



Southern Classic



\$16,900.00

All Inclusive Ceremony & Dinner Reception for 100 Guests

\$99.00 For Each Additional Guest / 220 Guests Maximum

4.5 Hours For Ceremony & Dinner Reception

Offered Tuesday - Sunday / February - Mid November



Southern Classic Ceremony & Dinner Reception Includes

- 4.5 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
- All Day Bridal Cottage Package / 10:00am Arrival / 10 Max. Bridesmaids
15 Max. Capacity / Includes Food & Beverage for 10
- Groom's Cottage / 3 Hours Before The Ceremony/ 10 Max. Groomsmen
12 Max. Capacity / Includes Food & Beverage for 10
- Photo Booth During Dance Party
- Sparkler Send-Off
- 2 Hour Engagement Session with Your Photographer (Tues.-Thurs. 9am - 3pm /out doors)
- 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, 3 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)
- Wedding Cake Delivery Fee & Cake Serving Set Provided
- Assorted Cookies & Coffee
- Champagne Toast For All Guests
- Iced Tea Station
- 3400' Ballroom with 900' Marble Dance Floor
- Elegant Buffet with China, Glassware, Silverware, Silver Roll Top Chafers
- Mahogany Chiavari Chairs with Ivory Cushions in Ballroom
- Tate House Seating Arrangement Poster
- Beautiful Receiving Tables for Guest Book, Gifts, Favors & More
- Ceremony Chairs Set-Up
- 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
- 27 Acre Estate with Manicured Gardens & Water Features For Wedding Pictures

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

Southern Classic

Social Hour Hors d'oeuvres

(Includes 3 Hors d'oeuvres / Upcharge May Apply To Select Items)

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

Choose One

Flatbreads

(Choose One):

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

Southern Classics

..... *Salads*

Pre-Set 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)

Cheese Tortellini

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

Three Cheese Ravioli

(Choose pesto cream sauce or Marinara)

Lemon Dill Penne Pasta

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

Fusilli Pasta

Roasted vegetables, garlic olive oil, creamy goat cheese

Cavatappi Pasta

Red and yellow peppers, tomatoes, pesto, Parmesan cheese

Beef Short Rib Ragu (add \$5.00)

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

Mushroom Bowtie Pasta

Portabella mushrooms, herbed truffle cream sauce,
goat cheese crumbles

Baked Ziti Pasta

Mozzarella & Parmesan cheese, Tate House marinara sauce

Stuffed Shells

Herb stuffed ricotta cheese, roasted tomato sauce

Creamy Orzo Risotto

Roasted vegetables & Parmesan Cheese

MAC & CHEESE

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

Southern Classic

.....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)

Rosemary Dijon Pork Tenderloin GF

Roasted medallions of pork tenderloin, creamy
Rosemary Dijon mustard sauce

Honey Garlic Chicken or Pork GF

Diced chicken breast, sautéed in tamari, garlic & honey

Faroe Island Bronzed Salmon GF

Thai chili lime sauce
Market Price

Rosemary Mushroom Chicken GF

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

Lemon Dill Salmon GF

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

Lemon Chicken GF

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

Beef Tenderloin GF

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

Mediterranean Chicken GF

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

Teriyaki Flank Steak GF

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

Southwestern Chicken GF

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

Bourbon Flank Steak GF

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

Georgia Pork Tenderloin GF

Roasted medallions of pork tenderloin,
peach & sweet onion jam

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*

Southern Classic

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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 Sauté

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 Soufflé

Southern Style Mashed Potatoes

Garlic Mashed Potatoes

Olive Oil Herb Roasted Red Potatoes

Potato Gratin
(add \$50.00 per 100 guests)

Stone Ground Creamy Cheddar Grits

Wild Rice Pilaf

Add another side for \$5.00 per person

Southern Classic

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

GF - Gluten Free

Rosemary Pork Tenderloin GF

Encrusted in fresh rosemary and seasonings & oven roasted
Apple Brandy or Grainy Mustard Sauce
\$12.00 per person

Lamb Sirloin GF

Oven roasted with Rosemary mustard demi
6 oz. \$20.00 per person

Roasted Beef Tenderloin GF

Succulent oven roasted USDA Choice Beef Tenderloin
Choose Two Sauces:
Mustard Cognac Sauce Red Wine Demi
Horseradish Cream
6 oz. \$28.00 per person

Angus Prime Rib GF

Whole prime rib roasted and served with warm
au jus and horseradish cream
\$20.00 per person

Black & Blue Beef Tenderloin GF

Whole beef tenderloin, black pepper & sea salt crust
creamy blue cheese sauce
6 oz. \$28.00 per person

Seasoned New York Strip GF

Roasted whole slab served with chive butter
\$24.00 per person

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.

Wedding Cake & Cookie Bar Included

We Are Partners With



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

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

Cookie Bar

Assorted Fresh Baked Cookies

Chocolate Chip

Snicker Doodle

Macadamia White Chocolate