

THE Cypress Inn Pavilion

EVENT GUIDE • CATERING MENU



Waterfront gatherings, thoughtfully hosted

WEDDINGS • REHEARSAL DINNERS • CORPORATE EVENTS • PRIVATE CELEBRATIONS



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Welcome to the Pavilion

A clear path from space planning to menu selection, staffing, and final event details.



Designed for the whole event

Cypress Inn Pavilion brings together a flexible indoor event room, a covered riverside deck, an outdoor patio, a stage, and buffet-forward hospitality. This guide is organized to help you understand the space first, then move naturally through facility pricing, catering, bar service, rentals, policies, and recommended planning resources.

PLANNING FIT

The Pavilion is best suited for larger private events. Smaller events may be quoted based on food and beverage minimums.

How to use this guide

- Begin with capacity and layout so the guest experience drives every later choice.
- Review facility rental pricing and any additional-hour needs before finalizing the event timeline.
- Choose a curated buffet package or build a custom buffet from the complete menu selections.
- Coordinate bar service, staffing, linens, tableware, security, and outside resources through the final event plan.

Guide at a glance

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Venue Snapshot & Capacity

A flexible indoor-and-riverside setting designed around guest count, event flow, and service needs.



180

SEATED INDOORS

18 round tables fill the room

+52

RIVERSIDE DECK

6-foot tables add deck seating

232

MAXIMUM SEATING

Room and deck are full

Venue highlights

- Indoor event space
- Covered riverside deck
- Outdoor patio
- Stage
- Wi-Fi
- Parking

Facility rental includes

- Three- to four-hour event time
- Setup, breakdown, and cleanup
- Use of in-house tables and chairs
- Bridal suite when ceremony is on site
- House AV equipment
- Projector, screens, and TVs
- Microphone
- Open floor area for a dance floor

DANCE FLOOR PLANNING

To create a dance floor, remove three indoor round tables. Final seated capacity with a dance floor depends on the approved layout; no additional capacity is assumed in this guide.

Ceremony & Event Flow

Coordinate arrival, ceremony, reception, buffet, bar, and dance floor as one connected guest experience.



Ceremony planning

- The bridal suite is available when the ceremony is held on site.
- Outdoor ceremony areas should be coordinated with the reception timeline and weather plan.

Room & deck flow

- At maximum seating, both the indoor room and riverside deck are full.
- Buffet placement, bar placement, stage use, and dance floor needs affect the final arrangement.

Venue features

- Front entrance
- Covered outdoor deck
- Outdoor patio with fountains
- Glass garage doors
- Stage

A thoughtful event flow

01 ARRIVAL	02 CEREMONY	03 COCKTAILS	04 DINNER	05 DANCING
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LAYOUT REFERENCE

The original venue floor plan is appended, unchanged, as the final page of the PDF edition. Final layouts may be adjusted for guest count, dance floor needs, buffet placement, and event flow.

Facility Rental Pricing

Standard rental periods and special-event options for the Pavilion.

Morning / Lunch Events		Afternoon / Evening Events	
3-HOUR RENTAL		4-HOUR RENTAL	
DAY	FACILITY RENTAL	DAY	FACILITY RENTAL
Monday-Wednesday	\$550	Monday-Wednesday	\$900
Thursday-Sunday	\$750	Thursday	\$1,500
		Friday or Saturday	\$3,000
		Sunday	\$2,000

Special Events

EVENT	INCLUDED TIME	FACILITY RENTAL
Friday or Saturday Wedding or Rehearsal Dinner	4-hour event, 2-hour setup	\$3,500
Friday & Saturday Wedding and Rehearsal Dinner	2-hour dinner, 4-hour event, 2-hour setup	\$5,000
Greek Party	Contact Special Events Management for pricing	Contact for pricing

GREEK EVENTS

Contact Special Events Management at 205.469.7464 or contact@specialeventsmanagement.net for pricing and event-specific requirements.

PLANNING FIT

The Pavilion is best suited for larger private events. A minimum food and beverage purchase of \$500 is required for every facility rental.

Additional Hours & Booking Notes

Additional guest time and setup time are available only when the calendar and event plan allow.

