



board & batten



weddings





southern meets modern



Thank you for considering Board & Batten Events for your upcoming wedding. We would be thrilled to host you and your loved ones on such a special occasion. Board & Batten is a southern-style venue that combines rustic charm with modern-day sophistication. We are located on approximately 60 acres near High Rock Lake in Lexington, NC. Our location offers an intimate and secluded setting allowing you to connect with your guests without outside distractions. The space also offers flexibility allow you to design the wedding of your dreams.





Weekend Venue Fee

	Friday	Saturday	Sunday
Jan. & Feb.	\$6,500	\$7,250	\$6,500
March	\$7,500	\$8,250	\$7,500
April - June	\$8,500	\$9,250	\$8,500
July & Aug.	\$7,500	\$8,250	\$7,500
Sept. - Nov.	\$8,500	\$9,250	\$8,500
December	\$7,500	\$8,250	\$7,500

Call for weekday or holiday pricing. Catering & Bar are not included in the above fee.
Venue fee is subject to a 7% NC Sales Tax.



testimonials



“

BOARD AND BATTEN WAS THE PERFECT VENUE FOR US. STAFF WERE OUTSTANDING. THEY MADE SURE THAT EVERYTHING WAS PERFECT THAT DAY, EVEN DOWN TO THE VERY MINOR DETAILS. THE FOOD WAS AMAZING! I CANNOT BRAG ENOUGH ABOUT KATIE AND HER STAFF IN THE KITCHEN. MY GUESTS ARE STILL TALKING ABOUT THOSE BUFFALO CHICKEN BITES. BOARD AND BATTEN IS PERFECT FOR AN OUTDOOR OR INDOOR CEREMONY. WE GOT MARRIED IN THE FRONT LAWN. WE FELT SUPER WELCOMED. KATIE AND BRIAN GREETED US WITH OPEN ARMS EVERY TIME. DO NOT WALK, RUN TO CHECK OUT THIS VENUE AND SCHEDULE YOUR NEXT EVENT. I PROMISE YOU WILL NOT REGRET IT.

”

“

WE ABSOLUTELY LOVED THIS VENUE. IT IS ABSOLUTELY GORGEOUS INSIDE AND OUTSIDE. THE BRIDAL SUITE WAS A BEAUTIFUL, PRACTICAL SPACE FOR THE HAIR AND MAKEUP TEAM. EVERYTHING WAS SO ORGANIZED. THE STAFF WAS QUICK TO RESPOND AND ANSWER ANY OF MY MANY QUESTIONS. THEY WERE ACCOMMODATING AND CONSTANTLY WENT OUT OF THEIR WAY TO MAKE THE EXPERIENCE PERFECT. THE CATERING WAS ALSO DELICIOUS; I AM STILL GETTING COMPLIMENTS ON THE FOOD FROM THE WEDDING. THE ENTIRE STAFF WAS SO HELPFUL AND KIND, ESPECIALLY WITH THE CLEAN UP AND SET UP. I WOULD HIGHLY RECOMMEND THIS VENUE TO ANYONE. WE REALLY COULD NOT HAVE ASKED FOR A BETTER EXPERIENCE!

”





