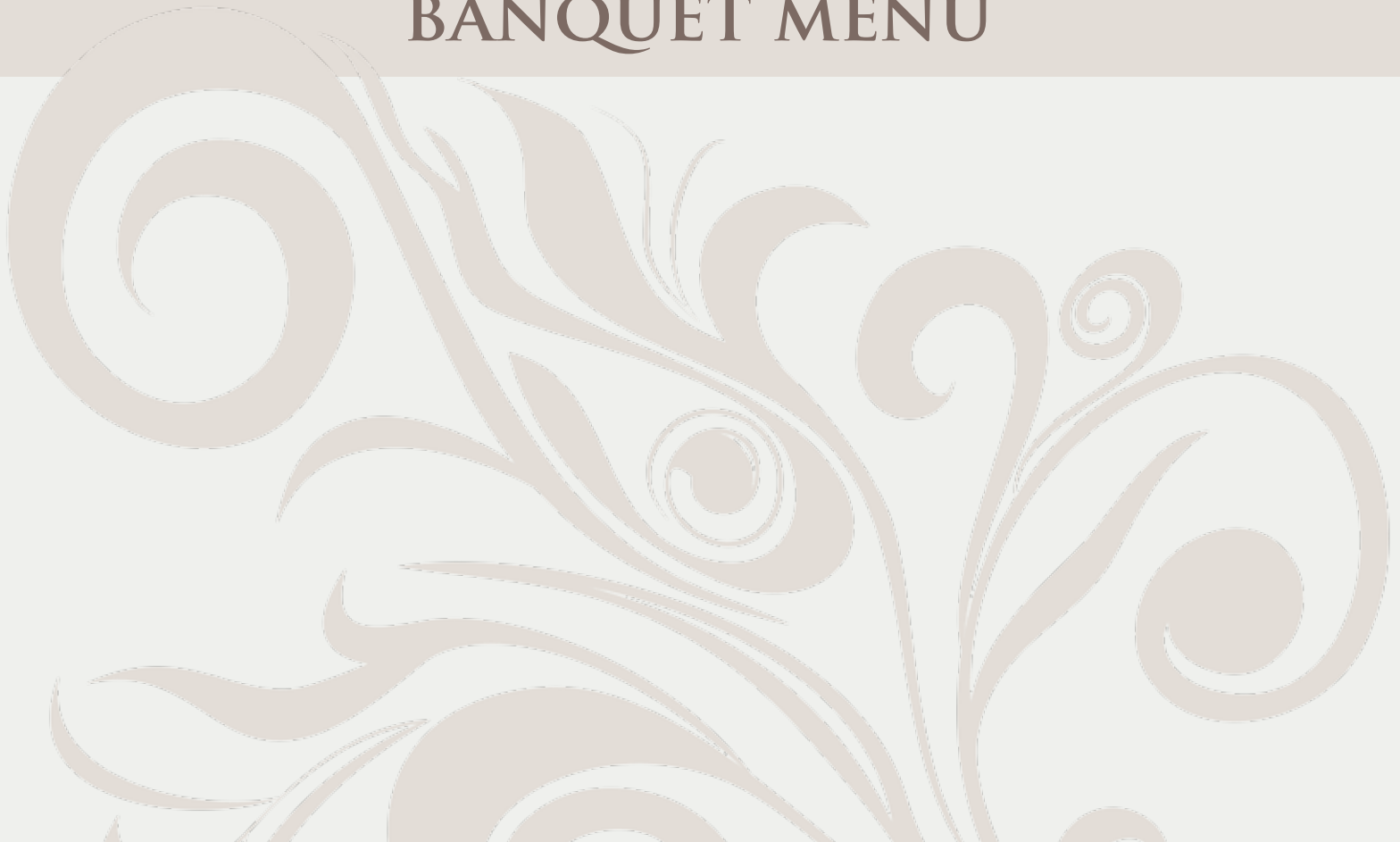


Chetola Resort at Blowing Rock



BANQUET MENU



MEETING LOCATIONS



ARBOR BY THE LAKE

- Exceptional waterfront location
- Ideal for intimate gatherings and small celebrations
- Open-air site with panoramic view of Chetola Lake

APPALACHIAN/ BLUE RIDGE ROOM

- Ideal for speakers and audio-visual presentations
- Spacious interior space located on the main level of Chetola Lodge
- Dimensions: 30' x 54'



EMBERS ROOM

- Beautifully appointed room with warm tones and rich wood accents
- Private outdoor patio overlooking Chetola Lake
- Decorative stone fireplace
- Located on the 2nd floor of Chetola Lodge
- Dimensions: 24' x 30'

EQUESTRIAN BOARDROOM

- Intimate space, perfect for meetings and working lunches
- Decorative wood fireplace
- Directly adjacent to Business Center
- Located on the 2nd floor of Chetola Lodge
- Dimensions: 20' x 25'



MEETING LOCATIONS

LAKESIDE TENT

- Available May through October
- Tented venue, located lakeside
- Includes wooden floor
- Lush, green lawn with picturesque backdrop
- More than 150 guests requires rental of portable restrooms at guest's expense



EVERGREEN ROOM

- Warm and inviting, accented with rich Appalachian earth tones
- Located on 2nd level of Chetola Lodge
- Private entrance/exit
- Floor-to-ceiling stone fireplace
- Dimensions: 55' x 35'

Location	Indoor	Outdoor	Plated/Buffer	Half-Day Rental	Full-Day Rental
Arbor by the Lake		✓	Buffer	\$250	\$350
Appalachian/Blue Ridge	✓		Buffer	\$250	\$300
Embers Room	✓		Plated/Buffer	\$250	\$350
Equestrian Boardroom	✓		Plated/Buffer	\$200	\$250
Lakeside Tent		✓	Buffer	n/a	see sales rep.
Evergreen Room	✓		Plated/Buffer	\$350	\$500

Half-day rental applies only if group meeting ends no later than 1pm or begins no earlier than 2pm.

