

Thank you for considering The Inn at Ragged Gardens and The Best Cellar Restaurant for your future wedding. We are pleased to be considered as a prospective location for your special event. We offer everything a bride and groom could want including bridal luncheons, rehearsal dinners, wedding site, receptions and lodging for you and your guests.

The Inn at Ragged Gardens is a 1900's manor house surrounded by an acre of formal "Ragged Gardens." Intimate and traditional, the inn features twelve rooms and suites and is located only two blocks from the historic and quaint village of Blowing Rock.

The Best Cellar restaurant is located within the Inn at Ragged Gardens and features the perfect setting for all your wedding needs. The Best Cellar prides itself on having provided its customers with the finest food, wine and service for over 30 years. Our chefs will assist with menu suggestions and selections for luncheons, hors d'oeuvres or full course dinners.

The pricing that follows is an overview that represents rental of all of the Inn rooms which is required for larger weddings; and minimums on food and beverage needed for the restaurant to close to the public. For smaller occasions; or early morning and/or afternoon events, this may not be necessary. Please give us a call to discuss what is possible for your group.

For more information about the Inn at Ragged Gardens or The Best Cellar, contact us by phone at 828-295-3466 or visit our website at www.ragged-gardens.com. We look forward to being a part of your very special occasion.

To completely reserve the Inn in season, for two nights, would be \$7103.25 inclusive of all taxes. Those rates are on our website, along with the included amenities, and are based on double occupancy. Multi-room units may add additional cost to that figure. We can hold the rooms with a credit card for a thirty day window to allow your guests to book and pay for their own rooms. Any open rooms left after that thirty day window will be charged to your card.

To reserve The Best Cellar for a reception, the minimum to close would be \$11,000. This would include any and all food and beverage. This amount does not cover tax or gratuity. This amount is based on Saturday closure, but could vary depending on the day. These minimums also vary for rehearsals, luncheons etc.

Included in the packet are menu options for special events. This is a good starting point for most events, but we are happy to tailor to individual needs as necessary, so please don't hesitate to ask.

I hope this gives you a good overview for your planning. If you have any questions that we have neglected to answer, please either email or call, 828-295-3466. Our manager's name is Missy, she will be your main contact for planning, but I am here daily to help you as well. Ask for either of us.

Congratulations, and we look forward to hearing from you.

Lisa Stripling

The Best Cellar & Inn at Ragged Gardens

PASSED APPETIZERS (All priced per person)

*Flatbread Bites – Mini Caprese pizzas with fresh Mozzarella, roasted tomatoes and Balsamic 4

*Goat Cheese Crostini – Grilled baguette slices with creamy Goat cheese spread and Jamaican-watermelon relish 4

Traditional Shrimp Cocktail – served in porcelain spoons with classic cocktail sauce 6

*Seared Tuna Nachos – Seared tuna on crispy house made wontons with Siracha cream 7

*Deviled Eggs – topped with deep fried country ham bits 4

*Smoked Salmon Cucumbers – Cucumber slices topped with smoked salmon and dill-caper cream cheese 6

Beef Tacos – Bite sized tacos topped with seasoned sour cream and corn relish 5

Fried Oysters – Lightly fried oysters served with Cajun remoulade 6

*Pulled Pork BBQ Sliders – Topped with slaw and pickles 6

Crab Cakes – Mini jumbo lump crab bites with lobster cream sauce 6

*Burger Sliders – Topped with mustard, pickles and grilled onions 6

*Loaded Potatoes – Red bliss potatoes filled with cheese, sour cream and bacon 5

STATIONARY APPETIZERS

Pickled Shrimp – Shrimp pickled with thinly sliced red onion, capers and fresh lemon 7

Artichoke, Spinach and Brie Dip – served warm with house made flatbread chips 5

Lettuce Cups – Bibb lettuce filled with Asian chicken salad, mandarin oranges and sweet soy drizzle 5

Meatballs – Beef meatballs braised in a mushroom Marsala wine sauce 5

Oysters on the Half Shell – Served with traditional cocktail and mignonette sauces, crackers and hot sauce 6

Vegetable, Cheese and Meat Display – A medley of assorted vegetables, hummus, and buttermilk herb dip. Served with a variety of cheeses, meat, marinated olives and house made flatbread chips 8

*Denotes items that may be served passed or stationary

SWEETS please see next page

SWEETS

Chocolate Covered Strawberries 4

Assorted Cookies – Chocolate chip, oatmeal raisin and lemon-blueberry 4

Brownies – Chocolate brownie bites with cream cheese icing and candied pecans 5

Banana Pudding – Individual banana puddings with crushed “Nilla” wafers 5

BUFFET STATIONS

Shrimp and Grits – Grilled shrimp and sausage skewers with creamy Parmesan grits and lobster cream sauce

Crab Cakes – Lightly seasoned, fried and served with lobster chive butter or Cajun remoulade

