



Ramble Creek
VINEYARD AND EVENTS



2018 wedding guide

welcome to Ramble Creek



Ramble Creek is a unique and picturesque property nestled in the East Tennessee Valley at the foothills of the Great Smoky Mountains, conveniently located between Knoxville and Chattanooga.

As the pace of society ever increases, it becomes essential that we cherish and protect the most important celebrations and gatherings in our lives. Ramble Creek is a special place allowing all who gather here to feel at home, connected to one another and to the experiences they share together.

The venue and property were designed to be both beautiful and functional. You'll discover opportunities around the vineyard, pond, covered bridge, lawns and wooded settings for celebrating your special events. All of this is within easy access of The Ramble, an 8,000 square foot custom venue created for hosting signature entertaining.

Venue Rental Pricing



STANDARD PRICING - April - June and September - November

Saturdays (from 9AM until 11PM)	\$7,400
Fridays (from 9AM until 11PM)	\$6,400
Sundays (from 9AM until 11PM)	\$6,400
Weekdays (from 9AM until 11PM)	\$4,800

SUMMER PRICING - July and August

Saturdays (from 9AM until 11PM)	\$6,900
Fridays (from 9AM until 11PM)	\$5,900
Sundays (from 9AM until 11PM)	\$5,900
Weekdays (from 9AM until 11PM)	\$4,300

WINTER PRICING - December through March

Saturdays (from 9AM until 11PM)	\$6,400
Fridays (from 9AM until 11PM)	\$5,400
Sundays (from 9AM until 11PM)	\$5,400
Weekdays (from 9AM until 11PM)	\$3,800

**additional fees for holidays may apply*

Venue Rental Amenities



VENUE & PROPERTY AMENITIES

- ◆ Exclusive use of The Ramble and access to all of the property encompassing Ramble Creek
- ◆ Use of the property and venue for a two hour engagement photo session prior to your event
- ◆ Access to the Bridal Suite beginning at 9AM on the day of your wedding
- ◆ Groomsman quarters equipped with restrooms, big screen tv, vintage dartboard set, poker table with authentic clay poker chips, as well as bocci ball and corn-hole sets
- ◆ Year-round climate control and the ability to host both the wedding and reception indoors in case of inclement weather
- ◆ Onsite parking for up to 90 vehicles
- ◆ The usage of our Ramble Creek golf cart for transporting the bridal party and/or other guests needing assistance to navigate the property for pictures and ceremony
- ◆ Two Custom-built wine barrel tables to use within the facility
- ◆ Dimmable ambient lighting
- ◆ Standard decor items in the Grand Hall including large and small chandeliers and the full length drapes down both sides of the fireplace
- ◆ Table seating at either round or rectangular tables for up to 150 guests (more tables available for addit'l fee)
- ◆ Solid oak Tuscan cross-back chairs for up to 150 guests (up to 300 chairs available for addit'l fee)
- ◆ Use of our onsite safe with customizable code to keep your valuables secure

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Venue Rental Amenities *continued*



COORDINATION SERVICES

- ◆ Event Coordination: One of our Directors will meet with you during a selections day to develop a timeline for your event and to review all the details for the day of your wedding
- ◆ Direct communication access to our Executive Chef and our Director of Operations
- ◆ Table and seating layout designs
- ◆ Vendor Support: You will have access to our Preferred Vendors List and we will be available to help answer any questions pertaining to coordinating your event
- ◆ Assistance in the coordination of delivery and set-up for key suppliers and vendors on your event day
- ◆ Your event director will help manage the major transitions of the ceremony and reception as it pertains to the timing of food presentation and other significant elements

EVENT STAFF SERVICES

- ◆ Staff will set up and take down indoor ceremony and reception chairs and tables
- ◆ Parking attendants will be available to assist guests as they arrive
- ◆ Event staff will be on hand to assist with any issues that might arise during your day, such as assisting guests with umbrellas if it rains or making sure any accidental spills or messes are taken care of promptly
- ◆ All clean up of the venue and property after your wedding will be handled by Ramble Creek staff

Catering The Rambler



Ramble Creek's exclusive catering team will manage all aspects of your dining experience. Quality and presentation is very important to us, that is why we only use real glassware, high quality flatware, and white porcelain tableware. With our onsite commercial kitchen and serving room dedicated solely to the catering of your event, you can be assured that the food has not had to be transported and is prepared fresh for your guests.

In order to simplify your wedding day, we are able to supply and handle other tableware rental items such as linens, plate chargers and centerpieces. Our goal is to help each couple's day be as care-free and enjoyable as possible.



