



PERRY LANE
HOTEL

WEDDING MENU

Perry LANE Hotel, A LUXURY COLLECTION Hotel, SAVANNAH



WEDDING PACKAGES

Weddings at Perry Lane Hotel offer you and your guests a truly memorable experience.

- Choice of four passed hors d' oeuvres
 - Plated or Buffet Dinner
- Dance floor, tables, house chairs, house place settings, couple's choice of floor length linens and napkins
 - Mahogany Ceremony chairs
 - Menu tasting, up to four attendees
- One complimentary guest room on wedding night with option to upgrade to Celebration Suite
 - Room blocks available for wedding party and guests

HORS D'OEUVRES

Select four hors d'oeuvres to be passed during your cocktail hour.

INCLUDED HORS D'OEUVRES

- **Short Rib Arancini**- Green Peas, Parmesan, Port Wine
- **Butternut Squash Arancini**- Truffle, Parmesan
- **Figs**- Blue Cheese, Orange Blossom Honey
- **Grilled Cheese** – House Pimento, Sourdough
- **Potato Salad Spoon**- Cucumber, Fine Herbs, GA Sturgeon Caviar
- **Beef Burger Sliders**- Green Tomato Jam, American Cheese
- **Ham & Gruyere Gougere**
- **Smoked Trout Deviled Egg** – Dijon, Duke's, Smoked Paprika
- **Watermelon Gazpacho**- Cucumber, Red Onion, Heirloom Tomato, EVOO
- **Pulled Pork Slider** – House BBQ, Pickles, Brioche
- **Buttermilk Biscuit & Chicken Sandwich**- Chili Bacon Jam
- **GA Shrimp**- Peach Mostarda, Jalapeno
- **Quiche Lorraine**- Frisee, Fine Herbs, Balsamic
- **Camembert Bruschetta**- Smoked Grape, Crostini, Cabernet
- **Chicken & Waffles**- Waffle Battered Chicken, Chili Bacon Syrup
- **Caprese**- Heirloom Tomato, Artisan Mozzarella, Basil, Fig, Balsamic
- **Traditional Meatball**- Sunday Sauce, Parmesan Reggiano

ELEVATED HORS D'OEUVRES

+\$3 each to substitute included hors d'oeuvres

- **Jumbo Lump Crab Cake**- Remoulade
- **Oysters on the Half Shell** – Peach Mignonette
- **Lobster Roll**- Drawn Butter, Sweet Brioche
- **Campechana**- GA Shrimp, Lump Crab, Tomato, Cilantro
- **Seared Duck Breast**- Blood Orange, Port, Crostini
- **Coconut Crusted Shrimp**- GA Shrimp, Pineapple, Soy
- **Gravlax of Salmon**- Pumpernickel, Dill, American Caviar
- **Shrimp & Grits**- Spicy Tomato, Anson Mills Grits

AMUSES BOUCHES

+8 each; served at the table before dinner

- **Seared Diver Scallop** – Sweet Corn Butter, Tarragon
- **Lobster Cake** –Saffron Aioli, Micros
- **Prime Beef Tartare** –Caper, Tomato, Shallot, Fine Herbs, Orange Blossom Honey
- **Tuna Poke**- Cucumber, Pickled Ginger, Sesame, Sweet Soy
- **Wood Grilled Lamb Lollipop**- Red Wine, Mint Oil



RECEPTION DISPLAYS

Enhance your reception with these stations and carving options

ARTISAN CHEESEBOARD | 21

Local and European Cheeses, Orange Blossom Honey, Marcona Almonds, Grapes & Berries,
Bakery Flatbreads, Crostini

COLD SMOKED SALMON | 25

Capers, Red Onion, Fine Herbs, Crème Fraiche, Tomato, Boiled Egg, Salmon Roe, Blini

BOILED GA SHRIMP | 34

Spicy Remoulade, Classic Cocktail Sauce, Citrus

VEGETABLE CRUDITE| 13

Hummus, House Buttermilk Dip, Balsamic Glaze, Market Radishes, Sweet Cream Butter

GRILLED VEGETABLES | 16

Grilled & Chilled Vegetables, Eggplant, Squash, Zucchini, Sweet Peppers, Asparagus, Red Onion,
Belgian Endive, Tomatoes, Crumbled Feta, Mint, Balsamic

