



STANLEY HOUSE WEDDING INFORMATION

A decorative rectangular border with intricate floral and scrollwork patterns, featuring small flowers and leaves at the corners and midpoints of each side.

VENUE OVERVIEW

Follow Us On Instagram For More Photos Of Our Real Weddings!
[@thestanleyhousega](#)

THE BALLROOM

Ceremony site holds up to 100 guests



THE BRIDAL ENTRANCE



THE PARLOR



THE PROMENADE

Ceremony site holds up to 120 guests



THE BELVEDERE

Ceremony site holds up to 110 guests



ELOPEMENT PACKAGE

GEORGIA PEACH

(UP TO 25 GUESTS)-

Includes Bride & Groom

2 HOUR VENUE RENTAL

WEDDING CAKE-

Tiered cake from Confection Perfection

BEVERAGES

Water and lemonade or sweet tea

OFFICIATE

WEDDING DAY EVENT COORDINATOR

EXTRAS-

Bridal Bouquet and Boutonniere \$250

Photographer - \$450 per hour with a minimum of two hours,
up to 50 edited shots per hour

Bridal room or overnight stay/guest stays \$225

ELOPEMENT PRICING

Elopements Are Everyday From 11am-2pm

GEORGIA PEACH

2-20 GUESTS

MONDAY- THURSDAY

\$1899

FRIDAY-SUNDAY

\$2199

DOES NOT INCLUDE 20% SERVICE CHARGE OR 6% SALES TAX

THE MAGNOLIA PACKAGE

6.5 HR VENUE RENTAL

FROM 50-120 GUESTS

2 HR SETUP, 4 HR EVENT, 1/2 HR TAKEDOWN/EXIT

WEDDING CAKE-

Tiered cake from Confection Perfection

CATERING

Choice of menu from our award winning caterer Adriane's Delectables. Served on white china plates, stainless flatware, water goblets & white linen napkins

Beverages include water and lemonade or sweet tea

Service includes: Wait staff dressed in Stanley House uniforms

Catering upgrade- Custom chinaware, silverware, goblets & napkins (see tableware page)- \$8pp

CENTERPIECES-

Complimentary choice from Stanley House centerpieces

MUSIC-

Our amazing DJ will coordinate your event from ceremony to reception

OVERNIGHT ACCOMMODATION- The day of the wedding, rooms are available starting at 3pm to get ready . Following the wedding, all of the Stanley House hotel rooms are exclusively reserved for you and your closest guests to spend the night! This includes 8 rooms that sleep 17 people, and includes gourmet breakfast the next morning.

COMPLIMENTARY COORDINATION-

Planning session with our Event Coordinator and Day of Coordination

Ceremony, chair set-up, **rehearsal**, seating tables and chairs, white linens, skirted buffet table, seating and buffet table centerpieces

THE MAGNOLIA MENU

SINGLE ENTRÉE BUFFET STYLE DINNER WITH 2 SIDES, SALAD, ROLLS,
BEVERAGES

CHOICE OF ENTREE- CHOOSE ONE

Grilled Chicken with Peach Mango Salsa

Cajun Chicken Breast

Herbed Baked Chicken

Coconut Chicken Breast served with Sweet Chile Sauce

Chicken Marsala

Eye of the Round Roast Beef with Gravy

London Broil with Horseradish Cream Sauce

Honey Ginger Pork Tenderloin

Herbed Grilled Pork Tenderloin

Roasted Pork Loin in Gravy

Pulled Pork Barbecue

Coca Cola Spiral Ham

Pasta Alla Vodka with Sundried Tomatoes, Asparagus, Portabella Mushrooms

Baked Herbed Cod with Lemon

Pasta Alfredo with Shrimp or Chicken

Baked Tilapia with Light Cajun Spices

Homemade Baked Ziti with Meat Sauce

Tortellini Alfredo

THE MAGNOLIA MENU

CHOICE OF SIDES- SELECT TWO

Twice Baked Mashed Potatoes Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes with Olive Oil and Garlic

