



**The Most Talked About Events in Atlanta**

Great food can make a special event, an unforgettable one.

Livingston Restaurant + Bar is known for fresh, innovative cooking and we are so pleased that we can offer Catering by Livingston for your wedding.

## WEDDING RECEPTION PLANNING INFORMATION

Our goal at The Georgian Terrace is to ensure the success of your important occasion. The information below will be helpful in planning the intimate details of your event. Please do not hesitate to ask your Catering Manager any questions regarding this information.

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### EVENT PLANNING

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The Georgian Terrace has a long history of hosting weddings and special events; therefore, we will make suggestions in the planning process to make your special day a day to remember. Below are a few general event styles we have found that work well.

**Friday Evening Reception;** due to traffic, work hours, etc., timing works best with an hors d'oeuvres reception. Suggested Ceremony start time of 7:00 PM

**Saturday Luncheon Receptions** need to conclude by 5:00 PM; therefore, a half hour of cocktails and a 3 course menu best fits this time frame. Special pricing and menus can apply to these events.

**Saturday Nights,** a full five hour reception gives the best party. Six hours if ceremony is included.

**Sundays Weddings,** starting late afternoon still gives the full event without losing the late party goers.

*All of these events are outlined in our packages or we can design a day just for you.*

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### VENUES

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- **Grand Ballroom** offers to 4,000 square feet and can accommodate up to 200 people for a plated dinner and 175 reception style. The private terrace is the perfect setting for outdoor seating or late evening break. The Atlanta Conference Foyer serves as the ballroom's pre-function space.
  - **Piedmont Ballroom** offers 2,800 square feet of space and accommodates up to 120 for plated dinner and 100 for reception style. The Piedmont Foyer is adjacent to the ballroom for cocktail hour and early arrivals.
  - **Mitchell Room** is a 960 square foot room featuring a rounded corner rotunda with chandelier. It can accommodate 50 people for a standing reception, 40 for dinner or ceremonies up to 80.
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### MENU PLANNING

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Each individual has their personal styles and tastes; therefore, our Catering Manager is available to help create a menu that will reflect every aspect of your unique personality.

- Your specific food and beverage choices should be received no less than thirty (30) days prior to your event.
  - The Georgian Terrace does not permit outside food or beverage to be brought into the hotel (excluding wedding and groom's cake).
  - Food and/or beverage may not be removed from the property.
  - **Wedding packages, as presented, are for a minimum of 100 guests.** Guest counts of 75 to 99 will carry a 15% surcharge on menu price or can use alternative menu options..
  - **Weddings under 75 guests will be individually customized.**
  - Tasting is offered for events contracted for 100 or more guests, maximum of 4 at the tasting. This typically occurs 60 to 90 days prior to your wedding.
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### DEPOSIT & PAYMENT INFORMATION

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A deposit of twenty-five (25) percent of the estimated revenue, or a minimum of \$2,500 is required and due with the signed catering agreement in order to secure event space.

- An additional payment of an estimated 50% of the final balance is due 90 days prior to the event date.
- Final estimated **balance is due and payable ten (10) days in advance of the event by approved cashiers or certified check, cash and/or approved credit card.**
- A signed credit card authorization is required to be on file. Your final accounting balance will be remitted to this card at the completion of your event if another form of payment is not provided.
- In the event you cancel all or part of your event, deposits will **not** be refunded.

All prices are subject to Applicable Service Charge and Sales Tax

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#### CEREMONY FEES

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If you wish to have your ceremony at the hotel in addition to your reception you have two options:

**Option 1** - The ballroom can be flipped from ceremony to dinner during your cocktail hour. The cost to flip is:

- \$ 1,500.00 for the Grand Ballroom or Piedmont Ballroom
- \$ 500.00 for the Mitchell Room

**Option 2** - If you choose to use a separate ballroom for your ceremony, the following rates apply:

Saturday **Daytime** (Events ending before 5:00 P.M.)

- \$ 5,000.00 for the Grand Ballroom – up to 250 attendees
- \$ 2,500.00 for the Piedmont Ballroom – up to 200 attendees
  - \$ 1,250.00 for the Mitchell Room – up to 100 attendees

Saturday **Evening** (Events starting after 5:00 P.M.)

