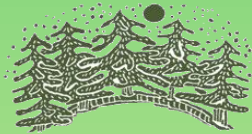


# *Corporate Holiday Party 2018*



**BALSAM MOUNTAIN INN**  
*a magical place in the mountains*

**Balsam Mountain Inn and  
Restaurant**

68 Seven Springs Dr

Balsam, NC 28707

(828) 456-9498

[www.balsammountaininn.net](http://www.balsammountaininn.net)

▶ Package #1

▶ Buffet Style Service

- ▶ *A Minimum Guaranteed Guest Count of 25 Persons is Required on Tuesday-Friday, a*  
▶ *and 50 Persons on Saturday*

▶ Buffet menu

▶ **Salads & soup**

▶ **(please select three)**

▶ *Classic Caesar Salad*

- ▶ *Garden Tossed Salad, Tomatoes, Cucumber, Sliced Red Onion with House Dressing*

▶ *Italian Pasta Salad*

▶ *Broccoli Salad*

▶ *Cream of Mushroom Soup*

▶ *Italian Wedding Soup*

▶ **Starch & Vegetable**

▶ **(please select two)**

▶ *Garlic Mashed Potatoes*

▶ *Rice Pilaf*

▶ *Buttered Noodles*

▶ *Vegetable Medley*

## ▶ *Entrée selections*

▶ (please choose three)

▶ *Bourbon Glazed Salmon*

▶ *Seafood Newburg*

▶ *Chicken Marsala*

▶ *Chicken Francese*

▶ *Chicken Piccata*

▶ *Roast Turkey, Supreme Sauce*

▶ *Roast Pork Loin, Garlic & Rosemary Stuffed Shells, Marinara*

▶ *Penne A La Vodka*

▶ *Roast Top Round of Beef, Mushroom Bordelaise  
Sauce*

▶ **Fresh Baked Dinner Rolls and Butter**

▶ **Fresh Brewed Coffee, Decaffeinated & Tea**

▶ The Buffet Style Service is based on 90 minutes duration.

▶ **\$45**

▶ Buffet price is per-person.

▶ 20% gratuity, Taxes and 21% Administrative Fees will be added.

## ▶ Package #2

# ▶ Buffet Service Style

- ▶ A Minimum Guaranteed Guest Count of 25 Persons is Required Tuesday-Friday and 50 Persons on Saturday

### Cocktail Hour

#### ▶ **ANTIPASTO DISPLAY**

- ▶ Includes Fresh Mozzarella Balls, Hard Salami, Prosciutto, Pepperoni, Sliced Cappicola, Marinated Olives and Peppers served with Artisan Bread, Bread Sticks, Extra Virgin Olive Oil, Crostini & Crackers

#### ▶ **CRISP CRUDITE & DIP**

#### ▶ **BUTLER-style HORS D'OEUVRES**

##### ▶ (Please select three)

- ▶ *Chicken Satay, Peanut Sauce*
- ▶ *Butterfly Shrimp, Brandied Cocktail Sauce*
- ▶ *Pigs in a Blanket, Dijon Mustard Sauce*
- ▶ *Vegetable & Pork Pot Stickers, Soy Ginger Dipping Sauce*
  - ▶ *Bourbon-glazed Pork Belly*
  - ▶ *Smoked Salmon Canapés*

#### ▶ **House Wine Butler Service**

# ▶ Buffet menu

## ▶ Salad station

- ▶ *Classic Caesar Salad, Italian Pasta Salad, Roasted Vegetable Salad, Fresh Fruit Salad, Fresh Baked Dinner Rolls & Butter*

## ▶ Starch & vegetable

- ▶ *Garlic Mashed Potatoes, Rice Pilaf and Seasonal Vegetable*

## ▶ Entrées (please select four)

- ▶ *Bourbon Glazed Salmon*
- ▶ *Crab-Stuffed White Fish with Champagne Cream Sauce*
  - ▶ *Shrimp-Fettuccine and Broccoli Alfredo*
    - ▶ *Chicken Piccata*
    - ▶ *Chicken Marsala*
    - ▶ *Chicken Francese*
  - ▶ *Roasted Sirloin of Beef with Mushroom Bordelaise*
  - ▶ *Roast Pork Tenderloin, Garlic and Rosemary*
    - ▶ *Braised Short Ribs*
    - ▶ *Cheese Tortellini and Broccoli Alfredo*
  - ▶ *Stuffed Shells with Roasted Red Pepper Cream Sauce*

## ▶ Fresh Brewed Coffee, Decaffeinated & Tea

- ▶ The Buffet Style Service is based on 90 minutes duration.

