



PIGEON FORGE  
GREAT SMOKY MOUNTAINS

*Banquet and Event Menus*

# MARGARITAVILLE®

## Island Hotel

PIGEON FORGE, TN

### **BREAKFAST** (Priced Per Person)

#### *Continental Breakfast* \$15

(Minimum 30 People)

*Includes a beverage selection of Fresh Brewed Coffee, Chilled Orange Juice, and Iced Water.*

- Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries, and Grapes
- Selection of assorted Bakery Items
- Assorted Jams, Cream Cheese, and Butter

#### *Breakfast Buffet* \$22

(Minimum 30 People)

*Includes a beverage selection of Fresh Brewed Coffee, Chilled Orange Juice, and Iced Water.*

Choose 3 items from each category:

##### **Category A**

- Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries, and Grapes
- Shoestring Hash Browns baked with White Cheddar and Parmesan in a Creamy Béchamel Sauce
- Stone Ground Cheddar Cheese Grits
- Buttermilk Biscuits and Housemade Sausage Gravy
- Applewood Smoked Bacon
- Savory Linked Sausages
- Fluffy Scrambled Farm Fresh Eggs

##### **Category B**

- Fiesta Scrambled Farm Fresh Eggs with Sautéed Onions, Red Peppers, Green Peppers and Cheddar Cheese, served with Pico de Gallo on the side
- Crème Brûlée French Toast with Warm Syrup
- Buttermilk Pancakes served with Warm Syrup
- Sausage-Hash Brown Breakfast Casserole with Eggs, Sausage, Hash Brown Potatoes and a blend of assorted Cheeses
- Malted Belgian Waffles with Butter and Warm Syrup

Add an Omelet Station with Chef Attendant to any Breakfast or Brunch Buffet +\$10 per person.

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### BRUNCH (Priced Per Person)

#### *Brunch Buffet* \$28

(Minimum 30 People)

*Includes a Basket of Baked Goods, beverage selection of Fresh Brewed Coffee, Chilled Orange Juice, and Iced Water.*

Choose 3 items from each category:

#### Category A

- Seasonal Fruit Platter with assorted Melons, Pineapple, Strawberries, and Grapes
- Shoestring Hash Browns Baked with White Cheddar and Parmesan Cheese in a Creamy Béchamel Sauce
- Applewood Smoked Bacon
- Stone Ground Cheddar Cheese Grits
- Savory Linked Sausage
- Buttermilk Biscuits with Housemade Sausage Gravy
- Fluffy Scrambled Farm Fresh Eggs
- Domestic Cheese Platter with Grapes and Assorted Crackers
- Rice Pilaf
- Four Cheese Macaroni & Cheese
- Green Bean Amandine
- Fiesta Scrambled Farm Fresh Eggs with Sautéed Onions, Red Peppers, Green Peppers and Cheddar Cheese, served with Pico de Gallo on the side
- Buttermilk Pancakes served with Warm Syrup
- Redskin Potato Salad
- Mediterranean Pasta Salad

#### Category B

- Southern-style Chicken Tenders with Barbeque & Honey Mustard dipping sauces
- Crème Brûlée French Toast with Warm Syrup
- Strawberry Salad with Fresh Market Mixed Greens, Caramelized Pecans and Blue Cheese Crumbles served with Honey Vinaigrette Dressing
- Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach in a light Sherry Cream Sauce
- Grilled Salmon with Mustard Dill Sauce
- Slow Roasted Pork Tenderloin with BBQ Sauce
- Grilled Marinated Chicken Breast
- Sausage-Hash Brown Breakfast Casserole with Eggs, Sausage, Hash Brown Potatoes and a blend of assorted Cheeses
- Brown Sugar Baked Ham with Golden Currant Sauce
- Fresh Baked Quiche Lorraine or Garden Vegetable Quiche
- Malted Belgian Waffles with Butter and Syrup

