



AMICALOLA FALLS
STATE PARK & LODGE

Catering Guide

All Reservations and Agreements are Made Upon and Subject to the Following Policies and Conditions

PRICES

All food and beverage prices are subject to 21% service charge and 7% sales tax. Off Site catering prices are subject to 23% service charge, 7% sales tax and an additional \$1.00 per person. Prices quoted herein may be subject to change, given market fluctuations. Patron grants the right to the Lodge to raise prices accordingly or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept substitutions. Tax-exempt organizations are required to provide a certificate of exemption to the hotel prior to the event, to be approved by the controller.

FOOD SERVICES

All food items must be supplied and prepared by the Lodge. Due to current health regulations, food may not be brought in from outside the Lodge or taken from the Lodge by the sponsor, or any of the sponsor's guests, after it has been prepared and served.

BEVERAGES

In compliance with state liquor laws, consumption of alcoholic beverages by people under the age 21 is strictly prohibited. Proof of lawful age to consume alcohol may be requested of any guests. The Lodge reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. The Lodge is required by law to terminate liquor service to any guests that, in the Lodge's judgment appears intoxicated. Under no circumstances may liquor be brought in from outside the Lodge or served by anyone other than a designated Lodge representative.

FUNCTION ROOMS

The guaranteed minimum number of anticipated guests assigns function rooms. The Lodge reserves the right to move an event to another banquet/meeting room(s) should there be a significant change in the number of guests attending without prior notifications. If a change from the original room set-up is requested on the day of the function, a labor charge of \$150.00 will be added to the final bill. Function guests will be admitted to the banquet room and expected to depart at the times stated on the contract.

DECORATIONS

Please consult your sales coordinator for assistance in displaying all materials and decorations. Banners, posters, props and similar decoration may not be adhered to walls, ceilings, windows, doors, or floors, without the express written consent of the sales coordinator and supervision of the Lodge's staff. Any costs to repair or clean state park property as a result of self-installations will be added to the final bill.

DAMAGE

The sponsor is responsible and shall reimburse the hotel for any damages, loss or liability incurred by the Lodge, caused by any of the customer's guests or any people or organization contracted by the customer to provide any service or goods before, during and after the event.

CONDUCT OF EVENT

You agree to conduct the event in an orderly manner in full compliance with applicable laws, regulations, and our rules. You agree to be considerate of other events that are being conducted at the Lodge. You assume full responsibility for the conduct of all persons in attendance at your event and for any damage done to any part of our premises during the time of your event. No outside alcohol or food can be brought into the Lodge.

LOST AND FOUND

The Lodge does not assume any responsibility for damage or loss of any articles, clothing or equipment left in the Lodge before, during, or after the function.

PARKING

A Georgia State Park Pass is required for all vehicles parked within the park boundaries. They may be obtained for a small fee through your sales coordinator in advance or the front desk upon arrival.

SHIPPING AND RECEIVING

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Lodge. The following information should be included on all packages: a.) Group Name; b.) Sales Coordinator's Name; c.) Meeting Representative's Name; and d.) Date of Function. Any alternate arrangements are to be approved by the Group Sales Department. The Lodge assumes no liability for receiving and shipping materials. The Staff cannot assist in loading or unloading trucks. There may be a storage fee per day for items received more than 48 hours prior to the event, large items or large quantities stored at the Lodge.

Meeting Room Rental Price Chart

Wedding/Reception	\$3,000.00	
	<u>Full Day</u>	<u>Half Day</u>
Oak Hall * (75'x 90')	\$600.00	\$300.00
Red, White or Chestnut Oak (25'x 30')	\$200.00	\$100.00
Cedar (17' x 24')	\$100.00	\$50.00
Hickory Boardroom (seats 12)	\$100.00	\$50.00
Beech (17'x 24')	\$150.00	\$75.00
Veranda*	\$650.00	\$650.00

A full day constitutes anything more than four hours. A half-day constitutes less than four hours, as long as the 4-hours are not in the middle of the day.

There is a reset fee of at least \$150.00 per individual meeting room that can be charged for each major change in meeting room setup.

*Prices listed in Wedding Guidelines for Wedding Ceremonies and Receptions.

