



BEARDEN

Banquet Hall

Welcome to Bearden Banquet Hall

Bearden Banquet Hall is the perfect place for an endless variety of tasteful events. From the elegantly simple to the simply elegant, we are here to shine.

Our award-winning staff will provide the finest cuisine and first-class service, ensuring an unforgettable experience for you and your guests.

The staff at Bearden Banquet Hall can customize the menu and decor for any type or size event. We can accommodate up to 300 guests. And we offer the latest in audio/visual equipment including four large, high definition screen TVs and wireless internet service.

No detail is overlooked.

Call today and our Banquet Coordinator will help you plan your next special event.

865-588-0051

dhill@buddysbarbq.com or beardenbanquethall.com

5806 Kingston Pike
Knoxville, TN 37919

General Information

Menu Selection

After your menu is finalized, you will be sent a contract to be signed and returned to us. All menus are served Buffet Style unless otherwise specified. (Additional charge for full service is \$3.00/person). We strive to meet all special dietary/allergy restrictions. Please give us a 4-day notice for any special dietary requests.

Other Charges

Room Rental - \$100.00 per side
Additional Room Hours - \$50.00/Hour
Service Charge - 18%
Tennessee State Sales Tax

***Minimum Guest Requirements:**

Lunch Buffet - 25
Dinner Buffet - 40

Payment

Final payment is due when your final headcount is determined 3 days prior to the event unless other arrangements are made. We accept Checks, VISA, Mastercard, Discover and American Express. If event is tax exempt, **ALL** forms of payment must be drawn off the exempted company account. If payment is made by credit card, photocopy of card must accompany exempt form. No cash will be accepted.

Damages & Lost Items

Bearden Banquet Hall will not assume responsibility for damage or loss of any merchandise or articles left behind. The organization or individual contracting with Bearden Banquet Hall shall be responsible for any damage done to the premises by their guests during the event.

Guarantee

Your final guest count is due **72 hrs. prior to your event.** You will be charged your guaranteed guest count. **(Not subject to reduction)**

Deposit

A \$250.00 non-refundable deposit is required to book the venue. If your guest count is less than 90 and you require the use of both sides of the banquet hall, a \$500 block-out fee will be added.

Technical Equipment

For your convenience, we offer the latest in audio/visual equipment including 4 high-definition TV Screens, Blu-Ray DVD players, microphones and wireless internet service. For presentations, slideshows, etc. Guest's laptops can be connected to our screens and surround sound system via **HDMI PORT** on their laptop. Apple TV is also available.



***Minimum guest count requirements are subject to change during peak/holiday seasons.**

General Information

Alcoholic Beverages

We do not have a liquor license. You may provide your own liquor, wine or champagne.
****Must be given to the bartender to serve****

ALL beer products will be provided by Bearden Banquet Hall.

Bar Services

We can provide bar set-ups for a charge of \$2.00 per person. Set-ups include lemons, limes, tonic water, soft drinks, grapefruit & cranberry juices and Bloody Mary mix.

We contract required ABC licensed bartenders for your event at a cost of \$25/hour with a 3 hr. minimum. Outside bartenders **cannot** be brought in.

Display Tables

We provide buffet, cake, and gift tables for your event. Additional tables for vendor display, auctions, etc. with linen coverings are \$10 ea.

Centerpieces

We provide 12" tall glass hurricanes with mirror & greenery at no charge. You must provide 6 to 8 inch tall / standalone pillar candles (unscented) for the hurricanes.
Black Lanterns with Flicker Candles available for \$1.00 each.

Beer Prices

Bottled Beer - \$4.00
Small Keg (Serves 90) - \$200.00
Large Keg (Serves 180) - \$350.00

Wedding Cakes

You may bring in your own cake. We will provide plates, forks & small napkins.

Cake cutting service is offered for a fee of \$50.

Table Dressings

Beige vinyl table covers are complimentary. Linen tablecloths start at \$6 ea. Matching linen napkins are complimentary.



