



ADVENTURES ON THE GORGE WEDDING MENUS

GREETINGS

What an exciting moment and a timeless experience! It comes with great pleasure to have you consider Adventures on the Gorge (AOTG) for your wedding. We are excited to serve you and your guests in creating wonderful memories that will last a lifetime.

The following is a list of menu options for your special day. Our offerings range from plated meals to buffets as well as a variety of appetizers and specialty food or drink stations. A themed or custom buffet for the rehearsal dinner can also be assembled.

As always, if you have a special request please bring it to our attention. Our chef is happy to customize a buffet to your liking.

From event services to the kitchens and wait team, we hope to exceed expectations. It is our goal to provide a seamless planning experience so all can enjoy everything AOTG has to offer. Our service teams and planning professionals look forward to partnering with you, and personalizing the resort's offerings to make your wedding a world-class experience not soon forgotten.

We are waiting to have you as our guest.

Steven Halliday, CEC
Executive Chef and Food & Beverage Director

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GENERAL INFORMATION

SPECIAL DIETARY INFORMATION

We can accommodate most dietary needs and restrictions including gluten free, vegetarian and vegan items with advance notice. Please share any advanced information pertaining to the dietary needs of your attendees with your Event Service Manager to ensure a safe and enjoyable time at Adventures on the Gorge. Special orders that are not declared on the guaranteed Banquet Event Order (BEO) will be served on a first come, first serve basis as they are prepared.

MENU SELECTIONS

To ensure the best execution of your event, we kindly request that all menu selections be made 30 days prior to the scheduled function(s). Please note that AOTG reserves the right to select a menu for your group should desired selections not be made within 15 days of the scheduled function(s).

As per United States Food & Drug Administration (FDA) Food Code and West Virginia state law, all food and alcoholic beverages consumed on property must be purchased through the property at which the event is being held (Adventures on the Gorge).

There is a one time \$350 fee for our chef to write custom menus. Simple menu changes that include our normal offerings will not be part of this fee. You will be responsible for this charge upon the booking of your event.

GUARANTEES

All final attendance figures for food and beverage events must be specified 7 days in advance. Adventures on the Gorge will by request set functions for 5% above the guaranteed attendance. There will be an additional charge for events with preset food for the oversight. In addition, any food items above the guarantee and oversight will be charged at 1.5 times the banquet event order menu contract price.

Catered food events, requested within the 7 days prior to your event, will be charged at 1.5 times the menu pricing and will be based on availability.

MINIMUMS

Food and beverage menus require a minimum number of guests. In the event that the number in your party does not meet the minimum, a charge equal to the difference will be made at the menu price plus 6% state tax. No service charge will apply to this minimum charge.

RECEPTIONS AND COCKTAIL PARTIES

AOTG service personnel are required for all receptions and hospitality functions scheduled in public areas throughout the resort. For all receptions or functions scheduled in private homes where 30 or more guests are in attendance, Adventures on the Gorge service personnel are required. For functions without service in private homes, we offer a variety of custom bar stockings that can be arranged at á la carte pricing. Contact you Event Service Manager for more information.

PHOTOGRAPHY, MUSIC, AND DECOR

We offer recommendations on trusted local vendors. For further information, contact your Event Service Manager.

ICE CARVINGS

AOTG has a artistic culinary team that creates ice carvings in-house for buffets, receptions, and special events. Listed below are frequently requested ice sculptures and cost associated with each. Custom sculptures are the chef's specialty, and he would be happy to arrange a custom piece with prior notice. Ice carvings requests require a 14 day advance notice to allow us to carve and produce your masterpiece. Availability based on seasonality. Swan and vase themed piece.

One block sculpture, **\$350**

Logo and text, **\$400**

Two block sculpture, **\$600**

MEET AND GREET RECEPTIONS

If you wish to entertain in the evening, we encourage you to reserve one of our private settings. In order to provide your guests with a variety of canapés and to ensure an elaborate display, we recommend a minimum combination of three cold canapés and two hot canapés for an average of five varieties per person. Minimum twenty five guests.

COLD CANAPÉS (PER DOZEN)

- Passion fruit and roasted beet terrine with goat cheese mousse, **\$39**
- Fresh mozzarella, roasted tomatoes and basil bruschetta, **\$28**
- Antipasto skewer with housemade mozzarella, **\$30**
- Deviled quail egg on toast, **\$33**
- Smoked salmon in a sesame cornet, **\$36**
- American caviar with crème fraîche on blini, **\$54**
- Bleu cheese and grape truffle with toasted walnuts, **\$28**
- Vegetable spring roll with sweet chili sauce, **\$30**
- Melon and prosciutto skewer, **\$30**
- Mini lobster roll, **\$42**
- Cocoa infused foie gras torchon on brioche, **\$60**

- Smoked trout, crawfish and yukon potato terrine, **\$39**
- Shaved beef on crostini with red onion marmalade, **\$28**
- Trio of hummus in phyllo basket, **\$28**
- House smoked salmon with horseradish cream, **\$42**
- Chicken liver mousse on toast with apple butter, **\$39**
- Classic shrimp cocktail, **\$36**
- Ahi tuna tartare taco, seaweed salad and avocado, **\$48**

HOT CANAPÉS (PER DOZEN)

- Virginia ham and cheddar cheese quiche, **\$28**
- Goat cheese filled piquillo pepper on a polenta cake, **\$30**
- Fried green tomato with creamy pimento cheese, **\$30**
- Wild mushroom arancini with bacon aioli, **\$30**
- Beef samosa with mint chutney, **\$39**
- Warm Brie and apple tartlet, **\$39**
- Thai chicken satay with spicy peanut sauce, **\$36**
- Maryland style mini crab cakes with sauce remoulade, **\$39**
- Chicken sausage croquette with peach tea white BBQ, **\$36**
- Eggplant provençal stuffed artichoke hearts, **\$39**
- Red bliss potatoes soufflé with horseradish and Parmesan, **\$36**
- Lamb chops, mint glaze, **\$60**

