

BANQUET & EVENT GUIDE

CUMBERLAND MOUNTAIN STATE PARK

CATERING PROCEDURES AND INFORMATION

MENUS

Catering menus, room arrangements, and other details pertinent to your event should be submitted to your catering manager at least four weeks prior to your function date.

DUE TO ORDERING LEAD TIMES, MENUS RECEIVED LESS THAN THIRTY DAYS PRIOR TO THE FUNCTION ARE SUBJECT TO CHANGE, AT THE DISCRETION OF THE KITCHEN STAFF. MINOR CHANGES CAN STILL BE MADE INSIDE OF THIRTY DAYS. GUESTS WILL HAVE A CHOICE OF 1 PROTEIN PER PERSON.

The enclosed menus are only suggestions and you are not limited to these items. Creativity is our specialty! We will be pleased to custom design menus to best suit your needs.

DUE TO MARKET FLUCTUATIONS, ALL PRICES ARE SUBJECT TO CHANGE UP TO 14 DAYS PRIOR TO YOUR EVENT.

GUARANTEES AND MEETING SPACE

In arranging for private functions, final guarantees for menu and alcohol must be given to Cumberland Mountain 14 days prior to the function. Alcohol and certain specialty items cannot be canceled after this date; other menu items may be reduced or changed based on availability no later than two weeks prior to the event. Guarantees must be received by noon on the date due; otherwise, the expected number becomes the guarantee.

The number of people you anticipate assigns banquet and meeting rooms. If the attendance increases or decreases, Cumberland Mountain reserves the right to change groups, without notification, to a room suitable for the expected attendance or guarantees. The customer agrees to begin the function promptly at the scheduled time and agrees to have all guests, invitees, and other persons vacate the designated function area at the agreed upon closing time.

Please be aware, if your signed contract, BEO and event diagram are not returned to the Lodge within the specified time and date, the Lodge reserves the right to accept another event on that date.

FINANCIAL ARRANGEMENTS

A deposit is required for all functions and is due at the time of signed contract, unless other arrangements have been made with your sales representative.

In some instances, direct billing can be approved through our General Manager. All direct billing requests must be in our office 15 days prior to the event for processing and approval.

SERVICE CHARGE AND TAX

Normal staffing guidelines will be used for your event. In the case of special requests, additional carvers, attendants, servers or other personnel, a nominal fee may be charged. **THERE IS A 21 PERCENT SERVICE CHARGE APPLICABLE TO ALL CATERING FEES INCLUDING, BUT NOT LIMITED TO, MEETING ROOM RENTAL, AUDIO VISUAL, LABOR FEES AND FOOD AND BEVERAGE. SALES TAX OF 9.75 PERCENT WILL BE ADDED TO THE TOTAL OF THE BILL, WITH AN ADDITIONAL 15 PERCENT LIQUOR BY THE DRINK TAX ON ALL WINE, LIQUOR AND CHAMPAGNE. PRICES DO NOT INCLUDE TAX OR SERVICE CHARGES.**

FOOD SERVICE

CUMBERLAND MOUNTAIN IS RESPONSIBLE FOR THE QUALITY AND FRESHNESS OF FOOD SERVED TO ITS GUESTS. DUE TO CURRENT HEALTH REGULATIONS, FOOD MAY NOT BE BROUGHT INTO THE CONFERENCE AND MEETING FACILITIES, AND FOOD MAY NOT BE TAKEN OFF THE PREMISES AFTER IT HAS BEEN PREPARED AND SERVED. STANDARD FOOD BANQUET SERVICE TIMES ARE 1 1/2 - 2 HOURS MAXIMUM. LONGER SERVICE TIMES WILL INCUR AN ADDITIONAL CHARGE OF \$50 PER HOUR, AND MAY NOT BE AVAILABLE IN YOUR AREA.

SERVICES AND LIABILITY

Our sales representatives will be happy to coordinate services such as audio-visual, banquet, conference and meeting setups. There is an additional charge to provide linens in requested colors. Any changes after initial setup of room will result in a \$250 re-set fee. There may be additional charges for specialty items not supplied by the lodge.

