



**“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-LCD Projector, 1-Screen, 1-TV/DVD combo or 1-Flipchart*

- Dining Room Lunch Buffet or Private Catered Lunch
- Dining Room Dinner or Private Catered Dinner
- All Meeting and Meal related Service Charges

**Our VFTT Includes:**

*All of the Meeting and Meal Elements from our CMP, and...*

*1 Activity per stay, your choice of Golf, Guided Horseback Riding, Whitewater Rafting, Local Winery Tour & Tasting, or Georgia Brasstown Bald Hiking Excursion.*

**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*

*Miniature Candy 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*

*Afternoon Break available from 1:00pm to 5:00pm*



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**PLATED LIGHT MEALS**

***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*

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

***Dessert Selections (Choose One)***

*Fresh Fruit Cup, Chocolate Mousse, Carrot Cake*



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***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.*



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**PLATED ENTREES**

*All Luncheon Entrees are served with House Salad or Soup of the Day,  
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*

***Skirt 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)***

*Fresh Fruit Cup, Chocolate Mousse, Carrot Cake*



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***Seared Salmon with Peach Pico de Gallo***

*Atlantic Salmon and Georgia Peaches*

***Skirt 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)***

*Fresh Fruit Cup, Chocolate Mousse, Carrot Cake*



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***CMP Catered Lunch Buffet Options (Continued)***

*(We do not offer Buffets under 30 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*

***Dessert Selection (Choose One)***

*Chocolate Cake, Coconut Cake or Carrot Cake*



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***CMP Catered Dinner Buffet Options***

*(We do not offer Buffets under 30 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 Country 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*  
*Caramel Flan*

***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 30 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 Mondays & Wednesdays***

***Soup and Salad Bar***

*Choose from an array of garden fresh ingredients to make your salad spectacular. Along with Traditional Mixed Greens, our Salad Bar offers Caesar Salad, a variety of our Chef's daily salad creations and choice of our favorite soups.*

***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 Tuesdays, Thursdays, and Saturdays***

***Soup and Salad Bar***

*Choose from an array of garden fresh ingredients to make your salad spectacular. Along with Traditional Mixed Greens, our Salad Bar offers Caesar Salad, a variety of our Chef's daily salad creations and choice of our favorite soups.*

***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*

***Classic Tuna Melt***

*Home Style Albacore Tuna Salad with Lettuce and Tomato*

*Topped with Melted Cheddar Cheese and Layered between Buttered Texas Toast*

*French Fries*

***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*



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***CMP Dining Room Dinner Options Mondays & Wednesdays***  
**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**

***Pecan Dusted Chicken Breast***

*Tender Cutlet, Lightly Breaded with Pecans and Fresh Herbs  
Topped with a Maple-Cranberry Reduction*

***Seafood Pasta***

*Tender Shrimp, Jumbo Sea Scallops, Fresh Mussels Tossed  
In Ouzo Cream served over Fettuccine*

***Grilled Atlantic Salmon***

*Chargrilled Salmon topped with House made Heirloom Tomato Jam*

***Brasstown Filet***

*6oz cut Flanked with Cabernet Reduction*

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

**Dessert**

*Georgia Pecan Pie*



***CMP Dining Room Dinner Options Tuesdays, Thursdays, and Saturdays***  
**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**

***Pan Roasted Duck Breast***

*Maple Leaf Farms Duck Breast with Apricot Pistachio Glaze*

***Texas Stockyard Cut Ribeye***

*12oz cut Brushed with our Signature Brandy Butter*

***Chicken Alfredo***

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

***Local Mountain "Trout Almondine"***

*Pan Roasted Trout, with Toasted Almonds and Amaretto Butter*

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

**Dessert**

*Key Lime Pie*



***CMP Dining Room Dinner Options***  
*(Dining Room Seating May Be Limited)*

*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*

*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*