- Jerk chicken and sweet potato tartlet, pineapple relish, **\$36**
- Blackened shrimp and andouille sausage skewer, **\$39**
- Mini veal meatball in tomato and bleu cheese sauce, **\$24**
- Crab and chorizo sliders with manchego and pesto mayo, **\$39**
- West Virginia signature pepperoni roll with marinara dipping sauce, **\$30**
- Lamb burger sliders with bleu cheese fondue and dill cucumbers, **\$48**
- Benne seed crusted chicken with bourbon sorghum dipping sauce, **\$36**
- Chicken wings with celery and bleu cheese, **\$20**

All options will have 6% sales tax and 18% gratuity added to final invoice

ACTION STATIONS

Enhance your reception or dinner with a trained culinarian and add an action station so your guest can view the food being prepared right in front of their eyes. Minimum twenty-five guests. Unless otherwise listed, prices are per person for two hour service.

STONE GROUND GRITS STATION, \$12

- Creamy grits with choices of smoked cheddar, scallions, roasted corn, stewed tomatoes with okra
- Blackened shrimp, andouille sausage, crispy bacon, and tasso ham gravy

PASTA STATION, \$12

- Trio of pastas: ricotta tortellini, rigatoni and gnocchi tomato-vodka sauce, Sunday sauce, Alfredo and pesto
- Diced shrimp, chicken, goat cheese, Parmesan cheese, bacon lardons, fresh herbs mushrooms, peppers and onions, diced tomatoes, sun-dried tomatoes and pine nuts

RISOTTO STATION, \$13

- Saffron risotto with ham, asparagus, black truffle, diced tomato, and shiitake mushrooms
- Parmesan risotto with shrimp and crab meat, roasted lemon, and green onions

LOW COUNTRY BOIL, \$12

Cooked to order in personal tapas size servings:

- Corn, potatoes, spicy sausage, shrimp, and crawfish
- Cocktail sauce and drawn butter on the side

ASIAN NOODLE BAR, \$13

- Lo mein noodles, Szechuan shrimp, mushrooms, scallions, peppers in a ginger soy sauce
- Rice noodles, roasted chicken and red curry coconut milk
- Bamboo shoots and bok choy, steamed pork dumplings in a soy broth

THE GARDEN, \$8

- Tossed romaine, field greens, or garden spinach
- Caesar, balsamic, and ranch dressings
- Freshly grated Parmesan cheese, herbs and croutons
- Tomatoes, onions, carrots, broccoli, cucumbers, chopped eggs, bacon, and mushrooms

CARVING STATIONS (serves up to 25 guests)

- Rosemary roasted rack lamb, mint pesto, and tarragon mustard, \$395
- Roasted beef tenderloin, creamy horseradish, pommery mustard and soft rolls, \$425
- Smokey's beef brisket, mustard BBQ, coleslaw, and soft roll, \$350
- Pork steamship round, gala apple chutney, and honey Dijon mayo, \$350
- Pepper smoked turkey breast, soft rolls, and raspberry BBQ sauce, \$250
- Slow roasted prime rib of beef, Yorkshire pudding, au jus and creamy horseradish, \$425

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ELEVATED DISPLAYS

This is only available as an add-on to enhance your reception or dinner. Minimum twenty five guests. Priced per person for one hour service.

DISPLAY OF SEASONAL FRUITS, \$6

Yogurt sauce

GARDEN DISPLAY OF CRISP, ROASTED VEGETABLES, \$6

Hummus and ranch dip

BAKED BRIE WITH MIXED BERRY COMPOTE, \$7

Warm Brie covered in berry sauce with sliced apples, French bread and crackers

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY, \$20

Selection of our favorite cheeses served with housemade chutneys, French bread and crackers, candied walnuts, quince preserves, local honey and dried figs

ASSORTED DOMESTIC CHEESE & FRUIT DISPLAY, \$10

Selection of our favorite domestic cheeses and cheese spread with grapes, crackers and sliced apples

HOUSE SALUMI DISPLAY, \$9

Assorted house-cured and dried meats with French bread and varieties of mustards

HOUSE SMOKED SEAFOOD DISPLAY, \$15

Pepper smoked salmon, herb shrimp and brown sugar trout horseradish cream, capers, red onion, lemon, toast points and crackers

CHILLED SEAFOOD DISPLAY, \$20

Jumbo shrimp with cocktail and sauce Louis, fresh shucked oysters on the half shell, snow crab claws, mussels, crackers, lemons, mignonette, and Tabasco sauce

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REHEARSAL DINNER BUFFET

All buffet dinner selections are served with soda, freshly brewed AOTG resort coffee blend, decaffeinated coffee, and tea selections. Minimum twenty-five guests. Priced per person for two hour service.

