



AMICALOLA FALLS
STATE PARK & LODGE

Banquet
&
Event
Menus

Amicalola Continuous Break Package

*Our Continuous Break Area Serves Your Group with an Abundant Variety of Items
Continuous Beverage Service from Mid-Morning Through Afternoon*

All Day Beverages

*Bottled Water
Bottled Fruit Juices
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas*

AM Break

8:30am-11:30am

*Assortment of Whole Fruit & Cut Fruit
Granola & Breakfast Bars
Assorted Individual Oatmeal & Grit
Individual Greek Yogurts*

~

Add a Choice of One Hot Selection for \$6

*Breakfast Burrito with Sour Cream & Salsa
Biscuit Sandwich with Egg, Cheese, Bacon or Sausage
French Toast Stick with Syrup*

PM Break

12:30pm-4:30pm

*Chocolate Brownies or Assorted Freshly Baked Cookies
Assortment of Whole Fruit
Individual Yogurts
Assorted Candies
Assorted Chips & Freshly Popped Popcorn*

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Add a Choice of Two Hot Selections for \$10

*Mozzarella Sticks with Marinera Sauce
Egg Rolls with Sweet & Sour Dipping Sauce
Pot Stickers with Ginger Soy Dipping Sauce
Buffalo Wings with Ranch & Blue Cheese Dips
Warm Soft Pretzels with Mustard*

\$ 24.00 per person

Half Day Break Package

AM or PM Break

\$ 14.00 per person

Beverage Breaks

All Day Beverages

Bottled Water

Bottled Fruit Juices

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 14.00 per person

AM Beverage Break

Bottled Water

Bottled Fruit Juices

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 8.00 per person

PM Beverage Break

Bottled Water

Lemonade

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 8.00 per person

All Day Coffee & Hot Tea Service

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 7.00 per person

Specialty Breaks

Prices Based on 90 Minutes of Service

Minimum of 20 guest

Surcharge of \$100.00 for Groups Under 20 Guest

Sweet Dreams

Assorted Baked Cookies

Brownies & Lemon Bars

Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 15.00 per person

South of the Border

Tortilla Chips, Salsa & Warm Queso Dip

Beef Empanadas

Tres Leches with Strawberries

Bottled Water

Bottled Fruit Juices Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 17.00 per person

