



WEDDING
MENUS
Cobb Galleria Centre

MENU

A Wedding to Remember

A wedding at Cobb Galleria Centre sets the standard for romantic elegance. Whether you envision a small intimate gathering of close friends and family, or an extravagant wedding celebration, Cobb Galleria Centre is dedicated to turning fantasies into reality.

The elegantly appointed facility, gourmet cuisine and world-class customer service comes together to create memories for a lifetime together. We are confident that you and your guests will be delighted with one of the following custom tailored wedding packages.

We realize that this is the most exciting and special time of your life and we want to assist you in making all of your wedding dreams come true.

WEDDING PACKAGE INCLUDES:

White glove service by our professional staff

White floor length linens and napkins

Dance floor, tables, chairs, china and glassware

Gift table, cake table and guest book table

Complimentary parking



COBB GALLERIA CENTRE

ATLANTA

cobb Galleria.com

MENU

Reception Style

CARVING STATIONS

Each Station Requires Attendant

RIBEYE Sherry Caramel, Crispy Onions, Pommery Mustard, Chive Potato Bun

BRINED FRESH HAM Apple Mustard, Rosemary Focaccia

HONEY ROASTED TURKEY Cranberry Relish, Pretzel Roll

RECEPTION DISPLAYS

LOCAL AND REGIONAL CHEESE DISPLAY House Chutney, Seasonal Fruit and Candied Pecans

MARKET FRESH CRUDITÉ Selection of Market Fresh Vegetables, Green Goddess Dip and Lemon Sesame Hummus

BREADS AND SPREADS (*choose two*) Warm Spinach Artichoke Dip, Pimento Cheese Dip, Black Eyed Pea "Hummus" or Roasted Corn Crab Dip; Served with Warm Tortilla, Garlic Toast, and Rosemary Focaccia

IMPORTED CHEESE AND CURED MEAT DISPLAY Assorted Pickles and Olives, Grain Mustards, and Artisanal Breads

EXOTIC FRUIT DISPLAY WITH MANGO YOGURT Assortment of Chef Selected Fruit from Farmer's Market

DESSERT DISPLAYS

SOUTHERN SWEET TOOTH Banana Pudding Parfait, Whoopie Pies, Pecan Pie Shortbread, Strawberry Short Cake

CHOCOLATE LOVER'S Fudge Cream Cheese Chocolate Brownie Bites, Dark Chocolate Truffle Torte, Chocolate Crème Puffs, Marble Cheesecake Bites, Milk Chocolate Hazelnut Crunch

FRENCH PATISSERIE Assorted Petit Fours, Macarons, Éclairs and Crème Puffs

STATION PRESENTATIONS

Each Station Requires Attendant

PASTA (*choose two*) Campanelle – Grilled Chicken, Sweet Peas, Tomatoes, Pecorino; Orecchiette – Roasted Vegetables, Arugula, Sundried Tomato Cream; Penne – Spicy Marinara, Spinach; Tortellini – Pesto Cream, Parmesan, Red Pepper Flakes, Focaccia, Garlic Breadsticks

SOUTHERN STYLE SHRIMP AND GRITS STATION Tender Shrimp Cooked to Order with Garlic, Andouille Sausage, Green Onion, Red Mule Cheddar Grits

CHOPPED SALAD STATION Baby Iceberg and Gourmet Mixed Greens, Smoked Bacon, Smoked Cheddar, Cherry Tomatoes, Marinated Cucumbers, Cornbread Croutons, Black Pepper Ranch and Apple Cider Vinaigrette

HAND PASSED HORS D'OEUVRES

VEGGIE Pesto Marinated Tomato and Buffalo Mozzarella Skewer, Artichoke Parmesan Crisp, Boursin Stuffed Mushroom, Spring Roll with Thai Chili, Fingerling Potato with Lemon Mascarpone, Smoked Sea Salt, and Chive

SEAFOOD Tarragon Shrimp Salad with Pickled Red Onion and Cucumber, Smoked Salmon with Georgia Caviar, Crispy Potato and Buttermilk Crème Fraiche, Mini Crab Cake with Smoked Tomato Aioli

POULTRY Pecan Chicken Tender with Spicy Honey Mustard, Curried Chicken Salad with Golden Raisins, Watercress and Profiterole, Mini Chicken Wellington

MEAT Beef Satay with Toasted Sesame and Peanut Sauce, Mini Pulled Pork Bun with House Made BBQ Sauce, Mini Chive Biscuit with Country Ham and Pimento Cheese

