



THE HARBERT CENTER

Weddings

THANK YOU FOR CONSIDERING
THE HARBERT CENTER FOR YOUR WEDDING



WE INVITE YOU TO COME IN FOR A TOUR AND TELL
US ALL ABOUT YOUR DREAM DAY!

205-226-8800

www.theharbertcenterweddings.com

2019 Fourth Avenue North
Birmingham, AL 35203



THE HARBERT CENTER

Weddings

Facility Fees & Rental Information



ATRIUM & SECOND FLOOR

This combination is suitable for weddings of 100 guests or less.

The Atrium and Second floor also offers a unique and sophisticated setting for receptions of up to 300 guests.

Friday: \$3,100 | Saturday: \$3,600

BEESON HALL

Our most popular and versatile space for receptions, Beeson Hall can host up to 400 guests for seated dining. This space can be used as one great hall or divided into three separate rooms, providing more options for smaller weddings.

Friday: \$3,400 | Saturday: \$4,600

ATRIUM & BEESON HALL

The Atrium can seat 150 guests for a ceremony, with additional overflow seating on the second floor terrace. Dressing rooms included for the bride and groom.

It is also an ideal space for a cocktail hour before your reception in Beeson Hall

Friday: \$4,000 | Saturday: \$4,950



RENTAL HOURS

- Eight hour rental (including set up and breakdown); \$350 per additional hour
- One hour for rehearsal (scheduled according to venue availability); \$125 per additional hour
- Refundable damage/cleaning deposit \$500

AMENITIES INCLUDED WITH THE RENTAL

- Inventory of tables and chairs
- 24' x 13' dance floor - Beeson Hall only
- One wireless lavalier microphone for the officiant (additional available to rent)
- Use of the screen and data projector

SECURITY & PARKING

- Building security is required for functions scheduled outside normal business hours (M-F, 8-5pm) at a rate of \$35 per hour
- Birmingham Parking Authority Deck #3 is located directly across the street from our building on 4th Avenue North. Visit their website for current rates and information. Some street parking is also available.

OUTSIDE VENDORS

- We require your to use our catering and bar services, but we welcome all other vendors.

A non-refundable deposit of \$1,000 is required to reserve the space
Prices Subject to Change Pricing as of 05/01/22



THE HARBERT CENTER

Weddings Catering Information



CATERING

- In-house catering is provided by Southern Foodservice Management, The Harbert Center's exclusive full-service caterer for 30 years. Outside catering is not allowed, with exception to wedding/celebratory cakes.
- All menus are to be finalized (14) days prior to event. Your Event Sales Manager can provide you with menus or you may view them online. Our talented Chef is happy to personalize any menu to meet your specific needs.
- A complimentary tasting for up to four people may be arranged once event is confirmed.
- Most dietary restrictions and/or food allergies can be accommodated, advanced notice is appreciated.
- Due to liability reasons and current Health Department regulations, food prepared and served by THC may not be taken off the premises.

ALCOHOL

- Outside alcohol is not allowed. Any outside alcohol will be confiscated and may result in event termination. Management and staff reserve the right to refuse service of alcohol to any guests who appears or exhibits characteristics of being intoxicated. Any disturbances, underage drinking, or consumption of outside alcohol can result in immediate event termination.
- Bars will close (30) minutes prior to the scheduled event end time.



STAFFING

- Banquet servers are included in the catering pricing
- Bartender: \$125 each
- Cashier (for cash bars only): \$125 each
- Cake attendant: \$150 (per 100 guests) - Includes cake table linens, plates, forks, and attendant

LINENS

- Standard black or white linen tablecloths and napkins are provided for dining and food tables at no charge if minimum food and beverage requirement is met. Fees will apply for additional cloths and/or events not meeting the F&B minimum.
- If you plan to bring in your own linens, we ask that you have them delivered here at least (48) hours prior to your event. This includes tablecloths, napkins, runners, overlays, etc. Please note that it will delay the process of setting up for your event if we do not have the linen in advance. Fee for day of linen delivery: \$250

A non-refundable deposit of \$1,000 is required to reserve the space
Prices Subject to Change



THE HARBERT CENTER

Weddings

Plated Dinner



Plated dinner selections include a 30 minute pre-dinner reception, Host's choice of salad & entrée. Served with freshly brewed royal cup coffee & iced tea, warm dinner rolls with butter.

