

# The Lodge & Pavilion

AT THE OLDE FARM



Photo Credit: Waldorf Photographic Art



*The Lodge & Pavilion* is a full-service event facility with unrivaled service and foremost amenities. Beginning with the planning stage through the execution, you will be working with industry professionals. We will provide well-trained staff to take care of all details related to the setup and execution of your event so you may relax and enjoy your evening with your guests.

We can offer recommendations for all your wedding vendors and will be happy to assist in coordinating requests with your wedding suppliers. Our culinary and catering team will assist in planning all of your food and beverage needs. Menu options are endless, from savory meats to gourmet champagne brunches to an extensive wine list. Also, a wedding would not be complete without a jaw dropping cake. Our Pastry Chef can custom design a cake just for you. Our team is committed to making your vision come true with ease and enjoyment. Treat yourself to *The Olde Farm Experience*.



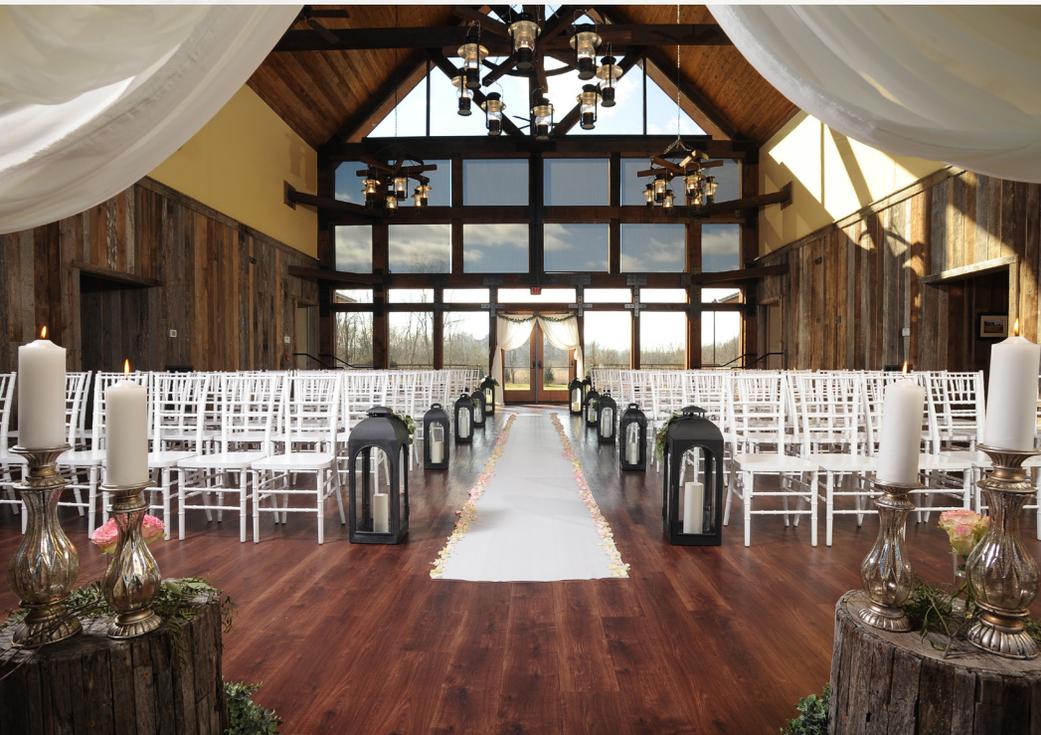


Photo Credit: Clayton Zane Photography | Richard Mink Photography

### *The Lodge*

Our most recent addition to The Olde Farm, The Lodge, is located adjacent to the Pavilion. Sitting aside the lawn, this grand two-story venue was designed with a center glass atrium enclosed on both sides with expansive glass windows and guest bedrooms to each side. Accommodations in The Lodge consist of 16 bedrooms with two queen beds in each room and two private baths.

