

KANUGA

INN & LODGING

WEDDING MENUS

We look forward to the opportunity to serve you, and we would be honored to be a part of your special celebration! We have compiled a variety of menus from which you can choose, and we welcome the chance to custom design alternatives to meet your specific needs. Our goal is to provide you personalized attention to make your event an enjoyable and memorable experience.





**Wedding Reception menu includes Domestic Cheese Display OR two (2) hors d'oeuvres (listed below). Additional hors d'oeuvres may be added for an additional charge.
(minimum 40 people)**

HORS D'OEUVRES

COLD

Vegetable Crudités with ranch dipping sauce

Assorted Seasonal Fruit with yogurt dip

Cheese and Cracker display

Tomato Caprese Skewer

Mini Sandwich Display-

(Chicken Salad, Pimento Cheese, & Cucumber)

HOT

Chicken Quesadilla served with salsa

Bruschetta

Spinach Artichoke Dip with pita points or Kanuga Toast

Chicken Fingers with choice of sauce

Sausage Balls

Cheese Straws and Kanuga Toast

Vegetable Spring Rolls with dipping sauce

Hawaiian Ham & Cheese Sliders

Mushroom Florentine

Spinach & Feta Cheese in Phyllo

PREMIUM CHOICES

Additional \$4 per item for the following selections

Chicken Wings with choice of hot, BBQ, or honey

Crab stuffed Mushrooms

Smoked Salmon with capers, eggs, red onions with crostini

Coconut Shrimp with dipping sauce

Crispy Duck Fries

Charcuterie Display

Shrimp Cocktail

Build Your Own Buffet

Buffet selections include a Garden Salad with Ranch and Apple Cider Vinaigrette Dressings, your choice of two entrees, a starch, a vegetable, dinner rolls, and Chef's Seasonal Fruit Bread
Pudding with iced tea, iced water, and lemonade

(minimum 20 guests)

Choice A

Roasted Pork Loin

Orange Bourbon Glazed Ham

Baked Chicken Parmesan

Honey Pecan Chicken

Chicken Dijon

Burgundy Beef

Baked Zita (vegetarian)

BBQ Quinoa (vegan)

Pasta Primavera (vegetarian)

Butternut Squash Ravioli (vegetarian)

\$44 per person

Choice B

Blue Cheese Crusted Pork loin

North Carolina Pulled Pork with mustard and vinegar-based sauces

Margherita Chicken

Southern Fried Chicken

Roast Beef with Savory Gravy

Oven Roasted Turkey Breast with dressing

Salmon Fillet with Lemon Dill Aioli

Eggplant Parmesan (vegetarian)

Mushroom Stroganoff (vegetarian)

Vegetable Lasagna (vegetarian)

\$48 per person

Choice C

Beef Tenderloin Medallions with mushroom demi

Seasoned Shrimp and Andouille Cream Sauce over Smoked Gouda Grits

Shrimp Scampi over Garlic Parmesan Pasta

Chicken Oscar (topped with Crab Meat and Hollandaise sauce)

Low country Boil (shrimp, andouille sausage, potatoes, corn on the cob, lemons)

\$56 per person

(Vegetarian and Vegan menu options are available. Allergies are accommodated.
Children ages 6-12 are ½ price and no charge for children under 6)

Food and Beverage prices subject to 22% service charge and 6.75% sales tax (subject to change without notice). Pricing subject to change. Bartender and attendant fees apply where applicable.

SPECIALTY STATIONS (priced per person)

We require a minimum of five (5) selections when ordering from the specialty station menu only.
Additional pre-dinner hors d'oeuvres may be added at additional cost.

Carving Station

Served with appropriate breads and condiments

Baked Bone-in Virginia Ham \$10

Roasted Pork Loin \$12

Glazed Pork Tenderloin \$14

Beef Tenderloin \$21

Roasted Prime Rib \$18

Pasta Station - \$12

Pasta Primavera, Cheese Tortellini with Pesto Cream, Pasta with Chicken Alfredo, Macaroni & Cheese (choose two)

Add Chicken, Shrimp or Meatballs \$6

Taco Bar - \$16

Sliced Beef, Seasoned Chicken, Pulled BBQ Pork or Shrimp Tacos (choose two) with guacamole, Pico de Gallo, shredded cheese, jalapenos, sour cream, green onion, shredded lettuce

