

Dinners
at
The Whitlock Inn

Marietta, Georgia

57 Whitlock Avenue
(770) 428-1495

DINNERS AT THE WHITLOCK INN

The following information has been designed to help you in planning your Dinner at the historic Whitlock Inn. Each dinner we host is special and unique with it's own set of circumstances, therefore all planning and pricing will be specific to your particular event. Please use this information to determine the type of dinner that best reflects your ideas and own personal style.

Hours of Availability:

The Inn is available for your Dinner weekday evenings (sorry, not Saturdays) for 3 hours. Suggested times are 6:00-9:00, 7:00-10:00, and 8:00-11:00.

(Because the Inn is located in a residential neighborhood, evening events must end by 11:00pm.)

Dinner Prices Include the Following:

- Use of the entire **main floor** and **grounds** of the Inn.
- The **grand Ballroom** with an area for dancing.
- The formal **dining room** with fireplace and dramatic crystal chandelier.
- The **drawing room** with a piano you are welcome to use (the piano may be moved into the Ballroom, if you wish).
- Two large **parlors** with fireplaces and comfortable chairs for your guests.
- The **office** with a coat rack (as needed).
- Front and rear **porches** with rocking chairs and seasonal greenery.
- Food for your Dinner will be provided by Carriage House Catering, an experienced group known for their creative and delicious menus. Their representative will meet with you at the Inn to custom design your Dinner. They are located in the original Carriage House next to the Inn and may be reached at 770-426-9852.
- II-IV. For the Buffet Dinner, **linens** in your choice of colors for the buffet tables and white, black or ivory table cloths for your guest tables - - - the caterer has a large variety of colors for your selection.
- V. For the Sit Down Dinner, **linens** in your choice of colors for your guest tables - - - the caterer will provide numerous choices of colors.
- **Set-up and clean-up, Uniformed servers, dishes, silverware, and serving pieces, Guest tables, buffet tables and chairs for all of your guests.**

Reservations and Security Deposit: A \$2,000 non-refundable Reservation Deposit is due at contract signing in order to reserve the Inn for Dinner. A \$500 Security Deposit is required two weeks before the event and is refundable two weeks after the event. Any loss or damage to the Inn will be deducted from the Security Deposit.

Payment Schedule: For your convenience, you may charge the second payment (due four months before your event) and the third (final) payment (due two weeks before the event). Your Reservation and Security Deposits must be paid in either cash or by check.

Taxes and Gratuity: Georgia sales tax (currently 6%) will be added to all Dinners. *There is no charge for gratuity.*



