



Brasstown Valley
RESORT & SPA



Georgia's Mountain Resort



Wedding Packet Table of Contents

<i>Wedding Venues.....</i>	<i>pages 3-6</i>
<i>Resort Lodge & Cottages.....</i>	<i>pages 7-8</i>
<i>Wedding Packages.....</i>	<i>pages 10-14</i>
<i>Catering Menus.....</i>	<i>pages 15-34</i>
<i>Banquet Facility Rental Fees.....</i>	<i>page 35</i>
<i>Food & Beverage Minimums.....</i>	<i>page 36</i>
<i>Preferred Vendor List.....</i>	<i>page 37</i>
<i>Frequently Asked Questions.....</i>	<i>pages 38-40</i>

The Waterfall Lawn



Photo courtesy of Hawkins Studio

For an outside Wedding Ceremony, the Waterfall Lawn is the picture of perfection. The Mountainous views and surrounding manmade waterfalls make for a gorgeous backdrop for your special day. The Waterfall Lawn can accommodate up to 250-seated guests for a wedding ceremony.



Photo courtesy of Melissa Prosser Photography



Photo courtesy of Hawkins Studio



Grand Ballroom



The Grand Ballroom is the picture of elegance and refinement. The 14 ft. ceilings, along with the chandeliers, add to the formal elegance of this room. The Ballroom is perfect for a formal wedding celebration. The Ballroom can accommodate a dance floor, staging and 300 guests for a seated dinner.



Creekside Pavilion



The Creekside Pavilion is nestled in the woods directly behind the Lodge. Here you will find romance and tranquility, the perfect setting for a Rehearsal dinner, Wedding Ceremony or Reception. This outdoor pavilion is truly in our woods and overlooks a bubbling stream. The stacked rock fireplace, cedar wood walls, and sliding-glass doors truly evokes a feeling of being part of the natural surroundings. The Creekside Pavilion can accommodate up to 90-seated guests with a dance floor for a Reception, and 150- seated guests for a Wedding Ceremony.



Springfield Photography



Springfield Photography



Sunset Pavilion



The Sunset Pavilion is an open-air pavilion overlooking the beautiful Georgia Mountains. Located off the 18th Fairway, the Sunset Pavilion is our most popular setting for Outdoor Wedding Receptions and Rehearsal dinners. The large rock stack fireplace & stunning sunsets over the mountains to the West create a Rustic Elegance that's truly unforgettable. The Sunset Pavilion can accommodate up to 250- seated guests for a Reception, and 300- seated guests for a Wedding Ceremony.



The Lodge

Our mountain lodge offers the convenience of guest rooms under the same roof as our restaurants, Grand Ballroom, Fitness center, Pro Shop and Conference Center. There are 102 charming guestrooms in our lodge. Many guest rooms offer balconies, gas log fireplaces, and either wooded, mountain or valley views. 5 one-bedroom suites are also located in the lodge.



To book accommodations for your guests, simply let us know how many rooms you'll need for each night of your stay, and one of our Sales Managers will contact you with a quote on the rate and availability.

The Cottages

Just beyond the lodge are eight secluded four-bedroom cottages, each reflecting a different mountaineering motif. The cottages are in the woods, with ample parking at each. They all have large covered wooden decks, and many offer wood burning fireplaces. A variety of layouts exist, but each cottage has a common area that offers a large wood burning fireplace, a full kitchen, a furnished living room, half-bath, and a dining room table. The guest rooms are similar in size, furnishings and amenities to those in the lodge.



Catering Menus

Wedding Packages

**Our Wedding Packages are offered as a convenient alternative to our a la carte selections. Although price-effectively packaged, our Wedding Package offerings are optional.*

All Wedding Events at Brasstown Valley Resort & Spa Include the following:

- *Deluxe Wedding Night Accommodations for Bride & Groom*
- *Wedding Ceremony Coordinator*
- *Ceremony Rehearsal for the Wedding Party*
- *Up to 200 White-Wooden folding chairs arranged for Wedding Ceremony*
- *Specialty linens, Chinaware, Glassware, Tables & Chairs*
- *Elegant Buffet Displays*
- *Tables for Cake, DJ, Guest Book, and Gifts, skirted and clothed*
- *In-house selection of Centerpiece Items & Votive Candles*
- *Table numbers with silver stands*
- *Menu Tasting*

In addition to the above, our Wedding Package Offerings also include:

- *Chair Covers with Sash & Napkin Color of your choice*
- *Complimentary Cake-Cutting, Bartender Service & Chef Attendant Fees*

Owassa Wedding Package (5 hour Event)

