

CHETOLA RESORT
AT BLOWING ROCK

WEDDING GUIDE



WELCOME TO YOUR CHETOLA WEDDING



Each wedding at Chetola Resort and Spa is as unique as the couple it celebrates. Tucked into a serene woodland setting in the heart of Blowing Rock, Chetola Resort caters to couples who are drawn to the resort's sophisticated ambience, artistic spirit, and the natural beauty of its surroundings.

The property's expansive and beautifully landscaped lawn is a natural choice for an elegant outdoor wedding, allowing couples to exchange vows against a spectacular and serene backdrop. Our wide array of event spaces can accommodate parties of any size and style. Whether you're planning an intimate gathering or an elaborate wedding, our wooded grounds, lakeside tent and elegant lawn are yours to fill with guests and loved ones for any social event.

With individual attention and a picturesque setting, our dedicated and experienced staff works closely with you to help bring your dream wedding to life. From beginning to end, Chetola Resort and Spa handles every aspect of your big day so that you can relax and enjoy every moment.

Welcome to your Chetola wedding, we are thrilled to begin working with you!

A handwritten signature in black ink, appearing to read 'Lori Overstreet'. The signature is fluid and cursive, written over a background of faint, light-colored floral and leaf patterns.

Lori Overstreet
Sales and Catering Manager
lori@chetola.com

SPECIAL EVENT VENUES



-WILLOW TREE-

This romantic and scenic setting overlooking Chetola Lake accommodates up to 250 guests. The willow tree is in full bloom from May through mid-October. An event tent is located on the peninsula May through October and cannot be removed.

-LAKESIDE TENT-

The perfect place to begin happily ever after, this venue offers a picturesque backdrop of Chetola Lake and the scenic Chetola grounds. Accommodating up to 250 guests, this space includes a floor ideal for dancing and mingling. To enhance the event, the event sponsor will need to provide a portable restroom option for a guest count of more than 50. Available May through October.



-LAKESIDE GAZEBO-

Ideal for both intimate and large gatherings, this charming site accommodates up to 200 guests outside or 25 guests inside the gazebo. An event tent is located on the peninsula May through October and cannot be removed.



-ARBOR BY THE LAKE-

Ideal for small family gatherings and group celebrations, this open-air waterfront location accommodates up to 40 guests and is best suited for events between May and October.



SPECIAL EVENT VENUES



-EVERGREEN ROOM-

Accented with rich Appalachian earth tones, this inviting venue features a stunning floor-to-ceiling stone fireplace and accommodates up to 100 guests. Being our most flexible event space, this room can be customized for banquets, cocktail receptions or ceremonies.

-EMBERS ROOM-

Hold your event for up to 40 guests in our beautifully appointed room. This room features warm tones and rich wood accents, a decorative stone fireplace and a private outdoor patio overlooking Chetola Lake.



VENUE PRICING

-CEREMONY-

One-hour venue rental, guest seating up to 120, ceremonial tables, fruit infused water station

- Options starting at \$500

*Additional seating available at additional cost

-RECEPTION-

Four-hour venue rental, guest seating up to 120, banquet tables, white linens, coffee, iced tea station, complimentary tasting for four, plated & buffet dinner options, additional seating available at additional cost.

-REHEARSAL DINNER-

Three-hour venue rental, chairs, tables, white linens, coffee, iced tea station, choice of plated & buffet dinner based off location

- Options starting at \$500

FACILITY FEES

FACILITY	SEATING CAPACITY	SUNDAY-FRIDAY PRICING	SATURDAY PRICING
Lakeside Tent	250	\$1,500	\$3,000
Willow Tree	250	\$500	\$600
Peninsula Point	200	\$500	\$600
Evergreen Ballroom	100	\$750	\$1,000
Evergreen A	60	\$400	\$600
Evergreen B	40	\$400	\$600
Embers Room & Patio	40	\$600	\$600
Lakeside Arbor	40	\$400	\$500
Gazebo	25 inside / 200 outside	\$500	\$600
Equestrian Room	25	\$250	\$250
Appalachian/Blue Ridge Room	80	\$400	\$250
Outdoor Fire Pit	-	\$200 + pp s'mores	\$200 + pp s'mores

