

# West Milford Farm Wedding Rental Agreement

West Milford Farm LLC

7938 Ball Ground Road

Cumming Georgia 30028

404-427-1136

**Wedding Date** \_\_\_\_\_

Name of Bride and Groom \_\_\_\_\_

Address \_\_\_\_\_

Emails- \_\_\_\_\_

Phone \_\_\_\_\_

Additional Contact and relationship to Bride/groom \_\_\_\_\_

Phone Number/email of person above \_\_\_\_\_

Estimated number of guests attending? \_\_\_\_\_

Today's Date \_\_\_\_\_

Are you serving Alcohol? \_\_\_\_\_

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## Fees

(to be filled out by staff)

Farm Rental Fee and wedding coordinator only: \_\_\_\_\_

Total cost of package if applicable? \_\_\_\_\_

Price per each additional 5 guests \_\_\_\_\_

Rental Deposit at signing: \_\_\_\_\_

Additional deposit due: \_\_\_\_\_

Additional Deposit Paid: \_\_\_\_\_

Rental Balance Due: \_\_\_\_\_

Rental Balance Due Date: \_\_\_\_\_

Date Balance was paid: \_\_\_\_\_

## All Inclusive Notes

West Milford Farm Package estimated Guest Count \_\_\_\_\_

Price of Package selected \_\_\_\_\_

Date Caterer Oakley's Provisions was contacted \_\_\_\_\_

Catering Deposit Paid to Caterer \_\_\_\_\_

Date DJ- MSA Entertainment was contacted \_\_\_\_\_

Date bakery- Peachtree Cake Co. was contacted \_\_\_\_\_

Floral allowance \_\_\_\_\_

\_\_\_\_\_

Date Dishes- Dressing the tables was contacted) \_\_\_\_\_

## AGREEMENT

\_\_\_\_\_ Renter's initials -*You can invite up to 175 guests. If more than 175 guests are attending, there will be a minimum, \$3,500 fee for auxiliary bathroom trailer, tent, additional staff, tables, and chairs.*

\_\_\_\_\_ Renter's initials- *I understand if I am serving alcohol, I must bring it in and will be required to use your preferred bartending service. No Alcohol may be consumed on site other than what is served from our bartending company.*

\_\_\_\_\_ Renter's initials *I understand if either the bride or groom or more than 10% of the guest list are between 15 and 20 years old and we are serving alcohol, we will need to pay to have a security guard on site to control underaged drinking. We will also need to tell all guests to bring photo ID if they are under 30 and want to drink.*

\_\_\_\_\_ Renter's initials *I understand there is a \$500 charge if we use an outside caterer (not on your list) and that this fee will include an extra service person to insure the trash and cleanup is done properly.*

\_\_\_\_\_ Renter's initials *I understand All menu prices are subject to change within 90 days of your event. If a drastic change in an ingredient's cost within your menu is established you have two options.*

*1. A new cost (maintaining your present menu) will be assessed based on current market prices and you may agree to the new price.*

*- OR -*

*2. Substitute menu item (s) will be presented to you in order for you to maintain the agreed upon (per person/ platter) menu price within your Catering Quote.*

This Agreement ("Agreement") made this \_\_\_\_ day of \_\_\_\_\_, 20\_\_, is by and between Chad Milford and Thomas Earle ("Owners/Managers") of West Milford Farm, LLC, whose Business address is 7938 Ball Ground Road, Cumming GA 30028, and \_\_\_\_\_ ("Renter"), collectively referred to as the "Parties".

This Agreement regards to the use of the property provided by the West Milford Farm LLC at the address above, which is as an event venue. In consideration of the mutual promises and covenants contained herein, the Parties agree as follows:

1. **Property Rental.** Manager hereby grants to Renter a limited and revocable license (the "License") to use the property located at 7938 Ball Ground Road, Cumming GA 30028 ("Property"). The License permits Renter to use the Property only on the Event Date(s), during the hours specified below, and only for the purposes set forth in this Agreement.

2. **Event Date(s).** The Event shall be held on the date(s) ("Event Date") listed below. The Event Date(s) shall include set-up, rehearsal, wedding, reception, and tear-down. Renter shall not have access to the Property at any time other than during the Event Date(s), unless Renter receives prior permission from Manager. **EVENTS MAY LAST UP TO 5**

\_\_\_\_\_

**HOURS- ANYTHING OVER 5 HOURS WILL RESULT IN ADDITIONAL FEES**

You can be here (11am-11 pm) on the day of your event to setup/break down but the event itself is to be no more than 5 hours.

