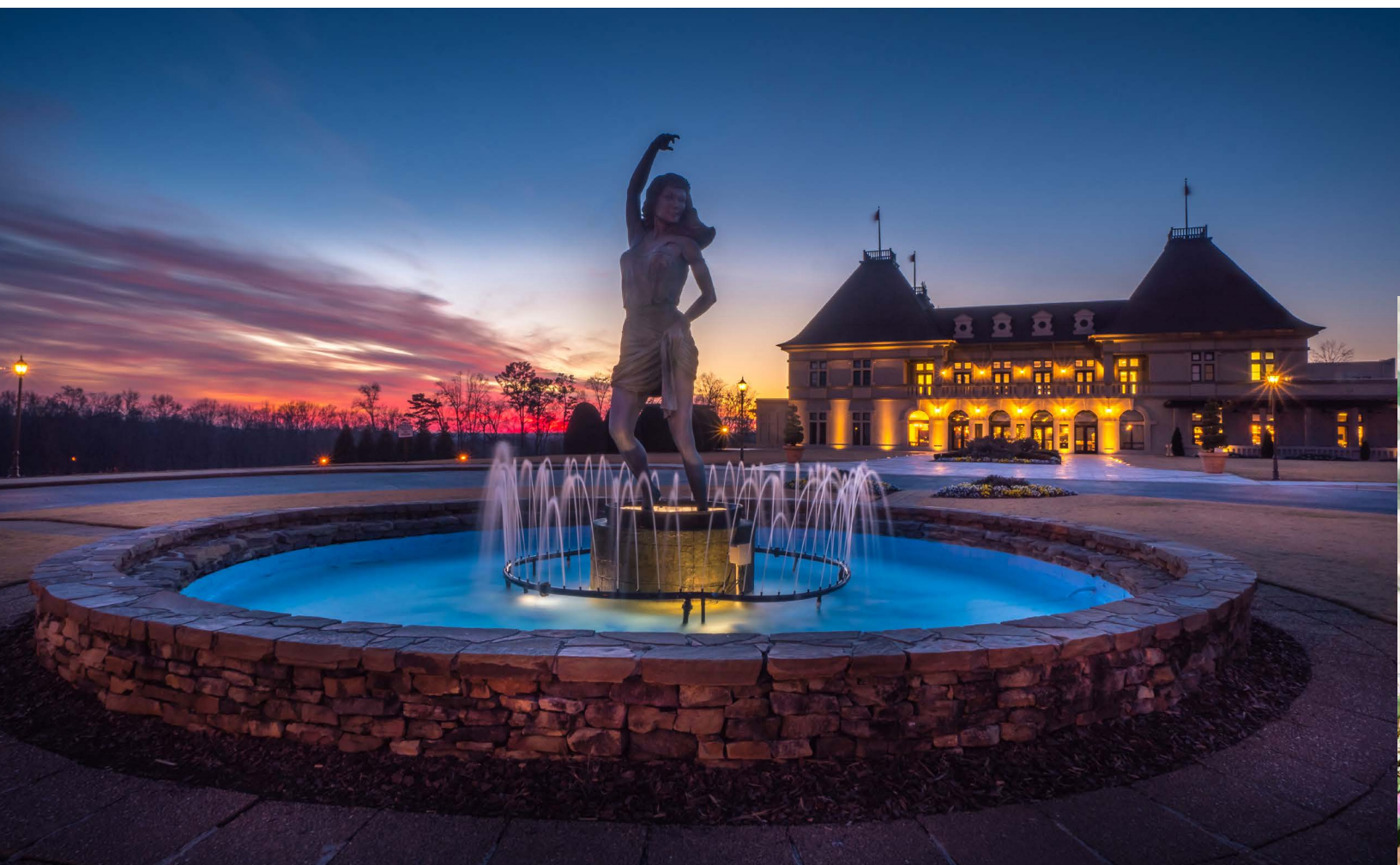




WEDDINGS

CHÂTEAU ÉLAN WINERY & RESORT

Château Élan is the South's premier **award-winning** destination **luxury wedding location** offering championship **Golf**, a full-production **Winery** and a European Health **Spa** along with world class **dining** and catering options. Located just 40 minutes north of Atlanta, within the sweeping panorama of the North Georgia foothills, Château Élan offers an unforgettable backdrop for your dream wedding day.





CONGRATULATIONS ON YOUR ENGAGEMENT!





CHATEAU LAWN

Accommodates up to 250 guests. Location: Winery.
Available 4:00pm, 4:30pm or 5:00pm





ROSE VINEYARD

Accommodates up to 200 guests. Location: Winery.

