



GRANDOVER  
RESORT & SPA

# *Banquet Menu*

2019



## *Welcome to Grandover Resort!*

Thank you for choosing Grandover Resort for your upcoming event. Whether you are spending your time with us in our newly renovated rooms and restaurants, hitting the links on either of our two world-class Golf courses, or relaxing in our gorgeous Pool & Spa, we believe in delivering upscale southern hospitality every time.

We hope to guide you through your menu selections so that your experience with us is a Grand one. Our Executive Banquet Chef, Patrick O'Dawe, began his deep appreciation for culture and food growing up as a military kid in Germany where he and his father would walk to the local market every Sunday morning for "real" chocolate and a bag of brötchen. He graduated culinary school from Johnson & Wales University in Charlotte, NC after receiving a Bachelor's Degree in Hospitality Management from Old Dominion University in Norfolk, VA. He worked his way through multiple kitchens and hotels throughout the Southeast; everywhere from Walt Disney World to hotels in our nation's capital, and a number of independently owned restaurants, learning from James Beard House recognized Chefs, and every individual he comes in contact with. He believes in old school recipes and techniques, with a new age flare. "I strongly believe that you can have a modern, high-end quality meal without the pretentiousness of it all." Chef Pat and his team aim to meet your expectations and then some. No matter how big or small the event, "Everybody is a V.I.P."

In his spare time, Chef Pat enjoys listening to live music and spending time outdoors with his beautiful wife and their two cherub-like children.

"Food to me is a language in itself, it is an even ground, bringing people together".

---

*Executive Banquet - Chef Patrick O'Dawe*

*Sous Chefs - Eddie Rash & Victor Vasquez*

*Assistant Food & Beverage Director - John Martiere*

# Contents

Menus and pricing subject to change without notice

Coffee Break Packages .....	Page 3
Morning & Afternoon Breaks .....	Page 4
A la Carte .....	Page 5
Continental Breakfasts .....	Page 6
Breakfast Buffets .....	Page 7
Breakfast Enhancements .....	Page 8
Breakfast Buffet Stations .....	Page 9
Plated Breakfast .....	Page 9
Brunch Buffet .....	Page 10
Lunch Buffets .....	Pages 11 - 13
Small Group Buffet Luncheons .....	Pages 14 - 15
Box Lunches .....	Page 16
Plated Lunches .....	Pages 17 - 19
Two Course Cold Plated Lunches .....	Page 20
Reception Appetizers .....	Pages 21 - 22
Action Stations .....	Page 22
Reception Displays .....	Page 23
Carving Stations .....	Page 24
Dessert Stations .....	Page 25
Dinner Buffets .....	Pages 26 - 29
Plated Dinners .....	Pages 30 - 33
Convention Service Menu (400+) .....	Page 34
Bar Selections .....	Pages 35-40
Miscellaneous Pricing .....	Page 41
General Information & Policies .....	Pages 42-43



# Coffee Break Packages

Coffee Break Packages include all day beverage service



## Corporate Coffee Break Package

### Early Morning

Chilled Orange & Cranberry Juices  
Freshly Baked Muffins, Buttery Croissants & Danish  
Sweet Butter, Local Jams & Cream Cheese  
Sliced Seasonal Fresh Fruit & Whole Bananas  
Assorted Cereals with Milk

### Mid-Morning

Assorted Croissants & Melon Cups with Whipped Cream

### Mid-Afternoon

Housemade Cookies & Sugar Wafers  
Local Fruit & Cheese Board

### Available All Day

Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$36.00/Person**

## First Class Coffee Break Package

### Early Morning

Chilled Orange & Cranberry Juices  
Freshly Baked Muffins, Buttery Croissants & Danish  
Sweet Butter, Local Jams & Cream Cheese  
Sliced Seasonal Fresh Fruit & Whole Bananas

Greek Yogurt Parfaits  
Egg & Cheese Biscuits  
Southern Sausage Biscuits

### Mid-Morning

Assorted Baby Cakes & Lemon Bars

### Mid-Afternoon

Rice Crispy Treats  
Warm Soft Jumbo Pretzels  
Double Fudge Brownies  
Home-Style Lemonade

### Available All Day

Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$39.00/Person**

# Morning & Afternoon Breaks

Break Packages are designed for 1 hour of service and are not available for groups of less than 10 guests

## Morning Breaks

### Grab 'n' Go

Orange, Cranberry & Apple Juices, Assorted Muffins & Bagels, Butter, Local Preserves & Apple Butter, Whipped Cream Cheese & Honey Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$12.50/Person**

### Do-nut Mind if I Do

Assorted Donuts & Donut Holes from DUCK DONUTS, Fresh Fruit, Assorted Breakfast Breads Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$15.50/Person**

### Build your own Parfait

Plain & Greek Yogurt, Blueberries, Strawberries, Raisins, Dried Mango, Craisins, Pecans, Walnuts, Granola, Local Honey, Cookie Crunch Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$15.50/Person**

### Power Break

Fresh Fruit Smoothies, Mini Bran Muffins, Celery & Peanut Butter Shooters, Housemade Trail Mix Bar to include: Plain & Peanut M&M's, Craisins, Raisins, Pumpkin Seeds, Sunflower Seeds, Roasted Salted Almonds, Cashews Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$16.50/Person**



## Afternoon Breaks

### A Healthy Afternoon

Hummus Bar: Garlic & Roasted Red Pepper Hummus, Assorted Olives, Feta & Mozzarella, Pita Chips, Vegetable Crudité Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$15.00/Person**

### Lemonade Stand

Strawberry & Regular Lemonade, Lemon Cupcakes with Vanilla Frosting, Assorted Macarons & Rice Crispies Treats Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$15.00/Person**

### Milk & Cookies

Assortment of Chocolate Dipped Strawberries, Chocolate Chip, Sugar & Oatmeal Raisin Cookies, Skim & Whole Milk Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$16.00/Person**

### Halftime Break

Salted Soft Pretzels with Deli Mustard, Caramel Peanut Brittle, Bagged Popcorn, Churro Shooters with Whipped Cream & Berries Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$14.50/Person**

# *A la Carte Selections*

Freshly Brewed Coffee, Decaffeinated Coffee

**\$45.00/Gallon**

Assorted Soft Drinks

**\$3.25/Each**

Bottled Water

**\$3.00/Each**

Whole & Skim Milk (Individual Cartons)

**\$2.50/Each**

Selection of Hot Teas

**\$4.00/Bag**

Fruit Juices – Orange, Apple

OR Cranberry (Select One)

**\$25.00/Pitcher**

Tea, Lemonade, Fruit Punch

OR Warm Apple Cider (Select One)

**\$34.00/Gallon**

Sparkling Grape Juice

**\$18.00/Bottle**

Assortment of Croissants, Muffins,

Danish & Bagels

**\$29.00/Dozen**

Housemade

Assorted Breakfast Breads

**\$28.50/Dozen**

Sliced Fresh Seasonal Fruit & Berries

**\$8.50/Person**

Selection of Individual Fruit Yogurts

**\$2.50/Each**

Granola Bars, Energy Bars, Cracker Packages

OR Candy Bars (Select One)

**\$2.50/Each**

Whole Fruit Basket

**\$20.00/Basket (10 pieces)**

Hard Boiled Eggs with

Sea Salt & Cracked Pepper

**\$20.00/Dozen**

Assorted Individual Kellogg's Cereal

**\$3.00/Each**

Chocolate Chip, Oatmeal Raisin,

Sugar & Peanut Butter Cookies

**\$26.00/Dozen**

Warm Jumbo Pretzels with Yellow Mustard &

Warm Cheddar Dipping Sauces

**\$4.00/Person**

Popcorn – Caramel, Cheese OR Butter

(Select one)

**\$22.00/Pound**

Brownies & Blondies

**\$26.00/Dozen**

Assorted Dessert Bars

**\$34.00/Dozen**

Cocktail Pretzels, Mixed Nuts

OR Spiced Pecans (Select One)

**\$22.00/Pound**

Assortment of Ice Cream Bars

**\$4.50/Each**



# Continental Breakfasts

Not available for groups of less than 10 guests

## Early Bird

Freshly Squeezed Orange Juice  
Chilled Cranberry & Apple Juices

Freshly Baked Croissants, Muffins, Danish,  
Breakfast Breads & Bagels  
Butter, Local Preserves & Apple Butter,  
Whipped Cream Cheese & Honey

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$17.00/Person**

## Grandover Continental

Freshly Squeezed Orange Juice  
Chilled Cranberry & Apple Juices

Build Your Own Yogurt Parfait  
Plain & Flavored Greek Yogurt  
Seasonal Berries  
Pumpkin Seeds, Walnuts & Granola

Seasonal Fruit, Whole Bananas,  
Freshly Baked Croissants, Muffins, Danish,  
Breakfast Breads & Bagels  
Butter, Local Preserves & Apple Butter,  
Whipped Cream Cheese & Honey

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$19.50/Person**

## Guilford Continental

Freshly Squeezed Orange Juice  
Chilled Cranberry & Apple Juices

Build Your Own Yogurt Parfait  
Plain & Flavored Greek Yogurt  
Seasonal Berries  
Pumpkin Seeds, Walnuts & Granola

Assortment of Whole & Cut Seasonal Fruit & Berries

Hard Boiled Eggs with  
Sea Salt & Cracked Pepper

Mini Country Ham Biscuits  
Virginia Ham & Pimento Cheese Croissant  
Sausage, Egg & Cheese Biscuit with  
Stone Ground Mustard &  
Roasted Tomato Butter

