

BANQUET & EVENT GUIDE

DAVID CROCKETT 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 David Crockett 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, David Crockett 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 restaurant within the specified time and date, the restaurant 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

DAVID CROCKETT 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 restaurant.

All decorations, displays and exhibits brought to the restaurant 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.

David Crockett 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
DAVID CROCKETT
STATE PARK
TENNESSEE

1400 WEST GAINES
LAWRENCEBURG, TN 38464
931-903-2323
TNSTATEPARKS.COM



TENNESSEE
State Parks

DAVID CROCKETT STATE PARK MEETING AND FLOOR PLAN

POLITICIAN'S PARLOR

Upstairs Private Dining Room seats approx 30 people
 Monday - Thursday Rental **\$125**
 Friday - Sunday Rental **\$250**

CROCKETT HALL

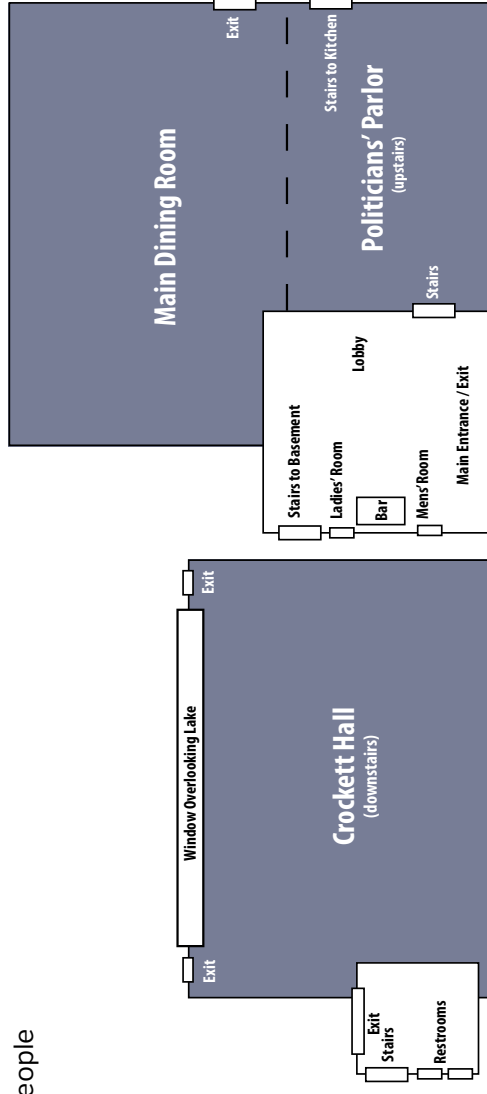
Downstairs Dining Room seats approximately 100-125 people
 Monday - Thursday Rental **\$300**
 Friday - Sunday Rental **\$500**

MAIN DINING ROOM

Only available while we are closed to the public
 Rental **\$375**

PATIO

Seats approximately 20 people
 Rental **\$125**



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SEATING CHART

MEETING ROOM SETUP STYLES

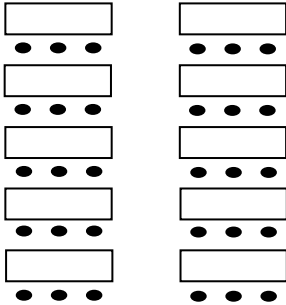
Included in rental fee:

- Default setup J or K - Rounds of 6 or 8
- Additional charges will apply for setup other than the default
- Clean up - remove your belongings from the space

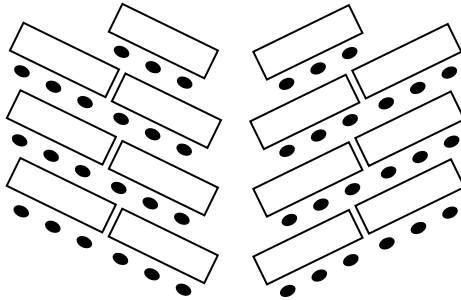
Please note: if custom setup is changed to a different setup within a 12 hour period, a \$250 reset fee [per room] will apply.

