



wedding menu

Cobb Galleria Centre &
Cobb Energy Performing Arts Centre





A Wedding to Remember

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

The elegantly appointed facilities, 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 PACKAGES INCLUDE:

White glove service by our professional staff

Choice of white, black and beige floor-length linens and napkins

Tables, chairs, china and glassware

Complimentary votive candles for a candlelight reception

Gift table, cake table and guest book table

Meet the Chef

CULINARY DIRECTOR/EXECUTIVE CHEF NICHOLAS WALKER



Chef Walker brings a fresh, innovative approach to corporate and social events at Cobb Galleria Centre and Cobb Energy Performing Arts Centre. His cuisine is inspired by his Georgia roots, with many of his dishes sourced from local and regional farms and small businesses.

Everything served from our kitchens is made fresh and from scratch, including all stocks, sauces, salad dressings, pastries and desserts. Our on-site garden, with its yield of peppers, herbs and other seasonal items, provides an inspiration for unique creations by the culinary team.

For an authentic taste of Georgia prepared in classical French cooking style, look no further than the culinary maestros at Cobb Galleria Centre and Cobb Energy Centre.

BOOK YOUR WEDDING

For more information on planning your wedding with us, please contact a catering manager at 770.989.5022, events@cobbgalleria.com or visit our websites at cobbgalleria.com and cobbenergycentre.com.

menu.



BUFFETS

SOUTHERN FLAIR*

Local Lettuce, Shaved Radish, and Cherry Tomatoes, Goat Cheese, Sweet Onion Dressing
Sweet Potato Salad, Local Honey, Spiced Pecans
Brined Pork Loin, Sorghum Glaze, Bourbon and Apples
Buttermilk Fried Chicken
Creamy Three Cheese Macaroni with Buttered Cornbread Topping
Southern Style Green Beans with Black-Eyed Peas, Smoked Bacon
Cornbread and Biscuits
Seasonal Fruit Cobbler
Banana Walnut Cake with Vanilla Cream Cheese Icing
Chocolate Peanut Butter Pie

SOUTH OF THE BORDER

Black Bean Soup
SALADS Crisp Romaine, Roasted Peppers, Crispy Tortilla with Avocado Vinaigrette
Quinoa, Black Bean, Roasted Corn Salad & Cilantro Lime Vinaigrette
BUILD YOUR TACOS (choice of 2)(All 3 for additional \$3) Grilled Chicken, Steak, and/or Portabella
CONDIMENTS Salsa Rojo, Sour Cream, Shredded Lettuce, Queso Fresco, Limes and Jalapeños
SIDES Frijoles Charros (White Beans with Chorizo) and Tomato Cumin Rice
DESSERTS Spiced Chocolate Torte and Sweet Lime Tartlet

TUSCAN

Vegetable Minestrone Soup
Shaved Fennel, Arugula, and Spinach Salad, Blood Orange Dressing
Seared Chicken Piccata, White Wine, Capers, Herbs and Shallots
Orecchiette Pasta Florentine, Roasted Garlic Tomato Sauce
Braised Short Rib Ragout with Polenta and Gorgonzola
Roasted Broccoli and Tomato Basil Relish
Cannoli
Tiramisu Parfait

* locally sourced

MEDITERRANEAN

Lentil Soup with Garden Vegetables
Artisan Baby Greens with Cucumber, Red Onions, Feta, Greek Peppers and Tomato Greek Yogurt Dressing
Orzo with Cumin, Lemon, Fresh Herbs, and Olive Oil
Grilled Greek Chicken with Oregano and Saffron Tomato Stew
Seared Salmon with Preserved Lemon and Herbs
Roasted Zucchini with Eggplant, Artichokes and Olives
Pita and Flat Breads
Lemon Pistachio Cake
Greek Yogurt Parfait with Honey and Walnuts

EAST MEETS WEST

Chicken Soup with Lemongrass, Ginger and Wontons
Bok Choy, Carrot and Collard Green Slaw, Sesame Dressing
Sambal Lime Chicken with Peppers
Hoisin Glazed Flat Iron with Mushrooms
Vegetable Stir Fried Rice
Miso Glazed Carrots
Kung Pao Brussel Sprouts with Chiles
Green Tea and Lemongrass Pound Cake
Coconut Rice Pudding

