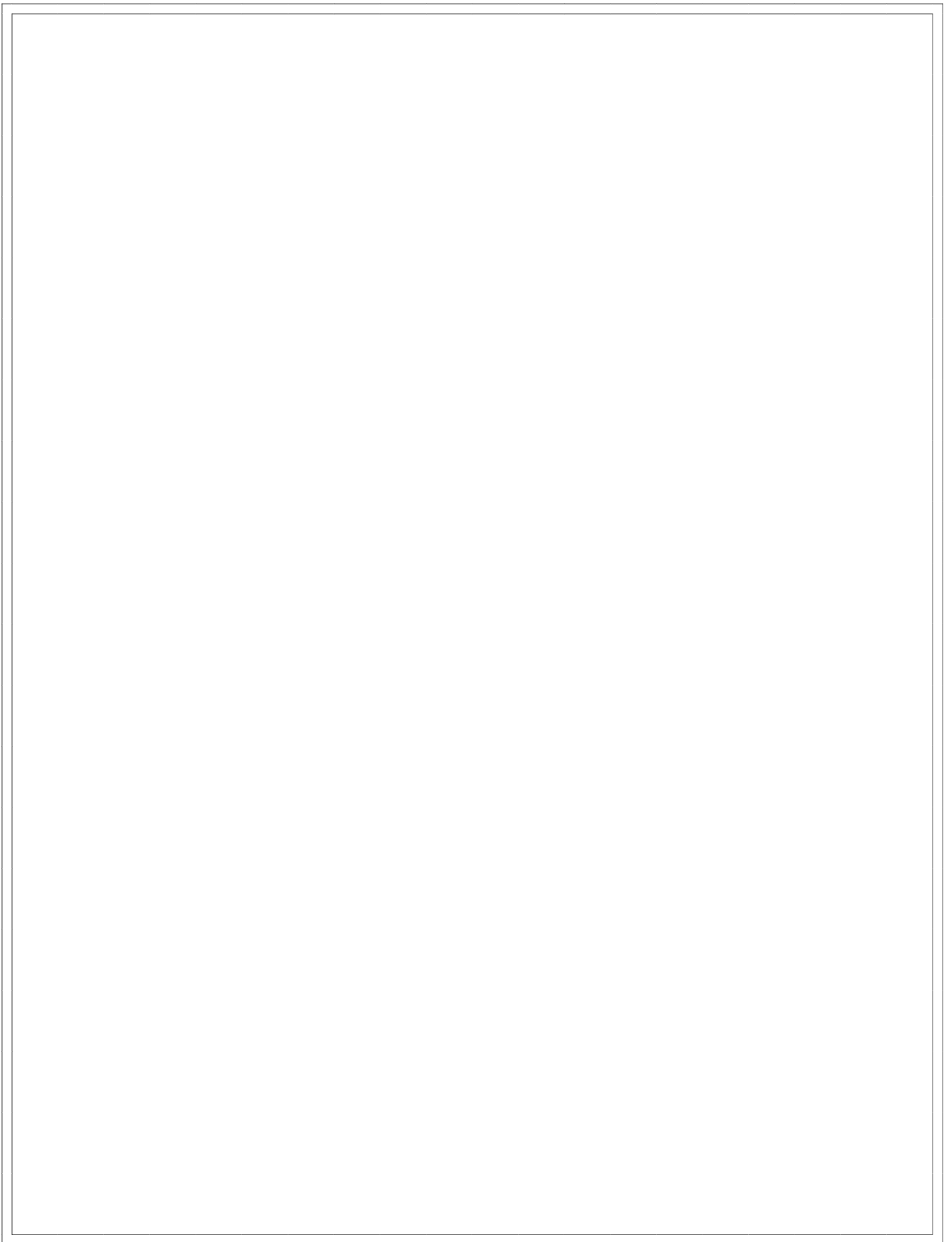




Event Information Guide

Event Coordinator: Kerry Hines
Green Park Inn
9239 Valley Blvd.
Blowing Rock, NC 28605
Phone: (828) 414-9230
E-mail: KerryH@GreenParkInn.com





Congratulations on your special day!

