



CHÂTEAU ÉLAN
2016 BANQUET MENUS



PLATED BREAKFAST SELECTIONS

Each Breakfast Includes Orange, Grapefruit and Cranberry Juice
Fresh Brewed Regular and Decaffeinated Coffee, Château Élan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

THE SOUTHERN ELEGANCE

\$34 per Guest

Seasonal Fruit Cocktail, Honey Yogurt
Poached Eggs, Sausage-Sweet Potato Hash, Tomato Hollandaise
French Toast, Peach Preserves
Basket of Homemade Morning Bakeries
Sweet Butter, Preserves

THE AMERICAN CLASSIC

\$32 per Guest

Sliced Seasonal Fruit
Scrambled Eggs, Fresh Herbs
Applewood Smoked Bacon
Chicken Apple Sausage
Herb Roasted Tomato
Hash Browns
Basket of Homemade Morning Bakeries
Sweet Butter, Preserves

THE CHÂTEAU

\$38 per Guest

Peach and Pecan Salad, Maple-Peach Yogurt
Classic Poached Eggs Benedict
Toasted English Muffins, Canadian Bacon, Hollandaise Sauce, Steamed Asparagus
Crispy Browns
Basket of Homemade Morning Bakeries
Sweet Butter, Preserves

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



CONTINENTAL BUFFET BREAKFAST SELECTIONS

Each Buffet Includes Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee, Château Élan Tea Selection
A \$150 Service Charge will Apply to Groups of Twenty or Less

THE CLASSIC CONTINENTAL

\$22 per Guest

Sliced Seasonal Fruit

Individual Flavored Yogurts

YOUR SELECTION OF SWEET BAKERY OPTIONS: (select one basket)

EUROPEAN BASKET

Butter Croissants, Chocolate Croissants, Fruit Danish

COFFEE CAKE BASKET

Banana Nut Bread, Apple Crumble Loaf, Chocolate Vanilla Swirl Cake

AMERICAN CLASSIC BASKET

Blueberry Muffins, Donuts, Warm Cinnamon Pecan Sticky Buns

GLUTEN FREE MUFFIN BASKET

Blueberry, Almond, Carrot Cream Cheese

Add \$5 per Guest

THE SWEET WINDER

\$25 per Guest

Sliced Seasonal Fruit, Fresh Berries

Individual Flavored Yogurts

Assorted Homemade Breakfast Bakeries, Croissants, Muffins, Danishes

Breakfast Mini Peach "Martini"

House Granola with Pecan Brittle

THE MANHATTAN

\$30 per Guest

Sliced Seasonal Fruit, Seasonal Melon, Fresh Berries

Individual Flavored Yogurts

Assorted Homemade Breakfast Bakeries, Croissants, Muffins, Danishes

Pre-Carved Smoked Salmon

Sliced Tomatoes, Red Onions, Capers, Chopped Hard Boiled Eggs

Assortment of Bagels

Light and Regular Cream Cheese

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



FULL BUFFET BREAKFAST SELECTION

Each Buffet Includes Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee and Decaffeinated Coffee, Château Élan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

THE EXECUTIVE BREAKFAST

\$34 per Guest

Sliced Seasonal Fruit, Seasonal Melon, Fresh Berries
Assorted Homemade Breakfast Bakeries, Croissants, Muffins, Danishes
Assorted Sliced Breads, Fruit Preserves, Butter
Applewood Smoked Bacon, Country Sausage Links
Scrambled Eggs, Fresh Herbs
Roasted Breakfast Potatoes, Fresh Herbs

THE SIGNATURE SOUTHERN BREAKFAST

\$38 per Guest

Sliced Seasonal Fruit, Seasonal Melon, Fresh Berries
Peach Yogurt and Homemade Granola Parfait
Assorted Homemade Breakfast Bakeries, Croissants, Muffins, Danishes
Southern Buttermilk Biscuits
Assorted Sliced Breads, Fruit Preserves, Butter
Applewood Smoked Bacon, Chicken Apple Sausage
Scrambled Eggs, Fresh Herbs
Country Potatoes
Anson Mill Stone Ground Grits, Aged Cheddar

BRASELTON BRUNCH

\$70 per Guest

Cold Items

Sliced Seasonal Fruit, Seasonal Melon, Assorted Berries
Assorted Homemade Croissants, Muffins, Danishes, Bagels
Light and Regular Cream Cheese
Fruit Preserves, Butter
Smoked Salmon, Sliced Tomatoes, Red Onions, Capers
Shrimp Cocktail

Hot Items

Traditional Eggs Benedict, Hollandaise Sauce
Scrambled Eggs
Applewood Smoked Bacon, Country Sausage Links
Sautéed New Potatoes, Herbs
Pancakes, Maple Syrup, Berry Compote
Grilled Asparagus

Carvery (select one)

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant
Black Pepper Grass-Fed NY Strip, Béarnaise Sauce
Salt-Crusted Prime Rib, Red Wine Sauce, Horseradish Sauce
Bourbon Glazed Cedar Plank Salmon

Desserts

Assortment of Pastry Chef's Most Creative Desserts

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



BREAKFAST STATIONS

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant
A \$150 Service Charge Will Apply to Groups of Twenty or Less

WAFFLE **\$10 per Guest**

Belgian Waffles Made to Order

Warm Wild Berry Compote, Peach Compote, Fresh Strawberries, Chocolate Sauce
Vanilla Whipped Cream, Powdered Sugar, Warm Maple Syrup, Sweet Butter

PANCAKE **\$10 per Guest**

Freshly-Made Pancakes

Chocolate Chips, Blueberries, Mixed Berry Compote, Fresh Strawberries, Sliced Bananas
Vanilla Whipped Cream, Powdered Sugar, Warm Maple Syrup, Sweet Butter

EGGS AND OMELETS **\$12 per Guest**

Prepared to Order

Farm Fresh Eggs, Egg Beaters and Egg Whites
Virginia Ham, Bacon, Smoked Salmon
Diced Bell Peppers, Vine-Ripe Tomatoes, Mushrooms, Red Onions
Spinach, Green Onions, Asparagus
Ricotta Cheese, Cheddar Cheese, Swiss Cheese

EGGS BENEDICT **\$14 per Guest**

Farm Fresh Eggs Poached to Order

Canadian Bacon, Creamed Spinach, Tomato
Traditional Hollandaise

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



BREAKFAST BUFFET ENHANCEMENTS

COLD ADDITIONS

Assorted Individual Yogurts	\$3 Each
Whole Fruit	\$3 Each
Assorted Breakfast Cereals	\$4 Each
Whole Milk, Skim Milk, 2% Milk	
Homemade Swiss Bircher Muesli, Apples	\$4 per Guest
Sliced Seasonal Fruit	\$6 per Guest
House-Smoked Salmon, Tomatoes, Red Onions, Capers	\$14 per Guest
Fruit Smoothie "Shooters"	\$16 per Dozen
Local Cheeses and Breakfast Charcuterie	\$18 per Guest
Chilled Organic Hard Boiled Eggs	\$18 per Dozen
Yogurt and Homemade Granola Parfaits	\$54 per Dozen
New York Style Bagels, Assorted Cream Cheeses	\$32 per dozen
Gluten Free New York Style Bagels, Assorted Cream Cheeses	\$48 per Dozen
Fresh Watermelon, Carrot, Apple, or Cucumber-Honeydew Juice	\$60 per Gallon
Assorted Breakfast Bakeries	\$48 per Dozen

HOT ADDITIONS

Country Potatoes or Hash Brown Potatoes	\$3 per Guest
Applewood Smoked Bacon	\$4 per Guest
Chicken Apple Sausage	\$5 per Guest
Pork Sausage Links	\$4 per Guest
Scrambled Eggs	\$4 per Guest
Scrambled Egg Whites	\$5 per Guest
Oatmeal, Raisins, Brown Sugar, Cinnamon	\$5 per Guest
Anson Mill Stone Ground Grits, Aged Cheddar Cheese	\$5 per Guest
Cinnamon French Toast, Maple Syrup, Pecan Butter	\$8 per Guest
Pancakes, Peach and Berry Compote, Maple Syrup	\$8 per Guest
Waffles, Sliced Strawberries, Whipped Cream, Maple Syrup	\$10 per Guest

BRASELTON BENEDICT

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise	\$13 per Guest
Add Crab Cakes to Benedict	\$19 per Guest

CREAM CHEESE FRITTATA

(Each Serves 12 Guests)

\$60 Each

Ham and Spinach
Caramelized Onion, Roasted Pepper, Smoked Cheddar
Broccoli, Roasted Potato

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



BREAKFAST BUFFET ENHANCEMENTS CONTINUED

CROISSANT SANDWICHES		\$66 per Dozen
Scrambled Eggs, Boar's Head Black Forest Ham, Sweet Grass Dairy Swiss Cheese		
BREAKFAST BURRITO		\$68 per Dozen
Scrambled Eggs, Poblano Peppers, Green Onions, Sausage, Cheddar Cheese Tomato Salsa, Guacamole, Sour Cream, Flour Tortilla		
SOUTHERN BISCUITS	(Select One Biscuit)	\$60 per Dozen
Ham, Egg and Cheese Biscuits Egg and Cheese Biscuits Sausage, Egg and Cheese Biscuits Bacon, Egg Biscuits Fried Chicken Biscuits Southern Homemade Biscuits, Homemade Saw Mill Sausage Gravy		
PREMIUM BLOODY MARY BAR	(Prices Based per Hour)	\$12.50 per Guest
Sunday available after 12:30 PM Premium Vodka Housemade Bloody Mary Mix Premium Garnishes Lemons, Limes, Celery, Olives Assorted Hot Sauce Horseradish		
BELLINI BAR	(Prices Based per Hour)	\$15 per Guest
Sunday available after 12:30 PM Sparkling Wines Tiziano Prosecco, Veneto, Italy Louis Perdrier, Blanc de Blanc, Brut, Burgundy, France Bubble Enhancements Marie Brizard Crème de Cassis Housemade Bitters Fresh Fruit Purées Assorted Berries Fresh Sliced Fruit Citrus Garnishes		