***JUMBO LUMP CRAB CAKES | 30**

Remoulade Sauce, Jalapeno Aioli, Low Country Slaw

CHARCUTERIE | 25

Selection of Cured Meats and Sausages, Olives, Whole Grain Mustard, House Pickles, Bakery Flat
Breads, Crostini (add cheeseboard \$10 supplement)

OYSTER & GULF SHRIMP BAR| 50

Champagne Mignonette, Gin Cocktail, Lemon, Mini Tabasco Bottles

CAPRESE | 18

Heirloom Tomato, Basil, Fresh Mozzarella, Burrata,
Balsamic, EVOO

**\$175 chef fee per 50 guests*



PLATED DINNER

Package price per person is based on the highest cost entrée chosen.

Includes artisan rolls & butter, coffee and water.

STARTER

Select one (1) starter for your guests.

Butter Lettuce- Avocado, Pepitas, Cotija Cheese, Shaved Onion, Smoked Poblano Ranch

Perry Lane Caesar- Garlic Croutons, Parmesan Reggiano, Lemon, House Caesar Dressing

Baby Kale Salad- Red Grapes, Goat Cheese, Candied Walnuts, Sherry Vinaigrette

Farmer's Market Greens- Shaved Radish, Heirloom Carrot, Hot House Cucumber, Tomato, Champagne Vinaigrette

Fattoush Salad- Romaine, English Cucumber, Roma Tomatoes, Radishes, Parsley, Mint, Citrus Vinaigrette

Tomato Basil- Fresh Tomato Relish, Croutons

Sweet Corn Chowder – Bacon, Potatoes, Dill

White Bean Soup- Escarole, Guanciale

ENTRÉE

Select two (2) entrées for your guests to pre-select.

Grilled Lamb Chops Pommes Aligote, Honey Roasted Heirloom Carrots, Mint, Bordeaux \$129

Pan Roasted Snapper Heirloom Tomato, Fennel, Sweet Peppers, Preserved Lemon, \$124

Braised Beef Short Ribs Potato Puree, Red Wine Jus \$119

Grilled Filet of Beef Herb Whipped Potatoes \$129

Pan Roasted Pork Loin Bacon Fat Potatoes, Grain Mustard Vinaigrette \$119

Butternut Squash Risotto Truffle, Parmesan \$119

Free Range Chicken – Tomato Ragout, Olives, Sweet Peppers, Olive Oil - \$119

Seasonal Sea Bass- Red Quinoa, Peperonata, Roast Shallot Jus \$144

Crab Crusted Salmon Fingerling Potatoes, Capers, Lemon, Brown Butter \$119

Grilled Veal Chop Green Pea Risotto, Hunter Sauce \$129

GA White Shrimp & Grits Anson Mills Grits, Andouille Sausage, Spicy Tomato Ragout \$119



BUFFET DINNER

Includes artisan rolls & butter; coffee and water:

CHATHAM

- **Wedge Salad-** Applewood Smoked Bacon, Local Blue Cheese, Cherry Tomatoes, Smoked Poblano
- **Baby Lettuces-** Seasonal Shaved Vegetables, Sherry Vinaigrette
- **Pan Roasted Chicken Breast-** Local Mushroom Ragout, Buttermilk Whipped Potatoes
- **Grilled Herb Rubbed Salmon-** Toasted Farro, Root Vegetables, Beurre Blanc

\$119 per person

OGLETHORPE

- **Baby Spinach Salad** – Pickled Red Onions, Applewood Smoked Bacon, Cherry Tomatoes, Mustard Vinaigrette
- **Baby Lettuces-** Seasonal Shaved Vegetables, Sherry Vinaigrette
- **Braised Beef Short Ribs** – Smoked Cheddar Grits, Braised Greens
- **Pan Roasted Local Grouper-** Fingerling Potatoes, Haricot Vert, Dill
- **Pan Roasted Chicken Breast-** Local Mushroom Ragout, Buttermilk Whipped Potatoes

\$124 per person

MONTEREY

- **Potato Leek Soup-** Herbed Croutons
- **Baby Spinach Salad** – Pickled Red Onions, Applewood Smoked Bacon, Cherry Tomatoes, Mustard Vinaigrette
- **Tenderloin of Beef** – Pommes Aligot, Roasted Baby Carrots, Asparagus
- **Pan Roasted Chicken Breast** – Local Mushroom Ragout, Buttermilk Whipped Potatoes
- **Pan Roasted Snapper-** GA Shrimp Pirlou, Carolina Gold Rice, Shrimp Bisque

