RELAX AT CANOE

CANOE

NEW AMERICAN FARE

TUCKED AWAY, NOT FAR AWAY

4199 Paces Ferry Rd SE

atlanta ga

WEDDINGS · REHEARSAL DINNERS · DAY-AFTER BRUNCHES

BRIDAL LUNCHEONS · CORPORATE LUNCHEONS & DINNERS

Telephone: 770.436.9292

SpecialEvents@CanoeAtl.com

WEBSITE: CANOEATL.COM

No. 4199 Paces Ferry Rd, SE

Atlanta, Georgia 30339

PRIVATE DINING & SPECIAL EVENT SPACES

03. The Paces Room
Brunch, Lunch, Dinner, & Presentation Dinners

04. The Wine Room
Brunch, Lunch, Dinner, & Presentation Dinners

05. The Covered Patio
Brunch, Lunch & Dinner

06. The River Garden
Rehearsal Dinners & Weddings

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PACES ROOM

The Paces Room boasts high ceilings, wine racks, and exposed brick walls that all create an inviting environment for a unique and memorable culinary event. The completely private room comfortably sits 22 to 35 guests at hand-crafted round tables and the space can be transformed for both professional private dining and intimate events. In warmer weather, guests can enjoy the gardens for a standing reception prior to their event. For presentations, The Paces Room features an 80" flat screen monitor that is built into the room and is HDMI compatible.

** Pricing does not apply during the holidays and between the dates of November 23, 2018 – December 31, 2018*

** Not available for weddings or reception-style events*

BRUNCH

Available from 10:30am – 2:30pm
Two or Three Course Brunch
$38 or $48 per person
$200 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}
Canoe cannot serve alcohol until 12:30pm on Sundays

DINNER

Available at 5:30pm or later
Three or Four Course Dinner
$78 or $88 per person
$200 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}

LUNCH

Available from 11:30am – 2:30pm
Two or Three Course Luncheon
$35– $60 per person
$200 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}

PRESENTATION DINNER

Available starting at 5:30pm
Three Course Dinner
$78 per person
$500 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}

WINE ROOM

Canoe's Wine Room is the ideal spot for smaller, more intimate celebrations and gatherings. The private room seats 10 to 20 guests at an impressive rectangular handcrafted wooden table that was built into the space. The interior of the room blends wood, brick, and ironwork with vintage-select, handcrafted wines, creating a warm, rich, inviting ambiance for our guests. In warmer weather, guests can enjoy and peruse the gardens for a standing reception prior to their event. The Wine Room is also equipped for presentations, with a specially fitted screen on-site available for rent.

** Pricing does not apply during the holidays and between the dates of November 23, 2018 – December 31, 2018*

** Not available for weddings or reception-style events*

BRUNCH

Available from 10:30am – 2:30pm
Two or Three Course Brunch
$38 or $48 per person
$100 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}
Canoe cannot serve alcohol until 12:30pm on Sundays

DINNER

Available at 5:30pm or later
Three or Four Course Dinner
$78 or $88 per person
$100 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}

LUNCH

Available from 11:30am – 2:30pm
Two or Three Course Luncheon
$35– $60 per person
$100 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}

PRESENTATION DINNER

Available starting at 5:30pm
Three Course Dinner
$78 per person | $500 deposit
$75 screen rental fee for presentations

{Price does not include alcohol, tax or voluntary 20% gratuity}

COVERED PATIO

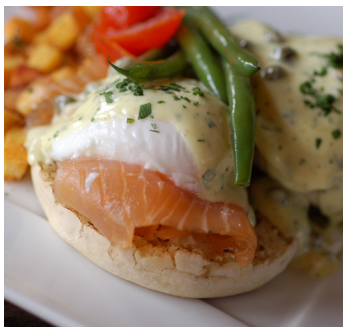
Canoe's covered patio offers guests unparalleled views of the Chattahoochee River and surrounding manicured gardens. The patio can accommodate private dining groups of 15 to 20 guests at either one or two long wooden tables.

