



Year 2010

Special Wedding Packages

Package I

Toral Cost: \$5,000.00

This package includes:

45 minutes to 1 hour Wedding Ceremony & 1 hour Wedding Rehearsal

Or

4 hour Wedding Reception

Or Both.

Accommodate from 100 guests to 200 guests

Set up
Clean up
Tables
Tablecloths
Chairs
Chair Covers
Chair Cover Sashes
Silverware
Flateware
Stemware
Dance Floor
Head Table
Cake Table
Gift Table
DJ Table
Servers
Bartender
One Large Beer Keg
One Case of Red Wine
One Case of White Wine
Dinner Buffet w/Two Entrees
7% Sales Tax
20% Gratuity

Package II

Toral Cost: \$3,500.00

This package includes:

45 minutes to 1 hour Wedding Ceremony & 1 hour Wedding Rehearsal

Or

4 hour Wedding Reception

Or Both.

Accommodate up to 100 Guests

Set up and Clean up

Tables

Tablecloths

Chairs

Chair Covers

Chair Cover Sashes

Silverware

Flateware

Stemware

Dance Floor

Head Table/Cake Table/Gift Table

DJ Table

Servers

Bartender

One Small Beer Keg

One Case of White Wine

Dinner Buffet w/Two Entrees

7% Sales Tax

20% Gratuity

Please See Next Page for the Dinner Buffet Menu

**Above Packages are Available on Thursday (Anytime), Friday (Anytime)
and Sunday (After 6pm) only.**

Please available date inquiry and any questions, call at 404-610-3280

Or e-mail at ckim@cherokeerun.com

Dinner Buffet Menu

Catering foods are prepared by our In-house Chef at the day of the event to guarantee the freshness and the best quality.

Freshly Tossed salad greens with sides of vine-ripened tomatoes, sliced cucumbers, sliced Vidalia onions, Raspberry Vinaigrette and Buttermilk Ranch Dressings

Choice of One (1) Side Salad

*Broccoli & Cheese Salad
Penne Pasta Primavera Salad
Southern Style Potato Salad*

Choice of One (1) Vegetable

*Sautéed Seasonal Vegetables
Steamed Broccoli & Cauliflower
Lemon Pepper Green Beans*

Choice of One (1) Starch

*Yukon Gold Mashed Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Roasted Red Potato with Olive Oil & Rosemary*

Choice of Two (2) Entrees

*BBQ Ribs
BBQ Chicken
Buttermilk Fried Chicken
Rosemary & Garlic Chicken
Chicken Marsala
Grilled Chicken with wild Mushroom Sauce
Pork loin with Baked Apples & Brown Sugar Sauce
Roasted Turkey with Pineapple glaze
Blackened Tilapia
Grilled Tilapia with Capers in a Lemon Sauce
Sliced Sirloin with Caramelized Onions & Mushrooms*

Served with Dinner Roll, Butter, Water, Sweet Tea & Coffee