

BANQUET & EVENT GUIDE

HENRY HORTON STATE PARK

GENERAL INFORMATION

MENUS

We hope you find this guide helpful! The following menus are only suggestions. We will also be glad to custom design a menu to meet your needs. Creativity is our specialty! Due to market fluctuations, all prices are subject to change.

GUARANTEES AND MEETING SPACE

An enormous amount of effort goes into coordinating a successful function; therefore, all details must be completed and agreed upon in writing at least three weeks prior to your function. Any changes made within two weeks prior to the event will be accepted at the discretion of the park.

The customer agrees to begin the function promptly at the scheduled time and agrees to have all guests, invitees and other persons vacate the designated function area at the agreed upon closing time.

Guarantees must be received by noon on the date due; otherwise, the expected number becomes the guarantee. The number of people you anticipate assigns banquet and meeting room locations. If the attendance increases or decreases, the park reserves the right to move groups, without notification, to a room suitable for the expected attendance or guarantees.

Please be aware, if your signed contract is not returned to the park within the specified time and date the park reserves the right to accept another event on that date.

FINANCIAL ARRANGEMENTS

A 10 percent deposit is required for all functions and is due 14 days within receiving the contract, unless other arrangements have been made. All private meal arrangements must be paid with one check, unless authorized by the hospitality manager.

In some instances, direct billing may be approved through our hospitality manager. All direct billing requests must be in our office 15 days prior to the event for processing and approval.

SERVICE CHARGE, GRATUITY AND TAX

Normal staffing guidelines will be used for your event. In the case of special requests, additional carvers, attendants, servers or other personnel, a nominal fee may be charged.

A gratuity of 18 percent will be added to the cost of food and beverage. Tennessee state sales tax (plus local tax, if applicable) is required for food and beverage unless the customer supplies a valid Tennessee sales tax exemption form.

FOOD SERVICE

The park is responsible for the quality and freshness of food served to its guests. No food or beverage may be brought into the conference and meeting facilities. The park specifically prohibits the removal of food from the location of the function by the customer or any of the customer's guests or invitees.

SERVICES AND LIABILITY

Our sales representatives will be happy to coordinate services such as audio-visual, banquet, conference and meeting set-ups. All meal prices include house linens. There may be additional charges for specialty items not supplied by the park.

All decorations, displays, and exhibits brought to the lodge must be approved prior to arrival. They must conform to state code, fire regulations, and Tennessee State Park policy. In order to prevent damage to fixtures and furnishings, items cannot be attached to walls, ceilings, and fixtures with nails, staples, or any other substance. Delivery and storage of materials must not be received more than the day prior to the group's function, unless prior approval by the hospitality manager or contract agreement.

The park will not assume responsibility for damage to or loss of items left in the conference and meeting rooms. Liability for damages will be charged accordingly.



THE LODGE
HENRY HORTON

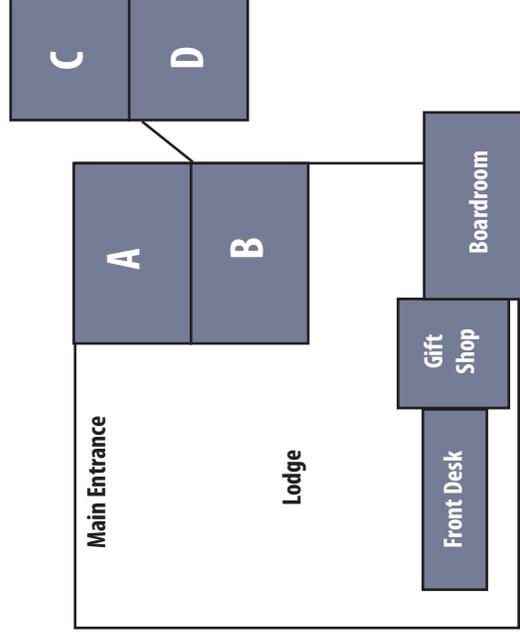
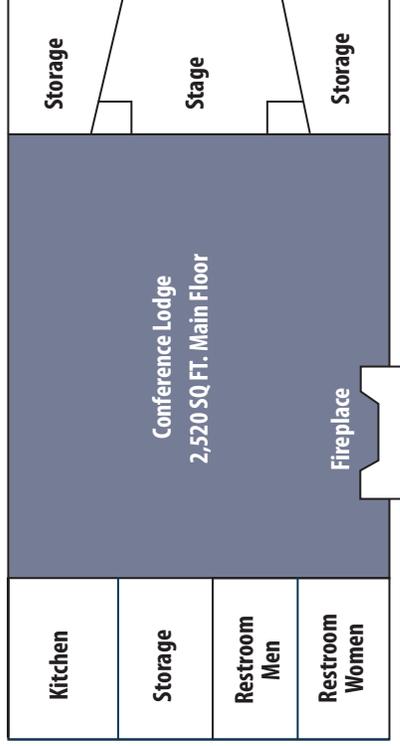
4209 NASHVILLE HWY
CHAPEL HILL, TN 37034
TOLL FREE: 800-250-8612
TNSTATEPARKS.COM



