



MEETINGS & EVENTS GUIDE

DISCOVER YOUR HAVEN OF REST

Explore Chetola Resort at Blowing Rock, a 78-acre resort within walking distance of the quaint mountain village of Blowing Rock and adjacent to a 3500-acre National Park nestled within the Blue Ridge Mountains of Western North Carolina.

www.CHETOLA.com



DISCOVER YOUR HAVEN OF REST.

"... the barnwood textures and natural wood accents come together with a sense of authenticity. Stepping into a room, it feels as if the outdoors is following you inside."
- Our State

Explore Chetola Resort at Blowing Rock, a 78-acre resort within walking distance of the quaint mountain village of Blowing Rock and adjacent to a 3500-acre National Park nestled within the Blue Ridge Mountains of Western North Carolina.

We provide a peaceful escape for guests looking to disconnect from their busy lives and gain a closer connection to the natural world while enjoying cozy mountain lodging, upscale comfort food, awe-inspiring activities by day and relaxing hospitality at night which create memories worth sharing.



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- Green square: Condos w/ Tree Names
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- Red square: Lodge, Restaurant, & Bob Timberlake Inn
- Dashed line: Walking Path

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**Real Estate Office & Model
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EVERGREEN ROOM

Our most flexible event space can be tailored for meetings, receptions 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, and features a private entry and exit.

EQUESTRIAN BOARDROOM

This space is perfect for meetings and working lunches for groups up to 28. Located directly adjacent to the Business Center, this room will help turn your sessions into successes.



EMBERS ROOM

Hold your event for groups of up to 35 guests in this multi-functional space. The Embers 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.



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	Food & Bev Min.	Sunday - Friday	Saturday
Arbor by the Lake	\$2,000	\$600	\$700
Embers Room	\$2,000	\$750	\$1,000
Equestrian Boardroom		\$400	\$250
Lakeside Tent	\$10,000	\$5,000	\$7,000
Evergreen Room	\$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 Includes chilled water and two beverage options.

A La Carte Lunch (Max 20) Delivered directly to your meeting room. Pre-order from a la carte lunch menu

Mid-afternoon break House made chocolate brownies & house trail mix.

The Executive \$50 per person

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

A La Carte Lunch (Max 20 people) Delivered directly to your meeting room. Pre-order from a la carte lunch menu

Mid-afternoon break House made chocolate brownies & house trail mix.

The Retreat \$80 per person with a 15 person minimum

All day beverage service Includes chilled water and two beverage options.

Blue Ridge breakfast buffet Assorted muffins, scrambled eggs, grits, potato home fries, fresh buttermilk biscuits, sausage gravy, applewood smoked bacon, oatmeal with toppings, & seasonal fresh fruit

Mid-morning break Assorted granola bars, house trail mix, & seasonal whole fruit

Lunch Buffet (Max 20 people) Choose from Lunch Buffet menu

Mid-afternoon break Assorted baked cookies, lemon bars, and assorted chips.

BREAK PACKAGES

● **Chips & Dips** (All priced per person)

Tortilla Chips: Salsa, Pico De Gallo, 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

● **Charcuterie & Cheese Platters**

(All priced per person)

served with crostini and chef's choice of sauces
available premium imported cheeses and meats at market price

Prosciutto | Salami | Pepperoni | Sharp Soppresetta

Smoked Gouda | Brie | Sharp White Cheddar | Blue Cheese

1 meat | 1 cheese 8.00

2 meat | 2 cheese 11.00

3 meat | 3 cheese 14.00

● **Fruits & Vegetables**

(All priced per person)

2 for 6.00 | 3 for 8.00 | 4 for 12
all served with crackers and chef's 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

Snacks

\$14 per dozen

Assorted Cookies

Brownies

Granola Bars

Lemon Bars

Assorted Dessert Bars

Cinnamon Swirls





BREAKFAST BUFFETS

Served with choice of two beverages and chilled water.
 ⚓ These items are available at the Arbor location.