*Your reception and dinner selections will be chosen from the menus on the following pages listed below.
Complimentary Cake Cutting, Bartender Service & Chef Attendant fees are included.
(Facility Rental Fees are not included)*

Cocktail Reception

*Features a 1-hour Open Bar (Premium Brands)
& Your selection of Four butler passed Hors d' Oeuvres (selections on page 19)*

Three Course Dinner

Choice of House or Spinach Salad

Plated Combination Entrée (selections on page 24)

Dessert or Fruit cup

****(Upgrade to a Four Course Gourmet Plated Dinner for an additional \$8/pp -selections on pages 25-27)***

Beverage Service

Coffee & Tea Service

*Four-Hour Open Bar Service to Include:
Selection of Premium Brand Liquors
House Wine Selections
Imported and Domestic Beers
Assorted soft drinks, juices & bottled waters*

**Total Open bar of 5-hours*

House Wine Service with Dinner

Champagne Toast

Chair Covers with Sash & Napkin color of your choice

\$110.00 per person plus tax and service charge

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus*

Enotah Wedding Package (5 hour Event)

*Your reception and dinner selections will be chosen from the menus on the following pages listed below.
Complimentary Cake Cutting, Bartender Service & Chef Attendant fees are included.
(Facility Rental Fees are not included)*

Cocktail Reception

*Features a 1-hour Open Bar (Premium Brands)
& Your selection of Four butler passed Hors d' Oeuvres (selections on page 19)*

Reception Buffet

Choice of 3-Reception Stations (selections on pages 15 & 16)

Carving Stations

Choice of 2-Carving Stations (selections on page 17)

Beverage Service

Coffee & tea service

*Four-Hour Open Bar Service to Include:
Selection of Premium Brand Liquors
House Wine Selections
Imported and Domestic Beers
Assorted soft drinks, juices & bottled waters*

**Total Open bar of 5-hours*

House Wine Service with Dinner

Champagne Toast

Chair Covers with Sash & Napkin color of your choice

\$110.00 per person plus tax and service charge

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus*

Qualla Wedding Package (5 hour Event)

*Your reception and dinner selections will be chosen from the menus on the following pages listed below.
Complimentary Cake Cutting, Bartender Service & Chef Attendant fees are included.
(Facility Rental Fees are not included)*

Cocktail Reception

*Features a 1-hour Open Bar (Premium Brands)
& Your selection of Four butler passed Hors d' Oeuvres (selections on page 19)*

Dinner Buffet

Choice of Any Dinner Buffet (Selections on pages 29-31)

Beverage Service

Coffee & tea service

*Four-Hour Open Bar Service to Include:
Selection of Premium Brand Liquors
House Wine Selections
Imported and Domestic Beers
Assorted soft drinks, juices & bottled waters*

**Total Open bar of 5-hours*

House Wine Service with Dinner

Champagne Toast

Chair Covers with Sash & Napkin color of your choice

\$105.00 per person plus tax and service charge

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus*

Saluda Wedding Package (5 hour Event)

*Your reception and dinner selections will be chosen from the menus on the following pages listed below.
Complimentary Cake Cutting, Bartender Service & Chef Attendant fees are included.
(Facility Rental Fees are not included)*

One-hour Hors d' Oeuvres Reception

*Your selection of Four butler passed Hors d' Oeuvres (selections on page 19)
& Your choice of a lemonade or non-alcoholic punch fountain*

Dinner Buffet

Choice of Any Dinner Buffet (Selections on pages 28-30)

Beverage Service

Coffee & tea service

Three-Hour Soda and Premium juice bar

Sparkling Cider Toast

Chair Covers with Sash & Napkin color of your choice

\$85.00 per person plus tax and service charge

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus*

Catering Menus

*A la Carte
Reception Selections*

Reception Stations

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

**Minimum of Two Stations per event*
All prices are reflective of 1 hour of Food Service*

Asian Lettuce Wrap Station

Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots, Bean Sprouts, Marinated Cucumber, Roasted Peanuts with Ginger Soy Dipping Sauce and Spicy Peanut Sauce
\$15 /person

California Cobb Salad Station

Crisp Iceberg and Romaine Lettuce, Avocado, Grilled Chicken, Diced Tomatoes, Crisp Bacon, Blue Cheese Crumbles, Hard Boiled Eggs, Vermont Cheddar Cheese, Red Onions, Black Olives with Blue Cheese and Ranch Dressing
\$15/person

Gourmet Greens

Grilled Marinated Italian Vegetables, Fire Roasted Peppers and Goat Cheese Hearts of Romaine, Fresh Spinach, and Baby Mixed Greens with Chefs Choice of Accompaniments and House Made Dressings
\$15/person

Pasta Station

Spinach and Cheese Tortellini Tossed with Roasted Chicken, Pine Nuts, Sun Dried Tomatoes and Garlic Alfredo Sauce

*Penne Pasta Tossed with Mushrooms, Artichokes
Roasted Peppers, Asparagus and Fresh Oregano Marinara*

*Served with Roasted Garlic Focaccia Bread and Grated Parmesan Cheese
(\$75 Attendant Fee Required)*

\$15/person

A customary 21% taxable service charge and 7% Georgia state sales tax will apply to all prices listed on our menus.

