

Assorted Tea Sandwiches
(Cucumber Watercress, Ham Pinwheels, Egg Salad Triangles, and Pimento Squares)
Fresh Baked Scones with Preserves
Fruit and Cheese Board
Chocolate Covered Strawberries
Petit Fours (Strawberry, Mocha, Lemon)
Variety of Hot Teas with Sugar and Lemon
Fresh Dark Roasted Coffee
\$17.00 per person

Additions

Champagne Toast **\$6.00 per person**
Champagne Punch **\$5.00 per person**

****Consider the Brunch Buffet or Bridal Luncheon with a hosted Mimosa or Bloody Mary Bar. See page 15 for details.**

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REFRESHMENTS

Beverages

| | |
|--|--------------------------|
| Fresh Dark Roast Coffee and Variety of Hot Tea | \$2.50 per person |
| Iced Tea | \$2.25 per person |
| Bottled Spring Water with Crystal Light Packets | \$2.50 per bottle |
| Assorted Fruit Juices | \$2.50 per bottle |
| Assorted Coca Cola Soft Drinks | \$2.50 per bottle |
| All Day Beverage Service of Assorted Sodas and Coffee | \$9.00 per person |

Nibblers

(All are individual servings except Tortilla Chips with Salsa and Potato Chips with Ranch Dip)

| | |
|-----------------------------|--------------------------|
| Salted Mixed Nuts | \$2.50 per person |
| Trail Mix | \$2.50 per person |
| Assorted Candy Bars | \$2.50 per person |
| Assorted Snack Chips | \$2.00 per person |
| Tortilla Chips with Salsa | \$3.00 per person |
| Potato Chips with Ranch Dip | \$3.00 per person |

Fresh From the Bakery

| | |
|--------------------------------|--------------------------|
| Biscuits with Sugar Cured Ham | \$4.00 per person |
| Biscuits with Country Sausage | \$4.00 per person |
| Fresh Baked Chocolate Brownies | \$30.00 per dozen |
| Assorted Fresh Baked Cookies | \$22.00 per dozen |
| Lemon Dessert Bars | \$30.00 per dozen |

Healthy Alternatives

| | |
|--------------------------------------|--------------------------|
| Whole Fruit (Seasonal) | \$3.00 per person |
| Assorted Individual Yogurts | \$2.50 per person |
| Assorted Nature Valley® Granola Bars | \$2.50 per person |

THEME BREAKS

Everyday is Sundae

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, Whipped Cream, Reese's Pieces, Strawberries in Syrup, Chocolate Chips, Cookie Crumbs, Maraschino Cherries

\$11.00 per person

Intermission

Salted Peanuts, Potato Chips, Popcorn, Plain M&M's™

\$7.00 per person

Health Nut

Sliced Fruit Tray, Assorted Individual Yogurts, Bottled Smoothies, Assorted Nature Valley® Granola Bars, Trail Mix

\$9.00 per person

Candy Buffet

Choose 5 Candies From the Following List:

Skittles, Gummy Bears, Plain or Peanut M&M's™, Reeses Pieces, Whoppers, Twizzlers, Sour Patch Kids, Starlight Mints, Mike & Ike, Hot Tamales, Assorted Swedish Fish, Runts, Jordan Almonds

\$7.00 per person

Chocoholic

Fresh Baked Chocolate Chip Cookies, Fresh Baked Chocolate Brownies, Assorted Hershey's Miniatures, Chocolate Covered Strawberries

\$11.00 per person

Nacho Fiesta

Corn Tortilla Chips with Melted Cheese Sauce, Black Beans, Jalapenos, Lettuce, Tomatoes, Salsa, Guacamole, and Sour Cream

\$11.00 per person

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ALL DAY MEETING BREAKS

The Basics

Fancy Continental

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

Continuous All Day Beverage Service

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

\$15.95 per person

The Executive with Boxed Lunch

Fancy Continental

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

Continuous All Day Beverage Service

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

Mid-Morning Break

Assorted Individual Yogurts

Lunch

Choose from Boxed Lunch options on page 6.

