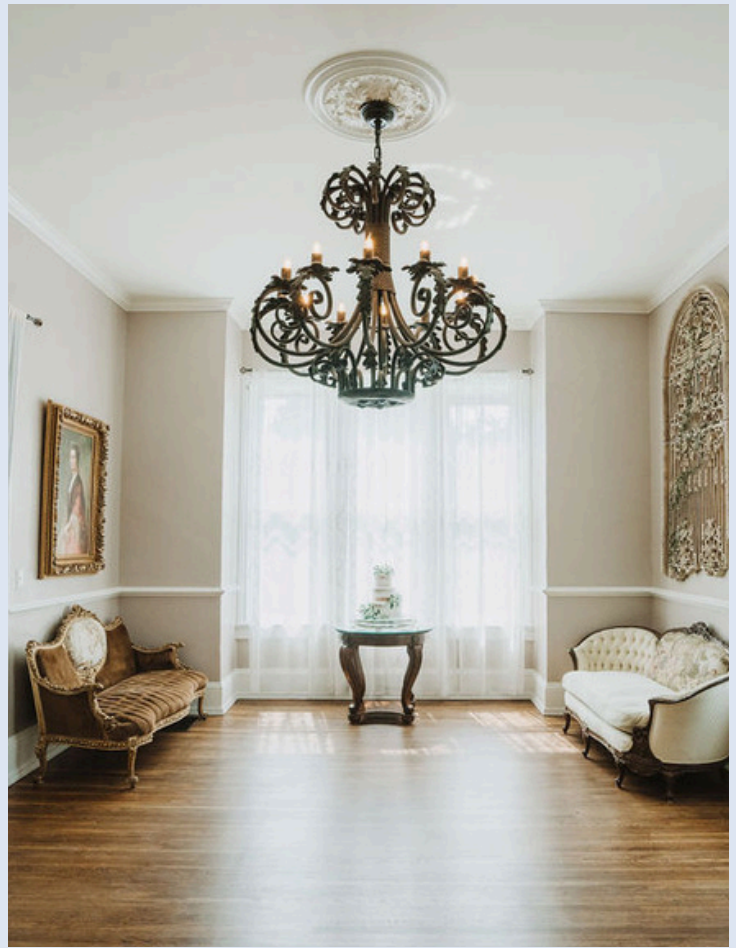




STANLEY HOUSE
WEDDINGS
2025-2026



Our Spaces

1. *The Ballroom/Main Floor (Includes Parlor and Dining Room)*
2. *The Veranda*
3. *The Belvedere*
4. *The Promenade*
5. *The Hotel*

Your Wedding Set Up Options & Capacities

CEREMONY OPTIONS:

1. THE BALLROOM: UP TO 110 GUESTS
2. THE BELVEDERE: UP TO 135 GUESTS
3. THE PROMENADE: UP TO 150 GUESTS

RECEPTION OPTIONS:

1. SEATED INDOOR (BALLROOM): UP TO 120 GUESTS
2. INDOOR + OUTDOOR (BALLROOM + VERANDA): UP TO 135 GUESTS
3. FULL VENUE (BALLROOM + VERANDA + PROMENADE): UP TO 150 GUESTS

COCKTAIL RECEPTIONS:

- UP TO 150 GUESTS ACROSS ALL SPACES.

PERFECT FOR INTIMATE WEDDINGS

OUR VENUE IS IDEAL FOR SMALL, INTIMATE WEDDINGS WITH YOUR CLOSEST FAMILY AND FRIENDS. OUR SPACES ARE DESIGNED TO CREATE A LUXURIOUS, INVITING ATMOSPHERE FOR GATHERINGS THAT FEEL PERSONAL AND MEANINGFUL.

ELOPEMENT PACKAGE

GEORGIA PEACH

(UP TO 20 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 \$250

Photographer - \$400 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

Elopedments Are Everyday From 11am-2pm

GEORGIA PEACH

2-20 GUESTS

\$2250

DOES NOT INCLUDE 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.

CENTERPIECES

- Complimentary: choose from Stanley House centerpieces.

MUSIC

- Our amazing DJ will coordinate your event from ceremony to reception.

ACCOMMODATION

- Our Bridal suite will be available starting at 1pm the day of the wedding.