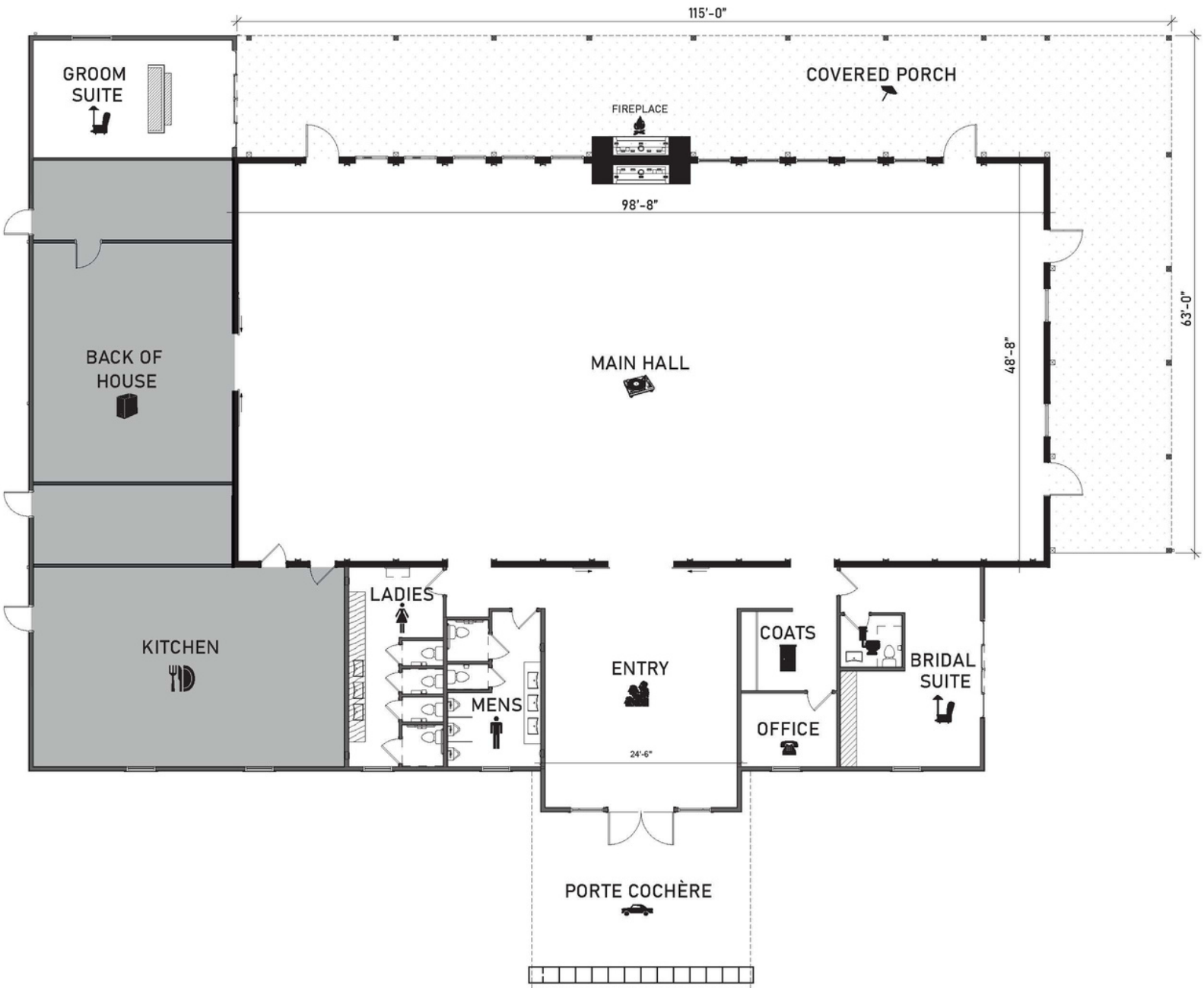
testimonials



“ WORDS CAN NOT EXPRESS THE LOVE AND SPECIAL PLACE BOARD & BATTEN HOLDS IN MY HEART! MY HUSBAND AND I WERE MARRIED HERE AT B&B AND IT TRULY WAS THE PERFECT DAY! THE VENUE IS HANDS DOWN THE BEST VENUE IN THE CHARLOTTE AREA BY FAR! EVERY LITTLE DETAIL WAS THOUGHTFUL CREATED TO MAKE THIS A VENUE PERFECT FOR YOUR WEDDING DAY. NOT TO MENTION HOW INCREDIBLY GORGEOUS THIS SPACE IS. THE TEAM WERE SO GREAT TO WORK WITH AND TREATED US LIKE WE WERE A PART OF THEIR OWN FAMILY. THE FOOD WAS INCREDIBLE- A HIGHLIGHT FROM SOME MANY OF OUR GUEST STILL RAVING ABOUT HOW GREAT THE FOOD WAS. BOOKING WITH BOARD & BATTEN WAS THE BEST DECISION I'VE MADE ALONG WITH MARRYING THE MAN OF MY DREAMS! THANK YOU FOR MAKING IT A DAY WE WILL ALWAYS REMEMBER!! ”



“ I COULD NOT BE ANY HAPPIER THAT OUR WEDDING WAS HELD AT BOARD & BATTEN! THE STAFF IS AMAZING TO WORK WITH AND ARE VERY SUPPORTIVE FOR THEIR COUPLES. THIS VENUE IS ABSOLUTELY AMAZING! THEY TAKE VERY GOOD CARE OF THEIR PROPERTY INSIDE AND OUT! I HATE THAT OUR DAY CAME TO AN END BUT I WOULD DO IT HERE AGAIN AND AGAIN! THANK YOU SO MUCH BOARD AND BATTEN FOR EVERYTHING YOU DID FOR US! ”





Grand Hall

Fitting up to 225 guest & with more than 4,700 sq ft of space, our Grand Hall is perfect for indoor ceremonies & receptions. The gorgeous stone fire place and modern lighting fixtures help to create an intimate atmosphere.

