



## 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](https://www.instagram.com/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 choice of lemonade or sweet tea

*OFFICIATE*

*WEDDING DAY EVENT COORDINATOR*

**EXTRAS-**

Bridal Bouquet and Boutonniere

Photography

Bridal room or overnight stay/guest stays



# ELOPEMENT PRICING PREVIEW

Elopements Are Everyday From 11am-2pm

## GEORGIA PEACH

2-20 GUESTS

Starting Price

**\$1799\*\***

MON-THURS 11AM-2PM

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

PLEASE INQUIRE FOR MORE PRICING INFORMATION

**\*\*2024 PRICING ONLY\*\***

# 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 PREVIEW

## 50-120 GUESTS

CREDITS FOR UNUSED VENDORS AVAILABLE

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

Starting Price  
\$10,000 for 50 Guests\*\*

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

Please Inquire for More Pricing  
Information

**\*\*2024 PRICING ONLY\*\***

# 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 PREVIEW 50-120 GUESTS

CREDITS FOR UNUSED VENDORS AVAILABLE

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

Starting Price  
\$15,000 for 50 Guests\*\*

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

Please Inquire for More Pricing  
Information

**\*\*2024 PRICING ONLY\*\***



# Tableware Upgrade



INCLUDES-

DINNER PLATE & GOBLET

3 PIECES OF SILVERWARE

DESSERT PLATE & NAPKIN

# 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\*\***

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

Custom Tableware

Additional Entree & Upgrade Options Available

Passed Appetizers

Carving Stations

Additional Beverages (juice, tea, lemonade, etc.)

Extra Hours of Photography

Unlimited Soft Drink Bar

Coffee Service bar- comes with cream, sugar, decaf

Extra Hour(s) at venue (when available)

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



## BAR OPTIONS

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

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

We ask that you provide your own alcohol.

### Full bar

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

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



# 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](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

Emma Collins King

[glambyemmacollinsking@gmail.com](mailto:glambyemmacollinsking@gmail.com)

Instagram- [glambyemmacollinsking](https://www.instagram.com/glambyemmacollinsking)

## 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)