



## *Catering Policies & Menus*

March 2024

# BANQUET & CATERING POLICIES

## MENU SELECTIONS & GUARANTEES:

To ensure product availability, please determine the menu selections at least three (3) weeks prior to the event. Any program details received after that point cannot be guaranteed. The Sales / Catering Manager must be notified of the exact attendance no later than 12:00 noon, (3) business days prior to the scheduled function. Functions scheduled on Monday or Tuesday need to give the exact expected attendance to Sales / Catering Manager no later than 12:00 noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions, and charges will be made accordingly.

If a guarantee is not received at the appropriate time, the Hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged.

If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

In the event that your organization requires a split menu, plated entrées are limited to a maximum of two (2) selections, excluding dietary specific request. There will be an additional charge of \$4.00 per person for three or more (3) entrée selections. The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest.

Menu pricing is subject to change.

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## FOOD SERVICE:

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the Towns County license restrictions and the City of Hiwassee Health Department regulations, all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws.

Food and beverage are not permitted to be brought in without written approval from the Hotel. There will be a penalty of up to \$500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Hotel has the right to cancel the event as a last measure if this is not resolved.

No food or beverage may be removed from the event area at any time prior to, during or after the event. No to-go boxes are to be given out due to health department policies.

Hotel will make exception for events that have a cake brought in from outside services. A cake-cutting fee of \$2.50 per person will be applicable.

It is hotel policy that we are unable to store any items outside in hotel coolers and/or freezers. This includes food, beverage, cake, flowers, and any other items.

**DINING ROOM:** Group attendees on their own for dining should make dining reservations with the hotel dining room prior to arrival. Dining Room will only accept parties up to 25 people in one single reservation. Any parties from 15 – 25 guests will have a limited menu, to maintain speed of service to all dining room guests.

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**BEVERAGE SERVICE:**

Please note that sales and service of alcoholic beverages are regulated by the State of Georgia. If alcoholic beverages are to be served on the hotel premises, or elsewhere under the hotel's alcoholic beverage license. The Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders.

The Hotel's alcoholic beverage license requires the Hotel to:

- (1) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.
- (2) Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

No open containers of alcoholic beverages, not provided by the hotel, are permitted on the premise at any time as per Georgia Liquor Authority. Any open containers will be confiscated and/or the violator will be ejected from the event at the sole discretion of hotel security or law enforcement.

The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel.

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**FUNCTION ROOM ASSIGNMENTS:**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Doors will open 15 minutes prior to scheduled starting time. Request for early set up may be subject to charge, additional time for early set-up or tear-down must be arranged in advance.

Patron agrees to begin its function on time and agrees to have its guests, invitees and other persons vacate the designated function space at the closing hour indicated. The patron further agrees to reimburse the Hotel an additional labor charge of \$25 per employee per fifteen (15) minutes because of patron's failure to comply with these regulations, these charges will be applied to the Master Bill.

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**AUDIO VISUAL EQUIPMENT:**

The Hotel has an in-house audio-visual department to assist with any audio-visual needs. Outside audio visual equipment and services are not permitted without written Hotel approval. Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Sales / Catering Manager.

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**DECORATIONS AND ENTERTAINMENT:**

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape, or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management.

Fog machines, confetti and glitter are not permitted in any function room, if used a fee of \$500.00 cleaning fee will be charged.

Arrangements for security of equipment or decorations prior to the event can be made through your Sales / Catering Manager.

Sparklers, pyrotechnics, and fireworks are not allowed in the Hotel under any circumstance.

If you select your own décor company approval must be obtained from your Catering Sales Manager.

If your group has live entertainment or D.J. services, the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

The hotel will not be responsible for any belongings left in public function rooms.

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**BILLING:**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed direct billing or credit card authorization form.

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**GENERAL LIABILITY:**

The Organization agrees to indemnify, defend, and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to the Hotel premises by the Organization's staff or outside contractors.

Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.

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**LABOR & SERVICE CHARGES, TAXES AND PACKAGE FEES:**

**SIGNAGE:**

The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc. will NOT be permitted without prior approval. Authorized hotel personnel must affix such signs and banners

The standard banner-hanging fee starts at \$75.00, and increases based on the complexity of the installation

**ROOM SETUP:**

If the room set up detailed on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$500.00 per room will be applied to the master account

**PACKAGES:**

- The Hotel will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day.

- Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet.
- Shipments must be addressed to the Hotel and include the name of the meeting planner, organization, and date of the event.

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**PROPERTY OR DAMAGE LOSS:**

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

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**SECURITY:**

The Hotel employs a staff of security personnel to assist in its daily operation. The Hotel may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed. The Hotel may require that such vendor, if approved, provide the Hotel proof of adequate insurance coverage naming Hotel as an additional insured. All outside security must report to the Hotel's internal security personnel on a daily basis to coordinate activities.

Each security person required is at a cost of \$35.00 per hour with a four (4) hour minimum.

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**EMERGENCY PREVENTION & EVACUATION PLANS:**

Brasstown Valley Resort prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services / Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services/ Catering Manager is able to provide you with copies of the Hotel's full emergency response and evacuation plan.

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**SPECIFIC RESPONSIBILITIES OF THE HOTEL:**

The hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes, or strikes, accidents, government (Federal, State or Municipal) regulations or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or now which are beyond the reasonable control of the hotel.

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Signature



## *Catering Menus*

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### *Banquet Breakfast*

March 2024

A customary 25% service charge and 8% Georgia state sales tax  
will apply to prices listed on our menus.

