



GATLINBURG, TN  
GREAT SMOKY MOUNTAINS

## *Banquet and Event Menus*

MARGARITAVILLE®  
*Resort*  
GATLINBURG, TN

**BREAKFAST PLATES** *(Priced Per Person)*

*Tennessean* \$18

Orange Juice, Apple Juice, Cranberry Juice  
Scrambled Eggs, Applewood Smoked Bacon, Smoked Sausage and Hash Browns  
Whole Fruit & Assorted Breakfast Breads Served Family Style  
Freshly Brewed Coffee, Decaf Coffee and Assorted Specialty Teas and Milk

*Egg Frittata* \$16

Orange Juice, Apple Juice, Cranberry Juice  
Egg Frittata with Spinach, Onions, Havarti Cheese, Mushrooms  
Breakfast Potatoes  
Freshly Brewed Coffee, Decaf Coffee and Assorted Specialty Teas and Milk

*Belgian Waffle* \$15

Orange Juice, Apple Juice, Cranberry Juice  
A Belgian Waffle accompanied with Fresh Berries, Country Maple Syrup  
Applewood Smoked Bacon and Sausage  
Freshly Brewed Coffee, Decaf Coffee and Assorted Specialty Teas and Milk

*French Toast Kabobs* \$17

Orange Juice, Apple Juice, Cranberry Juice  
Cornflake Crusted Brioche French Toast with Powdered Sugar, Fresh Berries, and  
Country Maple Syrup  
Applewood Smoked Bacon and Sausage  
Freshly Brewed Coffee, Decaf Coffee, Assorted Specialty Teas, and Milk

*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.*

# MARGARITAVILLE<sup>®</sup>

## Resort

GATLINBURG, TN

### BREAKFAST TABLES

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

#### *Continental Drifter* \$15

Orange Juice, Apple and Cranberry Juice  
Assorted Pastries, Croissants, and Mini Muffins  
Butter, Marmalade, Jellies and Preserves  
Granola and Selection of Low Fat and Greek Yogurts  
Market Fresh Fruit Display  
Freshly Brewed Coffee, Decaf Coffee, Assorted Specialty Teas

#### **Enhance Your Continental Breakfast**

Breakfast Sandwich \$4.75 (per sandwich)  
English Muffin, Scrambled Eggs, Ham and Cheese

#### *Build Your Own Breakfast Table* \$25

Orange Juice, Apple Juice, Cranberry Juice  
Assorted Breakfast Breads & Market Fresh Whole Fruit

#### **Entrée** Choose Two:

Smoky Mountain Scrambled Eggs  
Ham & Cheese Omelets  
Quiche with Mushrooms, Spinach, Swiss and Jalapeño Cheese  
Biscuits & Sausage Gravy  
Vegetable Frittata with Spinach, Onions, Havarti Cheese and Mushrooms  
Breakfast Quesadilla Tortilla, Egg, Country Ham and Cheddar and Monterey Jack Cheese

#### **Sides** Choose Three:

Applewood Smoked Bacon	Cheese Grits	Assorted Granola Parfaits
Country Ham	Breakfast Potato	Assorted Cereal Selection
Sausage Links	Steel Cut Oatmeal	

Freshly Brewed Coffee, Decaf Coffee, Assorted Specialty Teas and Milk

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### **BREAKFAST TABLE ENHANCEMENTS\***

*Breakfast Table Stations have a minimum order of twenty-five (25) guests (priced per person) and require a Chef Attendant*

#### **Enhance Your Breakfast Table**

#### *Waffle, Pancake or French Toast Station \$12*

*Choose One:*

Belgian Waffles, Buttermilk Pancakes, or Cornflake Crusted Brioche' French Toast  
Served with Fresh Berry Compote, Chocolate Chips, Caramelized Bananas, Whipped Cream and Country Maple Syrup

*Choose Two \$18*

#### *Ranchero Station \$14*

Huevos Rancheros Made to Order, on Crispy Mini Tortillas, Refried Beans, Chorizo, Monterey Cheese, Roasted Tomato Salsa, Lime Crema, Queso Fresco, and Fresh Avocado

#### **\*Chef's Fee**

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

Minimum 25 guests

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### **BREAKS** *(Priced Per Person)*

#### **A.M. Breaks**

#### *The Morning Break \$14*

Orange Juice, Apple and Cranberry Juice

Variety of Breakfast Breads, Assorted Breakfast Bars, Market Fresh Whole Fruit

Selection Freshly Brewed Coffee, Decaf Coffee and Assorted Specialty Teas

#### *Just Bagels \$17*

Assorted Bagels with a Variety of Cream Cheese including Plain, Chive & Strawberry, Jelly, Marmalade Butter and Honey

