



Information Pamphlet

West Milford Farm

Cumming, Georgia



West Milford Farm is a century-old farm named for Lightner and Josephine West and Robert and Cleo Milford. West built the original barns around 1900, and the Milford family has lived here since the 1930s. West Milford Farm is an award-winning events facility located in East Cherokee County, just north of the city of Milton.



7938 Ball Ground Road

Cumming, GA 30028

404-427-1136

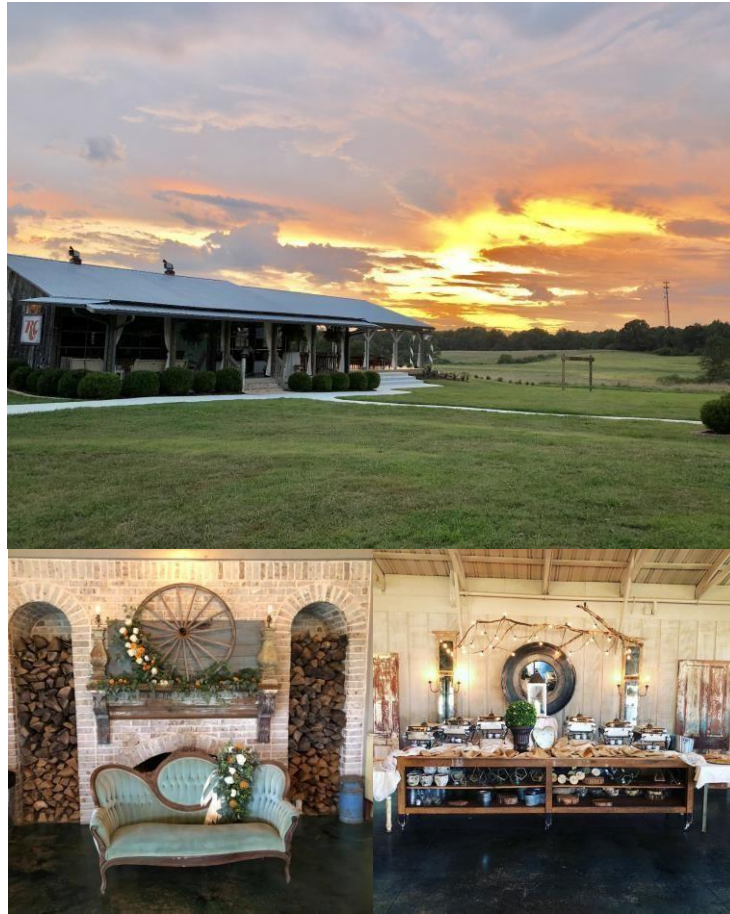
chad@westmilfordfarm.com

www.westmilfordfarm.com

2024 General Information

- **Hands-on family owned and operated event facility specializing in rustic chic and bohemian weddings and receptions.**
- **Can accommodate up to 150 guests**
- **Greenhouse Pavilion ceremony site with antique church pews.**
- **Rectangular barnwood Farm Tables and padded Chiavari Chairs for reception in out temperature controlled dining pavilion.**
- **Day of Wedding Coordinator included**
- **Bring your own Alcohol- You must use our insured bartender.**
- **Temperature controlled Party Barn with Huge brick fireplace.**
- **50+ Acres of rolling hills and panoramic pastoral views.**
- **The historic property is a known landmark for photography.**
- **Full-service packages or Venue only options.**

