

Wedding Receptions Experience Include:

- Beautifully displayed menu of your choice
- Beautiful private venue for 4 hours
- Professional Event Planner for a stress free event
- Tables, chairs, linens, glassware, dinnerware
- Non-alcoholic beverages (tea, water)
- Taxes & gratuity

Floral Allowance includes Bouquets, Boutonnieres, Corsages, Ceremony, Centerpieces per plan
DJ Emcee for your wedding and reception
ALL THESE ITEMS INCLUDED IN THE PP PRICE!!
ALL MENUS SUBJECT TO CHANGE WITHOUT NOTICE

Ceremony at The Grande \$850

Additional 2 hours and use of ceremony space and room flip if required

Bar Service BYOB

THE GRANDE PROVIDES BARTENDER, SETUP
BAR GLASSES. CLIENT PROVIDES ALCOHOL

BEER AND WINE SERVICE \$495
FULL BAR TO INCLUDED ADDITIONAL GLASSWARE AND CITRUS. CLIENT PROVIDES MIXERS \$695

Friday Evening Pricing 30 Person minimum
\$7,074.00 FOR 30 PEOPLE \$82.11 PP OVER 30
Add \$6.30pp for Grazing Menu

Saturday Evening Pricing 50 Person Minimum
\$8,782.00 FOR 50 PEOPLE \$82.11 PP OVER 50
Add \$6.30pp for Grazing Menu

TENT WEDDINGS AND PRIVATE EVENTS AVAILABLE.
TENTS WITH SETUP BEGIN AT \$1,200

Petals Edge Floral

Everything you need for your special day.

Gorgeous linens and china - Champagne Wall
Large Floral Backdrops - Charger Plates, Menu cards, -
Easels and Signs - Just Ask!



Brunch Menu

SALAD COURSE - (SELECT ONE)

THE GRANDE - GREENS, FETA, BERRIES, CANDIED WALNUT
CLASSIC CAESAR

ENTREE (SELECT TWO)

CHICKEN AND WAFFLES
SMOKED GOUDA AND VEGGIE FRITATTA
MAPLE BOURBON BACON
SOUTHERN STYLE BISCUITS AND SAUSAGE GRAVY
SHRIMP AND GRITS

SIDES (SELECT TWO)

ROASTED POTATOES WITH PEPPERS AND ONIONS
STONE GROUND GRITS WITH SMOKED GOUDA
SWEET POTATO CASSEROLE
CARVED FRUIT PLATTER
FRUIT PARFAIT WITH HOUSE MADE GRANOLA
SOUTHERN SAUSAGE FONDUE WITH BISCUITS

BREADS AND PASTRIES (SELECT ONE)

FRESH BAKED SCONES - SWEET AND SAVORY
CROISSANT - PLAIN, CHOCOLATE, BERRY AND CREAM
BLUEBERRY MUFFINS



ICED TEA



SOUTHERN SOIREE WEDDING

SALAD SELECT ONE

MIXED GREENS, TOMATO, PICKLED ONION, PECANS
POTATO SALAD WITH BACON, EGG, AND RED ONION

ENTREES SELECT ONE

ISLAND RUB PORK LOIN
MEMPHIS RUBBED GRILLED CHICKEN
COUNTRY HAM WITH SWEET CITRUS GLAZE
CHICKEN RUSTICA WITH DARK AND WHITE MEAT
SHRIMP AND GRITS WITH ONIONS AND PEPPERS

PASTA - SELECT ONE

CAJUN CHICKEN PASTA
SAUSAGE AND BACON BOWTIE CARBONARA
PENNE BOLOGNESE

SIDES SELECT TWO

HOPPIN' JOHN WITH BLACK EYED PEAS
SWEET POTATO PUREE WITH PECAN TOPPING
CREAMY MASHED POTATOES
HOMEMADE MAC'N'CHEESE
SLOW COOKED SOUTHERN GREEN BEANS

SERVED WITH BREAD, ICED TEA AND LEMONADE

The Grande



Grande Weddings

Seamless - Elevated - Unforgettable

WWW.THEGRANDEEVENT.COM

770.568.3945

TEA@THEGRANDEEVENT.COM

WWW.PETALSEDGEFLORAL.COM

Stylized Dinner Menus

We put together the perfect combinations for your event!

