



CATERING & EVENT SPACE

Guide

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Wilderness at the Smokies...The Smoky Mountains Largest Indoor/Outdoor Waterpark Resort | Open Year Round



WILDERNESSATTHESMOKIES.COM | 865.868.2177 | SEVIERVILLE, TN. |    

River Lodge • Stone Hill Lodge • Wilderness Villas • Mountainside Cabins

1424 OLD KNOXVILLE HWY, SEVIERVILLE, TN 37876



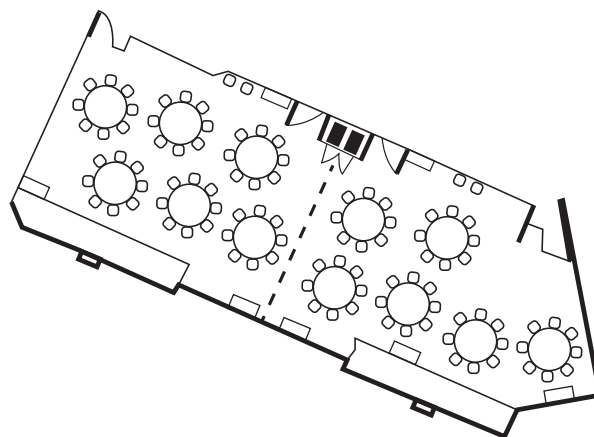
EVENT SPACES

GROUP MEETINGS & INTIMATE SETTINGS FOR 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.

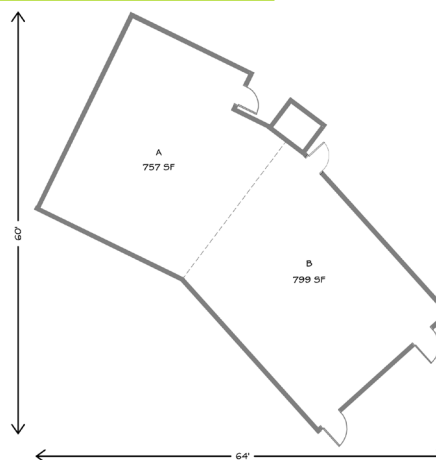
DEEP CREEK MEETING ROOMS	A&B	A ONLY	B ONLY
Banquet Capacity:	110	60	50
Classroom Capacity:	90	55	35
Theater Capacity:	135	75	60



CADES COVE MEETING ROOMS

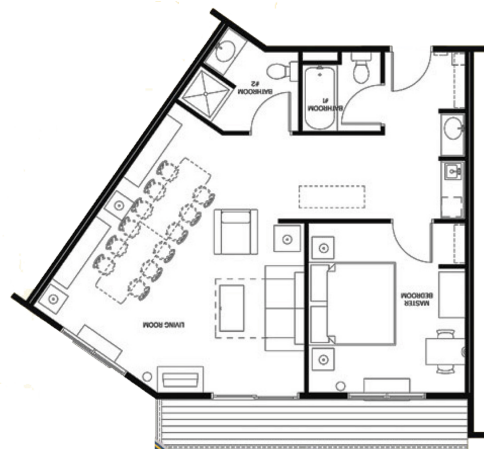
Cades Cove Meeting Room is also located on the lobby level of the Stone Hill Lodge. It is 1,556 square feet and it can be separated into two rooms.

