

FULL SERVICE CEREMONY AND RECEPTION PACKAGE

"We do it all so you don't have too"

CEREMONY SERVICES INCLUDE:

- 3 Hours of dress time in the Bride and Groom's Suite
- In-house music system and DJ for Ceremony Music
- 1-hour rehearsal day of the event
- Wedding Coordinator
- Up to 150 White Garden Cushioned Chairs set up by our staff
- Garden Gazebo Ceremony site with accent lighting
- Lapel Microphone for you Officiate
- Silk Flower arrangement for the Gazebo

RECEPTION SERVICES INCLUDES:

- Self-Serve Buffet from our menu options
- Professional DJ and MC
- Glass plates, glassware for the bar, and silverware
- Servers
- TABC Certifies Bartenders to serve your alcohol
- YOU bring in your beer, wine and champagne
 - Liquor allowed with a \$150 bartending fee
- Event Coordinator
- Floor length linen with any color runner
- Silver Chiavari chairs and Round 48" and 60" Tables up to 150 guests
- 6 ft long or 36" round sweetheart table
- Your choice of Centerpieces from our decor inventory
- Set-up and Tear-down completed by Ella's Garden Staff
- Unlimited soft drinks, iced tea, water, and coffee
- Specialty linen on cake table
- Ground available for engagement and bridal portraits
- Unlimited planning sessions prior to your event
- One of a kind balcony introduction and bouquet toss

PRICING

FULL SERVICE PACKAGE PRICES:

Price includes: Self-Serve Buffet style catering, DJ, Coordinator, Staff, Tables, Chiavari Chairs, tablecloths, centerpieces, non-alcoholic drinks, glassware, china, setup and clean-up, ceremony, and bride/groom's suites for dressing

<u>Friday</u> & <u>Sunday</u> Evening: Starting at \$7,500 for Non-Peak* and \$8,000 for Peak for 50 guests**

Saturday Evening: Starting at \$8,050 for Non-peak* and \$8,550 for Peak for 50 guests**

Monday - Thursday Evenings: Starting at \$5,550 for Non-Peak* and \$6,050 for Peak for 50 guests**

**Additional \$35 per person over 50 guests. Max Capacity is 150 guests.

Package <u>DOES NOT</u> include the alcohol, cake, tax, security, minister, florals and photographer

DELUXE ALL-INCLUSIVE PACKAGE:

<u>Includes everything in the Full-Service Package</u> PLUS: 6 hours with our preferred photographer, bride's tiered wedding cake, photbooth, plated dinner, chargers, cloth napkins, appetizer spread, minister, DJ lighting, sweetheart table backdrop and Snack tray for Bride's suite during dress time.

Friday & Sunday Evening: Starting at \$11,500 for Non-PEak* and \$12,000 for Peak for 50 guests**

Saturday Evening: Starting at \$12,500 for Non-peak* and \$13,000 for Peak for 50 guests**

**Additional \$39 per person over 50 guests. Max Capacity is 150 guests.

Package <u>DOES NOT</u> include the alcohol, tax, security and florals

*Non-Peak Months: January, June, July and August

8.25% sales tax not included in packages. We DO NOT charge service fees.

Deposit: Nonrefundable \$750 (\$250 goes to the balance and \$500 for security retainer)

A \$200 credit is available for the removal of the wedding ceremony. The event must end by 11 PM.

Payments: Monthly payments are paid through Venmo, Zelle, cash, check, or credit card. 3% processing fees for any cards.

Once you book, your guest count cannot go down, but it can be increased. Kids under 5 are free.

CEREMONY & CAKE PACKAGE

CEREMONY SERVICES INCLUDE:

- 2 Hours of dress time in the Bride and Groom's Suite
- In-house music system and DJ for Ceremony Music
- Rehearsal day of the event
- Wedding Coordinator
- Up to 150 White Garden Cushioned Chairs set up by our staff
- Garden Gazebo Ceremony site with accent lighting
- Lapel Microphone for you Officiate
- Silk Flower arrangement for the Gazebo

RECEPTION SERVICES INCLUDES:

- 2.5 hours event time
- Tiered Wedding Cake
- Professional DJ and MC
- Glass plates, glassware for the bar, and silverware
- Servers
- TABC Certifies Bartenders to serve your alcohol
- YOU bring in your beer, wine and champagne
 - Liquor allowed with a \$150 bartending fee
- Event Coordinator
- Floor length linen with any color runner
- Silver Chiavari chairs and Round 48" and 60" Tables up to 150 guests
- 6 ft long or 36" round sweetheart table
- Your choice of Centerpieces from our decor inventory
- Set-up and Tear-down completed by Ella's Garden Staff
- Unlimited soft drinks, iced tea, water, and coffee
- Specialty linen on cake table
- Ground available for engagement and bridal portraits
- Unlimited planning sessions prior to your event
- One of a kind balcony introduction and bouquet toss

PRICING

Friday & Sunday: for 50 guests \$4,950

Saturday: for 50 guests \$5,450

Each additional guest can be added at \$15 per person. Maximum Capacity is 150.

Package <u>DOES NOT</u> include sales tax, alcohol, security, minister, catering, photographer, and flowers

VENUE RENTAL ONLY PACKAGE

PRICING

\$850/hour

PACKAGE INCLUDES:

- Up to 150 Silver Chiavari chairs available for inside use only
- Up to 150 White Garden Chairs set up for you outdoor ceremony
- 40" and 60" round tables
- Sweetheart table rectangle and circle options available
- Bride and Grooms throne chairs
- 1 Server provided by Ella's Garden
- Gift and sign in tables
- Easels available for use
- · Access to Bride and Groom's Suite
- Access to the grounds
- MUST hire our servers for clean-up and set-up.