Available June - October





ATRIUM

Accommodates up to 250 guests. Location: Inn
Available 4:00pm, 4:30pm or 5:00pm





WWW.SANDRAANDGREG.COM

MATISSE LAWN

Accommodates up to 400 guests. Location: Inn





NICE AND CANNES BALLROOM
Each can Accommodates up to 60 guests. Location: Inn





VINEYARD LAWN

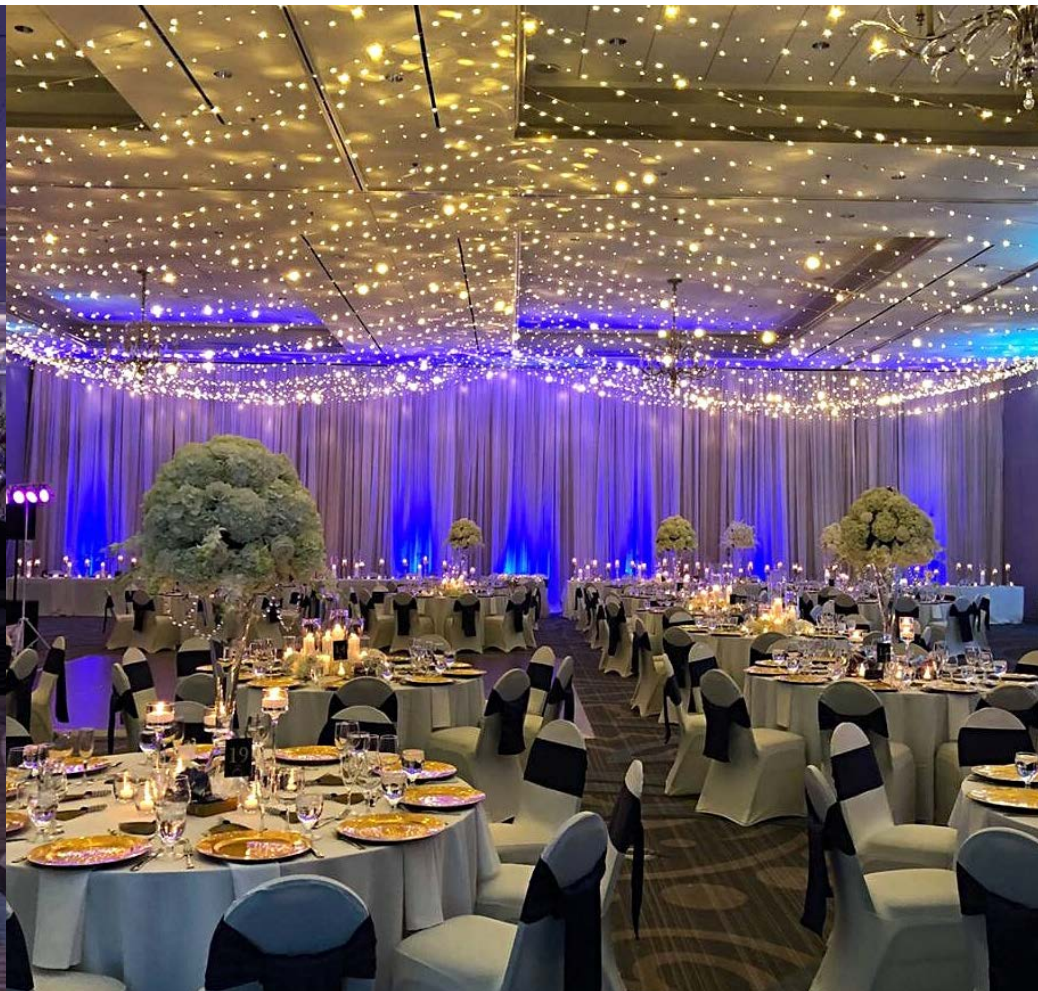
Accommodates up to 100 guests. Location: Winery. Available June - October





PARIS BALLROOM

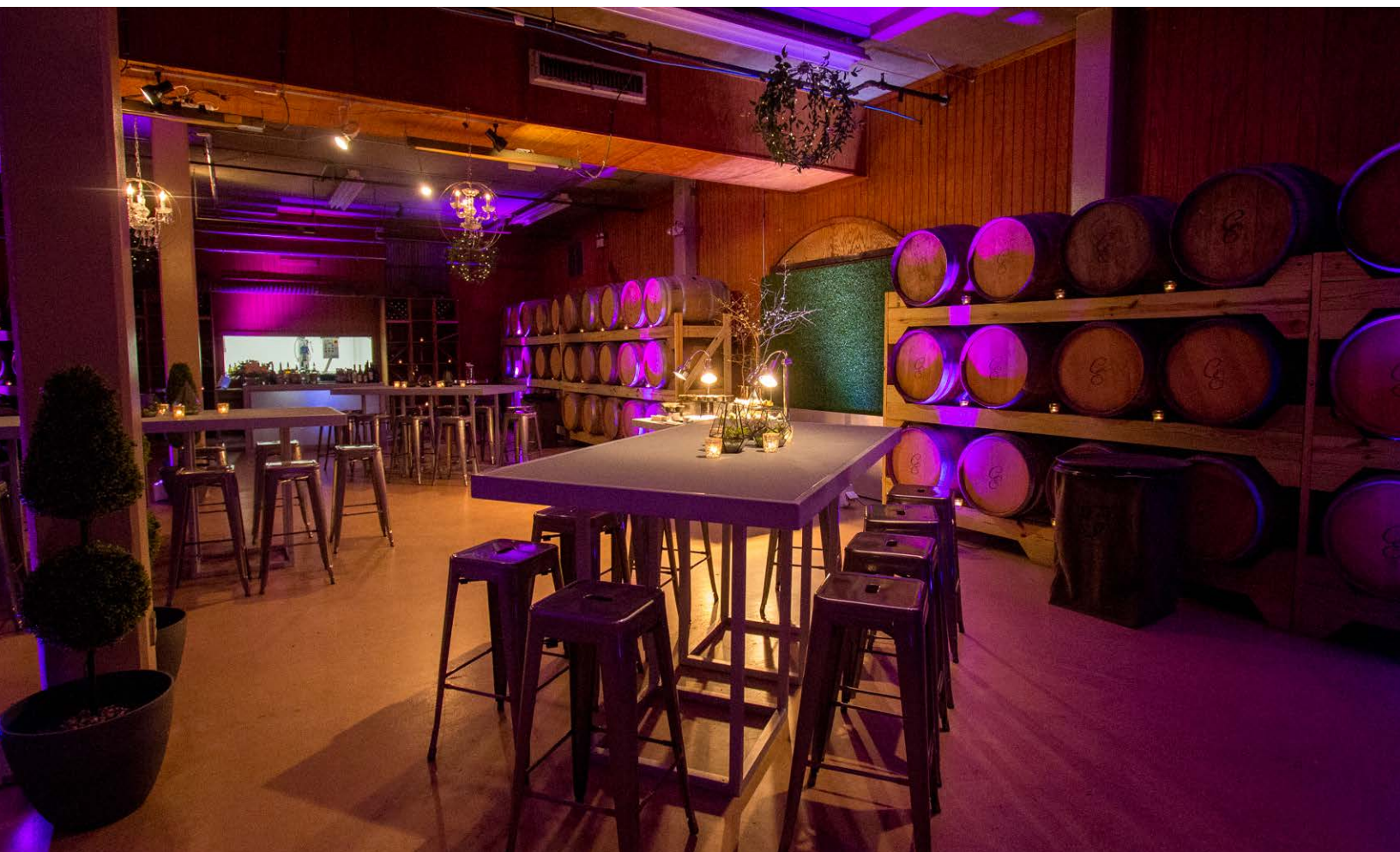
Accommodates up to 600 guests. Location: Inn





