



Banquet Menus

Prices do not include 20% gratuity and 11.25% food tax

2024 menus

BREAKFAST BUFFET

(Prices does not include 11.25% tax and 20% gratuity)

Choose from the following:

BISCUIT BAR BREAKFAST

Scratch Made Buttermilk Biscuits, Fluffy Scrambled Eggs, Bacon and Sausage (Patty or Link),
Assorted Jams & Butter
Freshly Brewed Coffee, Chilled Orange Juice and Water

\$ 18.35

PANCAKE BREAKFAST

Pancakes, Fluffy Scrambled Eggs, Bacon and Sausage (Patty or Link), Warm Maple Syrup
Assorted Jams & Butter
Freshly Brewed Coffee, Chilled Orange Juice and Water

\$ 20.95

SAMPLER BREAKFAST

Scratch Made Buttermilk Biscuits and Gravy, Fluffy Scrambled Eggs, French Toast, Warm
Maple Syrup, Ribbon Cut Hash Browns, Stone Ground Grits, Candied Apples, Bacon, Sausage
(Patty or Link) ,Assorted Jams & Butter
Freshly Brewed Coffee, Chilled Orange Juice and Water

\$ 27.45

CONTINENTAL BREAKFAST

Pastries and Muffins, Seasonal Fresh Fruit & Yogurt
Assorted Jams & Butter
Freshly Brewed Coffee, Chilled Orange Juice and Water

\$ 13.75

**All menus are set as a buffet style, with elegant disposable dinnerware
Plated option: add \$200 for every 25 people**

LUNCH BUFFET

Lunches Include Sweet & Unsweet Tea, & Water
Add a below choice of Dessert to any lunch for \$6.50 additional
(Prices do not include 11.25% tax and 20% gratuity)

Grilled Chicken Caesar Salad - \$19.98 per person

Charbroiled chicken served on fresh chopped romaine leaves that have been tossed with traditional Caesar dressing, Parmesan cheese and topped with Croutons.
Served with fresh baked roll and butter.

Croissant Club Combo - \$23.59 per person

Sliced ham and turkey with bacon, lettuce and tomato on a flaky croissant.
Served with a cup of Soup du Jour, potato chips and a pickle spear.

Rotisserie Chicken - \$23.59 per person

Dry rubbed rotisserie chicken served with mashed potatoes, and choice of vegetable**. Accompanied with rolls & butter, a tossed salad and choice of dressing.

Roast Beef - \$24.25 per person

Choice roasted beef, thinly sliced, topped with a mushroom Madeira sauce. Served with mashed potatoes and choice of vegetable**. Accompanied with rolls & butter, a tossed salad and choice of dressing.

Roasted Turkey - \$23.59 per person

Slow roasted turkey breast, thinly sliced, on cornbread dressing with turkey gravy.
Served with mashed potatoes and choice of vegetable**. Accompanied with rolls & butter, a tossed salad and choice of dressing.

Vegetable choices:

Broccoli
Green Beans Mornay Sauce
Southern Style Green Beans (contains bacon)
Baby Carrots (Buttered & Honey Glazed)
Buttered Corn on the Cob
Creamed Corn
Rice Pilaf
Potatoes: Mashed, Au Gratin, Baked, or Roasted Red
Spinach Maria
Sweet Potatoes with Brown Sugar
Zucchini, Squash, and Pepper Medley
Macaroni & Cheese
Baked Beans

Dessert choices: (NOT INCLUDED) ADD \$6.50

Double Chocolate Cake
Orange Soak Cake
Chocolate Cream Pie
Pecan Pie
Coconut Cream Pie
Carrot Cake
Red Velvet Cake
Cobblers: Apple, Peach, Cherry, or Blackberry
Cheesecake- choose one
(Plain, Strawberry, Raspberry, Heath,
Lemon Raspberry, Blueberry, Oreo, Snickers,
or Butterfinger)

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LIGHT LUNCH SANDWICH BAR BUFFET

Light Lunch includes one entrée and one salad from the following options.
Served with Sweet and Unsweet Tea, and Water. Mayo & Mustard Packets.
(Prices do not include 11.25% tax and 20% gratuity)

Sandwich Options: (Select One)

Chicken Salad
Shaved Ham
Turkey
Pimento Cheese
Roast Beef

Side Options: (Select One)

Potato Salad
Pasta salad
Homemade Chips
Tossed Salad (With choice of dressing)
Cut Fruit
Raw Veggies with Ranch Dressing
Soup (see below for selections)
(Broccoli & Cheese, Home Style Vegetable Corn Chowder, Potato, Tomato Basil, Chili)

Desserts Options: (Select One)

Brownie
Blondie
Peanut Butter Cookie
Chocolate Chip Cookie

\$ 20.25 per person

Choose One Sandwich: (Choice of one item only for orders under 50 ppl.)
(Choice of two items only for orders 51-100 ppl.)