\$139 per person

*ACTION STATIONS & CARVING BOARDS

RISOTTO | 31 (choose two)

LOBSTER

Braised Fennel, Lemon Aioli

SHORT RIB

Ancil's Mushrooms

SEASONAL VEGETABLES

Arugula, Boursin

PASTA | 28 (choose two)

GEORGIA WHITE SHRIMP

Gemelli, Basil Pesto, Tomatoes, Parmesan

PORK SUGO

Rigatoni, Chili Flake, Pecorino

SEASONAL VEGETABLES

Penne, Herbs, White Wine, Toasted Bread Crumbs

ROASTED TURKEY BREAST| 285

Ancho Brine, Pumpkin Seed Pesto, Avocado Crema, Brioche

PRIME RIB | 500

Horseradish Au Jus, Bordelaise

WHOLE ROASTED PIG | 50/person

Sauce Morita, Salsa Verde, Lime, Cotija, Guacamole, Pico de Gallo, Corn/Flour Tortillas

SMOKED PORK LOIN | 285

Green Tomato Jam, House BBQ, Slaw, Brioche Rolls

PRIME TENDERLOIN OF BEEF | 485

Roast Garlic Potato Puree, Horseradish Cream, Red Wine Truffle Jus (serves 15)

CARVED LEG OF LAMB | 385

Minted Demi Glace, Foccacia

Each Board serves 20 people unless otherwise noted.

**\$175 chef fee per 50 guests*

SPECIALTY DESSERTS & COFFEES

***Crêpes**

Minimum 25 guests

Vanilla Dessert Crepes with toppings to include fruit compote, bananas foster, Chantilly, chocolate shavings, cinnamon sugar

\$21 per person

Chocolate Fantasia

Minimum 25 guests

Chef's Selection of Chocolate Treats including tarts, truffles, macarons, brownies, chocolate dipped fruits

\$24 per person

Chef's Sweet Treats Buffet

Minimum 20 guests

Chef's Selection of Five Mini Dessert Bites

\$19 per person

Coffee Bar | 14

Regular & Decaffeinated Coffees, Gourmet Syrups, Ground Cinnamon & Nutmeg

European Style | 18

Regular & Decaffeinated Coffees, Gourmet Syrups, Ground Cinnamon & Nutmeg, Whipped Cream, Chocolate Shavings, Cookies

Sweet Tooth | 22

Regular & Decaffeinated Coffees, Gourmet Syrups, Ground Cinnamon & Nutmeg, Whipped Cream, White and Dark Chocolate Shavings, Chocolate Covered Almonds, Hot Chocolate, Marshmallows, Cookies

Boozy Coffee | 24

Regular & Decaffeinated Coffees, Gourmet Syrups, Ground Cinnamon & Nutmeg, Kahlua, Bailey's, Frangelico

**\$175 chef fee per 50 guests*

Individual Cupcakes

\$48 per dozen

Mini Cupcakes

\$30 per dozen

Freshly Baked Cookies

\$48 per dozen

Chocolate Covered Strawberries

\$50 per dozen

Freshly Baked Brownies

\$48 per dozen



WEDDING CAKES

Our in-house pastry chef can create an array of cake designs and flavors to compliment your big day. Please speak to your wedding coordinator to schedule a consultation with our pastry chef two weeks prior to your wedding tasting to discuss the design and flavors. Below is a sample of our flavor offerings. Pricing is dependent on design and flavors selected.

CAKE FLAVORS

Vanilla
Chocolate
Red Velvet
Carrot
Champagne
Almond

FILLINGS

Raspberry Jam
Pastry Cream with Fresh Strawberries
Lemon Curd with Fresh Blueberries
Chocolate Buttercream
Cream Cheese Frosting
Peanut Butter Mousse

NON-TRADITIONAL OPTIONS

DONUTS \$30/dozen ~ \$17/dozen for Minis

Vanilla, Lemon, Raspberry, Chocolate and Maple Glaze are just a few of the available options

MILK & COOKIES \$58/dozen

Assorted Cookies served with ice cold white and chocolate milks

S'MORES \$18/person

Cinnamon and Honey Graham Crackers, Vanilla, Chocolate and Strawberry Marshmallows, Candied Bacon, Salted Caramel and three flavors of Chocolate come together for an elevated take on this classic treat

