



CHETOLA RESORT

*Wedding Guide*





# Special Event Venues

Choose from our various event venues. The Lakeside Tent is located on the Front Lawn and is available May through October.



## Willow Tree

Accommodates up to 250 guests



## Lakeside Tent

Accommodates up to 250 guests



## Lakeside Gazebo

Accommodates up to 150 guests outside  
or 25 guests inside the gazebo



## Evergreen Room

Accommodates up to 80 guests



## Peninsula Point

Accommodates up to 100 guests



## Embers Room

Accommodates up to 30 guests and  
includes private outdoor patio



# Special Event Venues



*Equestrian Room*

Accommodates up to 20 guests.



*Arbor by the Lake*

Accommodates up to 60 guests



*Lakeside Firepit*

Ask about our special bonfire enhancements & grillpacks

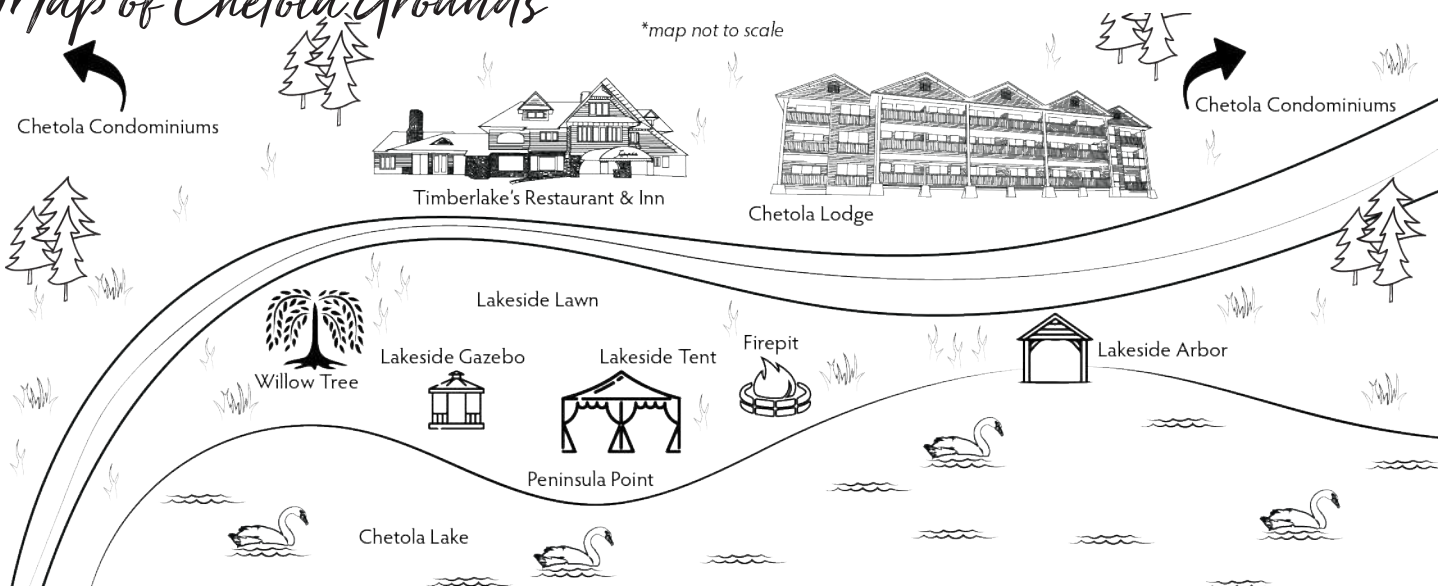


*Chetola Sporting Reserve*

Offsite venue that accommodates up to 120 guests in an outdoor tent and up to 40 guests inside the clubhouse

## Map of Chetola Grounds

\*map not to scale



# Weddings Include...

- Choice of your event venue location(s)\*
- Prior setup time for vendors and decorating
- Fruit-infused water station at ceremony location
- White folding outdoor chairs (up to 150 guests), Gold padded indoor chairs
- Standard white linens (black available for 6-foot tables)
- Special rates for on-site guest accommodations
- Handicap access and transportation
- Various table options
- Chetola security
- Wi-Fi

# Dinners & Receptions Include...

- Timberlake's Restaurant catering
- Complimentary wedding food tasting (up to 4 guests)
- 2 non-alcoholic beverages plus water
- Service staff present throughout event
- Social hour with appetizer(s)\*
- Cloth napkins with option of standard folds (black, white, or brown)
- Glassware, silverware, and dishware
- Setup and breakdown of above items