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



MORNING AND AFTERNOON COFFEE BREAKS

All Packages Include the Following Beverages which are Refreshed Throughout the Day
Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas, Bottled Water, Assorted Soft Drinks

HALF DAY BEVERAGE PACKAGE

\$12 per Guest

Based on 4 Hour Serve Time

FULL DAY BEVERAGE PACKAGE

\$16 per Guest

Based on 8 Hour Serve Time

HALF DAY MORNING PACKAGE

\$22 per Guest

Based on 4 Hour Serve Time

Assorted Breakfast Breads, Muffins, Pastries

Sliced Fresh Fruit, Berries

*Rotating Hot Item Served until 9:30 am

HALF DAY AFTERNOON PACKAGE

\$20 per Guest

Based on 4 Hour Serve Time

Freshly Baked Cookies

Assorted Salty, Sweet, Healthy Snacks

FULL DAY PACKAGE

\$35 per Guest

Served in Morning

Assorted Breakfast Breads, Muffins, Pastries

Sliced Fresh Fruit, Berries

*Rotating Hot Item Served until 9:30 am

Mid-Morning

Assorted Whole Fruit

Assorted Granola Bars, Power Bars

Served in Afternoon

Fresh Baked Cookies

Assorted Salty, Sweet, Healthy Snacks

***Rotating Hot Item is Chef's Choice and May Include:**

Sausage Biscuits, Ham, Egg and Cheese on Croissant or Biscuits and Gravy

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



MORNING AND AFTERNOON BREAKS

All Breaks are based on 30-45 Minute Serve Times

FRUITY

Seasonal Whole Fresh Fruit Display	\$8 per Guest
Assorted Flavored Yogurts	\$6 per Guest
Sliced Seasonal Market Fruit, Berries	\$8 per Guest
Fruit Smoothies Includes Strawberry, Banana, Pineapple	\$8 per Guest
Fruit “Martinis” Pineapple, Strawberries, Melon, Fruit Coulis, Honey Mint Yogurt	\$48 per Dozen
Dipped Strawberries White and Dark Chocolate Dipped Strawberries	\$46 per Dozen
Fruit Brochettes Pineapple, Strawberries, Melon, Fruit Coulis, Greek Yogurt Sauce	\$52 per Dozen

SWEET

Assorted Scones Fairwood Thicket Jams, Devonshire Cream	\$36 per Dozen
King of Pops Handcrafted Popsicles	\$48 per Dozen
Assortment of Tea Cookies, Biscotti	\$36 per Dozen
Pastry Chef’s Selection of Seasonally Flavored Coffee Cakes	\$48 per Dozen
French Macarons	\$48 per Dozen
Assorted Cupcake Selection	\$48 per Dozen
Assorted Gluten Free Muffin Selection	\$60 per Dozen
Fresh Baked Breakfast Bakeries, Chocolate Croissants, Danishes	\$48 per Dozen
Château Élan Housemade Cookies Classic Chocolate Chip, Oatmeal Raisin, Seasonal Selection	\$36 per Dozen
“High Road” Craft Ice Cream and Sorbet Scoops	\$58 per Dozen
Assortment of Brownies and Blondies	\$36 per Dozen

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



MORNING AND AFTERNOON BREAKS CONTINUED

All Breaks are based on 30-45 Minute Serve Times

ASSORTED BEIGNETS Warm Powdered Sugar Fritters Warm Cinnamon Sugar Fritters Chocolate Sauce, Caramel Sauce, Chantilly Cream	\$12 per Guest
SELECTION OF PRE-PACKAGED SNACK ITEMS Potato Chips, Pretzels, White Cheddar Popcorn, Pringles, Corn Chips, Cracker Jacks (Items are available "on consumption" at \$3 each)	\$8 per Guest
POPCORN BREAK Mini Bags of Popcorn and Housemade Popcorn in Jars Including Butter and Seasonal Flavors	\$9 per Guest
PRETZEL BREAK Warm Salt-Crusted Bavarian Pretzels, Assorted Mustard, Cheese Sauce Assorted Glazed Pretzel Rods	\$10 per Guest
SOUTH OF THE BORDER Tri-Colored Tortilla Chips, Cilantro Tomato Salsa, Guacamole, Sour Cream	\$12 per Guest
BUILD YOUR OWN TRAIL MIX BREAK Housemade Granola, Pistachios, M&M's, Dry Fruits, Shaved Coconut Mini Chocolate Chips, Assorted Nuts	\$14 per Guest
FROMAGE Gourmet Cheese Selection to Include Aged Cheddar, Brie, Asher Bleu, Manchego, Goat Cheese Fairywood Thicket Marmalade, Dried Fruits, Grapes English Crackers, Artisan Bread	\$25 per Guest
GEORGIA GROWN Seasonal Raw Vegetable Display to Include Asparagus, Celery Sticks, Baby Carrots, Broccoli, Cauliflower, Cherry Tomatoes Housemade Dips Butter Bean Hummus Dip, Pita Bread Bleu Cheese, Ranch, Romesco, Balsamic Vinaigrette	\$19 per Guest
NEW YORK BAGELS New York Style Bagels, Light and Regular Cream Cheeses Gluten Free Bagels, Light and Regular Cream Cheeses	\$48 per Dozen \$54 per Dozen

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



MORNING AND AFTERNOON BREAKS CONTINUED

All Breaks are based on 30-45 Minute Serve Times

CANDY SHOP

\$14 per Guest

French Macarons
Chocolate Dipped Marshmallows
Candy Jars filled with Mini Candy Bars
Hershey's, M&M, Hard Candies

BUILD YOUR OWN CUPCAKE

\$16 per Guest

Flavors Vanilla, Chocolate, Red Velvet, Carrot
Icings Italian, Buttercream, Orange Cream Cheese, Chocolate
Toppings Chocolate Shavings, Hazelnut Crunch, Fresh Seasonal Fruits
Sugar Sprinkles, Chopped Candies

CHOCOLATE BAR

\$20 per Guest

Housemade Chocolate Truffles
Chocolate Covered Strawberries
Double Chocolate Cookies
Chocolate French Macarons
Double Chocolate Moon Pies

ENERGY BREAK

\$24 per Guest

"Pure Bliss" Organic Power Bars
White and Dark Chocolate Bark
Mini Martini Espresso Tiramisu
Red Bull Juice Shots

THE SODA SHOP

\$28 per Guest

Requires One Sugar Therapy Station Attendant at \$150

Coca-Cola Floats
Vanilla Milkshakes
Vanilla and Chocolate Ice Cream
Miniature Ice Cream Cones

Assorted Ice Cream Toppings to Include

Hot Chocolate Sauce
Hot Caramel Sauce
Brownie Pieces
M&M's
Oreo Pieces
Fresh Berries
Whipped Cream

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



LUNCH BUFFET

Includes Freshly Brewed Coffee, Decaffeinated Coffee and, Château Élan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

THE SOUTH

\$45 per Guest

Salads

Georgia Tomato and Roasted Beet Salad, Pickled Eggs, Bacon Dijon Vinaigrette
Black-Eyed Peas and Kale, Scallions, Apple Cider Vinaigrette
Southern Fried Chicken Salad, Butter Lettuce, Cherry Tomatoes, Radishes, Tarragon Vinaigrette
Tanimura Farm's Greens, Candied Pecans, Cherry Tomato, Shredded Parmesan, Pickled Beets
Apple Cider Vinaigrette, Buttermilk Dressing

Entrées

Roasted Chicken, Anson Mill Yellow Stone Ground Grits, Fresh Chives
Blackened Georgia Trout, Butter Beans, Field Peas, Tomato, Yellow Corn, Fresh Herbs
Smoked Pork Loin, Candied Sweet Potato Purée, Bourbon Sauce

Sides

Braised Collards Greens
Cornbread, Cheddar-Chive Biscuits

Desserts

Seasonal Fruit Crisp, Lemon Meringue Pie, Banana Pudding, Red Velvet Cake

CANTINA LUNCH

\$39 per Guest

Soup

Pozole Verde, Diced Avocado, Cilantro, Tomato, Onions, Lime Crème Fraiche

Salads

Quinoa and Cherry Tomato Salad, Bell Pepper, Arugula, Coriander Vinaigrette
Melon and Tomatillo Salad, Shaved Red Onion, Feta, Mint Vinaigrette
Black Bean and Hominy Salad, Tomato, Roasted Corn, Cilantro Vinaigrette
Jicama Cucumber and Citrus Salad, Cilantro, Pineapple Vinaigrette

Hot Items

Roasted Salmon Veracruz Style
Mexican Rice
Traditional Black Beans

Taco Station

Spiced Ground Beef
Pulled Chicken Poblano
Warm Flour Tortillas, Fire Roasted Salsa, Sour Cream, Cheddar Cheese, Guacamole
Diced Tomatoes, Diced Onions, Shaved Lettuce, Grilled Corn
Fried Tortilla Chips

Desserts

Coconut Cake, Key Lime Bavarian Pie, Orange Flan, Tres Leches

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



LUNCH BUFFET CONTINUED

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Château Élan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

SOUTHERN BARBEQUE

\$42 per Guest

Salads

Wedge Iceberg Lettuce, Peppered Bacon, Bleu Cheese Crumbles, Scallions, Candied Pecans
Bleu Cheese, Balsamic Dressing
Old-Fashioned Potato Salad
Cabbage and Kale Coleslaw, Green Apple, Cider Dressing
Pasta Salad, Marinated Zucchini, Pickled Red Onions, Cherry Tomato, Shaved Radish
Red Wine Vinaigrette
Watermelon and Cucumber Salad, Mint Dressing

