



Weddings at Grandover
2026

Your Grand Experience Awaits

- Expert assistance from our dedicated team of Wedding Professionals
- Access to Resort grounds for engagement shoot or bridal portraits
- Discounted rooms and suite rates for wedding party and guests
- Welcome bag deliveries
- Valet parking
- Day-of dressing rooms for bridal parties
- King premium room for the night of your wedding (subject to upgrade pending availability)
- Our exclusive preferred vendor list of highly recommended event service specialists
- Floor length white linen tablecloths (oval tables)
- Linen napkins (Five Colors Available)
- House centerpiece bases include 10" mirror tile and votive candles
- Staging and dance floors
- Oval reception tables (60"x72") and banquet chairs
- Flatware and China
- Wine Glasses, Champagne Flutes, Rocks Glasses, and Water Glasses
- Coffee & Tea Stations
- One display station and three hor d'oeuvre selections
- Specialty pricing for children and vendors
- Ceremony, Cocktail Hour & Reception set-up and break-down
- Plated dinner tasting for four people
- Expert team of servers and bartenders, with a dedicated Banquet Manager



Welcome to Grandover

Welcome to Grandover Resort!

Thank you for choosing Grandover Resort for your upcoming event. Whether you are spending your time with us in our newly renovated rooms and restaurants, hitting the links on either of our two world-class golf courses, or relaxing in our gorgeous pool & spa, we believe in delivering upscale southern hospitality every time.

We hope to guide you through your menu selections so that your experience with us is a Grand one. Our Corporate Executive Chef, Patrick O'Dawe, began his deep appreciation for culture and food growing up as a military kid in Germany where he and his father would walk to the local market every Sunday morning for “real” chocolate and a bag of brötchen. He graduated culinary school from Johnson & Wales University in Charlotte, NC after receiving a Bachelor's Degree in Hospitality Management from Old Dominion University in Norfolk, VA.

He worked his way through multiple kitchens and hotels throughout the Southeast; everywhere from Walt Disney World to hotels in our nation's capital, and a number of independently owned restaurants, learning from James Beard House recognized Chefs, and every individual he comes in contact with. He believes in old school recipes and techniques, with a new age flare. “I strongly believe that you can have a modern, high-end quality meal without the pretentiousness of it all.” Chef Pat and his team aim to meet your expectations and then some.

No matter how big or small the event, “Everybody is a V.I.P.”

In his spare time, Chef Pat enjoys listening to live music and spending time outdoors with his beautiful wife and their two cherub-like children.

“Food to me is a language in itself, it is an even ground, bringing people together”.

Corporate Executive Chef ~ Chef Patrick O'Dawe

Banquet Chef ~ Allan Peoples

Sous Chefs ~ Eddie Rash & Victor Vasquez

Food & Beverage Director ~ John Martiere

Buffet Menu

Cocktail Hour

(Available for one hour of service)

NC Charcuterie Display

Chef's Selection of Imported & Locally Cured Meats,
Cheeses, NC Preserves & Mustard with Local Artisan
Flatbreads, French & Pumpernickel Breads

Choice of (3) Passed/Stations Appetizers

- 'BLT' Deviled Eggs*
- Elote Endive Cups*
- Prosciutto Wrapped Melon Skewer*
- Summertime Bruschetta*
- NC Shrimp Ceviche Bruschetta *
- Tomato & Basil Bruschetta*
- Mini Caprese Bites *
- Pimiento Cheese Toast with Tomato Jam *
- Manchego Cheese & Local Apple Butter Crostini *
- Nashville Hot Chicken Tenders with Housemade Pickles
- Philly Cheesesteak Egg Rolls with Cheese Whiz*
- Fried Mac 'n Cheese Balls*
- Spanakopita*
- Teriyaki Chicken Kabobs*
- Buffalo Chicken Kabobs*
- Pigs in a Blanket with Lusty Monk Mustard*
- Mini Country Ham Biscuits with Sweet Potato Hot Sauce
- Raspberry Balsamic Meatballs with Goat Cheese
- BBQ Meatballs with Southern Slaw
- Assorted Quiche Tartlets*
- Mini Lamb Gyros with Tzatziki Sauce
- Spicy Short Rib & Manchego Empanada
- BBQ Pork Belly Skewers with Blackberry BBQ Sauce (add \$2 per person)
- BBQ Shrimp Skewer (add \$3 per person)*
- Mini Fried Crab Cakes with Key Lime Remoulade (add \$5 per person)