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

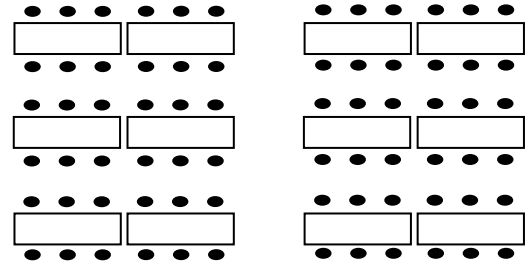
Classroom



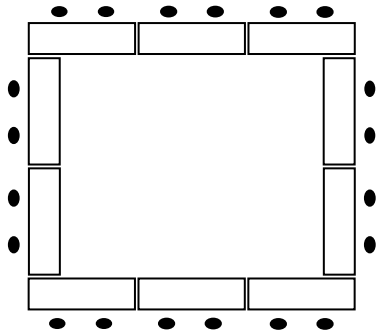
Angled Classroom



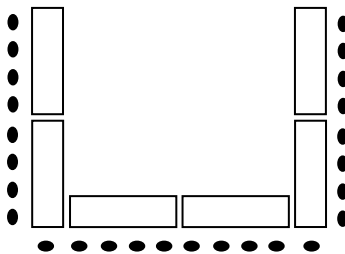
Banquet



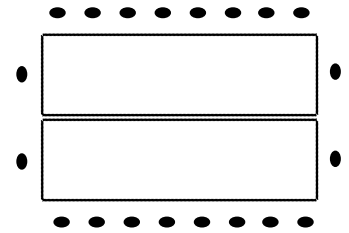
Closed Square



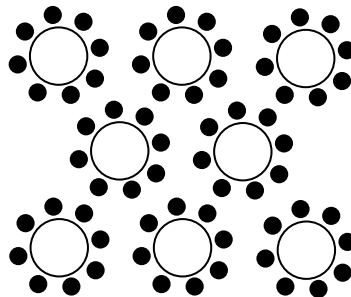
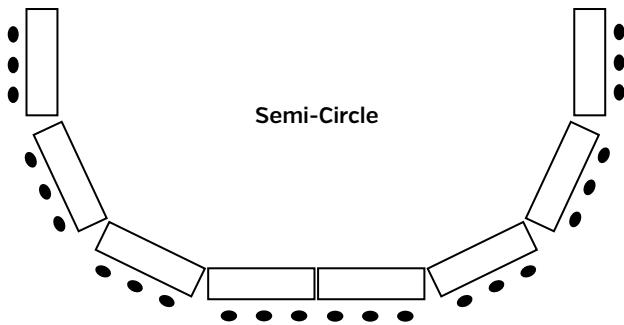
U Shape



Conference



Semi-Circle

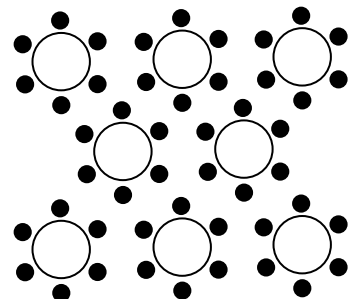
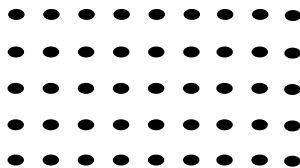
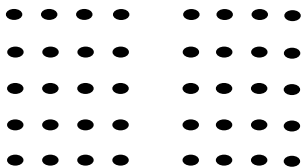


Rounds of 6 or 8

Theater



Ceremony



DAVID CROCKETT RESTAURANT AND CONFERENCE CENTER

Audio / Visual Support Equipment

David Crockett 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.

- Portable Projection Screen **\$45**
- Bluetooth Projector **\$90**
- Standard Projector **\$90**
- Bluetooth Speaker Box with Microphone **\$45**
- Smart TV with Mobile Stand **\$125**
- Extension Chord or Power Strip **\$20**

Equipment rental is subject to availability. The restaurant does not provide adapters from user's device to the house ports.

