

CLOUDLAND

AT MCLEMORE RESORT

BANQUET & CATERING MENU

BREAKFAST BUFFETS

Lookout Breakfast

FRESHLY BAKED PASTRIES AND BAGELS

Whipped Butter, Peanut Butter, Plain & Dill Whipped Cream Cheese, Seasonal Jam

BUILD YOUR OWN PARFAIT

Seasonal Fruit & Plain Yogurt, Granola, Honeycomb, Dried Fruits, and Toasted Almonds

SEASONAL SLICED FRUITS AND BERRIES

SCRAMBLED EGGS

CHOICE OF 2 BREAKFAST MEATS:

- Smoked Bacon
- Pork Sausage
- Chicken Sausage
- Country Ham
- Turkey Bacon

CROFT BREAKFAST POTATOES

Crispy Yukon Potatoes, Caramelized Vidalia Onions, Fresh Herbs

COUNTRY STYLE FRENCH TOAST

Thick Sliced Bread, Fresh Berries, Whipped Cream, Maple Syrup, Georgia Pecan-Honey Butter

FRESHLY BREWED COFFEE & LOOSE LEAF TEA

Locally Roasted "Mad Priest" Coffee, Selection of Assorted Artisan Teas

ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE

***\$46 Per Person**

Cloudland Fresh Start

FRESHLY BAKED PASTRIES AND BAGELS

Whipped Butter, Peanut Butter, Plain & Dill Whipped Cream Cheese, Seasonal Jam

BUILD YOUR OWN PARFAIT

Seasonal Fruit & Plain Yogurt, Granola, Honeycomb, Dried Fruits, and Toasted Almonds

SEASONAL SLICED FRUITS AND BERRIES

HARD BOILED EGGS

FRESHLY BREWED COFFEE & LOOSE LEAF TEA

Locally Roasted "Mad Priest" Coffee, Selection of Assorted Artisan Teas

ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE

***\$38 Per Person**

BREAKFAST BUFFETS

Buffet Additions

STEEL CUT OATS

Brown Sugar, Dried Fruits, Whipped Butter, Toasted Almonds

\$7 PP

CHORIZO BREAKFAST BURRITO

Scrambled Eggs, Potatoes, Cheddar Cheese, Tomatillo Salsa

\$9 PP

CROISSANT SANDWICH

Scrambled Eggs, Cheddar Cheese

\$9 PP

EGG WHITE BREAKFAST BURRITO

Scrambled Egg Whites, Turkey Sausage, Spinach,
Jack Cheese, Tomatillo Salsa

\$10 PP

SAUSAGE + EGG SANDWICH

Scrambled Eggs, Cheddar Cheese, Sausage Patty, English Muffin

\$9 PP

BISCUITS & SAUSAGE GRAVY

House Made Biscuits, Sage Sausage Gravy

\$13 PP

SMOKED SALMON & BAGELS

Sliced Tomato, Capers, Farm Eggs, Dill, Red Onion,
Whipped Cream Cheese, Assorted Bagels

\$18 PP

CHEESE & CHARCUTERIE

Assorted Cured Meats + Domestic & Imported Cheese
Mixed Nuts, Dried Fruits, Mustarda, Fruit Compote, Honeycomb,
Rustic Bread & Crackers

\$27 PP

AVOCADO TOAST STATION

Urban Sprout Sourdough, Avocado, Smoked Salmon, Radishes,
Tomato, Pickled Onions, Sprouts, Feta Cheese

\$18 PP

Action Station

OMELET STATION

\$15 PP

Whole Eggs & Egg Whites, Any Style

Tomatoes, Onions, Scallions, Mushrooms, Spinach, Bell Peppers,
Bacon, Sharp Cheddar Cheese, Feta, Shrimp, Ham, Jalapeno

*Requires Chef Attendant

PLATED BREAKFAST

Above The Clouds Breakfast

FAMILY STYLE BREAKFAST PASTRIES

House Jam, Whipped Butter

SCRAMBLED CAGE FREE EGGS

SMOKED SAUSAGE

HERB ROASTED TOMATO

CROFT BREAKFAST POTATOES

SEASONAL FRUIT SALAD

ORANGE JUICE

COFFEE & TEA STATION

Locally Roasted "Mad Priest" Coffee & Loose-Leaf Teas, Choice of Dairy & Non-Dairy Creamers, Sweeteners & Honey.

***\$48 Per Person**

ON THE GO

Breakfast

BOX BREAKFAST

Croissant Egg Salad Sandwich, Fruit Salad, Banana, Muffin, Individual Yogurt, Bottle Juice

***\$30 Per Person**

Lunch

BOX LUNCH (CHOOSE 1)

ROAST BEEF

Tomato, Caramelized Vidalia Onions, Brie, Arugula, Garlic Aioli, Brioche Roll

HERB MARINATED CHICKEN

Bibb Lettuce, Swiss Cheese, Smoked Tomato Jam, Ciabatta

GRILLED VEGETABLE WRAP

Grilled Squash, Roasted Peppers & Mushrooms, Spinach, Lemon & Herb Hummus, Feta Cheese, Tortilla Wrap

