

BREAKFAST

Fresh Start 1

Assorted Danish, Muffins, Croissants and Biscuits.
Sliced Fresh Fruit and Berries
Vanilla Yogurt with Granola and Berries
Orange, Cranberry Juices
Starbucks Regular and Decaffeinated Coffee
Tazo Tea

Fresh Start 2

Scrambled Eggs
Choice of House made American Fried Potatoes or Grits
Bacon and Pork Sausage
Assorted Danish, Muffins, and Biscuits with assorted Jams and Jellies
Orange and Cranberry Juices
Starbucks Regular and Decaffeinated Coffee
Tazo Tea

Fresh Start 3

Scrambled Eggs
House made American Fried Potatoes with Peppers and Vidalia Onions
Applewood Smoked Bacon and Pork Sausage
Biscuit and Sausage Gravy
Cheese Grits
Cast Iron Baked Honey Corn Bread
Assorted Muffins with Home-made Peach Jam
Sliced Fruit and Fresh Berries
Orange and Cranberry Juices
Starbucks Regular and Decaffeinated Coffee
Tazo Tea

Fresh Start 4

Scrambled Eggs served with Cheddar Cheese
House Made American Fried Potatoes with Peppers and Vidalia Onions
Buttered Grits
Applewood Smoked Bacon and Pork Sausage
Fresh Spinach, Tomato and Cheddar Quiche
Country Cinnamon French Toast with Maple Syrup
Vanilla Yogurt with Granola, Raisins, Dried Cranberries and Coconut
Assorted Danish and Muffins
Bagels with Cream Cheese
Orange and Cranberry Juices
Starbucks Regular and Decaffeinated Coffee
Tazo Tea

**Eggs Beaters available upon request
Prices do not include 8% sales tax or 21% service charge.*

EARLY START CHEF'S ACTION STATIONS

Omelettes to Order

Prepared by our chefs, your guests select from the following ingredients to create the perfect Omelette.

Cage Free Eggs, Egg Beaters

Diced Ham, Applewood Smoked Bacon, Country Sausage, Shrimp

Cheddar, Swiss, Feta cheeses,

Spinach, Tomato, Sauteed Mushrooms, Broccoli Florets and Vidalia Onions.

Stations are staffed by our culinary team for 90 minutes. Additional charge of \$100.00 per chef will apply.

Waffles to Order

Prepared by our chefs, your guests select from the following ingredients to create the perfect Waffle.

Choice of Plain, Blueberry or Pecan Waffle

Fresh Strawberries in Syrup, Fresh Blueberries, Whipped Cream, Maple Syrup,

Sugar Free Syrup, Warm Peaches in Syrup, Warm Melted Chocolate.

Stations are staffed by our culinary team for 90 minutes. Additional charge of \$100.00 per chef will apply.

ENHANCEMENTS

Hard Boiled Eggs

Streak of Lean

Applewood Smoked Bacon

Turkey Sausage

Ham Steak

In House Smoked Salmon Platter

Fresh Fruit and Berry Platter

Granola, Dried Cranberries, Raisins, Coconut

Yogurt Parfaits- Vanilla Yogurt, Berries and Granola

Starbucks Coffee and Decaffeinated (per gallon)

Tazo Tea

Fresh Brewed Iced Tea (per gallon)

Orange and Cranberry Juice (per gallon)

Prices do not include 8% sales tax or 21% service charge.

