



*Weddings at Grandover*

# Your Grand Experience Awaits

- Expert assistance from our dedicated team of Wedding Professionals
- Access to Resort grounds for engagement shoot or bridal portraits
- Discounted rooms and suite rates for wedding party and guests
- Welcome bag deliveries
- Valet parking
- Day-of dressing rooms for bridal parties
- King premium room for the night of your wedding (subject to upgrade pending availability)
- Our exclusive preferred vendor list of highly recommended event service specialists
- Floor length white linen tablecloths (oval tables)
- Linen napkins (Five Colors Available)
- House centerpiece bases include 10" mirror tile and votive candles
- Staging and dance floors
- Oval reception tables (60"x72") and banquet chairs
- Flatware and China
- Wine Glasses, Champagne Flutes, Rocks Glasses, and Water Glasses
- Coffee & Tea Stations
- One display station and three hor d'oeuvre selections
- Specialty pricing for children and vendors
- Ceremony, Cocktail Hour & Reception set-up and break-down
- Plated dinner tasting for four people
- Expert team of servers and bartenders, with a dedicated Banquet Manager



# Welcome to Grandover



Thank you for choosing Grandover Resort for your upcoming event! Whether you are spending your time with us in our newly renovated rooms and restaurants, hitting the links on either of our two world-class Golf courses, or relaxing in our gorgeous Pool & Spa, we believe in delivering upscale southern hospitality every time.

We hope to guide you through your menu selections so that your experience with us is a Grand one. Our Executive Banquet Chef, Patrick O'Dawe, began his deep appreciation for culture and food growing up as a military kid in Germany where he and his father would walk to the local market every Sunday morning for "real" chocolate and a bag of brötchen. He graduated culinary school from Johnson & Wales University in Charlotte, NC after receiving a Bachelor's Degree in Hospitality Management from Old Dominion University in Norfolk, VA. He worked his way through multiple kitchens and hotels throughout the Southeast; everywhere from Walt Disney World to hotels in our nation's capital, and a number of independently owned restaurants, learning from James Beard House recognized Chefs, and every individual he comes in contact with. He believes in old school recipes and techniques, with a new age flare. "I strongly believe that you can have a modern, high-end quality meal without the pretentiousness of it all." Chef Pat and his team aim to exceed your expectations.

No matter how big or small the event, "Everybody is a V.I.P."

In his spare time, Chef Pat enjoys listening to live music and spending time outdoors with his beautiful wife and their two cherub-like children.

"Food to me is a language in itself. It is an even ground, bringing people together".

---

***Executive Banquet Chef - Patrick O'Dawe***

***Sous Chefs - Eddie Rash & Victor Vasquez***

***Assistant Food & Beverage Director - John Martiere***

# Buffet Menu

## Cocktail Hour

(Available for one hour of service)

### NC Charcuterie Display

Chef's Selection of Imported & Locally Cured Meats, Cheeses, NC Preserves & Mustard with Local Artisan Flatbreads, French & Pumpernickel Breads

### Choice of (3) Passed/Stationed Appetizers

- Nashville Hot Chicken Tenders with Housemade Pickles
- 'BLT' Deviled Eggs\*
- Endive Cups with Goat Cheese, Walnuts & Sweet Peppers \*
- Pickled Okra Stuffed with Pimiento Cheese\*
- NC Shrimp Ceviche Bruschetta \*
- Mini Caprese Bites \*
- Pimiento Cheese Toast with Tomato Jam \*
- Pigs in a Blanket with Lusty Monk Mustard
- Manchego Cheese & Local Apple Butter Crostini \*
- Mini Country Ham Biscuits with Sweet Potato Hot Sauce
- Raspberry Balsamic Meatballs with Goat Cheese
- Assorted Quiche Tartlets\*
- Mini Lamb Gyros with Tzatziki Sauce \*
- Spicy Short Rib & Manchego Empanada \*
- Pork Belly Skewers with Blackberry BBQ Sauce (add \$2 per person)\*
- BBQ Shrimp Skewer (add \$3 per person)
- Fried Crab Cakes with Key Lime Remoulade (add \$5 per person)
- Mini Lobster Rolls on Brioche Bun (add \$5 per person)

