

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 procedures, any menus received less than seven days prior to the function are subject to change, at the discretion of the kitchen staff.

The enclosed menus are only suggestions and 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 current market fluctuations, all prices are subject to change.

GUARANTEES AND MEETING SPACE

Rental fees are non-refundable and must be paid for in advance to hold your room reservation. An enormous amount of effort goes into coordinating a successful function; therefore, all of the details must be completed and agreed upon in writing at least three weeks prior to your function. Any changes made within three weeks prior to the event, other than the number of people attending [guarantee] will be accepted at the discretion of the park.

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. Initial guest count must be supplied at least 90 days in advance. Guarantees are required 96 hours in advance [not to include weekends and holidays]. Guarantees must be received by noon on the date due; otherwise, the expected number becomes the guarantee. The number of people you anticipate will be the number you are charged for. If the attendance increases you will be charged for the additional guests. If the attendance decreases, you will still be charged for the last number of guests that were reported within the 96-hour time frame. The park reserves the right to change groups, without notification, to a room suitable for the expected attendance or guarantees. Please be aware, if your signed contract and deposit is not returned to the park within the specified time and date the park reserves the right to accept another event on that date.

FINANCIAL ARRANGEMENTS

A deposit is due upon booking your function in order to hold the space for you. Deposits are non-refundable and do not affect any balances. Until a deposit is made the space can be reserved by another group. All private meal arrangements must be paid with one check. In some instances, direct billing may be approved through our Hospitality Manager. All direct billing requests must be in our office 15 days prior to the event for processing and approval.

BANQUET 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. A banquet service charge of 21 percent will be added to the cost of food and beverage. Tennessee state sales tax [plus local tax, if applicable] is required for food and beverage unless the customer supplies a valid Tennessee sales tax exemption form.

ON SITE FOOD SERVICE

The park is responsible for the quality and freshness of food served to its guests. No food or beverage may be brought into the conference and meeting facilities. The park specifically prohibits the removal of catered food from the location of the function by the customer or any of the customer's guests or invitees. Items that are allowed in are cake, chips, mints, nuts and punch. No other food items may be brought in unless approved in advance by the management.

OUTSIDE AND OFF-SITE FOOD SERVICE

You may bring in your own food for an additional fee of \$100. However, you may not use another catering company. If you choose this option we cannot service you any of the following: a server or any employee; beverages such as tea, coffee, soft drinks, etc.; alcohol [unless you pay an additional fee for a cash bar]; any type of food, serving dishes, utensils, forks, knives, spoons, etc. We are not responsible for keeping your food hot or cold and we will not provide any type of to-go materials for your food. You may not order food from us and bring in food. You must choose onsite or offsite. We cannot do both. When choosing this option, you are only provided the space, tables, chairs, garbage cans and garbage bags. All setup will be your responsibility. You must remove everything that you brought in and all tables and chairs must be moved back to their original location. You must make sure that all trash is collected and placed in the appropriate bags. We will dispose of the trash, clean bathrooms, and sweep the floor. If anything has not been done on your part you may incur an additional clean up fee.

SERVICES AND LIABILITY

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 prior to the date of the function unless space is paid as a rental.

David Crockett will not assume responsibility for damage to or loss of items left in the meeting rooms. Liability for damages will be charged accordingly. You are responsible for your guest's behavior and conduct.

I, [print name] _____ understand the guidelines above as well as that a separate, signed contract will be arranged according to actual details of your event. I also understand that I will be the primary contract for information and changes and be responsible for all financial payments. OTHER TERMS AND CONDITIONS MAY APPLY

