



Payne-Corley
HOUSE

Magnolia Cottage





Event Planning

An Event Specialist will work with you from the very beginning to personalize your event and ensure your unique style is expressed on this special day. We put genuine care and attention into each wedding we plan. Our goal is to make this important time in your life one you will remember with fondness for years to come.

Your Event Specialist will be available for two planning meetings before your wedding and will be here the day of your event to ensure everything is executed as you have planned. We believe it is reassuring to know that you have someone who will work with you exclusively and will be with you until you depart our front drive as husband and wife!

Menu Selections

Our Executive Chef has an extensive and impressive culinary background and welcomes the opportunity to help you create a menu that reflects your personal tastes. We are the exclusive caterer at the Payne-Corley House and all food is prepared on site with only the freshest ingredients. All of our brides are invited to a complimentary group tasting. Tastings are typically held in August and January.

During your site visit, our Event Specialists will present you with a wide variety of menu options. Below are the different types of events we are able to accommodate:

Strolling Receptions (20 -70 guests with a dance floor)

Strolling Receptions are a popular choice for many weddings and offer a great way for guests to mingle during your celebration. We provide seating for up to 35 guests around the dance floor along with standing cabaret tables. Outdoor seating is also available on our wrap around porch. Your menu can include Passed Hors d'oeuvres, Carving, Pasta and Sauté Stations along with an array of Displayed Selections.

Plated Events (up to 50 guests with a dance floor)

Your guests may enjoy a set menu that you have pre-selected or we can accommodate a la carte dining service.

Buffet Events (20 -40 guests with a dance floor)

A buffet dinner offers seating for all your guests and a variety of different salad and entrée selections.

Beverage Selections

Our Event Specialists are happy to assist you in determining which beverage options will work best for your event and can be customize the bar to suit your budget and needs. We offer full bar, beer and wine only or non-alcoholic bar service. Bar service can be charged on consumption or we do have package pricing available. We have access to extensive wine selections and can offer signature cocktails and specialty drinks to make your bar service unique.

Additional Offerings

The Payne-Corley House offers specialty linens, décor packages and centerpieces to enhance your wedding reception. We can also provide you with an extensive referral list of highly recommended bakers, florists, photographers, entertainers, ceremony officiants and hotel accommodations for your out of town guests.

Special Touches

On your wedding day, we take care of all the details.

- ~Event Orchestration from arrival to departure*
- ~Set up of any personal items (photographs, favors, guest book, etc.)*
- ~Light refreshments and water for the wedding party prior to the ceremony*
- ~To-go basket and bottled water upon departure*



Magnolia Cottage Weddings

FACILITY RENTAL:

Magnolia Cottage has Event Time Depending on the Season, Day of the Week and Time of Day. Please Speak with an Event Specialist for Specific Information.

Rental Includes:

- ❖ *Ballroom Chairs*
- ❖ *Floor Length White Tuxedo Stripe Linens*
- ❖ *Dance Floor*
- ❖ *Candles and Votives for Outdoor Tables*
- ❖ *China and Silverware*

CEREMONY (IF APPLICABLE):

- ❖ *One Hour Rehearsal Day Before Ceremony*
- ❖ *Thirty Minutes Allotted for Ceremony*
- ❖ *Bridal Suite Available 1 ½ Hours Prior to Ceremony Start Time for Photos*
- ❖ *Ceremony Coordination*
- ❖ *White Padded Wooden Chairs*

MINIMUMS

Food and Beverage Minimums Apply and Vary Based on Season, Time of Day and Day of the Week. Please Consult your Event Specialist for Specific Information.

Minimums are Exclusive of Service Charge and Sales Tax.

MENUS

Menus are Custom Designed and All Our Menu Styles Begin at:

- *Beginning at \$27.00 Per Person for Afternoon Events*
- *Beginning at \$29.00 Per Person for Evening Events*

WEDDING CAKE

Bride Makes Arrangements for all Cakes

Cake Cutting of \$1.50 per Person Applies if Bride does not use a Preferred Vendor

MISCELLANEOUS CHARGES

20% Taxable Service Charge and Applicable Georgia Sales Tax