The Suite

Our welcoming suite is a cozy retreat for you & your closest loved ones. Full of natural light, it is the perfect place for hair & make up. With comfy furniture & access to our back patio, it's easy to relax while prepping for your big day.



The Quarters

The leather couches & plaid chairs create a masculine feel to our groom's quarters. The big screen TV is great for watching the big game or a video game session while getting ready. Quick access to our back patio, including our bocce ball court.



Front Lawn

Our large front lawn, is a blank canvas for you to design a breathtaking outdoor ceremony. The well manicured grass creates the perfect setting to help you & your guest connect with nature.

Patio

The back patio features both covered & uncovered areas. Perfect for cocktail hour, we can set up an outdoor bar with scattered cocktail tables. Your guests can get cozy next to the fireplace or firepit. Our bocce ball court is a favorite among all our guests!



Back Lawn

Looking for wide open spaces with no outside distractions? Our back lawn is the perfect spot for your outdoor ceremony. The sun sets just behind the beautiful tree line allowing your photographer to capture stunning photos!



what's included

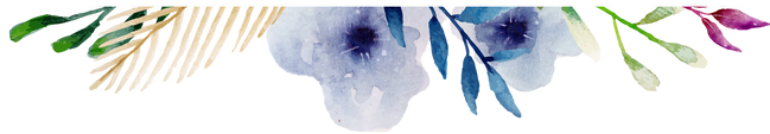


Mobile 8' Bar
Pet Friendly
Bocce Ball Court
Servers & Bar Tenders
Covered Outdoor Patio
Full Commercial Kitchen
2 Distinct Dressing Areas
Outdoor Fireplace & Firepit
Fully Heated & Air Conditioned
14-hour Rental Period: 9am - 11pm
Rehearsal & Photo Session Time Slots
Indoor & Outdoor Ceremony Locations
Ceremony/Reception Setup & Teardown
Tables, Chairs, & Place Settings for up to 225





available extras



Games Package - \$150

Décor Items - prices vary

Coffee & Hot Tea Bar - \$1pp

Mimosa Bar for Wedding Party - \$12pp

Breakfast/Lunch for Wedding Party - prices vary

Stocked Beer Fridge for Wedding Party - \$12pp

Day of Coordinator - \$800

Champagne Toast - \$4pp

Space Heaters - \$45 per





planning packages

Full Planning - \$4000

Service begins at booking

- Pre-wedding consultation
- Budget management
- Vendor recommendations & bookings
- Communications & payment management.
- Create a design & inspiration board to ensure your vision is achieved
- Attend all meetings with other vendors/service providers
- Detailed day of timeline management
- Full access to our on-site Décor Closet
- Rehearsal coordination
- Day of coordination
- Additional onsite assistant the day of the event to ensure everything runs smoothly
- Unlimited email & phone consultation
- Recommend & act as the liaison with all wedding suppliers & vendors
- Accompany the bride/groom on appointments
- Manage the guest list & RSVPs
- Create & management guest seating charts
- Return and/or arrange for delivery of rental items



planning packages

Day of Coordination - \$800

Service begins approximately 45 days before event

- Pre-wedding consultation
- Meeting to map out details of event & go over day-of package
- Recommended vendor list
- Day of timeline review
- Day of coordination
- Rehearsal coordination
- Execution of planned wedding day timeline
- Ensure all decorations, table settings, & room diagrams align with planned vision.
- Confirm the aesthetic is correct & adheres to all venue regulations & guidelines.
- Day of Coordinator will also act as the liaison between wedding party/families & the venue coordinator, as well as overseeing all outside vendors; to include proper set up & breakdown.



catering menu

All catering packages are plated meals for \$46 per person and include the following:

- ▶ 1 or 2 Entrees
- ▶ 2 or 3 Sides
- ▶ Salad & Bread
- ▶ 3 Stationary Appetizers
- ▶ Water, Sweet Tea, Unsweet Tea

Buffet Meals are available for additional \$4pp. Customized packages are available - please consult for pricing.

