



Banquet & Event Menus

Continental Breakfast

Prices are based on 60 minutes of service

Traditional

Fresh Sliced Seasonal Fruit & Berries

Sliced Coffee Cakes

Butter and Preserves

~

Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Teas

\$ 12.95 Per Person

Classic

Fresh Sliced Seasonal Fruit & Berries

Assorted Muffins, Sliced Coffee Cakes & Danishes

Assorted Bagels

Cream Cheese, Butter & Preserves

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Greek Yogurt with House Granola, Assorted Dried Fruits & Nuts

Individual Cereals with Whole Milk

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Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Teas

\$ 15.95 Per Person

Executive

Fresh Sliced Seasonal Fruit & Berries

Assorted Muffins, Sliced Coffee Cakes & Danishes

Assorted Bagels

Cream Cheese, Butter & Preserves

Greek Yogurt with House Granola, Assorted Dried Fruit & Nuts

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Assorted Biscuit Sandwiches:

Applewood-Smoked Bacon, Egg & Cheese

Smoked Sausage, Egg & Cheese

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Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Teas

\$ 18.95 Per Person

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill

Breakfast Buffets

Prices are based on 90 minutes of service

Minimum of 25 guest

Surcharge of \$150.00 for Groups Under 25 Guest

Veterans

Fresh Sliced Seasonal Fruit & Berries

Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes

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Scrambled Eggs

Applewood-Smoked Bacon & Smoked Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits with Sawmill Gravy

Butter & Fruit Preserves

~

Selection of Chilled Fruit Juices

Freshly Brewed Regular and Decaf Coffee & Selection of Teas

\$ 20.95 Per Person

Flint River

Fresh Sliced Seasonal Fruit & Berries

Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes

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Scrambled Eggs

Applewood-Smoked Bacon & Smoked Sausage Patties

Herb Roasted Breakfast Potatoes

Vanilla French Toast with Maple Syrup & Butter

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits with Sawmill Gravy

Sweet Butter & Fruit Preserves

~

Assorted Chilled Juices

Freshly Brewed Regular & Decaf Coffee & Selection of Teas

\$ 22.95 Per Person

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill

Breakfast Buffets

Prices are based on 90 minutes of service

Minimum of 25 guest

Surcharge of \$150.00 for Groups Under 25 Guest

Southern Breakfast Buffet

Fresh Sliced Seasonal Fruit & Berries

Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes

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Scrambled Eggs with Cheddar Cheese & Salsa

Potato Casserole

Chicken & Waffles with Hot Honey Drizzle

Southern Style Grits Bar with Butter, Cheddar Cheese, Bacon Bits & Scallions

Buttermilk Biscuits with Sausage Gravy

Sweet Butter & Fruit Preserves

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Assorted Chilled Juices

Freshly Brewed Regular & Decaf Coffee & Selection of Teas

\$ 28.95 Per Person

All Prices subject to change due to market and cost fluctuation
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Plated Breakfasts

Maximum of 50pl for all Plated Breakfast Meals

All Plated Breakfast's Include Pre-Set
Basket of Freshly Baked Biscuits with Butter & Preserves
Seasonal Fruit Plate
Freshly Squeezed Orange Juice
Freshly Brewed Regular, Decaf Coffee & Selection of Hot Teas

Blackshear

Scrambled Eggs with Cheddar Cheese
Applewood-Smoked Bacon or Smoked Sausage Patties
Sothorn Style Grits, Seasoned with Butter & Cheddar Cheese

\$ 14.95 Per Person

French Toast Breakfast

Farm Fresh Scrambled Eggs
Applewood-Smoked Bacon or Smoked Sausage Patties
Vanilla French Toast with Maple Syrup

\$ 15.95 Per Person

Chicken & Waffles

Malted Waffle Topped with a Buttermilk Fried Chicken Breast
Drizzled with Hot Honey
Scrambled Eggs with Cheddar Cheese

\$ 16.95 Per Person

Biscuits & Gravy

Buttermilk Biscuit Topped with Sausage Gravy
Scrambled Eggs with Cheddar Cheese

\$ 14.95 Per Person

All Prices subject to change due to market and cost fluctuation
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Brunch Buffet

