

# Georgia Center Wedding Dinner Buffets

## Orchid Buffet

Honey-Glazed, Pit-Smoked Ham Carved Tableside by a Uniformed Attendant  
Mixed-Seafood-Stuffed Flounder and Creole Lobster Cream Sauce Served with Rice  
Breast of Chicken Provençal Garnished with Fettuccine

### FEATURED SALADS

Mixed Greens with Strawberries and Poppy Seed Dressing  
Fresh Melon and Seasonal Berries with Honey Fruit Yogurt Sauce

### YOUR CHOICE OF TWO SALADS

Roasted Corn and Black Bean  
Tomato and Cucumber  
Tricolor Rotini Pasta with Fresh Vegetables  
Tomato Cucumber Crudités

### YOUR CHOICE OF TWO VEGETABLES

Buttered Broccoli Florets and Pimento  
Green Beans Amandine  
Sweet Potato Soufflé  
Honey-Glazed Baby Carrots  
Herb-Roasted Eggplant and Tomatoes

Hot French Rolls with Sweet Cream Butter and Margarine

SERVED WITH TEA, WATER, AND COFFEE



# Georgia Center Wedding Dinner Buffets

## Gardenia Buffet

Chicken Parmesan Garnished with Fettuccini and Served with Marinara Sauce  
Slow-Roasted, Choice Top Round of Beef Carved Tableside by a Uniformed Attendant  
Seafood Dijonnaise with Crisp Rusk Toasts

### FEATURED SALADS

Baby Greens, Aged Blue Cheese, Pecans, Sliced Pear with Raspberry Dressing  
Fresh Melon and Seasonal Berries with Honey Fruit Yogurt Sauce

### YOUR CHOICE OF TWO SALADS

Artichoke, Mushroom, and Red Pepper  
Roasted Corn and Black Bean  
Cucumber with Dill and Sour Cream  
Tricolor Rotini Pasta with Fresh Vegetables  
Caponata  
Tomato Cucumber Crudités

### YOUR CHOICE OF THREE VEGETABLES

Buttered Broccoli Florets with Pimento  
Green Beans Amandine  
Seasonal Squash Soufflé  
Honey-Glazed Baby Carrots  
Roasted Eggplant and Tomatoes  
Cauliflower Polonaise  
Herb and Garlic Mashed Potatoes  
Molasses-Roasted Sweet Potatoes  
Sweet Corn Pudding  
Rosemary-Roasted Fingerling Potatoes

Hot French Rolls with Sweet Cream Butter and Margarine

SERVED WITH TEA, WATER, AND COFFEE



# Georgia Center Wedding Dinner Buffets

## Amaryllis Buffet

*Spinach-and-Parmesan-Stuffed Chicken Garnished with Fettuccini and Red Pepper Coulis*  
*Grilled Salmon and Hollandaise Sauce Served with Rice*  
*Prime Rib Served Carved Tableside by a Uniformed Attendant with Demi-Glace*

### FEATURED SALADS

*Baby Spinach with Fresh Mozzarella, Tomatoes, and Basil Vinaigrette*  
*Fresh Melon and Seasonal Berries with Honey Fruit Yogurt Sauce*

### YOUR CHOICE OF TWO SALADS

*Artichoke, Mushroom, and Red Pepper*  
*Roasted Corn and Black Bean*  
*Cucumber with Dill and Sour Cream*  
*Tricolor Rotini Pasta and Fresh Vegetables*  
*Caponata*  
*Apricot-Almond Couscous*  
*Georgia Caviar*  
*Gazpacho*  
*Grilled Vegetables with Balsamic Vinaigrette*  
*Marinated Broccoli Salad*

### YOUR CHOICE OF THREE VEGETABLES

*Buttered Broccoli Florets with Pimento*  
*Green Beans Amandine*  
*Seasonal Squash Soufflé*  
*Honey-Glazed Baby Carrots*  
*Herb-Roasted Eggplant and Tomato*  
*Cauliflower Polonaise*  
*Herb and Garlic Mashed Potatoes*  
*Molasses-Roasted Sweet Potatoes*  
*Sweet Corn Pudding*  
*Rosemary-Roasted Red Bliss Potatoes*

*Hot French Rolls with Sweet Cream Butter and Margarine*

**SERVED WITH TEA, WATER, AND COFFEE**



## Wedding Alcohol Service Information

The Georgia Center offers a variety of alcohol service options for your reception, whether you are planning to have a full bar, wine with dinner, or a champagne toast.

