BANQUET & EVENT GUIDE

NATCHEZ TRACE STATE PARK

MENUS

We hope you find the enclosed menus helpful, but creativity is our specialty! We will be pleased to custom design proposals to meet your needs. Due to market fluctuations, all prices are subject to change.

GUARANTEES AND MEETING SPACE

An enormous amount of effort goes into coordinating a successful function, therefore all of the details must be completed and agreed upon in writing at least four weeks prior to your function. Any changes made within two weeks prior to the event, other than the number of people attending [guarantee] will be accepted at the discretion of the park.

The customer agrees to begin the function promptly at the scheduled time and agrees to have all guests, invitees and other persons vacate the designated function area at the agreed upon closing time.

Guarantees are required one week in advance (not to include weekends and holidays). Guarantees must be received by specified date; otherwise, the expected number becomes the guarantee. The number of people you anticipate assigns banquet and meeting room locations. If the attendance increases or decreases, the park reserves the right to change groups, without notification, to a room suitable for the expected attendance or guarantees. Minimum number of people are required for catered events.

Please be aware, if your signed contract is not returned to the park within the specified time and date the park reserves the right to accept another event on that date.

FINANCIAL ARRANGEMENTS

A 50 percent deposit is required for all functions that do not include lodging and/or meeting space and is due 30 days in advance of your function, unless other arrangements have been made. All private meal arrangements must be paid with one check. In some instances, direct billing can be approved through our hospitality manager. All direct billing requests must be in our office 21 days prior to the event for processing and approval.

SERVICE CHARGE, GRATUITY AND TAX

Normal staffing guidelines will be used for your event. In the case of special requests, additional carvers, attendants, servers or other personnel, a nominal fee may be charged.

A gratuity of 18 percent will be added to the cost of food and beverage. Tennessee state sales tax (plus local tax, if applicable) is required for food and beverage unless the customer supplies a valid Tennessee sales tax exemption form. Prices listed do not include gratuity and tax.

GENERAL INFORMATION

FOOD SERVICE

The park is responsible for the quality and freshness of food served to its guests. No food, beverage, or alcohol may be brought into the conference and meeting facilities. The park specifically prohibits the removal of food from the location of the function by the customer or any of the customer's guests or invitees.

SERVICE AND LIABILITY

Our sales representatives will be happy to coordinate services such as audio-visual, banquet, conference and meeting set-ups. All meal prices include house linens except for the picnic packages. There may be additional charges for specialty items not supplied by the park.

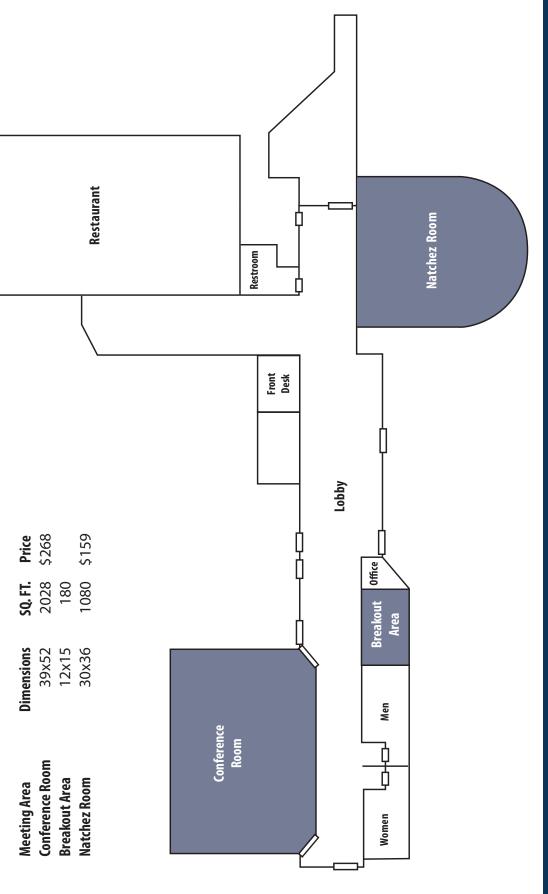
All decorations, displays and exhibits brought to the lodge must be approved prior to arrival. They must conform to state code, fire regulations and Tennessee State Park Policy. In order to prevent damage to fixtures and furnishings, items cannot be attached to walls, ceilings and fixtures with nails, tape, staples or any other substance. Delivery and storage of materials must not be received more than the day prior to the group's function, unless prior approval by the hospitality manager or contract agreement.