Chips, Whole Fruit, Loaded Potato Salad, Fresh Baked Cookie

***\$35 Per Person**

BREAKS & BITES

Morning & Afternoon

HEALTHY STARTER

Hard Boiled Eggs, Sliced Fruits, Sharp Cheddar Cheese, Mixed Nuts

BRAINSTORM

Peanut Butter & Banana Yogurt Parfait, Whole Fruits, House Made Granola Bars, Dried Fruit

HIGH COUNTRY CANAPES

Chef's Assorted Finger Sandwiches:
Rye Toast, Cream Cheese, Cucumber & Dill, Turkey, Chipotle Mayo, Pickled Onions, Flour Tortilla, Farm Fresh Egg Salad, Brioche, Chives

DOWNTOWN CHATTANOOGA

Local Chocolates, Buttermilk Biscuits with seasonal Jam & Whipped Butter, Hot Chicken Croquettes, Pub Chips with Pimento Cheese

\$15 PP

\$16 PP

\$19 PP

\$18 PP

Specialty Break

BLACKBERRIES AND LEMONS

Mini Lemon Blackberry Bar, Prosciutto Burrata & Blackberry Cup, with Blackberry Lemonade

STONE FRUITS AND BRIE

Warm Stone Fruit House & Whipped Ricotta Tarts, Honey and Cracked Black Pepper Bacon, with Sparkling Strawberry Lemonade

\$18 PP

\$18 PP

SNACK BREAKS

À la carte

KETTLE STYLE POTATO CHIPS

Assorted Flavors

\$5 EA

GRANOLA + ENERGY BARS

Assorted Flavors

\$6 EA

TRAIL MIX

Individual Bags

\$5 EA

ASSORTED CANDY BARS

Milk & Dark Chocolate

\$6 EA

M&M's

Original & Peanut

\$6 EA

**All Items Above Available Per Consumption Basis*

FRESH FRUIT CUPS

Chef's Selection of Seasonal Fresh Fruit

\$8 EA

WHOLE FRUIT

Apples, Oranges, & Bananas

\$5 EA

10 Pcs Minimum for Fresh Fruit & Whole Fruit Orders

Not Available on Consumption, 2 Hour Limit For Fresh Fruit Cup

PLATED LUNCHES

Salads

WILD ARUGULA & FETA

Roasted Seasonal Fruits, Whipped Feta, Pickled Onions, Quinoa Crunch, Lemon Vinaigrette

BABY SPINACH & BACON

Frisee, Farm Egg, Blue Cheese, Cherry Tomatoes, Bacon & Brown Sugar Vinaigrette

BABY GEM & ARTICHOKES

Focaccia Croutons, Shaved Parmesan, Fried Capers, Anchovy Vinaigrette

BABY GREENS + WATERCRESS

Blue Cheese, Spiced Apples, Crispy Bacon, Sherry Vinaigrette

MIXED GREENS

Heirloom Cherry Tomatoes, Cucumber, Pickled Carrots, White Cheddar, Buttermilk-Herb Dressing

Entrées

BEEF TENDERLOIN

Whipped Potatoes, Asparagus, Oven Dried Cherry Tomatoes, Cabernet Jus

\$62 PP

ROASTED AIRLINE CHICKEN BREAST

Cauliflower Puree, Mushroom Farotto, Broccolini, Lemon Thyme Jus

\$52 PP

HONEY & DILL ROASTED SALMON

Smoked Butternut Puree, Pancetta, Sautéed Spinach, Saba

\$56 PP

PORK CHOP

Bacon Braised Collard Greens, Roasted Apples, Bourbon Gastrique

\$59 PP

SEARED SCALLOPS

Parsnip Puree, Roasted Zucchini, Peppadew, Swiss Chard, Chive Oil

\$66 PP

PAN ROASTED SWORDFISH

Baby Spinach, Frisee, Parmesan, Pickled Onions, Poppy Seed Dressing

\$58 PP

Desserts

CRÈME BRULÉE CHEESECAKE

Shortbread cookie, Fresh Berries

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis, Whipped Cream, White Chocolate Shavings

TIRAMISU

Lady Fingers, Mascarpone, Cocoa, Chocolate Sauce

PLATED LUNCHES

4th Course Enhancements

ROASTED PEPPER & TOMATO BISQUE

Basil Oil, Fresh Mozzarella Crostini

\$10 PP

GRILLED JUMBO PRAWNS

Smoked Butternut Puree, Lemon Parmesan
Orzo, Salsa Verde

\$19 PP

SMOKED PORK BELLY

Wild Mushrooms, Crispy Potatoes,
Truffle Cauliflower Puree, Saba Drizzle

\$16 PP

Selections available to add a Hot Appetizer Course to Any Plated Lunch

LUNCH BUFFETS

served with Iced Tea and Water

Southern Nosh

HOT CHICKEN COBB

Crispy Hot Chicken Thigh, Romaine, Farm Egg, Pickled Sweet Onions, Blue Cheese Crumbles, Avocado, Green Goddess Dressing,
Served Deconstructed

