



Château Élan Winery & Resort

EVENING WEDDING PACKAGES

Prices valid for weddings contracted after February 1, 2016



Congratulations on Your Engagement

From the moment you drive through the gates of Château Élan Winery & Resort and pass the lush vines of Chardonnay, Merlot, Cabernet and Riesling grapes, grown on 3,500 acres until the moment you leave, you will experience warm southern hospitality combined with the beauty of the French countryside.

Château Élan is North Atlanta's premier destination location for your wedding that offers championship golf, a full-production winery, and a European Health spa along with world class amenities. Located just 40 minutes north of Atlanta, within the sweeping panorama of the north Georgia foothills, select Château Élan Winery & Resort as the destination to produce exceptional wines, warm memories, a beautiful wedding weekend and the perfect place to say "I Do"!

the knot
best of
weddings

CHATEAU LAWN

Accommodates up to 250 guests
Location ~ Winery



ATRIUM

Accommodates up to 300 guests
Location ~ Inn



MATISSE LAWN

Accommodates up to 400 guests
Location ~ Inn



CANNES

Accommodates up to 100 guests
Location ~ Inn



VINEYARD LAWN

Accommodates up to 100 guests
Location ~ Winery



NICE

Accommodates up to 100 guests
Location ~ Inn



PARIS BALLROOM

Accommodates up to 600 guests
Location ~ Inn



DEBUSSY BALLROOM

Accommodates up to 350 guests
Location ~ Inn



ELAN BALLROOM

Accommodates up to 200 guests
Location ~ Inn



MONTE CARLO BALLROOM

Accommodates up to 100 guests
Location ~ Inn



Chateau Weddings

WINERY PAVILION

Accommodates up to 250 guests
Location ~ Winery



CASKROOM

Accommodates up to 80 guests
Location ~ Winery



NICE

Accommodates up to 60 guests
Location ~ Inn



CANNES

Accommodates up to 60 guests
Location ~ Inn





Weddings

Evening Wedding Packages

INCLUDE THE FOLLOWING

- Selection of Three Butler Passed Hors d'oeuvres for Cocktail Hour
- One Reception Display for Cocktail Hour
- Two Course Plated Dinner or Dinner Buffet
- Complimentary Cake Cutting Service
- Four Hour Open Deluxe Bar including Liquor, Beer, Wine, Champagne, Soft Drinks, Juices and Water
- Château Élan Wine Service during the Dinner Hour
- Champagne Toast for All Guests
- Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
- White, Ivory or Black Floor Length Linens
- White, Ivory or Black Chair Covers with Satin Sash in an Array of Colors
- House Centerpiece of 12" Round Mirror, Hurricane Globe and Pillar Candle with Votive Candles
- Ornate Mailbox for Gift Cards
- Guest Tables, Chairs, Cake Presentation Table and Place Card Table
- Glassware, China and Silverware
- Table Numbers and Stanchions for Guest Tables
- Staging for Band or DJ
- Parquet Dance Floor in Ballrooms or Existing Dance Floor in Winery Pavilion and Caskroom
- Banquet Captain and Service Team Dedicated to Your Event
- One Bartender per Seventy Five Guests, One Server per Twenty Guests for Plated Meal and One Server per Thirty Guests for Buffet Meal
- Complimentary Food Tasting for Four Guests Three Months Prior to Wedding Date for Weddings of One Hundred Guests or More Serving a Plated Meal (Held Monday-Thursday at 2pm)
- Courtesy Block of Discounted Overnight Accommodations Equaling 10% of Contracted Guest Count
- One Overnight Accommodation for Bride and Groom the Evening of the Wedding
- Champagne and Strawberries Amenity in Bride and Groom Room
- Breakfast in Bed for Bride and Groom on the Morning after Wedding
- Complimentary Self-Parking for Guests and Valet-Parking for Bride and Groom

Package Pricing

SINGLE PLATED ENTRÉE \$119 per person
 DUO PLATED ENTRÉE \$124 per person

CHOICE OF PLATED ENTRÉE \$129 per person
 TWO HOUR DINNER BUFFET \$134 per person

Reception Displays

SELECT (1) ONE DISPLAY – PRESENTED DURING COCKTAIL HOUR

GEORGIA GROWN

Seasonal Raw Vegetable Display to Include
Asparagus, Celery Sticks, Baby Carrots, Cauliflower
Cherry Tomatoes, Hummus and Pita
Bleu Cheese, Ranch, Romesco and Balsamic Vinaigrette

