WEDDING EVENT MENUS

Callaway Resort & Gardens

PINE MOUNTAIN, GEORGIA | 706-663-2281 | CALLAWAYGARDENS.COM
- COCKTAIL RECEPTION
- PLATED DINNER
- BUFFET DINNER
- BEVERAGES
- BRUNCH
- FOOD & BEVERAGE POLICIES
TIME TO MINGLE MENU
Start your wedding reception off with a selection of butler passed hors d’oeuvres. Our Time to Mingle Menu is the perfect cocktail hour treat for a buffet, plated dinner, or a great option to add to a casual cocktail style event. Our Chefs will take the guess work out of ordering enough hors d’oeuvres for your guest count so you can enjoy your evening.

*Our butler passed reception menu is limited to one hour of service and is priced per person.*

SELECT FOUR ITEMS | $30
SELECT FIVE ITEMS  | $32
SELECT SIX ITEMS   | $34

Select from the items below:

FROM THE OVEN
Chili-Lime Salmon Satay
Georgia Shrimp and Grit Cake
Bourbon and Boursin Chicken en Croute
Quail Wellington
Tuscan Ratatouille Tart
Rock Shrimp and Andouille Kabob

SERVED CHILLED
Mediterranean Antipasto Skewer
Forest Mushroom Profiterole
Red and Golden Tomato Bruschetta
House-cured Salmon with Boursin Crostini
Shrimp Shooter with Smoked Cocktail Sauce
Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
DISPLAYED HORS D’OEUVRES
This option allows you to display your cocktail hors d’oeuvres at a station, or serve them family style as a first course to a plated dinner. A small selection can also accentuate larger stations for a casual cocktail style reception.

Minimum order of 50 pieces per item. Priced per piece.

SERVED HOT
Chili-Lime Salmon Satay | $6
Georgia Shrimp and Grit Cake | $5
Bourbon and Boursin Chicken en Croute | $5
Quail Wellington | $6
Tuscan Ratatouille Tart | $5
Rock Shrimp and Andouille Kabob | $6

SERVED CHILLED
Mediterranean Antipasto Skewer | $5
Forest Mushroom Profiterole | $5
Red and Golden Tomato Bruschetta | $4
House-cured Salmon with Boursin Crostini | $5
Shrimp Shooter with Smoked Cocktail Sauce | $5
Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp | $4

Upgrade service to Butler Passed for $125 per attendant.

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DISPLAYED RECEPTION
Our displayed reception menu items make a great addition to any Butler Passed Reception, or as a cocktail hour enhancement.

*Priced per person unless otherwise noted.*

CRUDITÉ OF FRESH SEASONAL VEGETABLES  |  $8
Buttermilk Ranch and Roasted Red Pepper Hummus

ARTISAN CHEESE BOARD  |  $10
Fresh and Dried Fruits, Jam, Crackers and Lavosh

CHARCUTERIE DISPLAY  |  $12
Imported Meats, Fresh Mozzarella, Gourmet Cheeses, Marinated Vegetables, Rustic Bread and Crackers

MARINATED GRILLED VEGETABLE ASSORTMENT  |  $10
Asparagus Spears, Zucchini, Bell Peppers, Yellow Squash, Mushroom Caps, Herbed Chevre Spread, Rustic Bread and Crackers

SEASONAL FRUIT AND BERRIES  |  $9
Honey Yogurt Dip

WHOLE BAKED BRIE, PUFF PASTRY, APRICOT AND PECAN MARMALADE  |  $250
*Sliced French Baguette Crostini (Serves Approximately 40 Guests)*

SEAFOOD ON ICE
Jumbo Poached Shrimp, Traditional Condiments (per dozen)  |  $60
Jonah Crab Claw, Mustard Sauce (per dozen)  |  $65

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STATIONS
Build your own “Walk Around” Dinner Buffet, Heavy Reception or enhance your Pre-Dinner Reception and Cocktail Hour. 
All prices are reflective of 1.5 hours of food service.

