



Georgia Peach



\$13,900.00

All Inclusive Ceremony & Dinner Reception for 100 Guests

\$84.00 For Each Additional Guest / 220 Guests Maximum

4 Hours for Ceremony & Dinner Reception

Offered Tuesday - Sunday / February - Mid November



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Ceremony & Dinner Reception Includes

- 4 Hours for Ceremony & Dinner Reception
- 3 Hours For Ceremony Site Set-Up and Decor Take Down
- 3 Hours For Reception Set-Up And Take Down
- Bridal Cottage / 2 hrs. Prior to Ceremony/ 10 Max. Bridesmaids /15 Max. Capacity
- Groom's Cottage / 2 hrs. Prior to Ceremony/ 10 Max. Groomsmen/12 Max. Capacity
- 3 Ceremony Sites To Choose From / Rain Plan Included
- Wedding Planner & Director to Handle All Things Tate House Provides
- 3 Wedding Planning Meetings
- Rehearsal for the Wedding Party
- Water Station Available For Guests Before Ceremony
- Social Time For Your Guests After Ceremony To Include:
 - Mansion Tour, 2 Hors d'oeuvres & Non-Alcoholic Beverage
- Dinner Buffet to Include:
 - Preset Salad, 1 Main Entree, 1 Pasta Entree, 2 Side Items & Artisan Bread Basket
- Wedding Cake (Size is based on your 10 day final count)
- Iced Tea Station
- 3300' Ballroom with 900' Marble Dance Floor
- Elegant Buffet with China, Glassware, Silverware, Silver Roll Top Chafers
- Mahogany Chiavari Chairs with Ivory Cushions in Ballroom
- Beautiful Receiving Tables for Guest Book, Gifts, Favors & More
- White Padded Chairs for Ceremony
- Head-Set Microphone & Wireless Hand Held Microphone
- Outdoor Patios for Additional Seating
- Sound System with In-Ground Speakers Available for Your Use
- Coordination of Vendor Arrival and Set-Up
- Large Paved Parking Area

*Additional Cost for bars, food upgrades and add ons, reception time, wedding decor rentals, fresh flowers, and services beyond what is included.

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Social Hour Hors d'oeuvres

(Includes 2 Hors d'oeuvres)

Choose One

Tate House Lavish Fruit & Cheese (add \$3.00pp)

Domestic & Imported Cheeses, Seasonal Fruit & Crackers

Charcuterie Table (add \$4.00pp)

Assorted Cheeses & Cured Meats, Olives, Nuts & Crackers

Mini Cups of Tomato Bisque with Cheese Toast Bite

Smoked Salmon with Capers, Dill Creme Fraiche in Cucumber Cup

Shrimp & Grits Martinis

Mini Crab Cake Bite, Roasted Red Pepper Remoulade

Mushroom, Parmesan Cheese & Truffle Puff Pastry Bite

Honey Cream Cheese, Fig & Fried Prosciutto Pastry Cup

Rosemary Ham, Dijon & Swiss Puff Pastry Bite

Cajun Shrimp Wontons

Mac & Cheese Pastry Cup

Fried Panko Crusted Jumbo Shrimp, Sweet Orange Pepper Sauce

Black Sesame Seed Crusted Salmon Bite, Soy Ginger Glaze, Asian Slaw

Jumbo Gulf Shrimp Cocktail Martinis

Buffalo Chicken Bites (Choose Ranch or Creamy Blue Cheese)

Aji Chicken Bites

Shredded chicken, herbed cream cheese & Aji salsa in pastry cup

Aji Beef Bites

Shredded beef short rib, herbed cream cheese & Aji salsa in pastry cup

Flank Steak Satay, Chimichurri Sauce

Flatbreads

(Choose One):

- Traditional

- Goat Cheese &
Caramelized Onion

- Feta, Spinach, Prosciutto,
& Pesto

- Truffle Mushroom &
Parmesan Cheese

Goat Cheese Mousse & Tomato Jam Pastry Cups

English Cucumbers Chip topped Pimento Cheese & Bacon

Spinach & Artichoke Dip Martini & Pita Chips

Smoked Trout Dip on English Cucumber Chip

Pimento Cheese & Bacon Pastry Cups

Idaho Potato Tots on Skewer with Blue Cheese Bacon Sauce

Stuffed Mushrooms (Choose Vegetarian or Meat)

Antipasto Skewers

Petite Skewer of Mozzarella Cheese & Grape Tomato, Balsamic Glaze

Crispy Spinach & Feta Spanakopita

Asian Meatballs with Toasted Sesame Seeds

Asian BBQ Pork Crostini

Thin sliced pork with Asian b.b.q. sauce, pickled red onion on French bread crostini

Chicken & Waffle Bites

Maple Syrup

One Passed Hors d'oeuvre
"Chef's Choice"

Georgia Peach

..... *Salads*

Preset Salad Bowl on Table
Choose One

Classic Caesar Salad

Crisp Romaine lettuce, Parmesan cheese,
house made croutons

Assorted Field Greens

Dried cranberry, cherry tomatoes, pecans
& Sweet Balsamic Vinaigrette
(Choose: Blue Cheese or Goat Cheese Crumbles)

Baby Spinach & Assorted Greens

Tomatoes, red onion, crispy pancetta,
& Champagne vinaigrette

..... *Pasta Entree*

Choose One

Penne Pasta

Choose pesto cream sauce or alfredo
(add chicken \$3.00)

Beef Short Rib Ragù (add \$5.00)