\*Indicates "Passed Appetizers"

(See additional pages for Action Station and Display Add-Ons)

## Choose One Buffet

### Carolina Buffet

- Southern Cobb Salad
- Traditional Eastern Carolina Slaw
- Fried Green Tomato Salad
- Variety of Southern BBQ Meats- Smoked Beef Brisket, BBQ Baby Back Ribs, Southern Fried Chicken, Smoked Sausage with Boar & Castle Sauce, Spicy BBQ Sauce
- Baked Macaroni and Cheese
- Southern Style Green Beans
- Collard Greens
- Buttermilk Biscuits with Honey Butter

### A Taste of Italy

- Panzanella Salad
- Marinated Olives
- Orecchiette Pasta Salad
- Chicken Marsala
- Stuffed Shells with Italian Sausage and Ricotta
- Classic Cioppino Fisherman's Stew - Local White Fish, Shrimp, Mussels, Tomatoes & Smoked Tomato Broth
- Ratatouille Risotto
- Olive Oil Brushed Grilled Vegetables
- Garlic Bread Sticks

### The Steakhouse Buffet

- Traditional Caesar Salad
- Chopped Steakhouse Salad
- Bourbon-Glazed Salmon
- Mesquite Chicken
- Carved to Order Horseradish Encrusted NY Strip
- "Twice Baked" Au Gratin Potatoes
- Roasted Carrots & Green Beans
- Creamed Spinach
- Dinner Rolls with Honey Butter

### Grandover Buffet

- Butter Lettuce Salad
- Melon Salad
- Ribbon Vegetable Salad
- Blackened Salmon with Curried Cous Cous
- BBQ Short Ribs with Sweet Potato Mash
- Za'atar Roasted Chicken
- Carolina Farm Vegetables
- Dinner Rolls with Honey Butter

### Surf & Turf Dinner (add \$15 pp)

- Radish & Fennel Salad
- Marinated Mushrooms, Artichoke Hearts, Olives & Tomatoes
- "Crab Butter" Salad
- Roasted Vegetables with Romesco Sauce
- Creamy Lobster Risotto
- Seared Chicken Breast with Marsala Cream Sauce
- Pistachio-Pesto NC Whitefish
- Horseradish Encrusted NY Strip with Garlic Shrimp in a Lemon White wine Sauce
- Dinner Rolls with Honey Butter

Coffee & Tea Service  
\$80/Person

# Plated Menu

## Cocktail Hour

(Available for one hour of service)

### NC Charcuterie Display

Chef's Selection of Imported & Locally Cured Meats, Cheeses, NC Preserves & Mustard with Local Artisan Flatbreads, French & Pumpernickel Breads

## Choice of (3) Passed/Stations Appetizers

- Nashville Hot Chicken Tenders with Housemade Pickles
- 'BLT' Deviled Eggs\*
- Endive Cups with Goat Cheese, Walnuts & Sweet Peppers \*
- Pickled Okra Stuffed with Pimiento Cheese\*
- NC Shrimp Ceviche Bruschetta \*
- Mini Caprese Bites \*
- Pimiento Cheese Toast with Tomato Jam \*
- Pigs in a Blanket with Lusty Monk Mustard
- Manchego Cheese & Local Apple Butte Crostini \*
- Mini Country Ham Biscuits with Sweet Potato Hot Sauce
- Raspberry Balsamic Meatballs with Goat Cheese
- Assorted Quiche Tartlets\*
- Mini Lamb Gyros with Tzatziki Sauce \*
- Spicy Short Ribs & Manchego Empanada \*
- Pork Belly Skewer with Blackberry BBQ Sauce (add \$2 per person)\*
- BBQ Shrimp Skewers (add \$3 per person)
- Fried Crab Cakes with Key Lime Remoulade (add \$5 per person)
- Mini Lobster Rolls on Brioche Bun (add \$5 per person)

