



Wedding Opportunities

On an 1800 acre working farm resort surrounded by the Blue Ridge Mountains, orchards and Shenandoah National Park.

Two Wedding Ceremony Sites

Three Reception Sites

Rehearsal Dinner Sites- the restaurant's private rooms

Plus Accommodations on the Farm

– 55 lodge rooms, 20 cabins, and even a primitive free-form campground

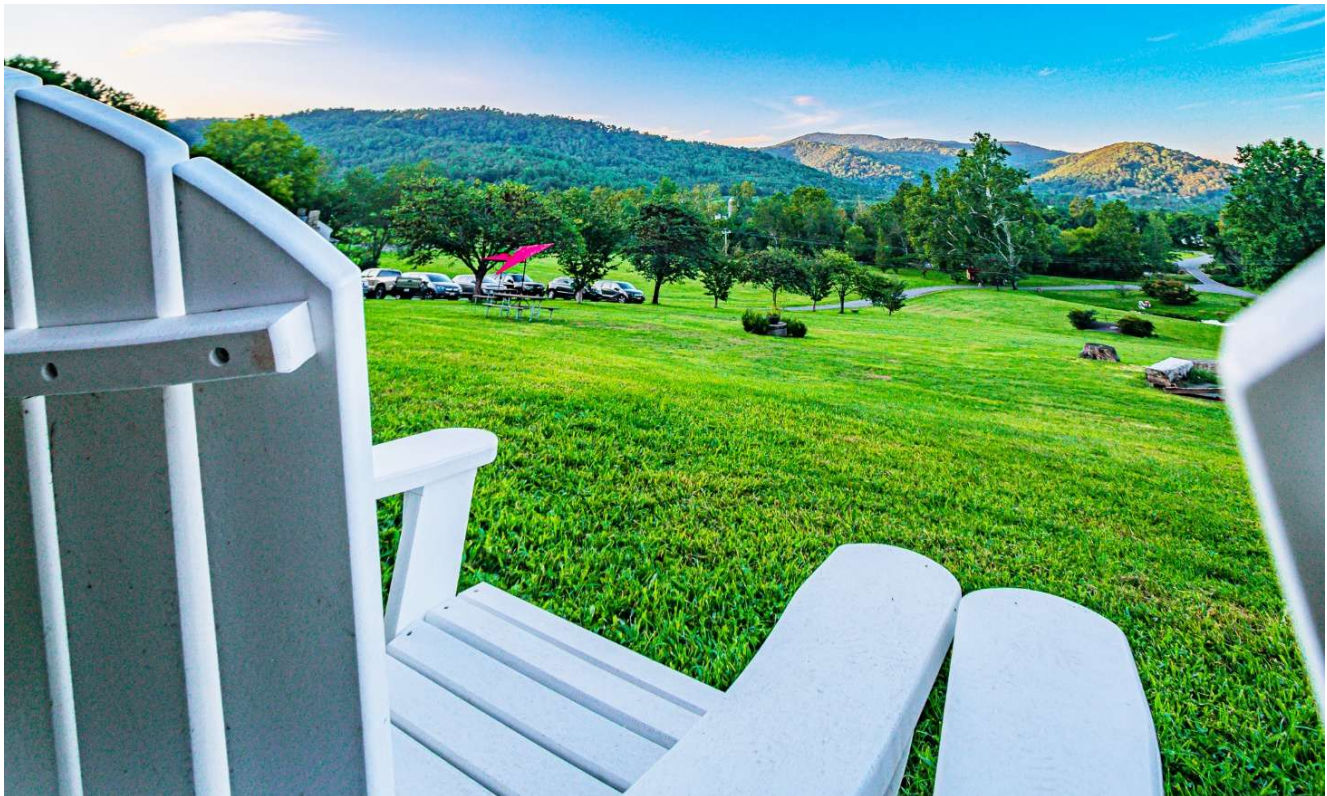
Facilities for your wedding guests

- 22 mountain activities & adventures

- The Farmhouse Restaurant

- The Market-Deli & Tackle





VIEW OF ROSE RIVER VALLEY
FROM THE MAIN LODGE LAWN

A Farm Wedding in the Blue Ridge Mountains

Stream
Orchard
Meadow
Mountain

Here we can provide all the elements of a rural country style wedding.