*Event facilities may be held to a food & beverage minimum

-ACTIVITIES-

FOR THE GIRLS.....Bridesmaids' luncheon, mimosas & manis at the spa, clay shooting, private yoga session

FOR THE GUYS.....Brewery tour & burgers, fly fishing, zip lining, clay shooting

FOR THE GUESTS.....Lakeside bonfires & s'mores, hiking, farewell breakfast or brunch

-ADD-ONS-

Twig arbor, additional seating, silver or gold chargers, PA system, projector & screen, microphone & stand, portable luxury restroom trailer, golf carts, transportation, heaters, Chetola lanterns, dance floor, gift bag delivery, desk service "check-in" gift bags, additional setup hours, farm tables, wine barrels

*Ask us about special accommodation discounts

BUFFET DINNER

Served with fresh baked rolls, whipped butter and pre-set waters. Includes non-alcoholic beverage station.
No substitutions. Minimum 30 people.

-TIER ONE-

\$57 per person
(1) Hors d'oeuvre
(1) Soup or Salad
(2) Sides
(1) Entree
(1) Dessert*

-TIER TWO-

\$67 per person
(2) Hors d'oeuvre
(2) Soup or Salad
(2) Sides
(2) Entree
(1) Dessert*

-TIER THREE-

\$77 per person
(3) Hors d'oeuvre
(2) Soup or Salad
(2) Sides
(3) Entree
(2) Dessert*

-YOUTH-

(ages 12 and younger)
\$20 per person
Choose Two: chicken tenders, grilled chicken breast,
cheeseburger sliders, mac and cheese. Served with
fruit and one side (same as adult choice)
*Buffet option available

*Custom buffets are available upon request and are priced accordingly.
*Special plates available for dietary restrictions are available upon request.

PLATED DINNER

Served with chef's choice starch and vegetable paired with passed or plated hors d'oeuvre, salad, entree, and dessert choices.
Includes fresh baked rolls and whipped butter, pre-set waters, non-alcoholic beverage stations.
Maximum 60 people. Not available for outdoor events. Course timeline and escort cards required.

Choose From:

First Course: (1) Hors d'oeuvre or Soup

Second Course: (1) Salad

Third Course: (1) Entree

Fourth course: (1) Dessert

HORS D'OEUVRES

DISPLAYED OR PASSED

-TIER ONE-

\$4

Biscuits with country ham and local sharp cheddar pimento cheese
Domestic and imported cheeses, freshly sliced fruit, assorted crackers
Crisp vegetable crudites with house made dipping sauces
House made hummus and local sharp pimento cheese with pita points
Savory mini quiches | Tomato, mozzarella and basil kabobs
Tomato, olive, basil, and feta bruschetta | Prosciutto, tomato and arugula bruschetta

-TIER TWO-

\$6

Duck spring rolls with sweet Thai plum sauce
Herbed goat cheese stuffed button mushrooms
Shrimp cocktail with lemon-dill aioli and classic cocktail sauce

-TIER THREE-

\$7

Jumbo lump crab and corn fritters
Miniature beef wellingtons with burgundy mushroom sauce
Miniature chicken cordon bleu with Mornay sauce

BUFFET AND PLATED SOUPS AND SALADS

-SOUPS-

Tomato and Smoked Gouda

Sausage and Lentil

Broccoli & Cheddar

Seafood Chowder

Smoky Corn Chowder

-SALADS-

Baby spinach and arugula, strawberries, feta, walnuts,
balsamic vinaigrette

Mixed field greens, grilled seasonal vegetables, house dressings

Romaine hearts, parmesan, tomato, Caesar dressing,
seasoned croutons

Fresh tomato, fresh mozzarella, basil,
balsamic vinaigrette

Chetola House Salad

BUFFET AND PLATED ENTREES

One selection is required for all guests. Served with chef's choice of starch and vegetable.

Pricing below reflects plated meals only.