CASKROOM

Accommodates up to 80 guests. Location: Winery.





DEBUSSY BALLROOM
Accommodates up to 300 guests. Location: Inn





ELAN BALLROOM

Accommodates up to 200 guests. Location: Inn

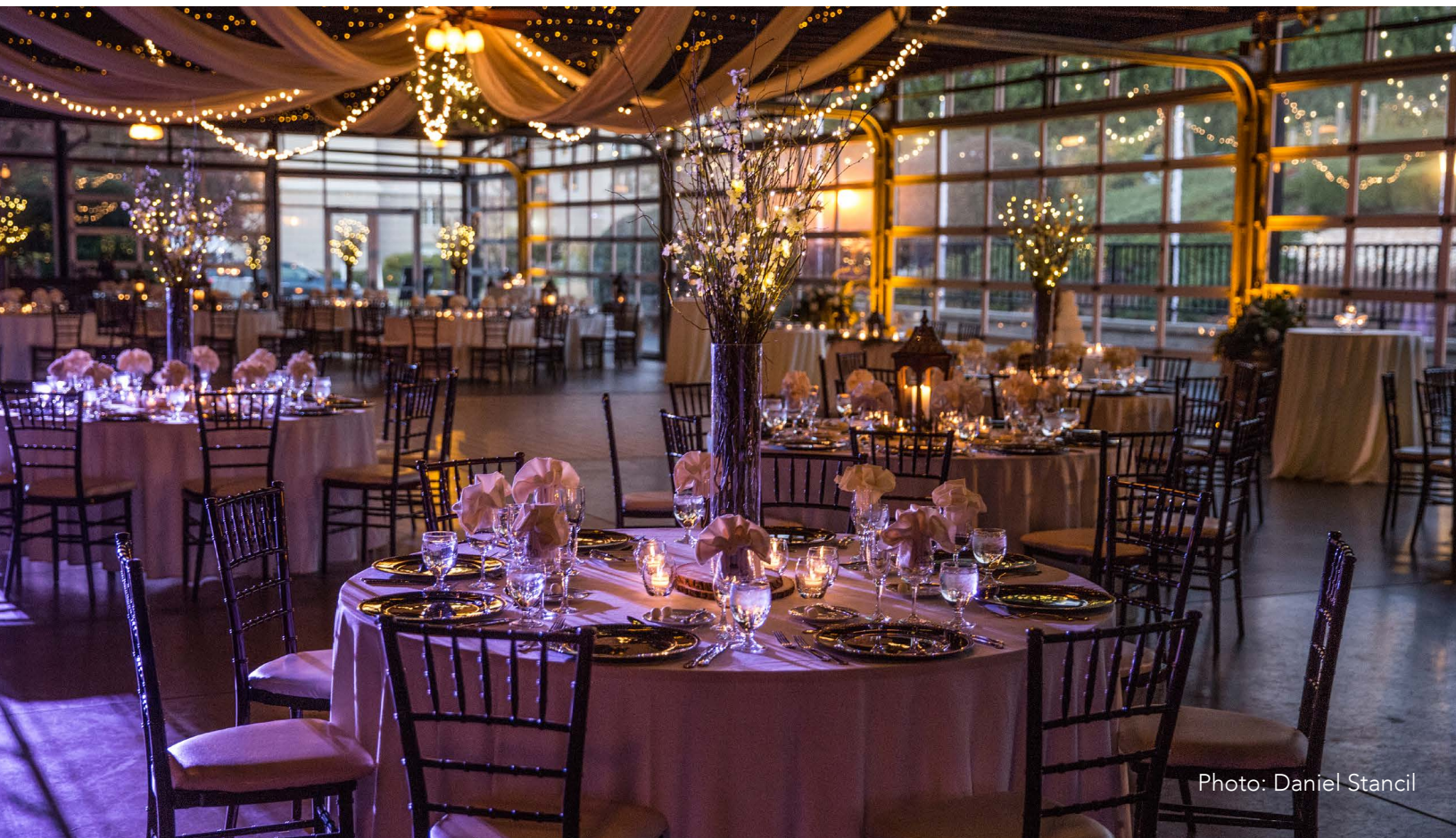




WINERY PAVILION

Accommodates up to 250 guests. Location: Winery.

Note: not climate controlled.