Rehearsal Dinner
Ceremony – Streamside, Mountainside
Reception Celebration
After Party with Campfire
Sunday Breakfast or Brunch
Accommodations – lodge rooms, cabins, farmhouses
and even a primitive campground

Or simply a low key “elopement”



SYCAMORE PAVILION BY ROSE RIVER



STREAM-SIDE CEREMONY BY SYCAMORE PAVILION



THE JOYOUS YOUNG ONES



SWEETHEART TABLE AT SYCAMORE PAVILION



DOUGHNUT CAKE CUTTING AT SYCAMORE PAVILION

Three Ceremony & Reception Sites

Sycamore Pavilion by Rose River *For the ceremony and reception*



\$4400 site fee plus service and tax

*Priced for 125 guests, can accommodate up to 250
- additional guests over 125 are charged \$19.50 pp
plus service and tax*

*Complimentary guest rooms - two lodge rooms for
the bride and groom for two nights – a value of
circa \$640.*

Site fee includes the ceremony site by Rose River near the Sycamore Pavilion, ceremony seating for 125, 22 picnic tables with attached seating, welcome, ceremony beverage, gifts, and cake tables, four high-top cocktail tables, occasional chairs, 2 large buffet farm tables, and two wine barrels. One “Porta Lisa” – luxury portable toilet, one regular ADA portable toilet, and three regular portable toilets.

Main Lodge Bader Room for *And Porch for the ceremony*



\$1500 site fee plus \$9 pp set-up for ceremony plus service and tax - with a \$1350 food and beverage minimum.

Complimentary lodge guest room for the bride and groom for one night – a value of circa \$160.

For a maximum of 50 guests. The usual ceremony site is the front lawn slope and front porch - with the reception in the Bader Room.

Welcome, ceremony beverage, and gifts table on the front porch. The Bader room has a small lounge set-up for relaxed mingling, 8 foot banquet tables, and wood chairs.

Menu service is “Family Style”- passing of platters around the table, promoting conversation interaction.

Honeysuckle Farmhouse, Grounds, Pond



***\$2,950 site fee plus service and tax – up to 30 guests.
\$2,400 additional fee for tenting site and power drop
for 31 to 175 guests.***

*Priced, initially, for 30 guests for a small, catered
wedding ceremony and reception – with use of the
house for three days.*

The luxuriously appointed farmhouse has 4 bedrooms,
- two kings and two double queen bedrooms, front and
back porches, is set in 700 hundred farmed acres with
meadow, pasture, cattle, frequently geese, a pond, and
the Blue Ridge Mountains on one side. Bucolic, unique.

For 31 to 175 guests – must rent in tenting appropriate
to group size, bring in porta-toilets or “Porta-Lisa’s”,
and a caterer.

We request that you use Distinguished Engagements
Catering, which is familiar with the farmhouse, but we
can approve other choices.

Just a Ceremony on the Farm



\$675 minimum fee

For the couples who would like to take vows on the Farm
& Lodges but choose not to have the reception there as
well, there is a minimum fee of \$675 for just a ceremony
on the Farm at a site that we have we approved. This is
with no help from us.



Barbecue Menus For a Country Style Wedding



Rustic Barbecue and Grilling

Buffet Base Menu Price

Minimum 50 guests please - \$35 pp plus service and tax

Includes crystal plastic plates and flatware or heavy Chinet paper with bamboo flatware

Upgrade - China, stainless flatware and glass service is plus \$18 pp

Appetizers - Hors d'oeuvres - passed and stationary

Please Choose Three

Charcuterie Board

Sliced Vegetable Crudité with Blue Cheese and Salsa Dips
VEG

Mini biscuits with traditional country style cured ham with
coarse mustard honey sauce

Baked Mushrooms stuffed with a vegetable, cheese, and
herb mix - VEG

Sliced Filet of Beef on French Bread with Horse Radish and
Tarragon accent +\$3.50 per

Dinner

Breads Display – on buffet or table

Southern Yeast Rolls **or** Country Biscuits

Gluten Free Crunchy Corn Bread GF

Butter and our Apple Butter GF

Maple Syrup add- on - \$1.25 pp GF

Entrée Selections

Please choose two meats and one vegetarian.

Barbecue Smoked Chicken – *traditional sweet and smoky
sauce – light and dark meat GF*

Grilled Sliced Marinated Basil Pesto Chicken Breast

Beef Brisket, long smoked, with caramelized onion accent –
falling apart, juices, and apple butter sauce GF

Smoked Pulled Pork – *Weaver's local free range, our neigh-
bors here in Madison County*

Salad Options

Please Choose Two

Caesar Salad

*with no anchovy, lots of Parmesan,
paired with yeast roll olive oil croutons*

Display of sliced vegetables with country
slaw GF

Spinach with strawberries and straw-
berry vinaigrette.