BREAKS

The Morning Stretch

Vanilla Yogurt Parfaits with fresh Berries and Granola
Banana Walnut Bread
Whole and Sliced Fruit
Freshly Squeezed Fruit Juices
Fresh Fruit Smoothies
Energy Bars

Milk and Cookies

Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies
Chocolate Chunk Brownie and Blondie Bites
Pecan Bars
2%, Chocolate and Soy Milk

Ball Park

Georgia Salted Peanuts
Jumbo Hot Pretzels served with assorted mustards
Cracker Jacks
Freshly Popped Buttered Corn
Home Made Potato Chips and Onion Dip

Veggie Patch

Broccoli, Cauliflower, Celery and Radish
Dill Tzatziki, Roasted Garlic and Red Pepper Hummus
Roasted Pita Chips and Assorted Flatbreads

Junk Bar

Pretzel Gems, Assorted Jelly Beans, Hot and Spicy Sesame Sticks, Salty Dog Mix, Sweet Tooth Mix, Spicy Honey Mixed Nuts, Mini Chocolate Pretzels, Skittles

Hydration Station \$3.00 per person

To minimize single-use plastic bottles which may end up in landfills we recommend our hydration station which offers your guests a refreshing selection of all natural, sugar free flavored water.

Cucumber
Lemon
Ginger & Basil

Prices do not include 8% sales tax or 21% service charge

SALADS

Arugula and Spinach

Mixture of Organic Arugula and Baby Spinach
Streak of Lean Croutons
Poached and Chopped Cage Free Eggs
Green Goddess Dressing

Classic Caesar Salad

Crisp Chopped Hearts of Romaine
Tossed with Caesar Dressing
Topped with Garlic Croutons, Fried Capers
Shredded Parmesan Cheese

Tossed Iceberg Lettuce

Hand Torn Head Lettuce and Chopped Romaine
Tossed with our House Buttermilk Curry Dressing
Topped with Grape Tomatoes, Garlic Croutons and Shaved Bermuda Onions

Organic Spring Salad

Radicchio, Frisee, Endive and Arugula
Topped with Tomatoes, Croutons and European Cucumbers
Shredded Parmesan Cheese
Choice of Ranch or Balsamic Vinaigrette Dressing

Organic Baby Spinach Salad

Petit Spinach Leaves
Topped with Poached and Chopped Cage Free Eggs, Shaved Sweet Red Onion,
Applewood Smoked Bacon, Grape Tomatoes
Choice of Ranch or Balsamic Vinaigrette Dressing

Prices do not include 8% sales tax or 21% service charge

ENTRÉE SALADS

Chefs Salad

Mixture of Chopped Romaine and Iceberg Lettuces
Smoked Turkey, Honey Glazed Ham, Swiss Cheese, Cheddar Cheese, Sliced Roma Tomatoes, Chopped Cage Free Eggs, "In House" Pickled Beets, European Cucumber Slices, Garlic Parmesan Ficelle
Choice of Ranch or Balsamic Vinaigrette Dressing

Taco Salad

Served in a flour Tortilla Shell
Chopped Iceberg, Diced Tomatoes, Shredded Cheddar Cheese, Pickled Jalapenos, Chopped Red and Green Bell Peppers, Diced Onions, Guacamole, Salsa, topped with House Made Chili

Honeyed Ham and Honeydew

Assorted Sliced Melons with Shaved Virginia Ham
Strawberry and Vidalia Onion Compote a Balsamic Green Peppercorn Glaze
Roasted Flat Breads

Classic Caesar Salad

Crisp Chopped Hearts of Romaine Tossed with Caesar Dressing
Topped with Fried Capers, Grape Tomatoes and Shredded Parmesan Cheese
Served with Garlic Ficelle
Add Lemon Aioli Rubbed and Grilled Salmon
Add Grilled Skirt Steak
Add Grilled Chicken Breast

Chicken or the Egg or Chicken of the Sea

Trilogy of Salads to Include
Tuna Salad, Cage Free Eggs Salad and Chicken Salad
Radish Slaw, Bread and Butter Pickles, Sliced Tomatoes with Vinaigrette
Assorted Flat Breads

Anti Pasto

Marinated Artichokes, Kalamata Olives, Tomatoes and Fresh Mozzarella, Sliced Salami, Pepperoni, Tuna with Lemon and Olive Oil
Grilled Flat Breads

Prices do not include 8% sales tax or 21% service charge

BUFFETS

Country Picnic

Pick and Choose from the Following

Cole Slaw, Potato Salad, Sliced Heirloom Tomatoes, Pasta Salad (select two)

