

UNICOI STATE PARK & LODGE

Group Sales Department



Lynn Chambers
Sales Manager
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706.878.2201 ext. 220

Office Hours

Monday – Friday

8:00a.m. – 5:00p.m.

Saturday

By Appointment

Toll Free 800-573-9659

Sales Office ext. 267

Thank you!

For choosing a property of Coral Hospitality in Helen Georgia to host your event!

Our talented culinary staff at Unicoi State Park & Lodge is ready to exceed your expectations. From the light and healthy to the sinful yet heavenly, our catering team will help plan the perfect meal for your event.

We look forward to working with you.

Sincerely,

Unicoi State Park & Lodge Team

~~All Reservations and Agreements are made upon and~~
Subject to the Following Policies and Conditions

PRICES

All food and beverage prices are subject to 20% service charge and 7% sales tax. Off Site catering prices are subject to 24% service charge, 7% sales tax and an additional \$1.00 per person. Prices quoted herein may be subject to change, given market fluctuations. Patron grants the right to the Lodge to raise prices accordingly or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept substitutions. Tax-exempt organizations are required to provide a certificate of exemption to the hotel prior to the event, to be approved by the controller.

OFF SITE CATERING

Off Site catering refers to functions held outside of the main Lodge.

FOOD SERVICES

All food items must be supplied and prepared by the Lodge. Due to current health regulations, food may not be brought in from outside the Lodge or taken from the Lodge by the sponsor, or any of the sponsor's guests, after it has been prepared and served.

BEVERAGES

In compliance with state liquor laws, consumption of alcoholic beverages by people under the age 21 is strictly prohibited. Proof of lawful age to consume alcohol may be requested of any guests. The Lodge reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. The Lodge is required by law to terminate liquor service to any guests that, in the Lodge's judgment, appears intoxicated. Under no circumstances may liquor be brought in from outside the hotel or served by anyone other than a designated Lodge representative.

FUNCTION ROOMS

The guaranteed minimum number of anticipated guests assigns function rooms. The Lodge reserves the right to move an event to another banquet/meeting room(s) should there be a significant change in the number of guests attending without prior notifications. If a change from the original room set-up is requested on the day of the function, a minimum labor charge of \$150.00 will be added to the final bill. Function guests will be admitted to the banquet room, and expected to depart, at the times stated on the contract.

DECORATIONS

Please consult your sales coordinator for assistance in displaying all materials and decorations. Banners, posters, props, and similar decoration may not be adhered to walls, ceilings, windows, doors, or floors, without the express written consent of the sales coordinator and supervision of the Lodge's staff. Any costs to repair or clean state park property as a result of self-installations will be added to the final bill.

DAMAGE

The sponsor is responsible, and shall reimburse the hotel, for any damages, loss, or liability incurred by the Lodge, caused by any of the customer's guests or any people or organization contracted by the customer to provide any service or goods before, during, and after the event.

CONDUCT OF EVENT

You agree to conduct the event in an orderly manner in full compliance with applicable laws, regulations, and our rules. You agree to be considerate of other events that are being conducted at the Lodge. You assume full responsibility for the conduct of all persons in attendance at your event and for any damage done to any part of our premises during the time of your event. No outside alcohol or food can be brought into any banquet area.

LOST AND FOUND

The Lodge does not assume any responsibility for damage or loss of any articles, clothing or equipment left in the Lodge before, during, or after the function. The Lodge's front desk handles Lost and Found.

PARKING

A Georgia State Park Pass is required to be displayed on vehicles parked within park boundaries. They can be obtained for a small fee through your sales coordinator in advance or the front desk upon arrival.

SHIPPING AND RECEIVING

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Lodge. The following information should be included on all packages: a.) Group Name; b.) Sales Coordinator's Name; c.) Meeting Representative's Name; and d.) Date of Function. Any alternate arrangements are to be approved by the Group Sales Department. The Lodge assumes no liability for receiving and shipping materials. The Staff cannot assist in loading or unloading trucks. There may be a storage fee per day for items received more than 48 hours prior to the event, large items or large quantities stored at the Lodge

Themed Break Packages

Pack-A-Punch

Pound Cake, Breakfast Bread Varietals, Fresh Fruit Wedges w/ Vanilla Yogurt Dip
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Specialty Teas with Honey
\$8.00++ Per Person

Well Being

Assorted Bagels with Flavored Cream Cheeses, Nutri-Grain, Granola Bars & Energy
Bars
Fresh Sliced Seasonal Fruit, Freshly Brewed Coffee, Decaffeinated Coffee and a
Selection of Specialty Teas with Honey
\$8.00++ Per Person

Give Me A Break!

Assorted Croissants, Biscotti & Scones with Butter & Fruit Preserves, Fruit Yogurts with
Toasted Granola, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Specialty Teas with Honey
\$9.00++ Per Person

Something Sweet

Peanut Butter, Chocolate Chip, Oatmeal Raisin, & White Chocolate Macadamia Nut
Cookies, Double Fudge Brownies, Whole Milk & Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas with
Honey
\$9.00++ Per Person

I Scream, You Scream

Assorted Novelty Ice Cream Bars, Assorted Ice Cream Individual Portions, Ice Cream
Pellets, Italian Ices & Frozen Lemonades, Frozen Fruit Yogurts Parfaits
\$10.00++ Per Person

*****ALL FOOD AND BEVERAGE IS SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX**
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Strawberry Fields Forever

Strawberry Shortcake w/ Angel Food Cake, Fresh Whipped Cream, Strawberry Sauce & Fresh Sliced Strawberries, Strawberry Ice Cream, Assorted Ice Cold Sodas, Bottle Water, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas with Honey

\$12.00++ Per Person

Field of Dreams

Mini Corn Dogs with Yellow & Spicy Mustards, Whole Roasted Peanuts, White Cheddar Popcorn, Cracker Jacks, IBC Root Beer Floats, Assorted Ice Cold Sodas, Bottle Water, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas with Honey

\$12.00++ Per Person

El Charro

Nacho Bar with Tri Colored Tortilla Chips, Cheese Queso, Guacamole, Fresh Salsa, Sour Cream & Jalapenos, Mini Chicken Quesadillas, Assorted Ice Cold Sodas & Bottled Water

\$12.00++ Per Person

A La Carte Break Additions

Assorted Cookies - \$24.00++ Per Dozen

Chocolate Brownies - \$32.00++ Per Dozen

Hot Chocolate - \$36.00++ Per Gallon

Fruit Punch - \$19.00++ Per Gallon

Lemonade - \$19.00++ Per Gallon

Iced Tea - \$19.00++ Per Gallon

Chips & Onion Dip - \$3.95++ Per Person

Chips & Avocado Dip - \$3.95++ Per Person

Tortilla Chips & Salsa - \$3.95++ Per Person

Pretzels - \$7.00++ Per Pound

Tortilla Chips - \$9.00++ Per Pound

Mixed Nuts- \$18.00++ Per Pound

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Continuous All Day Break
(Includes all Morning and Afternoon Items listed below)