Garden Salad with vinaigrette and ranch
dressings

Accompanying Farmhouse “Sides”

Please Choose Three

Cheesy Potato Bake with Fresh Herbs

Broccoli and Cauliflower Casserole

Southern Corn Pudding

Fresh Corn – when available

Southern Green Beans

Sautéed Fresh Green Beans

Roasted Fresh Vegetable Medley

Traditional Baked Beans

Farmhouse Macaroni and Cheese

Roasted Root Vegetables

Sautéed Fresh Green Beans

Vegetarian Selections

- Vegetable Lasagna
- Vegetable and Mushroom Grilled Skewers *with herbed Ranch dipping sauce GF*

Sweets Time

Additional \$3.50 per person

Trays of Chocolate Chip Cookies and Ghirardelli Brownie Bites

Cake Time

The Cake – not included in this pricing.

- Judy Knighting can bake yours for you at a cost to be determined.

- Or, of course, you can arrange for your own baker.

Cake Cutting Fee – usually we are able to include at no charge.



KITCHEN PREPARATION



Menu Building



In addition to the Country Barbecue Menu

Classic Country Menu Suggestions

Minimum 50 Guests

Two Ways to Serve Your Wedding

- Buffet

Base Menu Price

\$47 pp plus service and tax

Includes crystal plastic or heavy weight paper Chinet plates, plastic or bamboo flatware

Upgrade - China, stainless flatware and glass service is plus \$18 pp

Hors d'Oeuvres - passed and stationary

Please Choose Three

Charcuterie Board

Sliced Vegetable Crudité with Blue Cheese and Salsa Dips VEG

Mini biscuits with honey clove spiral ham and Dijon honey sauce

Baked Mushrooms stuffed with vegetable, cheese, and herb mix VEG

Sliced Filet of Beef on French Bread with Horse Radish and Tarragon

accent, add \$3.50 per

Shrimp, medium with tails on, cocktail sauce - add \$4.50

Entrée Choices

Please choose two plus a vegetarian

Breads Display – on buffet or table

Southern Yeast Rolls **or** Country Biscuits

Gluten Free Crunchy Corn Bread GF

Butter and our Apple Butter GF

Maple Syrup add- on - \$1.25 pp GF

Sautéed Shrimp and Smoky Grits Cakes

- shrimp laid over top of Wades Mill stone ground organic smoky grits

Salad Options

Please Choose Two

Caesar Salad

with no anchovy, lots of Parmesan, paired with yeast roll olive oil croutons

Display of sliced vegetables with country slaw GF

Spinach with strawberries and strawberry vinaigrette.

Garden Salad with vinaigrette and ranch dressings

Accompaniments

Please Choose Three

Cheesy Potato Bake with Fresh Herbs

Roasted Red Rosemary Potatoes

Broccoli and Cauliflower Casserole

Southern Corn Pudding

Fresh Corn – when available

Southern Green Beans

Sautéed Fresh Green Beans

Roasted Fresh Vegetable Medley

Traditional Baked Beans

Farmhouse Macaroni and Cheese

Roasted Root Vegetables

Apple Bourbon Braised Pork Tenderloin

- with baked apples and an accent of our Apple Butter

Vegetable Lasagna VEG

- layered fresh vegetables, ricotta and tomato sauce

Grilled Vegetable Skewers with Mushrooms VEG GF

- dusted with Parmesan and fresh herbs

Baked Salmon GF

-with whipped sour cream and dill sauce with a hint of honey

Chicken Divan

- poached breasts with our local DuCard white wine, finely cut portabella mushrooms, and broccoli

Roasted Tarragon Chicken

-sliced and accented with sauteed mushrooms and caramelized onions finished with a honey mustard sauce

Steamship Round

- garlic pepper roast beef carved at the buffet – add \$2 pp

Roast Sliced Prime Rib

- sliced with natural juices, tarragon sour cream accent– add \$6 pp

Grilled Prime Rib Steaks

- with drizzled tarragon butter – add \$6 pp

Roast Sliced Filet of Beef

- with horseradish whipped cream - add \$7 pp *

The Farmhouse 's Traditional Options**Country Fried Chicken****Farmhouse Pot Roast**

- slow cooked pot roast served with red bliss potatoes and carrots

Traditional Farm Meatloaf

- with herbed tomato compote and mushroom accent

Chicken Pot Pie - puff pastry crust over dense creamed chicken and vegetables

Sweets and the Cake**Sweets Selection on the Tables**

Plus \$3.50 per person

- presented to the table on trays for passing

Chocolate Chip Cookies and Ghirardelli Brownie Bites

The Cake – not included in this pricing.