Game Day

Warm Jumbo Pretzels

Mustard & Warm Cheese Sauce

Pigs in a Blanket

Buffalo Wings with Ranch, Blue Cheese & Celery Sticks

Funnel Fries in Powder Sugar

Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

\$ 22.00 per person

Refreshments

Beverages

Freshly Brewed Regular, Decaf-Coffee
\$ 35.00 per Gallon

Iced Tea
\$ 25.00 per gallon

Fruit Punch or Lemonade
\$ 28.00 per gallon

Assorted Bottled Juices
\$ 4.00 each

Assorted Soft Drinks
\$ 3.00 each

Bottled Water
\$ 3.00 each

Sparkling Water
\$ 4.00 each

Energy Drink
\$ 5.00 each

AM Refreshments

Assorted Danish & Muffins
\$ 23.00 per dozen

Assorted Bagel with Cream Cheese
\$ 25.00 per dozen

Buttermilk Biscuits with Butter & Preserves
\$ 20.00 per dozen

Buttermilk Biscuits with Country Gravy
\$ 22.00 per dozen

Biscuit, Egg & Cheese Sandwich
\$ 26 per dozen

Biscuit, Egg, Bacon, & Cheese Sandwich
\$ 28.00 per dozen

Biscuit, Egg, Sausage & Cheese Sandwich
\$ 28.00 per dozen

Assorted Fruit Yogurts
\$ 3.00 each

PM Snacks

Assorted Potato Chips
\$ 3.00 each

Freshly Baked Cookies
\$ 22.00 per dozen

Brownies
\$ 22.00 per dozen

Lemon Bars
\$ 22.00 per dozen

Assorted Candy Bar
\$ 3.00 each

Assorted Granola Bars
\$ 3.00 each

Chip & Salsa Tray
\$ 30.00 Serves 20pl

Mixed Gourmet Nuts
\$ 20.00 per pound

Breakfast Buffets

Prices are based on 90 minutes of service

Minimum of 25 guest

Breakfast Buffett

Fresh Sliced Seasonal Fruit & Berries

Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes

~

Scrambled Eggs

Applewood-Smoked Bacon & Smoked Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits Bar with Butter, Cheddar Cheese, Bacon Bits & Scallions

Buttermilk Biscuits with Sanmill Gravy

Butter & Fruit Preserves

~

Selection of Chilled Fruit Juices

Freshly Brewed Regular and Decaf Coffee & Selection of Teas

\$ 22.00 per person

Add on Additional Items

Omelet Station \$15.00 per person

(requires \$100.00 attendee fee)

French Toast \$6.00 per person

Pancakes \$6.00 per person

Chicken & Waffles \$10.00 per person

Brunch Buffet

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

*Fresh Sliced Seasonal Fruit & Berries
Assorted Breakfast Muffin, Sliced Coffee Cakes & Danishes*

~

*Scrambled Eggs
Applewood-Smoked Bacon & Smoked Sausage Patties
Southern Style Grits Seasoned with Butter & Cheddar Cheese
Buttermilk Biscuits with Sawmill Gravy
Sweet Butter & Fruit Preserves*

~

*Tossed Garden Salad with Assorted Toppings
Ranch Dressing, Vidalia Dressing & Balsamic Vinaigrette
Pasta Salad
Potato Salad*

~

*Buttermilk Fried Chicken
Sliced Roasted Pork Loin with a Grain Mustard Cream Sauce
Roasted Garlic Mashed Potatoes
Sautéed Green Beans*

~

Peach Cobbler

~

*Assorted Fruit Juices
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas*

\$ 52.00 per person

Add Chef Specialty Stations To Your Event

Plated Breakfasts

\$ 24.00 per person

*All Plated Breakfast's Include
Freshly Squeezed Orange Juice
Freshly Brewed Regular, Decaf Coffee & Selection of Hot Teas
Maximum of 50pl for Plated Breakfast Functions*

Amicalola Breakfast

*Scrambled Eggs with Cheddar Cheese
Applewood-Smoked Bacon or Smoked Sausage Patties
Sothern Style Grits, Seasoned with Butter & Cheddar Cheese
Baked Biscuits with Butter & Preserves*

Biscuits & Gravy

*Buttermilk Biscuit Topped with Sausage Gravy
Scrambled Eggs with Cheddar Cheese
Southern Style Grits Seasoned with Butter & Cheddar Cheese*

French Toast Breakfast

*Farm Fresh Scrambled Eggs
Applewood-Smoked Bacon or Smoked Sausage Patties
Vanilla French Toast with Maple Syrup*

Chicken & Waffles

*Malted Waffle Topped with a Buttermilk Fried Chicken Breast
Drizzled with Hot Honey
Southern Style Grits, Seasoned with Butter & Cheddar Cheese*

Veggie Omelet Breakfast

*Scrambled Eggs with Chesse Onion, Peppers, Spinach and Tomatoes
Applewood-Smoked Bacon or Smoked Sausage Patties
Sothern Style Grits, Seasoned with Butter & Cheddar Cheese
Baked Biscuits with Butter & Preserves*

Choice of Three Entrée Selections per Function

Plated Lunch

\$ 26.00 per person

All Luncheons are Served with

Chef's Choice of Dessert

Iced Tea & Freshly Brewed Regular & Decaf Coffee

Maximum of 50pl for all Plated Meals

Chicken Caesar Salad

*Crisp Romaine Lettuce Topped with
Grilled Marinated Chicken Breast
Roasted Garlic Croutons & Parmesan Cheese
Served with Caesar Dressing
Warm Rolls & Butter*