Freshly Baked Croissants, Muffins, Danish,  
Breakfast Breads & Bagels  
Butter, Local Preserves & Apple Butter,  
Whipped Cream Cheese & Honey  
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$22.50/Person**

# *Breakfast Buffets*

Prices based on a minimum of 25 guests. Groups less than 25 will be charged an additional \$3.00 per person. Buffets will not be offered for groups of less than 10 guests



## Gate City Breakfast Buffet

Freshly Squeezed Orange Juice  
Chilled Cranberry & Apple Juices

Freshly Baked Croissants, Muffins, Danish,  
Breakfast Breads & Bagels  
Butter, Local Preserves & Apple Butter,  
Whipped Cream Cheese & Honey

Assortment of Whole & Cut Seasonal Fruit & Berries

Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage Links OR Chicken Apple Sausage  
Home Fries OR Hashbrown Casserole  
Stone Ground Grits – Plain OR with Cheddar Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$26.50/Person**

## Grandover Signature Buffet

Freshly Squeezed Orange Juice  
Chilled Cranberry & Apple Juices

Freshly Baked Croissants, Muffins, Danish,  
Breakfast Breads & Bagels  
Butter, Local Preserves & Apple Butter,  
Whipped Cream Cheese & Honey

Assortment of Whole & Cut Seasonal Fruit & Berries

Scrambled Eggs  
Buttermilk Pancakes OR French Toast with Maple Syrup  
Applewood Smoked Bacon  
Country Sausage Links OR Chicken Apple Sausage  
Home Fries OR Hashbrown Casserole  
Stone Ground Grits – Plain OR with Cheddar Cheese

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$29.50/Person**

# Breakfast Enhancements

The following items may be ordered only in conjunction with a Continental or Breakfast Buffet

## Hot Items

### Croissants & Biscuits

Croissant with Honey Ham, Egg & Swiss Cheese

**\$43.00/Dozen**

Sausage & Egg Biscuit OR Egg & Cheese Biscuit

**\$43.00/Dozen**

### Buttermilk Pancakes

Served with Wild Berry Compote, Local Apple Butter,  
Warm Maple Syrup & Whipped Cream

**\$6.50/Person**

### French Toast

Regular OR Cinnamon Toast Crunch Encrusted with  
Strawberry Compote & Maple Syrup

**\$6.50/Person**

## Hot Items

### Frittata

Choice of ONE: Smoked Sausage & Pimiento Cheese,  
Seasonal Vegetables, Caprese Style OR BLT

**\$9.50/Person**

### Steel Cut Oatmeal

Caramelized Bananas, Dried Fruit, Nuts & Brown Sugar

**\$4.50/Person**

### Quinoa Triple C

Chocolate, Coconut Cream & Cinnamon Quinoa  
with Seasonal Berries

**\$5.25/Person**

## Cold Items

### Smoked Salmon Platter

Pumpernickel, Capers, Shaved Red Onions,  
Tomato Wedges, Cucumber, Chopped Egg, and  
Bagels with Plain & Flavored Cream Cheeses

**\$18.50/Person**

### Cheese & Charcuterie Display

Salami, Mortadella, Turkey, Black Forrest Ham, Brie,  
Hoop Cheddar, Swiss, Stone Ground Mustard,  
Roasted Tomato Butter, Local Made Preserves with  
Assorted Artisanal Flatbreads

**\$325.00 Large – Serves 75 people**

**\$125.00 Small – Serves 25 people**

### Build Your Own Parfait

Plain & Flavored Greek Yogurt  
Fresh Berries, Raisins & Craisins,  
Pecans, Walnuts, Local Honey

**\$8.50/Person**

# Breakfast Buffet Stations

The following items may be ordered only in conjunction with a Continental or Breakfast Buffet with a minimum of 25 guests

## Belgian Waffle Station

(Chef Required)

Served with Wild Berry Compote, Local Apple Butter, Warm Maple Syrup, Whipped Cream, Nutella, Chopped Pecans & Dark Chocolate Chips

**\$14.50/Person**

## Omelet Station

(Chef Required)

Fresh Omelets Made to Order:

Diced Ham, Chopped Bacon, Diced Turkey,  
Sautéed Mushrooms, Diced Tomato, Chopped Spinach, Diced Onion,  
Red & Green Bell Pepper, Cajun Shrimp,  
Shredded Cheddar Cheese, Salsa & Feta Cheese

**\$13.50/Person**

## Griddle Station

(Chef Required) Select One:

Pancakes OR French Toast (Regular or Cinnamon Toast Crunch Encrusted)  
Served with Wild Berry Compote, Local Apple Butter, Warm Maple Syrup,  
Whipped Cream, Chopped Pecans, Dark Chocolate Chips & Seasonal Berries

**\$14.50/Person**

## Biscuit & Gravy Station

(Chef Required)

Choice of Breakfast Sausage, Country Ham OR Applewood Smoked Bacon  
Southern Biscuit Gravy OR Creole Tomato-Sausage Gravy  
Wild Berry Compote, Local Apple Butter, Cheddar Cheese

Eggs Made to Order

**\$14.50/Person**

# Plated Breakfasts

Plated Breakfasts are served with Muffins,  
Fruit Garnish, Coffee & Tea

## Steak & Eggs

NY Strip, Fried Egg, Home Fries, Tomato Confit & Wilted Spinach  
with Red Eye Gravy Reduction

**\$24.50/Person \*\*\*GF**

## Scrambled Eggs with Crème Fraiche & Chive

Roasted Tomato, Apple Wood Smoked Bacon, Home Fries

**\$17.50/Person \*\*\*GF**

## NC Eggs Benedict

Poached Eggs, Green Tomato & Country Ham on an English Muffin with  
Texas Pete Hollandaise, Home Fries & Fresh Fruit

**\$18.50/Person**



Chef Attendant fee \$25.00/hour

# Brunch Buffet

Minimum attendance of 50 guests required

## Omelet Station

(Chef Required)

Fresh Omelets Made to Order:

Diced Ham, Chopped Bacon, Diced Turkey,  
Sautéed Mushrooms, Diced Tomato, Chopped Spinach,  
Diced Onion, Red & Green Bell Pepper, Cajun Shrimp,  
Shredded Cheddar Cheese, Salsa & Feta Cheese

Applewood Smoked Bacon

Country Sausage Links OR Chicken Apple Sausage

Home Fries OR Hashbrown Casserole

Freshly Baked Croissants, Muffins, Danish, Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,

Whipped Cream Cheese & Honey

## Carving Station

(Chef Required)

Chili-Espresso Rubbed NY Strip with Benton's Bacon Cream Sauce

OR Sweet Tea Brined Turkey Breast

with Basil Béarnaise Sauce & Sweet Rolls



## Seasonal Fruit Display

### Southern Tomato Pie

Fresh Heirloom Tomatoes, Classic Béchamel,

Aged Extra Sharp Cheddar Cheese

Baked in a Flaky Pie Crust

### Grilled Shrimp & Calamari Salad

with Sweet Peppers, Arugula & Pickled Red Onion Vinaigrette

### Ribbon Vegetable Salad

Shaved Carolina Farm Vegetables with Herb Buttermilk Dressing

### Dessert

Krispy Kreme Bread Pudding

with Cream Anglaise and Bourbon Caramel Sauce

Cereal Milk Panna Cotta with Cornflake Streusel

Freshly Squeezed Orange Juice

Chilled Cranberry & Apple Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$49.50/Person**

Chef Attendant fee \$25.00/hour

# Lunch Buffets

Not available for groups of less than 10 guests

## NY Deli Buffet

### Beef & Barley Soup

### Tortellini Salad

Salami, Tomatoes, Greek Olives,  
Banana Peppers & Red Onion with Italian Dressing  
& Shredded Parmesan Cheese

### "All Kale" Caesar Salad

Tuscan Kale, Heirloom Cherry Tomatoes,  
Fresh Garlic Croutons, Asiago Cheese,  
Capers & Creamy Caesar Dressing

### Boar's Head Deli Meats

Sliced Roasted Turkey Breast, Smoked Ham, Salami,  
Mortadella, Spicy Capocollo & Tuna Salad

### Cheeses & Condiments

Sharp Cheddar, Swiss & Provolone Cheeses,  
Crisp Lettuce, Shaved Red Onions,  
Sliced Steakhouse Tomatoes, Cornichons,  
Pickled Vegetables & Assorted Olives,  
Mayonnaise, Horseradish Aioli & Stone Ground Mustard  
Artisan Loaves & Deli Breads

Assorted Cannoli & New York Style Mini Cheesecakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$26.75/Person**



## The 19th Hole Buffet

### BLT Salad Bar

Farmer's Greens, Cucumbers, Tomatoes, Bacon, Roasted Corn,  
Boiled Egg, Cheddar Cheese, Bleu Cheese, Garlic Croutons,  
Herb Buttermilk Dressing & Grandover House Vinaigrette

### Summer Time Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn,  
Spinach & Parmesan Cheese with Italian Vinaigrette

### Grilled All-Beef Hot Dogs & Angus Beef Burgers

### Sweet Tea Brined Grilled Chicken Breast

Mustard, Relish, Mayonnaise, Ketchup,  
Sauerkraut & Chili, Sharp Cheddar,  
Swiss & Provolone Cheeses,  
Crisp Lettuce, Shaved Red Onion,  
Sliced Steakhouse Tomatoes, Pickle Spears  
White, Wheat & Brioche Buns