MAXIMUM SEATING CAPACITY

Location	Round Banquet	Theatre	Classroom	U-Shape
Arbor by the Lake	40	*	*	*
Appalachian/Blue Ridge	80	150	65	40
Embers Room	32	45	27	20
Equestrian Boardroom	27	36	28	18
Lakeside Tent	200	*	*	*
Evergreen Room	110	160	108	45

*by inquiry only

PACKAGES

THE BASIC

\$25 per person

ALL DAY BEVERAGE SERVICE

All-Day Beverage Service Includes Chilled Water and Three Beverage Options (beverage selections, page 4)

HEALTHY START BREAKFAST

Oatmeal with Toppings, Fresh Fruit and Yogurt Parfaits, Seasonal Fresh Fruit, Granola, Cottage Cheese, Bagels, Cream Cheese, Butter, Preserves

MID-DAY BREAK

Assorted Baked Cookies, Seasonal Fresh Fruit, House Trail Mix

THE EXECUTIVE

\$40 per person

ALL DAY BEVERAGE SERVICE

All-Day Beverage Service Includes Chilled Water and Three Beverage Options (beverage selections, page 4)

HEALTHY START BREAKFAST

Oatmeal with Toppings, Fresh Fruit and Yogurt Parfaits, Seasonal Fresh Fruit, Granola, Cottage Cheese, Bagels, Cream Cheese, Butter, Preserves

MID-MORNING BREAK

Assorted Granola Bars

LUNCH

Delivered directly to your meeting room. Pre-Order from Boxed or Plated Lunch Menu Selections (page 6)

MID-AFTERNOON BREAK

House Baked Chocolate Brownies, House Trail Mix

THE RETREAT

\$46 per person

ALL DAY BEVERAGE SERVICE

All-Day Beverage Service Includes Chilled Water and Three Beverage Options (beverage selections, page 4)

CHETOLA CONTINENTAL BREAKFAST

Assorted Housemade Muffins, Seasonal Fresh Fruit, Bagels, Cream Cheese, Butter, Preserves

MID-MORNING BREAK

House Trail Mix, Selection of Whole Fresh Fruit

LUNCH BUFFET

Choose from Lunch Buffet Options (page 7)

MID-AFTERNOON BREAK

Assorted Baked Cookies, Lemon Bars, Assorted Chips



THEMED BREAKS

Add \$5 per person to any package to substitute a Themed Break for “Mid-Morning”, “Mid-Day” or “Mid-Afternoon” Breaks

APPALACHIAN TRAIL MIX

\$7 per person

Mixed Nuts, Dried Fruit, Assorted Chocolates, Granola and Pretzels

TIMBERLAKE’S TREAT

\$9 per person

Assorted Baked Cookies, Chocolate-Covered Strawberries, Lemon Dessert Bars, Warm Cinnamon Swirls

POPCORN TRIO

\$6 per person

Choose three of the following flavors: Kettle Corn, Truffle Oil Paremisan Cheese, Cinnamon Sugar, and Sea Salt Caramel

SWEET AND SAVORY

\$8 per person

Yogurt Parfaits with Fresh Berries, Granola and Honey, Freshly Sliced Fruit, Choice of Housemade Hummus or Local Sharp Cheddar Pimento Cheese with Vegetable Crudités

MEETING ENHANCEMENTS

BEVERAGES

All-Day Beverage Service (3 choices)

\$8 per person

Half-Day Beverage Service (3 choices)

\$5 per person or

Each selected beverage - \$3 per person

Dark Roast Coffee

Still or Sparkling Bottled Water

Sweetened and Unsweetened Iced Tea

Hot Tea Varietals with Lemon and Honey

Assorted Soft Drinks

Assorted Fruit Juices

Lemonade

(substitute local Bald Guy Brew coffee for addt'l \$1 per person)

PASTRY CHEF FAVORITES

\$4 per person per item

Chocolate Brownies

Lemon Dessert Bars

Warm Cinnamon Swirls

Assorted Baked Cookies

SIMPLE SNACKS

\$3 per person per item

Salted Mixed Nuts

Tortilla Chips with Salsa

Assorted Granola Bars

Fresh Seasonal Fruit

Assorted Snack Chips

Individual Greek Yogurts

GROUP SNACKS

\$4 per person per item

House Trail Mix

Fresh Fruit and Yogurt Parfaits with Granola

Housemade Hummus and Vegetable Crudités

Sharp Cheddar Pimento Cheese and Pita Chips

BREAKFAST BUFFETS

Served with choice of three beverages and chilled water.

CHETOLA CONTINENTAL

\$12 per person

Assorted Housemade Muffins, Fresh Fruit and Yogurt Parfaits, Seasonal Fresh Fruit, Bagels, Cream Cheese, Butter, Assorted Preserves

HEALTHY START

\$12 per person

Oatmeal with Toppings, Fresh Fruit and Yogurt Parfaits, Seasonal Fresh Fruit, Granola, Cottage Cheese, Bagels, Cream Cheese, Butter, Assorted Preserves

BLUE RIDGE BUFFET

\$18 per person - Minimum of 20 guests

Assorted Housemade Muffins, Scrambled Eggs, Grits, Potato Home Fries, Fresh Buttermilk Biscuits, Sausage Gravy, Applewood Smoked Bacon, Oatmeal with Toppings, Seasonal Fresh Fruit

TIMBERLAKE'S BUFFET

\$12 per person

Available daily to the public in Timberlake's Restaurant only; not available in meeting rooms

Seasonal Fresh Fruit, Assorted Housemade Danishes and Muffins, Cereal, Yogurt Parfaits, Hickory Smoked Bacon, Sausage Patties, Chef's Daily Selection of Hot Breakfast Items. Served with Dark Roast Coffee and Chilled Water.

