



GATLINBURG, TN
GREAT SMOKY MOUNTAINS

Wedding Menus

MARGARITAVILLE[®]

Resort

GATLINBURG, TN

Margaritaville Resort Gatlinburg believes that your wedding day is meant to be spent with family, friends, and most importantly, your spouse. Our professional team will assist you with the planning process and will be on hand for your special day so that you can enjoy yourselves and have a great time.

Below is information based on questions that we receive often. We are glad to set up an appointment for you to come take a tour of the resort, or we can set up an initial phone call to discuss your vision and answer any immediate questions that you might have. We look forward to helping you plan your special day!

The Margaritaville Resort Staff

Custom Menus – We are including some of our popular wedding menu offerings and packages for your consideration and to give you some ideas. We would be more than happy to build a custom menu for you.

Food and Beverage Minimums – Food and beverage minimums and additional fees may apply to your reception or dinner. Minimums are based on the date and time of your event, and the event space that will be used.

Wedding Reception and Dinners Include – Tables, white folding chairs or banquet chairs, white or ivory linen, tableware, cake cutting service, on-site coordinator, back up ballroom space for outdoor events.

Ceremony Fee - A ceremony fee of \$700 (with a planned reception) includes: White folding chairs or banquet chairs, water station, on-site coordinator for the day of the wedding, back-up event space for outdoor function, one-hour rehearsal. Food and beverage minimums and other service fees may apply.

Recommended Vendors – Need flowers, decor, wedding cake or entertainment? We are happy to help you with our list of recommended vendors.

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RECEPTION DISPLAYS

Hummus Display \$9

Regular & Roasted Red Pepper Hummus, Grilled Pita Wedges, Celery and Carrot Sticks

Charcuterie Display \$14

Prosciutto, Handcrafted Salami, Sopressata, Tomato and Mozzarella, Olives, and Marinated Roasted Vegetables, Assorted Breads and Crackers

Fruit and Cheese Display \$10

Cheddar, Swiss, Smoked Provolone, Fresh Seasonal Fruit, Crackers and Crostini

Crudité of Fresh Vegetables \$8

Red Pepper Aioli and Herbed Ranch

HORS D'OEUVRES

Served passed or displayed. Minimum order of 50 pieces per item, priced per piece.

Tropical Tomato Bruschetta \$3

Sundried Tomato Tapenade on Crostini with Shaved Parmesan \$3

Wild Mushroom Crostini Goat Cheese, Herb Spread \$3

Thai Chicken Spring Roll \$3

Assorted Mini Quiche \$3

Spinach and Feta Cheese in Phyllo \$3

Pork Pot Stickers with Asian Dipping Sauce \$3

Chicken Satays with Soy Ginger Glaze \$3

Chicken Wings Fried Crisp and Tossed with your choice of Buffalo, Jerk, Teriyaki \$3

Bacon Wrapped Scallops \$3

Cauliflower Bites Fried Crisp and Tossed with your choice of one: Buffalo, Buffalo Sriracha, or

Garlic Parmesan \$3

Beef Empanada with Spicy Tomato Marmalade \$3

Traditional Miniature Cuban Sandwiches \$3

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STATIONS*

Build your own Reception Style Dinner or enhance your Pre-Dinner Cocktail Hour. Based on 1.5 hours, \$100 fee per Chef Attendant required.

Gourmet Salad Station \$15

Organic Mixed Baby Greens, Hearts of Romaine, Baby Arugula, Grape Tomatoes, Cucumbers, Beets, French Beans, Watermelon Radishes, Shredded Carrots, Toasted Pumpkin Seeds, Candied Walnuts, Marinated Olives, Sliced Strawberries, Pickled Red Onions, Croutons, Chickpeas, Hard Boiled Chopped Egg, Crispy Smoked Bacon Bits, Feta Cheese, Parmesan Cheese, Bleu Cheese Crumbles, Balsamic Vinaigrette, Caesar & Ranch Dressings and Oil & Vinegar

Mini Cheeseburger in Paradise Station \$16

Deconstructed Presentation (based on four per person - 2 Beef, 2 Chicken)

Grilled Beef Sliders with American Cheese, Shaved Lettuce, Sliced Tomato, Paradise Island Sauce on Brioche Rolls

Grilled Chicken Sliders with Chipotle Mayo, Green Tomato Jam and Traditional Condiments

Pasta Station \$17

Choose Two:

Cheese Tortellini with Peas, Tomato, Parmesan, Alfredo Sauce

Penne Pasta with Chicken, Mushrooms, Spinach, Asiago Cheese, Tomato Basil Sauce, Wild Mushroom Risotto, Asparagus Tips, Parmesan

Fresh Gnocchi, Prosciutto, Spinach, Sun-Dried Tomato, Pesto Garlic Cream Sauce, and Shaved Parmesan

CARVED TO ORDER STATIONS*

Clove Studded Ham \$17

Hawaiian Pineapple Chutney, Spice Mustard, Pretzel Rolls

Minimum 30 guests

Roasted Breast of Turkey \$15

Cranberry Relish, Herb Aioli, French Rolls

Minimum 30 guests

Spiced Rubbed Prime Rib of Beef \$19

Au Jus, Horseradish Cream, Brioche Rolls

Minimum 25 Guest

*Chef's Fee

Attended Action Stations \$100 Chef's fee per station

Minimum 30 guests

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DINNER TABLES

Dinner Tables have a minimum order of twenty-five (25) guests (priced per person)

Build Your Own Dinner Table \$35

Served buffet style with our Signature Breads and Market Fresh Whole Fruits

Starter Choose Two:

Caesar Salad Garden Salad
Waldorf Salad Market Fresh Soup of the Day

Entrées Choose Two:

Taco Bar - Choice of Beef, Chicken or Pork, Shredded Lettuce, Shredded Monterey Jack Cheese, Diced Tomatoes, Onions, Chopped Cilantro, Lime Sour Cream, Roasted Tomato Salsa, Salsa Verde, Fresh Corn Tortillas and Taco Shells

Pan-seared Salmon with a Jack Daniel's glaze

Jambalaya with Shrimp and Andouille Sausage simmered in a Spicy Broth served with Rice

Southern Fried Chicken

Herb Crusted Chicken Breast stuffed with Havarti Cheese

Sides Choose Two:

Cheddar Cheese Mash Medley of Broccoli & Cauliflower
Sautéed Spinach Island Creamy Potato Salad
Fried Green Tomatoes Pickled Slaw
Sautéed Mushrooms

Beverage Station with Freshly Brewed Coffee, Decaf Coffee, Freshly Brewed Unsweetened and Sweetened Iced Tea, Lemonade

Add additional selections:

Salads, Sides and Desserts \$4 each, per person, Entrées \$6 each, per person

Southern Table \$29

Served buffet style with our Signature Breads

Garden Salad

Southern Fried Chicken

Smoked Pork Shoulder with Sweet Jack Daniel's BBQ Sauce

Island Creamy Potato Salad, Pickled Slaw and Baked Beans

Beverage Station to include Freshly Brewed Coffee, Decaf Coffee, Freshly Brewed Iced Tea, Unsweetened and Sweetened, Lemonade

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PLATED DINNERS

Served plated. Vegetarian Entree Available. Guests' selection required 72 hours prior to dinner with Place card designating guests' choice required.

Served with signature bread basket, freshly brewed iced tea and coffee.

Paradise Menu \$35

Salad -

Caesar or Garden Salad

Entrées *Guest choice of 2 entrées (pre-selected) -*

Tequila Flank Steak

Marinated with Citrus Lime with a hint of Garlic, served with Chef's selection of Fresh Vegetable and House Potato

Chicken Cordon Bleu

Breaded Chicken Breast stuffed with Country Ham and Cheeses, served with Chef's selection of Fresh Vegetable and House Potato

Island Escape Menu \$42

Starter -

Fruit and Cheese Display for Cocktail Hour (*served buffet style*)

Salad -

Caesar or Garden Salad

Entrées *Guest choice of 3 entrées (pre-selected) -*

Tequila Flank Steak

Marinated with Citrus Lime with a hint of Garlic, served with Chef's selection of Fresh Vegetable and House Potato

Herb Crusted Chicken Breast

Stuffed with Havarti Cheese and served with Chef's selection of Fresh Vegetable and House Potato

Pan-Seared Salmon

With a Jack Daniel's Glaze, and served with Chef's selection of Fresh Vegetable and House Potato

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BEVERAGE SERVICE*

Hosted and Ticketed Bar Pricing

Deluxe Brand Cocktails \$8
Premium Brand Cocktails \$10
Wine \$8
Domestic Beer \$6
Premium Beer \$7
Assorted Sodas \$3
Bottled Water \$3

Cash Bar

Deluxe Brand Cocktails \$9
Premium Brand Cocktails \$11
Wine \$9
Domestic Beer \$7
Premium Beer \$8
Assorted Sodas \$3
Bottled Water \$3

Open Bar Packages

Deluxe Brands (\$20 first hour, \$12 each additional hour, per person)
Premium Brands (\$23 first hour, \$14 each additional hour, per person)
Margaritas, Beer And Wine (\$18 first hour, \$10 each additional hour, per person)
Beer And Wine (\$14 first hour, \$10 each additional hour)

Deluxe Brand Bar

Beefeater[®] London Dry Gin
Captain Morgan Parrot Bay[®] Rum
Dewar's[®] Blended Scotch Whisky
Margaritaville[®] Gold Tequila
Absolut[®] Vodka
Jack Daniel's[®] Tennessee Whiskey
Fireball[®] Cinnamon Whisky
Disaronno[®] Amaretto
Baileys[®] Irish Cream Liqueur
Drambuie[®]

Premium Brand Bar

Bombay Sapphire[®] Gin
Captain Morgan[®] Spiced Rum
Malibu[®] Coconut Rum
Chivas Regal[®] Scotch
1800[®] Silver Tequila
Grey Goose[®] Vodka
Maker's Mark[®] Bourbon Whisky
Amaretto Di Sara
Drambuie
Kahlúa[®] Coffee Liqueur

**A Margaritaville Resort Bartender is required for all events serving alcoholic beverages Bartender Fee \$100 up to 3 hours, \$25 each additional hour. One bartender per 75 guests. Prices Subject to Change Without Notice. All Food & Beverage, Function Room Rental, Audiovisual and Miscellaneous charges are subject to 21% service charge and applicable sales tax.*

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WINE BY THE BOTTLE

White

Chateau Ste. Michelle, Riesling, Washington State \$28

Beringer, White Zinfandel, California \$21

Kendall Jackson, Chardonnay, California \$35

Ecco Domani, Pinot Grigio, Italy \$26

Red

Deloach, Pinot Noir, California \$28

Louis M. Martini, Napa Valley, California, Cabernet Sauvignon \$33

Bogle, OV Zinfandel, California \$32

Rosemount, Shiraz, Australia \$26

Sparkling

Freixenet, Blanc De Blanc, Spain \$30

Pierre-Jouet Champagne, France \$90

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