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Hot Potato Bar

(Includes: Sweet & Unsweet Tea or Water)

Baked Potato
Butter, Sour Cream, Shredded Cheese Blend, Bacon Bits and Chives
Tossed Salad (*Ranch, French, Italian, Thousand Island or vinaigrette*)
Choice of Homemade Soup (see below for selections)
Chef's Dessert
Iced Tea
\$ 23.59 per person

Choices of Homemade Soup:

Broccoli & Cheese, Home Style Vegetable Corn Chowder, Potato, Tomato Basil, Chili

Taco Buffet

(Includes: Sweet & Unsweet Tea or Water)

Seasoned Taco Meat
Shredded Lettuce and Pico de Gallo
Sour Cream and Cheddar & Jack Cheese
Chips and Salsa
Refried Beans
Mexican Rice
Hard Shell and Soft Tacos
Iced Tea
\$22.29 per person

Fajita Bar

(Includes: Sweet & Unsweet Tea or Water)

Grilled steak and chicken, grilled red and green bell peppers, onions, hard and soft shells, shredded lettuce, cheddar & jack cheese, Pico de Gallo, sour cream, Mexican rice, refried beans, chips and salsa.
\$32.75 per person

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BOXED LUNCHES

(Includes: one sandwich, one side, one dessert, Soft Drink, Sweet/Unsweet Tea or Bottled Water)

(Prices do not include 11.25% tax and 20% gratuity)

Boxed Lunch - \$15.25 per person

Choose One Sandwich: (Choice of one meat only for orders under 50 ppl.)
(Choice of two meats only for orders 51-100 ppl.)

Served on a (white or wheat) Hoagie Roll
with cheese, lettuce & tomato

Roast Beef
Ham
Turkey

Choose One Side:

Potato Salad
Pasta Salad
Cole Slaw
Fresh Fruit
Veggies w/Ranch Dressing

Includes:

Chips
chocolate chip cookie
bottled water
condiments
napkin & cutlery.

DINNER BUFFET

Dinners Include Choice of Tossed Garden Salad or Classic Caesar Salad, Fresh Baked Rolls & Butter, Choice of Dessert, Water, Sweet and Unsweet Tea

(Prices do not include 11.25% tax and 20% gratuity)

*Vegetable and Dessert Choices Listed on Following Page

Chicken Cordon Bleu - \$32.99 per person

Breast of chicken wrapped around ham and Swiss cheese. Lightly breaded, and oven baked. Topped with sauce. Served with rice pilaf and choice of vegetable.

Prime Rib – Market Value

Choice cut of slow roasted prime rib (8oz.), with horseradish sauce and au jus. Served with baked potato (butter and sour cream) and choice of vegetable.

Ribeye Steak – Market Value

USDA choice ribeye (8oz.), charbroiled, topped with sautéed mushrooms. Served with baked potato (butter and sour cream) and choice of vegetable.

Filet Mignon - Market Value

Charbroiled beef tenderloin (6oz.), topped with Béarnaise sauce. Served with baked potato (butter and sour cream) and choice of vegetable.

Rosemary Pork Loin - \$33.75 per person

Slow cooked pork loin

Served with smashed potatoes and choice of vegetable.

Grilled Salmon - \$36.65 per person

Served with rice pilaf and choice of vegetable.

Lemon Dill Baked Flounder - \$32.75 per person

Oven Baked, topped with a lemon Chablis sauce.

Served with rice pilaf and choice of vegetable.