The atrium can be setup for a wedding ceremony accommodating 150 guests. It's a wonderful option for a backup location for wedding ceremonies planned for the lawn. When the space is not being utilized for a ceremony, it's the perfect place to be pampered in preparation of the wedding festivities. The many seating and dining areas provide a comfortable environment to relax.

### *The Pavilion & Lawn*

Easily our most popular wedding venue, The Pavilion is a breathtaking space situated in the valley of The Olde Farm property, surrounded by our well-manicured golf course and lawns, occupying its own private entrance. Airy vaulted ceilings with rustic stone and wrought iron fixtures providing ambient lighting creates the perfect setting for an opulent occasion. The Pavilion has a seating capacity of 125 under the timber roof with our custom-built furniture designed for this space. For additional seating, our event team will work with you in customizing a layout that can fit upwards of 175 guests with round banquet tables and chiavari chairs.



*The Lawn* located adjacent to the Pavilion offers a full acre of level green space to create your perfect backdrop. This location works wonderfully for the ceremony as it is only a few steps from your reception location, no hassle of moving guests from one location to the next.

*Open Air Grill:* The Chef and staff are sure to nourish and satisfy even the heartiest desires while preparing the feast right in front of you.

*Horseshoe Bar:* The Pavilion bar is the ideal place to delight in a drink during cocktail hour or at the conclusion of the evening.

*Dance Floor:* With ample space to celebrate the night, the dance floor is conveniently located in the central part of the Pavilion allowing guests views from multiple angles.

*Fire Pits:* With natural gas fueled fire pits, no time is wasted while enjoying an evening reminiscing with friends. The Pavilion was designed with a large round fire pit that is enclosed with rocking chairs, while the other is situated between the dance floor and the open air grill.

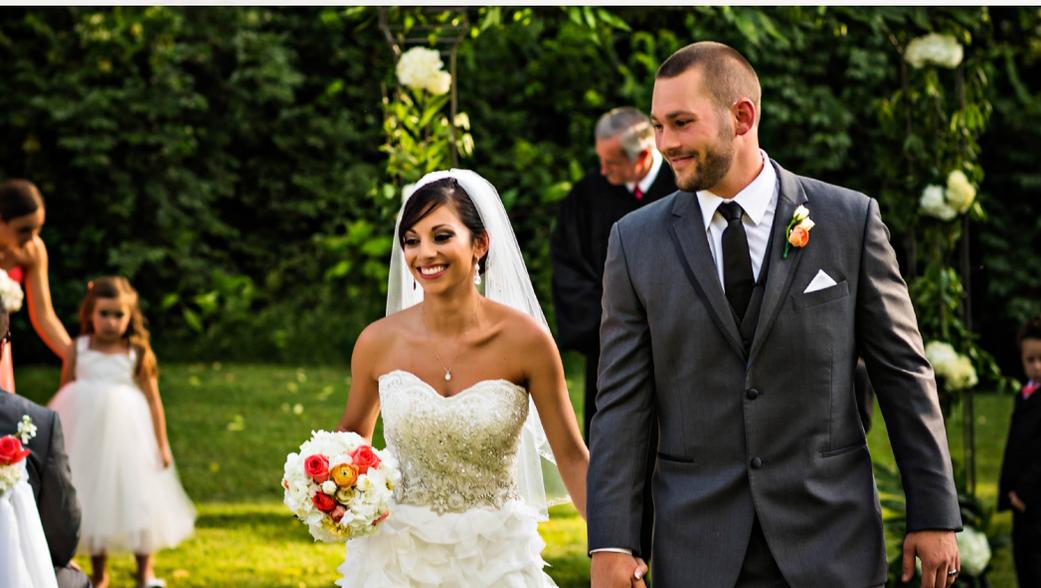


Photo Credit: Blue Bend Photography | Stephanie Bengé Photography | Waldorf Photographic Art



### *Ceremony Fee*

**STARTING AT \$1,000 – \$2,000**

100 Guests: \$1,000 | 101- 150 Guests: \$1,500 | 151-200 Guests: \$2,000

The Olde Farm will provide and setup white resin chairs for your ceremony and assist with your ceremony décor (décor not provided).

