KANUGA

INN & LODGING



WEDDINGS

471 KANUGA CHAPEL DRIVE, HENDERSONVILLE, NC 28739

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@staykanuga

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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 the 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 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	-	-	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

RECEPTION PACKAGES

CONTINENTAL BREAKFAST

20 Guest minimum | Priced per guest based on 60 minutes 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

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 and artichoke with manchego

THE SOUTHERN — *$18*

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

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 minutes 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

RECEPTION PACKAGES

CAROLINA CHARM BUFFET DINNER

$45 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.

COCKTAIL RECEPTION

Hors d'oeuvres

Choose two: *See page 12*

SALADS

Choose one:

Garden Salad
Spring mix, grape tomatoes, red onion, cucumber, shaved carrots, ranch dressing or apple cider vinaigrette

Kanuga Caesar Salad
Romaine lettuce, red cabbage, seasonal tomato, shaved parmesan, garlic dressing, croutons on the side

Spinach Salad
Dried cranberries, toasted walnuts, white cheddar, cranberry balsamic dressing

PASTAS

Choose one:

Macaroni and Five Cheese
Goldfish crumble

Southern Fried Chicken Alfredo
Breaded chicken cutlets in a rich alfredo sauce with fettucine

Cavatappi Amatriciana
Bacon, sausage, and parmesan romano

Bucatini Pomodoro and Meatballs
Roasted garlic tomato basil sauce

Butternut Squash Ravioli
Sage brown butter sauce

ENTRÉES

Choose one:

Cider Brined Pork Loin
Apple marsala demi glace

Rosemary Chicken
Lemon thyme cream sauce

Southern Beef Bourguignon
Bacon, onions, and wild mushrooms in rich gravy

Parsley Roasted Tilapia
Lobster butter sauce

RECEPTION PACKAGES

BLUE RIDGE BLISS BUFFET DINNER

$50 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 2 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 two: *See page 12*

Display

Choose one: *See page 13*

SALADS

Choose one:

Roasted Beet & Goat Cheese Salad
Herb roasted beets, mixed greens, crumbled goat cheese, glazed pecans, maple vinaigrette

Apple & Smoked Blue Cheese Salad
Poached apples, spinach, toasted walnuts, dried cranberries, crumbled smoked blue cheese, champagne vinaigrette

Kanuga Caesar Salad
Romaine lettuce, red cabbage, seasonal tomato, shaved parmesan, garlic dressing, croutons on the side

PASTAS

Choose one:

Creamy Garlic Parmesan Penne

Pesto & Sun-dried Tomato Farfalle

Baked Ziti

HAND CARVED

Choose one:

Smoked Brisket
Cheerwine barbecue sauce

Slow Roasted Pork Loin
Apple compote

Honey Glazed Ham
Blackberry bourbon glaze

ENTRÉES

Choose one:

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 — *Included*

Served with butter

SALAD — *Included*

Garden salad with ranch and apple cider vinaigrette dressings

BRONZE ENTRÉES — *$40*

Choose two:

Cider brined pork loin with apple marsala glaze

Rosemary chicken with mushroom marsala sauce

Southern beef bourguignon

Sausage and peppers with ziti *vg*

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

Chicken pot pie, wrapped in puff pastry

Chicken caprese

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

SILVER ENTRÉES — *$45*

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 cod with lobster butter sauce

Bacon wrapped dijon chicken with mushroom sherry cream sauce

Vegetable lasagna *vg*

RECEPTION PACKAGES

GOLD ENTRÉES

$54

Choose two:

Beef tenderloin medallions, red wine shallot butter

Cheerwine braised short ribs with red wine demi

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

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

Blackened salmon with orange honey glaze

Roasted cod with shrimp scampi sauce

STARCH

Included

Choose one:

Roasted garlic fontina whipped potatoes

Rosemary roasted potatoes

Wild rice pilaf

Lemon artichoke risotto

Rice and beans

Smoked gouda grits

Red pepper and corn pilaf

VEGETABLE

Included

Choose one:

Grilled lemon garlic asparagus

Roasted brussels sprouts

Honey glazed carrots

Creamed spinach

Cauliflower gratin

Green beans almondine

Broccoli cheddar casserole

Roasted butternut squash

Succotash

Roasted root vegetables

Creamed corn

Country-style green beans

DESSERT

Included

Choose one:

Warm bread pudding with whiskey sauce

Chocolate mousse

New York cheesecake with raspberry coulis

Pecan pie

Baked apple pie

Chocolate ganache cake

Seasonal fruit cobbler

Flourless chocolate torte *gf +$2*

Gluten free peanut butter pie *gf +$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

$56 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, 1 soup or 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 two: *See page 12*

Display

Choose one: *See page 13*

APPETIZERS

Choose one:

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 one:

Caprese Salad
Mixed greens, fresh mozzarella, pesto, aged balsamic, seasonal tomato

Roasted Beet & Goat Cheese Salad
Herb roasted beets, mixed greens, crumbled goat cheese, glazed pecans, maple vinaigrette

Apple & Pecan Salad
Mixed greens, orange poached apples, candied pecans, blue cheese, champagne vinaigrette

Harvest Salad
Roasted butternut, dried cranberries, goat cheese, candied pecans, mimosa apples, citrus thyme dressing

ENTRÉES

Choose two meats and one vegetarian entrée:

Rosemary Braised Short Ribs
Bourbon peppercorn sauce

Blackened Salmon
Citrus cucumber compote

Carolina Pork Chops
Tangy mustard sauce

Rosemary Thyme Roasted Chicken Breas
Pink peppercorn marsala sauce

Wild Mushroom Tart
Celery root, spinach, and red pepper

Grilled Cauliflower Steak
Chimichurri sauce, roasted cherry tomatoes

Bistro Steak
Rioja bordelaise



RECEPTION PACKAGES

STROLL THROUGH THE MOUNTAINS

$71 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 3 stations. Buffet service is for 2 hours and includes freshly brewed coffee and tea.