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### LUNCH (Priced Per Person)

#### *Boxed Lunches* \$18

*Includes Potato Chips, a Fresh Baked Cookie, and a Bottled Water.*

- Colossal Club Sandwich with Honey Baked Ham, Roasted Turkey Breast, Swiss & American Cheeses, Applewood Bacon, Mayonnaise, Lettuce, Tomato on Wheatberry Bread
- Smoked Turkey Wrap with Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Spinach Tortilla
- Honey Ham Wrap with Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Spinach Tortilla
- Italian Hoagie with Ham, Pepperoni, Salami, Fresh Mozzarella, and Caramelized Onions Served with Mayo, Basil, Spring Mix, Tomatoes, and Herb Vinaigrette
- Turkey Club Hoagie with Turkey Breast with Bacon, Provolone Cheese and Onions Served with Mayo, Lettuce, Tomato and topped with Spring Mix
- Ham & Cheese Hoagie with Honey Ham, Cheddar Cheese and Onions. Served with Mayo, Lettuce, Tomato and topped with Spring Mix
- Curried Chicken Salad Croissant with Diced Breast of Chicken, Red Grapes, Caramelized Pecans, Crisp Celery and Mayonnaise
- Roasted Veggie Wrap with Roasted Red Pepper, Grilled Zucchini, Spring Mix, Mozzarella, Grilled Red Onion, Shredded Carrots and Pesto Aioli in Spinach Tortilla

#### **Add to Any Boxed Lunch +\$3 each per person**

- Redskin Potato Salad
- Mediterranean Pasta Salad
- Coleslaw
- Texas Caviar
- Fresh Fruit Salad

#### **Additional Beverage Selections**

- Soft Drinks \$4 each
- Lemonade \$26 per gallon
- Sweet or Unsweetened Iced Tea \$26 per gallon

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### LUNCH BUFFETS (Priced Per Person)

(Minimum 30 People)

*Includes Beverage Selection of Iced Tea and Iced Water.*

#### *Sandwich Buffet* \$22

- Sliced Honey Ham, Smoked Turkey, and Roast Beef
- Lettuce, Tomato, Onion, Pickles, and assorted Sliced Cheeses
- Assorted Breads and Rolls
- Condiment selection of Mayonnaise, Spicy Brown Mustard and Yellow Mustard
- Potato Chips
- Choice of Creamy Cole Slaw, Mediterranean Pasta Salad or Redskin Potato Salad

#### *Lunch Buffet* \$24

*Includes Parker House Rolls.*

#### **Salad Choose One**

- Fresh Mixed Greens with Tomatoes, chopped Eggs, Cucumbers, Applewood Smoked Bacon, Cheddar Cheese and croutons with Choice of Dressing
- Traditional Caesar Salad with crisp Romaine Lettuce, tossed in a Housemade Caesar Dressing with Imported Parmesan Cheese and Croutons
- Strawberry Salad with Fresh Market Greens, Caramelized Pecans, and Bleu Cheese

#### **Entrées Choose One** (Add an Additional Entrée +\$4 Per Person)

- Southern-style Chicken Tenders with your choice of Sweet Honey Mustard or Barbeque Dipping Sauce
- Blackjack Salmon with a Bourbon Glaze
- Grilled Chicken Breast Supreme with Shiitake Mushrooms, Sautéed Onions and a Light Sherry Cream Sauce
- Honey Glazed Baked Chicken
- Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach in a Light Sherry Cream Sauce
- Homestyle Meatloaf Smothered with a Wild Mushroom Gravy
- Slow Roasted Pork Tenderloin with Carolina BBQ Sauce

#### **Sides Choose Two** (Add an Additional Side +\$3 per person)

- Smoked Green Beans
- BBQ Baked Beans
- Redskin Mashed Potatoes
- Roasted Corn Medley
- Glazed Baby Carrots
- Macaroni & Cheese
- Wild Rice Pilaf

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### HORS D'OEUVRES (Priced Per Person)

(Minimum 30 People)

Includes Iced Water.

