



RIVER TERRACE RESORT & CONVENTION CENTER BANQUET MENU

240 RIVER ROAD, GATLINBURG, TN 37738
865-436-5161 | WWW.WESTGATERESORTS.COM

 /RiverTerraceResortAndConventionCenter


RIVER TERRACE
RESORT AND CONVENTION CENTER

À LA CARTE

BEVERAGE

- Brewed Coffee, Decaffeinated Coffee and Herbal Teas
- Assorted Chilled Juices
- Iced Tea, Lemonade and Fruit Punch
- Whole, Skim and Low Fat Milk
- Assorted Sodas
- Bottled Water

FRESHLY BAKED GOODS AND SNACKS

- Assorted Danishes, Muffins, Croissants and Doughnuts
- Assorted Bagels with Flavored Cream Cheese
- Hot Breakfast Sandwiches Include your Choice of Croissants, Biscuits or English Muffins with Egg, Cheese and Bacon or Ham
- Assorted Freshly Baked Cookies and Brownies
- Double Fudge Brownies and Blondies
- Assorted Granola Bars
- Assorted Individual Bags of Chips
- Fresh Fruit Yogurts with Granola Toppings
- Freshly Sliced Seasonal Fruit Tray
- Assorted Chips and Dip
- Freshly Made Popcorn
- Hot Pretzels with Choice of Mustard or Cheese Dipping Sauce
- Chocolate Dipped Strawberries

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming undercooked meats, poultry, seafood, shellfish and/or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.

BREAKFAST SELECTIONS

SERVED BUFFET STYLE

DELUXE CONTINENTAL BREAKFAST

Scrambled eggs, seasonal fresh fruit, bagels with sides of cream cheese and jam, served along with Danish pastries and biscuits.

BREAKFAST QUICHE

Choose between a Florentine, Chef's vegetables, ham, bacon or sausage quiche, served with freshly baked muffins.

EXECUTIVE BREAKFAST

Scrambled eggs, yogurt and granola, assortment of cold cereals and seasonal fresh fruit, served along with Danish pastries and biscuits.

TRADITIONAL BREAKFAST

Your choice of ham, bacon or sausage links served with scrambled eggs, au gratin breakfast potatoes and freshly baked muffins.

GREAT START BREAKFAST

All of the favorites. Scrambled eggs, French toast with maple syrup, au gratin potatoes, seasonal fresh fruit and freshly baked muffins. Buffet also includes your choice of two breakfast meats: bacon, ham or sausage links.

SALADS

Please select one salad

INCLUDED:

- Homemade Dinner Rolls
- Dessert Choice
- Coffee and Tea Beverage Service

CRANBERRY AND FETA CHICKEN SALAD

Summer garden mixed greens tossed with feta cheese, sliced almonds and cranberries with a sliced marinated chicken breast on top. Salad is tossed with balsamic port vinaigrette.

MANDARIN CHICKEN SALAD

Summer garden mixed greens tossed with Gorgonzola cheese, dried cherries, glazed pecans and mandarin oranges with a sliced marinated chicken breast on top. Salad is tossed with citrus vinaigrette.

PECAN CRUSTED CHICKEN SALAD

Summer garden mixed greens tossed with feta cheese, crasins and cherry tomatoes with a sliced pecan crusted chicken breast on top. Salad is tossed with honey Dijon vinaigrette.

TERRACE SPECIAL CHICKEN SALAD

Tender chunks of chicken with our sour cream dressing, garnished with mandarin oranges and pecans.

TURKEY OR TUNA SALAD

Your choice of turkey salad or albacore tuna salad, topped with artichoke hearts, hard-boiled egg, tomato wedges and served on a bed of greens.

CHICKEN CAESAR SALAD

Grilled, sliced chicken breast atop fresh romaine lettuce tossed with croutons, Caesar dressing and Parmesan cheese.

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SANDWICHES

Please select one sandwich

INCLUDED:

- Choice of Tossed Green Salad, Fresh Fruit Salad, Coleslaw, Bag of Chips or Potato Salad
- Dessert Choice
- Coffee and Tea Beverage Service

HOT TURKEY SANDWICH

Served open faced with chef's vegetables, homemade gravy and tangy cranberry sauce.

