

KANUGA

INN & LODGING



EVENT PLANNING GUIDE

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  @staykanuga

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KANUGA INN & LODGING

AN UNMATCHED SETTING
FOR YOUR SPECIAL EVENT

Whether you're planning a heartwarming family reunion, an inspiring corporate retreat, or the wedding of your dreams, Kanuga provides the perfect setting for every occasion. Our versatile, full-service event spaces can accommodate up to 440 guests, offering a seamless blend of rustic charm and modern convenience.

From thoughtfully curated menus to fully customizable options tailored to your vision, our dedicated team is here to bring your event to life. At Kanuga, we take pride in delivering personalized service, ensuring that every detail is handled with care—so you and your guests can simply enjoy the moment.

Let us help you create an experience that is as effortless as it is unforgettable. Start planning today!



YOUR EVENT LOCATION

CAPACITY CHART

CATEGORY	ROOM NAME	SQ FT	DIMENSIONS	THEATER	CLASSROOM	U-SHAPE	CONFERENCE	BANQUET	RECEPTION
Meeting Room	Balthis-Rodwell Building	3,600	59' x 61'	300	160	-	-	250	275
Gooch Building	Plenary Room	2,795	43' x 65'	175	85	45	72	120	200
Gooch Building	Breakout Room A	1,600	40' x 35'	55	40	20	36	64	50
Gooch Building	Breakout Room B	800	40' x 20'	36	24	20	25	48	40
Gooch Building	Breakout Room C	800	40' x 20'	36	24	20	25	48	40
The Inn	First Floor Lounge	646	38' x 17'	50	30	20	20	50	75
The Inn	Second Floor Lounge	646	38' x 17'	20	-	-	-	16	30
The Inn	Third Floor Lounge	646	38' x 17'	24	-	-	-	16	30
Minkler Grove	Finlay House	550	19' x 29'	40	32	20	18	24	40
Minkler Grove	Clarke House	550	19' x 29'	40	32	20	18	24	40
Minkler Grove	Jackson House	814	22' x 37'	40	32	20	18	24	40
Minkler Grove	Hunter House	550	19' x 29'	40	32	20	18	24	40
Minkler Grove	Percival House	550	19' x 29'	40	32	20	18	24	40
Kanuga Lake Lodge	St. John's	1,880	57' x 33'	80	60	45	40	72	85
Kanuga Lake Lodge	Breezeway Classroom A	240	16' x 15'	12	-	-	-	-	-
St. Paul's-Colhoun Gym	Gymnasium	7,500	75' x 97'	450	160	-	-	320	350
Chapels	Chapel of Transfiguration	250	-	150	-	-	-	-	-
Chapels	Lakeside Chapel	150	-	120	-	-	-	-	-
Chapels	St. Francis Chapel	150	-	120	-	-	-	-	-
Social / Gathering Areas	Cunningham-Nevius Pavilion	250	-	150	62	30	-	120	200
Social / Gathering Areas	Johnson Fireplace Lounge	200	-	-	-	-	-	75	175
Social / Gathering Areas	Pinky Elliot Field	43,560	-	600	-	-	-	300+	1000

BREAKFAST & BEVERAGES & BREAKS

CONTINENTAL BREAKFAST

20 guest minimum | Priced per guest based on 60 mins of service

Continental breakfasts include coffee, hot tea, and ice water.

MORNING MUNCHIES

\$14

Assorted muffins and breakfast breads, selection of granola bars, whole fresh fruit, individual yogurt parfaits, dried fruit and nuts

MINI QUICHE BAR

\$16

Meat and cheese quiches and vegetarian quiche with portobello, roasted red peppers and kale in phyllo cups with basil pesto, whole fresh fruit

THE SOUTHERN

\$16

Classic buttermilk biscuits, seasonal fruit preserves, honey, whipped butter, bacon and sausage patties, whole fresh fruit

BREAKFAST BUFFET

20 guest minimum | Priced per guest based on 60 mins of service

Breakfast buffet includes orange juice, coffee, hot tea, and ice water.