*Add \$4pp for any entrée with an *

Entrées

Filet of Beef*
 Barbequed Beef Brisket*
 Braised Beef Short Ribs*
 Seared Salmon*
 Shrimp & Grits*
 Vegetarian Pasta

Chicken Marsala
 Chicken Pie
 Grilled Italian Chicken
 BBQ Chicken
 Brushetta Chicken
 Grilled Pork Tenderloin



Roasted Rosemary Potatoes
 Loaded Mashed Potatoes
 Baked Pasta w/ Gruyere & Cheddar
 Pasta Salad
 Mediterranean Sweet Pepper Salad
 Fresh Corn Salad
 Broccoli Salad

Sides

Creamy Corn Confetti
 Spinach Gratin
 Bacon & Brown Sugar Carrots
 Roasted Green Beans
 Southern Green Beans
 Roasted Vegetables
 Asian Slaw

Salads

Romaine Chopped Salad
 Waldorf Salad

Garden Salad
 Caesar Salad



Appetizers

Stuffed Bacon Wrapped Dates
 Assorted Fruits & Cheeses Platter
 Goat Cheese w/ Fig Preserves & Crackers
 Antipasto Skewers
 Boursin Cheese w/ Crackers
 Melon, Prosciutto & Mozzarella Skewers

Cucumber Spread w/ Crackers
 Bacon Wrapped Chicken Bites
 Stuffed Mushrooms
 Raw Veggies & Sundried Tomato Dip
 Sausage & Cheese Stuffed Wontons
 Buffalo Chicken Stuffed Phyllo Shells



Food & Beverage minimum of \$5000 is attached to all contracts.

Maximum of 3 entrée choices for plated meals. Passed Appetizers can be added for \$4/pp.

All sales subject to a 22% service fee & 7% NC sales tax. Gratuities are not included & are optional.



menu descriptions

Entrées

Filet of Beef

Tender slices of slow roasted beef tenderloin served with a creamy horseradish sauce on the side.

Barbequed Beef Brisket

Beef brisket slow roasted, shredded and smothered in a sweet and tangy barbeque sauce.

Braised Beef Short Ribs

Tender Boneless beef braised in a rich wine and vegetable sauce

Seared Salmon

Salmon filets seared on a griddle and finished in the oven served with a spicy lime chipotle aioli

Shrimp and Grits

Roasted shrimp served on a bed of grits and topped with a tomato cream sauce

Vegetarian Pasta with Marinara

Pasta in Marinara loaded with sundried tomatoes, spinach, onion, bell pepper and mushrooms and topped with a blend of Parmesan and Gruyere cheeses. Can be made vegan by substituting vegan cheese products.

Basil Pesto Pasta

Roasted squash, peppers and onions tossed in pesto sauce with pasta, sun dried tomatoes and Parmesan cheese. Cannot be made vegan

Chicken Pie

Roasted shredded chicken breast in a rich cream sauce covered with a flaky tender pastry

Chicken Marsala

Seared chicken breasts served in a silky mushroom and marsala sauce

Grilled Italian Chicken

Chicken breast tenders marinated in blend of fresh lemon juice, white wine and Italian spices and grilled.

Bruschetta Chicken

Our grilled Italian chicken served with a tomato basil bruschetta

Barbeque Chicken

Seared chicken breast tenders smothered in a rich barbeque sauce

Grilled Pork Tenderloin

Pork tenderloins marinated in a blend of fresh lemon, lemon zest, white wine and rosemary, served grilled and sliced.



menu descriptions

Sides

Roasted Rosemary Potatoes

Bite sized roasted potatoes tossed in olive oil, salt and fresh rosemary

Loaded Mashed Potatoes

Mashed potatoes blended with sour cream, cream cheese and cheddar cheese.

Baked Pasta with Gruyere and Cheddar

Cavatelli pasta baked in a thick cream sauce blended with Gruyere and Cheddar cheeses

Pasta Salad

Small shells loaded with tomatoes, peppers, scallions and corn in a creamy lemon dill dressing

Mediterranean Sweet Pepper Salad

Colorful bell peppers, cucumbers, chickpeas and scallions served in a refreshing lemon vinaigrette.

