

CHETOLA RESORT & SPA CORPORATE MEETING GUIDE



Elevate Your Event



MEET OUR TEAM

With individual attention and a picturesque setting, our dedicated and experienced staff works closely with you to host your ideal corporate meeting or retreat. From beginning to end, Chetola Resort handles every aspect of your group's itinerary so that your team can focus and achieve great things. Welcome to your Chetola corporate event, we are thrilled to begin working with you!



I have always enjoyed the feeling of pulling off a successful event. From weddings to socials, to fundraisers and conferences the feeling is always the same. To see people socializing and having a good time is like nothing else and I get to see the joy people have in coming together every time they gather here at Chetola.

Christopher Vaughn

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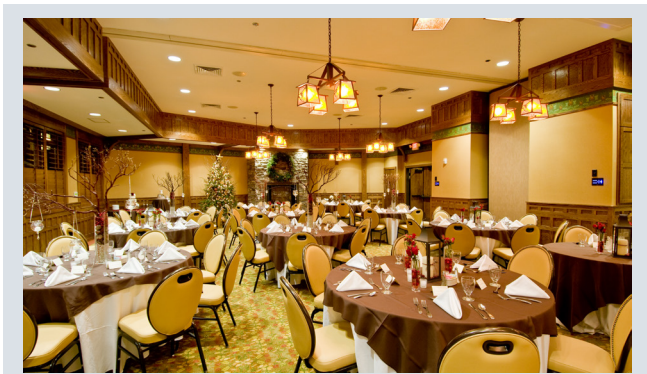
Ever since I worked my first event at Chetola, I have had a passion for events. The greatest feeling I have experienced in my professional career has been witnessing guests have a wonderful time at an event that I either planned or executed. Stepping in this new role has been a whole new experience for me, and I am learning so much every single day. It has given me a clear focus in my career pursuit, and I know that I will continue to learn and grow so much from this experience

Frank Byrd

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Group Operations Manager
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CREATE | BOND | STRATEGIZE | LEARN | CELEBRATE

MEETING & GROUP EVENT VENUES



EVERGREEN ROOM

Our most flexible event space can be tailored for meetings, receptions, and guest speakers for groups up to 80. Audiovisual capability features a drop-down screen projector on both ends of the venue. The room can be divided into two separate spaces. Private entry and exit.

EQUESTRIAN BOARDROOM

This productive space is perfect for meetings and working lunches for groups up to 28. Directly adjacent to the Business Center, a drop-down video screen and projector will help turn your sessions into successes.



EMBERS ROOM

Hold your event for groups of up to 35 guests in this multi-functional space. Room features a drop-down video screen and a private outdoor terrace overlooking Chetola Lake that can be used as an additional break-out space.

LAKESIDE TENT

The perfect place to celebrate your business, your family, or the future, this venue offers a picturesque backdrop of Chetola Lake and the scenic Chetola grounds. Accommodating up to 250 guests, this space is available from May through October. A portable restroom option is required for a guest count above 120.



MEETING & GROUP EVENT VENUES

ARBOR BY THE LAKE

This exceptional open-air waterfront location is ideal for kickoff events or post-meeting cocktail gatherings for up to 60 people. During the summer and fall, schedule your Arbor event to coincide with paddle boat rentals to enjoy the view from Chetola Lake.



LOCATION KEY

Location	Indoor	Outdoor	Plated/Buffer	Food & Bev Min.	Sunday - Friday	Saturday
Arbor by the Lake		✓	Buffer	\$2,000	\$600	\$700
Embers Room	✓		Plated	\$2,000	\$750	\$1,000
Equestrian Boardroom	✓		Plated/Buffer		\$400	\$250
Lakeside Tent		✓	Buffer	\$10,000	\$7,000	\$5,000
Evergreen Room	✓		Plated/Buffer	\$5,000	\$1,000	\$1,500

MAXIMUM SEATING CAPACITY

Location	Round Banquet	Theatre	Classroom	U-Shape	Dimensions
Arbor by the Lake	60 (cocktail)	*	*	*	31'x24'
Embers Room	35	45	27	20	24'x30'
Equestrian Boardroom	28	36	28	18	20'x25'
Lakeside Tent	250	*	*	*	40'x120'
Evergreen Room	80	160	108	45	55'x35'
Evergreen Room A	30	80	54	22	55'x25'
Evergreen Room B	50	80	54	22	55'x30'