### BARTENDERS

Bartender charges are applicable for all receptions that have bar service. One bartender is required for every 50 guests attending an open bar. One bartender is required for every 75 guests attending a cash bar. If the actual amount of bartender time exceeds the time originally requested, the bartender charge will be prorated accordingly.

PER BARTENDER/PER HOUR .....	\$30.00
PER QUARTER-HOUR, THEREAFTER .....	\$ 7.50
THE MAXIMUM BARTENDER CHARGE FOR A RECEPTION .....	\$250.00

### BUTLER SERVICE

Our butler service may be ordered during any reception and allows your guests to keep mingling as our wait staff comes to them. Any combination of alcohol may be served. No bartender fee is required for this service.

PER SERVER/PER HOUR .....	\$30.00
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### OPEN-BAR SERVICE — ACTUAL CONSUMPTION

With open-bar service based on actual consumption, you will pay only for the alcoholic beverages actually consumed by your guests. The bartender keeps count of each drink served, and a total is computed at the end of the reception. There will be no individual sales. You may choose to limit the selection of alcohol to a particular type or brand. You may also specify a maximum amount that you would like to spend. Maximums are set before service charge and sales tax. If this amount is reached, the bar can be adjusted to become a cash bar. The Georgia Center reserves the right for a \$150 leeway on the maximum to make the transition from actual consumption to cash bar.

#### OPEN-BAR PRICES

DOMESTIC BEER .....	\$3.25
IMPORTED BEER .....	\$3.75
WINE BY THE GLASS .....	\$4.00
WINE BY THE BOTTLE.....	<i>See Wine List</i>
LIQUOR BY THE DRINK BAR BRANDS .....	\$4.00
LIQUOR BY THE CALL BRAND .....	\$4.75
SOFT DRINKS AND BOTTLED WATER.....	\$1.75
PREMIUM BRANDS AND AFTER-DINNER LIQUEURS OR CORDIALS ( <i>available upon request</i> ) .....	\$5.50
SPARKLING APPLE CIDER (NONALCOHOLIC) .....	\$9.75/Bottle

NOTE: PRICES ARE SUBJECT TO APPLICABLE SERVICE CHARGES AND GEORGIA SALES TAX.



## *Wedding Alcohol Service Information, continued*

### CASH-BAR SERVICE

Cash bar service is when the guests pay for their own drinks. The bartender serves as the cashier. Drinks may be purchased using cash only. You can request to serve only beer and wine on your cash bar.

#### CASH-BAR PRICES

DOMESTIC BEERS.....	\$3.50
IMPORTED BEERS.....	\$4.00
WINES BY THE GLASS.....	\$4.25
LIQUOR BY THE DRINK — BAR BRANDS.....	\$4.25
LIQUOR BY THE CALL BRANDS.....	\$5.00
PREMIUM BRANDS AND AFTER-DINNER LIQUEURS OR CORDIALS (available upon request).....	\$6.00
SOFT DRINKS AND BOTTLED WATER.....	\$2.00

NOTE: THE PRICES LISTED ABOVE INCLUDE GEORGIA SALES TAX.

### CHAMPAGNE TOAST — ACTUAL CONSUMPTION

A champagne toast can be served to you and your guests during any part of your reception ceremonies. You are billed only the amount of alcohol consumed by your guests, based on the number of bottles served. The count is made by the bar supervisors for the reception. With this type of service, there are no individual sales. No bartender fee is required.

#### CHAMPAGNE PRICES

Veuve du Vernay Brut Blanc de Blancs, France (per bottle).....	\$19.50
Dom Vincent Crémant, France (per bottle).....	\$29.95
Nonalcoholic Sparkling Apple Cider (per bottle).....	\$9.75

### WINE SERVICE WITH SEATED MEALS — ACTUAL CONSUMPTION

Wine (with beer and/or nonalcoholic sparkling apple cider) can be served in conjunction with your seated meal. The host is billed only the amount of wine consumed by the group, based on the number of bottles served. The charge for this service is determined by keeping a count of wine actually consumed by the guests. The count is made by the bar supervisors for the reception. With this type of service, there are no individual sales. The group is limited to 2 choices of wine per function. No bartender fee is required. Please ask your wedding specialist for a wine list.

### GENERAL INFORMATION

- Soft drinks will be available at all bar-service functions.
- Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area.
- Alcoholic beverages purchased in the Georgia Center cannot be taken off of the Georgia Center property. All alcoholic beverages purchased during a banquet function can only be consumed in our service areas.
- Prices are effective July 1, 2005, to June 30, 2006, but are subject to change should economic conditions require.

