HOT HORS D’OEUVRES (Choose Two)
- Mini Crab Cakes
- Coconut Shrimp with Sweet Chili Sauce
- Shrimp Chopstix
- Oysters Rockefeller
- Warm Lobster Medallions with Roasted Corn & Succotash
- White Mushrooms with Lump Crab & Gruyère Glaze
- Grilled Lamb Lollipops
- Petit Filet Mignon Wellington
- Chicken Wellington

COLD HORS D’OEUVRES (Choose Two)
- Spicy Shrimp Crostini Salad
- Artichoke Stuffed with Crab Salad
- Phyllo Tartlets with Asian Beef Salad
- Crabmeat Tartlets
- Tomato & Mozzarella Bruschetta
- Boursin Stuffed Potato with Salmon Caviar

SALAD (Choose One)
- Mixed Greens with Julienne of Cucumber and Tomato Vinaigrette
- Baby Arugula Salad with Strawberries, Toasted Pecans & Balsamic Reduction
- Layered Buffalo Mozzarella & Red Tomato Served with Balsamic Reduction & Olive Oil
- Tossed Garden Greens with Feta Cheese, Cucumbers, Red Onions & Sun-Dried Tomato Vinaigrette
- Caesar Salad with Parmesan & Garlic Croutons
- Spinach Salad with Warm Goat Cheese Croutons, Caramelized Onions & Balsamic Dressing

ENTRÉE (Choose One)
TIER 1
- Roma Tomato Mozzarella Stuffed Free Range Chicken with Pomodoro Sauce
- Grilled Double Cut Pork Chop with Salmon En Croute with Rosemary Red Wine Reduction

TIER 2
- Grilled Rib Eye and Garlic Roast Jumbo Shrimp
- Petite Filet and Coquille Saint Jacques
- Free Range Chicken and Jumbo Coast Crab Cakes

TIER 3
- Classic Beef Wellington with Truffle Red Wine Reduction
- New York Strip with Crab Au Gratin Bouchée
- Filet Mignon and Lobster Thermadore
- Grilled Veal Chop Foie Gras & Forrest Mushrooms
- Pan Seared Halibut

CHEF’S CHOICE STARCH AND VEGETABLES
- Quinoa Risotto, Roast Garlic Yukon Mash, Horseradish Idaho Mash, Smashed Rosemary Fingerling Potatoes, Wild Mushroom & Truffle Oil Risotto
- Buttered Broccolini, Oven Roasted Root Vegetables, Jumbo Asparagus, Haricot Verts, Buttered Baby Carrots & Julienne of Vegetables

All include dinner rolls and butter, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.
**WEDDING CAKE**
Price based on $6 per slice

**4-HOUR VIP BRANDS BAR PACKAGE**

**TIER 1**
**PREMIUM BRANDS**
Crown Royal, Dewar's, Jack Daniel's, Jim Beam Bourbon, Tanqueray Gin, Bacardi Light, Absolut Vodka, Smirnoff Vodka, Christian Brothers, Cuervo Gold

**TIER 2**
**VIP BRANDS**
Crown Reserve, Chivas Regal, Gentleman Jack, Glenlivet, Maker’s Mark, Bombay Sapphire, Captain Morgan, Grey Goose, Ketel One, Courvoisier, Cuervo 1800

**TIER 3**
**INCLUDES BOTH PREMIUM AND VIP BRANDS**

*Package includes bartender fees and champagne toast for Bride and Groom.*

Tier 1 - $100 per person  
Tier 2 - $120 per person  
Tier 3 - $140 per person

*Package includes use of ballrooms for the ceremony and reception, dance floor, table linens and napkins, gold Chavari chairs with white chair pads, professional waitstaff and event management.*

*Price does not include tax or gratuity.*
**Buffet Wedding Reception**

**HOT HORS D’OEUVRES** (Choose Three)
- Mini Crab Cakes
- Coconut Shrimp with Sweet Chili Sauce
- Shrimp Chopstix
- Oysters Rockefeller
- Warm Lobster Medallions with Roasted Corn & Succotash
- White Mushrooms with Lump Crab & Gruyère Glaze
- Grilled Lamb Lollipops
- Petit Filet Mignon Wellington
- Chicken Wellington