HOW ADDITIONAL GUEST HOURS ARE CALCULATED

Additional guest event hours may be added at 10% of the applicable standard facility rental price per hour. Special-event additional guest hours are \$300 per hour. All additional hours are subject to availability.

Standard facility additional guest hours

EVENT PERIOD	DAY	BASE RENTAL	ADDITIONAL HOUR
Morning / Lunch	Monday-Wednesday	\$550	\$55 per hour
Morning / Lunch	Thursday-Sunday	\$750	\$75 per hour
Afternoon / Evening	Monday-Wednesday	\$900	\$90 per hour
Afternoon / Evening	Thursday	\$1,500	\$150 per hour
Afternoon / Evening	Friday or Saturday	\$3,000	\$300 per hour
Afternoon / Evening	Sunday	\$2,000	\$200 per hour

Special-event additional guest hours

SPECIAL EVENT	BASE RENTAL	ADDITIONAL HOUR
Friday or Saturday Wedding or Rehearsal	\$3,500	\$300 per hour
Friday & Saturday Wedding and Rehearsal Dinner	\$5,000	\$300 per hour
Greek Party	TBD	Contact for pricing

Additional setup time

Additional setup hours with no guests present may be added for \$60 per hour, subject to availability.

Price confirmation

Prices are subject to change until 30 days prior to the event based on market conditions and availability.

Curated Buffet Packages

Select a complete package or use these menus as a starting point for a custom buffet.



Popular Menu

\$25.00 per person

FEATURED ENTREES

- Chicken Tenders - fried, grilled, or blackened
- Tips & Tails - filet bites

BUFFET ACCOMPANIMENTS

- Caesar Salad
- Mashed Potatoes
- Green Beans
- Yeast Rolls

DESSERT SELECTION

- Bread Pudding

Menu 1

\$17.00 per person

FEATURED ENTREES

- Italian Chicken
- Meatballs
- Angel Hair Pasta

BUFFET ACCOMPANIMENTS

- Caesar Salad
- Broccoli
- Yeast Rolls

DESSERT SELECTION

- Peach Cobbler

Menu 2

\$29.00 per person

FEATURED ENTREES

- Flank Steak
- Blackened Chicken Breasts

BUFFET ACCOMPANIMENTS

- Sautéed Green Beans
- Baked Potato Bar
- Mixed Green Salad
- Yeast Rolls

DESSERT SELECTION

- New York Cheesecake

Menu 3

\$20.25 per person

FEATURED ENTREES

- Baked Chicken
- Shrimp Scampi
- Angel Hair Pasta

BUFFET ACCOMPANIMENTS

- Steamed Broccoli with Cheese
- Caesar Salad
- Yeast Rolls

DESSERT SELECTION

- Strawberry Shortcake

PACKAGE PRICING

Buffet package pricing is per person. Food and beverage are subject to 10% sales tax. A 22% service charge applies to the entire invoice except venue rental and sales tax; the service charge is not taxable. Staffing is additional, and a minimum of two banquet captains is required for every event.

Entrees

Pick 1 or 2 entrees. Custom buffet pricing is based on guest count, selections, service style, staffing, rentals, and market pricing.



Chicken	Beef & Pork	Seafood & Pasta	BBQ & Smokehouse
• Chicken Tenders - fried, grilled, or blackened • Chicken Breasts - fried, grilled, or blackened • Fried Chicken - traditional or Nashville style • Italian Chicken • Herb Roasted Chicken • Baked Chicken • Pan Seared Chicken with Citrus Sauce • BBQ Chicken Breast • Blackened Chicken Breast with White BBQ Sauce • Chicken Alfredo	• Tips & Tails - filet bites • Flank Steak • Beef Tenderloin • NY Strip - medium to medium well • Prime Rib • Roast Beef • Meatballs • Pork Loin • Grilled Pork Chops	• Shrimp Scampi • Catfish - fried, grilled, or blackened • Grilled Salmon with Butter Sauce • Pan Seared Tilapia with Lime Sauce • Angel Hair Pasta • Pasta with Meatballs • Pasta Primavera • Chicken Alfredo • Marinara with Pasta	• Smoked Pork • Smoked Chicken • Smoked Brisket • Baby Back Ribs • Spare Ribs • Smoked Turkey • Smoked Ham

PREPARATION OPTIONS

Chicken tenders, chicken breasts, and catfish may be prepared fried, grilled, or blackened. Fried chicken may be prepared traditional or Nashville style.

Sides, Breads & Desserts

Pick 4 or 5 sides and breads, then choose 1 or 2 desserts to complete your custom buffet.



Potatoes, Pasta & Rice

- Baked Potato Bar
- Garlic Mashed Potatoes
- Mashed Potatoes
- Loaded Mashed Potatoes
- Roasted Red Potatoes
- Brown Rice Pilaf
- Herbed Risotto
- Angel Hair Pasta
- Macaroni & Cheese

Vegetables

- Green Beans
- Sauteed Green Beans
- Broccoli
- Steamed Broccoli with Cheese
- Sauteed Asparagus
- Honey Glazed Carrots
- Grilled Squash & Zucchini
- Grilled Seasonal Vegetables
- Collard Greens
- Succotash

Salads & Cold Sides

- Caesar Salad
- Mixed Green Salad
- Seasonal Salad
- Coleslaw

Breads

- Yeast Rolls
- Garlic Bread
- Cornbread
- Hushpuppies
- Cypress Inn Bran Muffins

Desserts

- | | |
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| <ul style="list-style-type: none"> • Berry Cobbler • Peach Cobbler • Pecan Cobbler • Apple Crisp • New York Cheesecake • Bread Pudding with Caramel Sauce • Baked Apples • Banana Pudding • Cobbler - apple, berry, blackberry, chocolate, peach, and pecan • Cookie & Brownie Platter • Dessert Bars | <ul style="list-style-type: none"> • Gourmet Cupcakes • Strawberry Shortcake Cupcake • Brownies • Chocolate Chip Cookies • Strawberry Shortcake with Whipped Topping • Mini Key Lime Pie • Apple & Grape Skewer • Pies - cheese, key lime, peanut butter, pecan, pumpkin, and apple • Strawberry Shortcake • Fresh Fruit Platter |
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FINAL MENU PLANNING

Final side selections, quantities, service pieces, rentals, staffing, and dessert availability are confirmed in the event proposal. Pricing may vary with market conditions and seasonal sourcing.

Reception Bites & Dips

Hot hors d'oeuvres, cold bites, display options, and spreads for cocktail hours and receptions.



Hot Hors d'Oeuvres

- Cocktail Sausages
- Macaroni & Cheese Balls
- Pigs in a Blanket
- Spinach Stuffed Mushrooms
- Crab Stuffed Mushrooms
- Sausage Balls
- Grilled Vegetable Skewers
- Southwestern Eggrolls
- Smoked Chicken Tenders with White BBQ Sauce
- Buffalo Chicken Bites
- Meatballs - BBQ or Italian
- Bourbon Chicken
- Bacon Wrapped Shrimp Skewers
- Fried Green Tomatoes
- Pan Seared Mini Crab Cakes

Cold Bites & Displays

- Spicy Deviled Eggs
- Caprese Salad Picks
- Chicken Salad on Baby Gem
- Shrimp Cocktail
- Vegetable Platter
- Charcuterie Board
- Domestic Cheese Board with Assorted Crackers

Dips & Spreads

SERVED WITH CRACKERS

- Cheese Ball
- Pimento Cheese Platter
- Spicy Pimento Cheese Platter
- Chicken Salad Platter

SERVED WITH TORTILLA CHIPS

- Spinach Artichoke Dip
- Fire Roasted Salsa
- White Queso Dip
- Black Bean & Corn Salsa
- Buffalo Chicken Dip

SERVED WITH PITA CHIPS

- Rosemary Hummus

DISPLAY SIZING

Charcuterie board may serve up to 20-25 people. Domestic cheese board with assorted crackers may serve up to 40-50 people.

CUSTOM QUOTE

Reception items are custom quoted based on guest count, selections, service style, staffing, rentals, and presentation needs.

Handhelds

A complete selection of compact reception items for custom-quoted service.



Handheld selections

- Mini Quiche
- Pigs in a Blanket
- Chicken Salad Croissant
- Ham & Cheese Croissant
- Turkey & Cheddar Croissant
- Salmon & Lemon Kebab
- Ham & Cheese Roll
- Turkey & Cheddar Roll
- Caesar Pinwheel

More selections

- Spicy Pimento Cheese
- Steak & Vegetable Kebab
- Southwest Egg Roll
- Bourbon Chicken Skewers
- Smoked Chicken with White BBQ Sauce
- All-American Beef Sliders
- Pork Tenderloin Crostini
- Pork Tenderloin with Tart Apple
- Beef Tenderloin with Horseradish Sauce

PRICING & SERVICE

Handhelds are custom quoted based on guest count, selection, service style, staffing, and presentation needs.

GUEST COUNT

Determines quantities and service pacing.

SERVICE STYLE

Passed, displayed, or a thoughtful combination.

STAFFING

Confirmed with the final event plan.

PRESENTATION

Coordinated to fit the room and event flow.

Presentation matters.

Handheld selections can be arranged for passed service, display service, or a combination designed around your event flow.

Interactive Stations

Build an experience around bars, carving service, barbecue, pasta, tacos, or a market-priced Low Country boil.

Chili Bar Includes cheddar cheese, onions, peppers, sour cream, and crackers.	Baked Potato Bar Includes bacon, cheddar cheese, sour cream, and butter.
Smashed Potato Bar Includes bacon, cheddar cheese, sour cream, and butter.	Loaded Mashed Potato Bar Includes mashed potatoes, bacon, cheddar cheese, sour cream, and butter.
Taco Bar Includes ground beef, chicken, lettuce, cheese, sour cream, and salsa.	Shrimp & Grits Bar Includes cheddar cheese, salsa, peppers, and onions.
Fajita Bar Includes flank steak, chicken, peppers, onions, lettuce, cheese, sour cream, and salsa.	Pasta Bar Includes chicken, meatballs, pasta, pasta primavera, marinara sauce, and Alfredo sauce.
BBQ & Smokehouse Station Includes smoked pork, smoked chicken, smoked brisket, baby back ribs, spare ribs, smoked turkey, and smoked ham.	Low Country Boil Market price.
Carving Station Includes meat choice, rolls, buns, and sauce. Meat selections: prime rib, marinated strip loin, roasted turkey, beef tenderloin, hickory smoked ham, and Southern smoked pork. All carving stations have a \$150 chef fee.	Custom Quote Stations are custom quoted based on guest count, selections, service style, staffing, rentals, and market pricing.

Station planning

GUEST COUNT	SERVICE PACE	STAFFING	RENTALS
Sets quantities and pacing.	Keeps lines moving comfortably.	Matched to the selected stations.	Confirmed with service pieces and layout.

Bar Menu & Setup

Beer, wine, cocktails, premium selections, and the required bar setup structure.

Beer & Wine Domestic Beer \$5.00 • Michelob Ultra • Coors Light • Miller Lite Imported Beer \$6.00 • Corona Wine \$9.00 per glass • Pinot Noir • Cabernet Sauvignon • Pinot Grigio • Chardonnay • Moscato • Wycliff Brut	Cocktails \$8.00 • Tito's Vodka • High Noon - assorted • Captain Morgan Rum • Jose Cuervo Gold • Jack Daniel's • Maker's Mark • Crown Royal • Bombay Gin Premium Cocktails \$14.00 • Casamigos Tequila • Grey Goose Vodka • Hennessy
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Bar setup

\$550 TOTAL BAR SETUP FEE	\$250 OPEN-BAR CREDIT	\$250 EACH ADDITIONAL BAR
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BAR POLICY

The \$550 setup fee applies to the bar service. Open bar events receive a \$250 bar credit. Additional bars are \$250 each.

Plan bar service around the evening

Selections Choose beer, wine, standard cocktails, premium cocktails, or a combination.	Placement Coordinate the bar location with guest flow, the buffet, stage use, and dance floor needs.	Final plan Confirm setup, additional bars, staffing, security, and timing before the event.
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Rentals, Staffing, Linens & Tableware

Current planning estimates, required staffing, and the Pavilion’s quality standard for tabletop presentation.

