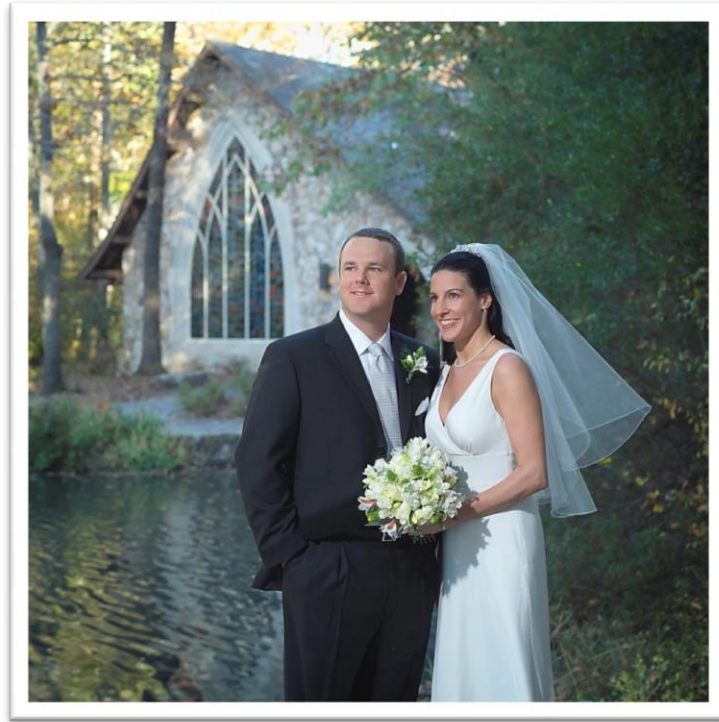


Weddings at Callaway Gardens



Begin married life together in grand style with a wedding at Callaway Gardens! From bridal luncheons and showers to rehearsal dinners to ceremonies and receptions for parties of all sizes, we offer an unbeatable combination of facilities, service and spectacular surroundings that ensure your wedding is packed with memories to last a lifetime.

Our experienced Wedding Coordinator will assist you throughout the planning process, offering creative suggestions that will help you bring your wedding dreams to life and enabling you to relax and enjoy the celebration with your loved ones.

In addition to our world-class wedding venues, we offer three unique sets of accommodations for your out-of-town guests. From our luxurious Mountain Creek Villas and Vacation Homes to our charming Southern Pine Cottages to our comfortable – and newly renovated – Mountain Creek Inn, Callaway Gardens is an extraordinary resort destination for your wedding.

The following pages provide detailed information on wedding venues, catering and pricing. For further information, please contact our Wedding Specialist at 1.800.543.7121.

TABLE OF CONTENTS

Ceremony and Reception Venues.....	3
❖ Wedding Venues At-A-Glance	
❖ Non-Traditional Venues At-A-Glance	
❖ Ida Cason Callaway Memorial Chapel	
❖ John A. Sibley Horticultural Center	
❖ Virginia Hand Callaway Discovery Center	
Payment Guidelines	11
Wedding Vendors, Officiants and Licences	11
Engagement Photos	11
Rehearsal Dinners	12
❖ Policies	
❖ Enchanted Garden Rehearsal Dinner	
❖ Low Country Boil Rehearsal Dinner	
❖ Rockin' Robin's Retro Rehearsal Dinner	
❖ Sunset Luau Rehearsal Dinner	
❖ Moonlight Kiss Rehearsal Dinner	
❖ Lipstick & Bowties Rehearsal Dinner	
Bridal Luncheons	19
❖ Butterfly Garden Tea Party	
❖ Pink Martini Night	
Groom's Day Events	20
❖ Golf & Cigars Luncheon	
❖ Glow in the Dark Golf Party	
❖ TreeTop Adventure	
❖ Fishing & Boating Excursions	
Wedding Menus	21
❖ Violet Buffet Menu	
❖ Daffodil Buffet Menu	
❖ Rosemary Plated Dinner	
❖ Azalea Plated Dinner	
❖ Orchid Plated Dinner	
❖ Heavy Hors d'oeuvres Reception Package	
❖ Formal/Plated Dinner Reception Package	
❖ Buffet Reception Package	
❖ Dessert Station Options	
❖ Bar Service Menus – By the Drink & By the Hour	
Lodging at Callaway Gardens	34
Frequently Asked Questions	35
Wedding Check List	37

CEREMONY AND RECEPTION VENUES

Wedding Venues At-A-Glance

Ida Cason Callaway Memorial Chapel

- Indoor Ceremony Venue
- Accommodates up to 75 guests
- Rental: \$1,500 Friday, Saturday and Holidays; \$1,000 Sunday-Thursday
- Availability: January-October, at or before 11 a.m. and 5 p.m. or later. November-December, before Noon; afternoon times must be scheduled around activities related to Fantasy In Lights.

Sibley Horticultural Center – rated #1 Wedding Venue at Callaway Gardens!

- Outdoor Ceremony and Reception Venue
- Accommodates minimum 40 guests/maximum 300 guests
- Rental: \$6,000
- Food & Beverage Credit: \$2,000, select months only
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: January-February, indoor only, 6 p.m. or later; March-August, 7 p.m. or later; September-October, 6 p.m. or later; November-December, not available due to Fantasy In Lights.

Virginia Hand Callaway Discovery Center

- Indoor Ceremony and Reception Venue
- Accommodates minimum 40 guests/maximum 300 guests
- Rental: \$6,000
- Food & Beverage Credit: \$2,000, select months only
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: January-April, indoor only, 6 p.m. or later; May-August, 7 p.m. or later; September-October, 6 p.m. or later; November-December, not available due to Fantasy In Lights.

Mountain Creek Inn Ballrooms

- Indoor Ceremony and Reception Venue
- Accommodates minimum 40 guests/maximum 1,200 guests
- Rental: Varies based on room combination. Please contact Wedding Specialist
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: Varies based on room combination. Please contact Wedding Specialist

CEREMONY AND RECEPTION VENUES

Non-Traditional Wedding Venues At-A-Glance

Mr. Cason's Vegetable Garden

- Outdoor Ceremony and Reception Venue
- Accommodates minimum 20 guests/maximum 75 guests
- Rental: \$2,000
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: March-November, 4 p.m.-10 p.m.

Overlook Pavilion

- Outdoor Ceremony and Reception Venue
- Accommodates minimum 50 guests/maximum 100 guests
- Rental: \$2,000
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: March-May, 10 a.m.-6 p.m.