Mid-Afternoon Break

Assorted Fresh Baked Cookies, Fresh Baked Chocolate Brownies

\$36.95 per person

The Executive

Fancy Continental

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

Continuous All Day Beverage Service

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

Mid-Afternoon Break

Assorted Fresh Baked Cookies, Whole Fruit, and Chetola “Granola Chocolate” Bars

\$19.95 per person

The Executive with Lunch Buffet

Fancy Continental

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

Continuous All Day Beverage Service

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

Mid-Morning Break

Assorted Individual Yogurts

Lunch

(Not Served in Meeting Room)

Choose from Manor House Deli Buffet or Chetola’s Down Home Picnic Buffet (See page 6 for descriptions)

Mid-Afternoon Break

Assorted Fresh Baked Cookies, Assorted Hershey Miniatures, and Assorted Snack Chips

\$40.95 per person

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BOXED LUNCHES

Served with Bottled Water, Coke, Diet Coke, or Sprite.

The Blue Ridge

Served on Whole Wheat, White, or Rye:
Roast Beef and Cheddar Cheese, Bag of Chips, Fresh Fruit,
Cookie
\$12.00 per person

The Mountaineer

House Salad Topped with a Cold Grilled Chicken Breast,
and Choice of Dressing on the Side
\$13.00 per person

The Appalachian

Served on Whole Wheat, White, or Rye:
Honey Cured Ham, Smoked Turkey and Swiss Cheese, Bag
of Chips, Fresh Fruit, Cookie
\$12.00 per person

The Vegetarian

Pita Stuffed with Greek Salad, with Lettuce, Tomato, Red
Onion, Black Olives, Feta Cheese and Peppercini, Bag of
Chips, Fresh Fruit, Cookie
\$12.00 per person

LUNCH BUFFETS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

Manor House Deli

Fresh Mixed Salad Greens with House Dressings, Red
Bliss Potato Salad, Seasonal Fresh Fruit Salad, Sliced Roast
Beef, Roast Turkey and Sugar Cured Ham, Assorted Sliced
Cheeses, Condiment and Relish Tray, Fresh Baked House
Breads, Chef's Soup of the Day, Chips, Choice Dessert
\$18.00 per person

Fresh From the Garden

Fresh Mixed Salad Greens with House Dressings, Classic
Caesar Salad, Pasta Salad, Red Bliss Potato Salad, Waldorf
Salad, Chicken Salad, Fresh Albacore Tuna Salad, Creamy
Cole Slaw, Seasonal Fresh Fruit Salad, Fresh Baked House
Rolls, Vegetable Soup, Choice Dessert
\$18.00 per person

Taste of the Carolinas

Southern Fried Chicken, Pulled Pork Barbecue, Creamy
Cole Slaw, Buttery Steamed Corn on the Cob,
Hickory-Molasses Smoked Baked Beans, Hushpuppies,
Choice Dessert
\$19.00 per person

South of the Border

Taco Salad/Burrito Bar:
Hard and Soft Taco Shells, Tortilla Salad Shells, Shredded
Chicken, Ground Beef, Refried Beans, Yellow Rice, Cheese,
Lettuce, Tomatoes, Red Onions, Jalapenos, Black Olives,
Sour Cream, Salsa, Guacamole, Rice, Choice Dessert
\$17.00 per person

Chetola's Down Home Picnic

All Beef Hot Dogs, Char-Grilled Burgers, Veggie Burgers,
Grilled Chicken Breast, Creamy Cole Slaw, Potato Salad,
Hickory-Molasses Smoked Baked Beans, Buttery Steamed
Corn on the Cob, Condiment Tray, Seasonal Fresh Fruit
Salad, Fresh Baked Cookies and Banana Pudding
\$18.00 per person

Choice Desserts

Strawberry Shortcake
Death by Chocolate Cake
New York Style Cheesecake with Berries
Key Lime Pie
Bourbon Pecan Pie
Banana Pudding
2 Choices add \$3.00 per person
3 Choices add \$5.00 per person
4 Choices add \$8.00 per person

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CONFERENCE LUNCHEON AND DINNER MENUS

(Maximum 30 People)

****Ask your Group Coordinator for our Seasonal Lunch and
Dinner Menus**

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CREATE YOUR OWN DINNER BUFFET

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee.

One selection from each category.