Farmhouse Fare Menu

Buffet style which includes choice of entree, soup or salad, rolls, butter and choice of two sides as well as water and tea and all necessary glassware, flatware, and china

\$24

Entree

Italian Lasagna
Eggplant Parmesan
Baked Turkey
Slow-cooked Pot Roast with Gravy
Whitefish Crochet
Herb-cruste Chicken Breast
Balsamic Glaze Chicken Breast
Pulled Pork
Honey Pecan Glazed Ham
Pasta Primavera
Veggie Quinoa
Beef Tips with Demi-glacé
Chopped Steak with Onion & Mushroom Gravy
Jumbo Italian Meatballs

Sides

Seasoned Green Beans
Buttered Sweet Corn
Carrot Soufflé
Broccoli Casserole
Cornbread Dressing and Gravy
Roasted Sweet Potato and Root Vegetables
Roasted Baby Bakers
Country Style Whipped Potatoes
Potatoes au Gratin
Baked Macaroni and Cheese
Field Peas and Snaps
Cole Slaw
Rice Pilaf
Pasta with Alfredo or Marinara Sauce

All food and beverage prices subject to 15% service charge and applicable sales tax

All meals can be plated and served for an additional fee

Alcohol service packages and table linens are not included in the Farmhouse Fare Menu pricing



Vineyard
Select Menu

Buffet style which includes choice of entree, soup or salad, rolls, butter and choice of two sides as well as water and tea and all necessary glassware, flatware, and china

\$32

Entree

Cream Brie-filled Organic Chicken Breast
with Honey Glace
Bacon Wrapped Organic Chicken Breast
with Maple Glace
Shrimp Fettuccine
Petite Fillet with Compound Garlic Butter
and Shrimp
Salmon with Compound Herb Butter
Jumbo Shrimp and Grits
Herb Crusted Center Cut Pork
Seafood Bisque
Crabcakes

Sides

New Orleans Style Creamed Spinach
Green Beans with Bacon and Roasted
Red Peppers
Broccoli Florettes with Cheese Sauce
Boursin Whipped Potatoes
Scalloped Potatoes
Sweet Potato Mash with Praline Topping
Pecan Pilaf
Peas Au Gratin
Pimento Cheese Grits
House Green Bean Casserole
Honey Butter Ginger Carrots
Field Peas with Snaps and Bacon

All food and beverage prices subject to 15% service charge and applicable sales tax

All meals can be plated and served for an additional fee

Alcohol service packages and table linens are not included in the Vineyard Select Menu pricing

Catering Soups & Salads



Salads

House Salad

Tuscan Salad

Super Food Salad

Caesar Salad, Traditional

Greek Salad

Soups

Loaded Baked Potato Soup

Corn Chowder

Tomato Basil Bisque

Seafood or Chicken Gumbo with Rice

Cream of Vegetable Soup

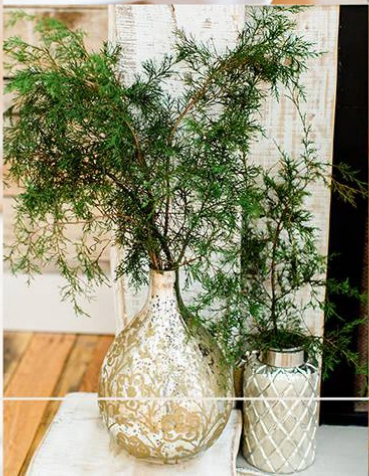
Catering Hors d'oeuvres

Hot

Asparagus and Cheese Wrapped in Phyllo	\$2.75
Assorted Mini Quiche Tarts	\$2.75
Vegetable Spring Roll with Dipping Sauce	\$2.75
Chicken Satay with Asian Glaze	\$2.75
Bar B Q Pulled Pork on Country Corn Fritter	\$2.75
Low Country Potato Cake	\$2.75
Ramble Boneless Wings	\$3.00
Slow Cooked Roast Beef Slider with Cajun Mayo	\$3.00
Cod Fish Bites with Chef's Tarter Sauce	\$3.25
Mini Crabmeat Tarts	\$3.25
Fried Green Tomato Bite with Lump Crabmeat Remoulade	\$3.50
Mini Crabcakes with Crawfish Etouffee	\$3.50
Fried Duck Strips with Garlic Aioli	\$3.50

Cold

Assorted Pinwheels	\$2.75
Hummus and Pita Chips Platters	\$3.00/person
House Pimento Cheese on Crostini with Bacon Jam	\$3.00
Tomato and Basil Bisque Shooter	\$3.00
Cucumber Dill Cups	\$3.00
Prosciutto and Mozzarella Rolls	\$3.00
Lavash and Herb Butter Platters	\$3.25/person
Avocado Salsa on Mini Toast	\$3.25
Goat Cheese and Pistachio Truffle	\$3.25
Deviled Eggs with Candied Pepper Bacon	\$3.25
Smoked Salmon with Chive Mousse on Crostini	\$3.50
Chilled Shrimp Cocktail with Sauce	\$3.50
Cheese and Fruit Platters	\$4.00/person



FAQs

Property & Facility

Q: What is the time allotted for my wedding?