Thank you for your interest in the historic Green Park Inn! Opened in 1891, the Green Park Hotel boasts a blend of turn-of-the-century style and genteel hospitality. She is one of the last “Grand Manor Hotels” in western North Carolina and remains the state’s second oldest operating resort hotel. For over a century, the hotel has served as a gathering place for those seeking the charm and beauty of the Blue Ridge Mountains. Through the decades, the hotel has catered to her guests with personal and caring service. Our goal is to continue this trend by providing you with an uncompromising and unforgettable experience.

We are proud to host a variety of events including weddings, receptions, rehearsal dinners, company meetings, and small get-togethers. We have exquisitely redecorated indoor facilities as well as charming outdoor locations, so you may choose your perfect venue. Our facilities can accommodate groups ranging in size from 20 to 200 guests. The beautiful interior of the hotel lends to captivating photo opportunities for the bridal party so they can capture their special day to remember forever. Treat your guests to delicious original menus, served by our friendly and dedicated staff.

Overnight accommodations are available to all of your guests. Of the hotel’s 88 guest rooms, approximately two thirds have been refurbished. Overnight guests will enjoy a complimentary home cooked breakfast along with our other excellent dining options during their stay. Located a few miles from the Blue Ridge Parkway and just one mile from downtown Blowing Rock, the Green Park Inn affords easy access to the area’s many attractions, shopping, and dining.

We welcome the opportunity to give tours of the venue, guest rooms, and our history room.

The Proprietors and Staff of the Green Park Inn anticipate even more history being created for the decades to come. So let yourself drift back in time, enjoy our elegant living room and cozy library, relax on the Grand Veranda, and take in all that Green Park has to offer. We welcome you to, or back to, the Historic Green Park Inn!



Updated: 02.24.2016

HISTORIC HOTELS
of AMERICA
NATIONAL TRUST FOR HISTORIC PRESERVATION®



Venue Information

All venue fees include setup, tables, Chivari chairs, choice of ivory or black tablecloths, burgundy napkins, dishware, and cleanup, unless otherwise stated. All venue fees are based on 3 hour events, with additional hours costing \$250 per extra hour. Prices are subject to NC Sales tax.

Chestnut Grille

Our recently redecorated Chestnut Grille is a venue that boasts an elevated stage and wooden dance floor. This room can comfortably accommodate up to 120 seated guests. It is the perfect location for wedding receptions, parties, or dinners.

This space can adjoin to the Garden Room for larger parties.

May 10- October 31: \$1250 (Chestnut Grille only); \$1500 (Chestnut Grille + Garden Room)

November 1-May 12: \$1000 (Chestnut Grille only); \$1250 (Chestnut Grille + Garden Room)

Garden Room

The Garden Room is an event room that adjoins to a charming outdoor area, the Garden Patio. The Garden Room can accommodate up to 80 seated guests. This room works well for wedding ceremonies, cocktail hours, or special dinners.

This room adjoins to the Chestnut Grille, but may also be used on its own.

May 10-October 31: \$750

November 1- May 12: \$500

Tea Room

The Tea Room is an intimate room that has 2 large bay windows and ample natural light. It is ideal for smaller groups up to about 30 guests. We have had the pleasure of hosting rehearsal dinners, bridal luncheons, company dinners, birthday parties, baby showers, and other small parties.

Regular Set Up: \$125

Customized Set Up: \$225

Carolina Room

The Carolina Room has been recently redecorated and is intended as a non-catered event space. It is ideal for wedding ceremonies up to 200 guests or large meeting groups. This space opens up to a large outdoor area.

May 10- October 31: \$1000

November 1- May 12: \$750



Hors D'oeuvres

Includes approximately 2 pieces per person per item. Items are served until finished or one hour, whichever occurs first. 20 person minimum.

\$17 per person minimum with this type of menu, unless it is added on to a 3 hour event. In that case, the \$17 minimum is waived.

Prices subject to 20% service charge & NC sales tax. (State law requires taxing of the service charge.) Price & availability subject to change.

Passed Hors D'oeuvres

Tomato Basil Bruschetta
Mushroom Toast
Corn Fritters
Meatballs

\$9.00 per person

Chicken Satay with Spicy Peanut Sauce
Fried Ravioli with Tomato Basil Sauce
Tomato Basil Bruschetta
Mini Grilled Cheese
Ruben Croquettes

\$10.00 per person

Chicken Satay with Spicy Peanut Sauce
Asparagus wrapped with Country Ham
Tomato Basil Bruschetta
Stuffed Mushrooms
Crab Cakes
Meatballs

\$12.50 per person

Add-ons

These items may be added to the above passed hors d'oeuvre options to customize your menu.