# *Breakfast and Brunch Selections*

## **PLATED BREAKFAST ENTREE'S**

*We do not offer Plated Breakfasts under 25 persons in attendance*

*\*Please note there is a \$10 per person plate up fee for Creekside and the Sunset Pavilion\**

### ***Brasstown French Toast***

*We start with our own French Bread, hand dip and sautéed Golden Brown,  
Garnished with Toasted Sliced Almonds*

*Crisp Applewood Smoked Bacon*

*Golden Maple Syrup*

*Chilled Orange Juice*

*Freshly Brewed Coffees*

**\$20**

### ***Mountain Morning***

*Farm Fresh Scrambled Eggs with Tomato,  
Chives and Cheddar Cheese*

*Crisp Applewood Smoked Bacon*

*Country Fried Potatoes*

*Southern Style Buttermilk Biscuits*

*Chilled Orange Juice*

*Freshly Brewed Coffees*

**\$23**

### ***Steak & Eggs***

*Thin Cut Steak*

*Farm Fresh Scrambled Eggs*

*Country Fried Potatoes*

*Southern Style Buttermilk Biscuits*

*Chilled Orange Juice*

*Freshly Brewed Coffees*

**\$29**



March 2024

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## **BREAKFAST BUFFETS**

*We do not offer Buffets under 25 persons in attendance*

*Please note that to add the Omelet or Waffle Station there will be a \$100 Attendant Fee*

*\*Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery\**

### **Blackbear Creek**

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

**\$29**

**Add a "Made to order" Omelet Station for \$7 per person**

### **Hiawasse Trail**

*Assorted Breakfast Bakeries  
Seasonal Fresh Fruit  
Scrambled Eggs with Grated Cheddar Cheese  
Texas French Toast with Warm Maple Syrup  
Crisp Applewood Smoked Bacon  
Breakfast Sausage  
Cheesy Grits  
Buttermilk Biscuits with Country Gravy  
"Made to order" Omelet Station  
Fruit Preserves and Butter  
Selection of Chilled Fruit Juices  
Freshly Brewed Coffees and Teas*

**\$35**

**Add a Belgian Waffle Station for \$7 per person**



March 2024

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## **The Brasstown Brunch**

*Seasonal Fresh Fruit*

*Pastries, Muffins and Croissants*

*Arugula Salad with Candied Pecans and Goat Cheese*

*White Wine - Shallot, Raspberry and Balsamic Dressings*

*Vine Ripened Tomatoes, Basil and Fresh Buffalo Mozzarella*

*House Smoked Salmon with Classical Condiments*

*Imported and Domestic Cheese Display with Gourmet Crackers*

*Scrambled Eggs with Roma Tomatoes and Chives*

*Applewood Smoked Bacon and Country Sausage*

*Display of Assorted Desserts*

*Selection of Chilled Fruit Juices*

*Freshly Brewed Coffees and Teas*

### **Includes the Omelet Station**

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

**\$41**



March 2024

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## *Coffee Break Selections*

## **BRASSTOWN CONTINUOUS BREAK**

*Our Continuous Break Area serves your group with an abundant variety of items. You may visit this 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.***

***\$32 per person / ALL DAY***

### ***Just the Morning Break presented from 7am-11am***

*Great Selection of Fruit Juices, Bottled 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  
Fruit & Plain Yogurt  
Chef's Daily selection of ONE Hot Item  
Freshly Brewed Coffee and Specialty Hot Teas  
Gourmet Coffee Bar with Flavored Coffees  
***\$18 per person****

### ***Only the Afternoon Break presented from 1pm-5pm***

*Selection of Fruit Juices, Bottled 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  
Assorted Candies, Goldfish and Trail Mix  
Freshly Brewed Coffee and Specialty Hot Teas  
Gourmet Coffee Bar with Flavored Coffees  
***\$18 per person****

### **The Continuous Break is only available in the Conference Center**

To have a Modified Version of this Break in your meeting room there will be an additional \$100 Set up Fee

A customary 25% service charge and 8% Georgia state sales tax will apply to prices listed on our menus.



## **MEETING ROOM MORNING BREAKS**

Please Note there will be an additional set up fee of \$100 for In Room Breaks

### **Georgia Morning**

*Freshly Cut Seasonal Fruit  
Assortment of Breakfast Breads and Muffins  
Bagels with Cream Cheese  
Selection of Chilled Fruit Juices  
Freshly Brewed Coffee and Specialty Hot Teas*  
**\$19**

### **Country Start**

*Freshly Cut Seasonal Fruit  
Assortment of Breakfast Breads and Muffins  
Buttermilk Biscuits with Sausage  
Selection of Chilled Fruit Juices  
Freshly Brewed Coffee and Specialty Hot Teas*  
**\$21**

### **Healthy Choice**

*Bagels with Regular and No-Fat Cream Cheese  
Assortment of Plain & Fruit Yogurts  
Freshly Cut Seasonal Fruit  
Selection of Chilled Fruit Juices  
Freshly Brewed Coffee and Specialty Hot Teas*  
**\$19**

### **Anytime Break**

*Freshly Brewed Coffees and Hot Teas  
Selection of Assorted Sodas  
Bottled Waters*  
**\$12**

*(Prices listed are for break service of four (4) hours)*

*\*\*Delivery fee of \$100.00 will be charged for Cottage Breaks\*\*\**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to prices listed on our menus.