Salads

Classic Caesar Salad
Fresh Mixed Salad Greens with House Dressings
Wilted Spinach Salad with Hot Bacon Dressing

Starches

Carolina Red Rice
Rice Pilaf
Sweet Potato & Bacon Hash
Red Bliss New Potatoes
Garlic Mashed Potatoes

Vegetables

Green Beans Almondine
Seasonal Fresh Vegetables

Breads

Fresh Baked House Bread
Herb & Feta Cheese Bread
Sweet Potato Bread
Honey Whole Wheat Bread
Garlic French Bread
Cornbread

Carved Items

Oven Roasted Turkey Breast
Baked Sugar Cured Ham
Roasted Prime Rib of Beef – **add \$6.00 per person**
Char-Grilled Beef Tenderloin – **add \$8.00 per person**

Entrées

Chicken Francaise with a Lemon Caper Sauce
Stuffed Chicken with Focaccia, Sun Dried Tomatoes , and
Goat Cheese
Slow Roasted Pork Loin with Chutney
Tender Country Style Pot Roast
Roast Pork Tenderloin with Blackberry BBQ Sauce
Fresh Salmon Filet
Manor House Signature Crab Cakes
Portabella Mushroom Ravioli Primavera
Eggplant Parmesan

Dessert

Strawberry Shortcake
Death by Chocolate Cake
New York Style Cheesecake with Berries
Key Lime Pie
Tiramisu
Bourbon Pecan Pie
2 Choices add \$2.50 per person
3 Choices add \$5.00 per person
4 Choices add \$7.50 per person

Carved Item with One Entrée \$29.95 per person
Carved Item with Two Entrées \$33.95 per person
Carved Item with Three Entrées \$37.95 per person

Choice of Two Entrées \$28.95 per person
Choice of Three Entrées \$32.95 per person
Choice of Four Entrées \$36.95 per person

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HORS D'OEUVRES

Served Banquet Style.

Passed Hors D'Oeuvres Extra \$10.00 per hour per server.

No passed Hors D'Oeuvres in Tent functions.

Seafood (Priced per person)

| | |
|-------------------------------|--------|
| Fresh Shrimp Cocktail | \$9.00 |
| Coconut Shrimp | \$9.00 |
| Miniature Crab Cakes | \$8.00 |
| Sea Scallops Wrapped in Bacon | \$8.00 |
| Crabmeat Stuffed Mushrooms | \$6.00 |
| Shrimp Spring Roll | \$6.00 |

Vegetarian (Priced per person)

| | |
|-------------------------|--------|
| Spanakopita | \$5.00 |
| Vegetable Cornucopias | \$5.00 |
| Vegetable Quesadilla | \$4.50 |
| Vegetable Spring Rolls | \$4.00 |
| Black Bean Spring Rolls | \$4.00 |

Beef/Pork/Chicken (Priced per person)

| | |
|----------------------------------|--------|
| Hibachi Beef Skewers | \$6.00 |
| Mini Beef Wellington | \$6.00 |
| Mini Chicken Wellington | \$6.00 |
| Sesame Chicken Strips | \$6.00 |
| Hibachi Chicken Skewers | \$6.00 |
| Mini Chicken Cordon Blue | \$6.00 |
| Jack Daniel's Chicken Wings | \$6.00 |
| Fried Chicken Wings | \$6.00 |
| Chicken Egg Rolls | \$5.00 |
| Cocktail Franks in Puff Pastry | \$4.00 |
| Chicken Tenders | \$4.00 |
| Swedish Meatballs | \$3.00 |
| Sausage Stuffed Mushrooms | \$3.00 |
| Water Chestnuts Wrapped in Bacon | \$3.00 |

Cheese (Priced per person)

| | |
|----------------------------------|--------|
| Brie in Puff Pastry | \$5.00 |
| Asparagus and Asiago in Phyllo | \$5.00 |
| Pear and Brie in Phyllo | \$5.00 |
| Cheese Straws in Puff Pastry | \$4.00 |
| Jalapeno Cheese Poppers | \$4.00 |
| Breaded Cheese Ravioli | \$4.00 |
| Mozzarella Sticks | \$4.00 |
| Assorted Miniature Quiches | \$4.00 |
| Broccoli and Cheddar Cheese Puff | \$4.00 |

Sweets (Priced per person)

| | |
|-------------------------------|--------|
| Chocolate Dipped Strawberries | \$4.00 |
| Petit Fours | \$4.00 |
| Lemon Tart | \$4.00 |
| Mini Cheesecake Tartlets | \$4.00 |

TRAYS

Trays Feed Approximately 35 people.