Bread and Butter Pickles, Pickled Beets, or Pickled Vegetable Slaw (select two)

Baked Beans, Corn on the Cob

Fried Chicken, BBQ Chicken, Pulled Pork with White Bread (select two)

Corn Bread with Honey Butter

Sliced Watermelon

Strawberry Shortcake, Peach Cobbler, Apple Crisp, Pecan Pie, Apple Pie (select two)

The Deli

Vegetable Pasta Salad, Yellow Mustard Potato Salad, Classic Cole Slaw

Condiment Platter to Include

Sliced Tomatoes, Sliced Onions, Shredded Lettuce, Dill Pickles

Sliced Ham, Salami, Smoked Turkey, Honey Baked Ham, Chicken Salad, Tuna Salad,

Sliced Cheddar, Swiss and Provolone Cheese

White, Whole Wheat and Marble Rye Breads

Creole and Classic Mustards, Mayonnaise

Home Made Kettle Chips

Sliced Fruit

Brownies and Cookies

All American

Classic Caesar Salad, Cucumber Red Onion Salad with Sour Cream Dressing, Pickled Beets, Sliced Tomatoes and Fresh Basil, Spring Salad Greens (select two)

Sliced Fresh Fruit

Smothered Green Beans, Collard Greens, Honey Glazed Carrots, Steamed Broccoli,

Sauteed Summer Squash, Garden Vegetable Medley (select two)

Buttered New Potatoes, Smashed Yukon Gold's Macaroni and Cheese, Scalloped

Potatoes, Baked Ziti, Chef's Choice (select two)

Roasted Chicken with onions, Fried Chicken, Country Baked Meat Loaf, Baked Ham

Steaks with Sweet Raisin Sauce, Corn Meal Fried Catfish (select two)

Apple Pie, Pecan Pie, Fruit Tart, Strawberry Shortcake (select two)

Prices do not include 8% sales tax or 21% service charge

BUFFETS

Piedmont

Frittata with Goat Cheese and Sun-Dried Tomatoes
Wild Mushroom Risotto with Ricotta and Fried Parsley
Baked Polenta with Rustic Tomato Basil Sauce
Chicken Cacciatora
Roast Pork with Fennel
Caprese Salad
Radicchio and Arugula with Balsamic Vinaigrette
Assorted Hand Thrown Pizzas
Pear Tart, Fresh Berries and Mascarpone, Tiramisu, Baked Rice and Cream Flan

The Border to the South

Iceberg Lettuce, Diced Tomato, Bermuda Onions, and Cucumbers with Fried Corn Tortillas and Ranch Dressing
Melon and Chile Flake with Honey Lime Dressing
Mango and Shaved Fennel Salad with Pablano and Assorted Bell Peppers. Lime Cilantro Vinaigrette
Red Bean and Queso Enchiladas
Pablano Pepper, El Encanto Queso Cincho and Chicken Quesadillas
Texas Style Chili
Beef Tacos
Black Beans and Spanish Rice
Warm Flour Tortillas, Fried Corn Tortillas
Pico de Gallo, Tomato Salsa, Salsa Verde, Guacamole, Shredded Cheese, Shaved Lettuce, Diced Tomatoes, and Pickled Jalapenos

Georgia Country Side

Tossed Salad with Streak of Lean Croutons, Cucumber Dill Salad, Pasta Salad, Sliced Heirloom Tomatoes, Fresh Cabbage Slaw (select two)
Macaroni and Cheese, Collard Greens, Smothered Green Beans, Cooked White Beans with Ham Hocks, Cheese Grits, Okra and Tomatoes (select two)
Hush Puppies
Chopped Smoked Pork Butt, Glazed and Grilled Pork Ribs, Beef Ribs, Fried Chicken, Cornmeal Coated Fried Catfish, Baked (Bone-In) Ham with Orange Glaze (select two)
Peach Cobbler, Strawberry Shortcake, Apple Crisp, Pecan Pie, Banana Pudding (select two)

