

BANQUET & EVENT GUIDE

FALL CREEK FALLS 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

In arranging for private functions, final guarantees for menu and alcohol must be given to Fall Creek Falls seven 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 one week 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, Fall Creek Falls 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 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 10 percent deposit is required for all functions and is due 30 days in advance of your function, unless other arrangements have been made by 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.

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.

An 18 percent banquet service charge will be added to all functions that include food and beverages. Sales tax of 9.75 percent will be added to the total of the bill. Prices do not include tax or service charges.

FOOD SERVICE

Fall Creek Falls 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.

SERVICES AND LIABILITY

Our sales representatives will be happy to coordinate services such as audio-visual, banquet, conference and meeting set-ups. All meal prices include house linens. There is an additional charge for all requested linen changes after initial setup of room. There may be additional charges for specialty items not supplied by the park.

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.

Fall Creek Falls 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.



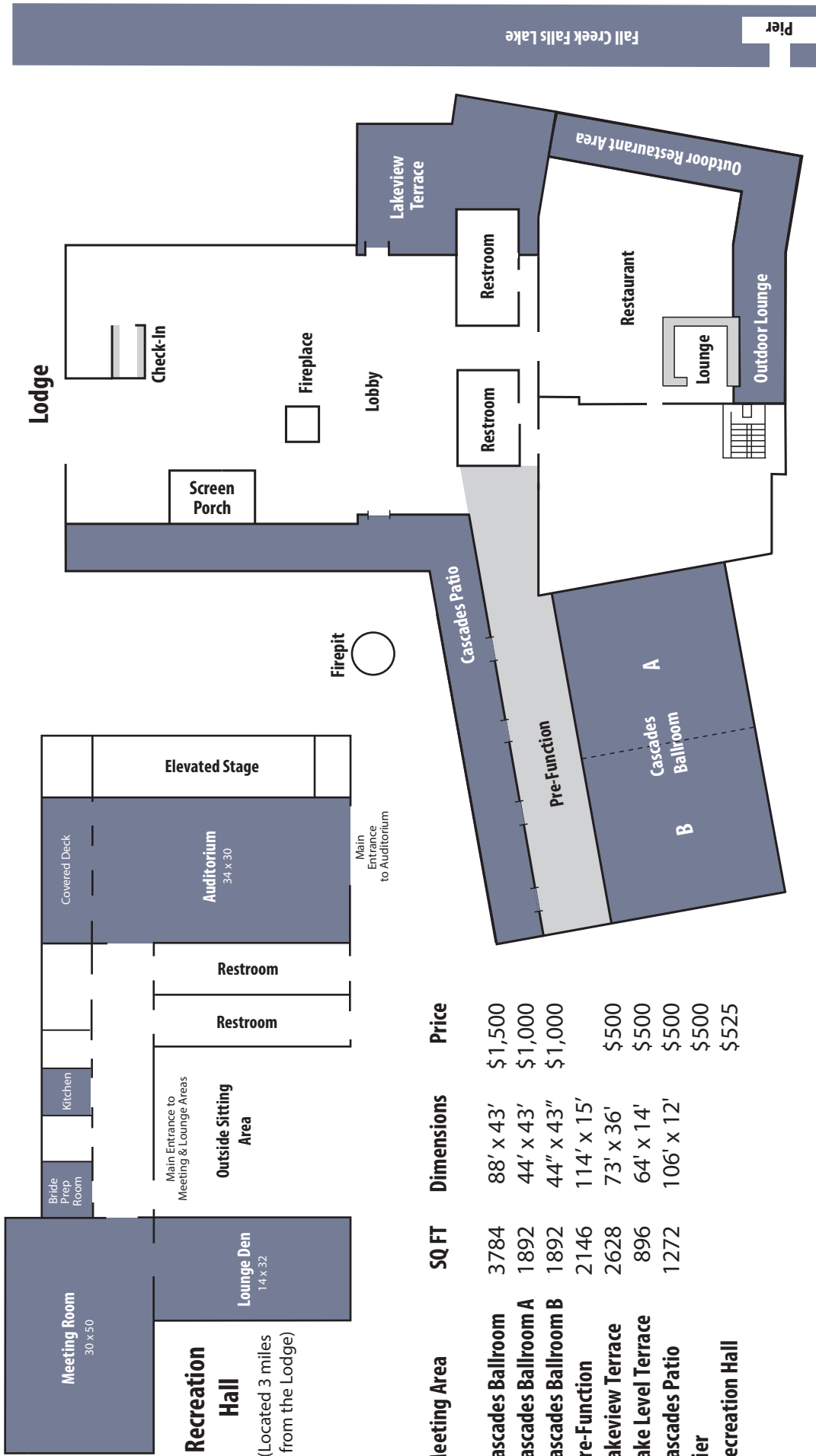
THE LODGE
FALL CREEK FALLS

2536 LAKESIDE RD
SPENCER, TENNESSEE 38585
800-250-8611
TNSTATEPARKS.COM



TENNESSEE
State Parks

THE LODGE FALL CREEK FALLS EVENT VENUES



Meeting Area	SQ FT	Dimensions	Price
Cascades Ballroom	3784	88' x 43'	\$1,500
Cascades Ballroom A	1892	44' x 43'	\$1,000
Cascades Ballroom B	1892	44" x 43"	\$1,000
Pre-Function	2146	114' x 15'	\$500
Lakeview Terrace	2628	73' x 36'	\$500
Lake Level Terrace	896	64' x 14'	\$500
Cascades Patio	1272	106' x 12'	\$500
Pier			\$500
Recreation Hall			\$525

*Guest room and catering minimums apply with rental of ballroom space.



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SEATING CHART

MEETING ROOM SETUP STYLES

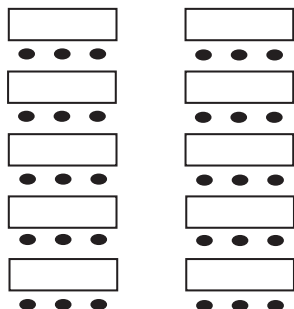
Included in rental fee:

- Custom setup
- Table linen, water station or pitchers on tables
- Skirted registration table
- Clean up

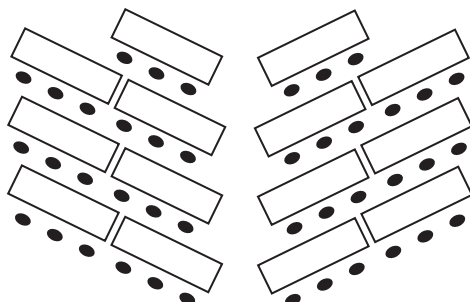
Please note: If custom setup is changed to a different setup within a 12 hour period, a reset fee [per room] will apply.

No outside food, beverages or snacks are allowed in the meeting spaces.

