



Summer 2025 Special
June - September
Mon - Wed \$6000+tax
Thur \$6500+tax
Fri or Sun \$8750+tax
Sat \$9250+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 with Meat Sauce, Seasoned Pork Loin, 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 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 Summer 2025 Special is based on 50 adult guests. Additional adult guests would be \$75 per person drinking, \$60 per non-drinker, and \$45 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.