\$24.00 per person

Morning Break presented for two hours

Great Selection of Fruit Juices, Bottle Waters and Assorted Soft Drinks
Fresh Cut Seasonal Fruit
Daily Variety of Breakfast Breads, Muffins, Danish, English Muffins or Pastries
Homemade Biscotti
Bagels with Cream Cheese
Fruit & Plain Yogurt

Chef's Daily Selection of the following items:

(Bacon, Egg and Cheese Croissants, Sausage and Egg Biscuits, Biscuits with Bacon, Egg and Cheese)

Freshly Brewed Coffee and Specialty Teas

\$14.00 per person (Morning Break Only)

Afternoon Break presented for two hours

Selection of Fruit Juices, Bottle Waters and Assorted Soft Drinks
Fresh Whole Fruit
Chocolate Brownies or Assorted Cookies
Potato Chips
Cracker Jacks
Popcorn or Soft Pretzels
Assorted Specialty Ice Cream Bars
Miniature Candy Bars, Trail Mix, Yogurt Pretzels and Other Candies
Homemade Biscotti
Freshly Brewed Coffee and Specialty Teas
\$14.00 per person (Afternoon Break Only)

Continuous Break is only available in the Conference Center and must be ordered for a minimum of 20 people.

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Breakfast

Continental Breakfast Buffets

Morning Kick-Off

Fresh Squeezed Florida Orange & Assorted Juices
Presentation of Seasonal Fruits & Berries
Breakfast Breads & Assorted Bagels
Served with Fruit Preserves, Cream Cheese & Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Specialty Teas with Honey
\$9.00++ Per Person

Wake Up Call

Fresh Squeezed Florida Orange & Assorted Juices
Sliced Seasonal Fruits & Berries with Whole Bananas
Individual Fruit Yogurts with Toasted Granola
Assorted Cereals with Whole or 2% Milk
Breakfast Breads with Assorted Pound Cakes, Croissants & Assorted Bagels
Served with Fruit Preserves, Cream Cheese & Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Specialty Teas with Honey
\$13.00++ Per Person

Additional Offerings to Enhance Your Continental Breakfast

Belgian Waffles- \$2.00++ Per Person

Served Hot with Seasonal Berries, Whipped Butter, Toasted Pecans & Warm Maple Syrup

Southern Biscuits & Gravy-\$2.00++ Per Person

Fresh Baked Southern Style Buttermilk Biscuits, Served with Homemade Sausage Gravy

Hot Breakfast Croissants--\$3.00++ Per Person

Hickory Hearth Ham, Egg & Cheddar Cheese or
Applewood Smoked Bacon, Egg & Pepper Jack Cheese

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Mountainside Eggs Benedict-\$4.00++ Per Person

Toasted English Muffin with Poached Egg, Shaved Ham, Topped with Cajun Style Hollandaise

River Bend Muffin-\$4.00++ Per Person

Open faced Toasted English Muffin, Topped with Country Sausage Patty, Egg, Roasted Tomato & Gruyere Cheese

Eggs Blackstone-\$6.00++ Per Person

Toasted English Muffin with Poached Egg, Seared Tenderloin of Beef & Grilled Roma Tomato topped with a Béarnaise Sauce

Create Your Own Omelet-\$5.00++ Per Person

Farm Fresh Egg Omelet's made to order, accompanied with Hickory Hearth Ham, Sautéed Mushrooms, Peppers, Sliced Onions, Cheddar Cheese, Sliced Jalapenos & Fresh Salsa

**** Stations Requiring an Attendant will be Subject to Additional \$75.00 Labor Charge Based Upon A Two Hour Event**

Breakfast Buffets

Breakfast Buffets Less Than 30 Guests are Subject to a \$2.00 Per Person Charge
All Breakfast Buffets Include; Freshly Squeezed Florida Orange & Assorted Juices, Breakfast Breads, Served with Fruit Preserves, Cream Cheese & Butter, Seasonal Sliced Fresh Fruit, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas with Honey. Bottle Waters & Ice Cold Assorted Sodas can be added and Charged on Consumption.

Create Your Own Breakfast Buffet - \$15.00++ Per Person

Breakfast Entrée (Select One)

Ham & Cheese Scramble

Scrambled Eggs, Shaved Ham, & Cheddar Cheese

French Twist with Cinnamon

Served with Warm Maple Syrup & Whipped Butter

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Mountain Top Scramble

Scrambled Eggs, Sautéed Peppers, Diced Tomato, Diced Hickory Ham, & Jalapenos,
Topped with American Cheese

Chicken Potato Hash & Egg

Sautéed Chicken with Onions, Celery, Carrots, Roasted Potatoes & Topped with Fluffy
Scrambled Eggs

Breakfast Accompaniments (Select Two)

Applewood Smoked Bacon
Country Link Sausage
Grilled Virginia Ham Steak
Turkey Bacon or Sausage

Breakfast Accompaniments (Select One)

Cheddar Cheese Grits
Southern Biscuits & Gravy
Herb Roasted Red Bliss Potatoes
Home Fried Potatoes

Awake Buffet

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon or Southern Sausage Links
Breakfast Potatoes.
\$10.00++ Per Person

Royal Buffet

Farm Fresh Scrambled Eggs
Cinnamon Roll French Toast
Applewood Smoked Bacon & Southern Sausage Links
Breakfast Potatoes
\$13.00++ Per Person

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Plated Breakfast Selections

All Plated Breakfast Selections Include; Freshly Squeezed Florida Orange Juice, Breakfast Breads, Served with Fruit Preserves, Cream Cheese & Butter Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas with Honey. Bottled Waters & Ice Cold Assorted Sodas can be added and Charged on Consumption

Country Breakfast

Country Style Scrambled Eggs, Applewood Smoked Bacon or Southern Sausage Links, & Breakfast Potatoes
\$9.00++ Per Person

Sunnyside Breakfast

Cinnamon Roll French Toast with Cream Cheese Icing, Warm Maple Syrup & Sweet Butter, Served with Choice of Applewood Smoked Bacon or Southern Sausage Links
\$11.00++ Per Person

Yellow Pine Breakfast

Two Poached Eggs Served with Canadian Bacon on a Toasted English Muffin, Topped with Hollandaise Sauce, Served with Breakfast Potatoes
\$14.00++ Per Person

Oink-Oink Breakfast

Bone in Pork Chop, Country Style Scrambled Eggs, Served with Cheddar Cheese Grits
\$14.00++ Per Person

Route 66 Breakfast

Grilled Steak with Country Style Scrambled Eggs, Served with Grilled Roma Tomato & Asparagus
\$15.00++ Per Person