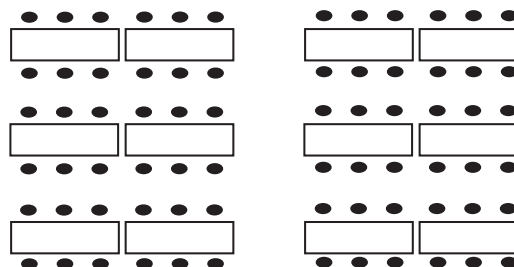
Classroom



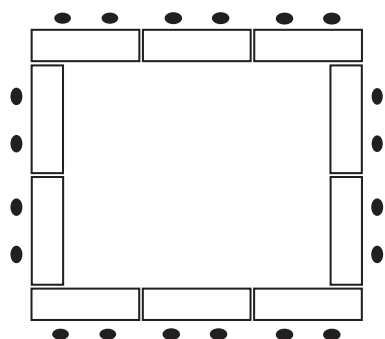
Angled Classroom



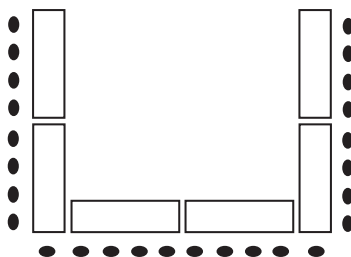
Banquet



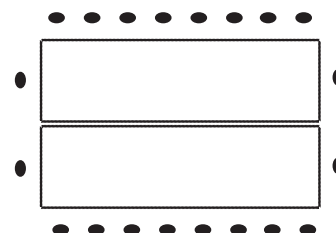
Closed Square



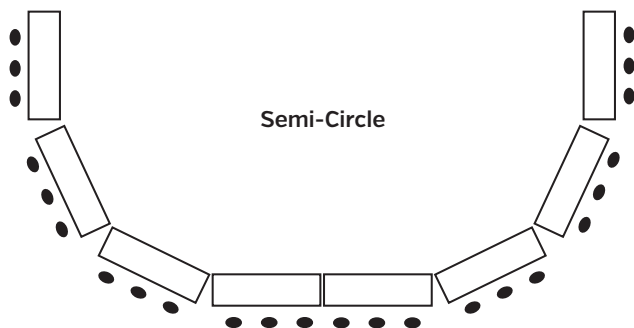
U Shape



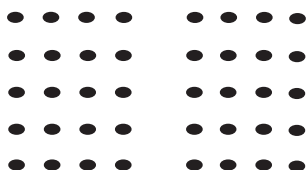
Conference



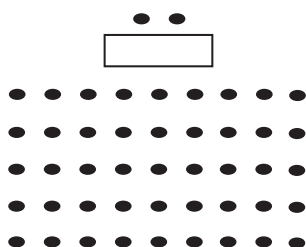
Semi-Circle



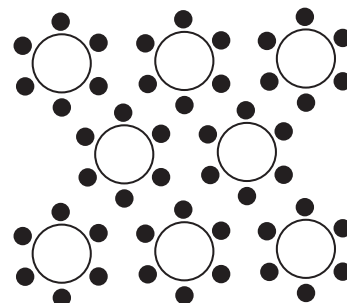
Ceremony



Theater



Rounds of 6



FALL CREEK FALLS LODGE AND CONFERENCE CENTER

Audio / Visual Support Equipment

Fall Creek Falls 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.

ALL PRICES ARE PER DAY.

- Cordless Microphone **\$35.00**
- Lavalier Microphone **\$35.00**
- Extension Cord with Power Strip **\$20.00**
- Conference Phone
[fee refundable on return] **\$55.00**
\$10.00

- Dry Erase Board with Eraser and Markers **\$45.00**
- Flip Chart with Pad **\$25.00**
- Flip Chart Stand (no paper) **\$10.00**
- Freestanding Easel **\$15.00**
- Stand-up Podium **\$25.00**

- Staging (4'x8' sections) **\$80.00 PER SECTION**
- Flags (U.S. and Tennessee State)
- Napkins—Black or White **\$.50 EACH**

- Reset Meeting Rooms **\$240.00 EACH RESET**
- Bar Set-up **\$160.00**

USEFUL PARK INFORMATION

OVERNIGHT ACCOMMODATIONS

THE LODGE

- The Lodge offers 85 guest rooms including three suites overlooking Fall Creek Falls Lake
- All guest rooms on floors two and three have private balconies and guest rooms on the first floor have private patios
- Full-service on-site restaurant, lounge and catering available.

CABINS

- The park offers 30 cabins with fully-equipped kitchens
- All cabins have fireplaces and private patios/decks with grills.
- There are three types of cabins with two or three bedrooms. Each sleeps from six to ten people.
- There are ten pet-friendly cabins

PAVILIONS

- The park offers seven rentable pavilions of varying sizes for outdoor events
- All pavilions include picnic tables and charcoal grills while some also offer water and electric
- Each pavilion offers its own unique view and park experience

PARK ACTIVITIES

- 18 Hole Golf Course. For tee time, visit tnstateparks.com/golf/course/fall-creek-falls
- Kayak, canoe, paddleboard and john boat (trolling motors only) rentals available
- Miles of hiking and bike trails. Maps are available at the visitor center.
- Group park ranger programming is available
- Olympic size outdoor swimming pool is located in the park village (seasonal)
- Canopy challenge course
tnstateparks.com/parks/activity-detail/fall-creek-falls-challenge-course
- Five gorgeous, unique park waterfalls
- Premium fishing at one of Bill Dance's Signature Lakes: Fall Creek Falls Lake