EVERYTHING BREAKFAST BUFFET

\$19

Seasonal fresh fruit, breakfast pastries, scrambled eggs, bacon and sausage patties, choice of country grits or homestyle potatoes, southern biscuits and white pepper sausage gravy

SOUTHERN BELLE BRUNCH

\$25

Sweet potato hash, collard greens, stone ground grit casserole, sweet tea fried chicken & waffles, pecan crusted north carolina trout

BEVERAGE STATIONS

20 guest minimum | Priced per guest

ALL DAY BEVERAGE STATION

\$18

(8-hr serve time) Regular coffee, decaffeinated coffee, hot tea, sodas, iced tea and ice water

HALF DAY BEVERAGE STATION

\$12

(4-hr serve time) Regular coffee, decaffeinated coffee, hot tea, sodas, iced tea and ice water

*All prices of food and beverages are subject to current applicable taxes.
Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BEVERAGES Á LA CARTE

COFFEE

\$40 per gallon

Regular & decaffeinated coffee

ICED TEA

\$28 per gallon

Sweet or unsweet

LEMONADE

\$28 per gallon

ASSORTED JUICES

\$4 each

HERBAL TEA

\$3 each

Assorted flavors

SOFT DRINKS

\$3 each

HOT CIDER

\$28 per gallon

HOT CHOCOLATE

\$28 per gallon

BOTTLED WATER

\$4 each

MEETING BREAKS

20 guest minimum | Priced per guest

Meeting breaks include coffee, hot tea and iced water.

BUILD YOUR OWN TRAIL MIX

Granola, m&ms, dried fruit, shaved coconut, pretzels, pumpkin seeds

\$9

HEALTHY DAY BREAK

Black bean & corn dip with lime dressing, salsa verde hummus and tortilla chips

\$13

SNACK ATTACK

Assorted fresh baked cookies and brownies, individual bag of chips

\$10

MINI SANDWICHES

Pimento cheese, chicken salad, and cucumber sandwiches on white and wheat breads

\$10

BREAKS Á LA CARTE

BREAKFAST BREADS

\$32 per dozen

Danishes, muffins,
bagels and cream cheese

FRESHLY BAKED COOKIES

\$18 per dozen

FRESHLY BAKED BROWNIES

\$18 per dozen

INDIVIDUAL YOGURT

\$4 each (Billed on consumption)

INDIVIDUAL SNACK BAGS

\$3 each (Billed on consumption)

Peanuts, chips, crackers, candy bars,
granola bars, pretzels or popcorn

WHOLE SEASONAL FRUIT

\$3 each (Billed on consumption)

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LUNCH

LUNCH BUFFET

20 guest minimum | Priced per guest based on 60 mins of service

Lunch buffet includes coffee, freshly brewed iced tea and ice water.

SANDWICH BOARD \$24

Sliced deli ham, turkey, and chicken salad served with assorted breads, cheeses, sliced tomatoes, red onion, and seasonal lettuce. Accompanied by potato salad, pickle spears, coleslaw, chips, & house baked cookies

TACO BAR \$26

Choose two: Chicken tinga, carnitas, barbacoa, cilantro-lime shrimp. Served with cilantro-lime rice, black bean and corn salsa, guacamole, pico de gallo, shredded cheese, jalapeños, sour cream, green onions, shredded lettuce, and brownies

PICNIC BUFFET \$28

Hamburgers, cheeseburgers, hotdogs, pulled pork BBQ. Served with brown sugar baked beans, coleslaw, potato salad, and banana pudding

ADD FARM FRESH WATERMELON (seasonal) \$2

ADD CHILI TO YOUR LUNCH BUFFET \$9

Cowboy beef chili, classic buttermilk cornbread, sour cream, cheddar, scallions, jalapeños

PLATED LUNCH

10 guest minimum | 75 guest maximum | Priced per guest

Plated lunches include coffee, freshly brewed iced tea and ice water. Served with freshly baked cookies.

Dietary restrictions and allergies can be accommodated, please inquire.