Apple & Cinnamon Baked Beans

Rustic Steak Fries

Salted Caramel Banana Pudding

Lemon Squares

Housemade Lemonade & Iced-Tea

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$28.50/Person**

# Lunch Buffets

Not available for groups of less than 10 guests

## Gulf of Mexico

### Chicken Pozole Verde Soup

Toppings include Tortilla Strips, Queso Fresco,  
Fresh Avocado, Purple Cabbage & Lime Wedges

### Chopped Romaine Salad

Garbanzo Beans, Bell Peppers, Purple Cabbage,  
Cilantro Leaves, Shaved Radish, Honey-Lime Vinaigrette

### Mexican Street-Corn Salad

Bacon, Black Beans, Tomatoes, Cilantro  
Parmesan Dressing

### Sliced Carne Asada

Marinated & Grilled Flank Steak with Pico de Gallo

### Roasted Boneless Chicken Thighs

Charred & Sliced with a Chipotle Crema

Ancho Roasted Zucchini, Squash & Tomatoes

Cilantro Rice

Flour & Corn Tortillas

Jalapeno Corn Bread with Honey Butter

Cajeta Churros Drizzled in Nutella

Mexican Crème Caramel

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$29.50/Person**

## NC Local Fare

### Garden Greens

Tomato, Cucumber, Shaved Radish & Sweet Peppers  
with Tupelo Honey Vinaigrette

### Traditional Southern Cucumber Salad

Cucumber, Tomato & Onion Salad with a Dill Dressing & Mixed Greens

### Classic Coleslaw

Eastern Carolina Style

### Smoked Pulled Pork

served with Hawaiian Rolls

### Southern Fried Chicken

served with Texas Pete and Boar & Castle Sauce

### Baked Macaroni & Cheese

made with Aged Extra Sharp Cheddar & Fontina Cheeses

### Corn & Black-Eyed Pea Succotash

Peppers, Onions & Cucumbers with a Hot Vinegar Dressing

Buttermilk Biscuits with Honey Butter

Southern Pecan Pie Tartlets

Strawberry Short Cake

with Freshly Whipped Cream, Fresh Strawberries & Strawberry Simple Syrup

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$29.50/Person**

# Lunch Buffets

Not available for groups of less than 10 guests

## Italy by Day

### Minestrone Soup

### Italian Chopped Salad

Sliced Salami, Shaved Red Onion, Cucumber,  
Pepperoncini, Parmesan, Garbanzo Beans,  
Radicchio & Mixed Greens with Italian Dressing

### Heirloom Tomato Caprese Salad

Buffalo Mozzarella, Local Heirloom Tomatoes,  
Shaved Red Onion, Basil Leaves & Balsamic Reduction

### Chicken Parmesan

Lightly Breaded Chicken Breast with  
Fresh Mozzarella & Marinara

### Lemon Piccata Whitefish

Pan Seared Local Whitefish with a Lemon  
& Caper White Wine Sauce

### Three Cheese Tortellini with Pesto & Roasted Vegetables

Mushrooms, Asparagus, Tomatoes, Zucchini, Squash, Onions

Sautéed Summer Squash & Sweet Peppers

Garlic Bread Sticks

Torte Tiramisu

Assorted Cannoli's

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$28.50/Person**

## Korean BBQ

### Miso Soup

served with Tofu & Seaweed

### Carrot & Ginger Salad

served with Iceberg Lettuce & Shaved Carrots

### Bibimbap Salad Bowl

Scallions, Bean Sprouts, Marinated Cucumbers,  
Shaved Red Onion, Seaweed, Shaved Carrots,  
Pickled Cabbage & Hard Boiled Egg served  
with Artisan Lettuce & Red Pepper Dressing

### Traditional Beef Bulgogi

Stir Fry, Char-grilled served with Scallions

### K.F.C.

Korean Fried Chicken served with a Soy Garlic Sauce

### Sticky White Rice

scented with Sweet Mirin White Wine

Spicy Korean Cucumber Squash & Zucchini

Mango & Coconut Rice Pudding

Orange-Ginger Egg Custard Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$31.00/Person**

## Wrap it UP

### Roasted Tomato Bisque

### A Simple Salad

Field Greens, Strawberries, Candied Pecans,  
Goat Cheese, Red Onion & Craisins  
with Poppy Seed Vinaigrette

### Ancient Grain & Kale Salad

Farro, Quinoa, Chickpeas, Roasted Corn, Red Grapes,  
Parsley, Tuscan Kale, Feta & Pickled Red Cabbage  
served with Raspberry Vinaigrette

### Buffalo Chicken Wrap

Fried Chicken Tenders tossed in Buffalo Sauce with  
Bleu Cheese, Romaine Lettuce, Tomato & Shaved  
Celery wrapped in a Roasted Red Pepper Tortilla

### Shrimp Caesar Wrap

Old Bay Roasted Rock Shrimp lightly tossed in  
Creamy Caesar Dressing with Romaine Lettuce,  
Sliced Tomato & Green Onions wrapped in a Flour Tortilla

### Turkey Club Wrap

Sliced Turkey, Bacon, Provolone, Iceberg Lettuce,  
Sliced Tomato, Avocado, Mayonnaise & Mustard,  
wrapped in Spinach Tortilla

Kettle Chips

Assorted Cookies & Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$27.50/Person**

# Small Group Buffet Luncheons

For Groups of 35 guests and under



## Poached Salmon Luncheon

Slow Poached Salmon cooked in White Wine Court Bouillon  
served with Fennel & Shaved Celery Salad  
& Cucumber Lemon Yogurt Sauce

Toasted Quinoa Tabbouleh, Cucumbers, Red Onions,  
Tomatoes, Herbs & Spices

Beet & Grapefruit Salad with Goat Cheese, Walnuts,  
Grapefruit Supremes & Apple Cider Vinaigrette  
over Field Greens

Carolina Farm Vegetable Medley

Baby Chocolate Bundt Cakes  
with Whipped Cream & Berries

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$26.50/Person**

## Open Faced Sandwich Luncheon

Mini Caprese Bites - Basil, Buffalo Mozzarella,  
Toy Box Tomatoes & Balsamic Glaze

Caesar Cups - Romaine Leaves, Asiago Cheese,  
Garlic Croutons & Creamy Dressing

Open Faced Nicoise Sandwich - Bibb Lettuce,  
Southern Tuna Salad, Heirloom Tomatoes, Red Onion, Radish,  
Green Beans & Fingerling Potatoes on Artisan Bread

Open Faced Turkey & Brie - Roasted Turkey, Sliced Brie and  
Apple with Arugula & Roasted Red Pepper Aioli  
on Wheat Berry Bread

Open Faced Roasted Tomato Tartine - Roasted Heirloom  
Tomatoes, Olive Oil, Mascarpone Cheese, Pickled Red Onion  
on Toasted Baguette

Kettle Chips

Lemon & Chocolate Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$23.50/Person**

# Small Group Buffet Luncheons

For Groups of 35 guests and under

## Mediterranean Luncheon

### Greek Antipasto Platter

Greek Olives, Dolmades, Roasted Red Peppers, Artichoke Hearts,  
Hearts of Palm, Feta, Mozzarella,  
Stuffed Peppers, Mortadella & Hard Salami

### Mediterranean Salad

Olives, Tomatoes, Banana Peppers, Red Onion, Feta Cheese,  
Romaine Lettuce with Tahini Vinaigrette

### Grilled & Chilled Chicken Souvlaki

Lettuce, Cucumber, Tomato, Red Onion with Tzatziki Sauce & Pita Chips

Roasted Red Pepper Hummus with Pita Triangles

Spanakopita

Lemon Rice

Traditional Baklava

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$24.50/Person**

## High Tea Luncheon

Assorted Finger Sandwiches to include:

Green Goddess with English Cucumber, Dill & Cream Cheese

Deviled Egg Salad on Pumpnickel Bread

Ham & Pimiento Cheese with Dijon Mustard on Wheat Berry Bread

Mini Vegetable Quiches

Pickled Vegetable Crudite with Buttermilk Dressing

Seasonal Fruit Salad with Berries

Assorted Baby Cakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$21.50/Person**



# *Box Lunches*

Box Lunches are served with Chips, Whole Fruit & a Large Chocolate Chip Cookie

## Ragin' Carolina

Smoked Turkey Breast, Pepperjack Cheese, Cajun Aioli, Romaine Lettuce,  
Tomato & Red Onion on an Artisan Roll

**\$18.00/Each**

## The Jamestown

Smoked Virginia Ham, Hoop Cheddar, Lettuce, Tomato,  
& Red Onion on a Sweet Roll

**\$18.00/Each**

## Muffaletta Sandwich

Hard Salami, Mortadella, Provolone, Olive & Artichoke Salad,  
Roasted Red Peppers, Spicy Mustard & Romaine Lettuce  
on an Italian Loaf (or try it in a Spinach Tortilla Wrap)

**\$18.00/Each**

## 1000 Club Road Sandwich

Traditional Club Sandwich with Turkey, Ham, Cheddar, Bacon, Lettuce,  
Steakhouse Tomatoes & Red Onion on Wheat Berry Bread

**\$18.00/Each**

## Caprese Sandwich

Steakhouse Tomatoes, Fresh Mozzarella, Basil  
& Baby Spinach with Balsamic Reduction

Served on a Focaccia Bun (or try it in a Sun-Dried Tomato Wrap)

**\$17.50/Each**



# Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert  
Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea  
\*\*\*GF = Gluten Free;\*\*\*V = Vegetarian;\*\*\*VV = Vegan

