



Weddings at Fontana Village Resort

300 Woods Road
Fontana Dam, NC 28733
828.498.2150

Thank you for your inquiry about Fontana Village Resort for your upcoming wedding. Our experienced staff look forward to providing you with the highest quality food, service, and surroundings, creating memories that will last a lifetime.

Wrap yourself in the beauty of the Smoky Mountains and allow Fontana Village Resort to provide an ideal experience for your wedding day. Imagine exchanging vows overlooking the mountain vistas with all your family and friends to share in this extraordinary occasion.

The information within this Wedding Guide is designed to help you begin planning your big day. It would be our pleasure to give you a tour of Fontana Village Resort. Please call us at 828.498.2150 or visit our webpage at www.fontanavillage.com for more information.

We look forward to hearing from you soon.



Tabitha Henry
Wedding Coordinator/Catering Manager
828.498.2150 | tabitha.henry@fontanavillage.com

Event Hall

The Event Hall is ideal for larger weddings up to 400 guests. Natural wood floors, skylight and ample windows surround you in the brilliance of natural light. For those interested in a more chic decor, the option of having pipe and drape installed is available. By far our most popular venue, it can also accommodate smaller groups as well. Experience the beginning of your life together in Fontana's Event Hall.



Venue Rental: \$1000

Venue Rental with Pipes and Drapery Installed: \$1800

Maximum Capacity 400

Carolina Room

The Carolina Room is ideal for weddings with 100 guests or less. Located in the Main Lodge, this venue has a cozy, relaxed atmosphere. Your event is only limited by your imagination! Adjacent to the Mountview Restaurant and Bear's Den Lounge, it is the centerpiece of the catering and banquet operations.



Venue Rental: \$500
Maximum Capacity 100

Bear's Den Lounge

The Bear's Den Lounge is ideal for small, intimate weddings, rehearsal dinners, and cozy get-togethers. Accommodating 30 guests or less, your guests will marvel at the breath-taking Mountain Views. This desired venue is the perfect spot for guests to celebrate.



Venue Rental: \$150
Maximum Capacity 30

Fontana Chapel

The Fontana Chapel seats 125 guests comfortably. An additional 50 guests can be seated, if needed. The newly remodeled chapel has a beautiful bridal room with a private entrance, full length mirrors and a dressing table. The full length windows in the sanctuary give way to natural light and beautiful views of the mountains. This quaint mountain chapel is the perfect place to say, "I Do!"



Please inquire on pricing
Maximum Capacity 175

Laurel Brook Fire Pit

The Laurel Brook Fire Pit is a popular spot for those looking for romance. This rustic option encompasses the feel of a beautiful mountain wedding. With it's natural rock, wooden arch and mountain views, this spot makes for the perfect wedding.

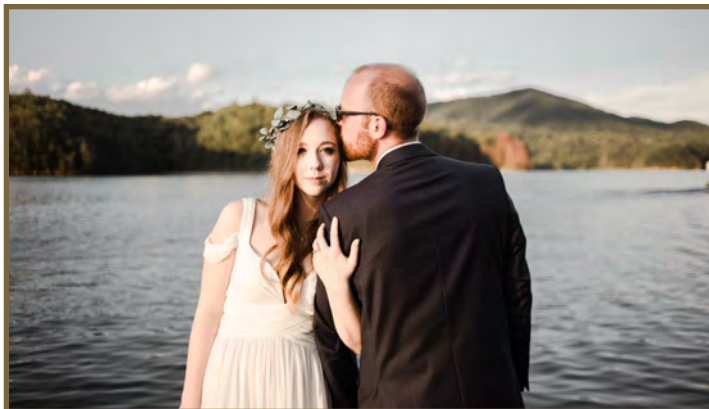


Venue Rental: \$100

Maximum Capacity Unlimited

Wildwood Sundeck

The Wildwood Sundeck is located adjacent to the Event Hall. It can be rented privately or in conjunction with the Hall. This open air deck is surrounded by mountain views and is conveniently located in the center of the village, making it an ideal choice.



