



THE  
CARRIAGE HOUSE  
DISCOVER THE CHARM

*The Signature Wedding Package*

2026/2027  
FRIDAY & SUNDAY BUFFET  
\$160 PER PERSON



# *Included At The Carriage House*

One Wedding at a Time

Customizable Packages

Bridal Suites

Ceremony Space On-Site (Outdoor & Indoor)

Multiple Dedicated Spaces

Chiavari Chairs

White Glove Service

Wedding Cake

Open Bar

Private Menu Tasting

Rehearsal

Stress Free Room Diagram Computer Application

Coat Check

Bridal Attendant

Maitre d'

Certified Wedding Planner on Staff

Certified Special Event Professional on Staff

Certified Room Diagram Professional on Staff

# Cocktail Hour Displays

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**Please Select Three**

## **SEASONAL FRESH FRUIT DISPLAY**

Golden Pineapple, Watermelon, Cantaloupe, Honey Dew, Dragon Fruit, Kiwi,  
Strawberries, Seasonal Berries, Vanilla Bean Yogurt Sauce.

## **THE GARDENERETTE**

Heirloom Cherry Tomatoes, Baby Rainbow Carrots, Bell Peppers, Cucumbers, Celery, Broccoli,  
Fired Roasted Red Peppers, Grilled Seasonal Vegetables, Cornichons, Red Grapes, Bread Sticks,  
Garlic Crisps, Hummus, Buttermilk Ranch Dressing.

## **ARTISAN CHEESE**

Imported and Domestic Artisan Cheeses, Fresh Seasonal Fruit Chutneys, Seasonal Berries, Red Grapes,  
Sun dried Fruit, Candied Walnuts, Farm Fresh Honey, Artisan Crackers,  
Fresh Sliced Semolina Baguette.

## **BUTCHER'S BOARD**

Sweet Sopressata, Spicy Capicola, Calabrese, Shaved Prosciutto, Cornichons, Caper Berries,  
Marcona Almonds, Whipped Truffle Butter, Assorted Mustards,  
Artisanal Crackers, Flat Breads.

## **FRENCH PICNIC**

Baked Brie Cheese Wrapped in Puff Pastry, Garlic Herb Boursin Cheese, Pepper Crusted Chivre Cheese,  
Honey Butter, Fresh Fruit Chutney, Red Grapes, Apples, Cornichons, Marcona Almonds,  
Lavender Honey, Garlic Crisps, Gourmet Crackers, Fresh Sliced Baguette.

## **MEZZE BOARD**

Marinated Greek Olives, Goat Cheese Stuffed Peppadews, Heirloom Cherry Tomatoes, English Cucumbers,  
Baby Carrots, Seasonal Radishes, Pickled Artichokes, Marinated Feta Cheese, Red Grapes, Marcona  
Almonds, Grilled Pita Bread, Garlic Bread Sticks, Tzatki Sauce, Hummus.  
Whole Poached Salmon ~ \$8 per person.

# Cocktail Hour Hors d'Oeuvres

*White gloved butler served on an unlimited basis*

## PASSED HORS D' OEUVRES

Please Select Five

### HOT

- Grilled Cheese** | tomato soup shooters
- Beef Wellington** | mushroom duxelles, puff pastry
- Spanakopita** | spinach, feta
- Franks Wrapped in Puff Pastry** | dijonaise
- Mini Smash Burgers** | cheddar cheese, bacon jam, pub sauce
- Brie & Raspberry** | crispy spring roll
- Maryland Style Crab Cakes** | pan seared, remoulade
- Cheese Steak Eggroll** | sriracha ketchup, garlic aioli
- Pork Belly Bites** | sesame cherry glaze, cucumber kimchi
- Chicken & Waffles** | cornichon, maple syrup, spicy aioli
- Stuffed Mushrooms** | crab, artichokes, parmesan
- Meatballs** | whipped ricotta, pomodoro, basil
- Bacon Wrapped Scallops** | horseradish cream
- Rock Shrimp** | crushed macadamia, volcano sauce
- Beef Negimaki** | scallion, mirin glaze
- Vegetable Springroll** | plum sauce
- Pork Dumpling** | ponzu sauce, green onion