**MEETING ROOM AFTERNOON BREAKS**

Please Note there will be an additional set up fee of \$100 for In Room Breaks

**The Cookie Monster**

Oven Fresh Cookie Assortment  
Selection of Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Coffee and Specialty Teas  
**\$16**

**The Junk Food Break**

Fresh Buttery Popcorn  
Oven Fresh Soft Pretzels  
Assorted Candy Bars and Cracker Jacks  
Chocolate Fudge Brownies and Blondies  
Selection of Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Coffee and Specialty Teas  
**\$21**

**The Chocolate Lover's Break**

Oven Fresh Chocolate Chip Cookies  
Chocolate Fudge Brownies  
Chocolate Fondue with Strawberries, Bananas, Pineapple and Pound Cake  
Selection of Assorted Soft Drinks and Bottled Waters  
Freshly Brewed Coffee and Specialty Teas  
**\$21**

**Anytime Break**

Freshly Brewed Coffees and Teas  
Selection of Assorted Sodas  
Bottled Waters  
**\$12**

*(Prices listed are for break service of four (4) hours)*

*\*\*Delivery fee of \$100.00 will be charged for Cottage Breaks\*\*\**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to prices listed on our menus.



## **INDIVIDUAL BREAK ITEMS...**

Please Note there will be an additional set up fee of \$100 for In Room Breaks

*Fresh Whole Fruits*  
\$3.50/each

*Yogurt Fruit or Plain*  
\$4.50/each

*Candy or Granola Bars*  
\$3.50/each

*Assortment of Breakfast Muffins*  
\$31.00/per dozen

*Southern Style Buttermilk Biscuits  
with Preserves*  
\$31.00/per dozen

*Biscuits with Ham or Sausage*  
\$35.00/per dozen

*Bagels with Cream Cheese*  
\$31.00/per dozen

*Sliced Breakfast Seasonal Fruit Tray*  
\$9.00/per person

*Assorted Fresh Baked Cookies*  
\$26.00/per dozen

*Chocolate Brownies*  
\$26.00/per dozen

*Individual Bottled Fruit Juices*  
\$4.50/each

*Bottled Water*  
\$4.00/each

*Selection of Assorted Sodas*  
\$3.50/each

*Hot Cocoa*  
\$3.50/each

*Freshly Brewed Coffee & Decaf*  
\$38.00/per gallon

*Selection of Hot Tea Bags*  
\$3.50/each

*Fresh Apple Cider, Hot or Cold*  
\$33.00/per gallon

*Old-Fashioned Lemonade*  
\$33.00/per gallon

*Iced Tea, Sweet or Unsweetened*  
\$35.00/per gallon

*Fruit Punch*  
\$33.00/per gallon

A customary 25% service charge and 8% Georgia state sales tax  
will apply to prices listed on our menus.





## *Catering Menus*

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### *Banquet Lunch*

March 2024

# **Lunch Selections**

## **LIGHT LUNCH PLATES**

*We do not offer Plated Lunches under 25 persons in attendance  
We will complete your meal with Brasstown Valley Bread & Beverage Service*

*\*Please note there is a \$10 per person plate up fee for the Creekside Pavilion\**

### **Grilled Chicken Caesar Salad**

*Grilled Seasoned Breast of Chicken, served over Crisp Romaine  
Lettuce, House made Croutons, Grated Parmesan  
Cheese and served with our own House Caesar Dressing*

**\$23**

### **Georgia Pecan Chicken Salad**

*White Meat Chicken Salad and Fresh Seasonal Fruits served  
on Green Leaf Lettuce, topped with Roasted Georgia Pecans*

**\$23**

### **Cobb Salad**

*Mixed Greens with diced Tomatoes, Avocado, Crispy Bacon, Grilled Chicken  
Strips, Bleu Cheese, sliced Black Olives and hard-boiled Egg  
served with two Choices of Dressing*

**\$25**

### **Brasstown Chef Salad**

*Crisp Greens topped with thin strips of Roasted Turkey, Tender Roast Beef, Deli Ham  
and Cheddar cheese*

*Tomato, Cucumber and Housemade Croutons*

**\$25**

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

*Georgia Pecan Pie  
Chocolate Madness Cake  
Key Lime Pie*

**A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.**





## **LUNCHES ON THE GO...**

Packaged to go for your day at the pool, round of golf, boating or fishing excursion, horseback rides or hikes on the trails. Ask your sales representative for more details.

*\*Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery\**

### **Travelers Lunch Box**

*Make one selection from the Choices of:*

- *Ham & Cheddar*
- *Roast Beef & Provolone*
- *Turkey & Swiss*

*On a Bakery Fresh Kaiser Roll with Lettuce,  
Tomato and Sliced Onion*

*Whole Fresh Seasonal Fruit, Sweet and Tangy Coleslaw, Potato Chips Cookie and  
Condiments*

*Soft Drink or Bottled Water*

**\$22**

### **Wrap Lunch Box**

*Make one selection from the Choices of:*

- *Marinated Grilled Chicken Breast Strips with Pesto Aioli*
- *Turkey and Applewood Bacon with Jalapeno Mayonnaise*
- *Veggie Hummus Wrap with Cucumbers and Sprouts*
- *Cappicola, Pepperoni and 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, Cookie and Condiments.*

*Soft Drink or Bottled Water*

**\$25**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.

March 2024

The logo for Brasstown Valley Resort & Spa features a small circular emblem at the top containing a stylized tree or mountain peak. Below this emblem, the words "Brasstown Valley" are written in a large, elegant, cursive script. Underneath the script, the words "RESORT & SPA" are printed in a smaller, clean, sans-serif, all-caps font.

