



## 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

Your Choice of Pre-Recorded Ceremony Music

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

**Saturday - \$2,000.00**

**Non- Saturday - \$1,500.00**



### 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

**\$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.



## 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  
The Menu Price Contained In This Package  
Will Be In Affect Until 12/31/2009*

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