BEVERAGE OPTIONS

Dark Roast Coffee | Hot Tea Varietals | Assorted Soft Drinks | Iced Tea | Milk
Assorted Fruit Juices | Lemonades | Still or Sparkling Bottled Water
(substitute local Bald Guy Brew coffee for additional \$1 per person)

BREAKFAST BUFFET ENHANCEMENTS

\$4 per person, per item

Fresh Fruit and Yogurt Parfaits
Oatmeal with Toppings
Scrambled Eggs
Potato Home Fries

Vegetable Sausage
Cinnamon Rolls
Assorted Housemade Muffins
Bagels with Cream Cheese

Country Ham Biscuits
Country Sausage Biscuits
Sausage Patties
Hickory Smoked Bacon



BOXED OR PLATED LUNCH

Served with chips, fruit salad, a freshly baked cookie and chilled water. Individual lunch choices must be pre-ordered by 10am; lunches will be delivered to meeting room. Plated lunches for maximum 20 people.

All items \$15 per person

BOB'S BURGER

Angus Beef Burger, Tomatoes, Pickles, Leaf Lettuce, Brioche Bun with Choice of Cheddar, Swiss or Gouda

PATTY MELT

Angus Beef Burger, Marble Rye, Swiss, Bacon, Caramelized Onions, Mushrooms, Garlic Mayonnaise

REUBEN

Sliced Corned Beef or Turkey, Marble Rye, Sauerkraut, 1,000 Island Dressing, Swiss

SALMON BURGER

Pan-Seared Salmon, Kale Slaw, Tomatoes, Pickles, Mesquite-Tomato Aioli, Brioche Bun

FRIED CHICKEN SANDWICH

Beer-Battered Chicken, Melted Swiss, Applewood Bacon, Leaf Lettuce, Tomato, Pickle, Bacon Mayonnaise, Brioche Bun

TARRAGON CHICKEN SALAD

Chicken Salad with Sliced Avocado, Bacon, Leaf Lettuce, Tomato with Choice of Marble Rye or Wrap

VEGGIE WRAP

Marinated Portobello Mushroom, Roasted Red Peppers, Sauteed Onions, Gouda, Leaf Lettuce, Tomato, Sundried Tomato Tomato Tortilla

SPINACH SALAD

Baby Spinach, Tomatoes, Brie, Almonds, Dried Cranberries, White Balsamic Vinaigrette

CAESAR SALAD

Crisp Romaine, Shaved Parmesan, Garlic Croutons

GARDEN SALAD

Marinated Onions, Cucumbers, Tomatoes, Green Peas, Spring Mix
Choice of House Vinaigrette, Ranch or Bleu Cheese

Add Grilled Chicken, Chicken Salad, Grilled Salmon or Sauteed Shrimp to any Salad



LUNCH BUFFET

Minimum of 20 guests for buffet-style lunches. Served with Chilled Water and Choice of One Dessert.

CHETOLA DELI

\$20 per person

Fresh Mixed Seasonal Greens with Housemade Dressings, Chef's Selection of Soup, Carolina Whipped Potato Salad, Fresh Fruit Salad, Creamy Coleslaw, Sliced Roast Beef, Roast Honey Turkey Breast, Sugar Cured Ham, Salami, and Assorted Cheeses.
Served with Lettuce, Tomato, Pickles, Sliced Bread, Tortillas, Assorted Chips

FRESH FROM THE GARDEN

\$22 per person

Fresh Mixed Greens with Housemade Dressings or Classic Caesar Salad, Pasta Salad, Vegetable Soup, Carolina Whipped Potato Salad, Hummus with Vegetables and Pita Chips, Heirloom Tomato and Mozzarella Salad, Fresh Seasonal Fruit

TASTE OF THE CAROLINAS

\$24 per person

Southern Fried Chicken or Grilled Mesquite Chicken Breast with Caramelized Onion and Peach Sauce, Pulled Pork Barbecue, Creamy Coleslaw, Barbecue Baked Beans, Green Beans, Garlic Mashed Potatoes, Hushpuppies

PRICE LAKE PICNIC

\$26 per person

All Beef Hot Dogs, Char-Grilled Burgers, Grilled Chicken Breast, Creamy Coleslaw, Carolina Whipped Potato Salad, Barbecue Baked Beans, Buttery Corn with Sweet Peppers, Fresh Seasonal Fruit, Condiment Tray

DESSERTS

Carolina Blackberry and Blueberry Cobbler
Bailey's Irish Cream Cheesecake

Dark Chocolate Coconut Tart
Banana Pudding
Bourbon Pecan Pie

New York Style Cheesecake
Lemon Tart with Almond Crust

CREATE YOUR OWN LUNCH MENU

Available as plated or buffet-style lunch. Minimum of 20 guests for buffet-style. Lunches served with chef's choice seasonal vegetable, fresh baked rolls with whipped butter, choice of one dessert, and chilled water. Entree choices required ten (10) days prior to event.

TIER ONE ENTRÉE* \$25

Two Soup or Salad Choices
One Side Item Choice
One Entrée Choice

TIER TWO ENTRÉE** \$30

Two Soup or Salad Choices
One Side Item Choice
Two Entrée Choices

*Choices must be the same for each guest.