CAESAR SALAD

\$18

Romaine lettuce, Kanuga toast croutons, pecorino cheese (with bread service)

ADD CHICKEN \$5

ADD SALMON \$7

SEASONAL HOUSE SALAD

\$18

Mixed greens, radish, shaved carrots, red onion, grape tomatoes, house vinaigrette (with bread service)

ADD CHICKEN \$7

ADD SALMON \$10

CLUB SANDWICH

\$20

Ham, turkey, Swiss and cheddar cheeses, tomato, lettuce, mayo, honey mustard, Texas toast, chips, pickle spears

SMOKEY KANUGA MOUNTAIN BURGER

\$22

8 oz chuck and short rib burger, smoked cheddar, bacon, caramelized onions, smoky barbecue sauce, lettuce, tomato, pickles, brioche bun, chips

APPALACHIAN FRIED CHICKEN SANDWICH

\$22

Pickle brined fried chicken breast, coleslaw, pimento cheese spread, lettuce, tomato, onion, pickles, brioche bun, chips

PESTO PORTOBELLO SANDWICH

\$22

Roasted red peppers, melted mozzarella, lettuce, tomato, onion, brioche bun, chips, pickles

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LUNCH TO-GO

Priced per guest

To-go lunches are served with your choice of a soda or bottle of water.

BIG BOX LUNCH

\$18

Choice of deli turkey, ham, chicken salad sandwich, vegetable salad, or hummus spinach wrap (vg), lettuce, tomato, & cheese served on white or wheat bread, bag of chips, house-baked cookie, whole fruit

**Gluten-free options available upon request*

HORS D'OEUVRES

20 guest minimum | Priced per guest per hour

CHILLED HORS D'OEUVRES

- Vegetable crudite with ranch dipping sauce \$4
- Assorted seasonal fruit with honey-chai yogurt dip \$4
- Tomato caprese skewer \$4
- Pesto and grilled zucchini bruschetta \$4
- Cheese and cracker display \$8
- Charcuterie display \$12
- Pimento cheese deviled eggs \$4
- Mini sandwich display - chicken salad, pimento cheese, cucumber \$4
- Smoked salmon with caramelized onion and brie on a crostini \$6
- Shrimp cocktail display *Market Price*

HOT HORS D'OEUVRES

- Beef empanadas \$6
- Spinach artichoke dip with pita points \$4
- Hand breaded chicken fingers with ranch & honey mustard \$6
- Blue cheese and fig crostini \$5
- Vegetable spring rolls with dipping sauce \$4
- Bacon wrapped dates \$6
- Spinach & feta cheese in phyllo \$4
- Southwestern egg rolls with chipotle ranch \$5
- Mini chicken & waffles with hot maple syrup \$5
- Crab stuffed mushrooms \$6
- Coconut shrimp with dipping sauce \$6
- Mini crab cakes with cajun remoulade \$7
- Meatballs - swedish, bbq, or marinara \$4
- Margherita flatbread \$5
- Classic pepperoni flatbread \$5

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SPECIALTY STATIONS

20 guest minimum | Priced per guest

Must choose a minimum of three stations if not adding to a breakfast, lunch, or dinner menu option.

CARVING STATIONS

\$100 Chef fee will apply

Served with breads & condiments.

BAKED MOLASSES & BOURBON HAM

With fruit compote
and biscuits
\$15

ROASTED PORK LOIN

With grainy
mustard and
fresh baked rolls
\$14

SMOKED BEEF BRISKET

House made
barbecue sauce and
fresh baked rolls
\$16

BEEF TENDERLOIN

With Dijon-tomato
demi glace and
fresh baked rolls
market price

ROASTED PRIME RIB

With horseradish
cream sauce, au jus,
and fresh baked rolls
\$22

DIPS

\$9

Choose three: Spinach artichoke dip, onion dip, hummus or pimento cheese (served with pita points)

PASTA BAR

\$12

Choose two: Pasta primavera, cheese tortellini with pesto cream, pasta with alfredo, macaroni and cheese

ADD CHICKEN, SHRIMP, OR MEATBALLS \$6 per guest

MAC & CHEESE BAR

\$14

Gourmet mac and cheese with creative and classic mix-ins

SHRIMP & GRITS BAR

\$16

Seasoned shrimp, tasso and grilled Andouille cream sauce, smoked gouda grits

POTATO BAR

\$12

Choose Two: Baked potatoes, roasted garlic mashed potatoes, maple sweet potatoes (all with a variety of toppings)

