

KANUGA

INN & LODGING



EVENT PLANNING GUIDE

471 KANUGA CHAPEL DRIVE, HENDERSONVILLE, NC 28739
STAYKANUGA.ORG | 828-692-9136 | SALES@STAYKANUGA.ORG

  @staykanuga

TABLE OF CONTENTS

3	WELCOME & ABOUT
4	CAPACITY CHART
5	BREAKFAST & BEVERAGES & BREAKS
7	LUNCH
10	DINNER
15	FROM THE BAR
16	AUDIO & VISUAL
17	ACCOMMODATIONS
18	TERMS & CONDITIONS



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	-	-	225	250
Gooch Building	Plenary Room	2,795	43' x 65'	175	85	45	72	120	175
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	35	40
Gooch Building	Breakout Room C	800	40' x 20'	36	24	20	25	35	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
St. Paul's-Colhoun Gym	Gymnasium	7,500	75' x 97'	420	160	-	-	300	320
Chapels	Chapel of Transfiguration	1,350	-	150	-	-	-	-	-
Chapels	Lakeside Chapel	1,000	-	120	-	-	-	-	-
Chapels	St. Francis Chapel	900	-	120	-	-	-	-	-
Social / Gathering Areas	Cunningham-Nevius Pavilion	2,356	38' x 62'	150	62	30	-	120	200
Social / Gathering Areas	Johnson Fireplace Lounge	2,079	63' x 33'	120	-	-	-	75	175
Social / Gathering Areas	Pinky Elliot Field	43,560	-	600	-	-	-	300+	750

BREAKFAST | BEVERAGES | BREAKS

CONTINENTAL BREAKFAST

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

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

MORNING MUNCHIES \$15

Assorted muffins and danishes,
selection of granola bars, whole fresh fruit,
individual yogurts

THE SOUTHERN \$18

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

FRITTATA BAR \$18

Choose two:

Andouille and sweet potato with smoked cheddar
Bacon and caramelized onion with gruyere
Wild mushroom and spinach with fontina
Sundried tomato, artichoke, and manchego

KANUGA CONTINENTAL \$19

Assorted pastries, muffins and fruit breads
Build your own yogurt parfaits station, granola,
seasonal compote, fresh berries, local honey,
hard-boiled eggs, choice of grits or steel cut oatmeal
with dried fruits and brown sugar

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.

AMERICAN BREAKFAST BUFFET

\$20

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

BLUE RIDGE BRUNCH

\$23

Sweet potato hash, scrambled eggs, seasonal fruit, bacon, chicken apple sausage
Choice of brioche french toast with apple butter or sweet cream pancakes with blueberry compote
Accompanied with maple syrup

SOUTHERN BELLE BRUNCH

\$26

Seasonal beignets, maple pecan cinnamon rolls, southern hashbrown casserole,
seasonal fruit tray, scrambled eggs, stone ground grits and blackened shrimp

BEVERAGE STATIONS

20 Guest minimum | Priced per guest

ALL DAY BEVERAGE STATION

\$28

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

HALF DAY BEVERAGE STATION

\$22

(4-hr serve time) Regular coffee, decaffeinated coffee, hot tea, iced tea, soft drinks, 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

\$45 per gallon

Regular and decaffeinated coffee

ASSORTED JUICES

\$4 each

Orange, cranberry, and apple

SOFT DRINKS

\$3.25 each

HERBAL TEA

\$3 each

Assorted flavors

ICED TEA

\$32 per gallon

Sweet or unsweet

HOT APPLE CIDER

\$34 per gallon

HOT CHOCOLATE

\$34 per gallon

BOTTLED WATER

\$4 each

SPARKLING WATER

\$5 each

PASSIONFRUIT LIMEADE

\$39 per gallon

LEMONADE STAND

Original *\$34 per gallon*

Strawberry *\$38 per gallon*

Watermelon Mint *\$40 per gallon*

MEETING BREAKS

20 Guest minimum | Priced per guest

BUILD YOUR OWN TRAIL MIX

\$10

Granola, m&ms, dried fruit, pumpkin seeds, almonds, chocolate chips, pretzels

FIT AND HEALTHY

\$13

Chia seed parfaits, chef's peanut butter protein bites, seasonal infused water, trail mix