Robin Lake Beach

- Outdoor Ceremony and Reception Venue
- Accommodates minimum 50 guests/maximum 150 guests
- Ceremony Rental: \$2,000
- Reception Rental: \$500 for Robin Lake Beach Ski Pavilion
- Available: January-May, 10 a.m.-9 p.m.

Gardens Restaurant Lawn

- Outdoor Ceremony Venue
- Accommodates minimum 75 guests/maximum 150 guests
- Rental: \$2,000
- Available: February-October, 10 a.m.-9 p.m.

All wedding venues are contingent upon availability. We are unable to provide tents for outdoor functions. We encourage all brides to contact United Rentals at 706.327.1038 to order tents. Each Callaway Gardens reception venue includes chairs, tables and linens, dinnerware and flatware.

CEREMONY AND RECEPTION VENUES

Ida Cason Callaway Memorial Chapel

The Ida Cason Callaway Memorial Chapel seems as if it was built especially for intimate weddings. This idyllic stone chapel, fashioned after 16th century Gothic chapels, features a stone altar and magnificent stained glass windows. Its picturesque, lakeside setting is a lovely, inspiring setting to begin life together. The Chapel features a rare, handmade Moller pipe organ and offers excellent natural acoustics.

Rental Fees*: Fridays, Saturdays and Holidays: \$1,500
Sundays-Thursdays: \$1,000

Capacity: Indoor seating for 50 guests, maximum 75. **Not available for receptions.**

**Exclusive of applicable taxable service charge and tax. Venue availability subject to date and time restrictions.*

Callaway Memorial Chapel Wedding Guidelines

- Reservations are required to use the Chapel for wedding ceremonies, rehearsals and events.
- The Facility Fee includes use of the Chapel for up to two (2) hours.
- Rehearsals: Use of the Chapel for a rehearsal is included in the rental fee. Rehearsal date and time should be scheduled when the Chapel is reserved for the ceremony.
- Gardens Admission: Wedding guests will be admitted to the Gardens at no charge on the day of the wedding, up to two (2) hours prior to the scheduled time of the wedding.
- Rice, birdseed and sparklers may not be used because of the harm they cause wildlife and natural resources. The release of butterflies or any other living thing is not permitted, per Callaway Gardens' agreement with the Department of Agriculture. Bubbles are permitted outside the Chapel.
- Thanks to the natural beauty of the Chapel and its surroundings, most brides find additional decorations are not necessary. However, additional decorations are permitted, within reason, on the inside of the Chapel. The use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following ceremony.
- All existing features currently in the Chapel must remain in place.

Callaway Memorial Chapel Reservations

The Chapel is a significant feature and point of interest for many visitors to Callaway Gardens. It is necessary to schedule rehearsals and ceremonies around organ concerts and Gardens hours of operation. Ceremonies and rehearsals may be scheduled during the following times:

- **January-October:** At or before 11 a.m. and 5 p.m. or later.
- **November-December:** Before Noon; afternoon times must be scheduled around activities related to Fantasy in Lights®.

A non-refundable deposit is required within ten (10) days after the reservation is made. Please see the **Wedding Payment Guidelines** section for additional information.

Musical Accompaniment

The Chapel features a rare, handmade Moeller pipe organ that was designed specifically for this setting. The use of the Chapel pipe organ requires a Callaway Gardens organist. Your wedding coordinator will provide you with a list of organists to contact and schedule for your wedding rehearsal and/or ceremony. The organist fee is \$150 per day for rehearsal and ceremony; \$150 for ceremony only. The

opportunity to meet with the organist to discuss your musical selections is included in this fee. You are welcome to provide any type of musical accompaniment for your wedding.

CEREMONY AND RECEPTION VENUES

John A. Sibley Horticultural Center

The John A. Sibley Horticultural Center is a breathtaking backdrop for the wedding of your dreams. This beautiful, carefully manicured, year-round garden is spacious enough to accommodate concurrent setup for your wedding ceremony and reception.

Rental Fees*: March, April, May, June, September and October: \$6,000**
January, February, July and August: \$6,000

Capacity: Lawn ceremony and/or reception: 300 guests; Conservatory: 120 guests.

**Exclusive of applicable taxable service charge and tax. Venue availability subject to date and time restrictions.*

***Includes food and beverage credit of \$2,000 during select months.*

John A. Sibley Horticultural Center Wedding Guidelines

- Reservations are required to use the Sibley Horticultural Center for wedding ceremonies, rehearsals and other events.
- Rehearsals: Use of the Sibley Horticultural Center for a rehearsal is included in the facility fee. Rehearsal date and time should be reserved at the time the Sibley Horticultural Center is reserved for the ceremony.
- Gardens Admission: Wedding guests will be admitted to the Gardens at no charge on the day of the wedding, up to two (2) hours prior to the scheduled time of the wedding.
- Rice, birdseed and sparklers may not be used because of the harm they cause wildlife and natural resources. The release of butterflies or any other living thing is not permitted, per Callaway Gardens' agreement with the Department of Agriculture. Bubbles are permitted.
- Thanks to the natural beauty of the Sibley Horticultural Center and its surroundings, most brides find additional decorations are not necessary. However, additional decorations are permitted, within reason, on the inside of the Sibley Horticultural Center. The use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following ceremony.
- All existing features, including signage, in the Sibley Horticultural Center must remain in place.
- Callaway Gardens reserves the right to provide all catering services within the Sibley Horticultural Center. No outside food or beverage may be brought into the Sibley Horticultural Center, with the exception of wedding cakes.

Reserving the John A. Sibley Horticultural Center

The John A. Horticultural Center is a significant feature and point of interest for many visitors to Callaway Gardens. It is necessary to schedule rehearsals and ceremonies around Gardens hours of operation. Ceremonies and rehearsals may be scheduled as follows:

- January-February: 6 p.m. or later for indoor weddings only
- March-August: 7 p.m. or later
- September-October: 6 p.m. or later
- November-December: Not available due to Fantasy In Lights® activities

A non-refundable deposit is required within ten (10) days after the reservation is made. Please see the **Wedding Payment Guidelines** section for additional information.

Musical Accompaniment

There are no limitations or restrictions regarding your musical accompaniment at the Sibley Horticultural Center. You are welcome to provide any type of live or recorded music. However, there may be charges associated with supplying electrical power in excess of 110 volt/20 amp services for entertainers.

CEREMONY AND RECEPTION VENUES

The Virginia Hand Callaway Discovery Center

Receptions and weddings make a statement in the remarkable Virginia Hand Callaway Discovery Center. The lofty ceilings and unique, open design along with the expansive view of Mountain Creek Lake invite a grand celebration on your special occasion.

