

# Weddings

## AT THE GEORGIAN CLUB

EMILEE GILBERT, CATERING DIRECTOR

100 GALLERIA PARKWAY • SUITE 1700 • ATLANTA, GA 30339

[WWW.GEORGIANCLUB.COM](http://WWW.GEORGIANCLUB.COM)

770.952.6000

[EGILBERT@GEORGIANCLUB.COM](mailto:EGILBERT@GEORGIANCLUB.COM)

2017



The Georgian Club®



YOUR DAY. YOUR WAY. OUR PROMISE.

# Wedding Ceremony & Reception Information

## ALL WEDDING RECEPTION PACKAGES INCLUDE THE FOLLOWING

16 x 16 Hardwood Dance Floor  
Your Choice of Black, White, or Ivory  
Floor Length Linen Tablecloths  
Your Choice of Black, White, or Ivory Napkins  
Silver or Gold Chargers  
Elegant China, Glassware and Flatware  
Votive Candle Centerpiece Enhancements

Cake Cutting Service  
All Servers and Bartenders  
Wedding Basket  
Self-Parking  
Day of Wedding Coordinator  
Wedding Tasting

\$1000 Reception Fee



## CEREMONIES

The Georgian Club is pleased to offer onsite ceremonies in two beautiful locations! The ceremony includes the rental of the chairs, ceremony area, and a one-hour rehearsal directed by our Wedding Coordinator. Our Certified Wedding Coordinator is also happy to direct the Wedding Ceremony the day of. Galleria Garden Ceremonies can accommodate 175 guests and are located in our beautiful courtyard in front of a magnificent 20 foot cascading waterfall and belltower.

Indoor Ceremonies can accommodate 150 guests and are located inside The Georgian Club where guests enjoy breathtaking views of Atlanta and SunTrust Park.

\$ 1200 Ceremony Fee

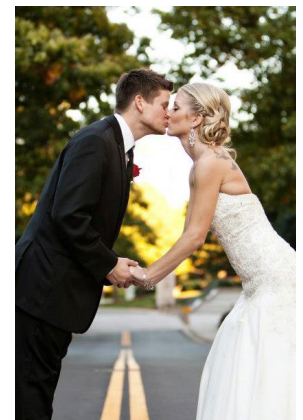
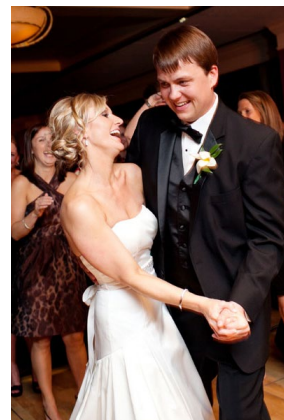


## TIME AND DURATION OF YOUR EVENT

Wedding ceremonies and receptions at The Georgian Club are scheduled at 3:00 p.m. or later.

Receptions are scheduled for a maximum of four (4) hours.

*Members and guests of The Georgian Club are responsible for adhering to the Georgian Club's business casual dress code.*



*Due to market conditions, prices are subject to change up to thirty days prior to the event. Prices are valid until December 31, 2017.*

# Cocktail Hour

## BUTLER PASSED CHAMPAGNE, WINE, OR SIGNATURE COCKTAIL

Starting at \$5 per person



## DISPLAYED HORS D'OEUVRES

\$8 per person

*Please select two of the following:*

Cheese Board ~ Montage of Imported and Domestic Cheese and Seasonal Berries

Antipasto Display ~ Crisp Raw & Marinated Vegetable Tray with Cured Meats

Spinach and Artichoke Dip

Tomato Goat Cheese Fondue



## PASSED HORS D'OEUVRES

\$12 per person

*Please select three of the following:*

Miniature Lump Crab Cakes

Coconut Shrimp with Sweet Thai Sauce

Grilled Baby Lamb Chops

Tomato Bruschetta Pastry Cup

Georgian Club Shrimp and Grit Croquette

Smoked Salmon Vol au Vents

Swedish Meatballs with

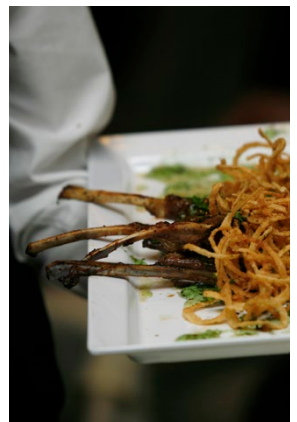
Sour Cream, Mustard, and Cognac Sauce

Vegetable Spring Rolls

Spinach Spanikopita

Lobster Bisque Shooter with Scallion-Cream

Pepper Seared Beef Tenderloin Crostini



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# Beverage Packages

*Reception Beverage Service Priced per Person*

## PREMIUM BAR

Tito's Vodka, Beefeater Gin, Bacardi Rum, Jose Quervo Tequila, 1792 Ridgmont Bourbon, Famous Grouse Scotch

