



When planning a conference, family vacation, wedding or golf retreat, Canaan Valley Resort & Conference Center offers you a truly memorable event. Whether you are looking for a wintertime adventure or a gathering when the temperatures are a little warmer, Canaan Valley Resort has something for everyone at any time of the year.

Canaan Valley Resort & Conference Center is located on a 6,000 acre state park in Davis, West Virginia. The resort is centrally located to Charleston, West Virginia, Washington, DC and Pittsburgh, Pennsylvania.

Canaan Valley Resort offers

- » 160 guestrooms and suites
- » 23 cabins & cottages
- » 34 campground sites
- » 17,000 square feet of meeting space
- » 8,250-square foot outdoor pavilion
- » natural outdoor amphitheater
- » Geoffrey Cornish 18-hole championship golf course
- » driving range
- » turtle slide
- » sporting clays
- » hiking/mountain biking trails
- » geocaching
- » climbing wall
- » eurobungy
- » fitness center
- » saunas
- » basketball
- » volleyball
- » soccer field
- » scenic chairlift rides
- » indoor/outdoor swimming pool
- » 47 winter slopes trails for skiing and snowboarding
- » snow tubing park
- » ice skating
- » terrain park

Our mission is to provide exceptional hospitality services and unique lodging products to our valued guests. We will carry out our vision through our commitment to our core values: Integrity, Teamwork, Individual Worth, Consistent Standard of Excellence and Personalized Guest Service.

Whether you are planning a corporate meeting, wedding, family reunion or group event, we offer a variety of food and beverage options to suit your needs. Throughout the following sections we have assembled our most popular menu choices, however, if you don't see something that you crave, we are happy to customize a menu specifically for your event or special occasion.



Refreshments

MORNING BREAK / 4.95/person

Coffee, Decaf Coffee & Hot Teas (30-minute Break)

HALF DAY HOT BEVERAGE BREAK / 8.95/person

Coffee, Decaf Coffee & Hot Teas

ALL DAY HOT BEVERAGE BREAK / 10.95/person

Coffee, Decaf Coffee & Hot Teas

AFTERNOON BREAK / 8.95/person

Coffee, Decaf Coffee & Hot Teas, Assorted Pepsi Products, Bottled Water (30-minute Break)

ALL DAY HOT & COLD BEVERAGE BREAK / 13.95/person

Coffee, Decaf Coffee & Hot Teas, Assorted Pepsi Products, Bottled Water

A LA CARTE BREAK SUGGESTIONS

Assorted Pepsi Products (200z.)	3.00 each
Bottled Water (16oz.)	3.00 each
Punch or Lemonade (I gallon)	30.00 per gallon
Bottled Fruit Juice	4.00 each
Red Bull	
Soft Pretzels with Cheese and Gourmet Mustards	4.50 each
Freshly Baked Cinnamon Rolls	3.75 each
Assorted Danish & Pastries or Breakfast Breads	4.00 each
Freshly Baked Cookies	4.00 each
Canaan Signature Cookie	
Freshly Baked Chocolate Brownies or Blondies	3.00 each
Whole Fresh Fruit (Apples, Oranges and Pears)	
Assorted Bagels with Cream Cheese & Jellies	4.75 each
Freshly Baked and Still Warm Scones with Butter and Jelly	3.75 each
Potato Chips with Dip	22.00 per Pound
Bar Pretzels	22.00 per Pound
Mix Nuts	3.00 each
Granola or Fruit Bars	2.25 each





PACKAGES

ALL Break Package pricing is based on a 30-minute break.



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SWEET & SALTY / 10.95

- » Regular Popcorn, Carmel Popcorn and Cheese Popcorn
- » Chocolate Chip, Oatmeal Raisin, S'mores, M&M and Double Chocolate with White Chips
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

MORNING STRETCH / 10.95

- » Assorted Fresh Baked Danish & Muffins
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

HEALTHY / 10.95

- » Whole Fruit (Apples, Oranges & Pears)
- » Assorted Granola and Fruit Bars
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

FRESH BAKED BREAK / 11.95

- » Fresh Baked Brownies & Blondies
- » Chocolate Chip, Oatmeal Raisin, S'mores, M&M and Double Chocolate with White Chips
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

I-SCREAM FOR ICE CREAM / 11.95

- » Four Different Selections of Ice Cream Bars & Pops
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

NAUGHTY & NICE / 10.95

- » Assorted Donuts: Chocolate Glazed, Jelly, Powdered Sugar and Crème Filled
- » Assorted Fruit Yogurts with Granola
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

FRUIT LOVER / 10.95

- » Fruit Skewers with Fruit Yogurt Dipping Sauce
- » Assorted Fruit Smoothies
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water



PACKAGES

ALL Break Package pricing is based on a 30-minute break.

