



HOUSTON MILL HOUSE

Houston Mill House

849 Houston Mill Road
Atlanta, GA 30329
404-712-6015

Houston Mill House is a unique historic home built of Georgia fieldstone in 1922. The house is set in a lovely private garden setting, convenient to downtown Atlanta, Decatur, & the Virginia Highland Areas.

Located in the heart of the Emory campus, its quiet hillside grounds create a serene setting for any number and type of Wedding or Reception.

Wedding Reception Packages

Thank you for considering **The Houston Mill House** for your special event. Our Catering Manager will skillfully guide you through the many choices and options available to make this day a true reflection of your style and taste.

While reviewing the following wedding packages, please keep in mind that our Chef would be pleased to customize these menus or to accommodate any special menu requests you may have.

Our Reception Packages include the following:

- ◆ Complimentary Parking
- ◆ Complimentary Overnight Accommodations for the Bride & Groom
 - ◆ Complimentary Cake Cutting Service
 - ◆ Custom Design Diagram
 - ◆ Service Staff in Tuxedo Attire
 - ◆ All White Linens
 - ◆ Detailed Planning Session with your Catering Manager
- ◆ Private Dressing Rooms on our Upper Level for both Bridal Party & Groom's Party
- ◆ Special Room Rates for your Guests at the Adjacent Emory Conference Center Hotel or Emory Inn (based on availability)

WE WOULD BE DELIGHTED TO ASSIST YOU WITH THE FOLLOWING

WEDDING CEREMONY

Hold your Ceremony in our Beautiful English Style Garden Gazebo setting for a fee of \$600. The outdoor ceremony can be used only with the use of our House for your reception. In the unfortunate event of inclement weather, we will move the ceremony to an indoor location. Ceremony fee does not include a Minister, Wedding Coordinator or decorations.

Acoustic music is permitted at the ceremony location. We will be delighted to help refer the perfect music for your ceremony such as a string quartet, harpist or guitarist.

Ceremony Chair rental \$2.75 + per chair

GUESTROOM ACCOMMODATIONS

From Houston Mill House your guests can take a stroll over our pedestrian bridge to the neighboring Emory Conference Center Hotel. For your family and wedding guests, Emory Conference Center Hotel offers deluxe guestrooms at a special rate subject to availability. Your guests may choose the Emory Conference Center Hotel or the Emory Inn

REHEARSAL DINNER

Bring everyone together for a grand welcome reception or an intimate family affair. Different location and menu options are also available at the Emory Conference Center Hotel, which features venues offering stunning views of Hahn Woods. LeGiverny French Bistro at the Emory Inn offers a third option for a small quaint French flare.

TRANSPORTATION

We would be pleased to assist you with transportation. Choose from Limousine service to and from the church or a one-hour ride through Downtown Atlanta or Buckhead with a bottle of champagne.

Pricing begins at \$150

VALET PARKING

We are pleased to offer a reduced rate for valet parking on the evening of your event.

\$35 per hour, per attendant

FAREWELL BRUNCH

Bid your guests a fond farewell with a final event to bring your wonderful weekend to a close. The Emory Conference Center Hotel, The Houston Mill House or LeGiverny French Bistro makes the perfect setting for saying those last good-byes to old and new friends as the two of you begin your new life together.

WEDDING CAKE

If you like, our Catering Manager will assist you in selecting the perfect bride or groom's cake for your special event.

*Catering menu prices are subject to change without notice

Food & Beverage Revenue Guidelines

To reserve specific function rooms at Houston Mill House for your ceremony or reception, we have established food and beverage minimum revenue guidelines that are outlined below. These minimums do not include service charges, taxes, labor charges or any miscellaneous services or fees contracted. Facility rental rates will be charged a taxable 21% service charge.

According to state law, Georgia State Sales Tax of 7% is added to the total cost of the function including service charges and an addition 3% sales tax is added to the cost of liquor. Catering menu prices and minimums are subject to change without notice, however all contracted prices will be honored.

Food and Beverage Revenue Guidelines based on Event Space on Saturday/Sunday from 11am- 4pm

Location	Rental	F&B Minimum
Houston Mill House	\$850	\$4000

Food and beverage Revenue Guidelines based on Event space on Saturday/Sunday from 6pm-11pm

Location	Rental	F&B Minimum
Houston Mill House	\$1650	\$6000

Above Rental Pricing provides you with access to the entire Houston Mill House during the duration of your event. This access includes both the Main Dining Level and the Lower Terrace Level, along with the Entry Gardens.