BRUSSELS & CABBAGE SLAW

Shaved Cabbage & Roasted Brussels, Carrots, Creamy Cider Vinaigrette

CHEDDAR & JALAPENO CORN BREAD

Honey Butter, Seasonal Jam

SMOKED CHICKEN THIGH

Sticky Whiskey Barbecue, Grilled Broccolini

SHRIMP & GRITS

Andouille Sausage, Creole Sauce, Heirloom Peppers, Scallions

SOUTHERN MAC

Smoked Cheddar, Campanelle, Herb Breadcrumbs

RED VELVET PARFAIT

Candied Pecans, Vanilla Curd, Chantilly Cream

PEANUT BUTTER BANANA PUDDING

Peanut Brittle, Banana Chips

\$68 Per Person

Above the Clouds Lunch

BABY ICEBERG LETTUCE

Boiled Farm Eggs, Pickled Onions, Bacon, Cucumbers, Ranch, Balsamic
Served Deconstructed

GRILLED + CHILLED ASPARAGUS

Herb and Farm Egg Gribiche

HONEY ROASTED SALMON

Roasted Carrot Puree, Garlic Greens, Chimichurri

BEEF TENDERLOIN MEDALLIONS

Truffle Cauliflower Puree, Wild Mushrooms, Cabernet Demi

ROASTED POTATOES + GREEN ONIONS

Warm Bacon Dressing

ROASTED SUMMER SQUASHES & BROCCOLINI

Honey Glaze

CHARRED VANILLA CHEESECAKE

Blackberry Compote, Chantilly

CHOCOLATE TARTS

Toasted Marshmallow Fluff, Graham Cracker Crumble

\$72 Per Person

LUNCH BUFFETS

served with Iced Tea and Water

Croft Provisions

WILD ARUGULA & SPINACH

Cucumbers, Cherry Tomatoes, Shaved Onions, Crispy Chickpeas, Feta Cheese, Red Wine Vinaigrette,

Served Deconstructed

RISING FAWN PASTA SALAD

Farfalle Pasta, Roasted Red Peppers, Charred Broccolini, Feta Cheese, Lemon & Basil Dressing

QUINOA

Garbanzo Beans, Onion, Tomato, Cucumber, Fresh Herbs, Red Wine Vinaigrette

SHAVED TRI-TIP ROAST

Roasted Peppers & Onions, Chimichurri

SEARED SALMON

Smoked Butternut Puree, Garlic Greens

ROASTED CAULIFLOWER + SUMMER SQUASH

Poblano and Honey Marinade

HOUSE MADE CHOCOLATE CHIP COOKIES

LEMON CURD TARTS

Fresh Berries

\$58 Per Person

The Pocket Deli

ORGANIC GREENS SALAD

Baby Lettuces, Pickled Shallots, Feta Cheese, Marinated Olives, Quinoa, Lemon Vinaigrette,

Served Deconstructed

GERMAN STYLE POTATO SALAD

Russet Potatoes, Celery, Onion, Boiled Egg, Relish, Mustard Dressing

ROAST BEEF

Tomato, Caramelized Vidalia Onions, Brie, Arugula, Garlic Aioli, Brioche Roll

HERB MARINATED CHICKEN

Wild Arugula, Swiss Cheese, Smoked Tomato Jam, Ciabatta

GRILLED VEGETABLE WRAP

Grilled Squash, Roasted Peppers & Mushrooms, Spinach, Lemon & Herb Hummus, Feta Cheese, Tortilla Wrap

ASSORTED KETTLE CHIPS

Pimento Cheese Dip

MINI LEMON TARTS

Fresh Berries, Chantilly

\$50 Per Person

RECEPTIONS

Passed Hors D'oeuvres

SMOKED BACON & RYE TOAST
FRESH BLACKBERRY, MUSTARDA

\$8 PER PIECE

PORK BELLY LOLLIPOP
WHISKEY BARBECUE SAUCE

\$9 PER PIECE

SHRIMP CORN DOG
CAPER REMOULADE

\$10 PER PIECE

CHARCUTERIE CROSTINI
Brie, Conecuh Sausage, Honey Creole Mustard

\$9 PER PIECE

BLOODY MARY SHRIMP COCKTAIL
Pickled Onions

\$10 PER PIECE

COCONUT FRIED CHICKEN
Sweet Chile Sauce

\$9 PER PIECE

FRIED MAC + CHEESE LOLLIPOP

\$8 PER PIECE

ROASTED BEETS & GOAT CHEESE
Toasted Brioche

\$7 PER PIECE

GRILLED BEEF & SHISHITO
Sweet Garlic Soy Glaze

\$10 PER PIECE

PLATED DINNERS

Dinner Pricing Based on Selecting 1 Salad, 1 Entree, & 1 Dessert

Salads

ORGANIC GREENS

Shaved Cucumbers, Pickled Sweet Onions, Country Olives, Cherry Tomatoes, Feta Cheese, Red Wine Vinaigrette

BABY SPINACH

Frisee, Strawberries, Goat Cheese, Candied Pecans, Strawberry Champagne Vinaigrette

