



The Truly All-Inclusive Package

50 Guests: \$15,500 75 Guests: \$17,900
100 Guests: \$19,500 125 Guests: \$20,900
150 Guests: \$23,000

*This pricing is for Saturdays, deduct \$1,000 for Friday/Sunday.
Only additional charges are food tax and admin fee.*

10- Hour Exclusive Venue Rental
(5 Hours Pre-Ceremony, 30 Minute Ceremony, 4.5 Hour Reception)
1 Hour Rehearsal with Wedding Director within 1-2 days of event
A minimum of 3 planning sessions with Wedding Director
Dressing Suites for Bride and Groom and their Attendants
Ceremony Set-up in our Covered Pavilion
Draped Ceiling with 5 white panels in pavillion
Custom Arbor Options
Lighted Walkway to Reception
Tables, Chairs, and white floor-length tablecloths
with your choice of Color Overlays
Wedding Director for 2 hours pre-ceremony until end of wedding ceremony
Wedding Coordinator: starting after ceremony until end of event
Day-Of Bridal Party Luncheon with Mimosas while Getting Ready
Hand-Passed Hors D'oeuvres and Buffet Dinner
4 Hour Beer and Wine Bar
Champagne Toast/Champagne Wall
\$1500 Floral Allowance with Atlanta Event Florals
Wedding Photographer Package for 8 hours including Engagement Shoot
Professional DJ Services for 5 hours
Custom Three-tier Wedding Cake by The Baking Grounds Bakery and Café
Complimentary vendor meals

Additional Guests May Be Added to Base Package at Rate of \$100 Per Person



**Beer and Wine Selections:
3 Beer and 3 Wine**

Imports	Domestic	Craft Beers	Wine
Dos Equis XX (Amber or Lager) Stella Artois	Bud Bud Light Michelob Ultra Miller Miller Light Coors Coors Light Yuengling	Blue Moon Fat Tire Sweetwater 420 *White Claw*	Merlot Cabernet Sauvignon Pinot Noir Chardonnay Pinot Grigio Moscato White Zinfandel

- All Bars include Bottled Water and Sodas
- A Champagne Cocktail or Agave Wine Margarita may be substituted for a beer or wine selection at no upcharge. Either may be added for \$3.50/Adult.
- Canyon Road is the brand of wine we serve

Menu Selection for All-Inclusive

Includes Tea, Water, Rolls and Butter

Choose Two Hors D'oeuvres:

Coconut Chicken Bites

Boneless Chicken Bites, dusted with Coconut Japanese bread crumbs, and Pan-Fried until golden Brown. Served with Sweet Thai Chili Sauce

Sausage Stuffed Mushrooms

Fresh white Mushrooms stuffed with Sausage Stuffing

Double Tomato Bruschetta

A combination of Fresh Tomatoes, Sun-Dried Tomatoes and Fresh Mozzarella make this the best Bruschetta ever! Served with toasted crostini

Spinach-Artichoke Tarts

We have made eating Spinach-Artichoke Dip, neat, easy and delicious. Great Hors D'oeuvre for passing in the garden

Mini Bacon and Pimento Cheese Tarts

Home-made Pimento Cheese with bacon piece, stuffed into Filo Tarts

Pear and Gorgonzola Crostini

The Perfect combination of sweet and savory, soft and crunchy. Topped w/ walnuts and Bacon!

Choose Two Entrees:

Chicken Picatta

Chicken Breast in a light Lemon Caper Butter Sauce

Stuffed Chicken

Pan-Seared Breast of Chicken, stuffed with Fontina Cheese and Shaved Prosciutto

Blackened Sirloin

Choice Sirloin carved at carving station, Served with Creole Mustard Horseradish Sauce

Pineapple-Glazed Ham

Smithfield Ham, baked to perfection, Glazed with Brown sugar, served with Pineapple Mango Chutney

Pasta Pomodoro

Tomato and garlic pomodoro sauce over penne pasta and topped with fresh grated parmesan

Oven-Baked Salmon

Prepared with fresh Herbs



Choose *Two Sides*

Potatoes Au Gratin

New version of an old Classic. Made with four cheeses.

Garlic Mashed Potatoes

Russet Potatoes with Fresh Garlic

Dirty Basmati Rice

Made with Andouille Sausage, onions and Mixed peppers

Vermont White Cheddar Mac N Cheese

Homemade with a cream Bechamel Sauce.

Marinated Grilled Vegetables

Yellow Squash, Zucchini, Peppers, Onions, Broccoli, and Mushrooms, marinated and grilled

Grilled Asparagus

Olive oil, a little salt and cooked quickly on the grill

Green Beans with Toasted Almonds

Fresh Green Beans, caramelized in butter and finished with Toasted Almonds

Creamed Corn

With Applewood Bacon and Crispy Onion