- \$ 6,000.00 for the Piedmont Ballroom – up to 200 attendees
- \$ 3,000.00 for the Mitchell Room – up to 80 attendees
- Ceremony only events are not offered after 5:00 P.M. in the Grand Ballroom
- Please ask your catering manager about ceremony fees for Friday or Sunday Events

*All Ceremony Fees are in addition to set Food and Beverage Minimum*

*These Room Rental charges **ONLY** apply if you are having your ceremony at the hotel.*

*Please note only one ceremony fee or the other will apply to your event , not both.*

*These Room Rental charges only apply if you ceremony is here.*

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#### OUR WEDDING PACKAGE INCLUDES

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- 5 hours of full open bar (as noted), wine service with plated dinners
  - Satin Floor Length Table Cloths & Napkins
    - *Custom overlays and accent linens available at an additional charge*
  - Chair Covers and Ties in your choice of Color **OR** Chiavari Chairs with padded seats (chairs are available in Gold, Silver or Mahogany)
  - Votive Candles and a Mirror center for Tables
  - Dance Floor and Stage Risers
  - Maître d' Supervision
  - Wedding Cake with complimentary cake cutting and service
  - Miscellaneous Fees waived (attendance and bartenders); bartender and cashier fees will apply for cash bar service.
  - Wedding Night; complimentary deluxe bridal accommodations for the bride and groom, champagne and strawberries, additional nights are available at a reduced rate
  - Waived Electrical Fees
  - Complimentary Vendor Green Room and Bridal Holding Room
  - Complimentary use of hotel locale for wedding / engagement photography
  - Discounted Room Rates for Guest
  - 10% food discount on wedding related catered events; rehearsal dinners, farewell breakfast, showers (not applicable to Livingston events)
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#### PREFERRED PARTNERS

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If you require assistance in finding vendors for your wedding, please ask for our Partners Listing.

## HORS D'OEUVRE RECEPTION

5 hour event

YOUR HORS D'OEUVRE RECEPTION BEGINS WITH

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PASSED HORS D'OEUVRES AT COCKTIAL HOUR

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Choose six

(Service is based on seven pieces per guest)

The full hors d'oeuvres list follows the dinner packages

\*1<sup>st</sup> hour of bar service at this time

YOUR RECEPTION CONTINUES WITH

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SALADS PRESENTATION

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A presentation of deconstructed salad selections will allow your guest's to pick from an array of farm fresh items to create their own delight. All pallets, both robust and delicate will surely be satisfied at this colorful display

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CARVING STATION / SMALL PLATE

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Select One

Roasted Turkey Breast  
Cornbread Stuffing & Natural Sage Gravy

Berkshire Smoked Pork Loin  
Skillet Roasted Apples & Apple Cider Jus

House Smoked Beef Brisket  
Creamy Cole Slaw, Carolina &  
Sweet and Spice Barbeque Sauces

Pepper-Crusted Beef Tenderloin  
Garlic Mashed Potato, Horseradish Cream &  
Cabernet Reduction Sauces  
\$5.00 surcharge per person

Slow Roasted Prime Rib of Beef  
Roasted Fingerling Potatoes,  
Horseradish Cream & Rosemary Au Jus

All stations accompanied by Dinner Rolls  
And Grilled Market Vegetables

All prices are subject to Applicable Service Charge and Sales Tax

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RECEPTION SPECIALTIES

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Choose two Stations

Chef tossed Penne Pasta with Marinara Sauce,  
Wild Mushrooms, Roasted Tomatoes,  
Caramelized Onions, Mixed Peppers  
Italian Sausage and Chicken  
Spinach Ravioli with Alfredo  
Grated Parmesan and Asiago Cheese,  
Hot Pepper Flakes  
Selection of Italian Breads with Olive Oils

Mac & Cheese Martini

Everyone's favorite Macaroni and Three Cheeses served in a Martini Glass  
Accompanied with an assortment of toppings to include: Fried Chicken Pieces, Salsa,  
Bacon Bits, Scallions, Fried Onion Straws, Steamed Broccoli, Sour Cream and Jalapeños

Barbeque Station

Tender Shredded Smoked Chicken  
& Pulled Pork Barbecue  
Served with Southern Cole Slaw, Assorted Rolls and an assortment of Barbecue Sauces

Southern Style Shrimp and Grits  
Made with Bacon, Cheese on the side  
Livingston's Corn Bread

Slider Station

Grilled Mini Crab Cakes and Burger  
Accompanied with American Cheese, Mini Buns  
Dill Pickle Slices, Mustard, Ketchup,  
Tarter and Cocktail Sauce  
French Fries

Wedding Cake Served as Dessert

\$145.00 per person

PLATED DINNER RECEPTION  
5 hour event

YOUR HORS D'OEUVRE RECEPTION BEGINS WITH

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PASSED HORS D'OEUVRES AT COCKTIAL HOUR

---

Choose six  
(Service is based on seven pieces per guest)

The full hors d'oeuvres list follows the dinner packages  
\*1<sup>st</sup> hour of bar service at this time

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YOUR RECEPTION CONTINUES IN THE BALLROOM

