



**2020**

# *Catering Menus*



**Barnsley**  
RESORT

# Family Style Breakfast

*A minimum of 20 guests is required.*

*Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.  
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.*

## CONTINENTAL | \$29 PER PERSON

### Starter:

House Made Granola Yogurt Parfait | Berry Compote & Local Honey

### Entrée:

Chef's Selection of Seasonal Sliced Fruit and Berries

Fresh Baked Muffins, Danishes and Croissants

Jams, Nutella, Local Honey & Cinnamon Whipped Butter

## BARNESLEY BREAKFAST | \$42 PER PERSON

### Choose One Starter:

Chef's Selection of Seasonal Sliced Fruit and Berries

House Made Granola Yogurt Parfait | Berry Compote & Local Honey

### Entrée:

Fresh Baked Muffins, Danishes and Croissants

Jams, Nutella, Local Honey & Cinnamon Whipped Butter

Scrambled Eggs

Roasted Potatoes | Caramelized Peppers & Onions and Smoked Ancho Chili Powder

Applewood Smoked Bacon

Country Sausage Links



# Breakfast Enhancements

## ALL CHARGED AT A PER PERSON RATE

### Crisp Pork Belly | \$20

Brown Sugar & Thyme Rubbed

### Smoked Salmon & Assorted Bagels | \$10

Diced Eggs, Red Onions, Tomatoes, Capers & Cream Cheese

### Banana French Toast | \$8

Smoked Graham Cracker Whipped Cream, Spiced Pecans & Maple Syrup

### Bacon, Egg & Cheese Croissant | \$6

### Cereal Station | \$5

Assorted Cereal & Cereal Bars, Organic Berries, Assorted Dry Fruits, Whole & 2% Milk, Soy Milk & Almond Milk

### Made-to-Order Omelet | \$14

Fresh Whole Eggs or Egg Whites, Smoked Bacon Bites, Sausage, Cheddar Cheese,

Mushrooms, Tomatoes, Spinach, Onions and Bell Peppers

*Minimum of 20 people required | (Chef Attendant Required) \$150*

# Family Style Breakfast

*A minimum of 20 guests is required.*

*Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.  
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.*

## SOUTHERN BREAKFAST | \$46 PER PERSON

### Choose One Starter:

Chef's Selection of Seasonal Sliced Fruit and Berries  
House Made Granola Yogurt Parfait | Berry Compote & Local Honey

### Entrée:

Fresh Baked Muffins, Danishes and Croissants  
Jams, Nutella, Local Honey & Cinnamon Whipped Butter  
Scrambled Eggs  
Southern Biscuits | Sausage Gravy  
Tillamook Cheesy Grits  
Southern Potato Hash | Caramelized Peppers & Onions  
Applewood Smoked Bacon & Country Sausage Links



# Plated Breakfast

*Includes Regular & Decaffeinated Coffee, Selection of Hot Teas, Fresh Squeezed Orange Juice and Grapefruit Juice.  
A minimum of 8 guests is required. Plated Meal service is limited to specific venues across Barnsley Resort.  
Please speak with your Event Manager regarding space appropriate menu selections. Additional fees may apply.*

## \$38 PER PERSON

### CHOICE OF STARTER:

House Made Granola Yogurt Parfait | Berry Compote & Local Honey  
Seasonal Fruit Salad | Blackberries, Cantaloupe, Pineapple, Lemon & Mint

### CHOICE OF ENTRÉE:

Banana French Toast | Smoked Graham Cracker Whipped Cream, Spiced Pecans & Maple Syrup  
Wild Mushroom | Caramelized Onion, Spinach, Tomato & Brie Frittata  
Scrambled Eggs | Charred Red Peppers, Oven Dried Tomatoes & Basil

### CHOICE OF MEAT:

Applewood Smoked Bacon  
Country Sausage Links  
Smoked Pork Loin  
Country Ham  
Turkey Bacon



# Breaks

*A minimum of 20 guests is required. Served for thirty minutes.  
Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.*



## BACK ROADS | \$16 PER PERSON

Locally Made Jerky  
Deviled Eggs | Smoked Paprika, Bacon & Candied Jalapeño  
Sweet Grass Dairy Farmhouse Cheeses  
Honey, Dried Fruit & Crostini  
Roasted Georgia Pecans  
Sweet Tea, Unsweet Tea & Lemonade

## COLD FUSION | \$14 PER PERSON

Ice Cream Cups  
Ice Cream Bars  
Frozen Fruit Bars

## SWEET MOTIVATOR | \$15 PER PERSON

Glazed, Powdered & Chocolate Drizzled Doughnut Holes  
Chocolate Dipped Biscotti  
Salted Caramel Blondies  
Chocolate Espresso Beans  
Chocolate M&M

## BARNSELY PICNIC | \$20 PER PERSON

Seasonal Fresh Crudit   
Chicken Salad Minis | Panini Bread  
Lemon Hummus | Grilled Pita  
Sweet Grass Dairy Cheese Board  
Charcuterie Board | Sliced Baguette  
Pickled Seasonal Vegetables

## A la Carte

### MORNING BREAK OPTIONS

Cheddar & Black Pepper Biscuits   Scrambled Egg & Smoked Bacon	\$70 per Dozen
Breakfast Croissant   Scrambled Egg, Ham & Gruyere Cheese	\$70 per Dozen
Seasonal Whole Fruit	\$33 per Dozen
Croissants	\$50 per Dozen
Assorted Muffins   Blueberry, Cranberry Walnut & Banana Nut	\$50 per Dozen
Assorted Danishes	\$50 per Dozen
Assorted Yogurts	\$4.50 each