I WANT S'MORES / 10.95

Build Your Own, Roast Your Own:

- » Milk, White and Dark Chocolate
- » Marshmallows
- » Golden Honey Graham & Chocolate Graham Crackers
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

AFTERNOON SIESTA / 11.95

- House Made Salsa, Warm Spinach & Artichoke Dip and Traditional Chile con Queso
- » Warm Tortilla Chips
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water

WV SPECIAL / 12.95

- » Pepperoni Rolls, Ham & Cheddar Rolls and Turkey & Swiss Rolls
- » Coffee, Decaf Coffee & Hot Teas
- » Assorted Pepsi Products
- » Bottled Water



Preakfast

BUFFETS

REQUIRES A MINIMUM OF 30 PEOPLE

Egg Beaters Available For An Additional \$1.50/person

THE TRADITIONAL / 16.95

- » Scrambled Eggs
- » Breakfast Potatoes
- » Bacon or Sausage
- » Sausage Gravy
- » Fresh Biscuits
- » Assorted Danishes
- » Cereals with Milk
- » Orange Juice
- » Coffee Station: Coffee, Decaf Coffee and Assorted Hot Teas

THE EXECUTIVE CONTINENTAL / 13.95

- » Assorted Danishes
- » Muffins and Breakfast Breads
- » Cereals with Milk
- » Freshly Sliced Fruit Display
- » Cranberry, Apple & Orange Juices
- » Coffee Station: Coffee, Decaf Coffee and Assorted Hot Teas

THE HEALTHY AT HEART / 11.95

- » Bran Muffins
- » Hearty Granola & Milk
- » Freshly Sliced Fruit Display
- » Cranberry, Apple & Orange Juices
- » Coffee Station: Coffee, Decaf Coffee and Assorted Hot Teas

THE DELUXE / 21.95

- » Scrambled Eggs
- » Frittata: Cheese, Spinach, Onions and Peppers
- » Breakfast Potatoes
- » Bacon or Sausage
- » Fresh Biscuits with Sausage Gravy
- » French Toast with Fresh Berries and Whipped Crème
- » Assorted Danishes
- » Assorted Cereals with Milk
- » Orange Juice
- » Coffee Station: Coffee, Decaf Coffee and Assorted Hot Teas



Preakfast

PLATED

GUARANTEED ENTREE SELECTION MUST BE PROVIDED
72 HOURS PRIOR TO THE FUNCTION

Egg Beaters Available For An Additional \$1.50/person

THE VALLEY / 14.95

- » Farm Fresh Scrambled Eggs
- » Choice of One Meat:
- > Bacon
- > Sausage
- > Ham
- » Seasoned Breakfast Potatoes
- » Home-Style Biscuits & Gravy
- » Coffees and Assorted Teas

THE DOLLY SODS / 14.95

- » French Toast with Butter & Syrup
- » Choice of One Meat:
 - > Bacon
 - > Sausage
 - > Ham
- » Fresh Fruit Cup
- » Coffees & Assorted Teas

BREAKFAST CROISSANT / 12.95

- » Fresh Fruit Cup
- » Flaky Croissant Filled with Scrambled Eggs, Virginia Ham & Colby Cheese
- » Seasoned Breakfast Potatoes
- » Coffees and Assorted Teas





PLATED

ALL LUNCHES INCLUDE A SALAD, TWO SIDES, CHEF'S CHOICE OF DESSERT, FRESH BAKED ROLLS & BUTTER, ICED TEA AND COFFEE SERVICE.