Red New Potatoes with Butter

Cheese Grit Casserole

Potato Cheese Casserole

Green Beans with Herbed Butter

Green Bean Casserole

Broccoli with Herbed Butter

Vegetable Medley

Buttered Corn

Glazed Sweet Baby Carrots

Baked Beans

Garden Pasta Salad with Sundried Tomatoes

Tortellini Salad

Coleslaw

Bow Tie Pasta Salad with Cranberries and Roasted Almonds

Macaroni & Cheese

SEASONAL SALAD

BREAD ROLLS

MAGNOLIA PRICING

50-120 GUESTS- EXTRA GUESTS \$55 PP

CREDITS FOR UNUSED VENDORS AVAILABLE

CHOOSING TO HAVE THE MAGNOLIA PACKAGE ON A WEEKDAY IS \$1000 OFF.

GUESTS	FRI OR SUN	SAT
50	\$11,000	\$12,000
55	\$11,275	\$12,275
60	\$11,550	\$12,550
65	\$11,825	\$12,825
70	\$12,100	\$13,100
75	\$12,375	\$13,375
80	\$12,650	\$13,650
85	\$12,925	\$13,925
90	\$13,200	\$14,200
95	\$13,475	\$14,475
100	\$13,750	\$14,750
105	\$14,025	\$15,025
110	\$14,300	\$15,300
115	\$14,575	\$15,575
120	\$14,850	\$15,850

DOES NOT INCLUDE 20% SERVICE CHARGE OR 6% SALES TAX

THE SOUTHERN CLASSIC PACKAGE

7.5 HOUR VENUE RENTAL

50-120 GUESTS

2 HR SETUP, 5 HR EVENT AND 1/2 HR TAKEDOWN/EXIT

WEDDING CAKE-

Tiered cake from Confection Perfection

CATERING-

Choice of ***two entree buffet*** menu from our award winning caterer Adriane's

Delectables along with choice of ***two cocktail hour appetizers***. Served on white china plates, stainless flatware, water goblets & white linen napkins

Service includes: Wait staff dressed in Stanley House uniforms

Beverages include water and lemonade or sweet tea

FLOWERS-

\$1000 floral allowance with A Delicate Petal florist

CENTERPIECES

Complimentary choice from Stanley House centerpieces.

PHOTOGRAPHY-

Full coverage from our amazing photography team Pavel VK (5 hours)

MUSIC-

Our wonderful DJ will coordinate your event from ceremony to reception

OVERNIGHT ACCOMMODATION- The day of the wedding, rooms are available starting at 3pm to get ready. Following the wedding, all of the Stanley House hotel rooms are exclusively reserved for you and your closest guests to spend the night! This includes 8 rooms that sleep 17 people, and includes gourmet breakfast the next morning.

COMPLIMENTARY COORDINATION-

Planning session with our Event Coordinator and Day of Coordination

Ceremony, chair set-up, **rehearsal**, seating tables and chairs, white linens, skirted buffet table, seating and buffet table centerpieces

THE SOUTHERN CLASSIC MENU

DOUBLE ENTREE BUFFET STYLE DINNER WITH APPETIZERS

PASSED APPETIZERS- SELECT TWO

Sausage Stars - "First Place Winner – Taste of Marietta"

Vegetable Spinach Dip served with Pumpernickel Rounds,

Baguettes, and Baby Carrots

Cucumber Coins

Vegetable Egg Rolls

Tomato Basil Bruschetta - Cold or Warm

Miniature Quiches

Black Bean Corn Salsa served with Tortilla Chips

Humus with Sundried Tomatoes and served with Pita Chips

Florentine Stuffed Mushrooms

Chicken Teriyaki Satay

Swedish Meatballs in Light Gravy

Meatballs served in Raspberry Chipotle Sauce

Buffalo Chicken Dip served Tortilla Chips

Spinach Artichoke Dip with Pita Chips

Chicken Tenders with Honey Mustard

Baked Brie Puffs with Raspberries

Praline Pecan Brie Puffs

****More Upgrade Options Available- Discuss at Tasting****

SALAD - SELECT ONE

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 Onion, 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