- Judy Knighting can bake yours for you at a cost to be determined.

- Or, of course, you can arrange for your own baker.

Cake Cutting Fee – usually we are able to include at no charge

Coffee, Decaf and Tea Service – paper service

- on buffet, per 50 guests

Additional \$75

Later Nibbles

Ice cream sandwiches and novelties \$6 pp

Baked Tater Tots Bar \$4 pp

S'mores Building Bar - \$5 pp



CAKE FOR AMELIA & LOGAN
WITH JUDY & JEFF KNIGHTING

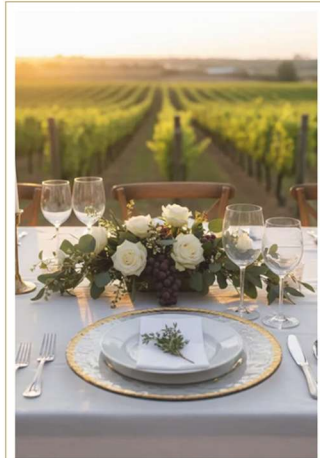
Enhancements for Service

Please refer to Beggars' Banquet Rentals - <https://beggarsbanquetrentals.com/>
Our surcharge is 12% for on site movement, cleanup and preparation for pick-up.

We welcome you to bring your own linens and decorations.



Plates by Course



Chargers



Flatware



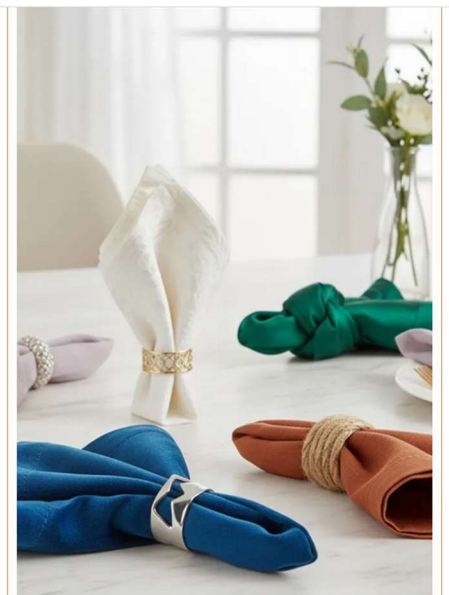
Glassware



Table Linens



Table Runners



Napkin Linens



SPRING - LODGE LAWN, DOUBLETOP MOUNTAIN BEHIND

Bar Service Options

Bar Tenders \$35 per hour.
One per 50 guests.

Open Bar by the Hour Includes Champagne Pour

Wines and Beers
Hour 1= \$19, Hour 2 = \$11, Hour 3= \$8
His and Hers Signature Cocktails, Hour 1 = \$11

Champagne Pour

\$6.50 pp for Prosecco service

By Consumption

Spirits

- general service level \$10
- premium service level \$12

Local Draft – “Beer Hound” beer \$7

Local Draft Craft Hard Cider \$7

Domestic – Bud Light or similar \$6

DuCard and Barboursville Local Fine Wines \$8

Soft Drinks, Tea \$3.50

Special Beverages can usually be brought in for you.

Experiences

Horse and Carriage – ride into and away from the ceremony. Perhaps also use as the departure from the reception. \$550

Pony Trap – ride into ceremony, price to be determined

On horseback – to be determined

Hay Wagon ride transport for guests. \$385 per hr

DJ - \$1000 estimate

Trio Bluegrass and Old Time - \$800 estimate

Cover Band –to be determined

Dance Floor – covering the concrete, 20 x 20, \$882

Graves Mountain Jams and Jellies as favors for your guests with your names on them. Prices vary by size, quantity, and type.

Firewood for Fireplace \$150 – 2 hrs of burning

Patio Heater Including Fuel \$125

Hay Bales - square \$15.00 each

Cornhole – per set \$30

In-built Benefits of Graves Mountain Farm & Lodges

Up to 250 Guests at Sycamore Rose River Pavilion.