The Buildings at West Milford Farm



The Party Barn

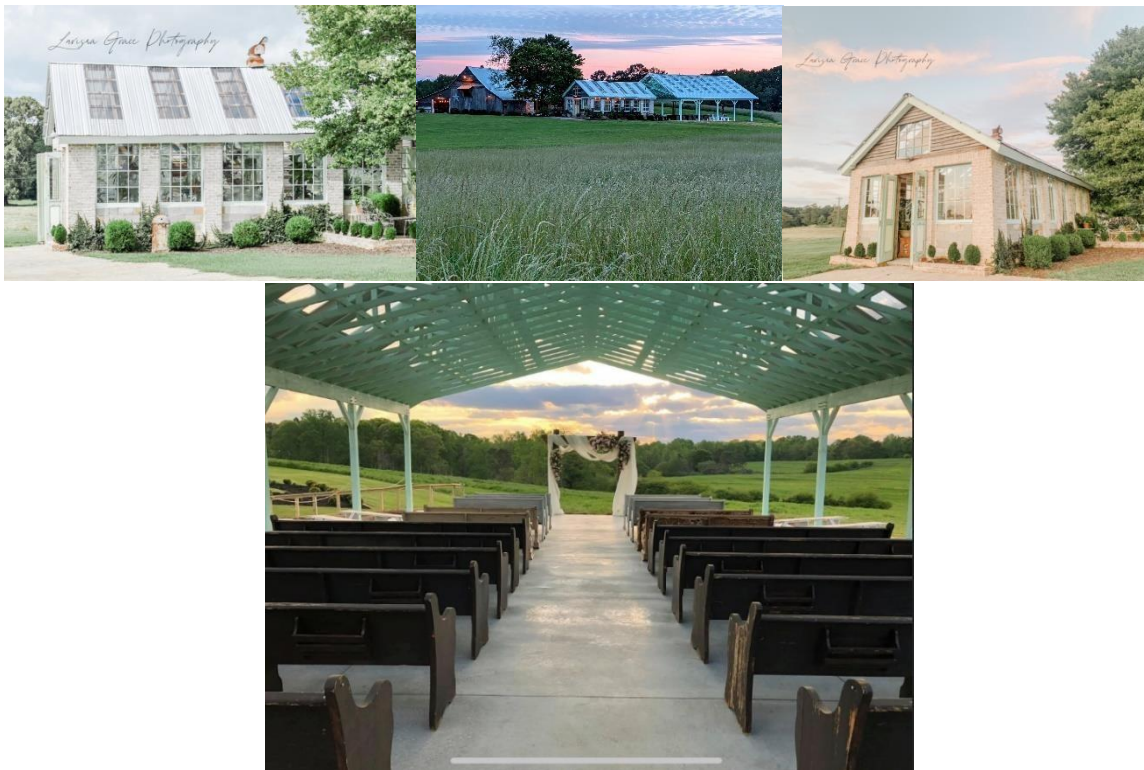
The main portion of this barn was once our hay barn. We have expanded the original structure to include:

- Large catering kitchen
- Handicapped accessible restrooms
- Dressing room off the Ladies room
- Large wood burning fireplace
- Heating and Air conditioning in the main room and dining pavilion
- Rollup glass garage doors so the main room and dining pavilion can be opened up to outside.
- Rocking chair front porch



The Old Barn and Original Corn Crib

Built sometime around 1900 by the West Family, these structures are the oldest 2 buildings on the property. We use this barn now as our prop barn and storage. It also makes for a beautiful backdrop for pictures.



The Greenhouse and Green House Pavilion

By far our most popular building at the farm, the greenhouse was built from the remains of our original dairy barn. This building is used for Wedding Ceremonies and to house our huge collection of tropical and succulent plants.



The Farm House

Built sometime around 1900 by Lightner and Josephine West, the farmhouse is now the private residence of our owners. We allow photography around the exterior of the home.



Barbara's Beauty Ranch

The Beauty Ranch was built in 1968 for our owner's mother. We renovated the shop in 2020 and now we can offer the space for brides and their wedding parties to get ready.



Groom's House

This is a space for the guys. Its temperature controlled, has cable TV, and is away from everything else so the brides can move freely around the main barn without being seen. We even have a restroom in the adjacent building for the guys to use.

Deposit

We require a deposit of \$5,000 to hold a date. We can work out a payment plan if you need time to make the full deposit. This deposit is non-refundable as we are taking the day off the calendar for other potential events. Should you need to cancel your date more than 3 months before the wedding, we will put your date back on the calendar and if we can book the date again at regular price, we will refund 50% of your deposit.

Capacity

We have a 150 guest maximum capacity for weddings at West Milford Farm (you can invite up to 175 guests). If more than 175 guests are attending, there will be a minimum \$4,000 fee for auxiliary bathroom trailer, tent, additional staff, tables and chairs.

