

Corporate and Social Events

We are beautiful 127 acre family-owned equestrian farm accommodating up to 200 guests nestled in Summerfield, NC. Boasting fence-lined rolling pastures, roaming horses, a glistening lake, woodlands and unique structures, our farm is the perfect backdrop to host a variety of corporate and social gatherings.

You'll experience first-class service paired with the peaceful simplicity of our property that is waiting to be transformed into your own unique occasion.

Memorable Events Begin at a Remarkable Destination!

The Pavilion



Host up to 300 seated or 500 standing guests in our covered 6,000 sq ft Pavilion complete with weather curtains, industrial heaters and fans with vast views in every direction.

Monday - Thursday (8 hrs)	\$1,700
Friday (12 hrs)	\$4,500
Saturday (12 hrs)	\$6,500
Sunday (12 hrs)	\$4,500

The Lodge



Our spacious Lodge with breathtaking lake views holds 50 guests. It's the ideal spot to build connections by bringing together friends for a social gathering or colleagues for a corporate retreat.

Monday - Thursday (8 hrs)	\$1,000
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SOUTHERN C'S FARM | 117 Southern C's Trail | Summerfield, NC 27358

Ben Blackwood, Venue Sales Manager

336-510-7400 | events@southerncsfarm.com

Corporate and Social Events

IN-HOUSE SERVICES

We make planning easy with our in-house catering, bar and rental services. You can depend on our experienced event planners to manage the details, so you can enjoy your event!

PEPPER MOON CATERING

For over 27 years, our team at Pepper Moon Catering has created exceptional culinary experiences! We are pleased to offer full service catering and management at Southern C's Farm. Our on-site team will work closely with you to provide a seamless planning experience and custom menu to fit exactly what you envision for your event. We can't wait to provide you with delicious food and gracious hospitality!

INCLUDED WITH RENTAL

- Setup and breakdown
- House Linens, Tables and Chairs
- Day-of Venue Host
- Ample Parking
- WiFi
- Audio System in The Pavilion
- TV Monitor in The Lodge

**Audio/visual equipment is provided as a courtesy to clients and we cannot guarantee suitability for your requirements. Our in-house system is considered plug and play, however we cannot take responsibility for any technical issues that may occur. Please discuss your plans in advance with our team to determine if our system is capable of handling your needs. Technical assistance is not included, but may be scheduled for an additional charge.*



Your rental period needs to include time for event setup (catering/vendors), the arrival through departure of guests, and breakdown. We typically allot 1.5-3 hours for setup and 1 hour for breakdown depending on complexity of the event.

Frequently Asked Questions

When can I visit the space?

We would love to show you all Southern C's has to offer for your event! Due to our active event calendar, all tours and meetings should be scheduled in advance. Please email to schedule a time (virtual tours available too)!

How do I reserve my event date and what is the payment schedule?

- Submit a nonrefundable first payment of 25% of the estimated total due (venue rental rate + estimated catering costs) and a signed contract.
- Submit 2nd payment of 25% 4 months later.
- Submit final balance 1 week prior to the event date.

If the event is booked 4 or less months prior to the event date:

- Submit a nonrefundable first payment of 50% of the estimated total due (venue rental rate + estimated catering costs) and a signed contract.
- Submit final balance 1 week prior to the event date.

Payments are accepted by cash, check (payable to Pepper Moon Catering) and credit card. Please inquire about other payment plans.

May I make changes to my contract after booking?

Yes, you may make changes! We will work with you during the planning process to help you refine your food, beverage and rental selections. Whenever you make an update, we will provide a revised contract, so you know where your costs are allocated.

When are final details and guest count due?

You may change the estimated headcount provided at the time of booking. The final guaranteed guest count, menu selections, layout and event details are due 14 days prior to the Event Date and may not be reduced from that point.

May I bring in outside alcohol?

No alcohol is permitted to be carried in. All alcoholic beverages upon the premises must be provided and served by our staff. We offer a variety of bar service options to meet your budget. Please see the alcohol rules in your contract.