Prices do not include 8% sales tax or 21% service charge

APPETIZERS

Ambient

Tomato Tortilla Roll-ups with Avocado Salsa
Curried Chicken Salad in Wonton Cup
Caponata in a Cumin Tart Shell
Classic Shrimp Cocktail
Chicken Chip with Salsa
Ham Puffs with a Sweet Pickle Relish
Artichoke Hearts with Smithfield Ham
Potato Samosa with Curried Apple Relish
Asparagus Tips and Parmesan Wrapped in Proscuitto
Rare Roast Peppered Sirloin on an Onion Crisp with Horseradish
Fresh Mozzarella, Basil, and Tomato Brochette
Marinated Tuna Tartare on a Sesame Crisp
Roasted Garlic Hummus on a Parmesan Crostini
Stuffed Date with Walnut Goat Cheese
Marinated Lump Crab Salad on Lemon Crostini
Tomato and Kalamata Olive Bruschetta with Pana Gradano
Salami with Caper Cream Cheese Crisp
Smoked Salmon with Dill

Savory

Maryland Lump Crab Cake Remoulade
Roasted Pear and Brie Bouchee
Italian Sausage Stuffed Mushrooms
Mushroom Duxelle Stuffed Mushrooms
BBQ Meatballs
Chicken Drumettes "as you like it"
Choose Fried or Roasted, Spicy Buffalo Sauce, Ginger Sesame Soy, Georgia
Peanut with Honey Mustard Dipping Sauce
Traditional Pork Potstickers, Sweet n Sour
Hand Rolled Vegetarian Spring Rolls
Toasted Shrimp Risotto Cake Saffron Aioli
Pecan Smoked BBQ Pork Ribs
Chicken Empanadas
Beef Empanadas
Ancho Chili and Cheese Empanadas
Coconut Shrimp and Orange Soy BBQ
Mini Pulled Pork Sandwiches
Spanakopita
Pecan Chicken Sate with Creole Dipping Sauce
Mini Cheese Burger on a Brioche Bun

Prices do not include 8% sales tax or 21% service charge

RECEPTION

Domestic and Imported Cheese Display

Sliced Whole Cheeses, Assorted Carr's Crackers, Home Made Flat Breads and Ficelle Crisps displayed with Seedless Grapes

Fresh and Whole Fruit Display

Seasonal Sliced and Cubed Melons, Berries and Pineapple
Served with a Yogurt Honey Dipping Sauce

Anti Pasto Display

Grilled and Marinated Artichokes, Assorted Olives, Salami, Italian Style Ham, Grilled Peppers in Olive Oil, Pepperoncini, Fresh Mozzarella with Pesto, Lemon and Rosemary Roasted Mushrooms

Smoked "Russian River" Salmon

Served with Capers, diced Sweet Red Onions, Parsley, Dill Sauce and Crostini

Rosemary Focaccia Bruschetta

An Assortment of White Bean and Prosciutto, Tomato and Roasted Garlic and Balsamic, Roasted Pear, Mascarpone, and Brie Cheeses, Kalamata Olive Tapenade, Basil Parmesan Pesto

Corn and Flour Tortilla Chips and Dips

Traditional Pico de Gallo with Jicama and Mango, Spicy Salsa and Guacamole

Chilled Seafood Display

Chilled Shrimp, Marinated Mussels, Cold Poached Salmon, Crab Claws and Clams Vinaigrette. Served with Classic Cocktails Sauce, Lemon Caper Tartar Sauce and Dill Mayonnaise

Baked Potato Bar

Build Your Own

Individual Idaho Russets Served with Sour Cream, Green Onions, Chives, Cheddar Cheese, Bacon Bits, Broccoli and Bay Shrimp

Prices do not include 8% sales tax or 21% service charge

RECEPTION

Chef's Action Stations

The Carvery

Choose from Roast Beef, Beef Tenderloin, Sirloin of Beef, Turkey, Smoked Brisket, or Smoked Virginia Bone-in Ham. Accompanied with Assorted Cocktail Rolls, Creole Mustard, Horseradish Cream or Brown Sauce.

