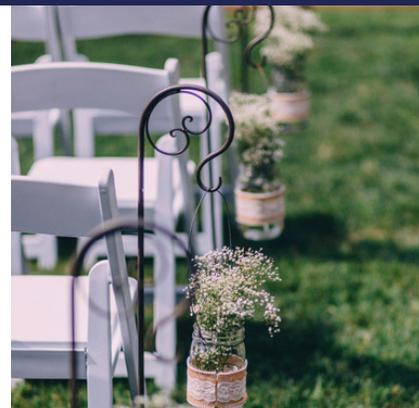




Emory Weddings

Ceremony & Reception Packages



(404) 712-6015
Sales@ecch.emory.edu

1615 Clifton Road, NE
Atlanta, GA 30329

Wedding Packages

Ceremony Packages

Garden Courtyard Ceremony

\$3,000.00

Sprite Garden Ceremony

\$2,500.00

Indoor Ceremony

\$2,500.00

Houston Mill House Gazebo Ceremony

\$2,500.00

White Folding Chairs, Guaranteed 2-Hour Setup Time, Infused Water Station.
Ceremony Audio Visual to include Wireless Lavalier Microphone for Minister,
Wireless Standing Microphone, 4 Channel Mixer, 2 Speakers and a Soundport for additional music.

Ceremony fee does not include a Minister or Wedding Coordinator.

Our Reception Packages include the following:

- ◆ *Chiavari Chairs or Chair Covers with Sashes*
- ◆ *Complimentary Self Parking for night of the event*
- ◆ *Choice of Gold or Silver Charger Plates*
- ◆ *Choice of Black, White or Ivory Linens & Napkins*
- ◆ *Complimentary Champagne Toast*
- ◆ *Placement of Guest Favors*
- ◆ *Complimentary Cake Cutting*
- ◆ *Votive Candles to accent Centerpieces*
- ◆ *Custom Set Dance Floor, Stage & Additional Tables*
- ◆ *Discounted Room Rate for your Guests*
- ◆ *Complimentary Overnight Accommodations for the Wedding Couple*

Ask our Catering team about Sunday's 1k or 10 pricing.

Wedding Packages

Reception Packages

The Savoy Brunch Buffet \$75

Peach Bellini or Mimosa

(1) Display

Buffet Brunch with Beverage Station,
Breakfast Breads, Omelet Station,
Chef's Salad, (4) Sides, (2) Entrees

The Emory Buffet \$112

4 Hour Call Bar

(2) Hors d'oeuvres

(1) Display

Buffet Dinner with Emory Salad Bar,
(4) Sides, (2) Entrees (1) Station

The Wright Buffet \$130

5 Hour Premium Bar

(3) Hors d'oeuvres Passed

(1) Display, (1) Station,

Buffet Dinner with Emory Salad Bar,
(5) Sides, (2) Entrees (1) Station

The Carter \$102

4 Hour Call Bar

(2) Hors d'oeuvres

(1) Display

Plated Dinner with
Starter & Entree

The Houston \$120

4 Hour Premium Bar

(3) Hors d'oeuvres

(1) Display

Plated Dinner with
Starter & Entree

The Georgian \$130

5 Hour Premium Bar

(4) Hors d'oeuvres Passed

(1) Display, (1) Station

Plated Dinner with
Starter & Entree & Dessert Upgrade

Hors D'Oeuvres Reception

4 Hour Premium Bar, 3 Hors d'Oeuvres, 2 Displays,
Emory Salad Bar, 3 Stations, **\$112**

5 Hour Premium Bar, 4 Hors d'Oeuvres Passed, 3 Displays,
Emory Salad Bar, 4 Stations, **\$130**

All Stations require a chef attendant at \$120 each.

Menu prices are per person unless otherwise noted.

A 23% taxable service charge & 8.9% sales tax will be added.

Prices subject to change.

Wedding Packages

Hors D'Oeuvres

Cold

Island Spiced Mango Chicken in a Crisp Phyllo Cup
Turkey and Fig Crostini With Goat Cheese
Roasted Peaches, Goat Cheese & Prosciutto on Toasted Naan
Seared Beef Tenderloin on a Crostini with Roquefort Cheese

Maine Lobster Salad in a Mini Box Cut Bun
Smoked Salmon & Cream Cheese on Cucumber Round
Seared Ahi Tuna on Crispy Wonton Chip
California Rolls with Ginger & Wasabi Mayonnaise