Venue Rental: \$250
Maximum Capacity 100



WEDDING VENUE QUICK GUIDE

Venue	Max #	Venue Rental	Rehearsal	Ceremony	Reception	Mountain View
Event Hall	400	\$1000	•	•	•	
with pipe & drape		\$1800				
Carolina Room	100	\$500	•	•	•	
Bear's Den Lounge	30	\$150	•	•	•	•
Fontana Chapel	175	Inquire		•		•
Laurel Brook Fire Pit	Unlimited	\$100		•		•
Wildwood Sundeck	100	\$250	•		•	•

*All ceremonies must be accompanied by a reception. We do not do ceremonies only.

*Additional venues may be available. Please inquire.

*The staff of Fontana Village Resort is committed to making your dreams come true! Please inquire with the Catering Sales/Wedding Coordinator for information on additional venues that are not listed here.

Wedding Add-ons

Rehearsal Dinners

Bridal Luncheon

Post Wedding Breakfast/Brunch

We don't have set packages, rather an ala carte style pricing. Our menus can be completely customized to your preferences. Tables, chairs, linens, tableware, food service items and servers are included with your reception. If you go with an outdoor venue, additional set-up charges may apply.

Due to specific liability, we do not allow outside food and beverage, with the exception of the wedding cake.

Depending on date, availability and the number of units required we can set up a discounted group lodging block for your guests.



See Catering Sales Manager for details

Themed Buffet Dinners

INCLUDES THE FOLLOWING:

Choice of Salad • Two Sides • Bread • Dessert • Tea & Water

THE BACKYARD BBQ

Hickory Smoked Carolina Pulled Pork
Applewood Smoked Chicken, Pulled or Bone-In
Smoked Dry Rub Turkey Breast
Memphis Sweet Pork Ribs
Texas Dry Rub Beef Brisket
Johnsonville Bratwurst *with Sauerkraut*
Sweet and Tangy BBQ Bone-In Chicken

Choice of One: \$20.95 per person

Choice of Two: \$22.95 per person

Choice of Three: \$24.95 per person

THE TUSCAN

Garden Vegetable Ricotta Lasagna
Beef and Ricotta Lasagna
Chicken and Spinach Lasagna
Artisan Three Cheese Lasagna
Chicken Parmesan
Chicken Mushroom Marsala
Chicken Picata
Pesto Marinated Chicken *with Marinara and Mozzarella*
Tiger Shrimp Skewers *with Red Onions, Red Peppers and Tomatoes*
Broiled Alaskan Cod *with Garlic Scented Spinach*
Marinated Flank Steak
with Roasted Grape Tomatoes and Carmelized Onions
Pasta Primavera *with Seasonal Vegetables*
Sweet Italian Sausage *with Bi-Colored Peppers & Vidalia Onions*
Meatball Marinara *with Mozzarella*
Eggplant Parmesan *with Sweet Tomato Sauce*

Choice of One: \$20.95 per person

Choice of Two: \$22.95 per person

Choice of Three: \$24.95 per person

GRANDMA'S KITCHEN

Homestyle Beef Pot Roast *with Vegetables*
Brown Butter Roasted Turkey *with Sage Gravy*
Fried Chicken - White & Dark Meat, Bone-In
Homemade Chicken & Dumplings
Honey Glazed Ham
Pork Loin *with Creole Mustard*
Country Fried Steak *with Gravy*
Homemade Meatloaf *with Gravy*
Classic Chicken Broccoli and Rice Casserole
Country Fried Pork Chops *with Tomato Gravy*
Smoky Mountain Rainbow Trout - Fried

Choice of One: \$21.95 per person

Choice of Two: \$23.95 per person

Choice of Three: \$25.95 per person

THE PIG PICKIN'

Whole Smoked Suckling Pig - Carved On-Site
\$34.95 per person

\$75 Attendant Fee Minimum 40 Guests

CHEF'S PRIME

Herb Crusted Prime Rib *with Horseradish Crème & Au Jus*
Filet of Beef *with Red Onion Marmalade*
Herb and Panko Crusted Lamb Rack *with Fresh Berry Compote*
Veal Osso Buco
Potato Crusted Halibut *with Zesty Lemon Caper Tartar*
Beef Tournedos *with Red Wine Bordelaise*
Mahi Florentine *with Lemon Caper Beurre Blanc*

Choice of One: \$39.95 per person

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Children 10 and under are ½ price. A 20% service charge and a 6.75% sales tax are added on all food and beverage. Sales tax of 6.75% will be added to all audio visual and function space rental. Prices subject to change.*

Create Your Own Options cont.

