

CONFERENCE CENTER

100 Crawford Drive Georgetown, KY 40324 502-868-6300 - PHONE 502-868-6324 - FAX http://conferencecenter.georgetowncollege.edu

Business Manager - Vickie Masterson 502-868-6589 Convention Services - Bobby Downs 502-868-6300

Featuring Made From Scratch Catering

502-868-6328

Owner: Claudia Costello

Catering Manager: Jessica Costello Greathouse

Breakfast Buffet Selections

Priced Per Person

The Continental \$7.50

Seasonal Fresh Cut Fruit
Assorted Breakfast Pastries, Muffins & Breads
Orange Juice
Regular & Decaffeinated Coffee
Hot Tea & Ice Water

Basic Breakfast \$7.95

Fluffy Scrambled Eggs
Fried Potatoes

<u>Choice of One:</u> Bacon or Sausage
Assorted Muffins
Orange Juice
Regular & Decaffeinated Coffee
Hot Tea & Ice Water

The French Connection \$7.95

French toast
Fluffy Scrambled Eggs
Hash Brown Casserole
Choice of One: Bacon or Sausage
Orange Juice
Regular & Decaffeinated Coffee
Hot Tea & Ice Water

Breakfast Buffet Selections

Priced Per Person

Quiche \$12.95

Ham & Cheese, Quiche Lorraine & Cheese Quiche Hash Browns Seasonal Fresh Fruit Orange Juice Regular & Decaffeinated Coffee Hot Tea & Ice Water

The Healthy Start \$8.75

Assorted Yogurts & Cereals
Whole Wheat Bagels & Bran Muffins
Seasonal Fresh Fruit & Skim Milk
Orange Juice
Regular & Decaffeinated Coffee, Hot Tea & Ice Water

Breakfast by Design Buffet - "Create your own" \$9.99

Fluffy Scrambled Eggs & Seasonal Fresh Fruit

Please Make the Below Selections:

Choice of One: Belgian Waffles, Pancakes or French toast

Choice of One: Bacon, Sausage or Ham

Choice of One: Biscuits & Gravy, Toast or Cheese Grits

Choice of One: Hash Browns, Hash Brown Casserole or Fried

Potatoes

Orange, Apple, Tomato and Grapefruit Juice

Regular & Decaffeinated Coffee, Hot Tea & Water

Breakfast Selections

Breakfast by the Dozen

Priced per Dozen

Sausage Biscuits	\$12.50
Ham Biscuits	\$15.50
Jumbo Cinnamon Rolls with Cream Cheese Icing	\$16.50
Bagels with Cream Cheese	\$15.50
Assorted Muffins	\$15.50
Assorted Pastries	\$15.50
Assorted Donuts	\$11.00
Assorted Breakfast Breads	\$15.25
Assorted Scones	\$15.50
Sausage, Egg Cheese Biscuit	\$19.50
Ham, Egg Cheese Croissant	\$19.50

Additional Breakfast Items

Seasonal Fresh Cut Fruit	\$4.50 per person
Assorted Yogurts	\$2.95 each
Whole Fresh Fruit	\$1.50 each
Mini Quiche	\$110.00 per 100
Selection of Cold Cereals (skim & 2% milk)	\$2.50 each
Assorted Breakfast Bars	\$1.75 each

Plated Sandwiches & Salads

All Selections Below Include: Regular & Decaffeinated Coffee, Iced Tea & Water

Soup & Salad \$8.45

<u>Choice of One Soup:</u> Vegetarian Vegetable, Home-style Tomato, Potato Chowder, Broccoli Cheddar or Chicken Noodle Served with Crackers

<u>Choice of One Salad</u>: Mixed Green Salad with Assorted Dressings, Caesar Salad or Spinach Salad with Bacon Dressing Garlic Cheddar Biscuits <u>or</u> Yeast Rolls Assorted Desserts

Grilled or Fried Chicken Salad \$9.95

Mixed Salad Greens Topped With Grilled <u>or</u> Fried Chicken Strips Cucumbers, Tomatoes & Colby Cheese Wedge Served with Assorted Dressings Honey Buttered Croissant Assorted Desserts

Cobb Salad \$11.50

Mixed Salad Greens topped w/Grilled Chicken Bacon, Egg, Tomato, Avocado & Blue Cheese Honey Buttered Croissant Assorted Desserts