**Cocktail Reception Capacity of the Houston Mill House is 250
Seated Dinner Capacity of the Houston Mill House is 140**

Cocktail Receptions

Heavy Hors D'oeuvres

RECEPTION PACKAGE #1

- ◆ Choose 6 Hors D'oeuvres (12 total pieces per person)
(Choices listed on Hors D'oeuvres page)
- ◆ Roasted & Raw Vegetable Crudités with Pesto Ranch & Bleu Cheese Aioli
- ◆ Cabot Cheddar, Maytag Bleu, P'tit Basque, Epoisse, Crottin d' Chavignol, Manchego Riserva & Red Liecester Cheeses served with Seasonal Fruits, Nuts, Crackers & Flatbreads
 - ◆ Roasted Pepper Hummus & Dolmades Display
 - ◆ Coffee Service

RECEPTION PACKAGE #2

- ◆ Choose 6 Hors D'oeuvres (12 total pieces per person)
(Choices listed on Hors D'oeuvres page)
- ◆ Roasted & Raw Vegetable Crudités with Cured Olives, Bleu Cheese Aioli & Pesto Ranch Dips
- ◆ Cabot Cheddar, Maytag Bleu, P'tit Basque, Epoisse, Crottin d' Chavignol, Manchego Riserva & Red Liecester Cheeses served with Seasonal Fruits, Nuts, Crackers & Flatbreads
 - ◆ Warm Brie & Blue Crab Dip with Bagel Chips
 - ◆ Sweet-Hot Turkey Breast with Cranberry Mayonnaise carved to order*
 - ◆ Sushi Display
 - ◆ Chef Attended Shrimp & Grits Station*
 - ◆ Milk Chocolate Fondue Station with Petit Fours & Berry Tarts
 - ◆ Coffee Service

**A \$90+ fee will be added for each station attendant
21% Taxable Service Charge & 7% State Sales Tax will apply
Catering menu prices are subject to change without notice*

Reception Hors D'oeuvres

HOT

Chicken Wellington
Coconut Shrimp with Citrus Mustard Dip
Lollipop Lamb Chops with Lavender Honey Glaze
Beef Satay with Ginger Peanut Sauce
Spanakopita
Crab Rangoon with Sweet Chili & Soy
Goat Cheese, Artichoke, & Kalamata Olive Tarts
Corn and Crab Fritters with Creole Remoulade & Cocktail Sauces
Shiitake, Lobster, & Tarragon Polenta Cakes
Portobello Puffs
Seared Crab Cakes with Creole Remoulade
Dijon & Bass Ale Steamed Mussels \$115 (This item cannot be hand passed)
Pepper-seared Pork Loin with Apple Preserve
Smoked Trout Mousse Tartlet

COLD

Sun-dried Tomato & Chive Hummus with Crisp Fried Pita
(This item cannot be hand passed)
Gorgonzola & Pistachio Crusted Grapes
Crawfish Remoulade Stuffed Artichoke Bottoms
Belgian Endive with Petite Ratatouille
Epoisse Crostini with Smoked Pepper Jelly
Smoked Breast of Duck & Rosemary Flat Bread with Cranberry Jam
Goat Cheese & Prosciutto Crostini with Fig Preserves
Basil, Kalamata Olive, & Two Tomato Bruschetta
Peeled Jumbo Shrimp on Ice with Creole Remoulade Sauce & Cocktail Sauce
Salmon Tartar Peri Peri on Crispy Plantain Chips
Assorted Sushi (Market Price)

A fee of \$90.00 will apply for Butler Service, per attendant

Hors D'oeuvres priced per 50 pieces, unless otherwise stated

Applicable service charge & sales tax will be added to all catered food & beverage
(Rates are subject to change)

SPECIALTY STATIONS

PASTA STATION*

Penne with Pomodoro Sauce

Mushroom Ravioli tossed with Parmesan Herb Cream

Accompaniments to customize & design your own creation include:

White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Spinach, Grilled Eggplant, Mushrooms, Artichoke Hearts, Sun-dried Tomatoes, Sweet Peas, Roasted Peppers, & Crumbled Bacon

SHRIMP-N-GRITS*

Gulf Rock Shrimp sautéed to order & served over Georgia Stone-Ground Grits & Tasso Gravy

MASHED POTATO BAR*

Top Yukon Gold Mashed Potatoes with the following condiments:

Vegetarian Hash, Black Bean Chili, Pesto Cream, Home-style Garlic Gravy, White Cheddar Cheese, Bacon Bits, Horseradish Cream, & Chopped Herbs

