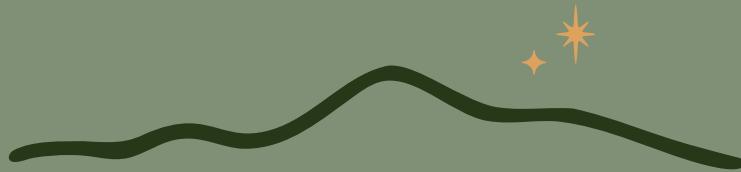


# CRESTWOOD

NORTH CAROLINA  
HIGH COUNTRY

EVENT PACKET



We would be delighted to host your upcoming event at Crestwood. This packet serves as your guide to the details outlined in our al la cart contract, ensuring every element from venue spaces to food and beverage selections aligns perfectly with your vision.

[EVENTS@CRESTWOODNC.COM](mailto:EVENTS@CRESTWOODNC.COM)

**(828) 963-6646**

3236 Shulls Mill Road  
Boone, NC 28607

# VENUE OPTIONS

MAIN DINING ROOM



PATIO



GALLERY



LIBRARY



LOUNGE

TERRACE



DAWGSTAR BAR



VISIT OUR DIGITAL GALLERY FOR MORE PHOTOS:  
[WWW.CRESTWOODNC.COM/EVENTS](http://WWW.CRESTWOODNC.COM/EVENTS)

# FACILITY SPACES

## APRIL - OCTOBER

Main Dining Room, Gallery  
Dawgstar Bar  
Lounge  
Library  
Terrace  
Patio

All Facility Spaces

## NOVEMBER-MARCH

Main Dining Room, Gallery  
Dawgstar Bar  
Lounge  
Library  
Terrace  
Patio

All Facility Spaces

## THINGS TO KNOW

Our preferred event size is 160 people or less. We can accommodate more depending on event.

Our events spaces are Al A Carte - pick and choose what spaces in our venue you want to use.

Events will have access to contracted areas from 10:00 am - 11:00pm. Crestwood staff will typically arrive around 10:00am to begin table set up. Vendors are welcome to begin arriving after 11:00am. ALL guest/vendors must be out of common spaces by 11:00pm.

Required fees:

- 25% service charge on food
- 20% Auto-Gratuity on bar tab (given directly to bartenders)
- 6.75% Watauga County, NC sales and use tax

Noise Ordinance: 10:30 pm

All beverage service is self serve from the bar. We do not offer table service for beverage's during events, so guest's will order all drinks at the bar. Water glass is placed on table before dinner.

Plated meals will require assigned seating. A full guest list with food selections and table assignments will need to be provided to the venue ahead of event so we can send food out properly. As well as table tents day of the event's.

Banquet attendants will set up, tend to and clean up food and beverage items for the event. All logistical details and menus need to be confirmed at least 4 weeks prior. The final guest count is due at least 25 days prior. Changes cannot be made within 25 days. Menu prices are subject to change based on market fluctuation.

Events booked in one or more facility space will have access to Crestwood's AV equipment, including moveable large screen TVs, a speaker and microphone.

# INCLUSIONS

<p><b>Event Staff</b> 3 - 6 people depending on size of event</p> <p><b>Bartending Staff</b> 1 - 2 people Table set up and breakdown</p> <p><b>Tables:</b> 8 foot rectangle tables (12 people max) 6 foot rectangle tables (8 people max) 60 inch circular tables (8-9 people)</p> <p><b>Chairs:</b> Brown chairs (inside only) White resin ceremony chairs (outside only)</p>	<p><b>Linens:</b> Table Cloths - WHITE ONLY - (\$12.00 per linen - guest tables only) We do not steam the linens Napkins - WHITE ONLY</p> <p><b>Place Setting(s)</b> Silverware Water Goblets Appetizer Plates Salad Plates Entree Plates Dessert Plates Serving Utensils Bar Napkins</p>
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## APPETIZER SELECTION

### Simple |

Select 3 options from the list below

Crispy Cheese Curds: (V)  
Served with Spicy or Mild Aioli

Crispy Fried Okra  
served with Chipotle Ranch

Fresh Cut Seasonal  
Fruit Skewer: (GF)

Vegetable Crudit : (V) (GF)  
Raw, seasonal vegetables with house  
made ranch

Beef Meatball  
served with demi-glaze

Proscutto Skewers  
With grape tomatoes, basil,  
mozzarella cheese, and Balsamic  
glaze.