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

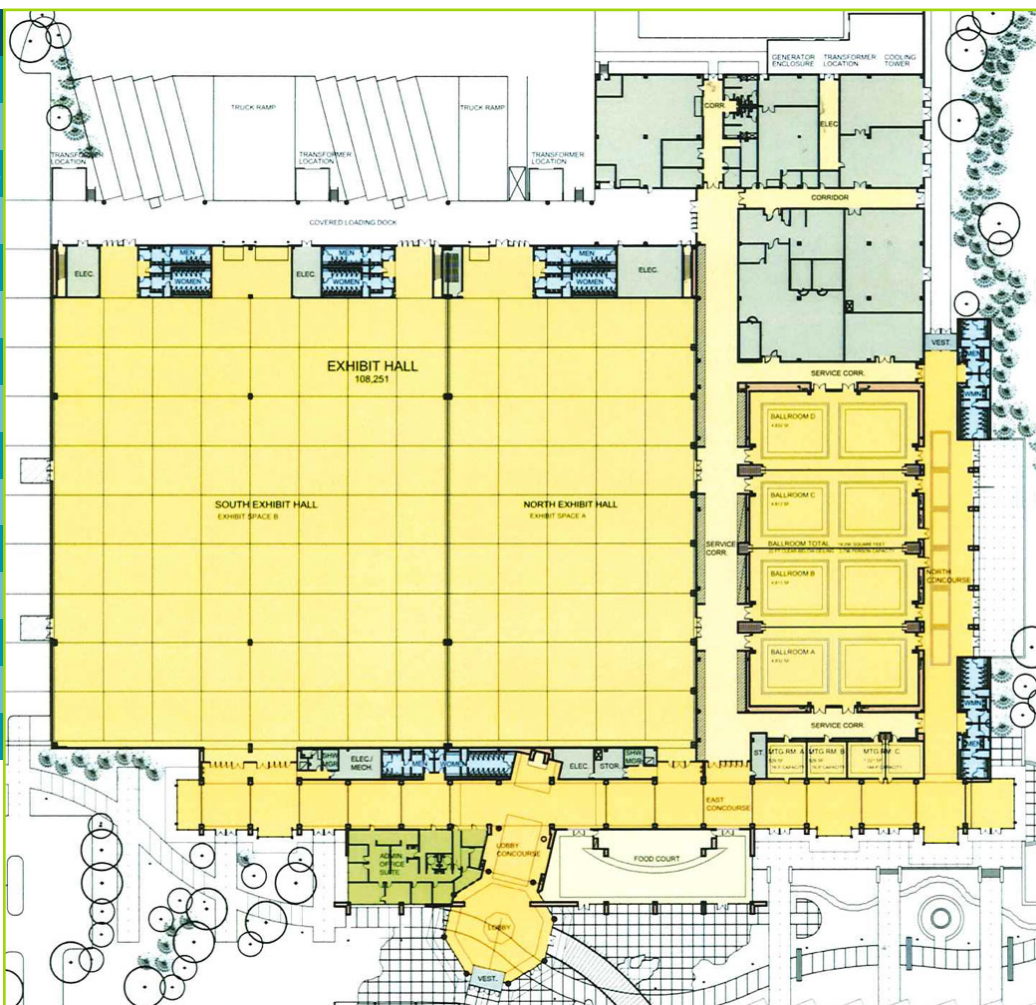
In addition to our two conference rooms, Wilderness at the Smokies also offers 6 King Executive Suites. These unique rooms each feature a breakout boardroom which is perfect for small meetings or gatherings.



EVENT SPACES

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 SPACES

SEVIERVILLE CONVENTION CENTER EVENT SPACE PHOTO GALLERY

PHOTOS COURTESY OF SEVIERVILLE CONVENTION CENTER





CATERING - BREAKFAST

BREAKFAST YOUR WAY

(1) Entree \$24 Per Person | (2) Entrees \$28 Per Person

ENTREE CHOICES

- Scrambled Eggs
- Cinnamon French Toast Bake
- Blueberry or Chocolate Chip Pancakes
- Vegetarian Egg Bake
- Buttermilk Biscuits and Sausage Gravy
- Sausage, Bacon and Egg Bake (GF) +\$2
- Southwest Egg Bake (GF) +\$2
- Loaded Scramble (GF) +\$2
 - Chopped Bacon or Ground Sausage, Scallions & Cheddar Cheese
 - Asparagus, Roasted Tomatoes, Zucchini, Spinach & Feta Cheese

CHOOSE (2) ACCOMPANIMENTS

- Griddle Diced Breakfast Potatoes (GF, DF, V)
- Cheesy Hash Brown Casserole (GF, V)
- Southern Cheese Grits (GF)
- Fresh Cut Fruit
- Parfait Station (Yogurt, Honey, Granola, Fresh Berries and Chia Seeds)

CHOOSE (2) MEATS

- Smoked Bacon
- Honey-Cured Ham
- Corned Beef Hash
- Sausage Patties
- Turkey Sausage Links
- Fried Bologna



All prices subject to tax and 20% management fee.