All decorations, displays and exhibits brought to the lodge must be approved prior to arrival. They must conform to state code, fire regulations and Tennessee State Park Policy. In order to prevent damage to fixtures and furnishings, items cannot be attached to walls, ceilings and fixtures with nails, staples or any other substance. Delivery and storage of materials must not be received more than the day prior to the group's function.

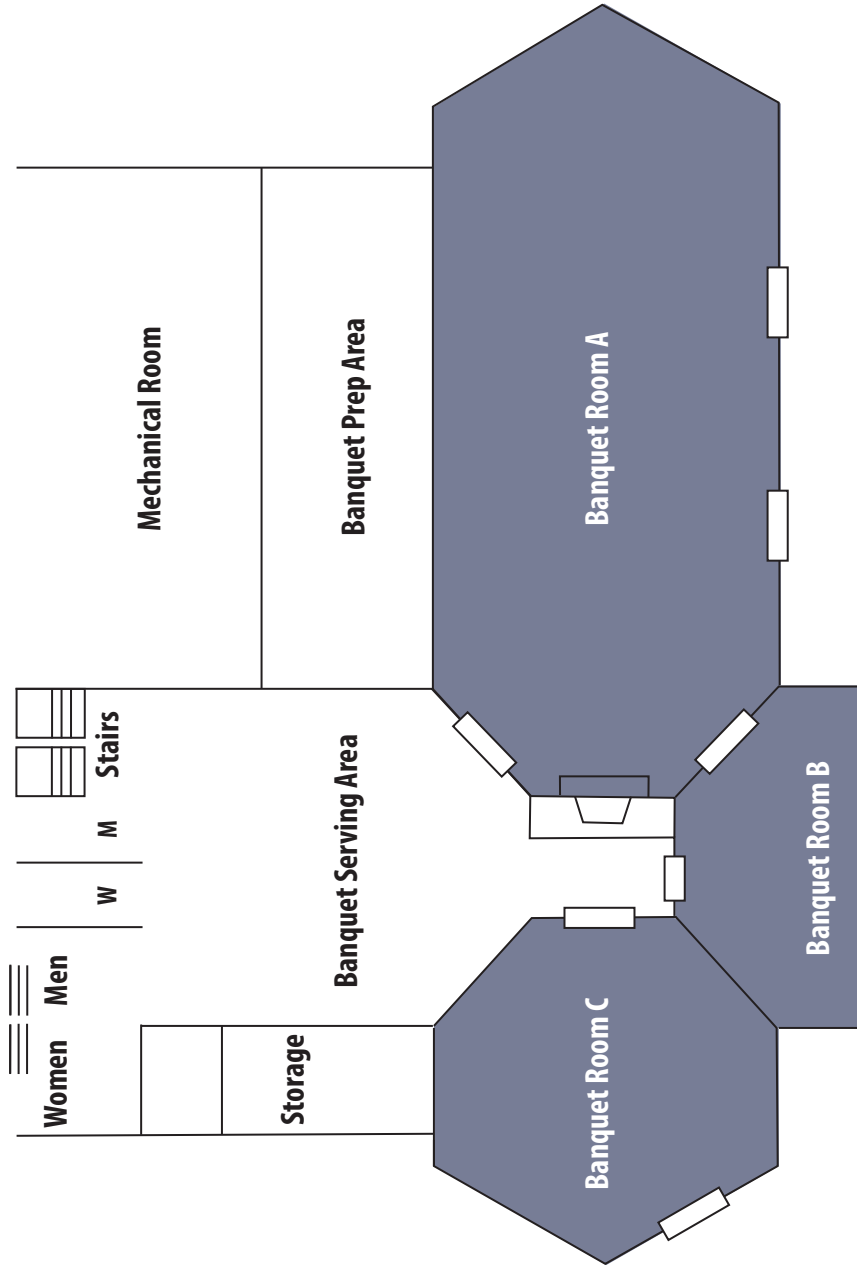
Cumberland Mountain will **not** assume responsibility for damage to or loss of items left in the conference and meeting rooms. Liability for damages will be charged accordingly.