BISCUIT & GRAVY BAR

\$12

Classic buttermilk biscuits, country gravy, pimento cheese, seasonal preserves, berries, honey, whipped cream

ADD SAUSAGE PATTIES, BACON, & HAM +\$6

SALAD BAR

\$8

Romaine & mixed greens with ranch and apple cider vinaigrette dressing and an assortment of salad toppings

ICE CREAM SUNDAE BAR

\$8

Vanilla and chocolate ice cream with an assortment of toppings & sauces

COOKIES & MILK

\$6

Assortment of freshly baked cookies and milk

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DINNER

BUILD YOUR OWN BUFFET

20 guest minimum | Priced per guest

Build your own buffet served with coffee, freshly brewed iced tea and ice water. Build your own buffet is also available for lunch. Allergies and dietary restrictions can be accommodated, please inquire.

DINNER ROLLS

Served with butter

Included

SALAD

Garden salad with ranch and apple cider vinaigrette dressings

Included

BRONZE ENTRÉES

\$28

Choose Two:

Roasted pork loin, pineapple salsa

Baked chicken parmesan

Beef stroganoff

Pasta primavera *vg*

Butternut squash ravioli, sage-brown butter sauce *vg*

Chicken pot pie, wrapped in puff pastry

Roasted ¼ chicken, lemon herb sauce

Grilled portobello stack with fresh mozzarella and herb couscous *vg*

SILVER ENTRÉES

\$32

Choose Two:

Cajun meatloaf

Southern fried chicken

Oven roasted turkey breast, house made dressing

Seared sirloin, Kanuga steak sauce

General Tso's tofu stir fry *vg*

Blackened cod, sun-dried tomato pesto *vg*

Boursin cheese and spinach stuffed chicken breast

Vegetable lasagna *vg*

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GOLD ENTRÉES

\$42

Choose Two:

Beef tenderloin medallions, red wine shallot butter

Braised boneless beef short ribs, tomato red wine sauce

Seasoned shrimp, tasso ham, grilled andouille sausage, smoked gouda grits, cream sauce

Chicken coq au vin, mushrooms, pearl onion, red wine sauce

Seared salmon, mango salsa

Seared shrimp and scallops, sherry cream sauce

STARCH

Included

Choose One:

Boursin mashed potatoes

Herb-roasted potatoes

Rice pilaf

Risotto

Rice and beans

Smoked gouda grits

VEGETABLE

Included

Choose One:

Grilled lemon garlic asparagus

Roasted brussels sprouts

Honey glazed carrots

Creamed spinach

Cauliflower gratin

Garlic-butter mushrooms

Broccoli cheddar casserole

Roasted butternut squash

Sautéed green beans with garlic

Roasted root vegetables

Creamed corn

Country-style green beans

DESSERT

Included

Choose One:

Warm bread pudding
with whiskey sauce

Chocolate mousse

Pecan pie

Baked apple pie

Chocolate ganache cake

Seasonal fruit cobbler

Flourless chocolate torte +\$2

*Vegetarian, vegan, and children's menu options are available upon request.
Additional dessert options are available upon request (Additional fee may apply)*

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REGIONAL BUFFETS

20 guest minimum | Priced per guest

Dinner buffets served with coffee, freshly brewed iced tea & ice water.
Allergies and dietary restrictions can be accommodated, please inquire.

TEX MEX BAR

\$32

Mains: Chicken tinga, carnitas, barbacoa, cilantro-lime shrimp, flour tortillas, corn tortillas, Spanish rice

Sides: Guacamole, shredded cheddar, house salsa, jalapeños, sour cream, black beans, crumbled queso fresco, tomatoes, bell peppers, pico de gallo, cilantro black bean & corn salsa & tortilla chips

Dessert: Warm brownies

ASIAN FUSION

\$28

Mains: General Tso's chicken and Mongolian beef

Sides: Fried rice, stir-fried vegetables

Dessert: Fortune cookies

BARBECUE

\$32

Mains: North Carolina pulled pork & barbecue chicken

Sides: Brown-sugar baked beans, country green beans, coleslaw, potato salad, corn muffins

Dessert: Warm bread pudding or seasonal fruit cobbler,
farm fresh watermelon +\$2 per guest



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PLATED DINNER

20 guest minimum | 75 guest maximum
\$46 per guest

Plated dinner served with coffee, freshly brewed iced tea & ice water.
Allergies and dietary restrictions can be accommodated, please inquire.