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

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 \$60 PP

CREDITS FOR UNUSED VENDORS AVAILABLE

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

GUESTS	FRI OR SUN	SAT
50	\$11,500	\$12,500
55	\$11,800	\$12,800
60	\$12,100	\$13,100
65	\$12,400	\$13,400
70	\$12,700	\$13,700
75	\$13,000	\$14,000
80	\$13,300	\$14,300
85	\$13,600	\$14,600
90	\$13,900	\$14,900
95	\$14,200	\$15,200
100	\$14,500	\$15,500
105	\$14,800	\$15,800
110	\$15,100	\$16,100
115	\$15,400	\$16,400
120	\$15,700	\$16,700

DOES NOT INCLUDE 6% SALES TAX

THE SOUTHERN CLASSIC PACKAGE

7.5 HOUR VENUE RENTAL
75-150 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** or **5 heavy hors d'oeuvres** 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 9 rooms that sleep 19 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 BUFFET 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 BUFFET 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

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

THE SOUTHERN CLASSIC COCKTAIL MENU

COCKTAIL STYLE DINNER WITH APPETIZERS

PASSED APPETIZERS- SELECT TWO

Tomato Basil Bruschetta
Sausage Stars
Raspberry Chipotle Meatballs
Spinach Dip Crostini's
Raspberry Brie Puffs
Petite Quiches
Hot Artichoke Dip on Toasted Bread Rounds

CHOICE OF 3 FOR COCKTAIL BUFFET

Assorted Vegetables with Ranch Dip
Fresh Seasonal Fruit Display
Assorted Cheeses Garnished with Fruit and Crackers
Vegetable Spinach Dip Served with Baby Carrots and Bread Rounds
Sundried Tomato Hummus Served With Pita Chips
Hot Artichoke Spinach Dip with Pita Chips
Black Bean Corn Salsa with Tortilla Chips
Buffalo Chicken Dip with Tortilla Chips
Chili Con queso with Tortilla Chips
Black Bean Chili Dip with Tortilla Chips
Florentine Stuffed Mushrooms
Bow Tie Pasta with Cranberries and Roasted Almonds
Garden Pasta Salad with Sundried Tomatoes
Swedish Meatballs in Light Gravy
Baked Brie and Raspberry Sauce with Butter Crackers
Praline Brie with Butter Crackers
Mini Vegetable Egg Rolls with Sweet and Sour Sauce
Spanakopita

CHOICE OF 2 FOR COCKTAIL BUFFET

Chicken Tenders with Honey Mustard
Petite Sandwiches - Turkey & Provolone Served with Condiments
Petite Sandwiches- Ham and Swiss Served with Condiments
Petite Croissants with Chicken Salad
Cucumber Sandwiches
Grilled Herbed Chicken Skewers served with Sweet Chile Sauce
Teriyaki Chicken Skewers
Ham and Swiss Cheese Sliders
Cheeseburger Sliders
Honey Ginger Pork tenderloin Sliders with Horseradish
Cream Sauce

ADD ONS & UPGRADE OPTIONS

Charcuterie Display
London Broil Sliders
Crab Stuffed Mushrooms
Jumbo Shrimp with Cocktail Sauce
Mashed Potato Bar with Cheese, Bacon, Sour Cream,
Scallions, Fried Onions and Gravy

SOUTHERN CLASSIC PRICING

75-150 GUESTS- EXTRA GUESTS \$85 PP
CREDITS FOR UNUSED VENDORS AVAILABLE

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

GUESTS	FRI OR SUN	SAT
75	\$20,500	\$21,500
80	\$20,925	\$21,925
85	\$21,350	\$22,350
90	\$21,775	\$22,775
95	\$22,200	\$23,200
100	\$22,625	\$23,625
105	\$23,050	\$24,050
110	\$23,475	\$24,475
115	\$23,900	\$24,900
120	\$24,325	\$25,325
125	\$24,750	\$25,750
130	\$25,175	\$26,175
135	\$25,600	\$26,600
140	\$26,025	\$27,025
145	\$26,450	\$27,450
150	\$26,875	\$27,875

DOES NOT INCLUDE 6% SALES TAX

Tableware Upgrade



INCLUDES-

DINNER PLATE & GOBLET

3 PIECES OF SILVERWARE

DESSERT PLATE & NAPKIN

THROUGH OUR PREFERRED VENDOR *THE PRISSY PLATE*

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

Cake Flavors

BUTTER VANILLA

CINNAMON

MARBLE

CHOCOLATE

WHITE CHOCOLATE

ALMOND

PINK CHAMPAGNE

LEMON

Filling Flavors

SALTED CARAMEL

CREAM CHEESE

TOFFEE GANACHE

COOKIES & CREAM MOUSSE

STRAWBERRY

SWISS MERINGUE

CHAMPAGNE CREAM CHEESE

LEMON CURD

ANY CAKE FLAVORS AND FILLINGS NOT LISTED WILL BE AN UPGRADE.