THE RESTAURANT AT
CUMBERLAND MOUNTAIN
STATE PARK
TENNESSEE

24 OFFICE DRIVE
CROSSVILLE, TN 38555
931-484-7186
TNSTATEPARKS.COM



THE LODGE CUMBERLAND MOUNTAIN EVENT VENUES



Meeting Room	Dimensions	Sq. Ft.	Price
A	70'x30'	2,100	\$300
B	30'x30'	900	\$200
C	30'x30'	900	\$200
Outdoor Patio			\$350
Amphitheater			\$150
Recreation Hall		2,788	\$300



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SEATING CHART

MEETING ROOM SETUP STYLES

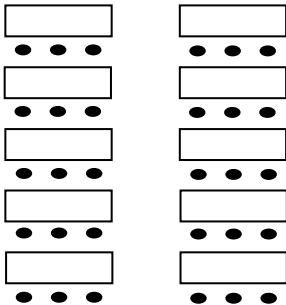
Included in rental fee:

- Custom setup
- Water station
- Clean up

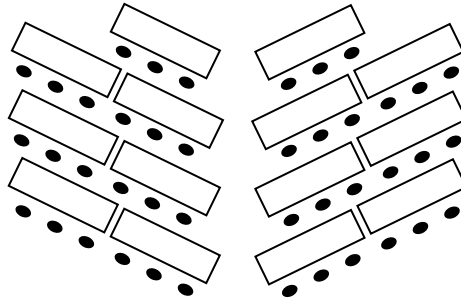
Please note: If custom setup is changed to a different setup within a 12 hour period, a \$250 reset fee [per room] will apply.

NO OUTSIDE FOOD, BEVERAGES OR SNACKS ARE ALLOWED IN THE MEETING SPACES.