Entrées

Grilled Cobia, Butter Roasted Green Beans, Mustard Cream, Toasted Almonds
Smoked Spice Rub Barbeque Chicken, White BBQ Sauce
Bourbon Marinated Flank Steak, Roasted Broccoli, Garlic Butter, Grilled Onions

Sides

Whipped Roasted Garlic Potatoes
Maple Glazed Carrots, Roasted Brussels Sprouts
Biscuits, Honey Butter

Desserts

Red Velvet Cake, Pound Cake, Rum Raisin Bread Pudding, Pecan Pie

PICNIC IN THE VINEYARDS

\$46 per Guest

Salads

Old Fashioned Potato Salad
Traditional Coleslaw
Mixed Green Salad, Cucumber, Pickled Red Onions, Baby Tomatoes,
Carrots, Crumbled Bleu Cheese
Ranch, Caesar, Balsamic Vinaigrette

Entrées

Buttermilk Fried Chicken
Smoked Pork Loin, Collard Greens, Peach BBQ Sauce
All-Beef Hot Dogs, Grilled Hamburgers
Sauerkraut, Diced Onions, Diced Tomatoes
Deli-Style Sliced Cheeses, Butter Lettuce, Sliced Tomatoes
Ketchup, Mustard, Assorted Buns

Sides

Macaroni and Cheese
Baked Beans
Roasted Seasonal Vegetables

Desserts

Assorted Cookies, Blondies, Brownies

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



LUNCH BUFFET CONTINUED

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Chateau Elan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

CUCINA ITALIANA

\$55 per Guest

Soup

Tomato Bisque

Salads

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

Classic Caesar Salad, Shaved Parmesan

Rotini, Grilled Zucchini, Eggplant, Roasted Red Peppers, Grilled Red Onions, Pesto, Pine Nuts

Grilled Asparagus, Sliced Prosciutto, Cantaloupe, Aged Balsamic Vinaigrette

Italian Flat Breads

Traditional Margherita

Pancetta, Caramelized Onions, Calabrese Pepper

Italian Sausage, Arugula, Herb Ricotta

Entrées

Chicken Piccata, Pistachio Polenta

Seared Grouper, Caponata of Vegetables, Romesco Sauce

Orecchiette, Italian Sausage, Broccoli, Shaved Parmesan

Artisan Style Breads

Desserts

Tiramisu, Assorted Cannoli's, Cheese Cake, Hazelnut Cake with Fresh Berries

LITTLE 5 POINTS

\$35 per Guest

Soup

Tomato Basil Soup, Focaccia Croutons

Salads

Roasted Baby Carrots, Braised Fennel, Chickpeas, Barrel-Aged Feta, Fennel Top Vinaigrette

Herb-Marinated Potato Salad, Garlic Confit

Classic Caesar Salad, Croutons, Parmesan Cheese

Sandwiches

Roasted Vegetable, Goat Cheese, Ciabatta

Grilled Chicken, Crisp Romaine, Chipotle Mayonnaise, Sundried Tomato Wrap

House-Smoked Salmon, Cream Cheese, Chives, Croissant

Desserts

Chocolate Ganache Tart, Sticky Toffee Cake, White Chocolate and Dried Cherry Bread Pudding

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



CHILLED BUFFET LUNCHEON SELECTIONS

Includes Freshly Brewed Coffee, Decaffeinated Coffee and, Château Élan Tea Selection

A \$150 Service Charge Will Apply to Groups of Twenty or Less

SANDWICH BAR BUFFET

\$28 per Guest

Soup

Soup of the Day

Add \$6 per Guest

Salads

Tanimura Farm's Greens, Candied Pecans, Cherry Tomatoes, Shredded Parmesan, Pickled Beets

Apple Cider Vinaigrette, Buttermilk Dressing

Cheese Tortellini Salad, Creamy Pesto, Sundried Tomatoes, Pine Nuts

Traditional Deli-Style Potato Salad

Tomato Cucumber Salad, Watermelon, Feta Cheese, Olives, Basil

Make Your Own Sandwich Bar

Solid White Tarragon Infused Tuna Salad

Selection of Sliced Roast Beef, Turkey Breast, Black Forest Ham, Salami

Cheddar, Swiss, Provolone, Smoked Gouda

Sliced Vine-Ripe Tomatoes, Bibb Lettuce, Shaved Onions, Kosher Dill Pickles

Onion Compote Bacon, Avocado

Mayonnaise, Basil Mayonnaise, Grain Mustard, Dijon Mustard, Ketchup

Sundried Tomato Buns, Brioche Rolls, Sliced Multigrain, Sourdough Bread

Desserts

Cookies, Lemon Bars, Brownies, Blondies, Rice Krispy Treats

PICNIC ON DUNCAN CREEK

\$40 per Guest

Salads

Mixed Green Salad, Romaine Spears, Ranch, Caesar, Balsamic Vinaigrette

Cucumber, Baby Tomatoes, Chick Peas, Carrots, Red Beets, Crumbled Bleu Cheese

Green and Yellow Bean Salad, Double-Smoked Bacon

Pasta Salad, Artichokes, Arugula, Peppers, Sundried Tomato Vinaigrette

Red and Yellow Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

Sandwiches

Roasted Vegetables, Sundried Tomato Pesto Cream, Sourdough Bun

Smoked Salmon Mousse, Celery Salad, Bibb Lettuce, Tomato, Brioche Roll

Roast Beef, Caramelized Onions, Vermont Cheddar, Dijon Mayonnaise, Focaccia Bread

Smoked Chicken Breast Panini, Onion Pepper Jam, Prosciutto, Arugula, Provolone Cheese

Sundried Tomato Focaccia Bread

Potato Chips

Terra Chips or Kettle Cooked

Desserts

Apple Crumble Pies, Pecan Pies, Oreo Cheese Cake, Seasonal Fruit Tart

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



CHILLED BUFFET LUNCHEON SELECTIONS CONTINUED

Includes Freshly Brewed Coffee, Decaffeinated Coffee and, Château Élan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

OUT ON BRASELTON

\$59 per Guest

Salads

- Harvest Artisan Greens,
Pecans, Apples, Sunflower Seeds, Dried Cherries
Balsamic Vinaigrette, Herbed Ranch
- German Potato Salad
Bacon, Celery, Apples, Fresh Chives, Apple Cider Vinaigrette
- Southern Salad Niçoise
Seared Tuna, French Beans, Pickled Egg, Fingerling Potatoes, Avocado, Basil
- Melon and Prosciutto, Fresh Mint, Extra Virgin Olive Oil

Entrées

- Roasted Bistro Filet
Mashed Potatoes, Caramelized Heirloom Carrots, Bordelaise Sauce
- Fennel Glazed Pan-Seared Snapper
Sweet Corn Risotto, Red Pepper Coulis
- Balsamic Braised Chicken,
Creamed Farro, Pancetta, Cipollini Onions

Sides

- Medley of Roasted Vegetables
Cauliflower, French Green Beans, Fennel, Radish
- Artisan Style Breads

Desserts

- Red Velvet Cake
- Crème Brûlée Cheese Cake
- Towering Apple Tart
- Chocolate Truffle Cake

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



“TO-GO” GOURMET BOX LUNCHES

Includes Individual Bag of Potato Chips and Granny Smith Apple
Bottled Water or Assorted Soda

Your Selection of up to Four Pre-Made Sandwiches

BBQ Chicken Sandwich	\$22 Each
Cole Slaw, B&B Pickles, Onion Bun	
Grilled Chicken Caesar Wrap	\$22 Each
Romaine Lettuce, Aged Parmesan Shavings, Caesar Dressing	
Grilled Vegetable Wrap	\$22 Each
Zucchini, Yellow Squash, Portobello Mushrooms, Grilled Red Onions	
Roasted Red Pepper, Pimento Cheese, Baby Spinach	
Tuna Salad Croissant	\$22 Each
Celery and Scallion Mayo, Bibb Lettuce	
Smoked Turkey	\$23 Each
Brie Cheese, Bibb Lettuce, Yellow Tomato, Dijonnaise, Multigrain Sourdough	
Chardonnay-Smoked Salmon	\$24 Each
Lemon Caper Cream, Tomato, Frisée Lettuce, Everything Bagel	
Italian Roast Beef	\$25 Each
Provolone Cheese, Salami, Shredded Lettuce	
Tomato, Shaved Red Onions, Grain Mustard, Marble Rye	

Select One Composed Salad

Pasta Salad
Cole Slaw
Potato Salad
Vegetable Salad

Select One Dessert

Chocolate Chip Cookie
Double Chocolate Brownie
Turtle Pecan Blondie

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



POWER LUNCH BUFFETS

Available for Groups of 25 or Less, **\$150 Service Charge Does Not Apply**
Includes Freshly Brewed Coffee, Decaffeinated Coffee and Château Élan Tea Selection
Fresh Baked Rolls and Butter

VERSAILLES TO YOU

\$28 per Guest

Soup

Soup du Jour

Salads

Chef's Selection of Three Composed Salads
Salad Bar with Assorted Toppings and Dressings

Hot Items

Chef's Selection of Three Entrées
Chef's Selection of Starch
Vegetable of the Day
Assorted Rolls and Butter

Desserts

Pastry Chef's Selection of Whole Cakes and Pies

EXECUTIVE BUFFET

\$32 per Guest

Soup

Truffle Mushroom Bisque, Rosemary Cream

Salads

(select two)

Traditional Greek Salad

Romaine Lettuce, Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta
Roasted Garlic Vinaigrette

German Potato Salad, Bacon, Celery, Apple, Fresh Chive, Apple Cider Vinaigrette

Frisée, Arugula, Radish, Soft Herbs, Watercress Vinaigrette

Quinoa and Cherry Tomato Salad, Bell Pepper, Arugula, Coriander Vinaigrette

Red and Gold Beet Salad

Baby Spinach, Toasted Pistachio, Goat Cheese, Soft Herb White Wine Vinaigrette

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

Entrées

(select two)

