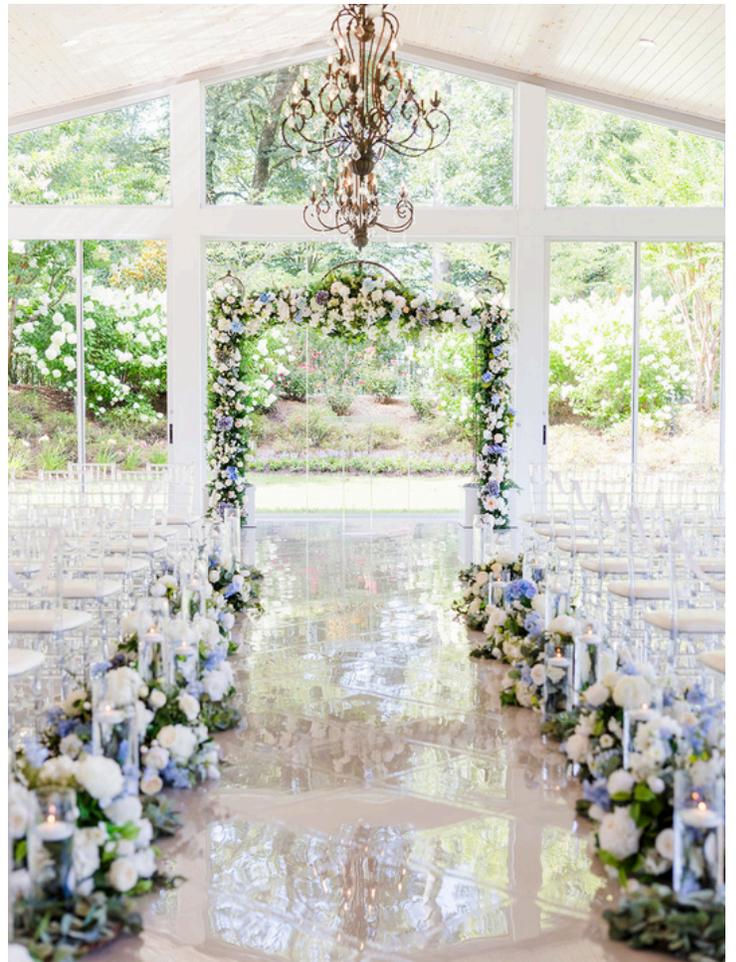




## GEORGIA PEACH PACKAGE

\$ 2 0 , 9 0 0



*All Inclusive Ceremony & Dinner Reception For 100 Guests  
\$115 For Each Additional Guests | 220 Guests Maximum  
4 Hours Included For Ceremony & Reception  
Offered Fridays & Sundays February - Mid November*

## W E L C O M E

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With 27 acres of lush landscaped grounds featuring heirloom rose bushes and centuries-old oaks, combined with an elegantly decorated mansion, the Tate House offers a wedding experience that is unmatched among Georgia's top wedding venues.

The mansion's interior, reminiscent of the Great Gatsby era, inspires a sense of style that is perfectly fitting for your luxury wedding dreams to come to life. Couples love that the full property is utilized from the arrival of guests to the grand send off, leaving guests entertained throughout the entire evening.

The Tate House offers two ceremony sites - the garden or the covered pavilion. The covered pavilion serves as our rain plan, yet still provides couples an outdoor wedding ambiance with open air sides and views of the surrounding landscapes.

Other favorite features of our historic wedding venue include our onsite culinary team and the Tate House Design Group, which ensures our ballroom wedding receptions are elegant and unique to each couple. We proudly provide all the latest wedding decor trends available, from specialty linens to floral arrangements and more.

We're thrilled to be a part of your wedding planning journey and can't wait to host your special day.

*Tate House Team*



WE WANTED A BEAUTIFUL WEDDING  
VENUE THAT REPRESENTED  
GEORGIA'S NATURAL BEAUTY AND  
ALSO PROVIDED AN ELEGANT, FUN  
DAY FOR OUR GUESTS AND THIS 100%  
FIT THE BILL. THEY ESSENTIALLY  
PROVIDED AN ALL INCLUSIVE  
WEDDING EXPERIENCE WITH GREAT  
RECOMMENDATIONS FOR A DJ AND  
WEDDING PHOTOGRAPHER. WE WERE  
DREADING HOW DIFFICULT IT  
WOULD BE TO NAVIGATE THE  
WEDDING INDUSTRY BUT ONCE WE  
SETTLED ON THIS VENUE THEY MADE  
EVERYTHING FALL INTO PLACE.