PASTA BAR  |  $15
Cheese Tortellini, Whole Wheat Penne, Farfalle Pasta, Tomato Pomodoro, and Romano Cream Sauces. Served with Garlic Focaccia Bread, Sun Dried Tomatoes, and Parmesan Cheese ($125 Attendant Fee Required)

SHRIMP AND GRITS STATION  |  $17
Rock Shrimp, Bay Scallops, Andouille Sausage, Onions, Peppers, Sherry Pan Sauce, and Callaway Gardens Speckled Heart® Grits ($125 Attendant Fee Required)

MASHED POTATO BAR  |  $14
Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Bacon Pieces, Cheddar Cheese, Sour Cream, and Tobacco Onions

GOURMET GREENS  |  $13
Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Crisp Bacon, Blue Cheese Crumbles, Cheddar Cheese, Red Onions, Black Olives, Grape Tomatoes, Fresh Spinach, Baby Mixed Greens, and House Made Dressings

PAELLA STATION  |  $17
Spanish Chorizo, Roasted Chicken, Jumbo Shrimp, Saffron Rice, served with Cuban Bread in a Traditional Paella Pan

SLIDER TRIO  |  $16
Angus Beef with Caramelized Onions, BBQ Pulled Pork with Pickled Slaw, Grilled Chicken Burgers, accompanied with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Grain Mustard, Tomato Ketchup, and Sliced Cheeses

SWEET TREATS  |  $17
Chocolate Ganache Cupcakes, Key Lime Pie Shooter with Graham Crumble, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

Minimum of two stations per event.
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CARVING STATIONS

Our carving stations make a great addition to any Walk Around Reception or as an enhancement to your dinner buffet.

$125 Attendant fee required per station

HERB CRUSTED BEEF RIBEYE | $400
Dijon Mustard, Horseradish Cream, French Rolls
(Serves approximately 30 guests)

ROASTED BREAST OF TURKEY | $280
Cranberry Relish, Peppercorn Aioli, French Rolls
(Serves approximately 30 guests)

CITRUS AND BLACK PEPPER MARINATED SALMON | $260
Garlic Aioli, Creole Honey Mustard, French Rolls
(Serves approximately 25 guests)

COCO-COLA® GLAZED COUNTRY HAM | $300
Stone Ground Mustard Sauce, French Rolls
(Serves approximately 40 guests)

WHOLE ROASTED TENDERLOIN OF BEEF | $450
Pesto Aioli, Horseradish Cream, French Rolls
(Serves approximately 30 guests)

SMOKED ST. LOUIS STYLE RIBS (Priced Per Person) | $12
Dry-rubbed and served with Carolina Mustard, Memphis Sweet, and Texas Spicy Barbeque Sauces, French Rolls

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DINNER PLATES
Provide extraordinary service to your loved ones with a classic plated dinner. Our Dinner Plates are served with your choice of salad, basket of fresh bread with sweet creamery butter, and include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas. Weddings may provide their own traditional wedding cake or can let Callaway treat their guests to a plated dessert.  
Plated dinners require exact entrée counts five days before your event. Place cards with entrée selection clearly marked must be provided for each guest.

SALAD SELECTIONS (select one)

ARCADIAN SALAD
Arcadian Greens, Candied Pecan, Tomme Cheese, Cucumber, Grape Tomato, Green Apple Vinaigrette, and Buttermilk Ranch Dressings

SMOKED BACON AND APPLE SALAD
Spinach, Arugula, Feta, Toasted Walnuts, Bacon, Cranberry, Fuji Apple, Honey Thyme Vinaigrette, and Buttermilk Ranch Dressings

SIGNATURE CEASAR
Romaine, Garlic Crostini, Parmesan Crisp, Buttermilk Caesar

ENTREES (select two)

POTATO CRUSTED HALIBUT | $44
Chef’s Table Vegetables, Tomato Vinaigrette, Parmesan Risotto

GRILLED PORK CHOP | $40
Heirloom Potatoes, Roasted Apples, Baby Vegetables

HERB ROASTED CHICKEN | $39
Root Vegetable Succotash, Broccolini, Candied Garlic Jus

PAN SEARED SALMON | $41
Lemon Dill Buerre Blanc, Garlic Potato Cake, Sautéed Spinach, Chefs Table Vegetables

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FILET AU POIVRE | $64
Broccolini, Gorgonzola Beignets, Baby Carrots, Garlic Mashed Potatoes, Roasted Peppercorn Jus

HERB ROASTED CHICKEN AND GRILLED SHRIMP | $61
Peppercorn Sauce, Sautéed Spinach, Rosemary Fingerling Potatoes, Chef’s Table Vegetables

FILET MIGNON AND POACHED MAINE LOBSTER TAIL | $87
Roasted Tomato Risotto, Grilled Asparagus, Lemon Buerre Blanc

VEGETARIAN ENTREES
Dietary needs are accommodated with **advanced notice** 5 days before your event. If a vegetarian entrée is not selected as one of your guest choices, then Chef’s choice will be provided.

