



The
STABLES
at BRASSTOWN VALLEY RESORT

Chuck Wagon Menus

Dinner 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.





Dinner Buffets

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

“Build your own S’mores” Campfire Station (weather permitting)

\$45

Mountain Valley

Garden Fresh Tossed Salad

Grilled Marinated Vegetables

Grilled Salmon with Lemon Beurre Blanc

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

“Build your own S’mores” Campfire Station (weather permitting)

\$47

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

(\$250 surcharge for groups under 25)

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****



Dinner Buffets- (continued)

Brasstown Bonanza

Garden Fresh Tossed Salad

Tomato and Artichoke Salad

Grilled to order New York Strip Steak

Citrus-Marinaded Mahi Mahi

Herb Crusted Breast of Chicken

Grilled Seasonal Vegetables

Buttery Corn on the Cob

Baked Potato Bar with Assorted Toppings

“Build your own S’mores” Campfire Station (weather permitting)

\$55

“Blue Ridge Prime Rib Buffet”

Spinach Salad with Hot Bacon Dressing

Cucumber Onion Tomato Salad

Roasted Prime Rib au Jus with Horseradish Cream

Roasted Pork Medallions with Bourbon and Chive Demi

Blackened Breast of Chicken with Tasso Ham Cream Sauce

Fresh Medley of Seasonal Julienne Vegetables

Baked Potato Bar: Fresh Baked Potatoes with Shredded Cheese,

Chives, Bacon Bits, Butter and Sour Cream

“Build your own S’mores” Campfire Station (weather permitting)

\$45

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