

The Venue at Lenoir City

7690 Creekwood Park Blvd.

Lenoir City, TN 37772

Phone: (865) 986-8340

Email: info@VenueLC.com

Web: www.VenueLC.com

Non-Profit, Educational, Governmental & Association Information Packet

A Premier Venue for Business and Milestone Events

Picture an historic Knoxville suburb, conveniently located at the crossroads of interstates 40 and 75 and just three miles west of Farragut. It is a peaceful escape from the city crowds, while robust with retail, restaurants, and accommodations.

Now imagine...

A spacious venue with hundreds of five-star reviews on a multitude of social platforms, singing praises about its facilities and service staff.

A Venue that can host 10 to 1,200 guests, with both indoor and outdoor spaces.

A Venue that can accommodate parties and weddings; meetings, conferences and conventions; expos and tradeshows; and fundraising events of all types.

Features

- 19,000 square feet of premium event space
- Upscale finishes throughout
- Multiple meeting spaces and open break-out areas
- Covered outdoor patio and lovely garden area
- Large and generously equipped catering kitchen
- State of the art audiovisual systems
- Virtual meeting capabilities
- Complimentary WiFi on a 1-gig, synchronous fiber circuit
- Eco-friendly features, including intelligent windows
- Ample free parking

Benefits

- Neutral color scheme makes the facility easy to transform to your own style, making every event unique, special and memorable.
- All-inclusive packages and a la carte pricing options are available.
- Proudly offer discounts to our non-profit and military (active duty) clients.
- Professional vendor partners are experts in their fields and add an additional level of service and options to your event.
- Flexibility with the use of other outside vendors (details included in "Terms, Guidelines & Conditions" with agreement for services).
- Hundreds of Five-Star reviews for facility and staff across multiple digital platforms.



NON-PROFIT, EDUCATIONAL, GOVERNMENTAL & ASSOCIATION EVENTS

*A la Carte**

For Clients preferring a hands-on role in designing their meeting or event, The Venue at Lenoir City features indoor and outdoor spaces in which to host your event. Spaces accommodate up to 600 guests in a seated banquet style, up to 500 classroom style, and up to 1,200 in theater style rows.

Space rentals range from \$300 - \$3,450 and include:

- Contemporary, well-appointed event space(s)
- Tables & chairs
- Portable bars
- Podium & microphone(s)
- Complimentary high-speed WiFi
- Recessed screen & projector
- Sound system and/or background music
- Photo station backdrop
- Complimentary parking
- One complete set-up, take-down, and clean-up of Venue-contracted furnishings, equipment, etc.

For the convenience of its Clients, The Venue at Lenoir City also rents a wide variety of additional general set-up, décor, linens, and audio-visual equipment, and can work with its partner vendors to provide items outside of our inventory.

Clients may choose from a list of Preferred Caterers at every price point; or limited in-house menu options are available. Alternatively, Clients are welcome to work with their own caterer if desired, for an additional costs.

Finally, five-star staffing, from event attendants & servers, day-of coordinators and bartenders – to security, traffic control, and technology support – is also available.



NON-PROFIT, EDUCATIONAL, GOVERNMENTAL & ASSOCIATION EVENTS

*All Inclusive Packages**

For Clients who prefer a more turn-key experience, The Venue at Lenoir City offers all-inclusive banquet and party packages. Packages offer either plated & served or buffet-style meals, which allow Clients to make their event as informal or formal as desired.

All-Inclusive Party Packages range from \$69.95 to \$89.95 per person. Prom Packages are available for \$30 per person.

** Final prices, as well as “Guidelines, Terms & Conditions” are outlined with an Agreement for Services. Prices may change and are not considered final until the Agreement for Services is signed by Client and the required down payment and/or damage deposit are remitted.*



STANDARD NON-PROFIT, EDUCATIONAL, GOVERNMENTAL & ASSOCIATION ROOM RENTAL RATES

Lakeway Ballroom (full ballroom)

- Dimensions: 113' x 77', for a total of 8,700 square feet.
- Accommodates up to 600 guests seated/banquet style, 1000 reception style, and 1200 theater style.
- Monday – Thursday rental is \$2100 per event.
- Friday – Sunday rental is \$2900 per event.
- Rental of the full ballroom includes the entire facility (except kitchen).