Pasta Station

Penne and Cheese Ravioli with a Choice of Marinara, Alfredo or Pesto Cream Sauces. Tossed with your choice of Fresh Parmesan, Pine Nuts, Broccoli, Roasted Mushrooms, Fresh Mozzarella, Grilled Chicken, Italian Sausage

Pork Barrel Politics

Whole Smoked Suckling Pig, Pulled Pork
Georgia Brunswick Stew
Assorted Sauces, Rolls and Cole Slaw

Stations are staffed by our culinary team for 90 minutes. Additional charge of \$100.00 per chef will apply.

PLATED DINNERS

Pecan Breast of Chicken with a Creole Mustard Sauce

Sliced Sirloin of Beef with a Mushroom Brown Sauce

Pasta Primavera with Hot Pesto Vinaigrette Parmesan and Roast Garlic Bread

Country Fried Steak with Cream Gravy

Sustainable Cod or Salmon “ As you Like it”

Steamed with a Cucumber Dill Vinaigrette, Mayonnaise Grilled with a Course Chopped Tomato Hash or Oven Roasted with Garlic Roasted Cream Sauce

Classic Fried Chicken

Slow Cooked Bone-in Short Ribs of Beef

Vegetarian or Meat Lasagna with Marinara Sauce or Pesto Cream with Garlic Toast

Asiago Baked Ziti with Rapini

Chicken Pot Pie with Corn Bread “N “ Rolls

Eggplant Parmesan and Polenta with Marinara Sauce

Creamy Macaroni and Four Cheese Casserole, Asian Slaw and Soy Orange Vinaigrette, Corn Bread

Penne and Parmesan with Roasted Chicken Breast Marinara Sauce

Beer Battered Fried Fish and Chips, Tartar Sauce and Cole Slaw

Classic London Broil Mushroom Sauce

Rack of BBQ Pork Ribs

Parmesan Coated Breast of Chicken Stuffed with Ricotta and Caponata set on Rustic Tomato Relish and Polenta

Cornmeal Encrusted Fried “Farm Raised” Catfish, Classic Cole Slaw and Tartar Sauce

Pesto and Mozzarella Cheese Stuffed Breast of Chicken with Orzo and Marinara

Choose one Starch and One Vegetable from the Sides Menu

An extra charge will apply to Asparagus

All Entrees Include Rolls and Butter

Please add a \$4.00 service fee to all plated options per guest

Prices do not include 8% sales tax or 21% service charge

SIDES

Starches

Classic Mashed

Polenta

Cheddar Hash Browns

Rice Pilaf

Smashed Yukon Golds

Cheese Grits

Minnesota Wild Rice

Steamed or Oven Roasted Red Potatoes

Braised Swiss Chard

Chef's Choice

Vegetables

Steamed Broccoli

Honey Glazed Carrots

Vegetable Blend (Zucchini, Yellow Squash, Carrots)

Asparagus (Market Price)

Oven Roasted Green Beans

Trilogy of Greens (Collard, Turnip, Swiss Chard)

Chef's Choice

SWEET ENDINGS

Ambient Offerings

Strawberry Shortcake

Pecan Pie

Apple Pie

Fruit Tart

Pear Tart

Tiramisu

Apple Crisp

Banana Pudding

Brownie and Cookie Platter

Seasonal Berries and Whipped Cream

Warm Offerings

Peach Cobbler

Bread Pudding

Beverage

Soda 12oz- Coke, Diet Coke, Sprite, Dasani	\$3.00
Juice- Tropicana 10oz Orange, Apple, Cranberry	\$3.00
Sparkling Water- San Pelligrino	\$3.50

Brewed and Squeezed

(Sold by the gallon)

