



Elizabeth Furnace

~ 1 7 5 7 ~

WEDDING
COLLECTION

BECOME A PART OF OUR HISTORY

Registered as a National Historic Landmark by the United States National Park Service, Elizabeth Furnace transcends time by preserving the diligent craftsmanship of its 18th-century origin and adding the contemporary aesthetics of the modern age through its recent restorations. As you explore this Lancaster, Pa. property's private 33 acres, you will retreat into a different day and age. A day and age rooted in tradition and heritage all while staying grounded in the present with updated amenities and sleek additions. The enchanting, tiered lush Coleman Gardens; climate-controlled colonial-style Steigel Stable glowing with natural light; primitive Charcoal Barn set in a wooded glen; sprawling lush lawns lined with wildflower fields; and the charming 1700s mansion with grey stone patio and fire pit are just a few idyllic settings perfect for a distinguished wedding or first-class event. All play a part in creating the Elizabeth Furnace Experience.

Elizabeth Furnace
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FIRST TIME OPEN TO THE PUBLIC IN OVER 250 YEARS



In 1746, John Jacob Huber patented 400 acres of land in northern Lancaster County. Pictured above is The Huber House - the oldest building on property. As early as 1750, John Jacob Huber had built and put in a blast furnace, where he cast five-plate stoves for the Pennsylvania market. Huber's daughter, Elizabeth, married one of his employees - a young German named Heinrich Wilhelm Stiegel. Heinrich Wilhelm Stiegel, William Stiegel or the Baron von Stiegel, is synonymous with some of the most highly collectible colonial-era decorative glass in America. Stiegel bought out his father-in-law's interest in Elizabeth Plantation in 1757 and with backing from wealthy Philadelphia investors, constructed most of the buildings that survive in the core of the campus today. Stiegel also rebuilt the furnace and renamed it Elizabeth Furnace for his wife. Centuries later, and we still honor that name today.



The Bell Tower's unique design and architecture has become an iconic spot on property. Back in the 1700s the bell's ring would notify the community about important gatherings and meal times. After 250+ years, it still operates today and is just one of several unique features to the Elizabeth Furnace Experience.

*YOUR ELIZABETH FURNACE
EXPERIENCE AWAITS . . .*





VENUE SPACES



COLEMAN GARDENS

Originally designed as a formal English-inspired boxwood garden, the romantic, lush, tiered Coleman Gardens have been updated with a variety of flowering bushes, trees, and plants that provide picturesque scenery throughout any season. After your wedding vows, you and your guests can enjoy a garden cocktail hour complete with the garden's built-in Terrace Bar. The Coleman Gardens also allows tented options to offer you an outdoor garden wedding no matter the weather.



GARDEN FOLLY

Colonial-style crushed stone walkways lead you through the Coleman Gardens up to the top tier that holds the beloved Garden Folly - a perfect setting within Coleman Gardens to share your, "I Do's." The Garden Folly is original to the property and has been meticulously mended and restored to provide a historic, one-of-a-kind background for your nuptials.



STIEGEL STABLE

Historic, timeless, one-of-a-kind. The Stiegel Stable dates back to the 1760s and is a true English Style Stable that housed horses used for work and day-to-day operations at the furnace. The building has been meticulously repointed and restored with careful attention to ensure preservation of its historic integrity. The Stable is climate controlled and has been updated with modern amenities (including USB charging ports in the concrete floor). The space features four large double-tiered chandeliers, numerous windows allowing an abundance of natural light to pour in, original stone walls, newly constructed restrooms, and outdoor terrace. You and your guests will dine, dance, and celebrate in this truly unique space as you create your own Elizabeth Furnace Experience.



CHARCOAL BARN

The Charcoal Barn was the building that began the industrialization of the site and created Elizabeth Furnace. Its original timber frame is over two centuries old and provides an authentic charm to any event. Its large sliding barn doors open to reveal a repointed stonewall structure with romantic rays of natural light shining between the small slats between the wooden boards. The Charcoal Barn offers an indoor ceremony option and is a perfect location for a rehearsal dinner, bridal shower, or intimate private event.