TENNESSEE
State Parks

HENRY HORTON CONFERENCE AND EVENT VENUE

Meeting Area	Dimensions	Sq. Ft.	Pricing:
A	23x25	575	\$110
B	23x25	575	\$110
A and B	23x50	1,150	\$220
C	18x22	396	\$80
C and D	18x44	792	\$155
D	18x22	396	\$80
Conference Lodge Boardroom	75x42	3,150	\$260-\$615
	19x12	228	\$50



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SEATING CHART

MEETING ROOM SETUP STYLES

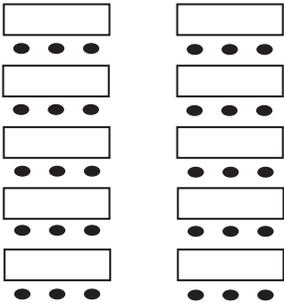
Included in rental fee:

- Custom setup
- Table linen, water station or pitchers on tables
- Skirted registration table
- Clean up

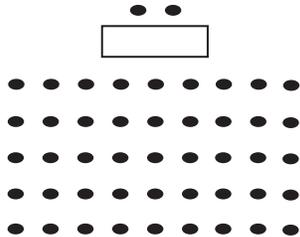
Please note: If custom setup is changed to a different setup within a 12 hour period, a reset fee [per room] will apply.

No outside food, beverages or snacks are allowed in the meeting spaces.