#### *Light Hors d'Oeuvres* \$22

Choose two items from Category A, two items from Category B

#### *Heavy Hors d'Oeuvres* \$24

Choose two items from Category A, two items from Category B, one item from Category C

#### Category A

- Fresh Fruit Platter with assorted Melons, Pineapple, Strawberries, Grapes, and Fruit Dip
- Domestic Cheese Platter with Grapes and Assorted Crackers
- Garden Fresh Crudités served with assorted Dips
- Homemade Tomato Salsa with Fresh Corn Tortilla Chips
- Spinach Dip with Fresh Corn Tortilla Chips
- Fresh Tomato-Basil Bruschetta with Seasoned Toast Points
- Hummus Trio - Roasted Garlic, Roasted Red Pepper, and Sweet Potato Hummus served with Crisp Veggies & Pitas
- Caprese Brochettes - Fresh Mozzarella, Basil, and Grape Tomato, drizzled in Olive Oil and Balsamic
- Grilled Vegetable Platter - Asparagus, Zucchini, Yellow Squash, Red Peppers & Eggplant with Pesto Ranch Dressing

#### Category B

- Savory Stuffed Mushrooms filled with Italian Sausage and Parmesan Cheese
- Smoked Turkey or Ham Pinwheels with Boursin Cheese, Sautéed Onions, Roasted Red Peppers on a Spinach Tortilla
- Bite-sized Honey-Barbeque Meatballs
- Guacamole and Salsa with Tortilla Chips
- Meatball and Marinara Skewers garnished with Parmesan
- Chicken Wings. Choose from Signature Hot, Honey BBQ, or Honey Garlic Wings.
- Southwest Chicken Eggrolls with Avocado Ranch
- Campfire Queso served with Fresh Corn Tortilla Chips

#### Category C

- Mini Crab Cakes with Dill Caper Remoulade
- Southern-style Chicken Tenders with your choice of Sweet Honey Mustard or Barbeque Dipping Sauce
- Chilled Jumbo Gulf Shrimp Served with Fresh Lemons and a Tangy Cocktail Sauce
- Sweet & Spicy Shrimp served on Pita Chips
- Imported Cheese Platters and Artisan Crackers
- Hawaiian Marinated Tenderloin Brochettes – Marinated Tenderloin, Button Mushrooms and Grape Tomatoes
- Hawaiian Marinated Chicken Brochettes- Marinated Chicken, Green Pepper, Red Pepper, and Pineapple
- Bacon Wrapped Grilled Shrimp\*

*\*Subject to Market Price, selection may have an upcharge.*

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### **BUFFETS** (Priced Per Person)

#### *Dinner Buffet*

(Minimum 30 People)

*Includes Parker House Rolls, Iced Tea and Iced Water.*

**\$28 per person** (choose two entrees from Category A)

**\$32 per person** (choose two entrees – one from Category A, one from Category B)

**\$38 per person** (choose two entrees from Category B)

#### **Salad** (Choose One)

- Mixed Greens with Tomatoes, chopped Eggs, Cucumbers, Bacon, Cheddar Cheese, croutons and Choice of Dressing
- Traditional Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons and House-made Caesar Dressing
- Strawberry Salad with Fresh Market Greens, Caramelized Pecans, & Bleu Cheese

#### **Entrée Category A**

- Grilled Chicken Breast Supreme with Shiitake Mushrooms, Sautéed Onions, and a Light Sherry Cream Sauce
- Honey Glazed Baked Chicken
- Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach in a Light Sherry Cream Sauce
- Southern-style Chicken Tenders with Barbeque and Honey Mustard dipping sauces
- Homestyle Meatloaf smothered with Wild Mushroom Gravy, topped with Tobacco Onions