Fresh Corn Salad

Fresh corn, basil and tomato in an onion vinaigrette

Broccoli Salad

Broccoli florets, cheddar and bacon served in a sweet and sour cream sauce

Creamy Corn Confetti

Corn, onion and bell peppers cooked in a rich dairy sauce and topped with bacon

Spinach Gratin

Chopped spinach in a thick cream sauce topped with Parmesan and Gruyere cheeses. We serve this gluten free.

Bacon and Brown Sugar Carrots

Carrots baked in a sweet sauce of brown sugar, onions and bacon

Roasted Green Beans

Fresh green beans roasted and topped with a bit of Parmesan

Southern Green Beans

Cut beans served in a rich sweet sauce and topped with bacon

Roasted Vegetables

A blend of vegetables such as squash, zucchini, onions, mushrooms, bell peppers and garlic roasted in the oven. Vegetable choices may vary

Asian Slaw

Crunchy cabbage, sunflower seeds, scallions and almonds in a sweet and sour dressing



Salads

Romaine Chopped Salad

Crisp romaine lettuce, dried cranberries, Parmesan cheese, candied pecans and bacon served with a fresh orange vinaigrette

Waldorf Salad

Traditional Waldorf consisting of apple, raisins, walnuts and celery in a fresh lemon and mayonnaise dressing. Served over a bed of bib lettuce

Garden Salad

Romaine, tomatoes, carrots and cucumbers served with your choice of creamy Italian, ranch or balsamic dressing.

Caesar Salad

Romaine lettuce, croutons and Parmesan in a rich Caesar dressing

Appetizers

Stuffed Bacon Wrapped Dates

Date stuffed with cream cheese and a smoked almond wrapped in bacon

Goat Cheese with Fig Preserves

Creamy goat cheese, drizzled with sweet fig preserves served on a crunchy crostini

Antipasto Skewers

Typically, tomato, cheese, salami and tortellini on a skewer. Can be customized

Melon Prosciutto and Mozzarella Skewers

Sweet cantaloupe, salty prosciutto and creamy fresh mozzarella served on a skewer

Bacon Wrapped Chicken Bites

Chicken wrapped in bacon and roasted in a spicy, smokey brown sugar rub

Stuffed Mushrooms

Mushrooms served stuffed with a sweet Italian sausage filling

Raw Veggies and Sundried Tomato Dip

Assorted vegetables served in a dip of sun-dried tomatoes, scallions and cream cheese.

Sausage and Cheese Stuffed Wontons

Sausage and cheese filling served in a small wonton cup

Buffalo Chicken Stuffed Phyllo Shells

Creamy chicken, cream cheese and hot sauce dip served in a bite sized phyllo shell



bar packages



Hops & Grapes: \$22 pp

Choice of 2 Domestic Beers

Selection of 2 Wines

Premium Hops & Grapes: \$24pp

Choice of 2 Domestic Beers

Choice of 2 Craft/Import Beers

Selection of 4 Wines

Premium Full Bar: \$33 pp

Choice of 2 Domestic Beers

Choice of 2 Craft/Import Beers

Selection of 4 Wines

Tito's Vodka, Maker's Mark, Captain Morgan, Bombay Sapphire,
Sauza Silver Tequila, Johnnie Walker Red, Jack Daniel's

Top Shelf Full Bar: \$37 pp

Choice of 2 Domestic Beers

Choice of 2 Craft/Import Beers

Selection of 4 Wines

Grey Goose, Woodford Reserve, Crown Royal, Kraken Rum,
Hendrick's Gin, 1800 Silver Tequila, Glenlivet Scotch

All prices are for 4-hour packages charged per guest over 21. All packages subject to 7% NC Sales tax & a 22% service fee. Prices include bar staff, garnishes, & bar set-up. Guests under 21 & vendors are charged \$3.50 per person for soda service. Liquor may be substituted for an equivalent brand at any time.



bar choices



Domestic Beer

Bud Light
Yuengling
Miller Lite
Coors Light
Michelob Ultra

Import Beer

Stella Artois
Corona Extra
Heineken

Craft Beer

Red Oak
Blue Moon
Bold Rock Cider
Foothills Hoppyum
Sierra Nevada Pale Ale
White Claw

White Wine

Moscato
Pinot Grigio
Chardonnay
Sauvignon Blanc

Red Wine

Malbec
Merlot
Pinot Noir
Cabernet Sauvignon

Sparkling/Rosé

Brut
Rosé
Prosecco

Juices

Orange
Cranberry
Sour Mix

Sodas

Coke
Tonic
Sprite
Diet Coke
Club Soda
Ginger Ale

Garnishes

Limes
Lemons
Oranges



signature cocktails

2 complimentary Signature Cocktails, from the list below, are included with all Full Bar liquor packages.