MONTE CARLO BALLROOM
Accommodates up to 100 guests. Location: Inn



WEDDING PACKAGES



WEDDING PACKAGE INCLUSIONS

Selection of Three Butler Passed Hors d'oeuvres
for Cocktail Hour

One Reception Display for Cocktail Hour

Two Course Plated Dinner or Dinner Buffet

Complimentary Cake Cutting Service

Four Hour Open Bar including Liquor, Beer, Wine,
Soft Drinks, Juices and Water

Freshly Brewed Regular and Decaffeinated Coffee
and Iced Tea

White, Ivory or Black Floor Length Linens

Upholstered Banquet Chairs for indoor events.

White folding resin chairs for outdoor events.

House Centerpiece of 12" Round Mirror, Hurricane
Globe and Pillar Candle with Votive Candles

Guest Tables, Chairs, Cake Presentation Table and
Place Card Table

Staging for Band or DJ

Glassware, China and Silverware

Table Numbers and Stanchions for Guest Tables

Parquet Dance Floor in Ballrooms or Existing
Dance Floor in Winery Pavilion and Caskroom

Banquet Captain and Service Team Dedicated to
Your Event

One Bartender per One Hundred Guests, One
Server per Twenty Guests for Plated Meal and One
Server per Thirty Guests for Buffet Meal

Complimentary Food Tasting for Four Guests
Three Months Prior to Wedding Date for
Weddings of One Hundred Guests or More Serving
a Plated Meal (Held Tuesday-Thursday at 2pm)

Complimentary Marital Suite for Evening of the
Wedding

Discounted Overnight Accommodations
for Contracted Room Blocks of 10 or More
Guestrooms.

SEPARATE CONTRACT REQUIRED

PACKAGE PRICING

SINGLE PLATED ENTRÉE
DUO PLATED ENTRÉE

\$150 per person
\$160 per person

DINNER BUFFET
CHOICE OF PLATED ENTRÉE

\$165 per person
\$175 per person

RECEPTION DISPLAYS

SELECT (1) DISPLAY – PRESENTED DURING COCKTAIL HOUR

GEORGIA GROWN

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips

CHEESE FONDUE BAR

Melted Gruyere and Chateau Elan Chardonnay Dipping
Sauce, Baguette, Pretzel Bites

EUROPEAN ANTIPASTI

Cappicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone, Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts, Crusty
Country Bread, Crackers, Crostini.

BUTLER PASSED HORS D'OEUVRES

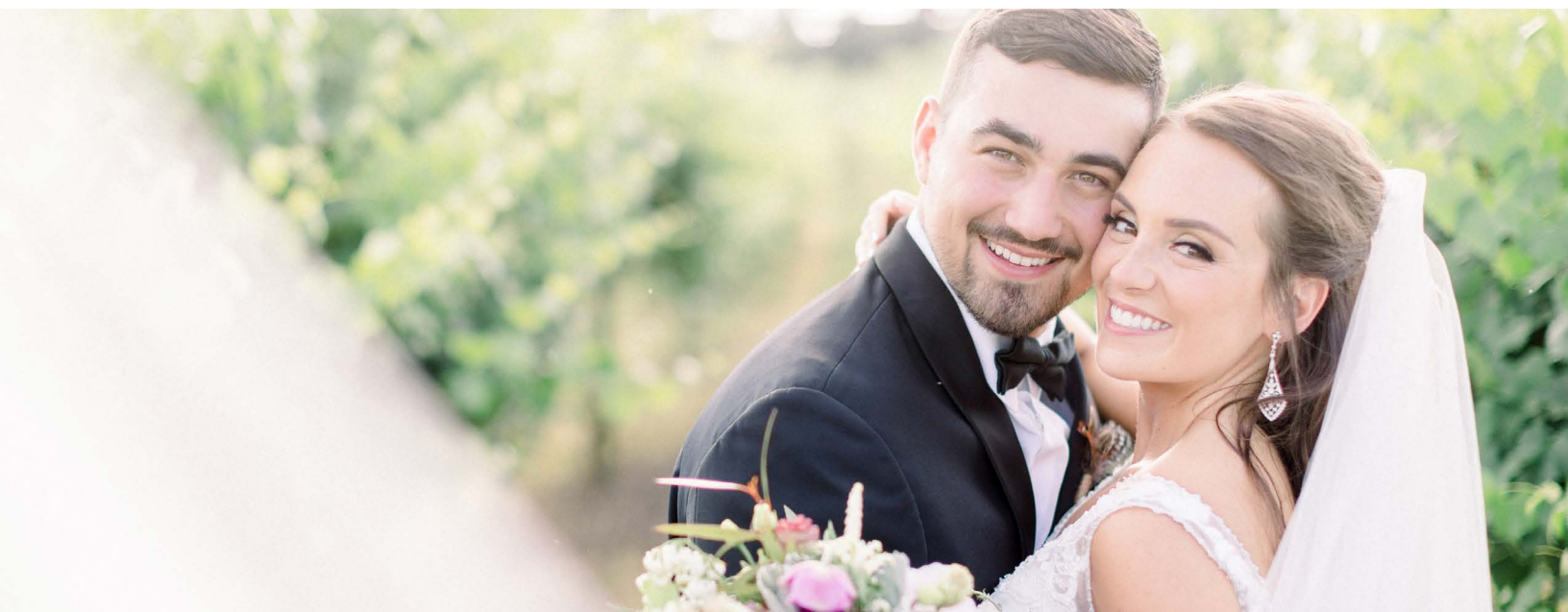
SELECT (3) HORS D'OEUVRES – HAND PASSED DURING COCKTAIL HOUR

