

*Event
Planning
Guide*





A Warm Welcome



Our goal at the Maggie Valley Club is to provide the most exquisite food and exceptional service to our members and guests; creating a wonderful and memorable experience that lasts a lifetime. We are very excited about being a part of making your affair a perfect experience!

Contact Information:

Danielle Lewis-Brendell

Phone: 828-926-4816

Email: dlewis@maggievalleyclub.com

www.maggievalleyclub.com

Rental Information



Indoor Room Rentals

Renaissance: \$500 for up to 4 hours / \$200 for each additional hour *

Trillium Room: \$150 for up to 4 hours / \$250 for up to 8 hours

Laurel Conference Room: \$60 for up to 4 hours / \$100 for up to 8 hours

MVC Activity Room: \$150 for up to 4 hours / \$250 for up to 8 hours

***Parties extending past 12:00 am are subject to an additional facility fee of \$100 per half hour.**

Outdoor Space Rentals

Activity Lawn at Pool: \$250 for up to 4 hours

Pool and Activity Lawn: \$500 for up to 4 hours

Prices for outside equipment rental available

Event Staffing

Buffets are staffed 1 person per 25 guests up to 150 guests (included)

Buffet events over 150 are \$25.00 per hour per staff required.

Plated Events are staffed 1 person per 15 guests up to 80 guests (included)

Plated events over 80 are \$25.00 per hour per staff required.



Setup Fees

\$75 for 1 - 50 guests , \$150 for 51 - 100 guests,

\$225 for 101 - 150 guests, \$300 for 151+ guests

Bartender Fees (also apply to cash bars)

\$75 for 1-75 guests, \$150 for 76-150 guests,

\$225 for 151+ guests

Attendant Fees (four hour maximum)

Station Attendant: \$75 per attendant

Each station requires a separate attendant.

Terms & Conditions



Menu Selection

To assure that your menu selections can be made available, we ask that you submit them at least (7) seven days in advance.

Deposits & Contracts

A non-refundable deposit of \$1,000 is due with your signed contract. 50% of the food and beverage cost is due 90 days prior to the date of the event or at the time of establishing the menu (whichever occurs first). The contract will outline your payment schedule. Full payment of your estimated balance is due one week prior to your event, or as specified in the contract. A credit card authorization form is required to be on file to guarantee any additional charges incurred.

Prices, Services Charges & Sales Tax

A 20% gratuity is added to all food and beverage charges. Current state sales tax is 8%; sales taxes are subject to change. Due to fluctuating food and beverage prices, catering fees are subject to change without notice. Food and beverage, service charges, site fees, rental fees and labor fees are subject to North Carolina state tax.

Wedding Cakes

Maggie Valley Club is happy to create your wedding cake by our expert pastry chef. Prices start at \$4 per slice for our traditional wedding cakes.



Food & Beverage Service

Food and beverages cannot be brought onto the property from outside sources (with the exception of wedding cakes). There is a \$1.00** per person cake cutting fee for outside wedding cakes (including cupcakes).

** Plus applicable NC Sales Tax

Additional Equipment Fees

Podium: \$25

Sound System w/ Microphone: \$75

LCD Video Projector: \$125

Dance Floor: \$250

Portable Bar: \$75

Piano: \$75

Wrought Iron Arch: \$75

A.V. Assistance: \$75 per hr

Golf Cart Rental: \$20 per cart per event



Renaissance

The Renaissance's beautifully appointed dining room comfortably seats up to 125 people. Piano, dance floor, and other event items are available.



Trillium

Adjacent to the Renaissance, the Trillium Room is ideal for small indoor wedding ceremonies, business meetings, and intimate dining events. This private area seats up to 60 and can open up to join Renaissance in serving as many



Laurel Conference Room

The Laurel Room is a traditional business-style conference room with full internet access and audio visual capabilities. The Laurel Room connects conveniently to the Trillium Room.



Outdoor Activities Lawn

Relish in the magnificent Smoky Mountain scenery with your outdoor event on our poolside activities lawn. This versatile space is ideal for outdoor picnics, barbecues, weddings and even fine dining affairs.



Accommodations

Two and Three bedroom luxury accommodations are located onsite for your out of town guests. Prices vary depending on the season.

Golf

Golf can be arranged for your guests through the golf shop at Maggie Valley Club.