Chef Salad

*Crisp Lettuce Topped with Turkey
Shredded Cheddar, Tomatoes, Cucumbers
& Hard-Boiled Eggs
Served with Rand & Vinaigrette Dressings
Warm Rolls & Butter*

Buffalo Chicken Wrap

*Crispy Chicken Tenders Tossed in Buffalo Sauce
Crisp Romaine Lettuce, Shredded Cheddar, Tomatoes
Served with Ranch Dipping Sauce
Macaroni Salad, Kettle Chips & Pickle*

Turkey Club

*Sliced Roasted Turkey Breast with
Leaf Lettuce, Tomatoes, American Cheese,
Appelwood-Smoked bacon & -Mayonnaise
Macaroni Salad, Kettle Chips & Pickle*

Chicken Salad Sandwich

*Seasoned Diced Chicken Breast Tossed with a
Herb Mayonnaise, Dried Cranberries & Pecans
Served on a Brioche Roll with Lettuce & Tomatoes
Macaroni Salad, Kettle Chips & Pickle*

Grilled Vegetable

*Marinated & Gilled Zucchini, Squash & Peppers
Baby Greens, Tomatoes, Roasted Red Pepper Spread
Served on a Herb Focaccia
Macaroni Salad, Kettle Chips & Pickle*

Add a Cup of Soup to any Plated Luncheon for \$4.00 per person

Box Luncheons for \$22.00 per person

Choice of Turkey, Ham, Roast Beef or Veggie Whole Wheat Wrap

Served with Whole Fruit, Cookie & Condiments

Choice of Three Entrée Selections per Function

Plated Entrees

\$42.00 per person

All Entrees are Served with

House Salad with Ranch & Vinaigrette Dressing or Caesar Salad

Warm Rolls & Butter

Chef's Choice Dessert

Iced Tea, Freshly Brewed Coffee & Decaf Coffee

Maximum of 50pl for all Plated Meals

Fried or BBQ Chicken Breast

Roasted Pork Tenderloin

Sliced Pork Tenderloin Served with a Creamy Grain Mustard Sauce

Roasted Beef Brisket

Slow Roasted Brisket, Topped with a Tangy BBQ

Herb Roasted Prime Rib

Served with Au Jus & Horseradish Cream Sauce

Blackened or Fried Shrimp

Served with Cocktail and Remoulade Sauces

Blackened or Fried Catfish

Served with Cocktail and Remoulade Sauces

Pan Seared Salmon

Served with a lemon-Herb Cream Sauce

Spinach & Cheese Raviolis

Served with a Tomato-Caper Sauce

Grain Bowl

Served with Grilled Vegetables, Mushrooms & Vinaigrette Sauce

Choice of Two Sides

Risotto

Broccoli

Macaroni & Cheese

Au Gratin Potatoes

Black Eyed Peas

Zucchini & Squash

Mashed Potatoes

Wild Rice

Green Beans

Asparagus

Roasted Red Potatoes

Southern Lima Beans

Choice of Three Entrée Selections per Function

Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

*All Lunch & Dinner Buffets are served with
Iced Tea, Freshly Brewed Regular & Decaf Coffee*

