

BANQUET & EVENT GUIDE

CUMBERLAND MOUNTAIN 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 Cumberland Mountain 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, Cumberland Mountain 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 18 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

Cumberland Mountain 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. 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.

Cumberland Mountain 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.

CUMBERLAND MOUNTAIN STATE PARK

Banquet Rooms

Meeting Room A - Capacity: 150

Half Day: \$108

Mon.—Thurs.: \$159

Fri.—Sun.: \$159

Meeting Room B - Capacity: 40

Half Day: \$82

Mon.—Thurs.: \$108

Fri.—Sun.: \$108

Meeting Room C - Capacity: 40

Half Day: \$82

Mon.—Thurs.: \$108

Fri.—Sun.: \$108

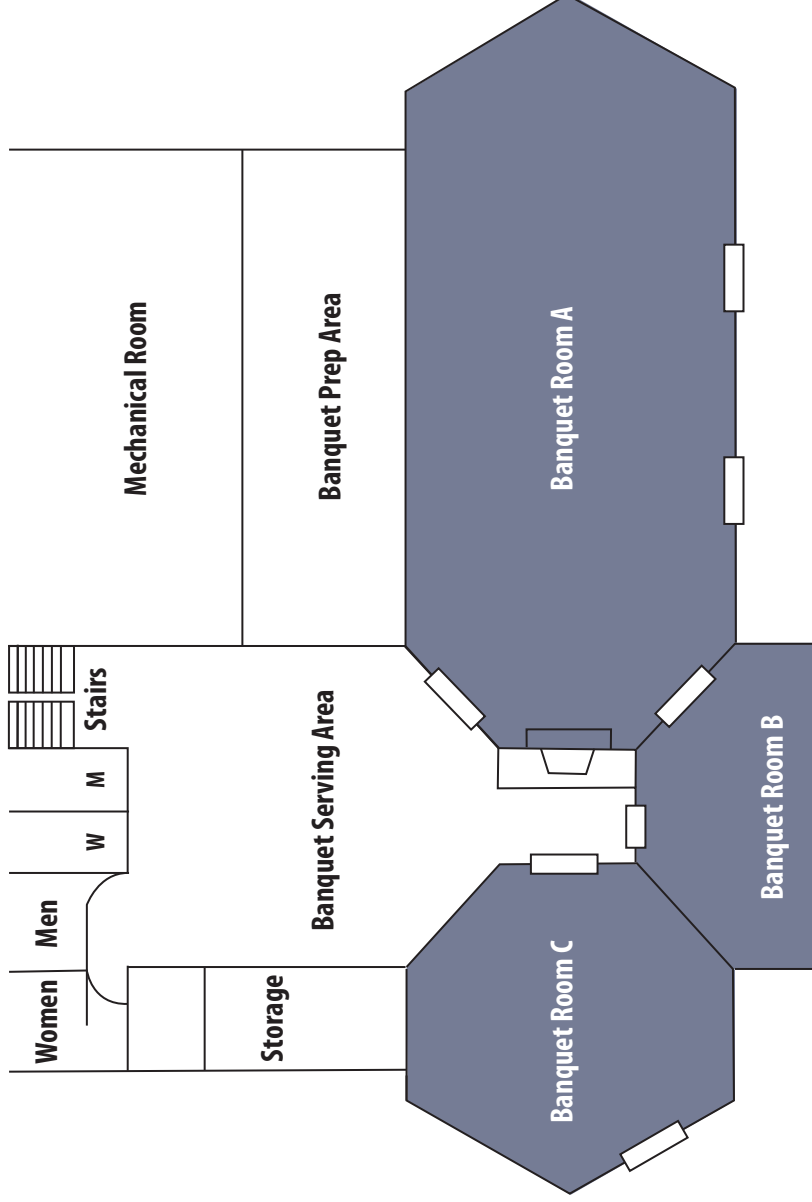
Recreation Lodge - Capacity: 225

Half Day \$134

Fri.—Sun. \$250

Mon.—Thurs. \$216

2,788 square feet



**CUMBERLAND MOUNTAIN
STATE PARK**

T E N N E S S E E

24 OFFICE DRIVE
CROSSVILLE, TENNESSEE
931-484-7186
TNSTATEPARKS.COM



USEFUL PARK INFORMATION