MENU

Reception Style

RECEPTION PACKAGES

Includes Coffee Station, Water Service, Attendant and Cake Cutting, Cake Stand

PICK THE FOLLOWING:

2 Passed Hors d'oeuvres (1 hour), 2 Reception Displays, 1 Station Presentation, 1 Carving and 1 Dessert Station

3 Passed Hors d'oeuvres (1 hour), 2 Reception Displays, 2 Station Presentation, 1 Carving and 1 Dessert Station

4 Passed Hors d'oeuvres (1 hour), 3 Reception Displays, 2 Station Presentation, 2 Carving and 1 Dessert Station



MENU

Buffet Dinner

Reception Hour, Coffee Service, Water Service, Cake Cutting, Cake Stand and Bread Service

SALADS

ARTISAN BABY GREENS Marinated Olives, Haricot Verts, Tomato, Pickled Red Onion, Balsamic Vinaigrette

BABY ROMAINE Shaved Pecorino, Garlic Sourdough Croutons, Mélange Peppercorn Caesar

SPINACH AND CHICORY Spiced Walnuts, Goat Cheese, Seared Red Grapes

GREEK SALAD Baby Greens, Cucumber, Red Onions, Marinated Feta, Olives, Greek Yogurt Dressing

ENTRÉES

HERB ROASTED CHICKEN Tarragon and Mushroom Ragout

BRINED PORK LOIN Red Wine Jus

SLOW ROASTED RIB EYE Sweet Onion, Veal Jus

SAUTÉED ATLANTIC SALMON Creamed Leeks

SIDES

GARLIC AND CHIVE WHIPPED YUKON GOLD POTATOES

ROASTED FINGERLING POTATOES with Rosemary

CREAMED SPINACH with Smoked Bacon and Shallots

HARICOT VERTS with Pecan Butter Sauce

SEASONAL VEGETABLE

MACARONI GRATIN Local Ham, Béchamel

PACKAGE ONE

Select 1 Displayed Reception Item

Select 1 Salad, 2 Entrees and 2 Sides

Select 1 Dessert Presentation

PACKAGE TWO

Select 1 Passed Hors d'oeuvre (1 hour)

Select 1 Displayed Reception Item, Select 2 Salads, 2 Entrees and 2 Sides

Select 1 Dessert Presentation

PACKAGE THREE

Select 2 Passed Hors d'oeuvre (1 hour)

Select 2 Displayed Reception Items

Select 2 Salads, 3 Entrees, and 3 Sides

Select 1 Dessert Presentation



MENU

Plated Dinner

Includes one display item at reception or dessert presentation, Choice of Plated Salad, Coffee, Water, Cake Cutting and Bread

SALADS

GEORGIA FIELD GREENS with Cherry Tomato, Cucumber and Carrot, Sherry Vinaigrette

GALLERIA WEDGE Baby Iceberg, Diced Roma, Smoked Bacon, Blue Cheese, Buttermilk Vinaigrette

SPINACH AND CHICORY Shaved Fennel, Goat Cheese, Roasted Pecans, Sherry Thyme Vinaigrette

ENTRÉES

HERB ROASTED CHICKEN Tomato Marmalade, Roasted Chicken Jus

GRILLED HANGER STEAK Garlic Herb Butter, Yukon Potato Puree, Crispy Leeks

PISTACHIO CRUSTED SALMON with Ratatouille and Citrus Beurre Blanc

GALLERIA DUO Petite Filet with Grilled Shrimp, Peppercorn Demi, Potato Gratin



MENU

Beverage Selections

BEVERAGE SERVICE

- Mixed Drinks, Deluxe Brands
- Cordials and Specialty Drinks
- Domestic Beer
- Imported Beer
- House Wines by the Glass
- Premium Wines by the Glass
- House Wines by the Bottle
- Premium Wines by the Bottle
- Non-Alcoholic Beverages
- Champagne Toast by the Glass

HOSTED BAR

Hosted Bar can be based on consumption or a per person price.

DELUXE BRANDS FULL BAR

BEER AND WINE PACKAGE



MENU

Wedding Guide

- Dance floor, tables, table linens, chairs, china, glasses, silverware and 20 amp of power for DJ or band are all included.
- You are welcome to bring in your wedding cake from an outside vendor.

ADVISORY: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs, which may contain harmful bacteria, may cause serious illness.

