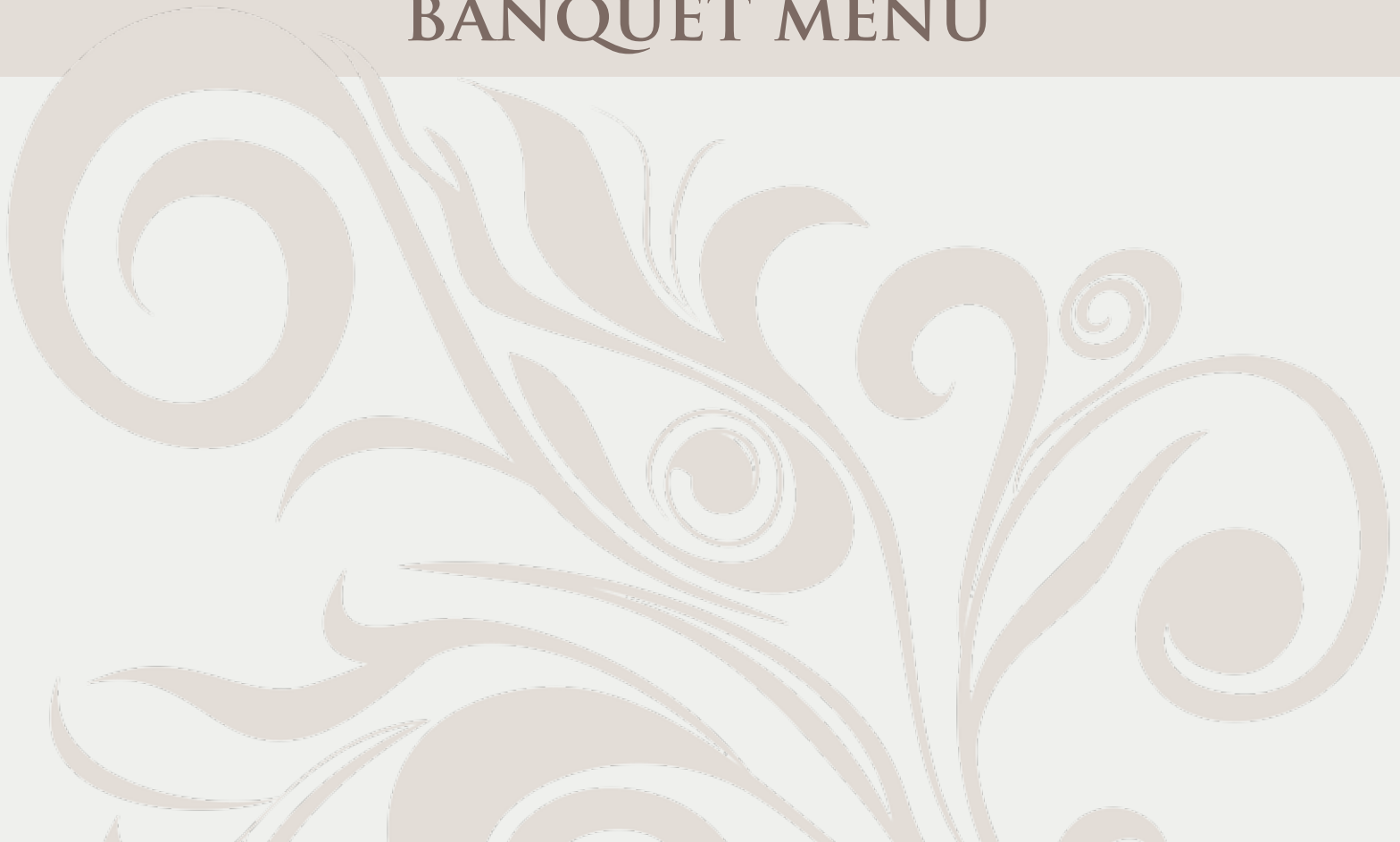


Chetola Resort at Blowing Rock



BANQUET MENU



PACKAGES

THE BASIC

\$25 per person

ALL DAY BEVERAGE SERVICE

All-Day Beverage Service Includes Kangen Water and Three Beverage Options (beverage selections, page 2)

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 Fresh Baked Cookies, Seasonal Fresh Fruit, House Trail Mix