Please visit our Facebook page at Bearden Banquet Hall



Breakfast Selections

*All buffets are priced per person and include orange juice, tea, coffee, milk, and water.
Buffets are for parties of 25 or more.*

The Continental

Toasted Bagels with Cream Cheese
Mini Muffins or Danish
Seasonal Fruit and Berries
Granola
Individual Yogurts
Butter and Jellies

\$11.95

Hearty Breakfast Buffet

Scrambled Eggs
Bacon, Sausage, or Sugar-Cured Ham
(choice of 2)
Buttermilk Biscuits
Butter, Jellies, and Honey
Sawmill Gravy
Assorted Sweet Breads
Fresh Fruit Salad

\$10.95

The Sun Riser

Scrambled Eggs
Bacon or Sausage
Skillet Fried Potatoes
Seasonal Fruit and Berries
Mini Muffins or Danish

\$9.95

The Grand Breakfast

Scrambled Eggs
Bacon, Sausage, and Sugar-Cured Ham
Buttermilk Biscuits with Sausage Gravy
Seasonal Fruit and Berries
Mini Muffins and Mini Danish
Skillet Fried Potatoes
French Toast with Maple Syrup

\$12.95



Breakfast Additions

Hash brown Casserole - **\$1.50** per person
Hash brown Potatoes - **\$1.00** per person
Cheese Grits - **\$1.50** per person
Yogurt with Granola - **\$2.00** per person
Mini Quiches - **\$2.50** per person
French Toast Sticks with Maple Syrup - **\$2.00** per person

Lunch Buffet

Salad Entree with Cup of Soup

Each entree includes Choice of one soup, rolls, one dessert, Tea, Lemonade & Coffee.

Grilled Chicken or Salmon Caesar

Romaine, Garlic, Croutons, Parmesan
Cup of Fruit

Chicken - \$ 8.95 Salmon - \$14.95

Strawberry Chicken Salad

Fried or Grilled Chicken, Spring Mix, Cucumber, Mandarin Orange, Red Onion,
Sundried Cranberries, Poppy Seed Dressing

\$8.95

Spinach Salad

Red Onion, Boiled Egg, Sliced Mushroom, Balsamic Vinaigrette

\$9.95 Add Chicken \$12.95

Chef Salad

Ham, Turkey, Cheddar, Mozzarella, Romaine Hearts,
Tomato, Bacon, Cucumber, Onion (Choice of 2 Dressings)

\$ 8.95

Trio Salad

Chicken, Tuna, & Crab Salad, Spring Mix,
Roma Tomato, Assorted Crackers
(Choice of 2 Dressings)

\$8.95

Grilled Vegetable Pasta Salad

Three Cheese Tortellini, Broccoli, Carrot, Onion, Zucchini, Tomato, Sugar Snap Peas
Sundried Tomato Vinaigrette

\$7.95

Soup Selections

Chicken Gumbo – Cream of Mushroom – Broccoli & Cheese - Vegetable – Chicken & Rice
Italian Wedding - Tomato Basil Bisque – Potato Cheddar & Bacon

Specialty Lunch Buffet

*All buffets are priced per person and include Tea, Coffee, Lemonade, and Water
25 Person Minimum*

Cold Cut Buffet

Boars Head Roast Beef, Smoked Turkey Breast, Baked Honey Ham
Swiss, Smoked Cheddar, Pepper Jack Cheese
Mini Croissants, Assorted Breads, Tomato, Red Onion, Leaf Lettuce, Condiments
Pickle Spears, Potato Salad, Cole Slaw, Assorted Chips
Cookie and Brownie Display
Available as pinwheel wraps

\$15.95

Add Soup Selection **\$2.00**

Assorted Tea Sandwich and Salad Display

Chicken Salad, Tuna Salad, Pimento Cheese, Cucumber Salad
Assorted Breads, Mini Croissants
Olives, Pickles, Buddy's Cole Slaw & Potato Salad
Cookie and Brownie Display
Available as pinwheel wraps

