



2024  
BRIDAL  
GUIDE

Our History.  
*Your love story.*



2110 Walton Way · Augusta, GA 30904

Main (706) 737-8888  
[www.partridgeinn.com](http://www.partridgeinn.com)

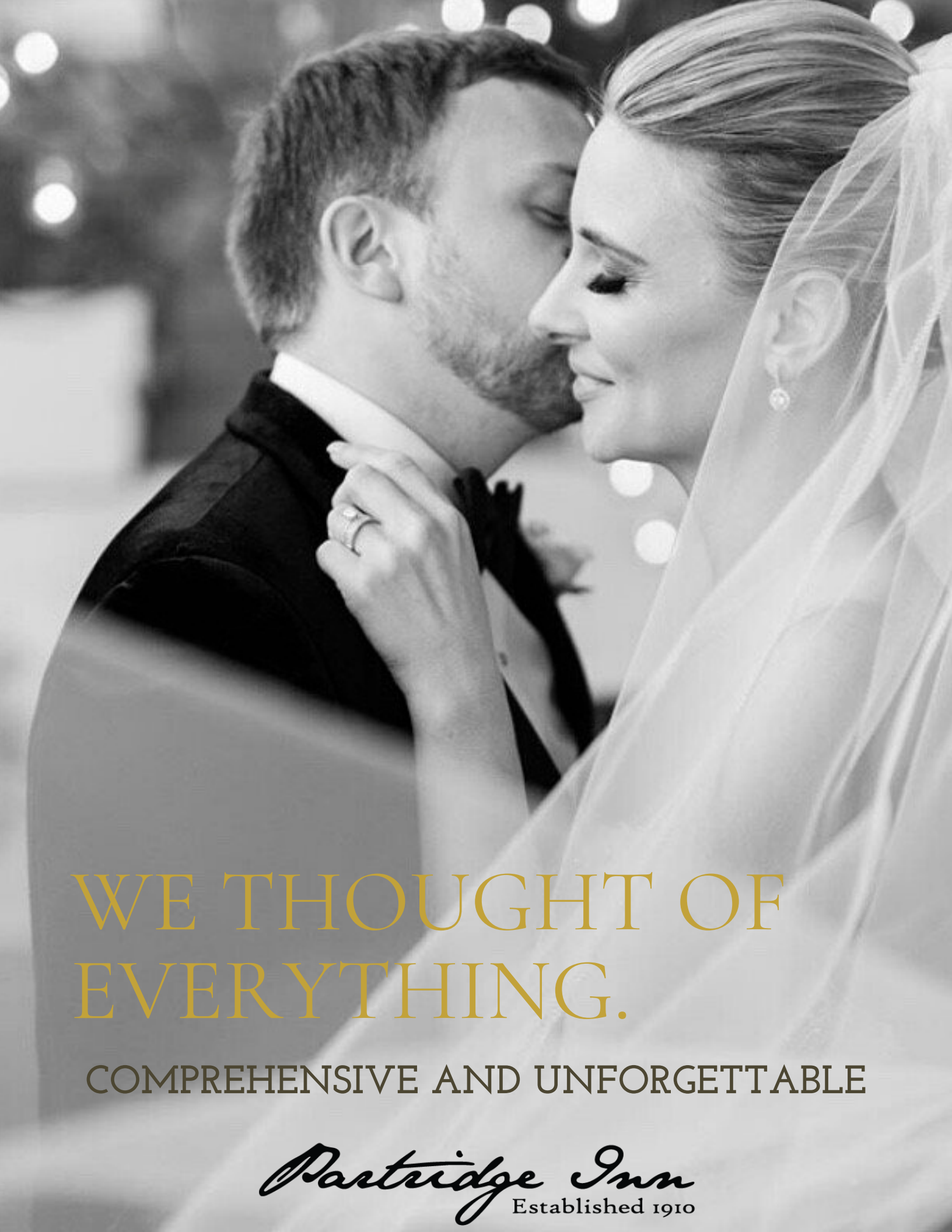
Make Your Celebration

*Historic*

Your paragraph text



Part of the Curio Collection by Hilton, the Partridge Inn in Augusta, Georgia, stands tall, with more distinction, class, and grandeur than it ever has before. Previous guests will see plenty of familiar faces, delivering the same world-class service we've been known for the past 115 years. With unmistakable energy that comes from the Inn's new beginning, experience it for yourself by booking one of more than 140 unique rooms and suites.