BREAKFAST OPTIONS

THE CONTINENTAL \$12.00 Per Person

Assorted Chilled Juices
Assorted Muffins and Breakfast Breads
Assorted Fresh Fruit
Regular and Decaf Coffee
Hot Tea

THE CITY CONTINENTAL \$15.00 Per Person

Sausage or Bacon Biscuits (One Biscuit Per Person)
Seasonal Assorted Fresh Fruit
Assorted Chilled Juices
Assorted Cold Cereals
Regular and Decaf Coffee
Assorted Hot Tea

THE COUNTRY CONTINENTAL \$16.00 Per Person

Country Ham and Sausage Biscuits
(One Biscuit Per Person)
Biscuits with Butter and Jelly
Assorted Fresh Fruit
Assorted Chilled Juices
Regular and Decaf Coffee
Assorted Hot Tea

FULL HOT BREAKFAST BUFFET \$18.50 Per Person

Groups of 50 or more
Country Ham
Bacon and Sausage Patties
Scrambled Eggs
Hash Browns and Grits
Hot Biscuits and Gravy
Assorted Fresh Fruit
Hot and Cold Cereals
Assorted Muffins and Breakfast Breads
Coffee, Milk, Orange Juice, and Bottled Water

A LA CARTE BREAK SELECTIONS

COFFEE REGULAR OR DECAF

\$12.00 Per Airpot
\$135.00 Per Five Gallons | \$260.00 Per 10 Gallons

SOFT DRINKS AND WATER

\$2.00 Each Assorted Soft Drinks
\$2.50 Each Bottled Water | \$2.00 Each Gatorade

TEA AND HOT CHOCOLATE

\$20.00 Per Gallon Iced Tea
\$2.00 Each Hot Chocolate or Hot Tea

JUICE

\$18.00 Per Pitcher
Orange, Apple, Cranberry, Grapefruit, and Tomato

\$18.00 Per Gallon

Lemonade or Fruit Punch

SPECIALTY PUNCH

\$35.00 Per Punch Bowl
Yield: Approximately 20-30 4 Oz. Portions

CHRISTMAS RED PUNCH

A refreshing blend of strawberry daiquiri mix, ginger ale and orange juice garnished with strawberries and kiwi slices.

WHITE WEDDING PUNCH

A tropical blend of pina colada mix, sprite or 7-up and pineapple juice garnished with tropical fruit.

ISLAND PUNCH

Orange and pineapple juices blended with ginger ale and pina colada mix with fresh orange slices.

CARDINAL PUNCH

Tangy cranberry juice sweetened with honey and blended with orange juice, lemon juice, and ginger ale.

PARTY PUNCH

A flavorful blend of fruit punch, orange juice, and ginger ale.

BREAK PACKAGES

MORNING BREAK **\$9.50** Per Person

Freshly Brewed Coffee, Regular and Decaf
 Assorted Chilled Fruit Juices
 Bottled Water
 Assorted Danishes and Muffins
 Butter and Preserves

AFTERNOON BREAK #1 OPTION **\$9.00** Per Person

Freshly Brewed Coffee
 Assorted Soft Drinks
 [Bottled]
 Cookies and Brownies

AFTERNOON BREAK #2 OPTION **\$7.50** Per Person

Assorted Soft Drinks
 [Cans]
 Cookies and Brownies

HOSPITALITY BREAK **\$7.75** Per Person

Pretzels, Trail Mix, and Chips
 Assorted Soft Drinks
 [Bottled]

HEALTHY CHOICE BREAK **\$10.00** Per Person

Assorted Gatorade, Bottled Water
 Yogurt
 Granola Bars
 Fresh Whole Fruits

BEVERAGE BREAK #1 **\$7.50** Per Person

Freshly Brewed Coffee, Regular and Decaf
 Assorted Hot Tea
 Assorted Soft Drinks
 [Cans]

