With the Smoky Mountains as a backdrop and a farm-house style resort to warm the heart of your guests, Dollywood's DreamMore Resort and Spa offers enchanting settings that will create a wedding unique to you.

### COVERED BARN

Crisp mountain air envelopes this rustic setting located on the grounds of the resort. The Barn is centered by the warmth of a Gas-light fire pit with soft lighting in roped mason jars. Receptions can accommodate up to 40 guests. **Rental fee - $500.00**

### MEADOW EVENT LAWN

Whether under a grand tent or a starry night, your wedding on the Meadow Event Lawn would offer the beauty of Mother Nature. You may choose to have your altar under the white pergola with Mount LeConte as the backscape. Or, you may choose to have your altar elevated above your guests' eye-level on the landing of the stone staircase. Indoor banquet space is reserved as a precautionary measure should the weather be less than desirable. Wedding ceremonies can accommodate up to 150 guests. Receptions can accommodate up to 250 guests. **Rental fee - $1500.00**

Service charge and applicable sales tax will be added to all pricing. All food & beverage pricing is per person unless otherwise noted.
SONG & HEARTH

Afternoon ceremonies are graced under a domed barn wood ceiling in the Song & Hearth Restaurant. The stacked-stone fireplace creates a storybook altar as your guests are enveloped in light from the painted glass windows. Wedding ceremonies can accommodate 80 guests. Rental fee - $900.00

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SKIES BANQUET ROOM

Located on the lobby level of the resort, this 1,400 square foot room features floor to ceiling windows and French doors that traverse to a covered walk-out veranda. Ideal for wedding ceremonies and/or receptions for up to 60 guests. Rental fee - $600.00

PEAKS OR FALLS BANQUET ROOM

Located on the lobby level of the resort, these two 2,100 square foot rooms feature floor to ceiling windows and French doors that traverse to walk-out verandas. Wedding ceremonies can accommodate 150 guests. Receptions can seat up to 100 guests. Rental fee - $900.00

Service charge and applicable sales tax will be added to all pricing. All food & beverage pricing is per person unless otherwise noted.
**COLD AND HOT HORS D’OEUVRES**

**Cold Selections**
- Roasted Garlic Bruschetta on Crostini with Basil Pesto | 3
- Olive and Wild Mushroom Tapenade on Toasted Crostini | 4
- Sun Dried Tomato Devilled Eggs | 3
- Smoked Salmon Devilled Eggs | 3
- Bacon and Chive Devilled Eggs | 3
- Prosciutto Wrapped Cantaloupe | 4
- Ahi Tuna Ceviche on Fried Wonton with Black Lava Salt | 6
- Grilled Lemon and Shrimp Cocktail Skewers | 5
- Crab Louie on Endive, Radish, Asparagus with Classic Louis Sauce | 5
- Port Poached Fig and Brie on Brioche Toast with Sliced Strawberry | 4
- Miniature Biscuits of BBQ chicken, Smoked Gouda, Pickled Onion | 4.5
- Caprese Skewers with Mozzarella, Cherry Tomato, Basil Leaf, Olive Oil | 4.5
- Strawberry topped with Boursin Cheese | 3.5
- Gazpacho Shooter of Tomato, Onion, Pepper in Light Tomato Broth | 3
- Duck Confit Crostini with Fig Jam | 4

**Hot Selections**
- Louisiana Shrimp Boil Skewers with Red Potato and Smoked Sausage | 5
- Hoppin’ John Spoons topped with Caramelized Onion Bacon Jam | 5
- Buttermilk Fried Chicken Sliders with Creamy Ancho Slaw | 4
- Nashville Hot Chicken Skewers | 4
- Smoky Mountain Shrimp and Stone Ground Grits Spoons | 5
- Applewood Smoked Bacon Wrapped Jalapeno Poppers | 4
- Creole Shrimp Satay with Avocado Crema | 5
- Smoked Sausage with Blackberry and Fig Compote | 5
- Pimento Cheese Stuffed Mushroom Caps | 4
- Blackened Red Grouper Street Tacos with Avocado Wasabi Aioli | 6
- Fried Chicken Slider with Ancho Slaw and Lavender Honey | 4.5
- Spanakopita – Spinach, Feta and Ricotta Cheeses in Phyllo Dough | 3.5
- Chimichurri Brushed Beef Pincho Skewers | 4.5
- Miniature Grilled Cheese Bites | 3
- Beef or Chicken Empanadas | 4.5
- Sausage Mac and Cheese Fritters | 4
- BBQ Pulled Pork and Cheddar Biscuits | 5

