



THE GEORGIAN TERRACE

WEDDING PACKAGES





INCLUDED IN OUR WEDDING PACKAGE

Menu Tasting

Classic Round and / or Oblong Tables

Stylish Chavari Chairs

Classic Linen Collection

Vases with Candles, and Mirrored Tiles

Dance Floor

Stage

4 hours of full open bar (Two tiers available)

Complimentary House Champagne Toast

Pass Hors d'oeuvres

Complimentary Bridal Suite for (2) Nights

Bridal Suite Turndown Service

Custom Booking Link & Discounted Room Rates
for Wedding Guests

All prices are subject to applicable service charge and sales tax



PASSED HORS D'OEUVRES AND COCKTAIL HOUR

HORS D' OEUVRES SELECTIONS

Select Four (4) Items (Service is based on four pieces per guest)

HOT

Wild Mushroom Crostini: Herbed Chèvre,

Truffle Oil Asian Spring Roll: Sweet Chili Dipping Sauce

Fried Mac n Cheese: Bacon Aioli

Spiced Chicken Quesadilla Trumpet Purses with Caramelized Pear Brie & Raspberry

Mini Beef Wellington with Red Wine & Shallot Sauce

Waffle Battered Chicken Bites, Honey Chipotle

Southern Pulled BBQ on Buttermilk Biscuit

Prosciutto Wrapped Pear, Balsamic Glaze

Fried Goat Cheese: Violet Honey and Sea Salt

Mini Crab Cakes; Remoulade Coconut Shrimp; Mango Chili Sauce

CHILLED

Deviled Eggs

Bruschetta on Crostini

Pimento Cheese: Rye Toast Point

Fresh Melon & Feta on Spoon

Truffle Chicken Salad on Potato Crisp

Fresh Mozzarella Skewer: Olive, Basil, Tomato, Olive Oil

Smoked Salmon & Chive Cream Cheese

Pinwheel Shrimp Cocktail Shooter, House Cocktail Sauce

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BUFFET STYLE DINNER

SALAD PRESENTATION

A presentation of composed salad selections will allow your guests to choose from an array of farm fresh items to create their own delight. All palates, both robust and delicate will surely be satisfied at this colorful display.

CARVING STATION

Select One

Roasted Turkey Breast Cornbread Stuffing & Natural Sage Gravy

House Smoked Beef Brisket

- Creamy Cole Slaw, Carolina & Sweet and Spice Barbeque Sauces

Pepper-Crusted Beef Tenderloin Garlic Mashed Potato,
Horseradish Cream & Cabernet Reduction Sauce

All stations accompanied by Dinner Rolls and Grilled Market
Vegetables *Based upon 2 Hours of Service *



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BUFFET STYLE DINNER | CONTINUED

SELECT TWO (2) STATIONS

PASTA STATION

Selection of Italian Breads with Olive Oils

Orecchiette Pasta with Fresh Basil Pesto, Roasted Tomatoes and Aged Parmesan

Wild Mushroom Ravioli with Sautéed Broccoli Rabe, Roasted Garlic, Tomato and White Wine Rigatoni

Bolognese with Asiago

Penne Pasta with Italian Sausage, Roasted Peppers and Artichokes

Cheese Tortellini with Prosciutto, Fresh Green Peas and Parmesan Cream

Cavatappi Marinara with Beef Meatballs, Shredded cheeses, Chili flakes

Farfalle Alfredo with Roasted Chicken and Mushrooms

(Two pasta options must be selected with this station. Gluten free pasta available for additional \$3.00 per person)

MAC & CHEESE

Everyone's favorite Macaroni and Three Cheeses

Accompanied with an assortment of toppings to include: Fried Chicken, Bacon Bits, Scallions, Fried Onion Straws, Steamed Broccoli, Sour Cream, Jalapeños

SOUTHERN STYLE SHRIMP & GRITS

Logan Turnpike Stone Ground Grits, Local Georgia Shrimp

Accompaniments to Include:

Aged Shredded Cheddar, Crisp Pork Belly, Green Onion, Sweet Peppers

BARBEQUE STATION

Tender Shredded Smoked Chicken & Pulled Pork Barbecue

Served with Southern Cole Slaw, Assorted Rolls and an assortment of Barbecue Sauces

SLIDER STATION

Grilled Mini Crab Cakes and Burgers

Accompanied with American Cheese, Mini Buns,

Dill Pickle Slices, Mustard, Ketchup, Tater Tots,

Tartar and Cocktail Sauce

All prices are subject to applicable service charge and sales tax





OPTIONAL ENHANCEMENTS

SEAFOOD DISPLAY

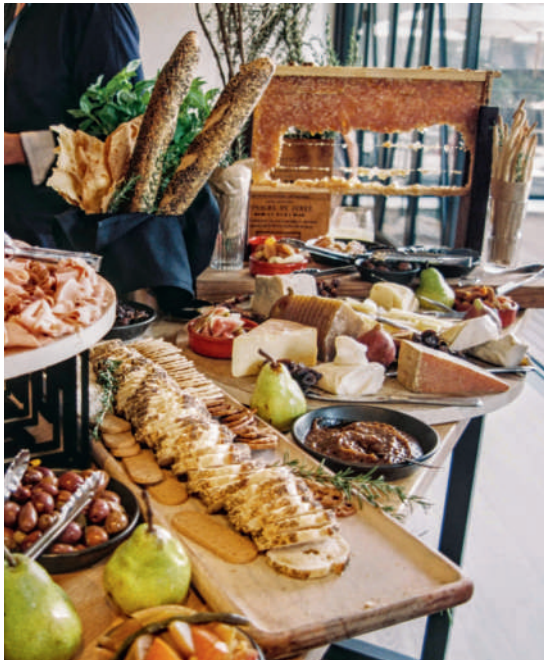
Shrimp Cocktail, Cocktail Sauce 100 pieces
Market Price

ASSORTED EAST AND WEST COAST OYSTERS

with Cocktail Sauce, Lemon, Mignonette
Market Price

ANTIPASTO DISPLAY

Marinated Peppers and Olives, Artichokes Pepperoncini Salad Caprese
Served with an Assortment of Breads and Olive Oil



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PLATED DINNER

CHOOSE ONE (1) SELECTION

LOCAL LETTUCES

with Apple, Candied Walnut, and Elberton Bleu Cheese with Champagne Dressing

GRILLED JUMBO SHRIMP

Sweet Soy Glaze, Napa Cabbage Slaw, Coriander Seed Vinaigrette

BLT SALAD

Baby Mesclun Mix with Roasted Tomatoes, Smoked Bacon, Avocado Vinaigrette

ROASTED BEET SALAD

Candied Walnuts, Goat Cheese, Herb Vinaigrette

MARYLAND STYLE CRAB CAKE

Bibb Lettuce Salad, Grain Mustard Dressing

TRADITIONAL TOSSED CAESAR SALAD

with Parmesan Croutons, Creamy Caesar Dressing

BABY SPINACH SALAD

Poached Pears, Crispy Ham, Feta Cheese, Shallot-Thyme Dressing



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PLATED DINNER | CONTINUED

SELECT TWO (2) ENTREES

Roasted Chicken Breast

Herb Roasted Chicken, Preserved Lemons, Chili Blanched Broccolini, Lemon Rosemary Fingerling Potatoes

Roasted Alaskan Salmon

Cast Iron Pan Seared Salmon with Potato, Puree, Sautéed Baby French Beans, Lemon- Butter Sauce

Merlot Braised Short Ribs

Red Wine Braised Beef Short Ribs, Garlic Potato Puree, Cipollini Onions, Roasted Root Vegetables

Crab Crusted Pacific Halibut

White Wine Braised Halibut, Potato Puree, Dill Glazed Baby Organic Carrots, Meyer Lemon Sauce

