




WEDDING RECEPTION PACKAGES

*Thank you for considering the **Emory Conference Center Hotel** for your special event. Our Wedding Specialist will skillfully guide you through the many choices and options available to make this day a true reflection of your style and tastes.*

While reviewing the following wedding packages, please keep in mind that our Chef would be pleased to customize these menus or to accommodate any special menu requests you may have.

Our Reception Packages include the following:

- ◆ *Chair Covers & Sashes (your choice of color)*
 - ◆ *Complimentary Cake Cutting Service*
- ◆ *Mirror Base & Hurricane Globe Centerpiece*
 - ◆ *Black, White or Ivory Linens*
- ◆ *Custom Set Dance Floor, Stage & Additional Tables*
- ◆ *Complimentary Overnight Accommodations for the Bride & Groom*
 - ◆ *Special Room Rates for your Guests*
 - ◆ *Complimentary Parking*
 - ◆ *Custom Design Diagram*

 *Don't forget to ask us about rehearsal dinner ideas and options we have available*

Food & Beverage Revenue Guidelines

In lieu of site fees, we focus on food and beverage! Your budget will not be spent on space, just fabulous food and ambiance! To reserve specific function rooms at Emory Conference Center Hotel for your ceremony or reception, we have established food and beverage minimum revenue guidelines that are outlined below. These minimums do not include service charges, taxes, labor charges or any miscellaneous services or fees contracted.

According to state law, Georgia State Sales Tax of 7% is added to the total cost of the function including service charges and an addition 3% sales tax is added to the cost of liquor. Catering menu prices and minimums are subject to change without notice, however all contracted prices will be honored.

Food and Beverage Revenue Guidelines based on Event Space on Saturday /Sunday 5:00pm-Midnight.

\$12,000	<i>Lullwater Ballroom</i>	<i>Seats up to 300 with dance floor</i>
\$2,500	<i>Hickory</i>	<i>Seats up to 60 with dance floor</i>
\$6,000	<i>Silverbell Pavilion***</i>	<i>Seats up to 170 with dance floor</i>
\$7500.00	<i>Starvine Ballroom **</i>	<i>Seats up to 130 with dance floor</i>

*****Silverbell Labor premium \$2000.00**

****Starvine Labor Premium \$500.00 Buffet options only**

WEDDING CEREMONY

*Hold your ceremony in our breathtaking Courtyard overlooking our pristine forest for a fee of **\$750.00**. The courtyard is also ideal for wedding portraits. In the unfortunate event of inclement weather, we will move the ceremony to an indoor location. Courtyard fee does not include a Minister or a Wedding Coordinator.*

*We will be delighted to help you arrange the perfect music for your ceremony such as a string quartet, or harpist. Audio Visual is available per request for an additional charge.
Ceremony Chair rental \$ 4.50+ per chair*

\$1,000.00++ for ceremony only

***Catering menu prices are subject to change without notice; all contracted prices will always be honored.**



Fulfilling your vision of a perfect event is my goal. The Emory Conference Center Hotel is the perfect setting to create a wonderful and lasting memory as you begin your new life together.

For more Information or for an Appointment please call:

*Uli Burgess
Sales Catering Manager
Direct 404-712-6007
Fax 404-712-6235
uburgess@ecch.emory.edu*

1615 Clifton Road, Atlanta GA 30329

www.emoryconferencecenter.com

The Dinner Package

The dinner package includes a pre-reception with cold and hot hors d'oeuvres, first course salad or soup, served with entrée, coffee and tea service.

Plated Dinner

Pre-Reception

(Choose 4 Hors D'Oeuvres)

(See Hors D'Oeuvres selection page)

- *Roasted & Raw Vegetable Crudités with Cured Olives, Pesto Ranch, Red Pepper and Herb Mayonnaise, Infused Oil*
- *Imported & Domestic Cheese Tray with Seasonal Grapes and Berries*

First Course

(Choice of One Item)

