

# WALNUT HILL FARM

WEDDING GUIDE



# WALNUT HILL FARM

THANK YOU FOR YOUR INTEREST IN WALNUT HILL FARM.

WALNUT HILL FARM IS A PRIVATE ESTATE THAT OFFERS VIEWS OF MAJESTIC MOUNTAINS, GARDENS, ORCHARDS AND A BEAUTIFULLY LANDSCAPED POND.

OUR VENUE SPACES CREATE A SOPHISTICATED SOUTHERN, CASUALLY ELEGANT ENVIRONMENT FOR YOUR EVENT.

OUR DESIRE IS TO EXCEED YOUR EXPECTATIONS AND WE TAKE PRIDE IN ACCOMMODATING YOUR EVERY NEED.

WE WOULD LOVE TO DISCUSS THE VISION OF YOUR FUNCTION AND SHARE HOW WE CAN ACCOMADATE YOU.

PLEASE CONTACT US FOR AN APPOINTMENT TO VIEW OUR FACILITIES.

## **THE WALNUT HILL TEAM**

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# WALNUT HILL FARM VENUE PRICING



WALNUT HILL FARM HAS TWO VENUES WITH VARIOUS SEATING CAPACITIES.  
VENUES ARE RESERVED BASED UPON ESTIMATES GIVEN AT THE TIME OF THE  
INITIAL BOOKING.

**VENUE CHARGES:**

HILLTOP BARN \$7000  
POND PAVILION \$2875  
CONSERVATORY \$4200  
HILLTOP BARN WITH POND PAVILION \$8575  
HILLTOP BARN WITH POND PAVILION & CONSERVATORY \$9720

**LODGING CHARGES:**

CARRIAGE HOUSE (1 BEDROOM HOUSE) \$360/NIGHT  
GUEST HOUSE (4 BEDROOMS) \$850/FIRST NIGHT \$550 EACH ADDITIONAL  
STABLE SUITES 1-4 (2 QUEEN BEDS) \$189/NIGHT  
STABLE HOUSE (1 BEDROOM HOUSE) \$360/NIGHT

**ADDITIONAL SERVICES:**

OFF-SITE SHUTTLE SERVICE \$500  
WEDDING OR EVENT PLANNER 10% OF TOTAL BUDGET  
WEDDING COORDINATOR \$1200  
BISTRO LIGHTING \$500 - \$3000  
TENTING \$6000 - \$35000

VENUE CHARGES INCLUDE THE PRIVATE  
USE OF THAT AREA OF WALNUT HILL FARM THE  
FULL DAY YOU BOOK (FROM 9AM - 11:30PM).

A SHUTTLE SERVICE OR VALET PARKING CAN BE ARRANGED FOR YOUR GUESTS.



# WALNUT HILL FARM

## MENU

*Menu prices are subject to a 20% service charge for buffet or 30% service charge for plated meals, 6% sales tax and 3% Liquor Tax.*



## CHEF'S MENU

INCLUDES SALAD BUFFET, ROLLS, BUTTER, CHOICE OF ONE STARCH AND ONE VEGETABLE.

