

173

Carlyle House

HISTORIC DOWNTOWN NORCROSS

A SPECIAL EVENTS FACILITY

173 South Peachtree Street, Norcross, GA 30071  
Ph: 770-662-5800 Fax: 770-662-0077  
[www.173carlylehouse.com](http://www.173carlylehouse.com)

# **ABOUT US**

Thank you for your interest in the **173 CARLYLE HOUSE**, a special events facility located in Historical Downtown Norcross, specializing in Ceremonies and Receptions.

The house, nestled on two acres of glorious magnolia trees, was built in the late 1800's and has been beautifully renovated, while keeping the turn-of-the century structure, with sparkling chandeliers in the large banquet room and all five of the more intimate sized rooms. Enjoy the use of the entire facility for your event. Your guests will love mingling in the old house, sitting in the rocking chairs on the front porch while eating appetizers, before joining you in the ballroom for your reception.

We are located just six miles north of I-285, two and a half miles north of I-85, and one mile from the intersection of Buford Highway and Jimmy Carter Boulevard and provide ample paved parking.

The house is operated by the Janousek family, who have been affiliated with the hospitality and food service industry for over five decades. Our gourmet specialties are prepared on premises by Chef William Janousek. Chef Janousek first apprenticed in Paris, France and later served as Executive Sous Chef for the Hotel Alcron in Prague, Czech Republic. For the past 40 years Chef Janousek has been a member of the Atlanta culinary scene, with positions as Executive Chef for Anthony's Restaurant in Buckhead and also Dunwoody Country Club. His is best known for the delicious continental cuisine that was served for nineteen years at the family's flagship restaurants, **Janousek's** in Roswell, Georgia and **GW Janousek's** in Norcross. The restaurants were sold in 2003 to allow for full concentration on the special event facility **173 Carlyle House**.

**The 173 Carlyle House** has received numerous awards over the years:

**Couples Choice Award: 2020, 2019, 2018, 2017, 2016, 2015, & 2014**

**Weddingwires Brides Choice Award: 2013, 2012, & 2011**

**The Knot Best of Weddings: 2020, 2019, 2016, & 2015**

**Wedding Spot Best of Winner: 2020, 2019, & 2018**

**Weddingwire Rated: 2010**

**Best of Gwinnett: 2012 & 2006**

**Golden Hammer Award: 2005**

We treat all of our clients with individual attention, creating special menus tailored to your event. We are confident that you will find the quality of our food and service unsurpassed in the metropolitan Atlanta area. We look forward to serving you in the future.

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# **FACILITY CAPACITY**

- 300 guests for reception inside only, whole house. More if the terrace is used.
- 200 guests seated all together using the Ballroom only.
- 400+ guests using the terrace outside and the inside.
- Terrace outside 300+ for seated ceremony and 200+ outside dining on the terrace alone.

# **RENTAL RATES**

- Rental Fee (based on the month, day, and time): \$1,200.00 - \$1,700.00
- Ask for pricing for rehearsal dinners and special pricing for both rehearsal and wedding.
- The entire Rental Rate and a signed contract is required to reserve the date and time of your function. This includes the dance floor, tables, Chiavari Chairs, white linens, linen napkins, glassware, china, silverware, hurricane glass with a candle on a mirror, set up and clean up.
- 4 Hours use of the facility for reception and exclusive use of the grounds during your rental time only.
- Maximum stay for day time events is 4:30PM.
- Evening events begin at 6:00PM or later unless you are the first to book.
- Additional Hours are \$750.00 per hour.
- Catering deposit of \$2000.00 is due at the first planning session. One half of the estimated event cost should be paid three (4) months prior to the event. All food cost plus alcoholic beverages are to be paid one (2) week prior to event.
- Saturday night functions must meet a \$5,400.00 food minimum, plus dessert, beverages, service charge and sales tax.
- All functions must meet a food minimum of \$29.00 per person plus beverages, dessert, sales tax, and service charge.
- Venue Coordinator fee of \$400.00 for reception only, \$500.00 for ceremony and reception.

## **ADDED CEREMONY - \$750.00**

- Indoor Wedding Ceremony: Includes 200 chairs, \$750.00.
- Outdoor Seated Wedding Ceremony: Includes 75 chairs, additional chairs are available for \$3.75 per chair, \$750.00
- For last minute change from outdoors to indoors, \$200.00 Transfer Fee
- The fees includes 45 minutes for the rehearsal the night before the ceremony and all set up and break down. Rehearsal time is determined by the Carlyle House one month prior to the event. Typically the night before either 4:00-4:45 or 4:45-5:30.
- The bridal party/outside vendors, *only*, are allowed to arrive 2 hours before the ceremony start time to get ready, set up, or take pictures.