\*Indicates "Passed Appetizers"

(See additional pages for Action Station and Display Add-Ons)

## Choose One Salad

- **Caesar Wedge** - Romaine Heart Wedge, Shaved Asiago Cheese, Teardrop Tomatoes & Garlic Butter Croutons with Classic Caesar Dressing
- **A Simple Salad** - Artisan Lettuce, Tomatoes, Cucumbers, Carrot Ribbons & Shaved Radish with Balsamic Dressing
- **Market Salad** - Cucumber Lettuce Bundle, Teardrop Tomatoes, Goat Cheese, Endive & Pickled Red Onion with Maple-Dijon Vinaigrette
- **Pickled Berry Salad** - Field Greens, Quick Pickled & Fresh Strawberries, Blueberries, Goat Cheese, Toasted Almonds & Shaved Red Onion with Basil Balsamic Vinaigrette
- **Southern Arugula Salad** - Candied Pecans, Roasted Tomatoes, Shaved Watermelon Radish, Country Ham Cracklings with Tupelo Honey Vinaigrette

## Choose One (or Two) Entrees

- **Blackened Salmon** - Curried Cous Cous, Pickled Red Onions, Citrus Beurre Blanc and Carolina Farm Vegetables
- **Chilean Sea Bass** - Forbidden Black Rice, Green Beans, Roasted Tomato & Olive Vinaigrette
- **Stuffed Chicken Breast** - Bacon Wrapped & Boursin Stuffed with Whipped Potatoes, Green Beans & Green Tomato Beurre Blanc
- **Pan-Seared Chicken Breast** - Fingerling Potato Medley, Carolina Farm Vegetables, Dijon Cream Sauce
- **Herb Encrusted Filet Mignon** - Benton's Bacon Cream Sauce, Cream Fraiche Mashed Potatoes, Tomato Confit & Roasted Asparagus
- **Grilled Flat Iron Steak** - Harissa Eggplant Ratatouille & Creamy Polenta
- **Slow Braised Short Ribs** - Goat Lady Goat Cheese Grits, Carolina Farm Vegetables & Blackberry BBQ Demi
- **Berkshire Bone-In Pork Chop** - Whiskey Brined & BBQ Bourbon Glazed NC Berkshire Pork, Potato Puree, Chili Roasted Carrots & Corn Chow-Chow

*Vegetarian & Vegan Options Available Upon Request*

*Dinner Rolls with Whipped Butter*

Coffee & Tea Service  
\$75/Person

# Duo Plated Menu

## Cocktail Hour

(Available for one hour of service)

### NC Charcuterie Display

Chef's Selection of Imported & Locally Cured Meats, Cheeses, NC Preserves & Mustard with Local Artisan Flatbreads, French & Pumpernickel Breads

### Choice of (3) Passed/Stationed Appetizers

- Nashville Hot Chicken Tenders with Housemade Pickles
- 'BLT' Deviled Eggs\*
- Endive Cups with Goat Cheese, Walnuts & Sweet Peppers \*
- Pickled Okra Stuffed with Pimiento Cheese\*
- NC Shrimp Ceviche Bruschetta \*
- Mini Caprese Bites \*
- Pimiento Cheese Toast with Tomato Jam \*
- Pigs in a Blanket with Lusty Monk Mustard
- Manchego Cheese & Local Apple Butter Crostini \*
- Mini Country Ham Biscuits with Sweet Potato Hot Sauce
- Raspberry Balsamic Meatballs with Goat Cheese
- Assorted Quiche Tartlets\*
- Mini Lamb Gyros with Tzatziki Sauce \*
- Spicy Short Ribs & Manchego Empanada \*
- Pork Belly Skewers with Blackberry BBQ Sauce (add \$2 per person)\*
- BBQ Shrimp Skewers (add \$3 per person)
- Fried Crab Cakes with Key Lime Remoulade (add \$5 per person)
- Mini Lobster Rolls on Brioche Bun (add \$5 per person)

