

# KANUGA

## INN & LODGING



## WEDDINGS

471 KANUGA CHAPEL DR, HENDERSONVILLE, NC 28739

STAYKANUGA.ORG | (828) 233-2746 |   @staykanuga



# CELEBRATE YOUR LOVE

## SURROUNDED BY NATURE'S BEAUTY

Beautiful venues, warm hospitality, and exceptional value. Every wedding is unique, and so is Kanuga. Your special day deserves its natural beauty and peaceful setting that has brought guests to Kanuga for more than 90 years.

From intimate gatherings to large celebrations with up to 250 guests, your wedding will receive personalized attention from our team of seasoned hospitality professionals to make it a day you will cherish forever.

Turn your wedding weekend into an unforgettable adventure where friends and family can bond and come together. With over 1,400 acres of breathtaking Blue Ridge beauty, Kanuga is the perfect setting for a celebration filled with laughter, connection, and outdoor fun.

From friendly games of softball, kickball, or pickleball to scaling the climbing wall or tackling the inflatable obstacle course, there's no shortage of ways to spark playful competition and shared memories. Cool off in our 30-acre lake with swimming, paddleboarding, canoeing, and kayaking, or explore over 20 miles of private hiking and mountain biking trails for stunning views and nature-filled moments.

Keep the fun going with group activities like square dancing, a lively carnival, a cozy bonfire, or even a round of karaoke. Whether it's a yoga session at sunrise or a sound bath under the stars, Kanuga's activities create the perfect backdrop for bringing loved ones together before the big day.



## A CEREMONY AS TIMELESS AS THE MOUNTAINS

Whether you envision exchanging vows in a historic wooden chapel or surrounded by the beauty of nature, Kanuga offers the perfect ceremony setting for your special day. Choose from three stunning onsite chapels: the Chapel of the Transfiguration, a charming stone chapel built in 1940; the Lakeside Chapel, a tranquil open-air sanctuary along the shores of Kanuga Lake; or St. Francis Chapel, a serene woodland retreat beside a gently flowing stream.

Beyond our chapels, Kanuga's scenic landscape provides a variety of unique ceremony locations. Say "I do" in an open field, beside a crackling fireplace in a cozy lounge, atop a mountain summit with panoramic views, or in the lush surroundings of our organic garden.

While Kanuga welcomes all, certain guidelines apply for ceremonies held in our chapels. Our sales team is happy to walk you through the options to ensure your wedding location is a perfect fit.

### *Your ceremony package includes:*

- Setup & cleanup
- An alternative location setup in the case of inclement weather

# YOUR RECEPTION 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      |

# RECEPTION PACKAGES



## CAROLINA CHARM BUFFET DINNER

*\$44 per guest*

The charm of this package is quality and abundance at an unbeatable price.  
Curate your own selection of passed hors d'oeuvres, delicious entrées, and fresh sides.

*Includes 2 passed hors d'oeuvres, 1 salad, 1 pasta, 1 entrée, Chef's selection of seasonal vegetables, complimentary starch, and bread and butter service. Buffet service is 90 minutes and includes freshly brewed coffee and tea.*

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### COCKTAIL RECEPTION

#### **Hors d'oeuvres**

*(Choose 2 - See page 8)*

#### **SALADS**

*(Choose 1)*

##### **Garden Salad**

Spring Mix, Grape Tomatoes, Red Onion,  
Cucumber, Shaved Carrots, Ranch Dressing  
or Apple Cider Vinaigrette

##### **Southern Caesar Salad**

Romaine Lettuce, Cornbread Croutons,  
Parmesan Cheese, Caesar Dressing

### PASTAS

*(Choose 1)*

**Pimento Cheese Stuffed Shells**

**Southern Fried Chicken Alfredo**

**Pasta Primavera & Meatballs**

### ENTRÉES

*(Choose 1)*

**Roasted Pork Loin**

Pineapple Salsa

**Baked ¼ Chicken**

Lemon Herb Sauce

**Butternut Squash Ravioli**

Sage Brown Butter Sauce

**Beef Stroganoff**

Creamy Mushroom Sauce, Egg Noodles

# RECEPTION PACKAGES

## BLUE RIDGE BLISS BUFFET DINNER

*\$48 per guest*

As unique as the Blue Ridge Mountains, this upgraded buffet stands out with a mix of passed and stationed hors d'oeuvres, plus a live carving station expertly handled by our culinary team.