Reception Stations (Continued)

Potato Martini Bar

*Garlic Whipped Yukon Potatoes and Mashed Honey Sweet Potatoes
Served in a Martini Glass with Toppings of Sautéed Mushrooms, Crisp Pancetta,
Shredded Vermont Cheddar, Sour Cream, Crisp Fried Onions, Tomato Bruschetta and Sautéed Leeks*
\$15/person

Viennese Dessert Table

*Bananas Foster Flambé Prepared To Order with Vanilla Ice Cream,
Georgia Pecan Pie, Chocolate Sacher Torte, New York Cheesecake, Key Lime Pie,
Chocolate Truffles and Chocolate Dipped Strawberries
(\$75 Attendant Fee Required)*

\$15/person

Coffee Art

*Selection of Imported Teas and Flavored Coffees
Crystal Sugar, Cinnamon Sticks, Shaved Chocolate, Candied Orange,
Whipped Cream, Acacia Honey and Lemon.*

\$9/person

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Carving Stations

(\$75 Chef Fee required per station)

Pepper Crusted Tenderloin of Beef

Sauce Béarnaise, Horseradish Cream, French Rolls

\$300 Each

(Serves Approximately 20 Persons)

Herb Roasted Breast of Turkey

Cranberry Relish and Peppercorn Aioli, French Rolls

\$160 Each

(Serves Approximately 20 Persons)

Charred Cracked Pepper Whole Side of Salmon

Garlic Aioli, Grilled Pineapple Salsa and Cuban Rolls

\$175 Each

(Serves Approximately 25 Persons)

Pineapple Glazed Country Ham

Stone Ground Mustard Sauce, French Rolls

\$160 Each

(Serves Approximately 40 Persons)

Steamship Round of Beef

Cabernet Au Jus, Horseradish Cream, French Rolls

\$525 Each

(Serves Approximately 100 Persons)

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Displayed Hors D'Oeuvres

Fresh Vegetable Crudités with Dips
\$5/per person

International Cheese Board
\$5/per person

Seasonal Fruit Platter with Fruit Yogurt Dip
\$4/per person

Whole Baked Brie en Croute garnished with Fruit
\$120
(Serves Approximately 40 Persons)

Assorted Tea Sandwiches
\$200/per 100

Assorted Deluxe Canapés
\$250/per 100

Iced Jumbo Shrimp with Cocktail Sauce
\$275/per 100

Chicken Finger with Honey Mustard Sauce
\$175/per 100

Buffalo Style Chicken Wings with Bleu Cheese Dip
\$150 /per 100

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Butler Passed Hors D'Oeuvres

Chicken Sate with Teriyaki Pineapple Glaze
\$200/per 100

Beef Brochettes with Cabernet Sauce
\$250/per 100

Assorted Petite Quiche
\$200/per 100

Stuffed Mushroom with Crabmeat
\$250/per 100

Grilled Beef Quesadilla
\$200/per 100

Sliced Sausage En Croute
\$200/per 100

Chinese Spring Rolls with Sweet and Sour
\$200/per 100

Meatballs in BBQ or Sweet & Sour Sauce
\$150/per 100

Scallops Wrapped in Bacon
\$300/per 100

Coconut Shrimp with Citrus Cream Sauce
\$300/per 100

Chicken Quesadillas with Salsa
\$200/per 100

Spanakopita
\$200/per100

Assorted Deluxe Canapés
\$250/per 100

Fresh Mellon wrapped with Prosciutto Ham
\$200/per 100

Brasstown Signature Bruschetta
\$225/per 100

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

“Chip and Dip” Hors D’Oeuvres

*French Onion Dip
\$18/per quart*

*Hot Artichoke Dip
\$30/per quart*

*Spicy Salsa
\$20/per quart*

*Homemade Guacamole
\$25/per quart*

*Southwest Con Queso Dip
\$30/per quart*

*Hot Spinach and Bacon Dip
\$25/per quart*

*Mixed Cocktail Nuts
\$16/per pound*

*Potato Chips
\$12/per pound*

*Tortilla Chips
\$12/per pound*

*Salted Pretzels
\$12/per pound*

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Catering Menus

*A la Carte
Dinner Selections*

Plated Dinner Entrees

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

Breast of Chicken Piccata

*Boneless Chicken Breast sautéed in Butter with minced Shallots and Garlic.
Served with a Capers Butter Sauce.
\$32*