SNACK ATTACK

\$12

Assorted fresh baked cookies or brownies, individual bags of chips and trail mix

MINI SANDWICHES

\$12

Pimento cheese, chicken salad, and cucumber sandwiches on chef's choice of bread

BREAKS Á LA CARTE

BREAKFAST BREADS

\$32 per dozen

Danishes, muffins,
bagels and cream cheese

WHOLE SEASONAL FRUIT

\$3 each | \$36 per dozen

FRESHLY BAKED COOKIES

\$20 per dozen

FRESHLY BAKED BROWNIES

\$24 per dozen

INDIVIDUAL YOGURT

\$4 each | \$48 per dozen

INDIVIDUAL SNACK BAGS

\$3 each | \$36 per dozen

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

*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.*

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, and house baked cookies

PICNIC BUFFET \$28

Choose three: Hamburgers, hot dogs, pulled pork, or bbq pulled chicken. Served with sliced cheese, lettuce, tomato, onion, brown sugar baked beans, coleslaw, potato salad, and banana pudding

TACO BAR \$26

Choose two: Chicken tinga, pork carnitas, barbacoa, or ancho steak. Served with cilantro-lime rice, borracho beans, pico de gallo, guacamole, salsa roja, shredded cheese, sour cream, shredded lettuce, soft shell tortillas, and churros

ADD CHILI TO YOUR LUNCH BUFFET \$9

Cowboy beef chili, classic buttermilk cornbread, sour cream, cheddar, scallions, and 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, and pecorino cheese (served with bread)

ADD CHICKEN \$6 | ADD SALMON \$9

SEASONAL HOUSE SALAD

\$18

Artisan greens, radish, garbanzo beans, seasonal tomato, pickled red onion, cucumber and lemon thyme dressing

ADD CHICKEN \$6

ADD SALMON \$9

KANUGA CLUB

\$20

Ham, turkey, swiss, bacon, lettuce, tomato, ranch mayonnaise, sourdough, pickle spear, and chips

SMOKEY KANUGA MOUNTAIN BURGER

\$22

Angus burger with smoked cheddar, bacon onion jam, lettuce, tomato, and onion on the side, pickle spear, and chips

APPALACHIAN FRIED CHICKEN SANDWICH

\$21

Pickle brined fried chicken breast with buffalo aioli, shredded romaine, shaved onion, tomato, pickle spear, and chips

PESTO PORTOBELLO SANDWICH

\$22

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

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.

LUNCH TO-GO

10 Guest minimum | Priced per guest

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

BIG BOX LUNCH

\$ 22

Choose three:

Turkey sandwich - roasted turkey, swiss, ranch mayo, lettuce, tomato, onion

Rosemary chicken caprese sandwich - aged balsamic, pesto aioli, arugula, mozzarella

Ham and swiss - lettuce, tomato, honey mustard mayonnaise

Veggie caprese - fresh mozzarella, tomato, arugula, pesto mayo, aged balsamic

Classic chicken salad - onion, relish, creamy mayonnaise dressing

Accompanied with bag of chips, cookie, whole fruit

**Gluten-free option available upon request for \$3*

HORS D'OEUVRES

20 Guest minimum | Priced per guest per hour | 4 Dozen minimum

CHILLED HORS D'OEUVRES

- Vegetable crudité with ranch dipping sauce \$4
- Assorted seasonal fruit skewer with honey-chai yogurt dip \$4
- Tomato caprese skewer \$4
- Pesto and grilled zucchini bruschetta \$4
- Curried chicken salad with pita chips \$4
- Beef carpaccio with crostini and truffle parmesan vinaigrette \$6
- Pimento cheese deviled eggs \$4
- Brie stuffed strawberries with elderberry balsamic and mint \$5
- Tequila lime shrimp with cilantro agave and grilled pineapple \$6
- Shrimp cocktail display *market price*
- Beet and goat cheese skewer with local honey \$4

