



### **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 cuisine and we are so pleased that we can offer Catering by Livingston for your wedding.

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**OUR WEDDING PACKAGE INCLUDES**

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4 hours of full open bar at the Silver Level

Mitchell Classic Linen Collection

*(custom overlays & accent linen is available ~ additional charges apply)*

Gold Chiavari Chairs with cushions

*(Chairs are also available in Silver or Mahogany ~ additional charges apply)*

Votive Candles, Cylinder Vases with floating candles, and Mirrored Tiles

Dance Floor and Stage Risers

Maître d' Supervision

Wedding Cake with Complimentary Cake Cutting and Service

Attendant and Bartender Fees

*(bartender and cashier fees will apply for cash bar service)*

Waived Electrical Fees

Complimentary Vendor Green Room and Wedding Party Holding Room

Complimentary use of hotel locale for wedding / engagement photography

*(engagement sessions must take place Monday – Thursday)*

10% Food Discount on Wedding Related Catered Events

*(rehearsal dinners, farewell breakfast, and bridal showers ~ not applicable to events booked in Livingston or P&P)*

On your Wedding Night complimentary deluxe bridal accommodations for the newly married couple

*(including champagne & strawberries ~ additional nights are available at a reduced rate)*

Discounted Room Rates for Wedding Guests

**All prices are subject to Applicable Service Charge and Sales Tax**

YOUR 4 HOUR RECEPTION BEGINS WITH

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PASSED HORS D'OEUVRES AT COCKTAIL HOUR

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Choose five  
(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 composed salad selections will allow your guest's to pick from an array of farm fresh items to create their own delight. All palates, 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

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

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

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

Pasta Station

Orecchiette Pasta with Fresh Basil Pesto, Roasted Tomatoes and Aged Parmesan  
Wild Mushroom Ravioli with Sautéed Broccoli Rabe, Roasted Garlic, Tomato and White Wine

Rigatoni Bolognese with Asiago

Penne Pasta with Italian Sausage, roasted peppers and artichokes.

Cheese Tortellini with Prosciutto, Fresh Green Peas and Parmesan Cream

Cavatappi Marinara with Beef Meatballs, Shredded cheeses, Chili flakes

Farfalle Alfredo with Roasted Chicken and Mushrooms

Selection of Italian Breads with Olive Oils

*(Two pasta options must be selected with this station. Gluten free pasta available for additional \$3.00 per person)*

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

All prices are subject to Applicable Service Charge and Sales Tax

PLATED DINNER RECEPTION  
4 hour event

YOUR HORS D'OEUVRE RECEPTION BEGINS WITH

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PASSED HORS D'OEUVRES AT COCKTAIL HOUR

---

Choose five  
*(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 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

**Filet Mignon**

Hollandaise Sauce  
\$155.00 per person

**Market Fish**

Seasonal Selection  
Market price and per person

**Duet Plates**

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

**Butter Poached Lobster Tail**

\$170.00 per person

**Grilled Local Shrimp**

\$160.00 per person

**Grilled Salmon (4 ounces)**

\$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 Rémolade, Classic Cocktail, Dill Beurre Blanc, Rosemary Velouté. Grapefruit Sauvignon Blanc*

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

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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 \$20.00 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 Four Hours of Silver Bar Service**

<u>Type</u>	<u>Silver</u>	<u>Gold- surcharge</u>	<u>Platinum- surcharge</u>
Vodka	New Amsterdam	Tito's	Grey Goose
Gin	Hayman's	Tanquery	Bombay Sapphire
Scotch	Famous Grouse	Dewars	Chivas
Bourbon	Jim Beam	Jack Daniels	Makers Mark
Blend	Seagram 7	Seagram's VO	Crown Royal
Rum	Bacardi Silver	Captain Morgan	Myers Dark
Tequila	Cimarron Reposado	Corazon Blanco	Corazon Reposado

**Beer Brands (select four)**

Heineken, Corona, Amstel Light, Stella Artois  
Bud Light, Budweiser, Samuel Adams, Sweetwater 420, Blue Moon, Yuengling  
Lager

**Wines (select four)**

SILVER Level: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot  
GOLD Level: Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir  
PLATINUM Level: Pinot Gris, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon  
All Bars Include Sparkling Wine

**Additional Bar Options**

Champagne toast per person, additional hour of bar service, and wine service with  
dinner (price based on selections)

Beverage Brands are subject to change; please confirm options with your Sales Manager

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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

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PASSED HORS D'OEUVRES

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**Hot**

Wild Mushroom Crostini: Herbed Chèvre, Truffle Oil  
Asian Spring Roll: Sweet Chili Dipping Sauce  
Fried Mac n Cheese: Bacon Aioli  
Spiced Chicken Quesadilla Trumpet  
Purses with Caramelized Pear, Brie & Raspberry  
Mini Beef Wellington; Red Wine & Shallot Sauce  
Waffle Battered Chicken Bites; Honey Chipotle  
Southern BBQ on Buttermilk Biscuit  
Roasted Prosciutto Wrapped Pear; Balsamic Glaze  
Lobster Bisque: Tarragon Crème  
Tomato Soup: Mini Grilled Cheese  
Fried Goat Cheese: Violet Honey and Sea Salt  
Mini Crab Cakes; Remoulade  
Coconut Shrimp; Mango Chili Sauce

**Chilled**

P&P Deviled Eggs  
Bruschetta on Crostini  
Pimento Cheese: Rye Toast Point  
Fresh Melon & Feta on Spoon  
Truffle Chicken Salad on Potato Crisp  
Fresh Mozzarella Skewer: Olive, Basil, Tomato, Olive oil  
Smoked Salmon & Chive Cream Cheese Pinwheel  
Shrimp Cocktail Shooter: House Cocktail Sauce

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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  
\$12.00 per person  
Add: Bresaola, Cappicola, Salami, Prosciutto, Mozzarella  
\$25.00 per person with meats



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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 the set Food and Beverage Minimum. The Room Rental charge or ceremony fee will **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.*

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#### PREFERRED PARTNERS

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Your wedding day is very important to us. Our catering staff is dedicated to the flawless execution of your event. While we are on site for wedding events your Catering Manager has a very specific role in making your event run smoothly. A dedicated professional to assist with the details that may arise on your wedding day is essential. The Georgian Terrace requires that you hire at a minimum a Day of Wedding Coordinator for your event and there are no exceptions. In the event you do not provide the necessary documentation and the Georgian Terrace catering team has to perform the functions of a wedding coordinator there will be a \$2,000.00 charge assessed to your event. The Georgian Terrace must approve all outside vendors, receive completed vendor agreements, and required additionally insured liability insurance prior to the planning meeting. Coordination with outside vendors will happen at this time as well. The Georgian Terrace reserves the right to withhold approval on any outside vendor. The Georgian Terrace is not responsible for lost or damaged products or services by outside vendors. If you require assistance in finding vendors for your wedding, please ask for our Preferred Partners Listing.

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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.