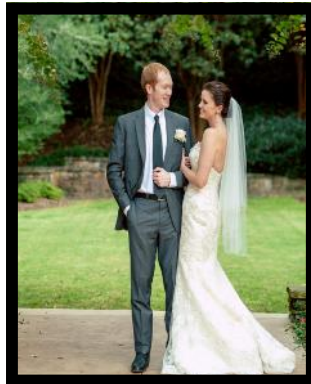


Emory Weddings

Ceremony & Reception Packages



1615 Clifton Road NE Atlanta, Georgia 30329 • WWW.EMORYCONFERENCECENTER.COM
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Helping You Create Lasting Memories!

WEDDING PACKAGES

CEREMONY PACKAGES

Garden Courtyard Saturday afternoon or evening ceremony.

\$3,000.00

Garden Courtyard Sunday afternoon or evening ceremony.

\$2,000.00

Sprite Garden or Houston Mill House Gazebo ceremony.

\$2,000.00

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*

WEDDING PACKAGES

RECEPTION PACKAGES

The Savoy Brunch Buffet \$70

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 \$106

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 \$96

4 Hour Call Bar

(2) Hors d'oeuvres

(1) Display

Plated Dinner with
Starter & Entree

The Houston \$112

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

HEAVY 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 & 7% sales tax will be added.

Prices subject to change.

WEDDING PACKAGES

HORS D'OEUVRES

COLD

Island Spiced Mango Chicken in a Crisp Phyllo Cup
Spicy Chicken Lettuce Wrap with a Hoisin Ginger Sauce
Turkey and Fig Crostini With Goat Cheese

Maine Lobster Salad in a Mini Box Cut Bun
Smoked Salmon & Cream Cheese on Cucumber Round
Spicy Crab Salad on Endive
California Rolls with Ginger & Wasabi Mayonnaise

Tomato, Basil & Mozzarella with Balsamic Glaze on Crostini
Grilled Corn and Avocado Gazpacho Shooter
Brie Stuffed Strawberry with Fresh Herbs
Roasted Vegetable Tartare with Balsamic Glaze on Rice Cracker

HOT

Lamb Chop Lollipop with Mushroom Demi Glace
Prosciutto Wrapped Dates with Romesco Sauce
Southern Spring Rolls with Short Ribs, Collard Greens and Mustard 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
Parmesan Quinoa Bite
Breaded Artichoke Heart with Marinara Sauce
Spinach & Cheese Stuffed Mushroom with Rosetta Sauce

4.50 PER PIECE PRICE

25 MINIMUM REQUIRED FOR EACH ITEM SELECTED

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WEDDING PACKAGES

DISPLAYS

TRADITIONAL ANTIPASTO DISPLAY 10

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 DISPLAY 9

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

SMOKED SALMON DISPLAY 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 8

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

SEASONAL FRUIT & BERRIES 8

Sliced Seasonal Fresh Fruit & Berries with Assorted Honey Yogurt Dips

MEDITERRANEAN DIP DISPLAY 8

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

EMORY SALAD BAR 7

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 12

Chilled Jumbo Shrimp with Traditional Cocktail Sauce & Lemons
(3 pieces per person)

EMORY SWEET TREATS 14

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

TACO BAR 14

Marinated Flank Steak or Grilled Fish cooked with Sautéed Peppers & Onions
Served on a Crispy Taco or Warm Mini Tortilla with choice of Diced Tomatoes, Shredded Lettuce,
Shredded Cheddar Cheese, Salsa, Sour Cream & Guacamole
Served with Spanish Rice

GEORGIA BARBECUE STATION 15

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 18 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 16

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 Crusty 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 18

A Variety of California Rolls and Nigiri to include: Eel, Salmon, Shrimp and Spicy Tuna.

With Wasabi, Pickled Ginger and Soy Sauce

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

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WEDDING PACKAGES

CARVING STATIONS

ROASTED BEEF BRISKET 300 EACH

Roasted Shallot Au Jus
Served with Soft Bakery Rolls
(Serves 30 Guests)

HERB CRUSTED BEEF TOP ROUND 450 EACH

Whole Grain Mustard, Creamy Horseradish, Merlot Reduction
Served with Ciabatta Rolls
(Serves 30 Guests)

FIRE GRILLED CEDAR PLANK SALMON 325 EACH

Citrus-Maple & Mustard Glazed, Charred Lemons,
Dill Mayonnaise & Light Dijon Cream Sauce
Served with Mini Muffins
(Serves 30 Guests)

OVEN BROWNED TURKEY BREAST 275 EACH

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

COCA COLA GLAZED HAM 300 EACH

Roasted Cinnamon Apples & Assorted Mustards
Served with Buttermilk Biscuits
(Serves 30 Guests)

FIVE PEPPER BEEF TENDERLOIN 450 EACH

Creamy Horseradish, Grainy Mustard & Roasted Shallot Au Jus
Served with Silver Dollar Rolls
(Serves 25 Guests)

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WEDDING PACKAGES

STARTERS

Emory Salad with Mixed Greens, English Cucumber, Teardrop Tomatoes & Herb Croutons
Butter Lettuce Watercress Salad, Moscatel Poach 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

ENTREES

Honey Ale Roasted Chicken with Thyme Jus, Red Quinoa 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

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WEDDING PACKAGES

BUFFET SIDES

COLD

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

Southern Potato Salad with Fresh Dill

Vegetable Pasta Salad with Penne, Spinach, Sundried Tomatoes & Feta Cheese

Curried Chicken Salad with Toasted Coconut & Mandarin Oranges

Crab Louis Salad with Chili Sauce, Green Onions, Green Peppers & Hard-Boiled Eggs

HOT

Roasted Vegetable Ratatouille

Steamed 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

Roasted Fingerling Potatoes with Spanish Chorizo

Smoked Gouda Mashed Potatoes

Vegetable Rice Pilaf

Red Quinoa Pilaf with Kale & Corn

Mediterranean Pearl Couscous

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

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WEDDING PACKAGES

Bar Selections

Open Bar Per Drink

Call Wines & Cocktails	8
Premium Wines & Cocktails	9
Top Shelf Wines, Cocktails	10
Domestic & Premium Beers	5.5
Soft Drinks & Bottled Waters	3

Cash Bar Per Drink

Call Wines & Cocktails	9
Premium Wines & Cocktails	10
Top Shelf Wines, Cocktails	12
Domestic & Premium Beers	6
Soft Drinks & Bottled Waters	3.5

Open Bar Per Person

1 Hour:

Call 14 Premium 16 Top Shelf 18

Each Additional Hour:

Call 6 Premium 8 Top Shelf 10

Beer Selections (Choice of 4)

Coors Light, Miller Light, 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 (Hoplanta)

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, Pinot Grigio, Sauvignon Blanc, White Blend, Merlot, Cabernet, & Red Blend

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)

White Haven Sauvignon Blanc, Indian Wells Chardonnay, Chateau Ste. Michelle Riesling, 7 Falls Merlot, 7 Falls Cabernet, Red Diamond Pinot Noir,

Top Shelf Brands

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

Top Shelf Wines (Choice of 4)

Raeburn Chardonnay, Maso Canale Pinot Grigio, Anew Riesling, ESK Merlot, Penfolds' Shiraz, Lyric Pinot Noir

Available Bar Upgrades

Cordials

Grand Marnier, Bailey's Irish Cream, Kahlua, Hennessy Cognac, Peach Schnapps

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.

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