Two Mountainside Lodge guest rooms for two nights - for changing, preparation, and overnight stay.

Liquor License is not necessary as we are an established wine and spirits licensed site except at Honeysuckle Farm.

Accommodations available for your guests.

We are a one stop shop for a destination wedding.

Host the dress rehearsal dinner at the Lodge

Host goodbye brunch at the Lodge.

Activities for your guests – 22 of them, see details sheet for the adventures and activities.

One stop shop for planning, menus, and bar service.

Many enhancements with which to craft your experience.

In Main Lodge – for up to 50 guests, full HVAC, toilets and handicapped toilet.

Astonishing panoramic views of the Blue Ridge and our Rose River valley.

Items to consider, please

At Sycamore Rose River Pavilion

No HVAC but there is deep shade and the nearby stream.

Rest rooms are limited as we are in a protected area: one luxury Porta Lisa toilet set and 5 standard portable toilets.

For more than 125, you may want to consider an additional Porta Lisa luxury toilet. Not included.

We have limited décor but then our pricing reflects that.



HONEYSUCKLE FARM CEREMONY

Sample Costs for Your Wedding at Graves Mountain Farm & Lodges

Sycamore Rose River Pavilion Country Barbecue - using our country picnic tables and checked linen-include.d. Heavy paper or plastic service. Open Bar - 3 hrs

Sample for 125 Guests	Per Person
Site Fee	\$ 35.20
Country Barbecue & Grilling Menu	\$ 35.00
Open Bar 3 Hours	\$ 38.00
Champagne Pour	\$ 6.50
Bar Tenders	\$ 2.24
Picnic Table and Check Linen	Inc In Site Fee
Chinette heavy paper and crystal plastic	Inc In Menu Fee
Sub Total	\$ 116.94
Service	\$ 23.39
Taxes	\$ 10.62
Total Estimate	\$ 150.95

Sycamore Rose River Pavilion - Classic Country Menu with China, Flatware, Glass plus formal 8 ft banquet tables with rented linens. Bar on consumption estimate.

Sample for 125 Guests	Per Person
Site Fee	\$ 35.20
Classic Country Menu	\$ 47.00
Bar on Consumption estimate	\$ 23.00
Champagne Pour	\$ 6.50
Bar Tenders	\$ 2.24
China, Glass, Linens Enhancement	\$ 18.00
Formal 8 ft Banquets or 6 ft rounds	\$ 8.00
Sub Total	\$ 139.94
Service	\$ 27.99
Taxes	\$ 13.00
Total Estimate	\$ 180.93

Sycamore Rose River Pavilion - Classic Country Menu - using 8 ft formal banquet tables and formal rented linens. China, Glass, Flatware and Pressed Rental Linens. Bar on consumption estimate.

Sample for 125 Guests	Per Person
Site Fee	\$ 35.20
Classic Country Menu	\$ 47.00
Bar on Consumption estimate	\$ 23.00
Champagne Pour	\$ 6.50
Bar Tenders	\$ 2.24
China, stainless flatware, glass	\$ 18.00
Formal 8 ft Banquets or 6 ft rounds	\$ 8.00
Sub Total	\$ 139.94
Service	\$ 27.99
Taxes	\$ 13.00
Total Estimate	\$ 180.93

Bader Room - In Main Lodge	
Sample for 50 Guests	Per Person
Site Fee including China, Flatware, Glass and Plain Linens	\$ 16.00
Country Barbecue and Grill	\$ 35.00
Bar on Consumption	\$ 23.00
Champagne Pour	\$ 6.50
Bar Tenders	\$ 2.24
Sub Total	\$ 82.74
Service	\$ 16.55
Taxes	\$ 7.84
Total Estimate	\$ 107.13

Bader Room - In Main Lodge	
Sample for 50 Guests	Per Person
Site Fee including China, Flatware, Glass and Plain Linens	\$ 16.00
Classic Country Menu	\$ 47.00
Bar on Consumption	\$ 23.00
Champagne Pour	\$ 6.50
Bar Tenders	\$ 2.24
Sub Total	\$ 94.74
Service	\$ 18.95
Taxes	\$ 9.09
Total Estimate	\$ 122.77

Where are we?

Seventy-five miles from DC
Ninety-five miles from Richmond
Thirty-five miles from Charlottesville airport

Thank you so much for
considering us as a
possible site for your wedding.



Date 4/14/2026