



EMORY  
CONFERENCE CENTER  
HOTEL

## *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

**(Ceremony space is limited and is based on availability)**

Ceremony Packages include White Folding Chairs, guaranteed 2-Hour Set Up Time and Infused Water Station.

Ceremony Audio Visual to include Wireless Lavalier Microphone for the Minister/Officiant, Wireless Standing Microphone, 4-Channel Mixer, 2 Speakers and a Sound Port for additional music.

Ceremony Packages do not include a Minister/Officiant or Wedding Coordinator.



### Emory Presbyterian Church

1886 North Decatur Road  
Atlanta, GA 30307  
404-325-4551

(offers non-denominational ceremonies)  
(ask your Catering Manager for the price sheet)

## *Reception Packages*

Reception Packages include the following:

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

**Each of our unique venues has a food and beverage minimum.**

### Sunday Advantage

Ask us about our Sunday Advantage offer...

**The Champagne Brunch Reception**

Mimosa

Tropical Fruit Display

International Cheese Display

Smoked Salmon Display

Caprese Salad

Fresh Garden Salad with Toppings

Bagels, Croissants, Homemade Muffins,  
Jam, Jelly, Cream Cheese and Butter

Grits

Scrambled Eggs

Bacon & Sausage

Red Skinned Breakfast Potatoes

Espresso Iron Skillet Chicken Breast

Sliced Tenderloin with Garlic Scallion Butter

Fire Roasted Fresh Vegetables

Omelet Station with Cheddar, Mozzarella, Ham, Chicken, Mushroom, Onions,  
Peppers, Tomatoes, Jalapenos and Spinach

**\$75.00 per person**

All Stations require a chef attendant at \$120.00 each.

Menu prices are per person unless otherwise noted.

A 25% taxable service charge and 8.5% sales tax will be  
applied. Prices subject to change.

## **Station Receptions**

### **Option #1**

4 Hour Classic Bar  
Choice of (4) Hors D 'Oeuvres  
Choice of (2) Displays  
Choice of (2) Stations  
**\$120.00 per person**

### **Option #2**

4 Hour Luxury Bar  
Choice of (6) Hors D 'Oeuvres  
Choice of (2) Displays  
Choice of (3) Stations  
**\$135.00 per person**

### **Option #3**

4 Hour Luxury Bar  
Choice of (6) Hors D 'Oeuvres  
Choice of (3) Displays  
Choice of (4) Stations  
**\$150.00 per person**

All Stations require a chef attendant at \$120.00 each.  
Menu prices are per person unless otherwise noted.  
A 25% taxable service charge and 8.5% sales tax will be applied. Prices subject to change.

## **Emory Plated Packages**

### **Plated Dinner – Option# 1**

4 Hour Classic Bar  
Choice of (2) Hors D ‘Oeuvres  
Choice of (1) Display  
Dinner to include:  
Bread, Salad & Entrée  
**\$110.00 per person**

### **Plated Dinner – Option# 2**

4 Hour Luxury Bar  
Choice of (2) Hors D ‘Oeuvres  
Choice of (2) Display  
Dinner to include:  
Bread, Salad & Entrée  
**\$120.00 per person**

### **Plated Dinner – Option# 3**

4 Hour Luxury Bar  
Choice of (4) Hors D ‘Oeuvres  
Choice of (2) Display  
Dinner to include:  
Bread, Salad, Entrée & Emory Sweet Treats Display  
**\$130.00 per person**

All Stations require a chef attendant at \$120.00 each.  
Menu prices are per person unless otherwise noted.  
A 25% taxable service charge and 8.5% sales tax will be applied. Prices subject to change.

