



## THE GAINES ESTATE

Welcome to The Gaines Estate. The Gaines Estate is a 1917 era mansion located in downtown Fayetteville, WV. The house was the most prominent residence in Fayetteville for many years until it was severely damaged by a fire in 2008. Cascade properties has restored the house to its former glory to provide the perfect event venue. Experience the beauty and old-world elegance of the Gaines Estate while enjoying Fayetteville's unique restaurants and shops and the NRG National Park and Preserve.

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Every detail of this stunning estate has been designed with your event in mind. We offer 192 acres of breathtaking views, a historic 5,000 square foot estate house, a fully enclosed 4,000 square foot pavilion that can accommodate up to 200 guests, a commercial kitchen with an in-house caterer and a fully stocked bar. Every detail has been carefully planned out to help you create the event of your dreams. We are the perfect location for weddings, signature events, fundraisers, business conferences and more.

## WEDDING PACKAGES

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The Gaines Estate has many beautiful options for your wedding. Each package includes usage of the restored Gaines Estate era mansion including the bridal suite and second floor suite, the fully enclosed pavilion that can accommodate up to 200 guests and the 10 acre lawn and 50 acre pasture field behind the house. Also included in the venue rental fee is the set-up and break-down of the event and a day-of venue coordinator.

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Venue rental fees exclude food, alcohol and tax. Linens and other wedding decorations are available to rent through The Gaines Estate. Flatware, china and glassware are included in the venue rental fee when you book our in-house caterer, Dobra Zupas. The Gaines Estate offers several bar packages to choose from to fit your needs. Winter rates begin November 16<sup>th</sup> through March 31<sup>st</sup> with 35% off venue fees.

Each wedding package includes:

**GAINES ESTATE MANSION | PAVILION | SURROUNDING GROUNDS | BRIDAL  
READY ROOM | SECOND FLOOR SUITE | DAY OF VENUE COORDINATOR | SET-UP  
BREAK-DOWN | RECEPTION CHAIRS AND ROUND TABLES**

## FULL DAY RENTAL 10AM – 10PM

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FRIDAY  
\$5,000

SATURDAY  
\$8,000

SUNDAY  
\$5,000

MON-THURS  
\$3,500  
(Excludes Wednesday)

## TWO DAY RENTAL 10AM DAY ONE – 10PM DAY TWO

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INCLUDES ONE NIGHT LODGING IN THE GAINES ESTATE HOUSE

WEEKEND  
\$10,000

THURS – FRI  
\$6,500

SUN – MON  
\$6,500

MON-TUES  
\$4,500

## THREE DAY RENTAL 10AM DAY ONE – 10PM DAY THREE

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INCLUDES TWO NIGHTS LODGING IN THE GAINES ESTATE HOUSE

THURS – MON  
\$12,000

SUN – TUES  
\$8,000

Additional Venue Hours – Set-Up/Break-Down.....\$100/hr

A 7% sales tax is added to all venue rental fees. A 6% lodging tax of \$30/day is applied to overnight stays.

Rates are for April 1<sup>st</sup> through November 15<sup>th</sup>. Winter rates begin November 16<sup>th</sup> through March 31<sup>st</sup> with 35% off venue rentals.

Sunday rates exclude holiday weekends.

Venue fee payments made by credit card are charged an additional 3%. We also accept Zelle.

## ADDITIONAL RENTAL FEES

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60" Round Folding Tables.....	\$11/table
Each table seats up to 8; Included in the venue fee when used in the pavilion	
48" Round Folding Tables.....	\$9/table
Each table seats up to 4	
Farm Tables.....	\$22/table
Each table seats up to 8	
Other Wood Tables.....	\$22/table
Includes welcome table, cake table, etc.	
Wooden Benches.....	\$4.50/bench
Cross Back Wooden Chairs.....	\$2.50/chair
Included in the venue fee when used in the pavilion	
High Top Tables.....	\$9/table
Antique Couch.....	\$55
Wedding Ceremony Arch.....	\$80
Wooden Pillars.....	\$55/pair
Wooden Wine Barrels.....	\$33/each
Table Linens.....	\$12/table
Tablecloths and Table Runners	
Linen Napkins.....	\$0.75/person
Standard Tableware.....	\$3/place setting
Includes: stainless steel silverware, dinner plate, salad plate, wine and water glass	
Tableware included in catering fee if you use our in-house caterer	
Chargers.....	\$0.80/person
Mixed Antique Silverware.....	\$4/person
Outside Caterer Fee.....	\$225
Applies if an outside caterer is used	
Small Decorations Rental Fee.....	\$50
Fixed fee to use any of our small decorations in our storage room	
Golf Cart with Driver.....	\$60/hr

