

CATERING PLANNING GUIDE

PARIS LANDING STATE PARK

JANUARY 2026 REVISION



TENNESSEE
State Parks

CATERING PROCEDURES AND INFORMATION

Daily catering minimums and nightly room committal minimums will apply depending on meeting space and seasonality. Prices subject to change.

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 Paris Landing 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.

The number of people you anticipate assigns banquet and meeting rooms. If the attendance increases or decreases, Paris Landing 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 taxes 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

Paris Landing 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 1.5-2 hours maximum.

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 \$300 reset 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.

Paris Landing 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 LODGE
PARIS LANDING

400 LODGE ROAD
BUCHANAN, TN 38222
731-924-4300
TNSTATEPARKS.COM



BREAKFAST OPTIONS

BREAKFAST TACO BAR..... **\$28** Per Person
 Choice between Breakfast Sausage or Chorizo
 Scrambled Eggs, Bacon
 Breakfast Potatoes
 Shredded Cheese, Pepper/Onion Medley,
 Pico de Gallo, Salsa, and Tortillas
 Coffee and Orange Juice

THE COUNTRY CONTINENTAL **\$21** Per Person
 Assorted Muffins and Pastries
 Country Ham or City Ham and Sausage Biscuits
(One Biscuit Per Person)
 Assorted Fresh Fruit
 Assorted Chilled Juices
 Regular and Decaf Coffee, Assorted Hot Tea

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

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

PANCAKE BREAKFAST **\$29** Per Person
 Pancakes, French Toast Sticks, Pancake Syrup,
 Powdered Sugar
 Bacon, Sausage,
 Scrambled Eggs
 Breakfast potatoes
 Fresh Fruit

FULL HOT BREAKFAST BANQUET **\$29** Per Person
 Bacon and Sausage Patties***
 Scrambled Eggs***
 Breakfast Potatoes
 Hot Biscuits and Gravy
 Assorted Fresh Fruit
 Coffee and Orange Juice

DONUTS 1/2 DOZEN/FULL DOZEN.....**\$9/\$18**
DANISHES 1/2 DOZEN/FULL DOZEN**\$9/\$18**

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] **\$4**
 Each Bottled Water **\$4**
 Each Gatorade/Powerade..... **\$5**

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..... **\$60** Per 1.5 Gallon
 Choice of Caramel, Vanilla, or Mocha

BREAK PACKAGES

Service for One Hour

TENNESSEE SNACK **\$20** Per Person
 Moon Pies, Goo Goo Cluster, Miss Vickie's kettle chips,
 Mixed Nuts, Assorted Soft Drinks and Just Water
(May substitute Pork Rinds for kettle chips)

TENNESSEE TAILGATE **\$19** Per Person
 Pimento Cheese Finger Sandwiches, Meatballs,
 Pretzels with Beer Cheese, Assorted Soft Drinks
 and Water

HEALTHY SNACK **\$15** Per Person
 Classic Hummus, Naan Dippers, Celery Sticks, Baby
 Carrots, Assorted Soft Drinks and Just Water

REFRESHER BREAK..... **\$15** Per Person
 Granola Bars, Yogurt Cups, Trail or Chex Mix,
 Vegetable Crudite with Ranch Dressing, Assorted Soft
 Drinks and Just Water

HOSPITALITY BREAK **\$13** Per Person
 Pretzels, Trail Mix, Chips, Assorted Soft Drinks
 and Just Water

RECEPTION SELECTIONS

ASSORTED DELI MEAT TRAY **\$23** Per Person
 Roast Beef, Turkey, Ham, Mayonnaise, Mustard

ASSORTED SEASONAL FRUIT BOWLS

Small = 50ppl **\$160**
 Large = 100ppl..... **\$320**

PEEL AND EAT SHRIMP PLATTER

Per Pound**\$18** MKT. Price
 Minimum 2lbs.
 18 Shrimp per pound average

**ASSORTED CHEESE TRAY
 WITH GOURMET CRACKERS**

Small = 50ppl..... **\$275**
 Large = 100ppl..... **\$550**

FRESH BAKED COOKIES OR BROWNIES

Regular Cookies **\$25** Per Dozen
 Specialty Cookies.....**\$40** Per Dozen
 Brownies **\$25** Per Dozen