PETITE SANDWICHES

Cucumber with Dill and Lemon Ricotta Cream
Traditional Egg Salad with Truffle
Prosciutto and Melon Canape with Orange Marmalade
Georgia Shrimp Profiterole with Tarragon and Basil

FRESH SEASONAL FRUITS

Array of Fresh Seasonal Fruits, Served with a Yogurt Dipping Sauce

Butler Passed Hors d'Oeuvres

SELECT (3) THREE HORS D'OEUVRES – HAND PASSED DURING COCKTAIL HOUR

COLD HORS D' OEUVRES

Prosciutto Wrapped Asparagus in Phyllo
Pecan Chicken with Grapes in Phyllo Cup
Shrimp Ceviche, Roasted Tomato, Shaved Red Onion,
Spiced Popcorn
Mini Smoked Salmon Canapé with
Fried Capers and Dill Cream Cheese
Traditional Shrimp Cocktail
Watermelon and Mozzarella Micro Basil
Herb Roasted Mushroom Cap, Goat Cheese, Pickled Celery
Thai Vegetable Rolls, Soy Sweet Chili Sauce
Bleu Cheese Mousse, Apple Confit
Marcona Almonds

HOT HORS D' OEUVRES

Parmesan and Artichoke Croquette
Truffle Macaroni and Cheese
Vegetable Spring Roll with
Sweet Chili Sauce
Buffalo Chicken Spring Roll with
Bleu Cheese Dip
Curried Potato Samosa
Oscar Salmon En Crouete
Steak Rumaki, Green Onion, Bourbon Glaze
Lump Crab Cake with Green Tomato Chutney
Mini Beef Wellington
Red Wine Sauce



E & E
Weddings
Open Bar

(4) HOUR OPEN BAR INCLUDED WITH EACH WEDDING PACKAGE
AN ADDITIONAL HOUR OF BAR MAY BE ADDED AT \$9 PER GUEST

Absolut Vodka, Tanqueray Gin, Cruzan Light Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon,
George Dickel Whiskey, Canadian Club Whiskey and Dewars Scotch
Château Élan Wines; Chardonnay Reserve, Sauvignon Blanc Reserve, Velvet Reserve, Scarlet Reserve and Merlot Reserve
Bud Light, Michelob Ultra, Miller Lite, Heineken, Corona, Sweetwater 420
Coke, Diet Coke, Sprite, Assorted Juices and Mixers

Cocktail Hour Enhancements

THE FOLLOWING DISPLAYS ARE THE PERFECT ADDITION TO YOUR COCKTAIL HOUR

FROMAGE

Assortment of European Cheeses, Artisan American Farm Cheeses and Marinated Cheeses
Nuts, Fresh and Dried Fruits, “Fairwood Thicket” Jams and Marmalades
Quince Paste, English Crackers and Assorted Artisan Breads
\$10 per Guest

ANITPASTI DISPLAY

Hummus and Olive Tapenade, Sun-dried Basil Tapenade, Eggplant Baba Ganoush
Pita Chips, Crostini Toast and Baguette

Jars of Marinated Olives, Roasted Peppers, Grilled Zucchini and Onions with Herbs and Olive Oil
Grilled Portobello Mushrooms, Pickled Vegetables, Marinated Artichokes
Buffalo Mozzarella with Vine-Ripened Tomatoes

Prosciutto di Parma, Salami, Bresaola, Parmesan, Manchego, Swiss and Cheddar Cheese
Balsamic Vinegar, Extra Virgin Olive Oil, Dried Fruits and Nuts
\$10 per Guest

SUSHI STATION

Assorted Nigiri, Rolls and Maki with Wakame Salad, Wasabi, Pickled Ginger and Soy Sauce
\$12 per Guest

Bar Upgrade

REPLACE THE (4) HOUR WEDDING BAR WITH A PREMIUM OPEN BAR FOR \$11 PER GUEST
AN ADDITIONAL HOUR OF PREMIUM BAR MAY BE ADDED FOR \$11 PER GUEST

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

E Weddings

Plated Meals

INCLUDE ARTISAN ROLLS AND BUTTER
REGULAR AND DECAFFEINATED COFFEE ALONG WITH ICED TEA

HOUSEMADE SOUPS

SELECT ONE SOUP OR SALAD FOR EACH GUEST

Tomato Bisque	Mushroom Veloute, Salsa Verde
She Crab Soup	Butternut Squash Soup
Potato and Applewood Smoked Bacon, Lump Crab	Cinnamon Chantilly, Pecan