**Brasstown Valley**  
RESORT & SPA

## **LUNCHEON PLATES**

*All Luncheon Entrees are served with House Salad, Dessert,  
Chef's choice of Starch and Vegetable.*

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

*We do not offer Plated Lunches under 25 persons in attendance*

*\*Please note there is a \$10 per person plate up fee for the Creekside Pavilion\**

### **Brasstown Chicken Picatta**

*Pan Seared Boneless Breast of Chicken Caper Butter Sauce and Parsley*

**\$29**

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

*Atlantic Salmon and Georgia Peaches*

**\$30**

### **Blackened Shrimp Farfalle**

*Shrimp Lightly Blackened tossed with Farfalle Pasta with Asparagus Tips in a Creamy  
Basil Pesto.*

**\$31**

### **Flank Steak with Roasted Red Pepper Chimichurri**

*Grilled USDA Choice marinated Beef*

**\$33**

### **Dessert Selections (choose one)**

*Fresh Fruit Cup*

*Chocolate Madness Cake*

*Georgia Pecan Pie*

*Key Lime Pie*

*A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.*



## **LUNCHEON BUFFETS**

*We do not offer Buffets under 25 persons in attendance*

*\*Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery\**

### ***Mining Gap Buffet***

*Tomato and Smoked Gouda Bisque  
Garden Fresh Tossed Salad  
Baked Maple Glazed Ham  
Citrus Marinated and Roasted Chicken  
Pan Roasted Button Mushrooms  
Mashed Redskin Potatoes  
Broccoli with Roasted Pecans  
Our Famous Bread Pudding with Bourbon Sauce*

**\$32**

### ***Appalachian Buffet***

*Southern Style Potato Salad  
Sweet and Tangy Cole Slaw  
Barbecued Pork Ribs  
Marinated Grilled Chicken  
Molasses Baked Beans  
Buttery Corn "off the cob"  
Vanilla Maple Butter Mashed Sweet Potatoes  
Southern Style Green Beans with Tomatoes and Onions  
Cornbread Muffins  
Peach-Pecan Crunch*

**\$35**

### ***Salad and Baked Potato Bar***

*Garden Fresh Tossed Salad with Dressings  
Seasonal Fruit Salad  
Idaho Russet Baked Potatoes*

*Condiments include: Butter, Sour Cream, Chili, Shredded Cheddar Cheese, Jalapenos,  
Bacon Bits, Scallions, Sliced Mushrooms  
Homemade Seasonal Fruit Cobbler*

**\$28**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



## **LUNCHEON BUFFETS (Continued)**

### **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 Italian Salami  
Swiss and American Cheeses, Kaiser and Sandwich Breads  
Kettle Fried Potato Chips  
Homemade Fudge Brownies and Blondies*  
**\$29**

### **Sandwich Wrap Buffet**

*Garden Fresh Tossed Salad  
Pasta Salad  
Marinated Grilled Chicken Breast Strips with Pesto Aioli  
Turkey and Applewood Bacon with Jalapeno Mayonnaise  
Veggie Hummus Wrap with Cucumbers and Sprouts  
Capicola, Pepperoni and Salami with Vegetable Cream Cheese Spread  
All wrapped in a Tortilla with Lettuce & Tomatoes  
Myer Lemon Bars*  
**\$31**

### **Light Lunch Soup and Salad Bar**

*Tomato and Basil Bisque  
Garden Fresh Tossed Salad  
Smoked Turkey strips, House Smoked Salmon  
Dried Cranberries, Sunflower Seeds, Garbanzo Beans, Broccoli, Olives, Shredded  
Parmesan and Cheddar cheeses, Crumbled Feta and Blue Cheeses with a variety of  
Dressings  
Fruit Cocktail*  
**\$29**

A customary 25% service charge and 8% Georgia state sales tax  
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## **LUNCHEON BUFFETS (Continued)**

### **High-Country Cobb Salad Buffet**

*Soup Du Jour  
Chopped Romaine Lettuce  
Diced Grilled Chicken and Roast Beef  
Roma Tomatoes, Puffed Garbanzo Beans, Roasted Corn, Black Olives Bell Peppers,  
Chopped Egg, and Bacon  
Cheddar, Crumbled Bleu and Feta Cheeses  
Buttermilk Ranch, Bleu Cheese and Balsamic Dressings  
Pecan Dessert Bars*

**\$29**

### **Taco Cantina**

*Marinated Beef Carne Asada, Shredded Chicken and Black Bean Sofrito  
Pico De Gallo, Guacamole, and Roasted Tomato Salsa  
Shredded Lettuce and Ancho Chili Slaw  
Cheddar and Pepper Jack Cheeses  
Warm Flour and Corn Tortillas  
Tortilla Chips  
Key Lime Pie*

**\$31**

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will apply to our prices listed on our menus.