Event Date(s): \_\_\_\_\_

Rehearsal Time and Date will be determined at a later date when we see what is available. West Milford Farm will allow the bridal party to come to the farm for 1 hour on an agreed upon date for a wedding rehearsal but is limited to the bridal party/parents of the bride and groom only. Should that date be a date when another event is being held on the farm, we may conduct the rehearsal at an alternate location on the farm. We might have a rehearsal earlier in the day on the day of your event for another bride and we also may show the property to potential brides during the morning hours on the day of your event. Rehearsal dinners are not allowed unless agreed upon in writing for an additional fee. Once your event is reserved and your deposit has been paid you may come out to the farm anytime to plan, or take pictures as long as you email and schedule an appointment. Chad can be reached [chad@westmilfordfarm.com](mailto:chad@westmilfordfarm.com).

3. **Fees.** Renter shall pay to Manager total fees including a “Rental Fee”. Included in the Rental Fee shall be a deposit (“Rental Deposit”) that must be paid to Manager upon execution of this agreement. Manager shall have no obligations under this Agreement until the Rental Deposit is paid in full. **RENTAL DEPOSITS ARE NON-REFUNDABLE.** The remainder of the Rental Fee (listed previously) shall be due in full 3 weeks prior to the event on the date listed below. (“Payment Due Date”). If Renter fails to pay the Rental Fee by the Payment Due Date, Manager shall have the right to revoke the License and to keep the fully amount of the Rental Deposit as liquidated damages. For all weddings booked at West Milford Farm, we will provide a wedding coordinator. Our wedding coordinator will meet with you shortly after booking your event to plan your day. She will also be present to direct the rehearsal and the wedding itself.

Tables and chairs are provided by West Milford Farm. We will set up the tables (up to 16 on the dining pavilion and break these down after the event. A minimum of 12 tables and approximately 100 chairs remain in the main barn/pavilion area no matter the size of your event as we don’t have storage elsewhere. If you want tables moved outside or re-arranged in a manner different from our regular configuration, there will be an additional fee. Your caterer is responsible for leaving the barn in the condition it was found and all trash placed in the dumpster.

4. **Cancellations.** If Renter cancels the reservation for the Event within more than thirty (30) days of the Event Date, Manager shall refund to Renter the Rental Fee minus the Rental Deposit, which shall be retained as liquidated damages. If Renter cancels the reservation for the Event less than thirty (30) days before the event, Manager shall retain the entire Rental Fee, including the Rental Deposit and any vendor fees in the package as liquidated damages.

5. **Condition of the Premises.** Renter shall leave the Property in the same or similar condition as when Renter entered. Renter shall be responsible for any damage caused to the Property beyond ordinary wear and tear. **It is the responsibility of the caterer to clean the kitchen and place all trash in the dumpster.**

\_\_\_\_\_

6. **Permitted Use.** The permitted use is identified in Schedule A, Application for Event Venue. The Event may not be open to the general public and may only include invited guests.

7. **Restrictions.** Renter is responsible to provide supervision for all children while on the West Milford Farm, LLC property. This is an active farm with equipment, structures, and fields that could be damaged or provide a hazard to children if not supervised.

**NO ONE IS ALLOWED IN THE BARN LOFT EVER.**

**NO PETS** without permission

**NO CONFETTI OR GLITTER** or non-biodegradable material **NO**

**FIREWORKS** (Sparklers may be used for send-off with permission) **NO**

**FAKE ROSE PETALS** these never go away.

**NO HAY BALES MAY BE BROUGHT TO THE FARM**

Stapling or nailing of decorations to the buildings, barn, fences or other areas is not allowed without permission. The old barn loft is off limits to all guests at all times. Candles must be placed in glass containers. **No uncovered tapered candles allowed.**

8. **Alcohol.** You provide your own alcohol. Service of alcoholic beverages is only allowed through the use of our insured bartending company (A Perfect Plan Mary 678485-9237 or [aperfectplan@icloud.com](mailto:aperfectplan@icloud.com)). Bartending fees depend on the level of service needed and determined by the bartending company. Renter agrees to comply with all applicable local, state, and federal ordinances, statutes, laws, and regulations. West Milford Farm, LLC forbids the service of alcohol to minors. The sobriety of all guests is the responsibility of Renter. It is the responsibility of the renter to provide alternative transportation for guests who have had too much to drink. PLEASE don't let guests drive intoxicated. Cars may be left in designated area overnight if needed. You will also need to tell all guests to bring photo ID if they are under 40 and want to drink. No Alcohol may be consumed on site other than what is served from our bartending company. **NO TAILGATING.** Our bartending company reserves the right to refuse service to anyone and/or to close the bar if the crowd is out of hand and intoxicated. Anyone under age caught drinking here will be turned over to local law enforcement.