Prices are based on 90 minutes of service

Minimum of 30 guest

Surcharge of \$150.00 for Groups Under 30 Guest

Fresh Sliced Seasonal Fruit & Berries
Assorted Breakfast Muffin, Sliced Coffee Cakes & Danishes

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Scrambled Eggs
Applewood-Smoked Bacon & Smoked Sausage Patties
Southern Style Grits Seasoned with Butter & Cheddar Cheese
Buttermilk Biscuits with Sawmill Gravy
Sweet Butter & Fruit Preserves

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Tossed Garden Salad with Assorted Toppings
Ranch Dressing, Vidalia Dressing & Balsamic Vinaigrette
Pasta Salad
Potato Salad

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Buttermilk Fried Chicken
Sliced Roasted Pork Loin with a Grain Mustard Cream Sauce
Roasted Garlic Mashed Potatoes
Sauteed Green Beans

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Peach Cobbler

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Assorted Fruit Juices
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$ 31.95 Per Person

All Prices subject to change due to market and cost fluctuation
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All Day Break Package

*Continuous Beverage Service from Mid-Morning Through Afternoon
AM and PM Break Service for 90 Minutes*

AM Break

Sliced Seasonal Fruit
Granola & Energy Bars
Individual Greek Yogurts
Bottled Water
Bottled Fruit Juices
Coke, Diet Coke, Sprite
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

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PM Break

Chocolate Brownies
Freshly Baked Cookies
Assorted Potato Chips
Bottled Water
Bottled Fruit Juices
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 24.95 Per Person

All Day Beverages

Bottled Water
Bottled Fruit Juices
Coke, Diet Coke, Sprite
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 10.95 per Person

Half Day Break Package

AM or PM Break

\$ 14.95 Per Person

All Prices subject to change due to market and cost fluctuation
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Specialty Break Packages

Prices Based on 60 Minutes of Service

Minimum of 20 guests

Surcharge of \$150.00 for Groups Under 20 Guests

Sweet Dreams

Assorted Baked Cookies

Brownies & Lemon Bars

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Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 14.95 Per Person

South of the Border

Tortilla Chips, Salsa & Warm Queso Dip

Beef Tornados with Sour Cream

Churros with Caramel & Chocolate Dipping Sauces

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Bottled Water

Bottled Fruit Juices Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 15.95 Per Person

Game Day

Warm Jumbo Pretzels

Mustard & Warm Cheese Sauce

Pigs in a Blanket

Bratwurst & Pepper Kebobs

Funnel Fries in Powder Sugar

Chocolate & Strawberry Dipping Sauces

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Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 17.95 Per Person

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Refreshments

Beverages

Freshly Brewed Regular, Decaf-Coffee
\$ 40.00 per gallon

Iced Tea
\$ 30.00 per gallon

Fruit Punch or Lemonade
\$ 30.00 per gallon

Assorted Bottled Juices
\$ 3.50 each

Assorted Soft Drinks
\$ 3.00 each

Bottled Water
\$ 3.00 each

Sparkling Water
\$ 4.00 each

Energy Drink
\$ 5.00 each

AM Refreshments

Jumbo Danish & Muffins
\$ 32.00 per dozen

Assorted Bagel with Cream Cheese
\$ 26.00 per dozen

Buttermilk Biscuits with Butter & Preserves
\$ 22.00 per dozen

Buttermilk Biscuits with Country Gravy
\$ 24.00 per dozen

Biscuit, Egg & Cheese Sandwich
\$ 3.00 each

Biscuit, Egg, Bacon, & Cheese Sandwich
\$ 3.50 each

Biscuit, Egg, Sausage & Cheese Sandwich
\$ 3.00 each

Assorted Fruit Yogurts
\$ 3.50 each

PM Snacks

Assorted Potato Chips
\$ 3.00 each

Jumbo Baked Cookies
\$ 30.00 per dozen

Brownies
\$ 26.00 per dozen

Lemon Bars
\$ 26.00 per dozen

Assorted Candy Bar
\$ 4.00 each

Assorted Granola Bars
\$ 3.00 each

Chip & Salsa Tray
\$ 35.00 Serves 25pl

Chips, Salsa, Queso Dip
\$ 40.00 Serves 25pl

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Lunch Salad, Wraps & Sandwiches

*All Luncheons are Served with
Chef's Choice of Dessert
Iced Tea & Freshly Brewed Regular or Decaf Coffee*

