



THE WAYNESVILLE INN

GOLF RESORT & SPA



WEDDING PACKAGES 2018

176 COUNTRY CLUB DRIVE, WAYNESVILLE, NC 28786

(800) 627-6250 ~ (828) 456-3551

THEWAYNESVILLEINN.COM

Venues

Pavilion



Rental Fee - \$800

Cork & Cleaver



Rental Fee - \$500

Blue Ridge Room



Rental Fee - \$500

Please note that these prices include set up of room (s), round or square guest tables, banquet chairs, wooden dance floor, gift table, place card table, DJ table, guest book table, cake table, head table or sweetheart table, standard white linens, china, silverware and glassware.

Prices subject to 7% state sales tax

Ceremony Venues

Mountain View



Rental Fee - \$500

The Orchard



Rental Fee - \$500

Please note that these prices include set up of 100 chairs. Rental of our arbor can be included for an additional \$150.

Prices subject to 7% state sales tax

Holly Wedding Package

(Buffet Minimum 50 Guests)

Fruit, Cheese, Vegetables & Dip

Hors D'Oeuvre

Choose one additional Hors D'Oeuvre from our menu

Carving Station

(Please Choose One)

Roasted Black Angus Top Sirloin of Beef Roasted Rack of Pork Loin
Carved Prime Rib of Beef

Entrées

(Please Choose Two)

Baked Mahi Mahi *with lemon, herbs and white wine sauce*
Chicken Piccatta *sautéed with, scallions, mushrooms and capers in a lemon cream sauce*
Louisiana Blue Crab Cakes *with cajun remoulade*
Lobster Ravioli *with reggiano, chardonnay cream sauce*
Chicken Concetta *with prosciutto and asparagus topped with a boursin sauce*
Grilled Salmon Filets *grilled and topped with a Dijon mustard and dill sauce*
Asian Stir Fry *with chicken, ginger, sesame, garlic and oriental vegetables*

Salads

(Please Choose One)

Caesar Salad Tossed Green Salad Wedding Salad

Chef's Vegetable & Potato or Rice
Rolls and Butter
Coffee, Tea, & Decaffeinated Coffee

\$40.00 per person

Subject to 7% state sales tax and 21% service charge

White Oak Wedding Package

(Buffet Minimum 50 Guests)

(Plated Maximum 150 Guests)

Fruit, Cheese, Vegetables & Dip Tray

Two Additional Hors D'Oeuvres Choices

An Exquisite Four Course Dinner

and choice of

Caesar Salad

Tossed Green Salad

Wedding Salad

and

Two of the Following Entrees:

Chicken Piccata

Chicken sautéed with shrimp, scallions, mushrooms and capers in a lemon cream sauce

Baked Stuffed Shrimp with Lump Crabmeat

with jezebel sauce

Roasted Black Top Sirloin of Beef *

with béarnaise sauce

Bay Scallops

Sautéed with bacon, garlic cream sauce over stone ground grits

Grilled Salmon Filets

Grilled and topped with a Dijon mustard and dill sauce

Roasted Prime Rib of Beef *

with horseradish and Au jus

Surf & Turf

Grilled Petite Top Sirloin with baked stuffed shrimp and garlic scallion cream sauce

Chicken Marsala

with mushrooms and capers and a marsala sauce

served with chef's vegetables and potato or rice, rolls and butter, and coffee, tea, decaffeinated coffee

**Uniformed Chef Required for Buffet \$75.00*

\$36.00 per person

Subject to 7% state sales tax and 21% service charge

Willow Wedding Package

(Buffet Minimum 50 Guests)

(Plated Maximum 150 Guests)

Fruit, Cheese, Vegetables & Dip Tray

One Additional Hors D'Oeuvre Choice

An Elegant Four Course Dinner

and choice of

Caesar Salad

Tossed Green Salad

Wedding Salad

and

Two of the Following Entrees:

Roasted Black Angus Top Sirloin *with sauce au poivre**

Lobster Ravioli *with reggiano, chardonnay cream sauce*

Baked Mahi Mahi *with lemon herb wine sauce*

Prime Rib of Beef *with horseradish sauce and Au jus**

Roast Pork Loin *with white wine, Dijon mustard and demi-glace**

Marinated London Broil *with mushrooms**

Asian Stir Fry *with chicken, ginger, sesame, garlic and oriental vegetables*

Bay Scallops Sautéed *with bacon, garlic and cream, served over stone ground grits*

Grilled Chicken *with lemon-oregano*

served with chef's vegetables and potato or rice, rolls and butter, and coffee, tea, decaffeinated coffee