STIEGEL-COLEMAN HOUSE

Poised, stately, and romantic the Stiegel-Coleman House dates back to the mid 1700s and features a gorgeous wraparound porch, federal columns, charming stone architecture, and quaint colonial-style benches ideal for photos. The stunning architecture provides a beautiful backdrop for an intimate ceremony or swoon-worthy first look.



BRIDAL PAVILION & GENTS QUARTERS

You and your wedding party can rest and relax as you get ready for the big celebration amongst our two distinct locations for wedding day preparations. The Bridal Pavilion is located in the Stiegel Stable and the Gents Quarters is located in an original stone building within Coleman Gardens. The Bridal Pavilion features a private bathroom, comfortable lounge seating, built-in make-up vanity, wet bar, and a floor-to-ceiling wall of windows overlooking the pond and wildflowers. The Gents Quarters offers a cozy lounge area, refrigerator, hutch for attire, dry bar, and fireplace.



COLEMAN CHAPEL

Placed down the road from Elizabeth Furnace, the Coleman Chapel offers a quaint setting for an indoor ceremony. The chapel was built in 1877 in loving memory of James Coleman. The Coleman Chapel features Tiffany stained glass windows, vaulted ceilings, and comfortable seating for up to 135 guests. *Limited Availability and additional fees apply.*



WHIMSY WOODLANDS

Elizabeth Furnace offers unending locations for picturesque photos. Part of the property features dense whimsical woodlands with an organic grass pathway running through it. Long ago, this grass pathway used to be the Old Rt. 501 or Lancaster Pike used by travelers in horse and buggies. Today, it serves as a unique natural setting perfect for sunset photos and capturing moments that you will cherish forever.





VENUE INCLUSIONS

- Private Access to a Registered National Historic Landmark for your wedding - *first time being open to the public in over 250 years*
- Fully Private Property - 33 acres of lush native and manicured grounds
 - *You will be the only special event on property on your wedding day!*
- Exclusive use of multiple locations on property including:
 - *For Photos:*
 - Coleman-Stiegel House Porch & Stone Patio
 - Historic Huber House
 - Whimsy Woodlands
 - *For Event Use:*
 - Tiered Coleman Gardens with Garden Folly
 - Charcoal Barn
 - Stiegel Stable
 - Ice House
 - Garden Terrace Bar
 - Bridal Pavilion
 - Gents Quarters
- Option for use of Coleman Chapel for wedding ceremony service (additional fee applies)
 - *Coleman Chapel features Tiffany Windows and Seating for up to 135 Guests*
- Exclusive use of the property for up to 12 hours on your wedding day - from check in to end of reception
 - *Event timeframe is based on a 6 hour event timeline*
 - *Additional time can be added on for a fee*
- Complimentary 2 hours on property for engagement photos
- Complimentary 1 hour on property for rehearsal of ceremony prior to the wedding day - *To be scheduled one month prior to wedding date*

- Options for outdoor / indoor ceremony
 - *Tiered Coleman Gardens popular outdoor ceremony option*
 - *Indoor Charcoal Barn ceremony space available*
- Fully climate controlled and flexible reception space in the Stiegel Stable for up to 150 guests with dance floor
- Brand new ADA accessible restrooms
- Fully furnished wedding preparation areas
 - *Contemporary glass Bridal Pavilion overlooking wildflower fields and pond - includes private bathroom, full amenities needed for hair and makeup preparations, mini fridge, lounge seating, and mirrors*
 - *Historic Gents Quarters located in the Coleman Gardens - fully furnished lounge setting with mini fridge and dry bar*
- Paved, landscaped, and well lit parking area for guests
 - *Parking attendant included*
- Golf Cart Transport Service Around Property as Needed
- Ambient lighting throughout the entire campus
- Colonial-style crushed stone walkways with landscaped seating areas throughout the campus
- Preferred Vendors List and Local Accommodation Guide Provided for Planning Assistance



