

CHETOLA RESORT

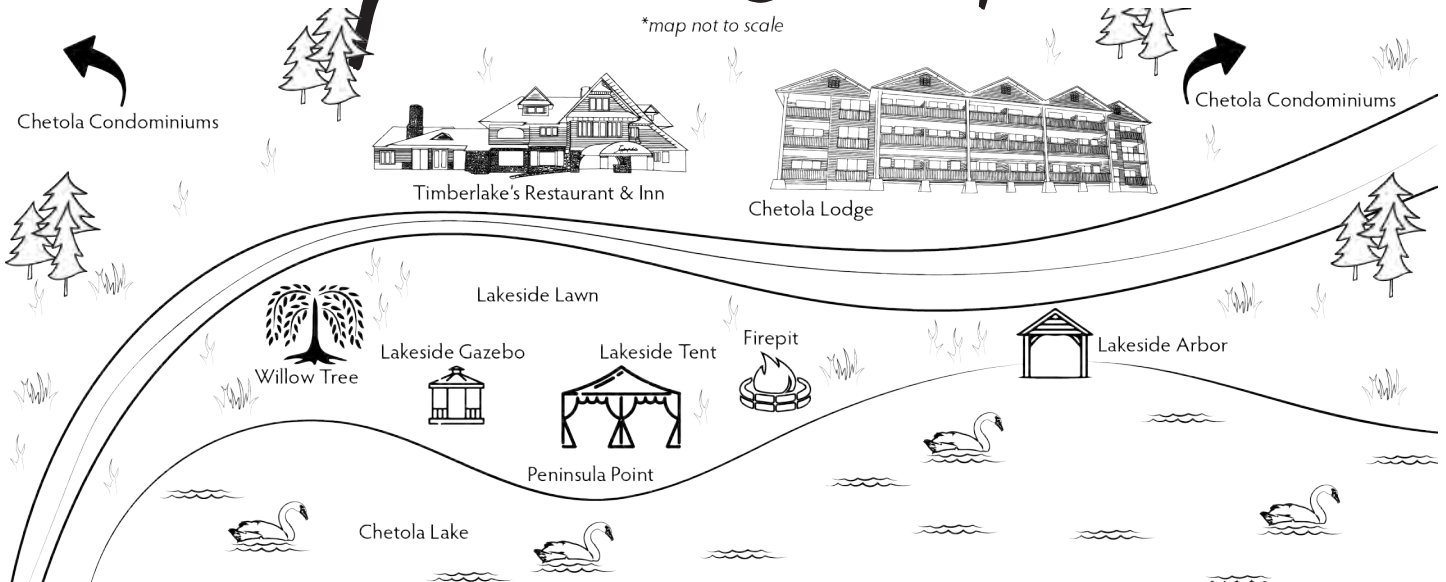
Wedding Guide



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Explore Chetola



Your Magical Day INCLUDES

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
Event Staff & Conference Manager Present Throughout Event
Silver or Gold Charger Plates
Wooden Farm Tables
Decorative Wine Barrels
Tabletop or Floor Easels
Setup & Breakdown

Options and availability may vary based on guest count, event type, or event space.
Inquire about off season pricing

Event Enhancements

Available at an additional cost

Portable Sound System, Microphone and Stand
Portable TV OR Screen & Projector
Gift Bags, In-room Delivery OR Front Desk Guest Pickup
Additional Setup Hours
Chetola Spa Treatments
Chetola Sporting Reserve Sport Shooting
Fly-fishing Activities
Shuttle/Transportation Services
Additional Bar/Bartender
Tent OR Patio Heaters
Wooden Arch

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



Decorative Wine Barrels



Wooden Farm Tables



Wooden Arch

Outdoor Venues





Willow Tree

ACCOMMODATES: 250



Lakeside Gazebo

ACCOMMODATES: 25 INSIDE | 150 OUTSIDE



Peninsula Point

ACCOMMODATES: 100



Lakeside Tent

ACCOMMODATES: 250

A bride and groom are dancing in a restaurant. The bride is wearing a white lace dress and has her hair styled in an updo. The groom is wearing a dark suit and has a boutonniere. They are smiling and looking at each other. In the background, there are round tables with white tablecloths and other guests seated at the tables. The room has a warm, yellowish light and wood-paneled walls.

