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THE GAINES ESTATE

Since 1920

Catering Packages



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@wvmeganfox

Greetings from The Gaines Estate

Welcome to The Gaines Estate, an exquisitely restored 1920s mansion situated in the heart of Fayetteville, West Virginia. Once the town's most distinguished residence, this property experienced significant fire damage in 2008. Through meticulous restoration efforts by Cascade Properties, it has been impeccably revitalized to serve as a premier event venue, reclaiming its former prestige.

Immerse yourself in the timeless elegance and refined charm of The Gaines Estate while enjoying Fayetteville's dynamic culinary scene, unique boutiques, and convenient proximity to the New River Gorge National Park and Preserve.

Encompassing 192 acres of picturesque landscape, The Gaines Estate features a 5,000-square-foot historic mansion and a 4,000-square-foot reception hall. The property can accommodate up to 250 guests. Additional amenities include a state-of-the-art commercial catering kitchen and a fully appointed bar.

Every aspect of the estate has been meticulously curated to enhance your event experience, rendering it an ideal venue for weddings, conferences, private parties, fundraising galas, and corporate retreats. The Gaines Estate stands ready to elevate your special occasion with its unparalleled blend of historic grandeur and modern sophistication.

Bill & Sally Wells
Richard & Melissa Stephens
Cascade Properties



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. The use of our china, tableware, stainless steel flatware, and glass water goblets are included in all dinner packages. 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. Appetizers are served with clear plastic disposable plates and silverware.

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

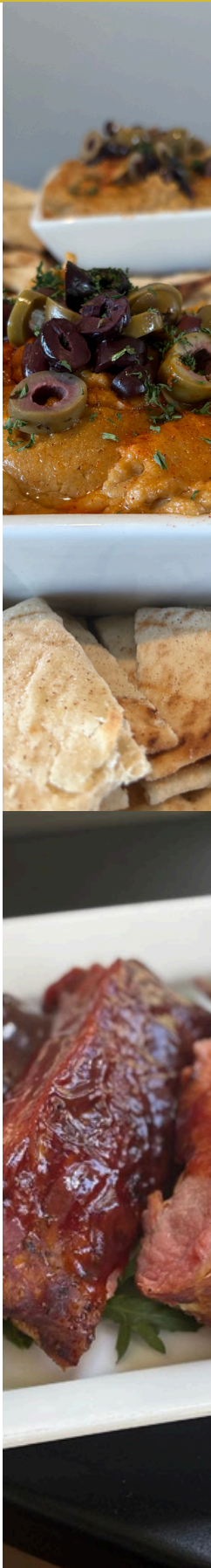
Cheeseburger Sliders - Mini cheeseburgers served with ketchup, mustard and pickles. \$5.25

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.

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

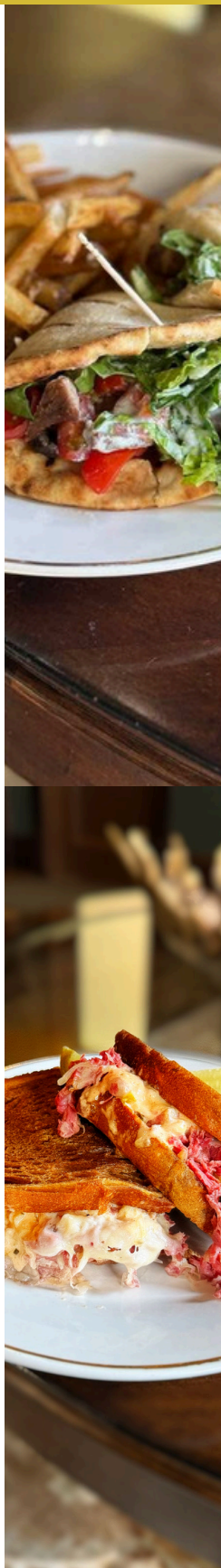
Pulled pork BBQ on brioche bun, baked beans and cole slaw. Choice of one salad: Pasta salad, potato salad or macaroni salad. Dessert: Choice of assorted cookies or brownies.

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

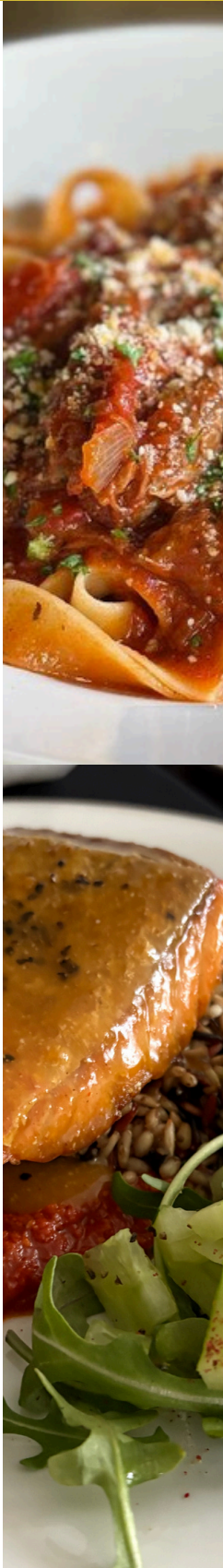
Fresh garden salad served with white balsamic vinaigrette, dinner roll, grilled asparagus, glazed carrots. Grilled salmon topped with dill and cucumber relish served over a bed of rice or sliced top sirloin slowly roasted and well-seasoned

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.



