



UNICOI
STATE PARK & LODGE

Banquets & Events

Policies & Procedures

BANQUET & CATERING POLICIES

MENU SELECTIONS & GUARANTEES:

To ensure product availability, please determine the menu selections at least three (3) weeks prior to the event. Any program details received after that point cannot be guaranteed. The Sales / Catering Manager must be notified of the exact attendance no later than 12:00 noon, (3) business days prior to the scheduled function. Functions scheduled on Monday or Tuesday need to give the exact expected attendance to Sales / Catering Manager no later than 12:00 noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions, and charges will be made accordingly.

If a guarantee is not received at the appropriate time, the Hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged.

If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

In the event that your organization requires a split menu, plated entrées are limited to a maximum of two (2) selections, excluding dietary specific request. There will be an additional charge of \$2.00 per person for three or more (3) entrée selections. The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest, including guest name and menu selection.

Menu pricing is subject to change.

FOOD SERVICE:

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the White County license restrictions and the City of Helen Health Department regulations, all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws.

Food and beverage are not permitted to be brought in without written approval from the Hotel. There will be a penalty of up to \$500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Hotel has the right to cancel the event as a last measure if this is not resolved.

No food or beverage may be removed from the event area at any time prior to, during or after the event. No to-go boxes are to be given out due to health department policies.

Groups that do not schedule meal functions (and a guarantee) prior to their event and are “on their own” for dining, eliminates a buffet option, in turn limits our ability to order the appropriate amount of food, schedule staff accordingly, and prepare food. This can cause long wait times in the ala carte restaurant/Tavern regardless of a group’s size and number of attendees.

BEVERAGE SERVICE:

Please note that sales and service of alcoholic beverages are regulated by the State of Georgia. If alcoholic beverages are to be served on the hotel premises, or elsewhere under the hotel’s alcoholic beverage license. The Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders.

The Hotel’s alcoholic beverage license requires the Hotel to:

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

- (1) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.
- (2) Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

No open containers of alcoholic beverages, not provided by the hotel, are permitted on the premise at any time as per Georgia Liquor Authority. Any open containers will be confiscated and/or the violator will be ejected from the event at the sole discretion of hotel security or law enforcement.

The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel.

FUNCTION ROOM ASSIGNMENTS:

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Doors will open 1 hour prior to scheduled starting time. Request for early set up may be subject to charge, additional time for early set-up or tear-down must be arranged in advance.

Patron agrees to begin its function on time and agrees to have its guests, invitees and other persons vacate the designated function space at the closing hour indicated. The patron further agrees to reimburse the Hotel an additional labor charge of \$25 per employee per fifteen (15) minutes because of patron's failure to comply with these regulations, these charges will be applied to the Master Bill.

AUDIO VISUAL EQUIPMENT:

The Hotel has an in-house audio-visual department to assist with any audio-visual needs. Outside audio visual equipment and services are not permitted without written Hotel approval. Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Sales / Catering Manager.

DECORATIONS AND ENTERTAINMENT:

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape, or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management.

Fog machines, confetti and glitter are not permitted in meeting rooms, Hotel, or Park. If used, a fee of \$500.00 cleaning fee will be charged.

Arrangements for security of equipment or decorations prior to the event can be made through your Sales / Catering Manager.

Sparklers, pyrotechnics, and fireworks are not allowed in the Hotel or Park under any circumstance.

Bird seed, rice or artificial flower petals are not allowed in the Hotel or Park under any circumstance. Rice paper confetti, lavender and real flower petal are allowed in the Hotel.

If you select your own décor company, approval must be obtained from your Catering Sales Manager.

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If your group has live entertainment or D.J. services, the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

The hotel will not be responsible for any belongings left in public function rooms.

BILLING:

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed direct billing or credit card authorization form.

GENERAL LIABILITY:

The Organization agrees to indemnify, defend, and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to the Hotel premises by the Organization's staff or outside contractors.

Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.

LABOR & SERVICE CHARGES, TAXES AND PACKAGE FEES:

SIGNAGE:

The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc. will NOT be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at \$75.00, and increases based on the complexity of the installation.

ROOM SETUP:

If the room set up detailed on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$500.00 per room will be applied to the master account.

PACKAGES:

- The Hotel will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day.
- Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet.
- Shipments must be addressed to the Hotel and include the name of the meeting planner, organization, and date of the event.

