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 wedding weekend.
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
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.

Photo: Daniel Stancil
Monte Carlo Ballroom
Accommodates up to 100 guests. Location: Inn
EVENING WEDDING PACKAGES

EVENING WEDDING PACKAGES INCLUDE:

- 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
- Champagne Toast for All Guests
- Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
- White, Ivory or Black Floor Length Linens
- Upholstered Bronze Banquet Chairs
- House Centerpiece of 12” Round Mirror, Hurricane Globe and Pillar Candle with Votive Candles
- Ornate Mailbox for Gift Cards
- 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 Seventy Five 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
- Courtesy Block of Discounted Overnight Accommodations Equaling 10% of Contracted Guest Count
- SEPARATE CONTRACT REQUIRED
- Complimentary Self-Parking for Guests

Package Pricing

<table>
<thead>
<tr>
<th>Single Plated Entrée</th>
<th>$130 per person</th>
<th>Choice of Plated Entrée</th>
<th>$140 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duo Plated Entrée</td>
<td>$135 per person</td>
<td>Dinner Buffet</td>
<td>$145 per person</td>
</tr>
</tbody>
</table>
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. 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
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)
Pimento Mac n Cheese Fritter/sharp and white cheddar, pimentos, garlic, hint of hot sauce (v)
OPEN BAR
(4) HOUR OPEN BAR INCLUDED WITH EACH WEDDING PACKAGE
AN ADDITIONAL HOUR OF BAR MAY BE ADDED AT $11 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.

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

Build-your-Own Avocado Toast
Vinegars & Oils

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

$35 per person
$30 per person

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

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**Housemade Soups & Salads**

SELECT (1) SOUP OR SALAD FOR EACH GUEST

<table>
<thead>
<tr>
<th>Soup/Salad</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream of Potato Leek Soup/Chive (v,g)</td>
<td></td>
</tr>
<tr>
<td>Tomato Basil Bisque/Basil Oil (v,g)</td>
<td></td>
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<tr>
<td>Tortilla Soup/Pico De Gallo (g)</td>
<td></td>
</tr>
<tr>
<td>Cauliflower &amp; Garlic Parmesan Soup/Toasted Pumpkin Seeds (v,g)</td>
<td></td>
</tr>
<tr>
<td>Roasted Chicken Consume/Chicken &amp; Vegetable Dumpling</td>
<td></td>
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<tr>
<td>Baby Gem Caesar/Asiago Artichoke Croquette, White Anchovies, Shaved Parmesan Cracked Black Pepper</td>
<td></td>
</tr>
<tr>
<td>Asparagus and Arugula/Cherry Tomato, Red Onion, Shaved Parmesan, Balsamic Vinegar, Olive Oil (v,g)</td>
<td></td>
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<tr>
<td>Watermelon-Cantaloupe &amp; Fig Salad/Feta Cheese, Toasted Walnuts, Arugula, Balsamic Reduction (May - September) (g)</td>
<td></td>
</tr>
<tr>
<td>Glazed Peaches &amp; Spinach/ Marcona Almonds, Pickled Vidalia Onion, Blue Cheese Honey-Wine Vinaigrette (v,g)</td>
<td></td>
</tr>
<tr>
<td>Zucchini &amp; Summer Squash/Mixed Greens, Marinated Radishes, Baby Heirloom Tomatoes Buttermilk-Dill Dressing (v,g)</td>
<td></td>
</tr>
</tbody>
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**Hot Appetizer**

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Cocktail/Fresh Lemon, Horseradish Cocktail Sauce, Balsamic Pearls (g)</td>
<td>$14 per person</td>
</tr>
<tr>
<td>Gainesville Chicken &amp; Ricotta Manicotti/Red Pepper Marinara, Parmesan Cheese, Basil Oil</td>
<td>$12 per person</td>
</tr>
<tr>
<td>Herb Oil Roasted Quail &amp; Red Pepper Marbled Polenta/Balsamic Cipollini Compote (g)</td>
<td>$12 per person</td>
</tr>
<tr>
<td>Roasted Vegetable Napoleon/Portobello, Tomato, Zucchini, Squash, Red Pepper Marbled Polenta (v,g)</td>
<td>$10 per person</td>
</tr>
<tr>
<td>Braised Veal Cheek/Slow Cooked in Chateau Elan Red Wine, Shiitake</td>
<td>$14 per person</td>
</tr>
</tbody>
</table>
ENTREE 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**

**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’ Johnl 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
  - $300 serves 15 guests

- Cider Brined Turkey/Herbed Gravy
  - $275 serves 25 guests

- Roasted Pork Steamship/Horseradish Demi
  - $300 serves 35 guests

- Herbed Angus Beef Tenderloin/Merlot Demi
  - $350 serves 20 guests

- Cracked Black Pepper-Dijon Crusted New York Strip Loin/Cabernet Demi
  - $325 serves 25 guests