Since 1920

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

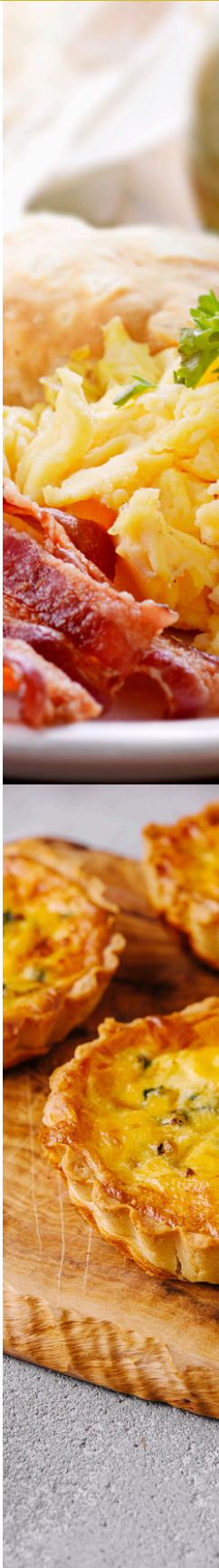
Kaymoor Stairs - House-breaded fried chicken tenders, waffles served with spiced honey compound butter, fresh kale salad (dried cranberries, candied walnuts, edamame, feta cheese, red onion and champagne vinaigrette) Fresh fruit \$22

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.

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

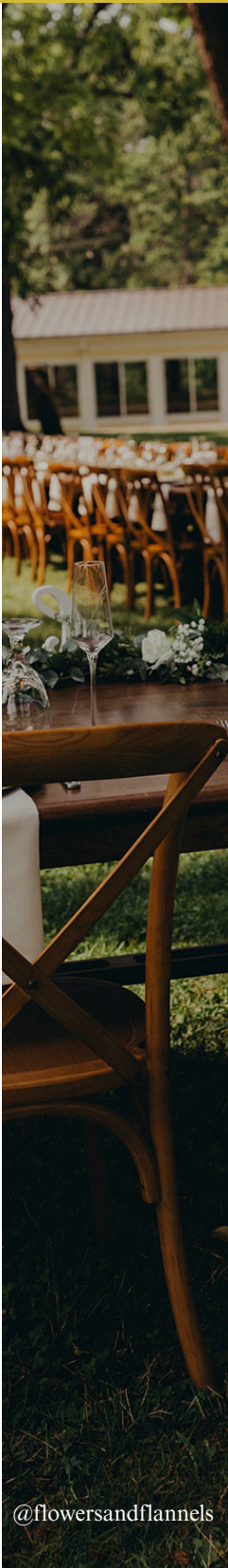
Smoking and vaping are not allowed in the estate house or reception hall. It is allowed outside

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.



@flowersandflannels

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

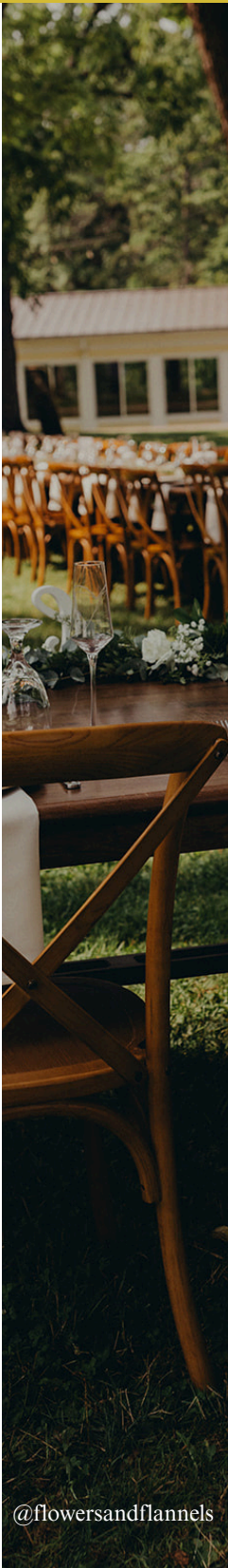
There are several shuttle service options available in our area. The Gaines Estate has contact information for two shuttle services available for guests.

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