Date of Event _____ Location: _____
Contact # _____

Signature _____
Date _____ Staff initials/Date _____

****AFTER SIGNATURE IS COLLECTED MAKE A COPY FOR GUEST AND KEEP COPY FOR RESERVATION BOOK****

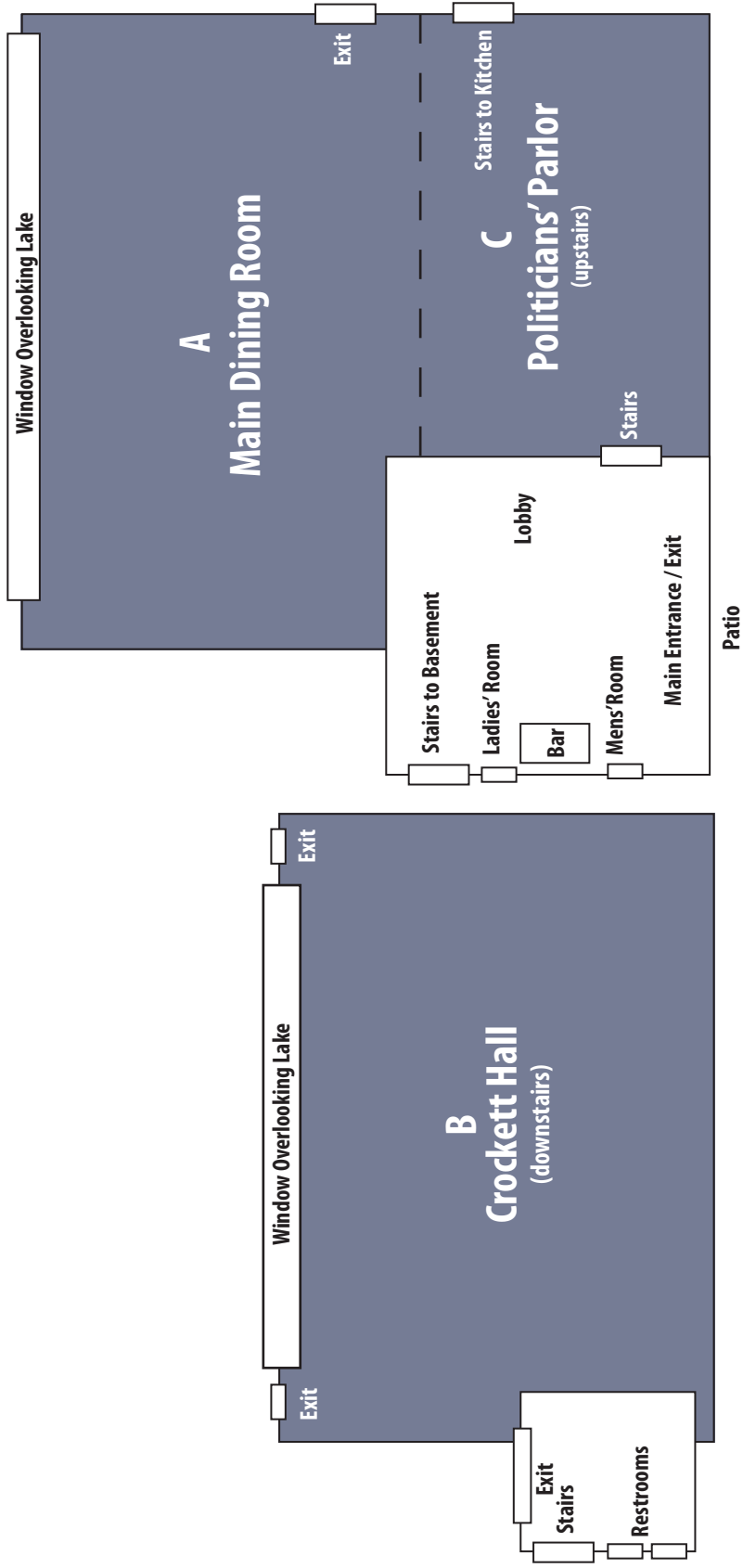
DAVID CROCKETT
STATE PARK
T E N N E S S E E

CROCKETT'S MILL RESTAURANT
1400 WEST GAINES
LAWRENCEBURG, TN 38464
931-762-9541



T E N N E S S E E
State Parks

DAVID CROCKETT STATE PARK CONFERENCE FLOOR PLAN



**DAVID CROCKETT
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TNSTATEPARKS.COM



SEATING CHART

MEETING ROOM SETUP STYLES

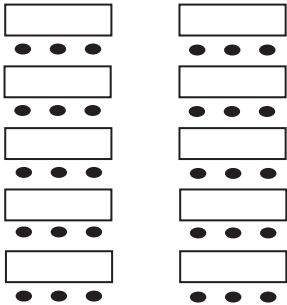
Included in rental fee:

- Default room setup (J or K)
- Additional charges will apply for any other setup other than the default.
- Clean up

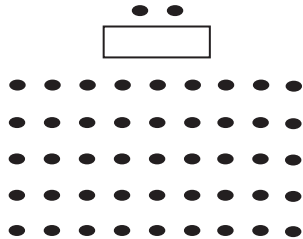
Please note: If default setup is changed to a different setup within a 48-hour period, and additional reset fee [per room] will apply.

