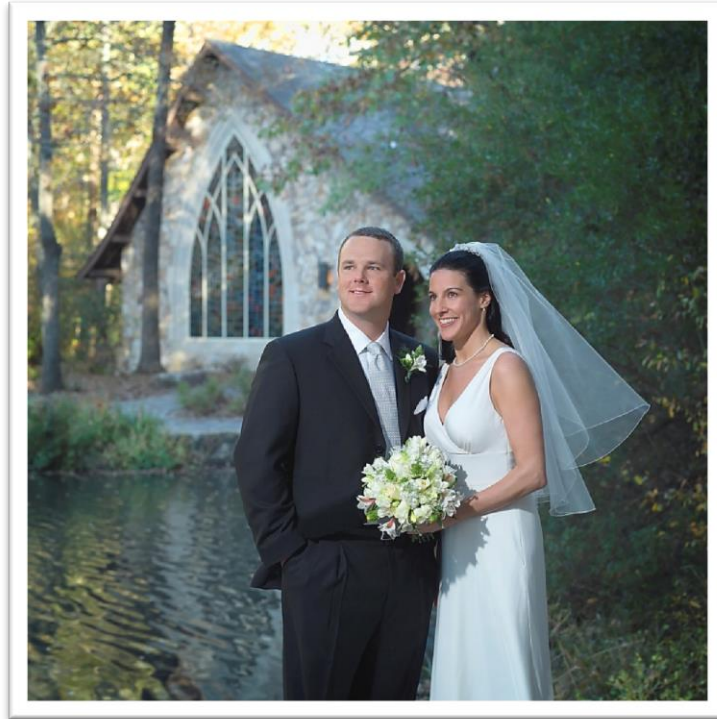


# Weddings at Callaway Gardens



Begin married life together in grand style with a wedding at Callaway Gardens! From bridal luncheons and showers to rehearsal dinners to ceremonies and receptions for parties of all sizes, we offer an unbeatable combination of facilities, service and spectacular surroundings that ensure your wedding is packed with memories to last a lifetime.

Our experienced Wedding Sales Manager will assist you in choosing and reserving your perfect wedding event venues. We also can offer creative suggestions that will help you bring your wedding dreams to life – enabling you to relax and enjoy the celebration with your loved ones.

In addition to our world-class wedding venues, we offer a variety of unique accommodations for your out-of-town guests. From our luxurious Mountain Creek Villas and Vacation Homes to our charming Southern Pine Cottages to our comfortable – and newly renovated – Mountain Creek Inn, Callaway Gardens is an extraordinary resort destination for your wedding.

The following pages provide detailed information on wedding venues, catering and pricing. For further information, please contact our Wedding Sales Manager at 1.800.543.7121 or [weddings@callawaygardens.com](mailto:weddings@callawaygardens.com). Please visit [www.callawaygardens.com](http://www.callawaygardens.com) for more information.



P.O. Box 2000, Pine Mountain, Georgia 31822 (800)543.7121

## TABLE OF CONTENTS

<b>Ceremony and Reception Venues.....</b>	<b>3</b>
❖ Wedding Venues At-A-Glance	
❖ Non-Traditional Venues At-A-Glance	
❖ Ida Cason Callaway Memorial Chapel	
❖ Virginia Hand Callaway Discovery Center	
<b>Payment Guidelines .....</b>	<b>11</b>
<b>Wedding Vendors, Officiates and Licenses .....</b>	<b>11</b>
<b>Rehearsal Dinners .....</b>	<b>12</b>
❖ Policies	
❖ Enchanted Garden Rehearsal Dinner	
❖ Low Country Boil Rehearsal Dinner	
❖ Rockin’ Robin’s Retro Rehearsal Dinner	
❖ Sunset Luau Rehearsal Dinner	
❖ Moonlight Kiss Rehearsal Dinner	
❖ Lipstick & Bowties Rehearsal Dinner	
<b>Bridal Luncheons .....</b>	<b>19</b>
❖ Butterfly Garden Tea Party	
❖ Pink Martini Night	
<b>Groom’s Day Events .....</b>	<b>20</b>
❖ Golf Luncheon	
❖ TreeTop Adventure	
❖ Fishing & Boating Excursions	
<b>Wedding Menus .....</b>	<b>21</b>
❖ Violet Buffet Menu	
❖ Daffodil Buffet Menu	
❖ Rosemary Plated Dinner	
❖ Azalea Plated Dinner	
❖ Orchid Plated Dinner	
❖ Heavy Hors d’oeuvres Reception Package	
❖ Formal/Plated Dinner Reception Package	
❖ Buffet Reception Package	
❖ Dessert Station Options	
❖ Bar Service Menus – By the Drink & By the Hour	
<b>Lodging at Callaway Gardens .....</b>	<b>34</b>
<b>Frequently Asked Questions .....</b>	<b>35</b>
<b>Wedding Check List .....</b>	<b>37</b>



## CEREMONY AND RECEPTION VENUES

### Wedding Venues At-A-Glance

#### Ida Cason Callaway Memorial Chapel

- Indoor Ceremony Venue
- Accommodates up to 75 guests
- Rental: \$2,000 Friday, Saturday and Holidays; \$1,500 Sunday-Thursday
- Availability: January-October, at or before 11 a.m. and 5 p.m. or later. November-December, before Noon; afternoon times must be scheduled around activities related to Fantasy In Lights. Check availability for Sundays.

#### Virginia Hand Callaway Discovery Center

- Indoor Ceremony and Reception Venue
- Accommodates minimum 40 guests/maximum 250 guests
- Rental: \$3,600
- Food & Beverage Minimum Spend Requirement: \$2,500
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: January-February, indoor only, 6 p.m. or later; March-August, 7 p.m. or later; September-October, 6 p.m. or later; November-December, not available due to Fantasy In Lights.

#### Mountain Creek Inn Ballrooms

- Indoor Ceremony and Reception Venue
- Accommodates minimum 40 guests/maximum 1,200 guests
- Rental: Varies; starting at \$550 based on room combination. Please contact Wedding Sales Manager
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: Varies based on room combination. Please contact Wedding Sales Manager

**Please Note:** All wedding venues are contingent upon availability. We are unable to provide tents for outdoor functions. You may request a list of vendors. Each Callaway Gardens reception venue includes chairs, tables and linens, dinnerware and flatware. Each outdoor venue will be assigned an indoor back-up venue (such as a Mountain Creek Inn Ballroom) that will be used in the event of rain or inclement weather. Callaway Gardens reserves the right to make the final decision for moving outdoor events inside.