Plated Breakfast Enhancements

Fresh Fruit Cup - \$3.00++ Per Person
Yogurt Parfaits - \$4.00++ Per Person

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A La Carte Breakfast Additions

Freshly Brewed Regular & Decaffeinated Coffee - \$29.00++ Per Gallon

Assorted Breakfast Pastries - \$26.00++ Per Dozen

Assorted Breakfast Breads - \$24.00++ Per Dozen

Jumbo Cinnamon Rolls - \$32.00++ Per Dozen

Sliced Seasonal Fruit - \$5.00++ Per Person

Whole Fruit - \$2.00++ Per Each

Assorted Cereals with Whole, 2% & Skim Milk - \$4.00++ Per Each

Assorted Fruit Yogurts - \$2.50++ Per Each

Hot Breakfast Croissants - \$4.00++ Per Person

Hickory Ham, Egg, & Cheddar Cheese or
Applewood Smoked Bacon, Egg & Pepper Jack Cheese

Breakfast Biscuits - \$4.00++ Per Person

Country Sausage Patty, Egg & Cheddar Cheese or
Southern Chicken Biscuit & American Cheese

Ice Cold Assorted Sodas - \$2.00++ Per Each

Assorted Individual Fruit Juices - \$3.00++ Per Each

Assorted Energy Drinks - \$5.00++ Per Each

Starbucks Bottled Frappuccinos - \$5.00++ Per Each

Starbucks Double Shot Espresso - \$5.00++ Per Each

Orange Juice/Assorted Fruit Juice - \$6.00++ Per Liter

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Lunch

Buffets

Lunch Buffets Less Than 30 Guests are Subject to a \$5.00 Per Person Charge

Lunch Buffets Served for Dinner Service are Subject to a \$5.00 Per Person Charge

All Luncheon Buffets Include House Baked Breads, Chef's Accompaniment of Starch, Chef's Selection Vegetable and Chef's Assorted Desserts, Sweet & Unsweet Tea with Lemon, Freshly Brewed Coffee & Decaffeinated Coffee. Bottled Waters & Ice Cold Assorted Sodas can be added and Charged on Consumption

Create Your Own Lunch Buffet

\$16.00++ Per Person (One Entrée)

\$19.00++ Per Person (Two Entrée)

\$22.00++ Per Person (Three Entrée)

Chef's Soup Du Jour (Select One)

Broccoli Cheese

Wild Rice & Mushroom

Tomato Basil Bisque

Lunch Accompaniments (Select Two)

Deluxe Salad Bar with Assorted Toppings & Dressings

Marinated Cucumber & Tomato Salad with Kalamata Olives & Feta Cheese

Southern Style Potato Salad

Italian Style Pasta Salad

Traditional Caesar Salad

Mediterranean Chopped Salad with Creamy Oregano Dressing

Lunch Entree

Blackened Mahi-Mahi Served with Jamaican Curry Sauce

Whole Roasted Sirloin of Beef, Roasted Cherry Tomato & Mushroom Port Demi

Grilled Chicken Cordon Bleu Served with Tomato Beurre Blanc

Rosemary & Garlic Rubbed Pork Loin

Ginger Seared Salmon Served with a Lemon-Dill Beurre Blanc

Chicken Marsala Served with Marsala Wine Demi and Wild Mushrooms

Chicken Piccata Served with Lemon Caper Beurre Blanc

Choice beef Tips Served with Burgundy Wine & Roasted Mushrooms

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Themed Lunch Buffets

Lite Fare

Chef's Selection of Two Homemade Soups
Salad Bar with Assorted Toppings
Cranberry Walnut Chicken Salad
Albacore Tuna Salad
Assorted Breads
Chef's Assorted Desserts
\$14.00++ Per Person

The Cabin Deli Board

Soup Du Jour
Mixed Garden Greens with Choice of Dressings & Assorted Toppings
Baked Potato Salad
Sliced Deli Meat & Cheese Display to Include
Roast Beef, Ham
Turkey & Salami
Swiss Cheese, Cheddar Cheese
Pepper Jack Cheese
Sliced Tomato & Red Onion Relish Tray
Assorted Fresh Baked Deli Breads
Traditional Condiments of Mayonnaise, Country Mustard, Dijon Mustard
Fresh Baked Cookies & Brownies
\$16.00++ Per Person

River-Bank Cookout

Baked Potato & Bacon Salad
Tri-Color Cole Slaw
Grilled Hamburgers & Hot Dogs
Assorted Cheese Tray
Traditional Condiments
Uncle Gary's Baked Beans
Sweet Corn on the Cob
Potato Chips
Fresh Assorted Breads
Peach Cobbler & Watermelon
\$15.00++ Per Person

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Mexican Fiesta

Tortilla Soup
Taco Salad Bar with
Spicy Ground Beef
Shredded Lettuce, Shredded Cheddar Cheese
Jalapenos, Pico de Gallo, Sour Cream
Guacamole
Chicken OR Beef Fajitas with Flour Tortillas
Spanish Rice & Cowboy Beans
Fried Cheese Cake & Cinnamon Sugar Churros
\$22.00++ Per Person

Southern Traditional

Loaded Baked Potato Soup
Iceberg Lettuce with Cucumber & Tomato
Chopped Eggs, Bacon
Cheddar Cheese & Croutons
Ranch Dressing
Marinated Onion & Cucumber Salad
Chicken Fried Chicken with Herb Veloute
Blackened Pork Loin with Creole Mustard Demi
Creamed Corn
Mashed Potatoes
Pecan & Apple Pie
\$23.00++ Per Person

Rustic Italian Feast

Tomato Basil Bisque
Traditional Caesar Salad
Caprese Salad with Toasted Pinenuts & Balsamic Vinaigrette
Parmesan Crusted Chicken with Tomato Caper Sauce
Grilled Mahi-Mahi with Lemon Beurre Blanc
Penne Pasta Primavera with Pesto Cream Sauce
Sautéed Market Fresh Vegetables
Tiramisu, Assorted Cheese Cakes & Biscotti
\$24.00++ Per Person

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Plated Luncheon Selections

Lunch Plates for Dinner Service are Subject to a \$3.00 Per Person Charge
All Luncheons Include Field Greens Salad with Tomatoes, Cucumbers, Vegetable
Threads & Your Choice of Dressing.
Chef's Choice of Starch & Chef's Choice of Vegetable
Fresh Baked House Rolls & Butter, Sweet & Unsweet Tea with Lemon, Freshly Brewed
Coffee & Decaffeinated Coffee.