### COLD

- Feta and Watermelon Tower** | white balsamic reduction
- Caprese Skewers** | cherry tomatoes, mozzarella, fresh basil
- Tomato Bruschetta** | basil, balsamic vinegar, garlic crisps
- Blackened Tenderloin** | red onion marmalade, remoulade, garlic crisps
- Cantaloupe Wrapped Prosciutto** | agave syrup
- Deviled Eggs** | paprika, chives
- Smoked Salmon** | sundried tomato cream cheese, pickled red onion, english cucumber
- Tuna Poke** | spicy fruit salsa, ginger lime crema, wonton
- Beet Hummus** | fried goat cheese, tomato confit, pita chips
- Seesame Crusted Tuna** | pineapple salsa, ginger lime cream, wonton
- Whipped Goat Cheese** | prosciutto chips, fresh fruit chutney, garlic crisps

## ICONIC PASSED HORS D' OEUVRES

Please Select One

- Shrimp Cocktail** | atomic cocktail sauce
- Grilled Local Oysters** | maitre d butter, casino crumb
- Clams Casino** | peppers, onion, bacon
- Beef Carpaccio** | truffle aioli, arugula, shaved parmesan
- Spicy Tuna** | wakame salad, crispy rice cake
- Pork Belly** | Korean BBQ, cabbage escabeche, bao bun

# Cocktail Hour Stations

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## MASHED POTATO BAR (Included)

blended to order, chopped bacon, shredded cheddar cheese, steamed broccoli, green onions, sour cream, caramelized onions, served in a martini glass.

**Please Select Two** | whipped yukon gold, garlic, garlic parmesan, sour cream and chive, sweet potato

### MAKE IT ICONIC...

short rib & gravy ~ \$4 per person

filet tips and demi glace ~ \$5 per person

poached lobster ~ \$11 per person

## ACTION STATION

### Please Select One

#### THE TACO SHOP

hard corn shells, flour tortillas, pico de gallo, pineapple salsa, guacamole, chopped onions, cilantro, shredded lettuce, cabbage escabeche, pickled jalapenos, sour cream, shredded cheese, queso blanco

**Please Select Two** | tex-mex beef, pollo asado, camarones, ground turkey

### MAKE IT ICONIC...

chorizo ~ \$3 per person,

chicken ropa ~ \$2 per person,

carne asada ~ \$3 per person

carnitas ~ \$2 per person,

blackened mahi mahi ~ \$2 per person

#### NOODLE BAR

glass noodles, steamed vegetables, fried rice, green onions, limes, crushed peanuts, asian garlic sauce, pad thai sauce, chop sticks, takeout containers.

**Please Select Two** | grilled Sesame chicken, Chinese five spice shrimp, char sui pork,

### MAKE IT ICONIC...

bulgogi flank steak ~ \$3 per person,

fried tofu ~ \$4 per person

#### HOT POTATO

Crispy French fries, waffle fries, tater tots, sweet potato fries, cheez wiz, chopped bacon, scallions, sour cream, ketchup, house fry sauce, parmesan and garlic aioli.

#### BROAD STREET EATS

sauteed peppers, griddled onions, sliced tomatoes, shredded lettuce, cherry peppers, banana peppers, sauteed broccoli rabe, grilled chopped long hots, provolone cheese, cheese whiz, sesame seeded baguettes.

**Please Select Two** | sliced ribeye steak, chopped chicken, Italian roast pork, Italian chicken cutlets  
Add plant based meat ~ \$6 per person.

#### QUESADILLA STATION

mixed cheese, pico de gallo, black bean-corn salsa, guacamole, chopped cilantro, sauteed spinach, mushrooms, peppers, pickled jalapenos

**Please Select Two** | grilled flank steak, grilled chicken, camarones

### MAKE IT ICONIC...

chorizo-carne asada blend ~ \$3 per person

blackened mahi-mahi ~ \$3 per person

# Iconic Station Enhancements



## SEAFOOD RAW BAR

colossal shrimp cocktail, middle neck clams, local oysters, crab slaws, lemons, cocktail sauce, mignonette sauce, horseradish  
\$26 per person.