Cotton Mill Room or Lakeway South (1/2 ballroom)

- Dimensions: 56' x 77', for a total of 4,300 square feet.
- Accommodates up to 240 guests seated/banquet style, 400 reception style, and 500 theater style.
- Monday – Thursday rental is \$1225 per event.
- Friday – Sunday rental is \$2050 per event.

Mocking Bird or Iris Rooms (1/4 ballroom)

- Dimensions: 56' x 38', for a total of 2,100 square feet.
- Accommodates up to 144 guests seated/banquet style, 200 reception style, and 250 theater style.
- Monday – Thursday rental is \$450 per event.
- Friday – Sunday rental is \$685 per event.

Brenda Aikens Memorial Garden & Patio*

- Covered patio dimensions are 13' x 130' for a total of 1,700 square feet.
- Covered patio can seat up to 100 guests.
- Expansive lawn area can seat up to 300 for outdoor ceremonies.
- Monday – Thursday rental is \$400 per event.
- Friday – Sunday rental is \$500 per event.

Fireside Concourse*

- Accommodates up to 60 guests seated/banquet style, 100 reception style, and 120 theater style.
- Monday – Thursday rental is \$420 per event.
- Friday – Sunday rental is \$525 per event.

Catering Kitchen

- Kitchen does NOT have a stovetop or fryer. Available equipment includes a double convection oven, commercial microwave, tall warming/proofing cart, steam table, dishwasher, ice machine, coffee & tea machines, refrigerator, freezers, walk-in cooler, sinks, carts, and stainless steel prep tables.
- Can only be rented in conjunction with an on-site event.
- Clean-up according to a kitchen check-out list is required.
- KITCHEN IS INCLUDED WITH THE USE OF A VENUE-PREFERRED CATERER; OTHERWISE, A RENTAL FEE OF \$500-\$600 IS CHARGED.



OTHER IMPORTANT RATE INFORMATION

- Quoted rates are for a total rental period of 8 hours.
- **A “high demand rate” premium of roughly 20% applies to space rentals for holiday weeks, and for weekend dates April through June and October through December.**
- Room rental rates include set-up, tear-down, and furnishings (as described on “Rental Options” page).
- Based upon availability, discounted space rental rates MAY be available for Loudon County based organizations. ONLY the organization booking and responsible for the event is eligible for this potential discount.
- **Stated guest capacities listed are general guidelines for seating and standing only**, as they are impacted by space for dance floors, staging, vendors, and other set-up needs. Venue staff will recommend the best space for the needs outlined and reserved the right to designate the amount of space required to ensure a safe and smooth event.
- Final event agreement will include current “Guidelines, Terms & Conditions.”
- Rates are subject to change and are not considered final until event agreement has been signed.

**Special booking restrictions apply to the Brenda Aikens Memorial Garden & Patio and the Fireside Concourse, based on other scheduled events. These spaces cannot be booked more than 30 days prior to the event date unless they are booked in conjunction with part or all of the ballroom.*

DOWN PAYMENT AND REFUNDS

For a la carte rentals, the required down payment is equivalent to 50% of the total room rental, plus any refundable damage deposit (if required). All-inclusive packages require a down payment equal to 30% of the non-tax event total, to allow for down payments to third-party vendors.

If Client elects to terminate his/her agreement, all monies EXCEPT the retainer* amount is refundable in accordance with the refund schedule below. OR, AS A COURTESY, CLIENT MAY RESCHEDULE THE EVENT ONE TIME TO A DATE WITHIN A ONE YEAR PERIOD WITHOUT A RESCHEDULING PENALTY AND THE ENTIRE DOWN PAYMENT WILL BE APPLIED TO THE NEW DATE. When event is held, the entire down payment is credited to the final invoice.