Portable Bar Set-up Fee.....	\$55
Lawn Game Set.....	\$50
Cornhole, Badminton, KanJam, Jenga, Volleyball, Bucketball - Can be rented separately for \$10/game	
Wireless Speaker & Microphone.....	\$33
Projector & Screen.....	\$33
Propane Tower Heater (Includes Propane).....	\$55/each
Catering Tent.....	\$100
Used for outside dinner receptions	

A 7% sales tax and an 18% service fee is added to all furniture and equipment rental fees.





## BAR PACKAGES

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The Gaines Estate offers several different bar service options to accommodate your needs. All open bar packages have a 7% sales tax and 18% gratuity added to the final invoice.

### OPEN BAR

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Charges are based on consumption. Host can choose to either do a Beer and Wine open bar or a Beer, Wine and Liquor open bar. Beer is charged by individual draft pints, cans or bottles served. Wine is charged by the bottle when opened, and liquor is charged by the drink. Host can choose level of liquor served at the open bar.

Host also has the option to pre-select the dollar amount they would like to serve from the open bar. Once that amount is served, the bar can convert to a cash bar or the host can choose to add an additional dollar amount to the open bar.

### CASH BAR

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Guests are responsible for paying for their own drinks.

### PACKAGE BAR

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Host is charged in advance per person per hour for the time period that the host chooses for the bar to be open. Price varies depending on the alcohol package chosen by the host.

- Package ONE  
Beer and Wine - \$14/per person for the first hour  
\$8/per person for each additional hour
- Package TWO  
Beer, Wine and Liquor - \$20/per person for the first hour  
\$9/per person for each additional hour

## BEVERAGE SELECTION

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We carry a wide selection of beer, wine and liquor that is listed below. This list is subject to change depending on availability. Pricing is subject to change.

### **Craft 16oz. Cans/Bottles:**

- Angry Orchard Crisp Cider (12oz. bottle) - \$5.50
- Blue Moon Wheat Ale - \$6.50
- Big Timber Porter - \$6.50
- Corona (12oz. bottle) - \$5.50
- Bold Rock Hard Seltzer - \$5.50
- Guinness Stout - \$7.50

### **Domestic 16oz Cans/Bottles: \$5.50**

- Bud Light
- Miller Lite

### **Draft 16oz. Pint:**

Our draft list is subject to change depending on availability

- Greenbrier Valley Devil Anse IPA or Big Timber IPA - \$6.50
- Bridge Brew Works Long Point Lager - \$6.50
- Dobra Zupa's – Selection varies depending on availability - \$6.50
- Freefolk Creekside Pale Ale - \$6.50
- Michelob Ultra - \$5.50

## Red Wine: \$9/\$33

- **Louis Martini Cabernet**

*A new California Cabernet Sauvignon that reflects the “bonanza” of the great state of California – the discovery of land where delicious Cabernet can be farmed. Bonanza features flavors of dark berries, vanilla and toasty bread with silky tannins.*

- **Sea Sun Pinot Noir**

*Sea Sun Pinot Noir is created from the singular beauty and character of the California coast. This wine is sourced from three premier coastal regions of California, allowing for an extended growing season and enabling a layered wine – intense and creamy on the palate, with lush fruit and grippy tannins.*

- **Decoy Merlot**

*Duckhorn Vineyards has been crafting exceptional Napa Valley Merlot reflecting the rich diversity of the valley. Decoy Sonoma County Merlot is a lush Merlot that displays layers of black cherry, blueberry and plum underscored by chocolate, cedar and mineral notes.*

## White and Rosé Wine: \$9/\$33

- **Meomi Chardonnay**

*Sonoma County SIMI Chardonnay has a brilliantly clear, golden straw hue. The nose has expressive notes of baked apple and pear, a spritz of citrus, and notes of roasted marshmallow, clove and vanilla.*

- **Whitehaven Marlborough Sauvignon Blanc**

*Whitehaven is a small, privately-owned winery located in Blenheim, New Zealand. Crips and refreshing, Whitehaven captures bright notes of grapefruit and lemongrass in this superbly structured and balanced Marlborough Sauvignon Blanc.*