**COLD HORS D’OEUVRES** (Choose Two)
- Spicy Shrimp Crostini Salad
- Artichoke Stuffed with Crab Salad
- Phyllo Tartlets with Asian Beef Salad
- Crabmeat Tartlets
- Tomato & Mozzarella Bruschetta
- Boursin Stuffed Potato with Salmon Caviar

**BUFFET** (Choose One)

**DIXIE LIVING BUFFET**
Green Salad with Marinated Tomato, Cucumber, Cheese, Bacon Bits & Croutons with Italian, Ranch & Thousand Island Dressings, Kentucky Coleslaw, Black-Eyed Peas Salad, Southern Potato Salad with Yellow Mustard & Eggs, Chicken Gumbo, Steamed Rice, Southern Fried Chicken, Slow Roasted Pulled Pork with Zesty Barbecue Sauce, Blackened Redfish, Sliced Smoked Brisket, Sautéed Green Beans & Toasted Pecans, Simmered Turnip Greens, Mashed Potatoes with Gravy, Dirty Rice, Honey Buttermilk Biscuits, Yeast Rolls

**MARDI GRAS BUFFET**

**SMOKE HOUSE AND BARBECUE**
Mixed Greens with Creamy Herbed Dressing, Assorted Pickled Vegetable Platter, Coleslaw, Southern Potato Salad, Dixie Dusted Pork Ribs, Spit Roasted Chicken, Smoked Prime Rib, Oven-Roasted Red Bliss Potatoes, Fresh Corn on the Cob, Baked Beans, Fire-Roasted Tomatoes & Stewed Okra, Homemade Biscuits & Jalapeño Corn Bread

**VIVA ITALIANO**
Caesar Salad with Parmesan & Garlic Croutons, Chilled Tortellini Pasta with Shrimp & Basil, Pesto Antipasto Display with Sopressa, Mortadella, Prosciutto, Marinated Artichoke Hearts, Black & Green Cured Olives, Oven-Dried Tomatoes with Basil & Garlic, Roasted Eggplant, Sweet Peppers & Zucchini, Provolone & Fresh Cheese Selection, Sliced Porchetta, Veal & Ricotta Cannelloni, Seared Chicken Breast with Prosciutto, Garlic & Sage Butter Sauce, Grilled Snapper with Olives, Tomatoes & Capers, Basil Polenta with Oven-Roasted Tomato, Herb Risotto, Italian Vegetables, Roasted Asparagus, Focaccia, Italian Breads and Ciabatta

*Includes bakery fresh bread and butter, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.*
**WEDDING CAKE**
Price based on $6 per slice

**4-HOUR VIP BRANDS BAR PACKAGE**

**PREMIUM BRANDS**
Crown Royal, Dewar’s, Jack Daniel’s, Jim Beam Bourbon, Tanqueray Gin, Bacardi Light, Absolut Vodka, Smirnoff Vodka, Christian Brothers, Cuervo Gold

**VIP BRANDS**
Crown Reserve, Chivas Regal, Gentleman Jack, Glenlivet, Maker’s Mark, Bombay Sapphire, Captain Morgan, Grey Goose, Ketel One, Courvoisier, Cuervo 1800

*Package includes bartender fees and champagne toast for Bride and Groom.*

**$130 per person with Premium Bar**
**$135 per person with VIP Bar**

*Package includes use of ballrooms for the ceremony and reception, dance floor, table linens and napkins, gold Chavari chairs with white chair pads, professional waitstaff and event management.*

*Price does not include tax or gratuity.*
Hors d’Oeuvre Reception

DISPLAYS (Choose Two)
AZALEA CHEESE SELECTION Cheddar, Swiss, Brie & Pepper Jack Cheeses, Fresh Fruit Garnish, French Baguettes & Carr’s Water Crackers
FARMER’S SELECTION Sliced Seasonal Fresh Fruit & Berries
ISLAND SELECTION Sliced Seasonal Fresh Tropical Fruit & Berries
FRESH MARKET DISPLAY Assorted Garden Picked Seasonal Vegetables with Ranch & Spinach Dip
GRILLED VEGETABLE DISPLAY A Chilled Assortment of Grilled & Marinated Vegetables with Tapenade & Creamy Roasted Garlic Dip
CAESAR SALAD Romaine Lettuce tossed with Reggiano Parmesan, Garlic Croutons & Caesar Dressing