### AFTERNOON BREAK OPTIONS

Fresh Popcorn	\$5 per Person
Assorted Mix of Nuts	\$6 per Person
Assorted Cookies   Chocolate Chip, Peanut Butter & Oatmeal Raisin	\$45 per Dozen
Assorted Brownies	\$45 per Dozen
Assorted Candy Bars	\$4.00 each
Assorted Ice Cream Bars	\$60 per Dozen
White Chocolate Chunk Blondie Brownie	\$50 per Dozen
Assorted Kind Bars, Cliff Bars & Jerky Bars	\$4.50 each
Snack Crackers	\$4.00 each
Granola Bars	\$3.50 each
Individual Bags of Trail Mix	\$5.00 each
Individual Bags of Chips	\$4.00 each

### BEVERAGE OPTIONS

Assorted Coca-Cola® Products	\$4.00 each
Individual Bottles of Still & Sparkling Water®	\$5.00 each
Mighty Leaf® Hot Teas	\$5.00 each
Coconut Water	\$6.00 each
Bottled Minute Maid® Juice	\$5.00 each
PowerAde®	\$6.00 each
Red Bull®	\$6.00 each
Hot Chocolate	\$58 per gallon
Regular & Decaffeinated Coffee	\$64 per gallon or \$32 per half-gallon
Sweetened and Unsweetened Iced Tea	\$28 per gallon
Peach Tea	\$32 per gallon
Hot Apple Cider	\$32 per gallon
Lemonade	\$28 per gallon

# Family Style Lunch

A minimum of 20 guests is required.

Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.  
Includes sweetened & unsweetened iced tea. Luncheon menu options are not available after 3 p.m.

## LATIN FIESTA | \$48 PER PERSON

### Choose One Salad:

Ensalada | Bibb Lettuce, Jicama, Black Beans, Cotija Cheese, Charred Corn & Citrus Vinaigrette

Latin Caesar | Romaine Lettuce, Cotija Cheese, Chili Croutons, Pico de Gallo & Chipotle-Lime Caesar Dressing

### Choose Two Entrees:

Enchilada Casserole | Roasted Tomatillo Salsa, Pulled Pork, Sour Cream, Queso Oaxaca & Charred Corn Kernels

Ropa Vieja | Chili Lime Beef

Roasted Garlic & Chipotle Grilled Chicken

### Sides:

Mexican Street Corn

Borracho's Beans

Achiote Rice

Flour & Corn Tortillas

### Choose One Dessert:

Arroz con Leche

Spiced Cinnamon Chocolate Cake

## ALL AMERICAN | \$49 PER PERSON

### Choose One Salad:

Seasonal Field Greens | Cucumber, Heirloom Tomatoes, Carrot, Croutons, Peppercorn Ranch & Roasted Garlic Vinaigrette

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery

Seasonal Fruit Salad

### Choose Two Entrees:

Herb Marinated Grilled Chicken Breast

Hamburgers

Hot Dogs

### Sides:

Veggie Platter | Lettuce, Tomato, Onion & Spicy Pickles

Assorted Sliced Cheeses

Molasses Baked Beans

Hamburger & Hotdog Buns

Duke's Mayonnaise, Ketchup & Spicy Mustard

### Choose One Dessert:

Strawberry Shortcake

Lemon Bars

## THE WOODLANDS | \$50 PER PERSON

### Choose One Salad:

Bibb Salad | Bibb Lettuce, Charred Tomatoes, Crispy Bacon Bites, Eggs, Cucumber, Bleu Cheese & Buttermilk Dressing

Quinoa Salad | Roasted Red Peppers, Cucumber, Sunflower Seeds, Dried Cranberries, Pecans, Feta Cheese & Herb Vinaigrette

### Choose Two Entrees:

Grilled Flank Steak | Caramelized Peppers and Onions & Chipotle Tomato Sauce

Grilled Salmon | Heirloom Tomatoes, Celery, Kalamata Olive Relish & Olive Oil

Fire-Grilled Chicken Breast | Heirloom Tomatoes, Celery & Kalamata Olive Relish

### Sides:

Roasted Fingerling Potatoes | Fresh Herbs

Fried Brussels Sprouts | Rosemary Salt, Toasted Crushed Pistachios & Honey Drizzle

Warm Focaccia Bread

### Choose One Dessert:

Georgian Pecan Chocolate Bar

Lemon Meringue Tart

## BACKYARD COOKOUT | \$52 PER PERSON

### Choose One Salad:

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery

Seasonal Field Greens | Cucumbers, Heirloom Tomatoes, Carrots, Croutons, Buttermilk Ranch & Citrus Vinaigrette

Barnsley Coleslaw

### Choose Two Entrees:

Barbeque Spiced Smoked Chicken

Smoked Beef Sausage | Honey Mustard

Baby Back Ribs | Spiced Rub & Peach BBQ Sauce

### Sides:

Pickled Red Onion & Sweet Pickles

Baked Macaroni & Cheese

Collard Greens

Buttermilk Biscuits & Cornbread

### Choose One Dessert:

Peach Cobbler | Vanilla Ice Cream

Sliced Watermelon (Seasonal) & Bourbon Pecan Slab

# Plated Lunch

*Includes rolls with sweet butter as well as sweetened & unsweetened iced tea.*

*A minimum of 8 guests is required. All priced per person.*

*Plated Meal service is limited to specific venues across Barnsley Resort. Please speak with your Event Manager regarding space appropriate menu selections. Additional fees may apply. Lunch menu options are not available after 3 p.m.*