Plated Sandwiches & Salads

All Selections Below Include: Regular & Decaffeinated Coffee, Iced Tea & Water

Charbroiled Chicken Sandwich \$11.25

Mesquite Charbroiled Chicken Breast served on a Wheat Bun With Lettuce, Tomato & Additional Condiments Seasoned French Fries & Cole Slaw Assorted Desserts

Grilled Chicken Caesar Wrap \$12.25

Warm Grilled Chicken Wrapped in a Flour Tortilla With Lettuce, Tomato, Black Olives & Creamy Caesar Dressing Fruit Salad & Potato Chips (2) Assorted Cookies

Prime Rib Sandwich \$14.50

Orange & Strawberry Spinach Salad Prime Rib on Ciabatta Bread with Lettuce, Tomato & Horseradish Sauce Baked Potato Casserole Assorted Desserts

The Club \$10.75

Toasted Bread Stacked with Turkey, Ham, Bacon, Cheese, Lettuce & Tomato Ranch Pasta Salad & Potato Chips (2) Assorted Cookies

Roast Beef or Turkey \$9.95

Open-Faced Hot Roast Beef <u>or</u> Turkey Sandwich Served with Whipped Potatoes & Gravy Fruit Salad Assorted Desserts

Plated Sandwiches & Salads

All Selections Below Include: Regular & Decaffeinated Coffee, Iced Tea & Water

Turkey Club or Chicken Salad Croissant \$10.75

Sliced Turkey & Bacon or Chicken Salad Served on a Croissant Lettuce & Tomato Fruit Salad Potato Chips (2) Assorted Cookies

All-American \$10.50

Angus Beef Burger Served on an Onion Bun Lettuce, Tomato, Pickles, Red Onion & American Cheese Cole Slaw Seasoned French Fries Brownies

The Chicken Philly \$10.75

Diced Chicken with Swiss cheese, Grilled Peppers, Onions & Mayonnaise on a French Roll
Ranch Pasta Salad
Seasoned French Fries
Assorted Desserts

Pulled Pork BBQ Sandwich \$10.25

Pulled Pork BBQ Cole Slaw Baked Beans Assorted Desserts

Buffet Selections

All buffet selections below include: Regular & Decaffeinated Coffee, Iced Tea & Water

Soup and Salad Buffet \$9.95

Mixed Salad Greens, Diced Ham & Turkey, Tomatoes, Cucumbers, Onions, Carrots, Green Peppers, Broccoli, Cauliflower, Shredded Cheese, Eggs & Seasoned Croutons Assorted Dressings

<u>Choice of One Soup</u>: Vegetarian Vegetable, Home-style Tomato, Potato Chowder, Broccoli Cheddar or Chicken Noodle

Assorted Warm Breads

Assorted Cookies

The Deluxe Deli Buffet \$11.75

Sliced Turkey, Ham & Roast Beef
Chicken Salad, Tuna Salad, Egg Salad & Pimento Cheese
Assorted Breads & Rolls
Assorted Cheese
Lettuce, Onion & Tomato Slices; Mayonnaise, Mustard, Spicy
Mustard & Honey Mustard
Pasta Salad & Pickle Spears

Bowls of Potato Chips

Assorted Cookies

**Add Soup for \$1.50

The Chili Buffet \$8.95

Chili with Beans

Chopped Onions, Shredded Cheese & Spaghetti Noodles

Crackers (Saltines & Oyster)

Fresh Pimento Cheese Sandwiches

Fudge Brownies

**Add Hot Dogs for \$1.00

Buffet Selections

All buffet selections below include: Regular & Decaffeinated Coffee, Iced Tea & Water

The Healthy Buffet \$9.25

Grilled Chicken & Pita Bread

Lettuce, Tomatoes, Green Peppers, Red Onion, Cucumbers,

Avocado & Feta Cheese

Salsa and Ranch Dressing

Light Pasta Salad

Choose One: Light Tomato Bisque Soup or Vegetarian Vegetable

Fruit Salad

Italian Buffet \$12.25

Caesar Salad

Jumbo Cheese Stuffed Shells, Fettuccini Pasta & Cheese Tortellini

Marinara & Alfredo Sauce

Garlic Bread Sticks

Assorted Desserts

**Add Meatballs for \$1.00

South of the Border \$12.25

Grilled Chicken & Grilled Steak

Flour Tortillas

Green Onions, Green Peppers, Jalapeño Peppers, Shredded Cheese,

Lettuce, Diced Tomatoes & Sour Cream

Tortilla Chips & Salsa

Mexican Rice & Refried Beans

Assorted Desserts

**Add Seasoned Taco Beef & Hard Shells for \$1.25

Buffet Selections

All buffet selections below include: Regular & Decaffeinated Coffee, Iced Tea & Water

