

ELOPEMENT

Package

Cost - \$5,250

plus \$85.00 per person
for food

Celebrate with up to 30
guests

5 Hour Venue Access &
Getting ready spaces



CEREMONY

- Elope on Pinehaven: A lakeside ceremony location with standard wooden arbor and wooden cross back chairs
- One arbor floral arrangement, one bridal bouquet and one grooms boutonniere
- ceremony coordination
- ceremony music including processional and recessional songs

DINNER & DRINKS

Join your guests for an outdoor farm style inspired dinner under cafe lighting between The Silos. Decorated kindly with 1 of 2 styles to choose from both including dinnerware, florals & table scape decor.

- Tuscan Grove
- Boho Chic

For your drink service The Hive Co. will be handcrafting spirits with the finest ingredients paired with each unique style featuring The Charmer & Maple Bourbon Fizzle. Chef David Miller will be preparing your meal & finishing with desserts by Simply Sweet Bake Shop.



ELOPEMENT TIMELINE

4:30

Groom & Bride arrive on site and hideaway to The Lodge and The Cottage to freshen up/ get ready. Photographer may be onsite at this time pre details, preceremony photos.

5:30

Ceremony
Coordinated by Historic White Oak Farm and music provided by venue, enjoy your outdoor ceremony by the lake on Pinehaven.

6:00

Cocktails served from The Workerbee and Dinner by Chef David Miller in the Courtyard Silos. Cut your cake and enjoy an array of mini desserts for your guests.

9:30

Wind down with guests and end your celebration with a sparkler send off.

CHEF DAVID MILLER

DINNER MENU

Hors D'oeuvres

Pick 3 of 5 options

Crispy Chicken Silders with spicy mayo, pickle, tomato, tabasco slaw

Korean Short Rib Tacos with cucumber, kimchee, chili aioli, lime, cilantro

Charred Peaches with whipped ricotta on a crostini, pistachios, honey

Charcuterie Board with a selection of meats, cheese, vegetables, fruit

Tomato & Buratta Mozzarella Bruschetta on a baguette, with balsamic, basil & olive oil



Salad

Pick 1 of 3 options

Strawberry Cucumber Salad with bib lettuce, pistachios, pickled onions, topped with goat cheese & lemon mint vinaigrette

Mixed Greens Salad with gorgonzola cheese, walnuts, dried cherries & balsamic dressing

Roasted Beet and Pear Salad with arugula, pistacios, blue cheese, aged balsamic & lemon dressing

Dinner

Pick 2 of 4 options

Herb Chicken & Eggplant Caponata with smashed fingerlings & aged balsamic

Spinach Three Cheese Tortellini with roasted garlic, tomato conserve, charred asparagus, Romano & lemon

Dry Rubbed Bone in Pork Chop with cheddar & hot apple slaw

Braised Short Rib with whipped sweet potatoes, caramelized onions, bacon & green bean, arugula and lemon



The photos above are for display of Chef David's food presentation and do not reflect the exact menu items above as his menus are designed specific to each event. If you have any dietary considerations/ allergies please inform Chef David.

Desserts by Simply Sweet Bake Shop

Include the following

Small Cut Cake for Bride & Groom

3 different seasonal mini desserts with various flavors (chocolate cupcakes, macaroons, lemon tarts- for example- desserts may vary based on season)



BOHO CHIC

1

Style

This fun and carefree aesthetic focuses on enhancing the farm's natural outdoor beauty with hints of color, texture and eclectic charm. The amber glassware dances with the deep rust floral notes and warm brass candleholders.

2

Florals

With an Italian ruscus and eucalyptus floral runner the coral, pink and peach florals are exaggerated for that perfect pop. The bridal bouquet reflects seasonal warm hues that are balanced with cream florals and roses & tan pompous grass.

3

Drinks

1 lager beer, 1 wine option, lemonade, water and The Boho Chic Signature drink: Maple Bourbon Fizzle from the unique Workerbee Trailer by The Hive Co.

4

Dinner & Dessert

Chef David Miller will be providing a delectable choice of Hors D'oeuvres, Salad, Protein or Veggie meal and dessert provided by Simply Sweet Bakeshop



TUSCAN GROVE

1

Style

Both elegant and beautifully effortless all in the same, a Tuscan Groves inspired wedding allows for a relaxed celebration. An evening that is sure to be remembered for the details in glassware, soft free flowing neutrals grounded with earth tones and stone centerpieces.

2

Florals

With plenty of free flowing greens including eucalyptus and Italian Ruscus spray complemented by elegant white roses & airy seasonal white florals. Lavender is delicately entwined releasing a relaxing herbaceous scent.

3

Drinks

1 lager beer, 1 wine option, lemonade, water and The Boho Chic Signature drink: The Charmer made with fresh Lavender simple syrup served served from the unique Workerbee Trailer by The Hive Co.

4

Dinner & Dessert

Chef David Miller will be providing a delectable choice of Hors D'oeuvres, Salad, Protein or Veggie meal and dessert provided by Simply Sweet Bake Shop

WE APPRECIATE YOUR
CONSIDERATION IN OUR
ELOPEMENT PACKAGE.

CONGRATULATIONS ON YOUR
UPCOMING CELEBRATION!

BROUGHT TO YOU BY...

CHEF DAVID MILLER