**If plated, guests must choose from one of two entrees and escort cards are required.

SOUPS

Seafood Chowder | Roasted Tomato Bisque | Soup du Jour

SALADS

Baby Spinach and Arugula, Strawberries, Goat Cheese, Walnuts, Balsamic Vinaigrette
Mixed Field Greens, Grilled Seasonal Vegetables, Chef's Choice Housemade Dressings
Romaine Hearts, Parmesan, Tomato, Caesar Dressing, Seasoned Croutons
Mixed Greens House Salad, Chef's Choice Housemade Dressings

ENTRÉES

Sliced Roast Pork Tenderloin, Apple-Brandy Chutney
Seared Salmon Filet with Beurre Blanc
Sliced Braised Bistro Steak with Mushrooms, Spinach, and Port Demi-Glace
Goat Cheese, Pancetta, and Sundried Tomato-Stuffed Chicken Breast, Whole Grain Mustard Cream Sauce
Hickory Smoked Pulled Pork Barbecue with Chef's Regional Barbecue Sauces
Pasta Primavera with Grilled Seasonal Vegetables and Roasted Garlic Tomato Sauce

SIDE ITEMS

Garlic and Chive Mashed Yukon Gold Potatoes
Sundried Tomato Pesto Orzo
Herbed Parmesan Polenta
Spinach and Almond Rice
Roasted Mesquite Redskin Potatoes

DESSERTS

Bailey's Irish Cream Cheesecake
Dark Chocolate Coconut Tart
Banana Pudding
Bourbon Pecan Pie
New York Style Cheesecake
Lemon Tart with Almond Crust

Housemade Salad Dressings: House Vinaigrette, Ranch, Blue Cheese, Honey Mustard and Blueberry Pomegranate Vinaigrette



PLATED DINNER RECEPTION

*Plated Dinners served with Chef's Choice starch and vegetable paired with entrée choice, fresh baked rolls with whipped butter, choice of three beverages and chilled water. Maximum 100 people.
Entrée choice required ten (10) days prior to event.*

TIER ONE CHOICE ENTRÉE* \$45

First Course - One Tier One Hors D'oeuvre or Soup
Second Course - One Salad
Third Course - One Plated Entrée
Fourth Course - One Dessert

TIER THREE CHOICE ENTREE* \$60

First Course - One Tier Three Hors D'oeuvre or Soup
Second Course - One Salad
Third Course - Choose from One of Three Entrees
Fourth Course - One Dessert

TIER TWO CHOICE ENTRÉE* \$50

First Course - One Tier Two Hors D'oeuvre or Soup
Second Course - One Salad
Third Course - Choose from One of Two Entrées
Fourth Course - One Dessert Choice

YOUTH PLATED MENU* \$17

Guests under age 12 (see "Youth Guests" selections, page 9)
One Youth Entrée
Two Youth Side Items
Same Dessert as Adult Choice

(*All selections must be the same for each guest, except Tier Two and Tier Three choice entrees, which will require escort cards.)



BUFFET DINNER RECEPTION

*Served with Fresh Baked Rolls with Whipped Butter,
Choice of Three Beverages and chilled Water. Minimum 20 Guests.*

TIER ONE BUFFET DINNER \$54

One Tier One Hors D'oeuvre
One Soup or Salad
Two Side Items
One Buffet Entrée
One Dessert

TIER THREE BUFFET DINNER \$77

Three Tier Three Hors D'oeuvres
Two Soup or Salad
Two Side Items
Three Buffet Entrées
Two Desserts

TIER TWO BUFFET DINNER \$64

Two Tier Two Hors D'oeuvres
Two Soup or Salad
Two Side Items
Two Buffet Entrées
One Dessert

YOUTH DINNER \$22

(For Guests Age 12 and Younger)

DINNER SELECTIONS

Please choose from the following menu options for your Plated or Buffet Dinner.

PASSED OR DISPLAYED HORS D'OEUVRES

Served with Plated and Buffet-Style Reception. Additional Choices \$5 per person.

TIER ONE

Biscuits with Benton's Country Ham and Local Sharp Cheddar Pimento Cheese
Crisp Vegetable Crudites with Housemade Dipping Sauces
Domestic and Imported Cheeses, Freshly Sliced Fruit and Assorted Crackers*
Housemade Hummus and Local Sharp Cheddar Pimento Cheese with Pita Points*
Hickory Smoked Salmon, Feta and Avocado in Phyllo Cups
Savory Mini Quiches | Tomato, Mozzarella and Basil Kabobs | Tomato, Olive, Basil and Feta Bruschetta
Prosciutto, Tomato and Arugula Bruschetta

TIER TWO

pair with Tier One for additional \$2 per person
Miniature Chicken Cordon Bleu atop Mornay Sauce*
Duck Spring Rolls with Sweet Thai Plum Sauce*
Beef Carpaccio with Wilted Arugula and Whole Grain Mustard
Shrimp Cocktail with Lemon-Dill Aioli and Cocktail Sauce*
Hickory Smoked Salmon with Accompaniments*
Prosciutto-Wrapped Fig with Balsamic Reduction
Herbed Goat Cheese-Stuffed Button Mushrooms*

TIER THREE

pair with Tier One or Tier Two for additional \$3 per person
Jumbo Lump Crab and Corn Fritters*
Miniature Beef Wellingtons with Burgundy Mushroom Sauce*
Brie and Raspberry En Croute*
Charcuterie Board with Housemade Dipping Sauces*

*not recommended for passing

SOUPS

Served with Plated and Buffet-Style Reception. Additional Choices \$4 per person.

Sausage and Lentil | Lemon and Chicken Artichoke | Roasted Tomato Bisque
Italian Wedding | Seafood Chowder | Summer Gazpacho

SALADS

Served with Plated and Buffet-Style Reception. Additional Choices \$4 per person.

