



# CATERING MENUS

*As of December 20, 2021. Prices are subject to change at any time.*



# BREAKFAST BUFFETS

*A minimum of 20 guests is required for all breakfast buffets. Served for a period of 1.5 hours.  
A surcharge of \$350 will apply for events who do not meet the minimum requirement for all buffets.  
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.*

## CONTINENTAL | \$30 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

## BARNESLEY BREAKFAST | \$45 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 | \$48 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*

## 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

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

Fresh Whole Eggs or Egg Whites, Smoked Bacon Bites, Sausage, Cheddar Cheese,  
Mushrooms, Tomatoes, Spinach, Onions and Bell Peppers

# BREAKFAST BUFFETS

*A minimum of 20 guests is required for all breakfast buffets. Served for a period of 1.5 hours.  
A surcharge of \$350 will apply for events who do not meet the minimum requirement for all buffets.  
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.*

## **BUILD YOUR OWN BREAKFAST BUFFET | \$46 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

*A minimum of 8 guests is required for all plated breakfasts.  
Plated menus not available in Town Hall, Silverbell Hill, Meditation and Bamboo Garden, Beer Garden and 10th Tee.  
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.  
\$42 PER PERSON. Additional fees may apply.*

### **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 \$350 will apply for events that do not meet the minimum requirement.*

## BACK ROADS | \$16 PER PERSON

Locally Made Jerky  
Deviled Eggs | *Smoked Paprika, Bacon & Candied Jalapeco*  
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 Crudité  
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   <i>Scrambled Egg &amp; Smoked Bacon</i>	\$70 per Dozen
Breakfast Croissant   <i>Scrambled Egg, Ham &amp; Gruyere Cheese</i>	\$70 per Dozen
Seasonal Whole Fruit	\$33 per Dozen
Croissants	\$50 per Dozen
Assorted Muffins   <i>Blueberry, Cranberry Walnut &amp; Banana Nut</i>	\$50 per Dozen
Assorted Danishes	\$50 per Dozen
Assorted Bagels   <i>Cream Cheese</i>	\$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   <i>Chocolate Chip, Peanut Butter &amp; Oatmeal Raisin</i>	\$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	\$5.00 each
Individual Bottles of Still & Sparkling Water®	\$5.00 each
Mighty Leaf® Hot Teas	\$85 per gallon or \$45 per half-gallon
Coconut Water	\$6.00 each
Bottled Minute Maid® Juice	\$5.00 each
PowerAde®	\$6.00 each
Red Bull®	\$8.00 each
Hot Chocolate	\$85 per gallon
Regular & Decaffeinated Coffee	\$85 per gallon or \$45 per half-gallon
Sweetened and Unsweetened Iced Tea	\$65 per gallon
Peach Tea	\$75 per gallon
Hot Apple Cider	\$75 per gallon
Lemonade	\$75 per gallon

*As of December 20, 2021. Prices are subject to change at any time.*

# HOT LUNCH BUFFETS

*A minimum of 20 guests is required for all breakfast buffets. Served for a period of 1.5 hours.  
A surcharge of \$350 will apply for events who do not meet the minimum requirement for all buffets.  
Includes luncheon rolls with sweet butter & sweetened & unsweetened iced tea.*

## LATIN FIESTA | \$50 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 | \$54 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  
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 & Hot Dog 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)

*As of December 20, 2021. Prices are subject to change at any time.*

# DELI LUNCH BUFFET

*A minimum of 20 guests is required for all breakfast buffets. Served for a period of 1.5 hours.  
A surcharge of \$350 will apply for events who do not meet the minimum requirement for all buffets.  
Includes sweetened & unsweetened iced tea.*

## BARNESLEY SANDWICH BUFFET | \$48 PER PERSON

### SOUP (SELECT 1):

Tomato Bisque | *Fresh Basil & Shaved Grana Padano*  
Corn Chowder | *Crispy Pancetta & Scallions*  
Creamy Mushroom Soup | *Seasonal Mushroom Mùlange*  
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  
Pecan Slab Squares