## Salad Selections

### Bibb & Berry Salad

Baby Gem Lettuce & Fresh Berries, Gorgonzola,  
Candied Pecans & Shaved Red Onion with  
Preserved Lemon Vinaigrette  
\*\*\*GF \*\*\*V

### Market Salad

Cucumber Lettuce Bundle, Teardrop Tomatoes,  
Goat Cheese, Endive & Pickled Red Onion  
with Buttermilk Dressing  
\*\*\*GF \*\*\*V

### Caesar Wedge

Romaine Heart Wedge, Shaved Asiago  
Cheese, Teardrop Tomatoes,  
Garlic Croutons & Classic Caesar Dressing  
\*\*\*V

### Heirloom Caprese

Heirloom Tomato Stack with Baby Mozzarella,  
Balsamic Reduction & Basil Oil  
\*\*\*GF \*\*\*V

### A Simple Salad

Artisan Lettuce, Tomatoes, Cucumbers,  
Carrot Ribbons, Shaved Radish  
& Balsamic Dressing  
\*\*\*GF \*\*\*VV

### Charred Romaine Salad

Roasted Corn, Teardrop Tomatoes, Bacon, Shaved  
Parmesan & Red Radish with Basil-Balsamic Vinaigrette  
\*\*\*GF \*\*\*V



# Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert  
Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea  
\*\*\*GF = Gluten Free;\*\*\*V = Vegetarian;\*\*\*VV = Vegan

## Entrée Selections

### Roasted Italian Chicken Breast

Creamy Orzo & Pesto Risotto with  
Broccolini, Smoked Puttanesca Sauce & Feta Cheese

**\$28.50/Person**

### Southern Chicken

Cornflake-Crusted Chicken Breast with  
Green Tomato Chow-Chow  
Sweet Potato Mash & Braised Collard Greens

**\$29.00/Person**

### Beef Tenderloin

Horseradish Mashed Potatoes,  
Carolina Farm Vegetables & Mushroom Demi

**\$42.50/Person \*\*\*GF**

### Braised Short Rib

Cheddar Cheese Stone Ground Grits, Roasted Carrots,  
Smoked Braising Jus & Shallot Gremolata

**\$36.00/Person \*\*\*GF**

### Blackened Salmon

Carolina Gold Rice, Carolina Farm Vegetables  
& Citrus Cream Sauce

**\$28.75/Person \*\*\*GF**

### Korean BBQ Chicken

Grilled Chicken Breast with Gochujang Sauce,  
Scallion Salad,  
Spicy Korean Cucumber Squash & Zucchini  
Sticky White Rice

**\$28.50/Person**

### Carolina Pork

Sweet Tea Brined Pork Chop, BBQ Spiced Carrots,  
Yukon Mashed Potatoes & Sorghum Demi

**\$31.50/Person \*\*\*GF**

### Roasted Sirloin Steak

Mashed Potatoes, Carolina Farm Vegetables,  
Brandy Peppercorn Sauce

**\$38.50/Person \*\*\*GF**

### Roasted Seasonal White Fish

White Bean Ragout, Carolina Farm Vegetables,  
Hot Vinegar Slaw

**\$28.00/Person \*\*\*GF**

### Cauliflower Steak

Turmeric Dusted Cauliflower, Quinoa Tabbouleh,  
Roasted Tomatoes & Walnut-Caper Salsa

**\$25.00/Person \*\*\*GF \*\*\*VV**

# *Plated Lunches*

Select ONE Salad, ONE Entree and ONE Dessert  
Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea  
\*\*\*GF = Gluten Free; \*\*\*V = Vegetarian; \*\*\*W = Vegan

## Dessert Selections

### Classic Southern Buttermilk Chess Pie

Fresh Berries & Bourbon Caramel Sauce

### Strawberry Shortcake

Fresh Basil & Strawberries with Mascarpone Whipped Cream

### New York Style Cheesecake

Served with Mixed Berry Compote

### Chocolate Peanut Butter Pie

Chocolate Cookie Crust, Peanut Butter Custard & Double Chocolate Fudge

### Housemade Southern Chocolate Pecan Pie

Bourbon Macerated Berries with Vanilla Chantilly Cream

### Gluten-Free Chocolate Hazelnut Torte

Rich Flourless Chocolate Truffle with Grand Marnier Macerated Raspberries



# Two Course Cold Plated Lunches

Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea Service

## Salads

### Smoked Salmon Carpaccio

Toasted Quinoa, Roasted Asparagus, Pickled Red Onion, Radish,  
Pita Chips  
Honey- Saffron Panna Cotta  
**\$20.50/Person**

### Black & Bleu Salad

Blackened Flat Iron Steak Salad with Bleu Cheese Crumbles,  
Hard Boiled Egg, Tomatoes, Red Onion & Balsamic Vinaigrette  
Fresh Berries with Sabayon  
**\$22.00/Person \*\*\*GF**

## Sandwiches

### Day After Thanksgiving Sandwich

Roasted Turkey, Swiss Cheese, Cranberry Aioli,  
Cornbread Stuffing & Alfalfa Sprouts on a Baguette Roll with a House Salad  
Sweet Potato Pie  
**\$19.50/Person**

### Pesto Chicken Salad

Romaine Lettuce, Garbanzo Beans, Summer Squash, Hearts of Palm,  
Roasted Red Peppers, Kalamata Olives with Feta Vinaigrette  
Raspberry Chocolate Cheesecake  
**\$19.50/Person \*\*\*GF**



# Reception Appetizers

Order in increments of 25 pieces each

## Hot Items

Pork Belly Skewer with Blackberry BBQ Sauce <b>\$85.00/25 Pieces</b>	Nashville Hot Chicken Tenders with Housemade Pickles <b>\$72.00/25 Pieces</b>
Mini Country Ham Biscuit with Sweet Potato Hot Sauce <b>\$72.00/25 Pieces</b>	Southern Shrimp Satay with Bourbon Kudzu Jelly Glaze <b>\$98.00/25 Pieces</b>
Raspberry Balsamic Meatballs with Goat Cheese <b>\$72.00/25 Pieces</b>	Mini Crab Cakes with Key Lime Remoulade <b>\$98.00/25 Pieces</b>
Assorted Quiche Tartlets <b>\$68.00/25 Pieces</b>	Mini Lamb Gyros with Tzatziki Sauce <b>\$85.00/25 Pieces</b>
Spicy Short Rib & Manchego Empanada <b>\$85.00/25 Pieces</b>	Lobster Cobbler Lobster Etouffee in Puff Pastry <b>\$77.00/25 Pieces</b>
	Classic Chicken Pot Pie <b>\$72.00/25 Pieces</b>

## Cold Items

'BLT' Deviled Egg <b>\$68.00/25 Pieces</b>	NC Shrimp Ceviche Bruschetta <b>\$77.00/25 Pieces</b>
Endive Cups with Goat Cheese, Walnuts & Sweet Peppers <b>\$68.00/25 Pieces</b>	Mini Caprese Bites <b>\$68.00/25 Pieces</b>
Pimiento Cheese Toast with Tomato Jam <b>\$68.00/25 Pieces</b>	Mini "Bagels & Lox" Smoked Salmon, Whipped Capers & Chive Cream Cheese with Pickled Onions <b>\$68.00/25 Pieces</b>
Chocolate covered Bacon with Pistachio, Coconut & Strawberries <b>\$72.00/25 Pieces</b>	Manchego Cheese & Local Apple Butter Crostini <b>\$68.00/25 Pieces</b>
	Pickled Crudité Shooters <b>\$68.00/25 Pieces</b>



# Reception Appetizers

Order in increments of 25 pieces each

## Butler-Passed Reception Selections

### Hot Items

- Pork Belly Skewer with Blackberry BBQ Sauce
- Assorted Quiche Tartlets
- Lobster Cobbler
- Southern Shrimp Satay

### Cold Items

- 'BLT' Deviled Egg
- Mini "Bagels & Lox"
- NC Shrimp Ceviche Bruschetta
- Endive Bites
- Pimiento Cheese Toast with Tomato Jam
- Mini Caprese Bites
- Manchego Cheese  
& Local Apple Butter Crostini

# Action Stations

Chef Attendant fee \$25.00/hour

## Pasta Station (Choice of TWO)

(Chef Required)

- Lobster Ravioli with Limoncello Cream Sauce
- Short Rib Bolognese with Rigatoni
- Gemelli Pasta with Spicy Sausage, Roasted Tomatoes, Olives, Arugula Pesto & Ricotta Cheese

**\$18.50/Person**

## Street Tacos Station

(Choice of TWO)

- Blackened Shrimp, Chorizo & Beef Asada OR
- Chicken Tinga
- Queso Fresco, Guacamole,
- Pico de Gallo, Sour Cream, Salsa, Tortillas

**\$20.00/Person**

## Shrimp & Grits Station

(Chef Required)

- Blackened Rock Shrimp, Cheddar Cheese Grits,
- Tasso Ham Gravy, Roasted Tomatoes & Micro Parsley

**\$16.50/Person**

## Tater Tot Station

- Crispy Tater Tots, Nacho Cheese, Sour Cream,
- Diced Red Onion, Fresh Jalapenos, Scallions,
- Pico de Gallo & Bacon Crumbles

**\$8.50/Person**

# Reception Displays

## NC Charcuterie Display

Chef's Selection of Imported & Local Cured Meats & Cheeses,  
Apple Butter, NC Jams, Preserves & Mustards served with  
Local Artisan Flatbreads, French & Pumpnickel Breads  
**Small – Serves 25 \$185.00; Large – Serves 75 \$395.00**