INCLUSIONS *cont'd*

FOOD & BEVERAGE INCLUSIONS

- Choice of personalized menu collection from internationally awarded catering team
- Every menu to include a fully developed menu comprised of hors d'oeuvres, salad course, assorted breads course, dual entree course with accompaniments, coffee and tea service
- Variety of service styles available - seated/served meal, stationed, cocktail reception, buffet, family style
 - *Variety of tiered pricing options*
- Options for menu enhancements such as late night snacks or dessert stations
- Full bar mixer package
 - *Non-alcoholic beverages include: Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange, Cranberry, and Pineapple Juices*
 - *Beverage Accompaniments: Lemons, Limes, Olives, and Cherries*
- All alcohol supplied by client
- Complimentary tasting event for up to two guests

DESIGN / RENTAL / DECOR INCLUSIONS:

- 150 fruitwood chiavari chairs with ivory cushions
- 150 white plastic folded chairs with Padded Seat for Ceremony
- 60" Round guest seating tables
- 30" Round cocktail tables
- 8' Rectangular tables for escort card, gift, and DJ
- All tables accompanied with specialty linens
 - Varying color options dependent on date availability
- Setup and breakdown of rental items
- Tabletop inclusions: china, flatware, linen napkins, stemmed water glasses, carafe of spring water, salt & pepper, votive candles with tealights
- Bar & beverage glassware: highball, rocks, martini, and stemmed glassware
- Linens and decor custom designed for DJ, cake, gift, cocktail, escort card, food station, and coffee tables
- General decor to match your theme highlighted on these specialty tables and bar areas

SERVICE INCLUSIONS

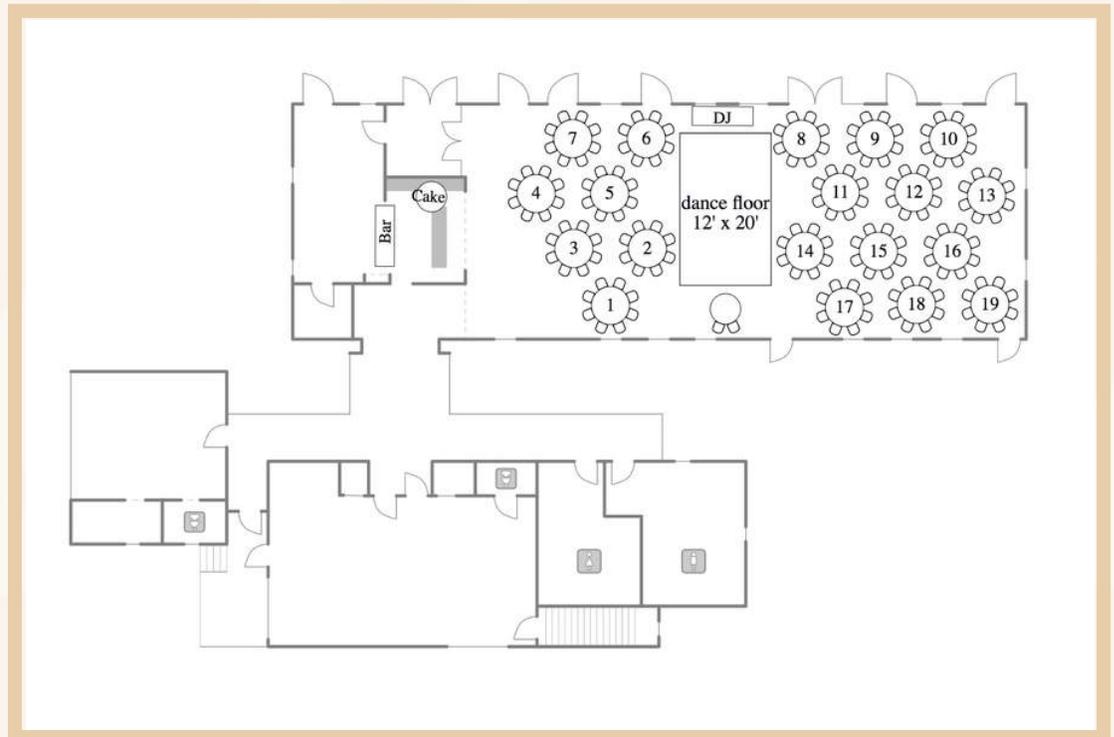
- An event manager and service personnel dashingly dressed in black bistro attire will fully setup and break down food service during the reception
- One staff member specifically appointed to service the couple - *during the event timeline*
- Professional culinary team members at your event
- Personalized planning meetings are included to ensure that your vision is executed down to the smallest detail
- Portable kitchen equipment and trash removal service included
- Complimentary champagne glasses and champagne service for toasting purposes
- Complimentary cake cutting and service with cake plate and dessert fork included
 - *Wedding cake supplied by client*
- Tip or Ramp Certified bartenders to setup and breakdown, liquor liability, and ice and bar equipment



