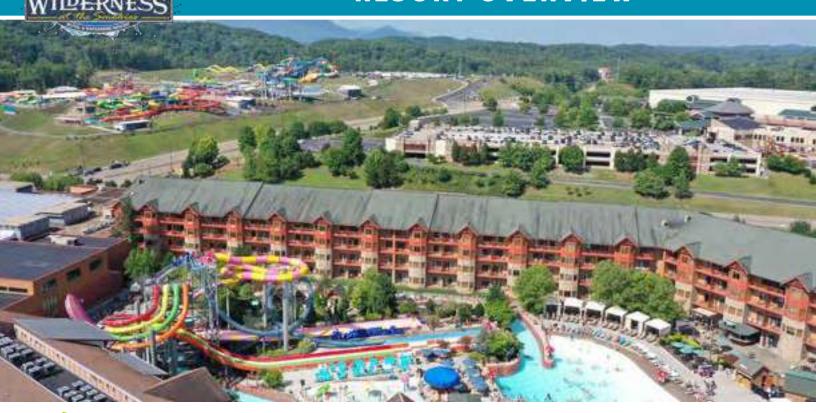


RESORT OVERVIEW



Delcome to TENNESSEE'S LARGEST WATERPARK RESORT & FAMILY ADVENTURE CENTER!

Our exciting resort is perfect for hosting memorable meetings and events. We are conveniently connected to the 200,000 square foot Sevierville Convention Center and offer multiple meeting room options, 6 executive suites, 234 mountain modern guest rooms, 472 multi-room suites, 20 Wilderness Villas, over 150,000 square feet of indoor and outdoor waterparks, and an indoor - dry family adventure center to compliment all your wet fun. Additionally, there are two championship – 18 hole golf courses, just outside your guest room door. And remember, waterpark admission is included with your stay!

Wilderness offers full-service catering and some audiovisual technology to help make your next event, one to remember. Plus, all guest rooms have complimentary wireless internet access, so you can keep in touch while you are away from the office.

When you host an event at Wilderness at the Smokies or the adjacent Sevierville Convention Center, there are plenty of opportunities for memorable moments.

You're sure to have a splashtastic experience in Wilderness' two outdoor waterparks (seasonal) and one indoor

waterpark (year-round). These fabulous waterparks are home to the regions only Storm Chaser Thrill Ride, Smokies Surf Rider and Wild Vortex Extreme Slide; as well as many other fun twisting and turning tube and body slides, wavepools and our adventure river. If you need to dry off, experience adventure all around you in the Wilderness Adventure Forest, featuring a 3 story ropes course, rock climbing wall, multi-level laser tag, an XD Theater, Cloud Coaster, mini-bowling, a mega arcade and much more!

All the adventures at Wilderness are sure to bring on a big appetite. We offer two on site restaurants, multiple snack bars and Marketplace Deli to fulfill all your food and beverage needs.





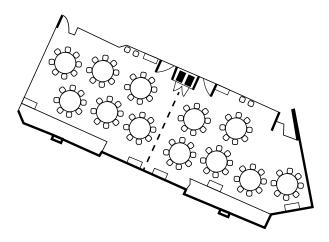
EVENT SPACE

GROUP MEETINGS & INTIMATE SETTINGSFOR UP TO 135 GUESTS

DEEP CREEK MEETING ROOMS

Deep Creek Meeting Room is conveniently located on the lobby level of the Stone Hill Lodge. It is 2,200 square feet and it can be separated into two rooms.

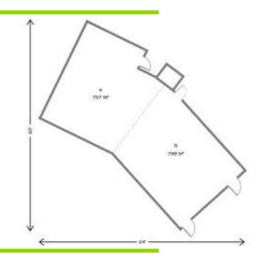
DEEP CREEK MEETING ROOMS	A&B	A ONLY	B ONLY
Banquet Capacity:	110	60	50
Classroom Capacity:	90	55	35
Theater Capacity:	135	75	60



CADES COVE MEETING ROOMS

Cades Cove Meeting Room is also located on the lobby level of the Stone Hill Lodge. It is 1,556 square feet and it can be separated into two rooms.

CADES COVE MEETING ROOMS	A&B	A ONLY	B ONLY
Banquet Capacity:	80	40	40
Classroom Capacity:	90	55	35
Theater Capacity:	135	75	60



KING EXECUTIVE SUITES

In addition to our two conference rooms, Wilderness at the Smokies also offers 6 King Executive Suites. These unique rooms each feature a breakout boardroom which is perfect for small meetings or gatherings.





