"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.

<u>Our CMP Includes:</u>

- *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-Flipchart Package, 1-LCD Projector with 8' Screen OR 1-46" TV)

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

@ $168 Per Person, Per Day

<u>Our VFTT Includes:</u>

All of the Meeting and Meal Elements from our CMP, and…
Your choice of Golf, Guided Horseback Riding, Whitewater Rafting, Local Winery Tour & Tasting, or Georgia Waterfalls Hiking Excursion.
@ $214 Per Person, Per Day (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
Closed from 11:00am – 1:00pm
Afternoon Break available from 1:00pm to 5:00pm

PLATED LUNCH MEALS

You may pick two entrée options for each meal, guarantee required 72 hours ahead of arrival

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

Deli Plate

Sliced Smoked Turkey, Tender Roast Beef, Deli Ham and Swiss Cheese with Lettuce, Tomato, Red Onion and Pickles. Served on a Kaiser Roll and Potato Salad

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

Dessert Selections (Choose One)

Fresh Fruit Cup, Chocolate Mousse, Carrot Cake, Key Lime Pie

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*
- *Capicola, 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.

PLATED DINNER ENTREES

You may pick two entrée options for each meal, guarantee required 72 hours ahead of arrival

All Dinner Entrees are served with House Salad,
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 Chimichurri
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)

Carrot Cake, Pecan Pie, Cheesecake, Chocolate Cake

CMP Catered Lunch Buffet Options
(We do not offer Buffets under 30 persons in attendance)

Harris Ridge Buffet
Garden Fresh Tossed Salad with Dressings
Baked Maple Glazed Ham
Citrus Marinated and Roasted Chicken
Mashed Redskin Potatoes
Broccoli with Roasted Pecans
Dessert

Baked Potato Bar
Garden Fresh Tossed Salad with Dressings
Idaho Russet Baked Potatoes
Condiments include:
Butter, Sour Cream, Chili, Shredded Cheddar Cheese, Jalapenos,
Bacon Bits, Scallions, Sliced Mushrooms
Dessert

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 Pimento Cheese Spread
Variety of Sliced Cheeses, Kaiser and Ciabatta Rolls
Kettle Fried Potato Chips
Dessert

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
Capicola, 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

*(*If Desired, Outdoor Grill Attendant @ $75.00)*

Dessert Selection (Choose One)
Chocolate Cake, Coconut Cake or Carrot Cake

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 Cielo 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
Key Lime Pie

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
Garbanzo, 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

Menu #1 (Monday, Wednesday and Friday)

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

Menu #2 (Tuesday, Thursday and Saturday)

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 Sauce

Brasstown Chicken & Waffles
Batter Fried Tender Chicken Cutlet served on a Belgian Waffle Drizzled with Maple Honey Syrup
With Sautéed Vegetables

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

CMP Dining Room Dinner Options

(Dining Room Seating May Be Limited)

Menu #1 *(Sunday, Tuesday & Thursday)*

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

Maple Leaf Farms Duck Breast
Pan Roasted 7oz Duck Breast with Local Honey and Tangerine Glaze

Texas Stockyard Cut Ribeye
12oz cut Finished with our Vidalia Onion Jam

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

Pan Roasted Mountain Trout
Pan Roasted Trout, with Toasted Pecans and Bourbon Apple Butter

Dessert

Key Lime Pie

CMP Dining Room Dinner Options

(Dining Room Seating May Be Limited)

Menu #2 *(Monday & Wednesday)*

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

Skillet Fried Chicken
Tender Cutlet lightly Battered and Skillet Fried
Served with Our Cracked Mustard and Local Honey Dipping Sauce

Shrimp and Scallop Tortellini
Cheese Filled Tortellini and Sautéed Shrimp and Jumbo Scallops
Tossed in a Rich Tomato Sauce Spiked with Local Moonshine

Broiled Atlantic Salmon
Charbroiled Salmon topped with Candied Lemon Glaze

New York Strip Au Poivre
Cracked Pepper Rubbed 14oz New York Strip Steak Pan Roasted and Finished with Brandy

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

Dessert

Georgia Pecan Pie

CMP Dining Room Dinner Options

(Dining Room Seating May Be Limited)

Menu #3 *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

Menu #4 *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