



CATERING BROCHURE

CONTACT US

LEAH LLOYD

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★★★★★

Message from The Puppet Master

OVER 20 YEARS OF CATERING IN NORTH GEORGIA

Thank you for considering us for your upcoming event! Yahooola Creek Grill is dedicated to delivering an unforgettable experience to you and your guests.

It starts with preparation and attentiveness to your wishlist, and is fully realized at your event with expertly-prepared dishes, top-notch service, and versatile accommodations.

Creatively, the sky's the limit! From décor and staging to multimedia,

we'll work with you to create the perfect setting for your special occasion.

With our elegant estate table seating and family-style food service, you'll be able to spend more time with your guests and truly enjoy this memorable day.

Included in this overview is a sample banquet/catering menu. This is a great place to start when planning your special event. Want to make additions, changes, or even create something new?

Just ask! We are here to craft the ideal menu for you and your guests. So sit back, relax and let us take care of the details!

Nick Alcega



HELPING MAKE DREAMS
COME TURE





Meet The Yahoola Creek Partners

OUR PREFERRED VENUES

Yahoola Creek Grill is proud to work with the best venues in North Georgia to bring all of your events to life. Whether you are looking for an Historic House like The 1888 House or a Riverside Location like The Oar House, we have all of your needs covered.

THE 1888 HOUSE: Beautiful from entrance to exit and certain to make your next event a showstopper. From corporate meetings to wedding receptions, this stunningly restored Colonial Revival home steps away from the enchanting Dahlonega square is equipped to hold up to 100 people and also features an outside covered cocktail space certain to add sophistication and a modern flair for any event.

THE OAR HOUSE: Sitting on 7 acres, The Oar House is "The Premiere Event Venue in North Georgia". Being located on the banks of the Chestatee River makes The Oar House a fantastic setting for any type of event. Weddings, receptions, rehearsal dinners, corporate parties or what ever the occasion, The Oar House is the place.

THREE SISTERS WINERY: Three Sisters Vineyards is a unique and genuine North Georgia venue for just about any wedding celebration. Named "Best Winery In The South" by TurnerSouth's Blue Ribbon Television Series, Three Sisters Vineyards is truly one of the great backdrops for a memorable special event. With 184 acres, Three Sisters Vineyards can accommodate small events to larger events with 100 to 150 guests....even 300 or more.



CAVENDAR CREEK WINERY: Cavender Creek Vineyards is a beautiful and unique venue for a variety of events. With a beautiful new event barn, their renovated 1820's cabin, tasting room, and breathtaking vineyards- Cavender Creek is the place for your next event!!

YAHoola CREEK MOBILE FOOD TRUCK:

We are pleased to offer off-site catering via our fully-prepared food truck for a variety of events including Graduations, Reunions, Film & TV Productions.

JULIETTE'S CHAPEL:

The Juliette Chapel is a lovely wedding and events venue and is the perfect setting for intimate weddings and events. If you love the great outdoors, you'll appreciate our rustic, yet elegant facilities that celebrate simplicity and the beauty of nature all around.

DAHLONEGA MARKET PLACE:

This venue is the perfect setting for your private or social occasions, as well as business/corporate functions. The Market Place is a 3,600 sq. ft. historic building decorated with subtle elegance and is available to host events 50 to 200 people. The charming three story brick building has great character with gorgeous windows and beautiful views of the Historic Dahlonega Square.

HOT HORS D'OEUVRES

Seafood:

	PIECE	DOZEN
• Shrimp Fritters with Key Lime Remoulade Sauce	\$2.50	\$30
• Oysters Rockefeller with Pernod Scented Hollandaise Sauce	\$3.00	\$36
• Coconut Shrimp with Tropical Fruit Curry Chutney	\$2.75	\$33
• Mini Crab Cakes with Whole Grain Mustard Butter Sauce	\$3.25	\$39

Meat & Poultry:

• Beef Teriyaki with Ginger Lime Glaze	\$2.50	\$30
• Premium All Beef Meatballs with Sweet & Sour Sauce	\$1.75	\$21
• Mini Beef Empanadas with Mango Chili Sauce	\$2.00	\$24
• Jerk Spiced Crusted Chicken Kabob	\$2.50	\$30
• Miniature Cocktail Reubens	\$2.00	\$24
• Miniature Quiche Lorraine	\$2.00	\$24
• Thai Beef Satay	\$1.75	\$21
• Pimento Potato Bites with Bacon Crumbles	\$2.00	\$24
• Boneless Chicken Tenders with Blue Cheese Dressing	\$1.75	\$21
• Grilled Baby Lamb Chops with Cilantro Concasse	\$2.75	\$33
• Chicken Satay	\$2.75	\$33

