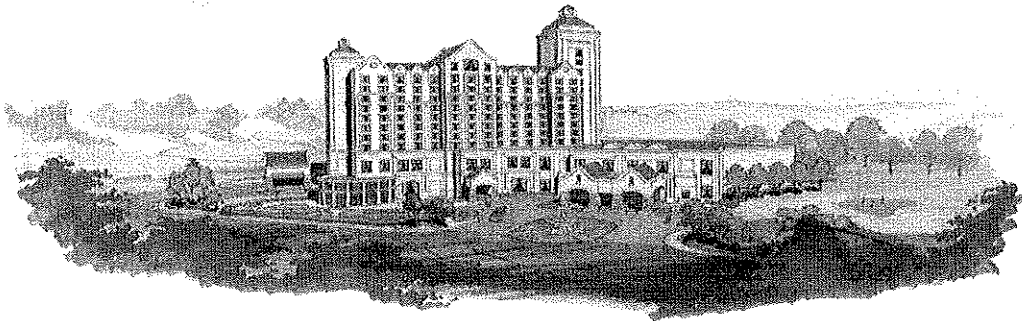




RESORT & CONFERENCE CENTER  
GOLF • SPA

# 2009 / 2010 BANQUET MENUS BREAKFAST



# GENERAL INFORMATION & POLICES

**MENU SELECTIONS** - Our Banquet Menus are meant to be a guide. We welcome the opportunity to create a Custom Menu to meet the specific needs of your group. In order to ensure the availability of all chosen items, your menu selections should be submitted to your Convention Service Manager approximately four weeks prior to your function date. Food & Beverage menu prices will be confirmed ninety (90) days prior to the date of your function.

It is the Resort's policy that no food or beverages may be brought into the Resort from any outside source and food and beverages may not be removed from the facility.

**GUARANTEES** - Final guarantees on banquet functions are required no later than 72 business hours prior to the start time of each function. After this time the guarantee is not subject to reduction but may be increased up to 5%. Any increases in excess of 5% over the guarantee will result in a charge of 1½ times the base price for each additional person served.

Guarantee changes must be made in writing, directly with your Convention Services Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72-hour period, the expected number of guests will become the guarantee.

The Resort will provide seating for five percent (5%) above the guaranteed number of attendees for groups of up to six-hundred (600) persons, and seating for three percent (3%) above the guaranteed number of attendees for groups over six-hundred persons. However, food and beverage will be prepared only for the guaranteed number of attendees.

**SOFT DRINK PURVEYOR** - Grandover values their partnership with Coca Cola.

**ALCOHOLIC BEVERAGE POLICY** - The Resort is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control Regulations. It is the Resort's policy that alcoholic beverages will not be permitted to be brought into the Resort from outside sources.

**CARDS** - In accordance with the North Carolina Alcoholic Beverage Control statues, cards may not be played in any public area or function room, regardless of the type of card game being played.

**MEETING & BANQUET SPACE** - Banquet and meeting rooms are assigned according to the expected attendance. The Resort retains the right to make reasonable substitutions in meeting and banquet space, and the Patron agrees to accept such substitutions. In the event such a substitution is necessary, the Resort agrees to assist traffic flow with signage and notation on lobby reader board.

**CLEANING FEES** - Cleaning fees may be assessed for excessive trash left behind by the group or outside vendor that is hired by the group. The cleaning fee could range from \$250 - \$1000 depending on the amount of cleaning.

**AUDIO VISUAL** - Grandover Resort uses A&V Company for all audio visual rentals. A&V Company is fully equipped to provide groups with equipment for presentations, lighting or any other special needs. All other audio visual equipment vendors must be approved by Grandover management prior to being contracted by a Patron to provide services at Grandover.

**NO SMOKING** - Grandover Resort is a Smoke Free facility. If a guest smokes in any of our guest rooms, there will be a \$250 cleaning fee billed to the guest. Cleaning fees ranging from \$500 - \$1000 will apply if smoking occurs in any banquet room.

**OUTDOOR FUNCTIONS** - Grandover offers several beautiful outdoor locations to accommodate functions of different sizes. A fee of \$5.00 per person applies to all outdoor functions. In the event of a 30% or more inclement weather forecast, the Resort reserves the right to decide three hours in advance of any function as to whether or not it should be moved indoors. All entertainment performing in an outdoors location must conclude no later than 10:00pm.