- *Exotic Greens with Candied Pecans, Gorgonzola crumbles, Marinated Radishes, Sweet Potato Straw with a Lavender Honey Vinaigrette*
- *Boston Bibb Lettuce with Poached Red Wine Pear slices, Candied Pine Nuts with Garlic Herb Vinaigrette*
 - *Classic Caesar Salad*
- *Baby Spinach, Candied Pecans, Sun-dried Cranberries, Roasted Mushrooms with Honey Mustard Dressing*
- *Gazpacho with Cilantro Crème Fraiche and Garlic Crouton*
- *Potato Leek Mushroom Broth with Potato Gnocchi*
- *Roasted Vegetable stuffed Portabella Mushroom with Balsamic Drizzle*
- *Seafood Bisque with Brandy cream (\$3.00 per person surcharge)*
- *Cornmeal Crusted Red and Green Tomato Napoleon with Buffalo Mozzarella (\$2.00 per person additional)*
- *Crab and Lobster Martini (\$8.00 per person additional)*

Plated Entrees

(Offer your guests a choice from two items)

- *Pink Peppercorn Marinated Supreme of Chicken Breast with a Shallot Grapefruit Sauce*
- *Prosciutto, Spinach, Smoked Gouda Stuffed Supreme of Chicken with Provençal Sauce*
- *Rosemary, Dijon Crusted Rack of Lamb with Mint Demi Glaze on Spicy Chard and Greens*
- *Pan Seared Filet Mignon on Eggplant and Roasted Tomato Crouton with Port Demi Glaze*
- *Blackened New York Strip Loin with Mushroom Leek Fondue*
- *Charbroiled Veal Chop with Pommery Mustard Sauce on Sautéed Spinach*
- *Pan Seared Salmon with Crawfish Beurre Blanc*
- *Blackened Grouper with Citrus Herb Beurre Blanc*
- *Roasted Vegetable Wellington with Roasted Red Pepper Sauce (vegetarian)*
- *Mushroom Ravioli with Sun Dried Tomato Pesto Sauce and Julienne Vegetables (vegetarian)*

Also includes the following

- *Chef's choice of vegetable and accompaniment*
 - *One Platter of Strawberries and Hawaiian Pineapple Hand Dipped in Swiss Chocolate per table*
 - *Warm Rolls, Focaccia and Bread Sticks*
 - *Water, Tea and Coffee Service*
- \$59.00++ per person*
- *To offer a choice of two items does require that guests have place cards to match entrees*
 - *A combination dinner plate featuring two entrees is available for an additional charge*

Buffets

(Include Pre-Reception & Buffet Dinner)

Pre-Reception

- *Choose 4 Hors D'Oeuvres*
(See Hors D'Oeuvres selection page)
- *Roasted & Raw Vegetable Crudités with Cured Olives, Red Pepper Aioli, Pesto Ranch and Herb Infused Oil for Dipping*
- *Imported and Domestic Cheese Tray with Seasonal Berries and Grapes*

Bouquet of Dreams

Includes the following:

- *Choice of two entrees*
- *Choice of two vegetables*
- *One accompaniment selection*
- *Caesar Salad bowl with Roasted Mushrooms and Artichoke Hearts*
- *Mixed Field Greens with Pesto Ranch, Greek Feta, Honey Mustard and Citrus Vinaigrette*
- *Warm Rolls, Focaccia Bread and Assorted Breadsticks*
- *Coffee Station: Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas*
\$59.00++ per person

Wedding Bliss

Includes the following:

- *Choice of three entrees*
- *Choice of two vegetables*
- *One accompaniment selection*
- *Choice of two specialty stations*
- *Caesar Salad Bowl with Roasted Mushrooms and Artichoke Hearts.*
- *Mixed Field Greens with Pesto Ranch, Greek Feta, Honey Mustard and Citrus Vinaigrette*
- *Warm Rolls, Focaccia and Assorted Breadsticks*
- *Coffee Station: Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas with Traditional Condiments*

\$76.00++ per person

A \$90.00 fee will be added for each station attendant.