AMERICAN WILD ONES DINNER BUFFET, \$32

- Iceberg salad
- Crispy smoked bacon, tomato, cucumber with Maytag bleu cheese dressing
- Old fashioned creamy potato salad
- Certified Angus Beef hamburgers with toppings
- Grilled hot dogs with beanless chili, shredded cheese and diced onions
- Route 11 kettle chips
- Corn on the cob, salted and buttered
- Smokey's pimento mac n' cheese
- Smokey's house recipe baked beans
- Warm peach cobbler
- Jack Daniel's pecan pie

SOUTH OF THE BORDER DINNER BUFFET, \$33

- Chicken fajita mixture with peppers and onions
- Steak fajita mixture with peppers and onions
- Shredded lettuce, shredded cheese, diced onions, diced black olives
- Flour tortillas, taco shells and corn tortilla chips
- Housemade guacamole
- Pico de gallo
- Salsa verde
- Black bean dip
- Queso cheese dip
- Mexican churros

VEGETARIAN LOVERS DINNER BUFFET, \$37

- Fresh rolls with butter
- Grilled romaine with croutons, grape tomatoes, Parmesan, and cracked black pepper Parmesan dressing
- Arugula salad with fig, shaved Parmesan, and red onions
- Assorted seasonal grilled vegetables served at room temperature
- Garlic roasted broccoli with red pepper flakes
- Gnocchi with goat cheese and spinach with a pesto cream sauce
- Vegetable lasagna with marinara and ricotta cheese
- Mushroom cacciatore
- Dark chocolate cake with raspberry coulis
- Lemon bars

SOUTHERN BBQ DINNER BUFFET, \$37

- Iceberg salad with crispy smoked bacon, tomato, cucumber with Maytag bleu cheese dressing
- Homemade coleslaw
- Vegetable pasta salad
- Route 11 kettle chips
- Watermelon
- BBQ pulled pork with tobacco onions
- Slider buns for pulled pork
- Beer can chicken
- Smokey's slow roasted brisket
- Smokey's house made BBQ sauce
- Smokey's signature pimento mac n' cheese
- Baked beans
- Corn on the cob
- Corn bread with whipped butter
- Sautéed vegetables with zucchini, squash, peppers, onions
- Fruit cobbler in apple, peach, or mixed berry
- Jack Daniels pecan pie

SIERRA NEVADA DINNER BUFFET, \$38

- Crispy bread with seasoned olive oil for dipping
- Coleslaw
- Iceberg salad with crispy smoked bacon, tomato, cucumber with bleu cheese dressing and balsamic vinaigrette
- Beer can chicken
- Brats braised in beer and onions with buns
- Beer poached peel n' eat shrimp with cocktail sauce and drawn butter
- Corn on the cob with whipped butter and salt
- Roasted red skin bliss potatoes
- Warm fruit cobbler
- Lemon bars

SEE REVERSE FOR FURTHER OPTIONS

All options will have 6% sales tax and 18% gratuity added to final invoice

REHEARSAL DINNER BUFFET *CONTINUED*

EVENING ON THE GORGE DINNER BUFFET, \$42

- Cornbread, country rolls, whipped butter, and pimento cheese spread
- Cucumbers and tomatoes in sherry shallot vinaigrette
- Marinated coleslaw
- Garden salad with field greens, tomatoes, cucumber, onions with lemon poppy seed dressing
- Country fried chicken in a basket with gravy
- Barbecued pork baby back ribs
- WV classic country steak baked in gravy with foraged mushrooms and onions
- Braised collard greens with smoked hog jowl
- Sautéed vegetables including zucchini, squash, peppers, and onions
- Creamy stone ground boursin grits
- Fried green tomatoes with cracked black pepper aioli
- Pineapple upside down cake
- Classic bread pudding with vanilla sauce

BUFFLER'S DINNER BUFFET, \$42

- Focaccia, olive oil, balsamic, and caponata
- Arugula salad with figs, shaved Parmesan, red onions, and balsamic vinaigrette
- Tuscan bread salad, roasted peppers, artichokes, tomatoes, olives, red wine vinaigrette
- Tomato bruschetta with crostini
- Sliced tomatoes and housemade mozzarella cheese with basil pesto
- Rosemary and lemon rubbed porchetta and roasted fennel
- Chicken cacciatore over orecchiette pasta
- Orzo with shrimp, crab, asparagus, garlic-lemon butter sauce
- Gnocchi with goat cheese and spinach, pesto cream sauce
- Garlic roasted broccoli, red pepper flakes
- Tiramisu with mascarpone mousse
- Biscotti

CHETTY'S DINNER BUFFET, \$49

- Soft rolls, cornbread, sweet cream butter, avocado basil dip
- Grilled romaine with croutons, grape tomatoes, Parmesan, cracked black pepper, and Parmesan dressing
- Blackened rainbow trout, boursin grits, tasso ham, and crawfish gravy
- Roasted free range chicken, root vegetables, natural jus

- Balsamic, ginger, garlic and soy marinated grilled skirt steaks, maitre d' hotel butter
- Sweet tea brine pork chops, spiced peach chutney
- Sweet corn pudding, brown sugar crust
- Country style green beans
- Roasted red skin bliss potatoes
- Sour cream cheesecake
- Chocolate chip cookie and Oreo brownie bars

SMOKEY'S DINNER BUFFET, \$49

- Sourdough rolls, corn bread, whipped butter, apple butter
- Chilled shrimp with cocktail and Louis sauces
- Garden Salad with field greens, marinated artichokes, sunflower seeds and citrus dressing
- Classic caesar salad with croutons, grape tomatoes, Parmesan, black pepper, and Parmesan dressing
- Grilled petite steaks with herb butter
- Peach tea rubbed rotisserie chicken
- Maple infused Atlantic salmon, truffle teriyaki sauce
- Garden vegetables with butter and herbs
- Boursin mashed potatoes
- Sautéed wild mushrooms with madeira
- Lemon bars
- Peanut butter and chocolate pie

SEAFOOD DINNER BUFFET, \$58

- Focaccia, olive oil, and balsamic with seasoning
- Greek salad with feta cheese, olives, cucumbers, tomato, olive with balsamic vinaigrette
- Classic caesar salad with romaine, croutons, grape tomatoes, Parmesan, cracked black pepper, and Parmesan dressing
- Jumbo shrimp cocktail with cocktail sauce
- Assorted seasonal sautéed vegetables
- Boursin stone ground grits
- Orzo with shrimp, asparagus, garlic lemon butter sauce
- Crab cakes with remoulade sauce
- Maple-infused Atlantic salmon with truffle teriyaki sauce
- Cioppino seafood stew
- Classic bread pudding with traditional hard sauce

All options will have 6% sales tax and 18% gratuity added to final invoice



BUILD YOUR OWN WEDDING BUFFET

All buffets come with fresh bread or rolls, soda, regular and decaffeinate coffee, hot tea and freshly brewed iced tea. Each option includes two salads, one starch, one vegetable, and the number of entrées and canapés selected for their package. Requires a minimum of 30 guests. 10% up-charge for fewer than 50 guests. Prices are per person.

