

Eden Try Estate and Manor House

Rate Information

Wedding and Reception (10 hours)

Exclusive use of the 12 acre formal garden Estate
proud to be selected for the prestigious Virginia Garden Tour

*Picture your event taking place on a private Estate with
ancient shade trees, mature landscaping, cascading fountains and
meandering stone walking paths in a park-like setting*

Includes:

- ♥ Exclusive use of the Estate venue for 9 hours day of event + 1 hour rehearsal
- ♥ Saturday reservation for the convenience of your guests
- ♥ Full catered meal to include stationed appetizers, meal, linens, and gratuity
- ♥ Use of the bridal cottage for 2-3 hours prior to and immediately following your event
 - ♥ Use of the natural amphitheatre and garden pergola for your ceremony
- ♥ Use of the Manor House stone terrace with views to the formal rose gardens and beyond for your cocktail hour (or ceremony if you choose)
- ♥ Use of the sweeping front lawns dappled with both shade and flowering “specimen” trees and other mature landscaping for your reception
 - ♥ 700’ winding drive befitting a horse and carriage arrival
 - ♥ Private use of either the dramatic new Receiving Hall or Camelot style tents for your Reception (details attached)
- ♥ Reception equipment rental to include Hall/tents, guest and service tables, chairs
- ♥ Professional event planner and coordination services and associated staff commencing well before your day of event for peace of mind (included in Receiving Hall rentals)

Wedding and Reception = \$79 per person

*(Estimate includes 9 hour Saturday Estate venue rental, complete meal,
linens, gratuity, equipment, and professional planner)*

Bar package available for \$3 per person additional

Discounts available for non-Saturdays, larger guest sizes, and alternate menus

Price is based on 150 person guest estimate. See attached for calculating other guest sizes

Eden Try recommends 2 hours for set up and one hour clean up as part of your Rental period.

Venue is conveniently located ~ 4 miles from I-95, upscale shopping, restaurants, and major hotels and 6 miles from Fredericksburg’s historic district.

JAN 2012

Venue Discounts for other Days

	Mid-Week	Friday	Sunday	Saturday Holiday
Private Rental of Estate, 10 hrs	\$1,200	2,000	\$2,500	\$3,500

Sundays of holiday weekends will be assessed the Saturday rate.

Discount for reception only (7 hours) = 5 percent.

Package Price Estimates	Hours	100 guests	150 guests	200 + guests
Exclusive Use of Estate, Saturday (or price above)		\$3,500	\$3,500	\$3,500
Professional Event Manager or Services (see below for details)		\$1,200	\$1,200	\$1,200
Reception Hall or Tent and Equipment Rental		\$14 pp	\$14 pp	\$14 pp
Catering (all inclusive - full meal, service, linens, and gratuity). Menu attached or customize (range is \$18-\$49)		\$34 pp	\$34 pp	\$34 pp
Reception – Calculated Cost per person		\$95 pp	\$79 pp	\$71 pp
Wedding – Price includes 2 additional hours (for event set up, guest arrival, receiving line, Estate pictures) plus 1 hour rehearsal. Also includes use of bridal cottage for 2-3 hours, amphitheatre and gazebo, and terraced rose gardens	3	included	included	included
Total Wedding Plus Reception	10	\$95 pp	\$79 pp	\$71 pp

To calculate the price per person for your event, substitute your guest size in the above calculation.

Prices start at \$41 per person for 250 guests for a midweek event with casual fare, 7 hours.

Package price is provided for budgeting purposes. Actual costs may vary based on your preferences.

Catering/Bar Package

What's included. Full catered meal (\$34) is included in package price and is provided by Legends-Catering (exclusive caterer to the Virginia Gold Cup races). Meal includes salad course, entrée, pasta, two sides, bread, and beverage station. Catering quote includes: • Stationed appetizer “display” to greet your guests • formally attired and professional wait staff, cake cutting service • Delivery, set up, clean up, and take away • Linens • Gratuity. See Legends-Catering “featured” meal for detailed menu. Alternate catering menus (attached) range from \$18-\$49 per person and you are free to choose your own menu or customize a menu with any one of our caterers. Price excludes taxes.

Bar package: You have the option of having the caterer provide the alcohol or you may provide your own. If you provide the alcohol, the cost is \$3 per person for wine* and beer and includes: glassware, ice, garnishes, set ups, proper temperature storage, display, clean up, and take away. Licensed bartender also required at \$30-\$40/hour (provided by the Caterer).

Receiving Hall

Eden Try is currently an outdoor (tented) formal garden venue. The large, dramatic “Camelot style” tents are pictured in all their glory on our website. In 2012, we anticipate construction of a dramatic “period appropriate” Receiving Hall for those who desire the security of a hard roof to the romance of a peaked tent (or you may combine them). Until we can guarantee availability of the Receiving Hall, the intent is the cost to Renters is the same whether they are renting the tent or the Hall.

While Eden Try understands there may be some discomfort with the unknowns associated with the tent versus Hall scenario, Eden Try is attractively pricing its wedding packages to compensate Renters for that discomfort. Once Eden Try can guarantee availability of the Receiving Hall, it is likely costs will increase appreciably for those who have not already signed an agreement to “lock in” current Hall versus tent pricing. Therefore, those signing contracts during the interim period have the opportunity to realize significant cost savings.

Receiving Hall Architecture. The Receiving Hall is designed with a carriage house atmosphere with soaring 24’ ceilings with massive cathedral grade beams, all natural wood elements, a long dramatic covered porch to take in the natural beauty of the Estate, and over 50’ of open air expanses so you won’t feel like you are stuffed in a traditional indoor facility. Plans are available upon request during your personal tour or you may go to our social media sites to see the drawings and vote on the color! The Hall and adjoining covered porch will accommodate over 200-250 guests, or you can easily add the romance of a Camelot style tent for maximum drama and increase your guest size to well over 500 (with room to expand beyond that for larger events).

Professional Event Manager and Other Services (\$1,200)

If the Hall is available, the \$1,200 will cover the cost of a professional event planner for your reception and set up and cleanup crews to service the facility (required). If the Hall is not available, the \$1,200 will cover the cost of high end restroom facilities (chandeliers, marbled walls, heat/air, piped in music, mirrors and dressing area (you won’t be disappointed, see www.porta-lisa.com for pictures and floor plans). If you are renting the tents prior to availability of the Hall and would like the peace of mind of a professional planner, the cost is \$700 additional (highly recommended).

Equipment Rental

Reception equipment rental (\$14 pp) includes use of either the Receiving Hall (if it is available) or a white “Camelot style” reception tent sized to your event. In either scenario, it also includes round guest tables, service tables (cake table, gift table, bar table(s), catering tables), one chair per guest, exit lighting and fire extinguishers (required by county), delivery, set up, take down and take away. If you are renting the tent, the \$14 estimate does not include accessories such as lighting or dance floor (not required). If you are also holding your wedding on site, you will also want an additional chair per guest (\$2 pp) with set up and taxes) and the event planner for 3 additional hours (\$250).

*For your memorable event, consider Eden Try...
and step back to a time when
elegance and sophistication were a way of life*

Feel free to ask us about some of our “budget friendly” vendor ideas such as rose themed floral package for entire wedding party (\$230), DJ (\$499), rose petals for the stone paths (minimal)

* Bar package: *You are permitted to purchase and bring your own alcoholic beverage for considerable cost savings. However, beverages must be served by a licensed bartender (provided by the Caterer) and wine must be purchased from our partner winery to ensure the integrity of the wine being served. Wine is available at cost and no corkage fees apply. A list of the facility's award winning wines is available at the "Wine" tab of Eden Try's website. You can also customize a wine label for a unique and memorable keepsake as well as add that little extra touch of class to impress your guests.*

Professional Event Coordinator Packages

and

Sample Menus
(or you are free to customize)

Eden Try Estate and Manor House
Professional Event Coordinator Packages

**Certified On-Site Event Coordinator Services and Professional Staff - Reception Package
(Included in Receiving Hall "Services")**

- Serve as Eden Try's On-Site Facility Manager and point of contact for Renters and Vendors for reception
- Serve as certified professional event planner and provide supporting staff to assist in the day's activities
- Meet with bride/groom 4 weeks prior to wedding to discuss final details of the wedding
- Collect Renter's complete list of preferred vendors, itinerary, and guest count
- Contact vendors to confirm agreements
- Finalize plans with vendors
- Open and close facility (once Receiving Hall is available) and remain on-site for duration of event (not to exceed 7 hours)
- Supervise reception site preparation and vendor deliveries
- Direct outside crews who will unfold and set up tables and chairs in Receiving Hall and restack at end of event
- Ensure proper number of tables and chairs are in place based on guest size
- Set up table items and décor (such as flutes, knife/server, escort cards, favors, guestbook)
- Arrange wedding party for introductions and coordinate events with DJ and other vendors
- Cue wedding party for special events throughout the evening (such as toasts, dances, cake cutting)
- Confirm transportation vendors are in place and reconfirm destinations
- Provide one additional meeting or visit at reception site
- Provide unlimited email communication
- Relay timeline, vendors, and other arrangements to Eden Try
- **Cost \$700 for Professional Event Planning Services and associated professional staff**

Professional Event Planning Services – Wedding Ceremony Package (optional)

- Serve as On-Site point of contact for Renters and Vendors for wedding on Day of Event (2 hours)
- Attend and assist with on-site wedding rehearsal (1 hour)
- Collect Renter's complete list of vendors, itinerary and final guest count prior to event
- Direct set-up locations for the photographer, videographer, musicians
- Provide emergency kit for wedding party
- Greet guests
- Advise party of appropriate wedding protocol
- Prepare wedding party for processional and cue official, musicians
- Direct guests to cocktail area after ceremony
- Relay timeline, vendors, and other arrangements to Eden Try
- **Cost \$250** (in addition to professional reception package)

Personal Event Planning Services – Full Wedding and Reception package (recommended)

- "Countdown" and services start least 6 weeks prior to event and include additional services you'll appreciate. Call or email for complete list. Cost **\$1600**. (Complete list included in contract package)

Contact: Karen Berl, RSVP Events, (540) 907-0558, www.rsvp-events.net, email:
va.rsvpevents@yahoo.com, Association of Bridal Consultants, Association of Meeting Planners

Legends Catering

Sample Menus for Eden Try Estate & Manor House

Contact: jessica@legends-catering.com

(540) 347-1212

www.legends-catering.com

These "sample" menus are provided for your convenience. You are encouraged to mix and match to find your perfect meal choice. Don't see it? Just ask!

Complimentary tastings of Legend's full menu are provided quarterly. Contact Legends-Catering for times and dates.

Cocktail Reception Package

Imported & Domestic Cheese Display w/ Crackers
Baked Cocktail Meatballs in Sweet Chili Sauce
Santa Fe Wraps with Chicken and Black Beans
Country Ham on Buttermilk Biscuits
Spinach and Feta Spanakopita
Crostini with Goat Cheese and Bruschetta
Iced Tea and Coffee
\$31 per guest

Brunch Package

Muffins, Danishes, and Bagels
Served with Cream Cheese, Butter and Preserves
Fresh Fruit served with Yogurt and Granola
International Cheese Display
Spinach and Swiss Quiche
Home Fries with Sautéed Red and Green Peppers
Lean Pork Bacon
Roasted Sausage Links
Orange Juice, Iced Tea, and Sumatran Coffee
\$26 per guest

Picnic-Style Package

Pulled Pork Barbeque with Lunch Rolls
Grilled Chicken with Honey BBQ Sauce
Shredded Cole Slaw
Southern Baked Beans
Pasta Salad w/ Sun Dried Tomatoes & Black Olives
Iced Tea and Lemonade
\$24 per guest

Dinner Buffet Package (featured)

Imported & Domestic Cheese Display w/ Crackers
House Salad with Watercress Dressing
Grilled Chicken Madeira in Mango Salsa
Cheese Tortellini in Zesty Cream Sauce
Steamed Medley of Mixed Vegetables
Garlic Basil Whipped Potatoes
Warm Rolls and Butter
Iced Tea and Coffee
\$34 per guest

Garden Party Reception

Chilled Cocktail Shrimp w/ Seafood Sauce
Crostini Rounds w Herb Goat Cheese & Bruschetta
Marinated Pepper Roast w/ Horseradish Sauce
Grilled Chicken Breast w/ Madeira Wine Sauce
Relish Tray w/ Black & Green Olives & Mushrooms
Fresh Garden Vegetable Crudités w/ Herb Dip
Potato Salad w/ Green Beans, Tomatoes & Feta Cheese
Assorted Breads & Rolls
Iced Tea and Lemonade
\$32 per guest

Plated Dinner Package

Roasted Vegetable Crudités with Creamy Dip
Red Pepper Chicken Salad in Phyllo Cups
Mesculin Salad with Raspberry Vinaigrette
Dual Entree of Grilled Salmon and London Broil
served with Scallop Potatoes and Green Beans
Warm Rolls and Butter
Iced Tea, Coffee
\$42 per guest

All of our menus can be customized and tailored for individual clients.

Following are included in our Packages:

- Award-Winning Food and Displays
- Formally attired Professional Servers
- White Table Linens for guest and service tables
- Service Charge
- Delivery, set-up, clean up, and take away
- Licensed bartender available \$30/hour
- China and Glassware Upgrade \$7.50 per guest

TJs Catering

Contact Linda Randall at tjskter@aol.com

(540) 373-1453

www.tjscatering.com

Brunch Package (\$23.58)

Quiche-Style Spinach and Potato Frittata
(Wedge-Cut and Shingled for display)
Scrambled Eggs (served with Peppers, Cheese, Diced Tomatoes & Mushrooms decoratively displayed on side)
Garlic and Cheddar Biscuits with Ham
(served with Dijon Mustard to the side -
Country Ham available upon request)
Bakery Fresh Assorted Muffins with Sweet Cream Butter
Croissants with Fresh Preserves and Fresh Fruit Bowl

Heavy Appetizer Package (\$29.31)

Deluxe Fresh Vegetable Crudités Display w/ Creamy Dip
Domestic and Imported Cheeses Display
with Assortment of Crackers
Bite-Size Meatballs Marinated in Burgundy Wine
Artichoke and Spinach Gratin with Herbed Pita Crisps
Chicken Sesame Skewers with Satay Dipping Sauce
Tortellini with Pesto & Fresh Parmesan Skewered w/ Olives

Luncheon Package (\$28.75)

Bowtie Pasta
(Tossed with Pesto Sauce and Topped with Pine Nuts)
Pre-Made Mini Specialty Sandwiches on Assorted Breads
Tossed Seasonal Greens with Dressing
Deluxe Fresh Vegetable Crudite Display with Creamy Dip
Chicken Wings with Ranch Dip
Assorted Petite Desserts

Casual Meals

BBQ Picnic (\$24.15)

Pulled Pork Barbecue on Buns
Mesquite Chicken Breasts on Buns
Shell Pasta with Three Cheese Blend
Creamy Cole Slaw and Savory Baked Beans
Triangle Cut Brownies
Iced Tea and Lemonade

All-American Picnic (\$18.40)

All Beef Hamburgers on Buns
All Beef Hot Dogs on Buns
Condiments to include: Lettuce, Tomato and Onion
Homemade Red Skin Potato Salad,
Creamy Cole Slaw and Savory Baked Beans
Chilled, Sliced Watermelon
Iced Tea and Lemonade

Whole Roasted Pig Roast (\$31)

Whole Roasted Pig
(Presented and Carved to Order)
with Buns and Barbecue Sauce
Creamy Cole Slaw and Homemade Red-Skin Potato Salad
Savory Baked Beans and Potato Chips
Chilled, Sliced Watermelon
Iced Tea and Lemonade

Served Buffet Package #1 (\$28.13, \$36.63)

Stationed Appetizers:

Deluxe Fresh Vegetable Crudités Display w Creamy Dip
Classic Caesar Salad w/ Fresh Parmesan and Croutons
Myer Lemon and Herb-Encrusted Grilled Breast of Chicken
Tri-Colored Rotini Pasta w Seasoned Meatball Bolognese
Herbed Baby Baker Potatoes
Steamed Fresh Broccoli Crowns
Garlic Bread with Fresh Parmesan

First price includes upscale disposable service ware
(attractive white with silver band and matching silver flatware).
Second price includes china plate service with preset silverware
(\$8.50 per person).

Served Buffet Package #2 (\$42.94)

Deluxe Fresh Vegetable Crudités Display w/ Creamy Dip
Mixed Greens Tossed with Walnuts and Cranberry Citrus
Choice of Two of the Following Three Entrées:
Grilled Breast of Chicken on a Bed of Mushroom Marsala
Seafood Stuffed Sole
(Crab & Scallop Stuffing Inside a Seasoned White Fish)
Roasted Flank Steak Carved to Order
Carrots Tossed with Brown Sugar and Triple Sec *OR*
Pole Beans with Diced Red Pepper Confetti
Garlic Red Skinned Potato Mash *OR*
White with Wild Rice Pilaf
Dinner Rolls with Butter
China plate and glass ware service with preset silverware

Individually Plated, "Sit Down" Dinner (\$48.57)

Deluxe Fresh Vegetable Crudités Display w/ Creamy Dip
Butlered appetizers:
Red Grapes Rolled in
Roquefort Cheese and Crushed Walnuts
Tomato Bruschetta on Herbed Crostini
Preset Spinach Salad with Crumbled Blue Cheese Mixed Grill
Duo of Entrées:
Grilled Breast of Rosemary-Seasoned Chicken
Grilled Petite Filet Mignon with Merlot Wine Sauce
Vegetarian Alternative Available Upon Request
Seasonal Blend Couscous and Sautéed Yellow Squash, Zucchini
and Red Onions
Bakery Fresh Dinner Rolls Infused with Dill
China plate and glassware service with preset silverware

Additional items you may want to consider:

- China and glassware upgrade \$8.50 per person (included with buffet2 and plated dinner meals)
- Licensed bartender available \$40/hour
- White guest table linens available \$2 per person
- Iced water, tea, and coffee station included
- Gratuity included
- Wait staff, delivery, setup, display, and clean up included