Vegetarian:

• Vegetable Spring Rolls with Plum Duck Sauce	\$2.00	\$24
• Stuffed Mushrooms with Boursin Cheese & Baby Spinach Stuffing	\$2.50	\$30
• Fried Ravioli with Roasted Roma Tomato Mariana Sauce	\$2.50	\$30
• Spinach Pie with Feta Cheese Wrapped in Phyllo Dough	\$2.00	\$24
• Vietnamese Spring Rolls with a Sweet Chili Sauce	\$2.00	\$24
• Miniature Vegetable Quesadillas	\$1.50	\$18
• Portobello Stuffed Mushrooms	\$2.50	\$30
• Crispy Asparagus with Asiago	\$2.00	\$24
• Parmesan Artichoke Hearts	\$2.00	\$24

COLD HORS D'OEUVRES

Seafood:

	PIECE	DOZEN
• Seared Sesame Crusted Ahi Tuna with Cucumber Rounds & Ginger Soy Glaze	\$2.75	\$33
• Belgium Endive Spear with Hickory Smoked Salmon & Mini Salad	\$2.00	\$24
• Saffron Potato Cup with Coconut Curried Sea Scallops & Cucumber Fan	\$2.50	\$30
• Sock Eye Salmon Roulade with Chive Cream & Pumpernickel Toast Point	\$3.00	\$36
• Fresh Shucked Oysters	\$2.50	\$30

Vegetarian:

• Pepper & Pistachio Crusted Goat Cheese with Caramelized Figs & Chiabata Toast	\$2.25	\$27
• Roasted Red Pepper Hummus Tartlet with Kalamata Olive Tapenade, Goat Cheese & Caramelized Gold Beets	\$1.75	\$21
• Ciabatta Hard Crusted Buttered Crouton with Fresh Mozzarella, Organic Zebra Tomato, & Basil Oil	\$1.50	\$18
• Roasted Tomato, Garlic, & Basil Bruschetta	\$2.00	\$24
• Tri-Colored Lentils with Sweet Corn Salad & Flakey Phyllo Cup	\$2.00	\$24
• Brie & Raspberry Phyllo	\$2.50	\$30
• Crudite Cups	\$1.75	\$21
• Fried Green Tomatoes	\$1.75	\$21



Hors d'Oeuvres Menu

BUTLER SERVICES OR BUFFET STYLE



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Catering/Bufferet Menu



Catering from Yahoola Creek Grill gives you plenty of options to choose from. We specialize in making your event unforgettable. We will work with you to customize the menu to your unique specifications, and make sure your special day stays within your budget.

Starters

- Fried Green Tomatoes
- Homemade Roasted Red Pepper Hummus with Pita Bread
- Shrimp Fritters
- Sesame Grilled Chicken Skewers
- Stuffed Risotto Balls with Smoked Mozzarella
- Goat Cheese Tart
- Crab Cakes
- Crudit  Cups

Salads

- House Salad with a choice of one of our homemade dressings
- Caesar Salad with cornbread croutons
- Spinach Salad with white mushrooms, red onions, sliced eggs and crispy bacon dressing
- Yahoola Creek Farmhouse Salad with mixed baby greens, goat cheese, sliced apples, cranberries, pecans and fig dressing
- Arugula Salad with fresh strawberries, spiced Georgia pecans and balsamic dressing

Entrees

- Eggplant or Chicken Parmesan
- Grilled Chicken Farfalle Pasta
- Seasonal Roasted Chicken
- Slow Roasted BBQ Pork
- BBQ Baby Back Ribs (*add \$2pp*)
- Spinach and Mushroom Lasagna
- Chicken Pot Pie
- Pan-Roasted Brook Trout
- Baked Alaskan Salmon
- Shrimp and Grits
- Meatloaf Surprise
- Grilled 10oz New York Strip Steak
(*add \$2pp*)
- Grilled Lamb Chops (*add \$3pp*)
- Grilled Mahi Mahi
- Grilled Pork Chops
- Red Snapper Piccata
- Crab Stuffed Shrimp
- Cuban Roasted Pork
- Roasted Shrimp Pasta