THE SOUTHERN CLASSIC MENU

CHOICE OF ENTREE- SELECT TWO

Grilled Chicken with Peach Mango Salsa

Cajun Chicken Breast

Herbed Baked Chicken

Coconut Chicken Breast served with Sweet Chile Sauce

Pecan Encrusted Chicken

Chicken Marsala

Eye of the Round Roast Beef with Gravy

London Broil with Horseradish Cream Sauce

Honey Ginger Pork Tenderloin

Herbed Grilled Pork Tenderloin

Roasted Pork Loin in Gravy

Pulled Pork Barbecue

Coca Cola Spiral Ham

Pasta Alla Vodka with Sundried Tomatoes, Asparagus, Portabella Mushrooms

Baked Herbed Cod with Lemon

Shrimp Creole

Pasta Alfredo with Shrimp or Chicken

Baked Tilapia with Light Cajun Spices

Homemade Baked Ziti with Meat Sauce

Tortellini Alfredo

UPGRADE OPTIONS- MARKET PRICE

Herbed Baked Salmon with Cucumber Dill Sauce

Beef Tenderloin Medallions served with Horseradish Cream Sauce

Grilled Lamb Chops wit Mint Jelly

Baby Back Ribs with Barbecue Sauce

THE SOUTHERN CLASSIC MENU

CHOICE OF SIDES - SELECT TWO

Twice Baked Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes with Olive Oil and Garlic

Red New Potatoes with Butter

Cheese Grit Casserole

Potato Cheese Casserole

Green Beans with Herbed Butter

Green Bean Casserole

Broccoli with Herbed Butter

Yellow Squash Casserole

Vegetable Medley

Buttered Corn

Glazed Sweet Baby Carrots

Baked Beans

Asparagus with Hollandaise Sauce

Garden Pasta Salad with Sundried Tomatoes

Tortellini Salad

Coleslaw

Bow Tie Pasta Salad with Cranberries and Roasted Almonds

Macaroni & Cheese

**Includes Rolls, Whole Grain Bread,
and Butter**

SOUTHERN CLASSIC PRICING

50-120 GUESTS- EXTRA GUESTS \$80 PP

CREDITS FOR UNUSED VENDORS AVAILABLE

CHOOSING TO HAVE THE SOUTHERN CLASSIC PACKAGE ON A WEEKDAY IS \$1000 OFF.

GUESTS	FRI OR SUN	SAT
50	\$16,500	\$17,500
55	\$16,900	\$17,900
60	\$17,300	\$18,300
65	\$17,700	\$18,700
70	\$18,100	\$19,100
75	\$18,500	\$19,500
80	\$18,900	\$19,900
85	\$19,300	\$20,300
90	\$19,700	\$20,700
95	\$20,100	\$21,100
100	\$20,500	\$21,500
105	\$20,900	\$21,900
110	\$21,300	\$22,300
115	\$21,700	\$22,700
120	\$22,100	\$23,100

DOES NOT INCLUDE 20% SERVICE CHARGE OR 6% SALES TAX

Tableware Upgrade



INCLUDES-

DINNER PLATE & GOBLET

3 PIECES OF SILVERWARE

DESSERT PLATE & NAPKIN

\$8 PER PERSON PLUS \$150 SET UP/TAKE DOWN FEE WITH ANY
PACKAGE

Centerpieces

CHOOSE FROM ONE OF THE FOLLOWING DESIGNS:



Cakes

CHOOSE FROM ONE OF THE FOLLOWING DESIGNS:



RIGID
DESIGN



STUCCO
DESIGN



NAKED/SCRAPED
DESIGN



ANGLED RIGID
DESIGN

****FLORAL NOT INCLUDED****

HOW TO BOOK YOUR CAKE CONSULT

- GO TO: WWW.CONFECTIONPERFECTIONCAKES.COM
- SELECT "SCHEDULE A WEDDING CONSULT". FILL OUT THIS FORM AND SUBMIT IT.
- CONFECTION PERFECTION WILL REPLY VIA EMAIL WITH AVAILABLE DATES AND TIMES FOR A CONSULT.
- CONSULT AND TASTING FEE IS \$25

DEPENDING ON YOUR GUEST COUNT, YOUR CAKE WILL EITHER BE 2 TIERS OR 3 TIERS.
ELOPEMENTS WILL HAVE A SMALLER 2 TIER CAKE WITH CHOICE OF CHOCOLATE OR VANILLA BASE



