



2020

Catering Menus



Breakfast Buffets

*A minimum of 20 guests is required for all Breakfast Buffets. Served for a period of 1.5 hours maximum.
Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum requirements for all Buffets.
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.*

CONTINENTAL | \$29 PER PERSON

Chef's Selection of Seasonal Sliced Fruit and Berries
House Made Granola Yogurt Parfait | Berry Compote & Local Honey
Fresh Baked Muffins, Danishes and Croissants
Jams, Nutella, Local Honey & Cinnamon Whipped Butter

BARNSELY BREAKFAST | \$42 PER PERSON

Chef's Selection of Seasonal Sliced Fruit and Berries
Individual Assorted Fruit and Plain Yogurts
House Made Granola
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
Irish Steel Cut Oatmeal
Applewood Smoked Bacon
Country Sausage Links
Whole Milk, 2% Milk, Soy Milk and Almond Milk



SOUTHERN BREAKFAST BUFFET | \$46 PER PERSON

Chef's Selection of Seasonal Sliced Fruit and Berries
House Made Granola Yogurt Parfait | Berry Compote & Local Honey
Fresh Baked Muffins, Danishes and Croissants
Jams, Nutella, Local Honey & Cinnamon Whipped Butter
Scrambled Eggs
Southern Biscuits | Sausage Gravy
Applewood Smoked Bacon & Country Sausage Links
Southern Potato Hash | Caramelized Peppers & Onions
Tillamook Cheesy Grits

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

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BUILD YOUR OWN BREAKFAST BUFFET | \$44 PER PERSON

Chef's Selection of Seasonal Sliced Fruit and Berries
Fresh Baked Muffins, Danishes and Croissants
Jams, Nutella, Local Honey & Cinnamon Whipped Butter

Choose 1:

Scrambled Eggs | Cheddar & Garden Salsa
Frittata | Chorizo, Caramelized Peppers & Onions and Goat Cheese

Choose 1:

Applewood Smoked Bacon
Chicken Apple Sausage
Country Sausage Links

Choose 1:

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

Vegan/Vegetarian Options (\$5 Surcharge):

Brioche Sandwich | Scrambled Eggs & Daiya Cheese
Vegan Frittata | Roasted Tomatoes, Caramelized Onions, Spinach, Beyond Sausage, Daiya Cheese & Scallions

Plated Breakfast

*Includes Regular & Decaffeinated Coffee, Selection of Hot Teas, Fresh Squeezed Orange Juice and Grapefruit Juice.
A minimum of 8 guests is required for all plated Breakfast. Plated Menus not available in the following
Venues which are available for Buffet only: Town Hall, Manor House Ruins, Birch Cottage, Silverbell Hill,
Meditation and Bamboo Garden, Beer Garden and 10th Tee. Additional fees may apply.
Please speak with your Event Manager regarding Venue prior to Menu selections.*

\$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 for all Breaks. Served for one hour.
Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum 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

Hagen Dazs 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

REPLENISH | \$14 PER PERSON

Apple Wedges | Caramel Sauce
Granola Bars
Build Your Own Trail Mix | Walnuts, Pecans, Cashews, Peanuts, Pistachios,
Almonds, Shaved Coconut, Banana Chips, Yogurt Raisins, Dried Cranberries
& Apricots
Assorted Fruit Smoothies

MATINEE | \$14 PER PERSON

Freshly Popped & Buttered Popcorn
Olive Oil & Sea Salt Popcorn
Chips & Garden Salsa
Assorted Cookies

BARNESLEY 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 Bagels Cream Cheese	\$52 per Dozen
Assorted Yogurts	\$4.50 each

AFTERNOON BREAK OPTIONS

Fresh Popcorn	\$5 per Person
Assorted Mix of Nuts	\$6 per Person
Chips with Garden Salsa & Guacamole	\$5 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

Hot Lunch Buffets

*A minimum of 20 guests is required for all Lunch Buffets. Served for a period of 1.5 hours maximum.
Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum requirements for all Buffets.
Includes sweetened & unsweetened iced tea.*

