

A romantic photograph of a bride and groom in the back of a vintage convertible car. The bride, with blonde hair and a white wedding dress, is leaning over the groom, holding a bouquet of flowers. The groom, with brown hair, is seen from the back, wearing a brown suit. The car's interior is light blue. The entire image is framed by a white decorative border with ornate corner pieces.


THE GAINES ESTATE
Since 1920

Wedding Packages



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Wedding Packages

The Gaines Estate presents an exceptional array of options for your wedding celebration, offering comprehensive packages that include access to the following amenities:

- The meticulously restored Gaines Estate mansion, featuring a luxurious bridal suite and a dedicated second-floor groom's suite.
- A spacious reception hall accommodating up to 200 guests for dining. A tent can be set up to accommodate up to 250 guests.
- Ten acres of impeccably manicured lawns and an adjacent 50-acre pasture field.

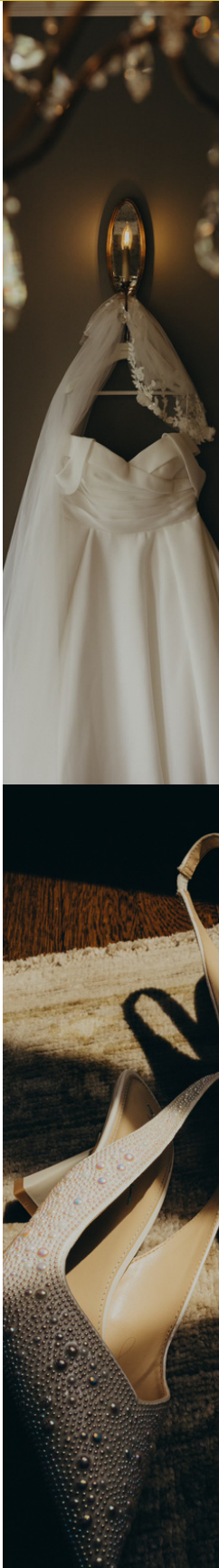
Our venue rental fee encompasses professional event setup and breakdown services, as well as the expertise of our in-house day-of wedding coordinator to ensure a flawless celebration.

Please note that venue rental fees exclude catering, beverages, and applicable taxes. The Gaines Estate offers an extensive selection of linens and wedding decor available for rental. Our catering services include flatware, fine china, and glassware.

To accommodate your preferences, we provide a variety of customizable bar options. Our experienced team is committed to tailoring these offerings to meet your specific requirements and elevate your special day.

For further information or to schedule a private tour of our venue, please contact us at 304-382-7509 or gaines@cascadewv.com.

Allison McAllister,
Wedding and Events Coordinator
The Gaines Estate



Wedding Packages

FULL DAY/FULL SERVICE PACKAGE

The venue fee encompasses the following services:

1. Exclusive use of The Gaines Estate for your wedding celebration from 10:00AM to 10:00PM.
2. Dedicated assistance from our in-house wedding coordinator, who will:
 - Assist with you throughout the planning process
 - Provide on-site coordination on your wedding day to ensure seamless execution of events
 - Offer expert recommendations for supplementary services, including:
 - DJs
 - Photographers
 - Bakeries
 - Hair and makeup artists
3. A complimentary one-hour rehearsal session with our wedding coordinator, scheduled for the day preceding your wedding.

This comprehensive package is designed to enhance your wedding experience and allow you to fully enjoy your special day.

In Season	Mon-Thu	Friday & Sunday	Saturday
April 16 to October 31	\$3,000	\$4,500	\$6,500
Off Season	Mon-Thu	Friday & Sunday	Saturday
November 1 - April 15	\$1,500	\$2,000	\$3,000

Wedding Packages

SMALL WEDDING/ELOPEMENT PACKAGE

50 people or less

- Use of The Gaines Estate mansion and reception hall from 10am-3pm
- Use of the reception hall and surrounding grounds only from 3pm-10pm.
- Venue fees are 50% of above fees.

The small wedding/elopement package cannot be booked on Saturday's from April 16th-October 31st. earlier than 6 months before the wedding date.

Our restaurant in the estate house will be open to the public from
5:00PM to 10:00PM

THE GAINES ESTATE
Additional Venue Hours
Since 1920

Decorating.....\$100/hr.

A 7% sales tax is added to all venue rental fees.

Sunday dates followed by a Monday
holiday are charged at the Saturday rate.

Payments made by credit card are charged an additional 3%.

We also accept Zelle.