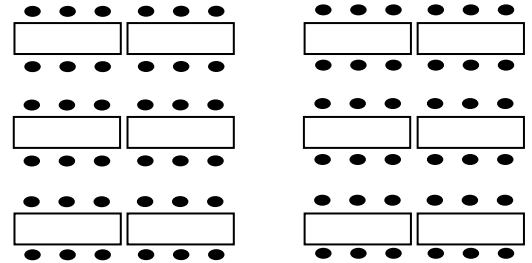
Classroom



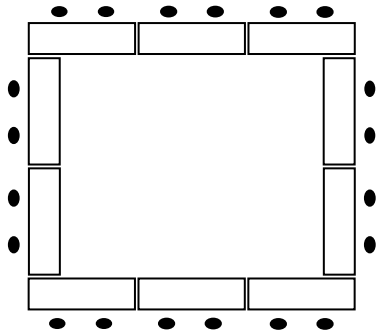
Angled Classroom



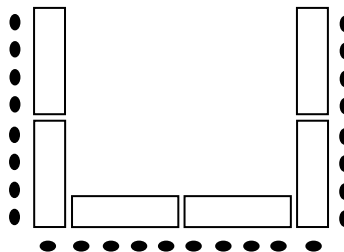
Banquet



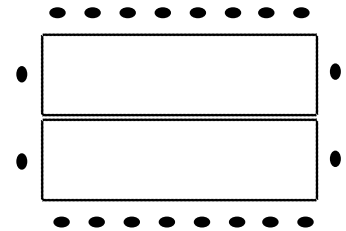
Closed Square



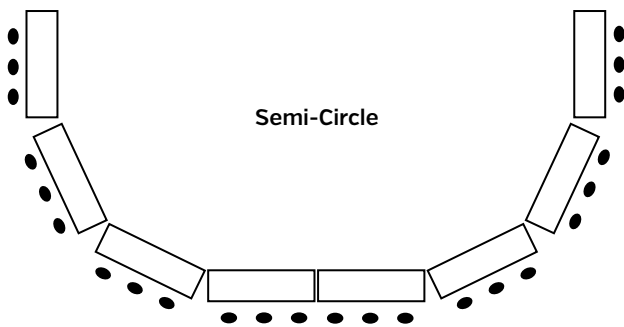
U Shape



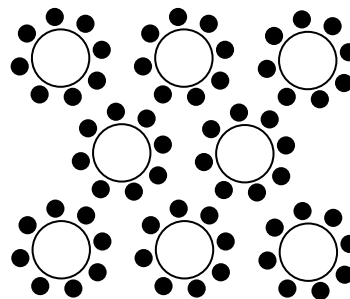
Conference



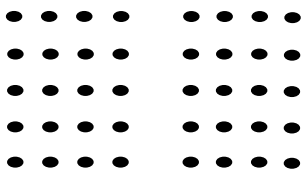
Semi-Circle



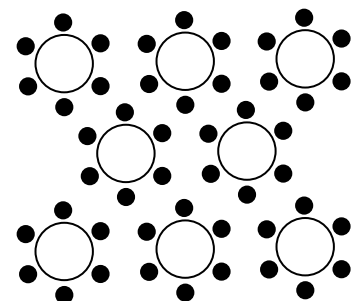
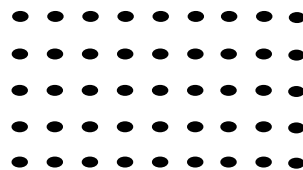
Rounds of 6 or 8



Ceremony



Theater



CUMBERLAND MOUNTAIN LODGE AND CONFERENCE CENTER

Audio / Visual Support Equipment

Cumberland Mountain offers a range of audio/visual equipment to enhance your meeting or event. Please make your selections and advise the Banquet Coordinator of your needs. Specified equipment will be included in your contract and billed to you.

INDIVIDUAL RENTAL OPTIONS:

ALL PRICES ARE PER DAY.

- LCD Projector **\$90**
- Stand-up Podium **\$25**
- Flags (U.S. and Tennessee State) **\$10/SET**

USEFUL PARK INFORMATION

OVERNIGHT ACCOMMODATIONS

CABINS

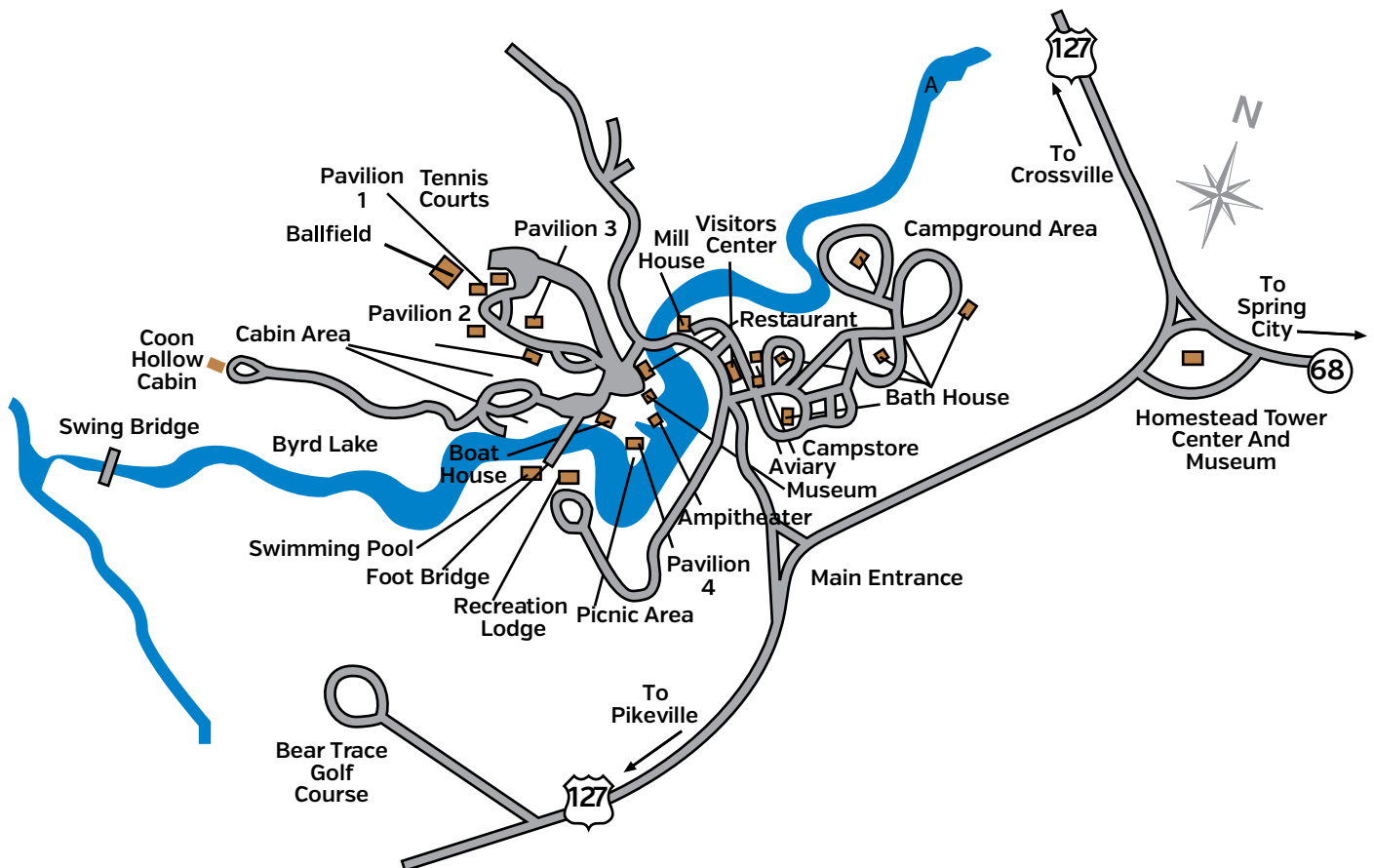
- The park offers 37 cabins with fully equipped kitchens and wood burning fireplaces. Cabins range from historic CCC to modern.
- All cabins have private covered patios with charcoal grills and fire rings
- There are two pet friendly cabins