Dress Code

In keeping with our beautiful mountain surroundings, the standard at MVC is Country Club Casual. Gentlemen are asked to wear collared shirts. Jeans, tube tops and other inappropriate attire are not allowed.

Parking

Complimentary self-parking is available. Golf cart shuttle service can be provided for your guests for a rental fee.



Directions



From the East: ASHEVILLE/CHARLOTTE

Take I-40 West to Exit 27 (Maggie Valley) onto U.S. 19 South
Go approximately 3.5 miles. Take Exit 103 for Maggie Valley.
Go several miles to the THIRD LIGHT.
Turn right at the light onto Moody Farm Road.
Travel approx. ½ mile. Turn right onto Country Club Dr. Clubhouse is on the right.

From the West: KNOXVILLE/TENNESSEE

Take I-40 East to exit 20 onto Hwy 276 South.
Follow 276 South approximately 7 miles to a light at Highway 19 (also called Soco Road).
Turn right onto Highway 19/Soco Rd.
At next light, take a right onto Moody Farm Road.
Go approx. ½ mile and take a right onto Country Club Dr. Clubhouse is on the right.

From the South: ATLANTA

Take I-85 north to I-985 north.
Take Hwy 23 north. Follow several hours (depending on traffic)
Take Exit 102B to Maggie Valley (onto Hwy 276 North)
Go approx 3 miles to dead end at traffic light for Highway 19.
Turn left at the traffic light onto Highway 19.
Turn right at the second light onto Moody Farm Road.
Go approx. ½ mile and take a right onto Country Club Dr. Clubhouse is on the right.

From the Northwest: CHEROKEE

Take U.S. 441 South to U.S. 19 north (Maggie Valley).
Go approx. 20-40 minutes (depending on traffic).
Once you reach Maggie Valley, turn left at the first traffic light for Moody Farm Road.
Go approx. ½ mile and take a right onto Country Club Dr. Clubhouse is on the right.



Consultation Services

*We have services available from day of event planning
to complete wedding productions.*

Please contact: **Vickie Fletcher**
1-866-837-8535
vfletcher@maggievalleyclub.com
www.elegantweddingsnc.com



Breakfast Menu Selections



CONTINENTAL BREAKFAST

Chilled Fruit Juices & Milks
Muffins & Danishes
Croissants, Fruit Jams & Butter
Assorted Dry Cereals
Assorted Whole Fruit
Hot Coffee & Tea
\$7.95 per person

LITE BREAKFAST

Chilled Fruit Juices & Milks
Choice of Muffins, Danishes or Bagels
Fruit Jams & Butter
Assorted Whole Fruit
Hot Coffee & Tea
\$6.95 per person

Waffle Station

\$7.50 per person

Omelet Station

\$7.50 per person

Waffle & Omelet Stations require a
\$75 station attendant fee.

BANQUET BREAKFAST BUFFET

Chilled Fruit Juices & Milks
Seasonal Fruit
Assorted Dry Cereals
Bacon, & Sausage
Scrambled Eggs
Southern Style Grits
O'Brien Potatoes
Toast, Croissants, Danishes & Muffins
Hot Coffee & Tea
\$9.95 per person



** Add 20% gratuity & applicable NC Sales Tax
All prices subject to change unless under contract

Lunch Menu



Salads

Maggie House Salad

*Fresh Greens, Grape Tomatoes, Cucumber, Craisins, Sunflower Seeds
Choice of Grilled Chicken, Shrimp or Beef*
\$8.95

Classic Caesar

*Fresh Greens, Croutons, Parmesan, Dressing
With your choice of Chicken, Shrimp, or Beef*
\$7.95

Cobb Salad

Greens, Bacon, Egg, Tomatoes, Roasted Corn, Avocado, Blue Cheese, Vinaigrette, Grilled Chicken
\$8.95

Steak Salad

*Iceberg, Grilled Portabella, Tomatoes, Red Onion, Gorgonzola
Crispy Onions, Grilled Flank Steak, Blue Cheese Dressing*
\$8.25

Lunch Entrée Options

Sandwich & Side

\$8.95

Please limit selections to two

Sandwich Choices

Black Forest Ham, Shaved Roast Beef, Grilled Chicken, Roasted Turkey, Grilled Vegetables, Chicken or Chicken Curry Salad, Tuna Salad, Traditional Club, BBQ Pork

Sides

*Side Salad
Sweet Potato or Regular Fries
Fresh Fruit
Pasta or Potato Salad
Soup*

* Add 20% gratuity & applicable NC Sales Tax
All prices subject to change unless under



Plated Lunch Options

All entrees come with side salad & non-alcoholic beverages.
Appropriate sides will be chosen by chef.