HOT CHOCOLATE BAR \$12/person (2 hours)

House made Hot Chocolate served with White Chocolate Chips, Cinnamon Sticks, Mini Marshmallows, Whipped Cream and Salted Caramel



BAR PACKAGES

*\$200 bartender fee per 50 guests;
\$10 per person for non-alcoholic beverages
(with bar package).*



LUXURY

*\$36 per person first hour; \$14 per person per hour
remaining or consumption pricing from \$12-\$18 per drink*

Grey Goose Vodka, Bombay Sapphire Gin,
Cazadores Tequila, Sailor Jerry Rum, Crown
Royal Whiskey, Bulleit Bourbon, Glenlivet Scotch

Imported and Domestic Beer Selections

Wine- Prosecco and choose two of the
following:

Josh Cellars Chardonnay, Pinot Gris, Sauvignon
Cabernet, Pinot Noir, Merlot

SUPERIOR

*\$28 per person first hour; \$11 per person per hour
remaining or consumption pricing from \$11-\$14 per drink*

Tito's Vodka, Beefeater Gin, Olmeca Altos
Tequila, Bacardi Superior Rum, Jack Daniels
Whiskey, Maker's Mark Scotch,
Glenmorangie Scotch

Imported and Domestic Beer Selections

Wine- Prosecco and choose two of the
following:

Josh Cellars Chardonnay, Pinot Gris, Sauvignon
Cabernet, Pinot Noir, Merlot

STANDARD

*\$24 per person first hour; \$9 per person per hour
remaining or consumption pricing from \$9-\$13 per drink*

New Amsterdam Vodka & Gin, Cuervo Silver
Tequila, Cruzan Rum, Dewars White Label
Scotch, Canadian Club Whiskey, Four Roses
Yellow Label Bourbon

Imported and Domestic Beer Selections

Wine- Prosecco and choose two of the
following:

Proverb Pinot Grigio, Sauvignon Blanc,
Chardonnay, Pinot Noir, Cabernet
Sauvignon

BEER & WINE ONLY

*\$19 per person first hour; \$8 per person per hour
remaining or consumption pricing from \$8-\$10 per drink*

Imported, Domestic and Local
Selections

Wine- Prosecco and choose two of the
following:

Proverb Pinot Grigio, Sauvignon Blanc,
Chardonnay, Pinot Noir, Cabernet
Sauvignon



BAR ENHANCEMENTS

SIGNATURE COCKTAILS

\$18/drink

Skylark- Grey Goose Vodka, Giffard Rhubarb, Simple Syrup, Lime Juice, Orange Bitters, Strawberry Puree

Death On Credit – Esplon Blanco, St. Germaine, Lime Juice, Simple Syrup

Coco Negroni – Plymouth Gin, Aperol, Rhum Clement Mahina Clement, Sweet Vermouth

Fresh Start – Old Grand Dad, Nonino, Lime Juice, Honey Syrup

BUBBLES BAR

\$30 per person (2 hours)

Champagne, Prosecco, Assorted Berries, Orange, Cranberry and Pineapple Juices, Fruit Purees

MAGNIF MARTINIS

\$15/drink

Cosmopolitan vodka, triple sec, Cointreau, cranberry splash

Sour Apple vodka, apple schnapps, Cointreau

Lemondrop vodka, triple sec, lemon juice, simple syrup, sugared rim

Bikini Martini vodka, coconut rum, grenadine, pineapple juice

BUILD YOUR OWN BLOODY MARY

\$24 per person (2 hours)

Selection of Vodka, Gin and Tequila
Okra, Applewood Smoked Bacon, Chilled Shrimp, Pickled Vegetables, Olives, Limes, Tabasco, Pepperoncini

CORDIALS, COGNAC & COFFEE

\$15 per person first hour, \$8 per person per hour remaining

Regular and Decaffeinated Coffees

Cordials- Bailey's, Kahlua, Frangelico, Disaronno Amaretto, Crème de Cocoa, Chambord, Sambuca Romana, B&B, Godiva

Cognac- Remy Martin VSOP, Hennessy, Courvoisier

INFUSED WATER STATION

\$8 per person (1 hour)

Cucumber & Mint
Blood Orange & Berry
Lemon & Rosemary

BEFORE & AFTER I DO

FOOD FOR YOUR CREW

\$32/person

Seasonal Fruit Salad

Yogurt & Granola

Sandwiches (choose two)

