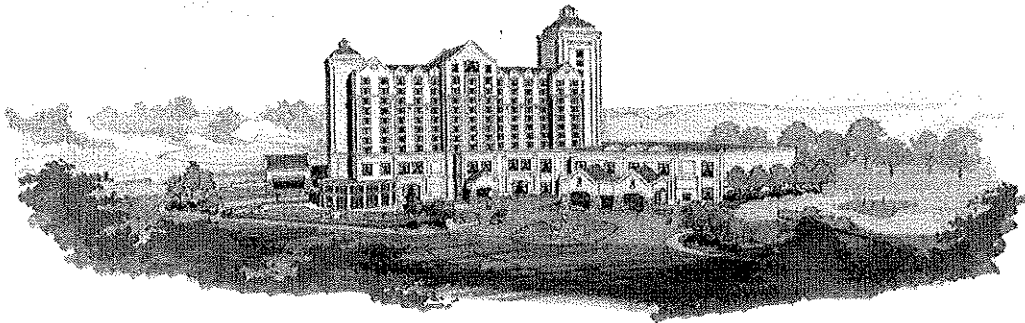




RESORT & CONFERENCE CENTER
GOLF • SPA

2009 / 2010 BANQUET MENUS LUNCH



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

BUFFET LUNCHEONS

For Groups of 25 or Less

If attendance is over 35 guests, an additional \$2.50 will be added per Person

BISTRO

Tex-Mex Salad of Romaine Lettuce with Crispy Tortilla Strips and Onion Jalapeno Ranch Dressing
Creamy Rice Salad with Fresh Pomegranate and Golden Raisins

Caribbean Shrimp Wrap – Shrimp tossed in Lime and Sour Cream Dressing with Green Leaf Lettuce wrapped in Spinach Tortilla

Club Wrap – Turkey, Ham and Bacon with Lettuce, Tomato and Mayonnaise wrapped in a Sun-Dried Tomato

Oriental Wrap – Sliced Teriyaki Chicken Breast with Napa Cabbage and sautéed Shiitake Mushrooms with Sesame Mandarin Orange Dressing
Potato Chips and Pretzels

Pickles

Assorted Dessert Bars
Coffee and Tea Service

\$18.00 per Person

SANDWICH BOARD

Apple Salad with Prosciutto, Blue Cheese Croutons and Walnuts with Cider Dressing

served over Mesclun Greens

Assortment of Ready Made Sandwiches

On Wheat and Whole Grain Breads

With Lettuce and Tomato including:

Turkey & Havarti, Ham & Swiss, and Chicken Salad

Potato Chips and Pickles

Cookies and Brownies

Coffee and Tea Service

\$17.00 per Person

THE EXECUTIVE

Orzo Salad with Artichokes and Capers

Baby Green Salad with Dried Fruit, Roasted Pecans and Fig Vinaigrette

Lobster and Avocado Pita with Romaine Lettuce and Lemon Mayonnaise

House Smoked Rib Eye shaved thin with shredded Napa Cabbage, Heirloom Tomato, Garlic Aoli on a French Baguette

Roasted Turkey with Chipolte Sauce, Roma Tomatoes, Queso Fresco and Sour Cream served on a Cuban Roll

Red and Green Grape Clusters

Mini Éclairs, Mini Cream Puffs, Mini Pecan Tartlets, and Macaroons

\$21.00 per Person

PHILLY GRILL

Mixed Greens with Buffalo Mozzarella and Roma Tomatoes, Balsamic Vinaigrette
Pasta and Grilled Vegetable Salad

Philly Cheesesteak Bar:

Grilled Steak with Peppers and Onions
Provolone Cheese

Grilled Chicken Breast with Cheddar Cheese
Lettuce, Tomato and Condiments

Hoagie and Kaiser Rolls

Seasoned Roasted Potato Wedges

New York Style Cheesecake with Berries

Coffee and Tea Service

\$22.00 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

BUFFET LUNCHEONS

DELUXE DELI BUFFET

Soup of the Day
Potato Salad, Mixed Greens
Ham, Smoked Turkey, Pastrami, Italian Salami, Roast Beef
Cheddar, Swiss, Monterey Jack,
Provolone and Havarti Cheeses
Tuna Salad and Chicken Salad
Lettuce, Onions, Tomatoes, Pickles and Peppers
Potato Chips
Assorted Breads, Kaiser Rolls, Condiments
Sliced Fresh Seasonal Fruit
Assorted Cakes, Pastries, and Pies
Coffee and Tea Service