Beef Options

Grilled Beef Tips w/ Peppers & Onions
\$11.95

Grilled 8oz. New York Strip
\$12.95

Beef Stroganoff
\$10.95

Classic Meat Lasagna
\$9.95



Seafood Options

Grilled Salmon
\$11.95

Blackened Grouper
market price

Fried Flounder
\$9.25

Shrimp Scampi
\$10.95

Chicken Options

Cordon Bleu
\$13.95

Chicken Picatta
\$11.95

Chicken Pot Pie
\$11.95

Fried or Roasted Chicken
\$10.95

Appropriate sides will be added at chefs choice
**All entrees come with a side salad & beverage*

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Lunch Themed Buffets



South of the Border Buffet

Tortilla Chips w/ Salsa & Queso Dip
Refried Beans, Mexican Rice,
Beef & Chicken Tacos, Hard & Soft Shells
All Appropriate Condiments
Cookies & Brownies

\$14.95 ** per person

Baked Potato and Salad Bar

House Salad, Baked Potatoes
All the Toppings & Assorted Dressings
Rolls
Cookies & Brownies

\$12.95 ** per person

Hot Dog and Hamburger Buffet

Potato Chips, Potato Salad, Coleslaw
Appropriate Condiments and Cheeses
All Beef Hot Dogs and Buns
Grilled Hamburgers and Buns

\$12.95 per person**

Sandwich Board Buffet

Turkey, Ham & Roast Beef
Swiss, Cheddar & American Cheese
Assorted Breads
Lettuce, Tomato & Onions
Appropriate Condiments
Choice of Three Bean Salad, Potato Salad
or Cole Slaw
Choice of Soup

\$12.95 ** per person

Soups

Add soup to any lunch buffet

New England Clam Chowder, Shrimp Bisque,
Vegetable Beef, Chicken & Rice, Brunswick Stew
Tomato Basil, or Chili

\$3.00 ** per person

Prices reflect lunch-sized portions.
Lunch prices not available after 2 pm.
All buffets include coffee, tea, and soda.
** Add 20% gratuity & applicable NC Sales Tax
All prices subject to change unless under contract



Plated Dinner Entrées



*All entrees come with salad & non-alcoholic beverages,
Appropriate sides will be chosen by chef.*

Prime Rib

Slow roasted choice Ribeye with Dijon rub, served with Au Jus

\$26.95

Beef Tenderloin

*Grilled 6oz choice Beef Tenderloin Filet with
Natural Jus*

\$24.95

New York Strip

*Grilled 12oz choice New York Strip with
Mushroom Jus*

\$22.95

Maggie Valley Mixed Grill

*Grilled 5oz Beef Tenderloin & 6oz Lobster Tail with
Natural Jus & Herb Butter*

\$31.95

Salmon

Seared 8oz Salmon Fillet with Citrus Salsa

\$22.95

Halibut

Seared 6oz Halibut Fillet with Lemongrass Broth

\$25.95

Whole Lobster

Market price

Stuffed Chicken Breast

*Breast stuffed with Country Ham, Spinach, &
Fontina, topped with Chicken Veloute*

\$21.95



Pecan Crusted Chicken Breast

*Crusted Breast with Blackberry Balsamic
Glaze*

\$20.95

Pork Tenderloin

Sesame Crusted Tenderloin with Natural Jus

\$20.95

Lobster Ravioli

Oven Roasted Tomato & Boursin Cream Sauce

\$19.95

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Buffet Selections



Dinner Buffet Selections

\$24.95 (Choose One Entrées, Two Vegetables, One Starch, One Dessert)

\$29.95 (Choose Two Entrées, Two Vegetables, One Starch, One Dessert)

\$34.95 (Choose Three Entrées, Three Vegetables, Two Starches, One Dessert)

All buffets include salad and non-alcohol beverage

Entrées

Prime Rib
Ribeye
Top Round
Baked or Fried Chicken
Pork Loin
Salmon
Trout
Catfish
Spiral Ham
Turkey
Meatloaf
Lasagna

