



MAGNOLIA PACKAGE

\$ 17,000



*All Inclusive Ceremony & Dinner Reception For 100 Guests
\$86.50 For Each Additional Guests | 220 Guests Maximum
3.5 Hours Included For Ceremony & Reception
Offered Fridays & Sundays February - Mid November*

W E L C O M E

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

MAGNOLIA

CEREMONY & RECEPTION INCLUDES

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

3.5 Hours for Ceremony and Reception	Elegant Buffet with China, Glassware, Silverware, Silver Roll Top Chafers
3 Hours For Ceremony Set-up & Breakdown	Mahogany Chiavari Chairs with Ivory Cushions in Ballroom
3 Hours For Reception Set-up & Breakdown	Beautiful Receiving Tables for Guest Book, Gifts, Favors & More
Bridal Cottage / 2 Hrs. Prior to Ceremony / 10 Max Bridesmaids / 15 Max Capacity	Lapel Mic for Minister/Officiant & Wireless Hand Held at Garden & Pavilion
Groom's Cottage / 2 Hrs. Prior to Ceremony / 10 Max Groomsmen / 12 Max Capacity	Outdoor Patios for Additional Seating
3 Vendor Meals Included	Ceremony Sound System with In-Ground Speakers at Garden & Pavilion
3 Wedding Planning Meetings	Coordination of Vendor Arrival and Set-Up
Wedding Planner & Director to Handle All Things Tate House Provides	Large Paved Parking Area
Water Station Available For Guests Before Ceremony	Dinner Buffet to Include: Preset Salad, 1 Main Entree, 2 Side Items, Artisan Bread Basket & Iced Tea Station
Mansion Tour, 1 Hors d'oeuvre & Non-Alcoholic Beverage After Ceremony	Wedding Cake
3 Ceremony Sites To Choose From / Rain Plan Included	Entertainment Service to Include DJ & MC
3400' Ballroom with 700' Marble Dance Floor	

"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

MAGNOLIA

WEDDING MENU



MAGNOLIA

PASSED HORS D'OEUVRES

1 HORS D'OEUVRES INCLUDED

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

MAGNOLIA

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)

SIDE ITEMS

Choose Two:

Green Beans

Grainy Mustard or Almond Butter

Green Beans & Vegetable Medley

Southern Green Beans

Zucchini

Basil Butter

Roasted Brussel Sprouts

Garlic Mashed Potatoes

Southern Style Mashed Potatoes

Olive Oil Herb

Roasted Red Potatoes

Stone Ground Creamy Cheddar Grits

Wild Rice Pilaf or Jasmine Rice

Upgraded Sides Add \$1 Per Person

Vegetable Confetti

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

Broccoli

Cheddar Cheese Sauce

Honey Tarragon Glazed Carrots

Potato Gratin

Roasted Vegetable

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

Sweet Yellow Corn Souffle

Sweet Potato Souffle

Yukon Gold Roasted Potatoes

Add another side for \$5.00 per person plus any up charge

MAGNOLIA

MAIN ENTREES

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

Almond & Herb Crusted Chicken

6 oz. chicken breast, panko almond herb crust
orange red pepper glaze

Parmesan Crusted Chicken

6 oz. chicken breast, panko Parmesan crust
house-made marinara

Korean Style Chicken or Pork GF

Lightly battered and fried with a Korean sweet & sour
sauce, sesame & green onion

Chicken Forestiere GF

6 oz. chicken breast, roasted, wild mushrooms, brandy
cream sauce

Lemon Pepper Chicken GF

6 oz. chicken breast, panko crust, lemon pepper
veloute 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 Loin Roast

Slow cooked pork loin with rosemary dijon mustard sauce

Pork Shoulder Roast GF

Brown Sugar bourbon glaze

Ale Braised Beef Short Ribs

Super tender and cooked to perfection
Market Price

Sesame Salmon GF

Baked Scottish salmon, sesame soy glaze
sauce
Market Price

Lemon Dill Salmon GF

Baked Scottish salmon, fresh dill, lemon
caper cream sauce
Market Price

Mushroom Salmon GF

Baked Scottish salmon, creamy mushroom
duxelles & sliced shiitake mushrooms
Market Price

Crab Cake

Large Golden crab cake, truffle corn puree,
diced red pepper
(Market price)

Beef Tenderloin GF

Grilled USDA choice beef tenderloin filet
Marchand de Vin or 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

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

MAGNOLIA

ADDITIONAL ADD ONS

ADD A PASTA ENTREE

Penne Pasta \$7

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

Lemon Dill Penne Pasta \$7

(add Chicken \$4.00 / Shrimp \$6.00 / Salmon \$6.00)

Cheese Tortellini \$9

Tomatoes, basil cream sauce
(add chicken \$4.00)

Fusilli Pasta \$10

Roasted vegetables, garlic olive oil, creamy goat
cheese

Cavatappi Pasta \$10

Red and yellow peppers, tomatoes, pesto,
Parmesan cheese

Creamy Orzo Risotto \$10

Roasted vegetables & 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

Baked Ziti Pasta \$10

Mozzarella & parmesan cheese, Tate House
marinara sauce

Stuffed Shells \$11

Herb stuffed ricotta cheese, roasted tomato
sauce

Mac & Cheese \$10

Three cheeses, bacon & tomato
(add chicken \$4.00 / Lobster \$10.00)

Three Cheese Ravioli \$15

Choose pesto cream sauce or marinara

Beef Short Rib Ragù \$15

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

ADD A CARVING STATION

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

Heritage Pork Loin GF

*Cranberry Apple Cider Vinegar Chutney
or Creamy Agave Mustard Sauce*

Boneless Leg of Lamb GF

Oven roasted with rosemary mustard demi glaze

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, Marchand de Vin,
Horseradish Cream

MAGNOLIA

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:

WWW.CONFECTIONPERFECTIONCAKES.COM

MAGNOLIA

WEDDING DESIGN



WHAT TO EXPECT

WEDDING EXPERIENCE

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

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.

Love Note From A Bride

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

EVENTS@TATEHOUSE.COM

770-735-3122

If you have any questions, please get in touch.

We look forward to hosting your special day!