



Château Élan Winery & Resort

INTIMATE WEDDING PACKAGE



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"!



E Weddings

VINEYARD LAWN

Location ~ Winery



VAN GOGH

Location ~ Inn



ART GALLERY

Location ~ Winery



NICE/CANNES

Location ~ Inn



CHAMPS ELYSEE

Location ~ Inn





Intimate Wedding Package

CEREMONY INCLUDES

PRIVATE INTIMATE CEREMONY LOCATION
NON-DENOMINATIONAL OFFICIANT TO PERFORM THE CEREMONY
BRIDE'S SINGLE COLORED ROSE BOUQUET & GROOM'S MATCHING BOUTONNIERE
SINGLE COLOR ROSE PETALS FOR THE AISLE
INDOOR CEREMONIES INCLUDE DRAPERY AND (2) FRESH FLORAL FILLED VASES
OUTDOOR CEREMONIES INCLUDE SHEPHERD HOOKS WITH (4) PETITE FRESH FLORAL FILLED VASES
LIVE CEREMONY MUSIC- OPTION OF KEYBOARDIST, HAPIST OR GUITARIST BASED ON
AVAILABILITY
SMALL TABLE FOR UNITY CANDLE OR SAND CEREMONY
WHITE, IVORY OR BLACK CHAIR COVERS AND CHOICE OF SATIN SASH FOR INDOOR LOCATION
WHITE FOLDING CHAIRS FOR OUTDOOR LOCATION
ONE INN CORNER SUITE FOR THE BRIDE AND GROOM ON THE WEDDING NIGHT
HOUSE CHAMPAGNE WITH CHOCOLATE DIPPED STRAWBERRIES DELIVERED TO YOUR SUITE
BREAKFAST FOR THE BRIDE AND GROOM IN THE VERSAILLES RESTAURANT ON THE MORNING
AFTER THE CEREMONY

SATURDAY OR HOLIDAY RATE: \$2,550.00

MONDAY-FRIDAY RATE: \$2,150.00

RECEPTION INCLUDES

(Reception is Optional for Monday-Friday and Mandatory for Saturday/Holiday Ceremonies)

ONE RECEPTION DISPLAY FOR COCKTAIL HOUR
PRIVATE DINNER LOCATION WITH A CUSTOM THREE-COURSE PLATED DINNER
TWO-TIER WEDDING CAKE
COMPLIMENTARY CAKE CUTTING SERVICE
FRESHLY BREWED COFFEE AND TEA
SIX BOTTLES OF CHATEAU ÉLAN AWARD WINNING WINE
CHAMPAGNE TOAST WITH HOUSE CHAMPAGNE (OR SPARKLING CIDER)
WHITE, IVORY OR BLACK FLOOR LENGTH LINENS
WHITE, IVORY OR BLACK CHAIR COVERS AND CHOICE OF SATIN SASH
HOUSE CENTERPIECES WITH VOTIVE CANDLES
GUEST TABLES, CHAIRS, CAKE PRESENTATION TABLE AND PLACE CARD TABLE
GLASSWARE, CHINA AND SILVERWARE
TABLE NUMBERS AND STANCHIONS FOR GUEST TABLES
PARQUET DANCE FLOOR
BANQUET CAPTAIN AND SERVICE TEAM DEDICATED TO YOUR EVENT

RECEPTION PACKAGE PRICING

SINGLE PLATED ENTRÉE \$80 per person CHOICE OF PLATED ENTRÉE \$86 per person
DUO PLATED ENTRÉE \$95 per person

\$1,300.00-\$2,400.00 ++ FOOD AND BEVERAGE MINIMUM

*Intimate Wedding Package cannot be booked more than 90 days in advance
Draping, Up Lighting and Specialty Linen at Additional Cost*