Indoor Venues



Evergreen Room

ACCOMMODATES: 80 FULL | 40 HALF



Embers Room

ACCOMMODATES: 30

Special Event Venues



Equestrian Room

The Equestrian Room offers a serene and elegant setting where you and your bridal party can relax and prepare for your special day. With its sophisticated ambiance and ample room for you and your loved ones, the Equestrian Room ensures a memorable and joyful start to your wedding celebration. This space can accommodate up to 20 guests.



Arbor by the Lake

Discover the perfect setting for your intimate celebration at "The Arbor by the Lake." Nestled by the serene Chetola Lake, this charming venue comfortably accommodates up to 60 guests, making it an ideal choice for a memorable Welcome Party. Surrounded by natural beauty, it's the perfect place to gather with friends, family, and loved ones as you start your new journey together.



Lakeside Firepit

Enhance your wedding experience with our Lakeside Firepit, where you can enjoy cozy bonfire gatherings and delicious grillpicks. Ideal for winding down after your big day or spending quality time with family before the wedding, this inviting setting offers a charming backdrop for making memories. Don't forget to ask about our special s'mores add-on for the perfect sweet treat by the fire.



Chetola Sporting Reserve

Experience the perfect blend of rustic charm and outdoor adventure at Chetola Sporting Reserve. This unique offsite venue offers a spacious outdoor tent for up to 120 guests and a cozy clubhouse accommodating up to 40. Chetola Sporting Reserve also features a shooting range, adding an exciting touch to your celebration.

Lakeside Lawn PACKAGE



The Lakeside Lawn Package at Chetola offers couples a full-day celebration surrounded by stunning natural beauty. With access to five picturesque outdoor venues, you can customize your event to create unforgettable moments, all set against the serene backdrop of Chetola Lake.

SATURDAY

\$9,500

FOOD & BEVERAGE MINIMUM: \$10,000

ACCOMMODATES: 250

8 AM - 10 PM | FIREPIT OPEN UNTIL 11 PM

INCLUDES: WILLOW TREE | LAKESIDE GAZEBO | PENINSULA POINT | LAKESIDE TENT | LAKESIDE FIREPIT | BRIDAL SUITE

ALONG WITH ADDITIONAL EVENT ENHANCEMENTS

SUNDAY - FRIDAY

\$7,500

FOOD & BEVERAGE MINIMUM: \$10,000

ACCOMMODATES: 250

8 AM - 10 PM | FIREPIT OPEN UNTIL 11 PM

INCLUDES: WILLOW TREE | LAKESIDE GAZEBO | PENINSULA POINT | LAKESIDE TENT | LAKESIDE FIREPIT | BRIDAL SUITE

ALONG WITH ADDITIONAL EVENT ENHANCEMENTS

*Inquire about complimentary lodging for your wedding night

Indoor Elegance PACKAGE



The Indoor Elegance Wedding Package at Chetola offers a seamless experience across three stunning venues. Start in the serene Equestrian Room, exchange vows in the elegant Evergreen Room, and celebrate in the charming Embers Room. This package combines sophistication and warmth for a memorable wedding day.

SATURDAY

\$3,500

FOOD & BEVERAGE MINIMUM: \$5,000

ACCOMMODATES: 30 - 100

8 AM - 10 PM

INCLUDES: BRIDAL SUITE | EMBERS ROOM | EVERGREEN BALLROOM

ALONG WITH ADDITIONAL EVENT ENHANCEMENTS

*Inquire about complimentary lodging for your wedding night

SUNDAY - FRIDAY

\$3,000

FOOD & BEVERAGE MINIMUM: \$5,000

ACCOMMODATES: 30 - 100

8 AM - 10 PM

INCLUDES: BRIDAL SUITE | EMBERS ROOM | EVERGREEN BALLROOM

ALONG WITH ADDITIONAL EVENT ENHANCEMENTS

Best of Both Worlds PACKAGE



Choose from stunning indoor and outdoor venues for your perfect wedding. Select from two outdoor spaces—Willow Tree, Lakeside Gazebo, or Peninsula Point—or host your celebration indoors in the elegant Embers Room and/or spacious Evergreen Ballroom. Each option offers a beautiful setting for your special day.

