



*Rehearsal Dinners*  
*at*  
*The Whitlock Inn*

*Marietta, Georgia*

*57 Whitlock Avenue*  
*(770)428-1495*

## REHEARSAL DINNERS AT THE WHITLOCK INN

The following information has been designed to help you in planning your Rehearsal 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. So 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 Rehearsal 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.)*

### **Rehearsal 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** has 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** can be used for your guests coats (we'll provide a coat rack)
- Front and rear **porches** with rocking chairs and seasonal greenery.
- The **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 Rehearsal Dinner. They are located in the original Carriage House next to the Inn and may be reached at 770-426-9852.
- I. For the Buffet Dinner, **linens** for in your choice of colors for the buffet tables and white or ivory table cloths for your guest tables---the caterer has a large selection of colors for you to select from.
- II. 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.**

**Reservation and Security Deposit:** For rehearsal dinners a \$2000.00 non-refundable Reservation Deposit is due at contract signing in order to reserve the Inn. 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.

**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 your 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 rehearsal dinner prices. *There is no charge for gratuity.*



# REHEARSAL DINNER MENUS FOR THE WHITLOCK INN

## HORS D' OEVRES

*Please choose one*

WARM SPINACH AND PARMESAN DIP

*Served with New York Flat Breads*

DOMESTIC CHEESE PLATTER

*Served with Fruit Garnishes and An assortment of Crackers*

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*

MIXED FIELD SALAD

*With Fresh Seasonal Fruit and Vanilla Vinaigrette*

TRADITIONAL CAESAR

SPINACH SALAD

*With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette*

SEASONAL TOSSED GARDEN SALAD

*With Parmesan Peppercorn and Golden Italian Dressings*

ASSORTED BREADS AND ROLLS

*Served with Honey Butter*

## DINNER SELECTIONS

### ENTREE

*Please choose one*

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*

SAUTÉED TILAPIA

*Served with Pomegranate Sauce*

LONDON BROIL

*Served With Wild Mushroom Demi Glaze*

CHICKEN PARMESAN

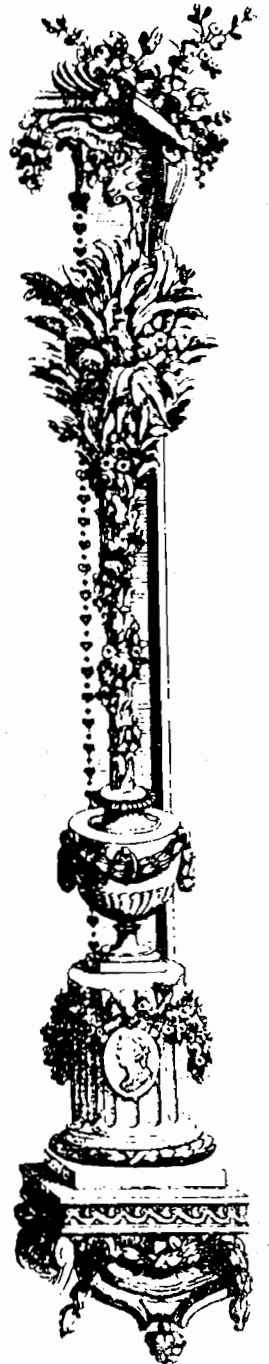
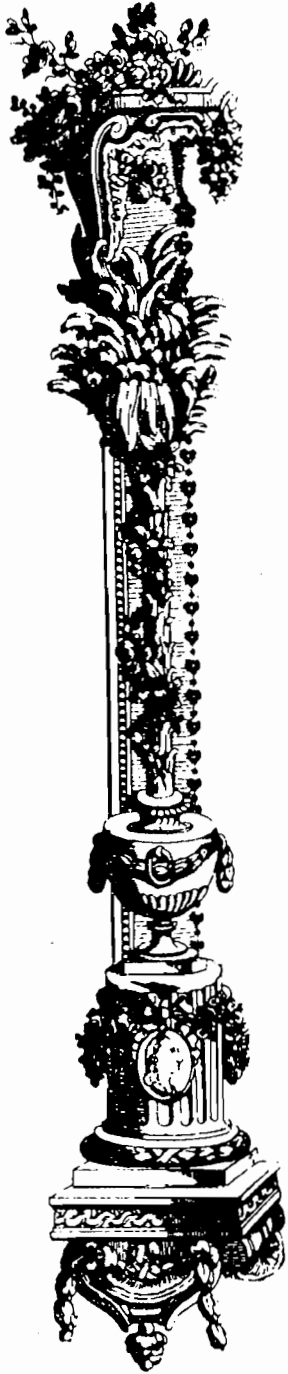
*Served with Marinara Sauce and Parmesan Cheese*