Burger Bar \$12.50

Angus Beef Hamburgers & Turkey Burgers
White & Wheat Buns
Assorted Cheese, Red Onions, Tomatoes, Lettuce & Pickles
Additional Condiments
Choice of Three: Baked Potato Salad, Pasta Salad, Kettle Baked
Beans, Country Green Beans, Cole Slaw, Sweet Potato French

Assorted Desserts

Lasagna Buffet \$12.75

Fries, Onion Rings or Fruit Salad

Mixed Green Salad with Assorted Dressings Baked Italian Lasagna & Baked Vegetarian Lasagna Garlic Breadsticks Assorted Desserts

Southern Fried Chicken Buffet \$12.75

Mixed Green Salad with Assorted Dressings Fried Chicken Whipped Potatoes & Gravy Buttered Corn & Country Green Beans Honey Biscuits Assorted Desserts

Dinner by Design Buffet

<u>Buffets Include</u>: Warm Yeast Rolls with Butter & Assorted Desserts Regular & Decaffeinated Coffee, Iced Tea & Water

Step OneChoose 1 Entrée

(This determines the price of the meal)

Roasted Prime Rib	\$23.95
Fire Seared Salmon	\$17.95
Bourbon Glazed Pork Loin	\$17.95
Beef Pot Roast	\$17.95
Pineapple Glazed Baked Ham	\$14.95
Stuffed Chicken Breast Wrapped in Bacon	\$15.50
Tortilla Crusted Tilapia	
Rotisserie Chicken (Quarters)	\$14.50
Peppered Beef Medallions	\$14.50

Step TwoChoose an additional Meat

Pan Fried Chicken

Old Fashion Meatloaf

Manicotti with Marinara Sauce

Chicken & Dumplings

Baked Boneless Chicken Breast (Garlic Cream Sauce, Tomato Basil or BBQ Sauce)

Roasted Turkey

Smoked Pork Chops

Beer Battered Cod

Step ThreeChoose 1 Salad

(Add Additional Salads for \$1.25 each)

Mixed Green Salad with Assorted Dressings

Caesar Salad with Creamy Caesar Dressing

Spinach Salad with Bacon Dressing

Cole Slaw

Step FourChoose 2 Side Items

(Add Additional Vegetables for \$1.25 each)

Macaroni & Cheese	Wild Rice	New Red Potatoes
Country Green Beans	Steamed Broccoli	Potato Casserole
Turnip Greens	Glazed Carrots	Baked Potato
Steamed Vegetable Medley	Herb Stuffing	Scalloped Potatoes
Buttered Corn	Confetti Corn	Garlic Mashed Potatoes
Vegetarian Pasta Salad	Corn Pudding	Mashed Sweet Potatoes
Peas with Pearled Onions	Baby Bakers	Whipped Potatoes with Gravy

Plated Entrées

<u>All below entrees include:</u> Warm Yeast Rolls with Butter, Assorted Desserts, Regular & Decaffeinated Coffee, Iced Tea and Water.

Choice of One: Mixed Green Salad with Assorted Dressings or Caesar Salad

Choice of One: Buttered Corn, Country Green Beans, Glazed Carrots, Macaroni & Cheese, Rice

Pilaf, Broccoli Casserole, Chef's Blend of Vegetables, or Steamed Broccoli

The King \$19.50

Grilled Angus Beef Rib Eye Steak (*Cooked Medium -Well*) Baked Potato *Choice of Vegetable*

Chicken Fest \$11.95

Baked Boneless Chicken Breast with choice of Garlic Cream Sauce, Tomato Basil Sauce or BBQ Sauce Whipped Potatoes Choice of Vegetable

Tortilla Crusted Tilapia \$15.50

Tortilla Crusted Tilapia Baked Potato Choice of Vegetable

The Favorite \$12.75

Simmered Beef Pot Roast Whipped Potatoes with Gravy *Choice of Vegetable*

Glazed Baked Ham \$10.25

Pineapple Glazed Baked Ham New Red Potatoes *Choice of Vegetable*

Plated Entrées

 $\underline{\textbf{All below entrees include:}} \ \ Warm \ Yeast \ Rolls \ with \ Butter, \ Assorted \ Desserts, \ Regular \ \&$

Decaffeinated Coffee, Iced Tea and Water.