PRE-DINNER RECEPTION

Light refreshments for your guests to enjoy prior to the reception, served for 30 minutes. Imported & Domestic Cheeses with Seasonal Fruits, Hot Spinach Dip with House-made Chips, Harbert Center Punch.

SALAD

Classic or Kale Caesar Salad- Crisp Romaine, garlic croutons, grated parmesan, Caesar dressing

Spinach Salad- Crumbled bleu cheese, smoked bacon, watermelon, balsamic vinaigrette

House Salad- Spring mix, sliced almonds, feta, cherry tomatoes, choice of two dressings

Apple Walnut- Mixed greens, diced apples, dried cranberries, celery, red onion, creamy lemon dressing (+\$0.75 per person)

ENTREE

Blackened Shrimp- Five large shrimp basted in Creole butter with diced Conecuh sausage, creamy grits, zucchini \$29

Roasted Airline Chicken - Sun-dried tomato buerre blanc, rosemary parmesan mashed potatoes, green beans \$29

Pan-Seared Pork Chop- Peach gravy, smoked gouda grit cake, braised kale \$28

Filet Mignon- Truffle potato gratin, steamed asparagus, red wine demi-glace 8oz. \$43/ Petite \$39

Portobello Mushroom Rockefeller- Roasted Portobello mushroom cap stuffed with sautéed spinach, swiss, feta, and parmesan cheese. With seasoned vegetables \$27



Our menu is seasonal and changes in the Spring & Fall. Your Event Sales Manager will provide you with the most current menu as soon as it become available

We are happy to personalize any menu to meet your specific needs or requests

All food and beverage prices are subject to 20% service charge & 10% sales tax
Prices Subject to Change



THE HARBERT CENTER

Weddings

Dinner Buffet



Plated dinner selections include a 30 minute pre-dinner reception, Host's choice of salad & entrée. Served with freshly brewed royal cup coffee & iced tea, warm dinner rolls with butter.

P R E - D I N N E R R E C E P T I O N

Light refreshments for your guests to enjoy prior to the reception, served for 30 minutes. Imported & Domestic Cheeses with Seasonal Fruits, Hot Spinach Dip with House-made Chips, Harbert Center Punch.

S A L A D

Salads will be pre-set on tables

Caesar Salad- Crisp Romaine, garlic croutons, grated parmesan, Caesar dressing

Spinach Salad- Crumbled bleu cheese, smoked bacon, watermelon, balsamic vinaigrette

House Salad- Spring mix, sliced almonds, feta, cherry tomatoes, choice of two dressings

Apple Walnut- Mixed greens, diced apples, dried cranberries, celery, red onion, creamy lemon dressing
(+\$0.75 per person)

D I N N E R B U F F E T S

Southern- Style Buffet / \$28

Golden Fried Chicken, Smothered Pork Chops, Mashed Potatoes, Collards Greens with Ham Hocks, Black-Eyed Peas, and Cornbread

Premium Buffet / \$32

Maple Glazed Pork Chops, Carving Station of Roast Sirloin of Beef Rosemary Roasted New Potatoes, Green Beans, and Sweet Corn

Elegant Buffet / \$39

Crispy Fried Shrimp, Carving Station of Beef Tenderloin, Smoked Gouda Potatoes au Gratin, Asparagus, Creamed Spinach



Buffet attendants can be added for \$75 per attendant to serve your guests from the buffet. Otherwise, it will be a self-serve buffet.