Bagel Bar with Smoked Salmon - \$16

Chopped egg, red onions, tomatoes, capers, lemon wedges and cream cheese, crostini

Shrimp & Grits - \$16

Seasoned Shrimp in Andouille Cream Sauce over Smoked Gouda Grits

Potato Bar - \$12

Baked Potatoes, Roasted Garlic Mashed Potatoes, Maple Sweet Potatoes all with a variety of toppings (choose two)

Biscuit Bar - \$6

Classic buttermilk biscuits served with seasonal jams and honey
Sausage patties, bacon, ham \$6

Salad Bar - \$8

Romaine and Mixed Greens with Ranch and Apple Cider Vinaigrette Dressings with a variety of toppings

Ice Cream Sundae Bar - \$8

Vanilla & Chocolate Ice Creams with a variety of toppings and sauces

Coffee Bar - \$6

Regular & Decaf Coffees with a variety of toppings

BEVERAGE PACKAGES

Appropriate mixers and juices are included where applicable.

HOUSE PACKAGE - \$45 person (up to four hours)

House Vodka, House Gin, House Rum, House Tequila, House Bourbon, House Scotch, E&J Brandy, Triple Sec
House Wines to include Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel
Beer selections include three (3) domestic beers and two (2) imported/craft beers:
Domestic – Budweiser, Bud Light, White Claw Variety, Yuengling, Miller Lite
Imported/Craft – Corona Light, Corona Extra, Heineken, Lazy Hiker Stack Pack IPA
Sodas and appropriate juices and mixers included

BEER & WINE ONLY - \$33 person (up to four hours)

PREMIUM PACKAGE - \$55 person (up to four hours)

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila, Bullet Bourbon Rye, Jameson,
Captain Morgan, Hennessey VS
Louis Latour Pinot Noir (France), Pascual Toso Malbec (South America),
Smith & Hook Cabernet Sauvignon (California), Biltmore Merlot (Asheville),
Buehler Chardonnay (California), Oyster Sauvignon Blanc (New Zealand)
Beer selections include three (3) domestic beers and two (2) imported/craft beers:
Domestic – Budweiser, Bud Light, White Claw Variety, Yuengling, Miller Lite
Imported/Craft – Corona Light, Corona Extra, Heineken,
Lazy Hiker Stack Pack IPA, Hi Wire Seasonal
Sodas and appropriate juices and mixers included

BEER & WINE ONLY - \$35 person (up to four hours)

REGIONAL PACKAGE - \$57 person (up to four hours)

First Flight Vodka, Hwy 9 Gin, Hazel 63 Rum, Herradura Tequila, Old Nick Williams Bourbon, Southern
Distilling, Cordials
Biltmore Merlot, Biltmore Cabernet Franc, Point Lookout Chardonnay, Point Lookout Riesling,
Burntshirt Malbec, Burntshirt Apple Wine
Craft Beer: Lazy Hiker Golden Ale, Lazy Hiker Slack Pack IPA, Sierra Nevada Pale Ale, Sierra Nevada Hazy Little
Things, Hi Wire Lager, Hi Wire IPA, Hi Wire Seasonal
Sodas and appropriate juices and mixers included

BEER & WINE ONLY - \$37 person (up to four hours)

While we showcase an excellent selection of our local and regional wines and beers, as well as our favorites from around the world, if there is a particular wine or beer that you would like to include at your event that we do not normally carry, we are happy to source any wine or beer that is available for distribution in NC. Special orders will be billed at retail price by the full case.

TRADITIONAL CHAMPAGNE TOAST - \$5 person

Sparkling White Grape Juice may be available for those under 21 years of age and non-alcoholic option.

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REHEARSAL DINNERS

(other options available – ask your wedding representative)

Tex Mex Bar

Guacamole, shredded cheddar, house salsa, jalapeños, sour cream, black beans, tomatoes, bell peppers, Pico de Gallo, and cilantro black bean and corn salsa with Tortilla Chips

Hot Offerings - Grilled Chicken / Ground Beef / Flour Tortillas, (GF)

Corn Tortillas | Spanish Rice

Brownies are also included

Served with fresh brewed iced tea, iced water, and lemonade

\$23 per person (minimum 20 guests)

Barbecue Buffet

North Carolina pulled pork, barbecue chicken accompanied with brown sugar baked beans, country green beans, coleslaw, potato salad, corn muffins and seasonal fruit cobbler

Served with lemonade, iced tea, and iced water

\$26 per person (minimum 20 guests)

Add Beer & Wine - \$26 two hours / \$29 three hours

BONFIRE - \$400

A wonderful event to bring all your guests together after the rehearsal dinner or as a “Welcome Everyone” the night before the wedding

(includes fire pit, tiki torches, and speaker – as well as S’mores station)



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Food & Beverage Minimums

All events require a food and beverage minimum.