## **Starter (Select 1):**

Arugula | Endive, Apple, Toasted Pecans, Goat Cheese & Citrus Vinaigrette

Shaved Fennel | Grilled Mix of Tomatoes, Asparagus, Goat Cheese, Shaved Red Onions & Green Goddess Dressing

Watercress Salad | Pickled Celery, Watermelon Radish, Feta Cheese & Herb Vinaigrette

Bibb Salad | Bibb Lettuce, Charred Tomatoes, Crispy Bacon Bites, Eggs, Cucumber, Bleu Cheese & Buttermilk Dressing

## **Entrée (Select 1):**

Herb-Marinated Roasted Organic Chicken Breast | Fried Brussels Sprouts, Roasted Fingerling Potatoes, Creole Mustard Coulis \$40

Seasonal Vegetable Risotto | Grana Padano, Caramelized Cipollini Onions & Pea Tendrils \$40

Pan-Seared Salmon | Warm Yukon Gold Potato Dill Salad, Garden Sofrito & Béarnaise \$45

Beef Tenderloin | Celeriac Potato Puree, Broccoli Almond Relish & Smoked Bordelaise \$50

## **Dessert (Select 1):**

Apple Bourbon Caramel Apple Tart Tatin | Vanilla Ice Cream

Chipotle Chili Dark Chocolate Mousse | Cinnamon Whipped Cream & Spiced Honey

Pecan Slab | Salted Caramel & White Chocolate Shavings

Lavender Strawberry Shortcake | Citrus Mascarpone Whipped Cream



# Barnsley Boxed Lunch

**INCLUDES 1 SALAD AND 1 SANDWICH, CHIPS, COOKIE & WHOLE FRUIT | \$40 PER PERSON  
(CHOOSE 1 SALAD FOR ALL AND UP TO 3 SANDWICH SELECTIONS)**

## **Choice of Salad:**

Herb Marinated Roasted Vegetable Salad | Basil & Balsamic Vinaigrette

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery

Seasonal Field Greens | Cucumber, Heirloom Tomatoes, Carrot, Croutons & Buttermilk Ranch or Citrus Vinaigrette

Traditional Caesar Salad | Romaine Lettuce, Grana Padano, Croutons & Caesar Dressing

Quinoa Salad | Roasted Red Peppers, Cucumber, Sunflower Seeds, Dried Cranberries, Pecans, Feta Cheese & Herb Vinaigrette

## **Choice of Sandwich:**

Barbeque Chicken Wrap | Wild Baby Arugula, Pickled Onions, Chipotle Aioli & Pepper Jack Cheese on a Wheat Wrap

Prosciutto | Fig Jam, Brie Cheese, Wild Baby Arugula & Sliced Green Apple on Baguette

Applewood Smoked Turkey Breast | Spicy Mayo, Creole Mustard, Sliced Granny Smith Apple, Bibb Lettuce & Gruyere Cheese on Panini Bread

Southern Chicken Salad | Celery, Onions, Grapes & Pecans on Panini Bread

Roasted Sliced Sirloin | Provolone Cheese, Caramelized Peppers & Onions and Duke's Horseradish Mayonnaise on Rosemary Focaccia

# Reception – Hors D'oeuvres

*A minimum order of one piece per person for each hors d'oeuvre selected is required.  
Currently, all reception hors d'oeuvre must be served from an attended station (Butler Service is not available).  
Please speak with your Event Manager regarding selections to satisfy dietary restrictions.*

## CHILLED

Pimiento Cheese | House-Made Fingerling Potato Chips \$7  
Heirloom Tomato Bruschetta | Ricotta Cheese, Aged Balsamic & Basil \$7  
Deviled Egg | Smoked Paprika Filling & Crispy Bacon \$7  
Mahi Mahi Ceviche in a Spoon \$7  
Prosciutto-Wrapped Melon Skewer \$7  
Poached Shrimp | Avocado Tartare on a Fork \$8  
Smoked Heirloom Tomato Gazpacho Shot \$8  
Prosciutto-Wrapped Green Asparagus \$8  
Honey Lavender Whipped Goat Cheese Phyllo Tart | Fig Jam \$8  
Beef Tartare on a Crostini | Horseradish Black Pepper Crème Fraiche \$8  
Mini Lobster Roll | Tarragon Aioli \$8

## WARM

Mushroom Arancini | Parmesan Aioli \$7  
Pimiento Cheese Fritter | Bacon Pepper Jam \$7  
Cornmeal Fried Oyster | Creole Mustard Mayonnaise \$7  
Chicken Lollipop | Red Pepper Chili Paste \$7  
Pork Dumpling | Orange Honey Glaze \$7  
Fried Chicken Sliders | Southern Slaw & House Pickles \$8  
Mini Crab Cake | Pico de Gallo & Avocado Lime Crema \$8  
Mini Grilled Cheese | Tomato Basil Shooter \$8  
Mini Fried Green Tomatoes | Red Pepper Bacon Jam \$8  
Bacon-Wrapped Quail | Barbeque Glaze \$8  
Duck Confit Crostini \$8  
Lamb Meatballs | Tzatziki Sauce \$8