(See additional pages for Action Station and Display Add-Ons)

Choose One Buffet

Carolina Buffet

- Southern Cobb Salad
- Traditional Coleslaw
- Fried Green Tomato Salad
- Southern BBQ Meats- Smoked Beef Brisket, BBQ Baby Back Ribs, Southern Fried Chicken, Smoked Sausage with Boar & Castle Sauce, Spicy BBQ Sauce
- Baked Macaroni and Cheese
- Southern Style Green Beans
- Collard Greens
- Buttermilk Biscuits with Honey Butter

The Pasta Bowl Buffet

- Traditional Caesar Salad
- Tuscan Pasta Salad
- Chicken Parmigiana
- Lasagna Classico with Rustic Meat Sauce
- Shrimp Scampi
- Pesto Pasta
- Olive Oil Brushed Grilled Vegetables
- Garlic Bread Sticks

The Steakhouse Buffet

- Traditional Caesar Salad
- Chopped Steakhouse Salad
- Bourbon-Glazed Salmon
- Mesquite Chicken
- Carved to Order Horseradish Encrusted NY Strip
- "Twice Baked" Au Gratin Potatoes
- Roasted Carrots & Green Beans
- Creamed Spinach
- Dinner Rolls with Honey Butter

The Chef's Table Buffet

- Chef's Salad
- Melon Salad
- "All Kale Caesar" Salad
- Blackened Salmon with Curried Cous Cous
- BBQ Short Ribs with Cheddar Cheese Grits
- Lemon Pepper Chicken
- Carolina Farm Vegetables
- Dinner Rolls with Honey Butter

Surf & Turf Dinner (add \$15 pp)

- Radish & Fennel Salad
- Marinated Mushrooms, Artichoke Hearts, Olives & Tomatoes
- "Crab Butter" Salad
- Roasted Vegetables with Romesco Sauce
- Creamy Lobster Mac 'n' Cheese
- Cajun Chicken
- Baked Red Snapper
- NY Strip & Shrimp Scampi Sauce
- Dinner Rolls with Truffled Butter

Coffee & Tea Service
\$100/Person

Plated Menu

Cocktail Hour

(Available for one hour of service)

NC Charcuterie Display

Chef's Selection of Imported & Locally Cured Meats,
Cheeses, NC Preserves & Mustard with Local Artisan
Flatbreads, French & Pumpernickel Breads

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- Mini Fried Crab Cakes with Key Lime Remoulade (add \$5 per person)

(See additional pages for Action Station and Display Add-Ons)

Choose One Salad

- **Caesar Wedge** - Romaine Heart Wedge, Shaved Asiago Cheese, Teardrop Tomatoes & Garlic Butter Croutons with Classic Caesar Dressing
- **A Simple Salad** - Artisan Lettuce, Tomatoes, Cucumbers, Carrot Ribbons & Shaved Radish with Balsamic Dressing
- **Market Salad** - Cucumber Lettuce Bundle, Teardrop Tomatoes, Goat Cheese, Endive & Pickled Red Onion with Maple-Dijon Vinaigrette
- **Pickled Berry Salad** - Field Greens, Quick Pickled & Fresh Strawberries, Blueberries, Goat Cheese, Toasted Almonds & Shaved Red Onion with Basil Balsamic Vinaigrette
- **Southern Arugula Salad** - Candied Pecans, Roasted Tomatoes, Shaved Watermelon Radish, Country Ham Cracklings with Tupelo Honey Vinaigrette

