

CHETOLA RESORT & SPA CORPORATE MEETING GUIDE

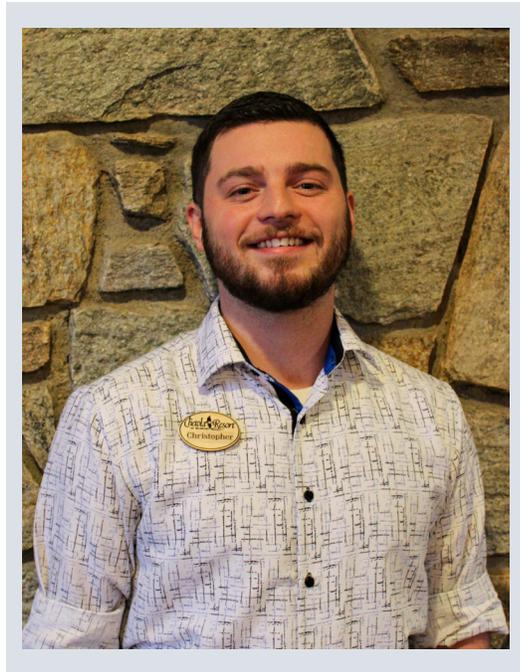


Elevate Your Event



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

Christopher Vaughn
Conference Services Manager
christopher@chetola.com
828-295-5528



From young elementary school age, I took it upon myself to plan luxurious tea parties for my friends. I have always enjoyed the process of creating experiences and seeing the smiles on the guest's or client's faces when they are in the prime moments of the event. With over six years of combined guest service, event planning, and financial planning experience I offer a unique blend of innovative communication skills and business proficiency.

Alex Morales

Alex Morales
Director of Group Sales
alex@chetola.com
828-295-5536

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

\$60 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

- THEMED BREAKS -

*Add \$5 per person to any package the substitute a themed break for "Mid-morning",
"Mid-day", or "Mid-afternoon" breaks*

CHIPS & GRANOLA BREAK

Assorted bagged chips and granola bars
\$5 per person

CHARCUTERIE TRAY

Seasonal meats, cheeses, fruits, & crackers
\$10 per person

TIMBERLAKE'S TREAT

Assorted baked cookies, chocolate brownies, lemon
dessert bars, warm cinnamon swirls
\$9 per person

SWEET AND SAVORY

Yogurt parfaits with fresh berries, granola, and honey;
freshly sliced fruit; housemade hummus or local sharp
cheddar pimento cheese with vegetable crudites
\$8 per person

- EVENT ENHANCEMENTS -

BEVERAGES

All-day Beverage Service (3 choices)
\$8 per person

SIMPLE SNACKS

\$3 per person

Half-day Beverage Service (3 choices)
\$5 per person

Salted mixed nuts
Tortilla chips & salsa
Assorted granola bars
Fresh seasonal fruit
Assorted snack chips
Individual Greek yogurts

Each selected beverage
\$3 per person

GROUP SNACKS

\$4 per person

Dark roast coffee
Still or sparkling bottled water
Sweetened and unsweetened iced tea
Hot tea varieties with lemon and honey
Assorted soft drinks
Assorted fruit juices
Lemonade

House trail mix
Fresh fruit and yogurt parfaits with granola
Housemade hummus and vegetable crudites
Sharp cheddar pimento cheese and pita chips

PASTRY CHEF FAVORITES

\$14 per dozen

Chocolate brownies
Lemon dessert bars
Warm cinnamon swirls
Assorted baked cookies

MEETING PACKAGES

- BREAKFAST BUFFETS -

Served with choice of two beverages and chilled water

CHETOLA CONTINENTAL

Assorted housemade muffins, fresh fruit and yogurt parfaits, seasonal fresh fruit, bagels, cream cheese, butter, assorted preserves

\$13 per person

HEALTHY START

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

\$15 per person

BLUE RIDGE BUFFET

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

\$25 per person (*minimum of 20 guests*)

BEVERAGE CHOICES

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

BREAKFAST BISCUIT STATION

Fried eggs, assorted cheeses, condiments and choice of proteins.