We are happy to personalize any menu to meet your specific needs or requests

All food and beverage prices are subject to 20% service charge & 10% sales tax
Prices Subject to Change



THE HARBERT CENTER

Weddings

Hors d'Oeuvres Packages



ALL PACKAGES INCLUDE

Choice of Carving Station:

Roast Turkey Breast, Smoked Ham, Center-Cut Pork Loin, or Roast Sirloin of Beef
Assorted Imported and Domestic Cheese with Seasonal Fruit
Vegetable Crudit  Platter with Sour Cream Dip
Harbert Center Punch or Sweet Tea

Evening Reception / \$29

Three items from Chef's
Hors d'Oeuvres and Two
Additional Specialty
Stations

Premium Reception / \$33

Four items from Chef's
Hors d'Oeuvres and Two
Additional Specialty
Stations

*Southern 'High Noon'
Reception / \$27*

Two items from Chef's d
'Oeuvres and One Additional
Specialty Station
(only available for receptions
ending by 4:00 pm)



CHEF'S HORS D'OEUVRES

90 minute service time

- Crawfish Fritters with Remoulade Sauce
- Buffalo Wings with Ranch or Blue Cheese, Celery, & Carrot Sticks
- Twice Baked Potato Bites
- Hot Spinach Dip with Saratoga Potato Chips
- Honey Mustard Chicken Strips
- Pork Belly Skewers with Apple Cider Gastrique
- Grilled Cheese Wedges
- Spicy Crab Dip with Crostini
- Smoked Sausage in a Pillow with Dijon Mustard Sauce
- Mama's Italian Meatballs Simmered in Red Sauce
- BBQ or Oriental Chicken Tenders with Roasted Vegetables
- Pecan Chicken Salad on Southern Yeast Rolls
- Assorted Canapes
- Classic Southern Deviled Eggs
- Honey Ham Sandwiches on Southern Yeast Rolls
- Caprese Salad Platter
- Shrimp and Grit Cakes
- Salami and Mozzarella Skewers
- Sun-Dried Tomato, Mascarpone, Basil Baguette

Packages require a minimum of 50 guests to order

We are happy to personalize any menu to meet your specific needs or requests

All food and beverage prices are subject to 20% service charge & 10% sales tax
Prices Subject to Change



THE HARBERT CENTER

Weddings

Specialty Stations



PASTA STATION

Served with Baguette Slices, Parmesan Cheese, Red Pepper Flakes

Select One:

- Angel Hair Pasta tossed with Vegetable Marinara Sauce or Alfredo Sauce
- Penne Pasta tossed with Beef Marinara Sauce or Grilled Chicken with Alfredo Sauce

SLIDER STATION

Served with appropriate condiments

Select Three:

- Catfish Po'boy // Muffuletta // BBQ Pork // Chicken Salad // Pimento Cheese // BLT // Hotdog // Cheeseburger

MASHED POTATO BAR

Shredded Cheese, Chopped Bacon, Caramelized Onions and Roasted Peppers, Roasted Garlic Butter, Sour Cream, and Scallions

SOUTHERN GRITS BAR

Roasted Shrimp Salsa, Shredded Cheese, Chopped Bacon, Collard Green Pesto, and Diced Tomato Relish

CAESAR SALAD STATION

Romaine Lettuce, Parmesan Cheese and Garlic Croutons tossed in our House-made Caesar Dressing

SOUP SHOOTERS

Select Two:

- | | |
|---------------------------------------|------------------------------------|
| Seafood Gumbo | Chicken Gumbo |
| Gazpacho | Butternut Squash and Shrimp Bisque |
| Tomato Soup with Grilled Cheese Bites | Crawfish Bisque |
| Sweet Corn Chowder | Potato Leek |

TACO BAR

Served with Hard and Soft Shell Tacos, Shredded Cheese, Cilantro, Jalapenos, Avocado, Corn and Black Bean Salsa and Coriander-Lime Slaw

Select One:

- Ancho Chili Spice Beef // Pork Carnitas // Chipotle Chicken

ICE CREAM BAR

Chocolate and Vanilla Ice Cream with M&M's, Butterfingers, Chocolate Chips, Strawberries, Caramel Sauce, Chocolate Fudge, Peanuts, and Oreo Cookies



One hour service time included in packages

We are happy to personalize any menu to meet your specific needs or requests

All food and beverage prices are subject to 20% service charge & 10% sales tax
Prices Subject to Change



THE HERBERT CENTER

Weddings Bar Services



HOST BAR

The costs for bar services and drinks are paid for by the event host. The host can set a limit on cost beyond which all beverages are paid for by attendees. Hosted bars require a minimum of \$500 per bar. A \$125 bartender fee is also charged per bar.

