

CATERING & BANQUET MENU



**WESTGATE SMOKY MOUNTAIN
RESORT & WATER PARK**

915 Westgate Resorts Road
Gatlinburg, TN 37738
865-430-4800



RIVER TERRACE
RESORT AND CONVENTION CENTER

240 River Road
Gatlinburg, TN 37738
865-436-5161

WILD BEAR



4236 Parkway
Pigeon Forge, TN 37863
865-453-3530

BREAKFAST BUFFET

A minimum of 25 Guests is required.

All breakfast buffets include assorted jellies, chilled orange juice and freshly brewed coffee.

DELUXE CONTINENTAL

\$10.95 PER PERSON

- Danishes
- Assorted Muffins
- English Muffins
- Assorted Bagels with Cream Cheese and Butter

SOUTHERN COMFORT

\$12.95 PER PERSON

- Scrambled Eggs
- Buttermilk Biscuits and Gravy
- Fresh Apples
- Choice of Bacon or Sausage Links

HEALTHY BALANCE

\$12.95 PER PERSON

- Assorted Fruit Yogurts
- Granola Bars
- Bran Muffins
- Choice of Fruit Cocktail Bowl or Whole Fruit



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise the Catering and Banquet Team of any known food allergies.

BREAKFAST BUFFET

RIVER TERRACE BREAKFAST

\$15.95 PER PERSON

- Scrambled Eggs
- Breakfast Potatoes
- Buttermilk Biscuits and Gravy
- Southern Style Grits
- Silver Dollar Pancakes
- Choice of Bacon or Sausage Links

RIVER TERRACE BOUNTY BREAKFAST

\$17.95 PER PERSON

- Fresh Fruit Tray
- Assorted Muffins or Pastries
- Scrambled Eggs
- Breakfast Potatoes
- Buttermilk Biscuits and Gravy
- Southern Style Grits
- Sausage Links
- Bacon



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BEVERAGES

INDIVIDUALLY PRICED

- Canned Soft Drink **\$2.00**
- Bottled Water (16 oz) **\$3.25**
- Fruit Juice **\$2.25**
- Hot Tea **\$2.25**
- Hot Chocolate **\$3.50**
- Milk **\$3.50**
- Hot Chocolate Bar **\$7.00**

BY THE GALLON

- Lemonade **\$25.00**
- Fruit Punch **\$25.00**
- Juice **\$25.00**
- Milk **\$35.00**
- Coffee **\$35.00**
- Iced Tea **\$24.00**



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A.M. AND P.M. BREAKS

A minimum of 25 Guests is required.

A.M. BREAK I

\$6.95 PER PERSON

- Assorted Sliced Fresh Fruit
- Freshly Brewed Coffee

A.M. BREAK II

\$8.95 PER PERSON

- Muffins and Mini Danishes
- Assorted Sliced Fresh Fruit
- Freshly Brewed Coffee

P.M. BREAK I

\$7.95 PER PERSON

- Choice of Gourmet Cookies or Iced Chocolate Brownies
- Freshly Brewed Coffee
- Iced Tea

P.M. BREAK II

\$8.95 PER PERSON

- Snack Mix
- Chips and Dip (French Onion and Ranch)
- Canned Soft Drink



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BOXED LUNCH

A minimum of 25 Guests is required.

DELI STYLE

\$9.99 PER PERSON
ADD CHEESE FOR \$0.50
(CHOICE OF AMERICAN, SWISS OR PROVOLONE)

- Choice of Ham, Turkey or Roast Beef on a Freshly Baked Brioche Roll
- Served with:
 - Potato Chips
 - Apple
 - Brownie
 - Mustard and Mayonnaise

ADD-ON

\$2.00 PER PERSON

- Canned Soft Drink



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LUNCH BUFFET

A minimum of 25 Guests is required.

All lunch buffets include hot rolls with butter, freshly brewed coffee and iced tea.