Baby Spinach and Arugula, Strawberries, Feta Cheese, Walnuts, Balsamic Vinaigrette
Mixed Field Greens, Grilled Seasonal Vegetables, Chef's Choice House Dressings
Romaine Hearts, Parmesan, Tomato, Caesar Dressing, Seasoned Croutons
Mixed Greens House Salad, Chef's Choice House Dressings
Salami, Tomato, Fresh Mozzarella, Basil, Balsamic Vinaigrette
Roasted Golden Beets, Shallots, Goat Cheese, Thyme-Infused Olive Oil
Roasted Red Potato, Okra, Roasted Corn, Smoked Bacon
Greek Pasta Salad, Rotini, Assorted Olives, Tomatoes, Artichokes, Red Onion, Pepperoncini, Feta Cheese

PLATED ENTRÉES

Served with Chef's Choice accompanying Side Items.

Angus Beef Filet Oscar, Lump Crab Meat, Grilled Asparagus, Béarnaise Sauce
Herb Roasted Chicken Breast, Goat Cheese, Dried Cranberries, Bechamel Sauce
Roasted Pork Tenderloin, Honey and Apple Chutney
Seafood Carbonara with Linguine, Shrimp, Scallops, Bacon, Peas, Parmesan Cream Sauce
Almond-Encrusted Salmon, Fennel and Apple Salad
Grilled Portobello Mushroom, Roasted Tomatoes, Spinach, Shaved Red Onion, Bleu Cheese

BUFFET ENTRÉES

Traditional Chicken Francese with Beurre Blanc Sauce
Grilled Seasonal Vegetable Penne Pasta Primavera with Roasted Garlic Tomato Sauce
Goat Cheese, Pancetta and Sundried Tomato-Stuffed Chicken with Whole Grain Mustard Cream Sauce
Maple-Glazed Pork Loin with Caramelized Apples and Onions with Port Wine Demi-Glace
Hickory Smoked Pork Barbecue and Chef's Assorted Regional Barbecue Sauces
Braised Beef, Stewed Kale and Tomatoes and Burgundy-Rosemary Demi-Glace
Sliced Bistro Steak Topped with Caramelized Shallots and Béarnaise Sauce
Grilled Mountain Trout, Lemon-Parsley Olive Oil and Sautéed Spinach
Seared Salmon Filet Topped with Lemon-Caper Beurre Blanc
Carved Prime Rib with Au Jus and Horseradish Sauce **Add \$12 per person**
Carved Beef Tenderloin **Add \$14 per person**

BUFFET SIDES

Served with Buffet-Style Reception. Additional Choices \$5 per person.

Grilled Seasonal Vegetables	Tomato Au Gratin
Spinach and Almond Rice	Herbed Parmesan Polenta
Garlic and Chive Mashed Yukon Gold Potatoes	Roasted Teriyaki-Glazed Brussel Sprouts
Mesquite Roasted Redskin Potatoes	Sautéed Squash, Zucchini, Red Onion, Bell Pepper
Stuffed Sweet Potatoes with Caramelized Apples and Pecans	Green Beans Sautéed in White Wine and Garlic
Sundried Tomato Pesto Orzo	Sautéed Broccolini

DESSERTS

Served with Plated and Buffet-Style Reception

Carolina Blackberry and Blueberry Cobbler	Banana Pudding	Lemon Tart with Almond Crust
Bailey's Irish Cream Cheesecake	Bourbon Pecan Pie	<i>Additional Dessert \$4 per person</i>
Dark Chocolate Coconut Tart	New York Style Cheesecake	

BEVERAGES

Three Choices served with Plated and Buffet-Style Reception. Additional Choices \$3 per person.

Dark Roast Coffee	Assorted Soft Drinks	Milk
Hot Tea Varietals	Iced Tea	Assorted Fruit Juices
	Lemonade	Still or Sparkling Bottled Water

(substitute local Bald Guy Brew coffee for additional \$1 per person)

YOUTH GUESTS

*Prepared for Guests Under Age 12. Youth Menu can be plated for up to 15 youth guests during Buffet-Style Receptions.
No Maximum for Youth Guests during Plated Dinner Receptions.*

YOUTH PLATED ENTRÉES

Chicken Tenders with Dipping Sauces
Grilled Chicken Breast
Penne Pasta with Marinara
Macaroni and Cheese
Kid's Burger (with or without cheese)

YOUTH PLATED SIDES

Chef's Choice Seasonal Vegetables
French Fries
Fresh Seasonal Fruit
Macaroni and Cheese
Soup or Salad (same as adult choice)

À LA CARTE DISPLAYED HORS D'OEUVRES

per 50 guests

\$100

Crisp Vegetable Crudites with Housemade Dipping Sauces

\$150

Domestic and Imported Cheeses, Freshly Sliced Fruit, Assorted Crackers
Housemade Hummus and Local Sharp Cheddar Pimento Cheese with Pita Points

\$200

Shrimp Cocktail with Lemon-Dill Aioli and Classic Cocktail Sauce
Hickory Smoked Salmon with Chef's Favorite Accompaniments

À LA CARTE PASSED/STATION HORS D'OEUVRES

per 50 pieces

(minimum 50 pieces, orders required in increments of 25)

\$150

Biscuits with Benton's Country Ham and Local Sharp Cheddar Pimento Cheese
Hickory Smoked Salmon, Feta and Avocado in Phyllo Cups
Savory Mini Quiches
Tomato, Mozzarella and Basil Kabobs
Tomato, Olive, Basil and Feta Bruschetta
Prosciutto, Tomato and Arugula Bruschetta

\$200

Miniature Chicken Cordon Bleu atop Mornay Sauce*
Duck Spring Rolls with Sweet Thai Plum Sauce*
Beef Carpaccio with Wilted Arugula and Whole Grain Mustard
Prosciutto-Wrapped Fig with Balsamic Reduction
Herbed Goat Cheese-Stuffed Button Mushrooms*

\$250

Jumbo Lump Crab and Corn Fritters*
Miniature Beef Wellingtons with Burgundy Mushroom Sauce*
Brie and Raspberry En Croute*
Charcuterie Board with Housemade Dipping Sauces*