SALADS

SELECT ONE SOUP OR SALAD FOR EACH GUEST

Garden Chopped Salad	Roasted Carrots and English Peas Salad
Lollo Rosso, Roasted Tomato Vinaigrette	Wilted Kale and Chicken "Cracklings"
Port Poached Pear and Pistachio Crusted Goat Cheese	
Delicate Blend of Petite Lettuces and Micro Herbs, Red Wine Vinaigrette	
Little Gem Lettuce	Confit Sweet Potato and Toasted Pecan
Fried Parmesan, Shaved Radish, Pancetta Lardon	Applewood Smoked Bacon Salad
Herbed Caesar Dressing	Red Oak Lettuce, Cider Vinaigrette

HOT APPETIZER

SELECT ONE HOT APPETIZER FOR EACH GUEST AT AN ADDITIONAL FEE OF \$8 PER GUEST

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

E & W
Weddings
Entrée Selections

SELECT ONE ENTRÉE FOR THE SINGLE PLATED ENTRÉE PACKAGE
SELECT ONE DUET ENTRÉE FOR THE DUO ENTRÉE PACKAGE
SELECT THREE ENTRÉES FOR THE CHOICE OF ENTRÉE PACKAGE

CHICKEN

Lemon Thyme Free Range Chicken, Truffle Polenta, Piperade, Broccolini, 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

BEEF

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, Broccolini

Grilled Beef Tenderloin, Whipped Potatoes, Roasted Asparagus, Bordelaise Sauce

Braised Beef Short Rib, Mediterranean Cous Cous, Roasted Baby Carrots, Jus

FISH

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

DUET

Free Range Roasted Chicken Breast and 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

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Weddings
Buffet Meals

INCLUDE ARTISAN ROLLS AND BUTTER
REGULAR AND DECAFFEINATED COFFEE ALONG WITH ICED TEA

GREEN SALAD

SELECT ONE GREEN SALAD

Wedge Ice Berg Lettuce, Jerky Bacon, Herbs, Pickled Red Onions, Bleu Cheese and Balsamic Dressing
Classic Caesar Salad, Focaccia Croutons, Parmesan Cheese

COMPOSED SALAD

SELECT TWO COMPOSED SALADS

Southern Salad Niçoise, Seared Tuna, French Beans, Pickled Egg, Fingerling Potatoes, Avocado, Basil
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
Belgian Endive, Dried Fruits, Arugula, Gorgonzola, Walnuts, Lemon Vinaigrette
Kale and Sweet Potato, Caramelized Red Onions, Applewood Smoked Bacon, Apple Cider Vinaigrette

SIDE ITEMS

SELECT TWO SIDES

Italian Vegetable Medley, Yellow Wax Beans, Green Beans, Fingerling Potato
Shaved Red Onion, Olives Carrots
Roasted Fingerling Potatoes, Bacon, Onions
Gratin Dauphinois
Orecchiette Pasta, Broccoli Rabe, Italian Sausage, Parmesan Cheese
Savannah Hoppin John

ENTRÉE SELECTIONS

SELECT THREE ENTREES

Roasted Beef Tenderloin Caramelized Heirloom Carrots, Mashed Potatoes, Bordelaise Sauce
Sorghum Glazed Chicken, Pancetta Brioche Bread Pudding, Triple Cream
Seared Snapper, Roasted Artichokes, Tomatoes, Red Onion, Fresh Herb Cream
Herb Crusted Grouper, Green Beans, Caramelized Onions, Tomato, Spiced Roasted Pepper Coulis
Mustard Rubbed Pork Loin, Creamed Farro, White Barbecue Sauce
Gratine Ratatouille, Thinly Sliced Zucchini, Yellow Squash, Eggplant
Provençale Style Roasted Red Pepper Sauce



Reception Carving Stations

ONE CHEF ATTENDANT SCHEDULED FOR EVERY 75 GUESTS
PLEASE SPECIFY QUANTITY OF EACH MENU SELECTION

FISH

Moroccan Crusted Mahi Mahi, Preserved Lemon Aioli
\$250 each Serves 18 Guests

Cedar Plank Atlantic Salmon, Shaved Leeks, Basil Aioli, Dijon Mustard, Garlic Confit
\$325 each Serves 15 Guests

POULTRY

Honey Glazed Turkey Breast, Cranberry Relish, Tarragon Gravy, Fresh Made Biscuits
\$275 each Serves 25 Guests

ROASTED MEATS

Slow Smoked Beef Brisket, Bourbon BBQ Sauce, Corn Bread
\$250 each Serves 16 Guests