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STARTER SELECTIONS

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Choose one

Local Lettuces with Apple, Candied Walnut and Elberton Bleu Cheese with Champagne Dressing

Seared Jumbo Scallop: Frisée, Crispy Shallots, Dill-Champagne Vinaigrette

Grilled Jumbo Shrimp: Sweet Soy Glaze, Napa Cabbage Slaw, Coriander Seed Vinaigrette

BLT Salad – Baby Mesclun Mix with Roasted Tomatoes, Smoked Bacon, Avocado Vinaigrette

Roasted Beet Salad; Candied Walnuts, Chèvre, Herb Vinaigrette

Maryland Style Crab Cake: Bibb Lettuce Salad, Grain Mustard Dressing

Traditional tossed Caesar Salad with Parmesan Croutons

Baby Spinach Salad: Poached Pears, Crispy Ham, Feta Cheese, Shallot-Thyme Dressing

PLATED DINNER RECEPTION (CONTINUED)

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ENTREES

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Select up to three entrees

**Herb-Roasted Chicken Breast**

Lemon-Pepper Velouté  
\$135.00 per person

**Florentine Stuffed Chicken Breast**

with Natural Chicken Jus  
\$135.00 per person

**Pan Roasted Salmon**

Lemon Dill Beurre Blanc  
\$140.00 per person

**Grilled Berkshire Pork Loin**

Apple-Rosemary Jus  
\$135.00 per person

**Market Fish**

see Your catering manager  
for seasonal selection  
per person

**Filet Mignon**

Hollandaise Sauce  
\$155.00 per person

**Duet Plates**

**Seared Petite Filet** (6 ounces) with  
Rosemary Demi Glaze and your  
selection of:

**Butter Poached Lobster Tail**

\$170.00 per person

**Grilled Local Shrimp** (3 ea.)

\$160.00 per person

**Grilled Salmon** (4ounce)

\$155.00 per person

**Seared Maine Diver Scallops**

\$160.00 per person

**Chicken Breast**

\$150.00 per person

A Selection of Accompanying sauces  
will be reviewed at menu selection:  
White wine and Lemon Caper Butter,  
Cajun Rémoulade, Classic Cocktail, Dill  
Beurre Blanc, Rosemary Velouté.  
Grapefruit Sauvignon Blanc

In an attempt to work "farm to table" with the freshest of local produce,  
your starch and vegetable will be selected shortly before your event.

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WINE SERVICE AT THE TABLE WITH DINNER

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Wedding Cake Served as Dessert

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CHILDREN AND YOUTH

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Guests 12 and under

Fresh Fruit Cup, Chicken Strips and Fries

\$25.00 per child

Youth under 21

Adult meal price less a \$35.00 beverage credit

All prices are subject to Applicable Service Charge and Sales Tax

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BAR INFORMATION

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All packages include 5 hours of House Call Brands

All plated, served dinners include table wine service at the table with dinner

Additional charges for Champagne toast service \$4.00 per guest

Type	House Call	Alcohol Brands	
		Call - <i>surcharge</i> \$7.50 per guest	Premium - <i>surcharge</i> \$15.00 per guest
Vodka	Smirnoff	Stolichnaya	Grey Goose
Gin	New Amsterdam	Bombay	Bombay Sapphire
Scotch	Famous Grouse	Dewars	Chivas Regal
Bourbon	Evan Williams	Makers Mark	Woodford Reserve
Blend	Seagram's 7	Seagram's VO	Crown Royal
Rum	Cruzan	Bacardi Light	Bacardi Light
Tequila	Sauza Gold	Sauza Gold	Maestro Dobel
Beer Brands		Wines	
Import	Corona, Heineken, Amstel Light	House Call	Canyon Road William Hill – Central Coast
Domestic	Budweiser, Bud Light	Premium	Fri Brothers

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BEVERAGE SERVICE INFORMATION

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Served meals include

Freshly Brewed Regular and Decaffeinated Coffee  
Georgian Terrace Hot Tea Selection, Southern Sweet Tea

Reception stations events include a beverage station of  
Freshly Brewed Regular and Decaffeinated Coffee  
Georgian Terrace Hot Tea Selection, Southern Sweet Tea

\*Water is pre-set for all events

All prices are subject to Applicable Service Charge and Sales Tax



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Passed Hors d'oeuvres

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Hot

Crab Fritters: Tabasco Tartar Sauce  
Grilled Shrimp Skewer: Creole Rémoulade Sauce  
Bacon wrapped Scallop  
Assorted Shrimp Dim Sum  
Garlic Chicken Skewer: Chimichurri Sauce  
Chicken in Waffle Batter: Chipotle Syrup  
Chicken Wellington: Rosemary Velouté  
Grilled Beef Kebab: Savory Barbeque  
Stuffed Mushrooms with Sausage  
Asparagus wrapped with Roasted Prosciutto  
Petite Quiché Three Cheeses  
Petite Quiché Florentine  
Vegetable Spring Roll: Sweet Chili Dipping Sauce  
Stuffed Mushrooms with Spinach  
Lobster Bisque: Tarragon Crème  
Tomato Soup: Mini Grilled Cheese