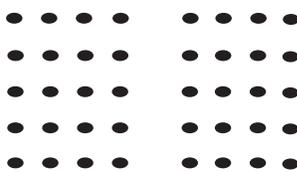
Set-up A - Classroom



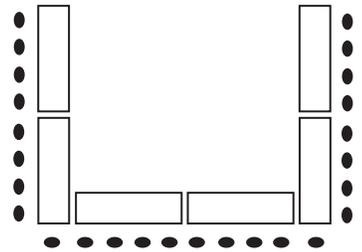
Set-up B - Theater



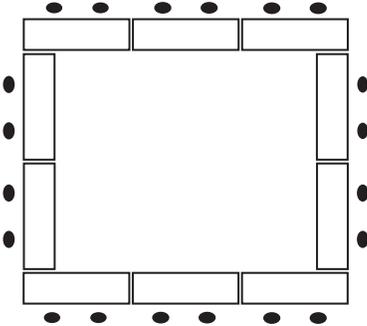
Set-up C - Ceremony



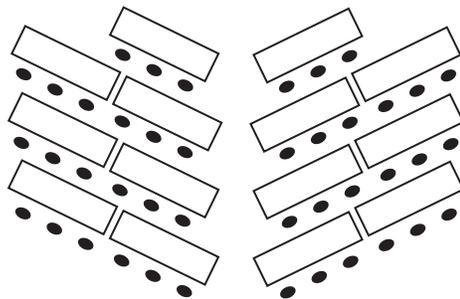
Set-up D - U Shape



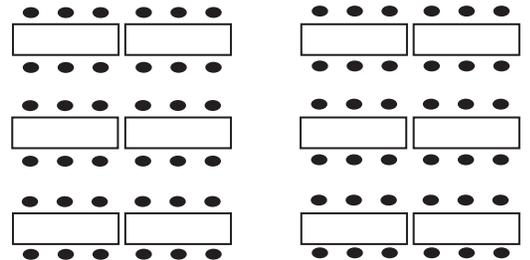
Set-up E - Closed Square



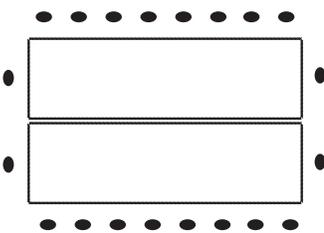
Set-up F - Angled Classroom



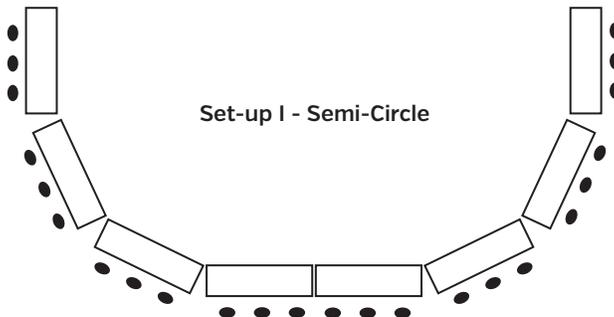
Set-up G - Banquet



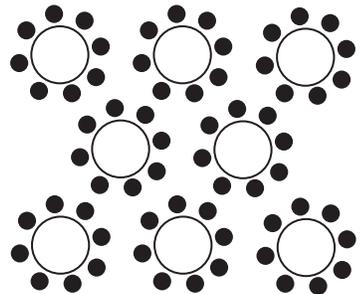
Set-up H - Conference



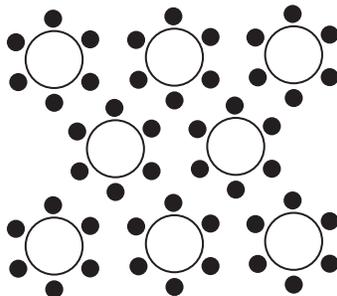
Set-up I - Semi-Circle



Set-up J - Rounds of 6



Set-up K - Rounds of 8



HENRY HORTON LODGE AND CONFERENCE CENTER

AUDIO / VISUAL SUPPORT EQUIPMENT

Henry Horton offers a range of Audio/Visual equipment to enhance your meeting or event. Please make your selections and advise the banquet coordinator of your needs. Specified equipment will be included in your contract and billed to you.

All prices are per day.

LCD Projector:	\$50.00
Portable Screen:	NO CHARGE
Cordless Mic:	\$30.00
DVD Player:	\$15.00
AV Cart (Not Skirted):	NO CHARGE
VCR/DVD Player:	\$15.00
Dry Erase Board (Easel Style):	\$15.00
Flip Chart with Pad:	\$20.00
Flip Chart No Pad:	NO CHARGE
Card Table:	\$5.00
Tabletop Podium:	\$20.00
Tall Mic Stand with Mic:	\$30.00
Tall Podium:	\$20.00
U.S. and State Flags:	NO CHARGE
Meeting Room Reset:	\$200.00

A 65 Inch TV Included in Meeting Room A, B, C, and D. A PA System and LCD Projector Included in Conference Lodge.

SERVICE OPTIONS

Onsite and Offsite Catering Available

PREMIUM BUFFET SERVICE:

Includes all necessary chafing dishes, china, linen napkins, glassware, silverware, and servers for two hours.

UP TO 100 PEOPLE	\$100.00
OVER 100 PEOPLE	\$50.00 PER 25 PEOPLE

PLATED TABLE SERVICE:

Includes all necessary dishes, china, linen napkins, glassware, silverware and table side service for two hours.

UP TO 100 PEOPLE	\$200.00
OVER 100 PEOPLE	\$50.00 PER 25 PEOPLE

DISPOSABLES:

\$1.00 PER PERSON

Plastic utensils, paper plates, plastic cups, and paper napkins

DELIVERY:

MINIMUM \$50.00

Ten percent of total event cost

OUTDOOR WEDDING CHAIRS:

\$2.00 EACH

along with extra setup fee depending on location at the park

USEFUL PARK INFORMATION

OVERNIGHT ACCOMMODATIONS

THE LODGE

- The Lodge offers 65 guest rooms and four suites
- There are seven pet friendly guest rooms