The Olde Farm event team will handle the coordination for the ceremony procession and recession if you have not hired a wedding coordinator.

In addition to your ceremony, we will schedule one hour for rehearsal to walk through the ceremony to ensure a smooth day for the wedding (date and time for the rehearsal is based on availability).

Varying styles of seating options are available. Price subject to change based on style selected: Chiavari Chairs, Wooden Benches & Wooden Crossback.

Our custom-built wooden arbor available for \$150. Draped ivory fabric can be added for a more glamorous look for \$150.

### *Event Fee*

**STARTING AT \$2,500 – \$4,000**

100 Guests: \$2,500 | 101- 150 Guests: \$3,500 | 151-200 Guests: \$4,000

The event fee to use our facilities and equipment is the same for the Pavilion and Party Barn.

- Includes staff to setup and breakdown the event.
- Includes the servers and bartenders to execute the event.

Please add an additional \$750 if you require the furniture to be removed.

Linens and Napkins: Unless requested, we do not cover our custom built tables with linens (if you have banquet tables, linens are required). We will provide standard white, black or ivory cotton/polyester napkins as well as buffet linens. If you desire custom linens, swatches and associated costs are available by contacting your event planner.

Photo Credits: Stephanie Benghe Photography



# Culinary Delights

Our culinary team lead by our Executive Chef is incredibly passionate about all ingredients sourced, prepared and presented with Olde Farm flair and imagination. There is a wide choice of menus for you to choose from and you're welcome to customize or create just as you wish.

**VIEW OUR BOOKLET OF OPTIONS  
TO HELP GET YOU STARTED:  
[www.theoldefarm.com/event-planner](http://www.theoldefarm.com/event-planner)**



## Sample Buffets

### **SAMPLE MENU \$55 PER PERSON**

**COCKTAIL HOUR:** Local and International Cheese and Fresh Fruit Display served with Breads and Crackers

#### **RECEPTION DINNER BUFFET:**

Tomatoes and Fresh Mozzarella with Basil Prosciutto and Melon, Roman Salad Bar, Veal Osso Bucco, Chicken Marsala over Angel Hair, Stuffed Shells with Seafood Marinara, Vegetable Lasagna Parmigiana, Chef's Selection of Vegetables, Herb Focaccia Bread, and Italian Bread

### **SAMPLE MENU \$65 PER PERSON**

**COCKTAIL HOUR:** Antipasto Display with Marinated and Stuffed Olives, Grilled Mushrooms and Asparagus, Peppadews, Smoked and Cured Meats, Assorted Cheeses served with Grilled Bruschetta and Crackers

#### **RECEPTION DINNER BUFFET:**

Olde Farm Salad Bar with Assorted Toppings and Dressings, Tri Colored Rotini Pasta Salad with Hearts of Palm, Artichokes and Tomatoes, Freshly Baked Bread, Pan Fried Boneless Breast of Chicken with Tomato Caper Sauce, Whole Roasted Beef Sirloin with Cabernet and Mushroom Demi Glace, Jumbo Shrimp Sauté with Asparagus, Garlic, Onions, Sun Dried Tomatoes with Citrus Butter, Chef's Selection of Vegetable Medley, Roasted Fingerling Potatoes

## SAMPLE MENU \$65 PER PERSON

### HEAVY HORS D' OEUVRES

Antipasto Display with Thinly Sliced Cured Meats, Assorted Cheeses, Marinated Vegetables with Crunch Breads, Garnished with Grapes

Raw Bar to Include Shrimp Cocktail and Oysters on the Half Shell, Garnished with Lemons and Served with Cocktail Sauce