SATURDAY

\$6,000

FOOD & BEVERAGE MINIMUM: \$5,000

ACCOMMODATES: 80 - 100

8 AM - 10 PM

INCLUDES: CHOICE OF TWO OUTDOOR SPACES (WILLOW TREE, LAKESIDE GAZEBO, PENINSULA POINT) | EMBERS ROOM | EVERGREEN BALLROOM

ALONG WITH ADDITIONAL EVENT ENHANCEMENTS

SUNDAY - FRIDAY

\$4,500

FOOD & BEVERAGE MINIMUM: \$5,000

ACCOMMODATES: 80 - 100

8 AM - 10 PM

INCLUDES: CHOICE OF TWO OUTDOOR SPACES (WILLOW TREE, LAKESIDE GAZEBO, PENINSULA POINT) | EMBERS ROOM | EVERGREEN BALLROOM

ALONG WITH ADDITIONAL EVENT ENHANCEMENTS

Micro Weddings & Elopements PACKAGE



Celebrate your love with an intimate micro wedding or elopement at Chetola Resort. Choose from stunning indoor or outdoor ceremony spaces, enjoy a meal at Timberlake's Restaurant, and add the Embers Room for a private reception. With exclusive lodging discounts and a serene setting, Chetola offers the perfect backdrop for your special day.

MONDAY - THURSDAY

\$2,000

ACCOMMODATES: 25 OR LESS

8 AM - 10 PM

INCLUDES: CHOICE OF OUTDOOR OR INDOOR CEREMONY SPACE | MEAL VOUCHER AT TIMBERLAKE'S RESTAURANT FOR TWO | 10% DISCOUNT ON LODGING

ADD EMBERS ROOM FOR RECEPTION FOR ADDITIONAL \$1000
FOOD & BEVERAGE MINIMUM: \$1,000*

ALONG WITH ADDITIONAL EVENT ENHANCEMENTS

*FOOD & BEVERAGE MINIMUM ONLY APPLICABLE IF YOU ARE RENTING A RECEPTION SPACE.



Dinner Packages

TIER 1

BUFFET: \$75
PLATED: \$85

Choice of 2 Traditional Apps
Choice of 1 Salad or Soup
Choice of 1 Traditional Entrée & 2 sides
Choice of one Traditional Dessert

TIER 2

BUFFET: \$85
PLATED: \$95

Choice of 2 Premium Apps
Choice of 1 Salad or Soup
Choice of 2 Mid-Tier Entrées & 2 sides
Choice of 2 Traditional Desserts

TIER 3

BUFFET: \$95
PLATED: \$105

Choice of 2 Premium Apps
Choice of 1 Salad or Soup
Choice of 2 Premium Entrées & 2 sides
Choice of 2 Premium Desserts



Appetizers

These items are available at the Arbor location.

Additional hors d'oeuvres \$6 per person. Priced per piece/person

MOST OPTIONS CAN BE DISPLAYED OR PASSED.

TRADITIONAL

- 4oz local charcuterie tray • \$12
- 4oz local cheese tray • \$12
- 6oz assorted fresh fruit display • \$10
- 6oz 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
- boursin stuffed mushrooms • \$4
- chicken satay: thai peanut sauce, thai chili sauce or honey garlic sauce • \$4
- hot spinach artichoke dip, choice of crostini or pita points • \$4
- spanakopita • \$3
- tomato prosciutto arugula, asiago bruschetta, herb crostini & balsamic reduction • \$11