### MAKE IT ICONIC...

**Colossal Crab Cocktail** ~ \$15 per person

**Hawaiian Tuna Poke** ~ \$9 per person

**Lobster Rolls** ~ \$11 per person

## SUSHI / MAKI/ SASHIMI

California, spicy tuna, vegetable, smoked eel roll, assorted sashimi, kani salad, pickled ginger, wasabi, light soy sauce ~ \$19 per person

### MAKE IT ICONIC...

**Choose one of the following:**

**Volcano Roll** | spicy tuna, avocado, masago ~ \$9 per person

**Rainbow Roll** | assorted sashimi, California Roll ~ \$11 per person

**Firecracker Roll** | California roll, spicy tuna, takibo ~ \$9 per person

**Dragon Roll** | California roll, eel, avocado ~ \$10 per person

## JUST SALADS

**Please Select Three**

**Caprese** | Beef steak tomato, fresh mozzarella cheese, pesto oil, balsamic reduction, micro basil

**Watermelon & Feta Tower** | chicory salad, pistachio, balsamic fig reduction

**Heirloom Beet & Goat Cheese** | blueberries, radicchio, endive, citrus herb vinaigrette

**Little Gem Salad** | poached pears, gorgonzola cheese, candied walnuts, raspberry vinaigrette

**Iceberg Wedge** | tomato relish, chopped bacon, crumbled blue cheese, buttermilk blue cheese dressing ~ \$12 per person

## MAC AND CHEESE STATION

cavatappi pasta, housemade cheese sauce, crumbled bacon steamed broccoli, tomatoes, sauteed onions, jalapenos.  
\$10 per person

### MAKE IT ICONIC...

**Buffalo Chicken** ~ \$3 per person

**Short Rib and Gravy** ~ \$4 per person

**Filet Tips and Demi Glace** ~ \$5 per person

**Poached Lobster** ~ \$11 per person

## SLIDER STATION

**Please Select Three**

**Wagyu Smash Burgers** | cheddar cheese, special sauce, bacon jam

**Spicy Chicken** | sriracha aioli, tangy slaw, pickles

**Pulled Pork** | huli huli sauce, coleslaw

**Grilled Chicken BLT** | garlic herb

**Crispy Fish** | lettuce, tomato, tartar sauce  
\$15 per person

### MAKE IT ICONIC...

**Mini Lobster Rolls** | little gem lettuce, lemon ~ \$8 per person

**Crab Cake** | lettuce, tomato, romesco sauce ~ \$6 per person.

## DIM SUM STATION

**Please Select Three**

**vegetable spring rolls, har gow, shrimp shumai, cheese steak dumplings, pork dumplings** | dim sum sauce, black vinegar sauce, ponzu ginger sauce, sriracha ketchup, chili oil ~ \$13 per person

### MAKE IT ICONIC...

**Char Sui Pork Bao Buns** ~ \$6 per person

## BREADS / SPREADS / DIPS

herb focaccia, pita bread, naan bread, tortilla chips, garlic crisps, pico de gallo, guacamole, spinach dip, hummus, jalapeno popper dip ~ \$9 per person

*Additional Station Enhancement will require an attendant fee of \$125*

# Reception Dinner Salads



Please Select One

## CARRIAGE HOUSE SALAD

Arcadian mixed greens, cherry tomatoes, English cucumbers, kalamata olives, shredded carrots, balsamic dressing

## CAESAR

Romaine hearts, shaved parmesan cheese, garlic-anchovy dressing

## ENHANCEMENTS

*The following enhancements are available, each at a cost of \$2.5 per person*

### CAPRESE

beef steak tomato, fresh mozzarella cheese, pesto oil, balsamic reduction, micro basil  
Substitute with Burrata ~ \$4 per person