**Seasonal availability – May 1, 2018 – October 15, 2018*
** Not available for weddings or reception-style events*
** Not available on Saturdays*
**Pricing for lunch and dinner does not apply during the holidays*

BRUNCH

Available for two time frames:
10:30am - 12:30pm or 1:30pm - 3:30pm
Two or Three Course Brunch
$38 or $48 per person
$200 deposit

{Price doesn't include alcohol, tax or voluntary 20% gratuity}
Canoe cannot serve alcohol until 12:30pm on Sundays



LUNCH

Available from 11:30am - 2:30pm
Two or Three Course Luncheon
$35 - $60 per person
$200 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}
Canoe cannot serve alcohol until 12:30pm on Sundays

DINNER

Available at 5:30pm or later
Three or Four Course Dinner
$78 or $88 per person
$200 deposit

{Price does not include alcohol, tax or voluntary 20% gratuity}

RIVER GARDEN

Canoe's River Garden offers a picturesque backdrop that will elevate any occasion. The River Garden can accommodate on average between 30 to 140 guests inside the luxury garden tent for rehearsal dinners and 50 to 120 guests for weddings. The tent is positioned on brick pavers and it's interior features a tent liner, chandeliers on dimmer switches and pole curtains. Canoe provides fans for cross-ventilation during the warmer months and clear sidewalls and heaters on thermostats for the colder months. Live entertainment is permitted, DJ or band, and there is a noise restriction for entertainment at 10:00 p.m.

**For corporate events, please call Laurie Vance, special events manager, at 770-436-9292 or email Laurie@CanoeAtl.com*

REHEARSAL DINNERS *{30 to 140 guests}*

FEES:

Site Fee: Includes the tables, chairs, linens, glassware, etc.
Beverage Set Up Fee: Includes set-up of the bar area exclusively for your guests

PRICING:

$500 - $1,000 deposit

- *Friday Evening*
  - *Site Fee: $500-$1,000*
  - *Beverage Set Up Fee: $100-$200*
- *Saturday Evenings*
  - *Site Fee: $1,000-$2,000*
  - *Beverage Set Up Fee: $100-$200*
- *Thursday Evenings*
  - *Site Fee: $400-$800*
  - *Beverage Set Up Fee: $100-$200*

MENU OPTIONS:

Buffet Style Menu

- *Maximum 120 guests*
- *$85 per person*
- *Includes all soft drinks, coffee and tea*
- *Includes passed hors d'oeuvres for the reception time*

Three Course Served Style Menu

- *$90 per person*
- *One set meal for all guests*
- *Includes all soft drinks, coffee and tea*
- *Includes passed hors d' oeuvres for the reception time*

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

RIVER GARDEN {Continued}

WEDDINGS

50 to 120 guests Friday - Sunday | 30-120 guests Monday - Thursday

FEES:

Site Fee: Includes the tables, chairs, linens, glassware, etc.

Beverage Set Up Fee: Includes set-up of the bar area exclusively for your guests

Ceremony Fee: Includes the set-up of the chairs at the ceremony site, use of the private room for the evening, and coordination of the ceremony

PRICING:

$1,000 deposit

- *Saturday Evenings*
  - *Site Fee: $2,000*
  - *Beverage Set Up Fee: $100-$200*
  - *Ceremony Fee: $1,500*
- *Friday & Sunday Evenings*
  - *Site Fee: $500-$1000*
  - *Beverage Set Up Fee: $100-$200*
  - *Ceremony Fee: $1,500*
- *Monday-Thursday Evenings*
  - *Site Fee: $100-$800*
  - *Beverage Set Up Fee: $100-$200*
  - *Ceremony Fee: $750*

MENU OPTIONS:

Buffet Style Menu

- *Maximum 100 guests*
- *$85 per person*
- *Includes all soft drinks, coffee and tea*
- *Includes passed hors d'oeuvres for reception time*
- *Includes Wedding Cake as dessert*

MENU OPTIONS: {continued}

Three Course Served Style Menu

- *$90 per person*
- *One set meal for all guests*
- *Includes all soft drinks, coffee and tea*
- *Includes passed hors d' oeuvres for reception time*
- *Includes Wedding Cake as dessert*

WEDDING CAKE:

Your wedding cake is included in the price of the food and will be expertly crafted by our pastry chef.