\*Indicates "Passed Appetizers"

(See additional pages for Action Station and Display Add-Ons)

## Choose One Salad

- **Caesar Wedge** - Romaine Heart Wedge, Shaved Asiago Cheese, Teardrop Tomatoes & Garlic Butter Crouton with Classic Caesar Dressing
- **A Simple Salad** - Artisan Lettuce, Tomatoes, Cucumbers, Carrot Ribbons & Shaved Radish with Balsamic Dressing
- **Market Salad** - Cucumber Lettuce Bundle, Teardrop Tomatoes, Goat Cheese, Endive & Pickled Red Onion with Maple-Dijon Vinaigrette
- **Pickled Berry Salad** - Field Greens, Quick Pickled & Fresh Strawberries, Blueberries, Goat Cheese, Toasted Almonds & Shaved Red Onion with Basil Balsamic Vinaigrette
- **Southern Arugula Salad** - Candied Pecans, Roasted Tomatoes, Shaved Watermelon Radish, Country Ham Cracklings with Tupeo Honey Vinaigrette

## Choose One Entree

- **Filet Mignon & Jumbo Shrimp Skewer** - Yukon Mashed Potatoes, Roasted Asparagus, Pickled Red Onions, White Balsamic Veloute
- **Roasted Chicken & Short Rib** - Six Hour Braised Short Rib with Braising Jus, Roasted Chicken Breast with a Tomato & Olive Tapenade, Whipped Potatoes, Carolina Farm Vegetables
- **Blackened Salmon & Mediterranean Stuffed Chicken** - Cannellini Mash, Roasted Carrots & Green Beans, Citrus Cream Sauce
- **Filet Mignon & Bacon Wrapped Chicken** - Herb Encrusted Filet Mignon & Bacon Wrapped/Boursin Stuffed Chicken, Buttermilk Whipped Mashed Potatoes, Carolina Farm Vegetables, Bourbon Cream Sauce

*Vegetarian & Vegan Options Available Upon Request*

*Dinner Rolls with Whipped Butter*

Coffee & Tea Service  
\$85/Person

# Add - Ons

## Displayed Stations

- **Vegetable Crudité Display** - Seasonal Vegetables served with Roasted Pepper Hummus & Herb Cream Cheese (\$4 pp)
- **Whole & Sliced Fruit Display** - Assorted Fresh Fruits served with a Honey Yogurt Dipping Sauce & Chocolate Mousse (\$5 pp)
- **Display of Dips** (Choose 3 - \$9.50 pp)
  - Crab, Spinach and Artichoke Dip with Tortilla Chips
  - Hummus Bar: Roasted Red Pepper, Beet and Green Goddess Hummus with Pita Chips, Flatbreads, Cucumber Slices & Radishes
  - Buffalo Chicken Dip with Tortilla Chips & Celery Sticks
  - S'mores Dip served with Graham Crackers
  - Mexican Street-Corn Dip with Tortilla Chips
  - Baked Brie Wheel with Apple Butter, Pecans & Golden Raisins with Artisan Crackers (\$14.50 pp)
- **Antipasto Display** - Prosciutto, Mortadella, Hard Salami, Fresh Mozzarella, Assorted Olives, Sweet Peppers, Artichoke Hearts, Cornichons, Dolmades, Hearts of Palm, Grilled & Chilled Vegetables, Marinated Cipollini Onions, Sonte Ground Mustard served with Local Artisan Flatbreads (\$12 pp)
- **Seafood Display** - Chilled Jumbo Gulf Shrimp & Steamed Mussels served with Traditional Cocktail Sauce & Key Lime Remoulade (\$26.50 pp)