*Applicable service charge & sales tax will be added to all catered food & beverage
(Rates are subject to change)*

Buffet Entrée Choices

- *Roasted Loin of **Pork** with Whole Grain Mustard Shiitake Sauce*
- *Chargrilled **Chicken** Breast with Julienne Green Peppers, Onions, Squash & Olives with Roasted Red Pepper Sauce*
- *Seared Supreme of **Chicken** in Spinach Smoked Gouda Sauce with Julienne Prosciutto Ham*
 - *Seared **Salmon** with Cilantro Serrano Pepper Sauce*
 - *Lemon Pepper Seared **Flounder** with Shiitake Leek Tomato Relish*
 - ***Lobster, Shrimp, Scallop** Scampi over Chipotle Coconut Jasmine Rice*
 - *Blackened Tournedoes of **Beef** with Sun Dried Tomato Bleu Cheese Sauce*
 - *Seared **New York Strip** Steak with Mushroom and Lobster Compote*
 - *Roasted **Vegetable** Strudel with Asiago Garlic Sauce*
- *Portabella **Mushroom** Steaks with Spinach Pine Nut Sauté, Pepper Chutney and Balsamic Drizzle*

Buffet Vegetable Choices

- *Garlic Green Beans with Sautéed Red Onion*
 - *Parmesan & Herb Stuffed Tomatoes*
 - *Broccoli, Carrot & Cauliflower Medley*
 - *Artichoke, Pepper, Onion & Feta Sauté*
 - *Zucchini, Red Onion, Mushroom Sauté*
- *Chili Oil Stir Fried Broccolini with Sesame Seeds*

Buffet Accompaniment Choices

- *Roasted Garlic, Tarragon, Parmesan Mashed Potatoes*
- *Barrel Cut Roasted Red Skin Potatoes with Garlic Herb Butter and Roasted Peppers*
 - *Caramelized Onion and Mushroom Risotto*
 - *Almond, Apple, Pepper Rice Pilaf*
 - *Gorgonzola Scalloped Potatoes*
 - *Pommes William*

WEDDING COCKTAIL RECEPTION

Heavy Hors D'Oeuvres

Silver Cocktail Reception

- Choose 6 Hors d' oeuvres (12 total pieces per person)
(Choices listed on Hors d' oeuvres page)
 - Roasted & Raw Vegetable Crudités with Cured Olives Relishes, Pesto Ranch, Red Pepper Aioli and Herb Infused Oil for Dipping
 - Imported & Domestic Cheese Tray with Seasonal Berries and Grapes Served with French Bread and Assorted Crackers
 - Warm Spinach, Artichoke Boursin Dip displayed in a Herb Boule
 - Specialty Station
 - Coffee Service
- \$49.00++ per person

Gold Cocktail Reception

- Choose 6 Hors d' oeuvres (12 total pieces per person)
(Choices listed on Hors d' oeuvres page)
 - Roasted & Raw Vegetable Crudités with Cured Olives Relishes, Pesto Ranch, Red Pepper Aioli and Herb Infused Oil for Dipping
 - Imported & Domestic Cheese Tray with Seasonal Berries and Grapes Served with French Bread and Assorted Crackers
 - Warm Spinach, Artichoke Boursin Dip displayed in a Herb Boule
 - Choice of Two Specialty Stations (Choices Listed on Specialty Page)
 - Milk Chocolate Fondue with Assorted Tropical Fruits, Berries, And Sour Cream Vanilla Pound Cake
 - Coffee Service
- \$64.00++ per person

Platinum Cocktail Reception

- Choose 6 Hors d' oeuvres (12 total pieces per person)
(Choices listed on Hors d' oeuvres page)
 - Roasted & Raw Vegetable Crudités with Cured Olives Relishes, Pesto Ranch, Red Pepper Aioli and Herb Infused Oil for Dipping
 - Imported & Domestic Cheese Tray with Seasonal Berries and Grapes Served with French Bread and Assorted Crackers
 - Warm Spinach, Artichoke Boursin Dip displayed in a Herb Boule
 - Fabulous Seafood Bar:
Jumbo Cocktail Shrimp, Crab Claws, Oysters on the Half Shell, Clams Casino, Cocktail Sauce, Remoulade Sauce, Lemons, Tabasco
 - Choose Two Specialty Stations (Choices listed on Specialty Page)
 - Milk Chocolate Fondue with Assorted Tropical Fruits, Berries, Sour Cream Vanilla Pound Cake
 - A Delicious Array of Assorted Mini Pastries to include Mini Swans, Key Lime Tarts, Fruit Tarts, Eclairs, Petit Fours, Cheesecakes, Lemon Meringue Tarts
 - Coffee Service
- \$84.00++ per person

A \$90.00 fee will be added for each station attendant

*Applicable service charge & sales tax will be added to all catered food & beverage
(Rates are subject to change)*