Protein options: chicken, sausage, bacon, or impossible breakfast patty (choose 2)

\$15 per person or add to other buffet for \$8 per person

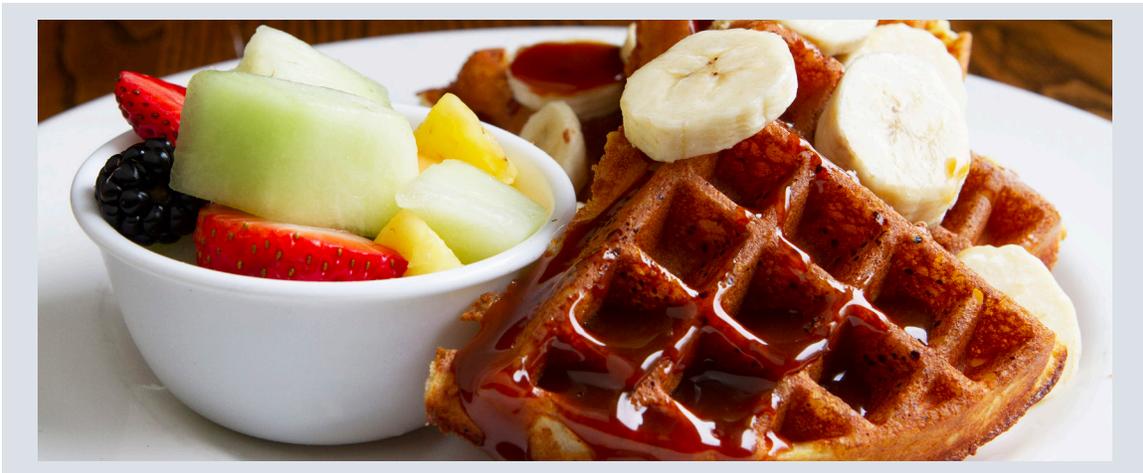
BREAKFAST BUFFET ENHANCEMENTS

\$5 per person, per item

Fresh fruit and yogurt parfaits
Oatmeal with toppings
Scrambled eggs
Potato home fries

Vegetable sausage
Cinnamon rolls
Housemade muffins
Bagels with cream cheese

Country ham biscuits
Sausage biscuits
Sausage links
Applewood smoked bacon



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 housemade dressings, chef's selection of soup*, Carolina whipped potato salad, fresh fruit, creamy coleslaw, sliced roast beef, roasted honey turkey breast, sugar-cured ham, salami, and assorted cheeses. Served with lettuce, pickles, sliced breads, tortillas, and assorted chips.

\$30 per person

FAJITA BUFFET

Tortillas, grilled peppers & onions, steak & chicken, rice, black beans, lettuce, tomato, cheese, sour cream and salsa. Served with fresh seasonal fruit.

\$32 per person

TASTE OF THE CAROLINA'S

Southern fried chicken*, pulled pork barbecue, creamy coleslaw, black eye pea salad, green beans, garlic mashed potatoes, hushpuppies

\$34 per person

PRICE LAKE PICNIC

Un-cured hotdogs, gourmet burgers, grilled chicken breast, creamy coleslaw, Carolina whipped potato salad, black eyed pea salad, buttered corn with sweet peppers, fresh fruit, and condiment tray

\$34 per person

**Remove for Chetola Sporting Reserve transport*

DESSERTS

Carolina blackberry and
blueberry cobbler
Bailey's Irish cream cheesecake

Dark chocolate coconut tart
Banana pudding
Bourbon pecan pie

New York cheesecake
Lemon tart with almond crust

- 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.

MEETING PACKAGES

- PLATED SALAD OR PASTA LUNCHEON -

Available 11am-2pm; 75ppl maximum. Choose between either pasta or salad. All lunches served with chef's choice paired side, freshly baked rolls, and whipped butter.

SALAD

(Choose one)

Chopped Romaine, shredded parmesan, housemade croutons, Caesar dressing
Baby spinach and arugula, strawberries, feta cheese, walnuts, balsamic vinaigrette
Mixed greens house salad, chef's choice of house dressings

PASTA

(choose one)

Warm penne and linguine pastas
Roasted garlic marinara, creamy pesto, tomato vodka, and alfredo sauces
Grilled seasonal vegetables and assorted toppings

PROTEIN

(choose one)

Shrimp
\$34

Grilled chicken
\$31

Plain
\$25

*Add soup for \$5 per person

DESSERTS

(Choose one)

Dark chocolate coconut tart
Bailey's Irish cream cheesecake
Lemon tart with almond crust
\$4 per person for each additional dessert



MEETING PACKAGES

- BUFFET AND PLATED HORS D'OEUVRES -

Most options can be displayed or passed.