(*Available only as a plated entree)

Grilled mountain trout with lemon caper beurre blanc

45

Seared salmon filet topped with roasted red pepper beurre blanc

50

Traditional chicken francese

36

Goat cheese, Benton's bacon and sundried tomato stuffed chicken
with whole grain mustard cream sauce

40

Maple glazed pork loin

38

Bistro steak with caramelized shallots and rosemary demi-glace

55

Grilled seasonal vegetable penne pasta primavera with roasted garlic tomato sauce

30

Smoked beef brisket topped with caramelized onions, charred tomatoes, bleu cheese
and smoky-sweet barbeque sauce

50

*Filet mignon Oscar with lump crab meat bearnaise sauce served with grilled asparagus

70

*Roasted pork tenderloin topped with apple chutney and honey drizzle

50

Grilled portobello mushroom with herb goat cheese and balsamic glaze

32

Stuffed zucchini with herbed rice garlic shallots and parmesan oregano

28

DINNER BUFFET SIDES

(choice of two) Each additional choice is \$5 per person

Garlic and chive mashed
Yukon gold potatoes

Spinach and almond rice

Mesquite-roasted redskin potatoes

Roasted teriyaki-glazed brussel sprouts

Sauteed broccolini

Green beans sauteed in white wine and garlic

Grilled or sauteed squash, zucchini, red onion,
and bell pepper

Smoked gouda polenta



-HOUSEMADE DESSERTS-

Elevate your experience by scheduling a private tasting with our pastry chef

Buffet Options:

Assorted cobbler or crisp

Bailey's cheesecake*

Dark chocolate coconut tart*

Banana pudding

Pecan pie*

New York cheesecake*

*Indicates plated availability

-BEVERAGES- (NON-ALCOHOLIC)

Choose three. Each additional beverage \$3 per person

Dark roast coffee

Assorted hot teas

Soft drinks

Lemonade

Milk

Sweetened tea

Unsweetened tea

Assorted fruit juices

Still or sparkling bottled water

ATTENDED SPECIALTY STATIONS

Can be added to plated and buffet menus. Minimum of 30 people.

-SLIDER STATION-

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

Pulled pork and house made bbq sauce

Braised beef and Appalachian steak sauce

50/50 burger of ground beef and pork

Salmon cakes with roasted red pepper aioli

Grilled buffalo ranch chicken

-PASTA STATION-

\$15 per person/\$24 without buffet

Warm penne and linguine pastas

Roasted garlic marinara, creamy pesto, tomato vodka, and alfredo sauces

Grilled seasonal vegetables and assorted toppings

Choice of two proteins: grilled chicken, Italian sausage, house made meatballs, or shrimp

-MAC & CHEESE STATION-

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

Bleu cheese and bacon

Pork belly and smoked gouda

Creamy with assorted toppings

-SALAD STATION-

\$9 per person/\$16 without buffet

Custom salad bar station complete with your choice of toppings

-CARVING STATION-

\$15 per person

Prime rib with au jus and horseradish sauce

\$15 per person

Herbed roasted turkey breast with cranberry chutney

-MIMOSA STATION-

\$14 per person

Bubbly, orange juice, pineapple juice, grapefruit juice, cranberry juice

-HOT CHOCOLATE STATION-

\$5 per person

Hot chocolate, whipped cream, chocolate chips, marshmallows, powdered cinnamon, chocolate and caramel syrups,

peppermint and cinnamon sticks,

chocolate straws and sprinkles

-TEA AND LEMONADE STATION-

\$5 per person

Iced peach tea, strawberry lemonade, mint sprigs, sliced fruit, fresh berries

DRESSING ROOM BITES

-THAT'S A WRAP-

\$14 per person (choose two)

Wraps are sliced into thirds and served with fresh fruit and chips

Turkey and avocado wrap

Grilled chicken wrap

Roasted vegetable and hummus wrap

-VEGGIE DELIGHT-

\$14 per person

Colorful slices of carrots, celery, and peppers alongside skewered grape tomatoes and cucumbers packed into a clear cup (or shot glass) atop a dollop of ranch dressing or plain hummus