HOT BEEF SANDWICH

Served open faced with chef's vegetables and beef gravy.

BARBECUE BEEF SANDWICH

Thinly sliced pieces of roast sirloin tossed with our savory homemade BBQ sauce served on a homemade sandwich roll.

CROISSANT SANDWICH

Choice of chunk chicken salad, honey cured ham, sliced turkey or roast beef with your choice of cheese and served with lettuce, tomato, onions and pickles.

MEDITERRANEAN SANDWICH

Focaccia bread, with turkey breast, romaine lettuce, roasted red peppers and garlic mayonnaise.

COLD CUT BUFFET

A buffet assortment including sliced ham, turkey and roast beef with cheddar cheese, Swiss cheese and American cheese, served with a variety of breads and sandwich condiments. Choose two of the following for guests to enjoy: tossed green salad, potato salad, Caesar salad, pasta salad, fresh fruit salad or coleslaw.

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HOT BANQUET LUNCHESES

Please select up to two entrées

INCLUDED:

- Green or Caesar Salad
Served with Entrée
- Chef's Vegetables and
a Side Dish of Your
Choice: Whipped
Potatoes, Baby Red
Potatoes, Au Gratin
Potatoes, Yams or
Rice Pilaf
- Homemade
Dinner rolls
- Dessert Choice
- Coffee and Tea
Beverage Service

ROAST SIRLOIN OF BEEF

Tender slices of roast beef with a touch of au jus.

TERIYAKI BEEF OR CHICKEN

Beef flank steak or boneless chicken breast marinated and topped with our homemade teriyaki sauce, bell peppers and pineapples.

ROAST PORK

Roasted, center cut pork loin with traditional herb dressing and old-fashioned pork gravy.

ROAST TURKEY BREAST

Served with our special blend of wild rice and herbs dressing, homemade gravy and a side of tangy cranberry sauce.

BONELESS CHICKEN BREAST

A boneless chicken breast stuffed with our special wild rice pilaf and served with a light vermouth sauce.

CHICKEN PICCATA

A boneless chicken breast breaded with Italian herbs, served with a lemon caper white wine sauce.

CHICKEN FLORENTINE

A boneless chicken breast topped with sautéed spinach and mushroom dressing with a Chardonnay sauce.

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HOT BANQUET LUNCHES

Please select up to two entrées

INCLUDED:

- Green or Caesar Salad
Served with Entrée
- Chef's Vegetables
- Side Dish of Your
Choice: Whipped
Potatoes, Baby Red
Potatoes, Au Gratin
Potatoes, Yams or
Rice Pilaf
- Homemade
Dinner rolls
- Dessert Choice
- Coffee and Tea
Beverage Service

ITALIAN LASAGNA

Italian sausage and marinara sauce layered with Parmesan and mozzarella cheese.

CHICKEN PARMESAN

A breaded, boneless chicken breast topped with marinara sauce, mozzarella and Parmesan cheese.

BAKED HONEY CURED HAM

Honey cured ham, baked to perfection and served with a brown sugar glaze.

THYME AND BASIL CHICKEN

A boneless chicken breast topped with a thyme and basil herb sauce.

SUNDRIED TOMATO CHICKEN

A marinated boneless chicken breast topped with a sundried tomato cream sauce.

ROAST TOM TURKEY

Oven basted and served with our special blend of wild rice and herbs stuffing. Served with turkey gravy and tangy cranberry sauce.

PETITE MONTEREY SALMON FILET

Grilled Atlantic salmon filet served with a fresh Monterey sauce of tomatoes, mushrooms and scallions.

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BUFFET LUNCHEON

INCLUDED:

- Homemade Dinner rolls
- Dessert Choice
- Coffee and Tea Beverage Service

CHOICE OF ONE SALAD:

- Caesar Salad
- Potato Salad
- Pasta Salad
- Coleslaw
- Tossed Green Salad
- Summer Garden Salad
- Spinach Salad with Bacon Dressing
- Fresh Fruit Salad

CHOICE OF ONE VEGETABLE:

- Green Beans
- Almondine Broccoli Florets
- Glazed Baby Carrots
- California Blend Corn on the Cob
- An antipasto platter may be added to the buffet

CHOICE OF TWO SIDES:

- Whipped Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Roasted Baby Red Potatoes
- Baked Beans
- Penne Pasta or Tri-Color Tortellini tossed with choice of marinara or Alfredo sauce

CHOICE OF TWO ENTRÉES:

- Roast Sirloin
- Roast Pork Loin
- Petite Salmon Fillet
- Chicken Marsala
- Teriyaki Chicken
- Chicken Piccata
- Thyme and Basil Chicken
- Creamy Chicken Pasta

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RIVER TERRACE STYLE BUFFET

INCLUDED:

- Coffee and Tea Beverage Service

LUNCH/DINNER SERVICE

Barbecue chicken, garlic bread, chili beans, green salad, potato salad, homemade salsa and served with a dessert.

Barbecue ribs, barbecue chicken, corn on the cob, baked beans, roasted potatoes, Southern style green beans, potato salad, coleslaw and served with apple, peach or blueberry cobbler.

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HORS D'OEUVRES

SERVES 25 GUESTS PER TRAY

CHICKEN SATE

Grilled chicken skewered and served with a Thai peanut sauce.

PINWHEELS

Tortillas filled with cream cheese, scallions, red cabbage, carrots and pimento.

BRUSCHETTA WITH FRESH MOZZARELLA

A delicate mixture of fresh diced tomatoes, basil, extra-virgin olive oil, balsamic glaze and roasted garlic. Served with fresh Buffalo mozzarella and freshly toasted bread slices.

GOAT CHEESE AND CRANBERRY CROSTINI

Served with a dash of chopped pecans.

CRAB STUFFED MUSHROOMS

Mushrooms stuffed with warm crab salad.

FRESH FRUIT KABOBS

Seasonal fresh fruit, cubed and skewered in a colorful presentation.

FRESH SLICED FRUIT PLATTER

Seasonal fresh fruit, sliced and served in a colorful presentation.

FILLED PUFFED PASTRY

Choose from shrimp salad, chicken salad, ham salad or chicken curry salad.

FRESH VEGETABLE PLATTER

Served with ranch dip.

CORN SALSA TOSTITO® SCOOPS

Tostitos® Scoop chips filled with corn, black beans, Ortega® chiles and homemade pico de gallo.

HORS D'OEUVRES

SERVES 25 GUESTS PER TRAY

SOUTHWEST PINWHEELS

Tortillas filled with southwest chipotle cream cheese, Ortega® chiles, red cabbage and pimentos.

JUMBO SHRIMP TRAY

Chilled and served with zesty cocktail sauce.

SWEET AND SOUR MEATBALLS

Savory beef meatballs cooked in a delicious pineapple and soy sauce glaze.

TEA SANDWICHES

Finger sandwiches served on white bread, with ham or turkey salad.

ANTIPASTO TRAY

Colorful array of crudités, marinated peppers, Italian salami and Monterey Jack cheese.

THE ICE CREAM SHOPPE

Vanilla, chocolate and strawberry ice cream with a selection of hot fudge, caramel, fresh strawberry topping, chopped nuts, maraschino cherries and whipped cream.

THE PIZZA GOURMET

An assortment of pizzas including tomato, basil and mozzarella, pepperoni and sausage, grilled vegetables.

CASCADING CHOCOLATE FONDUE

An elegant dessert presentation with your choice of milk chocolate or dark Belgian chocolate. Served in a silver fountain with strawberries, bananas, pineapple, marshmallows, butter pound cake and lady fingers.

BANQUET DINNERS

Choose entrées

INCLUDED:

- Green or Caesar Salad
Served with Entrée
- Chef's Vegetables
- Side Dish of Your
Choice: Whipped
Potatoes, Baby Red
Potatoes, Au Gratin
Potatoes, Yams or
Rice Pilaf
- Homemade
Dinner rolls
- Dessert Choice
- Coffee and Tea
Beverage Service

FILET MIGNON

Most tender prime quality steak.

RIB EYE STEAK

Tender and juicy with high marbling.

PRIME RIB

Traditional thick-cut and delightfully roasted, this generously portioned entrée is seasoned with rosemary and served au jus style.

NEW YORK STEAK

Flavorful and lean, this steak goes beyond juicy.

HALIBUT STEAK

10 oz filet of broiled Alaskan loin steak.

