



UNICOI
STATE PARK & LODGE

Catering Policies & Menus



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 \$2.00 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, including guest name and menu selection.

Menu pricing is subject to change.

FOOD SERVICE:

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the White County license restrictions and the City of Helen 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.

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.

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.

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill



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.

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 1 hour 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.

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.

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 or Park under any circumstance.

Bird seed, rice or artificial flower petal are not allowed in the Hotel. Rice paper confetti, lavender and real flower petal are allowed in the Hotel.

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

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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.

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.

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.

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.

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.

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.

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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.

EMERGENCY PREVENTION & EVACUATION PLANS:

Unicoi State Park & Lodge 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.

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 of 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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Breakfast and Brunch Selections

Prices are Based on 90 Minutes of Service

*Please Note There will be an Additional \$150.00 Set Up Fee for Building Common Areas,
The Beach House & Dogwood Room*

Continental Breakfast

Traditional

*Sliced Seasonal Fruit & Berries
Sliced Coffee Cakes
Butter & Fruit Preserves
Assorted Chilled Fruit Juices
Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas
\$15.00 per person*

Classic

*Sliced Seasonal Fruit & Berries
Assorted Muffins, Danishes & Bagels
Cream Cheese, Butter & Fruit Preserves
Greek Yogurt with House Granola with Assorted Dried Fruits & Nuts
Assorted Chilled Fruit Juices
Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas
\$18.00 per person*

Executive

*Fresh Sliced Seasonal Fruit & Berries
Assorted Muffins, Danishes & Bagels
Cream Cheese, Butter & Fruit Preserves
Greek Yogurt with House Granola with Assorted Dried Fruits & Nuts
Assorted Biscuit Sandwiches:
Equal Amounts of each Sandwich Prepared
Applewood-Smoked Bacon, Egg & Cheese
Smoked Sausage, Egg & Cheese
Minimum of 12 ppl to receive this item for an additional \$2.00 per person
Assorted Chilled Fruit Juices
Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas
\$22.00 per person*

~ Add Quinoa, Potato & Spinach Hash for an additional \$2.00 per person ~

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Breakfast Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 guests

There will be a surcharge for Groups Under 25 Guests

*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

Traditional

Sliced Seasonal Fruit & Berries

Assorted Muffins & Danishes

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits

Butter & Fruit Preserves

Assorted Chilled Fruit Juices

Freshly Brewed Regular and Decaf Coffee & Selection of Specialty Teas

\$23.00 per person

Omelet Station available for an additional \$4.00 per person

Novus

Sliced Seasonal Fruit & Berries

Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Cinnamon French Toast with Peach Compote & Warm Maple Syrup

Buttermilk Biscuits with Sausage Gravy

Butter & Fruit Preserves

Assorted Chilled Fruit Juices

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$27.00 per person

Omelet Station available for an additional \$4.00 per person

~ Add Quinoa, Potato & Spinach Hash for an additional \$2.00 per person ~

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Plated Breakfasts

Maximum of 50 Guest for Plated Breakfast Meals

*Please Note There will be an Additional \$150.00 Set Up Fee for Plated Service at
The Beach House or Dogwood Room*

*All Plated Breakfasts Entrees are Served with
Basket of Freshly Baked Muffins & Biscuits with Butter & Preserves
Seasonal Fruit Plate
Orange Juice
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas*

Biscuits & Gravy

*Buttermilk Biscuit Topped with Sausage Gravy
Farm Fresh Scrambled Eggs with Chives
\$16.00 per person*

~ Add Southern Style Grits, Seasoned with Butter & Cheddar Cheese for an additional \$3.00 per person ~

Traditional Breakfast

*Farm Fresh Scrambled Eggs with Chives
Applewood-Smoked Bacon or Sausage Patties
Southern Style Grits, Seasoned with Butter & Cheddar Cheese
\$17.00 per person*

French Toast Breakfast

*Cinnamon French Toast with Peach Compote & Warm Maple Syrup
Farm Fresh Scrambled Eggs with Chives
Applewood-Smoked Bacon or Sausage Patties
\$19.00 per person*

~ Add Southern Style Grits, Seasoned with Butter & Cheddar Cheese for an additional \$3.00 per person ~

Chicken & Waffles

*Malted Waffle Topped with Buttermilk Fried Chicken, Drizzled with Hot Honey
(Gluten Free Available Upon Request for an additional \$2.00 per person)
Southern Style Grits, Seasoned with Butter & Cheddar Cheese
\$20.00 per person*

~ Add Farm Fresh Scrambled Eggs with Chives for an additional \$3.00 per person ~

*All Prices subject to change due to market and cost fluctuation
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Brunch Buffet

Prices are Based on 90 Minutes of Service

Minimum of 25 guest

There will be a Surcharge Fee for Groups Under 25 Guest

*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

The Lodge Brunch Buffet

Sliced Seasonal Fruit & Berries

Assorted Muffin, Sliced Coffee Cakes & Danishes

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits with Sausage Gravy

Butter & Fruit Preserves

Tossed Garden Salad with Assorted Toppings

House Ranch & Italian Vinaigrette

Pasta Salad

Loaded Potato Salad

Mommas Fried Chicken

Herb Roasted Pork Loin, Sliced & Topped with a Bourbon Apple Chutney

Roasted Garlic Mashed Potatoes with Gravy

Sauteed Green Beans

Peach Cobbler & Pecan Pie

Assorted Fruit Juices

Sweet & Unsweet Iced Tea

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$39.00 per person

~ Add Unicoi's Blackened Trout Entrée for an additional \$6.00 per person ~

~ Add a Chef Attendant Omelet Station for an additional \$10.00 per person ~

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Unicoi Meeting Packages

*Breaks are Served in Our Continuous Break Station Area
Beverage Service from Mid-Morning Through Afternoon
AM and PM Break Service for 90 Minutes
There will be a Surcharge for Groups Under 25 Guest*

