



Catering Policies & Menus

October 2023

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



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 \$4.00 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. 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 Towns County license restrictions and the City of Hiawassee 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.

Hotel will make exception for events that have a cake brought in from outside services. A cake-cutting fee of \$2.50 per person will be applicable.

It is hotel policy that we are unable to store any items outside in hotel coolers and/or freezers. This includes food, beverage, cake, flowers, and any other items.

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.

DINING ROOM: Group attendees on their own for dining should make dining reservations with the hotel dining room prior to arrival. Dining Room will only accept parties up to 25 people in one single reservation. Any parties from 15 – 25 guests will have a limited menu, to maintain speed of service to all dining room guests.

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:

- (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 15 minutes 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 any function room, if used a fee of \$500.00 cleaning fee will be charged.

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.

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 under any circumstance.

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

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

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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. 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:

Brasstown Valley Resort 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.

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Coffee Break Selections

BRASSTOWN CONTINUOUS BREAK

Our Continuous Break Area serves your group with an abundant variety of items.

You may visit this 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.

\$32 per person / ALL DAY

Just the Morning Break presented from 7am-11am

Great Selection of Fruit Juices, Bottled 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
Fruit & Plain Yogurt
Chef's Daily selection of ONE Hot Item
Freshly Brewed Coffee and Specialty Hot Teas
Gourmet Coffee Bar with Flavored Coffees
\$18 per person

Only the Afternoon Break presented from 1pm-5pm

Selection of Fruit Juices, Bottled 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
Assorted Candies, Goldfish and Trail Mix
Freshly Brewed Coffee and Specialty Hot Teas
Gourmet Coffee Bar with Flavored Coffees
\$18 per person

The Continuous Break is only available in the Conference Center

To have a Modified Version of this Break in your meeting room there will be an additional \$100 Setup Fee

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MEETING ROOM MORNING BREAKS

Please Note there will be an additional set up fee of \$100 for In Room Breaks

Georgia Morning

*Freshly Cut Seasonal Fruit
Assortment of Breakfast Breads and Muffins
Bagels with Cream Cheese
Selection of Chilled Fruit Juices
Freshly Brewed Coffee and Specialty Hot Teas*
\$19

Country Start

*Freshly Cut Seasonal Fruit
Assortment of Breakfast Breads and Muffins
Buttermilk Biscuits with Sausage
Selection of Chilled Fruit Juices
Freshly Brewed Coffee and Specialty Hot Teas*
\$21

Healthy Choice

*Bagels with Regular and No-Fat Cream Cheese
Assortment of Plain & Fruit Yogurts
Freshly Cut Seasonal Fruit
Selection of Chilled Fruit Juices
Freshly Brewed Coffee and Specialty Hot Teas*
\$19

Anytime Break

*Freshly Brewed Coffees and Hot Teas
Selection of Assorted Sodas
Bottled Waters*
\$12

(Prices listed are for break service of four (4) hours)

Delivery fee of \$100.00 will be charged for Cottage Breaks*

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MEETING ROOM AFTERNOON BREAKS

Please Note there will be an additional set up fee of \$100 for In Room Breaks

The Cookie Monster

Oven Fresh Cookie Assortment
Selection of Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and Specialty Teas
\$16

The Junk Food Break

Fresh Buttery Popcorn
Oven Fresh Soft Pretzels
Assorted Candy Bars and Cracker Jacks
Chocolate Fudge Brownies and Blondies
Selection of Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and Specialty Teas
\$21

The Chocolate Lover's Break

Oven Fresh Chocolate Chip Cookies
Chocolate Fudge Brownies
Chocolate Fondue with Strawberries, Bananas, Pineapple and Pound Cake
Selection of Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and Specialty Teas
\$21

Anytime Break

Freshly Brewed Coffees and Teas
Selection of Assorted Sodas
Bottled Waters
\$12

(Prices listed are for break service of four (4) hours)

Delivery fee of \$100.00 will be charged for Cottage Breaks*

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INDIVIDUAL BREAK ITEMS...