Salmon Picatta – Baked and served with wine, butter and capers

Chicken Marsala – Boneless breast with a Marsala wine mushroom cream sauce

Herb Crusted Parmesan Chicken - Boneless breast of chicken encrusted with fresh herbs and Panko: pan sautéed and finished with seasoned crème fraiche

Cavatappi Pasta – Served with Bolognese, Roasted vegetable cream sauce or marinara (choice of two)

Roasted Mediterranean Stuffed Peppers – Filled with brown rice, red quinoa, kale, Kalamata olives, roasted tomatoes, artichoke hearts and Feta cheese

Mashed Potato Bar – Baby redskin mashed potatoes served with assorted toppings: sour cream, Applewood smoked bacon, cheddar cheese, Bleu cheese, green onions, steamed broccoli

Pork Tenderloin – Grilled, sliced and topped with a Jamaican watermelon-pepper glaze

Pulled Pork BBQ – Hickory smoked, shredded and served with two house made sauces

Short Ribs – Peppered and slow braised with natural juices

Beef Tenderloin – Seared and thinly sliced accompanied with horseradish cream sauce

Starches

Baby redskin mashed potatoes

Roasted potatoes

Red quinoa – brown rice blend

Mac n' Cheese

Vegetables

Green beans sautéed in garlic butter

Grilled asparagus

Roasted vegetable medley

Collard Greens



The Best Cellar Luncheon Menu



Starters

Grilled Brie

Marinated in roasted red pepper, olive oil rosemary and garlic. Grilled and served with French bread 12

Caprese Pizza

Grilled flatbread topped with fresh Mozzarella, oven roasted tomatoes and basil; drizzled with balsamic reduction 9

Roasted Tomato and Smoked Gouda Soup 8

Maine Lobster Bisque

A rich lobster stock blended with lobster meat and heavy cream laced with Cognac 9

Salads

served with fresh rolls and butter

House Salad

Mixed greens with grape tomatoes, carrots, sweet peas, red cabbage and cucumbers 5

Fried Oyster Spinach Salad

Spinach served with hard-boiled egg, crumbled bacon, thinly sliced red onion topped with crispy fried oysters and warm bacon vinaigrette 9

Caesar Salad

Romaine hearts tossed with traditional dressing served with aged Parmesan and croutons 8
with Grilled Chicken 13 with Grilled Shrimp or Salmon 16

Marinated Beet Salad

Arugula, marinated beets, mandarin oranges, and a fried Goat cheese medallion; finished with pepper jelly vinaigrette and candied pecans 13

Chicken Salad Plate

House made white meat chicken salad served on a bed of mixed greens accompanied by seasonal fruit 15

Entrees

served with a house salad and fresh rolls and butter

Sicilian Chicken

Seasoned and pan sautéed; finished with wilted arugula, roasted tomatoes, crumbled Goat cheese and lemon-caper vinaigrette. Accompanied by choice of vegetable and potatoes 17

Crab Cakes

Jumbo lump crab lightly seasoned and sautéed; served over a lobster cream with your choice of vegetable and potatoes 20

Pan Seared Scallops

Served over wilted spinach shiitake mushrooms, finished with toasted sesame seeds and wasabi cucumber cream. Served with your choice of vegetable and potatoes 18

Salmon Oscar

**Cajun rubbed fillet topped with jumbo lump crab, asparagus and Béarnaise. Served with your choice of vegetable and potatoes
22**

Roasted Mediterranean Stuffed Pepper

Filled with brown rice, red quinoa, kale Kalamata olives, roasted tomatoes, artichoke hearts and Feta cheese 14

Salad Dressings include Creamy horseradish, chunky Bleu cheese, lemon basil vinaigrette, or raspberry vinaigrette

Vegetable Choices – Steamed asparagus with Hollandaise, Sautéed garlic green beans, Stuffed zucchini boat

Desserts

Flourless Dark Chocolate Torte

Decadent and creamy dark chocolate finished with freshly whipped cream 9

Banana Cream Pie

House specialty with pecan cookie crust, fresh bananas, house made whipped cream; finished with toasted coconut 9

Sticky Toffee Pudding Cake

Traditional British cake steamed and served with a warm toffee sauce and whipped cream 9

Ice Cream Bomba

**Vanilla and chocolate ice cream covered in a hard chocolate shell with a Maraschino cherry and cinnamon almonds in the middle
9**

Grounds Rentals:

For events at The Inn at Ragged Gardens that require the use of the outdoor space, the pricing is as follows:

Side Garden: \$ 500.00

Front Lawn: \$1000.00

These amounts do not include tents, tables, chairs, linens, lighting etc. Those items must be provided and set up by a third party. Mark Miller with Chair and Equipment Rentals is our preferred vendor as he is familiar with our grounds and working around the gardens and landscape. He can be reached at 919-924-5751.

Other arrangements can be made for smaller events. Should this apply, pricing can be discussed on a per case basis.