The actual total may be higher than the minimum but not lower than the minimum.

Actual total is based on food price per person plus beverage price per person
(see F&B menus and prices) x anticipated number of people.

The venue space rental is separate from food & beverage minimums.

Contracted minimums do not include taxable 22% service fee or 7% sales tax (subject to change).

Wedding Receptions up to Four (4) Hour Event - \$3500 (40 person minimum / 250 person maximum)

*\$40 per person for food plus \$4 per person for non-alcoholic beverages minimum (plus 22% service and 7% state sales tax subject to change without notice).

This is a MINIMUM – actual cost may be higher depending on final wedding reception menu and beverage package selection.

Rehearsal Dinners Two (2) Hour Event / Three (3) Hours with Bonfire - \$1000 (30 person minimum / 120 person maximum)

*\$23 per person for food minimum (plus 22% service and 7% state sales tax subject to change without notice).

Minimums & number of guests are flexible dependent on date of event. Please discuss with our
Wedding Sales Representative.



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CATERING INFORMATION/POLICIES

Payment/Billing – A 25% deposit of estimated revenue must be paid in order to hold the date of your event. All functions require 100% payment of the remainder of the estimated revenue fifteen (15) days prior.

Guarantees – A final guarantee of attendance at all food and beverage functions must be submitted four (4) days prior to the date of your event. This number may be increased but not lowered after this time. If no final guarantee is received, we will consider the number indicated on the Event Order to be the correct guarantee number. On the day of the event, if less people than the guarantee number are present, the guarantee number for both food and beverage is charged. If more people than the guarantee number are present, the actual number will be charged.

Labor Charges – One (1) bartender per 100 people is our standard and the fee for each bartender is \$100. Chef and attendant fees are \$100 each where applicable. \$100 cake plating and serving fee if applicable.

Service Charge and State Tax – All food and beverage functions are subject to a taxable service fee and sales tax (currently 22% and 6.75% - the service fee is subject to State Sales Tax). Venue Rental is subject to 6.75% sales tax (subject to change).

Food and Beverage – All food and beverage must be purchased from Kanuga. Removal of food and beverages from the event is not permitted. Outside food and beverages cannot be brought in from other sources. If a menu item or ingredient becomes unavailable for reasons beyond our control, we will always give you advanced notice and provide suitable alternative suggestions.

Minimums – A food and beverage minimum applies to all events. This minimum is exclusive of taxes and service charges. Contact Conference Services Manager for further details.

Music and Entertainment – Music on property must stop at 10:00PM.

Deliveries, Personal Items & Decorations – Kanuga is not responsible for your items brought on-site and each vendor is responsible for clean-up after their work. Items must be brought in the day of the event and taken down/removed immediately following the event unless otherwise arranged. Decorations may not be attached to walls, floors, windows or ceiling with nails, staples, tape or any other substance. The use of glitter or confetti is strictly prohibited. Fireworks and wish lanterns are strictly prohibited. Drones must be flown by a licensed operator only and must carry liability insurance. All Kanuga decorations, plants, furniture, etc., should remain in place.

Facility Responsibilities – Kanuga is responsible for providing the contract products and services at the agreed-upon dates and times. The contract includes appropriate number of tables, chairs, linen tablecloths and napkins, flatware, china and glassware (where appropriate). Additionally, Kanuga promises clean and comfortable facilities for your guests. Facility always has at least one supervisor on duty during events. Kanuga is not responsible for failure to complete this contract, or any part thereof, due to accidents or situations beyond its control. In addition, the Facility is not responsible for providing decorations, entertainment, supplies or extra labor unless advance notice is given. Additional fees will apply.

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WEDDINGS

Western North Carolina – Hendersonville, NC

CONTACT US

828-233-2821

groupsales@kanuga.org



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