## *Catering Menus*

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### Vegetarian Selections

**Lunch**

***We do not offer Plated Lunches under 25 persons in attendance***

***Vegetable and Tofu Fajitas \$24***

*Medley of seasoned and grilled Vegetables and Tofu.*

*Served with Flour Tortillas.*

***Flatbread Pizzetta \$22***

*Oven Baked Flatbread topped with Tomatoes,*

*Baby Spinach and melted Mozzarella Cheese.*

**Dinner**

***We do not offer Plated Dinners under 25 persons in attendance***

***Quinoa Vegetable Stir Fry \$30***

*Organic Quinoa Grains sautéed with Fresh Vegetables and House Made Sweet Garlic Sauce*

***Pasta Boursin \$34***

*Penne Pasta tossed with Boursin Cheese, Seasonal Vegetables and Sautéed Tofu.*

***Stuffed Portabella \$36***

*Blue Cheese and Almonds paired with Portabella Mushroom.*

*Accompanied with Seasonal Vegetables and Garlic Yukon Mashed Potatoes.*

***Vegetarian selections served with a house salad and the dessert selection of the event.***

*A customary 25% service charge and 8% Georgia state sales tax  
will apply to prices listed on our menus.*





## *Catering Menus*

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### *Banquet Reception*

March 2024



# Reception Selections

*Build your own "Walk Around" Dinner Buffet, Heavy Reception  
or enhance your*

*Pre-Dinner Reception and Cocktail Hour.*

*We do not offer Reception Stations under 25 persons in attendance*

*\*Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery\**

**\*Minimum of Three Reception Stations per event\***

**All prices are reflective of 1 hour of Food Service**

## **Reception Stations**

### **Appalachian Garden**

*Gourmet Assortment of Artisan Lettuces including Arugula, Spinach, Baby Romaine,  
and Spring Leaf*

*Georgia Pecans, Red Grapes and Sunflower Seeds*

*Goat Cheese, Crumbled Bleu Cheese, and Smoked Gouda*

*Cucumbers and Cherry Tomatoes*

*Roasted Shallot, Buttermilk/Herb Ranch and Balsamic Dressings*

**\$21**

### **High-country Cobb Salad Station**

*Chopped Romaine Lettuce*

*Roma Tomatoes, Puffed Garbanzo Beans, Roasted Corn and Black Olives*

*Smoked Salmon, Chopped Egg, and Bacon*

*Hoop Cheddar, Crumbled Bleu and Goat Cheeses*

*Buttermilk Ranch, Bleu Cheese and Roasted Shallot Dressings*

**\$22**

### **Shrimp & Grits Station**

*Locally Milled Cheese Grits and Tender Shrimp Sautéed in Trinity and Tomatoes.*

*Served with array of toppings including Andouille Sausage, Bacon, Sweet Peppers and  
Cheddar Cheese*

**\$26**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



## **Reception Stations – (continued)**

### **Taco Station**

*Marinated Beef Carne Asada, Shredded Chicken and Black Bean Sofrito  
Pico De Gallo, Guacamole, and Roasted Tomato Salsa  
Shredded Lettuce and Ancho Chili Slaw  
Cheddar and Pepper Jack Cheeses  
Warm Flour and Corn Tortillas*

**\$26**

### **Beans and Rice Martini Bar**

*Steamed Rice and Black Beans Sofrito  
Mojo Marinated Chopped Chicken and Slow Roasted Cuban Pork  
Mango Salsa, Scallions, Pico De Gallo and Jalapenos  
Shredded Cheddar and Pepper Jack Cheeses*

**\$22**

### **Mediterranean Station**

*Marinated Olives, Artichokes, Pickled Vegetables, Chopped Lettuce,  
Vinaigrette, Seasonal Cheeses, Roasted Red Peppers,  
Oved Dried Tomatoes and Cured Meats*

**\$20**

### **Slider Station**

*Mini Gourmet Beef and Chicken Patties with Roma Tomatoes,  
Lettuce, Deli Pickle Chips, Rosemary Aioli, Whole Grain Mustard, Tomato Ketchup,  
Swiss and Cheddar Cheeses*

**\$21**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.

## **Chef Stations**

### **Gourmet Mac n' Cheese Station**

*(Gluten Free Pasta Available for additional \$3)*

*Vermont White Cheddar Cheese Sauce and Corkscrew Pasta with selections of Crab, Blackened Chicken, Bacon, and Mushrooms  
Blue Cheese, Smoked Gouda, Truffle Oil and Cracked Pepper  
Green Scallions and Fried Onions*

**\$27**

### **Pasta Station**

*(Gluten Free Pasta Available for additional \$3)*

*Choose Two Pasta Types:*

- *Penne ~ Farfalle (Bow-Tie)~ Cheese Tortellini  
Tri-colored Rotini ~ Potato Gnocchi*

*Choose Two Sauce Types:*

- *Marinara ~ Alfredo ~Pesto Cream ~ Vodka Cream  
Bolognese ~ Cajun Butter Sauce*

**\$27**

### **Pastry Chef's Dessert Table**

*Vanilla Ice Cream with Assorted Toppings,  
Georgia Pecan Pie, Chocolate Torte, New York Cheesecake,  
Key Lime Pie and Chocolate Dipped Strawberries*

**\$27**

A customary 25% service charge and 8% Georgia state sales tax will apply to our prices listed on our menus.



