



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 \$150

Photographer - \$300 per hour with a minimum of two hours,  
up to 50 edited shots per hour

Bridal room or overnight stay/guest stays \$220



# ELOPEMENT PRICING

Elopements Are Everyday From 11am-2pm

**GEORGIA PEACH**

**2-25 GUESTS**

**MONDAY- THURSDAY**

**\$1799**

**FRIDAY-SUNDAY**

**\$2099**

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



# THE MAGNOLIA PACKAGE

6.5 HR VENUE RENTAL

FROM 50-100 GUESTS

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

## WEDDING CAKE-

Tiered cake from Confection Perfection

## CATERING

Choice of menu from 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

## FLOWERS-

\$500 floral allowance with A Delicate Petal florist

## CENTERPIECES-

Complimentary choice from Stanley House centerpieces

## PHOTOGRAPHY-

Full photography of the event from our award winning photographer (4 hours)

## 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 DINNER WITH 2 SIDES, SALAD, ROLLS, BEVERAGES

## CHOICE OF ENTREE

Grilled Chicken Breast served with Peach Mango Salsa

Herbed Baked Chicken

Shrimp Scampi Pasta

Herbed Baked Salmon with Cucumber Dill Sauce

Coca Cola Spiral Ham served with Honey Mustard

Tortellini Alfredo served with Parmesan Cheese

Pasta Alla Vodka with Sun Dried Tomatoes , Portabella Mushrooms and Asparagus

Pork Tenderloin marinated in Honey & Ginger served with Peach Mango sauce

## CHOICE OF SIDES

Twice Baked Mashed Potatoes

Roasted Herbed Red Potatoes

Rice Pilaf

Macaroni and Cheese

Green Beans with Herbed Butter

Vegetable Medley - Broccoli, Califlower Yellow Squash, Baby Carrots, Asparagus

Maple Glazed Sweet Baby Carrots

Yellow Corn with Butter Sauce

## 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	\$10,999	\$11,999
55	\$11,274	\$12,274
60	\$11,549	\$12,549
65	\$11,824	\$12,824
70	\$12,099	\$13,099
75	\$12,374	\$13,374
80	\$12,649	\$13,649
85	\$12,924	\$13,924
90	\$13,199	\$14,199
95	\$13,474	\$14,474
100	\$13,749	\$14,749
105	\$14,024	\$15,024
110	\$14,299	\$15,299
115	\$14,574	\$15,574
120	\$14,849	\$15,849

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 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 photography from our award winning photographer (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