2 Signatures can be added onto any Hops & Grapes packages during cocktail hour only for \$4 per person.

Aperol Spritz

An ultra-refreshing, not-too-sweet, bubbly cocktail. Crafted with Aperol, prosecco, club soda, and garnished with a slice of orange.

French 75

A strong drink in a sparkling dress. Ingredients include Gin, prosecco, lemon juice, simple syrup and garnished with a lemon.

Gin & Tonic

A classic drink that keeps guests asking for more. Simply made using gin and tonic water and garnished with lime.

Classic Margarita

A sharp and refreshing citrus blend paired with tequila. Crafted using tequila, lime juice, cane sugar, a splash of agave syrup, and orange extract. Salted or sugar rims with a lime.

Spicy Margarita

Similar to the Classic Margarita, but with a spicy kick. Mixed using tequila, lime juice, jalapeno coins, cane sugar, agave syrup, and orange extract. Tajin rim with a jalapeno garnish

Mojito

The classic rum smash and everyone's favorite minty cocktail. Made using rum, fresh mint, limes, and simple syrup. Garnished with lime.

Moscow Mule

Delightfully fizzy with a subtle punch of ginger. A tasteful blend of Vodka, ginger beer, and lime juice. Garnished with a lime.

Old Fashioned

A staple cocktail made by muddling sugar with bitters. Crafted using Whiskey, a splash of simple syrup, a hint of bitters, garnished with orange zest and cherries.



signature cocktails

Screwdriver

A combination of two ingredients that creates ultimate satisfaction. Crafted using vodka and orange juice and an orange slice garnish.

Sex on the Beach

A peachy, tart, and citrus twist that will satisfy any craving. Containing Vodka, peach schnapps, orange juice, and cranberry juice.

Spiked Arnold Palmer

A fan favorite drink with a fresh new spin. A blend of sweet tea and lemonade with the addition of vodka.

Tequila Sunrise

A tropical cocktail that will leave you feeling renewed. A classic combination of tequila, orange juice and grenadine.

Tequila Sunset

Similar to the tequila sunrise, this cocktail makes a moodier statement. A combination of tequila, orange juice, and blackberry syrup.

Tom Collins

Sometimes described as a "grown-up lemonade". Blending together Gin, fresh lemon juice, simple syrup, and soda water.

Whiskey & Coke

A refreshing mixture consisting of Whiskey and Coca-Cola.

Whiskey Highball

A refreshing mixture consisting of Whiskey and club soda.

Whiskey Sour

A refreshing mixture consisting of Whiskey and sour mix. Garnished with a cherry & orange.

Whiskey Ginger

A refreshing mixture consisting of whiskey and Ginger Ale.



FAQs

What is the maximum amount of people Board & Batten can accommodate?

Our venue will hold up to 2525 of your guests inside with either a DJ or a band and dance floor.

Can I come take a tour of Board & Batten?

Yes! We offer tours Monday through Friday by appointment only between 9am-4pm, as well as Wednesday evenings. Other times may be available, just ask.

How many tables and chairs are available to use?

We include 225 white Chiavari, (35) 60" round folding tables, 10 cocktail tables, (20) 8' folding tables, and (2) 48" round tables in the venue fee. We will provide setup for your tables and chairs (unless they are from an outside vendor) and take down of the tables and chairs. Currently, Board & Batten does not currently charge a flip fee in the event we need to flip the room from ceremony to reception. More chairs can be rented for an additional fee if your guest count is over 150.

Are you open to working with vendors not on your preferred list?

Yes! We welcome working with different vendors. We will require that they present additional documentation before they are welcome to perform their services at our venue. However, please note that Board & Batten serves as the exclusive catering and bar service for your event. All other vendors are required to carry appropriate liability insurance. Some fees may apply.

What is the benefit of working with your preferred vendors?