## Imported & Local Cheese Board

with Fresh Fruit & Assorted Locally Made Flatbreads & Crackers  
**Small – Serves 25 \$125.00; Large – Serves 75 \$350.00**

## Display of Dips (Choice of THREE)

- Crab, Spinach & Artichoke Dip with Tortilla Chips
- Hummus Bar: Roasted Red Pepper, Beet and Green Goddess Hummus  
with Pita Chips, Flatbreads, Cucumber Slices & Radishes
  - Buffalo Chicken Dip with Tortilla Chips & Celery Sticks
    - S'mores Dip served with Graham Crackers
    - Mexican Street-Corn Dip with Tortilla Chips
  - Baked Brie Wheel with Apple Butter, Pecans, Golden Raisins  
with Artisan Crackers (additional \$5.00/per person)

**\$9.50/Person**

## Dim Sum Display

Pork Shumai, Crispy Kale Vegetarian Dumpling, Steamed Shrimp Shumai  
with Chili Flake Scallion Sauce & Sesame Ginger Sauce

**\$16.50/Person**



## Antipasto Display

Prosciutto, Mortadella, Hard Salami, Fresh Mozzarella, Assorted Olives,  
Sweet Peppers, Artichoke Hearts, Cornichons, Dolmades, Hearts of Palm,  
Grilled & Chilled Vegetables, Marinated Cipollini Onions,  
Stone Ground Mustard served with Local Artisan Flatbreads

**\$12.50/Person**

## Vegetable Crudit  Display

Seasonal Vegetables served with Roasted Pepper Hummus  
& Herb Cream Cheese

**Small - Serves 25 \$75.00; Large - Serves 75 \$185.00**

## Whole & Sliced Fruit Display

Assorted Fresh Fruits served with a Honey Yogurt Dipping Sauce  
& Chocolate Mousse

**Small - Serves 25 \$145.00; Large - Serves 75 \$285.00**

## Seafood Display

Chilled Jumbo Gulf Shrimp & Steamed Mussels  
Served with Traditional Cocktail Sauce & Key Lime Remoulade

**\$26.50/Person — 5 pieces/Person**

## Vertical Caesar Salad

Crispy Romaine Lettuce & Teardrop Tomatoes  
with Creamy Dressing & Asiago Cheese

Served in a Mason Jar

**\$5.75/Person**

# Carving Stations

Chef Attendant fee \$25.00/Hour



## Cheerwine Glazed Smoke Master Ham

with Spicy Apple Mustard & Hawaiian Sweet Rolls

**\$485.00 Serves 50 Guests**

## Boar & Castle Rubbed Slow Smoked Beef Brisket

with Eastern BBQ Sauce & Brioche Rolls

**\$250.00 Serves 25 Guests**

## Roasted Beef Tenderloin

with Mushroom Demi & Horseradish Cream

Dinner Rolls

**\$485.00 Serves 25 Guests**

## Horseradish Encrusted Prime Rib

with Horseradish Cream, Au Jus & Dinner Rolls

**\$450.00 Serves 40 Guests**

## Fire Roasted Leg of Lamb

with Chimichurri, Mint Yogurt & Naan Bread

**\$485.00 Serves 50 Guests**

## Oven Roasted Turkey Breast

with Cranberry Aioli & Dinner Rolls

**\$250.00 Serves 30 Guests**

## Espresso-Chili Rubbed New York Strip

with Benton's Bacon Cream Sauce & Dinner Rolls

**\$485.00 Serves 50 Guests**

## Whole Roasted Suckling Pig

with Housemade Pico di Gallo, Queso Fresco

& Tortillas

**\$350.00 Serves 50 Guests**

# Dessert Stations

Chef Attendant fee \$25.00/Hour

## Southern Sweets Station

Donut Bar (from DUCK DONUTS)  
Cereal Milk Panna Cotta with Cornflake Streusel  
Mini Banana Pudding  
Assorted Macarons & Mini Cheesecakes

**\$12.25/Person**

## Fondue Station

Milk Chocolate, Dark Chocolate,  
Peanut Butter & Chocolate Fondues with Strawberries,  
Pound Cake, Pineapple, Marshmallows, Melons,  
Pretzels for Dipping

**\$12.00/Person**

## Ice Cream Sundae Bar

Chocolate, Vanilla & Strawberry Ice Creams with  
Assorted Toppings, Hot Fudge & Caramel Sauce

**\$9.75/Person**

## Gnam Gnam Gelato Cart (Chef Required)

(Based upon availability)

Your Choice of Six Flavors of Gnam Gnam Gelato  
served with Assorted Toppings & Sauces

**\$9.75/Person**



# Dinner Buffets

Not available for groups of less than 35 guests

## Carolina Buffet

### Southern Cobb Salad

Bacon, Black-Eyed Peas, Roasted Corn, Hard Boiled Egg, Bleu Cheese, Tomatoes & Avocado, with Housemade Buttermilk Herb Dressing

### Traditional Eastern Carolina Slaw

### Fried Green Tomato Salad

Mixed Greens with Fried Green Tomatoes & Roasted Shallot Vinaigrette

### Southern BBQ Meats

Served off the Griddle: Smoked Beef Brisket, BBQ Baby Back Ribs, Southern Fried Chicken, Smoked Sausage with Boar & Castle Sauce  
Spicy BBQ Sauce

Baked Macaroni & Cheese

Southern Style Green Beans

Collard Greens

Buttermilk Biscuits with Honey Butter

### Desserts

Warm Cherry Cobbler with Freshly Whipped Cream

Mini Banana Pudding

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$48.00/Person**

## The Steakhouse Buffet

### Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Creamy Dressing

### Chopped Steakhouse Salad

Steakhouse Tomatoes, Red Onion, Bacon Crumbles, Bleu Cheese & Corn with Buttermilk Dressing

### Bourbon Glazed Salmon

Roasted & Glazed served with Fennel Slaw

### Mesquite Grilled Chicken

Grilled with Steak Seasoning and served with Balsamic Onions & Mushrooms

### Carved to Order Horseradish Encrusted New York Strip

with Rosemary Demi

"Twice Baked" Au Gratin Potatoes

Roasted Carrots & Green Beans

Creamed Spinach

Dinner Rolls with Truffle Butter

### Desserts

Crème Brulee Cheesecake

Chocolate Hazelnut Torte

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$52.00/Person**

# Dinner Buffets

Not available for groups of less than 35 guests

## A Taste of Italy

### Panzanella Salad

Heirloom Tomatoes, Shaved Red Onion, Cucumbers, Kalamata Olives,  
Sweet Peppers, Homestyle Garlic Croutons & Feta Cheese  
served on Chopped Romaine Lettuce with Balsamic Dressing

### Marinated Olives

Assortment of Greek & Italian Olives

### Tuscan Pasta Salad

Heirloom Cherry Tomatoes, Kalamata Olives, Banana Peppers, Salami,  
Roasted Red Peppers, Artichoke Hearts & Buffalo Mozzarella

### Chicken Marsala

Traditional Mushroom Cream Sauce & Mozzarella Cheese

### Stuffed Shells

Italian Sausage & Ricotta served with Rustic Marinara Sauce

### Classic Cioppino

A Fisherman's Stew with Local White Fish, Shrimp, Mussels,  
Tomatoes & Smoked Tomato Broth

### Ratatouille Risotto

Asparagus, Eggplant, Tomatoes, Zucchini, Squash & Onions  
Olive Oil Brushed Grilled Vegetables  
Garlic Bread Sticks

### Desserts

Honey-Saffron Panna Cotta with Berries

Stracciatella Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$49.50/Person**

## Grandover Buffet

### Butter Lettuce Salad

Boston Bibb Lettuce, Strawberries, Goat Cheese, Candied Almonds,  
Shaved Red Onion & Basil-Balsamic Vinaigrette

### Melon Salad

Seasonal Melon with Prosciutto & Mint

### Ribbon Vegetable Salad

Shaved Carrots, Zucchini, Squash, & Red Radish over Field Greens  
with a Lemon Vinaigrette

### Blackened Salmon

with Curried Cous Cous & Pickled Red Onions

### Short Rib Stroganoff

Slow Braised Beef Short Ribs served with Buttered Rigatoni Pasta

### Za'atar Roasted Chicken

with Lemons & Olives

Carolina Farm Vegetables

Dinner Rolls with Honey Butter

### Krispy Cream Bread Pudding

with Bourbon Caramel Sauce & Vanilla Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$50.00/Person**

# Dinner Buffets

Not available for groups of less than 35 guests

## Down South Buffet

### Simple Shaved Cucumber Salad

Radishes, Red Onion, Cucumbers & Farmer Greens with a Dill Yogurt Dressing

### Southern Potato Salad

Red Potatoes, Red Onion & Dill Marinated in a Herb Vinegar Dressing

### Spinach Salad

Candied Pecans, Bacon, Goat Cheese & Strawberries with a Balsamic Vinaigrette

### Chicken & Dumplings

Roasted Chicken Stew with Drop Dumplings & Exotic Wild Mushrooms

### Blackened Catfish

with Sweet Corn Puree & Hot Vinegar Slaw

### Braised Short Ribs

with a Soy-Sorghum Glaze & Radish Salad

### Cajun Corn & Okra Maque Choux

Spicy Roasted Corn with Sliced Okra, Peppers & Onions

Roasted Tomatoes & Red Rice

Cornbread Muffins with Honey Butter

### Desserts

Classic Buttermilk Chess Pie

Southern Pecan Pie Tartlets with Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$49.50/Person**