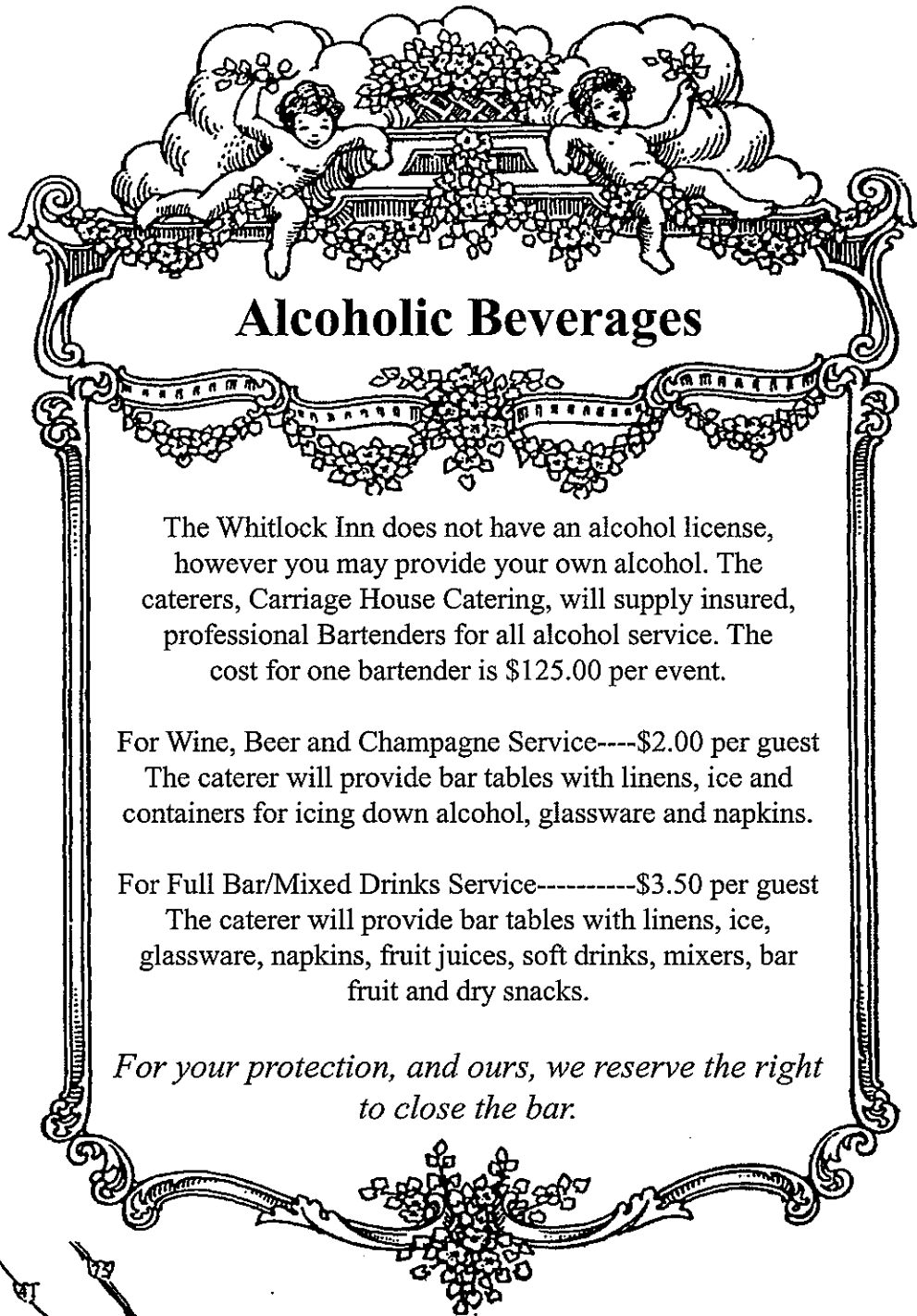


	Number of Guests	50	75	100	125	150
II	It's Casual BBQ / Backyard Boil	\$3,400	\$4,425	\$5,600	\$7,000	\$8,250
III	Simple Suppers with Themes	\$3,700	\$4,875	\$6,200	\$7,750	\$9,150
IV	Grand Dinner Buffet	\$4,350	\$5,850	\$7,500	\$9,375	\$11,100
V	Elegant Sit Down Dinner	\$4,950	\$6,750	\$8,700	\$10,875	\$12,900

November 2011

The Whitlock Inn





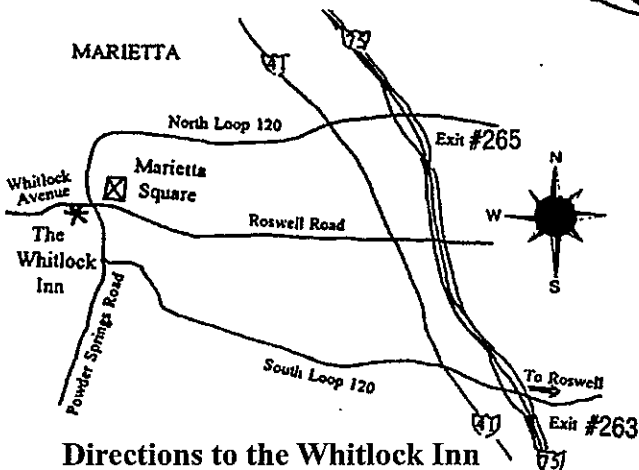
Alcoholic Beverages

The Whitlock Inn does not have an alcohol license, however you may provide your own alcohol. The caterers, Carriage House Catering, will supply insured, professional Bartenders for all alcohol service. The cost for one bartender is \$125.00 per 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.