Chetola Continental (\$20 per person)

assorted muffins, fresh fruit, yogurt, granola, hard boiled eggs, bagels, cream cheese, butter, assorted preserves. (your choice of ham, bacon or sausage)

Healthy Start ⚓ (\$22 per person)

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

Blue Ridge Buffet (\$30 per person) (minimum of 15 guests)

assorted muffins, scrambled eggs, grits, sausage gravy and biscuits, applewood smoked bacon, stone ground grits or oatmeal with assorted toppings and fresh fruit your choice of potatoes home fries hashbrown patties, roast baby potatoes, stone ground grits or oatmeal

Breakfast Sandwich Station (\$18 per person)

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

● Breads

- Biscuits
- Tortilla
- English Muffins
- Bagel

● Meats | Non-Meats

- Bacon
- Sausage patties
- Ham
- Liver mush
- Vegetable based Sausage

● Cheeses

- American
- Cheddar
- Swiss
- Smoked Gouda

LUNCH BUFFETS

⚓ 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 ⚓ (\$40 per person)

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

Taco Buffet (\$38 per person)

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

Gyro Buffet (\$40 per person)

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

Baked Potato Buffet (\$15 per person)

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.

Taste of the Carolinas (\$40 per person)

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.

SOUP & SALAD, & HALF SANDWICH

⚓ These items are available at the Arbor location. Choose one sandwich (\$32 per person)

● Soup

- Broccoli Cheddar
- Beer Cheese
- Tomato Gouda
- Black Bean
- Curried Butternut Squash
- Mushroom
- New England Clam Chowder

● Salad

- Roasted Beet Salad with goat cheese
- Caesar
- Garden House Salad
- 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

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, & ROASTS

50 people or more.  These items are available at the Arbor location.
They Can be added to buffet tiers or in place of. Minimum of 15 people.

New England Clam Chowder (\$42 per person)

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

Low Country Boil (\$40 per person)

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 per person)

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 per person)

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



SPECIALTY STATIONS

⚓ These items are available at the Arbor location. They Can be added to buffet tiers or in place of. Minimum of 15 people.
Add on prices by request

Slider Station (\$35 per person)

Choice of 2 sliders with accoutrements
Pork BBQ Burger | Grilled Chicken | Slow Braised Brisket | Bahn MI

Shrimp & Grits Station (\$52 per person)

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

Mac & Cheese Station (\$35 per person)

Choose 2 types of macs and cheese with appropriate accoutrements
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

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, 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, or alfredo and your
choice of proteins: grilled chicken, italian sausage, meatballs, or shrimp
This station comes with diced grilled vegetables and assorted toppings.

Salad Station ⚓ (\$28 per person)

custom salad bar chef's choice of toppings and house made dressings add
grilled chicken (6 per person) or sauteed shrimp (\$10 per person).

CARVING STATION ⚓ These items are available at the Arbor location.

\$150 Attendant fee. All stations 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

APPETIZERS ⚓ These items are available at the Arbor location.

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

Most options can be displayed or passed.




● Traditional

- ⚓ * 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: 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

- * cured hot smoked salmon display, chilled house smoked salmon with assorted accompaniments | \$18 per person
- mini lump crab cakes, sweet dijonaise 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 thai chili sauce \$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

DINNER PACKAGES

<p>Tier 1</p>	<p>Tier 2</p>	<p>Tier 3</p>
		
<p>\$85</p>	<p>\$95</p>	<p>\$105</p>
<p>Choice of 2 Traditional Apps Choice of 1 Salad or Soup Choice of 1 Traditional Entrée and 2 sides Choice of one Traditional Dessert</p>	<p>Choice of 2 Premium Apps Choice of 1 Salad or Soup Choice of 2 Mid-Tier Entrées and 2 sides Choice of 2 Traditional Desserts</p>	<p>Choice of 2 Premium Apps Choice of 1 Salad or Soup Choice of 2 Premium Entrées and 2 sides Choice of 2 Premium Desserts</p>