Entrees

Bacon Wrapped Pork Medallion

Served with a Madeira Wine Reduction
\$19.00++ Per Person

Grilled Caprese Chicken

Grilled and Served with Fresh Mozzarella, Grilled Tomato and Topped with a Red
Pepper Tomato Coulis
\$19.00++ Per Person

Roasted Chicken a la Putanesca

Spicy Mélange of Tomatoes, Onions, Capers, Kalamata Olives, Anchovies, Garlic
\$21.00++ Per Person

Blackened Mahi- Mahi

Served with a Lemon Butter Sauce
\$24.00++ Per Person

Flat Iron Steak Au Poivre

Served with Cognac Demi
\$24.00++ Per Person

Salmon Filet

Served with a Dill Beurre Blanc & Dijon Mustard Cream
\$25.00++ Per Person

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Grilled Tilapia

Served with a Lemon Caper Beurre Blanc
\$19.00++ Per Person

Dessert Accompaniments (Choose One)

Strawberry Cheesecake
Key Lime Tart
Kentucky Bourbon Pecan Pie
Chocolate Peanut Butter Mousse Stack

Lite Fare Plated Lunch

All Lite Lunches Served with Fresh Baked Rolls & Butter, Sweet & Unsweet Tea with Lemon, Freshly Brewed Coffee & Decaffeinated Coffee.

Classic Chicken Caesar Salad

Marinated Grilled Chicken, Crispy Romaine Lettuce, Parmesan Reggiano Cheese & Garlic Croutons Tossed our Homemade Caesar Dressing
\$12.00++ Per Person

Brown Derby Cobb Salad

Chopped Grilled Chicken, Romaine Lettuce, Maytag Bleu Cheese, Hard Boiled Egg, Tomato, Cucumber & Bacon Served with your Choice of Dressing; Ranch, Italian, Balsamic Vinaigrette, Thousand Island or French.
\$13.00++ Per Person

Chef's Salad

Fresh Seasonal Greens with Oven Roasted Turkey, Roast Beef, Hickory Ham, Gruyere & Cheddar Cheese, Hard Boiled Egg & Tomato Served with your Choice of Dressing: Ranch, Italian, Balsamic Vinaigrette, Thousand Island or French.
\$12.00++ Per Person

Chilled Shrimp Caesar Salad

Marinated Gulf Shrimp, Crispy Romaine Lettuce, Parmesan Reggiano Cheese & Garlic Croutons Tossed in our Homemade Caesar Dressing
\$15.00++ Per Person

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Trio-Salad

Fresh Seasonal Greens, Chicken, Shrimp & Albacore
Tuna Salad with Boiled Egg & Tomato, Served with
Mini Croissants
\$13.00++ Per Person

Nicoise Salad

Boston Bibb Lettuce, Pepper Seared Yellow Fin Tuna, Hardboiled Egg, Haricot Vert,
Roasted Red Peppers, Boiled New Potatoes & Kalamata Olives, Served with your
Choice of
Dressing: Ranch, Italian, Balsamic Vinaigrette, Thousand Island or French.
\$16.00++ Per Person

Box Lunches

All Box Lunches Served with Baked Chips, Whole Fruit, Cookie and Ice Cold Assorted
Beverages

Turkey Club

Shaved Turkey, Lettuce, Tomato, Gruyere Cheese & Bacon on Wheat Berry Bread,
Served with Mayonnaise
\$13.00++ Per Person

Chicken or Tuna Salad Croissant

Our House Recipe Tuna OR Chicken Salad Served on a Flaky Croissant with Lettuce,
Tomato & Your Choice of Cheese~ American, Swiss or Provolone
\$13.00++ Per Person

Santa Fe Chicken Wrap

Chili Rubbed Chicken, Pepper Jack Cheese, Applewood Smoked Bacon, Lettuce &
Tomato, Wrapped in a Chipotle Tortilla, Served with Jalapeno Caesar Dressing
\$14.00++ Per Person

Italian Hero

Shaved Roast Beef, Hickory Ham, Italian Salami with Provolone Cheese, Lettuce,
Tomato & Shaved Red Onions, Served on Italian Hoagie with Italian Dressing
\$14.00++ Per Person

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Lunch Enhancements

Traditional Caesar

Romaine Lettuce tossed with Parmesan Reggiano Cheese, Fresh Baked Herb Croutons, and
Homemade Caesar Dressing
\$2.00++ Per Person

Boston Salad

Boston Bibb Lettuce with Candied Pecans, Mandarin Oranges, Maytag Blue Cheese &
Served with a Strawberry Balsamic Vinaigrette.
\$4.00++ Per Person

Spinach Salad

Baby Spinach with Bleu Cheese, Shaved Red Onions, Bacon Bits, Toasted Walnuts &
Honey Dijon Dressing
\$3.00++ Per Person

Seafood Gumbo

\$4.00++ Per Person

Shrimp & Clam Bisque

\$4.00++ Per Person

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Dinner

Buffet Selections

Dinner Buffets Less Than 30 Guests are Subject to a \$5.00 Per Person Charge
All Dinner Buffets Include House Baked Breads, Sweet & Unsweet Tea with Lemon, Freshly Brewed Coffee & Decaffeinated Coffee. Still & Sparkling Bottled Waters, Ice Cold Assorted Sodas can be added and Charged on Consumption

Southern Fried

Mixed Garden Greens with Tomato & Cucumbers with Ranch Dressing
Southern Recipe Fried Chicken
Fried or Blackened Fish of the Day (Served with Appropriate Condiments)
Cheese & Scallion Grits
Southern Green Beans with Bacon
Corn Soufflé
Pecan Pie and Assorted Cheesecakes
\$31.00++ Per Person

Smith Creek Shrimp Boil

Deluxe Salad Bar with Assorted Toppings & Dressing
Roasted Potato Salad
Marinated Cucumber & Purple Onion Salad
Shrimp Boil with Fresh Gulf Shrimp, Kielbasa & Andouille Sausage
Fresh Corn on the Cob, Potatoes & Onions
Served with Tartar Sauce, Spicy Cocktail Sauce & Drawn Butter
Chef's Selection of Dessert
\$32.00++ Per Person

Polynesian Luau

Mixed Greens with Dried Fruits & Mango Dressing
Seasonal Fruit Salad
Island Cole Slaw
Curried Vegetables
Seasonal Steamed Vegetables
Teriyaki Chicken Quarters
Island Spiced Ribs
Sesame Crusted Mahi-Mahi with Coconut Beurre Blanc
Oven Roasted Potatoes
Key Lime Tarts and Pineapple Upside Down Cake
\$36.00++ Per Person

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Southern Feast

Seafood Gumbo

Crisp Greens with Tomatoes, Eggs, Bacon, Cucumber

Maytag Blue Cheese, Toasted Pecans & Cayenne Buttermilk Ranch Dressing

Red Skin Potato Salad

Red Beans & Rice with Smoked Sausage

Fried Catfish with Spicy Tartar Sauce

Blackened Pork Loin

Collard Greens, Fried Green Tomatoes with Cajun Remoulade

Dirty Rice and Parsley New Potatoes

Pecan Pie and New Orleans Bread Pudding

\$38.00++ Per Person

OI' EI Paso

Deluxe Salad Bar with Assorted Toppings & Dressings

Grilled Vegetable Display

Sweet Corn & Tomato Salad

Baked Potato Bar with Sour Cream, Scallions, Bacon, Cheddar Cheese & Whipped Butter