LAYOUT EXAMPLES

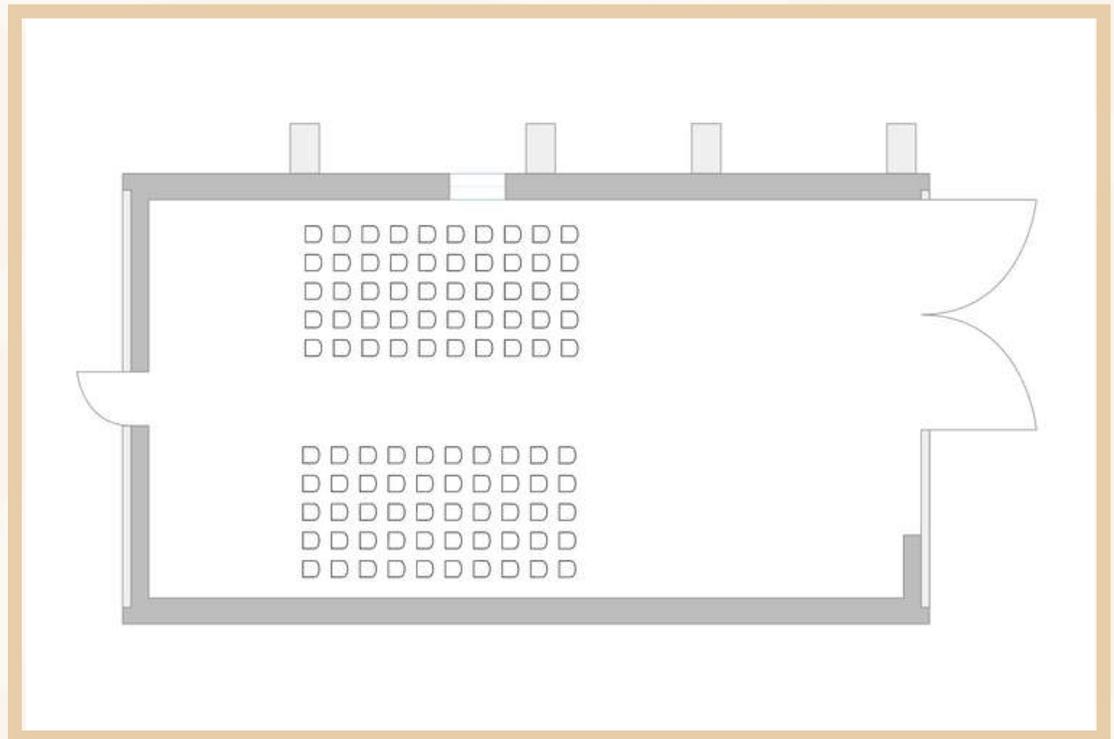
LAYOUT 1

Stiegel Stable - Sample Seated Reception for 150 guests



LAYOUT 2

Charcoal Barn - Sample Ceremony seating for 100 guests





Bride

WEDDING MENU & ARRANGEMENTS

Award winning menu design is our exclusive catering & events company, The JDK Group's, expertise. Every dish is handcrafted by the skilled and highly-trained members of their culinary team who have a passion for food. They live with a purpose to be resourceful in finding the right combination of refined ingredients paired with seasonal and locally-sourced items to deliver flavorful, beautifully presented gourmet food.