AMERICAN SPLENDOR

Sweet Potato and Corn Chowder
Baby Iceberg Wedge, Marinated Tomatoes, Blue Cheese
Cucumber Salad, Red Onion, Roma Tomatoes, Mint, Red Wine Vinaigrette
Citrus Marinated Chicken, Chermoula Sauce, Grilled Vegetables
Grilled Swordfish, Green Tomato, Orange, Avocado Cream
Slow Roasted Prime Rib, Red Wine Sauce with Braised Cipollini Onions
Fingerling Potatoes, Coriander, Green Chili and Fire Roasted Red Pepper
Swiss Chard with Chorizo, Dried Cranberries and Toasted Pine Nuts
Roasted Apple Bread Budding with Bourbon Anglaise
Crème Puffs with Hazelnut Mousse, Chocolate Glaze

menu.



PLATED

ENTRÉES

- HERB ROASTED CHICKEN** Local Polenta, Sautéed Spinach, Heirloom Carrot, Jus *
- BUTTERMILK FRIED CHICKEN** Three Cheese Mac, Pepper Jelly, Mustard Cream *
- BRAISED BEEF SHORT RIB** Roasted Garlic, Parsnip Puree, Sautéed Brussel Sprouts
- ROASTED SALMON** Cumin and Orange, Almond Basmati Rice, Zucchini, Citrus Butter Sauce
- 6 OZ. CENTER CUT FILET** Horseradish Butter, Oyster Mushroom Ragout, Potato Gratin
- HOUSE BBQ CHICKEN** Bourbon BBQ, Sweet Potato, Seasonal Greens, Grilled Scallions*
- ROASTED GROUPER** with Saffron Risotto, Pique Pepper Sauce, Asparagus

DUO ENTRÉES

- ROASTED CHICKEN & BRAISED SHORT RIB** with Garlic Confit, Yukon Puree, Roasted Asparagus
- CENTRE CUT FILET & ROASTED GROUPER** with Dauphinoise Potatoes, Heirloom Carrot, Spinach
- GRILLED SALMON & ROASTED CHICKEN** with Crushed Potatoes, Lemon, Herbs, Zucchini

SALADS

- GOURMET GREENS** with Cherry Tomato, Sliced Radish, Cucumber, Sourdough Crouton, Buttermilk Herb Dressing *
- SPINACH AND FRISEE SALAD** Smoked Blue Cheese, Candied Pecans, Dried Cherries, Citrus Honey Vinaigrette
- ARUGULA SALAD** Walnut Crusted Goat Cheese, Poached Pear, Local Bacon, Maple Balsamic Dressing
- BABY SWEET GEM** Cured Egg Yolk, Oven Roasted Tomato, Toast, Creamy Horseradish Dressing

ENHANCED SALADS

- GRILLED VEGETABLE SALAD** Shaved Manchego, Arugula, Lemon Vinaigrette
- MARINATED BEET SALAD** with Baby Kale, Marcona Almonds and Feta, Blood Orange Vinaigrette

DESSERTS

- VANILLA BEAN POUND CAKE** Lemon Cream, Blueberry Compote, Candied Mint
- CHOCOLATE PECAN TART** Bourbon Pecan, Dark Chocolate, Smoked Sea Salt Caramel
- SEASONAL FRUIT COBBLER CRUMBLE** Seasonal Fresh Fruit, Ginger Biscuit, Whipped Cream
- FLOURLESS CHOCOLATE TORTE** Mocha Cream, Hazelnut Brittle, Raspberry
- PEAR TART** Pistachio Streusel, Saffron Anglaise

ENHANCED DESSERTS

- GALLERIA PYRAMID** Dark Chocolate Mousse, Toasted Cocoa Nib, Mango Coulis
- CITRUS ALMOND CAKE** Dolce de Leche, Candied Citrus
- SWEET POTATO POUND CAKE** with Praline Sauce, Crispy Sweet Potato
- BAR À MOUSSES AUX CHOCOLATE** Milk Chocolate Mousse, Chocolate Cake, Feuilletine Crisp
- KEY LIME MOUSSE** with Toasted Meringue, Citrus, White Chocolate

* locally sourced

menu.