Taco & Fajita Bar

Cucumber, Tomato & Red Onion Salad

~

Seasoned Ground Beef & Pork Carnitas

Marinated Grilled Chicken Breast with Peppers & Onions

Zucchini, Squash, Onions & Peppers

Shredded Lettuce, Jalapenos, & Cheddar Cheese

Sour Cream, Pico de Gallo, Tomatoes

Refried Beans

Spanish rice

Crispy Corn Tortilla Shells & Soft Flour Tortillas

Tortilla Chips with Queso & Salsa

~

Tres Leches

\$34.00 per person

Corner Deli

Smoked Turkey, Baked Ham & Roast Beef

Swiss, American & Cheddar Cheeses

Lettuce, Tomatoes, Onions & Dill Pickles

Mustard & Mayonnaise

Assortment of Sandwich Breads & Rolls

Assorted Potato Chips

~

Garden Salad Bar with Condiments & Assorted Dressings

Fruit Salad

Pasta Salad

~

Fresh Soup of the Day

~

Brownies & Cookies

\$26.00 per person

Specialty Buffets Continued

Take Me Out to The Ball Park

Garden Salad Bar with Condiments & Assorted Dressings

Macaroni Salad

~

Char-Grilled Hamburgers & Black-Bean Burgers

BBQ Pulled Pork

All Beef Jumbo Hot Dogs

~

Vegetarian Baked Beans

Coleslaw

Housemade Chips

~

Lettuce, Tomatoes, Onions, Relish & Dill Pickles

Ketchup, Mustard & Mayonnaise

Assortment of Rolls & Buns

~

Assorted Cakes

\$34.00 per person

Backyard BBQ

Garden Salad Bar with Condiments & Assorted Dressings

Potato Salad or Coleslaw

~

Choice of Two:

Buttermilk Fried Chicken, BBQ Baked Chicken

Pulled Pork, Fried Catfish w/ Remoulade Sauce

~

Black Eyed Peas

Mac-N-Cheese

Corn on the Cobb

~

Yeast Rolls & Biscuits

Butter & Preserves

~

Assorted Cakes

\$42.00 per person

Specialty Buffets Continued

Italian

Caesar Salad

Caprese Salad

~

Beef Lasagna

Chicken Alfredo

~

Roasted Zucchini & Squash or

Eggplant Parm

~

Cheese Sticks with Marinera Sauce

Garlic Bread Sticks with Marinera Sauce

Parmesan Cheese & Red Crushed Chili

~

Tiramisu & Cannoli

\$44.00 per person

The Deep South

Garden Salad Bar Served with Condiments & Assorted Dressings

Cole Slaw

Cucumber & Tomato Salad

~

Shrimp & Grits

Fried Catfish Fillets with Hushpuppies & Tartar Sauce

Seafood Pot-Pie Blackened

Chicken Topped with a Roasted Corn Salsa & Cajun Cream Sauce

~

Dirty Rice

Southern Style Collard Greens

Buttermilk Biscuits & Butter

~

Chef's Choice of Assorted Desserts

\$48.00 per person

Ala Carte Buffets

Prices are based on 90 Minutes of Service

Minimum of 25 guest

All Buffets are served with

Garden Salad Bar Served with Ranch & Vinaigrette Dressings

Warm Rolls & Butter

Chef's Choice Desserts

Iced Tea, Freshly Brewed Regular & Decaf Coffee and Selection of Specialty Teas

Entrees

Fried or BBQ Bone-In Chicken

Grilled Chicken Breast with Tomato Relish

Roasted Turkey Breast, Giblet Gravy with Cranberry Sauce

Pulled Pork with BBQ Sauce

Fried or Grilled Pork Chop with Country Gravy

Sliced Brisket with BBQ Sauce

Sliced Flank Steak with Mushroom Demi-Glace

Blackened or Fried Catfish, Remoulade Sauce

Fried Local Rainbow Trout

Spinach & Cheese Raviolis Tossed with a Tomato Caper Sauce

Shrimp Scampi

Pan Seared Salmon served with a lemon-Herb Cream Sauce

Choice of Three Side Selections

Vegetable Selections

Steamed Broccoli

Collard Greens

Corn on the Cob

Lima Beans

Black Eyed Peas

Braised Cabbage

Green Beans

Zucchini & Yellow Squash

Starch Selection

Mashed Potatoes with Gravy

Baked Beans

Roasted Fingerling Potatoes

Cornbread Dressing

Rice with Gravy or Wild Rice

Mac & Cheese

Au Gratin Potatoes

2 Entree/3 sides

\$48.00 per person

3 Entrée/3 sides

\$56.00 per person

Additional Vegetable or Starch add \$4 per person

Add Soup to the Buffet for \$4 per person

Add Additional Entrée for \$8 per person

Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Specialty Stations are Intended to be Added to Receptions and Buffets