SERVED DINNER MENU

PRE-CEREMONY BEVERAGES

Tray-passed Water by JDK Staff

TRAY PASSED HORS D'OEUVRES

MINIATURE SIRLOIN PUB BURGER

Candied Bacon, Serrano Beer Cheese, Pretzel Bun

CHICKEN AND WAFFLE CONE

Fried Chicken Bite, Waffle Pizzelle Cone, Chili Butter, Maple Syrup

SOUTHERN GRILLED CHEESE BITE

Toasted Sourdough Bread, Spicy Pimento Cheese

SERVED SALAD

BABY SPINACH SALAD

Baby Spinach, Cherry Tomato, Chopped Hardboiled Egg, Thin Sliced Red Onion Topped with a Warm Bacon and Sweet Pepper Vinaigrette (GF/V)

DUAL ENTREE

HONEY GLAZED CHICKEN BREAST

Toasted Walnut Crumbs, Balsamic Caviar (GF)

SEARED ATLANTIC SALMON

Grapefruit Coriander Pepita Compound Butter (GF)

STARARCH

WHITE CHEDDAR AND CRACKED PINK PEPPERCORN MASHED POTATOES (GF/V)

VEGETABLE SELECTION

PARMESAN CRUSTED ASPARAGUS

COFFEE & HOT TEA SERVICE



\$115 - \$140 PER PERSON

Price point above is based on an average guest count of 100 guests and is dependent on date and guest count.

This all-inclusive price per person is subject to change if guest count goes below the average estimate of 100 guests. Price includes tax and admin fees.

BUFFET WEDDING MENU

MENU

STATIONED HORS D'OEUVRES

CHEESE & CHARCUTERIE DISPLAY

Selection of Assorted Cheeses: PepperJack, Cheddar Cheese Cubes, Colby Cheese Cubes

Assorted Fresh Crudité

Presented with: Grainy Mustard Assorted Crackers

BUFFET DINNER

GARDEN TOSSED SALAD

Spring Mix of Lettuce, Cherry Tomatoes, Sliced Cucumber, Shredded Carrots, House Made Croutons, Balsamic Vinaigrette & Ranch Dressing

DINNER ROLLS & BUTTER

ALDERWOOD SMOKED SLICED CHICKEN BREAST

SEARED ATLANTIC SALMON

Grapefruit Coriander Pepita Compound Butter (GF)

ROASTED RED POTATOES

LOCAL SEASONAL VEGETABLE MEDLEY

with Mediterranean Seasoning (GF/VG)

COFFEE & HOT TEA STATION

Presented with Cinnamon, Sugar, Sweet & Low, Gourmet Tea Bags, Lemons for Hot Tea and Half & Half



\$100 PER PERSON

Price point above is based on an average guest count of 100 guests and is dependent on date and guest count.

This all-inclusive price per person is subject to change if guest count goes below the average estimate of 100 guests. Price includes tax and admin fees.

This menu is based on a 5-hour event time frame and the beer and wine mixer package.

OTHER MENU SELECTIONS

Price per person will change from the listed rate on page 14 and will vary depending on final menu selections

HORS D'OEUVRES

BEEF SHORT RIB BRIOCHE BITE

Braised Beef Short Rib, Cotija Cheese, Serrano Pepper, Chipotle-Lime Sour Cream

LOBSTER MAC & CHEESE FRITTER

DECONSTRUCTED FRENCH ONION SOUP

French Caramelized Onions, Torched Provolone, Herbed Focaccia, Microgreen

MINIATURE CRAB CAKE

Blood Orange Aioli and Micro Daikon Green (GF)

BRAISED PORK BELLY TACO

Pear Salad, Vanilla Cider Sauce, Flour Tortilla, Mini Pin

WHISKEY BBQ CHICKEN SLIDER

Alder wood Smoked Chicken Breast, Bacon, Aged Cheddar, Leaf Lettuce, Roma Tomato, Sliced Red Onion, Whiskey BBQ Sauce, Pretzel Roll