## **Carving Stations**

*We do not offer Carving Stations under 25 persons in attendance  
(\$100 Attendant Fee required per station)*

**Pepper Dusted Whole Strip Loin of Beef**  
*Sauce Béarnaise, Horseradish Cream, Baked Rolls*  
**\$475**

*(Serves Approximately 30 persons)*

**Whole Roasted Breast of Turkey**  
*Thyme Infused with Cranberry Relish and Baked Rolls*  
**\$275 Each**

*(Serves Approximately 30 persons)*

**Maple Glazed Country Ham**  
*Stone Ground Mustard Sauce, Supper Biscuits*  
**\$325 each**

*(Serves Approximately 60 persons)*

**Oven Roasted Pork Loin**  
*Bacon Wrapped and Herb Infused Roast with Plum wine Reduction, Baked Rolls*  
**\$300 Each**

*(Serves Approximately 40 persons)*

**Garlic and Rosemary Crusted Prime Rib of Beef**  
*Au Jus, Horseradish Sauce and Rolls*  
**\$575**

*(Serves Approximately 30 Persons)*

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



# **HORS D'OEUVRES**

## **Displayed HORS D'OEUVRES**

*\*Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery\**

*Fresh Vegetable Crudités with Dips*  
**\$9/per person**

*International Cheese Board*  
**\$10/per person**

*Seasonal Fruit Platter*  
**\$9/per person**

*Cured Meat Display of Cappelicola, Prosciutto and Salami*  
*Marinated Kalamata Olives*  
**\$12/per person**

*Iced Jumbo Shrimp with Cocktail Sauce*  
**\$375/per 100**

*Swedish Meatballs*  
**\$225/per 100**

*Buffalo Style Chicken Wings with Bleu Cheese Dip*  
**\$275/per 100**

*Whole Baked Brie en Croute garnished with Fruit and Raspberry Compote*  
**\$175**  
*(Serves Approximately 40 Persons)*

*Side of House Smoked Salmon*  
*Red Onions, Capers, Chopped Egg and Crackers*  
**\$225**  
*(Serves Approximately 30 Persons)*

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



## ***HORS D'OEUVRES - Continued***

*Chicken Sate with Teriyaki Pineapple Glaze*  
**\$275/ per 100**

*Pulled Pork Crostini*  
**\$225/ per 100**

*Assorted Petite Quiche*  
**\$225/ per 100**

*Chinese Spring Rolls with Sweet Chili Sauce*  
**\$225/ per 100**

*BBQ Meatballs*  
**\$225/ per 100**

*Scallops Wrapped in Bacon*  
**\$375/ Per 100**

*Coconut Shrimp with Raspberry-Chili Sauce*  
**\$375/ Per 100**

*Deviled Eggs with Candied Bacon*  
**\$225/ Per 100**

*Spanakopita*  
**\$225/ Per 100**

*Caprese Kabobs*  
**\$275/ Per 100**

*Brasstown Signature Bruschetta*  
**\$225/ Per 100**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



## **HORS D'OEUVRES - Continued**

### **“Chip and Dip”**

*French Onion Dip with Kettle Chips*

**\$30/per Quart**

*Hot Artichoke Dip with Corn Tortilla Chips*

**\$34/per Quart**

*Spicy Salsa with Corn Tortilla Chips*

**\$27/per Quart**

*Homemade Guacamole with Corn Tortilla Chips*

**\$37/per Quart**

*Southwest Con Queso Dip with Corn Tortilla Chips*

**\$34/per Quart**

*Hot Spinach and Bacon Dip with Corn Tortilla Chips*

**\$37/per Quart**

*Spiced Hummus with Garlic Pita Chips*

**\$32/per Quart**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



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## **HORS D'OEUVRES - Continued**

### **Light Sacks**

*Mixed Cocktail Nuts*

**\$27/per Pound**

*Potato Chips*

**\$17/per Pound**

*Tortilla Chips*

**\$17/per Pound**

*Salted Pretzels*

**\$17/per Pound**

*Trail Mix*

**\$22/per Pound**

*Goldfish*

**\$17/per Pound**

A customary 25% service charge and 8% Georgia state sales tax will apply to our prices listed on our menus.



March 2024





## *Catering Menus*

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### *Banquet Dinner*

March 2024

# Dinner Selections

## DINNER PLATES

*We do not offer Plated Dinners under 25 persons in attendance*

*All Dinner Entrees are served with House Salad, Dessert,*

*Chef's choice of Starch and Vegetable accompaniments*

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

*\*Please note there is a \$10 per person plate up fee for the Creekside Pavilion\**

### ***Pecan Dusted Breast of Chicken***

*Boneless Chicken Breast coated with a mixture of Herbed Crushed Georgia Pecans  
and finished with Peach Chutney*

**\$37**

### ***Crab Crusted Breast of Chicken***

*Boneless Chicken Breast topped with Crabmeat and Smoked Gouda  
Roasted Red Pepper Coulis*

**\$39**

### ***Lemon Pepper Trout with Chimichurri***

*North Georgia Rainbow Trout lightly dredged with Lemon Pepper and finished with  
Chimichurri Sauce*

**\$40**

### ***Bourbon and Chipotle Glazed Salmon***

*Stone Ground Mustard Chimichurri*

**\$40**

### ***Roasted Pork Loin***

*Boneless Pork Loin with Blueberry Balsamic Compote*

**\$36**

### ***Roasted Striploin of Beef***

*USDA Choice Strip Loin roasted with Herbs and Garlic*

*Served with a Mushroom Sauce*

**\$48**

### ***Charbroiled Filet Mignon***

*USDA Choice Filet charbroiled; served with Cabernet Glace*

**Market Price**



***Dessert Selections (choose one)***

*New York-style Cheesecake*

*Chocolate Cake*

*Georgia Pecan Pie*

*Key Lime Pie*

***Upgrade to our Arugula and Goat Cheese or Pinegrove Caesar Salad  
\$5 per person additional.***

***Upgrade the house salad to our Soup du Jour, \$5 per person additional.***

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



March 2024

## **PLATED DINNER COMBINATIONS**

*We do not offer Plated Dinners under 25 persons in attendance*

*All Dinner Combinations are served with House Salad, Dessert,*

*Chef's choice of Starch and Vegetable accompaniments*

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

*\*Please note there is a \$10 per person plate up fee for the Creekside Pavilion\**