WE THOUGHT OF  
EVERYTHING.

COMPREHENSIVE AND UNFORGETTABLE

*Partridge Inn*  
Established 1910

A BEAUTIFUL BEGINNING  
IT'S TRUE LOVE.



Begin your journey together in an atmosphere rich in romance and historic charm. The Partridge Inn has hosted generations of Augustans for their special events, from weddings and engagements to ceremonies and rehearsal dinners.

Our elegant event spaces allow you to customize the experience to fit your vision, from panoramic views of the city at our rooftop bar, our Champions Ballroom with plenty of natural lighting, and to the Morris Partridge Ballroom, the site of the 1923 Presidential Banquet held for Warren G. Harding. We've enjoyed hosting many distinguished events, and yours could be next.

*Together, we can design a wedding as  
unique as you are.*



# SPECTACULAR SPACES

Ceremony seating. Cocktail hour. Dinner reception. Before booking one of our elegant, multi-purpose rooms, use the information here to get an idea of the function and capacity of each event space.

*We look forward to seeing you.*

## Function

	Rounds	Cocktail Reception	Theatre	Classroom
Morris Partridge Ballroom	120 PEOPLE	150 PEOPLE	150 PEOPLE	57 PEOPLE
Champions Room	40 PEOPLE	70 PEOPLE	30 PEOPLE	18 PEOPLE
Richmond Room	56 PEOPLE	75 PEOPLE	70 PEOPLE	27 PEOPLE
Sam Waller Boardroom	N/A	N/A	N/A	10 PEOPLE
Verandah (1 section)	16 PEOPLE	30 PEOPLE	N/A	N/A

Space

*The* MORRIS  
PARTRIDGE *Ballroom*

FROM COCKTAIL RECEPTIONS



*The* MORRIS  
PARTRIDGE *Ballroom*  
TO DINNER SERVICE





BREATHTAKING VENUES

with *endless* OPTIONS





INTIMATE AND EXCLUSIVE

# The OUTDOOR *Partridge* COURTYARD

Whether it be a luncheon, rehearsal dinner, hospitality gathering, romantic ceremony, or reception, the options are endless. Our outdoor courtyard offers an intimate and private space for the picture-perfect micro wedding or evening gathering. With direct and private access to our Bridal Suite, your guests enjoy an exclusive piece of Partridge History with elegance and refinement.



NATURAL AND ELEGANT

# YOUR BEST DAY STARTS *here*



No matter the event, we'll bring together the best of everything. From distinctive venues and exceptional cuisine to luxurious accommodations and legendary service, it all comes together to ensure your event is truly sensational. The Partridge Inn's experienced wedding team will be here for you every step of the way - partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters the most - making memories that last a lifetime.



# The Watton Package

A 22% service charge and applicable sales tax will be added.

## PACKAGE INCLUSIONS

Four hours call package bar

One hour cocktail reception with four butler passed hors d'oeuvres

Plated dinner | Choice of salad and three entrées

Champagne toast

Wedding cake cutting

Tables, standard chairs, floor length white linens, standard centerpiece

Wedding menu tasting for four

Complimentary room for bride and groom on wedding night

**165 per person**

## HORS D'OUVRES | CHOICE OF FOUR

### COLD

Wild Mushroom | sauteed mushrooms, goat cheese, truffle oil, toasted point

Beef Carpaccio | seared beef carpaccio, whipped horseradish cream, toasted crostini

Smoked Salmon | house-smoked salmon, whipped dill and caper cream cheese and lemon on toast point

Deviled Eggs | crab topped, southern style, candied bacon, thyme bacon oil

Grape & Brie | cabernet drizzle on crostini

### HOT

Surf Turf Skewers | seared steak, shrimp, chimichurri sauce

Beef Wellington | black truffle béarnaise

Fried Potato Croquette | mashed potato, mozzarella, pesto oil

Avocado Eggrolls | roasted tomato salsa

Lamb Meatballs | tzatziki sauce



# The Watton Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## SALADS | CHOICE OF ONE

Classic Caesar | romaine hearts, shaved prosciutto de Parma, croutons and Caesar dressing