EVENT SPACE

SEVIERVILLE CONVENTION CENTER

ROOM NAME	SQ. FT.
Exhibit Hall A	41,749
Exhibit Hall B	66,496
Exhibit Hall A+B	108,245
Ballroom A	4,832
Ballroom B	4,813
Ballroom C	4,813
Ballroom D	4,832
Ballroom A+B	9,645
Ballroom C+D	9,645
Ballrooms A-D	19,290
Meeting Room A	529
Meeting Room B	529
Meeting Room C	511
Meeting Room D	511
Meeting Room C+D	1,022



The Sevierville Convention Center, which is connected to Wilderness at the Smokies, features 200,000 square feet of functional meeting and exhibit space. This facility includes: an exhibit hall which can be divided in sections, a ballroom which can be divided into four sections, a 2,500 square foot lobby, four meeting rooms, a 54,450 square foot tent area, 10 loading docks, and more than 1,600 parking spaces. Let Wilderness' experienced staff plan the perfect event for you. Wilderness at the Smokies truly offers the most comprehensive event destination in the Smoky Mountain area.





EVENT SPACE

SEVIERVILLE CONVENTION CENTER *EVENT SPACE PHOTO GALLERY*

PHOTOS COURTESY OF SEVIERVILLE CONVENTION CENTER











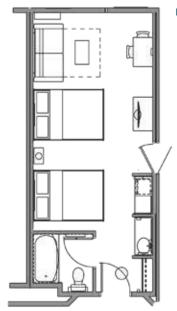




ROOM LAYOUTS

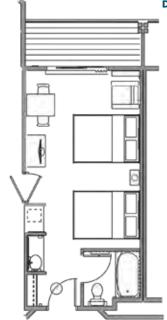
STONE HILL LODGE

CONNECTED TO THE SEVIERVILLE CONVENTION CENTER



DOUBLE QUEEN SOFA

- Based on 4 people (Max. 6)
- Two Queen Beds
- One Queen Sofa Sleeper
- Television
- Microwave
- Refrigerator
- Coffee Maker
- · Hair Dryer
- In-Room Safe
- · Iron and Ironing Board



DOUBLE QUEEN BALCONY

- Based on 4 people (Max. 4)
- Two Queen Beds
- Balcony
- Television
- Microwave
- Refrigerator
- Coffee Maker
- Hair Dryer
- In-Room Safe
- · Iron and Ironing Board



KING SOFA

- Based on 4 people (Max. 4)
- · One King Bed
- One Queen Sofa Sleeper
- Balcony
- Television
- Microwave
- Refrigerator
- Coffee MakerHair Dryer
- In-Room Safe
- Iron and Ironing Board



KING EXECUTIVE SUITE

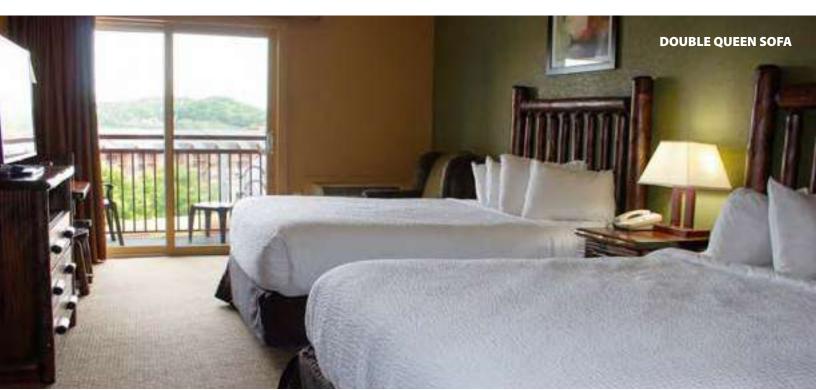
- Based on 4 people (Max. 8)
- King bed with privacy door
- Living Room with two Queen Murphy Beds, Queen Sofa Sleeper and Balcony
- 2 Full Bathrooms
- Optional conference table
- 2 TVs, Microwave, Refrigerator, Coffee Maker, Hair Dryer, In-Room Safe, Iron and Ironing Board



WILDERNESS

ROOM LAYOUTS

STONE HILL LODGE PHOTO GALLERY





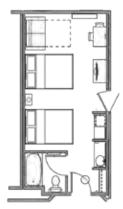




ROOM LAYOUTS

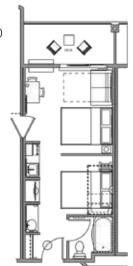
RIVER LODGE

CONNECTED TO OUR INDOOR WATERPARK, AND OFFERS SINGLE AND MULIT-ROOM SUITES



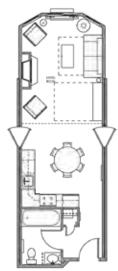
STUDIO SUITE

- Based on 4 people (Max. 5)
- Two Queen Beds
- · One Twin Sofa Sleeper
- Balcony
- · Television
- Microwave
- Refrigerator · Coffee Maker
- · Hair Dryer
- In- Room Safe
- · Iron and Ironing Board