E&E
Weddings

Cocktail Hour

SELECT (1) ONE DISPLAY

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

FRESH FRUIT DISPLAY

Array of Fresh Seasonal Fruits
Served with a Yogurt Dipping Sauce

Butter Passed Hors d'Oeuvres

SELECT (3) THREE HORS D'OEUVRES – HAND PASSED DURING COCKTAIL HOUR
\$22.00 PER PERSON

COLD HORS D' OEUVRES

Prosciutto and Melon Canapés with
Mascarpone Dijon Cream

Pecan Chicken with Grapes in Phyllo Cup

Onion Confiture Tart with Goat Cheese and Olives

Mini Smoked Salmon Canapé with
Fried Capers and Dill Cream Cheese

Traditional Shrimp Cocktail

Watermelon and Mozzarella Micro Basil

Summer Spring Rolls with
Shrimp, Rice Noodles, Dill and Lime Jelly

Thai Vegetable Rolls, Soy Sweet Chili Sauce

Bleu Cheese Mousse, Candy Grapes
Marcona Almonds

HOT HORS D' OEUVRES

Vegetable Spring Roll with
Sweet Chili Sauce

Truffle Macaroni and Cheese

Okra Tempura with Lime Chili Sauce

Franks En Croute, Hand Rolled with
Deli Mustard

Curried Potato Samosa

Adobe Chicken in Phyllo

Buffalo Chicken Spring Roll with
Bleu Cheese Dip

Lump Crab Cake with Tartar Sauce

Mini Beef Wellington
Red Wine Sauce



Plated Meals

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

SALADS

SELECT (1) ONE SALAD FOR ALL GUESTS

Caesar Salad with Brioche Crisp, Parmesan Flan
Confit Tomatoes, Black Pepper
House Caesar Dressing

Confit Sweet Potato and Double Smoked-Maple
Glazed Bacon Salad
Petite Lettuces and Pecan Brittle, Cider Vinaigrette

Roasted Heirloom Tomato, Fresh Mozzarella
Baby Arugula-Fennel Salad

ENTRÉE SELECTIONS

Seared Salmon with Green and Yellow Squash Spaghetti, Confit Tomato and Sweet Corn Emulsion

Roasted Organic Chicken, Wild Mushroom Truffle Risotto with Fresh Herbs, Madeira Sauce

Grilled Beef Tenderloin, Two Way Potatoes, Bordelaise Sauce

DUET

Beef Tenderloin with Truffle Potato and Seared Lemon Glazed Salmon with Tomato Basil Compote
Madeira Sauce

Dessert Course

TWO TIER WEDDING CAKE

Vanilla or Chocolate Cake
Vanilla or Chocolate Buttercream Icing
Pearl Dot Design and Icing Monogram Available



Child and Vendor Meals

Seasonal Fruits and Berries, Chicken Fingers with Honey Mustard and French Fries with Ketchup
\$18 per Child (ages 2-12)

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

Custom Wine Labels

For over 20 years, Château Élan has been creating custom wine labels for guests and visitors who seek an elegant, distinctive way to celebrate and mark a special event. Our professionally designed custom labeled wine from Georgia's premier winery is a perfectly delicious memento sure to last a lifetime. Please contact your catering manager for further details and pricing.

Rental Items

WE PROUDLY OFFER THE FOLLOWING RENTAL ITEMS FOR YOUR CONSIDERATION

- | | | |
|---|-------------|---------------|
| • Organza Overlay for Guest Dining Tables | starting at | \$15.00+ each |
| • Satin Overlay for Guest Dining Tables | starting at | \$20.00+ each |
| • Colored Napkins | starting at | \$1.50+ each |
| • Cake Plateau available in Square or Round | | \$25.00+ each |



Consumption Bar Service

ALL BARS REQUIRE BARTENDER(S) AT \$100.00 EACH
ALL NON-HOSTED BARS REQUIRE CASHIER(S) AT \$100.00 EACH

DELUXE BRAND MIXED DRINKS **\$9.00 PER DRINK**

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

PREMIUM BRAND MIXED DRINKS **\$11.00 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 Black Scotch

