



# Wedding Guide



# Special Event Venues

Choose from our various event venues. The Lakeside Tent is located on the Front Lawn and is available late April through late October.



## Willow Tree

Accommodates up to 250 guests



## Lakeside Tent

Accommodates up to 250 guests



## Lakeside Gazebo

Accommodates up to 150 guests outside  
or 25 guests inside the gazebo



## Evergreen Room

Accommodates up to 80 guests



## Peninsula Point

Accommodates up to 100 guests



## Embers Room

Accommodates up to 30 guests and  
includes private outdoor patio



# Special Event Venues



*Equestrian Room*

Accommodates up to 20 guests.



*Arbor by the Lake*

Accommodates up to 40 guests



*Lakeside Firepit*

Ask about our special bonfire enhancements & grillpacks



*Chetola Sporting Reserve*

Offsite venue that accommodates up to 120 guests in an outdoor tent and up to 40 guests inside the clubhouse

## WEDDING EVENTS INCLUDE...

- Prior setup time for vendors and decorating
- White folding outdoor chairs, gold padded indoor chairs
  - Standard linens & cloth napkins
  - Glassware, silverware, and dishware
- Special rates for on-site guest accommodations
  - Handicap access and transportation
  - Timberlake's catering
- Complimentary wedding food tasting, up to 4 guests
  - Non-alcoholic beverages station
- Event staff & Conference Manager present throughout event

*\*Options and availability may vary based on guest count, event type, or event space*

A photograph of a cozy spa room with two patterned lounge chairs, a fireplace, and a coffee table with a magazine.

# Spa Packages

## HAIR

*The spa must have pictures of desired look at least 72 hours prior to appointment.*

**Hair | Starting at \$75**

**Bridal Hair | Starting at \$80**

**Consultation/Trial (in the spa) | \$50**

**Bridesmaids Hair | Starting at \$65**

## MAKEUP

*The spa must have pictures of desired look at least 72 hours prior to appointment.*

**Natural | \$100**

**Full Glam | \$150**

## CONDO SERVICES

*The spa must have pictures of desired look at least 72 hours prior to appointment.*

**For those that want to get ready for the big day in the comfort of their own condo. For less than 6 people, \$50 plus cost of service. For more than 6 people, \$100 plus cost of service.**

*Any changes after that point will result in a fee at the spas discretion.*

## LUXURY PACKAGE

**Book out the spa and salon to get ready the morning of your big day! The space and staff will be at your disposal from 9am-1pm for you and 5 others. Included in this price is bridal hair and bridal makeup, as well as 30 minute Swedish massages.**

*You may add additional time, pricing is at the discretion of the spa.*

## HIGHLANDS PACKAGE

**Book out the salon to get your hair and makeup done between 9am-12pm. Included as well are 30 minute Swedish massages.**

*subject to availability*

## CHETOLA BRIDAL PACKAGE

**Hair and makeup services in your location of choice for up to 6 people.**

## REHEARSAL PACKAGE

**Book out the spa for a few hours the day before your wedding. Included would be 30 minute Swedish massages, wedding hair prep (shampoo and blowout), facials, and express nails.**



# Map of Chetola Grounds







# Dinner Options

## HORS D'OEUVRES

Most options can be displayed or passed.

### Traditional Options

Pricing per person. Additional hors d'oeuvres **\$6** per person.

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: (*Choose 1*) Thai Peanut Sauce, Thai Chili Sauce  
or Honey garlic Sauce | **\$4 per piece**

Hot Spinach Artichoke Dip, (*Choose 1*) 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, (*Choose 1*) 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  
Seafood 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**

## SOUPS & SALADS

### Soups

Tomato Gouda

Ham and White bean

Broccoli Cheddar

Clam Chowder

She Crab soup

Chili

White Chicken Chili

Tuscan White Bean and Sausage

### Salads

Grilled Veggie Salad

Caesar Salad

House salad

Spinach Salad

*green apples, goat cheese, candied pecans*

Customs Salads available upon request

UP CHARGE FOR 2ND ENTRÉE OR 2ND DESSERT

### Tier 1 | \$85

Choice of 2 Traditional apps

Chaise 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 premium 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





# 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*

### 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)*

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*

## MEATS

### 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

### 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*

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*





# Sides

*Plated dinner & brunch buffet is available upon request*

## COLD

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

## 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  
Honey Glazed Butternut Squash  
Sautéed Haricot Verts  
Steamed Broccoli  
Roasted Cauliflower  
Red wine Mushrooms  
Roasted Baby Carrots



# Housemade Desserts

## 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

# NON-ALCOHOLIC BEVERAGES

All meals include water and your choice of 2 beverages. Additional beverages \$3 per person.

Regular and decaf coffee  
Assorted hot teas  
Soft drinks  
Lemonade  
Milk

Iced tea  
Assorted fruit juices  
Hot apple cider  
Hot chocolate  
Still or sparkling bottled water



# 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

**\$50 per person**

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 of 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**

## Slider Station

**\$35 per person**

*Choice of 2 sliders with accouterments*

Pork BBQ Burger

Grilled Chicken Slow Braised

Brisket Banhu MI

Duck Slider Club

## 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*

Fried Chicken | **\$6 per person**

Shredded Beef Brisket | **\$12 per person**

Smoked Pulled Pork | **\$8 per person**

Sautéed Shrimp | **\$12 per person**

*Can be added to plated and buffet menus or offered in place of meals.*





# Bakes, Boils, & 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 | 20 people minimum**

## **VEGETARIAN AND VEGAN**

*some can be made gluten free*

Vegan Meatloaf

Pasta Primavera

Vegan Chicken Tenders

Vegetarian Spring Rolls

Jerk Tofu

Salads no cheese





# Bar Packages

Each bar includes the option of six (6) beers and five (5) wines.