CATERING - BREAKFAST

BREAKFAST ITEMS

BY THE DOZEN

Hard Boiled Eggs	\$15 / Dozen
Cinnamon Rolls	\$28 / Dozen
Assorted Donuts	\$28 / Dozen
Assorted Muffins	\$28 / Dozen
Medium Croissants	\$28 / Dozen
Assorted Danish	\$28 / Dozen
Bagels and Cream Cheese	\$28 / Dozen
Breakfast Pastries (GF)	\$32 / Dozen



SINGLE SERVE

Assorted Cold Cereal and Milk	\$4 / Each
Individual Greek Yogurts (GF)	\$4 / Each
Fresh Cut Fruit (GF, DF, V)	\$6 / Each
Smoked Bacon (GF)	\$6 / Each
Sausage Patties (GF)	\$6 / Each
Scrambled Eggs (GF,DF)	\$6 / Each
Blueberry/Chocolate Chip Pancakes	\$6 / Each
Cinnamon French Toast Bake	\$6 / Each
Buttermilk Biscuits & Sausage Gravy	\$6 / Each
Brioche French Toast	\$7 / Each

STATIONS

Breakfast Toast Station with Butter, Jelly and Honey	\$6 / Guest
Steele Cut Oatmeal with Raisins & Brown Sugar	\$6 / Guest
Parfait Station with Yogurt, Fresh Berries, Granola, Chia Seeds & Honey	\$7 / Guest
Smoked Salmon with Bagels, Cream Cheese and Capers (GF, DF, V Available)	\$8 / Guest
Chef Prepared Omelet Station	\$12 / Guest

All prices subject to tax and 20% management fee.



CATERING - BREAKS

GIVE ME A BREAK

2-Hour Serve Time

COOKIE CRAVINGS (GF Options Available Upon Request)

Fresh Baked Assorted Cookies and Bars, Chocolate and White Milk, Coffee
(Decaf Available Upon Request)

\$14 / Guest

SWEET & SALTY

Buttery Popcorn, Soft Pretzels with Cheese Sauce, Assorted Candies, Individual
Assorted Chip Bags, Bottled Water, Coke Products and PowerAde

\$18 / Guest

THE SOCIAL SPREAD

Assorted Crackers, Sliced Cheese and Summer Sausage Tray, Baked Pita Chips with
Roasted Garlic Hummus, Carrot Sticks with Garden Ranch Dip, Trail Mix, Infused Waters
and Assorted Sodas

\$20 / Guest

A LA CARTE

Whole Fruit (GF,DF,VG).....	\$3 / Each	Blue Ribbon Novelty Ice Cream Bars ...	\$26 / Dozen
Individual Chip or Popcorn Bag	\$3 / Each	Granola Bars	\$28 / Dozen
Soft Pretzel With Cheese	\$6 / Each	Chocolate Brownies.....	\$28 / Dozen
Assorted Cookies	\$26 / Dozen	Assorted Candy Bars	\$36 / Dozen

All prices subject to tax and 20% management fee.