## **Buffet Dinner Packages**

### **Buffet Dinner - Option #1**

4 Hour Classic Bar  
Choice of (2) Hors D 'Oeuvres  
Choice of (1) Display

Mixed Green Salad with Cucumbers, Sliced Red Onions, Cheddar Cheese, Cherry Tomatoes,  
Croutons, Shredded Carrots, Balsamic Vinaigrette and Ranch  
Cucumber, Tomato, Red Onion and Feta Cheese in a Vinaigrette Dressing  
Roasted Corn Salad with Radish, Cilantro and Lime Butter  
Pecan Crusted Chicken with Peach Madeira Sauce  
Bourbon Glazed Salmon  
Sweet Potato Gnocchi with Broccoli Rabe  
Smoked Gouda Mashed Potatoes  
Garlic Roasted Vegetables

**\$120.00 per person**

### **Buffet Dinner - Option #2**

4 Hour Luxury Bar  
Choice of (4) Hors D 'Oeuvres  
Choice of (2) Displays

Mixed Green Salad with Cucumber, Sliced Red Onions, Cheddar Cheese, Cherry Tomato,  
Crouton, Shredded Carrots, Balsamic Vinaigrette and Ranch  
Broccoli Salad with Sliced Red Onions, Diced Bacon, Raisins, Roasted Almonds, Small Cube  
Cheddar Cheese and Smooth Mayonnaise Vinegar  
Marinated Button Mushrooms with Green Onions, Diced Red Pimentos, Rosemary and Red  
Wine Vinegar  
Slow Roasted Flank Steak with a Cabernet Sauce  
Pan Seared Chicken Piccata with Brown Butter  
topped with Capers and Sliced Lemons  
Almond Crusted Rainbow Trout with Lemon Butter Sauce  
Spinach Florentine Rice  
Roasted Vegetable Ratatouille  
Baby Carrots tossed in Honey and Thyme

**\$135.00 per person**

All Stations require a chef attendant at \$120.00 each.  
Menu prices are per person unless otherwise noted.  
A 25% taxable service charge and 8.5% sales tax will be applied.  
Prices subject to change

### **Buffet Dinner - Option #3**

4 Hour Luxury Bar  
Choice of (4) Hors D 'Oeuvres  
Choice of (2) Displays  
Choice of (1) Carving Station

Mixed Green Salad with Cucumbers, Sliced Red Onions, Cheddar Cheese, Cherry Tomatoes, Croutons, Shredded Carrots, Balsamic Vinaigrette and Ranch  
Fresh Corn Avocado Salad with Halved Cherry Tomatoes, Sliced Red Onions, Chopped Cilantro, Olive Oil, Salt and Pepper with Champagne Vinegar  
Fusilli Pasta with Grilled Zucchini, Yellow Squash, Sweet Red Bell Pepper and Garlic Diced Tofu tossed in Balsamic Vinaigrette and drizzled with Extra Virgin Olive Oil  
Roasted Quail stuffed with Wild Rice, Grapes and Blue Cheese  
Seared Sea Bass with Walnut and Peach Relish  
Tenderloin Filet with Cracked Pepper and Horseradish Crust  
Green and White Grilled Asparagus with Lemon Garlic Sauce  
Fresh Rainbow Swiss Card with Raisins and Pine Nuts  
Saffron and Parmesan Roasted Potatoes  
Wild Mushroom Risotto

**\$150.00 per person**

All Stations require a chef attendant at \$120.00 each.  
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A 25% taxable service charge and 8.5% sales tax will be applied.  
Prices subject to change.

## *Hors D 'Oeuvres*

### COLD

#### **Smoked Salmon and Goat Cheese Crostini**

Toasted Baguette topped with Herbed Goat Cheese and Smoked Salmon

#### **Asparagus Wrapped Prosciutto Rolls**

Prosciutto wrapped Asparagus with a Balsamic Glaze

#### **Shrimp Taco Bites**

Mini Taco Cup with Shrimp, Avocado, Sour Cream and Cilantro

#### **Curried Chicken Salad**

Curried Chicken Salad with Flamed Red Grapes in Mini Phyllo Cups

#### **Brie and Strawberry**

Toasted Baguette topped with Brie Cheese, Strawberry Glaze and Fresh Mint

#### **Tomato, Basil & Mozzarella Crostini**

Toasted Baguette topped with Garlic Roasted Tomato, Melted Mozzarella and Fresh Chopped Basil

#### **Southern Deviled Egg**

Topped with Capers and Pickled Okra

#### **Southern Chicken Bite**

Creamy Buffalo Chicken Dip served in a Wonton Cup

#### **Steak Bites**

Thinly Sliced Filet of Beef, topped with Blue Cheese and Fig Bourbon Jam, served over a Roasted Red Potato

#### **Prime Rib Rosemary Skewer**

Prime Rib, Roasted Mushrooms, Red Pepper and Rosemary

#### **Maine Lobster Salad in a Mini Box Cut Bun**

Lobster Salad mixed to perfection on a sliced Hawaiian Bun

All Stations require a chef attendant at \$120.00 each.  
A 25% taxable service charge and 8.5% sales tax will be applied. Prices subject to change.