Chicken Salad Sliders Red Grapes, Green Apples,
Fine Herbs, Brioche

Roasted Turkey Sandwich Green Apple Mayo, Brie,
Tomato, Sprouts, Multigrain

Caprese Wrap Fresh Mozzarella, Heirloom Tomato,
Basil Pesto, Arugula

Smoked Salmon Everything Bagel, Herb Schmear,
Capers, Red Onion

Olive Oil Poached Tuna Olives, Tomato, Crushed
Potato, Haricot Vert, Boiled Egg, Aioli

\$34/person

Trail Mix

Wings

Sandwiches (choose two)

Pastrami on Rye Cornichon Dressing, Red Onion
Choucroute, Griddled Rye

Herb Roast Beef Horseradish Cream, Buttered
Baguette, Au Jus

Turkey Club Country Ham, Bacon, Lettuce,
Tomato, Onion, Herbed Mayo, Sourdough

Warm Country Ham & Cheese Cheddar, Fig
Compote, Arugula, Sourdough

Portobello Muffaletta Olive Relish, Shredded
Iceberg, Red Wine Vinegar, EVOO, Focaccia

SHAREABLE PLATTERS

Afternoon Tea \$30/person

Assortment of tea sandwiches, house baked pastries, sweets, seasonal
accoutrements, Forte hot teas, house lemonade

Cheese and Charcuterie \$35/person

Local and international cheese, cured meats, seasonal mostarda, cured
olives, grain mustard, dried fruits, grapes, breads, crackers

Wings (24) \$30

Traditional Buffalo style wings served with blue cheese dressing and
celery

House Made Chicken Tenders (serves 6) \$28

Served with BBQ and honey mustard dipping sauces

THE AFTER PARTY

Buffalo Chicken Sliders \$78/dozen

Fried chicken, buffalo sauce, brioche

Pulled Pork Sliders \$78/dozen

House smoked pulled pork, pickles, BBQ Sauce

Mini Lobster Rolls \$108/dozen

Butter poached lobster, aioli

Truffle Fries \$66/dozen

Shoestring fries, truffle oil, parmesan

Cheeseburger Sliders \$78/dozen

Green Tomato Jam, American Cheese

Mac n' Cheese Bites \$68/dozen

Sharp cheddar, Boursin

Chocolate Covered Bacon Strips \$72/dozen

Applewood bacon, chocolate drizzle

Donut Holes \$17/dozen

Cinnamon & Sugar

BEFORE & AFTER I DO

WEDDING SHOWER

Family Style \$68/person

Assorted Tea Sandwiches

Charcuterie

Selection of cured meats and sausages, olives, whole grain mustard, house pickles, bakery flat breads and crostini

Build Your Salad

Butter lettuce, avocado, pepitas, cotija cheese, grapefruit, smoked poblano

Duet

Tuscan chicken, sun-dried tomato, artichoke, capers & grilled flank steak, cabernet, gremolata

Assorted Macarons

Mimosas

Forte Hot Teas

Strawberry Lemonade

FAREWELL BRUNCH

Farewell Buffet \$56/person

Sliced fruits and seasonal berries

Assorted Breakfast Pastries, Local Butter, Jams & Preserves

Greek Yogurt, House Made Granola, Dried Fruits

Scrambled Local Eggs with Chives

Applewood Smoked Bacon

Irish Oats with Brown Sugar and Currants

Avocado Toast, Smoked Salmon, Marinated Tiny Tomatoes

Herb Breakfast Potatoes

BRUNCH ENHANCEMENTS

175 Chef fee per 50 guests

Made-to-Order Omelets | 15

Farm Eggs, Egg Whites, Bacon, Ham, Chicken Apple Sausage, Red Onion, Peppers, Mushrooms, Cheddar, Gruyere, Chevre, Herbs

Crepes | 21

Sweet: Fruit Preserves, Berries, Whipped Cream, Nutella Savory: Smoked Salmon, Ham, Spinach, Ricotta

Shrimp & Grits | 26

Georgia White Shrimp, Anson Mills Grits, Cheddar Cheese, Scallions, Hot Sauce

Build Your Own Bloody Mary | 24 (2 hours)

Selection of Vodka, Gin and Tequila, Okra, Applewood Smoked Bacon, Chilled Shrimp, Pickled Vegetables, Olives, Limes, Tabasco, Pepperoncini



HOTEL POLICIES

MENU TASTINGS

A complimentary menu tasting for four can be arranged after the event is confirmed, scheduled at least 30 days in advance and based on Chef's availability. A tasting of two (2) first courses, three (3) entrées and two (2) desserts is included. Should you wish to sample additional culinary selections, a fee may apply.