MEETING PACKAGES

- THE STANDARD -

\$35 per person

All Day Beverage Service

All-day beverage service includes chilled water and two beverage options

A La Carte Lunch

Select one option from a la carte lunch menu

Mid-Afternoon Break

Housemade chocolate brownies, house trail mix

- THE EXECUTIVE -

\$50 per person

All Day Beverage Service

All-day beverage service includes chilled water and two beverage options

Healthy Start Breakfast

Oatmeal with toppings, fruit and yogurt parfaits, seasonal fresh fruit, granola, bagels, cream cheese, and preserves

Mid-Morning Break

Assorted granola bars

Lunch

Delivered directly to your meeting room. Pre-order from a la carte lunch menu

Mid-Afternoon Break

Housemade chocolate brownies, house trail mix

- THE RETREAT -

20 person minimum

\$80 per person

All Day Beverage Service

All-day beverage service includes chilled water and two beverage options

Blue Ridge Breakfast Buffet

Assorted housemade muffins, scrambled eggs, grits, potato home fries, fresh buttermilk biscuits, sausage gravy, applewood smoked bacon, oatmeal with toppings, seasonal fresh fruit

Mid-Morning Break

House trail mix, seasonal whole fresh fruit

Lunch Buffet

Choose from lunch buffet menu (20 person minimum) or a la carte lunch menu

Mid-Afternoon Break

Assorted baked cookies, lemon bars, assorted chips

MEETING PACKAGES

- CHETOLA RESORT BREAK PACKAGES -

all priced at per person

Chips and Dips

all priced at per person

Tortilla Chips: Salsa, Pico De Giulio, Guacamole

House Fried Chips: Pimento Cheese Dip, Onion Dip, Blue Cheese Dip

Pita Chips: Tasaki, Hummus, Pimento Dip

Crostini: Bruschetta dip, chilled artichoke dip, or Boursin Goat cheese Dip

1 chip | 1 dip 5.00
1 chip | 2 dips 7.00
1 chip | 3 dips 10.00

2 chips | 1 dip 8.00
2 chips | 2 dips 11.00
2 chips | 3 dips 14.00
2 chips | 4 dips 17.00

Charcutier and Cheese Platters

all priced at per person

served with crostini and chefs' choice of sauces

*also available premium imported
cheeses and meats at market price*

Prosciutto	Smoked Gouda
Salami	Brie
Pepperoni Sharp	Sharp White Cheddar
Sopprasetta	Blue Cheese

1 meat | 1 cheese 8.00
2 meat | 2 cheese 11.00
3 meat | 3 cheese 14.00

Fruits and Vegetables

all priced at per person

2 for 6.00 | 3 for 8.00 | 4 for 12

all served with crackers and chef selection of dips

Marinated & Pickled Vegetables | Raw Vegetables *Crudité*
Gardenia Italian Pickled Garden Vegetables | Cherry Tomatoes
French Country Olives | Baby Carrots
Marinated artichoke hearts | Broccoli
Grilled Marinated Asparagus | Cauliflower
Roasted tri-Colored Carrots | Celery

Whole Fruit Baskets | Cut Fruit Displays | Fresh Berries
Apples | Cantaloupe | Blueberries
Oranges | Pineapple | Blackberries
Bananas | Honeydew | Strawberries

- DESSERTS -

Assorted Cookies | Brownies | Granola Bars
Lemon Bars | Assorted Dessert Bars | Cinnamon Swirls

MEETING PACKAGES

- BREAKFAST BUFFETS -

Served with choice of two beverages and chilled water

Chetola Continental

assort muffins, fresh fruit, yogurt and granola, hard boiled eggs, your choice of ham, bacon or sausage, bagels, cream cheese, butter, assorted preserves
\$20 per person

Healthy Start

oat meal with assorted toppings, fresh fruit, yogurt and granola, hard boiled eggs, cottage cheese, bagels, cream cheese, butter, and assorted preserves
\$22 per person

Blue Ridge Buffet

assorted muffins, scrambled eggs, grits, you choose of potatoes home fries hashbrown patties, or roast baby potatoes, sausage gravy and biscuits, applewood smoked bacon, stone ground grits or oatmeal with assorted toppings and fresh fruit (*minimum of 20 guests*)
\$30 per person