## Little Havana

### Fried Tostones Salad

Fried Sweet Plantains, Sliced Hearts of Palm, Artichokes, Tomatoes & Cucumbers on Field Greens with a Lemon-Orange Dressing

### Tropical Fruit Salad

Assorted Tropical Fruit with Key Lime Vinaigrette

### Chorizo & Arugula Salad

Sliced Chorizo, Walnuts, Red Onion & Cucumber with Oregano & Lemon Vinaigrette

### Sea Bass

with Pico de Gallo & Lime Crema

### Charred Flank Steak

Char-Grilled with Chimichurri Sauce & Tomato Escabeche Sauce

### Mojo Marinated Pork Roast

Slowly Smoked & Sliced Pork Loin with Mojo Sauce & Tortillas

Roasted Zucchini with Tomatoes, Garbanzo Beans & Olive Oil

Seasoned Yellow Rice

Artisan Rolls with Honey Butter

### Desserts

Caramel Flan

Sweet Plantain Bread Pudding with Cholula Anlaise

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$56.50/Person**

# Dinner Buffets

Not available for groups of less than 35 guests

## Sunday Family Dinner

### Rustic Dinner Salad

Green Beans, Hard Boiled Egg, Pumpkin Seeds & Tomatoes with a Balsamic Vinaigrette

### Greek Pasta Salad

Olives, Roasted Tomatoes & Peppers, Cucumbers, Onions & Feta  
with Tahini Dressing

### Southern Pecan & Apple Salad

Belgian Endive, Radicchio, Candied Pecans, Granny Smith Apple  
& Country Ham Cracklings with Cider-Sorghum Vinaigrette

### Southern Slow Braised Beef Stew

with Carrots & Pearl Onions

### Roasted Chicken

with Garlic, Lemon & Herbs

### Pan Seared Trout

with Dill Butter Cream Sauce

Carolina Farm Vegetables

Yukon Gold Mashed Potatoes

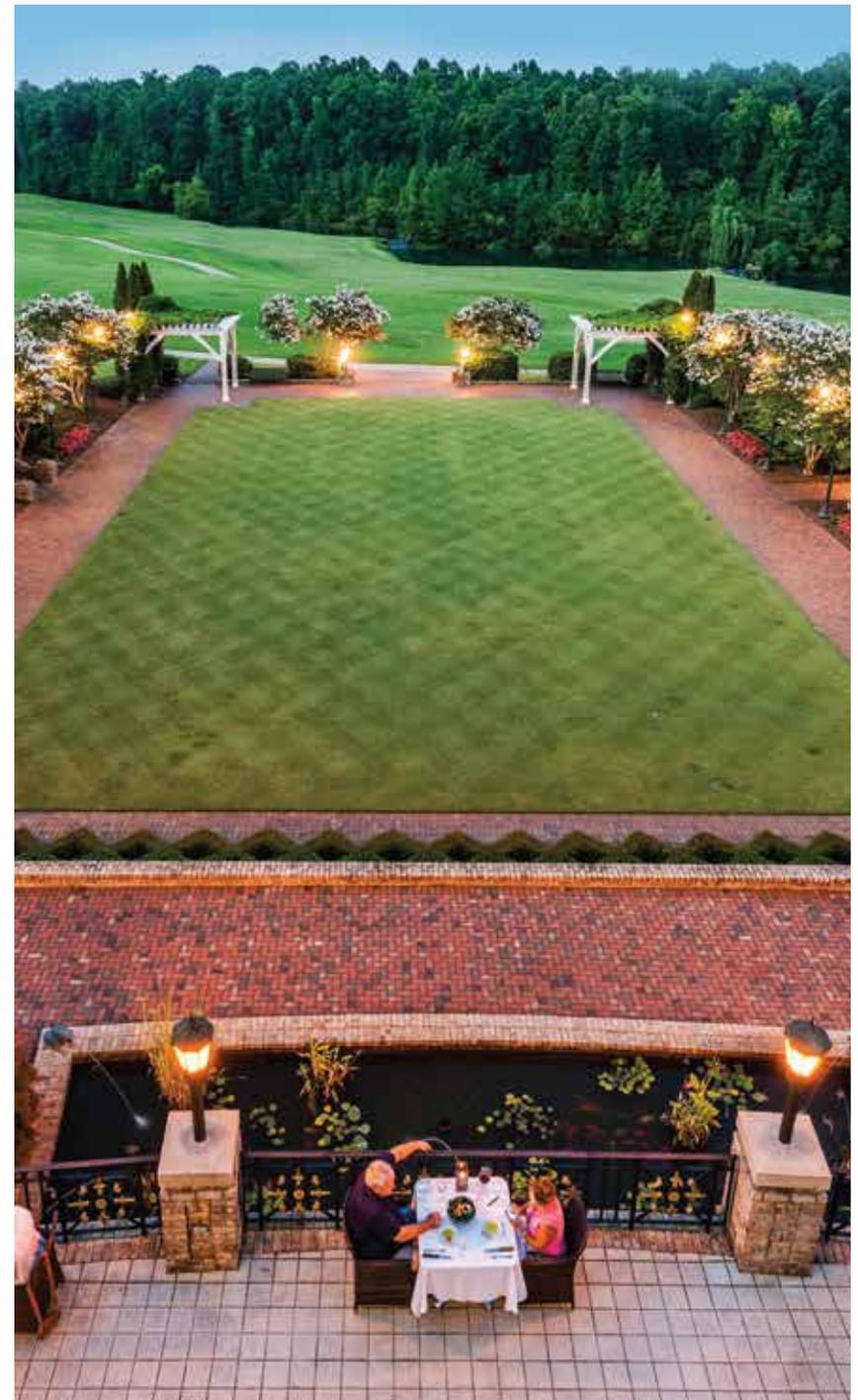
Dinner Rolls with Honey Butter

### Desserts

Lemon & German Chocolate Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

**\$49.50/Person**



# Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

\*\*\*GF = Gluten Free;\*\*\*V = Vegetarian;\*\*\*VV = Vegan

## Salad Selections

### "Crudite" Salad

Baby Gem Lettuce, Seasonal Carolina Farm Vegetables, Local Artisan Cheddar, Fried Chickpeas with Buttermilk Dressing

\*\*\*GF\*\*\*V

### Southern Arugula Salad

Candied Pecans, Roasted Tomatoes, Shaved Watermelon Radish, Country Ham Cracklings with Tupelo Honey Vinaigrette

\*\*\*GF

### Pickled Berry Salad

Field Greens, Quick Pickled & Fresh Strawberries, Blueberries, Goat Cheese, Toasted Almonds, & Shaved Red Onion with Basil-Balsamic Vinaigrette

\*\*\*GF\*\*\*V

### Market Salad

Cucumber Lettuce Bundle, Teardrop Tomatoes, Goat Cheese, Endive & Pickled Red Onion with Maple-Dijon Vinaigrette

\*\*\*GF\*\*\*V

### Caesar Wedge

Romaine Heart Wedge, Shaved Asiago Cheese, Teardrop Tomatoes, & Garlic Butter Croutons with Classic Caesar Dressing

### A Simple Salad

Artisan Lettuce, Tomatoes, Cucumbers, Carrot Ribbons & Shaved Radish with Balsamic Dressing

\*\*\*GF\*\*\*VV



# Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

\*\*\*GF = Gluten Free;\*\*\*V = Vegetarian;\*\*\*VV = Vegan

## Entrée Selections

### Blackened Salmon

Curried Cous Cous, Pickled Red Onion,  
Citrus Beurre Blanc & Carolina Farm Vegetables

**\$42.50/Person**

### Chilean Sea Bass

Forbidden Black Rice, Greens Beans, Roasted Tomato Vinaigrette

**\$52.00/Person \*\*\*GF**

### Herb Encrusted Filet Mignon

Benton's Bacon Cream Sauce, Cream Fraiche  
Mashed Potatoes, Tomato Confit & Roasted Asparagus

**\$52.00/Person \*\*\*GF**

### Flat Iron Steak

Grilled Flat Iron Steak with Harissa Eggplant Ratatouille,  
& Creamy Polenta

**\$45.00/Person \*\*\*GF**

### Slow Braised Short Ribs

Goat Lady Goat Cheese Grits,  
Carolina Farm Vegetables & Blackberry BBQ Demi

**\$45.50/Person \*\*\*GF**

### Stuffed Chicken Breast

Bacon wrapped & Boursin stuffed with Whipped Potatoes,  
Green Beans & Green Tomato Beurre Blanc

**\$41.50/Person \*\*\*GF**

### Pan-Seared Chicken Breast

Fingerling Potato Medley, Carolina Farm Vegetables,  
Dijon Cream Sauce

**\$40.00/Person \*\*\*GF**

### Berkshire Bone-In Pork Chop

Whiskey Brined & Bourbon Glazed Pork Chop,  
Potato Puree, Chili Roasted Carrots  
& Corn Chow-Chow

**\$49.00/Person**

### Vegan Spaghetti & "Beetballs"

Roasted Spaghetti Squash with Rustic Marinara Sauce  
& 100% Vegan Beetballs

**\$32.00/Person \*\*\*GF \*\*\*VV**

### Cauliflower Steak

Turmeric Dusted Cauliflower, Quinoa Tabbouleh,  
Roasted Tomatoes & Walnut-Caper Salsa

**\$32.00/Person \*\*\*GF \*\*\*VV**

### Stuffed Acorn Squash

Chickpea & Quinoa Succotash with Feta,  
Stuffed Acorn Squash with Roasted Pepper Coulis