Add \$1.00 per person for Bottled Water

SPECIALTY ITEMS

Small 50 People | Large 100 People

ASSORTED SEASONAL FRUIT SKEWERS

Small **\$125.00**
 Large **\$250.00**

ASSORTED VEGETABLE TRAY WITH RANCH DIP

Small **\$125.00**
 Large **\$250.00**

ASSORTED CHEESE TRAY WITH GOURMET CRACKERS

Small **\$150.00**
 Large **\$300.00**

SNACKS Serves 50

Potato Chips with Dip **\$45.00**
 Tortilla Chips with Salsa **\$55.00**
 Party Mix or Goldfish Snacks **\$55.00**
 Trail Mix **\$65.00**
 Mixed Nuts **\$85.00**
 Tortilla Chips with Spinach Dip **\$95.00**
 Sea Salt Bagel Chips with BLT Dip **\$95.00**

HOT AND FRESH

24 Mini Cupcakes **\$20.00** Per Order
 Assorted Muffins and
 Breakfast Breads, **\$25.00** Per Order
 Cookies, Brownies, or Cupcakes
 Honey Butter Biscuits
 or Cinnamon Rolls
 Mini Honey Butter Croissant **\$25.00** Per Dozen
 Buttermilk Biscuits
 with Sausage or Bacon **\$32.00** Per Dozen
 Country Ham and Biscuits **\$40.00** Per Dozen

RECEPTION SELECTIONS

ASSORTED DELI MEAT TRAY

Silver Dollar Rolls, Roast Beef, Turkey, Ham,
 Mayonnaise, Mustard
 Small **\$250.00**
 Large **\$450.00**

TUNA OR CHICKEN SALAD FINGER SANDWICHES

Small **\$125.00**
 Large **\$225.00**

CLASSIC CLUB SANDWICH TRAY

Small **\$200.00**
 Large **\$400.00**

BREAK PACKAGES

ASSORTED RELISH TRAY

\$125.00

Serves 50
 Black Olives
 Queen Olives
 Pickled Okra
 Dill Spears
 Sweet Pickles

APPETIZER SELECTIONS 100 PIECES

- Assorted Mini Quiche **\$165.00**
- Seafood Mushroom Caps **\$220.00**
- Hibachi Beef or Chicken Skewers **\$200.00**
- Chicken Strips with Dips **\$175.00**
- Regular Wings or Hot Wings W/Ranch **\$150.00**
- Cheese Stuffed Mushroom Caps **\$225.00**
- Caprese Skewers **\$275.00**

PINEAPPLE TREE

Fresh Pineapple, Cantaloupe, Honey Dew,
 Watermelon, Strawberries
 Small: Serves 50 **\$175.00**
 Large: Serves 100 **\$300.00**

CHARCUTERIE CONES

Cubed assorted cheese, smoked sausage, pretzel
 sticks, and red grapes **30 CONES FOR \$150.00**

Almonds, pecans, pepper jack cheese cubes, sharp
 cheddar cheese cubes, olive oil rosemary and garlic
 baguettes, and red grapes **30 CONES FOR \$150.00**

Prosciutto, provolone, olive and pickle skewer,
 crackers, and red grapes with seasonal berry skewer
30 CONES AT MARKET PRICE

POPCORN MACHINE

\$50.00

Three Bags of Popcorn. Each bag serves 11 people.
 Each Additional Bag **\$15.00**

BENTO BOX

\$13.50 Per Person

Choice of One
 • Ham
 • Turkey
 • Roast Beef and Cheese
 • Vegetarian Option: Cucumber Spread
 • White or Wheat Bread,
 • Substitute Bread for Croissant **\$1.00** Extra
 Lettuce, Tomato, Pickle
 Bag of Chips
 Whole Fresh Fruit
 Cookie
 Choice of Soda or Bottled Water

TUNA OR CHICKEN SALAD ON CROISSANT

\$14.00 Per Person

Lettuce and Tomato
 Bag of Chips or Fresh Veggies
 Whole Fresh Fruit
 Cookie
 Choice of Soda or Bottled Water

SOUTHERN FRIED

CHICKEN SNACK

\$17.00 Per Person

• Choice Of Three Wings, Two Legs,
 or Two Wings and One Leg
 Potato Wedges
 Biscuit with Butter
 Cookie
 Choice of Soda or Bottle Water

PICNIC PACKAGES

Minimum 50 Guests

BBQ PICNIC **\$23.95** Per Person

- Pork Ribs, Chicken, and Pork Shoulder
- Baked Beans
- Corn on the Cob
- Coleslaw
- Buns and Cornbread Muffins
- Brownies or Cookies
- Tea and Lemonade