- ♦ You will have exclusive use of the Ramble Creek property and venue starting at 9:00AM
- ♦ Amplified music must be turned off and guest departure by 11:00PM for all events.

Q: What is the timing for a ceremony rehearsal?

- ♦ A two hour ceremony rehearsal can be hosted any day prior to your wedding (upon availability).

Q: How much time is allowed for set-up and clean-up?

- ♦ Day-of set-up time for your event will begin when your exclusive use time begins
- ♦ All items must be removed or picked-up by the guest departure time, unless arrangements have been made otherwise.
- ♦ Tents and other rentals need to be scheduled for removal from Ramble Creek through one of our Event Directors.

Q: Do you allow decorations?

- ♦ Yes! While we offer a number of decorating options in-house, we also welcome decorations such as flowers, centerpieces, candles, and lighting. We do not allow anything to be applied to the walls or building that will cause damage. If you choose to use candles, we require that they are dripless and in containers or on a stand to prevent damage to our surfaces and linens. We also do not allow any glitter or confetti anywhere onsite.

Q: What types of music are permitted?

- ♦ The Ramble venue is designed to accommodate everything from DJ's to live bands. We do restrict amplified music to the inside spaces; however, outdoor wedding ceremonies may have speaker systems for vocal and appropriate music accompaniments.

Q: When do I have access to the Bridal Suite?

- ♦ You and your bridesmaids have full access to the Bridal Suite beginning at 9:00AM on the day of your event.
- ♦ You may leave your belongings in the Bridal Suite for the duration of the event, but all personal items must be collected by the end of your event.

Q: Can you recommend any local vendors?

- ♦ Of Course! We have relationships with many professional local vendors and can provide you with those who have made our Preferred Vendors List.

FAQs *continued*

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Q: Does Ramble Creek provide audio/video equipment for my wedding?

- ♦ We do offer the options of both indoor and outdoor media packages that will provide all of the necessary A/V equipment for your ceremony and reception along with a proficient technician for operating it all.

Q: Are tents included in your pricing?

- ♦ No. If you would like to rent a tent and the necessary components, we can direct you to local vendors who are able to accommodate.

Q: Do you provide day-of coordination?

- ♦ We highly recommend hiring a planner, whether day-of or comprehensive, particularly if you are from out-of-town, however, your Event Director will help you define the timeline and major transitions of your event as they pertain to the facility and catering, but we do not provide the kind of step by step attention of a professional wedding coordinator.

Catering food and beverage

Q: Is there a food & beverage minimum?

- ♦ Yes, we do maintain a food and beverage minimum of \$2,000. If you choose not to have food or beverages served you will be charged a \$500 opt-out fee.

Q: May we bring in an outside caterer?

- ♦ No, with the exception of wedding cake, we do not allow outside food to be brought in. The highly trained culinary staff at Ramble Creek will provide all of your food & beverage items.

Q: When do you need the final head count?

- ♦ Final food & beverage guest count numbers must be received no later than 14 days prior to the event.

Q: Does Ramble Creek provide wedding cakes?

- ♦ Our wonderful culinary staff does offer amazing wedding cake options in-house, though we do allow outside cakes from licensed bakeries as well! There is no additional plating charge for Ramble Creek to serve your wedding cake.

Q: Can we bring in our own alcohol?

- ♦ Yes, you may bring in your own alcohol, however, there are fees associated with all alcohol service packages as it must be served by one of our licensed bartenders. As part of any alcohol service, Ramble Creek provides all necessary glassware, ice and mixers.

FAQs continued

Contracts & Payments

Q: Will you tentatively hold my event date?

- ♦ We do not hold dates on a tentative basis. Your date will be reserved once the contract has been signed and initial deposit received.

Q: What is the payment schedule?

- ♦ An initial non-refundable booking deposit of \$1,500 is due at contract signing along with a \$500 security deposit. The remainder of the wedding package price will be due no later than 60 days before your event date. The final estimated food & beverage costs will be tallied and paid 14 days prior to the event date.

Q: What is the security deposit?

- ♦ A \$500 damage security deposit is required with the signed contract. This is to cover potential damage by your guests, and will be refunded within 10 business days following the event. If any damages have occurred, you will be notified and we will bill you for any repairs if they are over and above the deposit.

*Thank you for considering Ramble Creek for your special day!
If you have additional questions please feel free to call and
speak with one of our Event Directors at (423) 271-5642*

RAMBLECREEKEVENTS@GMAIL.COM

