



Carl House Weddings

	Timeless Romance	Everlasting Love
Ceremony – Gardens or Inside Ballroom	\checkmark	×
Reception – Exclusive use of the Estate	4 hours	4.5 hours
Tables, chairs, flatware, china, linens	\checkmark	v
Wedding Director — Up to 11 hours	\checkmark	~
One hour Estate Rehearsal time	~	V
Event Manager	1	V
Cake Plating	V	×
Service Team	~	×
Bartender and Security	v	×
Set-up, breakdown and cleanup of your event	V	× ×
Floral Credit — Use with in-house Floral Designer		20% 1
Carl House Signature Peach Tea and Coffee	~	✓
Soda – Coke, Sprite, Diet Coke	v	~
Beer and Wine Package ²	3.5 Hour Basic	4 Hour Premium
Mirror Me Electronic Guest Book		~

Buffet Dinner³ – By our in-house Executive Chef

Hors d'oeuvres	Select 2	Select 3
Salad	Select 1	Select 1
Side Items	Select 2	Select 3
Entrée	Select 1	Select 2
Carving Station		v
Reception Enhancer Station		×

1. 20% off total floral cost. Minimum of \$500 before tax and set-up fee.

2. Beer, wine, and liquor brands may change without notice in an effort to continually improve our beverage selections. Full Bar options also available at an additional cost. 3. For Upgrade pricing or to add additional menu items, please discuss with Wedding Director.

1176 Atlanta Highway | Auburn, Georgia 30011 770.586.0095

REV: 3.16.21 Fax 770.867.7910 | www.carlhouse.com

Extraordinary. Memorable. Events.

More Details

- Private use of the entire estate with gorgeous photographic options for memories in the making!
- Two hours for set-up and ceremony in our picturesque gardens or inside our grand ballroom. (We offer an easy and stress-free rain back up plan)

• Tables, mahogany chiavari chairs, flatware, stemware, china, linens (white or ivory), and in-house décor and decorations.

- Our Carl House Wedding Director for up to 11 hours. She will assist you with planning your complete ceremony and reception including rehearsal and day-of coordination. (*Additional hours available upon request*).
- Two beautifully appointed dressing rooms for the wedding party with a television for the groomsmen, and a picturesque and spacious marbled dressing room for the ladies.
- Quality buffet prepared by our in-house Executive Chef. (Plated Meal also available for up to 150 guests.)
- Beer and Wine Package* see menu for more details
- Reception Enhancer Station and Carving Station included in the Everlasting Love package. See handout(s).
- Cake Plating including cake stand, china plates, and flatware with your cake hand served to your guests.
- Event Manager who assists your family and guests as needed.
- Experienced and well trained service team to serve you and your guests.
- Set-up, break down, and cleanup of your event.

Flexible Ceremony & Rental Times

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Timeless Romance

Select <u>Two</u> Hand Passed Hors d'oeuvres

- Fresh Tomato Bruschetta, Shaved Parmesan Cheese	- Southern Red Grape Chicken Salad served in Phyllo	
on Crostini & Balsamic Glaze	Tartlet Shells	
- Apple Tartlet with Melted Brie	- Bacon & Cheddar Croquettes	
- Balsamic Marinated Mini Tomato & Mozzarella	- Black Bean Hummus on Corn Chips	
Kebob	- Catfish Bites with Cajun Aioli	
- Cornflake Chicken with Honey Mustard	- Ginger & Coconut Chicken with Sweet Thai Chili	
- Baked Goat Cheese and Ratatouille Phyllo Cups	Dipping Sauce	
- Mini Quiches with Cheddar, Bacon, & Spinach	-Watermelon, Manchego Cheese, & Ham Skewers	
- Pimento Cheese on Crostini	- Sweet Vidalia Onion Tartlets with Applewood	
- Grilled Peaches, Goat Cheese spread with a Honey	Smoked Bacon	
Drizzle on Crostini	- Mini Chicken Pot Pies	
- Deep Fried Pickle Spears with Buttermilk Ranch	- Mini Yogurt Parfaits	
Sauce		

Select <u>One</u> Salad

<u>Carl House Tossed Salad</u> - Romaine Lettuce, Baby Greens, Cucumbers, Tomatoes, Carrots, Red Onion, House-made Buttermilk Ranch and Balsamic Vinaigrette <u>Classic Caesar Salad</u> - Romaine Lettuce, Garlic Herb Croutons, Parmesan Cheese, Traditional Caesar Dressing

Select <u>Two</u> Side Items

- Applewood Bacon Creamy Mashed Potatoes	- Penne with Roasted Garlic-Basil Marinara
- Garlic Rosemary Roasted Red Potatoes with Parmesan	- Sweet Corn Spoonbread
Cheese	- Traditional "Mess o' Greens"
- Southern Style Green Beans	- Sweet Potato Soufflé with Toasted Pecans
- Saffron Rice Pilaf	- Pork Fried Rice
- Black Eye Peas with Bacon	- Sauteed Seasonal Vegetables

Menu subject to change.