**\$32.00/Person \*\*\*GF \*\*\*V**

## *Duo Plated Entrée Selections*

Select ONE Salad, ONE Entree and ONE Dessert  
Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea  
\*\*\*GF = Gluten Free;\*\*\*V = Vegetarian;\*\*\*VV = Vegan

### Filet Mignon & Jumbo Shrimp Skewer

Yukon Mashed Potatoes, Roasted Asparagus,  
Pickled Red Onions, White Balsamic Veloute

**\$65.00/Person \*\*\*GF**

### Sea Bass & Pork Belly

Grilled Baby Bok Choy, Coconut Black Rice Risotto,  
Mango Salsa & Fennel Fondue

**\$59.00/Person \*\*\*GF**

### Roasted Chicken & Short Rib

Six-Hour Braised Short Rib with Braising Jus,  
Roasted Chicken Breast with a Tomato & Olive Tapenade,  
Whipped Potatoes, Carolina Farm Vegetables

**\$59.00/Person \*\*\*GF**

### Blackened Salmon & Mediterranean Stuffed Chicken Breast

Cannellini Mash, Roasted Carrots & Green Beans,  
Citrus Cream Sauce

**\$56.00/Person \*\*\*GF**



## *Plated Dinners*

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

\*\*\*GF = Gluten Free;\*\*\*V = Vegetarian;\*\*\*VV = Vegan

### Dessert Selections

Chocolate Temptation Cake with Macarons

Bartlet Pear Tart with Lemon Sabayon

Caramel Apple Cake with Candied Apple Pecan Sauce

Chocolate Peanut Butter Pie

Crème Brulee Cheesecake with Raspberry Coulis

Sea Salt Caramel Cheesecake

Nutella Cheesecake

Southern Pecan Pie with Mascarpone Whipped Cream  
& Bourbon Macerated Berries

Triple Chocolate Mousse Cake with Macarons  
& Raspberry Compote



# Convention Service Menu (for groups of 400+)

Select ONE Salad, ONE Entree and ONE Dessert  
Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea  
\*\*\*GF = Gluten Free;\*\*\*V = Vegetarian;\*\*\*VV = Vegan

## Salad Selections

### Cucumber Lettuce Bundle

Heirloom Cherry Tomatoes, Parmesan Chips,  
Belgium Endive with Buttermilk Dressing  
\*\*\*GF \*\*\*V

### Classic Caesar Salad

Romaine Leaves, Shaved Asiago Cheese  
& Garlic Butter Croutons  
\*\*\*V

### A Simple Green Salad

Tomatoes, Cucumbers, Carrot Ribbons & Balsamic Dressing  
\*\*\*GF \*\*\*V

### Bibb & Berry Salad

Baby Gem Lettuce & Fresh Berries, Gorgonzola, Candied Pecans,  
Shaved Red Onion with a Charred Lemon Vinaigrette  
\*\*\*GF \*\*\*V

## Entrée Selections

### Blackened Salmon

Spanish Rice, Greens Beans, Lemon Beurre Blanc  
Lunch - \$32.00/Person Dinner - \$42.50/Person  
\*\*\*GF

### Pan-Seared Chicken Breast

Fingerling Potato Medley, Carolina Farm Vegetables,  
Dijon Cream Sauce  
Lunch - \$29.00/Person Dinner - \$40.00/Person  
\*\*\*GF

### Italian Grilled Chicken

Grilled Chicken Breast  
with Fire-Roasted Tomato Basil Pesto,  
Gemelli Pasta with Ricotta & Peas and Sautéed Zucchini  
Lunch - \$29.00/Person Dinner - \$40.00/Person

### Korean BBQ Chicken

Grilled Chicken Breast with Gochujang Sauce,  
Scallion Salad,  
Spicy Korean Cucumber Squash & Zucchini  
Sticky White Rice  
Lunch - \$29.00/Person Dinner - \$40.00/Person

### Southern Chicken

Cornflake-crusted Chicken Breast, Green Tomato Chow-Chow  
with Sweet Potato Mash & Braised Collard Greens  
Lunch - \$29.00/Person Dinner - \$40.00/Person

### Grilled Filet Mignon

Yukon Mashed Potatoes, Carolina Farm Vegetables,  
& Sherry Mushroom Sauce  
Lunch - \$42.50/Person Dinner - \$52.00/Person  
\*\*\*GF

### Short Ribs

Six-Hour Braised Short Ribs, Whipped Potatoes,  
Carolina Farm Vegetables & Shallot Gremolata  
Lunch - \$36.00/Person Dinner - \$45.50/Person  
\*\*\*GF

### Vegan Spaghetti & "Beetballs"

Roasted Spaghetti Squash with Rustic Marinara Sauce  
& 100% Vegan Beetballs  
Lunch - \$25.00/Person Dinner - \$32.00/Person  
\*\*\*GF \*\*\*VV

## Dessert Selections

Chocolate Peanut Butter Pie

New York Style Cheesecake  
with Raspberry Coulis

Southern Pecan Pie with Mascarpone Whipped  
Cream & Bourbon Macerated Berries

Sea Salt Caramel Cheesecake

Chocolate Hazelnut Torte \*\*\*GF

Triple Chocolate Mousse Cake with Macarons  
& Raspberry Compote

# Bar Selections

## Beverages

Call Brand	\$7.75
Premium Brand	\$8.75
Grandover Specialty	\$9.00
Premium/Craft Beer	\$5.75
Domestic Beer	\$4.75
Wine	See Wine Menu
Soft Drinks	\$4.20
Bottled Water	\$3.88
Bottled Juice	\$3.88
Champagne Mimosa	\$7.00

## Call Brand

Jim Beam
Dewar's White Label Scotch
Seagrams VO
Smirnoff Vodka
Bacardi Rum
Beefeater Gin
Cuervo Gold

## Premium Brand

Wild Turkey
Chivas Regal
Crown Royal
Absolut Vodka
Myers Rum
Bombay Sapphire
Cuervo 1800

## Grandover Specialty

Maker's Mark Bourbon
Glenlivet
Crown Royal Reserve
Grey Goose Vodka
Appleton Rum Extra
Hendrick's
Patron

## Martini Bar

A separate bar offering a selection of the following Martini's:  
Cosmopolitan, Appletini, Melon Martini and  
Classic Martini  
\$11.00/drink

## Charges

Bartender fee for groups of 35 or less | \$25.00 for the first hour (per bartender) | \$15.00 each additional hour (per bartender)

In accordance with the NC liquor laws, no alcoholic beverages may be brought onto the resort property by patrons or their guests.

Prices are inclusive of service charge and tax.

# Bar Selections

If a selection is not ordered in advance the bar will be stocked with:  
Bud Light, Miller Light and Michelob Ultra, Amstel Light, Heineken, and Sam Adams.

## Beverages

### Domestic Beer

#### CHOOSE 3

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- O'Doul's
- Yuengling Lager

### Premium/Craft Beer

#### CHOOSE 3

- Amstel Light
- Corona
- Corona Light
- Heineken
- Mother Earth Wit
- Foothill's People's Porter
- Mother Earth Sisters of the Moon IPA
- Natty Greene's Amber
- Natty Greene's Sessions IPA
- Sam Adams
- Sierra Nevada Pale Ale
- Stella Artois
- Angry Orchard



# Bar Selections

Hourly prices are inclusive of tax and service charge

## Grandover Beer and Wine Hosted Bar Package

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Villa Pozzi Moscato | Beringer White Zinfandel

### Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light  
Michelob Ultra | Yuengling Lager | O'Doul's

### Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada  
Corona | Corona Light | Natty Greene's

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

**1 hour \$20/Person**  
**2 hour \$30/Person**  
**3 hour \$40/Person**  
**4 hour \$48/Person**  
**5 hour \$56/Person**

## Grandover Call Brands Hosted Bar Package

Jim Beam Bourbon | Dewars Scotch | Seagrams VO  
Smirnoff Vodka | Bacardi Rum | Beefeater Gin  
Cuervo Gold Tequila

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon | Villa Pozzi Moscato  
Beringer White Zinfandel

### Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light  
Michelob Ultra | Yuengling Lager | O'Doul's

### Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada  
Corona | Corona Light | Natty Greene's

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

**1 hour \$26/Person**  
**2 hour \$34/Person**  
**3 hour \$42/Person**  
**4 hour \$49/Person**  
**5 hour \$57/Person**

# Bar Selections

Hourly prices are inclusive of tax and service charge

## Grandover Premium Brands Hosted Bar Package

Wild Turkey Bourbon | Chivas Regal Scotch  
Crown Royal | Absolut Vodka | Myers Rum  
Bombay Sapphire Gin | Cuervo 1800

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon | Villa Pozzi Moscato  
Beringer White Zinfandel

### Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light  
Michelob Ultra | Yuengling Lager | O'Doul's

### Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada  
Corona | Corona Light | Natty Greene's

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

**1 hour \$34/Person**  
**2 hour \$38/Person**  
**3 hour \$45/Person**  
**4 hour \$52/Person**  
**5 hour \$59/Person**

## Grandover Specialty Brands Hosted Bar Package

Maker's Mark Bourbon | Glenlivet Scotch  
Crown Royal Reserve | Grey Goose Vodka  
Appleton Rum Extra | Hendrick's Gin | Patron Tequila

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon | Villa Pozzi Moscato  
Beringer White Zinfandel

### Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light  
Michelob Ultra | Yuengling Lager | O'Doul's

### Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada  
Corona | Corona Light | Natty Greene's