Beverage Choices

Dark roast coffee | Hot tea varieties | Assorted soft drinks | Iced tea | Milk
Assorted fruit juices | Lemonade | Still or sparkling bottled water

Breakfast Sandwich Station

for grab and go 18 per person limit 2 type of sandwiches groups 20 and over 20 and under 3 types max

Breads

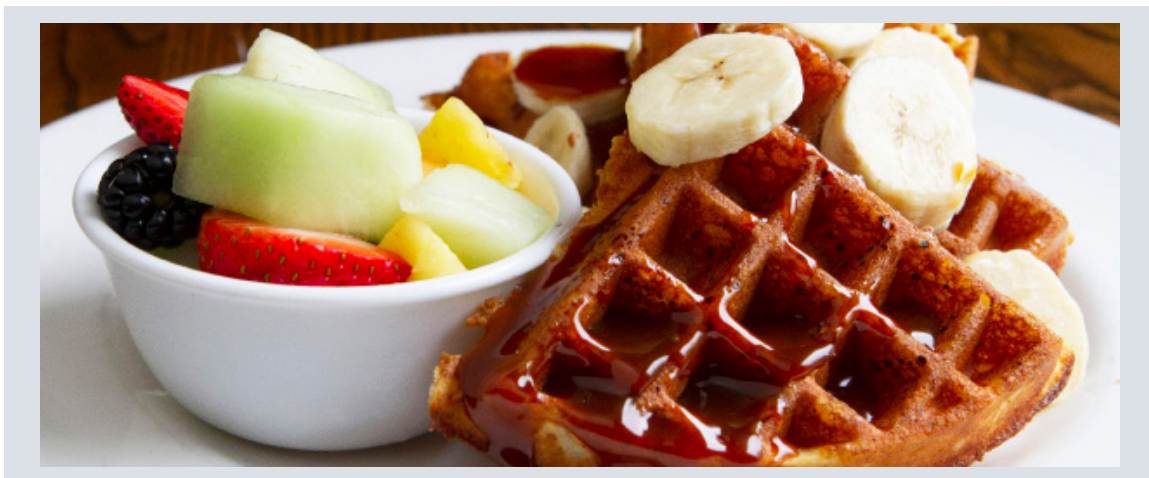
Biscuits
Tortilla
English Muffins
Bagel

Meats & Non-Meat

Bacon
Sausage patties
Ham
Liver mush
Vegetable based Sausage

Cheeses

American
Cheddar
Swiss
Smoked Gouda



MEETING PACKAGES

- LUNCH BUFFET -

*Minimum of 20 guests for buffet-style lunches. Served with chilled water and choice of one dessert.
This menu can be prepared at the Chetola Sporting Reserve for a \$75 transport fee and with slight modifications.*

Chetola Deli

fresh mixed seasonal greens with assorted dressings, chefs' selection of soup, carolina whipped potato salad, fresh fruit or coleslaw, sliced roast beef, roasted honey turkey breast, sugar cured ham, salami, and assorted cheeses, served with lettuce, tomatoes, sliced red onions, and pickles, assorted breads, and chips.

\$40 per person

Taco Buffet

warm tortillas and hard taco shells sliced chicken ground season beef, or shrimp spanish style rice, spanish corn salad, black beans, shredded lettuce, diced tomatoes, sour cream, cheese, served with fresh seasonal fruit.

\$38 per person

Gyro Buffet

warm pita, tender strips of lamb gyro meat, chicken gyro, of falafel, tzatziki sauce, shredded lettuce, diced tomato, and creamy feta served with garden house salad grilled vegetables, and mediterranean orzo salad and choice of dessert.

