

Brasstown Valley Wedding Packages



ALL WEDDING PACKAGES INCLUDE:

- DELUXE WEDDING NIGHT ACCOMMODATIONS FOR THE BRIDE AND GROOM
 - GUEST TABLES AND ALL SPECIALTY TABLES
- CLASSIC TABLECLOTHS AND NAPKINS, IN HOUSE CHINA, STEMWARE AND FLATWARE
- CHAIR CHOICES: WHITE FOLDING OR BANQUET CHAIRS (ONLY BALLROOM)
 - COMPLIMENTARY CAKE CUTTING AND SERVICE
 - COMPLIMENTARY BARTENDER SERVICE
- IN-HOUSE SELECTION OF MIRRORS AND CYLINDERS
- SPECIAL GUEST ROOM RATES FOR YOUR OUT-OF-TOWN GUESTS

Facility Rental Fees



- Sunset Terrace and Pavilion.....\$3,000
- Waterfall Lawn.....\$1,000
- Creekside Pavilion.....\$1,500
- Grand Ballroom.....\$1,800
- The Tack Room at the Stables....\$1,500

25% service charge is not included. Sunset Terrace and Pavilion are closed during Winter months

*-Friday and Sunday wedding: Rental Fees are 1/2 price
-Rehearsal Dinner rental fees are 1/2 off*

2025 Wedding Date Special



- Peak Season Packages are \$20 off per person
- Off-Peak Season Packages, take an additional \$10 off per person (totaling \$30 off per person)



Food and Beverage Minimums

May, June, September, October, & November



- **Saturday Weddings**

Sunset Terrace and Pavilion - \$15,000

Grand Ballroom - \$12,500

Creekside Pavilion - \$7,500

- **Friday and Sunday Weddings**

1/2 off Facility Rental Fees

Grand Ballroom & Sunset Pavilion - \$7,500

Creekside Pavilion - \$5,000

Off-Season Specials

January, February, March, April, July, August, December



- **Saturday Weddings**

Sunset Terrace and Pavilion - \$7,500

(closed during Winter)

Grand Ballroom - \$7,500

Creekside Pavilion - \$5,000

- **Friday and Sunday Weddings**

1/2 off Facility Rental Fees

Grand Ballroom & Sunset Pavilion - \$5,000

Creekside Pavilion - \$3,000

- **\$20 off of all Wedding Packages**

Nantahala Wedding Package

only available in the Grand Ballroom and Creekside Pavilion



Cocktail Hour

Features a 1-hour premium bar and your selection of two butler passed hors d'oeuvres

Plated Dinner

Includes house salad and choice of plates entrée

Beverage Service

Coffee and Tea service

Four-hour unlimited bar service including:

Selection of premium brand liquors

House wine selections

Imported and Domestic beers

Assorted soft drinks, mixers, and juices

Total unlimited premium bar of five hours

Champagne Toast for all guests

\$157 per person plus tax and service charge

25% Service Charge + 8% Tax not included

Plated Dinner Entrees



Pecan Dusted Breast of Chicken

Boneless chicken breast coated with a mixture of herbed crushed Georgia pecans and finished with peach salsa

Crab Crusted Breast of Chicken

Boneless chicken breast topped with crabmeat and smoked gouda roasted red pepper coulis

Mahi Mahi

With Soy Miso Ginger Glaze

Bourbon and Chipotle Glazed Salmon

Stone ground mustard chimichurri

Roast Pork Loin Medallions

Boneless pork loin with dark cherry compote

Roasted Striploin of Beef

USDA choice strip loin roasted with herbs and garlic-served with a mushroom sauce

Charbroiled Filet Mignon

USDA choice filet charbroiled and served with cabernet glaze

- Upgrade to our arugula and goat cheese or Pinegrove Caesar salad, \$3 per person

Blue Ridge Package



Cocktail Hour

Features a 1-hour premium bar and your selection of two butler passed hors d'oeuvres

Reception Stations

Choice of 3 reception stations

Carving Stations

Choice of 2 carving stations

Beverage Service

Coffee and Tea service

Four-hour unlimited bar service including:

Selection of premium brand liquors

House wine selections

Imported and Domestic beers

Assorted soft drinks, mixers, and juices

Total unlimited premium bar of five hours

Champagne Toast for all guests

\$147 per person plus tax and service charge

25% Service Charge + 8% Tax not included

Reception Stations



Appalachian Garden

Gourmet assortment of artisan lettuces including arugula, spinach, baby romaine, and spring leaf