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

**1 hour \$36/Person**  
**2 hour \$42/Person**  
**3 hour \$49/Person**  
**4 hour \$57/Person**  
**5 hour \$65/Person**

# Wines by the Bottle

Prices are inclusive of tax and service charge

Items are sold only by the bottle

## White Wines

### Chardonnay

Cakebread, Napa

**\$83.00**

Louis Jadot Pouilly-Fuissé, France

**\$63.50**

Kendall Jackson, Grand Reserve

**\$55.50**

Jordan, Russian River

**\$54.25**

La Crema, Sonoma Coast

**\$50.50**

Clos Du Bois, North Coast

**\$38.75**

Columbia Crest, Washington

**\$31.75**

### Sauvignon Blanc

Frog's Leap, Napa

**\$46.50**

Chateau Ste. Michelle, Washington State

**\$38.00**

### Pinot Gris/Pinot Grigio

Chateau Ste. Michelle Pinot Gris,

Washington State

**\$32.00**

Cavit Pinot Grigio, Italy

**\$32.00**

### Riesling

Chateau Ste. Michelle, Eroica

**\$54.25**

Prum Blue, Germany

**\$49.00**

### Alternative Whites

Villa Pozzi Moscato, Washington

**\$31.75**

### White Zinfandel

Beringer White Zinfandel, California

**\$31.75**

## Red Wines

### Cabernet Sauvignon

Silver Oak, Alexander Valley

**\$142.00**

Caymus, Napa

**\$142.00**

Stags Leap, Artemis

**\$123.00**

Jordan, Alexander Valley

**\$110.00**

Beringer Founders Estate, California

**\$64.50**

Kendall-Jackson Vintner's Reserve

**\$52.00**

Clos du Bois, North Coast

**\$49.00**

J. Lohr, Seven Oaks Estate, Paso Robles

**\$41.50**

Columbia Crest, Columbia Valley

**\$31.75**

### Merlot

Duckhorn, Napa

**\$103.50**

Stags' Leap Winery, Napa

**\$76.50**

Clos du Bois, North Coast

**\$50.50**

Ravenwood Vintner's Blend, Sonoma

**\$38.50**

Columbia Crest, Columbia Valley

**\$31.75**

### Zinfandel

St. Francis Old Vines, Sonoma

**\$56.00**

Ravenswood Vintner's Blend, Sonoma

**\$38.75**

### Syrah/Shiraz

J Lohr, Paso Robles

**\$49.00**

Yangarra Shiraz, Australia

**\$56.00**

### Syrah/Shiraz

Belle Glos, Santa Maria Valley

**\$90.50**

Steele, Santa Barbara

**\$58.50**

Carmel Road, California

**\$45.50**

# *Wines by the Bottle*

Prices are inclusive of tax and service charge  
Items are sold only by the bottle

## Sparkling Wines

Domaine Ste. Michelle Brut, Washington

**\$41.50**

Domaine Chandon Sweet Star

**\$50.50**

### Champagne

Dom Perignon

**\$252.00**

Veuve Clicquot

**\$104.00**

Moet & Chandon White Star

**\$98.00**

Moet & Chandon Rosé

**\$110.00**



# Miscellaneous Pricing

## Food and Beverage

Charge for food service in an outdoors location

(Buffets only served in an outdoors location)

**\$5.00/Person**

All food and beverage purchases subject to

21% Service Charge & current Sales Tax.

## Golf Related

Beverage Stations set up fee

**\$125.00/Station**

10x10 Tents (call for availability)

**\$125.00**

## Phone Lines – Banquet Space

House Phone

**Complimentary**

Telephone line extension with long distance service

**\$50.00 + Calls**

Direct Dial line with dedicated phone number

**\$50.00 + Calls**

## High Speed Internet Connection

**\$250.00/Day**

\* Contact Convention Service Manager for Wireless

Internet pricing details

## Engineering Services

Banner hanging

**\$25.00 Each**

Electricity for trade show booth - 120V/20A

**\$35.00 Each**

Electricity for Band

**\$375.00**

## Business Center

Copies (Black & White)

**\$0.20 Each**

Copies (Color)

**\$0.50 Each**

Staplers with staples

**\$3.50 Each**

Scissors

**\$3.50 Each**

## Bellstand Services

Valet Parking

**Complimentary**

Room Deliveries

**\$2.00/Room**

## Audio Visual

A/V services provided by ON Site Audio Visual.

See brochure for equipment listing and pricing

## Vendor Tables

A \$35.00 fee will be charged for all 8 foot hotel vendor tables. 6 foot tables and booths may be rented for an additional fee

# *General Information & Policies*

## Menu Selections

Our Banquet Menus are meant to be a guide. We welcome the opportunity to create a Custom Menu to meet the specific needs of your group. In order to ensure the availability of all chosen items, your menu selections should be submitted to your Convention Service Manager approximately four weeks prior to your function date. Food & Beverage menu prices will be confirmed ninety (90) days prior to the date of your function. It is the Resort's policy that no food or beverages may be brought into the Resort from any outside source and food and beverages may not be removed from the facility.

## Split Menus

Prices are based on single entrée selection. Split entrée selections (up to two selections) are subject to additional charges. Place cards must be provided for each guest with an identifying menu code to ensure proper meal service by our staff.

## Guarantees

Final guarantees on banquet functions are required no later than 72 business hours prior to the start time of each function. After this time the guarantee is not subject to reduction but may be increased up to 5%. Any increases in excess of 5% over the guarantee will result in a charge of 1½ times the base price for each additional person served.

Guarantee changes must be made in writing, directly with your Convention Service Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72-hour period, the expected number of guests will become the guarantee.

The Resort will provide seating for five percent (5%) above the guaranteed number of attendees for groups of up to five-hundred (500) persons, and seating for three percent (3%) above the guaranteed number of attendees for groups over five-hundred persons. However, food and beverage will be prepared only for the guaranteed number of attendees.

## Outdoor Functions

Grandover offers several beautiful outdoor locations to accommodate functions of different sizes. A fee of \$5.00 per person applies to all outdoor functions. In the event of a 30% or more inclement weather forecast, the Resort reserves the right to decide three hours in advance of any function as to whether or not it should be moved indoors. All entertainment performing in an outdoors location must conclude no later than 10:00pm.

## Soft Drink Purveyor

Grandover values their partnership with Coca Cola.

## Alcoholic Beverage Policy

The Resort is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control regulations. It is the Resort's policy that alcoholic beverages will not be permitted to be brought into the Resort from outside sources.

## Cards

In accordance with the North Carolina Alcoholic Beverage Control statutes, cards may not be played in any public area or function room, regardless of the type of card game being played.

# *General Information & Policies*

## Meeting & Banquet Space

Banquet and meeting rooms are assigned according to the expected attendance. The Resort retains the right to make reasonable substitutions in meeting and banquet space, and the Patron agrees to accept such substitutions. In the event such a substitution is necessary, the Resort agrees to assist traffic flow with signage and notation on lobby reader board.

## Cleaning Fees

Cleaning fees may be assessed for excessive trash left behind by the group or outside vendor that is hired by the group. The cleaning fee could range from \$250 - \$1000 depending on the amount of cleaning.

## Audio Visual Equipment

Grandover Resort partners with ON Site Audio Visual for all audio visual rentals. ON Site is fully equipped to provide groups with equipment for presentations, lighting or any other special needs.

All other audio visual vendors must be approved by Grandover management prior to being contracted by a Patron to provide services at Grandover.

## No Smoking

Grandover Resort is a Smoke Free facility. If a guest smokes in any of our guest rooms, there will be a \$250 cleaning fee billed to the guest. Cleaning fees ranging from \$500 - \$1000 will apply if smoking occurs in any banquet room.

## Freight & Package Handling

The Resort does not receive large freight shipments on the premises. Such shipments are considered to be large if more than 25 total boxes (approximately 1' x 2') or gross weight of more than 250 lbs. Shipments in excess of the above guidelines may be referred to a local receiver of the Resort's choice at the Patron's expense. If the Patron requires information regarding a local receiver and storage facility, your Convention Services Manager can provide one for you.

## Patron's Materials

All proposed banners, signs, displays and/or decorations will be put in place only at the discretion of the Resort, and the task of hanging these will be handled solely by the Resort's staff. Such items will not be placed in public areas of the hotel grounds and will only be allowed in designated meeting room areas. All banners and signs should be professionally produced. Your Convention Service Manager will provide further information regarding sign, banner and display placement and acceptable methods of securing these to surfaces inside the Resort. Any use of nails, tacks, or tape on wall surfaces, wood products, glass or brass by the Patron or the Patron's guests or invitees is strictly prohibited. Any personal property of the Patron, or Patron's guests or invitees, brought on the Resort premises and left therein, either prior to or following the event, will be at the sole risk of the Patron. The Resort will not be liable for any loss or damage to this property for any reason. The Patron acknowledges that the Resort and its ownership do not maintain insurance covering Patron's property and that it is the sole responsibility of the Patron to obtain business interruption and property damage insurance covering such losses by the Patron.

## Damage Evaluation

Before the start of and at the conclusion of any audio visual or other set-up of an extensive nature by the Patron's own or contracted employees, the Patron should complete a Damage Evaluation with the Resort's Convention Set-up Manager. In the absence of such evaluation, the Resort assumes that all such areas are in perfect condition, and any damage found at the conclusion of occupancy will be the Patron's responsibility. Any damage to walls, floors, ceilings, lighting or equipment will be charged at replacement rate to the Patron's Master Account. Any excessive waste removal fees incurred by the Resort will be added to the Patron's Master Account at current rates.