GEM CAESAR

Spring Peas, Grilled Corn, Rustic Focaccia Croutons, Anchovy Vinaigrette

ROASTED GOLDEN BEETS & ARUGULA

Smoked Blue Cheese, Blackberries, Crushed Almonds, Blackberry Dressing

TOMATOES + BRIE

Local Field Greens, Grape Tomatoes, Roasted Pecans, Dried Cherries, Grilled Brie, Sherry Vinaigrette

PLATED DINNERS

Dinner Pricing Based on Selecting 1 Salad, 1 Entree, & 1 Dessert

4th Course Enhancements

PAN SEARED SCALLOPS

Cauliflower Puree, Wild Mushrooms, Lardoons, Chive Oil

\$21 PP

JUMBO SHRIMP

White Cheddar Grits, Creole Sauce, Wilted Greens

\$19 PP

ROASTED CORN BISQUE

Crostini, Corn Relish, Feta Cheese

\$12 PP

PLATED DINNERS

Dinner Pricing Based on Selecting 1 Salad, 1 Entree, & 1 Dessert
Additional Entree Selections available at \$10 Per Person in addition to Entree Pricing.

Entrées

BEEF TENDERLOIN

Au Gratin Potatoes, Asparagus, Oven Dried Tomatoes,
Cabernet Jus

\$78 PP

SEARED SALMON

Tomato-Fennel Coulis, Wilted Greens, Fingerling Potatoes,
Basil Pesto

\$68 PP

ROASTED AIRLINE CHICKEN BREAST

Smoked Corn and Sausage Stuffing, Haricot Verts,
Roasted Peppers, Creole Mustard Jus

\$68 PP

ROASTED HALIBUT

Fingerling Potatoes, Pepperonata, Lemon Confit Puree,
Parsley Oil

\$72 PP

BEEF TENDERLOIN & JUMBO SHRIMP

CARROT PUREE, AU GRATIN POTATO, MELTED LEEKS & BACON,
RED WINE DEMI

\$96 PP

SEARED SCALLOPS + BEEF SHORT RIB

Sweet Pepper Coulis, Fingerling Potatoes, Roasted Carrots,
Truffle Demi

\$94 PP

BEEF TENDERLOIN + LOBSTER TAIL

Roasted Carrot Puree, Au Gratin Potatoes, Broccolini,
Lemon Butter Sauce, Cabernet Demi

\$98 PP

PLATED DINNERS

Dinner Pricing Based on Selecting 1 Salad, 1 Entree, & 1 Dessert

Desserts

STRAWBERRIES & VANILLA

Strawberry Cremieux, Vanilla Bean Chiffon, White Chocolate Curls,
Strawberry Coulis

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis, Whipped Cream, White Chocolate Shavings

BLUEBERRY MERINGUE

Blueberry Lemon Compote, Fresh Blueberries, Mint, Chantilly

CREME BRULEE CHEESECAKE

Vanilla Cream, Fresh Berries, Graham Cracker Crumble

DINNER BUFFETS

Local Market

BABY ICEBERG & ROMAINE

Bacon, Cage Free Eggs, Cherry Tomatoes, Blue Cheese Crumbles, Ranch, Balsamic

Served Deconstructed

ROASTED SQUASH

Dried Cranberries, Shaved Onions, Frisee, Radicchio, Olive Oil, Saba

ROASTED MUSHROOMS + FARRO

Shaved Onions, Parmesan Cheese, Parsley, Red Wine Vinaigrette

CHEF'S CARVING STATION

- Smoked Tri Tip
- Coriander & Black Pepper Crusted Salmon
- Chimichurri
- Chipotle Aioli

GARLIC & CHEDDAR WHIPPED POTATOES

Green Onions

MARKET VEGETABLES

Brussels Sprouts, Wild Mushrooms, Caramelized Onions

AULD ALLIANCE BREAD PUDDING

Bourbon Caramel

MINI FRUIT TARTS

Chef's Selection of Seasonal Fruits

\$78 Per Person

**Includes Chef Attendant*

The Georgian

WILD ARUGULA

Dried Fruits, Toasted Nuts, Feta Cheese, Strawberry Champagne Vinaigrette

SWEET POTATO SALAD

Roasted Poblano, Shaved Red Onion, Fresh Corn, Green Goddess Dressing

POACHED SHRIMP & FRESH SHUCKED OYSTERS

Bloody Mary Cocktail Sauce, Charred Onion Mignonette, Lemon

FRESH BAKED ROLLS

Whipped Butter

CHEF CARVED SMOKED BEEF TENDERLOIN

Chimichurri, Creamy Horseradish, Garlic Aioli

HONEY ROASTED AIRLINE CHICKEN BREAST

Cauliflower Puree, Wilted Greens, Pancetta

ROASTED FINGERLING POTATOES

Wild Mushrooms

GRILLED BROCCOLINI

Roasted Garlic

S'MORES

Toasted Marshmallow Fluff, Graham Cracker Crumble

BOURBON BANANA BREAD PUDDING

\$92 Per Person

**Includes Chef Attendant*

DINNER STATIONS

Saturday Market

BABY LETTUCES

Cucumbers, Cherry Tomato, Radishes, Feta Cheese,
Ranch & Balsamic
Served Deconstructed

GRILLED MARKET VEGETABLES

Eggplant, Zucchini, Asparagus, Heirloom Peppers,
Marinated Mozzarella, Arugula Pesto