Fresh Brewed Sweet Iced Tea	\$30.00
Freshly Squeezed Lemonade	\$40.00
Freshly Squeezed Orange Juice	\$40.00
Cranberry Juice	\$40.00
Starbucks Regular and Decaffeinated Coffee	\$50.00
Tazo Tea	\$40.00
Starbucks Hot Chocolate	\$40.00

Beer

Domestic

12oz- Budweiser, Bud Light, Miller Lite, Coors Light

Import

12 oz-Heineken, Amstel Light, Corona

Microbrew/ Craft Beer

12oz- Red Brick Ale, Samuel Adams Lager

Wine

Tisdale- Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

Please ask your sales director for a complete listing of available wines

Spirits

House Brands

Vodka	Gin	Rum	Tequila	Scotch	Bourbon	Whiskey
Skyy	Beefeater	Bacardi	Jose Cuervo	Cutty Sark	Old Smugglers	Seagrams VO

Premium Brands

Vodka	Gin	Rum	Tequila	Scotch	Bourbon	Whiskey
Absolut	Tanqueray	Captain Morgan	Sauza Conmem	Dewars	Jack Daniels	Seagrams 7

Super Premium

Vodka	Gin	Rum	Tequila	Scotch	Bourbon	Whiskey
Grey Goose Ciroc	Tanqueray Ten	Bacardi Select	Patron Silver	Johnnie Walker Black	Wild Turkey	Crown Royal

Beverage

Cordials & Cognacs

Bailey's Irish Cream
Frangelico
Tia Maria
Godiva White Chocolate Liquer
Jagermeister
Hennessy
Hennessy Black
Conjure

Specialty Bar Packages

Let us create a beverage experience that will WOW your guests
Martini Bar- The Classic, Cosmopolitans, Chocolate, Sour Apple, Lemon Drop
Infusion Bar- Red, White and Blue, featuring Grey Goose and Domaine Chandon
Herbal Bar- A variety of herbal libations will enchant your guests
Margarita Bar- Classic, Gold, Watermelon Basil

Ice Luge available additional charges will apply

Coffee Bar \$6.00 per person

A perfect ending to the perfect event
Featuring Starbucks Coffee, Bailey's Irish Cream, Tia Maria, Frangelico and Godiva White
Chocolate Liquer. Served with Whipped Cream, Chocolate Shavings, Cinnamon and
Nutmeg.

Hydration Station \$3.00 per person

To minimize single-use plastic bottles which may end up in landfills we recommend our
hydration station which offers your guests a refreshing selection of all natural, sugar free
flavored water.

Cucumber
Lemon
Mint

Prices do not include 8% sales tax or 21% service charge

Beverage Packages

Hosted Bar on Consumption

House Brands	\$6.00
Premium Brands	\$7.00
Super Premium	\$8.00
Bottled Water	\$3.00
Bottled Domestic Beer	\$5.00
Bottled Import Beer	\$5.50
Bottled Craft/ Microbrew Beer	\$5.50
Soda	\$2.75
Juice	\$2.75

An additional charge of \$225.00 bar set up fee will apply

House Bar Package

House Liquor, Domestic and Imported Beers, House Wines, Sodas, Juices, and Bottled Water.

One Hour \$19.00 per person

Two Hours \$22.00 per person

Three Hours \$24.00 per person

Four Hours \$27.00 per person

An additional charge of \$225.00 bar set up fee will apply

Premium Bar Package

Premium Liquor, Domestic and Imported Beers, House Wines, Sodas, Red Bull, Juices, and Bottled Water

One Hour \$24.00 per person

Two Hours \$29.00 per person

Three Hours \$33.00 per person

Four Hours \$38.00 per person

An additional charge of \$225.00 bar set up fee will apply

Super Premium Bar Package

Super Premium Liquor, Cordials, Cognacs, Domestic and Imported Beers, House Wines, Sodas, Red Bull, Juices, and Bottled Water

One Hour \$29.00 per person

Two Hours \$34.00 per person

Three Hours \$37.00 per person

Four Hours \$41.00 per person

An additional charge of \$225.00 bar set up fee will apply

Cash Bar

\$2.00 per guest service fee

\$625.00 bar set up fee will apply

Drink Tickets

Drink tickets are billed upon consumption; they have no value until they are redeemed

Prices do not include 8% sales tax or 21% service charge

Policies

Food and Beverage

All food and beverage will be supplied and prepared by Stately Events. No outside food or beverage is permitted. All prices are subject to change without prior written notification. Any food or beverage not consumed during the event is not allowed to be taken offsite.