Spanakopita: (V)  
Spinach and feta cheese wrapped in  
crispy phyllo dough

### Elevated |

Select 5 options from the  
Simple or Elevated options

Whiskey Mushroom Soup  
Shooters: (V)  
served hot in mini martini glasses

Hot Chicken Skin Chicharron's:  
(GF)  
Deep fried chicken skin

Watermelon Feta Cube with Basil  
Oil: (V) (GF)

Fresh Mozzarella, Basil, and  
Tomato Bruschetta - (V)

Grilled Chicken Skewers: (GF)  
Glazed with Sweet - Spicy Chili  
Sauce

Crispy Brussels Sprout  
skewered served with bacon jam

Vegetarian Stuffed Mushrooms:  
(GF)  
topped with Melted Manchego  
Cheese

### Luxury |

Select 6 options any of the listed  
appetizers on this page

Lamb Meatball:  
Served with Mint Pesto

Mini Beef Wellingtons:  
Served with Horseradish Cream

Mini Maryland Style Crab Cakes:  
Served with Cajun Aioli

Bacon Wrapped Scallops

Passed Appetizers - \$2/person  
\*does not include cost of food

Prices listed are all per person.

Appetizers are priced per head.  
Your final head count will be  
multiplied by the cost of your  
selected package.

Quantities per appetizers are split  
equally amongst the head count.

### Charcuterie Tray:

Chefs choice of cured meats, cheeses with crackers, crostini, spicy mustard, fresh fruit, and nuts.

(V) - Vegetarian (V+) - Vegan (GF) - Gluten Free

\*These items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

# DINNER SELECTION: Choose plated or buffet style dinner service

## PLATED:

Including sliced French bread with butter for the table.

### Select Two Proteins

Prime Rib\*

Filet Mignon with Demi-Glace\*

Ribeye Steak with Demi-Glace\*

Pork Tenderloin with Pan Jus\*

Grilled Pork Chop brined in Sweet Tea\*

Grilled Salmon with Sweet Chili Glaze\*

Blackened Salmon with Harissa BBQ\*

Seared Trout with Marcona Almond Crust

Grilled Airline Chicken with Harissa BBQ Sauce

Grilled Chicken with Parmesan Cream Sauce

Alfredo Vegetable Pasta (V)

Mushroom Risotto (V)

### Select Two Sides

Garlic Mashed Potatoes (V) (GF)

Macaroni & Cheese (V) (GF)

Smokey Polenta (V) (GF)

Herb Couscous (V)

Arborio Rice (V) (GF)

Double Cream Grits (V)

Green Bean(V) (V+) (GF)

Southern Style Bacon Collard Greens

Yellow Squash & Zucchini (V) (V+)(GF)

Roasted Asparagus with Lemon Butter (V) (GF)

Cayenne & Maple Glazed Carrots (V) (GF)

Broccolini (V) (V+)(GF)

## BUFFET:

Including french rolls on the buffet line with butter available.

### Select one Protein

#### The Grandfather |

\*Filet Mignon with Demi-Glace Grilled

Pork Chop brined in Sweet Tea

Blackened Salmon with Harissa BBQ

Grilled Airline Chicken with Harissa BBQ

#### Beacon Heights |

Grilled Chicken with Parmesan Cream Sauce

Grilled Salmon with Sweet Chili Glaze

Alfredo Vegetable Pasta

Pork Tenderloin with Pan Jus

### Select Two Sides

Garlic Mashed Potatoes (V) (GF)

Macaroni & Cheese (V) (GF)

Smokey Polenta (V) (GF)

Herb Couscous (V)

Arborio Rice (V) (GF)

Double Cream Grits (V)

Green Bean(V) (V+) (GF)

Southern Style Bacon Collard Greens

Yellow Squash & Zucchini (V) (V+)(GF)

Roasted Asparagus with Lemon Butter (V) (GF)

Cayenne & Maple Glazed Carrots (V) (GF)

Broccolini (V) (V+)(GF)

Additional Protein |

Additional Side |

## Select One Salad

House Salad (V) - Included

Romaine lettuce, tomatoes, cucumbers, shaved carrots, and croutons

Served with Ranch and Balsamic on the table available for guest's to choose.

Caesar Salad\* (V) - Included

Romaine lettuce, garlic croutons and shaved parmesan with creamy Caesar dressing

Ice Wedge - +\$

Iceberg wedge with cherry tomatoes, blue cheese crumbles, crumbled bacon and ranch dressing

Arugula Salad (GF) - +\$

Leafy greens with marcona almonds, crumbled feta, prosciutto and chard lemon vinaigrette

## LUNCH SELECTION:

Only Available for functions starting before 2:00pm,  
 priced per person. Guests may preselect sandwiches from groups combination  
 Sandwiches can be offered in individual bags.