THE EXECUTIVE

\$40 per person

ALL DAY BEVERAGE SERVICE

All-Day Beverage Service Includes Kangen Water and Three Beverage Options (beverage selections, page 2)

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/Plated Lunch Menu Selections (page 4)

MID-AFTERNOON BREAK

House Baked Chocolate Brownies, Chetola's Signature Trail Mix

THE RETREAT

\$46 per person

ALL DAY BEVERAGE SERVICE

All-Day Beverage Service Includes Kangen Water and Three Beverage Options (beverage selections, page 2)

CHETOLA CONTINENTAL BREAKFAST

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

MID-MORNING BREAK

Chetola's Signature Trail Mix, Selection of Whole Fresh Fruit

LUNCH BUFFET

Choose from Package Lunch Buffet Options (page 5)

MID-AFTERNOON BREAK

Assorted Baked Cookies, Lemon Bars, Assorted Chips

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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

Create Your Own Trail Mix with Mixed Nuts, Dried Fruit, Assorted Chocolates, Granola and Pretzels

FRUIT AND CHEESE

\$13 per person

Domestic and Imported Cheeses, Freshly Sliced Fruit, Brie and Raspberry En Croute, Candied Walnuts, Assorted Crackers

TIMBERLAKE’S TREAT

\$9 per person

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

MOUNTAINEER BALL PARK

\$12 per person

Cocktail Franks in Puff Pastry, Miniature Beef Sliders, Popcorn, Mixed Nuts, Root Beer Floats

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 (includes 3 choices)

\$8 per person or

Each selected beverage - \$3 per person

Dark Roast Colombian Coffee

Still or Sparkling Bottled Water

Sweetened and Unsweetened Iced Tea

Hot Tea Varietals with Lemon and Honey

Assorted Soft Drinks

Fresh Assorted Juices

Lemonade

PASTRY CHEF FAVORITES

\$4 per person

Chocolate Brownies

Lemon Dessert Bars

Warm Cinnamon Swirls

Freshly 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

Housemade Trail Mix

Fresh Fruit and Yogurt Parfaits with Granola

Housemade Hummus and Vegetable Crudités

Sharp Cheddar Pimento Cheese and Pita Chips

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BREAKFAST BUFFETS

Served with choice of three beverages and chilled Kangen 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, Fresh 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

\$14 per person

Available daily to the public in Timberlake's Restaurant

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 Kangen Water.

BEVERAGE OPTIONS

Dark Roast Coffee | Hot Tea Varietals | Assorted Soft Drinks | Iced Tea | 2% or Soy Milk | Apple Juice | Orange Juice
Cranberry Juice | Lemonade

BREAKFAST BUFFET ENHANCEMENTS

\$3 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



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BOXED OR PLATED LUNCH

Each Boxed/Plated Lunch served with chips, fruit salad, a freshly baked cookie and chilled Kangen water. Individual lunch choices must be pre-ordered by 10am. Lunches will be delivered to meeting room.

All items \$13 per person

CAROLINA CHICKEN WINGS

Eight Wings with Bob Timberlake's 6-Spice Rub. Choice of Jack Daniels, Hot Sauce or House Barbecue

FRIED CHICKEN TENDERS

Five Chicken Tenders with Choice of Dipping Sauce: Honey Mustard or House Barbecue

PIMENTO CHEESE QUESADILLA

Housemade Pimento Cheese, Spinach and Tomato Grilled in a Flour Tortilla

CHETOLA HOUSE SALAD

Artisan Greens with Tomatoes, Carrots, Pickled Onions, Sharp Cheddar and Housemade Croutons. Choice of Grilled Chicken or Grilled Salmon. Choice of Dressing.

BABY SPINACH SALAD

Baby Spinach with Mozzarella, Roasted Red Peppers, Tomatoes, Marinated Onions and Housemade Croutons. Choice of Grilled Chicken or Grilled Salmon. Choice of Dressing.

BOB'S BURGER

Eight-ounce Burger with Sliced Tomato, Pickles, Lettuce, Mustard, Ketchup and Mayonnaise. Choice of Cheddar, Swiss or Colby Bleu Cheese.

TURKEY AND HAM CLUB

Honey Cured Ham, Smoked Turkey, Cheddar Cheese, Lettuce, Tomato, Bacon, Mustard and Mayonnaise. Choice of Whole Wheat or White Bread.