Please Note there will be an additional set up fee of \$100 for In Room Breaks

<i>Fresh Whole Fruits</i> \$3.50/each	<i>Individual Bottled Fruit Juices</i> \$4.50/each
<i>Yogurt Fruit or Plain</i> \$4.50/each	<i>Bottled Water</i> \$4.00/each
<i>Candy or Granola Bars</i> \$3.50/each	<i>Selection of Assorted Sodas</i> \$3.50/each
<i>Assortment of Breakfast Muffins</i> \$31.00/per dozen	<i>Hot Cocoa</i> \$3.50/each
<i>Southern Style Buttermilk Biscuits with Preserves</i> \$31.00/per dozen	<i>Freshly Brewed Coffee & Decaf</i> \$38.00/per gallon
<i>Biscuits with Ham or Sausage</i> \$35.00/per dozen	<i>Selection of Hot Tea Bags</i> \$3.50/each
<i>Bagels with Cream Cheese</i> \$31.00/per dozen	<i>Fresh Apple Cider, Hot or Cold</i> \$33.00/per gallon
<i>Sliced Breakfast Seasonal Fruit Tray</i> \$9.00/per person	<i>Old-Fashioned Lemonade</i> \$33.00/per gallon
<i>Assorted Fresh Baked Cookies</i> \$26.00/per dozen	<i>Iced Tea, Sweet or Unsweetened</i> \$35.00/per gallon
<i>Chocolate Brownies</i> \$26.00/per dozen	<i>Fruit Punch</i> \$33.00/per gallon

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Breakfast and Brunch Selections

PLATED BREAKFAST ENTREE'S

We do not offer Plated Breakfasts under 25 persons in attendance

Please note there is a \$10 per person plate up fee for Creekside and the Sunset Pavilion

Brasstown French Toast

*We start with our own French Bread, hand dip and sautéed Golden Brown,
Garnished with Toasted Sliced Almonds
Crisp Applewood Smoked Bacon
Golden Maple Syrup
Chilled Orange Juice
Freshly Brewed Coffees*

\$20

Mountain Morning

*Farm Fresh Scrambled Eggs with Tomato,
Chives and Cheddar Cheese
Crisp Applewood Smoked Bacon
Country Fried Potatoes
Southern Style Buttermilk Biscuits
Chilled Orange Juice
Freshly Brewed Coffees*

\$23

Steak & Eggs

*Thin Cut Steak
Farm Fresh Scrambled Eggs
Country Fried Potatoes
Southern Style Buttermilk Biscuits
Chilled Orange Juice
Freshly Brewed Coffees*

\$29

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BREAKFAST BUFFETS

We do not offer Buffets under 25 persons in attendance

Please note that to add the Omelet or Waffle Station there will be a \$100 Attendant Fee

Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery

Blackbear Creek

*Assorted Breakfast Bakeries
Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon
Breakfast Sausage
Country Fried Potatoes
Southern-Style Buttery Grits
Buttermilk Biscuits with Country Gravy
Seasonal Fresh Fruit
Fruit Preserves and Butter
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas*

\$29

Add a "Made to order" Omelet Station for \$7 per person

Hiawasse Trail

*Assorted Breakfast Bakeries
Seasonal Fresh Fruit
Scrambled Eggs with Grated Cheddar Cheese
Texas French Toast with Warm Maple Syrup
Crisp Applewood Smoked Bacon
Breakfast Sausage
Cheesy Grits
Buttermilk Biscuits with Country Gravy
"Made to order" Omelet Station
Fruit Preserves and Butter
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas*

\$35

Add a Belgian Waffle Station for \$7 per person

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The Brasstown Brunch

*Seasonal Fresh Fruit
Pastries, Muffins and Croissants
Arugula Salad with Candied Pecans and Goat Cheese
White Wine - Shallot, Raspberry and Balsamic Dressings
Vine Ripened Tomatoes, Basil and Fresh Buffalo Mozzarella
House Smoked Salmon with Classical Condiments
Imported and Domestic Cheese Display with Gourmet Crackers
Scrambled Eggs with Roma Tomatoes and Chives
Applewood Smoked Bacon and Country Sausage
Display of Assorted Desserts
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas*

Includes the Omelet Station

Omelets prepared to order with a variety of fresh fillings: Baby Spinach, Sautéed Mushrooms, Tomato, Imported Cheeses, Smoked Ham, Onion, Sweet Peppers and Scallions