Corn on the Cob

Chili Rubbed Chicken with Chipotle Butter

Shaved Roasted NY Strip

Strawberry Shortcake

Peach Cobbler & Vanilla Ice Cream

\$43.00++ Per Person

Taste of the Sea

Blue Crab Bisque

Baby Green Salad Mix with Roasted Pecans, Maytag Blue Cheese, Dried Cranberries

Golden Raisins, Roma Tomatoes & Assorted Dressings

Peruvian Ceviche with Tri-Colored Tortilla Chips

Crab Cakes with Pink Brandy Sauce

Blackened or Grilled Mahi-Mahi with Appropriate Condiments

Shaved Roasted NY Strip Loin with Horseradish Cream Sauce

Seasonal Vegetable Medley

Smashed Potatoes

Saffron Rice Pilaf

Hushpuppies

Assorted Cheese Cakes & Chocolate Decadence Cake

\$46.00++ Per Person

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Dinner Buffet Enhancements

*Whole Roasted Pig

\$6.00++ Per Person

*Stations Requiring an Attendant will be Subject to an Additional \$100 Labor Charge
Based Upon a Two Hour Event

Create Your Own Dinner Buffet

Dinner Buffets Less Than 30 Guests are Subject to a \$5.00 Per Person Charge
All Dinner Buffets Include House Baked Breads, Sweet & Unsweet Tea with Lemon,
Freshly Brewed Coffee & Decaffeinated Coffee. Still & Sparkling Bottled Waters, Ice
Cold Assorted Sodas can be added and Charged on Consumption

\$31.00++ Per Person (One Entrée)

\$36.00++ Per Person (Two Entrée)

\$42.00++ Per Person (Three Entrée)

Chef's Soup Du Jour (Select One)

Cheesy Chicken Enchilada

Tomato Basil Bisque

Chicken Gumbo

New England Clam Chowder

Dinner Accompaniments (Select Two)

Deluxe Salad Bar with Assorted Toppings & Dressings

Tomato, Cucumbers, Croutons, Shredded Cheese, Black Olives

Sliced Roma Tomatoes, Shaved Red Onions & Maytag Blue Cheese

Marinated Artichoke & Tomato Salad

Fresh Fruit Salad

Dinner Accompaniments (Select Two)

Fresh Vegetable Medley

Haricot Vert with Tomato Concasse, Roasted Garlic & Fresh Basil

Stir Fry Vegetables

Roasted Baby Carrots with Bacon & Pearl Onions

Creamed Corn

Zucchini Provencal

Grilled Asparagus with Shredded Parmesan Cheese

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Dinner Accompaniments (Select Two)

Buttermilk Mashed Potatoes
Bacon & White Cheddar Polenta
Roasted Red Bliss Potatoes
Rice Pilaf with Toasted Pine Nuts
Gratin Potatoes
Pesto Cream Penne Pasta

Dinner Entrée

Braised Short Ribs Served with Oven Roasted Mushrooms & Glace de Veau
Chicken Cordon Bleu Served with Shaved Ham, Swiss Cheese with Dijon Veloute
Veal Marsala Served with Mushrooms, Pearl Onions with a Marsala Demi
Blackened Pork Loin Served with Caramelized Onion & Andouille Sausage
Seared Salmon Served with Whole Grain Mustard & Horseradish Cream Sauce
Lemon & Thyme Baked Chicken
Shrimp Scampi Served with Fettuccine & Parmesan Reggiano
Grilled Mahi-Mahi Served with Pineapple Salsa Beurre Blanc
Grouper Your Way Blackened, or Grilled (Up Charge \$4.00++pp)

*Prime Rib of Beef Served with Horseradish & Au Jus (Up Charge \$4.00++pp)

*Stations Requiring an Attendant will be Subject to an Additional \$100 Labor Charge
Based
Upon a Two Hour Event

Plated Dinner Selections

All Dinner Selections include Chefs House Salad, Chef Selection of Starch & Vegetable, Rolls & Butter, Freshly Brewed Regular, Decaffeinated Coffee & Iced Tea. Choice of up to 3 Entrée for Dinner Service, highest menu price of selections will be charged for all entrées due to additional labor involved.

Roasted Chicken Breast

Topped with Italian Prosciutto, Spinach & Goat Cheese with Smoked Tomato & Red
Pepper Coulis
\$26.00++ Per Person

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Braised Short Ribs

Braised in Italian Chianti and Slow Cooked, Served with Glace de Veau
\$28.00++ Per Person

Bacon Wrapped Pork Loin

Seared, Served with Green Peppercorn Sauce
\$26.00++ Per Person

Bone-In Chicken Breast

Topped with Wild Mushrooms
\$24.00++ Per Person

Lemon Peppered Filet of Salmon

Served with Tomatoes, Capers & Olive Relish
\$27.00++ Per Person

Seared Mahi Mahi

Served with Pineapple Salsa, Coconut Beurre Blanc
\$33.00++ Per Person

Seared Tenderloin of Beef

Served with Wild Mushroom & Shallot Ragout, Topped with a Brandy Demi-Glace
\$36.00++ Per Person

Petite Filet of Beef & Seared Crab Cake

Served with Port Wine Demi & Pink Brandy Sauce
\$39.00++ Per Person

Ultimate Duo

Grilled Beef Tenderloin & South African Lobster, Served with Green Peppercorn Sauce
& Drawn Butter
\$45.00++ Per Person

Dinner Accompaniments (Select One)

Crème Brulee Cheesecake with Raspberry Puree
Homemade Apple Pie with Cinnamon Cream
Chocolate Lava Cake with Vanilla Bean Ice Cream
Tiramisu

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Dinner Enhancements

Seafood Gumbo

\$4.00++ Per Person

Blue Crab Bisque with Petite Crab Cake

\$5.00++ Per Person

Blackened Jumbo Lump Crab Cakes

Served with Tomatillo Relish & Pink Brandy Sauce \$6.00++ Per Person

Jumbo Shrimp Cocktail

Served with Spicy Cocktail Sauce, Creole Remoulade & Fresh Lemon
\$6.00++ Per Person

Sesame Seared Tuna

Served with Wakame Salad, Pickled Ginger, Wasabi & Soy Sauce
\$6.00++ Per Person

Spinach Arugula Salad

Spiced Pecans, Maytag Bleu Cheese, Shaved Red Onions
& Strawberry Balsamic Vinaigrette
\$4.00++ Per Person

Tuscan Tomato Salad

Prosciutto Ham, Toasted Pine Nuts, Parmesan Reggiano Cheese & Aged Balsamic
Vinaigrette
\$4.00++ Per Person