PLEASE NOTE THAT CLIENT CANCELLATIONS FOR COVID-19 REASONS ARE NOT EXEMPT FROM THIS POLICY, UNLESS GOVERNMENT MANDATES LEGALLY PROHIBIT THE VENUE AT LENOIR CITY FROM BEING ABLE TO ACCOMMODATE THE EVENT AS SCHEDULED (“Force Majeure” clause is noted in the final event agreement).

**A non-refundable retainer equivalent to 25% of the down payment (not including damage deposit) is required in exchange for The Venue’s commitment to reserve the designated space (closing it to all other event inquiries, and to cover pre-event labor, sales, and administrative costs. Payment is applied to final invoice balance upon completion of event.*

Refund schedule for down payment (less retainer):

- More than 180 days prior to event = 100% refundable
- 121-180 days prior to event = 75% refundable
- 91-120 days prior to event = 50% refundable
- 61-90 days prior to event = 25% refundable
- 60 days or less prior to event = no portion of the down payment is refundable

The above schedule applies only to Venue rental. The Venue does not dictate the refund policies of any 3rd party vendors involved, including those involved in providing services for all-inclusive packages.

General Set-Up Inventory

- Standard Linens** - from\$.25 to \$14 ea.
 - Spandex Cocktail Table Covers -\$10 ea.
 - Serpentine Table Cloths -\$35 ea.
 - Chair Covers -\$4 ea.
 - Table Runners/Chair Ties -\$2 ea.
 - White Garden Chairs -\$3 ea.
 - Chiavari Chairs -\$7.50 ea.
 - Indoor/Outdoor Dance Floor - from \$108 to \$432 (depending on size)
 - Stage - from \$60 to \$360 (depending on size)
 - 10' x 10' Pole Tent -\$50 ea.
 - Floor Easels with Flipchart -\$25 ea.
- **Specialty linens available upon request.

Décor & Lighting

- Elegant Ceiling Draping (white only) -\$895 Metallic & Crystal Candle Holders (asst'd sizes) -\$3.50 ea.
- Glass Cylinder Vases (asst'd sizes) -\$2.50 ea.
- White Lanterns with LED Candles -\$12.50 ea.
- Holiday/Christmas Centerpieces -\$5 ea.
- 12" Round Mirrors -\$4 ea.
- Votive Candles -\$1 ea.
- Decorative Floor Easels -\$25 ea.
- Wedding Arch -\$200
- Fire Pits -\$50 ea.
- Color Up-Lighting -\$35 to \$315 (depending on quantity)
- Crystal Ceiling Chandeliers -\$60 ea. (plain); or \$75 ea. (with colored lighting disk)
- Outdoor Bistro Lighting -\$250

Serve-Ware (available in limited quantities)

- Chafing Dishes -\$25 ea.
- Sterno Fuel -\$3 ea.
- Pitchers/Carafes -\$3 ea.
- Cylinder Glasses -\$ 2 ea.
- Wine Glasses -\$2 ea.
- Clear Glass Salad/Dessert Plates -\$2 ea.
- Clear Glass Dinner Plates = \$4 ea.
- Assorted serving trays, display stands & cupcake towers -\$10 to \$35 ea.

Pricing does not include sales tax.

ADD-ONS

Staffing: The Venue at Lenoir City provides event attendants, servers, bartenders, wedding & event coordinators, babysitters, security & traffic control, and dedicated IT/AV support. Rates range from \$17.25 to \$100 per hour (plus 20% gratuity), depending upon the staff type.

Audi-Visual: Podiums, microphones, recessed screens, and projectors are always complimentary. The Venue also provides conference calling and videoconferencing equipment, sound mixing board, video camera audio output equipment, power strips, etc.. Costs range from \$5 to \$100 plus sales tax, depending upon the AV selected.

Miscellaneous:

- Catering buy-out - \$500
- Early opening fee (client, caterers, and/or vendors needing entry prior to 7:30 a.m.) - \$250
- Copies - \$.05 - \$.15 per side
- Cleaning fee (if damage occurs and/or policies are not followed) - \$500, or, \$20 per hour per staff person (whichever is greater)
- Rescheduling fee (after one-time courtesy date change) - \$100 to \$500
- Room flip fee (for more than one set up during a single event) – range from \$250 to \$1000
- Additional rental hours fee (for each hour over 8 hours) – range from \$100 to \$500 per hour (not pro-rated).

