

THE ORCHARD

AT CANEY CREEK

Wedding Eve

Weddings booked on either Fridays or Saturdays are eligible for our Wedding Eve Package. This allows you to lock out the property on the eve of your wedding with a financial commitment of \$4200 + sales tax. The day before your wedding is taken off the calendar and is not available for weddings or other events. (Sunday weddings may block out the Saturday prior at a negotiated price). Weekday weddings may book Wedding Eve at a negotiated rate.

The Wedding Eve Package includes a catered rehearsal dinner for 46 guests (additional guests are per person pricing), AND onsite accommodations for up to 46 guests. All cleaning fees, taxes, service fees are included. Also, client will have access to all houses and the entire property for the entire day prior to the wedding.

Details of the Wedding Eve Package

Rehearsal Dinner - Includes fully staffed on-site catering of a buffet dinner for 46 guests (additional guests are priced per person at \$40, plus service fee and sales tax. Menus include fajitas, Italian food, barbecue or enchiladas.

- Tables, chairs, linens, plateware, glassware and all equipment
- Use of the A/V equipment
- Host-Provided Bar with TABC-certified bartenders. Client provides liquor, beer and wine. OCC provides ice, cups, mixers and all non-alcoholic beverages.

Accommodations – Includes all 4 houses the night before the wedding. Check in is at 3 pm. Check out must occur BEFORE the ceremony begins UNLESS the houses have been taken for the night of the wedding.

- The Lodge – sleeps 20 and the site of the AFTER PARTY, firepit, patio and pool table.
- The Orchard House – sleeps 11 and is the bride's house
- The Outback – sleeps 8-10
- The Treehouse – sleeps 6

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Menu Options

Fajitas

Mexican Salad with Catalina Dressing

Chips and Salsa

Beef and Chicken Fajitas served with all the trimmings (cheese, sour cream, salsa, guacamole and jalapenos). Served with Flour and Corn Tortillas, Refried or Charro Beans, and Spanish or Cilantro Rice

Churro Bread Pudding for Dessert

Barbecue

Garden Salad with Ranch Dressing or Cole Slaw

Barbecued Beef Brisket & Sausage

Served with Potato Salad or Macaroni and Cheese, Baked Beans, and White Bread

Peach Cobbler with Vanilla Blue Bell Ice Cream for Dessert

Italian

House Salad with Creamy Pesto Dressing or Classic Caesar Salad

Traditional Meat Lasagna & Penne Alfredo with Chicken and Mushrooms

Served with Petite Green Beans with Browned Butter or Steamed Broccoli with Lemon and Garlic Bread

New York Cheesecake with either Strawberry or Caramel Topping or Death by Chocolate Cake for Dessert

Enchiladas

Mexican Salad with Catalina Dressing

Chips and Salsa

Chicken, Cheese, or Beef Enchiladas (choose one)

Served with Refried or Charro Beans, Spanish or Cilantro Rice, and Pico de Gallo

Tres Leches Cake for Dessert

All menus include iced tea, sodas, water, and coffee service at the bar