\$41

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Lunch Selections

LIGHT LUNCH PLATES

*We do not offer Plated Lunches under 25 persons in attendance
We will complete your meal with Brasstown Valley Bread & Beverage Service
*Please note there is a \$10 per person plate up fee for the Creekside Pavilion**

Grilled Chicken Caesar Salad

*Grilled Seasoned Breast of Chicken, served over Crisp Romaine
Lettuce, House made Croutons, Grated Parmesan
Cheese and served with our own House Caesar Dressing*

\$23

Georgia Pecan Chicken Salad

*White Meat Chicken Salad and Fresh Seasonal Fruits served
on Green Leaf Lettuce, topped with Roasted Georgia Pecans*

\$23

Cobb Salad

*Mixed Greens with diced Tomatoes, Avocado, Crispy Bacon, Grilled Chicken
Strips, Bleu Cheese, sliced Black Olives and hard-boiled Egg
served with two Choices of Dressing*

\$25

Brasstown Chef Salad

*Crisp Greens topped with thin strips of Roasted Turkey, Tender Roast Beef, Deli
Ham and Cheddar cheese
Tomato, Cucumber and Housemade Croutons*

\$25

Dessert Selections (Choose One)

*Georgia Pecan Pie
Chocolate Madness Cake
Key Lime Pie*

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LUNCHES ON THE GO...

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

Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery

Travelers Lunch Box

Make one selection from the Choices of:

- *Ham & Cheddar*
- *Roast Beef & Provolone*
- *Turkey & Swiss*

*On a Bakery Fresh Kaiser Roll with Lettuce,
Tomato and Sliced Onion*

*Whole Fresh Seasonal Fruit, Sweet and Tangy Coleslaw, Potato Chips Cookie
and Condiments*

Soft Drink or Bottled Water

\$22

Wrap Lunch Box

Make one selection from the Choices of:

- *Marinated Grilled Chicken Breast Strips with Pesto Aioli*
- *Turkey and Applewood Bacon with Jalapeno Mayonnaise*
- *Veggie Hummus Wrap with Cucumbers and Sprouts*
- *Cappicola, Pepperoni and 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, Cookie and Condiments.

Soft Drink or Bottled Water

\$25

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LUNCHEON PLATES

*All Luncheon Entrees are served with House Salad, Dessert,
Chef's choice of Starch and Vegetable.*

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

We do not offer Plated Lunches under 25 persons in attendance

Please note there is a \$10 per person plate up fee for the Creekside Pavilion

Brasstown Chicken Picatta

Pan Seared Boneless Breast of Chicken Caper Butter Sauce and Parsley

\$29

Seared Salmon with Peach Pico de Gallo

Atlantic Salmon and Georgia Peaches

\$30

Blackened Shrimp Farfalle

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

\$31

Flank Steak with Roasted Red Pepper Chimichurri

Grilled USDA Choice marinated Beef

\$33

Dessert Selections (choose one)

Fresh Fruit Cup

Chocolate Madness Cake

Georgia Pecan Pie

Key Lime Pie

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LUNCHEON BUFFETS

We do not offer Buffets under 25 persons in attendance

Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery

Mining Gap Buffet

*Tomato and Smoked Gouda Bisque
Garden Fresh Tossed Salad
Baked Maple Glazed Ham
Citrus Marinated and Roasted Chicken
Pan Roasted Button Mushrooms
Mashed Redskin Potatoes
Broccoli with Roasted Pecans
Our Famous Bread Pudding with Bourbon Sauce*
\$32

Appalachian Buffet

*Southern Style Potato Salad
Sweet and Tangy Cole Slaw
Barbecued Pork Ribs
Marinated Grilled Chicken
Molasses Baked Beans
Buttery Corn "off the cob"
Vanilla Maple Butter Mashed Sweet Potatoes
Southern Style Green Beans with Tomatoes and Onions
Cornbread Muffins
Peach-Pecan Crunch*
\$35