*Please Note There will be an Additional \$150.00 Set Up Fee for Breaks Set Up in Your Meeting Room,
Lodge Common Areas, The Beach House & Dogwood Room*

AM Break

*Assortment of Whole Fruit
Granola & Energy Bars
Individual Greek Yogurts
Bottled Water & Fruit Juices
Assorted Soft Drinks
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas*

~

PM Break

*Chocolate Brownies
Freshly Baked Cookies
Assorted Pre-packaged Chips & Popcorn
Fresh Movie-Style Popcorn Machine Available \$4.00 per person
(includes 5 bags of fresh uncooked popcorn)
Bottled Water
Assorted Soft Drinks
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas
\$29.00 per person*

All Day Beverages

*Bottled Water
Assorted Soft Drinks
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas
\$15.00 per person*

Half Day Break Package

*AM or PM Breaks
\$12.00 per person*

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Unicoi Day Meeting Package

*Breaks are Served in Our Continuous Break Station Area
Beverage Service from Mid-Morning Through Afternoon
AM and PM Break Service for 90 Minutes
There will be a Surcharge for Groups Under 25 Guest*

*Please Note There will be an Additional \$150.00 Set Up Fee for Breaks Set Up in Your Meeting Room,
Lodge Common Areas, The Beach House & Dogwood Room*

AM Break

*Assortment of Whole Fruit
Granola & Energy Bars
Individual Yogurts
Bottled Water & Fruit Juices
Assorted Soft Drinks
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas*

~

Build Your Own Boxed Lunch

*All Box Lunches Include Assorted Pre-Packaged Chips, Whole Fruit, Pasta Salad, Pickle & Cookies
Appropriate Condiments & Bottled Water
Marinated Grilled Vegetables with Pesto Aioli & Baby Greens, Served with Herbed Focaccia
or
Roast Turkey Breast with Smoked Gouda, Chipotle Mayonnaise, Lettuce & Tomato, Served
with Hoagie Rolls,
or
Peppered Roast Beef with Creole Mustard, Provolone Cheese & Red Onion Jam, Served with
French Baguettes
or
Chicken Salad with Lettuce & Tomatoes, Served with Croissants*

~

PM Break

*Chocolate Brownies
Freshly Baked Cookies
Assorted Pre-Packaged Chips & Popcorn
Bottled Water
Assorted Soft Drinks
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas
\$49.00 per person*

*All Prices subject to change due to market and cost fluctuation
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Specialty Break Packages

*Breaks are Served in Our Continuous Break Station Area
Beverage Service from Mid-Morning Through Afternoon
AM and PM Break Service for 90 Minutes
There will be a Surcharge for Groups Under 25 Guest*

*Please Note There will be an Additional \$150.00 Set Up Fee for Breaks Set Up in Your Meeting Room, Lodge
Common Areas, The Beach House & Dogwood Room*

Theater Style

*~ Requires one attendant with Popcorn Machine and five uncooked bags of popcorn ~
Fresh Buttery Popcorn with Assorted Seasonings
Assorted Pre-Packaged Chips & Cracker Jacks
Assorted Candy Bars
Bottled Water
Assorted Soft Drinks
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas
\$19.00 per person*

Relax N' Snaxx

*Fresh Buttery Popcorn with Assorted Seasonings
Oven Fresh Soft Pretzel Bites with Beer Cheese and Creole Mustard for dipping
Spinach Dip & Salsa Served with Tortilla Chips
Bottled Water
Assorted Soft Drinks
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas
\$16.00 per person*

Sweet Dreams

*Sliced Seasonal Fruit & Berries
Assorted Cookies
Brownies
Bottled Water
Assorted Soft Drinks
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas
\$17.00 per person*

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Refreshments

Beverages

Freshly Brewed Coffee & Decaf
\$40.00 per Gallon

Iced Tea
\$40.00 per Gallon

Lemonade
\$35.00 per Gallon

Assorted Soft Drinks
\$3.00 per person

Bottled Water
\$2.50 per person

Sparkling Water
\$4.00 per person

Energy Drink
\$5.00 per person

AM Refreshments

Assorted Danish & Muffins
\$28.00 per Dozen

Assorted Bagel with Cream Cheese
\$27.00 per Dozen

Buttermilk Biscuits, Butter & Preserves
\$22.00 per Dozen

Biscuit, Egg & Cheese Sandwich
\$6.00 per person

Biscuit, Egg, Bacon, & Cheese Sandwich
\$7.00 per person

Biscuit, Egg, Sausage & Cheese Sandwich
\$7.00 per person

Assorted Fruit Yogurts
\$4.00 per person

PM Snacks

Assorted Chips
\$3.00 per person

Fresh Baked Cookies
\$28.00 per Dozen

Brownies
\$29.00 per Dozen

Assorted Candy Bar
\$3.00 per person

Chip & Salsa Tray
\$32.00 per 20 ppl

Mixed Gourmet Nuts
\$33.00 per Pound

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Build Your Own Boxed Lunch Salad, Wrap or Sandwich

*Please Note There will be an Additional \$150.00 Set Up Fee for Plated Service at
The Beach House or Dogwood Room*

~

*All Luncheons are Served with
Chef's Choice of Dessert
Iced Tea & Freshly Brewed Regular or Decaf Coffee*

Chicken Caesar Salad

*Crisp Romaine Lettuce
Grilled Marinated Chicken Breast
Roasted garlic Croutons & Parmesan Cheese
Caesar Dressing
Warm Rolls & Butter
\$19.00 per person*

Chef Salad (all GF except rolls)

*Crisp Lettuce, Turkey, Shredded Cheddar,
Tomatoes, Cucumbers & Hard-Boiled Eggs
Ranch & House Italian Dressing
Warm Rolls & Butter
\$21.00 per person*