Pasta Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$ 10.00 per person

Deluxe Pasta Station

Chef Attendant Required - \$100 per Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Grilled Chicken, Meatballs, Broccoli, Sundried Tomatoes, Baby Spinach, Fresh Tomatoes, Olives, Roasted Red Peppers

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$ 16.00 per person

Baked or Mashed Potato Bar

Mashed Yukon Gold Potatoes & Sweet Potatoes

Chili, Cheddar Cheese, Bacon, Green Onions, Sour Cream & Butter

Brown Sugar, Toasted Pecans, Mini Marshmallows, Cinnamon Butter

\$ 14.00 per person

Fajita Station

Marinated Beef & Chicken Grilled with Onions & Peppers

Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo

Black Beans & Spanish Rice

Flour Tortillas

\$ 16.00 per person

Stir-fry Station

Marinated Beef & Chicken Stir-fried with Onions & Peppers in Teriyaki Sauce

Broccoli, Carrots, Peppers & Cabbage Stir-fried with Soy Sauce

Fried Rice

Eggrolls with Sweet & Sour Sauce

\$ 18.00 per person

Specialty Stations Continued

Shrimp & Grits

*Shrimp & Andouille Sausage, Sautéed with Onions, Peppers, Tomatoes & Scallions in a Rich Cajun Cream Sauce
Served with Southern Style Cheddar Cheese Grits
Buttermilk Biscuits*

\$ 19.00 per person

Dessert Display

*Assortment of Specialty Cakes & Cheesecakes
Brownies & Lemon Bars
Chocolate Covered Strawberries
Fresh Brewed Regular & Decaf Coffee Station*

\$ 16.00 per person

Sundae Bar

*Vanilla & Chocolate Ice Cream
Chocolate, Caramel & Strawberry Syrup
M & M Crumbles, Sprinkles, Heath Bar & Crushed Oreos
Whipped Cream
Fresh Brewed Regular & Decaf Coffee Station*

\$ 15.00 per person

Smores Coffee Bar

*Wood Burning Fire Pit Accompanied by
Marshmallows, Chocolate Bars, Graham Crackers
Brownies, Strawberries, Pound Cake
Fresh Brewed Regular & Decaf Coffee Station
Gourmet Hot Chocolate & Apple Cider*

\$ 18.00 per person

Carving Stations

*Add a Carving Station with a Chef to Any of Our Packages
Carver Attendant Fee \$100.00*

<i>Tenderloin of Beef, Horseradish Sauce, Biscuits & Rolls</i> <i>Serves 20pl</i>	<i>\$ 475.00</i>
<i>Baked Country Ham, Dijon Mustard, Biscuits & Rolls</i> <i>Serves 35pl</i>	<i>\$ 325.00</i>
<i>Smoked Beef Brisket, BBQ Sauce, Biscuits & Rolls</i> <i>Serves 25pl</i>	<i>\$ 400.00</i>
<i>Roasted Top Round, Horseradish Sauce, Dijon, Biscuits & Rolls</i> <i>Serves 50pl</i>	<i>\$ 375.00</i>
<i>Oven Roasted Turkey Breast with Gravy, Cranberry Relish Biscuits & Rolls</i> <i>Serves 30pl</i>	<i>\$ 325.00</i>
<i>Slow Roasted Roast Prime Rib of Beef, Horseradish Sauce Biscuits & Rolls</i> <i>Serves 35pl</i>	<i>\$450.00</i>

