



Rehearsal Dinner Experts

At Cavender Castle Weddings we manage a perfect location for Rehearsal Dinners. At Cavender Castle, you can be assured:

- Your Rehearsal Dinner will be the only event being held that day. You will not have to share the facility with other parties, or the public.
- Our staff will be 100% focused on the needs of your guests.
- The food will taste fantastic and served in ample quantities.
- You can **BYOB** at all three facilities and save money on alcoholic beverages.

Dinners are usually over a four hour period of time. Your costs are a combination of:

- 1) **A \$1000 Food Minimum.** Whether it is appetizers, a buffet dinner, or chef station, our culinary team will make your evening special. See our Rehearsal Dinner Menus for details on your many options for reaching your food minimum.
- 2) **BYOB Costs.** We do not carry a pouring license so you are able to bring your own alcoholic beverages into our facility as an upgrade. See our Rehearsal Dinner Menus for details
- 3) **Customary 20% Gratuity and 7% Sales Tax** is added to your Food and Beverage charges.

Includes set up, clean-up and use of house decorations, linens, chairs, tables, and staffing.



Georgia Themed Rehearsal Dinners

Rehearsal Dinners should be designed to help your guests become family and friends. This dinner sets the tone for your entire wedding weekend. We have learned that the best way to break the ice with your guests is to show them why Georgia is known for great food and Southern hospitality. We have designed two Georgia Dinners to showcase the wonderful flavors of the south in a friendly, casual atmosphere. If you have guests traveling in from out-of-state, this is a must!

DINNER #1 DINNER #2

\$34.95

\$44.95

GEORGIA APPETIZERS:

- | | | |
|-----|-----|--|
| Yes | Yes | -Boiled Peanuts served in clay pots & Roasted Pecans (Served upon arrival) |
| | Yes | -Augusta-style Pimento Cheese finger sandwiches (Served by wait staff) |
| | Yes | -Shrimp & Grits in Puff Pastry (Served by wait staff) |

GEORGIA BUFFET DINNER:

- | | | |
|-----|-----|--|
| Yes | Yes | -Spring Mix Salad with Vidalia Onion & Ranch Dressings |
| Yes | Yes | -Fresh Baked Buttermilk Biscuits, Homemade Cornbread, & Honey Butter |
| Yes | Yes | -Pulled Pork Barbeque |
| | Yes | -Pecan Encrusted Trout |
| Yes | Yes | -Cheddar Grits |
| Yes | Yes | -Fried Okra |
| Yes | Yes | -Collared Greens |
| Yes | Yes | -Buttered Kernel Corn |
| | Yes | -Black Eyed Peas |
| | Yes | -Fried Green Tomatoes |

GEORGIA DINNER NON-ALCOHOLIC BEVERAGES:

- | | | |
|-----|-----|---|
| Yes | Yes | -Coffee, Decaffeinated Coffee, Sweet Iced Tea, Peach Iced Tea |
| Yes | Yes | -Royal Crown Cola, Diet Rite Cola & Water. |
| | Yes | -Georgia Peach Punch |

GEORGIA DINNER DESSERT STATION:

- | | | |
|-----|-----|--|
| Yes | Yes | -Fresh Peaches and Cream |
| Yes | Yes | -Southern Pecan Pie |
| | Yes | -Warm Georgia Peach Cobbler |
| | Yes | -Bananas Foster prepared tableside by our chef |

BYOB is available as an upgrade option for both Georgia Themed Rehearsal Dinners

(You provide the beverages; we provide the bartender, ice, glasses, mixers, set-ups)

BYOB Toast: \$2.00 per person

BYOB Beer, Wine, & Toast: \$4.95 per person

BYOB Full Service Bar: \$7.95 per person

All Food and Beverage charges are subject to a 20% Gratuity and 7% Sales Tax

Contact us for additional Menu options and custom menus

www.CavenderCastle.com

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