



“Complete Meeting Package” (CMP)
&
“View From The Top”(VFTT)

The “Complete Meeting” and “View From The Top” Packages at Brasstown Valley Resort Offer tremendous value, and provide flexibility and variety for Meeting & Meal requirements.

Our CMP Includes:

- *Buffet Breakfast served in the resort Dining Room*
- *One General Session Meeting Room and up to one Breakout Room*
 - *Continuous Refreshment Breaks*
 - *Basic Audio-Visual Equipment:*
(1-Flipchart Package, 1-LCD Projector with 8’ Screen OR 1-46” TV)
- *Dining Room Lunch (if only under 25 persons in attendance) or Private Catered Lunch*
- *Dining Room Dinner (if only under 25 persons in attendance) or Private Catered Dinner*
 - *All Meeting and Meal related Service Charges*
@ \$184 Per Person, Per Day

Our VFTT Includes:

All of the Meeting and Meal Elements from our CMP, and...
Your choice of one activity (Golf, Guided Horseback Riding, select team-building activities or Spa)
@ \$246 Per Person, Per Day (2 Night Minimum Stay Required)

Additional charges will apply for reception food, alcoholic beverages, menu upgrades and added A.V.

BRASSTOWN CONTINUOUS BREAK

*Our Continuous Break Area serves your group with an abundant variety of items.
You may visit this common area as much as you like and you're welcome
to take items into your meeting rooms.*

***Our Continuous All Day Break,
includes all Morning and Afternoon Items listed below.***

Morning Continuous Break

*Great Selection of Fruit Juices, Mineral Waters and Assorted Soft Drinks
Fresh Cut Seasonal Fruit Salad
Daily Variety of Breakfast Breads, Muffins, Danish, English Muffins or Pastries
Bagels with Cream Cheese
Assorted Fruit Yogurt
Chef's Daily Hot Special
Freshly Brewed Coffee and Specialty Teas
Gourmet Coffee Station*

Afternoon Continuous Break

*Selection of Fruit Juices, Mineral 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
Trail Mix, Yogurt Pretzels and Assorted Candies
Freshly Brewed Coffee and Specialty Teas
Gourmet Coffee Station*

*Morning Break available from 7:00am to 11:00am
Closed from 11:00am – 1:00pm
Afternoon Break available from 1:00pm to 5:00pm*

PLATED LUNCH MEALS

You may pick two entrée options for each meal, guarantee required 72 hours ahead of arrival

Blackened Chicken Caesar Salad

Blackened Chicken Breast skillet seared and served over Crisp Romaine Lettuce, Homemade Croutons, Grated Parmesan Cheese and served with our own House Caesar Dressing

Mediterranean Chef Salad

Cappicola ham, Genoa Salami, Turkey, Kalamata Olives, Artichoke Hearts and Roasted Red Peppers with Fresh Mozzarella, Tomatoes, Romaine Hearts and Hard Cooked Egg. Served with Balsamic Vinaigrette

Smoked Salmon Wrap

Smoked Atlantic Salmon wrapped with Apple Slaw, Sprouts, Cucumber Dill Cream Cheese, and Spinach in a Whole Wheat tortilla. Served with Fresh Fruit Cocktail

Georgia Pecan Chicken Salad

White Meat Chicken Salad topped with Roasted Georgia Pecans on Leaf Lettuce Served with Fresh Seasonal Fruit

Deli Plate

Sliced Smoked Turkey, Tender Roast Beef, Deli Ham and Swiss Cheese with Lettuce, Tomato, Red Onion and Pickles. Served on a Kaiser Roll and Potato Salad

We will complete your meal with Brasstown Valley Bread and Beverage Service.

Dessert Selections (Choose One)

Fresh Fruit Cup, Chocolate Mousse, Carrot Cake, Key Lime Pie

On The Go...

BVR Lunch Box

Make one selection from the Choices of:

- *Marinated Grilled Chicken Breast*
- *Shaved Roast Beef and Aged Cheddar*
- *Smoked Turkey & Swiss Cheese*
- *Grilled Portobello Mushroom, Baby Spinach and Roasted Peppers*

All prepared on Bakery Fresh Ciabatta Rolls, with Crisp Lettuce, Vine-Ripened Tomato and Sweet Sliced Onion, Whole Fresh Seasonal Fruit, Sweet and tangy Coleslaw, Kettle-cooked Potato Chips, a Cookie for Dessert and Condiments. Soft Drink or Bottled Water

Wrap Lunch Box

Make one selection from the Choices of:

- *Marinated Grilled Chicken Breast Strips with Pesto Aioli*
- *Thick-sliced Applewood Bacon with Jalapeno Mayonnaise*
- *Veggie Hummus Wrap with Cucumbers and Sprouts*
- *Cappicola, Pepperoni & Salami with Vegetable Cream Cheese Spread*

*All wrapped in a Tortilla and served with Lettuce, & Tomatoes
Whole Fresh Seasonal Fruit, Sweet and Tangy Coleslaw,
Kettle-cooked Potato Chips, a Cookie for Dessert and Condiments.
Soft Drink or Bottled Water*

Packaged to go for your day at the pool, round of golf, boating or fishing excursion, horseback rides or hike on the trails. Ask your sales representative for more details.

PLATED DINNER ENTREES

You may pick two entrée options for each meal, guarantee required 72 hours ahead of arrival

*All Dinner Entrees are served with House Salad,
Chef's choice of entree accompaniments, Dessert
We will complete your meal with Brasstown Valley Bread and Beverage Service.*

Blackened Shrimp Farfalle

Shrimp Lightly Blackened tossed with Farfalle Pasta with Asparagus Tips in a Creamy Basil Pesto.

Brasstown Chicken Picatta

Pan Seared Boneless Breast of Chicken Caper Butter Sauce and Parsley

Seared Salmon with Peach Pico de Gallo

Atlantic Salmon and Georgia Peaches

Steak with Roasted Red Pepper Chimmichuri

Grilled USDA Choice marinated Beef

Mountain Trout

Cornmeal Dusted and Skillet Seared Trout Fillet with Pecan Butter Sauce

Chipotle Glazed Chicken Breast

with Pineapple Relish, Cuban Black Beans and Rice.

Dessert Selections (choose one)

Carrot Cake, Pecan Pie, Cheesecake, Chocolate Cake

CMP Catered Lunch Buffet Options
(We do not offer Buffets under 25 persons in attendance)

Harris Ridge Buffet

Garden Fresh Tossed Salad with Dressings
Baked Maple Glazed Ham
Citrus Marinated and Roasted Chicken
Mashed Redskin Potatoes
Broccoli with Roasted Pecans
Dessert

Baked Potato Bar

Garden Fresh Tossed Salad with Dressings
Idaho Russet Baked Potatoes
Condiments include:
Butter, Sour Cream, Chili, Shredded Cheddar Cheese, Jalapenos,
Bacon Bits, Scallions, Sliced Mushrooms
Dessert

Brasstown Deli Buffet

Garden Fresh Tossed Salad
Southern Style Potato Salad
Dill Pickles, Lettuce, Onions, Tomatoes
Assortment of Deli Meats including:
Roast Beef, Shaved Ham,
Smoked Turkey and Pimento Cheese Spread
Variety of Sliced Cheeses, Kaiser and Ciabatta Rolls
Kettle Fried Potato Chips
Dessert

CMP Catered Lunch Buffet Options (Continued)
(We do not offer Buffets under 25 persons in attendance)