Hors d'ouverses Receptions

*Prices are based on 90 Minutes of Service
Minimum of 20 Guest
Surcharge of \$100.00 for Groups Under 20 Guest*

Dogwood Reception

*Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip
Vegetable Crudité with Ranch & Blue Cheese Dips
Assorted Cheese Display with Gourmet Crackers & Dijon Mustard*

~

Iced Tea, Freshly Brewed Coffee & Decaf Coffee

\$28.00 per person

Azalea Reception

*Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip
Vegetable Crudité with Ranch & Blue Cheese Dips
Assorted Cheese Display with Gourmet Crackers & Dijon Mustard*

~

Pimento Cheese Dip & Hummus

Warm Spinach Dip

Buffalo Chicken Dip

Served with assorted Gourmet Crackers, Tortilla Chips & Grilled Flatbread

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$30.00 per person

Mountain Laurel Reception

*Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip
Vegetable Crudité with Ranch & Blue Cheese Dips
Assorted Cheese Display with Gourmet Crackers & Dijon Mustard*

~

Chicken Wings Tossed in Choice of Buffalo or BBQ Sauce Served with Ranch & Blue Cheese & Celery Sticks

Mozzarella Sticks with Marinera Sauce

Assorted Flatbreads

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$34.00 per person

Add Assorted Soft Drinks & Bottled Water for \$3.00 per person

COCKTAIL RECEPTIONS

Displayed Platters

Display Trays Serves 25 ppl

<i>Bruschetta</i>	\$ 75.00
<i>Pimento Cheese Biscuits</i>	\$ 75.00
<i>Benton's Ham & Comeback Sauce</i>	\$ 75.00
<i>Turkey & Cranberry Pinwheels</i>	\$ 75.00
<i>Vegetable Crudit�, Ranch & Blue Cheese Dips</i>	\$ 75.00
<i>Grilled Vegetable Display, Pesto Dip</i>	\$ 100.00
<i>Sliced Fruit & Seasonal Berries, Yogurt Dip</i>	\$ 100.00
<i>Assorted Cheeses with Gourmet Crackers</i>	\$ 125.00
<i>Charcuterie Board with Grilled Bread</i>	\$ 150.00

ALL ITEMS ARE PRICED BY 100 PIECES

<i>Spanakopita</i>	\$ 250.00
<i>Chicken Skewers, Teriyaki Sauce</i>	\$ 250.00
<i>Beef & Vegetables Kebob</i>	\$ 250.00
<i>Chicken Wings - Buffalo, BBQ or Plain</i>	\$ 325.00
<i>Chicken Tenders, Honey Mustard Dip</i>	\$ 375.00
<i>Meatballs - Swedish, BBQ or Marinera</i>	\$ 250.00
<i>Assorted Mini Quiche</i>	\$ 250.00
<i>Spring Rolls or Potstickers</i>	\$ 275.00
<i>Jumbo Shrimp Wrapped with Bacon</i>	\$ 350.00
<i>Coconut Fried Shrimp</i>	\$ 325.00
<i>Crab Cakes Mini Style</i>	\$ 375.00
<i>Scallops Wrapped in Bacon</i>	\$ 375.00

Dips

Dips Serves 25ppl

<i>Artichoke-Spinach Dip, Grilled Flatbread & Tortilla Chips</i>	\$ 35.00
<i>Homemade Guacamole, Tortilla Chips</i>	\$ 40.00
<i>Sinful Pimento Cheese Dip, Grilled Flatbread</i>	\$ 35.00
<i>French Onion Dip, Potato Chips</i>	\$ 25.00
<i>Salsa & Tortilla Chips</i>	\$ 25.00
<i>Southwest con Queso, Tortilla Chips</i>	\$ 40.00