Crispy Chicken Wrap

*Crispy Chicken Tenders, BBQ Sauce
Romaine Lettuce, Shredded Cheddar, Tomatoes
Ranch Dipping Sauce
Pasta Salad, Assorted Chips & Pickles
\$19.00 per person*

Peppered Roast Beef

*Sliced Roasted Round of Beef on a French Baguette
with Creole Mustard, Onion Jam, Baby Greens
Provolone Cheese, and Sliced Tomatoes
Pasta Salad, Assorted Chips & Pickles
\$22.00 per person*

Chicken Salad Croissant

*House-Made Chicken Salad
Just like Momma Makes
Croissants, Lettuce & Tomatoes
Pasta Salad, Assorted Chips & Pickles
\$20.00 per person*

Grilled Vegetable

*Marinated & Grilled Vegetables
Baby Greens, Basil Mayonnaise
with Herb Focaccias
Pasta Salad, Assorted Chips & Pickles
\$19.00 per person*

Turkey Sub

*Sliced Turkey Breast, Smoked Gouda & Chipotle Mayonnaise
With Hoagie Rolls, Lettuce & Tomatoes
Pasta Salad, Assorted Pre-Packaged Chips & Pickles
\$22.00 per person*

Add a Cup of Soup to any Plated Luncheon for an additional \$4.00 per person

*****Must meet a minimum requirement of 10 people*****

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Plated Luncheon Entrees

*Please Note There will be an Additional \$150.00 Set Up Fee for Plated Service at
The Beach House or Dogwood Room*

~

*All Luncheon Entrees are Served with
Garden Salad Tossed with our House Italian Dressing
Chef's Selection of Seasonal Vegetable & Starch
Warm Rolls & Butter
Chef's Choice Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Chicken Cordon Bleu **\$25.00 per person**
Chicken Breast Stuffed with Ham & Swiss Cheese, Finished with a Basil Cream Sauce

Grilled Chicken Breast **\$24.00 per person**
Marinated Chicken Breast, Grilled & Topped with a Fresh Tomato-Basil Sauce

Roasted Pork Loin **\$32.00 per person**
Slow Roasted Pork Loin, Served with a Warm Apple Chutney

London Broil **\$28.00 per person**
Grilled Marinated Flank Steak, Topped with Chimichurri Sauce & Black Bean-Corn Relish

Grilled Salmon **\$32.00 per person**
Grilled Salmon Filet Topped with a Mango Salsa

Shrimp and Grits **\$26.00 per person**
Nora Mills Grits Topped with Sauteed Shrimp in a Cajun Cream Sauce

Blackened Trout **\$36 per person**
Local Favorite, Topped with a Black Bean-Corn Relish

Stir Fried Quinoa Bowl **\$24.00 per person**
Chick Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

Portabella Steak **\$31.00 per person**
Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with Roasted Vegetables

Add a Cup of Soup to any Plated Luncheon for an additional \$4.00 per person
****Must meet a minimum requirement of 10 people****

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Cold Lunch Buffets

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

~

*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

~

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for an additional cost per person

The Park Salad Bar

Seasonal Mixed Greens & Romaine Lettuce

Tomatoes, Cucumbers, Carrots, Broccoli, Peppers, Red Onion, Pepperoncini & Olives

Roasted Garlic Croutons, Crispy Tortilla Strips

Cheddar & Parmesan Cheese

House Ranch, Italian Vinaigrette & Caesar Dressing

Tomato Bisque & Chicken Noodle Soup

Grilled Chicken, Blackened Chicken, Poached Shrimp & Hard Boiled Eggs

~ Add Marinated Grilled Flank Steak for \$2 per person ~

Assorted Dinner Rolls & Butter

Signature Mason Jar Parfaits

\$31.00 per person

The Lodge Deli Platter

Loaded Baked Potato Salad

Macaroni Salad & Coleslaw

Choice of Three Pre-Made Sandwiches

Grilled Marinated Vegetables with Basil Aioli, Tomatoes & Greens on Herbed Focaccia Bread

Roast Turkey Breast, Smoked Gouda, Chipotle Aioli, Lettuce, Tomato Served on a Hoagie Roll

Peppered Roast Beef with Creole Mustard, Provolone Cheese & Red Onion Jam Served on a

French Baguette

Chicken Salad Croissant Served on a Flakey Croissant with Lettuce & Tomatoes

Chicken Tenders Tossed in BBQ Sauce, Rolled in a Flour Tortilla with Cheddar Cheese,

Lettuce & Tomatoes

*Italian Meats with Provolone Cheese, Lettuce, Tomato & Drizzled with Italian Dressing, Served
on a Hoagie Roll*

Assorted Pre-Packaged Chips

Assorted Cookies & Brownies

\$30.00 per person

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Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

~

*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

~

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

Taco & Fajita Bar

Cucumber, Tomato & Red Onion Salad

Tossed with a Cilantro-Lime Vinaigrette

Seasoned Ground Beef

Chicken Fajitas with Peppers & Onions

Roasted Zucchini, Squash, Onions & Peppers

Shredded Lettuce, Jalapenos, Cheddar Cheese

Guacamole, Sour Cream & Pico de Gallo

Black Beans, Cilantro Lime Rice

Tortilla Chips, Hard Taco Shells & Warm Flour Tortilla

Cinnamon Twist with Honey

Churros with Caramel & Chocolate Dipping Sauce

Lunch...\$29.00 per person / Dinner...\$33.00 per person

Take Me to The Park

Potato Salad, Macaroni Salad & Coleslaw

Char-Grilled Hamburgers

All Beef Hot Dogs

BBQ Chicken Breast

Baked Beans & Corn on the Cobb

Assorted Pre-Packaged Chips

Lettuce, Tomatoes, Onions, Relish & Dill Pickles

American, Cheddar & Swiss Cheese

Ketchup, Mustard & Mayonnaise

Assortment of Rolls & Buns

Apple Cobbler with Vanilla Bean Ice-Cream

Lunch...\$28.00 per person / Dinner...\$32.00 per person

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Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