TOP SIRLOIN STEAK

Properly aged for a robust flavor.

SALMON FILLET

Fresh, delicately sautéed and served with a Monterey-style sauce with tomatoes, mushrooms and scallions.

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BANQUET DINNERS

Choose entrées

INCLUDED:

- Green or Caesar Salad
Served with Entrée
- Chef's Vegetables
- Side Dish of Your
Choice: Whipped
Potatoes, Baby Red
Potatoes, Au Gratin
Potatoes, Yams or
Rice Pilaf
- Homemade
Dinner rolls
- Dessert Choice
- Coffee and Tea
Beverage Service

CHICKEN PAMESAN

Breaded boneless chicken breast served with marinara sauce, mozzarella and Parmesan cheese.

CHICKEN PICCATA

Boneless chicken breast breaded and topped with a lemon caper white wine sauce.

STUFFED CHICKEN BREAST

Boneless chicken breast stuffed with wild rice and herbs then topped with a vermouth sauce.

TURKEY BREAST

Served with our special blend of wild rice and herbs, homemade gravy and tangy cranberry sauce.

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VEGETARIAN ENTRÉES

Please select one entrée

INCLUDED:

- Green or Caesar Salad
Served with Entrée
- Chef's Vegetables
- Side Dish of Your
Choice: Whipped
Potatoes, Baby Red
Potatoes, Au Gratin
Potatoes, Yams or
Rice Pilaf
- Homemade
Dinner rolls
- Dessert Choice
- Coffee and Tea
Beverage Service

PENNE PASTA

With meatless marinara or Alfredo sauce.

STEAMED VEGETABLE PLATE

Steamed garden vegetables served with quinoa.

THREE-CHEESE TORTELLINI

With meatless marinara or Alfredo sauce.

GRILLED PORTABELLA “STEAK”

Layered with heirloom tomatoes, Gorgonzola cheese, seasonal vegetables and a balsamic reduction drizzle.

VEGETARIAN LASAGNA

Chef's vegetables layered in marinara or Alfredo sauce.

GLUTEN-FREE RAVIOLI

With meatless marinara sauce.

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CHILDREN'S MENU

Please select one entrée

CHICKEN STRIPS

Served with French fries.

THREE CHEESE TORTELLINI

Served with meatless marinara or Alfredo sauce.

SILVER SERVICE DINNER BUFFET

Minimum of 50 Guests

INCLUDED:

- Homemade Dinner rolls
- Dessert Choice
- Coffee and Tea Beverage Service

Choice of any two hors d'oeuvres from our hors d'oeuvres list
(Excluding the jumbo shrimp)

CHOICE OF ONE SALAD:

- Caesar Salad
- Potato Salad
- Pasta Salad
- Coleslaw
- Tossed Green Salad
- Summer Garden Salad
- Spinach Salad with Bacon Dressing
- Fresh Fruit Salad

CHOICE OF TWO VEGETABLE:

- Green Beans with Tomatoes
- Broccoli Florets
- Antipasto Platter
- Glazed Baby Carrots
- California Blend

CHOICE OF TWO SIDES:

- Whipped Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Roasted Baby Red Potatoes
- Penne Pasta or Tri-Color Tortellini tossed with choice of marinara sauce or Alfredo sauce

CHOICE OF TWO ENTRÉES:

- Salmon Fillet
- Creamy Chicken Pasta
- Thick Sliced Ham
- Thick Sliced Turkey Breast
- Teriyaki Chicken
- Chicken Piccata
- Thyme and Basil Chicken
- Prime Rib Carving Station

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TO-GO TRAYS

Please place your order 48 hours in advance

FRESH VEGETABLE MEDLEY

Carrots, celery, broccoli, cauliflower, cucumbers, cherry tomatoes and ranch dressing for dipping.

SMALL TRAY (25 GUESTS)

MEDIUM TRAY (50 GUESTS)

LARGE TRAY (100 GUESTS)

MEAT AND CHEESE PLATTER

Sliced turkey, ham and roast beef with cheddar, Swiss and Monterey Jack cheese.

SMALL TRAY (25 GUESTS)

MEDIUM TRAY (50 GUESTS)

LARGE TRAY (100 GUESTS)

Add a homemade potato salad or Caesar salad, dinner rolls and condiments for mini sandwiches.