**ATTENDED ACTION STATIONS**

**Slider Station | 25**
- Pulled Pork on Potato Rolls with House BBQ Sauce, Pickled Onions and Coleslaw
- Crab Cake Slider with Garlic Amarillo Aioli and Fried Onions
- Harissa Lamb Burgers with Cucumber Yogurt Sauce

**Street Food Taco Stand | 25**
- Picadillo, Braised Beef, Blackened Red Fish Cheese, Lettuce, Cabbage, Queso Fresco, Guacamole, Salsa
- Roja and Pico de Gallo

**Gourmet Mac and Cheese | 18**
- Classic Macaroni, Lobster, Mascarpone, Duck Confit,
  Goat Cheese, Bacon, Cheddar Cheese, Green Chilies

**“Mason Jar” Salad Station | 18**
- Hearts of Romaine with Classic Caesar Dressing, Garlic and Herb Croutons, Cage Free Boiled Eggs
- Low Country Cobb Salad with Buttermilk Tarragon Dressing, Blue Cheese, Chicken, Avocados, Tomatoes, Jicama
- Arugula Salad with Lemon Vinaigrette, Strawberries, Pecans, Goat Cheese

**Ceviche Station | 19**
- Red Fish Ceviche with Amarillo Aioli, Red Onions and Cilantro
- Shrimp Ceviche with Yuzu, Tomatillos and Grapefruit

Service charge and applicable sales tax will be added to all pricing. All food & beverage pricing is per person unless otherwise noted.
COLD SELECTIONS

**Vegetable Crudité | 5.50 per person**
Farmers Market Fresh Vegetables with Herbed Buttermilk Dip

**Artisan Cheese | 8.50 per person**
A Selection of Aged Artisan Cheeses with Dried Fruits and Nuts

**Seasonal Fruit Platter | 7.50 per person**
An Assortment of Seasonal Fresh Fruits and Berries

**Antipasto Board | 10 per person**
Marinated Artichoke and Olive Salad, Cured Meats, and other Italian Favorites

**Chef’s Charcuterie Selection | 15 per person**
Assorted Smoked Meats and Cheeses with Stone Ground Mustard and Fruit Jam

**Oysters on the Half Shell | 48 per dozen**
Grilled Lemon and Lime Wedges, Mignonette Sauce, Ginger Lime Relish, and Horseradish Sauce

**Crab Salad Parfait | 12 per person**
Crab, Red Onions, Capers, Tomatoes, Avocados, Green Onions, Lemon and Lime Garnish, served in a Chilled Martini Glass

**Market Fresh Shrimp Cocktail | 60 per dozen**
Served with Capers, Red Onions, Lemon, Lime, and Cocktail Sauce
(Ask your sales manager about adding a carved ice enhancement)

HOT SELECTIONS

**Open-Faced Fried Green BLT Sliders | 42 per dozen**
With Applewood Smoked Bacon and Cracked Pepper Mayonnaise

**Blackened Fish Tacos | 72 per dozen**
With Ancho Slaw and Avocado Lime Crema

**Country Ham and Biscuits | 36 per dozen**
With Peppered Arugula and Clover Honey

**Grilled Chicken and Corn Quesadillas | 42 per dozen**
With Sour Cream dipping Sauce

**Maryland Style Crab Cakes | 42 per dozen**
With Spicy Tartar Sauce

**Miniature Shrimp Po-Boy | 72 per dozen**
With Tomatoes, Avocados, and Chipotle Remoulade

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PLATED DINNERS

Includes Ice Water, Sweet and Unsweet Tea, and Coffee Service

Salad or Soup, Choose One ($4.00 additional for both soup and salad)
- Baby Spinach, Shaved Red Onions, Candied Pecans, Crumbled Gorgonzola, Chopped Bacon, Balsamic Vinaigrette Dressing
- Fresh Field Greens, Julienne Carrots, Quartered Cherry Tomatoes, Sliced Cucumbers, Buttermilk Ranch or Italian Vinaigrette Dressings
- Hearts of Romaine, Asiago Cheese, Garlic and Herb Croutons, Classic Caesar Dressing
- Iceberg Wedge Salad, Blue Cheese Crumbles, Diced Red Onions, Quartered Roma Tomatoes, Chopped Bacon, Creamy Blue Cheese Dressing
- Creamy Tomato Bisque
- Home Style Chicken Noodle Soup
- Broccoli and Smoked Cheddar Soup

Breads, Choose One
- Assorted Challah and Honey Wheat Dinner Rolls
- Buttermilk Biscuits with Honey Butter