Tomato, Basil & Mozzarella with Balsamic Glaze on Crostini
Mango Avocado Salsa on a Plantain Chip
Brie Stuffed Strawberry with Fresh Herbs
Baba Ganoush on Pita Bread
Roasted Vegetable Tartare with Balsamic Glaze on Rice Cracker

Hot

Lamb Chop Lollipop with Mushroom Demi-Glace
Prosciutto Wrapped Dates with Romesco Sauce
Parmesan Crusted Meatballs with Pomodoro Sauce
Moroccan Spiced Beef Kabob with Cucumber Raita
Beef Wellington with Creamy Madeira Sauce

Chicken Quesadilla with Salsa & Sour Cream
Mini Chicken & Waffle with Maple Syrup
Chicken Satay Skewers with Peanut Sauce

Coconut Crusted Shrimp with Avocado Salsa
Hollow Fingerling Potato Stuffed with Crab Meat with Chipotle Aioli

Curried Vegetable Samosa with a Spicy Chutney Yogurt
Mac-N-Cheese Bites
Breaded Artichoke Heart with Marinara Sauce
Mini Pimento Grilled Cheese Sandwich

5 Per Piece Price
25 Minimum Required for each item selected

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Wedding Packages

Displays

Traditional Antipasto 11

Grilled Sweet Bell Peppers, Sun Dried Tomatoes, Portobello Mushrooms, Artichoke Hearts, Olives, Baby Buffalo Mozzarella Cheese, Capiocola, Prosciutto, Salami & Pepperoni
Served with Ciabatta & Focaccia Breads

Imported & Domestic Cheese 10

European & American Cheese Display, Assorted Marinated Olives & Grilled Vegetables
Served with Crackers & Rustic Breads

Smoked Salmon 11

Cold Smoked Alaskan Salmon Thinly Sliced
Served with Capers, Hard Boiled Egg Slices, Red Onions, Cucumbers, Olives, Cream Cheese, Dill & Toasted Baguette Crisps

Vegetable Crudités 9

Assorted Fresh Vegetables with, Herbed Ranch, Roasted Carrot Hummus & Avocado Dips

Kettle Chip Bar 14

Pulled Pork, Beer Cheese Sauce, Sliced Green Onions, Bacon, Shredded Cheese, Diced Tomatoes, Bleu Cheese Crumbles

Mediterranean Dip 9

Hummus, Tzatziki & Baba Ganoush
Served with Romaine Spears, Toasted Pita Chips, Assorted Breads and Crackers

Emory Salad Bar 8

Salad Bar of Mixed Greens, Julienne Chicken, Sliced Mushrooms, Cucumbers, Cherry Tomatoes, Sliced Boiled Eggs, Julienne Carrots, Kalamata Olives, Sliced Red Onions, Garlic Croutons, Shredded Mixed Cheese, Green Peppers, Buttermilk Ranch & Balsamic Vinaigrette

Shrimp Cocktail 16

Chilled Jumbo Shrimp, Sweet Garlic Vinaigrette with Cocktail Sauce & Lemons
(3 pieces per person)

Emory Sweet Treats 16

Georgia Peach Bread Pudding, Assorted Miniature Cakes, Petit Fours, Tarts, Assorted French Macaroons Display
Served with Gourmet Coffee & Hot Tea Display

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Wedding Packages

Stations

Italian Risotto Station 16

Creamy Risotto with Assorted Toppings to include: Skirt Steak, Pesto Chicken, Crispy Bacon, Mushrooms, Sweet Peas, Sundried Tomatoes, Wilted Spinach, Shaved Parmesan, Olive Oil & Chopped Parsley

Georgia Barbecue Station 17

Slow Roasted Pulled Pork, Barbecue Pulled Chicken Choice of Spicy, Peach and Coca Cola Barbecue Sauces. Served with Peach Cole Slaw, Mini Cornbread and Biscuits

TAPAS Station 24 Choose 3 Tapas to create your small plate station.

HOT: Lamb Chops with Pearl Cous Cous... Seared Scallops with Herbed Rissotto... Blow Torch Beef Tenderloin with Cauliflower Puree... Petite Grilled Cheese with Tomato Soup Shooter.

