

Pricing for

**CORPORATE
AND SOCIAL
EVENTS**

The Whitlock Inn

57 Whitlock Ave.
Marietta, GA 30064
770-428-1495
www.whitlockinn.com

CORPORATE AND SOCIAL EVENTS

at
The Whitlock Inn
Marietta, Georgia

The historic Whitlock Inn is a unique setting for corporate parties, rehearsal dinners, anniversaries, retirement parties and birthdays. Before the War Between the States the property was the site of the M.G. Whitlock House, a famous 150 room Marietta resort hotel. During those days Marietta was a popular destination for tourists from the hot coastal towns wanting to cool off in the Georgia foothills and to enjoy the "healthful" local springs.

The Whitlock House was destroyed by fire one hundred and five years ago and the property divided and sold. The mansion, as we know it now, was built in 1900 as a residence by the Herbert Dobbs family. The Edwards family bought and restored the property in 1994 and once again the Inn is a popular place for tourists and business travelers to stay while in Marietta. Visitors today enjoy the Inn's proximity to the Marietta Square, live theater, antique shopping, Civil War battlefields and wonderful restaurants.



Parties - Hours of Availability – We offer two hours for social parties and corporate events, please note there is some flexibility in which two hours you may choose.

Some suggested times: 4:00 – 6:00, 5:00 – 7:00, 6:00 – 8:00, 7:00 – 9:00
(Because we are located in a residential area, functions must end by 11:00 pm)

Party prices at The Whitlock Inn include the following: *Please read this carefully as our pricing structure differs from other event sites.*

- Use of the main floor and grounds which includes:
 - The Ballroom
 - Two Dining Rooms
 - Two Parlors
 - Front and Rear Porches
 - The Gardens Outside
- The Food for your party provided by our caterer
- Linens for food and beverage tables
- Set-up and clean-up of all catered items
- Uniformed servers
- Dishes, silverware, glassware, serving pieces
- Guest tables, chairs and basic linens needed for your event
- For a large, fresh flower centerpiece for the buffet, add \$250.00



CORPORATE AND SOCIAL EVENTS

I. After Hours (Light Appetizers) \$32.00 per Guest

Guests	30	50	100	150	200	300	400
	\$960	\$1,600	\$3,200	\$4,800	\$6,400	\$9,600	\$12,800

II. Celebration (Medium Appetizers) \$40.00 per Guest

Guests	30	50	100	150	200	300	400
	\$1,200	\$2,000	\$4,000	\$6,000	\$8,000	\$12,000	\$16,000

III. Classic (Heavy Appetizers) \$52.00 per Guest

Guests	30	50	100	150	200	300	400
	\$1,560	\$2,600	\$5,200	\$7,800	\$10,400	\$15,600	\$20,800

2008

Alcoholic Beverages

The Whitlock Inn does not have an alcohol license, however you may provide your own alcohol. The caterers will supply a professional, insured Bartender for alcohol service. The cost for one bartender is \$150.00 for the length of the event.

For Wine, Beer and Champagne Service

\$2.00 per guest

The caterer will provide bar tables with linens, ice and containers for icing down alcohol, glassware and napkins.

For Full Bar/Mixed Drinks Service

\$3.50 per guest

The caterer will provide bar tables with linens, ice, glassware, napkins, fruit juices, soft drinks, mixers, bar fruit and dry snacks.

For your protection, and ours, we reserve the right to close the bar.

Taxes and Gratuity: Georgia sales tax of 6% will be added to prices. There is no charge for gratuity.