**FREIGHT & PACKAGE HANDLING** - The Resort does not receive large freight shipments on the premises. Such shipments are considered to be large if more than 25 total boxes (approximately 1' x 2') or gross weight of more than 250 lbs. Shipments in excess of the above guidelines may be referred to a local receiver of the Resort's choice at the Patron's expense. If the Patron requires information regarding a local receiver and storage facility, your Convention Services Manager can provide one for you.

**PATRON'S MATERIALS** - All proposed banners, signs, displays and/or decorations will be put in place only at the discretion of the Resort, and the task of hanging these will be handled solely by the Resort's staff. Such items will not be placed in public areas of the hotel grounds and will only be allowed in designated meeting room areas. All banners and signs should be professionally produced. Your Convention Service Manager will provide further information regarding sign, banner and display placement and acceptable methods of securing these to surfaces inside the Resort. Any use of nails, tacks, or tape on wall surfaces, wood products, glass or brass by the Patron or the Patron's guests or invitees is strictly prohibited. Any personal property of the Patron, or Patron's guests or invitees, brought on the Resort premises and left therein, either prior to or following the event, will be at the sole risk of the Patron. The Resort will not be liable for any loss or damage to this property for any reason. The Patron acknowledges that the Resort and its ownership do not maintain insurance covering Patron's property and that it is the sole responsibility of the Patron to obtain business interruption and property damage insurance covering such losses by the Patron.

**DAMAGE EVALUATION** - Before the start of and at the conclusion of any audio visual or other set-up of an extensive nature by the Patron's own or contracted employees, the Patron should complete a Damage Evaluation with the Resort's Convention Set-up Manager. In the absence of such evaluation, the Resort assumes that all such areas are in perfect condition, and any damage found at the conclusion of occupancy will be the Patron's responsibility. Any damage to walls, floors, ceilings, lighting or equipment will be charged at replacement rate to the Patron's Master Account. Any excessive waste removal fees incurred by the Resort will be added to the Patron's Master Account at current rates.

# MISCELLANEOUS PRICING

## FOOD and BEVERAGE

Charge for food service in an outdoors location \$5.00 per person  
\*\*Buffets only served outdoors locations

All food and beverage purchases subject to 21% Service Charge & 6.75% Sales Tax.

## GOLF RELATED

Beverage Stations set up fee \$125.00 per station  
\* includes attendant fees  
10x10 Tents (call for availability) \$125.00

## PHONE LINES – BANQUET SPACE

House Phone N/C  
Telephone line extension with long distance service \$50.00 + calls  
Direct Dial line with dedicated phone number \$50.00 + calls  
High Speed Internet Connection \$150.00 per day  
\* Wireless Internet available at no charge

## ENGINEERING SERVICES

Banner hanging \$25.00 each  
Power strip \$5.00 each  
Electricity for trade show booth – 120V/20A \$35.00  
Electricity for Band – 240V/100A 3 phase with distribution box \$375.00

## BELLSTAND SERVICES

Valet Parking Complimentary  
Airport Shuttle \$20.00 pp round trip  
Room Deliveries \$2.00 per room

## BUSINESS CENTER

Computer use \$20.00/hour  
Copies, Black & White \$0.20 each  
Copies, Color \$0.50 each  
Overhead Transparencies \$1.00 each  
Outgoing Fax \$1.00 per page

## AUDIO VISUAL

See Brochure for equipment listing and pricing

# GOLF TOURNAMENTS

## FOOD AND BEVERAGE INFORMATION

### BEFORE GOLF

- ◆ Beverage Station at Cart Staging area – Complimentary set up. Beverages and snacks billed on consumption.
- ◆ Pre-Load on Golf Carts – Coolers on carts with ice can accommodate up to six beverages per cart. Snacks and box lunches may also be pre-loaded.
- ◆ Café Espresso East is conveniently located near the Golf area to serve your guests.
- ◆ Please advise your Convention Services Manager of your needs for Registration tables.
- ◆ Portable Tents (10x10) are available at a fee of \$125 each. Please call for availability.

### DURING GOLF

- ◆ Beverage Stations on Course – for groups of 32 golfers or more, we suggest two stations on East Course, or three on West Course. Set up Fee of \$125 per station applies and includes Attendant fees. Beverages and snacks billed on consumption.
- ◆ Resort staff are required to serve all alcoholic beverages.
- ◆ For groups of less than 32 golfers, Beverage Carts roaming the Course will serve your guests. Charges may be billed on consumption to the groups' Master Account.
- ◆ Box Lunches may be served from Beverage Stations.
- ◆ Café Espresso's East and West are located between holes 9 and 10 on each Course.
- ◆ Tables and chairs for sponsors may be provided on the Course at a fee of \$15.00 each. Please advise of needs in advance.