The park will not assume responsibility for damage to or loss of items left in the conference center and meeting rooms. Liability for damages will be charged accordingly.





NATCHEZ TRACE MEETING 8 VENUE FLOOR PLAN









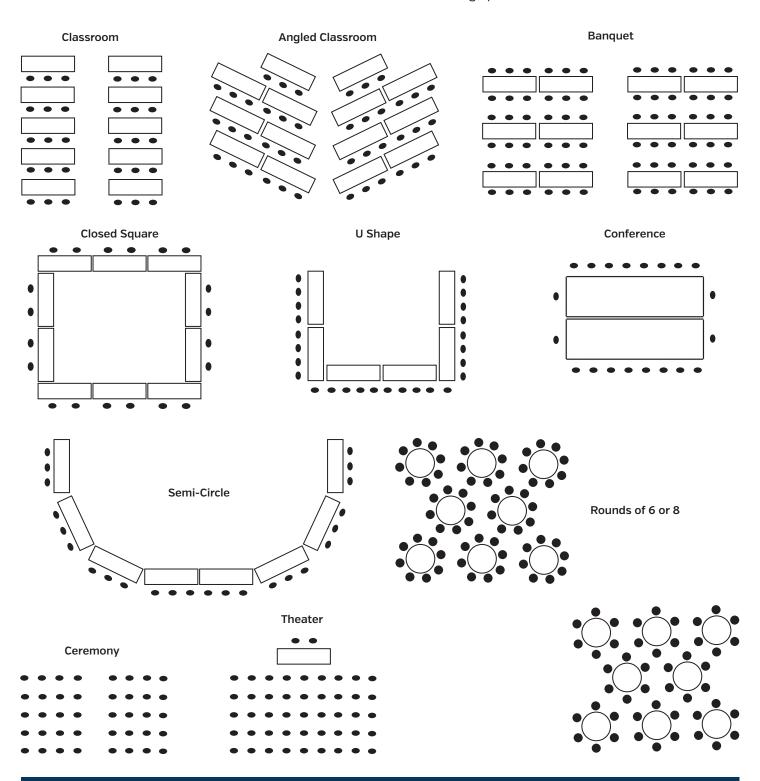
SEATING CHART MEETING ROOM SETUP STYLES

Included in rental fee:

- Custom setup
- Table linen, water station or pitchers on tables
- Skirted registration table
- Clean up

Please note: If custom setup is changed to a different setup within a 12 hour period, a reset fee [per room] will apply.

No outside food, beverages or snacks are allowed in the meeting spaces.



NATCHEZ TRACE LODGE AND CONFERENCE CENTER

AUDIO / VISUAL SUPPORT EQUIPMENT

Natchez Trace offers a range of audio/visual equipment to enhance your meeting or event. Please make your selections and advise the Banquet Coordinator of your needs. Specified equipment will be included in your contract and billed to you.

\$20.00

TV	\$30.00
32" TV with DVD Player	\$40.00
DVD Player	\$20.00
CD Player No charge	
LCD Projector	\$85.00
Podium	\$20.00
Podium with Mic	\$30.00
Lapel Mic	\$40.00
Hand-held Mic	\$30.00
Dry Erase Board with two markers	\$15.00
Flipchart Stand or Free Standing Easel	\$5.00

Extension Cord: two NO CHARGE Additional Cords \$5.00 EACH

Reset Fee is 50 percent or half price of rental of meeting space, if set up in the same day.

Tables	\$10.00
Chairs	\$5.00
Tablecloths	\$3.00

No charge with catered event.