GRILLED SALMON

*Served with Pesto Cream Sauce*

VEGETABLE LASAGNA

*Severed with Spinach and Fresh Ricotta Cheese*





ACCOMPANIMENTS

*Choice of Two*

RED SKIN MASHED POTATOES

HERB ROASTED POTATOES

WILD RICE

PENNE ALFREDO

FRESH GREEN BEANS

SAUTÉED SEASONAL VEGETABLES

DESSERT

*Please choose one*

DERBY PIE

*Chocolate Bourbon Pecan Pie*

PECAN PIE

DOUBLE CHOCOLATE CAKE

ENGLISH TRIFLE

*Layered pound cake, custard and seasonal fruits and berries*

COCONUT CUSTARD PIE

BEVERAGES

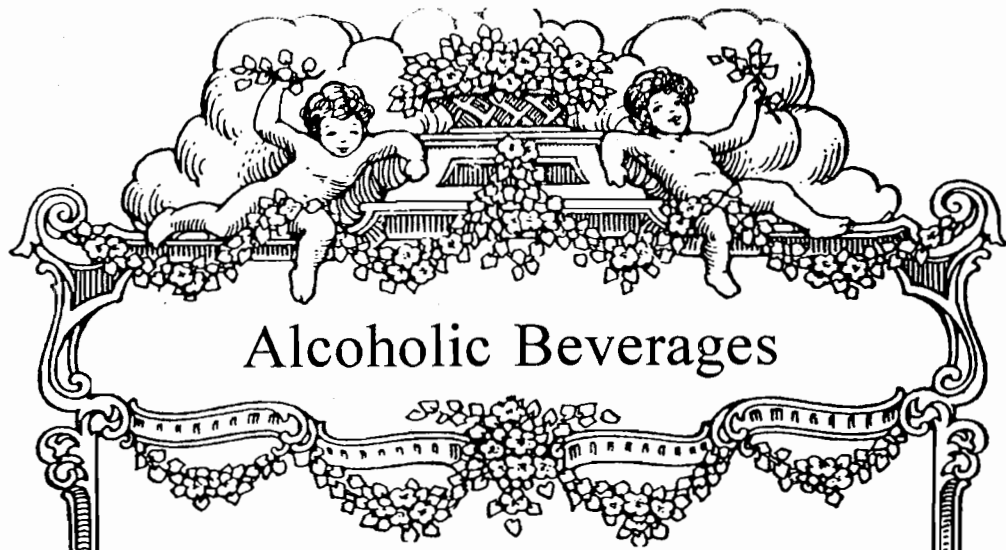
SWEET TEA

&

COFFEE



Guests	30	40	50	60	70	80
I. Buffet Dinner Total	\$2,910	\$3,240	\$3,700	\$4,080	\$4,550	\$5,120
per Guest	\$97	\$81	\$74	\$68	\$65	\$64
II. Sit Down Dinner Total	\$3,450	\$4,200	\$4,750	\$5,220	\$5,670	\$6,320
per Guest	\$115	\$105	\$95	\$87	\$81	\$79



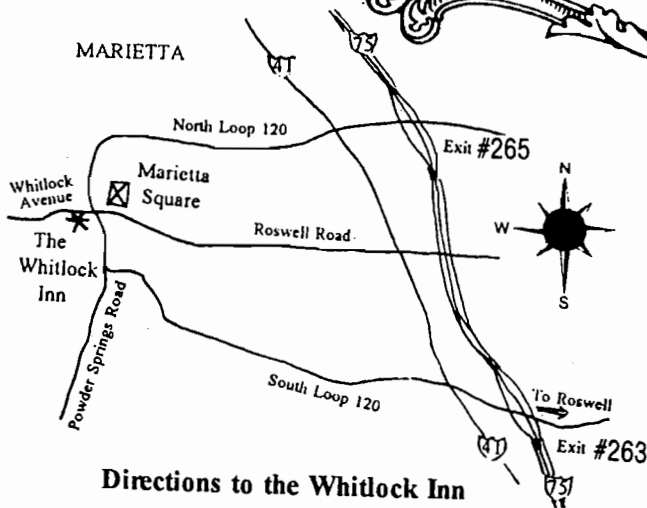
## Alcoholic Beverages

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.

