



*Château Élan Evening
Holiday Party Packages
Lunch*



Château Élan Winery & Resort Catering

678-425-0900 Ext. 45

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Château Élan Holiday Parties include...

HOLIDAY CENTERPIECES/LINENS

With expansive holiday décor located throughout the Inn and Winery your event space will also have added holiday cheer with Christmas trees, complimentary holiday centerpieces and linens that have been hand-selected by your Banquet Captains.

COAT CHECK

Coat Check with attendant is available in the Inn Conference Center for all Holiday Office Celebrations. See your Catering Sales Manager for pricing.

PARKING

Complimentary Self-Parking is available for all guests or Valet Parking Service is also available for \$7 per vehicle for day parking and \$10 per vehicle for overnight parking.

...AND FOR THAT EVENING

- ❁ *L'Auberge Lounge*, overlooks the Atrium at the Inn, and serves a range of light snacks and dinner item. From mouth watering delights such as traditional Chicken Wings to dinner entrees like Filet Mignon. L'Auberge has a relaxed sports bar atmosphere with large Flat screen televisions, and pool tables. The lounge features live Jazz and Blues Friday and Saturday nights.
- ❁ *Paddy's Irish Pub* was officially commissioned in Dublin in 1997 by Château Élan Winery & Resort founders, Dr. Donald and Nancy Panoz. Completely authentic, all of Paddy's furnishings and fixtures were created in Ireland. The pub was then shipped to Château Élan Winery & Resort in Braselton, Georgia, reassembled here, and opened in July of 1997. Paddy's is a spirited pub serving up traditional Irish food, beverage, and live Irish music on Friday and Saturday evenings.
- ❁ "TAKE THE ELEVATOR HOME"- Should you require rooms for your guests, a number of rooms at a reduced rate can be reserved under the name of your event. Your Catering Manager will provide you with the details and a contract to reserve the rooms



BUTLER PASSED HORS D'OEUVRÉS OPTIONS

For a la carte selections there is a minimum purchase of 25 pieces per order

Hot Hors d'Oeuvres

Goat Cheese Filled Artichoke Hearts
@ \$3.75 per piece

Panang Shrimp
with Sweet Chili Dipping Sauce
@ \$3.75 per piece

Savannah Crab Cake
with Smoked Red Pepper Coulis
@ \$3.75 per piece

Vegetarian Egg Rolls
with Spicy Honey Mustard
@ \$3.25 per piece

Coconut Chicken Tenders
with Ginger Plum Sauce
@ \$3.25 per piece

Buffalo Style Chicken Spring Roll
with Maytag Bleu Cheese Dipping Sauce
@ \$3.75 per piece

BBQ Pork Biscuit
@ \$3.75 per piece

Cold Hors d'Oeuvres

Seared Ahi Tuna on a Cucumber
with Wasabi Mayonnaise
@ \$4.50 per piece

Spiced Apple Chutney Tart
With Brie Cheese
@ \$3.75 per piece

Red Tomato Bruschetta
with Kalamata Olive Crouton
@ \$3.25 per piece

Antipasto Skewers
With Italian Dressing
@ \$3.75 per piece

Marinated Crabmeat Salad
in Belgian Endive
@ \$3.75 per piece

Tomato Mozzarella Skewers
with Olive Oil, Basil, and Balsamic Reduction
@ \$3.75 per piece

Grilled Chicken Salad on Crostini
with Smoked Grapes
@ \$3.25 per piece

One Hour of Butler Passed Hors d'Oeuvres

*Selection of Three (3) Passed Hors d'Oeuvres for One-hour of Service
\$15.00++ per person*

Customary 22% taxable service charge, 7% States Sales Tax will be applied



Holiday Lunch Buffet Menu

LUNCH BUFFET (MINIMUM OF 25 PEOPLE)

Château Élan Salad Bar
Baby Greens Tossed with Toasted Pumpkin Seeds,
Cucumbers and Cherry Tomatoes,
Cranberry Chive Vinaigrette

A Selection of Rolls and Fresh Baked Breads
with Butter

Chefs Choice of Soup du Jour

PRESENTED IN SILVER CHAFING DISHES

Roasted Sliced NY Strip
With Caramelized Onion, Sautéed Mushrooms,
and Cabernet Reduction

Candied Yams

Winter Vegetable Medley

Garlic Whipped Potatoes

CARVING STATION CHOICE OF ONE STATION

Honey Glazed Virginia Ham
Stone Ground Mustard and Potato Rolls

Roasted Breast of Turkey
Giblet Gravy and Cranberry Relish

HOLIDAY DESSERT DISPLAY

Warm Caramelized Apple Bread Pudding, Pecan Pie Tarts, and
Seasonally Flavored Cheesecakes

BEVERAGE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$45.00++ per person

Customary 22% taxable service charge, 7% States Sales Tax will be applied



HOLIDAY PLATED LUNCH MENU

SOUP OR SALAD COURSE

Included in Entrée Price ~ Selection of one for all guests

Roasted Pumpkin Soup
With Cognac Cream

Sweet Potato Bisque Soup
with Jack Daniel's

Colorful Winter Greens
Goat Cheese, Plum Tomatoes,
Dried Cranberries and Cucumbers
Rosemary-Lemon Vinaigrette