OVERNIGHT ACCOMMODATIONS

CABINS

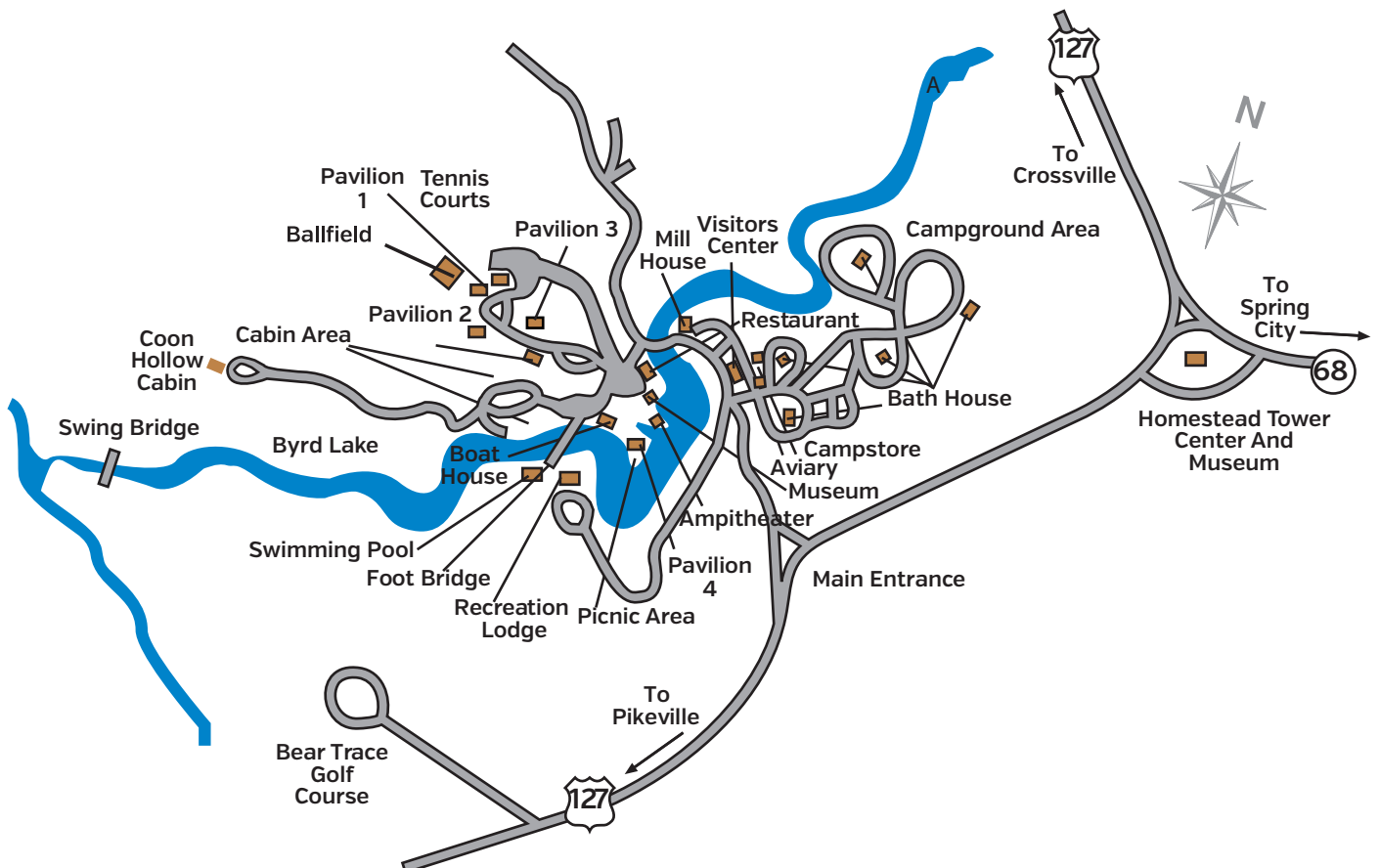
- The park offers 37 cabins with fully equipped kitchens and wood burning fireplaces. Cabins range from historic CCC to modern.
- All cabins have private covered patios with charcoal grills and fire rings
- There are two pet friendly cabins

PAVILIONS

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

PARK ACTIVITIES

- 18 Hole Bear Trace Golf Course
<https://tnstateparks.com/golf/course/bear-trace-at-cumberland-mountain> for tee time
- 35-acre Byrd Lake offers great year round fishing opportunity
- Aviary located near the campground store
- Fourteen miles of hiking trails [maps at the front desk]
- Four miles of dedicated biking trails
- Group park ranger programs available



SEATING CHART

MEETING ROOM SETUP STYLES

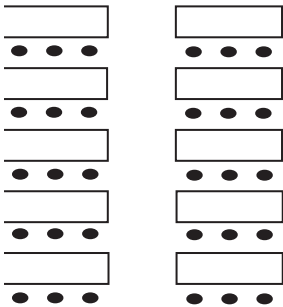
Included in rental fee:

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

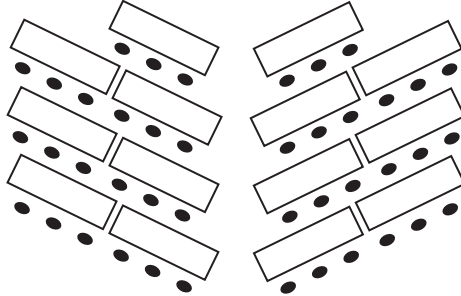
Please note: If custom setup is changed to a different setup within a 12 hour period, a reset fee (per room) will apply.