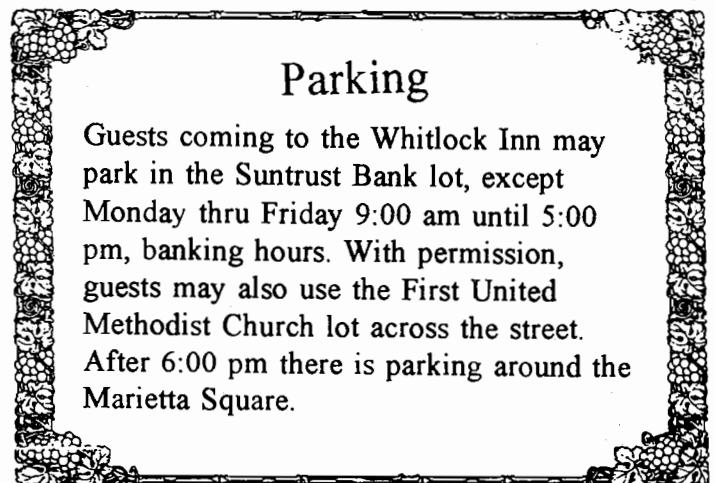
For Full Bar/Mixed Drinks Service-----\$3.50 per guest  
The caterer will provide bar tables with linens, ice, glassware, napkins, fruit juices, soft drinks, mixers, bar fruit and dry snacks.

*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.

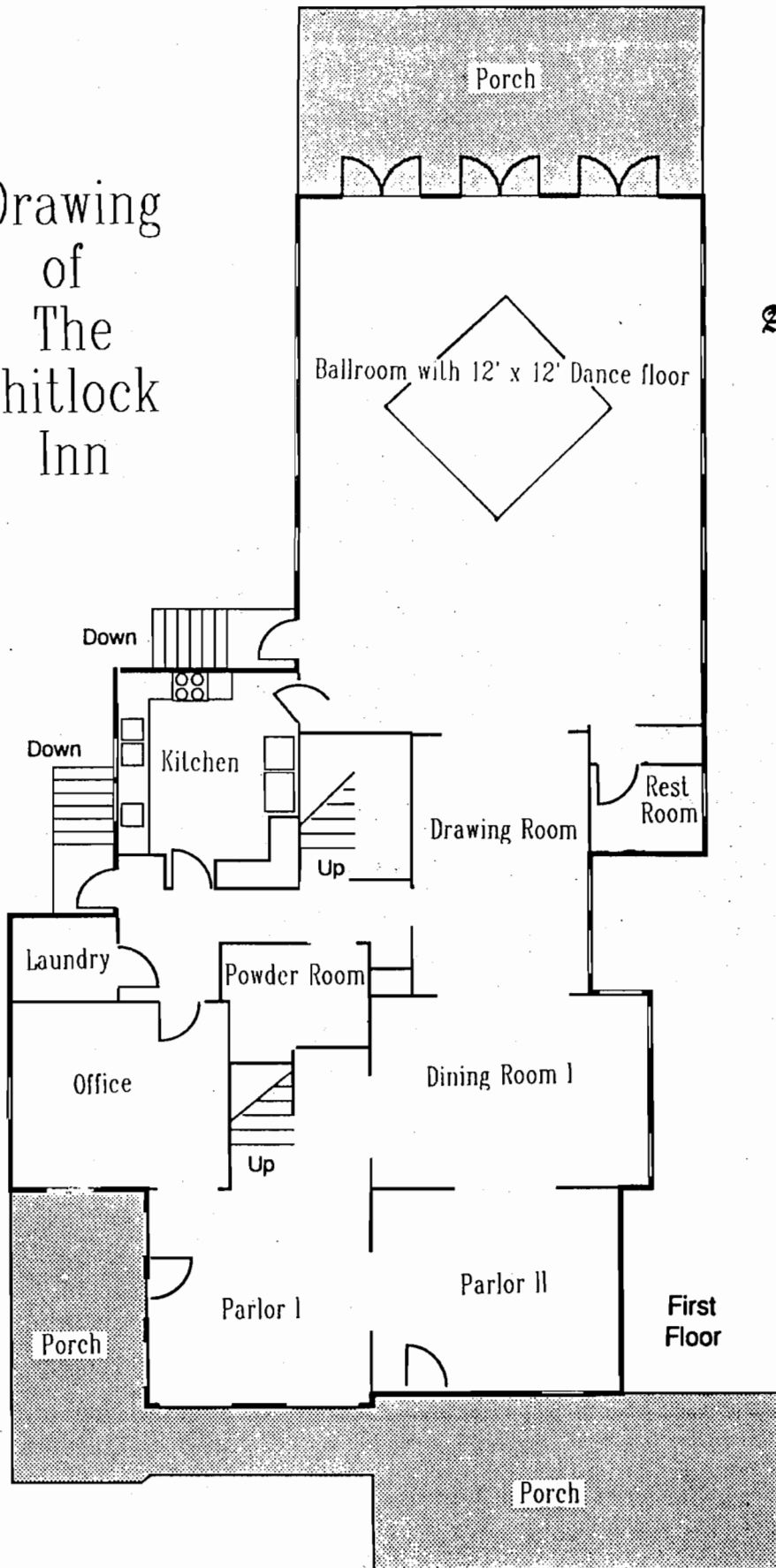


### Parking

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. With permission, guests may also use the First United Methodist Church lot across the street. After 6:00 pm there is 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)**