Choose One (or Two) Entrees

- **Blackened Salmon** - Curried Cous Cous, Pickled Red Onions, Citrus Beurre Blanc and Carolina Farm Vegetables
- **Chilean Sea Bass** - Forbidden Black Rice, Green Beans, Roasted Tomato Vinaigrette
- **Stuffed Chicken Breast** - French-cut Chicken Breast, Bacon Wrapped & Boursin stuffed with Whipped Potatoes, Green Beans & Green Tomato Beurre Blanc
- **Pan-Seared Chicken Breast** - French-cut Chicken Breast, Fingerling Potato Medley, Carolina Farm Vegetables, Dijon Cream Sauce
- **Herb Encrusted Filet Mignon** - Grilled Filet Mignon, Merlot Demi Sauce, Cream Fraiche Mashed Potatoes, Tomato Confit & Roasted Asparagus
- **Au Poivre NY Strip** - Grilled Sirloin Steak with Black Pepper-Brandy Cream Sauce, Yukon Mashed Potatoes, Garlicky Asparagus & Marinated Tomatoes
- **Slow Braised Short Ribs** - Goat Lady Goat Cheese Grits, Carolina Farm Vegetables & Blackberry BBQ Demi

Vegetarian & Vegan Options Available Upon Request

Dinner Rolls with Whipped Butter

Coffee & Tea Service
\$95/Person

Duo Plated Menu

Cocktail Hour

(Available for one hour of service)

NC Charcuterie Display

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(See additional pages for Action Station and Display Add-Ons)

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- **Market Salad** - Cucumber Lettuce Bundle, Teardrop Tomatoes, Goat Cheese, Endive & Pickled Red Onion with Maple-Dijon Vinaigrette
- **Pickled Berry Salad** - Field Greens, Quick Pickled & Fresh Strawberries, Blueberries, Goat Cheese, Toasted Almonds & Shaved Red Onion with Basil Balsamic Vinaigrette
- **Southern Arugula Salad** - Candied Pecans, Roasted Tomatoes, Shaved Watermelon Radish, Country Ham Cracklings with Tupeo Honey Vinaigrette

Choose One Entree

- **Filet Mignon & Bacon Wrapped Chicken** - Herb Encrusted Filet Mignon & Bacon Wrapped/Boursin Stuffed Chicken, Buttermilk Whipped Mashed Potatoes, Carolina Farm Vegetables, Bourbon Cream Sauce
- **Filet Mignon & Chicken Bruschetta** - Filet Mignon with Port Demi & Pan-Roasted Chicken Breast topped with Tomatoes & Basil, Balsamic Glaze & Tomato Veloute, Yellow Rice, Green Beans & Pickled Peppers
- **Filet Mignon & Jumbo Shrimp Skewer** - Yukon Mashed Potatoes, Roasted Asparagus, Pickled Red Onions, White Balsamic Veloute
- **Parisian Salmon & Filet Mignon** - Filet Mignon with Port Demi & Seared Salmon Filet with a Lemon Beurre Blanc, Creme Fraiche Pommes Puree, Roasted Asparagus & Tomato Confit
- **Blackened Salmon & Mediterranean Stuffed Chicken** -with Olive Tapanade & Feta, Pesto Orzo Risotto, Roasted Carrots & Green Beans, Citrus Cream Sauce
- **Roasted Chicken & Short Rib** - Six Hour Braised Short Rib with Braising Jus, Roasted Chicken Breast with a Tomato & Olive Tapanade, Whipped Potatoes, Carolina Farm Vegetables