\$14.95

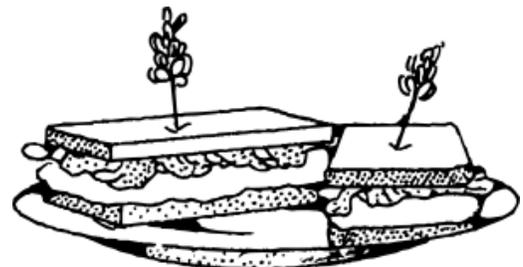
Add Soup Selection **\$2.00**

Baked Potato and Salad Display

Sour Cream, Fresh Chives, Bacon Bits, Shredded Cheese, Steamed Broccoli
Mixed Greens, Tomato, Onion, Croutons, Egg, Beets
Three Bean Salad, Buddy's Potato Salad & Cole Slaw
Assorted Crackers, Dinner Rolls, Assorted Dressings
Cookie and Brownie Display

Includes Soup

\$12.95



Specialty Lunch Buffet

All buffets are priced per person and include Tea, Coffee, Lemonade, and Water
25 Person Minimum

Bar-B-Q Buffet

Hickory Smoked Pulled Pork
(sauce on the side)
Baked Beans, Cole Slaw, Potato Salad, and Buns
Cookie and Brownie Display

\$12.95

Add Grilled Chicken - **\$2.00**

Tex-Mex Buffet

Grilled Chicken and Seasoned Ground Beef
Grilled Peppers, Onions
Shredded Lettuce, Diced Tomatoes
Shredded Cheese
Jalapenos, Sour Cream, Fresh Salsa
Pinto Beans, Rice
Soft Flour Tortillas
Fried Sopapillas with Powdered Sugar, Honey

\$14.95

Italian Buffet

Beef or Spinach Lasagna
Grilled Chicken Breast Strips
Penne Pasta with Marinara or Alfredo Sauce
Garden Salad or Caesar Salad
Garlic Sticks
Cheesecake or Chocolate Cake

\$14.95

Southern Pot Roast

Tender Choice Beef cooked in Fresh Vegetables
Garden Salad
One Side and Dessert Choice

\$12.95



Luncheon Selections

Includes House or Caesar Salad, Dinner Rolls, One Side, One Dessert, Tea, Coffee, Lemonade, Water

Add Cup of Soup \$2.00 Add Bowl of Soup \$4.00

Entrée \$12.95

Honey Pecan Chicken

Oven Roasted Pork Loin

Grilled Italian Sausage with Peppers & Onions

Grilled Chicken Breast (Lemon Pepper or Teriyaki)

Spaghetti with Meatballs

Seafood Stuffed Tilapia

Chicken Bruschetta

Beef or Chicken Burrito

Herb Crusted Roast Chicken

Chicken Alfredo

Honey Crusted Ham

Swedish Meatballs

Meat or Vegetable Lasagna

Sides

Buttermilk Whipped Potatoes

Sweet Potato Casserole

Seasoned Rice Pilaf

Buddy's Coleslaw

Steamed Green Beans

Glazed Baby Carrots

Broccoli Cheese Casserole

Pinto Beans

Roasted New Potatoes

Mac and Cheese

Au Gratin Potatoes

Spinach Maria

Buttered Corn

Roasted or Steamed Vegetable Medley

Buddy's Potato Salad

Seasoned Turnip Greens

Pasta Salad

Sautéed Mushroom and Onions

Buddy's Baked Beans

Desserts

Apple Cobbler

Pecan Pie

Bread Pudding

Fresh Fruit and Jell-O

Chocolate Pie

Banana Pudding

Strawberry Shortcake

Brownies with Ice Cream

White or Chocolate Cake

Add-ons

Add a Meat - \$3.00 per person

Add a Side - \$2.00 per person

Hors D'oeuvres

We will be happy to accommodate your special requests.