*Includes 4 passed hors d'oeuvres, 1 display, 1 salad, 1 pasta, 1 hand carved entrée, Chef's selection of seasonal vegetables, complimentary starch, and bread and butter service. Buffet service is for 90 minutes and includes freshly brewed coffee and tea.*

### COCKTAIL RECEPTION

#### **Hors d'oeuvres**

*(Choose 4 - See page 8)*

#### **Display**

*(Choose 1 - See page 8)*

### SALADS

*(Choose 1)*

#### **Roasted Beet & Goat Cheese Salad**

Herb Roasted Beets, Mixed Greens,  
Crumbled Goat Cheese, Glazed Pecans,  
Maple Vinaigrette

#### **Apple & Smoked Blue Cheese Salad**

Julienne Apples, Spinach, Toasted Walnuts,  
Dried Cranberries, Crumbled Smoked Blue Cheese,  
Champagne Vinaigrette

#### **Southern Caesar Salad**

Romaine Lettuce, Cornbread Croutons,  
Parmesan Cheese, Caesar Dressing

### PASTAS

*(Choose 1)*

#### **Creamy Garlic Parmesan Penne**

#### **Pesto & Sun-dried Tomato Farfalle**

#### **Baked Ziti**

### HAND CARVED

*(Choose 1)*

#### **Smoked Brisket**

Cheerwine Barbecue Sauce

#### **Slow Roasted Pork Loin**

Apple Compote

#### **Honey Glazed Ham**

Blackberry Bourbon Glaze

### ENTRÉES

*(Choose 1)*

#### **Shrimp & Grits**

Tasso Ham, Andouille Sausage Gravy,  
Smoked Gouda Grits

#### **Southern Style Pork Chops**

Honey Garlic Sauce

#### **Blackened Redfish**

Cajun Remoulade

#### **Beef Short Ribs**

Molasses Glaze



# RECEPTION PACKAGES

## 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

*\$38*

#### **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

*\$42*

#### **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*

# RECEPTION PACKAGES

## GOLD ENTRÉES

\$52

### **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)*

# RECEPTION PACKAGES

## SOUTHERN GRACE PLATED DINNER

*\$48 per guest*

Your guests will enjoy a beautifully presented, chef-crafted meal featuring regionally inspired flavors and impeccable service. This intimate dining experience ensures a seamless, memorable celebration infused with Southern hospitality. Please note that plated dinners are limited to a maximum of 75 guests.

*Includes 2 passed hors d'oeuvres, 1 display, 1 appetizer or soup, 1 salad, 3 entrées (1 vegetarian),  
Chef's selection of seasonal vegetables, complimentary starch, and bread and butter service.  
Plated dinners include freshly brewed coffee and tea service.*

### COCKTAIL RECEPTION

#### **Hors D'oeuvres**

*(Choose 2 - See page 8)*

#### **Display**

*(Choose 1 - See page 8)*

### APPETIZERS

*(Choose 1)*

#### **Fried Green Tomatoes**

Chow Chow, Cajun Remoulade

#### **Carolina BBQ Shrimp Skewers**

Grilled Shrimp, Tangy Carolina BBQ Sauce

#### **Roasted Cabbage**

Bacon Crumbles, Roasted Carrots & Apples

### SOUP

#### **Carolina Blue Crab Bisque**

*\*Additional soups available upon request.*

### SALADS

*(Choose 1)*

#### **Shrimp & Avocado Salad**

Mixed Greens, Shrimp, Avocado, Cherry Tomatoes, Red Onion, Citrus Dressing

#### **Roasted Beet & Goat Cheese Salad**

Herb Roasted Beets, Mixed Greens, Crumbled Goat Cheese, Glazed Pecans, Maple Vinaigrette