**Uniformed Chef Required for Buffet \$75.00*

\$34.00 per person

Subject to 7% state sales tax and 21% service charge

Hors D'Oeuvres Choices

(Minimum 50 Guests)

\$1.75 each

Lemon-Oregano Chicken Skewers
Fruit, Cheese, Vegetable and Dip
Smoked Salmon Cheese Rolls with Capers and Herbs
Goat Cheese and Sun-Dried Tomato Baked in Filo
Vegetable Egg Rolls with Sweet Chili Sauce
Pork Satay with Peanut Sauce
Stroganoff Meatballs
Carved Beef Tenderloin with Horseradish Sauce
Antipasto Display with Crostinis
Scallops Wrapped in Bacon
Jumbo Shrimp Cocktail

Southern Favorites

Sweet Potato and Chorizo sausage bites
Baby Hasselback Potatoes with Clemson blue cheese and apple wood smoke bacon
Baked brie Bites with spicy pepper jelly
Crawfish dip with Pita chips
Tex-Mex Deviled Eggs
With cilantro, jalapeño and Chile powder infusion.
Smoked Carolina Mountain trout crostini with radishes and dill cream
Inside and Out Hot brown bites a reassigned Kentucky sandwich of bacon, turkey and cheese sauce
Petite Sweet Potato Biscuit with Pulled Pork and slaw
Blue Cheese Crostini with Balsamic roasted grapes
Mini Corn Cake and smoked salmon and dill with Crème Fraiche
Fried Green Tomatoes with Shrimp and tomato basil cream
Corn and shrimp Fitters

Fairy Tales Can Come True

Late Night Snacks

Cookies and Milk

Chocolate Chip Cookie

Peanut Butter Cookie

Snickerdoodle Cookie

Pecan Shortbread Cookie

\$4.50 per person

Popcorn Bar

Cheddar

Caramel

Nuts

Butter

Plain

Spicy

White/Dark Chocolate

\$4.00 per person

Snacks

Pretzels

Potato Chips

Peanuts

Goldfish

Mixed Nuts

Spicy Snack Mix

\$4.00 per person

Sweets & Treats Bar

M&Ms

Hershey Bars

Milky Way

Heath Bar

Cotton Candy

Varieties of Hard Candy

Candied Pastel Almonds

\$4.00 per person

*All Favors must be ordered as an add-on item to one of the Wedding Package Menus.
Subject to 7% state sales tax and 21% service charge*

Stations:

(Minimum 25 guests)

Crêpe Bar

Uniformed Chef - \$75.00

Braised Lamb
Lump Crab Meat
Asparagus
Gruyère
Mascarpone
Ricotta Cheese
Suzette
Jubilee

\$30.00 per person

Seafood Bar

Poached Shrimp Cocktail
Raw Oysters
Smoked Salmon Display
Capers
Cocktail Sauce
Crackers
Dill Cream Cheese

\$25.00 per person

Pasta Bar

Uniformed Chef - \$75.00

Rigatoni ~ Penne ~ Fusilli
Bow Tie ~ Angel Hair ~ Elbow
Macaroni
Fettuccine
Orecchiette
Butter Garlic Sauce
Alfredo Cream Sauce
Tomato Sauce
Vegetable Medley
Ground Beef
Meatballs
Italian Sausage
Mozzarella Cheese
Parmesan Cheese

\$17.00 per person

Taco Bar

Corn Tortilla (Hard and Soft)
Flour Tortilla (Hard and Soft)
Ground Beef
Pulled Chicken
Mexican Blended Cheese
Cheddar Cheese
Salsa (Green and Red)
Sour Cream
Diced Onions
Guacamole
Shredded Lettuce
Cilantro

\$13.00 per person

Fondue Bar

Chocolate Sauce
Gruyère Sauce
French Bread Cubes
Pineapple
Seasonal Melons
Strawberries
Assorted Crackers
Prosciutto

\$12.00 per person

Chili Bar

Texas Chili
North Carolina Chili
Sour Cream
Cheddar Cheese
Tortilla Chips
Saltines
Diced Tomatoes
Green Onions
Assorted Hot Sauces
Jalapeños
Cheddar Biscuits

\$12.00 per person

Mashed Potato Bar

Mashed Idaho Potatoes
Cheddar Cheese
Sour Cream
Avocado
Chili
Chives
Scallions
Butter

Smoked Bacon
Diced Tomatoes
\$10.00 per person

Ice Cream Bar

Vanilla Ice Cream
Sprinkles
Mixed Nuts
Whipped Cream
Caramel
Chocolate Sauce
Candy Pieces
Mini Candy Bars
Cherries

