



THE HARBERT CENTER

*Weddings*

## FACILITY FEES & RENTAL INFORMATION

### *Atrium & Second Floor*

FRIDAY: \$2,400 | SATURDAY: \$2,700

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.

**Ceremony only bookings are required to rent the Atrium & Second Floor, which includes two private dressing areas.**

### *Beeson Hall*

FRIDAY: \$2,600 | SATURDAY: \$3,500

Our most popular and versatile space for receptions, Beeson Hall can host up to 400 guests for seated dining or 500 reception style.

This space can be used as one great hall or divided into three separate rooms, providing more options for smaller weddings.

There is a pre-function space outside the hall that can accommodate up to 100 guests for a cocktail hour.

### *Atrium & Beeson Hall*

FRIDAY: \$3,100 | SATURDAY: \$3,800

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.

### *Rental Hours*

- Eight hour rental (including set up and breakdown); \$350 per additional hour
- One hour for rehearsal (scheduled according to venue availability); \$125 per additional hour
- Refundable damage/cleaning deposit \$400

### *Amenities Included with the Rental*

- Secure parking in Birmingham Parking Authority deck #3 located directly across the street
- Inventory of tables and chairs
- 24' x 13' dance floor - Beeson Hall only
- One wireless lavalier microphone for the officiant (additional available to rent)
- Use of the screen and data projector

### *Security*

Building security is required for functions scheduled outside normal business hours (M-F, 8-5pm) at a rate of \$20 per hour

### *Catering*

In-house catering provided by Southern Foodservice Management, The Harbert Center's exclusive full-service caterer for 30 years

- Outside catering is not allowed, with exception to wedding/celebratory cakes; Cake attendant fee is \$75 per 100 guests
- All alcohol must be provided and served by our caterer; outside alcohol is not allowed under any circumstance
- Our talented chef is happy to personalize any menu to meet your specific needs

*A non-refundable deposit of \$1,000 is required to reserve the space*

Prices subject to change | Revised 9-12-16



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## FACILITY FEES & RENTAL INFORMATION

### *Rentals & Additional Services*

#### *Dance Floor*

A 24' x 13' dance floor included with Beeson Hall rental

- 18' x 18' teak wood dance floor \$350 | Extension to Beeson Hall dance floor \$175

#### *Uplight Package*

- (10) LED color programmable lights \$250

#### *Cake Stands*

- Hammered silver 18" cake stands - round or square \$35

#### *Dressing Room Refreshments*

- Fruit and vegetable crudite platter | Assorted tea sandwiches | Popcorn | Mimosas \$11 per person
- Sliced pork loin with honey mustard and rolls | Kettle chips and dip | Cookies | Bucket of domestic beer (8) \$10 per person

#### *Chair Rentals*

Pricing includes fee for removal of existing chairs and set up/breakdown of rented chairs

- Chiavari chairs - black, white, silver, gold, fruitwood, natural wood, or mahogany \$10.50 each | clear \$15 each (black, white, ivory, or brown cushion included)
- Padded folding chairs - black or white \$5.60 each | fruitwood or ivory \$6.60 each
- Delivery fee of \$100 and sales tax will be added to your order

*\*Clients bringing in rented chairs, tables, furniture, etc. are subject to reduced function space to accommodate storage for The Harbert Center's inventory.*

#### *Linen Upgrades*

Pricing below is for basic cotton linens that are available in a wide variety of colors; more styles and options are available

- 132" round floor length table linens \$16 each
- 120" round table linens \$14 each
- Napkins \$1 each
- Satin chair sashes \$1.75 each
- Pricing does not include shipping

#### *Additional Services*

- Day-of Coordination from Certified Wedding Specialist  
Ceremony (includes rehearsal) \$400 | Reception \$400 | Ceremony & Reception \$600
- Sound technician for ceremony \$50 per hour (4 hour minimum) - includes rehearsal, ceremony, and any prep time required
- Coat check attendant \$15 per hour - set up 30 minutes prior to event until 30 minutes after event conclusion

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Prices subject to change | Revised 9-13-17



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## PLATED DINNER

*Fall 2017 - Winter 2018*

All dinners include a 30 minute pre-dinner reception, choice of salad, rolls and butter, iced tea and coffee

### *Pre-Dinner Reception*

IMPORTED AND DOMESTIC CHEESES AND SEASONAL FRUITS

HOT SPINACH DIP WITH HOUSEMADE KETTLE CHIPS

HARBERT CENTER PUNCH

### *Salad*

CLASSIC CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

SPINACH SALAD

Blue Cheese, Smoked Bacon, Strawberries, Balsamic Vinaigrette

HOUSE SALAD

Spring Mix, Almonds, Feta Cheese, Tomatoes, Choice of Two Dressings

### *Entrée*

PAN SEARED PORK RIBEYE | \$27

Dried Cranberry Mostarda, Creamy Butternut Squash Grits, Green Beans

ROASTED AIRLINE CHICKEN BREAST | \$28

Mashed Potatoes, Green Beans, Roasted Red Pepper Romesco Sauce

BRAISED BEEF SHORT RIBS | \$32

Creamy Risotto, Tomato Gravy, Roasted Root Vegetables

GRILLED ATLANTIC SALMON | \$30

Mandarin Orange Chutney, Yukon Gold Potatoes, Zucchini

FILET MIGNON WITH RED WINE DEMI-GLACE | 8 OZ. \$43 | PETITE \$38

Truffle Potato Gratin, Steamed Asparagus

PORTOBELLA MUSHROOM ROCKEFELLER | \$27

Roasted and Stuffed with Spinach and Cheese

*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 | Revised 08-30-17



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## DINNER BUFFET PACKAGES

All dinners include a 30 minute pre-inner reception, choice of salad, rolls and butter, iced tea and coffee