CONTINUED FROM PREVIOUS PAGE

BREAD

(Choose One)

Cornbread Muffins
Hushpuppies
Biscuits
Assorted Artisan Dinner Rolls
French Baguette
Sweet Yeast Roll
Toasted Garlic Butter Bread

SIDES

(Choose Two)

Whipped Yukon Potatoes
Tarragon Glazed Carrots
Green Bean Almondine
Southern Style Green Beans
Roasted Vegetable Medley
Rosemary Red Potatoes
Braised Collard Greens *with Ham*
Creamy Squash Casserole
Cavatappi Pasta *with Parsley, Garlic, and Butter*
Cavatappi Pasta and Cheese
Corn Souffle
Pit Baked Beans
Twice Baked Potatoes
Sweet Potato Casserole
Creamed Spinach
Vegetable Risotto
Green Bean Casserole

** Add an Additional Side for \$3 per person **

BEVERAGES

Add one of the following to your meal for \$2 per person

Assorted Sodas, Lemonade, Orange Juice, Apple Juice, Regular Coffee, Decaf Coffee

CHOICE OF SALAD

(Choose One)

Tossed Garden Salad *with Ranch and Balsamic Vinaigrette*
Caesar *with Classic Caesar Dressing*
Bacon, Lettuce, Tomato *with Creamy Parmesan Dressing*
Coleslaw
Potato Salad
Fresh Chopped Fruit
Creamy Pasta Salad
BBQ Bacon Macaroni Salad
Penne Pasta *with Grilled Asparagus & Sundried Tomatoes*
Seven Layer Salad
Marinated Tomato, Cucumber, Artichoke, and Mozzarella
Spinach and Romaine *with Mushrooms, Red Onion, Almonds & Red Wine Vinaigrette*

** Add an Additional Salad for \$3 per person **

DESSERTS

(Choose One)

Cobbler (Choice of One): Mixed Berry or Apple
Tiramisu
Chocolate Chip Cookies
Chocolate Brownies
Peanut Butter Pie
Banana Pudding
NY Style Cheesecake *with Raspberry or Caramel Coolie*
Tartlets: - *Choice of one*
Pecan, Apple Cinnamon, Sweet Potato, Coconut
Cream, Strawberry, Key Lime

** Add an Additional Dessert for \$3 per person **

Three Course Plated Dinner



All Plated Dinners Come with:

Tossed Garden Salad, Pre-Set with Our House-Made Ranch and Balsamic Vinaigrette Dressings

Fresh Baked Rolls Pre-Set with Sweet Cream Butter

Roasted Rosemary Red Potatoes and Fresh Vegetable Medley

Choice of Dessert

Water Pre-set on Tables, Sweet and Unsweet Tea and Coffee at Beverage Station

And:

Your Choice of Up to 3 Entrees Per Function

*** No Substitutions on Plated Dinner Sides or Salads. ***

CHICKEN MARSALA ~\$30 per person

Fresh Tenderized Chicken breast, Lightly Breaded and Sautéed in Our House-Made Mushroom Marsala Sauce

SMOKY MOUNTAIN RAINBOW TROUT ~\$30 per person

Local Rainbow Trout Filet Lightly Seasoned with Butter and Broiled or Pan Seared

CHICKEN CORDON BLEU ~\$30 per person

Panko Breaded Chicken Breast Stuffed with Tender Thin Sliced Ham and Swiss Cheese
with Our House-Made Creole Mustard Cream Sauce

ROASTED PORK LOIN ~\$30 per person

Seared Center Cut Pork Loin Topped with Our House-Made Creole Mustard Cream Sauce

RIBEYE STEAK ~\$40 per person

Tender Ribeye Steak Charbroiled to Medium and Served with Horseradish Cream Sauce and Beef Demi

PASTA PRIMAVERA ~\$25 per person

Sauteed Onions, Mixed Peppers, Summer Squash, and Grape Tomatoes over Cavatappi Pasta with White Wine
Butter Sauce