Roasted Beef Tenderloin

Caramelized Heirloom Carrots, Mashed Potatoes, Bordelaise Sauce

Smoked Pork Loin

Candied Sweet Potato Purée, Bourbon Sauce

Grilled Lemon Chicken Breast

Wild Rice Pilaf, Thyme Sauce

Blackened Georgia Trout

Butter Beans, Field Peas, Tomato, Yellow Corn, Fresh Herbs

Desserts

Pastry Chef's Selection of Desserts

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



SOUP AND SALAD PLATED LUNCH

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Château Élan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

Housemade Soup	(select one)	
Roasted Tomato Soup, Basil Oil		
Vidalia Onion Cream, Sherry Brown Butter		
She Crab Soup, Lemon Cream		
Sunchoke Soup, Truffle Oil, Almond Cream		
Wild Mushroom Velouté, Salsa Verde		
Butternut Squash Soup, Cinnamon Chantilly, Pecans		
Sweet Potato Soup, Ginger Cream, Chive Oil		
Entrée Salad	(select one)	
Spiced Seared Tuna, Grilled Vegetables, Lemon Marinated Artichokes Tomato Caper Vinaigrette		\$24 per Guest
Chicken or Salmon Caesar, Hearts of Romaine, Buttery Croutons Parmesan Garlic Dressing		\$22 per Guest
Classic Cobb Salad, Smoked Turkey, Fresh Avocado, Tomato, Eggs Red Onion, Smoked Bacon, Bleu Cheese Crumbles		\$19 per Guest
Salad Dressing	(select two)	
Creamy Bleu Cheese, Ranch, Balsamic Vinaigrette, Malt Vinaigrette		
Desserts	(select one)	Add \$8 per Guest
Vanilla Crème Brûlée, Mini Tea Cake, Fresh Fruit		
Warm Apple Fruit Cobbler, Vanilla Ice Cream		
Toasted Pound Cake, Caramel Sauce, Dolce de Leche Ice Cream		
Double Chocolate Pistachio Brownie, Pistachio Chantilly		
Monterossa Cake, Vanilla Anglaise, Strawberry Compote		

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



PLATED LUNCH

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Château Élan Tea Selection
A \$150 Service Charge Will Apply to Groups of Twenty or Less

Salad

(select one)

- Red and Gold Beet Salad, Baby Spinach, Toasted Pistachio, Goat Cheese, Soft Herb White Wine Vinaigrette
- Classic Heart of Romaine Caesar Salad, Crisp Garlic Croutons, Shaved Parmesan Traditional Caesar Dressing
- Slow-Poached Pear Salad, Delicate Blend of Petite Lettuces and Micro Herbs Pistachio-Crusted Goat Cheese, Port Wine Vinaigrette
- Pickled Shrimp, Shaved Onion, Roasted Sunchoke, Mixed Baby Greens Lemon Thyme Vinaigrette
- Chilled Miso Salmon, Baby Spinach, Soba Noodle, Julienne of Vegetables
- Shaved Romaine, Julienne of Granny Smith Apples, Sunflower Clusters, Dried Cherries Crushed Crostini, Herbed Buttermilk Vinaigrette
- Iceberg Lettuce, Cherry Tomatoes, Red Pickled Onions, Candied Pecans, Peppered Bacon Bleu Cheese Dressing
- Little Gem Lettuce, Cherry Bell Radishes, Crispy Pancetta, Shaved Heirloom Carrots Green Goddess Dressing

Entrée

(select one)

- Sautéed Free Range Chicken **\$30 per Guest**
Sweet Corn and Bacon Risotto, Seasonal Vegetables, Green Tomato Chow Chow
Lemon Butter
- Butter Roasted Free Range Chicken **\$30 per Guest**
Crispy Potato Gnocchi, Mushroom Ragout, Seasonal Vegetable Madeira Sauce
- Blackened Georgia Trout **\$30 per Guest**
Creamy Yellow Corn Grits, Green Beans, Smoked Tomato Vinaigrette
- Bourbon Glazed Salmon **\$32 per Guest**
Wild Rice Pilaf, Asparagus, Parsley Butter
- Citrus Glazed Snapper **\$34 per Guest**
Toasted Virginia Farro, Fennel, Carrot Orange Broth
- Grilled Filet Mignon **\$40 per Guest**
Mashed Potatoes, Roasted Cipollini Onions, Asparagus, Merlot Sauce
- Roasted Beef Tenderloin **\$40 per Guest**
Butternut Squash Purée, Caramelized Zucchini, Haricot Vert
- Red Wine Braised Beef Short Rib **\$38 per Guest**
Sweet Potato Mousseline, Pickled Garden Vegetables, Smoked Pearl Onion

Desserts

(select one)

Add \$8 per Guest

- Vanilla Crème Brûlée, Mini Tea Cake, Fresh Fruit
- Warm Apple Fruit Cobbler, Vanilla Ice Cream
- Toasted Pound Cake, Caramel Sauce, Dolce de Leche Ice Cream
- Double Chocolate Pistachio Brownie, Pistachio Chantilly
- Monterossa Cake, Vanilla Anglaise, Strawberry Compote

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



HORS D'OEUVRES

We recommend 3-4 pieces per person as Cocktail Hour and 6-8 pieces per person as Reception-Style Event
Cold and Hot Hors d'oeuvres Require a Minimum Order of 50 Pieces Each
Hors d'oeuvres may be Stationary or Butler-Passed

COLD HORS D'OEUVRES

Endive with Herbed Goat Cheese, Dried Fruits, Crispy Prosciutto	\$4 per Piece
Watermelon and Mozzarella, Micro Basil	\$4 per Piece
Thai Vegetable Rolls, Soy Sweet Chilli Sauce	\$4 per Piece
Bleu Cheese Mousse, Apple Confit, Marcona Almonds	\$4 per Piece
Herb Roasted Mushroom Cap, Goat Cheese, Pickled Celery	\$4 per Piece
California Roll, Wasabi Aioli (3 dozen minimum)	\$5 per Piece
Pecan Chicken, Grapes, Phyllo Cup	\$5 per Piece
Summer Spring Rolls, Shrimp, Rice Noodles, Dill, Lime Jelly	\$4 per Piece
Mini Smoked Salmon Canapé, Caviar, Dill Cream Cheese	\$5 per Piece
Traditional Shrimp Cocktail	\$6 per Piece
Shrimp Ceviche, Roasted Tomato, Shaved Red Onion, Spiced Popcorn	\$6 per Piece
Marinated Tuna Tartar, Soy, Ginger, Sambal, Lime	\$6 per Piece
Prosciutto Wrapped Asparagus in Phyllo	\$5 per Piece
Foie Gras Ganache, Blueberry Gastrique, Brioche	\$6 per Piece

HOT HORS D'OEUVRES

Vegetable Spring Roll, House Apricot Glaze	\$4 per Piece
Curried Potato Samosa, Mint Chutney	\$4 per Piece
Truffle Macaroni and Cheese	\$4 per Piece
Bacon and Chevre Tart	\$4 per Piece
Parmesan and Artichoke Croquette	\$5 per Piece
Chicken Satay, Spicy Thai Peanut Sauce	\$5 per Piece
Buffalo Chicken Spring Roll, Bleu Cheese Sauce	\$5 per Piece
Oscar Salmon En Crouete	\$5 per Piece
Miso Glazed Chilean Sea Bass En Crouete	\$5 per Piece
Georgia Shrimp and Grit Cakes	\$6 per Piece
Seared Scallops, Bacon Vinaigrette, Celery Root Purée	\$6 per Piece
Oyster Rockefeller, Garlic Breadcrumbs	\$6 per Piece
Lump Crab Cake, Green Tomato Chutney	\$6 per Piece
Crispy Rock Shrimp, Ginger Garlic Chili, Wasabi Aioli	\$6 per Piece
Mini Beef Wellington, Horseradish Cream	\$5 per Piece
Steak Rumaki, Green Onion, Bourbon Glaze	\$6 per Piece
Quail Wellington, Blueberry Gastrique	\$5 per Piece
New Zealand Lamb Chop, Honey Mint Sauce	\$6 per Piece

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



RECEPTION ENHANCEMENTS

GEORGIA GROWN	(serves 25 guests)	\$225 Small
Seasonal Raw Vegetable Display	(serves 50 guests)	\$450 Medium
Asparagus, Celery Sticks, Baby Carrots	(serves 100 Guests)	\$900 Large
Broccoli, Cauliflower, Cherry Tomatoes		
Housemade Dips		
Butter Bean Hummus Dip, Pita		
Bleu Cheese, Ranch, Romesco, Balsamic Vinaigrette		
PETITE SANDWICH DISPLAY		\$19 per Guest
Tomato Mozzarella Sandwich, Pesto, Prosciutto, Focaccia		
Rotisserie Chicken Salad Sandwich, Brioche Bun		
Smoked Salmon Sandwich, Cream Cheese, Black Bread		
Roasted Vegetable Wrap, Arugula, Olive Tapenade, Goat Cheese		
FROMAGE	(serves 25 guests)	\$250 Small
Gourmet Cheese Selection to Include	(serves 50 guests)	\$500 Medium
Aged Cheddar, Brie, Asher Bleu	(serves 100 Guests)	\$1,000 Large
Manchego, Goat Cheese		
Fairywood Thicket Marmalade, Dried Fruits, Grapes		
English Crackers, Artisan Bread		
ANTIPASTI DISPLAY	(serves 25 guests)	\$300 Small
Hummus and Olive Tapenade,	(serves 50 guests)	\$600 Medium
Sundried Basil Tapenade, Baba Ganoush	(serves 100 Guests)	\$1,000 Large
Pita Chips, Crostini Toast, Baguette		
Jars of Marinated Olives, Roasted Peppers, Grilled Zucchini		
Grilled Onions, Herbs, Olive Oil Grilled Portobello Mushrooms, Pickled Vegetables		
Buffalo Mozzarella, Vine-Ripe Tomatoes, Marinated Artichokes		
Prosciutto di Parma, Salami, Bresaola, Parmesan, Manchego, Swiss, Cheddar Cheese		
Balsamic Vinegar, Extra Virgin Olive Oil, Dried Fruits, Nuts		
CHILLED SEAFOOD	(minimum 50 pieces)	
Add Ice Sculpture		\$500 Each
Add Ice Sculpture with Logo		\$700 Each
Selections are Served with Lemon and Lime Wedges, Tabasco Sauce		
Chilled Jumbo Gulf Shrimp, Cocktail Sauce, Lemon Caper Remoulade		\$5 Each
East Coast Oysters on the Half Shell, Cocktail Sauce, Mignonette Sauce		\$6 Each
Cracked Alaskan King Crab Legs, European and American Style Cocktail Sauces		\$7 Each