CABINS

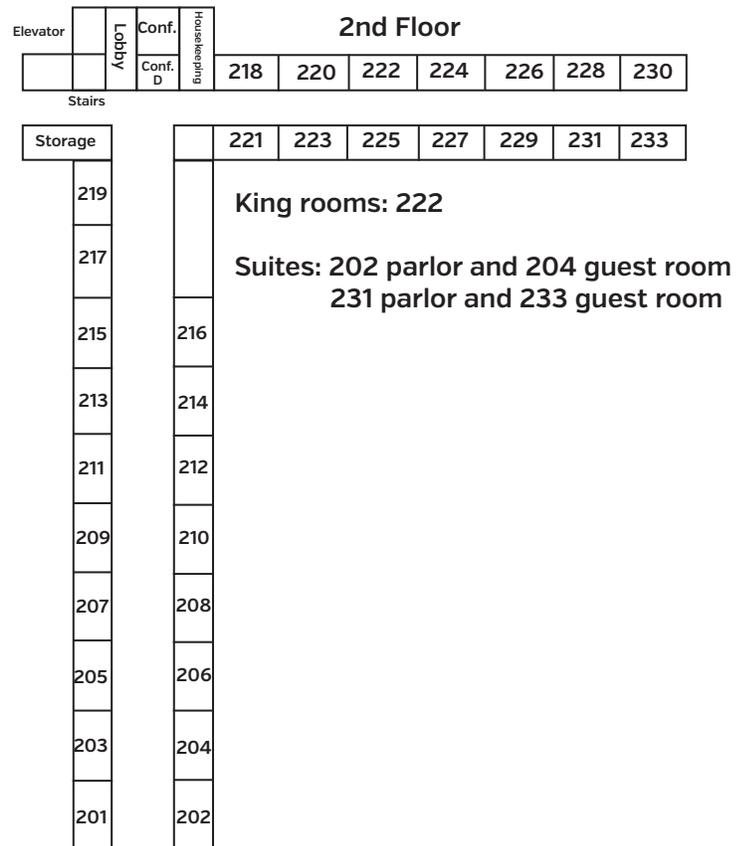
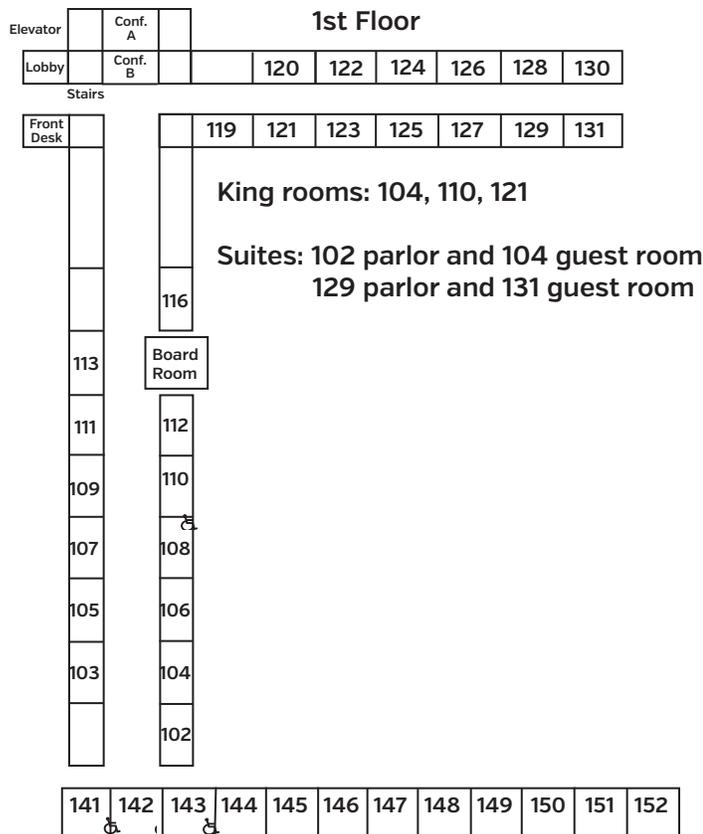
- The park offers eight cabins with fully equipped kitchens and wood burning or gas fireplaces
- All cabins have private covered patios with charcoal grills and fire rings
- There are two pet friendly cabins

PAVILIONS

- The park offers four rentable pavilions of varying sizes for outdoor events
- All pavilions include picnic tables and grills while some also offer water and electric
- Each pavilion offers a unique view and park experience

PARK ACTIVITIES

- 18 Hole golf course tnstateparks.com/golf/course/henry-horton for tee time
- 18 Hole disc golf course
- Low ropes course
- Aviary located near the campground store
- Six miles of hiking trails (maps at the front desk)
- Bike rentals available at the campground store
- Group park ranger programming available



BEER, WINE, AND SPIRITS

21 and Over, Minimum 20 people

SETUP FEES

BEER AND WINE ONLY

- setup fee, tax included **\$150.00**
- Bar includes bartender for two hours, each additional hour **\$25.00**
- Pick three beers and three wines

FULL BAR

- Full Bar: setup fee, tax included **\$200.00**
- Bar includes bartender for two hours, each additional hour **\$25.00**

Pick three beers, three wines, three liquors
Includes mixers, juices and garnishes

OFFSITE BAR

- Offsite Bar: Setup fee above will be applied.
Minimum \$200 order. Tax and gratuity not included.