Starches

Baked Potato
Mashed Potato
Roasted Red Potatoes
Wild Rice
Saffron Rice
Rice Pilaf
Pasta w/ Red or White Sauce
Risotto
Scalloped Potatoes
Macaroni & Cheese

Vegetables

Asparagus
Steamed Vegetables
Corn on or off the Cobb
Green Beans
Baked Beans
Grilled Vegetable Medley
Zucchini, Squash
Fried Okra
Glazed Baby Carrots
Black eye Peas

All Inclusive Packages

\$31.95 (includes 1/2 hour of hors d'oeuvres, 1 buffet entrée, 2 vegetables, 1 starch, 1 dessert)

\$38.95 (includes 1 hour of hors d'oeuvres, 2 entrée, 2 vegetables, 1 starch, 1 dessert)

All buffet packages come with buffet salad and non alcoholic beverages.

For the 1/2 hour package please choose one hors d'oeuvres.

For the one hour please choose two hors d'oeuvres.

If Shrimp or Scallops are chosen as hors d'oeuvres, additional charges will apply

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Dinner Themed Buffets



Italian

*Caesar Salad, Antipasti Platter, Balsamic Grilled Vegetables, Parmesan Risotto,
Chicken Picatta, Classic Lasagna, Wild Mushroom Ravioli, Tiramisu*
\$22.95

Southern Comfort

*House Salad, Coleslaw, Green Beans, Macaroni & Cheese,
Fried Chicken, Pulled Pork, Cobbler*
\$21.95

Prime Rib & Seafood

*House Salad, Prime Rib, Peel & Eat Shrimp, Clam Strips, Calamari, Corn on the Cobb,
Boiled New Potatoes, Cobbler & Ice Cream Bar*
\$27.95

New Orleans

*House Salad, Chicken & Sausage Gumbo, Spicy Jambalaya,
Crawfish Etouffée, Fried Okra, Pecan Pie ala mode*
\$23.95

South of the Border

*Tortilla Chips w/ Salsa & Queso Dip, Refried Beans, Spanish Rice,
Chicken & Shrimp Fajitas,
Beef Hard & Soft Tacos, Appropriate Condiments*
\$19.95

All buffets include coffee, tea, and soda.

** Add 20% gratuity & applicable NC Sales Tax

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Buffet Desserts



Strawberry Shortcake

\$4.50 per person

Brownie ala mode

\$65.00 per pan

(feeds approximately 25 people)



Big Apple Pie

\$4.50 per person

\$5.00 per person for ala mode

Cheese Cake

\$4.50 per person

Key Lime Pie

\$4.50 per person

Pecan Pie

\$4.50 per person

Assorted Cookies & Brownies

\$4.00 per person

Cobbler

(Blueberry, Apple, Peach, Cherry)

\$40.00 per pan

(feeds approximately 25 people)

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Cold Hors d'oeuvres



(Based on 100 pieces)

Shrimp Cocktail

Cocktail Sauce, Lemon Wedges
\$200.00

Peel & Eat Shrimp

Cocktail Sauce, Lemon Wedges
\$150.00

Sundried Tomato & Prosciutto Bruschetta

Sundried Tomato Spread, Aged Prosciutto, French Loaf
\$125.00

Ham Biscuits

Watauga Country Ham, Yeast Biscuit, Honey Spread
\$175.00

Cucumber Cups with Crab Salad

Seedless Cucumber, Jumbo Lump Crab
\$175.00

Deviled Eggs

Organic Eggs with Spicy Filling
\$100.00

Finger Sandwiches

Choose from: Cucumber, Pimento Cheese, Curry or Regular Chicken Salad, Deviled Ham, Smoked Salmon, Olive Tapenade
\$125.00

Canapés

Choose from: Smoked Salmon Mousse, Blackened Shrimp, Crab Salad, Bleu Cheese Mousse, Smoked Trout
\$125.00

Crab Dip

Chilled Jumbo Lump Crab, Cream Cheese, Roasted Red Peppers, Pita Chips
\$200.00



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Hot Hors d'oeuvres



(Based on 100 pieces)