Served elegantly in a Wine Glass

SUSHI DISPLAY

Assortment of Japanese Sushi with Soy Sauce, Wasabi and Fresh Ginger

CARVING STATIONS

Sweet-Hot Turkey Breast with Cranberry Mayonnaise*

Ginger Snap Crusted Spiral-cut Ham with Honey Mustard*

Wild Boar Roast served with Sour Cherry Compote & Dijon Mustard*

Pepper Cured Pork Loin with Green Apple Compote*

Lemon & Garlic Roasted Leg of Lamb with Cucumber Mint Chutney*

Asian Five-Spice Seared Ahi Tuna Loin served with Wasabi Mayo & Shiitake Salsa*

Black Pepper & Red Wine Glaze New York Strip Loin with Horseradish Cream*

Lobster Stuffed Tenderloin of Beef with Sauce Béarnaise*

All Carving stations are served with assorted Silver Dollar Rolls

***Attendant's Fee of \$90.00 per station will apply**

WORLD-CLASS SWEET TOOTH

An Assortment of French Pastries & Viennese Confections

California Strawberries, Hawaiian Pineapple, Georgia Pecan, & English Pound Cake with Swiss Chocolate Fondue
100% Colombian Coffee with Freshly Whipped Cream, Chocolate Shavings, & Ceylon Cinnamon Sticks

Applicable service charge & sales tax will be added to all catered food & beverages.

(Rates are subject to change)

COLD DISPLAYS

THE EMORY CHEESE BOARD

Cabot Cheddar, Maytag Bleu, P'tit Basque, Epoisse, Crottin d' Chavignol, Manchego Riserva, & Red Liecester Cheeses served with Seasonal Fruits, Nuts, Crackers & Flatbreads

TINY TASTES

Choose any three of the following dishes to create your own station:

Red Curry Spiced Lamb Tartar with Haishe Waikeme Salad

Roasted Root Vegetable Timbale with Gorgonzola Cream

Thai Crab Martini

Almond & Black Pepper Flan with Smoked Duck Shred

Sweet Pickle & Rabbit BBQ Sandwich

Mango & Lobster Shooter

Beef Kibbe & Mint Tabouleh

TASTE OF THE TROPICS

Seasonal Fruits & Berries Accompanied by Blueberry Mint Smoothie Dip

FRESH VEGETABLE CRUDITÉS

Available with Roasted, Raw, or Mixed Vegetables served with Pesto Ranch & Bleu Cheese Aioli Dipping Sauces

GRILLED ASPARAGUS PLATTER

Drizzled with 25 year-old Balsamic Vinegar & topped with Shaved Pecorino Romano Cheese & Tomato Confit

ANTIPASTO PLATTER

Marinated Mosaic of Imported Olives, Grilled Vegetables, Artichoke Salad, & Italian Deli Meats accompanied by Foccacia & Ciabatta Breads

GRAVLAX PLATTER

Side of Norwegian Smoked Salmon with Capers, Chopped Egg White, Chopped Egg Yolk, Cream Cheese, Minced Red Onions, & Melba Toast Points

CHILLED SEAFOOD

An Assortment of Beau Soleil Oysters Mignonette, Creole Spiced Jumbo Shrimp, Dijon Steamed Mussels, & Asian Crab Cocktail Shooters with Oyster Crackers, Lemon, Cocktail Sauce, & Remoulade Sauce

****CHILLED SEAFOOD DISPLAY INCLUDES THE FOLLOWING****

5 pieces of shrimp, 4 crab claws and 2 oysters and 2 mussels per person

SWEET ONION RYE BOULE

(each order serves 30 guests)

Stuffed with your choice of warm dip & served with Bagel Chips & Flatbreads:

Low Country Spicy Shrimp

Blue Crab & Artichoke

Sweet Corn & Maine Lobster

Spinach & Asiago

Applicable service charge & sales tax will be added to all catered food & beverages. (Rates are subject to change)

Entrée Choices

Vegetarian

- ◆ Garden Vegetable Pave in Pernod Infused Thyme Broth (Vegan)
- ◆ Roasted Portobello Mushrooms with Garlic Sweet Potato Puree, Wilted Greens, & Pomegranate Vinaigrette
 - ◆ Spinach & Forest Mushroom Manicotti with Roasted Vegetable Marinara
 - ◆ Butternut Squash Ravioli with Brown Butter, Sage, & Cinnamon Toasted Hazelnuts

