



Callaway

Resort & Gardens

CATERING & EVENTS





Callaway

Resort & Gardens

Callaway Resort & Gardens, a stunning destination in the Southernmost foothills of the Appalachians, has been Georgia's premier destination for corporate events, off-site meetings, group outings, and holiday parties for over 50 years.

Conveniently located sixty miles Southwest of Atlanta, and just an hour from Hartsfield-Jackson International Airport, Callaway is a world away—with breathtaking natural scenery, world-class amenities, and elegant, inspired settings designed to help you connect.





MORNING

LUNCH

RECEPTIONS

DINNER

BREAKS

BEVERAGES

RESORT POLICIES

CONTACT



Table of Contents





MORNING

LUNCH

RECEPTIONS

DINNER

BREAKS

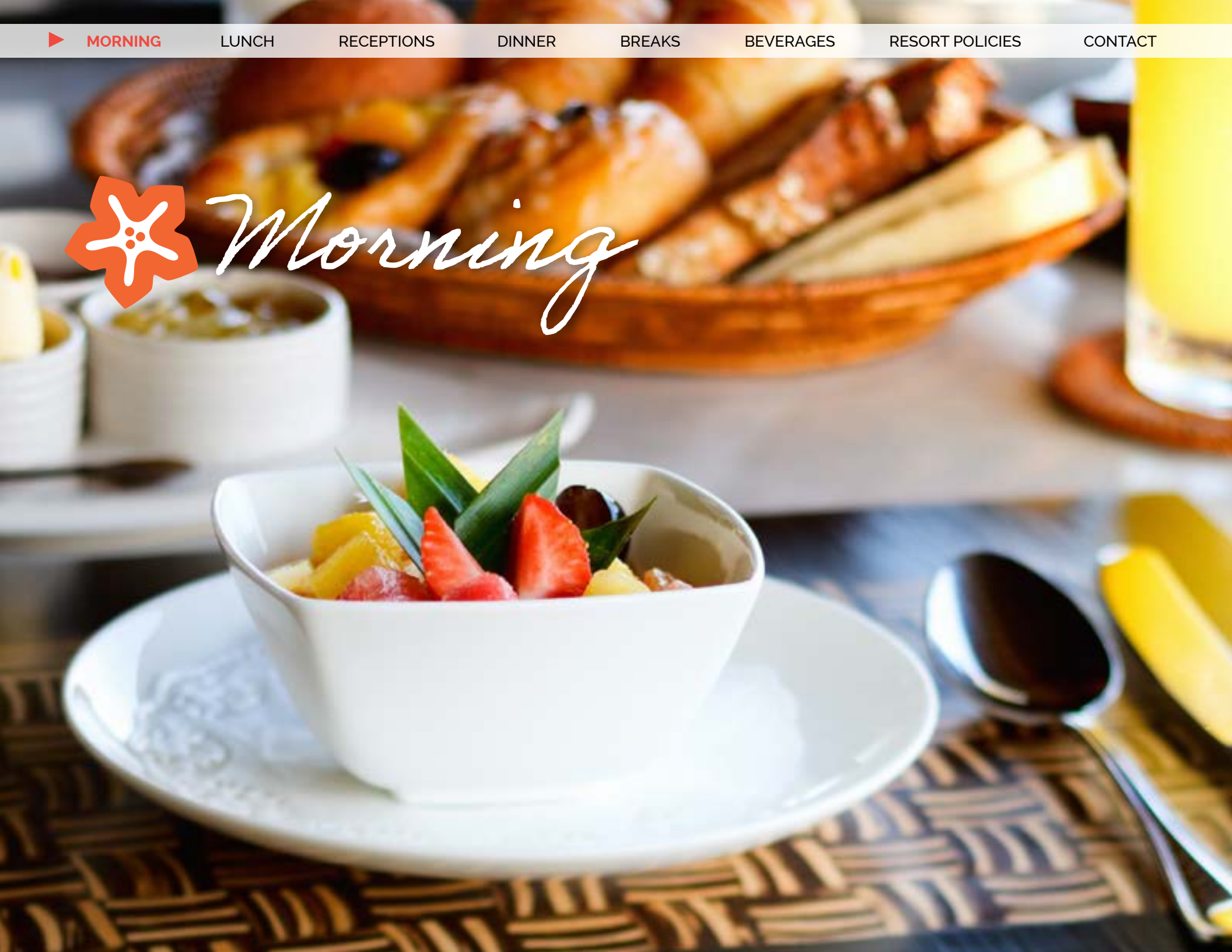
BEVERAGES

RESORT POLICIES

CONTACT



Morning





BREAKFAST BUFFETS

Includes Fruit Juices, Coffee and Tea Service. Minimum of 20 Guests (\$150 Surcharge for fewer than 20 Guests).

Callaway Continental Buffet | 35

Assorted Croissants, Pastries, Sliced Fruit Breads, Biscuits, Muffins

Bagels, Cream Cheese, Smoked Salmon, Carved Ham with Toppings

Seasonal Sliced Fruit Platter

Yogurt Bar with Dried Fruits, Honey, Nuts, Berries, Granola, Purees

Azalea Table | 39

Fresh Fruit and Berries

Scrambled Eggs

Applewood Bacon

Sausage Links

Country Breakfast Potatoes

Hot Oatmeal with Dried Fruits

Breakfast Breads, Scones, Muffins

Hickory Table | 44

Fresh Fruit

Scrambled Eggs with Cheddar

Applewood Bacon

Sausage Links

Griddled Yukon Breakfast Potatoes

Traditional Southern Grits

Biscuits and Gravy

Breakfast Breads, Scones, Muffins

Harvest Breakfast Buffet | 47

Skillet with Eggs, Cheddar Sauce, Mushrooms, Ham, Scallions

Country Fried Potatoes with Caramelized Onions

Buttermilk Biscuits and Black Pepper Gravy

Southern Fried Apples

Seasonal Fruit, Berries, Yogurt

Breakfast Breads, Croissants, Butter and Jams

Callaway Breakfast Buffet | 48

Scrambled Egg Frittata with Peppers, Mushrooms, Spinach, Tomatoes

Belgium Waffles with Maple Syrup

Fried Chicken with Black Pepper Gravy

Seasoned Home Fries

Seasonal Fruit, Berries, Yogurt

Breakfast Breads, Croissants, Butter and Jams

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 24% Taxable Service Charge and 8% Sales Tax

DESIGN YOUR OWN BREAKFAST BUFFET

Includes Orange Juice, Fruit Juices, Coffee and Tea Service. Minimum of 20 Guests (\$150 Surcharge for fewer than 20 Guests).

INCLUDES:

Selection of Fruit Juices

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads, Muffins and Danish

Sweet Cream Butter and Preserves

Choose (3) Items | 45

Choose (4) Items | 50

Farm Fresh Scrambled Eggs with Cheese and Herbs

Scrambled Egg Whites, Feta Cheese, Chopped Spinach

Poached Eggs, Portabella Cup, Frisée, Tomato Confit

Quiche with Spinach, Gruyere Cheese, Bacon

Cinnamon, Blueberry or Buttermilk Pancakes, Pure Maple Syrup

Cowboy Biscuits, Country Sausage Gravy

Traditional Southern Grits

Applewood Smoked Bacon

Chicken Apple Sausage

Hash Brown and Leek Cakes

Oven Roasted Sweet Potatoes

Roasted Red Bliss Potato Hash

BREAKFAST BUFFET ENHANCEMENTS

Must be added to a buffet already selected. Not available for individual purchase.