Rental Fees*: March, April, May, June, September, October and November: \$6,000**
January, February, July, August and December: \$6,000

Capacity: Outdoor ceremony: 150 guests; Indoor, seated banquet: 150 guests; Outdoor/indoor reception: 250 guests.

**Exclusive of applicable taxable service charge and tax. Venue availability subject to date and time restrictions.*

***Includes food and beverage credit of \$2,000 during select months.*

Virginia Hand Callaway Discovery Center Wedding Guidelines

- Reservations are required to use the Callaway Discovery Center for wedding ceremonies, rehearsals and other events. See below for further details.
- Rehearsals: Use of the Callaway Discovery Center for a rehearsal is included in the rental fee. Rehearsal date and time should be reserved at the time the Callaway Discovery Center is reserved for the ceremony.
- Gardens Admission: Wedding guests will be admitted to the Gardens at no charge on the day of the wedding, up to two (2) hours prior to the scheduled time of the wedding.
- Rice, birdseed and sparklers may not be used because of the harm they cause wildlife and natural resources. The release of butterflies or any other living thing is not permitted, per Callaway Gardens' agreement with the Department of Agriculture. Bubbles are permitted outdoors.
- Thanks to the natural beauty of the Callaway Discovery Center and its surroundings, most brides find additional decorations are not necessary. However, additional decorations are permitted, within reason, on the inside of the Callaway Discovery Center. The use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following ceremony.
- All existing features, including signage, in the Callaway Discovery Center must remain in place.
- Callaway Gardens reserves the right to provide all catering services within the Callaway Discovery Center. No outside food or beverage may be brought into the Callaway Discovery Center, with the exception of wedding cakes.

Reserving the Callaway Discovery Center

The Callaway Discovery Center is a significant feature and point of interest for many visitors to Callaway Gardens. It is necessary to schedule ceremonies and rehearsals around Gardens hours of operation.

Ceremonies and rehearsals may be scheduled as follows:

- January-April: 6 p.m. or later for indoor weddings only.
- May-August: 7 p.m. or later.
- September-October: 6 p.m. or later.
- November and December: Not available due to Fantasy In Lights® activities.

A non-refundable deposit is required within ten (10) days after the reservation is made. Please see the **Wedding Payment Guidelines** section for additional information.

Musical Accompaniment

There are no limitations or restrictions regarding your musical accompaniment at the Callaway Discovery Center. You are welcome to provide any type of live or recorded music. However, there may be charges associated with supplying electrical power in excess of 110 volt/20 amp services for entertainers.

PAYMENT GUIDELINES

Due to the demand for wedding venues at Callaway Gardens, it is important that dates are reserved only for those who are definitely planning on using these facilities. In order for Callaway Gardens to consider your reservations definite and confirmed, the rental fee for the Chapel, Discovery Center or Sibley Horticultural Center is due within ten (10) days of the initial booking. Ninety (90) days prior to your wedding, any balance for facility charges, taxes, minister or organist is due and is non-refundable.

It is expected that all details for the wedding will be finalized between six (6) to eight (8) weeks prior to the wedding date. These details include all food and beverage, setup and any rental arrangements for which Callaway Gardens will be responsible. An estimate of the total charges will be provided at this time. All estimated charges are due thirty (30) days prior to arrival.

Your final attendance count is due at least three (3) business days (Monday-Friday) prior to arrival. This will be considered your minimum guarantee and cannot be reduced. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used to determine the attendance and subsequent charges. Pre-payment will be required for any and all anticipated charges to the wedding account, including guest room and all wedding reception and related charges. A credit card may be used to guarantee payment of the final balance due.

WEDDING VENDORS, OFFICIANTS AND LICENCES

There are no restrictions regarding who you select for photography, videographer, wedding cake bakers, bands, disc jockeys, florists or other services for your wedding. Callaway Gardens does offer a list of vendors who are familiar with our venues and operating routines. This list will be made available to you with your confirmation. Please note: Callaway Gardens does not allow any outside catering. Callaway Gardens schedules tastings prior to the wedding to ensure your catering needs are met in every way. There are no restrictions on whom you select to perform your wedding ceremony, or who you choose to coordinate your wedding.

A Georgia marriage license is required for all weddings conducted at Callaway Gardens. If either party is a Georgia resident, the license may be obtained in any county in Georgia. If neither the bride nor the groom is a Georgia resident, a license must be purchased from the Harris County Probate Office, located at the Harris County Courthouse in Hamilton. The Probate Office is open Monday-Friday, 8 a.m.-4:30 p.m., for issuance of marriage licenses. The phone number is 706.628.5038.

To obtain a marriage license in Georgia, you must be 18 years old and have legal documents verifying your age. There is no waiting period for obtaining your license. The current fee for marriage licenses in Harris County is \$21 (with proof of six hours of pre-marriage counseling). The fee may increase to \$61 for couples who have not undergone pre-marital counseling. If either party has been previously divorced, a copy of the final judgment and decree of divorce must be presented at the time application is made for the license.

ENGAGEMENT PHOTOS

Once a couple books a wedding with us, we offer the opportunity to do engagement photos at Callaway Gardens! Simply schedule an appointment with our Wedding & Catering Sales Manager and you will be provided with up to four passes (bride, groom, photographer and one guest) to enter the Gardens. (Please note: Callaway Gardens does not provide photographers.)

REHEARSAL DINNERS

Policies

Callaway Gardens has many unique options for Rehearsal Dinners, ranging from luxurious styles to casual dinners. With more than 6,500 acres of Gardens, we can make your pre-wedding occasion as special as the big day.

Please Note:

- Rehearsal dinner menus may not be substituted by wedding reception menus. However, we will be happy to help you customize a rehearsal dinner menu.
- All rehearsal dinners are contingent upon venue availability.
- Each venue has a rental fee which is separate from the food cost.
- Each location includes chairs, tables and linens, flatware and dinnerware. Typically décor is not included. Some rehearsal dinners include décor contingent upon date.
- We are unable to provide tents for outdoor functions. We encourage brides to contact United Rentals at 706.327.1038 to order tents.
- Entertainment is not included.

REHEARSAL DINNERS

Enchanted Garden Rehearsal Dinner

Our Enchanted Garden Rehearsal Dinner is comfortably located in Mr. Cason's Vegetable Garden. The Vegetable Garden has a whimsical and enchanted feel that makes for an intimate night with your loved ones.

Minimum 35 guests/ maximum 75 guests.

