



The
STABLES
at BRASSTOWN VALLEY RESORT

Chuck Wagon Menus

Breakfast and Brunch Selections

The Tack Room



Opened in June 2006, The Stables at Brasstown Valley Resort establishes the property as the only full-service resort and conference hotel in the North Georgia Mountains to offer guests a horseback trail-riding experience and a truly unique meeting venue.

- **The Tack Room** - A multi-purpose lounge area, featuring a 32-foot high x 10-foot wide, stacked-stone fireplace and comfortable western themed furnishings. This area is an inviting meeting space for smaller corporate retreats and other organized-group activities. Featuring High Speed Internet and WiFi connectivity and a full range of audio visual equipment available through our in house A/V Team.
- **A center foyer area** - A two-story, entrance area designed to stay open at all times, which provides guests with an immediate, extended view of the stables as they walk into the Welcome Center facility; the foyer's expansive ceiling is octagonal in shape, providing visitors with a striking and memorable first impression of the Stables experience.
- **Front and rear porch areas** - Two spacious porches lined with rocking chairs, which will provide guests with welcomed simplicity and comfort in the rustic surroundings of the horse-riding experience. Sitting on the rear porch, non-riding guests can watch riders mount and dismount their horses as well as enjoy the views of the scenic Stables setting.





BREAKFAST BUFFETS

Wranglers Breakfast

*Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon and Grilled Link Sausage
Country Fried Potatoes and Southern-Style Buttery Grits
Assorted Breakfast Bakeries with Fruit Preserves and Butter
Buttermilk Biscuits with Honey
Sliced Seasonal Fresh Fruit Display
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas
\$18*

Trail Boss Breakfast

*Assorted Breakfast Bakeries
Sliced Seasonal Fresh Fruit Display
Scrambled Eggs with Grated Cheddar Cheese
Grilled Sirloin Breakfast Steaks
Buttermilk Pancakes with Warm Maple Syrup
Crisp Applewood Smoked Bacon and Grilled Link Sausage
Buttermilk Biscuits with Honey
Fruit Preserves and Butter
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas
\$22*

*Add a "Made to order" Omelet Station to our Breakfast Buffets for \$4 per person
(Chef's fee of \$75 required)*

\$100 surcharge for groups under 25 persons

*A customary 21% service charge and 7% Georgia state sales tax will apply to our prices listed on our menus.
All Prices and Menu Selections Are Subject to Change*



The Brasstown Brunch

Sliced Seasonal Fruits and Strawberries

Danish Pastries, Muffins and Croissants

Vine Ripened Tomatoes and Fresh Buffalo Mozzarella

Scottish Smoked Salmon with Classical Condiments

Imported and Domestic Cheese Display, Gourmet Crackers and French Bread

Scrambled Eggs with Roma Tomatoes and Fresh Basil

Applewood Smoked Bacon and Country Sausage Links

Country Fried Breakfast Potatoes

Assorted European Pastries, Chocolates and Fresh Fruit Tarts

Selection of Chilled Fruit Juices

Freshly Brewed Coffees and Teas

Omelet Station Included

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

\$35

\$100 surcharge for groups under 25 persons

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

****All Prices and Menu Selections Are Subject to Change****