BUTTERNUT SQUASH RAVIOLI | $38
Creamy Squash Puree, Sautéed Spinach, Caramelized Onion

GRILLED VEGETABLE NAPOLEAN | $40
Zucchini, Summer Squash, Eggplant, Tomato Puree, Smoked Provolone

FENNEL TEMPEH | $40
Seared Tempeh, Chickpeas, Red Pepper Coulis

CAKE CUTTING AND SERVING

or

DESSERT SELECTIONS (select one)
Southern Red Velvet Cake, Fresh Berries, White Chocolate Drizzle
New York Cheesecake, Berry Compote
Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle, Vanilla Whipped Cream

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BUFFET DINNER

Take the guess work out of choosing an entrée for your guests and select a buffet where everyone can choose exactly what they want. Buffet Dinners come with all menu items listed. Special dietary plates or modifications can be made with advanced notice.

Our Buffet Dinners include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.

GREEN ASH TABLE  |  $49
Old Fashioned American Potato Salad
Field Green and Crisp Vegetable Salad
Smoked Beef Brisket, Molasses Barbeque Sauce
Buttermilk Fried Chicken
Corn Crusted Snapper, Chardonnay Shallot Reduction
Andouille Sausage Hoppin’ John
Chef’s Table Vegetables
Honey Cornbread Muffins, Yeast Rolls

BUCKEYE TABLE  |  $54
Field Green and Crisp Vegetable Salad
Marinated Grape Tomatoes, Mozzarella Cilengini, Basil, Balsamic Reduction
Pan Seared Salmon, Lemon Beurre Blanc
Beef Medallions, Sauce Forestiere
Herb Roasted Chicken Breast, Natural Pan Jus
Rosemary Fingerling Potatoes
Chef’s Table Vegetables
Cheddar Biscuits, Yeast Rolls

Surcharge of $250 will apply to groups under 25 guests
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RED CEDAR TABLE  |  $62
Baby Lettuce Wedges, Rustic Croutons, Blue Cheese, Grape Tomatoes
Roasted Corn and Black Eyed Pea Salad, Cilantro Vinaigrette
Carved Roasted Prime Rib au Jus, Horseradish Cream
Herb Marinated Pork Chops, Mustard Jus
Smoked Beer Can Chicken
Chef’s Table Vegetables
Mac-n-Cheese Casserole, Cracker Crumbs
Honey Cornbread Muffins, Yeast Rolls
(Chef’s fee of $125 required)

CYPRESS TABLE  |  $45
Baby Field Greens, Poached Pears, Grape Tomatoes, Sweet Carrots, English Cucumbers
Roasted Vegetable, Feta and Couscous Salad
Southern Chicken Milanese, Bistro Pepper Sauce
Pan Seared Trout, Tarragon Butter
Sorghum Syrup Glazed Pork Tenderloin, Onion Marmalade
Broccolini and Roasted Tomatoes
Parmesan Risotto
Cheddar Biscuits, Yeast Rolls

DESSERT
Let Callaway take care of the cutting and serving of your wedding cake, or choose two options from the list below:
New York Cheesecake, Berry Compote
Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle
Red Velvet Cupcakes
Chocolate Bourbon Pecan Pie
White Chocolate Bread Pudding, Caramel Sauce

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BEVERAGE SERVICE
All beverage functions must be arranged through the Wedding Sales Manager. As a licensee, we are responsible for abiding by the regulations enforced by the State of Georgia regarding the sale of alcohol. Please ask your Catering Professional for a current listing of our wine cellar selections. Sponsored and Cash Bars are subject to a $350 minimum.

OPEN BAR
Premium or Extra Premium brand liquors, House Wine selections, Imported and Domestic Beers, Mineral Waters and Assorted Sodas.

($125 Bartender Fee per bar is required)

One Hour Open Bar Per Person
Premium | $26
Extra Premium | $29

Two Hour Open Bar Per Person
Premium | $33
Extra Premium | $36

Three Hour Open Bar Per Person
Premium | $38
Extra Premium | $41

Four Hour Open Bar Per Person
Premium | $41
Extra Premium | $44

Three Hour Open Bar Per Person
Beer & Wine Only | $32

Four Hour Open Bar Per Person
Beer & Wine Only | $35

NON ALCOHOLIC BAR PACKAGES
Offer your guests a self-serve station with Sweet and Unsweetened Teas, Lemonade, Fruit Punch, Mineral Water, Bottled Juice, and Assorted Sodas. Add a sparkling grape juice celebratory toast for $5 per guest.