~

*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

~

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add assorted soft drinks for an additional cost per person

Unicoi Southern Fair

Garden Salad with Assorted Condiments & Dressings

Southern Style Cole Slaw

Connie's Fried Chicken or Herb Baked Chicken

Blackened Catfish, with Black Bean & Corn Relish

*Meatloaf with red **or** brown gravy*

*~ Add Blackened Trout **or** Pork for an additional \$5.00 per person ~*

Roasted Maple Sweet Potatoes

Collard Greens

Mashed potatoes & Gravy

Yeast Rolls & Biscuits

Butter & Preserves

Pecan Pie & Warm Peach Cobbler

Lunch...\$34.00 per person / Dinner...\$38.00 per person

Asian Fair

Garden Salad with Ginger Dressing & Fried Wonton Strips

Asian Slaw

Honey Bourbon Chicken Thighs with Peppers

Beef & Broccoli

Lo Mein Noodle with Stir-Fried Vegetables

White Rice & Fried Rice

Stir-Fried Vegetables with Teriyaki

Fortune cookies

Chinese Donuts

Lunch...\$32.00 per person / Dinner...\$38.00 per person

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

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*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

~

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

Italian Fest

Caesar Salad

Antipasto Bar – Assortment of Italian Meats, Cheeses & Pickled Vegetables

Choice of Classic Beef Lasagna or Vegetable Lasagna

Chicken Marsala

Eggplant Parmesan

Penne Pasta Tossed with Olive Oil & Basil, Side of Marinara Sauce

Steamed Broccoli with Parmesan and Chili Flakes

Garlic Bread

Parmesan Cheese & Red Chili Flakes

Tiramisu & Cannoli

Lunch...\$38.00 per person / Dinner...\$42.00 per person

Barbecue on the Lake

Garden Salad with Assorted Dressings

Southern Coleslaw

Potato salad

Bone in BBQ Chicken

Smoked Pulled Pork

Smoked Beef Brisket

Baked Beans & Collard Greens

Smoked Gouda Mac & Cheese

Yeast Rolls & Biscuits

Butter & Preserves

Assortment of Seasonal Fruit Cobblers & Pecan Pie

Lunch...\$38.00 per person / Dinner...\$42.00 per person

All Prices subject to change due to market and cost fluctuation

All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Ala Carte Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

~

*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

~

*Preset Sweet Tea & Water
Freshly Brewed Regular & Decaf Coffee Station
Add Assorted Soft Drinks for \$2 per person*

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*All Lunch & Dinner Buffets are Served with
Garden Salad with Ranch & House Italian Dressings
Pasta Salad & Fruit Salad
Warm Rolls & Butter
Chef's Choice Desserts*

Entrees

*Baked Lemon-Herb, BBQ or Fried Chicken
Honey Bourbon Chicken Thighs
Chicken Marsala with Mushroom Sauce
Brined Pork Loin with Apple Chutney
Blackened Trout with Roasted Corn & Black Bean Relish
Lemon Butter Salmon
Sliced Sirloin with Gorgonzola Cream Sauce or Demi-Glaze
Flank Steak with Demi-Glaze*

Braised Beef Short Ribs with Red Wine Reduction for an additional \$7.00 per person

Vegetable Selections

Choice of One

*Broccoli Casserole
Southern Collard Greens
Sautéed Vegetable Medley
Green Peas with Onion
Cider Braised Cabbage
Roasted Broccoli
Sautéed Green Beans*

Starch Selections

Choice of One

*Mashed Potatoes with Gravy
Maple Roasted Sweet Potatoes
Roasted Rosemary Potatoes
Wild Rice Pilaf
Smoked Gouda Mac & Cheese
Spätzle
Baked Potatoes with Toppings*

	One Entrée	Two Entrées	Three Entrées
Lunch	\$29.00 pp	\$39.00 pp	\$49 pp
Dinner	\$39.00 pp	\$49.00 pp	\$59.00 pp

***Additional Vegetable or Starch for an additional \$3.00 per person
Add Soup to the Buffet for an additional \$4.00 per person***

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Plated Dinner Entrees

*Please Note There Will be an Additional \$150.00 Set Up Fee for Plated Service at
The Beach House or Dogwood Room*

*All Dinner Entrees are Served with, Garden Salad Tossed in our House Italian Dressing
Chefs' Selection of Seasonal Vegetable & Starch, Assorted Warm Rolls & Butter
Chef's selection of Dessert, Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Chicken Marsala **\$35.00 per person**

Lightly Floured Chicken Breast, Pan Seared & Topped with a Marsala Mushroom Sauce

Chicken Roulade **\$38.00 per person**

Chicken Breast Stuffed with Spinach, Roasted Red Peppers & Feta Cheese, Basil Cream Sauce

Unicoipia - Unicoi Lodge's Take on "Chicken & Waffles" **\$39.00 per person**

Belgian Waffle Topped with Smoked Gouda Mac & Cheese, Unicoi Hot Fried Chicken, Honey Drizzle

Cider Brined Pork Chop **\$39.00 per person**

Grilled Pork Chop Topped with an Apple Chutney

Helen Jaeger Schnitzel **\$39.00 per person**

Pork Cutlets Topped with Traditional Jaeger Mushroom Gravy, Spaetzli & Cider Braised Red Cabbage

