

BANQUET & EVENT GUIDE

PARIS LANDING 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 Paris Landing seven days prior to the function. Alcohol and certain specialty items cannot be cancelled 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, 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 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.

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 21 percent 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

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.

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.

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.



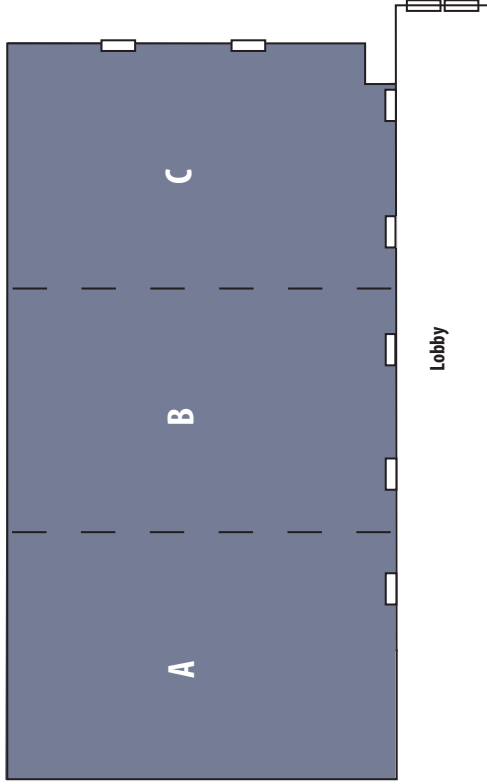
THE LODGE
PARIS LANDING

400 LODGE ROAD
BUCHANAN, TN 38222
731-641-4465
TNSTATEPARKS.COM

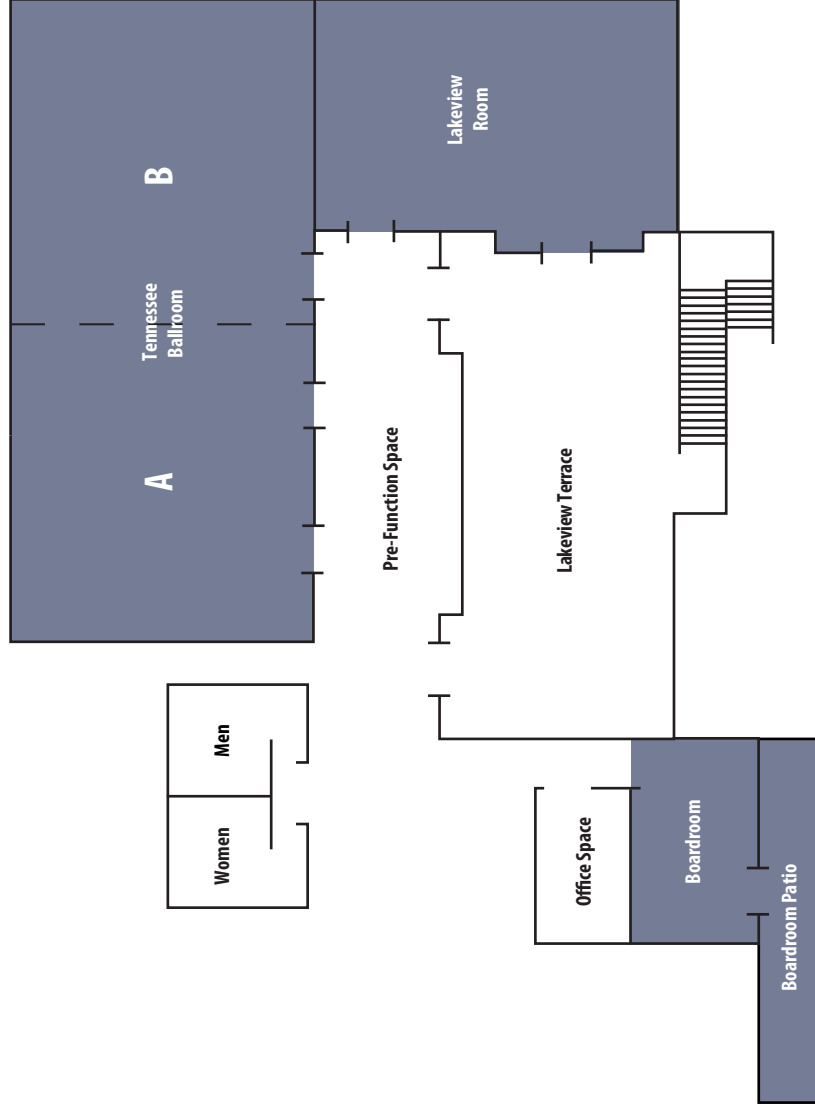


THE LODGE PARIS LANDING EVENT VENUES

CONFERENCE CENTER



LODGE



Meeting Area	Dimensions	SQ. FT.	Price