BAR OPTIONS

OPEN BAR

Guest on contract will pay for all alcohol 18 percent gratuity, 15 percent liquor tax, and 9.25 percent sales tax will be added to your total sales.

CASH BAR

Guests will pay for their own purchases

TICKETS

Guest on contract will provide tickets and determine cap amount. Tickets will be added up at the end of the event and charged to the guest's contract. 18 percent gratuity, 15 percent liquor tax, and 9.25 percent sales tax will be added to your total sales.

CASE PRICING

DOMESTIC BEER **\$48.00**
a case, plus 9.25 percent tax
and 18 percent gratuity, [24 beers in a case]

BERINGER HOUSE WINE **\$180.00**

a case plus 24.25 percent tax plus 18 percent gratuity [15 bottles in a case 750,ML bottles]

PRICE BY THE GLASS

tax included

DOMESTIC BEER	\$3.00
IMPORTED BEER	\$4.00
HOUSE WINE	\$6.00
MIXED DRINKS	\$8.00
COCKTAILS	\$10.00

Upcharge for top shelf brands
Ask about specialty cocktails for your event.
All brands not carried in house will be paid by guest on contract in full. [Beer and Wine only]

DOMESTIC BEER

Bud Light, Budweiser, Miller Lite, Coors Light

IMPORTED BEER

Corona, TN State Park Brew Works Blonde Ale, Michelob Ultra, and Yuengling

BERINGER HOUSE WINE

Moscato, Chardonnay, White Zinfandel, Merlot, Cabernet

SPIRITS

Whiskey, Rum, Vodka, Gin, Tequila, Scotch, Moonshine

TOP SHELF BRANDS

Jack Daniels Whiskey
Bacardi Rum
Tito's Vodka
Abernathy Gin
Agave Tequila
Dewar's Scotch
Ole Smoky Moonshine
Apple
Blackberry
Orange
Peach
White Lightnin'

BEVERAGE SELECTIONS

COFFEE AND MILK

Regular or Decaffeinated **\$10.00 PER POT**

Eight servings per pot

MILK \$6.00 PER GALLON

Ten servings per gallon

SOFT DRINKS AND WATER **\$2.00 EACH**

Assorted Soft Drinks (12oz. cans)

Bottled Water

TEA, HOT CHOCOLATE AND CIDER

Ten servings per gallon

Sweet or Unsweet Tea **\$12.00 PER GALLON**

Fruit Tea or Hot Apple Cider **\$14.00 PER GALLON**

Hot Chocolate or Hot Tea **\$14.00 PER GALLON**

Individual bags of **\$1.25 PER PERSON**

Hot Chocolate or Tea

JUICE

16 servings per gallon **\$14.00 PER GALLON**

Orange, Apple, Cranberry and Tomato

Lemonade or Punch **\$14.00 PER GALLON**

BLOODY MARY BAR **\$10.00 PER PERSON**

Includes Vodka, Bloody Mary Mix, Olives, Celery, Worcestershire Sauce, Hot Sauce, Lemons, Limes, Bacon, Jalapenos