### LITTLE GEM

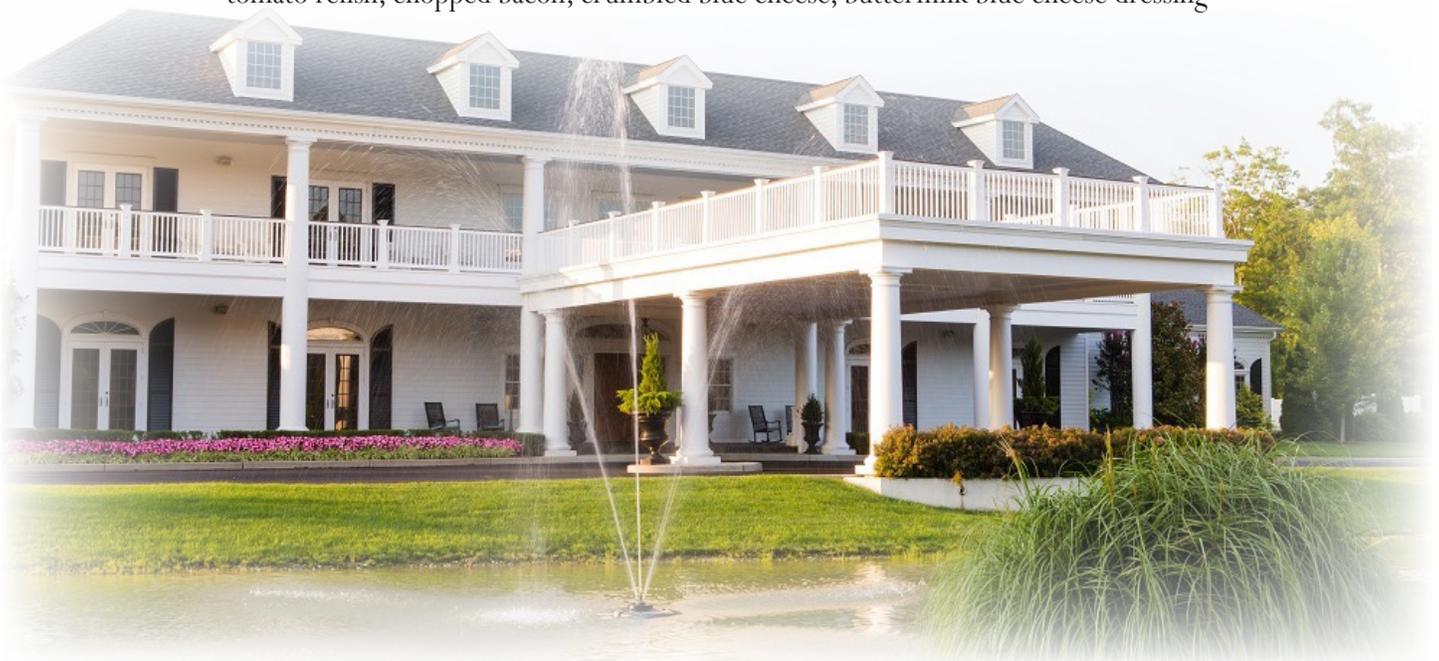
poached pears, gorgonzola cheese, candied walnuts, raspberry vinaigrette

### BEET AND GOAT CHEESE

marcona almonds, raisins, arugula, mixed greens, smoked maple vinaigrette

### ICEBERG WEDGE

tomato relish, chopped bacon, crumbled blue cheese, buttermilk blue cheese dressing



# Carving and Pasta Stations

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## CARVING STATION

*Prepared and Presented to Order*

**Please Select One**

### **TURKEY BREAST**

homestyle gravy, cranberry sauce

### **BONE-IN HAM**

bourbon-pineapple relish

### **CEDAR PLANK SALMON**

charred roasted tomato salsa

### **PRIME RIB**

au jus, horseradish cream sauce

### **CRISP PORK BELLY**

cherry sesame glaze ~ \$7 per person

### **WHOLE PIG**

huli huli sauce, Hawaiian king rolls ~ \$7 per person

### **BRAZILIAN RACK OF LAMB**

chimichurri sauce ~ \$15 per person

### **BEEF WELLINGTON**

demi-glaze ~ \$8 per person

### **JAPANESE A5 WAGYU**

citrus soy ponzu, house steak sauce ~ MP

## PASTA STATION

grated parmesan cheese, crushed red pepper flakes, garlic bread

### **Please Select Two Pastas**

penne  
rigatoni  
fettuccini  
farfalle

\*gluten free available

### **Please Select Two Sauces**

pomodoro  
ala vodka  
alfredo  
garlic & oil  
rosa sauce  
basil pesto cream,  
mushroom cream  
scampi