Trays are not passable.

Choices

| | |
|---|----------|
| Smoked Salmon with Accompaniments | \$275.00 |
| California Sushi Tray | \$225.00 |
| Hot Crab Dip with Tortilla Chips | \$125.00 |
| Assorted Cheeses & Fresh Fruit | \$125.00 |
| Hot Spinach & Artichoke Dip w/Pita Points | \$100.00 |
| Vegetable Crudités | \$95.00 |
| 7 Layer Dip with Tortilla Chips | \$75.00 |
| Hummus with Pita Bread | \$75.00 |

CARVING STATIONS

Complimented with Demi Rolls and Assorted Condiments

Choices (Priced per person)

| | |
|------------------------------|---------|
| Char-Grilled Beef Tenderloin | \$15.00 |
| Roasted Prime Rib of Beef | \$12.00 |
| Oven Roasted Turkey Breast | \$8.00 |
| Baked Sugar Cured Ham | \$7.00 |

SALADS

Choices (Priced per person)

| | |
|---|--------|
| Fresh Mixed Salad Greens with House Dressings | \$3.00 |
| Classic Caesar Salad | \$3.00 |
| Greek Salad | \$3.00 |

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DINNER BUFFETS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

Taste of the Carolinas

Grilled Chicken Breast with Blackberry BBQ Sauce, Pulled Pork Barbecue, Garlic Mashed Potatoes, BBQ Pinto Beans, Greenbeans with Fried Onions, Cream Corn, Bushhog Salad, Fresh Mixed Salad Greens with House Dressings, Hushpuppies, Choice Dessert

\$30.00 per person

Pasta Mania

Penne, Bow Tie and Cheese Ravioli with Alfredo, Marinara, and Basil Pesto Sauces, Served with Grilled Chicken, Meatballs, Italian Sausage, Assorted Vegetables, Classic Caesar Salad, Garlic Bread, Choice Dessert

\$29.00 per person

\$32.00 per person for Grilled Shrimp

***Add \$2.00 per person for Chef Attendant Saute Station**

Road House

Carved Roasted Prime Rib of Beef, Grilled Chicken with Blackberry BBQ Sauce, Teriyaki Salmon Filet, Grilled Vegetable Medley, Roasted Red Skin Potatoes with Shallots, Fresh Mixed Salad Greens with House Dressing, House Breads, Choice Dessert

\$36.00 per person

High Country

Stuffed Pork Loin, Chicken Francaise with a Lemon Caper Butter Sauce, Trout Almondine, Roast Pork Loin with Caramelized Onions & Sweet Apples with Pan Gravy, Vegetable Medley, Mashed Sweet Potatoes, Fresh Mixed Salad Greens with House Dressings, House Breads, Choice Dessert

\$28.95 per person

Outer Banks

Stuffed Flounder, Manor House Signature Crab Cakes, Fried Scallops, Shrimp and Grits, Fried Chicken Tenderloins, Buttery Steamed Corn on the Cob, Boiled Potatoes, Bushhog Salad, Fresh Mixed Salad Greens with House Dressing, Corn Muffins, Choice Dessert

\$36.00 per person

Heavy Hors D'oeuvres

Assorted Cheeses and Fresh Fruit Tray, Vegetable Crudites Tray, Gourmet Crackers, Choose a TOTAL of 6 Hors D'oeuvres Including One Seafood Item from page 9, Choice Dessert.

\$38.00

Choice Desserts

Strawberry Shortcake

Death by Chocolate Cake

New York Style Cheesecake with Berries

Key Lime Pie

Bourbon Pecan Pie

Banana Pudding

2 Choices add \$2.50 per person

3 Choices add \$5.00 per person

4 Choices add \$7.50 per person

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SPECIAL OCCASION PACKAGE MENUS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

The Heritage

1 Hour Social

Assorted Cheeses and Fresh Fruit Display

Heavy Hors D'oeuvres

Vegetable Crudités Tray and Gourmet Crackers,
Six Stationary Hors D'oeuvres Including One Seafood Item
(Select from Hors D'oeuvres Menu on Page 9.)