## Action Stations

- **Tater Tot Station** - Crispy Tater Tots, Nacho Cheese, Sour Cream, Diced Red Onion, Fresh Jalapenos, Scallions, Pico de Gallo & Bacon Crumbles (\$8.50 pp)
- **Shrimp & Grits Station** - Blackened Rock Shrimp, Cheddar Cheese Grits, Tasso Ham Gravy, Roasted Tomatoes & Micro Parsley (\$17.50 pp)
- **Pasta Station** (Choose 2 - \$19.50 pp)
  - Lobster Ravioli with Limoncello Cream Sauce
  - Short Rib Bolognese with Rigatoni
  - Gemelli Pasta with Spicy Sausage, Roasted Tomatoes, Olives, Arugula Pesto & Ricotta Cheese
- **Street Tacos Station** (Choose 2 - \$20 pp)
  - Blackened Shrimp, Chorizo & Beef Asada or Chicken Tinga
  - Queso Fresco, Guacamole, Pico de Gallo, Sour Cream, Salsa, Tortillas

## Carving Stations

- **Oven Roasted Turkey Breast** with Cranberry Aioli & Dinner Rolls (\$9 pp)
- **Cheerwine Glazed Smoke Master Ham** with Spicy Apple Mustard & Hawaiian Sheet Rolls (\$10 pp)
- **Boar & Castle Rubbed Slow Smoked Beef Brisket** with Eastern BBQ Sauce & Brioche Rolls (\$10 pp)
- **Fire Roasted Leg of Lamb** with Chimichurri, Mint Yogurt & Naan Bread (\$10 pp)
- **Espresso Chili Rubbed New York Strip** with Benton's Bacon Cream Sauce & Dinner Rolls (\$10 pp)
- **Horseradish Encrusted Prime Rib** with Horseradish Cream, Au Jus & Dinner Rolls (\$12 pp)
- **Roasted Beef Tenderloin** with Mushroom Demi & Horseradish Cream Dinner Rolls (\$20 pp)

## Dessert Stations

- **Ice Cream Sundae Bar** - Chocolate, Vanilla & Strawberry Ice Creams with Assorted Toppings, Hot Fudge & Caramel Sauce (\$9.75 pp)
- **Gnam Gnam Gelato Cart** (based upon availability) - your choice of six flavors of Gnam Gnam Gelato served with Assorted Toppings & Sauces (\$9.75 pp)
- **Fondue Station** - Milk Chocolate, Dark Chocolate, Peanut Butter & Chocolate Fondues with Strawberries, Pound Cake, Pineapple, Marshmallows, Melons & Pretzels for Dipping (\$12 pp)
- **Southern Sweets Station** - Donut Bar (from DUCK DONUTS), Cereal Milk Panna Cotta with Cornflake Streusel, Mini Banana Pudding, Assorted Macarons & Mini Cheesecakes (\$12.25 pp)

# Bar Selections

## Beverages

- Call Brand  
**\$8.00**
- Premium Brand  
**\$9.00**
- Specialty Brand  
**\$9.25**
- Premium/Craft Beer  
**\$6.00**
- Domestic Beer  
**\$5.00**
- Wine  
**See Wine Menu**
- Soft Drinks  
**\$4.25**
- Bottled Water  
**\$3.88**
- Bottled Juice  
**\$3.88**
- Champagne Mimosa  
**\$7.00**

## Domestic Beer

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- O'Doul's
- Yuengling Lager

## Premium/Craft Beer

- Corona
- Corona Light
- Heineken
- Hopyyum IPA
- Blue Moon
- Red Oak
- Stella Artois
- Angry Orchard

## Martini Bar

A separate bar offering a selection  
of the following Martini's:  
Cosmopolitan, Appletini, Melon Martini  
and Classic Martini  
**\$11.00/drink**

## Call Brand

- Jim Beam
- Dewar's White Label Scotch
- Seagrams VO
- Smirnoff Vodka
- Bacardi Rum
- Beefeater Gin
- Cuervo Gold

## Premium Brand

- Wild Turkey
- Chivas Regal
- Crown Royal
- Absolut Vodka
- Myers Rum
- Bombay Sapphire
- Cuervo 1800

## Specialty Brand

- Maker's Mark Bourbon
- Glenlivet
- Crown Royal Reserve Grey
- Goose Vodka Appleton
- Rum Extra Hendrick's
- Patron

## Charges

Bartender fee for groups of 35 or less | \$25.00 for the first hour (per bartender) | \$15.00 each additional hour (per bartender)

In accordance with the NC liquor laws, no alcoholic beverages may be brought onto the resort property by patrons or their guests.