HOT HORS D'OEUVRES

- Truffle cheese stuffed mushrooms \$5
- Cheerwine glazed pork belly skewer \$5
- 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
- Ginger beef satay with pineapple soy sauce \$6
- 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 - bbq or marinara \$4
- Goat cheese and fig flatbread with aged balsamic \$5
- Classic pepperoni flatbread \$5

*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.*

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

\$165 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
\$17

**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
market price

CHARCUTERIE DISPLAY

\$14

Imported and local cheeses, artisan salami, dried fruit, crackers, and chef's choice of accoutrements

ARTISANAL CHEESE DISPLAY

\$12

Brie, fontina, manchego, smoked cheddar, blue cheese, accompanied with chef's choice of accoutrements

DIPS

\$9

Choose two: 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

ADD VEGAN AND GLUTEN FREE OPTION \$5 per guest

MAC & CHEESE BAR

\$14

Gourmet mac and cheese with creative and classic mix-ins

SHRIMP & GRITS BAR

\$18

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, AND HAM +\$6

SALAD BAR

\$14

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

ICE CREAM SUNDAE BAR

\$10

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

COOKIES & MILK

\$6

Assortment of freshly baked cookies and milk

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.

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

\$33

Choose two:

Maple roasted pork loin with apple marsala demi glace

Baked chicken parmesan

Beef stroganoff

Pasta primavera *vg*

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

Chicken pot pie, wrapped in puff pastry

Chicken piccata - rosemary chicken in lemon white wine caper cream sauce

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

SILVER ENTRÉES

\$38

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*

Parsley roasted tilapia with lobster butter sauce

Chicken monterey - rosemary chicken breast stuffed with feta, sundried tomato, and artichoke

Vegetable lasagna *vg*

*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.*

GOLD ENTRÉES

\$46

Choose two:

Bistro tender medallions with rosemary demi glace, 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 marsala, baby portobello mushrooms in rich wine demi sauce
Cajun brown sugar salmon, orange honey glaze
Parsley roasted cod, lobster butter sauce

STARCH

Included

Choose one:

Boursin mashed potatoes
Rice pilaf
Risotto
Rice and beans
Smoked gouda grits
Herb roasted potatoes

VEGETABLE

Included

Choose one:

Grilled lemon garlic asparagus
Roasted brussels sprouts
Honey glazed carrots
Creamed spinach
Cauliflower gratin
Garlic-butter mushrooms
Broccoli cheddar casserole
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 *gf* + \$2

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

*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.*

REGIONAL BUFFETS

20 Guest minimum | Priced per guest

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

TEX MEX BAR

\$32

Mains (Choose two): Chicken tinga, carnitas, barbacoa, cilantro-lime shrimp

ADD A THIRD PROTEIN +\$4 per guest

Sides: Flour tortillas, corn tortillas, Spanish rice, guacamole, shredded cheddar, house salsa, jalapeños, sour cream, black beans, crumbled queso fresco, tomatoes, bell peppers, pico de gallo, cilantro, black beans, corn salsa, and tortilla chips

Dessert: Caramel stuffed churros

ASIAN FUSION

\$29

Mains: General tso's chicken and mongolian beef

Sides: Fried rice, stir-fried vegetables

Dessert: Mango cremieux

BARBECUE

\$32

Mains: North Carolina pulled pork and 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



*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.*

PLATED DINNER

20 Guest minimum | 75 Guest maximum

\$50 Per guest

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

DINNER ROLLS

Served with butter

SALAD

Mixed greens, spiced pecans and sun-dried cranberries, goat cheese, apple cider vinaigrette dressing

