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

WELCOME

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 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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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

3 Hours For Ceremony Set-up & Breakdown

3 Hours For Reception Set-up & Breakdown

Bridal Cottage / 2 Hrs. Prior to Ceremony / 10 Max Bridesmaids / 15 Max Capacity

Groom's Cottage / 2 Hrs. Prior to Ceremony / 10 Max Groomsmen / 12 Max Capacity

3 Vendor Meals Included

3 Wedding Planning Meetings

Wedding Planner & Director to Handle All Things Tate House Provides

Water Station Available For Guests Before Ceremony

Mansion Tour, 1 Hors d'oeuvre & Non-Alcoholic Beverage After Ceremony

3 Ceremony Sites To Choose From / Rain Plan Included

3400' Ballroom with 700' Marble Dance Floor

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

Mahogany Chiavari Chairs with Ivory Cushions in Ballroom

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

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

Outdoor Patios for Additional Seating

Ceremony Sound System with In-Ground Speakers at Garden & Pavilion

Coordination of Vendor Arrival and Set-Up

Large Paved Parking Area

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

Wedding Cake

Entertainment Service to Include DJ & MC

"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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PASSED HORS D'OEUVRES

1 HORS D'OEUVRES INCLUDED

Shrimp & Cheddar Grits
Stone ground cheddar grits, smoked tomato gravy

Fig & Goat Cheese Vol-Au-Vent
Honey goat cheese, sweet fig preserve, fried prosciutto

Panko-Coconut Crusted Jumbo Shrimp
Crispy jumbo shrimp, sweet orange-soy pepper sauce

Smoked Trout Dip
Served on black pepper lavash

Shrimp Gazpacho Cups
Spicy tomato base & cucumber

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

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

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

Southwestern Chicken Meatballs
A blend of fresh ground chicken & southwestern spices ,cilantro lime crema

Chicken Satay
Thai Peanut Sauce

Arancini
Panko Breaded Parmesan risotto, roasted tomato sauce

Mini Meatloaf
Mashed potato, mushroom gravy

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

Cold Asian Noodle Cup
Soba noodles, carrot, daikon, cucumber, cilantro, sesame ginger soy sauce

Tater Tott
Chive sour cream

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SALAD & SIDES

Pre-Set Salad Bowl on Table | Choose One

01.

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

02.

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

03.

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

SIDE ITEMS

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 Pric

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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
chicken breast, wild mushrooms, tarragon, truffle veloute

Lemon Pepper Chicken
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

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ADDITIONAL ADD ONS

ADD A PASTA ENTREE

Beef Short Rib Bolognese $15
rigatoni pasta tossed with shredded beef short ribs braised in a tomatoes red wine sauce & parmesan cheese

Mac & Cheese $12
3 cheeses, bacon & tomato
(add chicken $4.00 / lobster $10.00)

Penne Pasta $10
choose Genovese pesto sauce or Alfredo
(add chicken $4.00)

Cheese Tortellini $12
Tomatoes basil sauce
(add chicken $4.00)

Three Cheese Ravioli $12
choose: spinach Cream sauce or marinara

Lemon Dill Mini Shell Pasta $10
(add chicken $4.00 / shrimp $6.00 / salmon $7.00)

Fusilli Pasta $12
roasted zucchini, cremini mushrooms, tomato, rosemary, goat cheese

Cavatappi Pasta $12
red peppers, kalamata olives, red onion, tomatoes, oregano, roasted garlic feta cheese sauce

Mushroom Bowtie Pasta $12
portabella mushrooms, baby peas, truffle goat cheese cream

Baked Ziti Pasta $10
mozzarella & parmesan cheese, tomato sauce

Stuffed Shells $12
herb stuffed ricotta cheese, tomato sauce

Orzo Risotto $12
asparagus, spinach, white wine, leeks, 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

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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

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!