ITEM	PLANNING ESTIMATE	NOTES
Acrylic Dinnerware	\$2.00 per person	Total for 100: \$200.00
132-inch Round Tablecloths	\$22.00 each	Available in black, white, or ivory
90x132 Rectangle Tablecloths	\$17.00 each	4 required for food tables
Food Table Rectangle Linen Package	\$68.00	Based on 4 required 90x132 rectangle tablecloths
Chair Covers	\$3.00 per person	Total for 100: \$300.00
Chiavari Chairs	\$7.50 per person	Total for 100: \$750.00
Banquet Captains	\$125.00 each	Two captains minimum per event
Bar Setup Fee	\$550.00	Includes \$250 credit for open bar
Additional Bar Setup	\$250.00 each	Applies to each additional bar
Security	\$160.00 minimum	Based on \$40 per hour per guard

Linens & Tableware

QUOTED SEPARATELY

Linens and tableware are not included in the facility rental rate. Cypress Inn Pavilion will coordinate a separate rental quote through a trusted vendor based on guest count, table layout, color palette, and preferred style. Rental charges are included on the event invoice and are subject to the applicable service charge. We are happy to accommodate a wide range of linen colors, fabrics, place settings, and presentation styles. To maintain a consistent standard of quality throughout the event, we respectfully request that clients not provide their own linens or disposable tableware. Because guests generally view every event element as part of the Pavilion experience, coordinating these items through approved sources helps ensure that all tabletop materials are clean, coordinated, presentable, and appropriate for the occasion.

What we coordinate for you

GUEST COUNT Sets quantities and rental needs.	COLOR PALETTE Guides linen colors and fabrics.	PLACE SETTINGS Supports the selected menu and service style.	PRESENTATION Keeps the entire tabletop coordinated and event-ready.
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Policies, Food Safety & Planning Notes

Core pricing, service, safety, and planning terms to review before the event agreement is finalized.

Food Preparation & Safety • All fried items are fried in beef tallow. • Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. • All meals provided by Cypress Inn are buffet style; plated meal service is not offered.	Pricing, Minimums & Final Confirmation • A minimum food and beverage purchase of \$500 is required for every facility rental. • Food and beverage are subject to 10% sales tax. Venue rental is not taxed. • A 22% service charge applies to the entire invoice except venue rental and sales tax; the service charge is not taxable. • Prices are subject to change until 30 days prior to the event based on market conditions and availability.
Staffing & Security • Buffet pricing does not include staffing. • A minimum of two banquet captains is required for every event at \$125 each. • Security is \$160 minimum, based on \$40 per hour per guard. Cypress Inn determines when security is required.	AV & Outside Resources • House AV equipment, projector, screens, TVs, microphone, and Wi-Fi are included with the facility rental at no additional charge. • Additional AV equipment must be rented through RTR Pro Entertainment when RTR offers the requested item. • The RTR requirement does not apply when RTR does not carry the item or when the equipment is supplied by the client's musician, musical group, or DJ service. • Outside vendors and entertainment providers must be disclosed and approved in advance.

From inquiry to final event plan

1 SPACE Guest count & layout	2 MENU Food & beverage	3 SERVICE Staffing & rentals	4 DETAILS AV, security & vendors	5 FINAL Confirm pricing & timing
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The signed rental agreement governs every booking.

The guide summarizes current offerings and policies. The signed event space rental contract, final proposal, and approved event plan establish the binding terms, deadlines, pricing, and responsibilities for each event.

Reservations, Payments & Cancellation

The reservation, payment, tax, service-charge, and cancellation terms that apply to every booking.

Reservations & Deposit

- A reservation is confirmed only after Cypress Inn receives the signed agreement and required deposit.
- The non-refundable deposit equals 50% of the venue rental rate.
- A valid credit card must remain on file for damages and incidental charges.
- Checks for facility rental should be payable to Cypress Inn. Credit-card payments are subject to a 3% processing fee.

Thirty-Day Deadline

- Menu selections, final guest count, and the remaining 50% of the venue rental are due 30 days before the event.
- At the same time, 50% of the total estimated event charges is due.
- Proof of required event liability insurance is also due no later than 30 days before the event.