Day of Wedding Coordinators

Included in the venue price is an onsite “Day of” wedding coordinator. Our coordinators are here to plan and direct the day of the event and also a one-hour rehearsal in the days leading up to the wedding. She will coordinate rehearsal date, table/seating layout, and timeline for your day. Our coordinator will be here 2 hours before the ceremony and for the entire reception to make sure your event runs smoothly.

Full Service Packages or Venue Only Options

We want your wedding to be what you want it to be and fit your particular budget. We have two customizable packages which are recommended but not required. We can remove portions of either package and customize it to fit exactly what you want. We even offer Venue Only options (pricing available upon request) for the DIY bride, however, should you decide not to use our caterers, you must use an insured caterer and we have a \$500 outside catering fee as our caterers pay for our trash service, ice and cleaning. This \$500 will also provide a service person to be here for your event to oversee your caterers and assist. Should you decide to go with a venue only option, our wedding coordinator is still included as well as use of our tables and chairs and décor.

Time limits and other time your event includes

Your event can last up to 5 hours but must end by 11pm. You may also be onsite the day of the event after 11am to set up and decorate. We only have 1 event per day, but we might have a new bridal appointment on the morning of your event and we sometimes offer yoga Sunday mornings. You may visit anytime we don't have an event going on by making an appointment with Chad. You may also come to the farm with an appointment to take engagement photos if you want.

Wedding Rehearsals-

All rehearsals will be scheduled through your coordinator for a one hour period in the days leading up to your event and are limited to the bridal party only. If we are hosting another event on the day of your rehearsal we may do the rehearsal in a different location on the farm than the one we will use on your wedding day. Your rehearsal here is just a rehearsal- ***You MUST rent the facility to have a rehearsal dinner here as rental fees would apply.***

Military/First Responder Discounts

- We offer a \$250 military/first responder discount for any wedding booked at West Milford Farm (bride or groom must qualify).

Payment

We accept the following forms of payment: Cash, Check, Venmo or Credit Card

- Ask about our all cash discount
- There is a 3% credit card/Venmo processing fee
- After initial deposit is paid, no other payment is required until 3 weeks before the wedding when full payment is required
- You can make a payment toward the balance at any time after you book

Alcohol

All events serving alcohol must use our preferred bartending service (rates start at \$300). You provide your own alcohol and plastic cups (upgrade to glass available through our bartending service.) Guests must provide proof of age to be served. We have ice on site. We do not allow shots to be served.

Tipping

Tipping is very much appreciated for any service person at the wedding but is not required. That would include: wedding coordinator, bartenders, food service staff, DJ, photographer, etc. \$50-\$100 per person is pretty customary. Bartenders can also put out a tip jar on the bar and guests are typically happy to pitch in a few bucks throughout the night.

West Milford Farm BBQ Package

Guest Count- 100

- **Price- \$15,000 Saturdays in March, April, May, June, Sept, Oct or Nov**
- **Price- \$14,000 Fridays or Sundays in March, April, May, June, Sep, Oct. or Nov. or Saturdays in Jan, Feb, July, Aug, or Dec.**
- **Price- \$13,000 Fridays or Sundays in Jan, Feb, July, Aug, or Dec.**
- **Price- \$12,000 Monday-Thursday year-round not including holidays**

Cost per additional 5 people- \$250 (package can only be increased/decreased in increments of 5)

Please include a minimum of 2 vendors as guests when calculating your total guest count. This includes your photographers/videographers as they need to eat when the other guests are eating and be ready to get back to work when the dinner portion is finished.

West Milford Farm Package includes the following-

- The venue for the day, day of wedding coordinator, tables/chairs, and use of any of our decorations-
- 'Cue BBQ menu- See attached menu for choices and available upgrades
- China- White dinner plate, white salad plate, fork, knife, water goblet, plastic cake plate and plastic fork, and paper napkin. Does not include Glass barware
- Cake and cake cutting
- Floral- (\$1,500 allowance)
- DJ services for 5 hours- includes microphones for ceremony, music during ceremony and reception, announcements and you can choose your playlist.

Not included in this package: Photography, Bartending services (you provide your own alcohol).