SPINACH AND ARTICHOKE DIP **\$16** Per Person
 With Chips and Salsa

QUESO DIP**\$11** Per Person
 With Chips and Salsa

APPETIZER SELECTIONS PER 100 PIECES

Cheeseburger Sliders **\$300**
 Chicken Strips with Dips **\$250**
 Flatbread Pizza Sausage or Pepperoni **\$400**
 Jalapeno Poppers..... **\$130**
 Meatballs..... **\$200**
 Mini Corn Dogs **\$100**
 Loaded Potato Kegs **\$150**
 Southwestern Egg Rolls **\$350**
 Broccoli Cheddar Bites..... **\$140**

LUNCHEON SELECTIONS

Minimum 25 Guests

May substitute side items from Banquet Sides listed below

BOXED LUNCH \$17 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 \$28 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 \$31 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

BAKED POTATO BAR \$25 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 \$27 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 **\$4 Per Person**

HOAGIE BAR \$25 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 and one protein choice per person.

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***
- Turkey and Dressing***
- 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—SIDES

- Baked, Scalloped or Au Gratin Potatoes
- Broccoli Salad
- Green, White or Pinto Beans
- Mashed Potatoes
- Wild Rice or Rice Pilaf
- Premium Sides additional **\$2** Per Person
 - Asparagus
 - Roasted Brussels Sprouts
 - Macaroni and Cheese
 - Broccoli and Cheese
 - Broccolini
 - Loaded Baked Potato

BANQUET SELECTIONS—DESSERT

- Apple Cobbler
- Banana Pudding
- Chocolate/Yellow Sheet Cake with Icing
- Ice Cream Sundae Bar
[Choice of Vanilla, Chocolate, or Strawberry]

PREMIUM DESSERTS

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

PASTA BAR..... **\$28** Per Person

- Choice of 2 Pastas: Penne, Spaghetti, Fettucine or Tortellini
- Choice of two meats: Shrimp, Chicken, Italian Sausage, Spaghetti Meat Sauce
- Red Sauce (Vegetarian)
- Alfredo Sauce Breadsticks
- Parmesan Cheese and Mozzarella Cheese
- Tiramisu
- Tea and Water

CHOICE BETWEEN TWO ENTREES ... **\$29** Per Person

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

CHOICE BETWEEN THREE ENTREES **\$36** Per Person

- Tossed Green Salad
- Four Vegetables
- Breads
- Two Desserts
- Tea and Water

Add a Side..... **\$4** Per Person

FAJITA BAR..... **\$36** Per Person

- Flour Tortilla Shells
- Fajita Seasoned Beef and Chicken
 - Vegetarian Option
 - Substitute Portabella Mushroom for 1 meat
- Refried Beans and Spanish Rice
- Roasted Onions and Peppers
- Sour Cream, Shredded Cheese, Salsa, Pico de Gallo, and Guacamole
- Tres Leches Cake
- Tea and Water
- Add Southwestern Soup Cup..... **\$6** Per Person

Prices are based on one trip through the banquet and one protein choice per person. 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

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

SPECIALTY BEER\$6

- Samuel Adams Lager
- Samuel Adams Seasonal Beer
- Yuengling
- Heineken
- Corona
- State Park Blonde Ale
- IPA

Other drink options available including specialty drinks and personalized drinks.

LIQUOR TIER PRICING—1.5 OUNCE POUR PER DRINK

WELL\$6 Per Drink

Skol brand or Similar

CALL\$8 Per Drink

Jim Beam, Smirnoff, Bacardi, Tanqueray, Cuervo Gold

SUPERCALL\$12 Per Drink

Jack Daniels, Absolut, Aviation,
Sailor Jerry, 1800, Makers Mark

PREMIUM\$13 Per Drink

Woodford Reserve, Grey Goose, Hendricks, Patron

SUPERPREMIUM\$17 Per Drink

Angel's Envy, Belvedere, Don Julio

AVAILABLE BEVERAGE MIXERS

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

BAR SET-UP OPTIONS*

OPTION #1.....\$200

Domestic Beer, House Wines

OPTION #2.....\$250

Domestic Beer, House Wines, House Liquor

OPTION #3.....\$300

Domestic and Import/Craft Beers
House Wines, and Premium Liquors

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