Flipchart with Paper

USEFUL PARK INFORMATION

OVERNIGHT ACCOMMODATIONS

THE LODGE

- The Lodge on Pin Oak Lake offers 44 guest rooms and three suites
- There are 10 pet friendly quest rooms

CABINS

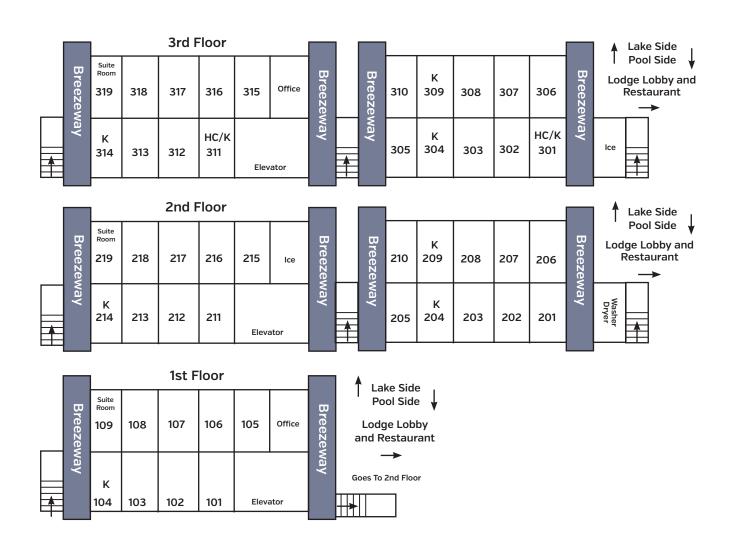
- The park offers 27 cabins with fully equipped kitchens and fireplaces
- All cabins have patios with grills
- There are six pet friendly cabins
- The park also offers five camping cabins with two sets of bunkbeds and a window A/C unit [must provide own linens]

PAVILIONS

- The park offers four rentable pavilions of varying sizes for outdoor events
- All pavilions include picnic tables and grills
- Each pavilion offers a unique view and park experience

PARK ACTIVITIES

- Aviary and museum located at the park office
- Kayak, canoe, and paddleboard rentals available
- Miles of hiking and bike trails (maps at the front desk)
- Group park ranger programming available
- · Archery and firing range
- Horseback trails for riding and horse stalls available for rent



A LA CARTE SELECTIONS

A LA CARTE BREAK SELECTIONS

Serves 25

Buttermilk Biscuits \$2.50 EACH

with choice of one:

Country Sausage \$28.00 PER DOZEN

Bacon

Country Ham, or

Country Fried Steak

Hot Biscuits with Peppered Gravy \$50.00

serves 25 people

Cinnamon Raisin Biscuits \$22.00 PER DOZEN

or Cinnamon Rolls

Danish, Donuts, or Muffins \$18.00 PER DOZEN

Assorted Pastries \$16.00 PER DOZEN

Bagels with \$18.00 PER DOZEN

Cream Cheese Spread

HOMEMADE SPECIALTY BREADS

Banana Nut, Apple Cinnamon, \$12.00 PER LOAF

Cranberry, Monkey Bread

POTATO CHIPS \$25.00 PER BOWL

Ranch Dip or French Onion Dip

MIXED NUTS \$30.00 TWO POUNDS

PARTY MIX \$20.00 TWO POUNDS

TORTILLA CHIPS \$25.00 PER BOWL

with Salsa

TORTILLA CHIPS \$45.00 PER BOWL

with Spinach Dip with Hot Cheese Dip

PRETZELS \$15.00 PER BOWL

MORNING BREAK PACKAGES

20 people minimum

#1 PASTRY PACKAGE \$5.00 PER PERSON

Assorted Muffins, Danish and Donuts

Chilled Orange Juice

Coffee

#3 THE HEALTHY PACKAGE \$7.00 PER PERSON

Whole Fruit: Apples, Oranges, and Bananas

Yogurt Parfaits with Granola Coffee and Fruit Infused Water

#2 BISCUIT AND MORE PACKAGE \$5.50

SELECT ONE PER PERSON

Country Sausage and Biscuit

Bacon and Biscuit

Country Ham and Biscuit

Country Fried Steak and Biscuit

Chilled Orange Juice

Coffee

Add Fruit or Breakfast Potatoes \$1.00 PER PERSON

#4 FULL BREAKFAST BUFFET

minimum of 40 PER PERSON

\$14.00

Country Ham, Sausage Patties, Bacon

Scrambled Eggs

Breakfast Potatoes

Buttermilk Biscuits and Gravy

Hot Cereal

Assorted Pastries

Seasonal Fresh Fruit

MID-DAY BREAK PACKAGES

PACKAGE #1 \$3.00 PER PERSON PACKAGE #4 \$5.25 PER PERSON

SALTY CRAVINGS

Potato Chips and Ranch Dip Pretzels

PACKAGE #2 \$3.25 PER PERSON

HEALTHY SNACK ATTACK

CHOOSE ONE

• Whole Fresh Fruit Basket

Vegetable Tray

Party Mix

Pretzels

PACKAGE #3 \$3.75 PER PERSON

SWEET CRAVINGS

COOKIES AND BROWNIES

\$0.50 PER PERSON Substitute cupcakes

SWEET FITNESS FILL

Energy Bars and Granola Bars

Fresh Seasonal Fruit

PACKAGE #5 WORKDAY SUNDAE

minimum 30 people \$6.25 PER PERSON

Vanilla Ice Cream

Chocolate, Caramel and Strawberry Toppings

Whipped Cream Topping

Sprinkles

Nuts and Cherries

Add assorted candy pieces \$1.00 PER PERSON

Add soft drinks or bottled water to any package

\$2.00 EACH PERSON

A LA CARTE BEVERAGE SELECTIONS

FRESHLY BREWED REGULAR \$10.00 PER POT SWEETENED OR UNSWEETENED ICED TEA

OR DECAFFEINATED COFFEE \$25.00 PER GALLON \$12.00 PER GALLON

ASSORTED SOFT DRINKS OR BOTTLED WATER HOT CHOCOLATE.

[12 oz. Cans] \$2.00 EACH HOT APPLE CIDER. \$2.00 PER SERVING

ASSORTED CHILLED JUICES \$15.00 PER GALLON

Orange, Apple, Cranberry, Tomato

LEMONADE OR FRUIT PUNCH \$15.00 PER GALLON

\$12.00 PER GALLON

OR HOT TEA

SPECIALTY PUNCHES \$2.00 PER PERSON

Island Punch or Party Punch

MIMOSA PUNCH \$4.00 PER PERSON

Punch Bowl, Cups and Ladle included

HOT AND COLD A LA CARTE SELECTIONS

ASSORTED CHEESE AND MEAT TRAYS \$100.00

Serves 25

Deli Ham and Turkey, American, Swiss, and Pepper Jack Cheeses, Fresh Breads, Condiments