HAMBURGER MANIA

\$16.95 PER PERSON

ADD HOT DOGS WITH DICED ONIONS AND RELISH \$5.00

ADD SAUERKRAUT AND CHILI \$7.00

- Fresh Grilled Beef Burgers
- Brioche Buns
- American and Swiss Cheese
- Lettuce, Tomatoes, Onions and Pickles
- Choice of Baked Beans or Chips
- Potato Salad
- Condiments
- Cookies

DELI BAR

\$12.95 PER PERSON

- Smoked Ham and Turkey
- White and Wheat Sliced Bread
- American and Swiss Cheese
- Lettuce, Tomatoes, Onions and Pickles
- Coleslaw
- Chips
- Potato Salad
- Condiments



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LUNCH BUFFET

LITTLE ITALY

\$18.95 PER PERSON
ADD CHICKEN \$2.00
ADD MEATBALLS \$3.00

- Choice of Two Pastas: Spaghetti, Fettuccini or Angel Hair
- Red Marinara and White Alfredo Sauce
- Garden Salad
- Choice of Two Dressings
- Garlic Bread
- Parmesan Cheese

TACO FIESTA

\$16.95 PER PERSON

- Choice of Seasoned Beef or Chicken
- Warm Taco Shells and Flour Tortillas
- Shredded Lettuce
- Shredded Cheddar Cheese
- Diced Tomatoes
- Diced Onions
- Sliced Jalapeños
- Refried Beans
- Mexican Rice
- Sour Cream
- Salsa



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BUILD-YOUR-OWN LUNCH BUFFET

A minimum of 25 Guests is required.

All lunch buffets include hot rolls with butter, freshly brewed coffee and iced tea.

LUNCH BUFFET

- Choice of One Entree:
 - Grilled Herb Chicken **\$14.95 PER PERSON**
 - Roast Beef with Gravy **\$18.95 PER PERSON**
- Choice of One Salad:
 - Caesar Salad
 - Garden Salad
- Choice of One Starch:
 - Mashed Potatoes
 - Macaroni and Cheese
 - Long Grain and Wild Rice Pilaf
 - Roasted Red Potatoes
 - Baked Beans
- Choice of One Vegetable:
 - Sugar Sweet Cut Corn
 - Southern Green Beans
 - Broccoli
 - Baby Sweet Carrots

SOUP AND SALAD BAR

\$10.95 PER PERSON
ADD CHICKEN \$2.95

- Romaine Lettuce and Mixed Greens
- Cucumbers, Tomatoes, Onions, Sunflower Seeds and Black Olives
- Choice of Two Soups:
 - Tomato Bisque
 - Minestrone
 - Chicken Noodle

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BUILD-YOUR-OWN LUNCH BUFFET

SOUTHERN BARBECUE

\$16.95 PER PERSON

- Choice of Barbecue Pulled Chicken or Pork
- Southern Style Potato Salad
- Potato Chips
- Coleslaw
- Buns

DESSERT

\$3.95 EACH

Choice of One Option:

- Apple Pie
- Blackberry Cobbler
- Brownies
- Cookies
- Iced Chocolate Cake
- Peach Cobbler



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THEMED DINNER BUFFETS

A minimum of 25 Guests is required.

All dinner buffets include hot rolls with butter, freshly brewed coffee and iced tea.

SOUTH OF THE BORDER

\$18.95 PER PERSON (LUNCH)
\$20.95 PER PERSON (DINNER)

- Choice of Steak or Chicken Fajitas
- Corn and Flour Tortillas
- Refried Beans
- Spanish Rice
- Shredded Lettuce
- Shredded Cheese
- Diced Tomatoes
- Diced Onions
- Sliced Jalapeños
- Sour Cream
- Salsa

ALL-AMERICAN

\$19.95 PER PERSON
\$22.95 PER PERSON (DINNER)

- Southern Fried Chicken
- Country Fried Steak
- Mashed Potatoes
- Sweet Cut Corn
- Macaroni and Cheese
- Salad with Choice of Two Dressings
- Chocolate Cake



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THEMED DINNER BUFFETS

BARBECUE FEAST

\$19.95 PER PERSON (LUNCH)
\$24.95 PER PERSON (DINNER)

- Barbecue Chicken
- Pulled Pork
- Baked Beans
- Sweet Cut Corn
- Coleslaw
- Potato Salad
- Salad with Choice of Two Dressings
- Dinner Rolls