Vegetarian & Vegan Options Available Upon Request

Dinner Rolls with Whipped Butter

Coffee & Tea Service
\$105/Person

Add - Ons

Displayed Stations

- **Vegetable Crudité Display** - Seasonal Vegetables served with Roasted Pepper Hummus & Herb Cream Cheese (\$5 pp)
- **Whole & Sliced Fruit Display** - Assorted Fresh Fruits served with a Honey Yogurt Dipping Sauce & Chocolate Mousse (\$6 pp)
- **Display of Dips** (Choose 3 - \$15.50 pp)
 - Spinach and Artichoke Dip with Tortilla Chips
 - Hummus Bar: Roasted Red Pepper, Beet and Green Goddess Hummus with Pita Chips, Flatbreads, Cucumber Slices & Radishes
 - Buffalo Chicken Dip with Tortilla Chips & Celery Sticks
 - Romesco Dip with Raw Veggies & Pita
 - Whipped Feta with Pita & Cucumbers
 - Sweet Potato & Maple Dip with Flatbreads & Pita
 - Mexican Street-Corn Dip with Tortilla Chips
 - Baked Brie Wheel with Apple Butter, Pecans & Golden Raisins with Artisan Crackers (\$18.50 pp)
- **Antipasto Display** - Prosciutto, Mortadella, Hard Salami, Fresh Mozzarella, Assorted Olives, Sweet Peppers, Artichoke Hearts, Cornichons, Dolmades, Hearts of Palm, Grilled & Chilled Vegetables, Marinated Cipollini Onions, Sonte Ground Mustard served with Local Artisan Flatbreads (\$8 pp)
- **Seafood Display** - Chilled Jumbo Gulf Shrimp & Steamed Mussels served with Traditional Cocktail Sauce & Key Lime Remoulade (\$28 pp)

Carving Stations

- **Dijon & Brown Sugar Ham** with Spicy Apple Mustard & Hawaiian Sweet Rolls (\$13 pp)
- **Boar & Castle Rubbed Slow Smoked Beef Brisket** with Eastern BBQ Sauce & Brioche Rolls (\$12 pp)
- **Roasted Beef Tenderloin** with Mushroom Demi & Horseradish Cream Dinner Rolls (\$20 pp)
- **Horseradish Encrusted Prime Rib** with Horseradish Cream, Au Jus & Dinner Rolls (\$18 pp)
- **Espresso-Chili Rubbed New York Strip** with Benton's Bacon Cream Sauce & Dinner Rolls (\$14 pp)
- **Roasted Boneless Leg of Lamb** with Tzatziki Sauce, Shredded Lettuce, Pickled Red Onions, Diced Tomato & Warm Pita (\$16.50 pp)
- **Chardonnay & Honey Glazed Salmon** with Chopped Egg Yolks & Whites, Capers, Black Olives, Tomato, Pickled Red Onions, Whipped Cream Cheese with Toasted Rye Bread (\$10 pp)

Action Stations

- **Totchos Station** - Crispy Tater Tots, Nacho Cheese, Sour Cream, Diced Red Onion, Fresh Jalapenos, Scallions, Pico de Gallo & Bacon Crumbles (\$9.50 pp)
- **Potato-tini Bar** - Yukon Gold Mashed Potatoes & Sweet Potato Mash, Bacon, Sour Cream, Cheddar Cheese, Bleu Cheese, Queso Fresco, Goat Cheese, Taco Meat, Marshmallows, Brown Sugar, Roasted Red Peppers, Balsamic Roasted Brussel Sprouts, Steamed Broccoli & Sauteed Mushrooms (\$18.50 pp)
- **Slider Station** (\$16.50 pp)
 - Pulled Pork with Sorghum BBQ Sauce, Carolina Slaw on a Sweet Roll
 - Shaved NY Strip, Boar & Castle Sauce, House Pickles on a Brioche Bun
 - Buffalo Chicken with Shaved Celery & Carrots, Bleu Cheese, Buffalo Sauce on a Brioche Roll
- **Pasta Station** (Choose 2 - \$20 pp)
 - Cheese Ravioli with Grilled Chicken in a Spinach Cream Sauce
 - Short Rib Bolognese with Penne Pasta
 - Gemelli Pasta with Spicy Sausage, Roasted Tomatoes, Olives, Arugula Pesto & Ricotta Cheese
 - Pasta Primavera with Vegetables, Alfredo Sauce, Penne Pasta
- **Street Taco & Nacho Station** - Crispy & Soft Tortillas, Chipotle Beef & Mojo Chicken Tinga, Nacho Cheese, Black Olives, Guacamole, Roasted Corn, Bacon Bits, Sour Cream, Diced Red Onion, Fresh Jalapenos, Scallions, Pico de Gallo, Salsa (\$18.50 pp)
- **Mac 'n' Cheese Bar** - Four Cheese Mac 'n' Cheese & Gluten-Free Cauliflower Mac 'n' Cheese, Bacon Bits, Fried Chicken, Cajun Shrimp, Salsa, Peas, Roasted Corn, Goat Cheese, Bleu Cheese, Green Onions, Pepperoni, Buttered Breadcrumbs (\$18.50 pp)