Final menu selections must be submitted a minimum of two weeks prior to the function to ensure availability of desired menu items. Final guarantees must be received four business days prior to your function. Any reduction to the guest count after that cannot be accepted. All counts must be given directly to your sales manager. Any additional changes or damages that may occur during your event will be charged to the credit card number or will be billed to you after the event.

Amendments to Program

If a change from the original set-up is requested on the day of the function, a \$150.00 labor charge will be added to the final bill. Function rooms are assigned based on the anticipated number of guests. The facility reserves the right to adjust room assignments based on your final guarantee. In the event of a substantial fluctuation in the number of attendees, the facility also reserves the right to charge additional set up or room rental fees.

Specific Responsibilities of the Customer

Function guests will be admitted to the banquet room and expected to depart at the time stated on the sales contract. An overhead fee of \$500.00 per hour will apply for access to the facility prior to that and after the end time stated on the sales contract. Confetti and/ or similar décor is not allowed, if brought into the facility a \$500.00 additional cleaning charge will be applied to the final bill. Any damage done to the facility, inadvertently or purposely shall be the customers full responsibility to pay for the repair and /or replacement of property and any additional fees that may go along with it.

Specific Responsibilities of the Facility

Stately Events assumes no responsibility for the damage or loss of any merchandise or articles brought into the facility. Also Stately Events will arrange for, and bill to you, security services as stated in the sales contract. The facility will provide 85" square white or black, table linens for your event at no additional cost. These linens are not floor length. Please ask your sales manager for more information on floor length or other linen rental options.

Special Services

Your sales manager would be pleased to offer referrals to assist you in contract entertainment and décor for your special event. A variety of table decorations are available through Stately events for an additional fee. You are also welcome to make you own arrangements. Please discuss the arrangements with your sales manager prior to your event. Please note that no open flame or crepe paper is allowed. Signs and banners are welcome but must be affixed with tape provided by Stately Events. If you would like to provide Valet Parking for your guests, or coat check in the winter months, please inquire about the possibility of offering these services.

Tax

An 8% sales tax will be applied to all food, beverage and service charges.

Rentals

Functions outside of Stately Events normal scope of operations may require additional rental fees charged to the client.

Room Charge

Room rentals may be incurred based on estimated attendance, space requirements and/or food and beverage minimums.

Room Selection

Assignment of rooms is based on the number of people anticipated. If attendance or requirements vary, Stately Events reserves the right to reassign rooms accordingly.

Additional Labor Charges

Attendant charges are \$100.00/hour with a 4 hour minimum. Chef Charges are \$100.00 for ninety (90) minutes, \$75.00 each additional hour. These are added to buffet dinners when carving and/or action stations are utilized.

Entertainment

Stately Events offers a wide variety of fine musicians for your listening and dancing pleasure. Ask your sales manager to assist you with enhancing your private event.

Transportation

Ask your sales manager for details.

Smoking

To assure the comfort and safety of our guests, Stately Events maintains a totally smoke-free interior environment.

Deliveries

All deliveries should be prearranged with your sales manager. All materials must be labeled with your name and event date. Deliveries not accepted or stored more than 24 hours prior to your event. All articles and equipment to be removed at the time of your departure. Stately Events is not responsible for lost, stolen or damaged articles.

Parking Information

Parking spaces may be reserved and paid for at a \$5.00 per space in the GBA parking garage. These spaces are available to the client and your guests 1 hour prior to the start time of your function. Any variances from this must be approved by Stately Events and the Georgia Building Authority.