- **Acrobat Pinot Gris**

*Acrobat is crafted in the hills and valleys of western Oregon. Pale straw in color, the Pinot Gris shines through with bright, crisp flavors. Rose petal elements on the nose highlight aromas of Asian pear and ripe cantaloupe. Following the nose are flavors of fresh pear and Fuji apple.*

- **Fleurs de Prairie Rosé**

*Fine French rosé from the most sought-after region Cotes de Provence.*

## Sparkling Wine

- **Wycliff Brut: \$8/\$22**

*This California Champagne is layered with ripe apple, pear and hints of honey.*

- **Avissi Prosecco: \$9/\$33**

*Avissi is a delectably fresh Prosecco grown in Italy’s legendary Veneto region.*

- **Risata Moscato D’ Asti: \$9/\$33**

*From the Piedmont region of Italy, Risata has vibrant flavors of ripe fruit and honey.*



## **TEQUILA**

- Jose Cuervo: \$8
- Espolon Silver: \$9
- Patron Silver: \$11

## **VODKA**

- Tito's: \$8
- Absolute: \$9
- Grey Goose: \$10

## **GIN**

- Tanqueray: \$8
- Bombay Sapphire: \$9

## **RUM**

- Bacardi Superior: \$8
- Malibu: \$8
- Kraken Dark: \$8
- Captain Morgan's Spiced Rum: \$9

## **WHISKEY, BOURBON, SCOTCH**

- Jim Beam Bourbon: \$8
- Jack Daniel's Whiskey: \$10
- Jameson Irish Whiskey: \$10
- Maker's Mark: \$10
- Crown Royal: 10
- Woodford Reserve: \$11
- Woodford Reserve Double Oaked: \$12
- Four Roses Small Batch Bourbon: \$10
- Johnnie Walker Scotch Black: \$12
- Blanton's Bourbon: \$16
- Buffalo Trace Bourbon: \$11

## **CORDIALS**

- Kahlua: \$9
- Bailey's Irish Cream: \$10
- Grand Marnier: \$10

## CATERING PACKAGES

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The Gaines Estate partners with Dobra Zupas to offer an all-inclusive catering service. Each catering package includes catering staff, dinnerware and catering equipment. Dobra Zupas will work closely alongside you to help you create the perfect menu. All catering packages have 7% sales tax and 18% gratuity added to the final invoice.

## APPETIZERS

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An appetizer display station is a great addition to any cocktail hour, after-hour gathering, birthday party, business luncheon and more. We recommend a minimum combination of five appetizers. Appetizers are priced per item. There is a minimum order of twenty portions per item excluding platters.

- **Hummus with Pita: \$45/platter, Serves 20**  
*House-made lemon and garlic hummus served with grilled pita points*
- **Vegetable Platter: \$45/platter, Serves 20**  
*Mixture of seasonal vegetables served with house-made ranch*
- **Fruit Platter: \$60/platter, Serves 20**  
*Mixture of seasonal fruit \*Add fruit dip for an additional \$2/platter*
- **Charcuterie Board: \$120/station, Serves 15**  
*Variety of meats, cheeses, olives, jams, jellies, nuts, bread, and crackers garnished with fruit*
- **Crab Fondue: \$60/quart, Serves 20**  
*Jumbo lump crabmeat with smoked gouda, cream cheese and scallions served warm with toast points*
- **Olive Tapenade: \$2**  
*Mixture of olives and herbs served with toast points*
- **Mozzarella Toast Points: \$3**  
*Fresh mozzarella layered with tomatoes, basil and balsamic reduction served on toast points*
- **Smoked Salmon Spread: \$60/quart, Serves 20**  
*Smoked salmon with cream cheese, scallions, freshly squeezed lemon juice and dill served with toast points*
- **Antipasto Platter: \$65/platter, Serves 8**  
*Selection of Italian meats, cheeses, olives and pickled vegetables drizzled with house made Italian dressing*