SALMON SANDWICH

Grilled Salmon Topped with Black Bean and Corn Salsa, Sliced Tomato and Fresh Kale Slaw. Served on a Brioche Bun

HAM AND CHEESE

Artisan Bun Piled High with Sugar-Cured Ham, Swiss and Cheddar Cheeses, Lettuce, Tomato and Mayonnaise

GREEK WRAP

Lettuce, Diced Tomatoes, Red Onion, Feta Cheese, Kalamata Olives and Pepperoncini in House Vinaigrette

GRILLED CHICKEN WRAP

Lightly Seasoned and Grilled Chicken Breast Tossed with Mixed Greens and Diced Tomatoes

GRILLED VEGETABLE WRAP

Grilled Vegetables, Mixed Greens and Diced Tomatoes

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

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LUNCH BUFFET

Minimum of 20 guests for buffet-style lunches. Served with Choice of Three Beverages, chilled Kangen Water and Choice of One Dessert.

TASTE OF THE CAROLINAS

\$21 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

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

PRICE LAKE PICNIC

\$22 per person

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

FRESH FROM THE GARDEN

\$22 per person

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

DESSERTS

Served a la mode add \$2

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

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CREATE YOUR OWN LUNCH MENU

Available as a plated or buffet-style lunch. Minimum of 20 guests for buffet-style lunch. Lunches served with chef's choice seasonal vegetable, fresh baked rolls with whipped butter, choice of one dessert, choice of three beverages (see page 2) and chilled Kangen water.

SINGLE ENTRÉE CHOICE* \$24

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

DUO ENTRÉE CHOICE* \$28

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

*Choices must be the same for each guest; Duo plates will have both entree choices presented on plate

SOUPS

Seafood Chowder | Roasted Tomato Bisque | French Onion Soup

SALADS

Baby Spinach and Arugula, Strawberries, Goat Cheese, Walnuts, Balsamic Vinaigrette
Bibb Lettuce, Strawberries, Red Onion, Sweet Toasted Pecans, Brie, Raspberry 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, White Balsamic Basil-Honey Reduction
Sliced Braised Beef with Mushrooms, Spinach, and Port Demi-Glace
Goat Cheese, Pear, and Sundried Tomato-Stuffed Chicken Breast, Chardonnay Béchamel Sauce
Hickory Smoked Pulled Pork Barbecue with Chef's Regional Barbecue Sauces
Stuffed Flounder with Couscous, Arugula, and Beurre Blanc Sauce
Grilled Seasonal Vegetable Ravioli, Roasted Garlic Tomato Sauce

SIDE ITEMS

Buttermilk Garlic Mashed Redskin Potatoes
Sundried Tomato Pesto Orzo
Herbed Parmesan Polenta
Spinach and Roasted Red Pepper 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
A la mode add \$2 per person

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



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PLATED DINNER RECEPTION

Plated Dinners served with chef's choice side items paired with entrée choice, fresh baked rolls with whipped butter, choice of three beverages and chilled Kangen water. Maximum 75 people. Requires guest name and entree choice ten (10) days prior to event. Escort cards required.

SINGLE ENTRÉE PLATE* \$44

First Course - One Appetizer, Soup, or Salad
Second Course - One Soup or Salad
Third Course - One Plated Entrée
Fourth Course - One Dessert

DUO ENTRÉE PLATE* \$50

First Course - One Appetizer, Soup, or Salad
Second Course - One Soup or Salad
Third Course - Two Entrées Plated as a Duo
Fourth Course - One Dessert Choice

GUEST CHOICE PLATED DINNER* \$59

First Course - One Appetizer, Soup, or Salad
Second Course - One Soup or Salad
Third Course - Choose from One of Three Entrees
Fourth Course - One Dessert

YOUTH PLATED MENU* \$22

Guests under age 10 (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*



BUFFET DINNER RECEPTION

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

TIER ONE BUFFET DINNER \$54

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

TIER TWO BUFFET DINNER \$64

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

TIER THREE BUFFET DINNER \$77

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

YOUTH DINNER MENU \$26

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

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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.