ALL AMERICAN COOKOUT **\$17.50** Per Person

- Hamburger and Hot Dogs
- Condiments
- Baked Beans
- Potato Salad
- Coleslaw
- Assorted Chips and Brownies
- Tea and Lemonade
- American or Swiss Cheese

Prices are based on one trip through the buffet

LUNCHEON SELECTIONS

Minimum 50 Guests

HOAGIE BAR **\$18.95** Per Person

- Selection of Deli Meats and Cheeses
- Lettuce, Sliced Tomatoes, Onion, Pickles
- Condiments
- Tea and Lemonade
- Choice of Chicken or Tuna Salad
- Assorted Breads
- Potato Salad, Pasta Salad, or Coleslaw
- Bag of Chips
- Cookies or Brownies
- Whole Fresh Fruit

SALAD BAR EXTRAVAGANZA **\$18.95** Per Person

- Garden Fresh Salad Greens
- Choice of Three Dressings
- Choice of Two Salads
Pasta Salad, Potato Salad, or Coleslaw
- Choice of Two Soups
Chicken Noodle, Cream of Broccoli, Chicken Tortilla,
Potato and Bacon, Vegetable, Vegetable Beef,
Chicken Rice, Mushroom
- Tea and Lemonade
- Cookies

Prices Are Based on One Trip Through the Buffet

LUNCH OR DINNER SELECTIONS*

Minimum 50 Guests

BUFFET SELECTIONS – MEATS

Southern Fried Or Baked Catfish with Hushpuppies
Baked or Grilled Boneless Chicken Breasts
Baked, Smoked, Or Fried Chicken
BBQ Pork,
Pork Chops
Country Ham, Baked Ham
Roast Beef
Salisbury Steaks
Country Fried Steak and Gravy
Meatloaf
Turkey and Dressing
Lasagna (Meat Or Vegetarian)
Spaghetti and Meat Sauce
Pasta Selections

Vegetarian, Vegan, Gluten Free Entrees Available

BUFFET SELECTIONS – VEGETABLES

Carrots
Turnip Greens
Mashed Potatoes
Oven-Roasted Potatoes
Baked Potatoes, Scalloped or Au Gratin Potatoes
Green Beans
Corn on the Cob
White Kernel Corn
Wild Rice or Rice Pilaf
Breaded Okra
Okra and Tomatoes
Breaded Squash or Zucchini
Baked Apples
Yams
Field Peas
Green Peas
White Beans
Pinto Beans
Mixed Vegetables
Broccoli and Cheese
Spinach
Macaroni and Cheese
Coleslaw

BUFFET SELECTION – DESSERT

Apple, Peach Cobbler or Banana Pudding
Cheesecake, Pies, Cherry or Blackberry Cobbler and Cakes Additional **\$4.00**

CHOICE OF TWO ENTREES

\$21.95 Per Person

Tossed Green Salad
Three Vegetables
Breads
One Dessert
Coffee and Tea

CHOICE OF THREE ENTREES

\$27.95 Per Person

Tossed Green Salad
Four Vegetables
Breads
Two Desserts
Coffee and Tea

Add A Vegetable

\$1.25 Per Person

Ice Cream Cups for Cobbler

\$1.25 Per Person

TACO BAR

\$26.95 Per Person

Taco Shells
Taco Seasoned Meat
Lettuce
Tomatoes
Onions
Tortilla Chips and Salsa [In Baskets on Tables]
Cinnamon Chips
Tea, Water and Coffee
Refried Beans
Spanish Rice
Queso Dip

Jalapenos

Sour Cream

Shredded Cheese

Salsa

• Add Southwestern Soup

\$2.25 Per Person

FAJITA BAR

\$25.95 Per Person

Flour Tortilla Shells
Fajita Seasoned Chicken and Beef with Onions and Bell Peppers
Fajita Seasoned Portabella Mushrooms

TOPPINGS AND SNACK ITEMS

Sour Cream
Guacomole
Salsa
Shredded Cheese
Onions
Tortilla Chips and Salsa [In Baskets on Tables]
Cinnamon Chips
Tea, Water, Coffee

Lettuce

Jalapenos

Tomatoes

Refried Beans

Spanish Rice

• Add Southwestern Soup

\$3.95 Per Person

DINNER SELECTIONS*

Minimum 50 Guests

All Hand-Served Entrees Shall Consist Of No More Than Three Different Selections

SELECT ONE...