**not recommended for passing*

FOOD STATIONS

To Be Used in Conjunction with Plated and Buffet Menus

POPCORN STATION

Add-on \$8 per person | Hors d'oeuvres or Dessert Substitution \$6 per person

Kettle-Popped Gourmet Popcorn Topped with Your Choice of Parmesan, Truffle Oil, Cinnamon Sugar, Sea Salt, Cracked Pepper, Brown Sugar, and Chili Powder

BRUSCHETTA STATION

Add-on \$9 per person | Hors d'oeuvres Substitution \$7 per person

Choose three of the following:

Traditional ~ Tomatoes, Onions, Basil, Feta Cheese and Balsamic Reduction

Salmon ~ Smoked Salmon, Lemon Cream Cheese Spread, Fresh Chives, Diced Red Onions and Capers

Beef ~ Seared Beef, Arugula, Pickled Red Onions, Boursin Spread, Balsamic Reduction and Roasted Peppers

Chicken ~ Shredded Chicken, Tomatoes, Onions, Garlic, Goat Cheese Spread and Basil Vinaigrette

Beets and Blue ~ Pickled Beets and Onions, Arugula, Shredded Carrots, Gorgonzola Spread and Red Wine Vinegar

Prosciutto and Provolone ~ Prosciutto, Provolone, Red Peppers, Fresh Basil and Balsamic Vinegar

SLIDER STATION

Add-on \$10 per person | Entree Substitution \$8 per person

Choose two of the following:

Pulled Pork and House BBQ

Braised Beef and Appalachian Steak Sauce

50/50 Burger featuring Ground Pork and Beef

Salmon Cakes with Roasted Red Pepper Aioli

Grilled Buffalo Ranch Chicken

All sliders are served with white and wheat rolls, fried onions, assorted cheeses, pickles, tomato and onion

PASTA STATION (ATTENDED)

Add-on \$12 per person | Entree Substitution \$10 per person

Warm Penne and Linguine Pastas with Roasted Garlic Marinara, Creamy Pesto, Tomato Vodka and Alfredo Sauces; Grilled Seasonal Vegetables, Assorted Toppings and your choice of two of the following proteins;
Grilled Chicken, Italian Sausage, Housemade Meatballs, or Shrimp

MAC AND CHEESE STATION

Add-on \$8 per person | Side Substitution \$6 per person

Two styles of mac and cheese, Creamy and Baked, with a variety of toppings including Bacon, Chives, Diced Tomatoes, Chopped Ham, Cracked Pepper and Assorted Cheeses

CHEESECAKE OR SHORTCAKE STATION

Add-on \$9 per person | Dessert Substitution \$7 per person

Choose from either New York-style Cheesecake or Shortcake Accompanied by Assorted Toppings of Seasonal Berries, Fruit Sauces, Chocolate Syrup, Caramel Syrup, Whipped Cream, Granola, Crushed Oreos, Chopped Nuts and Chocolate Chips



DRINK STATIONS

To Be Used in Conjunction with Plated and Buffet Menus

HOT CHOCOLATE STATION

Add-on \$5 per person | Side Substitution \$3 per person

Rich Hot Chocolate with Whipped Cream, Chocolate Chips, Marshmallows, Powdered Cinnamon, Chocolate Syrup and Caramel Syrup

TEA AND LEMONADE STATION

Add-on \$5 per person | Side Substitution \$3 per person

Iced Peach Tea and Strawberry Lemonade with Mint Sprigs, Sliced Fruit and Fresh Berries

SPECIALTY BAR STATIONS

To Be Used in Conjunction with Plated and Buffet Menus

Chetola Resort requires one bartender per 50 guests. Each additional bartender needed is \$50 per hour. There is a two-hour minimum required for specialty bar set-ups.

MIMOSA STATION

\$12 per hour per person

Bubbly, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice and a Splash of Grenadine

BLOODY MARY STATION

\$14 per hour per person

Housemade Bloody Mary and Cajun Bloody Mary mixes, Flavored Vodkas, Various Skewers, Spices and Capers

COFFEE STATION

\$16 per hour per person

Baileys, Frangelico, Jameson, Kahlua, Godiva, Regular and Decaf Coffee, Whipped Cream, Flaked Chocolate, Powdered Cinnamon, Chocolate Syrup, Caramel Syrup and Mint
(substitute local Bald Guy Brew coffee for additional \$1 per person)

ALCOHOLIC BEVERAGE SERVICE

Chetola Resort requires one bartender per 50 guests. Each additional bartender needed is \$50 per hour. Liquor, beer and wine varieties vary based on seasonal and regional availability. Shots, shooters, and bombs are not permitted.

COCKTAIL HOUR

Event sponsor charged per person. One-hour maximum.

(2) Two Signature Cocktails | (6) Wine Varietals | (6) Beer Choices

House Liquor Brands
Tier-One Wine Varietals
Domestic and Premium Beers
\$15

Call Liquor Brands
Tier-Two Wine Varietals
Domestic, Premium, and Craft Beers
\$18

Premium Liquor Brands
Tier-Three Wine Varietals
Domestic, Premium, and Craft Beers
\$22

OPEN BAR

Event sponsor charged per person, per hour. One bartender included; each additional bartender \$50 per hour. 2-hour min., 4-hour max.

(6) Wine Varietals | (3) Domestic Beer Choices | (3) Premium or Craft Beer Choices | Full Service Liquor Bar

Tier One
(Beer & Wine Only)
Wine
Domestic/Premium/
Craft Beers
\$10

Tier Two
(Beer & Wine Only)
Wine
Domestic/Premium/
Craft Beers
\$12

Tier Three
(Beer & Wine Only)
Wine
Domestic/Premium/
Craft Beers
\$14

Tier One
Wine
Domestic/Premium/
Craft Beers
House Liquor Brands
\$14

Tier Two
Wine
Domestic/Premium/
Craft Beers
Call Liquor Brands
\$15

Tier Three
Wine
Domestic/Premium/
Craft Beers
Premium Liquor Brands
\$16

CONSUMPTION BAR

Total consumption per item charged to event sponsor.