Rigatoni pasta tossed with shredded beef short ribs
braised in a tomatoes red wine sauce, Parmesan Cheese

Cheese Tortellini

Tomatoes, basil cream sauce
(add chicken \$3.00)

Mushroom Bowtie Pasta

Portabella mushrooms, herbed truffle cream sauce,
goat cheese crumbles

Three Cheese Ravioli

(Choose pesto cream sauce or Marinara)

Baked Ziti Pasta

Mozzarella & Parmesan cheese, Tate House marinara sauce

Lemon Dill Penne Pasta

(add Chicken \$3.00 / Shrimp \$5.00 / Salmon \$5.00)

Stuffed Shells

Herb stuffed ricotta cheese, roasted tomato sauce

Fusilli Pasta

Roasted vegetables, garlic olive oil, creamy goat cheese

Creamy Orzo Risotto

Roasted vegetables & Parmesan Cheese

Cavatappi Pasta

Red and yellow peppers, tomatoes, pesto, Parmesan cheese

MAC & CHEESE

Three cheeses, bacon & tomato
(add chicken \$3.00 / Lobster & Premium Cheese \$10.00)

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.....Main Entrees.....

Choose One / Upcharge May Apply

*GF - Gluten Free

Almond Parmesan Chicken

6 oz. Chicken breast, panko, almonds & Parmesan cheese crust
(Choose grainy mustard cream or Orange Pepper sauce)

Honey Garlic Chicken or Pork GF

Diced chicken breast, sautéed in tamari, garlic & honey

Rosemary Mushroom Chicken GF

6 oz. chicken breast, sautéed & braised in fresh Rosemary, white wine, & onion cream sauce

Lemon Chicken GF

6 oz. chicken breast dusted in rice flour, pan sautéed, lemon caper cream sauce

Mediterranean Chicken GF

6 oz. chicken breast dusted in rice flour, pan sautéed, tricolor cherry tomatoes, olives, fresh thyme & white wine

Southwestern Chicken GF

6 oz chicken breast, marinated in fresh lime juice topped with black beans, yellow corn, red peppers, tomatoes & cilantro

Georgia Pork Tenderloin GF

Roasted medallions of pork tenderloin, peach & sweet onion jam

Rosemary Dijon Pork Tenderloin GF

Roasted medallions of pork tenderloin, creamy Rosemary Dijon mustard sauce

Faroe Island Bronzed Salmon GF

Thai chili lime sauce
Market Price

Lemon Dill Salmon GF

Baked Salmon with fresh dill, lemon caper cream sauce
Market Price

Beef Tenderloin GF

Grilled USDA Choice beef tenderloin filet
Red Wine Reduction or Creamy Horseradish Sauce
Market Price

Teriyaki Flank Steak GF

Grilled ginger & soy marinated Flank Steak, sliced thin, teriyaki sauce
Market Price

Bourbon Flank Steak GF

Grilled bourbon marinated flank steak, sliced thin, bourbon au jus
Market Price

Ale Braised Beef Short Ribs

Super tender and cooked to perfection
Market Price

Additional entrees are based on market price per person / 6 - 8 oz. required for all single entrees

Upgraded entrees are based on current market pricing and are subject to change

* All steak entree that require temperatures will be prepare medium unless other wise requested*

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..... Chef Table Sides

Choose Two

Roasted Vegetables with Herb Olive Oil

Zucchini, yellow squash, red onion, red pepper, & portabella mushroom

Vegetable Confetti Sautéed in Basil Olive Oil

Zucchini, carrots, yellow squash, red peppers, & red onion

Southern Green Beans

Whole Green Beans

Grainy Mustard or Almond Butter

Green Beans & Vegetable Medley

Zucchini Sautéed in Basil Butter

Roasted Brussel Sprouts in Olive Oil

Honey Tarragon Glazed Carrots

(add \$1.00 per person)

Sweet Yellow Corn Soufflé

Broccoli with Cheddar Cheese Sauce

Yukon Gold Roasted Potatoes

Sweet Potato Souffle

Southern Style Mashed Potatoes

Garlic Mashed Potatoes

Olive Oil Herb Roasted Red Potatoes

Potato Gratin

(add \$1.00 per person)

Stone Ground Creamy Cheddar Grits

Wild Rice Pilaf

Add another side for \$5.00 per person

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.....Add a Carving Station.....

Market Price
GF - Gluten Free

Rosemary Pork Tenderloin GF

Encrusted in fresh rosemary and seasonings & oven roasted
Apple Brandy or Grainy Mustard Sauce

Lamb Sirloin GF

Oven roasted with Rosemary mustard demi

Roasted Beef Tenderloin GF

Succulent oven roasted USDA Choice Beef Tenderloin
Choose Two Sauces:
Mustard Cognac Sauce Red Wine Demi
Horseradish Cream

Angus Prime Rib GF

Whole prime rib roasted and served with warm
au jus and horseradish cream

Black & Blue Beef Tenderloin GF

Whole beef tenderloin, black pepper & sea salt crust
creamy blue cheese sauce

Seasoned New York Strip GF

Roasted whole slab served with chive butter

The carving station is not part of the Classic Package and is an additional price per person and can not be substituted for a main entree.

We Are Partners With



The Cake is Included In Our Packages

**Cake size is based on the 10-Day Final Guest Count*

**Four Tiered Cakes are for 175 Guest Count or More*

*** Upgrades Are Available***

*Tasting Are Offered 6- 3 months before
Your Wedding Date*

*To Schedule Your Cake Tasting With
Confection Perfection Go To
www.confectionperfectioncakes.com*