**If you choose the package, it includes a complementary food tasting for 2. If you choose venue only, there is a fee for the tasting. The fee will be refunded should you decide to add the catering after the tasting.*

West Milford Farm BBQ Menu

dave.bakitas@cuebarbecue.com

Meats- (Choice of Two):

- BBQ Pork
- BBQ Chicken
- BBQ Brisket (available at an upcharge)

Sides- (Choice of two):

- 'Cue slaw (Mayo based)
- Pittsburg Slaw (Vinegar based)
- Bacon Baked Beans
- Deviled Egg Potato Salad
- Mac and cheese
- Bourbon Sweet Potato Casserole
- Tomato and Cucumber Salad
- Grilled Pineapple
- Mashed Potatoes

Garden Salad included in this package with dressing

Drinks- (All included)

- Sweet Tea
- Unsweet Tea
- Lemonade
- Water

ALTERNATE ADD OPTIONS:

Hours D' Oeuvres Options (for an additional charge)

Desserts (for an additional charge)

Pecan, Chocolate, Lemon meringue, and Coconut meringue pies

Fried apple or Fried Peach pies

Peach, Apple, Cherry, Pecan, Strawberry, and Mixed Berry Cobblers

Coffee Bar (for an additional charge)

West Milford Farm Oakley Package

Guest Count- 100

- **Price- \$18,000 Saturdays in March, April, May, June, Sept, Oct or Nov**
- **Price- \$17,000 Fridays or Sundays in March, April, May, June, Sep, Oct. or Nov. or Saturdays in Jan, Feb, July, Aug, or Dec.**
- **Price- \$16,000 Fridays or Sundays in Jan, Feb, July, Aug, or Dec.**
- **Price- \$15,000 Monday-Thursday year-round not including holidays**

Cost per additional 5 people- \$350 (package can only be increased/decreased in increments of 5)

Please include a minimum of 2 vendors as guests when calculating your total guest count. This includes your photographers/videographers as they need to eat when the other guests are eating and be ready to get back to work when the dinner portion is finished.

West Milford Farm Package includes the following-

- The venue for the day, day of wedding coordinator, tables/chairs, and use of any of our decorations-
- Oakley's Provisions menu- See attached menu for choices and available upgrades
- China- Charger, dinner plate, salad plate, fork, knife, water goblet, cake plate, fork, cloth napkin and coordinating table runner. Does not include Glass barware
- Cake and cake cutting
- Floral- (\$2,500 allowance)
- DJ services for 5 hours- includes microphones for ceremony, music during ceremony and reception, announcements and you can choose your playlist.

Not included in this package: Photography, Bartending services (you provide your own alcohol).

**If you choose the package, it includes a complementary food tasting for 2. If you choose venue only, there is a fee for the tasting. The fee will be refunded should you decide to add the catering after the tasting.*

Oakley's Provisions Menu

Package Consists of (2) passed Hors D' Oeuvres, Choice of (2) Entrees, Choice of (2) Sides, Choice of Salad, served with Bread. Add-ons are priced as marked

Passed Hors D'oeuvres (choose two)

Add an additional choice for \$3.00 per person

- Thin Crust Pizza topped with Thin Sliced Smoked Duck Breast, Caramelized Onions, Fig Preserves and Blue Cheese
- BBQ Shrimp Skewers wrapped in Applewood Bacon
- Fried Green Tomatoes with Red Bell Pepper Sauce and Goat Cheese
- Vegetable Samosas with Potato, Raisin and Green Peas in peach sauce (V)
- Thai Chicken Tacos in a Wonton Shell
- Mushroom Cremini on Root Vegetable Chips
- Sweet Potato Blini topped with Smoked Salmon, Crème Fraiche, Caviar and Dill
- Crisp Zucchini Disc topped with Fresh Basil, Oven-Roasted Tomato, Basil infused Olive Oil and Melted Fresh Mozzarella
- Hummus (Traditional or Roasted Red Pepper) served with on Zucchini Chips
- Petit Crab Cakes served with Remoulade Sauce
- Fresh Mozzarella Watermelon Skewers with a Balsamic Drizzle
- Brochettes of Large Gulf Shrimp and Sweet Chili Garlic Glaze
- Roasted Vegetable Spring Rolls with Savory Peach Sauce
- Caprese Salad Skewer, Tomato, Basil & Mozzarella with a Balsamic Vinegar Reduction