HOT HORS D’OEUVRES (Choose Three)
Mini Crab Cakes
Coconut Shrimp with Sweet Chili Sauce
Shrimp Chopstix
Oysters Rockefeller
Warm Lobster Medallions with Roasted Corn & Succotash
White Mushrooms with Lump Crab & Gruyère Glaze
Grilled Lamb Lollipops
Petit Filet Mignon Wellington
Chicken Wellington

COLD HORS D’OEUVRES (Choose Two)
Spicy Shrimp Crostini Salad
Artichoke Stuffed with Crab Salad
Phyllo Tartlets with Asian Beef Salad
Crabmeat Tartlets
Tomato & Mozzarella Bruschetta
Boursin Stuffed Potato with Salmon Caviar

STATION (Choose One)
SAUTEED SHRIMP Fresh Jumbo Shrimp Sautéed in Butter, Garlic, White Wine & Parsley, Served with Buttered Egg Noodles
CREOLE STATION Chicken & Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice with Jalapeño Corn Bread
ASIAN SHRIMP STATION Fresh Jumbo Shrimp Sautéed in Spicy Hoisin Sauce, Served with Jasmine Rice
SUSHI & SASHIMI A Display of Sushi & Sashimi with Ginger Root, Wasabi & Soy Sauce
BEAU RIVAGE POTATO BAR Garlic Mashed Potatoes, Yukon Gold Potatoes & Sweet Potatoes
Toppings Include Chives, Crème Fraîche, Fried Shallots, Monterey Jack, Crisp Bacon & Assorted Butters
SOUTHERN GRITS STATION Creamy White Cheddar & Stone Ground Grits
Toppings Include Smoked Bacon, Roasted Corn, Cajun Shrimp, Crawfish, Chives, Cheddar & Parmesan Cheese
PASTA STATION Cooked to order Egg Pastas, Four Cheese Sauce, Oven-Dried Tomato Sauce & Basil Pesto with Light Cream, Vegetable Julienne, Roasted Garlic, Fine Herbs, Fresh Reggiano
MACARONI STATION Harvest Swiss and Shells, Smoked Gouda Rotini, Cheddar Jack Cavatapi Toppings Include Coast Crab, Shaved Truffles, Smoked Beef, Broccoli, Bacon, Tomato
RISOTTO STATION Champagne Havarti, Smoked Gouda Pinot, Classic Chardonnay Parmesan Toppings Include Coast Crab, Shaved Truffles, Smoked Beef, Asparagus, Sun Dried Tomato
QUESADILLA STATION Variety of Shrimp, Chicken & Cheese Quesadillas made with Flour Tortillas, Salsa, Guacamole & Sour Cream
FAJITA BAR Marinated Strips of Grilled Chicken & Sirloin Beef, Warm Flour Tortillas, Pico de Gallo, Grilled Onions, Sweet Peppers, Plum Tomatoes, Sour Cream & Lettuce
CRAB CAKE STATION Gulf Crab; Toppings Include Louisiana Crawfish, Coast Shrimp, Asparagus Sauces Include Hollandaise, Béarnaise, Beurre Blanc

Hors d’Oeuvre Reception

DISPLAYS (Choose Two)
AZALEA CHEESE SELECTION Cheddar, Swiss, Brie & Pepper Jack Cheeses, Fresh Fruit Garnish, French Baguettes & Carr’s Water Crackers
FARMER’S SELECTION Sliced Seasonal Fresh Fruit & Berries
ISLAND SELECTION Sliced Seasonal Fresh Tropical Fruit & Berries
FRESH MARKET DISPLAY Assorted Garden Picked Seasonal Vegetables with Ranch & Spinach Dip
GRILLED VEGETABLE DISPLAY A Chilled Assortment of Grilled & Marinated Vegetables with Tapenade & Creamy Roasted Garlic Dip
CAESAR SALAD Romaine Lettuce tossed with Reggiano Parmesan, Garlic Croutons & Caesar Dressing

HOT HORS D’OEUVRES (Choose Three)
Mini Crab Cakes
Coconut Shrimp with Sweet Chili Sauce
Shrimp Chopstix
Oysters Rockefeller
Warm Lobster Medallions with Roasted Corn & Succotash
White Mushrooms with Lump Crab & Gruyère Glaze
Grilled Lamb Lollipops
Petit Filet Mignon Wellington
Chicken Wellington