HORS D'OEUVRES

Per piece, 50 piece minimum

BENEATH THE WAVES

Grilled Zucchini & Smoked Salmon Roll (cold) *
Crab Hushpuppy, Roasted Corn Aioli (hot)
Gunpowder Shrimp, Coconut Curry Ketchup (hot)
Chimichurri Shrimp Salad, Citrus & Cucumber (hot)
Bacon Wrapped Scallop with Chipotle Sauce (hot)
Mini Crab Cake, Spicy Remoulade (hot)

YARD BIRD*

Curried Chicken Salad, Golden Raisins, Watercress, Profiterole (cold)
Pimento Cheese Deviled Egg with Bacon Jam (cold)
Garlic Parmesan Chicken Wing (hot)
Pecan Chicken Tender, Maple Honey Mustard (hot)
Galleria Chicken Wellington with Mushroom (hot)

PASTURE

Bourbon Glazed Lamb Chop, Sesame Seeds (warm) *
Mini Pulled Pork Bun, House-Made BBQ Sauce, Spiked Pickle (hot) *
Homemade Pigs "in" Blanket, Spicy Mustard Sauce (hot) *
Mini Cheeseburger Sliders (hot)
Mini Beef Philly Sliders (hot)
Thai Peanut Beef Satay (hot)

FROM THE GARDEN

Mini Grilled Vegetable Skewer (cold)
Roasted Garlic and Sweet Potato Crostini with Goat Cheese (cold) *
Tomato Basil Flat Bread (warm)
Miniature Turnip Green Pot Pie (hot) *
Artichoke Parmesan Crisp (hot)
Mac & Cheese Bites (hot) *
Portabella Fries with Roasted Garlic Aioli (hot)
Miso Glazed Heirloom Carrots with Ginger Sauce (hot)

* locally sourced

DISPLAYS

Per portion

DISPLAYS

MARKET FRESH CRUDITÉ Selection of Market Fresh Vegetables, Hummus

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

BREADS AND SPREADS (hot) Goat Cheese with Roasted Vegetables and Cajun Style Crab Dip, Tortilla, Parmesan Garlic Toast and Rosemary Focaccia 8

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

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

COBBLER BAR Apple Cobbler, Peach Cobbler and Strawberry Rhubarb Cobbler with Fresh Whipped Cream



menu.



STATIONS

CARVING STATIONS

Attendant Required

SLOW ROASTED PRIME RIB Classic Horseradish Cream, Parker House Rolls

BLACK PEPPER BRISKET Molasses BBQ Sauce, Chive Cheddar Biscuit

BRINED FRESH HAM Apple Chutney, Soft Hawaiian Bun

HONEY ROASTED TURKEY Cranberry Relish, Turkey Jus, Silver Dollar Rolls

DRY RUBBED PORK SHOULDER Slow Roasted, Alabama White BBQ, Pickle, Cornbread *



* locally sourced

SPECIALTY STATIONS

Per person

RAW, PICKLED AND CURED Farm to Table Vegetable Display with Black-eyed Pea Hummus and Watercress Goat Cheese Dip

SOUTHERN INSPIRED TAPAS STATION Assortment of Gourmet Regional Cheeses and Charcuterie, Pimento Cheese, Sundried Tomato Tapenade, Olive Oil, Candied Pecans, Basil Marinated Heirloom Tomatoes, Arugula Pesto, and Artisan Breads *

ATL CHICKEN AND WAFFLE STATION Tender Pieces of Hand Fried Buttermilk Chicken, Waffle, Vermont Maple Syrup

EMPIRE CITY SOUTH SLIDER BAR Handcrafted Beef Slider on Brioche, Local Gouda and Spiked Pickle; Handcrafted Fried Chicken Slider, Sweet Pickle, Comeback Sauce; Condiments to include House-Made Harissa Ketchup, Crispy Onion Strings, and Ale Mustard