  
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Catering Packages



Catering Packages

The Gaines Estate offers an all-inclusive catering service. Each catering package includes catering staff, dinnerware, and catering equipment. We will work closely alongside you to help you create the perfect menu. All catering packages have 7% sales tax and 18% gratuity added to the final invoice.



Appetizers

An appetizer station is a great addition to any cocktail hour, after-hour gathering, birthday party, business luncheon and more. We recommend a minimum combination of five appetizers.

Appetizer Platters

Hummus with Pita - House-made lemon and garlic hummus served with grilled pita points. \$60/platter.

Vegetable Platter - Mixture of seasonal vegetables served with house-made ranch. \$65/platter.

Fruit Platter - Mixture of seasonal fruit with fruit dip. \$75/platter.

Charcuterie Board - Variety of meats, cheeses, olives, jams, jellies, nuts, bread, and crackers garnished with fruit. \$160/station.

Crab Fondue - Jumbo lump crabmeat with smoked gouda, cream cheese and scallions served warm with toast points. \$80/quart.

Smoked Salmon Spread - Smoked salmon with cream cheese, scallions, freshly squeezed lemon juice and dill. Served with toast points. \$75/quart.

Pinwheel Platter - Mixture of ham, turkey and gruyere tortilla pinwheels filled with red onion, tomato and house-made cream cheese spread. \$50/platter. **Add Smoked Salmon Pinwheels for an additional \$15/platter*

Zesty Meatball Platter - Well-seasoned beef meatballs served in a tangy tomato sauce. \$90/platter.

Fried Chicken Tender Platter - House-breaded and fried chicken tenders served with dipping sauce (ketchup, ranch, BBQ). \$60/platter.



Appetizers Cont.

Individual Appetizer Portions - Minimum 20 Portions Per Order.

Mini Crab Quiche - Savory pastry filled with jumbo lump crabmeat house-seasoned with spinach and parmesan. \$4.75

Spinach and Mushroom Quiche - Savory pastry filled with a blend of mushrooms and spinach. \$4.50

Ham and Turkey Croissants - Mini croissants filled with ham, turkey and cheese. \$4.50

Chicken or Tuna Salad Croissants - Mini croissants filled with either house-made chicken or tuna salad. \$4.50

Pulled Pork Sliders - Mini pulled pork sliders served with a Carolina BBQ sauce. \$5.25

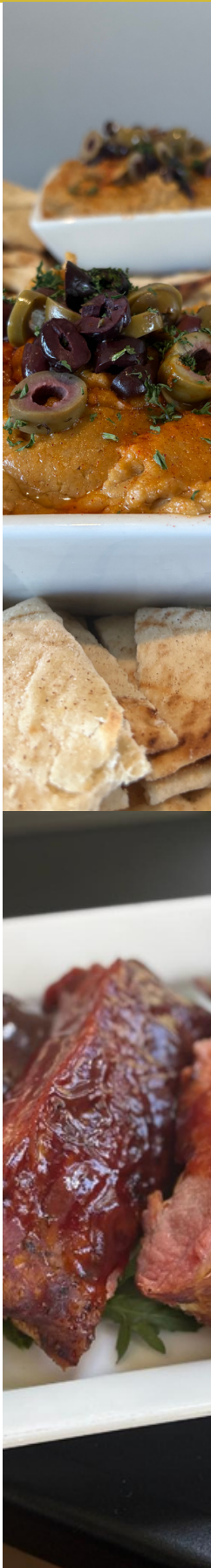
Cheeseburger Sliders - Mini cheeseburgers served with ketchup, mustard and pickles. \$5.25

Olive Tapenade - Mixture of olives and herbs served with toast points \$35.

Mozzarella Toast Points - Fresh mozzarella layered with tomatoes, basil and balsamic reduction served on toast points \$4.25.

Mini Crab Cakes - Jumbo lump crabmeat with thyme, basil and cilantro, Pan-fried and served with remoulade. \$4.75

French Fries - Individual portioned french-fries. \$4.00



Lunch Menus

We have a variety of packages to choose from that can be served for lunch or dinner.

Option 1: Build Your Own Sandwich Buffet - \$18 per person

Bread: White, whole wheat, and rye; Meats: Ham, turkey, and roast beef; Cheeses: Swiss and mild cheddar; Condiments: Ketchup, mustard, and mayonnaise; Toppings: Lettuce, onion, and tomato; Sides: Dill pickle spears and potato chips; Choice of one salad: Pasta salad, potato salad, coleslaw, or macaroni salad; Dessert: Choice of assorted cookies or brownies.