Bone-In Maple Glazed Virginia Ham, Peach Chutney, Cheddar Chive Biscuits
\$290 each Serves 40 Guests

Herb Roasted Beef Tenderloin, Merlot Jus, Truffle Dijon Mustard, Sourdough Rolls
\$350 each Serves 16 Guests

Mediterranean Stuffed Leg of Lamb, Rosemary Jus, Mint Jelly, Israeli Cous Cous
\$380 each Serves 20 Guests

Pepper Crusted New York Strip, Brandy-Green Peppercorn Sauce, Miniature Rolls
\$400 each Serves 25 Guests

In-House Smoked Prime Rib, Au Jus, Horseradish Cream, French Rolls
\$490 each Serves 30 Guests

Slow Roasted Baron of Beef, Red Wine Sauce, Horseradish Cream, Sourdough Rolls
\$1300 each Serves 150 Guests

E Weddings

Dessert Lounge

THE SODA SHOP

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

\$28 per Guest

WARM CHOCOLATE CAKE STATION

Requires One Sugar Therapy Station Attendant at \$150

Warm Chocolate Truffle Cake, Strawberry Rhubarb Flambé

Vanilla Ice Cream, Mocha Sauce

\$26 per Guest

HOT CHOCOLATE AND FRITTERS

Requires Two Sugar Therapy Station Attendants at \$150 per Attendant

Fried to Order Beignets, Rum Caramel Sauce, Churros

Spiced Chocolate Sauce, Housemade Hot Chocolate

Assorted Toppings to Include: Biscotti, Marshmallows, Whipped Cream

Assorted Tea Cookies, Sweet Croutons

\$28 per Guest

CRÊPES STATION

Requires Two Sugar Therapy Station Attendants at \$150 per Attendant

Fillings to Include: Nutella, Lemon Cream, Vanilla Cream

Do It Yourself Toppings to Include: Warm Suzette Sauce, Whipped Cream, Fresh Berries, Caramelized Nuts

Seasonal Fruit Compote

\$28 per Guest

GEORGIAN BUFFET

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

\$28 per Guest

FLAMBÉ STATION

Requires One Sugar Therapy Station Attendant at \$150

Peach Flambé, Ginger Ice Cream, Streusel Crumbs

\$28 per Guest

Bananas Foster, Vanilla Ice Cream, Spiced Rum Glaze

\$18 per Guest

SUGAR RUSH

Pastry Chef's Creation of Cake Shots,

Tarts, Mini Desserts, Housemade Candies, Truffles

\$24 per Guest

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Weddings

Late Night Snack

SOUTHERN BISCUITS

Sausage, Egg and Cheese Biscuits
Bacon and Egg Biscuits
Fried Chicken Biscuits
\$20 per Guest

SLIDERS AND FRIES

Wagyu Beef Pimento Cheeseburgers, Marinated Tomatoes, Pickled Red Onion
Southern Style Fried Chicken Slider, Honey Mustard, Sour Pickles
Pork Belly, Cilantro, Pickled Vegetables, Umami Sauce
\$29 per Guest

SWEET AND SALTY

Housemade Popcorn in Jars; Butter and Seasonal Flavors
Warm Salt Crusted Bavarian Pretzels, Assorted Mustard, Cheese Sauce
\$18 per Guest

Child and Vendor Meals

CHILDREN'S MEALS

Ages (2-12)

SELECT ONE MEAL FOR ALL CHILDREN

Pan Roasted Chicken Breast, Whipped Potatoes, Seasonal Vegetable, Fresh Fruit with Seasonal Coulis

Chicken Fingers, French Fries, Fresh Fruit with Seasonal Coulis

Seared Tilapia, Macaroni and Cheese, Seasonal Vegetable, Fresh Fruit with Seasonal Coulis
\$18 per Child

VENDOR MEALS

Hot Vendor Meal featuring Chef's Selection of Entrée, Starch and Vegetable
\$35 per Vendor

Boxed Vendor Meal featuring Sandwich, Pasta Salad, Whole Fruit, Chips and Cookie
\$20 per Vendor



Evening Ceremony Locations and Fees

CEREMONY SITE	MAXIMUM GUESTS	CEREMONY FEE
Atrium *	300	\$2,500
Château Lawn	250	\$2,000
Matisse Lawn	400	\$2,000
Vineyard Lawn	100	\$1,500
Nice Room	100	\$1,500
Cannes Room	100	\$1,500