- **Mini Crab Cakes: \$3.75**  
*Jumbo lump crabmeat with thyme, basil and cilantro pan-fried and served with lime wedges and salsa*
- **Mini Crab Quiche: \$3.75**  
*Savory pastry filled with jumbo lump crabmeat house-seasoned with spinach and parmesan*
- **Spinach and Mushroom Quiche: \$3**  
*Savory pastry filled with a blend of mushrooms and spinach*
- **Cheese Platter: \$70/platter, Serves 10**  
*Selection of brie, Havarti and cheddar cheese served with crackers*
- **Ham and Turkey Croissants: \$3.50**  
*Mini croissants filled with ham, turkey and cheese*
- **Chicken or Tuna Salad Croissants: \$3.50**  
*Mini croissants filled with either house-made chicken or tuna salad*
- **Pinwheel Platter: \$35/platter, Serves 10**  
*Mixture of ham, turkey and gruyere tortilla pinwheels filled with red onion, tomato and house-made cream cheese spread*  
*\*Add Smoked Salmon Pinwheels for an additional \$15/platter*
- **Zesty Meatball Platter: \$70/platter, Serves 30**  
*Well-seasoned beef meatballs served in a tangy tomato sauce*
- **Pulled Pork Sliders: \$4**  
*Mini pulled pork sliders served with Dobra Zupas' signature Carolina BBQ sauce*
- **Cheeseburger Sliders: \$4**  
*Mini cheeseburgers served with ketchup, mustard and pickles*
- **French Fries: \$2**  
*Individual portioned french-fries*
- **Fried Chicken Tender Platter: \$45/platter, Serves 10**  
*House-breaded and fried chicken tenders served with dipping sauce*

## BUFFET MENUS

There are a variety of buffet packages to choose from that can be served for lunch or dinner. All buffets come with freshly brewed iced tea and water. All menus are priced per person and require a minimum of 30 guests.

### Italian Buffet: \$25

- Fresh Garden Salad served with Italian dressing
- Focaccia Bread topped with garlic and fresh rosemary
- Meat or Vegetable Lasagna with house-made marinara sauce, mushrooms, onions, ricotta and topped with mozzarella

- Grilled Chicken Alfredo tossed in a garlic parmesan sauce
- Green Beans
- \*Add Bolognesi with ground beef, lamb and sausage served over rigatoni pasta for an additional \$8/person

#### **Evening at The Gaines: \$36**

- Fresh Garden Salad served with sweet basil vinaigrette
- House-made Dinner Roll
- Chicken Marsala served with mushrooms, sauteed onions and fresh herbs
- Sliced Beef Tenderloin served with au jus
- Grilled Asparagus
- Mashed Potatoes

#### **Signature Buffet: \$32**

- Fresh Garden Salad served with white balsamic vinaigrette
- House-made Dinner Roll
- Grilled Salmon topped with dill and cucumber relish served over a bed of rice
- Sliced Top Sirloin slow roasted and well-seasoned
- Grilled Asparagus
- Glazed Carrots

#### **BBQ Buffet: \$27**

- Fresh Garden Salad served with ranch
- House-made Dinner Roll
- Smoked Brisket
- Dobra Zupas' Signature Carolina Pulled Pork BBQ served on a bun
- House-made Macaroni and Cheese or Macaroni Salad
- Green Beans
- Coleslaw

#### **Summer Days: \$28**

- Fresh Garden Salad served with sweet basil vinaigrette
- House-made Dinner Roll
- Cilantro Chicken
- Vegetable Risotto cooked in a lemon-butter parmesan sauce
- Roasted Brussel Sprouts
- Garlic and Herb Roasted Potatoes

**DZ Special: \$34**

- Fresh Garden Salad with Italian dressing
- House-made Dinner Rolls
- Mediterranean Chicken cooked in white wine sauce with artichokes, roasted red peppers, black olives, spinach and sundried tomatoes
- Crab Risotto cooked in a lemon-butter parmesan sauce with fresh herbs
- Green Beans
- Glazed Carrots

**Surf and Turf: \$48**

- Baby Spinach Salad tossed with pecans, sundried tomatoes, dried cranberries and feta served with sweet basil vinaigrette
- House-made Dinner Rolls
- Sliced Beef Tenderloin served with au jus
- 6oz Lobster Tail served with drawn butter
- Mashed Potatoes
- Grilled Asparagus

**Farmer's Market Meal: \$26**

- Fresh Garden Salad served with ranch dressing
- Corn Muffins
- Deviled Eggs
- Hand-breaded and Fried Chicken Breasts
- Salmon Cakes
- Green Beans
- Twice-baked mashed potatoes

**Taco Bar: \$25**

- Shredded lettuce, cheddar cheese, diced onions, diced tomatoes, chopped black olives and sour cream
- Guacamole
- Salsa
- Refried Beans
- Mexican Street Corn
- Taco shells, Corn Tortilla Chips and Flour Tortillas
- Queso Cheese Dip
- Mexican Rice
- Pico de Gallo

- Sautéed Chicken
- Ground Beef

## BUILD YOUR OWN BUFFET

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Build your own buffet or make minor substitutions to our buffet packages with the a la carte menu below. All buffets come with house-made dinner rolls, fresh garden salad, freshly brewed sweet tea and water. All items are prices per person and require a minimum of 30 guests.