NOTE: PRICES MAY CHANGE AND ARE NOT CONSIDERED FINAL UNTIL A SIGNED AGREEMENT HAS BEEN RECEIVED FROM CLIENT. “Guidelines, Terms & Conditions” are also outlined in the event agreement.

To view our Event Agreement (with complete list of terms & conditions), visit:
[www.venueinc.com/
event-agreement](http://www.venueinc.com/event-agreement)

RULES FOR ALCOHOL SERVICE

There are serious liability and safety considerations to consider when planning to provide alcohol at your event. The Venue is not a commercial bar establishment; therefore, it has much tighter rules regarding the service of alcohol. While rules will be posted at the bar, it is ultimately the responsibility of the client to inform his/her guests of the expectations.

- **Special Occasion Insurance may be required** (see event agreement).
- **All alcohol must be provided by the client or caterer and be served from behind the bar.** Any other alcohol discovered will be confiscated and will NOT be returned the night of the event*.
- **If the client is utilizing Venue-provided bartenders, only beer, wine and up to 2, pre-mixed “signature drinks” may be served.** If a client requires a more complete/full bar, a Venue-approved outside bartending service must be hired (see “Vendor” page at www.VenueLC.com for a list).
- **Clients may NOT provide their own bartenders,** even if they are ABC-permitted.
- If the client chooses to utilize The Venue’s bartenders, venue will provide the bar, bartender, corkscrews/bottle openers, and ice. Anything else required for bar service (cups, cocktail napkins, garnishes, etc.) must be provided by the client.
- If the client chooses to hire a Venue-approved outside bartending service, all items required for service (cups, cocktail napkins, mixers, garnishes, etc.) must be contracted through the service or provided by the client.
- ID is required from anyone seeking an alcoholic beverage from the bar.
- **NO SHOTS** are allowed under any circumstances.
- **Only one drink per person, per visit to the bar is allowed.** Guests may not get drinks for others.
- Any guest caught getting alcoholic beverages for another person will receive a warning. If behavior is repeated, the guest will be escorted from the property.
- The Venue management and/or bartenders may use their discretion to stop serving anyone who, in their judgement, appears intoxicated. This is for the protection of The Venue, the client, and the intoxicated guest.
- Anyone under the legal drinking age of 21 caught with alcohol will be escorted off the property without a warning.
- **Open containers are not allowed outside the building,** with the exceptions of the patio and the rear courtyard.
- **The maximum number of hours a bar may be open is five (5).**
- **All bars must close by 10:30pm,** and/or at least 30 minutes prior to the scheduled event ending time.
- **For private/social events, one (1) security guard per 100 guests is required.** Security is arranged through The Venue.
 - Security may check bags at entry for outside alcohol, as it is not allowed in the facility. Any found alcohol will be confiscated and will NOT be returned the night of the event*.
 - Security will patrol the parking lot for “car bars” or “tailgate bars,” neither of which are allowed. Anyone caught drinking in their vehicles on premises after being warned will not be allowed back inside The Venue.

** Confiscated alcohol will be held for one week and can be picked up ONLY during The Venue’s regular business hours (Tuesdays through Fridays from 9:00am – 5:30pm).*



IN - HOUSE REFRESHMENTS & FINGER FOODS

a la Carte Refreshments & Appetizer Options

Beverage Items

Hot Coffee & Tea Service or Assorted Juices...\$3.00
Hot Chocolate...\$1.50
Assorted Sodas or Bottled Water...\$1.50
Iced Tea or Lemonade...\$2.00

Breakfast Items

Assorted Baked Muffins...\$2.45
Assorted Pastries...\$2.00
Assorted Bagels & Cream Cheese...\$3.50
Cut Seasonal Fruit...\$3.25
Yogurt Cups...\$2.50

