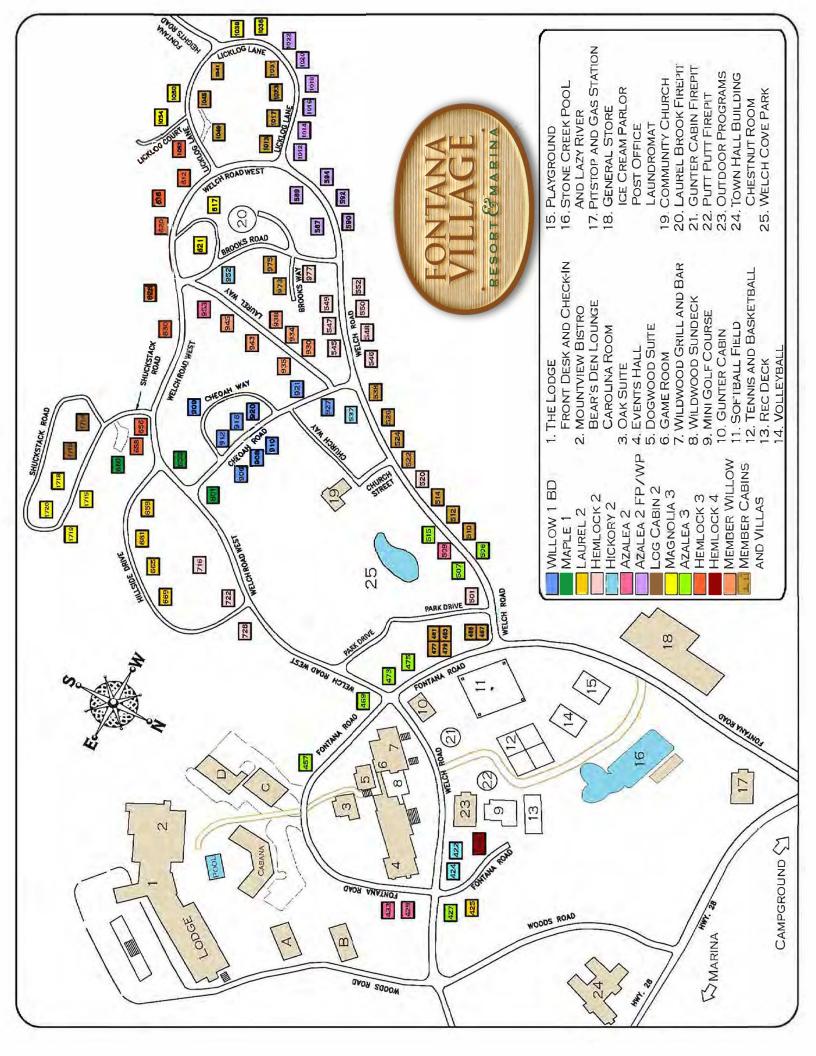


Weddings at Fontaña Village Resort

300 Woods Road Fontana Dam, NC 28733 828.498.2150



Thank you for your inquiry about Fontana Village Resort for your upcoming wedding. Our experienced staff look forward to providing you with the highest quality food, service, and surroundings, creating memories that will last a lifetime.

Wrap yourself in the beauty of the Smoky Mountains and allow Fontana Village Resort to provide an ideal experience for your wedding day. Imagine exchanging vows overlooking the mountain vistas with all your family and friends to share in this extraordinary occasion.

The information within this Wedding Guide is designed to help you begin planning your big day. It would be our pleasure to give you a tour of Fontana Village Resort. Please call us at 828.498.2154 or visit our webpage at www.fontanavillage.com for more information.

We look forward to hearing from you soon.





Marie Brown
Group Sales Manager
828.498.2154
marie.brown@fontanavillage.com

Fontana Dam Pavilion & Overlook

The Fontana Dam Pavilion and Overlook provide some of the most breathtaking views of the Great Smoky Mountains and The Fontana Lake! These locations are nestled among the forest, providing a quiet and serene ceremony location.