USEFUL PARK INFORMATION

OVERNIGHT ACCOMMODATIONS

CABINS

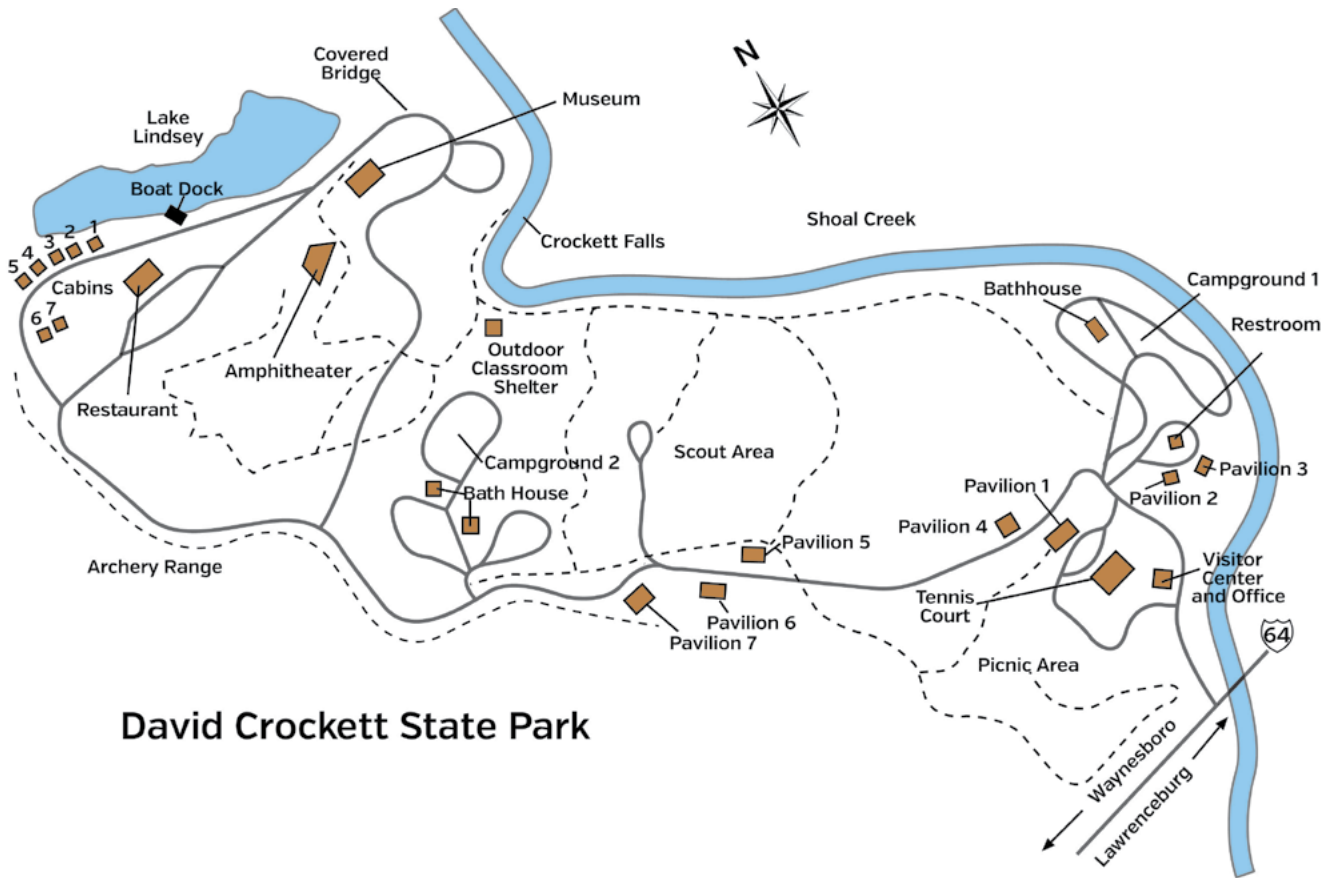
- David Crockett has seven spacious cabins near beautiful Lake Lindsey. Available year-round, each modern cabin is completely furnished with two bedrooms, two baths, a full kitchen, and a large living room with a gas fireplace.
- All cabins have private covered patios with charcoal grills
- Cabins have two bedrooms and two full bathrooms which sleep up to eight guests
- There is one pet-friendly cabin and one fully accessible cabin

PAVILIONS

- The park offers seven rentable pavilions of varying sizes for outdoor events
- All pavilions have a picnic table, and many have a grill and access to restrooms
- Depending upon the pavilion, access to trails, a playground, tennis courts or a ball field are nearby

PARK ACTIVITIES

- There are 10 miles of natural and paved hiking trails ranging from easy to moderate. The trails offer scenic vistas of Shoal Creek and Crockett Falls, limestone bluffs, abundant wildlife, and a serene forest
- A three-mile paved bicycle trail winds through the woods. [Hiking and bike trail maps can be picked up at the park office.]
- Kayak, canoe, paddleboard and pedalboat rentals are available
- Lake Lindsey [35 acres] is known for catches of bass, crappie, bluegill, and catfish. Rowboats are available to rent year-round.
- Group park ranger programming is available



David Crockett State Park

BREAKFAST OPTIONS

Minimum 25 people

THE CONTINENTAL.....\$18 Per Person
Orange Juice
Assorted Muffins
Assorted Fresh Fruit
Regular and Decaf Coffee
Hot Tea

