



GEORGIA PEACH PACKAGE

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*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

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.

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GEORGIA PEACH

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.

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

"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

GEORGIA PEACH

WEDDING MENU



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, 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

GEORGIA PEACH

SALAD & SIDES

Pre-Set Salad Bowl on Table | Choose One

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)

PASTA ENTREE

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

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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

GEORGIA PEACH

CHEF TABLE SIDES

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 Gratinee

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 **

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

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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

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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

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770-735-3122

If you have any questions, please get in touch.

We look forward to hosting your special day!