Watermelon, Mint and Crème Fraiche
Mexican Grilled Pineapple Skewer
Tomato and Basil Bruschetta
Mini Grilled Cheese
Pulled Pork Sliders
Mushroom Toast
Fried Ravioli
Corn Fritters

\$2.50 per item per person

Chicken Satay with Spicy Peanut Sauce
Classic Slider with Onion, Pickle, Cheese
Asparagus wrapped with Country Ham
Stuffed Mushrooms
Ham & Cheese Melt
Ruben Croquettes
Artichoke Dip
Crab Cakes
Meatballs

\$3.50 per item per person

Food Platters

These items are served tabled.

Watermelon, Mint and Crème Fraiche
Tomato and Basil Bruschetta
Mini Grilled Cheese
Pulled Pork Sliders
Vegetable Crudité
Mushroom Toast
Fried Ravioli
Corn Fritters

\$2.50 per person per item

Potato Croquettes with Cheese, Spicy Mustard
Vietnamese Spring Rolls with Ponzu
Cheese Stuffed Jalapenos
Ham & Cheese Melt
Stuffed Mushrooms
Ruben Croquettes

\$3.00 per person per item

Chicken Satay with Spicy Peanut Sauce
Classic Slider with Onion, Pickle, Cheese
Bacon wrapped Dates with Berry Jam
Meatballs with Tomato Basil Sauce
BBQ Chicken Slider with fresh Slaw
Smoked Salmon Canapé
Pigs in a Blanket
Fruit & Cheese

\$3.50 per person per item

Heavy Hors D'oeuvres Dinner

Ask about creating your Heavy Hors D'oeuvres dinner, served buffet style. Stations and displays will be open and refreshed for 2 hours, then discretely broken down. \$28 per person minimum for this type of menu. Butler style is available at \$10 per server per hour. Prices are subject to 20% gratuity & NC Sales tax. (State law requires taxing of the service charge.) Price & availability are subject to change.



Buffet Dinner

Food stations will be open and refreshed for 2 hours. Buffet will then be closed and discretely broken down. 20 person minimum. Prices subject to 20% service charge and NC sales tax. (State law requires taxing of service charge.) Prices and availability subject to change.

Includes Assorted Rolls with Butter

Choose 1 Salad

Garden Salad with Apple Vinaigrette

*Caesar Salad (add \$1 pp)

Potato Salad

Pasta Salad

Three Bean Salad

Choose 2 Entrées

Mushroom and Vegetable Risotto (vegetarian)

Vegetable Curry (vegetarian)

Grilled Chicken Breast – Choice of Tomato Basil Sauce, White Wine Herb Sauce or BBQ Sauce

Pulled Pork – Choice of Bacon Jus or BBQ Sauce

Spiral Ham – Brown Sugar Pineapple Glaze

Baked Cod – White Wine Herb Sauce

*Grilled Salmon (add \$1 pp) – Choice of White Wine Herb sauce, Orange Ginger Sauce, or Teriyaki Sauce

*Sliced Beef (add \$4 pp) – Choice of Mushroom Jus or Peppercorn Sauce

Choose 2 Starches

Yukon Mashed Potatoes

Roasted Red Potatoes

Whipped Sweet Potatoes

Herb Buttered Rice

Rice Pilaf

Cheddar Grits

Baked Macaroni

2 Seasonal Vegetables

Chef Choice – Items change seasonally

Coffee, Tea, Water

\$26.00 per person

Buffet Add-Ons

Chef's Soup du Jour	add \$3.00 pp
Additional Entrée	add \$2.00 pp
Additional Starch	add \$1.00 pp
Additional Vegetable	add \$1.00 pp
Food Stations	See Next Page
Dessert Selections	See Next Page



Create Stations

Items will be refreshed for 2 hours, then discretely broken down. 20 person minimum. \$28 per person minimum with this type of menu, unless it is added on to a 3 hour event. In that case, the \$28 minimum is waived. Prices subject to 20% gratuity and NC sales tax. (State law requires taxing of service charge.) Price and availability subject to change.