Chicken

- ◆ Seared Supreme of Chicken with Crimini Mushroom & Butternut Squash Sauté, Truffled Potatoes, & Marsala Jus
 - ◆ Cranberry Glazed breast of Chicken with Peppered Shallots, & Basil & Lavender Cream
 - ◆ Roasted Chicken topped with Forest Mushroom Duxelle & Burgundy Rosemary Reduction

Fish

- ◆ Monkfish Osso Bucco with Creamy Polenta & Steamed Asparagus
- ◆ Pan Roasted Halibut with Provençal Vegetable Stew, Lobster Broth, & Crab Imperial
 - ◆ Wasabi Crusted Ahi Tuna with Baby Bok Choy, Sweet Soy, & Sushi Risotto
 - ◆ Lime Marinated Salmon with Sweet Onion, Mustard Seed, & Cilantro Smother
 - ◆ Gulf Shrimp & Salmon Puttanesca
 - ◆ Houston Mill House Crab Cakes with seasonal garnish

Pork, Veal, & Lamb

- ◆ Sliced Tenderloin of Veal with Cremona Dauphine Potatoes & Thyme Jus
- ◆ Pan Roasted Pork Porterhouse with Dijon Leek Stew, Sage Risotto, & Yam Frites
- ◆ Panko Crusted Lamb Ribeye with Garlic Lime Swiss Chard, Camembert Grit Cake, & Pinot Noir Reduction

Beef

- ◆ Garlic Basted Delmonico Steak with Sweet Hot Pepper & Mushroom Sauté
 - ◆ NY Strip Steak with Jim Beam au Poivre Sauce
 - ◆ Creole Mustard Crusted Tournedos of Beef with Rioja Braised Shallots
 - ◆ Bleu Cheese & Hazelnut Crusted Beef Tenderloin with Pinot Noir Reduction

*A combination dinner plate featuring two entrées is available for additional charge

Side Items

Vegetable Choices

- ◆ Green Beans Almandine
- ◆ Roasted Root Vegetables
- ◆ Steamed Carrots with Braised Leeks
- ◆ Balsamic Braised Red Cabbage with Caraway, Granny Smith Apples & Goat Cheese Quenelles
 - ◆ Artichoke Casserole in Puff Pastry
 - ◆ Lobster & Garden Vegetable Succotash
 - ◆ Steamed Broccoli with Sweet Shallot Confit

Accompaniment Choices

- ◆ Twice Baked Potato
- ◆ Vermont White Cheddar Potato Gratin
 - ◆ Saffron & Pumpkin Seed Risotto
 - ◆ Pecan & Craisin Wild Rice
- ◆ Jasmine Rice & Roasted Vegetable Biryani
- ◆ Rosemary Asiago Polenta Cakes with Roasted Tomato Coulis
 - ◆ Horseradish & Parmesan Whipped Potatoes

Salad Dressings

Balsamic Vinaigrette
Honey Lime Vinaigrette
Bleu Cheese
Buttermilk Ranch
Honey Mustard
Sesame Vinaigrette

Maple-Pear Vinaigrette
Thousand Island
Seasonal Berry Vinaigrette
Ginger Dressing
Parmesan Pesto
Basil-Pesto Ranch

Buffets

(Include Pre-Reception & Buffet Dinner)

Pre-Reception

- ◆ Choose 4 Hors D' oeuvres (to total 6 pieces Per Person)
(See Hors D' oeuvres selection page)
- ◆ Roasted & Raw Vegetable Crudités with Cured Olives, Bleu Cheese Aioli & Pesto Ranch Dip
- ◆ Cabot Cheddar, Maytag Bleu, P'tit Basque, Epoisse, Crottin d' Chavignol, Manchego Riserva & Red Liecester Cheeses served with Seasonal Fruits, Nuts, Crackers & Flatbreads

Seated Buffets

Option #1

Includes the following:

- ◆ Choice of two Entrees
 - ◆ Choice of two vegetables and one accompaniment
- ◆ Mixed Garden Greens with your choice of three homemade dressings
 - ◆ Fresh Baked Assorted Dinner Rolls
 - ◆ Pre-set water & iced tea upon request
- ◆ Coffee Station: Fresh brewed regular & decaffeinated coffee & specialty hot teas with traditional accompaniments

Option #2

Includes the following:

- ◆ Choice of three Entrees
 - ◆ Choice of two vegetables and one accompaniment
 - ◆ Choice of Carving Stations*
- ◆ Caesar Salad Bowl with Artichoke Hearts & Roasted Peppers
- ◆ Mixed Garden Greens with your choice of three homemade dressings
 - ◆ Fresh Baked Assorted Dinner Rolls
 - ◆ Pre-set water & iced tea upon request
- ◆ Coffee Station: Fresh brewed regular & decaffeinated coffee & specialty hot teas with traditional accompaniments