\$7.00 per person

*All Stations must be ordered as an add-on item to one of the Wedding Package Menus.
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Specialty Drinks

Chilled Straight

Dirty CEO

Belvedere Vodka, Olive Juice, Blue Cheese Stuffed Olives

Flower Bomb

Smirnoff Vodka, Blue Curaçao, Elderflower Syrup, Grapefruit Juice
Fresh Citrus

Açaí Cosmo

Veev Açaí Spirit, Absolut Berri Açaí Vodka, Triple Sec and
Cranberry Juice

Simple Martini

Absolut Vodka, Dry Vermouth with an Olive or a Twist

Cucumber Martini

Grey Goose Vodka, St. Germain Elderflower Liqueur, Mint and Cucumber

Berries & Cream

Absolut Berri Açaí Vodka, Raspberry Liqueur, Frangelico, Cream

Pineapple Upside-Down Cake

Grey Goose Vodka, Pineapple Juice and Grenadine

Sparkling Lemonade

Absolut Citron Vodka, St. Germain Elderflower Liqueur, Lemonade
Champagne

\$10.00 per cocktail

Subject to 7% state sales tax and 21% service charge

Specialty Drinks Continued

Over Ice

The Medio Classic

Bacardi Light, Cane Syrup, Fresh Mint and Lime, Topped with Soda Water

Southern Belle

Firefly Peach Vodka, Absolut Berri Vodka, Cane Syrup, Fresh Citrus
Topped with Iced Tea

The Waynesville Mule

Jack Daniels, Fresh Lime Juice, Ginger Beer

Smokin' Presidente

Tequila, Fresh Lime Juice, Agave Nectar, Sea Salt Rim with a Jalapeño Tequila
Boat

Pomegranate Margarita

Don Julio Blanc Tequila, Pama Liqueur, Fresh Citrus, Cranberry Juice
and a Salt or Sugar Rim

Pink Lemonade

Absolut Citrus Vodka, Fresh Lemon Juice, Cane Syrup, Cranberry Juice
with a Splash of Soda

Berry Sangria

Veev Açai Spirit, Cabernet Sauvignon, Fresh Berries, Cane Syrup and
Cranberry Juice

\$10.00 per cocktail

Subject to 7% state sales tax and 21% service charge

Non-Alcoholic

Strawberry Lemonade

Minty Mango Iced Tea

\$8.00 per cocktail

Subject to 7% state sales tax and 21% service charge

Bar Service

Consumption/Cash Bar

Liquor	Premium	\$10.00 per drink
	Call	\$9.00 per drink
	House	\$7.00 per drink
Wine	Premium	\$9.00 per glass
	Call	\$8.00 per glass
	House	\$6.00 per glass
Beer	Premium	\$5.00 per bottle
	Domestic	\$4.00 per bottle
Soda		\$2.00 per glass

Hosted Bar Based on Liquor Choices an estimate can be Provided.

*Bartender charge of \$75.00 applies.
All prices are subject to 7% state sales tax and 21% service charge*

Bar Service

Premium Selection

Tito's or Kettle One	William Hill Cabernet
Tanqueray No. Ten Gin	William Hill Chardonnay
Captain Morgan Rum	Markovic Merlot
Barcardi	Mirassou Moscato
Jack Daniel's Old No. 7 Whiskey-Bourbon	Bridlewood Pinot Noir
Maker's Mark Whiskey-Bourbon	Ruffino "Lumina" Pinot Grigio
Dewars White Label Scotch	Beer - Select Two Premium Brands
Cuervo 1800 Tequila	Beer - Select Four Domestic Brands
Johnny Black	Assorted Soft Drinks

Call Selection

AbsolutVodka	14 Hands Cabernet
Beefeater Gin	14 Hands Chardonnay
Bacardi Silver Rum	14 Hands Merlot
Jim Beam White Label Whiskey	14 Hands Pinot Grigio
Seagrams VO Whiskey	Beer - Select Three Premium Brands
Johnny Walker Red Label Scotch	Beer - Select Three Domestic Brands
Cuervo Gold Tequila	Assorted Soft Drinks

House Selection

Gordon's Vodka	Canyon Road Cabernet
Gordon's Gin	Canyon Road Chardonnay
Ronrico Rum	Canyon Road Merlot
Seagram's 7 Blended Whiskey	Canyon Road Pinot Grigio
Old Crow Bourbon Whiskey	Canyon White Zinfandel
Montezuma Clear Tequila	Beer - Select Three Domestic Brands
	Assorted Soft Drinks

Beer Selection

Domestic Brands

Bud
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

Import/Premium

Corona
Corona Light
Heineken
Highland Gaelic
Newcastle
Sam Adams
Shock Top
Stella
Sierra Nevada
Fat Tire
Local Craft Beer available upon request

Wedding Policies

ENTERTAINMENT AND DÉCOR

Functions may be enhanced by décor such as flowers, specialty table linens, chair covers, and music. The Waynesville Inn offers a range of recommended resources for these sources. Outside vendors not approved by The Waynesville Inn are not permitted. All items must be preapproved and delivery arranged through our Catering Office.