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



RECEPTION ENHANCEMENTS CONTINUED

CAVIAR

Add Ice Sculpture	\$500 Each
Add Ice Sculpture with Logo	\$700 Each
Assorted American Caviar, Potato Blini Toast Points, Traditional Condiments	Market Price

CHEF-TOSSED SALADS**\$20 per Guest****One Chef Attendant Required for Every 75 Guests at \$150 per Attendant****Lettuces** (select two)
Mixed Field Greens, Iceberg Lettuce, Chopped Romaine**Toppings**Haricot Vert, Grape Tomatoes, Mozzarella, Organic Cucumbers, Smoked Pecans, Hard Boiled Eggs
Chopped Bacon, Avocado, Shaved Parmesan, Garlic Croutons**Served Hot**

Grilled Marinated Chicken, Citrus Brined Grilled Shrimp

Dressings (select two)

Balsamic Vinaigrette, Ranch, Caesar, Olive Oil, Pesto

CARVED SALMON**\$19 per Guest****One Chef Attendant Required for Every 75 Guests at \$150 per Attendant****Carved to Order**

House Smoked Salmon, Capers, Onions, Chopped Eggs, Sour Cream, Chives, Toast Points

RICE BOWL STATION**\$26 per Guest**Steamed Jasmine and Short Brown Grain Rice
Tempura Fried Shrimp, Vegetable Curry, Thai Chicken
Soy Beans, Fried Wontons, Toasted Cashews, Peanuts, Sesame Seeds, Asian Pickled Vegetables
Cabbage, Beans Sprouts, Carrots, Broccoli, Sriracha Sauce, Soy Ginger, Miso Aioli**ASIAN STATION****\$39 per Guest**Rolls and Nigiri, Wakame Salad, Wasabi, Pickled Ginger, Soy Sauce (3 each per guest)
Tempura-Fried Shrimp Spring Rolls, Asian Dipping Sauces
Steamed Dumplings**ANSON MILL STONE ORGANIC GRITS COCKTAIL STATION****\$24 per Guest****One Chef Attendant Required for Every 75 Guests at \$150 per Attendant**

Farmhouse Cheddar Grits, Roasted Garlic and Herb Grits

Served with the Following Accoutrements:

Red Wine Braised Short Ribs, Braised Black-eyed Peas and Kale, Barbeque Shrimp

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



RECEPTION ENHANCEMENTS CONTINUED

SLIDERS AND FRIES

\$29 per Guest

Sliders

Wagyu Beef Pimento Cheese Burgers, Marinated Tomatoes, Pickled Red Onion
Southern-Style Fried Chicken Slider, Honey Mustard, Sour Pickles
Pork Belly, Cilantro, Pickled Vegetables, Umami Sauce

Fries

Sweet Potato Fries, French Fries
Chipotle Mayo, Housemade Ketchup

PASTA AND RISOTTO STATION

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

Selection of Pastas

Cheese Tortellini, Truffle Parmesan Cream
Mushroom Ravioli, Marsala Mushroom Jus
Orecchiette, Sweet Italian Sausage, Broccoli Rabe
Truffle Macaroni and Cheese

Choice of 3 Pasta \$28 per Guest

Choice of 2 Pasta \$22 per Guest

Risotto

Chef-Prepared Tuscan Style Risotto, Dry Aged Parmesan Cheese, Mascarpone
Served with the Following Accoutrements:
Red Wine Braised Short Ribs, Pickled Shrimp, Butternut Squash and Kale Ragout

MINI PLATES

(select five)

\$45 per Guest

Tapas

Pickled Beets, Goat Cheese, Pistachio Vinaigrette
Mozzarella, Cherry Tomatoes, Basil, Arugula, Crispy Prosciutto
Salmon Tartar, Citrus Marinade, Peaches, Crème Fraiche
Seven Vegetable Chopped Salad
Mini Crab Salad, Green Tomato Chow Chow
Shrimp Cocktail

Hot Plates

Striped Bass, Roasted Corn Relish, Clam Pudding
Braised Beef Brisket, Polenta, Georgia Caviar, Gremolata
Duck Confit Bruschetta
Seared Scallop, Fennel Purée, Fresh Mint
Brown Butter Gnocchi, Bolognese, Béchamel

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



RECEPTION CARVING STATIONS

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

Quantity of Each Carved item Must be Specified

FISH

Moroccan Crusted Mahi Mahi Preserved Lemon Aioli	(serves 18 Guests)	\$250 Each
Cedar Plank Atlantic Salmon Shaved Leeks, Basil Aioli, Dijon Mustard, Garlic Confit	(serves 15 Guests)	\$325 Each

POULTRY

Honey Glazed Turkey Breast Cranberry Relish, Tarragon Gravy, Freshly Made Biscuits	(serves 25 Guests)	\$275 Each
---	--------------------	-------------------

ROASTED MEATS

Slow Smoked Beef Brisket Bourbon BBQ Sauce, Corn Bread	(serves 16 Guests)	\$250 Each
Bone-in Maple Glazed Virginia Ham Peach Chutney, Cheddar Chive Biscuits	(serves 40 Guests)	\$290 Each
Herb Roasted Beef Tenderloin Merlot Jus, Truffle Dijon Mustard, Sourdough Rolls	(serves 16 Guests)	\$350 Each
Mediterranean Stuffed Leg of Lamb Rosemary Jus, Mint Jelly, Israeli Couscous	(serves 20 Guests)	\$380 Each
Pepper-Crusted New York Strip Brandy-Green Peppercorn Sauce, Miniature Roll	(serves 25 Guests)	\$400 Each
In-house Smoked Prime Rib Au Jus, Horseradish Cream, French Rolls	(serves 30 Guests)	\$490 Each
Slow Roasted Baron of Beef Red Wine Sauce, Horseradish Cream, Sourdough Rolls	(serves 150 Guests)	\$1300 Each

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



DESSERT LOUNGE

THE SODA SHOP	\$28 per Guest
Requires One Sugar Therapy Station Attendant at \$150	
Coca-Cola Floats, Vanilla Milkshakes Vanilla and Chocolate Ice Cream, Miniature Ice Cream Cones	
Assorted Ice Cream Toppings to Include	
Hot Chocolate Sauce, Hot Caramel Sauce, Brownie Pieces, M&M's, Oreo Pieces Fresh Berries, Whipped Cream	
SUGAR RUSH	\$24 per Guest
Pastry Chef's Creation of Cake Shots, Tarts, Mini Desserts Housemade Candies, Truffles	
HOT CHOCOLATE AND FRITTERS	\$28 per Guest
Requires Two Sugar Therapy Station Attendants at \$150 per Attendant	
Fried to Order Beignets, Rum Caramel Sauce, Churros Spiced Chocolate Sauce, Housemade Hot Chocolate	
Toppings for Hot Chocolate Include	
Biscotti, Marshmallows, Whipped Cream, Assorted Tea Cookies, Sweet Croutons	
CRÊPES STATION	\$28 per Guest
Requires Two Sugar Therapy Station Attendants at \$150 per Attendant	
Fillings	
Nutella, Lemon Cream, Vanilla Cream	
Do It Yourself Toppings	
Warm Suzette Sauce, Whipped Cream, Fresh Berries, Caramelized Nuts, Seasonal Fruit Compote	
FLAMBÉ STATION	
Requires One Sugar Therapy Station Attendant at \$150 per Attendant	
Peach Flambé	\$28 per Guest
Ginger Ice Cream, Streusel Crumbs	
Bananas Foster	\$18 per Guest
Vanilla Ice Cream, Spiced Rum Glaze	
WARM CHOCOLATE CAKE STATION	\$26 per Guest
Requires One Sugar Therapy Station Attendant at \$150 per Attendant	
Warm Chocolate Truffle Cake, Strawberry Rhubarb Flambé Vanilla Ice Cream, Mocha Sauce	
FRIED CHEESE CAKE STATION	\$16 per Guest
Requires One Sugar Therapy Station Attendant at \$150 per Attendant	
White Chocolate Fried Cheese Cake, Blueberry Sauce	
GEORGIAN BUFFET	\$28 per Guest
(minimum of 50 guests)	
Strawberry Shortcake, Lemon Meringue Tart, Banana Pudding, Chocolate Mud Tart Pecan Pie, Red Velvet with Cream Cheese Icing, Pineapple Upside Down Cake Warm Seasonal Fruit Cobbler	

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



DINNER BUFFET

All Dinner Buffets Include Freshly Brewed Coffee and Château Élan Tea Selection
Dinner Buffets are Designed for a Minimum of Twenty Guests
A \$150 Service Charge Will Apply to Groups of Twenty or Less

MID-AFTERNOON RETREAT

\$67 per Guest**Soup**

Roasted Parsnip Soup, Fennel

Salads

Traditional Greek Salad

Romaine Lettuce, Tomatoes, Cucumber, Red Onions, Feta, Kalamata Olives

Roasted Garlic Vinaigrette

German Potato Salad, Bacon, Celery, Apples, Fresh Chives, Apple Cider Vinaigrette

Southern Salad Niçoise

Seared Tuna, French Beans, Pickled Egg, Fingerling Potatoes, Avocado, Basil

Melon and Prosciutto with Fresh Mint, Extra Virgin Olive Oil

Hot Items

Roasted Bistro Medallions, Caramelized Heirloom Carrots, Mashed Potatoes, Bordelaise Sauce