Advanced payment for service is required.

	HOST	CASH
Domestic Beer	\$3.75	\$5.00
Premium Beer	\$4.25	\$5.75
House Red & White	\$4.75	\$6.00
House Sparkling	\$4.75	\$6.00
House Cocktails	\$4.75	\$6.25
Premium Cocktails	\$5.75	\$7.50
Top Shelf Cocktails	\$6.25	\$8.75
Soft Drinks	\$3.00	\$3.50
Bottled Water	\$3.00	\$3.50

CASH BAR

Drinks will be made available for guests at their own expense. Cash and credit card payments are accepted. The host will pay a \$125 bartender fee, \$125 cashier fee, and \$150 bar service fee, per bar. The bar service fee is refundable if a minimum of \$500 (pre-tax/ service charge) in sales is reached.

OTHER SELECTIONS

House Red & White or Sparkling Wine
\$18.95 per bottle

Champagne Mimosa Punch or Peach Bellini
Approx. (30) 4oz serving per gallon
\$36 per gallon

Pricing for keg beer available upon request



BEVERAGE PACKAGES

Priced per person

HOUSE BRANDS

One Hour \$13 // Two Hours \$20 // Three Hours \$26

Each additional 30 minutes is \$7

Jim Beam Kentucky Bourbon

J&B Scotch Whiskey

Seagram's V.O. Canadian Whiskey

Finlandia Vodka // Beefeater Gin

Bacardi Light Rum // Jose Cuervo Silver

House Red, White, & Sparkling Wine

Domestic & Premium Beers

PREMIUM BRANDS

One Hour \$15 // Two Hours \$23 // Three Hours \$30

Each additional 30 minutes is \$8

Jack Daniels Tennessee Whiskey

Dewar's White Label Scotch Whiskey

Crown Royal Canadian Whiskey

Absolut Vodka // Tanqueray Gin

Malibu Coconut Rum // Jose Cuervo Gold

House Red, White, & Sparkling Wine

Domestic & Premium Beers

DOMESTIC BEER & WINE

One Hour \$9 // Two Hours \$15 // Three Hours \$19

Each additional 30 minutes is \$5

All liquor drinks contain 1.5 oz of alcohol

Bar services must end 30 minutes prior to the conclusion of the event

All food & beverage prices are subject to 20% service charge & 10% sales tax

Prices are subject to change



THE HARBERT CENTER

Weddings Next Steps...



SCHEDULE A TOUR

Please contact your Event Sales Manager or call 205-226-8800 to schedule a tour of our venue. Appointments are preferred due to our changing daily event schedule. Most tours are scheduled during the week between 9am and 4pm. Availability for after-hours and Saturday tours depend on our event activity during those times.

GET A QUOTE

Your Event Sales Manager can provide you a quote that will include the rental fees, catering based on your estimated guest count, and all other associated fees. This will place a two week tentative hold on your date to allow you the time to review your quote and ask questions. The quote is nonbinding and will expire after two weeks.

BOOKING & DEPOSIT

A signed contract and non-refundable deposit of \$1,000 are required at time of booking (deposit is increased if within 90 days of event). A deposit will not be accepted without the signed contract, and your event is not considered confirmed or your date reserved until both have been received.

A valid credit card is required at time of booking and will be kept on file for payments, outstanding miscellaneous charges, or credits accumulated after the event. We accept credit/debit card, money order, or check. Business/personal checks will not be accepted within (30) days of an event. The Harbert Center reserves the right to cancel any event that has not met event payment policies.



We hope to hear from you soon!

THE HARBERT CENTER

205-226-8800

www.theharbertcenterweddings.com

2019 Fourth Avenue North

Birmingham, AL 35203