Three Domestic, Two Craft, One Import Beer ~ Premium Selection Wines By Our Sommelier

Juices & Soft Drinks

3 Hours \$32 ~ 4 Hours \$36



## DELUXE BAR

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Patron Tequila, Crown Royal Canadian Whiskey,

Knob Creek Bourbon, Johnnie Walker Black Scotch

Two Domestic, Four Import & Craft Beers ~ Deluxe Wine Selection By Our Sommelier

Juices & Soft Drinks

3 Hours \$38 ~ 4 Hours \$40



## NON ALCOHOLIC BAR

Juices and Soft Drinks

4 Hours \$12.00



## BEER AND WINE BAR

Import & Domestic Bottled Beer, Wines, Juices & Soft Drinks

3 Hours \$26 ~ 4 Hours \$30

*The Georgian Club is able to provide a customized signature drinks within your bar package.*



## CONSUMPTION PRICING

Soft drinks	2	Club liquor	7
Domestic beers	5	Deluxe wines	9
Imported beers	6	Deluxe liquor	9
Local craft beers	6	Premium wines	11
Champagne	6	Premium liquor	11
House wines	7		

## SEASONAL CRAFT BEER OR BOURBON TASTING STATION

Up to 6 selections  
Price depends on selections  
\$150 Additional bar fee

*All liquor consumed is subject to an additional 3% state liquor tax. Doubles and shots will not be served*

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# Wedding Reception Buffet Menus

## SILVER BUFFET

*\$45 per person, plus tax and gratuity*

### SALAD

*Choose One:*

Mixed field greens salad with honey-lime vinaigrette

Caesar salad with garlic croutons and toasted parmesan

### CARVING BOARD

*Served with rolls. \$100 Attendant Fee*

Grilled Flank Steak served with mushroom sherry and rolls

### ENTRÉE

*Choose one:*

Pecan crusted chicken with ginger peach glaze

Herb crusted tilapia with tomato blush

Oven roasted pork loin with sun-dried cherry glaze

### SIDES

*Choose two:*

Seasonal vegetable medley

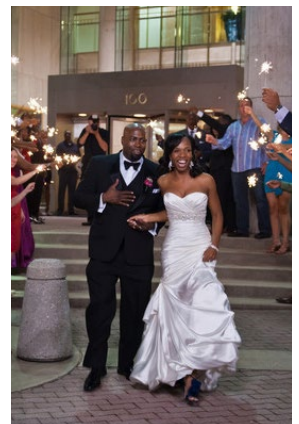
Green bean almandine

Broccoli florets

Whipped mashed potatoes

Rosemary roasted potatoes

Rice pilaf



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# Wedding Reception Buffet Menus

## GOLD BUFFET

*\$50 per person, plus tax and gratuity*

### SALAD

*Choose One:*

Mixed field greens salad with honey-lime vinaigrette

Caesar salad with garlic croutons and toasted parmesan

Spinach salad with crumbled bacon, blue cheese, and balsamic vinaigrette

Classic Greek salad with feta and Mediterranean vinaigrette

### CARVING BOARD

*Served with rolls. \$100 Attendant Fee*

*Choose one:*

Strip Loin with tarragon aioli and creamy horseradish

Oven roasted pork loin with sun-dried cherry glaze

### ENTRÉE

*Served with seasonal vegetable medley, broccoli florets or green bean amandine*

*Choose one:*

Pecan crusted chicken with ginger peach glaze

Mediterranean chicken with pesto oil

Maple glazed salmon

Georgian Club crab cakes with red pepper coulis

### GOURMET STATION

*Choose one:*

#### **Mashed Potato Bar**

Mashed potatoes with shredded cheddar cheese, bacon, scallions, and sour cream

#### **Mac & Cheese Bar**

Crumbled bacon, fried onions, shredded cheese, scallions, hot sauce

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# Wedding Reception Buffet Menus Platinum & Interactive Stations