Sliced Sirloin of Beef **\$39.00 per person**

Grilled Sirloin, Sliced & Served with a Gorgonzola Cream Sauce

Prime Rib of Beef **\$55.00 per person**

Garlic & Herb Roasted Prime Rib, Served with Horseradish Cream & Au Jus

New York Strip **\$50.00 per person**

10oz NY Strip, Grilled to Perfection & Topped with Cajun Bleu Cheese Compound Butter

Mango Salmon **\$34.00 per person**

6oz Salmon Filet, Grilled & Topped with a Mango Salsa

Blackened Trout **\$34.00 per person**

A Unicoi Classic, Set on Top of a Roasted Corn & Black Bean Salsa

Stir Fried Quinoa Bow **\$28.00 per person**

Chick Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

Portabella Steak **\$28.00 per person**

Grilled Portabella Mushroom Served over Penne Pasta Tossed in Cajun Cream Sauce & Roasted Vegetables

Add a Cup of Soup to any Plated Dinner for an additional \$4.00 per person

****Must meet a minimum requirement of 10 people****

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Plated Combo Dinner Entrees

*Please Note There Will be an Additional \$150.00 Set Up Fee for Plated Service at
The Beach House or Dogwood Room*

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs Selection of Seasonal Vegetable & Starch
Warm Assorted Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Blackened Chicken & Salmon

\$48.00 per person

Blackened Chicken Breast & 3oz Blackened Salmon Filet, Topped with a Cajun Cream Sauce

Blackened Chicken & Shrimp

\$48.00 per person

Blackened Chicken Breast & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Sirloin of Beef & Lemon Salmon

\$50.00 per person

Sliced Sirloin & 3oz Lemon Baked Salmon Filet, Topped with a Mushroom Sauce

Sirloin of Beef & Grilled Chicken Breast

\$50.00 per person

Sliced Sirloin & Grilled Marinated Chicken Breast, Served with a Creamy Peppercorn Sauce

Sirloin of Beef & Blackened Shrimp

\$52.00 per person

Sliced Sirloin & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Surf & Turf Trio

\$56.00 per person

Sliced Sirloin, 2 Blackened Jumbo Shrimp & 2oz Blackened Salmon Filet, Topped with a Cajun Cream sauce

Add a Cup of Soup to any Plated Dinner for an additional \$4.00 per person

****Must meet a minimum requirement of 10 people****

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill



Reception Packages

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Clover

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$23.00 per person

Golden Leaf

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Pimento Cheese Dip, Guacamole & Hummus

Warm Spinach Dip

Buffalo Chicken Dip

Served with Tortilla Chips & Pita Chips

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$28.00 per person

Summer Days

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Warm Spinach Dip with Tortilla Chips & Pita Chips

Chicken Wings Tossed in Choice of Buffalo or BBQ Sauce Served with Ranch & Blue Cheese & Celery Sticks

Meatballs, Choice of Swedish, BBQ or Marinara Sauce

Assorted Flatbreads to Include Three Cheese, Pepperoni, Pesto Chicken & Roasted Vegetable

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$34.00 per person

Add Assorted Soft Drinks & Bottled Water for an additional \$5.00 per person

All Prices subject to change due to market and cost fluctuation

All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Hors d'oeuvres Reception Packages

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

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*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

Water Lilly

Assorted Domestic & Imported Cheese Display

Crudit  Display with Ranch & Blue Cheese Dips

Fresh Fruit & Berries with Honey-Yogurt Dip

Served with French Bread & Crackers

Your choice of

Three Hot Hors d'oeuvre Selections

Three Cold Hors d'oeuvre Selections

One Specialty Dip

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$34.00 per person

Magnolia

Assorted Domestic & Imported Cheese Display

Crudit  Display with Ranch & Blue Cheese Dips

Fresh Fruit & Berries with Honey-Yogurt Dip

Served with French Bread & Crackers

Your choice of

Three Hot Hors d'oeuvre Selections

Three Cold Hors d'oeuvre Selections

One Specialty Dip

One Specialty Station

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$45.00 per person

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

There will be a Surcharge for Groups Under 25 Guest

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*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas,
The Beach House & Dogwood Room*

Rangers Market

Garden Cucumbers, Baby Carrots, Grilled Asparagus, Zucchini & Squash

Red Bell Peppers, Sugar Snap Peas, Green Beans, Broccoli Florets

Roasted Red Pepper Hummus & Spinach Dip

Cucumber Wasabi, Sweet Garlic Aioli, & Chili Lime Ranch Dressing

\$13.00 per person

Unicoi Antipasto

Assortment of Imported Italian Meats & Cheeses

*Citrus & Rosemary Roasted Olives, Piquillo Peppers, Sun-Dried Tomatoes, Basil Mozzarella
Pearls*

Olive Oil, Balsamic Vinegar & Selection of Mustards

Grilled Focaccia

****Market Price****

Pasta Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$13.00 per person

Deluxe Pasta Station

Chef Attendant Required - \$100 per Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

*Grilled Chicken, Meatballs, Broccoli, Sundried Tomatoes, Baby Spinach, Fresh Tomatoes,
Olives, Roasted Red Peppers*

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$17.00 per person

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Specialty Stations continued

Smashed Potato Bar

*Our House Garlic Yukon Gold Potatoes & Sweet Potatoes Mash
Cheddar Cheese, Bacon, Green Onions, Steamed Broccoli Florets, Sour Cream & Butter
Brown Sugar, Toasted Pecans, Mini Marshmallows, Cinnamon Butter*
\$14.00 per person

Specialty Stations

*Prices are based on 90 Minutes of Service
Minimum of 25 Guest
There will be a Surcharge for Groups Under 25 Guest*

*Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas, The Beach
House & Dogwood Room*

Southern Grits Bar

*Nora Mills Grits
Caramelized Onions, Roasted Peppers, Tomatoes, Sauteed Mushrooms & Scallions
Shrimp Sauteed, Blackened Chicken, Andouille Sausage & Bacon Bits
Pimento cheese & Cheddar cheese
Rich Cajun Cream Sauce
Warm Mini Cheddar Biscuits & Butter*
\$19.00 per person