Wedge salad | baby iceberg, blue cheese crumbles, cherry tomatoes, bacon lardons and blue cheese dressing

Panzanella | spinach, arugula, caper berries, pancetta, gorgonzola, cucumber, sun dried tomato focaccia and basil vinaigrette dressing

Caprese | heirloom tomatoes, fresh mozzarella, sun dried tomato pesto, black olive crostini and basil vinaigrette dressing



## ENTRÉES | CHOICE OF THREE

Herb roasted chicken breast, stuffed with shrimp and spinach, roasted red potatoes, mustard thyme jus

Braised short ribs, porcini mashed potatoes, haricot vert, chipotle demi

Herb-roasted pork loin, sweet potato purée, roasted carrots and pomegranate sauce

Beef tenderloin, potato purée, roasted broccolini, trumpet mushrooms and black peppercorn steak sauce **additional 12 per person**

Crusted sea bass, black truffle potato galette, roasted garlic, baby root vegetables, zinfandel glaze, porcini oil drizzle **additional 12 per person**

Blackened salmon, pimento cheese grits, grilled asparagus and pickled green tomatoes

Portobello Ravioli, Roma tomatoes, thyme cream sauce, baby spinach, Parmigiano-Reggiano

**Add crab cake to entrée for an additional 15 per person**

**Add shrimp to entrée for an additional 10 per person**

# The Meigs Package

A 22% service charge and applicable sales tax will be added.

## PACKAGE INCLUSIONS

Four hours call package bar

One hour cocktail reception with four butler passed hors d'oeuvres

Culinary Displays

Reception with entree stations

Champagne toast

Wedding cake cutting

Tables, standard chairs, floor length white linens, standard centerpiece

Wedding menu tasting for four

Complimentary room for bride and groom on wedding night

**175 per person**

## HORS D'OUVRES | CHOICE OF FOUR

### COLD

Wild Mushroom | sauteed mushrooms, goat cheese, truffle oil, toasted point

Beef Carpaccio | seared beef carpaccio, whipped horseradish cream, toasted crostini

Smoked Salmon | house-smoked salmon, whipped dill and caper cream cheese and lemon on toast point

Deviled Eggs | crab topped, southern style, candied bacon, thyme bacon oil

Grape & Brie | cabernet drizzle on crostini

### HOT

Surf Turf Skewers | seared steak, shrimp, chimichurri sauce

Beef Wellington | black truffle béarnaise

Fried Potato Croquette | mashed potato, mozzarella, pesto oil

Avocado Eggrolls | roasted tomato salsa

Lamb Meatballs | tzatziki sauce



# The Meigs Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## CULINARY DISPLAYS | CHOICE OF ONE

### FRESH CARVED FRUIT DISPLAY

Cantaloupes, honeydew, watermelon, pineapples, orange segments, strawberries, raspberries, blueberries and honey thyme cream

### CEVICHE YOUR WAY DISPLAY

Marinated white bass, PEI mussels, little neck clams, bay shrimp, and scallops | served in rock glasses, tortilla chips, poblano sauce, tomato sauce, tequila lime salt **additional 15 per person**

### IMPORTED & DOMESTIC CHEESE

Humboldt Fog, Point Reyes Blue, Carmody, Red Fox, Smoked Gouda, fresh and dried fruits, candied nuts, grilled sliced French bread, Lavosh crackers

### FIRE ROASTED VEGETABLE DISPLAY

seasonal vegetables roasted in garlic and EVOO, served with balsamic, creme fraiche red pepper hummus, miso vinaigrette

### CHARCUTERIE

Chef selected local cheeses and handmade charcuterie served with prosciutto, vegetable jardinière, marinated olives, Dijon and grain mustards, grilled sliced French bread



# The Meigs Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## CULINARY STATIONS | CHOICE OF TWO

### PASTA BAR

Cheese tortellini with basil pesto sauce, orecchiette with grilled chicken, italian sausage and arrabiata sauce, rotelle pasta with bacon and alfredo sauce, shaved parmesan and garlic bread