▶ **\$65**

- ▶ Buffet price is per-person.

- ▶ Plus 20% gratuity, Taxes and 21% Administrative Fees will be added.

▶ *Package #3*

▶ *Table Service Dinner*

▶ *Entree Selections*



▶ Maximum 25 people

▶ **First Cocktail Hour**

▶ With an Open Bar and hors d'oeuvres.

▶ Optional additional four hours Open Bar during the Dinner.

▶ Bartender Fee \$75 per hour.

▶ *International Cheese and Pepperoni Platter, Crackers & Crostini Crisp Crudités with Dip*

▶ **Dinner**

▶ *Classic Caesar Salad*

▶ *Garden Tossed Salad, Tomatoes, Cucumber, Sliced Red Onion with House Dressing*

▶ **ENTRÉE SELECTIONS**

▶ All Entrees are served with Chef's selection of appropriate starch and vegetable, fresh baked dinner rolls and herbed butter.

▶ Please select two (2) entrees and one (1) vegetarian

▶ Bourbon Glazed Salmon

▶ Crab-Stuffed Filet of Sole with Champagne Cream Sauce

▶ Chicken Marsala with Mushroom Sauce

▶ Chicken Saltimbocca with Lemon Sauce

▶ Chicken Francese Chicken Piccata

▶ Chicken Cordon Blue - Supreme Sauce

▶ Sirloin Steak, Gorgonzola Cheese Sauce

▶ Roast Beef with Mushroom Bordelaise Sauce

▶ Roast Pork Tenderloin, Garlic and Rosemary

▶ Stuffed Portabella Mushroom with Artichokes,

▶ Spinach and Melted Mozzarella

▶ Eggplant Parmesan

▶ Banana Pudding

▶ **\$65.00**

▶ Price is per-person.

▶ 20% gratuity, Taxes and 21% Administrative Fees will be added.

▶ Package #4

▶ Table Style Service

- ▶ Maximum 25 people

▶ **ENTRÉE SELECTION**

- ▶ A choice of salad or soup

- ▶ *Signature Salad (Mixed Greens with Cherry Tomato Halves, Candied Walnuts, Dried Cranberries, Gorgonzola Crumbles, Mandarin Oranges and Balsamic Vinaigrette)*

- ▶ *Classic Caesar Salad*
- ▶ *Field Green Tossed Salad with House Dressing*
- ▶ *Cream of Mushroom Soup*
- ▶ *Roasted Butternut Squash and Apple Soup*

- ▶ All Entrees are served with Chef's selection of appropriate starch and vegetable, fresh baked dinner rolls and herbed butter.

- ▶ Please select two (2) entrees and one (1) vegetarian

- ▶ Bourbon Glazed Salmon

- ▶ Crab-Stuffed Filet of Sole with Champagne Cream Sauce

- ▶ Chicken Marsala with Mushroom Sauce
- ▶ Chicken Saltimbocca with Lemon Sauce
- ▶ Chicken Francese Chicken Piccata
- ▶ Chicken Cordon Blue - Supreme Sauce
- ▶ Sirloin Steak, Gorgonzola Cheese Sauce

- ▶ Roast Beef with Mushroom Bordelaise Sauce

- ▶ Roast Pork Tenderloin, Garlic and Rosemary

- ▶ Stuffed Portabella Mushroom with Artichokes, Spinach and Melted Mozzarella

- ▶ Eggplant Parmesan

- ▶ Banana Pudding

- ▶ Fresh Brewed Coffee, Decaffeinated & Tea

- ▶ **\$45**

- ▶ Priced per-person.

- ▶ 20% gratuity, Taxes and 21% Administrative Fees will be added.