CURRENT MARKET PRICE

- 12oz. New York Strip
- 12oz. Ribeye Steak
- 12oz. Prime Rib of Beef
- 8oz. Filet Mignon
- Steak and Lobster

OR SELECT ONE

\$22.95 Per Person

- Catfish Filets with Hushpuppies
- Grilled Salmon Steak
- Pork Tenderloin with Plum Sauce

SERVED WITH

Spinach or Caesar Salad
Twice Baked Potato
Broccoli Spears or Asparagus Spears
Dinner Rolls and Butter
Choice of Cheesecake, Carrot Cake, Or French Silk Pie
Coffee or Tea

PRIME RIB BUFFET

CURRENT MARKET PRICE

Smoked Prime Rib
Broccoli Spears or Asparagus Spears
Loaded Baked Potato
Tossed Salad
Dinner Rolls & Butter
Cheesecake with Fruit Sauce
Tea and Coffee

SEAFOOD BUFFET

CURRENT MARKET PRICE

Crab Legs
Baked and Fried Catfish
Stuffed Crab, Shrimp Tenders, Scampi Shrimp
Hushpuppies, Coleslaw, Fries and Onion Rings
Green Beans
Tossed Salad
Dinner Rolls and Butter
Tennessee State Park Banana Pudding
Tea and Coffee

HAWAIIAN DINNER

\$24.95 Per Person

Choice Of Two

- Hawaiian Chicken
- Grilled Salmon
- Pork Tenderloin with Plum Sauce

Rice
Grilled Pineapple
Grilled Asparagus
Veggie Kabobs
Strawberry Mandarin Salad
with Balsamic Vinaigrette

Choice Of One

- Key Lime Pie
- Lemon Meringue Pie

Choice of One

- Pineapple Upside Down Cake
- Lemon Squares
- White Macadamia Nut Cookies

* Prices are based on one trip through the buffet
Self-serve buffet no additional charge
Staff-served buffet +\$3.00 per person
Plated +\$5.00 per person

CARVING STATION

Current Market Price

Prime Rib with Rolls, Mayonnaise, Dijon Mustard,
Horseradish Sauce

CURRENT MARKET PRICE

HOUSE WINES AND OTHER SELECTIONS /CASH/OPEN BAR

**Prices Do Not Include Service Charges

HOUSE WINES

Cavit Chardonnay	\$28.00 BOTTLE
Cavit Cabernet	\$28.00 BOTTLE
Cavit Merlot	\$28.00 BOTTLE
Cavit Pinot Grigio	\$28.00 BOTTLE
Cavit Pinot Noir	\$28.00 BOTTLE
Cavit Riesling	\$28.00 BOTTLE

Other Wine Brands May Vary in Pricing

DOMESTIC BEER

\$4.00

Budweiser
 Bud Light
 Miller 64
 Miller Lite
 Coors Banquet
 Coors Light
 Michelob Ultra

SPECIALTY BEER

\$5.00

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

Domestic Beer	\$4.00
Premium/Specialty Beer	\$5.00
Wine	\$7.00 PER GLASS
Mixed Drinks	\$8.00 PER DRINK

WINE

RED	WHITE	BLUSH
Merlot	Pinot Grigio	Moscato
Cabernet	Chardonnay	Zinfandel
Pinot Noir	Riesling	

LIQUOR

Jack Daniels
 Vodka
 Rum
 Tequila
 Jim Beam
 Skyy Vodka
 Crown Royal
 Jose Cuervo
 Bacardi Rum
 Glenlivet

Wine:	\$7.00 PER GLASS
Mixed Drinks	\$8.00 PER DRINK

BAR SET UPS

AVAILABLE MIXERS

- Strawberry Daiquiri Mix
- Bloody Mary Mix
- Grenadine

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

GARNISH

- Cherries
- Green Olives
- Lemon
- Strawberries
- Oranges

• **BAR SETUP FEE** **\$160.00**