TRADITIONAL OPTIONS

Additional hors d'oeuvres \$7 per person

- Biscuits with country ham and local sharp cheddar pimento cheese
- *Domestic and imported cheeses, freshly sliced fruit, assorted crackers
 - *Crisp vegetable crudites with house made dipping sauces
 - Herbed goat cheese stuffed button mushrooms
 - *Shrimp cocktail with lemon-dill aioli and classic cocktail sauce
- *House made hummus and local sharp pimento cheese with pita points
 - Savory mini quiches | Tomato, mozzarella and basil kabobs
 - Tomato, olive, basil, and feta bruschetta | Prosciutto, tomato and arugula bruschetta

PREMIUM OPTIONS

\$10

- *Jumbo lump crab and corn fritters
- Miniature beef wellingtons with burgundy mushroom sauce
 - *Duck spring rolls with sweet Thai chili sauce
 - *Miniature chicken cordon bleu with Mornay sauce

A LA CARTE

Per 50 pieces minimum. Additional orders require increments of 25

- *Crisp vegetable crudites with housemade dipping sauces - \$130
- *Domestic and imported cheeses, freshly sliced fruit, assorted crackers - \$190
- *Housemade hummus and local sharp cheddar pimento cheese with pita points - \$190
 - Biscuits with Benton's country ham, and local sharp cheddar pimento cheese - \$190
 - Tomato, mozzarella and basil kabobs | Savory mini quiches - \$190
- *Shrimp cocktail with lemon-dill aioli and classic cocktail sauce - \$255
 - *Miniature chicken cordon bleu with Mornay sauce - \$255
 - *Duck spring rolls with sweet Thai plum sauce - \$255
 - Herbed goat cheese-stuffed button mushrooms - \$255
 - Jumbo lump crab and corn fritters - \$305
- *Miniature beef Wellingtons with burgundy mushroom sauce - \$305

**These items are display only*

MEETING PACKAGES

- BUFFET & PLATED DINNER PACKAGES -

Each menu can be chosen as a buffet or plated dinner. Plated options come with one entree choice per guest. Maximum for plated dinner is 50 guests. Minimum of 20 guests for buffet-style. Served with coffee, tea, chilled water, and one dessert.

This menu can be prepared at the Chetola Sporting Reserve for a \$75 transport fee and with slight modifications.

THE APPALACHIAN EXPERIENCE

Salads: Black-eyed pea salad, grilled veggie salad

Sides: garlic & chive mashed yukon gold potatoes, green beans sauteed in white wine & garlic

Entrees: Cajun Andouille stuffed chicken breast, Smoked Beef Brisket topped with caramelized onions, charred tomatoes, bleu cheese, and smokey sweet BBQ sauce

Dessert: Housemade Banana Pudding

*comes with hushpuppies instead of rolls

\$65 per person

CHETOLA CLASSIC

Soup: Tomato & Smoked Gouda

Salad: Chetola House Salad

Sides: Smoked Gouda Polenta, Sauteed Broccolini

Entrees: Goat Cheese Benton's bacon and sundried tomato stuffed chicken with whole grain mustard cream sauce, Maple glaze pork loin

Dessert: Chef's choice cobbler

\$70 per person

GRAINS & GREENS

*Buffet only

Salad Bar: romaine lettuce, field greens, tomatoes, onions, cheese, croutons, cucumbers, bacon bits, shaved carrots, and mushroom slices. Comes with ranch and balsamic dressing.

Pasta: Warm penne and linguine pastas, Roasted garlic marinara, creamy pesto, tomato vodka, and alfredo sauces, Grilled seasonal vegetables and assorted toppings

Choice of two proteins: grilled chicken, Italian sausage, house made meatballs, or shrimp

Dessert: Dark Chocolate Coconut Tart

\$55 per person with private chef

\$50 per person without chef

THE HEADWATERS DINNER

Soup: Butternut Squash

Salad: Baby Spinach, arugula, strawberries, feta, walnuts, balsamic vinaigrette

Sides: Grilled seasonal vegetables, Wild rice pilaf

Entrees: Grilled mountain trout with lemon caper beurre blanc, Bistro steak with caramelized shallots and rosemary demi-glace

Dessert: Bourbon Pecan Pie

\$75 per person

FRENCH CONNECTION DINNER

Soup: Shrimp Bisque

Salad: Endive Salad with bleu cheese, walnuts, and a citrus vinaigrette

Sides: Ratatouille (squash, zucchini, eggplant, herb tomato sauce), Lyonnaise potatoes with caramelized onions & parsley

Entrees: Red wine braised chicken breast with pearl onions, bacon, and fresh herbs, Salmon provincial with grape tomatoes, fennel, thyme, and lemon

Dessert: French Fig Tart

\$75 per person

MEETING PACKAGES

-SPECIALTY STATIONS-

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

SLIDER STATION

\$18 per person / \$25 without buffet (choose two)

- Pulled pork and house made bbq sauce
- Braised beef and Appalachian steak sauce
- 50/50 burger of ground beef and pork
- Salmon cakes with roasted red pepper aioli
- Grilled buffalo ranch chicken