PAVILIONS

- The park offers four rentable pavilions of varying sizes for outdoor events
- All pavilions include picnic tables and grills while some also offer water and electric
- Each pavilion offers a unique view and park experience

PARK ACTIVITIES

- 18 Hole Bear Trace Golf Course
<https://tnstateparks.com/golf/course/bear-trace-at-cumberland-mountain> for tee time
- 35-acre Byrd Lake offers great year round fishing opportunity
- Aviary located near the campground store
- Fourteen miles of hiking trails [maps at the front desk]
- Four miles of dedicated biking trails
- Group park ranger programs available



BREAKFAST OPTIONS

THE CONTINENTAL.....\$18 Per Person
Assorted Chilled Juices
Assorted Muffins and Assorted Pastries
Assorted Fresh Fruit
Regular and Decaf Coffee
Hot Tea

THE COUNTRY CONTINENTAL\$20 Per Person
Assorted Muffins and Pastries
Country Ham or City Ham and Sausage Biscuits
(One Biscuit Per Person)
Biscuits with Butter and Jelly
Assorted Fresh Fruit
Assorted Chilled Juices
Regular and Decaf Coffee
Assorted Hot Tea

***Turkey bacon, turkey sausage, and egg whites are available for substitution upon request.

YOGURT PARFAIT BAR.....\$16 Per Person
Vanilla Yogurt, Granola, Honey, Fresh Seasonal
Berries, and Sliced Almonds

FULL HOT BREAKFAST BANQUET \$28 Per Person
Country Ham or City Ham
Bacon and Sausage Patties***
Scrambled Eggs***
Hash Browns and Grits
Hot Biscuits and Gravy
Assorted Fresh Fruit
Coffee and Orange Juice

COUNTRY OR CITY HAM BISCUITS*** \$45 Per Dozen
BACON/SAUSAGE BISCUITS*** \$40 Per Dozen

A LA CARTE BREAK SELECTIONS

COFFEE — REGULAR OR DECAF
Includes flavored and non flavored creamers
One Gallon\$50
Half Day [4 hour] Service.....\$15 PER PERSON
Full Day [8 hour] Service.....\$20 PER PERSON

SOFT DRINKS AND WATER
Each Assorted Soft Drink [Can] \$3.50
Each Bottled Water \$3.50
Each Gatorade.....\$4.50
TSP Collectible Bottled Water (while supplies last) \$6.00

HOT TEA AND HOT CHOCOLATE
Hot Tea..... \$3.50
Hot Chocolate..... \$3.50
Hot Chocolate One Gallon..... \$45

ICED TEA, LEMONADE OR
FRUIT PUNCH \$30 Per Gallon

INFUSED WATER.....\$25 Per Gallon

ICED COFFEE..... \$55 Per Gallon
Choice of Caramel, Vanilla, or White Chocolate Mocha

BREAK PACKAGES

Service for One Hour

TENNESSEE SNACK.....\$14 Per Person
Moon Pies, Goo Goo Cluster, Miss Vickie’s kettle chips,
Smoked Nuts, Assorted Soft Drinks and Just Water
(May substitute Pork Rinds for kettle chips)