Individual Fruit and Yogurts | 5

Steel Cut Oatmeal | 6.50

Assorted Cereals and Dried Fruit | 4

Build-Your-Own

Yogurt Parfait Station | 13

Smoked Salmon Bar | 17

CHEF ATTENDED ACTION STATIONS

Chef Fee of \$150 Per Attendant—1 Per 75 Guests. Must be added to a buffet already selected. Not available for individual purchase. Additional Price Per Person.

Omelet Station | 15

Waffle Station | 14

Pancake Station | 14

French Toast Station | 14

Breakfast Quesadilla Station | 15

Shrimp & Grits Station | 15

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PLATED BREAKFAST

Includes Fruit Juices, Coffee and Tea Service. Minimum of 20 Guests (\$150 Surcharge for fewer than 20 Guests).

Southern Pine Breakfast | 36

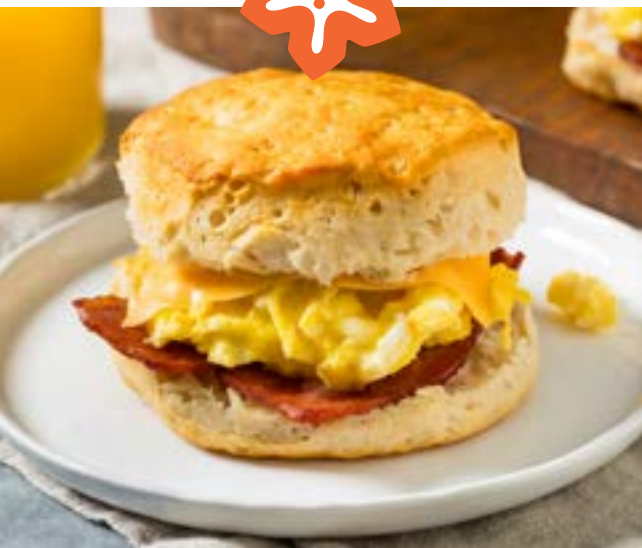
Scrambled Eggs
Choice of Sausage, Bacon or Ham
Cheddar Grit Cake
Biscuits with Muscadine Preserves
Seasonal Fruit

French Toast | 36

Brioche in Cinnamon, Apple Whiskey
Custard with Syrup and Powdered Sugar
Choice of Sausage, Bacon or Ham
Southern Fried Apples
Biscuits with Muscadine Preserves
Seasonal Fruit

Veggie Frittata | 38

Egg Frittata with Spinach, Mushrooms,
Feta Cheese
Choice of Sausage, Bacon or Ham
Country Fried Potatoes
Biscuits with Muscadine Preserves
Seasonal Fruit



GRAB & GO BREAKFAST

Includes Fruit Juices, Coffee and Tea Service.

Breakfast Sandwich | 30

Eggs, cheese, and choice of bacon or
sausage. Served on croissant, bagel, or toast.
(choose one bread), with Fresh Fruit, Granola
Bar and Bottled Water

Breakfast Burritos | 30

Eggs, cheese, and choice of bacon or
sausage wrapped in a flour tortilla. with Fresh
Fruit, Granola Bar and Bottled Water

Chicken Schnitzel and Waffle | 30

with Fresh Fruit, Granola Bar,
Bottled Water

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BRUNCH

Includes Fresh Fruit Juices, Coffee and Tea Service. Minimum of 20 Guests (\$150 Surcharge for fewer than 20 Guests).
Chef Fee \$150 Per Attendant.

Get Together | 69

Seasonal Fresh Fruit

Breakfast Breads, Muffins, Scones

Tomato, Mozzarella, Basil, Balsamic Glaze

Smoked Salmon with Classical Condiments

Imported and Domestic Cheese Display,
Crackers, Breads

Scrambled Eggs, Tomatoes, Basil

Made to Order Omelet Station

Applewood Bacon and Sausage Links

CHOICE OF ONE:

Fried Chicken, Black Pepper Gravy,
Garlic Mashed Potatoes, Agave Carrots

Southern Chicken Milanese, Herb Mashed,
Collards and Vegetables

Grilled Pork Chop, Apple Cranberry Compote,
Cheddar Grit Cake, Vegetable Hash

Grilled Flat Iron Steak, Chimichurri, Roasted
Red Bliss Potatoes, Broccolini

Dijon Maple Glazed Salmon, Jasmine Rice,
Vegetables, Roasted Tomatoes

European Pastries and Chocolate Mousse Martin



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MORNING

LUNCH

RECEPTIONS

DINNER

BREAKS

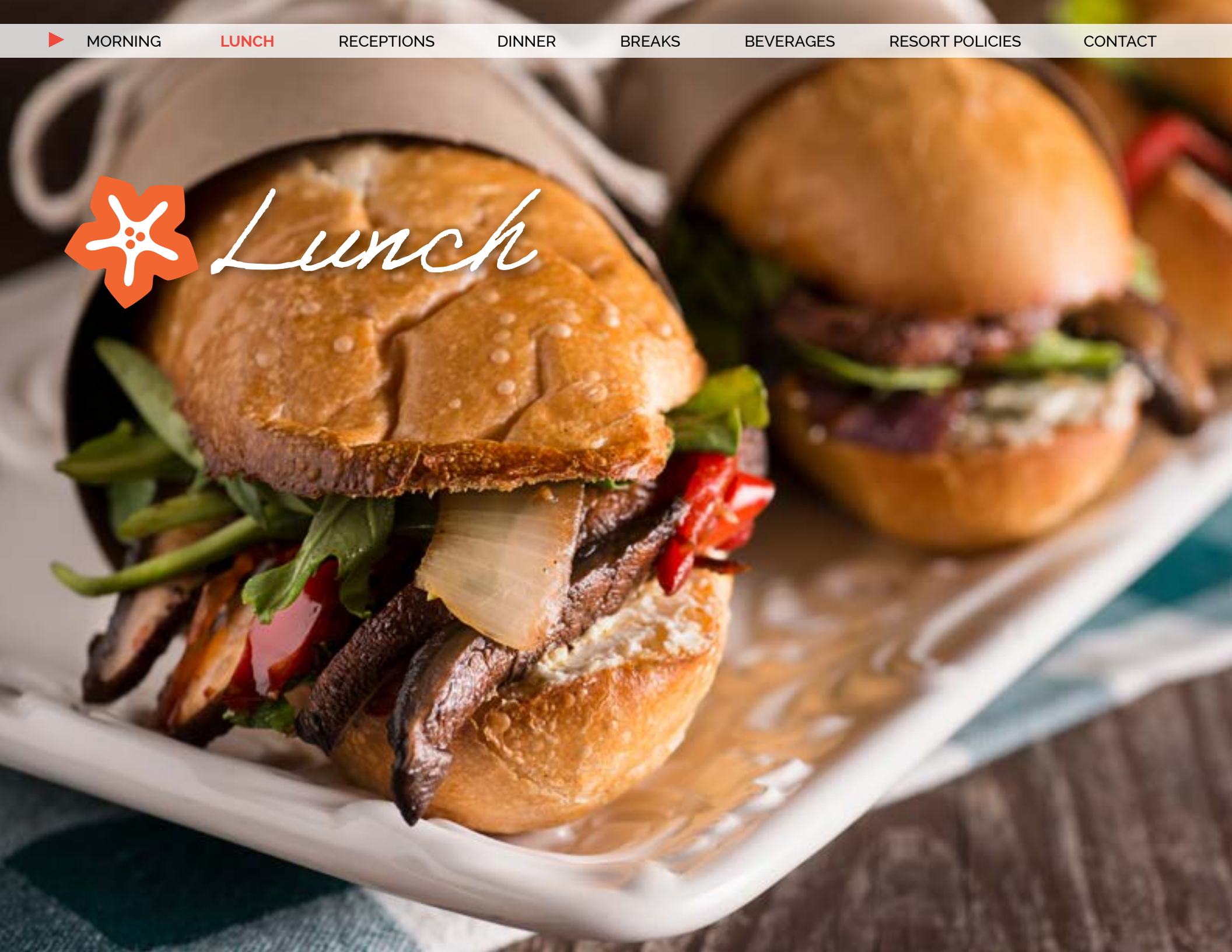
BEVERAGES

RESORT POLICIES

CONTACT



Lunch





LUNCH BUFFETS

Includes Iced Tea, Coffee and Herbal Tea Service. Minimum of 20 Guests (\$150 Surcharge for fewer than 20 Guests)

Georgian Comfort Lunch Buffet | 58

Romaine and Arugula Salad
Tomato and Cucumber Salad
Fire Roasted Corn and Peppers Salad
BBQ Grilled Salmon with Herb Butter
Fried Chicken with Black Pepper Gravy
White Cheddar Mac & Cheese
Green Bean Casserole
Rolls and Butter
Fruit Cobbler and Chocolate Bourbon
Bread Pudding with Caramel Sauce

Macon BBQ Lunch Buffet | 59

Field Green Salad
Watermelon, Feta and Mint Salad
Sweet Coleslaw and Shredded Carrots
Smoked Sliced Brisket
Grilled Bone-In Chicken
Brown Sugar Baked Beans
Collards with Bacon
Cornbread with Honey Butter
Banana Pudding and Strawberry Shortcake

Soup, Salad & Sandwiches | 58

Tomato Bisque
Spring Greens Salad
Red Bliss Potato Salad
Grilled Vegetable Salad
Artisan Hand Crafted Sandwiches

- Sliced Beef Tenderloin with Balsamic Drizzle
- Grilled Chicken Breasts with Mustard and Herb Marinade
- Tuna Salad Sandwich

Focaccia Bread and Butter
Seasonal Fruit Salad with Honey Yogurt Dip
Mini Cheesecake Display

Classic Deli Lunch Buffet | 54

Garden Salad
Pasta Salad with Roasted Corn
Grilled Vegetable Salad
Deli Meat Platters to Include:

- Slow Roasted Turkey
- Tavern Style Ham
- Sliced Roast Beef
- Salami

Assorted Cheeses, Lettuce, Tomato, Onion, Dressings
BBQ Seasoned House Fried Potato Chips
Assorted Rolls, Sliced Breads, Flour Tortillas
Cookies and Brownies

Fiesta Lunch Buffet | 59

Iceberg Greens Salad
Jicama Salad
Grilled Chicken and Steak Fajitas
Skillet Shrimp Diablo
Spanish Rice with Tomato
Refried Black Beans with Cotija Cheese
Grilled Street Corn
Flour Tortillas
Tres Leches Cake
Caramel Flan

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PLATED LUNCH

Includes Iced Tea, Coffee and Herbal Tea Service. Minimum of 25 Guests (\$250 Surcharge for fewer than 25 Guests).

3-COURSE: Soup OR Salad, Entrée, Dessert (price per person)

4-COURSE: Soup AND Salad, Entrée, Dessert (add \$8 per person)

ENTRÉES (Choose up to 2 for 25 Guests. Choose up to 3 for more than 25 Guests.)

Southern Chicken Milanese, Herb Mashed Potatoes, Collards and Vegetables | 49

Dijon Maple Glazed Salmon, Jasmine Rice, Vegetables, Roasted Tomatoes | 49

Pasta Boursin, Chicken Breast, Sun Dried Tomatoes, Spinach, Prosciutto | 49

Buffalo Ricotta and Spinach Ravioli, Mushrooms, Sun-Dried Tomatoes, Spinach, Parmesan | 45

Fried Chicken, Black Pepper Gravy, Garlic Mashed Potatoes, Agave Carrots | 48

Grilled Pork Chop, Apple Cranberry Compote, Cheddar Grit Cake, Veg Hash | 52

Grilled Flat Iron Steak, Chimichurri, Roasted Red Bliss Potatoes, Broccolini | 55

SOUPS (Choose 1)

New England Clam Chowder

Cream of Mushroom

Roasted Sweet Corn

Loaded Baked Potato

Tomato Bisque

Chicken Noodle

Minestrone

Butternut Squash (Seasonal)

SALADS (Choose 1)

Arcadian Salad

Smoked Bacon and Apple Salad

Signature Caesar Salad

Spring Greens and Spinach Salad

Caprese Salad

Strawberry and Frisée Salad

Iceberg Wedge Salad

Watermelon Arugula Salad

DESSERTS (Choose 1)

Cheesecake with Blueberry Compote

Strawberry Shortcake with Chantilly Cream

Flourless Chocolate Torte

Carrot Cake

Chocolate Mousse

Peanut Butter Chocolate Cheesecake

Seasonal Fruit Tart

BOXED LUNCHES ON THE GO

Includes Fresh Fruit, Kettle Chips, Garden Side Salad, Cookie, Bottled Water and Soft Drinks. Up to 2 selections or add \$2 per person for an additional choice.

Boxed Lunch Choices | 34

Roast Beef

Turkey and Provolone

Grilled Chicken Breast in Chipotle Wrap

Italian Sub Sandwich

Southern Chicken Salad

Grilled Vegetables on Focaccia

Ham and Cheese

SIDE SALAD (Choose 1)