- Sea Salt and Garden Herb Roasted Prime Rib/Roasted Garlic Demi, Horseradish Cream
  - $425 serves 30 guests

- Grass Fed Beef Steamship/Roasted Pearl Onion & Mushrooms, Merlot Demi, Horseradish Cream
  - $1300 serves 150 guests
DESSERT LOUNGE

SWEET CONES!
$35 per person
Strawberry Shortcake
Peanut Butter Mousse
Mini Raspberry Cheesecake
Mini Pecan “Pie” Cake

THE MINI CHATEAU PIE BAR
$30 per person
Pecan Pie, Shoo Fly, Chocolate Cream, Banana Cream
Hand Pies: Chocolate & Hazelnut Raspberry Empanada, Peach Pie Empanada, Cinnamon Apple Empanada

Chocolate Fondue
$25 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
$35 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

$25 per Child (ages 2-12)
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 one million dollar liability insurance. Please refer to our recommended vendor list for a directory of certified/professional wedding planner/coordinators which we highly recommend due to their knowledge of the facility, policy and procedures of Chateau Elan. If you prefer to hire a planner/coordinator that is not on the recommended vendor list, you are welcome do so once Chateau Elan has received a copy of the certification and liability insurance.

**SELECT (1) MEAL FOR ALL VENDORS**

- **Hot Vendor Meal featuring Chef’s Selection of Entrée, Starch and Vegetable**
  - $45 per Vendor

- **Boxed Vendor Meal featuring Sandwich, Pasta Salad, Whole Fruit, Chips and Cookie**
  - $29 per Vendor
EVENING CEREMONY LOCATIONS & FEES

CEREMONY SITE   MAXIMUM GUESTS   RENTAL FEE
---           ------             ------
Atrium*       250               $1,500
Château Lawn*  250               $1,500
Rose Vineyard  200               $1,250
Matisse Lawn   400               $1,250
Vineyard Lawn  100               $1,250
Nice Room      100               $750
Cannes Room    100               $750

*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

CEREMONY RENTAL FEES INCLUDE
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 package for you at an additional cost or you may have your band/DJ provide this for you. The wedding sound system from Château Élan includes one wireless lavaliere microphone for your officiant and a two speaker sound system to project the sound for your guests at the fee of $450 plus tax and service charge. Baby Grand Piano available for Atrium Ceremony at the fee of $250, based on availability.
## EVENING RECEPTION LOCATIONS & FEES

<table>
<thead>
<tr>
<th>Reception Room</th>
<th>Sq. Footage</th>
<th>Max Guests</th>
<th>Rental Fee</th>
<th>Food &amp; Beverage Minimum</th>
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</thead>
<tbody>
<tr>
<td>PARIS BALLROOM</td>
<td>11,610</td>
<td>600</td>
<td>$4,000</td>
<td>$45,500 - $78,000</td>
</tr>
<tr>
<td>DEBUSSY BALLROOM</td>
<td>6,136</td>
<td>300</td>
<td>$3,000</td>
<td>$26,000 - $39,000</td>
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<tr>
<td>WINERY PAVILION *</td>
<td>6,440</td>
<td>250</td>
<td>$3,000</td>
<td>$19,500 - $32,000</td>
</tr>
<tr>
<td>ÉLAN BALLROOM</td>
<td>4,264</td>
<td>200</td>
<td>$2,000</td>
<td>$15,600 - $26,000</td>
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<tr>
<td>MONTE CARLO BALLROOM</td>
<td>2,300</td>
<td>100</td>
<td>$1,000</td>
<td>$10,400 - $13,000</td>
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<tr>
<td>CASKROOM **</td>
<td>2,496</td>
<td>80</td>
<td>$750</td>
<td>$6,500 - $10,400</td>
</tr>
<tr>
<td>NICE OR CANNES ROOM</td>
<td>1,400</td>
<td>60</td>
<td>$750</td>
<td>$5,200 - $7,800</td>
</tr>
</tbody>
</table>

*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.

## RENTAL ITEMS

WE PROUDLY OFFER THE FOLLOWING RENTAL ITEMS FOR YOUR CONSIDERATION

- **Chiavari Chairs with Pad**
  - Minimum 100
  - Starting at $6.50+ each

- **Chair Covers and Sashes**
  - Starting at $3.50+ each

- **Chair Sashes Only**
  - Starting at $3.15+ each

- **Overlay for Guest Dining Tables**
  - Starting at $15.00+ each

- **Colored Napkins**
  - Starting at $2.00+ each

- **Cake Plateau available in Square or Round**
  - Starting at $25.00+ each

- **Ceremony Sound System**
  - $450++

- **Baby Grand Piano (Atrium Only)**
  - $250

- **Air Conditioning Unit Package (Winery Pavilion Only)**
  - $5,100+
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.

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.
WEDDINGS@CHATEAUELAN.COM
WWW.CHATEAUELAN.COM