



# Wedding Ceremony Packages





# Ceremony Package

## **Garden Courtyard Ceremony**

\$3,000.00

## **Sprite Garden Ceremony**

\$2,500.00

## **Houston Mill House Gazebo Ceremony**

\$2,500.00

## **Indoor Ceremony**

\$2,500.00

(Largest Indoor Space)

(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.





# Reception Packages

## **Reception Packages include the following:**

*Ask about our Sunday  
Advantage offer!*

- 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 & Beverage Minimum.**



# The Champagne Brunch Reception

Mimosa

Seasonal Fruit Display

International Cheese Display

Smoked Salmon Display

Caprese Salad

Fresh Garden Salad with Toppings

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

Homestyle Grits

Scrambled Eggs

Bacon & Sausage

Red Skin 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**

**A 25% taxable service charge and 8.9% sales tax will  
be applied. Prices are subject to Change.**





# Station Receptions

## Option #1:

4 Hour Classic Bar

Choice of (4) four Hors D'Oeuvres

Choice of (2) two Displays

Choice of (2) Stations

**\$140.00++ per person**

## Option #2:

4 Hour Luxury Bar

Choice of (6) six Hors D'Oeuvres

Choice of (2) two Displays

Choice of (3) three Stations

**\$160.00++ per person**

## Option #3:

4 Hour Luxury Bar

Choice of (6) six Hors D'Oeuvres

Choice of (3) three Displays

Choice of (4) four Stations

**\$180.00++ per person**

All Stations require a chef attendant at \$120 each  
Menu prices are per person unless otherwise noted.  
A 25% taxable service charge and 8.9% sales tax will  
be applied. Prices are subject to Change.



# Emory Plated Packages

## **Plated Dinner - Option #1:**

4 Hour Classic Bar  
Choice of (2) two Hors D'Oeuvres  
Choice of (1) one Display  
Dinner to include:  
Bread, Salad, & Entree  
**\$130.00++ per person**

## **Plated Dinner - Option #2:**

4 Hour Luxury Bar  
Choice of (2) two Hors D'Oeuvres  
Choice of (2) two Displays  
Dinner to include:  
Bread, Salad, & Entree  
**\$150.00++ per person**

## **Option #3:**

4 Hour Luxury Bar  
Choice of (4) four Hors D'Oeuvres  
Choice of (2) two Displays  
Dinner to include:  
Bread, Salad, Entree, and Emory Sweet Treats Display  
**\$170.00++ per person**

Menu prices are per person unless otherwise noted.  
A 25% taxable service charge and 8.9% sales tax will  
be applied. Prices are subject to Change.



# Buffet Dinner Packages

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

4 Hour Classic Bar

Choice of (2) two Hors D'Oeuvres

Choice of (1) one Display

Mixed Green Salad

*with Cucumbers, Sliced Red Onions, Cheddar Cheese, Cherry Tomatoes, Croutons, Shredded Carrots, Balsamic Vinaigrette, and Ranch*

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

**\$150.00++ per person**

**Menu prices are per person unless otherwise noted.**

**A 25% taxable service charge and 8.9% sales tax will be applied. Prices are subject to Change.**



# Buffet Dinner Packages Cont.

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

4 Hour Luxury Bar

Choice of (4) four Hors D'Oeuvres

Choice of (2) two Displays

### **Mixed Green Salad**

*with Cucumbers, Sliced Red Onions, Cheddar Cheese, Cherry Tomatoes, Croutons, 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*

**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

**\$160.00++ per person**

**Menu prices are per person unless otherwise noted.**

**A 25% taxable service charge and 8.9% sales tax will be applied. Prices are subject to Change.**



# Buffet Dinner Packages Cont.

## Buffet Dinner - Option #3:

4 Hour Luxury Bar

Choice of (4) four Hors D'Oeuvres

Choice of (2) two 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*

**\$170.00++ per person**

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be applied. Prices are subject to Change.





# Cold Hor D'Oeuvres

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

Toasted Baguette topped with Herbed Goat Cheese and Smoked Salmon

## **Shrimp Taco Bites**

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

## **Brie and Strawberry**

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

## **Southern Deviled Eggs**

Topped with Capers and Pickled Okra

## **Steak Bites**

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

## **Asparagus Wrapped Prosciutto Rolls**

Prosciutto wrapped Asparagus with a Balsamic Glaze

## **Curried Chicken Salad**

Curried Chicken Salad with Flamed Red Grapes in Mini Phyllo Cups

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

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

## **Southern Chicken Bites**

Creamy Buffalo Chicken Dip served in a Wonton Cup

## **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





# Hot Hor D'Oeuvres

## **Mac-n-Cheese Bites**

Zesty Mac and Cheese Bites with a Marinara and Buffalo Sauce

## **Mini Lump Crab Cake**

with Chipotle Aioli

## **Chicken Quesadilla Trumpets**

served with Fresh Salsa

## **Shrimp & Lobster Quiche**

with Creole Mayonnaise

## **Mini BBQ Pulled Pork Biscuit**

topped with Carolina BBQ Sauce

## **Coconut Crusted Shrimp**

with Plum Sauce

## **Curried Vegetable Samosa**

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

## **Pecan Crusted Chicken**

with Dijon Honey Mayonnaise

## **Lambchop Lollipops**

seared medium rare

## **Vegetarian Spring Roll**

with Duck Sauce and Asian Chili Sauce

## **Beef Wellington**

with Creamy Madeira Sauce

## **Breaded Artichoke Heart**

with Creamy Lemon Garlic Sauce





# 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 & Focaccia Breads

## **Smoked Salmon**

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

## **Fruit & Berries**

Sliced Fresh Seasonal Fruits  
Garnished with Fresh Berries & Edible Orchids with a Honey Yogurt Dip