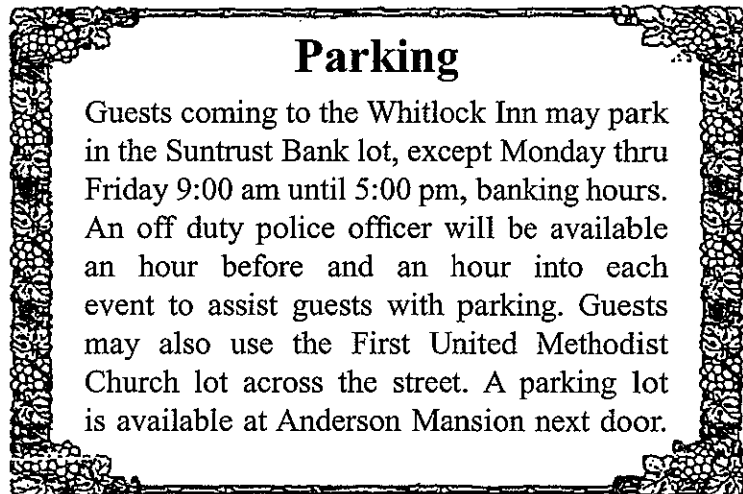
For Full Bar/Mixed Drinks Service-----\$3.50 per guest
The caterer will provide bar tables with linens, ice, glassware, napkins, fruit juices, soft drinks, mixers, bar fruit and dry snacks.

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



Directions to the Whitlock Inn

From Highway 75 go West on South Loop 120 (exit 263), travel 3 miles to Powder Springs Road, turn Right (North) two lights, then Left (West) on Whitlock Avenue, the Inn is the first house on the Left after the Bank.