BARBECUES AND PICNICS (SELECT ONE)

Pulled Chicken & Pork BBQ
OR ½ Pound Hamburger & Angus Beef Hot Dog
OR BBQ Chicken Breast & 1/2 Pound Hamburger

INCLUDES: BAKED BEANS, POTATO SALAD, ROLLS, AND
CHOICE OF GARDEN SALAD, FRUIT SALAD, PASTA SALAD,
COLESLAW, ICED TEA AND LEMONADE

SOUTH OF THE BORDER (Select one)

STARTER COURSE: HOUSE CHIPS AND SALSA (SEAFOOD
CEVICHE ADD \$2.00)

GRILLED FAJITA BAR - CHOICE OF 2: GRILLED CHICKEN,
STEAK, PORK, OR SEASONAL VEGETABLES

QUESADILLA—CHOICE OF GROUND BEEF, CHICKEN, OR
PORK FLOUR TORTILLAS, + JACK CHEESE AND BAKED IN A
CREAMY WHITE SAUCE

INCLUDES: SPANISH RICE, REFRIED BEANS, GARDEN SALAD,
SOUR CREAM, SHREDDED LETTUCE, CHEESE, SALSA, ICED
TEA

AN ITALIAN TABLE (Select One)

STARTER COURSE: ANTIPASTO PLATTER, SEASONAL FRUIT
PLATTER

RIGATONI BOLOGNESE
OR CAJUN CHICKEN PENNE
OR MEAT OR VEGGIE LASAGNA

INCLUDES: GARDEN OR CAESAR SALAD, GRILLED
VEGETABLES, GARLIC BREAD, ICED TEA



FARM TO TABLE WEDDING

FIRST COURSE

RUSTIC BREADS SERVED WITH DIPPING OILS AND
OLIVE SELECTION

SALAD COURSE SELECT ONE

MIXED FIELD GREENS WITH SHAVED VEGGIES, FETA
MIXED FIELD GREENS WITH TOMATOES, CUCUMBERS,
EGG, RED ONION AND BACON

ENTREES SELECT TWO

MEMPHIS RUB CHICKEN WITH HOUSE BBQ SAUCE
POT ROAST WITH POTATOES AND CARROTS
HOMESTYLE MEATLOAF
BUTTERY CHICKEN RUSTICA
ISLAND RUB PORK
COUNTRY HAM WITH SWEET CITRUS GLAZE
PERFECTLY SEASONED PAN SEARED TILAPIA

SIDES SELECT TWO

BRAISED GREENS WITH HAM HOCK
HOPPIN' JOHN WITH BLACK EYED PEAS
GREEN BEAN AND CORN SUCCOTASH WITH BASIL
CREAMY MASHED POTATOES
HOMEMADE MAC'N CHEESE
SWEET POTATO PUREE WITH PECAN TOPPING
GRILLED ROOT VEGETABLE MEDELY

SERVED WITH BREAD, ICED TEA AND FRESH MADE
LEMONADE

NOTE: PP PRICING INCLUDES ADDITIONAL FOR FOOD,
TABLES, CHAIRS, LINENS AND FLORAL
ALL MENUS SUBJECT TO CHANGE WITHOUT NOTICE



GRAZING MENU WEDDING

APPETIZERS CHOOSE 2

BLT SLIDERS WITH AVOCADO
CAPRESE SALAD SKEWERS
MINI LOADED POTATOES
MINI PULLED PORK SLIDERS
SEARED BEEF CROSTINI WITH HORSERADISH SAUCE

MEMPHIS RUBBED CHICKEN SATAY
MINI LUMP CRABCAKES WITH REMOULADE ADD \$4PP

DIPS AND SPREADS CHOOSE 1

HOT SPINACH AND ARTICHOKE
GARLIC HUMMUS
OLIVE TAPENADE
PIMENTO CHEESE AND BACON JAM
BRIE EN CROUTE
SALSA AND GUACAMOLE WITH CHIPS
SMOKED SALMON AND LEMON

ACTION STATION (INCLUDES 2 SIDES)

HERB CRUSTED BEEF TENDERLOIN—Market Price
OVEN ROASTED TURKEY
CAJUN CHICKEN PENNE PASTA
MANGO CHUTNEY GLAZED HAM
ISLAND RUB PORK LOIN
SHRIMP AND GRITS ADD ON \$3PP++
SIDES
CITRUS GRILLED VEGETABLES
SWEET POTATO PUREE
CREAMY MASHED POTATOES
GREEN BEAN AND CORN WITH BASIL
SOUTHERN GREEN BEANS
MAC N CHEESE