BUNK SUITE

- · Based on 4 people (Max. 6)
- · One Queen Bed
- One Twin/Queen Bunk Bed
- One Twin Sofa Sleeper
- Balcony
- 2 Televisions
- Microwave
- Refrigerator
- Coffee Maker
- · Hair Dryer
- · In- Room Safe
- · Iron and Ironing Board



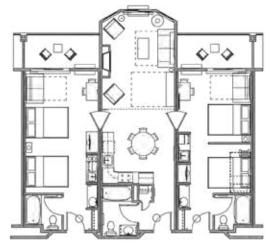
QUEEN MURPHY DELUXE

- Based on 4 people (Max. 4)
- One Queen Murphy Bed
- · One Queen Sofa Sleeper
- Fireplace
- Television
- · Full Kitchen
- Dining Room Table
- Living Room
- · Hair Dryer
- In- Room Safe
- · Iron and Ironing Board



ONE BEDROOM DELUXE

- Based on 5 people (Max. 10)
- Two Rooms / Two Bathrooms • One Queen Bed, One Twin/
- Queen Bunk Bed & One Twin Sofa Sleeper / One Queen Murphy Bed & One Queen Sofa Sleeper
- Fireplace
- 3 Televisions
- Full Kitchen / Dining Room Table
- · Living Room
- Balcony
- · Hair Dryer
- · In-Room Safe
- Iron and Ironing Board



TWO BEDROOM DELUXE

- Based on 5 people (Max. 15)
- Three Rooms / Three Bathrooms
- · One Queen Bed, One Twin/ Queen Bunk Bed & One Twin Sofa Sleeper / One Queen Murphy Bed & One Queen Sofa Sleeper / Two Queen Beds & One Twin Sofa Sleeper
- Fireplace
- 4 Televisions
- Full Kitchen / Dining Room Table
- · Living Room
- Balconv
- · Hair Dryer
- · In-Room Safe
- · Iron and Ironing Board



WILDERNESS

ROOM LAYOUTS

RIVER LODGE PHOTO GALLERY









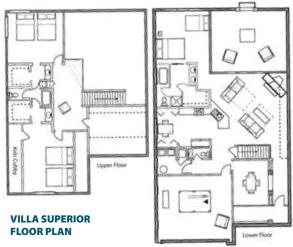
ROOM LAYOUTS

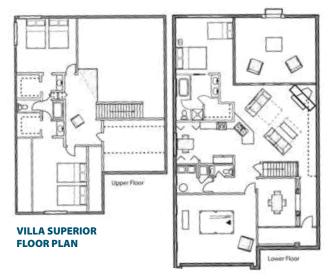
WILDERNESS VILLAS

YOUR HOME AWAY FROM HOME













ROOM LAYOUTS

VILLA INTERIORS PHOTO GALLERY









RESORT AMENITIES



EXCLUSIVE INDOOR AND OUTDOOR WATERPARKS WITH OVERNIGHT STAY!







LAKE WILDERNESS

Outdoor Waterpark - Open Seasonally

This outdoor waterpark has it all – relaxation and thrills! Relax in a private cabana with your own personal host, or meander down the lazy river. To pick up the pace, drop into the area's only near vertical looping waterslide, race down the 4-lane water dragway or challenge the ocean-like waves in the wavepool.

WILD WATERDOME

Indoor Waterpark - Open Daily

This state-of-the-art waterpark is Tennessee's largest indoor waterpark. Tan year round under the see-through roof, body surf on the Smokies only surf rider, enjoy raft, tube and body slides, a wavepool and more... Included with your stay!

SALAMANDER SPRINGS

Outdoor Waterpark - Open Seasonally

Let your inner-child come out and play at this outdoor waterpark. Challenge your family or friends to a game of basketball in the activity pool, get soaked by a 500 gallon water-dump bucket, splash down 2 waterslides or unwind in the huge hot tub.

RESORT AMENITIES



25,000 SQ. FT. INDOOR FAMILY ENTERTAINMENT CENTER



ADVENTURE FOREST

The perfect place to dry off!

Visit our 25,000 sq. ft. indoor family entertainment center. Adventure Forest gives guests a chance to dry off from all of the waterpark fun. Non-Resort Guests are allowed into the Adventure Forest (based on availability).

Guests can challenge their inner-fears, in the canopy of Adventure Forest on Tree Top Towers, a three story ropes course; battle zombies and killer clowns in the Wilderness XD Theater; soar above the arcade on Rocky Top Glider; or take down the competition in an exciting game of laser tag at Fury in the Forest, a multi-level laser tag arena, as well as many other thrilling attractions and mega arcade.







A LITTLE SOMETHING FOR EVERYONE!













SEVIERVILLE GOLF CLUB

Nestled in the Foothills of the Great Smoky Mountains and within steps from Wilderness, The Sevierville Golf Club provides two 18 hole championship courses along with top-notch practice facilities and clubhouse.

RESTAURANTS

Enjoy sit-down dining at one of our three restaurants – Hidden Trail, Firefly, or Camp Social. All options offer area favorites that everyone will love. For snacks and treats, enjoy Starbucks coffee, deli sandwiches, homemade candy, frozen yogurt, and casual bites like burgers, pizza, fries and more!

RETAIL SHOPPING

Find the perfect souvenir at the Black Bear Boutique, Outpost Specialty Gift Shop or Basecamp Mercantile. From toys and clothing, to swimsuits and beach towels, you'll be sure to find the perfect gift and memento.

PAINT YOUR OWN POTTERY

Pick It! Paint It! Love It! Stop by Polka Dot Pots to paint your own masterpiece. It will be ready for you to take home and enjoy, by the end of your stay.

FITNESS CENTER

You won't have to put your exercise routine on delay during your stay, unless you choose to. Keep up on the treadmills and other machines available.

SOAKY MOUNTAIN WATERPARK

Located adjacent to Wilderness at the Smokies, Soaky Mountain Waterpark is the area's biggest sand newest outdoor waterpark. This 50-acre waterpark offers hair-raising watercoasters, a 35,000 sq. ft. wave pool, an adventure river, plus calm pools and rides for little kids and those seeking less thrills. *OPEN SEASONALLY*



CATERING MENU



POLICIES + PROCEDURES

EVENT DETAILS

Banquet menu selection, room requirements and all other arrangements must be made a minimum of two weeks prior to your function. All food and beverages are to be purchased through the Resort. Guests may not bring outside food or beverages into banquet areas. Wilderness at the Smokies reserves the right to cease functions without refund if food or beverages are brought in from the outside. No food or beverages can be removed from the function space after the event.

GUARANTEES

Banquet guarantees are required by noon **no later than 72 hours** prior to each meal function. Guarantees cannot be decreased after this time. Guarantees for Monday, Tuesday and Wednesday events must be received by noon the preceding Friday. If a guarantee is not submitted, the preliminary number indicated on the booking agreement will be considered the correct and guaranteed number. Your group will be billed for the number guaranteed or the actual number of served meals, whichever is greater. Group catering rates are based on a minimum of 20 people.

PERCENTAGE OF GUARANTEE

Wilderness at the Smokies will prepare 5% above the final guarantee number. We reserve the right to choose comparable substitutes or vegetarian entrées for these extra meals. Your group will not be charged for these extra meals unless they are served.

SERVICE CHARGE

All food and beverages are subject to a taxable 20% service charge and 9.75% sales tax plus 2% restaurant tax. Groups requesting a tax exemption must submit a signed state of Tennessee tax exemption form with the tax exempt number prior to the scheduled function.

SPECIALIZED MENUS AND DIETARY RESTRICTIONS

Gluten-Free and Vegan alternatives are available upon request. Items may cost an additional charge. Please notify the Catering Manager prior to signing the Banquet Event Order.

BEVERAGE SERVICE

Complete beverage services are available in the Wilderness meeting rooms. No outside beverages, or beverages not purchased through Wilderness at the Smokies, may be brought into the event rooms by patrons or quests.

HOLIDAY MENUS

Let us here at Wilderness at the Smokies F&B Department prepare your Holiday Menu or let us create one for you. For example: Christmas, Easter, Mother's Day, etc.

Please refer to the Catering Policies and Procedures section of your Event Contract for a complete listing of current policies. Prices are subject to change without notice. Final prices may be guaranteed for your event 60 days in advance. Please see your Event Detailing Manager for details.



CATERING MENU

BREAKFAST BUFFET

All Breakfast Buffets are served with chilled Orange Juice, Water and freshly brewed Regular or Decaffeinated Coffee. Hot Tea, Almond, Oat, or 2% Milk available upon request for an additional charge. Minimum order of 20 guests required on all buffets. Additional \$100.00 service charge if less than 20 guests. Based on a one-and-a-half hour serve time.