PROPERTY OR DAMAGE LOSS:

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

SECURITY:

The Hotel employs a staff of security personnel to assist in its daily operation. The Hotel may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed. The Hotel may require that such vendor, if approved, provide the Hotel proof of adequate insurance coverage naming Hotel as an additional insured.

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All outside security must report to the Hotel's internal security personnel on a daily basis to coordinate activities.

Each security person required is at a cost of \$35.00 per hour with a four (4) hour minimum.

EMERGENCY PREVENTION & EVACUATION PLANS:

Unicoi State Park & Lodge prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services / Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services/ Catering Manager is able to provide you with copies of the Hotel's full emergency response and evacuation plan.

SPECIFIC RESPONSIBILITIES OF THE HOTEL:

The hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes, or strikes, accidents, government (Federal, State or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or now which are beyond the reasonable control of the hotel.

Client Signature: _____

Sales Manager: _____

Date: _____

Date: _____

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UNICOI
STATE PARK & LODGE

Banquet & Event Menus

All Prices subject to change due to market and cost fluctuation
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Continental Breakfast

Prices are Based on 90 Minutes of Service

Please Note There will be an Additional Set Up Fee for Building Common Areas, The Beach House & Dogwood Room

Traditional

Sliced Seasonal Fruit & Berries

Sliced Coffee Cakes

Butter & Fruit Preserves

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas

Classic

Sliced Seasonal Fruit & Berries

Assorted Muffins, Danishes & Bagels

Cream Cheese, Butter & Fruit Preserves

~

Greek Yogurt with House Granola with Assorted Dried Fruits & Nuts

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas

Executive

Fresh Sliced Seasonal Fruit & Berries

Assorted Muffins, Danishes & Bagels

Cream Cheese, Butter & Fruit Preserves

~

Greek Yogurt with House Granola with Assorted Dried Fruits & Nuts

~

Assorted Biscuit Sandwiches:

Equal Amounts of each Sandwich Prepared

Applewood-Smoked Bacon, Egg & Cheese

Smoked Sausage, Egg & Cheese

~ Vegan Egg Croissant, Available Upon Request ~

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas

~ Add Quinoa, Potato & Spinach Hash for an additional price per person ~

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Breakfast Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 guests

There will be a surcharge for Groups Under 25 Guests

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Unicoi Breakfast Buffet

Sliced Seasonal Fruit & Berries

Assorted Muffins & Danishes

~

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits

Butter & Fruit Preserves

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular and Decaf Coffee & Selection of Specialty Teas

Smith Creek Breakfast Buffet

Sliced Seasonal Fruit & Berries

Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes

~

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Cinnamon French Toast with Peach Compote & Warm Maple Syrup

Buttermilk Biscuits with Sausage Gravy

Butter & Fruit Preserves

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

~ Add Quinoa, Potato & Spinach Hash for an additional cost per person ~

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Plated Breakfasts

Maximum of 50 Guest for Plated Breakfast Meals

Please Note There will be an Additional Cost per person Fee for Plated Service at The Beach House or Dogwood Room

*All Plated Breakfasts Entrees are Served with
Basket of Freshly Baked Muffins & Biscuits with Butter & Preserves
Seasonal Fruit Plate
Orange Juice
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas*

Biscuits & Gravy

*Buttermilk Biscuit Topped with Sausage Gravy
Farm Fresh Scrambled Eggs with Chives*

~ Add Southern Style Grits, Seasoned with Butter & Cheddar Cheese for an additional cost ~

Traditional Breakfast

*Farm Fresh Scrambled Eggs with Chives
Applewood-Smoked Bacon or Sausage Patties
Southern Style Grits, Seasoned with Butter & Cheddar Cheese*

French Toast Breakfast

*Cinnamon French Toast with Peach Compote & Warm Maple Syrup
Farm Fresh Scrambled Eggs with Chives
Applewood-Smoked Bacon or Sausage Patties*

~ Add Southern Style Grits, Seasoned with Butter & Cheddar Cheese for an additional cost ~

Chicken & Waffles

*Malted Waffle Topped with Buttermilk Fried Chicken, Drizzled with Hot Honey
Southern Style Grits, Seasoned with Butter & Cheddar Cheese*

~ Add Farm Fresh Scrambled Eggs with Chives for an additional cost ~

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Brunch Buffet

Prices are Based on 90 Minutes of Service

Minimum of 25 guest

There will be a Surcharge Fee for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

