



# Banquet & Event Menus

## **Continental Breakfast**

*Prices are based on 60 minutes of service*

### ***Traditional***

*Fresh Sliced Seasonal Fruit*

*Sliced Coffee Cakes*

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*Chilled Fruit Juices*

*Freshly Brewed Regular, Decaf Coffee & Selection of Teas*

***\$ 13.95 per person***

### ***Classic***

*Fresh Sliced Seasonal Fruit*

*Assorted Muffins, Sliced Coffee Cakes & Danishes*

*Buttermilk Biscuits*

*Butter & Preserves*

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*Greek Yogurt with House Granola, Assorted Dried Fruits & Nuts*

*Southern Grits Bar W/ Chopped Bacon, Butter & Cheese*

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*Chilled Fruit Juices*

*Freshly Brewed Regular, Decaf Coffee & Selection of Teas*

***\$ 17.95 per person***

### ***Executive***

*Fresh Sliced Seasonal Fruit*

*Assorted Muffins, Sliced Coffee Cakes & Danishes*

*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*

*Egg & Cheese*

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*Chilled Fruit Juices*

*Freshly Brewed Regular, Decaf Coffee & Selection of Teas*

***\$ 19.95 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*

*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*

*Butter & Fruit Preserves*

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*Selection of Chilled Fruit Juices*

*Freshly Brewed Regular and Decaf Coffee & Selection of Teas*

***\$ 21.95 per person***

### ***Flint River***

*Fresh Sliced Seasonal Fruit*

*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*

*Butter & Fruit Preserves*

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*Assorted Chilled Juices*

*Freshly Brewed Regular & Decaf Coffee & Selection of Teas*

***\$ 23.95 per person***

**All Prices subject to change due to market and cost fluctuation  
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## ***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*

*Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes*

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*Scrambled Eggs with Cheddar Cheese & Salsa*

*Sweet Potato Hash*

*Chicken & Waffles with Hot Honey Drizzle*

*Southern Style Grits Bar with Butter, Cheddar Cheese, Bacon Bits*

*Buttermilk Biscuits with Sausage Gravy*

*Butter & Fruit Preserves*

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*Assorted Chilled Juices*

*Freshly Brewed Regular & Decaf Coffee & Selection of Teas*

***\$ 25.95 per person***

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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*

*Applenwood-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*

*Applenwood-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***

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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  
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  
Braised Beef Tenderloin Tips  
Buttered Rice Pilaf  
Roasted Garlic Mashed Potatoes  
Sautéed Green Beans*

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*Warm Peach Cobbler w/ Vanilla Ice Cream*

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

***\$ 34.95 per person***

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

*AM and PM Break Service for 90 Minutes*

#### ***AM Break***

*Sliced Seasonal Fruit*

*Assorted Granola Bars*

*Individual Greek Yogurts*

*Sliced Coffee Cake*

*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***

*Assorted Dessert Bars*

*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*

***\$ 26.95 per person***

### ***All Day Beverages – 8 Hour Max***

*Bottled Water*

*Bottled Fruit Juices*

*Coke, Diet Coke, Sprite*

*Sweet & Unsweet Tea*

*Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas*

***\$ 12.95 per Person***

### ***Half Day Break Package – 4 Hour Max***

*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 Guest*

### ***Sweet Dreams***

*Assorted Baked Cookies*

*Assorted Dessert Bars*

*Cake Pops*

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*Bottled Water*

*Coke, Diet Coke, Sprite*

*Sweet & Unsweet Tea*

*Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas*

***\$ 16.95 per person***

### ***South of the Border***

*Tortilla Chips, Salsa & Warm Queso Dip*

*Brisket & Chicken Quesadilla's 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*