Carved Beef Tenderloin served with Horseradish Sauce

Buffalo Chicken Salad Crostini

Mini Ham Biscuits

Cheesy Arancini Rice Balls served with Marinara

Avocado & Crab Tartlets

Fig & Goat Cheese Flatbread

## SAMPLE MENU \$80 PER PERSON

**COCKTAIL HOUR:** Selection of Three Cold or Hot Butler Passed Hors d' Oeuvres

### PLATED DINNER:

Bibb Lettuce with Mandarin Oranges, Feta Cheese and Walnuts with Raspberry Vinaigrette Accompanied by Freshly Baked Bread

Grilled 8 oz. Prime Filet Mignon Topped with Caramelized Onion, Boursin Cheese and Finished with Cabernet Glace Served with Celeriac Puree and Roasted Broccoli Florets



# Wedding Cakes

## POUND CAKE

Vanilla or Marble Pound Cake Filled with Buttercream (or filling of choice)

## CHOCOLATE

Fudge Cake Filled with Vanilla or Chocolate Buttercream

## RASPBERRY COINTREAU

Cheesecake and Raspberry Jam Between Layers of Cointreau Laced Sponge Cake

## LEMON RASPBERRY CREAM

Lemon Curd, Raspberry Jam, and Vanilla Buttercream Between Layers. Vanilla Pound Cake or Vanilla Sponge Cake

## CHOCOLATE HAZELNUT

Hazelnut Sponge Cake Layered with Gianduja (Praline Chocolate)

## CARAMEL

Caramel Pound Cake Layered with Caramel Buttercream

## CHOCOLATE TRUFFLE

Rich Chocolate Ganache Between Layers of Fudge Cake. Optionally soaked with your favorite liqueur. (Choice of Liqueur - Amaretto, Kahlua, Rum, Brandy, Grand Marnier, Frangelica, Sambuca)

## CARROT

Carrot Cake (Containing Pecans and Coconut) Layered with Cream Cheese Buttercream

## COCONUT

Coconut Sponge Cake Layered with Coconut Buttercream

## TIRAMISU

Coffee and Brandy soaked Sponge Cake Layered with Sweetened Mascarpone.



## Create Your Own Wedding Cake

\$7 per person

– Choose one from each category: –

CAKE	ESSENTIAL FILLING	SECONDARY FILLING <i>(optional)</i>
Sponge	Chocolate Buttercream	Lemon Curd
Chocolate Sponge Fudge	Vanilla Buttercream	Lime Curd
Vanilla Pound	Coffee Buttercream	Raspberry Jam
Marbled Pound	Cream Cheese Buttercream	Strawberry Jam
Chocolate Pound	Chocolate Ganache	Apricot Jam
Lemon Pound		Peach jam
Orange Pound		
	SYRUP	
	Vanilla	
	Liqueur of Choice Options	

Depending on the design of the wedding cake chosen, an additional charge may apply to the above price: sculpted cakes, individual cakes, elaborate or intricate designs, excessive use of gum paste or flowers.

All prices are subject to change without notice.

\$100 for each fake tier per cake.

# *Libations*



*We offer several different options* when it comes to serving alcoholic beverages at your reception, you may limit what offerings are available or establish a maximum expense to incur. All alcoholic beverages are based on actual guest consumption.

Domestic Beer \$4.75

Draft Beer \$4.75

Imported Beer \$5.75

House Liquor \$7.50

Premium Liquor \$9.50

Super Premium Liquor \$12

House Wine \$40 (served by the bottle)

Non Alcoholic beverages \$3.75

Photo Credit: Richard Mink Photography



## *Guest Accommodations*

The Lodge accommodations are rented by room. All rooms are designed the same, two queen beds with two private baths. Check in is at 3 pm and check out is at 11 am. Non-alcoholic beverages and snacks are provided in the cottage. Catered food and outside alcoholic beverage are not permitted on property. Please discuss any additional needs with your event planner.

The Bride and Groom will receive a complimentary night's stay at The Lodge night of the wedding.

Single Room Per Day \$250 | Double Room Per Day \$325  
Pre-booked rates, prior to April 1st: Single \$200 | Double \$275  
Convenience Fee (Beverages & Snacks): Per Person, Per Day \$18

## *Bridal Champagne Pamper Package*

A special treat, delivered to your room on the morning of your wedding to help you relax. Perfect for the bride, bridesmaids and of course mother of the bride. Enjoy a glass of sparkling wine, selection of finger sandwiches, chips and fresh fruit. \$18 per person.