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Dinner Menu (cont)
SALAD, VEGETABLE & DESSERT SELECTIONS

Choice of Salad:

House or Caesar Salad

Choice of dressings: Creamy Ranch, French, Italian, Thousand Island or vinaigrette)

Choice of Vegetables:

Rice Pilaf

Broccoli

Green Beans in Mornay

Southern style Green Beans (contain ham)

Zucchini, Squash and Pepper Medley

Baby Carrots (Buttered or Honey Glazed

Roasted Sweet Potatoes with Brown Sugar

Potatoes: Mashed, Roasted Red, Baked or Au Gratin

Spinach Maria

Macaroni & Cheese

Buttered Corn on the Cob

Baked Beans

Cream Corn

Choice of Desserts:

CAKES

Red Velvet, Chocolate, Coconut, Pineapple Upside Down, Carrot Cake, German Chocolate Cake

PIES

Chocolate Cream, Chocolate Meringue, Coconut Cream, Southern Pecan, Pumpkin, Peach, Banana Cream

COBBLERS

Apple, Peach, Cherry & Blackberry

OTHER YUMMY DESSERTS – Additional \$4.50 per person

Orange Soak Cake or Cheesecake- choose one (*Plain, Strawberry, Raspberry, Lemon Raspberry, Blueberry, Oreo, Heath, Snickers, or Butterfinger*)

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The Edgewater Buffet

Create your own special meal... Included in your meat choice: choice of salad, choice of two vegetables, choice of dessert, roll and beverages including Sweet/Unsweetened ice tea and water.

(Prices do not include 11.25% tax and 20% gratuity)

One Meat Buffet \$34.50 per person

Two Meat Buffet \$39.30 per person

Three Meat Buffet \$41.99 per person

NOTE: ADD \$3.30 PER PERSON FOR SUBSTITUTING SALAD FOR SIDE OR SIDE FOR SALAD

ENTRÉE CHOICES

Tender Roast Beef with Gravy

Rosemary Roasted Pork Loin

Roasted Turkey Breast with Cornbread Dressing & Pan Gravy

Rotisserie Half Chicken

Grilled Salmon

Pot Roast

Baked Chicken Cordon Bleu

Carved Roast Beef

Boneless Grilled Chicken Breast

Crab

Stuffed Salmon

Lasagna (Choose from Regular or Vegetarian)

Grilled Maple Pork Chops

Vegetable Wellington Grilled

Filet Kabobs with Peppers & Mushrooms

Herb Crusted Chicken Breast

Chicken and Dumplings

Chicken Pot Pie

Chicken Broccoli Alfredo

(see following page for salad, vegetable, and dessert choices)

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Choice of Salad:

House Salad or Caesar Salad

Choice of Dressings: (Balsamic Vinaigrette, Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island, Italian)

Choice of Vegetables:

Rice Pilaf

Broccoli

Green Beans in Mornay

Southern style Green Beans (contain ham)

Zucchini, Squash and Pepper Medley

Baby Carrots (Buttered or Honey Glazed

Roasted Sweet Potatoes with Brown Sugar

Potatoes: Mashed, Roasted Red, Baked or Au Gratin

Spinach Maria

Macaroni & Cheese

Buttered Corn on the Cob

Baked Beans

Cream Corn

DESSERTS – 1 Choice only – Unless numbers are over 50 ppl.

- Cobblers: Apple, Peach, Cherry or Blackberry
- Pecan Pie (Southern or Chocolate)
- Pies (Chocolate Cream, Coconut Cream or Key lime)
- Cakes (Double Chocolate, Red Velvet or Carrot)
- Cheesecake – choose one (*Plain, Strawberry, Raspberry, Lemon Raspberry, Blueberry, Oreo, Heath, Snickers, or Butterfinger*)

Extra Salad \$4.25 per person

Extra Dessert \$6.59 per person

Extra Vegetable \$4.50 per person

Note: Special Dietary Meals – All Vegan Meals will a 50% cost upcharge.

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SMOKY MOUNTAIN BAR-B-QUE FEAST

**Includes Baked Beans, Potato Salad, Cole Slaw, Rolls & Butter and Beverage
Station Featuring Sweet/Unsweet Tea and Water
(Prices do not include 11.25% tax and 20% gratuity)**

BBQ Buffet

One Meat Cookout Buffet	\$30.25
Two Meat Cookout Buffet	\$32.75
Three Meat Cookout Buffet	\$36.69

Entrée Choices

BBQ Pork Ribs
BBQ Pork
BBQ Beef Brisket
Smoked Half Chicken
Smoked Turkey
Smoked Roast Beef

Dessert

(Choice of One)

Cobblers: Cherry, Peach, Apple or Blackberry

INDOOR PICNIC

(Prices do not include 11.25% tax and 20% gratuity)