COLD HORS D' OEUVRES

Traditional Shrimp Cocktail (g)
Mediterranean Antipasto Skewer/Roasted
tomatoes, Kalamata olives, mozzarella,
artichoke (v,g)
Balsamic Fig, bacon, and goat cheese flat
bread
Antipasto Kabob/cheese tortellini, roasted
tomato, Kalamata olives, prosciutto
Popcorn Polenta, Brown Butter Shrimp, Fresh
Basil (g)
Lemon-Basil & Strawberry Caprese/
mozzarella cheese, balsamic reduction (v,g)

HOT HORS D' OEUVRES

Pimento Mac n Cheese Fritter/sharp and white cheddar,
pimentos, garlic, hint of hot sauce (v)
Brie, Pear, and Almond Beggar's Purse/Buttery Phyllo (v)
Buffalo Chicken Spring Roll/Blue Cheese Dipping Sauce
Spicy Vegetable Pakora/Cauliflower, Onion, Potato, Spinach,
Curry, Riata Dipping Sauce (v)
Paella Arancini/Calamari, Shrimp, Chorizo, Pimentos, and Saffron
Rice Breaded & Fried
Mini Beef Wellington/Beef Tenderloin, Mushroom Duxelle
wrapped in Puff Pastry
BBQ Shrimp and Grits/Tasso Ham, Green Onion, & Blackened
Seasoning in Grit Cake
Jalapeno-Monterey Jack Arepa Pastry Chimichurri dipping Sauce
(v)



OPEN BAR

(4) HOUR OPEN BAR INCLUDED WITH EACH WEDDING PACKAGE
AN ADDITIONAL HOUR OF BAR MAY BE ADDED AT \$20 PER GUEST

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Dewar's Scotch, Jameson Irish Whiskey

Château Élan Reserve Wines; Chardonnay, Pinot Grigio, Velvet, Merlot,

Bud Light, Michelob Ultra, Sam Adams, Lagunitas, Sweetwater 420, Corona, Heineken, Stella Artois

Coke, Diet Coke, Sprite, Assorted Juices, Mixers

COCKTAIL HOUR ENHANCEMENTS

THE FOLLOWING DISPLAYS ARE THE PERFECT ADDITION TO YOUR COCKTAIL HOUR

ARTISANAL CHEESE DISPLAY

Smoked Holland Gouda, Tillamook Cheddar, Vermont Blue Cheese, Emmenthaler Swiss, Brie and Boursin
Dried Fruits, Nuts, Fresh Berries. Whole Grain and Water Crackers, Sliced Baguettes.

Small Display serves 25 guests \$350
Medium Display serves 50 guests \$650
Large Display serves 100 guests \$1300

CHERRYWOOD SMOKED FISH CANAPE STATION

Pair your Favorite Wines with Cured Salmon, Smoked Trout, Peppered Mackerel, White Anchovy Wrapped Olives
Shaved Red Onion, Garlic Cream Cheese, Capers, Fresh Dill, Lemon Juice. Lavosh Crackers, Sliced Baguette

\$40 per person

BUILD-YOUR-OWN AVOCADO TOAST

Fresh Avocado Pulp, Sourdough, Rye, Wheat Breads, Smoked Salmon, Bacon, Mozzarella. Parmesan cheese, Micro Basil, Roasted Garlic, Pesto, Jalapenos, Red Onion. Assorted Salts and Spices Vinegars & Oils

\$35 per person

CHATEAU ELAN HUMMUS GARDEN

Baby Carrots, Heirloom Cherry Tomatoes, Cauliflower, Asparagus, Radishes, Broccoli. Garlic Hummus Topped with "coco soil"
Ranch, Blue Cheese, Balsamic Vinaigrette.

Small Display serves 25 guests \$300
Medium Display serves 50 guests \$600
Large Display serves 100 guests \$1200



PLATED MEALS

INCLUDE ARTISAN ROLLS AND BUTTER
REGULAR AND DECAFFEINATED COFFEE ALONG WITH ICED TEA



HOUSEMADE SOUPS & SALADS

SELECT (1) SOUP OR SALAD FOR EACH GUEST

Cream of Potato Leek Soup/Chive (v,g)

Tomato Basil Bisque/Basil Oil (v,g)

Tortilla Soup/Pico De Gallo (g)

Cauliflower & Garlic Parmesan Soup/Toasted Pumpkin
Seeds (v,g)

Roasted Chicken Consume/Chicken & Vegetable
Dumpling

Baby Gem Caesar/Asiago Artichoke Croquette, White Anchovies, Shaved Parmesan
Cracked Black Pepper

Asparagus and Arugula/Cherry Tomato, Red Onion, Shaved Parmesan, Balsamic Vinegar, Olive Oil (v,g)

Watermelon-Cantaloupe & Fig Salad/Feta Cheese, Toasted Walnuts, Arugula, Balsamic Reduction
(May - September) (g)

Glazed Peaches & Spinach/ Marcona Almonds, Pickled Vidalia Onion, Blue Cheese
Honey-Wine Vinaigrette (v,g)

Zucchini & Summer Squash/Mixed Greens, Marinated Radishes, Baby Heirloom Tomatoes
Buttermilk-Dill Dressing (v,g)

