

Timeless Memory Wedding Package

Package includes:

- Ceremony indoors or outdoors
- Use of facility for a total of 8 hours
- 3-hour rehearsal at scheduled time
- Food and beverage- Buffet - options to be discussed at booking with head chef
 - Fruit, cheese, and cracker tray or 1 appetizer
 - Dinner salad
 - 2 Entrees
 - 2 Sides
 - All non- alcoholic beverages
- Tasting for up to 4 people to choose menu
- Ceremony flowers up to \$500
- Unity ceremony
- 3 tier wedding cake and grooms cake
- Gift table and welcome table
- Use of plates, glassware, flatware
- Decorated venue in wedding colors
- Use of white linen table cloths and napkins
- Changing rooms with bath and balcony
- Setup and cleanup fee
- Gratuity and taxes

50 guests- \$6,000.00

75 guests- \$7,000.00

100 guests- \$8,000.00

125 guests- \$9,000.00

*additional guests \$30.00 per person

Rustic Elegance Wedding Package

Package includes:

- Ceremony indoors or outdoors
- Use of facility for a total of 6 hours
- 3-hour rehearsal at scheduled time
- Food and beverage- Buffet - options to be discussed at booking with head chef
 - Fruit, cheese, and cracker tray
 - Dinner salad
 - 2 Entrees
 - 2 Sides
 - All non- alcoholic beverages
- Ceremony flowers up to \$300
- Unity ceremony
- 3 tier wedding cake
- Gift table and welcome table
- Use of plates, glassware, flatware
- Decorated venue in wedding colors
- Use of white linen table cloths and napkins
- Changing rooms with bath and balcony
- Setup and cleanup fee
- Gratuity and taxes

50 guests- \$5,000.00

75 guests- \$6,000.00

100 guests- \$7,000.00

125 guests- \$8,000.00

*additional guests \$20.00 per person

Country Classic Wedding Package

Package includes:

- Ceremony indoors or outdoors
- Use of facility for a total of 4 hours
- 2-hour rehearsal at scheduled time
- Food and beverage- Buffet - options to be discussed at booking with head chef
 - Fruit, cheese, and cracker tray
 - 3- hot appetizers
 - All non- alcoholic beverages
- Unity ceremony
- 2 tier wedding cake or cupcakes
- Gift table and welcome table
- Use of plates, glassware, flatware
- Decorated venue in wedding colors
- Use of white linen table cloths and napkins
- Changing rooms with bath and balcony
- Setup and cleanup fee
- Gratuity and taxes

50 guests- \$4,000.00

75 guests- \$5,000.00

100 guests- \$6,000.00

125 guests- \$7,000.00

*additional guests \$15.00 per person

Additional options

- 1 6-hour venue rental (minimum) \$1000.00
- 2 White outdoor chairs \$2.00 each
- 3 Shepard hooks \$5.00 each
- 4 Grooms Cake \$75.00-\$150.00
- 5 White chair covers \$2.50 each
- 6 Officiant- \$250.00
- 7 Center pieces \$3.00-\$7.00
- 8 Cake Cutting- \$50.00
- 9 Carving station- \$150.00
- 10 Color linen table cloths- \$3.00 per table
- 11 White columns \$10.00 each
- 12 Decorated gift and welcome table \$15.00 each
- 13 Parking attendant \$100.00
- 14 Security \$30.00 per hour

- 15 Coffee/hot chocolate bar \$1.50 per person
- 16 3-hour photo booth \$500.00
- 17 White horse and carriage \$550.00 for 2 and ½ hours
- 18 Baked Potato Bar- \$8.00 per person

**All packages can be customized to better meet the needs of the bride and groom

Payment Agreement

- 15% down at signing of contract (NON REFUNDABLE)
- Final payment due 30 days prior to event

Menu Options

Salad

Spring Time Salad

Fresh Strawberries, Mandarin Oranges, Candied Pecans, and Feta Cheese on a bed of Spring Mix

Arugula Salad

Sliced Pears, Dried Cranberries, Candied Pecans, and Feta Cheese on a bed of Arugula

Caesar Salad

Shredded Parmesan and Herb Croutons on a bed of Romaine Lettuce

Traditional Tossed Salad

Grape Tomatoes, Cucumbers, and Red Onion on a bed of Iceberg Lettuce

Appetizers

Assorted Fruit Tray

Assorted Cheese Tray

Assorted Olives & Pickles

Mini Mac & Gouda Cheese Bites

Mini Spinach & Feta Phyllo Cups

Phyllo Wrapped Asparagus

Hawaiian Pulled Pork Sliders

Mini Chicken Salad Sandwiches

Prosciutto, Goat Cheese, and Fig Jam Crostini

Bourbon Whiskey Meatballs

Bacon Wrapped Ranch Chicken

Mini Crab Cakes

Shrimp Cocktail Shooters

Entrees

BBQ Pulled Pork

Served with Baked Beans, Mac & Cheese, Coleslaw, and Cornbread

Dijon Maple Pork Loin

Served with Redskin Potatoes and Roasted Vegetables

Cajun Chicken or Shrimp

with a Smoked Gouda Cream Sauce

Served with Gouda Grits and Roasted Vegetables

Blackened Chicken Alfredo

Served with Broccoli and Garlic Bread

Chicken Boursin

Served with Rice Pilaf and Garlic Green Beans

Boneless Fried Chicken

Drizzled with Honey

Served with Mashed Potatoes and Roasted Vegetables

Lemon Herb Baked Chicken

Served with Rice Pilaf and Roasted Vegetables

Bourbon Flank Steak

Served with Roasted Ranch Potatoes and Roasted Asparagus

Prime Rib

(Add \$3.00 per person)

Served with White Cheddar Mashed Potatoes and Roasted Vegetables

Filet Mignon

With a Bacon Cream Sauce

(Add \$5.00 per person)

Served with White Cheddar Mashed Potatoes and Roasted Vegetables

****Additional Menu Options Available. Please Schedule a Meeting with
the Chef!**