BLUSHING BRIDE, \$51

Cocktail Hour: one display, two canapés
Formal Reception: two salads, two dressings, one vegetable, one starch, two proteins

GRINNING GROOM, \$54

Cocktail Hour: one display, two canapés
Formal Reception: two salads, two dressings, one vegetable, one starch, three proteins

SALAD OPTIONS (CHOOSE TWO)

- Iceberg lettuce, crispy bacon, tomato, cucumber
- Greek salad with feta cheese, olives, cucumbers, tomato, olive
- Baby spinach, boiled egg, mushrooms, tomatoes, and red onions
- Romaine, croutons, grape tomatoes, Parmesan
- Field greens, marinated artichokes, sunflower seeds
- Romaine and mixed greens, red onion, Gorgonzola cheese, sunflower seeds, and halved red grapes or raisins

DRESSINGS (CHOOSE TWO)

- Cracked black pepper and Parmesan dressing
- New River Valley ranch
- Citrus dressing
- Balsamic vinaigrette
- Warm bacon dressing
- Red wine vinaigrette
- Bleu cheese dressing

DISPLAY STATIONS (CHOOSE ONE)

- Seasonal fruits, melons and berries, yogurt sauce
- BBQ chicken dip with corn chips
- Garden display of crisp and roasted vegetables, hummus, and herb dip
- Baked Brie with mixed berry compote, sliced apples, French bread, and crackers
- Roasted tomatoes and fresh mozzarella bruschetta
- Warm spinach and artichoke dip with pita chips
- Assorted cheese and crackers with grapes

CANAPÉS (CHOOSE TWO)

- Vegetable spring roll with sweet chili sauce
- Virginia ham and cheddar cheese quiche
- Hummus in phyllo basket
- Benne seed crusted chicken with bourbon Sorghum dipping sauce
- West Virginia signature pepperoni rolls with marinara dipping sauce
- Melon and prosciutto skewer
- Goat cheese filled piquillo pepper on a polenta cake

SEE REVERSE FOR VEGETABLE, STARCH, AND PROTEIN

All options will have 6% sales tax and 18% gratuity added to final invoice

BUILD YOUR OWN WEDDING BUFFET CONTINUED

VEGETABLE SELECTIONS (CHOOSE ONE)

- Garden vegetables with butter and herbs
- Country style green beans
- Braised collard greens with smoked hog jowl
- Garlic roasted broccoli, red pepper flake
- Sautéed zucchini and peppers, garlic, olive oil
- Grilled and roasted seasonal vegetables

STARCH SELECTIONS (CHOOSE ONE)

- Herb, garlic and sour cream mashed potatoes
- Smokey's pimento mac n' cheese
- Aged cheddar scalloped potatoes
- Boursin stone ground grits
- Garlic roasted red bliss potatoes
- Mixed grains cooked pilaf style

PROTEIN SELECTIONS (CHOOSE ONE, TWO, OR THREE)

- Sweet tea brine pork loin, spiced peach chutney
- Blackened rainbow trout with tasso ham and crawfish gravy
- Maple infused Atlantic salmon, truffle teriyaki sauce
- Roasted chicken with creamy spinach, bacon, sundried tomato and bleu cheese sauce
- Country fried chicken in a basket with sawmill gravy
- Chicken piccata with thin-pounded chicken in a lemon butter sauce with capers, parsley, and artichokes
- WV Classic country steak baked in gravy with foraged mushrooms and onions
- Herb roasted sirloin of beef with chasseur sauce
- BBQ baby back ribs
- Smokey's signature smoked brisket
- Orzo with shrimp, crab, asparagus and a garlic lemon butter sauce
- Vegetable lasagna with marinara sauce (vegetarian)
- Mushroom cacciatore (vegetarian)
- Gnocchi with goat cheese, spinach, and pesto cream sauce (vegetarian)

All options will have 6% sales tax and 18% gratuity added to final invoice



PLATED WEDDING DINNER

All plated dinner selections are served with country rolls, whipped butter, freshly brewed AOTG resort coffee blend, decaffeinated coffee, tea selections. Minimum fifty Guests. Priced per person for two hour service.

MAID OF HONOR, \$60

Cocktail Hour: one display, three canapés
Formal Reception: three course meal

BEST MAN, \$65

Cocktail Hour: two display, four canapés
Formal Reception: three course meal

DISPLAY STATION (CHOOSE ONE OR TWO)

- Seasonal fruits, melons and berries, yogurt sauce
- BBQ chicken dip with corn chips
- Crisp and roasted vegetables, hummus and herb dip
- Baked brie with mixed berry compote, sliced apples, French bread and crackers
- Roasted tomatoes and fresh mozzarella bruschetta
- Warm spinach and artichoke dip with pita chip
- Assorted cheese and crackers with grapes and a cheese spread

CANAPÉS (CHOOSE FOUR)