COLD HORS D’OEUVRES (Choose Two)
Spicy Shrimp Crostini Salad
Artichoke Stuffed with Crab Salad
Phyllo Tartlets with Asian Beef Salad
Crabmeat Tartlets
Tomato & Mozzarella Bruschetta
Boursin Stuffed Potato with Salmon Caviar

STATION (Choose One)
SAUTEED SHRIMP Fresh Jumbo Shrimp Sautéed in Butter, Garlic, White Wine & Parsley, Served with Buttered Egg Noodles
CREOLE STATION Chicken & Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice with Jalapeño Corn Bread
ASIAN SHRIMP STATION Fresh Jumbo Shrimp Sautéed in Spicy Hoisin Sauce, Served with Jasmine Rice
SUSHI & SASHIMI A Display of Sushi & Sashimi with Ginger Root, Wasabi & Soy Sauce
BEAU RIVAGE POTATO BAR Garlic Mashed Potatoes, Yukon Gold Potatoes & Sweet Potatoes
Toppings Include Chives, Crème Fraîche, Fried Shallots, Monterey Jack, Crisp Bacon & Assorted Butters
SOUTHERN GRITS STATION Creamy White Cheddar & Stone Ground Grits
Toppings Include Smoked Bacon, Roasted Corn, Cajun Shrimp, Crawfish, Chives, Cheddar & Parmesan Cheese
PASTA STATION Cooked to order Egg Pastas, Four Cheese Sauce, Oven-Dried Tomato Sauce & Basil Pesto with Light Cream, Vegetable Julienne, Roasted Garlic, Fine Herbs, Fresh Reggiano
MACARONI STATION Harvest Swiss and Shells, Smoked Gouda Rotini, Cheddar Jack Cavatapi Toppings Include Coast Crab, Shaved Truffles, Smoked Beef, Broccoli, Bacon, Tomato
RISOTTO STATION Champagne Havarti, Smoked Gouda Pinot, Classic Chardonnay Parmesan Toppings Include Coast Crab, Shaved Truffles, Smoked Beef, Asparagus, Sun Dried Tomato
QUESADILLA STATION Variety of Shrimp, Chicken & Cheese Quesadillas made with Flour Tortillas, Salsa, Guacamole & Sour Cream
FAJITA BAR Marinated Strips of Grilled Chicken & Sirloin Beef, Warm Flour Tortillas, Pico de Gallo, Grilled Onions, Sweet Peppers, Plum Tomatoes, Sour Cream & Lettuce
CRAB CAKE STATION Gulf Crab; Toppings Include Louisiana Crawfish, Coast Shrimp, Asparagus Sauces Include Hollandaise, Béarnaise, Beurre Blanc
CARVING STATION (Choose One)

TIER 1
Rotisserie Suckling Pig with Pork Jus, Cajun Mayo & Petite Rolls
Inside Round of Beef Au Jus, Horseradish, Whole Grain Mustard & Petite Rolls
Sugarcane Glazed Ham with Almond Honey Glaze, Dijon Mustard and Hawaiian Rolls
Roast Pork Loin with Cracked Peppercorn Red Wine Reduction and Split Rolls

TIER 2
Steamship Round of Beef with Au Jus Sauce and Split Rolls
Pork Steamship with Au Jus Sauce and Split Rolls
Whole Roast Turkey Breast with Pan Gravy and Split Rolls
Salt Baked Fresh Catch with Lemon Basil Butter Sauce

TIER 3
Roast Tenderloin of Beef with Au Poivre and Split Rolls
Prime Rib of Beef with Au Jus Sauce and Split Rolls
Roast Rack of Lamb with Mint Jelly, Rosemary Red Wine Reduction and Split Rolls
Salmon En Croute with a Freshly Prepared Bearnaise Sauce

All include bakery fresh bread and butter, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.