Photo Credit: Richard Mink Photography

# Wedding & A

## HOW MUCH DOES IT COST TO HAVE A WEDDING AT THE OLDE FARM?

In order to book a peak season date (May–October, December), we require a minimum of \$20,000 before tax and service charge.

If you book during our off season (February–April, November), we require a minimum of \$8,000 before tax and service charge.

## MAY I HAVE A TASTING BEFORE MY EVENT?

Yes, we may schedule a menu tasting. Please note that the tasting is not complimentary, we limit it to a max of four guests and days and times are only available during the week or at the discretion of the Banquet Manager. A menu must be decided two weeks prior to the scheduled tasting. Depending on ingredients required, we may not be able to accommodate your needs.

## IS THERE A DRESS CODE AT THE OLDE FARM?

Yes, we require all of our members and guests to dress in a dressy casual fashion. Denim, tank tops, flip flops, cargo shorts and hats worn inside are not permitted.

## ARE PETS ALLOWED ON PROPERTY?

No, all of your furry friends will stay at home.

## WHEN DO YOU I NEED TO GIVE YOU MY FINAL GUEST COUNT?

We require your final guest count one week before your event, unless you are serving a plated meal with a choice of entrees. In that case, we require two weeks.

## MAY I HAVE MY CEREMONY REHEARSAL THE DAY BEFORE?

Yes, we allot one hour the day before your wedding to practice your ceremony. We do not guarantee availability due to other events that may be booked. We will confirm the time 30 days before your event.

## HOW LONG DO I GET THE SPACE?

We allow events to last up to six hours, in addition to three hours for setup. All events are required to end no later than 11pm. At the conclusion of the event, all personal belongings must be taken off property.

## IS THERE A RAIN CONTINGENCY PLAN FOR AN OUTDOOR CEREMONY?

Yes, based on your guest count we have a couple of options that do not require having to rent a tent. You may move inside The Lodge (depending on availability) for a fee of \$750 for the removal and reset of furniture. If your guest count is below 100 guests, we can make provisions to host the ceremony under the Pavilion for no additional fee. The contingency plan will need to be made ahead of time, with a designated person to contact 4 hours before the ceremony starts to make the decision.

## IS THERE A BRIDAL SUITE?

No, we do not have a bridal suite; however, the bride and the groom may rent rooms at The Lodge to use in preparation for the wedding. If rooms are not rented, please note all bridal attendants must arrive at The Olde Farm dressed and ready. Please note, only guests staying at The Lodge have access to this facility. If you have not rented any rooms, and bridal attendants or guests enter the facility prior to the ceremony, you may incur additional costs.

## WHAT KIND OF DÉCOR/ FLOWERS DO YOU PROVIDE?

We have a in-house custom wooden arbor that is available for rent; however, we do not provide any type of décor or florals. We do have a recommended vendor list if you need suggestions. If the host is providing their décor, they may bring it 2–3 days ahead of time, along with a list of where items are to be placed and The Olde Farm event team will gladly handle setting it up (Please note, we will not be responsible for cleaning items, removing stickers or putting items together).

## HOW ARE DRINKS CHARGED AND MAY I HAVE A CASH BAR?

The Olde Farm is a non-cash facility; however, we can make arrangements for your guests to pay with a credit card.

## WHEN DO I NEED TO HAVE MY MENU AND FLOOR PLAN DECIDED?

Menus and floor plans are created within 2–3 months of the wedding. Final adjustments to the floor plan will be made 2–3 weeks before the wedding. Please note that if you are offering your guests a choice of entrées for a plated meal, you will need to finalize your menu prior to sending out your invitations.

## DO I HAVE TO USE YOUR SERVICE FOR FOOD? AND, MAY I BRING IN BEVERAGES?

We are a full service facility; therefore, we do not allow any outside caterers or beverages to be brought in.