**Hors D 'Oeuvres**

**HOT**

**Mac-n-Cheese Bites**

Zesty Mac and Cheese Bites with a Marinara and Buffalo Sauce

**Curried Vegetable Samosa**

Spiced Vegetables wrapped in Phyllo, served with a Spicy Yogurt Dip

**Mini Lump Crab Cake**

with Chipotle Aioli

**Pecan Crusted Chicken**

with Dijon Honey Mayonnaise

**Chicken Quesadilla Trumpets**

served with Fresh Salsa

**Lamb Chop Lollipop**

seared medium rare

**Shrimp & Lobster Quiche**

with Creole Mayonnaise

**Vegetarian Spring Roll**

with Duck Sauce and Asian Chili Sauce

**Mini BBQ Pulled Pork Biscuit**

topped with Carolina BBQ Sauce

**Beef Wellington**

with Creamy Madeira Sauce

**Coconut Crusted Shrimp**

with Plum Sauce

**Breaded Artichoke Heart**

with a Creamy Lemon Garlic Sauce

All Stations require a chef attendant at \$120.00 each.  
A 25% taxable service charge and 8.5% sales tax will be applied.  
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## **Displays**

### **Traditional Antipasto**

Grilled Sweet Bell Pepper, Sun Dried Tomatoes, Portobello Mushrooms, Artichoke Hearts, Olives, Baby Buffalo Mozzarella Cheese, Capicola, Prosciutto, Salami and Pepperoni served with Ciabatta and Focaccia Breads

### **Imported & Domestic Cheese**

European and American Cheese Displays, Assorted Marinated Olives and Grilled Vegetables served with Crackers and Rustic Breads

### **Smoked Salmon**

Cold Smoked Salmon thinly sliced  
served with Capers, Hard Boiled Eggs, Sliced Onions, Cucumbers, Olives,  
Cream Cheese Dill and Toasted Baguette Crisps

### **Vegetable Crudit **

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

### **Fruit & Berries**

Sliced Tropical Fresh Seasonal Fruit  
garnished with Fresh Berries and Edible Orchids with a Honey Yogurt Dip

### **Tea Sandwiches**

Assortment of Pimento Cheese, Roasted Vegetable, Salmon-Cucumber and Smoked Trout  
Tea Sandwiches

All Stations require a chef attendant at \$120.00 each.  
A 25% taxable service charge and 8.5% sales tax will be  
applied. Prices subject to change.

## **Upgraded Displays**

**(\$5.00 surcharge/display)**

### **Sushi Display**

If you love Asian Food, Sushi is a great option that offers a wide range of choices for your guests.

### **Bayou Delta Seafood Display**

Boiled Shrimp, Seasoned Crab Legs, Sauteed Black Mussels,  
Oysters on a Half Shell, Corn on the Cobb and Potatoes  
served with Cocktail Sauce and Lemon Wedges

### **French Pate Display**

French Pate with all the trimmings including Smoked Salmon Mousse, Campagne with Black Peppercorn, Chicken with Pistachio, Duck Mousse with Port Wine, Pork Country Pate with Black Pepper, Venison Pate with Apricot and Hazelnut  
served with a basket of Toasted Baguettes, Breadsticks, Herb Crackers and Fig Jam

### **Mediterranean Hummus Display**

Black Bean Hummus, Mediterranean Hummus, Fried Chickpea Hummus,  
Roasted Garlic and Rosemary Hummus  
Accompaniments include White Beans, Halved Figs, Pickled Vegetables, Asparagus, Dolmades, Cubes of Feta, Artichokes, Olives, Carrot Sticks, Celery Sticks, Marinated Green Beans  
with Assorted Grilled Pita Bread, Naan Bread, Bread Sticks and  
Roasted Sweet Potato Chips

All Stations require a chef attendant at \$120.00 each.  
A 25% taxable service charge and 8.5% sales tax will be applied.  
Prices subject to change.