\$40 per person

Soup, Salad, or Half Sandwich

Soup: Broccoli Cheddar, Beer Cheese, Tomato Gouda, Black Bean, Curried Butternut Squash, Mushroom, or New England Clam Chowder

Salad: Roasted Beet Salad with goat cheese, Caesar, Garden House Salad, or Fresh Berry Salad

Half Sandwich: BLT, Turkey Brie Croissant with cranberry aioli, Roast beef and cheddar with creamy horseradish sauce, Ham and Swiss with dijonnaise, Chicken Salad Croissant, Grilled vegetable and marinated tofu sandwich

\$32 per person | Choose two sandwiches

Baked Potato Buffet

Jumbo baked Idaho potatoes and sweet potatoes served with grilled chicken, house made beef chili, sauteed peppers and onions, shredded cheddar cheese Bacon bits, butter, sour cream. *Add soup or salad.*

\$15 per person

Taste of the Carolinas

Grilled BBQ Chicken, Smoked Pulled Pork, Cream coleslaw, Collard greens, Buttered corn, Southern whipped potato salad, Mac and Cheese, cornbread and honey butter 42 upgrade to smoked beef brisket

\$40 per person

MEETING PACKAGES

- A LA CARTE LUNCH -

Lunch options available from Timberlake's Lunch Menu. Delivered directly to meeting space.
Please ask representative for A La Carte menu options.

- BAKES, BOILS AND ROASTS -

Large Group Parties 50 or more.

New England Clam Bake

steamed clams corn shrimp and peppers in white wine tarragon and butter served with rice pilaf.

\$42 per person

Low Country Boil

shrimp corn red potatoes and beef smoked sausage boiled together in seafood stock served with corn bread and honey butter and pimento cheese.

\$40 per person

Low Country Oyster Roast

roasted local oysters with roasted potatoes and southern collard greens served with served with honey butter and pimento cheese.

\$35 per person

Maine Style Lobster Boil

maine whole lobsters with boiled with corn and red potatoes with white wine and tarragon served with clarified butter and tartar sauce.

market price

Southern Pig Picken

whole roasted pig collard greens pimento mac and cheese roasted corn on the cob served with a variety of southern bbq sauces and condiments.

\$45 per person | 50 people minimum

MEETING PACKAGES

- HORS D'OEUVRES -

Most options can be displayed or passed.

**These items are display only. Pricing per person. Additional hors d'oeuvres \$6 per person.*

Traditional Options

- 4 oz Local Charcutier Tray | \$12
- 4 oz Local Cheese Tray | \$12
- 6 oz Assorted Fresh fruit Display | \$10
- 6 oz Grilled and Marinated Vegetable Display | \$11
- Shrimp Cocktail (4), House Made Cocktail Sauce, Lemon Dill Aioli | \$16
- Assorted Hummus & Pita Points | \$10
- House Made Pimento Cheese & Pita Points | \$11
- Assorted Mini Quiches | \$3 per piece
- Boursin Stuffed Mushrooms | \$4 per piece
- Chicken Satay: Thai Peanut Sauce, Thai Chili Sauce
or Honey garlic Sauce | \$4 per piece
- Hot Spinach Artichoke Dip, Choice of Crostini
or Pita Points | \$4 per person
- Spanakopita | \$3 per piece
- Tomato Prosciutto arugula, asiago bruschetta, herb Crostini
& balsamic reduction | \$11 per person

Premium Options

- Cured Hot Smoked Salmon Display, Chilled house smoked salmon with
assorted accouterments | \$18 per person
- Mini Lump Crab Cakes, Sweet Dijonae
or house made Tartar Sauce | \$12 per piece
- Mini Lobster rolls | \$16 per piece
- House Made Smoked Trout Dip with Crostini | \$10 per person
- Chilled assorted Seafood Display Chefs Choice of seasonal fresh Sea-
food and sauces | (Market Price)
- Lamb Lollipops with rosemary demi | \$14 per piece
- Duck Spring Rolls with Sweet this chili sauce v \$8 per piece
- Mini Chicken Cordon Bleu with money sauce | \$6 per piece
- Brie and Fig Enwrote with Local honey | \$6 per piece
- Deviled Eggs with Cream Fraiche and trout caviar | \$7 per piece
- Honey Pear Mascarpone cakes | \$7 per piece
- Shrimp and grit cakes with Tasso gravy | \$8 per piece

-SPECIALTY STATIONS-

Can be added to plated and buffet menus or in place of. Minimum of 20 people.