Herb Crusted Breast of Chicken

*Boneless Chicken Breast coated with a mixture of Herbed Crushed Pecans.
Served with Pineapple Kiwi Salsa.
\$32*

Pecan Crusted Roast Trout

*North Georgia Farm-raised Rainbow Trout coated with
Herbed Crushed Pecans sautéed in Butter. Served with Pecan Beurre Blanc.
\$33*

Crab Stuffed Grouper

*Fresh Grouper Fillet stuffed with Crabmeat.
Served with a Lobster Butter Sauce.
\$35*

Roast Pork Loin Medallions

*Boneless Pork Loin roasted with Herbs and Seasonings.
Served with a Garlic Whipped Potatoes and topped with a Mushroom Ragout.
\$35*

***Upgrade to our Pinegrove Caesar Salad, \$2 per person additional.
Upgrade the house salad to our Soup du Jour, \$3 per person additional.***

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Plated Dinner Entrees (Continued)

Prime Rib of Beef Au Jus

USDA Choice Prime Rib roasted with Herbs and Seasoning.

Served with Au Jus and Horseradish Sauce.

\$38

Charbroiled Filet Mignon

USDA Choice Filet charbroiled; served with 3-Peppercorn Sauce.

\$41

***Upgrade to our Pinegrove Caesar Salad, \$2 per person additional.
Upgrade the house salad to our Soup du Jour, \$3 per person additional.***

Dessert Selections (choose one)

Southern Bread Pudding with Bourbon Sauce

New York-style Cheesecake

Chocolate Truffle Cake

Seasonal Fruit Cobbler

Georgia Pecan Pie

Key Lime Pie

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Plated Dinner Combinations

All Dinner Combinations are served with House Salad, Dessert, Chef's choice of Starch, and Vegetable accompaniments for your Entree Selection. We will complete your meal with Brasstown Valley Bread and Beverage Service.

Breast of Chicken and Shrimp

*Grilled Boneless Breast of Chicken served Red Pepper Coulis.
Gulf of Mexico Jumbo Shrimp sautéed in Garlic Butter and White Wine.*
\$41

Grilled Flat Iron Steak with Mahi Mahi

*Grilled Top Sirloin Steak seasoned with Fresh Herbs.
Fresh Mahi Mahi topped with Pineapple Fruit Salsa*
\$45

Filet Mignon and Salmon

*USDA Choice Filet of Beef served with Cabernet Demi Glace.
Atlantic Salmon Fillet charbroiled and served with Lime Beurre Blanc.*
\$49

Filet Mignon with Broiled Lobster Tail

*USDA Choice Filet of Beef charbroiled; served with Cabernet Demi Glace.
Broiled warm water Lobster Tail served with Lemon Butter.*
\$59

***Upgrade to our Pinegrove Caesar Salad, \$2 per person additional.
Upgrade the house salad to our Soup du Jour, \$3 per person additional.***

Dessert Selections (choose one)

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

A customary 21% taxable service charge and 7% Georgia state sales tax will apply to all prices listed on our menus.

Gourmet Plated Dinners

*Our Chef has created unique culinary delights to satisfy even the most sophisticated palate.
Wine Pairings are available to create a truly unique and memorable affair.*

Shrimp Cocktail

*Chilled Jumbo Shrimp Cocktail,
Served with a Tangy Lime Cocktail Sauce*

~

Caprese Salad

*Beefsteak Vine Ripened Tomato Stacked with Mozzarella Cheese,
Shaved Red Onion, Drizzled with Balsamic Glaze*

~

Tortilla Encrusted Grouper

*Encrusted Filet of Grouper with Crisp Corn Tortilla,
Accompanied with Basmati Rice and Saffron Cilantro Butter Sauce*

~

Chocolate Truffle Cake

*A Rich Slice of Chocolate Truffle Cake, Drizzled with
Grand Marnier Cream Anglaise and Garnished with Fresh Berries*

\$62 per person

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

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus*

Gourmet Plated Dinners (Continued)

Salmon Brasstown

*House Cured Salmon Fillet with Vodka and Fresh Dill,
Served with Capers, Bermuda Onion and Lavosh*