Snacks

<i>Mixed Cocktail Nuts or Trail Mix</i>	\$ 25.00 per pound
<i>Potato Chips</i>	\$ 15.00 per pound
<i>Tortilla Chips</i>	\$ 15.00 per pound
<i>Salted Pretzels</i>	\$ 15.00 per pound
<i>Freshly Popped Pop Corn</i>	\$ 2.00 per person

Beverage Menu

Open Bar Packages Include

House, Premium or Platinum Brand Liquors

House Wine Selections

Domestic & Import Beers

Bottle Water & Assorted Sodas

Priced Per Person Per Hour

One Hour Bar House \$30 / Premium \$36 / Platinum \$42

Beer & Wine Only

One Hour Bar \$22

Host Bar

Host Bar are Subject to 23% Service Charge & 7% Sales Tax

<i>House</i>	<i>\$10.00</i>
<i>Premium</i>	<i>\$12.00</i>
<i>Platinum</i>	<i>\$14.00</i>
<i>Cordials</i>	<i>\$12.00</i>
<i>House Wine</i>	<i>\$9.00</i>
<i>Domestic Beer</i>	<i>\$6.00</i>
<i>Imported Beer</i>	<i>\$6.00</i>
<i>Soda & Water</i>	<i>\$3.00</i>

Cash Bar

Cash Bars Include Service Charge & Sales Tax

<i>House</i>	<i>\$11.00</i>
<i>Premium</i>	<i>\$13.00</i>
<i>Platinum</i>	<i>\$15.00</i>
<i>Cordials</i>	<i>\$13.00</i>
<i>House Wine</i>	<i>\$10.00</i>
<i>Domestic Beer</i>	<i>\$7.00</i>
<i>Imported Beer</i>	<i>\$7.00</i>
<i>Soda & Water</i>	<i>\$4.00</i>

A Bartender Fee of \$100 per Bar Shall Apply

\$200 Minimum for all Banquet Bars

Audio-Visual Equipment and other add-ons

Daily Items

Flip Chart with Marker	\$20.00	Per day
Dance Floor	\$500.00	Per day
Reset Room	\$100.00	Each reset
AV Cart	\$25.00	Per day
Screen	\$15.00	Per day
Podium	\$75.00	Per day
Sound System	\$75.00	Per day
Powerstrips at tables	\$5.00	Each per day
LCD Projector	\$100.00	Per day
Fire Pit (Private Use)	\$500.00	Closes @ 11:00pm
Skirted Table with 2 Chairs in Lobby	\$25.00	One-time fee per event
Additional Table (not skirted)	\$20.00	Each per event

Projection Package

Av Cart		
Screen		
LCD Projector with HDMI	\$150.00	Per Event
Conference Wifi		

Projection Package with Sound

Av Cart		
Screen		
LCD Projector with HDMI	\$200.00	Per Event
Sound System with 2 Microphones		
Conference Wifi		

Full AV Package:

AV Cart		
Screen	\$300.00	Per Event
Podium with sound system		
Power strips to each table		
LCD Projector With HDMI		
1 Flip Chart with Markers on Stand		
Conference Wifi		

BANQUET & CATERING POLICIES

MENU SELECTIONS & GUARANTEES:

To ensure product availability, please determine the menu selections at least three (3) weeks prior to the event. Any program details received after that point cannot be guaranteed. The Sales / Catering Manager must be notified of the exact attendance no later than 12:00 noon, (3) business days prior to the scheduled function. Functions scheduled on Monday or Tuesday need to give the exact expected attendance to Sales / Catering Manager no later than 12:00 noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions, and charges will be made accordingly.

If a guarantee is not received at the appropriate time, the Hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged.

If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

In the event that your organization requires a split menu, plated entrées are limited to a maximum of three (3) selections, excluding dietary specific request. There will be an additional charge of \$4.00 per person for four or more (4) entrée selections. The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest.
Menu pricing is subject to change.

FOOD SERVICE:

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the Dawson County license restrictions and the City of Dawsonville County Health Department regulations, all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws.