TOP SHELF BRAND BRAND MIXED DRINKS **\$14.00 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 **\$8.00 PER GLASS**

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

DOMESTIC BEERS **\$5.00 PER BOTTLE**

Bud Light, Michelob Ultra, Miller Lite

IMPORT & CRAFT BREWS **\$6.00 PER BOTTLE**

Heineken, Corona, Sweetwater 420 (Local)

ASSORTED SODAS & BOTTLED WATER **\$4.00 PER BOTTLE**

Coke, Diet Coke, Sprite



Package Bar Service

ALL BARS REQUIRE BARTENDER(S) AT \$100.00 EACH
ALL NON-HOSTED BARS REQUIRE CASHIER(S) AT \$100.00 EACH

BEER & WINE PACKAGE

CHÂTEAU ÉLAN WINES - Chardonnay Reserve, Sauvignon Blanc Reserve, Velvet Reserve, Scarlet Reserve & Merlot Reserve

Muscadine Wines available for substitution upon request.

DOMESTIC BEERS - Bud Light, Michelob Ultra, Miller Lite

IMPORT & CRAFT BREWS - Heineken, Corona, Sweetwater 420 (Local)

ASSORTED SODAS & BOTTLED WATER - Coke, Diet Coke, Sprite

One hour	\$18.00 per Guest
Two hour	\$24.00 per Guest
Three hour	\$30.00 per Guest
Each Additional Hour add	\$7.00 per Guest

DELUXE BRAND PACKAGE

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

CHÂTEAU ÉLAN WINES - Chardonnay Reserve, Sauvignon Blanc Reserve, Velvet Reserve, Scarlet Reserve & Merlot Reserve

Muscadine Wines available for substitution upon request

DOMESTIC BEERS - Bud Light, Michelob Ultra, Miller Lite

IMPORT & CRAFT BREWS - Heineken, Corona, Sweetwater 420 (Local)

ASSORTED SODAS & BOTTLED WATER - Coke, Diet Coke, Sprite

One hour	\$20.00 per Guest
Two hour	\$29.00 per Guest
Three hour	\$38.00 per Guest
Each Additional Hour add	\$9.00 per Guest

PREMIUM BRAND PACKAGE

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

UPGRADED CHÂTEAU ÉLAN WINES - Based on availability, please ask you meeting contact for wine list

DOMESTIC BEERS - Bud Light, Michelob Ultra, Miller Lite

IMPORT & CRAFT BREWS - Heineken, Corona, Sweetwater 420 (Local)

ASSORTED SODAS & BOTTLED WATER - Coke, Diet Coke, Sprite

One hour	\$30.00 per Guest
Two hour	\$41.00 per Guest
Three hour	\$52.00 per Guest
Each Additional hour add	\$11.00 per Guest



Château Élan Banquet Wines

MUSCADINE WINES

DUNCAN CREEK WHITE

\$22.00 PER BOTTLE

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

DUNCAN CREEK RED

\$22.00 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 & is as vibrant red as it is crisp & refreshing.

SUMMER WINE

\$22.00 PER BOTTLE

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

AUTUMN BLUSH

\$22.00 PER BOTTLE

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

SPRING BLOSSOM

\$22.00 PER BOTTLE

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

MUSCADRY

\$27.00 PER BOTTLE

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

Aged in French barrels for 4 months to become an off-dry white wine.

MUSCADRY PINK

\$27.00 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 & it tastes delicious.

TRADITIONAL WHITE WINES

SAUVIGNON BLANC RESERVE

\$38.00 PER BOTTLE

Very aromatic & exotic, our Sauvignon Blanc has rich flavors of grapefruit, nectarine, lemongrass & green apple. It is vibrant on the palate with bright acidity & a smooth finish. It pairs perfectly with chicken or turkey as well as seafood such as tilapia, sea bass, haddock, trout, & shellfish.

BELLE RESERVE

\$40.00 PER BOTTLE

Blend between 7 varieties (VIOGNIER – MOSCATO – SEMILLON – VERDEJO – TOCAJ – CHARDONNAY – MUSCADINE), predominant grape is the Viognier, everything else is in equal % in the blend. This is an aromatic bomb, 0.5% residual sugar, smooth & elegant. Strong flavors of corossol, banana & grapefruit.