Choice of One: Mixed Green Salad with Assorted Dressings or Caesar Salad

Choice of One: Buttered Corn, Country Green Beans, Glazed Carrots, Macaroni & Cheese, Rice

Pilaf, Broccoli Casserole, Chef's Blend of Vegetables, or Steamed Broccoli

Teriyaki Chicken \$11.75

Marinated Teriyaki Chicken Breast Wild Rice *Choice of Vegetable*

Roast Turkey \$10.95

Roasted Turkey with Gravy Whipped Potatoes Choice of Vegetable

Chicken Fingers \$9.75

(4) Chicken Fingers served with BBQ Sauce & Honey Mustard French Fries
Cole Slaw
Assorted Desserts

Childs Plate \$6.50

(Available for Children 6 & under)

Mixed Green Salad with Assorted Dressings
(3) Chicken Strips

Adult Vegetable

Dessert

Pasta Entrées

<u>All selections below include</u>: Mixed Green Salad with Assorted Dressings <u>or</u> Caesar Salad Assorted Desserts

Regular & Decaffeinated Coffee, Iced Tea & Water

Baked Italian \$11.00

Add Meatballs for \$1.00
Jumbo Cheese-Stuffed Pasta Shells
Smothered in Marinara sauce and topped with Parmesan cheese
Garlic Breadsticks

Tortellini Pasta \$8.95

Cheese Stuffed Tortellini in a Basil Sauce Garlic Breadsticks
***Add Grilled Chicken for \$1.95

Alfredo Grilled Chicken \$8.95

Fettuccini Noodles in a Creamy Alfredo Sauce Topped with Grilled Chicken Garlic Breadsticks

California Pasta \$9.50

Ziti Pasta with Sun-dried Tomatoes, Mushrooms & Grilled Chicken Tossed in a Light Garlic Sauce Garlic Breadsticks

Lasagna \$11.00

Baked Italian Lasagna <u>or</u> Baked Vegetarian Lasagna Garlic Breadsticks

Conference Breaks

Priced Per Person

Salty Break \$6.00

Potato Chips & Ranch Dip, Tortilla Chips & Salsa Pretzels & Mixed Nuts

Sweet & Salty Break \$7.50

Potato Chips, Pretzels, Popcorn, Candy Bars & Mixed Nuts

The Bakery Shoppe \$4.95

Fudge Brownies, Fresh Baked Cookies Iced Pitchers of White & Chocolate Milk (2% & Skim) Regular & Decaffeinated Coffee

Sports Break \$5.75

50z. Hot Pretzels <u>or</u> Pretzel Bits with Mustard, Cracker Jacks, Assorted Candy Bars & Nachos

Salsa Bar \$7.50

Mild and Hot Salsa, Queso, Guacamole, Sour Cream, Black Bean & Corn Salsa served with Tortilla Chips

Ice Cream Shoppe: (Make your own Sundae) \$6.95

Vanilla & Chocolate Ice Cream, Hot Fudge, Chocolate Sauce, Caramel Sauce, Whipped Cream, Sprinkles, Nuts & Additional Condiments

Coffee Bar \$4.25

Regular & Decaffeinated Coffee, Flavored Creamers, Chocolate Straws & Syrups Biscotti

Healthy Break \$8.00

Whole Fresh Fruit, Vegetables & Dip, Cheese Cubes, Assorted Crackers & Assorted Yogurts

Cheese Break \$9.00

Beer Cheese with Chips & Celery Cheddar Cheese Ball Brie & Colby Wedge Assorted Crackers

Break Selections

Assorted Cookies	\$16.00 per dozen
Iced Fudge Brownies	\$15.95 per dozen
Assorted Desserts	\$ 2.95 per person

	Small	Large
<u> </u>	Serves 10-15 people	Serves 15-20 people
Vegetable Tray with Dip	\$26.00	\$38.00
Fruit Tray with Dip	\$28.7 <i>5</i>	\$53.50
Cheese Tray with Asstd. Crackers	\$34.25	\$63.50
Bowl of Potato Chip with Ranch I	Dip \$6.95	\$13.50
Bowl of Pretzels	\$6.95	\$13.50
Bowl of Mixed Nuts	\$6.50	\$12.95
Chips and Salsa	\$14.50	\$23.9 5
Spinach & Artichoke Dip w/Pita Cl	hips \$17.25	\$24.00
Bowl of Popcorn	\$6.50	\$9.7 5
Hot Crab Dip with Crackers	\$36.95	\$48.9 5