CATERING - BOXED LUNCHES

ARTISAN BOXED LUNCHES

\$20 Per Guest

Includes Condiments, Whole Fruit, Individual Bagged Potato Chips, Dill Pickle, Cookie and Choice of Bottled Beverage (Soft Drink or Water)

SMOKED HAM & SWISS

Choice of White or Wheat Berry Bread, Smoked Ham, Swiss, Lettuce, Tomato

TURKEY AND CHEDDAR

Choice of White or Wheat Berry Bread, Roasted Turkey, Sharp Cheddar, Lettuce, Tomato

SHAVED ROAST BEEF

Pretzel Roll, Sliced Roast Beef, Shaved Red Onion, Tomato, Provolone, Horseradish Mayo

VEGAN (GF, DF, VG) (ADD \$3)

Sliced GF Bun, Grilled Portabella Mushroom, Tomato, Sliced Cucumbers, Guacamole, Mixed Greens



UPGRADE TO A LARGER ARTISAN BOXED LUNCH FOR \$24 PER GUEST

Includes Condiments, Pasta or Potato Salad, Whole Fruit, Individual Bagged Potato Chips, Dill Pickle, Cookie and Choice of Bottled Beverage (Soft Drink or Water)

All prices subject to tax and 20% management fee.



CATERING - LUNCH BUFFETS

LUNCH BUFFETS

Includes Tea and Water Station

Minimum of 25 guests - A service fee of \$100 applies to all catered events less than (25) guests.

YOUR LOCAL DELI

\$24 / Per Guest (GF Options Available)

Served with house-made Chips, Condiments (Lettuce, Tomatoes, Onions, Pickles, Mayo, Mustard, Ketchup), and Cookie Tray

Bread

Choice of Two: White, Wheat Berry, Rye, Slider Bun, Croissant

Meats

Choice of Two: Smoked Ham, Roast Beef, Turkey Breast, Chicken Salad

Cheese

Choice of Two: Cheddar, American, Swiss, Pepper Jack

Enhancers (GF) - Add (1) for \$3 Per Guest | Add (2) for \$6 Per Guest

BBQ Pulled Pork, Grilled Chicken, Sliced Brisket, Jumbo Hot Dog, Hamburger Slider, Brat



SLICE OF 'ZA

\$28 / Per Guest (GF Options Available)

Served with Salad Bowl with Dressings, Garlic Toast, Parmesan, Pepper Flakes, Warm Marinara, and a Cookie Tray

Includes Signature 14" Crust

Topped with Marinara, Mozzarella and choice of one topping

Toppings - Add \$2 Each

Pepperoni, Italian Sausage, Chicken, Bacon, Ham, Ground Beef, Mushrooms, Onions, Tomatoes, Jalapenos, Black Olives, Bell Peppers, Pineapple

Specialty Pizzas - Add \$5 Each

Meat Lovers, Supreme, Chicken Bacon Ranch, Hawaiian, Hot Honey Pepperoni



All prices subject to tax and 20% management fee.



CATERING - LUNCH BUFFETS

LUNCH BUFFETS

Includes Tea and Water Station

Minimum of 25 guests - A service fee of \$100 applies to all catered events less than (25) guests.

TACO TUESDAY

\$28 / Per Guest (GF Options Available)

Served with Corn and Flour Tortillas and House Fried Tortilla Chips.

Platter of Shredded Lettuce, Onions, Cilantro, and Jalapeños, Sour Cream, Pico de Gallo, Guacamole, and Warm Queso. Crispy Churros with Chocolate Sauce.

Meats

Choice of Two: Seasoned Ground Beef, Fire Braised Chicken, Pork Carnitas, Chorizo

Sides

Choice of One: Refried Beans, Mexican Rice, Cilantro Lime Rice, Street Corn Dip

Enhancers - Add (1) for \$3 Per Guest | Add (2) for \$6 Per Guest

Marinated Grilled Shrimp, Carne Asada Steak, Pork Al Pastor, Beef Barbacoa



PASTA LA VISTA

\$32 / Per Guest (GF Options Available)

Served with Caesar Salad Bowl, Breadsticks, Parmesan, Pepper Flakes, Warm Marinara, and a Cookie Tray

Noodles

Choice of Two: Linguini, Fettuccine, Penne, Rigatoni, Macaroni

Sauces

Choice of Two: Marinara (GF), Alfredo, Meat Sauce, Pesto Cream

Enhancers

Proteins – Grilled Portabella Mushrooms \$2, Grilled Chicken \$4, Grilled Shrimp \$6

Pasta – Cheese Tortellini/Ravioli \$2, Seasonal Ravioli/Tortellini \$4, Lobster Ravioli \$10



All prices subject to tax and 20% management fee.