Dessert Stations

- **Ice Cream Sundae Bar** - Chocolate, Vanilla & Strawberry Ice Creams with Assorted Toppings, Hot Fudge & Caramel Sauce (\$14.50 pp)
- **Gnam Gnam Gelato Cart** (based upon availability) -your choice of six flavors of Gnam Gnam Gelato served with Assorted Toppings & Sauces (\$13.50 pp + \$350 Cart Rental)
- **Fondue Station** - Milk Chocolate, Dark Chocolate, Peanut Butter & Chocolate Fondues with Strawberries, Pound Cake, Pineapple, Marshmallows, Melons & Pretzels for Dipping (\$13.50 pp)
- **Southern Sweets Station** - Donut Bar (from DUCK DONUTS), Cereal Milk Panna Cotta with Cornflake Streusel, Mini Banana Pudding, Assorted Macarons & Mini Cheesecakes (\$17.50 pp)
- **Cupcake Station** - Made in House by our Pastry Team: Dark Chocolate Fudge Cupcakes, Red Velvet Cupcakes Lemon Cupcakes, Horchata Cupcakes (\$10.50 pp)

Bar Selections

Beverages

Call Brand
\$9

Premium Brand
\$10

Specialty Brand
\$12

Domestic Beer
\$7

Premium Beer
\$8

Local Craft Beer
\$9

Wine
See Wine Menu

Soft Drinks
\$5.25

Bottled Water
\$4.59

Bottled Juice
\$5.25

Domestic Beer

Bud Light
Michelob Ultra

Miller Lite
O'Doul's
Yuengling Lager

Premium Beer

Corona
Corona Light
Stella Artois
White Claw Seltzer

Local Craft Beer

Red Oak Lager
Foothills Hoppyum IPA
Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale
Steel Hands Tropical IPA

Specialty Martinis

Offering a selection
of the following Martini's:
Cosmopolitan, Appletini, Melon Martini
and Classic Martini
\$13.00/drink

Call Brand

Jim Beam Bourbon
Dewar's White Label Scotch
Seagrams 7 Whiskey
Smirnoff Vodka
Bacardi Rum
Beefeater Gin
Cuervo Gold Tequila

Premium Brand

Wild Turkey Bourbon
Chivas Regal Scotch
Crown Royal Whiskey
Tito's Vodka
Captain Morgan Rum
Bombay Sapphire Gin
Cuervo 1800 Tequila

Specialty Brand

Maker's Mark Bourbon
Glenlivet Scotch
Crown Royal Reserve Whiskey
Grey Goose Vodka
Myer's Rum
Hendrick's Gin
Patron Tequila

Charges

Bartender fee for groups of 35 or less | \$50.00 for the first hour (per bartender) | \$25.00 each additional hour (per bartender)

In accordance with the NC liquor laws, no alcoholic beverages may be brought onto the resort property by patrons or their guests.

Prices are inclusive of service charge and tax.

Bar Selections

Grandover Beer and Wine Hosted Bar Package

Grandover Signature Wines

Columbia Crest Merlot | Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon
Villa Pozzi Moscato | Beringer White Zinfandel
Cavit Pinot Grigio | Fleur De Brairie Rose

Domestic Beer (Choose 3)

Bud Light | Miller Lite
Michelob Ultra | Yuengling Lager | O'Doul's

Premium Beer (Choose 2)

Corona Extra | Corona Light | Stella Artois
White Claw Seltzer

Local Craft Beer (Choose 2)

Red Oak Lager | Foothills Hoppyum IPA
Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale | Steel Hands Tropical IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$23/Person

2 hour \$33/Person

3 hour \$43/Person

4 hour \$50/Person

5 hour \$58/Person

Grandover Call Brands Hosted Bar Package

Call Brand Liquor

Jim Beam Bourbon | Dewars White Label Scotch
Seagrams 7 Whiskey | Smirnoff Vodka
Bacardi Rum | Beefeater Gin | Cuervo Gold Tequila