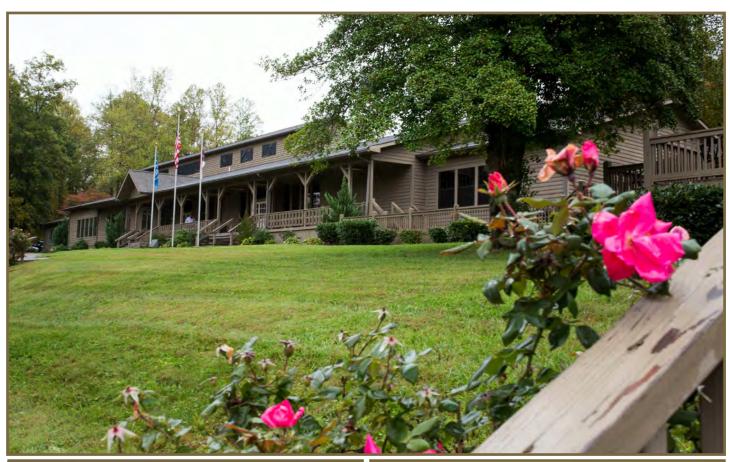




Venue Rental: \$250 + \$4 per chair Maximum Capacity for Pavilion 250 Maximum Capacity for Overlook 100

Event Hall

The Event Hall is ideal for larger weddings up to 400 guests. Natural wood floors, skylight and ample windows surround you in the brilliance of natural light. For those interested in a more chic decor, the option of having pipe and drape installed is available. By far our most popular venue, it can also accommodate smaller groups as well. Experience the beginning of your life together in Fontana's Event Hall.







Venue Rental: \$1,200

Venue Rental with Pipes and Drape Installed: \$2,200

Uplighting: \$20 per light

Maximum Capacity 400

Carolina Room

The Carolina Room is ideal for weddings with 100 guests or less. Located in the Main Lodge, this venue has a cozy, relaxed atmosphere. Your event is only limited by your imagination! Adjacent to the Mountview Restaurant and Bear's Den Lounge, it is the centerpiece of the catering and banquet operations.







Venue Rental: \$600 Maximum Capacity 100

Bear's Den Lounge

The Bear's Den Lounge is ideal for small, intimate weddings, rehearsal dinners, and cozy get-togethers. Accommodating 40 guests or less, your guests will marvel at the breathtaking Mountain Views. This desired venue is the perfect spot for guests to celebrate.







Venue Rental: \$250 Maximum Capacity 40

Fontana Chapel

The Fontana Chapel seats 125 guests comfortably. An additional 50 guests can be seated, if needed. The newly remodeled chapel has a beautiful bridal room with a private entrance, full length mirrors and a dressing table. The full length windows in the sanctuary give way to natural light and beautiful views of the mountains. This quaint mountain chapel is the perfect place to say, "I Do!"







Please inquire with chapel on pricing Maximum Capacity 175

Laurel Brook Fire Pit

The Laurel Brook Fire Pit is a popular spot for those looking for romance. This rustic option encompasses the feel of a beautiful mountain wedding. With it's natural rock, wooden arch and mountain views, this spot makes for the perfect wedding.







Venue Rental: \$150 Maximum Capacity Unlimited

Wildwood Sundeck

The Wildwood Sundeck is located adjacent to the Event Hall. It can be rented privately or in conjunction with the Hall. This open air deck is surrounded by mountain views and is conveniently located in the center of the village, making it an ideal choice.







Venue Rental: \$400 Maximum Capacity 100

The Dogwood Suite

The Dogwood Suite is located adjacent to the Event Hall. It can be rented privately or in conjunction with the Wildwood Sundeck. The Dogwood Suite is an intimate space, ideal for small to medium sized groups. It is conveniently located in the center of the village, making it an ideal choice.