SEAFOOD FEAST

\$23.95 PER PERSON (LUNCH)
\$25.95 PER PERSON (DINNER)

- Southern Fried Catfish
- Grits with Cheddar Cheese
- Fried Shrimp
- Hush Puppies
- Coleslaw
- Corn Cobquettes
- Baked Beans

DESSERT

\$3.95 EACH

Choice of One Option:

- Apple Pie
- Blackberry Cobbler
- Brownies
- Cookies
- Iced Chocolate Cake
- Peach Cobbler
- Pecan Pie



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BUILD-YOUR-OWN DINNER BUFFET

A minimum of 25 Guests is required.

All dinner buffets include hot rolls with butter, freshly brewed coffee and iced tea.

OPTION ONE

- Choice of One Salad
- Choice of One Entree
- Choice of One Starch
- Choice of One Vegetable

\$22.95 PER PERSON

OPTION TWO

- Choice of One Salad
- Choice of Two Entrees
- Choice of Two Starches
- Choice of Two Vegetables

\$24.95 PER PERSON

SALAD SELECTION

- Caesar Salad
- Tossed Garden Salad with Choice of Two Dressings

STARCH SELECTION

- Roasted Garlic Mashed Potatoes
- Macaroni and Cheese
- Long Grain and Wild Rice Pilaf
- Roasted Red Potatoes
- Baked Beans
- Baked Sweet Potato with Brown Sugar and Butter
- Cornbread Stuffing

VEGETABLE SELECTION

- Sugar Sweet Cut Corn
- Southern Green Beans
- Baby Sweet Carrots
- Fresh Vegetable Medley
- Corn on the Cob

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BUILD-YOUR-OWN DINNER BUFFET

ENTREE SELECTION

- Roasted Turkey Breast with Gravy
- Smoked Pork Loin with Apple Chutney
- Rotisserie Herb Chicken Quarters
- Buttermilk Fried Chicken
- Roast Beef Au Jus
- Smoked Beef Brisket
- Baked Smoked Ham
- Fried Catfish

DESSERT

\$3.95 EACH

- Apple Pie
- Blackberry Cobbler
- Brownies
- Cookies
- Iced Chocolate Cake
- Peach Cobbler



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GOURMET DINNER BUFFET

A minimum of 25 Guests is required.

All dinner buffets include hot rolls with butter, freshly brewed coffee and iced tea.

OPTION ONE

\$24.95 PER PERSON

- Choice of One Entree
- Choice of One Starch
- Choice of One Vegetable
- Choice of One Dessert

OPTION TWO

\$28.95 PER PERSON

- Choice of Two Entrees
- Choice of Two Starches
- Choice of Two Vegetables
- Choice of One Dessert

GOURMET ENTREE SELECTION

- BEEF
 - Petite Filet
 - Chargrilled 12 oz Rib-Eye Steak
 - Slow-Roasted 6 oz Prime Rib with Au Jus and Horseradish Sauce
- PORK
 - Pork Loin with Apple Cider Sauce
 - Smoked Tenderloin with Apple Chutney
- CHICKEN
 - Chicken Bruschetta
 - Chicken Fontina
 - Chicken Piccata
 - Herb Butter Chicken
 - Rotisserie Chicken
 - 10 oz Chicken Breast with Marsala Sauce
- SEAFOOD
 - Grilled Jumbo Shrimp Skewer
 - Deep-Fried Jumbo Shrimp with Cocktail Sauce
 - Grilled Alaskan Salmon with Lemon Butter Sauce
 - Grilled Alaskan Salmon with Honey Mead Sauce
 - Seared Ahi Tuna

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GOURMET DINNER BUFFET

GOURMET STARCH SELECTION

- Roasted Garlic Mashed Potatoes
- Roasted Garlic Red Skin Potatoes
- Roasted Red Skin Potatoes
- Baked Macaroni and Cheese
- Sweet Potato Soufflé
- Rice Pilaf

GOURMET VEGETABLE SELECTION

- Italian-Style Green Beans
- Spinach Maria
- Collard Greens
- Zucchini and Yellow Squash
- Grilled Asparagus
- Steamed Broccoli
- Honey-Glazed Carrots

GOURMET DESSERT SELECTION

- Apple Dumpling with Caramel Sauce
- Deluxe Chocolate Cake
- Cheesecake with Strawberries
- Chocolate Mousse with Raspberries
- Chocolate Covered Strawberries (Seasonal)
- Lemon Tart with Raspberry Coulis
- German Chocolate Cake
- Carrot Cake



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CARVING BOARD SPECIALTY STATIONS

A minimum of 25 Guests is required.