Lemon Glazed Pan-Seared Snapper, Sweet Corn Risotto, Red Pepper Coulis

Balsamic Braised Chicken with Pancetta and Cipollini Onions, Creamed Farro

Medley of Roasted Vegetables

Roasted Cauliflower, French Green Beans, Yellow Squash, Radish

Artisan Style Breads

Desserts

Red Velvet Cake, Crème Brûlée Cheese Cake, Towering Apple Tart, Chocolate Truffle Cake

SOUTHERN FARMS AND VINES

\$89 per Guest**Soup**

Seafood Gumbo

Cold Selection

Ashland Farm Greens, Spiced Pecans, Grapes, Asher Bleu Cheese, Malt Vinaigrette

Kale and Sweet Potato Salad, Caramelized Red Onions, Applewood Smoked Bacon

Apple Cider Vinaigrette

Watermelon Salad, Cucumber, Shaved Red Onion, Mint Dressing

Creamy Southern Cole Slaw

Hot Appetizer

Fried Green Tomatoes, Cajun Remoulade

Hot Selections

Rotisserie Chicken, Rotisserie Jus

Beef Short Ribs, Anson Mill Grits, Red Wine Reduction

Smoked Pork Loin, Sweet Potato Purée, Bacon Jam

Corn Dusted Catfish, Cajun Remoulade, Hush Puppies

Garden Vegetable Medley, Tarragon Butter, Broccoli, Cauliflower, Yellow Squash, Carrots

Assorted Rolls, Cheddar-Chive Biscuits

Desserts

Banana Pudding, Seasonal Fruit Cobbler, Creamy Apple Cakes, Chocolate Extreme Cake

Beignets with Rum Caramel Sauce

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



DINNER BUFFET CONTINUED

All Dinner Buffets Include Freshly Brewed Coffee and Château Élan Tea Selection

Dinner Buffets are Designed for a Minimum of Twenty Guests

A \$150 Service Charge Will Apply to Groups of Twenty or Less

SMOKE ON BRASELTON

\$95 per Guest

Cold Selection

Traditional Wedge Salad, Bleu Cheese, Bacon, Red Onions

Traditional Potato Salad, Egg, Celery, Onions

Heirloom Tomato Salad, Hot House Cucumbers, Local Feta Cheese, Garden Herb Oil

Black Eyed Pea and Corn Salad, Cilantro, Shallot Vinaigrette

Carving Station

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

House-Smoked Beef Brisket, Peach BBQ Sauce, Homemade Biscuits

Hot Selections

Hickory-Smoked Beef Tenders, Caramelized Root Vegetables

Spice-Rubbed Chicken Breast, Roasted Brussel Sprouts, Apples, White Barbecue Sauce

Grilled Salmon, Bourbon Glaze, Corn and Lima Bean Succotash

Roasted Fingerling Potatoes, Bacon, Onions

Grilled Vegetable Medley, Zucchini, Yellow Squash, Eggplant, Roma Tomatoes

Cornbread and Honey Butter

Desserts

Strawberry Short Cake, Assorted Moon Pies, Apple Pear Cobbler, Caramel Sauce

Chocolate Pot de Crème

CHÂTEAU HARVEST

\$65 per Guest

Salads

Harvest Artisan Greens, Pecans, Apples, Sunflower Seeds, Dried Cherries

Balsamic Vinaigrette, Herbed Ranch Dressing

Green Bean and Roasted Zucchini Salad

Melon and Prosciutto, Fresh Mint, Extra Virgin Olive Oil

Hand-Held

Pork Belly Steamed Bun, Cilantro, Pickled Vegetables, Umami Sauce

Wagyu Beef Slider, Pimento Cheese, Pepper Jelly

Southern Chicken Slider, Honey Mustard, Dill Pickle

Hot Selections

Seared Grouper, Warm Three Bean Salad, Bacon Vinaigrette

Mustard Rubbed Pork Loin, Creamed Farro, White Barbecue Sauce

Medley of Roasted Vegetables

Garlic and Herb Roasted Red Potatoes

Artisan Style Breads

Desserts

Seasonal Cobbler, Crème Brûlée Cheese Cake, Banana Pudding, Chocolate Truffle Cake

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



DINNER BUFFET CONTINUED

All Dinner Buffets Include Freshly Brewed Coffee and Château Élan Tea Selection
Dinner Buffets are Designed for a Minimum of Twenty Guests
A \$150 Service Charge Will Apply to Groups of Twenty or Less

ITALIAN

\$75 per Guest

Cold Selection

Caprese Salad, Basil, Balsamic Reduction
Belgian Endive, Dried Fruits, Arugula, Gorgonzola, Walnuts, Lemon Vinaigrette
Mixed Seafood, Pimentos, Olive Oil
Artisanal Salami and Arugula Salad
Classic Caesar Salad, Focaccia Croutons, Parmesan Cheese

Pasta Station

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

Available to be Set Buffet-Style for No Additional Charge

Orecchiette Pasta, Broccoli Rabe, Italian Sausage, Parmesan Cheese
Tortellini, Alfredo Sauce, Roasted Mushrooms, Parmesan Cheese

Hot Selections

Fennel Glazed Salmon, Basil, Caponata of Vegetables, Romesco
Pan Roasted Chicken Breast, Mushroom-Marsala Ragout
Veal Picatta, Citrus Gremolata, Lemon Beurre Blanc
Italian Vegetable Medley
Yellow Wax Beans, Green Beans, Fingerling Potato, Shaved Red Onion, Olives, Carrots

Desserts

Tiramisu, Lemon Cake, Roasted Hazelnut and Chocolate Tart, Fruit Zabaglione
Assorted Flavors of Biscotti

EPICUREAN BUFFET

\$120 per Guest

Cold Selection

Chilled Seafood: Raw Oysters, King Crab Legs, Mussels, Shrimp
Wheat Bread, Lemons, Homemade Mayonnaise
Southern Salad Niçoise
Seared Tuna, French Beans, Pickled Egg, Fingerling Potatoes, Avocado, Basil
Smoked Salmon, Blinis, Crème Fraiche
Fig, Bacon and Onion Tart, Arugula Salad
Heirloom Tomato Salad, Fresh Basil, Marinated Ricotta

Carving Station

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

Sliced Beef Tenderloin, Red Wine Sauce

Hot Selection

Seared Snapper, Roasted Artichokes, Tomatoes, Red Onion, Fresh Herb Cream
Grilled Lamb Chops, Ratatouille, Mint Jam
Asparagus, Tarragon Béarnaise
Sorghum Glazed Quail, Pancetta Brioche Bread Pudding, Triple Cream
Gratin Dauphinois

Desserts

Grand Marnier Crème Brûlée, Profiteroles, Pistachio Opera Cake, Napoleons
French Macarons

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



DINNER BUFFET CONTINUED

All Dinner Buffets Include Freshly Brewed Coffee and Château Élan Tea Selection

Dinner Buffets are Designed for a Minimum of Twenty Guests

A \$150 Service Charge Will Apply to Groups of Twenty or Less

“SAVANNAH COAST”

\$104 per Guest

Soup

She Crab Soup

Cold Selection

Chilled Jumbo Shrimp, Green Lip Mussels, King Crab Legs

Remoulade, Tartar Sauce, Cocktail Sauce

Fisherman’s Cabbage Slaw, Apple and Corn Salad, Roasted Peppers, Shrimp

Snapper Ceviche, Roasted Tomato Water, Cucumber, Citrus Vinaigrette

Beet, Fennel and Peach Salad

Tanimura Farm Greens, Candied Pecans, Cherry Tomatoes, Shredded Parmesan, Pickled Beets

Apple Cider Vinaigrette, Buttermilk Dressing

Carving Station

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

Cashew Crusted Mahi Mahi Filet, Basil Aioli

Hot Items

Citrus Roasted Free Range Chicken Breast

Sweet Corn and Lima Bean Succotash

Grouper

Green Beans, Caramelized Onions, Tomato, Spiced Roasted Pepper Coulis

Seafood Etouffée

Savannah Hoppin John

Harvest Vegetables

Red Potato, Heirloom Carrots, Asparagus, Zucchini

Desserts

Key Lime Bars

Raspberry Cheesecake

Chocolate Rum Bread Pudding

Caramel Apple Cake

Chocolate Coconut Cake

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



PLATED DINNER

All Plated Dinners Include Freshly Brewed Coffee and Chateau Élan Tea Selection

All Entrée Prices include a Soup or Salad Selection and a Dessert Selection

A \$150 Service Charge Will Apply to Groups of Twenty or Less

SOUPS

(select one soup or one salad)

Tomato Bisque, Basil Oil, Goat Cheese Crostini
Mushroom Velouté, Salsa Verde, Mushroom Fricassee
Butternut Squash Soup, Caramelized Apples, Fennel Crusted Pepitas
Parsnip Soup, Braised Fennel, Candied Parsnips, Truffle Oil
She Crab Soup, Potato, Applewood Smoked Bacon, Lump Crab

SALADS

(select one soup or one salad)

Roasted Beet
Arugula, Marcona Almonds, Feta Cheese, Pickled Red Onion, Lemon Vinaigrette
Little Gem Lettuce
Fried Parmesan, Shaved Radish, Pancetta Lardon, Herbed Caesar Dressing
Garden Chopped Vegetable
Lollo Rosso, Roasted Tomato Vinaigrette
Speck Ham, Roasted Red Pepper and Cucumber
Blend of Petite Lettuces, Roasted Shallot Vinaigrette
Port Poached Pear and Pistachio-Crusted Goat Cheese
Delicate Blend of Petite Lettuces, Micro Herbs, Red Wine Vinaigrette
Heart of Palm Salad
Frisée, Cherry Tomato, Avocado, Salsa Verde, Shaved Red Onion, Red Wine Vinaigrette
Roasted Carrots and English Pea Salad
Tuscan Kale, Chicken "Cracklings"
Confit Sweet Potato and Toasted Pecan Applewood Smoked Bacon Salad
Red Oak Lettuce, Cider Vinaigrette

HOT APPETIZERS

Add \$12 per Plate

Shrimp and Grits
Mushroom Ravioli, Duck Confit, Duck Jus
Seared Scallops, Sunchoke Purée, Roasted Cauliflower
Black Pepper Gnocchi a la Bolognese, Béchamel
Braised Short Rib Cannelloni
Seared Savannah Crab Cake, Sweet Corn Purée, Pickled Tomato Relish, Micro Herb Salad

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



PLATED DINNER CONTINUED

A Pre-Selected Choice of Entrée Option is Available with a Maximum of Three Entrée Selections. A \$5 per Guest Service Charge will be Applicable for Choice of Entrée and Require the Same First Course and Dessert to be Served to All Guests. This is a three course meal.