Santa Fe Caesar Salad

Romaine Hearts, Chili Dusted Croutons, Smoked Bacon, Cherry Tomatoes & Roasted
Jalapeno Caesar Dressing
\$4.00++ Per Person

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Hors D' Oeuvres

All Butler Passed Hors d'oeuvres are subject to \$25 per passer charge (minimum 2 passers per 50 guests) All Hors d'oeuvres have a 50(pc) minimum and sold in 50(pc) increments. Re-Orders during event based upon availability, Re-Orders may take up to one (1) Hours to prepare

Cold Hors D' Oeuvres Bruschetta

Tomato Basil Salad Served on Toasted Crostini with Balsamic Glaze
\$100.00++ Per 50pc

Boursin Cheese Crostini

Served with Toasted Pecan
\$100.00++ Per 50pc

Smoked Salmon Crostini

Served with Lemon Dill Cream Cheese & Capers
\$150.00++ Per 50pc

Jumbo Shrimp Cocktail

Served with Spicy Cocktail Sauce
\$200.00++ Per 50pc

Cajun Spiced Peel & Eat Shrimp

Served with Chilled Pink Brandy Sauce & Lemon
\$175.00++ Per 50pc

Blackened Beef Tenderloin

Served on Toasted Crostini with Dijon Horseradish Cream & Capers
\$175.00++ Per 50pc

Spicy Crab Tartlets

Blue Crab with Wakame Salad & Sriracha, Served Inside Phyllo Tartlettes
\$185.00++ Per 50pc

Sesame Yellow Fin Tuna

Served on Wonton Crisp with Wakame Salad & Wasabi Aioli
\$200.00++ Per 50pc

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Hot Hors D' Oeuvres

Spinach & Artichoke Rangoon

Wrapped in Wonton & Served with Sweet Chili Sauce

\$125.00++ Per 50pc

Spanakopita

Spinach & Feta Cheese Wrapped in Phyllo

\$125.00++ Per 50pc

Chicken Tenders

Served with BBQ or Honey Mustard Sauce

\$125.00++ Per 50pc

Swedish Meatballs

Served with Sour Cream Dijon sauce

\$125.00++ Per 50 pc

Vegetable Egg Rolls

Served with Sweet & Sour Sauce

\$125.00++ Per 50pc

Teriyaki Chicken Skewers

Served with Spicy Thai Peanut Sauce

\$150.00++ Per 50pc

Cashew Chicken Spring Rolls

Served with Raspberry Chili Sauce

\$150.00++ Per 50pc

Coconut Shrimp

Served with Orange Marmalade

\$175.00++ Per 50pc

Petit Jumbo Lump Crab Cakes

Served with French Tartar Sauce

\$200.00++ Per 50pc

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Mini Chicken or Beef Wellingtons

\$200.00++ Per 50pc

Asian Barbecued Ribs

5-spiced & Glazed with Sweet-Hot Teriyaki Sauce

\$200.00++ Per 50pc

Blackened Petit Blue Crab Cakes

Served with Pink Brandy Sauce

\$200.00++ Per 50pc

Stations

Display Stations

Fresh Market Style Cut Garden Vegetables

Colorful Arrangements of Fresh Cut Vegetables Accompanied by a Selection of Peppercorn Ranch & Cucumber Wasabi Dipping Sauces

\$4.00++ Per Person

Seasonal Fresh Fruit & Berry Display

Selection of Fresh Cut Fruits of the Season, Artistically Displayed with Fresh Seasonal Berries, Served with Assorted Fruit Yogurt Dipping Sauces

\$5.00++ Per Person

International Cheese Display

Imported & Domestic Cheese, Displayed in Whole & Cut Forms, Garnished with Fresh & Dried Fruit, Served with a Variety of Party Crackers & Sliced French Bread

\$6.00++ Per Person

Grilled Vegetable Display

Marinated & Grilled Fresh Seasonal Vegetables Served with a Red Pepper Aioli & Basil Pesto

\$6.00++ Per Person

Antipasto Display

A Variety of Italian Carved Meats, Marinated Vegetables, Olive Salad, & Cheese, Served with Crusty Italian Breads

\$12.00++ Per Person

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Baked Brie in Flaky Pastry Crust

Whole Wheel of Brie Cheese with Orange Marmalade, Brown Sugar & Walnuts Baked
in Puff Pastry & Served with Sliced French Bread

\$75.00++ Small (Serves 20ppl)

\$150.00++ Large (Serves 40ppl)

Featured Enhancement Stations

All Enhancement Items are Subject to a \$100 Labor Charge

Quesadilla Station

Chipotle Beef & Grated Cheddar

Cilantro Chicken & Pepper Jack Cheese

Pico de Gallo, Tomatillo Salsa, Guacamole, Queso Fresco & Sour Cream

\$15.00++ Per Person

Wok This Way

Choice of Two

Cashew Chicken Stir Fry Served with Steamed Rice

Szechwan Shrimp with Snow Peas & Julienne Carrots

Beef & Broccoli

Served with Appropriate Condiments

\$19.00++ Per Person

Pasta Station

Choice of Two

Farfalle Bowtie Pasta with Grilled Chicken, Sweet Peas, Button Mushrooms, &
Alfredo Sauce with Fresh Herbs

Penne Pasta with Shrimp, Diced Bell Peppers, Diced Tomato & Pesto Cream Sauce
with Fresh Herbs, Served with Crusty Italian Breads

Cheese Tortellini with Smoked Bacon, Fresh Spinach, Roasted Zucchini, & Smoked
Marinara Sauce with Fresh Herbs

\$19.00++ Per Person

Market Fresh Salad Stations

Caesar Salad

Hand Cut Romaine, Croutons, Shaved Parmesan Cheese & Caesar Dressing with
Choice of Grilled Chicken or Blackened Shrimp

\$15.00++ Per Person

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Mediterranean Salad

Salami, Artichokes, Kalamata Olives, Cucumber, Tomatoes, Red Onion & Feta Cheese,
Tossed with Creamy Oregano Dressing
\$13.00++ Per Person

Carving Stations

All Carved Items are Subject to a \$100 Labor Charge
Served with Assorted Dinner Rolls

Roasted Strip Loin of Beef (Serves 30)

Served with Au Jus & Horseradish Cream
\$325.00++ Per Each

Mediterranean Rubbed Prime Rib of Beef (Serves 25)

Served with Au Jus & Horseradish Cream
\$350.00++ Per Each

Herb & Pepper Crusted Tenderloin of Beef (Serves 20)

Served with Au Jus & Horseradish Cream
\$400.00++ Per Each

Garlic & Rosemary Rubbed Steamship of Beef (Serves 100)

Served with Assorted Mustards & Horseradish Cream
\$500.00++ Per Each

Blackened Pork Loin (Serves 40)

Served with Assorted Mustards & Spicy Fruit Compote
\$200.00++ Per Each

Maple-Dijon Glazed Breast of Turkey (Serves 30)

Served with Gravy & Assorted Mustards
\$200.00++ Per Each

Pineapple Glazed Ham (Serves 75)

Served with Assorted Mustards & Pineapple Chutney
\$275.00++ Per Each

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Dessert Reception Stations

*Dessert Stations Requiring an Attendant will be Subject to an Additional \$100 Labor Charge based upon a Two Hour Event. Minimum of 1 Attendant per 75 Guests.