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**

Floral Add On (Groom's Boutonniere & Bridal Bouquet)- **\$250**

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**

Photography- Booked Directly with Pavel VK Team

Unlimited Soft Drink Bar- **\$5/pp**

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

Extra Hour(s) at venue (when available)- **\$850/hr (includes coordinator)**

Hotel rooms- A discounted rate for you and your guests for additional nights you might need besides the wedding night! Includes a delicious southern breakfast the next morning- **\$1950 for entire house (9 rooms; sleeps 19)**

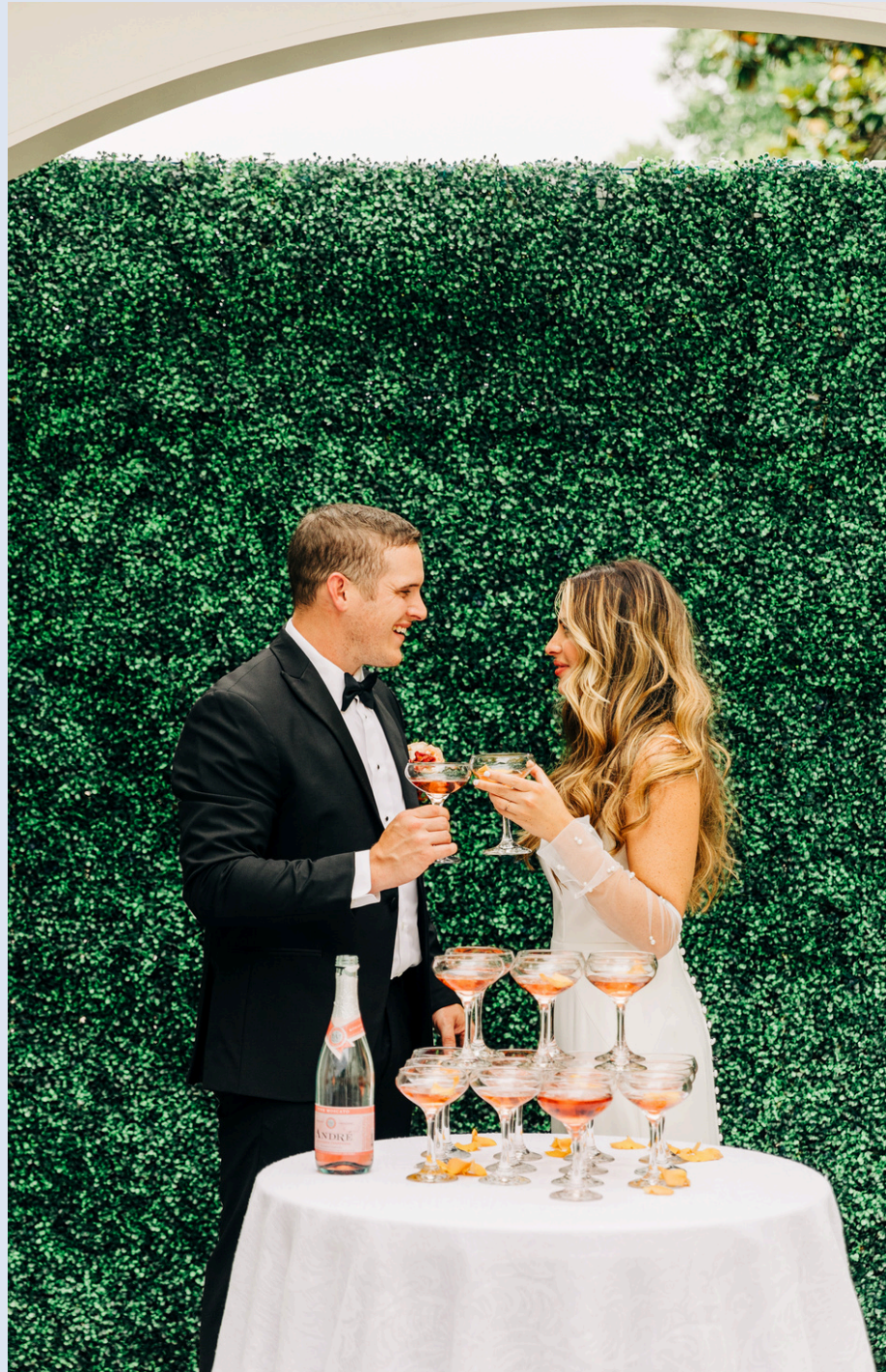
BAR OPTIONS

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-
Small-25 Glasses, \$400
Large- 50 Glasses, \$750
Glassware & Champagne Included



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

Elegant Glassware Upgrade
\$5/pp & \$100 handling fee

FAQ

All deposits are non-refundable. For payments, we accept cash, check, or bank transfer. If you would like to pay with a credit card, a 3% surcharge will be added.

Alcohol policy- At the end of the night any alcohol brought in for the event will be stowed until the next day unless you are not using 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.

There will be an automatic gratuity added to your invoice based on your final guest count for the catering/serving staff. \$40/staff member.

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!

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.

REHEARSAL- Event run through. Any personal items, decorations and alcohol 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.

OUR PREFERRED VENDORS

CAKE

Confection Perfection
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, The Prissy Plate Company
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

PHOTOGRAPHY

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

VIDEOGRAPHY

Jack & Alyssa Wagner, Film & Fable Co.
filmandfable.com

WEDDING STATIONERY

Paper Daises Stationery
470.299.3770
hello@paper-daises.com



Stanley House
LUXURY INN - GRAND EVENTS