### MACARONI & CHEESE BAR

Creamy macaroni and cheese with lobster meat, rock shrimp, crab meat, truffle oil, pancetta bits, chipotle cheese, wild mushrooms

### SALAD STATION

Baby red romaine, arugula, iceberg lettuce, sliced cucumbers, tomatoes, red onions, carrots, olives, artichokes, shredded mozzarella, blue cheese, assorted dressings

### MASHED POTATO BAR

Mashed potatoes | bbq sauce, green onions, bacon, black olives, jalapeno peppers,

### SHRIMP AND GRITS

### CHEF-ATTENDED ACTION STATION

Creamy aged Adluh grits Georgia shrimp, andouille sausage, sauteed peppers and onions, tasso gravy

**additional 150 Chef attendance fee**

## CARVING STATIONS | CHOICE OF TWO

**additional 150 Chef attendance fee  
per station**

### BEEF TENDERLOIN

Garden herb marinated beef tenderloin, green peppercorn sauce, Dijon & whole mustard, horseradish creme fraiche, grilled sourdough loaf **additional 15 per person**

### SLOW ROASTED PRIME RIB

Worcestershire jus, mayonnaise, Dijon mustard, horseradish creme fraiche, dinner rolls **additional 15 per person**

### BLACKENED PORK LOIN

blackened herb pork loin, lemon aioli, fruit salsa, dinner rolls

### ROASTED TURKEY BREAST

Sage and rosemary crusted roasted turkey breast, cranberry ketchup, dried fruit stuffing, dinner rolls

### GRILLED ATLANTIC SALMON

Mediterranean relish



# The Three Oaks Package

A 22% service charge and applicable sales tax will be added.

## PACKAGE INCLUSIONS

Four hours call package bar

One hour cocktail reception with five butler passed hors d'oeuvres

Culinary Display

Reception with entree stations

Late night snack

Wedding cake cutting

Tables, standard chairs, floor length white linens, standard centerpiece

Wedding menu tasting for four

Complimentary room for bride and groom on wedding night

**195 per person**

## HORS D'OUVRES | CHOICE OF FIVE

### COLD

Wild Mushroom | sauteed mushrooms, goat cheese, truffle oil, toasted point

Beef Carpaccio | seared beef carpaccio, whipped horseradish cream, toasted crostini

Smoked Salmon | house-smoked salmon, whipped dill and caper cream cheese and lemon on toast point

Deviled Eggs | crab topped, southern style, candied bacon, thyme bacon oil

Grape & Brie | cabernet drizzle on crostini

### HOT

Surf Turf Skewers | seared steak, shrimp, chimichurri sauce

Beef Wellington | black truffle béarnaise

Fried Potato Croquette | mashed potato, mozzarella, pesto oil

Avocado Eggrolls | roasted tomato salsa

Lamb Meatballs | tzatziki sauce





# The Three Oaks Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## CULINARY STATIONS | CHOICE OF TWO

### PASTA BAR

Cheese tortellini with basil pesto sauce, orecchiette with grilled chicken, italian sausage and arrabiata sauce, rotelle pasta with bacon and alfredo sauce, shaved parmesan and garlic bread

### MACARONI & CHEESE BAR

Creamy macaroni and cheese with lobster meat, rock shrimp, crab meat, truffle oil, pancetta bits, chipotle cheese, wild mushrooms

### SALAD STATION

Baby red romaine, arugula, iceberg lettuce, sliced cucumbers, tomatoes, red onions, carrots, olives, artichokes, shredded mozzarella, blue cheese, assorted dressings

### MASHED POTATO BAR

Mashed potatoes | bbq sauce, green onions, bacon, black olives, jalapeno peppers,

### SHRIMP AND GRITS

#### CHEF-ATTENDED ACTION STATION

Creamy aged Adluh grits Georgia shrimp, andouille sausage, sauteed peppers and onions, tasso gravy

**additional 150 Chef attendance fee**

## CARVING STATIONS | CHOICE OF TWO

**additional 150 Chef attendance fee  
per station**

### BEEF TENDERLOIN

Garden herb marinated beef tenderloin, green peppercorn sauce, Dijon & whole mustard, horseradish creme fraiche, grilled sourdough loaf **additional 15 per person**