WARM FOCACCIA

\$12 Per Person

Cheese & Charcuterie

SLICED SAUSAGE & CURED MEATS

Prosciutto, Sopressata, Mortadella,
Conecuh Sausage

CHEF'S SELECTION OF CHEESE

Brie, Aged Gouda, Smoked Blue Cheese

MARINATED & BRINED

Olives, House Pickled Vegetables

SWEET & SAVORY

Fruit Compote, Honeycomb, Dried Fruit, Toasted Nuts

GRILLED BREADS

\$29 Per Person

Raw Bar

POACHED SHRIMP & FRESH SHUCKED OYSTERS

ACCOMPANIMENTS & CONDIMENTS

Bloody Mary Cocktail Sauce, Charred Onion Mignonette,
Caper Remoulade, Horseradish, Lemon Wedges

LAVOSH CRACKERS

\$46 Per Person

Georgia Sliders

CLASSIC

Angus Beef, Cheddar Cheese, Sliced Tomato, Garlic Aioli

NASHVILLE HOT

Hot Chicken Thigh, Pickles

THE AULD ALLIANCE

Angus Beef, Bacon Jam, Blue Cheese, Honey Mustard

RANCH SEASONED PUB CHIPS

Pimento Cheese Dip

\$37 PER PERSON

DINNER STATIONS

Chef's Signature Roast

ROASTED PRIME RIB

Chimichurri, Creamy Horseradish

ROASTED AIRLINE CHICKEN BREAST

Lemon Rosemary Jus

WHIPPED POTATOES + GREEN ONIONS

Bourbon Gravy

ROASTED GARLIC BROCCOLINI

Heirloom Peppers

\$72 Per Person

Chef Attendant Required
20 Person Minimum

Flat Bread

PROSCIUTTO FLAT BREAD

Truffle Cream Sauce, Gruyere, Arugala

HEIRLOOM TOMATO FLATBREAD

Fresh Mozzarella, Olives, Basil

BARBECUE CHICKEN FLAT BREAD

Smoked Gouda, Green Onions, Pineapple, Grated
Parmesan, Chile Flakes

\$39 Per Person

Pasta Station

PENNE PASTA

Andouille Sausage, Shrimp, Peppers,
Cajun Cream Sauce

CHEESE RAVIOLI

Roasted Peppers, Eggplant, Olives, Capers,
Pomodoro Sauce

SMOKED GOUDA MAC & CHEESE

Campanelle Pasta, Smoked Bacon, Herb Breadcrumbs

GARLIC BREAD

Grated Parmesan, Chile Flakes, Basil Pesto

\$40 Per Person

Southern Skewers

HONEY POBLANO MARINATED TRI-TIP

Peppers, Onion

LEMON PEPPER CHICKEN

Pineapple, Green Onion

STICKY WHISKEY BARBECUED MUSHROOMS

Summer Squash, Eggplant

ROASTED GARLIC & TURMERIC RICE

Tomatoes, Herbs

\$43 Per Person

DESSERT STATIONS

Fire Station

CREME BRULEE

Vanilla Bean, & Chocolate, Fresh Berries,
Whipped Cream

ICE CREAM SANDWICHES

House Made Chocolate Chip Cookies

\$18 Per Person

Beignets

HOMEMADE BEIGNETS + LEMON CURD AND NUTELLA CREAM

VANILLA ICE-CREAM

\$15 Per Person

Ice Cream Sundae Bar

CLUMPIES ICE CREAM

Vanilla, Chocolate, & Strawberry

ASSORTED TOPPINGS

Fresh Berries, Sprinkles, Chantilly Cream, Caramel,
Chocolate Sauce, & Cookie Crumbles

\$14 Per Person

Mini Pie Shop

GEORGIA PECAN PIE

Vanilla Chantilly

APPLE PIE TARTS

Bourbon Caramel

MINI MUD PIES

White Chocolate Curls, Blackberries

\$16 Per Person

LATE NIGHT SNACKS

Pizza Night

PARMESAN + MOZZARELLA CHEESE FLATBREAD

Grated Parmesan, Chili Flakes

PEPPERONI & MOZZARELLA FLATBREAD

\$14 Per Person

Chicken & Waffles

PEARLED SUGAR BELGIAN WAFFLES + HOT HONEY CHICKEN TENDERS

French Fries, Ranch, Ketchup, Maple Syrup

\$24 Per Person

BEVERAGE MENU

Beverage Packages

ALL DAY PACKAGE

\$38 PP

"Mad Priest" Regular and Decaffeinated Coffee, Assorted Hot Teas,
Soft Drinks and Water Station.

**Up to Eight Hours*

HALF DAY

\$19 PP

"Mad Priest" Regular and Decaffeinated Coffee, Assorted Hot Teas,
Soft Drinks and Water Station

Add Still and Sparkling Bottled Water to any Beverage
Station for an additional \$6 per person.