Chicken Caesar Salad

*Crisp Romaine Lettuce Topped with
Grilled Marinated Chicken Breast
Roasted garlic Croutons & Parmesan Cheese
Served with Caesar Dressing
Warm Rolls & Butter*

\$ 18.95 Per Person

Chef Salad

*Crisp Lettuce Topped with Turkey
Shredded Cheddar, Tomatoes, Cucumbers
& Hard-Boiled Eggs
Served with Ranch & Vidalia Onion Dressings
Warm Rolls & Butter*

\$ 19.95 Per Person

Crispy Chicken Wrap

*Crispy Chicken Tenders Tossed in Choice of Sauce
Crisp Romaine Lettuce, Shredded Cheddar, Tomatoes
Served with Ranch Dipping Sauce
Pasta Salad, Kettle Chips & Pickle*

\$ 21.95 Per Person

Turkey Croissant Club

*Sliced Roasted Turkey Breast served on a Croissant
Topped with Leaf Lettuce, Tomatoes, Swiss Cheese,
Appelwood-Smoked bacon & Pesto-Mayonnaise
Pasta Salad, Kettle Chips & Pickle*

\$22.95 Per Person

Chicken Salad

*Seasoned Diced Chicken Breast Tossed with a
Herb Mayonnaise, Dried Cranberries & Pecans
Served on a Croissant with Lettuce & Tomatoes
Pasta Salad, Kettle Chips & Pickle*

\$ 22.95 Per Person

Grilled Vegetable

*Marinated & Gilled Zucchini, Squash & Peppers
Baby Greens, Tomatoes, Roasted Red Pepper Spread
Served on a Herb Focaccia
Pasta Salad, Kettle Chips & Pickle*

\$ 20.95 Per Person

***Add a Cup of Soup to any Plated Luncheon for \$3.00 per person
Any Luncheon Salad, Sandwich or Wrap May Be Made into a Box Lunch
for an Additional \$5 per person***

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Plated Luncheon Entrees

*All Luncheon Entrees are Served with
House Salad with Ranch & Vidalia Onion Dressing
Choice of Two Sides
Warm Rolls & Butter
Chef's Choice Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Southern Fried Chicken Breast ***\$ 24.95 Per Person***

Buttermilk Fried Chicken Breast Topped with Sawmill Gravy

BBQ Chicken Breast ***\$ 24.95 Per Person***

Grilled Marinated Chicken Breast Glazed with a Sweet & Tangy BBQ Sauce

Grilled Chicken Breast ***\$ 24.95 Per Person***

Herb Marinated Chicken Breast, Grilled & Topped with a Mushroom Sauce

Fried Pork Chops ***\$ 24.95 Per Person***

Two, 4oz Pork Chops Fried & Topped with Country Gravy

Pan Roasted Turkey Breast ***\$ 25.95 Per Person***

Served with Cornbread Dressing, Turkey Gravy & Cranberry Sauce

Roasted Pork Tenderloin ***\$ 26.95 Per Person***

Sliced Pork Tenderloin Served with a Creamy Grain Mustard Sauce

Blackened or Fried Catfish ***\$ 26.95 Per Person***

Served with Remoulade Sauce

Blackened or Fried Shrimp ***\$ 27.95 Per Person***

Served with Cocktail and Remoulade Sauces

Choice of Two Sides for All Plates

Collard Greens

Broccoli

Roasted Red Potatoes

Squash Casserole

Cornbread Dressing

Macaroni & Cheese

Sweet Potato Casserole

Grilled Corn on the Cobb

Green Beans

Mashed Potatoes

Cheddar Grits

Rice Pilaf

Add an Additional Side for \$3.00

Add a Cup of Soup to any Plated meal for \$3.00 per person

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Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

*All Lunch & Dinner Buffets are served with
Freshly Brewed Regular & Decaf Coffee & Iced Tea*

Taco & Fajita Bar

Cucumber, Tomato & Red Onion Salad
Tossed with a Cilantro-Lime Vinaigrette

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Seasoned Ground Beef
Marinated Grilled Chicken Breast with Peppers & Onions
Zucchini, Squash, Onions & Peppers
Shredded Lettuce, Jalapenos, & Cheddar Cheese
Sour Cream & Pico de Gallo
Refried Beans
Spanish rice
Corn Tortilla Shells
Flour Tortilla