Dessert Display

*Assortment of Mini Cheesecakes, Brownies & Lemon Bars
Chocolate Covered Strawberries*
\$15.00 per person

Sundae Bar

Chef Attendant Required - \$100 per Station

*Vanilla & Chocolate Ice Cream
Chocolate, Caramel & Strawberry Syrup
M & M Crumbles, Sprinkles, Heath Bar & Crushed Oreos
Whipped Cream*
\$16.00 per person

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Specialty Stations continued

Smores Charcuterie Board

*Jumbo Marshmallows & Graham Crackers
Hershey's Chocolate Bars, Reese's PB Cups, Nestle Crunch Bars
Pretzels, Assorted Cookies
Fresh Fruit & Berries
\$14.00 per person*

Specialty Stations

*Prices are based on 90 Minutes of Service
Minimum of 25 Guest
There will be a Surcharge for Groups Under 25 Guest*

Please Note There will be an Additional \$150.00 Set Up Fee for Lodge Common Areas, The Beach House & Dogwood Room

Hot Chocolate Bar

*Rich Hot Chocolate Served with
Mini Marshmallows, Mini Chocolate Chips, Crushed Peppermint, Toffee Bits
Shaved White Chocolate, Toffee Bits, Whoppers, Pirouette Cookies
Chocolate Sauce & Caramel Sauce
Whipped Cream
\$14.00 per person*

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Carving Stations

Add a Carving Station with a Chef to Any of Our Packages
Carver Attendant Fee
One Craver per 75pl

Tenderloin of Beef **\$500.00**
Horseradish Sauce, Petite Rolls
Serves 20pl

Roasted Pork Loin **\$235.00**
Creole Mustard, Petite Rolls
Servers 35pl

Roasted Top Round **\$390.00**
Horseradish Sauce, Dijon Mustard, Petite Rolls
Serves 50pl

Roasted Pit Ham **\$290.00**
Creole Mustard, Petite Brioche Rolls
Serves 60pl

Oven Roasted Turkey Breast **\$255.00**
Turkey Gravy, Cranberry Relish, Petite Brioche Rolls
Serves 30pl

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Display Hors d'oeuvres

Display Trays Serve 25pl

Bruschetta with Grilled Bread
Vegetable Crudit , Ranch & Blue Cheese Dips
Grilled Vegetable Display, Pesto Dip
Sliced Fruit & Seasonal Berries, Yogurt Dip
Assorted Cheeses with Gourmet Crackers

All Items are Priced by 100 Pieces

<i>Beef & Vegetables Kebob</i>	\$390.00
<i>Chicken Tenders, Honey Mustard Dip</i>	\$350.00
<i>Meatballs - Swedish, BBQ or Marinera</i>	\$350.00
<i>Spring Rolls</i>	\$300.00
<i>Hawaiian Sliders</i>	\$300.00
<i>BBQ Pork or Chicken, with Onion Jam</i>	
<i>BLT with Herbed Mayo</i>	
<i>Beef Patty w/Onion Strings, Dill Pickle & Cherry tomato</i>	
<i>Jumbo Shrimp Cocktail (6)</i>	\$350.00
<i>Coconut Fried Shrimp</i>	\$325.00
<i>Antipasto Platter</i>	\$300.00
<i>Caprese Skewers</i>	\$300.00

Dips

Dips Serve 25 ppl

<i>Artichoke-Spinach Dip, Grilled Flatbread & Tortilla Chips</i>	\$35.00
<i>Homemade Guacamole, Tortilla Chips</i>	\$40.00
<i>Sinful Pimento Cheese Dip, Grilled Flatbread</i>	\$40.00
<i>French Onion Dip, Potato Chips</i>	\$25.00
<i>Salsa & Tortilla Chips</i>	\$35.00
<i>Southwest con Queso, Tortilla Chips</i>	

Snacks

<i>Mixed Cocktail Nuts or Trail Mix</i>	\$30.00 per pound
<i>Potato Chips</i>	\$20.00 per pound
<i>Tortilla Chips</i>	\$20.00 per pound
<i>Salted Pretzels</i>	\$20.00 per pound

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Bar Menu

Host Bar

Host Bar are Subject to 23% Service Charge & 8% Sales Tax

House Brands	\$7.00
Premium Brands	\$9.00
Super Premium	\$11.00
Cordials	\$10.00
House Wine	\$8.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Craft Beer	\$7.00
Soda & Water	\$3.00

Cash Bar

Cash Bars Include Service Charge & Sales Tax

House Brands	\$8.00
Premium Brands	\$10.00
Super Premium	\$12.00
Cordials	\$11.00
House Wine	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Craft Beer	\$8.00
Soda & Water	\$4.00

Brand Selections

Super Premium – Grey Goose, Patron Silver, Bombay Sapphire, Angel's Envy, Bacardi Superior, Johnnie Walker Black, Crown Royal

Premium – Tito's, Tanqueray, Jack Daniels, Sothern Comfort, Dewars, Jose Cuervo Gold & Captain Morgan

House – Select Vodka, Gin, Whiskey, Bourbon, Tequila & Scotch

A Bar Set Up Fee per Bar Shall Apply

**There will be a \$450.00 Minimum charge for all Banquet Bars
Set Up Fee Waived if the Sales exceed the Minimum**

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill



Vegetarian, Vegan, or Gluten-Free

Breakfast options for Vegetarian, Vegan, or Gluten-Free

There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options

A two-week notice is required for all vegetarian, vegan, and gluten-free options

*Sliced Seasonal Fruit & Berries
Egg Croissants
Herb Roasted Breakfast Potatoes*

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*Assorted Chilled Fruit Juices
Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas*