> Two Item Entrée / 29 Three Item Entrée / 32

Choice of One Salad:

- » MIXED FIELD GREENS Tomato, Cucumber, Onion, Choice of Dressing
- » TOMATO & CUCUMBER Chunks of Tomato & Cucumber with Onion tossed in a Creamy Dill Dressing and garnished with Feta Cheese
- CLASSIC CAESAR Fresh Romaine, Caesar Dressing, Croutons and Parmesan Cheese
- PESTO PASTA SALAD Rigatoni, Pesto, Basil, Peas, Cherry Tomatoes and Extra Virgin Olive Oil
- TOMATO CAPRESE Slices of Tomato and Mozzarella with Basil finished with a drizzle of Balsamic Reduction

Choice of Two Sides:

- » Rice Pilaf
- » Smashed Potatoes
- Jasmine Rice
- » Char-Grilled Vegetables
- French Fries
- » Mixed Seasonal Vegetables
- Potato Salad

- » Tomato Basil Bisque

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Choice of Entrée(s):

GRILLED VEGETABLE PRIMAVERA

Julienne of Zucchini, Yellow Squash, Haricot Verts, Fresh Herbs and Fusilli Pasta tossed in Lite Alferdo Saucew and a Extra Virgin Olive Oil.

BRUSCHETTA GRILLED CHICKEN

Grilled Breast of Chicken served on Bed of Three Cheese Linguini Alfredo topped with Tomato Bruschetta and finished with a sprinkling of Parmesan.

STUFFED SHELLS

Ricotta and Mozzarella Cheeses stuffed into a large Pasta Shell and topped with a Wild Mushroom Marinara.

CANAAN BURGERS

- » All American Burger A Half Pound of Angus Burger topped with Cheddar Cheese and served with Lettuce, Sliced Tomato, Red Onion and accompanied by a Pickle.
- » Mushrooms & Swiss A Half Pound of Angus Burger topped with Sautéed Mushrooms, Onions and Swiss Cheese, served on a Kaiser Roll and served with a Pickle Spear.
- » The Brunch Burger A Half Pound of Angus Burger topped with Bacon, an Egg, Cheddar Cheese and Hot Sauce Accompanied by a Pickle.

STEAK KABOBS

Marinated & Grilled Steak Cubes Skewered with Zucchini, Red & Green Peppers and Red Onions.

CUBAN PORK SLIDERS

Slow Roasted and Shredded Pork, Deli Ham Swiss Cheese and a Thick Slice of Dill Pickle on a Freshly Baked Slider Roll topped with Dijon Mustard and Baked.

Add a Soup \$4:

- » Classic Cream of Potato
- » Spinach & Artichoke



BUFFET

REQUIRES A MINIMUM OF 30 PEOPLE

ALL LUNCH BUFFETS SERVED WITH: Chef's Choice of Dessert

and

Beverage Station:

Coffee, Decaf Coffee, Hot Tea Selection & Iced Tea with Lemon Slices



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SOUP, SALAD & SANDWICHES / 22

- » Field Greens Salad with Choice of Dressings
- » Potato Salad or Cole Slaw
- » Cream of Potato & Vegetarian Vegetable Soups
- » Sliced Ham & Swiss on Marbled Rye
- » Smoked Turkey & Cheddar on a Kaiser Roll
- » Roast Beef & Horseradish Cheddar on Sourdough
- » Condiment Tray: Lettuce, Sliced Tomato, Red Onion, Mustard & Mayonnaise, Dill Pickle
- » Kettle Chips

PIZZA BUFFET / 23

- » Garden Salad with Assorted Dressings
- » Cheese, Pepperoni, Vegetarian & Meat Lovers Pizza
- » Garlic Breadsticks

PICNIC AT CANAAN / 23

- » Grilled Hamburgers
- » Hot Dogs with Chili
- » Potato Salad
- » Cole Slaw
- » Pasta Salad
- » Sliced Cheddar, Swiss and Monterey Jack Cheeses
- » Condiment Tray: Lettuce, Sliced Tomato, Red Onion, Mustard & Mayonnaise, Dill Pickle
- » Kaiser Rolls & Buns
- » Kettle Chips

GRILLED FAJITA BUFFET / 25

- » Marinated & Grilled Chicken and Steak
- » Char-Grilled Vegetables
- » Condiment Tray: Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Salsa, Guacamole and Sour Cream
- » Flour Tortillas
- » Refried Beans
- » Spanish Rice

LITTLE ITALY / 28

- » Caesar Salad
- » Antipasto Salad
- » Tortellini in a Fresh Basil Pesto
- » Grilled Chicken Alfredo
- » Sausage Stuffed Shells
- » Fresh Vegetable Medley
- » Garlic Breadsticks



PLATED

ALL DINNERS INCLUDE:

A SALAD, TWO SIDES, CHEF'S CHOICE OF DESSERT,
FRESH BAKED ROLLS & BUTTER, ICED TEA AND COFFEE SERVICE.