LATIN FIESTA | \$48 PER PERSON

Posole | Chicken, Radish, Cilantro, Shaved Cabbage, Limes & Pineapple
Tequila Crema

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

Enchilada Casserole | Roasted Tomatillo Salsa, Pulled Pork, Sour Cream,
Queso Oaxaca & Charred Corn Kernels
Ropa Vieja | Chili Lime Beef

Hominy Stew
Borracho's Beans
Achiote Rice
Flour & Corn Tortillas

Arroz con Leche Shooters
Quatro Leches Cake | Espresso Crème Anglaise

THE WOODLANDS | \$50 PER PERSON

Corn Chowder | Crispy Pancetta & Scallions
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

Grilled Flank Steak | Caramelized Peppers & Onions and Chipotle
Tomato Sauce
Grilled Salmon | Heirloom Tomatoes, Celery, Kalamata Olive Relish &
Olive Oil

Roasted Fingerling Potatoes | Fresh Herbs
Fried Brussels Sprouts | Rosemary Salt, Toasted Crushed Pistachios &
Honey Drizzle
Warm Focaccia Bread

Georgian Pecan Chocolate Bars
Lemon Meringue Tartlets

ALL AMERICAN | \$49 PER PERSON

Seasonal Field Greens | Cucumber, Heirloom Tomatoes, Carrot,
Croutons, Peppercorn Ranch & Roasted Garlic Vinaigrette
Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery
Seasonal Fruit Salad

Herb Marinated Grilled Chicken Breast
Hamburgers
Hot Dogs

Veggie Platter | Lettuce, Tomato, Onion & Spicy Pickles
Assorted Sliced Cheeses
Molasses Baked Beans
Hamburger & Hotdog Buns
Duke's Mayonnaise, Ketchup & Spicy Mustard

Assorted Cookies
Assorted Lemon Bars

BACKYARD COOKOUT | \$52 PER PERSON

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery
Seasonal Field Greens | Cucumbers, Heirloom Tomatoes, Carrots,
Croutons, Buttermilk Ranch & Citrus Vinaigrette
Barnsley Coleslaw

Barbeque Spiced Smoked Chicken
Smoked Beef Sausage | Honey Mustard
Baby Back Ribs | Spiced Rub & Peach BBQ Sauce

Pickled Red Onion & Sweet Pickles
Baked Macaroni & Cheese
Collard Greens
Buttermilk Biscuits & Cornbread

Peach Cobbler | Vanilla Ice Cream
*Sliced Watermelon (Seasonal)

Deli Lunch Buffet

*A minimum of 20 guests is required for all Lunch Buffets. Served for a period of 1.5 hours maximum.
Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum requirements for all Buffets.
Includes sweetened & unsweetened iced tea.*

BARNESLEY SANDWICH BUFFET | \$42 PER PERSON

Soup (Select 1):

Tomato Bisque | Fresh Basil & Shaved Grana Padano
Corn Chowder | Crispy Pancetta & Scallions
Creamy Mushroom Soup | Seasonal Mushroom M lange
Cream of Asparagus

Salad (Select 2):

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

Sandwich (Select 3):

BBQ 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

Dessert (Select 2):

Spiced Carrot Cupcakes
Chocolate Chip Cookies
Apple Tart | Caramel Sauce
Pecan Slab Squares



Plated Lunch

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

A minimum of 8 guests is required for all Plated Lunches. All priced per person.

Plated Menus not available in the following Venues which are available for Buffet only: Town Hall, Manor House Ruins, Birch Cottage, Silverbell Hill, Meditation and Bamboo Garden, Beer Garden and 10th Tee. Additional fees may apply.

Please speak with your Event Manager regarding Venue prior to Menu selections.

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-Marinaded 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, Broccolini 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 | \$32 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 | Please see your Event Manager for additional items that can be prepared with 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 Stations

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 Stations

All reception displays & stations are priced for one hour. Additional hours will be priced accordingly. Specialty Displays must be ordered for the total of guests in attendance and items priced per person will be charged for the total number of guests in attendance. A chef attendant is required at a fee of \$150 per station per 50 guests. A minimum of 20 guests is required for all reception stations.