The Lodge Brunch Buffet

Sliced Seasonal Fruit & Berries

Assorted Muffin, Sliced Coffee Cakes & Danishes

~

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits with Sausage Gravy

Butter & Fruit Preserves

~

Tossed Garden Salad with Assorted Toppings

House Ranch & Italian Vinaigrette

Pasta Salad

Loaded Potato Salad

~

Mommas Fried Chicken

Herb Roasted Pork Loin, Sliced & Topped with a Bourbon Apple Chutney

Roasted Garlic Mashed Potatoes with Gravy

Sauteed Green Beans

~

Peach Cobbler & Pecan Pie

~

Assorted Fruit Juices

Sweet & Unsweet Iced Tea

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

~ Add Unicoi's Blackened Trout Entrée for an additional cost per person ~

~ Add a Chef Attendant Omelet Station for an additional cost per person ~

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Unicoi Meeting Packages

*Breaks are Served in Our Continuous Break Station Area
Beverage Service from Mid-Morning Through Afternoon
AM and PM Break Service for 90 Minutes*

Please Note There will be an Additional Set Up Fee for Breaks Set Up in Your Meeting Room, Lodge Common Areas, The Beach House & Dogwood Room

AM Break

*Assortment of Whole Fruit
Granola & Energy Bars
Individual Greek Yogurts*

~

*Bottled Water & Fruit Juices
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea*

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

PM Break

*Chocolate Brownies
Freshly Baked Cookies
Assorted Kettle Chips & Popcorn*

~

*Bottled Water
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea*

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

All Day Beverages

*Bottled Water
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas*

Half Day Break Package

AM or PM Breaks

*~ Add Energy Drinks for an additional cost per person ~
~ Add Sparkling Water for an additional per person ~*

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Unicoi Executive Meeting Package

*Continuous Beverage Service from Mid-Morning Through Afternoon
AM and PM Break Service for 90 Minutes*

Please Note There will be an Additional Set Up Fee for Building Common Areas, The Beach House & Dogwood Room

AM Break

*Assortment of Whole Fruit
Granola & Energy Bars
Individual Greek Yogurts*

~

*Bottled Water & Fruit Juices
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea*

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

Boxed Lunch

*All Box Lunches Include Kettle Chips, Whole Fruit, Pasta Salad, Pickle & Cookies
Appropriate Condiments & Bottled Water*

*Marinated Grilled Vegetables with Pesto Aioli & Baby Greens, Served on Herbed Focaccia
Roast Turkey Breast with Smoked Gouda, Chipotle Mayonnaise, Lettuce & Tomato, Served on a Hoagie Roll
Peppered Roast Beef with Creole Mustard, Provolone Cheese & Red Onion Jam, Served on a French Baguette
Chicken Salad with Lettuce & Tomatoes, Served on a Croissant*

PM Break

*Chocolate Brownies
Freshly Baked Cookies
Assorted Kettle Chips & Popcorn*

~

*Bottled Water
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea*

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

*~ Add Energy Drinks for an additional cost per person ~
~ Add Sparkling Eater for an additional cost per person ~*

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Specialty Break Packages

*Prices Based on 90 Minutes of Service
Minimum of 25 Guests
There will be a Surcharge for Groups Under 25 Guest*

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

The Junk Food Break

*Fresh Buttery Popcorn with Assorted Seasonings
Assorted Kettle Chips & Cracker Jacks
Assorted Candy Bars*

~

Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

Relax N' Snaxx

*Fresh Buttery Popcorn with Assorted Seasonings
Oven Fresh Soft Pretzel Bites with Beer Cheese and Creole Mustard for dipping
Spinach Dip & Salsa Served with Tortilla Chips*