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
- customs salads available upon request



ENTRÉES

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 | 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 buerre blanc, chimichuri, or basil pesto cream sauce
Jumbo head on Prawns | peppers, onions, and tasso gravy or chimicurri
Whole Roasted 1 LB Lobster | melted butter (market price upcharge)

Beef, Pork, & Lamb

Tier 1

Grilled Sliced Sirloin | Your choice of chimichuri, or red wine demi of au poive sauce Seared
and Sliced Pork loin | Your choice of bourbon Maple glaze or sweet apple chutney
Pork Osso Bucco

Tier 2

Slow roasted Beef Brisket | Your choice of bentons bacon demi or green pepper au poive
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 chimichuri, red wine demi of au poive sauce or
horseradish demi | Guinness Braised Beef Shortribs with Guinness demi

VEGETARIAN & VEGAN

some can be made gluten free

Vegetarian Spring Rolls
Jerk Tofu
Salads (no cheese)

Vegan Meatloaf
Pasta Primavera
Vegan Chicken Tenders

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 and Chive
Mashed Potatoes
Traditional Mashed Potatoes
Honey Rosemary

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





DESSERT

● Traditional

Chocolate Cake
Pecan Pie
NY Style Cheese Cake
Fruit Cobbler

Additional Dessert + \$5

● Premium

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

Additional Dessert + \$7

● Consumption Bar

Total consumption charged to the group's master folio.

● Cash Bar

Total consumption charged to the individual.

● Signature Cocktails

Available upon request and priced accordingly.

BAR SERVICE

⚓ These items are available at the Arbor location. All are priced per drink. 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




BEER

Priced per Drink

<p>Domestic</p> 	<p>Imported</p> 	<p>IPA</p> 
<p>\$6</p> <p>Budweiser Bud Light Michelob Ultra Coors Lite Miller Lite Yuengling</p>	<p>\$7</p> <p>Stella Artois Blue moon Belgian white Guinness Corona Extra Heineken Heineken 00 (N/A) White Claw (Variety) Redds' Apple Ale (16 oz)</p>	<p>\$8</p> <p>Seasonal IPA's available upon request</p>

WINE

(choose five) Premium wines available upon request. Wine priced per bottle

<p>Red</p> 	<p>Rose Bubbles</p> 	<p>White</p> 
<p>Ultraviolet Cabernet Sauvignon \$42 Almarada Malbec \$38 30 Degrees Pinot Noir \$36 Terre Rouge Syrah \$40 Riunite Lambrusco \$36</p>	<p>Stella Rosa Rose \$36 Perelada Cava Brut \$38</p>	<p>Canyon Rd Chardonnay \$36 Seven Daughters Moscato \$36 La Giarretta Pinot Grigio \$42 Kuranui Sauvignon Blanc \$36</p>

NON ALCOHOLIC BEVERAGES

Priced per person

Dark Roast Coffee | Hot Tea Varietals | Assorted Soft Drinks | Iced Tea Milk | Assorted Fruit Juices | Lemonade | Still or Sparkling Bottled Water

Each selected beverage is \$3 per person
 Half day beverage package (3 choices) \$5 per person
 Full day beverage package (3 choices) \$8 per person

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, 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.



FACT SHEET



Contact Information

Hotel Name | Chetola Resort & Spa
Address | 185 Chetola Lake Drive, Blowing Rock, NC 28605

Telephone | 828-295-5500
Website | www.chetola.com
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 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

828-295-5500
guestservices@chetola.com
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, & shuttle.

Orvis endorsed fly-fishing and special events.

Other Services

Standard Wi-Fi

Laundry

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

In-Room Services

Lodge

Mini refrigerator

Microwave

Coffee maker

Housekeeping service

Hairdryers

Pet-friendly rooms (1st Floor only)

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

Est. 1846

Blowing Rock | NC

185 Chetola Lake Drive
Blowing Rock, NC 28605

828-295-5500
guestservices@chetola.com
www.chetola.com