



2021

Catering Menus



Family Style Breakfast

A minimum of 20 guests is required.

*Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.*

CONTINENTAL | \$29 PER PERSON

Starter:

House Made Granola Yogurt Parfait | Berry Compote & Local Honey

Entrée:

Chef's Selection of Seasonal Sliced Fruit and Berries

Fresh Baked Muffins, Danishes and Croissants

Jams, Nutella, Local Honey & Cinnamon Whipped Butter

BARNSELY BREAKFAST | \$42 PER PERSON

Choose One Starter:

Chef's Selection of Seasonal Sliced Fruit and Berries

House Made Granola Yogurt Parfait | Berry Compote & Local Honey

Entrée:

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

Applewood Smoked Bacon

Country Sausage Links



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

Family Style Breakfast

A minimum of 20 guests is required.

*Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.
Includes regular & decaffeinated coffee, selection of hot teas, fresh squeezed orange juice and grapefruit juice.*

SOUTHERN BREAKFAST | \$46 PER PERSON

Choose One Starter:

Chef's Selection of Seasonal Sliced Fruit and Berries

House Made Granola Yogurt Parfait | Berry Compote & Local Honey

Entrée:

Fresh Baked Muffins, Danishes and Croissants

Jams, Nutella, Local Honey & Cinnamon Whipped Butter

Scrambled Eggs

Southern Biscuits | Sausage Gravy

Tillamook Cheesy Grits

Southern Potato Hash | Caramelized Peppers & Onions

Applewood Smoked Bacon & Country Sausage Links



Plated Breakfast

Includes Regular & Decaffeinated Coffee, Selection of Hot Teas, Fresh Squeezed Orange Juice and Grapefruit Juice.

A minimum of 8 guests is required. Plated Meal service is limited to specific venues across Barnsley Resort.

Please speak with your Event Manager regarding space appropriate menu selections. Additional fees may apply.

\$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. Served for thirty minutes.
Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance 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

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

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 Yogurts	\$4.50 each

AFTERNOON BREAK OPTIONS

Fresh Popcorn	\$5 per Person
Assorted Mix of Nuts	\$6 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 & Locally Made Jerky	\$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

Family Style Lunch

A minimum of 20 guests is required.

Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.

Includes sweetened & unsweetened iced tea. Luncheon menu options are not available after 3 p.m.

LATIN FIESTA | \$48 PER PERSON

Choose One Salad:

Ensalada | Bibb Lettuce, Jicama, Black Beans, Cotija Cheese, Charred Corn & Citrus Vinaigrette

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

Choose Two Entrees:

Enchilada Casserole | Roasted Tomatillo Salsa, Pulled Pork, Sour Cream, Queso Oaxaca & Charred Corn Kernels

Ropa Vieja | Chili Lime Beef

Roasted Garlic & Chipotle Grilled Chicken

Sides:

Mexican Street Corn

Borracho's Beans

Achiote Rice

Flour & Corn Tortillas

Choose One Dessert:

Arroz con Leche

Spiced Cinnamon Chocolate Cake

THE WOODLANDS | \$50 PER PERSON

Choose One Salad:

Bibb Salad | Bibb Lettuce, Charred Tomatoes, Crispy Bacon Bites, Eggs, Cucumber, Bleu Cheese Crumbles & Buttermilk Dressing

Quinoa Salad | Roasted Red Peppers, Cucumber, Sunflower Seeds, Dried Cranberries, Pecans, Feta Cheese & Herb Vinaigrette

Choose Two Entrees:

Grilled Flank Steak | Caramelized Peppers and Onions & Chipotle Tomato Sauce

Grilled Salmon | Heirloom Tomatoes, Celery, Kalamata Olive Relish & Olive Oil

Fire-Grilled Chicken Breast | Heirloom Tomatoes, Celery & Kalamata Olive Relish

Sides:

Roasted Fingerling Potatoes | Fresh Herbs

Fried Brussels Sprouts | Rosemary Salt, Toasted Crushed Pistachios & Honey Drizzle

Warm Focaccia Bread

Choose One Dessert:

Georgian Pecan Chocolate Bar

Lemon Meringue Tart

ALL AMERICAN | \$49 PER PERSON

Choose One Salad:

Seasonal Field Greens | Cucumber, Heirloom Tomatoes, Carrot, Croutons, Peppercorn Ranch & Roasted Garlic Vinaigrette