~

Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

Sweet Dreams

*Sliced Seasonal Fruit & Berries
Assorted Cookies
Brownies
Lemon Bars*

~

Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

~ Add Energy Drinks for an additional cost per person ~

~ Add Sparkling Eater for an additional cost per person ~

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Refreshments

Beverages

Freshly Brewed Regular, Decaf-Coffee
By the Gallon

Iced Tea
By the Gallon

Lemonade
By the Gallon

Assorted Bottled Juices
Priced Individually

Assorted Soft Drinks
Priced Individually

Bottled Water
Priced Individually

Sparkling Water
Priced Individually

Energy Drink
Priced Individually

AM Refreshments

Assorted Danish & Muffins
By the Dozen

Assorted Bagel with Cream Cheese
By the Dozen

Buttermilk Biscuits with Butter & Preserves
By the Dozen

Buttermilk Biscuits with Country Gravy
By the Dozen

Biscuit, Egg & Cheese Sandwich
Priced Individually

Biscuit, Egg, Bacon, & Cheese Sandwich
Priced Individually

Biscuit, Egg, Sausage & Cheese Sandwich
Priced Individually

Assorted Fruit Yogurts
Priced Individually

PM Snacks

Assorted Potato Chips
Priced Individually

Freshly Baked Cookies
By the Dozen

Brownies
By the Dozen

Lemon Bars
By the Dozen

Assorted Candy Bar
Priced Individually

Assorted Granola Bars
Priced Individually

Chip & Salsa Tray
Price Serves 20pl

Mixed Gourmet Nuts
Priced by the Pound

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Lunch Salad, Wraps & Sandwiches

Please Note There will be an Additional Cost per person Fee for Plated Service at The Beach House or Dogwood Room

*All Luncheons are Served with
Chef's Choice of Dessert
Iced Tea & Freshly Brewed Regular or Decaf Coffee*

Chicken Caesar Salad

*Crisp Romaine Lettuce Topped with
Grilled Marinated Chicken Breast
Roasted garlic Croutons & Parmesan Cheese
Served with Caesar Dressing
Warm Rolls & Butter*

Chef Salad

*Crisp Lettuce Topped with Turkey
Shredded Cheddar, Tomatoes, Cucumbers
& Hard-Boiled Eggs
Served with Ranch & House Italian Dressings
Warm Rolls & Butter*

Crispy Chicken Wrap

*Crispy Chicken Tenders Tossed in BBQ Sauce
Crisp Romaine Lettuce, Shredded Cheddar, Tomatoes
Served with Ranch Dipping Sauce
Pasta Salad, Kettle Chips & Pickle*

Peppered Roast Beef

*Sliced Roasted Round of Beef on a French Baguette
with Creole Mustard, Onion Jam, Baby Greens
Provolone Cheese, and Sliced Tomatoes
Pasta Salad, Kettle Chips & Pickle*

Chicken Salad Croissant

*House-Made Chicken Salad
Just like Momma Makes
Served on a Croissant with Lettuce & Tomatoes
Pasta Salad, Kettle Chips & Pickle*

Grilled Vegetable

*Marinated & Gilled Vegetables
Baby Greens, Basil Mayonnaise
Served on a Herb Focaccia
Pasta Salad, Kettle Chips & Pickle*

Turkey Sub

*Sliced Turkey Breast with Smoked Gouda & Chipotle Mayonnaise
Served on a Hoagie Roll with Lettuce & Tomatoes
Pasta Salad, Kettle Chips & Pickle*

***Add a Cup of Soup to any Plated Luncheon for an additional cost per person
Any Luncheon Salad, Sandwich or Wrap May Be Made into a Box Lunch
for an additional cost per person***

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Plated Luncheon Entrees

Please Note There will be an Additional Cost per person Fee for Plated Service at The Beach House or Dogwood Room

*All Luncheon Entrees are Served with
Garden Salad Tossed with our House Italian Dressing
Chef's Selection of Seasonal Vegetable & Starch
Warm Rolls & Butter
Chef's Choice Dessert*

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

Chicken Cordon Bleu ***per person***

Chicken Breast Stuffed with Ham & Swiss Cheese, Finished with a Basil Cream Sauce

Grilled Chicken Breast ***per person***

Marinated Chicken Breast, Grilled & Topped with a Fresh Tomato-Basil Sauce

Roasted Pork Loin ***per person***

Slow Roasted Pork Loin, Served with a Warm Apple Chutney

London Broil ***per person***

Grilled Marinated Flank Steak, Topped with Chimichurri Sauce & Black Bean-Corn Relish

Grilled Salmon ***per person***

Grilled Salmon Filet Topped with a Mango Salsa

Shrimp and Grits ***per person***

Nora Mills Grits Topped with Sauteed Shrimp in a Cajun Cream Sauce

Blackened Trout ***per person***

Local Favorite, Topped with a Black Bean-Corn Relish

Stir Fried Quinoa Bowl (Vegan) ***per person***

Chic Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

Portabella Steak (Vegan) ***per person***

Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with Roasted Vegetables

Add a Cup of Soup to any Plated Luncheon for an additional cost per person

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Cold Lunch Buffets

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for an additional cost per person