Champagne Toast

Chetola Resort House Champagne

4 Hour Open Bar

(No shots, shooters, or bombs)
Variety of Domestic and Premium Beer, Chetola Resort
House Wines, Chetola Resort House Liquor Brands

\$79.00 per person

The Estate

1 Hour Social

Assorted Cheeses and Fresh Fruit Display

Salad

(Choice of One)
Classic Caesar Salad
Fresh Mixed Salad Greens with House Dressings

Starch

(Choice of One)
Blended Rice
Rice Pilaf
Red Bliss New Potatoes
Garlic Mashed Potatoes

Vegetable

(Choice of One)
Green Bean Almondine
Seasonal Fresh Vegetables

Bread

Fresh Baked House Bread
Garlic French Bread

Entrées

Carving Station with Roasted Prime Rib of Beef
Chicken Francaise with Lemon Caper Sauce
Fresh Salmon Filet

Champagne Toast

Chetola Resort House Champagne

4 Hour Open Bar

(No shots, shooters, or bombs)
Variety of Domestic and Premium Beer, Chetola Resort
House Wines, Chetola Resort House Liquor Brands

\$87.00 per person

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SPECIAL OCCASION PACKAGE MENUS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

The Grand Celebration

1 Hour Social

Assorted Cheeses and Fresh Fruit Display
Two Passed Hors D'oeuvres
(Choose from page 9)

Salad

(Choice of One)
Fresh Mixed Salad Greens with House Dressings
Pre-tossed Classic Caesar Salad

Starch

(Choice of One)
Blended Rice
Rice Pilaf
Red Bliss New Potatoes
Garlic Mashed Potatoes

Vegetable

(Choice of One)
Green Beans Almondine
Seasonal Fresh Vegetables
Baby Carrots with Honey Dill Glaze

Dinner Buffet

Carving Station with Char-Grilled Beef Tenderloin
Chicken Francaise
Fresh Salmon Filet
Portabella Mushroom Ravioli Primavera

Champagne Toast

Chetola Resort House Champagne

4 Hour Open Bar

(No shots, shooters, or bombs)
Variety of Domestic and Premium Beer, Chetola Resort
House Wines, Chetola Resort House Liquor Brands

\$100.00 per person

The Chetola Classic

1 Hour Social

Selection of One Hors D'oeuvres Tray
Selection of Two Hors D'oeuvres
(Choose from page 9)

Plated Salad

Fresh Mixed Salad Greens with Homemade Raspberry
Vinaigrette Dressing

Plated Entrée

(May offer 3 options, entrées **must** be preselected)
Chicken Selection
Beef Selection
Seafood Selection
Vegetarian Selection
(See descriptions next page)

Something Sweet

Eight Chocolate Covered Strawberries for Each Table

Champagne Toast

Chetola Resort House Champagne

4 Hour Open Bar

(no shots, shooters, or bombs)
Variety of Domestic and Premium Beer,
Chetola Resort House Wines,
Chetola Resort House Liquor Brands

\$110.00 per person

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Chetola Classic Package

Plated Entrée Selections

Beef/Pork

6oz. Filet

Grilled 6oz. Filet with Shitake Mushrooms, Port Wine Sauce and Two Jumbo Prawns on a Garlic Braised Tomato.

NY Strip

Roasted 10oz NY Strip Loin Beef Served on Carmelized Onions with a Zinfandel Sauce.

8oz. Filet

Grilled 8oz. Filet of Beef with a Boursin Cheese Crust and a Zinfandel Sauce.

Porkloin Chop

Grilled Porkloin Chop with a Shallot and Sweet Peach Glaze, Served on BBQ Spiked Cornbread Dressing.

Vegetarian

Cheese Tortellini

Cheese Tortellini Served in a Pesto Cream Sauce with Grilled Vegetables

Seafood

Salmon

Blackened Salmon with Rock Shrimp Scampi, Served over Citrus Rice

Scallops

Pan Seared Sea Scallops Served on Penne Pasta with a Sundried Tomato Cream Sauce with Roasted Vegetables

Stuffed Shrimp

Stuffed Shrimp Tarbutton served with Citrus Rice

Chicken

Crabmeat Stuffed Chicken

Chicken Breast Stuffed with Crabmeat

Hearty Stuffed Chicken

Chicken Breast Stuffed with Pecans, Cranberries and Cornbread

Grilled Chicken

Grilled Chicken Breast with a Blackberry BBQ Sauce

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ALCOHOLIC BEVERAGE SERVICE

DRINKS & COCKTAILS

Shots, Shooters, and Bombs are not permitted.
Sodas included at no additional charge.