DINNER ROLLS

Served with butter

SALAD

Mixed greens, spiced pecans & sun-dried cranberries, apple cider vinaigrette dressing

DUO PLATE ENTRÉE

Choose Two:

(Each plate will receive both of your entrée selections)

Seared salmon, mango salsa

Beef tenderloin medallions, red wine shallot butter

Crab stuffed flounder, pesto cream sauce

Boursin cheese and spinach stuffed chicken breast

STARCH

Included

Choose One:

Boursin mashed potatoes

Herb-roasted potatoes

Rice pilaf

Risotto

Rice and beans

Smoked gouda grits

VEGETABLE

Included

Choose One:

Grilled lemon garlic asparagus

Roasted brussels sprouts

Honey glazed carrots

Creamed spinach

Cauliflower gratin

Garlic-butter mushrooms

Broccoli cheddar casserole

Roasted butternut squash

Sautéed green beans with garlic

Roasted root vegetables

Creamed corn

Country-style green beans

DESSERT

Included

Choose One:

Warm bread pudding
with whiskey sauce

Chocolate mousse

Pecan pie

Baked apple pie

Chocolate ganache cake

Seasonal fruit cobbler

Flourless chocolate torte +2

Vegetarian, vegan, and children's menu options are available upon request. Single entrée plates are also available - \$5 per guest execution fee applies. Additional dessert options are available upon request (Additional fee may apply)

All prices of food and beverages are subject to current applicable taxes.

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CAMPFIRE CREATIONS

Priced per guest based on 60 mins of service

Flashback to your childhood with sweet, sticky traditional s'mores or let us show you our twist with a selection craveable savory "s'mores".

GOURMET S'MORES

\$10

Graham Crackers, Chocolate Bars, Snickers, Reeses, Twix, York Peppermint Patties, Marshmallows and Skewers to Build Your own S'Mores

SAVORY S'MORES

\$12 per selection

Antipasto

Fresh Mozzarella, Roasted Cherry Tomatoes, Basil, Balsamic Glaze, Baguette

Bacon & Blue Cheese

Pretzel Crisps, Crispy Bacon, Melted Blue Cheese, Fig Jam

French Onion

French Bread Crostini, Gruyère & Caramelized Onions, Dijon Mustard

Mediterranean

Pita Chips, Feta Cheese, Roasted Red Peppers, Hummus

Prosciutto & Brie

Rosemary Crackers, Melted Brie, Prosciutto, Apricot Jam

ADD HOT CHOCOLATE, HOT APPLE CIDER, SODAS

\$6

**Bar package available upon request.*



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FROM THE BAR

All bar packages have a four-hour maximum. A one-time bartender fee of \$150 will be applied to every event bar per bartender. One bartender is required per 50 guests.

FULL BAR PACKAGES

Priced per guest

Includes selected bar style, 2 domestic, 2 import/craft/seltzer, and 2 wines.

HOUSE DAISY LAKE

*1st Hour \$18 | 2nd Hour \$12
3rd Hour \$10 | 4th Hour \$10
Additional Hour \$8*

PREMIUM WOLF MOUNTAIN TRAIL

*1st Hour \$21 | 2nd Hour \$15
3rd Hour \$12 | 4th Hour \$12
Additional Hour \$10*

BEER & WINE PACKAGES

Priced per guest

HOUSE DAISY LAKE

Includes 3 domestic, 2 import/craft/seltzer, and all wines.

*1st Hour \$18 | 2nd Hour \$12
3rd Hour \$10 | 4th Hour \$10
Additional Hour \$8*

PREMIUM WOLF MOUNTAIN TRAIL

Includes 3 domestic and all wines.