Available March-October.

Entrée Choices

Tenderloin of Beef and Grilled Salmon with Tomato Beurre' Blanc, Green Onion Mashed Potatoes, Mushroom Brown Sauce and Chef's Selection of Locally Grown Vegetables

OR

Chicken Saltimbocca stuffed with Prosciutto Ham, Provolone Cheese, Chef's Selection of Locally Grown Vegetables, Horseradish Yukon Gold Mashed Potatoes with Natural Pan

Salad Choices

Boston Bibb, Red Oak, Frisee, Lettuce with Gorgonzola Cheese, Spiced Pecans, Bourbon Peach Dressing

OR

Fresh Harvested Greens with Tomatoes, Cucumber, Shredded Carrot, Muscadine Vinaigrette, Ranch Dressing

Appetizer Choices *(Select 2)*

Miniature Crab Cakes with Chipotle Aioli

Cozy Shrimp with Mango Salsa

Coconut Shrimp with Spicy Fruity Curry Sauce

Spicy Tuna Tartar on a Wonton with Red Pepper Sauce

Herbed Goat Cheese on Potato Cake with Muscadine Jelly

Dessert Choices *(Select 2)*

Red Velvet Cake

Chocolate Cake

Cheesecake

Sweet Potato Pie

Key Lime Pie

Beverage

Select Teas

\$39.95 per guest, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

REHEARSAL DINNERS

Low Country Boil Rehearsal Dinner

Our Low Country Boil Rehearsal dinner is located at the Robin Lake Beach Ski Pavilion. This location includes volleyball nets on the sand and a dance floor in the grass, making for a casual, fun and relaxing occasion.

Minimum 35 guests/ maximum 100 guests.

Available March-October.

The Big Easy Buffet

Cut Romaine Hearts with Sweet Ham and Caramelized Onion in Scallion Vinaigrette

Arcadian Green Salad

Seafood Boil: Shrimp, Crayfish and Andouille Sausage in a Spiced Broth, with Baby Red Skinned Potatoes and Corn on the Cobb; served with Cocktail Sauce and Drawn Butter

Quartered Roasted Chicken

Banana Pudding

Key Lime Pie

Freshly Baked Rolls

Cornbread

Freshly Brewed Regular and Decaffeinated Coffee

Select Teas

Fresh Seasonal Fruit Display

Seasonal Fruits, Honey Yogurt Sauce

Callaway Shrimp and Speckled Heart™ Grits Station

Fresh Sautéed Shrimp, Grits, White Wine, Peppers and Onions, Cajun Cream Sauce

\$38.95 per guest, plus tax and gratuity

\$100 attendant fee per station

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

REHEARSAL DINNERS

Rockin' Robin's Retro Rehearsal Dinner

The Rockin' Robin's Retro Rehearsal dinner takes place in the 1950s-style Rockin' Robin's Malt Shop and Pizzeria. This is an event at which you can show up out of character and let loose. We encourage full retro costume wear to really get in the groove and feel funky!

Minimum 35 guests/ maximum 65 guests.

Available year-round.

Rockin' Robin's Barbecue Dinner

Marinated Cucumber and Red Onion Salad

Mustard Potato Salad

Creamy Cole Slaw

BBQ Beef Brisket

Grilled Ribs

Bone in BBQ Chicken

Baked Beans

Buttered Corn on the Cobb

Baked Sweet Potatoes with Brown Sugar and Butter

Freshly Baked Rolls

Cornbread

Cobbler, Pie and Brownies

Freshly Brewed Regular and Decaffeinated Coffee

Select Teas

Mr. Cason's Fresh Grilled Market Display

Grilled Zucchini, Yellow Squash, Roasted Red Bell Peppers, Mushrooms and Asparagus

\$35.95 per guest, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

REHEARSAL DINNERS

Sunset Luau Rehearsal Dinner

Our Sunset Rehearsal Dinner is located on the Boathouse Lawn. With sunset views over Mountain Creek Lake, this event offers a romantic and elegant atmosphere in an inspired setting.

Minimum 35 guests/ maximum 75 guests.

Available in February- October.

Sunset Luau Buffet

Tossed Salad with Pineapple Vinaigrette

Cucumber, Tomato, Onion Salad

Fresh Seasonal Fruit Display

Jamaican Jerk Chicken

Tilapia with Mango Salsa

Caribbean Rice served with Cilantro

Vegetable Medley

Bread

Key Lime Pie

Pineapple Upside Down Cake

Freshly Brewed Regular and Decaffeinated Coffee

Select Teas

Antipasto Display

Genoa Salami, Capicola, Mortadella, Provolone Cheese, Aged Parmesan Cheese, Baby Artichoke Hearts, Roasted Red Peppers, Grilled Vegetables, Olives, Pepperoncini, Lavosh, Focaccia Bread

\$36.95 per guest, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

REHEARSAL DINNERS

Moonlight Kiss Rehearsal Dinner

Our Moonlight Kiss Rehearsal Dinner takes place on the Gardens Restaurant Lawn, overlooking Mountain Creek Lake. This romantic dinner will captures the heart of your guests!

Minimum 35 guests/ maximum 65 guests.

Available March-October.

Entrée Choices

Roasted Herb Chicken with Mashed Sweet Potatoes, Brown Gravy and Local Greens

OR

Pan Roasted Tilapia with Roasted Yukon Gold Potatoes and Tomato Shallot Caper Reduction

Salad Choices

Hearts of Romaine Traditional Caesar Style, with Shaved Parmesan Cheese, Croutons, Caesar Dressing

OR

Fresh Harvested Greens with Tomatoes, Cucumber, Shredded Carrot, Muscadine Vinaigrette, Ranch Dressing

Appetizers *(Select 2)*

Brie En Croute with Raspberry

Scallops Wrapped in Bacon

Vegetable Spring Rolls with Sweet and Sour Sauce

Baby Lamb Chops

Mini Beef Wellington

Thai Peanut Chicken Satay

Desserts *(Select 2)*

Red Velvet Cake

Chocolate Cake

Cheesecake

Sweet Potato Pie

Key Lime Pie

\$43.95 per guest, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

REHEARSAL DINNERS

Lipstick & Bowties Rehearsal Dinner

Our Lipstick & Bowties Rehearsal Dinner is a glamorous affair located in the Mountain Creek Inn Ballroom. In keeping with the elegant nature of this event, we encourage formal wear.

Minimum 50 guests/ maximum 200 guests.

Available year-round.