Specialty Stations

Pasta Station

Farfale Pasta & Tri Color Cheese Tortellini accompanied by Fresh Tomato Sauce, Parmesan Pesto Cream. Accompaniments Include: White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Artichoke Hearts, Sun Dried Tomatoes, Sweet Peas, Roasted Peppers, Rock Shrimp Pieces, Julienne Salami and Spinach

Stir Fry Station

Chicken & Vegetable - Straw Mushrooms, Napa Cabbage, Water Chestnuts, Bamboo Shoots, Bean Sprouts, Red & Green Peppers, Red Onion, Broccoli & Carrots with Teriyaki Hoison Glaze and Fried Rice. Thai Pepper Beef & Peanuts over Steamed Rice with a Plum Sesame Sauce

Mashed Potato Bar

Yukon gold Mashed Potatoes with the Following Toppings: Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Vegetarian Black Bean Chili, Home Style Gravy, Pico de Gallo, Whipped Garlic Butter

Shrimp and Grits with Tasso Gravy Station

Sautéed Blackened Shrimp over Southern Style Grits with Spicy Tasso Gravy

Mushroom Sauté

Portabella, Shiitake, and Crimini Mushrooms Sautéed with Garlic, Shallots, Herbs, Brandy and Cream; Served over Puff Pastry Shells.

Sushi Display

An Assortment of Japanese Sushi with Soy Sauce, Wasabi Mustard, and Pickled Ginger

Carving Station

Sugar Cured Bone In Ham and Honey Dijon Roasted Turkey Breast

OR

Steamship Round of Beef

Served with Silver Dollar Rolls, Red Pepper Mayonnaise, Honey Mustard, And Horseradish Cream

*A \$90.00 attendant fee will added for each station attendant
Applicable service charge & sales tax will be added to all catered food & beverage
(Rates are subject to change)*

Pre – Reception Hors D’Oeuvres

Hot

- *Caponata in Puff Pastry*
- *Grilled Vegetables and Pesto Flatbread*
 - *Portabella Mushroom Puffs*
 - *Roasted Vegetable Tart*
- *Sundried Tomato & Feta Cheese in Phyllo*
 - *Vietnamese Style Springroll*
 - *Mini Beef Wellington*
 - *Jamaican Style Beef Empanada*
 - *Mini Chicken Wellington*
 - *Peking Duck Springroll*
 - *Smoked Chicken Breast Burrito*
 - *Cozy Shrimp*
 - *Crab Rangoon*
 - *Wild Rice Cake with Shrimp*

Cold

- *Steamed Asparagus Wrapped in Blackened Tenderloin of Beef With Horseradish Cream*
- *Spicy Tuna Roll with Wasabi, Pickled Ginger, and Soy Sauce*
 - *California Roll with Alaskan Snow Crab*
 - *Belgian Endive with Black-eyed Pea Salad*
 - *Hummus*
 - *Red Pepper Mousse in Phyllo Cups*
 - *Smoked Salmon Rosettes on Herb Croutons*

- *Butler style service available for an additional fee of \$90.00 per attendant*

Host Bar

Host bars include the following:

*Liquors with Mixers
Imported Beer
Domestic Beer
House Wines
Assorted Sodas
Juices*

STANDARD PACKAGE BAR

To include the following items:

*Van Gogh Gin
Smirnoff 80 Vodka
Dewars White Label Scotch
Canadian Club Whisky
Jim Beam Bourbon
Cruzan Rum
Domestic Beer
Domestic Light Beer
Local Beer
Imported Beer
Imported Light Beer
House Wine
Mineral Water, Soda*

Appropriate Mixers, Juices, & Garnishes

*First Hour: \$13.50, per person
Second Hour: \$8.00, per person
Three Hour Hosted Bar: \$27.00, per person
Four Hour Hosted Bar: \$33.00, per person*

PREMIUM PACKAGE BAR

To include the following items:

*Tanqueray Gin
Ketel One Vodka
Chivas Regal Scotch
Jack Daniels
Makers Mark Bourbon
Bacardi Silver Rum
Domestic Beer
Domestic Light Beer
Local Beer
Imported Beer
Imported Light Beer
House Wine
Mineral Water, Soda*