CHARDONNAY RESERVE

\$42.00 PER BOTTLE

100% from Chardonnay grapes, fermented in stainless steel & aged for 6 months in oak. 50% in new French barrels & 50% in neutral barrel. Despite the smoothness imparted by the barrel aging, our Chardonnay is very vibrant & crisp. Very balanced, with a medium body & deep finish. Elegantly oaked, it shows all the nuances of the Chardonnay varieties with a background of toasted sweet vanilla.

Château Élan Banquet Wines Continued

SPARKLING WINE

BRUT RESERVE

\$42.00 PER BOTTLE

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

RED WINES

VELVET RESERVE

\$42.00 PER BOTTLE

Complex yet easy going, this Petit Verdot & Petit Syrah blend can stand alone or pairs beautifully with any meal. Aromas of white pepper, plums, & red fruits dominate the nose of this wine. Just as the name suggests, this light bodied wine goes down just like velvet proving perfect for any occasion.

MERLOT RESERVE

\$42.00 PER BOTTLE

This classic style Merlot shows notes of smoked pepper, sweet tobacco & dried straw. Despite its' tannin forward nature, this wine is silky, smooth with a finish that lingers on the palate long after the sip. Powerful & full bodied, our Merlot shows just why this varietal is one of the top in the world.

SCARLET RESERVE

\$42.00 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.





Frequently Asked Questions

- 1) **CAN I HAVE MORE THAN 30 PEOPLE?**
Guest Count cannot exceed 28 guests in addition to Bride and Groom to use the Intimate Package. Any wedding booked as an Intimate that has a final headcount higher than 30 will automatically be upgraded to a Standard Evening Wedding Package.
- 2) **ARE THE BRIDE & GROOM INCLUDED IN THE 30 PERSON GUEST COUNT?** Bride and Groom are not included for the ceremony. However, everyone else is included, such as all family and friends, bridal party, and children over 1 year old. Bride and Groom need to be included in guest count for reception packages in order to have the appropriate number of meals prepared.
- 3) **HOW FAR OUT CAN I BOOK?**
Intimate Weddings can be booked a maximum of 90 days in advance
- 4) **HOW DO I SECURE MY DATE?**
A signed contract and a \$1,000 non-refundable deposit are required. This deposit will go towards your final bill.
- 5) **WHAT IS THE PAYMENT SCHEDULE?**
In addition to the \$1,000 deposit due at signing, a final payment of the event is due (10) ten business days prior to your wedding. This will be based on 100% of the estimated charges.
- 6) **CAN I BOOK THE CEREMONY WITHOUT THE RECEPTION OR VICE VERSA?**
If looking at a date that falls on a Monday-Friday, you may have the Ceremony or the Reception only. On Saturdays and Holidays, the Intimate Ceremony & Reception must be booked together.
- 7) **IF WE CHOOSE AN OUTDOOR LOCATION, DO YOU PROVIDE A BACKUP LOCATION IF IT RAINS?**
Yes, we do provide a backup indoor location at no additional cost.
- 8) **CAN I USE MY OWN VENDOR INSTEAD OF THE ONE PROVIDED IN PACKAGE?**
Package price will remain the same, but you may provide your own officiant, musician, flowers, or cake. Chateau Élan must provide all food and beverage.
- 9) **CAN I ADD ADDITIONAL FLOWERS/DECOR?**
You are welcome to work with an outside vendor to add additional flowers such as bridesmaid bouquet or floral centerpieces. Chateau Élan will be unable to provide these items for you.
- 10) **WHAT IS A "FOOD AND BEVERAGE MINIMUM"?**
It is the minimum amount that must be spent on all food and beverage for the scheduled event in order to secure the event space. The combined cost of all food and beverage should reach or exceed the minimum for the room. Events not meeting the minimum will be charged the difference between actual spend and the minimum. Food & Beverage minimum must be met before service charge and sales tax.