Vegetable Pasta Salad

Potato Salad

Sweet and Sour Cole Slaw

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MORNING

LUNCH

RECEPTIONS

DINNER

BREAKS

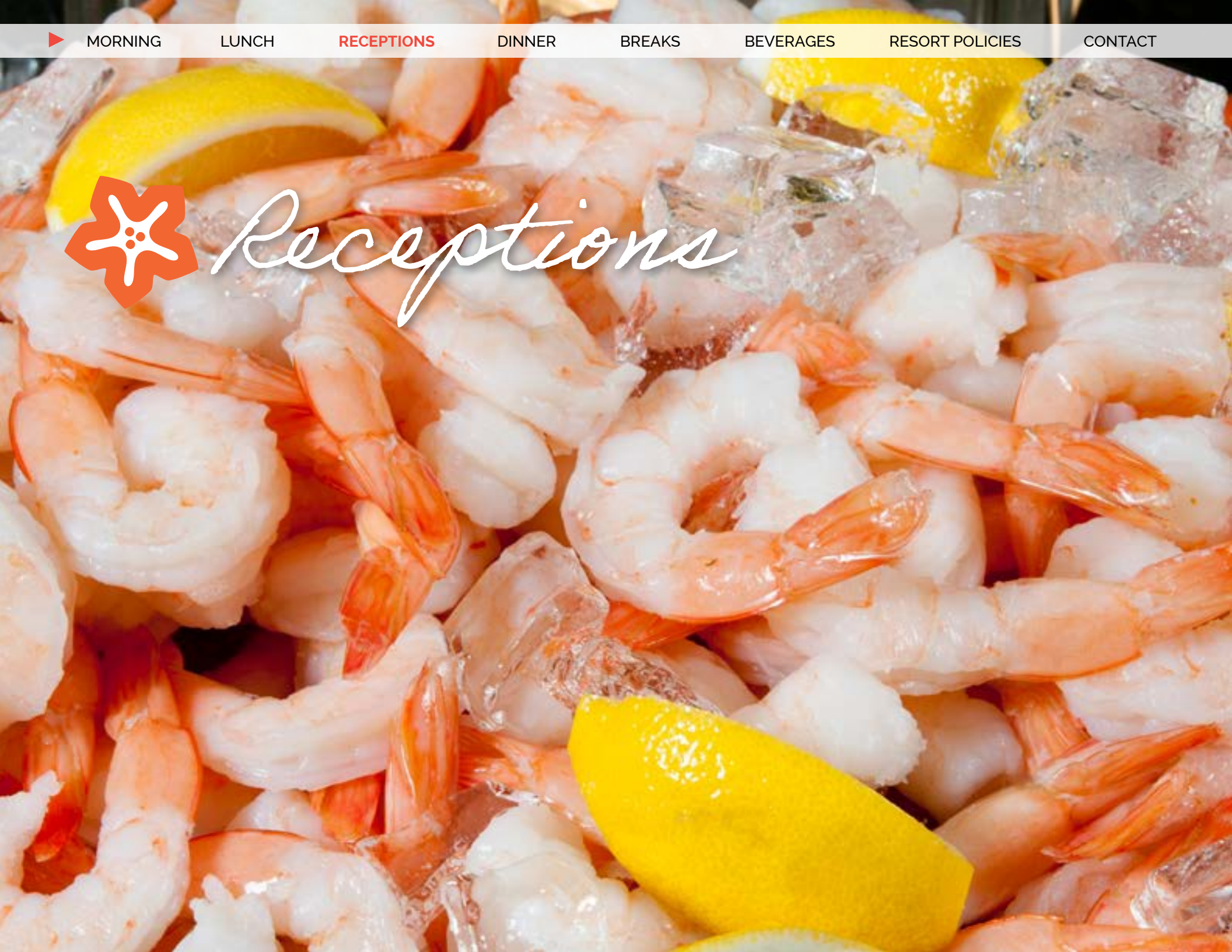
BEVERAGES

RESORT POLICIES

CONTACT



Receptions





APPETIZERS & HORS D'OEUVRES

Minimum Order of 50 Pieces. Priced Per Piece.

Land

- Bourbon and Boursin Chicken en Croute | 6
 - Cantaloupe Bruschetta, Prosciutto, Whipped Chevre and Pita Crisp | 6
 - Beef Empanada Southwest seasoned with Fire Roasted Verde and Black Beans | 9
 - Wagyu Beef Slider Arugula, Cheddar, Truffle Aioli | 10
 - Beef Wellington Beef Tenderloin, Sautéed Mushrooms, Red Wine Demi, Puff Pastry | 9
 - Grilled Chicken Skewer Curry, Lime, Cilantro, Pineapple Chutney | 9
 - Beef Chimichurri Skewer Bell Pepper, Onion, Cumin, Coriander and Garlic | 11
 - Pork Pot Sticker, Scallions, Ginger, Wrapped in Gyoza, Mild Thai Chili Sauce | 8
 - Chicken Cordon Blue Puff | 8
 - Chicken and Cheese Quesadilla Cone Cheddar and Jack Cheese, Peppers and Salsa | 8
 - Crispy Pork Belly Rice Wine Vinegar, Mirin, Green Onion, Crostini | 9
 - Gruyere Grilled Cheese Short Rib | 8
 - Brisket Mac & Cheese Bite, Smoked Brisket, Cheddar, Garlic Aioli | 11
- ## Garden
- Tuscan Ratatouille Tart | 6
 - Mediterranean Antipasto Skewer | 7
 - Forest Mushroom Profiterole | 7
 - Red and Golden Tomato Bruschetta | 6

Thai Vegetable Pot Sticker, Chopped Vegetable, Cilantro, Wrapped in Gyoza, Mild Thai Chili Sauce | 8

Vegetable Spring Roll, Chinese Vegetables, Dumpling Sauce | 7

Spanakopita Phyllo Triangles | 8

Brie Bite Pastry, Honey, Almond, Raspberry | 9

Pickled Deviled Egg, Bacon, Brown Mustard, Chive | 9

Sea

Chili-Lime Salmon Satay | 8

Georgia Shrimp and Grit Cake | 6

Rock Shrimp and Andouille Kabob | 8

House-cured Salmon with Boursin Crostini | 7

Shrimp Shooter with Smoked Cocktail Sauce | 7

Bacon Wrapped Scallop Maple Glaze | 13

Maryland Crab Cake Citrus Aioli | 11

Butler Passed Hors d'Oeuvres for 1 Hour of Items Above

Choose from menu above of hot and cold appetizers

Priced Per Package

Reception Package with four (4) Items | 48

Reception Package with five (5) Items | 51

Reception Package with six (6) Items | 54

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PASSIVE STATIONS & DISPLAYS

Priced Per Person Unless Noted for 1.5 Hours of Service. Minimum of 2 Stations Per Event.

Artisan Cheese Board | 21

Fresh and Dried Fruits, Jam, Crackers and Lavash

Crudit  of Fresh Seasonal Vegetables | 18

Buttermilk Ranch and Roasted Red Pepper Hummus

Marinated Grilled Vegetable Assortment | 19

Asparagus Spears, Zucchini, Bell Peppers, Yellow Squash, Mushroom Caps, Herbed Chevre Spread, Rustic Bread and Crackers

Charcuterie Display | 25

Imported Meats, Fresh Mozzarella, Gourmet Cheeses, Marinated Vegetables, Rustic Bread and Crackers

Seasonal Fruit and Berries | 18

Honey Yogurt Dip

Seafood on Ice | Market Price

Jumbo Poached Shrimp, Traditional Condiments (per dozen)

Jonah Crab Claws, Mustard Sauce (per dozen)

Whole Baked Brie, Puff Pastry, Apricot and Pecan Marmalade | 23

Sliced French Baguette Crostini
(Serves Approximately 40 Guests)

Sweet Treats | 25

Chocolate Ganache Cupcakes, Key Lime Pie Shooter with Graham Crumble, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

Mashed Potato Bar | 29

Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Saut ed Mushrooms, Crisp Bacon Pieces, Cheddar Cheese, Sour Cream and Tobacco Onions

Gourmet Greens | 23

Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Saut ed Button Mushrooms, Crisp Bacon, Blue Cheese Crumbles, Cheddar Cheese, Red Onions, Black Olives, Grape Tomatoes, Fresh Spinach, Baby Mixed Greens and House Made Dressings

Slider Trio | 29

Angus Beef with Caramelized Onions, BBQ Pulled Pork with Pickled Slaw, Grilled Chicken Burgers, accompanied with Roma Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Grain Mustard, Tomato Ketchup and Sliced Cheeses

Macaroni & Cheese Bar | 29

White Cheddar Cavatappi Mac & Cheese with your choice of toppings including Shredded Cheddar, Gouda, Pimento, Onions, Onion Jam, Sliced Green Tomatoes

Choose 2 Proteins:

- BBQ Chicken
- Honey Glazed Salmon
- Pulled Pork
- BBQ Brisket

Nacho Bar | 29

Chipotle Pulled Pork, Chili Chicken Tinga, Fire Roasted Vegetables, Jalapeno Cheese Sauce, Crispy Tortilla Chips, Cotija, Jalapenos, Sour Cream, Lettuce, Pico de Gallo, Salsa, Guacamole

Gelato Break | 23

Selection of premium gelato and sorbet

Selection of toppings to include Candies, Chocolates, Cookies and Nuts

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CHEF ATTENDED ACTION STATIONS

Priced Per Person Unless Noted for 1.5 Hours of Service. Chef Fee \$150 Per Attendant.