### AFTER GOLF

- ◆ Your Convention Services Manager will set up arrangements for an After Golf Awards Reception or Gathering.

### REFRESHMENTS

- ◆ Refreshments may be billed on a Host basis or a Cash basis. Groups may also provide Host Tickets to provide a specific number of refreshments to each golfer.

Assorted Soft Drinks and Bottled Water	\$2.50 each
PowerAde and Assorted Fruit Juices	\$3.00 each
Domestic Beer	\$3.75 each
Imported Beer	\$4.75 each
Assorted Candy Bars and Crackers Packages	\$2.00 each
Granola / Energy Bars	\$2.25 each
Assorted Whole Fruit	\$1.50 each

\* Refer to Banquet Menus for Box Lunch Selections

All Food and Beverage items are subject to a 21% service charge and current sales tax

# **COFFEE BREAK PACKAGES**

Coffee Break Packages Include All Day Beverage Service

## **CORPORATE COFFEE BREAK PACKAGE**

### **EARLY MORNING**

Orange, Apple, and Cranberry Juices  
Croissants, Muffins, Danish and Bagels  
Blueberry Scones  
Sweet Butter, Fruit Preserves, and Cream Cheese  
Assorted Cereals with Milk and Bananas  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **MID-MORNING**

Assorted Biscotti, Granola Bars  
Assorted Soft Drinks and Bottled Water  
Refresh of Coffee, Decaffeinated Coffee and Teas

### **MID-AFTERNOON**

Homemade Cookies and Brownies, Fresh Fruit and Cheese  
Display  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$34.00 per Person

## **FIRST CLASS COFFEE BREAK PACKAGE**

### **EARLY MORNING**

Orange, Apple, and Cranberry Juices  
Croissants, Muffins, Danish and Bagels  
Sweet Butter, Fruit Preserves, and Cream Cheese  
Sliced Seasonal Fresh Fruit and Berries  
Yogurt, Fresh Fruit, and Granola Parfaits  
Egg & Cheese Biscuits and Sausage Biscuits  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **MID-MORNING**

Banana Nut Bread  
Assorted Soft Drinks and Bottled Water  
Refresh of Coffee, Decaffeinated Coffee and Teas

### **MID-AFTERNOON**

Jumbo Pretzels with Dipping Sauces  
Apple Slices with Caramel  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Teas

\$37.00 per Person

All Food and Beverage items are subject to a 21% service charge and current sales tax

# THEMED COFFEE BREAKS

Theme Coffee Breaks are designed for 1 hour of service.

## Take Me Out To The Ball Game

Large Warm Soft Pretzels with Mustard, Popcorn, Mixed Nuts, Cracker Jacks,  
Assorted Ice Cream Bars  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$9.75 per Person

## Sweet and Salty

Roasted Garlic Hummus with Pita Triangles  
Warm Spinach and Artichoke Dip with Tortilla Chips  
Kettle Chips with French Onion Dip  
Assorted Jumbo Cookies  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$12.50 per Person

## Chocoholic Break

Chocolate Dipped Crispy Rice Treats, Chocolate Brownie Bites  
Chocolate Dipped Strawberries, Hershey's Kisses & Assorted Candy Bars  
Flavored Hot Chocolates with Marshmallows, Chocolate Shavings & Whipped Topping  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$10.50 per Person

## Cantina Break

Tri-Color Tortilla Chips  
Salsà, Guacamole, Warm Queso Dip  
Black Bean Sticks  
Sopaipillas  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$10.50 per Person

## Build Your Own Yogurt Parfait

Vanilla And Strawberry Yogurts  
Assorted Toppings: Diced Strawberries, Blueberries,  
Granola, Nuts, Crushed Oreos, Chocolate Chips  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$9.75 per Person

The charge for food service in an outdoors location is \$5.00 per person.  
All Food and Beverage items are subject to a 21% service charge and current sales tax