The Park Salad Bar

Seasonal Mixed Greens & Romaine Lettuce

Tomatoes, Cucumbers, Carrots, Broccoli, Peppers, Red Onion, Pepperoncini & Olives

Roasted Garlic Croutons, Crispy Tortilla Strips

Cheddar & Parmesan Cheese

~

House Ranch, Italian Vinaigrette & Caesar Dressing

~

Tomato Bisque & Chicken Noodle Soup

~

Grilled Chicken, Blackened Chicken, Poached Shrimp & Hard Boiled Eggs

~ Add Marinated Grilled Flank Steak for \$2 per person ~

~

Assorted Dinner Rolls & Butter

~

Signature Mason Jar Parfaits

The Lodge Deli Board

Loaded Baked Potato Salad

Macaroni Salad & Coleslaw

~

Choice of Three Pre-Made Sandwiches

Grilled Marinated Vegetables with Basil Aioli, Tomatoes & Greens on an Herbed Focaccia Bread

Roast Turkey Breast with Smoked Gouda, Chipotle Aioli, Lettuce & Tomato Served on a Hoagie Roll

Peppered Roast Beef with Creole Mustard, Provolone Cheese & Red Onion Jam Served on a French Baguette

Chicken Salad Croissant Served on a Flakey Croissant with Lettuce & Tomatoes

Chicken Tenders Tossed in BBQ Sauce, Rolled in a Flour Tortilla with Cheddar Cheese, Lettuce & Tomatoes

Italian Meats with Provolone Cheese, Lettuce, Tomato & Drizzled with Italian Dressing, Served on a Hoagie Roll

~

Assorted Kettle Chips

~

Assorted Cookies & Brownies

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Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

Taco & Fajita Bar

Cucumber, Tomato & Red Onion Salad

Tossed with a Cilantro-Lime Vinaigrette

~

Seasoned Ground Beef

Chicken Fajitas with Peppers & Onions

Roasted Zucchini, Squash, Onions & Peppers

Shredded Lettuce, Jalapenos, Cheddar Cheese

Guacamole, Sour Cream & Pico de Gallo

~

Black Beans, Cilantro Lime Rice

Tortilla Chips, Hard Taco Shells & Warm Flour Tortilla

~

Cinnamon Twist with Honey

Churros with Caramel & Chocolate Dipping Sauce

Take Me to The Park

Potato Salad, Macaroni Salad & Coleslaw

~

Char-Grilled Hamburgers

Grilled Bratwurst & All Beef Hot Dogs

BBQ Chicken Breast

~

Baked Beans & Corn on the Cobb

Assorted Kettle chips

~

Lettuce, Tomatoes, Onions, Relish & Dill Pickles

American, Cheddar & Swiss Cheese

Ketchup, Mustard & Mayonnaise

Assortment of Rolls & Buns

~

Smores & Double Doozies Buttercream Cookies

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Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add assorted soft drinks for an additional cost per person

Unicoi Southern Fair

Garden Salad with Assorted Condiments & Dressings

Southern Style Cole Slaw

~

Mommas Fried Chicken or Lemon-Herb Baked Chicken

Blackened Catfish, with Black Bean & Corn Relish

Cider Brined Pork Loin with Apple Chutney

~ Add Blackened Trout for an additional cost ~

~

Roasted Maple Sweet Potatoes

Collard Greens

Mashed potatoes & Gravy

~

Yeast Rolls & Biscuits

Butter & Preserves

~

Pecan Pie & Warm Peach Cobbler

Asian Fair

Garden Salad with Ginger Dressing & Fried Wonton Strips

Asian Slaw

~

Honey Bourbon Chicken Thighs with Peppers

Beef & Broccoli

Lo Mein Noodle with Stir-Fried Vegetables & Shrimp

~

White Rice & Fried Rice

Stir-Fried Vegetables with Teriyaki

~

Fortune cookies

Chinese Donuts

**All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill**

Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

Italian Fest

Caesar Salad

Antipasto Bar – Assortment of Italian Meats, Cheeses & Pickled Vegetables

~

Choice of Classic Beef Lasagna or Vegetable Lasagna

Chicken Marsala

Eggplant Parmesan

~

Penne Pasta Tossed with Olive Oil & Basil, Side of Marinera Sauce

Steamed Broccoli with Parmesan and Chili Flakes

~

Garlic Bread

Parmesan Cheese & Red Chili Flakes

~

Tiramisu & Cannoli

Barbecue on the Lake

Garden Salad with Assorted Dressings

Southern Coleslaw

Potato salad

~

Bone in BBQ Chicken

Smoked Pulled Pork

Smoked Beef Brisket

~

Baked Beans & Collard Greens

Smoked Gouda Mac & Cheese

~

Yeast Rolls & Biscuits

Butter & Preserves

~

Assortment of Seasonal Fruit Cobblers & Pecan Pie

**All Prices subject to change due to market and cost fluctuation
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Ala Carte Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