Tennessee Ballroom	80' x 33'	2,640	\$1,200
Tennessee Ballroom A or B	40' x 33'	1,320	\$700
Lakeview Room	28' x 42'	1,176	\$700
Lakeview Terrace	61' x 30'	1,830	\$200-\$400
Pre-Function Space	16' X 60'	960	
Boardroom	26' x 15'	390	\$350
Office Space	15' x 15'	225	\$200
Gathering Room 1*	27' x 24'	648	\$400
Gathering Room 2*	27' x 23'	621	\$400
Conference Center	141'x 74'	10,434	\$2,100
Conference Center A, B, or C	47' x 74'	3,478	\$700

* The Gathering Rooms are not shown on diagram. Please call for more information.



THE LODGE
PARIS LANDING

400 LODGE ROAD
BUCHANAN, TN 38222
800-250-8614
TNSTATEPARKS.COM



SEATING CHART

MEETING ROOM SETUP STYLES

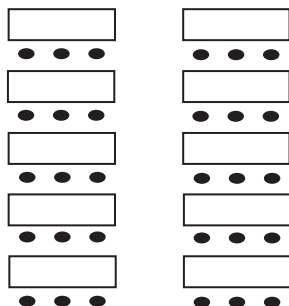
Included in rental fee:

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

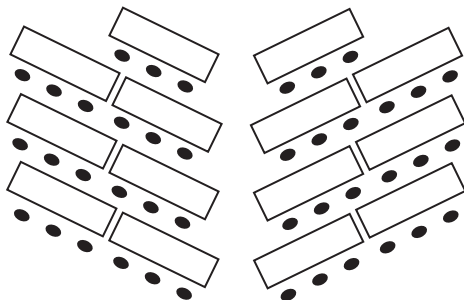
Please note: If custom setup is changed to a different setup within a 12 hour period, a reset fee [per room] will apply.