~

Cinnamon Twist with Honey
Churros with Caramel & Chocolate Dipping Sauce

\$ 28.95 Per Person / \$31.95 Per Person

Corner Deli

Garden Salad Bar with Condiments & Assorted Dressings
Lettuce, Tomatoes, Onions & Dill Pickles
Mustard & Mayonnaise
Potato Salad
Pasta Salad

~

Fresh Soup of the Day

~

Smoked Turkey, Baked Ham & Roast Beef
Tuna & Chicken Salad
Swiss, American & Cheddar Cheeses
Assortment of Sandwich Breads & Rolls

~

Brownies & Lemon Bars

\$ 26.95 Per Person / \$29.95 Per Person

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Specialty Buffets

*Prices are based on 90 Minutes of Service
Minimum of 25 Guest
Surcharge of \$150.00 for Groups Under 25 Guest*

*All Lunch & Dinner Buffets are served with
Freshly Brewed Regular & Decaf Coffee & Iced Tea*

Take Me Out to The Ball Park

Garden Salad Bar with Condiments & Assorted Dressings
Pasta Salad
Coleslaw
~
Char-Grilled Hamburgers
BBQ Chicken Breast
All Beef Jumbo Hot Dogs
~
Baked Beans
Corn on the Cobb
~
Lettuce, Tomatoes, Onions, Relish & Dill Pickles
Ketchup, Mustard & Mayonnaise
Assortment of Rolls & Buns
~
Assortment of Baked Cookies & Brownies

\$ 28.95 Per Person / \$31.95 Per Person

Dixie Land Delight

Garden Salad Bar with Served with Condiments & Assorted Dressings
Potato Salad
Macaroni Salad
~
Buttermilk Fried Chicken or Lemon-Herb Baked Chicken
Fried Pork Chops with Country Gravy
Blackened or Fried Catfish, Remoulade Sauce
~
Green Beans
Collard Greens
Rice & Gravy
~
Yeast Rolls & Biscuits
Butter & Preserves
Pecan Pie & Warm Peach Cobbler

\$ 31.95 Per Person / \$34.95 Per Person

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Specialty Buffets

*Prices are based on 90 Minutes of Service
Minimum of 25 Guest
Surcharge of \$150.00 for Groups Under 25 Guest*

*All Lunch & Dinner Buffets are served with
Freshly Brewed Regular & Decaf Coffee & Iced Tea*

The Deep South

Garden Salad Bar
Served with Condiments & Assorted Dressings
Cole Slaw & Cucumber & Tomato Salad

~

Shrimp & Grits
Fried Catfish Fillets with Hushpuppies & Tartar Sauce
Seafood Pot-Pie
Blackened Chicken Topped with a Roasted Corn Salsa & Cajun Cream Sauce

~

Dirty Rice
Southern Style Collard Greens
Buttermilk Biscuits & Butter

~

Chef's Choice of Assorted Desserts

\$ 38.95 Per Person / \$41.95 Per Person

BBQ on the Lake

Garden Salad Bar
Served with Condiments & Assorted Dressings
Creamy Cole Slaw
Potato Salad

~

BBQ Bone-in Chicken
Smoked Pulled Pork
Smoked Beef Brisket & Jalapeno Cheddar Smoked Sausage
Assortment of BBQ Sauces

~

White Cheddar Mac & Cheese
Black Eyed Peas
Southern Style Green Beans
Buttermilk Biscuits with Butter

~

Chef's Choice of Assorted Desserts

\$ 37.95 Per Person / \$40.95 Per Person

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill

Ala Carte Buffets

Prices are based on 90 Minutes of Service

Minimum of 25 guest

Surcharge of \$150.00 for Groups Under 25 Guest

*All Lunch & Dinner Buffets are served with
Garden Salad Bar Served with Ranch & Vidalia Onion Dressings
Warm Rolls & Butter
Chef's Choice Desserts
Iced Tea, Freshly Brewed Regular & Decaf Coffee and Selection of Specialty Teas*

