

Have  
your  
**HOLIDAY**  
**PARTY**

at

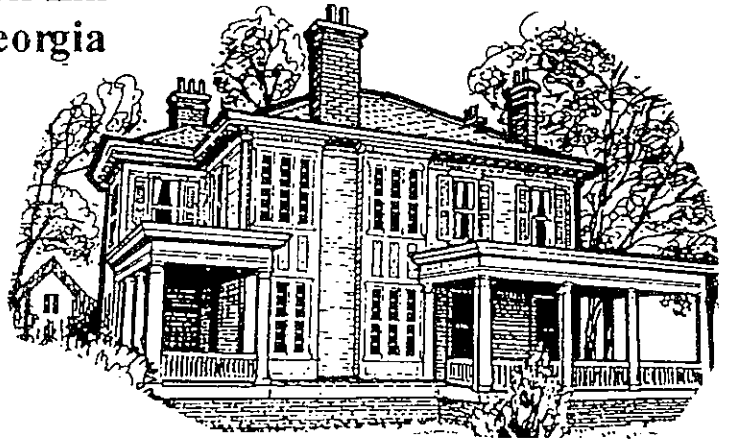
The Whitlock Inn  
57 Whitlock Ave.  
Marietta, GA 30064  
770-428-1495  
[www.whitlockinn.com](http://www.whitlockinn.com)

# HOLIDAY PARTIES

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 allow four hours for parties and corporate events, please note there is some flexibility in which four hours you may choose.

**Daytime 11:00 am - 4:00 pm / Evening 7:00 pm - 11:00 pm**  
*(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 Inn will be professionally decorated for the Holiday Season.
- The Food for your party provided by our caterer
- Flowers and 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





# HOLIDAY PARTIES



	50	75	100	125	150	200	250	300	400
<b>II. Blissful Affair (Light Appetizers)</b>									
Monday - Thursday	\$3.940	\$4.603	\$5.266	\$5.973	\$6.568	\$7.881	\$9.163	\$10.445	\$13.009
Friday or Sunday	\$4.940	\$5.603	\$6.266	\$6.973	\$7.568	\$8.881	\$10.163	\$11.445	\$14.009
Saturday	\$5.940	\$6.603	\$7.266	\$7.973	\$8.568	\$9.881	\$11.163	\$12.445	\$15.009

<b>III. Classic Appetizer (Heavy Appetizers)</b>									
Monday - Thursday	\$4.453	\$5.296	\$6.016	\$6.817	\$7.430	\$8.831	\$10.350	\$11.870	\$14.909
Friday or Sunday	\$5.453	\$6.296	\$7.016	\$7.817	\$8.430	\$9.831	\$11.350	\$12.870	\$15.909
Saturday	\$6.453	\$7.296	\$8.016	\$8.817	\$9.430	\$10.831	\$12.350	\$13.870	\$16.909

<b>IV. Grand Dinner Buffet</b>									
Monday - Thursday	\$4.840	\$5.902	\$6.841	\$7.861	\$8.692	N/A	N/A	N/A	N/A
Friday or Sunday	\$5.840	\$6.902	\$7.841	\$8.861	\$9.692	N/A	N/A	N/A	N/A
Saturday	\$6.840	\$7.902	\$8.841	\$9.861	\$10.692	N/A	N/A	N/A	N/A

<b>V. Elegant Seated Dinner</b>									
Monday - Thursday	\$5.240	\$6.502	\$7.641	\$8.861	\$9.892	N/A	N/A	N/A	N/A
Friday or Sunday	\$6.240	\$7.502	\$8.641	\$9.861	\$10.892	N/A	N/A	N/A	N/A
Saturday	\$7.240	\$8.502	\$9.641	\$10.861	\$11.892	N/A	N/A	N/A	N/A