CATERING - APPETIZERS

APPETIZERS

Priced Per (25) Guests

We recommend a serving size of 1.5 pieces per person. Final quantities should be confirmed with your catering manager, who can tailor the order to your group size and event style.

COLD HORS D'OEUVRES

TIER 1

\$100

Hand-Selected Cheese, Sausage, and Artisan Crackers Platter

Goat Cheese and Tomato Bruschetta with Balsamic Glaze

Italian Antipasto Skewer (Salami, Mozzarella, Pepperoncini, Tomato, Basil) (GF)

Deviled Eggs (GF) – with Bacon and Chives

HOT HORS D'OEUVRES

TIER 1

\$150

Warm Spinach Artichoke Dip with Toasted Pita
Soft Pretzel Bites with Beer Cheese and Grain Mustard

Vegetable Spring Rolls with Sweet Chili Sauce
Pimento Cheese Stuffed Mushrooms (GF)

Chicken and Cheese Quesadilla w/ Sour Cream and Salsa

Nashville Hot Chicken Sliders with Slaw and Pickle

TIER 2

\$150

Chicken Salad Sliders

Assorted Vegetable Platter with Dill Ranch Dip

Smoked Salmon Crostini with Seasoned Herb Cream Cheese

Prosciutto, Fig Jam, and Ricotta Crostini with Arugula

Shrimp Cocktail with Cocktail Sauce and Lemon

TIER 2

\$225

Mini Crab Cakes with Old Bay Aioli and Chives

Bone-In Chicken Wings with Choice of Sauce, Celery, Blue Cheese and Ranch

Cheeseburger Sliders with American, Lettuce, Pickle, and Burger Sauce

Thai Chicken Satay with Sesame Glaze (GF)

BBQ Roasted Meatballs with Pineapple Pico

TIER 3

\$250

Ahi Tuna Poke (GF) on Crispy Wonton with Asian Slaw

Beef Tenderloin Crostini with Horseradish Cream and Micro Greens

TIER 3

\$300

Sea Scallop Wrapped in Bacon (GF, DF)

Coconut Shrimp with Grilled Pineapple and

Mango Habanero Dipping Sauce

Slow Braised BBQ Ribs (GF, DF)

All prices subject to tax and 20% management fee.



CATERING - BUFFETS

THEMED AND CUSTOM BUFFETS

Minimum of 25 Guests

All Buffets include: Iced Tea, Water Station, Regular Coffee (Decaf upon request)
Almond, Oat or 2% Milk Available for an additional charge. A service fee of \$100 applies to all catered events less than (25) guests.

ROCKY TOP TAILGATE | \$42 / PER GUEST

Starter: Garden Salad Bar

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

Sides: Smoked Bacon Baked Beans and Baked Mac & Cheese, Creamy Potato Salad, Kale and Broccoli Slaw, and Kettle Chips

Dessert: Homemade Banana Pudding and Peach Cobbler



TOUR OF SICILY | \$48 / PER GUEST

Starters: Classic Caesar Salad and Minestrone Soup

Mains: Penne Pasta Alfredo, Linguini Bolognese, Chicken Parmesan and Shrimp Scampi

Sides: Italian Antipasto Skewer (Salami, Mozzarella, Pepperoncini, Tomato, Basil) (GF), Garlic Bread Sticks
Sautéed Vegetable Medley (Zucchini Squash, Peppers, Onions, Broccoli)

Dessert: Mini Cannoli's with Whipped Ricotta Cream and Seasonal Sorbet (V, GF)