# COFFEE BREAK REFRESHMENTS

## BEVERAGES

♦ Coffee, Decaffeinated Coffee	\$36.00 Per Gallon (approx. 20 cups)
♦ Selection of Hot Teas	\$2.00 Per Bag
♦ Fruit Juices: Orange or Grapefruit	\$25.00 Per Pitcher (approx. 10 glasses)
♦ Assorted Bottled Juices and PowerAde	\$3.00 Each
♦ Assorted Soft Drinks	\$2.50 Each
♦ Bottled Mineral Waters	\$2.50 Each
♦ Iced Tea, Lemonade or Fruit Punch	\$32.00 Per Gallon
♦ Warm Apple Cider with Cinnamon and Spices	\$32.00 Per Gallon
♦ Whole, Low-fat or Skim Milk (individual cartons)	\$2.50 Each

## COFFEE BREAK NIBBLES

♦ Assortment of Croissants, Muffins, Danish, Pastries and Bagels	\$26.00 Per Dozen
♦ Homemade Banana Nut, Zucchini Nut, Date Nut, and Carrot Breads	\$24.00 Per Dozen
♦ Blueberry Scones with Honey Whipped Butter	\$28.00 Per Dozen
♦ Assorted Dry Cereals with Whole and Skim Milk	\$3.00 Each
♦ Basket of Whole Fresh Fruit	\$15.00 Per 10 Pieces
♦ Sliced Fresh Seasonal Fruit and Berries	\$4.50 Per Person
♦ Selection of Individual Fruit Yogurts	\$2.50 Each
♦ Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies	\$24.00 Per Dozen
♦ Brownies and Blondies	\$24.00 Per Dozen
♦ Warm Jumbo Pretzels with Spicy Mustard, Honey Mustard, & Warm Cheddar Dipping Sauces	\$3.50 Per Person
♦ Assortment of Haagen Dazs Ice Cream Bars and Dole Juice Bars	\$3.00 Each
♦ Assorted Biscotti	\$27.00 Per Dozen
♦ Chocolate Dipped Strawberries	\$24.00 Per Dozen
♦ Assorted Miniature Petit-Fours	\$36.00 Per Dozen
♦ Fruit Skewers Display	\$3.50 Each
♦ Dessert Bars – Lemon, Pecan, Raspberry, Apple Walnut	\$30.00 Per Dozen
♦ Mixed Nuts, Bar Mix	\$20.00 per Pound
♦ Cocktail Pretzels, Popcorn – Assortment of Caramel, Cheese, and Butter	\$20.00 Per Pound
♦ Assorted Crackers Packages/ Candy Bars	\$2.00 Each
♦ Granola Bars / Energy Bars	\$2.25 Each
♦ Vegetable Crudités Display and Dip	\$70.00 Per 25 ppl.
♦ Cheese Display with Fresh Fruit Garnish and Assorted Crackers	\$125.00 Per 25 ppl.

All Food and Beverage items are subject to a 21% service charge and current sales tax

# BREAKFAST BUFFETS

## QUICK START

Orange, Cranberry, and Apple Juices  
Assorted Muffins and Bagels  
Sweet Butter, Fruit Preserves, Cream Cheese  
Coffee and Tea Service  
\$12.00 per Person

## GRANDOVER CONTINENTAL

Orange, Cranberry and Apple Juices  
A Selection of Breakfast Bakeries to include:  
Croissants, Danish, Muffins, and Bagels  
Blueberry Scones  
Sweet Butter, Fruit Preserves, Cream Cheese  
Sliced Seasonal Fresh Fruit and Berries  
Assorted Cereals with Milk and Bananas  
Coffee and Tea Service

\$14.00 per Person

## DELUXE CONTINENTAL BREAKFAST

Orange, Cranberry and Apple Juices  
A Selection of Breakfast Bakeries to include:  
Croissants, Danish, Muffins, and Bagels  
Sweet Butter, Fruit Preserves, Cream Cheese  
Sliced Seasonal Fresh Fruit and Berries  
Yogurt, Fresh Fruit, and Granola Parfaits  
Egg & Cheese Biscuits and Sausage Biscuits  
Coffee and Tea Service

\$16.50 per Person

## BREAKFAST TEMPTATIONS

The following items may be selected as additions to the Buffets listed above, at an additional price:

	<u>Per Person</u>
♦ Scrambled Eggs, Applewood Smoked Bacon and Link Sausage Breakfast Potatoes or Hashbrown Casserole, and Grits	add \$6.00
♦ Western Style Scrambled Eggs, Applewood Smoked Bacon and Link Sausage Breakfast Potatoes or Hashbrown Casserole and Grits	add \$6.00
♦ Breakfast Quiche – Quiche Lorraine, Egg Custard with crispy Bacon, sautéed Mushrooms and Onions	add \$5.00
♦ Breakfast Burrito – Scrambled Eggs with Bacon, Sausage, Diced Potatoes and Salsa wrapped in a Flour Tortilla	add \$5.00
♦ Buttermilk Pancakes, Applewood Smoked Bacon and Link Sausage Breakfast Potatoes and Grits	add \$5.00
♦ Omelet Station and Eggs Made to Order, served with Applewood Smoked Bacon Link Sausage, Breakfast Potatoes or Hashbrown Casserole and Grits Chef Fee additional \$25.00 per hour	add \$7.00
♦ Belgian Waffle Station served with Strawberry Topping, Sweet Butter Warm Maple Syrup and Whipped Cream - Chef Fee additional \$25.00 per hour	add \$7.00
♦ Buttermilk Pancakes with Maple Syrup	add \$3.00
♦ Sausage Biscuits and Egg & Cheese Biscuits	add 36.00/doz.
♦ Cinnamon French Toast	add \$3.00
♦ Yogurt, Fresh Fruit and Granola Breakfast Parfaits	add \$3.00
♦ Warm Oatmeal with Brown Sugar and Raisins	add \$3.00

Minimum attendance of 25 guests required.

For guarantees of 24 – 10 guests, an additional \$3.00 will be added per Person.  
All Food and Beverage items are subject to a 21% service charge and current sales tax

# BREAKFAST BOXED TO GO

## SELECTION 1

Bagel with Cream Cheese  
Individual Fruit Yogurt  
Banana or Pear

## SELECTION 2

Breakfast Burrito  
Banana or Pear  
Granola Bar

\$10.50 per Person

## PLATED BREAKFASTS

Plated Breakfasts are served with:

Orange Juice  
Assorted Muffins with Sweet Butter and Fruit Preserves  
Coffee and Tea Service

### BREAKFAST ENTRÉE SELECTIONS:

	<u>Per Person</u>
♦ Scrambled Eggs, Applewood Smoked Bacon or Link Sausage Breakfast Potatoes or Grits, Fresh Fruit Garnish	\$13.75
♦ Cheese Omelet, Applewood Smoked Bacon or Link Sausage Breakfast Potatoes or Grits, Fresh Fruit Garnish	\$13.75
♦ Ham and Cheese Omelet, Applewood Smoked Bacon or Link Sausage Breakfast Potatoes or Grits, Fresh Fruit Garnish	\$14.25
♦ Cinnamon Banana stuffed French Toast, Applewood Smoked Bacon or Link Sausage Maple Syrup, Fresh Fruit Garnish	\$13.50
♦ Western Omelet, Applewood Smoked Bacon or Link Sausage Breakfast Potatoes or Grits, Fresh Fruit Garnish	\$14.25
♦ Traditional Eggs Benedict: Poached Eggs, Canadian Bacon on English Muffins Hollandaise Sauce, Breakfast Potatoes, Fresh Fruit Garnish	\$15.50
♦ Petite Beef Filet, Scrambled Eggs, Grilled Tomato, Béarnaise Sauce Breakfast Potatoes, Fresh Fruit Garnish	\$17.00

All Food and Beverage items are subject to a 21% service charge and current sales tax

# **BRUNCH BUFFET**

## **Breakfast with Omelet Station**

Omelet Station and Eggs made to order  
Link Sausage, Applewood Smoked Bacon  
Hash Brown Potatoes  
Cheese Blintz with Raspberry Sauce  
Assorted Muffins, Croissants, and Bagels  
Fresh Fruit Compote

## **Lunch**

Mediterranean Pasta Salad with Marinated Mushrooms and Red Peppers

Carving Station with Top Round of Beef or Sage and Garlic Roasted Turkey Breast

Poached Salmon with Dill Crème Fraiche  
Roasted Fingerling Potatoes  
Seasonal Vegetables

## **Desserts**

Blueberry Bread Pudding with Vanilla Sauce  
Variety of Cheesecakes

Freshly Baked Rolls and Whipped Butter

Coffee and Tea Service

\$30.00 per Person

Minimum attendance of 50 guests required.

The charge for food service in an outdoors location is \$5.00 per person.  
All Food and Beverage items are subject to a 21% service charge and current sales tax