*1st Hour \$21 | 2nd Hour \$15
3rd Hour \$12 | 4th Hour \$12
Additional Hour \$10*

CONSUMPTION BAR

Priced per drink

HOUSE DAISY LAKE

*Ketel One Vodka, Tanqueray Gin,
Bacardi Silver Rum, Jim Beam
Bourbon, Jack Daniels Whiskey,
Dewar's White Label Scotch,
Jose Cuervo Silver Tequila
\$10*

PREMIUM WOLF MOUNTAIN TRAIL

*Tito's Vodka, Bombay Sapphire Gin,
Captain Morgan Rum, Bulleit Bourbon,
Jameson Whiskey, Johnnie Walker Red
Scotch, Patron Silver Tequila
\$13*

BEER, SELTZER, & CIDER

Priced per drink

DOMESTIC

*Bud Light, Miller Lite, Michelob Light,
Michelob Ultra, Yuengling*

\$5

IMPORT

Corona Light, Corona Extra, Heineken, Modelo

\$5

SELTZER & CIDER

White Claw, Angry Orchard Cider, Bold Rock Cider

\$6

CRAFT

*Lazy Hiker IPA, Sierra Nevada Hazy,
Sierra Nevada Pale, Highlands Gaelic Ale,
Highlands Daycation*

\$8

SIGNATURE WINES

\$45 per bottle

*Pinot Grigio, Chardonnay, Sauvignon Blanc,
Merlot, Cabernet Sauvignon, Pinot Noir*

Inquire about upgraded wines or unique varietals.



AUDIO & VISUAL

ALL THE TECHNOLOGY YOU NEED

At Kanuga, you won't have to worry about anything. Our entire property is equipped with high-speed wireless internet, and it's always complimentary. All audio visual equipment is rented on a per day, per item basis.

AV EQUIPMENT

PODIUM	\$50
WIRED HANDHELD MICROPHONE WITH STAND	\$65
WIRELESS HANDHELD MICROPHONE WITH STAND	\$175
Limited Quantities Available	
SCREEN & PROJECTOR	\$100
65" SMART TV	\$100
SPEAKER PHONE	\$150
FLIP CHART WITH EASEL & MARKERS OR DRY ERASE BOARDS	\$35
EASEL	\$25
BLUETOOTH PORTABLE POWERED SPEAKER	\$75
POWER STRIP & EXTENSION CORD	\$30
KARAOKE MACHINE	\$200
Includes 2 Microphones	
DVD PLAYER	\$35
STAGE RISERS	\$100
Priced Per Section, 6 Available	

AV PACKAGES

BALTHIS AV PACKAGE

Third party AV technician required
(unlock, lock, and provide operational guidance).

- AV Board
- 2 Screen & Projectors
- 4 Wireless Handheld Microphones
- 2 Lapel Microphones
- Stage Lighting

\$600

GOOCH AV PACKAGE

Third party AV technician required
(unlock, lock, and provide operational guidance).

- AV Board
- 2 Screens & Projector / 85" Portable TV
(Available only in Gooch Main – Cannot be moved out of space)
- 3 Wireless Handheld Microphones
- 2 Lapel Microphones
- Stage Lighting

\$500

ACCOMMODATIONS

AT KANUGA INN & LODGING

Kanuga Inn & Lodging offers a welcoming retreat for groups seeking a peaceful and inspiring setting. Whether you're here for a corporate retreat, faith-based gathering, or special event, our accommodations provide the perfect balance of historic charm and modern convenience. Guests leave feeling refreshed, reenergized, and ready to bring new insights and purpose back to their communities. We offer three distinct lodging options to suit your group's needs:



THE INN

Located in the heart of our scenic campus, The Inn offers hotel-style accommodations with 61 guest rooms. Each room features a private bathroom, air conditioning, and access to inviting common areas, including spacious lounges with fireplaces, porches, and comfortable seating areas. Many rooms also include patios or covered porches to enjoy the natural surroundings.

HISTORIC COTTAGES

Built in the early 1900s, our 43 Historic Cottages exude Arts & Crafts charm, each featuring a covered porch, a cozy living room with a fireplace, and Wi-Fi access. These cottages range in size from efficiency units to six-bedroom homes. Most bedrooms include two beds and either a private or shared bath, offering flexible arrangements for groups of all sizes.