Two Hours of Service Per Person | $12
Three Hours of Service Per Person | $14
Four Hours of Service Per Person | $16

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**HOST BAR PRICES**
($125 Bartender Fee per bar is required)

- **House Wines** | $8 (by the glass)
- **Premium Brands** | $8
- **Extra Premium Brands** | $9
- **Domestic Beers** | $5
- **Imported Beers** | $6
- **Soft Drinks** | $3

**CASH BAR PRICES**
($125 Bartender Fee and $125 Cashier Fee per bar is required)

- **House Wines** | $10.50 (by the glass)
- **Premium Brands** | $10.50
- **Extra Premium Brands** | $12.50
- **Domestic Beers** | $6.50
- **Imported Beers** | $8
- **Soft Drinks** | $4

*Our Cash Bar prices include Service Charge and Georgia state sales tax.*

**DOMESTIC BEER BRANDS**
Budweiser, Bug Light, Miller Lite, O'Doul’s

**IMPORTED BEER BRANDS**
Heineken, Amstel Light

**HOUSE WINES**
Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel

**PREMIUM BRANDS**
Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Altos Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram’s VO Whiskey

**EXTRA PREMIUM BRANDS**
Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila, Jack Daniels Bourbon, Dewar’s White Label Scotch, Crown Royal Whiskey

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GET TOGETHER | $39

Our Get Together Menu proudly features freshly brewed coffee, decaffeinated coffee, herbal teas, and natural fruit juices.

Diced Seasonal Fresh Fruits
Sliced Breakfast Breads, Muffins and Scones, including Gluten Free Options
Vine Ripened Tomatoes, Fresh Mozzarella, Shredded Basil and Balsamic Glaze
Scottish Smoked Salmon with Classical Condiments
Imported & Domestic Cheese Display, Gourmet Crackers and French Bread
Scrambled Eggs, Grilled Roma Tomatoes and Fresh Basil
Applewood Smoked Bacon and Sage Link Sausage
Carved Herb Roasted Ribeye of Beef, Natural Au Jus, Horseradish Crème
Sweet Potatoes Au Gratin
Assorted European Pastries and Chocolate Mousse Martinis
Omelet Station

Omelets prepared to order with a variety of fresh fillings:

Baby Spinach  |  Sautéed Mushrooms  |  Tomato  |  Imported Cheeses  |
  Smoked Ham  |  Onion  |  Sweet Peppers  |  Bacon

Surcharge of $250 will apply to groups under 50 guests
Chef’s fee and Carver’s fee of $125 each, required
Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.
Wedding Menu Tastings: Complimentary menu tastings are available to all weddings. Tastings may only be scheduled between 12:00pm and 4:00pm, and some date restrictions may apply. Please schedule and select your menu no less than two weeks in advance. Your Wedding Sales Manager will be able to give you more details once your event is booked.

Wedding Menu Selections: Menu selections should be made and communicated with your Wedding Sales Manager no less than 30 days before your event. Modifications to menus are due at this time, and may be subject to adjusted pricing, based on changes made.

Outside Food: To assure that you have the best dining experience possible, we do require you to use our team of professional caterers for all events hosted at Callaway Resort and Gardens. Because we know that no two weddings are exactly alike, our Chef will happily work with you to customize a menu that fits your taste.

Outside Alcohol: Georgia law requires all alcohol to be purchased and supplied by the resort and all service of alcohol must conclude at 2 am.

Dietary Restrictions: Callaway will happily modify your dishes or provide special plates to those guests with dietary restrictions. Advanced notice is required 5 days before your event for our kitchen to prepare.

Children: Children ages 5-12 have the option of either a plated dinner (fruit cup, chicken tenders, French fries) for $20, or your existing buffet at half price. Children under the age of 5 are no charge.

Wedding Cakes and Desserts: You are welcome to provide your own Wedding Cake or desserts through a licensed baker. Your Wedding Sales Manager can provide you with a list of preferred vendors to help you choose.

Final Guarantee: A final guaranteed number of guests is required in writing 5 business days prior to the event date. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. If attendance falls below the guarantee, the wedding remains responsible for the guaranteed headcount.