## **Stations**

### **Risotto Station**

Creamy Risotto with Assorted Toppings to include Crispy Bacon, Mushrooms, Sweet Peas, Sundried Tomatoes, Spinach, Skirt Steak and Grilled Chicken

### **Georgia Barbecue Station**

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

### **Shrimp and Grits Station**

Creamy White Cheddar Grits topped with Sauteed Georgia Gulf Shrimp and Andouille Sausage in a Cajun Cream Sauce  
garnished with choice of Smoked Bacon, Chives, Shredded Cheese and Sun-Dried Tomatoes

### **Mac 'n Cheese Station**

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

### **Pasta Station**

Fusilli and Tri-Color Tortellini with Alfredo and Marinara Sauce cooked to order with choice of Grilled Chicken, Sauteed Rock Shrimp, Mushrooms, Squash, Zucchini, Sun-Dried Tomatoes, Green Onions and Parmesan Cheese served with Italian Bread

### **New Orleans BBQ Shrimp**

Creamy New Orleans Cajun Butter cooked to order with Fresh Garlic, Sun-Dried Tomatoes, Chopped Green Onions, Deveined Shrimp, Crushed Red Pepper served over a Toasted Baguette

### **Asian Stir-Fry Station**

Chicken, Beef, Shrimp, Assorted Vegetables, Noodles, Jasmine Rice, Chopsticks, Fortune Cookies and Fried Wontons

### **Street Taco Station**

Sriracha Salmon, Carnitas Pork, Barbacoa Shredded Beef, served with Pickled Shredded Cabbage, Fresh Guacamole, Shredded Cheddar, Sour Cream, Pico Sauce, Fresh Chopped Cilantro, Lime Wedges, Shredded Lettuce and Fresh Sliced Jalapeno Pepper  
Hard Taco Shells and Soft Flour Tortillas

All Stations require a chef attendant at \$120.00 each.  
A 25% taxable service charge and 8.5% sales tax will be applied.  
Prices subject to change.

## **Carving Stations**

### **Whole Grain Crusted Prime Rib**

Creamy Horseradish, Grainy Mustard and Roasted Shallot Au Jus  
served with Soft Dinner Rolls, Buttermilk Biscuits and Cornbread

### **Blackened Beef Tenderloin**

Peppercorn Demi Glaze, Creamy Horseradish  
served with Soft Dinner Rolls, Buttermilk Biscuits and Cornbread

### **Salmon En Croute**

Marinated Salmon filled with Crab and baked in a Puff Pastry Shell,  
with Dill Mayonnaise and Light Dijon Cream Sauce  
served with Mini Muffins

### **Oven Brownd Turkey Breast**

Giblet Gravy and Cranberry Sauce  
served with Soft Dinner Rolls, Buttermilk Biscuits and Cornbread

### **Pork Tenderloin Stuffed with Andouille Sausage**

Slow Cooked with Blackened Seasoning  
with Mustard Grain Sauce and Peach Chutney  
served with Soft Dinner Rolls, Buttermilk Biscuits and Cornbread

### **Deep Fried Whole Red Snapper**

Toppings include Pickled Shredded Cabbage, Fresh Guacamole, Sour Cream, Pico Sauce, Fresh  
Chopped Cilantro, Fresh Sliced Jalapeno Pepper  
Hand served with Soft Dinner Rolls, Buttermilk Biscuits and Cornbread

All Stations require a chef attendant at \$120.00 each.  
A 25% taxable service charge and 8.5% sales tax will be applied.  
Prices subject to change.

## **Salads**

### **Emory Salad**

Mixed Greens, English Cucumbers, Teardrop Tomatoes and Herb Croutons

### **Spinach Salad**

Candied Pecans, Dried Cranberries, Sliced Mushrooms and Feta Cheese on a bed of Spinach

### **Sherry Poached Pear Salad**

Baby Lettuce, Shaved Almonds, Strawberries, Yellow Pear Tomatoes and Sliced Goat Cheese

### **Clifton Salad**

Tomato and Bocconcini on top of Spring Mixed Greens  
drizzled with Balsamic Vinegar

### **Caesar Salad**

Baby Romaine with Diced Tomatoes, Fresh Parmesan Cheese and Roasted Garlic Croutons  
drizzled with Anchovy Caesar Dressing