\$26.25 Per Person

Includes:

- Angus Beef Hamburgers (1/3 lb) and All Beef Hotdogs
- Baked Beans
- Potato Salad
- Cole Slaw
- Lettuce, Tomatoes & Onions (with Hamburgers)
- Cheese (with Hamburgers)
- Relish
- Mayonnaise, Mustard & Ketchup
- Iced tea
- Lemonade

Served with Banana Pudding

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ITALIAN PASTA FEAST

Includes Freshly Baked Garlic Bread, Sweet & Unsweet Tea and Water

(Prices do not include 11.25% tax and 20% gratuity)

\$41.75 per person

Choose one

- Chicken Alfredo
- Chicken Parmesan
- Spaghetti & Meatballs
- Lasagna
- Baked Ziti

Choose one

- Fresh Garden Salad with Dressings (Choice of *Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island or Italian*)
- Traditional Caesar Salad

Salad Buffet

Served with Rolls & Butter and Sweet, Unsweet Iced Tea, and Water

(Prices do not include 11.25% tax and 20% gratuity)

\$19.99 Per Person

Choose from one of the following:

- **Chicken Ceasar**- *Grilled Chicken Breast served on crisp Romaine with Parmesan and Croutons*
- **Strawberry Chicken**- *Grilled Chicken Breast served with Strawberries, Red Bell Peppers, Dried Cranberries, Dried Raisins, and Shredded Carrots*
- **Grilled Chicken Cobb**- *Grilled Chicken Breast served on Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Bleu Cheese Crumbles, Parmesan, Bacon, Parsley*
- **Greek Grilled Chicken**- *Grilled Chicken Breast served on Mixed Greens, Cucumber, Red Bell Peppers, Kalamata Olives, Pepperoncini Peppers, Feta*
- **Chicken Walnut**- *Grilled Chicken served on Mixed Greens, Candied Walnuts, Craisins, Cherry Tomatoes, Feta, Cucumber*
- **Mandarin Chicken**- *Grilled Chicken Breast- Mandarin Oranges, Granny Smith Apples, Red Bell Peppers, Slivered Almonds, Dried Cranberries, Golden Raisins*

Dressings: Balsamic Vinaigrette, Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island, Italian

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HORS D'OEUVRES PACKAGES

Includes Fruit Punch, Fresh Fruit with dip and Vegetable Tray with dip

(Prices do not include 11.25% tax and 20% gratuity)

Any 3 selections from Cold Hors d'oeuvres	\$30.15 per person
Any 4 selections from Cold Hors d'oeuvres	\$32.75 per person
Any 3 selections from Hot Hors d'oeuvres	\$35.35 per person
Any 4 selections from Hot Hors d'oeuvres	\$43.20 per person
Any 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres	\$47.15 per person

Hot Hors d'oeuvres

Meatballs: (choose one) Sweet and Sour, BBQ or Swedish Meatballs
Assorted Miniature Quiche
Prime Rib Slider
Spinach Dip with Tortilla Chips
Spinach Puffs
Stuffed Mushrooms with Green Goddess
Crab Stuffed Mushrooms
BBQ Pork Sliders
Chicken Wings (choose one) Buffalo, BBQ or Teriyaki
Bacon Wrapped Shrimp
Texas Twinkies
Bacon Wrapped Burnt Ends
Fried Mac & Cheese Bites
Nacho Flatbread
Ham & Cheese Sliders
Pulled Pork Nachos
Chicken Tenders (3 per person) choice of Ranch, Honey Mustard, or BBQ Dip

Cold Hors d'oeuvres

Fresh Seasonal Fruit Tray
Cheese Board of Assorted Domestic Cheeses & Crackers
Tortilla Chips with Fresh Salsa & Queso
Mini Chicken Salad Croissants
Ham and cheese Pesto Pinwheels
Turkey and Cream Cheese Pinwheels
Cream Cheese and Smoked Salmon Crudite
Canapes (Fig & Prosciutta, Bruschetta, Smoked Salmon & Dill
Antipasto Skewers
Smoked Salmon Dip with Pita Chips
Deviled Eggs
Thai Salad on a Waton
Buffalo Chicken Dip with Homemade Potato Chips

REFRESHMENT BREAKS

Coffee and Doughnuts

Assorted Doughnuts
Fresh Brewed Coffee & Juice
\$6.50 per person

Tea Sandwiches-

Cucumber & Pimento cheese sandwiches & Veggie Tray with Ranch dressing,
Bottled Water
\$9.85 per person

Quick Fix Break

Brownies & Pretzels
Bottled Water, Soda or Sweet Tea
\$7.75 per person

TV Break

Popcorn & Tortilla Chips with Salsa
Assorted Soft Drinks and Bottled Water
\$8.25 per person

Healthy Choice

Veggie Tray with Ranch Dressing, Fresh Fruit Tray,
Bottled Water
\$13.00 per person

Afternoon Pick Me Up!