CLASSIC BREAKFAST

\$16 / Per Person

Blueberry Pancakes with Butter and Maple Syrup

Fluffy Scrambled Eggs

Breakfast Potatoes

Double-Smoked Bacon

Smoked Sausage or Turkey Links

Southern-Style Biscuits or Country White and Whole Grain Toast

SIGNATURE BREAKFAST

\$20 / Per Person

Texas-Style French Toast with Whipped Cream and Maple Syrup

Fluffy Scrambled Eggs

Hash Brown Casserole

Double-Smoked Bacon

Smoked Sausage or Turkey Links

Southern-Style Biscuits with Homestyle Sausage Gravy or English Muffins and Bagels

CONTINENTAL BREAKFAST

\$17 / Per Person

Assorted Muffins and Danishes, English Muffins, Croissants, and Bagels Served with an assortment of Jams, Butter, and Cream Cheese

Seasonal Fresh Fruit

Vanilla Yogurt with Fresh Berries and Granola



CATERING MENU

BREAKFAST BUFFET ADDITIONS

Minimums may apply. Additional breakfast items can be added to the buffet at the per person prices listed below, per serving.

Vegetarian Meat Substitute	\$7.50
Chorizo	\$3.50
Flour Tortillas, Salsa, and Sour Cream	\$3.50
Scrambled Egg Toppings Ham, Shredded Cheddar, Onions, Red Bell Peppers, and Jalapeños	\$7.50
Variety of Cold Cereals with 2%, Almond, and Oat Milk	\$6.00
Vanilla Yogurt with Fresh Berries and Granola	\$5.00
Seasonal Fresh Fruit and Berries	\$6.00
Banana and Raisin Spiced Oatmeal	\$4.00
Southern Cheese Grits	\$3.00
Granola Bars	\$1.50
Cinnamon Roll with Cream Cheese Icing	\$3.00

A LA CARTE BREAKFAST

\$6.00 / Each	2 - Blueberry Pancakes with Butter & Maple Syrup	\$6.00 / Each
\$1.50 / Each	2 - Slices Texas-Style French Toast with Whipped Cream & Maple Syrup	\$8.00 / Each
\$3.00 / Each	Banana & Raisin Spiced Oatmeal	\$4.00 / Each
\$3.00 / Each	•	\$2.50 / Each
\$3.00 / Each	•	\$3.00 / Each
\$4.00 / Each		\$6.00 / Each
\$4.00 / Each	Homestyle Sausage Gravy	\$0.00 / EaCH
\$3.00 / Each	Fluffy Scrambled Eggs	\$3.00 / Each
\$3.00 / Each	3 - Pieces of Double-Smoked Bacon	\$3.00 / Each
\$2.50 / Each	3 - Pork Sausage Links	\$3.00 / Each
\$7.50 / Each	3 - Turkey Links	\$7.50 / Each
	\$5.00 / Each \$1.50 / Each \$3.00 / Each \$3.00 / Each \$3.00 / Each \$4.00 / Each \$4.00 / Each \$3.00 / Each \$3.00 / Each \$3.00 / Each	\$5.00 / Each \$1.50 / Each \$3.00 / Each \$3.00 / Each \$3.00 / Each \$3.00 / Each \$4.00 / Each \$4.00 / Each \$4.00 / Each \$4.00 / Each \$3.00 / Each \$4.00 / Each \$5.00 / Each \$5.00 / Each \$5.00 / Each \$6.00



CATERING MENU

THEMED BREAKS

All breaks have a 30-minute serve time and require a minimum of 20 guests.