Minimum 25 Guests

If Event is appetizers only, you must choose a minimum of 4

Buddy's Smoked Pork Ribs (3)

\$4.95

**Mini Crab Cakes
with Green Tartar Sauce (2)**

\$5.50

Chilled Shrimp Cocktail (3)

\$5.75

**Pork Pot Stickers
with Hoisin Glaze (2)**

\$4.75

Fruit, Cheese, and Vegetable Display

\$4.50

**Spicy Chicken Taquitos
with Guacamole and Ranch (2)**

\$3.75

**Asian Spring Rolls
with Dipping Sauce (2)**

\$3.50

Coconut Curry Chicken Bites (3)

\$3.50

**Chicken Tenders
with Honey Mustard (2)**

\$3.50

Smoky Chicken Wings (3)

\$3.25

Baked Brie with Fruit Chutney

\$3.25

Mini Stuffed Potatoes

\$2.75

**Small Corn Fritters
with Spicy Ranch (2)**

\$2.75

**Spinach Artichoke Dip
with Tortilla Chips**

\$2.50

Teriyaki Chicken Skewer (2)

\$2.50

**Corn and Black Bean Salsa
with Tortilla Chips**

\$2.25

**House Made Hummus
with Grilled Pita Points**

\$2.25

**Tomato Bruschetta
with French Bread**

\$2.25

Italian or Sweet and Sour Meatballs (2)

\$2.25

**Tomato, Mozzarella, and Basil Skewers
with Balsamic Drizzle**

\$2.25

Iced Tea, Coffee, Soft Drinks, Water

\$2.00 per person

Signature Buffets

Stations come with choice of Two Sides, Garden or Caesar Salad, Dinner Rolls, Dessert Tea, Coffee, Lemonade, and Water (Can substitute Soup in place of Salad)

Slow Roasted Prime Rib of Beef

Au Jus, Horseradish Cream

\$23.95

Oven Roasted Turkey

Herbed Cornbread Dressing, Pan Gravy, Whole Cranberry Salad

\$17.95

Honey Glazed Ham

Pineapple, Raisin Glaze

\$15.95

Hickory Smoked or Oven Roasted Beef Tenderloin

Mushroom Demi Glaze, Horseradish Cream

\$26.95

Pan Seared Pork Loin

Apple, Raisin Dressing, Dijon, Honey Glaze

\$18.95

Shrimp Scampi

Butter, Roasted Garlic and Lemon with Angel Hair Pasta

\$21.95



*Add Shrimp to Any Entrée Above - **\$4.00** per person*

Signature Buffets

Stations come with Garden or Caesar Salad, Dinner Rolls, one Dessert Tea, Coffee, Lemonade, and Water (Can substitute Soup in place of salad)

Build Your Own Pasta Bar

Cheese Tortellini and Spiral Pasta
Grilled Chicken, Beef, Sausage, and Ham
Onion, Peas, Mushrooms, Tomatoes
Roasted Garlic, Olives
Spinach, Broccoli, Peppers, Zucchini
Alfredo, Marinara, Pesto, Parmesan Cheese

\$16.95

Fajita Bar

Seasoned Grilled Chicken
Warm Soft Tortillas
Shredded Lettuce, Cheddar Cheese, Peppers, Onion
Sour Cream, Guacamole
Garden Salad
Mexican Rice
Homemade Chips
Black Bean and Roasted Corn Salsa

\$16.95

Add Grilled Flank Steak - \$18.95

Stir Fry Station

Beef, Chicken, Crab, Tofu
Oriental Vegetable Medley
Water Chestnuts, Bamboo Shoots
Teriyaki Glaze, Spicy Szechuan, Brown Ginger, Coconut Curry Sauce
Fried Rice with Peas and Carrots

\$17.95

Add Shrimp to Any Entrée Above - \$4.00 per person

Dinner Buffet Selections

*Garden or Caesar Salad, Two Sides, one Dessert, Tea, Coffee, Lemonade, Water,
Inquire if you would like to add a second meat or dessert to your selection.*