Breakfast options for Vegetarian or Gluten-Free

There will be an additional \$2.00 charge per person for vegetarian and gluten-free options

A two-week notice is required for all vegetarian, vegan, and gluten-free options

*Omelet Station
Greek Yogurt with House Granola and Assorted Dried Fruits & Nuts*

Breakfast options for Vegetarian or Vegan

There will be an additional \$2.00 charge per person for vegetarian and gluten-free options

A two-week notice is required for all vegetarian, vegan, and gluten-free options

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Breakfast options for Gluten-Free

There will be an additional \$2.00 charge per person for vegetarian and gluten-free options

A two-week notice is required for all vegetarian, vegan, and gluten-free options

*Farm Fresh Scrambled Eggs with Chives
Applewood-Smoked Bacon & Sausage Patties
Cinnamon French Toast with Peach Compote & Warm Maple Syrup
Malted Waffle Topped with Buttermilk Fried Chicken, Drizzled with Hot Honey*

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*



Boxed Lunch options for Gluten-Free

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

Chicken Caesar Salad (Can do without Chicken)

Chef Salad

Crispy Chicken Wrap

Peppered Roast Beef

Chicken Salad Croissant

Grilled Vegetable

Turkey Sub

Lunch/Dinner options for Vegetarian, Vegan, or Gluten-Free

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

Tossed Garden Salad with Assorted Toppings

Roasted Garlic Mashed Potatoes with Gravy

Sauteed Green Beans

Marinated Grilled Vegetables with Pesto Aioli & Baby Greens, Served with Herbed Focaccias

Eggplant Parmesan

Seasoned Ground Beef

Char-Grilled Hamburgers

All Beef Hotdogs

Collard Greens

Stir-Fried Vegetables with Teriyaki

Penne Pasta Tossed with Olive Oil & Basil, Side of Marinara Sauce

Signature Mason Jar Parfaits

Lunch/Dinner options for Vegetarian

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian options*

Pasta Salad

Lo Mein Noodle with Stir-Fried Vegetables

Peach Cobbler & Pecan Pies

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*



Lunch/Dinner options for Vegetarian or Gluten-Free

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian options*

Loaded Potato Salad

Lunch/Dinner options for Vegetarian or Vegan

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian options*

Black Beans, Cilantro Lime Rice

Meatloaf with red or brown gravy

White Rice & Fried Rice

Lunch/Dinner options for Gluten-Free

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian options*

Herb Roasted Pork Loin, Slice & Topped with a Bourbon Apple Chutney

Blackened Trout

Roasted Turkey Breast with Smoked Gouda, Chipotle Mayonnaise, Lettuce & Tomato, Served with

Hoagie Rolls

Peppered Roast Beef with Creole Mustard, Provolone Cheese & Red Onion Jam, Served with French

Baguettes

Marinated Grilled Flank Steak

Honey Bourbon Chicken Thighs with Peppers

Beef & Broccoli

Beef Lasagna or Vegetable Lasagna

Chicken Marsala

Meatballs

Hawaiian Sliders

Shrimp Cocktail

Caprese Skewers

Roasted Zucchini

Squash

Onions & Peppers

Garlic Bread

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*



Break/Refreshment options for Vegetarian, Vegan, or Gluten-Free

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

*Assortment of Whole Fruit
Individual Greek Yogurts
Chips & Salsa Tray
Mixed Gourmet Nuts*

AM/PM Breaks, Refreshments, and Specialty Station for Gluten-Free

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

*Assorted Bagels with Cream Cheese
Buttermilk Biscuits with Butter & Preserves
Biscuit, Egg & Cheese Sandwich
Biscuit, Egg, Bacon & Cheese Sandwich
Assorted Candy Bars
Gourmet Crackers
Chocolate Brownies
Chocolate Covered Strawberries
Vanilla & Chocolate Ice Cream
Chocolate, Caramel & Strawberry Syrup
M&M Crumbles, Sprinkles, Heath Bars
Whipped Cream
Jumbo Marshmallows
Hersey Chocolate Bars
Reese's Peanut Butter Cups
Nestle Crunch Bars
Pretzels
Freshly Baked Cookies
Assorted Pre-Packaged Chips & Popcorn
Fresh Movie-Style Popcorn (Machine)
Hot Chocolate Bar*

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Plated Gluten-Free Luncheon Entrees

Please Note There will be an Additional \$150.00 Set Up Fee for Plated Service at The Beach House or Dogwood Room

There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options

A two-week notice is required for all vegetarian, vegan, and gluten-free options

*All Luncheon Entrees are Served with
Garden Salad Tossed with our House Italian Dressing
Chef's Selection of Seasonal Vegetable & Starch
Warm Rolls & Butter
Chef's Choice Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Chicken Cordon Bleu ***\$27.00 per person***

Chicken Breast Stuffed with Ham & Swiss Cheese, Finished with a Basil Cream Sauce

Grilled Chicken Breast ***\$26.00 per person***

Marinated Chicken Breast, Grilled & Topped with a Fresh Tomato-Basil Sauce

Roasted Pork Loin ***\$34.00 per person***

Slow Roasted Pork Loin, Served with a Warm Apple Chutney

London Broil ***\$30.00 per person***

Grilled Marinated Flank Steak, Topped with Chimichurri Sauce & Black Bean-Corn Relish

Grilled Salmon ***\$34.00 per person***

Grilled Salmon Filet Topped with a Mango Salsa

Blackened Trout ***\$38.00 per person***

Local Favorite, Topped with a Black Bean-Corn Relish

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Plated Vegetarian, Vegan, or Gluten-Free Luncheon Entrees

Please Note There will be an Additional \$150.00 Set Up Fee for Plated Service at The Beach House or Dogwood Room