Prices are inclusive of service charge and tax.



# Bar Selections

## Grandover Beer and Wine Hosted Bar Package

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest  
Chardonnay | Columbia Crest Cabernet  
Sauvignon | Villa Pozzi Moscato | Beringer  
White Zinfandel

### Domestic Beer

Budweiser | Bud Light | Miller Lite  
Coors Light | Michelob Ultra | Yuengling Lager  
O'Doul's  
(Choose 3)

### Premium Beer

Stella Artois | Heineken | Red Oak | Corona  
Corona Light | Blue Moon | Angry Orchard  
Hoppyum IPA  
(Choose 3)

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

---

**1 hour \$20/Person**

**2 hour \$30/Person**

**3 hour \$40/Person**

**4 hour \$48/Person**

**5 hour \$56/Person**

## Grandover Call Brands Hosted Bar Package

### Call Brand Liquor

Jim Beam Bourbon | Dewars Scotch  
Seagrams VO | Smirnoff Vodka | Bacardi Rum  
Beefeater Gin | Cuervo Gold Tequila

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest  
Chardonnay | Columbia Crest Cabernet  
Sauvignon | Villa Pozzi Moscato | Beringer  
White Zinfandel

### Domestic Beer

Budweiser | Bud Light | Miller Lite  
Coors Light | Michelob Ultra | Yuengling Lager  
O'Doul's  
(Choose 3)

### Premium Beer

Stella Artois | Heineken | Red Oak | Corona  
Corona Light | Blue Moon | Angry Orchard  
Hoppyum IPA  
(Choose 3)

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

---

**1 hour \$26/Person**

**2 hour \$34/Person**

**3 hour \$42/Person**

**4 hour \$49/Person**

**5 hour \$57/Person**

Hourly prices are inclusive of tax and service charge.

# Bar Selections

## Grandover Premium Brands Hosted Bar Package

### Premium Brand Liquor

Wild Turkey Bourbon | Chivas Regal  
Scotch | Crown Royal | Absolut Vodka  
Myers Rum | Bombay Sapphire Gin  
Cuervo 1800

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest  
Chardonnay | Columbia Crest Cabernet  
Sauvignon | Villa Pozzi Moscato | Beringer  
White Zinfandel

### Domestic Beer

Budweiser | Bud Light | Miller Lite  
Coors Light | Michelob Ultra | Yuengling Lager  
O'Doul's  
(Choose 3)

### Premium Beer

Stella Artois | Heineken | Red Oak | Corona  
Corona Light | Blue Moon | Angry Orchard  
Hoppyum IPA  
(Choose 3)

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

---

1 hour \$34/Person

2 hour \$38/Person

3 hour \$45/Person

4 hour \$52/Person

5 hour \$59/Person

## Grandover Specialty Brands Hosted Bar Package

### Specialty Brand Liquor

Maker's Mark Bourbon | Glenlivet Scotch  
Crown Royal Reserve | Grey Goose Vodka  
Appleton Rum Extra | Hendrick's Gin  
Patron Tequila

### Grandover House Wines

Columbia Crest Merlot | Columbia Crest  
Chardonnay | Columbia Crest Cabernet  
Sauvignon | Villa Pozzi Moscato | Beringer  
White Zinfandel

### Domestic Beer

Budweiser | Bud Light | Miller Lite  
Coors Light | Michelob Ultra | Yuengling Lager  
O'Doul's  
(Choose 3)

### Premium Beer

Stella Artois | Heineken | Red Oak | Corona  
Corona Light | Blue Moon | Angry Orchard  
Hoppyum IPA  
(Choose 3)

### Assorted Soft Drinks

Coke | Diet Coke | Sprite

---

1 hour \$36/Person

2 hour \$42/Person

3 hour \$49/Person

4 hour \$57/Person

5 hour \$65/Person

Hourly prices are inclusive of tax and service charge.