Carving Station

Includes fresh rolls with honey butter and accompaniments

Oven Roasted Turkey Breast	\$8.00 per person
Roasted Pork Loin	\$8.00 per person
Honey Baked Ham	\$8.00 per person
Oven Roasted Beef Sirloin	\$10.00 per person
Roasted Salmon	\$11.00 per person

Salad Station

Fresh Garden Salad with accompaniments

Apple Vinaigrette
Pasta Salad
Grilled Seasonal Vegetables

\$6.00 per person

Mashed Potato Bar

Yukon Gold Mashed potatoes, served with your choice of 6 toppings listed below

Bacon Bits	Roasted Garlic
Cheddar Cheese	Fried Onions
Sour Cream	Chopped Broccoli
Scallions	Country Ham
Salsa	Horseradish

\$7.50 per person

Dessert Items

Items may be added to any hors d'oeuvres, buffet, or station menu. Prices subject to 20% gratuity and NC sales Tax. (State law requires taxing of service charge.) Price and availability subject to change.

Buffet Style

Key Lime Bars
 Apple Pie with whipped cream
 Pecan pie with whipped cream
 Chocolate Cake
 Fresh Cookies

1 Selection - \$4.00 per person
 2 Selections - \$7.00 per person

Ice Cream Bar

Choice of 2 Flavors & 8 Toppings

<u>Flavors</u>	M&Ms	Toasted Almonds
Vanilla Bean	Crushed Oreos	Peanuts
Chocolate	Reese's Pieces	Pecans
Strawberry	Gummy Bears	Cherries
Butter Pecan	Coconut Flakes	Whipped Cream
Cookies & Cream	Chocolate Chips	Chocolate Syrup
Mint Chocolate Chip	Sprinkles	Caramel Syrup
Black Cherry	Seasonal Fruit	Strawberry Syrup
Peach		

\$9.00 per person

Cake Cutting Fee

Includes cutting, plating and serving of your own separately purchased wedding cake.
 \$1.50 per person



Banquet Menus

Banquet menus are 3-course, plated meals, served by the course. Coffee, tea, and water are included. 20 person minimum. Prices subject to 20% service charge and NC sales tax. (State law requires taxing of service charge.) Price and availability subject to change.

Salad Selections

(Choice of One)

Manor Salad with Parmesan
Cheese and Apple Vinaigrette

~

Spinach Salad with Toasted
Almonds, Strawberries, and
Orange Ginger Vinaigrette

Entrée Selections

Served with Yukon mash, seasonal vegetable, and roll.
(Choice of Two)

Frenched Chicken Breast

~

Sliced Beef with Mushroom Jus

~

Braised Pork Shoulder with Bacon Jus

~

Baked Cod with White Wine Cream Sauce

Dessert Selections

(Choice of One)

Apple Crisp with Whipped
Cream

~

Key Lime Bars with
Whipped Cream

\$31.00 per person

Salad Selections

(Choice of One)

Spinach Salad with Toasted
Almonds, Strawberries, and
Orange Ginger Vinaigrette

~

Caesar Salad –

Entrée Selections

Served with wild rice, seasonal vegetable, and roll.
(Choice of Two)

Gruyere & Country Ham Stuffed Chicken Breast with
Herb Jus

~

Sirloin Tips with Orange Teriyaki Sauce

~

Pork Loin with Brandy Apple Sauce

~

Grilled Salmon with Lemongrass Cream Sauce

Dessert Selections

(Choice of One)

Apple Crisp with Whipped
Cream

~

Key Lime Bars with
Whipped Cream

~

Pecan Pie with Whipped
Cream

\$39.00 per person

Salad Selections

(Choice of One)

Spinach Salad with Toasted
Almonds, Strawberries, and
Orange Ginger Vinaigrette

~

Caesar Salad –

~

Beet Salad with Orange, Goat
Cheese, Mint Balsamic
Dressing

Entrée Selections

Served with Parmesan risotto, seasonal vegetable, and roll.
(Choice of Two)

Pan Seared Duck Breast with Orange Ginger Chipotle
Sauce

~

Sliced Petite Filet with Peppercorn Sauce

~

Pork Osso Buco

~

Seared Scallops with Lime Tequila Beurre Blanc

Dessert Selections

(Choice of One)

Chocolate Decadence with
Orange Anglaise

~

House made Salted Caramel
Ice cream with warm
Chocolate Chip Cookies

~

Espresso Crème Brulee with
Chocolate Port Gelato

\$46.00 per person



Bar Options

All bar options are available to add on to any 3 hour event. Prices are based on 3 hours and additional hours will incur additional fees. 1 bar per 100 guests is included. Additional bars may be set up for a \$125 fee.