- Vegetable spring roll with sweet chili sauce
- Virginia ham and cheddar cheese quiche
- Trio of hummus in phyllo basket
- Benne seed crusted chicken with bourbon sorghum sauce
- Antipasto skewer
- Shaved beef on crostini with red onion marmalade
- West Virginia signature pepperoni roll with marinara sauce
- Melon and prosciutto skewer
- Goat cheese filled piquillo pepper on a polenta cake

SALAD COURSE (CHOOSE ONE)

- Iceberg salad with crispy smoked bacon, tomato, cucumber with Maytag bleu cheese dressing
- Vine ripe tomato with house-made mozzarella salad, crostini and basil oil
- Greek salad with feta cheese, olives, cucumbers, tomato, olive and red wine vinaigrette
- Baby spinach with boiled egg, mushrooms, tomatoes and red onions, warm bacon dressing
- Field greens with marinated artichokes, sunflower seeds and citrus dressing
- Classic caesar salad with romaine, croutons, grape tomatoes, parmesan, cracked black pepper and parmesan dressing
- Wedding salad with romaine and mixed greens with red onion, gorgonzola cheese, red grapes halved, sunflower seeds

SOUP COURSE (CHOOSE ONE)

- Loaded baked potato soup, chives, bacon, cheddar cheese
- Shrimp bisque with a cherry and chive chantilly
- Cream of wild mushroom soup
- Smoked tomato bisque with orzo and basil cream
- Chetty's signature brisket chili, sour cream, cheddar cheese, crispy corn tortilla
- Chicken and tortilla soup, sour cream, monterey jack cheese
- Chilled strawberry soup with vanilla chantilly and coconut macaroons
- Soup du jour, inspired by the chef

ENTREE COURSE (CHOOSE ONE)

From the Meadows

- Rotisserie chicken breast with our signature rub buttered vegetables, bacon and chive grit cake, natural jus
- Sirloin of beef with boursin mashed potatoes, grilled vegetables and sauteed mushrooms béarnaise sauce
- Herb crusted rack of lamb with leek potato dauphinoise, oven roasted tomato provencal glazed root vegetables and sauce romesco

From the Waters

- Seared Atlantic salmon with roasted fennel and peppers, herb grit cake, sauce beurre rouge
- Baked sole with mixed grains cooked pilaf style, garlic roasted broccoli, red pepper flake sauce beurre blanc
- Maryland style crab cakes with arugula and oven-dried tomato fettuccine scampi, asparagus

From the Garden

- Wild mushroom ravioli with sauteed spinach and asparagus parmesan cream sauce
- Potato gnocchi with garlic roasted broccoli, chickpeas and asiago cheese
- Roasted vegetable and goat cheese terrine with eggplant, zucchini, peppers, olive tapenade, tomato coulis

All options will have 6% sales tax and 18% gratuity added to final invoice

COFFEE AND DESSERT RECEPTION

Allow our bakery to open up after hours to service your guests after dinner. We can create a special confectionary experience on the gorge. All coffee and dessert receptions are served with freshly brewed AOTG resort coffee blend, decaffeinated coffee, tea selections. Minimum twenty-five guests. Priced per person for two hour service.

GORGE CLASSIC, \$15

Assortment of miniature pastries to include:

- Cream puff
- Éclair
- Lemon choux
- Brown butter and apple financier
- Strawberry tart
- Assorted macarons
- Blueberry tart
- Assorted cookies

COBBLER STATION, \$10

- Warm peach cobbler
- Apple cobbler
- Mixed berry cobbler
- Cinnamon ice cream and whipped cream

COUNTRY CREATIONS, \$15

- Apple pie
- Jack Daniel's pecan pie
- Banana cream pie
- Peach cobbler,
- Mixed berry mason jar parfait
- Pineapple fluff
- Sliced watermelon

CREATE YOUR OWN ICE CREAM SUNDAE, \$10

Ice cream flavors (*select three*)

Vanilla, chocolate, strawberry, peach, caramel, coffee

Toppings

Chocolate chips, sprinkles, marshmallow, M&Ms, Reese's Pieces, streusel, fresh berries, maraschino cherries, crushed oreos, shredded coconut, chantilly cream, chocolate sauce, raspberry coulis, caramel sauce

S'MORES STATION, \$10

- Marshmallows
- Graham crackers
- Hershey bars
- Reese's peanut butter cups
- Chocolate covered graham cracker cookies
- Chocolate hazelnut spread
- Skewers and portable cooking station included

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MOONLIGHT SLIDERS

Minimum of twenty five guests. Priced per person for one hour service. Add-on service only.

BUILD YOUR OWN SLIDER (SOFT OR PRETZEL ROLLS)

Pulled Pork, \$5
Cole slaw

Smoked Brisket, \$7
Horseradish aioli

BBQ Chicken, \$5
Shredded cabbage

Lamb Burger, \$6
Bleu cheese fondue

Beef Burger, \$6
American cheese, LTO

Pork Burger, \$5
Onion jam

GRILLED SLIDERS

Grilled ham and fontina
cheese, \$5

Grilled PB&J, \$4

Grilled crab and manchego
with pesto mayo, \$7

CHOOSE ONE ACCOMPANIMENT

Vinegar chips and bleu cheese
dip Fried dill pickles

French fries

Popped corn

ADDITIONAL LATE NIGHT OPTIONS

Pepperoni Rolls with marinara sauce, **\$2.50 each**

Pepperoni, **\$16 small or \$23 large**

House Tomato Sauce, Provolone Cheese, Pepperoni, Garlic Oil

Margherita, **\$16 small or \$23 large**

House Tomato Sauce, Housemade Mozzarella, Fresh Tomatoes,
Basil

Four Cheese, **\$16 small or \$23 large**

Parmesan Cream Sauce, Mozzarella, Housemade Ricotta,
Fontina

Shrimp, Basil and Garlic Oil, **\$19 small or \$25 large**

House Tomato Sauce, Sautéed Shrimp, Roasted Peppers,
Tomatoes, Mozzarella, Arugula

