



Fall 2020 Special  
October - December  
\$4250+tax

Exclusive Use of the Estate on the Halifax to include the Tavern, Chapel, Gardens & Koi Ponds, Gazebo, Snow White's Cottage, Club Car & an overnight stay in Agatha's Guest House; Special Catering Menu; 5 Hours of Beer & Wine Beverage Service at cocktail hour and reception & Champagne Toast.

Choice of (select 1): Cheese Display with Crackers & Grapes, Vegetable Tray, or Fresh Fruit Tray at cocktail hour

Choice of (select 1) plated salad: Mixed Greens, Traditional Caesar Salad, Floridian Flair, or Bistro Salad

Choice of Main Entrées (Select 2): Beef Burgundy with Egg Noodles, Baked Ziti w/ Meat Sauce, Roasted Pork Loin w/ Warm Cinnamon Apples, Chicken Marsala, Chicken Dijon, Italian Crumb Chicken, Parmesan Crusted Pan Seared Chicken, or Chicken Choron

Choice of Savory Sides (Select 3): Fresh Whipped White Potatoes, Parsley Red Potatoes, Red Skinned Mashed Potatoes, Scalloped Potatoes, Fresh Yellow Squash & Zucchini with Basil Butter, Fresh Glazed Carrots, Fresh Snapped Green Beans, Broccoli Cheese Casserole, Creamed Spinach, Cheese Grits, or Corn Soufflé

Breads (Select 1): Fresh Herb Infused Bread, Freshly Baked Yeast Rolls & Butter, Homemade Cornbread, or Cinnamon Rolls

Dinner Includes: China; silverware; glassware; floor length white linen for guest tables & cake table; buffet linen; choice of poly napkin color; cake cutting; coffee and iced tea service; table & chair setup and break down.

The Fall 2020 Special is based on 50 adult guests. Additional adult guests would be \$65 per person drinking, \$50 per non-drinker, and \$40 per child (3-12). The Special is subject to both availability & change without notice. Optional upgrades. No substitutions are allowed.

The following is NOT included: officiate, photographer, flowers, cake or DJ. All cake vendors must be licensed and insured.