Add on Hors D' Oeuvres Displays, \$6 per person

- Assorted Cheese Display with Fig Preserves and Artisan Crackers
- Decorative Charcuterie Board of Assorted Meats and Cheeses
- Antipasto Platter with Assorted Meats and Cheeses with Grilled Vegetables

Salads (choose one)

Add an additional Salad for \$4 per person

- Tomato Basil Salad on Field Greens with Basil Balsamic Vinaigrette Marinated Roma Tomato and Tri-Colored Bell Peppers topped with shaved and grated Aged Parmesan
- Strawberry Spinach Salad with Raspberry Vinaigrette, Candied Pecans and Blue Cheese
- Garden Salad with Tomato, Carrots, Onion and Croutons (choice of Ranch, Blue Cheese, or Italian)
- Caesar Salad with Aged Parmesan Cheese and Homemade Croutons
- Greek Salad with Cucumber, Tomatoes, Kalamata Olives, Red Onion & Feta, served with a Greek Salad Vinaigrette

Buffet Menu Entrees (choose two)

Add an additional choice for \$5.00 per person

- Assorted Herb Pesto Pasta with Sweet Corn, Diced Tomatoes topped with Choice of Grilled Chicken or Shrimp
- Beef Tenderloin Filet drizzled with Demi Glacé Reduction
- Soy Bourbon Glazed Salmon served with Grilled Asparagus
- Pork Tenderloin with Roasted Apples and Peach Rum Sauce
- Thyme Herb-Roasted Chicken
- Braised Short Ribs & Vegetables
- Gulf Shrimp over Creamy Cheese Grits
- Individually Rolled Roasted Vegetable Lasagna with Yellow Squash, Zucchini, Caramelized Onion, Spinach, Fresh Herbs, Ricotta and Melted Mozzarella
- Rustic Lasagna with Ground Beef and Sausage, Classic Tomato Sauce, Ricotta and Melted Mozzarella

Sides (choose two)

Add an additional choice for \$5.00 per person

- Parmesan Macaroni and Cheese
- Petit Salt Roasted Yukon Gold Potato filled with Asiago and Chive Soufflé
- Butternut Squash Gratin with Fresh Herbs and Melted Gruyere Cheese
- Garlic Mashed Potatoes
- Herb-Roasted Farmer's Market Vegetable Medley
- Haricots Verts (French Green Beans)
- Wild Mushroom Orzo
- Southern Rice Pilaf with Sweet Peas and Carrots

Drinks Included

Sweet Tea, Unsweetened Tea, and Water

Add-on Options

Coffee Bar Oakley's Provisions \$2.00 per person

Dessert Station Oakley's Provisions \$5.00 per person (Choice of THREE items):

- Turtle Brownies with Caramel and Crushed toffee
- Carmel Topped Mini Cheesecakes
- Seven-layer Dessert Bars
- Chocolate Ganache Stuffed Strawberries
- Coconut Macaron
- Miniature Coconut Cream Pies with Fresh Whipped Cream
- Miniature Lemon Bars
- Key Lime Tarts
- Mini Vanilla Bean Crème Brûlée served in a Chinese Wonton Spoon

Our Preferred Vendors

Catering

Oakley's Provisions	Oakley	oakleyprovisions.com oakleyhh@gmail.com	470-507-3188
Cue Barbecue	Dave	www.cuebarbecue.com	770-888-1048
The Board and Box Charcuterie	Ashley	www.theboardandbox.com	770-580-1622

Bartending

A Perfect Plan	Mary Minicucci	aperfectplan@icloud.com	678-485-9237
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Photography