MENU SELECTIONS

The Waynesville Inn offers a wide range of Wedding Packages and menu suggestions. Upon request we can customize a menu for you. To assure availability of menu items, all menu selections should be submitted to our Catering Office 45 days prior to your scheduled event.

GUARANTEES AND PREPAYMENT

All Catering Functions require prepayment in full 30 days prior to the event. Final attendance is to be specified to our Catering Office by 12:00 Noon ten (10) days prior to the scheduled event. This will be considered a binding guarantee and is not subject to reduction. If the attendance number is not supplied to The Waynesville Inn by the required date, the original number on the contract will become the guarantee. All menu changes submitted within ten (10) days will be subject to service fees.

MINIMUMS AND GUARANTEE CHANGES

Menus are designed with minimum guest attendance requirements. A surcharge may apply should the attendance fail to meet minimum designed requirements. As well, should the guarantee increase more than 5% within ten (10) days of the function, a surcharge will apply based on the guarantee.

SERVICE CHARGE AND TAXES

Wedding Packages and Catering Menus are subject to our customary banquet service charge. Food, Beverage and Banquet Service Charges are subject to all applicable North Carolina Sales Tax. In the event an organization is Tax Exempt, state law requires a copy of the Federal Tax Exempt Certificate be on file with the resort prior to the event.

FOOD AND BEVERAGES

The Waynesville Inn is the sole supplier of food and beverages. The Waynesville Inn is licensed by the state of North Carolina to be the only provider of alcoholic beverages on its premises. No food and beverage products can be brought into the hotel and/or consumed in its public space. The client acknowledges that the sale, service, and consumption of alcoholic beverages are regulated by the state of North Carolina. Guests may not remove food or beverage from the premises due to license restrictions.

FUNCTION ROOMS/VENUES

The Waynesville Inn assigns function rooms/venues according to the guaranteed number of guests. Additional fees will apply for ceremonies and events with special set up requirements.

OUTDOOR FUNCTION

The Waynesville Inn reserves the right to determine the appropriate indoor function room on the day of the function in the event of inclement weather. Outdoor entertainment must be pre-approved.

SIGNS AND DISPLAYS

The Waynesville Inn reserves the right to approve all signage and placement. All signage must be professionally printed and is not permitted on guest room floors. The Waynesville Inn supplies directional signage for each event.

Wedding Policies

CAKES

The Waynesville Inn will provide a complimentary cake cutting service. Wedding and Grooms cakes are permitted to be brought in by outside vendors. Delivery of cakes for the event must be arranged with the Catering Office. The Waynesville Inn will not be responsible for storage, handling, or placement of cakes.

LOST AND FOUND

The Waynesville Inn does not assume responsibility for the loss or damage of any articles or merchandise left in the resort prior to, during, or following an event.

PARKING

The Waynesville Inn provides on-site complimentary parking for overnight guests and guests attending functions. For convenience, guests attending a wedding scheduled on the Ceremony Orchard may use the parking area adjacent to the Balsam Spa.

VOLUME RESTRICTION – TOWN OF WAYNESVILLE NOISE CURFEW

Please be advised that The Waynesville Inn requires maintenance of appropriate audio volume control levels in its function rooms/venues. Entertainment activity cannot exceed a 70 decibel level at any time during the event. All entertainment must cease by the Town of Waynesville's enforced 11:00PM noise curfew.

METHODS AND CONDITIONS OF PAYMENT

A non-refundable 25% deposit is required for all social functions. The event contract will outline the deposits necessary with the balance paid 30 days prior to the event. A credit card will be required to be on file for any adjustments to the guarantee ten (10) days prior to the event.

DAMAGE

Catering clients are responsible for any and all damage which occur on property during the period of time the function's guests, employees, independent contractors or other agents are on site. The Waynesville Inn may require a certificate of insurance from any subcontractor(s), or agent(s) engaged by a client which shall provide proof of adequate financial responsibility in the event of loss or damage of resort/ hotel property. As such The Waynesville Inn shall be named as additional insured on any certificate of insurance.