COLD: Wasabi Ahi with Seaweed Salad... Shaved Serrano Ham with Melon and Manchego Cheese.. Rustic Fig and Chorizo with Sweet Onions and Goat Cheese... Watermelon Feta Salad with Fresh Herbs and Balsamic Reduction
Served with Chef Marc's Southern Charcuterie Board (This Station Requires Two Chef Attendants)

Shrimp & Grits Station 18

Creamy White Cheddar Grits Topped with Sautéed Georgia Gulf Shrimps and Andouille Sausage in a Cajun Cream Sauce
Garnished with choice of Smoked Bacon, Chives, Shredded Cheese & Sun Dried Tomatoes

Pasta Station 16

Choose Two: Fusilli, Whole Wheat Penne, Butternut Squash Ravioli, or Tri Color Tortellini
Choose Two: Alfredo, Bolognese, Pesto Cream Sauce or Marinara
Cooked to order with Choice of Grilled Chicken, Sautéed Rock Shrimp, Mushrooms, Squash & Zucchini, Sun Dried Tomatoes, Green Onions & Parmesan Cheese
Served with Italian Bread

Mac-N-Cheese Station 14

Creamy 4 Cheese Sauce, Ditali Pasta, Roasted Red Peppers, Bleu Cheese Crumbles, Diced Chicken, Roasted Mushrooms, Caramelized Onions, Pulled Pork, Shredded Cheddar & Leeks

Sushi Station 20

A Variety of California Rolls and Nigiri to include: Eel, Salmon, Shrimp and Spicy Tuna.
With Wasabi, Pickled Ginger and Soy Sauce

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Wedding Packages

Carving Stations

Whole Grain Crusted Prime Rib 520 Each

Creamy Horseradish, Grainy Mustard & Roasted Shallot Au Jus
Served with Soft Bakery Rolls
(Serves 30 Guests)

Top Sirloin of Beef 450 Each

Slow cooked in a Barbeque Rub
Served with Sautéed Onions & Sweet Potato Fries
(Serves 30 Guests)

Blackened Beef Tenderloin 450 Each

Peppercorn Demi Glaze, Creamy Horseradish
Served with Brioche Rolls
(Serves 25 Guests)

Salmon En Croute 425 Each

Marinated Salmon, Filled with Crab and Baked in a Puff Pastry Shell
Dill Mayonnaise & Light Dijon Cream Sauce
Served with Mini Muffins
(Serves 30 Guests)

Oven Browned Turkey Breast 350 Each

Thyme & White Balsamic Marinated, with Shallot Chianti Sauce
Served with Soft Bakery Rolls
(Serves 30 Guests)

Coca Cola Glazed Ham 375 Each

Roasted Cinnamon Apples & Spicy Mustard
Served with Buttermilk Biscuits
(Serves 40 Guests)

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Wedding Packages

Starters

Emory Salad with Mixed Greens, English Cucumber, Teardrop Tomatoes & Herb Croutons

Grilled Baby Gem Lettuce with Roasted Peach, Almonds & Manchego Cheese

Mediterranean Salad with Tomatoes, Cucumbers, Red Onion & Garbanzo Beans

Spinach Salad with Candied Pecans, Dried Cranberries, Sliced Mushrooms & Feta Cheese

Endive Salad with Orange Fennel, Candied Walnuts, Orange Zest & Goat Cheese

Sherry Poached Pear with Baby Lettuce, Shaved Almonds, Strawberries, Yellow Pear Tomatoes & Goat Cheese Sliced

Heirloom Tomatoes and Fresh Mozzarella Cheese with Basil & Balsamic Reduction

Entrees

Honey Ale Roasted Chicken with Thyme Jus, Puffed Barley Pilaf, Baby Carrots & French Green Beans

Bone-In Chicken Breast Saltimbocca with White Wine Jus, Sweet Pea & Pancetta Risotto, Broccolini & Roasted Tomatoes

Pecan Crusted Breast of Chicken with Peach Demi Glace, Sweet Potato Hash, Southern Green Beans

Cast Iron Seared NY Strip Steak with Wild Mushroom Jus, Roasted Baby Potatoes, Brussels Sprouts & Roman Carrots

Vidalia Onion-Crusted Filet of Beef with Chianti Reduction, Smoked Cheddar Potato Cake, Baby Squash & Zucchini

Braised Beef Short Ribs with Red Wine Sauce, Truffle Potato Crisp, Roasted Tomato & Asparagus Bundle

Fennel Crusted Halibut with Tomato Butter Sauce, Sweet Corn & Basil Risotto, Squash Ribbons

Seared Georgia Trout with Red Pepper Coulis, Cheddar Grits Cake, Baby Carrots & Oven Toasted Kale

Creole Grilled King Salmon with Cajun Creme, Fingerling Potatoes, Southern Vegetable Succotash

Stuffed Eggplant Rollatini with Sweet Pepper Oil, Quinoa, Smoked Tomatoes & Zucchini

Fire Roasted Polenta Cake with Red Pepper Coulis, Asparagus & Roasted Tomatoes

Butternut Squash Ravioli with Tomato Capers Sauce, Baby Carrots & French Green Beans

Entrees include Dinner Rolls, Coffee, Tea and Iced Unsweetened Tea

All Stations require a chef attendant at \$120 each.