Refreshment Items

Cut Seasonal Fruit...\$3.25
Granola Bars & Assorted Candies...\$2.25
Assorted Cookies...\$2.50
Assorted Vegetables and Dip...\$2.95
Mixed Nuts...\$1.50

Dessert Items

Cut Seasonal Fruit...\$3.25
Assorted Cookies...\$2.50
Assorted Petit Fours...\$2.95
Assorted Baked Sweets...\$3.95

Appetizer Items

COLD

Cut Seasonal Fruit...\$3.25
Assorted Vegetables and Dip...\$2.95
Assorted Cheese Nibblers...\$3.25
Meats & Cheeses Nibblers...\$3.65
Deli Pinwheels...\$3.50
Mixed Nuts...\$1.50
Deli Meat Wraps...\$2.95
Assorted Salad Spread
Croissants...\$3.25

HOT

Pizza Roll-Ups...\$2.25
Chicken Tenders...\$3.25
Popcorn Chicken...\$3.25
Tangy Meatballs...\$3.75
Assorted Mini Quiche...\$3.50

FOR FULL-SERVICE CATERING OPTIONS, PLEASE VISIT OUR LIST OF CATERING PARTNERS AT WWW.VENUCLC.COM

PRICES MAY CHANGE AND ARE NOT CONSIDERED FINAL UNTIL A SIGNED AGREEMENT HAS BEEN RECEIVED FROM CLIENT. Prices reflected are "per person" and do not include sales tax (9%) and gratuity(20%).



Package Options

Continental Breakfasts

Standard – Coffee (regular & decaf), Hot Tea, and Assorted Pastries...\$4.75

Deluxe – Coffee (regular & decaf), Hot Tea, Assorted Juices, and Assorted Pastries...\$6.95

Premier – Coffee (regular & decaf), Hot Tea, Assorted Juices, Cut Seasonal Fruit, and Assorted Pastries...\$8.50

Healthy – Coffee (regular & decaf), hot tea, iced tea or lemonade or juice, water station, assorted fruit, mixed nuts, yogurt variety...\$7.50

Refreshments

Standard – Coffee (regular & decaf), hot tea, assorted sodas, and water station...\$2.95

Deluxe – Coffee (regular & decaf), hot tea, assorted sodas & bottled water, assorted granola bars & candies or assorted cookies...\$4.95

Premier – Coffee (regular & decaf), hot tea, assorted sodas & bottled water, iced tea or lemonade, assorted cookies, vegetables and dip...\$7.25

Healthy – Coffee (regular & decaf), hot tea, iced tea or lemonade or juice, water station, assorted fruit, mixed nuts, yogurt variety...\$8.95

Miscellaneous

Hot Chocolate Bar – Hot Chocolate, mini marshmallows, chocolate chips, assorted sprinkles, cinnamon sticks, and whipped cream...\$3.95

We are happy to prepare packages of other a la carte options upon request.

"IN-HOUSE" HOT BREAKFAST & LUNCH MENUS

Hot Breakfast Buffet: Biscuits & Gravy; French Toast; Home Fried Potatoes; Assorted Fruit; Choice of Scrambled Eggs or Cowboy Egg Casserole; Choice of Bacon, Sausage or Ham; and Orange Juice. **\$19.95**

Sandwich Spread (or Sandwich Sacks): Choose from Turkey, Ham, Buffalo Chicken, Chicken Salad, Pimento Cheese, or mix it up with an assortment! Sandwiches can be made with or without a variety of Cheeses and include Chips, Pasta Salad, and a Cookie or Brownie. **\$17.45**

Soup & Salad Bar: Choose 2 Soups from Potato, Corn Chowder, Broccoli Cheese, Chicken Tortilla or Chili; and Tossed Greens, Caesar Salad, or Spinach Strawberry Salad. **\$17.25; or Add Sandwiches from selections above for an additional \$2.60 per person**

Tempting Taco Bar: Seasoned Chicken & Ground Beef, Fresh Shredded Lettuce, Guacamole, Shredded Cheese, Spanish Rice, Refried Beans, Sour Cream, Black Olives, Jalapenos, Crunchy Shells & Soft Tortillas, Salsa, Corn Chips...and Mini Cinnamon Sugar Churro Bowls for Dessert! **\$19.50**