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

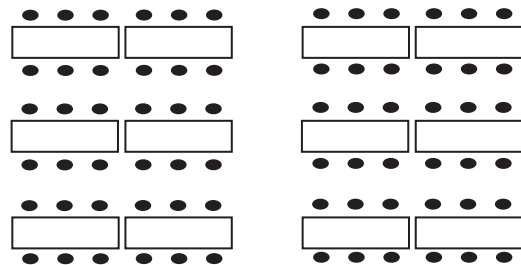
Classroom



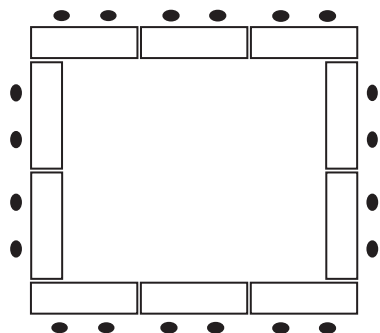
Angled Classroom



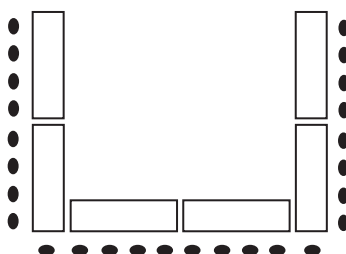
Banquet



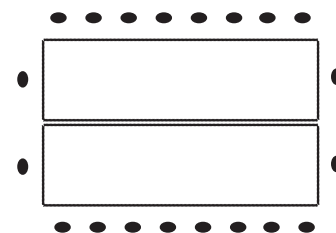
Closed Square



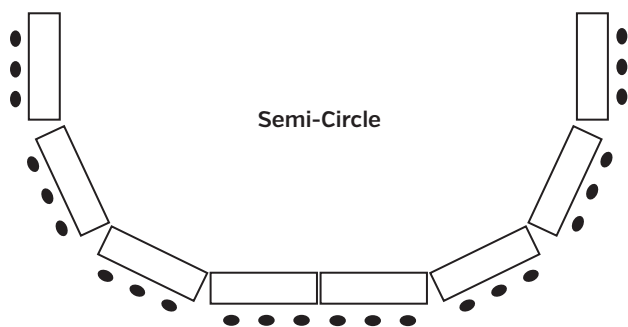
U Shape



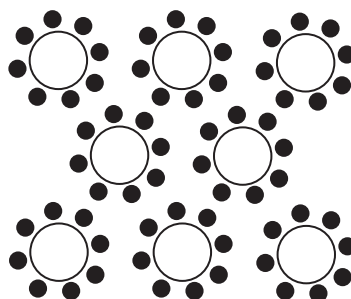
Conference



Semi-Circle



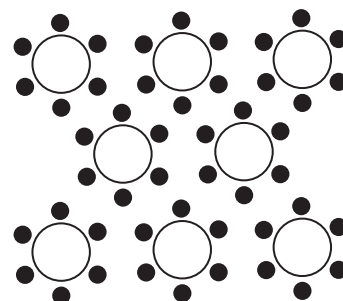
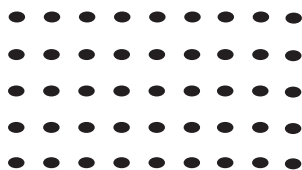
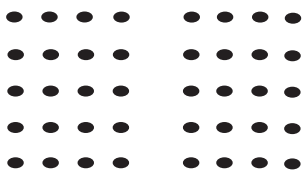
Rounds of 6 or 8



Theater



Ceremony



PARIS LANDING LODGE AND CONFERENCE CENTER

Audio / Visual Support Equipment

Paris Landing 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.

• LCD Projector	\$90.00
• 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
• Tall Podium with built in Speaker/Mic	\$65.00
• 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 91 guest rooms including six suites overlooking Kentucky Lake
- Most guest rooms have private balconies or patios
- There are pet friendly guest rooms

CABINS

- The park offers 10 cabins with fully equipped kitchens and dining table
- All cabins have gas log fireplaces, private decks and grills
- Cabins sleep up to 10 guests, with three bedrooms and two full bathrooms
- There are two pet-friendly cabins

CAMPING CABINS

- The park offers six one-room lakeside camping cabins with access to the bathhouse
- Each cabin offers two XL full-size beds [no linens are provided]
- Cabins come equipped with microwave, mini-fridge, table, climate control and coffee pot
- All camping cabins are pet friendly

PAVILIONS

- The park offers two rentable pavilions of varying size for outdoor events
- Pavilions include picnic tables and offer water and electricity
- Each pavilion offers a unique view and park experience

PARK ACTIVITIES

- 18 Hole Golf Course. For a tee time, visit tnstateparks.com/golf/course/paris-landing
- Birding and fishing
- Full service marina offers pontoon rentals, transient docking and full service bar with light menu
- Hiking trails [maps at the front desk]
- Group park ranger programming available

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

\$2.50 Each Assorted Soft Drinks (Cans)

\$2.00 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
 [Cans]
 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 \$1.50 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

Assorted Muffins and
 Breakfast Breads, **\$25.00** Per Order
 Cookies or Brownies

Honey Butter Biscuits **\$25.00** Per Dozen
 or Cinnamon Rolls

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 \$240.00
- Hibachi Beef Skewers with Sweet and Spicy Plum Sauce or chicken \$250.00
- Bacon-Wrapped Scallops \$275.00
- Chicken Strips with Dips \$175.00
- Franks in A Blanket \$125.00
- Regular Wings or Hot Wings W/Ranch \$150.00
- Cheese Stuffed Mushroom Caps \$225.00