Meeting Room	Classroom	Theatre	Conference	U-Shape	Hollow Square	Reception	Banquet
Oak Hall	100	190	60	60	60	240	120
Red Oak	30	60	10	20	20	60	40
White Oak	30	60	10	20	20	60	40
Chestnut Oak	30	60	10	20	20	60	40
Beech & Cedar	12	30	12	12	12	35	20

Breakfast Options

Amicalola Breakfast

Scrambled Eggs, Grits, Hash Browns, Bacon & Sausage,

Seasonal Fresh Fruit, Buttermilk Biscuits

Fruit Juice, Milk, Coffee, & Hot Teas

\$12.95 per person

Flaky Pancakes or

French Toast Sticks or Waffle Station

Additional \$2.00 per person

Working Breakfast

Hot/Cold Cereals, Seasonal Fresh Fruit, Yogurt, Assorted Breakfast

Breads and Pastries, Breakfast Burritos (Bacon/Sausage/Veggie)

Served in the Break Room

\$10.95 per person

Additional breakfast options available upon request

Break Options

Morning Break

8:00 AM – 12:00 PM

Regular & Decaf Coffee, Hot herbal specialty teas, Assorted Coca-Cola products & Fruit juices

Freshly baked breakfast pastries, fresh seasonal fruit, assorted cereals and milk

Assorted snacks & breakfast bars

Chef's choice specialty item

Served in Break Room

Afternoon Break

1:00 PM – 5:00 PM

Regular & Decaf Coffee, Hot herbal specialty teas, Assorted Coca-Cola products & Fruit juices

Assorted candies & snacks, assorted cookies or brownies, fresh seasonal fruit & popcorn

Chef's choice item

Served in Break Room

All-Day Break: \$18.00 per person

Half Day Break: \$9.00 per person

All Day Beverage Service

8:00 AM – 5:00 PM

AM – Assorted Juices, coffee, tea & water

PM – Assorted Coca-Cola Products, coffee, iced tea & water

\$8.95 per person

All food & Beverage is subject to 21% Service Charge & 7% Sales Tax

Working Lunch Options

Boxed Lunch

Choose Mini-Subs or Wraps

Mini Sub (Turkey or Roast Beef with Lettuce, Tomato & Cheese or Veggie)

Wrap (Chicken Salad, Avocado Salad or Tuna Salad),

Chips, Whole Fruit, Pickle, Condiments, & Cookie

Bottled Water

\$14.95 per person

Deli Buffet

Display of Sliced Turkey, Ham, Roast Beef, assorted Cheeses & Breads, Lettuce,

Tomatoes, Sweet Onions, Pickles, & Condiments

Potato Salad, Pasta Salad or Cole Slaw

Brownies or Cookies

Tea & Coffee

\$16.95 per person

Soup & Salad Buffet

Tossed or Caesar Salad

Choice of 2 hearty soups

\$10.95 per person

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Dinner Options

Dinner Buffet - 2 entrees, 3 accompaniments, Caesar or Garden Salad, Rolls, Coffee, Water, Iced Tea and 2 dessert items. \$38.95 per person

Grand Dinner Buffet – 3 entrees, 3 accompaniments, Caesar or Garden Salad, Rolls, Coffee, Water, Iced Tea and 2 dessert items. \$42.95 per person

Entrée Options

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|------------------------|---|
| Beef & Pork | <ul style="list-style-type: none">• Grilled Sirloin Steak• London Broil with Cabernet Mushroom Sauce• Pot Roast with Potatoes and Carrots• Grilled Boneless Pork Chops with peppers, onions & mushrooms• Apple Stuffed Pork Loin• Grilled Greek Pork Chops |
| Poultry | <ul style="list-style-type: none">• Grilled Boneless Chicken Breast with Mango Salsa• Grilled Boneless Chicken Bruschetta• Prosciutto & Provolone Stuffed Chicken Breast• Oven Roasted Turkey with dressing |
| Fish | <ul style="list-style-type: none">• Mountain Trout (Broiled or Fried)• Bourbon Glazed Salmon• Baked Basa Fish in Roasted Red Pepper Sauce |
| Vegetarian | <ul style="list-style-type: none">• Roasted Vegetable Lasagna• Penne Pasta with seasonal grilled veggies in garlic butter• Pasta Primavera |

Accompaniment Options

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| <ul style="list-style-type: none">• Grilled Zucchini & Yellow Squash with Onions• California Mixed Vegetable• Steamed Asparagus with Garlic Butter• Steamed Broccoli with Asiago Cream Sauce• Cauliflower & Broccoli Flowerets• Honey Glazed Carrots• Steamed Green Beans• Southern Style Mashed Potatoes• Loaded Mashed Potatoes• Roasted Baby Red Potatoes with Garlic Butter | <ul style="list-style-type: none">• Au Gratin Potatoes• Scalloped Potatoes• Cheese grits• Mac & Cheese• Loaded Mac & Cheese• Wild Rice• Caribbean Rice• Rice Pilaf• Red Beans & Rice• Peas & Pearl Onions |
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Our Favorite Dinner Buffets