SMALL TRAY (25 GUESTS)

MEDIUM TRAY (50 GUESTS)

LARGE TRAY (100 GUESTS)

ANTIPASTO PLATTER

Italian salami, Monterey Jack cheese, pepperoncini, black olives, cherry peppers, carrots, celery and green onions.

SMALL TRAY (25 GUESTS)

MEDIUM TRAY (50 GUESTS)

LARGE TRAY (100 GUESTS)

FRESH FRUIT PLATTER

Sliced assorted seasonal fresh fruit.

SMALL TRAY (25 GUESTS)

MEDIUM TRAY (50 GUESTS)

LARGE TRAY (100 GUESTS)

FRESH BAKERY ASSORTMENT

Homemade pies, cakes, French and Danish pastries.

SMALL TRAY (25 GUESTS)

MEDIUM TRAY (50 GUESTS)

LARGE TRAY (100 GUESTS)

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CELEBRATION PACKAGE

HOT AND COLD HORS D'OEUVRES

Guests will enjoy a choice of two hors d'oeuvres from our hors d'oeuvres list.

ENTRÉES

Choice of two entrées from our banquet dinner menu, served with green or Caesar salad, dinner rolls, seasonal vegetables, coffee and tea beverage service and your choice of either: baked potato, whipped potatoes, au gratin potatoes, baby red potatoes or rice pilaf.

Some examples of entrées included are:

- **FILET MIGNON**
Grilled over an open oak fire pit.
- **ATLANTIC SALMON**
Monterey-style with tomatoes, mushrooms and scallions.
- **CHICKEN BREAST**
Stuffed with wild rice and herbs and topped with a vermouth sauce.
- **PRIME RIB**
Traditionally thick cut and delightfully roasted.

HOUSE WINE, CHAMPAGNE OR MOONSHINE ICED TEA

Along with dinner, each guest will enjoy a glass of our house wine, moonshine iced tea or a glass of champagne.

RIVER TERRACE PUNCH STATION

A wonderful blend of fruit juices and sprite.

DESSERT CHOICE

Blackberry cobbler, peach cobbler, chocolate cake, tiramisu, key lime pie or Italian cream pie.

River Terrace Style Buffet may be substituted for your entrée selection at no additional charge.

Mountain Trail Buffet can be substituted for your entrée selection on this Celebration Package.

REHEARSAL DINNER PACKAGE

HOT AND COLD HORS D'OEUVRES

Guests will enjoy a choice of two hors d'oeuvres.

ENTRÉES

Choice of two entrées from our banquet dinner menu, served with green or Caesar salad, dinner rolls, seasonal vegetables, coffee and tea beverage service and your choice of either: baked potato, whipped potatoes, au gratin potatoes, baby red potatoes or rice pilaf.

Some examples of entrées included are:

- **FILET MIGNON**
Grilled over an open oak fire pit.
- **ATLANTIC SALMON**
Monterey-style with tomatoes, mushrooms and scallions.
- **CHICKEN BREAST**
Stuffed with wild rice and herbs and topped with a vermouth sauce.
- **PRIME RIB**
Traditionally thick cut and delightfully roasted.

RIVER TERRACE PUNCH STATION

A wonderful blend of fruit juices and sprite.

HOUSE WINE

Along with dinner, each guest will enjoy a glass of house wine.

FRENCH PASTRIES

Éclairs and cream puffs.

River Terrace Style Buffet may be substituted for your entrée selection at no additional charge.

Mountain Trail Buffet can be substituted for your entrée selection on this Rehearsal Dinner Package.

COPPER PACKAGE

ANTIPASTO TRAY

Pre-set on each guests table.

LUNCH ENTRÉES

Choice of two entrées from our hot luncheon menu, served with green or Caesar salad, dinner rolls, seasonal vegetables, coffee and tea beverage service and your choice of either: baked potato, whipped potatoes, au gratin potatoes, baby red potatoes or rice pilaf.

Some examples of entrées included are:

- **ROAST TOM TURKEY**

Covered in turkey gravy with wild rice dressing and tangy cranberry sauce.

- **ROAST SIRLOIN**

Tender slices of roast beef with a touch au jus.

- **ITALIAN LASAGNA**

Italian sausage, marinara sauce and an assortment of cheese.