Freshly Brewed Coffee, Decaf Coffee and Assorted Specialty Teas

#### *Morning Stretch \$11*

Assorted Granola Bars, Assortment of Low-Fat and Greek Yogurts

Seasonal Diced Fruit Skewers with Yogurt Dipping Sauce

Freshly Brewed Coffee, Decaf Coffee and Assorted Specialty Tea

#### **P.M. Breaks**

#### *Chips-n-Dip \$12*

Tri-color Tortilla Chips, Guacamole, Pico de Gallo, Roasted Tomato Salsa, Queso Fresco and Pinto Refried Beans

Freshly Brewed Iced Tea and Lemonade

#### *Healthy Hummus Break \$13*

Regular & Roasted Red Pepper Hummus

Grilled Pita Wedges

Celery Stalks and Carrot Sticks

Freshly Brewed Iced Tea and Lemonade

#### *Build Your Own Trail Mix \$12*

Deconstructed Presentation of Two Popcorns, Granolas, Chocolate Bite Assortment, Nuts,

Dried Fruits, Salted Pretzel, Pretzel dipped with White Chocolate and Milk Chocolate

Freshly Brewed Iced Tea and Lemonade

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### **BREAKS** *(Priced Per Person)*

#### **P.M. Breaks** *cont'd*

#### *Garden Fresh Crudité* \$10

Fresh Cut Vegetables, served with Assorted Dips  
Freshly Brewed Iced Tea and Lemonade

#### *Brownies & Blondies* \$9

Double Fudge Brownies and Butterscotch Blondies  
Freshly Brewed Coffee, Decaf Coffee and Assorted Specialty Tea

#### *Freshly Baked Cookies* \$8

An assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut, and Vanilla Sugar  
Freshly Brewed Iced Tea and Lemonade

### *Beverages*

Freshly Brewed Coffee and Assorted Specialty Teas - per gallon \$44

Freshly Brewed Decaf and Assorted Specialty Teas - per gallon \$44

Freshly Brewed Iced Tea (Sweet or Unsweetened) - per gallon \$28

Fresh Homemade Lemonade - per gallon \$28

Orange Juice - per quart \$24

Apple Juice - per quart \$24

Cranberry Juice - per quart \$24

**Assorted Sodas - 20 oz Bottle \$3**

Coca-Cola<sup>®</sup>, Coca-Cola Zero<sup>®</sup>, Diet Coke<sup>®</sup>, Coca-Cola<sup>®</sup> Cherry, Sprite<sup>®</sup>, Dr. Pepper<sup>®</sup>,  
Diet Dr. Pepper<sup>®</sup>, and Mello Yello<sup>®</sup>

**Fitness Drinks - 20 oz Bottles \$3.50**

VitaminWater<sup>®</sup> XXX, VitaminWater<sup>®</sup> Essential and Powerade<sup>®</sup>

**Energy Drinks - 16/15 oz Cans \$4**

Monster Energy<sup>®</sup>, Monster Ultra Zero<sup>®</sup>, Java Monster Mean<sup>®</sup>, and Java Monster Loca Moca<sup>®</sup>

**Bottled Dasani<sup>®</sup> Water - 20 oz Bottles \$2.50**

**Bottled Juices - 12 oz Bottles \$4**

Minute Maid<sup>®</sup> Orange, Apple, and Cranberry Apple Raspberry

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### LUNCH PLATES

*Our Lunch Plates are served with our Signature Bread Basket, your choice of Caesar or Garden Salad, Chef's Selection of Dessert, and Freshly Brewed Iced Tea and Coffee.*

#### *Tequila Flank Steak* \$24

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

#### *Chicken Cordon Bleu* \$21

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

#### *Jambalaya* \$19

A Margaritaville favorite with Shrimp and Andouille Sausage simmered in a spicy broth, served with rice and Chef's selection of Fresh Vegetable

#### *Slow Smoked Pork* \$20

With Jack Daniel's Barbeque with Citrus Slaw and Chef's selection of House Potato

### BOX LUNCH

#### *Deli Box* \$21

*Served with Potato Chips, Freshly Baked Cookie, and Soda or Water selection with choice of Sandwich on White, Wheat, or Multi-Grain Bread:*

Herb Roasted Turkey and Swiss cheese

Thinly Sliced Roast Beef and Provolone Cheese

Black Forest Ham and Cheddar Cheese

### LUNCH TABLES

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

#### *Deli Table* \$24

Market Fresh Soup of the Day

Assorted Sliced Deli Meats and Cheeses

Lettuce, Tomato, Red Onions, Condiments, with White, Wheat, and Multi-Grain Bread