### SLOW ROASTED PRIME RIB

Worcestershire jus, mayonnaise, Dijon mustard, horseradish creme fraiche, dinner rolls **additional 15 per person**

### BLACKENED PORK LOIN

blackened herb pork loin, lemon aioli, fruit salsa, dinner rolls

### ROASTED TURKEY BREAST

Sage and rosemary crusted roasted turkey breast, cranberry ketchup, dried fruit stuffing, dinner rolls

### GRILLED ATLANTIC SALMON

Mediterranean relish



# The Three Oaks Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## LATE NIGHT SNACK | CHOICE OF ONE

### FRENCH FRY BAR

French fries, tater tots, sweet potato fries, spicy cheese sauce, shredded cheddar, blue cheese crumbles, buffalo hot sauce, honey sauce.

### ARTISAN GRILLED FLATBREADS

Sun dried tomato, artichokes, goat cheese, basil pesto | spanish chorizo sausage, shrimp, grilled asparagus, yellow roasted tomatoes, feta cheese, red pepper hummus | caprese with fresh tomatoes, basil, mozzarella

### SLIDER TRIO

Fried chicken, hamburger and fried green tomatoes, pimento cheese rémoulade, pickles and hot soft pretzels

### FIRE & ICE

Fresh made smores, ice cream sandwiches, assorted cookies and graham crackers  
Toppings | nuts, sprinkles, M&Ms, chocolate chips

### FLAMING FINALE\*

Bananas Foster | vanilla ice cream, sauteed bananas in butter, brown sugar and rum

Dessert Crepes | assorted fruit and sweet fillings

Cherries Jubilee | Grand Marnier assorted truffles **additional 15 per person**

**additional 150 Chef attendance fee**



# The Partridge Package

A 22% service charge and applicable sales tax will be added.

## PACKAGE INCLUSIONS

Four hours call package bar

One hour cocktail reception includes four butler passed hors d'oeuvres and culinary display

Dinner buffet

Wedding cake cutting

Tables, standard chairs, floor length white linens, standard centerpiece

Wedding menu tasting for four

Complimentary room for bride and groom on wedding night

**185 per person**

## HORS D'OUVRES | CHOICE OF FOUR

### COLD

Wild Mushroom | sauteed mushrooms, goat cheese, truffle oil, toasted point

Beef Carpaccio | seared beef carpaccio, whipped horseradish cream, toasted crostini

Smoked Salmon | house-smoked salmon, whipped dill and caper cream cheese and lemon on toast point

Deviled Eggs | crab topped, southern style, candied bacon, thyme bacon oil

Grape & Brie | cabernet drizzle on crostini

### HOT

Surf Turf Skewers | seared steak, shrimp, chimichurri sauce

Beef Wellington | black truffle béarnaise

Fried Potato Croquette | mashed potato, mozzarella, pesto oil

Avocado Eggrolls | roasted tomato salsa

Lamb Meatballs | tzatziki sauce



# The Partridge Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## CULINARY DISPLAYS | CHOICE OF ONE

### FRESH CARVED FRUIT DISPLAY

Cantaloupes, honeydew, watermelon, pineapples, orange segments, strawberries, raspberries, blueberries and honey thyme cream

### CEVICHE YOUR WAY DISPLAY

Marinated white bass, PEI mussels, little neck clams, bay shrimp, and scallops | served in rock glasses, tortilla chips, poblano sauce, tomato sauce, tequila lime salt **additional 15 per person**

### IMPORTED & DOMESTIC CHEESE

Humboldt Fog, Point Reyes Blue, Carmody, Red Fox, Smoked Gouda, fresh and dried fruits, candied nuts, grilled sliced French bread, Lavosh crackers

### FIRE ROASTED VEGETABLE DISPLAY

seasonal vegetables roasted in garlic and EVOO, served with balsamic, creme fraiche red pepper hummus, miso vinaigrette

### CHARCUTERIE

Chef selected local cheeses and handmade charcuterie served with prosciutto, vegetable jardinière, marinated olives, Dijon and grain mustards, grilled sliced French bread