Entrees

Fried, Lemon-Herb or BBQ Bone-In Chicken
Fried Chicken Breast with Sawmill Gravy
Grilled Chicken Breast with Mushroom Sauce
Roasted Turkey Breast, Giblet Gravy with Cranberry Sauce
Roasted Pork Tenderloin with Creamy Grain Mustard Sauce
Fried Pork Chop with Country Gravy
Baked Pork Chop Topped with Apple Compote
Braised Beef Tips with Mushroom & Onions
Meatloaf with Tomato Glaze & Gravy
Sliced Roasted Sirloin, Beef Jus
Blackened or Fried Catfish, Remoulade Sauce
Blackened or Fried Shrimp, Cocktail & Remoulade Sauce +\$3.00 pp

Vegetable Selections

Choice of One

Broccoli Casserole or Broccoli & Cheese Sauce
Collard Greens or Turnip Greens
Corn on the Cob or Corn O'Brien
Honey Glazed Carrots
Green Peas with Onion
Sautéed Cabbage
Green Beans

Starch Selections

Choice of One

Mashed Potatoes with Gravy
Sweet Potato Casserole
Roasted Red Potatoes
Cornbread Dressing
Rice with Gravy
Mac & Cheese

	<i>1 Entrée</i>	<i>2 Entree</i>	<i>3 Entree</i>
<i>Lunch</i>	<i>\$ 25.95</i>	<i>\$ 30.95</i>	<i>\$ 35.95</i>
<i>Dinner</i>	<i>\$ 28.95</i>	<i>\$ 33.95</i>	<i>\$ 38.95</i>

Additional Vegetable or Starch add \$3 per person
Add Soup to the Buffet for \$3 per person

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill

Plated Dinner Entrees

*All Dinner Entrees are Served with
House Salad with Ranch & Vidalia Onion Dressing
Choice of Two Sides
Warm Rolls & Butter
Chef's Choice Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Southern Fried Chicken Breast ***\$ 26.95 Per Person***

Buttermilk Fried Chicken Breast Topped with Sawmill Gravy

Chicken Piccata ***\$ 26.95 Per Person***

Sautéed Chicken Breast Topped with a Lemon-Caper Cream Sauce

Chicken Marsala ***\$ 26.95 Per Person***

Pan Fried Chicken Breast Topped with a Marsala Wine Mushroom Sauce

Grilled Pork Chop ***\$ 28.95 Per Person***

12oz Marinated & Grilled Pork Chop Topped with a Dried Cherry Demi-Glace

Stuffed Turkey Breast ***\$ 28.95 Per Person***

Cornbread & Sausage Stuffed Turkey Breast, Topped with Cranberry Relish

Roasted Pork Tenderloin ***\$ 28.95 Per Person***

Sliced Pork Tenderloin Served with a Creamy Grain Mustard Sauce

Sliced Sirloin of Beef ***\$ 30.95 Per Person***

Sliced Sirloin Served with a Mushroom Demi-Glace

Blackened Salmon ***\$ 30.95 Per Person***

Served with a Pineapple Salsa

Shrimp Scampi ***\$ 31.95 Per Person***

Jumbo Shrimp Sautéed with Lemon, Capers, Tomatoes in a White Wine Butter Sauce

Choice of Two Sides for All Plates

Collard Greens

Cornbread Dressing

Green Beans

Broccoli

Macaroni & Cheese

Mashed Potatoes

Roasted Red Potatoes

Sweet Potato Casserole

Cheddar Grits

Squash casserole

Grilled Corn on the Cobb

Rice Pilaf

Add an Additional Side for \$3.00

Add a Cup of Soup to any Plated Dinner for \$3.00 per person

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Hors d'ouverses Receptions

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Lakeview

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

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Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$23.95 Per Person

Perch

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

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Pimento Cheese Dip, Guacamole & Hummus

Warm Spinach Dip

Buffalo Chicken Dip

Served with assorted Gourmet Crackers, Tortilla Chips & Grilled Flatbread

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Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$26.95 Per Person

Bass

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

~

Chicken Wings Tossed in Choice of Buffalo or BBQ Sauce Served with Ranch & Blue Cheese & Celery Sticks

Meatballs, Choice of Swedish, BBQ or Marinera Sauce

Assorted Flatbreads

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$30.95 Per Person

Add Assorted Soft Drinks & Bottled Water for \$3.00 Per Person

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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Pasta Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$ 13.95 Per Person