### Entrée Selections:

- Meat or Vegetable Lasagna: \$15
- Chicken Alfredo: \$15
- Bolognesi: \$20
- Vegetable Risotto: \$18
- Chicken Marsala: \$18
- Mediterranean Chicken: \$18
- Cilantro Chicken: \$18
- Fried Chicken Breast: \$15
- Salmon Filet: \$19
- Salmon Cakes: \$12 (Includes 2)
- Crab Risotto: \$23
- 6oz Lobster Tail: \$25
- Smoked Brisket: \$18
- Sliced Beef Tenderloin: \$25
- Sliced Top Sirloin: \$21
- Pulled Pork Sandwich: \$10

### Side Selections: \$3

- Green Beans
- Grilled Asparagus
- Glazed Carrots
- Roasted Brussel Sprouts
- Coleslaw
- Macaroni and Cheese
- Macaroni Salad
- Penne Pasta
- Mashed Potatoes
- Roasted Red Potatoes
- Twice-baked Mashed Potatoes: \$4
- Deviled Eggs

### Salad Selections:

- Italian Salad
- Fresh Garden Salad
- Spinach Salad

### Dressing Selections:

- Italian
- Ranch
- Sweet Basil Vinaigrette
- White Balsamic Vinaigrette



# BREAKFAST BUFFET

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Add a breakfast buffet to any event. All breakfast packages are served with orange juice and coffee. All menus are priced per person and require a minimum of 10 guests.

## **Breakfast Package One: \$14**

- Variety of freshly baked muffins
- Fresh fruit platter \*Add fruit dip for an additional \$2
- Bagels with cream cheese and a variety of jellies
- Yogurt and granola

## **Breakfast Package Two: \$17**

- Variety of freshly baked muffins
- Bagels with cream cheese and a variety of jellies
- Parmesan and Ham Quiche
- Spinach Salad
- Fresh fruit platter \*Add fruit dip for an additional \$2
- Yogurt and granola

## **Breakfast Package Three: \$20**

- Variety of freshly baked muffins
- Bagels with cream cheese and a variety of jellies
- Ham and Spinach Quiche
- Bacon
- Waffles
- Fresh Fruit

# BRUNCH BUFFET

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The answer to brunch is always yes. Our brunch buffet is the perfect option for afternoon weddings or bridal showers. All brunch packages are served with orange juice and coffee. All menus are priced per person and require a minimum of 10 guests.

## **Brunch Package One: \$14**

- Scrambled Eggs
- Bacon
- Sausage
- Fried Potatoes
- Biscuits with Gravy and Jellies
- Fresh Fruit

## **Brunch Package Two: \$17**

- Quiche: Spinach and Mushroom or Bacon and Cheddar
- Spinach Salad  
*With Almonds, Mandarin Oranges, Red Onion, Feta Cheese and Balsamic Vinaigrette*
- French Toast Bar  
*With Fresh Berry Compote, Fried Apples, Whipped Cream, Powdered Sugar and Syrup*
- Fried Potatoes
- Fresh Fruit

## **Brunch Package Three: \$19**

- House-Breaded Fried Chicken Tenders
- Waffles Served with a Spiced Honey Compound Butter
- Fresh Kale Salad  
*With Dried Cranberries, Candied Walnuts, Edamame, Feta Cheese, Red Onion and Sweet Basil Vinaigrette*
- Fried Potatoes
- Fresh Fruit

## SPECIAL DIETARY RESTRICTIONS

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We can accommodate most dietary needs and restrictions including gluten free, vegetarian and vegan items with advance notice. Please share any information pertaining to dietary needs with the Executive Chef when your menu is selected.