Wine Selections

Tier 1 Wine Selections

(Chetola House Wines from Rutherford Vineyards)
Chetola Resort House Chardonnay
Chetola Resort House White Zinfandel
Chetola Resort House Cabernet Sauvignon
Chetola Resort House Merlot
\$28.00 per bottle

Tier 2 Wine Selections

Sonoma Cutrer Chardonnay
Fieldstone Cabernet Sauvignon
Cycles Gladiator Pinot Noir
Echelon Merlot
\$38.00 per bottle

Tier 3 Wine Selections

Jordan Chardonnay
Mettler Cabernet Sauvignon
Saintsbury Pinot Noir
Bogle Merlot
\$48.00 per bottle

Champagnes

Chetola Resort House Champagne **\$28.00 per bottle**
Roederer Estate Brute **\$50.00 per bottle**
Moet & Chandon **\$80.00 per bottle**

Non-Alcoholic Options

Biltmore Estate Sparkling Grape Juice
\$12.00 per bottle

Liquor Selections

Chetola Resort House Liquor Brands

Smirnoff Vodka
Bacardi Light Rum
Jim Beam Bourbon
J&B Rare Scotch
Beefeater Gin
Jose Cuervo Gold Tequila
Seagram's 7 Crown Whiskey
\$6.50 per drink
\$135.00 per bottle

Chetola Resort Call Liquor Brands

Absolut Vodka
Bacardi Rum
Jack Daniel's Black Label Bourbon
Dewar's Scotch
Tanqueray Gin
Jose Cuervo Black Medallion Tequila
Seagrams VO Whiskey
\$7.50 per drink
\$160.00 per bottle

Chetola Resort Premium Liquor Brands

Kettle One Vodka
Captain Morgan's Spiced Rum
Makers Mark Bourbon
Chivas Regal Scotch
Bombay Sapphire Gin
Jose Cuervo 1800 Tequila
Crown Royal Canadian Whiskey
\$8.25 per drink
\$195.00 per bottle

Beer Selections

Domestics

Coors Light
Miller Lite
Budweiser
Bud Light
Michelob Light
Michelob Ultra
O'Douls (available upon request)
\$3.00 per drink

Premiums

Amstel Light
Heineken
Bass Ale
Corona
Newcastle
Sierra Nevada Pale Ale
Sam Adams Lager
Guinness Stout
Haake-Beck (available upon request)
\$4.00 per drink

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ALCOHOLIC BEVERAGE SERVICE

DRINKS & COCKTAILS

Specialty Bars

Bloody Mary Bar

V8, Tomato Juice, Clamato, Major Peters', Assorted Hot Spices and Sauces, Celery Salt, Horseradish, Capers, Celery Stalks, Olives, Limes, Salt and Pepper, Smirnoff Vodka

\$7.00 per drink

Mimosa Bar

Orange Juice, Pineapple Juice, Strawberries, Oranges, Grenadine, House Champagne

\$7.00 per drink

Coffee Bar

Fresh Dark Roast Coffee, Flavored Syrups, Whipped Cream, Sugar, Kahlua, Bailey's and Godiva Chocolate Liqueur

\$7.00 per drink

Margarita Bar

Rose's Lime Juice, Sour Mix, Coarse Salt, Orange Juice, Limes, Triple Sec, Jose Cuervo Tequila

\$7.50 per drink

Daiquiri Bar

Strawberry Mixer, Sugar, Strawberries, Bacardi Rum

\$7.50 per drink

Martini Bar

Cranberry Juice, Pineapple Juice, Olives, Coarse Sugar, Kahlua, Bailey's, Sour Apple Pucker, Vermouth, Beefeater Gin and Smirnoff Vodka

\$7.50 per drink

Hosted Bars

Liquor, Beer, and Wine will be charged on a consumption basis. The inventory is taken before and after the function. A 20% gratuity will be added to all hosted bars. There is a \$200.00 minimum charge on all bar set-ups.