Salad and Baked Potato Bar

*Garden Fresh Tossed Salad with Dressings
Seasonal Fruit Salad
Idaho Russet Baked Potatoes
Condiments include: Butter, Sour Cream, Chili, Shredded Cheddar Cheese,
Jalapenos, Bacon Bits, Scallions, Sliced Mushrooms
Homemade Seasonal Fruit Cobbler*
\$28

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



LUNCHEON BUFFETS (Continued)

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 Italian Salami
Swiss and American Cheeses, Kaiser and Sandwich Breads
Kettle Fried Potato Chips
Homemade Fudge Brownies and Blondies*

\$29

Sandwich Wrap Buffet

*Garden Fresh Tossed Salad
Pasta Salad
Marinated Grilled Chicken Breast Strips with Pesto Aioli
Turkey and Applewood Bacon with Jalapeno Mayonnaise
Veggie Hummus Wrap with Cucumbers and Sprouts
Capicola, Pepperoni and Salami with Vegetable Cream Cheese Spread
All wrapped in a Tortilla with Lettuce & Tomatoes
Myer Lemon Bars*

\$31

Light Lunch Soup and Salad Bar

*Tomato and Basil Bisque
Garden Fresh Tossed Salad
Smoked Turkey strips, House Smoked Salmon
Dried Cranberries, Sunflower Seeds, Garbanzo Beans, Broccoli, Olives,
Shredded Parmesan and Cheddar cheeses, Crumbled Feta and Blue Cheeses
with a variety of Dressings
Fruit Cocktail*

\$29

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LUNCHEON BUFFETS (Continued)

High-Country Cobb Salad Buffet

Soup Du Jour

Chopped Romaine Lettuce

Diced Grilled Chicken and Roast Beef

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

Peppers, Chopped Egg, and Bacon

Cheddar, Crumbled Bleu and Feta Cheeses

Buttermilk Ranch, Bleu Cheese and Balsamic Dressings

Pecan Dessert Bars

\$29

Taco Cantina

Marinated Beef Carne Asada, Shredded Chicken and Black Bean Sofrito

Pico De Gallo, Guacamole, and Roasted Tomato Salsa

Shredded Lettuce and Ancho Chili Slaw

Cheddar and Pepper Jack Cheeses

Warm Flour and Corn Tortillas

Tortilla Chips

Key Lime Pie

\$31

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Vegetarian Selections

Lunch

We do not offer Plated Lunches under 25 persons in attendance

Vegetable and Tofu Fajitas \$24

*Medley of seasoned and grilled Vegetables and Tofu.
Served with Flour Tortillas.*

Flatbread Pizzetta \$22

*Oven Baked Flatbread topped with Tomatoes,
Baby Spinach and melted Mozzarella Cheese.*

Dinner

We do not offer Plated Dinners under 25 persons in attendance

Quinoa Vegetable Stir Fry \$30

*Organic Quinoa Grains sautéed with Fresh Vegetables and House Made
Sweet Garlic Sauce*

Pasta Boursin \$34

*Penne Pasta tossed with Boursin Cheese, Seasonal Vegetables and
Sautéed Tofu.*

Stuffed Portabella \$36

*Blue Cheese and Almonds paired with Portabella Mushroom.
Accompanied with Seasonal Vegetables and Garlic Yukon Mashed
Potatoes.*

***Vegetarian selections are served with a house salad and the dessert
selection of the event.***

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prices listed on our menus.***



Beverage Selections

Beverage Service

All Beverage functions must be arranged through the Conference Services office. As a licensee, Brasstown Valley Resort is responsible for abiding by the regulations enforced by the State of Georgia regarding the sales of alcohol.

NO ALCOHOLIC BEVERAGES ARE PERMITTED ON PREMISES FROM OUTSIDE SOURCES.