9. **Beauty Shop-** Bride and Bridal party will have use of the Beauty shop for hair and make-up. It will be open by 10am on the wedding day for use. Bride and bridal party agree to take all their personal belongings with them when they leave to come up to the farm for the wedding.

10. **All events must end at 11pm and premises vacated by 12pm**

11. **Indemnification.** Renter hereby indemnifies and holds harmless Manager, their employees, agents, heirs, successors and assigns from any and all damages, actions, suits, claims, or other costs (including reasonable attorney fees) arising out of or in connection with any damage to any property or any injury caused to any person (including death) caused by Renter's use of the Property, including any acts or omissions on the part of Renter, independent contractors, guests, invitees, or other agents. Renter shall immediately notify Manager of any damage or injury of which they have knowledge in, to, or near the Property, regardless of the cause of such damage or injury.

12. **Compliance with Laws.** Renter shall obtain and maintain any necessary permits, licenses, or other forms of permission necessary to use the Property according to the

permitted uses set forth in Section 6 in a lawful manner. Renter shall not use the Property in any manner that would violate any local, state or federal laws or regulations. Renter hereby indemnifies Manager, their employees, agents, heirs, successors and assigns, for any damages, penalties, fines, suits, actions, or other costs (including reasonable attorney fees) arising out of or in connection with Renter's violation of any local, state, or federal laws, rules, regulations or ordinances related to Renter's use of the Property.

13. **Revocation.** Manager shall have the right to revoke the License at any time prior to the Event Date, provided it gives Renter prior written notice of revocation. In the event that Manager revokes the License prior to the Event for reasons other than nonpayment of fees or breach of this Agreement by Renter, Manager shall refund to Renter the full amount paid by Renter in connection with this Agreement, including the entire Deposit.

14. **Governing Law.** This Agreement shall be construed in accordance with, and governed in all respects by, the laws of the State of Georgia, without regard to conflicts of law principles.

15. **Severability.** If any party of this Agreement shall be held unenforceable for any reason, the remainder of this Agreement shall continue in full force and effect. If any provision of this Agreement is deemed invalid or unenforceable by any court of competent jurisdiction, and if limiting such provision would make the provision valid, then such provision shall be deemed to be construed as so limited.

16. **Notice.** Any notice required or otherwise given pursuant to this Agreement shall be in writing between the Renter and Manager.

17. **Attorney Fees.** If any legal action is commenced or maintained in court, whether in law or in equity, by any part to this Agreement as to the interpretation, enforcement, construction or the determination of the rights and duties of the parties to this document or any document provided herein, the prevailing party in any such action shall be awarded its reasonable attorneys' fees together with all reasonable costs and expenses incurred in such action.

18. **Entire Agreement.** This Agreement constitutes the entire agreement between Renter and Manager and supersedes any prior understanding or representation of any kind preceding the date of this Agreement. There are no other promises, conditions, understandings or other agreements, whether oral or written, relating to the subject matter of this Agreement.

RENTER: \_\_\_\_\_

MANAGER: Chad Milford

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Signature

\_\_\_\_\_

# West Milford Farm Package

## Guest Count- 100

- Price- \$18,000 Saturdays in March, April, May, June, Sept, Oct or Nov
- Price- \$17,000 Fridays or Sundays in March, April, May, June, Sep, Oct. or Nov. or Saturdays in Jan, Feb, July, Aug, or Dec.
- Price- \$16,000 Fridays or Sundays in Jan, Feb, July, Aug, or Dec.
- Price- \$15,000 Monday-Thursday year-round not including holidays

Cost per additional 5 people- \$350 (package can only be increased/decreased in increments of 5)

**Please include a minimum of 5 vendors as guests when calculating your total guest count. This includes your photographers/videographers, wedding coordinator, bartender(s), Dish person and DJ.**

## West Milford Farm Package includes the following-

- The venue for the day, day of wedding coordinator, tables/chairs, and use of any of our decorations-
- Oakley's Provisions menu- See attached menu for choices and available upgrades
- China- Charger, dinner plate, salad plate, fork, knife, water goblet, cake plate, fork, cloth napkin and coordinating table runner. Does not include Glass barware
- Cake and cake cutting
- Floral- (\$2,500 allowance)
- DJ services for 5 hours- includes microphones for ceremony, music during ceremony and reception, announcements and you can choose your playlist.

Not included in this package: Photography, Bartending services (you provide your own alcohol).