**Wedding Ceremonies must start 30 minutes after starting time stated on the contract. Any flowers used by the flower girl down the aisle outside must be real, inside flowers down the aisle must be fake. No real candles on the floor going down the aisle.**

FOOD  
&  
BEVERAGE

# **BEVERAGES**

- \$6.50 per person for unlimited tea, water, and soft drinks when served with Carlyle House's Beer and Wine charged on consumption.
- \$11.50 per person for tonic, soda, orange juice, cranberry juice, tea, water, and soft drinks. Client provides hard liquor 2 days in advance. Carlyle House's beer and wine charged on consumption with this package. Lemons and Limes are included.
- \$8.50 per person for unlimited tea, water, and soft drinks when served without alcoholic beverages.
- \$2.50 per person for homemade fruit punch.
- 1.50 per person for coffee
- \$1.50 additional per person for enhanced coffee station with whipped cream, flavors, and chocolate shavings.

## **ALCOHOLIC BEVERAGES**

### **DOMESTIC BEER**

- \$5.00 per bottle

### **IMPORTED BEER**

- \$6.00 per bottle
- please let us know if you want White Claw

**\*\*\*CRAFT/LOCAL BEER/PRICES UPON REQUEST**

### **CHAMPAGNE TOAST**

- 3.00 Per person served in a small toasting glass.

### **WINE**

- \$24.00 per bottle for House Wine.
- Premium wines available at an additional cost.

### **BARTENDER**

- \$150.00 additional bartender behind the first bar is required with more than 125 guests or serving hard liquor.
- \$250.00 for additional bar and bartender.

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## **WEDDING CAKE**

- Cake for up to 75 people ..... \$600.00
- Cake for up to 100 people ..... \$700.00
- Cake for up to 150 people ..... \$850.00
- Cake for up to 200 people ..... \$1,000.00
- Cake for up to 250 people.....\$1,500.00
  
- \$1.25 per person for cake cutting fee for cakes not provided by Carlyle House with a \$150.00 maximum. Cakes brought in by an outside source will be set up by the person delivering them.
  
- All prices include cake table presentation with: cake knife, white plates, overlay, white lights, cake riser, and cake cutting service. - These prices are based on a traditional cake (flavors available upon request) with butter-cream icing, and a choice of filling.

## **GROOM'S CAKE**

- Cake for up to 75 people ..... \$550.00
- Cake for up to 125 people ..... \$725.00
- Cake for up to 150 people ..... \$800.00
  
- \$0.75 per person for cake cutting fee for cakes not provided by us.
  
- All prices include cake table presentation with: cake knife, cake plates, and cake cutting service.
  
- These prices are based on a traditional cake with butter-cream icing and a choice of filling and design.

## **MISCELLANEOUS COSTS**

- Hand-Passed Hors D' Oeuvres (\$125.00 for each 75 guests)
- Votive Candles ( \$2.00 each, includes candle and holder)
- Specialty Linens ( starting @ \$30.00 per overlay)

*All prices are subject to 20% Service Charge and 6% Sales Tax.*

*The 173 Carlyle House reserves the right to make substitutions based on product availability.*

*Prices are subject to change if a certain product is not available.*

*Due to current health regulations food may not be taken off the premises after it has been prepared and served on a buffet or at foodstations.*

*NO outside food or beverages are allowed on the premises. If this happens all will be confiscated by the 173 Carlyle House Staff.*

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# **PARTY TRAYS & DISPLAYS**

