



The Grande



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Sweet Elegance Wedding Package 2021



The Grande in Kennesaw is a beautiful Victorian-style Farmhouse surrounded by two-and-a-half acres of landscaped grounds. On the main level, there is a spacious, open room with several seating areas. The entry contains a room perfect for gifts and a guest sign-in book. Outside, a wraparound porch overlooks the beautiful grounds. You will love the warmth and beauty of the Grande from the moment you step inside the house.

Sweet Elegance Wedding Package 2021

Weddings and Receptions include catering. The food is buffet style, and you choose your buffet menu. The menu options are on the following pages.

Full package includes:

Use of the Entire Facility

- Wedding Ceremony – 4 Ceremony Options: Gazebo, Rustic Arch, Covered Pavillion or Indoor Option
- Use of the facility for three hours (plus one hour to get ready for a total of 4 hours).
- Wedding ceremony rehearsal at scheduled time

Food and Beverage

- Dinner buffet (Breakfast/Brunch option available)
- Tasting for up to 2 people to choose menu (May have additional tasters for a cost of \$10/guest)
- All non-alcoholic beverages
- Champagne toast

Services

- Wedding Planning Services – Three 1-Hour meetings included in package
- “Day of” coordinator (includes ceremony rehearsal the day before)
- Flowers for wedding ceremony (\$300 allowance)
- Wedding cake (to serve number of guests) Cake tasting with Confection Perfection
- Cake cutting ceremony
- Send off ceremony

Amenities

- Use of plates, silverware and stemmed glassware for non-alcoholic beverages
- White linen tablecloths and linen napkins in choice of colors
- Attendants in black and white tuxedo uniforms
- Private changing room and suites for both the bride and groom
- Private parkings lot and overflow parking lot available

Fees

- Set-up and cleaning fee included
- Gratuity and taxes included

Menu Options

Dinner Menu

We offer a variety of food items in each category. Please choose items from each category to build a menu that fits your preferences.

Salad (includes rolls with butter)

The Waterstone Mixed Green Salad (served salad bar style)-Mixed greens, shaved parmesan cheese, cherry tomatoes, dried cranberries, candied walnuts, and three dressings: ranch, honey mustard and balsamic vinaigrette

Sides (choose 2)

- Roasted Garlic Red Bliss Mashed Potatoes
- Herb-Crusted Assorted Roasted Potatoes
- Saffron Rice
- Sauteed Seasonal Vegetables
- Penne Pasta with Fresh Vegetables in a Cheesy Alfredo Sauce
- Mushroom Risotto Cakes with Roasted Red Pepper Cream Sauce
- Blanched Asparagus with Garlic Butter and Roasted Red Pepper (if in season)

Entrees (choose 2)

- Pan-Sauteed Chicken topped with Melted Provolone Cheese served with a Lemon Butter Sauce
- Seasoned Baked Tilapia served with a Mustard-Chive Cream Sauce
- Marinated and Grilled Pork Tenderloin Medallions topped with a Port Wine Black Cherry Sauce
- BBQ Roasted Meatloaf with House Made BBQ Sauce and topped with Tabasco Onions
- Southern Fried Buttermilk Marinated Chicken with Bourbon Gravy and Smoked Bacon
- Slow Roasted Thinly Sliced Boar's Head Roast Beef with Au Jus and Horseradish Sauce

Please Note:

1. Menu subject to changes throughout the year
2. Additional sides and entrees available for an additional charge

Menu Add-Ons

	Entrée Substitution	Entrée Addition
Carved Herb-Crusted Prime Rib with Au Jus and Horseradish Cream	Not Available	\$3.50/person Plus \$150 (Carving Station Fee) (Minimum \$400 Charge)
	Entrée Substitution	Entrée Addition
Salmon Lightly Seasoned and Topped with a Buerre Blanc Sauce	\$2.75/person	\$4.25/person
	Entrée Substitution	Entrée Addition
Petite 4oz Grilled Filet Medallions Topped with Red Wine Sauce and Blue Cheese Crumbles	\$3.75/person	\$4.75/person
	Entrée Substitution	Entrée Addition
Slow Braised Brisket* in Chef's Coca Cola Demi Glace Sauce and Garnished with Sauteed Carrots and Carmelized Worcestershire Onions	\$2.25/person	\$3.25/person
*Brisket may also be set-up at a Carving Station for an additional charge of \$150		

Sweet Elegance Wedding Package Pricing

Seating up to 200 Guests Available

	30 guests	50 guests	75 guests	100 guests
2021 (Mon-Thur)	\$3,000	\$4,000	\$5,000	\$5,750
Add-ons	Over 30 guests: \$50/person	Over 50 guests: \$40/person	Over 75 guests: \$30/person	Over 100 guests: \$20/person
2021 (Fri/Sun)		\$5,000	\$5,500	\$6,000
Add-ons		Over 50 guests: \$35/person	Over 75 guests: \$30/person	Over 100 guests: \$25/person

Sweet Elegance Monday-Thursday Weddings - available for All Months in 2021. DJ and Beer/Wine Set-up included a no charge.

2021 – Sweet Elegance Package available Fridays and Sundays in the following months: January, February, March, April(75 min), May(75 min), June, July, August and December)

Payment Schedule

If you cancel, \$2,000 (\$1,000 for Monday-Thursday) of the total is a non-refundable deposit. In order to sign a contract to reserve your date, the minimum payment is \$500. The deposit can be made in one full payment at the time of booking or in \$500 payments until 9 months prior to the wedding. At that point, the remaining balance is divided up into the number of months left with the last payment due 30 days prior to your wedding date.

Drink Packages

Non-Alcoholic Beverages (already included at no extra charge)

- Sweet and Unsweet Tea, Ice Water and Coffee come with all options
- Additional non-alcoholic beverages may be provided by wedding party if desired

Bar Set Up - \$300 (includes a Bartender and mixers for two drinks)

Beer, Wine and up to two liquors to be provided by wedding party.

Upgrades:

Cocktail Bar - An upgrade to the Cocktail Bar is also available. For an additional \$200, we provide mixers (Orange Juice, Cranberry Juice, Pineapple Juice, Lemonade, Margarita Mix, Sour Mix, Coke, Sprite, Diet Coke, Tonic Water and Club Soda). You provide the liquors (up to 5) of your choice, Additional bartenders may be added for \$100 per bartender.

Add DJ Services - \$350