



Magnolia



\$11,900.00

All Inclusive Ceremony & Dinner Reception For 100 Guests

\$69.00 For Each Additional Guests / 220 Guests Maximum

3.5 Hours Included For Ceremony & Dinner Reception

Offered Sunday - Friday Feb. - Mid-Nov. / Saturdays Feb., March, & Aug.



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Ceremony & Reception Includes

- 3.5 Hours for Ceremony and Reception
- 3 Hours For Ceremony Set-up & Breakdown
- 3 Hours For Reception Set-up & Breakdown
- 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
- Rehearsal for the Wedding Party
- 3 Wedding Planning Meetings
- Wedding Planner & Director to Handle All Things Tate House Provides
- Water Station Available For Guests Before Ceremony
- Mansion Tour, 1 Hors d'oeuvre & Non-Alcoholic Beverage After Ceremony
- Dinner Buffet to Include:
Preset Salad, 1 Main Entree, 2 Side Items & Artisan Bread Basket
- Wedding Cake (Size is based on your 10 day final count)
- Iced Tea Station
- 3 Ceremony Sites To Choose From / Rain Plan Included
- 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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Passed Hors d'oeuvre Selection

One Passed Hors d'oeuvre is Included From Below Selection

* Additional Hors d'oeuvres From This Selection Are \$4.00 Per Person*

Crostini

(Choose One):

- Asian B.B.Q., pickled red onion
- Pimento Cheese, smoked bacon
- Spinach, artichoke, Parmesan
- Avocado Toast

Pastry Cups

(Choose One):

- Truffle Goat Cheese & Tomato Jam
- Brie Cheese with Raspberry Jam
- Pimento Cheese with Crumble Bacon
- Spinach, Artichoke & Parmesan Cheese
- Mac & Cheese with Crumbled Bacon
- Honey Cream Cheese, Fig, & Prosciutto

Flatbreads

(Choose One):

- Traditional
- Goat Cheese & Caramelized Onion
- Truffle Mushroom & Parmesan Cheese
- Feta, Spinach, Prosciutto, & Pesto

English Cucumbers

(Choose One):

- Dill Goat Cheese
- Pimento Cheese
- Smoked Trout Mousse

Buffalo Chicken Bites

Ranch or Blue Cheese Dressing

Idaho Tater Tots

Spicy Aioli Sauce

Asian Meat Balls

Sweet Chili Sauce

Roasted Vegetable Skewer

Creamy Pesto Sauce

Chicken & Waffle Bite

Maple Syrup

Add An Additional Hors d'oeuvre

\$5.00 Per Person

Shrimp & Grits

Mini Cups of Tomato Bisque with Cheese Toast Bite

Mushroom, Parmesan, Truffle Puff Pastry

Rosemary Ham, Dijon & Swiss Cheese Puff Pastry

Cajun Shrimp Wonton

Fried Panko Crusted Jumbo Shrimp

Crispy Spinach & Feta Spanakopita

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

Mini Crab Cake Bite

Roasted Red Pepper Remoulade

Black Sesame Salmon Bite,
Soy Ginger Glaze, Asian Slaw

Jumbo Gulf Shrimp Cocktail Martinis

Flank Steak Satay, Chimichurri Sauce

Spinach & Artichoke Dip Martini & Pita Chips

Smoked Trout Dip on English Cucumber Chip

Stuffed Mushroom

(Choose Vegetarian or Meat)

Antipasto Skewers

Petite Skewer of Mozzarella Cheese
& Grape Tomato, Balsamic Glaze

Hors d'oeuvre Display Table

Tate House Lavish Cheese & Fruit Display \$8
Domestic & Imported Cheeses, Seasonal Fruit & Crackers

Charcuterie Table \$9
Assorted Cheeses & Cured Meats, Olives, Nuts & Crackers

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..... *Salad*

Pre-Set Salad Bowl on Table
Choose One

Classic Caesar

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

..... *Side Items*

Choose Two From Selection Below

Green Beans

Grainy Mustard or Almond Butter

Garlic Mashed Potatoes

Southern Style Mashed Potatoes

Green Beans & Vegetable Medley

Olive Oil Herb Roasted Red Potatoes

Southern Green Beans

Stone Ground Creamy Cheddar Grits

Roasted Brussel Sprouts

Wild Rice Pilaf

Zucchini

Basil butter

Jasmine Rice

..... *Upgraded Sides*

Add \$1.00 per person

Vegetable Confetti

Zucchini, carrots, yellow squash, red peppers,
red onion, basil olive oil

Roasted Vegetables

Zucchini, yellow squash, red onion, red pepper,
portabella mushroom, herb olive oil

Broccoli

Cheddar Cheese Sauce

Sweet Yellow Corn Soufflé

Honey Tarragon Glazed Carrots

Sweet Potato Souffle

Potato Gratin

Yukon Gold Roasted Potatoes

Add another side for \$5.00 per person plus any upcharge

Magnolia

.....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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• • • • • Add A Pasta Entree • • • • •

Penne Pasta \$7

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

Cheese Tortellini \$9

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

Three Cheese Ravioli \$11

(Choose pesto cream sauce or Marinara)

Lemon Dill Penne Pasta \$7

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

Fusilli Pasta \$10

Roasted vegetables, garlic olive oil, creamy goat cheese

Cavatappi Pasta \$10

Red and yellow peppers, tomatoes, pesto, Parmesan cheese

Beef Short Rib Ragu \$15

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

Mushroom Bowtie Pasta \$10

Portabella mushrooms, herbed truffle cream sauce,
goat cheese crumbles

Baked Ziti Pasta \$10

Mozzarella & Parmesan cheese, Tate House marinara sauce

Stuffed Shells \$11

Herb stuffed ricotta cheese, roasted tomato sauce

Creamy Orzo Risotto \$10

Roasted vegetables & Parmesan Cheese

MAC & CHEESE \$10

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

• • • • • Add A Carving Station • • • • •

Market Pricing
GF - Gluten Free

Rosemary Pork Tenderloin GF

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

Angus Prime Rib GF

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

Lamb Sirloin GF

Oven roasted with Rosemary mustard demi

Black & Blue Beef Tenderloin GF

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

Roasted Beef Tenderloin GF

Choose Two Sauces:
Mustard Cognac Sauce Red Wine Demi
Horseradish Cream

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*