Sides

- Vegetable Medley
- Grilled Squash, Onions & Peppers
- Garlic Green Beans
- Green Bean Casserole
- Roasted Root Vegetables
- Steamed Broccoli
- Squash Casserole
- Mashed Potatoes
- Pasta Bake
- Mac-N-Cheese
- Sweet Potato Souffle
- Scalloped Potatoes
- Rice Pilaf
- Spicy Black-Eyed Peas
- Gouda Cheese Grits
- Pimento Potato Bites

Desserts

- Peach and Blueberry Cobbler
- Chocolate Covered Strawberries
- Mini Red Velvet Cupcakes
- Brownie Bites
- Blueberry Muffin Bread Pudding
- Flourless Chocolate Torte
- Praline Cheese Cake
- Apple Crisp

Carving Station

(Requires One Chef)

- Premium Meat Carving
- Roast Beef Station
- Sweet Bourbon Honey Ham
- Slow Roasted Turkey
- Pasta Station
- Shrimp & Grits Station
- Mac-N-Cheese Station
- Potato Station
- Fajita Station
- Slider Station

Themed Dinners

(Offered Only With Platinum Package)

- Low Country Boil Country
- BBQ
- Taste of Italy
- Mediterranean
- Asian



BUFFET OPTIONS



STARTERS (choose one)
 SALADS (choose one)
 ENTREES (choose two)
 SIDES (choose four)
 DESSERTS (choose two)

PLATINUM PACKAGE
 \$39.95 pp

SALADS (choose one)
 STARTERS (choose one)
 ENTREES (choose two)
 SIDES (choose three)
 DESSERTS (choose one)

GOLD PACKAGE
 \$35.95 pp

STARTER or SALAD (choose one)
 ENTREES (choose two)
 SIDES (choose two)
 DESSERTS (choose one)

SILVER PACKAGE
 \$29.95 pp

SALAD (choose one)
 ENTREES (choose two)
 SIDES (choose one)
 DESSERTS (choose one)

BRONZE PACKAGE
 \$24.95 pp

ADDITIONAL INFORMATION

- Served Family-Style for an additional fee.
- Water, Sweetened and Unsweetend Tea included.
- Coffee, Hot Teas, and Specialty Drinks (such as Mimosas and Bellinis) Stations are available for an additional charge.
- Final Menu Selections are due 30 days prior to event.
- Final Guest Counts and Alcohol Selections are due 7 days in advance of the event.
- Final Payments are due 7 days prior to the event with the final head count.
- All alcohol charges will be paid for at the time of the event.
- \$1.50 Per Person Cake Cutting Fee
- WEDDING & EVENT PLANNING PACKAGES (Fees apply based on needs)
 - Full Service
 - Partial Planning
 - Day of Coordination
 - Month of Planning
- LINENS (Available in Assorted Colors):
 - \$5 per linen tablecloth
 - \$0.25 per linen napkin
- STAFFING:
 - \$125 Chef Carving Station
 - \$175 per Server (Minimum of 2)
 - \$175 per Bartender
 - \$200 per Event Coordinator
- SET UP:
 - 8-Hour Service - 2 hour set up, 4 hour party, 2 hour clean up. There is an additional \$25 per hour extra, per staff member. Number of required staff varies depending on complexity of menus and service.
 - Basic Set Up & Breakdown (Just Food & Bar): \$250
More extensive set up and clean up (i.e. table setting, linen and floral decoration, table placement, complete clean up, etc.) will have extra charges based on client needs.
- SERVICE CHARGE:
 - 15% Service Charge covers:
 - Insurance and workers compensation
 - Site visits, office appointments, and planning details for your event.
 - 4-person tasting
 - Personalized plaque by Pretty Little Writings.
- DEPOSITS:
 - \$500 deposit for a Friday or Saturday event.
 - \$250 deposit for all other days
 - A 50% non-refundable deposit is due 30 days before the event.