### Sandwiches

Turkey Basic  
 Turkey, white cheddar,  
 mayonnaise, lettuce, tomato, and  
 pickled red onions on Sourdough

Turkey Club  
 Turkey, bacon, Swiss cheese,  
 avocado, spinach, tomato,  
 pickled red onions, on Sourdough

Chick Pea  
 Hummus, basil pesto, spinach,  
 tomato, cucumber, pickled red  
 onion, avocado on Sourdough

Ham Basic  
 Ham, white cheddar,  
 mayonnaise, lettuce, tomato, and  
 pickled red onions on Sourdough

Ham Club  
 Ham, bacon, Swiss cheese,  
 avocado, spinach, tomato,  
 pickled red onions, on Sourdough

### Combinations

Sandwich or Taco, Bag of Chips - +\$  
 Sandwich or Taco, bag of kettle chips, & a cookie - +\$  
 Sandwich or Taco, bag of kettle chips, & fruit - +\$  
 Sandwich or Taco, bag of kettle chips, a cookie, & a side of fruit - +\$

### Salads

House  
 Romaine lettuce, cucumber, grape  
 tomatoes, red onion, shaved  
 carrots, croutons  
 served with Ranch or Balsamic

Caesar\*  
 Chopped romaine lettuce, shaved  
 parmesan with creamy Caesar  
 dressing

Everything  
 Leafy greens, crispy prosciutto,  
 feta cheese crumbles, marcona  
 almonds, with a blueberry  
 vinaigrette

Salad's are individual portion sizes

### Taco Bar

Hard and Soft Shell Tacos

Fillings Included:  
 Black Beans  
 Rice  
 Lettuce  
 Shredded Cheese  
 Sour Cream  
 Pico

Protein: Pick 2  
 Ground Beef  
 Chorizo  
 Shredded Chicken  
 Tofu  
 Tempeh

## BREAKFAST BUFFET SELECTION:

Only Available for functions starting before 2:00pm, minimum 20 people

### Combinations

### Priced Per Person

1 choice from Main, 2 choices from sides, 2 choices from Fixings  
 2 choices from Main, 2 choices from Sides, 2 choices from Fixings  
 13 choices from Main, 2 Choices from Sides, 2 choices from Fixings

### MAIN:

Scrambled Eggs  
 Spinach & Cheese Egg Bites  
 Bacon & Cheese Egg Bites  
 Waffles  
 Pancakes  
 Assorted Cereal

### SIDES:

Bacon  
 Potatoes  
 Sausage  
 Hashbrowns  
 Cheese Grits  
 Fresh Assorted Fruit  
 Assorted Yogurt with Granola

### FIXING'S

English Muffins  
 Assorted Bagels  
 Assorted Muffins  
 Assorted Scones  
 Croissant  
 Assorted Donuts  
 Southern Style Biscuits

# ALCOHOL SELECTION

All alcohol is charged by consumption with a minimum 20% Auto Gratuity is required on tab and is not included in minimum  
Bar will be open for a standard of 6 hours  
Guest's will select the 6 hours the bar tab is offered  
No outside alcohol is permitted during an event  
ALL beverages are self-serve during events

MINIMUM
Under 20 Guests
20 - 49 Guests
50 - 85 Guests
86 - 110 Guests
111 - 160+ Guests

## WINE

Red, White, & Sparkling

## BEER

Local & Domestic

## LIQUOR

Vodka, Gin, Rum, Whiskey, Scotch, & Liqueur

## MOCKTAILS

Seasonal craft recipes

## SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade



# ROOM BLOCKS

Crestwood offers 14 individual rooms with the ability to house up to 55 guests. Room block contracts provides onsite housing at a competitive rate. Inquire with our team to reserve your groups stay in advance.

Double Queen



Deluxe Double Queen



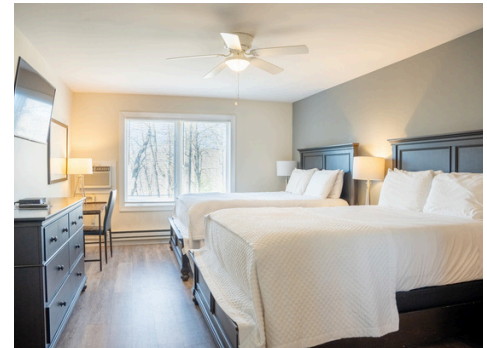
Elite King



Master Suite



Grandfather Suite



## GAIN ACCESS TO

Onsite Fitness Center  
The Spa at Crestwood Discount  
24 / 7 Grab & Go Snack Station

visit [www.crestwoodnc.com/rooms](http://www.crestwoodnc.com/rooms)  
for additional room pictures  
and descriptions