PASTA STATION

\$18 per person / \$27 without buffet

- Warm penne and linguine pastas
- Roasted garlic marinara, creamy pesto, tomato vodka, and alfredo sauces
- Grilled seasonal vegetables and assorted toppings
- Choice of two proteins: grilled chicken, Italian sausage, house made meatballs, or shrimp

MAC & CHEESE STATION

\$15 per person / \$27 without buffet (choose two)

- Bleu cheese and bacon
- Smoked gouda
- Traditional with assorted toppings

POTATO STATION

\$12 per person / \$19 without buffet

- Mashed potatoes
- Baked Potatoes
- Sweet Potatoes
- Mashed/Baked Potato:* sour cream, cheese, scallions, butter, bacon bits
- Sweet Potato:* cinnamon, mini marshmallows, butter, brown sugar

CARVING STATION

\$21 per person / \$29 without buffet

- Prime rib with au jus and horseradish sauce
- \$18 per person / \$26 without buffet
- Herbed roasted turkey breast with cranberry chutney
- \$23 per person / \$32 without buffet
- Beef tenderloin with au jus and horse radish

YOGURT PARFAIT BAR

\$17 per person

- Greek yogurt: vanilla and plain
- Fresh fruit: strawberries, blueberries, raspberries, blackberries
- Nuts: almonds, pecans, walnuts
- Granola: Regular
- Honey drizzle

CHEESECAKE STATION

\$18 per person

- Includes: NY Style Cheesecake, caramel, chocolate and raspberry syrups, nuts, mini chocolate chips, whipped cream, Fresh strawberry, blueberry, and blackberry fruit

GOURMET S'MORES BAR

\$15 per person

- Includes: Graham crackers, chocolate, marshmallows, skewers for roasting, Reeses, dark chocolate, Hershey's Cookies N Cream Chocolate, Fudge Striped Cookies

MEETING PACKAGES

- BAR SERVICE -

*\$150 set-up and break-down fee per par, including one bartender; additional bartender is \$50/hour. 4-hour maximum.
Choose 5 wine varietals, 6 beers, and liquor package.*

CONSUMPTION BAR

Total consumption charged to the event sponsor.

BEER PER BOTTLE

Domestic: \$4

Premium: \$6

12oz. Craft: \$6

LIQUOR PER DRINK

Well: \$8

Call: \$10

Premium: \$12

CASH BAR

Consumption per drink charged to individual guest.

WINE PER GLASS

House: \$12

Premium: \$16

BEER PER BOTTLE

Domestic: \$4

Premium: \$6

12 oz. Craft: \$6

LIQUOR PER DRINK

Well: \$8

Premium: \$10

Top Shelf: \$12

SIGNATURE COCKTAILS

Available upon request and priced accordingly.

BEER AND LIQUOR OPTIONS

BEER

DOMESTIC

Budweiser

Bud Light

Michelob Ultra

Yuengling

Heineken Zero

PREMIUM

Blue Moon

Guinness

Corona

Heineken

CRAFT

Appalachian Mountain Brewery:

Long Leaf IPA

Mystic Dragon Cider

Boone Creek Blonde

LIQUOR

WELL

Smirnoff vodka

Bacardi rum

Sauza tequila

New Amsterdam gin

Seagram's 7 whiskey

Jim Beam bourbon

J&B scotch

CALL

Tito's vodka

Captain Morgan's rum

Jose Cuervo tequila

Tanqueray gin

Seagram's VO whiskey

Maker's Mark bourbon

Dewar's scotch

PREMIUM

Grey Goose vodka

Captain Morgan's Private Stock

Patron tequila

Bombay Sapphire gin

Crown Royal whiskey

Woodford Reserve bourbon

Chivas Regal scotch

- WINE VARIETALS -

(choose five)

Premium wines available upon request
Wine priced per bottle

RED

Métairie Pinot Noir

\$36

Shadow Ridge Cabernet Sauvignon

\$36

Chateau Haut Grignon Cab Sauvignon

\$48

Rickety Bridge Shiraz

\$48

SPARKLING

Baron de Seillac Brut

\$36

Rising River Pinotage Rose

\$36

WHITE

Shadow Ridge Chardonnay

\$36

Domaine Gueguen Chardonnay

\$48

Rickety Bridge Chenin Blanc

\$36

Domaine Maubet White Blend

\$36

Sick Dreyer Riesling

\$48

- 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
Telephone	800-243-8652
Website	www.chetola.com
Contact	guestservices@chetola.com
Conference Sales	Alex Morales
Telephone	828-295-5536
Contact	alex@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

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Blowing Rock, NC 28605

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CHETOLA RESORT & SPA
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BLOWING ROCK | NC

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

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