\$60 per person, plus tax and gratuity

## BUILD YOUR OWN SALAD STATION

*Choose one:*

Mixed field greens salad with raspberry vinaigrette  
Caesar salad with garlic croutons and toasted parmesan  
Spinach salad with crumbled bacon and blue cheese,  
tomatoes, cucumbers and balsamic vinaigrette  
Classic Greek salad

## CARVING STATION

*\$100 Attendant Fee*

*Choose one:*

Beef tenderloin with bordelaise  
Cajun roasted turkey breast served with red pepper coulis  
Black pepper crusted pork loin served with brown mustard  
and mushroom bordelaise

## ENTRÉE BUFFET

*Served with seasonal vegetable medley, broccoli florets  
or green bean amandine*

*Choose one:*

Mediterranean chicken with pesto oil  
Pecan crusted chicken with ginger peach glaze  
Crab stuffed flounder with tomato blush  
Shrimp pinwheels with lemon garlic sauce  
Georgian Club crab cakes with red pepper coulis  
Roasted pork loin with sun-dried cherry glaze

## GOURMET ACTION STATION

*Choose one:*

### Mashed Potato Bar

Mashed potatoes with shredded cheddar cheese, bacon,  
scallions, and sour cream

### Mac & Cheese Bar

Crumbled bacon, fried onions, shredded cheese,  
scallions and hot sauce

### Pasta Bar

Served with parmesan cheese and breadsticks

Choose two: tortellini, ravioli, penne, or bowtie

Choose two: basil pesto sauce,  
tomato basil marinara, or alfredo

Choose one: Italian sausage or grilled chicken (add \$5)

### Stir Fry Rice Station

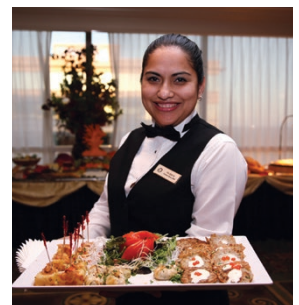
Jasmine rice with julienne vegetables, sliced chicken,  
soy sauce, sweet teriyaki ginger glaze and sriracha

### Southern Shrimp and Grits Bar

BBQ sauteed shrimp  
and smoked gouda cheese grits with assorted toppings



*Additional stations may be purchased for \$7 per person per station*



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# Wedding Reception Plated Menus

## SILVER SELECTION

*\$45 per person*

### SALAD

*Served with bread*

*Choose One:*

Mixed field greens salad with honey-lime vinaigrette

Caesar salad with garlic croutons and toasted parmesan

### ENTRÉE

*Choose one:*

Pecan crusted chicken with ginger peach glaze

Roasted pork loin with sun-dried cherry glaze

Herb baked tilapia with citrus beurre blanc

Southwestern chicken breast with roasted corn cream sauce

### SIDES

*Choose two:*

Seasonal vegetable medley

Green bean amandine

Broccoli florets

Whipped mashed potatoes

Rosemary roasted potatoes

Rice pilaf with toasted pecans

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# Wedding Reception Plated Menus

## GOLD SELECTION

*\$55 per person*

### SALAD

*Served with bread*

*Choose One:*

Mixed field greens salad with raspberry vinaigrette

Caesar salad with garlic croutons and toasted parmesan

Spinach salad with toasted almonds, mushrooms,  
slice boiled egg and balsamic vinaigrette

Iceberg wedge salad with candied pecans,  
applewood smoked bacon and blue cheese dressing

### SIDES

*Choose two:*

Seasonal vegetable medley

Asparagus spears

Green bean amandine

Whipped mashed potatoes

Rosemary roasted potatoes

Rice pilaf with toasted pecans

## PRESELECTED ENTRÉE

*Guest entrée selections must be given two weeks prior to event*

*Choose two:*

New York strip steak with green peppercorn sauce

Chicken Piccata with a shallot and caper white wine butter sauce

Grilled salmon with red pepper coulis

Georgian Club crabcakes with rémoulade

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# Wedding Reception Plated Menus

## PLATINUM SELECTION

*\$70 per person*

### APPETIZER

*Choose One:*

Smoked salmon with chopped egg, capers, cream cheese, onion and lavosh

Jumbo shrimp cocktail with spicy cocktail sauce and fresh lemon

Goat cheese croquettes on roasted tomato cream and fried spinach

Seared tuna sashimi with cucumber salad, wasabi cream, chili soy sauce and a wonton crisp