Shrimp & Grits | 32

Cajun Seasoned Shrimp with Andouille and Creole Broth paired with Cheddar Grits, Drop Biscuits and Muscadine Preserves

Paella Station | 32

Spanish Chorizo, Roasted Chicken, Jumbo Shrimp, Saffron Rice, served with Cuban Bread in a Traditional Paella Pan

Pasta Station | 32

Rotini and Cheese Tortellini Select Two Sauces Marinara, Pesto, Alfredo, Bolognese, Garlic Bread, Sautéed Vegetables, Grated Parmesan, Sautéed Italian Sausage or Meatballs

Add Chicken | 5

Add Shrimp | 8

CHEF ATTENDED CARVING STATIONS

Attendant Fee of \$150 Per Station. Serves 25-30 Guests.

Herb Crusted Beef Ribeye | 525

Dijon Mustard, Horseradish Cream, French Rolls

Roasted Turkey Breast | 425

Cranberry Relish, Peppercorn Aioli, French Rolls

Whole Roasted Tenderloin of Beef | 600

Pesto Aioli, Horseradish Cream, French Rolls

Citrus and Black Pepper Salmon | 495

Garlic Aioli, Creole Honey Mustard, French Rolls

House Smoked Ham | 470

Honey Brown Sugar, Rolls

Oven Roasted Adobo Marinated

Pork Loin | 470

Chimichurri, Mayonnaise and BBQ Bacon Jam paired with Cilantro Rice and Assorted Rolls



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MORNING

LUNCH

RECEPTIONS

DINNER

BREAKS

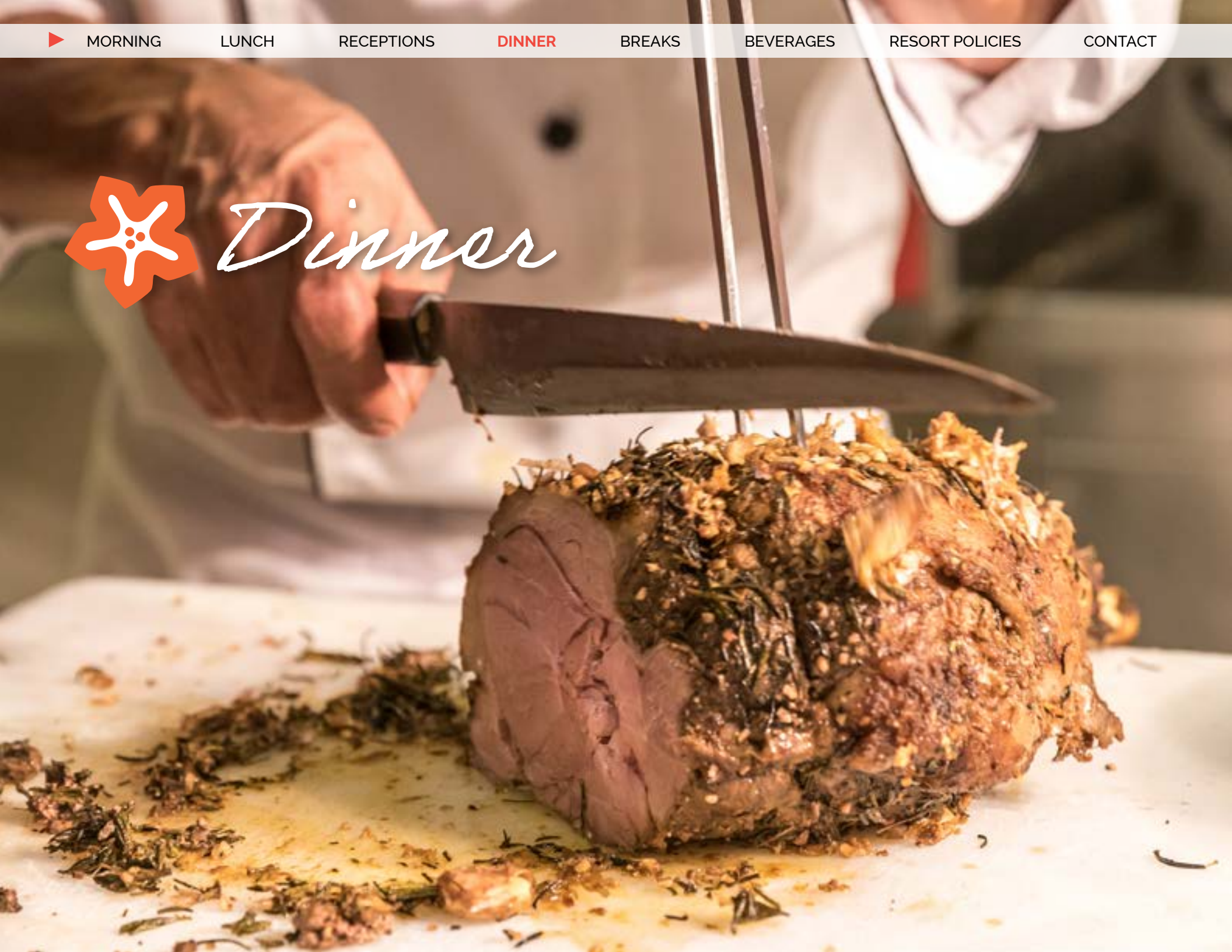
BEVERAGES

RESORT POLICIES

CONTACT



Dinner



DINNER BUFFETS

Includes Iced Teas, Coffee and Herbal Tea Service plus Bread and/or Rolls and Butter. Minimum of 25 Guests (\$250 surcharge for fewer than 25 Guests).

Southern Georgia Celebration Table | 79

Old Fashioned American Potato Salad
Field Green and Crisp Vegetable Salad
Smoked Beef Brisket, Molasses Barbecue Sauce
Buttermilk Fried Chicken
Shrimp & Grits
White Cheddar Mac & Cheese
Chef's Table Vegetables
Honey Cornbread Muffins, Yeast Rolls
Apple Cobbler, Vanilla Bean Custard Sauce
Chocolate Bourbon Pecan Pie

Buckeye Table | 83

Field Green and Crisp Vegetable Salad
Marinated Grape Tomatoes, Mozzarella Ciliegine, Basil, Balsamic Reduction
Pan Seared Salmon, Lemon Beurre Blanc
Beef Medallions, Sauce Forestier
Herb Roasted Chicken Breast, Natural Pan Jus
Rosemary Fingerling Potatoes
Chef's Table Vegetables
Cheddar Biscuits, Yeast Rolls
Red Velvet Cupcakes
White Chocolate Bread Pudding, Caramel Sauce

Red Cedar Table | 89

Baby Lettuce Wedges, Rustic Croutons, Blue Cheese, Grape Tomatoes
Roasted Corn and Black-Eyed Pea Salad, Cilantro Vinaigrette
Carved Roasted Prime Rib au Jus, Horseradish Cream
Herb Marinated Pork Chops, Mustard Jus
Roasted Airline Chicken Breast, Natural Au Jus
Chef's Table Vegetables
Mac & Cheese Casserole, Cracker Crumbs
Honey Cornbread Muffins, Yeast Rolls
New York Cheesecake, Berry Compote
Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle
Chef Attendant Fee of \$150 required for Carving Station

Embers Edge BBQ | 79

Seasonal Green Salad
Potato Salad and Coleslaw
Beef Brisket
Pulled Pork
BBQ Chicken
Whiskey Baked Beans
Street Corn
Cheddar Biscuits
Apple Cobbler
Pecan Pie

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DINNER BUFFETS [CONTINUED]

Includes Iced Teas, Coffee and Tea Service plus Bread and/or Rolls and Butter. Minimum of 25 Guests (\$250 Surcharge for fewer than 25 Guests).