~

Poached Pear Salad

*Cinnamon and Cloves Poached Anjou Pears,
Tossed with Mesculin Mix, Blue Cheese and Champagne Vinaigrette*

~

Filet of Beef

*Apple Smoked Bacon Wrapped 8oz Beef Tenderloin,
Topped with Roasted Shallot and Rosemary Hotel Butter,
Served with Sweet and Yukon Gold Gratin*

~

Twin Mousse

*Black and White Chocolate Mousse, Raspberry Coulis,
Fresh Whipped Cream, Garnished with Pirouette Crisp*

\$68 per person

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

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus*

Gourmet Plated Dinners (Continued)

Beef Carpaccio

*Cracked Black Pepper Rubbed Beef Tenderloin Pan Seared served Medium Rare,
Topped with Gorgonzola Béchamel Garnish with French Banquette*

~

Brasstown Spinach Salad

*Baby Spinach Tossed with Vidalia Onion Vinaigrette
Topped with Pecan Goat Cheese Ball Warm Biscotti and Roasted Red Pepper*

~

Pan Seared Duck Breast

*Maple Leaf Wisconsin Duck Breast Thinly Sliced
Served with Mushroom Risotto and Cranberry Orange Glaze*

~

Dark Rum and Banana Bread Pudding

*Rum Braised Bananas, Our famous Bread Pudding,
Served with Caramel Bourbon Sauce and Fresh Berries*

\$65 per person

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

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus*

Dinner Buffets

(\$250 surcharge for groups fewer than 50)

“Georgia Mountain Goldrush”

*Southern Potato Salad
Tomato, Onion and Cucumber Salad with Rosemary Vinaigrette
BBQ Pork Ribs
Blackened Mountain Rainbow Trout
Southern Fried Chicken
Buttered Corn on the Cob
Medley of Fresh Seasonal Vegetables
Choice of Dessert
\$45*

“Taste of Italy”

*Caesar Salad Bar
Includes: Crisp Romaine Lettuce, Seasoned Croutons,
Shredded Parmesan and our own Caesar Dressing
Chicken Marsala
Homemade Vegetable Lasagna
Italian Sausage with Peppers and Onions
Fettuccine Alfredo
Green Beans Pancetta
Garlic Bread
Choice of Dessert
\$42*

Dessert Selections (choose one)

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

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

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Dinner Buffets (Continued)

(\$250 surcharge for groups fewer than 50)

“Mountain Valley”

*Garden Fresh Tossed Salad
Grilled Marinated Vegetables
Grilled Salmon with Lemon Beurre Blanc
Chef Carved London Broil of Roasted Beef Au Jus
Grilled Breast of Chicken with a Roasted Red Pepper Coulis
Oven Roasted Rosemary New Potatoes
Medley of Fresh Seasonal Vegetables
Choice of Dessert
\$47*

“Cajun Seafood Feast”

*Marinated Grilled Vegetable Salad with Balsamic Vinaigrette
Brasstown Cabbage Slaw
Chilled Cajun Style Peel & Eat Shrimp,
Oven Roasted Inside Round of Beef with Au Jus and Horseradish Cream Sauce
Catfish with Cajun Béarnaise Sauce
Blackened Chicken Breast with Tasso Ham Cream Sauce
Fresh Vegetable Medley
Dirty Rice
Choice of Dessert
\$46*

Dessert Selections (choose one)

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

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

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Dinner Buffets (Continued)

(\$250 surcharge for groups fewer than 50)

“Antojitos Mexicanos”

Black Bean and Corn Salad

Garden Fresh Tossed Salad

Pollo Mazatlán

(Grilled chicken breast with peppers, pickled onions, mushrooms and olives)

Carne Asada

(Thinly Sliced Steak, marinated in lemon, cilantro, and spices)

Enchiladas de Camaron

(Fresh gulf shrimp enchiladas, simmered in red enchilada sauce, topped with melted cheese)

Refried Beans with Pepper Jack Cheese

Fire Grilled Vegetables

Spanish Rice

Caramel Flan

\$46

“Blue Ridge Prime Rib Buffet”

Spinach Salad with Hot Bacon Dressing

Cucumber Onion Tomato Salad

Chef Carved Roasted Prime Rib au Jus with Horseradish Cream

Roasted Pork Medallions with Bourbon and Chive Demi

Chicken Marsala

Fresh Medley of Seasonal Julienne Vegetables with Butter and Seasoning

Baked Potato Bar: Fresh Baked Potatoes with Shredded Cheese,

Bacon Bits, Butter and Sour Cream

Choice of Dessert

\$45

Dessert Selections (choose one)

Southern Bread Pudding with Bourbon Sauce

New York-style Cheesecake

Chocolate Truffle Cake

Seasonal Fruit Cobbler

Georgia Pecan Pie

Key Lime Pie

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

A customary 21% taxable service charge and 7% Georgia state sales tax will apply to all prices listed on our menus.