## **Cold Sliders Display**

Party Potato Rolls, **Mini Beef and Sage Sliders** with Gorgonzola blended with Worcestershire sauce, Shallot, parsley, and sage  
**Salmon Sliders** with Siracha Chili Aioli with brown sugar and soy sauce glazed grilled salmon & finished off with a savory and vibrant Siracha chili aioli

**\$35++ per person**

## **Imported & Domestic Cheese**

European and American Cheese Displays and Assorted Marinated Olives served with Crackers & Rustic Breads

## **Vegetable Crudite**

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

## **Tea Sandwiches**

Pimento Cheese, Roasted Vegetables, Salmon-Cucumber, & Smoked Trout Tea Sandwiches





# Upgraded Displays

**(\$10.00 Surcharge/Display)**

## **Sushi Display**

A Variety of Maki, Nigiri Sushi to include: Eel, Salmon, Shrimp, & Spicy Tuna  
Station Served with Wasabi, Pickled Ginger, & Soy Sauce

**\$Current Market Pricing++**

## **Bayou Delta Seafood Display**

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

**\$Current Market Pricing++**

## **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



A decorative border of green leaves and branches with small gold dots, framing the text.

# 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 & 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

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

## **Pasta Station**

Fusilli and Tri-Color Tortellini with Alfredo & Marinara Sauce  
Cooked to Order with Mushrooms, Squash, Zucchini, Sun-Dried Tomatoes, Green Onions, &  
Parmesan Cheese  
Served with Italian Bread

***Add Chicken, Beef, or Shrimp for an additional \$2++ per person, per item***

## **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

## **Stir-Fry Station**

Broccoli, Cauliflower, Red Onions, Snap Peas, Napa Cabbage, Bok Choy, Green Onion, and  
Mung Bean Sprouts Served over Jasmine Rice  
served in an oriental box

***Add Chicken, Beef, or Shrimp for an additional \$2++ per person, per item***

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# 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

## **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

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# Salads

## **Emory Salad**

Mixed Greens, English Cucumbers, Teardrop Tomatoes and Herb Croutons

## **Spinach Salad**

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

## **Sherry Poached Pear Salad**

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

## **Caesar Salad**

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

## **Chicken Salad**

White meat chicken salad with champagne vinaigrette  
served with grapes, apples, and walnuts

## **UPGRADED SALADS (available at \$5.00 surcharge)**

### **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

**All Stations require a chef attendant at \$120 each**  
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# Plated Entrees

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

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

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

## **Roasted English Lamb Chop**

with Rosemary Garlic Jus and Dauphinoise Potatoes

## **Blackened King Salmon**

Roasted Fingerling Potatoes & Green Beans  
Cajun Creme Corn Maque Choux

## **Chardonnay Braised Chicken Breast**

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

## **Grilled Bistro Tender Filet**

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

## **Seared Sea Bass**

with Lemon Wine Sauce, Parmesan Risotto and Broccolini

## **\$Current Market Price++**

## **Stuffed Chicken Breast**

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

## **Surf & Turf**

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

All Stations require a chef attendant at \$120 each

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# Vegetarian & Vegan Entrees

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

## **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

## **Portabella Rockefeller**

Roasted Red Pepper Coulis  
Spinach, Yellow Squash, Zucchini, Mushroom, Tofu, & Asparagus

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

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# Dessert Options

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

Please coordinate a time to have your wedding cake delivered.

**In lieu of bringing in a wedding cake, we do offer the following desserts:**

### **Emory Sweet Treats**

Georgia Peach Bread Pudding, Assorted Miniature Cakes, Petit Fours, Tarts, & French Macaroons

**\$16.00++ per person**

### **Assorted Cupcake Platter**

An assortment of Vanilla, Chocolate, Red Velvet, & Chef's selection of seasonal flavors.

**\$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, Epic Triple Chocolate Cake, Chocolate Cupcakes, & Chocolate Covered Pretzels

**\$24.00++ per person**

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

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# Bar Packages

HOSTED HOURLY BAR OPTIONS A BARTENDER FEE OF \$120.00 PER BARTENDER APPLIES TO ALL BAR OPTIONS \$25 PER EACH ADDITIONAL HOUR, AFTER 4 HOURS (1 PER 100 GUESTS 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.

BAR PACKAGES ARE PRICED PER PERSON PER HOUR PLUS SERVICE CHARGE & SALES TAXES.