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

*All Luncheon Entrees are Served with
Garden Salad Tossed with our House Italian Dressing
Chef's Selection of Seasonal Vegetable & Starch
Warm Rolls & Butter
Chef's Choice Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Stir Fried Quinoa Bowl ***\$26.00 per person***
Chick Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

Portabella Steak ***\$33.00 per person***
*Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with
Roasted Vegetables*

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Plated Gluten-Free Dinner Entrees

Please Note There Will be an Additional \$150.00 Set Up Fee for Plated Service at The Beach House or Dogwood Room

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs' Selection of Seasonal Vegetable & Starch
Assorted Warm Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Chicken Marsala ***\$37.00 per person***
Lightly Floured Chicken Breast, Pan Seared & Topped with a Marsala Mushroom Sauce

Chicken Roulade ***\$40.00 per person***
Chicken Breast Stuffed with Spinach, Roasted Red Peppers & Feta Cheese, Basil Cream Sauce

Cider Brined Pork Chop ***\$41.00 per person***
Grilled Pork Chop Topped with an Apple Chutney

Helen Jaeger Schnitzel ***\$41.00 per person***
Pork Cutlets Topped with a Traditional Jaeger Mushroom Gravy with Spaetzli & Cider Braised Red Cabbage

Sliced Sirloin of Beef ***\$41.00 per person***
Grilled Sirloin, Sliced & Served with a Gorgonzola Cream Sauce

Prime Rib of Beef ***\$57.00 per person***
Garlic & Herb Roasted Prime Rob, Served with Horseradish Cream & Au Jus

New York Strip ***\$52.00 per person***
10oz NY Strip, Grilled to Perfection & Topped with Cajun Bleu Cheese Compound Butter

Mango Salmon ***\$36.00 per person***
6oz Salmon Filet, Grilled & Topped with a Mango Salsa

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Plated Gluten-Free Dinner Entrees continued

Blackened Trout **\$36.00 per person**

A Unicoi Classic, Set on Top of a Roasted Corn & Black Bean Salsa

Stir Fried Quinoa Bow **\$30.00 per person**

Chick Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

Portabella Steak **\$30.00 per person**

Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with Roasted Vegetables

Plated Vegan Dinner Entrees

Please Note There Will be an Additional \$150.00 Set Up Fee for Plated Service at The Beach House or Dogwood Room

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs' Selection of Seasonal Vegetable & Starch
Assorted Warm Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Stir Fried Quinoa Bow **\$30.00 per person**

Chick Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

Portabella Steak **\$30.00 per person**

Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with Roasted Vegetables

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Gluten-Free Options for Ala Carte Buffets

Please Note There Will be an Additional \$150.00 Set Up Fee for Plated Service at The Beach House or Dogwood Room

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

Baked Lemon-Herb Chicken

BBQ Chicken

Fried Chicken

Honey Bourbon Chicken Thighs

Chicken Marsala with Mushroom Sauce

Brined Pork Loin with Apple Chutney

Blackened Trout with Roasted Corn & Black Bean Relish

Lemon Butter Salmon

Sliced Sirloin with Gorgonzola Cream Sauce or Demi-Glaze

Flank Steak with Demi-Glaze

Braised Beef Short Ribs with Red Wine Reduction

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*



Plated Gluten-Free Combo Dinner Entrees

Please Note There Will be an Additional \$150.00 Set Up Fee for Plated Service at The Beach House or Dogwood Room

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs Selection of Seasonal Vegetable & Starch
Warm Assorted Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Blackened Chicken & Salmon

\$50.00 per person

Blackened Chicken Breast & 3oz Blackened Salmon Filet, Topped with a Cajun Cream Sauce

Blackened Chicken & Shrimp

\$50.00 per person

Blackened Chicken Breast & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Sirloin of Beef & Lemon Salmon

\$52.00 per person

Sliced Sirloin & 3oz Lemon Baked Salmon Filet, Topped with a Mushroom Sauce

Sirloin of Beef & Grilled Chicken Breast

\$52.00 per person

Sliced Sirloin & Grilled Marinated Chicken Breast, Served with a Creamy Peppercorn Sauce

Sirloin of Beef & Blackened Shrimp

\$54.00 per person

Sliced Sirloin & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Surf & Turf Trio

\$58.00 per person

Sliced Sirloin, 2 Blackened Jumbo Shrimp & 2oz Blackened Salmon Filet, Topped with a Cajun Cream sauce

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Gluten-Free Carving Stations

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

*Add a Carving Station with a Chef to Any of Our Packages
Carver Attendant Fee
One Craver per 75pl*

Tenderloin of Beef ***\$540.00***
*Horseradish Sauce, Petite Rolls
Serves 20pl*

Roasted Pork Loin ***\$305.00***
*Creole Mustard, Petite Rolls
Serves 35pl*

Roasted Top Round ***\$490.00***
*Horseradish Sauce, Dijon Mustard, Petite Rolls
Serves 50pl*

Roasted Pit Ham ***\$410.00***
*Creole Mustard, Petite Brioche Rolls
Serves 60pl*

Oven Roasted Turkey Breast ***\$335.00***
*Turkey Gravy, Cranberry Relish, Petite Brioche Rolls
Serves 30pl*

*All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill*

Gluten-Free Reception Package Options

*There will be an additional \$2.00 charge per person for vegetarian, vegan, or gluten-free options
A two-week notice is required for all vegetarian, vegan, and gluten-free options*

Vegetable Crudité with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Pimento Cheese Dip, Guacamole & Hummus

Warm Spinach Dip

Buffalo Chicken Dip

Chicken Wings

Meatballs

Flatbread

Water Lily (except crackers)

Magnolia (except crackers)

Rangers Market

Unicoi Antipasto

Pasta Station (except Parmesan Cheese)

Deluxe Pasta Station (except Parmesan Cheese)

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill