

THE HARBERT CENTER

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THANK YOU FOR CONSIDERING THE HARBERT CENTER FOR YOUR WEDDING



WE INVITE YOU TO COME IN FOR A TOUR AND TELL US ALL ABOUT YOUR DREAM DAY!

> 205-226-8800 www.theharbertcenterweddings.com 2019 Fourth Avenue North Birmingham, AL 35203

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# ATRIUM & SECOND FLOOR

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This combination is suitable for weddings of 100 guests or less. The Atrium and Second floor also offers a unique and sophisticated setting for receptions of up to 300 guests. Friday: \$3,100 | Saturday: \$3,600

#### BEESON HALL

Our most popular and versatile space for receptions, Beeson Hall can host up to 400 guests for seated dining. This space can be used as one great hall or divided into three separate rooms, providing more options for smaller weddings. Friday: \$3,400 | Saturday: \$4,600

#### ATRIUM & BEESON HALL

The Atrium can seat 150 guests for a ceremony, with additional overflow seating on the second floor terrace. Dressing rooms included for the bride and groom.

It is also an ideal space for a cocktail hour before your reception in Beeson Hall

Friday: \$4,000 | Saturday: \$4,950



## RENTAL HOURS

- Eight hour rental (including set up and breakdown); Each additional hour is the rental fee divided by 4
- Refundable damage/cleaning deposit \$500

#### AMENITIES INCLUDED WITH THE RENTAL

- Inventory of tables and chairs
- 24' x 13' dance floor Beeson Hall only
- One hour for rehearsal (scheduled according to venue availability); \$125 per additional hour

## SECURITY & PARKING

- Building security is required for functions scheduled outside normal business hours (M-F, 8-5pm) at a rate of \$50 per hour
- Birmingham Parking Authority Deck #3 is located directly across the street from our building on 4th Avenue North. Visit their website for current rates and information. Some street parking is also available.

## OUTSIDE VENDORS

• We require you to use our catering and bar services, but we welcome all other vendors.

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The Harbert Center has an in-house caterer led by a talented executive chef and culinary team. We offer a variety of menu styles, ranging from heavy hors d'oeuvres packages, dinner buffets, and plated dinners – all of which can be customized to your taste. We are happy to arrange a tasting for you and your fiancé when it's time to decide your menu.

Our goal is to take the stress out of planning your menu. We take care of everything from the dinnerware to bar service, and you and your guests will enjoy impeccable service from our banquet staff.

# CATERING MENUS

Plated and buffet style dinners include a pre-dinner reception, host's choice of salad, dinner rolls, iced tea, water, and coffee. Our plated dinner menu changes seasonally in the spring and fall. These menu options range from \$31 to \$49 per person.

The heavy hors d'oeuvres packages offer variety with a wide selection of displayed and attended stations to choose from. Packages range from \$29 to \$33 per person.

Banquet servers and standard linens are included in the catering pricing. Your Event Manager can provide our current menus.

Please advise us of any dietary restrictions or food allergies when confirming the final guest count. While we will make every effort to accommodate any late requests, prior notification is greatly appreciated. There is no guarantee that all day-of requests will be fulfilled.

## BAR SERVICES

Bar services will be provided by our caterer, outside alcohol is not allowed. We have options to fit any budget, including host bar, beverage packages, and cash bar.

Host Bar - You can set a limit on cost not to exceed, or the bar can be billed to the host based on total consumption. \$500 minimum requirement.

Cash Bar - Guests pay for their own drinks. The host will pay the bartender fee, cashier fee, and bar setup fee up front.



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Rlåted dinner selections include a 30 minute pre-dinner reception of imported & domestic cheeses, fruits, spinach dip, and Harbert Center punch. Host's choice of salad & entrée. Served with freshly brewed royal cup coffee & iced tea, warm dinner rolls with butter.