Il Valdosta | 83

Caprese Display, Heirloom Tomatoes, Mozzarella, Arugula, EVOO and Balsamic Vinaigrette

Citrus Salad, Field Greens, Orange Segments, Hearts of Palm, Grilled Marinated Vegetables

Wild Mushroom Ravioli, Mascarpone Cream Sauce

Filet of Tenderloin, Roasted Cippolini Onion, Red Wine Demi Glace

Chicken Cacciatore, Tomato, Sweet Onions, Rosemary and Thyme New Potatoes

Roasted French Beans

Herb Roasted Glazed Carrots

Tiramisu

Cannolis

Little Italy | 79

Caesar Salad

Caprese Salad

Antipasto Chopped Salad

Chicken Piccata

Seared Salmon Puttanesca

Three-Cheese Ravioli

Grilled Asparagus

Garlic Bread Sticks

Tiramisu

Cannolis

CHILDREN'S DINNER

Includes Beverage.

Children's Plated Dinner | 25

Served with Fruit.

Choice of the following:

Mac & Cheese with Steamed Vegetables

Fried Chicken Strips with Carrots, Celery and Tater Tots

Cheeseburger Sliders with Tater Tots

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PLATED DINNER

Includes Iced Teas, Coffee and Herbal Tea Service plus Bread and/or Rolls and Butter

3-COURSE: Soup OR Salad, Entrée, Dessert (price per person)

4-COURSE: Soup, Salad, Entrée AND Dessert (add \$8 per person)

ENTRÉES

Choose up to 2 for 25 Guests. Choose up to 3 for more than 25 Guests.

POULTRY

Herb Roasted Chicken, Root Vegetables Succotash, Broccolini, Jus | 57

Madeira Chicken Breast, Roasted New Potatoes, Baby Carrots, Asparagus, Braised Cipollini Onion, Madeira Jus | 60

Buttermilk Fried Chicken | 58

SEAFOOD

Golden Crusted Halibut, Seasonal Root Vegetables, Farro, Celery Root Puree, Garlic Thyme Beurre Blanc | 69

North Atlantic Salmon, Saffron Risotto Cake, Braised Leeks, Roasted Baby Carrots, Red Pepper Coulis | 62

Shrimp & Grits | 62

MEAT

Apple Brined Pork, Roasted Sweet and Yukon Potatoes, Sautéed Swiss Chard, Balsamic Cipollini Onion, Apple Butter Glaze | 68

Pan Seared Filet of Beef, Garlic Potato Puree, Roasted Vegetables, Baby Carrots, Red Wine Reduction | 75

Wine Braised Short Rib, Potatoes Gratin, Honey Glazed Brussels Sprouts, Maitake Mushrooms, Micro Vegetables, Shallot Reduction | 70

VEGETARIAN

Grilled Vegetables Napoleon, Zucchini, Summer Squash, Eggplant, Provolone | 54

Eggplant Cannelloni, Roasted Mushroom, Red Bell Pepper, Grilled Carrots, Basil and Coconut Masala | 58

Mushroom Ravioli | 54

DUETS

Herb Roasted Chicken and Shrimp, Spinach, Fingerling Potatoes, Seasonal Vegetables | 95

Short Rib and Halibut, Creamy Polenta, On the Vine Tomatoes, Asparagus, Micro Vegetables, Jus | 100

Seared Filet and Lobster Tail, Potato Puree, Sautéed Spinach, Herbed Demi, and Butter Beurre Blanc | 105

(continue)

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PLATED DINNER [CONTINUED]

SOUPS *(Choose 1)*

- New England Clam Chowder
- Cream of Mushroom
- Roasted Sweet Corn
- Loaded Baked Potato
- Tomato Bisque
- Chicken Noodle
- Minestrone
- Butternut Squash (Seasonal)
- French Onion

SALADS *(Choose 1)*

- Arcadian Salad
- Smoked Bacon and Apple Salad
- Signature Caesar Salad
- Spring Greens and Spinach Salad
- Caprese Salad
- Strawberry and Frisée Salad
- Iceberg Wedge Salad
- Watermelon Arugula Salad

DESSERTS *(Choose 1)*

- Key Lime Tart, Whipped Cream, Raspberry Drizzle
- Red Velvet Cake, Fresh Berries, White Chocolate Drizzle
- Pecan Pie, Bourbon Anglaise, Candied Pecans
- Tiramisu
- S'mores Cheesecake
- Mile High Cheesecake with Blueberry Compote
- Carrot Cake
- Chocolate Mousse
- Strawberry Shortcake
- Flourless Chocolate Torte

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RECEPTIONS

DINNER

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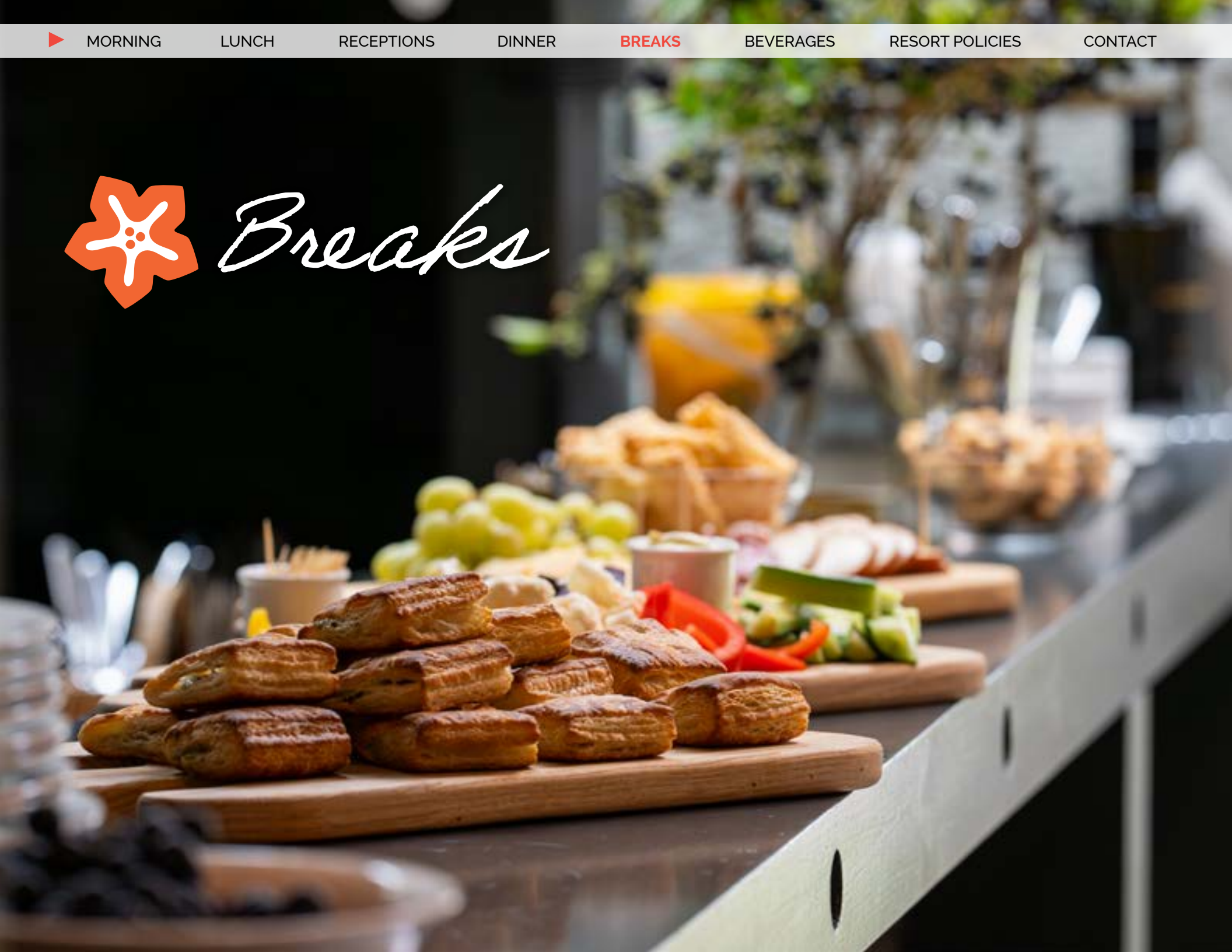
BEVERAGES