SALTY AND SWEET\$16 Per Person
Pretzels with Beer Cheese, Popcorn with Seasonings,
Funnel Cake, Cannoli with Chocolate Chip Cream,
Assorted Soft Drinks and Just Water

HEALTHY SNACK\$14 Per Person
Classic Hummus, Naan Dippers, Celery Sticks, Baby
Carrots, Assorted Soft Drinks and Just Water

REFRESHER BREAK.....\$14 Per Person
Granola Bars, Yogurt Cups, Trail or Chex Mix,
Vegetable Crudite with Ranch Dressing, Assorted Soft
Drinks and Just Water

HOSPITALITY BREAK\$12 Per Person
Pretzels, Trail Mix, Chips, Assorted Soft Drinks
and Just Water

RECEPTION SELECTIONS

ASSORTED DELI MEAT TRAY **\$22** Per Person
 Roast Beef, Turkey, Ham, Mayonnaise, Mustard

ASSORTED SEASONAL FRUIT BOWLS
 Small = 50ppl **\$150**
 Large = 100ppl..... **\$300**

ASSORTED CHEESE TRAY WITH GOURMET CRACKERS
 Small = 50ppl..... **\$250**
 Large = 100ppl..... **\$500**

FRESH BAKED COOKIES OR BROWNIES
 Regular Cookies **\$25** Per Dozen
 Specialty Cookies..... **\$40** Per Dozen
 Brownies **\$25** Per Dozen

ASSORTED FRES VEGETABLE TRAY
 Small = 50ppl **\$150**
 Large = 100ppl..... **\$300**

TENNESSEE TAILGATE **\$18** Per Person
 Pimento Cheese Finger Sandwiches, Meatballs, Pretzels with Beer Cheese, Assorted Soft Drinks and Water

QUESO DIP **\$10** Per Person
 With Chips and Salsa



LUNCHEON SELECTIONS

Minimum 25 Guests

May substitute side items from Banquet Sides listed below

BOXED LUNCH \$16 Per Person

- Choice of One–
 - Ham
 - Turkey
 - Roast Beef
 - Selection of Cheeses
 - Vegetarian Option: Cucumber Spread
- White or Wheat Bread
- Substitute Croissant for Bread \$1 Extra
- Lettuce, Tomato, Pickle
- Bag of Chips
- Cookie
- Choice of Soft Drink or Bottled Water

BBQ FEAST \$25 Per Person

- Chicken and Pulled Pork***
- Baked Beans
- Choice of Potato or Pasta Salad
- Coleslaw
- Buns
- Choice of Brownies or Cookies
- Iced Tea and Water
- Add Ribs \$20 Per Rack

SALAD BAR EXTRAVAGANZA \$30 Per Person

- Garden Fresh Salad Greens with Toppings
- Choice of Three Dressings
- Pasta Salad & Potato Salad
- Choice of Soup
 - Vegetable (Vegetarian)
 - Vegetable Beef
 - Cream of Potato
 - Beef Barley
 - Chicken Fajita
 - Chicken Rice
 - Chicken Noodle
- Tea and Water
- Cookies

BAKED POTATO BAR \$20 Per Person

- Idaho Baked Potato
- Butter & Sour Cream
- TN pulled pork
- Craft Beer cheese
- Bacon Bits
- Chili
- Garden Fresh Salad Greens w/ choice of 2 dressings
- Iced Tea and Water
- Banana Pudding

ALL AMERICAN COOKOUT \$24 Per Person

- Hamburgers and Hot Dogs (1 each per person)
- Condiments and Cheeses
- Baked Beans
- Potato Salad
- Coleslaw
- Assorted Chips
- Brownies or Cookies
- Iced Tea and Water
- Add Chili \$3 Per Person

HOAGIE BAR \$24 Per Person

- Ham, Turkey, Roast Beef and Cheeses
- Choice of Chicken Salad or Vegetarian Option
 - Cucumber Spread
- Hoagie Rolls
- Lettuce, Sliced Tomatoes, Onions, Pickles
- Condiments
- Choice of: Potato Salad, Pasta Salad or Coleslaw
- Bag of Chips
- Brownies or Cookies
- Iced Tea and Water

ADD SIDE SALAD OR CUP OF SOUP \$6 Per Person

Prices are based on one trip through the banquet
 All meal prices include house linens
 Gluten Free buns available upon request.