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Wedding Packages

Buffet Sides

Cold

Spicy Apple Cole Slaw with Toasted Pumpkin Seeds
Marinated Tomato & Cucumbers Salad
Roasted Corn Salad with Radish, Jalapeno, Cilantro & Lime Butter
Grilled Creole Vegetables with Aged Balsamic Reduction
Tomato & Avocado Salad with Red Onion & Cilantro
Broccoli Cranberry Slaw with Red Cabbage, Sliced Almonds & Carrots
Southern Potato Salad with Fresh Dill
Vegetable Pasta Salad with Penne, Spinach, Sundried Tomatoes & Feta Cheese

Hot

Roasted Vegetable Ratatouille
Grilled Broccolini & Roasted Red Pepper
Roasted Zucchini, Squash & Red Onions
Honey Orange Glazed Carrots & Shallots
French Green Beans with Caramelized Onions
Grilled Asparagus with Roasted Tomatoes
Cumin Roasted Cauliflower
Truffle Scented Fingerling Potatoes
Smoked Gouda Mashed Potatoes

Almond Ginger Rice Pilaf
Red Quinoa Pilaf with Kale & Corn
Mediterranean Pearl Couscous with Feta & Mint
Cheese Tortellini in Pesto Cream Sauce
Triple Cheese Macaroni & Cheese

Southern Buttermilk Biscuits
Jalapeno Cheddar Corn Muffins with Jack Daniels Honey Butter

Entrees include Dinner Rolls, Coffee, Tea and Iced Unsweetened Tea

All Stations require a chef attendant at \$120 each.

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Wedding Packages

Bar

Open Bar Per Drink

Call Wines & Cocktails	8
Premium Wines & Cocktails	10
Top Shelf Wines, Cocktails	11
Domestic & Premium Beers	6
Soft Drinks & Bottled Waters	3

Selections

Cash Bar Per Drink

Call Wines & Cocktails	9
Premium Wines & Cocktails	11
Top Shelf Wines, Cocktails	12
Domestic & Premium Beers	7
Soft Drinks & Bottled Waters	3.5

Open Bar Per Person

1 Hour:

Call 16 Premium 19 Top Shelf 22

Each Additional Hour:

Call 6 Premium 8 Top Shelf 10

Beer Selections (Choice of 4)

Coors Light, Miller Lite, Amstel Light, Blue Moon, Michelob Ultra, Yuengling, Sam Adams, Dos Equis, Corona, Heineken, Guinness, Sweet Water 420, Terrapin IPA, Monday Night Brew (Slap Fight), Red Brick (Hoplanda)

Call Spirits

Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch

Call Wines (Choice of 4) 14 Hands Wines

Chardonnay| Sauvignon Blanc| Riesling| Moscato| Merlot| Cabernet| Pinot Noir| Malbec

Premium Spirits

Absolut Vodka, Tangueray Gin, Captain Morgan's Rum, Jose Cuervo Gold Tequila, Maker's Mark Bourbon, Bushmill's Whiskey, Dewar's Scotch

Premium Wines (Choice of 4)

Folie a Deux Chardonnay| Santa Cristina Pinot Grigio| Whitehaven Sauvignon Blanc| Anew Riesling| ESK Valley Merlot| Seven Falls Cabernet| Lyric Pinot Noir| Raffy Herda Malbec

Top Shelf Brands

Grey Goose Vodka, Tangueray Ten Gin, Kraken Rum, Patron Tequila, Woodford Reserve Bourbon, Crown Royal Whiskey, Chivas Regal Scotch

Top Shelf Wines (Choice of 4)

Raeburn Chardonnay| Santa Carolina Sauvignon Blanc| Maso Canali Pinot Grigio| Pasqua "Romeo & Juliet" White Blend| Santa Carolina Merlot| Penfolds Max's Shiraz Cabernet| Meiomi Pinot Noir| Pasqua "Romeo & Juliet" Red Blend

All Cash Bars require 1 Cashier per 100 guests.

A \$120 Cashier fee will be charged for each Cashier for a period of up to four hours.

Bartender Fees - 1 Bartender per 75 Guests

A \$120 fee will be charged for each bartender for a period of up to four hours.

All Stations require a chef attendant at \$120 each.

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Prices subject to change.