***Sundae Bar**

Select Two Flavors of Ice Cream:

Vanilla, Chocolate, Strawberry, Butter Pecan, Rum Raisin, or Cookies & Cream
Served with Assorted Nuts, Fruit, Candy Toppings & Sauces Served in Waffle Cones
\$8.00++ Per Person

Dessert Buffet

A variety of Specialty Desserts
\$12.00++ Per Person

***Deconstructed Strawberry Shortcake**

Fresh Field Strawberries, Angel Food Cake, Whipped Cream, Strawberry Sauce, &
Strawberry Ice Cream @ \$12.00++ Per Person

Chocolate Fountain

Flowing Swiss Chocolate, Served with Chef's Selection of Accompaniments
\$600.00++ (Serves 75)

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Bar Arrangements

All bars must have a minimum of \$300.00 in sales

Lodge Bars

Bartender Fee	
1 st hour	\$40.00
Additional hour	\$10.00
Service Charge.....	3%

Satellite Bars

Bartender Fee	
1 st hour	\$60.00
Additional hour	\$15.00
Service Charge	5%

Mixed Drinks

\$5.25 per Drink

Domestic Beer

\$4.00 per Bottle

½ Barrel Keg (15 gal) – 192 8oz glasses.....**Market Price Based on Selection**

Pony Keg (7 gal) – 96 8oz glasses.....**Market Price Based on Selection**

Import Beer

\$5.00 per Bottle

Import Beer Keg Market Priced

Wine Selections

	<u>Glass</u>	<u>Bottle</u>
Vista Point	4.75	18.75
Chardonnay		
Cabernet		
Merlot		
Concannon Conservancy		26.75
Chardonnay		
Cabernet		
Merlot		
Lindemans	4.75	18.75
Moscato		
Capsaldo		23.00
Moscato		
Steele Shooting Star		36.75
Pino Noir		

Champagne and specialty wines available by the case

All bars will have Sutter Home unless otherwise requested

Non-Alcoholic Bar Service

Non-Alcoholic Beer	\$4.00
Sodas	\$2.00
Juice	\$2.25
Bottled Water.....	\$1.25

***All Alcohol Must Be Purchased Through Unicoi State Park & Lodge

***A Bartender Must Be Present At All Bars

***Service Charges Are Added To All Host Bars

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Weddings at Unicoi State Park and Lodge

Here at Unicoi we love weddings. Many couples have let us share in their special day by having rehearsal dinners, ceremonies, and receptions at our beautiful facility.

There are two reception areas to choose from, each of which has a very unique atmosphere. The venue charge to hold a wedding at Unicoi is \$1,500.00. This includes all the set up, clean up, chairs, tables, linens, simple centerpieces, cake table, and cake cutting service with a smile. We offer full catering and bar services. Wedding cakes may be brought into our facility.

Logo Ballroom and Lobby

Maximum of 130 people

The Logo Ballroom and Lobby are ideal if you plan to have both your ceremony and reception at the same location.

The lobby offers a 2-sided stone fireplace with a large open area that can be set up chapel style.

Many couples have started their life together in front of the fireplace. For the reception, the party flows into the adjoining informal ballroom.

Masters Hall

Maximum of 300 people

Masters Hall is by far the most elegant venue at Unicoi.

With its 24-foot high ceilings, wrought iron chandeliers, and stunning stone fireplace, it is the perfect setting for a wedding in the mountains.

With a bit of creativity, both your ceremony and reception can take place in this gorgeous area.

Outside Ceremony

Outside ceremonies are allowed in the park at no additional charge with prior approval from the site manager.

The couple will need to write a letter explaining where they would like to have the ceremony and how they plan to decorate.

Unicoi does not provide any chairs, tables or tents for the ceremony.

It is important that the couple understands that day use areas are open to the public.

They are non-reservable and cannot be blocked off in any way.

A ceremony at Unicoi has never been interrupted but undoubtedly people will be using the nearby picnic areas, restrooms, and trout stream.

Only birdseed may be thrown in celebration of the nuptials.

It is vital that the natural resources and facilities not be damaged in any way.

DRIVING DIRECTIONS TO UNICOI

From: **ATLANTA, GA**

GA 400 North to the end. Go Straight through the 1st traffic light. Turn Right at the 2nd traffic light onto **GA 115 East** to Cleveland (13 miles). Turn Left (around the Courthouse) in Cleveland, at the intersection of **GA 115** and **US 129 North** onto **US 129 North**. Turn Right at the next light onto **GA 75 North** to Helen (9 miles). One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

I-85 North to Suwanee from I-85 North or I-75 North to Atlanta
Bare Left onto **I-985 North** to Gainesville. Take **Exit 24 (formerly exit 7) -- US 129 North** to Cleveland (23 miles). Go Straight at the 1st traffic light in Cleveland around the Courthouse.
Turn Right at the next traffic light onto **GA 75 North** to Helen (9 miles).
One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

From: **GREENVILLE, SC**

I-85 South—Take the **Lavonia/Toccoa Exit** onto **GA 17 North** to Helen.
One mile North of Helen, turn Right onto **GA 356** and follow the sign to Unicoi.

From: **CHATTANOOGA, TN** (3 hours either way)

I-75 North Cleveland, TN--**US 64 East** to Hayesville, NC. **NC 69 South** to **US 76**.
Turn Left on **US 76** – through Hiwassee to **GA 75 South**. Turn Right on **GA 75 South**.
One mile North of Helen, turn Left onto **GA 356** and follow the signs to Unicoi.

I-75 South to Dalton—East on **GA 52** to Dahlonega. **GA 52** to **GA 115 East** Cleveland (52 bears to the Right—to Lula). Turn Left (around the Courthouse) in Cleveland, at the intersection of **GA 115** and **US 129 North** onto **US 129 North**. Turn Right at the next traffic light onto **GA 75 North** to Helen (9 mi.). One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

From: **KNOXVILLE, TN**

US 129 South to Blairsville—Approximately 20 miles South of Blairsville,
turn Left onto **GA 75 Alternate**. Turn Right at Stop Sign onto **GA 75 South** (1/2 mile)—
turn Left onto **GA 356** and follow the signs to Unicoi.