Soup

Tomato Basil

Appetizer

Pan Seared Jumbo Lump Crab Cake with Roasted Cream Sauce and Jalapeno Chow Chow

Entrée

10-Ounce Grilled New York Strip Steak & Shrimp with Twice Baked Potatoes, Chef's Selection of Locally Grown Vegetables, Red Onion Marmalade with Au Jus

Dessert

Chocolate Truffles

Chocolate Covered Strawberries

Petit Fours

Miniature Éclair

Lemon Bars

Assorted Fruit Tarts

Mini Cheesecake

\$52.95 per guest, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

BRIDAL LUNCHEONS

Butterfly Garden Tea Party

Our Butterfly Garden Tea Party is located in the Cecil B. Day Butterfly Center. This elegant party is a time to be appreciated by your loved ones and wished well for your journey. After a sassy and chic luncheon, your guests can tour our award-winning butterfly conservatory.

Minimum 30 guests/ maximum 50 guests; Available year-round, 11 a.m.-4 p.m.

Tea Party Buffet

Egg Salad Sandwiches with Sweet Paprika

Cucumber Sandwiches with Dill Cream

Chicken Salad Sandwiches

Scones with Muscadine Jam

Lemon and Raspberry Squares

Petit Fors

Mini Cookies

Chocolate Mousse Tarts

Pound Cake with Lemon Curd

Assorted Jams

Choices of: Darjeeling Tea, Earl Grey Tea, English Tea, served with Lemon and Milk

Rental Fee: \$450

\$25.95 per guest, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

Pink Martini Night

Pink Martini Night is located at our Cottage Pool House. The night before your dreams come true, enjoy a ladies night with your girlfriends and indulge in harmonious fun and laughter. With Pink Martinis and desserts, Pink Martini Night is an evening to remember.

Minimum 30 guests/maximum 50 guests; Available March-September, 8 p.m.-11 p.m.

Pink Martini Dessert Bar

Chocolate Truffles

Chocolate-Covered Strawberries

Petit Fors

Miniature Éclair

Lemon Bars

Assorted Fruit Tarts

Mini Cheesecake

Pink Martinis

Rental Fee: \$450

\$27.95 per guest, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

Please Note

- Rental fee is separate.
- Each venue includes chairs, tables, linens, dinnerware and flatware.
- AV is not provided, but can be ordered separately.

GROOM'S DAY EVENTS

Golf & Cigars Luncheon

Golf & Cigars Luncheon is located at our Mountain View Golf Clubhouse. Enjoy a luncheon and a round of golf with your groomsmen before your big day. With two amazing golf courses to choose from – Mountain View and Lake View – you are destined to have a relaxing day with the guys.

\$60 per guest. Minimum of 10 guests. Available year-round.

Glow In the Dark Golf Party

The Glow in the Dark Golf Party takes place on the Mountain View or Lake View Golf Courses, where you can enjoy spending time with your groomsmen and a fun round of golf with lighted balls. A delicious dinner at Champions Grille, located in the Mountain View Golf Clubhouse, follows.

\$78.95 per guest. Minimum of 10 guests. Available year-round.

TreeTop Adventure

Treat your groomsmen and friends to an adrenaline rush on TreeTop Adventure, a dizzying course of zip lines and other high-flying challenges deftly woven into the natural forest behind the Virginia Hand Callaway Discovery Center. TreeTop Adventure traverses nearly 3,000 feet horizontally and soars up to 70 feet above the forest floor, with 10 zip lines ranging from 44 to 700 feet long.

\$15 per guest. Minimum of 10 guests. Available year-round.

Fishing and Boating Excursions

Among the many wonderful activities you can enjoy at Callaway Gardens is some of the best fishing in Georgia and the United States. Enormous bream and shell crackers make our lakes famous. For equipment and attire, visit Kingfisher Outfitters to get everything you need for your day on the water.

Jonboat Rentals

Half Day, 1 person: \$35

Half Day, 2 people: \$50

Half Day, 3 people: \$65

Full Day, 1 person: \$55

Full Day, 2 people: \$70

Full Day, 3 people: \$85

Canoe/Kayak Rentals

1 Hour: \$20

Each Additional Hour: \$10

Rod and Tackle Box Rental

Day: \$15

Fly Fishing Instruction

Casting Lesson (add-on to guided trip): \$30

Fly-Tying Lesson (2 hours): \$60

Weekend Fly Fishing School: \$350 per person

Guided Fly-Fishing or Bass Fishing Excursions

Half Day (1-2 people): \$250

Each Additional Person: \$125

Full Day (1-2 people): \$350

Each Additional Person: \$175

Casting Lesson (2 hours): \$60

WEDDING MENUS

Violet Buffet Menu

Salad

Arcadian Greens with Champagne Vinaigrette
Grilled Apple and Tarragon Salad with a Pecan Aioli

From the Carving Station

Roasted Pepper-Crusted Strip Loin with Horseradish Cream & Au Jus Sauce

Entrées

Asiago and Spinach-Stuffed Chicken Breast
Pan-Seared Coriander Mahi Mahi
Roasted Asparagus with Shallots and Portabellini
Sweet Potato Au Gratin with a Brown Sugar Streusel
Grilled Vegetable Ratatouille
Freshly Baked Rolls

Desserts

Blackberry Cobbler
Lemon Meringue Pie
German Chocolate Cake

Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Select Teas

\$55 per person, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Daffodil Buffet Menu

Salad

Fresh Harvested Greens with Honey Bourbon Vinaigrette

Orzo Pasta Salad with Kalamata Olives Feta, Roasted Red Tomatoes and Fresh Basil

From the Carving Station

Muscadine Mustard-Glazed Ham

Muscadine Sauce

Entrées

Seven Herb-Marinated Grilled Chicken Breast with Pomodoro Sauce and Shaved Romano Cheese

Pan-Seared Tilapia with an Orange Beurre Blanc and a Red Pepper Coulis

Roasted Garlic Mashed Potatoes

Steamed Broccoli and Cauliflower tossed with Citrus Butter and topped with Toasted Bread Crumbs

Grilled Vegetable Medley

Freshly Baked Rolls

Desserts

Red Velvet Cake

Pecan Pie

Peach Cobbler

Beverages

Freshly Brewed Regular and Decaffeinated Coffee

Select Teas

\$45 per person, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Rosemary Plated Dinner

Appetizers *(Select 2)*

Miniature Crab Cakes with Chipotle Aioli
Cozy Shrimp with Sweet Mango Salsa
Chicken Tenders with Honey Mustard Sauce
Scallops wrapped in Bacon