#### **Entrée Category B**

- 4oz Flame Grilled Center-Cut Filet Medallions
- Barbeque Baby Back Ribs
- Grilled Salmon with a Bourbon Glaze
- Grilled Marinated Boneless Pork Chops
- Grilled Pork Tenderloin with Apricot BBQ Sauce
- Filet Tips in Wild Mushroom Gravy

#### **Sides** (Choose Two - Add an Additional Side for \$3.00 per person)

- Smoked Green Beans
- Macaroni & Cheese
- Redskin Mashed Potatoes
- Stone Ground White Cheddar Cheese Grits
- Glazed Baby Carrots
- Creamed Spinach
- Wild Rice Pilaf
- Pecan Brittle Whipped Sweet Potatoes
- BBQ Baked Beans
- Collard Greens
- Roasted Corn Medley
- Roasted Brussels Sprouts, Bacon, and Onion

#### **Desserts** (Add-on)

Your choice of (1) Dessert may be added to any dinner buffet for +\$6 a person.

Choose from: • NY Cheesecake • Banana Pudding • Fruit Cobbler • Brownies

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### **BUFFETS** (Priced Per Person)

#### *All American Cook-Out* \$26

(Minimum 30 People)

- Jumbo All-Beef Hot Dogs
- Angus Beef Burgers
- Bakery Fresh Buns
- Coleslaw
- Redskin Potato Salad
- BBQ Baked Beans
- Fruit Cobbler

#### *Southern BBQ Buffet*

(Minimum 30 People)

\$28 per person - One entrée

\$32 per person - Two entrées

\$38 per person - Three entrées

#### **Entrées**

- Barbequed Chicken Quarters
- Pulled Pork with Barbeque Sauce
- Grilled Smoked Sausage
- Barbeque Beef Brisket
- Barbeque Ribs
- Smoked Turkey

BBQ Buffets include Coleslaw, Redskin Potato Salad, BBQ Baked Beans, Rolls & Butter and a Beverage Selection of Iced Water.

#### *Beverages*

- Soft Drinks \$4 each
- Bottled Water \$3 each
- Regular Coffee \$44 per gallon
- Decaf Coffee \$44 per gallon
- Hot Chocolate \$44 per gallon
- Sweet Tea \$26 per gallon
- Unsweet Tea \$26 per gallon
- Lemonade \$26 per gallon

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### BREAKS & AUDIO VISUAL

#### *Breaks* (Priced Per Person)

- Cookie Tray – Assortment of Chocolate Chip, Sugar, and Oatmeal \$8
- Energizer Break – Pretzels, Whole Fruit, Veggie Tray and Assorted Cookies \$9
- It's a Wrap – Assortment of Turkey and Ham Pinwheel Sandwiches \$10
- Charcuterie Board – Assortment of Cheeses, Crackers, and Nuts \$17

#### *Beverages*

- Soft Drinks \$4 each
- Bottled Water \$3 each
- Coffee – Regular or Decaf \$44 per gallon
- Tea – Unsweet or Sweet \$26 gallon

#### *Audio Visual*

- LCD Player & Screen \$175 per day
- Compass Rose Screen \$90 per day
- Compass Rose Monitor \$90 per day
- Podium \$75 per day
- Easel or Flip Chart \$35 per day
- POD DJ (Connect IPOD or MP3 Player to the Sound System via AUX Cord) \$75 per day
- Wireless Microphone \$75 per day

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### BEVERAGE SERVICE

	HOST	CASH BAR
Premium Brands	\$12	\$14
Call Brands	\$11	\$12
Well Brands	\$8	\$10
Wine	\$9	\$10
Imported Beer Brands	\$8	\$9
Domestic Beer Brands	\$7	\$8
Bottled Water	\$3	\$4
Soft Drinks	\$4	\$5
Energy Drinks	\$5	\$7
Juices	\$4	\$5

### BARTENDER

Bartender Labor Charge - \$100 + Tax per 90 people for up to 3 hours, \$25.00 per hour, per bartender after.