No outside food, beverages or snacks are allowed in the meeting spaces unless pre-approved by management

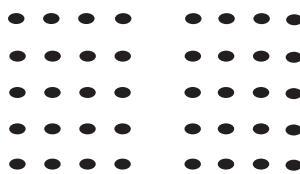
Set-up A - Classroom



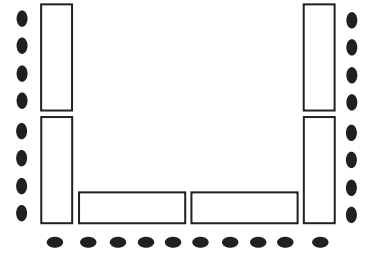
Set-up B - Theater



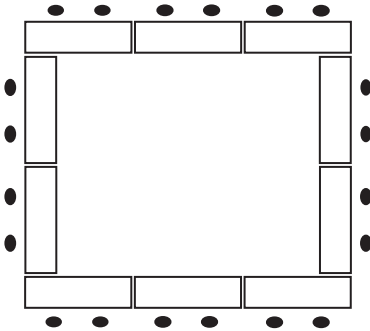
Set-up C - Ceremony



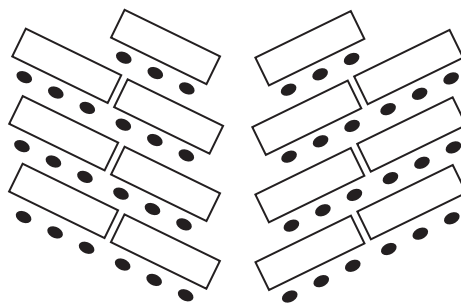
Set-up D - U Shape



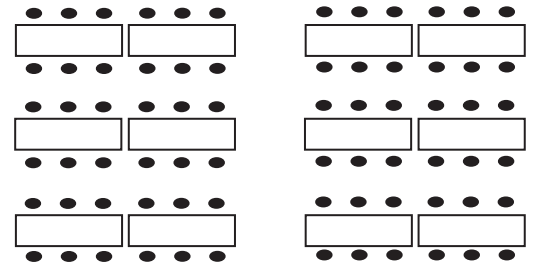
Set-up E - Closed Square



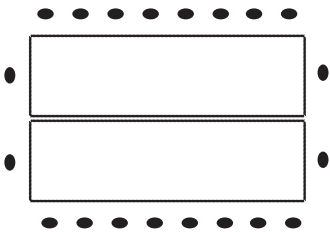
Set-up F - Angled Classroom



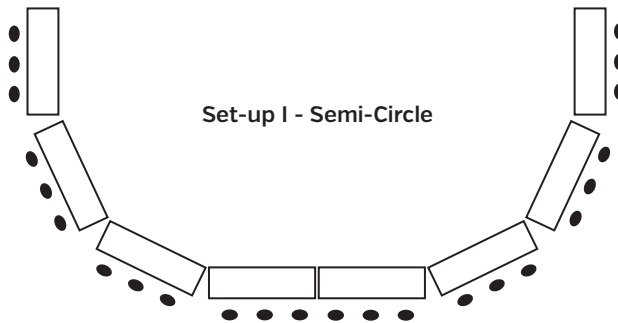
Set-up G - Banquet



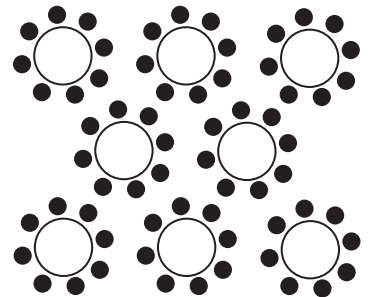
Set-up H - Conference



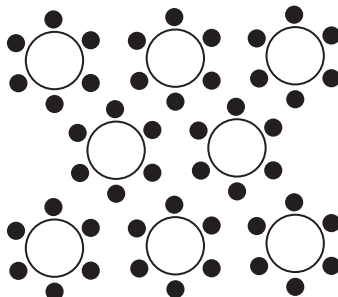
Set-up I - Semi-Circle



Default Set-up J - Rounds of 6



Default Set-up K - Rounds of 8



BANQUET ROOMS

GENERAL INFO

Rental fees are non-refundable and must be paid at the time the event is booked. Event will not be booked until fee is paid. Tables and chairs are included. Prices and services are subject to change without notice

POLITICIAN'S PARLOR

Upstairs Private Dining Room seats approximately 30 people

HALF DAY	\$57.00
FULL DAY	\$108.00

CROCKETT HALL

Downstairs dining room seats approximately 100-125 people depending on set-up.

