

WEDDINGS



Original exposed brick, red Murano chandeliers and antique Parisian sconces give Parish a unique elegance unlike any venue. The Market downstairs is the perfect place to host your private event, seating 40 people for dinner and accommodating 50 for cocktail receptions featuring a patio that is a great retreat for reception style events. Located at 240 North Highland Avenue in Atlanta, Georgia, PARISH is open five days a week for lunch and dinner.



Thank you for your interest in PARISH!

Our team is ready to assist with all your event needs. Please let us know how we can assist.

FOR GROUP DINING INQUIRES, KINDLY CONTACT:

Joe Nash – Director of Sales

jnash@ctrxhs.com

678.904.2372

Esther Chi – Events Manager

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678.904.2362

ATLANTA
PARISH
FOODS & GOODS
BLOG: 240
INMAN PARK



WEDDINGS AT PARISH

Through the years, Parish has hosted dozens of weddings and wedding related events. Our staff has proven their ability to handle all of those special touches weddings require.

MAXIMUM GUEST COUNT

100 Seated/150 Reception



WEDDING PACKAGE

\$70 Per Person

Hors d'Oeuvres – Passed – Selection of 4 items

Seasonal Chef's Choice Plated Salad

Plated Entrées -- Selection of 2 items

Family Style Sides -- Selection of 3 items

Chef's Choice Dessert Platter -- Served Family Style

Specific Menu Selections can be found on the following page.

INCLUDED IN OUR WEDDING PACKAGE

Chef's Amuse

Free Champagne Toast for the Head Table (up to 10 people)

Bar Snacks from the Chef

Full Cake Cutting Service

Midnight To-Go Picnic for the Wedding Couple with Parish Snacks and a Champagne Split

Complimentary Brunch for 2 to enjoy on your 1st Anniversary

5% discount on your Rehearsal Dinner if booked at another Concentrics location

Substitute Ribeye for any Steak Option – Add \$25.00 per person
Substitute Seared Duck for the Roasted Chicken – Add \$10.00 per person



MENU SELECTIONS

Passed Hors d'Oeuvres

Sweet and sour eggplant crostini
Tempura mushrooms, spicy lemon aioli
Buffalo cauliflower, whipped blue cheese
Dry aged beef & pork meatballs, Sunday sauce
Chicken liver mousse, sprouted grain toast
Nashville chicken bites, buttermilk dressing
Thick sliced bacon BLT sliders
Nashville hot chicken bites
Deviled eggs, smoked trout, dill
Crushed avocado toast, house smoked salmon
Poached shrimp, green goddess dressing

Entrées

Roasted sirloin filet, béarnaise
Grilled North Carolina trout, salsa verde
Grilled Atlantic salmon, pomegranate glaze
Roasted chicken, Dijon jus
House made rigatoni, roasted mushrooms, basil nut pesto
Slow roasted snapper, bouillabaisse seafood sauce, \$10/person supplement
Sliced prime rib, red wine jus, \$10/person supplement

OR Select One Duo

Roasted sirloin filet, confit chicken, red pepper romesco, Dijon jus
Confit chicken, grilled North Carolina trout, Dijon jus, salsa verde
Slow roasted snapper, dry aged beef ribeye, red wine jus, \$10 additional per person

Family Style Side Selections (Select Three)

Roasted cauliflower, dijon mustard, brown butter
Chilled French green beans, lemon zest, garlic dressing
Steamed broccoli, toasted walnut sauce
Baby carrots, yogurt sauce
Crushed potato mash, scallions, cultured butter
Roasted sweet potatoes, maple, orange
Double fried seasonal potatoes, pecorino
Creamy polenta, fontina cheese, herbs
Farro, seasonal vegetables

