



WEDDING 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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**Real Estate Office & Model
(See Front Desk)



TIMBERLAKES
BOB TIMBERLAKE INN

LODGE

TENT

WILLOW TREE

GAZEBO

PENINSULA POINT



WILLOW TREE

Accommodates up to 250 guests



LAKESIDE TENT

Accommodates up to 250 guests



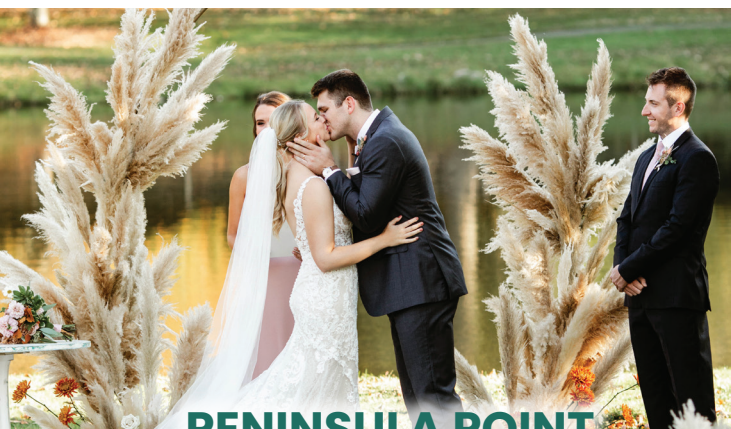
LAKESIDE GAZEBO

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



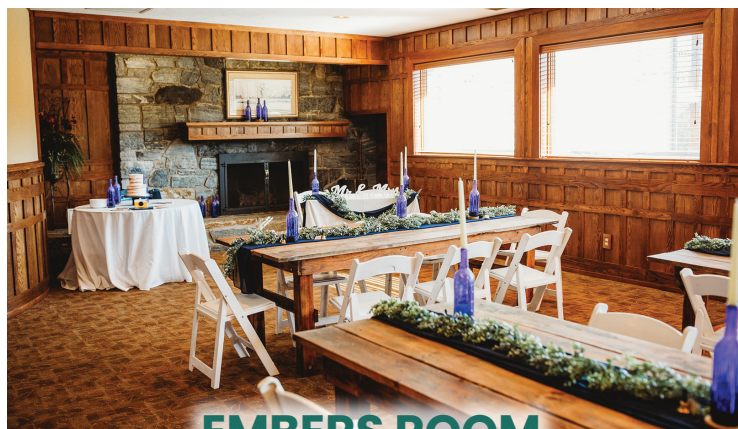
EVERGREEN ROOM

Side A or B accommodates up to 40
Full room accommodates 41-120 guests



PENINSULA POINT

Accommodates up to 100 guests



EMBERS ROOM

Accommodates up to 30 guests and
includes private outdoor patio



EQUESTRIAN ROOM

Accommodates up to 20 guests.



ARBOR BY THE LAKE

Accommodates up to 40 guests



LAKESIDE FIREPIT

Ask about our special bonfire enhancements & grillpicks



CHETOLA SPORTING RESERVE

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

WEDDING EVENTS INCLUDE...

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

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

LOCATION KEY

Location	Food & Bev Min.	Sunday - Friday	Saturday
Arbor by the Lake	\$3,000	\$600	\$700
Embers Room & Patio	\$2,000	\$750	\$1,000
Equestrian Boardroom	-	\$400	\$250
Lakeside Tent	\$10,000	\$4,000	\$5,000
Evergreen Room	\$5,000	\$1,000	\$1,500
Lakeside Lawn	-	\$6,000	\$7,000
Willow Tree	-	\$650	\$750
Peninsula Point	-	\$650	\$750
Gazebo	-	\$650	\$750
Outdoor Fire Pit	-	\$250	\$250
Evergreen A	\$3,000	\$600	\$850
Evergreen B	\$2,000	\$600	\$850
Wading Room		\$600	\$700



BREAKFAST BUFFETS

Served with choice of two beverages and chilled water.

⚓ These items are available at the Arbor location.

Chetola Continental (\$20 per

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

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

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

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

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 mornay 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 Crabcakes
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
Sautéed Broccoli
Ratatouille
Grilled Asparagus
Honey Glazed Butternut

Sautéed 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



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)
Redds' Apple Ale (16 oz)



IPA

\$8

Seasonal IPA's available upon request

WINE

(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

Stella Rosa Rose | \$36
Perelada Cava Brut | \$38



White

Canyon Rd Chardonnay | \$36
Seven Daughters Moscato | \$36
La Giarretta 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 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.