CAROLINA PULLED PORK SLIDER

Tangy Pulled Pork, Pineapple Slaw, Brioche Roll

STEAK FRITES

Herb Sliced Tenderloin, Waffle Fry, Truffle Zest, Parmesan Horseradish Aioli (GF)

SALADS

BABY ARUGULA SALAD

White Bean Hummus, Pickled Watermelon Radish, Roasted Cherry Heirlooms, Sunflower Oil (GF/VG)

STRAWBERRY AND BURRATA SALAD

Aquaponic Greens, Burrata, Strawberries, Thinly Sliced Cucumber, Silvered Almonds, Wild Blueberry Powder, Pea Flower Vinaigrette (GF/V)

ENTREES

CHICKEN

BUTTERMILK BONELESS FRIED CHICKEN

Honey Pepper Sauce, Aquaponic Micro Greens

BLACKENED CHICKEN BREAST

Orange Habanero Marmalade, Dehydrated Kiwi (GF)

BEEF

CITRUS CHILI BRAISED SHORT RIB

Rutabaga Kimchi (GF)

GARLIC SOY GLAZED FLANK STEAK

Smoked Cherrywood Bacon Crumble, Tellicherry Peppercorn Butter (GF)

SEAFOOD

LEMON SEARED HALIBUT

Blistered Shishito and Red Grape Relish (GF)

LUMP MARYLAND CRAB CAKE

Orange Basil Relish (GF)

VEGETARIAN

TEXAS GRILLED CAULIFLOWER STEAK

Black Bean Puree, Corn Avocado Salad, Pickled Red Onion, Cilantro Mojo (GF/VG)

ZUCCHINI CAKES

Avocado Lime Puree, Split Honey Roasted Carrots, Red Quinoa, Thai Chili Sauce, Aquaponic Micro Greens (GF/VG)

STARCH & VEGETABLES

TRUFFLED SMASHED RED SKIN POTATOES (GF)

CHARRED GARLIC BROCCOLINI (GF)

LATE NIGHT SNACKS & DESSERTS

SUSPENDED PRETZEL STATION

Served with Warm Spinach & Artichoke Dip
Plus JDK's Signature Crab Dip

CHEESESTEAK STATION

BAO BUN STATION

FLAMING DONUTS

Apple Pie, Italian Cannoli and PB&J Flavors Available

MINIATURE JAR DESSERTS (GF)

*Ask About Our Seasonal Flavors

STROLLING CANDY BAR

*Custom Options Available



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VENUE RENTAL RATES

**MAY, JUNE,
SEPT. - NOV.
2023**

Saturdays - \$7,300
Fridays/Sundays - \$6,700

**JULY & AUG.
2023**

Saturdays - \$6,900
Fridays/Sundays - \$6,000

**JAN. - APRIL
& DEC.
2023**

Saturdays - \$5,900
Fridays/Sundays - \$5,200

**MAY, JUNE,
SEPT., & OCT.
2024**

Saturdays - \$7,900
Fridays - \$7,100
Sundays - \$6,900

**APRIL, JULY,
AUG., & NOV.
2024**

Saturdays - \$7,200
Fridays - \$6,500
Sundays - \$6,300

**JAN. - MARCH
& DEC.
2024**

Saturdays - \$6,600
Fridays - \$5,800
Sundays - \$5,600

**Memorial Day, Labor Day, Independence Day Rates are priced at the Saturday rental rate.*

***Above rates are for the venue rental rates. Catering/event rentals/bar and beverage inclusions are priced at an all-inclusive price per person based on guest count and date. A separate quote will be provided for those amenities and are not included in the venue rental rates listed above.*