Open bars include mixers and garnishes. Prices are subject to 20% service charge and NC sales tax.

(State law requires taxing of the service charge.) Price and availability subject to change.

**Open Bar
Beer and Wine
\$20.00 per person**

(For additional hours, add \$8.00 per person per hour)

Wine Selections

House White & House Red
(may vary by season)

Beer Selections

Coors Light, Miller Light, Yuengling, Corona

**Open Bar
Beer, Wine, and Well Mixed Drinks
\$30.00 per person**

(For additional hours, add \$10.00 per person per hour)

Wine Selections

House White & House Red
(may vary by season)

Beer Selections

(Choose 4)

Fat Tire, Coors Light, Miller Light, Corona, Yuengling,
Heineken, Blue Moon, Highland Gaelic Ale

Liquor Selections

(Choose 4)

Absolut Vodka, Gordon's Gin, Bacardi Rum, Jim Bean
Bourbon, Pepe Lopez De Oro Tequila, Cutty Sark Scotch

**Open Bar
Beer, Wine, and Premium Mixed Drinks
\$45.00 per person**

(For additional hours, add \$15.00 per person per hour)

Wine Selections

House White & House Red
(may vary by season)

Beer Selections

(Choose 4)

Fat Tire, Coors Light, Miller Light, Corona, Yuengling,
Heineken, Blue Moon, Highland Gaelic Ale

Liquor Selections

(Choose 4)

Stoli Vodka, Tanqueray Gin, Captain Morgan Rum, Jack
Daniels Black Label, Jose Cuervo Gold Tequila, Johnnie
Walker Red Scotch

**Cash Bar
Setup Fee: \$125, Bartender Fee: \$100
(up to 100 guests-additional bartender \$75)**

Wine Selections – Choose 2

Beer Selections - Choose 4

Liquor Selections – Choose 4

**Champagne Toast
\$3.50 per person**

Selection may vary by Season

Additional Options

Additional beer, wine, mixed drinks, and specialty cocktails are available. Please inquire about the full menu for additional options and special requests. Pricing of open bars may vary and is determined based on the final selections chosen by the client.



Special Event Vendors

Wedding Planner/ Day-of Coordinator

The Elegant Event (Megan Drake)	(828) 773-0449
Events by Elizabeth Ashley (Elizabeth Hemphling).....	(828) 773-8431
A Lark Creation (Dana Johnson).....	(336) 984-9733
Desi's Floral & Design Studio (Desi Parker).....	(336) 262-4932
Day of Your Dreams (Melissa Riley).....	(828) 406-6911

Florist

Park Place Florist (Carol Alderidge).....	(828) 295-3626
Bless Your Heart.....	(828) 295-4575
Desi's Floral & Design Studio.....	(336) 262-4932
Climbing the Walls (Scott Adams).....	(828) 295-9550
Millefleurs Floral Design Studio (Carolyn Clement).....	(828) 963-4992

Wedding Cake

Hallmark Cakes (Jo Ann Hallmark).....	(828) 295-3738
Ugga Mugga Bakery.....	(724) 799-1334
Sweet Tooth Bakery (Jehanna Jamesen).....	(828) 260-2471
Cakes by Rita (Rita Halle)	(828) 963-5984

Photography

Fletcher & Fletcher	(828) 446-4444
Tommy White	(828) 773-0369
Monica Reid	(828) 244-0472
Joy Davis Photography	(828) 729-3046
Pixels on Paper (Misty & Ryan Case)	(704) 641 -1131

Music

DJ Grooves Entertainment (Jon-Paul Lacy).....	(828) 773-6960
DJ John Hawkins.....	(828) 406-2133
Digital Djs.....	(315) 226-3357
Todd Wright (Jazz)	(828) 264-6860

Salons and Makeup

Natural Brides.....	(704) 577-2961
Beautiful Bride.....	(828) 262-5954

Wedding & Event Rental

Parties Too.....	(828) 264-5000
Party Reflections.....	(704) 332-8176

Shuttle Service

Air Haven Limo	(828) 265-2504
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