CLASSIC FARE Calering





Berry College Location Christopher Browning Pavilion at Oak Hill



BERRY COLLEGE'S CHRISTOPHER BROWNING PAVILION AT ()ak, H

The Christopher Browning Pavilion is a stunning event venue that features full lite exterior doors, illuminating the room with natural light, and providing the option of an indoor or open-air event. It boasts beautiful vaulted ceilings with exposed juniper beams and elegant chandeliers that create a timeless backdrop for up to 150 guests.

For questions about event space at Berry College, please contact Berry College's Office of Hospitality and Events at 706.378.2880 or campusscheduling@berry.edu.

For questions regarding catering, please contact Classic Fare Catering's Director, Ricky Hames at 706.238.7883, or rhames@berry.edu or Classic Fare Catering Office at 706.368.6902, or catering@berry.edu

ENTRANCE, FRONT & SIDE PORCH, AND SIDE LAWN

The covered porch area is a perfect spot to place your sign-in table, pre-dinner hors d'oeuvres, or possibly a bar!

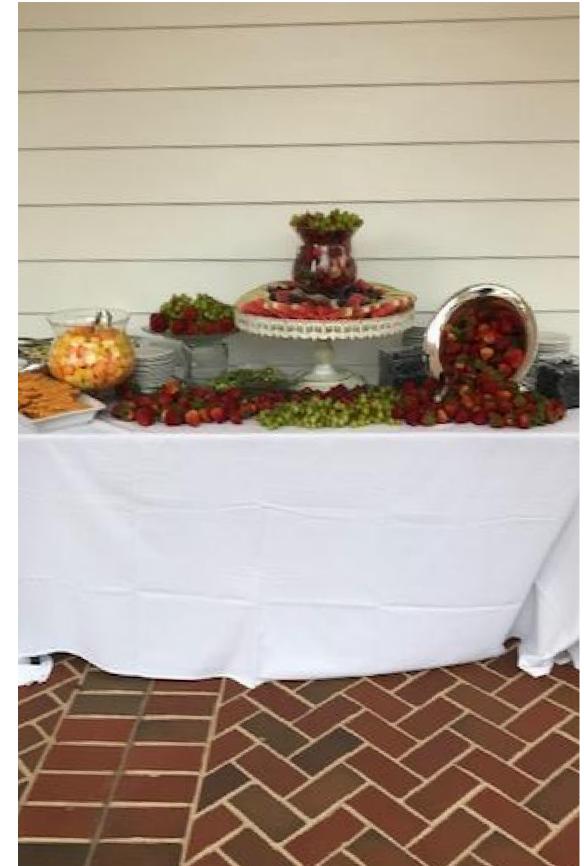














Guest tables are 60" rounds and comfortably seat 8 guests.

Guest Tables set up for your event will depend on your menu selection and type of event. Classic Fare Catering events provides the linens for your guest tables according based on the menu or catering package you have selected.







Depending on the event, Head Tables are a great place for the guest of honor, guest speakers, the Bridal Party and even just the Newlyweds. If you want a head table you can select the head table that best suits your preference–sweetheart just for the Newlyweds, Traditional or Modified for the guest of honor.

















Table Centerpieces come in all styles, sizes and colors. Maybe you want to add colorful fresh flowers to the center of your tables or a simple lantern with colored table linen. You can create your special look with your chosen decorator or designer. Classic Fare Catering can also help with flameless lanterns, electronic votive candles and fresh florals.

CENTERPIECES











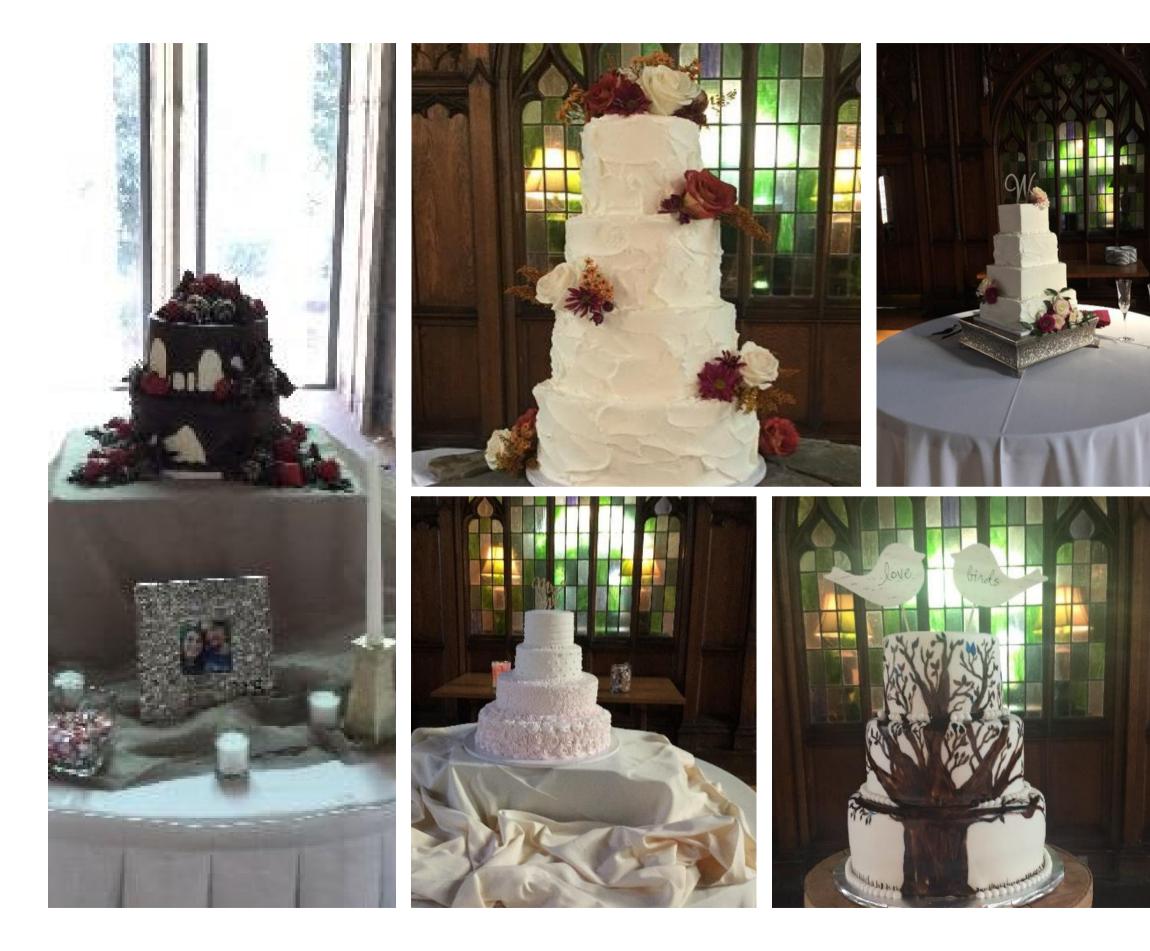




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If you are planning a Wedding Reception remember guests always look for the Wedding Cake. So choose a location where guests can see it and that has a backdrop you want in your pictures. You work directly with your selected baker to decide what kind of cake and frosting, cupcakes or maybe donuts. For the Groom's Cake some Bridal Couples opt to work with their baker to re-create flavors of some of their traditional family favorites.













It is our hope that this guide has provided you with some ideas and inspiration as you are planning your event. All of these pictures reflect events we have catered at Berry College.

We welcome the opportunity to talk to you about catering your special event. We can answer questions and provide our catering packages or create a customized menu based on your selections or preferences.



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