Venue Rental: \$400 Maximum Capacity 70



WEDDING VENUE QUICK GUIDE						
Venue	Max #	Venue Rental	Rehearsal	Ceremony	Reception	Mountain View
Event Hall	400	\$1200	•	•	•	
Carolina Room	100	\$600	•	•	•	
Bear's Den Lounge	40	\$250	•	•	•	•
Dam Overlook or Pavilion	75 - 200	\$250	•	•	•	•
Fontana Chapel	175	Inquire	•	•		•
Laurel Brook Fire Pit	Unlimited	\$150		•		•
Wildwood Sundeck	100	\$400	•		•	•
The Dogwood Suite	70	\$400	•	•	•	•
*All ceremonies must be accompanied by a reception. We do not do ceremonies only.						

*Additional venues may be available. Please inquire.

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White or Black Spandex Chair Covers \$4.00 (each)

Harbor \$150.00

PA System \$100.00

Easels \$25.00

Wedding Add-ons

Rehearsal Dinners

Bridal Luncheon

Post Wedding Breakfast/Brunch

We don't have set packages, rather an ala carte style pricing. Our menus can be completely customized to your preferences. Tables, chairs, tableware, food service items and servers are included with your reception. If you go with an outdoor venue, additional set-up charges may apply.

Due to specific liability, we do not allow outside food and beverage, with the exception of the wedding cake.

Depending on date, availability and the number of units required we can set up a discounted group lodging block for your guests.





Themed Buffet Dinners



INCLUDES THE FOLLOWING:

Choice of Salad • Two Sides • Bread • Dessert • Tea & Water

THE BACKYARD BBQ

Hickory Smoked Carolina Pulled Pork Applewood Smoked Chicken, Pulled or Bone-In Smoked Dry Rub Turkey Breast Memphis Sweet Pork Ribs Texas Dry Rub Beef Brisket

Choice of One: \$23.95 per person Choice of Two: \$25.95 per person Choice of Three: \$27.95 per person

THE TUSCAN

Garden Vegetable Ricotta Lasagna Beef and Ricotta Lasagna Chicken and Spinach Lasagna Artisan Three Cheese Lasagna

*Chicken Parmesan

*Chicken Mushroom Marsala

*Chicken Picata

Pesto Marinated Chicken with Marinara and Mozzarella

Broiled Alaskan Cod with Garlic Scented Spinach

 $Marinated\ Flank\ Steak\ \textit{with Roasted Grape\ Tomatoes\ and\ Carmelized\ Onions}$

Pasta Primavera with Seasonal Vegetables

Sweet Italian Sausage with Bi-Colored Peppers & Vidalia Onions

*Meatball Marinara with Mozzarella

*Eggplant Parmesan with Sweet Tomato Sauce

Choice of One: \$24.95 per person Choice of Two: \$26.95 per person Choice of Three: \$28.95 per person

GRANDMA'S KITCHEN

Homestyle Beef Pot Roast with Vegetables
Brown Butter Roasted Turkey with Sage Gravy
Fried Chicken - White & Dark Meat, Bone-In
Homemade Chicken & Dumplings
Honey Glazed Ham
Pork Loin with Creole Mustard
Country Fried Steak with Gravy
Homemade Meatloaf with Gravy
Country Fried Pork Chops with Tomato Gravy
Smoky Mountain Rainbow Trout - Fried

Choice of One: \$23.95 per person Choice of Two: \$25.95 per person Choice of Three: \$27.95 per person

THE PIG PICKIN'

Whole Smoked Suckling Pig - Carved On-Site **\$39.95 per person**

\$75 Attendant Fee Minimum 40 Guests

CHEF'S PRIME

Herb Crusted Prime Rib with Horseradish Créme & Au Jus Filet of Beef with Red Onion Marmalade Center Cut Bone-In Pork Chop with Whole Grain Mustard Potato Crusted Halibut with Zesty Lemon Caper Tartar Beef Short Ribs with Red Wine Bordelaise Seared Ahi Tuna with Chimichurri Sauce

Choice of One: \$42.95 per person Choice of Two: \$49.99 per person

Due to specific liability policies, all food and beverage must be provided by Fontana Village Resort. Any leftover food cannot be removed from the buffet.