RESORT POLICIES

CONTACT



Breaks



BREAK PACKAGES

ALL DAY BEVERAGE BREAK | 24

Continuous Refreshment (Eight Hour Maximum) of Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas, Assorted Soft Drinks and Bottled Water

MORNING BREAKS

All Morning Breaks include the Morning Stretch Package

Morning Stretch | 15

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Juices

Holly Break | 25

Fresh Seasonal Fruit and Berries

Assorted Breakfast Breads, Scones, Muffins

Fruit and Yogurt Parfaits

Coffee Lovers Break | 36

Coffee Cakes and Scones

Chocolate Covered Espresso Beans

Cold Brew Coffee

Revitalize Break | 22

Fruit Kabobs with Honey Lime Yogurt

Power Bars

Assorted Breakfast Breads

Fresh Made Fruit Smoothies

Trail Mix Bar | 18

Build-Your-Own Trail Mix with Assorted Nuts, Dried Fruits, and Candies

AFTERNOON BREAKS

All Afternoon Breaks include our Afternoon Recess Beverage Service

Afternoon Recess | 15

Proudly featuring Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Chilled Coca-Cola® products, Bottled Still and Sparkling Waters

Sweet Leaf Break | 25

White and Dark Chocolate Dipped Strawberry Skewers Chocolate Fudge Brownies and Blondies

White Chocolate Pretzel Rods

Black & White Cookies

Teatime Break | 40

Mini Scones, Seasonal Macaron

Tea Sandwiches (*Choose 2*)

- Smoked Salmon and Cucumber
- Roasted Vegetable and Boursin
- Ham, Brie and Apple
- Turkey, Swiss, Aioli
- Egg Salad

Selection of Hot Teas, Honey, Agave and Accompaniments

(continued)

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 24% Taxable Service Charge and 8% Sales Tax





BREAK PACKAGES [CONTINUED]

Chips & Dips | 19

Vegetable Dip, Onion Dip, Blue Cheese Dip and Pimento Cheese Dip

Served with Pita Chips, Tortilla Chips and House Made Chips

Cookie Monster | 20

A Variety of Specialty and Gourmet Cookies
Both Soft and Crispy

Chocolate Chip, Oatmeal Raisin, Macadamia Nut

White Chocolate and Seasonal Flavors

Candy Corner | 19

Colorful Display of Assorted Candies, Chocolate and Licorice

Nosh | 28

Classic and Red Pepper Hummus, Tabbouleh, Baba Ghanoush, Pita, Marinated Olives and Marinated Vegetables

South of The Border | 30

Tortilla Chips with Spicy Charred Salsa and Jalapeno Cheese Dip

Empanadas Platter

Cinnamon Sugar Churros

Gelato Break | 23

Selection of Premium Gelato and Sorbet

Selection of toppings to includes Candies, Chocolates, Cookies and Nuts

BEVERAGE AND SNACKS A LA CARTE

Baked Goods By the Dozen

Assorted Cookies | 40

Jumbo Pretzels with Stoneground Mustard | 40

Brownies, Blondies and Bars | 40

Breakfast Breads, Scones and Muffins | 48

Bagels with Cream Cheese | 48

Snacks and Treats

Granola Bars and Nutri-Grain Bars | 4

Whole Fresh Fruits | 3

Assorted Fruit and Greek Yogurts | 5

Assorted Candy Bars | 4

Assorted Granola and Breakfast Bars | 4

Assorted Bagged Chips | 4

Break Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas | 69 per gallon

Hot Chocolate or Wassail | 55 (seasonal)