ONE ENTRÉE \$39.50    TWO ENTRÉE \$42.50

### BEEF

\*BEEF TENDERLOIN WITH HORSERADISH CREAM AND DEMI-GLACE

FLAT IRON STEAK WITH CHIMICHURRI

PETIT CHATEAU WITH RED WINE DEMI-GLACE

BEEF BURGUNDY

STRIP STEAK WITH HERB BUTTER

SHEPPARD'S PIE

SLICED ROAST BEEF

BRAISED SHORT RIB

### PORK

SEARED PORK LOIN WITH TOMATOES, ONIONS, GARLIC, AND FETA

PORK CHOPS WITH PEACH RIESLING COMPOTE

OVEN ROASTED PORK WITH BACON BROWN SUGAR GLAZE

PORK TENDERLOIN WITH APRICOT-MUSTARD SAUCE

PORK WITH APPLES AND CARAMELIZED ONIONS

HERB ROASTED PORK

ROASTED PORK WITH APPLE BOURBON CHUTNEY

GLAZED PORK LOIN WITH CILANTRO AND GARLIC

ROAST PORK LOIN WITH SHIITAKE AND LEEK COMPOTE

ROASTED PORK LOIN WITH ROSEMARY, GARLIC, AND SAGE

### CHICKEN

CHICKEN MARSALA

PARMESAN AND HERB CRUSTED CHICKEN

PESTO CHICKEN

GOAT CHEESE, BASIL, AND SUN-DRIED TOMATO STUFFED CHICKEN

OVEN- ROASTED CHICKEN WITH TARRAGON SAUCE

ROASTED CHICKEN WITH SHITAKE MUSHROOM JUS

SEARED CHICKEN WITH GARLIC, CAPERS, AND THYME

ROASTED CHICKEN WITH FENNEL, TOMATOES, AND HERBS

GRILLED CUMIN CHICKEN WITH GREEN TOMATILLOS

GRILLED CHICKEN WITH ARTICHOKES, OLIVES, AND OREGANO

CHICKEN THIGHS WITH OLIVE TAPENADE AND TOMATO SAUCE

POMEGRANATE AND HONEY ROASTED CHICKEN

SOUTHERN STYLE FRIED CHICKEN

### VEGETARIAN

COUS COUS WITH WINTER SQUASH, PUMPKIN SEEDS, AND

PECORINO CHEESE

QUINOA WITH CHARRED SCALLIONS AND TOFU

SPAGHETTI WITH BASIL, TOMATOES, AND GARLIC

MACARONI AND CHEESE WITH ENGLISH PEAS AND BREAD CRUMBS

WHOLE WHEAT SPAGHETTI WITH FENNEL, BASIL,

AND STRAWBERRIES

SOBA NOODLES WITH PARSNIP, CHILI WATER, AND MINT

COUS COUS WITH PINE NUTS, COCONUT, AND FENNEL

MUSHROOM AND TRUFFLE RISOTTO



## SEAFOOD

SPAGHETTI WITH BABY CLAMS, CHILI, AND BASIL

STEAMED MUSSELS WITH WHITE WINE, LEMON, AND CAPERS

STEAMED MUSSEL WITH COCONUT, CHILI, AND CILANTRO

SHRIMP SCAMPI WITH WINTER SQUASH

CAJUN COD WITH CHERRIES, BASIL, AND ZUCCHINI

FLOUNDER WITH HEIRLOOM TOMATO RAGU

STEAMED CLAMS IN A MUSTARD BACON BROTH

CRAB CAKES WITH CAJUN LOBSTER SAUCE

BROWN SUGAR SMOKED SALMON

OVEN ROASTED STRIPED SEA BASS WITH PECORINO LEMON BROTH

\*BUTTER POACHED LOBSTER TAIL

SEARED SALMON LEMON BUERRÉ BLANC

## SALADS

WARM PEAR SALAD WITH ARUGULA, BRIE CHEESE, AND WALNUTS

WATERMELON SALAD WITH MINT AND FETA

MIXED GREENS WITH TOMATOES, CUCUMBERS, AND  
RANCH VINAIGRETTE

ROMAINE LETTUCE WITH TOMATOES, CHEDDAR, CUCUMBERS AND  