Painted Hills Filet Mignon

Thyme Scented Beef Tenderloin, Potato Dauphinoise, Market Vegetable, Merlot Demi

Duet Entrée Plate

Petite Filet, Yukon Gold Potatoes, Grilled Jumbo Asparagus and choice of Herb Crusted Faroe Island Salmon, Butter Poached Lobster Tail, Grilled Local Shrimp, or Seared Maine Diver Scallops

Children & Youth

Guests 12 and under

Choice of Chicken Strips, Shrimp or Salmon Choice of French Fries or Macaroni & Cheese Balls
Choice of Broccoli or Fruit

All prices are subject to applicable service charge and sales tax. A selection of accompanying sauces will be reviewed at menu selection: White wine and Lemon Caper Butter, Cajun Rémolade, Classic Cocktail, Dill Beurre Blanc, Rosemary Velouté, Grapefruit Sauvignon Blanc. In an attempt to work "farm to table" with the freshest of local produce, starch and vegetables will be selected shortly before your event.





BAR SELECTIONS

TYPE

Vodka

Gin

Scotch

Bourbon

Whiskey

Rum

Tequila

PIEDMONT

Tito's

Hayman's

Famous Grouse

Jack Daniels

Seagram's VO

Bacardi Silver

Corazon Blanco

GEORGIAN \$10 UPCHARGE PER PERSON

Grey Goose

Bombay Sapphire

Chivas Regal

Maker's Mark

Crown Royal

Myers Dark

Carazon Resposado

BEER BRANDS

Select Four

Heineken, Corona, Amstel Light, Bud Light, Budweiser, Samuel Adams, Sweetwater 420, Blue Moon

WINE SELECTIONS

Select Two

Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot or Cabernet Sauvignon

*All Bars include Sparkling Wine

BEVERAGE SERVICE INFORMATION

Served Meals include:

Freshly Brewed Regular and Decaf Coffee, Herbal Tea Selections, Southern Sweet Tea

Reception Stations include a beverage station include:

Freshly Brewed Regular and Decaf Coffee, Herbal Tea Selections, Southern Sweet Tea

* Water is Pre-Set on request

* Beverage Brands are subject to change, please confirm options with your Sales or Catering Manager

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PREFERRED PARTNERS

Your wedding day is very important to us. Our catering staff is dedicated to the flawless execution of your event. While we are on site for wedding events your Catering Manager has a very specific role in making your event run smoothly. A dedicated professional to assist with the details that may arise on your wedding day is essential. The Georgian Terrace requires that you hire at a minimum a Day of Wedding Coordinator for your event and there are no exceptions. In the event you do not provide the necessary documentation and the Georgian Terrace catering team has to perform the functions of a wedding coordinator there will be a \$2,000.00 charge assessed to your event. The Georgian Terrace must approve all outside vendors, receive completed vendor agreements, and required additionally insured liability insurance prior to the planning meeting. Coordination with outside vendors will happen at this time as well.

The Georgian Terrace reserves the right to withhold approval on any outside vendor. The Georgian Terrace is not responsible for lost or damaged products or services by outside vendors.

If you require assistance in finding vendors for your wedding, please ask for our Preferred Partners Listing.

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VENUES

Grand Ballroom offers to 4,000 square feet and can accommodate up to 200 people for a plated dinner and 175 reception style. The private terrace is the perfect setting for outdoor seating or late evening break. The Atlanta Conference Foyer serves as the ballroom's pre-function space.

Piedmont Ballroom offers 2,800 square feet of space and accommodates up to 120 for plated dinner and 100 for reception style. The Piedmont Foyer is adjacent to the ballroom for cocktail hour and early arrivals.

Mitchell Room is a 960 square foot room featuring a rounded corner rotunda with chandelier. It can accommodate 50 people for a standing reception, 40 for dinner or ceremonies up to 80.



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