### **Please Select Two Toppings**

sundried tomatoes  
green peas  
fresh basil  
balsamic roasted cherry tomatoes  
broccoli rabe  
cremini mushrooms  
sauteed spinach  
steamed broccoli

### **MAKE IT ICONIC...**

### **CHEESE WHEEL PASTA**

Our chef attendant will toss your guest's pasta in a large parmesan reggiano wheel till perfect, creamy and cheesy, finished with crispy pancetta, green peas and fresh basil ~ \$6 per person

**Minimum of 75 Guests Required**

# Buffet Dinner Entrées



Please Select Two

## THE CARRIAGE HOUSE CHICKEN

parmesan egg coated, sundried tomato beurre blanc

## TENDERLOIN OF BEEF AU POIVRE

sliced beef tenderloin topped with au poivre sauce

## PORK TENDERLOIN

Tuscan marinade, grilled, red pepperonata

## BAKED STUFFED FLOUNDER

crab imperial, lemon beurre blanc

## MISO GLAZED SALMON

red miso glaze, cucumber-daikon slaw, sesame seed

## HERB CRUSTED SALMON

tomato-cucumber dill salsa, lemon beurre blanc

## MAHI MAHI

grilled, pineapple salsa, soy butter sauce

 = Gluten Free

## VEGETABLES AND STARCH

*Please Select One of Each*

Mixed Seasonal Vegetables  
Green Beans and Baby Carrots  
Asparagus

Rosemary Red Bliss Potatoes  
Garlic Mashed Yukon Gold Potatoes  
Jasmine Rice Pilaf

\$160 per person

*A Gratuity of 15% of the total food & beverage revenue and an Administrative Fee of 7.5% of the total food and beverage revenue plus 6.625% New Jersey State Sales Tax will be added.*

# Wedding Cake



## (Included)

From traditional tiered cakes to trendy and whimsical designs, our Executive Pastry Chef will create the wedding cake that truly reflects your personal flair and the spirit of your event. Provide your own pictures, ideas and inspirations, or let our Chef's imagination run wild. Your wedding package includes: Vanilla, Chocolate, Red Velvet, Funfetti and Marble Cake Flavors and Vanilla or Chocolate Buttercream, Fudge and Cream Cheese Filling with Vanilla or Chocolate Buttercream Icing.



Smooth



Raked



Diagonal Raked



Scraped



Single Dots



Spackled

## (Enhanced Examples)



# Viennese Table

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## Chef's Choice of Twelve (12) of the following:

### TARTS

- Fruit Tart - Pastry Cream filled Tart topped with Fresh Seasonal Fruit
- Lemon Curd Meringue Tart - Fresh Lemon Curd topped with Toasted Meringue
- Peanut Butter and Jelly Tart - Raspberry Jam topped with Peanut Butter Mousse
- Pecan Tart - Pecan Caramel Tart drizzled with Chocolate
- Raspberry Key Lime Tart - Traditional Key Lime Tart with Raspberry Jam
- Salted Caramel Tart - Salted Caramel topped with Chocolate Ganache and garnished with Sea Salt
- S'mores Tart - Chocolate Pot De Crème filled Tart topped with Toasted Meringue

### PASTRIES

- Cannoli - Mini Cannoli Shell filled with Homemade Cannoli Cream and Chocolate Chips
- Cream Puffs - Pate au Choux filled with Raspberry Jam and White Chocolate Mousse
- Eclairs - Pate au Choux filled with Pastry Cream and dipped in Dark Chocolate
- Mini Cupcakes - Assorted flavors of Mini Cupcakes
- Shortbread Cookies - Shortbread Cookie dipped in Chocolate
- Truffle Cake Pops - Vanilla and Chocolate Cake Pops dipped in Dark or White Chocolate
- Tuxedo Strawberry - Chocolate dipped Strawberry 
- French Macarons - Assorted flavors 

### CAKES

- Carrot Cake - Carrot Cake layered with Cream Cheese Filling
- Opera - Delicate Almond Sponge infused with Coffee, layered with Coffee Buttercream and Chocolate Ganache \*
- White Chocolate Raspberry Cake - Vanilla Cake, layered with Raspberry Jam and White Chocolate Mousse \*
- Chocolate Almond Torte - Chocolate Almond Sponge, layered with Chocolate Ganache and Almond Buttercream \* 
- Chocolate Crunch Cake - Chocolate Sponge layered with Cappuccino Mousse and Chocolate Croquant \* 