Fresh Baked Assorted Cookies
Regular & Decaf Coffee, Assorted Sodas, Bottled Water
\$6.50 per person

À LA CARTE ITEMS

(Prices do not include 11.25% tax and 20% gratuity)

Dry Snacks:

Potato Chips/Pretzels/Tortilla Chips	\$20.25 per pound
Roasted Peanuts/Mixed Nuts	\$39.50 per pound
Ranch Dip/Yogurt Dip/Salsa	\$14.99 per quart

Assorted Fresh Baked Muffins	\$27.50 per dozen
Assorted Danish	\$26.50 per dozen
Assorted Bagels and Cream Cheese	\$19.25 per dozen
English Muffins with Butter and Jellies	\$20.95 per dozen
Croissants with Butter and Jellies	\$24.25 per dozen
Buttermilk Biscuits with Butter and Jellies	\$15.45 per dozen
Sausage Biscuits	\$27.99 per dozen
Country Ham Biscuits	\$29.99 per dozen
Assorted Doughnuts	\$18.50 per dozen
Assorted Fresh Baked Cookies	\$16.00 per dozen
Fresh Baked Brownies	\$20.00 per dozen
Coffee	\$35.00 per gallon
Soft Drinks (cans)	\$2.00 each
Bottled Water	\$2.00 each
Chilled Juice	\$19.00 per gallon
Fruit Punch	\$27.00 per gallon
Sweet/Unsweetened Iced Tea	\$35.00 per gallon

Imported and Domestic Cheese Tray with crackers:

Small (up to 25 people)	\$165.00
Medium (up to 50 people)	\$330.00
Large (up to 100 people)	\$605.00

Vegetable Tray with ranch dip:

Small (up to 25 people)	\$165.00
Medium (up to 50 people)	\$330.00
Large (up to 100 people)	\$605.00

Fresh Fruit Tray with honey lemon dip:

Small (up to 25 people)	\$165.00
Medium (up to 50 people)	\$330.00
Large (up to 100 people)	\$605.00

Deli Tray- includes: Roast Beef, Turkey, Ham, Assorted Cheeses, Croissants, Mustard & Mayo

Small (up to 25 people)	\$249.00
Medium (up to 50 people)	\$459.00
Large (up to 100 people)	\$809.20

BANQUET AND CATERING POLICIES

All food and beverage consumed in the hotel's meeting/banquet space must be provided by the hotel. This policy is strictly enforced due to liability insurance.

Menu Selection

Menu selections should be received approximately 30 days prior to the scheduled event. Service time for food events will be schedule at a maximum of two hours.

Children's Pricing

Ages 0-3 – Complimentary
Ages 4-10 – half price (NOT ON PLATED MEALS)
Ages 11 & up – full price

Guarantees

An approximate number of people to be served is required at the time of your menu selection, 30 days prior to the scheduled event. A guaranteed number to be served is due 14 business days prior to the event. Changes can be made to the guaranteed number up to 7 days prior to the event. A signed catering agreement (Banquet Event Order) must be received before the hotel will setup and prepare for any function. In an event the final guaranteed number is not received, the original estimated count or the actual number served, whichever is greater, will be used as the guaranteed number.

Taxes & Service Charge

All food sales will be subject to a 20% gratuity and a 11.25% food tax, unless it is stated in writing that the price quoted includes such gratuity and/or food tax. All groups with tax-exempt status must provide a copy of a current exempt form from the State of Tennessee or an IRS issued 501(c)(3). The group must send in the tax exempt form prior to their arrival date.

Payment

50% deposit is required 3 weeks prior to your group event.
Payment in full is due 7 days prior to the event.

Function Room Assignments

Meeting space rooms will be assigned according to number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change rooms reserved to best accommodate either increasing or decreasing attendance figures.

Audio/Visual Equipment

Audio/Visual Equipment may be rented through the catering department.