ELIZABETH FURNACE FAQ'S

POLICIES/PROCEDURES

- **Does Elizabeth Furnace have a curfew?**
 - All events must conclude at 10:30pm. Additional time can be discussed on a case by case basis and fees may apply.
- **Can our guests arrive early to Elizabeth Furnace?**
 - We strive to give each wedding personalized attention and exceptional service. We ask for your cooperation by not having your guests arrive prior to your designated start time. A tentative start time is listed on your contract.
- **Is Elizabeth Furnace climate controlled?**
 - Yes, most spaces are climate controlled with a/c and heat. The Charcoal Barn is the only space that is not climate controlled however it does stay naturally climate controlled due to its thick stone walls.
- **If I am already booked at Elizabeth Furnace, can I tour Elizabeth Furnace any time before my wedding?**
 - During the planning process designated detail meetings and venue walkthroughs will be scheduled with your specialist. Additional tours or meetings can be scheduled on the availability of the venue and sales team.
- **Is Elizabeth Furnace wheelchair accessible?**
 - The Stiegel Stable is fully ADA accessible. Other spaces have limited accessibility. A golf cart will be provided to aid in transportation of guests across all spaces on the property during an event.
- **Can our shuttle buses stay at Elizabeth Furnace during the wedding reception?**
 - If parking spaces are available then buses can stay in the parking lot during the wedding reception.

MY VENDORS

- **Can I bring in my own vendors?**
 - Yes, you can bring in your own vendors. The only exception is the caterer. The JDK Group is the exclusive caterer of Elizabeth Furnace. We do, however, make exceptions for catering for religious or cultural reasons. We have a preferred vendors list if you are looking for vendor suggestions.
- **When do my vendors eat?**
 - Your vendors are served each course as soon as all guests are served, unless otherwise pre-determined with the Event Manager.
- **Can my vendors come see Elizabeth Furnace?**
 - Yes, by appointment only.



ELIZABETH FURNACE FAQ'S

MY CEREMONY

- **Can I have a ceremony on site? Is there an extra fee?**
 - Yes, you can have your ceremony on-site. There is no extra fee for having your ceremony at Elizabeth Furnace.
- **Do I have to use the Coleman Gardens for my ceremony?**
 - No, you can select an alternative location for your ceremony on the property.
- **If my ceremony is off-site, can I arrive early to take pictures?**
 - You have access to the venue from 10:30 am - 10:30 pm the day of your event. Therefore, you are able to come and go as you please during those hours.
- **Can I have my wedding rehearsal at Elizabeth Furnace?**
 - Your on-site rehearsal is included in your venue fee depending on availability. Rehearsals are best scheduled on the Thursday or Friday before your wedding. We cannot guarantee availability for your rehearsal and are subject to availability based on the event schedule. It is highly recommended that your officiant be present for your on-site rehearsal. Rehearsal times will look to be scheduled a month out from the wedding date.
- **If my ceremony and cocktail reception is outside, is there a back up plan for rain?**
 - Yes, the Stiegel Stable and Charcoal Barn are the alternative spaces for your ceremony if there is inclement weather.
- **When do I need to decide to move my ceremony and cocktail reception if the weather is bad?**
 - We recommend making this decision during your on-site rehearsal. This provides adequate time to adjust your ceremony/cocktail hour setup and any associated event details.
- **Can I tent the garden space for my ceremony or cocktail hour?**
 - Yes. An additional meeting will need to be arranged with a tent company and your Event Specialist to establish the exact details for your event. Additional costs for the tent rental will apply.
- **How many guests can fit in the Coleman Gardens on the top tier for my ceremony?**
 - Approximately 150 chairs can fit on the top tier. Any additional chairs can be set up on the lower tier(s).

MY DECOR

- **Will you set up my centerpieces, seating cards, etc.?**
 - Some items, yes. Based on the quantity of the personal items, our staff can assist with setting up those items. Most often those items include; toasting flutes, cake knife/server, card box, seating cards etc. If there are extensive personal items or DIY centerpieces then a wedding planner or friend is recommended for set up.
- **Can I install my own lights or decor?**
 - Most Dj's have different lighting options which are allowed and will be set up and assembled by them. Decor wise, we do not allow decor to be adhered to any walls of the buildings. Suspension of decor from beams in the spaces must be approved by Elizabeth Furnace and installed by an insured vendor.
- **Are real candles allowed?**
 - Yes.
- **Are sparklers allowed?**
 - Yes. Sparklers are allowed to be used on the property outside of the buildings.