Hawaiian, **\$16 small or \$23 large**

House Tomato Sauce, Pineapple, Jalapeño, Capicola, Mozzarella

Vegetable, **\$16 small or \$23 large**

Parmesan Cream Sauce, Today's Gatherings of Brick Oven
Roasted Vegetables

Mill Creek, **\$16 small or \$23 large**

Barbecue Sauce, Mozzarella, Smoked Brisket, Pickled Red
Onion, Fresh Cilantro

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WEDDING BRUNCH BUFFET

Brunch buffet is served with freshly brewed AOTG resort coffee blend, decaffeinated coffee and tea selections. For meetings or events where a coffee station is preferred, please add \$5 per person. Minimum of fifty people. Priced per person for two hour service.

BRUNCH BUFFET, \$53

Breakfast Selections

- Hot oatmeal with dried cherries, brown sugar and honey
- Cheese blintz with mixed berry compote
- Crispy smoked bacon
- Maple sausage links
- Breakfast potatoes
- Country scrambled eggs
- Selection of fruits and berries
- Danish pastries, assorted muffins, pecan sticky buns, buttermilk biscuits
- Selection of bagels and cream cheese, assorted jams, honey and whipped butter
- Omelet station with culinarian includes farm fresh eggs cooked to order with the following accompaniments: ham, turkey, bacon, tomatoes, mushrooms, scallions, red onions, spinach, salsa, sour cream, cheddar, Gruyère cheese
- Glazed Virginia ham with peach chutney at carving station with culinarian

Chilled Selections

- Smoked trout with horseradish cream and lemons
- Chilled shrimp cocktail
- Caesar salad with croutons, grape tomatoes, Parmesan, cracked black pepper and Parmesan dressing
- Roasted and grilled vegetable platters with aged balsamic
- Marinated coleslaw
- German potato salad
- Individual chicken salad sandwiches on mini soft rolls

Hot Lunch Choices

- Braised collard greens with smoked bacon
- Red bliss mashed potatoes
- Maryland crab cakes with spicy remoulade
- Baskets of country fried chicken
- Rosemary roasted pork loin with choucroute garnie and mustard jus

All options will have 6% sales tax and 18% gratuity added to final invoice

WEDDING BRUNCH ENHANCEMENTS

Chef accompanied stations include a culinarian. This is not available as a stand alone option and is meant to enhance your plated or buffet breakfast or brunch. Minimum of twenty five guests. Two hour maximum. Priced per person.

OMELET STATION, \$9

Farm fresh eggs cooked to order with the following accompaniments:

Ham, sausage, turkey, bacon, tomatoes, mushrooms, scallions, red onions, spinach, salsa, sour cream, Swiss, cheddar, Gruyère

EGGS BENEDICT STATION, \$17

English muffins topped with Canadian bacon or smoked salmon, poached egg, and hollandaise sauce

THE SOUTHERN GRITS STATION, \$10

Creamy grits with butter, cheddar cheese, scallions, andouille sausage, and tomatoes

CARVED GLAZED VIRGINIA HAM, \$8

Honey mustard glazed Virginia ham with buttermilk biscuits, sweet mustard, and onion relish

MAKE YOUR OWN WAFFLE STATION, \$10

Maple syrup, fresh strawberries, whipped cream, chocolate chips, blueberry compote, bananas foster, candied walnut

BRUNCH SANDWICHES, \$6

- Country sausage, fried egg, and cheddar on a buttermilk biscuit
- Fried egg, American cheese, and shaved honey Virginia ham on a croissant
- Breakfast burritos with eggs, cheddar, sausage, and fresh tomato salsa

All options will have 6% sales tax and 18% gratuity added to final invoice

BAR OPTIONS

Choose from a cash bar, a hosted bar, limited bar, or no bar. Ask your catering sales manager for suggestions. If you are providing a cash or hosted bar, there is a \$500 minimum sales requirement. If this is not met, the difference will be applied to the master account. Each cash and hosted bar will have a \$250 bartender or server charge.

HOST BAR

Charges are based on consumption. You can choose to only serve beer and wine, or beer, wine and liquor. The liquor can be a level of your choice from our available selections. A credit card must be on file and the charges will be added either at the end of the event or to your reservation.

CASH BAR

Guests pay for their own drinks. They may run a tab or pay individually at the time of purchase.

LIMITED BAR

You pre select what you would like to serve from beer, wine, champagne, liquors and signature drinks. When your selections are consumed it can convert to a cash or credit bar or you can give us permission to add on. If a guest prefers to order something else, he will pay credit for all other options.

NO BAR

If you do not want to provide alcohol at any level, we can shut down bar service for an event. If no alcohol is being served please add \$5 per person to cover the cost of non alcoholic drinks that will be consumed. This includes, coffee, tea, soft drinks, water, hot chocolate.

All options will have 6% sales tax and 18% gratuity added to final invoice

HOST, LIMITED, AND CASH BAR INDIVIDUAL BEER PRICING

All bar packages include freshly brewed AOTG resort coffee blend, decaffeinated coffee, tea selections, soft drinks, fruit juice and a dry bar of nuts, chips, and pretzels.

DOMESTIC BEER: \$3.75 PER BOTTLE

Blue Moon, Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Miller High Life, O'Douls, Yuengling Lager

PREMIUM AND IMPORTED BEER: \$4.75 PER BOTTLE

Angry Orchard Hard Cider, Bass, Big Timber IPA, Cold Trail Blonde Ale, Corona Extra, Fat Tire Lager, Greenbrier Valley Devil Anse IPA, Greenbrier Valley Wild Trail Pale Ale, Guinness Draught, Heineken, Sierra Nevada Pale Ale, Sierra Nevada Torpedo IPA, Stella Artois

KEGS OF BEER

Beer kegs are available at functions in Smokey's Steakhouse or at Canyon Falls Swimming Hole. If there is a beer you would like, please ask and we will see if we can get it.