THE COUNTRY CONTINENTAL\$20 Per Person
Assorted Muffins
Sausage Biscuits
(One Biscuit Per Person)
Biscuits with Butter and Jelly
Assorted Fresh Fruit
Orange Juice
Regular and Decaf Coffee
Assorted Hot Tea

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

FULL HOT BREAKFAST BUFFET \$28 Per Person
Bacon and Sausage Patties***
Scrambled Eggs***
Breakfast Potatoes and Muffins
Hot Biscuits and Gravy
Assorted Fresh Fruit
Coffee and Orange Juice

BACON/SAUSAGE BISCUITS*** \$40 Per Dozen

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

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

HOT TEA AND HOT CHOCOLATE

Hot Tea..... \$3.50
Hot Chocolate \$3.50
Hot Chocolate One Gallon..... \$45

ICED TEA OR LEMONADE \$30 Per Gallon

BREAK PACKAGES

Minimum 25 people

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)

SWEET & SAVORY\$10 Per Person
Pretzels with Chocolate Trail Mix

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

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

SPINACH AND ARTICHOKE DIP **\$15** Per Person
With Chips and Salsa

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

APPETIZER SELECTIONS PER 100 PIECES
Mini Quiche **\$300**
Chicken Strips with Dips **\$250**
Meatballs.....**\$200**
Southwestern Egg Rolls **\$175**
Jalapeno Poppers.....**\$130**
Mini Corn Dogs **\$100**



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
- 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

SALAD BAR EXTRAVAGANZA..... \$30 Per Person

- Garden Fresh Salad Greens with Toppings
- Choice of Three Dressings
- Pasta Salad & Potato Salad
- Choice of Soup
- Chicken Noodle
- Cream of Broccoli
- Chicken Tortilla
- Potato and Bacon
- Vegetable
- Roasted Red Pepper/Gouda
- Tea and Water
- Cookies

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

- Southern Fried Catfish with Hushpuppies***
- Baked, Smoked, Fried, or Grilled Chicken***
- BBQ Pork***
- Pork Chops***
- Baked Ham***
- Roast Beef***
- Dressing***
- Lasagna (Meat Or Vegetarian)***
- Spaghetti and Meat Sauce***
- Pasta Selections with Choice of Shrimp or Chicken
- Substitute Salmon for one of the proteins above for additional \$10 per person.
- *Vegetarian, Vegan, Gluten Free Entrees Available**

BANQUET SELECTIONS—VEGETABLES

- Broccoli Salad
- Carrots
- Mashed Potatoes
- Fried Okra
- Green Beans
- Corn on the Cob
- Baked Beans
- White Beans
- Pinto Beans
- Broccoli and Cheese
- Macaroni and Cheese

BANQUET SELECTIONS—DESSERT

- Peach Cobbler
- Bread Pudding
- Chocolate Cobbler

PREMIUM DESSERTS

- Cheesecake, Pies, and Cakes.....\$7 Per Person
- Ice Cream Cups to any dessert for additional.....\$3 Per Person

CHOICE OF TWO ENTREES..... \$25 Per Person

- Three Vegetables
- Breads
- One Dessert
- Tea and Water

CHOICE OF THREE ENTREES\$30 Per Person

- Three Vegetables
- Breads
- One Desserts
- Tea and Water
- Add a Vegetable.....\$4 Per Person

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

- Flour Tortilla Shells
- Fajita Seasoned Beef and Chicken
- 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

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

Premium Wine Brands Available Upon Request

DOMESTIC BEER.....\$5

- Bud Light
- Miller Light
- Coors Light
- Michelob Ultra

SPECIALTY BEER\$6

- Modelo
- Yuengling
- Singing River IPA

**OTHER DRINK OPTIONS AVAILABLE
INCLUDING SPECIALTY DRINKS AND
PERSONALIZED DRINKS.**

LIQUOR TIER PRICING—1.5 OUNCE POUR PER DRINK

WELL\$6 Per Drink
Top shelf available upon request – price varies

AVAILABLE BEVERAGE MIXERS

- Ginger Ale
- Tonic Water
- Club Soda
- Assorted Sodas
- Orange Juice
- Cranberry Juice
- Pineapple Juice
- grenadine
- Margarita Mix/Salt
- Bloody Mary Mix

BAR SET-UP OPTIONS*

OPTION #1.....\$200

Beer, House Wines

OPTION #2.....\$250

Beer, House Wines, House Liquor

*Bar Service for 2 consecutive hours.
\$50 charge for each additional hour.