2007

**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 \$125.00 for the length of the event.

\$2.00 per guest

**For Wine, Beer and Champagne Service**

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

\$3.50 per guest

**For Full Bar/Mixed Drinks Service**

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.*

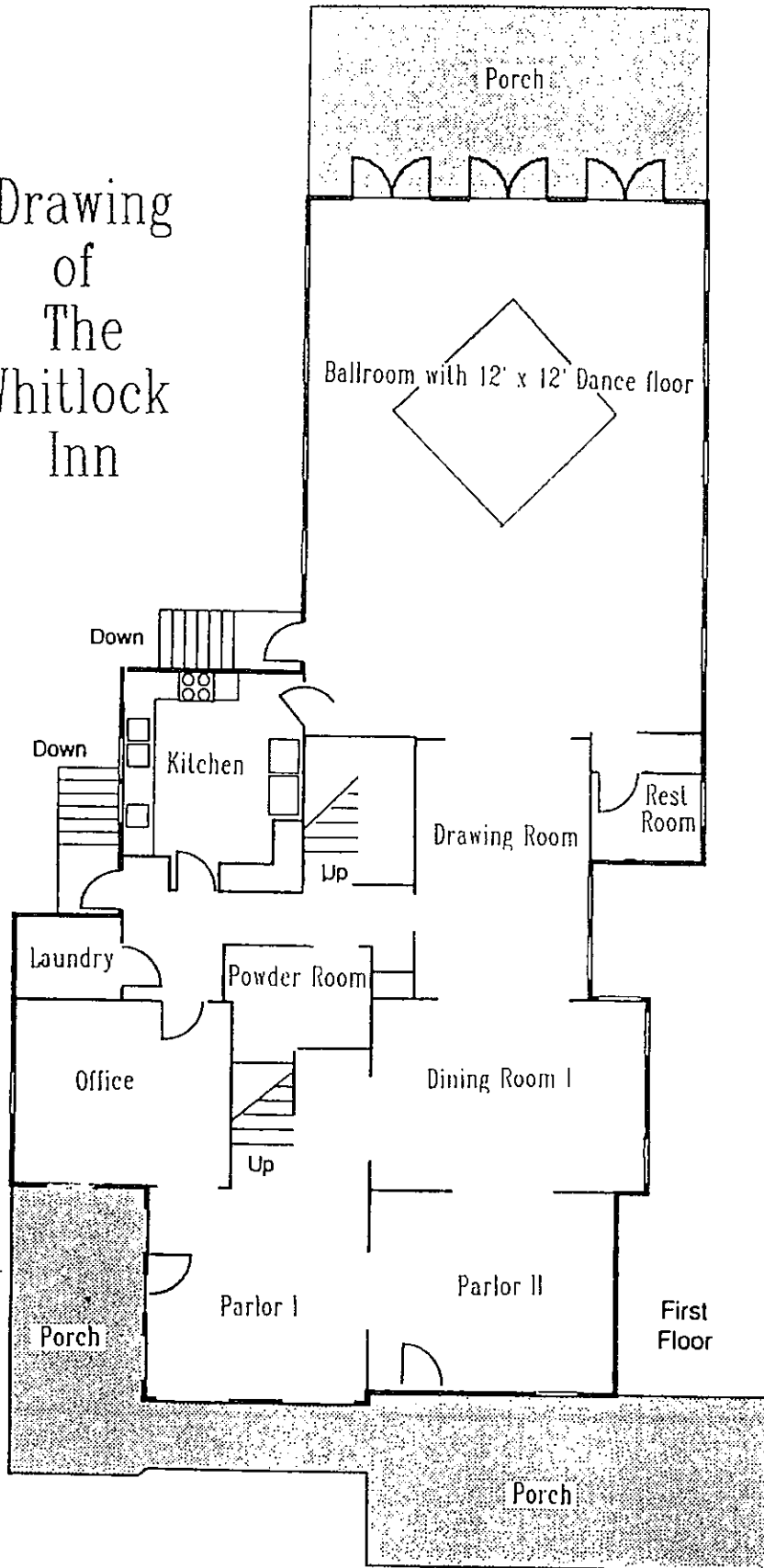
**Taxes and Gratuity:** Georgia sales tax of 6% will be added to prices. There is no charge for gratuity.

**Reservation and Security Deposit:** For parties, receptions, dinners and other events, a \$2000.00 non-refundable Reservation Deposit is due at contract signing in order to reserve the Inn. The deposit will be applied to the cost of your event. A \$500.00 Security Deposit is required two weeks before your event and is refundable two weeks after your event. Any loss or damage to the Inn will be deducted from the Security Deposit.