*As of December 20, 2021. Prices are subject to change at any time.*

# PLATED LUNCH

*A minimum of 8 guests is required for all plated lunches.*

*Plated menus not available in Town Hall, Silverbell Hill, Meditation and Bamboo Garden, Beer Garden and 10th Tee.*

*Includes sweetened and unsweetened iced tea, regular & decaffeinated coffee, & a selection of hot teas.*

## 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* \$44

Seasonal Vegetable Risotto | *Grana Padano, Caramelized Cipollini Onions & Pea Tendrils* \$42

Pan-Seared Salmon | *Warm Yukon Gold Potato Dill Salad, Garden Sofrito & Bûarnaise* \$48

Beef Tenderloin | *Celeriac Potato Purée, Broccolini Almond Relish & Smoked Bordelaise* \$54

## 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*

# BARNESLEY BOXED LUNCH

*Includes 1 salad and 1 sandwich, chips, cookie & whole fruit | \$34 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*

*As of December 20, 2021. Prices are subject to change at any time.*



# RECEPTION - HORS D'OEUVRES

*A minimum order of one piece per person for each hors d'oeuvre is required.*

## CHILLED

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

## WARM

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

# RECEPTION - DISPLAY STATIONS

*A minimum of 20 guests is required for all reception displays and stations.*

*Reception displays and stations are priced for 1.5 hours of service.*

*Displays and stations must be ordered for the total of guests in attendance.*

## GARDEN HARVEST | \$22 PER PERSON

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

## GARDEN SALAD | \$24 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 | \$26 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 | \$30 PER PERSON

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

## SEAFOOD STATION | \$42 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 | \$40 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

*As of December 20, 2021. Prices are subject to change at any time.*



# RECEPTION - ACTION STATIONS

*A minimum of 20 guests is required for all reception displays and stations.*

*Reception displays and stations are priced for 1.5 hours of service. Displays and stations must be ordered for the total of guests in attendance. A chef attendant is required at a fee \$150 per station per 50 guests.*

## BEER GARDEN SMOKEHOUSE | \$34 PER PERSON

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

## SOUTHERN HOSPITALITY | \$36 PER PERSON

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

## PASTA BAR | \$34 PER PERSON

### CHOICE OF PASTA:

Bowtie, Linguine or Cavatappi

### CHOICE OF SAUCE:

Smoked Pomodoro, Pesto or Alfredo

### TOPPINGS:

Grilled Chicken  
Italian Sausage  
White Shrimp  
Spinach  
Scallions

Fresh Parmesan Cheese  
Tomato  
Basil  
Mushrooms

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

# 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

*A minimum of 8 guests is required for all plated lunches.*

*Plated menus are not available in Town Hall, Silverbell Hill, Meditation and Bamboo Garden, Beer Garden and the 10th Tee.  
Includes dinner rolls with sweet butter, sweetened & unsweetened iced tea, regular & decaffeinated coffee,  
and a selection of hot teas.*

## 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	\$58
Pan Seared Sundried Tomato Polenta	\$72
Farro Ragout	\$71
Roasted Organic Chicken Breast	\$72
Pan Seared Salmon	\$75
Pan Seared Sea Bass (Chef's Catch)	\$85
Smoked Beer Braised Beef Short Ribs	\$88
Coffee Chili Rubbed Beef Tenderloin	\$92
Pan Seared Scallops	\$96
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

*As of December 20, 2021. Prices are subject to change at any time.*

# DINNER BUFFETS

*A minimum of 20 guests is required for all Dinner Buffets. Served for a period of 2 hours.  
A surcharge of \$350 will apply for events who do not meet the minimum requirement for all buffets.  
Include dinner rolls with sweet butter, sweetened & unsweetened iced tea, regular & decaffeinated coffee,  
and a selection of hot teas.*

## **SOUTH OF THE BORDER | \$85 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 | *Sautüed 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 | \$88 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 | \$90 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*

*As of December 20, 2021. Prices are subject to change at any time.*

# DINNER BUFFETS

*A minimum of 20 guests is required for all Dinner Buffets. Served for a period of 2 hours.  
A surcharge of \$350 will apply for events who do not meet the minimum requirement for all buffets.  
Include dinner rolls with sweet butter, sweetened & unsweetened iced tea, regular & decaffeinated coffee,  
and a selection of hot teas.*