# The Partridge Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## BUFFETS | CHOICE OF ONE

### SOUTHERN BUFFET

Fire Chili | corn muffins, sour cream, shredded cheese, cole slaw

Green Grocer Salad | Bibb and iceberg lettuce, cherry tomatoes, cucumber, red onion, radish, chickpeas, artichoke hearts, alfalfa sprouts, croutons, cheddar cheese, blue cheese, selection of dressing

Roasted free range chicken with charred vegetables and balsamic glaze

BBQ salmon with andouille dirty rice

Grilled flat iron steak with zucchini and red peppers, roasted garlic, cilantro, green peppercorn steak sauce

Southern style green beans

Squash casserole

*served with*

Bourbon glazed bread pudding

Pecan pie with buttermilk icecream

### PI ELEGANCE BUFFET

She-crab bisque | sherry foam

Green onion fondue

Organic Green Salad | hearts of palm with champagne vinaigrette

Red Endive Salad | baby pears, candied walnuts, Roquefort cheese

Pan roasted sea bass with fine herb potato gratin and champagne Burre Blanc

Herb grilled chicken breast with cranberry chutney and warm brie cheese

NY Steak with garlic roasted potatoes and mushroom ragout

Kabocha squash ravioli with goat cheese cream sauce and seasonal vegetables

*served with*

Assorted bread and dinner rolls

Opera cake

White chocolate blackberry cheesecake



# The Partridge Package

Notice of entree count is required 72 hours prior to event. A 22% service charge and applicable sales tax will be added.

## BUFFETS | CHOICE OF ONE SUMMERSVILLE BUFFET

Zinandel cheese soup

Baby arugula salad with roasted fennel, mushrooms, feta cheese, peppercorn vinaigrette

Roasted beets and butternut squash salad with watercress, spinach, goat cheese, balsamic vinaigrette

Herb marinated chicken breast with fingerling potatoes, chicken jus, chopped parsley

Pan seared salmon with dill risotto

Coffee crusted beef tenderloin with grilled asparagus, roasted tomatoes

### *served with*

Assorted dinner rolls and bread

Chocolate decadence

Forrest berry pie



# Bar Packages

Package bar is priced per person and includes assorted domestic and imported beers, house featured wine, cocktails, soft drinks, fruit juices, bottled water, regular and decaf coffee, herbal teas. Package bar is subject to 22% taxable service charge and 8% tax. All menus and prices are subject to change. .

150 bartender fee each, per three hours. 85 per additional hour

## SPONSORED BAR

### CALL

Four hours | included in package

21 per person for each additional hour

### PREMIUM

Four hours | additional 9 per person

24 per person for each additional hour

### CRAFT

Four hours | additional 13 per person

25 per person for each additional hour

## SIGNATURE COCKTAILS

Add to any bar a signature drink using craft, premium, or call brands.

**starting at 225 per batch**

one batch serves 75



# Bar Packages

Package bar is priced per person and includes assorted domestic and imported beers, house featured wine, cocktails, soft drinks, fruit juices, bottled water, regular and decaf coffee, herbal teas.

Package bar is subject to 22% taxable service charge and 8% tax. All menus and prices are subject to change.