Food and beverage ARE NOT permitted to be brought in without written approval from the Hotel. There will be a penalty of up to \$500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Hotel has the right to cancel the event as a last measure if this is not resolved.

No food or beverage may be removed from the event area at any time prior to, during or after the event. No to-go boxes are to be given out due to health department policies.

Hotel will make exception for events that have a cake brought in from outside services. A cake-cutting fee of \$2.50 per person will be applicable.

It is hotel policy that we are unable to store any items outside in hotel coolers and/or freezers. This includes food, beverage, cake, flowers, and any other items.

DINING ROOM: Group attendees on their own for dining should make dining reservations with the hotel dining room prior to arrival.

BEVERAGE SERVICE:

Please note that sales and service of alcoholic beverages are regulated by the State of Georgia. If alcoholic beverages are to be served on the hotel premises, or elsewhere under the hotel's alcoholic beverage license. The Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders.

The Hotel's alcoholic beverage license requires the Hotel to:

- (1) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.
- (2) Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

No open containers of alcoholic beverages, not provided by the hotel, are permitted on the premise at any time as per Georgia Liquor Authority. Any open containers will be confiscated and/or the violator will be ejected from the event at the sole discretion of hotel security or law enforcement.

The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel.

FUNCTION ROOM ASSIGNMENTS:

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Doors will open 15 minutes prior to scheduled starting time. Request for early set up may be subject to charge, additional time for early set-up or tear-down must be arranged in advance.

Patron agrees to begin its function on time and agrees to have its guests, invitees and other persons vacate the designated function space at the closing hour indicated. The patron further agrees to reimburse the Hotel an additional labor charge of \$25 per employee per fifteen (15) minutes because of patron's failure to comply with these regulations, these charges will be applied to the Master Bill.

AUDIO VISUAL EQUIPMENT:

The Hotel has an in-house audio-visual department to assist with any audio-visual needs. Outside audio visual equipment and services are not permitted without written Hotel approval. Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Sales / Catering Manager.

DECORATIONS AND ENTERTAINMENT:

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape, or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management.

Fog machines, confetti and glitter are not permitted in any function room, if used a fee of \$500.00 cleaning fee will be charged.

Arrangements for security of equipment or decorations prior to the event can be made through your Sales / Catering Manager.

Sparklers, pyrotechnics, and fireworks are not allowed in the Hotel under any circumstance.

If you select your own décor company approval must be obtained from your Catering Sales Manager.

If your group has live entertainment or D.J. services, the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

The hotel will not be responsible for any belongings left in public function rooms.

BILLING:

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed direct billing or credit card authorization form.

GENERAL LIABILITY:

The Organization agrees to indemnify, defend, and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to the Hotel premises by the Organization's staff or outside contractors.

Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.

LABOR & SERVICE CHARGES, TAXES AND PACKAGE FEES:

SIGNAGE:

The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc. will NOT be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at \$75.00, and increases based on the complexity of the installation.

ROOM SETUP:

If the room set up detailed on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$500.00 per room will be applied to the master account.

PACKAGES:

- The Hotel will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day.
- Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet.
- Shipments must be addressed to the Hotel and include the name of the meeting planner, organization, and date of the event.

PROPERTY OR DAMAGE LOSS:

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

SECURITY:

The Hotel may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed. The Hotel may require that such vendor, if approved, provide the Hotel proof of adequate insurance coverage naming Hotel as an additional insured.

All outside security must report to the Hotel's internal security personnel on a daily basis to coordinate activities.

EMERGENCY PREVENTION & EVACUATION PLANS:

Amicalola Falls State Park & Lodge prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services / Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services/ Catering Manager is able to provide you with copies of the Hotel's full emergency response and evacuation plan.

SPECIFIC RESPONSIBILITIES OF THE HOTEL:

The hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes, or strikes, accidents, government (Federal, State or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or now which are beyond the reasonable control of the hotel.