**Up to Four Hours*

BEVERAGE MENU

(Charged on Consumption)

Priced Each

COKE PRODUCTS	\$6 EA
RED BULL	\$8 EA
RED BULL SUGAR-FREE & FLAVORS	\$8 EA
STILL BOTTLED WATER	\$6 EA
SPARKLING BOTTLED WATER	\$6 EA
VITAMIN WATER	\$8 EA

Priced per Gallon

"MAD PRIEST" COFFEE	\$85
"MAD PRIEST" DECAFFEINATED COFFEE	\$85
HOT TEA	\$85
HOT CHOCOLATE	\$85
ICED COFFEE	\$85
ICED SWEET TEA	\$85
UNSWEETENED ICED TEA	\$65
CHILLED FRUIT PUNCH	\$85
PEACH ICED TEA	\$65
LEMONADE	\$65
ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE	\$65

BEVERAGE PACKAGES

Bartender Fee \$150 per 50 guests
Beverages - Open Bar Packages
All bars include liquor, wine, beers, soft drinks, and bottled water.

The Keep

SPIRITS

Tito Vodka · Plymouth Gin · Don Q Cristal Rum · Altos Silver Tequila ·
Four Roses Bourbon · Crown Royal Whiskey · Famous Grouse Scotch

BEER

Import- Modelo Especial, Stella, Heineken

Domestic- Bud Light · Michelob Ultra · Miller Lite, Creature Comforts
Tropicalia, Wise Acre Tiny Bomb Pilsner, Scofflaw Dirty Beaches

Seltzers- Truly, Topo Chico (variety), High Noon (Variety),
Long Drink Traditional & Zero

WINE

Yalupa Sparkling Brut, Line 39 Sauvignon Blanc, Line 39 Chardonnay
Line 39 Pinot Noir, Line 39 Cabernet Sauvignon

One Hour Reception **\$48 PP 2 Hrs.**

3rd Hour **\$14 PP**

Additional Hour **\$12 PP**

The Outpost

SPIRITS

Ketel 1 Vodka · The Botanist Gin · Diplomatico Dark Rum · Jose Cuervo
Tradicional Tequila · Glenlivet 12yr Scotch Whiskey · Jeffersons Small
Batch Bourbon · Woodford Reserve Kentucky Bourbon

BEER

Import- Modelo Especial, Stella, Heineken

Domestic- Bud Light · Michelob Ultra · Miller Lite, Creature Comforts
Tropicalia, Wise Acre Tiny Bomb Pilsner, Scofflaw Dirty Beaches

Seltzers- Truly, Topo Chico (variety), High Noon (Variety), Long Drink
Traditional & Zero

WINE

Decoy Sparkling Brut, Decoy Sauvignon Blanc, Decoy Chardonnay
Decoy Rose, Decoy Red Blend, Decoy Pinot Noir, Decoy Cabernet
Sauvignon.

One Hour Reception **\$58 PP 2 Hrs.**

3rd Hour **\$18 PP**

Additional Hour **\$14 PP**

BEVERAGE PACKAGES

Bartender Fee \$150 per 50 guests

Beverages - Open Bar Packages

All bars include liquor, wine, beers, soft drinks, and bottled water.

The Highlands

LIQUOR

Belvedere Vodka · Nolets Gin · Ron Zacarpa Aged Dark Rum · Don Juilo Blanco Tequila · MaCallen 12yr Scotch Whiskey · Michter's Small Batch Bourbon · George Dickel Single Barrel 15yr

BEER

Import- Modelo Especial, Stella, Heineken

Domestic- Bud Light · Michelob Ultra · Miller Lite, Creature Comforts Tropicalia, Wise Acre Tiny Bomb Pilsner, Scofflaw Dirty Beaches

Seltzers- Truly, Topo Chico (variety), High Noon (Variety), Long Drink Traditional & Zero

WINE

Daou Sauvignon Blanc, Daou Chardonnay, Daou Rose, Daou Cabernet Sauvignon, Daou Pinot Noir, Daou Pessimist Red Blend

One Hour Reception **\$66 PP 2 Hrs.**

3rd Hour **\$20 PP**

Additional Hour **\$16 PP**

BEVERAGE PACKAGES

Bartender Fee \$150 per 50 guests

All bars include one tier choice of liquor, one tier choice of wine.

**** Wines are subject to change based on availability ****

Host Bar – On Consumption

THE KEEP

Tito's Vodka · Plymouth Gin · Don Q Cristal Rum · Altos Silver Tequila · Four Roses Bourbon · Crown Royal Whiskey · Famous Grouse Scotch

\$14

THE OUTPOST

Ketel 1 Vodka · The Botanist Gin · Diplomatico Dark Rum · Jose Cuervo Tradicional Tequila · Glenlivet 12yr Scotch Whiskey · Jeffersons Small Batch Bourbon · Woodford Reserve Kentucky Bourbon

\$16

THE HIGHLANDS

Belvedere Vodka · Nolets Gin · Ron Zacarpar Aged Dark Rum · Don Juilo Blanco Tequila · MaCallen 12yr Scotch Whiskey · Michter's Small Batch Bourbon · George Dickel Single Barrel 15yr.