GOURMET MEAT AND MARKET PRICE

CHEESE SELECTIONS

CHEESE TRAY \$75.00

Serves 25

Swiss, Pepper Jack, and Cheddar Cubes Assorted Crackers, Condiments

INQUIRE ABOUT OUR WINE SELECTIONS

GOURMET SHRIMP TRAY MARKET PRICE

Shrimp and Cocktail Sauce, Tray of Crackers Two pounds = 32-40 pieces of shrimp

SUBMARINE SANDWICH OR DELI WRAP TRAY

25 servings \$125.00

Deli Ham or Turkey

Condiments

FRESH VEGETABLE \$50.00

Serves 25

Crisp Garden Vegetable Display

Home-style Ranch Dip

ASSORTED FRESH FRUIT \$50.00

Serves 25

Fresh Seasonal Fruit

Sweet Fruit Dip

COCKTAIL FRANKS \$35.00

Minimum order 100 pieces

Cocktail Franks in BBQ Sauce

CHICKEN WINGS \$85.00

100 pieces

Chicken Wings

Carrots and Celery Sticks

Bleu Cheese or Ranch

MEATBALL TRAY 100 pieces

Meatballs with the choice of BBQ, Sweet and Sour or Marinara Sauce

CHICKEN TENDERS Serves 25

\$40.00

\$75.00

Choice of Buffalo, Honey Mustard or Sweet and Sour

FRESHLY BAKED

BROWNIES OR \$12.00 PER DOZEN

GOURMET COOKIES

CUPCAKES \$24.00 PER ORDER

24 Mini-Cupcakes or 12 Full-size Cupcakes

Assorted flavors available

CHOCOLATE DIPPED \$24.00 PER DOZEN

STRAWBERRIES

GRAB AND GO BOX LUNCH

Customize to meet your needs!

GRAB AND GO BOX LUNCH \$12.50 PER PERSON **\$0.25 PER PERSON**

Additional meat and/or

cheese choice

CHOOSE ONE: Croissant, Bun or Wrap

CHOOSE ONE: Ham, Turkey, Chicken Salad

or Pimento Cheese

CHOOSE ONE: American or Swiss Cheese

CHOOSE ONE: Bag of Chips or Pretzels

CHOOSE ONE: Fresh Veggie Sticks or Whole Fruit

CHOOSE ONE: Cookie or Brownie

CHOOSE ONE: Soft Drink or Bottled Water

Condiments on the side include: Mayo, Mustard,

Lettuce, Pickle.

PICNIC PACKAGES

Minimum of 40 guests in banquet rooms and 50 for catering at picnic shelters. Linen not included, served on disposable dinnerware.

COMBINATION COOKOUT

Choice of two entrees \$17.95
Choice of three entrees \$18.95

Smoked Ribs

BBQ Pulled Pork

Smoked Chicken

Fried Chicken

Hamburgers

Hot Dogs

Baked Beans

Corn on the Cob

- · Potato Salad or Coleslaw
- · Rolls or Buns
- Apple or Peach Cobbler

Tea and Lemonade

ALL AMERICAN COOKOUT \$14.50 PER PERSON

Hamburgers (Cheese upon request)

Hot Dogs and Buns

Condiments

Baked Beans, Potato Salad, Coleslaw

Assorted Chips

Tea and lemonade

· Brownies or Cookies

FISH FRY \$13.00 PER PERSON

Southern-fried Catfish

White Beans

Potato Salad

Coleslaw

Hushpuppies

Tea and Lemonade

· Brownies or Cookies

LUNCHEON SELECTIONS

Minimum of 40 people required.

Prices are based on one trip through the buffet.

DELI BAR

\$14.50 PER PERSON

Selection of Deli Ham and Turkey

Assorted Cheese

Condiments

Assorted Breads

CHOICE OF ONE Chicken Salad, Tuna Salad,

Pimento Cheese

CHOICE OF ONE Potato Salad, Pasta Salad,

Cookies and Brownies

Chips

Seasonal Fresh Fruit

Tea and Lemonade

Add Garden Salad \$3.95 PER PERSON

SALAD BAR EXTRAVAGANZA \$12.50 PER PERSON

Garden Fresh Salad Greens and Toppings

CHOICE OF TWO DRESSINGS

- Ranch
- Thousand Island
- Balsamic
- Honey Mustard

CHOICE OF TWO SALADS

- Macaroni Salad
- Pasta Salad
- Potato Salad
- Coleslaw

CHOICE OF ONE SOUP (ask for specific options)

Fresh Bread and Crackers

Tea and Lemonade

BUFFET DINNER SELECTIONS

Prices per person. Priced based on one trip through buffet.