FULL DAY RENTAL - WEEKDAY	\$159.00
FULL DAY RENTAL - FRI./SAT./SUN.	\$216.00

PATIO

Seats approximately 30 people

HALF DAY	\$57.00
FULL DAY	\$108.00

MAIN DINING ROOM

Only available while we are closed to the public.

FULL DAY	\$216.00
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BANQUET MENU GUIDE

Prices and services are subject to change without notice.

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.

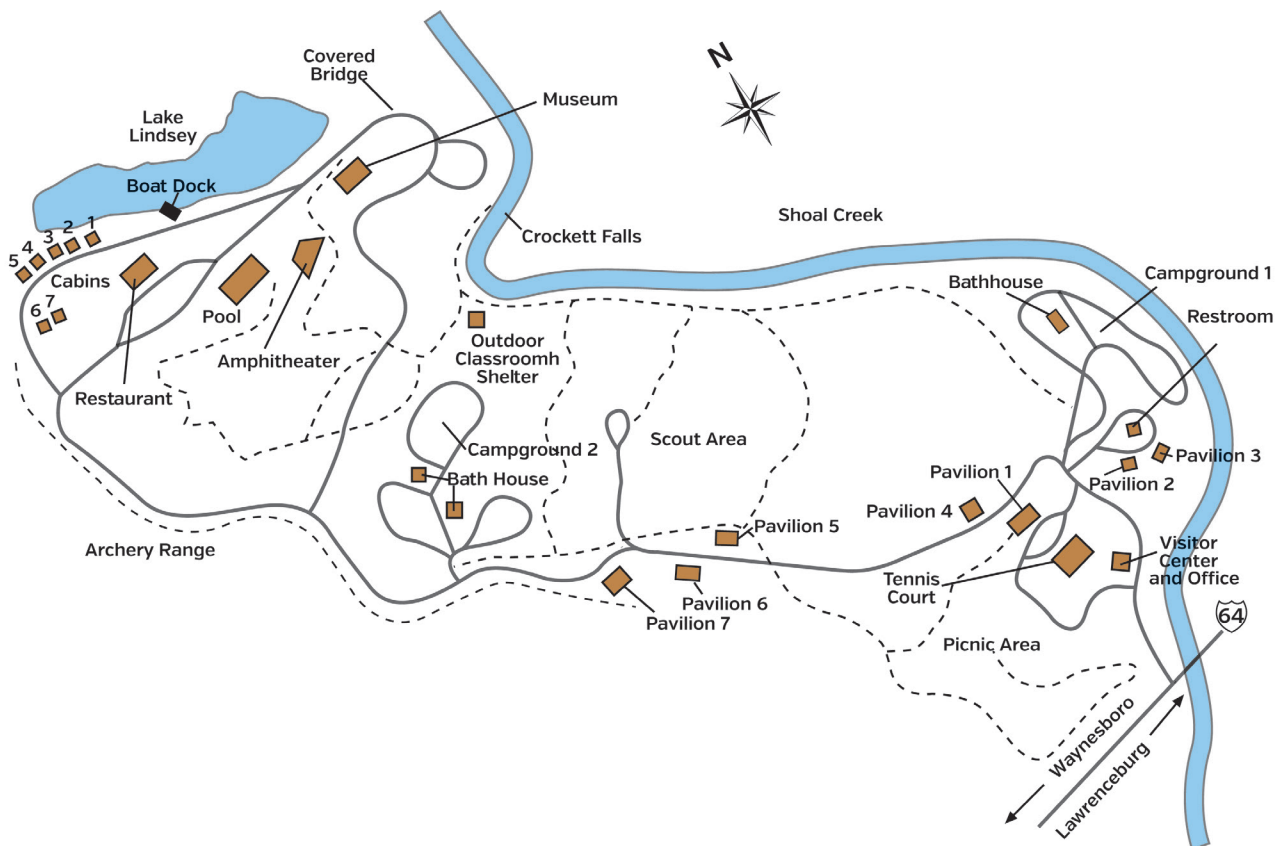
- All cabins have private covered patios with charcoal grills
- Cabins have two bedrooms and two full bathrooms which sleep up to eight guests.
- There is one pet-friendly cabin and one fully accessible cabin.
- The swimming pool is within a short driving/walking distance of each cabin.