BEER	1/2 BARRELL (124 PINTS)	1/4 BARRELL (62 PINTS)	1/6 BARRELL (40 PINTS)
Blue Moon	\$366	Unavailable	\$198
Bud Light	\$336	\$192	Unavailable
Budweiser	\$336	\$192	Unavailable
Bridge Brew Coffee Stout	Unavailable	\$285	Unavailable
Bridge Brew Long Point Lager	\$480	\$285	Unavailable
Bridge Brew Oatmeal Stout	\$480	Unavailable	Unavailable
Coors Light	\$336	\$192	Unavailable
Greenbrier Valley Brewing Co. Devli Anse IPA	\$480	Unavailable	\$216
Greenbrier Valley Brewing Co. Mothman IPA	\$480	Unavailable	\$216
Greenbrier Valley Brewing Co. Double Z Pilsner	Unavailable	Unavailable	\$216
Michelob Ultra	\$351	Unavailable	\$144
Miller Lite	\$336	\$192	Unavailable
Morgantown Brewing Co. 80 Schilling Scotch Ale	Unavailable	Unavailable	\$231
Mountain State Amber Ale	\$435	Unavailable	\$174
Mountain State Coal Miner's Daughter	Unavailable	Unavailable	\$174
Mountain State Seneca IPA	Unavailable	Unavailable	\$174
Sam Adams Boston Lager	\$375	Unavailable	\$177
Shock Top Belgian White	\$366	Unavailable	\$144
Sierra Nevada Pale Ale	\$366	\$210	Unavailable
Sierra Nevada Summerfest	\$366	Unavailable	\$180
Stella Artois	\$459	Unavailable	Unavailable
Woodchuck	Unavailable	Unavailable	\$180
Yuengling Lager	Unavailable	\$198	Unavailable

All options will have 6% sales tax and 18% gratuity added to final invoice

HOST, LIMITED, AND CASH BAR

INDIVIDUAL WINE PRICING

Each bottle serves about four glasses of wine. You may pre-purchase as many bottles as you like, but we will only charge for what is uncorked. Bartenders will not uncork more than what is purchased in advance. We recommend limiting selections to one white and one red wine. Our reserve wine list is available upon request. Red or white sangria is also a popular choice at \$35 per bottle. Cost of additional mixers is included. If you would like to add fresh berries to each glass of sparkling wine, please add \$5 per bottle.

SPARKLING WINES

Dibon Brut, \$28

Crisp and light-bodied with stone fruit flavors, floral note and a mild minerality and balanced acidity. *Spain*

Tiamo Prosecco, \$28

Fresh and rich with fruity aromas of apple and pear, a hint of citrus fruit that fade into the floral bouquet. *Italy*

WHITE WINES

Prendo Pinot Grigio, \$8 | \$28

Crisp, fresh with fruit flavor and a lovely citrus tang. *Italy*

Alan Scott Sauvignon Blanc, \$8 | \$28

Aromatic with lemon citrus and perfumed notes with hints of passion fruit and freshly crushed herbs. *New Zealand*

Dr. Loosen Riesling, \$8 | \$28

Refreshing and fruity, with a fine mineral edge. *Germany*

Grayson Cellars Chardonnay, \$8 | \$28

Ripe acidity with flavors of pineapple and apricot. *California*

Salmon Creek White Zinfandel, \$6 | \$20

Strawberry, apricot and peach flavors dominate the profile of this wine. *California*

RED WINES

Angeline Pinot Noir, \$9 | \$32

Aromas of cranberries, maraschino cherries, and orange zest; lively acidity; toasty oak finish. *California*

Jason Stephens Merlot, \$11 | \$40

Dark blackberry, black cherry notes with a jammy finish. *California*

Campus Oaks Old Vine Zinfandel, \$9 | \$32

Dark blackberry, black cherry notes with a jammy finish. *California*

Altos Las Hormingas Classico Malbec, \$8 | \$28

Dark blackberry, black cherry notes with a jammy finish. *Argentina*

Grayson Cellars Cabernet Sauvignon, \$8 | \$28

Nose of blackberry, raspberry, and cherry with a toasty oak finish. *California*

All options will have 6% sales tax and 18% gratuity added to final invoice

OPEN, LIMITED AND CASH BAR

INDIVIDUAL LIQUOR PRICING

Liquor is available by the drink or by the bottle. You may pre-purchase as many bottles as you like, but we will only charge for what is opened. Bartenders will not open more than you have purchased in advance. If you do not see your preferred brand, we are happy to accommodate if it is available in our area.

VODKA

Bowman's Vodka, \$6 | \$30
Smirnoff Vodka, \$6 | \$45
Smirnoff Raspberry Vodka, \$6 | \$45
Stoli Vodka, \$7 | \$75
Stoli Vanilla Vodka, \$7 | \$75
Firefly Sweet Tea Vodka, \$7 | \$75
Absolut Vodka, \$7 | \$80
Absolut Citron, \$7 | \$80
Three Olives Cherry Vodka, \$7 | \$80
Three Olives Grape Vodka, \$7 | \$80
Tito's Handmade Vodka, \$7 | \$80
Grey Goose Vodka, \$9 | \$115

RUM

Bowman's Rum, \$6 | \$30
Bacardi Select, \$7 | \$50
Malibu Rum, \$7 | \$65
Meyer's Dark, \$7 | \$65
Captain Morgan's Spiced Rum, \$8 | \$75