SEAFOOD DISPLAY
Display of Fresh Seafood on Ice served with Cocktail Sauce, Tabasco & Lemon Wedges, Oysters on the Half Shell, Fresh Chilled Shrimp, Marinated Crab Claws, Crabmeat Ceviche (Add $12.00 per person)

WEDDING CAKE
Price based on $6 per slice

4-HOUR VIP BRANDS BAR PACKAGE

TIER 1
PREMIUM BRANDS
Crown Royal, Dewar’s, Jack Daniel’s, Jim Beam Bourbon, Tanqueray Gin, Bacardi Light, Absolut Vodka, Smirnoff Vodka, Christian Brothers, Cuervo Gold

TIER 2
VIP BRANDS
Crown Reserve, Chivas Regal, Gentleman Jack, Glenlivet, Maker’s Mark, Bombay Sapphire, Captain Morgan, Grey Goose, Ketel One, Courvoisier, Cuervo 1800

TIER 3
INCLUDES BOTH PREMIUM AND VIP BRANDS

Package includes bartender fees and champagne toast for Bride and Groom.
Menu pricing includes Chef’s fees for required stations.

Tier 1 - $110 per person
Tier 2 - $115 per person
Tier 3 - $125 per person

Package includes use of ballrooms for the ceremony and reception, dance floor, table linens and napkins, gold Chavari chairs with white chair pads, professional waitstaff and event management.

Price does not include tax or gratuity.
As newlyweds, invite friends and family to a special brunch, as they wish you well with a “bon voyage”!

**CAMELLIA BRUNCH**

**FROM THE GARDEN**
Mixed Baby Greens & Grilled Vegetables with Balsamic Vinaigrette, Spinach Salad with Marinated Mushrooms, Feta Cheese, Tomatoes & Caramelized Onion Dressing, Cheese Tortellini with Smoked Shrimp, Goat Cheese & Asparagus Spears

**INTERNATIONAL CHEESE SELECTION**
Assorted Cheese Platter of Aged Cheddar, Swiss, Brie, & Pepper Jack Cheeses, Crusty French Bread & Crackers

**CURED SEAFOOD**
Smoked Mussels, Smoked Trout & Smoked Shrimp, Capers, Scallion Cream Cheese & Dijon Mustard

**CHARCUTERIE**
Dried Salami, Prosciutto, Genoa Salami & Mortadella

**MAIN COURSE**
Rotisserie Chicken & Pasta with Asparagus & Reggiano, Veal Medallions with Wild Mushrooms & Natural Sauce, Blackened Catfish with Dirty Rice, Fluffy Scrambled Eggs with Colby Cheddar & Chives, Ham, Smoked Bacon, Link Sausages & Stone Ground Grits

**FROM THE PATISSERIE**
House Baked Pastries, Croissants, Fruit Muffins & Sliced Nut Bread & Chef’s Selection of Desserts

*Includes a selection of orange, grapefruit & cranberry juices, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.*

$56 Per Person

*Bloody Marys & Mimosas are available for an additional charge of $8 per drink.*
MAGNOLIA BRUNCH

FROM THE GARDEN
Seasonal Sliced Fresh Fruit, Tossed Garden Salad with Tomato Basil Dressing, Fire Roasted Corn & Southwest Shrimp with Onion Dressing, Grilled Squash & Zucchini with Vine-Ripened Tomatoes & Balsamic Vinaigrette

TRADITIONAL CHEESE SELECTION
Domestic & Imported Cheese with Crusty French Bread & Crackers

CHILLED & CURED SEAFOOD
Smoked Shrimp, Smoked & Pastrami Salmon with Traditional Accoutrements

CHARCUTERIE
Capicola, Prosciutto, Soppresatta, Whole Grain & Dijon Mustards

MAIN COURSE
Gulf Snapper with Crab Meat in Lemon Caper Sauce, Roulade French Chicken Breast with Chorizo Corn Bread Dressing, Sliced Beef Tenderloin with Wild Mushroom Cabernet, Crawfish & Andouille Jambalaya, Traditional Fluffy Scrambled Eggs with Cheddar & Scallion Garnish, Ham, Smoked Bacon & Link Sausages

FROM THE PATISSERIE
Key Lime Pie, Fresh Fruit Tarts, Blondies & Brownies, Angel Food Cake with Fresh Strawberries, House Baked Pastries, Croissants, Fruit Muffins & Sliced Nut Breads

Includes a selection of orange, grapefruit & cranberry juices, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.