# Wines by the Bottle

## White Wines

### Chardonnay

Cakebread, Napa

**\$83.00**

Louis Jadot Pouilly-Fuissé, France

**\$63.50**

Kendall Jackson, Grand Reserve

**\$55.50**

Jordan, Russian River

**\$54.25**

La Crema, Sonoma Coast

**\$50.50**

Clos Du Bois, North Coast

**\$38.75**

Columbia Crest, Washington

**\$33.25**

### Sauvignon Blanc

Frog's Leap, Napa

**\$46.50**

Chateau Ste. Michelle, Washington State

**\$38.00**

### Pinot Gris/Pinot Grigio

Chateau Ste. Michelle Pinot Gris,

Washington State

**\$34.00**

Cavit Pinot Grigio, Italy

**\$33.25**

### Riesling

Blue State, Germany

**\$49.00**

### Alternative Whites

Villa Pozzi Moscato, Washington

**\$33.25**

### White Zinfandel

Beringer White Zinfandel, California

**\$33.25**

### Rosé

Rosé Fleurs De Prairie

**\$54.25**

## Red Wines

### Cabernet Sauvignon

Silver Oak, Alexander Valley

**\$142.00**

Caymus, Napa

**\$142.00**

Stags Leap, Artemis

**\$123.00**

Jordan, Alexander Valley

**\$110.00**

Beringer Founders Estate, California

**\$64.50**

Kendall-Jackson Vintner's Reserve

**\$52.00**

Clos du Bois, North Coast

**\$49.00**

J. Lohr, Seven Oaks Estate, Paso Robles

**\$41.50**

Columbia Crest, Columbia Valley

**\$33.25**

### Merlot

Duckhorn, Napa

**\$103.50**

Stags' Leap Winery, Napa

**\$76.50**

Clos du Bois, North Coast

**\$50.50**

Ravenwood Vintner's Blend, Sonoma

**\$38.50**

Columbia Crest, Columbia Valley

**\$33.25**

### Zinfandel

St. Francis Old Vines, Sonoma

**\$56.00**

Ravenswood Vintner's Blend, Sonoma

**\$38.75**

### Syrah/Shiraz

J Lohr, Paso Robles

**\$49.00**

Blackbilly Shiraz, Australia

**\$56.00**

### Pinot Noir

Belle Glos, Napa Valley

**\$90.50**

Steele, Santa Barbara

**\$58.50**

Carmel Road, California

**\$45.50**

## Sparkling Wines

Domaine Ste. Michelle Brut,

Washington

**\$43.50**

Domaine Chandon Sweet Star

**\$50.50**

### Champagne

Dom Perignon

**\$252.00**

Veuve Clicquot

**\$104.00**

Moet & Chandon White Star

**\$98.00**

Moet & Chandon Rosé

**\$110.00**

Prices are inclusive of tax and service charge. Items are sold only by the bottle.

# General Information & Policies

## Menu Selections

Our Banquet Menus are meant to be a guide. We welcome the opportunity to create a Custom Menu to meet the specific needs of your group. In order to ensure the availability of all chosen items, your menu selections should be submitted to your Convention Service Manager approximately four weeks prior to your function date. Food & Beverage menu prices will be confirmed ninety (90) days prior to the date of your function. It is the Resort's policy that no food or beverages may be brought into the Resort from any outside source and food and beverages may not be removed from the facility.