Entrees, Choose One

Pecan Crusted Salmon | 39
Crispy Wild Mushroom Risotto
Butternut Squash Puree

Herb Panko Crusted Haddock with Lemon Garlic Beurre Blanc | 37
Carolina Gold Rice Perlo
Braised Butter Beans

Whole Grain Mustard Crusted Bone-In Pork Chop with Caramelized Onion | 44
Sweet Potato Hash
Honey Glazed Apples

Hickory Smoked Pork Loin | 40
Candied Sweet Potato Casserole
Cider Vinegar Braised Collard Greens with Applewood Smoked Bacon

Garlic and Herb Roasted Chicken Breast Stuffed with Sun Dried Tomatoes, Feta, and Wilted Spinach | 39
Rustic Garlic Mashed Potatoes
Oven Roasted Broccolini
Rosemary Pan Gravy

East Tennessee Dry Rubbed Chicken Street Tacos | 39
Authentic Carolina Gold Rice
Tennessee Whiskey Baked Beans
Avocado, Pickled Red Onions, Pico de Gallo, Cotija Cheese and Cilantro Lime Crema, Grilled Lime Wedge

Petite Tenderloin of Beef with Red Wine Demi-Glace | 52
Butter Whipped Potatoes
Grilled Asparagus

Farfalle Pasta (Vegetarian Option) | 27
Smoked Tomato Ragout
Tequila Caramelized Onions

Mushroom Duxelle Stuffed Tomatoes | 26
Crispy Butter Fried Shiitake and Oyster Mushrooms
Bed of Ratatouille drizzled with Balsamic Reduction

Service charge and applicable sales tax will be added to all pricing. All food & beverage pricing is per person unless otherwise noted.
DINNER BUFFETS

CUSTOM DINNER BUFFET

Salad or Soup, Choose One ($4.00 additional for both soup and salad)
- Baby Spinach, Shaved Red Onion, Candied Pecan, Crumbled Gorgonzola, Chopped Bacon, Balsamic Vinaigrette Dressing
- Fresh Field Greens, Julienne Carrot, Quartered Cherry Tomato, Sliced Cucumber, Buttermilk Ranch or Italian Vinaigrette Dressing
- Hearts of Romaine Caesar Salad, Asiago Cheese, Garlic and Herb Croutons
- Iceberg Wedge Salad, Blue Cheese Crumbles, Diced Red Onion, Quartered Roma Tomato, Chopped Bacon, Creamy Blue Cheese Dressing
- Creamy Tomato Bisque
- Home Style Chicken Noodle Soup
- Broccoli and Smoked Cheddar Soup

Breads, Choose One
- Assorted Challah and Honey Wheat Dinner Rolls
- Buttermilk Biscuits with Honey Butter

Entrées, Choose Two
The overall price of the buffet will be the higher of the two entrees chosen
- Herb Marinated Chicken Breast with Lemon Tarragon Sauce | 37
- Crispy Chicken Breast Stuffed with Shiitake Mushrooms and Goat Cheese | 39
- East Tennessee BBQ Chicken | 37
- Char Broiled Ribeye Steaks with Rosemary Shallot Butter | 52
- Pan Seared New York Strip Steak with Truffled Peppercorn Cream | 58
- Pepper Crusted Rack of Lamb | 82
- Mustard Crusted Bone-In Pork Chop with Fried Onions | 49
- Blackened Center Cut Pork Loin Smothered in Mushroom Gravy | 47
- Miso and Soy Glazed Salmon | 48
- Blackened Salmon with Habanero Moonshine Salsa | 48
- Herb Panko Crusted Haddock with Roasted Garlic Beurre Blanc | 43
- Shiitake and Crimini Mushroom Duxelle Stuffed Tomatoes (Vegetarian Option) | 40
- Slow Roasted Ratatouille with Herb Marinara (Vegetarian Option) | 38

Starch Accompaniment, Choose One
- Rustic Garlic Mashed Potato
- Wild Rice Pilaf
- Swiss and Basil Potato au Gratin
- Herb Parmesan Risotto
- Candied Mashed Sweet Potatoes
- Blue Roasted Fingerling Potatoes
- Twice Baked Potato with Sour Cream & Chives
- Duchess Potatoes

Vegetable Accompaniment, Choose Two
- Honey and Thyme Roasted Carrots
- Green Bean Almandine
- Broccoli and Smoked Cheddar au Gratin
- Oven Roasted Vegetable Medley
- Tennessee Whiskey Baked Beans
- Roasted Brussel Sprouts with Smoked Bacon Lardons
- Grilled Asparagus with Roasted Garlic