Appropriate Mixers, Juices, & Garnishes

*First Hour: \$15.75, per person
Second Hour: \$9.25, per person
Three Hour Hosted Bar: \$32.00, per person
Four Hour Hosted Bar: \$41.00, per person*

Champagne Toast \$5.00++ per person (served butler-style)

HOSTED CONSUMPTION BAR

Please choose either Standard or Premium Liquor Selections

<i>Standard Liquor Selections</i>	<i>\$5.25</i>
<i>Premium Liquor Selections</i>	<i>\$6.25</i>
<i>Cordials</i>	<i>\$9.00</i>
<i>Imported Beer</i>	<i>\$6.00</i>
<i>Specialty Beer</i>	<i>priced by request</i>
<i>Domestic Beer</i>	<i>\$4.25</i>
<i>Local Beer</i>	<i>\$6.00</i>
<i>House Wine</i>	<i>\$7.00</i>
<i>Mineral Water</i>	<i>\$3.75</i>
<i>Soda & Juices</i>	<i>\$2.25</i>

-Service Charge and applicable Sales Tax

-A Set-up Charge of \$90.00, per bar

All cash bars require one cashier per bar at \$20.00 per hour (4 hour minimum)

-Alcohol consumption for any event not to exceed 4 hours

Upgraded Wine List

All bar packages include our house wine – valued at \$34 per bottle. The selections below are also available for your enjoyment either by the bottle or as an upgrade to the bar package.

SPARKLING WINES

<i>Zonin Prosecco</i>	<i>\$34.00 (Italy)</i>
<i>Piper-Heidsieck</i>	<i>\$60.00 (France)</i>
<i>G.H. Mumm Cordon Rouge</i>	<i>\$60.00 (France)</i>
<i>Ariel Brut Cuvee (non-alcoholic)</i>	<i>\$34.00 (California)</i>

RED

<i>Toasted Head Merlot*</i>	<i>\$42.00 (California); \$8.00 upgrade</i>
<i>Hayman & Hill Cabernet Sauvignon*</i>	<i>\$42.00 (California); \$8.00 upgrade</i>
<i>Sterling Napa Valley Cabernet Sauvignon</i>	<i>\$38.00 (California); \$4.00 upgrade</i>
<i>Parducci Cabernet Sauvignon**</i>	<i>\$36.00 (California); \$2.00 upgrade</i>
<i>Penfolds Shiraz</i>	<i>\$36.00 (Australia); \$2.00 upgrade</i>
<i>Miguel Gascon Malbec</i>	<i>\$34.00 (Argentina)</i>
<i>MacMurray Pinot Noir*</i>	<i>\$46.00 (California); \$12.00 upgrade</i>
<i>Trinchero Pinot Noir</i>	<i>\$38.00 (California); \$4.00 upgrade</i>
<i>Hayman & Hill Merlot</i>	<i>\$42.00 (California); \$8.00 upgrade</i>
<i>Clos du Bois Merlot</i>	<i>\$39.00 (California); \$5.00 upgrade</i>
<i>Sterling Napa Valley Merlot</i>	<i>\$38.00 (California); \$4.00 upgrade</i>
<i>House Selection Cabernet Sauvignon</i>	<i>\$34.00</i>

WHITE

<i>Hayman & Hill Chardonnay*</i>	<i>\$42.00 (California); \$8.00 upgrade</i>
<i>Toasted Head Chardonnay</i>	<i>\$39.00 (California); \$5.00 upgrade</i>
<i>Sterling Napa Valley Chardonnay</i>	<i>\$38.00 (California); \$4.00 upgrade</i>
<i>Parducci Chardonnay**</i>	<i>\$36.00 (California); \$2.00 upgrade</i>
<i>Whitehaven Sauvignon Blanc*</i>	<i>\$38.00 (New Zealand); \$4.00 upgrade</i>
<i>Nobilo Sauvignon Blanc</i>	<i>\$34.00 (New Zealand)</i>
<i>Maso Canali Pinot Grigio*</i>	<i>\$36.00 (Italy); \$2.00 upgrade</i>
<i>House Selection Chardonnay</i>	<i>\$34.00</i>

**Staff favorites*

***Organically grown and sustainably farmed*

21 % Service Charge, 7% Sales Tax and 3% Liquor tax will be added