Cash Bars

There is a \$100.00 Bartender Fee for all Cash Bar set-ups.

***Bar Set ups for Groups of 35 Guests or More Only**

***Splitting Bars is not permitted**

To protect our guests, the Resort reserves the right to cancel beverage service for any reason. This includes the possession of alcohol by attendees that has not been purchased through the Resort, or any circumstances, judged by the Resort Management, that would endanger Resort guests. All cocktails must be consumed at the location where they are purchased. NO PERSON UNDER 21 YEARS OF AGE WILL BE SERVED ALCOHOLIC BEVERAGES.

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**CHETOLA RESORT
AT
BLOWING ROCK**

SPECIAL EVENT ADDITIONAL PROVISIONS

Prices

All prices are subject to change without notice, unless previously contracted with Chetola Resort's Sales and Catering Office. All catering charges must be applied to one account, as the Resort cannot be responsible for collecting from individuals. All food and beverage prices are subject to a service charge of 20%.

Food and Beverage

We do not permit food or beverage to be brought onto Resort property from any outside sources by patrons or attendees, with the exception of a wedding cake. There is a \$1.50 per person cake fee for any cake. This fee includes the cutting and serving of the cake, dishes, silverware and clean up. There is a \$30.00 per person food and beverage minimum for any outdoor function. ***All food and beverage must be consumed on the property.***

Guarantees

Our Catering Department requires a final guarantee three (3) business days prior to your function. Should you fail to provide a guarantee by the specific date, your expected number of guests will be used as your guaranteed number. You will be charged for the actual number of guests served, or the guaranteed number, whichever is greater. Our Banquet Department will prepare for five percent (5%) above the guaranteed number.

Function Room Assignment

Function rooms are assigned based on the number of people expected and may be reassigned at the Resort's discretion if deemed necessary. Chetola Resort does not guarantee alternative locations for outdoor events during inclement weather. For information regarding the possibility of reserving an alternative location, contact your event planner. Reservations are subject to availability.

Deposit, Cancellation, and Payment Policy

The Facility and/or Set-Up Fee is required, in advance, approximately 14 days after initial booking. Weddings are required to pay fifty percent (50%) of the **estimated** food and beverage cost 21 days or more prior to the event, with the balance due upon completion. Chetola Resort reserves the right to cancel this contract upon notifying the Sponsoring Organization if the Contract and Advance Deposit are not received as stipulated. If Sponsoring Organization cancels the contracted event sixty (60) days or more prior to the event, all Advance Deposits will be refunded less an administrative fee of 10% of the Advance Deposit or \$200.00, whichever is greater. Additionally, Advance Deposits will be refunded in the same manner if Chetola cancels this Contract because, in Chetola's judgment, Sponsoring Organization does not provide sufficient information for planning purposes within the time limitations agreed to, or if Sponsoring Organization misrepresents the nature of the event. If Sponsoring Organization cancels the event less than sixty (60) days prior to the contracted event date, all Advance Deposits made by Sponsoring Organization to Chetola will be forfeited. Should the contracted event not occur as scheduled, the Sponsoring Organization shall be liable to Chetola for all charges and expenses incurred to date on behalf of Sponsoring Organization, as well as the anticipated conference and lodging fees as liquidated damages.

Entertainment

There is a sound ordinance of 10:00 pm on our property. In our outdoor venues, any bands, DJ's or musicians must stop all amplified playing by 10:00 pm. Acoustic music is permitted until 11:00 pm in outdoor venues. In our banquet facilities only acoustic music is permitted without prior written consent from Chetola Resort. Your Special Event Coordinator must approve all entertainment in advance.

Conference Materials and Displays

All conference materials should be sent to the attention of our Catering Department and include the name and dates of your conference, along with the name of the person who will be calling for the deliveries. No COD material will be accepted. All materials must be removed at the prescribed move-out time. Chetola Resort will not be responsible for storage, packing or shipping of these materials. No signs, posters or other materials will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings of the Resort's meeting rooms without prior approval from your Special Event Coordinator.

Security

The Resort is not responsible for items left in function rooms unattended or shipped to the Lodge prior to, during, or following a function. Security services can be arranged through our Conference Services Manager.

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