***\$ 18.95 per person***

### ***Game Day***

*Warm Pretzel Bites*

*Mustard & Queso Dip*

*Chicken Tenders, BBQ & Honey Mustard*

*Bratwurst & Pepper Sliders*

*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*

***\$ 20.95 per person***

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## ***Refreshments***

### **Beverages**

*Freshly Brewed Regular, Decaf-Coffee*  
**\$ 45.00 per gallon**

*Iced Tea*  
**\$ 35.00 per gallon**

*Fruit Punch or Lemonade*  
**\$ 35.00 per gallon**

*Assorted Bottled Juices*  
**\$ 3.50 each**

*Assorted Soft Drinks*  
**\$ 3.50 each**

*Bottled Water*  
**\$ 3.50 each**

*Sparkling Water*  
**\$ 4.00 each**

*Energy Drink*  
**\$ 5.00 each**

### ***AM Refreshments***

*Danish & Muffins*  
**\$ 32.00 per dozen**

*Assorted Coffee Cake*  
**\$ 26.00 per dozen**

*Buttermilk Biscuits with Butter & Preserves*  
**\$ 24.00 per dozen**

*Buttermilk Biscuits with Country Gravy*  
**\$ 26.00 per dozen**

*Biscuit, Egg & Cheese Sandwich*  
**\$ 4.00 each**

*Biscuit, Egg, Bacon, & Cheese Sandwich*  
**\$5.00 each**

*Biscuit, Egg, Sausage & Cheese Sandwich*  
**\$ 5.00 each**

*Assorted Fruit Yogurts*  
**\$ 4.00 each**

### ***PM Snacks***

*Assorted Potato Chips*  
**\$ 3.00 each**

*Jumbo Baked Cookies*  
**\$ 30.00 per dozen**

*Assorted Dessert Bars*  
**\$ 30.00 per dozen**

*Cake Pops*  
**\$ 30.00 per dozen**

*Assorted Granola Bars*  
**\$ 3.00 each**

*Chicken Wing*  
**\$ 125.00 25 Pcs**

*Chicken Tenders*  
**\$ 50.00 50 Pcs**

*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 & 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*

***\$ 19.95 per person***

### ***Chef Salad***

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

***\$ 20.95 per person***

### ***Chicken BLT Wrap***

*Grilled Chicken & Applewood-Smoked Bacon  
Crisp Romaine Lettuce, Shredded Cheddar, Tomatoes  
Honey Mayo Sauce  
Pasta Salad, Kettle Chips & Pickle*

***\$ 23.95 per person***

### ***Turkey Croissant Club***

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

***\$24.95 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*

***\$ 24.95 per person***

### ***Grilled Vegetable***

*Grilled Zucchini, Portabella & Peppers  
Baby Greens, Tomatoes & Artichokes  
Served in a Tomato Tortilla w/ Pesto-Mayo  
Pasta Salad, Kettle Chips & Pickle*

***\$ 21.95 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***

**All Prices subject to change due to market and cost fluctuation  
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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 & Decaf Coffee*

<b><i>Southern Fried Chicken Breast</i></b>	<b><i>\$ 26.95 per person</i></b>
<i>Buttermilk Fried Chicken Breast Topped with Sawmill Gravy</i>	
<b><i>BBQ Chicken Breast</i></b>	<b><i>\$ 26.95 per person</i></b>
<i>Grilled Marinated Chicken Breast Glazed with a Sweet &amp; Peach BBQ Sauce</i>	
<b><i>Grilled Chicken Breast</i></b>	<b><i>\$ 26.95 per person</i></b>
<i>Herb Marinated Chicken Breast, Grilled &amp; Topped with a Lemon Crème Sauce</i>	
<b><i>Fried Pork Chops</i></b>	<b><i>\$ 24.95 per person</i></b>
<i>Two, 4oz Pork Chops Fried &amp; Topped with Country Gravy</i>	
<b><i>Pan Roasted Turkey Breast</i></b>	<b><i>\$ 27.95 per person</i></b>
<i>Served with Cornbread Dressing, Turkey Gravy &amp; Cranberry Sauce</i>	
<b><i>Braised Beef Tenderloin Tips</i></b>	<b><i>\$ 28.95 per person</i></b>
<i>Served in a Pepper &amp; Caramelized Onion Gravy</i>	
<b><i>Blackened or Fried Catfish</i></b>	<b><i>\$ 27.95 per person</i></b>
<i>Served with Remoulade Sauce</i>	
<b><i>Blackened or Fried Shrimp</i></b>	<b><i>\$ 28.95 per person</i></b>
<i>Served with Cocktail and Remoulade Sauces</i>	

### ***Choice of Two Sides***

<b><i>Collard Greens</i></b>	<b><i>Cornbread Dressing</i></b>	<b><i>Green Beans</i></b>
<b><i>Broccoli</i></b>	<b><i>Macaroni &amp; Cheese</i></b>	<b><i>Mashed Potatoes</i></b>
<b><i>Roasted Red Potatoes</i></b>	<b><i>Sweet Potato Casserole</i></b>	<b><i>Cheddar Grits</i></b>
<b><i>Squash Casserole</i></b>	<b><i>Grilled Corn on the Cobb</i></b>	<b><i>Rice Pilaf</i></b>