CHOICE OF DRESSING

CAESAR SALAD, CROUTONS, AND PARMESAN CHEESE

MIXED GREENS WITH CRANBERRIES, GOAT CHEESE, AND PECANS

WEDGE SALADS WITH BACON, TOMATOES, AND BLUE CHEESE  
DRESSING

TOMATOES WITH MOZZARELLA, BASIL, AND BALSAMIC

BALSAMIC GRILLED CHERRY, BLUEBERRY, GOAT CHEESE, AND  
CANDIED WALNUT SALAD ON MIXED GREENS





## SOUPS

LOADED POTATO SOUP

CORN OR CLAM CHOWDER

ASPARAGUS BISQUE

LOBSTER BISQUE

CHICKEN NOODLE SOUP

CHICKEN AND WHITE BEAN CHILI

TOMATO BASIL OR DILL SOUP

ROASTED TOMATO SOUP

TOMATO AND GOAT CHEESE SOUP

FRENCH ONION SOUP WITH GRUYERE CHEESE

WILD RICE SOUP

BLACK BEAN SOUP

BUTTERNUT SQUASH SOUP

PUMPKIN SOUP

CHICKEN TORTILLA SOUP

PEA SOUP

CREAM OF WILD MUSHROOMS SOUP

VEGETABLE SOUP

CREAM OF CAULIFLOWER SOUP

POTATO LEEK SOUP

BROCCOLI AND CHEDDAR SOUP

## SIDES

GARLIC MASHED POTATOES

BAKED POTATOES

OVEN-ROASTED FINGERLING POTATOES

AU-GRATIN POTATOES

ROOT VEGETABLE AU-GRATIN

ROASTED FENNEL AND SUNDRIED TOMATOES

BRIE- CAULIFLOWER AU-GRATIN

ASIAN-STYLE ROASTED BROCCOLI

SWEET POTATO MASH

GARLIC GREEN BEANS

BUTTER POACHED ASPARAGUS

STEAMED CAULIFLOWER WITH CURRY AND TOASTED ALMONDS

SPICY GREENS

RATATOUILLE

CUMIN BLACK BEANS WITH SEARED RED ONIONS

OVEN-ROASTED SQUASH, PEPPERS, AND ZUCCHINI

SPICY MAPLE GLAZED CARROTS

WHITE CHEDDAR CHEESE GRITS

SEASONAL SUCCOTASH

THREE CHEESE MACARONI AND CHEESE



## SOUTHERN STYLE

INCLUDES SALAD BUFFET, ROLLS, BUTTER CHOICE OF ONE STARCH, AND ONE VEGETABLE

ONE ENTRÉE \$28.00 Two ENTREES \$31.00

### SOUTHERN STYLE ENTRÉE CHOICES

COUNTRY FRIED STEAK WITH SAWMILL GRAVY

GRILLED LEMON OR CAJUN TILAPIA

SEASONAL WHITE FISH - BLACKENED, LEMON,

HAND BREADED CHICKEN LIVERS

MARINATED GRILLED CHICKEN

PAN-SEARED LEMON CHICKEN

SOUTHERN STYLE BONELESS FRIED CHICKEN

SLOW COOKED POT ROAST SERVED WITH AU JUS

SLICED ROAST BEEF (CARVING STATION ADD \$6)

SMOKED BRISKET

SMOKED CHICKEN

HICKORY SMOKED BARBECUE PORK

MEATLOAF

FRIED OR GRILLED PORK CHOPS

FRIED OR GRILLED CATFISH

JUMBO FRIED SHRIMP

CHICKEN AND DUMPLINGS

TURKEY AND DRESSING SERVED WITH TURKEY GRAVY

### SOUTHERN STYLE SIDE CHOICES

SOUTHERN STYLE GREEN BEANS

CREAM CORN

BROCCOLI CASSEROLE

SQUASH CASSEROLE

HASHBROWN CASSEROLE

MAPLE GLAZED CARROTS

FRIED CABBAGE

SPICY OR TRADITIONAL CORN CASSEROLE

SWEET POTATO SOUFFLE

FRIED OKRA

PINTO BEANS

BLACK BEANS

REFRIED BEANS

RICE (SPANISH RICE OR TRADITIONAL)