PAVILIONS

- The park offers seven rentable pavilions of varying sizes for outdoor events
- 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 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 available.
- A swimming pool is open during the summer.
- 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 available



BEVERAGE SELECTIONS

COFFEE

Regular or Decaffeinated

SOFT DRINKS AND WATER

Assorted Soft Drinks and Bottled Water

TEA AND HOT CHOCOLATE

Iced Tea Sweet|Unsweet
Hot Chocolate or Hot Tea

JUICE

Orange Juice, Lemonade or Fruit Punch

ALCOHOL AND BAR SET UP

Private bar setup/service will incur additional charges
with a minimum charge of **\$150.00**

SNACKS

Serves approximately 20

Potato or Nacho Chips and Dip
Dry Roasted Peanuts
Honey Roasted Peanuts
Mixed Nuts
Party Mix or Goldfish Snacks

HOT AND FRESH

Biscuits with City Ham,
Country Sausage or Bacon

Cinnamon Rolls or Muffins

Freshly Baked Brownies
or Chocolate Chip Cookies

CONTINENTAL BREAKFAST

THE CONTINENTAL

Assorted Muffins
Seasonal Fresh Fruit
Orange Juice
Regular and Decaffeinated Coffee, Tea

THE CITY CONTINENTAL

Sausage Biscuits
Seasonal Fresh Fruit
Orange Juice, Regular and Decaffeinated Coffee, Tea

THE COUNTRY CONTINENTAL

Ham and Sausage Biscuits
Buttermilk Biscuits with butter and Assorted Jellies
Seasonal Fresh Fruit
Chilled Orange Juice
Regular and Decaffeinated Coffee, Tea

FULL HOT BREAKFAST BUFFET

City Ham, Crispy Bacon, Sausage Patties
Scrambled Eggs
Breakfast Potatoes and Grits
Hot Biscuits and Gravy
Seasonal Fresh Fruit
Muffins
Coffee, Milk, Orange Juice, Tea

RECEPTION SELECTIONS

Does Not include plates, utensils and glasses.

ASSORTED MEAT TRAY

Serves 25

Roast Beef, Deli Ham, and Turkey

Fresh Breads: Sliced Bread or Dinner Rolls

Lettuce, Tomato, Pickle, Mayo and Mustard

MEAT AND CHEESE TRAY

Serves 25

Roast Beef, Deli Ham, and Turkey

Fresh Breads: Sliced Bread or Dinner Rolls

Lettuce, Tomato, Pickle, Mayo, and Mustard

Sliced American and Pepper jack Cheese

ASSORTED CHEESE TRAY

Serves 25

Cubed American and Pepper Jack Cheese

Assorted Crackers

Garnished with Grapes

GOURMET SHRIMP TRAY TWO POUNDS MARKET

Cooked, Tail-On Shrimp

Garnished with Lemon Wedges and Cocktail Sauce

SUB-SANDWICH TRAY

18 Servings

Deli Ham and Turkey

American or Pepper Jack Cheese

Lettuce, Tomato, Pickle, Mayo, and Mustard

WRAP TRAY

Serves 20

Ham and American or Pepper Jack Cheese

Turkey and American or Pepper Jack Cheese

Roast Beef and American or Pepper Jack Cheese

Tomato and Lettuce

Served with Salsa, Ranch, Honey Mustard

FRESH VEGETABLE TRAY

Serves 20

Seasonal Crisp Garden Vegetable Display: Broccoli,

Baby Carrots, Cherry Tomatoes, Sliced Cucumbers

Some vegetables may not be available due to

freshness and season. Home style Ranch Dip

ASSORTED SEASONAL FRESH FRUIT

Serves 20

Variety of Seasonal Fruits and Our Signature Fruit Dip

Some fruits may not be available due to freshness

and season.

COCKTAIL FRANKS IN BBQ SAUCE

50 PIECES

100 PIECES

BONELESS BUFFALO WINGS

50 PIECES

100 PIECES

Served with Ranch

CREATE YOUR OWN BOX LUNCH

CROISSANT SANDWICH OR WRAP

SLICED BREAD

WRAP

CHOICE OF ONE

Ham, Turkey, Roast Beef, and Cheese

Dill Pickle Spear, Bag of Chips Whole Fresh Fruit

Cookie or Brownie

Bottled Water

CHICKEN TENDERS (TWO)