Two Item Entrée / 33
Three Item Entrée / 38

Choice of One Salad:

- » MIXED FIELD GREENS

 Tomato, Cucumber, Onion, Choice of Dressing
- » SEAFOOD SALAD Served with Dill, Mayonnaise and Fresh Lemon
- » CLASSIC CAESAR
 Fresh Romaine, Caesar Dressing, Croutons and
 Parmesan Cheese
- » APPLE SPINACH SALAD Spinach, Sliced Apple, Red Onion, Cranberries topped with Feta Cheese and finished with a Maple Cider Dressing
- » TOMATO CAPRESE Slices of Tomato and Mozzarella with Basil finished with a drizzle of Balsamic Reduction

Choice of Two Sides:

- » Wild Mushroom Risotto
- » Baked Potato with Sour Cream & Butter
- » Roasted Red Mashed Potatoes
- » Scalloped Potatoes
- » Garlic Linguini Pasta
- » Wild Rice
- » Char-Grilled Vegetables

Choice of Entrée(s):

VEGETABLE PENNE ALFREDO

Broccoli, Yellow Squash and Diced Red Peppers Sautéed in White Wine and tossed with a Penne Pasta topped in a Creamy Alfredo and garnished with Shaved Parmesan.

LINGUINI PRIMAVERA WITH GRILLED CHICKEN BREAST

Julienne of Zucchini, Yellow Squash, Haricot Verts, Fresh Herbs and Fusilli Pasta tossed in Crème Fraiche and Extra Virgin Olive Oil topped with a Grilled and Sliced Chicken Breast.

CAPRESE TOPPED CHICKEN

Spinach, Sun-Dried Tomatoes and Mozzarella Cheese and Sautéed Chicken Breast.

HERB RUBBED LOIN OF PORK

Marjoram, Rosemary, Sage and Thyme encrusted Loin of Pork baked until Golden and Sliced.

GARLIC LEMON BUTTER TROUT

Rainbow Trout topped with Garlic, Lemon and Butter.

SHRIMP SCAMPI

Shrimp Sautéed in a Garlic Wine Sauce and served on a bed of Linguini

FLANK STEAK

Marinated and Grilled, Sliced and served with a Chimichurri Sauce.

SIRLOIN

Ginger, Shoyu and Red Wine Marinated. Seared and served Medium.

Add a Soup \$4:



- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Vegetarian Vegetable
- » Butternut Squash Bisque
- » Creamy Chicken & Tortellini Soup
- » Cheddar & Broccoli
- » Lobster Bisque (\$5 Up Charge)



BUFFET

REQUIRES A MINIMUM OF 30 PEOPLE

The buffet includes a salad, two sides, chef's choice of dessert, fresh baked rolls & butter, iced tea and coffee station.

Two Item Entrée / 37 Three Item Entrée / 43

Choice of One Salad:

- » MIXED FIELD GREENS
 Tomato, Cucumber, Onion, Choice of Dressing
- » CLASSIC CAESAR Spinach, Red Onions, Gorgonzola Cheese, Walnuts finished with a Balsamic Vinaigrette Dressing
- » STRAWBERRY FIELDS Sliced Strawberries, Blackberries, Raspberries, Crumbled Goat Cheese and Spied Pecans finished with a Balsamic Vinaigrette
- » GREEK SALAD Romaine Lettuce, Grape Tomatoes, Cucumber, Red Onion, Dill, Feta Cheese finished with an Herbed Vinaigrette
- » BROCCOLI HARVEST SALAD Broccoli, Red Onion, Red Grapes, Chopped Pecans and Bow Tie Pasta topped with Chopped Bacon.