HIRE YOUR OWN VENDORS:

Select your own cater, cake, photographer, linen company, decor, and much more. We do require vendor insurance.

ADDITIONAL ADD ONS:

- Non-alcoholic drinks, ice and glass cups for the bar
- Glass plates and flatware
- Ellas Garden Professional DJ + MC
- Catering
- Cake or dessert table
- Appetizer Table

<u>Deposit</u>: \$750 nonrefundable retainer is required (\$250 to save your date and \$500 for security retainer). Monthly or quarterly payment plans available. Venmo, Zelle, check, cash, or credit card. 3% fee applied to ALL card transactions

ELOPEMENT PACKAGE:

PRICING

\$850

PACKAGE INCLUDES:

- 2 Hours of dress time in our Bride and Groom's Suite
- 1 Hour of event time for the Ceremony and Pictures
- Up to 150 White Garden Chairs set up for your outdoor ceremony
- Staff for set-up and tear-down
- Officiant
- Your selected music to be played
- Draped Pedestal for candle or unity candle
- Silk flower arrangements available for the gazebo
- Rehearsal day of your event
 - The day before Rehearsal is available for \$75 add-on

Deposit: \$250 to secure your date

Depending on availability all events MUST end by 2 PM on Saturday and Sunday

Friday events must end by 5 PM

Monday - Thursday Events can be in the evening

ALL packages DO NOT include photographer and live flowers

Photographer packages start at \$400-\$600 for 3 hours



Pick one option for you all-inclusive meal with your package

Ace of Taste Catering



AS ALWAYS, CHEF KEITH WILL BE HAPPY TO CURATE A SPECIFIC MENU TO YOUR TASTE

Pick one option for you all-inclusive meal with your package

Mel's Country Cafe

Option A:

Choose ONE Entree with TWO sides and served with a dinner roll:

(Choose TWO Entrees below for an additional \$2 per person)

- Chicken Marsala Lightly coated chicken breasts braised with wine and mushrooms
- Chicken Parmesan Chicken breast lighlity breaded and pan fried with fresh parmesan
- Chicken Veracruz Grilled chickem breast topped with a rick cilantro cream sauce
- Hamburger Steal Cooked medium well and served with brown gravy
- Cmothered Chicken Breast 6oz. sauteed chicken served in a rich cream sauce, topped with grilled onions, mushrooms and swiss cheese
- Roast Beef served over onions and brown gracy

Option B: (additional per person - Market Price)

Preferred Entrees-Choose ONE Entree with TWO Sides

- Chicken Feta 6 oz. Chicken breast stuffed with fresh spinach and feta cheese filling
- Beef Tips Burgundy served over rice
- Beef Tips Stroganoff served over noodles
- Beef and Chicken Fajitas served with grilled onions, peppers, flour tortillas, shredded cheese, sour cream, pico de gallo, guacamole, lettuce, charro beans, Mexican rice, and chips and salsa
- Roasted Prime Rib served with au jus and horseradish sauce. Hand-carved on site.
- Baked Fresh Salmon Served with a creamy basil lemon sauce
- Beef Tenderloin Marsala Tender beef tenderloin medallions, sautéed and served with a Marsala wine sauce

Sides Choose TWO:

- Mashed potatoes
- Pasta Alfredo
- Buttered Carrots
- Mixed Vegetables
- Rosemary New Potatoes
- Country Whipped Potatoes
- Macaroni & Cheese
- Southern Style Green Beans
- Dirty Rice
- Baked Beans
- Mixed Rice Pilaf
- Sautéed Squash

Pick one option for you all-inclusive meal with your package

Russo's NY Pizzeria

Option A:

Choose TWO:

- Spaghetti with marinara or meat Fresh spaghetti with meat sauce or marinara and fresh basil
- Lasagna Fresh pasta layered with beef, Italian cheeses, and Russo's meat sauce
- Baked Ziti Fresh penne pasta with Russo's homemade marinara and ricotta cheese topped with mozzarella
- Penne Carbonara Prosciutto, red onions, and homemade penne swirled in pecorino Romano cream sauce
- Penne Chicken Alfredo Homemade penne pasta served in pecorino Romano cream sauce, topped with chicken
- Chicken Florentine Pasta Chicken sautéed with mushrooms, capers, spinach and tomatoes in a white wine lemon garlic sauce served with penne pasta
- Truffle Mushroom Campanelle Campanelle pasta in a truffle mushroom sauce with Romano cheese and arugula
- Pistachio Pesto Chicken Pasta Al dente Campanelle pasta with artichoke hearts, grilled chicken, sun-dried tomatoes, in a pistachio pesto cream sauce
- Cheese Ravioli Ricotta cheese ravioli with fresh basil topped with marinara or Alfredo sauce

ALL served with a garden salad and dinner rolls

Upgraded 2nd Entree: \$2 more per person

• Chicken Parmesan - Tender chicken breast lightly seasoned with Italian bread crumbs, topped with marinara sauce, and mozzarella cheese

Ask us about
Gluten free, vegan and vegetarian options
Cocktail hour appetizers

Pick one option for you all-inclusive meal with your package

Rudy's BBQ

Option A: (additional \$4 per person)

- Choose two:
 - BBQ Brisket
 - Sausage
 - Chicken
 - Pulled Pork
 - Turkey

- Choose two:
 - Potato Salad
 - Cole Slaw
 - Baked Beans
 - Cream Corn
 - New Potatoes
 - Corn on the Cob

Includes: Sliced bread, BBQ sauce, onions, pickles and jalapeños