Open Bar Packages Include

*Resort Brand, Premium, Extra Premium or Diamond Brand Liquors
House Wine Selections
Imported & Domestic Beers
Bottled Waters & Assorted Sodas
Priced per person*

<i>One Hour</i>	<i>Resort /\$33 Premium /\$36 Extra Premium/\$40 Diamond/\$46</i>
<i>Two Hour</i>	<i>Resort /\$44 Premium /\$50 Extra Premium /\$55 Diamond/\$61</i>
<i>Three Hour</i>	<i>Resort /\$55 Premium /\$65 Extra Premium /\$75 Diamond/\$86</i>
<i>Four Hour</i>	<i>Resort/\$66 Premium/\$70 Extra Premium/\$80 Diamond/\$91</i>

Sponsored Bar Prices

*House Wines \$11.25 (by the glass)
Resort Brand \$11.00
Premium Brands \$12.00
Extra Premium Brands \$14.50
Diamond Brands \$20.00
Domestic Beers \$6.75
Imported Beers \$7.25
Cordials \$12.00*

Cash Bar Prices (non-sponsored)

*House Wines \$11.75 (by the glass)
Resort Brand \$11.50
Premium Brands \$12.50
Extra Premium Brands \$15.00
Diamond Brands \$21.00
Domestic Beers \$7.25
Imported Beers \$7.75
Cordials \$12.50*

*A Bartender fee of \$100 per bar shall apply. There is a \$300++ minimum and hour for a banquet bar
Our Cash Bar Prices Include 7% Georgia State Sales Tax*

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Brand Selections

Resort Brands

*Smirnoff Vodka
Bombay Gin
Bacardi Silver Rum
José Cuervo Tequila
Jim Beam Bourbon
Famous Grouse Scotch
Canadian Club Whiskey*

Premium Brands

*Titos Vodka
Tanqueray Gin
Captain Morgan Rum
José Cuervo 1800 Tequila
Jack Daniels Bourbon
Johnny Walker Red Scotch
Wild Turkey Whiskey*

Extra Premium Brands

*Ketel One Vodka
Bombay Sapphire Gin
Bacardi O Rum
Tres Agaves Reposado Tequila
Makers Mark Bourbon
Johnny Walker Black Scotch
Crown Royal Whiskey*

Cordials

*Amaretto Disarrono
Baileys Irish Cream
Sambucca Romana
Frangelico Liqueur
Grand Mariner Liqueur
Kahula Liqueur*

Domestic Beer

*Bud Light
Michelob Ultra*

Imported Beer

*Stella Artois
Amstel Light*

House Wine

*Chardonnay
Pinot Grigio
Pinot Noir
Cabernet Sauvignon*

A Bartender fee of \$100 per bar shall apply. There is a \$300++ minimum and hour for a banquet bar

Ask for our Diamond Brand Selections

A customary 25% service charge and 7% Georgia state sales tax will apply to our Sponsored Bar prices listed on our menus.

Our Cash Bar prices include Service Charge and Georgia state sales tax.

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



Reception Selections

Build your own "Walk Around" Dinner Buffet, Heavy Reception or enhance your Pre-Dinner Reception and Cocktail Hour.

We do not offer Reception Stations under 25 persons in attendance

Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery

Minimum of Three Reception Stations per event

All prices are reflective of 1 hour of Food Service

Reception Stations

Appalachian Garden

Gourmet Assortment of Artisan Lettuces including Arugula, Spinach, Baby Romaine, and Spring Leaf

Georgia Pecans, Red Grapes and Sunflower Seeds

Goat Cheese, Crumbled Bleu Cheese, and Smoked Gouda

Cucumbers and Cherry Tomatoes

Roasted Shallot, Buttermilk/Herb Ranch and Balsamic Dressings

\$21

High-country Cobb Salad Station

Chopped Romaine Lettuce

Roma Tomatoes, Puffed Garbanzo Beans, Roasted Corn and Black Olives

Smoked Salmon, Chopped Egg, and Bacon

Hoop Cheddar, Crumbled Bleu and Goat Cheeses

Buttermilk Ranch, Bleu Cheese and Roasted Shallot Dressings

\$22

Shrimp & Grits Station

Locally Milled Cheese Grits and Tender Shrimp Sautéed in Trinity and Tomatoes.