Bistro Steakhouse Dinner Buffet | 59
Spinach Salad with Quartered Strawberries, Shaved Red Onion, Gorgonzola Cheese, Candied Pecan, Balsamic Vinaigrette Dressing
Choice of One:
- Assorted Challah and Honey Wheat Dinner Rolls
- Buttermilk Biscuits with Cinnamon Honey Butter
Charbroiled Petite Ribeye Steaks topped with Crispy Fried Wild Mushrooms
Herb Roasted Quarter Chickens with Sage Pan Gravy
Duchess Potatoes with Sour Cream, Bacon, and Chives
Grilled Asparagus with Roasted Garlic
Roasted Cauliflower, Broccoli and Carrots

Service charge and applicable sales tax will be added to all pricing. All food & beverage pricing is per person unless otherwise noted.
DINNER BUFFETS (continued)

Toscana Supper Buffet | 49
Stracciatella Soup and Garlic Bread
Tomato and Buffalo Mozzarella Salad with Fresh Basil
Antipasto Salad of Cured Meats, Provolone, Grilled Vegetables, Olives, and Artichokes in Seasoned Extra Virgin Olive Oil
Baked Penne Marinara
Chicken Marsala with Sautéed Button Mushrooms, Shallots, and Toasted Pine Nuts
Sicilian Roasted Salmon with Tomatoes, Olives, and Capers
Roasted Red Potatoes
Roasted Eggplant Ratatouille

Foothills Buffet | 46
Fresh Field Greens, Julienne Carrots, Quartered Cherry Tomatoes, Sliced Cucumbers, Buttermilk Ranch and Balsamic Vinaigrette Dressings
Country Potato Salad with Hard Boiled Eggs
Buttermilk Biscuits with Honey Butter
Herb Marinated Chicken Breast with Pan Gravy
Garlic and Thyme Roasted Pork Loin in Mushroom Gravy
Rustic Garlic Mashed Potatoes
Oven Roasted Vegetable Medley

Southern BBQ Buffet | 49
Salads, Choose One
• Fresh Field Greens, Julienne Carrots, Quartered Cherry Tomatoes, Sliced Cucumbers, Buttermilk Ranch and Balsamic Vinaigrette Dressings
• Hearts of Romaine Caesar Salad, Asiago Cheese, Garlic and Herb Croutons
Breads, Choose One
• Assorted Challah and Honey Wheat Dinner Rolls
• Buttermilk Biscuits with Cinnamon Honey Butter
Entrées, Choose Two
• Mesquite Charbroiled BBQ Chicken
• Slow Roasted Memphis Dry Rubbed Pulled Pork
• Cajun Espresso Rubbed Brisket
Side Dishes, Choose Two
• Tennessee Whiskey Baked Beans
• Garlic and Herb Butter Grilled Corn on the Cob
• Southern Braised Green Beans
• Pimento Creamed Corn
• Cider Braised Collard Greens with Applewood Smoked Bacon
Cold Sides, Choose One
• Macaroni and Sweet Pea Salad
• Southern Style Potato Salad
• Marinated Cabbage Slaw with Dried Cranberries and Candied Pecans
BBQ Sauces, Choose Two
• Memphis Style Mopping Sauce
• Eastern Tennessee Vinegar Based Sauce
• Sweet Texas Style BBQ Sauce

Service charge and applicable sales tax will be added to all pricing. All food & beverage pricing is per person unless otherwise noted.
CONSUMPTION BAR PRICING

Bartender fee $100.00 first three hours and $25.00 each additional hour
One bartender required per 75 guests

Call Brand Liquors | 11.00 per glass
Tito's Vodka, Don Q Rum, New Amsterdam Gin, Cien Anos Reposado Tequila,
Jack Daniels Black Whiskey, Jim Beam White Bourbon, Dewars White Label Scotch

Premium Brand Liquors | 13.00 per glass
Grey Goose Vodka, Bacardi Light Rum, Hendricks Gin, 1800 Silver Tequila,
Woodford Reserve Whiskey, Bullitt Bourbon, Johnny Walker Black Scotch

Domestic Beers | 5.00 per bottle
Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Premium Beers | 7.00 per bottle
Heineken, Corona, Shiner Bock, Yuengling, Sam Adams

Sycamore Lane House Wines | 9.00 per glass | 34.00 per bottle
Chardonnay, Sauvignon Blanc, Merlot, Cabernet

