



THE GEORGIAN TERRACE  
ATLANTA'S MODERN CLASSIC

# Weddings and Events



Make memories that will last forever at the historic Georgian Terrace. Opened in 1911, with many of the original architectural details, including floor-to-ceiling windows and majestic marble columns. Modernized in 1991 with the addition of a new tower, the hotel remains a celebrated architectural masterpiece in the heart of Atlanta's Midtown. With its opulent style, rich amenities and history second to none, the Georgian Terrace is the perfect location for your event.



*The Most Talked About Events In Atlanta*

# *Included In Our Wedding Package*

Classic Round or Oblong Tables

Classic Banquet Chairs

Mitchell Classic Linen Collection

Cylinder Vases with Candles, and Mirrored Tiles

Dance Floor

Stage

4 hours of full open bar (Three tiers available)

Complimentary House Champagne toast

Complimentary Suite night for Groom

Complimentary Bridal Suite for two nights

Turndown Service Night of wedding

Customized Wedding Booking link & Room Rates for Wedding Guests

Gift Certificate for a One Night Stay for First Anniversary

All prices are subject to Applicable Service Charge



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# Your 4 Hour Reception Begins With

## PASSED HORS D'OEUVRES AT COCKTAIL HOUR

Includes One hour of Bar Service

## HORS D' OEUVRES SELECTIONS

Select Five Items

(Service is based on five 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; Red

Wine & Shallot Sauce

Waffle Battered Chicken Bites; Honey Chipotle

Southern BBQ on Buttermilk Biscuit

Roasted Prosciutto Wrapped Pear; Balsamic Glaze

Lobster Bisque: Tarragon Crème

Tomato Soup: Mini Grilled Cheese

Fried Goat Cheese: Violet Honey and Sea Salt

Mini Crab Cakes; Remoulade

Coconut Shrimp; Mango Chili Sauce

### Chilled

P&P 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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# Your 4 Hour Reception Continues

## Seafood Display

Shrimp Cocktail, Seasonal Cocktail Sauce 100 pieces

\$350.00 per display

Assorted East and West Coast Oysters 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

\$12.00 per person

Add: Bresaola, Cappicola, Salami, Prosciutto, Mozzarella

\$25.00 per person with meats



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# Your 4 Hour Reception Continues

## WITH 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/SMALL PLATED

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 Sauces  
(\$5.00 surcharge per person)

All stations accompanied by Dinner Rolls and Grilled Market Vegetables



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# Your 4 Hour Reception Continues

## RECEPTION SPECIALTIES

SELECT TWO STATIONS

### Pasta Station

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

Selection of Italian Breads with Olive Oils

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

### Mac & Cheese Martini

Everyone's favorite Macaroni and Three Cheeses served in a Martini Glass

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

### Barbeque Station

Tender Shredded Smoked Chicken & Pulled Pork Barbecue

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

Southern Style Shrimp and Grits Made with Bacon, Cheese on the side Livingston's Corn Bread

### Slider Station

Grilled Mini Crab Cakes and Burger Accompanied with American Cheese, Mini Buns Dill Pickle Slices, Mustard, Ketchup, Tarter and Cocktail Sauce French Fries

Wedding Cake Served as Dessert

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# *Your Plated Dinner Reception Begins*

4 HOUR EVENT YOUR RECEPTION CONTINUES IN THE BALLROOM

## STARTER SELECTIONS

Choose one

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

Seared Jumbo Scallop: Frisée, Crispy Shallots, Dill-Champagne Vinaigrette

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, Chèvre, Herb Vinaigrette

Maryland Style Crab Cake: Bibb Lettuce Salad, Grain Mustard Dressing

Traditional tossed Caesar Salad with Parmesan Croutons

Baby Spinach Salad: Poached Pears, Crispy Ham, Feta Cheese,  
Shallot-Thyme Dressing

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# Your Plated Dinner Reception Continues

## ENTREES

Select up to three entrees

Herb-Roasted Chicken Breast

Lemon-Pepper Velouté

\$145.00 per person

Florentine Stuffed Chicken Breast

With Natural Chicken Jus

\$145.00 per person

Pan Roasted Salmon

Lemon Dill Beurre Blanc

\$155.00 per person

Grilled Berkshire Pork Loin

Apple-Rosemary Jus

\$145.00 per person

Filet Mignon

Hollandaise Sauce

\$165.00 per person

Market Fish

Seasonal Selection

Market price and per person

Chicken Breast

\$160.00 per person

Duet Plates

Seared Petite Filet (6 ounces) with Rosemary Demi Glaze

and your choice of:

Butter Poached Lobster Tail

\$180.00 per person

Grilled Local Shrimp

\$165.00 per person

Grilled Salmon (4 ounces)

\$165.00 per person

Seared Maine Diver Scallops

\$175.00 per person

## CHILDREN AND 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

\$60.00 per child

## WEDDING CAKE SERVED AS DESSERT

A Selection of Accompanying sauces will be reviewed at menu selection: White wine and Lemon Caper Butter, Cajun Rémoûlade, 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.



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# Your Bar Information

All Packages Include Four Hours of Silver Bar Service

Type	Silver	Gold-surcharge	Platinum-surcharge
Vodka	New Amsterdam	Tito's	Grey Goose
Gin	Hayman's	Tanqueray	Bombay Sapphire
Scotch	Famous Grouse	Dewars	Chivas
Bourbon	Jim Beam	Jack Daniels	Makers Mark
Blend	Seagram 7	Seagram's VO	Crown Royal
Rum	Barcardi	Captain Morgan	Myers Dark
Tequila	Cimarron Resposado	Corazon Blanco	Corazon Resposado

## Beer Brands (select four)

Heineken, Corona, Amstel Light, Stella Artois, Bud Light, Budweiser, Samuel Adams, Sweetwater 420, Blue Moon, Yuengling Lager

## Wines (select four)

SILVER Level: Pinot Grigio, Chardonay, Cabernet Sauvignon, Merlot

GOLD Level: Pinot Grigio, Chardonay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

PLATINUM Level: Pinot Gris, Chardonay, Sauvignon Blanc, Merlot, Cabernet Sauvignon

All Bars Include Sparkling Wine

## Additional Bar Options

Champagne toast per person, additional hour of bar service and wine service with dinner (price based on selections)

Beverage Brands are subject to change; please confirm options with your Sales Manager

## Beverage Service Information

Served meals include freshly brewed regular and decaffeinated coffee  
Georgian terrace hot tea selection, southern sweet tea

Reception stations events include a beverage station of Freshly Brewed Regular and Decaffeinated Coffee Georgian Terrace Hot Tea Selection, Southern Sweet Tea Water is pre-set for all events

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# Ceremony Fees

We invite you to host your ceremony at the hotel. Our Wedding Ceremony rental fees are as follows:

## 6am-11:00am

- \$5,000.00 Grand Ballroom
- \$4,500.00 Piedmont Ballroom
- \$3,000.00 Mitchell Ballroom
- \$2,000.00 Conference Room II

## 1pm- 4pm

- \$15,000.00 Grand Ballroom
- \$14,500.00 Piedmont Ballroom
- \$8,000.00 Mitchell Ballroom
- \$3,000.00 Conference Room II

Should you choose to have your ceremony with us in addition to your reception you have two options:

Option 1 - The ballroom can be transformed from ceremony to dinner during your cocktail hour.

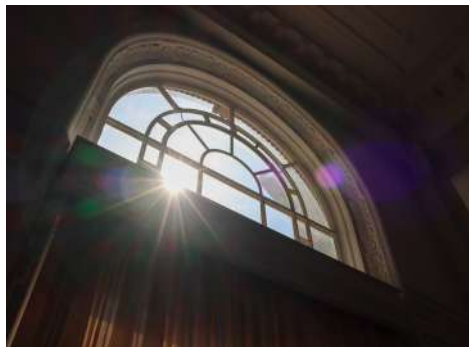
The cost to rent, then reset the room is as follows:

- \$ 3,500.00 for the Grand Ballroom
- \$ 3,500.00 for Piedmont Ballroom
- \$ 1,500.00 for the Mitchell Room

Ceremony only events are not offered after 5:00 p.m. In the grand ballroom

Please ask your catering manager about ceremony fees for Friday or Sunday events

All ceremony fees are in addition to the set food and beverage minimum. The room rental charge or ceremony fee will only apply if you are having your ceremony at the hotel. Please note only one ceremony fee or the other will apply to your event, not both.



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# Ceremony Fees

## 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 require 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.

## VENUES

**Grand Ballroom** offers 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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