Dinner Buffets (Continued)

(\$250 surcharge for groups fewer than 50)

“Around the Campfire” *(For Rehearsal Dinners only)*

Southern Potato Salad
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
Potato Chips
Chocolate Brownies
\$29

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

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Catering Menus

*A la Carte
Beverage Selections*

Beverage Service

*All Beverage functions must be arranged through the Catering Sales Manager. 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 or Extra Premium Brand Liquors
House Wine Selections
Imported & Domestic Beers
Mineral Waters & Assorted Sodas*

<i>Two Hour Open Bar Per person</i>	<i>Resort /\$25 Premium /\$28 Extra Premium /\$31</i>
<i>Three Hour Open Bar Per Person</i>	<i>Resort /\$30 Premium /\$33 Extra Premium /\$36</i>
<i>Four Hour Open Bar Per Person</i>	<i>Resort /\$33 Premium/\$36 Extra Premium /\$39</i>
<i>Five Hour Open Bar Per Person</i>	<i>Resort /\$36 Premium/\$39 Extra Premium /\$42</i>

<i>Two Hour Open Bar Per Person</i>	<i>Beer & Wine Only /\$22</i>
<i>Three Hour Open Bar Per Person</i>	<i>Beer & Wine Only /\$25</i>
<i>Four Hour Open Bar Per Person</i>	<i>Beer & Wine Only /\$28</i>
<i>Five Hour Open Bar Per Person</i>	<i>Beer & Wine Only /\$31</i>

Sponsored Bar Prices

*House Wines \$7 (by the glass)
Resort Brand \$5.25
Premium Brands \$6.00
Extra Premium Brands \$7.00
Domestic Beers \$4.25
Imported Beers \$4.50
Cordials \$7.25
Soft Drinks \$2.25*

Cash Bar Prices (non-sponsored)

*House Wines \$7.50 (by the glass)
Resort Brand \$5.75
Premium Brands \$6.50
Extra Premium Brands \$7.50
Domestic Beers \$4.50
Imported Beers \$4.75
Cordials \$7.75
Soft Drinks \$2.50*

Elegant Beverage & Champagne Fountains

*Champagne Punch Fountain \$60 per gallon (minimum of 5 gallons)
Non-alcoholic Punch Fountain \$30 per gallon (minimum of 5 gallons)
Lemonade Fountain \$30 per gallon (minimum of 5 gallons)*

Bartender fees of \$75 per bar, shall apply (excluding Beverage & Champagne Fountains)

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Our Cash Bar prices include 7% Georgia state sales tax.

Brand Selections

Extra Premium Brands

*Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior 8 Rum
Jose Cuervo 1800 Tequila
Woodford Reserve Bourbon
Johnnie Walker Red Scotch
Crown Royal Special Reserve Whiskey*

Resort Brands

*Smirnoff Vodka
Beefeater Gin
Bacardi Light Rum
Jose Cuervo Tequila
Jim Beam Bourbon
Cutty Sark Scotch
Canadian Club Whiskey*

Premium Brands

*Absolute Vodka
Tanqueray Gin
Bacardi Light Rum
Jose Cuervo Tequila
Jack Daniels Bourbon
Dewars Scotch
Crown Royal Whiskey*

Cordials

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

*Ask your Catering Sales Manager for our current wine list.
Our Chef can recommend a perfect wine to accompany your menu selection.*

Bartender fees of \$75 per bar, shall apply.

*A customary 21% taxable service charge and 7% Georgia state sales tax
will apply to all prices listed on our menus.*

Our Cash Bar prices include 7% Georgia state sales tax.

Banquet Facility Rental Fees

(All prices are reflective of the time allotment noted):

Grand Ballroom..... **\$1,500.00**
(based on 4-hours for Event, plus setup time)

Creekside Pavilion..... **\$1,200.00**
(based on 4-hours for Event, plus setup time)

Sunset Pavilion..... **\$1,500.00**
(based on 4-hours for Event, plus setup time)

(Sunset Pavilion Rental Fee includes picnic tables; tables & chairs may be substituted for a \$350 additional fee)

Waterfall Lawn..... **\$1,000.00**
(based on 2-hours for Event, including setup time and pictures)

(Wireless lavalier microphone and speaker for Wedding official is an additional \$195)