*CEREMONIES IN THE ATRIUM MAY BE BOOKED IN CONJUNCTION WITH THE PARIS BALLROOM, DEBUSSY BALLROOM, ÉLAN BALLROOM OR WINERY PAVILION

CEREMONY RENTAL FEES INCLUDE

A one hour rehearsal time may be scheduled the day before or day of the ceremony. The time of the rehearsal will be determined thirty days prior to the wedding. An indoor ceremony will include banquet chairs with your choice of poly cotton chair covers and satin sash in an array of colors. The Atrium includes an 8' x 12' riser and use of the grand piano. An outdoor ceremony will include white folding garden chairs. If an outdoor ceremony site is selected, an indoor back up location will be booked in conjunction with your ceremony in case of inclement weather. We will also include tables for gifts, unity candle or sand and guest book with your choice of linen and skirting color. The bride and her attendants will get dressed in the overnight room which is included with the wedding package. Upon request, the groom and his attendants may get dressed in one of our composer suites if available.

OUTSIDE WEDDING CEREMONY

The indoor back up location will be secured at no additional fee unless a specific room is requested in advance. In this case, the rental fee will be equal to the food and beverage minimum for that space will apply. The inclement weather decision must be made four hours in advance of the scheduled arrival time of your guests for the ceremony. Four hours prior to the event should www.weatherchannel.com predict a 30% chance of rain or greater either (2) hours prior to the event start time or any time during the event, Château Élan reserved the right to relocate the function to an indoor location. If this decision is delayed or overturned by the event organizer and the decision requires both the outdoor and indoor locations to be set for the ceremony, a \$20 per person charge will apply.

SOUND FOR THE WEDDING CEREMONY

While it is not required, it is recommended that you have adequate sound for your wedding ceremony. Château Élan can provide this package for you at an additional cost or you may have your band/dj provide this for you. The wedding sound system from Château Élan includes one wireless lavalier microphone for your minister and a two speaker sound system to project the sound for your guests. Please consult with your catering manager with you wish to add this service to your ceremony. The fee for doing so is \$250 plus service and tax.



Frequently Asked Questions

TRANSPORTATION

Château Élan's preferred transportation company, Cooper-Global Transportation, can assist your guests with airport shuttles as needed. They can be reached by phone 866.723.LIMO or by email to Mike Preddy at mpreddy@cooper-global.com

SERVICE CHARGE AND SALES TAX

All food and beverage arrangements are subject to a taxable service charge of 22% and applicable sales tax.

FINAL GUEST COUNT

The final guaranteed number of guests must be received by 10:00 am ten business days prior to your wedding. This guarantee may not be reduced after this time. Your charges will be based on the guaranteed number of guests or the actual attendance, whichever is greater.

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum is determined for each wedding and varies depending on the space in which your reception is being held along with the date of the event. The food and beverage minimum does not include taxes, service fees, facility fees, décor or other unrelated items. The food and beverage minimum should not be considered an estimate of the costs for the wedding, as this will vary considerably depending on the specific details for your event. Château Élan Winery & Resort must provide all food and beverage for your wedding with the exception of your bridal and/or grooms cake(s).

DEPOSIT AND PAYMENT

To secure your date, a signed contract and a \$2,000 non-refundable deposit is required. 50% of the estimated charges are due (90) ninety days prior to the event and the final payment is due (10) ten business days prior to your wedding. A personal check can be accepted for the deposit and 50% payment. However the final payment must be made by credit card or certified check. A credit card authorization form must be completed prior to the event for any additional charges incurred.

PLANNING SCHEDULE

Menu selections and planning can commence up to four months prior to your wedding. All arrangements with your various vendors should be finalized prior to your planning meeting. Your Catering Manager will need a list of all vendors including contact name and day of phone numbers. Typically this meeting takes place in conjunction with the food tasting when applicable.

CEREMONY REHEARSAL

Wedding packages are inclusive of a 1 hour rehearsal, which is generally held the day before the wedding. Ceremony rehearsal times and locations will be determined (30) days in advance of the event date by your Catering Manager.

EVENING WEDDING HOURS

An evening wedding reception begins no earlier than 6:00 pm in most cases and last 4-5 hours on average.

YOUR CHÂTEAU ÉLAN CATERING MANAGER WILL

- Answer questions, provide event suggestions and act as your primary Resort contact
- Assist with food and beverage selections to best suit your wedding style
- Coordinate all food and beverage, event set-up and timeline of events
- Recommend hotel contacts to assist you with the arrangements for spa, golf and other activities
- While a wedding planner is not required, it is recommended