An Order at the Table Choice of Entrée Option is Available with a Maximum of Three Entrée Selections. A \$10 per Guest Service Charge will be Applicable for Choice of Entrée and Require the Same First Course, Second Course and Dessert to be Served to All Guests. This is option requires a four course meal.

ENTRÉE SELECTION

(select one)

Chicken

\$56 per Guest

Lemon-Thyme Free Range Chicken

Truffle Polenta, Piperade, Broccoli, Roasted Chicken Jus

Roasted Free Range Chicken

Caramelized Onion Risotto with Fresh Herbs, Haricot Vert, Balsamic Reduction

Herb Crusted Free Range Chicken

Sweet Potato Mousseline, Baby Zucchini, Green Tomato Relish, Candied Garlic Demi

Pork

\$60 per Guest

Mushroom Crusted Pork Loin

Sweet Potato Mousseline, Caramelized Brussel Sprouts, Candied Garlic Demi

Beef

\$79 per Guest

Seared Beef Tenderloin

Carrot Purée, Sugar Snap Peas, Cherry Bell Radish, Red Wine Sauce

Pepper Crusted Beef Tenderloin

Potato Gratin, Haricot Vert, Peppercorn Sauce

Grilled Beef Tenderloin

Butternut Squash Purée, Broccoli

Grilled Beef Tenderloin

Whipped Potatoes, Roasted Asparagus, Bordelaise Sauce

Braised Beef Short Rib

Mediterranean Cous Cous, Roasted Baby Carrots, Beef Jus

Lamb

\$84 per Guest

Grilled Lamb Loin

Seared Cous Cous, Baby Squash, Lamb Jus

Seafood

\$75 per Guest

Seared Salmon

English Pea Risotto, Roasted Asparagus, Lemon Vinaigrette

Crispy Snapper

Creamed Farro, Braised Garlic Kale, Tomato Butter

Grilled Swordfish

Smoked Potato Cream, Glazed Baby Carrots, Radish

Butter Glazed Grouper

Saffron Potato Confit, Baby Bok Choy

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



PLATED DINNER CONTINUED

ENTRÉE SELECTION CONTINUED

Duet	(select one)	\$90 per Guest
Free Range Roasted Chicken Breast, Garlic and Herb Marinated Shrimp Tomato Butter, Grilled Asparagus, Grafton Cheddar Grits		
Beef Tenderloin, Truffle Potato and Seared Lemon Glazed Salmon Baby Heirloom Tomato Salad, Candied Garlic Demi		
Roasted Filet of Beef Oscar Asparagus, Potato Purée, Red Wine Sauce		
Beef Medallion and Butter Poached Lobster Celeriac Mousseline, Asparagus, Merlot Sauce		

INTERMEZZO	(select one)	\$6 per Guest
Orange Sorbet with Grand Marnier		
Pear Sorbet with Poire Williams		
Lemon Sorbet with Limoncello		

DESSERTS	(select one)
Key Lime Pie, Margarita Sorbet, Tequila Gelée	
Dark Chocolate Caramel Crunch, Coffee Sauce, Vanilla Whipped Cream	
Smoked Chocolate Tart, Jack Daniels Ice Cream, Blackberry Molasses	
Pumpkin Cheesecake, Cinnamon Caramel Sauce, Salted Pecan Ice Cream	
White Chocolate Mousse, Raspberry Jam, Pistachio Soil	
Warm Chocolate "Goopy" Cake, Praline Ice Cream, Hazelnut Caramel	
Caramel Chocolaté Ganache Tart, Nutty Tuille, Salted Caramel	
Caramelized Lemon Tart, Fresh Fruit, Toasted Meringue	

DESSERT TRIO	(select three)	Add \$5 per Guest
Pistachio Financier, Star Anise Cream		
Triple Chocolate Praline Crunch, Valrhona Chocolate Shards		
Lemon Meringue, Fresh Berries		
Vanilla Ice Cream or Raspberry Sorbet		
Milk Chocolate Crème Brûlée, Mini Macaron		
Orange White Chocolate Mousse, Brandy Cherries		
Chocolate Merengue Tart, Fresh Raspberries		

PETIT FOUR STAND AND

MIGNARDISES	(50 piece minimum)	\$2 per Piece
Madeleine		
Pistachio Financier		
Assorted French Macarons		
Pâte de Fruit		
Chocolate Covered Strawberries		
Truffles		
Crunchy Hazelnut Bar		

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



CONSUMPTION BAR SERVICE

All Bars Require Bartender(s) at \$150 Each
All Non-Hosted Bars Require Cashier(s) at \$150 Each
Hard Liquor is Subject to Additional 3% Tax

DELUXE BRAND MIXED DRINKS

\$9 per Drink

Absolut Vodka, Tanqueray Gin, Cruzan Light Rum, Cuervo Gold Tequila
Jim Beam Bourbon, George Dickel Whiskey, Canadian Club Whiskey
Dewars Scotch

PREMIUM BRAND MIXED DRINKS

\$11 per Drink

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Patron Silver Tequila
Makers Mark Bourbon, Jack Daniels Whiskey, Crown Royal Whisky
Johnny Walker Red Scotch

TOP SHELF BRAND MIXED DRINKS

\$14 per Drink

Ciroc Vodka, Hendricks Gin, Pyrat XO Rum, Patron Anejo Tequila
Basil Hayden Bourbon, Crown Royal Black Whisky
MacCallan 12-year Single Malt Scotch

CHÂTEAU ÉLAN RESERVE WINES

\$8 per Glass

Chardonnay Reserve, Sauvignon Blanc Reserve, Velvet Reserve, Merlot Reserve
Muscadine Wines available for substitution upon request

DOMESTIC BEERS

\$5 per Bottle

Bud Light, Michelob Ultra, Miller Lite

IMPORT AND CRAFT BREWS

\$6 per Bottle

Heineken, Corona, Sweetwater 420 (Local)

ASSORTED SODAS AND BOTTLED WATER

\$4 per Bottle

Coke, Diet Coke, Sprite

LIQUERS AND CORDIALS

Available Upon Request

DELUXE BRANDS

Hosted \$9 per Drink

Disaronno Amaretto, Sambuca Romana, Kahlua, Cointreau, Frangelico
The Irishman Irish Cream, Château Élan Port

Cash \$10 per Drink

PREMIUM BRANDS

Hosted \$10 per Drink

Grand Marnier, Drambuie, B&B, Chambord

Cash \$12 per Drink

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



PACKAGE BAR SERVICE

All Bar Packages Require Bartender(s) at \$150 each
All Non-Hosted Bar Packages Require Cashier(s) at \$150 each
Hard Liquor is Subject to Additional 3% Tax

BEER AND WINE PACKAGE

Château Élan Wines

Chardonnay Reserve, Sauvignon Blanc Reserve, Velvet Reserve, Merlot Reserve
Muscadine Wines available for substitution upon request

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite

Import and Craft Brew

Heineken, Corona, Sweetwater 420 (Local)

Assorted Sodas & Bottled Water

Coke, Diet Coke, Sprite

One Hour	\$18 per Guest	Two Hour	\$24 per Guest
Three Hour	\$30 per Guest	Each Additional Hour Add	\$7 per Guest

DELUXE BRAND PACKAGE

Liquor Brands

Absolut Vodka, Tanqueray Gin, Cruzan Light Rum, Cuervo Gold Tequila,
Jim Beam Bourbon, George Dickel Whiskey, Canadian Club Whiskey, Dewars Scotch

Château Élan Wines

Chardonnay Reserve, Sauvignon Blanc Reserve, Velvet Reserve, Merlot Reserve
Muscadine Wines available for substitution upon request

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite

Import & Craft Brew

Heineken, Corona, Sweetwater 420 (Local)

Assorted Sodas & Bottled Water

Coke, Diet Coke, Sprite

One Hour	\$20 per Guest	Two Hour	\$29 per Guest
Three Hour	\$38 per Guest	Each Additional Hour Add	\$9 per Guest

PREMIUM BRAND PACKAGE

Liquor Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Patron Silver Tequila,
Makers Mark Bourbon, Jack Daniels Whiskey, Crown Royal Whisky, Johnny Walker Red Scotch

Upgraded Château Élan Wines

Based on availability, please ask your Château Élan representative for wine list

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite

Import & Craft Brew

Heineken, Corona, Sweetwater 420 (Local)

Assorted Sodas & Bottled Water

Coke, Diet Coke, Sprite

One Hour	\$30 per Guest	Two Hour	\$41 per Guest
Three Hour	\$52 per Guest	Each Additional Hour Add	\$11 per Guest

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



CHÂTEAU ÉLAN BANQUET WINES

MUSCADINE WINES

Duncan Creek White **\$22 per Bottle**

This light wine is from 100% Georgia Muscadine grapes. Sweet & crisp, it is the classic Georgia Muscadine wine.

Duncan Creek Red **\$22 per Bottle**

Duncan Creek Red is made from 100% Georgia grown Muscadine, specifically the red variety known as Noble. It is a sweet wine in a classic southern style and is as vibrant red as it is crisp and refreshing.