Salad

Fresh Harvested Greens
Dried Cherries, Yellow Tomato Wedge and Shaved Carrots
Red Wine Vinaigrette, Ranch Dressing

Entrée

8-ounce Grilled Fillet of Beef
Topped with a Chimichurri Sauce
Yukon Gold Gorgonzola and Chive Mashed Potatoes
Chef's Selection of Locally Grown Vegetables

Dessert

Crème Brule Cheesecake with Sweet Chantilly Cream, Raspberry Coulis and Sugar-dusted Strawberries

\$50 per person, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Azalea Plated Dinner

Salad

Spinach and Arugula
Dried Cranberries, Goat Cheese and Toasted Hazelnuts
Balsamic Vinaigrette

Entrée

Chicken, Salmon or Beef Wellington
Roasted Garlic Mashed Potatoes
Chef's Selection of Locally Grown Vegetables, with Natural Pan Gravy

Dessert

Double Chocolate Cake with Sweet Chantilly Cream, Dark Chocolate Sauce and a Fresh Strawberry

\$47 per person, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Orchid Plated Dinner

Hors d'oeuvres *(Select 2)*

Spanakopita

Baby Lamb Chops

Mini Beef Wellington

Thai Peanut Chicken Satay

Salad

Fresh Harvested Greens

Tomatoes, Cucumber and Shredded Carrots

Muscadine Vinaigrette, Ranch Dressing

Entrée

Roasted Half Chili-Rubbed Chicken

Parmesan Mashed Potatoes

Chef's Selection of Locally Grown Vegetables, with Natural Pan Gravy

Dessert

Pecan Pie with Caramel Sauce and a Fresh Strawberry

\$42 per person, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Heavy Hors d'oeuvres Reception Package

Includes selection of three Butler Passed Hors d'oeuvres (any combination of hot and cold), one Bistro item, one Cutting Board carved item, one Action Station item, one Dessert Station item, freshly brewed coffee, decaffeinated coffee, hot and iced tea station, wedding cake service, champagne toast and setup fee.

Butler Passed Hors d'oeuvres Options *(Select 3)*

Hot Hors d'oeuvres

Miniature Crab Cakes with Chipotle Aioli
Cozy Shrimp with Sweet Mango Salsa
Chicken Tender with Honey Mustard Sauce
Brie En Croute with Raspberry
Scallops wrapped in Bacon
Vegetable Spring Rolls with Sweet and Sour Sauce
Assorted Miniature Quiche
Spanakopita
Baby Lamb Chops
Mini Beef Wellington
Thai Peanut Chicken Satay

Cold Hors d'oeuvres

Smoked Salmon Rosette on Cucumber
Red and Yellow Tomato Bruschetta
Country Ham, Green Tomato Chow Chow on pita crisp
Chilled Jumbo Shrimp with Cocktail Sauce
Asparagus wrapped in Prosciutto
Rare Tenderloin on Toast Point
Spicy Tuna Tartar on a Wonton with Red Pepper Sauce
Herbed Goat Cheese on Potato Cake with Callaway Gardens' famous Muscadine Jelly

The Bistro *(Select 1)*

Imported and Domestic Cheese Display

Swiss, Cheddar, Boursin, Brie, Smoked Gouda and Blue Cheese; Garnished with Fresh Fruit and Served with Specialty Breads and Crackers

Mr. Cason's Market Display

Zucchini, Yellow Squash, Red Bell Peppers, Mushrooms and Asparagus; Served with Roasted Red Pepper Dipping Sauce, Hummus and Toasted Pita Triangles

Seasonal Fruit Display

Cantaloupe, Pineapple, Honeydew, Strawberries, Grapes and Seasonal Fruits

Antipasto Display

Genoa Salami, Capicola, Mortadella, Provolone Cheese, Aged Parmesan Cheese, Baby Artichoke Hearts, Roasted Red Peppers, Grilled Vegetables, Anchovies and Pepperoncini, Lavosh and Focaccia Bread

The Cutting Board

Muscadine Mustard-Glazed Baked Ham Carving Station
Muscadine Sauce, Sliced Rolls

Cutting Board Enhancements are available

Action Stations (Select 1)**Fresh Pasta Station**

Choice of Two Pastas: Linguine, Tortellini, Penne or Farfalle Pasta
Choice of Two Sauces: Marinara, Alfredo, Bolognese or White Clam Sauce

Pasta Station is served with Garlic Bread, Fresh Grated Parmesan Cheese, Pesto, Sautéed Mushrooms and Roasted Tomatoes

Pasta Enhancements are available: Grilled Chicken Breast or Marinated Shrimp

Southern Mashed Potato Bar

Creamy Mashed Potatoes with Shredded Cheddar Cheese, Chopped Green Onions, Tobacco Onions, Grilled Shrimp Pieces and Crisp Bacon Bits

Action Station Enhancements are available

Dessert Stations (Select 1)**Bananas Foster**

Stir-Fried Bananas with Caramel Sauce, Vanilla Bean Ice Cream, Banana Bread

Fresh Fruit

An Elaborate Display of Fresh Sliced Seasonal Fruits and Berries, Pound Cake, Whipped Cream, Chocolate Fondue, Powdered Sugar, Rice Krispie Treats and Marshmallows

Cheesecake Station

Individual Cheesecakes with a Variety of Toppings to Include: Brandied Peach Compote, Muscadine Preserves, Assorted Fruit Sauces, Pecans and Whipped Cream

Callaway Dessert Bar

(Select 4)

Cobbler, Assorted Pies, Fresh Fruit Display, Chocolate Layer Cake, Chocolate-Covered Strawberries, Petit Fors, Miniature Éclair, Lemon Bars, Assorted Fruit Tarts, Cheesecake

\$60 per person, plus tax and gratuity

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

Cutting Board Enhancements

Whole Roast Tom Turkey

Cranberry Chutney, Whole Grain Mustard, Sliced Rolls
Serves up to 40 people - \$275

Pepper-Crusted Tenderloin of Beef

Horseradish Mayonnaise, Sliced Rolls
Serves up to 20 people - \$350

Roast Prime Rib of Beef

Creamy Horseradish Sauce, Sliced Rolls
Serves up to 40 people - \$375

Oven-Roasted Pork Loin

Pan Gravy, Sliced Rolls
Serves up to 40 people - \$275

Action Station Enhancements

Callaway Shrimp and Speckled Heart™ Grits Station

Fresh Sautéed Shrimp, White Wine, Peppers and Onions, Cajun Cream Sauce
\$16 per person

Crab Cake Station

Crab Cakes, Cajun Remoulade, Crispy Onions
Arugula Salad
\$18 per person

Wok to China Town

Cashew Chicken, Stir-Fried Vegetables, Garlic Ginger-Marinaded Skirt Steak
Jasmine Rice
\$16 per person

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Formal/Plated Dinner Reception Package

Includes two Butler Passed Hors d'oeuvres (any combination of hot and cold), one Bistro item, four-course Formal Dinner or Dinner Buffet, freshly brewed coffee, decaffeinated coffee, hot and iced tea, champagne toast, wedding cake service and setup fee.