- **BONELESS BREAST OF CHICKEN**

Stuffed with wild rice and herbs topped with a vermouth sauce.

GOURMET BEVERAGE STATION

Pitchers of freshly brewed iced tea, urns of regular and decaf coffee set alongside whipped cream, chocolate shavings and sprinkles.

FRENCH PASTRIES

Éclairs and cream puffs.

River Terrace Style Buffet may be substituted for your entrée selection at no additional charge.

Luncheon Buffet can be substituted for your entrée selection on this Copper Package.

TERRACE DESSERTS

SNOWBIRD CHEESECAKE

Creamy cheesecake dressed with a caramel glaze or a fresh fruit topping.

CHOCOLATE MOUSSE CAKE

Chocolate mousse cake, served with whipped sweet cream and fresh berries.

HOMEMADE KEY LIME PIE

A Florida favorite, authentic and tartly refreshing with a graham cracker crust.

CHOCOLATE CAKE

Chocolate mousse tucked between two layers of moist chocolate cake and finished with an elegant chocolate ganache.

FRUIT COBBLERS

Your choice of apple, blackberry, cherry or peach.

TIRAMISU

Individual serving size.

MOUNTAIN BREAKS

ALL BREAKS INCLUDE FRESHLY BREWED COFFEE AND ICED TEA

INCLUDED:

- Freshly Brewed Coffee and Iced Tea

GRANDMA SIEGEL'S SNACK

Assorted gourmet cookies that include oatmeal raisin, chocolate chip and peanut butter, variety of miniature decorated brownies home-style lemonade, 2% milk and chocolate milk.

EL VAQUERO

Tortilla chips with our signature house salsa, nacho cheese, sour cream and jalapeños, miniature quesadillas and cinnamon crisps.

THE INTERMISSION

Fresh popcorn, hot pretzels with mustard and cheese dipping sauce, assorted candy bars and homestyle lemonade.

RIVER TERRACE EAT RIGHT

Miniature low carb deli wraps, individual low fat yogurts, granola bars, fresh sliced seasonal fruit, berries and fresh fruit punch.

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AM AND PM BREAKS

EARLY RISE BREAK I

- Variety of Muffins and Mini Danishes
- Sliced Fresh Fruit Cocktail Bowl
- Freshly Brewed Coffee

EARLY RISE BREAK II

- Assorted Whole Fruit (apples, bananas and oranges)
- Freshly Brewed Coffee

AFTERNOON DELIGHT I

- Giant Gourmet Cookies or Iced Brownies
- Freshly Brewed Coffee
- Iced Tea

AFTERNOON DELIGHT II

- Variety of Chips and Dip
- Snack Mix
- One Canned Soft Drink

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BAR

HOUSE

- Scotch
- Vodka
- Gin
- Rum
- Bourbon
- Tequila

DELUXE

- Crown Royal®
- Tanqueray®
- Maker's Mark®
- Grey Goose®
- Patròn®
- Johnny Walker Black Label®
- The Glenlivet®
- Bombay Sapphire®
- Chivas

PREMIUM

- Dewar's®
- Bacardi®
- Beefeater®
- Captain Morgan®
- Seagram's®
- Jose Cuervo®
- Absolut®
- Jack Daniel's®

BEERS

- Domestic and Imported
- Budweiser®, Heineken®, Coors Light®, O'Doul's®, Miller Lite®, Bud Light®, Corona®, Samuel Adams®
- Michelob ULTRA®, Yuengling®

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BAR

HOSTED BAR PACKAGE

Unlimited Consumption - Host pays for all individual Beverages

PREMIUM

DELUXE

HOUSE

CONSUMPTION BAR PACKAGE

Premium, Deluxe or House

Per drink and includes gratuity and sales tax

- Mixed Drinks
- Domestic Beer
- Imported Beer
- Non-alcoholic Beer
- Wine by the Glass
- Assorted Sodas
- Assorted Juices

WINE BY THE BOTTLE

House Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio or White Zinfandel

BARTENDER FEES

There will be a bartender fee for each bar (maximum of 4 hours) and a fee for each additional hour

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CATERING GUIDELINES

RESORT POLICIES

The Catering Team at River Terrace Resort & Convention Center is committed to providing excellent service. The highest quality of food, beverages and services are offered to our guests, along with suggested added touches to make your event as special as possible. We are here to serve you and ensure that all of your needs and special requirements are met.