PREMIUM

- cured hot smoked salmon display, chilled house smoked salmon with assorted accoutrements • \$18
- mini lump crab cakes, sweet dijonaise or house-made tartar sauce • \$12
- mini lobster rolls • \$16
- house-made smoked trout dip with crostini • \$10
- chilled assorted seafood display chef's choice of seasonal fresh seafood and sauces • market price
- lamb lollipops with rosemary demi • \$14
- duck spring rolls with sweet thai chili sauce • \$8
- mini chicken cordon bleu with mornay sauce • \$6
- brie and fig en crouete with local honey • \$6
- deviled eggs with cream fraiche and trout caviar • \$7
- honey pear mascarpone cakes • \$7
- shrimp and grit cakes with tasso gravy • \$8



Soups & Salads

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
- custom salads available upon request



Sides

COLD

- Cole Slaw
- Potato Salad
- Pasta Salad
- Tabbouleh
- Caesar Salad
- House Salad
- Macaroni Salad
- Cucumber Onion Salad
- Chef's Seasonal Salad
- Broccoli Slaw

STARCHES

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

VEGETABLES

- Roasted Vegetables Medley
- Green Bean Almondine
- Sauteed Broccolini
- Ratatouille
- Grilled Asparagus
- Honey-Glazed Butternut
- Sauteed Haricot Verts
- Steamed Broccoli
- Roasted Cauliflower
- Red Wine Mushrooms
- Roasted Baby Carrots



Entrees

CHICKEN

TIER 1 + 2

JAMAICAN JERK GRILLED CHICKEN THIGH

BBQ CHICKEN 8 WAY

FRIED CHICKEN 8 WAY

TIER 2 + 3

(GRILLED OR SEARED CHICKEN BREAST)

SALTIMBOCCA STYLE
sage ham and swiss bechamel sauce

GREEK STYLE
tomato, olive, and feta topping

MARSALA
mushroom demi and herb marsala wine sauce

SEAFOOD

TIER 1

SHRIMP SCAMPI
sauteed herbed shrimp in a garlic butter
sauce sauteed herb shrimp

SEARED SALMON
your choice of lemon beurre blanc,
chimichurri, or basil pesto cream sauce

TIER 2

JUMBO SHRIMP AND GRITS
peppers, 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

TIER 3

SEARED HALIBUT
your choice of lemon beurre blanc, chimichurri,
or basil pesto cream sauce

JUMBO HEAD ON PRAWNS
peppers, onions, and tasso gravy or chimichurri

WHOLE ROASTED 1 LB LOBSTER
melted butter (market price upcharge)

BEEF, PORK & LAMB

TIER 1

GRILLED SLICED SIRLOIN
your choice of chimichurri, or red wine demi of
au poivre sauce

SEARED AND SLICED PORK LOIN
your choice of bourbon Maple glaze or sweet
apple chutney

PORK OSSO BUCO

TIER 2

SLOW-ROASTED BEEF BRISKET
your choice of Benton's bacon demi or green
pepper au poivre

BRAISED LAMB SHANKS
with red wine demi

GRILLED BONE-IN PORK CHOP
with sweet apple chutney

TIER 3

BRINED SMOKED AND SEARED BONE-
IN PORK CHOP
with blueberry demi

ROASTED BEEF TENDERLOIN
you choice of chimichurri, red wine demi of au
poivre sauce or horseradish demi

GUINNESS-BRAISED BEEF SHORTRIBS
with Guinness demi



Vegetarian & Vegan

Some dishes can be made gluten free

Vegetarian Spring Rolls
Jerk Tofu
Salads (no cheese)

Vegan Crabcakes
Pasta Primavera
Vegan Chicken Tenders



Specialty Stations

These items are available at the Arbor location. They can be added to buffet tiers or substituted. Minimum of 15 people. Priced per person.

Add-on prices by request

SLIDER STATION | \$35

Choice of 2 sliders with accoutrements

Pork BBQ Burger | Grilled Chicken | Slow-Braised Brisket | Banh Mi

SHRIMP & GRITS STATION | \$52

Chef's choice of different sauces and toppings for shrimp and grits

MAC & CHEESE STATION | \$35

Choose 2 types of macs and cheese with appropriate accoutrements

chipotle mac | white cheddar | truffle mac | smoked gouda mac | blue cheese mac

Add Ons

Fried Chicken | \$6, Shredded Beef Brisket | \$12

Smoked Pulled Pork | \$8, Sautéed Shrimp | \$12

MASHED POTATO STATION | \$30

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, cinnamon, and mini marshmallows.