Slider Station

\$35 per person

- Choice of 2 sliders with accouterments
- Pork BBQ Burger
- Grilled Chicken Slow Braised
- Brisket Banhu MI

Shrimp and Grit Station

\$52 per person

- Chefs choice of different grits sauces and topping for
different takes on shrimp and grits

Mac and Cheese Station

\$35 per person

- Choose 2 types of macs and cheese with appropriate accouterments
chipotle mac, white cheddar, truffle mac, smoked gouda mac, blue cheese mac, add..
- Fried Chicken | \$6 per person
- Shredded Beef Brisket | \$12 per person
- Smoked Pulled Pork | \$8 per person
- Sautéed Shrimp | \$12 per person

MEETING PACKAGES

-SPECIALTY STATIONS-

Mashed Potato Station

\$30 per person

Skin on yukon gold mashed potatoes and mashed sweet potatoes with assorted toppings
whipped butter sour cream shredded cheddar cheese bacon bits green onions brown sugar
and cinnamon and mini marshmallows.

Pasta Station

\$40 per person | 2 Choices

2 house cooked pastas penne and linguini (*gluten free available*) with your choice of 2 sauces
marinara, basil cream, tomato vodka alfredo with diced grilled vegetables and assorted
toppings and your choice of proteins grilled chicken italian sausage meatballs shrimp

Salad Station

\$28 per person

custom salad bar chefs' choice of toppings and house made dressings add grilled chicken 6
per person or sauteed shrimp.

Carving Stations

150 Attendant fee served with appropriate sauces and side

Prime Rib **65 per person** | Roasted Strip loin **55 per person** | Roast Top round **40 per person**
Slow roasted beef steamship Min 100 people **40 per person** | Seared Tuna Loin **55 per person**
Slow roasted Pork Steamship **35 per person** | Whole Turkey **35 per person** | Pork Loin **35 per person**

-ENTREES UP CHARGE - - FOR 2ND ENTRÉE OR 2ND DESSERT-

Tier 1 | \$85

Choice of 2 Traditional apps
Choice of 1 Salad or Soup
Choice of 1 Traditional Entrée and 2 sides
Choice of one Traditional Dessert

Tier 2 | \$95

Choice of 2 Premium Apps
Choice of 1 salad or Soup
Choice of 2 tier 2 Entrée and 2 sides
Choice of 2 Desserts

Tier 3 | \$105

Choice of 2 Premium Apps
Choice of 1 Salad or soup
Choice of 2 Premium entrée and 2 sides
Choice of 2 Premium Desserts

- SOUPS & SALAD -

SOUP

Tomato Gouda
Ham and white bean
Broccoli Cheddar
Clam Chowder
She Crab soup
Chili
White Chicken Chili
Tuscan white bean and Sausage

SALAD

Grilled Veggie Salad
Caesar Salad
House salad
Spinach Salad with green apples, goat cheese,
candied pecans
Customs Salads available upon request

MEETING PACKAGES

- ENTREES -

CHICKEN

Traditional

Jamaican Jerk Grilled Chicken Thigh

BBQ Chicken 8 way

Fried Chicken 8 way

Premium

Grilled or Seared Chicken breast Choose 1 style

Saltimbocca style | *sage ham and swiss bechamel sauce*

Greek style | *tomato olive and feta topping*

Marsala | *mushroom demi and herb marsala wine sauce*

SEAFOOD

Traditional

Shrimp Scampi | *shrimp in a garlic butter sauce sauteed herb shrimp*

Seared Salmon | *with choice of lemon beurre blanc, chimichurri, or basil pesto cream sauce*

Tier 2

Jumbo Shrimp and Grits | *peppers and onions and tasso gravy*

Pan Seared Trout | *your choice of lemon beurre blanc, chimichurri, or basil pesto cream sauce*

Seared Red snapper | *your choice of lemon beurre blanc, chimichurri, or basil pesto cream sauce*

Premium

Seared Halibut | *your choice of lemon buerre blanc, chimichuri, or basil pesto cream sauce*

Jumbo head on Prawns | *peppers and onions and tasso gravy or chimicurri*

Whole Roasted 1 LB Lobster | *melted butter (market price upcharge)*

BEEF | PORK | LAMB

Traditional

Grilled Sliced Sirloin | *Your choice of chimichuri, red wine demi of au poive sauce*

Seared and Sliced Pork loin | *with bourbon Maple glaze or sweet apple chutney*

Pork Osso Bucco

Tier 2

Slow roasted Beef Brisket | *with bentons bacon demi or green pepper au poive*

Braised Lamb Shanks | *with with red wine demi*

Grilled Bone in Pork chop | *with sweet apple chutney*

Premium

Brined Smoked and Seared Pone in Pork Chop | *with blueberry demi*

Roasted beef Tenderloin | *you choice of chimichuri, red wine demi of au poive sauce or horseradish demi*