DUO PLATE ENTRÉE

Choose two:

(Each plate will receive both of your entrée selections)

Lemon thyme seared salmon, caper cream sauce

Beef tenderloin medallions, red wine shallot butter

Crab stuffed flounder with lobster butter sauce

Feta, sundried tomato and artichoke stuffed chicken breast

STARCH

Included

Choose one:

Boursin mashed potatoes

Herb-roasted potatoes

Rice pilaf

Artichoke risotto

Rice and beans

Smoked gouda grits

Wild mushroom risotto

Rosemary sea salt fingerling potatoes

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 *gf* +\$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.

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.

CAMPFIRE CREATIONS

15 Guest minimum | 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 of craveable savory "s'mores".



FIREPIT EXPERIENCE

\$180

Gather around a private fire pit and enjoy a cozy outdoor setting perfect for socializing and creating memorable moments. Available as an add-on to your event experience.

CLASSIC S'MORES

\$7

Graham crackers, chocolate bars, marshmallows, and skewers to build your own s'mores

GOURMET S'MORES

\$10

Graham crackers, chocolate bars, snickers, reese's, 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.*

*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.*

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

HOUSE

DAISY LAKE

Includes selected bar style, 3 domestic, 1 import, 2 craft/seltzer, 2 red wines, and 2 white wines.

1st Hour \$24 | 2nd Hour \$44
3rd Hour \$54 | 4th Hour \$72

PREMIUM

WOLF MOUNTAIN TRAIL

Includes selected bar style, 3 domestic, 2 import, 3 craft/seltzer, 3 red wines, and 3 white wines.

1st Hour \$27 | 2nd Hour \$50
3rd Hour \$63 | 4th Hour \$84

BEER & WINE PACKAGES

Priced per guest

HOUSE

DAISY LAKE

Includes 3 domestic, 1 import, 2 craft/seltzer, 2 red wines, and 2 white wines.

1st hour \$18 | 2nd Hour \$24
3rd Hour \$30 | 4th Hour \$40

PREMIUM

WOLF MOUNTAIN TRAIL

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

1st Hour \$21 | 2nd hour \$30
3rd Hour \$36 | 4th Hour \$48

CONSUMPTION BAR

Priced per drink

HOUSE

DAISY LAKE

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Jim Beam Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Jose Cuervo Silver Tequila

\$13

PREMIUM

WOLF MOUNTAIN TRAIL

Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Bulleit Bourbon, Jameson Whiskey, Johnnie Walker Red Scotch, Patron Silver Tequila

\$16

BEER, SELTZER, & CIDER

Priced per drink

DOMESTIC

Miller Lite, Michelob Light, Michelob Ultra, Yuengling

\$5

IMPORT

Corona Light, Corona Extra, Heineken, Stella Artois

\$7

SELTZER & CIDER

White Claw, Angry Orchard Cider, Bold Rock Cider

\$7

CRAFT

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

\$9

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	\$75
WIRED HANDHELD MICROPHONE WITH STAND	\$75
65" SMART TV <i>(limited availability)</i>	\$125
SPEAKER PHONE	\$150
FLIP CHART WITH EASEL & MARKERS OR DRY ERASE BOARDS	\$40
EASEL	\$30
BLUETOOTH PORTABLE POWERED SPEAKER <i>(limited availability)</i>	\$75
POWER STRIP & EXTENSION CORD	\$45
KARAOKE MACHINE Includes 2 Microphones	\$200
DVD PLAYER	\$35
STAGE RISERS Priced Per Section, 6 Available	\$120

AV PACKAGES

BALTHIS AV PACKAGE

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

- AV Board
- 2 Screens & Projector
- 4 Wireless Handheld Microphones
- 2 Lapel Microphones
- Stage Lighting

\$700

GOOCH AV PACKAGE

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

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

\$600

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 percent (80%) 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 four guests, and additional plates will incur an additional charge. Tastings are subject to 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.

