



***“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-Flipchart Package, 1-LCD Projector with 8’ Screen OR 1-46” TV)*
- *Dining Room Lunch (if only under 25 persons in attendance) or Private Catered Lunch*
- *Dining Room Dinner (if only under 25 persons in attendance) or Private Catered Dinner*
  - *All Meeting and Meal related Service Charges*  
***@ \$181 Per Person, Per Day***

***Our VFTT Includes:***

*All of the Meeting and Meal Elements from our CMP, and...*  
*Your choice of one activity (Golf, Guided Horseback Riding, select team-building activities or Spa)*  
***@ \$242 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  
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*
- *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.*

## ***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*

### ***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)***

*Carrot Cake, Pecan Pie, Cheesecake, Chocolate Cake*

***CMP Catered Lunch Buffet Options***  
*(We do not offer Buffets under 25 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 25 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*

*(\*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 25 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 25 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***  
*(If only under 25 persons in attendance)*

*Menu #1 (Monday, Wednesday and Friday)*

***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***

*(If only under 25 persons in attendance)*

*Menu #2 (Tuesday, Thursday and Saturday)*

***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***

*(If only under 25 persons in attendance)*

***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***

*(If only under 25 persons in attendance)*

### ***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***

### ***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*