Surf & Turf Buffet

- Steak
- Lobster Tail
- Twice Baked Potatoes
- Asparagus
- Mixed Greens Salad
- Garlic & Cheese Biscuits
- Chocolate Mousse with Whipped Cream & Raspberries

\$52.95 per person

Seafood Buffet

- Low Country Boil
- Grilled Tilapia & Chicken
- Coleslaw
- Hushpuppies
- New England Clam Chowder
- Fresh Rolls & butter
- Key Lime Pie

\$48.95 per person

Italian Buffet

- Three Meat Lasagna
- Penne Pasta with Marinara or Alfredo Sauce
- Meatballs or Grilled Chicken
- Mozzarella Tomato Bruschetta
- Roasted Italian-Style Veggies
- Garlic Bread
- Tiramisu

\$38.95 per person

Southern BBQ Buffet

- Pulled Pork
- Pulled Chicken
- Buns & Texas Toast
- Variety of BBQ Sauces
- Potato Salad or Coleslaw
- Macaroni & Cheese
- Apple Pie or Banana Pudding

\$28.95 per person

Backyard Picnic

Hamburgers with trimmings

Hot Dogs

Baked Beans

Coleslaw or Potato Salad

Chips

Brownies or Cookies

\$18.95 per person

Beverage Options

<u>White Wine</u>	<u>Glass</u>	<u>Bottle</u>	<u>Case</u> (12 Bottles)
Canyon Road Chardonnay	\$7.00	\$26.00	\$312.00
William Hill Chardonnay	\$8.00	\$30.00	\$360.00
Whitehaven Sauvignon Blanc	\$9.00	\$34.00	\$408.00
Beringer California White Zin	\$9.00	\$28.00	\$336.00
Canyon Road Pinot Grigio	\$7.00	\$26.00	\$312.00
La Vis Simboli Pinot Gris	\$8.00	\$30.00	
Canyon Road California Moscato	\$7.00	\$26.00	\$312.00
La Marca Prosecco	\$8.50	\$30.00	\$360.00
Wycliff Champagne	\$8.00	\$29.00	\$348.00
 <u>Red Wine</u>	 <u>Glass</u>	 <u>Bottle</u>	 <u>Case</u> (12 Bottles)
Canyon Road Cabernet	\$7.00	\$26.00	\$312.00
Storypoint Cabernet	\$9.00	\$32.00	\$384.00
Canyon Road Merlot	\$7.00	\$26.00	\$312.00
William Hill Merlot	\$8.00	\$32.00	\$384.00
Beringer Founders Merlot	\$10.00	\$39.00	\$468.00
Canyon Road Pinot Noir	\$7.00	\$26.00	\$312.00
Pike Road Willamette Pinot Noir	\$9.00	\$28.00	\$336.00
American Thread Pinot Noir	\$9.00	\$32.00	\$384.00
Chateau Julien Royalty Red blend	\$8.00	\$30.00	\$360.00
Llama Malbec	\$9.00	\$34.00	\$408.00

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BEER

\$4.25

Budweiser
Bud Light
Miller Light
Michelob Ultra
Pabst
Yuengling Lager

\$6.25

Angry Orchard
Guinness
Heineken
Highland Oatmeal Porter
Lazy Hiker IPA
Lazy Hiker Pilsner
Nantahala Blonde Ale
Nantahala Pale Ale
Sam Adams Lager
Sam Adams Seasonal
Shiner Bock
Stella Artois
Sweetwater 420

SPIRITS

Jack Daniels, Woodford Reserve, Jim Beam, Johnny Walker Black, Jameson, Crown, Grey Goose, New Amsterdam Vodka & Gin, Tanqueray, Hendrick's, Captain Morgan- just to name a few-

**There is a \$100.00 Bartender Fee for all Private Bars

**Host bars will receive 10% discount off the above pricing

Food and Beverage Policy

The private meals / breaks in the Function Agenda are considered a part of this agreement, and the corresponding cost incurred will be determined at the time Organization's menu selections are made. A final guarantee of Organization's private banquet attendance is required three (3) business days prior to the date of each function. If fewer persons are served than what is designated in the guarantee, Organization will be charged based on the number of persons designated in the guarantee. **A twenty-one (21%) percent service charge, and/or server gratuity, plus applicable taxes (currently 7%) will be applied to all private banquet, and group meal functions, as well as, Audio-Visual rental equipment, Lodge planned activities, and Team building activities.**

All food and beverage service within the Hotel must be provided by the Hotel and serviced by Hotel personnel. Food and beverage items may not be brought in from outside the Hotel.