***Add an Additional Side for \$3.00***  
***Add a Cup of Soup to any Plated meal for \$3.00 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**

## ***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*

***Add Steak or Shrimp Fajita's for \$6 per person***

*Roasted Squash, Onions & Peppers  
Shredded Lettuce, Jalapenos, & Cheddar Cheese  
Sour Cream & Pico de Gallo  
Black Beans & Spanish Rice  
Corn Tortilla Shells  
Flour Tortilla*

~

*Cinnamon Twist with Honey  
Churros with Caramel & Chocolate Dipping Sauce*

***\$ 30.95 per person / \$33.95 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  
Egg Salad & Chicken Salad  
Swiss, American & Cheddar Cheeses  
Assortment of Sandwich Breads & Rolls*

~

*Brownies & Lemon Bars*

***\$ 27.95 per person / \$29.95 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**

## ***Self-Serve 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*

*Add a Nacho Bar for \$5 per person*

~

*Baked Beans  
Grilled Corn on the Cob*

~

*Lettuce, Tomatoes, Onions, Relish & Dill Pickles  
Ketchup, Mustard & Mayonnaise  
Assortment of Rolls & Buns*

~

*Assortment of Baked Cookies & Dessert Bars*

***\$ 30.95 per person / \$33.95 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*

*Add Blackened or Fried Shrimp for \$5 per person*

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*Green Beans & Collard Greens  
Rice & Mash Potato w/ Gravy*

~

*Yeast Rolls & Biscuits  
Butter & Preserves  
Pecan Pie & Warm Peach Cobbler w/ Vanilla Ice Cream*

***\$ 34.95 per person / \$37.95 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**

## ***Self-Serve 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  
Collard Greens & Fried Okra  
Buttermilk Biscuits & Butter  
~  
Chef's Choice of Assorted Desserts*

***\$ 40.95 per person / \$43.95 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  
Baked Beans w/ Sausage  
Southern Style Green Beans  
Buttermilk Biscuits with Butter  
~  
Chef's Choice of Assorted Desserts*

***\$ 39.95 per person / \$42.95 per person***

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All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill**

## ***Self-Serve 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 +\$5.00 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*

*Sauteed 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*

	<b><i>1 Entrée</i></b>	<b><i>2 Entree</i></b>	<b><i>3 Entree</i></b>
<b><i>Lunch</i></b>	<b><i>\$ 27.95</i></b>	<b><i>\$ 32.95</i></b>	<b><i>\$ 37.95</i></b>
<b><i>Dinner</i></b>	<b><i>\$ 30.95</i></b>	<b><i>\$ 35.95</i></b>	<b><i>\$ 40.95</i></b>

***Additional Vegetable or Starch add \$3 per person***

***Add Soup to the Buffet for \$3 per person***

***\*Attendant Served Buffets - \$100 Per Server\****

**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 & Decaf Coffee*

***Southern Fried Chicken Breast*** ***\$ 28.95 per person***

*Buttermilk Fried Chicken Breast Topped with Sawmill Gravy*

***Chicken Piccata*** ***\$ 28.95 per person***

*Sautéed Chicken Breast Topped with a Lemon-Caper Cream Sauce*

***Chicken Parmesan*** ***\$ 28.95 per person***

*Pan Fried Chicken Breast Topped w/ Marinara Sauce & Grated Cheese*

***Grilled Pork Chop*** ***\$ 29.95 per person***

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

***Stuffed Turkey Breast*** ***\$ 29.95 per person***

*Cornbread & Sausage Stuffed Turkey Breast, Topped with Cranberry Relish*

***Braised Beef Short Rib*** ***\$ 36.95 per person***

*Served in a Red Wine Demi-Glace*

***Herb Crusted Prime Rib*** ***\$ 39.95 per person***

*Served w/ Au Jus & Creamy Horseradish Sauce*

***Blackened Salmon*** ***\$ 32.95 per person***

*Served with a Pineapple Salsa*

***Shrimp Scampi*** ***\$ 31.95 per person***

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

### ***Choice of Two Sides***

***Collard Greens***

***Broccoli***

***Roasted Red Potatoes***

***Squash Casserole***

***Pasta***

***Cornbread Dressing***

***Macaroni & Cheese***

***Sweet Potato Casserole***

***Grilled Corn on the Cob***

***Green Beans***

***Mashed Potatoes***

***Cheddar Grits***

***Rice Pilaf***

All Prices subject to change due to market and cost fluctuation  
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*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'oeuvres 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 & Honey Yogurt Dip  
Vegetable Crudité with Ranch & Blue Cheese Dips  
Assorted Cheese Display with Gourmet Crackers & Dijon Mustard*