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery

Seasonal Fruit Salad

Choose Two Entrees:

Herb Marinated Grilled Chicken Breast

Hamburgers

Hot Dogs

Sides:

Veggie Platter | Lettuce, Tomato, Onion & Spicy Pickles

Assorted Sliced Cheeses

Molasses Baked Beans

Hamburger & Hotdog Buns

Duke's Mayonnaise, Ketchup & Spicy Mustard

Choose One Dessert:

Strawberry Shortcake

Lemon Bars

BACKYARD COOKOUT | \$52 PER PERSON

Choose One Salad:

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery

Seasonal Field Greens | Cucumbers, Heirloom Tomatoes, Carrots, Croutons, Buttermilk Ranch & Citrus Vinaigrette

Barnsley Coleslaw

Choose Two Entrees:

Barbeque Spiced Smoked Chicken

Smoked Beef Sausage | Honey Mustard

Baby Back Ribs | Spiced Rub & Peach BBQ Sauce

Sides:

Pickled Red Onion & Sweet Pickles

Baked Macaroni & Cheese

Collard Greens

Buttermilk Biscuits & Cornbread

Choose One Dessert:

Peach Cobbler | Vanilla Ice Cream

Sliced Watermelon (Seasonal) & Bourbon Pecan Slab

Plated Lunch

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

A minimum of 8 guests is required. All priced per person.

Plated Meal service is limited to specific venues across Barnsley Resort. Please speak with your Event Manager regarding space appropriate menu selections. Additional fees may apply. Lunch menu options are not available after 3 p.m.

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 \$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

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 selected is required.
Currently, all reception hors d'oeuvre must be served from an attended station (Butler Service is not available).
Please speak with your Event Manager regarding selections to satisfy 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 Station

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 Station

Offered for one hour; a minimum of 20 guests is required per station. Extended service times can be priced accordingly.

Each Action Station must be ordered to serve the total number of guests in attendance.

A chef attendant is required at \$150 per station for every 50 guests.

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	Fresh Parmesan Cheese
Italian Sausage	Tomato
White Shrimp	Basil
	Spinach
	Mushrooms
	Scallions

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

Carving Stations

Offered for one hour; note serving portions for each item.

Extended service times can be priced accordingly.

Each Carving Station must be ordered to serve the total number of guests in attendance.

A chef attendant is required at \$150 per station for every 50 guests.

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



Plated Dinner

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. Based on a three-course menu. All priced per person.

For a surcharge of \$10 per person, up to three entrée options can be offered with a guaranteed number for each entrée provided at least five (5) business days prior to the event. Plated meal service is limited to specific venues across Barnsley Resort.

Please speak with your Event Manager regarding space appropriate menu selections. Additional fees may apply.

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

Eight Layer Peanut Butter Chocolate Cake



Family Style Dinner

A minimum of 20 guests is required.

*Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.
Include freshly brewed regular & decaffeinated coffees and a selection of hot teas.*

SOUTH OF THE BORDER | \$82 PER PERSON

Choose One Salad:

Ensalada | Bibb Lettuce, Jicama, Black Beans, Cotija Cheese, Charred Corn & Citrus Vinaigrette

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

Black Bean & Charred Corn Salad | Lime Cilantro Vinaigrette

Choose Two Entrees:

Smoked Pulled Pork Enchiladas | Spicy Tomatillo Sauce, Queso Fresco & Cilantro

Chipotle Rubbed Grilled Skirt Steak | Sautéed Poblano Peppers & Onions
Roasted Garlic & Chipotle Grilled Chicken

Sides:

Mexican Street Corn

Borracho's Beans

Achiote Rice

Flour & Corn Tortillas

Choose One Dessert:

Arroz con Leche

Spiced Cinnamon Chocolate Cake

BARNSELY ON MY MIND | \$86 PER PERSON

Choose One Salad:

Bibb Salad | Bibb Lettuce, Charred Tomatoes, Crispy Bacon Bites, Eggs, Cucumber, Bleu Cheese Crumbles & Buttermilk Dressing

Pasta Salad | Grilled Red Onions, Marinated Artichokes, Pimiento Peppers, Olives Medley, Garden Basil, Olive Oil & Balsamic Vinegar

Choose Two Entrees:

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

Sides:

Grilled Seasonal Vegetables | Chipotle Honey Butter

Roasted Sweet Potatoes | Fresh Parsley

Rolls & Sweet Butter

Choose One Dessert:

Spiced Carrot Cupcake

Peach Cobbler | Vanilla Ice Cream

TOUR OF GEORGIA | \$85 PER PERSON

Choose One Salad:

Red Potato Salad | Smoked Crispy Bacon, Scallions & Celery

Seasonal Field Greens | Cucumber, Heirloom Tomatoes,

Carrot, Croutons, Green Goddess Dressing & Citrus Vinaigrette

Choose Two Entrees:

Smoked Baby Back Ribs | Peppered Barbeque Sauce

Blackened Grouper | Charred Corn, Scallions & Green Tomato Relish

Buttermilk Fried Chicken | Spicy Honey Drizzle

Sides:

Pimiento Macaroni & Cheese

Southern Green Bean Casserole | Smoked Ham & Red Onions

Buttermilk Biscuits & Cornbread

Choose One Dessert:

Bourbon Pecan Slab

Baked & Spiced Apple Mason Jars



Family Style Dinner

A minimum of 20 guests is required.

Surcharge of \$5 per person for groups of 8-19 guests who do not meet minimum attendance requirements.

Include freshly brewed regular & decaffeinated coffees and a selection of hot teas.

FROM OUR SMOKER | \$94 PER PERSON

Choose One Salad:

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

Choose Two Entrees:

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

Sides:

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

Choose One Dessert:

Blackberry Ginger Cobbler | Vanilla Ice Cream
Lemon Meringue Tart

LITTLE ITALY | \$94 PER PERSON

Choose One Salad:

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

Choose Two Entrees:

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

Sides:

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

Choose One Dessert:

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.

BARNSLEY 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

BARNSLEY 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

BARNSLEY 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

BARNSLEY 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.

Beverages-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



Beverages-Wine Guide

Whites

Reds

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

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

Welcome to Barnsley Resort! On behalf of our dedicated Sales, Service and Operating teams, we look forward to planning and delivering a most memorable experience for you and your guests.

Please use the information below during the planning process. Should you ever have a question, your Event Manager is more than happy to assist.

MENU SELECTIONS AND PLANNING

To ensure the overall success of your experience, we request the following information is finalized no less than 21 business days prior to your arrival:

- Guest accommodations/billing profile
- VIP designations/billing profile
- Final Menu Selections with estimated number of attendees
- Meeting set-up and audio-visual needs
- Activities, entertainment, floral, decor, photography, lighting, electrical needs, etc.

Should information be received inside of this window, the Resort cannot guarantee the availability of all goods and services. Menus ordered within 14 days of the function date will be considered “pop-up” and may be subject to special menu selections and pricing based upon product availability.

Once all details are received, your Event Manager will communicate your plans in the form of Banquet Event Order(s) and/or a Group Resume. Upon review, signed copies of all paperwork, indicating your agreement, must be returned to your Event Manager for our records.

FUNCTION SPACE

Function space is assigned based upon expected attendance and scope of the event. The Resort reserves the right to re-assign function space should there be a change in your expected attendance or program.

If any additional function space is required once the sales contract has been executed and/or during the event detailing process, additional space may be reserved based upon availability and will be subject to current rental/site fees.

A minimum of \$200 will be assessed for set-up and equipment changes requested within 24 hours of an event’s start time.

Function space will be accessible at least 30 minutes prior to an event’s scheduled start time.

The use of tape, pins, staples, tacks, nails, glue or other means of affixation inside or outside any of our structures is prohibited. Additional costs may be incurred as a result of damage to the historic district, venues, and property of the resort.

Policies & Procedures

OUTDOOR VENUES

Due to local ordinances, entertainment must conclude by 11 p.m. at the Manor House Ruins and Pavilion; by 10 p.m. at the Resort Pool; and by 9 p.m. in the Beer Garden and all other outdoor venues.

All outdoor events will have alternative space assigned as a weather back-up. Barnsley Resort reserves the right to move any outdoor functions inside based upon forecasts, watches or warnings provided by the National Weather Service. The decision to move an event to its back-up location will be made in consultation with the group's on-site contact... by 9 a.m. for luncheons, and by 12 p.m. for receptions and dinners. Should reports indicate a 50% or greater probability of inclement weather for any outdoor function, the event will be moved automatically to its alternate location.