EVENT ENHANCEMENTS



Decorative Wine Barrels



Twig Arbor



Wooden Farm Tables

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

BRIDAL PARTY TEA TIME

● **Classic Tea (\$22 Per Person)**

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

● **Tea Royale (\$27 Per Person)**

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

SPA SERVICES

We proudly use Sacred Earth massage cream, which is both vegan and gluten free.

Massage

CranioSacral Therapy

80 Minutes: \$180

Chetola Signature Massage + Facial

80 Minutes: \$235

\$25: Add Deep Tissue | \$25: Add Reflexology

\$25: Upgrade your facial to skin specific needs

Can be booked as a couple's service

Therapy Experiences

Include in your massage to enhance your spa experience

\$25: Hand & Foot Scrub | Cold Stones | Hot Stones | Back Scrub

Add On Experiences

Include in your massage to enhance your spa experience

\$10: Hot Oil Scalp Treatment | Yoga Balm (Peppermint Salve to help ease tension)

Arnica Oil | Aromatherapy | Foot Scrub | Hand Scrub

Haven of Rest Signature Massage

50 Minutes: \$120 | 80 Minutes:

\$160

Add Deep Tissue \$20

Add Reflexology \$25

Add Table Thai Massage \$25

Equoni Rock Hot Stone Massage

80 Minutes: \$175

Mother-To-Be Massage

50 Minutes: \$135 | 80 Minutes:

\$175

Moon & Sun Couples Massage

50 Minutes: \$300 | 80 Minutes:

\$400

Healing Touch

80 Minutes: \$200

Facial Treatments

Gentleman's Facial

80 Min \$175

Chetola Signature Massage + Facial

80 Minutes: \$235

\$25: Add Deep Tissue | \$25: Add Reflexology

\$25: Upgrade your facial to skin specific needs

Can be booked as a couple's service

Therapy Experiences

Include in your massage to enhance your spa experience

\$25: Hand & Foot Scrub | Cold Stones | Hot Stones | Back Scrub

Add On Experiences

Include in your massage to enhance your spa experience

\$10: Hot Oil Scalp Treatment | Yoga Balm (Peppermint Salve to help ease tension) Arnica Oil | Aromatherapy | Foot Scrub | Hand Scrub

Timeless Blue Ridge Facial

(Anti - aging, the works)

80 Min \$215

Morning Dew Facial

(Hydrating Healing,

Moisturizing Facial)

50 min \$135 | 80 Min \$185

Haven of Rest Signature Facial

(Berry Detoxing, Signature)

50 min \$125 | 80 Min \$175

Hello, Beautiful

(Organic Medi, Clearing Acne)

50 min \$135 | 80 Min \$185

Nails

Signature Mani

60 min | \$60

Signature Pedi

60 min | \$75

Hot Stone Pedi

Hot Towel + Foot Scrub + Massage

90 min | \$110

Deluxe Mani

Hand mask + hot towel + massage

75 min | \$80

Deluxe Pedi

Foot Mask + Hot Towel + Foot Scrub + Massage

90 min | \$100

Hair

Women's Cut + Shampoo Blowout + style

Long | 90 min | \$115

Medium | 75 min | \$100

Short | 60 min | \$90

Men's Cut + Shampoo

60 min | \$50

Gentleman's Cut

Facial hair trim + hot towel + neck massage +
shampoo

75 min | \$75

Men's Cut

30 min | \$30

Special Occasion Hair

Does not include shampoo or blowout

75 min | \$125

Facial Waxing

Lip wax - \$15

Chin wax - \$15

Brow shaping - \$25

Full face waxing - \$55





PREFERED VENDORS

PHOTOGRAPHY

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

VIDEOGRAPHY

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

EVENT INSURANCE

Eventsured
Ewed Insurance

BAKERIES

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

BEAUTY

The Spa at Chetola
Canvas Beauty Bar
Wilted Lily Salon

PLANNERS

Roan Events
Joelle Parks Events
Imagine This! Weddings
Bee and Butterfly Weddings
Tabitha Clark Creations
Bobby Mark's Designs
Cruated Events
Julia Nicole Weddings & Events

TRANSPORTATION

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

LIVE WEDDING PAINTING

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

OFFICIANTS

High Country Ministers
Rev. Camille F. Edwards

MUSIC

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

RENTALS

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

FLORALS & DESIGNS

Golden Thistle Design
Bouquet Florist
Santara Flowers
April Flowers
Wild Sweet William
Bobby Mark's Designs

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

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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



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