**\*\*Combination trays available upon request\*\***

Small Orders for 30 – 50 People

Large Orders for 75 – 100 People

## **GARDEN FRESH VEGETABLE CRUDITÉ**

*Seasonal Assorted Vegetables*

*Small \$200.00 275.00*

## **SEASONAL SLICED FRESH FRUIT DISPLAY**

*Seasonal Assorted Fruits*

*Small \$200.00 Large \$300.00*

## **DOMESTIC CHEESE BOARD**

*Garnished with Fresh Seasonal Fruits & Assorted Crackers*

*Small \$200.00 Large \$300.00*

## **BAKED BRIE EN CROUTE**

*w/ Preserves & Crackers (1 kilo Wheel)*

*\$100.00 each*

## **LAYERED NACHO DIP (hot or cold)**

*Large \$225.00 each*

## **COLD SPINACH DIP**

*Large \$225.00*

## **WARM CRAB & ARTICHOKE DIP**

*Served with an array of Party Bread & Imported Crackers*

*Large \$225.00*

## **COLD CRABMEAT DIP**

*Served with and array of Party Bread & Imported Crackers*

*Large \$200.00*

## **DRY ROASTED, HONEY GLAZED**

**or an ASSORTMENT of DELUXE MIXED NUTS**

*\$20.00 per pound*

## **HUMMUS & ROASTED RED PEPPER DIP**

*Served with Carrots, Celery, and Pita Bread*

*Large \$225.00*

## **ANTIPASTO PLATTER**

*Olives, Salami, Prosciutto, provolone cheese, parmesan cheese, almonds, artichoke hearts, cherry tomatoes, roasted red peppers, and toast points*

*Large \$650.00*

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# **CARLYLE HOUSE SPECIAL CANAPE'S**

*\*\*All Hors d'Oeuvres served with appropriate condiments\*\**

## **COLD HORS D'OEUVRES**

Plan on 2 per quests

*Deviled Eggs  
Chicken Salad in Tart  
Tomato stuffed with Chicken Salad  
Wrapped Asparagus w/ Choice of  
Parma Ham, Roast Beef or Smoked Salmon  
Honey Dew wrapped in Turkey Pastrami or Parma Ham  
Smoked Salmon in Puff Pastry  
Garlic Mousse on Cucumbers  
Wedge of Lettuce Skewers  
Andouille Sausage Whip on Toast Points  
Chicken Salad Stuffed Tomatoes  
Pimento Cheese on Toast Points  
European Style Canapé's available*

*(Bite size pieces of Bread with Potato Salad and Chef's choice of assorted Hard Salami, Ham, Turkey, Roast Beef or hard-boiled Eggs)*

*\$2.25 a piece*

## **HOT HORS D'OEUVRES**

Plan on 2 per quests

*Cheese Puffs  
Italian Meatballs  
Swedish Meatballs  
BBQ Meatballs  
Beef Kabob  
Chicken Satay  
Franks in a Blanket  
Fried Mozzarella  
Vegetable Spring Rolls  
Southern Style Chicken Tenders  
Spanakopita (Feta Cheese & Spinach)  
Pirogui (Veal & Mushroom or Spinach or Cheese and Potato)*

*\$2.50 a piece*

## ***HOT HORS D'OEUVRES continued***

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Plan on 2 per quests

*BBQ Shrimp*  
*Fried Shrimp*  
*Shrimp Cocktail*  
*Garlic Sautéed Shrimp*  
*Coconut Breaded Fried Shrimp*  
*Caprese Salad Skewers*  
*Mini Crab Cakes*  
*Chicken Tenders*  
*Glazed Sea Scallops wrapped with Bacon*  
*Stuffed Mushroom Caps with Fresh Atlantic Crabmeat*  
*Mini Bite Size Baked Brie En Croute with Preserve*  
*Stuffed Mushroom Caps with Veal*  
*Mini Beef Wellington*  
*Mini Chicken Wellington*  
*Shrimp wrapped with bacon*  
*Barbecued Baby Back Ribs*  
*Dates stuffed with blue cheese wrapped with Bacon*  
*Hawaiian King BLT Sliders*  
*\$2.75a piece*

# **APPETIZERS or BUFFET**

## **FRESH COASTAL SEAFOOD**

*Market Availability*

*\*\*Other seafood selections available upon request*

## **JUMBO SHRIMP**

*Served on ice with Cocktail Sauce, Crackers and Lemon OR*

*Butterfly Gulf Shrimp Fried/ Sautéed*

*\$46.00 per dozen*

## **ASPIC GLAZED WHOLE POACHED SALMON**

*Decorated w/Herb Cream Cheese Mousse, Onions, Capers, Chopped Egg,*

*Smoked Salmon, Lemons & Toast Points*

*Serves 100 - 150 People*

*\$425.00*

## **NORWEGIAN SMOKED SALMON**

*Pre-Sliced*

*Served w/ appropriate Condiments*

*Small \$300.00 Large \$450.00*

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# **CARVING STATIONS**

*All items are carved within the reception area by a member of the Culinary Team. Appropriate Breads & Condiments will be presented. Servings of all meats are based on 2 different meats. One must serve all the guests the second can serve less. If one meat only, there will be a \$150.00 carving fee for the attendant.*