\$18

BEER

Import- Modelo Especial, Stella, Heineken Larger

Domestic- Bud Light · Michelob Ultra · Miller Lite, Creature Comforts Tropicalia, Wise Acre Tiny Bomb Pilsner, Scofflaw Dirty Beaches

Seltzers- Truly, Topo Chico (variety), High Noon (Variety), Long Drink Traditional & Zero

\$8

WINES

Val D Orca Prosecco, Line 39 Sauvignon Blanc, Line 39 Chardonnay, Line 39 Pinot Noir, Line 39 Cabernet Sauvignon,

\$12

WINES

Decoy Sparkling Brut, Decoy Sauvignon Blanc, Decoy Chardonnay, Decoy Rose, Decoy Red Blend, Decoy Pinot Noir, Decoy Cabernet Sauvignon

\$15

WINES

Boschendal Brut or Brut Rose, Daou Sauvignon Blanc, Daou Chardonnay, Daou Rose, Daou Cabernet Sauvignon, Daou Pinot Noir, Daou Pessimist Red Blend

\$17

Assorted bottled Sodas \$5 each.

Still and Sparkling Water \$6 each

Hosted & Cash Bar Minimum Guarantee \$750 per 50 guests

BEVERAGE PACKAGES

Bartender Fee \$150 per 50 guests

All bars include one tier choice of liquor, one tier choice of wine.

**** Wines are subject to change based on availability ****

Cash Bar

THE KEEP

Tito's Vodka · Plymouth Gin · Don Q Cristal Rum · Altos Silver Tequila · Four Roses Bourbon · Crown Royal Whiskey · Famous Grouse Scotch

\$14

THE OUTPOST

Ketel 1 Vodka · The Botanist Gin · Diplomatico Dark Rum · Jose Cuervo Tradicional Tequila · Glenlivet 12yr Scotch Whiskey · Jeffersons Small Batch Bourbon · Woodford Reserve Kentucky Bourbon

\$16

THE HIGHLANDS

Belvedere Vodka · Nolets Gin · Ron Zacarpa Aged Dark Rum · Don Juilo Blanco Tequila · MaCallen 12yr Scotch Whiskey · Michter's Small Batch Bourbon · George Dickel Single Barrel 15yr.

\$18

BEER

Import- Modelo Especial, Stella, Heineken Larger

Domestic- Bud Light · Michelob Ultra · Miller Lite, Creature Comforts Tropicalia, Wise Acre Tiny Bomb Pilsner, Scofflaw Dirty Beaches

Seltzers- Truly, Topo Chico (variety), High Noon (Variety), Long Drink Traditional & Zero

\$8

WINES

Val D Orca Prosecco, Line 39 Sauvignon Blanc, Line 39 Chardonnay, Line 39 Pinot Noir, Line 39 Cabernet Sauvignon,

\$12

WINES

Decoy Sparkling Brut, Decoy Sauvignon Blanc, Decoy Chardonnay, Decoy Rose, Decoy Red Blend, Decoy Pinot Noir, Decoy Cabernet Sauvignon

\$15

WINES

Boschendal Brut or Brut Rose, Daou Sauvignon Blanc, Daou Chardonnay, Daou Rose, Daou Cabernet Sauvignon, Daou Pinot Noir, Daou Pessimist Red Blend

\$17

Assorted bottled Sodas \$5 each.

Still and Sparkling Water \$6 each

Hosted & Cash Bar Minimum Guarantee \$750 per 50 guests

Prices do not include Tax or Gratuity

BEVERAGE PACKAGES

Selection of Domestic, Imported & Craft Beers, House Wines

Beer & Wine Packages

1 HOUR PACKAGE	\$32
2 HOUR PACKAGE	\$42
3 HOUR PACKAGE	\$54
4 HOUR PACKAGE	\$64

Priced Per Item

SELECT SIGNATURE BATCH COCKTAILS	\$18
See list of choices below	
PREMIUM COCKTAILS	\$16
SELECTED CORDIALS	\$16
CRAFT BEER	\$9.50
IMPORTED BEER	\$8
DOMESTIC BEER	\$7.50
CANNED COCKTAIL	\$13
HOUSE WINE (PER BOTTLE)	\$50

Cordials

KAHLUA BAILEYS
BUFFALO TRACE CREAM
SKREWBALL PEANUT BUTTER WHISKEY
GRAND MARNIER
REMY MARTIN 1738
HENNESSEY V.S
AMARETTO
SAMBUCA
GRAND MARNIER CORDON ROUGE

\$16 Per Drink

COCKTAILS

Signature Cocktails

SOUTHERN LEMONADE

Peach Vodka, Peach Schnapps, Cranberry Juice, Soda Water

RUM RUNNER

Dark Rum, Orange, Blackberry Liqueur, Pineapple Juice, Orange Juice, Grenadine

SMOKEY PALOMA

Mezcal, Tequila Blanco 50/50, Lemon Juice, Grapefruit soda.

GIN DAISY

Gin, Orange Liqueur, lemon Juice, Grenadine, Soda water

MOJITO

Classic, Mango, Raspberry, Blueberry, Pineapple

WHISKEY SMASH

Bourbon, Triple Sec

TULUM EXPRESS

Tequila Blanco, Cointreau, Lime Juice, Olive Brine

OLD FASHIONED

Bourbon, Bitters mix, Honey Syrup

APPLE CIDER MARGARITA

Tequila Reposado, Orange Liqueur, Apple Cider, Lime Juice

NEGRONI SABAGLIATO

Prosecco, Aperitivo, Carpano, Sweet Vermouth.