CHOCOLATE FOUNTAIN \$175.00 Per Hour

Serves 50 People
 Strawberries
 Pretzels
 Marshmallows

ADDITIONAL ITEMS FOR FOUNTAIN

- Serves 50 People \$55.00 Each Per Bowl
- Cherries with Stems
- Bananas
- Pineapples
- Strawberries
-
- Pretzels / Marshmallows \$30.00 Per Bowl
- Shortbread Cookies \$40.00 Per Bowl

POPCORN MACHINE \$45.00

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 25 Guests

BBQ PICNIC **\$22.95** 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 **\$15.95** Per Person

- Hamburger and Hot Dogs
- Condiments
- Baked Beans
- Potato Salad
- Coleslaw
- Assorted Chips with Brownies or Cookies
- Tea and Lemonade
- American or Swiss Cheese **\$.25** extra per person

Prices are based on one trip through the buffet

LUNCHEON SELECTIONS

Minimum 25 Guests

HOAGIE BAR **\$17.95** 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 **\$17.95** 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
Breaded Squash or Zucchini
Baked Squash
Baked Apples
Yams, Field Peas
Green Peas
White Beans
Pinto Beans
Mixed Vegetables
Broccoli and Cheese
Spinach
Macaroni and Cheese

BUFFET SELECTION—DESSERT

Apple, Peach Cobbler or Banana Pudding

Cheesecake, Pies, Cherry or Blackberry Cobbler and Cakes Additional **\$4.00**

CHOICE OF TWO ENTREES \$19.95 Per Person

Tossed Green Salad
Three Vegetables
Breads
One Dessert
Coffee and Tea

CHOICE OF THREE ENTREES \$23.95 Per Person

Tossed Green Salad
Four Vegetables
Breads
Two Desserts
Coffee and Tea

Add A Vegetable **\$2.00 Per Person**

Ice Cream Cups for Cobbler **\$1.25 Per Person**

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

Prices Are Based on One Trip Through The Buffet

PLATED DINNER SELECTIONS

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 \$21.95 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

FAJITA BAR \$24.95 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 & Salsa On Request [In Baskets on Tables]
 - Cinnamon Chips
 - Tea, Water, Coffee
 - Add Southwestern Soup
 - Lettuce
 - Jalapenos
 - Tomatoes
 - Refried Beans
 - Spanish Rice
- \$3.00 Per Person**

TACO BAR \$24.00 Per Person

Taco Shells
Taco Seasoned Meat
Refried Beans and Spanish Rice
Lettuce
Tomatoes
Onions
Jalapenos
Sour Cream
Shredded Cheese
Salsa
Queso Dip
Tortilla Chips and Salsa [In Baskets on Tables]
Cinnamon Chips
Tea, Water and Coffee
Add Southwestern Soup **\$2.25 Per Person**

HAWAIIAN DINNER \$24.95 Per Person

Choice Of Two

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

• Rice
• Grilled Pineapple
• Grilled Asparagus
• Strawberry Mandarin Salad with Balsamic Vinaigrette
• Add Veggie Kabobs **\$2.00 Per Person**

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 Buffet

CARVING STATION

Current Market Price

Prime Rib with Rolls, Mayonnaise, Dijon Mustard, Horseradish Sauce
Current Market Prices

HOUSE WINES AND OTHER SELECTIONS /CASH/OPEN BAR

**Prices Do Not Include Service Charges

HOUSE WINES

ALL \$30.00 PER BOTTLE

Cavit Chardonnay
 Cavit Cabernet
 Cavit Merlot
 Cavit Pinot Grigio
 Cavit Pinot Noir
 Cavit Riesling

Other Wine Brands May Vary in Pricing

DOMESTIC BEER

\$5.00

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

SPECIALTY BEER

\$6.00

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

Domestic Beer	\$5.00
Premium/Specialty Beer	\$6.00
Wine	\$8.00 PER GLASS
Mixed Drinks	\$9.00 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:	\$8.00 PER GLASS
Mixed Drinks	\$9.00 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	\$150.00
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