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

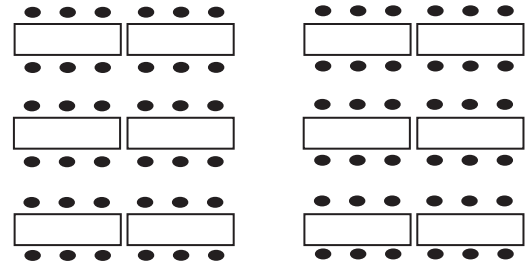
Classroom



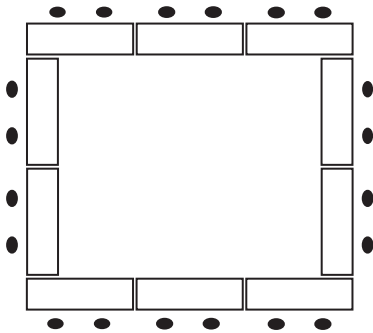
Angled Classroom



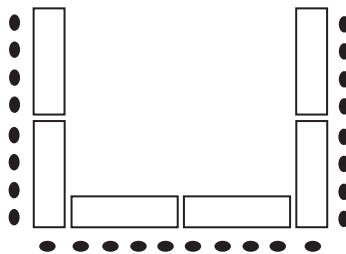
Banquet



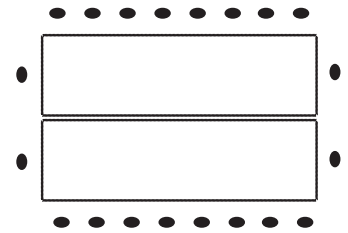
Closed Square



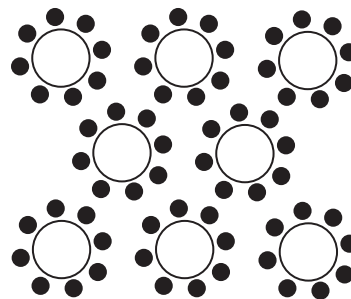
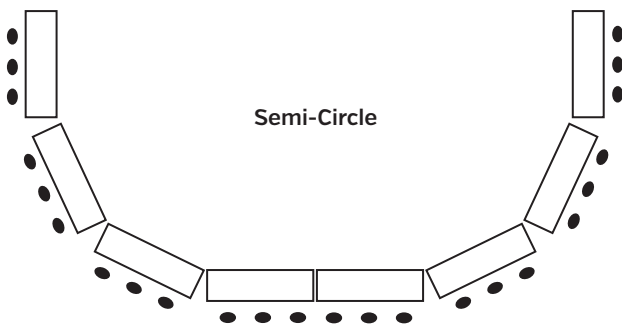
U Shape



Conference



Semi-Circle

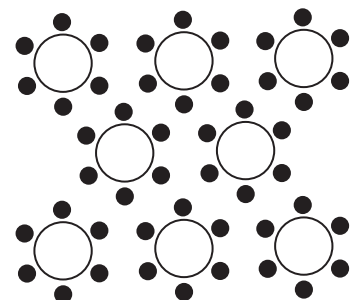
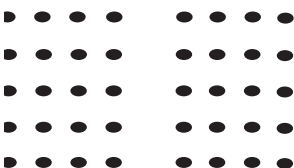


Rounds of 6 or 8

Theater



Ceremony



BEVERAGE SELECTIONS

COFFEE

Regular or Decaf **\$10.00 PER POT**
[8 cups per pot]
\$25.00 PER GALLON
[16 cups per gallon]

SOFT DRINKS

Assorted Soft Drinks **\$1.75 PER CAN**

BOTTLED WATER

Regular Bottled Water **\$1.75 PER BOTTLE**
Sparkling Water **\$3.00 PER BOTTLE**

HOT TEA ASSORTED FLAVORS \$1.50
per tea bag used

ICED TEA AND SWEET TEA \$12.00 PER GALLON
[16 cups per gallon]
Hot Chocolate, Hot Apple Cider
or Hot Tea **\$2.00 EACH**