MIMOSA BAR **\$10.00 PER PERSON**

Includes Champagne, assorted Juices, assorted Fruits

MARGARITA BAR **\$10.00 PER PERSON**

Includes Traditional mix and Strawberry Mix
Frozen or on the rocks

SANGRIA BAR **\$10.00 PER PERSON**

Includes Red Wine Sangria, White Wine Sangria and assorted fruits

SNACKS

CHEX MIX, PRETZELS, POPCORN, \$15.00

POTATO, OR NACHO CHIPS [20 servings] \$5.00

Add Salsa, Cheese, Ranch or French Onion Dip

MIXED NUTS [20 servings] \$20.00

TRAIL MIX BAR [20 servings] \$3.00 PER PERSON

HOMEMADE GRANOLA BARS [20 servings] \$25.00

Cranberry, Chocolate Chip, Honey and Oatmeal

WHOLE FRUIT Bananas, Apples, Oranges \$1.25 EACH

MINI CANDY BOWLS \$2.00 PER PERSON

Includes mixture of Miniature Candies

DONUTS, BAGELS, PASTRIES, \$18.00 PER DOZEN

CINNAMON ROLLS, MUFFINS

FRESHLY BAKED BROWNIES \$12 PER DOZEN

HOMEMADE BARS \$30 PER DOZEN

Chess, Lemon, Pecan

GOURMET COOKIES \$12.00 PER DOZEN

Chocolate Chip, Peanut Butter, Sugar, White

Chocolate Macadamia Nut, Oatmeal

HOMEMADE SPECIALITY BREADS \$15.00 PER LOAF

Banana, Apple, Chocolate Chip 12 servings

ICE CREAM SUNDAE BAR \$8.00 PER PERSON

Minimum 10 people

Includes Vanilla and Chocolate Ice Cream, Chocolate Syrup, Caramel Sauce, Nuts, Cherries, Candies, and Whipped Cream

S'MORE BAR \$6.00 PER PERSON

Minimum 10 people

Includes different flavored Marshmallows, Chocolate Bars, Reese's Cups, Graham Crackers, Fudge Cookies, Roasting Sticks, and Hot Chocolate

NACHO BAR \$10.00 PER PERSON

Minimum 10 people

Includes Tortilla Chips, Ground Beef, Nacho Cheese, Salsa, Jalapenos, Sour Cream, Tomatoes, Black Olives, Lettuce

COLD HORS D'OEUVRES

Serves 20

CHARCUTERIE TRAY **\$100.00**

Decadent display of assorted Cured Meats, Cheese, Berries, Crackers, Olives, and Bread

ASSORTED GOURMET CHEESE TRAY **\$60.00**

Assorted Cheeses with Crackers

GOURMET SHRIMP COCKTAIL TRAY **\$100.00**

Cocktail Sauce, garnished with Lemon Wedges
50 pieces

FRESH VEGETABLE TRAY AND DIP **\$40.00**

Served with home-style Ranch Dip

ASSORTED SEASONAL FRUIT TRAY AND DIP **\$50.00**

Served with homemade Fruit dip

MINI SANDWICH BITES **\$60.00**

Pimento Cheese, Ham and Cheese, Turkey and Cheese, served with Mustard and Mayonnaise
50 pieces

BACON CHEDDAR RANCH PINWHEELS **\$40.00**

Homemade Ranch Bacon Dip on Flour Tortillas
50 pieces

CHICKEN SALAD WITH CRACKERS **\$60.00**

STUFFED CUCUMBER BITES **\$50.00**

with Ranch and Red Pepper Flakes 50 pieces

WARM HORS D'OEUVRES

Serves 20

BUFFALO, BBQ OR HONEY TERIYAKI WINGS

Served with homemade Ranch Dip
50 wings **\$50.00**

SPRING ROLLS

\$60.00
Traditional Vegetable Rolls served with Sweet and Sour Sauce
50 pieces

SPINACH DIP WITH CHIPS **\$60.00**

Serves 20

BACON WRAPPED CHICKEN BITES **\$75.00**

50 pieces

BACON WRAPPED JALAPENO POPPERS **\$50.00**

50 pieces

SPINACH AND FETA STUFFED MUSHROOMS **\$65.00**

50 pieces

SWEET AND SOUR BITE-SIZE MEATBALLS **\$60.00**

80 pieces

CHICKEN AND WAFFLE BITES **\$75.00**

50 pieces

DESSERTS

CAKES: CHOCOLATE, VANILLA, RED VELVET, LEMON, STRAWBERRY

ICING: BUTTERCREAM OR CREAM CHEESE

HALF SHEET CAKE **\$35.00**

30 servings

FULL SHEET CAKE **\$55.00**

50 servings

CUPCAKES **\$24.00 PER DOZEN**

COBBLER **\$35.00**

20 servings

Apple, Blueberry, Blackberry, Cherry, Peach

BANANA PUDDING **\$35.00**

20 servings

CHOCOLATE DIPPED STRAWBERRIES **\$100.00**

50 pieces

MINI CHEESECAKES **\$100.00**

50 pieces

BREAKFAST SELECTIONS

Prices are based on one trip through the buffet. Tax and Gratuity not Included.