### GLASS DESSERTS

- Milk and Cookies - Chocolate Chip Cookies served with a Glass of Milk
- Seasonal Cheesecake - Seasonal Cheesecake served in a glass, (can be GF if requested - no crust)
- Mousse - Variety of Mousse Flavors: Chocolate, White Chocolate, Cappuccino, Strawberry - garnished with Sauce and Fruit
- Panna Cotta - Delicate and Creamy Chilled Vanilla Custard topped with Fruit
- Tiramisu - Lady Fingers soaked in Coffee Rum, topped with Tiramisu Mousse and garnished with a Coffee Bean
- Creme Brulee Spoons - Creamy Vanilla Custard baked and served on a Ceramic Spoon

(\*) Contains Almond Flour ~  Gluten Free

**\$10 per person**

# Dessert Enhancements

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## ICONIC ICE CREAM & GELATO BAR

chocolate, vanilla, strawberry, assorted gourmet gelato flavors, M&M's, crushed Oreo cookie, gummy bears, mini marshmallows, sprinkles, maraschino cherries, fresh baked cookies, waffle cones, waffle bowls, cake cones ~ \$12 per person

## DULCE CHOCOLATE FOUNTAIN

warm milk chocolate, pound cake, marshmallows, pretzel sticks, melon, bananas, strawberries ~ \$10 per person

## ROAST YOUR OWN S'MORES

large marshmallows, graham crackers, chocolate squares, chocolate bars, strawberries, bananas, caramel sauce ~ \$10 per person

## CANNOLI BAR

plain and chocolate dipped cannoli shells; cannoli filling; assorted toppings: mini chocolate chips, sprinkles, mini m&m's, chopped pistachio, strawberry crunch, crushed hazelnuts. ~ \$12 per person

## BOARDWALK STATION

assorted iconic boardwalk sweets, candy bars, jelly beans, saltwater taffy, cotton candy, funnel cake, fresh lemonade ~ \$14 per person

*Additional Station Enhancement will require an attendant fee of \$150*



# Spirits

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## FIVE HOUR BAR

\$150 Bartender Fee (1 per 75 guests)

### CHAMPAGNE TOAST

Complemented with a Succulent Strawberry Garnish

### DELUXE BAR

Unlimited Consumption

### SPIRITS

Steel Blu Vodka, Tito's, Cuervo, Tanqueray, Bacardi Silver, Captain Morgan, Malibu, Jim Beam Bourbon, Dewars, Seagrams VO, Jack Daniels, Southern Comfort. Kahlua, Apple Schnapps, Peach Schnapps, Sweet Vermouth, Dry Vermouth and Triple Sec. Complemented with a full host of mixers.

### IMPORTED AND DOMESTIC BEER

Budweiser, Miller Lite, Heineken, Yuengling, Michelob Ultra, Corona, Coors Light, Bud Light and O'Douls

### WINE

House Wine: Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, Pinot Noir & Sauvignon Blanc.

Included are a selection of regular and decaffeinated coffee blended especially for the Carriage House and an assortment of herbal teas, along with soft drinks and iced teas.

## ICONIC BAR ENHANCEMENTS

### LUXURY SPIRITS

The Luxury Bar Enhancement makes the following additions to your Gala Bar:

Steel Blu Lemon, Steel Blu Orange, Ketel One, Patron Silver Tequila, Beefeater (Gin), Bombay Sapphire, Brugal Anejo (Rum), Knob Creek, Maker's Mark, Johnnie Walker Black, Crown Royal, Jameson, Courvoisier, High Noon Seltzers: Peach, Pineapple, Black Cherry, Sun Cruisers: Lemonade, Iced Tea

\$10 per person

### MARTINI ICE LUGE

A skillfully carved personal Ice Sculpture with a spirit luge for a cool refreshment during Cocktail Hour. \$700