#### **Apple & Pecan Salad**

Mixed Greens, Sliced Apples, Candied Pecans, Blue Cheese, Champagne Vinaigrette

### ENTRÉES

*(Choose 2 Meat, Choose 1 Vegetarian)*

#### **House-Made Barbecued Brisket**

Smoky BBQ Sauce, Pickled Red Onions

#### **Blackened Salmon**

Cucumber Salsa

#### **Carolina Pork Chops**

Tangy Mustard Sauce

#### **Fried Chicken**

Honey Garlic Sauce

#### **Sweet Potato Gnocchi**

Seasonal Vegetables, Maple Butter Sauce

#### **Grilled Cauliflower Steak**

Chimichurri Sauce, Roasted Cherry Tomatoes



# RECEPTION PACKAGES

## STROLL THROUGH THE MOUNTAINS

*\$50 per guest*

Step away from a traditional meal and embrace a celebration that flows as naturally as your love story. Our Strolling Wedding Reception transforms your special day into an immersive experience, where guests wander through beautifully appointed stations, each offering a unique culinary delight and a chance to connect. Perfect for couples who want a unique and interactive dining experience, our Strolling Wedding Reception offers a modern twist that makes your special day truly unforgettable.

*Cocktail hour includes 2 passed hors d'oeuvres and 1 display. Reception includes 4 stations.  
Buffet service is for 2 hours and includes freshly brewed coffee and tea.*

### COCKTAIL RECEPTION

#### **Hors D'oeuvres**

*(Choose 2 - See page 8)*

#### **Display**

*(Choose 1 - See Page 9)*



### STROLLING STATIONS

*(Choose 4)*

#### **Slow Roasted Prime Rib Carving Station**

Au Jus, Horseradish Sauce,  
Dinner Rolls & Whipped Butter

#### **Taco Bar**

Cilantro Lime Chicken, Barbacoa Beef,  
Traditional & Seasonal Toppings

#### **Kabob Station**

Chicken, Peppers, Pineapple, Bourbon Glaze,  
Beef Tips, Sweet Onion, Blistered Tomato,  
Mushroom Demi Glace

#### **Shrimp & Grits**

Adluh Grits, Blackened Shrimp, Tasso Ham,  
Tomatoes, Scallion, Cheddar, Bacon

#### **Mini Rustic Wedges**

Baby Romaine, Candied Bacon, Blue Cheese  
Crumbles, Tomato Jam, Fried Onions,  
Buttermilk Ranch

#### **Southern Caprese Action Station**

Vine Ripe Tomatoes, Fried Green Tomatoes,  
Mozzarella, Pimento Cheese, Chow Chow,  
Basil, Balsamic

#### **Mac & Cheese Bar**

Bacon, Caramelized Onions, Buffalo Chicken,  
Pickled Jalapenos, Pork Rinds

#### **Lodge Baked Potato Bar**

Roasted Potatoes, Twice Baked Potatoes, Sweet Potato,  
Cheddar, Bacon, Sour Cream, Butter, Scallions,  
Brown Sugar, Candied Pecans, Marshmallows

#### **Chef Attended Pasta Station**

Grilled Chicken, Pork Sausage, Shrimp,  
Seasonal Vegetables, Marinara, Alfredo, Pesto

# ENHANCEMENTS

## HORS D'OEUVRES

*An additional selection can be added to your package for an extra fee.  
Please consult your Catering Sales Manager for per-piece pricing and minimum requirements.*

### COLD

**Shrimp Ceviche Cups****Pimento Cheese Deviled Eggs****Beet & Goat Cheese Bites**

Local Honey

**Southern-Style Bruschetta**

Baguette, Tomato, Basil, Pimento Cheese

**Caprese Skewers**

Cherry Tomato, Mozzarella, Basil, Balsamic Reduction

**Bruschetta**

Baguette, Marinated Tomatoes, Basil, Garlic

**Ahi Tuna Wontons**

Cucumber Wasabi

**Smoked Trout**

Cumber Slice, Fresh Dill

**Seasonal Fruit Skewer**

Honey Chai Dip

### HOT

**Hushpuppies**

Honey Maple Butter

**Mini Chicken & Waffles**

Hot Maple Syrup

**Cheerwine Glazed Pork Belly Burnt Ends****Sweet & Sour Meatballs**

Beef and Pork Meatballs, Sweet and Sour Glaze

**Mini Bacon & Vegetable Quiche****Coconut Shrimp**

Horseradish Orange Marmalade

**Chicken Potstickers**

Ginger Soy Sauce

**Vegetable Spring Rolls**

Sweet and Sour

**Mini Crab Cakes**

Chives, Cajun Remoulade

**Vegetable Stuffed Mushroom Caps****Spinach & Feta Spanakopita****Arancini**

Red Pepper Jam

**Fried Mac & Cheese Bites**

Chipotle Ranch

**Spinach & Artichoke Dip**

Pita Points

# ENHANCEMENTS

## PACKAGE ENHANCEMENTS

*Priced per guest*

Consider one or more of the following to enhance your reception.