Children 10 and under are half price, children 5 and under are free. A 20% service charge and a 7.00% sales tax are added on all food and beverage menus and items, meeting space rentals, and equipment rentals.

^{*}Entree is served with Pasta

Create Your Own Options cont.



CONTINUED FROM PREVIOUS PAGE

BREAD

(Choose Once)

Cornbread-Muffins

Hushpuppies

Biscuits

Assorted Artisan Dinner Rolls

French Baguettes

Sweet Yeast Roll

Toasted Garlic Knots

SIDES

(Choose Two)

Whipped Yukon Potatoes

Tarragon Glazed Carrots

Green Bean Almondine

Southern Style Green Beans

Roasted Vegetable Medley

Rosemary Red Potatoes

Braised Collard Greens with Bacon

Creamy Squash Casserole

Cavatappi Pasta with Parsley, Garlic, and Butter

Cavatappi Pasta and Cheese

Corn Souffle

Pit Baked Beans

Twice Baked Potatoes

Sweet Potato Casserole

Creamed Spinach

Green Bean Casserole

BEVERAGES

**All meals served with Sweet & Unsweet Tea and Water

Add one of the following to your meal for \$3 per person: Assorted Sodas, Lemonade, Orange Juice, Apple Juice, Regular Coffee, Decaf Coffee

CHOICE OF SALAD

(Choose One)

Tossed Garden Salad with Ranch and Balsamic Vinaigrette

Caesar with Classic Caesar Dressing

Bacon, Lettuce, Tomato with Creamy Parmesan Dressing

Coleslaw

Potato Salad

Fresh Chopped Fruit

Creamy Pasta Salad

Greek Pasta Salad

Penne Pasta with Grilled Asparagus & Sundried Tomatoes

Marinated Tomato, Cucumber, Artichoke, and Mozzarella

Spinach and Romaine with Mushrooms, Red Onion, Almonds & Red Wine Vinaigrette

** Add an Additional Salad for \$3 per person**

DESSERTS

(Choose One)

Cobbler (Choice of One): Mixed Berry, Peach, Apple

Tiramisu

Chocolate Chip Cookies

Chocolate Brownies

Peanut Butter Pie

Banana Pudding

NY Style Cheesecake with Raspberry or Caramel Coolie

** Add an Additional Dessert for \$3 per person**

Due to specific liability policies, all food and beverage must be provided by Fontana Village Resort. Any leftover food cannot be removed from the buffet.

^{**} Add an Additional Side for \$3 per person**

Three Course Plated Dinner



All Plated Dinners Come with:

Tossed Garden Salad, Pre-Set with Our House-Made Ranch and Balsamic Vinaigrette Dressings
Fresh Baked Rolls Pre-Set with Sweet Cream Butter
Roasted Rosemary Red Potatoes and Fresh Vegetable Medley
Choice of Dessert

Water Pre-set on Tables, Sweet and Unsweet Tea and Coffee at Beverage Station

** No Substitutions on Plated Dinner Sides or Salads. **

CHICKEN MARSALA ~\$36 per person

Fresh Tenderized Chicken breast, Lightly Breaded and Sautéed in Our House-Made Mushroom Marsala Sauce

SMOKY MOUNTAIN RAINBOW TROUT ~\$36 per person

Local Rainbow Trout Filet Lightly Seasoned with Butter and Broiled or Pan Seared

CHICKEN CORDON BLEU ~\$35 per person

Panko Breaded Chicken Breast Stuffed with Tender Thin Sliced Ham and Swiss Cheese with Our House-Made Creole Mustard Cream Sauce

ROASTED PORK LOIN ~\$38 per person

Seared Center Cut Pork Loin Topped with Our House-Made Creole Mustard Cream Sauce

RIBEYE STEAK ~MARKET PRICE

Tender Ribeye Steak Charbroiled to Medium and Served with Horseradish Cream Sauce and A1 Butter