Amber Cloy Photography	Amber Cloy	www.ambercloy.shootproof.com	404-819-8604
Candace Photography	Candace	www.candacephotography.net	480-370-2807
Carrie Reagan Photography	Carrie Reagan	www.carriereaganphotography.com	770-656-6918
Hillary Leah Photography	Hillary Leah	www.hillaryleahphotography.com	
Holly Doughty Photography	Holly Doughty	www.hdphotographyatlanta.com	678-780-0132
Sweet Tooth Photography	Coliene Belle	www.sweettoothphotography.com	770-728-3920
Two by Two Photography	Robert Lopez	www.twobytwophotographystudio.com	678-848-1891
Zulu Photography	Kayla	www.zulupicsphotography.com	404-429-3911
Kelle Mac Photography	Kelle	www.kellemacphotography.com	678-595-0770
Stepping Stones Photography	Maggie	www.steppingstonesphoto.xyz	
Kim Hymes Photography	Kim Hymes	www.kimhymesphotography.com	540-588-5967

Videography

Brandon Zauche Videography		www.zauche.com	770-597-1090
Jacob Wallace Videography		www.essndas.com	
Queen Media	Tim and Ashley	www.queenmediaco.com	706-889-3098
MSA Entertainment		www.msaentertainment.com	844-217-1913

Florals and Wedding Design

West Milford Farm	Chad Milford	chad@westmilfordfarm.com	404-427-1136
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Cakes

Peachtree Cake Company	Mike	www.peachtreecake.com	770-888-9993
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DJ

MSA Entertainment	Mike	www.msaentertainment.com	844-217-1913
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Live Entertainment/Music

Maxwell Taylor		DJ and Entertainer	678-520-2979
The Gold Standard band		rcflaw@bellsouth.net	404-558-6626
Jennifer Zuiff Piano/guitar/band		indeelabohemia@gmail.com	
Luna Strings		www.lunastrings.com	
Satellite Blvd. Band	Jason	www.satelliteblvd.com	850-591-9451
120 East Band	Kayla	kaylatayorjazz@gmail.com	678-517-2482
Fly Betty Band	Doug	dogpound444@yahoo.com	678 776 1345

Atlanta Brass Cats	James	atlantabrasscats@gmail.com	704-516-1942
Officiant			
Your Wedding Your Way	Patty Burgess	ywywga@gmail.com	678-234-3374
Nicole lawson	Nicole	nicoletaceyawson@gmail.com	770-845-4623
Photo Booth			
MSA Entertainment Booth		www.msaentertainment.com	844-217-1913
Accommodations			
Hilton Alpharetta Atlanta	Erica Len	elen@chartwellhospitality.com	678-240-9222
Courtyard Atlanta Alpharetta	Emily Philot	www.alpharettacourtyard.com	678-680-8429
The Hamilton Alpharetta		www.thehamiltonalpharetta.com	770-777-1820
Airbnb		www.airbnb.com	
Local Guest House	Chase Vitak		404-822-1978
Bent Tree Lodge		www.benttreelodge.com	941-348-0562
Big Canoe VRBO		www.vrbo.com	
Local Guest House	Dedra Kirkland	Dedra@thekirklands.org	678-617-1515
The 1910 House	Rebekah	info@the1910house.com	
Transportation			
Full Circle Shuttle	Theresa Pierce	full.circle.shuttle@gmail.com	770-364-3211
Alpharetta Party Bus	Mike		770-467-3330
RIS Limousine	Robert	www.rislimo.com	770-261-1110
Atlantic Limo		reservations@atlanticlimo-ga.com	770-751-7078
Hair and Makeup			
Bombshell Creations		www.bombshellcreations.com	706-714-1907
Carlie Bifaro Makeup		carliebifaro@hotmail.com	631-903-9933
Ellen Phonn		ephonn@gmail.com	502-619-4763
Kimberly Portmann		kimberportmann@gmail.com	213-477-9824
Elite Makeup Artistry	Melena	www.elitemakeupartistry.com	
Emma Collins King	Emma	makeupbyemmacollinsking@gmail.com	865-898-7965
Makeup by Allie	Allie	www.alliedel27.wixsite.com/makeupbyallie	
Rachael Green hair	Rachael	IG @rachaelbgreen	678-756-3942
Table Settings			
Dressing the Table	Michelle	China, glassware, and flatware rental	770-380-1984
Dance Lessons Here at the Farm			
Basic ballroom dance inst.	Bob Salas	boj.salas@gmail.com	818-445-7610
Other			
King of pops	Ingrid	dahlonga@kingofpops.com	470-621-1200
Art by Diane McAlexander		www.artbydiannemcalexander.com	live painting