ELIZABETH FURNACE FAQ'S

MY FOOD SERVICE

- **Do you accommodate guests with food allergies or dietary needs?**
 - The JDK Group will attempt to accommodate any allergy or dietary needs. However, if a guest has a severe allergy to specific food ingredients, The JDK Group reserves the right to not provide special service to this guest and recommends that this guest bring their own meal or food items to the wedding.
- **Is there a discounted rate for children?**
 - Children's meals are available at a discounted rate, approximately \$19 per child. Children's meals consist of: pail of veggies (carrots, celery and ranch), chicken tenders, mac & cheese and apple slices.
- **How old does the child need to be to qualify for the child rate?**
 - Individuals under the age of ten (10) qualify for the child rate. Children over the age of ten (10) but under the legal drinking age of twenty-one (21) are considered minors and do not receive the child's rate.
- **Will I be able to take any leftovers home?**
 - The client has the option of keeping any leftover food items or donating them to a local food bank. If the client is keeping leftovers The JDK Group will put any leftovers in containers for the client to take at the end of the night.
- **Do I have to feed my vendors?**
 - Yes. We offer discounted vendor meals (approximately \$30) for each of your vendors. The Vendors you will typically be responsible for feeding are the photographer(s), videographer(s), and DJ/Band (plus photo booth attendant if they have one).
- **When do I choose my menu?**
 - You can choose your menu whenever you feel comfortable doing so. You will be given menu options in your packages, however you can make as many adjustments as you want. Final menu selections are not due until 1 month before your event date.
- **Can I bring in my own cake and desserts?**
 - Yes, The JDK Group does not provide cakes and we have limited options for desserts. However we do provide complimentary cake cutting and service to your guests.
- **Can we sample the food before we finalize our menu?**
 - The JDK Group offers Group Tasting Events throughout the year for you and a guest to attend. During this event you will have the opportunity to try an assortment of menu selections. Group Tasting Events have limited capacity and reservations are required. If a private tasting is required please contact your Venue Specialist.

MY BAR SERVICE

- **Can I bring my own alcohol?**
 - You are required to provide your own alcohol for all events at Elizabeth Furnace. Our bartenders are required to serve all of the alcohol behind the bar and cannot work with cash. All bars must be open bar. Recommended quantities will be included in your catering contract.
- **Are shots allowed at Elizabeth Furnace?**
 - Under the Pennsylvania standard liquor liability protocols, shots are prohibited at Elizabeth Furnace.



ELIZABETH FURNACE FAQ'S

MY FINANCIALS

- **How do I make my final payment and when is it due?**
 - Final payments for The JDK Group are due 15 business days before the date of your wedding. All final payments are paid by check, cash or credit card (processing fees will apply if paying by credit card). All checks towards the catering contract are made payable to The JDK Group.
 - Final payments for Elizabeth Furnace, venue contract, are due 3 months before the event date. All checks towards the venue contract are made payable to Elizabeth Furnace.

MY ADDITIONAL WEDDING DETAILS

- **When is my final head count due?**
 - Your final headcount is due 20 business days prior to your wedding. After this date, your guest count may increase but cannot decrease at this point. We recommend setting your RSVP date for your invitations to occur 2 weeks before this 20 business day mark.
- **Are there any other wedding/events on my day?**
 - No, Your event will be the only event going on at Elizabeth Furnace that day.
- **Are there any local hotels that provide shuttles?**
 - Yes, we can provide you a recommended accommodations list that provides locations and shuttle services available.
- **Are Fireworks allowed at Elizabeth Furnace?**
 - Due to the historic nature of property fireworks or pyrotechnics of any kind are not permitted. Sparklers are permitted outside only.

A large, rustic stone building with a prominent red bell tower on the left. The building features a mix of light and dark stone masonry. It has several windows and doors with red frames, and two red dormer windows on the roof. The bell tower is white with a red base and a pointed top. The building is set against a backdrop of green trees under a clear sky.

Elizabeth Furnace

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