Menu served buffet style.

REV: 5.27.21

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF ACQUIRING A FOOD BORNE ILLNESS.





Select <u>One</u> Entrée

- Grilled Chicken Breast with Creamy Basil Sauce
- Grilled Chicken with Cremini Mushroom Sauce
- Roasted Pork Loin with Cider Apples
- Roasted Pork Loin with Brown Sugar Dijon Glaze
- Baked Tilapia with Lemon Caper Sauce

- Chicken Penne Alfredo with Mixed Vegetables
- BBQ Pulled Pork with Southern Buttermilk Biscuits
- Beef Stroganoff with Egg Noodles
- Lemon Pepper Chicken with Rosemary¹
- Traditional Southern Fried Chicken¹

Assorted Rolls with Butter

Beverages:

Carl House Signature Peach Tea & Coffee

Soda – Coke, Sprite and Diet Coke

Up to 3.5 Hour Basic Beer, Wine, & Champagne Package²

BEER

Blue Moon Bud Light Michelob Ultra Yuengling

<u>WINE</u>

Champagne Moscato Pinot Grigio Chardonnay Merlot Cabernet Sauvignon

¹Menu selections that are not available for Plated Meal. Up to 135 guests only.

²Brands may change without notice in an effort to continually improve our beverage selections. Premium Brands and Full Bar options available at an additional cost .

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Menu served buffet style.

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Everlasting Love

Select Three Hand Passed Hors d'oeuvres

Any selection from Timeless Romance or

- Artichoke Stuffed Mushrooms
- Chinese Shrimp Toast
- Beef & Bleu Brochettes
- Feta Cheese Kalamata Olive & Roasted Red Pepper Crostini
- Shrimp & Gazpacho Shooters
- Mini Fried Chicken & Waffles with Maple Syrup

- Shrimp with Smoked Bacon Creamy Grits
- Fried Oysters with Jalapeno Mayonnaise
- Shrimp Cocktail Shooter
- Ahi Tuna on Cucumber Round *
- Mini Beef Wellington

- Shrimp Fried Rice

Select One Salad

Any selection from Timeless Romance or

<u>Greek Salad</u> – Baby Greens, Kalamata Olives, Cucumbers, Shaved Red Onion, Feta Cheese, Cherry Tomato, Roasted Garlic and Mint & Parsley Dressing

<u>Arugula Salad</u> - Red Onion, Orange Segments, Pistachios, Goat Cheese and Citrus Chive Vinaigrette <u>Old South Garden Salad</u> - Fried Okra Croutons, Romaine, Baby Greens, Heirloom Tomatoes, Red Onion, Cucumbers, Shredded Carrots with House-made Buttermilk Ranch & Balsamic Dressing <u>Southern Greens Salad</u> - Baby Kale and Greens, Red Grapes, Carrot and Cornbread Croutons with Warm Maple-Mustard Dressing

Select <u>Two</u> Side Items

Any selections from Timeless Romance or

- Vidalia & Pancetta Pilaf
- Brussels Sprouts with Pancetta
- Green Beans with Toasted Almonds
- Smoked Gouda Mac & Cheese

- Roasted Root Vegetables
- Truffled Mashed Potatoes
- Broccoli with Garlic Butter
- Cheese Tortellini with Marinara

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Select <u>Two</u> Entrees

Any selections from Timeless Romance or Chicken with Spinach, Pancetta, & Shallots White Wine Cream Sauce Teres Major with Red Wine Demi-Glace Blackened Salmon with Corn Salsa Salmon with Lemon Dill Cream Sauce Braised Beef with Onions and Mushrooms Teres Major with Parmesan Cream Sauce

Select <u>One</u> Carving Station Plated Meals: Caving Station will be separate station with a culinary attendant.