ALL DAY BEVERAGE BREAK

\$10 / Per Person

Fresh Brewed Regular or Decaffeinated Columbian Coffee

Southern Sweet or Unsweet Tea

Assorted Soda Cans and Bottled Water

ENERGIZER BREAK

\$13 / Per Person

Assorted Crackers

Granola Bars

Crisp Fiji Apples, Bananas, Grapes and Oranges

Assorted Powerade Bottles

Bottled Water

MOVIE TIME BREAK

\$15 / Per Person

Buttery Popcorn

Soft Pretzels with Cheese & Mustard

Mini Candies

Individual Assorted Chip Bags

Assorted Soda Cans

Bottled Water

COOKIE JAR BREAK

\$15 / Per Person

Fresh Baked Cookies

Chocolate Brownies

Fresh Brewed Regular or Decaffeinated Columbian Coffee

Assortment of Herbal Teas

Assorted Soda Cans

Bottled Water



CATERING MENU

A LA CARTE BREAK ITEMS

Fresh Baked Cookies	\$2.00 / Each
Assorted Danish	\$3.00 / Each
Vanilla Yogurt with Fresh Berries Granola	\$5.00 / Each
Assorted Donuts	\$2.00 / Each
Chocolate Brownies	\$2.50 / Each
Seasonal Fresh Fruit & Berries	\$6.00 / Each
Assorted Muffins	\$3.00 / Each
Bagels	\$4.00 / Each
Granola Bars	\$1.50 / Each
Mixed Nuts	\$4.00 / Each
Assorted Crackers	\$2.75 / Each
Bags of Assorted Chips	\$2.00 / Each
Soft Pretzels with Cheese & Mustard	\$7.50 / Each

BEVERAGES

1 Gallon serves an average of 10 People.

Freshly Brewed Colombian Coffee	\$30.00 / Gal
Decaffeinated Colombian Coffee	\$30.00 / Gal
Assortment of Herbal Teas & Hot Water	\$30.00 / Gal
Iced Sweet/Unsweet Tea	\$30.00 / Gal
Lemonade	\$30.00 / Gal
Orange Juice	\$34.00 / Gal
Cranberry Juice	\$34.00 / Gal
Apple Juice	\$34.00 / Gal
Infused Water Station (Citrus or Cucumber Mint)	\$20.00 / Gal
Assorted Can Coke Soft Drinks	\$3.50 / Each
Bottled Water	\$3.50 / Each
Assorted Powerade Bottles	\$4.00 / Each



CATERING MENU

LUNCH BUFFET

All Themed Buffets are served with Iced Tea and Water. Freshly brewed Regular or Decaffeinated Coffee available upon request.

Minimum order of 20 guests required on all buffets. Additional \$100.00 service charge if less than 20 guests.

Based on a one-and-a-half hour serve time.

SANDWICH BAR \$27 / Per Person

Honey Ham, Smoked Turkey and Roast Beef

Sliced Cheddar, Swiss and American Cheese

White or Whole Wheat Bread

Shredded Lettuce, Tomatoes, Onions & Pickles

Mustard and Mayonnaise

Served with Assorted Bags of Chips

TACO BAR \$22 / Per Person

Corn or Flour Tortillas

Shredded Lettuce, Onions, Tomatoes & Jalapeños

Sour Cream, House-made Pico de Gallo, Guacamole & Queso

Served with Tri-Colored Tortilla Chips, Mexican Rice and Refried Beans

ADD-ONS AVAILABLE

Fire-Braised Chicken	\$2.00 / per person
Season Ground Beef	\$3.00 / per person
Grilled Shrimp	\$4.00 / per person
Carne Asada Steak	\$6.00 / per person

PIZZA BAR \$22 / Per Person

Delicious Pepperoni, Cheese, Meat Lovers, Supreme, Tangy Barbecue Chicken, and Hawaiian Pizza on a Buttery Crust

PASTA BAR \$25 / Per Person

Stuffed Butternut Squash Ravioli, Bowtie & Fettuccine Noodles Creamy Alfredo, Meaty Marinara & Basil Pesto Sauce Served with Garlic Bread Sticks



CATERING MENU

BOXED LUNCHES

All Boxed lunches are served with Homemade Kettle Chips, a Freshly Baked Chocolate Chip Cookie, and a choice of Bottled Water or a Soda Can.

HAM & SWISS	\$13 / Per Person
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Ham and Swiss cheese on a Hoagie Bun Served with Lettuce, Tomato, Onion & Pickle Mustard and Mayonnaise

ROAST BEEF & CHEDDAR \$15 / Per Person

Roast Beef and Cheddar cheese on a Hoagie Bun Served with Lettuce, Tomato, Onion & Pickle Mustard and Mayonnaise

TURKEY & PROVOLONE \$15 / Per Person

Turkey and Provolone cheese on a Hoagie Bun Served with Lettuce, Tomato, Onion & Pickle Mustard and Mayonnaise

VEGGIE WRAP \$13 / Per Person

Veggie Wrap Served with Lettuce, Tomato, Onion & Pickle Mustard and Mayonnaise



CATERING MENU

APPETIZERS

Serves up to 25 Guests.