Served with array of toppings including Andouille Sausage, Bacon, Sweet Peppers and

Cheddar Cheese

\$26

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Reception Stations – (continued)

Taco Station

*Marinated Beef Carne Asada, Shredded Chicken and Black Bean Sofrito
Pico De Gallo, Guacamole, and Roasted Tomato Salsa
Shredded Lettuce and Ancho Chili Slaw
Cheddar and Pepper Jack Cheeses
Warm Flour and Corn Tortillas*

\$26

Beans and Rice Martini Bar

*Steamed Rice and Black Beans Sofrito
Mojo Marinated Chopped Chicken and Slow Roasted Cuban Pork
Mango Salsa, Scallions, Pico De Gallo and Jalapenos
Shredded Cheddar and Pepper Jack Cheeses*

\$22

Mediterranean Station

*Marinated Olives, Artichokes, Pickled Vegetables, Chopped Lettuce,
Vinaigrette, Seasonal Cheeses, Roasted Red Peppers,
Oved Dried Tomatoes and Cured Meats*

\$20

Slider Station

*Mini Gourmet Beef and Chicken Patties with Roma Tomatoes,
Lettuce, Deli Pickle Chips, Rosemary Aioli, Whole Grain Mustard, Tomato Ketchup,
Swiss and Cheddar Cheeses*

\$21

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Reception Stations – (continued)

Chef Stations

Gourmet Mac n' Cheese Station

(Gluten Free Pasta Available for additional \$3)

*Vermont White Cheddar Cheese Sauce and Corkscrew Pasta with selections of Crab, Blackened Chicken, Bacon, and Mushrooms
Blue Cheese, Smoked Gouda, Truffle Oil and Cracked Pepper
Green Scallions and Fried Onions*

\$27

Pasta Station

(Gluten Free Pasta Available for additional \$3)

Choose Two Pasta Types:

- *Penne ~ Farfalle (Bow-Tie)~ Cheese Tortellini
Tri-colored Rotini ~ Potato Gnocchi*

Choose Two Sauce Types:

- *Marinara ~ Alfredo ~Pesto Cream ~ Vodka Cream
Bolognaise ~ Cajun Butter Sauce*

\$27

Pastry Chef's Dessert Table

*Vanilla Ice Cream with Assorted Toppings,
Georgia Pecan Pie, Chocolate Torte, New York Cheesecake,
Key Lime Pie and Chocolate Dipped Strawberries*

\$27

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



Reception Stations – (continued)

Carving Stations

*We do not offer Carving Stations under 25 persons in attendance
(\$100 Attendant Fee required per station)*

Pepper Dusted Whole Strip Loin of Beef
Sauce Béarnaise, Horseradish Cream, Baked Rolls
\$475

(Serves Approximately 30 persons)

Whole Roasted Breast of Turkey
Thyme Infused with Cranberry Relish and Baked Rolls
\$275 Each

(Serves Approximately 30 persons)

Maple Glazed Country Ham
Stone Ground Mustard Sauce, Supper Biscuits
\$325 each

(Serves Approximately 60 persons)

Oven Roasted Pork Loin
Bacon Wrapped and Herb Infused Roast with Plum wine Reduction, Baked Rolls
\$300 Each

(Serves Approximately 40 persons)

Garlic and Rosemary Crusted Prime Rib of Beef
Au Jus, Horseradish Sauce and Rolls
\$575

(Serves Approximately 30 Persons)

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



HORS D'OEUVRES

Displayed HORS D'OEUVRES

Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery

Fresh Vegetable Crudités with Dips
\$9/per person

International Cheese Board
\$10/per person

Seasonal Fruit Platter
\$9/per person

Cured Meat Display of Cappicola, Prosciutto and Salami
Marinated Kalamata Olives
\$12/per person

Iced Jumbo Shrimp with Cocktail Sauce
\$375/per 100

Swedish Meatballs
\$225/per 100

Buffalo Style Chicken Wings with Bleu Cheese Dip
\$275/per 100

Whole Baked Brie en Croute garnished with Fruit and Raspberry Compote
\$175
(Serves Approximately 40 Persons)

Side of House Smoked Salmon
Red Onions, Capers, Chopped Egg and Crackers
\$225
(Serves Approximately 30 Persons)

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



HORS D'OEUVRES – Continued

Chicken Sate with Teriyaki Pineapple Glaze
\$275/ per 100

Pulled Pork Crostini
\$225/ per 100

Assorted Petite Quiche
\$225/ per 100

Chinese Spring Rolls with Sweet Chili Sauce
\$225/ per 100

BBQ Meatballs
\$225/ per 100

Scallops Wrapped in Bacon
\$375/ Per 100

Coconut Shrimp with Raspberry-Chili Sauce
\$375/ Per 100

Deviled Eggs with Candied Bacon
\$225/ Per 100

Spanakopita
\$225/ Per 100

Caprese Kabobs
\$275/ Per 100

Brasstown Signature Bruschetta
\$225/ Per 100

“Chip and Dip”

French Onion Dip with Kettle Chips
\$30/per Quart

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.

HORS D'OEUVRES - Continued

Hot Artichoke Dip with Corn Tortilla Chips
\$34/per Quart

Spicy Salsa with Corn Tortilla Chips
\$27/per Quart

Homemade Guacamole with Corn Tortilla Chips
\$37/per Quart

Southwest Con Queso Dip with Corn Tortilla Chips
\$34/per Quart

Hot Spinach and Bacon Dip with Corn Tortilla Chips
\$37/per Quart

Spiced Hummus with Garlic Pita Chips
\$32/per Quart

Light Sacks

Mixed Cocktail Nuts
\$27/per Pound

Potato Chips
\$17/per Pound

Tortilla Chips
\$17/per Pound

Salted Pretzels
\$17/per Pound

Trail Mix
\$22/per Pound

Goldfish
\$17/per Pound

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



DINNER SELECTIONS

DINNER PLATES

*We do not offer Plated Dinners under 25 persons in attendance
All Dinner Entrees are served with House Salad, Dessert,
Chef's choice of Starch and Vegetable accompaniments
We will complete your meal with Brasstown Valley Bread and Beverage Service.
*Please note there is a \$10 per person plate up fee for the Creekside Pavilion**

Pecan Dusted Breast of Chicken

*Boneless Chicken Breast coated with a mixture of Herbed Crushed
Georgia Pecans and finished with Peach Chutney*

\$37

Crab Crusted Breast of Chicken

*Boneless Chicken Breast topped with Crabmeat and Smoked Gouda
Roasted Red Pepper Coulis*

\$39

Lemon Pepper Trout with Chimichurri

*North Georgia Rainbow Trout lightly dredged with Lemon Pepper and
finished with Chimichurri Sauce*

\$40

Bourbon and Chipotle Glazed Salmon

Stone Ground Mustard Chimichurri

\$40

Roasted Pork Loin

Boneless Pork Loin with Blueberry Balsamic Compote

\$36

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.

DINNER PLATES Continued

Roasted Striploin of Beef

*USDA Choice Strip Loin roasted with Herbs and Garlic
Served with a Mushroom Sauce*

\$48

Charbroiled Filet Mignon

*USDA Choice Filet charbroiled; served with Cabernet Glace
Market Price*

Dessert Selections (choose one)

New York-style Cheesecake

Chocolate Cake

Georgia Pecan Pie

Key Lime Pie

Upgrade to our Arugula and Goat Cheese

or

Pinegrove Caesar Salad

\$5 per person additional.

Upgrade the house salad to our Soup du Jour

\$5 per person additional.

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.



PLATED DINNER COMBINATIONS

*We do not offer Plated Dinners under 25 persons in attendance
All Dinner Combinations are served with House Salad, Dessert,
Chef's choice of Starch and Vegetable accompaniments
We will complete your meal with Brasstown Valley Bread and Beverage Service.
*Please note there is a \$10 per person plate up fee for the Creekside Pavilion**

Breast of Chicken and Shrimp

*Boneless Breast of Chicken with Orange Butter Sauce
Jumbo Shrimp sautéed in Garlic Butter and White Wine*

\$48

Caramelized Strip Steak with Salmon

*Coffee Dusted New York Strip Steak
Fresh Salmon with Piquillo Pepper and Lime Chimichurri*

\$54

Filet Mignon and Diver Scallops

*USDA Choice Filet of Beef served with Shiitake Demi-Glace
Seared Jumbo Scallops and Candied Lemon Cream*

Market Price

Filet Mignon with Broiled Lobster Tail

*USDA Choice Filet of Beef charbroiled; served with Cabernet Glace.
Broiled cold water Lobster Tail served with Lemon Butter.*

Market Price

Dessert Selections (choose one)

*Turtle Cheesecake – Chocolate Cake
Pecan Pie – Key Lime Pie*

Upgrade to our Pinegrove Caesar Salad or Spinach Salad with Hot Bacon Dressing for \$5 per person additional.

***Upgrade the house salad to our Soup du Jour
\$5 per person additional.***

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DINNER BUFFETS

*We do not offer Buffets under 25 persons in attendance
*Please note there will be a charge of 10% or a \$25 minimum for any cabin
delivery**

“Georgia Mountain Goldrush”

*Southern Potato Salad
Broccoli and Cheddar Salad
Barbequed Pork Ribs
Blackened Salmon with Lemon Dill Butter
Southern Fried Chicken
Buttered Corn “off the cob”
Medley of Fresh Seasonal Vegetables
Choice of Dessert*

\$54

“Tuscan Supper”

*(Includes Carving Fee)
Salad of Romaine and Radicchio
Shaved Asiago, Red Onion and Balsamic Vinaigrette
Antipasto Salad ~ Tomatoes, Cucumbers, Artichoke Hearts, Provolone and
Sweet Peppers
Marinated Flank Steak “Bistecca” ~ Chef Carved
Tuscan Chicken Breast ~ with Roasted Red Peppers Ragout and Artichoke
Hearts
Cavatappi Pasta with Ricotta and Roma Tomato Sauce
Roasted Rosemary and Garlic Potatoes
Italian Green Beans with Sun Dried Tomatoes
Garlic Bread
Choice of Dessert*

\$54

***A customary 25% service charge and 7% Georgia state sales tax will apply to prices
listed on our menus.***

Dinner Buffets- (continued)

“Trackrock Buffet”

(Includes Carving Fee)

Garden Fresh Tossed Salad

Cucumber, Tomato, Onion Salad

Roasted Salmon with Lemon Beurre Blanc

Chef Carved Sea Salt & Cracked Pepper Roasted Striploin

Grilled Breast of Chicken with a Roasted Heirloom Tomato Marmalade

Mashed Yukon Potatoes

Marinated and Sauteed Vegetables

Choice of Dessert

\$56

“Bayou Seafood Buffet”

Iceberg Salad with Roma Tomatoes, Bacon and Bleu Cheese

Garden Fresh Tossed Salad

Cajun Rubbed Ribs

Low Country Boil ~ Shrimp, New Potatoes, Corn on the Cob and Andouille Sausage

Grilled Chicken with Creole Sauce

Blackened Salmon with Tasso Cream

Fresh Vegetable Medley

Choice of Dessert

\$56

“Blue Ridge Prime Rib Buffet”

(Includes Carving Fee)

Spinach Salad with Mushrooms, Eggs, Shaved Red Onions and Hot Bacon Dressing

Classic Caesar Salad

Chef Carved Garlic and Herb Crusted Roasted Prime Rib au Jus with Horseradish Cream

Slow Roasted Pork Loin with Honey Bourbon Sauce

Chicken Oreganata

Fresh Medley of Seasonal Vegetables with Butter and light Seasoning

Scalloped Red Bliss Potatoes

Choice of Dessert

\$64

A customary 25% service charge and 7% Georgia state sales tax will apply to prices listed on our menus.

Dinner Buffets- (continued)

“Hog Creek BBQ”

Creamy Potato Salad
Sweet and Tangy Cider Slaw
Barbequed Pulled Pork with Side Sauces
Local Bratwurst
Barbequed Chicken
Warm Cornmeal Dusted Buns
Molasses Baked Beans
Mashed Sweet Potatoes with Vanilla Cinnamon Butter
Choice of Dessert
\$47

Dessert Selections (choose one)

Southern Bread Pudding with Bourbon Sauce
Seasonal Fruit Crisp
New York-style Cheesecake
Chocolate Cake
Georgia Pecan Pie
Key Lime Pie

“Around the Campfire”

Creamy Cole Slaw
Grilled Hot Dogs and Chili
Juicy Hamburgers
Grilled Breast of Chicken
Baked Beans
Lettuce, Tomato, Onions, Pickles and Condiments
Sliced Cheeses and Buns
Kettle Chips
Chocolate Brownies
\$39

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