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

*Serving amounts noted on each station.
A chef attendant required at a fee of \$150 per station per 50 guests.
A minimum of 20 guests is required for all Carving Stations.*

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



Dinner Selections—Plated

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 for all plated dinners. Based on a three-course menu. All priced per person.

Surcharge of \$10 per person will be applicable for choice of up to three entrée options with a guaranteed number of each entrée required five business days prior to the event and only served within certain venues. Plated Menus not available in the following

Venues which are available for Buffet only: Town Hall, Manor House Ruins, Birch Cottage, Silverbell Hill, Meditation and Bamboo Garden, Beer Garden and 10th Tee. Additional fees may apply.

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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



Dinner Buffets

*A minimum of 20 guests is required for all Dinner Buffets. Served for a period of 1.5 hours maximum.
Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum requirements for all Buffets.
Include rolls with sweet butter as well as freshly brewed regular & decaffeinated coffees, selection of hot teas, and iced tea .*

SOUTH OF THE BORDER | \$82 PER PERSON

Posole | Chicken, Radish, Cilantro, Shaved Cabbage, Limes & Pineapple Tequila Crema

Latin Caesar | Romaine Lettuce, Crumble Cotija Cheese, Chili Croutons, Pico de Gallo & Chipotle Lime Caesar Dressing
Black Bean & Charred Corn Salad | Lime Cilantro Vinaigrette

Smoked Pulled Pork Enchiladas | Spicy Tomatillo Sauce, Queso Fresco & Cilantro
Chipotle Rubbed Grilled Skirt Steak | Sautéed Poblano Peppers & Onions

Mexican Street Corn
Achiote Rice
Flour & Corn Tortillas

Arroz con Leche Shooters
Quatro Leches Cake | Espresso Crème Anglaise
Spiced Cinnamon Chocolate Cake

TOUR OF GEORGIA | \$85 PER PERSON

Brunswick Stew
Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery
Seasonal Field Greens | Cucumber, Heirloom Tomatoes, Carrot, Croutons, Green Goddess Dressing & Citrus Vinaigrette

Smoked Baby Back Ribs | Peppered Barbeque Sauce
Blackened Grouper | Charred Corn, Scallions & Green Tomato Relish
Buttermilk Fried Chicken | Spicy Honey Drizzle

Pimiento Macaroni & Cheese
Southern Green Bean Casserole | Smoked Ham & Red Onions
Buttermilk Biscuits & Cornbread

Bourbon Pecan Slab
Baked & Spiced Apple Mason Jars

BARNESLEY ON MY MIND | \$86 PER PERSON

Corn Chowder | Crispy Pancetta & Scallions
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

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

Grilled Seasonal Vegetables | Chipotle Honey Butter
Roasted Sweet Potatoes | Fresh Parsley

Spiced Carrot Cupcakes
Peach Cobbler | Vanilla Ice Cream



Dinner Buffets

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Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum requirements for all Buffets.
Include rolls with sweet butter as well as freshly brewed regular & decaffeinated coffees, selection of hot teas, and iced tea.*

FROM OUR SMOKER | \$94 PER PERSON

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

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

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

Blackberry Ginger Cobbler | Vanilla Ice Cream
Smores Station | Dark & White Chocolate, Graham Crackers and Marshmallows



LITTLE ITALY | \$94 PER PERSON

Heirloom Tomato Caprese | Garden Basil, Balsamic Glaze & Extra Virgin Olive Oil
Minestrone Soup
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

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

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

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.

Bar Packages

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 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 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 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.

Beverage Guide—On 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



Beverage Guide – Wine Guide

Whites

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

Reds

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

MEETINGS & FUNCTIONS

Meeting and function space is assigned based on the number of people in attendance. The Resort reserves the right to change any assigned locations should there be an increase or decrease in the estimated number of attendees or a change in the program itinerary. If any additional function space is requested after the sales contract is signed and/or during the event detailing process, that additional space will be reserved based upon availability and will be subject to current site rental/setup fees. A minimum of \$200 additional labor/setup fee will be assessed for changes within 24 hours of the event commencing. Meeting space will be available 1 hour prior to start time indicated that additional fees incurred if needed prior to contracted time. The use of tape, pins, staples, tacks, nails, glue or other means of affixation inside or outside any of the structures is prohibited. Additional cost may be incurred as a result of damage to the historic district, venues, and property of the resort.