Georgia pecans, red grapes, sunflower seeds, Goat cheese, crumbled bleu cheese, smoked gouda, English cucumbers and cherry tomatoes

Roasted shallot, Buttermilk/herb Ranch, and Balsamic Dressings

Asian Lettuce Wrap Station

Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots,

Marinated Cucumber, Roasted Peanuts with Ginger Soy Dipping Sauce

Shrimp and Grits Station

Locally milled cheese grits and tender shrimp sautéed in trinity and tomatoes, Served with array of toppings including andouille sausage, bacon, sweet peppers, and cheddar cheese

Slider Station

Mini gourmet beef and chicken patties with roma tomatoes, lettuce, deli pickle chips, rosemary aioli, whole grain mustard, ketchup, Swiss, and cheddar cheeses

Pastry Chef's Desert Table

Bananas foster flambe prepared to order with vanilla ice cream, Georgia pecan pie, chocolate torte, New York cheesecake, key lime pie, and chocolate dipped strawberries

“Southern Hospitality” Station

Home style baked mac n cheese

Slow Cooked Pinto Beans with Ham

Lemon Pepper chicken breast

Collard greens and ham hocks in broth

Biscuits and corn bread muffins for “soppin”

Beans and rice Martini Bar

Steamed rice and black beans so Mojo marinated chopped chicken and slow roasted Cuban pork

Mango salsa, scallions, Pico de Gallo, and jalapenos

Shredded cheddar and Mexican crumbling cheese

Gourmet Mac n’ Cheese Station

(Gluten Free pasta available for an additional \$2 per person)

Vermont white cheddar cheese sauce and corkscrew pasta with selections of crab, blackened chicken, bacon, and shiitake mushrooms

Blue cheese, and smoked gouda

Pasta Station

(Gluten free pasta available for an additional \$2 per person)

*Choose two pasta types:

Penne~Farfalle (Bow-tie)~Cheese Tortellini

Tri-colored Rotini ~Potato Gnocchi

*Choose two sauce types: Marinara~Alfredo~Pesto Crème

Vodka Cream~Bolognaise~Cajun butter sauce

with the following accompaniments: Shrimp, chicken, broccoli, tomatoes, mushrooms , red peppers and Parmesan

Carving Stations



Pepper Dusted Whole Striploin of Beef

Sauce Chimichurri and horseradish cream

Whole Roasted Breast of Turkey

Thyme infused with cranberry relish

Charred Cracked Pepper Whole Side of Salmon

Garlic aioli and mango salsa

Maple Glazed Country Ham

Stone ground mustard sauce

Grilled Pork Tenderloin

with Honey Jus

Marinated Flank Steak

with Chipotle

Garlic and Herb Crusted Prime Rib of Beef +\$6 upgrade

with au jus and horseradish sauce

Equani Wedding Package



Cocktail Hour

Features a 1-hour premium bar and your selection of two butler passed hors d'oeuvres

Dinner Buffet

Choice of any reception dinner buffet

Beverage Service

Coffee and Tea service

Four-hour unlimited bar service including:

Selection of premium brand liquors

House wine selections

Imported and Domestic beers

Assorted soft drinks, mixers, and juices

Total unlimited premium bar of five hours

Champagne Toast for all guests

\$137 per person plus tax and service charge

25% Service Charge + 8% Tax not included

Appalachian Wedding Package



Cocktail Hour

Features a 1-hour premium bar and your selection of two butler passed hors d'oeuvres

Dinner Buffet

Choice of any reception dinner buffet

Beverage Service

Coffee and Tea service

Three-hour unlimited bar service including:

Selection of premium brand liquors

House wine selections

Imported and Domestic beers

Assorted soft drinks, mixers, and juices

Total unlimited premium bar of four hours

Complimentary bottle of Champagne for bride and groom

\$127 per person plus tax and service charge

25% Service Charge + 8% Tax not included

Sequoia Wedding Package



Cocktail Hour

Features a 1-hour house bar and your selection of two butler passed hors d'oeuvres

Dinner Buffet

Choice of any reception dinner buffet

Beverage Service

Coffee and Tea service

Two-hour unlimited bar service including:

Selection of house brand liquors

House wine selections

Imported and Domestic beers

Assorted soft drinks, mixers, and juices

Total unlimited house bar of three hours

Complimentary bottle of Champagne for bride and groom

\$117 per person plus tax and service charge

25% Service Charge + 8% Tax not included

Saluda Wedding Package



Cocktail Hour

Features a 1-hour soda and juice bar and your selection of two butler passed hors d'oeuvres

Dinner Buffet

Choice of any reception dinner buffet

Beverage Service

Coffee and Tea service

Two-hour soda and juice bar

Total unlimited juice and soda bar of three hours

Complimentary bottle of sparkling juice for bride and groom

\$107 per person plus tax and service charge

25% Service Charge + 8% Tax not included

Reception Dinner Buffets



“Trackrock”

Garden fresh tossed salad
Cucumber, tomato, and onion salad
Roasted salmon with lemon beurre blanc
Chef carved smoked sea salt NY striploin ~ madeira wine reduction
Grilled breast of chicken with a roasted red pepper Chimichurri
Oven roasted rosemary new potatoes
Sautéed vegetables

“Blue Ridge Prime Rib”

Spinach salad with mushrooms, eggs, shaved red onions, and hot bacon dressing
Classic Caesar Salad
Chef Carved Garlic and herb crusted and roasted prime rib with au jus and horseradish cream
Slow roasted pork loin with Honey Bourbon Sauce
Green Chimichurri Chicken
Fresh medley of seasonal vegetables with butter and light seasoning
Scalloped red bliss potatoes

“Hiawassee Trail”

Assorted Breakfast Bakeries
Seasonal Fresh Fruit
Scrambled Eggs with Grated Cheddar Cheese
Steak & Eggs
Crisp Applewood Smoked Bacon
Breakfast Sausage
Cheesy Grits
Buttermilk Biscuits with Country Gravy
Shrimp & Grits
Fruit Preserves and Butter

“Tuscan Supper”

Salad of Romaine and Radicchio
Shaved Asiago, Red Onion and Balsamic Vinaigrette
Antipasto Salad ~ Tomatoes, Cucumbers, Artichoke Hearts, Provolone, and Sweet Peppers
Marinated Flank Steak “Bistecca” ~ Chef Carved
Tuscan Chicken Breast ~ with Red Pepper Ragout and Artichoke Hearts
Rigatoni Pasta ~ with Ricotta and Roma Tomato Sauce
Roasted Rosemary and Garlic Potatoes
Italian Green Beans with Sun Dried Tomatoes
Garlic Bread

“Mountain Supper”

Southern Potato Salad
Sweet and Tangy Cider Slaw
BBQ Pulled Pork with Side Sauces
Grilled BBQ Chicken
Southern BBQ Baked Beans
Homestyle Macaroni and Cheese

Hiawassee Trail Wedding Package

Reception must end by 2pm



Cocktail Hour

Features a 1-hour Bloody Mary and Mimosa bar and your selection of two butler passed hors d'oeuvres

Buffet

Choice of any lunch or brunch buffet

Beverage Service

Coffee and Tea service

Two-hour Bloody Mary and Mimosa bar

Total unlimited Mimosa/Bloody Mary bar of three hours

\$101 per person plus tax and service charge

25% Service Charge + 8% Tax not included

Lunch/Brunch Buffets



Blackbear Creek

Assorted Breakfast Bakeries
Sliced Seasonal Fresh Fruit Display
Scrambled Eggs with Grated Cheddar Cheese
Crisp Applewood Smoked Bacon
Grilled Link Sausage
Cheesy Grits
Buttermilk Biscuits with Country Gravy
“Made to order” Omelet Station
Fruit Preserves and Butter
Selection of Chilled Fruit Juices
Freshly Brewed Coffees and Teas
Add a Belgian Waffle Station for \$5 per person

Venetian

Tomato Florentine Soup
Classic Caesar Salad
Baked Rigatoni with Italian Sausage, Garlic Tomato Sauce
with Parmesan and Mozzarella Cheeses
Chicken Farfalle Chardonnay with Roasted Tomatoes, Artichokes
and Garlic Confit
Italian Meat Lasagna
Roasted Mediterranean Vegetable Medley

