

❧ CATERING INFORMATION ❧

Select the perfect setting for your social or business event from one of our various conference facilities which can accommodate up to 300 people. The meeting and banquet rooms are comfortable and appealing, serviced by staff that are friendly and attentive. Each banquet room is decorated in its own unique style, including hardwood floors, colorful carpets, hand-painted designs on walls, woodwork and doors. Dining and overnight accommodations are just footsteps away.

❧ EVENT SPACE RENTALS ❧

Rooms require a minimum amount of food and beverage services to be purchased for your function. The minimum amount varies depending on the room of your choice, time of day and day of the week. These fees can be explained by our Sales Coordinators. Some areas are available seasonally.

❧ MENUS ❧

Meal selections must be confirmed four weeks prior to the date of your function. Although prices and menus are subject to change, they are always guaranteed three months prior to your event. Please note that all food and beverage prices are subject to an 18% service charge.

❧ PAYMENT POLICY ❧

Each function requires an advance deposit, with the balance of all charges due at the close of the event. Direct billing for business events is also available, if application is submitted and approved prior to the function.

❧ GUARANTEES ❧

The final number in attendance for your event must be specified by noon on the appropriate date, as noted on your contract. Once received by the Sales and Events Office, the number in your party will be considered a guarantee and no longer subject to reduction.

❧ MUSIC ❧

Music and other forms of entertainment are welcome to complement your special event. Due to noise considerations and other limitations, certain venues at Edgefield are inappropriate for music; dancing is allowed in the Attic and Blackberry Hall. Please advise the Sales Coordinator of your entertainment plans prior to booking or as soon as possible.

☪ EDGEFIELD BAKERY ☪

CELEBRATION CAKES

All Celebration Cakes are 4 layers of cake, 3 layers of filling, single tier, and round.

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| 6" Cake | serves 8 | 28.00 |
| 10" Cake | serves 25 | 88.00 |

SHEET CAKES

All Sheet Cakes are two layers of cake and one layer of filling with decorated borders on top and bottom.

Quarter Sheet Cake (9x13x3.5) 53.00 (serves 24)

Half Sheet Cake (17x13x3.5) 105.00 (serves 48)

SPECIALTY CAKE MENU

Chocolate Terminator Stout Cake

Layers of dark chocolate cake drenched with our Terminator Stout, filled with bittersweet chocolate mousse and raspberry puree. Glazed with chocolate ganache or vanilla Italian meringue buttercream.

Orchard Apple Cake

Apple cake spiked with our Longshot Brandy, filled with two layers of white chocolate cream cheese filling and one layer of brandied sour cream apples, finished with white chocolate cream cheese buttercream.

Garden Carrot Cake

Carrot cake studded with fresh pineapple and coconut, spiced with Saigon cinnamon, filled and iced with white chocolate cream cheese buttercream and finished with toasted pecans.

Oregon Marionberry Hazelnut Torte

Hazelnut biscuit brushed with our Coffee Liqueur, filled with one layer of our coffee buttercream flecked with chocolate and two layers of marionberry buttercream. Iced with coffee Italian meringue buttercream or chocolate ganache.

Blanc de Noir Champagne Cake

White chiffon cake spiked with our Blanc de Noir sparkling wine, filled with Bavarian cream and raspberry puree, finished in lemon Italian meringue buttercream.

Black Rabbit Ice Cream Cake

House made bittersweet chocolate and vanilla bean ice creams sandwiched between a layer of chocolate cookie crumbs, atop chocolate sponge cake, iced with fresh whipped cream and finished in chocolate cookie crumbs (available in 10" round form only).

All cakes are decorated with borders and suitable garnishes. Inscription is complimentary.

☪ EDGEFIELD BAKERY ☪

CUPCAKES

Minimum 2 Dozen per Flavor 3.25 each

Hazelnut & Berry hazelnut cake with marionberry icing

Carrot with white chocolate cream cheese icing

Apple with white chocolate cream cheese icing

Black & Black dark chocolate terminator stout cake with chocolate ganache icing

White & White white cake with vanilla icing

White & Yellow champagne cake and lemon icing

White & Black white cake with chocolate ganache icing

White & Berry champagne cake with marionberry icing

Black & Tan dark chocolate Terminator Stout cake with coffee buttercream

Black & Caramel dark chocolate Terminator Stout cake with salted caramel icing

All cupcakes are adorned with seasonal garnishes and rosettes of icing on top.

For an additional \$.50, cupcakes can be filled with:
raspberry puree, Bavarian cream, chocolate ganache or lemon curd.