JUICES

Orange, Apple, Cranberry,
Grapefruit and Tomato **\$14.00 PER GALLON**
Individual Served **\$3.00 EACH**

LEMONADE OR FRUIT PUNCH \$12.00 PER GALLON

BAR SET-UP \$150.00
[one bartender for two hours]
\$25.00
per additional hour

CASH OR HOSTED BAR DRINK PRICES VARY

BREAKFAST BUFFETS

Groups of 50 or more

THE CONTINENTAL \$9.00 PER PERSON
Assorted Chilled Juices
Assorted Muffins, Danish and Bagels
Seasonal Fresh Fruit
Regular and Decaffeinated Coffee
Hot Tea

THE CITY CONTINENTAL \$10.00 PER PERSON
Sausage Biscuits
Seasonal Fresh Fruit
Assorted Chilled Juices
Assorted Cold Cereals
Regular and Decaffeinated Coffee
Hot Tea

THE COUNTRY CONTINENTAL \$11.00 PER PERSON
Ham and Sausage Biscuits
Buttermilk Biscuits with Butter and Assorted Jellies
Seasonal Fresh Fruit
Chilled Orange Juice
Regular and Decaffeinated Coffee
Hot Tea

HOT BREAKFAST BUFFET \$13.00 PER PERSON
Country Ham
Crispy Bacon, Sausage Links or Patties
Scrambled Eggs
Breakfast Potatoes and Grits
Hot Biscuits and Gravy and Toast
Seasonal Fresh Fruit
Hot and Cold Cereals
Assorted Pastries
Coffee, Decaf, Milk, Orange Juice

ALA CARTE BREAKFAST ITEMS

BUTTERMILK BISCUITS \$24.00
WITH HAM, COUNTRY SAUSAGE, PER DOZEN
OR BACON \$2.00 EACH

COUNTRY HAM AND BISCUITS \$30.00
PER DOZEN
\$2.50 EACH

CINNAMON RAISIN BISCUITS, \$17.00
DONUTS OR BAGELS PER DOZEN

DANISH, CINNAMON ROLLS \$20.00
OR MUFFINS PER DOZEN

SNACKS

Serves approximately 20 people

POTATO OR NACHO CHIPS AND DIP OR SALSA	\$12.50 PER BOWL	PARTY MIX OR GOLDFISH SNACKS	\$10.00 PER POUND
DRY ROASTED PEANUTS	\$12.00 PER POUND	FRESHLY BAKED BROWNIES OR ASSORTED COOKIES	\$12.00 PER DOZEN
HONEY ROASTED PEANUTS	\$14.00 PER POUND		
MIXED NUTS	\$15.00 PER POUND		

LUNCH SELECTIONS

Groups of 50 or more

THE WHOLE SHEBANG PICNIC	\$18.00 PER PERSON	ALL AMERICAN PICNIC	\$14.00 PER PERSON
CHOICE OF TWO MEATS AND TWO SALADS Baked Beans, Potato Salad or Coleslaw Homemade Rolls, Buns or Cornbread Muffins and Butter Fruit Cobbler, Brownies or Cookies Iced, Sweet Tea, Coffee/Decaf and Lemonade		Hamburgers and Hot Dogs Baked Beans, Potato Salad, Coleslaw Assorted Chips Brownies Iced Tea, Sweet Tea and Lemonade	

PICNIC PACKAGES OFF SITE

Approved location in the park. Minimum attendance required.

DELI BAR	\$14.00 PER PERSON	CROISSANT SANDWICH OR WRAP	\$11.00 PER PERSON \$12.00 PER PERSON
Assorted Deli Meats: Ham, Turkey and Roast Beef Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles and Condiments Assorted Breads and Rolls and Assorted Individual Bag of Chips		CHOICE OF ONE: Ham, Turkey, Chicken, Tuna or Roast Beef Cheese Dill Pickle Spear Bag of Chips Whole Fresh Fruit Cookie or Brownie Choice of Canned Soda or Bottled Water	
CHOICE OF ONE SALAD: Potato Salad, Pasta Salad or Coleslaw Assorted Cookies or Brownies Iced Tea, Sweet Tea and Lemonade			
SALAD BAR EXTRAVAGANZA	\$12.00 PER PERSON		
Garden Fresh Salad Greens			
CHOICE OF THREE DRESSINGS Pasta Salad, Potato Salad, Coleslaw Home-style Soup, Fresh Bread and Crackers Iced Tea, Sweet Tea and Lemonade			