Butler Passed Hors d'oeuvres Options *(Select 2)*

Hot Hors d'oeuvres

Miniature Crab Cakes with Chipotle Aioli
Cozy Shrimp with Sweet Mango Salsa
Chicken Tender with Honey Mustard Sauce
Brie En Croute with Raspberry
Scallops wrapped in Bacon
Vegetable Spring Rolls with Sweet and Sour Sauce
Assorted Miniature Quiche
Spanakopita
Baby Lamb Chops
Mini Beef Wellington
Thai Peanut Chicken Satay

Cold Hors d'oeuvres

Smoked Salmon Rosette on Cucumber
Red and Yellow Tomato Bruschetta
Country Ham, Green Tomato Chow Chow on pita crisp
Chilled Jumbo Shrimp with Cocktail Sauce
Asparagus wrapped in Prosciutto
Rare Tenderloin on Toast Point
Spicy Tuna Tartar on a Wonton with Red Pepper Sauce
Herbed Goat Cheese on Potato Cake with Callaway Gardens' famous Muscadine Jelly

The Bistro *(Select 1)*

Mr. Cason's Fresh Vegetable Display

Zucchini, Yellow Squash, Red Bell Peppers, Mushrooms and Asparagus; Served with Roasted Red Pepper Dipping Sauce, Hummus and Toasted Pita Triangles

International Cheese Display

Swiss, Cheddar, Boursin, Brie, Smoked Gouda and Blue Cheese; Garnished with Fresh Fruit and Served with Specialty Breads and Crackers

First Course – Appetizer *(Select 1)*

Five-Onion Bisque
Jumbo Lump Crab Cake with Mirliton Slaw, Lemon Butter Sauce
Penne Pasta
Prosciutto, Onions, Fresh Tomatoes, Basil and Garlic

Second Course – Salad *(Select 1)*

Traditional Caesar Salad with Parmesan Cheese, Croutons, Caesar Dressing

Fresh Harvested Greens with Tomatoes, Cucumber, Shredded Carrots, Muscadine Vinaigrette, Ranch Dressing

Boston Bibb, Red Oak, Frisee Lettuce with Gorgonzola Cheese, Spiced Pecans, Bourbon Peach Dressing

Third Course – Entrée *(Select 1)*

Roast Prime Rib of Beef with Fresh Horseradish Cream

Garlic Mashed Potatoes, Chef's Selection of Locally Grown Vegetables

French-Cut Chicken Breast

Stuffed with Prosciutto Ham, Provolone Cheese, Chef's Selection of Locally Grown Vegetables, Horseradish Yukon Gold Mashed Potatoes and Natural Pan Gravy

Thick-Cut Natural Pork Chop

With Fried Sweet Potatoes and Applejack Sage Sauce

Roasted Half Chicken

Served with Mashed Sweet Potatoes and Local Greens with Brown Gravy

Grilled New York Strip Steak

With Twice Baked Potatoes, Chef's Selection of Locally Grown Vegetables and Red Onion Marmalade

Pan-Seared Atlantic Salmon

With Basmati Rice Pilaf, Assorted Roasted Vegetables and Green Tomato Chutney

Grilled Filet of Beef

Served with Au Gratin Potatoes, Grilled Asparagus and Port Wine Demi

Pan-Roasted Cod

Served with roasted Yukon Gold Potatoes and Tomato Shallot Caper Reduction

Freshly Baked Rolls and Butter

Fourth Course – Dessert

Wedding Cake (Provided by outside vendor of your choice; cake not included in price)

\$70 per person, plus tax and gratuities

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Buffet Reception Package

Includes Salads, Appetizer, Carving Station, two Entrées, four Sides, fresh-baked Rolls, two Desserts, freshly brewed coffee, decaffeinated coffee, hot and iced tea, champagne toast, wedding cake service and setup fee.

Salads

Hearts of Romaine with Walnut Cranberry Champagne Vinaigrette
Roasted Mushroom Salad
Sweet Potato Salad with Bacon Vinaigrette

Appetizer

Peel-and-Eat Shrimp with Cocktail Sauce, Lemon Wedges

From the Carving Station

Smoked Prime Rib of Beef with Horseradish Cream
Sliced Rolls

Entrées

Grilled Atlantic Salmon with Fresh Citrus Salsa
Walnut Crusted Breast of Chicken, Dijon Cream

Side Dishes

Corn Pudding
Spicy Grilled Vegetables
Creamy Smashed Red Bliss Potatoes
Oven-Roasted Locally Grown Seasonal Vegetables
Freshly Baked Rolls and Butter

Desserts

White Chocolate Bread Pudding with Cherry Sauce
Fresh Fruit Salad with Orange Mint Syrup
Wedding Cake (Provided by outside vendor of your choice – cake not included in price)

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$65 per person, plus tax and gratuities

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Dessert Station Options

Dessert Waffle Station

Crispy Cinnamon Waffles served with Strawberry Compote, Blueberry Syrup, Raspberry Syrup, Melted Milk Chocolate, Assorted Chopped Candies and Fresh Whipped Cream

\$7.95 per person

Cupcake Station

Fresh Chocolate and Red Velvet Cupcakes topped to order.

Icings: Vanilla, Mint, Cream Cheese and Strawberry

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Butterfinger Pieces and Oreo Pieces

\$8.95 per person

Sugar Cookie Station

Fresh-baked sugar cookies topped to order.

Icings: Vanilla, Mint, Cream Cheese and Strawberry

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Butterfinger Pieces and Oreo Pieces

\$6.95 per person

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

WEDDING MENUS

Bar Service Menus

Signature Wedding Drink

Create your own signature wedding drink with a Certified Mixologist! You can schedule an appointment to design your signature drink 30 days prior to your wedding. *\$75 Creation Fee.*

Superior Brands

Chivas Regal Scotch, Maker's Mark, Crown Royal Reserve Whiskey, Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Spiced Rum, Patron Reposado Tequila, Glenlivet 12-Year Old Scotch

Premium Brands

Dewar's Scotch, Jack Daniels Bourbon, Absolute Vodka, Myers Rum, Jose Cuervo Tequila

Wines

Cork-Finished Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel

Beers

Budweiser, Budweiser Lite, Heineken, Amstel Light

By the Drink Service

Open bar prices will have tax and gratuity added.