Priced Per Item:

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Assorted Bags of Potato Chips and Pretzels	\$1.95
Chex Mix (Bags)	\$2.75
Candy Bars	\$1.75
Whole Fruit	\$1.50
Assorted Yogurt	\$2.95
Assorted Ice Cream Bars	\$1.95

Beverages:

Regular and Decaffeinated Coffee	\$25.00 per gallon
Assorted Hot Teas	\$1.50 per tea bag
Hot Chocolate	\$1.50 per packet
Iced Tea	\$12.95 per gallon
Sweet Tea	\$13.50 per gallon
Raspberry Tea	\$13.50 per gallon
Orange Juice	\$10.75 per gallon
Assorted Bottled Juices	\$1.50 each
Assorted Canned Soft Drinks	\$1.75 each
Bottled Water	\$2.25 each
Assorted Bottled Gatorade	\$1.75 each
Orange-Pineapple Punch	\$15.95 per gallon
Sparkling Red Punch	\$15.95 per gallon
Non-alcoholic Champagne Punch	\$19.50 per gallon
Lemonade	\$11.50 per gallon

(Minimum of 3 gallons for punch)

Display Selections

Priced Per person

Vegetable Display \$2.75

An Array of Vegetables on a tiered display Served with Ranch Dip

Cheese Display \$3.50

Swiss, Colby & Pepper Jack Cheese Served with an Assortment of Crackers

Fruit Display \$4.25

An Assortment of Fresh Fruit on a tiered display Served with Fruit Dip

Combo Display

Choose any <u>two</u> of the above for \$7.50 Choose any <u>three</u> of the above for \$9.95

Crudités Display \$10.50

Array of Vegetables, Fruit & Cheese surrounded by Pepperoni Summer Sausage & an Assortment of Crackers

Reception Menu

Priced Per 100 Pieces

Pinwheels **\$110.50**

Asst. Mini Quiche - \$110.50

Bacon Wrapped Scallops - \$195.00

BBQ Meatballs - \$97.50

Pot Stickers - **\$97.50**

Broccoli Cheddar Bites - \$124.00

Chicken Fillet Strips - \$130.00

Chicken Quesadillas - \$130.00

Coconut Shrimp - \$188.50

Crab Cakes - \$165.00

Italian Meatballs - \$97.50

Mini Country Ham Biscuits - \$110.50

Mozzarella Cheese Sticks - \$150.00

Baby Burgers - \$156.00

Pork Egg Rolls - \$105.00

Sausage Balls - \$65.00

Stuffed Mushrooms - \$150.00

Teriyaki Beef Skewers - \$195.00

Petite Chicken Salad Croissants - \$162.50

BBQ Mini-Rib - \$162.50

Turkey & Ham Yeast Roll Sandwiches - \$110.50

Chicken & Pineapple Skewers - \$169.00

Water Chestnuts in Bacon - \$143.00

Beef Wellington - \$245.00

Italian Sausage Rounds - \$143.00

Hot Browns (Bite Size) - \$143.00

Raspberry & Brie Tartlets - \$169.00

Mini Desserts - \$188.50

Mini Cheesecakes - \$162.50

Georgetown College Conference Center Event Terms and Conditions:

- 1. **CANCELLATIONS:** If this event is canceled within <u>60 30 days</u> of the event date, the undersigned client agrees to reimburse *Georgetown College* 50% of the estimated value. <u>30 Days or less</u> prior to the event date, the undersigned agrees to pay 100% of the estimated value. Any event booked <u>within a 30-day</u> time frame will be subject to full cancellation fees.
- 2. **DEPOSITS:** Payment shall be made in advance for all Wedding Receptions and Social Events. A deposit will be required with a signed contract and paid in full before the event date. All Deposits made are **NONREFUNDABLE.** If a portion of the food and beverage for the event is "based upon consumption" Client will be invoiced and should pay the remaining balance within a 30-day time period.
- 3. <u>FOOD TO GO:</u> No arrangements will be made to take any portion of leftover food or beverages out of the conference center. We are very conscious of waste and will make arrangements for any remaining food.
- 4. **Forms of Payment:** Georgetown College will accept cash or checks as forms of payment, **no credit cards are accepted**.
- 5. **CAKE CUTTING SERVICE:** Wedding and Social Event Cakes may be brought into the Conference Center. All Cakes are subject to a cake cutting fee of \$25.00 for small cakes and \$60.00 for Large Cakes and Wedding Cakes. A member of the Catering Staff will cut and serve all cakes. If the client chooses to decline this service, the client must cut the cake as well as provide plates, forks and napkins.
- 6. **INVOICING:** If satisfactory Corporate Credit has been established with *Georgetown College*, an invoice will be sent within a week following the event. All invoices must be paid within a 30-day period. Should any unpaid portion of the account be placed for collection with an outside agency or attorney, the undersigned agrees to be responsible for all costs of collection.
- 7. **ADDITIONAL CHARGES:** A service charge of nineteen percent (19%) and an applicable sales tax (6%) will be added to the final cost of the event. Groups must show proper tax identification to be considered sales tax exempt.