May I bring in celebration cake or specialty desserts?

Yes, and we are happy to provide cake cutting service at no additional charge.

Do you offer custom menus and special food requests?

Yes, the provided menus are a great starting point, but we love to custom design menus to reflect your personal tastes and the season. We are happy to discuss ethnic food, gluten/dairy/nut free, vegan/vegetarian and kids' options.



Do I have to use certain vendors?

All food (with the exception of celebration cake and specialty desserts), beverage and equipment rentals (linen, china, chairs, etc) must be secured through Pepper Moon Catering/Southern C's.

You are welcome to hire other vendors to provide additional goods and services. We are happy to provide a list and chat about recommended vendors.

Are there overnight accommodations nearby?

Yes, The Lodge, Log Cabin and Guesthouse are available for overnight stays. Please see our vendor recommendation list for hotels.

Can vendors drop off / pick up items outside of our rental period?

We are a working farm! For that reason, all deliveries must happen during your booked rental period.

What tables and chairs are provided?

The Pavilion

- (200) gold chiavari chairs
- (25) 60 inch rounds
- (6) 6 foot tables
- (10) cocktail tables
- Wine Barrel Bar
- Mahogany Bar

The Lodge

- (50) brown banquet chairs
- (5) 60 inch rounds

We will gladly assist you with renting additional equipment if needed.

Policies

Following are usage policies that must be followed by Clients, Client's guests and vendors. Non-adherence to these policies will lead to fines. Client's are responsible for communicating policies to guests and vendors.

DECOR

- Bubbles, lavender, real flower petals or other similar organic materials are allowed outdoors only.
- Balloons may be used in moderation and cannot be tied to any pasture fence.
- Tape is the preferred method to attach decor items to beams or fixtures in The Pavilion.
- Only low tack tape, such as Gaff tape, may be used to tape down cords to any wood floor.
- Request prior approval from venue staff if desiring to move any Farm Inventory.

DECOR NOT PERMITTED

Client will be charged for use of any of these items.

- Foil confetti, paper confetti, party string, sprinkles, birdseed, rice, fog machine, bubble machine, Chinese sky lanterns and pyrotechnics.
- The use of nails, tacks, tape, command strips, glue or staples to affix items to walls or floors in The Lodge.
- Open flame - candles must be enclosed in glass or metal containers. Taper candles must be completely enclosed in a cylinder with a base to contain any wax drips. Battery candles are preferred.

CLEANUP

Venue and catering staff will take care of standard cleanup and trash removal.

- Clients and vendors are responsible for setting up and removing their own personal decor.
- All personal items, flowers, decorations and signage must be removed without causing damage to the venue within the stated rental time period.
- If any decor remains after rental period, the Client will incur a Excessive Cleaning Fee.

SMOKING

Smoking is not permitted indoors. Cigarette/Cigar butts found outside disposal containers will be classified as damage to the venue and a fee will be assessed.

VEHICLES

Vehicles cannot be left overnight. Please advise your guests. The gates will be closed and as we are also a working farm, the gates remain closed at other times to keep the horses in. All parties are to use designated roads and parking areas only.

Policies

VENDORS

Client is responsible for communication of rules.

Vendors have access during the rental period. All equipment and residue must be removed by the conclusion of the rental period to avoid additional fees.

Florists

Every arrangement/plant must have an underlying tray to prevent water marks on floors and/or furnishings.

Music/Entertainment

Volumes must be kept at a reasonable volume at all times. All music must end at least 1 hour prior to the end of rental period. All equipment in The Lodge must have felt/rubber bottoms or be placed on a carpet. The Farm reserves the right to end Music/Entertainment for not following these rules.

SAFETY

Access to barns and pastures is not permitted.

No adults or children should go in or near creek or lake. An accidental fall and drowning should be a concern. Please do not climb trees or touch animals or any wildlife on the Farm. Children must be supervised by an adult at all times.