Chilled

Canapé selection:  
Smoked Salmon: Toast with Caper and Crème Fraîche  
Pimento Cheese: Rye Toast Point  
Black Truffle Chicken Salad in Endive Leaf

Classic Finger Sandwiches:  
Egg Salad  
Cucumber and Dill  
Deviled Ham

Crostini with Olive Tapenade, Sliced Buffalo Mozzarella, Tomato and Basil  
Seasonal Gazpacho Shooter with Chilled Local Shrimp  
Feta Cheese with Seasonal Fruit on an Asian Spoon  
Cucumber and Dill Shooter

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OPTIONAL DISPLAY AT COCKTAIL HOUR OR RECEPTION

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Seafood Display  
Shrimp Cocktail, Seasonal Cocktail Sauce  
100 pieces  
\$350.00 per display

Assorted East and West Coast Oysters  
Cocktail Sauce, Lemon, Mignonette  
MARKET PRICE

Antipasto Display  
Marinated Peppers and Olives, Artichokes, Pepperoncini  
Salad Caprese  
Served with an Assortment of Breads and Olive Oil  
\$14.00 per person  
Add: Bresaola, Cappicola, Salami, Prosciutto, Mozzarella  
\$22.00 per person with meats

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LATE NIGHT SNACKS

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You might consider a late night snack to send your guests on their way.  
We are pleased to offer the following for your consideration

**Sliders and Fries**

Beef Sliders, American Cheese and French Fries  
Station - \$8.50 per person  
Passed - \$9.50 per person

**P&P Grilled Cheese**

Seven Ooey, Goopy Cheeses make this a delectable treat  
Potato Chips  
Station - \$7.50 per person  
Passed - \$8.50 per person  
Chef Attendant Required \$100.00

**Hot Dogs and Tater Tots**

All-beef hot dog with the trimming of the house:  
Mustard, Ketchup, Sweet Pickle Relish, Onion, Peppers,  
Chili, Cheese Sauce and Cole Slaw  
Tater Tots  
Station - \$7.50 per person

Late Night Station service designed for a 1 hour period – Display / station minimum 25 guests

Menus are subject to change. All Prices Subject to a 22% Service Charge and applicable Sales Tax.

**BREAKFAST SANDWICHES**

Breakfast Burrito - Ground Sausage, Scrambled Eggs and Cheddar Cheese rolled in a Flour Tortilla

English Muffin Breakfast Sandwich - Sausage, Egg and American Cheese

Buttermilk Biscuit Breakfast Sandwich  
Scrambled Eggs, Gruyere Cheese and Canadian Bacon

Scrambled Egg, Honey Roasted Ham and Swiss Cheese Croissant

\$5.50 each sandwich  
(Minimum 36 pieces)

**Cookie Ice Cream Sandwich Station:**

Freshly Baked Cookies of Macadamia Nut, White Chocolate & Cranberry, Chocolate Chip Formed with Chocolate, Vanilla, and Pralines Ice Creams

Side toppings of Mini Chocolate Chips, Coconut Flakes, Rainbow Sprinkles, and Nuts

\$11.00 per person

Chef Attendant Required \$100.00

**Flat Bread Pizza**

Square cut pies of:

Mushroom, Sausage and Pepperoni

Veggie

Extra Cheese

And Chef's Selection

\$10.50 per person

**S'more**

Graham Crackers, Chocolate Bar and Marshmallows

Guests roast their own treats over mini hibachi fires

\$8.50 per person

Chef Attendant Required \$100.00

**Viennese Display**

Pecan Tartlets

Chocolate Marble Brownies

Cheesecake Bites

Mini Éclairs

Pate de Fruit (Jellies)

Chocolate Truffles

Salted Chocolate Mousse Shooter

Strawberry Mousse Shooter

Chocolate Mousse Shooter

Blondie's

Assorted Cookies

Macaroons

Pralines

Chocolate-Dipped Rice Crispy Treats

Pithiviers

Palmiers

Mini Cupcakes

Fruit Tarts

\$19.50 per person

(Selection up to 8 Types – service of Five Pieces per Person)

Includes Starbucks® Coffee and Tazo® Tea Selection

Late Night Station service designed for a 1 hour period – Display / station minimum 25 guests

All prices are subject to Applicable Service Charge and Sales Tax