$65 Per Person

Bloody Marys & Mimosas are available for an additional charge of $8 per drink.
# Catering Wine List

## HOUSE WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Thieves, Pinot Noir</td>
<td>California</td>
<td>$32</td>
</tr>
<tr>
<td>Three Thieves, Cabernet Sauvignon</td>
<td>California</td>
<td>$32</td>
</tr>
<tr>
<td>Forestville, Merlot</td>
<td>California</td>
<td>$29</td>
</tr>
<tr>
<td>Bolla, Pinot Grigio</td>
<td>Italy</td>
<td>$29</td>
</tr>
<tr>
<td>Three Thieves, Chardonnay</td>
<td>California</td>
<td>$32</td>
</tr>
<tr>
<td>Beringer, White Zinfandel</td>
<td>California</td>
<td>$26</td>
</tr>
</tbody>
</table>

## WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beringer, Chardonnay</td>
<td>Napa Valley</td>
<td>$65</td>
</tr>
<tr>
<td>Ferrari Carano</td>
<td>Sonoma</td>
<td>$75</td>
</tr>
<tr>
<td>Magnolia, Chardonnay</td>
<td>Sonoma</td>
<td>$55</td>
</tr>
<tr>
<td>Kendall Jackson</td>
<td>California</td>
<td>$55</td>
</tr>
<tr>
<td>Butternut, Chardonnay</td>
<td>California</td>
<td>$70</td>
</tr>
<tr>
<td>Chateau St Jean</td>
<td>Sonoma</td>
<td>$85</td>
</tr>
<tr>
<td>Rudi Wiest, Riesling</td>
<td>Mosel</td>
<td>$45</td>
</tr>
<tr>
<td>Heinz Eifel, Riesling</td>
<td>Mosel</td>
<td>$50</td>
</tr>
<tr>
<td>Matua, Sauvignon Blanc</td>
<td>Marlborough</td>
<td>$50</td>
</tr>
<tr>
<td>Alois Legeder, Riff</td>
<td>Pinot Grigio, Tre Venezie</td>
<td>$50</td>
</tr>
<tr>
<td>Bottega Vinaia</td>
<td>Pinot Grigio, Trentino</td>
<td>$75</td>
</tr>
</tbody>
</table>

## SPARKLING WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tott’s, Sparkling Wine</td>
<td>California</td>
<td>$45</td>
</tr>
<tr>
<td>La Marca, Prosecco</td>
<td>Italy</td>
<td>$65</td>
</tr>
<tr>
<td>Cooks, Brut Sparkling</td>
<td>California</td>
<td>$40</td>
</tr>
<tr>
<td>Chandon, Brut Sparkling</td>
<td>California</td>
<td>$95</td>
</tr>
<tr>
<td>Chandon, Blanc de Noirs</td>
<td>California</td>
<td>$95</td>
</tr>
<tr>
<td>Veuve de Vernay</td>
<td>Sparkling, France</td>
<td>$55</td>
</tr>
<tr>
<td>Veuve Clicquot</td>
<td>Yellow Label, Champagne</td>
<td>$195</td>
</tr>
<tr>
<td>Moet &amp; Chandon, Brut Imperial</td>
<td>Champagne</td>
<td>$195</td>
</tr>
<tr>
<td>2000 Dom Perignon</td>
<td>Brut, Champagne</td>
<td>$385</td>
</tr>
</tbody>
</table>

## RED WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 Hands, Cabernet Sauvignon</td>
<td>Washington</td>
<td>$45</td>
</tr>
<tr>
<td>Columbia Crest</td>
<td>Cabernet Sauvignon, Washington</td>
<td>$45</td>
</tr>
<tr>
<td>Concannon, Cabernet Sauvignon</td>
<td>California</td>
<td>$40</td>
</tr>
<tr>
<td>Murphy Goode</td>
<td>Cabernet Sauvignon, California</td>
<td>$52</td>
</tr>
<tr>
<td>Liberty School</td>
<td>Cabernet Sauvignon, Paso Robles</td>
<td>$65</td>
</tr>
<tr>
<td>Louis M. Martini</td>
<td>Cabernet Sauvignon, Sonoma</td>
<td>$75</td>
</tr>
<tr>
<td>Justin Winery</td>
<td>Cabernet Sauvignon, Paso Robles</td>
<td>$105</td>
</tr>
<tr>
<td>Ferrari-Carano</td>
<td>Siena, Merlot, Sangiovese, California</td>
<td>$50</td>
</tr>
<tr>
<td>Velvet Devil</td>
<td>Merlot, Washington</td>
<td>$50</td>
</tr>
<tr>
<td>Pedroncelli, Merlot</td>
<td>Dry, Creek Valley</td>
<td>$65</td>
</tr>
<tr>
<td>Edna Valley, Pinot Noir</td>
<td>Central Coast</td>
<td>$55</td>
</tr>
<tr>
<td>Meiomi, Pinot Noir</td>
<td>California</td>
<td>$95</td>
</tr>
<tr>
<td>Austin Hope Troublemaker, Red Blend, California</td>
<td>$70</td>
<td></td>
</tr>
</tbody>
</table>