SAUSAGE, BACON OR HAM BISCUITS **\$3.00 EACH**
\$30.00 PER DOZEN

QUICHE **\$10.00**

8 servings

Bacon, Sausage or Ham, Egg and Cheese

SUNRISE CASSEROLE **\$30.00**

12 servings

Bacon, Ham or Sausage, Egg, Hash Browns and Cheese

CINNAMON ROLL CASSEROLE **\$30.00**

12 servings

HOT BREAKFAST **\$12.00 PER PERSON**

Minimum 20 people

Bacon and Sausage

Scrambled Eggs

Hash Browns

Hot Biscuits and Gravy

Seasonal Fresh Fruit

Juice, Regular and Decaf Coffee

Add Ham

\$2.00 PER PERSON

SOUTHERN BREAKFAST **\$10.00 PER PERSON**

Minimum 10 people

Ham, Grits, Scrambled Eggs, Biscuits, and Gravy

Regular and Decaf Coffee

CONTINENTAL BREAKFAST **\$10.00 PER PERSON**

Minimum 10 People

Muffins, Bagels, Fresh Fruit, Choice of One Cereal,

Milk

Regular and Decaf Coffee

LUNCH SELECTIONS

20 Person Minimum. Prices are based on one trip through the buffet. Tax and Gratuity not Included.

SANDWICH OR WRAP **\$12.00 PER PERSON**

Great as a Box Lunch!

Minimum 10 people

PICK TWO: Chicken Salad, Pimento Cheese, Turkey,

Ham, Roast Beef

PICK ONE: Chips, Pasta or Potato Salad

Whole Fresh Fruit, Bread, Condiments, Cheese

Water, Sweet and Unsweet Tea

Add Cookies or Brownies

\$1.00 PER PERSON

BBQ PICNIC **\$18.00 PER PERSON**

PICK TWO: Pork Ribs, BBQ Chicken or BBQ

Pulled Pork

Buns

Choice of Two Sides

Brownies or Cookies

Sweet and Unsweet Tea

ALL AMERICAN PICNIC **\$12.00 PER PERSON**

Hamburgers and Hot Dogs, Condiments, Cheese,

Choice of one Side

Brownies or Cookies

Sweet and Unsweet Tea

COMBINATION PICNIC **\$18.00 PER PERSON**

COOKED ON SITE **\$20.00 PER PERSON**

PICK THREE: Pulled Pork, BBQ Chicken, Hot Dogs,

or Hamburgers

Buns

Choice of Two Sides

Brownies or Cookies

Sweet and Unsweet Tea

PICNIC SIDES

Potato Salad, Pasta Salad, Broccoli Salad

Coleslaw, Baked Beans, Corn on the Cob

Natural Cut Chips

LUNCH SELECTIONS

Minimum 20 people. Prices are based on one trip through the buffet. Tax and Gratuity not Included.

BAKED POTATO BAR **\$10.00 PER PERSON**

Minimum 10 people
Sour Cream
Shredded Cheese
Bacon Bits
Butter
Onions
Tomatoes
Green Onions
Choice of Two Sides
Water, Sweet and Unsweet Tea
Add BBQ Pork or Chicken **\$3.00 PER PERSON**
Add BBQ Pork and Chicken **\$5.00 PER PERSON**

PASTA BAR **\$10.00 PER PERSON**

Minimum 10 people
Variety of Noodles
Marinara Sauce
Alfredo Sauce
Pesto Sauce
Cheese, Bread and Salad
Sweet and Unsweet Tea
Chicken **\$12.00 PER PERSON**
Steak **\$15.00 PER PERSON**
Shrimp **\$15.00 PER PERSON**

SIDE SALAD **\$3.00 PER PERSON**

Add Side Salad to any package meal
One Dressing, Shredded Cheese,
Croutons, and Ham Bits

SALAD BAR EXTRAVAGANZA **\$12.00 PER PERSON**

Minimum 10 People
Fresh Salad Greens, Red Onions, Black Olives,
Tomatoes, Cucumbers, Croutons, Ham Bits,
Shredded Cheese, Crackers
Choice of Three Dressings
Choice of Two Sides
Water, Sweet and Unsweet Tea

HOMEMADE SOUP BAR **\$50.00 PER GALLON**

All soups sold by the gallon, 20 servings per gallon.
Chicken Noodle
Tomato Basil
Loaded Potato
Taco Soup
Vegetable Beef
Chili
Broccoli and Cheddar
Chicken and Dumplings
Crackers
Water, Sweet and Unsweet Tea