*** Pricing subject to change based on availability and market price

LUNCH OR DINNER BANQUET SELECTIONS

Minimum 25 Guests

BANQUET SELECTIONS—MEATS

- Baked, Fried, or Smoked Chicken***
 - Meatloaf
 - Pulled BBQ Pork***
 - Smoked Ribs
 - Roast Beef and Gravy***
 - Fried Pork Chops***
 - Fried Catfish
 - Salisbury Steak and Mushroom Gravy
 - Grilled Chicken Breast over Rice
 - Lasagna (Meat Or Vegetarian)
 - Spaghetti with Meat Sauce***
 - Chicken Alfredo
- *Vegetarian, Vegan, Gluten Free Entrees Available**

BANQUET SELECTIONS—VEGETABLES

- Mashed Potatoes
- Roasted Red Skin Potatoes
- Baked Potatoes
- Green Beans
- Whole Kernel Corn
- Steamed Broccoli
- California Blend
- Baked Beans
- Turnip Greens
- White Beans
- Pinto Beans
- Rice Pilaf
- Fried Okra
- Macaroni and Cheese

BANQUET SELECTIONS—DESSERT

Apple Cobbler and Banana Pudding

PREMIUM DESSERTS

- Cheesecake, Pies, Blueberry Cobbler, Cherry Cobbler, Peach Cobbler or Blackberry Cobbler and Cakes..... **\$7** Per Person
- Ice Cream Cups to any dessert for additional..... **\$3** Per Person

CHOICE OF TWO ENTREES..... **\$28** Per Person

- Tossed Green Salad
- Three Vegetables
- Breads
- One Dessert
- Tea and Water

CHOICE OF THREE ENTREES **\$35** Per Person

- Tossed Green Salad
- Four Vegetables
- Breads
- Two Desserts
- Tea and Water
- Add a Vegetable..... **\$4** Per Person

FAJITA BAR..... **\$32** Per Person

- Flour Tortilla Shells
- Fajita Seasoned Beef and Chicken
 - Vegetarian Option
 - Substitute Portabella Mushroom for 1 meat
- Refried Beans and Spanish Rice
- Lettuce
- Tomatoes
- Onions
- Jalapenos
- Sour Cream
- Shredded Cheese
- Salsa
- Cinnamon Churros
- Tea and Water
- Add Southwestern Soup Cup..... **\$6** Per Person

Prices are based on one trip through the banquet
 All meal prices include house linens
 *** Pricing subject to change based on availability and market price

DIET RESTRICTIONS AND ALLERGIES

If you or someone in your group has any dietary restrictions and/or allergies, please be sure to let us know! We serve a wide variety of items that are prepared in a variety of ways, and we want to ensure that both you and your guests are accommodated and comfortable. If you are unsure of what your options are, please feel free to ask questions and we will present you with the best possible course of action. Thank you!

HOUSE WINES AND OTHER SELECTIONS | CASH/OPEN BAR

Prices do not include Service Charge or applicable tax(es)

HOUSE WINES:\$30 Per Bottle
\$8 Per Glass

- Cabernet
- Champagne
- Chardonnay
- Merlot
- Pinot Grigio
- Pinot Noir
- Riesling
- White Zinfandel

Premium Wine Brands Available Upon Request

DOMESTIC BEER.....\$5

- Budweiser
- Bud Light
- Coors Light
- Miller Light

SPECIALTY BEER\$6

- Corona
- IPA
- Samuel Adams Lager
- State Park Blonde Ale
- Yuengling
- Yuengling Black & Tan

Tennessee Brew Works:

- State Park Blonde Ale
- Cumberland Mountain Session IPA
- Paris Landing Amber Ale
- Fall Creek Grapefruit Kolsch

BAR SET-UP OPTIONS*

OPTION #1.....\$200

Domestic Beer, House Wines

OPTION #2.....\$250

Domestic Beer, TN BrewWorks and House Wines

OPTION #3.....\$300

Domestic and Import/Craft Beers, TN BrewWorks and House Wines

*Bar Service for 3 consecutive hours.
 \$50 charge for each additional hour.