Deluxe Pasta Station

Chef Attendant Required - \$100 per Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Grilled Chicken, Meatballs, Broccoli, Sundried Tomatoes, Baby Spinach, Fresh Tomatoes, Olives, Roasted

Red Peppers

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$ 18.95 Per Person

Mashed Potato Bar

Mashed Yukon Gold Potatoes & Sweet Potatoes

Cheddar Cheese, Bacon, Green Onions, Steamed Broccoli Florets, Sour Cream & Butter

Brown Sugar, Toasted Pecans, Mini Marshmallows, Cinnamon Butter

\$ 14.95 Per Person

Fajita Station

Marinated Beef & Chicken Grilled with Onions & Peppers

Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo

Black Beans & Spanish Rice

Flour Tortillas

\$ 19.95 Per Person

Stir-fry Station

Marinated Beef & Chicken Stir-fried with Onions & Peppers in Teriyaki Sauce

Broccoli, Carrots, Peppers & Cabbage Stir-fried with Soy Sauce

Fried Rice

Eggrolls with Sweet & Sour Sauce

\$ 19.95 Per Person

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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Shrimp & Grits

Shrimp Sauteed with Onions, Peppers, Andouille Sausage, Tomatoes & Scallion in a Rich Cajun Cream Sauce

Served with Southern Style Cheddar Cheese Grits

Buttermilk Biscuits

\$ 21.95 Per Person

Dessert Display

Assortment of Mini Cheesecakes, Brownies & Lemon Bars

Chocolate Covered Strawberries

Fresh Brewed Regular & Decaf Coffee Station

\$ 15.95 Per Person

Sundae Bar

Vanilla & Chocolate Ice Cream

Chocolate, Caramel & Strawberry Syrup

M & M Crumbles, Sprinkles, Heath Bar & Crushed Oreos

Whipped Cream

Fresh Brewed Regular & Decaf Coffee Station

\$ 14.95 Per Person

Fondue Bar

Warm Milk Chocolate

Marshmallows, Chocolate Bars, Graham Crackers

Brownie, Strawberries, Pound Cake

Fresh Brewed Regular & Decaf Coffee Station

\$ 14.95 Per Person

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CARVING STATIONS

Add a Carving Station with a Chef to Any of Our Packages
Carver Attendant Fee \$100.00

Tenderloin of Beef, Horseradish Sauce, Petite Rolls Serves 20pl	\$ 475.00
Roasted Pork Loin, Dijon Mustard, Petite Rolls Servers 35pl	\$ 275.00
Smoked Beef Brisket, BBQ Sauce, Biscuits Serves 25pl	\$ 350.00
Roasted Top Round, Horseradish Sauce, Dijon, Petite Rolls Serves 50pl	\$ 375.00
Roasted Pit Ham, Dijon Mustard, Brioche Rolls Serves 40pl	\$ 300.00
Oven Roasted Turkey Breast with Gravy, Cranberry Relish, Mini Croissants Serves 30pl	\$ 325.00
Slow Roasted Roast Prime Rib of Beef, Horseradish Sauce, Petite Rolls Serves 35pl	\$ 425.00

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COCKTAIL RECEPTIONS

Displayed Platters

Display Trays Serve 25pl

<i>Bruschetta with Grilled Bread</i>	\$ 75.00
<i>Assorted Finger Sandwiches</i>	\$ 75.00
<i>Vegetable Crudit�, Ranch & Blue Cheese Dips</i>	\$ 75.00
<i>Grilled Vegetable Display, Pesto Dip</i>	\$ 100.00
<i>Sliced Fruit & Seasonal Berries, Yogurt Dip</i>	\$ 100.00
<i>Assorted Cheeses with Gourmet Crackers</i>	\$ 125.00
<i>Charcuterie Board with Grilled Bread</i>	\$ 150.00

All Items Sold in Quantity of 100 Pieces

<i>Spanakopita</i>	\$ 250.00
<i>Chicken Skewers, Teriyaki Sauce</i>	\$ 300.00
<i>Beef & Vegetables Kebob</i>	\$ 300.00
<i>Chicken Wings - Buffalo, BBQ or Plain</i>	\$ 325.00
<i>Chicken Tenders, Honey Mustard Dip</i>	\$ 350.00
<i>Meatballs - Swedish, BBQ or Marinera</i>	\$ 250.00
<i>Assorted Mini Quiche</i>	\$ 250.00
<i>Spring Rolls</i>	\$ 250.00
<i>Jumbo Shrimp Wrapped with Bacon</i>	\$ 350.00
<i>Coconut Fried Shrimp</i>	\$ 325.00
<i>Crab Cakes Mini Style</i>	\$ 375.00
<i>Scallops Wrapped in Bacon</i>	\$ 375.00