OR OLD-FASHIONED HAMBURGER

Crockett Fries

Baked Beans

Cookie or Brownie

Bottled Water

PICNIC PACKAGES

BBQ PICNIC

Smoked Pork Ribs, Smoked Chicken,
and Pulled Pork BBQ

Baked Beans, Corn on the Cob, Coleslaw
Buns and BBQ Sauce

Brownies or Cookies

Tea and Lemonade

ALL AMERICAN PICNIC

Hamburgers [Cheese on Request] and
Hot Dogs or Pulled BBQ

Baked Beans and Coleslaw

Lettuce, Tomato, Pickle, Mayo, and Mustard

Assorted Chips and Brownies

Tea and Lemonade

COMBINATION PICNIC

Pick Three: Smoked Ribs, Smoked Chicken,
Hamburgers or Hot Dogs

Baked Beans and Coleslaw Rolls and Butter
Fruit Cobbler Tea and Lemonade

LUNCHEON SELECTIONS

DELI BAR

Deli Meats: Ham, Turkey, and Roast Beef

Various Cheeses

Lettuce, Sliced Tomatoes, Onions, Pickles

CHOICE OF ONE: Chicken Salad, Tuna Salad,

Pimento Cheese or Vegetarian Option

Assorted Breads

Potato Salad, Pasta Salad or Coleslaw

Cookies or Brownies

Bag of Chips

Seasonal Fresh Fruit

Tea or Lemonade

SALAD BAR EXTRAVAGANZA

Garden Fresh Salad Greens

Choice of Three Dressings

Pasta Salad, Potato Salad or Coleslaw

Home-style Soup

Fresh Bread and Crackers

Tea and Lemonade

DINNER SELECTIONS

ALL Prices are based on one trip through the buffet. Includes plates, utensils and glasses.

CHOICE OF ENTRÉES

Southern Fried Fillet Fish
Chicken Tenders
-Fried or Grilled
Pork Chops
-Grilled, Baked, or Breaded
Smoked Pork Ribs
Pork Loin
-Smoked or Baked
BBQ Pulled Pork
Baked Ham
Roast Beef
Country Fried Steak with Gravy
Meatloaf
Spaghetti and Meatballs
Vegetarian|Vegan Option
Other Options May Be Available

CHOICE OF SIDES

Green Beans
Whole Kernel Corn
New Red Potatoes
Macaroni and Cheese
Fried Squash
Fried Okra
Carrots
Fried Apples
Creamed Potatoes and Gravy
Vegetable Medley
Cream-Style Corn
BBQ Beans
Other Options May Be Available

CHOICE OF DESSERTS

Banana Pudding
Bread Pudding
Peach Cobbler
Chocolate Cobbler

OPTION #1

Choice of Two Entrees
Three Sides, Rolls
One Dessert
Coffee, Tea, and Water
Soft drinks Will Incur Additional Charges

OPTION #2

Choice of Three Entrees
Three Sides, Rolls
One Dessert
Coffee, Tea, and Water
Soft drinks Will Incur Additional Charges

Add an additional dessert

Add an additional side

Add a tossed salad

BAR SERVICE MENU

Providing a bar at your event can be as simple or as elaborate as you wish. You may offer full wine, and liquor service or you may choose a limited selection and quantity of drinks. We are happy to special order your preferred choice and create signature drinks for your event. Open bars will include a 21 percent banquet service charge.

Tip jars are allowed at cash bars.

HOUSE WINES / OTHER SELECTIONS

**Prices Do Not Include Service Charges

**BAR SETUP FEE
(TWO HOURS AND ONE BARTENDER) \$150.00
EACH ADDITIONAL HOUR \$75.00**

SUTTER HOME SWEET RED

CAVIT PINOT NOIR

TN STATE PARK MERLOT

SANTA RITA CABERNET SAUVIGNON

14 HANDS CABERNET SAUVIGNON

RED DIAMOND MERLOT

CIELO PROSECCO SPARKLING WINE

STEMMARY MASCATO

SUTTER HOME WHITE ZINFANDEL

SUTTER HOME PINOT GRIGIO

TN STATE PARK CHARDONNAY

CHATEAU STE MICHELLE RIESLING

WOODBIDGE WHITE ZINFANDEL

LIQUOR

Whiskey, Vodka, Rum, Tequila
Mixed Drinks

PRICES VARY

BAR MIXERS

Strawberry Daiquiri Mix
Bloody Mary Mix
Grenadine
Ginger Ale
Tonic Water
Club Soda
Assorted Sodas
Orange Juice
Cranberry Juice
Pineapple Juice
Tomato Juice

CASH/OPEN BAR PRICES

Wine
Mixed Drinks

**PRICES VARY
PRICES VARY**