## **TOP ROUND OF BEEF**

*Serves up to 80  
\$325.00*

## **HERB CRUSTED NEW YORK STRIP LOIN**

*Serves 30-40  
\$375.00*

## **ROASTED RIBEYE**

*Serves 35-45  
\$375.00*

## **TENDERLOIN OF BEEF (CHATEAU BRIAND)**

*Serves 20-25  
\$450.00*

## **SALMON WELLINGTON**

*Serves 15-20  
\$250.00*

## **CHEF'S OWN PORK TENDERLOIN**

*Serves 30-40  
\$325.00*

## **CARLYLE HOUSE STYLE PORK LOIN**

*Serves 100  
\$350.00*

## **SUGAR CURED VIRGINIA BAKED HAM**

*Serves 100  
\$350.00*

## **MAPLE-HONEY GLAZED BREAST OF TURKEY**

*Serves 60-70  
\$325.00*

# **ON THE BUFFET**

*Below selections are served from the Main Buffet for the full amount of expected guests.*

## **CHICKEN PICCATA**

*Sautéed Chicken with Lemon Butter, White Wine & Capers  
\$6.50 per person*

## **CHICKEN PARMESAN**

*Boneless Breaded Chicken Breast Covered with Motto Sauce and Mozzarella Cheese  
\$6.75 per person*

## **CHICKEN WELLINGTON**

*Boneless Chicken Breast Stuffed with Ground Veal and Mushrooms in a Puff Pastry  
\$6.75 per person*

## **CHICKEN ALMONDINE**

*Broiled Chicken with Almonds and Mushroom Sauce  
\$6.50 per person*

## **CHICKEN MARSALA**

*Sautéed Chicken with Mushroom and Marsala Wine  
\$6.50 per person*

## **GRILLED LAMB CHOPS**

*Grilled Rack of Lamb with 17 Spices and Served with a side of Mint Jelly  
\$18.00 per person*

## **GRILLED ATLANTIC SALMON**

*Grilled Fresh Salmon Served with a side of Dill Sauce  
\$6.50 per person*

## **FRIED CHICKEN**

*Crunchy and Juicy, Bone in Whole Pieces of Chicken Battered and Fried  
\$8.50 per person*

# **ACTION STATIONS**

*All action stations are prepared and served within the reception area by a member of our Culinary Team.*

## **PASTA STATION**

*Alfredo + Tomato-Basil Sauce*

*\$9.00 per person*

### *SELECTIONS OF PASTA:*

*Penne, Cheese Tortellini, Ravioli, Rotini, Angel Hair, Linguine, Fettuccini, Spinach Fettuccini, or Bow Tie*

*Your selection can also be enriched with: Grilled Chicken, Shrimp, Meatballs, Andouille Sausage, Sautéed Mushrooms, Sun-dried Tomatoes or Artichokes.*

*\$2.00 more per person*

## **SMASHED MARTINI POTATO BAR**

*Our famous homemade Southern style Mashed Potatoes served elegantly in a martini glass with fabulous assorted toppings such as portabella mushroom gravy, cheese, bacon, sour cream, and chives.*

*\$8.50 per person*

## **SWEET POTATO MARTINI BAR**

*Our famous homemade Southern style Candied Sweet Potatoes served elegantly in a martini glass with fabulous assorted toppings such as: marshmallows, brown sugar, and nuts.*

*\$8.50 per person*

## **HOMEMADE SOUTHERN MARTINI GRITS BAR**

*Our famous homemade Southern style Grits served elegantly in a martini glass. With portabella mushroom Gravy, Cheese, Shrimp Jambalaya, and Cajun mix with andouille sausage*

*\$9.00 per person*

## **BISCUIT BAR**

*Homemade biscuits served with a choice of butter, jellies, baked ham, cheese, and white gravy*

*\$8.00 per person*

# **SIDE DISH SELECTIONS**

*Side dish selections are per person*

## **POTATOES \$4.75 per person**

*Stuffed New Red  
Garlic Roasted Red  
Garlic Mashed  
Scalloped  
Potato Salad  
Sweet Potato Casserole  
French Fries  
Sweet Potato Fries*

## **RICE \$4.75 per person**

*Plain white  
Chef's Wild Rice Risotto  
(Mixture of White and Wild Rice with Vegetables)  
Spanish Rice  
(With Red Bell Peppers and Onions)  
Saffron Rice*

