



Intimate Weddings and Vow Renewal Packages



Diamond Package

(Maximum of 25 guests, indoor and outdoor ceremony options available)

Private Ceremony Location with Wrought Iron Arch

Bouquet and Boutonniere

Non-Denominational Officiant for the ceremony

Ceremony Chairs with Ivory Chair Covers and Sashes

Live Ceremony Music – Option of Keyboardist or Guitarist based on availability

Single Tier Wedding Cake

An Overnight Stay in a Deluxe Corner Suite for two

Bottle of House Champagne with Chocolate Dipped Strawberries delivered to your Suite

Breakfast for two in Versailles Restaurant

NOTE: Photography is not included in the Diamond Package

Saturday - \$2,250.00 or Non-Saturday - \$1,750.00



Reception Enhancement

(Includes the following plus Diamond Package, Maximum of 25 guests)

Private Dinner Location with a Custom Menu for All Guests

Reception Seating with Ivory Chair Covers and Linens

House Candle Centerpieces

Six bottles of Chateau Élan's Award Winning Wines

(Three Belle 211 and Three Scarlet 211)

Upgrade to a Two Tier Cake

Two Bottles of House Celebratory Champagne

NOTE: Entertainment and Photography are not included in Reception Enhancement

\$65.00 per person inclusive of service charge and tax plus applicable Diamond Package pricing

\$1250 Food and Beverage Minimum



Marriage License Laws of Georgia

The bride and groom must each be 18 years of age to apply for a marriage license without parental consent. Non-residents of Georgia must apply for a license in the county where the marriage is to be performed (Chateau Elan is in Barrow County). Georgia residents may apply for a marriage license in any county.

Applications for the marriage license must be made in person at the county's probate court.

The bride and groom applicants must present two valid forms of identification (birth certificate, driver's license, U.S. passport, Armed Forces ID card, Resident Alien ID card) and fill

out a brief form. Applicants who have been divorced, must present a copy of the divorce decree in person.



INTIMATE WEDDING PLATED MENU OPTIONS

SOUP OR APPETIZER COURSE

Choice of One

Maryland Crab Bisque
with Tarragon Crème Fraiche

Potato Leek Soup
with Rosemary and Applewood Smoked Bacon

Cream of White Asparagus Soup

Wild Mushroom Ravioli
with Gorgonzola Cream
Garnished with Fried Thyme

Fried Green Tomato Napoleon
with Montrachet Goat Cheese
Red Pepper Fondue

SALAD COURSE

Choice of One

A Tangle of Field Greens
with Toasted Pine Nuts, Dried Cranberries,
Bleu Cheese and Cherry Tomatoes
Balsamic Vinaigrette

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

Baby Spinach Salad
with Mandarin Orange, Fennel and Feta Cheese
Citrus Vinaigrette

ENTRÉE COURSE

Choice of One

Citrus Spiced Salmon Fillet
Roasted Fingerling Potato, Grilled Asparagus
and Smoked Salmon Bundles, Herb Roasted Tomatoes
with Orange Thyme Butter Sauce

Herb Roasted Chicken Breast
Apple and Walnut Stuffing, Vegetable Mélange,
and Maple Whipped Yams
with Sherry Wine Demi

Herb Roasted Salmon or Chicken
and Pepper Crusted Filet Mignon
Truffle Whipped Potatoes and Assorted Baby Vegetables
with Citrus Butter and Bordelaise Sauce
\$8.00 ++ per person supplement

Sea of Georgia Trout
Smoked Tomato Stone Ground Grits
and Baby Vegetables
with Roasted Red Pepper Coulis

Stuffed Chicken Breast
with Prosciutto and Fontina Cheese,
Wild Mushroom Risotto and Broccolini
with Marsala Sauce

Gorgonzola Crusted Petite Bistro Medallion
with Truffle Whipped Potatoes,
Wild Mushrooms, Roasted Tomatoes and Asparagus
with Essence of Cabernet Sauce

Cake Options Include:

Vanilla or Chocolate Cake with Vanilla Buttercream Icing or Chocolate Fudge Icing

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

Children are to be included in guest count, special \$18.00 ++ menu pricing for children ages 10 years and below

Prices contained in this package will be in affect until 7/31/2010