GUEST HOUSES

Nestled among the rhododendron and pine trees, our six hillside Guest Houses provide a secluded retreat with modern comforts. Each house includes four bedrooms and four bathrooms, a living room with a fireplace, and two covered porches. Most bedrooms are furnished with one double and one twin bed, totaling 48 beds across all six houses.



ROOM BLOCKS FOR GROUPS

For your convenience, group lodging accommodations can be reserved as a room block, ensuring your guests have dedicated space within Kanuga. Once a room block is established, a Room Block Contract will be created, with deposits required based on the number of rooms held.

Interested in reserving a room block for your group? Contact your Sales Manager today to discuss availability and options.

HELPFUL INFORMATION

POLICIES & PROCEDURES

Guest Room Blocks

Kanuga offers three distinctive types of lodging including rooms at the Inn, historic cottages, and guesthouses. Your Sales Manager will review options available during your requested dates to provide all options. A Group Contract is required to reserve guestrooms, and eighty (80%) percent of the rooms contracted must be reserved and paid, or the group will be responsible for the difference.

Menu Tastings

A menu tasting may be requested by the group once an Event Contract has been signed with a 25% non-refundable deposit paid to reserve the wedding date. Tastings are capped at 4 guests, and any additional plates will have an additional charge. Based on availability.

Dietary Requests

All Banquet Event Orders must be detailed with all dietary restrictions/requests communicated to the Sales Manager no less than thirty (30) days before the event date. Any requests made after this date are subject to fees.

Parking

Designated parking will be advised to the group for the most accessible and convenient options available during your visit to Kanuga.

Payment/Billing

A 25% deposit of estimated revenue must be paid to hold the date of your event. All functions require 100% payment of the remainder of the estimated revenue fifteen (15) days before the event date.

Outside Food and Beverage

Due to applicable state law, you may not bring alcoholic beverages into the facility for your event. You must obtain our prior approval before you bring any food or non-alcoholic beverages from outside sources into our Center. Service fees will apply to any outside food and beverage served in our function space, regardless of whether our Center labor is required.

Guarantees

A final guarantee of attendance at all food and beverage functions must be submitted fourteen (14) days before the date of your event. This number may be increased but not lowered after this time. If no final guarantee is received, we will consider the number indicated on the Event Order to be the correct guarantee number. On the day of the event, if fewer guests than the guarantee number are present, the guarantee number for both food and beverage is charged. If more guests than the guarantee number are present, the actual number will be charged.

Labor Charges

A one-time bartender fee of \$150 will be applied to every event bar per bartender. One bartender is required per 50 guests. Chef and attendant fees are \$150 each where applicable.

Service Charge and State Tax

All food and beverage functions are subject to a taxable service fee and sales tax (currently 22% and 6.75%-the service charge is subject to state sales tax). Venue rental is subject to 6.75% sales tax. Service charge and state sales tax percentages are subject to change.

Minimums

A food and beverage minimum applies to all events. This minimum is exclusive of taxes and service charges. Contact your Sales Manager for further details.

Music and Entertainment

Music on the property must stop at 10:00 pm.

Deliveries, Personal Items and Decorations

Kanuga is not responsible for your items brought on-site, and each vendor is responsible for clean-up after their work. Items must be brought in on the day of the event and taken down/removed immediately following the event unless otherwise arranged. Decorations may not be attached to walls, floors, windows or ceiling with nails, staples, tape or any other substance. The use of glitter or confetti is strictly prohibited. Fireworks and wish lanterns are strictly prohibited. Drones must be flown by a licensed operator only and must carry liability insurance. All Kanuga decorations, plants, furniture, etc. should remain in place.

Facility Responsibilities

Kanuga is responsible for providing the contract products and services at the agreed-upon dates and times. The contract includes an appropriate number of tables, chairs, linen tablecloths and napkins, flatware, china and glassware. Additionally, Kanuga promises clean and comfortable facilities for your guests. Facility always has at least one supervisor on duty during events. Kanuga is not responsible for failure to complete the contract, or any part thereof, due to accidents or situations beyond its control. In addition, the Facility is not responsible for providing decorations, entertainment, supplies, or extra labor unless advance notice is given. Additional fees will apply.