In the event a move to back-up function space is delayed at the client's request, the Resort will not guarantee the contracted start time and/or food quality. Should this delay necessitate the Resort set up both indoor and outdoor event spaces, a set-up fee will be assessed according to the event's size and set up complexity (minimum \$1000).

Outdoor venues may require additional lighting which can be secured through ONSITE, our audio-visual partner.

SERVICE CHARGE, LABOR AND FEES

In the State of Georgia, service charges are taxable. Current service charges are as follows:

25% - Catered Food and Beverage

20% - Audio-visual and Master billed Dining, Spa, Outdoor Activities/Teambuilding

All outdoor venues require site fees (refer to contract language for specific details/costs).

Butler Service (i.e. passed hors d'oeuvre and beverage) is currently unavailable.

Action/Carving Stations, a Chef Attendant is required @ \$150 per station for every 50 guests.

Bartenders at \$150 for every 75 guests.

Cashiers at \$150 for every 75 guests.

Satellite check-in at \$150 per dedicated Guest Service Associate.

Porterage, roundtrip at \$10 per guest.

Room drops/deliveries @ \$5 per room/item. Advance notification is required. Deliveries may be scheduled after guest check-in or at turn-down. We cannot guarantee deliveries prior to check-in.

Policies & Procedures

BILLING

An advance reminder of upcoming deposits or required payments will be provided (refer to contract language for specific details/dates).

All event related charges must be applied to an established Group Master Account or in-house Guestroom Folio.

Payment of outstanding balances is due within 30 days upon receipt of final billing.

FOOD & BEVERAGE

Barnsley Resort is licensed by state and local governments to provide for the safe handling and service of all event food and beverage. As a licensee, the Resort is responsible for abiding by all government regulations.

No food or beverage may be brought into any venue by guests. Similarly, Barnsley Resort strictly prohibits the removal of any food or beverage from a function by the client or guests.

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. It is the policy of Barnsley Resort that bartenders are required whenever alcoholic beverages are served. The Resort does not allow self-service of alcoholic beverages at any time.

GUEST COUNTS/GUARANTEE/OVERSET

A Final guest count, or guarantee, including specific selections for multiple entrée plated meals, is due at least five (5) business days prior to your event(s).

Barnsley Resort will prepare and set for 5% over your guarantee on events of 50 or more guests.

Final charges for all food and beverage service are based upon your guarantee or actual number of guests in attendance, whichever is greater.

AUDIO-VISUAL EQUIPMENT

Barnsley Resort has partnered with ONSITE Audio-Visual specialists for all your internet, meeting technology and lighting needs. Due to our remote setting, we cannot guarantee last-minute equipment requests, and ask that all audio-visual needs are submitted at least 21 days prior to your event.

Policies & Procedures

EVENT DESIGN & VENDORS

Our talented in-house Special Events Designer is happy to assist you create customized décor to complement your selected venue, theme or event goals. Services include specialty linen, seating, furniture, floral, lighting, tabletop décor, and more. Your Event Manager can arrange a consultation.

Note, the use of outside/third party vendors not arranged through Barnsley Resort must have prior approval and adhere to all stated policies herein.

VENDOR LOAD IN/LOAD OUT

Access shall be via the Service Entrance located on Barnsley Gardens Road near our receiving docks (behind Georgian Hall). No vendors/deliveries are permitted through the resort's main gate.

Load-ins are not permitted unless the organization contractually holds space at time of load-in.

SECURITY

Guests are expected to conduct themselves in an orderly manner and be 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 attendees.

Barnsley Resort will not assume responsibility for damages, or loss of merchandise, for items which are not secured by a member of our team.

SHIPPING & RECEIVING

Due to limited storage, materials should be sent to the Resort no more than 3 days prior to the event's start date. Please advise your Event Manager of all shipments, expected volume and potential storage needs.

A handling fee of \$5/box will be assessed if more than (5) boxes are scheduled to arrive.

A handling fee of \$100/pallet will be assessed.

We cannot accept and store large production/exhibit shipments in advance of a show. It is necessary that arrangements are made with your production company/exhibitor servicer to receive and store until established load-in date.

When shipping materials, please address as follows to ensure receipt and notification:

Barnsley Resort
Event Manager's Name
Hold For: (Company or Individual's Name)
597 Barnsley Gardens Road
Adairsville, GA 30103
770.773.7480