Summer Wine **\$22 per Bottle**

Same great profile of our classic Muscadine wine, but with clean and clear peach nectar essences.

Autumn Blush **\$22 per Bottle**

This wine has a light red color and a sweet raspberry taste with a crisp and vibrant finish.

Spring Blossom **\$22 per Bottle**

This rose wine from Muscadine grapes poses a unique flavor of strawberry and a nice clean taste.

Muscadry **\$32 per Bottle**

The bouquet is exotic, intense and complex and the taste profile is vibrant, full and elegant.

Aged in French barrels for four months to become an off-dry white wine.

Muscadry Pink **\$32 per Bottle**

This Pink version has 2.5% of residual sugar, just slightly higher than the Muscadry. The bouquet is very fruity with accents of tropical fruit and it tastes delicious.

Muscadry Rose **\$32 per Bottle**

Bright and clear, it has a light pink color with orange nuances. The perfume clearly speaks about ripe strawberries with a late spicy ginger note. On the palate it is medium dry, smooth, refreshing and very high drinkability.

Muscadine Rouge **\$32 per Bottle**

Our first edition on Muscadry Rouge has a deep and intense ruby red. It delivers strong aromas of spirit macerated cherries with notes of crust bread and rhubarb. It is dry with a nice, smooth texture, a vibrant finish and a very clean aftertaste. It comes from 87% Estate Noble grapes and 13% Syrah grapes from our vineyards in Yuba, CA. It has been aged in 70% new French oak for 5 months.

Muscadine Blanc **\$32 per Bottle**

The color is intense and straw yellow. The flavors are tropical, with a mix of guava, lemon zest pineapple and grapefruit. It has an off dry nature, vibrant and almost salty taste, which tells you about the two short months aging in new French oak.

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



CHÂTEAU ÉLAN BANQUET WINES CONTINUED

TRADITIONAL WHITE WINES

Sauvignon Blanc Reserve

\$38 per Bottle

Our Sauvignon Blanc Reserve has a light opaque straw yellow color. This is an old world style Sauvignon Blanc rich of apricot, grapefruit and sea salt flavors. At the taste, it has a very smooth entrance and a vibrant tingling finish, which is the main characteristic of this wine coming from this grape variety. The after taste reminds of green apple, ripe apricot and tart grapefruit. 100% from Sauvignon Blanc grapes harvested on the 24th of August in Lake County. Aged surly in stainless steel tanks for 6 months, it has no residual sugars (alcohol content 13.2%).

Chardonnay Reserve

\$38 per Bottle

100% from Chardonnay grapes, fermented in stainless steel and aged for six months in oak. 50% in new French barrels and 50% in neutral barrel. Despite the smoothness imparted by the barrel aging, our Chardonnay is very vibrant and crisp. Very balanced, with a medium body and deep finish. Elegantly oaked, it shows all the nuances of the Chardonnay varieties with a background of toasted sweet vanilla.

SPARKLING WINE

Brut Reserve

\$42 per Bottle

This is a lively sparkling wine made in the charmat method. Made 100% from our Chardonnay grapes, this is a fun and beautiful sparkling wine. Slightly off dry, beautiful smells of lemon and green apple adorn the bouquet of this exciting new wine.

RED WINES

Velvet Reserve

\$42 per Bottle

Velvet Reserve 2015 is a blend of Zinfandel and Barbera that balances power (15% alcohol) and delicacy. Slightly oaked, it is a classic fruit bomb. The wine has nuances of raspberry, cherry pie, plums and ends with a few eucalyptus notes. Velvet has a robust structure with extremely soft tannins, a nice bright acidity and a delicate yet elegant finish. This wine is very easy to drink and pairs well with a broad variety of dishes; it will not disappoint any palate.

Merlot Reserve

\$42 per Bottle

Merlot Reserve 2015 has a deep intense red color with some dark orange accents. It has spicy and peppery flavors with some dust notes and some persistent fragrances of sweet vanilla in conjunction with a light pomegranate background. The palate is extremely textured with a smooth yet persistent tannin structure. The after taste is long, elegant and classic of this variety. This wine is 100% made from 4 French clones of Merlot grown in 2 different vineyards in Davis and Yuba (CA). Harvested together on the 28th of August 2015, the wine aged for a little over 5 months in French oak barrels. It has been bottles without any filtration nor addition of fining agents.

Scarlet Reserve

\$42 per Bottle

Predominantly from Syrah grapes, it is blended with a touch of Barbera, all grown in Woodland. Aged for 10 months in new French oak, it has a vivid and deep violet color. Strong, creamy, fruity aromas of cherry custard pie, watermelon sorbet, and caramelized bacon with a silky, tangy, fruity light-to-medium body and a tingling, compelling, easy orange sherbet, sweet cream, and roasted nuts finish with soft tannins and light oak. Deep and intense, it shows the profile of the excellent Syrah grapes with a complex twist coming from the unique Italian Barbera.

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



TERMS AND CONDITIONS

GENERAL INFORMATION

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing at least one week in advance of the event. With regard to organized banquet events, Château Élan Winery & Resort specifically prohibits the removal of food from the function by the client, or any of the client's guests or invitees. All banquet charges must be applied to one account, as Château Élan Winery & Resort cannot be responsible for collection from individuals.

A Pre-Selected Choice of Entrée Option is available with a maximum of three entrée selections. A \$5 per guest service charge will be applicable for choice of entrée and require the same first course and dessert to be served to all guests.

An Order at the Table Choice of Entrée Option is available with a maximum of three entrée Selections. A \$10 per guest service charge will be applicable for choice of entrée and require the same first course, second course and dessert to be served to All Guests. This is option requires a four course meal.

MENU SELECTION

Due to health regulations, local and state liquor ordinances, and liability insurance, it is required that all food and beverage be provided by Château Élan Winery & Resort.

GUARANTEE

For the various resort departments to prepare properly for your event, it is important that we receive your confirmed attendance by 12:00 noon 3 business days prior to the date of the event. This will be considered your minimum guarantee and not subject to reduction. If the guarantee is not received on time, the expected number of persons on the banquet event order will be considered your guarantee. Charges will be based upon your guaranteed attendance, or the actual attendance, whichever number will be greater. We will prepare to serve 5% over the guaranteed number, up to a maximum of 10 meals.

BANQUET SERVICE

Banquet meal functions that are delayed more than 30 minutes will be assessed a \$50 per server/hour charge, in half hour increments. Upon request, extra servers, above and beyond our standard are available for \$50 per server/hour with a minimum of 4 hours per individual requested.

DECORATIONS, MUSIC AND ENTERTAINMENT

Your Event Planner will be happy to assist you with décor, flowers, entertainment and music for your event. Ice sculptures of almost any design can be provided as decoration at an additional charge.

SIGNS AND DISPLAYS

Pre-approved signage is permitted in the registration area and private function areas only. No signs are permitted in the lobby, public areas or on the grounds.

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



TERMS AND CONDITIONS CONTINUED

ROOM LOCATION

Château Élan Winery & Resort reserves the right to change room locations based on hotel demands and your final number of attendees

AUDIO VISUAL

Château Élan has proudly selected ONSite Audio Visual as our full service onsite audio visual provider. In order to help ensure a positive experience, Château Élan highly recommends utilizing ONSite AV for all of your audio visual needs. The ONSite Team is available to assist with creative planning and consultation for your event. Please advise your Meeting and Event Manager of your requirements. If you choose not to use ONSite AV as your audio visual service provider, please contact your Meeting and Event Manager for a copy of the most current outside Audio Visual Service Guidelines. In this case, additional charges may apply. Charges for any damage done to the Hotel by the outside audio visual vendor will be charged to the group's master account. The group will retain full responsibility for the conduct of its outside vendor. Please note that all Audio Visual is subject to 22% Service Charge (Taxable) and 7% Sales Tax.

SECURITY

The resort will not assume any responsibility for damages or loss of any merchandise or articles left or sent into the resort prior to, during or following your banquet event or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior or during the planned event.

SHIPMENT OF PACKAGES & PARCELS

Packages for meetings may be delivered to the resort three business days prior to the date of the event. The event name, date of function engager's name and the Event Planner's name should be included on all packages to insure proper delivery. A per weight charge will be assessed for the delivery of oversized crates or shipments to and from a function room.

OUTDOOR EVENTS

Four hours prior to the event, should www.weatherchannel.com predict a 30% chance of rain or greater either two (2) hours prior to the event start time or any time during the event, Château Élan reserves 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 indoor and outdoor locations to be set, a \$20 per person charge will apply. Events that are positioned outdoors or in a hospitality suite will be limited to buffet service. All outdoor events will end no later than 10:00 p.m. due to noise and local ordinances.

CLEANUP

Appropriate labor charges (\$250 minimum) will apply to events that require more than standard cleanup at the conclusion of the event, i.e. trash, confetti, carton boxes, rice, etc.

DAMAGES

The client agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, his/her guests, independent contractors or other agents that are under the client's control.

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax



TERMS AND CONDITIONS CONTINUED

FIRE REGULATIONS

Floor plans with actual layout and set-up are subject to all county fire regulations and must be approved by resort staff. Your Event Planner is prepared to assist you in providing layouts and in giving suggestions that avoid violations of fire regulations.

SERVICE CHARGE & GEORGIA STATE TAX

A 22% service charge will be added to the indicated menu prices. Appropriate Georgia State Tax of 7% on food and beverage and an additional 3% to liquor will be added; the service charge is taxable.

LABOR FEE

A labor fee of \$150 will be applied to all catered meals of 20 guests or less. A bartender fee of \$150 will be applied when bar is requested at function.

BUFFET MINIMUMS

Should the final guarantee for catered meals fall below the publicized minimum number of guests, the client is liable for the minimum number as indicated on the menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

All Food and Beverage are Subject to a Taxable Service Charge of 22%, Applicable Sales Tax