Seasonal Fresh Fruit & Berries Platter served with Fruit Dip	\$230
Hand-Selected Cheese & Artisan Crackers Platter	\$100
Mixed Seasonal Vegetable Spread & Dip	\$150
Hot Spinach Artichoke Dip with Tortilla Chips	\$50
Breaded Jalapeño Poppers	\$125
Mushroom Tarts	\$160
Honey-Glazed Brie & Apple Crostini	\$100
Flaky Spanakopita	\$130
Soft Pretzel Nuggets with Beer Cheese	\$150
Mini Crab Cakes	\$150
Loaded Potato Boats with Cheddar Cheese & Bacon	\$100
Shredded Chicken Quesadillas	\$100
Tangy Hawaiian Pork Skewers	\$125
Shrimp Cocktail	\$200
Cured Salmon	\$225
Savory Bacon-Wrapped Scallops	\$475
Spicy Buffalo Chicken Wings with Ranch	\$100
Vegetable Spring Rolls	\$150
Philly Cheesesteak Sliders	\$225
Mini Chicken Caesar Wraps with Creamy Caesar Dressing	\$150
Bruschetta topped with Balsamic Drizzle	\$100
Orange-Glazed Sesame Chicken Salad topped with Crispy Wontons	\$160



CATERING MENU

ADD-ON SALADS

Salad options can be added to any buffet. If preferred to have as an entrée, guest must select a protein option, and add \$2 to each selection. Minimum order of 20 guests required. Additional \$100.00 service charge if less than 20 guests. Based on a one-and-a-half hour serve time.

COBB SALAD \$8 / Per Person

Mixed Greens, Diced Tomato, Crispy Bacon, Grilled Corn, Hard-Boiled Eggs, Shaved White Cheddar with choice of Dressing

Italian, Ranch, Roasted Garlic Balsamic, Honey Mustard, Bleu Cheese, Caesar, French or Thousand Island

CAESAR SALAD \$8 / Per Person

Chopped Romaine Lettuce, Shaved Parmesan, Cracked Black Pepper & Garlic Croutons, served with Creamy Caesar Dressing

STRAWBERRY SPINACH SALAD

\$8 / Per Person

Baby Spinach, Toasted Pecans, Shaved Red Onions, Fresh Strawberries & Crumbled Goat Cheese, served with Pomegranate Poppy Seed Dressing

ADD-ONS AVAILABLE

Seasoned Grilled Chicken	\$6.00 / per person
Steak Strips	\$8.00 / per person
Grilled Shrimp	\$10.00 / per person



CATERING MENU

THEMED BUFFETS

All Themed Buffets are served with Iced Tea and Water. Freshly brewed Regular or Decaffeinated Coffee available upon request. Minimum order of 20 guests required on all buffets. Additional \$100.00 service charge if less than 20 guests. Based on a one-and-a-half hour serve time.

SOUTHERN SAMPLER

Southern-Fried Catfish and Seared Pork Chop

Creamy Coleslaw and Macaroni & Cheese

Braised Collard Greens, Honey-Glazed Carrots & Hush-puppies

Served with Blackberry Cobbler, Vanilla Ice Cream & Butterfinger Cake

TASTE OF THE SOUTH

\$27 / Per Person

\$34 / Per Person

Meatloaf and Breaded Fried Chicken Wings

Red Skin Mashed Potatoes

Creamed Corn, French Green Beans & Skillet Corn Bread with Whipped Honey Butter

Served with Strawberry Shortcake and Mississippi Mud Pie

ROCKY TOP TENNESSEE

\$35 / Per Person

Bourbon-Glazed BBQ Chicken, Flame-Grilled Burgers & All-Beef Hot Dogs

Kettle Chips and Creamy Potato Salad

Fried Okra, Baked Beans & Skillet Corn Bread with Whipped Honey Butter

Served with Banana Pudding with Vanilla Wafers and Carrot Cake

TASTE OF ASIA \$32 / Per Person

Miso Soup

Orange-Glazed Sesame Chicken, Mongolian Beef & Shrimp Fried Rice

Roasted Broccoli and Veggie Spring Rolls

Served with Chocolate and Vanilla Bean Mochi & Mango Tapioca Pudding

NACHO AVERAGE TACO

\$30 / Per Person

Carne Asada Steak and Fire-Braised Chicken

Four and Corn Tortillas

Refried Beans and Mexican Rice

Grilled Red Bell Peppers & Onions, and Tortilla Chips with House-made Pico de Gallo & Queso Served with Raspberry Cheesecake Chimichanga & Blueberry Tres Leche Cake