### **Breast of Chicken and Shrimp**

*Boneless Breast of Chicken with Orange Butter Sauce  
Jumbo Shrimp sautéed in Garlic Butter and White Wine*

**\$48**

### **Caramelized Strip Steak with Salmon**

*Coffee Dusted New York Strip Steak  
Fresh Salmon with Piquillo Pepper and Lime Chimichurri*

**\$54**

### **Filet Mignon and Diver Scallops**

*USDA Choice Filet of Beef served with Shiitake Demi-Glace  
Seared Jumbo Scallops and Candied Lemon Cream*

**Market Price**

### **Filet Mignon with Broiled Lobster Tail**

*USDA Choice Filet of Beef charbroiled; served with Cabernet Glace.  
Broiled cold water Lobster Tail served with Lemon Butter.*

**Market Price**

### **Dessert Selections (choose one)**

*Turtle Cheesecake – Chocolate Cake*

*Pecan Pie – Key Lime Pie*

***Upgrade to our Pinegrove Caesar Salad or Spinach Salad with Hot Bacon Dressing for \$5 per person additional.***

***Upgrade the house salad to our Soup du Jour, \$5 per person additional.***

*A customary 25% service charge and 8% Georgia state sales tax will apply to our prices listed on our menus.*



## **Dinner Buffets**

*We do not offer Buffets under 25 persons in attendance*

*\*Please note there will be a charge of 10% or a \$25 minimum for any cabin delivery\**

### ***“Georgia Mountain Goldrush”***

*Southern Potato Salad*

*Broccoli and Cheddar Salad*

*Barbequed Pork Ribs*

*Blackened Salmon with Lemon Dill Butter*

*Southern Fried Chicken*

*Buttered Corn “off the cob”*

*Medley of Fresh Seasonal Vegetables*

*Choice of Dessert*

**\$54**

### ***“Tuscan Supper”***

*(Includes Carving Fee)*

*Salad of Romaine and Radicchio*

*Shaved Asiago, Red Onion and Balsamic Vinaigrette*

*Antipasto Salad ~ Tomatoes, Cucumbers, Artichoke Hearts, Provolone and Sweet Peppers*

*Marinated Flank Steak “Bistecca” ~ Chef Carved*

*Tuscan Chicken Breast ~ with Roasted Red Peppers Ragout and Artichoke Hearts*

*Cavatappi Pasta with Ricotta and Roma Tomato Sauce*

*Roasted Rosemary and Garlic Potatoes*

*Italian Green Beans with Sun Dried Tomatoes*

*Garlic Bread*

*Choice of Dessert*

**\$54**

A customary 25% service charge and 8% Georgia state sales tax will apply to our prices listed on our menus.

## **Dinner Buffets- (continued)**

### **“Trackrock Buffet”**

*(Includes Carving Fee)*

*Garden Fresh Tossed Salad*

*Cucumber, Tomato, Onion Salad*

*Roasted Salmon with Lemon Beurre Blanc*

*Chef Carved Sea Salt & Cracked Pepper Roasted Striploin*

*Grilled Breast of Chicken with a Roasted Heirloom Tomato Marmalade*

*Mashed Yukon Potatoes*

*Marinated and Sauteed Vegetables*

*Choice of Dessert*

**\$56**

### **“Bayou Seafood Buffet”**

*Iceberg Salad with Roma Tomatoes, Bacon and Bleu Cheese*

*Garden Fresh Tossed Salad*

*Cajun Rubbed Ribs*

*Low Country Boil ~ Shrimp, New Potatoes, Corn on the Cob and Andouille Sausage*

*Grilled Chicken with Creole Sauce*

*Blackened Salmon with Tasso Cream*

*Fresh Vegetable Medley*

*Choice of Dessert*

**\$56**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



March 2024

## **Dinner Buffets- (continued)**

### **“Blue Ridge Prime Rib Buffet”**

*(Includes Carving Fee)*

*Spinach Salad with Mushrooms, Eggs, Shaved Red Onions and Hot Bacon Dressing*

*Classic Caesar Salad*

*Chef Carved Garlic and Herb Crusted Roasted Prime Rib au Jus with Horseradish Cream*

*Slow Roasted Pork Loin with Honey Bourbon Sauce*

*Chicken Oreganata*

*Fresh Medley of Seasonal Vegetables with Butter and light Seasoning*

*Scalloped Red Bliss Potatoes*

*Choice of Dessert*

**\$64**

### **“Hog Creek BBQ”**

*Creamy Potato Salad*

*Sweet and Tangy Cider Slaw*

*Barbequed Pulled Pork with Side Sauces*

*Local Bratwurst*

*Barbequed Chicken*

*Warm Cornmeal Dusted Buns*

*Molasses Baked Beans*

*Mashed Sweet Potatoes with Vanilla Cinnamon Butter*

*Choice of Dessert*

**\$47**

### **Dessert Selections (choose one)**

*Southern Bread Pudding with Bourbon Sauce*

*Seasonal Fruit Crisp*

*New York-style Cheesecake*

*Chocolate Cake*

*Georgia Pecan Pie*

*Key Lime Pie*



## **Dinner Buffets- (continued)**

### ***“Around the Campfire”***

*Creamy Cole Slaw*

*Grilled Hot Dogs and Chili*

*Juicy Hamburgers*

*Grilled Breast of Chicken*

*Baked Beans*

*Lettuce, Tomato, Onions, Pickles and Condiments*

*Sliced Cheeses and Buns*

*Kettle Chips*

*Chocolate Brownies*

**\$39**

A customary 25% service charge and 8% Georgia state sales tax  
will apply to our prices listed on our menus.