PLATED SELECTIONS

Our private event offerings are designed as pre-selected, set menus; please follow the guidelines:

- Maximum of two (2) entrée selections and one (1) vegetarian option.
- Highest per person price of the three entrées will be charged; a common starch and vegetable will be available for all meals.
- Client is responsible for producing and providing the hotel individual place cards with entrée choice noted. A spreadsheet of the breakdown is required and both items are required three business days prior to the event.

A LA CARTE ENTRÉE

Alternatively, your guests may have the option of selecting an entrée on-site. Please follow these guidelines:

- Selection of a minimum Four-Course menu, with common non-entrée courses pre-selected.
- Maximum of two (2) entrée selections and one (1) vegetarian option, with the highest price of the entrées prevailing as the per-person price for all guests; a common starch and vegetable will prevail for all entrées. If additional selections are requested there will be a \$25 per person coordination fee applied.
- Final Menu selections are due no later than ninety (90) days prior to the event date.

BILLING, DEPOSITS & PAYMENT SCHEDULES

Your event is considered definite upon receipt of the signed catering contract and deposit. The initial deposit is 25% of the food and beverage minimum and total room rentals. The estimated event balance and head count is due thirty (30) days prior to your event date. Payments may be made via credit card or certified check. There is a 24% service charge and 7% sales tax applied to all food and beverage items as well as all room rental fees and miscellaneous charges; 3% liquor tax may apply.

CATERING

Please note our Chef will make seasonal substitutions without notice to ensure the freshest in season experience. As the majority of our food is prepared à la minute to provide the highest quality product, adherence to scheduled meal times is imperative. Uncommunicated delays in function start times may necessitate the reparation of food and will result in additional fees. Delays in start times of more than an hour will result in additional labor charges.

EVENT TIMES

All events will commence after five hours unless otherwise contracted. Noise ordinances set by the City of Savannah will be followed; events with amplified music must end by midnight (12 AM).

OUTSIDE VENDORS

Perry Lane Hotel allows outside vendors. A rider will be required to be signed by the vendor confirming a license and proper insurance.

FINAL GUEST COUNTS

All details and final menu selections are required two weeks prior to the event. Guaranteed counts are due to the catering department no later than 10am ET fourteen (14) business days prior to the function.

WEDDING CEREMONIES

Stylish, elegant and sophisticated, Perry Lane Hotel offers you and your guests immaculate service, striking atmosphere and expert-level execution that considers and anticipates your needs. Our indoor and outdoor ceremony options allow you to create the impressive setting you've envisioned, with iconic moments in mind.

BUFFETS

If buffets are expected to be out longer than 2 hours, there is a \$10.00 per person, per hour charge to accommodate.

DÉCOR

Perry Lane Hotel is not responsible for the setup of décor of any kind. No decorations are allowed to be taped, tacked or nailed to any wall or fixture. Confetti, glitter and rice is not allowed. Any real candles must sit in a dish or container to collect wax. All decorations will need to be broken down at the conclusion of the event. Please contact the sales office to determine if what you are bringing is allowed.

LIGHTING

UPLIGHTING

Small \$450 includes 8 up lights (any color), labor
Medium \$900 includes 16 up lights (any color), labor
Large \$1350 includes 24 up lights (any color), labor

MONOGRAM PACKAGE \$350

Includes 1 custom monogram, design work, projection fixture, rigging/mounting

PIN SPOTTING \$40 each

1- Wireless pin spot (use to highlight cakes, centerpieces, etc.)

PARKING

Perry Lane Hotel offers valet parking for your guests convenience. We extend a special event parking rate of \$15 per car for the duration of your guests time on property.



PERRY LANE

HOTEL

Our wedding specialists are delighted to orchestrate an occasion that leaves a lasting impression with you and your guests. At Perry Lane Hotel, we have thoughtfully refined the art of weddings, and it is our pleasure to assist you in creating the finest gathering imaginable, your wedding day.

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