Stuffed Mushrooms

Assortment of Boursin Cheese, Crab, Andouille Sausage

\$175.00

Tempura Chicken Fingers

Choice of 2 sauces from Ranch, Honey Mustard, Teriyaki, or BBQ

\$175.00

Bacon Wrapped Scallops

Jumbo Scallops, Applewood Smoked Bacon

\$200.00

Crabcakes

Jumbo Lump Crab with House Remoulade

\$200

Meatballs

Swedish or Barbecued

\$175.00

Chicken Drumettes

*Choose one of: Mild, Hot or BBQ
(no partial orders, please)*

Choice of Bleu Cheese or Ranch

Dipping Sauce

\$125.00

Beef or Chicken Kebabs

Beef or Chicken with Peppers & Onions

\$200.00



Spinach & Artichoke Dip

Artichoke Hearts, Baby Spinach, Parmesan,

Pita Chips

\$150.00

Spanakopita or Assorted Mini Quiches

\$125.00

** Add 20% gratuity & applicable NC Sales Tax
Prices subject to change unless under contract

Platters & Display Trays



Grilled & Sliced Beef Tenderloin

With Horseradish Cream & Soft Rolls

\$250.00 (per 100 pcs)

Assorted Sushi Platter

Assorted Maki, Nigiri & Sashimi with Traditional Sides

\$300.00 (per 100 pcs)

Baked Brie

6.5 lb wheel covered in Puff Pastry and baked

\$90.00 for one \$150.00 for two

One serves 25 people

Seafood Ice Display

Your choice of Shrimp, Oysters, Mussels, Crab, Clams

Market Price

Imported & Domestic Cheese Tray

Select Cheeses with Dried Fruits, Nuts & Crackers

\$2.75 per person

Vegetable Crudité Tray

Assorted Veggies with Creamy Herb Dressing

\$1.75 per person

Fruit Tray

Assorted Seasonal Fruit

\$2.25 per person

Smoked Salmon Display

Norwegian Smoked Salmon, Traditional Garnish

\$200.00 serves 50

Bruschetta Platter

Kalamata Olives, Roasted Red Peppers, Oven Roasted Tomatoes,

Capers, Fresh Mozzarella, Crostini

\$175.00 serves 50

* Add 20% gratuity & applicable NC Sales Tax
Prices subject to change unless under contract

Beverage Selections



Wine

*House Wine - \$6 per glass / \$23.99 per bottle ***

Salmon Creek, California

Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet

Premium wines available upon request.

Beer

Domestic Assortment - \$3.00 per bottle

May include: Budweiser, Bud Light, Coors Light, Miller Light, O'Doul's & Yuengling

Import Assortment - \$4.00 per bottle

May include: New Castle, Bass, Corona, Heineken & Guinness

*Local Micro-brews - Market Price***

Selection of beers from Highland Brewing Company, Duck-Rabbit Craft Brewery, Foothills Brewery & Pisgah Brewing Company

*Based on availability

Liquor

Please limit selections to one category

*Call - \$6.00 per 1.5 oz pour ***

May include: Smirnoff Vodka, Tanqueray Gin, Jose Cuervo Especial Tequila, Bacardi Select Rum, Jim Beam Bourbon, Canadian Club Whiskey & Dewars White Label Scotch

*Premium - \$8.00 per 1.5 oz pour ***

May include: Absolut Vodka, Beefeater Gin, Jose Cuervo 1800 Tequila, Captain Morgan Spiced Rum, Jack Daniel's Black Label Whiskey, Seagram's VO Canadian Whiskey & Johnnie Walker Red Label Scotch, Crown Royal Canadian Whiskey

*Top Shelf - \$10.00 per 1.5 oz pour ***

May include: Grey Goose Vodka, Bombay Sapphire Gin, Cabo Wabo Tequila, Knob Creek Bourbon, Chivas Regal Scotch, Captain Morgan Private Stock, Jack Daniel's Single Barrel, Johnnie Walker Black Label



Champagne

*\$21.99 ** per bottle*

Fruit Punch with Bowl

*\$25.00 ** 2 gallons*

*\$15.00 ** per gallon after*

Soda, Coffee & Tea

(for Hors d'Oeuvres events)

*\$2.00 ** per person*

* Add 20% gratuity & applicable NC Sales Tax
Prices subject to change unless under contract

The above prices are quoted for open bar contracts only. All cash bar prices will have tax and gratuity added to them and then rounded up to the next whole dollar amount.