# Reception-Display Station

## GARDEN HARVEST | \$20 PER PERSON

Grilled Seasonal Produce to Include: Asparagus, Zucchini, Portobella & Bell Peppers with Kale Boursin Dip and Crudités of Baby Carrots, Cucumber, Broccoli, Cauliflower & Baby Tomatoes

## GARDEN SALAD | \$22 PER PERSON

Seasonal Farm Lettuce Selections, Grilled Chicken & Shrimp, Feta Cheese, Tillamook Cheddar, Broken Crispy Bacon, Heirloom Cherry Tomatoes, Cucumbers, Carrots, Peppercorn Ranch & Roasted Garlic Vinaigrette

## CHARCUTERIE BOARD | \$24 PER PERSON

Artisan Smoked & Cured Meats, Coffee Aioli, Whole Grain Mustard, Mixed Marinated Olives, Mostarda, House Pickles with Artisan Breads and Crostini

## GRILLED CHEESE | \$26 PER PERSON

Rye Bread and Swiss Cheese, Country White and Cheddar Cheese, Smoked Chicken with Caramelized Onions and Smoked Gouda on Panini Bread & Tomato Basil Shooters

## FARM CHEESE | \$28 PER PERSON

Imported & Local Cheese, Mostarda, Honeycomb, Brandied Apricots, Rosemary & Sea Salt Spiced Marcona Almonds with Artisan Breads and Crostini

## SEAFOOD STATION | \$36 PER PERSON

Market Oysters on the Half Shell, Mignonette, Cocktail Sauce & Creole Aioli  
Chef's Selection of Fresh Seafood to Include: Old Bay Jumbo Shrimp, Jumbo Lump Crab Salad, Little Neck Clams  
Lemon Wedges, Tabasco & Saltine Crackers

## MEDITERRANEAN | \$38 PER PERSON

Vichyssoise Shooters, Sliced Prosciutto & Bresaola, Grilled Artichokes, Giant White Beans, Roasted Tomatoes, Feta Cheese, Marinated Olives Medley, Sea Salt Spiced Marcona Almonds, Tapenade & Basil Pesto with Artisan Breads and Pita Bread

# Reception-Action Station

Offered for one hour; a minimum of 20 guests is required per station. Extended service times can be priced accordingly.  
Each Action Station must be ordered to serve the total number of guests in attendance.  
A chef attendant is required at \$150 per station for every 50 guests.

## BEER GARDEN SMOKEHOUSE | \$32 PER PERSON

Maple Glazed Brisket | Peach Barbeque Sauce  
Barbeque Rubbed Pulled Pork Shoulder  
Pickled Slaw  
Sweet Potato Puree  
Wilted Collard Greens  
Silver Dollar Rolls

## SOUTHERN HOSPITALITY | \$34 PER PERSON

Stone Ground Grits | White Cheddar  
Blackened Shrimp  
Tasso Ham  
Andouille Sausage  
Pork Rinds, Scallions & Fried Green Tomatoes

## PASTA BAR | \$32 PER PERSON

Choice of Pasta:  
Bowtie, Linguine or Cavatappi

Choice of Sauce:  
Smoked Pomodoro, Pesto or Alfredo

Toppings:  
Grilled Chicken  
Italian Sausage  
White Shrimp  
Fresh Parmesan Cheese  
Tomato  
Basil  
Spinach  
Mushrooms  
Scallions

Served With: Fresh Basil, Parmesan, Red Pepper Flakes  
& Focaccia Bread

# Carving Stations

Offered for one hour; note serving portions for each item.  
Extended service times can be priced accordingly.  
Each Carving Station must be ordered to serve the total number of guests in attendance.  
A chef attendant is required at \$150 per station for every 50 guests.

## Peach-Glazed Smoked Pork Loin | \$410 (Serves 35)

Creole Mustard Jus & Silver Dollar Rolls

## Salmon Wellington | \$450 (Serves 20)

Spinach & Mushroom Stuffing Wrapped in Puff Pastry with Garlic Dill Sauce

## Coffee-Rubbed Beef Tenderloin | \$550 (Serves 30)

Green Peppercorn Red Wine Reduction, Whole Grain Mustard & Silver Dollar Rolls

## Thyme & Butter Basted Turkey Breast | \$450 (Serves 30)

Orange Horseradish Sauce, Black Pepper Gravy & Silver Dollar Rolls

## Garlic-Rubbed Prime Rib of Beef | \$550 (Serves 30)

Horseradish Cream & Rosemary Jus with Silver Dollar Rolls

## Leg of Lamb | \$485 (Serves 20)

Charred Scallion Salsa Verde & Silver Dollar Rolls

## Roasted Whole Red Snapper | \$450 (Serves 20)

Escarole, Caramelized Onions & Roasted Pepper with Citrus White Wine Sauce & Silver Dollar Rolls



# Plated Dinner

*Includes rolls with sweet butter as well as freshly brewed regular & decaffeinated coffees, selection of hot teas, and iced tea .  
A minimum of 8 guests is required. Based on a three-course menu. All priced per person.*

*For a surcharge of \$10 per person, up to three entrée options can be offered with a guaranteed number for each entrée provided at least five (5) business days prior to the event. Plated meal service is limited to specific venues across Barnsley Resort.  
Please speak with your Event Manager regarding space appropriate menu selections. Additional fees may apply.*