## OUTSIDE CATERING

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You are permitted to bring in an outside caterer for your event. If you choose to bring in an outside caterer, an automatic \$225 kitchen fee is added to your rental invoice, and you are responsible for catering supplies and all dinnerware. The Gaines Estate dinnerware is available to rent at \$3 a place setting. When you choose an outside caterer, you are still required to hire Dobra Zupas' catering staff for wait service. Please contact the Executive Chef for a price quote on catering staff.

### **Executive Chef**

Jon Lester

Dobra Zupas

Phone: 304-222-1579

Email: [jon.zupas@gmail.com](mailto:jon.zupas@gmail.com)

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## QUESTIONS & ANSWERS

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**1. Can we bring our own alcohol for the event?**

Due to ABC licensing, The Gaines Estate must provide ALL alcohol. No outside alcohol is permitted on property for the event. This includes morning mimosas while getting ready, toasts for photos, etc.

**2. Can we use an outside caterer?**

Yes, you are permitted to use an outside caterer of your choice. There is a \$225 outside catering fee, and you are required to hire our in-house catering staff to work the event. All outside caterers must provide a food permit and food handlers card 30 days prior to the event.

**3. How many people does The Gaines Estate house sleep?**

The house sleeps up to 6 people.

**4. What setup services are included in the venue fee?**

The venue staff will set up all furniture, decorations and table settings provided by The Gaines Estate. Flowers, centerpieces and other personal decorations are the responsibility of the bride and groom. The venue staff will assist to the extent they are available.

**5. Can we wait until the following day to remove decorations and personal items?**

You can remove personal decorations the following day if prior arrangements are made. This does not apply if there is an event the following day.

**6. Can we hang decorations on the walls?**

You are permitted to hang decorations in the pavilion with no damage wall adhesives. You are not permitted to hang any decorations in the estate house. Please consult with staff before hanging anything.

**7. Is smoking permitted on property?**

Smoking and vaping are not allowed in the estate house or pavilion. It is allowed outside.

**8. What happens if it rains?**

Rain backup plans are discussed with the Venue Coordinator prior to the event. We offer several indoor event space options depending on the size of your event. You can also rent an event tent from an outside vendor.

**9. Can we have music outside?**

Outdoor music is permitted for the ceremony, cocktail hour and dinner reception when played at a moderate level. Loud reception music is not permitted outdoors and must be played in the pavilion. Outside dance floors are not permitted.

**10. What size are the reception tables?**

- Farm Guest Tables (seat up to 8): 8ft. X 3.5ft X 2.5ft.
- Farm Sweetheart Table: 5ft. X 3.5ft X 2.5ft.
- Farm Side Tables: 4ft. X 3.5ft X 2.5ft.
- Round Guest Tables (seat up to 8): 5ft. X 2.5ft.
- Round Side Tables: 4ft. X 2.5ft.

**11. What ceremony seating options do you have?**

We offer two different ceremony seating options. You can rent the ceremony wooden benches for \$4.50 a bench. They are 8ft long and seat up to 5 people each. If your guest count is less than 125 you can rent the cross-back chairs for the ceremony. They are \$2.50 a chair.

**12. Do you have accommodations for children?**

We have two booster seats and two high chairs available for use. There is also a changing table located in the pavilion bathroom.

**13. Can we have open flame candles as decoration?**

Candles can be lit if they are contained in a secure candle holder. Taper candles can only be lit if they are long burning (8-14 hour) candles and have a drip tray.

**14. Can we throw petals at the ceremony?**

Artificial flower petals are not permitted to be tossed on the ground. Real flower petals can be used for a flower girl, ceremony exit, etc.

**15. Can we setup outdoor lawn games and activities?**

Outdoor lawn games such as corn hole, badminton, jenga, etc. are permitted. Inflatable castles and other large outdoor structures are not permitted.

**16. What shuttle service options are available?**

There are several shuttle service options available in our area. The Gaines Estate works directly with two shuttle services to have available for guests. Please refer to our vendor directory for shuttle service contact information.

**17. Is the estate handicap accessible?**

Yes, the first floor of the historic estate house and the pavilion are handicap accessible.

## ACCOMMODATIONS

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The Gaines Estate partners with five local properties to offer guests overnight lodging in addition to the estate house. All the information and availability on the properties can be found on our website under Accommodations.



### Ramsey Mountain Lodge

Located 1.5 miles from the estate



### McGrath House

Located one block from the estate



### Sugar Creek Chalet

Located 1.5 miles from the estate



### Wiseman Cottage

Located two blocks from the estate



### Morris Harvey B&B

Located two blocks from the estate