ATTRITION POLICY

Based on the contracted number of guests and subtotaled amount, this is the minimum amount of food and beverages required for your event. This amount does not include the 20% service charge and sales tax, nor any other miscellaneous charges incurred, for example but not limited to: décor, A/V equipment, extra cleaning fees or any other services not listed in this contract and added to the banquet event order.

Should your final count drop below the contracted number of guests, we will be happy to advise you on additional alternatives with food and beverages, which will assure achievement of the agreed upon minimum revenue figures for your function.

Any remaining difference from the minimum revenue will be assessed as a room rental charge.

BANQUET EVENT ORDER

The Banquet Event Order (BEO) form will outline the specific details of the actual food, beverage, assigned banquet space, order of events, number of attendees, set-up requirements, audio visual and pertinent charges assessed to the event. It will be a requirement to have the document signed and returned to the resort by an authorized individual from your organization or group at the time of booking.

The number of individuals listed on the Banquet Events Order constitutes your guarantee of payment for those individuals. Guarantees for each Banquet Event Order must meet or exceed the originally contracted Food and Beverage Minimums.

All revisions to the Banquet Event Order, prior to the actual function, must be signed by an authorized individual from your organization and follow the same guidelines as listed above.

The Banquet Event Order will supersede the original contract when minimums are met or exceeded.

VENDORS

Our Catering Department will be happy to assist you in the selection of music and entertainment, florists, limousine service, photographers, videographers, cake decorators and wedding reception amenities, etc.

Prices for specialized labor (i.e. electricians, security guards, exhibit cooking) are available upon request from the Catering Department.

CATERING GUIDELINES

RESORT POLICIES

A. SPACE ALLOCATION

The resort reserves the right to reassign the space based on best utilization of all function space. Space is available only during the times noted unless written authorization has been made by Resort Management.

As other guests may be utilizing the same space as you are prior to or following your function, we kindly request that you begin and end your function promptly at the scheduled time. Should your time change, please contact the Catering Department; every effort will be made to accommodate you.

The resort reserves the right to stop excessive noise, music, etc. should we receive complaints from our guests.

If your event is scheduled outdoors, a backup location will be provided unless other arrangements are made and agreed upon prior to execution of contract.

B. BEVERAGE LAW

Westgate Resorts complies with all local and state laws and regulations regarding the sale and consumption of alcoholic beverages. If alcoholic beverages are to be served on the resort premises, the resort will require that beverages be purchased and dispensed only through its employees and bartenders.

The resort's beverage policy requires the resort to (a) request proper identification (photo ID) of any person and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced; and (b) refuse alcoholic beverage service to any person who, in the resort's sole discretion, appears intoxicated or exhibits inappropriate behavior.

All bartenders of Westgate Resorts are certified in serving alcohol with care. Westgate Resorts actively supports those groups that wish to participate in a designated driver program by which one or more individuals in attendance accept the responsibility of not consuming alcohol and therefore ensuring the safe transportation of those attending the function.

C. EXCLUSIVE PROVIDER OF FOOD AND BEVERAGE

All food and beverages served within the designated banquet areas, with the exception of guest rooms, must be provided by the resort's Food & Beverage Department. No food or beverage may be removed from the banquet rooms.

CATERING GUIDELINES

RESORT POLICIES

D. LIABILITY/LOSS

The resort will not assume any responsibility for the damage or loss of any merchandise or articles left in the resort prior to, during or following your event.

Independent agents, contractors or those under the customer's control will be required to authorize, in writing, an outside vendor indemnification clause and/or a release of liability. Independent vendors are responsible for their own products and deliveries; products will not be accepted earlier than three hours before the scheduled start time.

You will be responsible for any damages done to the facilities during the period of time of your event and the setup/teardown for any persons that are under your control or the control of contractors hired for your organization. Westgate Resorts will require one security guard per 50 people for those functions in which minors will be the primary attendees, if no other chaperones are present, at the client's expense. A list of contacts must be provided within ten days of the event.