## STARTER | CHOOSE ONE

Cream of Forest Mushroom Soup  
Corn Chowder | Crispy Pancetta & Scallions  
Lobster Bisque | Black Pepper Cream & Chives  
Vichyssoise (Served Warm During Winter)  
Arugula | Endive, Apple, Toasted Pecans, Feta & Citrus Vinaigrette  
Baby Beets Salad | Hazelnut, Bleu Cheese, Mustard Greens, Focaccia Croutons & Honey Dressing  
Watercress Salad | Pickled Celery, Watermelon Radish & Herb Vinaigrette  
Tangled Field Greens | Charred Tomatoes, Broken Bacon Pieces, Cucumber & Cane Syrup Vinaigrette

## ENTRÉE | CHOOSE ONE – INCLUDES CHEF'S SELECTION OF TWO SIDES

Seasonal Vegetable Risotto	\$55
Pan Seared Sundried Tomato Polenta	\$70
Farro Ragout	\$70
Roasted Organic Chicken Breast	\$72
Pan Seared Salmon	\$75
Pan Seared Sea Bass (Chef's Catch)	\$80
Smoked Beer Braised Beef Short Ribs	\$83
Coffee Chili Rubbed Beef Tenderloin	\$88
Pan Seared Scallops	\$90
Pan Seared Veal Chop	\$102

## DESSERT | CHOOSE ONE

Bourbon Caramel Apple Tart Tatin | Vanilla Ice Cream  
Chipotle Chili Dark Chocolate Mousse | Cinnamon Whipped Cream & Spiced Honey  
Pecan Slab | Salted Caramel & White Chocolate Shavings  
Lavender Strawberry Shortcake | Citrus Mascarpone Whipped Cream  
Pistachio Panna Cotta | Caramelized Pine Nuts & Cocoa Nibs  
Barnsley Bread Pudding | Vanilla Bean Anglaise & Bourbon Poached Golden Raisins  
Eight Layer Peanut Butter Chocolate Cake



# Family Style Dinner

*A minimum of 20 guests is required.*

*Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.  
Include freshly brewed regular & decaffeinated coffees and a selection of hot teas.*

## **SOUTH OF THE BORDER | \$82 PER PERSON**

### **Choose One Salad:**

Ensalada | Bibb Lettuce, Jicama, Black Beans, Cotija Cheese, Charred Corn & Citrus Vinaigrette

Latin Caesar | Romaine Lettuce, Cotija Cheese, Chili Croutons, Pico de Gallo & Chipotle-Lime Caesar Dressing

Black Bean & Charred Corn Salad | Lime Cilantro Vinaigrette

### **Choose Two Entrees:**

Smoked Pulled Pork Enchiladas | Spicy Tomatillo Sauce, Queso Fresco & Cilantro

Chipotle Rubbed Grilled Skirt Steak | Sautéed Poblano Peppers & Onions  
Roasted Garlic & Chipotle Grilled Chicken

### **Sides:**

Mexican Street Corn

Borracho's Beans

Achiote Rice

Flour & Corn Tortillas

### **Choose One Dessert:**

Arroz con Leche

Spiced Cinnamon Chocolate Cake

## **BARNSELY ON MY MIND | \$86 PER PERSON**

### **Choose One Salad:**

Bibb Salad | Bibb Lettuce, Charred Tomatoes, Crispy Bacon Bites, Eggs, Cucumber, Bleu Cheese & Buttermilk Dressing

Pasta Salad | Grilled Red Onions, Marinated Artichokes, Pimiento Peppers, Olives Medley, Garden Basil, Olive Oil & Balsamic Vinegar

### **Choose Two Entrees:**

Grilled Flank Steak | Caramelized Peppers & Onions and Chipotle Tomato Sauce

Grilled Salmon | Fresh Peach Salsa & Southern Chow-Chow Relish

Fire-Grilled Chicken Breast | Heirloom Tomatoes, Celery & Kalamata Olive Relish

### **Sides:**

Grilled Seasonal Vegetables | Chipotle Honey Butter

Roasted Sweet Potatoes | Fresh Parsley

### **Choose One Dessert:**

Spiced Carrot Cupcake

Peach Cobbler | Vanilla Ice Cream

## **TOUR OF GEORGIA | \$85 PER PERSON**

### **Choose One Salad:**

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery

Seasonal Field Greens | Cucumber, Heirloom Tomatoes,

Carrot, Croutons, Green Goddess Dressing & Citrus Vinaigrette

### **Choose Two Entrees:**

Smoked Baby Back Ribs | Peppered Barbeque Sauce

Blackened Grouper | Charred Corn, Scallions & Green Tomato Relish

Buttermilk Fried Chicken | Spicy Honey Drizzle

### **Sides:**

Pimiento Macaroni & Cheese

Southern Green Bean Casserole | Smoked Ham & Red Onions

Buttermilk Biscuits & Cornbread

### **Choose One Dessert:**

Bourbon Pecan Slab

Baked & Spiced Apple Mason Jars



# Family Style Dinner

*A minimum of 20 guests is required.*

*Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.*

*Include freshly brewed regular & decaffeinated coffees and a selection of hot teas.*

## FROM OUR SMOKER | \$94 PER PERSON

### Choose One Salad:

Garden to Table Salad | Baby Lettuces & Fresh Herbs, Feta Cheese, Tillamook Cheddar, Crumbled Bacon, Shaved Carrots & Peppercorn Ranch  
Heirloom Salad | Cherry Tomatoes, Feta Cheese, Cucumbers & Roasted Garlic Vinaigrette

### Choose Two Entrees:

BBQ Spiced Bone-In Smoked Chicken  
Smoked Beef Sausage | Honey Mustard  
Baby Back Ribs | Spiced Rub & Peach BBQ Sauce  
Maple Brined Smoked Brisket | Carolina Gold BBQ Sauce