Italian Delight Buffet: Choice of Homemade Meat sauce with Angel Hair Pasta (gluten-free upon request), Chicken Alfredo with Rich Cream Sauce; or Hand-Rolled, Seven Layer Lasagna loaded with Cheese. Each option accompanied by Caesar Salad and Garlic Bread, and Choice of Banana Pudding or Four-Layer Delight (layers of chocolatey goodness!). **Pasta - \$19.95; Lasagna - \$24.25**

Traditional Buffet (All buffets include Tossed Salad, Rolls, and Butter):

Entrée Selections - Pork Tenderloin with Hot Pepper Raspberry Sauce; Spiral Sliced Ham with Mustard Glaze; Pork Ribs with Red Wine Sauce; Bourbon Glazed Chicken; Lemon Pepper Chicken; Homemade Meatloaf; Tender Roast Beef

Side Selections - Roasted Vegetables (Julienne Carrots, Zucchini, Red Peppers, and Onions); Broccoli Casserole with Cheddar Cheese & Crispy Breadcrumb Topping; Sweet Potato Casserole with Crunchy Pecan Brown Sugar Topping; Hot German Potato Salad in Tangy Bacon Vinaigrette Sauce; Grandma's Farm Style Green Beans; Spicy BBQ Kelly Baked Beans; Baby Red Mashed Potatoes; Savory Corn Pudding; Rosemary Potatoes; Glazed Carrots

Dessert Selections - Sheet Cake (your choice of flavor); Banana Pudding; Brownies; Parfaits; Cookies; Four-Layer Delight

1 Entree, 2 Sides & 1 Dessert - \$21.50

2 Entrees, 3 Sides & 2 Desserts - \$24.95

PRICES SUBJECT TO CHANGE.

Have a special request? We're happy to price it for you!

CATERING PROVIDED BY CLASSY CATERER

PREFERRED FULL-SERVICE CATERERS

**All Occasion Catering* and
Atlanta South Asian Catering**

865-521-1300

kelly@alloccasioncatering.com

www.alloccasioncatering.com

Bradford Catered Events

865-522-5552

info@bradfordevents.com

www.bradfordevents.com

Bravo! Cucina Italiana

Please contact The Venue directly at 865-986-8340 for quotes for this vendor.

Bridgewater Place Catering*

865-247-6071

marypat@bwptn.com

www.bridgewaterplacetn.com

By The Tracks Catering*

865-851-7773

info@bythetrackscatering.com

www.bythetrackscatering.com

**Calhoun's Banquets/
Copper Cellar Catering***

Please contact The Venue directly at 865-986-8340 for quotes for this vendor.

City Catering*

865-544-4199

joel@spacesinthecity.com

www.spacesinthecity.com/catering

Classy Caterer*

865-406-5477

trisha@classycaterer.com

www.classycaterer.com

Cracker Barrel

Please contact The Venue directly at 865-986-8340 for quotes for this vendor.

Take Out Thyme Catering

865-247-0446

tot@bellsouth.net

www.takeouthyme.com

Rothchild Catering*

865-690-0103

susan@rothchildcatering.com

www.rothchildknoxville.com/catering

Seasons

865-621-5753

lauren@seasons-cafe.com

www.seasonscafe.com

***Caterer can provide wine, beer, mixed drinks and/or bartending services.**

Use of a "Preferred Caterer" waives the \$500-\$1000 outside caterer carry-in fee and the \$500-\$600 kitchen fee (if applicable) for the client. Preferred caterers are vetted by The Venue for quality of service, reputation, proper licensing, permitting, insurance, etc.

This list does change, so please visit www.VenueLC.com for our current caterers.