HOT APPETIZER

Lobster Cocktail/Fresh Lemon, Horseradish Cocktail Sauce, Balsamic Pearls (g)	\$17 per person
Gainesville Chicken & Ricotta Manicotti/Red Pepper Marinara, Parmesan Cheese, Basil Oil	\$15 per person
Herb Oil Roasted Quail & Red Pepper Marbled Polenta/Balsamic Cipollini Compote (g)	\$15 per person
Roasted Vegetable Napoleon/Portobello, Tomato, Zucchini, Squash, Red Pepper Marbled Polenta (v,g)	\$13 per person
Braised Veal Cheek/Slow Cooked in Chateau Elan Red Wine, Shiitake	\$17 per person



ENTRÉE SELECTIONS

SELECT (1) ENTRÉE FOR THE SINGLE PLATED ENTRÉE PACKAGE
SELECT (2) ENTRÉES FOR THE DUO ENTRÉE PACKAGE
SELECT (3) ENTRÉES FOR THE CHOICE OF ENTRÉE PACKAGE

POULTRY

10oz Herb Roasted Chicken Breast/Merlot Demi
Duck Confit Leg Quarter/Braising Jus
Free Range Orange Glazed Chicken

BEEF

Grilled Beef Tenderloin/Chateau Elan Malbec Demi
Balsamic and Herbed Garlic Roasted Bistro Medallions/Herbed Demi
Braised Beef Short Rib/Reduced Braising Jus

FROM THE SEA

Lemon-Garlic Seared Salmon/Caper Bur Blanc
Herbed Grouper/Heirloom Tomato Coulis
Wild Stripped Bass/Balsamic Cipollini Onion Chutney

PLEASE CHOOSE (1) VEGETABLE FOR ALL GUESTS

Buttered Broccolini
Steamed Asparagus
Roasted Cauliflower
Extra Virgin Olive Oil Green Bean

PLEASE CHOOSE (1) STARCH FOR ALL GUESTS

Potato Au Gratin, Gruyere Cheese and Vidalia Garlic
Buttery Chive Whipped Potatoes
Cauliflower & Monterey Jack Au Gratin
Roasted Garlic and Black Pepper Red Bliss Potatoes
Rice Pilaf with Pearl Onions & Fresh Herbs

BUFFET MEALS

INCLUDE ARTISAN ROLLS AND BUTTER
REGULAR AND DECAFFEINATED COFFEE ALONG WITH ICED TEA

VIVO ITALIANO

Today's Soup

Crisp Caesar Salad | Romaine Hearts, Shaved
Parmesan-Reggiano, Focaccia Croutons, Caesar
Dressing

Baby Field Greens Salad (GF) (DF) | Grape Tomato,
English Cucumber, Julienne Vegetable, Balsamic
Vinaigrette

Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil
Leaves, Extra Virgin Olive Oil

Parmesan Crusted Boneless Breast of Chicken |
Roasted Garlic Tomato Sauce

Grilled Salmon Puttanesca (GF) (DF) | Chopped
Tomatoes, Olives, Capers

Baked Rigatoni | Roasted Garlic Tomato Sauce,
Mozzarella and Shaved Parmesan-Reggiano

Grilled Flank Steak (GF) | Balsamic Glaze, Fresh Herbs

Herb Roasted Potatoes (GF) (DF)
Bouquet of Marinated and Grilled Vegetables (GF) (DF)
Focaccia and Extra Virgin Olive Oil

OUT ON BRASELTON

Sweet Potato Soup (GF)

Rainbow Vegetable Salad | Pickled Red Onions,
Watermelon, Radish, Roasted Radishes, Tricolor
Carrots, Roasted Purple Potatoes, Tricolor Cauliflower,
Quinoa Herbed Rice Wine Vinaigrette

Baby Spinach Salad | Strawberries, Blueberries,
Cranberries, Spiced Pecans, Crumbled Goat Cheese,
Berry Vinaigrette

Roasted Squash Salad (GF, DF, V) | Broccoli, Green
Lentils, Roasted Red Onions, Field Mix Greens, Harissa
Lemon Juice Dressing

Dry BBQ Rubbed Chicken Breast (DF, GF) | Sweet N
Smokey BBQ Sauce

Horseradish-Mustard Crusted Pork Loin (GF, DF) |
Honey Roasted Baby Carrots

Pressure Cooked Beef Short Ribs (GF, DF) |
Mushrooms, Pearl Onions

Fried Catfish (DF) | Fried Okra (DF), Spicy Remoulade
(GF)

Truffle Butter Whipped Potatoes (GF)
Steamed Broccolini | Extra Virgin Olive Oil, Sea Salt
(GF, V)

Spicy Hoppin' John | Dirty Rice with Black Eyed Peas
(GF, V)

Warm Buttermilk Biscuits | Whipped Butter

COMFORT IN BRASELTON

Brunswick Stew

Fried Pickled Green Tomatoes (GF) | Remoulade

Collard Greens and Grilled Chicken | Black Eyed Peas,
Roasted Corn, Tomato Vinaigrette (GF, DF)

The Georgia Pear | Maraschino Cherries, Roasted
Almonds, Arugula, Cheddar, Creamy Vinaigrette (GF)

Southern Macaroni Salad | Ham, Jalapeno, Red
Peppers, Celery, Scallions, Paprika Aioli Dressing (GF)

Fried Free Range Chicken | Buttermilk and Buffalo
Sauce Marinated Chicken, Breaded and Deep Fried

Pressure Cooked Pork Roast | Stewed Carrots, Grated
Horseradish, Fresh Sage (GF)

Whole Roasted Angus Beef Tenderloin | Dijon-Cracked
Black Pepper Crusted, Fingerling Potatoes, Rosemary
Demi (DF)

Stewed Black Eyed Peas and Cajun Rice

Buttered Green Beans (GF)
Bacon Jalapeno Corn Bread

SOUTHERN EUROPE

Chicken and White Bean Soup (GF, DF)