Grandover Signature Wines

Columbia Crest Merlot | Columbia Crest
Chardonnay Columbia Crest Cabernet Sauvignon
Villa Pozzi Moscato | Beringer White Zinfandel
Cavit Pinot Grigio | Fleur De Brairie Rose

Domestic Beer (Choose 3)

Bud Light | Miller Lite
Michelob Ultra | Yuengling Lager | O'Doul's

Premium Beer (Choose 2)

Corona Extra | Corona Light | Stella Artois
White Claw Seltzer

Local Craft Beer (Choose 2)

Red Oak Lager | Foothills Hoppyum IPA
Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale | Steel Hands Tropical IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$30/Person

2 hour \$38/Person

3 hour \$46/Person

4 hour \$53/Person

5 hour \$60/Person

Hourly prices are inclusive of tax and service charge.

Bar Selections

Grandover Premium Brands Hosted Bar Package

Premium Brand Liquor

Wild Turkey Bourbon | Chivas Regal Scotch
Crown Royal Whiskey | Tito's Vodka
Captain Morgan Rum | Bombay Sapphire Gin
Cuervo 1800 Tequila

Premier Wines

La Crema Chardonnay | J Lohr Cabernet
Decoy Merlot | Carmel Rd Pinot Noir
Chateau St. Michele Sauvignon Blanc
Chateau St. Michele Pinot Grigio

Domestic Beer

(Choose 3)

Bud Light | Miller Lite
Michelob Ultra | Yuengling Lager | O'Doul's

Premium Beer

(Choose 2)

Corona Extra | Corona Light | Stella Artois
White Claw Seltzer

Local Craft Beer

(Choose 2)

Red Oak Lager | Foothills Hoppyum IPA
Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale | Steel Hands Tropical IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$38/Person

2 hour \$42/Person

3 hour \$49/Person

4 hour \$56/Person

5 hour \$62/Person

Grandover Specialty Brands Hosted Bar Package

Specialty Brand Liquor

Maker's Mark Bourbon | Glenlivet Scotch
Crown Royal Reserve Whiskey
Grey Goose Vodka | Myers Rum | Hendrick's Gin
Patron Tequila

Premier Wines

La Crema Chardonnay | J Lohr Cabernet
Decoy Merlot | Carmel Rd Pinot Noir
Chateau St. Michele Sauvignon Blanc
Chateau St. Michele Pinot Grigio

Domestic Beer

(Choose 3)

Bud Light | Miller Lite
Michelob Ultra | Yuengling Lager | O'Doul's

Premium Beer

(Choose 2)

Corona Extra | Corona Light | Stella Artois
White Claw Seltzer

Local Craft Beer

(Choose 2)

Red Oak Lager | Foothills Hoppyum IPA
Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale | Steel Hands Tropical
IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$40/Person

2 hour \$46/Person

3 hour \$53/Person

4 hour \$61/Person

5 hour \$68/Person

Hourly prices are inclusive of tax and service charge.

Wines by the Bottle

Signature Wines

\$38

Columbia Crest Merlot
Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon
Villa Pozzi Moscato
Beringer White Zinfandel
Cavit Pinot Grigio
Fleur De Prairie Rose

Premier Wines

\$44

La Crema Chardonnay
J Lohr Cabernet
Decoy Merlot
Chateau St. Michele Sauvignon Blanc
Chateau St. Michele Pinot Grigio
Carmel Rd Pinot Noir

The Grandover Impression Collection

Market Price

Jarvis Estate Chardonnay
Caymus Cabernet
Belle Glos Pinot Noir

Champagne & Sparkling Wines

Domaine St. Michele Brut
\$44.50
Veuve Clicquot
\$123.50
Moet & Chandon Imperial
White Star
\$109.50
Moet & Chandon Rose
\$115.50

Prices are inclusive of tax and service charge. Items are sold only by the bottle.

General Information & Policies

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 Service 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.

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.

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.

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 Equipment

Grandover Resort partners with ON Site Audio Visual for all audio visual rentals. ON Site is fully equipped to provide groups with equipment for presentations, lighting or any other special needs.

All other audio visual 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.

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.