A-TOWN SHORT RIB RAMEN (*vegetarian available*) Braised Short Rib Ramen, Egg, Ramen Noodle, Local Shitake, Bok Choy, Miso Pickled Carrot, Smokey Beef Broth

MAC AND CHEESE MELT DOWN Creamy Smoked Cheddar Macaroni – Crispy Pork belly, Scallions, Poached Lobster, Cornbread Crumble, Smoked Blue Cheese, C.P. Hot Sauce

BIG PEACH TACO STAND Slow Roasted Pork Shoulder, Charred Peach Salsa, Roasted Sweet Potato, Crispy Catfish Taco with Collard Green Slaw, Ancho Chili Aioli *

SOUTHERN PIE BAR Pecan Pie, Cherry Pie, Apple Pie, Chocolate Cream Pie, Blackberry Fried Pie, Gourmet Ice Cream (seasonal flavors) *

menu.



Bars and Wine

BEVERAGE SERVICE

Champagne by the Glass
Mixed Drinks, Premium Brands
Cordials
Specialty Drinks
House Wines by the Glass
Premium Wines by the Glass
House Wines by the Bottle
Premium Wines by the Bottle
Domestic Beer
Imported Beer / Microbrews
Bottled Water
Soft Drinks

SPECIALTY BARS

MARGARITA BAR

Raspberry
Strawberry Margarita
Top Shelf With Grand Marnier

CHAMPAGNE BAR

Prosecco

Mimosa Fresh Squeezed Orange Juice

Bellini Champagne Infused with Peach Puree

MARTINI BAR

Sour Apple Vodka with a Sweet and Sour Apple Blend

Chocolate Rich Chocolate Liquor, Chocolate Straw

Pomegranate Pomegranate Juice with a Touch of Sour

Galleria Dirty Martini, Bleu Cheese Stuffed Olive

menu.



WEDDING GUIDE

FOOD POLICIES

All menus will be charged service charge and sales tax.

Plated and buffet meals come with assorted rolls and butter. Coffee and tea service is provided table side by the service team.

Chef-attended and carving stations will require one attendant per 100 guests. Buffets and plated events are based on 1.5 hours of continuous service, based on guarantee, unless otherwise stated. Tray passing requires one attendant per 100 guests.

- Final payment is due two weeks before your wedding day by cashier's check, certified check or credit card.
- The number of guaranteed guests is due three business days before your wedding day.
- 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. All vendors must be reputable and be able to produce all proper licensing upon request. We are not responsible for the delivery and setup of cakes. We can provide 1 round silver cake stand that can accommodate cakes up to 18" in diameter and provide cake knife and server (only for service, must be returned to us). Any other needs outside and beyond these stated would be the responsibility of the vendor/client.

ALCOHOL POLICIES AND LAWS

Host and package bars will be charged a service charge, sales tax and alcohol tax where applicable.

Our standard bar service is 1 bartender per 100 guests. Additional bars can be added above the bar service standard, but minimums will apply. Please ask your catering manager for details.

Due to state and county laws, alcohol cannot be brought into the facility without having been purchased through a licensed distributor and delivered to the facility with proper invoicing. Donated alcohols will not be accepted without proper licensing and permits; see your catering manager for details.

Cobb Galleria Centre and Cobb Energy Centre will comply with all federal and state laws regarding the sales and service of alcohol. We reserve the right to refuse alcoholic service to intoxicated or underage persons. No alcoholic beverages may be removed from the premises.

DIETARY RESTRICTIONS AND FOOD ALLERGIES

Cobb Galleria Centre and Cobb Energy Centre make every effort possible to accommodate the dietary needs and allergies of guests. Please contact your Catering Manager with the specific needs of your group. Cobb Galleria Centre and Cobb Energy Centre will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling processes. However, it is ultimately the guest's individual discretion to make an informed choice regarding whether to consume particular items. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. Cobb Galleria Centre and Cobb Energy Centre do not have separate kitchens to prepare allergen-free items.