I-40 East to **US 441 South**—South on **US 441** (to Sevierville); South to Clarkesville, GA, North on **GA 17** to Helen.
One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

I-40 East to **US 23 South** (nearly to Asheville)
South on **US 23** to Dillsboro, South on **US 23/441** to Clarkesville, GA, North on **GA 17** to Helen.
One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

From: **SAVANNAH, GA**

GA 17 North to Helen. One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

I-16 North to **Exit 18** (Soperton/Adrian)—**GA 15 North** to Athens,
US 441 North to Cornelia, **GA 105 North** to end, turn Left on **GA 17 North** to Helen.
One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

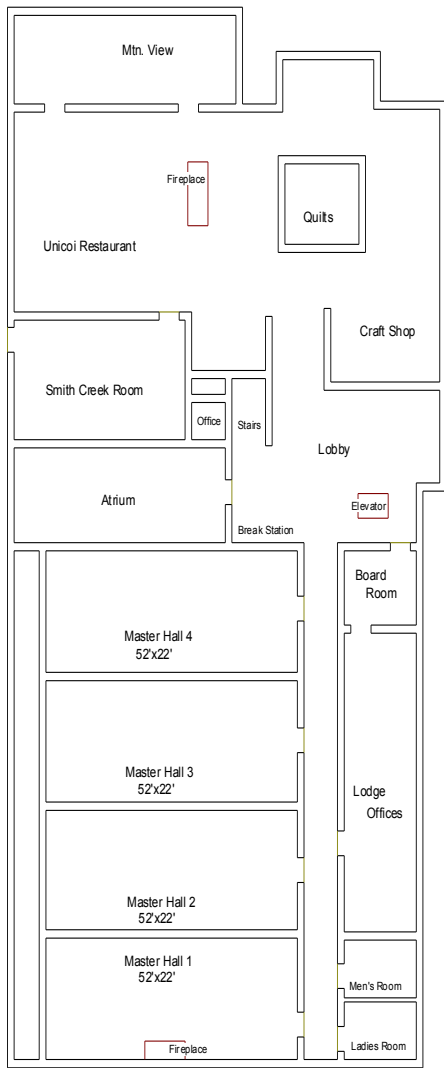
From: **AUGUSTA, GA**

I-20 West to the **Thomson Exit**, **US 78 North** to Washington, **GA 17 North**.
One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

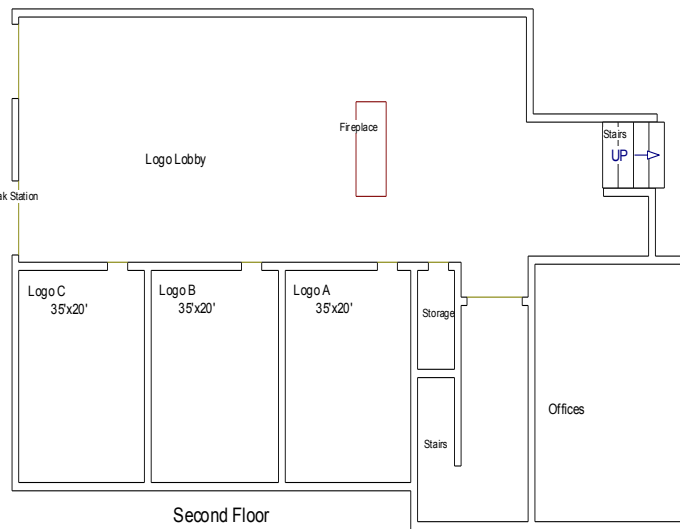
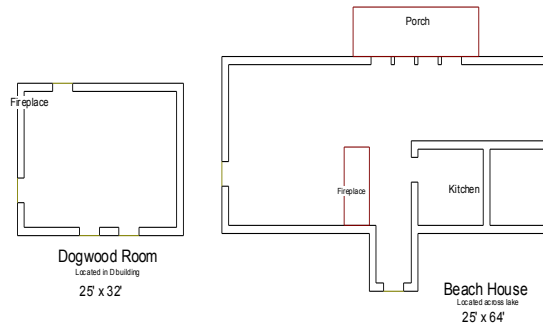
I-20 West to the **Thomson Exit**, **US 78 North** to Athens, **US 441 North** to Cornelia, **GA 105** to the end. Turn Left on **GA 17 North** to Helen.
One mile North of Helen, turn Right onto **GA 356** and follow the signs to Unicoi.

To **MAPQUEST** – Use address: 999 Hwy 356, Helen, GA 30545 and follow the signs to Unicoi.

Unicoi Lodge Meeting Space Capacity Chart



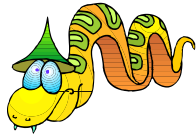
Third Floor Conference Center



Second Floor Conference Center

Meeting Room	Dimensions	Square Footage	Ceiling Height	Reception	Theatre	Classroom	Conference/ U-Shape	Banquet
Masters Hall	52' x 84'	4,368	16'	450	450	180	N/A	300
Masters 1, 2, 3 or 4	52' x 22'	1,092	16'	110	110	45	36	60
Masters 1&2, 2&3 or 3&4	52' x 42'	2,184	16'	225	220	90	53	130
Masters 123 or 234	52' x 63'	3,276	16'	330	330	135	N/A	190
Logo ABC	35' x 60'	2,100	10'	220	200	130	48	120
Logo A, B or C	35' x 20'	700	10'	70	65	30	15	30
Logo AB or BC	35' x 40'	1,400	10'	140	130	60	30	60
1/2 Logo	35' x 30'	1,050	10'	100	140	80	25	70
Logo Lobby	43' x 16'	2,000	12'	200	N/A	N/A	N/A	120
Smith Creek	30' x 30'	900	8'	75	70	34	30	60
Dogwood	25' x 32'	800	10'	100	80	35	20	50
Beach House	64' x 26'	1,664	12'	100	N/A	N/A	N/A	75

Audio Visual Equipment is available to rent through your sales coordinator.



Unicoi State Park and Lodge Offers Group Programs



Do you:

Want your group to have fun?

Want your group to gain skills as a team?

Want your group to learn?

ENVIRONMENTAL EXPERIENCE:

Guided Nature Hikes, Snakes, Mammals, Aquatic Ecology

TEAM BUILDING:

Blind Polygon, Trolley, Human Knot, Spider Web, Stepping
Stones,
The Meuse, Punctured Drum

OUTDOOR ADVENTURES:

Canoeing, Wilderness Survival, Orienteering

CULTURAL & LIVING HISTORY:

Mountain History & Culture, Gold Fever, and Native Americans

JUST FOR FUN:

Campfires, Hayrides, Folk Dancing & Hoe-down, Nature Crafts

If interested in these activities, they must be scheduled through the Programming Department,
call (800)-573-9659 ext. 305

Programs are suitable for all ages.

**Ask about our "Coffee Breaks"
and "Meet and Greets!"**