PASTA PRIMAVERA ~ \$26 per person

Sauteed Onions, Mixed Peppers, Summer Squash, and Grape Tomatoes over Cavatappi Pasta with White Wine Butter Sauce

BLACKENED SALMON ~ MARKET PRICE

Atlantic Salmon Filet Seasoned with Cajun Seasoning and Pan Seared to Perfection

Hors D'oeuvres



Per 25 Pieces

BBQ Meatballs ~\$50

Smoked Buffalo Wings with Buffalo and Ranch Dipping Sauce ~\$50

Chicken Tenders with Dipping Sauce ~\$65

Spanikopita ~\$50

Bruchetta ~\$50

Smoked Trout Cakes with English Cucmber and Cajun Tartar ~\$50

Fried Vegetables (Avocado, Green Bean, Cauliflower, Zucchini & Mushroom

with Ranch & Spicy Ranch Dressing) ~\$50

Vegetable Spring Rolls ~\$50

Pork Pot Stickers ~\$50

Crab Cakes ~\$75

Crudité Shots ~\$60

with Fresh Celery, Carrot, Cucumber and Ranch Dressing

Bacon Wrapped Shrimp ~\$200

Bacon Wrapped Scallops ~ \$200

Serves 25 People Displays and Platters

Assorted Artisan Cheese Platter with Cracker Assortment ~\$75 Vegetable

Crudités Platter ~\$75

Fresh Seasonal Fruit Display ~\$65

Shrimp Cocktail Platter ~\$200

Chips and Salsa ~\$50

Chips and Queso ~\$75

Spinach Artichoke Dip / Tortilla Chips ~\$100

Smoked Trout Dip with Cracker Assortment ~\$100

Tea Sandwiches (Roast Beef, Ham & Turkey)

with Assorted Cheeses, Mustard and Mayon-naise ~\$90

Charcuterie Board with Artisan Cheese, Pickled Vegetables, Cured Meats ~ \$175

*Hors D'oeuvres is sold as an addition to a meal, not available as a meal itself.

Cash Bar



Imported and Micro Brews ~\$5 Domestic Beers ~\$4

KEGS

Import/Local Micro Brews
Full Barrel ~\$400
1/6 Barrel ~\$275
Domestic
Full Barrel ~\$300
1/6 Barrel ~\$200

WINE

House White and Red Wines ~\$8 House Red or White Wine by the case - \$228

Selections include, but are not limited to:

Chardonnay
Pinot Grigio
White Zinfandel
Riesling
Sauvignon Blanc
Moscato
Cabernet Sauvignon
Merlot
Pinot Noir
Shiraz

**Please inquire for seasonal selections. **

LIQUOR/CORDIALS/LIQUEURS

A variety of Well, Call, and Premium Liquors, Cordials, and Liqueurs are available, please inquire availability.

OTHER

Bottled Waters ~\$3 each Assorted Sodas ~ \$3 each

One (1) Bartender per 100 guests

*Bars can only be set at a function where food is served.

Fontana Food and Beverage is responsible for administering the regulations set by the North Carolina State Liquor Commissions for sale and service of alcoholic beverages. It is, therefore, the policy that alcohol cannot be brought into outside events or banquet rooms from outside sources and consumption areas will be designated by Fontana Village Resort. We reserve the right to refuse service of alcoholic beverages to anyone for any reason.

Frequently Asked Questions



Do you allow outside food and beverage?

No. Due to specific liability we do not allow outside food and beverage, with the exception of the wedding cake.

• Do you have a minimum cost?

Yes, we have a \$5,000 minimum for all bookings. This includes food, beverage, venues, equipment rental, etc.

• Is there a time limit on the venue?

It varies by event, but we generally block the reception area for the entire day. We do ask that events end by midnight.

• How far in advance do I need to book?

The earlier you book the more likely you will get your desired date and space. Our summer and fall dates will book up quickly.

• Do I have to use your vendors or can I bring my own?

We have a recommended vendor list for your convenience, but you are more than welcome to use your own vendors.

• What is your cancellation policy?