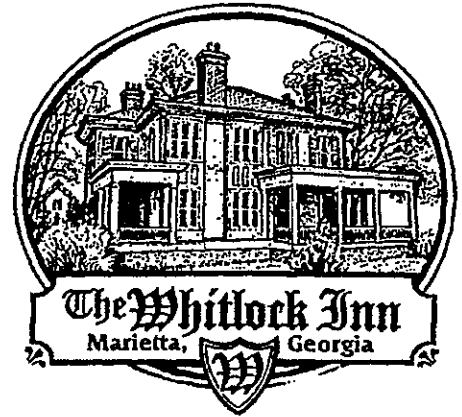
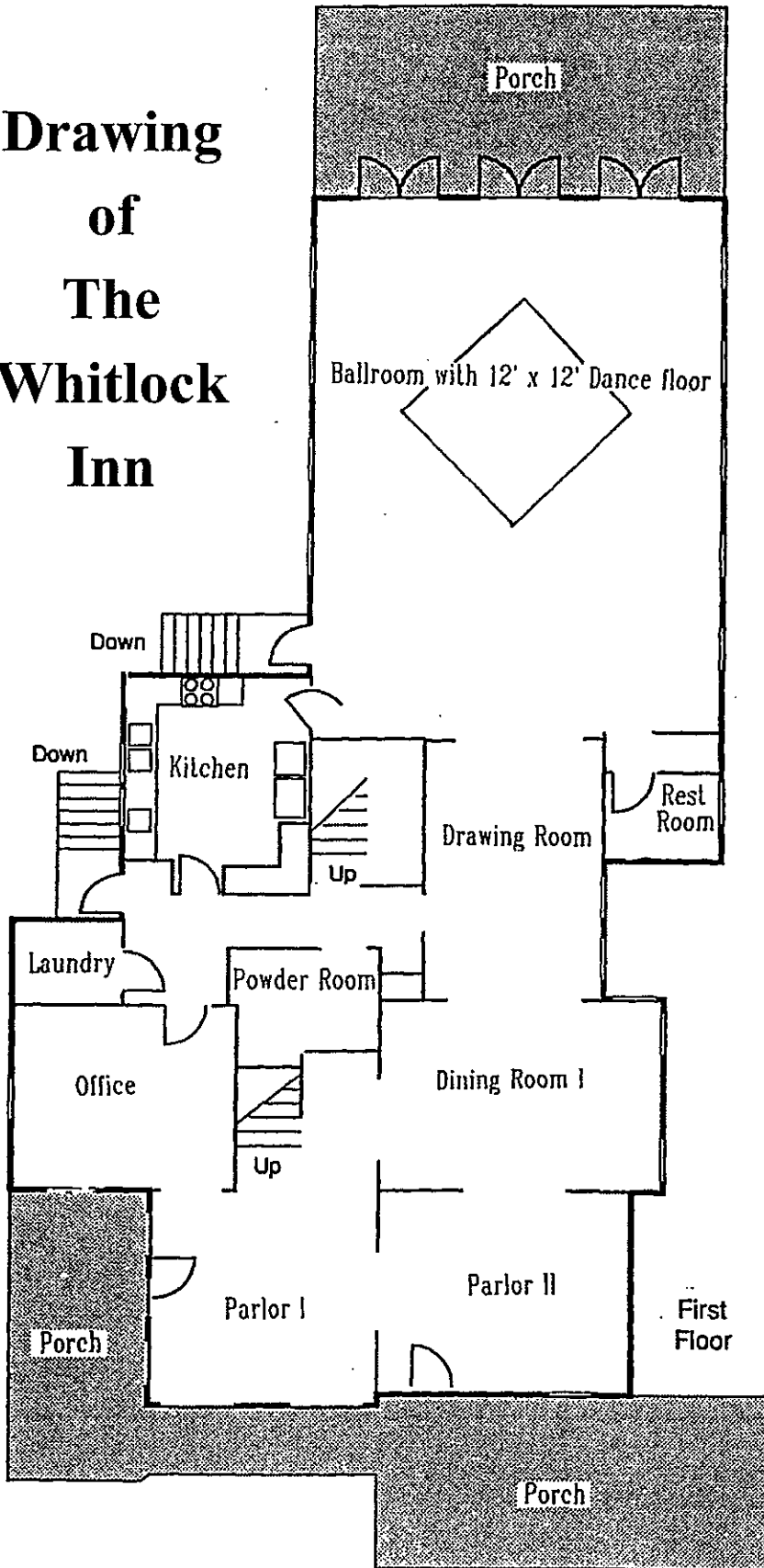


Parking

Guests coming to the Whitlock Inn may park in the Suntrust Bank lot, except Monday thru Friday 9:00 am until 5:00 pm, banking hours. An off duty police officer will be available an hour before and an hour into each event to assist guests with parking. Guests may also use the First United Methodist Church lot across the street. A parking lot is available at Anderson Mansion next door.

To the Gardens

Drawing of The Whitlock Inn



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

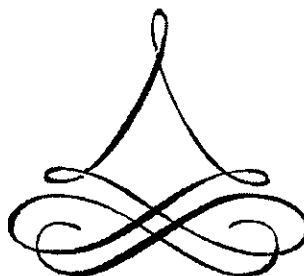
*Alexis Edwards Amaden
Innkeeper*

(770) 428-1495

fax (770) 919-9620

Email: alexis@whitlockinn.com

www.whitlockinn.com



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. Porch Barbecue

Appetizer

Southern Pecan Cheese Ring

Dinner

Pulled Pork Barbecue
Homemade Barbecue Sauce

Grilled Boneless Breast of Chicken Barbecue
Homemade Barbeque Sauce

Sides

Buttered Texas Toast

Island Rum Baked Beans

Cole Slaw

Twice Baked Potato Salad
With Cheese, Sour Cream, Chives, and Bacon

Desserts

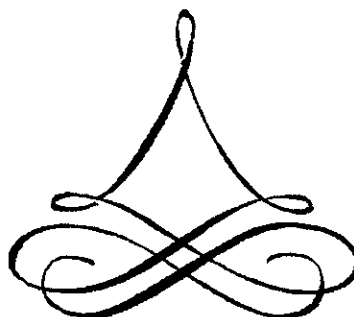
White Chocolate Banana Pudding
Key Lime Pie