YOUR FRIENDLY NEIGHBORHOOD CHOPHOUSE | \$56 / PER GUEST

Starters: Wedge Salad with Honey Butter Dinner Rolls

Mains: Choice NY Strip Steaks served with Sautéed Mushrooms, Onions and Jus,
Lemon Herb Roasted Chicken Breast with Wild Rice

Sides: Parmesan Roasted Yukon Golds, Grilled Asparagus and Charred Brussel Sprouts

Dessert: Maple Crème Brulee with Chantilly Cream and Wild Berries

All prices subject to tax and 20% management fee.



CATERING - DINNER BUFFET

DINNER BUFFETS

Includes Dinner Rolls, Butter, Regular or Decaf Coffee, Iced Tea, Selection of Soup or Salad, Two Entrees, Two Sides, and a Dessert. Please note, the higher of the two selected entrees will be the per person pricing. **Priced per Guest.**

ENTREES | SELECT TWO

Char Grilled BBQ ¼ Chicken	\$34 / Per Guest
Roasted Garlic Chicken Alfredo with Penne Pasta	\$34/Per Guest (sub Shrimp \$39)
Grilled Vegetable and Ricotta Lasagna (V)	\$36 / Per Guest
Lemon Herb Roasted Chicken Breast	\$38 / Per Guest
Crispy Chicken Breast Stuffed with Boursin Cheese, Spinach, and Roasted Peppers	\$40 / Per Guest
Roasted Pork Loin with Rosemary Demi & Fried Onions	\$44 / Per Guest
Herbed-Crusted Haddock with Dijon Dill Cream	\$46 / Per Guest
Blackened Salmon with Pineapple Pico Salsa	\$48 / Per Guest
Slow Braised BBQ Ribs (GF, DF)	\$48 / Per Guest
Red Wine Braised Beef Short Ribs	\$52 / Per Guest
Choice NY Strip Steaks served with Sautéed Mushrooms, Onions, and Jus	\$54 / Per Guest
Char-Broiled Beef Tenderloin Steaks with Compound Butter and Mushrooms	\$62 / Per Guest

SIDES | SELECT TWO

Three Cheese Au Gratin Potatoes	Baked Beans
Honey-Glazed Carrots	Vegetable Medley (Zucchini Squash, Peppers, Onions, Broccoli)
Mashed Yukon Gold Potatoes	Wild Rice Pilaf
Creamed Corn Casserole	Char Grilled Asparagus
Baked Idaho or Sweet Potato	Steamed Sugar Snap Peas
Parmesan Creamed Spinach	
French Green Beans	

All prices subject to tax and 20% management fee.

CATERING - DINNER BUFFET

DINNER BUFFETS

DESSERTS | SELECT ONE

Warm Blackberry or Peach Cobbler with Vanilla Ice Cream
Strawberry Shortcake
Classic NY Cheesecake with choice of topping
Mississippi Mud Pie
Banana Pudding (GF) with Vanilla Wafers
Classic Tiramisu
Butterfinger Cake

Mini Cannolis with Whipped Ricotta Cream
Pineapple Upside Down Cake
Apple Streusel Skillet Cake with Streusel Crumble
Flour-less Chocolate Torte (GF)
Key Lime Pie
Assorted Vegan Bars (Add \$3)



SALADS AND SOUPS

\$5 Upcharge for Soup **AND** Salad

Garden Salad with Mixed Greens, Julienne Carrots, Cherry Tomatoes, Sliced Cucumbers, Shredded Cheese, Garlic and Herb Croutons, and Choice of Dressing

Fresh Chopped Romaine, Shaved Parmesan Cheese, Garlic and Herb Croutons, Caesar Dressing

Wedge Salad with Crispy Iceberg, Blue Cheese Crumbles, French Fried Onion Strips, Cherry Tomatoes, Chopped Bacon, Creamy Blue Cheese Dressing

Creamy Tomato Bisque

Traditional Chicken Noodle or Dumpling

Bacon and Sweet Corn Chowder

All prices subject to tax and 20% management fee.



