



## SOUTHERN CLASSIC PACKAGE

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61 MARBLE MANSION LANE • TATE, GA • 770.735.3122 • WWW.TATEHOUSE.COM



*All Inclusive Ceremony & Dinner Reception*

*\$138 For Each Additional Guests | 220 Guests Maximum*

*4.5 Hours Included For Ceremony & Reception*

*April - June & September - November | 125 Guest Minimum | \$29,950*

*February - March & July - August | 100 Guest Minimum | \$26,500*

## 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*

# SOUTHERN CLASSIC

## 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

4.5 Hours for Ceremony and Reception

3 Hours For Ceremony Set-up & Breakdown

3 Hours For Reception Set-up & Breakdown

All Day Bridal Cottage Package / Food & Beverage

Groom's Cottage / 3 Hrs. / Food & Beverage

3 Wedding Planning Meetings

Wedding Coordinator to Plan & Direct the Wedding

Ceremony Water Station

Beautiful Receiving Tables for Guest Book, Gifts, Favors &  
More

Mansion Tour, 3 Hors d'oeuvres & Non-Alcoholic Beverage  
After Ceremony

3 Ceremony Sites To Choose From / Rain Plan Included

3400' Ballroom with 700' Marble Dance Floor

Outdoor Patios for Additional Seating

Seating Arrangement Poster

Mahogany Chiavari Chairs with Ivory Cushions in  
Ballroom

Elegant Buffet with China, Glassware, Silverware,  
Silver Roll Top Chafers

Photo Booth During Dance Party

Lapel Mic for Minister/Officiant & Wireless Hand  
Held at Garden & Pavilion

Coordination of Vendor Arrival and Set-Up

4 Vendor Meals No Charge

Large Paved Parking Area

Dinner Buffet to Include:  
Preset Salad, 1 Main Entree, 1 Pasta Entree, 2 Side  
Items & Artisan Bread Basket

Wedding Cake

Entertainment Service to Include DJ & MC

Assorted Cookies & Coffee

Champagne Toast for All Guests

Iced Tea Station at Reception

Sparkler Send-Off

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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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# WEDDING MENU

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# SOUTHERN CLASSIC

## PASSED HORS D'OEUVRES

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

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

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

### **Shrimp & Cheddar Grits**

Stone ground cheddar grits, smoked tomato gravy

### **Mini Crab Cake Bites**

Jumbo lump crab, lemon dill creme fraiche

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

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

# S O U T H E R N C L A S S I C

## S A L A D S

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

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O 1 .

*Baby Spinach*  
Tomatoes, red onion,  
crumbed boiled egg, blue  
cheese crumbles & bacon  
vinaigrette

O 2 .

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

O 3 .

*Assorted Baby Lettuce*  
Grape tomatoes, cucumber,  
red onion, carrot curls, red  
wine vinaigrette  
( Parmesan, White Cheddar,  
Feta or Goat Cheese)

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## P A S T A E N T R E E

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*Choose One:*

*Beef Short Rib Bolognese (add \$7.00)*  
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 \$4.00 / lobster \$10.00)

*Penne Pasta*  
choose Genovese pesto sauce or Alfredo  
(add chicken \$4.00)

*Cheese Tortellini*  
Tomatoes basil sauce  
(add chicken \$4.00)

*Three Cheese Ravioli*  
choose: spinach Cream sauce or marinara

*Lemon Dill Mini Shell Pasta*  
(add chicken \$4.00 / shrimp \$6.00 / salmon  
\$7.00)

*Fusilli Pasta*  
roasted zucchini, cremini mushrooms,  
tomato, rosemary, goat cheese

*Cavatappi Pasta*  
red peppers, kalamata olives, red onion,  
tomatoes, oregano, roasted garlic feta  
cheese sauce

*Mushroom Bowtie Pasta*  
portabella mushrooms, baby peas,  
truffle goat cheese cream

*Baked Ziti Pasta*  
mozzarella & parmesan cheese,  
tomato sauce

*Stuffed Shells*  
herb stuffed ricotta cheese,  
tomato sauce

*Orzo Risotto*  
asparagus, spinach, white wine, leeks,  
parmesan cheese

# SOUTHERN CLASSIC

## MAIN ENTREES

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

### *Almond & Herb Crusted Chicken*

chicken breast, panko almond herb crust  
rosemary veloute

### *Parmesan Chicken*

slow cooked chicken breast, Parmesan cream, basil oil

### *Korean Pork Belly GF*

slow cooked, Korean BBQ sauce, sesame, green onion

### *Chicken Forestiere GF*

chicken breast, wild mushrooms, tarragon, truffle veloute

### *Lemon Pepper Chicken GF*

chicken breast, panko crust, lemon pepper sauce

### *Southwestern Chicken GF*

chicken breast, fresh lime juice, black beans, yellow corn,  
red peppers, cilantro

### *Rosemary Dijon Pork Loin Roast*

Slow cooked pork loin with rosemary dijon mustard sauce

### **Pork Shoulder Roast GF**

Brown Sugar bourbon glaze

### **Red Wine Braised Beef Short Ribs**

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, red wine cremini  
mushrooms sauce  
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 Skirt Steak GF**

ginger, soy, green onion, sesame  
Market Price

### **Roasted Tri-Tip GF**

Argentinian Chimichuri  
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\**

# S O U T H E R N C L A S S I C

## B U F F E T S I D E S

*Choose Two:*

*Roasted Vegetable*

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

*Southern Green Beans*

*French Green Beans*

Grainy Mustard or Almond Butter

*Asian Stir-Fry Vegetables*

*Squash Gratin*

*Roasted Brussel Sprouts in Olive Oil*

*Sliced Carrots with Honey Tarragon Butter*

*Whole Baby Carrots with Mint Pesto*

*(add \$1.00 per person)*

*Broccoli With Cheddar Cheese Sauce*

*Roasted Cauliflower, Dijon Butter*

*Roasted Root Vegetables, Herb Butter*

*Roasted Butternut Squash*

*Roasted Broccolini*

Grainy Mustard or Almond Butter

*Spaghetti Squash, Basil Butter*

*Yukon Gold Roasted Potatoes*

*Roasted Sweet Potato Coins, Rosemary*

*Brown Sugar Butter*

*Garlic Mashed Potatoes*

*Rustic Gold Mashed Potatoes*

*Olive Oil Herb Roasted Red Potatoes*

*Potato Gratin*

*(add \$2.00 per person)*

*Stone Ground Creamy Cheddar Grits*

*Creamy Arborio Rice*

*Persian Style Basmati*

*Japanese Style Rice*

*Wild Rice Pilaf*

*\*Add another side / Market Price \**

## A D D A C A R V I N G S T A T I O N

*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

# SOUTHERN CLASSIC WEDDING CAKE & COOKIE BAR

INCLUDED IN PACKAGE



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## *Cake Sizing*

Cake size is based on the final guest count  
Four tiered cakes are for 175+ guests  
Upgrades Available

## *Cake 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](http://WWW.CONFECTIONPERFECTIONCAKES.COM)

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## *Cookie Bar*

Assorted Fresh Baked Cookies: Chocolate Chip,  
Snickers Doodle, Macadamia White Chocolate

# SOUTHERN CLASSIC

## 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!*