-YOGURT PARFAIT BAR-

\$14 per person

Greek yogurt: vanilla and plain

Fresh fruit: strawberries, blueberries, bananas, raspberries, blackberries, kiwi

Dried fruit: mango, pineapple, blueberries, cranberries

Nuts: almonds, pecans, walnuts

Granola: Regular, honey, peanut butter

Chopped candy bars, dark chocolate chips, white chocolate chips, honey

-SAY CHEESE-

\$14 per person

Domestic and imported cheeses, freshly sliced fruit, assorted crackers



BON VOYAGE BRUNCH BUFFET

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

(choose one)

-EGGS BENEDICT-

English muffin with country ham, poached egg and hollandaise sauce

-MEXICAN BREAKFAST BURRITO-

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

-NUTELLA WAFFLE-

Belgian waffle with fresh strawberries, bananas and Nutella spread

-TOFU SCRAMBLE-

Eggs, spinach, tofu, red bell pepper and fresh herbs

-SALADS-

(choose one)

Romaine hearts, parmesan, tomato, seasoned croutons and Caesar dressing

Baby spinach and arugula, strawberries, feta cheese, walnuts and balsamic vinaigrette

-ASSORTED SIDES-

(choose three)

Sausage, bacon, grits, roasted potatoes, seasonal fresh fruit

-MIMOSA & BLOODY MARY BAR-

(additional charge)

Bubbly, orange juice, pineapple juice, grapefruit juice, cranberry juice, house made bloody mary mix, vodka, various skewers, spices and capers

TRADITIONAL TEA

-CLASSIC TEA-

\$22 per person

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

-TEA ROYALE-

\$27 per person

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

OPEN BAR PACKAGES

The package price is for two hours. Additional service is available at \$8 an hour per person (four-hour maximum)
Choose six beers (2 domestic, 2 premium, 2 craft) and five wine varietals.

-WELL-

\$25

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

-PREMIUM-

\$35

Tito's vodka
Captain Morgan's rum
Jose Cuervo tequila
Tanqueray gin
Seagram's VO whiskey
Jack Daniel's whiskey
Dewar's scotch

-TOP SHELF-

\$45

Ketel One vodka
Captain Morgan's rum
1800 tequila
Bombay Sapphire gin
Crown Royal whiskey
Maker's Mark bourbon
Chivas Regal scotch

-DOMESTIC-

(choose two)

Budweiser
Bud Light
Michelob Ultra
Yuengling
O'doul's Amber

-PREMIUM-

(choose two)

Blue Moon
Guinness
Corona
Heineken
Sam Adams Boston Lager

-CRAFT-

(choose two)

Appalachian Mountain Brewery:
Long Leaf IPA
Mystic Dragon Cider
Boone Creek Blonde

-BEER & WINE PACKAGE-

\$20

Custom choice of available beer and wine



WINE VARIETALS

(choose five)

-RED-

North Carolina

Jones Von Drehle, Yadkin Valley - Merlot

California

Kunde, Sonoma Valley - Cabernet Sauvignon

Noah River, Napa Valley - Pinot Noir

Argentina

Bariccas, Mendoza - Malbec

-WHITE-

North Carolina

Jones Von Drehle, Yadkin Valley - Chardonnay

France

Novellum, Languedoc Roussillon

California

Pacificana, North Coast - Chardonnay

Italy

Ca'donini Pinot Grigio

New Zealand

Hunky Dory, Sauvignon Blanc

Germany

St. Christophe Kiabinett, Reisling

Tribaut Champagne

If our house and premium brands do not offer varietals of your choice others are available upon request

-SIGNATURE COCKTAILS-

Available upon request and priced accordingly

-POLICIES-

Outside food and beverage not permitted; a \$200 dollar fee will apply.

Shooters, shots and bombs are prohibited.

Additional fees apply for special bar enhancements.

Specific brands of champagne available at market price.

\$150 set-up and break-down fee per bar including one bartender.

An additional bartender is \$50 per hour.

Each reception location has a food and beverage minimum.

A "Day of" coordinator is required for weddings of 50 or more.

Outdoor reception requires portable restroom for weddings of 50 or more.

Any changes made to setup, menu, or beverage options within two weeks of the event will be subject to a \$300 reset fee.