Choice of Two Sides:

- Baked Potato with Sour Cream
 & Butter
- » Scalloped Potatoes
- » Roasted Red Mashed Potato
- » Garlic Linguini Pasta
- » Rice Pilaf
- » Char-Grilled Vegetables
- » Mixed Seasonal Vegetables

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- Add a Soup \$5:
- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Steak & Ale with Mushrooms
- » Seafood Chowder

Choice of Entrée(s):

VEGETABLE PENNE ALFREDO

Broccoli, Yellow Squash and Diced Red Peppers Sautéed in White Wine and tossed with a Penne Pasta topped in a Creamy Alfredo and garnished with Shaved Parmesan

CHICKEN MARSALA

Sauteed Breast of Chicken finished in a Creamy Mushroom Marsala Wine Sauce

PORK MEDALLIONS

Pan Roasted & Sliced finished with a honey garlic glaze made with crown apple

SPINACH & ARTICHOKE CHICKEN

Spinach, Artichokes, Mozzarella, Cream Cheese and Fresh Herbs topped on a Breast of Chicken and Sauteed

CORNBREAD STUFFED PORK LOIN

Loin of Pork pounded and rolled with a layer of Cornbread Dressing, Baked and Sliced finished with a Cranberry Crème

GRILLED SALMON

Grilled Salmon Filet finished with a Honey Garlic Bourbon Glaze made with Crown Apple

CRAB CAKES (Up charge \$5)

Two Maryland Style Crab Cakes Sautéed and Served with Fresh Lemon Slices and a Cajun Remoulade

BOURBON GLAZED BEEF SHORT RIBS

Seared and Braised in our own Special Glaze

BEEF WELLINGTON (*requires Carving Attendant)

A Tenderloin of Beef topped with Sautéed Mushrooms and Onions, Wrapped in Pastry and baked until a Golden Brown. Sliced and Served Medium

PETITE FILET (Up Charge \$7)

Grilled and served Medium. Choice of Bearnaise Sauce or Red Wine Reduction Sauce

* Carving Attendant Fee \$175 per Attendant/ I Attendant per 100 Attendees.

» Spinach & Artichoke



Hors d'oeuwre

DISPLAYS

SMALL SERVES 25 PEOPLE LARGE SERVES 50 PEOPLE



9	mall Chips & Dip
	Grudité with Dip
	Oomestic Cheese DisplaySmall 115 Large 195
3	Medium Yellow Cheddar Monterey Jack Sharp White Cheddar
	Smoked Bleu Cheese Brie and Sharp White Cheddar
	ruit & Berry Display
	suffalo Chicken Dip
3	Capers » Lemon Slices
	Varm Crab Dip with Pita Chips
	Layer Guacamole Dip
;	Buffalo Chicken: Grilled Chicken, Mild Wings Sauce, Mozzarella Black Beans, Pico de Gallo, Monterey Jack Cheese, Jalapenos & Cilantro

Hors d'oeuvres

* 25 PIECES PER ORDER

Buffalo Wings with Carrot Sticks and Bleu Cheese	J75 _,
Boneless Buffalo Wings (GF) with Carrot Sticks & Bleu Cheese	75
Stuffed Mushrooms with Crab Meat	90
Stuffed Mushrooms with Florentine or Sausage	75
Mini Crab Cakes with a Cajun Remoulade	90
Mini Crab Cake Sliders (30z.)	120
Brie & Raspberry Phyllo Purses	80
Cocktail Meatballs	55
» Marinara	
» Demi-Glace	
» Hawaiian Sweet & Sour	
Smoked Salmon & Cream Cheese Cucumber Bites	95
Tomato Bruschetta on top of a Crostini with a Balsamic Glaze	65
Mozzarella Caprese Skewers	65
Vegetable Mini Quiche	65
Egg Rolls with Sweet Tai Chili Sauce	75
Shrimp Cooktoil	200



Heverages

CONSUMPTION BAR (Open)

All drinks are billed to the Master Account. \$75/Ist hour and \$50 each additional hour bar fee. A 20% service charge and 6% sales tax charge will apply. \$100 Bartender Fee will be applied to the master account if \$500 total bar sales minimum is not met.

- Call/Premium/Super Premium Brand Liquor
- · Domestic/Imported/Local Beer
- · House Wines

CASH BAR

Guests are responsible for Cash Bar Payments. \$95/Ist hour and \$65 each additional hour bar fee will apply to the Master Account. \$250 Bartender Fee will be applied to the Master Account if \$500.00 total bar sales minimum is not met.