Option 2: BBQ Sandwich Lunch Buffet - \$18 Per person

Pulled pork BBQ on brioche bun, baked beans and cole slaw. Choice of one salad: Pasta salad, potato salad or macaroni salad. Dessert: Choice of assorted cookies or brownies.

Option 3: Chicken Alfredo Lunch Buffet - \$22 per person

Fresh garden salad served with Italian dressing, Grilled chicken alfredo tossed in a parmesan sauce, Focaccia bread topped with garlic and fresh rosemary, and green beans. Dessert: Choice of assorted cookies or brownies.

Option 4 : Lasagna Lunch Buffet - \$18 per person

Garden salad with choice of dressing, lasagna with meat sauce *or* vegetarian lasagna, green beans, and dinner roll with butter. Dessert: Choice of assorted cookies or brownies.



Dinner Menus

All dinner menus are served with freshly brewed iced tea, lemonade, and water. All menus are priced per person and require a minimum of 30 guests. Pricing is for buffet style serving. A plated dinner option is available for an additional \$5 per person.

For dinner packages guests will receive one of the two entree options.

Italian - \$31.00

Fresh garden salad, focaccia bread topped with garlic and fresh rosemary, green beans. Lasagna with house-made marinara sauce, mushrooms, onions, ricotta, and topped with mozzarella or grilled chicken alfredo tossed in a garlic parmesan sauce.

**Add Bolognese with ground beef, lamb and sausage served over rigatoni pasta for an additional \$8.25/person*

Evening at The Gaines - \$48.00

Fresh garden salad served with champagne vinaigrette, dinner roll, grilled asparagus, and mashed potatoes. Chicken Marsala served with mushrooms, sauteed onions and fresh herbs or sliced beef tenderloin served with au jus.

Signature Buffet - \$42.00

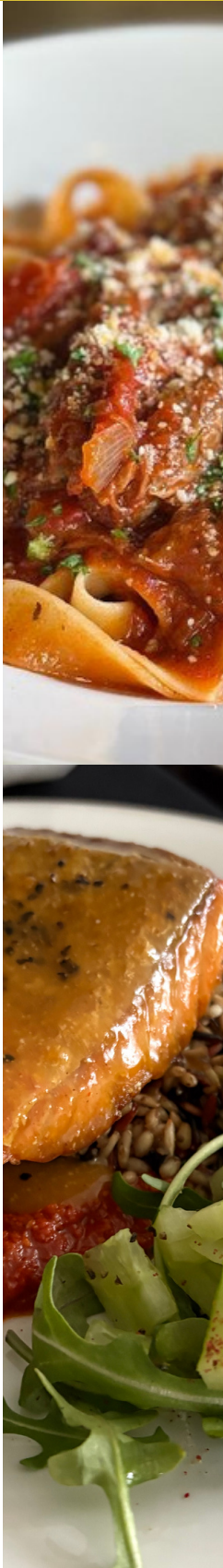
Fresh garden salad served with white balsamic vinaigrette, dinner roll, grilled asparagus, glazed carrots. Grilled salmon topped with dill and cucumber relish served over a bed of rice or sliced top sirloin slowly roasted and well-seasoned

BBQ Buffet - \$36.00

Fresh garden salad served with ranch, dinner roll, house-made macaroni and cheese or macaroni salad, green beans, and coleslaw. Smoked brisket or Gaines Estate Signature Carolina Pulled Pork BBQ served on a bun.

Summer Days - \$38.00

Fresh garden salad served with champagne vinaigrette, dinner roll, roasted brussels sprouts, garlic & herb roasted potatoes. Cilantro chicken or vegetable risotto cooked in a lemon-butter parmesan sauce.



Dinner Menus



The Gaines Special - \$44.00

Fresh garden salad with Italian dressing, dinner rolls, green beans and glazed carrots. Mediterranean chicken cooked in white wine sauce with artichokes, roasted red peppers, black olives, spinach and sundried tomatoes or crab risotto cooked in a lemon-butter parmesan sauce with fresh herbs.

Surf and Turf - \$70.00

Baby spinach salad tossed with pecans, sundried tomatoes, dried cranberries and feta served with champagne vinaigrette, mashed potatoes and grilled asparagus, and dinner rolls. Sliced beef tenderloin served with au jus and 6oz Lobster tail served with drawn butter.

