

WANDER AT LONGWOODS

Event Price Guide

*A minimum of 30 guests is required for each event

Basic Package

Begins at
— \$7,500 —

6 hours of event coverage
Venue only

Includes a plot of land on the preserve where your wedding/event will be held. Your personal event logistics will determine where on the preserve is best suited for your event.

This package does not include: our restaurant space, catering services, lodging, or any additional rentals.

Traditional Package

Begins at
— \$9,000 —

8 hours of event coverage
Venue + Catering

Includes all the amenities of our Basic package + our catering services (price based on chosen tier; cost calculated per head)

This package does not include: our restaurant space, lodging, or any additional rentals.

*Please refer to our catering price guide below

Extended Package

Begins at
— \$25,000 —

12 hours of event coverage
Full Venue + Catering

Includes all the amenities of our Basic package + our catering services + Lodging

This is a full buyout of the space, and includes: land rental, our catering services, access to our restaurant and glamp sites, and full event staffing.

This package does not include: Any additional rentals, such as decor, dinnerware, tables, or chairs

Catering Tiers

Tier 1: 25\$ per person 25\$ wine pairing 35\$ scotch and whiskey pairings

- Assorted meat and cheese platters
- Crudit  platter with hummus and other dips
- Mini quiches (vegetarian and meat options)
- Caprese skewers with fresh mozzarella, cherry tomatoes, and basil
- Mini meatballs with house red sauce

Wine Pairings: Sauvignon Blanc, Pinot Grigio, or Chardonnay

Scotch and Whiskey Pairings: Glenlivet 12, Glenmorangie 10, or Jameson

Tier 2: 35\$ per person 25\$ wine pairing 35\$ scotch and whiskey pairings

- Caesar salad with homemade dressing and croutons
- Smoked chicken skewers with teriyaki glaze
- Beef sliders with cheddar cheese and caramelized onions
- Pesto pasta with cherry tomatoes and Parmesan cheese
- Grilled vegetables with balsamic glaze

Wine Pairings: Pinot Noir, Merlot, or Cabernet Sauvignon

Scotch and Whiskey Pairings: Lagavulin 16, Macallan 12, or Maker's Mark

Tier 3: 55\$ per person 25\$ wine pairing 35\$ scotch and whiskey pairings

- Carving station with roast beef, local ham, and half chickens
- Shrimp cocktail with cocktail sauce and lemon wedges
- Lobster mac and cheese
- Garlic mashed potatoes
- Grilled asparagus with hollandaise sauce

Wine Pairings: Chardonnay, Riesling, or Sauvignon Blanc

Scotch and Whiskey Pairings: Ardbeg 10, Oban 14, or Highland Park 12

Tier 4: 85\$ per person Chefs menu 3 courses 25\$ wine pairing 35\$ scotch and whiskey pairings

- Coursed and plated items chosen by the chef based off of questionnaire responses/ regular communication.

Wine Pairings: TBD

Scotch and Whiskey Pairings: TBD

Note: These pairings and pricing are suggestions only and can be customized based on the specific needs and preferences of the client