Savannah River

Tomato Basil Bisque
Spinach Salad with Candied Walnuts, Aged Feta, Cucumber &
Tomato with Italian Vinaigrette
River Street Shrimp & Grits
Pork Loin with Peach Chutney
Stewed Green Beans with baby Tomatoes
Yellow Rice with Red Peppers
Vidalia Onion Casserole

Bell Mountain Buffet

Garden Fresh Tossed Salad
Baked Honey Glazed Ham
Citrus Glazed Chicken
Blackened Salmon with Garlic Butter
Mashed Redskin Potatoes
Vegetable Medley
Broccoli Casserole

Appalachian Buffet

Southern Style Potato Salad
Creamy Cole Slaw
Mesquite Barbecued Pork Ribs
Marinated Grilled Chicken
Molasses Baked Beans
Corn Pudding
Mashed Sweet Potatoes with Cinnamon Compound Butter
Southern Style Green Beans with Bacon and Onions
Honey Corn Muffins

Rehearsal Dinner Package



Dinner Buffet

Choice of any rehearsal dinner buffet

Beverage Service

Coffee and Tea service

Two-hour unlimited beer and wine bar service to include:

House wine selections

Imported and domestic beers

Assorted soft drinks

Total unlimited beer and wine bar of two hours

\$83 per person plus tax and service charge

\$53 per person with no alcohol

ask about our bar on consumption options

25% Service Charge + 8% Tax not included

Rehearsal Dinner Buffets



“Florentine Gathering”

Classic Caesar Salad
Fresh Tomato Salad with Basil and Red onions ~ Balsamic and Olive oil
Baked Pasta with Italian Sausage, Garlic Tomato Sauce with Parmesan and Mozzarella Cheeses
Chicken Milanese ~ with Artichoke Hearts and Cherry Tomatoes
Three Meat Lasagna
Roasted Mediterranean Vegetable Medley
Tiramisu

“Savannah Harbor”

Mixed Greens with Peaches and Candied Pecans ~ Roasted Shallot Dressing
Low Country Shrimp and Grits
Grilled Chicken Breast with Peach Chutney
Yellow Rice and Peppers
Vidalia Onion Casserole
Buttered and Steamed Seasonal Vegetables
Seasonal Fruit Cobbler

“Mountain Ridge”

Garden Fresh Tossed Salad
Barbequed Pork Ribs
Orange & Rosemary Glazed Chicken
Southern Style Macaroni and Cheese
Mashed Redskin Potatoes
Buttered Broccoli
Bread Pudding with Bourbon Sauce

“Hog Creek BBQ”

Tangy Tennessee Style Cole Slaw
Barbequed Pulled Pork with Side Sauces
Grilled Chicken
Molasses Baked Beans
Corn Pudding
Mashed Sweet Potatoes with Vanilla Cinnamon Butter
Southern Style Green Beans with Tomatoes and Onions
Pecan Pie

“Country Side”

Spinach Salad
Fried Chicken
Meatloaf with Gravy
Mashed Redskin Potatoes
Southern Style Green Beans with Onions and Bacon
White Cheddar Macaroni
Red Velvet Cake

Butler Passed Hors d'Oeuvres

Choose two with any package



- Meatballs with Marinara and Parmesan
- Coconut Shrimp with Raspberry Chili Sauce
- Spanakopita
- Brasstown Signature Bruschetta
- Chicken Sate with Teriyaki Pineapple Glaze
- Pulled Pork Crostini with Mango Chutney
- Chinese Spring Rolls with Sweet and Sour
- Caprese Kabobs
- Brisket Empanadas with Chipotle Aioli
- Crab Cake bites with Sriracha Aioli
- Bacon Wrapped Scallops
- Shrimp Spring Roll with Sesame Ginger
- Lamb Lollipops with Mint Demi Glaze +\$5 per person

Displayed Hors d'Oeuvres



Fresh Vegetable Crudités with Dips
\$8 per person

International Cheese Board
\$11 per person

Seasonal Fruit Platter
\$8 per person

Charcuterie Display
\$12 per person

Whole baked brie en croute with fruit and raspberry compote
With Crostini
\$165
(Serves approximately 40 people)

Hot house smoked salmon
With crème fraîche, red onions, chopped egg, and French bread crostini
\$225
(Serves approximately 30 people)