*All Lunch & Dinner Buffets are Served with
Garden Salad with Ranch & House Italian Dressings*

Pasta Salad & Fruit Salad

Warm Rolls & Butter

Chef's Choice Desserts

Entrees

Baked Lemon-Herb, BBQ or Fried Chicken

Honey Bourbon Chicken Thighs

Chicken Marsala with Mushroom Sauce

Brined Pork Loin with Apple Chutney

Blackened Trout with Roasted Corn & Black Bean Relish

Lemon Butter Salmon

Sliced Sirloin with Gorgonzola Cream Sauce

Flank Steak with Peppercorn Cream Sauce

Braised Beef Short Ribs with Red Wine Reduction for an additional cost per person

Vegetable Selections

Choice of One

Broccoli Casserole

Southern Collard Greens

Sautéed Vegetable Medley

Green Peas with Onion

Cider Braised Cabbage

Roasted Broccoli

Sauteed Green Beans

Starch Selections

Choice of One

Mashed Potatoes with Gravy

Maple Roasted Sweet Potatoes

Roasted Rosemary Potatoes

Wild Rice Pilaf

Smoked Gouda Mac & Cheese

Spätzle

Baked Potatoes with Toppings

1 Entrée

2 Entree

3 Entree

Lunch

Dinner

Additional Vegetable or Starch for an additional cost per person

Add Soup to the Buffet for an additional cost per person

All Prices subject to change due to market and cost fluctuation

All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Plated Dinner Entrees

Please Note There Will be an Additional Cost per person Fee for Plated Service at The Beach House or Dogwood Room

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs' Selection of Seasonal Vegetable & Starch
Assorted Warm Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Chicken Marsala ***per person***
Lightly Floured Chicken Breast, Pan Seared & Topped with a Marsala Mushroom Sauce

Chicken Roulade ***per person***
Chicken Breast Stuffed with Spinach, Roasted Red Peppers & Feta Cheese, Basil Cream Sauce

Unicoipia - Unicoi Lodge's Take on "Chicken & Waffles" ***per person***
Belgian Waffle Topped with Smoked Gouda Mac & Cheese, Unicoi Hot Fried Chicken, Honey Drizzle

Cider Brined Pork Chop ***per person***
Grilled Pork Chop Topped with an Apple Chutney

Helen Jaeger Schnitzel ***per person***
Pork Cutlets Topped with a Traditional Jaeger Mushroom Gravy with Spaetzli & Cider Braised Red Cabbage

Sliced Sirloin of Beef ***per person***
Grilled Sirloin, Sliced & Served with a Gorgonzola Cream Sauce

Prime Rib of Beef ***per person***
Garlic & Herb Roasted Prime Rib, Served with Horseradish Cream & Au Jus

New York Strip ***per person***
10oz NY Strip, Grilled to Perfection & Topped with Cajun Bleu Cheese Compound Butter

All Prices subject to change due to market and cost fluctuation
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Plated Dinner Entrees

Please Note There Will be an Additional Cost per person Fee for Plated Service at The Beach House or Dogwood Room

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs' Selection of Seasonal Vegetable & Starch
Assorted Warm Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Mango Salmon

6oz Salmon Filet, Grilled & Topped with a Mango Salsa

per person

Blackened Trout

A Unicoi Classic, Set on Top of a Roasted Corn & Black Bean Salsa

per person

Stir Fried Quinoa Bowl (Vegan)

Chick Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

per person

Portabella Steak (Vegan)

Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with Roasted Vegetables

per person

Add a Cup of Soup to any Plated Dinner for an additional cost per person

**All Prices subject to change due to market and cost fluctuation
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Plated Combo Dinner Entrees

Please Note There Will be an Additional Cost per person Fee for Plated Service at The Beach House or Dogwood Room

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs Selection of Seasonal Vegetable & Starch
Warm Assorted Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Blackened Chicken & Salmon ***per person***

Blackened Chicken Breast & 3oz Blackened Salmon Filet, Topped with a Cajun Cream Sauce