Our preferred vendors are whom we feel are some of the best vendors in the industry and have a proven history of excellence in their work at Board & Batten. They are vendors you can trust and will have performed their services at our venue before, being able to confidently give you reassurance and guidance in the planning process.

How many other events will take place the day of our event?

We believe in only hosting one event per day.

Is a wedding coordinator included in our rental package?

No, we do not include a wedding coordinator in your package at this time. But you can add on this service for an additional cost. Additionally, we have a list of different wedding coordinators whom we believe will be able to best serve you at this capacity. Additionally, we will have a staff director onsite throughout your rental time to answer all questions and manage the venue for you.



FAQs

What are the restrictions on decorations?

We do not allow glitter, confetti (some confetti may be allowed, ask for clarification), cornmeal, loose straw, dark flower petals, real candles (exposed flame), mylar balloons, dried flowers, sprinkles or any non-biodegradable products. We do not allow staples, nails, screws, or duct tape on walls or floors. We find that the 3M command hooks are the best to use if you wish to hang anything in the venue. If you have any other decorations you want to use and are unsure if they are welcome, please contact us for clarification.

Are linens included with our rental?

No, we do not provide linens for your event. We are happy to refer you to our preferred rental vendors.

Are we allowed to have sparklers?

Yes! For a sparkler exit, we only allow 12-18" sparklers and must be lit 9' away from the barn in a designated area specified by Board & Batten. All sparklers must be properly extinguished into a sand bucket provided by the venue.

How does clean-up work at the venue?

Board & Batten staff will monitor the trash throughout the event to ensure a pleasurable and stress-free time with us. However, it is the client's responsibility to ensure all event trash from outside vendors is taken out at the end of the evening. Board & Batten will provide an onsite dumpster for your event's garbage, all vendor trash, and any waste created from time spent at the venue. The client is also responsible for his/her belongings and all event decor brought in.

Do we need to purchase wedding insurance?

Yes, we require all clients to present us with proof of wedding insurance 30 days before your event either through our preferred carrier or an approved carrier. Event insurance cost ranges between \$125-\$450 depending upon what you get covered.

Are pets allowed at Board & Batten?

In most cases, yes. We love our four-legged friends, but we always need them to remain on a leash and it is the responsibility of the client to clean up after the pet. All pets must be attended at all times and cannot be left alone, even in a crate. We strongly encourage hiring a pet service to watch after and care for your pet. We can provide you with a list of approved vendors. If a staff member finds any leftover remnants the next day, a disposal fee of \$500 will be charged to the card on file.



FAQs

Do you have onsite parking and do our guest have to pay to park?

Yes, we have enough onsite parking for your guests and additional vendors. Your guests will not have to pay to park at our facility

Can we take bridal or engagement photos before our event?

Yes! We include one private complimentary 2-hour bridal or engagement photo session time-slot on our property. Due to hosting events most weekends, all photo sessions need to be scheduled in advance.

Do you allow for candles?

Yes, all candles must be lit in an enclosed container and placed on a flat raised surface. We do not allow for candles to be placed on or near the ground inside and or outside the venue.

Does Board & Batten have overnight accommodations?

We do not have overnight accommodations. We are happy to suggest our preferred hotels and places of lodging for your guests! Please inquire further for hotel recommendations.

How do rehearsals work at Board & Batten?

Rehearsals must be scheduled with Board & Batten. The night before may not always be available for rehearsal and a day of rehearsal may be required. If you would like to guarantee the night before your wedding, you can reserve the day for \$2,000. This will provide you with full access the day before to decorate and prep for your rehearsal or wedding day.

Will Uber or Lyft pick up or drop off our guests?

Unfortunately, these services are not a reliable form of transportation in our area. Please arrange transportation for your guests or let them know to organize another method of travel. If you would like any vendor recommendations for car or bus services, please inquire further.

Are our guests allowed to smoke or use e-cigs?

Yes, we have one designated area outside for your guests; however, we are a non-smoking facility inside, including e-cigs. Please make sure all guests are made aware of our designated area in the back of the venue. We will provide two sand buckets for your guests to extinguish their cigarettes. It is the responsibility of the client to ensure their guests are adhering to Board & Batten's smoking policy.

How much do I need to put down to secure my date?

We require a deposit equal to half of the venue fee to secure your date. The final payment is due two weeks before your event.

Forever begins at
board & batten

