





At the **Stanley House**, we create an atmosphere of refined charm and heartfelt connection, perfect for weddings that feel uniquely personal.

Our historic mansion is ideal for intimate elopements or grand gatherings of up to 125 guests, offering a classic setting where memories are made to last.

Ceremony Options:

- Indoor Ballroom: up to 110 guests
- Outdoor covered space: up to 125 guests

Reception Options:

 We can accommodate your guests in our indoor Ballroom and Parlor with additional outdoor dining seating on our covered Veranda





Elopement Package:

Georgia Peach

This is an intimate package available daily between 11am-2pm for up to 20 guests, including the bride and groom for \$2,500*

The Georgia Peach package includes:

- 2-Hour venue rental
- Tiered wedding cake from Confection Perfection
- Beverages including water and lemonade
- A wedding Officiate
- Wedding day Event Coordinator

Additional package options include:

- Bridal Bouquet & Boutonniere
- Photographer with up to 50 edited shots per hour at (min. of 2hrs. Booking required)
- Discount pricing on overnight rooms purchased with this package





Customized Inclusive Wedding Package

Timeless Elegance

This is customizable package based on the day of week and guest count. Our base inclusive package starts at \$9,100* for 25-guests. We can accommodate up to 125 guests.

The Timeless Elegance package includes:

- 6.5 Hour venue rental (2hr. set-up, 4hr. event, ½ hr. takedown/exit)
- Event Coordinator and day of coordination
- Bridal Suite (2hr. prior to event start time)
- Groomsmen Suite (2hr. Prior to event start time)
- Catering by Adriane's Delectables including an entrée, 2 sides, choice of salad and bread rolls
- White China plates, linen napkins, stainless flatware and water goblets
- Beverages including water and lemonade
- White garden chairs with padded seats for ceremonies
- Gold Chiavari chairs for indoor ceremonies and/or receptions
- Reception tables and elegant table centerpieces
- Discount pricing on overnight rooms purchased with this package





Customized Inclusive Wedding Package

Timeless Elegance

Guest-based pricing:

Guest Count	Base Package
25	\$9,100
30	\$9,400
35	\$9,700
40	\$10,000
45	\$10,300
50	\$10,600
55	\$10,900
60	\$11,200
65	\$11,500
70	\$11,800
75	\$12,000

Guest Count	Base Package
80	\$12,300
85	\$12,600
90	\$12,900
95	\$13,200
100	\$13,500
105	\$13,800
110	\$14,100
115	\$14,400
120	\$14,700
125	\$15,000





Timeless Elegance

Additional Package Options

Photography and Music:

- Music DJ for your event from ceremony to reception
- Photography full coverage from our amazing photography team Pavel VK

Floral & Decoration Options

- Bridal Bouquet & Boutonniere
- A Delicate Petal florist \$1,000 Floral Allowance
- Centerpiece upgrade

Day of Week:

- Saturday Wedding premium day charge
- Monday-Thursday discount applied

Wedding Cake

Tiered Cake from Confection Perfection

Ceremony Option

Wedding Officiate





Timeless Elegance

Additional Package Options

Dining Options:

- Complimentary tasting for two at Adriane's Delectables \$30
- per additional guest
- Additional entrée
- Passed appetizers
- Additional upgrades available and purchased directly through Adriane's Delectables

Beverage Options:

- Beer & wine bar**
 Includes limes, oranges, wine stoppers & openers. One bar tender up to 75 guests, two bartenders over 75 guests
- Full bar**
 Includes Coca Cola products, lemons, limes, club soda, tonic, grenadine and juices (pineapple, grapefruit, cranberry and orange). One bar tender up to 75 guests, two bartenders over 75 guests
- Unlimited soft drink bar (included with full bar purchase) includes Coca Cola products
- Coffee service bar includes cream, sugar, regular and decaf

^{*}Prices exclude 6% sales tax

^{**} We ask that you provider your own alcohol





Timeless Elegance

Additional Package Options

Extended Your Event Time:

Add one or more hours of extended event time

Overnight Accommodation:

- Southern gourmet breakfast the next morning following your wedding included with all overnight stays
- Discount on room nights purchased as part of this package
- 10% Discount code on rooms for your guests not purchased with this package up until the day prior to your event

Catering Menu

Choice of One Salad

- Caesar Salad Served with Grated Asiago Cheese tossed in Caesar Dressing and Croutons
- Garden Salad Romaine & Field Greens served with Tomatoes, Black Olives, Cucumbers, Shredded Carrots with choice of 2 Dressings
- Greek Salad Romaine Lettuce, Feta Cheese, Red Onions, Olives, Pepperocinnis, and served with Greek Dressing
- Pear Salad With Gorgonzola Cheese, Pecans, Craisins served with Field Green / Romaine Mix with Balsamic and Ranch Dressing

Choice of One Entrée

- Grilled Chicken with Peach Mango Salsa
- Cajun Chicken Breast
- Herbed Baked Chicken
- Chicken Marsala
- Eye of the Round Roast Beef with Gravy
- London Broil with Horseradish Cream Sauce
- Homemade Baked Ziti with Meat Sauce
- Tortellini Alfredo
- Coconut chicken Breast served with Sweet Chili Sauce