LABOR AND SITE FEES

Remote set up fees will apply for all events in outdoor locations, i.e. the Beer Garden, Historic Manor House Ruins, etc. See your Conference Services Manager for details. Butler Style Services (i.e. passed hors d'oeuvres) require additional servers and a butler fee of \$150 per server will be charged. The number of servers required will depend on hors d'oeuvres chosen and the number of guests in attendance. A bartender fee or butler fee of \$150 per bartender/butler will be applied when a bar/passed hors d'oeuvres is requested at a function. Our staffing guideline for each hosted bar and butler passed reception items is based on one bartender per 50 guests. Cashier fees for no-host (cash) bars are charged at \$150 per cashier. Chef attendant fees are charged at \$150 per station per 50 guests. Grill attendant fees are charged at \$200 per station per 50 guests.

AUDIO-VISUAL EQUIPMENT

Barnsley Resort has partnered with OnSite Audio Visual specialists and can arrange for extensive and up-to-date Audio-Visual Equipment for your event. Due to our rural location, we can-not guarantee last minute availability and pricing. We require all Audio Visual needs to be submitted 14 days or more prior to your event. Please contact your Conference Services Manager for a full menu for our offerings and pricing.

CATERING CHARGES

All catering charges must be applied to a group master account or in-house guest accounts, for the Resort cannot be responsible for collecting payment for catered events from individuals who have no overnight accommodations. *MENU PRICING IS SUBJECT TO CHANGE IN RELATION TO INCREASED COST OF FOOD, BEVERAGES, LABOR AND OTHER FACTORS. PRICING CANNOT BE GUARANTEED UNTIL 6 MONTHS PRIOR TO THE EVENT DATE.

Policies & Procedures

FOOD & BEVERAGE

To make your function(s) as successful as possible, we require the following information to be finalized no less than 14 business days prior to the first contracted event. Should the requirements be received after that time, the Resort cannot guarantee availability of these services. All food and beverage ordered will be set and guaranteed for the number of guests in the group.

- Final Menu Selections
- Meeting Requirements
- Estimated Number of Attendees: Final Counts due 5 business days prior to the event start date and will be charged for number of guests noted at that time.
- Arrangements for entertainment, decorations (i.e. flowers), photography, audio/visual needs, lighting, and electrical hook ups.

These above requirements will be secured by your Event Manager and placed on a Banquet Order (BEO) for your review. A signed BEO must be received by your Event Manager 14 days prior to your first event no later than 12:00pm Eastern time.

OUTSIDE FOOD & BEVERAGE

Barnsley Resort is licensed by the state and local governments to serve food and beverages. As a licensee, the Resort is responsible for abiding by government regulations. No food and beverage may be brought into any venue by guests. Barnsley Resort cannot be responsible for food removed from the premises. Therefore, the Resort strictly prohibits the removal of any food from the function by the client or invitees.

GUEST COUNTS

We will set up your event based upon the final guest count set on your signed BEO. For functions of 100 people or more, we will prepare for up to 5% over the guest count. You will be charged for the actual number of guests in attendance, whichever is greater.

OUTDOOR EVENTS

Due to local ordinances, entertainment must end by: 11:00pm in the Manor House Ruins & Pavilion, 10:00pm at the Pool 9:00pm, in the Beer Garden and all other outdoor venues. Rain calls must be made in advance to ensure accuracy of set up and timely service. Last minute changes will incur additional fees for reset.