BRUNCH PACKAGES

GOLD PACKAGE - \$19.95pp

- MAINS: CHOOSE TWO
- PROTEIN - CHOOSE TWO
- STARCHES - CHOOSE TWO
- SIDES - CHOOSE TWO

SILVER PACKAGE - \$15.95pp

- MAINS - CHOOSE TWO
- PROTEINS - CHOOSE ONE
- STARCHES - CHOOSE ONE
- SIDES - CHOOSE ONE

Morning in the Mountains

BRUNCH CATERING MENU

MAINS

- Spinach, Leek & Gruyere Cheese Egg Frittata
- French Toast
- Scrambled Eggs
- Pancakes
- BBQ Pulled Pork (Gold Package Only)
- Eggs Benedict
- Omelet Station (\$125 for staffing Chef):
Chef available to make omelets to order with onions, mushrooms, bell peppers, ham, bacon, tomato, cheese & salsa.

PROTEINS

- Bacon
- Sausage
- Canadian Bacon
- Corned Beef Hash
- Country Ham

STARCHES

- Potatoes O'Brien
- Hashbrown Casserole
- Southern Grits

SIDES

- Biscuits & Sausage Gravy
- Toast Selection
- English Muffins





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Contact Us

FOR YOUR NEXT EVENT

Fill out our Event Inquiry Form on our website at www.yahoolacreekgrill.com/events-weddings and our Special Events Coordinator will be in touch!

You can also contact Leah Lloyd at leah@yahoolacreekgrill.com or give her a call at 706.482.2200.





PREFERRED VENDORS



Bakers

ZELL'S COTTAGE BAKERY
Gainesville, Georgia
Jennifer Watts
www.zellscottagebakery.com
info@zellscottagebakery.com



DJ/Live Music

PIRONE ENTERTAINMENT
Dahlonega, Georgia
Tommy Pirone
www.pironedjs.com
info@pironedjs.com
954-494-5210



Bakers

SWEET TREATS BY LEIGH
Dahlonega, Georgia
Leigh Evans
sweettreatsbyleigh.wixsite.com/
sweet-treats
sweettreatsbyleigh@aol.com
770-316-6141
989 North Grove Street Suite C
Dahlonega GA 30533



Flowers

IVY'S GIFTS FROM THE VINE
Dahlonega, Georgia
Ivy Spraker
www.ivygiftsfromthevine.net
Ivy_spraker@hotmail.com
(706) 867-7264
11 South Grove St. Suite 400
Dahlonega Georgia 30533



Photography

HORN PHOTOGRAPHY & DESIGN
Dahlonega, Georgia
Brandon & Michelle Horn
hornweddings.com
hello@hornweddings.com
706-973-8819
Dahlonega, Georgia 30533



Linens & Rentals

LANIER TENT RENTALS
Gainesville, Georgia
Lee and Dannella Burnett
www.Lanierrental.com
770-532-4740
lanierrental@gmail.com
534 Mill Street SE, Gainesville, GA



Beauty Services

STRUCTURE HAIR STUDIO
Dahlonega, Georgia
www.structurehairstudio.com
706-867-6320
structurehs@gmail.com
1808 South Chestatee, Dahlonega,
GA 30533



Personalized Gifts

Tiffany Moehrke
www.facebook.com/pg/
PrettyLittleWritings/
prettylittlewritings@gmail.com



Atmospheres at Yahoola Creek Grill

OUR EVENT SPACES



Yahoola Creek Grill features three unique dining environments - our covered deck, cozy upstairs loft and private garden terrace. Our spaces can be reserved individually, or you may reserve the entire restaurant.

GARDEN TERRACE

Our lower level space features a formal dining room full of charm and rustic touches. Flowing out onto our private garden terrace, this is truly a unique setting for any occasion. Comfortably seats 50 to 60.

COVERED DECK

Dahlonega is best in the fresh air! Fun and casual, our deck provides seasonal outdoor flair to your dining experience. Equipped with state-of-the-art heaters, the deck can be

enjoyed year round! Comfortably seats 50 to 60.

UPSTAIRS LOFT

Cozy and private, our upstairs loft is perfect for smaller more intimate gatherings. Equipped with a flat-screen TV, multimedia capabilities, and always quiet enough for casual conversations, this space is a great option for a family gathering or business meeting. Comfortably fits 20 to 30.

YAHoola CREEK MOBILE FOOD TRUCK

We are pleased to offer off-site catering via our fully-prepared food truck for a variety of events including Graduations, Reunions, Film & TV Productions.