*\*Options and availability may vary based on guest count, event type, or event space*

# Venue Pricing

## Outdoor Facilities

Facility	Seating Capacity	Sunday - Friday Pricing	Saturday Pricing
Lakeside Lawn		\$4,500	\$6,500
Willow Tree	250	\$650	\$750
Gazebo	150	\$650	\$750
Peninsula Point	100	\$650	\$750
Lakeside Tent	250	\$3,500	\$5,500
Lakeside Arbor	60	\$1,000	\$1,500
Outdoor Fire Pit	-	\$250	\$250
Chetola Sporting Reserve Tent	120	\$7,000	\$8,000

## Indoor Facilities

Facility	Seating Capacity	Sunday - Friday Pricing	Saturday Pricing
Evergreen Ballroom	80	\$1,000	\$1,500
Evergreen A	30	\$600	\$850
Evergreen B	50	\$600	\$850
Embers Room & Patio	30	\$750	\$900
Equestrian Room	20	\$250	\$250
Chetola Sporting Reserve Clubhouse	40	\$3,000	\$4,000



# Dinner Options



## Buffet Dinner

Served with fresh baked rolls, whipped butter and pre-set waters. Includes non-alcoholic beverage station.  
Minimum 30 people. Two hour maximum.

### Tier One

\$65 per person  
(1) Hors d'oeuvres  
(1) Soups or Salads  
(2) Sides  
(1) Entrees  
(1) Dessert\*

### Tier Two

\$75 per person  
(2) Hors d'oeuvres  
(2) Soups or Salads  
(2) Sides  
(2) Entrees  
(1) Dessert\*

### Tier Three

\$80 per person  
(3) Hors d'oeuvres  
(2) Soups or Salads  
(2) Sides  
(3) Entrees  
(2) Dessert\*

### Youth

(ages 12 and younger)  
\$20 per person\*  
Chicken tenders  
Mac&Cheese  
Fruit & Fries

Custom buffets are available upon request and are priced accordingly.  
Up to 10 special plates available for dietary restrictions upon request.  
\*May substitute dessert for Chetola cake cutting service



## Plated Dinner

Served with choice of starch and vegetable sides paired with passed or plated hors d'oeuvre, salad, entree, and dessert choices.  
Includes fresh baked rolls and whipped butter, pre-set waters, non-alcoholic beverage stations.  
Maximum 50 people. Not available for outdoor events. Course timeline and escort cards required. Guests will have the option of 2 entree choices.

First Course: (1) Hors d'oeuvre or Soup  
Second Course: (1) Salad  
Third Course: (1) Entree and 2 sides  
Fourth course: (1) Dessert\*

\*May substitute dessert for Chetola cake cutting service



# Hors D'oeuvres

Most options can be displayed or passed.  
\*These items are display only.

## Traditional Options

Additional hors d'oeuvres \$6 per person

- Biscuits with country ham and local sharp cheddar pimento cheese
- \*Domestic and imported cheeses, freshly sliced fruit, assorted crackers
- \*Crisp vegetable crudites with house made dipping sauces <sup>GF</sup>
- \*Shrimp cocktail with lemon-dill aioli and classic cocktail sauce <sup>GF</sup>
- \*House made hummus and local sharp pimento cheese with pita points
- Savory mini quiches
- Tomato, mozzarella and basil kabobs <sup>GF</sup>
- Tomato, olive, basil, and feta bruschetta
- Herbed goat cheese stuffed button mushrooms
- Prosciutto, tomato and arugula bruschetta

## Premium Options

\$9

- \*Jumbo lump crab and corn fritters
- Miniature beef wellingtons with burgundy mushroom sauce
- \*Duck spring rolls with sweet Thai chili sauce
- Miniature chicken cordon bleu with Mornay sauce



# Soups & Salads

## Soups

- Tomato & Smoked Gouda <sup>GF</sup>
- Sausage & Lentil <sup>GF</sup>
- Broccoli & Cheddar <sup>GF</sup>
- Seafood Chowder
- Smoky Corn Chowder

## Salads

- Baby spinach and arugula, strawberries, feta, walnuts, balsamic vinaigrette
- Mixed field greens, grilled seasonal vegetables, house dressings
- Romaine hearts, parmesan, tomato, Caesar dressing, seasoned croutons
- Fresh tomato, fresh mozzarella, basil, balsamic vinaigrette
- Chetola House Salad





## Entrees

Pricing below reflects plated meals only  
Plated dinners available indoors only.  
\*Indicates plated availability only