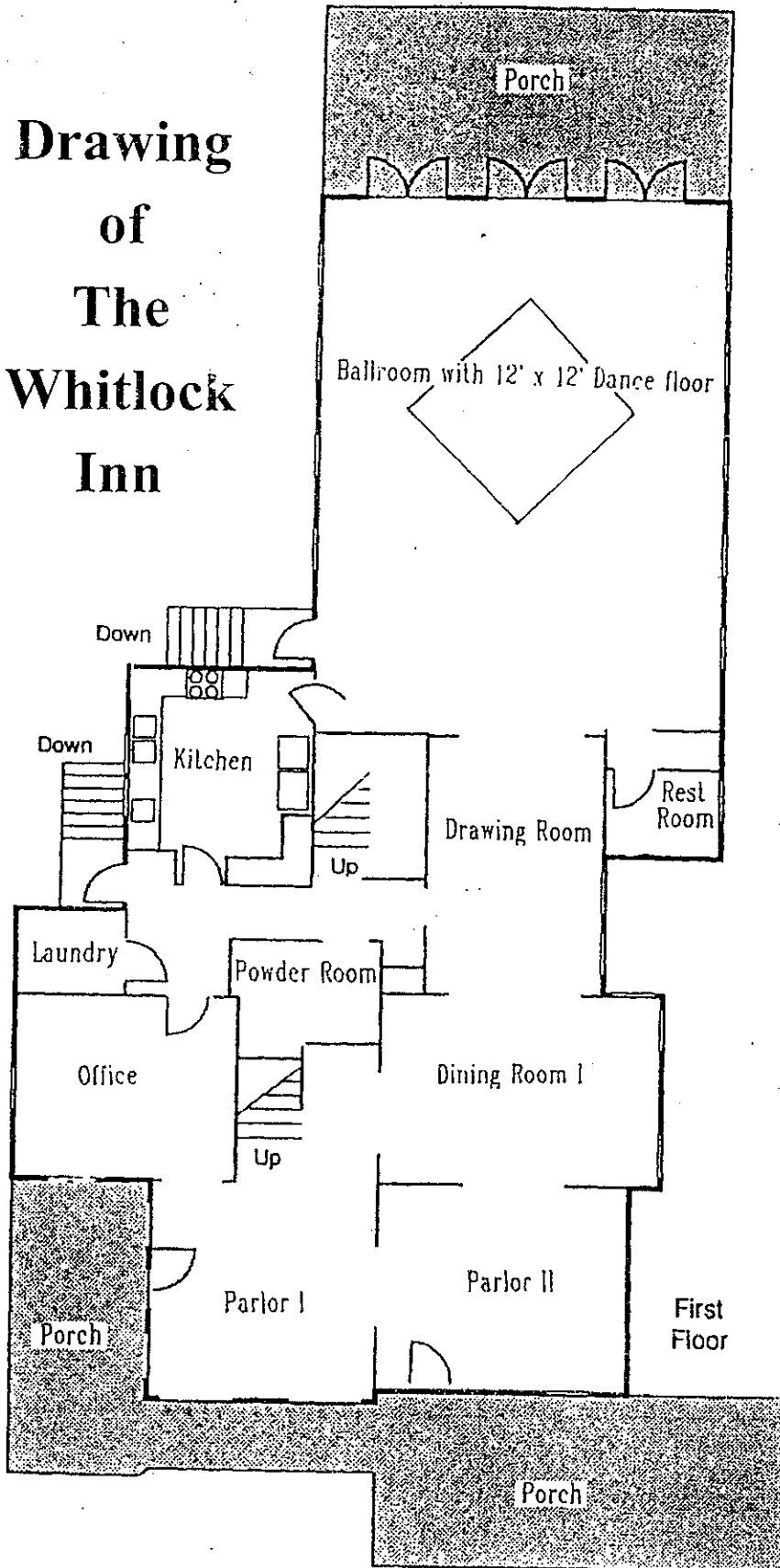
Reservation Deposit: For Corporate and Social Events a \$500.00 non-refundable Reservation Deposit is due at contract signing in order to reserve the Inn. This deposit will be applied to the cost of your event.

Payment Schedule: One half of the Event Fee is due four months in advance of your event date. The final guest count and the balance of the Event Fee are due two weeks before your event date.

Parking: An off duty police officer will be provided to assist guests with parking. Guests coming to the Whitlock Inn may park in the SunTrust Bank lot when the bank is closed. Guests may also use the First United Methodist Church lot across the street. There is also parking around the Marietta Square.