**Guests receive both tenderloin and lobster tail.*



Down South - \$40.00

Fresh garden salad served with ranch dressing, corn muffins, deviled eggs, green beans, and twice-baked mashed potatoes. Hand-breaded and fried chicken breasts or salmon cakes.

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Brunch Buffet

Our brunch buffet is the perfect option for afternoon weddings or bridal showers. All brunch packages are served with orange juice and coffee. All menus are priced per person and require a minimum of 10 guests.

Longpoint - scrambled eggs, bacon, sausage, fried potatoes, biscuits with gravy and jellies, fresh fruit \$19.50.

Endless Wall - Spinach and mushroom or bacon and cheddar quiche, Spinach salad (almonds, mandarin oranges, red onion, feta cheese and balsamic vinaigrette), French toast bar (fresh berry compote, fried apples, whipped cream, powdered sugar and syrup), fresh fruit \$19.50

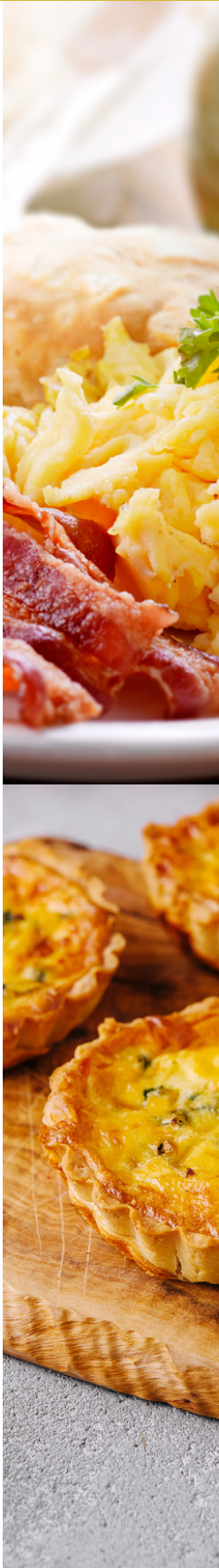
Kaymoor Stairs - House-breaded fried chicken tenders, waffles served with spiced honey compound butter, fresh kale salad (dried cranberries, candied walnuts, edamame, feta cheese, red onion and champagne vinaigrette) Fresh fruit \$22

Continental Breakfast - A variety of toasted bagels and muffins. Jellies & creme cheese \$13

Burnwood - Variety of fresh muffins, fresh fruit platter, bagels with cream cheese and a variety of jellies, yogurt and granola \$17

Wolf Creek - Variety of fresh muffins, bagels with cream cheese and a variety of jellies, parmesan and ham quiche, spinach salad, fresh fruit platter, yogurt and granola \$20

Hawks Nest - Variety of fresh muffins, bagels with cream cheese and a variety of jellies, ham and spinach quiche, fresh fruit, bacon, waffles \$22



Bar Services

Bar Services

Bar Packages - The Gaines Estate offers several different bar service options to accommodate your needs. All open bar packages have a 7% sales tax and 18% gratuity added to the final invoice.

Open Bar - Charges are based on drinks served. Host can choose to either do a Beer and Wine open bar or a Beer, Wine and Liquor open bar.

Cash Bar - Guests are responsible for paying for their own drinks with cash or credit card.

Pricing - Beer is charged by individual draft pints, cans or bottles served. Wine is charged by the 6oz glass. Host can choose level of liquor served at the open bar. Host also has the option to select the maximum dollar amount they would like to serve from the open bar. Once that amount is served, the bar can convert to a cash bar or the host can choose to add an additional dollar amount to the open bar.





  
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Additional Rentals



Additional Rentals

To help you create the perfect atmosphere and ensure all your needs are met, we offer a range of additional rental items. Consider the following options to elevate your wedding experience:

Description	Cost
60" Round Folding Tables.....	\$12/table
Each table seats up to 8. <i>No charge when used inside reception hall.</i>	
48" Round Folding Tables.....	\$10/table
Each table seats up to 4	
Wood Tables.....	\$23/table
Each table seats up to 8	
Other Wood Tables.....	\$23/table
Includes welcome table, cake table, etc.	
High Top Cocktail Tables.....	\$9/table
Wooden Ceremony Benches.....	\$5/bench
Cross Back Wooden Chairs.....	\$2.50/chair
<i>No charge when used inside reception hall.</i>	
Antique Couch.....	\$55
Wedding Ceremony Arch.....	\$80
Photo Back Drop.....	\$80 Lg/\$70 Sm
Wooden Pillars.....	\$55/pair
Table Linens.....	\$15 round/\$10 rectangle table
Linen Napkins.....	\$0.75 ea.