Sweet and Unsweet Tea | 29

Lemonade or Fruit Punch | 29

Fresh Squeezed Orange Juice | 55

Coca-Cola Sodas | 4 each

Callaway Blue Bottled Waters | 4 each

Assorted Bottled Juices | 5 each

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MORNING

LUNCH

RECEPTIONS

DINNER

BREAKS

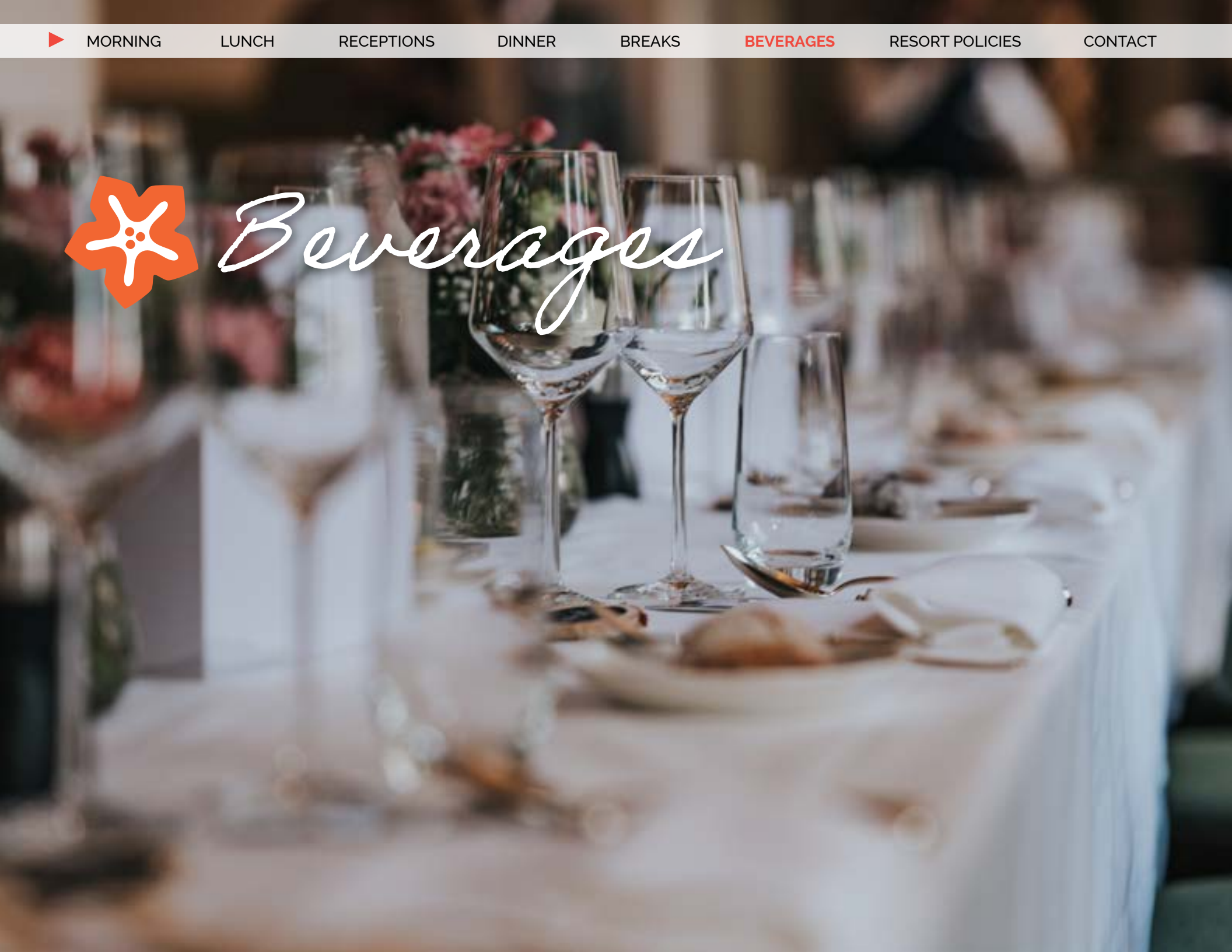
BEVERAGES

RESORT POLICIES

CONTACT



Beverages



BEVERAGE PACKAGES

All alcoholic beverages, served on the resort premises (or elsewhere under the resort's alcoholic beverage license), must be dispensed only by resort servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage. All of our servers and bartenders are certified by TiPS, a skills-based training program designed to train responsible serving habits.

Open Bar

Bartender Fee \$150 Per Bar. Priced Per Person.

BEER, WINE, AND SPIRITS

One Hour Premium 40	Three Hour Premium 54
One Hour Extra Premium 44	Three Hour Extra Premium 58
Two Hour Premium 48	Four Hour Premium 60
Two Hour Extra Premium 52	Four Hour Extra Premium 64

BEER AND WINE ONLY

One Hour 31	Three Hour 43
Two Hour 36	Four Hour 48

Consumption Bar

Bartender Fee and Set-Up Fee of \$150 for up to Four Hours. Each Additional Hour and/or Each Additional Bartender \$150. Priced Per Drink on Consumption.

House Wine 10	Premium Spirits 11
Domestic Beer 7	Extra Premium Spirits 12
Imported Beer 9	Soft Drinks 4

Cash Bar

Bartender Fee of \$150 for up to 75 Guests for Four Hours; Each Additional Hour \$75. **Minimum Bar Requirement of \$500.** Priced Per Drink on Consumption Inclusive of Service Charge and Taxes.

House Wine 12	Premium Spirits 13
Domestic Beer 8	Extra Premium Spirits 14
Imported Beer 10	Soft Drinks 5

Premium Spirits

Vodka: Tito's
Gin: Bombay Sapphire
Rum: Bacardi Silver
Tequila: 1800 Reposado
Bourbon: Bulleit
Scotch: Johnnie Walker Red
Whiskey: Jack Daniels
Cognac: Hennessy VS

Extra Premium Spirits

Vodka: Grey Goose
Gin: Hendrick's
Rum: Bacardi Superior
Tequila: Don Julio Blanco
Bourbon: Woodford Reserve
Scotch: McCallan 12 Year
Whiskey: Crown Royal
Cognac: Remy Martin VSOP

Domestic Beer

Michelob Ultra
Bud Light
Miller Lite
Coors Lite

Premium Beer

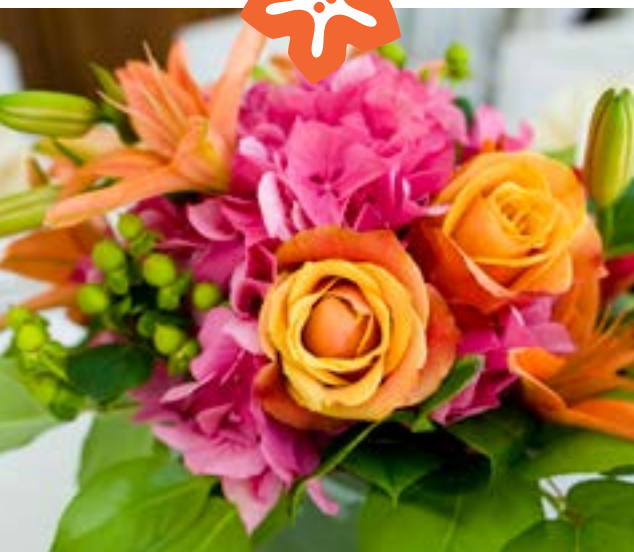
Corona
Blue Moon
Yuengling
Local Craft IPA
Heineken

House Wines

CK Mondavi



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RESORT POLICIES

We are eager to assist in the planning and service of your event. Should the menu selections presented not fulfill your requirements, please let us know as we welcome the opportunity to customize menus to your specific needs.

Food Service

All food served on the resort premises must be supplied and prepared by the resort's culinary team. Due to the resort having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the resort. To maintain proper temperature control and food quality, buffets will be serviced for a maximum one-hour time period and hors d'oeuvre stations will be maintained for a maximum two-hour time period. Notice: consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Beverage Service

All alcoholic beverages, served on the resort premises (or elsewhere under the resort's alcoholic beverage license), must be dispensed only by resort servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under the legal drinking age. All of our servers and bartenders are certified by TIPS, a skills-based training program designed to train responsible serving habits.

Pricing

Confirmed food and beverage pricing will not be given more than 90 days prior to any function/event date. Our culinary team uses only the finest ingredients in the preparation of your meals. Due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed Banquet Event Order (BEO).

Tax and Service Charge

A customary 24% service charge and applicable sales taxes will be added to all food and beverage charges as well as any meeting room rental charges

as specified on the contract and BEO. The food and beverage functions that require a minimum number of attendees will be charged that minimum requirement should less guests be guaranteed. Service charge percentage is subject to change without notice.

Function Rooms

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the resort reserves the right to assign accordingly the banquet function room.

Banquet and Event Details

To ensure our entire team is prepared and all your needs are accommodated, we request that the final details of your event be submitted 30 days in advance of your event.

Guarantee Agreement

We require a confirmation of guaranteed attendance at least 5 working days in advance of all functions. Your bill will be based on the guaranteed number, plus additional guests if applicable. Meals will be prepared for your guaranteed figure. Our culinary team will make every effort to duplicate your menu for any additional guests, however, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as "Expected" on the banquet event order as the guarantee.

Special Event Services

Our staff will be pleased to assist you with any recommendations for floral arrangements, decorations, photographers, and entertainment to make your event truly memorable.

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Callaway

Resort & Gardens

CONTACT US at (800) 225-5292
to speak with a Catering Specialist
17617 US-27, Pine Mountain, GA 31822