To the Gardens

**Drawing
of
The
Whitlock
Inn**



*A Historic Bed & Breakfast
57 Whitlock Avenue
Marietta, Georgia 30064*

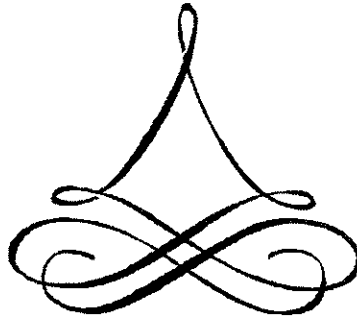
*Alexis Edwards Amaden
Innkeeper*

(770) 428-1495

fax (770) 919-9620

Email: alexis@whitlockinn.com

www.whitlockinn.com



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

I. Light Cocktail Party

Crab Cakes

Served with Remoulade Sauce

Hanger Steak Bruschetta

With Pomegranate Balsamic Glaze and Parmesan Shavings

Bourbon Pecan Chicken

Served Sour Cherry Sauce

Chefs Cheese Display

Served with Crackers

Brie en Croute

Baked in Puff Pastry with Preserves and served with Crackers

Roasted Vegetables

With Pine Nut Vinaigrette and Goat Cheese

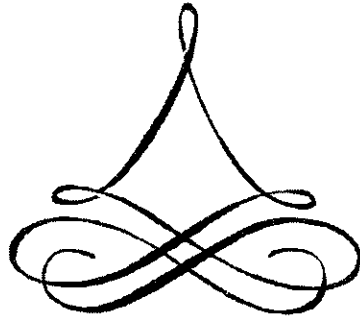
Assorted Miniature Sweets

Ganache covered Brownies, Chocolate covered Berries, and Tiramisu Cups

Tea and Lemonade

57 WHITLOCK AVE., MARIETTA, GA. 30064 / 770-426-9852

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

I. After Hours Party

Shrimp Scampi Canape
Served on a Rice Cracker

Beef Satay
With Cilantro Chimi Churi Sauce

Olive Scented Chicken
Served with Red Pepper Aioli

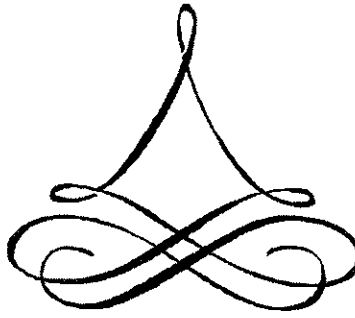
Chefs Cheese Display
Served with Crackers

Raw Vegetable Tray
With Peppercorn Ranch Dressing

Assorted Miniature Sweets
Ganache covered Brownies, Eclairs, and Fruit Tarts

Tea and Lemonade

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

I. English Tea

English Tea Sandwiches

Including a selection of:

Cucumber with a Dill Cream Cheese, Pimento Cheese,
and Chicken salad

Cranberry and Orange Scones

Served with Lemon Curd

Fresh Sliced Fruit

Served with Seasonal Berries

Raw Vegetable Tray

With Peppercorn Dressing

Assorted Miniature Sweets

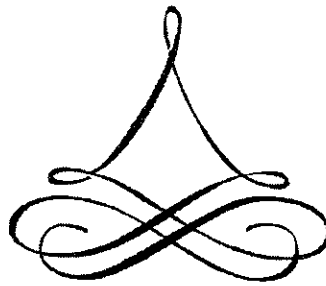
Ganache covered Brownies, Eclairs, and Fruit Tarts

Hot Tea

Including English, Chamomile, Lemon and Green Tea

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. The Celebration

Hot Hors D'Oeuvres

Please select two (2) of the following:

Charleston Miniature Crab Cakes
Accompanied by a Tangy Remoulade Sauce

Miniature Cocktail Meatballs
Teriyaki or Burgundy Sauce

Antipasto Skewers
Tortellini with Kalamata Olives and Ham

Stuffed Mushroom Caps
Spinach, Sausage, Vegetable or a Combination of All

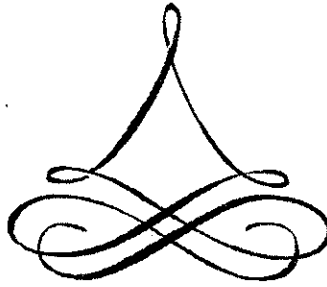
Home Style Chicken Tenders
Served with BBQ Sauce and Honey Mustard

Miniature Twice Baked Potatoes
Served with Bacon on the side

Hot Spinach and Artichoke Dip
Served with Flat Breads and topped with Freshly Grated Parmesan Cheese

Farfalle Pasta with Alfredo and Marinara Sauce
Freshly Grated Parmesan Cheese

Bourbon Pecan Chicken Bites
Drizzled with Honey



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. The Celebration

Sandwiches

Please select one (1) of the following:

Tea Sandwiches

Finger sandwiches with a variety of tasty fillings, including:
Cucumber with Dill Cream Cheese, Ham Salad, Chicken Salad, and Pimento Cheese

Mini Panini Sandwiches

includes a selection of:

Smoked Turkey and Fontina Cheese, Smoked Ham and Fontina Cheese and
Vegetarian with grilled seasonal Vegetables
Served with Grain Mustard and Aioli

Deli Select Trio

Ham, Turkey Breast, and Roast Beef Silver Dollar Sandwiches
Served with Horseradish, Grain Mustard, and Aioli

Cheese Selections

Please select one (1) of the following:

Fig and Goat Cheese Pate
Served with Assorted Crackers

Brie En Croute

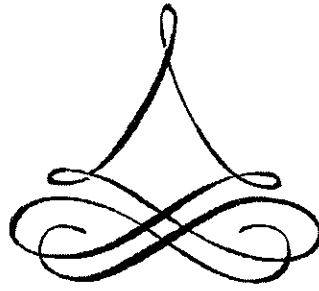
Baked in puff pastry with Dried Fruit

A Variety of Domestic Cheeses

To include Swiss, Havarti, and Cheddar Cheeses with Assorted Crackers

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. The Celebration

Your Meal will include the following:

Fresh Fruits and Berries of the Season
Flowing from a hand carved Watermelon Basket and served on silver trays

Crudite

Fresh seasonal Vegetables served with Peppercorn Ranch

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing
Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

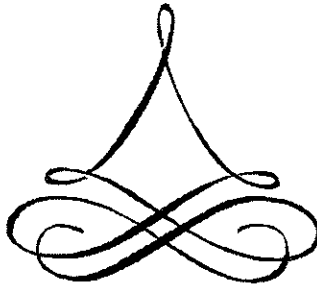
Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry,
Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs,
and Pecan Tassies

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. The Celebration

Beverages

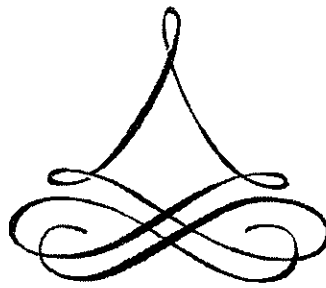
Please select one (1) of the following:

Sparkling Punch

Sweetened and Unsweetened Iced Tea & Lemonade & Water Station

Gourmet Coffee Station

Served with Whipped Cream and Dark Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Hors D'Oeuvres

Please choose four (4) of the following:

Charleston Miniature Crab Cakes
Accompanied by a Tangy Remoulade Sauce

Sirloin Skewers
With Teriyaki or Basil or Chimichuri or Burgundy Sauce

Crispy Olive Scented Chicken
With Red Pepper Aioli

Hot Spinach and Artichoke Dip
Served with Flatbreads and topped with Freshly Grated Parmesan Cheese

Bourbon Pecan Chicken Bites
Drizzled with Honey

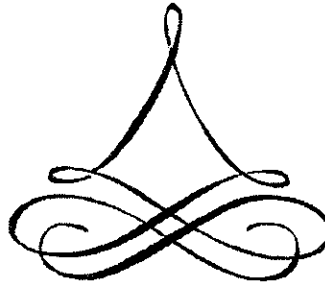
Penne Pasta with Alfredo or Roasted Tomato Marinara
Freshly Grated Parmesan Cheese

Home Style Chicken Tenders
Served with BBQ Sauce and Honey Mustard

Fig and Goat Cheese Puff
Served with Balsamic Glaze

Fried Calamari
Served with Jalapeno Tarter Sauce and Sweet Chili Sauce

(Hors D'Oeuvres continued on next page)



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Hors D'Oeuvres (Continued)

Asian Salmon Cheese Cake Torte or Blue Cheese Pear Torte
Served with Assorted Crackers

Miniature Cocktail Meatballs
Teriyaki or Burgundy Sauce

Shrimp Scampi Dip
Served with Flatbreads and Freshly Grated Parmesan Cheese

Carving Station with a Uniformed Chef

Please select one (1) of the following meats:

Herb Roasted Top Round of Beef

Sage Rubbed Turkey Breast

Smoked Ham

Served with Assorted Rolls and Horseradish Sauce, Grain Mustard, and Aioli

Included with your Reception are the Following:

A Variety of Domestic Cheeses

To include Swiss, Havarti, and Cheddar Cheeses served with Assorted Crackers

Chilled Seasonal Fresh Grilled Vegetables

Served with Parmesan Peppercorn Dip

Fresh Fruits and Berries of the Season

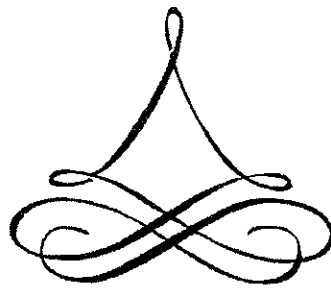
Beautifully displayed on a glass flowing from a hand carved Watermelon Basket

Dark Chocolate Fondue

Accompanied with Pound Cake and Brownie Cubes

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Classic Affair

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

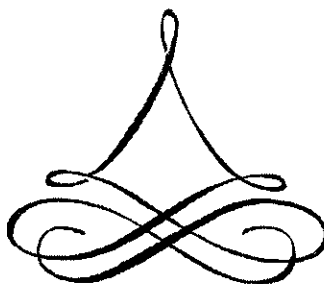
Beverages

Please Choose one (1)

Sweetened and Unsweetened Iced Tea & Lemonade & Water Station

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Southern Stations

Appetizer Station (includes all 3)