Blackened Chicken & Shrimp ***per person***

Blackened Chicken Breast & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Sirloin of Beef & Lemon Salmon ***per person***

Sliced Sirloin & 3oz Lemon Baked Salmon Filet, Topped with a Mushroom Sauce

Sirloin of Beef & Grilled Chicken Breast ***per person***

Sliced Sirloin & Grilled Marinated Chicken Breast, Served with a Creamy Peppercorn Sauce

Sirloin of Beef & Blackened Shrimp ***per person***

Sliced Sirloin & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Surf & Turf Trio ***per person***

Sliced Sirloin, 2 Blackened Jumbo Shrimp & 2oz Blackened Salmon Filet, Topped with a Cajun Cream sauce

Add a Cup of Soup to any Plated Dinner for an additional cost per person

All Prices subject to change due to market and cost fluctuation
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Reception Packages

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Pink Mountain

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudité with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

Yonah mountain

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudité with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

~

Pimento Cheese Dip, Guacamole & Hummus

Warm Spinach Dip

Buffalo Chicken Dip

Served with Tortilla Chips & Pita Chips

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

Tray Mountain

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudité with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Warm Spinach Dip with Tortilla Chips & Pita Chips

~

Chicken Wings Tossed in Choice of Buffalo or BBQ Sauce Served with Ranch & Blue Cheese & Celery Sticks

Meatballs, Choice of Swedish, BBQ or Marinera Sauce

Assorted Flatbreads to Include Three Cheese, Pepperoni, Pesto Chicken & Roasted Vegetable

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

Add Assorted Soft Drinks & Bottled Water for an additional cost per person

All Prices subject to change due to market and cost fluctuation

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Hors d'oeuvres Reception Packages

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Water Lilly

*Assorted Domestic & Imported Cheese Display
Crudit  Display with Ranch & Blue Cheese Dips
Fresh Fruit & Berries with Honey-Yogurt Dip
Served with French Bread & Crackers*

~

Your choice of

Three Hot Hors d'oeuvre Selections

Three Cold Hors d'oeuvre Selections

One Specialty Dip

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

Magnolia

*Assorted Domestic & Imported Cheese Display
Crudit  Display with Ranch & Blue Cheese Dips
Fresh Fruit & Berries with Honey-Yogurt Dip
Served with French Bread & Crackers*

~

Your choice of

Three Hot Hors d'oeuvre Selections

Three Cold Hors d'oeuvre Selections

One Specialty Dip

One Specialty Station

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Rangers Market

Garden Cucumbers, Baby Carrots, Grilled Asparagus, Zucchini & Squash

Red Bell Peppers, Sugar Snap Peas, Green Beans, Broccoli Florets

Roasted Red Pepper Hummus & Spinach Dip

Cucumber Wasabi, Sweet Garlic Aioli, & Chili Lime Ranch Dressing

Unicoi Antipasto

Assortment of Imported Italian Meats & Cheeses

Citrus & Rosemary Roasted Olives, Piquillo Peppers, Sun-Dried Tomatoes, Basil Mozzarella Pearls

Olive Oil, Balsamic Vinegar & Selection of Mustards

Grilled Focaccia

Pasta Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

Deluxe Pasta Station

Chef Attendant Required - \$100 per Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Grilled Chicken, Meatballs, Broccoli, Sundried Tomatoes, Baby Spinach, Fresh Tomatoes, Olives, Roasted Red Peppers

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

Smashed Potato Bar

Our House Garlic Yukon Gold Potatoes & Sweet Potatoes Mash

Cheddar Cheese, Bacon, Green Onions, Steamed Broccoli Florets, Sour Cream & Butter

Brown Sugar, Toasted Pecans, Mini Marshmallows, Cinnamon Butter

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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Southern Grits Bar

Nora Mills Grits

Caramelized Onions, Roasted Peppers, Tomatoes, Sauteed Mushrooms & Scallions

Shrimp Sauteed, Blackened Chicken, Andouille Sausage & Bacon Bits

Pimento cheese & Cheddar cheese

Rich Cajun Cream Sauce

Warm Mini Cheddar Biscuits & Butter

Dessert Display

Assortment of Mini Cheesecakes, Brownies & Lemon Bars

Chocolate Covered Strawberries

Sundae Bar

Chef Attendant Required - \$100 per Station

Vanilla & Chocolate Ice Cream

Chocolate, Caramel & Strawberry Syrup

M & M Crumbles, Sprinkles, Heath Bar & Crushed Oreos

Whipped Cream

Smores Charcuterie Board

Jumbo Marshmallows & Graham Crackers

Hershey's Chocolate Bars, Reese's PB Cups, Nestle Crunch Bars

Pretzels, Assorted Cookies

Fresh Fruit & Berries

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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Hot Chocolate Bar