Mozzarella and tomato Napoleon with a balsamic basil reduction, extra virgin olive oil and garlic rubbed bruschetta

Pepper-seared jumbo scallop with toasted gaufrette potato and saffron cream

### SALAD

*Served with bread*

*Choose One:*

Mixed field greens salad with honey-lime vinaigrette

Caesar salad with garlic croutons and toasted parmesan

Spinach salad with toasted almonds, mushrooms,  
slice boiled egg and balsamic vinaigrette

Ice berg wedge salad with candied pecans,  
applewood smoked bacon and blue cheese dressing

### SIDES

*Choose two:*

Seasonal vegetable medley

Asparagus spears

Green bean amandine

Whipped mashed potatoes

Rosemary roasted potatoes

Rice pilaf with toasted pecans

### DUO PLATED ENTRÉE

*Choose two proteins per plate:*

Grilled beef tenderloin with mushroom Madeira sauce

Bourbon glazed salmon

Chicken Piccata with a shallot and caper white wine butter sauce

Pan-seared scallops with lemon pepper butter sauce

Shrimp pinwheels

Georgian Club crab cakes with red pepper coulis

Dijon roasted double lamb chops

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# Late Night Munchies

Couples who wish to add a fifth hour to their reception will need to purchase late night munchies for at least 50% of their guest count.

## SWEET OPTIONS

### **Cookies & Milk**

An assortment of freshly baked cookies with cold milk shooters.

\$3 per person

### **Mini Doughnuts and Coffee**

Specialty creamers, sugars and toppings, perfectly paired with assorted mini doughnuts

\$5 per person

## SAVORY OPTIONS

### **Sliders and French Fries**

Mini burgers and fries with an assortment of specialty sauces

\$10 per person

### **Breakfast for Dinner**

Choice of pancakes, grits and breakfast sausages with pecan-maple syrup or assorted breakfast sandwiches

\$10 per person



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# The Georgian Club Preferred Vendor List

## FLORISTS

Gilbert Farms, Locally Grown Flowers, Jenny Gilbert  
(404) 863-0061 ~ gilbertfarmsweddings@gmail.com

Flower Man Atlanta, Jose Viera ~ (404) 444-1149  
Carithers ~ (770) 980-3000

## ENTERTAINMENT

East Coast Entertainment ~ (404) 351-1452  
DJ: Elevate Live Events, Billy Boughey ~ (678) 920-2653  
DJ Dutchstijl, Wolter Haverhals ~ (770) 527-5731  
Band: The Brandy Brothers ~ (334) 354-0896

## WEDDING CAKES

Sweet Caroline's, Kimberly Radwick ~ (770) 639-2211  
Monogram Cookies by Greta ~ (678) 760-1145  
McEntyre's Bakery ~ (770) 434-3115  
Gabriel's ~ (770) 427-9007

## CEREMONY MUSICIANS

Pianist, Jim Pearce ~ (770) 496-1610  
After Five String Quartet ~ (770) 934-2955  
Harpist, Lisa Handman ~ (770) 442-9172

## PHOTOGRAPHERS/VIDEOGRAPHERS

375 Photographer ~ (770) 815-8136  
Alison Church Photography ~ (404) 909-7881  
It Takes Two Photography ~ (770) 823-3427  
Photo Booth, Kimberly Ann Portraits ~ (770) 337-6770

## HOTELS

Renaissance Waverly ~ (770) 953-4500  
Embassy Suites Atlanta ~ (770) 984-9300  
Doubletree Suites ~ (770) 980-1900

## TRANSPORTATION

Atlantic Limousine and Transportation ~ (770) 751-7078

## WEDDING PLANNER/DESIGNER

Coco Red Events, Krisit Collins ~ (678) 234-6498

## HAIR & MAKEUP

Brushworx On Location Hair and Makeup  
(770) 231-8312

## ICE SCULPTURES

Ice Sculptures, Inc. ~ (770) 384-8977

## RENTALS

Suburban Rentals ~ (678) 569-1271  
Cover Ups Linen ~ (770) 777-7886  
Peachtree Tents & Events ~ (404) 574-6655

*The Georgian Club receives no fees for recommending these vendors. Vendors are placed on our list based on client recommendation. Please ask our Event Services Director if you need a recommendation for an item or service not listed.*

*Photography in this packet provided by Alison Church Photography, Shawna Herring Photography, and Kreativ Touch Photography*