### Sides:

Pickled Red Onions & Pickled Okra  
Pimiento Macaroni & Cheese  
Southern Green Bean Casserole | Smoked Ham & Red Onions  
Smoked Bacon & Cheddar Grits  
Biscuits & Corn Bread

### Choose One Dessert:

Blackberry Ginger Cobbler | Vanilla Ice Cream  
Lemon Meringue Tart

## LITTLE ITALY | \$94 PER PERSON

### Choose One Salad:

Heirloom Tomato Caprese | Garden Basil, Balsamic Glaze & Extra Virgin Olive Oil  
Antipasti Display | Selection of Cured Meats and Cheeses, Pickled & Grilled Vegetables with Selection of Baguettes  
Arugula Salad | Baby Arugula, Toasted Hazelnut, Olives & Lemon Tarragon Dressing

### Choose Two Entrees:

Grilled Tuna Putanesca | Roasted Tomatoes, Capers, Red Chili Flakes, Roasted Garlic & Olive Oil  
Pan Seared Chicken Breast | Pancetta & Wild Mushroom Marsala Ragout  
Eggplant Parmesan | Smoked Pomodoro & Fresh Basil

### Sides:

Mascarpone Black Pepper Creamy Polenta  
Broccolini | Toasted Almonds, Chili Flakes & Lemon Oil  
Warm Focaccia Bread

### Choose One Dessert:

Espresso Tiramisu  
Italian Cannoli & Pistachio Biscotti



# Dessert Station

*A minimum of 20 guests is required for all attended enhancements. Surcharge of \$5 per person for those who do not meet minimum requirements. For any station requiring a Chef Attendant, there will be an additional fee of \$150 per station per 50 guests.*

## FLAMBE (CHEF ATTENDANT REQUIRED) | \$30 PER PERSON

Bananas, Peaches, Pineapple, Strawberries & Blackberries  
Assorted Liquors, Vanilla Ice Cream & Sea Salt Caramel Ice Cream

## MILK & COOKIES | \$17 PER PERSON

Jars of Assorted Cookies:  
Chocolate Chip, Reese's Peanut Butter Cup, Oreo & Oatmeal Raisin  
Flavored Milk:  
Chocolate, Strawberry, Vanilla & Almond Milk

## PIES, TARLET & COBBLERS | \$20 PER PERSON

Bourbon Pecan Pie  
Spiced Apple, Cherry & Lemon Meringue Pies  
Blackberry Ginger & Peach Cobblers  
Smoked Graham Cracker Whipped Cream & Vanilla Ice Cream

# Beverage Guide-Packages

Barnsley Resort offers full bar and non-alcoholic beverage services priced by the hour or on consumption. Packages are available and are billed on an hourly per person rate. All prices are subject to applicable service charges and taxes. We reserve the right to refuse service to any individual or group at our discretion. We take an aggressive stand in checking for proper identification to prevent under age alcohol consumption.

## **BARNSELY PREMIUM PACKAGE (EACH ADDITIONAL HOUR IS \$14 PER PERSON)**

**1 HOUR: \$28 PER PERSON | 2 HOURS: \$52 PER PERSON | 3 HOURS: \$66 PER PERSON | 4 HOURS: \$80 PER PERSON**

Includes:

Liquors from Our Premium Menu List | Zardetto Prosecco, Napa Cellars Chardonnay, Etude Pinot Noir, Broadside Cabernet  
Selected Domestic (3) Imported (2) and Craft Beers (2) | Soft Drinks, Bottled Water and Mixers

## **BARNSELY SIGNATURE PACKAGE (EACH ADDITIONAL HOUR IS \$12 PER PERSON)**

**1 HOUR: \$24 PER PERSON | 2 HOURS: \$48 PER PERSON | 3 HOURS: \$60 PER PERSON | 4 HOURS: \$72 PER PERSON**

Includes:

Liquors from Our Signature Menu List | House Red and White Wine  
Selected Domestic (3) Imported (2) and Craft Beers (2) | Soft Drinks, Bottled Water and Mixers

## **BARNSELY SELECT PACKAGE (EACH ADDITIONAL HOUR IS \$10 PER PERSON)**

**1 HOUR: \$20 PER PERSON | 2 HOURS: \$40 PER PERSON | 3 HOURS: \$50 PER PERSON | 4 HOURS: \$60 PER PERSON**

Includes:

Liquors from Our Select Menu List | House Red and White Wine  
Selected Domestic (3), Imported (2) and Craft Beers (2) | Soft Drinks, Bottled Water and Mixers

## **BARNSELY BEER AND WINE (EACH ADDITIONAL HOUR IS \$10 PER PERSON)**

**1 HOUR: \$16 PER PERSON | 2 HOURS: \$32 PER PERSON | 3 HOURS: \$44 PER PERSON | 4 HOURS: \$54 PER PERSON**

Includes:

House Red and White Wine | Selected Domestic (3) Imported (2) and Craft Beers (2)  
Soft Drinks and Bottled Water



### **A Note on Fees and Special Requests:**

The following are guidelines regarding bar setup. Hosted bars may be priced on consumption or by the hour.

A fee of \$150 per bartender will be applied for each hosted bar. Our staffing guideline for each hosted bar is based on (1) bartender per 75 guests.

A fee of \$150 per cashier will be applied for each non-hosted (cash) bar. Our staffing guideline for each bar requested is based on (1) cashier per 75 guests.