Island Creamy Potato Salad and Pickled Slaw

Assorted Brownies and Cookies

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

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### LUNCH TABLES *(cont'd)*

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

#### *Build Your Own Lunch Table* \$26

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

#### **Starter** Choose One:

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

#### **Entrées** Choose One:

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

*(Add additional entrée selections for \$5 each, per person)*

#### **Sides** Choose One:

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

*(Add additional sides for \$4 each, per person)*

#### **Desserts** Choose One:

Key Lime Pie recipe straight from the Florida Keys

Bananarama - Crispy Tortilla wrapped Banana with Chocolate Hazelnut Spread

Cheesecake Bites with Fruit Drizzle

Moonshine Whiskey Pecan Pie - Traditional Southern recipe with a hint of Whiskey

Market Fresh Sliced Fruit with Yogurt

Assorted Brownies and Cookies

*(Add additional dessert selections for \$4 each, per person)*

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

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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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## Resort

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### DINNER PLATES

*Our Dinner Plates are served with our signature bread basket, your choice of soup or salad, dessert and freshly brewed iced tea and coffee.*

**Starter** *Choose One:*

Caesar Salad Hearts of Romaine and Garlic Cheese Croutons

Waldorf Salad

Garden Salad

Market Fresh Soup of the Day

**Entrées** *Choose One:*

*Tequila Flank Steak* \$27

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

*Herb Crusted Chicken Breast* \$24

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

*Pan-Seared Salmon* \$25

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

*Slow Smoked Pork* \$24

With Sweet Jack Daniel's BBQ Sauce, Citrus Slaw and Chef's selection of House Potato

*Chicken Cordon Bleu* \$23

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

### DINNER TABLES

*Served buffet style with our Signature Breads*

*Southern Table* \$34

Garden Salad

Southern Fried Chicken and Smoked Pork Shoulder with Sweet Jack Daniel's BBQ Sauce

Island Creamy Potato Salad and Pickled Slaw

Moonshine Whiskey Pecan Pie - Traditional Southern recipe with a hint of Whiskey for flavor

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

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## Resort

GATLINBURG, TN

### DINNER TABLES *(cont'd)*

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

### *Build Your Own Dinner Table* \$39

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

#### **Desserts** Choose Two:

Key Lime Pie recipe straight from the Florida Keys

Bananarama - Crispy Tortilla wrapped Banana with Chocolate Hazelnut Spread

Cheesecake Bites with Fruit Drizzle

Moonshine Whiskey Pecan Pie - Traditional Southern recipe with a hint of Whiskey

Market Fresh Sliced Fruit with Yogurt

Assorted Brownies and Cookies

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*

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## Resort

GATLINBURG, TN

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

#### *Premium Brand Bar*

Bombay Sapphire<sup>®</sup> Gin  
Captain Morgan<sup>®</sup> Spiced Rum  
Malibu<sup>®</sup> Coconut Rum  
Chivas Regal<sup>®</sup> Scotch  
1800<sup>®</sup> Silver Tequila  
Grey Goose<sup>®</sup> Vodka  
Maker's Mark<sup>®</sup> Bourbon Whisky  
Amaretto Di Sara  
Drambuie  
Kahlúa<sup>®</sup> 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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## Resort

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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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### GENERAL INFORMATION

#### *Event Orders*

You will be receiving Event Orders outlining the menus and other details for each of your events prior to event start date. You will be asked to sign them and return them to the sales department. Your final guest count (guarantee) will need to be submitted at least 72 hours prior to your event.

#### *Outside Food and Beverage*

Due to licensing requirements and quality control issues, all food, and beverage to be served on the property must be supplied and prepared by the Resort. The Resort reserves the right to cease service of alcoholic beverages.

#### *Buffet Surcharge*

All buffets with a guarantee of under twenty-five (25) guests are subject to a \$250 set up fee.

#### *Outdoor Events*

A surcharge of \$10.00 per person for outdoor events held at the Edge of Paradise will apply.

#### *Signage & Banners*

Signs, banners, or displays erected in any part of the Hotel needs prior approval. Approved signage/banners are subject to set up fees. Signage/Banners are not permitted in the hotel lobby.

#### *Shipping*

Packages should be shipped to 539 Beach Parkway, Gatlinburg, TN 37738 and include the contacts name, contacts phone, group name, arrival date and the number of boxes. Handling fees may apply.

**We look forward to creating a memorable experience for your event.  
Thank you for choosing Margaritaville Resort Gatlinburg!**

Margaritaville Resort Gatlinburg  
539 Parkway, Gatlinburg, TN 37738  
(888) 447-0222