***A \$90+ fee will be added for each station attendant**
21% Taxable Service Charge & 7% State Sales Tax will apply

The Dinner Package

The dinner package includes a pre-reception with cold and hot hors d'oeuvres, first course salad or soup, served entrée, coffee and tea service

SEATED DINNER

Pre-Reception

Choose up to 4 Hors D' oeuvres (to total 6 pieces Per Person)

(See Hors D' oeuvres selection page)

Roasted & Raw Vegetable Crudités with Cured Olives, Bleu Cheese Dip & Red Pepper Aioli
Cabot Cheddar, Maytag Bleu, P'tit Basque, Epoisse, Crottin d' Chavignol, Manchego Riserva & Red Liecester Cheeses
served with Seasonal Fruits, Nuts, Crackers & Flatbreads

First Course

(Choice of One Item)

Salads

Classic Caesar Salad with Parmesan Tuile
Field Greens with Port & Blueberry Vinaigrette, Poached Pears, & Creole Walnuts
Arugula with Warm Pancetta Vinaigrette, Orange Segments, Shaved Fennel, & Pecorino Romano Cheese
Chef's Seasonal Greens with Garden Vegetables & your choice of two dressings

Soups

Shrimp Bisque with Crème Fraiche & Chives
Cream of Butternut Squash with Fennel (available warm or chilled)
Chicken & Wild Rice with Harvest Vegetables

Other Bites

Vegetable Strudel over Saffron Cream
Wild Mushroom Ravioli with Prosciutto, Peas, & White Truffle Oil
Three Sauce Shrimp Cocktail

Plated Entrees

Please choose an entrée from the entrée list

*To offer a choice of two items does require that guests have place cards to match entrees

**A combination dinner plate featuring two entrees is available for additional charge

Also includes the following:

Chef's choice of vegetable and accompaniment
Fresh Baked Assorted Dinner Rolls
Water, Tea and Coffee Service

21% Taxable Service Charge & 7% State Sales Tax will apply

STANDARD PACKAGE BAR

To include the following items:

Van Gogh Gin
Smirnoff 80 Vodka
Dewars White Label Scotch
Canadian Club Whisky
Jim Beam Bourbon
Cruzan Rum
Jose Cuervo Gold Tequila
Domestic Beer
Domestic Light Beer
Local Beer
Imported Beer
Imported Light Beer
House Wine
Mineral Water, Soda
Appropriate Mixers, Juices, & Garnishes

PREMIUM PACKAGE BAR

To include the following items:

Tanqueray Gin
Ketel One Vodka
Chivas Regal Scotch
Jack Daniels
Makers Mark Bourbon
Bacardi Silver Rum
Jose Cuervo 1800 Tequila
Domestic Beer
Domestic Light Beer
Local Beer
Imported Beer
Imported Light Beer
House Wine
Mineral Water, Soda
Appropriate Mixers, Juices, & Garnishes

-Service Charge and applicable Sales Tax will be applied to the final bill

-A Set-up Charge of \$90.00 per bar will be applied to the final bill

-Alcohol consumption for any event not to exceed 4 hours

Wine List

SPARKLING WINES

Zonin Prosecco
Piper-Heidsieck
G.H. Mumm Cordon Rouge
Ariel Brut Cuvee (non-alcoholic)

RED

Toasted Head Merlot*
Hayman & Hill Cabernet Sauvignon*
Sterling Napa Valley Cabernet Sauvignon
Parducci Cabernet Sauvignon**
Penfolds Shiraz
Miguel Gascon Malbec
MacMurray Pinot Noir*
Trincherro Pinot Noir
Hayman & Hill Merlot
Clos du Bois Merlot
Sterling Napa Valley Merlot
House Selection Cabernet Sauvignon

WHITE

Hayman & Hill Chardonnay*
Toasted Head Chardonnay
Sterling Napa Valley Chardonnay
Parducci Chardonnay**
Whitehaven Sauvignon Blanc*
Nobilo Sauvignon Blanc
Maso Canali Pinot Grigio*
House Selection Chardonnay

**Staff favorites*

***Organically grown and sustainably farmed*

-Service Charge and applicable Sales Tax will be applied to the final bill

**Fulfilling your vision of a perfect event is our goal. The
Houston Mill House is the perfect setting to create a
wonderful and lasting memory as you begin your new life
together.**

Catering Sales Department

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