CATERING - BUFFETS

RECEPTION CARVING STATIONS

Add-Ons

Reception Pricing is Based on 1.5 Hour Service Time for 45 guests

OVEN ROASTED TURKEY BREAST (GF)

\$200

Served with Rolls, Rosemary Demi, and Cranberry Sauce

MAPLE GLAZED CARVING HAM (GF)

\$300

Served with Rolls and Cider Dijon Glaze

HERB ROASTED BEEF PRIME RIB (GF)

\$400

Served with Rolls, Au Jus, Horseradish Cream



KID'S PLATED MENU

Ages 12 & Under Choose One - \$12 / Per Guest
All selections include white or chocolate milk.

ENTREE

Chicken Strips, Hamburger, Mini Corn Dogs or Cheese Pizza

SIDE

Tater Tots, Bag of Chips, Macaroni & Cheese or Fresh Fruit Cup

DESSERT

Chocolate Chip Cookie or Chocolate Brownie



All prices subject to tax and 20% management fee.



CATERING - BUFFETS

BEVERAGES

1 Gallon serves an average of 10 people.

Freshly Brewed Colombian Coffee*	\$30 / Gallon
Assortment of Herbal Teas & Hot Water	\$30 / Gallon
Iced Sweet/Unsweet Tea	\$30 / Gallon
Lemonade	\$30 / Gallon
Assorted Juices (Orange, Cranberry or Apple. Select1)	\$34 / Gallon
Assorted Can Coke Soft Drinks	\$4 / Each
Bottled Water	\$4 / Each
Assorted Powerade Bottles	\$4 / Each

**Decaf available on request.*

BEVERAGE PACKAGES

Consumption and Cash Bar (per drink)

Bartender and set-up fee of \$250 per bartender for up to 4 hours, and \$75 each additional hour.
One Bartender required per 75 guests.

RESORT BRAND

Liquor \$10
Domestic Beer \$8
Imported Beer \$8
Wine \$8
Soft Drinks and Bottled Water \$4

PREMIUM BRAND

Liquor \$12
Domestic Beer \$8
Imported Beer \$8
Wine \$10
Soft Drinks and Bottled Water \$4



All prices subject to tax and 20% management fee.



CATERING - BUFFETS

BEVERAGE PACKAGES

Open Bar (per person, minimum of 25 guests)

Includes choice of Resort, Premium, or Extra Premium brand liquors, accompanied by house wine selections, imported and domestic beers, bottled waters and assorted sodas.

OPEN BAR LENGTH	RESORT	PREMIUM
One Hour	\$30	\$35
Two Hour	\$38	\$43
Three Hour	\$44	\$49
Four Hour	\$50	\$55

OPEN BAR LENGTH	BEER & WINE ONLY
One Hour	Beer & Wine Only \$26
Two Hour	Beer & Wine Only \$31
Three Hour	Beer & Wine Only \$38
Four Hour	Beer & Wine Only \$43



RESORT BRANDS

Barton Vodka, Barton Gin, Ron Rio Rum, El Toro Tequila, Kentucky Gentleman Whiskey

PREMIUM BRANDS

Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bulleit Bourbon, Woodford Reserve Bourbon, Johnny Walker Red Label Scotch, and Bacardi Superior Rum

BEER

Michelob Ultra, Bud Light, Budweiser, Miller Lite, Coors Light, Coors Banquet, Corona, and Modelo

WINE

White: Chardonnay, White Zinfandel, Pinot Grigio, Sauvignon Blanc, Moscato

Red: Pino Noir, Chianti, Merlot, Cabernet

*Tax-Exempt organizations are still subject to pay the 20% service charge and 15% LBD Tax
20% Service Charge | 9.75% sales tax + 2% restaurant tax | 15% LBD Tax

All prices subject to tax and 20% management fee.