Equani Spa Lawn & Terrace..... **\$1,000.00**
(Equani Spa Lawn & Terrace Events must begin after 7pm; based on 4-hours for Event, plus setup time)

****Additional time may be added to any event, based on availability, at a rate of \$300 per hour for Rental space only.***

****If holding your Wedding at Brasstown Valley Resort & Spa, Rehearsal dinner rental fees are ½ price, and Post-Wedding day brunch rental fees are waived.***

Food and Beverage Minimums

May, June, September & October-Saturday Weddings

*Ballroom-\$12,500 Food and Beverage minimum
Sunset Pavilion-\$10,000 Food and Beverage minimum
Creekside Pavilion-\$7,500 Food and Beverage minimum*

April, July, August, November & December-Saturday Weddings

*Ballroom-\$10,000 Food and Beverage minimum
Sunset Pavilion (seasonal)-\$7,500 Food and Beverage minimum
Creekside Pavilion-\$7,500 Food and Beverage minimum*

All Friday Weddings

*½ off Rental fees!
Ballroom- \$7,500 Food and Beverage minimum
Sunset Pavilion & Creekside Pavilion- \$5,000 Food and Beverage minimum*

All Sunday Weddings

*½ off Rental fees!
\$5,000 Food and Beverage minimum for all Venues
Holiday weekends do not apply

January, February & March Weddings

*No Rental fees!
\$5,000 Food and Beverage minimum for all Venues*

***Food & Beverage Minimums are in addition to Facility Rental Fees, Service charge & Tax**

Preferred Vendor List



Cake:

The Cake Lady
Sherry Moriarty 706.745.6777
<http://www.cakeladyandcompany.com/>

Melissa's Custom Cakes & Goodies
Melissa Roberts 706.781-1687
www.cakesandgoodies.com

Marie's Designer Cakes, Inc.
Eva Marie Donaldson 706.219.3859
www.mariesdesignercakes.com

Entertainment Options:

Bella Musica (String Ensembles) 770.532.6704
www.bellamusicastrings.com

Bella Strings (Harpist/Viola) 678.836.6755

Steel String Session (Sophisticated Bluegrass)
www.steelstringsession.com 706.455.0694

Spectrum Entertainment 770.441.9806
www.spectrum-ent.com

Disc Jockeys:

Andrew Byrd
andrew@musicmasterdj.com 770.614.0313

JB Jams
www.JBJAMS.com 770.531.2394

Spectrum Entertainment 770.441.9806
www.spectrum-ent.com

In the Mix USA
www.inthemixusa.com 770.334.8212

Event Design & Florist:

CELEBRATE EVENTS, Melanie Hobert
770.301.5370

Limo Service:

Classic Transportation 706.633.3668

Wedding Officials:

Dr. James Lee Collins 404.906.1924

Rev. Ken Fuller 706.896.8124

Equani Spa

Full Service Spa at Brasstown Valley Resort
706.379.2336

Florists:

The Flower Garden 706.745.0754
<http://www.theflowergarden.us/>

Peachtree Florist 828.837.3644
<http://peachtreeflorist.com/>

Moore's Florist 828.389.9034
<http://www.mooreflowers.net/>

Occasions Florist 828.837.7926
www.occasionsfloristofmurphy.com

Wedding Coordinator:

Wedding Designs Inc.
Kristina Prysiazniuk 336.399.7488
weddingdesigns@msn.com

Photographers:

Bella Vita Fotografie 706.367.2809
www.bellavitafotografie.com

Jessica Horwitz Photography 678.528.3680
www.jessicahorwitz.com

Lindsey McIntyre Photography 404.376.6132
www.lindseymcintyrephtography.com

Springfield Photography 678.254.9913
www.springfieldphotography.com

Hawkins Studio 706.677.1094
www.hawkinsstudio.com

Scott Wang Photography 678.232.4725
www.scottwangphoto.com

Videographers:

Accolade Productions Agency 828.524.5625
www.accoladeproductions.tv



Frequently Asked Questions

1. How far in advance can I book?

The earlier the better so you're more likely to get the date and times you prefer! A Good rule of thumb is one year before your desired date.

2. I want to come and view the property and wedding sites, do I need to make an appointment?

We do recommend that you make an appointment so that we can ensure that you will meet with a catering manager to discuss all the details necessary to make your special day run flawlessly, and to answer any questions that you may have.

3. We are also looking to host a rehearsal dinner, Bridal luncheon & post wedding brunch, can you handle these and if so where?

Yes. We have many different venues that can accommodate your weekend's wedding events. The size of your party and theme of the event will help to determine which locations would be the best fit. Your catering manager would be pleased to assist you in creating a special theme with each event.