## Guarantees

Final guarantees on banquet functions are required no later than 72 business hours prior to the start time of each function. After this time the guarantee is not subject to reduction but may be increased up to 5%. Any increases in excess of 5% over the guarantee will result in a charge of 1½ times the base price for each additional person served.

Guarantee changes must be made in writing, directly with your Convention Service Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72-hour period, the expected number of guests will become the guarantee.

## Outdoor Functions

Grandover offers several beautiful outdoor locations to accommodate functions of different sizes. A fee of \$5.00 per person applies to all outdoor functions. In the event of a 30% or more inclement weather forecast, the Resort reserves the right to decide three hours in advance of any function as to whether or not it should be moved indoors. All entertainment performing in an outdoors location must conclude no later than 10:00pm.

## Soft Drink Purveyor

Grandover values their partnership with Coca Cola.

## Alcoholic Beverage Policy

The Resort is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control regulations. It is the Resort's policy that alcoholic beverages will not be permitted to be brought into the Resort from outside sources.

## Meeting & Banquet Space

Banquet and meeting rooms are assigned according to the expected attendance. The Resort retains the right to make reasonable substitutions in meeting and banquet space, and the Patron agrees to accept such substitutions. In the event such a substitution is necessary, the Resort agrees to assist traffic flow with signage and notation on lobby reader board.

## Cleaning Fees

Cleaning fees may be assessed for excessive trash left behind by the group or outside vendor that is hired by the group. The cleaning fee could range from \$250 - \$1000 depending on the amount of cleaning.

## Audio Visual Equipment

Grandover Resort partners with ON Site Audio Visual for all audio visual rentals. ON Site is fully equipped to provide groups with equipment for presentations, lighting or any other special needs.1

All other audio visual vendors must be approved by Grandover management prior to being contracted by a Patron to provide services at Grandover.

## No Smoking

Grandover Resort is a Smoke Free facility. If a guest smokes in any of our guest rooms, there will be a \$250 cleaning fee billed to the guest. Cleaning fees ranging from \$500 - \$1000 will apply if smoking occurs in any banquet room.

## Freight & Package Handling

The Resort does not receive large freight shipments on the premises. Such shipments are considered to be large if more than 25 total boxes (approximately 1' x 2') or gross weight of more than 250 lbs. Shipments in excess of the above guidelines may be referred to a local receiver of the Resort's choice at the Patron's expense. If the Patron requires information regarding a local receiver and storage facility, your Convention Services Manager can provide one for you.

## Patron's Materials

All proposed banners, signs, displays and/or decorations will be put in place only at the discretion of the Resort, and the task of hanging these will be handled solely by the Resort's staff. Such items will not be placed in public areas of the hotel grounds and will only be allowed in designated meeting room areas. All banners and signs should be professionally produced. Your Convention Service Manager will provide further information regarding sign, banner and display placement and acceptable methods of securing these to surfaces inside the Resort. Any use of nails, tacks, or tape on wall surfaces, wood products, glass or brass by the Patron or the Patron's guests or invitees is strictly prohibited. Any personal property of the Patron, or Patron's guests or invitees, brought on the Resort premises and left therein, either prior to or following the event, will be at the sole risk of the Patron. The Resort will not be liable for any loss or damage to this property for any reason. The Patron acknowledges that the Resort and its ownership do not maintain insurance covering Patron's property and that it is the sole responsibility of the Patron to obtain business interruption and property damage insurance covering such losses by the Patron.

## Damage Evaluation

Before the start of and at the conclusion of any audio visual or other set-up of an extensive nature by the Patron's own or contracted employees, the Patron should complete a Damage Evaluation with the Resort's Convention Set-up Manager. In the absence of such evaluation, the Resort assumes that all such areas are in perfect condition, and any damage found at the conclusion of occupancy will be the Patron's responsibility. Any damage to walls, floors, ceilings, lighting or equipment will be charged at replacement rate to the Patron's Master Account. Any excessive waste removal fees incurred by the Resort will be added to the Patron's Master Account at current rates.