CATERING AT WILDERNESS

CATERING MENU

POLICIES + PROCEDURES

EVENT DETAILS

Final menu selections, room requirements, event details, and other arrangements must be confirmed with your Catering Manager at least two weeks prior to the event. All food and beverage must be purchased through Wilderness at the Smokies and may not be brought into banquet or meeting areas by the client, guests, or outside vendors. Wilderness at the Smokies reserves the right to discontinue an event, without refund, if unauthorized food or beverages are brought into the function space. Food and beverage served during the event may not be removed from the function space following the conclusion of the event.

GUARANTEES

A final guest guarantee is required **no later than 72 hours** prior to each meal function. For functions taking place Monday through Thursday, guarantees must be received by noon on the preceding Friday. For functions taking place Friday through Sunday, guarantees must be received by noon on the preceding Wednesday. Once submitted, the final guarantee may not be reduced. If a guarantee is not received by the required deadline, the preliminary guest count listed on the Banquet Event Order will be considered the final guarantee. Your group will be charged for the guaranteed number of meals or the actual number of meals served, whichever is greater. Group catering rates are based on a **minimum of 25 guests**. Groups with fewer than 25 guests may be subject to applicable minimum charges or alternate pricing.

PREPARATION OF MEALS

Wilderness at the Smokies may prepare up to 5% additional meals above the final guaranteed number to accommodate normal event fluctuations. Additional meals prepared as part of this overage will not be charged unless they are served. Entrée substitutions may be made, when necessary, with a comparable entrée or vegetarian alternative. Any substitutions will be made at the discretion of Wilderness at the Smokies and the Event Coordinator must be notified of these dietary restrictions in advance.

SERVICE CHARGE

All food and beverage charges are subject to a 20% service charge, applicable sales tax, and any other applicable state or local taxes. Groups requesting tax-exempt status must provide a valid, signed Tennessee Sales and Use Tax Exemption Certificate or a Federal 501(c)(3) prior to the scheduled function. Tax rates and applicable fees are subject to change based on current federal, state, and local requirements.

SPECIALIZED MENUS & DIETARY RESTRICTIONS

Gluten-free, vegetarian, vegan, and other dietary alternatives may be available upon request. Dietary restrictions and special meal requests should be communicated to the Catering Manager as early as possible and no later than the final guarantee deadline whenever possible. Additional charges may apply for specialty menu items or dietary accommodations. Wilderness at the Smokies will make reasonable efforts to accommodate food allergies and dietary restrictions; however, because food is prepared in a shared commercial kitchen environment, we cannot guarantee an allergen-free meal or prevent all potential cross-contact.

BEVERAGE SERVICE

Wilderness at the Smokies offers a variety of beverage service options for banquet and meeting functions. All beverages served within Wilderness at the Smokies meeting and banquet areas must be purchased through the resort. Outside food or beverages, including those brought by guests, attendees, or outside vendors, are not permitted in banquet or meeting areas without prior written approval.

EVENT TIMING & ROOM ACCESS

Event space access, setup, service, and breakdown times are based on the arrangements outlined in the event contract and Banquet Event Order. All catered events are subject to a maximum 1.5-hour service period. This service period is designed to maintain appropriate food temperatures, quality, and food safety standards. The service period begins at the scheduled meal service time listed on the Banquet Event Order. Additional charges may apply for extended room usage, early access, additional setup requirements, or event changes made after final arrangements have been confirmed.

MENU & PRICING

Menus and pricing are subject to change based on product availability, market conditions, and other operational considerations. Menu selections and pricing are not considered final until confirmed in writing by your Catering Manager. Please refer to the Setup section of your Event Contract for complete terms and conditions. In the event of a discrepancy, the signed Event Contract will govern. For questions regarding current menus, pricing, dietary accommodations, or event policies, please contact your Catering Manager. *Final menu pricing may be subject to a pricing guarantee period as outlined in your Event Contract. Please consult your Catering Manager for details.*