## CALL

**Vodka** | New Amsterdam

**Gin** | New Amsterdam

**Rum** | Bacardi

**Bourbon** | Jim Beam

**Scotch** | Dewar's

**Tequila** | Orendain

**Sandpoint** | California | chardonnay, sauvignon blanc, moscato, pinot noir and cabernet sauvignon

**Domestic beers** | Budweiser, Bud Light, Yeungling, Miller Light

## PREMIUM

**Vodka** | Ketel One

**Gin** | Tanqueray

**Rum** | Captain Morgan / Malibu

**Bourbon** | Bulleit

**Scotch** | JW Black or Red

**Tequila** | 1800 Silver

**Cognac** | Hennessy

**Chemistry** | Sonoma County, California | chardonnay, pinot grigio, pinot noir

**Stoneleigh** | California | chardonnay, merlot

**Maddallena** | Paso Robles, CA | cabernet sauvignon

**Domestic beers** | Budweiser, Bud Light, Yeungling, Miller Light, Michelob Ultra

**Imported beers** | Corona, Stella Artois, Whiteclaw

## CRAFT

**Vodka** | Beluga Allure

**Gin** | Diplome

**Rum** | Ron Zacappa

**Bourbon** | Blade and Bow

**Scotch** | Monkey Shoulder

**Tequila** | 1800

**Cognac** | Amaretto Disaronno, Hennessy

**Witherhills** | Sonoma County, California | sauvignon blanc, prosecco

**Ferrari** | Sonoma | chardonnay, merlot, sasyr

**San Simeon** | Southern California | cabernet sauvignon, pinot noir

**Domestic beers** | Budweiser, Bud Light, Yeungling, Miller Light, Michelob Ultra

**Imported beers** | Corona, Stella Artois, Whiteclaw

**Micro and Craft beers** | SRB- NO Jacket Required, Dynamite Brown, Tropicallia

## CORDIALS

Amaretto

Bailey's Irish Cream

Kahlua

Grand Marnier **premium only**





# It's all about the details....

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Thank you for selecting the Partridge Inn for your upcoming event. We graciously anticipate providing you with our outstanding hospitality, food and service. Our culinary team offers choices that are rich in nutrition and designed with health conscious attributes and are committed to providing balanced menu items that cater to a positive lifestyle. We would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## FOOD AND BEVERAGE SERVICE POLICIES

It is required that all food and beverage service at the Partridge Inn be provided by the hotel. The sale and service of alcoholic beverages is regulated by the State of Georgia and Partridge Inn is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

## GUARANTEES

The exact number of guests attending a function is due five (5) business days prior to the event. This number will be charged even if fewer guests attend. The hotel will provide food for 1% over the guaranteed number. Meal functions and meeting rooms will be set a maximum of 1% over the food and beverage guarantee. If the guarantee is increased within 72 hours the hotel reserves the right to substitute menu items.

## OUTDOOR FUNCTIONS

The PI reserves the right to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather. Local noise ordinances require that entertainment at outdoor events conclude at 10 pm.

## PRICES AND SURCHARGES

A customary 22% service charge will be added by the PI to all charges per banquet event orders. In the state of Georgia, this service charge is subject to sales tax. These charges will be noted on your banquet event order as ++. The following surcharges and labor charges will apply: 150++ surcharge for events in guest rooms (including hospitality suites) 150++ bartender charge per bartender for up to four hours. Additional hours will be charged at 85++ bartender per hour. 150++ Uniformed chef charge for in room preparation or carving for one and one half-hours per chef. 22% service charge.

# It's all about the details....

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## AUDIOVISUAL

Encore Event Technologies is a fully equipped audiovisual company. If you have any questions regarding these services, please contact your sales manager located at the PI. Charges for audiovisual services will be billed to your master account.

## REQUIRED DEPOSIT AND FINAL PAYMENT

An initial deposit of 20% of the estimated charges is due with the signed agreement. A second deposit equal to 50% of the estimated charges is due six months prior to the wedding date. The final payment is due ten business days prior to the event.

## SPECIAL MEAL PRICING

If children are served the same meal as adults, children ages 4-12 are 50% of the food portion of the wedding package price. Children ages 3 and under are no charge. We also have special children's meals available at cost of 20++ per child (apply up to age 12). Vendor meals consist of chef's choice of a hot meal at a cost of 52++ per person.

## VENUE RENTAL FEE

The rental fee ranges from \$500-\$5000 plus service charge and tax, and varies according to specific date and venue selected. The rental fee includes all setup, breakdown and also café lighting.

## DECOR

The PI provides tables, standard banquet chairs, white floor length linens, china, glass and silver. Additional decor may be rented through PI or provided by client or outside vendor. The client or vendor is responsible for the set up and removal of any decor items that they provide for the event.

## TABLE SEATING

The PI provides round guest tables that will seat 6-8 guests. A final diagram with the total number of tables and number of guests per table will be finalized five business days prior to the event.

## SECURITY

The Partridge Inn will not be responsible for any missing items before, during or after the event. Private security may be arranged at an additional charge for all materials or equipment set up for your event. A signed liability waiver will be kept on file with the director.



*Let's start forever... together*

CONTACT US FOR MORE INFORMATION

*or*

TO SCHEDULE AN APPOINTMENT

Partridge Inn - Curio by Hilton | 706-737-8888 | EMAIL [PIWeddings@northph.com](mailto:PIWeddings@northph.com)