CATERING MENU

MORE THEMED BUFFETS

CAJUN SAMPLER \$32 / Per Person

Cajun-Seasoned Broiled Shrimp and Crawfish

Red Potatoes, Corn on the Cob, Caramelized Onions

Andouille Sausage with Creole Red Beans and Rice

Cheddar Biscuits

Served with Salted Caramel Pretzel Crust Brownies

Warm Peach Cobbler and Vanilla Ice Cream

TOUR OF SICILY \$40 / Per Person

Caesar Salad and Minestrone Soup

Steak Fettuccine in Creamy Alfredo Sauce and Chicken Parmesan with Bowtie Pasta

Garlic Bread Sticks

Sautéed Zucchini and Squash

Served with Mini Cannolis with Whipped Chocolate Chip Ricotta Cream

Toasted Almond Tiramisu

PACIFIC PARADISE \$40 / Per Person

Grilled Mahi Mahi and Chilean Salmon glazed with Citrus Teriyaki Sauce

Red Thai Coconut Rice, Steamed Sugar Snap Peas and Sautéed Mushrooms

Hawaiian Sweet Rolls

Served with Zesty Lemon Meringue Pie and Pineapple Upside Down Cake

THE LONE STAR \$28 / Per Person

Carnita Pulled Pork and Marinated New York Strip Steak Tips

Baked Sweet Potatoes, Charred Brussel Sprouts, Baked Beans, & Warm Garlic Texas Toast

Served with Apple Streusel Skillet Cake with Crunchy Streusel Crumble & Pecan Pie Tarts

JAMAICAN ME CRAZY \$32 / Per Person

Blacked Jerk Chicken and Fried Tilapia with Mango Salsa

Black Beans and Rice

Sautéed Green Bell Peppers and Red Onions with Butter-Braised Cabbage

Served with Cherry Turnovers and Key Lime Pie



CATERING MENU

CARVING STATION ADD-ONS

Chef Attendant Required, \$75.00 per 50 Guests for 2 Hours.

Applewood Smoked Ham Serves up to 92 Guests	\$100
Lemon Pepper Pork Loin Serves up to 32 Guests	\$75
Herb-Crusted New York Strip Serves up to 50 Guests	\$200
Hickory-Smoked Turkey Breast Serves up to 36 Guests	\$125

VEGETABLES

Additional Vegetable Selections can be added to any menu for the per person prices listed below, per serving.

Braised Collard Greens	\$2.00	Baked Beans	\$1.00
Honey-Glazed Carrots	\$2.50	Sautéed Zucchini and Squash	\$2.50
Red Skin Mashed Potatoes	\$2.00	Roasted Broccoli	\$2.50
Creamed Corn	\$3.00	Steamed Sugar Snap Peas	\$4.00
French Green Beans	\$2.00	Sautéed Mushrooms	\$3.00
Fried Okra	\$1.50	Baked Sweet Potato	\$2.00

PLATED KID'S MENU

Only one menu selection per banquet function. Valid only for children 11 years or younger. Choose from the following options:

- (1) Entrée Chicken Nuggets, Hamburger, Mini Corn Dogs or Cheese Pizza \$16 / Per Child
- (1) Side Tater Tots, Bag of Chips, Macaroni & Cheese or Fresh Fruit Cup
- (1) Dessert Chocolate Chip Cookie or Chocolate Brownie
- (1) Drink Water, Juice or Soda



CATERING MENU

DESSERTS

Dessert selection can be added to any menu at the per person prices listed below, per serving.

Warm Peach Cobbler with Vanilla Ice Cream \$6.0	00
Peanut Butter Banana Cheesecake \$10.0	00
Strawberry Shortcake \$8.0	00
Mississippi Mud Pie \$10.0	00
Banana Pudding with Vanilla Wafers \$5.0	00
Butterfinger Cake \$6.0	00
Mini Cannolis with Whipped Chocolate Chip Ricotta Cream \$10.0	00
Toasted Almond Tiramisu \$10.0	00
Chocolate and Vanilla Mochi \$6.0	00
Mango Tapioca Pudding \$5.0	00
Zesty Lemon Meringue Pie \$4.0	00
Pineapple Upside Down Cake \$6.0	00
Apple Streusel Skillet Cake with Crunchy Streusel Crumble \$8.0	00
Pecan Pie Tarts \$7.0	00
Cherry Turnovers \$3.0	00
Key Lime Pie \$4.5	50
Blueberry Tres Leche Cake \$6.0	00
Carrot Cake \$9.0	00
Raspberry Cheesecake Chimichanga \$4.0	00

GLUTEN-FREE DESSERTS

Dessert selection can be added to any menu at the per person prices listed below, per serving.

Blueberry Cheesecake	\$8.00	Chocolate Cupcake	\$12.00
Chocolate Brownie	\$6.00	Snickerdoodle Cookie	\$6.00
Strawberry Cream Cake	\$8.00	Lemon Cookie	\$5.50
Carrot Cupcake	\$12.00	Banana Pudding	\$6.50