ONE ENTREE WITH THREE SIDES \$15.95 A deluxe side may be

40 person minimum

TWO ENTREES WITH THREE SIDES \$17.95

40 person minimum

THREE ENTREES WITH THREE SIDES \$19.99

100 Person Minimum

All Served with Salad, Bread, Dessert and Beverage

CHOICE OF ENTREES

Southern-fried Catfish Fillets

Smoked, Fried, or Baked Chicken (Bone-In)

Pork Ribs

Pork Loin

BBQ Pulled Pork

Baked Ham

Roast Beef

Meatloaf

Fried Chicken Tenders

· Meat or Vegetarian Baked Spaghetti

Meat or Vegetarian Lasagna

CHOICE OF SIDES

Southern-style Green Beans

Coleslaw

French Fries

Cinnamon Baked Apples

Steamed Cauliflower

Macaroni and Cheese

Baked Beans

Corn on the Cob

Creamed Potatoes

New Red Potatoes

Vegetable Medley (California Blend or Summer Blend)

Steamed Broccoli

Green Peas

White Beans

Whole Baby Carrots

Whole Kernel Corn

Cream-style Corn

Rice Pilaf

\$1.00 PER PERSON

selected and added to your

buffet price

DELUXE SIDES

Baked Potato with Butter and Sour Cream,

Cheese and Chives

Candied Yams

Squash Casserole

Broccoli Casserole

Green Bean Casserole

Hash Brown Casserole

Fried Okra or Squash

Cornbread Dressing

Roasted Asparagus

Sweet Potato Casserole (choice of Marshmallow or

Brown Sugar and Nut Topping

Tossed Green Salad

CHOICE OF TWO DRESSINGS

Ranch

Italian

Balsamic

Honey Mustard

Thousand Island

BREAD SELECTION

Rolls

Cornbread Muffins

DESSERT SELECTIONS

Banana Pudding

Peach or Apple Cobbler

Assorted Pie Slices

Assorted Cake Squares

Assorted Cupcakes

Homemade Cookies

A deluxe dessert may be selected for an additional cost per person added to your buffet price

BEVERAGES

Tea. Water. Coffee

May substitute Lemonade or Fruit Punch for any of

the above beverages

BUFFET DINNER SELECTIONS

Prices are based on one trip through the buffet.

FAJITA TACO BAR

\$13.95 PER PERSON

Soft Flour Tortillas

Hard Corn Shells

Seasoned Ground Beef

Fajita Chicken

Onions, Bell Peppers, Sour Cream, Shredded Cheese,

Lettuce, Tomato, Jalapenos, Refried Beans,

Spanish Rice

Chips and Salsa

Banana Pudding

Coffee, Tea, Water

PASTA BAR
VEGETARIAN OPTION

\$17.50 PER PERSON \$16.00 PER PERSON

Angel Hair and Fettuccine Pasta

Alfredo Sauce

Bolognese Sauce

Marinara Sauce

Lasagna

Grilled Diced Chicken

Caesar or Garden Salad

Primavera Vegetables

Steamed Broccoli

Garlic Toast or Garlic Breadsticks

Assorted Cake Squares or Pie Slices

Coffee, Tea, Water

PLATED DINNER SELECTIONS

All Market Prices

SELECT ONE ENTREE

Chicken Breast

Sliced Roast Pork Loin

Turkey and Cornbread Dressing

Char-Broiled Pork Chops

Roast Round of Beef

Prime Rib

Ribeye Steak

Steak and Shrimp

Cedar Plank Salmon

SERVED WITH

Tossed Green Salad

Baked Potato

Vegetable (see Buffet Dinner Selection list)

Hot Dinner Rolls

Dessert (see Buffet Dinner Selection list)

· Coffee or Tea

BAR SERVICE

Bar service may be a cash bar or open bar. Limits may be set on open bar for a set number of drinks, time or kind of drinks, drink tickets, etc. An 18 percent service charge is added to all open bars at the end of the event. There is no service charge or gratuity added to a cash bar; therefore, a tip jar will be set out if any part of the bar is a cash bar.

Bar set up includes all necessary mixers, olives, limes, lemons, cherries, napkins and glasses. All bar service ends at 12:00 A.M.

We can custom order the wines, beer, and liquor to fit your needs, if time allows. We can also customize a special drink or shot just for your event. Please allow five business days for pricing. All special-order wine and champagne must be purchased by the case. Champagne for toasts can be ordered by the glass.