Guinness Braised Beef Shortribs | *with guinness demi*

MEETING PACKAGES

VEGETARIAN AND VEGAN

some can be made gluten free

Vegan Meatloaf Vegetarian Spring Rolls
Pasta Primavera Jerk Tofu
Vegan Chicken Tenders Salads no cheese

SIDES

COLD

Cole Slaw
Potato Salad
Pasta Salad
Tabbouleh
Caesar Salad
House Salad
Macaroni Salad
Cucumber Onion Salad
Chefs Seasonal Salad
Broccoli Slaw

STARCHES

Wild Rice Blend
Saffron Rice
Herb Roasted Fingerlings
Parsley Potatoes
Potato Gratin
White Rice Pilaf
Cheese Grits
Roasted Garlic Mashed Potatoes
Goat Cheese and Chive Mashed
Traditional Mashed Potatoes
Honey Rosemary Sweet Potatoes

VEGETABLES

Roasted Vegetables Medley
Green Bean Almondine
Sautéed Broccolini
Ratatouille
Grilled Asparagus
Honey Glazed Butternut Squash
Sautéed Haricot Verts
Steamed Broccoli
Roasted Cauliflower
Red wine Mushrooms
Roasted Baby Carrots

DESSERT

TRADITIONAL OPTIONS

Additional desserts \$5 per person

Chocolate Cake
Pecan Pie
Ny Style Cheese Cake
Fruit Cobbler

PREMIUM OPTIONS

Additional desserts \$7 per person

Cheesecake Station
Assorted Mini Desserts
Bourbon Pecan Pie
Chocolate Mousse Cake
Icecream Station

- BAR SERVICE -

Choose ONE package from below, as well as any additional add-ons desired. All are priced per drink.
Each bar includes the option of six (6) beers and five (5) wines.

Consumption Bar

Total consumption charged to the event sponsor.

Cash Bar

Consumption per drink charged to individual guest.

Wine per Glass

House | \$12
Premium | \$16

Beer per Bottle

Domestic: \$6
Premium: \$7
12 oz. Craft: \$8

Liquor per Drink

Well: \$11
Premium: \$13
Top Shelf: \$15

Signature Cocktails

Available upon request and priced accordingly.

MEETING PACKAGES

BEER

Priced Per Drink

Domestic | \$6

(Choose Two)

Budweiser
Bud Light
Michelob Ultra
Coors Lite
Miller Lite
Yuengling
Coors Banquet
O'Douls Amber

Premium / Imported | \$7

(Choose Two)

Stella Artois
Blue Moon Belgian White
Guinness
Corona Extra
Heineken
Heineken 0.0
(Non-Alcoholic)
Sam Adams Boston Lager

Craft | \$8

(Choose Two)

Appalachian Mountain Brewery
HOP Rain Drop IPA
Long Leaf IPA
Boone Creek Blonde
Mystic Dragon Hard Cider
Southern Apple Hard Cider

LIQUOR

Priced Per Drink

Well | \$11

Smirnoff vodka
Bacardi rum
Sauza tequila
New Amsterdam gin
Seagram's 7 whiskey
Jim Beam bourbon
J&B scotch

Standard | \$13

Tito's vodka
Captain Morgan's rum
Jose Cuervo tequila
Tanqueray gin
Seagram's VO whiskey
Maker's Mark bourbon
Dewar's scotch

Top Shelf | \$15

Grey Goose vodka
Captain Morgan's Private Stock
Patron tequila
Bombay Sapphire gin
Crown Royal whiskey
Woodford Reserve bourbon
Chivas Regal scotch

Special Requests are available | priced accordingly.

BASE MIXERS

Included in all packages

Orange / Cranberry / Lemon / Lime Juice
Grenadine
Simple Syrup
Soda (Coke, Diet Coke, Sprite, Ginger Ale)
Club Soda
Tonic Water
Bitters / Cherries (old fashioned)
Ginger Beer

ADD-ONS

Baileys (for coffee) | \$11
Midori (Midori sours) | \$11
Blue Curacao | \$11
Red Bull (mixer) | \$6, priced per can
Half & Half / Kahula (white Russians) | \$13
Fireball | \$11

Signature cocktails are available upon request, as are additional liquors. Additional fees may apply, signature cocktails priced accordingly.