- · Call/Premium/Super Premium Brand Liquor
- · Domestic/Imported/Local Beer
- · House Wines

PRICING

Call Brands7 / drink
Premium Brands9 / drink
Super Premium BrandsII / drink
Domestic Beer 6 / bottle
Imported & Micro Brewed Beer 7 / bottle
House Wine
Champagne Toast 8 / glass
Prices available for others by request
*Note: Wines can be upgraded upon
request.
**Note: Cordials can be added at reception
prices upon request.

KEG BEER- Please contact your wedding sales manager for an up-to-date detailed list of options.

The following is a list of the most requested call and premium liquors. Standard call and premium brands are stocked at all bars throughout the resort. Additional call and premium brands may be available at one or more bars at the resort or available upon request.

Since we do not warehouse large quantities of liquor at the resort, when planning a group function that includes bar service, please let your Sales Manager, Event Coordinator or Conference Service Manager know what you would like in your bar setup.

STANDARD

» Ketel One Vodka

» Stoli Vodka

Makers Mark

» Tangeray Gin» Wild Turkey 101

ADDITIONAL

AVAILABLE:

PREMIUM BRANDS

Christain Brothers

» 1800 Reposado» Bombay Sapphire

Chambord

Cointreau

Johnny Walker

Iameson

Black

PREMIUM BRANDS:

STANDARD CALL BRANDS:

- » Absolut
- » Bacardi Lite
- » Beefeaters
- » Canadian Club
- » Bacardi Spiced Rum
- » Jim Beam
- » Jose Cuervo Gold
- » Peachtree Schnapps
- Seagrams 7
- » Seagrams VO
- » Fireball

ADDITIONAL CALL BRANDS

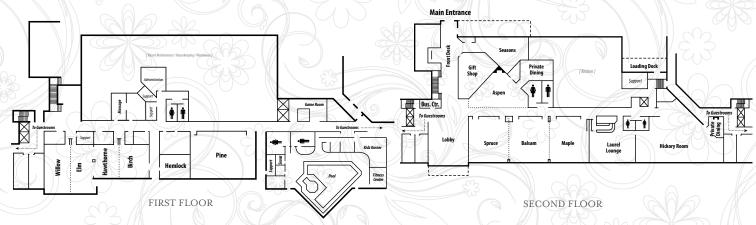
- AVAILABLE:
- » Absolut Citron» Apple Pucker
- » Bailey's Irish Cream
- » Buttershots
- » Campari
- » Kahlua
- » Malibu Coconut
- Rum
- » Malibu Mango Rum

SUPER PREMIUM BRANDS:

- » Tito's
- » Grey Goose Vodka
- » Ketel One Vodka
- » Patron Tequila
- Johnny Walker Black
- » Grand Marnier
- » Jagermeister
- » Amaretto di Saronno
- » Crown Royal
- Crown Apple
- » Chivas Regal



CONFERENCE ROOM SEATING CHART



ROOM	"U"	THEATRE	CLASS ROOM	ROUND	BANQUET	RECEPTION	BOARD ROOM	HEIGHT	WIDTH	LENGTH	SQ. FT.
Aspen Private Dining	14/	1	<u> </u>	\	(6 A)	E	<u> </u>	12'	24'	32'	768
Aspen Hospitality Room			_			4()		16'	33'	59'	1,947
Maple	40	200	75	90	150	185	26	20' - 20"	38'	46'	1,748
Balsam	40	200	75	90	150	185	26	20' - 20"	38'	46'	1,748
Spruce	40	200	75	90	150	185	26	20' - 20"	38'	46'	1,748
Pine	50	215	125	120	160	200	26	12'	52'	38'	1,976
Birch	25	60	30	40	40-50	60	20	12'	24'	27'	648
Hawthorne	20	50	24	20	30-40	50	20	12'	20'	27'	540
Elm	20	50	24	20	30-40	50	14	12'	20'	27'	540
Willow	20	50	24	20	30-40	50	14	12'	20'	27'	540
Hemlock	25	50	24	30	40-50	60	20	12'	28'	26'	676
Bear Paw	N/A	750	380	300	550	700	30	20'	90'	75'	6,750
Pavilion	N/A	900	450	350	660	840	N/A	10'	50'	165'	8,250

Please note that this chart does not reflect the addition of head tables, dance floors, water/break stations, a/v cart, etc. Wireless high-speed Internet access is provided at no charge in the lodge meeting rooms. All guest rooms are wired for free high-speed Internet.