Page 2 Event Terms & Conditions

- 8. **FINAL NUMBER OF GUESTS:** A final guaranteed number of guests must be given to the conference center by noon **three business days** (72 hours) prior to the event date. This is the number of meals in which the client will be charged. If a final number is not received by the date and time indicated, the Conference Center will prepare and charge for the tentative number of guests.
- 9. **BUFFETS**: Lunch & Breakfast Buffets are **maintained** for *30 minutes* and Dinner Buffets are **maintained** for *45 minutes*. Guests will be able to go through the buffet line once and food will be refilled as needed for the above amount of time. After the allotted time period, any additional food will remain out for guests to enjoy seconds. Food will not be left out longer than (1) one hour. Buffets are offered for guests to enjoy a variety of food in which to choose, not as "all you can eat."
- 10. **OUTSIDE FOOD & BEVERAGE:** Client agrees to purchase all food and beverage through the conference center. No outside food or beverages may be brought into the Conference Center for any event. The only exceptions to this rule include wedding and social event cakes.
- 11. <u>ALCOHOLIC BEVERAGES</u>: Georgetown College does not allow alcoholic beverages on its premises. If evidence of alcohol is found in or around the conference center during an event, the event will immediately be closed and guests will be asked to leave.
- 12. **ROOM ASSIGNMENTS:** The Conference Center reserves the right to assign an alternate room for the Client's function in the event the room designated shall be unavailable or inappropriate, based on the Client's final guaranteed number of guests. Room Rates shall be subject to change.
- 13. Georgetown College will not assume or accept any responsibility for damage to or loss of any merchandise or articles brought onto the premises prior to, during or following the Client's event at the Georgetown College Conference Center. The Client is responsible for providing security for special events whenever deemed necessary. Such security is to be reviewed and approved by Georgetown College in advance.

<u>Directions to the Georgetown College</u> <u>Conference Center</u>

Directions from the South:

I-75 North to Exit 125 (Georgetown); turn left off the ramp onto U.S. 460.

Take a left at the first traffic light onto U.S. 460 Bypass West. At the third traffic light, turn right onto Lemons Mill Rd. (Hwy 1962 West). Pass the "Johnson Controls"

Plant on the right & turn right onto "Crawford Drive."

Continue on Crawford Drive to the Georgetown College stop sign and turn left.

The Conference Center is on the right.

Directions from the North:

I-75 South to Exit 126 (Georgetown); turn right off ramp onto
Cherry Blossom Way (U.S.460 bypass)

At the sixth (7h) traffic light turn right onto Lemons Mill Rd. (Hwy 1962 West).

Pass the "Johnson Controls" Plant on the right L turn right onto "Crawford Drive."

Continue on Crawford Drive to the Georgetown College stop sign and turn left.

The Conference Center is on the right.

Directions from the West:

I-64 East to Exit 69 (Georgetown); turn left off ramp onto U.S. 62.

Proceed approximately 3 Miles and turn right onto U.S 460 bypass.

Continue on the bypass (approximately 3.5 miles) and turn left at the 3rd traffic light onto Lemons Mill Rd.(Hwy 1962 West). Pass the "Johnson Controls" Plant on the right & turn right onto "Crawford Drive."

Continue on Crawford Drive to the Georgetown College stop sign and turn left.

The Conference Center is on the right.

Directions from the East:

I-64 to I-75 north and follow the directions from the South (above)

*****When using a GPS System or Map Quest, please enter your destination as "794 Lemons Mill Road" as this is the closest residence to our facility. Our Crawford Drive address will not display correctly on a GPS System. Please look for the Georgetown College Sign