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*Iced Tea, Freshly Brewed Coffee & Decaf Coffee*

***\$23.95 per person***

### ***Perch***

*Sliced Seasonal Fruit Display & Honey Yogurt Dip  
Vegetable Crudité 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*

~

*Iced Tea, Freshly Brewed Coffee & Decaf Coffee*

***\$27.95 per person***

### ***Bass***

*Sliced Seasonal Fruit Display & Honey Yogurt Dip  
Vegetable Crudité with Ranch & Blue Cheese Dips  
Assorted Cheese Display with Gourmet Crackers & Dijon Mustard*

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*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 & Decaf Coffee*

***\$31.95 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***

### ***Baked Potato Bar***

*Baked Potatoes & Sweet Potatoes  
Cheddar Cheese, Bacon, Green Onions, Steamed Broccoli Florets, Sour Cream & Butter  
Brown Sugar, Toasted Pecans, Mini Marshmallows, Cinnamon Butter  
Shredded Beef Brisket & Beef Chili  
Broccoli & Cheese Soup*

***\$ 18.95 per person***

### ***Fajita Station***

***Make it a Chef Action Station for ... \$100 per Chef***

*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***

***Make it a Chef Action Station for ... \$100 per Chef***

*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***

***Make it a Chef Action Station for ... \$100 per Chef***

*Shrimp Sauteed with Onions, Peppers, Andouille Sausage, Tomatoes & Scallion in a Rich Cajun Cream Sauce  
Served with Southern Style Cheddar Cheese Grits  
Hush Puppies w/ Cajun Butter*

***\$ 22.95 per Person***

### ***Dessert Display***

*Assortment of Mini Cheesecakes, Dessert Bars & Cake Pops  
Chocolate Covered Strawberries  
Fresh Brewed Regular & Decaf Coffee Station*

***\$ 17.95 per person***

### ***Sundae Bar***

*Vanilla & Chocolate Ice Cream  
Chocolate, Caramel & Strawberry Syrup  
M & M Crumbles, Sprinkles, Crushed Reese's & Crushed Oreos  
Whipped Cream & Cherries  
Fresh Brewed Regular & Decaf Coffee Station*

***\$ 15.95 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*

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

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## **COCKTAIL RECEPTIONS**

### **Displayed Platters**

#### **Display Trays Serve 25pl**

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

#### **All Items Sold in Quantity of 100 Pieces**

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

### **Dips**

#### **Dips Serve 25pl**

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

### **Snacks**

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

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## **Beverage Menu**

### ***Open Bar Packages Include***

*House or Premium Brand Liquors*

*House Wine Selections*

*Domestic & Import Beers*

*Mineral Water & Assorted Sodas*

*Priced Per Person*

*One Hour Bar    House \$28 / Premium \$32*

*Two Hour Bar    House \$37 / Premium \$40*

*Three Hour Bar    House \$45 / Premium \$48*

### ***Beer & Wine Only***

*One Hour Bar    \$20    Two Hour Bar    \$24    Three Hour Bar    \$29*

### ***Host Bar***

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

*House Brands                \$7.50*

*Premium Brands            \$8.50*

*Cordials                      \$8.50*

*House Wine                 \$7.00*

*Domestic Beer              \$4.50*

*Imported Beer              \$4.50*

*Soda & Water                \$3.00*

### ***Cash Bar***

*Cash Bars Include Service Charge & Sales Tax*

*House Brands                \$10.00*

*Premium Brands            \$11.00*

*Cordials                      \$11.00*

*House Wine                 \$9.00*

*Domestic Beer              \$6.00*

*Imported Beer              \$6.00*

*Soda & Water                \$4.00*

### ***Brand Selections***

***Premium*** – Tito's, Tanqueray, Jack Daniels, Southern Comfort, JW Black, Patron Silver, Captain Morgan, Ron Zacapa Crown Royal, Beef Eaters Gin

***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 Towns County license restrictions and the City of Crisp County 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.

### **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.

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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.

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

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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.

#### **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

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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:**

Little Ocmulgee State Park & Lodge 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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