STEAMED BROCCOLI

FIELD PEAS AND SNAPS

CUCUMBER, TOMATO AND ONION SALAD

SEASONAL FRUIT SALAD

MASHED POTATOES

BAKED SWEET POTATOES

COLE SLAW

POTATO SALAD

DEVILED EGGS



## DISPLAYS

### IMPORTED & DOMESTIC CHEESE

SERVED WITH FRESH GRAPES, DRIED FRUITS & NUTS

\$6

### FRESH FRUIT DISPLAY

SEASONAL FRUIT DISPLAYED WITH FRUIT GARNISHES

\$5

### POACHED OR SMOKED SALMON DISPLAY

SERVED WITH TRADITIONAL ACCOMPANIMENTS

\$7

### MARINATED GRILLED VEGETABLE

SEASONAL MARINATED GRILLED VEGETABLES

\$5

### ANTIPASTI DISPLAY

A SELECTION OF CURED SLICED MEATS, GRILLED VEGETABLES,  
ASSORTED TAPENADES, PEPPERS & OLIVES

SERVED WITH CRUSTINI

\$7

### CAPRESE TOWERS

LAYERS OF FRESH TOMATO, BASIL PESTO & HOUSE MADE  
MOZZARELLA

BALSAMIC REDUCTION DRIZZLE

\$4

### SEAFOOD OR SHRIMP COCKTAIL

SERVED WITH LEMON WEDGES & COCKTAIL SAUCE

\$4

### VEGETABLE CRUDITÉS

SELECTION OF SEASONAL RAW VEGETABLES WITH A RANCH STYLE  
DIPPING SAUCE

\$3.50

### SEARED AHI TUNA

SLICED AND SERVED WITH A PONZU SAUCE & CUCUMBER SALAD

\$6

### BAKED BRIE EN CROUTE

CHOICE OF EITHER HAM & CARAMELIZED ONION OR RASPBERRY &  
TOASTED ALMOND SERVED WITH CRUSTINI

\$5

## ACTION STATIONS

THE FOLLOWING CAN BE ADDED TO ANY ENTREE FOR  
THE PRICE LISTED.

### CARVING STATION

CHOOSE FROM THE FOLLOWING:

PRIM RIB \$9

BEEF TENDERLOIN \$10

LEG OF LAMB \$13

PORK LOIN \$7

FRESH HAM \$7

SMOKED TURKEY \$6

WHOLE SIDE OF SMOKED SALMON \$7

SERVED WITH TRADITIONAL SAUCES AND HOUSE MADE ROLLS

### MASHED POTATO MARTINI BAR

SERVED WITH DICED BACON, CHIVES, SMOKED GOUDA, AGED  
CHEDDAR & SOUR CREAM

\$6.50

### SHRIMP & GRITS BAR

SERVED WITH SHRIMP IN A CREOLE SAUCE, AGED CHEDDAR CHEESE  
GRITS & CHIVES

\$7

### RISOTTO

CHOOSE A STYLE OF RISOTTO TO FIT YOUR THEME, ACCOMPANIED  
WITH TRADITIONAL GARNISHES

\$6

### CRAB CAKE

PAN SEARED CRAB CAKES TO ORDER, SERVED WITH REMOULADE  
SAUCE

\$7

### PASTA

CHOOSE FROM: PENNE, BOWTIE OR ROTINI

SAUCES: MARINARA, PESTO CREAM, BOLOGNESE, WHITE WINE  
GARLIC

\$6.50

### HOT DIP

CHOOSE FROM: SPINACH ARTICHOKE, ONION & GRUYERE OR  
CREOLE CRAB SERVED WITH TOASTED CRUSTINI OR FRIED PITA  
CHIPS

\$5.50



## HORS D OEUVRES

FOR A MEAL OPTION CHOOSE A SELECTION OF FIVE HORS D OEUVRES FOR \$25.

OR ADD ON TO AN EXHISTING MEAL FOR \$3 - \$4 PER PERSON.