## **Beer & Wine Bar** *1st Hour \$12 per person- \$6 per additional hour*

**Beer:** Miller Lite, Sweetwater 420, Blue Moon, Sam Adams, Heineken

**Upgrade (\$4 more) with Craft Beers to include:** Creature Comforts Tropicalia, 3 Taverns Prince of Pilsner

**Wine:** Robert Mondavi Chardonnay, Cabernet, Pinot Grigio, Merlot

## **Classic Bar** *1st Hour \$16 per person- \$8 per additional hour*

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

**Beers:** Miller Lite, Sweetwater 420, Blue Moon, Corona, Yuengling, Heineken

**Robert Mondavi:** Chardonnay, Cabernet, Pinot Grigio, Merlot



# Bar Packages Cont.

## **Luxury Bar** *1st Hour \$22 per person- \$10 per additional hour*

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

**Beers:** Miller Lite, Sweetwater 420, Blue Moon, Corona, Yuengling, Heineken

**Upgraded Wines:** Chateau St Michelle Indian Wells Chardonnay, Cabernet, Merlot

## **Premium Bar** *1st Hour \$28 per person- \$14 per additional hour*

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

**Beers:** Miller Lite, Sweetwater 420, Blue Moon, Corona, Yuengling, Heineken

**Caymus Wines:** Conundrum by Caymus White, Bonanza by Caymus Cabernet, Conundrum by Caymus Red Blend, Sea Side by Caymus Chardonnay



# Bar Packages Cont.

**CONSUMPTION HOSTED BAR OPTION CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS CONSUMED, PLUS SERVICE CHARGE & SALES TAXES.**

## **Host Bar**

- Classic Bar Brand Liquors | \$8 EACH
- Luxury Bar Brand Liquors | \$12 EACH
- Premium Liquors | \$14 EACH
- House Wine | \$10 EACH
- Luxury Wine | \$12 EACH
- Premium Wine | \$14 EACH
- Imported Beers | \$7 EACH
- Premium/Craft Beers | \$8 EACH
- Domestic Beers | \$6 EACH
- Soft Drinks & Bottled Water | \$3 EACH

## **HOST BAR ENHANCEMENTS:**

UPGRADED BEER \$8- Local Craft Beers & Ciders

## **Cash Bar** *\*Cash Bar Prices are Inclusive of (8.9%) Sales Tax and (3%) Georgia Alcohol Tax*

- |  |  |
|--|--|
| • Classic Bar Brand Liquors   \$9 EACH | • Premium Wine   \$14 EACH               |
| • Luxury Bar Brand Liquors   \$12 EACH | • Imported Beers   \$7 EACH              |
| • Premium Liquors   \$14 EACH          | • Premium / Craft Beers   \$8 EACH       |
| • House Wine   \$10 EACH               | • Domestic Beers   \$6 EACH              |
| • Luxury Wine   \$12 EACH              | • Soft Drinks & Bottled Water   \$3 EACH |



# Bar Packages Cont.

## **Domestic Beers:**

**Sweet Water 420**  
**Miller Lite**  
**Sam Adams**  
**Yuengling**  
**Blue Moon**

## **Imported Beers:**

**Corona**  
**Heineken**

## **Wine List**

**Classic Bar:** Robert Mondavi  
**Cabernet | Chardonnay | Pinot Grigio**

**Luxury Bar:** Chateau St. Michelle Indian Wells  
**Cabernet | Chardonnay | Merlot**

**Premium Bar:** Caymus Wines  
**Conundrum by Caymus White | Bonanza by Caymus**  
**Cabernet | Conundrum by Caymus Red Blend | Sea**  
**Side by Caymus Chardonnay**

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 RULES: ALCOHOL CANNOT BE SERVED BEFORE 12:30 PM ON SUNDAYS. ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE, 8.9% SALES TAX, AND 3% GEORGIA ALCOHOL TAX.



# Bar Packages Cont.

*\*\*All Cocktail Names can be changed to suit themes or Company Brands\*\**

## Signature Cocktails

### **Tropical Tiki | \$12**

*Spiced Rum, light rum, Amaretto, Pineapple Juice, Lime Juice*

### **Cucumber Refreshner | \$16**

*Gin, St. Germaine, Muddled Cucumbers*

### **The "404" (PEACH MINT JULEP) | \$14**

*Bourbon, Mint, Peach Schnapps, Simple Syrup*

### **Pineapple Jalapeno Margarita | \$12**

*Pineapples, jalapenos, Tequila, lime juice, simple syrup*

### **Georgia Peach Mule | \$12**

*Vodka, PEACH, ginger beer*

### **Eagle Blue Martini | \$12**

*Vodka, Blue Curacao, Orgeat Syrup, Lemon Juice, Mint*

### **Smoky Old Fashioned | \$14**

*Whiskey, Bitters, Simple Syrup*

### **Bellini: Blackberry, Kiwi, or Strawberry | \$14**

*Sparkling Wine, Fruit Puree*

## Signature Mocktails

### **Cucumber Mint Lemonade**

### **Peach Basil Sweet Tea**

*PRICES BASED ON CONSUMPTION. SPECIALTY COCKTAIL CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS MADE. ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND 8.9% SALES TAX.*