<u>Honey Glazed Ham</u> - with Rosemary Mayonnaise <u>Oven Roasted Turkey Breast</u> - with Cranberry and Orange Relish <u>Herb Crusted Roasted Pork Loin</u> - with Whole Grain Mustard Sauce <u>Teres Major*</u> - with Horseradish Cream Sauce <u>Roasted Prime Rib of Beef*</u> - with Horseradish Sauce (for additional \$7 per person)

Select One Reception Enhancer

- Gourmet Popcorn - Soup Station - Veggie Dip - Spinach & Artichoke Fondue - Queso Dip - Smoked Salmon Dip

Assorted Rolls with Butter

Beverages:

Carl House Signature Peach Tea & Coffee | Soda – Coke, Sprite and Diet Coke

Up to 4 Hour Premium Beer, Wine, and Champagne Package¹

BEER

Blue Moon Bud Light Michelob Ultra Sweet Water 420 Yuengling

<u>WINE</u>

Champagne Twisted Moscato Nobel Vines Pinot Grigio Noble Vines Chardonnay Noble Vines Merlot Noble Vines Cabernet Sauvignon

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Menu subject to change.

Menu served buffet style.

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Reception Enhancers

No Attendants Needed | Open for up to 1 hour.

<u>Spinach & Artichoke Fondue</u> - with Tortilla Chips \$2.50 per person Smoked Salmon Dip - with Crackers \$3.50 per person

Veggie Dip - with Crudité & Potato Chips \$3 per person

<u>Queso Dip</u> - with Tortilla Chips \$2.50 per person Add Chorizo Sausage ¢.50 per person

Soup Station

No Attendant | Open with Buffet or during Served Dinner

Tier 1: \$3.00/person

♦ Tomato Basil

Tier 2: \$4.00/person

♦ She Crab

Chicken, Sausage, & Shrimp Gumbo

♦ Loaded Baked Potato

♦ Carrot Ginger

♦ Creamy Tuscan White Bean with Sausage

Or request a Special Soup of your own!

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Interactive Stations

<u>Baked Potato Station</u> - Baked Sweet & Idaho Potatoes served with Assorted Chef's Choice of Toppings \$3.50 per person

> Low Country Boil - Shrimp, Sausage, Potatoes & Corn \$4 per person

<u>Taco Bar</u> - Ground Beef and Chicken with soft and hard shell and Assorted Chef's Choice of Toppings \$4 per person

7% Sales Tax will apply

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Cocktail Hour Platters

Assorted Domestic & Imported Cheeses - with Crackers & Sliced Baguette Medium serves 50: \$150 | Large serves 100: \$300

Fresh Seasonal Fruit Display - served with Dipping SaucesMedium serves 50: \$150Large serves 100: \$300

<u>Antipasto Platter</u> - Genoa Salami, Mortadella, Cappacola with Marinated Artichokes, Mozzarella, Olives, Roasted Red Peppers, Served With Garlic Aioli & French Baguette Medium serves 50: \$250 | Large serves 100 : \$500

Carving Stations

Carving attendant \$75.00 <u>Honey Glazed Ham</u> - with Rosemary Mayonnaise \$4 per person

Oven Roasted Turkey Breast - with Cranberry and Orange Relish \$4 per person

Herb Crusted Roasted Pork Loin - with Whole Grain Mustard Sauce \$4 per person

> <u>Teres Major</u> * - with Horseradish Cream Sauce \$6 per person

<u>Roasted Prime Rib of Beef</u>* - Horseradish Sauce \$13 per person

7% Sales Tax will apply

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Carl House Chocolate Fountain



\$5 per person 100 Guest Minimum

- Premium Chocolate
- 6" Wooden Skewers
- Station opens after buffet and remains open until 30 minutes prior to end of event.
- Beautiful presentation of your Chocolate Fountain

Fountain, Premium Chocolate and Dipping: Strawberries, Marshmallows, & Angel Food Cake

Carl House Gourmet Coffee & Hot Chocolate Station \$2.50 per person

Includes:

- Coffee flavorings & syrups
- Freshly whipped cream
- Cinnamon
- Wafer Straws



7% Sales Tax will apply.

REV: 3.18.21





Mirror Me - Electronic Guest Book \$600.00

Your guests will love taking playful shots & leaving you a personalized messages using our interactive full-length touch screen mirror.

- Customized photo strips with your event name and date for your guests as party favors!
- Props and hats for dress up fun!
- A USB stick with all the evenings images to take home and share with others.
- All the above provided in-house so you don't have to worry about set-up, break down, or delivery fees.

7% Sales Tax will apply.

REV: 3.18.21





Gourmet S'mores Station

\$2.95 per person Attendant Included | Open for up to 1 hour after buffet.