## FROM OUR SMOKER | \$98 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*  
Barbeque Spiced Bone-In Smoked Chicken  
Smoked Beef Sausage | *Honey Mustard*  
Baby Back Ribs | *Spiced Rub & Peach Barbeque Sauce*  
Maple Brined Smoked Brisket | *Carolina Gold Barbeque 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*  
Smoes Station | *Dark & White Chocolate, Graham Crackers and Marshmallows*

## LITTLE ITALY | \$96 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 STATIONS

*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.*

## 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*

## FLAMBE | \$30 PER PERSON

### (Chef Attendant Required)

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

## 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*

*As of December 20, 2021. Prices are subject to change at any time.*



# 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: \$30 per person | 2 hours: \$44 per person | 3 hours: \$58 per person | 4 Hours: \$72 per person**

#### **INCLUDES:**

Liquors | *Select Menu List*

Wine | *House Red and House White*

Beer | *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: \$32 per person | 2 hours: \$48 per person | 3 hours: \$60 per person | 4 hours : \$72 per person**

#### **INCLUDES:**

Liquors | *Signature Menu List*

Wine | *House Red and House White*

Beer | *Domestic (3) Imported (2) and Craft (2) | Soft Drinks, Bottled Water and Mixers*

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

**1 hour: \$34 per person | 2 hours: \$52 per person | 3 hours: \$66 per person | 4 hours : \$80 per person**

#### **INCLUDES:**

Liquors | *Premium Menu List*

Wine | *Zardetto Prosecco, Napa Cellars Chardonnay, Etude Pinot Noir, Broadside Cabernet*

Beers | *Selected Domestic (3) Imported (2) and Craft (2)*

Soft Drinks, Bottled Water and Mixers

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

**1 hour: \$24 per person | 2 hours: \$34 per person | 3 hours: \$44 per person | 4 hours : \$54 per person**

#### **INCLUDES:**

Wine | *House Red and House White*

Beer | *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.

*As of December 20, 2021. Prices are subject to change at any time.*

# BEVERAGE GUIDE - CONSUMPTION

## CATERING BAR LIQUORS

### **BARNSELY SELECT LIQUORS | \$12 EACH**

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

### **BARNSELY SIGNATURE LIQUORS | \$14 EACH**

Ketel One Vodka, Bombay Sapphire, Captain Morgan, Patron, Jack Daniels, Makers Mark Bourbon, Dewar's Scotch

### **BARNSELY PREMIUM LIQUORS | \$15 EACH**

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

### **BARNSELY AFTER DINNER SELECTION | \$14 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 | \$6 EACH**

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

### **IMPORTED BEER | \$7 EACH**

Corona  
Guinness  
Heineken  
Stella Artois

### **CRAFT BEERS | \$8 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*

*As of December 20, 2021. Prices are subject to change at any time.*



# WINE LIST

## WHITE

### BARNSLEY RESORT SPARKLING WINE SELECTION

Graham Beck Brut	\$45
Zardetto Prosecco	\$48

### BARNSLEY RESORT CHAMPAGNE SELECTION

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

### BARNSLEY RESORT CHARDONNAY SELECTION

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

### BARNSLEY RESORT SAUVIGNON BLANC SELECTION

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

### BARNSLEY RESORT ALTERNATIVE WHITES SELECTION

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

*Priced and sold by the bottle.*

*As of December 20, 2021. Prices are subject to change at any time.*

# WINE LIST

## RED

### BARNSLEY RESORT CABERNET SAUVIGNON SELECTION

Broadside Paso Robles	\$72	
Intrinsic Cabernet		\$54
CrossBarn Paul Hobbs Cabernet		\$90
Cakebread Cabernet	\$175	
Caymus Cabernet		\$195

### BARNSLEY RESORT PINOT NIOIR SELECTION

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

### BARNSLEY RESORT ALTERNATIVE REDS SELECTION

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

*Priced and sold by the bottle.*

*As of December 20, 2021. Prices are subject to change at any time.*



# 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.

**\*PRICES ARE SUBJECT TO CHANGE AT ANY TIME.**

# 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 your 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 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 you 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)**