Grilled mountain trout with lemon caper beurre blanc <sup>GF</sup>	Grilled seasonal vegetable penne pasta primavera with roasted garlic tomato sauce <sup>ⓧ</sup>
50	35
Seared salmon filet topped with roasted red pepper beurre blanc <sup>GF</sup>	Smoked beef brisket topped with caramelized onions, charred tomatoes, bleu cheese and smoky-sweet barbeque sauce
55	55
Traditional chicken francese	
42	
Goat cheese, Benton's bacon and sundried tomato stuffed chicken with whole grain mustard cream sauce <sup>GF</sup>	*Filet mignon Oscar with lump crab meat bearnaise sauce served with grilled asparagus <sup>GF</sup>
46	75
Roasted pork loin w/ Maple bourbon mustard glaze <sup>GF</sup>	*Roasted pork tenderloin topped with apple chutney and honey drizzle <sup>GF</sup>
44	55
Bistro steak with caramelized shallots and rosemary demi-glaze	Grilled portobello mushroom with herb goat cheese and balsamic glaze <sup>GF</sup>
60	35



## Sides

Additional sides \$6 per person

Garlic and chive mashed Yukon gold potatoes <sup>GF</sup>	Sauteed broccolini <sup>GF ⓧ</sup>
Spinach and almond rice <sup>GF ⓧ</sup>	Green beans sauteed in white wine and garlic <sup>GF ⓧ</sup>
Mesquite-roasted redskin potatoes <sup>GF ⓧ</sup>	Grilled or sauteed squash, zucchini, red onion, and bell pepper <sup>GF ⓧ</sup>
Roasted teriyaki-glazed brussel sprouts <sup>GF</sup>	Smoked gouda polenta <sup>GF</sup>





## Housemade Desserts

### Traditional Options

Additional desserts \$5 per person

Assorted cobbler or crisp

Banana pudding

\*Chocolate espresso cake

\*Indicates plated availability

### Premium Options

Additional desserts \$7 per person

\*Bailey's cheesecake

\*Dark chocolate ganache tart w/ coconut graham cracker crust

\*Pecan pie

\*New York cheesecake



## Non-Alcoholic Beverages

All meals include water and your choice of 2 beverages.  
Additional beverages \$3 per person.

Regular and decaf coffee

Assorted hot teas

Soft drinks

Lemonade

Milk

Iced tea

Assorted fruit juices

Hot apple cider

Hot chocolate

Still or sparkling bottled water



# Specialty Stations

Can be added to plated and buffet menus or offered in place of meals.

## Slider Station

\$15 per person / \$22 without buffet (choose two)

- Pulled pork and house made bbq sauce
- Braised beef and Appalachian steak sauce
- 50/50 burger of ground beef and pork
- Salmon cakes with roasted red pepper aioli
- Grilled buffalo ranch chicken

## Pasta Station

\$15 per person / \$24 without buffet

- Warm penne and linguine pastas
- Roasted garlic marinara, creamy pesto, tomato vodka, and alfredo sauces
- Grilled seasonal vegetables and assorted toppings
- Choice of two proteins: grilled chicken, Italian sausage, house made meatballs, or shrimp

## Mac & Cheese Station

\$12 per person / \$24 without buffet (choose two)

- Bleu cheese and bacon
- Traditional with smoked gouda
- Traditional with assorted toppings

## Salad Station

\$9 per person / \$16 without buffet

- Custom salad bar station complete with your choice of toppings

## Carving Station

\$18 per person / \$26 without buffet

- Prime rib with au jus and horseradish sauce
- \$15 per person / \$23 without buffet
- Herbed roasted turkey breast with cranberry chutney
- \$20 per person / \$29 without buffet
- Beef tenderloin with au jus and horseradish

## Yogurt Parfait Bar

\$14 per person

- Greek yogurt: vanilla and plain
- Fresh fruit: strawberries, blueberries, raspberries, blackberries
- Nuts: almonds, pecans, walnuts
- Granola: Regular, honey

## Cheesecake Station

\$15 per person

- Includes: NY Style Cheesecake, caramel, chocolate and raspberry syrups, nuts, mini chocolate chips, whipped cream, Fresh strawberry, blueberry, and blackberry fruit

## Gourmet S'mores Bar

\$15 per person

- Includes: Graham crackers, chocolate, marshmallows, skewers for roasting, Reeses, dark chocolate, Hershey's Cookies N Cream Chocolate, Fudge Striped Cookies





## Bridal Party Tea Time

### Classic Tea

\$22 per person

Selection of premium teas, miniature European desserts, savory finger sandwiches, housemade scones with jam and clotted cream

### Tea Royale

\$27 per person

Mimosa service, selection of premium teas, miniature European desserts, savory finger sandwiches, housemade scones with jam and clotted cream



## Bon Voyage Brunch Buffet

Minimum 20 people. Includes coffee, sweetened & unsweetened iced tea, and assorted fruit juices. Two-hour maximum.  
\$32 per person.