## I HAVE SOME GUESTS WITH FOOD ALLERGIES, HOW WILL YOU HANDLE THIS?

We prefer to have advanced notice. We will discuss dietary restrictions with the chef and do our best to accommodate you and your guests needs.

## DO YOU HAVE ANY AUDIO VISUAL OR SOUND EQUIPMENT THAT WE CAN USE?

Yes, we do have some equipment available. Please discuss your needs with our Event Planner. Prices will vary based on your needs. We do not have equipment compatible for use for ceremony or reception using the event hosts phone, computer or any other electronic devices.

## IS THERE AN AREA THAT THE BAND CAN DRESS?

We do not have any facilities available with the exception of our public restrooms. You may rent a room at The Lode if the band requires this space.

## HOW MUCH OF A DEPOSIT IS REQUIRED TO BOOK?

We require a 10% deposit of the estimated balance. This deposit is non-refundable and may be paid using a credit card or check. All other payments will need to be made by a check. You will owe 50% 30 days before the wedding, and the final invoice will be billed within a week after the wedding.

## IF I WANT TO OFFER MY GUESTS THE OPTION OF STAYING ON PROPERTY, HOW DO I GO ABOUT THIS?

Please contact Lori Abel at (276) 645-4482 or [label@theoldefarm.com](mailto:label@theoldefarm.com) to setup a room block with rates. Guests will contact Lori directly to make their reservations.

## DO YOU HAVE A FRIDGE OR COOLER WHERE I MAY STORE MY WEDDING CAKE AND FLOWERS?

Due to spacing and issues related to storage, we do not allow event hosts to store items in our coolers. Please make arrangements for late deliveries if heat is an issue.

## MAY I GET A TEE TIME FOR MY GUESTS?

Our golf course is private, and requires you to be a member, with a member or sponsored by a member.

## DO MY WEDDING GUESTS THAT ARE STAYING AT THE LODGE HAVE ACCESS TO THE CLUB HOUSE FOR BREAKFAST, LUNCH OR DINNER?

Our Clubhouse is a member only area, you must be a member or with a member in order to use these services. We can provide meals to go. The guest would need to call our dining room and pay by credit card.

# Wedding Policies

## ACCOMMODATIONS AT THE LODGE

Access to The Lodge is available only for those guests staying. If you have not rented any rooms, and bridal attendants or guests enter the facility prior to the ceremony, you may incur additional costs.

A \$250 minimum fee will be charged for any damages or additional cleaning.

Pets are NOT allowed on property.

Smoking is permitted outside only.

## OUTSIDE VENDORS

No outside food or beverages are allowed to be brought for the event with the exception of a wedding cake. The host is responsible for coordinating the delivery and setup of the cake with their event planner. The Olde Farm will not be held responsible for any issues with other vendors' products.

Vendor meals may only be provided by The Olde Farm. Quantity, designated time and location are required.

All rentals provided by the event host will incur a 10% handling fee.



## EVENT POLICIES

Guests are not permitted to cross the fence lines into member areas such as the golf course due to safety reasons.

Only members of the club are permitted for golf cart usage.

In an effort to maintain the integrity of our food quality, all meal periods must start within a 30 minutes of the designated time or a charge of \$500 will be imposed. Delays due to inclement weather are excusable.

If more than one entrée option is chosen for a plated meal, we require place cards indicating the guest name and entrée requested. This assists our team with the most professional and timely service. The Olde Farm can design and print the guest name cards for \$3 per card.

Guest's cars are not permitted on the golf cart paths.

Bristol, VA has a noise ordinance at 10 pm. Music levels will be required to turn down to a lower level at this time.

All events are required to end by 11 pm.

All food, beverage and equipment rentals are subject to a 5.3% state and local sales tax and a 20% service charge.

Payments must be made with cash or check, unless it's a deposit. Deposits may be paid with using a credit card.



Photo Credit: Josh Gooden Cinema