PASTA STATION | \$50

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

SALAD STATION | \$28

chef's choice of toppings and house-made dressings
add grilled chicken | \$6, sauteed shrimp | \$10



Carving Station

These items are available at the Arbor location. Priced per person.

- | | |
|---|------------------------------------|
| PRIME RIB \$65 | SEARED TUNA LOIN \$55 |
| ROASTED STRIP LOIN \$55 | SLOW-ROASTED PORK STEAMSHIP \$35 |
| ROAST TOP ROUND \$40 | WHOLE TURKEY \$35 |
| SLOW-ROASTED BEEF STEAMSHIP (MIN 100 PEOPLE) \$40 | PORK LOIN \$35 |

\$150 Attendant fee. All stations served with appropriate sauces and sides.



Bakes, Boils, & Roasts

50 people or more. These items are available at the Arbor location. They can be added to buffet tiers or substituted. Minimum of 20 people. Priced per person.

NEW ENGLAND CLAM CHOWDER | \$42

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

LOW COUNTRY BOIL | \$40

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

LOW COUNTRY OYSTER ROAST | \$35

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

MAINE STYLE LOBSTER BOIL | MARKET PRICE

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

SOUTHERN PIG PICKIN' | \$45

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



Bar Pricing

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

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

option of open or cash bar



Beer

Beer priced per drink

DOMESTIC

\$6

Budweiser
Bud Light
Michelob Ultra
Coors Lite
Miller Lite
Yuengling

IMPORTED

\$7

Stella Artois
Blue Moon Belgian White
Guinness
Corona Extra
Heineken
Heineken 00 (N/A)
White Claw (Variety)
Redd's Apple Ale (16 oz)

IPA

\$8

Blowing Rock IPA

23% service charge on all food & beverage



Wine

Choose five: Premium wines available upon request. Wine priced per bottle

RED

ROSÉ | SPARKLING

WHITE

Ultraviolet Cabernet Sauvignon | \$42

Almarada Malbec | \$38

30 Degrees Pinot Noir | \$36

Terre Rouge Syrah | \$40

Riunite Lambrusco | \$36

Stella Rosa Rosé | \$36

Perelada Cava Brut | \$38

Canyon Rd Chardonnay | \$36

Seven Daughters Moscato | \$36

La Giaretta Pinot Grigio | \$42

Kuranui Sauvignon Blanc | \$36



Non-Alcoholic Beverages

Priced per person

DARK ROAST COFFEE | HOT TEA VARIETALS | ASSORTED SOFT DRINKS | ICE TEA | MILK
| ASSORTED FRUIT JUICES | LEMONADE | STILL OR SPARKLING BOTTLED WATER

Each selected beverage is \$3

Half-day beverage package (3 choices) \$5

Full-day beverage package (3 choices) \$8

one non-alcoholic beverage station included in all dinner packages

*assorted soft drinks at additional charge



Liquor

Priced Per Drink. Special Requests are available, priced accordingly.

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

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
- Half & Half / Kahlúa (White Russians) | \$13
- Fireball | \$11

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

23% service charge on all food & beverage



Housemade Desserts

Desserts priced per person

TRADITIONAL OPTIONS | \$5

Chocolate Cake
Pecan Pie
NY Style Cheese Cake
Fruit Cobbler

PREMIUM OPTIONS | \$7

Cheesecake Station
Chef's Choice Mini Desserts
Bourbon Pecan Pie
Chocolate Mousse Cake
Ice Cream Station



Bridal Party Tea Time

Priced per person

CLASSIC TEA | \$45

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



Chetola Wedding's PREFERRED VENDORS

- PHOTOGRAPHY -

Megan Sheppard Photography
828.406.6137 • megansheppard.com
Dawn Marie Photography
dawnmariephoto.com
Flightless Bird Photography
864.680.1277 • flightlessbirdphotography.com
Enowen Photography
980.428.4218 • enowenphotography.com
Mozingo Photography
828.734.3603 • mozingophotography.com
Boone Photo Booth
828.278.9436 • boonephotobooth.com