OTHER BEVERAGE OPTIONS

Coffee Service: Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas | 49 per 1.5 gallon urn
Hot Chocolate | 6 per person
Fresh Smoothies: Mixed Berry, Tropical Green, Peaches and Cream | 3.50 each
Fresh Hot or Cold Apple Cider (Seasonal Availability) | 49 per 1.5 gallon urn
Dolly's Famous Pink Lemonade or Iced Tea | 18 per gallon
Coca-Cola® Soft Drinks and Bottled Waters | 3 each

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Amenities

A high level of service and attention to detail is given to all of our events, and included at no additional costs are the following:

- One hour of rehearsal time the week of your wedding
- A scheduled taste testing for plated dinners
- Cake cutting service during the reception
- White garden chairs or banquet chairs
- Table rounds for guest seating and head table seating for the wedding party
- China, glassware and silverware for all table settings
- White floor length table cloths and a choice of colored napkins
- Candle-lit lanterns as centerpieces
- All required set-up of your event space and post-event clean-up

Optional Add-On Services

Spa services for the Bride and Groom and the bridal party
Rehearsal Dinners
Overnight rooms for guests, honeymoon suite, and changing rooms
Champagne toast
Bridal tea
Farewell brunch
Rental and placement of chair covers
Rental of audio visual equipment

Preferred Vendors

The following vendors have filed a certificate of insurance with the resort.

BAKER
Sandy’s Cakes
(865) 414-1220

PHOTOGRAPHERS/VIDEOGRAPHERS
Lisa Price Photography
(865) 322-7800
Kathy Smith Photography, LLC
(865) 272-9612

FLORISTS
L.B. Florals
(865) 313-3404
Little Pigeon Florist
(865) 428-0614

PROPS, LINENS, AND TENTS
Rothchild Event Rentals
(865) 531-0269

ENTERTAINMENT & WEDDING SERVICES
Stephen Goff Entertainment
(865) 336-0251
Anthony Mangrum
(423) 963-1096
Pat Corn
(865) 654-7896
Anderson String Quartet
(864)752-8215

CEREMONY OFFICIANTS
Minister Bill Black
(865) 607-4076
Pastor Sam Haun
(918) 991-2581

Service charge and applicable sales tax will be added to all pricing. All food & beverage pricing is per person unless otherwise noted.
**Additional Information**

**Contracting and Deposits**
Wedding receptions and ceremonies are contracted no more than twelve months in advance. Special event dates may have further restrictions. The resort does not book wedding ceremonies nor receptions for groups of less than 40. The resort does not book wedding ceremonies without an accompanying reception. A deposit equivalent to the event space rental fee is due with the signed contract. A schedule of further advance deposits will be established in your contract whereby full payment must be rendered prior to the event date.

**Food Service**
All food served on the resort premises must be supplied and prepared by the resort’s culinary team. Due to the resort having no control of how food is transported, stored or secondarily prepared after it leaves the premises, leftover food from catered functions may not be taken from the resort. To maintain proper temperature control and food quality, buffets will be serviced for a maximum one-hour time period and hors d’oeuvre stations will be maintained for a maximum two-hour time period. Buffets priced on a per person basis will charge for multiple visits to the buffet.

**Beverage Service**
All alcoholic beverages served on the resort premises (or elsewhere under the resort’s alcoholic beverage license) must be dispensed only by resort servers and bartenders. All alcohol must be purchased through the resort and cannot be brought in from outside sources. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

**Pricing**
A minimum catering fee of $35.00 per person (plus service charge and tax) is required. Confirmed food and beverage pricing will be quoted 90 days prior to the function/event date. Our culinary team uses only the finest ingredients in the preparation of your meals. Due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed Banquet Event Order (BEO).

**Tax & Service Charge**
A customary 22% service charge and applicable sales taxes will be added to all food and beverage charges as well as any event space rental fees and audio visual charges.

**Banquet and Event Details**
To ensure our entire team is prepared and all your needs are accommodated, we request that the final details of your wedding be completed 30 days in advance of your event.

**Guarantee Agreement**
We require a confirmation of guaranteed attendance five working days in advance of your wedding. Your bill will be based on the guaranteed number plus charges over and above. Meals will be prepared for your guaranteed figure. Our culinary team will make every effort to duplicate your menu for any additional guests, however, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as “Expected” on the banquet event order as the guarantee.

**Quiet Hours**
For the consideration of all resort guests, quiet hours are 11:00 p.m. Loud music must end by this time.

**Certificate of Insurance**
Event insurance is required for weddings, receptions and social events. Outside vendors, such as photographers, musicians, and florists, must also have a certificate of insurance. Copies of certificates must be provided to the resort in advance of your event.

**Special Event Services**
Our staff will be pleased to assist you with any recommendations for floral arrangements, decorations, photographers, and entertainment to make your event truly memorable.