AUDIO-VISUAL EQUIPMENT RENTAL

LCD projector	200
65" Smart TV	
Podium & mic	15
Lavalier mic	20
Projection screen	FREE
Sound System (inside venues only)	125

MEETING EQUIPMENT RENTAL

Flip chart with markers	20
Easel	IO
Extension cords/power strips	15
AV cords	
Direct phone line	100
Conference phone	

CONFERENCE SERVICES

Copies	
Outgoing fax	5 First Page
1.00 each additional page	
Incoming fax	

SPECIAL ARRANGEMENTS*

12'x12' Dance Floor	150
Campfire	100
Gas Grill (per day)	25

*Other special arrangements may be made through the Conference Service staff

EXHIBITOR FEE

One 6' skirted table,



POLICIES & PROCEDURES

The staff and management at Canaan Valley Resort & Conference Center are pleased to host your catered function(s). Following is information you will find helpful when planning a successful event.

MENU SELECTION, FINAL DETAILS AND GUARANTEE: To ensure the availability of your selection, please submit your menu at least 30 days prior to the date of your function. A **minimum** number of attendees must be submitted 15 days in advance of your function. This number will be considered a minimum guarantee and may be increased, but not decreased. This will be the figure used to prepare your bill even if fewer guests attend. An increase in numbers will be permitted up to 72 hours prior to your scheduled function and will be reflected at the time of billing.

FOOD: All food and beverage items must be supplied, prepared, and served by CVR. Food



800-622-4121 CanaanResort.com and beverages cannot be brought into any banquet room/meeting room from sources outside of CVR, excluding wedding cakes. No food and beverage may be removed from the function room.

BEVERAGES: The West Virginia Liquor Control Board regulates the service of all alcoholic beverages. CVR, as a Licensee, is responsible for the administration of and adherence to these regulations. Therefore, all liquor, wine and beer must be supplied and served by CVR. CVR will request proper identification (Photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is under age or proper ID cannot be produced.

ROOM AND MEAL AVAILABILITIES: Food and beverage breaks will be made available to attendees 15 minutes prior to the agreed start time. All meal functions will be available at the agreed start time. A request for early start time and extended time is at the discretion of CVR staff based on other functions taking place. Extended usage of meeting and function space could incur additional charges. Decorations are the responsibility of the group.

SIGNAGE: All displays, exhibits, decorations, signs, banners, posters, directional signs and any other items must conform to the rules and regulations of CVR and the West Virginia State Park Building Code and Fire Ordinances, and should be free standing without attachments to walls, ceilings or floors. Floating displays are not permitted in Bear Paw Lodge.

**PAYMENT POLICY: Billing arrangements for all events must be made in accordance with Canaan Valley Resort and Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established. Additional deposits may be required prior to event. When a major

credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for prepayment on all social functions. Pre-Payment is due three (3) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

An additional deposit equal to 50% of estimated F&B is required 30 days prior to function date.

**CANCELLATION POLICY: Cancellations received at least three months prior to the function date will forfeit 50% of deposit. Cancellations received between one month and three months prior to function date will forfeit 80% of deposit. Cancellations with less than a one-month notice will forfeit total estimate of charges for the function.

SERVICE CHARGES, OTHER FEES AND TAXES: All food and beverage charges are subject to 20% service charge and 6% sales tax. Bartender fees, cocktail server fees, and other fees will be charged as applicable.

SHIPPING AND HANDLING: All shipments are received at our warehouse. Please include the following: The name of the person, group affiliation, and the pick-up date. The warehouse is open Monday thru Friday, 8am -4:30pm. When shipping materials, make sure all paperwork is complete, material is packed and sealed ready for shipment. We request that shipment not be sent more than three working days prior to event date. For materials larger than three feet long or weighing in excess of seventy pounds, please call our warehouse at 304-866-4121, extension 2663 for special receiving instructions. Federal Express delivery is Monday - Friday at 5pm. UPS delivery is Monday -Friday at IOam. Please note that Federal Express and UPS do not deliver or pickup on Saturday and Sunday at Canaan Valley Resort.



Wedding/Day Groups Manager:
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