## Food Tasting

*\*If you choose the package, it includes a complementary food tasting for 2. If you choose venue only, there is a fee for the tasting. The fee will be refunded should you decide to add the catering after the tasting.*

## Oakley's Provisions Menu

**Package Consists of (2) passed Hors D' Oeuvres, Choice of (2) Entrees, Choice of (2) Sides, Choice of Salad, served with Bread. Add-ons are priced as marked**

### **Passed Hors D'oeuvres (choose two)**

*Add an additional choice for \$3.00 per person*

- Thin Crust Pizza topped with Thin Sliced Smoked Duck Breast, Caramelized Onions, Fig Preserves and Blue Cheese
- BBQ Shrimp Skewers wrapped in Applewood Bacon
- Fried Green Tomatoes with Red Bell Pepper Sauce and Goat Cheese
- Vegetable Samosas with Potato, Raisin and Green Peas in peach sauce (V)
- Thai Chicken Tacos in a Wonton Shell
- Mushroom Cremini on Root Vegetable Chips
- Sweet Potato Blini topped with Smoked Salmon, Crème Fraiche, Caviar and Dill
- Crisp Zucchini Disc topped with Fresh Basil, Oven-Roasted Tomato, Basil infused Olive Oil and Melted Fresh Mozzarella
- Hummus (Traditional or Roasted Red Pepper) served with on Zucchini Chips
- Petit Crab Cakes served with Remoulade Sauce
- Fresh Mozzarella Watermelon Skewers with a Balsamic Drizzle
- Brochettes of Large Gulf Shrimp and Sweet Chili Garlic Glaze
- Roasted Vegetable Spring Rolls with Savory Peach Sauce
- Caprese Salad Skewer, Tomato, Basil & Mozzarella with a Balsamic Vinegar Reduction

### **Add on Hors D' Oeuvres Displays, \$6 per person**

- Assorted Cheese Display with Fig Preserves and Artisan Crackers
- Decorative Charcuterie Board of Assorted Meats and Cheeses
- Antipasto Platter with Assorted Meats and Cheeses with Grilled Vegetables

### **Salads (choose one)**

*Add an additional Salad for \$4 per person*

- Tomato Basil Salad on Field Greens with Basil Balsamic Vinaigrette Marinated Roma Tomato and Tri-Colored Bell Peppers topped with shaved and grated Aged Parmesan
  - Strawberry Spinach Salad with Raspberry Vinaigrette, Candied Pecans and Blue Cheese
  - Garden Salad with Tomato, Carrots, Onion and Croutons (choice of Ranch, Blue Cheese, or Italian)
  - Caesar Salad with Aged Parmesan Cheese and Homemade Croutons
  - Greek Salad with Cucumber, Tomatoes, Kalamata Olives, Red Onion & Feta, served with a Greek Salad Vinaigrette
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### **Buffet Menu Entrees (choose two)**

*Add an additional choice for \$5.00 per person*

- Assorted Herb Pesto Pasta with Sweet Corn, Diced Tomatoes topped with Choice of Grilled Chicken or Shrimp
- Beef Tenderloin Filet drizzled with Demi Glacé Reduction
- Soy Bourbon Glazed Salmon served with Grilled Asparagus
- Pork Tenderloin with Roasted Apples and Peach Rum Sauce
- Thyme Herb-Roasted Chicken
- Braised Short Ribs & Vegetables
- Gulf Shrimp over Creamy Cheese Grits
- Individually Rolled Roasted Vegetable Lasagna with Yellow Squash, Zucchini, Caramelized Onion, Spinach, Fresh Herbs, Ricotta and Melted Mozzarella
- Rustic Lasagna with Ground Beef and Sausage, Classic Tomato Sauce, Ricotta and Melted Mozzarella

### **Sides (choose two)**

*Add an additional choice for \$5.00 per person*

- Parmesan Macaroni and Cheese
- Petit Salt Roasted Yukon Gold Potato filled with Asiago and Chive Soufflé
- Butternut Squash Gratin with Fresh Herbs and Melted Gruyere Cheese
- Garlic Mashed Potatoes
- Herb-Roasted Farmer's Market Vegetable Medley
- Haricots Verts (French Green Beans)
- Wild Mushroom Orzo
- Southern Rice Pilaf with Sweet Peas and Carrots

### **Drinks Included**

Sweet Tea, Unsweetened Tea, and Water

### **Add-on Options**

**Coffee Bar Oakley's Provisions \$2.00 per person**

**Dessert Station Oakley's Provisions \$5.00 per person**

Choice of THREE items from among:

- Turtle Brownies with Caramel and Crushed toffee, Carmel Topped Mini Cheesecakes, Seven-layer Dessert Bars, Chocolate Ganache Stuffed Strawberries Coconut Macaron, Miniature Coconut Cream Pies with Fresh Whipped Cream Miniature Lemon Bars, Key Lime Tarts, Mini Vanilla Bean Crème Brûlée served in a Chinese Wonton Spoon.
-