Cash bar prices include tax and gratuity.

	<u>Open Bar</u>	<u>Cash Bar</u>
Superior Brands	\$8	\$9
Premium Brands	\$6	\$7
Cordial	\$6	\$8
Imported Beer	\$5	\$6
Domestic Beer	\$4	\$5
Wine by the Glass	\$5	\$6
Soft Drinks	\$2	\$3
Bottled Water	\$2	\$3

Per Person/Per Hour Package Bar Service

Bar Service includes a full array of mixed drinks, wine, beer, non-alcoholic beer, soft drinks and bottled water. Bartender fee is included. Bartenders will serve responsibly regardless of the amount of service time remaining. Per Person/Per Hour prices are as follows:

	<u>First Hour</u>	<u>Each Additional Hour</u>
Superior Brands Service	\$25 per person	\$8 per person
Premium Brands Service	\$21 per person	\$7 per person
Beer and Wine Service	\$19 per person	\$6 per person

Bartender and Cashier Fees: The fee for each bartender and cashier is \$50 for up to two hours of service and \$25 each for each additional hour.

Menu prices are subject to 20% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.

LODGING AT CALLAWAY GARDENS

Callaway Gardens offers several lovely and unique accommodations for your guests. All include Gardens admission and free Wi-Fi.

The **Mountain Creek Villas and Vacation Homes** offer privacy with a luxurious touch and are a great option for larger parties who desire a more upscale accommodation.

- One to four bedrooms, each with separate bath
- Individually decorated and furnished; number and size of beds per room varies
- Spacious living and dining areas
- Full kitchen
- Fireplace
- Sun deck
- Screened porch or patio
- Washer/dryer
- Swimming pool

The **Southern Pine Cottages** enable guests to stretch out beyond a traditional hotel experience and share in the intimacy of a true neighborhood atmosphere.

- Two bedrooms with two queen beds in each, sleeps up to 8
- Spacious living and dining areas
- Fireplace
- Full kitchen
- Screened porch or patio
- Swimming pool

The newly-renovated (Spring 2013) **Mountain Creek Inn** is conveniently located to Callaway Gardens restaurants, shops and attractions and is a great choice for budget-conscious visitors.

- Newly renovated guest rooms
- Two restaurants
- Private dining room
- Swimming pool

FREQUENTLY ASKED QUESTIONS

How do I make an appointment to speak with the Callaway Gardens Wedding Coordinator?

Due to the high volume of weddings we have throughout the year, we ask that you schedule an appointment to visit and speak with our Wedding Coordinator. We offer site visits prior to booking the wedding venue; however, an appointment must be made five (5) business days (Monday-Friday) in advance. Please contact:

Wedding Specialist

weddings@callawaygardens.com

1.800.543.7121

Do I need a wedding planner?

Yes. We only assist in ***booking the events, setup and menu planning***. A personal wedding planner will need to be hired if you'd like assistance with décor, direction and contacting vendors.

Will the Callaway Gardens Wedding Coordinator be there on the day of my wedding?

No, a Facility Manager will be available the day of your wedding. The Facility Manager's job is to ensure the building is accessible and in proper condition prior to your arrival as well as following the event, not to help direct or setup your wedding.

Can I bring my own catering?

No, we do not allow any outside catering. With a full-service kitchen and an Executive Chef, we provide schedule tastings *prior to the wedding* to ensure your catering needs are met in every way.

What is the alcohol policy for Callaway Gardens?

Callaway Gardens does not allow any alcohol to be brought onto the property. We do provide a hosted and cash bar option for wedding receptions.

Can I bring in my own wedding cake?

Yes. We allow outside vendors to bring in wedding cakes, with a minimal cake cutting fee of \$75.

Do I receive a discount on rates for accommodations? What are the accommodations?

With ten (10) guaranteed rooms, we can provide a special rate for your wedding party and guests. Callaway Gardens offers the Mountain Creek Inn, Southern Pine Cottages, and Mountain Creek Villas and Vacation Homes for overnight guests.

Are tents provided for outdoor venues?

Callaway Gardens does not provide tents for outdoor events. Our suggested vendor is Pam Edwards of United Rentals, 706.327.1038.

Are chairs, tables, linens, flatware, and dinnerware included for the reception?

Yes. Each location does include the above. The Ida Cason Callaway Memorial Chapel is not available for receptions, so these items are not included at the Chapel.

Is décor permitted?

Thanks to the natural beauty of Callaway Gardens and its surroundings, most brides find additional decorations are not necessary. However, additional decorations are permitted, within reason, on the inside of the Chapel, Sibley Horticultural Center and Callaway Discovery Center. The use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following ceremony. For assistance with décor, we suggest contacting James Mitchum of Details of the Gardens at 706.663.9361.

Will our guests have to pay to enter Callaway Gardens?

Wedding guests will be admitted to the Gardens at no charge on the day of the wedding, up to two (2) hours prior to the scheduled time of the wedding. If guests are staying at one of the accommodations on property, they will have admission to Callaway Gardens the day of check in through the day of check out.

WEDDING CHECKLIST

(To be completed by Callaway Gardens' Wedding Coordinator)

- | | |
|---|--|
| <input type="radio"/> Bride's Name | |
| <input type="radio"/> Bride's Phone # | |
| <input type="radio"/> Groom's Name | |
| <input type="radio"/> Groom's Phone # | |
| <input type="radio"/> Site Visit Date | |
| <input type="radio"/> Date of Wedding | |
| <input type="radio"/> Number of Rooms Reserved | |
| <input type="radio"/> Lodging Accommodation | |
| <input type="radio"/> Wedding Venue Selected | |
| <input type="radio"/> Reception Location | |
| <input type="radio"/> Reception Menu | |
| <input type="radio"/> Rehearsal Dinner Location | |
| <input type="radio"/> Rehearsal Dinner Menu | |
| <input type="radio"/> Bridal Luncheon | |
| <input type="radio"/> Bride's Day Events | |
| <input type="radio"/> Groom's Day Lunch | |
| <input type="radio"/> Groom's Day Events | |
| <input type="radio"/> Total Number of Guests | |

VENDOR LIST

(Including cake, tent rental, decorations, wedding director, etc.)

[illegible]