Mushroom Couscous Salad | Caramelized Onion,
Sundried Tomatoes, Walnuts, Fresh Dill, Lemon-Olive
Oil Vinaigrette (DF)

Red Pepper Lentil Salad | Cucumber, Orange, Fresh
Parsley, Balsamic Vinaigrette (GF, DF, V)

Spinach Beet Salad | Kalamata Olives, Dates, Roasted
Almonds, Feta Cheese, Thyme and Rosemary (GF)

Cardamom-Greek Yogurt Marinated Leg of Lamb |
Pressure Cooked with Cipollini Onion and Whole Garlic
Cloves (DF)

Shrimp and Mussels Stewed in Yellow Tomato Sambuca
Broth | Peppers, Onions, Olives, Basil (GF, DF)

Roasted Angus Beef Tenderloin | Orange Blossom
Honey Glazed Baby Carrots, Petite Le Mans Demi-
Glace (DF)

Grilled Chicken | Marinated Artichokes and Asparagus,
Red Pepper Sauce, Extra Virgin Olive Oil (GF, DF)

Chile Flaked Broccoli (GF, DF)
Saffron Rice (GF, DF)
Warm Naan Bread (DF)

RECEPTION CARVING STATIONS

ONE CHEF ATTENDANT SCHEDULED FOR EVERY 75 GUESTS AT \$150.00 EACH
PLEASE SPECIFY QUANTITY OF EACH MENU SELECTION

Dijon-Dill Whole Roasted Side of Salmon/Lemon Aioli
\$350 serves 15 guests

Cider Brined Turkey/Herbed Gravy
\$325 serves 25 guests

Roasted Pork Steamship/Horseradish Demi
\$350 serves 35 guests

Herbed Angus Beef Tenderloin/Merlot Demi
\$400 serves 20 guests

Cracked Black Pepper-Dijon Crusted New York Strip Loin/Cabernet Demi
\$375 serves 25 guests

Sea Salt and Garden Herb Roasted Prime Rib/Roasted Garlic Demi, Horseradish Cream
\$475 serves 30 guests

Grass Fed Beef Steamship/Roasted Pearl Onion & Mushrooms, Merlot Demi,
Horseradish Cream
\$1400 serves 150 guests



DESSERT LOUNGE



SWEET CONES!

\$39 per person

Strawberry Shortcake

Peanut Butter Mousse

Mini Raspberry Cheesecake

Mini Pecan "Pie" Cake

THE MINI CHATEAU PIE BAR

\$35 per person

Pecan Pie, Shoo Fly, Chocolate Cream, Banana Cream

Hand Pies: Chocolate & Hazelnut Raspberry Empanada, Peach Pie Empanada, Cinnamon Apple Empanada

Chocolate Fondue

\$30 per person

Dark and Milk Chocolate Sauces, Strawberries, Kiwi, Marshmallows, Pretzels, Angel Food Cake

FILL YOUR OWN CREAM PUFF

ONE ATTENDANT SCHEDULED FOR EVERY 75 GUESTS AT \$150.00 EACH

\$40 per person

Fillings of Strawberry Cream or Vanilla Bean Cream

Toppings of Toasted Coconut, Chocolate Shavings, Hazelnut Crunch, Caramel Pearls, Powdered Sugar

Chocolate Sauce, Salted Caramel Sauces, Berry Compote

LATE NIGHT SNACKS

PLEASE CONSULT WITH YOUR CATERING MANAGER



CHILDREN'S MEALS

SELECT ONE MEAL FOR ALL CHILDREN

Pan Roasted Chicken Breast, Whipped Potatoes, Seasonal Vegetable, Fresh Fruit

Chicken Fingers, French Fries, Fresh Fruit

Macaroni and Cheese, Seasonal Vegetable, Fresh Fruit
\$27 per Child (ages 2-12)

VENDORS



We offer a directory of recommended wedding professionals for your convenience in securing the following vendors:

Officiant for Ceremony

Wedding Planner/Coordinator*

Photographer/Videographer/ Photo Booth

Wedding and Grooms Cake

Floral and Décor

Band/DJ

Chateau Elan Winery and Resort requires a professional wedding planner/coordinator for the rehearsal and day of your wedding. The wedding planner/coordinator will be responsible for expediting the rehearsal, set up of personal items on the day of the wedding, facilitating the ceremony and staying until the end of the reception to secure all personal items on behalf of the wedding couple. We require that they are licensed and carry two million dollar liability insurance.

Please refer to our recommended vendor list for a directory of certified/professional wedding planner/coordinators which we **require due to their knowledge of the facility, policy and procedures of Chateau Elan.*

SELECT (1) MEAL FOR ALL VENDORS

Hot Vendor Meal featuring Chef's Selection of Entrée, Starch and Vegetable
\$50 per Vendor

Boxed Vendor Meal featuring Sandwich, Pasta Salad, Whole Fruit, Chips and Cookie
\$35 per Vendor

CEREMONY LOCATIONS & PRICING

\$6,500

Price includes ceremony & reception location. Fixed pricing is inclusive of all taxes and service fees. Locations are determined based on wedding size and availability.

*\$3,000 additional labor fee for Atrium ceremony.