MEETING PACKAGES

- WINE VARIETALS -

(choose five)

Premium wines available upon request

Wine priced per bottle

Red

Ultraviolet Cabernet Sauvignon | \$42

Almarada Malbec | \$38

30 Degrees Pinot Noir | \$36

Terre Rouge Syrah | \$40

Riunite Lambrusco | \$36

Rose / Bubbles

Stella Rosa Rose | \$36

Perelada Cava Brut | \$38

White

Canyon Rd Chardonnay | \$36

Dulce Colline Prosecco Brut | \$36

Seven Daughters Moscato | \$36

La Giarretta Pinot Grigio | \$42

Kuranui Sauvignon Blanc | \$36

Special requests are available | priced accordingly.

- POLICIES -

Outside food and beverage not permitted.

Shooters, shots, and bombs are prohibited.

Additional fees apply for special bar enhancements.

**\$150 set-up and break-down fee per bar including one bartender.*

An additional bartender is \$50 per hour.

Each event location has a food and beverage minimum.

*Any changes made to setup, menu, or beverage options within
two weeks of the event will be subject to a \$300 reset fee.*

**only for cash bars*

FACT SHEET



Contact Information

Hotel Name	Chetola Resort & Spa
Address	185 Chetola Lake Drive Blowing Rock, NC 28605
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Contact	guestservices@chetola.com
Conference Sales	Frank Byrd
Telephone	828-295-5527
Contact	frankb@chetola.com

Resort Type

Family-friendly Mountain Resort

Resort Description

Chetola Resort is an 78-acre mountain resort tucked into a serene woodland setting located in the heart of Blowing Rock, NC. Named for the Cherokee word meaning "haven of rest," our goal is that you will leave our resort feeling relaxed and rejuvenated. We offer mountain luxe lodging, full spa services, Orvis® guided fly-fishing, on-site dining and so much more. The resort is also equipped with meeting and conference facilities and reigns one of the area's top destinations for weddings and special events.

Accommodations

Chetola Lodge

Features 42 beautifully appointed guest rooms, some with lake views and balconies.

The Bob Timberlake Inn

An exclusive bed and breakfast of 8 signature rooms outfitted with the decor and accessories of North Carolina artist Bob Timberlake.

Chetola Condominiums

Choose from over 75 spacious and fully equipped one, two, three and four-bedroom condominiums

Dining

Timberlake's Restaurant

Serves breakfast, lunch, and dinner daily.

Headwater's Pub

Full bar featuring specialty cocktails and wines.
Serves lunch and dinner daily.

CHETOLA RESORT & SPA
EST. 1846
BLOWING ROCK | NC

185 Chetola Lake Drive
Blowing Rock, NC 28605

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www.chetola.com

Spa and Wellness

The Spa at Chetola Resort

Offering body, facial and nail treatments. Full hair boutique.

Highlands Sports and Recreation Center

Featuring a fitness center, daily fitness classes, indoor pool, jacuzzi, sauna, tennis and pickleball courts, paddle boats, horseshoes, corn hole, disc golf, and hiking trails.

Adventure

Chetola Sporting Reserve

Featuring five-stand clay shooting, 13-stand shooting course, rifle and pistol range, archery, Orvis endorsed fly-fishing and special events.

Chetola also coordinates packages including snow skiing, tubing, zip-lining, and white-water rafting.

Other Services

Standard Wi-Fi

Resort-wide parking

24-hour security

Coffee service in Main Lobby (6 am-Noon)

Friday & Saturday night lakeside bonfires

Indoor Kids Camp room

Outdoor children's swing and slides

Round-trip wintertime shuttle transportation to Appalachian Ski Mtn (must schedule in advance)

In-Room Services

Lodge

Mini refrigerator

Microwave

Coffee maker

Housekeeping service

Hairdryers

Pet-friendly rooms

Condominiums

Washer/dryer

Fireplace

Housekeeping service

Bob Timberlake Inn

Gas fireplace

Flatscreen television

In-room safe

BOSE Wave radio

Robes

Nightly turn-down service

Housekeeping service

Iron and ironing board

Hairdryers



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