Charleston Miniature Crab Cakes

Served with Remoulade Sauce

Pork Barbecue

Served in mini Filo Cups

Crispy Southern Fried Chicken Bites

With Honey Mustard

Southern Veggie Station (includes both/2)

Fried Green Tomatoes

Served with Herbed Goat Cheese

Grilled Vegetables

Served with Roasted Red Pepper Vinaigrette

Grits Station

Your Guests will be able to create their own Grits Dish

Three Cheese Grits, Shrimp and Tasso Ham Grits, and Roasted Garlic Grits
Accompanied by Bacon Bites, Sauteed Onions, Tomato, Chives, and Cheddar Cheese served in
Martini glasses

Carving Station with a Uniformed Chef

Please choose one (1) of the following meats:

Herb Roasted Top Round of Beef

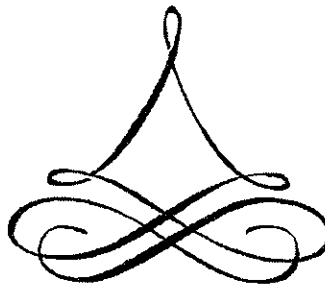
Southern Fried Turkey Breast

Smoked Ham

Served with Assorted Rolls, Biscuits, Horseradish Sauce, Grain Mustard, and Aioli

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Southern Stations

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies

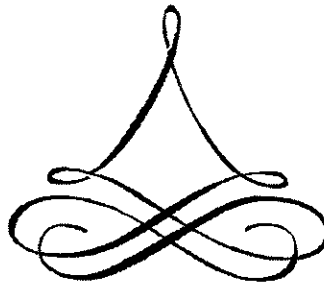
Beverages

Please select one (1)

Sweetened and Unsweetened Iced Tea & Lemonade & Water Station

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Antipasto Station

Chefs Selection of Imported Cheeses

Served with Assorted Crackers

Grilled Vegetables

Served with Parmesan Peppercorn Dip

A Variety of Cured Olives, Artichoke Hearts, and Pepperoni

Appetizer Station (includes all 3)

Charleston Miniature Crab Cakes

Served with Remoulade Sauce

Sun Dried Tomato and Goat Cheese Torte

Served with Flatbreads

Crispy Olive Scented Chicken

With Red Pepper Aioli

Pasta Station

Your Guests will be able to create their own Pasta Dish

Pasta Selections of Penne and Cheese Tortellini

Sauce Selections of Roasted Tomato Marinara and Basil Alfredo

Accompanied by Ratatouille, Olive Tapenade, and Freshly Grated Parmesan

or

Mashed Potato Bar

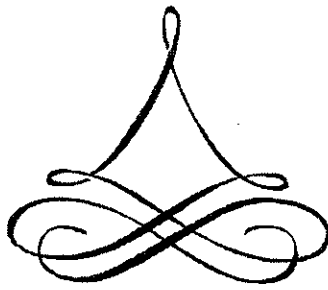
Garlic, Cheddar, and Sweet Mashed Potatoes

Served with Cheese, Bacon, Chives, Sour Cream, Butter, Pecan and Brown Sugar

Served in Martini Glasses

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Carving Station with a Uniformed Chef

Please select one (1) of the following meats:

Herb Roasted Top Round of Beef

Sage Rubbed Turkey Breast

Smoked Ham

Served with Assorted Rolls, Horseradish Sauce, Grain Mustard, and Aioli

Desserts

Please select one (1) of the following:

Celebration Sheet Cake

Chocolate or Vanilla Cake with Buttercream Icing

Personalize the cake with your special design or favorite sports or corporate logo

Cobbler Station

A delectable trio of Peach, Apple, and Berry Cobblers served with Whipped Cream

Cupcakes

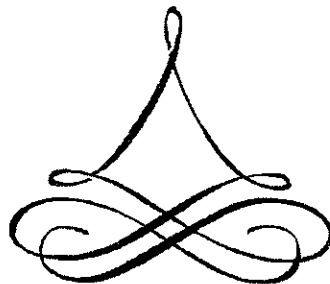
Choose from Chocolate, Vanilla, Red Velvet or Lemon

Dessert Shooter Station

Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

Miniature French Pastries

May include Chocolate Dipped Berries, Assorted Truffles, Fruit Tarts, Mini Cheesecakes, Mini Eclairs, and Pecan Tassies



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Classic Stations

Beverages

Please select one (1)

Sweetened and Unsweetened Iced Tea and Lemonade and Water Station

Gourmet Coffee Station
With Whipped Cream and Chocolate Shavings