



GEORGIA PEACH PACKAGE

\$16,500



*All Inclusive Ceremony & Dinner Reception For 100 Guests
\$100 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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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
4 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 Wedding Planning Meetings
Wedding Coordinator to Plan & Direct the Wedding
Ceremony Water Station
Receiving Tables for Guest Book, Gifts & Favors
Mansion Tour, 2 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

Elegant Buffet with China, Glassware, Silverware, Silver
Roll Top Chafers
Mahogany Chiavari Chairs with Ivory Cushions in
Ballroom
Lapel Mic for Minister/Officiant & Wireless Hand Held at
Garden & Pavilion
Ceremony Sound System with In-Ground Speakers at
Garden & Pavilion
Coordination of Vendor Arrival and Set-Up
3 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
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

WEDDING MENU



PASSED HORS D'OEUVRES

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

Lavish Cheese & Fruit Display

Domestic & Imported Cheeses, Seasonal Fruit & Crackers
(add \$3/per person)

Charcuterie Table

Assorted Cheeses & Cured Meats, Olives, Nuts & Crackers
(add \$4/per person)

Mini Tomato Bisque & Cheese Toast Bite

Smoked Salmon

with capers, dill Crème fraîche in cucumber cup

Shrimp & Grits Martinis

Mini Crab Cake Bite

Roasted Red Pepper Remoulade

Mushroom, Parmesan & Truffle Puff Pastry Bite

*Honey Cream Cheese, Fig & Fried Prosciutto Pastry
Cup*

Rosemary Ham, Dijon & Swiss Puff Pastry Bite

Cajun Shrimp Wontons

Mac & Cheese Pastry Cup

Fried Panko Crusted Jumbo Shrimp

Sweet Orange Pepper Sauce

Black Sesame Seed Crusted Salmon Bite

Soy Ginger Glaze, Asian Slaw

Jumbo Gulf Shrimp Cocktail Martinis

Buffalo Chicken Bites

Ranch or Creamy Blue Cheese

Aji Chicken Bites

shredded chicken, herbed cream cheese & Aji salsa

Aji Beef Bites

beef short rib, herbed cream cheese & Aji salsa

Flank Steak Satay

Chimichurri Sauce

Traditional Flat Bread

Goat Cheese & Caramelized Onion Flat Bread

Truffle Mushroom & Parmesan Cheese Flat Bread

Feta, Spinach, Prosciutto, & Pesto Flat Bread

Goat Cheese Mousse & Tomato Jam Pastry Cups

English Cucumber Chip

Pimento Cheese & Bacon

Spinach & Artichoke Dip Martini & Pita Chips

Smoked Trout Dip on English Cucumber Chip

Pimento Cheese & Bacon Pastry Cups

Pimento & Goat Cheese Poppers

Spicy Honey

House made "Tater Tots"

Cheddar Cheese, Bacon, Chives, Onion Sour Cream

Stuffed Mushrooms

Vegetarian or Meat

Antipasto Skewer

Petite Skewer of Mozzarella Cheese & Grape Tomato

With Balsamic Glaze

Crispy Spinach & Feta Spanakopita

Asian Meatballs with Toasted Sesame Seeds

Asian BBQ Pork Crostini

Thin Sliced Pork with Asian BBQ Sauce, Pickled Red Onion
on French Bread Crostini

Chicken & Waffle Bites

Maple Syrup

Pimento & Goat Cheese Poppers with Spicy Honey

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)

PASTRA 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

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)

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

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

CHEF TABLE SIDES

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
(add \$12 per person)

Lamb Sirloin GF

Oven roasted with rosemary mustard demi
(add \$20 per person)

Black & Blue Beef Tenderloin GF

Whole beef tenderloin, black pepper & sea
salt crust, creamy blue cheese sauce
(add \$28 per person)

Angus Prime Rib GF

Whole prime rib roasted and served with warm
au jus and horseradish cream
(add \$20 per person)

Seasoned New York Strip GF

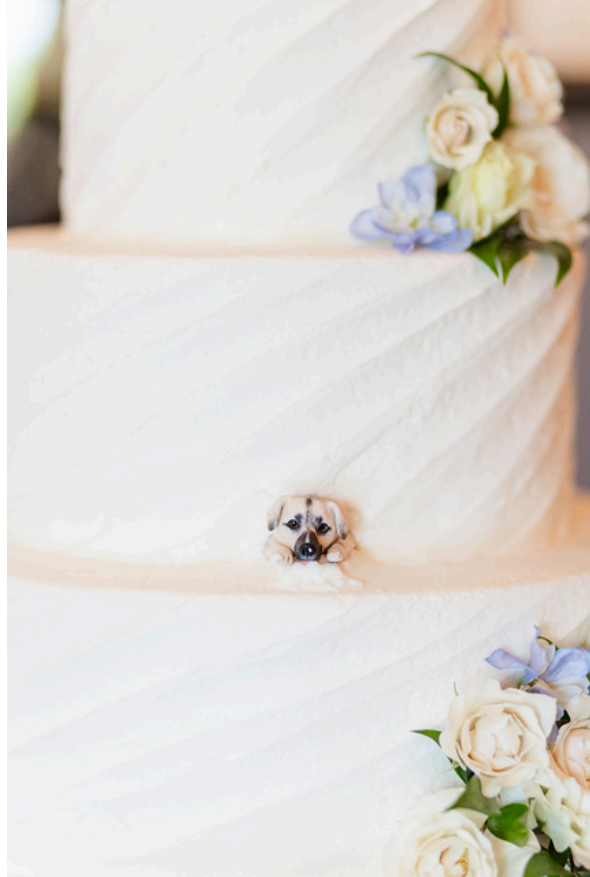
Roasted whole slab served with chive butter
(add \$24 per person)

Roasted Beef Tenderloin GF

Choose Two Sauces:
Mustard Cognac Sauce Red Wine
Demi Horseradish Cream
(add \$28 per person)

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

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!