



Royal Weddings ... that aren't a royal pain!



**Magnolia  
Terrace**

Intimate Weddings made **EASY!**



Vows and Wows!

## Rehearsal Dinner Experts

At North Georgia Weddings we manage two perfect locations for your Rehearsal Dinner (Cavender Castle in Dahlonega, GA. and Magnolia Terrace in Helen, GA). With us, you can be assured:

- Your Rehearsal Dinner will be the only event being held at our facilities. 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 hearty quantities.
- You can BYOB and save money on alcoholic beverages.
- **DÉCOR!!!** Our custom décor will reflect your colors and tastes at no additional charge!

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 Catering Menu 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 Catering Menu 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!

<u>DINNER #1</u>	<u>DINNER #2</u>
------------------	------------------

**\$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	-Black Eyed Peas
Yes	Yes	-Collared Greens
Yes	Yes	-Buttered Kernel Corn
	Yes	-Fried Okra
	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**