Classic Caesar Salad
Fresh Romaine, Grated Parmesan Cheese,
and Focaccia Croutons
Caesar Dressing

ENTRÉE COURSE

Selection of one for all guests

Herb Roasted Chicken Breast
Whipped Potatoes and Grilled Asparagus,
Sweet Pecan Demi Glace

Grilled Salmon Fillet
Rice Pilaf and Sautéed Spinach
Pernod Cream

Beef Medallions
Shallot Mashed Potatoes
Sautéed French Beans with a Merlot Jus

Petite Filet Mignon and Roasted Prawns
Lemon and Chive Potato Tower, Spring Vegetable Ragout
with Merlot Butter Sauce
\$20.00 ++ per person

*Multiple entrees, up to three; additional \$10.00 ++per person
Entrée selections are due 7 days prior to event*

DESSERT COURSE

Included in Entrée Price ~ Selection of one for all guests

Key Lime Crumb Cake
with Lavender Blueberry Sauce

Triple Chocolate Mousse
with a Raspberry Coulis

Pecan Tart
with Chantilly Cream

\$35.00++ per person

Customary 22% taxable service charge, 7% States Sales Tax will be applied



Bar Service

DELUXE BRANDS

Fris Vodka
 Beefeater
 Bacardi Light
 Sauza Gold
 Jim Beam
 Canadian Club
 Dewar's White Label

PREMIUM BRANDS

Absolut Vodka
 Tanqueray
 Baacardi Light
 Cuervo Gold
 Jack Daniels
 Crown Royal
 Chivas

VODKA
GIN
RUM
TEQUILA
BOURBON
WHISKEY
SCOTCH

Cocktail Bars include Bottled Water, Sodas, Juices, Beer, Wine and the Liquor Brands Selected

BAR PACKAGES BY THE HOUR (PER PERSON)

DURATION	DELUXE	PREMIUM
One Hour	\$17.00	\$20.00
Two Hours	\$23.00	\$26.00
Three Hours	\$29.00	\$32.00
Each Additional Hour	\$6.00	\$6.00

CONSUMPTION BAR

Premium Brand
 Deluxe Brand
 House Wines
 Beer- Import
 Beer- Domestic
 Non-Alcoholic
 Cash Bar Cashier Fee (based on 4 hours)

HOSTED

“On Consumption”

\$7.25/Drink
 \$6.75/Drink
 \$7.50/Glass
 \$5.50/Bottle
 \$5.00/Bottle
 \$2.50/Drink

NON-HOSTED*

“Cash Bar”

\$8.00/Drink
 \$7.00/Drink
 \$8.00/Glass
 \$6.00/Bottle
 \$5.00/Bottle
 \$3.00/Drink
 \$100.00 Each

**All Bar Packages Require Bartender(s) at \$100.00 Each, for four hours, each additional hour for a bartender or cashier is \$25.00 each, per hour*

Liqueurs & Cordials Available on Request

Deluxe

Amaretto Sambuca Romana
 Kahlua Jaegermeister
 Cointreau Frangelico
 Bailey's Chateau Élan Port

Hosted: \$8.50/Drink

Non-Hosted: \$9.00/Drink

Premium

Grand Marnier
 Drambuie
 B&B
 Chambord

Hosted: \$9.00/Drink

Non-Hosted: \$9.50/Drink



FOOD & BEVERAGE DETAILS

MINIMUMS & PROVISIONS

A food and beverage minimum amount is determined for each event, and varies depending on the number of guests, location and date. 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 event, as this will vary considerably depending on the specific details of your event. Château Élan Winery & Resort must provide all food and beverage for your function. We will attempt to accommodate your request for any special order food or beverage items that are not currently on our menus.

GUARANTEES

An estimated guest count is requested thirty (30) days prior to the date of your function. The final guaranteed number of guests must be received by 10:00am one week prior to your event. This guarantee may not be reduced after this time. Your charge will be based on the guaranteed number, or the actual attendance, whichever is greater. Meals will be prepared based on your guaranteed number.

SERVICE CHARGE

A twenty-two (22%) percent taxable service charge and applicable State tax (currently 7%) will be added to all food and beverage charges.

BAR & BEVERAGE

Your Catering Manager can assist you in making alternative selections should you desire. We provide one bartender for every 75 adult guests. Bartender fees are \$100 for four hours and \$25 for each additional hour.

DEPOSIT AND PAYMENT

To secure your date, a signed contract and a non-refundable deposit is required. 50% of estimated bill is due three months prior to event date and a full, estimated payment of the event is due one week prior to your event. A personal check cannot be accepted for the final payment. A credit card authorization form must be completed, prior to the event, for any additional charges.

OTHER RESORT AMENITIES

- ❁ WINE TOURS AND TASTINGS
- ❁ CUSTOM WINE LABELS
- ❁ CHAMPIONSHIP GOLF
- ❁ DAVE PELZ GOLF ACADEMY
- ❁ THE SPA MANSION AT CHÂTEAU ÉLAN
- ❁ FITNESS CLASSES AT THE SPA MANSION
- ❁ THE FITNESS ROOM AND HEALTH CLUB
- ❁ STAN SMITH TENNIS CENTER
- ❁ THE WINE MARKET
- ❁ ROCK CLIMBING WALL AND ROPES COURSE