## BEER

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*)

### Craft

\$8

(choose two)

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

## WINE

(choose five)

Wine priced per bottle

### Red

Ultraviolet Cabernet Sauvignon | \$42  
Almarada Malbec | \$38  
30 Degrees Pinot Noir | \$36  
Terre Rouge Syrah | \$40  
BUBBLY - Riunite Lambrusco | \$36

### Rose

Stella Rosa Rose | \$36

### White

Canyon Rd Chardonnay | \$36  
BUBBLY - Perelada Cava Brut | \$38  
Dulce Colline Prosecco Brut | \$36  
BUBBLY - Seven Daughters Moscato | \$36  
La Giarretta Pinot Grigio | \$42  
Kuranui Sauvignon Blanc | \$36





# Catering Bar Packages

Choose ONE package from below, as well as any additional add-ons desired. All are priced per drink.

## **WELL | 11**

Smirnoff Vodka  
Bacardi Rum  
Sauza Tequila  
New Amsterdam Gin  
Seagrams 7 Whiskey  
Jim Beam Bourbon  
J&B Scotch

## **STANDARD | 13**

Tito's Vodka  
Captain Morgan Rum  
Jose Cuervo Tequila  
Bombay Sapphire Gin  
Seagrams VO Whiskey  
Maker's Mark Bourbon  
Dewars Scotch

## **TOP SHELF | 15**

Grey Goose Vodka  
Captain Morgan's Private Stock Rum  
Patron Tequila  
Tanqueray Gin  
Crown Royal Whiskey  
Woodford Reserve Bourbon  
Johnny Walker Black Scotch

## **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

## **ADDITIONAL 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.



# Preferred Vendors

## PHOTOGRAPHY

Megan Sheppard Photography  
Dawn Marie Photography  
Flightless Bird Photography  
Enowen Photography  
Hanna Wilson Photography  
Boone Photo Booth

## VIDEOGRAPHY

Elyse Serrano Video  
Catawba Cinematic Events  
Marry Me Media  
Sanford and Hun

## MUSIC

AGB Productions (DJ)  
Dean's Duets (Band)  
East Coast Entertainment (Both)  
Mountain Peak Sound (Both)  
Sam Hill Entertainment (Both)  
Carolina DJ Professionals (DJ)  
Mohr Fun Events (DJ)  
3rd Coast Entertainment (DJ)  
Seth McLellan (Pianist)  
Mike & Suzanne Williams (Live Music)

## BAKERIES

Flavia's  
Hallmark Cakes  
Sassy Cat Bakery  
Stick Boy Bread Co.  
Publix Bakery  
Choice Cakes

## FLORALS & DESIGNS

Golden Thistle Design  
Bouquet Florist  
Santara Flowers  
April Flowers  
Wild Sweet William

## BEAUTY

The Spa at Chetola  
Canvas Beauty Bar  
Wilted Lily Salon

## PLANNERS

Roan Events  
Joelle Parks Events  
Imagine This! Weddings  
Bee and Butterfly Weddings  
Tabitha Clarke

## RENTALS

A Bushel and a Peck  
Miss-Match Rentals  
Boone Rent-All and Parties Too  
Valley Rentals  
Rustic Rentals

## OFFICIANTS

High Country Ministers  
Rev. Camille F. Edwards

## TRANSPORTATION

Air Haven Limousine/Trolley  
High Country Transportation  
High Country Black Car  
Carolina Carriage Company

## LIVE WEDDING PAINTING

Amarie Designs NC  
Gina Strumpf Fine Art Studio  
Laura Ashley Live Art

## EVENT INSURANCE

Eventsured  
Ewed Insurance

# Bridal Party Tea Time

## Classic Tea

\$22 per person

Selection of premium teas, miniature European desserts, savory finger sandwiches, housemade scones with jam and clotted cream

## Tea Royale

\$27 per person

Mimosa service, selection of premium teas, miniature European desserts, savory finger sandwiches, housemade scones with jam and clotted cream

# Event Enhancements



Decorative Wine Barrels



Twig Arbor



Wooden Farm Tables

- Twig Arbor
- Silver or Gold Charger Plates
  - Chetola Lanterns
  - Wooden Farm Tables
  - Decorative Wine Barrels
  - Tabletop or Floor Easels
- Portable Sound System, Microphone, and Stand
- Portable TV OR Screen & Projector
  - Tent OR Patio Heaters
- Gift Bags, In-room Delivery OR Front Desk Guest Pickup
  - Additional Setup Hours
  - Chetola Spa Treatments
- Chetola Sporting Reserves Sport Shooting and Fly-fishing Activities

# Policies

*Outside food and beverage not permitted. Alcoholic shooters, shots and bombs not available. For tent events, all or partial walls may be required in inclement weather. Tent walls and heaters required below 55° F. Any changes made to setup, menu, or beverage options within two weeks of the event may be subject to a \$300 reset fee. A 20% service charge will be added for food and beverage services.*

*This is to supply your event with staff, this is not a gratuity.*