### *Bloody Mary Bar*

Absolute and Tito's Vodka, Zing Zang Bloody Mary Mix, variety of pickled vegetables, fresh celery, bacon strips, lemon wedges, horseradish, and a variety of hot sauces – for up to 3 hours – \$12 per drink & \$100 Bartender fee

### *Margarita Bar*

6 of our favorite margarita recipes – License To Chill, Pink Cadillac, Blackberry Margarita, Fins Up Margarita, Perfect Margarita, and the Watermelon Margarita all served on the rocks (frozen unavailable) by a certified Margaritaville bartender – up to 3 hours – \$12 per drink & \$100 Bartender fee

### *Signature Drink*

Would you like a unique Signature Drink for your Wedding Reception or Gathering? Let us know your thoughts and we can make it! Pricing varies.

Appropriate mixers included with all bars.

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### BAR SELECTIONS

	Well Brands	Call Brands	Premium Brands
Vodka	Skol	Absolute Tito's New Amsterdam Peach	Grey Goose
Whiskey Bourbon Scotch		Crown Royal Jameson Irish Whiskey Four Roses Jack Daniel's Johnnie Walker Black	Knob Creek Gentleman Jack Maker's Mark Woodford Reserve
Gin Rum	Pinnacle Margaritaville	Tanqueray Bacardi Cruzan Captain Morgan Malibu Myer's Dark	Bombay Sapphire Appleton Estate
Cognac/Brandy	Christian Brothers	Courvoisier	Butchertown Hennessy VO
Tequila/Mezcal	Margaritaville Silver Margaritaville Gold Margaritaville Mango	Epsilon Silver Jose Cuervo Gold	Patron Silver Casamigos Blanco 1800 Silver Reposado Don Julio Blanco Dos Hombres Mezcal

### BEER SELECTIONS

Domestic Beer – Budweiser, Bud Light, Coors Light, Michelob Ultra, and Miller Lite, Yuengling, Pabst Blue Ribbon  
Import/Premium Beer – Corona Extra, Corona Light, Landshark, Blue Moon, Angry Orchard, Voodoo Ranger, Truly Seasonal

### WINE SELECTIONS

Prosecco – La Marca, Italy  
Pinot Grigio – Ecco Domani, Italy  
Sauvignon Blanc – Starborough, New Zealand  
Chardonnay – William Hill, California  
Rose – Barefoot, California  
Pinot Noir – Prophecy, California  
Red Blend – Apothic, California  
Cabernet Sauvignon – Freakshow, California  
Merlot – Chateau Souverain, California

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### GENERAL INFORMATION

#### *Event Orders*

You will be receiving Event Orders outlining the menus and other details for each of your events prior to event start date. You will be asked to sign them and return them to the sales department.

#### *Service Charge and Applicable Taxes*

All Food & Beverage, Function Room Rental, Audiovisual and Miscellaneous charges are subject to a 21% service charge and applicable sales tax.

#### *Outside Food and Beverage*

Due to licensing requirements and quality control issues, all food, and beverage to be served on the property must be supplied and prepared by the Hotel. The Hotel reserves the right to cease service of alcoholic beverages.

#### *Signage & Banners*

Signs, banners, or displays erected in any part of the Hotel needs prior approval. Approved signage/banners are subject to set up fees. Signage/Banners are not permitted in the hotel lobby.

#### *Shipping*

Packages should be shipped to 131 Island Dr., Suite 5118, Pigeon Forge, TN 37863 and include the contact's name, contact's phone number, group name, arrival date and the number of boxes. Handling fees may apply.

*We look forward to creating a memorable experience for your event.  
Thank you for choosing to have your event with us.*

Margaritaville Island Hotel  
131 Island Dr., Suite 5118, Pigeon Forge, TN 37863  
(865) 774-2300

*MargaritavilleIslandHotel.com*