All carving board stations include appropriate condiments.
Pricing includes an on-site chef for two hours of carving.

CARVING BOARD STATION

**\$50.00 PER PERSON WITH
THE GOURMET MENU
GUIDELINES AND SIDE SELECTIONS**

Choice of One Option:

- Whole Roasted Turkey Breast
- Whole Roasted Beef Tenderloins
- Roast Top Round of Beef
- Glazed Pit Ham
- Slow Roasted Prime Rib



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CHILDREN'S MENU

ENTREE

Choice of One Option:

- Three Cheese Tortellini in a Meatless Marinara or Alfredo Sauce
- Macaroni and Cheese
- Hot Dog
- Corn Dog

\$9.95 PER CHILD

- Chicken Tenders with Choice of Two Sauces
- Cheeseburger

\$11.95 PER CHILD

SIDE

Choice of One Option:

- French Fries
- Macaroni and Cheese
- Green Beans
- Carrots
- Corn
- Chips



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HORS D'OEUVRES

A minimum of 25 Guests is required.

COLD HORS D'OEUVRES

- Domestic Cheese Tray **\$90.00 PER 50 PEOPLE**
 - Assorted Cheddar, Swiss and Pepper Jack Cheese Cubes
Garnished with Grapes and Served with Assorted Crackers
- Fresh Cut Vegetable Tray **\$145.00 PER 25 PEOPLE**
 - Assorted Seasonal Fresh Cut Vegetables
Served with Ranch Dip
- Fresh Seasonal Fruit and Berry Tray **\$100.00 PER 25 PEOPLE**
 - Seasonal Fresh Cut Fruit Served with Honey Yogurt Dip
- Finger Sandwich Tray **\$125.00 PER 50 UNITS**
 - Petite, Crustless Finger Sandwiches Made with Chicken Salad,
Tuna Salad, Ham Salad and Pimento Cheese Salad with Assorted Breads
- Peel and Eat Shrimp Bowl **\$40.00 PER LB**
 - Freshly Poached Shrimp Served on Ice
with Cocktail Sauce and Lemons**21-25 PIECES**
MINIMUM ORDER 5 LBS

HOT HORS D'OEUVRES

- Sausage Stuffed Mushroom Caps **\$200.00 PER 100 PIECES**
- Chicken Drumsticks **\$200.00 PER 100 PIECES**
 - Choice of Hot Buffalo Sauce, BBQ or Plain
- Cocktail Beef Franks in a Blanket **\$200.00 PER 100 PIECES**
 - Choice of BBQ or Honey Mustard Sauce
- Chicken and Cheese Quesadillas **\$175.00 PER 100 PIECES**
 - Served with Salsa
- Meatballs **\$135.00 PER 100 PIECES**
 - Choice of Italian, Swedish or Barbecue Style

100 PIECES SERVES APPROXIMATELY 30-35 PEOPLE

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PACKAGES

A minimum of 25 Guests is required.

SILVER CELEBRATION PACKAGE **\$39.99 PER PERSON**

- Hot and Cold Hors d'Oeuvres
 - Choice of Two Hors d'Oeuvres from our Hors d'Oeuvres list
- Garden Salad Bar
- Dinner
 - Choice of Two Entrees and Two Sides from Our Banquet Dinner Menu
Served with Dinner Rolls, Coffee and Tea Beverage Service
and Full Cake Service

GOLD CELEBRATION PACKAGE **\$49.99 PER PERSON**

- Hot and Cold Hors d'Oeuvres
 - Choice of Two Hors d'Oeuvres from our Hors d'Oeuvres list
- Garden Salad Bar
- Dinner
 - Choice of Two Entrees and Two Sides from Our Gourmet Banquet Dinner Menu
Served with Dinner Rolls, Coffee and Tea Beverage Service
and Full Cake Service



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ALCOHOLIC BEVERAGES AND BAR GUIDELINES

No liquor, beer or wine may be brought into the Resort from an outside vendor. All alcoholic beverages consumed in the Resort's public space must be purchased from the Resort and served by the Resort Team Members. This is in accordance with guidelines set forth by the Alcoholic Beverage Commission. The Resort Team Members reserve the right to refuse service to any individual without proper identification or anyone that appears to be intoxicated.