Domestic and Imported Cheeses, Freshly Sliced Fruit, Assorted Crackers
Crisp Vegetable Crudités with Housemade Dipping Sauces
Miniature Beef Wellington with Burgundy Mushroom Sauce
Shrimp Cocktail with Lemon-Dill Aioli and Cocktail Sauce
Prosciutto and Mascarpone Wrapped Asparagus
Tuna Tartare in Marinated Cucumber Nests
Sausage Stuffed Button Mushrooms
Savory Spanakopita Pastries
Brie and Raspberry En Croute
Vegetable Spring Rolls with Thai Chili Sauce
Miniature Chicken Cordon Bleu atop Mornay Sauce
Grilled Eggplant Rolled with Fresh Mozzarella Cheese and Basil Pesto

SOUPS

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

Braised Fennel and Kale | Cream of Artichoke | Roasted Tomato Bisque
French Onion | Italian Wedding | Seafood Chowder

SALADS

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

Baby Spinach and Arugula, Strawberries, Goat Cheese, Walnuts, Balsamic Vinaigrette
Bibb Lettuce, Strawberries, Red Onion, Sweet Toasted Pecans, Brie, Raspberry 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
Green Beans, Capers, Shaved Fennel, Sherry Vinaigrette
Roasted Golden Beets, Shallots, Thyme-Infused Olive Oil
Citrus Quinoa, Pineapple, Cranberries, Macadamia Nuts
Roasted Red Potato, Okra, Roasted Corn, Smoked Bacon
Penne Pasta, Tasso Ham, Roasted Red Pepper
Spinach and Chick Pea Curried Couscous

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, Fresh Raspberries, Chive Béchamel
Roast Pork Tenderloin, Cinnamon, Honey, Local Apple, Cracked Black Pepper
Pan Seared Scallops, Linguine Alfredo, Fresh Basil, Parmesan
Almond-Encrusted Salmon, Marinated Strawberries, Tarragon Vinaigrette
Baby Bok Choy, Thai Basil, Sweet Pepper, Bamboo Shoots, Curried Basmati Rice
Grilled Portobello Mushroom, Roasted Tomatoes, Spinach, Shaved Red Onion, Bleu Cheese

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BUFFET ENTRÉES

Traditional Chicken Francese, Beurre Blanc Sauce
Grilled Seasonal Vegetable Ravioli, Roasted Garlic Tomato Sauce
Maple-Glazed Pork Loin with Caramelized Apples and Onions, Port Wine Demi-Glace
Slow Hickory Smoked Baby Back Pork Ribs, Sweet Appalachian Barbecue Sauce
Sliced Braised Beef, Stewed Kale and Tomatoes, Burgundy-Rosemary Veloute
Sliced Bistro Filet Topped with Caramelized Shallots and Béarnaise Sauce
Grilled Mountain Trout, Lemon-Parsley Olive Oil, Sautéed Spinach
Seared Salmon Filet Topped with Lemon-Caper Butter
Carved Prime Rib with Au Jus and Horseradish Sauce **Add \$10 per person**
Carved Beef Tenderloin **Add \$11 per person**

BUFFET SIDES

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

Grilled Asparagus Spears	Tomato Au Gratin
White Beans, Parmesan, and Arugula	Herbed Parmesan Polenta
Spinach and Roasted Red Pepper Rice	Roasted Brussel Sprouts, Bacon, Bleu Cheese
Buttermilk Garlic Mashed Redskin Potatoes	Sautéed Squash, Zucchini, Red Onion, Bell Pepper
Mesquite Roasted Redskin Potatoes	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	Additional Dessert \$4 per person
Dark Chocolate Coconut Tart	New York Style Cheesecake	Served a la mode add \$2

BEVERAGES

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

Dark Roast Coffee	Iced Tea	Apple Juice
Hot Tea Varietals	Lemonade	Orange Juice
Assorted Soft Drinks	2% or Soy Milk	Cranberry Juice

YOUTH GUESTS

*Prepared for Guests Under Age 10. 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 ENTRÉES

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

YOUTH SIDE ITEMS

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

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DISPLAYED HORS D'OEUVRES

per 50 guests

- Crisp Vegetable Crudites with Housemade Dipping Sauces
\$100
- Domestic and Imported Cheeses, Freshly Sliced Fruit, Assorted Crackers
\$150
- Housemade Hummus and with Local Sharp Cheddar Pimento Cheese and Pita Points
\$150
- Shrimp Cocktail with Lemon-Dill Aioli and Classic Cocktail Sauce
\$200
- Hickory Smoked Salmon with Chef's Favorite Accompaniments
\$200