*Izzy*

# GEORGIA PEACH

## CEREMONY & RECEPTION INCLUDES

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ADDITIONAL COST FOR BARS, FOOD UPGRADES AND ADD ONS,  
RECEPTION TIME, WEDDING DECOR RENTALS, FRESH FLOWERS, AND  
SERVICES BEYOND WHAT IS INCLUDED.

2 Hour Engagement Session With Your Photographer	Elegant Buffet with China, Glassware, Silverware, Silver
4 Hours for Ceremony and Reception	Roll Top Chafers
3 Hours For Ceremony Set-up & Breakdown	Mahogany Chiavari Chairs with Ivory Cushions in
3 Hours For Reception Set-up & Breakdown	Ballroom
Bridal Cottage / 2 Hrs. Prior to Ceremony / 10 Max	Lapel Mic for Minister/Officiant & Wireless Hand Held at
Bridesmaids / 15 Max Capacity	Garden & Pavilion
Groom's Cottage / 2 Hrs. Prior to Ceremony / 10 Max	Ceremony Sound System with In-Ground Speakers at
Groomsmen / 12 Max Capacity	Garden & Pavilion
3 Wedding Planning Meetings	Coordination of Vendor Arrival and Set-Up
Wedding Coordinator to Plan & Direct the Wedding	3 Vendor Meals No Charge
Ceremony Water Station	Large Paved Parking Area
Receiving Tables for Guest Book, Gifts & Favors	Dinner Buffet to Include:
Mansion Tour, 2 Hors d'oeuvres & Non-Alcoholic	Preset Salad, 1 Main Entree, 1 Pasta Entree, 2 Side Items
Beverage After Ceremony	& Artisan Bread Basket
3 Ceremony Sites To Choose From / Rain Plan Included	Wedding Cake
3400' Ballroom with 700' Marble Dance Floor	Entertainment Service to Include DJ & MC
Outdoor Patios for Additional Seating	Iced Tea Station at Reception

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*"One of the reasons I picked the venue is that they handled it all, and believe me, it was an insane relief having every bit of the sweet staff taking care of us on our special day. All of our guests raved about the food, the house itself, decor, and the coordination of the entire wedding. I couldn't have dreamed of a more perfect day and would do it all over again." - Emily*

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# GEORGIA PEACH

## WEDDING MENU

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# GEORGIA PEACH

## PASSED HORS D'OEUVRES

2 HORS D'OEUVRES INCLUDED / YOU PICK 1 / CHEF CHOICE 1

### **Artisan Cheese & Charcuterie Cups**

Choose: Italian, Spanish, or American (market price)

### **Shrimp & Cheddar Grits**

Stone ground cheddar grits, warm bacon vinaigrette

### **Mini Crab Cake Bites**

Jumbo lump crab, lemon dill creme fraiche

### **Pizza Bites**

Choose: Cheese, Pepperoni, Truffle Mushroom

### **Fig & Prosciutto Mini Bagel**

Honey cream cheese, sweet fig preserve

### **Panko-Coconut Crusted Jumbo Shrimp**

Crispy jumbo shrimp, sweet orange-soy pepper sauce

### **Roasted Sesame Salmon Bites**

Purple cabbage slaw, ginger aioli

### **Hot Smoked Salmon**

Mushroom risotto, arugula pesto

### **Fish & Chips**

Beer battered Black Cod, gold potato, agave mustard

### **Smoked Trout Dip**

Served on black pepper lavash

### **Mini Lobster Roll**

Maine classic on sweet roll

### **Shrimp Gazpacho Cups**

Spicy tomato base & cucumber

### **Tuna Tartar**

Japanese potato salad, sesame soy glaze

### **Jumbo Gulf Shrimp Cocktail**

Classic sauce and fresh citrus

### **Buffalo Chicken Bites**

Crispy chicken bites tossed in tangy buffalo sauce,  
served with ranch or creamy blue cheese

### **Pimento & Goat Cheese Poppers**

Creamy pimento and goat cheese poppers finished with  
a drizzle of spicy honey

### **Focaccia Bites**

Tomato, pesto, mozzarella

### **Vegetable Spring Roll**

Served cold, cabbage, cucumber, carrot, fresh basil,  
soba, Thai peanut sauce

### **Asian-Style Meatballs**

A blend of fresh ground pork & beef, ginger soy glaze,  
toasted sesame seeds, green onion