All Inclusive Packages

The Venue at Lenoir City

Banquet / Party All-Inclusive Packages

Meeting your event needs in one, lovely place...
50-guest minimum

Buffet Banquet/Party Package

Choice of Buffet Meal from Package Menus

- Tables & Chairs *\$69.95 per person*
- Tablecloths & Napkins
- Decorative Centerpieces
- DJ Entertainment (up to 3 hours)
- China Plates, Utensils, and Water Goblets
- Audio-Visual Equipment & Podium (if needed)
- Stage or Dance Floor
- Complimentary Wireless Internet
- Service Staff
- Set-up/Take-down

Plated Meal Banquet/Party Package

Choice of Plated Meal from Package Menus

- Tables & Chairs
- Tablecloths & Napkins
- Decorative Centerpieces *\$89.95 per person*
- DJ Entertainment (up to 3 hours)
- China Plates, Utensils, and Water Goblets
- Audio-Visual Equipment & Podium (if needed)
- Stage or Dance Floor
- Complimentary Wireless Internet
- Service Staff
- Set-up/Take-down

THE VENUE AT LENOIR CITY'S

« Prom Package » *Includes:*

- 8-HOUR SPACE RENTAL
- TABLES, CHAIRS & LINENS
- DECORATIVE CENTERPIECES
- COLORLED UPLIGHTING
- DANCE FLOOR
- PHOTO BACKDROP
- PARKING & WIFI
- SERVICE STAFF
- SET-UP/TAKE-DOWN/CLEAN-UP

Also Includes:

- FRUIT & CHEESE DISPLAY
- THREE HOT APPETIZERS
- DESSERT BITES BAR
- LEMONADE & WATER

\$30 per person

100-PERSON MINIMUM

ALL INCLUSIVE PACKAGE MENUS

Buffet

Salad *(one selection included in package price)*

Crunchy Layer Salad, Seven Layer Salad, Tossed Garden Salad, Caesar Salad

Entree *(one selection included in package price)*

Smothered BBQ Chicken, Chicken Casserole, Orange Blossom Chicken, Teriyaki Chicken Breast, Herb Roasted Chicken, Buttermilk Fried Chicken Breast, Chicken Tenders, Chicken Parmesan, Baked Tilapia, Roasted Turkey, Hand Pulled BBQ Pork, Smoked Ham, Roasted Pork Loin Pork
Slow Cooked Pork Roast, Old Fashioned Pulled Roast Beef, Sliced Roast Beef with Au Jus, Home-Style Meatloaf, Meat Lasagna, Vegetarian Lasagna, Eggplant Parmesan

Side Items *(two selections included in package price)*

Buttered Corn, Steamed Mixed Vegetables, Pinto Beans, Baked Beans, Seasoned Italian Green Beans, Sliced Candied Carrots, Spiced Apples, White Macaroni & Cheese, Garden Blend Seasoned Rice, Jasmine Rice, Dressing & Gravy, Sweet Potato Casserole, Twice Baked Potato Casserole, Parsley Buttered Potatoes, Hash Brown Casserole, Traditional Mashed Potatoes, Garlic Mashed Potatoes, Red Skin Potato Salad, Zesty Bowtie Pasta Salad

Dessert *(one selection included in package price)*

Cookies & Brownies, Pies, Sheet Cakes, Cobblers, Pudding, Cheesecake

Also Includes

Rolls & Butter
Sweet & Unsweet Tea, Water



Plated & Served

Entrees *(two selections included in package price)*

Herb Roasted Chicken
Orange Blossom Chicken
Bruschetta Chicken
Virginia Smoked Ham
Roasted Pork Loin
Sliced Prime Sirloin
Eggplant Parmesan

Sides *(three selections included in package price)*

Tossed Garden Salad
Crunchy Layer Salad
Red Skin Potato Salad
Pasta Salad
Seasoned Italian Green Beans
Candied Carrots
Mixed Steamed Vegetables
Mashed Cauliflower
Broccoli & Rice Casserole
Corn Souffle
Rice Pilaf
Parsley Potatoes

Desserts *(one selection included in package price)*

Cookies & Brownies
Pies & Sheet Cakes
Cobblers & Pudding
Cheesecake

Also Includes

Rolls & Butter
Sweet & Unsweet Tea

We are more than happy to customize your menu with additional options, if desired (additional cost might apply).