Beverages

Sweetened and Unsweetened Tea and Lemonade

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. Backyard Low Country Boil

Appetizers

Seared Crab Cakes

Pulled Pork Filo Cups

Into the Boil

Shrimp, Red Potatoes, Hillshire Smoked Sausage, Mini Corn Cobs

Sides

Carolina Coleslaw

Red Beans and Rice

Rolls

Desserts

Key Lime Pie

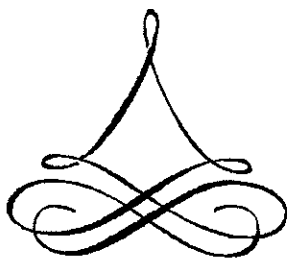
Banana Pudding

Beverages

Sweetened and Unsweetened Tea and Lemonade

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Island Oasis Feast

Appetizers

Fresh Fruit Display

Entrees

Lime and Cilantro Grilled Chicken
With Pomegranate Reduction

Grilled Hanger Steak
With Balsamic Glaze

Sides

Fried Plantains
With Chimi Churi Sauce

Cumin Roasted Sweet Potatoes

Corn and White Bean Succotash

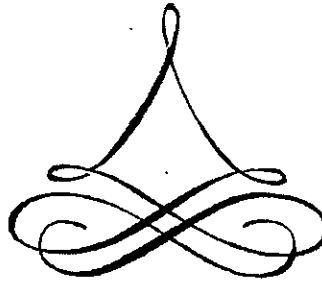
Warm Grilled Vegetables
With Cilantro Lime Sauce

Desserts

Mini Key Lime Tarts and Coconut Tarts

Beverages

Mango Sweet Tea and Lemonade



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Southern Supper Buffet

Appetizer or Salad

Southern Pecan Cheese Ring
Served with Crackers

or

Seasonal Tossed Garden Salad
With Parmesan Peppercorn and Golden Italian Dressings

Entree

Herb Roasted or Fried Boneless Chicken Breast
With Cajun Cream Sauce

and

Pork Loin
With Sweet Red Pepper Glaze

Sides

Mashed Potatoes or Baked Macaroni and Cheese

Green Beans

Rolls and Butter

Dessert

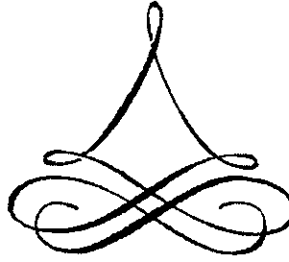
Pecan Pie

Beverages

Iced Tea with Lemon Slices

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. A Night in Paris

Appetizers

Brie with Apricot Chambord Coulis
Served with French Bread Slices

Wild Mushroom Palmiers
Served with Aioli

Entree

Grilled Hanger Steak
Crusted with Herbs de Provence and Croissants on the side

Seared Chicken
With Red Wine Reduction

Sides

Roasted Green and White Asparagus
Served with Almond Vinaigrette and topped with Goat Cheese

Scalloped Potatoes Au Gratin

Dessert

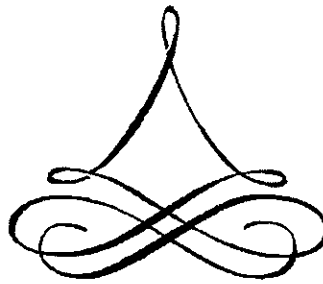
Assorted French Pastries
Eclairs, Napoleons, Truffles

Beverages

Gourmet Coffee and Water

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. Italian Countryside Buffet

Salad

Mixed Field Salad
With Fresh Seasonal Fruit and Vanilla Vinaigrette
Served with Artisan Crusty Rolls