No exceptions will be made to this policy.

CASH BAR

The Resort Team will set up and service your bar, either well brands or call brands. Individuals will pay for their beverages as they are served. Taxes are included in the drink price.

HOST BAR

The Resort Team will set up and service your bar, either well brands or call brands. All beverage charges will be tabulated and charged to your group master account.

BARTENDERS

The Resort MUST provide bartenders for all bar services. It is recommended there be one (1) bartender per 100 Guests. Bartender fees are \$175.00 per bartender for the first hour, and \$25.00 per bartender for each additional hour of bar service.

SERVICE CHARGES

A 20% service charge will be added to all host bar charges as well as host bar bartender fees.

SALES TAX

Beer and Nonalcoholic Beverages.....	11.25% State and City Sales Tax
Liquor and Wine	24.75% State and City Sales Tax
Bartender Fees.....	9.75% State Sales Tax Only

Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

ALCOHOLIC BEVERAGES

BOTTLED BEER

A selection of domestic and/or imported beers may be added to any bar.

- Domestic **\$5.00 EACH**
- Premium Domestic **\$5.50 EACH**
- Imported **\$5.50 EACH**

DRAFT BEER (BY THE KEG)

- Domestic **PRICES VARY**
- Premium Domestic or Imported **PRICES VARY**

**KEG = 15.5 GALLONS | YIELDS APPROXIMATELY 150 12 OZ DRINKS
ALL KEGS MUST BE PREPAID BEFORE ORDERING
AND ARE SUBJECT TO 20% GRATUITY**

WINE

**\$5.50 PER GLASS
\$19.99 PER BOTTLE (1.5 LITER)**

- Chardonnay
- Cabernet Sauvignon
- Merlot
- White Zinfandel

NONALCOHOLIC

\$12.00 PER BOTTLE

- Nonalcoholic Sparkling Grape Juice (Red or White)

LIQUOR

All bars have a minimum two-hour serve time. Beverage sales must be at least \$200.00. Any difference will be charged to the master account. All mixed drink pricing is for cash and host bar.

- Well Brands **\$6.00 PER DRINK**
- Call Brands **\$7.00 PER DRINK**
- Premium Brands **\$8.00 PER DRINK**

Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

GUIDELINES AND POLICIES

ALCOHOL

Must be 21 years of age or older with valid photo ID to purchase and consume alcoholic beverages. No liquor, beer or wine may be brought into the Resort from an outside vendor. All alcoholic beverages consumed in the Resort's public space must be purchased from the Resort and served by the Resort Team Members. This is in accordance with guidelines set forth by the alcoholic beverage commission. The Resort Team Members reserve the right to refuse service to any individual without proper identification or anyone that appears to be intoxicated. No exceptions will be made to this policy.

AUDIO/VISUAL EQUIPMENT

A Group Sales Representative can refer you to an outside vendor for all your audio/visual needs.

CANCELLATION POLICY

The Resort holds the aforementioned space for the exclusive use by your group. Should the entire or partial program cancel, the Resort will collect as liquidated damages, fees according to the following schedule. Cancellation Prior Total Estimated Revenue 0-14 days - 100%.

CATERING

All food and beverage consumed in the Resort's meeting and banquet spaces must be provided by the Resort. This policy is strictly enforced due to liability insurance requirements. All prices are subject to change without notice.

CHILDREN PRICING POLICIES

Children two (2) years of age and under attending any function will be free of charge. Children three (3) years of age up to ten (10) years of age will be billed at \$11.99 per child for the Gourmet Buffets and at \$9.99 per child for all other buffets. Prices are subject to applicable service charge and sales tax.