\$22.50 per Person

TEX-MEX BUFFET

Tortilla Soup
Taco Salad Station with Ground Beef
Southwest Cedar Tilapia with Chimichurri Sauce
Beef Burritos
Refried Beans
Spanish Rice
Crème Caramel
Key Lime Cheesecake
Sopaipillas
Coffee and Tea Service

\$24.00 per Person

ASIAN BUFFET

Cucumber and California Rolls with Pickled
Ginger, Wasabi, and Soy Sauce
Sesame Noodle Salad
Grilled Sesame Chicken served over Mixed
Greens with Mandarin Ginger Vinaigrette
Beef and Broccoli Stir Fry with Garlic Sauce
Egg and Vegetable Fried Rice
Caramel Flan
Coconut Macaroons, Chinese Fortune Cookies
Coffee and Tea Service

\$25.00 per Person

CAROLINA BUFFET

Pimento Potato Salad
Tangy Macaroni Salad
Southern Fried Chicken
Pulled Pork BBQ served with Buns
BBQ Slaw
Hushpuppies
Macaroni and Cheese
Molasses Baked Beans
Southern Style Green Beans
Warm Peach Cobbler
Chocolate Peanut Butter Pie
Coffee and Tea Service

\$24.00 per Person

ITALIAN BUFFET

Minestrone Soup
Capellini Pomodoro Salad
Spinach and Pancetta Salad with Romano Cheese
Fresh Tomato, Mozzarella, and Basil
Chicken Marsala
Baked Rigatoni with Italian Sausage
Cannellini Beans, crushed Tomatoes and Garlic
Fresh Vegetable Medley
Herb Focaccia Bread
Torta Tiramisu, Panna Cotta with Fresh Berries
Coffee and Tea Service

\$24.50 per Person

SOUTHERN CALIFORNIA BUFFET:

Fresh Gazpacho
Baked Potato Bar – Shredded Cheddar, Fresh Chives, Scallions,
Bacon Bits, sliced Mushrooms, Caramelized Onions, Fresh Whipped
Butter and Sour Cream
Salad Bar – Mixed Greens, sliced Tomatoes, Cucumbers, Red Onions,
Black Olives, shredded Cheddar, Egg, Croutons, Assorted Dressings
Grilled Salmon Spinach Salad with Sesame Dressing
Marinated Grilled Hangar Steak over Spinach and Baby Greens,
Caramelized Onions, Grape Tomatoes, Pickled Mushrooms and
Roasted Beets
Blackened Chicken Salad with Fuji Apples, Blue Cheese, Grapes,
Red Onions, Artichokes and Balsamic Vinaigrette
Shrimp and Baby Scallop Pasta Salad
Fresh Fruit Salad with Honey Yogurt Dressing
Freshly Baked Rolls with Butter
Panna Cotta with Fresh Berries
Mini Éclairs, Cream Puffs, Pecan Tartlets, and Chocolate Brownie
Bites
Coffee and Tea Service

\$27.95 per person

Minimum attendance of 25 guests required.

For guarantees of 24 – 10 guests, an additional \$3.00 will be added 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

BUFFET LUNCHEONS

THE GRANDOVER BUFFET

SOUP AND SALADS

Choice of 3 of the Following:

- Soup of the Day
- Traditional Salad Bar with Mixed Greens, Condiments and Dressings
- Greek Salad with Cucumber, Tomato, Olives, Red Onions and Feta Cheese
- Italian Marinated Vegetable Salad
- Mixed Greens with Fuji Apples, Blue Cheese, Grapes, Red Onions, Artichokes and Balsamic Vinaigrette
- Spinach Salad with Bacon, Egg, Mandarin Oranges and Strawberries
- Red Bliss Potato Salad with Dill
- Orzo Salad with Artichokes and Capers
- Tomato and Mozzarella Salad with Fresh Basil and Extra Virgin Olive Oil
- Fresh Fruit Salad

ENTREE SELECTION

Choice of 2 of the Following:

- Mustard Parmesan Crusted Breast of Chicken with Lemon Herb Sauce
- Roulade of Chicken stuffed with Basil, Proscuitto and Mozzarella served with a Light Tomato Broth
- Yucatan Chicken stuffed with Roasted Corn, Red Pepper, Black Beans topped with Roasted Tomato Cilantro Cream Sauce
- Brie and Apple Stuffed Breast of Chicken with Brandy Cream Sauce
- Grilled Salmon crusted with Dill Lemon Zest and Panko Bread Crumbs finished with Tomato Puree
- Sautéed Shrimp with Penne Pasta, Garlic and Basil
- Sliced Tenderloin of Beef with Peppercorn Sauce
- Beef Tips with Wild Mushroom Wine Sauce
- Grilled Pork Steak with Brown Sugar and Bourbon Reduction garnished with Roasted Pecans

All Entrée Selections Include Chef's Choice of Fresh Seasonal Vegetables, Rice or Potatoes
Fresh Baked Rolls and Butter

DESSERTS

Selection of Cakes, Pastries and Pies

Coffee and Tea Service

\$26.00 per Person

Minimum attendance of 25 guests required.

For guarantees of 24 – 10 guests, an additional \$3.00 will be added 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

PLATED LUNCHEONS

All Luncheons Include Rolls, Soup or Salad, Entrée, Dessert, Coffee and Tea Service

SOUPS

Tomato and Basil Bisque
Southwestern Tortilla Soup with Avocado, Tomato and Julienne
Chicken
Seafood Gumbo
Cream of Potato and Leek
Italian Vegetable
Beef and Wild Mushroom
Corn Chowder with Lime cured Shrimp and Fresh Cilantro

SALADS

House Salad: Mixed Garden Salad with Cherry Tomatoes and
Choice of Dressings
Spinach Salad with Walnut and Bacon Dressing
Caesar Salad with Shaved Parmesan
Boston Bibb Lettuce in a Tomato Cup with Shallot Dressing
Tomato and Smoked Mozzarella Salad with Basil
Field Greens with Tomatoes, Hearts of Palm and Goat Cheese
Fresh Sliced Seasonal Fruit

CHILLED ENTREES

Grilled Chicken Salad

Grilled Marinated Chicken Breast, julienned Romaine and
Arugula, sliced Red Grapes, Red Onion Ribbons,
and Toasted Pine Nuts with Dijon Shallot Vinaigrette
\$17.50 per Person

Pacific Chicken Salad

Grilled Breast of Chicken, Mixed Greens, Dates,
Toasted Walnuts, Goat Cheese, Red Grapes
and Strawberry Balsamic Vinaigrette
\$17.50 per Person

Salad Trio

Chicken Salad, Tuna Salad
And Vegetable Pasta Salad
\$16.00 per Person

Country Cobb Salad

Field Greens with Oven Roasted Turkey, Smoked Bacon,
Granny Smith Apples, Egg, Tomato, Red Onion,
Maytag Blue Cheese with Dijon Vinaigrette
\$16.50 per Person

Traditional Chef's Salad

Turkey, Ham, Swiss, Cheddar and Egg
Mixed Greens and Ranch Dressing
\$16.00 per Person

Roasted Turkey Avocado Sandwich

House Roasted Turkey with Avocado Cream Cheese
served on a Portuguese Roll
With Vegetable Pasta Salad
\$18.50 per Person

Rib Eye Sandwich

House Smoked Rib-Eye shaved thin with shredded
Napa Cabbage, Heirloom Tomato, Garlic Aoli
on a French Baguette
\$19.50 per Person

Mediterranean Chicken Wrap

Tortilla Wrap with Grilled Chicken, Field Greens,
Feta Cheese, Red Grapes and Balsamic Vinaigrette
\$18.00 per Person

Smoked Turkey & Brie Sandwich

Smoked Turkey Breast Topped with
Sprouts, Leaf Lettuce, Sliced Brie and
Cranberry Relish on Raisin Bread
Served open face with Vegetable Pasta Salad
\$17.50 per Person

Vegetarian Wrap

Grilled Portobello Mushroom, Grilled Squash,
Roasted Red Peppers, Alfalfa Sprouts, Red Leaf
Lettuce
Pesto Dressing in Spinach Wrap
\$17.00 per Person

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

PLATED LUNCHEONS (Continued)