Barnsley Resort is fully equipped to offer a broad range of vodkas, rums, single malt scotches and upgrades on almost all types of liquors. Please consult your Event Manager should you wish to discuss adding these to your package bar or consumption bar. Product list and offerings are subject to change based on seasonal changes and availability of product. In the occasion this does change, a similar product of flavor profile and quality will replace existing.

# Beverages-Consumption

## Catering Bar Liquors

ALL LIQUOR CHARGES ARE BY THE DRINK

### Barnsley Select Liquors | \$10 each

Titos Vodka, Tanqueray Gin, Bacardi Rum, Herradura Silver, Four Roses Bourbon, High West Double Rye, Famous Grouse Scotch

### Barnsley Signature Liquors | \$12 each

Ketel One Vodka, Bombay Sapphire, Captain Morgan, Patron, Jack Daniels, Makers Mark Bourbon, Dewars Scotch

### Barnsley Premium Liquors | \$14 each

Grey Goose, Hendricks Gin, Kirk and Sweeney Rum, Patron, Crown Royal, Woodford Reserve, Glenfiddich 12

### Barnsley After Dinner Selection | \$12 each

Liqueurs: Bailey's Irish Cream, Grand Marnier, Amaretto di Sarrano, Frangelico, Kahlua, B&B

### Cognac

Camus VS | \$10 | Camus VSOP | \$12 | Camus Ile De Cliffside | \$20 | Camus XO Elegance | \$30

### Port as Priced

Smith Woodhouse Old Tawney 10-Year | \$12 | Smith Woodhouse Old Tawney 20-Year | \$20

## Beer Guide

### DOMESTIC BEER | \$5 EACH

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra  
O'Douls  
Yuengling Tall Boy

### IMPORTED BEER | \$6 EACH

Corona  
Guinness  
Heineken  
Stella Artois

### CRAFT BEERS | \$7 EACH

Creature Comforts Tropicalia | American IPA  
Creature Comforts Athena | Berliner Weisse  
Reformation Haddy | White Ale  
Reformation Oren | American IPA  
SweetWater 420 | Extra Pale Ale  
Terrapin Hopsecutioner | American IPA  
Treehorn Cider | Hard Cider



# Beverages-Wine Guide

## Whites

## Reds

### Sparkling Wine

Graham Beck Brut | \$45  
Zardetto Prosecco | \$42

### Champagne

Dom Perignon | \$380  
Laurent-Perrier Brut Rose | \$120  
Veuve Clicquot Yellow Label | \$170

### Chardonnay

CrossBarn Paul Hobbs Chardonnay | \$46  
Hartford RR Valley | \$58  
Napa Cellars | \$44  
Rombauer | \$110  
Sonoma Cutrer | \$75

### Sauvignon Blanc

Dog Point Sauvignon Blanc | \$57  
Duckhorn | \$61  
Paul Thomas Les Comtesses | \$85  
Stags Leap Aveta | \$90

### Alternative Whites

Anne Amie Gris | \$47  
Sea Monster White Blend | \$42  
Whispering Angel Rose | \$60

### Cabernet Sauvignon

Broadside Paso Robles | \$72  
Intrinsic Cabernet | \$54  
CrossBarn Paul Hobbs Cabernet | \$90  
Cakebread Cabernet | \$95  
Caymus Cabernet | \$195

### Pinot Noir

Etude 'Lyric' Santa Barbara | \$50  
Iota Not One Noir | \$64  
Purple Hands | \$80  
Hirsch Noir | \$160

### Alternative Reds

Blue Rock Baby Blue Blend | \$74  
Cain Cuvee Blend | \$80  
Duckhorn Merlot | \$86  
Saldo Zinfandel | \$72

Priced and sold by the bottle.



# Policies & Procedures

Welcome to Barnsley Resort! On behalf of our dedicated Sales, Service and Operating teams, we look forward to planning and delivering a most memorable experience for you and your guests.

Please use the information below during the planning process. Should you ever have a question, your Event Manager is more than happy to assist.

## **MENU SELECTIONS AND PLANNING**

To ensure the overall success of your experience, we request the following information is finalized no less than 21 business days prior to your arrival:

- Guest accommodations/billing profile
- VIP designations/billing profile
- Final Menu Selections with estimated number of attendees
- Meeting set-up and audio-visual needs
- Activities, entertainment, floral, decor, photography, lighting, electrical needs, etc.

Should information be received inside of this window, the Resort cannot guarantee the availability of all goods and services. Menus ordered within 14 days of the function date will be considered "pop-up" and may be subject to special menu selections and pricing based upon product availability.

Once all details are received, your Event Manager will communicate your plans in the form of Banquet Event Order(s) and/or a Group Resume. Upon review, signed copies of all paperwork, indicating your agreement, must be returned to your Event Manager for our records.

## **FUNCTION SPACE**

Function space is assigned based upon expected attendance and scope of the event. The Resort reserves the right to re-assign function space should there be a change in your expected attendance or program.

If any additional function space is required once the sales contract has been executed and/or during the event detailing process, additional space may be reserved based upon availability and will be subject to current rental/site fees.

A minimum of \$200 will be assessed for set-up and equipment changes requested within 24 hours of an event's start time.

Function space will be accessible at least 30 minutes prior to an event's scheduled start time.

The use of tape, pins, staples, tacks, nails, glue or other means of affixation inside or outside any of our structures is prohibited. Additional costs may be incurred as a result of damage to the historic district, venues, and property of the resort.