GIN

Bowman's Gin, \$6 | \$30
Tanqueray Gin, \$7 | \$70
Bombay Sapphire, \$8 | \$80
Hendrick's Gin, \$9 | \$130

TEQUILA

Montézuma, \$6 | \$40
Jose Cuervo, \$7 | \$80
Patrón, \$10 | \$100
Don Julio, \$10 | \$100

WHISKEY, BOURBON, SCOTCH

Ten High Bourbon, \$6 | \$35
Jim Beam Bourbon, \$7 | \$75
Dewar's Scotch, \$8 | \$90
Appalachian Moonshine, \$8 | \$90
Jack Daniel's Whiskey, \$9 | \$100
Jameson Irish Whiskey, \$9 | \$110
Crown Royal, \$9 | \$110
Crown Royal Apple, \$9 | \$110
Woodford Reserve Bourbon, \$9 | \$110
Smooth Ambler Old Scout Bourbon*, \$9 | \$120
Johnny Walker Black Blended Scotch, \$9 | \$130
Glenlivet Single Malt Scotch, \$12 | \$160
Glenfiddich Single Malt Scotch 12 year, \$12 | \$170

CORDIALS

Amaretto D'Amore, \$6 | \$50
Fireball Whiskey, \$7 | \$70
Wild Turkey American Honey, \$7 | \$70
Jagermeister, \$8 | \$80
Kahlúa, \$8 | \$85
Southern Comfort, \$7 | \$65
Bailey's Irish Cream, \$9 | \$100
Disaronno Originale, \$9 | \$100
Godiva White Chocolate Liqueur, \$9 | \$100
Godiva Dark Chocolate Liqueur, \$9 | \$100
Grand Marnier, \$9 | \$130
Hennessey V.S Cognac, \$9 | \$120
Remy Martin Cognac, \$10 | \$145

*SMOOTH AMBLER DISTILLERY IS A LOCAL DISTILLERY LOCATED IN MAXWELTON, WEST VIRGINIA

All options will have 6% sales tax and 18% gratuity added to final invoice

BEVERAGE STATIONS

These will be set up as a decorative display station to compliment your decor. These are a nice add on to your bar during cocktail hour before dinner service. Choose your station. Minimum number of guests 30. Priced per person.

NON-ALCOHOLIC COLD REFRESHMENT STATION, \$5

Sweet tea, lemonade, flavored water, fresh sliced lemons

NON-ALCOHOLIC HOT REFRESHMENT STATION, \$6

Hot cider, hot chocolate, and coffee with toppings including mini marshmallows, shaved chocolate, cinnamon, caramel sauce, creamers, sugars, and flavored syrups

NON ALCOHOLIC HOT AND COLD REFRESHMENT STATION, \$8

All options listed above

BEER, WINE AND MORE REFRESHMENT STATION

\$5 per person set up fee. Alcohol price based on consumption
Sweet tea, lemonade, flavored water, selection of three domestic beers and three premium beers, large container of house made sangria, fresh sliced fruit including lemons, limes, and oranges

MIMOSA BAR

\$7 per person set up fee. Alcohol price based on consumption
House champagne, a variety of berries and fruit, orange juice, pineapple juice, cranberry juice, grenadine

BLOODY MARY BAR

\$8 per person set up fee. Alcohol price based on consumption
Vodka, housemade tomato juice from plain to extra spicy, toppings including olives, stuffed olives, bacon, pepperoni sticks, celery, carrots, pickles, old bay seasoning or celery salt to rim glass

MOONSHINE BAR

\$5 per person set up fee. Alcohol price based on consumption
Appalachian Moonshine in these flavors Paw Paw, Straight Moon, or Apple, Strawberry, and Blackberry, a variety of fruits and juices

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SIGNATURE DRINKS

If you would like to add-on a signature drink to your bar package or hosted bar, consider one of the options below. Name customization is encouraged and staff can put signage on the bar describing the choices. If you have preferred drink not listed below, give us the details and we will price it accordingly. Each drink is based on one 2.5 gallon container serving approximately 40 8 oz servings.

SWEET TEA DELIGHT, \$250

Sweet tea vodka, peach syrup, lemonade

SEX ON THE BEACH, \$250

Cranberry juice, orange juice, vodka, peach schnapps, crème de cassis, fresh squeezed lemon juice

LOVERTINI, \$250

Citrus vodka, cranberry juice, orange flavored liqueur, lime juice

TEXALINIS, \$250

Light rum, chardonnay, cranberry juice, orange juice, lime juice, simple syrup, and champagne

KIR ROYALE, \$300

Chambord, champagne, fresh berries

MOJITO, \$250

Fresh lime juice, simple syrup, light rum, club soda, limes

BLUSHING BRIDE, \$250

Citrus vodka, pineapple juice, Chambord

MANLY TEMPLE, \$250

Whiskey, grenadine, Sprite

GRINNING GROOM, \$250

Rum and coke, gin and tonic, whiskey sour, bourbon and Sprite

SUNSET ON THE GORGE, \$320

Patron, orange juice, splash of grenadine

FAYETTE STATION PEACH TEA, \$250

Firefly Vodka, peach schnapps, cranberry, lemon, lime

RASPBERRY PALMER, \$250

Firefly Vodka, Razzmatazz, lemonade, splash of soda

RIVER RUNNER, \$320

Bacardi Rum, Captain Morgan Rum, Malibu Rum, pineapple, cranberry

KEENEY'S COOLER, \$320

Absolut Vodka, Malibu Rum, peach schnapps, pineapple, cranberry, grenadine

SWEET'S FALLS SANGRIA, \$250

White, red, or white zinfandel, peach schnapps, pineapple juice, orange juice, fresh fruit, ginger ale

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