Sandwich Wrap Buffet

Garden Fresh Tossed Salad

Pasta Salad

Marinated Grilled Chicken Breast Strips with Pesto Aioli

Thick-sliced Applewood Bacon with Jalapeno Mayonnaise

Veggie Hummus Wrap with Cucumbers and Sprouts

Cappicola, Pepperoni & Salami with Vegetable Cream Cheese Spread

All wrapped in a Tortilla and served with Lettuce

and Tomatoes

Kettle Fried Potato Chips

Dessert

High-country Cobb Salad Buffet

Chopped Romaine Lettuce

Roma Tomatoes, Puffed Garbanzo Beans, Roasted Corn, Black Olives Bell Peppers

Grilled Chicken, Sliced Roast Beef, Chopped Egg, and Bacon

Shredded Cheddar, Crumbled Bleu and Feta Cheeses

Buttermilk Ranch, Bleu Cheese and Balsamic Dressings

Dessert

Backyard Bonanza

Creamy Cole Slaw

Juicy Hamburgers

Grilled Breast of Chicken

Baked Beans

Lettuce, Tomato, Onions, Pickles and Condiments

Sliced Cheeses and Buns

Kettle Fried Potato Chips

Dessert

*(*If Desired, Outdoor Grill Attendant @ \$75.00)*

Dessert Selection (Choose One)

Chocolate Cake, Coconut Cake or Carrot Cake

CMP Catered Dinner Buffet Options

(We do not offer Buffets under 25 persons in attendance)

Metropolitan

*Mixed Field Greens Salad with Balsamic Dressing
Baby Spinach Salad with Bacon, Roasted Pecans, Bleu Cheese Crumbles,
and Herb Vinaigrette Dressing
Almond Crusted Chicken Breast
Sliced Roast Pork Loin with Peach Chutney
Roasted New Potatoes with Rosemary
Seasonal Vegetable Medley
NY Cheesecake*

Big Sky Cielo Buffet

*“South by Southwest” Salad ~ Hearty Greens with Roasted Corn, Green Onions, Tomatoes
and Ranch Dressing
Ancho Grilled Chicken
Chipotle Marinated Beef Carne Asada
Fajita-style Sautéed Peppers & Onions
Jalapeno Peppers, Shredded Jack Cheese, Sour Cream, Spicy Salsa
Steamed Flour Tortillas
Refried Black Beans
Spanish Rice
Key Lime Pie*

Taste Of Naples

*Classic Caesar Salad
Baked Pasta with Italian Sausage, Garlic Tomato Sauce
with Parmesan and Mozzarella Cheeses
Herb Crusted Chicken with Artichoke and Garlic Cream Sauce
Vegetable Lasagna with Balsamella and Marinara Sauces
Roasted Mediterranean Vegetable Medley
Tiramisu*

CMP Catered Dinner Buffet Options (Continued)
(We do not offer Buffets under 25 persons in attendance)

Savannah Harbor

Tomato Basil Bisque

Mixed Greens with Feta and Candied Pecans ~ Roasted Shallot Vinaigrette

Low Country Shrimp and Grits

Grilled Chicken Breast with Peach Chutney

Yellow Rice and Peppers

Buttered and Steamed Seasonal Vegetables

Bread Pudding with Bourbon Sauce

Backyard Picnic

Southern Style Potato Salad

Garbonzo, Sweet Pea and Cucumber Salad with Grape Tomatoes and Feta Cheese

Carolina-Style Barbequed Pulled Pork & Fresh Rolls

Marinated Grilled Chicken Breast

Baked Beans

Homestyle Baked Macaroni & Cheese

Corn Bread

Seasonal Fruit Cobbler with Vanilla Bean Ice Cream

We will complete your meal with Brasstown Valley Bread and Beverage Service.