E. SAFETY AND SECURITY

This Agreement is subject to all applicable federal, state and local laws, including health and safety codes, alcoholic beverage control laws, local noise ordinances and disability laws.

F. NOISE ORDINANCE FOR OUTDOOR EVENTS

If the resort receives complaints (i.e. excessive noise and/or inappropriate behavior) regarding your group, the event will immediately be closed and you will forfeit all deposits. All contracts and banquet orders will be canceled indefinitely without refund. Determination of event status is up to the on-site Manager on Duty.

G. CLEAN-UP POLICY

When decorating on your own a clean up fee of \$75 will be assessed for streamers, flower petals or bubbles in our resort.

Any and all displays and/or decorations must be pre-approved by the Catering Department prior to placement. All fire regulations must be complied with.

No affixing of any signs to walls in meeting rooms or anywhere on the resort without prior authorization. Signs must not be affixed by using tape or other non-approved adhesive. Any damage, as a result of improperly affixed signage or other damage to meeting rooms and/or area occupied by the group, is the sole responsibility of the group. All additional charges incurred by the resort for repairs will be charged to the group.

H. GRATUITY/TAXES

Your event is subject to gratuity, currently at 20% and local sales tax.



CATERING GUIDELINES

RESORT POLICIES

I. SET-UP/BREAK-DOWN

Additional set-up/break-down fee will be applicable. Should the group leader/authorized person request room set-up changes while on-site, after BEO has been signed, there is a non-negotiable, mandatory \$100 re-set fee, which will be applied to the master account. If the requested reset requires more than one hour, each additional hour after the initial fee will be billed at \$50 per hour.

J. DEPOSIT/REQUIRED PAYMENTS

A non-refundable deposit is required to hold your date on a definite basis.. The balance is due two weeks prior to your event date along with your final guarantee.

Deposits are to be sent to:

Catering Department c/o River Terrace Resort & Convention Center
240 River Road Gatlinburg, TN 37738.

Office number: 865-436-2151 , extension 6015. We gladly accept Visa, Discover Card, MasterCard and American Express, cash, cashier's check and money orders.

L. CANCELLATION POLICY

In the event Customer cancels before 30 days in advance of the function, the resort retains the deposit only.

M. PRICE EVALUATION

In extreme circumstances and market standards, seasonal food fluctuations, all prices quoted are subject to change without notice, based upon any increase of supplies or operation at the time of the event. Prices are guaranteed 90 days prior to the event and are otherwise subject to the increase of supplies or operation at the time of the event as quoted by our team.

N. AUTHORIZED INDIVIDUALS

Additional individuals who are/will be authorized to sign on behalf of the organization/event prior to and during the event.

It's time to LIVE

Westgate Blue Tree Resort - *Orlando, Florida*

Westgate Branson Lakes Resort - *Branson, Missouri*

Westgate Branson Woods Resort - *Branson, Missouri*

Westgate Cocoa Beach Pier - *Cocoa Beach, Florida*

Westgate Flamingo Bay Resort - *Las Vegas, Nevada*

Westgate Historic Williamsburg Resort - *Williamsburg, Virginia*

Westgate Lakes Resort & Spa - *Orlando, Florida*

Westgate Las Vegas Resort & Casino - *Las Vegas, Nevada*

Westgate Leisure Resort - *Orlando, Florida*

Westgate Myrtle Beach Oceanfront Resort - *Myrtle Beach, South Carolina*

Westgate Painted Mountain Golf Resort - *Mesa, Arizona*

Westgate Palace Resort - *Orlando, Florida*

Westgate Park City Resort & Spa - *Park City, Utah*

Westgate River Ranch Resort & Rodeo - *River Ranch, Florida*

Westgate Smoky Mountain Resort & Spa - *Gatlinburg, Tennessee*

Westgate South Beach Oceanfront Resort - *Miami, Florida*

Westgate Towers Resort - *Orlando, Florida*

Westgate Town Center Resort & Spa - *Orlando, Florida*

Westgate Tunica Resort - *Tunica, Mississippi*

Westgate Vacation Villas Resort & Spa - *Orlando, Florida*

Grenelefe Golf & Tennis Resort - *Haines City, Florida*

Harbour Beach Resort - *Daytona Beach, Florida*

River Terrace Resort & Convention Center - *Gatlinburg, Tennessee*