Rich Hot Chocolate Served with

Mini Marshmallows, Mini Chocolate Chips, Crushed Peppermint, Toffee Bits

Shaved White Chocolate, Toffee Bits, Whoppers, Pirouette Cookies

Chocolate Sauce & Caramel Sauce

Whipped Cream

~

~ Add a Cordial Bar for an additional cost per person ~

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Carving Stations

*Add a Carving Station with a Chef to Any of Our Packages
Carver Attendant Fee
One Craver per 75pl*

Tenderloin of Beef

*Horseradish Sauce, Petite Rolls
Serves 20pl*

Roasted Pork Loin

*Creole Mustard, Petite Rolls
Serves 35pl*

Roasted Top Round

*Horseradish Sauce, Dijon Mustard, Petite Rolls
Serves 50pl*

Roasted Pit Ham

*Creole Mustard, Petite Brioche Rolls
Serves 60pl*

Oven Roasted Turkey Breast

*Turkey Gravy, Cranberry Relish, Petite Brioche Rolls
Serves 30pl*

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Display Hors d'oeuvres

Display Trays Serve 25pl

Bruschetta with Grilled Bread
Vegetable Crudit , Ranch & Blue Cheese Dips (Vegan no dip)
Grilled Vegetable Display, Pesto Dip (Vegan no Dip)
Sliced Fruit & Seasonal Berries, Yogurt Dip (Vegan no dip)
Assorted Cheeses with Gourmet Crackers (Veg)

All Items are Priced by 100 Pieces

Spanakopita (Veg)
Chicken Sate, Peanut Sauce
Beef & Vegetables KeBob (GF)
Chicken Tenders, Honey Mustard Dip
Meatballs - Swedish, BBQ or Marinera
Spring Rolls
Hawaiian Sliders
BBQ Pork or Chicken, with Onion Jam
BLT with Herbed Mayo
Beef Patty w/Onion Strings, Dill Pickle & Cherry tomato
Jumbo Shrimp Cocktail (GF)
Coconut Fried Shrimp
Crab Cakes Mini Style
Scallops Wrapped in Bacon (GF)
Antipasto Skewers (GF Available)
Caprese Skewers (GF)
Cauliflower Poppers - Buffalo, Teriyaki or Sweet Chili with Ranch (Vegan no dip)
Smoked Salmon Crisps Dilled Cream cheese, with Cucumber
Asparagus Fries Wrapped in Phyllo Dough with Balsamic Glaze (Veg)

Dips

Dips Serve 25pl

Artichoke-Spinach Dip, Grilled Flatbread & Tortilla Chips
Homemade Guacamole, Tortilla Chips
Sinful Pimento Cheese Dip, Grilled Flatbread
French Onion Dip, Potato Chips
Salsa & Tortilla Chips
Southwest con Queso, Tortilla Chips

Snacks

<i>Mixed Cocktail Nuts or Trail Mix</i>	<i>per pound</i>
<i>Potato Chips</i>	<i>per pound</i>
<i>Tortilla Chips</i>	<i>per pound</i>
<i>Salted Pretzels</i>	<i>per pound</i>

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Beverage Menu

Host Bar

Host Bar are Subject to 23% Service Charge & 8% Sales Tax

*House Brands
Premium Brands
Super Premium
Cordials
House Wine
Domestic Beer
Imported Beer
Soda & Water*

Cash Bar

Cash Bars Include Service Charge & Sales Tax

*House Brands
Premium Brands
Super Premium
Cordials
House Wine
Domestic Beer
Imported Beer
Soda & Water*

Brand Selections

Super Premium – Grey Goose, Patron Silver, Bombay Sapphire, Bullet Bourbon, Zaya Rum, Johnnie Walker Black, Crown Royal

Premium – Tito's, Tanqueray, Jack Daniels, Sothern Comfort, Dewars, Lismore, Jose Cuervo Gold & Captain Morgan

House – Select Vodka, Gin, Whiskey, Bourbon, Tequila & Scotch

A Bar Set Up Fee per Bar Shall Apply

***There is a Minimum for all Banquet Bars
Set Up Fee Waived if the Sales exceed the Minimum***

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