Additional Rentals



Description	Cost
Chargers.....	\$0.80 pp.
Mixed Antique Silverware.....	\$3 pp.
Golf Cart with Driver.....	\$60 hr.
Portable Bar Set-up Fee.....	\$100
Lawn Games (priced per game) (Cornhole, KanJam, Jenga, Croquet, Bucketball)	\$10
Wireless Speaker & Microphone.....	\$35
Projector & Screen.....	\$35
Propane Tower Heater..... (Includes Propane)	\$55 ea.
Easel.....	\$8
Catering Tent & Buffet Folding Tables.....	\$120
Podium.....	\$10

A 7% sales tax and an 18% service fee is added to all furniture and equipment rental fees.

General Information

Alcohol Policy

Due to ABCA licensing, The Gaines Estate must provide ALL alcohol. Absolutely NO outside alcohol is permitted on the property for the event. This includes morning mimosas while getting ready, toasts for photos, etc.

Services & Venue Fees

The venue staff will set up all furniture and tableware provided by The Gaines Estate. Decorations, flowers, centerpieces, and other personal decorations are the responsibility of the bride & groom.

Removal of Personal Items

You can remove personal items the next day if prior arrangements are made. This does not apply if there is an event the next day.

Decoration Policy

You are not permitted to hang any decorations in the estate house. Please consult with coordinator before hanging anything in reception hall.

Smoking Policy

Smoking and vaping are not allowed in the estate house or reception hall. It is allowed outside

Rain Policy

Rain back up plans are discussed with the wedding coordinator prior to the event. We offer several indoor event space options depending on the size of your event. You can also rent a tent from an outside vendor.

Noise Policy

Outdoor music is permitted for the ceremony, cocktail hour and dinner reception when played at a moderate level. Loud reception music is not permitted outdoors and must be played in the reception hall. Outside dance floors are not permitted.



General Information

Ceremony Seating Options

We offer two different ceremony seating options. You can rent the ceremony wooden benches for \$5 a bench. They are 8ft long and seat up to 5 people each. If your guest count is less than 125 you can rent the cross-back chairs for the ceremony. They are \$2.50 a chair. *You can also mix chairs and benches.*

Accommodations for Children

We have two booster seats and two high chairs available for use. There is also a changing table located in the pavilion bathroom.

Open Flame Policy

Candles can be lit if they are contained in a secure candle holder. Taper candles can only be lit if they are long burning (8-14 hour) candles with a drip tray.

Artificial Flowers

Artificial flower petals are not permitted to be tossed on the ground. Real flower petals can be used for a flower girl, ceremony exit, etc.

Outdoor Lawn Games & Activities

Outdoor lawn games such as corn hole, Jenga, etc. are permitted. Inflatable castles and other large outdoor structures are not permitted.

Shuttle Services

There are several shuttle service options available in our area. The Gaines Estate has contact information for two shuttle services available for guests.

Handicap Accessibility

The first floor of the historic estate house and the reception hall are handicap accessible. The estate house is equipped with a wheelchair lift.

The reception hall can be accessed by sidewalks without steps.

A golf cart & driver are available to rent to transport guests throughout the grounds.



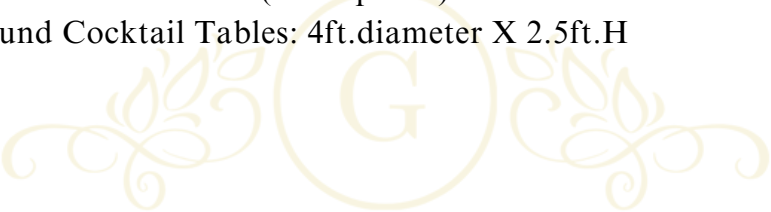
General Information



Special Dietary Restrictions - We can accommodate most dietary needs and restrictions including gluten free, vegetarian and vegan items with advance notice. Please share any information pertaining to dietary needs with the Executive Chef and Wedding Coordinator when your menu is selected.

Table Measurements:

- Wood Guest Tables (seat up to 8): 8ft.L X 3.5ftW X 2.5ft.H
- Wood Sweetheart Table: 5ft.L X 3.5ft W X 2.5ft.H
- Wood Side Tables: 4ft.L X 3.5ftW X 2.5ft.H
- Round Guest Tables (seat up to 8): 5ft. diameter X 2.5ft.H
- Round Cocktail Tables: 4ft.diameter X 2.5ft.H


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