- Honey Ginger Pork Tenderloin
- Herbed Grilled Pork Tenderloin
- Roasted Pork Loin in Gravy
- Pulled Pork Barbecue
- Coca Cola Spiral Ham
- Baked Herbed Cod with Lemon
- Baked Tilapia with Light Cajun Spices
- Pasta Alfredo with Shrimp or Chicken
- Pasta Alla Vodka with Sundried Tomatoes, Asparagus, Portabella Mushrooms

Choice of Two Sides

- Twice Baked Mashed Potatoes
- Rice Pilaf
- Red New Potatoes with Butter
- · Cheese Grit Casserole
- Green Beans with Herbed Butter
- Baked Beans
- Tortellini Salad
- Garden Pasta Salad with Sundried Tomatoes
- Coleslaw

- Green Bean Casserole
- Broccoli with Herbed Butter
- Yellow Squash Casserole
- Vegetable Medley
- Butter Corn
- Glazed Sweet Baby Carrots
- Macaroni & Cheese
- Roasted Red Potatoes with Olive Oil and Garlic



Catering Add-ons

Passed Appetizer Options

- Tomato Basil Bruschetta
- Sausage Stars
- Raspberry Brie Puffs
- Florentine Stuffed Mushrooms
- Swedish Meatballs
- Crostini with hot pepper jam

- Raspberry Chipotle Meatballs
- · Spinach Dip Crostini
- Petite Quiches
- Chicken Tender Bites with Honey Mustard
- Buffalo Chicken Cups
- Hot Artichoke Dip on Toasted Bread Rounds

Appetizer Upgrade Options*

- Charcuterie Display
- · Crab Stuffed Mushrooms
- Jumbo Shrimp with Cocktail Sauce
- Chicken teriyaki skewers

Entrée Upgrade Options (Market Price)*

- Herbed Baked Salmon with Cucumber Dill Sauce
- Beef Tenderloin Medallions served with Horseradish Cream Sauce
- Grilled Lamb Chops with Mint Jelly
- · Baby Back ribs with Barbecue Sauce
- Shrimp Creole

Additional Upgrade Options*

- · Shrimp and Grit Bar
- Macaroni & Cheese Bar
- Crab Stuffed Mushrooms
- Pasta Bar
- Mashed Potato Bar with Cheese, Bacon, Sour Cream, Scallions, Fried Onions and Gravy

Cakes

Choose from the following designs & flavors*

Rigid Design



Stucco Design



Naked / Scraped



Angled Rigid Design



Cake Flavors

Butter Vanilla
Cinnamon
Marble
Chocolate
White Chocolate
Almond
Pink Champagne
Lemon

Filling Flavors

Salted Carmel
Cream Cheese
Toffee Ganache
Cookies & Cream Mousse
Strawberry
Swiss Meringue
Champagne Cream Cheese
Lemon Curd

Cake flavors and fillings not listed will be an upgrade. Cakes are either 2 or 3 tiers depending on guest count. Elopements will have a smaller 2 tier cake with choice of chocolate or vanilla base







Tableware Upgrade

Through our preferred partner The Prissy Plate Company



The Prissy Plate Company specializes in custom place settings.

Offering everything from modern pieces to hard to find, oneof-a-kind items. Prissy Plate helps you design each place setting
to match your unique aesthetic, set the perfect table and
create the icing on the cake for your next event.



Booking Information

All deposits are non-refundable. We accept cash, check or bank transfer. Credit card charges incur an additional 3% surcharge.

Payment Information

- The total balance for the Georgia Peach elopement package is due at the time of booking.
- 25% Of the Timeless Elegance total balance is due at the time of booking to confirm your date. The remaining balance will be split into equal monthly payments
- You have two weeks to opt out of vendors and receive a credit
- Your final payment and guest count are due 30 days prior to your event
- All payments are non-refundable

Rehearsal

 Schedule an event run through. Any personal items, decorations and alcohol brought in.

Day of Wedding

- We ask that you designate a representative set out all personal items
 the morning of the wedding and to clean up at the end of the evening.
 Any décor installations should be done by a professional and licensed
 vendor.
- Alcohol is secured at the end of the event. A pre-designated selection may be arranged in advance for overnight guests.
- Event insurance through our partner Nuptial Risk required.



Suggested Vendors

Only licensed vendors are permitted to support your event. This is a list of our preferred vendors who are licensed and have a relationship with Stanley House

CAKE

Confection Perfection
www.confectionperfectioncakes.com
678-898-6625 - Jennifer
info@confectionperfectioncakes.com

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JJC Entertainment & Events 770-241-5414 – Jay Cathey jjcentertainment@yahoo.com

PHOTOGRAPHY
Pavel VK Photography
www.Pavelvk.com
770-653-5714 - Pavel
pavel@pavelvk.com

VIDEOGRAPHY
HindLight Media
www.hindlightmedia.com
706-506-5349 - Austin
Austin@hindlightmedia.com

CATERING

Adriane's Delectables
Adrianesdelectables.com
404-966-3609 - Adriane
adrianelarson@aol.com

FLORAL

A Delicate Petal www.adelicatepetal.com 678-224-0350 - Melissa adelicatepetal@gmail.com

TABLEWARE

Prissy Plate Company www.theprissyplatecompany.com 770-401-8954 - Valerie theprissyplatecompany@gmail.com

CARRIAGE RENTAL

Once Upon a Time Horse & Carriage onceuponatimehorseandcarriage.com 770-289-3504 - Rhonda





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