The cancellation fee will be based on a sliding scale depending on when the Hotel receives written notification. Cancellation fees will be based on estimated total Food & Beverage, Venue Rental and Lodge Room revenue committed to in your contract. The Organizer's deposit will be applied toward any cancellation fee due.

 Prior to event date:
 Payment:

 0-30 Days
 100%

 31-60 Days
 75%

 61-120 Days
 50%

 121 Days to Date Signed
 25%

- Is the Catering Manager/Wedding Coordinator the same thing as a Wedding Planner? No! The Catering Manager/Wedding Coordinator will help you plan the aspects of your event that pertains to services provided by the resort, such as food & beverage, venue set-up, linen choices and any other aspect regarding the venue. The coordination of all other items including entertainment, flowers, bakers, etc. should be handled by the actual Wedding Planner. All special announcements, special dances and special events such as cake cutting or toasts should be orchestrated by the Wedding Planner or other designated representative.
- Are Leftovers Permitted to be taken from the buffet?

 Due to NC Health Code this is not sanitary and we cannot allow it.

Vendor Collection

FLORAL:

BRIDAL VISIONS

828.736.2847 or 828.736.2465 Email: bridalvisions828@gmail.com

THE TOWN FLORIST

828.479.2946

Townfloristrobbinsvillenc.com

WEDDING CAKES:

WILLOW TREE CATERING & BAKERY

828.260.8158

Email: sheablalock@yahoo.com Willowtreecateringandbaking.com

LIL HARVEY'S CAKES AND CATERING

828.497.5081

Email: lilharveys@gmail.com

SALLY WHITE

828.342.1475

Email: sallythebaker@yahoo.com

ADARIAN NELMS

828.735.1418

Email: adie2520@yahoo.com

PUBLIX - WAYNESVILLE, NC

828.454.5700

Publix.com

MINISTER/CHURCH CONTACT:

GLORIA HARDY

828.479.2675

Email: mail@fontanacommunitychurch.org

Fontanacommunitychurch.org

DJ:

SOUND EXTREME

828.551.3519

soundextreme.net

DBOIS INC

770.679.4506

Email: dmiller@Dboisinc.com

Dboisinc.com

PARTY RENTALS:

RENT MY WEDDING

800.465.8020

Email: info@rentmywedding.com

Rentmywedding.com

PROFESSIONAL PARTY RENTALS

Shelby Williams

Email: shelby@professionalpartyrentals.com

ALL OCCASIONS PARTY RENTALS

865.588.1131

Email: info@aopr.net

Aopr.net

PHOTOGRAPHY:

TERRI CLARK

828.586.4455

Terriclarkphotography.com

RUBY PEOPLES

828.226.1600

Rubypeoplesphotography.com

MIRANDA MOODY PHOTOGRAPHY

828.735.2569

Email: rmmoody@frontier.com

WOVEN STRANDS PHOTOGRAPHY

843.499.7879

Wovenstrandsphotography.com

CLAY NATIONS PHOTOGRAPHY

828.331.8819

Claynationsphoto.com

KATIE BEASLEY PHOTOGRAPHY

828.735.9692

LOCAL ARTISAN FAVORS & GIFTS:

WEHRLOOM HONEY

828.735.2300

wehrloom.com

SHELBY LOVIN

828.361.9371

Email: Shelbylovin13@gmail.com

BEAUTY:

JENSEN LOVIN

828.735.2532

Email: Jensenlovin@gmail.com

HAIR:

HEADSTRONG SALON

Danielle Finn 561.797.4808

Email: Deefinn35@gmail.com

BLUSH SALON

Mylee Carver 828.479.6345

Email: Myleehooper31@gmail.com

TANNING:

BEA'S PLACE

828.479.3131

NAILS:

U NAILS & SPA

828.586.3331

MASSAGE:

MASSAGE AT TIFFANYS

828.735.4667

Email: tiffanyjoduke@gmail.com

Messageattiffanys.com

*Vendor will travel onsite



Marie Brown
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828.498.2154
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