#### ENTREE

Pan Seared Filet of Beef (6 oz.)\* \$49 Bordelaise, pickled onion, herb roasted potatoes, baby vegetables

Hand Cut Chargrilled Ribeye (10 oz.)\* \$44 Cabernet Sauvignon jus, smoked garlic mashed potatoes, lemon brushed asparagus

*Pecan Crusted Chicken Breast \$37* Dijon maple bourbon sauce, brown sugar sweet potato mash, wilted garlic greens

Oven Roasted Boneless Chicken Breast \$36 Classic mushroom crème sauce, smoked gouda bread pudding, broccoli roasted with red onions

House Smoked Turkey Breast \$32 Poultry gravy with hardboiled egg, buttermilk cornbread dressing, pan-cooked green beans

#### Braised Boneless Pork Loin \$32

Rice wine vinegar soy reduction, green onion, coconut vegetable rice, sesame flash-fried green beans

*Garlic Rubbed Grilled Pork Ribeye \$35* Creole pork jus, butter poached baby red potatoes, steamed haricot verts

Chargrilled Atlantic Salmon Filet \$39 Berry gastrique, pineapple sweet pepper rice, baby vegetables

Pan Roasted Wild Snapper \$40 Tomatillo cream sauce, honey roasted baby tomato and vegetable medley, arroz con tomate

Marinated Grilled Portobella Mushroom \$27 Balsamic glaze, wild rice blend, steamed broccoli

## SALAD

Caesar Salad- Romaine lettuce, croutons, grated parmesan, Caesar dressing

Spinach Salad- Leafy baby spinach, mixed berries, fresh goat cheese, choice of balsamic or raspberry vinaigrette

House Salad- Mixed spring lettuces, tomato, cucumber, cran-raisin, parmesan cheese, pickled red onion, choice of two dressings (Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Raspberry Vinaigrette)



We are happy to personalize any menu to meet your specific needs or requests

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Plated dinner selections include a 30 minute pre-dinner reception, Host's choice of salad & entrée. Served with freshly brewed royal cup coffee & iced tea, warm dinner rolls with butter.

#### PRE-DINNER RECEPTION

Light refreshments for your guests to enjoy prior to the reception, served for 30 minutes. Imported & Domestic Cheeses with Seasonal Fruits, Hot Spinach Dip with House-made Chips, Harbert Center Punch.

## SALAD

Caesar Salad- Romaine lettuce, croutons, grated parmesan, Caesar dressing

Spinach Salad- Leafy baby spinach, mixed berries, fresh goat cheese, choice of balsamic or raspberry vinaigrette

House Salad- Mixed spring lettuces, tomato, cucumber, cran-raisin, parmesan cheese, pickled red onion, choice of two dressings (Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Raspberry Vinaigrette)

#### DINNER BUFFETS

Southern- Style Buffet / \$28 Golden Fried Chicken, Smothered Pork Chops, Mashed Potatoes, Collards Greens with Ham Hocks, Black-Eyed Peas, and Cornbread

Premium Buffet / \$32 Maple Glazed Pork Chops, Carving Station of Roast Sirloin of Beef Rosemary Roasted New Potatoes, Green Beans, and Sweet Corn

Elegant Buffet / \$39 Crispy Fried Shrimp, Carving Station of Beef Tenderloin, Smoked Gouda Potatoes au Gratin, Asparagus, Creamed Spinach



Buffet attendants can be added for \$75 per attendant to serve your guests from the buffet. Otherwise, it will be a self-serve buffet.

We are happy to personalize any menu to meet your specific needs or requests

All food and beverage prices are subject to 20% service charge & 10% sales tax Prices Subject to Change

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## ALL PACKAGES INCLUDE

Choice of Carving Station: Roast Turkey Breast, Smoked Ham, Center-Cut Pork Loin, or Roast Sirloin of Beef Assorted Imported and Domestic Cheese with Seasonal Fruit Vegetable Crudité Platter with Sour Cream Dip Harbert Center Punch or Sweet Tea

#### Evening Reception / \$29

Three items from Chef's Hors d 'Oeuvres and Two Additional Specialty Stations

#### Premium Reception / \$33

Four items from Chef's Hors d 'Oeuvres and Two Additional Specialty Stations Southern 'High Noon' Reception / \$27

Two items from Chef's d 'Oeuvres and One Additional Specialty Station (only available for receptions ending by 4:00 pm)