RECEPTIONS

Groups of 50 or more

ASSORTED MEAT AND CHEESE TRAY	\$90.00	FRESH VEGETABLE TRAY	\$45.00
Serves 25 people Roast Beef, Deli Ham and Turkey American, Swiss and Cheddar Cheese Assorted Fresh Breads Lettuce, Tomato, Onions, Mustard, Mayonnaise, Honey Dijon Mustard		Serves 20 people Crisp Garden Vegetables Home-Style Ranch Dip	
ASSORTED CHEESE TRAY	\$65.00	ASSORTED SEASONAL FRESH FRUIT DISPLAY	\$50.00
American, Swiss and Cheddar Assorted Crackers		Serves 20 people Four Different Seasonal Fresh Fruits Assorted Dips	
GOURMET SHRIMP TRAY	\$55.00	DEEP FRIED CHEESE STICKS	\$45.00
2 pounds Cooked, Tail-on Jumbo Shrimp Cocktail Sauce Lemon Wedges		50 pieces Marinara Sauce	
WRAP TRAY	\$70.00	COCKTAIL FRANKS	
Serves 20 people Ham and Cheddar Cheese Turkey and American Cheese Roast Beef and Swiss Cheese Tomato and Lettuce Served with Salsa, Ranch, Mustard, and Horseradish on the side		50 Pieces: \$25.00 100 Pieces: \$40.00	
		BUFFALO CHICKEN WINGS	
		50 Pieces: \$45.00 100 Pieces: \$80.00 Home-Style Ranch Dip	

DINNER BUFFETS

Groups of 50 or more

CHOICE OF TWO ENTREES \$20.00 PER PERSON

CHOICE OF THREE ENTREES \$25.00 PER PERSON

ENTRÉE CHOICES

Southern Fried Catfish
Baked Fish
Smoked, Fried or Baked Chicken
Pork Chops
Pork BBQ Ribs
BBQ Pulled Pork,
Sliced Roast Beef in Gravy
Meatloaf
Smoked or Baked Turkey
Spaghetti and Meatballs
Lasagna or Vegetarian Lasagna
Tossed Green Salad with
Two Dressings of your Choice

CHOICE OF TWO SIDES

Creamed Corn
Green Beans
Broccoli
Baked Beans
Corn on the Cob
Whole Kernel Corn
New Red Potatoes
Mashed Potatoes
Turnip Greens
Rolls and Butter
Coffee, Decaf, Iced Tea, Sweet Tea

DESSERT

Choice of One with Two Entrée
Choice of Two with Three Entrée
Banana Pudding
Cobbler
Cake

ROAST PRIME RIB BUFFET \$30.00 PER PERSON

Slow Roasted Prime Rib
Choice of One Vegetable
Baked Potato or Mashed Potato
Garden Green Salad with Two Dressings
Rolls and Butter
Tennessee Style Cheesecake
or Choice of One Dessert
Coffee, Decaf, Iced Tea, Sweet Tea

SEAFOOD BUFFET \$33.00 PER PERSON

Crab Legs [1 lb. per person]
Baked and Fried Fish, Clam Strips, Catfish,
Hushpuppies, Coleslaw, French Fries
Garden Green Salad with Two Dressings
Rolls and Butter
Tennessee Style Cheesecake
or Choice of One Dessert
Coffee, Decaf, Iced Tea, Sweet Tea

PLATED DINNERS

Groups of 50 or more. Selections Based on Market Price

OPTION 1

\$21.00 PER PERSON

Filet Mignon
Prime Rib of Beef
Ribeye Steak
Alaskan King Crab
Other Seafood Options
Select One Entrée
Chicken Breast
Sliced Roast Pork Loin
Turkey and Cornbread Dressing
Fresh Farm Raised Catfish

OPTION 2

\$24.00 PER PERSON

Pork Chops
Roast Round of Beef
Grilled Salmon Steak
Pork Tenderloin medallion with Plum Sauce

SERVED WITH

Tossed Green Salad, Potato, Vegetable,
Rolls and Butter
Coffee, Decaf, Iced Tea, Sweet Tea
Choice of One Dessert:
Banana Pudding
Cobbler [Peach, Strawberry, Chocolate]
Cake [Vanilla, Chocolate, Coconut]

MISCELLANEOUS RENTAL ITEMS

To better assist your banquet needs, Cumberland Mountain State Park offers the rental of various banquet items perfect for most events. Clients are certainly welcome to provide their own and encouraged to do so, but we are happy to offer them upon request.

BANQUET TABLES

Our indoor banquet tables are white 60" Rounds or
White 8' Rectangles

ADDITIONAL ITEMS

\$3.00 EACH

90" Polyester Tablecloths
[Black or White] Mid-Length

Plastic Tablecloths White or Black

\$1.50 EACH