**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

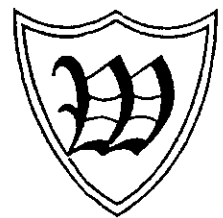
Alexis Edwards Amaden

Innkeeper

(770) 428-1495

fax (770) 919-9620

[www.whitlockinn.com](http://www.whitlockinn.com)





CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Holiday Affair

Hot Hors D'Oeuvres (includes both/2)

Hot Charleston Crab Dip

Served with Flat Breads and topped with freshly grated Parmesan Cheese

Pecan Crusted Southern Fried Chicken Bites

Served with a Sour Cherry Sauce

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  
or

Holiday Lavosh Pinwheel Sandwiches

Turkey, Ham and Vegetables wrapped in a soft Cracker Bread  
with Herbed Cream Cheese and Mixed Baby Greens

Cheese Selection

Brie En Croute

Baked in puff pastry with Preserves.  
Served with Crackers and Ginger Snaps

Fruit Selection

Fresh Fruits and Berries of the Season

Vegetables

Crudites

Fresh Seasonal Vegetables served with Peppercorn Ranch

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

II. A Blissful Holiday 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 select one (1) of the following:

Sparkling Cranberry Punch

Sweetened and Unsweetened Iced Tea and Lemonade

Gourmet Coffee Station

Served with Whipped Cream and Dark Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Holiday Classic Affair

Hors D'Oeuvres (includes all 5)

Hot Charleston Crab Dip

Served with Flat Breads and topped with Freshly Grated Parmesan Cheese

Pecan Crusted Southern Fried Chicken Bites

Served with a Sour Cherry Sauce

Penne Pasta with Rosemary Scented Marinara Sauce

or

Penne Pasta with Basil Scented Alfredo Sauce

Served with Parmesan Cheese

Pesto Crusted Beef Satays

Served with Paprika Butter Sauce

Brie En Croute

Baked in Puff Pastry with Preserves

Served with Crackers and Ginger Snaps

Carving Station with a Uniformed Chef

Please select one (1) of the following meats:

Rosemary Infused Roasted Turkey Breast

Smoked Ham

Grilled Pepper Glazed Pork Tenderloin

Served with Assorted Rolls and Herbed Aioli, Grain Mustard, and Cranberry Relish

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

III. The Whitlock Inn Holiday Classic Affair

Accompaniments

Seasonal Fresh Roasted Vegetables  
Served with Roasted Red Pepper Dip

Fresh Fruits and Berries of the Season  
Beautifully displayed with Melons, Pineapples, Grapes and Berries

Peppermint White Chocolate Fondue  
Accompanied with Pound Cake and Brownie Cubes

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

III. The Whitlock Inn Classic Holiday Affair

Beverages

Please Choose one (1)

Sparkling Cranberry Punch

Sweetened and Unsweetened Iced Tea & Lemonade & Water Station

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Holiday Dinner Buffet

Hors D'Oeuvres

Hot Charleston Crab Dip

Served with Flat Breads and topped with Freshly Grated Parmesan Cheese

Brie en Croute

Baked in Puff Pastry with Preserves. Served with Crackers and Ginger Snaps

Salad

Mixed Field Salad

Served with Cherries, Walnuts, and Parmesan Cheese  
with Spiced Orange Vinaigrette

Entree

Please choose two (2)

Pecan Encrusted Chicken Breast  
with Sour Cherry Sauce

Sliced Prime Rib of Beef

Served with Rosemary Au Jus and Spicy Horseradish Sauce

Roasted Salmon Filet

with Pomegranate Buerre Blanc

Sliced Herb Roasted Pork Loin

Brined and Served with Grain Mustard Sauce

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

IV. Grand Holiday Dinner Buffet

Accompaniments

Red Skin Mashed Potatoes  
Sautéed Seasonal Vegetables

Assorted Breads and Rolls  
Served with Honey Butter

Dessert

Derby Pie  
Chocolate Bourbon Pecan Pie  
and  
Holiday Trifle  
Layered Lady Fingers, Dried Fruits and Sabayon Cream topped with Whipped Cream

Beverages

Unsweet Tea, Water  
&  
Coffee Station  
With Whipped Cream and Chocolate Shavings

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CARRIAGE HOUSE CATERING AND SPECIAL EVENTS

V. Elegant Holiday Sit-Down Dinner

Passed Hors D'Oeuvres

Pecan Crusted Chicken Spikes with Sour Cherry Sauce  
Miniature Brie and Raspberry En Croute

Spring Mix Salad

Served with Cherries, Walnuts, and Parmesan Cheese  
with Spiced Orange Vinaigrette

Duel Entree

Grilled Salmon

Served with Pomegranate Buerre Blanc

Roasted Center Cut of Beef Tenderloin

Served with Red Wine Fumet

Red Skin Herbed Roasted Potatoes

Oven Roasted Cherry Tomatoes and Asparagus

Assorted Breads

Served with Honey Butter

Egg Nog Creme Brulee

Served with Fresh Berries

Unsweet Tea & Gourmet Coffee

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