## CEREMONY AND RECEPTION VENUES

### Non-Traditional Wedding Venues At-A-Glance

#### Overlook Pavilion

- Outdoor Ceremony and Reception Venue
- Accommodates minimum 50 guests/maximum 100 guests
- Includes: Tables, Chairs, Linens, Dinnerware, Flatware
- Availability: February – October, 10 a.m.-11 p.m.

#### Robin Lake Beach

- Outdoor Ceremony and Reception Venue
- Accommodates minimum 50 guests/maximum 150 guests
- Available: February – May, 10 a.m.-11p.m.

#### Gardens Restaurant Lawn

- Outdoor Ceremony Venue
- Accommodates minimum 75 guests/maximum 150 guests
- Available: Year Round, 6 p.m. – 11 p.m.

**Please Note:** All wedding venues are contingent upon availability. We are unable to provide tents for outdoor functions. We encourage all brides to contact United Rentals at 706.327.1038 for rental options. Each Callaway Gardens reception venue includes chairs, tables and linens, dinnerware and flatware. Each outdoor venue will be assigned an indoor back-up venue (such as a Mountain Creek Inn Ballroom) that will be used in the event of rain or inclement weather. Callaway Gardens reserves the right to make the final decision for moving outdoor events inside.



## CEREMONY AND RECEPTION VENUES

### Ida Cason Callaway Memorial Chapel

The Ida Cason Callaway Memorial Chapel seems as if it was built especially for intimate weddings. This idyllic stone chapel, fashioned after 16<sup>th</sup> century Gothic chapels, features a stone altar and magnificent stained glass windows. Its picturesque, lakeside setting is a lovely, inspiring setting to begin life together. The Chapel features a rare, handmade Möller pipe organ and offers excellent natural acoustics.

Fridays, Saturdays and Holidays  
Sundays-Thursdays

**Capacity:** Indoor seating for 50 guests, 25 standing for a maximum 75. **Not available for receptions.**

*\*Exclusive of applicable taxable service charge and tax. Venue availability subject to date and time restrictions.*

### Callaway Memorial Chapel Wedding Guidelines

- Reservations are required to use the Chapel for wedding ceremonies, rehearsals and events.
- The Facility Fee includes use of the Chapel for up to two (2) hours.
- Rehearsals: Use of the Chapel for a rehearsal is included in the rental fee. Rehearsal date and time should be scheduled when the Chapel is reserved for the ceremony.
- Gardens Admission: Wedding guests will be admitted to the Gardens at no charge on the day of the wedding, up to two (2) hours prior to the scheduled time of the wedding.
- Rice, birdseed and sparklers may not be used because of the harm they cause wildlife and natural resources. The release of butterflies or any other living thing is not permitted, per Callaway Gardens' agreement with the Department of Agriculture. Bubbles are permitted outside the Chapel.
- Thanks to the natural beauty of the Chapel and its surroundings, most brides find additional decorations are not necessary. However, additional decorations are permitted, within reason, on the inside of the Chapel. The use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following ceremony.
- All existing features currently in the Chapel must remain in place.

### Callaway Memorial Chapel Reservations

The Chapel is a significant feature and point of interest for many visitors to Callaway Gardens. It is necessary to schedule rehearsals and ceremonies around organ concerts, non-denominational services, private function and Gardens hours of operation. Ceremonies and rehearsals may be scheduled during the following times:

- **January-October:** At or before 11 a.m. and 5 p.m. or later.
- **November-December:** Before Noon; afternoon times must be scheduled around activities related to Fantasy in Lights®.
- Check availability for Sunday events.

A non-refundable deposit is required with signature of agreement. Please see the **Wedding Payment Guidelines** section for additional information.



**Musical Accompaniment**

You are welcome to provide any type of musical accompaniment for your wedding. The Chapel features a rare, handmade Möller pipe organ that was designed specifically for this setting. The use of the Chapel pipe organ requires a Callaway Gardens organist. The organist fee is a per day fee for rehearsal and ceremony. Once the contract is signed and payment is received, Callaway Gardens will provide you with a list of available organists for your wedding rehearsal and/or ceremony.



## CEREMONY AND RECEPTION VENUES

### The Virginia Hand Callaway Discovery Center

Receptions and weddings make a statement in the remarkable Virginia Hand Callaway Discovery Center. The lofty ceilings and unique, open design along with the expansive view of Mountain Creek Lake invite a grand celebration on your special occasion.

January – October

Food and Beverage Minimum Spend Requirement may range from \$35.00 to \$50.00 per person.

**Capacity:** Outdoor ceremony: 150 guests; Indoor, seated banquet: 150 guests; Outdoor/indoor reception: 250 guests.

*\*Exclusive of applicable taxable service charge and tax. Venue availability subject to date and time restrictions.*

### Virginia Hand Callaway Discovery Center Wedding Guidelines

- Reservations are required to use the Callaway Discovery Center for wedding ceremonies, rehearsals and other events. See below for further details.
- Rehearsals: Use of the Callaway Discovery Center for a rehearsal is included in the rental fee. Rehearsal date and time should be reserved at the time the Callaway Discovery Center is reserved for the ceremony.
- Gardens Admission: Wedding guests will be admitted to the Gardens at no charge on the day of the wedding, up to two (2) hours prior to the scheduled time of the wedding.
- Rice, birdseed and sparklers may not be used because of the harm they cause wildlife and natural resources. The release of butterflies or any other living thing is not permitted, per Callaway Gardens' agreement with the Department of Agriculture. Bubbles are permitted outdoors.
- Thanks to the natural beauty of the Callaway Discovery Center and its surroundings, most brides find additional decorations are not necessary. However, additional decorations are permitted, within reason, on the inside of the Callaway Discovery Center. The use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following ceremony.
- All existing features, including signage, in the Callaway Discovery Center must remain in place.
- Callaway Gardens reserves the right to provide all catering services within the Callaway Discovery Center. No outside food or beverage may be brought into the Callaway Discovery Center, with the exception of wedding cakes.

### Reserving the Callaway Discovery Center

The Callaway Discovery Center is a significant feature and point of interest for many visitors to Callaway Gardens. It is necessary to schedule ceremonies and rehearsals around Gardens hours of operation.

Ceremonies and rehearsals may be scheduled as follows:

- January-February: 6 p.m. or later for indoor weddings only
- March-August: 7 p.m. or later
- September-October: 6 p.m. or later



- November-December: Check for availability. Weather and time change is a consideration for outdoor events. Fantasy In Lights® will be going on during this time. Additional fee for security may be required.

A non-refundable deposit is required within ten (10) days after the reservation is made. Please see the **Wedding Payment Guidelines** section for additional information.

#### **Musical Accompaniment**

There are no limitations or restrictions regarding your musical accompaniment at the Callaway Discovery Center. You are welcome to provide any type of live or recorded music. However, there may be charges associated with supplying electrical power in excess of 110 volt/20 amp services for entertainers.

#### **Noise Restriction**

There is a noise restriction prohibiting loud music after dark at the Callaway Discovery Center. Please ask the Callaway Gardens Weddings Specialist for additional details before booking this venue.

#### **Garden Décor**

Throughout the year, the Callaway Discovery Center may be decorated with seasonal décor and plant displays. These displays may not be altered or removed in any way during your wedding. Please keep this in mind as you plan your event.





## PAYMENT GUIDELINES

Due to the demand for wedding venues at Callaway Gardens, it is important that dates are reserved only for those who are definitely planning on using these facilities. In order for Callaway Gardens to consider your reservations definite and confirmed, a signed contract and payment for venue rental (s), organist and minister are due within fourteen (14) days of contract issuance.

All functions are to be paid for in advance unless our Accounting Department has approved direct billing.

Venue Rental, Organist and Minister Fees	A signed contract and payment are due within fourteen (14) days of contract issuance
Food and Estimated Beverage Payment	A deposit of 50% of estimated total is due 30 days prior to day of event.
Food Guarantee (Guest Count) and Estimated Beverage Payment	3 business days; remaining balance due and a valid major credit card must be on file for bar charges and any last minute requests *Please note that Callaway Gardens will allow 5% more than this number. More than 105% will be charged to credit card.
Guest Rooms Charged to Your Wedding Account and Any Related Charges	One night's deposit is required with room reservations.
Final Payment	Following business day, credit card on file will be charged any remaining balance. *Please note credit card may have a maximum daily charge limit. Any overpayment will be refunded five days after event.

It is expected that all details for the wedding will be finalized between six (6) to eight (8) weeks prior to the wedding date. These details include all food and beverage, setup and any rental arrangements for which Callaway Gardens will be responsible. An estimate of the total charges will be provided at this time. All estimated charges are due thirty (30) days prior to arrival.

Your final attendance count is due at least three (3) business days (Monday-Friday) prior to arrival. This will be considered your minimum guarantee and cannot be reduced. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used to determine the attendance and subsequent charges. Pre-payment will be required for any and all anticipated charges to the wedding account, including guest room and all wedding reception and related charges. A credit card may be used to guarantee payment of the final balance due.

### **CANCELLATION POLICY:**

Wedding Sales Manager sending contract clause - If Callaway Gardens is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges if this function is canceled less than thirty (30) days from the event date.



## WEDDING VENDORS, OFFICIANTS AND LICENCES

There are no restrictions regarding who you select for photography, videographer, wedding cake bakers, bands, disc jockeys, florists or other services for your wedding. Callaway Gardens does offer a list of vendors who are familiar with our venues and operating routines. This list will be made available to you with your confirmation. Please note: Callaway Gardens does not allow any outside catering. There are no restrictions on whom you select to perform your wedding ceremony, or who you choose to coordinate your wedding. If you select the Chapel venue and would like organ accompaniment, a certified Callaway Gardens Organist will be appointed.

A Georgia marriage license is required for all weddings conducted at Callaway Gardens. If either party is a Georgia resident, the license may be obtained in any county in Georgia. If neither the bride nor the groom is a Georgia resident, a license must be purchased from the Harris County Probate Office, located at the Harris County Courthouse in Hamilton. The Probate Office is open Monday-Friday, 8 a.m.-4:30 p.m., for issuance of marriage licenses. The phone number is 706.628.5038.

To obtain a marriage license in Georgia, you must be 18 years old and have legal documents verifying your age. There is no waiting period for obtaining your license. The current fee for marriage licenses in Harris County is \$21 (with proof of six hours of pre-marriage counseling). The fee may increase to \$61 for couples who have not undergone pre-marital counseling. If either party has been divorced, a copy of the final judgment and decree of divorce must be presented when application is made for the license.

## REHEARSAL DINNERS

### Policies

Callaway Gardens has many unique options for Rehearsal Dinners, ranging from luxurious styles to casual dinners. With more than 6,500 acres of Gardens, we can make your pre-wedding occasion as special as the big day.

#### Please Note:

- All rehearsal dinners are contingent upon venue availability.
- Each venue has a rental fee which is separate from the food cost.
- Each location includes chairs, tables and linens, flatware and dinnerware. Typically décor is not included.
- Any seasonal Callaway Gardens décor on display will not be removed.
- Please ask for a list of vendors for tent rental.
- Entertainment is not included.



## REHEARSAL DINNERS

### Enchanted Garden Rehearsal Dinner

Our Enchanted Garden Rehearsal Dinner is available at various locations within the Gardens. *Minimum 35 guests/maximum 75 guests.*

#### Entrée Choices

Tenderloin of Beef and Grilled Salmon with Tomato Beurre' Blanc, Green Onion Mashed Potatoes, Mushroom Brown Sauce and Chef's Selection of Locally Grown Vegetables

**OR**

Chicken Saltimbocca stuffed with Prosciutto Ham, Provolone Cheese, Chef's Selection of Locally Grown Vegetables, and Horseradish Yukon Gold Mashed Potatoes with Natural Pan

#### Salad Choices

Boston Bibb, Red Oak, Frisee, Lettuce **with** Gorgonzola Cheese, Spiced Pecans, Bourbon Peach Dressing

**OR**

Fresh Harvested Greens with Tomatoes, Cucumber, Shredded Carrot, Muscadine Vinaigrette, Ranch Dressing

#### Appetizer Choices *(Select 2)*

Miniature Crab Cakes with Chipotle Aioli

Cozy Shrimp with Mango Salsa

Coconut Shrimp with Spicy Fruity Curry Sauce

Spicy Tuna Tartar on a Wonton with Red Pepper Sauce

Herbed Goat Cheese on Potato Cake with Muscadine Jelly

#### Dessert Choices *(Select 2)*

Red Velvet Cake

Chocolate Cake

Cheesecake

Sweet Potato Pie

Key Lime Pie

#### Beverage

Select Teas

#### ***\$40 per guest, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## REHEARSAL DINNERS

### Low Country Boil Rehearsal Dinner

Our Low Country Boil Rehearsal dinner is located at the Robin Lake Beach Ski Pavilion. *Minimum 35 guests/ maximum 100 guests.*  
*Available March-October.*

### The Big Easy Buffet

Cut Romaine Hearts with Sweet Ham and Caramelized Onion in Scallion Vinaigrette  
Arcadian Green Salad  
Seafood Boil: Shrimp, Crayfish and Andouille Sausage in a Spiced Broth, with Baby Red Skinned Potatoes and Corn on the Cobb; served with Cocktail Sauce and Drawn Butter  
Quartered Roasted Chicken  
Banana Pudding  
Key Lime Pie  
Freshly Baked Rolls  
Cornbread  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas

### Fresh Seasonal Fruit Display

Seasonal Fruits, Honey Yogurt Sauce

### Callaway Shrimp and Speckled Heart™ Grits Station

Fresh Sautéed Shrimp, Grits, White Wine, Peppers and Onions, Cajun Cream Sauce

***\$39 per guest, plus tax and gratuity***

***\$100 attendant fee per station***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## REHEARSAL DINNERS

### **Rockin' Robin's Retro Rehearsal Dinner**

*Minimum 35 guests/ maximum 65 guests.*

*Available year-round.*

### **Rockin' Robin's Barbecue Dinner**

Marinated Cucumber and Red Onion Salad

Mustard Potato Salad

Creamy Cole Slaw

BBQ Beef Brisket

Grilled Ribs

Bone in BBQ Chicken

Baked Beans

Buttered Corn on the Cobb

Baked Sweet Potatoes with Brown Sugar and Butter

Freshly Baked Rolls

Cornbread

Cobbler, Pie and Brownies

Freshly Brewed Regular and Decaffeinated Coffee

Select Teas

### **Fresh Grilled Market Display**

Grilled Zucchini, Yellow Squash, Roasted Red Bell Peppers, Mushrooms and Asparagus

### ***\$36 per guest, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## REHEARSAL DINNERS

### Sunset Luau Rehearsal Dinner

Our Sunset Rehearsal Dinner is located at the Beach Pavilion. With sunset views over Robin Lake Beach, this event offers a romantic and elegant atmosphere in an inspired setting.

*Minimum 35 guests/ maximum 75 guests.*

*Available in February- October.*

### Sunset Luau Buffet

Tossed Salad with Pineapple Vinaigrette

Cucumber, Tomato, Onion Salad

Fresh Seasonal Fruit Display

Jamaican Jerk Chicken

Tilapia with Mango Salsa

Caribbean Rice served with Cilantro

Vegetable Medley

Bread

Key Lime Pie

Pineapple Upside Down Cake

Freshly Brewed Regular and Decaffeinated Coffee

Select Teas

### Antipasto Display

Genoa Salami, Capicola, Mortadella, Provolone Cheese, Aged Parmesan Cheese, Baby Artichoke Hearts, Roasted Red Peppers, Grilled Vegetables, Olives, Pepperoncini, Lavosh, Focaccia Bread

### **\$37 per guest, plus tax and gratuity**

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## REHEARSAL DINNERS

### Moonlight Kiss Rehearsal Dinner

Our Moonlight Kiss Rehearsal Dinner takes place on the Gardens Restaurant Lawn, overlooking Mountain Creek Lake. This romantic dinner will captures the heart of your guests!

*Minimum 35 guests/ maximum 65 guests.*

*Available March-October.*

#### Entrée Choices

Roasted Herb Chicken with Mashed Sweet Potatoes, Brown Gravy and Local Greens

**OR**

Pan Roasted Tilapia with Roasted Yukon Gold Potatoes and Tomato Shallot Caper Reduction

#### Salad Choices

Hearts of Romaine Traditional Caesar Style, with Shaved Parmesan Cheese, Croutons, Caesar Dressing

**OR**

Fresh Harvested Greens with Tomatoes, Cucumber, Shredded Carrot, Muscadine Vinaigrette, Ranch Dressing

#### Appetizers *(Select 2)*

Brie En Croute with Raspberry

Scallops Wrapped in Bacon

Vegetable Spring Rolls with Sweet and Sour Sauce

Baby Lamb Chops

Mini Beef Wellington

Thai Peanut Chicken Satay

#### Desserts *(Select 2)*

Red Velvet Cake

Chocolate Cake

Cheesecake

Sweet Potato Pie

Key Lime Pie

#### ***\$44 per guest, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## REHEARSAL DINNERS

### Lipstick & Bowties Rehearsal Dinner

Our Lipstick & Bowties Rehearsal Dinner is a glamorous affair. In keeping with the elegant nature of this event.

*Minimum 50 guests/ maximum 200 guests.*

*Available year-round.*

#### Soup

Tomato Basil

#### Appetizer

Pan Seared Jumbo Lump Crab Cake with Roasted Cream Sauce and Jalapeno Chow Chow

#### Entrée

10-Ounce Grilled New York Strip Steak & Shrimp with Twice Baked Potatoes, Chef's Selection of Locally Grown Vegetables, Red Onion Marmalade with Au Jus

#### Dessert

Chocolate Truffles

Chocolate Covered Strawberries

Petit Fours

Miniature Éclair

Lemon Bars

Assorted Fruit Tarts

Mini Cheesecake

#### ***\$53 per guest, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*





## BRIDAL LUNCHEONS

### Butterfly Garden Tea Party

Our Butterfly Garden Tea Party is located in the Cecil B. Day Butterfly Center. This elegant party is a time to be appreciated by your loved ones and wished well for your journey. After a sassy and chic luncheon, your guests can tour our award-winning butterfly conservatory.

*Minimum 30 guests/ maximum 50 guests; Available year-round, 11 a.m.-4 p.m.*

#### Tea Party Buffet

Egg Salad Sandwiches with Sweet Paprika

Cucumber Sandwiches with Dill Cream

Chicken Salad Sandwiches

Scones with Muscadine Jam

Lemon and Raspberry Squares

Petit Fors

Mini Cookies

Chocolate Mousse Tarts

Pound Cake with Lemon Curd

Assorted Jams

Choices of: Darjeeling Tea, Earl Grey Tea, English Tea, served with Lemon and Milk

#### **Venue Rental Fee: \$450**

#### **\$26 per guest, plus tax and gratuity**

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*

### Pink Martini Night

Pink Martini Night. The night before your dreams come true, enjoy a ladies night with your girlfriends and indulge in harmonious fun and laughter. With Pink Martinis and desserts, Pink Martini Night is an evening to remember.

*Minimum 30 guests/maximum 50 guests; Available March-September, 8 p.m.-11 p.m.*

#### Pink Martini Dessert Bar

Chocolate Truffles

Chocolate-Covered Strawberries

Petit Fors

Miniature Éclair

Lemon Bars

Assorted Fruit Tarts

Mini Cheesecake

Pink Martinis

#### **Venue Rental Fee**

#### **\$28 per guest, plus tax and gratuity**

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*

#### Please Note

- Rental fee is separate.
- Each venue includes chairs, tables, linens, dinnerware and flatware.
- AV is not provided, but can be ordered separately.



P.O. Box 2000, Pine Mountain, Georgia 31822 (800)543.7121

## GROOM'S DAY EVENTS

### Golf Luncheon

Enjoy a box lunch and a round of golf with your groomsmen before your big day at the Mountain View Golf Clubhouse. With two amazing golf courses to choose from – Mountain View and Lake View – you are destined to have a relaxing day with the guys.

*\$80 to \$100 per guest. Minimum of 10 guests. Available year-round.*

### TreeTop Adventure

Treat your groomsmen and friends to an adrenaline rush on TreeTop Adventure, a dizzying course of zip lines and other high-flying challenges deftly woven into the natural forest behind the Virginia Hand Callaway Discovery Center. TreeTop Adventure traverses nearly 3,000 feet horizontally and soars up to 70 feet above the forest floor, with 10 zip lines ranging from 44 to 700 feet long.

*\$35 per guest for Discovery Course. Minimum of 10 guests. Available year-round.*

### Fishing and Boating Excursions

Among the many wonderful activities you can enjoy at Callaway Gardens is some of the best fishing in Georgia and the United States. Enormous bream and shell crackers make our lakes famous. For equipment and attire, visit Kingfisher Outfitters to get everything you need for your day on the water.

#### Jonboat Rentals

Half Day

Half Day, 2 people

Half Day, 3 people

Full Day, 1 person

Full Day, 2 people

Full Day, 3 people

#### Canoe/Kayak Rentals

#### Fly Fishing Instruction

Casting Lesson (add-on to guided trip)

Fly-Tying Lesson

Weekend Fly Fishing School

#### Guided Fly-Fishing or Bass Fishing Excursions

Half Day (1-2 people)

Each Additional Person

Full Day (1-2 people)

Each Additional Person

Casting Lesson (2 hours)

#### Rod and Tackle Box Rental



## WEDDING MENUS

### Violet Buffet Menu

#### Salad

Arcadian Greens with Champagne Vinaigrette  
Grilled Apple and Tarragon Salad with a Pecan Aioli

#### From the Carving Station

Roasted Pepper-Crusted Strip Loin with Horseradish Cream & Au Jus Sauce

#### Entrées

Asiago and Spinach-Stuffed Chicken Breast  
Pan-Seared Coriander Mahi Mahi  
Roasted Asparagus with Shallots and Portabellini  
Sweet Potato Au Gratin with a Brown Sugar Streusel  
Grilled Vegetable Ratatouille  
Freshly Baked Rolls

#### Desserts

Blackberry Cobbler  
Lemon Meringue Pie  
German Chocolate Cake

#### Beverages

Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas

#### ***\$55 per person, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## WEDDING MENUS

### Daffodil Buffet Menu

#### Salad

Fresh Harvested Greens with Honey Bourbon Vinaigrette

Orzo Pasta Salad with Kalamata Olives Feta, Roasted Red Tomatoes and Fresh Basil

#### From the Carving Station

*Muscadine Mustard-Glazed Ham*

*Muscadine Sauce*

#### Entrées

Seven Herb-Marinaded Grilled Chicken Breast with Pomodoro Sauce and Shaved Romano Cheese

Pan-Seared Tilapia with an Orange Beurre Blanc and a Red Pepper Coulis

Roasted Garlic Mashed Potatoes

Steamed Broccoli and Cauliflower tossed with Citrus Butter and topped with Toasted Bread Crumbs

Grilled Vegetable Medley

Freshly Baked Rolls

#### Desserts

Red Velvet Cake

Pecan Pie

Peach Cobbler

#### Beverages

Freshly Brewed Regular and Decaffeinated Coffee

Select Teas

#### ***\$45 per person, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## WEDDING MENUS

### Rosemary Plated Dinner

#### **Appetizers** *(Select 2)*

Miniature Crab Cakes with Chipotle Aioli  
Cozy Shrimp with Sweet Mango Salsa  
Chicken Tenders with Honey Mustard Sauce  
Scallops wrapped in Bacon

#### **Salad**

Fresh Harvested Greens  
Dried Cherries, Yellow Tomato Wedge and Shaved Carrots  
Red Wine Vinaigrette, Ranch Dressing

#### **Entrée**

8-ounce Grilled Fillet of Beef  
Topped with a Chimichurri Sauce  
Yukon Gold Gorgonzola and Chive Mashed Potatoes  
Chef's Selection of Fresh Vegetables

#### **Dessert**

*Crème Brule Cheesecake with Sweet Chantilly Cream, Raspberry Coulis and Sugar-dusted Strawberries*

#### ***\$50 per person, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## WEDDING MENUS

### Azalea Plated Dinner

#### Salad

Spinach and Arugula  
Dried Cranberries, Goat Cheese and Toasted Hazelnuts  
Balsamic Vinaigrette

#### Entrée

Chicken, Salmon or Beef Wellington  
Roasted Garlic Mashed Potatoes  
Chef's Selection of Fresh Vegetables, with Natural Pan Gravy

#### Dessert

Double Chocolate Cake with Sweet Chantilly Cream, Dark Chocolate Sauce and a Fresh Strawberry

#### ***\$47 per person, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## WEDDING MENUS

### Orchid Plated Dinner

#### Hors d'oeuvres *(Select 2)*

Spanakopita

Baby Lamb Chops

Mini Beef Wellington

Thai Peanut Chicken Satay

#### Salad

Fresh Harvested Greens

Tomatoes, Cucumber and Shredded Carrots

Muscadine Vinaigrette, Ranch Dressing

#### Entrée

Roasted Half Chili-Rubbed Chicken

Parmesan Mashed Potatoes

Chef's Selection of Fresh Vegetables, with Natural Pan Gravy

#### Dessert

Pecan Pie with Caramel Sauce and a Fresh Strawberry

#### ***\$42 per person, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



P.O. Box 2000, Pine Mountain, Georgia 31822 (800)543.7121

## WEDDING MENUS

### Heavy Hors d'oeuvres Reception Package

Includes selection of three Butler Passed Hors d'oeuvres (any combination of hot and cold), one Bistro item, one Cutting Board carved item, one Action Station item, one Dessert Station item, freshly brewed coffee, decaffeinated coffee, hot and iced tea station, wedding cake service, champagne toast and setup fee.

### Butler Passed Hors d'oeuvres Options *(Select 3)*

#### Hot Hors d'oeuvres

Miniature Crab Cakes with Chipotle Aioli  
Cozy Shrimp with Sweet Mango Salsa  
Chicken Tender with Honey Mustard Sauce  
Brie En Croute with Raspberry  
Scallops wrapped in Bacon  
Vegetable Spring Rolls with Sweet and Sour Sauce  
Assorted Miniature Quiche  
Spanakopita  
Baby Lamb Chops  
Mini Beef Wellington  
Thai Peanut Chicken Satay

#### Cold Hors d'oeuvres

Smoked Salmon Rosette on Cucumber  
Red and Yellow Tomato Bruschetta  
Country Ham, Green Tomato Chow Chow on pita crisp  
Chilled Jumbo Shrimp with Cocktail Sauce  
Asparagus wrapped in Prosciutto  
Rare Tenderloin on Toast Point  
Spicy Tuna Tartar on a Wonton with Red Pepper Sauce  
Herbed Goat Cheese on Potato Cake with Callaway Gardens' famous Muscadine Jelly

### The Bistro *(Select 1)*

#### Imported and Domestic Cheese Display

Swiss, Cheddar, Boursin, Brie, Smoked Gouda and Blue Cheese; Garnished with Fresh Fruit and Served with Specialty Breads and Crackers

#### Mr. Cason's Market Display

Zucchini, Yellow Squash, Red Bell Peppers, Mushrooms and Asparagus; Served with Roasted Red Pepper Dipping Sauce, Hummus and Toasted Pita Triangles

#### Seasonal Fruit Display

Cantaloupe, Pineapple, Honeydew, Strawberries, Grapes and Seasonal Fruits

#### Antipasto Display

Genoa Salami, Capicola, Mortadella, Provolone Cheese, Aged Parmesan Cheese, Baby Artichoke Hearts, Roasted Red Peppers, Grilled Vegetables, Anchovies and Pepperoncini, Lavosh and Focaccia Bread





### **The Cutting Board**

Muscadine Mustard-Glazed Baked Ham Carving Station  
Muscadine Sauce, Sliced Rolls

*Cutting Board Enhancements are available*

### **Action Stations (Select 1)**

#### **Fresh Pasta Station**

Choice of Two Pastas: Linguine, Tortellini, Penne or Farfalle Pasta  
Choice of Two Sauces: Marinara, Alfredo, Bolognese or White Clam Sauce

Pasta Station is served with Garlic Bread, Fresh Grated Parmesan Cheese, Pesto, Sautéed Mushrooms and Roasted Tomatoes

*Pasta Enhancements are available: Grilled Chicken Breast or Marinated Shrimp*

#### **Southern Mashed Potato Bar**

Creamy Mashed Potatoes with Shredded Cheddar Cheese, Chopped Green Onions, Tobacco Onions, Grilled Shrimp Pieces and Crisp Bacon Bits

*Action Station Enhancements are available*

### **Dessert Stations (Select 1)**

#### **Bananas Foster**

Stir-Fried Bananas with Caramel Sauce, Vanilla Bean Ice Cream, Banana Bread

#### **Fresh Fruit**

An Elaborate Display of Fresh Sliced Seasonal Fruits and Berries, Pound Cake, Whipped Cream, Chocolate Fondue, Powdered Sugar, Rice Krispie Treats and Marshmallows

#### **Cheesecake Station**

Individual Cheesecakes with a Variety of Toppings to Include: Brandied Peach Compote, Muscadine Preserves, Assorted Fruit Sauces, Pecans and Whipped Cream

#### **Callaway Dessert Bar**

*(Select 4)*

Cobbler, Assorted Pies, Fresh Fruit Display, Chocolate Layer Cake, Chocolate-Covered Strawberries, Petit Fors, Miniature Éclair, Lemon Bars, Assorted Fruit Tarts, Cheesecake

### ***\$60 per person, plus tax and gratuity***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## **Cutting Board Enhancements**

### **Whole Roast Tom Turkey**

Cranberry Chutney, Whole Grain Mustard, Sliced Rolls  
Serves up to 40 people - \$275

### **Pepper-Crusted Tenderloin of Beef**

Horseradish Mayonnaise, Sliced Rolls  
Serves up to 20 people - \$350

### **Roast Prime Rib of Beef**

Creamy Horseradish Sauce, Sliced Rolls  
Serves up to 40 people - \$375

### **Oven-Roasted Pork Loin**

Pan Gravy, Sliced Rolls  
Serves up to 40 people - \$275

## **Action Station Enhancements**

### **Callaway Shrimp and Speckled Heart™ Grits Station**

Fresh Sautéed Shrimp, White Wine, Peppers and Onions, Cajun Cream Sauce  
\$16 per person

### **Crab Cake Station**

Crab Cakes, Cajun Remoulade, Crispy Onions  
Arugula Salad  
\$18 per person

### **Wok to China Town**

Cashew Chicken, Stir-Fried Vegetables, Garlic Ginger-Marinated Skirt Steak  
Jasmine Rice  
\$16 per person

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



P.O. Box 2000, Pine Mountain, Georgia 31822 (800)543.7121

## WEDDING MENUS

### Formal/Plated Dinner Reception Package

Includes two Butler Passed Hors d'oeuvres (any combination of hot and cold), one Bistro item, four-course Formal Dinner or Dinner Buffet, freshly brewed coffee, decaffeinated coffee, hot and iced tea, champagne toast, wedding cake service and setup fee.

#### Butler Passed Hors d'oeuvres Options *(Select 2)*

##### Hot Hors d'oeuvres

Miniature Crab Cakes with Chipotle Aioli  
Cozy Shrimp with Sweet Mango Salsa  
Chicken Tender with Honey Mustard Sauce  
Brie En Croute with Raspberry  
Scallops wrapped in Bacon  
Vegetable Spring Rolls with Sweet and Sour Sauce  
Assorted Miniature Quiche  
Spanakopita  
Baby Lamb Chops  
Mini Beef Wellington  
Thai Peanut Chicken Satay

##### Cold Hors d'oeuvres

Smoked Salmon Rosette on Cucumber  
Red and Yellow Tomato Bruschetta  
Country Ham, Green Tomato Chow Chow on pita crisp  
Chilled Jumbo Shrimp with Cocktail Sauce  
Asparagus wrapped in Prosciutto  
Rare Tenderloin on Toast Point  
Spicy Tuna Tartar on a Wonton with Red Pepper Sauce  
Herbed Goat Cheese on Potato Cake with Callaway Gardens' famous Muscadine Jelly

#### The Bistro *(Select 1)*

##### Mr. Cason's Fresh Vegetable Display

Zucchini, Yellow Squash, Red Bell Peppers, Mushrooms and Asparagus; Served with Roasted Red Pepper Dipping Sauce, Hummus and Toasted Pita Triangles

##### International Cheese Display

Swiss, Cheddar, Boursin, Brie, Smoked Gouda and Blue Cheese; Garnished with Fresh Fruit and Served with Specialty Breads and Crackers

#### First Course – Appetizer *(Select 1)*

Five-Onion Bisque  
Jumbo Lump Crab Cake with Mirliton Slaw, Lemon Butter Sauce  
Penne Pasta  
Prosciutto, Onions, Fresh Tomatoes, Basil and Garlic



### **Second Course – Salad (Select 1)**

Traditional Caesar Salad with Parmesan Cheese, Croutons, Caesar Dressing

Fresh Harvested Greens with Tomatoes, Cucumber, Shredded Carrots, Muscadine Vinaigrette, Ranch Dressing

Boston Bibb, Red Oak, Frisee Lettuce with Gorgonzola Cheese, Spiced Pecans, Bourbon Peach Dressing

### **Third Course – Entrée (Select 1)**

*Roast Prime Rib of Beef with Fresh Horseradish Cream*

Garlic Mashed Potatoes, Chef's Selection of Fresh Vegetables

*French-Cut Chicken Breast*

Stuffed with Prosciutto Ham, Provolone Cheese, Chef's Selection of Fresh Vegetables, Horseradish Yukon Gold Mashed Potatoes and Natural Pan Gravy

*Thick-Cut Natural Pork Chop*

With Fried Sweet Potatoes and Applejack Sage Sauce

*Roasted Half Chicken*

Served with Mashed Sweet Potatoes and Local Greens with Brown Gravy

*Grilled New York Strip Steak*

With Twice Baked Potatoes, Chef's Selection of Fresh Vegetables and Red Onion Marmalade

*Pan-Seared Atlantic Salmon*

With Basmati Rice Pilaf, Assorted Roasted Vegetables and Green Tomato Chutney

*Grilled Filet of Beef*

Served with Au Gratin Potatoes, Grilled Asparagus and Port Wine Demi

*Pan-Roasted Cod*

Served with roasted Yukon Gold Potatoes and Tomato Shallot Caper Reduction

*Freshly Baked Rolls and Butter*

### **Fourth Course – Dessert**

Wedding Cake (Provided by outside vendor of your choice; cake not included in price)

***\$70 per person, plus tax and gratuities***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## WEDDING MENUS

### Buffet Reception Package

Includes Salads, Appetizer, Carving Station, two Entrées, four Sides, fresh-baked Rolls, two Desserts, freshly brewed coffee, decaffeinated coffee, hot and iced tea, champagne toast, wedding cake service and setup fee.

#### Salads

Hearts of Romaine with Walnut Cranberry Champagne Vinaigrette  
Roasted Mushroom Salad  
Sweet Potato Salad with Bacon Vinaigrette

#### Appetizer

Peel-and-Eat Shrimp with Cocktail Sauce, Lemon Wedges

#### From the Carving Station

Smoked Prime Rib of Beef with Horseradish Cream  
Sliced Rolls

#### Entrées

Grilled Atlantic Salmon with Fresh Citrus Salsa  
Walnut Crusted Breast of Chicken, Dijon Cream

#### Side Dishes

Corn Pudding  
Spicy Grilled Vegetables  
Creamy Smashed Red Bliss Potatoes  
Oven-Roasted Fresh Seasonal Vegetables  
Freshly Baked Rolls and Butter

#### Desserts

White Chocolate Bread Pudding with Cherry Sauce  
Fresh Fruit Salad with Orange Mint Syrup  
Wedding Cake (Provided by outside vendor of your choice – cake not included in price)

Freshly Brewed Regular and Decaffeinated Coffee and Tea

#### ***\$65 per person, plus tax and gratuities***

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## WEDDING MENUS

### Dessert Station Options

#### Dessert Waffle Station

Crispy Cinnamon Waffles served with Strawberry Compote, Blueberry Syrup, Raspberry Syrup, Melted Milk Chocolate, Assorted Chopped Candies and Fresh Whipped Cream

**\$8 per person**

#### Cupcake Station

Fresh Chocolate and Red Velvet Cupcakes topped to order.

Icings: Vanilla, Mint, Cream Cheese and Strawberry

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Butterfinger Pieces and Oreo Pieces

**\$9 per person**

#### Sugar Cookie Station

Fresh-baked sugar cookies topped to order.

Icings: Vanilla, Mint, Cream Cheese and Strawberry

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Butterfinger Pieces and Oreo Pieces

**\$7 per person**

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*



## WEDDING MENUS

### Bar Service Menus

#### Superior Brands

Chivas Regal Scotch, Maker's Mark, Crown Royal Reserve Whiskey, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Patron Silver Tequila

#### Premium Brands

Dewar's Scotch, Jack Daniels Bourbon, Absolute Vodka, Bacardi Superior Rum, Jose Cuervo Tequila, Seagram's 7

#### Wines

Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel

#### Beers

Budweiser, Budweiser Lite, Heineken, Amstel Light

### By the Drink Service

Hosted bar prices; tax and gratuity will be applied.

Cash bar prices include tax and gratuity.

**Cash Bar Bartender and Cashier Fees:** The fee for each bartender and cashier is \$100 for up to two hours of service and \$50 each for each additional hour.

	<u>Hosted Bar</u>	<u>Cash Bar</u>
Superior Brands	\$10	\$11
Premium Brands	\$8	\$9
Cordial	\$8	\$10
Imported Beer	\$6	\$7
Domestic Beer	\$5	\$6
Wine by the Glass	\$8	\$9
Soft Drinks	\$2.50	\$3.50
Bottled Water	\$3	\$4



### **Per Person/Per Hour Package Bar Service**

Bar Service includes a full array of mixed drinks, wine, beer, non-alcoholic beer, soft drinks and bottled water. Bartender fee is included. Bartenders will serve responsibly regardless of the amount of service time remaining. Per Person/Per Hour prices are as follows:

	<b><u>Two Hour</u></b>	<b><u>Three Hour</u></b>
Superior Brands Service	\$41 per person	\$53 per person
Premium Brands Service	\$36 per person	\$46 per person
Beer and Wine Service	\$28 per person	\$36 per person

*Menu prices are subject to 22% taxable service charge and 8% sales tax. Prices are subject to change without prior notice.*

### **Corkage Fee**

By law, guests of Callaway Gardens aren't allowed to bring in outside alcohol of any kind in without it coming through a registered distributor and having an invoice. These are regulatory controls through the ABC of Georgia





## LODGING AT CALLAWAY GARDENS

Callaway Gardens offers several lovely and unique accommodations for your guests. All include Gardens admission and free Wi-Fi.

The **Mountain Creek Villas and Vacation Homes** offer privacy with a luxurious touch and are a great option for larger parties who desire a more upscale accommodation.

- One to four bedrooms, each with separate bath
- Individually decorated and furnished; number and size of beds per room varies
- Spacious living and dining areas
- Full kitchen
- Fireplace
- Sun deck
- Screened porch or patio
- Washer/dryer
- Swimming pool

The **Southern Pine Cottages** enable guests to stretch out beyond a traditional hotel experience and share in the intimacy of a true neighborhood atmosphere.

- Two bedrooms with two queen beds in each, sleeps up to 8
- Spacious living and dining areas
- Fireplace
- Full kitchen
- Screened porch or patio
- Swimming pool

The newly-renovated (Spring 2013) **Mountain Creek Inn** is conveniently located to Callaway Gardens restaurants, shops and attractions and is a great choice for budget-conscious visitors.

- Newly renovated guest rooms
- Two restaurants
- Private dining room
- Swimming pool

## FREQUENTLY ASKED QUESTIONS

### **How do I make an appointment to speak with the Callaway Gardens Wedding Sales Manager?**

Due to the high volume of weddings we have throughout the year, we ask that you schedule an appointment to visit and speak with our Wedding Sales Manager. We offer site visits prior to booking the wedding venue; however, an appointment must be made five (5) business days (Monday-Friday) in advance. Please contact:

**Wedding Sales Manager**

[weddings@callawaygardens.com](mailto:weddings@callawaygardens.com)

1.800.543.7121

### **Do I need a wedding planner?**

Yes. We only assist in *booking the events, setup and menu planning*. A personal wedding planner will need to be hired if you'd like assistance with décor, direction and contacting vendors.

### **Will the Callaway Gardens Wedding Sales Manager be there on the day of my wedding?**

A Facility Manager will ensure the building is accessible and in proper condition prior to your arrival as well as following the event, but will NOT help direct or setup your wedding.

### **Can I bring my own catering?**

No, we do not allow any outside food and catering, with the exception of the wedding and groom's cakes. With a full-service kitchen and an Executive Chef, we provide all catering needs.

### **What is the alcohol policy for Callaway Gardens?**

Callaway Gardens does not allow any alcohol to be brought onto the property. We do provide a hosted and cash bar option for wedding receptions.

### **Can I bring in my own wedding cake?**

Yes. We allow outside vendors to bring in wedding cakes. Bride should provide appropriate cutting and serving knives. We also can arrange for a Callaway Gardens server to cut the cake for a \$150 fee plus tax and gratuity.

### **Do I receive a discount on rates for accommodations? What are the accommodations?**

With ten (10) guaranteed rooms, we can provide a special rate for your wedding party and guests. Callaway Gardens offers the Mountain Creek Inn, Southern Pine Cottages, and Mountain Creek Villas and Vacation Homes for overnight guests. There is a minimum two-night stay required; for holiday weekends, there is a minimum three-night stay required.

### **Are tents provided for outdoor venues?**

Callaway Gardens does not provide tents for outdoor events. A vendor list is available to arrange rentals.

### **Are chairs, tables, linens, flatware, and dinnerware included for the reception?**

Yes. Each location does include the above. The Ida Cason Callaway Memorial Chapel is not available for receptions, so these items are not included at the Chapel.

**Is décor permitted?**

Thanks to the natural beauty of Callaway Gardens and its surroundings, most brides find additional decorations are not necessary. However, additional decorations are permitted, within reason, inside the Chapel, and Callaway Discovery Center. The use of nails, staples or heavily gummed tape is not permitted. Decorations must be removed immediately following ceremony. For assistance with décor, we suggest contacting James Mitchum of Details of the Gardens at 706.663.9361.

**Can candles be burned during the ceremony? Are fireworks permitted?**

Yes, candles are permitted in all wedding venues. Fireworks are permitted in the Robin Lake Beach area only if an authorized permit is secured and approved by the Harris County Fire Department.

**Is there a space for the bridal party to get dressed at each venue or will dressing need to be done in the room?**

Some venues have dressing areas, but not all. There is an on-site dressing area provided at the Callaway Discovery Center. Weddings at the Chapel, the Gardens Restaurant Lawn and other unique venues should book a room to get ready in at one of our on-site accommodations or plan to get ready off-site.

**Are there restrooms at each venue? Are the facilities and restrooms handicap accessible?**

Restrooms may be in or within walking distance of each venue. All facilities also are handicap accessible.

**Is there a noise ordinance I need to adhere to?**

Some venues, including the Callaway Discovery Center, have noise restrictions. Please ask the Callaway Gardens Weddings Specialist for additional details about noise restrictions before booking your venue.

**Is smoking permitted at each venue?**

Callaway Gardens is a smoke-free environment, and smoking is prohibited within all Callaway Gardens facilities, including, but not limited to the Callaway Discovery Center.

**Will our guests have to pay to enter Callaway Gardens?**

No, wedding guests will be admitted to the Gardens at no charge on the day of the wedding, up to two (2) hours prior to the scheduled start time of the wedding. Guests should give wedding name at the gate upon entry. If guests are staying at one of the accommodations on property, they will have admission to Callaway Gardens the day of check in through the day of check out.

**Are there any areas the wedding party and/or guests will not have access to within Callaway Gardens?**

Wedding guests will have access to all public areas within the Gardens beginning two hours prior to the wedding. If your event is after regular business hours, guests will not have access to any areas with locked doors, which may include the Day Butterfly Center, Callaway Discovery Center and others, with the exception of your wedding venue.

**Are there any additional restrictions I need to know?**

The organization/person(s) scheduling the wedding agrees to assume full responsibility for the conduct of and/or any damage caused by its members, participants, vendors or employees.