Final Balance

- The remaining invoice balance is due in full 3 days before the event.
- The final balance includes adjustments to food, beverage, bar, staffing, security, rentals, service charge, and other applicable charges.

Cancellation

- Cancellations must be made in writing at least 30 days before the event to receive a refund of payments other than the initial venue rental deposit.
- The initial venue rental deposit is non-refundable.
- No refunds are given for cancellations made less than 30 days before the event.
- Failure to meet payment deadlines may result in cancellation under the contract cancellation policy.

Plan around the two critical deadlines.

Thirty days before the event: final menu, guest count, venue balance, 50% of estimated event charges, and insurance certificate.

Three days before the event: the entire remaining invoice balance.

Timing, Conduct & Client Responsibilities

Operational rules that protect the venue, the event team, and every guest experience.

Timing & Access

- Events must be completed and all guests must be gone by 2:00 AM.
- Bar service ends 30 minutes before the scheduled event end time.
- All musical entertainment ends no later than 15 minutes before the scheduled event end time.
- Setup and teardown must remain within the approved schedule; same-day teardown is required unless otherwise approved.

Food, Beverage & Alcohol

- Outside food, beverages, and alcohol are not permitted anywhere on the premises, including parking areas.
- All alcohol must be provided and served by Cypress Inn staff from venue bars in accordance with Alabama ABC requirements.
- Guests under 21 who consume alcohol, and anyone who provides alcohol to a minor, will be removed immediately.
- Disruptive conduct may result in removal, early termination of the event, and additional charges.

Decor, Vendors & Entertainment

- Decorations, third-party vendors, and entertainment must be disclosed and approved in advance.
- Staples, nails, tacks, and tape may not be used on Pavilion structures or painted surfaces. Command strips require prior approval and proper removal.
- Candles must be enclosed in glass or be floating candles.
- Entertainment providers are responsible for specialized equipment beyond the included house AV, and Cypress Inn may monitor and control music volume.

Damage, Insurance & Liability

- A valid credit card remains on file for extraordinary cleanup, damage, repairs, and incidental charges.
- Event liability insurance with at least \$1,000,000 per occurrence is required. The policy must name Cypress Inn Restaurant, The Cypress Pavilion, and their owners and affiliates as additional insureds.
- Proof of insurance is due 30 days before the event. Failure to provide it may result in cancellation.
- The client is responsible for the event, guests, invitees, vendors, and compliance with the signed agreement.

Private events only - no ticket sales or admission charges.

No group may derive financial gain from an event at the Pavilion through ticket sales, admission charges, cover charges, or similar activity. A violation is a breach of the rental agreement and may result in immediate termination and forfeiture of deposits and payments.

Preferred Vendors & Event Resources

Recommended contacts for floral design, entertainment, planning, coordination, AV, and required event insurance.

SERVICE	COMPANY	CONTACT	PHONE	EMAIL / WEBSITE
Florist	Nece Floral Designs	Shannon Nece	(205) 710-7022	
DJ / Band	Chase Evan		205-792-1301	info@chaseevan.com
Wedding Planner	Posh Occasions By Sheriah, LLC.	Sheriah Gibson	205-393-8101	
Wedding Coordinator	Suzanne Powell, Better Together Wedding Coordinator	Suzanne Powell	(205) 861-8549	
A/V	RTR Pro Entertainment	Daniel Barnett	(205) 826-9477	
Wedding Insurance	WedSure		800-364-2433	www.wedsure.com

VENDOR NOTE

These companies are recommended resources, and clients contract with them directly. Event liability insurance is required, but clients may use any carrier that meets the contract requirements. Additional AV equipment must be rented through RTR Pro Entertainment when RTR offers the requested item, unless RTR does not carry it or the equipment is supplied by the client's musician, musical group, or DJ service.

*Ready to start
planning?*

Cypress Inn Pavilion

Let us build a plan around your guest count, schedule, menu, and service style.

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www.lamonsfriedandfrosty.com/cypress



*Outdoor Patio with
Fountains*



100'

Covered Outdoor Deck

10'

Glass "rarafe" doors



40'

Stage

Front Entrance

100'

The Cypress Inn Pavillion