BLACKENED SALMON ~MARKET PRICE

Atlantic Salmon Filet Seasoned with Cajun Seasoning and Pan Seared to Perfection

Hors D'oeuvres

Per 25 Pieces

- BBQ Meatballs ~\$30
- Smoked Buffalo Wings *with Buffalo and Ranch Dipping Sauce* ~\$35
- Chicken Tenders *with Dipping Sauce* ~\$45
- Beef Satays *with Peanut Sauce* ~\$50
- Chicken Satays *with Peanut Sauce* ~\$50
- Smoked Trout Cakes *with English Cucumber and Cajun Tartar* ~\$50
- Mini Quiche ~\$50
- Vegetable Spring Rolls ~\$50
- Pork Pot Stickers ~\$50
- Crab Cakes ~\$75
- Crab Stuffed Mushrooms ~\$75
- Crudité Shots ~\$60
- with Fresh Celery, Carrot, Cucumber, Heirloom Tomatoes and Ranch Dressing*
- Bacon Wrapped Scallops ~\$150
- Bacon Wrapped Shrimp ~\$150

Serves 25 People *Displays and Platters*

- Havarti, Gouda and Muenster Cheese *with Artisan Cracker Assortment* ~\$75
- Vegetable Crudités Platter ~\$75
- Fresh Seasonal Fruit Display ~\$65
- Shrimp Cocktail Platter ~\$150
- Chips and Salsa ~\$50
- Chips and Queso ~\$75
- Spinach Artichoke Dip / Tortilla Chips ~\$100
- Smoked Trout Dip with Cracker Assortment ~\$100
- Tea Sandwiches (Roast Beef, Ham & Turkey)
with Assorted Cheeses, Mustard and Mayon-naise ~\$90
- Charcuterie Board *with Artisan Cheese, Pickled Vegetables, Cured Meats* ~ \$150

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Reception Stations

Build your own "Walk Around" Dinner Buffet, Heavy Reception
or enhance your Pre-Dinner Reception and Cocktail Hour

Minimum of two stations for a dinner. No minimum if station is in an addition to your dinner.

SHRIMP AND GRITS STATION ~\$20 per person

Stone Ground Grits with Parmesan Cheese, Sherry Cream Sauce,
Shrimp, Onions, Red Peppers and Tasso Ham

PASTA STATION ~\$15 per person

Cavatappi Pasta
Marinara or Alfredo Sauce
Mushrooms, Onions, Peas, Bacon & Roasted Peppers
Fresh Garlic Bread, Grated Parmesan Cheese

FONTANA COBB SALAD STATION ~\$15 per person

Chopped Romaine, Ham, Fried Chicken Tenders, Tomatoes
Egg, Fried Onion, Bacon, Swiss Cheese and Dressing Choice

POTATO MARTINI STATION ~\$15 per person

Garlic Whipped Potatoes, Sauteed Mushrooms, Shredded Cheese,
Green Onions, Bacon Crumbles, Sour Cream and Butter

CAROLINA PULLED PORK SLIDERS STATION ~\$15 per person

House Smoked Pork, Creamy Coleslaw and Carolina BBQ Sauce
Sweet Rolls

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Cash Bar

BEER BY THE BOTTLE

Imported and Micro Brews ~\$5

Domestic Beers ~\$4

KEGS

Import/Local Micro Brews

Full Barrel ~\$400

1/6 Barrel ~\$275

Domestic

Full Barrel ~\$300

1/6 Barrel ~\$200

WINE

House White and Red Wines ~\$8

House Red or White Wine by the case - \$228

Selections include, but are not limited to:

Chardonnay

Pinot Grigio

White Zinfandel

Riesling

Sauvignon Blanc

Moscato

Cabernet Sauvignon

Merlot

Pinot Noir

Shiraz

****Please inquire for seasonal selections. ****

LIQUOR/CORDIALS/LIQUEURS

A variety of Well, Call, and Premium Liquors, Cordials, and Liqueurs are available, please inquire for pricing and availability.

OTHER

Assorted Sodas ~\$2 each

Bottled Waters ~\$2 each

Fontana Food and Beverage is responsible for administering the regulations set by the North Carolina State Liquor Commissions for the sale and service of alcoholic beverages. It is, therefore, the policy that alcohol cannot be brought into outside events or banquet rooms from outside sources and consumption areas will be designated by Fontana Village Resort. We reserve the right to refuse service of alcoholic beverages to anyone for any reason.