All Luncheons Include Rolls, Soup or Salad, Entrée, Dessert, Coffee and Tea Service

HOT ENTREES

Our Chef's Choice of Fresh Seasonal Vegetables and Starch Will Compliment your Entrée Selection

Chicken Vegetable Wellington

Breast of Chicken with Broccoli and Cheese
wrapped in Puff Pastry
\$24.00 per Person

Grilled Chicken Pesto Tart

Individual Puff Pastry topped with Pesto,
Sliced Grilled Chicken and Boursin Cream Sauce
\$22.50 per Person

Beef Tenderloin and Jumbo Lump Crab Cake

Rosemary Tomato Beurre Blanc
Roasted Red Bliss Potatoes, Baby Vegetables
\$29.00 per Person

Maple Cured Pork Chop

With Balsamic Vinaigrette BBQ Sauce
Sweet Potato Gratin
\$23.00 per Person

Grilled Filet Mignon Wrapped in Bacon

Garlic and Herb Butter
Whipped Potatoes
\$29.00 per Person

Italian Chicken Roulade

Roulade of Chicken stuffed with Basil,
Prosciutto and Mozzarella served with
Light Tomato Broth over Orzo Pasta
\$22.50 per Person

Tarragon Chicken

Sautéed Chicken Breast with Tarragon GASTRIQUE
topped with Tomato Provincial
\$21.50 per Person

Grilled Salmon

Crusted with Dill Lemon Zest and Panko Bread Crumbs
finished with Tomato Puree
\$23.00 per Person

Grilled Pork Tenderloin

With Chanterelles Cream Sauce
\$23.50 per Person

Vegetarian Pasta

Cannelloni Pasta Filled with Roasted Vegetables
and Ricotta Cheese
With Pesto Marinara Sauce
\$20.00 per Person

DESSERTS

Please Select One

Caramel Apple Granny
Strawberry La Bomba
Torta Tiramisu
Vanilla and Chocolate Layer Cheesecake

Boston Creme Pie
Key Lime Pie
Chocolate Peanut Butter Pie
Homemade Apple Strudel
Chocolate Mousse Cake

BOXED LUNCHES

The Carolina

Smoked Turkey Breast, Dill Havarti Cheese
On a Sundried Tomato Roll with Lettuce, Tomato,
Onion, Pickle and Condiments
Whole Fresh Fruit – Apple, Banana or Pear
Potato Chips
Cookie

\$15.00 each

The Virginian

Honey Glazed Ham, Swiss Cheese
On a Herb and Cheese Club Roll with Lettuce,
Tomato, Onion, Pickle and Condiments
Whole Fresh Fruit – Apple, Banana or Pear
Potato Chips
Cookie

\$15.00 each

The Griffin

Roast Beef, Provolone Cheese
On a Pretzel Baguette with Lettuce, Tomato, Onion,
Pickle and Condiments
Whole Fresh Fruit – Apple, Banana or Pear
Potato Chips
Cookie

\$15.00 each

Vegetarian Wrap

Grilled Portobello Mushroom, Grilled Squash,
Roasted Red Peppers
Alfalfa Sprouts, Red Leaf Lettuce,
Pesto Dressing in a Spinach Wrap
Pickle and Condiments
Whole Fresh Fruit – Apple, Banana or Pear
Potato Chips
Cookie

\$15.00 each

The Triad

Grilled Chicken Breast Sandwich with Sharp Cheddar
Cheese
On a Sourdough Round with Lettuce, Tomato, Pickle
and Condiments
Whole Fresh Fruit – Apple, Banana or Pear
Potato Salad
Cookie

\$16.00 each

Grandover Club

Turkey, Ham, Bacon, Swiss and Cheddar
Cheeses
On a Wheat Berry Bread with Lettuce, Tomato,
Onion, Pickle and Condiments
Whole Fresh Fruit – Apple, Banana or Pear
Potato Chips
Cookie

\$16.00 each

The Piedmont

Prosciutti, Cappicola and Salami with Fresh Buffalo Mozzarella
On a Focaccia Bread with Lettuce, Tomato Pickle and Condiments
Whole Fresh Fruit – Apple, Banana or Pear
Potato Chips
Cookie

\$16.50 each

Box Lunches may be served as a plated meal for an additional \$3.00 each
and will include Coffee and Tea Service.

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