TACO BAR **\$15.00 PER PERSON**

Minimum 10 people
Seasoned Ground Beef or Chicken
Soft and Hard Tortillas
Lettuce, Sour Cream, Shredded Cheese
Salsa and Tortilla Chips
Cookies or Brownies
Water, Sweet and Unsweet Tea
Chicken and Beef **\$17.00 PER PERSON**

CASSEROLES **\$30.00**

12 Servings
Chicken Alfredo
Chicken Parmesan
Chicken Tetrazzini
Chicken Broccoli and Rice
Spaghetti and Meatballs
Baked Ziti
Lasagna
Vegetable Lasagna
Ham and Potato
Meatloaf and Mashed Potatoes

SPECIALTY CATERINGS

Prices are based on one trip through the buffet. Tax and Gratuity not Included.

THE GOVERNOR'S DINNER SELECTIONS

Minimum of 20 People
Southern Fried Catfish
Smoked, Fried or Baked Chicken
Baked, Grilled or Fried Pork Chops
Pork Ribs
Pork Loin
BBQ Pulled Pork
Ham
Roast Beef, Chopped Steak, Smoked or Baked Turkey
Casserole Option
Vegetable Kabobs or Spinach Stuffed Portabella
Mushrooms

CHOICE OF ONE ENTRÉE \$16.00 PER PERSON

Spinach, Arugula or Tossed Salad with One Dressing
Choice of Two Sides, Rolls
Choice of One Dessert
Water, Coffee, Sweet and Unsweet Tea

CHOICE OF TWO ENTREES \$18.00 PER PERSON

Spinach, Arugula or Tossed Salad with Two Dressings
Choice of Two Sides, Rolls
Choice of One Dessert
Water, Coffee, Sweet and Unsweet Tea

CHOICE OF THREE ENTREES \$20.00 PER PERSON

Spinach, Arugula or Tossed Salad with
Three Dressings
Choice of Three Sides, Rolls
Choice of One Dessert
Water, Coffee, Sweet and Unsweet Tea

PRIME RIB \$25.00 PER PERSON

Spinach, Arugula or Tossed Salad
Choice of Three Dressings
Choice of Three Sides, Rolls
Choice of One Dessert
Water, Coffee, Sweet and Unsweet Tea

• FILET MIGNON ALL MARKET PRICES

• RIBEYE STEAK

• LOBSTER

• CRAB LEGS

• SALMON

• OTHER SEAFOOD SELECTIONS

SALAD DRESSINGS

Ranch, Italian, 1000 Island, Raspberry Vinaigrette,
Bleu Cheese, French, Caesar, Honey Mustard

DINNER SIDES

Green Beans
Broccoli
Baked Potato
Sweet Potato
Rice Pilaf
Whole Kernel Corn
Cream-style Corn
Macaroni and Cheese
Grilled Squash
Honey Glazed Carrots
Baked Apples
Mashed Potatoes and Gravy
French Fries
Hushpuppies
Collard Greens
Turnip Greens
Macaroni Salad
Fried Okra
Hash Brown Casserole

DINNER DESSERTS

Banana Pudding
Cobbler: Apple, Blackberry, Blueberry, Peach, Cherry
Sheet Cake: Vanilla or Chocolate
Cookies, Brownies

SPECIALTY CATERINGS

Prices are based on one trip through the buffet. Tax and Gratuity not Included.

CANOE PACKAGE \$50.00

Create an exquisite display for your event by adding our “table canoe” anywhere inside the park.

BABY SHOWER PACKAGE \$15.00 PER PERSON

Minimum 20 people

Includes gender reveal cake or cupcakes

PICK THREE APPETIZERS

Vegetable Tray

Bacon-Cheddar Pinwheels

Stuffed Cucumber Bites

Sweet and Sour Meatballs

Mini-Sandwich Bites

Water, Sweet and Unsweet Tea

BRIDAL SHOWER PACKAGE \$16.00 PER PERSON

Minimum 20 people

Includes: Chicken Salad, Fruit Tray, Vegetable Tray

PICK ONE APPETIZER

Bacon-Cheddar Pinwheels

Stuffed Cucumber Bites

Caprese Salad Skewer

Sweet and Sour Meatballs

Mini-Sandwich Bites

PICK ONE DESSERT

Vanilla Sheet Cake, Chocolate Sheet Cake,

Cookies, Brownies

Water, Sweet and Unsweet Tea

ADD A CHAMPAGNE TOAST \$3.00 PER PERSON