Big John's Honey Pecan Chicken

Lightly Fried, Clover Honey, Toasted Pecans

\$15.95

Pan Seared Pork Loin

Spinach, Mushrooms, Leeks
Red Wine Demi Glaze

\$15.95

Swedish Meatballs

Mushroom, Onion, and Egg Noodles

\$14.95

Seafood Stuffed Tilapia

Shrimp, Crab, Peppers and Onions, Lemon Cream

\$16.95

Beef or Chicken Burritos

Salsa, White Cheese Queso

\$15.95

Pasta Primavera

Oven Roasted Seasonal Vegetables, Marinara

\$14.95

Add Chicken - **\$17.95**

Coconut Curry Chicken

Steamed Rice, Peas, Carrots

\$14.95

Chicken Cordon Bleu

Smoked Ham, Swiss, Red Pepper Cream

\$16.95

Grilled Beef Tenderloin

With Sweet Bourbon Glaze

\$24.95

Basil Crusted Salmon

Roma Tomato, Orange Reduction

\$22.95

Southern Pot Roast

With Fresh Vegetables

\$14.95

Oven Roasted Pork Loin

Spinach, Mushrooms, Leeks, Dijon Cream

\$14.95

Rustic Style Lasagna

Meat or Spinach, Marinara, Ricotta

\$14.95

Roasted Tuscan Cod

Tomatoes, Olives, Capers, Mushrooms

\$17.95

Hot Side Dishes

Buttermilk Whipped Potatoes

Seasoned Rice Pilaf with Toasted Pecans

French Green Bean Almandine

Broccoli Cheese Casserole

Buttered Corn

Steamed or Roasted Vegetable Medley (Broccoli, Cauliflower, Carrots, Peas)

Grilled or Roasted Asparagus

Roasted New Potatoes with Butter and Parsley

Sweet Potato Casserole

Macaroni and Cheese

Au Gratin Potatoes

Spinach Maria

Twice Baked Potatoes

Buddy's Baked Beans

Roasted Brussel Sprouts with Caramelized Onions, Bacon

Marinated Mushrooms

Corn Pudding

Cold Side Dishes

Chilled Crab Salad

Buddy's Cole Slaw

Buddy's Potato Salad

Marinated Carrots, Cucumber, Onion

Tomato, Mozzarella, Fresh Basil, Balsamic

Chilled Tortellini Salad, Olive Oil, Balsamic, Fresh Herbs

Parmesan Chilled Asparagus and Artichoke, Dijon, Bacon

Roasted Sweet Corn, Black Beans, Bacon

To Add Additional Side - \$2.00 per person

Dinner Desserts & Beverages

Desserts

Rustic Apple Tartan
New York Style Cheesecake
Triple Chocolate Layer Cake
Assorted Petite Fours
Flourless Chocolate Torte
Crème Brûlée Cheesecake
Peach, Cherry, or Apple Cobbler
Coconut Meringue
Peanut Butter Pie
Bourbon Pecan Pie
LaMuriel's Lemon Icebox Pie
Banana Pudding
Vanilla or Chocolate Ice Cream

Beverages

Sweet and Unsweet Tea
Regular and Decaf Coffee
Soft Drinks and Water



To Add Additional Dessert - \$2.00 per person

Vegetarian Selections

*Must Have Four-day Notice
Available for Lunch and Dinner*

\$14.95

Creamy Parmesan Risotto

Asparagus, Sundried Tomatoes and Spinach

Steamed Tofu

Toasted Sesame Seed, Red Onion and Sweet Tai Chili Sauce

Pan Seared Gnocchi Pesto

Sundried Tomatoes, Basil, Roasted Garlic, Olive Oil

Spinach Lasagna

(For 6 or More Guests)

Pasta, Onion, Garlic, Roma Tomatoes, Ricotta Cheese

Grilled Vegetable Couscous

Zucchini, Bermuda Onion, Yellow Squash, Spinach, Roma Tomatoes and Peas

Grilled Polenta

Artichoke Heart, Roasted Red Pepper and Spinach

Vegan Options

Plant Based Chicken Strips with Quinoa, Garbanzo Beans, Kale, and Edamame

- or -

Plant Based Meatballs with Marinara Sauce and Pierogis

All Day Meeting Packages

Bearden Banquet Hall is **THE PLACE** for meetings, seminars, training sessions, trade shows, and all types of business gatherings.