- VIDEOGRAPHY -

Serrano Film Co
828.260.6225 • serranofilm.co
Catawba Cinematic Events
catawbacinematicevents.com
Sanford and Hun
828.320.3339 • shfilmphoto.com

- MUSIC -

AGB Productions (DJ)
919.322.9370 • agb-productions.com
Dean's Duets (Band)
828.308.1477 • deansduets.com
East Coast Entertainment (Both)
888.773.8874 • bookece.com
Mountain Peak Sound (Both)
mountainpeaksound.com
Sam Hill Entertainment (Both)
434.977.6665 • samhillbands.com
Carolina DJ Professionals (DJ)
704.990.5622
Mohr Fun Events (DJ)
mohrfunevents.com

- BAKERIES -

Flavia's
828.781.3272
Hallmark Cakes
828.295.3738 • hallmarkcakes.com
Sassy Cat Bakery
828.386.1777 • sassycatbakery.com
Stick Boy Bread Co.
828.268.9900 • stickboybread.com
Publix Bakery
828.263.8126

- FLORALS AND DESIGN -

Golden Thistle Design
goldenthistledesign.com
Bouquet Florist
828.264.3313 • bouquetfloristboone.com
Santara Flowers
santaraflowers.com
April Flowers
aprilflowersstudio.com

- LIVE WEDDING PAINTING -

Almond Tree Art
almondtreeart.com
Gina Strumpf Fine Art Studio
828.619.8100 • ginastrumpfstudio.com



Chetola Wedding's PREFERRED VENDORS

- BEAUTY -

The Spa at Chetola
828.295.5531 • chetola.com
Canvas Beauty Bar
828.355.9688 • canvasboone.com
Wilted Lily Salon
828.964.7117 • wiltedlilysalonandplantshop.com
Riah Salon
828.433.7513 • riahsalon.com

- OFFICIANTS -

High Country Ministers
highcountryministers.com
Rev. Camille F. Edwards
336.467.0594 • to-be-sow-happy.square.site
Rhett Wilson Sr.
rhett.clc@gmail.com
Jay Bowman
jay@revjay.com

- PLANNERS -

The Elegant Event
eleganteventweddings.com
Roan Events
roanweddingandevents.com
Joelle Parks Events
joelleparksevents.com
Imagine This Events
imaginethisevents.com
Sweet Oak Events
276.692.7960 • sweetoakevents.com
Julia Nicole Weddings & Events
828.451.6909

- TRANSPORTATION -

Air Haven Limousine/Trolley
828.265.2504 • airhavenlimo.com
High Country Transportation
828.898.9595 • highcountrylimo.com
High Country Black Car
828.387.1977 • highcountryblackcarservice.com
Carolina Carriage Company
828.261.6373 • carolinacarriage.net

- RENTALS -

Creative Solutions
704.825.8701 • csspecialevents.com
A Bushel and a Peck
828.260.0323 • abushelandapeckrentals.com
Miss-Match Rentals
828.620.1223 • mismatchrentals.com
The Festive Elk
828.264.5002 • thefestiveelk.com
Curated Events
704.523.9300 • curatedevents.com

- EVENT INSURANCE -

Eventsured
eventsured.com

Frequently Asked QUESTIONS

INQUIRY & BOOKING PROCESS

Q: HOW DO WE ARRANGE A SITE VISIT?

A: Please call (828) 295-5520 or email Weddings@chetola.com to arrange an appointment with our Wedding Sales Manager. When inquiring, please have your desired dates, estimated guest count, and an ideal budget prepared so we are able to best serve your needs.

Q: WHAT INFORMATION IS NEEDED TO RECEIVE A QUOTE?

A: To provide you with an accurate estimate, we will need to know your venue(s), food selection (plated dinner, buffet tier, or stations), alcohol selections (beer, wine, liquor tier), and any event enhancements you may want to add on. Please use our wedding calculator in this guide to get a preliminary estimate.