COCKTAIL RECEPTION

Hors d'oeuvres

Choose two: *See page 12*

Display

Choose one: *See page 13*



STROLLING STATIONS

Choose three:

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 with peppers, pineapple, bourbon glaze
Beef tips with Bermuda onion, peppers, chimichurri

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 Station
Vine ripened tomatoes, fried green tomatoes, mozzarella, pimento cheese, chow chow, basil, balsamic

Mac & Cheese Bar
Bacon, caramelized onions, buffalo chicken,
pickled jalapeños, pork rinds

Lodge Baked Potato Bar
Roasted potatoes, twice baked potatoes, sweet potato,
cheddar, bacon, sour cream, butter, scallions,
brown sugar, candied pecans, marshmallows

Pasta Station
Grilled chicken, pork sausage, shrimp,
seasonal vegetables, marinara, alfredo, pesto

ENHANCEMENTS

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*



ENHANCEMENTS

PACKAGE ENHANCEMENTS

Priced per guest

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

DISPLAYS

Charcuterie Display *$14*
Imported and local cheeses, artisan salami, dried fruit, crackers, and chef's choice of accoutrements

Smoked Salmon Display *$15*
Cream cheese, capers, red onion, chopped egg, lavosh

CHEF ATTENDED STATIONS

Asian Stir Fry Station *$19*
Beef, chicken, or shrimp, glazed vegetables, jasmine rice, ginger soy glaze

Pasta Station *$21*
Grilled chicken, pork sausage, shrimp, seasonal vegetables, marinara, alfredo, pesto

Shrimp & Grits Station *$18*
Adluh grits, blackened shrimp, tasso ham, tomatoes, scallion, cheddar, bacon

Slow Roasted Prime Rib Carving Station *$MKT*
Au jus, horseradish sauce

DESSERTS

Inquire about house-made sheet cakes for your wedding.

Pound Cake *$5*
Fruit compote

Chocolate Torte *$8*
Berry glaze

Warm Bread Pudding *$7*
Whiskey sauce

New York Cheesecake *$7*
Raspberry coulis

AFTERGLOW

Bavarian Pretzels *$6 per person*
Cheese sauce

Fried Chicken Sliders *$5 per piece*
Comeback sauce

Philly Cheesesteak Sliders *$6 per piece*
Pickled slaw

Mini Bacon, Egg & Cheese Biscuits *$5 per piece*

WEDDING SUITE SNACKS & BITES

Chocolate Covered Pretzels *$5*

Antipasto Skewers *$5*

Chips & Guacamole *$5*

Prosciutto Wrapped Melon *$5*

Mini Tea Sandwich Board *$6*
Chicken salad, pimento cheese, cucumber and cream cheese

ENHANCEMENTS

CAMPFIRE CREATIONS

15 Guest minimum | Priced per guest based on 60 minutes 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".



FIRE PIT 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.*

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 — $5

Miller Lite, Michelob Light, Michelob Ultra, Yuengling

IMPORT — $7

Corona Light, Corona Extra, Heineken, Stella Artois

SELTZER & CIDER — $7

White Claw, Angry Orchard Cider, Bold Rock Cider

CRAFT — $9

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

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 audiovisual equipment is rented on a per day, per item basis.

AV EQUIPMENT

PODIUM	*$75*
WIRED HANDHELD MICROPHONE WITH STAND	*$75*
65'' SMART TV *(limited availability)*	*$125*
SPEAKER PHONE	*$150*
FLIP CHART WITH EASEL & MARKERS OR DRY ERASE BOARDS	*$40*
EASEL	*$30*
BLUETOOTH PORTABLE POWERED SPEAKER *(limited availability)*	*$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

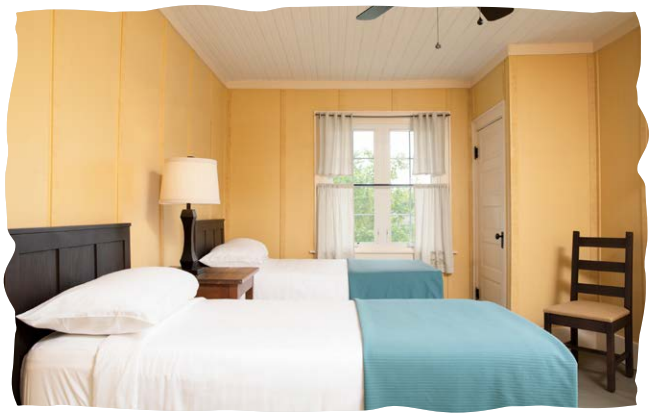
AT KANUGA INN & LODGING

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 guest houses. 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.

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.


The Wagners