Great for groups of **35-300**.

Our all-day "Meet & Eat" packages are sure to please everyone's tastes and suit any budget.

Packages include the latest in audio/visual equipment- four large screen TVs, DVD players, microphones, and wireless internet service.

Hours: **8 a.m. – 5 p.m.**

Room Rental - No Charge

Call today for reservations.

Package Price: **\$23.95**

Per Person (all-inclusive)

CONTINENTAL BREAKFAST

Includes Coffee, Juice, and Milk
Toasted Bagels with Cream Cheese
Assorted Mini Danish
Fresh Fruit

– or –

Scrambled Eggs with Biscuits & Gravy
Bacon or Sausage
Fresh Fruit

LUNCH BUFFET

Includes One Meat
House Salad
One Side

MEATS

Lemon Grilled Chicken or Teriyaki

Spaghetti with Meat Sauce

Beef Pot Roast

Grilled or Baked Pork Chops with Apples

Chicken Alfredo with Broccoli

Buddy's Pork Bar-b-q

Grilled Sausage with Peppers & Onions

Sweet & Sour Beef or Chicken, Steamed Rice

Deli Sandwich Platter

Beef Stroganoff with Egg Noodles

SIDES

Buttermilk Whipped Potatoes

Roasted or Buttered Corn

Green Beans

Mac & Cheese

Cole Slaw

Potato Salad

Roasted New Potatoes

Baked Potato Bar

Peas & Carrots

Vegetable Medley

Baked Beans

DESSERT

Assorted Cookie Tray

BEVERAGES

Iced Tea, Soft Drinks, Coffee, Water

AFTERNOON BREAK

Choice of two: Chips, Mixed Nuts, Pretzels,
Chips and Salsa, or Energy Bars
Fresh Coffee & Iced Tea

Sports Group Buffet

****For Schools & Sports Organizations Only****



The Bearden Banquet Hall welcomes all sports groups to celebrate and dine with us in our beautiful and convenient facility.

All meals are Buffet Style and include your choice of 2 Entrées and 2 Vegetables, rolls with butter and all beverages.

ENTREES

(select two)

Braised Beef Tips
with Egg Noodles

Herb Crusted Roasted Chicken

Lemon Grilled Chicken or Teriyaki

Hand Breaded Chicken Tenders
with honey mustard sauce

Beef or Chicken Burritos

Pulled Pork Bar-b-q
with sauce on the side

Penne Pasta
with Alfredo or Marinara sauce
& Grilled Chicken Strips

Spaghetti
with Meat Sauce or Marinara

BEVERAGES

Iced Tea, Lemonade, Water, and Coffee

VEGETABLES

(select two)

Baked Beans

Cole Slaw

Potato Salad

Buttered Whole Kernel Corn

Cream-Style Corn

Green Beans

Buttermilk Whipped Potatoes

Oven Roasted New Potatoes

Baked Potato with Butter & Sour Cream

Macaroni & Cheese

Rice Pilaf

French Fries

Tossed Salad with Assorted Dressings

Extra Vegetable – Add **\$1.00**

DESSERT

Bring your own or
select from our lunch dessert options
for \$1.50 per person
(plates & forks provided)

PRICES

Adults – **\$ 14.00**

Youths 5 - 9 Yrs. – **\$ 8.00**

Youths 4 & Under – **FREE**

You may pay by a single check or by credit card. No cash, please.