## **NEW ORLEANS RICE \$7.00**

*(With Sausage and Shrimp)*

## **PASTA**

*Below selections are served from the Main Buffet and are per person*

*Cold Pasta Primavera \$4.50  
Hot Pasta Primavera w/Mixed Medley \$4.50  
Plain selection (1 sauce + 1 pasta) 4.25  
New Orleans Pasta (with andouille sausage and shrimp) \$6.00  
Macaroni and Cheese \$5.50  
Cheese Tortellini \$4.75  
Beef Ravioli \$5.50*

# **SIDE DISH SELECTIONS cont...**

## **HOT VEGETABLES \$4.75 per person**

*Mixed Medley  
Squash Casserole  
Ginger Carrots  
Cauliflower (fried or roasted)  
Broccoli served steamed  
Chef's Fresh Green Beans with almonds or bacon  
Black Eyed Peas  
Fried Okra  
Fried Green Tomatoes  
Brussel Sprouts  
Steamed Asparagus*

## **SALADS**

### **FRESH GARDEN GREENS \$4.75 per person**

*Fresh Mixed Greens  
Carrots, Cucumbers, and Tomatoes  
Vinaigrette Dressing*

### **SPINACH SALAD \$5.50 per person**

*With Mushrooms, Eggs, and Bacon Bits  
Honey Mustard Dressing*

### **TRADITIONAL CAESAR SALAD \$5.50 per person**

*Romaine Lettuce, Croutons, and Parmesan Cheese*

### **GREEK SALAD \$5.50 per person**

*Romaine Lettuce, Tomatoes, Cucumbers, Onion, Feta Cheese, and Olives*

### **STRAWBERRY SALAD \$6.00 per person**

*Mixed greens, strawberries and glazed pecans*

### **WEDGE OF LETTUCE \$5.50 per person**

*Iceberg lettuce, bacon, tomato, and blue cheese dressing*

### **FETA AND WATERMELON SALAD \$6.00 per person**

*Romaine Lettuce, Feta cheese, and Fresh Watermelon*



# **PLATED DINNER MENU**

*All Dinners include a choice of one salad,  
Rice or potatoes, green beans or mixed medley, and rolls.*

## **SALAD**

### **FRESH GARDEN GREENS**

*Choose one dressing Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Ranch, Italian, and Bleu Cheese*

### **TRADITIONAL CAESAR SALAD**

*Romaine Lettuce, Tomato, Croutons, and Parmesan Cheese*

### **SPINACH SALAD**

*With Mushrooms, Eggs, Bacon Bits and  
Honey Mustard Dressing*

### **BEEFSTEAK TOMATO**

*(Extra \$2.75 per person)*

*Served on a bed of Boston Lettuce w/Red Onions,  
Fresh Mozzarella, Fresh Basil & Balsamic Vinaigrette*

### **STRAWBERRY SALAD**

*(Extra \$1.75 per person)*

*Mixed greens, strawberries and glazed pecans*

# **SINGLE ENTRÉE SELECTIONS**

## **BREAST OF CHICKEN OR BEEF WELLINGTON**

*Veal & Mushroom Stuffing served with Cabernet Sauce  
\$33.50 & \$40.00*

## **CHICKEN PICCATA**

*Sautéed Chicken or Veal with Lemon Butter, White Wine & Capers  
\$35.00*

## **CHICKEN MARSALA**

*Sautéed Chicken or Veal with Mushroom and Marsala Wine  
\$35.00*

## **CHICKEN ALMONDINE**

*Broiled Chicken with Almonds and Mushroom Sauce  
\$35.00*

## **12 oz. PRIME NEW YORK STRIP STEAK**

*Broiled & Glazed w/Green Peppercorn Sauce  
or Chef's Seven Pepper Sauce  
\$45.50*