<u>CHEF'S HORS D'OEUVRES</u> 90 minute service time

-Crawfish Fritters with Remoulade Sauce -Buffalo Wings with Ranch or Blue Cheese, Celery, & Carrot Sticks -Twice Baked Potato Bites -Hot Spinach Dip with Saratoga Potato Chips -Honey Mustard Chicken Strips -Pork Belly Skewers with Apple Cider Gastrique -Grilled Cheese Wedges

-Spicy Crab Dip with Crostini

-Smoked Sausage in a Pillow with Dijon Mustard Sauce -Mama's Italian Meatballs Simmered in Red Sauce -BBQ or Oriental Chicken Tenders with Roasted Vegetables -Pecan Chicken Salad on Southern Yeast Rolls -Assorted Canapes -Classic Southern Deviled Eggs -Honey Ham Sandwiches on Southern Yeast Rolls -Caprese Salad Platter -Shrimp and Grit Cakes -Salami and Mozzarella Skewers

-Sun-Dried Tomato, Mascarpone, Basil Baguette

Packages require a minimum of 50 guests to order

We are happy to personalize any menu to meet your specific needs or requests

PASTA STATION

Served with Baguette Slices, Parmesan Cheese, Red Pepper Flakes Select One: -Angel Hair Pasta tossed with Vegetable Marinara Sauce or Alfredo Sauce Penne Pasta tossed with Beef Marinara Sauce or Grilled Chicken with Alfredo Sauce

SLIDER STATION Served with appropriate condiments Select Three: Catfish Po'boy // Muffuletta // BBQ Pork // Chicken Salad // Pimento Cheese // BLT // Hotdog // Cheeseburger

MASHED POTATO BAR

Shredded Cheese, Chopped Bacon, Caramelized Onions and Roasted Peppers, Roasted Garlic Butter, Sour Cream, and Scallions

SOUTHERN GRITS BAR

Roasted Shrimp Salsa, Shredded Cheese, Chopped Bacon, Collard Green Pesto, and Diced Tomato Relish

CAESAR SALAD STATION Romaine Lettuce, Parmesan Cheese and Garlic Croutons tossed in our House-made Caesar Dressing

SOUP SHOOTERS

Select Two:

Seafood Gumbo Gazpacho Tomato Soup with Grilled Cheese Bites Sweet Corn Chowder Chicken Gumbo Butternut Squash and Shrimp Bisque Crawfish Bisque Potato Leek

#### TACO BAR

Served with Hard and Soft Shell Tacos, Shredded Cheese, Cilantro, Jalapenos, Avocado, Corn and Black Bean Salsa and Coriander-Lime Slaw Select One:

Ancho Chili Spice Beef // Pork Carnitas // Chipotle Chicken

ICE CREAM BAR

Chocolate and Vanilla Ice Cream with M&M's, Butterfingers, Chocolate Chips, Strawberries, Caramel Sauce, Chocolate Fudge, Peanuts, and Oreo Cookies



One hour service time included in packages We are happy to personalize any menu to meet your specific needs or requests

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Please contact your Event Sales Manager or call 205-226-8800 to schedule a tour of our venue. Appointments are preferred due to our changing daily event schedule. Most tours are scheduled during the week between 9am and 4pm. Availability for after-hours and Saturday tours depend on our event activity during those times.

#### GET A QUOTE

Your Event Sales Manager can provide you a quote that will include the rental fees, catering based on your estimated guest count, and all other associated fees. This will place a two week tentative hold on your date to allow you the time to review your quote and ask questions. The quote is nonbinding and will expire after two weeks.

#### BOOKING & DEPOSIT

A signed contract and non-refundable deposit of \$1,000 are required at time of booking (deposit is increased if within 90 days of event). A deposit will not be accepted without the signed contract, and your event is not considered confirmed or your date reserved until both have been received.

A valid credit card is required at time of booking and will be kept on file for payments, outstanding miscellaneous charges, or credits accumulated after the event. We accept credit/debit card, money order, or check. Business/personal checks will not be accepted within (30) days of an event. The Harbert Center reserves the right to cancel any event that has not met event payment policies.

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We hope to hear from you soon!

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