Iced jumbo shrimp with cocktail sauce
\$350 per 100

Korean BBQ Meatballs
\$225 per 100

25% Service Charge + 8% Tax not included

Beverage Service



House Wine Selections

Cabernet
Pinot Grigio
Chardonnay
Pinot Noir

Beer Selections

Michelob Ultra, Stella, Sweet Water 420,
Yuenglin

Resort Brands

Smirnoff Vodka
Bombay Gin
Bacardi Light Rum
Jose Cuervo Tequila
Jim Beam Bourbon
Famous Grouse Scotch
Canadian Club Whiskey

Premium Brands

Titos Vodka
Tanqueray Gin
Captain Morgan Rum
Jose Cuervo 1800 Tequila
Jack Daniels Bourbon
Johnny Walker Red Scotch
Wild Turkey Whiskey

Extra Premium Brands

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Tres Agaves Reposado Tequila
Makers Mark Bourbon
Johnny Walker Black Scotch
Crown Royal Whiskey

Frequently Asked Questions



- **Can I have just my ceremony at Brasstown Valley Resort?**

Brasstown Valley Resort requires that both the Ceremony and Reception, or the Reception only is held here.

- **What is the deposit, and when is it due to secure the date? Can you hold a date without a deposit?**

Once you have decided on your date, your catering manager can hold the space up to 72 hours without a deposit. After the 72 hours, a Contract will need to be signed along with a 30% deposit received in order to confirm your date

- **What is the schedule of payments?**

The initial deposit of 30% is due when you first sign your agreement; the next payment of 60% is due three months prior to the event. The final payment, including all additions and changes, is due 10 days prior to your event.

- **Do you have on site wedding planners and coordinators or can we bring our own?**

Your Catering Manager will assist you with planning the details of your special day, and will act as your primary contact throughout the planning process. If you require further assistance, you are welcome to bring in your own Wedding coordinator.

Frequently Asked Questions



- **Can I use my own caterer or do we have to use Brasstown's catering?**
Brasstown Valley Resort & Spa requires that we provide all food and beverage services, with the exception of the wedding cake.
- **Do I have to use your vendors or can I bring in my own?**
We do have a Preferred Vendor List of vendors that we highly recommend, but you are also welcome to utilize your own vendors.
- **Do I get a discount on overnight rooms for my guests?**
Yes! We do offer special discounted rates for your wedding guests. The actual discount is based on the season and availability. Please consult with your catering manager for more details.

Dressing Room Menu



- **Champagne**
 - \$44 per bottle
- **Orange Juices**
 - \$3.50 per bottle
- **Mimosa Bar**
 - Champagne, glasses, assorted juices and assorted fruits - \$15 per person
- **Fresh Baked Cookies**
 - \$24 per dozen
- **Whiskey Bar**
 - \$30 per person
- **Whole Fruits**
 - \$2 each
- **Vegetable Tray**
 - \$8 per person
- **Fruit Tray**
 - \$8 per person
- **Charcuterie Display**
 - \$12 per person

- **Chicken Tenders and French Fries**
 - with Honey Mustard Dipping Sauce, assorted soft drinks and bottled water **\$25 per person**
- **Assorted Tea Sandwiches**
 - served with your choice of Fresh cut fruit Tray or international cheese board and crackers, assorted soft drinks and bottled water **\$25 per person**
- **Deli Meat Roll ups**
 - with assorted cheese and mini croissants. Condiments, assorted soft drinks and bottled water **\$20 per person**
- **Boxed lunch**
 - with your choice of Roast Beef, turkey, or ham on a fresh baked Kaiser roll served with locally farmed lettuce, and vine ripened tomatoes, whole fresh seasonal fruit, savory pasta salad, condiments, assorted soft drinks and bottled water. **\$22 per person**
- **Parfait Bar**
 - Vanilla yogurt, granola and fresh berries **\$8 Per Person**
- **Sandwich wraps**
 - with marinated grilled chicken breast strips, with pesto aioli, thick sliced Applewood bacon and jalapeno mayo all wrapped in a sun dried tomato tortilla, served with locally farmed lettuce, and vine ripened tomatoes, whole fresh fruit, savory pasta salad, condiments, assorted soft drinks and bottled water **\$26 per person**

25% Service Charge + 8% Tax not included

Upgrades and Additions



[Click here to see upgrade and addition options](#)



[Click here for more information on Brasstown Valley Resort](#)

Wedding Expo