### **Beef Satay**

Thai Peanut Sauce

### **Chicken Satay**

Thai Peanut Sauce

### **Arancini**

Panko Breaded Parmesan risotto, roasted tomato sauce

### **California Rolls**

Sushi Rice, crab, avocado, cucumber, seaweed,

Yum Yum sauce

### **Mini Meatloaf**

Mashed potato, mushroom gravy

### **Steak Bites**

Beef tenderloin, red onion, blue cheese sauce

### **Beef Carpaccio**

Raw thinly shaved prime beef tenderloin, garlic,  
arugula, parmesan aioli

### **Pork Belly**

Apple brown sugar glaze, stone ground grits,  
pickled carrot

### **Pork BBQ Slider**

Pulled pork, sweet GA BBQ sauce, Napa cabbage slaw

### **Indian Butter Chicken Bites**

Slow cooked chicken breast, gold potato, Indian butter  
sauce

### **Korean Bau Bun**

Slow cooked pork, pickled red onion, carrot, Korean BBQ  
sauce, cilantro, bau bun

### **Duck Spring Rolls**

Duck confit, Napa cabbage, soba noodles, sweet hoisin sauce

### **Cold Asian Noodle Cup**

Soba noodles, carrot, daikon, cucumber, cilantro, sesame  
ginger soy sauce

### **Chicken & Waffles**

Crispy golden chicken atop a fluffy, buttery waffle, drizzled  
with amber maple syrup

# GEORGIA PEACH

## SALAD & SIDES

*Pre-Set Salad Bowl on Table | Choose One*

O 1 .

*Baby Spinach &  
Assorted Greens*  
Tomatoes, red onion, crispy  
pancetta & champagne  
vinaigrette

O 2 .

*Classic Caesar*  
Crisp romaine lettuce,  
parmesan cheese,  
house made croutons

O 3 .

*Assorted Field Greens*  
Dried cranberry, cherry  
tomatoes, pecans & sweet  
balsamic vinaigrette  
(blue cheese or goat cheese)

## PASTA ENTREE

*Choose One:*

*Beef Short Rib Ragu (add \$5.00)*  
rigatoni pasta tossed with shredded beef short  
ribs braised in a tomatoes red wine sauce &  
parmesan cheese

*Mac & Cheese*  
3 cheeses, bacon & tomato  
(add chicken \$3.00 / lobster & premium cheese  
\$10.00)

*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

*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

# GEORGIA PEACH

## MAIN ENTREES

CHOOSE ONE | UP CHARGE MAY APPLY | GF - GLUTEN FREE

### *Almond Parmesan Chicken*

6 oz. chicken breast, panko, almonds & parmesan cheese crust  
(your choice of grainy mustard cream or orange pepper sauce)

### *Parmesan Chicken*

6 oz. chicken breast, panko, almonds & parmesan cheese crust  
(your choice of 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

### *Southwestern Chicken GF*

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

### *Rosemary Dijon Pork Tenderloin GF*

Roasted medallions of pork tenderloin, creamy rosemary dijon mustard sauce

### *Georgia Pork Tenderloin GF*

Roasted medallions of pork tenderloin, peach & sweet onion jam

### *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

### Crab Cake

Large Golden crab cake served with roasted red pepper remoulade.  
(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

### *Burbon 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\**

# GEORGIA PEACH

## CHEF TABLE SIDES

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*Choose Two:*

*Roasted Vegetable*

Zucchini, Yellow Squash, Red Onion, Red Pepper, Portabella  
Mushroom, Herb Olive Oil

*Vegetable Confetti*

Zucchini, Carrots, Yellow Squash, Red Peppers, Red Onion,  
Basil Olive Oil

*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/per person)

*Sweet Yellow Corn Soufflé*

*Broccoli With Cheddar Cheese Sauce*

*Yukon Gold Roasted Potatoes*

*Sweet Potato Soufflé*

*Garlic Mashed Potatoes*

*Southern Style Mashed Potatoes*

*Olive Oil Herb Roasted Red Potatoes*

*Potato Gratin*

(add \$1 per guest)

*Stone Ground Creamy Cheddar Grits*

*Wild Rice Pilaf*

*\*Add another side for \$5 per person \**

## ADD A CARVING STATION

*Additional | Market Pricing Per Person | GF - Gluten Free | Cannot Be Substituted for a Main Entree*

*Rosemary Pork Tenderloin GF*

Encrusted in fresh rosemary and seasonings

& oven roasted

Apple Brandy or Grainy Mustard Sauce

*Boneless Leg of Lamb GF*

Oven roasted with rosemary mustard demi

*Black & Blue Beef Tenderloin GF*

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

*Angus Prime Rib GF*

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

*Seasoned New York Strip GF*

Roasted whole slab served with chive butter

*Roasted Beef Tenderloin GF*

Choose Two Sauces:

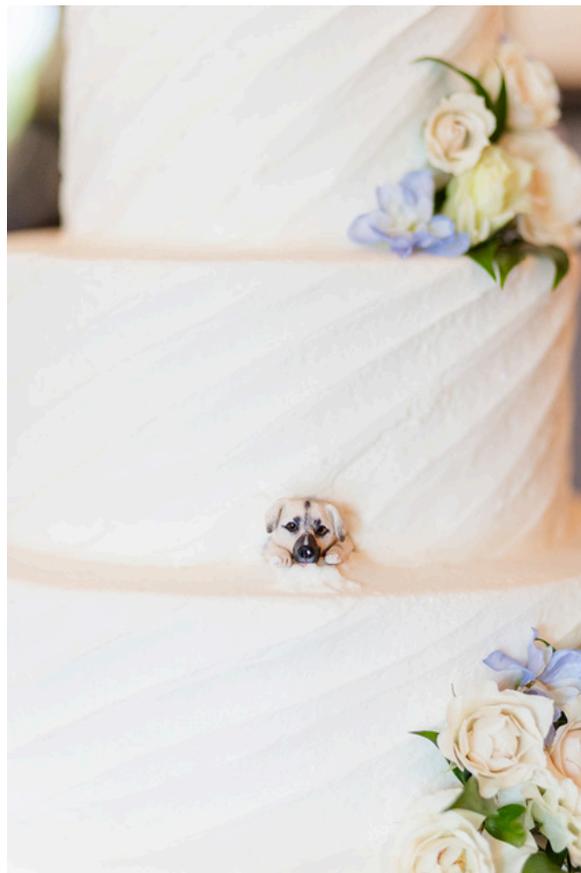
Mustard Cognac Sauce Red Wine

Demi Horseradish Cream

# GEORGIA PEACH

## WEDDING CAKE

INCLUDED IN PACKAGE



### *Sizing*

Cake size is based on the final guest count

Four tiered cakes are for 175+ guests

Upgrades Available

### *Tasting*

Tasting are offered 3-6 months before your wedding date. To schedule your cake tasting with Confection Perfection, go to:

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WWW.CONFECTIONPERFECTIONCAKES.COM

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# GEORGIA PEACH

## WEDDING DESIGN

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## WHAT TO EXPECT

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### WEDDING EXPERIENCE

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On your wedding day, it all starts with getting ready in our two story bridal cottage. As guests arrive to the mansion, they are greeted with true southern hospitality from our professional staff. After the ceremony, guests are entertained by a mansion tour, which allows the bridal party and their newly joined families to take photos at their leisure.

When the time comes for the reception to start, guests are escorted to the Grand Ballroom, where they find themselves overwhelmed by over-the-top wedding décor, designed by Tate House Design Group with your wedding vision in mind. Soon after the guests find their seats, the bridal party is introduced and dinner is served by our amazing culinary team. It doesn't stop there – dinner is followed by dancing the rest of the evening up until sending the couple off with well wishes for newlywed bliss!

### DESIGN & PLANNING

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The Tate House provides a Wedding Coordinator who plans and directs your wedding and handles all things Tate House Provides. Couples will work alongside The Tate House Design Group when designing their dream ceremony and reception in fresh and decorative florals. Our in-house designers eliminate the stress of finding the right florist, which assures you're getting consistency in quality and competitive pricing, and prevents you from paying a delivery fee. Within our Design Center Showroom, you will get to select from a vast array of linens, vases, candelabras and more to enhance your wedding design. The Tate House Design Group will pay careful attention to every detail and carry out your vision while providing inside information as new decor is added to our showroom.

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### *Love Note From A Bride*

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*We cannot possibly say enough good things about our Tate House experience! We researched literally hundreds of venues. From our first tour with Cindy to the last minute of our sparkler exit, we were blown away. We are still getting compliments daily from our friends & family. The whole Tate House team was so organized & professional through the whole process. Sandra, our coordinator, was the very BEST! Even in the throes of wedding planning, we left every meeting with her feeling less stressed and with renewed excitement. Konda in the office was so friendly and prompt with all of our paperwork & documents. Paul worked absolute magic with our florals and décor! Thanks to the Tate House Culinary Team, our food was probably the best we've ever had at any wedding. We still talk about the short ribs and the mushroom pasta regularly. From start to finish, our wedding was more than we ever could have hoped for. We are so grateful to this amazing team and all the time & effort they put into our big day! - Jo*

## CONTACT

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EVENTS@TATEHOUSE.COM

770-735-3122

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*If you have any questions, please get in touch.*

*We look forward to hosting your special day!*