CEREMONY SITE	MAXIMUM GUESTS
ATRIUM*	250
CHÂTEAU LAWN*	250
ROSE VINEYARD	200
MATISSE LAWN	400
VINEYARD LAWN	100
NICE ROOM	100
CANNES ROOM	100

*THE ATRIUM AND CHATEAU LAWN CEREMONIES ARE LIMITED TO THIRTY (30) MINUTES AND MAY BEGIN AT 4:00, 4:30 OR 5:00 PM. THE PARIS BALLROOM, DEBUSSY BALLROOM, ÉLAN BALLROOM OR WINERY PAVILION ARE REQUIRED RECEPTION SPACES WHEN HOSTING CEREMONY IN THE ATRIUM

RENTAL FEES INCLUDE

Ceremony & reception location. A one hour rehearsal time may be scheduled the day before or day of the ceremony. The time of the rehearsal will be determined thirty days prior to the wedding. Ceremony will include white folding garden chairs. The Atrium includes an 8' x 12' riser. If an outdoor ceremony site is selected, an indoor back up location will be booked in conjunction with your ceremony in case of inclement weather. We will also include tables for gifts, unity candle or sand and guest book with your choice of linen and skirting color. The bride and her attendants will get dressed in the overnight room which is included with the wedding package. Upon request, the groom and his attendants may get dressed in one of our composer suites if available.

OUTSIDE WEDDING CEREMONY

The indoor back up location will be secured at no additional fee unless a specific room is requested in advance. In this case, the rental fee will be equal to the food and beverage minimum for that space will apply. The inclement weather decision must be made four hours in advance of the scheduled arrival time of your guests for the ceremony. Four hours prior to the event should www.weatherchannel.com predict a 30% chance of rain or greater either (2) hours prior to the event start time or any time during the event, Château Élan reserved the right to relocate the function to an indoor location. If this decision is delayed or overturned by the event organizer and the decision requires both the outdoor and indoor locations to be set for the ceremony, a \$20 per person charge will apply.

SOUND FOR THE WEDDING CEREMONY

While it is not required, it is recommended that you have adequate sound for your wedding ceremony. Château Élan can provide this service at an additional cost or you may have your band/DJ provide this for you. Ask your wedding specialist for a pricing quote based on your needs.

RECEPTION LOCATIONS

RECEPTION ROOM	SQ. FOOTAGE	MAX GUESTS	FOOD & BEVERAGE MINIMUM
PARIS BALLROOM	11,610	600	\$45,500
DEBUSSY BALLROOM	6,136	300	\$26,000
WINERY PAVILION *	6,440	250	\$19,500
ÉLAN BALLROOM	4,264	200	\$15,600
MONTE CARLO BALLROOM	2,300	100	\$10,400
CASKROOM **	2,496	80	\$6,500
NICE OR CANNES ROOM	1,400	60	\$5,200

*The Winery Pavilion is an indoor/outdoor location. Rental of air conditioning units is Required in this venue when forecasted weather temperature is 80 degrees or higher.

The food and beverage minimums listed above are exclusive of applicable taxable service charge, state sales tax and event fee.

Maximum number of guests for each location includes an area for a dance floor and entertainment.



AVAILABLE ADDITIONS

WE PROUDLY OFFER THE FOLLOWING ITEMS FOR YOUR CONSIDERATION

- Chiavari Chairs with Pad (minimum 100)
- Chair Covers and Sashes
- Chair Sashes Only
- Overlay for Guest Dining Tables
- Colored Napkins
- Cake Plateau available in Square or Round
- Ceremony Sound System
- Baby Grand Piano (Atrium Only)
- Air Conditioning Unit Package (Winery Pavilion Only)
- Heating Package (Winery Pavilion Only)



FAQS

TRANSPORTATION

Château Élan's preferred transportation company, Cooper-Global Transportation, can assist your guests with airport shuttles as needed. They can be reached by phone 866.723.LIMO

SERVICE CHARGE, SALES TAX AND EVENT FEE

All food and beverage arrangements are subject to a taxable service charge of 24%, applicable sales tax and event fee.

FINAL GUEST COUNT

The final guaranteed number of guests must be received by 10:00 am ten business days prior to your wedding. This guarantee may not be reduced after this time. Your charges will be based on the guaranteed number of guests or the actual attendance, whichever is greater.

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum is determined for each wedding and varies depending on the space in which your reception is being held along with the date of the event. The food and beverage minimum does not include taxes, service fees, facility fees, décor or other unrelated items. The food and beverage minimum should not be considered an estimate of the costs for the wedding, as this will vary considerably depending on the specific details for your event. Château Élan Winery & Resort must provide all food and beverage for your wedding with the exception of your bridal and/or grooms cake(s).

DEPOSIT AND PAYMENT

To secure your date, a signed contract and 25% non-refundable deposit is required. 50% of the estimated charges are due (90) ninety days prior to the event and the final payment is due (10) ten business days prior to your wedding. A personal check can be accepted for the deposit and 50% payment. However the final payment must be made by credit card or certified check. A credit card authorization form must be completed prior to the event for any additional charges incurred. Charges placed on a credit card will be subject to a 3% processing fee.

PLANNING SCHEDULE

Menu selections and planning can commence up to three months prior to your wedding. All arrangements with your various vendors should be finalized prior to your planning meeting. Your Catering Manager will need a list of all vendors including contact name and day of phone numbers. Typically this meeting takes place in conjunction with the food tasting when applicable.

CEREMONY REHEARSAL

Wedding packages are inclusive of a 1 hour rehearsal, which is generally held the day before the wedding. Ceremony rehearsal times and locations will be determined (30) days in advance of the event date by your Catering Manager.

EVENING WEDDING HOURS

An evening wedding reception begins no earlier than 6:00 pm in most cases and last 4-5 hours on average.



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WEDDINGS@CHATEAUVELAN.COM
WWW.CHATEAUVELAN.COM