**Please inquire about seasonal selections*



RECEPTION

Choice of Three - \$15 per person / hour

Choice of Five - \$20 per person / hour

Choice of Eight - \$25 per person / hour

Deviled Eggs

Crab Toast

Popcorn with Truffle & Parmesan

Eggplant Dip, Spicy Tomato, Pita

White Fish Fritters, Remoulade

Potato Puffs, pimento cheese

Pickled Shrimp, house made crackers

Mini Sandwiches – Various choices:

BLT, Sliders, Cauliflower, Avocado Melt

On Potato Chips or Toast:

smoked trout pate, beef tartare, charred onion,

roasted mushroom and ricotta, avocado

Reception Additions

Dessert Platters for \$5 per person / per hour

Seasonal cheese board for \$8 per person/per hour

Charcuterie board \$8 per person/per hour

Minimum 2 hours required



ENHANCEMENTS

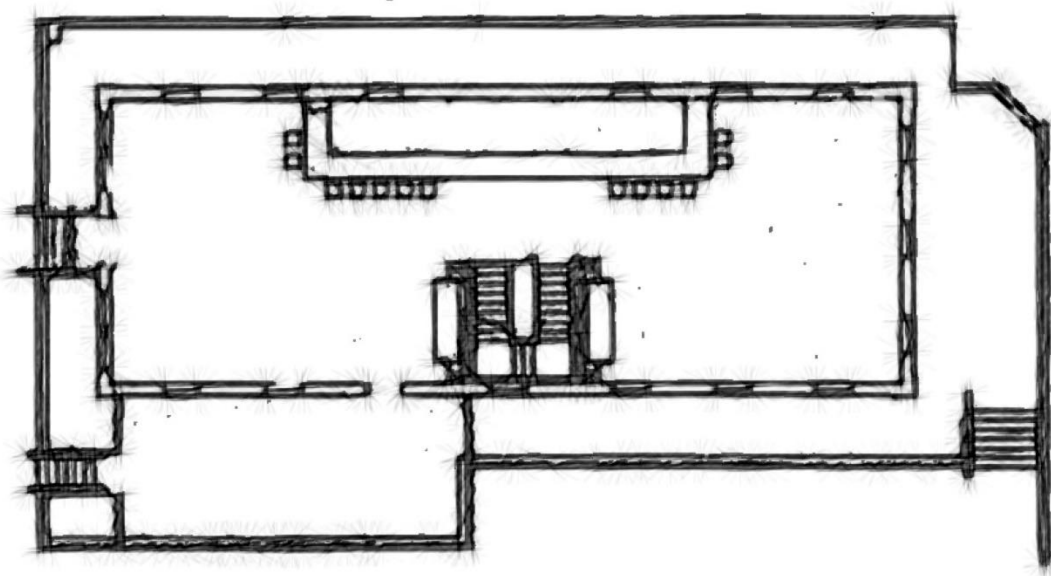
- Champagne Toast - \$10 Per Person
- Mixologist Crafted Cocktails - \$MRK
- Snack Platter For Pre-Wedding Set-up - \$100
- Many of our dinner and lunch menus can be converted to full family style service or a buffet for an additional \$10 per person. This option may not work for every situation.

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LAYOUT



PARISH



POLICIES

- Events and space holds are not confirmed until a signed contract and deposit are complete.
- All contract details must be in place 7 days before the start date.
- Absolutely no changes are accepted within 72 hours of the event start.
- 8.9% state tax on food, beer and wine, 11.9% liquor tax, 20% gratuity and a 3% administration Fee will be charged based on the subtotal of all food and beverage.
- Gratuity is 20% of the subtotal or \$125 per server, whichever is greater.
- All wedding events will be provided an onsite day-of wedding planner. A \$300 fee will be charged as a separate cost.
- We will provide 1 server for every 15 guests for seated dinners and 1 server for every 20 guests for receptions and buffets.
- Private spaces require a Food and Beverage Minimum Spend. The minimum amount is based on projected sales and varies from day to day and month to month. Events held on Friday and Saturday will have much higher minimums due to high weekend demand.
- Cancellation will result in a deposit loss based on the specific time schedule provided in the event contract.