Frequently Asked Questions



- ***Do you allow outside food and beverage?***

No. Due to specific liability we do not allow outside food and beverage, with the exception of the wedding cake.

- ***Is there a time limit on the venue?***

It varies by event, but we generally block the reception area for the entire day. We do ask that events end by midnight.

- ***How far in advance do I need to book?***

The earlier you book the more likely you will get your desired date and space. Our summer and fall dates will book up quickly.

- ***Do I have to use your vendors or can I bring my own?***

We have a recommended vendor list for your convenience, but you are more than welcome to use your own vendors.

- ***What is your cancellation policy?***

The cancellation fee will be based on a sliding scale depending on when the Hotel receives written notification. Cancellation fees will be based on estimated total Food & Beverage, Venue Rental and Lodge Room revenue committed to in your contract. The Organizer's deposit will be applied toward any cancellation fee due.

Prior to event date:	Payment:
0-30 Days	100%
31-60 Days	75%
61-120 Days	50%
121 Days to Date Signed	25%

- ***Is the Catering Manager/Wedding Coordinator the same thing as a Wedding Planner?***

No! The Catering Manager/Wedding Coordinator will help you plan the aspects of your event that pertains to services provided by the resort, such as food & beverage, venue set-up, linen choices and any other aspect regarding the venue. The coordination of all other items including entertainment, flowers, bakers, etc. should be handled by the actual Wedding Planner. All special announcements, special dances and special events such as cake cutting or toasts should be orchestrated by the Wedding Planner or other designated representative.

- ***Do you allow pets at the resort?***

Yes, for a non-refundable fee of \$25 per day. No pets are allowed in the Lodge, only in our cabins

Vendor Collection

FLORAL:

BRIDAL VISIONS

828.736.2847 or 828.736.2465

Email: bridalvisions828@gmail.com

THE TOWN FLORIST

828.479.2946

WEDDING CAKES:

MAGDA'S CAKES

828.736.2184

Email: magdascakesnc@yahoo.com

RAQUEL'S CREATIVE CAKES

828.508.0177

Email: raquelscreativecakes@gmail.com

LA DOLCE VITA BAKERY

828.736.8760

Email: dolcebryson@gmail.com

WILLOW TREE CATERING AND BAKERY

828.260.8158

Email: sheablalock@yahoo.com

MINISTER/CHURCH CONTACT:

http://fontanacommunitychurch.org/wedding_info

GLORIA HARDY

828.479.2675

Email: mail@fontanacommunitychurch.org

DJ:

SOUND EXTREME

828.551.3519

soundextreme.net

PARTY RENTALS:

PROFESSIONAL PARTY RENTALS

Jason Watson

828.743.9676

Email: jason@professionalpartyrentals.com
professionalpartyrentals.com

ALL OCCASIONS PARTY RENTALS

865.588.1131

Email: info@aopr.net

RENT MY WEDDING

800.465.8020

Email: info@rentmywedding.com
rentmywedding.com

PHOTOGRAPHY:

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828.226.1600

rubypeoplesphotography.com

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828.361.8862

MIRANDA MOODY PHOTOGRAPHY

828.735.2569

Email: rmmooddy@frontier.com

WOVEN STRANDS PHOTOGRAPHY

843.499.7879

wovenstrandsphotography.com

ABBY LEIGHANNE PHOTOGRAPHY

www.abbyleighanne.com

hello@abbyleighanne.com

828.761.1259

CLAY NATIONS PHOTOGRAPHY

www.claynationsphoto.com

828.331.8819

LOCAL ARTISAN EVENT FAVORS & GIFTS

WEHRLOOM HONEY

828.735.2300

wehrloom.com

HAIR:

HEADSTRONG SALON

Afton Hyde

828.479.4033

INNOVATIONS 2

Sandy Collins

828.479.2988

TANNING:

BEA'S PLACE

828.479.3131

BANNERS & SIGNS:

SIGN'S FAST

828.389.6041

Email: signsfastinc@gmail.com

NAIL SALONS:

DIVA NAILS AND SPA

828.488.9622



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