PASSED / STATION HORS D'OEUVRES

per 100 guests

- Braised Beef Flatbread, Caramelized Apples and Onions, Maple Bourbon Reduction
\$150
- Beef Roulade, Mushroom Duxelle, Hickory Smoked Bacon, Horseradish Sauce
\$200
- Beef Carpaccio with Wilted Arugula and Whole Grain Mustard
\$150
- Miniature Beef Wellington with Burgundy Mushroom Sauce
\$350
- Hickory Smoked Salmon, Feta and Avocado in Phyllo Cups
\$150
- Prosciutto and Mascarpone Wrapped Asparagus
\$175
- Tuna Tartare in Marinated Cucumber Nests
\$150
- Sausage-Stuffed Button Mushrooms
\$150
- Savory Spanakopita Pastries
\$150
- Brie and Raspberry En Croute
\$300
- Prosciutto, Tomato and Arugula Bruschetta
\$150
- Vegetable Spring Rolls with Thai Chili Sauce
\$100
- Miniature Chicken Cordon Bleu atop Mornay Sauce
\$100
- Grilled Chicken, Black Bean and Roasted Corn Quesadilla
\$150
- Grilled Eggplant Rolled with Fresh Mozzarella Cheese and Basil Pesto
\$150
- Biscuits with Benton's Country Ham and Local Sharp Cheddar Pimento Cheese
\$150

ALCOHOLIC BEVERAGE SERVICE

Chetola Resort requires one bartender per 50 guests. Each additional bartender needed is \$50 per hour. There is a \$200 minimum charge required for all bar set-ups. A 20% service charge will be added to all bar pricing. Liquor, beer and wine varietals vary based on market price. Shots, shooters, and bombs are not permitted.

COCKTAIL HOUR

Event sponsor charged per person. One-hour maximum.

(2) Two Passed Signature Cocktails | (2) Wine Varietals | (2) 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 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

Tier One
(Beer & Wine Only)
Wine
Domestic/Premium/
Craft Beers
\$8

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

Tier One
Wine
Domestic/Premium/
Craft Beers
House Liquor Brands
\$12

Tier Two
Wine
Domestic/Premium/
Craft Beers
Call Liquor Brands
\$13

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

CONSUMPTION BAR

Total consumption per item charged to event sponsor.

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

(4) Wine Varietals | (2) Domestic Beer Choices | (2) 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

Draft Beer
Domestic \$5
Premium \$6
Craft Beers \$7

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.

(4) Wine Varietals | (2) 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

Draft Beer
Domestic \$5
Premium \$6
Craft Beers \$7

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

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WINE

RED

Cabernet Sauvignon
Merlot
Pinot Noir
Malbec
Zinfandel

WHITE

Chardonnay
Pinot Grigio
Riesling
Sauvignon Blanc
White Zinfandel

SPARKLING

Champagne
Prosecco
Cava
Moscato d'Asti

BEER

DOMESTIC BOTTLES

Budweiser
Bud Light
Coors Lite
Fat Tire
Michelob Ultra
Narragansett Lager
O'doul's Amber
Yuengling

PREMIUM BOTTLES

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

CRAFT BOTTLES/DRAFT

Bell's Two Hearted IPA
Mother Earth Weeping Willow Wit
Omission Pale Ale (gluten free)
Appalachian Mountain Brewery
Blowing Rock Brewing
Catawba Valley Brewing
French Broad Brewing
Highland Brewing

LIQUOR

HOUSE BRANDS

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

CALL BRANDS

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

PREMIUM BRANDS

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

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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 designated 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. All event costs will be billed after the event. Accounts are due and payable thirty (30) days from the invoice date. 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 60 days (2 months) or more prior to event date, all advance deposits will be refunded less an administrative fee of 10% of the deposit or \$100, 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 60 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. 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 to all 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 a tent from the Lakeside Peninsula to the Elevated Courtyard will be made no later than three (3) days prior to the event start date. The decision to move an outdoor event to an inclement weather backup facility location will be made no less than six (6) hours prior to the event start time. Should these decisions be delayed and result in a double set-up of a function, a \$10 per guest final count 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.

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