Q: ONCE WE'VE BOOKED, HOW ARE PAYMENTS SCHEDULED?

A: The first deposit payment comes after signing the contract. The first deposit is the amount of venue fees for the spaces you book. The following payments are taken 120 days, 90 days, and 2 weeks prior to your event. These deposits will be the food and beverage cost, and any enhancements.

RESORT AMENITIES

Q: WHAT LODGING ACCOMMODATIONS WILL BE AVAILABLE TO MY GUESTS?

A: Onsite lodging accommodations include our Chetola Lodge and Chetola Premier Condominiums. Each site offers a variety of options for your guests to choose from. Please talk with our Wedding Sales Manager for questions on availability and pricing.

Q: WILL MY GUESTS RECEIVE A DISCOUNT ON LODGING?

A: You and your guests will receive a courtesy rooming block in our Chetola Lodge and Premier Condominiums.

Q: CAN I BOOK BRIDAL HAIR AND MAKEUP THROUGH THE CHETOLA SPA?

Yes! The Chetola Spa does provide services for bridal hair and makeup! Please call the Spa at (828) 295-5531 to ask about availability and pricing.

Frequently Asked QUESTIONS

VENUE, VENDORS, & PLANNING PROCESS

Q: DOES CHETOLA REQUIRE A WEDDING PLANNER?

A: We do require a wedding planner to ensure that your day runs smoothly!

Q: IS LIABILITY INSURANCE REQUIRED?

A: Liability insurance is not required, but is recommended.

Q: AM I REQUIRED TO USE VENDORS FROM THE PREFERRED VENDORS LIST?

A: While we strongly recommend our preferred vendors, you are welcome to provide your own. We love creating new relationships with vendors in the area!

Q: WHAT HAPPENS IF I HAVE BOOKED AN OUTDOOR SPACE AND IT RAINS?

A: We always have a plan! It depends on your guest count and which space is being used for your reception.

Q: WHAT IS INCLUDED IN THE VENUE FEE? WHAT WILL I BE RESPONSIBLE FOR?

A: Chetola provides tables, chairs, linens, silverware, glassware, dishes, and included event enhancements. You will be responsible for providing florals, photography/videography, hair & makeup, music/entertainment and a wedding cake. We do have a list of recommended vendors for each of these services!

Q: DOES CHETOLA ALLOW OUTSIDE CATERING?

A: Timberlake's, our onsite restaurant will take care of all of your catering needs! Outside food and beverage is not permitted unless approved by the General Manager.

Q: IS THERE A FOOD AND BEVERAGE MINIMUM?

A: Each reception space does have a food and beverage minimum. This will be dependent on the venue that you select.

Q: DOES CHETOLA OFFER MENU TASTINGS?

A: Yes! If you decide to book we offer 1 complimentary tasting for up to 4 people.

Q: IS THIS PROPERTY EASILY ACCESSIBLE FOR GUESTS WITH MOBILITY ISSUES?

A: Golf cart transportation will be provided for guests in need of assistance accessing a venue space.

Chetola Wedding Calculator

VENUE FEES (ADD YOUR VENUE PACKAGE PRICE)	=	\$ _____
FOOD (PACKAGE PRICE \$_____ X GUEST COUNT _____)	=	\$ _____
BEVERAGE (SEE WEDDING COORDINATOR FOR QUOTE)	=	\$ _____
23% SERVICE CHARGE (FOOD & BEVERAGE \$_____ + 23%)	=	\$ _____
	COST	= \$ _____
6.75% NORTH CAROLINA TAXES (COST + 6.75%)	=	\$ _____
		TOTAL COST

POTENTIAL ADD-ONS

LODGING, TRANSPORTATION, AUDIO/VISUAL, EXTRA BARTENDER,
LODGING, & ONSITE AMENITIES

SEE WEDDING SALES MANAGER FOR SPECIFIC PRICING FOR ADD ONS.

*Your Happily Ever After
Starts Here!*