Dips

Dips Serve 25ppl

<i>Artichoke-Spinach Dip, Grilled Flatbread & Tortilla Chips</i>	\$ 30.00
<i>Homemade Guacamole, Tortilla Chips</i>	\$ 35.00
<i>Sinful Pimento Cheese Dip, Grilled Flatbread</i>	\$ 30.00
<i>French Onion Dip, Potato Chips</i>	\$ 20.00
<i>Salsa & Tortilla Chips</i>	\$ 20.00
<i>Southwest con Queso, Tortilla Chips</i>	\$ 35.00

Snacks

<i>Mixed Cocktail Nuts or Trail Mix</i>	\$ 30.00 per pound
<i>Potato Chips</i>	\$ 20.00 per pound
<i>Tortilla Chips</i>	\$ 20.00 per pound
<i>Salted Pretzels</i>	\$ 20.00 per pound

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Beverage Menu

Open Bar Packages Include

House, Premium or Super Premium Brand Liquors

House Wine Selections

Domestic & Import Beers

Mineral Water & Assorted Sodas

Priced Per Person

One Hour Bar House \$26 / Premium \$30 / Super Premium \$34

Two Hour Bar House \$35 / Premium \$38 / Super Premium \$42

Three Hour Bar House \$43 / Premium \$46 / Super Premium \$52

Beer & Wine Only

One Hour Bar \$19 Two Hour Bar \$23 Three Hour Bar \$28

Host Bar

Host Bar are Subject to 23% Service Charge & 8% Sales Tax

<i>House Brands</i>	<i>\$8.00</i>
<i>Premium Brands</i>	<i>\$9.00</i>
<i>Super Premium</i>	<i>\$10.00</i>
<i>Cordials</i>	<i>\$10.00</i>
<i>House Wine</i>	<i>\$8.00</i>
<i>Domestic Beer</i>	<i>\$5.00</i>
<i>Imported Beer</i>	<i>\$6.00</i>
<i>Soda & Water</i>	<i>\$3.00</i>

Cash Bar

Cash Bars Include Service Charge & Sales Tax

<i>House Brands</i>	<i>\$9.00</i>
<i>Premium Brands</i>	<i>\$10.00</i>
<i>Super Premium</i>	<i>\$11.00</i>
<i>Cordials</i>	<i>\$11.00</i>
<i>House Wine</i>	<i>\$9.00</i>
<i>Domestic Beer</i>	<i>\$6.00</i>
<i>Imported Beer</i>	<i>\$7.00</i>
<i>Soda & Water</i>	<i>\$4.00</i>

Brand Selections

Super Premium – Grey Goose, Patron Silver, Bombay Sapphire, Bullet Bourbon, Zaya Rum, Johnnie Walker Black, Crown Royal

Premium – Tito's, Tanqueray, Jack Daniels, Sothern Comfort, Dewars, Lismore, Jose Cuervo Gold & Captain Morgan

House – Select Vodka, Gin, Whiskey, Bourbon, Tequila & Scotch

A Bartender Fee of \$150.00 per Bar Shall Apply

\$250.00 Minimum for all Banquet Bars

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BANQUET & CATERING POLICIES

MENU SELECTIONS & GUARANTEES:

To ensure product availability, please determine the menu selections at least three (3) weeks prior to the event. Any program details received after that point cannot be guaranteed. The Sales / Catering Manager must be notified of the exact attendance no later than 12:00 noon, (3) business days prior to the scheduled function. Functions scheduled on Monday or Tuesday need to give the exact expected attendance to Sales / Catering Manager no later than 12:00 noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions, and charges will be made accordingly.

If a guarantee is not received at the appropriate time, the Hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged.

If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

In the event that your organization requires a split menu, plated entrées are limited to a maximum of two (2) selections, excluding dietary specific request. There will be an additional charge of \$4.00 per person for three or more (3) entrée selections. The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest.