One bartender is included; each additional bartender is \$50 per hour. Four-hour maximum.

(6) Wine Varietals | (3) Domestic Beer Choices | (3) Premium or Craft Beer Choices | Full Service Liquor Bar

Wine Per Bottle
Tier-One Wine Varietals \$30
Tier-Two Wine Varietals \$40
Tier-Three Wine Varietals \$50

Bottled Beer
Domestic \$4
Premium \$5
Craft Beers \$6

Liquor Per Drink
House Liquor Brands \$8
Call Liquor Brands \$9
Premium Liquor Brands \$10

CASH BAR

\$50 per hour per bartender fee charged to event sponsor. Four-hour maximum.

(6) Wine Varietals | (6) Domestic, Premium or Craft Beer Choices | Full Service Liquor Bar

Wine Per Glass
Tier-One Wine Varietals \$7
Tier-Two Wine Varietals \$9
Tier-Three Wine Varietals \$11

Bottled Beer
Domestic \$4
Premium \$5
Craft Beers \$6

Liquor Per Drink
House Liquor Brands \$8
Call Liquor Brands \$9
Premium Liquor Brands \$10



WINE

RED

Cabernet Sauvignon
Merlot
Pinot Noir
Zinfandel

WHITE

Chardonnay
Pinot Grigio
Riesling
Sauvignon Blanc

SPARKLING

Champagne
Prosecco
Cava
Moscato d'Asti

BEER

DOMESTIC BOTTLES

Budweiser
Bud Light
Coors Lite
Michelob Ultra
Miller Lite
O'doul's Amber
Yuengling

PREMIUM BOTTLES

Amstel Light
Bell's Amber Ale
Blue Moon
Fat Tire
Heineken
New Castle
Samuel Adams Boston Lager
Samuel Adams Seasonal
Stella Artois

CRAFT BOTTLES

Appalachian Mountain Brewery
Aviator Brewing Co.
Blowing Rock Brewing Co.
Catawba Valley Brewing Co.
Foothills Brewing Co.
French Broad Brewing Co.
Green Man Brewery
Highland Brewing Co.

LIQUOR

HOUSE BRANDS

Bacardi Rum
J&B Scotch
Jim Beam Bourbon
New Amsterdam Gin
Sauza Tequila
Seagram's 7 Whiskey
Smirnoff Vodka

CALL BRANDS

Absolut Vodka
Dewar's Scotch
Jack Daniel's Whiskey
Jose Cuervo Tequila
Mount Gay Rum
Tanqueray Gin
Seagram's VO Whiskey

PREMIUM BRANDS

Bombay Sapphire Gin
Captain Morgan's Rum
Chivas Regal Scotch
Crown Royal Whiskey
Jose Cuervo 1800 Tequila
Ketel One Vodka
Makers Mark Bourbon

Custom requests must be purchased by event sponsor at retail price.

Event sponsor is also required to purchase the full inventory request, regardless if the full inventory is consumed.

All prices are per person unless stated otherwise and subject to NC sales tax (+) and 20% service charge (+); NC state law requires taxing of the service charge. Add \$75 service charge to buffet charge if number drops below the 20 person minimum, not to drop below 15 people. There is a 2-hour maximum time limit for all buffets per NC Health Code..

CHETOLA RESORT EVENT POLICIES

1) BOOKING FACILITY AND DATE

Bookings are accepted on a first-come, first-served basis. Dates will be confirmed and booked after confirmation of your event space on property and then a Contract must be completed and signed. Facility Fees are intended to be an all-inclusive labor and set-up fee outside of your food and beverage choices and extra rentals.

2) PAYMENTS, DUE DATES AND CANCELLATIONS

The facility fee or \$1500.00 deposit is due in full two (2) weeks after initial booking. This serves as the event deposit along with a valid credit card number. Final details with an estimated head count are required twenty-one (21) days prior to the event. A final head count is due ten (10) days prior to the event start date. This number will be considered the final count for service and will be used for billings, even if the actual allowance is lower. If the final count is not given to the Chetola Events Manager by the contracted date, food and beverage will be prepared, set and billed for 10% above the last estimated number of guests provided. If the final count increases within five (5) days of the start of the event, the Food and Beverage cost will be increased by 50% of the original per person/per item charge for each additional guest/item added. The estimated Food and Beverage costs are due fourteen (14) days prior to the event, and any balance due will be billed prior to the event. Accounts are due and payable on the final day of the event or upon departure. All charges are subject to a 20% service charge and 6.75% N.C. Sales Tax. A finance charge of 1.5% per month (18% APR) will be added to past due accounts. If Sponsoring Party cancels the contracted event 180 days (6 months) or more prior to event date, all advance deposits will be refunded less an administrative fee of 10% of the deposit or \$200, whichever is greater. Additionally, advanced deposits will be refunded in the same manner if Chetola Resort cancels the Contract because, in Chetola's judgment, the Sponsoring Party does not provide sufficient information for planning purposes within the time limitations agreed to, or if the Sponsoring Party misrepresents the nature of the event. If Sponsoring Party cancels the event less than 180 days prior to the contracted event date, all advance deposits made by Sponsoring Party to Chetola Resort will be forfeited. Should the contracted event not occur as scheduled, the Sponsoring Party shall be liable to Chetola Resort for all charges and expenses incurred to date on behalf of Sponsoring Party, as well as the anticipated event and lodging fees as liquidated damages. Located on the Chetola Facility Contract will be specific due dates, deposit amount, and cancellation policies. All Food and Beverage Charges will be applied to one account; Chetola Resort cannot be held responsible for collecting payment from individual guests for an event.