March 2024





*Brasstown Valley*  
RESORT & SPA

**COOKOUT SELECTION**

Available for Creekside Pavilion or a Cottage Cook-out  
(25 Person Minimum)

\*\*Grill Attendant Fee of \$100 will apply\*\*

\*\*All of the entrée selections are served modified-buffet style with chef's selection of vegetables, Baked Potatoes with condiments and iced tea.

**Salads**

Mixed Field Greens with Assorted Dressings  
or  
Caesar Salad

**Grilled Selections**

Marinated Strip Loin Steak  
\$47

The Brasstown - Filet Mignon  
Market Price

**Grilled Combinations**

Filet Mignon and Broiled Lobster Tail  
Market Price

Filet Mignon and Grilled Fillet of Salmon  
Market Price

BBQ Chicken and Spare Ribs  
\$48

Filet Mignon and Tequila Lime Shrimp Skewers  
Market Price

New York Strip Steak and Grilled Marinated Chicken Breast  
\$54

**Desserts (select one)**

Georgia Pecan Pie, Chocolate Cake, Key Lime Pie



## *Catering Menus*

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## *Beverage Selections*

May 2023



## ***Beverage Service***

*All Beverage functions must be arranged through the Conference Services office. As a licensee, Brasstown Valley Resort is responsible for abiding by the regulations enforced by the State of Georgia regarding the sales of alcohol.*

***NO ALCOHOLIC BEVERAGES ARE PERMITTED ON PREMISES FROM OUTSIDE SOURCES.***

### ***Open Bar Packages Include***

*Resort Brand, Premium, Extra Premium or Diamond Brand Liquors  
House Wine Selections  
Imported & Domestic Beers  
Bottled Waters & Assorted Sodas  
Priced per person*

<i>One Hour</i>	<i>Resort /\$33 Premium /\$36 Extra Premium/\$40 Diamond/\$46</i>
<i>Two Hour</i>	<i>Resort /\$44 Premium /\$50 Extra Premium /\$55 Diamond/\$61</i>
<i>Three Hour</i>	<i>Resort /\$55 Premium /\$65 Extra Premium /\$75 Diamond/\$86</i>
<i>Four Hour</i>	<i>Resort/\$66 Premium/\$70 Extra Premium/\$80 Diamond/\$91</i>

### ***Sponsored Bar Prices***

*House Wines \$11.25 (by the glass)  
Resort Brand \$11.00  
Premium Brands \$12.00  
Extra Premium Brands \$14.50  
Diamond Brands \$20.00  
Domestic Beers \$6.75  
Imported Beers \$7.25  
Cordials \$12.00*

### ***Cash Bar Prices (non-sponsored)***

*House Wines \$11.75 (by the glass)  
Resort Brand \$11.50  
Premium Brands \$12.50  
Extra Premium Brands \$15.00  
Diamond Brands \$21.00  
Domestic Beers \$7.25  
Imported Beers \$7.75  
Cordials \$12.50*

*A Bartender fee of \$100 per bar shall apply. There is a \$250++ minimum and hour for a banquet bar*

*Sponsored Bar prices are subject to 25% service charge and 8% Georgia State Sales Tax*

*Our Cash Bar Prices Include 8% Georgia State Sales Tax*

May 2023



## ***Brand Selections***

### ***Resort Brands***

*Smirnoff Vodka*  
*Bombay Gin*  
*Bacardi Silver Rum*  
*José Cuervo Tequila*  
*Jim Beam Bourbon*  
*Famous Grouse Scotch*  
*Canadian Club Whiskey*

### ***Extra Premium Brands***

*Ketel One Vodka*  
*Bombay Sapphire Gin*  
*Bacardi O Rum*  
*Tres Agaves Reposado Tequila*  
*Makers Mark Bourbon*  
*Johnny Walker Black Scotch*  
*Crown Royal Whiskey*

### ***Domestic Beer***

*Bud Light*  
*Michelob Ultra*

### ***Imported Beer***

*Stella Artois*  
*Amstel Light*

### ***Premium Brands***

*Titos Vodka*  
*Tanqueray Gin*  
*Captain Morgan Rum*  
*José Cuervo 1800 Tequila*  
*Jack Daniels Bourbon*  
*Johnny Walker Red Scotch*  
*Wild Turkey Whiskey*

### ***Cordials***

*Amaretto Disarrono*  
*Baileys Irish Cream*  
*Sambucca Romana*  
*Frangelico Liqueur*  
*Grand Mariner Liqueur*  
*Kahula Liqueur*

### ***House Wine***

*Chardonnay*  
*Pinot Grigio*  
*Pinot Noir*  
*Cabernet Sauvignon*

*A Bartender fee of \$100 per bar shall apply. There is a \$300++ minimum and hour for a banquet bar*

***\*\*Ask for our Diamond Brand Selections\*\****

*A customary 25% service charge and 8% Georgia state sales tax will apply to our Sponsored Bar prices listed on our menus.*

*Our Cash Bar prices include Service Charge and Georgia state sales tax.*

May 2023