Spinach Dip on Bread Rounds with Shredded carrots

Cold Bruschetta

Warm Bruschetta

Spanakopita

Jumbo Shrimp with Cocktail Sauce

Crab Stuff Mushrooms

Petite Quiches

Raspberry chipotle Meatballs

Buffalo Chicken Dip in Tortilla Cups

Hot Artichoke Dip on Toasted Bread Rounds

Raspberry Brie Puffs

Praline Pecan Brie Puffs

### SALAD - SELECT ONE

**Caesar Salad** - served with Grated Asiago Cheese  
tossed in Caesar Dressing and Croutons

**Seasonal 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

## ENTREES - SELECT TWO

Grilled Chicken Breast served with Peach Mango Salsa

Pecan Encrusted Chicken served Peach Maple Sauce

Coconut Chicken Breast served with Sweet Chile Sauce

Shrimp Scampi Pasta

Herbed Baked Salmon with Cucmber Dill Sauce

Pasta Alla Vodka with Sun Dried Tomatoes , Portabella Mushrooms and Asparagus

Baked Ziti with Meat sauce

Tortellini Alfredo served with Parmesan Cheese

Coca Cola Spiral Ham served with Honey Mustard

Pork Tenderloin Marinated in Honey and Ginger served with Peach Mango Sauce

Herbed Grilled Pork Tenderloin served with Horseradish Cream Sauce

Roasted Pork Loin served with Gravy

London Broil served with Horseradish Cream Sauce

Eye of the Round Roast Beef with Gravy

## SIDES - SELECT TWO

Twice Baked Mashed Potatoes

Mashed Potatoes

Roasted Herbed Red Potatoes

Red Potatoes with Butter and Parsley

Rice Pilaf

Red Beans and Rice

Macaroni and Cheese

Green Bean Amandine

Green Bean Casserole

Vegetable Medley - Broccoli,

Califlower Yellow Squash, Baby

Carrots, Asparagus

Maple Glazed Sweet Baby Carrots

Yellow Corn in Butter Sauce

Yellow Squash Casserole

Cheese Grits Casserole

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



# SOUTHERN CLASSIC PRICING

50-120 GUESTS- EXTRA GUESTS \$75 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	\$13,999	\$14,999
55	\$14,374	\$15,374
60	\$14,749	\$15,749
65	\$15,124	\$16,124
70	\$15,499	\$16,499
75	\$15,874	\$16,874
80	\$16,249	\$17,249
85	\$16,624	\$17,624
90	\$16,999	\$17,999
95	\$17,374	\$18,374
100	\$17,749	\$18,749
105	\$18,124	\$19,124
110	\$18,499	\$19,499
115	\$18,874	\$19,874
120	\$19,249	\$20,249

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](http://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 - \$10/pp (Can choose from Southern Classic Menu list)

Two Passed Appetizers - \$10/pp (See Southern Classic Menu for Choices)

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

Extra Photography- \$300/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)- \$500 per hour

Hotel rooms- A discounted rate for you and your guests for additional nights you might need besides the wedding night! **\$1750 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- \$2.50/pp

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

We ask that you provide your own alcohol.

Full bar- \$5/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- \$250 mini/\$400 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



Our champagne tower adds a beautiful finishing touch to your ceremony.  
Different setups are available for your choosing.



# 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.

# WEDDING SCHEDULE

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

**6 MONTHS OUT-** Half of the final payment is due.

**60 DAYS OUT-** Planning meeting, menu selection

**45 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.

  
*Stanley House*  
LUXURY INN - GRAND EVENTS



# OUR VENDORS

## CAKE

Confection Perfection  
[www.confectionperfectioncakes.com](http://www.confectionperfectioncakes.com)  
678-898-6625  
[info@confectionperfectioncakes.com](mailto:info@confectionperfectioncakes.com)

## CATERING

Adriane, Adriane's Delectables  
[adrianesdelectables.com](http://adrianesdelectables.com)  
404-966-3609  
[adrianelarson@aol.com](mailto:adrianelarson@aol.com)

## FLORAL

Melissa, A Delicate Petal  
[adelicatepetal.com](http://adelicatepetal.com)  
678-224-0350  
[adelicatepetal@gmail.com](mailto:adelicatepetal@gmail.com)

## TABLEWARE

Valerie Smith  
<https://www.theprissyplatecompany.com>  
770-401-8954  
[theprissyplatecompany@gmail.com](mailto:theprissyplatecompany@gmail.com)

## HAIR

Taylor Payne, Whitlock Wedding Hair  
561-676-8890  
[whitlockweddinghair@gmail.com](mailto:whitlockweddinghair@gmail.com)

## MAKEUP

Brittany Fishman, Balance By Brittany  
[brittany@balancebybrittany.com](mailto:brittany@balancebybrittany.com)  
Instagram- fishmann  
404-771-4020

## PHOTOGRAPHY

Pavel VK Photography  
[pavelvk.com](http://pavelvk.com)  
770-653-5714  
[pavel@pavelvk.com](mailto:pavel@pavelvk.com)

## VIDEOGRAPHY

Austin Wiggins  
<https://www.hindlightmedia.com>  
706-506-5349  
[austin@hindlightmedia.com](mailto:austin@hindlightmedia.com)