CMP Dining Room Lunch Options
(If only under 25 persons in attendance)

Menu #1 (Monday, Wednesday and Friday)

A la Carte Items

Brasstown Chicken

Batter Fried Tender Chicken Cutlet served with Sautéed Vegetables

Atlantic Salmon

Pan Seared with Sautéed Vegetables and Roasted Red Pepper Butter

Prime Rib Melt

*Shaved Prime Rib of Beef with Caramelized Onions and Peppers
Topped with Melted Smoked Gouda Cheese on Buttered Texas Toast
French Fries*

Pecan Chicken Salad Sandwich

*Our Homemade Chicken Salad on a Buttery Croissant
Topped with Georgia Pecans, served with Lettuce and Sliced Tomato
French Fries*

CMP Dining Room Lunch Options

(If only under 25 persons in attendance)

Menu #2 (Tuesday, Thursday and Saturday)

A la Carte Items

Mountain Trout

Local Trout Broiled with Herbed Butter and Sautéed Vegetables

Chicken Alfredo

Penne Pasta, Chicken and Broccoli tossed in Garlic-Parmesan Cream Sauce

Brasstown Chicken & Waffles

*Batter Fried Tender Chicken Cutlet served on a Belgian Waffle Drizzled with Maple Honey
Syrup
With Sautéed Vegetables*

Cheese Burger

*A Half-Pound Choice Beef topped with your choice of American, Swiss or Cheddar Cheese.
On a Toasted Kaiser Roll with Lettuce, Sliced Tomato and Onions
French Fries*

CMP Dining Room Dinner Options

(If only under 25 persons in attendance)

Menu #1 (Sunday, Tuesday & Thursday)

Soup

Daily selection of our Chefs home style creation

Salad

Choose from an Array of Garden Fresh Ingredients at our Salad Bar including Traditional Mixed Greens, Tender Spinach, or a crisp Romaine for a perfect Caesar Salad

Featured Entrees

Maple Leaf Farms Duck Breast

Pan Roasted 7oz Duck Breast with Local Honey and Tangerine Glaze

Texas Stockyard Cut Ribeye

12oz cut Finished with our Vidalia Onion Jam

Chicken Alfredo

*Roasted Chicken, fresh Broccoli, Penne Pasta,
Tossed in Traditional Alfredo Cream*

Pan Roasted Mountain Trout

Pan Roasted Trout, with Toasted Pecans and Bourbon Apple Butter

Dessert

Key Lime Pie

CMP Dining Room Dinner Options

(If only under 25 persons in attendance)

Menu #2 (Monday & Wednesday)

Soup

Daily selection of our Chefs home style creation

Salad

Choose from an Array of Garden Fresh Ingredients at our Salad Bar including Traditional Mixed Greens, Tender Spinach, or a crisp Romaine for a perfect Caesar Salad

Featured Entrees

Skillet Fried Chicken

*Tender Cutlet lightly Battered and Skillet Fried
Served with Our Cracked Mustard and Local Honey Dipping Sauce*

Shrimp and Scallop Tortellini

*Cheese Filled Tortellini and Sautéed Shrimp and Jumbo Scallops
Tossed in a Rich Tomato Sauce Spiked with Local Moonshine*

Broiled Atlantic Salmon

Charbroiled Salmon topped with Candied Lemon Glaze

New York Strip Au Poivre

Cracked Pepper Rubbed 14oz New York Strip Steak Pan Roasted and Finished with Brandy

****All Entrees served with Chef's Choice of Starch and Vegetable***

Dessert

Georgia Pecan Pie

CMP Dining Room Dinner Options

Menu #3 Friday - Seafood Buffet

Featuring a variety of our Chef's daily salad creations, traditional Mixed Greens, Caesar Salad and an array of garden fresh ingredients to make your salad spectacular
Oysters Shooters, House Smoked Salmon and Peel & Eat Shrimp
Steamed Alaskan Crab Legs
A variety of Chef's Entrée Selections and Vegetables
Carving Station and a Mouth Watering Dessert Bar

Menu #4 Saturday – Signature Prime Rib Buffet

Featuring a variety of our Chef's daily salad creations, traditional Mixed Greens, Caesar Salad and an array of garden fresh ingredients to make your salad spectacular
House Smoked Salmon and Peel & Eat Shrimp
A variety of Chef's Entrée Selections and Vegetables
Highlighted by the Prime Rib Carving Station