

# Ancient Village<sup>-lore-</sup> at Boyd Hollow

## HOLIDAY PARTY PACKAGES



### ground elf PACKAGE

UP TO 24 GUESTS

**\$449**

Enjoy our multi-purpose indoor meeting space, the Ground Elf Burrows. Equipped with AV, wet bar, bathroom, and fireplace, it's the perfect quaint space for smaller parties and meetings.

#### LUNCH OPTIONS

We are happy to offer 3 different lunch options for your group. You can add lunch to your package for \$25 / guest.

Please refer to the Holiday Catering Menu for complete selections. Dessert & hors d'oeuvres selections also available.



### tree elf PACKAGE

25-40 GUESTS

**\$699**

The Nest Patio provides a cozy yet fun space atop our dwellings, overlooking the Village Gardens. Take advantage of the indoor bar & bathroom connected to this timber framed patio.

#### DINNER OPTIONS

Dinner can be added to your package starting at \$37 / guest. Please refer to the Holiday Catering Menu for complete selections. Dessert & hors d'oeuvres selections also available.



### bokee's PACKAGE

41-100 GUESTS

**\$899**

Nestled in the Village Gardens or atop our 40ft waterfall, enjoy large unique gathering spaces with stunning views in either location. The choice is yours to make. You can't go wrong!

#### ACTIVITY OPTIONS

Axe Throwing & Archery - \$680/hr

Axe Throwing Range - \$400/hr

Archery Range - \$300/hr

Facilitated Team Building Activities - \$150+

*\*Please refer to Team Building sheet for activity options.*

**\*ALL spaces listed are available year-round and are weatherized to accommodate seasonal climates.**

**\*Each package includes a 3-hour venue rental, tables, chairs, cash bar, & event staff.**

**\*Entire Village buyout can accommodate up to 250 guests.**





## Village Holiday Menu

### DINNER SELECTIONS

Includes Choice of 1 Protein, 2 Pre-Selected Sides & Salad, Lemonade & Water

- \$42 / guest - Grilled Filet Mignon with Rosemary Demi (gf)
- \$37 / guest - Sage Rub Pork Tenderloin (gf)
- \$37 / guest - Herb Roasted Chicken with Béchamel Sauce (gf)
- \$37 / guest - Bourbon Glazed Meatloaf

Can be substituted for vegetarian individual option only:

- \$28 / guest - Roasted Bell Peppers stuffed with Wild Rice (v) (gf)

### Included Sides & Salad

- Roasted Red Mashed Potatoes
- Garlic Roasted Green Beans
- Village Salad (Spring Mix w/Strawberries, Red Onion, Feta, White Balsamic (gf))

### DESSERT SELECTIONS

- Individual Mini Pecan Pies - \$5 / guest
- Individual Chocolate Lava Cake with Macerated Berries - \$5 / guest

\*Can be added on to any lunch or dinner entree selection

\*Same dessert selection(s) for all guests

### APPETIZER SELECTIONS

- \$150 - serves 25 people - Charcuterie Board
- \$45 - 25 total pieces - Stuffed Portabella Mushrooms
- \$45 - 25 total pieces - Tennessee Tomato Bruschetta
- \$50 - 25 total pieces - Goat Cheese Mousse Crostini with Balsamic Glaze

\*We recommend 2-3 hors d'oeuvres and at least 3 pieces per person

\*Can be added on to any lunch or dinner entree selection

### LUNCH SELECTIONS

\$25 / guest - Includes Lemonade & Water

- Chicken Fajitas and the Fixins' (2 tortillas per person, lettuce, sour cream, shredded cheese, tomatoes) (gf) with Mexican Corn Salad, Chips and Salsa
- Chef Choice Soup, Ham N' Swiss Cheese Sliders with Signature Sauce (2 per person) and Village Salad (Spring Mix w/Strawberries, Red Onion, Feta, White Balsamic (gf))
- Village Salad (Spring Mix w/Strawberries, Red Onion, Feta, White Balsamic (gf)), Chicken Al Fresco Pasta & Chef Choice Dessert

\*\*Culinary selections should be the same for the whole party and not individual choices, excluding a vegetarian option.

(gf) indicates gluten free  
(v) indicates vegetarian entrée selection  
\*\* menu items subject to change based on availability

