

CORLEY MILL HOUSE

& Garden

FAI 2008



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Corley Mill House 2008 Bridal Drop-In

See What's New at the Corley Mill House



Come join us, November 23rd from 3 to 5 PM, at this years annual Bridal Drop-in. Sample cuisine from our new executive chef Scott Hall and meet with many of our suggested vendors. Wedding directors and event coordinators will be on hand to meet with brides and answer any questions you have about our services and amenities. Please RSVP for your complimentary tickets no later than November 17th.

Floral Design

We'll Take Care of Everything

Let our team of floral designers insure that every stem and petal is perfectly in place when you take that first step down the aisle and into your new life!

Our team has over twenty years of experience in floral design in the Columbia area. They are located on site so you can rest assured that every arrangement, boutonniere and bouquet will be fresh and awaiting your arrival.



News From the Kitchen

Using Creative Service to Highlight Your Menu

Our clients are always looking for new ways to feed their guests; ways to bring panache and style to their buffet or seated dinner. The addition of butlered hors d'oeuvres to a pre buffet cocktail hour is a great way to add layers and flow to your event, as well as establish your culinary theme. Your guests are allowed to mingle and enjoy each others company as smartly clad waiters pass whimsical and delicious bites of food on beautifully decorated trays. The following are just a few examples of some of the hors d'oeuvres we've been passing:

- **Ginger Jalapeno Marinated Swordfish on Wild Rice Pancakes with Cilantro Lime Aioli**
- **Maryland Lump Meat Crab Cakes with Spicy Remoulade and Pineapple Salsa**
- **Fillet Mignon with Roasted Garlic Aioli, Wilted Spinach and Parmesan on Toasted Focaccia**

Consider one or two specialty cocktails plus wine & beer for your bar instead of a full bar. Not only will this help cut down on expense & waste, but it really lets you set the tone and style of your event, allowing you to match the drink to your colors or culinary theme.

After cocktails when your buffet has begun you may also want to consider the use of a chef station to add a touch of theatre to dinner. Our chefs will plate creative and delicious miniature entrees which your guests can enjoy while standing and mingling or while seated in the ballroom. Here are a few examples of some of our chef stations:

- **Braised Beef Short Ribs on Small Plates with Baked Truffled Macaroni & Cheese & Watercress Salad**
- **Creamy Parmesan Risotto Served in Martini Glasses with your Guests Choice of Seasonal Toppings.**

The Candy Bar
The latest trend in event deserts. Vintage & gourmet candies in your colors. The addition of Chinese boxes or organza bags makes this the perfect favor.

The Chocolate Fountain
This modern classic is certain to be a hit with all your guests. Both decadent and elegant it's as beautiful as it is delicious.



Bridal Brunches & Lunches

The traditional bridal brunch or lunch gives the bride an opportunity to spend quality time with members of her family who have come from far and wide to be with her on this special day. Those guests who have traveled a great distance to see you get married will welcome a chance to visit with you as they will inevitably have returned home by the time you have returned from your honeymoon. As well as being able to greet your wedding guests and become reacquainted, the bridal brunch also provides the bride with the opportunity to treat her guests and make them feel special. Your guests will definitely appreciate the fact that you have taken time from your busy wedding



The Bridal Brunch

Vanilla Infused Black & White French Toast with Cinnamon Butter & Candle Warmed Maple Syrup

White Wine & Thyme Chicken Salad on Buttered Puff Pastry

Fresh Fruit Skewers with Lavender Honey Yogurt Sauce

Cured Ham on Sweet Potato Biscuits with Champagne Mustard

Assorted Breakfast Pastries with Strawberry Butter

week to spend time with them.

Let us take the stress out of your bridal brunch or lunch so you can enjoy this time with your family and friends. Contact your Corley Mill House event planner to schedule your consultation.



The Pasta Bar

Orecchiette with Prosciutto & Mushrooms in Parmesan Cream

Penne with Oven Roasted & Herbed Tomato Sauce

Assorted Seasonal Toppings

Grilled Peasant Bread