### COLD

ENDIVE WITH GORGONZOLA CREAM AND CANDIED WALNUTS

BEET TARTARE ENDIVE

RICOTTA & FAVA BEAN CRUSTINI WITH BLACK PEPPER & EXTRA VIRGIN OLIVE OIL

HOUSE CURED SALMON WITH CUCUMBER AND CITRUS CREMA

BRUSCHETTA W/ CROSTINI BREAD

PEAR, PROSCIUTTO, GOAT CHEESE AND HONEY

ROASTED TOMATO AND GRAPE TOAST WTH FAVA BEAN PUREE

WATERMELON AND FETA WITH FRESH MINT

HOUSE-MADE ROBIOLA STUFFED FIGS WITH POMEGRANATE

AVOCADO, GOAT CHEESE AND PANCETTA

CAPRESE SKEWERS

ANTIPASTO SKEWERS

PEAR, WALNUT AND RICOTTA CROSTINI

FRIED MOZZARELLA, BASIL, AND NECTARINES WITH BALSAMIC GLAZE

CRISP APPLE, GOUDA AND BACON DRIZZLED WITH HONEY

ASSORTED HOUSE-MADE HUMMUS

SIGNATURE AGED PIMENTO CHEESE

BLACKBERRY, GRAPEFRUIT AND MINT OVER GREEK YOGURT

SEARED PEARS AND WALNUT BAKED PASTRY WITH CARAMEL

CRUDITE SERVED W/ HOUSE-MADE RANCH

CANDIED BACON

\*COUNTRY TERRINE (MARKET PRICE)

\*SMOKED SALMON BUCKWHEAT BILIINI (MARKET PRICE)

### HOT

CHICKEN OR BEEF SATAY

MINI CRAB CAKES

HOUSE MADE MEATBALLS  
(TURKEY/BEEF/LAMB/PORK/WILD GAME)

LETTUCE WRAPS W/ TERIYAKI CHICKEN OR SEARED STEAK

WARM BRIE CROSTINI W/ WALNUT & SUN-DRIED CHERRY CHUTNEY

PROSCIUTTO WRAPPED ASPARAGUS

SEAFOOD CANAPES

BEEF TENDERLOIN ON HERB CROSTINI W/ CHIVE AIOLI

HERB BUTTER MUSHROOMS W/ SMOKED MOZZARELLA

PUMPKIN BUTTER CROSTINI W/ WALNUTS AND GOAT CHEESE

CHIPOTLE BACON-WRAPPED SHRIMP

STUFFED MUSHROOMS

GRILLED PORTOBELLO W/ GOAT CHEESE, BASIL, BALSAMIC ON CRISPY POTATO

SHRIMP BISQUE SHOOTERS

BBQ PORK ON A JALAPENO CORN MUFFIN

BANH MI BITES

PORK TENDERLOIN, BRIE AND PEPPER JELLY CROSTINI

CHIPOTLE SHRIMP TACO BITES

BAKED SPINACH MINI BREAD BOWL

ASSORTED FLAT BREADS

SWEET POTATO ROUNDS WITH HERBED RICOTTA AND WALNUTS

FIGS IN A BLANKET

PORK BELLY TOAST WITH BLOOD ORANGE AND PICKLED ONIONS

WILD MUSHROOM RAGU ON CRISPY POLENTA W/ COMTE



## DESSERTS

FRUIT CRISP WITH GELATO \$6.50

BANANA CREAM PUDDING \$6.50

BANANA AND CHOCOLATE CHIP BREAD PUDDING WITH CREAM  
ANGALISE \$6.50

BANANA BREAD WITH WARM BUTTER SAUCE \$6.50

PUMPKIN BUTTER CAKE WITH MAPLE CREAM CHEESE ICING \$6.50

CHOCOLATE SOUFFLÉ \$6.50

KEY LIME PIE WITH FRESH WHIP CREAM \$6.50

CHARRED PINEAPPLE UPSIDE-DOWN CAKE \$6.50

GINGERSNAP AND APPLE CAKE \$6.50

RED VELVET CAKE WITH CREAM CHEESE ICING \$6.50

MIXED BERRIES, MINT, HONEYCOMB, AND WHIP CREAM \$6.50

LEMON TART \$6.50

CRÈME BRULÉ \$6.50

APPLE-CINNAMON CHEESECAKE \$6.50

CHOCOLATE COVERED STRAWBERRIES \$6.50

MACARON \$6.50

ASSORTED COOKIES \$6.50