## ▶ Banquet Terms & Policies

- ▶ DEPOSIT & PAYMENT SCHEDULE: The hotel will tentatively hold the date and the space for 15 days without obligation. A nonrefundable deposit of \$1000.00 for weddings with a signed contract must be received by the hotel's sales staff within 15 days thereafter. Reservations are considered definite upon receipt of deposits and signed contract. A second deposit is required 100 days prior to the event and is based on fifty percent of the estimated total price of the event. The final balance is due 15 business days prior to the event date. Payment can be made in the form of Bank Check, Money Order, Debit Card. Credit Cards are not accepted. Any incidental is due at the end of the function which can be paid with any major Credit Cards.
- ▶ MENU SELECTIONS: To ensure availability, menu selection must be received by the hotel sales staff 15 days prior to the event.
- ▶ FINAL GUARANTEE: The final guaranteed number of attendance for your event must be received by the hotel sales staff seven (7) days prior to the event date . You will be billed for that number, or the actual number of guests served, whichever is greater.
- ▶ CHILDREN PRICES:
  - ▶ Ages 13 - 20 price is \$10.00 less of package price.
  - ▶ Ages 3-12 price is 50% OFF package price. .



- ▶ **ALCOHOLIC BEVERAGE SERVICE:** Pursuant to the terms of our liquor license, the hotel is the only licensed entity to sell or to serve alcoholic beverages on the premises. Therefore, liquor not purchased from the hotel may not be consumed within the confines of the hotel. The legal drinking age is 21. Guests who appears to be under the age of 30 will be ID. The management and bartenders reserve the right to make decision on continued service of alcoholic beverages. **NO SHOT PERMITTED.** For billing purposes, the number of bar guarantee is based on the number of persons in attendance who have attained the legal drinking age. The Customer agrees to pay \$50.00 set up fee if the bar sales is less than \$250.00 per-bar. For everyone safety, no glasses are permitted on the dance floor.
- ▶ **CANCELLATION:** The cancellation fee is equal to a percentage of the estimated total bill, as follows: 90 days in advance of the event notice: 40%; between 90 to 60 days in advance of the event notice: 60%; between 60 to 30 days in advance of the event notice: 80%; 30 days or less prior to the event: 100%.
- ▶ **FOOD or BEVERAGES NOT PURCHASED FROM THE HOTEL:** For safety, no food or beverages of any kind not purchased from the hotel is permitted to be brought in the banquet room, unless previously agreed in writing.
- ▶ **REMAINING FOOD:** For health and safety reasons, food & beverage items remaining from the buffet service function cannot be removed from the premises.
- ▶ **LOSS OF GUESTS' PROPERTIES or MERCHANDISE:** Unattended coat racks will be provided for your guests in the hallways. Balsam Mountain Inn and it's staff & management are not responsible for any loss or damaged properties or merchandises left unattended at the banquet or hotel facility prior to, during or following the event. Coat room attendant can be arranged for additional charge.
- ▶ **DECORATIONS:** Balsam Mountain Inn does not permit the affixing anything to the walls, room dividers, floor or ceiling with nails, staples, tacks, double tape or duct tape. No confetti, rice, birdseeds or the use of fog machines are permitted inside the premises.

- ▶ DAMAGE & SPECIAL CLEANING FEE: The Customer assumes a full responsibility for any malicious damages (other than normal wear and tear) to the hotel properties incurred by their guests, and for special professional cleaning services required above and beyond the norm.
- ▶ OBLIGATION: Customer's and the Hotel's obligation under the contract for the event are subject to and will be relieved from if it's obligation to perform is impaired due to labor disputed strikes, utility shortages, government restrictions, unavailable commodities, fire, flood, storm, war or other acts of God or causes beyond the control of the Balsam Mountain Inn.
- ▶ PARKING: Free outdoor parking is available on location.
- ▶ Valet parking service can be arranged for additional charge.
- ▶
- ▶ Your signature below indicates you have read and understand the Banquet Terms & Policies set forth above.
- ▶
- ▶

| Hotel Representative Signature | Date Signed | Customer's Signature |
|--------------------------------|-------------|----------------------|
| _____                          | ___/___/___ | _____                |