# Policies & Procedures

## OUTDOOR VENUES

Due to local ordinances, entertainment must conclude by 11 p.m. at the Manor House Ruins and Pavilion; by 10 p.m. at the Resort Pool; and by 9 p.m. in the Beer Garden and all other outdoor venues.

All outdoor events will have alternative space assigned as a weather back-up. Barnsley Resort reserves the right to move any outdoor functions inside based upon forecasts, watches or warnings provided by the National Weather Service. The decision to move an event to its back-up location will be made in consultation with the group's on-site contact... by 9 a.m. for luncheons, and by 12 p.m. for receptions and dinners. Should reports indicate a 50% or greater probability of inclement weather for any outdoor function, the event will be moved automatically to its alternate location.

In the event a move to back-up function space is delayed at the client's request, the Resort will not guarantee the contracted start time and/or food quality. Should this delay necessitate the Resort set up both indoor and outdoor event spaces, a set-up fee will be assessed according to the event's size and set up complexity (minimum \$1000).

Outdoor venues may require additional lighting which can be secured through ONSITE, our audio-visual partner.

## SERVICE CHARGE, LABOR AND FEES

In the State of Georgia, service charges are taxable. Current service charges are as follows:

25% - Catered Food and Beverage

20% - Audio-visual and Master billed Dining, Spa, Outdoor Activities/Teambuilding

All outdoor venues require site fees (refer to contract language for specific details/costs).

Butler Service (i.e. passed hors d'oeuvre and beverage) is currently unavailable.

Action/Carving Stations, a Chef Attendant is required @ \$150 per station for every 50 guests.

Bartenders at \$150 for every 75 guests.

Cashiers at \$150 for every 75 guests.

Satellite check-in at \$150 per dedicated Guest Service Associate.

Porterage, roundtrip at \$10 per guest.

Room drops/deliveries @ \$5 per room/item. Advance notification is required. Deliveries may be scheduled after guest check-in or at turn-down. We cannot guarantee deliveries prior to check-in.

# *Policies & Procedures*

## **BILLING**

An advance reminder of upcoming deposits or required payments will be provided (refer to contract language for specific details/dates).

All event related charges must be applied to an established Group Master Account or in-house Guestroom Folio.

Payment of outstanding balances is due within 30 days upon receipt of final billing.

## **FOOD & BEVERAGE**

Barnsley Resort is licensed by state and local governments to provide for the safe handling and service of all event food and beverage. As a licensee, the Resort is responsible for abiding by all government regulations.

No food or beverage may be brought into any venue by guests. Similarly, Barnsley Resort strictly prohibits the removal of any food or beverage from a function by the client or guests.

Barnsley Resort, as an alcoholic beverage licensee, is subject to the regulations promulgated by the State Alcoholic Beverage Commission, violations of which may jeopardize the license of Barnsley Resort. It is the policy of Barnsley Resort that bartenders are required whenever alcoholic beverages are served. The Resort does not allow self-service of alcoholic beverages at any time.

## **GUEST COUNTS/GUARANTEE/OVERSET**

A Final guest count, or guarantee, including specific selections for multiple entrée plated meals, is due at least five (5) business days prior to your event(s).

Barnsley Resort will prepare and set for 5% over your guarantee on events of 50 or more guests.

Final charges for all food and beverage service are based upon your guarantee or actual number of guests in attendance, whichever is greater.

## **AUDIO-VISUAL EQUIPMENT**

Barnsley Resort has partnered with ONSITE Audio-Visual specialists for all your internet, meeting technology and lighting needs. Due to our remote setting, we cannot guarantee last-minute equipment requests, and ask that all audio-visual needs are submitted at least 21 days prior to your event.

# Policies & Procedures

## EVENT DESIGN & VENDORS

Our talented in-house Special Events Designer is happy to assist you create customized décor to complement your selected venue, theme or event goals. Services include specialty linen, seating, furniture, floral, lighting, tabletop décor, and more. Your Event Manager can arrange a consultation.

Note, the use of outside/third party vendors not arranged through Barnsley Resort must have prior approval and adhere to all stated policies herein.

## VENDOR LOAD IN/LOAD OUT

Access shall be via the Service Entrance located on Barnsley Gardens Road near our receiving docks (behind Georgian Hall). No vendors/deliveries are permitted through the resort's main gate.

Load-ins are not permitted unless the organization contractually holds space at time of load-in.

## SECURITY

Guests are expected to conduct themselves in an orderly manner and be in full compliance with applicable laws, regulations, and Resort rules. The event organizer/client assumes full responsibility for the conduct for all persons in attendance and for any damages or loss associated with their event and/or attendees.

Barnsley Resort will not assume responsibility for damages, or loss of merchandise, for items which are not secured by a member of our team.

## SHIPPING & RECEIVING

Due to limited storage, materials should be sent to the Resort no more than 3 days prior to the event's start date. Please advise your Event Manager of all shipments, expected volume and potential storage needs.

A handling fee of \$5/box will be assessed if more than (5) boxes are scheduled to arrive.

A handling fee of \$100/pallet will be assessed.

We cannot accept and store large production/exhibit shipments in advance of a show. It is necessary that arrangements are made with your production company/exhibitor servicer to receive and store until established load-in date.

When shipping materials, please address as follows to ensure receipt and notification:

Barnsley Resort  
Event Manager's Name  
Hold For: (Company or Individual's Name)  
597 Barnsley Gardens Road  
Adairsville, GA 30103  
770.773.7480