



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



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

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

Prices subject to change | Revised 9-13-17



THE HARBERT CENTER

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Plated Dinner - Spring/Summer 2018

Served with freshly brewed Royal Cup Coffee & iced tea, warm dinner rolls with butter.

Plated dinner selections include a 30 minute pre-dinner reception, Host's choice of salad & entrée.

Pre-Dinner Reception

Imported & Domestic Cheeses with Seasonal Fruits
Hot Spinach Dip with House-made Kettle Chips
Harbert Center Punch

Salad

Classic or Kale Caesar, garlic croutons, grated parmesan, creamy caesar dressing

Spinach, smoked bacon, crumbled blue cheese, strawberries, balsamic vinaigrette

House, spring mix, sliced almonds, feta, cherry tomatoes
Choice of two dressings

Apple Walnut, mixed greens, dried cranberries, celery, red onion
Creamy lemon dressing (+ \$0.75 per person)

Entrée

GRILLED PORK CHOP

Boneless pork chop with peach gravy, smoked gouda grit cake, steamed broccoli \$27

ROASTED AIRLINE CHICKEN BREAST

Creamed potatoes, steamed green beans, tomato basil beurre blanc \$28

BLACKENED SHRIMP

Blackened jumbo shrimp basted in Creole butter sauce with diced Conecuh sausage, creamy grits, roasted zucchini \$29

FILET MIGNON

Truffle potato gratin, asparagus, red wine demi-glace 8 oz. \$43, petite \$38

PORTABELLO MUSHROOM ROCKEFELLER

Roasted portabello mushroom cap stuffed with sauteed spinach, Swiss, feta, and parmesan cheese. With seasonal vegetables \$27

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 03-09-18



THE HARBERT CENTER

Weddings

Dinner Buffet Packages

Served with freshly brewed Royal Cup Coffee & iced tea, warm dinner rolls with butter.

Buffets include a 30 minute pre-dinner reception, Host's choice of salad & entrée.

Requires a minimum of 50 guests to order

Pre-Dinner Reception

Imported & Domestic Cheeses with Seasonal Fruits

Hot Spinach Dip with House-made Kettle Chips

Harbert Center Punch

Salad

Salads will be pre-set on tables

Classic or Kale Caesar, garlic croutons, grated parmesan, creamy caesar dressing

Spinach, smoked bacon, crumbled blue cheese, strawberries, balsamic vinaigrette

House, spring mix, sliced almonds, feta, cherry tomatoes
Choice of two dressings

Apple Walnut, mixed greens, dried cranberries, celery, red onion
Creamy lemon dressing (+ \$0.75 per person)

Dinner Buffets

SOUTHERN-STYLE BUFFET | \$28

Golden Fried Chicken, Smothered Pork Chops

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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THE HARBERT CENTER

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Hors d'Oeuvres Packages

Packages require a minimum of 50 guests to order

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 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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Specialty Stations

One hour service time included in packages

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

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, 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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