Menu pricing is subject to change.

FOOD SERVICE:

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the Crisp County license restrictions and the City of Cordele Health Department regulations, all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws.

Food and beverage are not permitted to be brought in without written approval from the Hotel. There will be a penalty of up to \$500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Hotel has the right to cancel the event as a last measure if this is not resolved.

No food or beverage may be removed from the event area at any time prior to, during or after the event. No to-go boxes are to be given out due to health department policies.

Hotel will make exception for events that have a cake brought in from outside services. A cake-cutting fee of \$2.50 per person will be applicable.

It is hotel policy that we are unable to store any items outside in hotel coolers and/or freezers. This includes food, beverage, cake, flowers, and any other items.

DINING ROOM: Group attendees on their own for dining should make dining reservations with the hotel dining room prior to arrival. Dining Room will only accept parties up to 25 people in one single reservation.

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BEVERAGE SERVICE:

Please note that sales and service of alcoholic beverages are regulated by the State of Georgia. If alcoholic beverages are to be served on the hotel premises, or elsewhere under the hotel's alcoholic beverage license. The Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders.

The Hotel's alcoholic beverage license requires the Hotel to:

- (1) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.
- (2) Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

No open containers of alcoholic beverages, not provided by the hotel, are permitted on the premise at any time as per Georgia Liquor Authority. Any open containers will be confiscated and/or the violator will be ejected from the event at the sole discretion of hotel security or law enforcement.

The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel.

FUNCTION ROOM ASSIGNMENTS:

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Doors will open 15 minutes prior to scheduled starting time. Request for early set up may be subject to charge, additional time for early set-up or tear-down must be arranged in advance.

Patron agrees to begin its function on time and agrees to have its guests, invitees and other persons vacate the designated function space at the closing hour indicated. The patron further agrees to reimburse the Hotel an additional labor charge of \$25 per employee per fifteen (15) minutes because of patron's failure to comply with these regulations, these charges will be applied to the Master Bill.

AUDIO VISUAL EQUIPMENT:

The Hotel has an in-house audio-visual department to assist with any audio-visual needs. Outside audio visual equipment and services are not permitted without written Hotel approval. Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Sales / Catering Manager.

DECORATIONS AND ENTERTAINMENT:

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape, or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management.

Fog machines, confetti and glitter are not permitted in any function room, if used a fee of \$500.00 cleaning fee will be charged.

Arrangements for security of equipment or decorations prior to the event can be made through your Sales / Catering Manager.

Sparklers, pyrotechnics, and fireworks are not allowed in the Hotel under any circumstance.

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If you select your own décor company approval must be obtained from your Catering Sales Manager.

If your group has live entertainment or D.J. services, the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

The hotel will not be responsible for any belongings left in public function rooms.

BILLING:

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed direct billing or credit card authorization form.

GENERAL LIABILITY:

The Organization agrees to indemnify, defend, and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to the Hotel premises by the Organization's staff or outside contractors.

Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.

LABOR & SERVICE CHARGES, TAXES AND PACKAGE FEES:

SIGNAGE:

The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc. will NOT be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at \$75.00, and increases based on the complexity of the installation.

ROOM SETUP:

If the room set up detailed on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$500.00 per room will be applied to the master account.

PACKAGES:

- The Hotel will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day.
- Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet.
- Shipments must be addressed to the Hotel and include the name of the meeting planner, organization, and date of the event.

PROPERTY OR DAMAGE LOSS:

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

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SECURITY:

The Hotel employs a staff of security personnel to assist in its daily operation. The Hotel may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed. The Hotel may require that such vendor, if approved, provide the Hotel proof of adequate insurance coverage naming Hotel as an additional insured. All outside security must report to the Hotel's internal security personnel on a daily basis to coordinate activities.

Each security person required is at a cost of \$35.00 per hour with a four (4) hour minimum.

EMERGENCY PREVENTION & EVACUATION PLANS:

Lake Blackshear Resort & Golf Club prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services / Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services/ Catering Manager is able to provide you with copies of the Hotel's full emergency response and evacuation plan.

SPECIFIC RESPONSIBILITIES OF THE HOTEL:

The hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes, or strikes, accidents, government (Federal, State or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or now which are beyond the reasonable control of the hotel.

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