## **UPGRADED SALADS**

**(available at \$5.00 surcharge)**

### **Lobster Tail Salad**

Baby Greens with Marinated Lobster Tail, Avocado and Teardrop Tomatoes drizzled  
with Chive Vinaigrette

### **Cucumber Bundle Salad**

Cucumber Bundle of Lola Rosa Arugula and Butter Lettuce with Crumbled Chevre Cheese,  
Candied Pecans and Shrimp  
with a Raspberry Vinaigrette Dressing

### **Duck Confit Salad**

Asparagus with Duck Confit, Poached Egg, Pickled Blackberry  
over a Spring Vegetable Mix with Marcona Almonds and Sherry Vinaigrette

Menu prices are per person unless otherwise noted.  
A 25% taxable service charge and 8.5% sales tax will be applied.  
Prices subject to change.

## **Plated Entrees**

### **Cast Iron Seared NY Strip Steak**

with Wild Mushroom Jus, Roasted Baby Potatoes, Brussel Sprouts and Roman Carrots

### **Grilled Bistro Tender Filet**

Kosher Salt, Cracked Pepper and Burgundy Demi Glaze  
Cheddar Cheese Au Gratin Potatoes and Sage Roasted Zucchini

### **Roasted English Lamb Chop**

with Rosemary Garlic Jus and Dauphinoise Potatoes

### **Pistachio Crusted Sea Bass**

with Lemon Wine Sauce, Parmesan Risotto and Broccolini

### **Blackened King Salmon**

with Cajun Crème Corn Maque Choux

### **Stuffed Chicken Breast**

with Cornbread Dressing, Sage Butter Sauce, Cranberries and Broccolini  
served with Roasted Roma Tomatoes and Wild Rice Pilaf

### **Chardonnay Braised Chicken Breast**

with Risotto, Warm Pancetta and Fontina Asparagus Crepe  
with a Citrus Beurre Blanc

### **Surf and Turf**

4oz Petite Filet and 4oz Lobster Tail with Red Wine Sauce, Truffle Potato Crisp and Roasted  
Roma Tomato and Asparagus Bundle

### **Seared Filet and Duck Confit**

with Wild Mushroom and Port Wine Sauce  
served with Smoked Gouda Polenta and Seasonal Roasted Baby Vegetables

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

All Stations require a chef attendant at \$120.00 each.

Menu prices are per person unless otherwise noted.

A 25% taxable service charge and 8.5% sales tax will be applied.

Prices subject to change

**Vegetarian & Vegan Entrees**

**Whole Wheat Penne Pasta**

with Roasted Seasonal Vegetables in a Tomato Sauce  
with Garlicky Kale

**Butternut Squash and Red Pepper Risotto**

with Grilled Tofu, Arugula and Parmesan Cheese  
drizzled with Truffle Oil

**Soy Braised Tofu**

served with Baby Bok Choy, Jasmine Rice  
and Miso Sauce

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

All Stations require a chef attendant at \$120.00 each.

Menu prices are per person unless otherwise noted.

A 25% taxable service charge and 8.5% sales tax will be applied.

Prices subject to change



## **Dessert Options**

### **Wedding Cake (outside vendor)**

Please coordinate a time to have your wedding cake delivered.

In lieu of a bringing in a wedding cake we do offer the following desserts.

### **Emory Sweet Treats**

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

**\$16.00 per person**

### **Rich Chocolate Table Display**

Decorated Chocolate Truffles, Chocolate Covered Strawberries, Rosemary Raspberry Truffle Square, Chocolate Truffle Cookies, Chocolate Bombs, Assortment of Chocolate Candies, the Most Epic Triple Chocolate Cake, Chocolate Cupcakes, Chocolate Covered Pretzels

**\$24.00 per person**

All Stations require a chef attendant at \$120.00 each.  
Menu prices are per person unless otherwise noted.  
A 25% taxable service charge and 8.5% sales tax will be applied. Prices subject to change.

## **Banquet Beverage Packages**

Hosted Hourly Bar Options. Each option listed below features brand Liquors, Red & White Wine, assorted Domestic & Imported Beer, Soft Drinks, Soda Waters, Juices and Mixers.

A bartender fee of \$120.00 per bartender applies to all bar options, plus an additional \$25.00 per each additional hour after 4 hours.