3) COORDINATION

The Chetola Events Manager is your contact to the Chetola staff and facilities. While he/she may assist with ideas in the planning process, he/she does not plan or oversee the activities involved with the event. Your facility rental includes the Events Manager and a Banquet Manager, both of whom will oversee your event and any services provided exclusively by Chetola Resort. The management of outside vendors is the responsibility of you and your hired coordinator.

4) FOOD AND BEVERAGE

Chetola Resort and Timberlake's Restaurant must provide all catering and food service. No outside food or beverage is permitted with the exception of special occasion cakes. Banquet menus are provided by the Events Manager. Prices are subject to change to meet increased costs of goods, supplies and operating expenses. The Sponsoring Party agrees to pay for such increases. All food and beverages must be consumed on Chetola Resort property. Food that is not prepared by Timberlake's Restaurant is not permitted to be stored at Timberlake's.

5) SPECIALTY CAKES

Outside special event cakes are permitted for your event. Food that is not prepared by Timberlake's Restaurant is not permitted to be stored at Timberlake's.

6) ALCOHOLIC BEVERAGES

No outside alcoholic beverages are permitted. If liquor is served at any event, it will be restricted to the immediate event area. Please see the banquet menus for specifics on alcoholic beverage choices, pricing, and other policies. In conjunction with NC law,

the Chetola Resort staff reserves the right to refuse service to anyone who appears to be intoxicated and to cease liquor sales and/or service at any time. Please refer to policy #15 regarding liability for damage incurred by you and your guests.

7) SITE VISITS

If you would like an in-depth tour and meeting with the Sales or Events Manager, please call ahead and schedule an appointment. We enjoy touring the property with guests and want to ensure we have the appropriate amount of time allotted for a thorough tour.

8) DECORATIONS

Any decorations, flowers, or large rental items for an event may be delivered to the facility space during the booked rental time. Small decorations and rental items may be given to the Chetola Events Manager at a previously agreed upon time. Chetola Resort does not provide centerpieces or decorative items. You are allowed to bring candles, flowers, or other ornamental items. Free-standing candles are not permitted; all candles must be stationed on a candleholder. If candles are placed near a floral arrangement, they must be encased in a glass votive. No items may be attached to Chetola Resort property using nails, staples, wire, pins, or tacks. Please refer to policy #15 regarding liability for damage incurred by you and your guests. All personal materials, i.e. not the property of Chetola Resort, must be removed immediately following the event. Chetola Resort and staff will not be responsible for any items left behind.

9) ENTERTAINMENT

In accordance with the Blowing Rock noise ordinance, and to ensure we provide a great experience for all guests, all music must be cut off by 10:00pm. Only acoustic, non-amplified music is permitted in indoor facilities (with the exception of the Evergreen Room), unless otherwise permitted with written consent from the Events Manager.

10) PETS

Pets are not permitted on property. Bringing a pet onto Chetola property will result in a \$350 fee assessment to your final bill and the immediate removal of the pet.

11) WEATHER

In all cases, Chetola Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Chetola Resort cannot guarantee the use of an indoor facility for inclement weather. In the case of a tent booking, your bad weather backup is the tent for all activities unless otherwise previously arranged with the Chetola Resort Events Manager. The decision to move an outdoor event to an inclement weather backup facility location will be made no less than three (3) hours prior to the requested set-up time. Should these decisions be delayed and result in a double set-up of a function, a \$400 additional labor service charge will be added to your master account. The decision to move the event location will be made in conjunction with the Events Manager via the forecast on www.weather.com. If this station should predict a 50% or greater chance of precipitation on the hourly forecast either two (2) hours prior to the event start time or at any time during the event, Chetola reserves the right to relocate the outdoor function to the agreed upon inclement weather backup location.

12) PHOTOGRAPHY

Chetola Resort reserves the right to use any photo and/or video produced on property for the purpose of commercial display.

14) PARKING

Parking is available for a maximum of 80 cars or 200 people. If the number of guests exceeds 200, arrangements must be made to shuttle guests from satellite lots. Driving on the grass is strictly prohibited for both guests and vendors unless otherwise approved by a Chetola representative. Without approval, damages to the grass may result in charges to your final bill.

15) LIABILITY

In providing accommodations or rendering services under this agreement, it is expressly agreed to and understood that the hotel, its employees or agents shall not be liable for any loss, injury or damage, to persons, property of the customer or its invitees.

- a. Chetola Resort is not responsible for any items left in any function spaces, public areas, or rooms
- b. Chetola Resort is not responsible for any lost or stolen articles brought on property by yourself, your guests or any outside vendors.
- c. Signatory party assumes responsibility for any damages caused by them or their guests in any part of the hotel or on its grounds.
 1. Chetola Resort reserves the right to bill the patron for the cost of any damaged items, equipment, and any and all property of Chetola Resort and its employees.
 2. Chetola Resort reserves the right to charge the signatory party the amount of any losses incurred by Chetola Resort from early check-outs and /or reduced complimentary rates given to guests due to behavior that disrupts the stay of other guests not associated with the contracted event.
 3. Chetola Resort reserves the right to contact the signatory party at any time if disruptive behavior occurs on site. The signatory party will receive one warning and given a chance to address the complaint(s) and cease any disruptive behavior before Chetola Resort passes along any charges due to revenue loss.

_____ Initial

I, _____, agree to the above policies set forth by Chetola Resort. If my event party or myself are in violation of any of the above policies, Chetola Resort reserves the right to charge any associated fees or take appropriate action.

Responsible Party Signature

Chetola Mountain Resort, LLC

Responsible Party Phone Number

Chetola Resort Sales Manager

Date

Date