4. Can the location be used for both the ceremony & reception?

We strongly advise you to have a separate location to ensure a smooth and convenient transition from ceremony to reception.

5. What ceremony locations do you have? If I choose to have an outdoor ceremony what happens if it rains the day of the wedding?

The Waterfall Lawn is our most popular Ceremony Location. We will work with you to reserve a Weather backup location that best fits your needs.

6. Can I have just my ceremony at Brasstown Valley Resort?

Brasstown Valley Resort requires that both the Ceremony and Reception, or the Reception only be held here.

7. How long do we have the reception room for?

You have the Reception space for (4) hours + setup time. If available, additional time may be added at \$300/hour.

8. Are there certain days of the week, or times of day, when the price is discounted?

Friday and Sunday weddings (with the exception of holiday weekends) are given a 50% Rental Fee Discount! January, February & March weddings have NO rental fees! Also, Food & Beverage minimums are lower for these specific months and days.

9. What is the deposit, and when is it due to secure the date? Can you hold a date w/out a deposit?

Once you have decided on your date, your catering manager can hold the space up to 72 hours without a deposit. After the 72 hours, an agreement will need to be signed along with a 30% deposit received in order to confirm your date.

10. What types of payments do you take?

Brasstown Valley Resort & Spa accepts most major credit cards and certified checks. A credit card form must be kept on file regardless of which payment method is used.

11. What is the schedule of payments?

The initial deposit of 30% is due when you first sign your agreement; the next payment of 60% is due one month prior to the event. The final payment, including all additions and changes, is due 10 days prior to your event.

12. What is the cancellation policy?

Should the Event not be held at the Resort or it is cancelled, you will be required to pay the Resort within thirty days after written notification has been received. The cancellation policy is based on a sliding scale as follows:

Date Cancellation Notice Received

<u>Prior to Event Date</u>	<u>Payment</u>
(0-30) Days	100%
(1-3 months)	90%
(3-6 months)	50%
(6-12 months)	33%

Your cancellation fee will be based on your TOTAL estimated Food & Beverage and room rental revenue including all tax and service charges as listed on page 1 of your contract. The Group's deposit will be applied toward any cancellation fee due.

13. Do you have onsite wedding planners and coordinators or can we bring our own?

Your Catering Manger will assist you with planning details of your special day, as well as directing the Rehearsal and Wedding Ceremony. If you require further assistance, you are welcome to bring in your own coordinator.

14. If I am out of state and worried about planning are you able to help me with local sites?

Absolutely! Your catering manager will work with you through email & phone conversations to make sure that all the details are covered.

15. Can I use my own caterer or do we have to use Brasstown Valley Resort's catering?

Brasstown Valley Resort & Spa must provide all food and beverage, with the exception of the wedding cake.

16. Can I taste the food before I decide on a menu?

As long as a two-week notice is given, a Food tasting may be scheduled at your request. Due to the large volume of requests for weddings, we can not set up a tasting until the event is has been confirmed. Tastings can be scheduled Tuesday-Fridays from at 2 or 3pm.

17. I have a specific theme that I would like to use, can I customize my own wedding event?

Your catering manager can work with you to ensure that your wedding is customized to reflect your vision.

18. Do I have to use your vendors or can I bring in my own?

We do have a Preferred Vendor List of vendors that we highly recommend, but you are also welcome to utilize your own vendors.

19. I have a lot of out of town guests, what is available on property to keep them busy?

Our resort offers many activities for your guests! We offer Golf, our full-service Equani Spa, Horseback Riding, Tennis, walking & hiking trails and an Indoor/Outdoor swimming pool. Please see our website for full details regarding each area.

20. Can I reserve Spa Treatments, Golf Tee Times, and Trail Rides to entertain my guests?

Your catering manager will happily set up any reservations you require. Due to the demand of these amenities, it is encouraged to book early.

21. Do I get a discount on overnight rooms for my guests if I have a wedding there and if so how much?

Yes! We do offer special discounted rates for your wedding guests. The actual discount is based on the season and availability. Please consult with your catering manager for more details.

22. Do you ever have more than one wedding on the same day?

Yes, occasionally we do have more than one wedding booked on the same day. Although the Waterfall Lawn may be used for more than one Ceremony, rarely do we have more than one Wedding in the same Reception Venue. Your Wedding is extremely important to us, and if another Wedding Ceremony is booked in the same venue as yours, we provide a minimum of two-hours between Ceremonies to allow for setup, Ceremony and pictures. All weather backup venues are given a minimum of one-hour between events.