

# 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  
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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

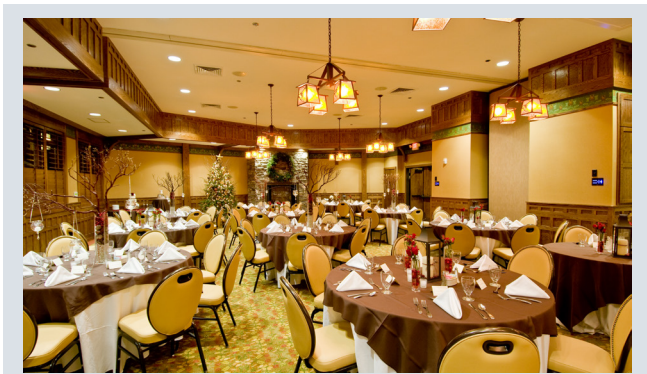
*Frank Byrd*

**Frank Byrd**  
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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.

⚓ Only select menu items available at this location



## 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** *(Max 20 people)*

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** *(Max 20 people)*

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 -

15 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

### **Mid-Afternoon Break**

Assorted baked cookies, lemon bars, assorted chips

# MEETING PACKAGES

## - CHETOLA RESORT BREAK PACKAGES -

*All priced at per person. These items are available at the Arbor location.*

### **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:** Tzatziki, 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

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### **Charcuterie 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 Crudit   
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

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## **- SWEET SNACKS -**

*\$14 per dozen*

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. ⚓ These items are available at the Arbor location.*

### 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 15 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 limit 2 type of sandwiches groups 20 and over 20 and under 3 types max

\$18 per person

#### Breads

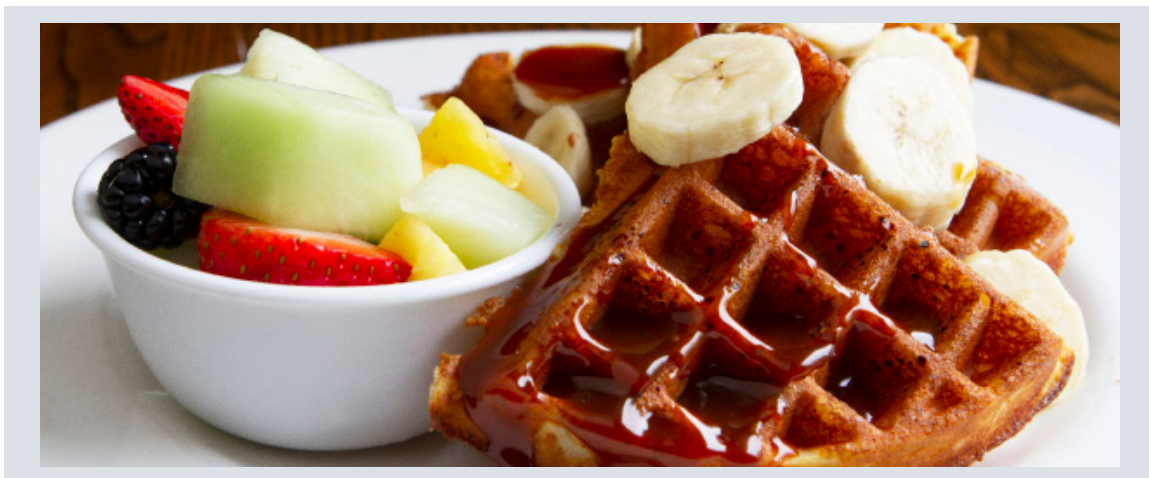
Biscuits  
Tortilla  
English Muffins  
Bagel

#### Meats & Non-Meat

Bacon  
Sausage patties  
Ham  
Liver mush  
Vegetable based Sausage

#### Cheeses

American  
Cheddar  
Swiss  
Smoked Gouda



# MEETING PACKAGES

## - LUNCH BUFFET -

⚓ *These items are available at the Arbor location.*

*Minimum of 15 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 dijonaise, 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. \$2 per person to substitute smoked beef brisket.  
\$18 per person to add smoked beef brisket.*

**\$40 per person**



# MEETING PACKAGES

## - A LA CARTE LUNCH -

*(Max 20 people)*

Lunch options available from Timberlake's Lunch Menu. Delivered directly to meeting space.  
Please ask representative for A La Carte menu options. \$18 per person

## - 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 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**

# 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.*

*⚓ These items are available at the Arbor location.*

### Traditional Options

- ⚓ \* 4 oz Local Charcuterie 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
- ⚓\* 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
- Shrimp and grit cakes with Tasso gravy | \$8 per piece

## -SPECIALTY STATIONS-

*⚓ These items are available at the Arbor location.*

*Can be added to plated and buffet menus or in place of. Minimum of 15 people.*

### Slider Station

**\$35 per person**

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

**\$50 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 (\$10 per person).

### 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**

### 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 Traditional or Premium 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  
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

## 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  
Chef's Choice Mini Desserts  
Bourbon Pecan Pie  
Chocolate Mousse Cake  
Icecream Station

## - BAR SERVICE -

*These items are available at the Arbor location.*

*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)*

### Craft | \$8

*(Choose Two)*

Appalachian Mountain Brewery  
HOP Rain Drop IPA  
Long Leaf IPA  
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.*

# FACT SHEET



## Contact Information

Hotel Name	Chetola Resort & Spa
Address	185 Chetola Lake Drive Blowing Rock, NC 28605
Telephone	828-295-5500
Website	<a href="http://www.chetola.com">www.chetola.com</a>
Contact	<a href="mailto:guestservices@chetola.com">guestservices@chetola.com</a>
Conference Sales	Frank Byrd
Telephone	828-295-5527
Contact	<a href="mailto:frankb@chetola.com">frankb@chetola.com</a>

## 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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[guestservices@chetola.com](mailto:guestservices@chetola.com)  
[www.chetola.com](http://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



CHETOLA RESORT & SPA  
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