*Requires a Minimum of 50 Guests to Order*

### *Pre-Dinner Reception*

IMPORTED AND DOMESTIC CHEESES

SEASONAL FRUITS

HOT SPINACH DIP WITH HOUSEMADE KETTLE CHIPS

HARBERT CENTER PUNCH

### *Salad*

Select One

CLASSIC CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

SPINACH SALAD

Blue Cheese, Smoked Bacon, Strawberries, Balsamic Vinaigrette

HOUSE SALAD

Spring Mix, Almonds, Feta Cheese, Tomatoes, Choice of Two Dressings

### *Dinner Buffet*

Select One

SOUTHERN-STYLE BUFFET | \$28

Golden Fried Chicken, Smothered Pork Chop, Mashed Potatoes, Collard Greens with Ham Hocks, Black-eyed Peas, Cornbread

PREMIUM BUFFET | \$32

Maple Glazed Pork Chops, Carving Station of Roast Sirloin of Beef, Rosemary Roasted New Potatoes, Green Beans, Sweet Corn

ELEGANT BUFFET | \$39

Crispy Fried Shrimp, Carving Station of Beef Tenderloin, Smoked Gouda Potatoes au Gratin, Asparagus, Creamed Spinach

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## HORS D'OEUVRES PACKAGES

### *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 Cheeses with Sliced Seasonal Fruit

Vegetable Crudite Platter with Sour Cream Dip

Harbert Center Punch or Sweet Tea

PREMIUM RECEPTION | \$33

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

EVENING RECEPTION | \$29

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

SOUTHERN 'HIGH NOON' RECEPTION | \$27

Two items from Chef's Hors d'Oeuvres and One Additional Specialty Station

*{This package is only available for receptions ending by 4:00 pm}*

### *Chef's Hors d'Oeuvres*

Ninety Minute Service Time

Crawfish Fritters with Remoulade Sauce

Buffalo Wings with Blue Cheese Dip, 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

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## HORS D'OEUVRES PACKAGES

### *Specialty Stations*

One Hour Service Time

#### 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 | Muffaletta | BBQ Pork | Chicken Salad | Pimento Cheese | BLT | Hotdog | Cheeseburger

#### MASHED POTATO BAR

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

#### SOUTHERN GRITS BAR

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

#### CAESAR SALAD STATION

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

#### SOUP SHOOTERS

Select Two

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

#### TACO BAR

Served with Hard and Soft Shell Tacos, Shredded Cheese, Cilantro, Jalapenos, Avocado, Corn and Black Bean Salsa, 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, Oreo Cookies

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## BAR SERVICES

### *Host Bar*

The costs for bar services and drinks are paid for by the event host. The host can set a limit on cost, beyond which all beverages are paid for by attendees. Hosted bars require a minimum of \$250 per bar. A \$75 bartender fee is also charged per bar.

Advanced payment for service is required.

	Host	Cash
DOMESTIC BEER	\$3.75	\$5.00
PREMIUM BEER	\$4.25	\$5.75
HOUSE RED & WHITE	\$4.75	\$6.00
HOUSE SPARKLING	\$4.75	\$6.00
HOUSE COCKTAILS	\$4.75	\$6.25
PREMIUM COCKTAILS	\$5.75	\$7.50
TOP SHELF COCKTAILS	\$6.25	\$8.75
SOFT DRINKS	\$3.00	\$3.50
BOTTLED WATER	\$3.00	\$3.50

### *Cash Bar*

Drinks will be made available for guests at their own expense. Cash and credit card payments are accepted. All credit card transactions are subject to a \$.50 convenience fee. The host will pay a \$75 bartender fee and \$250 bar service fee, per bar. The bar service fee is refundable if a minimum of \$250 (pre-tax/service charge) in sales is reached.

### **Other Selections**

- HOUSE RED & WHITE OR SPARKLING WINE  
\$18.95 per bottle
- CHAMPAGNE MIMOSA PUNCH OR PEACH BELLINI  
\$36 per gallon
- PRICING FOR KEG BEER  
AVAILABLE UPON REQUEST

## BEVERAGE PACKAGES

Priced per person

### *House Brands*

One Hour \$13 | Two Hours \$20 | Three Hours \$26

Each additional 30 minutes \$7

JIM BEAM KENTUCKY BOURBON

J&B SCOTCH WHISKEY

SEAGRAMS V.O. CANADIAN WHISKEY

FINLANDIA VODKA | BEEFEATER GIN

BACARDI LIGHT RUM | JOSE CUERVO SILVER

HOUSE RED, WHITE, & SPARKLING WINE

DOMESTIC & PREMIUM BEERS

### *Premium Brands*

One Hour \$15 | Two Hours \$23 | Three Hours \$30

Each additional 30 minutes \$8

JACK DANIELS TENNESSEE WHISKEY

DEWAR'S WHITE LABEL SCOTCH WHISKEY

CROWN ROYAL CANADIAN WHISKEY

ABSOLUT VODKA | TANQUERAY GIN

MALIBU COCONUT RUM | JOSE CUERVO GOLD

HOUSE RED, WHITE, & SPARKLING WINE

DOMESTIC & PREMIUM BEERS

### *Domestic Beer & Wine*

One Hour \$9 | Two Hours \$15 | Three Hours \$19

Each additional 30 minutes \$5

*All liquor drinks contain 1.5 oz of alcohol*

*Bar services must end thirty minutes prior to conclusion of event*

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