All planned outdoor events will have an alternate location assigned for weather back up. Barnsley Resort reserves the right to move any outdoor functions inside based on the National Weather Service, to include rain or the forecast of rain, temperature, wind, and snow. The decision to move venues will be made after consultations between your Conference Services Manager and your group's onsite contact by 9:00am for luncheons and by 12:00pm for receptions/dinners. Should the weather report indicate a 50% or greater probability of inclement weather; for any outdoor function may automatically be moved to its alternate indoor location. In the event that the decision is delayed due to the client, the Resort will not guarantee the contracted start time and food quality. Should this delay necessitate the resort set up both indoor and outdoor event space, a service charge will be assessed in accordance to the event size and set up complexity (with a minimum of \$1000). Outdoor lighting fees may apply for remote locations. Due to physical constraints, plated meals cannot be served in all of the venues. Town Hall, Manor House Ruins, Birch Cottage, Silverbell Hill, Meditation Garden, Beer Garden and 10th Tee are buffet locations. Additional fees may apply. Please speak with your Event Manager regarding Venue prior to Menu selections.

Policies & Procedures

ADDITIONAL CHARGES

All service charges are taxable outside of Spa gratuities. The current service charges are:

- 25% - Food and Beverage
- 20% - Audio/Visual Orders, Outdoor Activities, Spa and Team-Building

Should satellite check-in be required or should your groups arrive/depart by motor coach, a baggage handling fee of \$10.00 per room will be assessed to your master account. Gifts may be placed in rooms for a \$5.00 fee per gift, per room. This fee will be charged to your master account. Gift delivery may be scheduled for after arrival or at turn-down. We cannot guarantee gift delivery will occur prior to check in.

MENU SELECTIONS

Please see Menu Selections for details.

- We request that all plated menu selections (starter, entrée, and dessert) be the same for all guests in attendance. In the event that your group requires a split menu, a maximum of 3 entrée selections will be allowed and surcharges beginning at \$10+ will apply. The starters, sides, and desserts will not vary with split menus in order to expedite service. Exact counts for each entrée must be provided no less than 5 business days prior the event.
- Due to their extensive set up, buffet meals require a minimum number of guests. Should a buffet be ordered for less than the required number of attendees, charges will be assessed based on the minimum number indicated on the menu. Please note, luncheon buffets are not available after 3:00pm.
- Pop-Up Menus: Any menu ordered within 14 days of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Please consult your Event Manager for pop-up menus.
- In the event that a buffet is served for an amount under the minimum quoted on the Banquet Menu, a surcharge of \$5.00 per person will apply.
- Arranging for private functions, attendance must be confirmed five (5) business days in advance. This number will be considered a guarantee, and is not subject to reductions. Charges will be made accordingly.

ALCOHOLIC BEVERAGES

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. Consequently, it is the policy of Barnsley Resort that due to liability issues; bartenders are required whenever alcoholic beverages are served in the Resort Function Spaces. The Resort does not allow self-service of alcoholic beverages at any time in our Function Spaces.

Policies & Procedures

VENDORS

We will be pleased to make arrangements for fresh floral designs, décor to complement your theme, entertainment, or recreational needs you may have during your stay. Consult with your Conference Services Manager for details and additional costs. Our in-house Special Events Designer can recommend décor packages custom-created to complement you selected venue, theme or event goals. Any desired decorations, signage, materials, entertainment, and/or outside vendors not arranged through Barnsley Resort must have prior approval.

VENDOR LOAD IN/LOAD OUT

During a show or event load in/load out, the organization agrees that load-in will be conducted in the following routes:

- Access shall be via the Service Entrance located near Receiving Docks (no fork lifts shall be used).
- Load-in is not permitted unless the organization contractually holds space at the time of load-in.

SECURITY

Patrons are required to conduct their functions in an orderly manner and 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 event and attendees. Barnsley Resort will not assume responsibility for damages or loss of any merchandise or articles left or sent into the Resort prior to, during, or following your event.

SHIPPING & RECEIVING

Due to our limited space storage, mailed conference material should be sent to the Resort no more than 3 days prior to the start of the conference. Please advise your Event Manager of potential storage needs.

- An applicable holding fee of \$5/box will be assessed if more than (5) boxes are scheduled to arrive.
- An applicable 75¢ per pound per pallet will be assessed should the need arise for any incoming group.
- We cannot accept and store large exhibit-type shipments of materials in advance of a show. It is necessary for your to make arrangements with your production company/exhibitor service to receive and store equipment for delivery to Barnsley Resort on the move-in date.

Please note that when shipping any material prior to your event the following address should be utilized to ensure a receipt:

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