(1 bartender per 100 attendees suggested)

Bartenders are required for all banquet bars.

Wine may be served with any meal by the bottle based on consumption. Wine may be served by the glass for house wines only. Please ask for a wine list to make a selection.

Bar Packages are priced per person per hour, plus service fee and sales tax.

### **DRY BAR:**

**An assortment of Domestic & Imported Beers and House Wines Varietals.**

**1<sup>st</sup> Hour - \$12.00 per person; \$6.00 per person each additional hour.**

### **CLASSIC BAR:**

- Smirnoff Vodka
- Beefeaters Gin
- Cruzan Rum
- Jose Cuervo Gold Tequila
- Jim Beam White Label Bourbon
- Seagram's 7 Whiskey
- Dewar's White Label Scotch

**An assortment of Domestic & Imported Beers, House Wines.**

**1<sup>st</sup> Hour - \$16.00 per person; \$8.00 per person each additional hour**

### **LUXURY BAR:**

- Titos Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Reposado Tequila
- Jack Daniels Bourbon
- Crown Royal
- Johnnie Walker Red Label Scotch

**An assortment of Domestic & Imported Beers, House Wines.**

**1<sup>st</sup> Hour - \$20.00 per person; \$10.00 per person each additional hour**

A 25% taxable service charge and 8.5% (plus 3% GA Alcohol Tax) sales tax will be applied.

Prices subject to change

**PREMIUM BAR:**

- Grey Goose Vodka
- Bombay Sapphire Gin
- Captain Morgan Rum
- Patron Blanco Tequila
- Bulliet Bourbon
- Crown Royal Whiskey
- Johnnie Walker Black Label Scotch

**An assortment of Domestic & Imported Beers, Premium Wines.  
1<sup>st</sup> Hour - \$24.00 per person; \$12.00 per person each additional hour**

**CONSUMPTION HOST BARS: Charges are based on the actual number of drinks consumed, plus service fee and sales tax.**

**HOST BAR:**

- Classic Bar Brand Liquors | \$8 EACH
- Luxury Bar Brand Liquors | \$10 EACH
- Premium Liquors | \$12 EACH
- House Wine | \$9 EACH
- Premium Wine | \$12 EACH
- Imported Beers | \$7 EACH
- Premium/Craft Beers | \$8 EACH
- Domestic Beers | \$6 EACH
- Soft Drinks & Bottled Water | \$3 EACH

**HOST BAR ENHANCEMENTS: Beverage prices are per drink.**

Hennessy VSOP \$11

UPGRADED BEER \$8

- Local Craft Beers & Ciders

**CASH BAR:**

- Classic Bar Brand Liquors | \$9 EACH
- Luxury Bar Brand Liquors | \$11 EACH
- Premium Liquors | \$13 EACH
- House Wine | \$9 EACH
- Luxury Wine | \$10 Each
- Premium Wine | \$12 EACH
- Imported Beers | \$7 EACH
- Premium / Craft Beers | \$7 EACH
- Domestic Beers | \$6 EACH
- Soft Drinks & Bottled Water | \$3 EACH

\*Cash Bar Prices are Inclusive of (8.5%) Sales Tax and (3%) Georgia Alcohol Tax.

**DOMESTIC BEERS:**

Budweiser

Sweet Water 420

Bud Light

**IMPORT BEERS:**

Corona

Heineken

Blue Moon

WINES: PLEASE SEE WINE LIST FOR OUR BOTTLE PRICING

All drinks come with appropriate garnish and mixers.

**WINES:**

**CLASSIC BAR: Robert Mondavi**

- Cabernet
- Chardonnay
- Pinot Grigio

**PREMIUM BAR: Chateau St. Michelle Indian Wells**

- Cabernet
- Chardonnay
- Merlot
- 

**CHAMPAGNE:**

- Domaine St. Michelle

**Banquet Beverages Additional Information:**

- Cash bar prices are inclusive of applicable taxes.
- For all options, open, hosted or cash, a bartender fee of \$120.00 per bartender applies.
- Per Georgia Alcohol Sales Law, alcohol cannot be served before 12:30pm on Sundays.
- All prices are subject to a 25% service charge, 8.5% sales tax and 3% Georgia Alcohol Tax.