MANHATTAN

Sazerac Rye, Cocchi Torino, Bitters

FRENCH 75

Gin, Riesling Syrup, Lemon Juice, Prosecco

ESPRESSO MARTINI

Mr Black Coffee Liqueur, Kahlua, Cold Brew, Vanilla Vodka

Summer Spritz

PEACH PASS

Peach and Orange Blossom Botanicals, Elderflower, Soda

ARCACHON SPRITZ

Gin, Lillet Rose, Pamplemousses Liqueur, Peychaud's bitters, Ice Cubes

APEROL SPRITZ

Aperol, Prosecco, citrus, Soda Water - switch Aperol for Campari to enjoy a bitter finish.

ENHANCE YOUR EVENT

Bloody Mary Bar

Housemade Bloody Mary Mix (Mild or Spicy)
Assorted Gourmet Hot Sauces

PICK YOUR VODKA

KETEL ONE

\$16 PER DRINK

TITO'S

\$18 PER DRINK

BELVEDERE

\$20 PER DRINK

Served With The Following Garnishes -Celery, Olives, Assorted Gourmet Hot Sauces, Cornichons, Fresh Dill, Celery Salt, Old Bay Seasoning

Crispy Bacon, Poached Jumbo Shrimp +\$3

*Cheddar Cheese Skewers, Pepperoncini,
Peppadew, Pickled Green Beans +\$2*

Mimosa Bar

CHOICE OF BUBBLES

VAL D ORCA PROSECCO

\$15 PER DRINK

DECOY SPARKLING BRUT

\$17 PER DRINK

BOSCHENDAL BRUT

\$19 PER DRINK

Juices - Orange, Pineapple, Cranberry, Peach, litchi, Grapefruit

Toppings - Sliced Strawberries, Blueberries, Blackberries, Raspberries, Rosemary Sprigs, Lemon & Orange Slices, Mint Sprigs

Aperitivo Spritz Bar

Selection of low to no Alcohol Spritz drinks

APEROL SPRITZ

Aperol, Prosecco

ARCACHON SPRITZ

Lillet Blanc, Pamplemousse, Tonic

ITALIAN GIN & TONIC

Amaro & Tonic, Citrus

EAST LIFE

Ketel Grapefruit and Rose Botanical, Soda Water

KENTUCKY SMASH

Kentucky Free Bourbon, Lemon Juice,
Lavender/lime Syrup, Soda Water.

SMOKELESS

Seedlip Notas de Agave, Fresh Lime Juice,
DHOS orange liquor, Topo Chico

TOPPINGS

Strawberries, Blueberries, Blackberries, Raspberries, Rosemary Sprigs,
Lemon & Orange Slices, Mint Sprigs & Cucumber Slices

\$18 Per Drink

ENHANCE YOUR EVENT

Selection of Special Services to enhance your Cloudland Experience. Inquire with your sales manager on how we can elevate your groups visit to the Cloudland resort.

**Min 25 Guests*

Event Enhancements

BUILD YOUR OWN BARREL EXPERIENCE

Inquire with your sales manager about selections.

MKT

WINE TASTING AND EDUCATIONAL EXPERIENCE

Price is based per person, 5 2.5oz pours (wine only) \$100.

\$100 PP

AGAVE TASTING AND EDUCATIONAL EXPERIENCE

Price is based per person, 5 1.5oz pours (Beverage Only only).
Includes a takeaway for participants.

\$125 PP

BOURBON/WHISKEY TASTING AND EDUCATIONAL EXPERIENCE

Price is based per person, 5 1.5oz pours (Beverage Only only).
Includes a takeaway for participants.

\$150 PP

COCKTAIL COMPETITIONS FOR TEAM BUILDING EXERCISES

****All packages and brands are based upon availability and size of Group
Additional Wine Upgrades are available through either Croft or Auld Alliance
Restaurants should you wish to upgrade your options.**

EVENTS + GUIDELINES

F&B Policies

Cloudland is the sole supplier of food & beverage for all events on property. No outside food & beverage products can be brought into the hotel and/or consumed in the private event space.

Food For events is intended to be consumed on-property during the event. Due to Health Regulations, food may not be taken off premise after it has been prepared and served to guests.

Additional fees may apply should outside food be brought into Meeting/Event space.

Liquor Laws & Alcohol Service

Cloudland has the right to refuse service to any guest it feels is unfit to consume alcohol. The Georgia alcoholic beverage commission regulates the sale, service and consumption of all alcoholic beverages at Cloudland. The commission requires all alcoholic beverages to be purchased through Cloudland, consumed on hotel property and served by hotel staff.

Alcoholic beverages cannot be removed from the property.

Damage & Liability

Cloudland does not assume any responsibility for the damage or loss of any property brought into the hotel or left in the hotel.

Any decor that required additional deep cleaning such as Glitter and Confetti is subject to a \$1,000 cleaning fee.