### DISPLAYS & CHEF ATTENDED STATIONS

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| <b>Meat &amp; Cheese Board</b>                                                          | \$14  |
| Local Cheeses, Sausages, Country Ham,<br>Pickled Vegetables and Accompaniments          |       |
| <b>Smoked Salmon Display</b>                                                            | \$14  |
| Cream Cheese, Capers,<br>Red Onion, Chopped Egg, Lavos                                  |       |
| <b>Asian Stir Fry Station</b>                                                           | \$16  |
| Beef, Chicken or Shrimp, Asian Vegetables,<br>Jasmine Rice, Ginger Soy Glaze            |       |
| <b>Pasta Station</b>                                                                    | \$14  |
| Grilled Chicken, Pork Sausage, Shrimp,<br>Seasonal Vegetables, Marinara, Alfredo, Pesto |       |
| <b>Shrimp &amp; Grits Station</b>                                                       | \$16  |
| Adluh Grits, Blackened Shrimp, Tasso Ham,<br>Tomatoes, Scallion, Cheddar, Bacon         |       |
| <b>Slow Roasted Prime Rib Carving Station</b>                                           | \$MKT |
| Au Jus, Horseradish Sauce                                                               |       |

### DESSERTS

*Inquire about house-made sheet cakes for your wedding.*

|                               |     |
|-------------------------------|-----|
| <b>Pound Cake</b>             | \$3 |
| Fruit Compote                 |     |
| <b>Chocolate Torte</b>        | \$3 |
| Berry Glaze                   |     |
| <b>Warm Bread Pudding</b>     | \$4 |
| Whiskey Sauce                 |     |
| <b>Seasonal Fruit Cobbler</b> | \$4 |

### AFTERGLOW

*Based on 60 mins of service*

|                                              |     |
|----------------------------------------------|-----|
| <b>Bavarian Pretzels</b>                     | \$4 |
| Cheese Sauce                                 |     |
| <b>Fried Chicken Sliders</b>                 | \$5 |
| Comeback Sauce                               |     |
| <b>Pork Belly Sliders</b>                    | \$6 |
| Pickled Slaw                                 |     |
| <b>Mini Bacon, Egg &amp; Cheese Biscuits</b> | \$4 |

### WEDDING SUITE SNACKS & BITES

|                                                             |     |
|-------------------------------------------------------------|-----|
| <b>Chocolate Covered Pretzels</b>                           | \$5 |
| <b>Antipasto Skewers</b>                                    | \$5 |
| <b>Chips &amp; Guacamole</b>                                | \$5 |
| <b>Prosciutto Wrapped Melon</b>                             | \$5 |
| <b>Mini Tea Sandwich Board</b>                              | \$6 |
| Chicken Salad, Pimento Cheese,<br>Cucumber and Cream Cheese |     |

## CAMPFIRE CREATIONS

*Priced per guest based on 60 mins of service*

Consider one or more of the following  
to enhance your reception.

### 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.*

# 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.

## 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

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

### 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.

### ***Coordination***

The Kanuga Sales & Catering Manager is your contact and liaison to the Kanuga staff and facilities. His/Her role is to facilitate the booking process, menu planning and development, venue layout/ table placement; and while he/she may assist with ideas in the planning process, he/she does not plan or oversee the activities involved with the event. Our Banquet Manager will be on site the day of your wedding, and will oversee any services provided exclusively by Kanuga. The management of outside vendors is the responsibility of you and your hired coordinator. Kanuga requires hiring a professional planner to assist with the event for events involving more than 50 people. Kanuga can provide you with recommended wedding and special event vendors.



CONTACT:

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