## **HERB CRUSTED FILET MIGNON 8 oz. /10 oz.**

*With Cabernet Sauce or Béarnaise Sauce  
\$41.00 / \$46.00*

## **CHEF'S OWN PORK TENDERLOIN MEDALLIONS**

*With Portabella Mushroom Sauce  
\$34.50*

## **GRILLED ATLANTIC SALMON**

*Cucumber Dill Sauce or Hollandaise Caper Sauce  
\$35.50*

# **TWIN ENTRÉE SELECTION**

## **PETITE FILET MIGNON & CHICKEN PICCATA**

*\$41.50*

## **PETITE FILET MIGNON & CHICKEN MARSALA**

*\$41.50*

## **PETITE FILET MIGNON & GRILLED SALMON**

*\$41.50*

## **PETITE FILET MIGNON & SHRIMP SCAMPI**

*Cognac Sauce and Jumbo Shrimp in Garlic Butter*

*\$43.50*

## **SLICED TENDERLOIN of BEEF & LOBSTER TAIL**

*Caramelized Shallot Merlot Sauce*

*\$55.50*

## **CHATEAU BRIAND w/CABERNET MUSHROOM SAUCE**

*Accompanied by Garlic Roasted Lamb Chops w/ Mint Jelly*

*\$55.50*

## **CHICKEN PICCATA & SHRIMP SCAMPI**

*\$41.50*

## **PORK TENDERLOIN MEDALLIONS**

*Topped w/ Portabella Mushroom  
& Crab Cakes in a White Wine Sauce*

*\$38.50*

# **DESSERT SELECTIONS**

*\$5.00 for one or \$7.50 for mini assorted*

**STRAWBERRY ROMANOFF**

**BANANA FOSTER**

**NEW YORK CHEESECAKE**

**PECAN PIE with ICE CREAM**

**KEY LIME PIE**

**APPLE STRUDEL with ICE CREAM**

**CHOCOLATE MOUSSE CUPS**

**PEACH COBBLER**

**ASSORTED MINI DESSERT DISPLAY**

# **SERVICE REFERRAL LIST**

## **FLORIST:**

*Maria Schendzels.....843-452-9017*  
*Eden Flowers.....470-275-5131*

## **DISK JOCKEYS:**

*Black Tie Entertainment.....Rich Leggitt...770-582-0525..... www.btevents.com*  
*Complete Weddings & Events.....Patrick Davis...770-425--3535..rich@cmatlantadj.com*

## **BANDS:**

*Emerald Empire Band.....Ansley.....706-540-2806..... ansley@emeraldempireband.com*  
*The Atlanta Wedding Band.....404-272-0337....booking@atlantaweddingband.com*

## **INSTRUMENTS:**

*Tommy Mays-Jazz Saxophonist.....thebash.com*  
*Shreeps J. Zala (singer & guitarist)*  
*(404) 313-1701*  
[www.shreepsmusic.com](http://www.shreepsmusic.com)

## **PHOTO AND VIDEO:**

*Renee TSE..... TSE@tsegallery.com*  
*Sergey Zavgorodniy – Photographer..... www.lumipixelphotography.com*  
*Come Alive Visuals- Jensen Nemece.....404-431-8820*  
*Gary Lun – Photographer ..... www.garylun.com*  
*Candace Photography..... hello@candacephotography.net*  
*Jennifer M Studios.....jen@jennifermstudios.com*

## **MINISTERS:**

*Chaplain Jeremiah O'Keefe-West.....404-261-5059      www.okeefe-west.com*  
*Rev. Marilyn Odom..... 770-469-7322*  
*Mike Lowe..... 770-821-7712*  
*Jim Crew.....770-633-5434      www.theweddingminster.com*

## **HAIR + MAKE UP:**

*ReFeyeANCE/ Makeup.....bestweddinghairandmakeup.com*

# **SERVICE REFERRAL cont...**

## **TRANSPORTATION:**

*Steven Toye MTI Limo Bus & Shuttle..... 470-823-3489*

*MTI Limo and Shuttle.....404-669-0900..... broadcast@mtilimos.com*

## **HOTEL ACCOMMODATIONS:**

*\*\*Be sure to say you were recommended by Carlyle House to receive special pricing.*

*Hilton Atlanta NE.....678-533-3326*

*5993 Peachtree Industrial Blvd*

*Norcross, GA 30092I*

*Indoor/Outdoor Pool*

*Marriott Atlanta Norcross ..... 770-441-6515*

*475 Technology Pkwy*

*Norcross, GA 30092*

*Outdoor Pool*

## **PARTY FAVORS**

*Napkins, cups, koozies, and much more.*

*Insignia Promotions..... 678-323-1406*

*Email..... Orders@Insigniapromo.com*

*Website..... www.Insigniapromo.com*

## **PERSONALIZED CUSTOM SLIDESHOWS**

*Slideshows, Custom Memory Photo Books, Wedding Guest Books, for Rehearsal Dinner, Couples Showers, Wedding Showers, Engagement Parties.*

*Snap Shot Media.....Kathy Cox - 404-376-6225*

*Jen Cerone - 770-598-8122*

*Email..... Snapshotmedia6@gmail.com*

*Website ..... Snapshotmedia.org*