Entree

Chicken Parmesan
Served with Marinara Sauce and Parmesan Cheese

and

Tilapia Piccata
Served with Lemon Caper Sauce

Sides

Tuscan Grilled Vegetables

Penne Pasta
With Alfredo and Marinara Sauce

Dessert

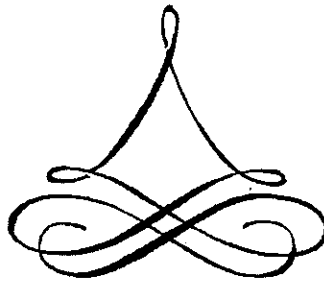
Tiramisu

Beverages

Iced Tea with Lemon Slices

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

Hors D'Oeuvres

Please choose two (2)

Warm Spinach and Parmesan Dip
Served with New York Flat Breads

Domestic Cheese Platter
Served with Fruit Garnishes and an Assortment of Crackers

Seasonal Fresh Fruit Display
Served on silver trays

Artichoke Parmesan Savory Cheese Cake
Served with French Mini Toasts

Cold Charleston Crab Spread
Served with an assortment of Crackers

Asian Salmon Cheese Torte
Served with Wasabi Caviar and Rice Crackers

Salad

Please choose one(1)

Mixed Field Salad
With Fresh Seasonal Fruit and Vanilla Vinaigrette

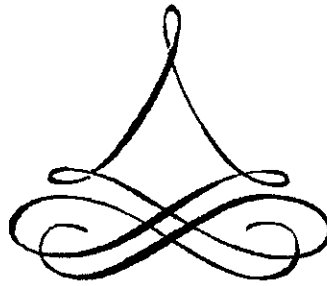
Traditional Caesar Salad
Served with Homemade Croutons and Fresh Shaved Parmesan

Spinach Salad
Served with Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette

Seasonal Tossed Garden Salad
With Parmesan Peppercorn and Golden Italian Dressings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

Entree

Please choose two (2)

Wild Mushroom Stuffed Chicken Breast
Served with Truffled Veloute

Roast Pork Loin
Served with Apple Cider Bacon Glaze

Herb Roasted Artichoke Chicken
Served with Red Pepper Vinaigrette

Grilled Chicken with Tomato Vodka Sauce
Served over Penne Pasta

Sauteed Tilapia
Served with Pomegranate Sauce

London Broil
Served with Wild Mushroom Demi Glaze

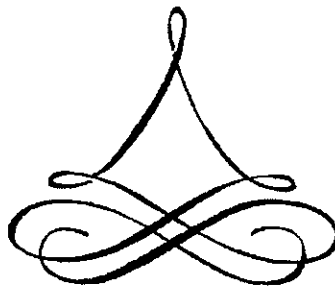
Chicken Parmesan
Served with Marinara Sauce and Parmesan Cheese over Penne Pasta

Grilled Salmon
Served with Pesto Cream Sauce

Vegetarian Mushroom Strudel
Topped with Red Pepper Coulis

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

Accompaniments

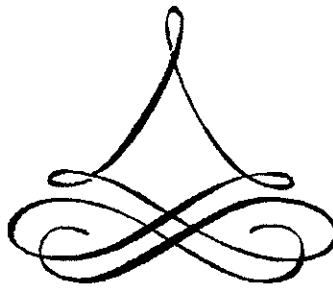
Choose two (2)

Red Skin Mashed Potatoes
Herb Roasted Potatoes
Wild Rice
Penne Pasta Alfredo
Fresh Green Beans
Sautéed Seasonal Vegetables
Herb Polenta
Cheese Grits
Scalloped Potatoes
Grilled Vegetables including Asparagus

Also included in your menu:
Assorted Breads and Rolls
Served with Honey Butter

Beverages

Sweetened and Unsweetened Iced Tea and Water Station
&
Coffee Station
With Whipped Cream and Chocolate Shavings



CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Dinner Buffet

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

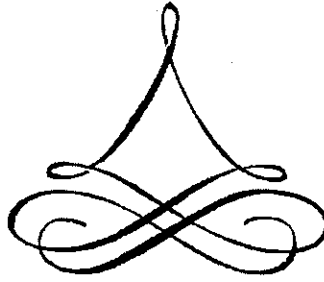
Includes "Old fashioned" Banana Pudding, Panna Cottas in Cherry, Pistachio, Chocolate or Raspberry, Classic Tiramisu, Rich Dark Chocolate Mousse, and English Trifle

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

V. Elegant Seated Served Dinner

Passed Hors D'Oeuvres

Please select two (2)

- Polenta topped with Red Pepper
- Miniature Crab Cakes with Remoulade Sauce
- Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
- Brie and Raspberry Bites
- Fig and Goat Cheese Puffs with Balsamic Molasses
- Pear, Bacon, and Gorgonzola Bruschetta

Salad

Please select one (1)

Spring Mix Salad

Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and
Homemade Pecan Balsamic Dressing

Ensalada Caprese

A Salad of Mixed Greens served with Fresh Mozzarella, Vine Ripe Tomato,
Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper and Sea Salt

Mixed Green Salad

Served with Citrus Segments, Pistachios, Shaved Romano Cheese,
Pistachio Vinaigrette and Pomegranate Molasses

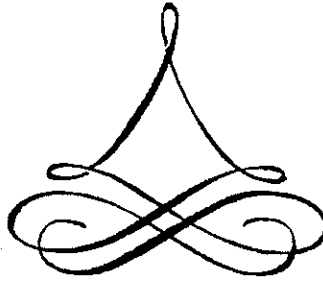
Breads

Assorted Breads

May include Croissants, Brioche, and Silver Dollar Rolls
Served with Honey Butter

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

Entree

Offer your guests a choice of three (3) on your response card or serve everyone a dual entree

Roasted Center Cut of Beef Tenderloin
Served with Red Wine Fumet

Grilled Atlantic Salmon
Served with Lemoncello Buerre Blanc

Oven Roasted Pork Loin
Served with Apple Cider and Bacon Glace

Oven Roasted Chicken Breast
Served with a Sherry Veloute

Sauteed Lump Crab Cake
Served with Mustard Seed Cream Sauce

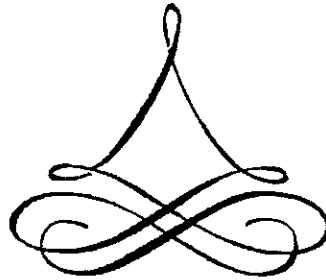
Sauteed Quail Breast
Served with Cranberry White Wine Sauce

Roasted Red Snapper
Served with a Lemon Caper Sauce

Vegetarian Wild Mushroom Strudel
Served with Red Pepper Vinaigrette

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

Sides

Please select two (2)

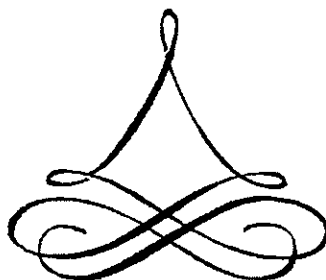
Red Skin Mashed Potatoes
Seasonal Fresh Sauteed Vegetables
Garlic Whipped Red Skin Potatoes
French Green Beans
Roasted Fingerling Potatoes
Roasted Asparagus
Basil Pesto Asparagus
Basil Pesto Risotto
Herb Roasted Grape Tomatoes and Summer Squash

Beverages

Unsweetened Iced Tea and Water
&
Gourmet Coffee

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Seated Served Dinner

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

Individual Fruit Cobbler

A delectable choice of Peach, Apple, or Berry Cobbler served with Whipped Cream

Traditional Creme Brulee

Served with fresh Berries

Tiramisu Cappuccino

Traditional Tiramisu served in a coffee cup with Kahlua Lady Fingers

Peach Panna Cotta

An Italian Custard served with Peach Bourbon Coulis

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