Includes:

Graham Crackers, Milk Chocolate, Marshmallows, Peanut Butter Cups, & Cinnamon



Gourmet Popcorn Station

\$3.95 per person



Includes:

- Choose three flavors
- Decorative Station Display
- White Popcorn Containers
- Station opens after buffet
- Closes 30 mins prior to end of event

Flavors and custom color containers subject to change.



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Candy Flavors (Sweet)

- Banana
- Blue Raspberry
- Bubble Gum
- Butterscotch
- Candy Apple
- Caramel Bacon
- Caramel
- Cherry Cola

Cheese Flavors (Salty)

- Bacon & Cheddar
- Cheese
- Cheesy Garlic Bread
- Crab Legs
- Craft Beer
- Creamy Cucumber & Dill
- Dill Pickle
- Doritos® Cool Ranch®

Gourmet Flavors

- Banana Pudding
- Birthday Cake
- Biscoff Cookie®
- Blueberry Cheesecake
- Blueberry Muffin
- Butterfinger®
- Cap-N-Crunch®
- Caramel Cashew
- Caramel Peanut
- Caramel Pecan
- Caramel Sea Salt
- Caramel Toffee Almond
- Chocolate Bourbon
- Chocolate Caramel Pecan
- Chocolate Maple Bacon
- Cinnamon Toast Crunch®
- Coconut Cream Pie
- Coffee
- Cookies & Cream

- Cherry
- Cinnamon
- Cotton Candy
- English Toffee
- Grape
- Green Apple
- Key LimeOrange

- Peach
- Pina Colada
- Rainbow Mix
- Salt Water Taffy
- Strawberry
- Watermelon
- Parmesan & Garlic
- Pizza Combos®
- Rae's Bacon BBQ
- Salt & Vinegar
- Sea Salt & Cracked Pepper
- Spicy Hot Wings
- Sriracha
- White Cheddar
- Red Velvet Cake
- Reeses Pieces®
- Rice Krispy Treats®
- S'mores
- Snickers®
- Strawberry Cheesecake
- The Elvis (peanut butter and banana)
- Thin Mint Cookie
- Twix®
- White Choc. Peanut Butter
- White Chocolate
- White Chocolate Pretzel
- White Chocolate Strawberry
- White Gold
- White Tiger
- White Truffle
- REV: 3.18.21

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Peanut Butter Chocolate

Rae's Best Popcorn (Cheddar





• Hot Wings & Ranch

Dorito® Nacho Cheese

- Hot Wings
- Jalapeno Nacho
- Loaded Baked Potato
- Dark Choc. Caramel Sea Salt
- Dark Chocolate
- Dark Chocolate Pretzel
- Dark Chocolate Strawberry
- Fruity Pebbles®
- Girl Scout Cookie
- Heath Toffee Almond
- Key Lime Pie
- Kit-Kat®
- M&M Peanut®
- M&M Plain®
- Milk Chocolate Pretzel
- Mint Oreo

Oreo®

Orange DreamsicleOreo® Cheesecake

coated Caramel)



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BEVERAGES

7% Sales Tax will apply.

Basic Beer, Wine, & Champagne Included in Timeless Romance Package

Beer Blue Moon **Bud Light** Michelob Ultra Yuengling

Wine Cabernet Sauvignon Chardonnay Merlot Pinot Grigio Moscato

Premium Beer, Wine, & Champagne Included in Everlasting Love Package

Beer Blue Moon Bud Light Michelob Ultra Sweet Water 420 Yuengling

Wine Noble Vines Cabernet Sauvignon Noble Vines Chardonnay Noble Vines Merlot Noble Vines Pinot Grigio Twisted Moscato

Full Bar Options

Additional 3% State Liquor Tax will be added Confirmed liquor brands list will be provided at Final Planning Meeting

Basic: +\$9.50/person (21+)

Whiskey Bourbon

Vodka Gin Scotch

Rum Tequila

Premium: +\$14.50/person (21+)

Whiskey	Vodka	Rum
Bourbon	Gin	Tequila
	Scotch	

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One Event Specialty Drink \$3.95 per person (21+) Served during Cocktail Hour| Up to 2 liquors and 2 mixers

His + Hers Specialty Drinks \$6.95 per person (21+) Served during Cocktail Hour | Up to 2 liquors and 2 mixers each

Drink(s) must be pre-approved by Wedding Director

Additional Bar Fees

Additional/Second Bar Set-up: \$225 for <u>cocktail hour only</u> (Includes additional bartender). If interested in additional Bar for the <u>entire event</u>, please discuss with the Wedding Director.

Bar set up and location is determined by Carl House management