FOODBORNE ILLNESS/ALLERGIES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise the Catering and Banquet Department of any known food allergies.

GUARANTEES

An approximate guest count is required 30 days prior to the function at which the time menu selections will be made. A final guaranteed guest count is due 30 business days prior to the scheduled function with a (+) or (-). A 5% allowance if the Sales Department and/or Convention Services office is notified at least 72 hours prior to the function. A signed catering contract must be received before the Resort will set up and prepare for any function. In the event a guarantee is not received, the original estimated count or the actual count, whichever is greater, will be used as the guarantee and billed as such.

LABOR CHARGES

In the event that on-site changes are requested, additional labor fees may be assessed.

GUIDELINES AND POLICIES

MENU SELECTION

Menu selections should be received no later than 30 days prior to the scheduled function. Seasonal availability may apply, and prices are subject to change without prior notice. There is a minimum number of twenty-five (25) people required for any privately catered buffet. If the guaranteed number should fall below this number, the minimum will be charged.

MISCELLANEOUS

The Resort may adjust function room assignments if it is determined in advance that the function will be smaller or larger than originally planned. Such adjustments shall be deemed by the guest as full performance.

PAYMENT

The balance of the meal is due at fourteen (14) days prior to the event. At fourteen (14) days prior to the event, a meal total is required. If more guests than the guaranteed number are present, you will be charged the per person rate of your food and beverage cost for each additional person. This amount will be due by the end of the event. No refunds will be made if fewer than the final guaranteed number is present. Any additional charges incurred during your event will be due and payable prior to your group's departure.

ROOM RENTAL/SETUP FEE

There are multiple options for villa rentals. Please contact Group Sales for a complete breakdown of pricing.

SECURITY

The Resort does not accept responsibility for damage or loss of any articles left in the venue prior to, during or following your event. For certain events, the Resort may require that security guards be provided at the client's expense. Only venue-approved security firms may be used.

TAXES AND SERVICE CHARGES

All food and beverage prices are subject to a 20% service charge and current applicable state tax of 9.75% and local tax of 1.5%. An additional service charge of \$50.00 will be added to all functions for groups less than 25 people. There is a minimum of 25 people required for any privately catered event. All service charges are subject to state tax of 9.75%.

VENUE

The Resort reserves the right to reassign function rooms to best service and utilize space according to the final guaranteed number of guests. It is understood that the group and their guests place no harm to the venue. This includes and not limited to tacks, tape, nails, glue, glitter and confetti. If the group does not follow these policies, there will be a damage and/or cleaning fee added to the master account and will be due at the time of departure.

It's time to LIVE

Westgate Lakes Resort & Spa - *Orlando, Florida*

Westgate Leisure Resort - *Orlando, Florida*

Westgate Palace Resort - *Orlando, Florida*

Westgate Towers Resort - *Kissimmee, Florida*

Westgate Town Center Resort - *Kissimmee, Florida*

Westgate Vacation Villas Resort - *Kissimmee, Florida*

Westgate Blue Tree Resort - *Lake Buena Vista, Florida*

Westgate Cocoa Beach Pier - *Cocoa Beach, Florida*

Westgate Cocoa Beach Resort - *Cocoa Beach, Florida*

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

Westgate South Beach Oceanfront Resort - *Miami Beach, Florida*

Westgate New York City Grand Central - *New York, New York*

Westgate Historic Williamsburg Resort - *Williamsburg, Virginia*

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

Westgate Smoky Mountain Resort & Water Park - *Gatlinburg, Tennessee*

Westgate Branson Woods Resort - *Branson, Missouri*

Westgate Branson Lakes Resort - *Hollister, Missouri*

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

Westgate Flamingo Bay Resort - *Las Vegas, Nevada*

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

Westgate Painted Mountain Golf Resort - *Mesa, Arizona*

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

Harbour Beach Resort - *Daytona Beach, Florida*

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

Grand Villas Suites - *Tunica, Mississippi*

Wild Bear Inn - *Pigeon Forge, Tennessee*



**WESTGATE SMOKY MOUNTAIN
RESORT & WATER PARK**



**RIVER TERRACE
RESORT AND CONVENTION CENTER**