## INTERNATIONAL COFFEE STATION

Treat your family and friends to their selection of our international gourmet coffee station. Fresh Brewed 100% Colombian coffee and an assortment of herbal teas elegantly prepared by our service staff with a full host of condiments, including Fresh Whipped Cream. Non-Alcoholic Flavored Syrups, Cinnamon, Nutmeg, Shaved Chocolate and assortment of House Cordials: Bailey's, Kahlua and Amaretto. \$5.95 per person

## CONSUMPTION AFTER DINNER DRINKS

*Served tableside or as part of our International Coffee Bar on a consumption basis.*

### OFFERING A VARIETY OF CORDIALS AND COGNACS

Amaretto Di Saronna, Frangelico, Godiva Chocolate Liqueur, Grand Marnier, Sambuca Romano, Marie Brizard Anisette, Limoncello, Bailey's Irish Cream. \$11 per drink

### CAPPUCCINO & ESPRESSO

\$4 per drink

# Late Night Snack Menu



## **CHEESE STEAK STATION**

sliced rib eye, chopped chicken, cheez whiz, sliced tomatoes, sauteed onions, banana peppers, cherry peppers, shredded lettuce, seeded baguette ~ \$9 per person

## **BREAKFAST SANDWICH & TOTS**

English muffins, egg patty, American cheese  
**choice of one meat** | bacon, sausage, pork roll  
\$7 per person

## **THE DONUT HOLE WALL**

assorted donut holes served in a to go charcuterie cup (flavors to include: plain, chocolate, powder dusted, blueberry glazed) - \$10 per person

## **POPCORN STATION**

freshly popped popcorn, assorted popcorn flavorings, seasonings  
\$5 per person

## **PHILADELPHIA SOFT PRETZEL "TO GO"**

trio of mustards: spicy, brown and yellow  
\$5 per person

## **PIZZA TO-GO**

thick cut Sicilian, cheese, pepperoni, ricotta and broccoli  
\$7 per person

*Attendant Fee of \$150 required for each additional Late Night Station Enhancement*

# Reception Extras

ADDITIONAL HOUR OF RECEPTION AND OPEN BAR \$12.5 per person

## LINEN ENHANCEMENTS

### ULTIMATE COCKTAIL HOUR LINEN PACKAGE

Damask Linen (White and Ivory) with bows \$400 - Chiavari Chairs \$250

Pintuck/Crush Linen (Assorted Colors) with bows \$500 - Chiavari Chairs \$250

**DECORATIVE RECEPTION TABLE LINENS** ~ Available in a variety of fabrics and colors. \$22 each and up

**DECORATIVE RECEPTION COLORED NAPKINS** \$1 per place setting and up

**DECORATIVE TABLE RUNNERS** ~ Available in a variety of fabrics and colors. \$12 each

**CHARGERS: GOLD OR SILVER** \$1 each

### LINEN CHAIR COVER WITH BOWS

Available in White, Ivory, and Black with your color choice for the bow.

Spandex - \$8.95 each / Poly Linen - \$10.95

Plus two attendant fees of \$125

### CHIAVARI CHAIRS - For Cocktail Hour or Ceremony

A ladder back chair available in Gold or Silver. \$10.95 per chair

## AMBIANCE ENHANCEMENTS

### AMBIENT LIGHTING

Soft wall washing lights placed around the room to illuminate your gala in your choice of colored gels.

Magnolia \$250, Grand Savannah \$225 Partial, \$295 Full

Stage and Balcony \$60 Additional

### VOTIVE CANDLE PACKAGES

Cocktail Hour Package. \$45

Votives lining the Foyer Staircase. \$195

Votives lining the Grand Savannah Staircases and Balcony. \$250

Ultimate Votive Package including Foyer and Grand Savannah. \$325

### FOYER STAIRCASE FABRIC DRAPERY

White fabric draped on our foyer staircase. \$295

## SPECIALTY AMENITIES

SET OF 2 WINE BARRELS \$250 ~ ARCHES \$250 and up

VENDOR MEALS \$45 ~ CHILDREN'S MEALS (Ages 3-12) Chicken Tenders and Fries \$45

VALET \$150 Each Attendant

## CEREMONY

\$8.95 per person Ceremony Fee

The Carriage House features a ceremony site on our grounds, complete with walkways and landscaped decorative wall as a backdrop for your wedding. Our Magnolia Room or Grand Lobby can also be utilized for a picturesque atmosphere.