All wines subject to availability. Prices are subject to change.
**BAR PACKAGE PRICING**

Bar Package pricing is available at the following prices for a minimum of 50 guests. Pricing is on a per person basis. Labor charges will still be applied.

Bartenders: $100 per 100 guests / Cashiers: $50 (Cash bar only) per 100 guests

<table>
<thead>
<tr>
<th>Time</th>
<th>VIP</th>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 HOUR</td>
<td>$24</td>
<td>$20</td>
</tr>
<tr>
<td>2 HOURS</td>
<td>$33</td>
<td>$29</td>
</tr>
<tr>
<td>3 HOURS</td>
<td>$40</td>
<td>$37</td>
</tr>
<tr>
<td>4 HOURS</td>
<td>$48</td>
<td>$45</td>
</tr>
</tbody>
</table>

**Beer and Wine Only Packages**

<table>
<thead>
<tr>
<th>Time</th>
<th>VIP</th>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 HOUR</td>
<td>$22</td>
<td>$19</td>
</tr>
<tr>
<td>2 HOURS</td>
<td>$30</td>
<td>$27</td>
</tr>
<tr>
<td>3 HOURS</td>
<td>$38</td>
<td>$35</td>
</tr>
<tr>
<td>4 HOURS</td>
<td>$46</td>
<td>$43</td>
</tr>
</tbody>
</table>
Recommended Wedding Vendors

OFFICIANTS
Judge Albert Fountain – 228-435-8254
Rev. Linda Giardelli – revlindagiardelli.com

WEDDING PLANNERS
Noble Events / Lydia Noble - lydianobleevents.com
After The Proposal Weddings & Events / Jean – aftertheproposal.com

PHOTOGRAPHERS
Lisa Tilley Newman / Tilley Photography – tilleyphotography.com
Kim French / One Fine Day – onefinedayphoto.com
James Edward Bates Photography – jameavedwardbates.com

VIDEOGRAPHERS
John Lestrade / Take Two Video Pros – taketwovideopro.com
All Terrain Productions – allterrainproductions.com

DJs
Marcel / Nightshift Sounds – nightshiftsounds.net
Stage One Music – stage1musicllc.com

BANDS
The Phunky Monkeys – thephunkymonkeys.com
Nola Dukes Band – noladukesband.com
Bag of Donuts – bagofdonuts.com
The Rewind Band – rewindbandla.com
AJC and The Envelope Pushers – ajcandtheenvelopepushers.com

CUSTOM AISLE RUNNERS
The Original Runner Company – originalrunners.com

PHOTOBOOKS / PHOTOBOOTHS
Funtastic Fotos – untasticfotos.com
Snaparazzi Photo Booth Company – hsnaparazziphotocom

RENTALS AND DECOR
Luminous Events – luminouseventsnola.com
ABC Rentals – abcrental.com
Event Rental – youreventdelivered.com
Firefly Ambiance – fireflyambiance.com/index2.php
Blue Rents – bluerents.net
Soho Event Rentals – sohoeventsandrentals.com

INVITATIONS AND PRINTING
Gem Printing Co. – gemprinting.com
Party Girls – facebook.com/partyygirls

EVENT INSURANCE
Total Event insurance – totaleventinsurance.com
Cakes

Our Executive Pastry Chef will work with you in making the cake of your dreams. You may bring in a photograph of your favorite cake or choose one from our portfolio.