

Weddings by Culinary

Here at Culinary, we know that planning your dream wedding can seem quite overwhelming. That's why we strive to minimize your stress with our maximum efforts to develop and implement your unique vision. We are proud to serve you as premiere partners in planning your special day and ensuring that your vision is reflected in every detail! Whether you envision a luxurious plated dinner, or a coastal buffet served al fresco, we will work diligently and endlessly to make your dreams come true. Since 1981, we have crafted scrupulous wedding cuisine in Atlanta and throughout the great state of Georgia.

We will guide you hand-in-hand through the entire planning process from selecting a wedding venue, to renting equipment, selecting decor and bouquets, to designing the perfect menu.

Even if you have already hired wedding planners, we look forward to working with them to execute your vision on your big day. We also have a wonderful list of recommended vendors.

Outstanding Cuisine

We view cuisine as an art form, with your taste as a key ingredient! This may be expressed with a rehearsal dinner filled with Latin flare reminiscent of your first date, or a jazz cocktail hour that hits a high note with a chilled bar of fresh, local seafood. Maybe you envision a wedding cake flowing with the tropical flavors of your honeymoon destination. Whether it be savory or sweet, there is no dish that is beyond the reach of our capable chef's hands!

Our award-winning culinary masters will carefully listen to your aspirations to create tailored menus that tickle your taste buds and pay homage to your most treasured traditions. The sample menus on our website are mere starting points, and we encourage you to dream with us.

Staff

At Culinary Services, our catering and hospitality specialists understand the importance of flawlessly executing your vision with prompt and professional service. Our staff will meticulously mold and implement your special day in your image, and you won't have to worry about a thing. Just let us know the desired staffing level for your wedding reception, and we'll take care of the rest!





Equipment

Wedding food service equipment includes items such as tables, chairs, bar and dinner glassware, china, serveware, coffee service, bar service, etc. We offer several options for you to choose from for your wedding – full seating/partial seating, buffet/plated, standard equipment/premium equipment, etc. At Culinary, you and your wedding consultant may collaborate to choose options that best fit your dreams and your budget.



Linens

We provide a plethora of linen options for your wedding from satin, organza and silk to taffeta and twill. We'd love to help you pick the best option to reflect your style, vision, and budget. Speak with your Culinary Services wedding consultant to discuss your options for the seating tables, cocktail tables, buffets, bars, service tables, cake table, gift table, guest book table and escort card tables.



Beverages

Culinary Services can fulfill all of your bar needs including specialty drinks, soft beverages, mixers, bar fruit, and coffee service. Whether you are looking for a self-service champagne brunch or a full-service premium bar, Culinary Services will work with you to embody your theme and budget. We look forward to discussing your expectations in detail!

Special Menus

We are proud to offer organic, gluten free, vegan and vegetarian menus and selections. Ask us about these options today!



Weddings by

EST. 1978

CULINARY
SERVICES

CATERING & EVENTS

Thank you for inquiring about Culinary Services. We would love to provide catering services for your special day. Please review our standard buffet structure below. Once your entrees are selected, we will design a custom proposal to meet your needs.

All Culinary Weddings Events Include:

Event manager and professional service personnel.
Two hours food service, buffet tables and chaffing dishes.
Buffet serving utensils, disposable plates, flatware, cups, and paper napkins.

Additional Services:

China Service

\$6 per person

- Salad plate
- Dinner plate
- Salad fork
- Dinner fork
- Dinner knife
- Goblet
- Linen napkin.

Additional staff may be required.

Cake Service

\$1.25 per person

- 6 inch plates, forks
- Napkins
- Cake server

Minimum 75 guests

Champagne Toast

\$1.50 per Person

- Champagne glass
- Cork service
- Champagne servers

Sample Buffet Menu:

- 1 House Salad Starch
- 2 Vegetable Selections
- 2 Entree Selections
- Bread Assortment
- Beverages
- Buffets start at \$15 per person
- Minimum 75 guests



Bar Package

\$5 per person

- Soft drinks
- Juice
- Bottled water
- Cups
- Ice
- Napkins
- Bar supplies
- Beverage chiller

Bartender

\$150 per bartender | 4 hours

Service Attendant

\$150 per attendant

Glassware [Wine, Beer, Champagne, Rocks]

Please inquire for pricing

Guest Table Linens

Please inquire for pricing

Tastings

Available by appointment only