*Includes:*

### Assorted Pastries

Assorted housemade muffins, bagels, cream cheese, butter, assorted preserves

### Assorted Sides

(choice of three)

Sausage, bacon, grits, seasoned potato wedges, seasonal fresh fruit

*Choose 1 entree:*

### Eggs Benedict

English muffin with country ham, poached egg and hollandaise sauce

### Mexican Breakfast Burrito

Eggs, cheese, chorizo, peppers, onions, and black beans wrapped in a warm soft flour tortilla. Served with salsa and sour cream

### Nutella Waffle

Belgian waffle with fresh strawberries, bananas and Nutella spread

### Vegan Breakfast Scramble

Spinach, tofu, red bell pepper and fresh herbs

**Mimosa & Bloody Mary Bar**  
(additional charge)



# Bar Packages

Each bar includes the option of six (6) beers and five (5) wines.  
Add a signature cocktail or liquor package.

## Beer

Beer priced per drink

### Domestic

\$4

(choose two)

Budweiser

Bud Light

Michelob Ultra

Yuengling

O'doul's Amber

### Premium

\$6

(choose two)

Blue Moon

Guinness

Corona

Heineken

Sam Adams Boston

Lager

### Craft

\$6

(choose two)

Appalachian Mountain Brewery

Long Leaf IPA

Mystic Dragon Cider

Boone Creek Blonde

## Wine Varietals

(choose five)

Premium wines available upon request

Wine priced per bottle

### Red

Métairie Pinot Noir

\$36

Shadow Ridge Cabernet Sauvignon

\$36

Chateau Haut Grignon Cab Sauvignon

\$48

Rickety Bridge Shiraz

\$48

### Sparkling

Baron de Seillac Brut

\$36

Rising River Pinotage Rose

\$36

### White

Shadow Ridge Chardonnay

\$36

Domaine Gueguen Chardonnay

\$48

Rickety Bridge Chenin Blanc

\$36

Domaine Maubet White Blend

\$36

Sick Dreyer Riesling

\$48





# Bar Packages

Choose one liquor package from below.

## Liquor

Liquor priced per drink.

### Well

\$8

Smirnoff vodka  
Bacardi rum  
Sauza tequila  
New Amsterdam gin  
Seagram's 7 whiskey  
Jim Beam bourbon  
J&B scotch

### Call

\$10

Tito's vodka  
Captain Morgan's rum  
Jose Cuervo tequila  
Tanqueray gin  
Seagram's VO whiskey  
Maker's Mark bourbon  
Dewar's scotch

### Premium

\$12

Grey Goose vodka  
Captain Morgan's Private Stock  
Patron tequila  
Bombay Sapphire gin  
Crown Royal whiskey  
Woodford Reserve bourbon  
Chivas Regal scotch

## Signature Cocktails

Available upon request and priced accordingly.

Additional alcohol options available upon request. Additional fees may apply.



# Event Enhancements

- Twig Arbor
- Silver or Gold Charger Plates
  - Chetola Lanterns
  - Dance Floor
  - Wooden Farm Tables
  - Decorative Wine Barrels
  - Tabletop or Floor Easels
- Cake Cutting and Passing Services
- Build-your-own Pasta Station
- Chef-attended Carving Station
  - Bridal Party Tea-time
    - Luxury Picnics
    - S'more's Bonfire
- Portable Sound System with Microphone and Stand
  - Portable TV OR Screen & Projector
  - Tent OR Patio Heaters
- Gift Bags, In-room Delivery OR Front Desk Guest Pickup
  - Additional Setup Hours
  - Chetola Spa Treatments
- Chetola Sporting Reserves Sport Shooting and Fly-fishing Activities
- Beer, Wine, and Liquor Bar Options



Decorative Wine Barrels



Twig Arbor



Wooden Farm Tables

## Policies

*Outside food and beverage not permitted. Alcoholic shooters, shots and bombs not available. For tent events, all or partial walls may be required in inclement weather. Tent walls and heaters required below 50° F. Any changes made to setup, menu, or beverage options within two weeks of the event may be subject to a \$300 reset fee. Affordable liquor liability insurance is recommended. A 20% service charge will be added for food and beverage services. State tax applied, rates may vary.*