2 TIER SERVES 25-70 PEOPLE



3 TIER SERVES 75-150 PEOPLE

ADDITIONAL PACKAGE UPGRADES

Officiate for Ceremony- \$275

Custom Tableware- \$8pp, \$150 setup fee

Extra Entrée - \$12/pp (Can choose from Southern Classic Menu list)

Two Passed Appetizers - \$12/pp (See Southern Classic Menu for Choices)

Carving Stations- Market Priced **See Caterer **

Any additional non alcoholic beverage (juice, tea, lemonade, etc.)- \$30

Extra Photography- \$450/hr

Unlimited Soft Drink Bar- \$5/pp

Coffee Service bar- comes with cream, sugar, decaf- \$3.50/pp

Extra Hour(s) at venue (when available)- \$550 per hour

Hotel rooms- A discounted rate for you and your guests for additional nights you might need besides the wedding night! **\$1800 for entire house** (8 rooms; sleeps 17)



BAR OPTIONS

Bartender(s)- \$40/hr Beer & Wine, \$45/hr Full Bar

Magnolia-4 hrs of service, 1 hr set up and take down- 5 hrs total

Southern Classic- 5 hrs of service, 1 hr set up and take down- 6 hrs total

****If your guest count goes over 80, 2 bartenders will be required****

Beer/wine bar- \$3/pp

Includes- Bottle openers, limes, oranges, and wine stoppers

We ask that you provide your own alcohol.

Full bar- \$5.50/pp

Includes- Coca Cola products, pineapple juice, grapefruit juice, cranberry juice, orange juice, club soda, tonic, grenadine, lemons, limes

We ask that you provide your own alcohol.

Champagne towers- \$300 mini/\$450 full

Full size tower includes- 24 champagne glasses, champagne included

Mini tower includes- 12 glasses, champagne included

Both the beer & wine and full bar options come with plastic cups and napkins.

Upgraded glassware package- elegant glassware upgrade \$5/pp & \$100 handle fee

FAQ

All deposits are non-refundable.

Alcohol policy- At the end of the night any alcohol brought in for the event will be stowed until the next day unless you opted out of the hotel rooms.

Scheduling a tasting for Adriane's Delectables is complimentary for up to two people. Additional guests will be \$25 per person.

You have two weeks after the first deposit to opt out of vendors and still receive monetary credit.

You are able to opt out of any vendor besides the catering and receive credit. If you want a specific caterer for your wedding, please ask us about our DIY Event Rental Option!

You can opt out of the hotel rooms for a credit of \$1000.

We require you purchase Event Insurance through our partner Nuptial Risk.

WEDDING SCHEDULE

WHEN BOOKING- 25% of the total bill is due upfront to reserve your date. *Elopement packages are due in full when booking.*

12 MONTHS OUT- Your remaining balance will be split into equal monthly payments up until your final payment 30 days out

30 DAYS OUT- Final payment is due and final guest count is due. Any other charges or upgrades are due.

DAY BEFORE- Rehearsal- any personal items, decorations and alcohol should be brought in.

DAY OF- We ask that you designate a representative to set out the items the morning of the wedding and clean up at the end of the evening. All personal items must be removed. Any decor installation should be done by a professional and licensed vendor.



THIS IS WHERE HAPPILY
EVER AFTER BEGINS.



OUR VENDORS

CAKE

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

CATERING

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

FLORAL

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

TABLEWARE

Valerie Smith
<https://www.theprissyplatecompany.com>
770-401-8954
theprissyplatecompany@gmail.com

HAIR

Taylor Payne, Whitlock Wedding Hair
561-676-8890
whitlockweddinghair@gmail.com

MAKEUP

Emma Collins King
glambyemmacollinsking@gmail.com
Instagram- [glambyemmacollinsking](https://www.instagram.com/glambyemmacollinsking)

PHOTOGRAPHY

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

VIDEOGRAPHY

Austin Wiggins
<https://www.hindlightmedia.com>
706-506-5349
austin@hindlightmedia.com