Available flavors for the inside of the cake:

- *White Cake, White Chocolate Mousse, {fresh raspberries – optional}*
- *Chocolate Cake, Dark Chocolate Mousse*
- *Carrot Cake, Traditional Cream Cheese Icing*
- *Red Velvet Cake, Traditional Cream Cheese Icing*

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

BUFFET OPTIONS

REHEARSAL DINNER *{$80 per person}*

Includes Freshly Brewed Coffee, Tea & Soft Drinks {Minimum 30 guests, Maximum 120 guests}

PASSED HORS D' OEUVRES: *Select 3*

Tempura Crisped Shrimp

Grilled Spicy Beef Satays

Grilled Garlic Chicken Satays

House Smoked Salmon on Flatbread with Dill Cream

Endive Spears with Gorgonzola & Spicy Walnuts

Tomato & Mozzarella Crostini

Traditional Stuffed Mushrooms

Vegetable Spring Rolls

Crabmeat Potstickers

Skewered Duck Sausage & Dates

Petite Biscuits & Country Ham

Deconstructed Deviled Eggs

Skewered Red Golden Beets, Ground Walnuts, Goat Cheese

Petite Lump Crab Cakes {additional $5 pp}

VEGETABLES & SALADS: *Select 3*

Please select 1 large green salad:

Baby Mixed Greens with Crisped Potatoes & Fresh Herbs OR Classic Caesar Salad

Please select 2 from below:

Red Cabbage & Poblano Cole Slaw

Chilled Asparagus with Lemon Vodka Cream

Fresh Green Bean Salad with Shallots, Water Chestnuts, Sesame Seeds, Bells Peppers & a Citrus-Soy Vinaigrette

Chopped Vegetable Salad

Grilled Vegetable Salad with Arugula Pesto & Marinated Onions

Salad of Grilled Eggplant, Fresh Mozzarella, Roasted Artichokes

Red & Golden Beet Platter with Spicy Walnuts & Crumbled Goat Cheese

Marinated Button Mushroom & Bean Salad with Red Wine Vinaigrette

Chopped Asparagus Salad with Creamy Chive Vinaigrette

Tomato Bread Salad with Cucumbers, Red Onion & Fresh Basil

Watermelon and Feta Cheese Salad with Toasted Pumpkin Seeds & Basil Balsamic Vinaigrette {Summer}

Grilled Seasonal Vegetable Platter {Served Room Temperature}

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

BUFFET OPTIONS

REHEARSAL DINNER *{$80 per person}*

Includes Freshly Brewed Coffee, Tea & Soft Drinks {Minimum 30 guests, Maximum 120 guests}

POTATOES & PASTAS: *Select 2*

Red Bliss Potato Salad with Creme Fraiche, Grilled Green Scallions & Applewood Smoked Bacon

Pecan Wild Rice {Served Warm}

Herb Roasted Potatoes

Whipped Sweet Potatoes

Roasted Pepper Couscous

Wild Rice & Toasted Pecan Salad {served room temperature}

Goat Cheese & Wild Mushroom Potatoes

Bowtie Pasta Salad with Sundried Tomatoes, Pinenuts, Artichokes & Arugula

Goat Cheese & Potato Ravioli with Warm Vegetable Ragout

Garlic Mashed Potatoes

Sweet Potato Gratin

Stone Ground Grits

Hush Puppies

ENTRÉES: *Select 2*

Sweet Spicy Baby Back Ribs

Crusted Rib Eye with Pecan Lavender Sauce

Beef Tenderloin with Black Pepper Lavender Sauce {Additional $5 pp}

Roasted Loin or Pork with Plum BBQ Glaze

Peppered Pork Tenderloin with Seasonal Chutney {Additional $5 pp}

Roasted Turkey with Garlic & Sage Pan Gravy & Cranberry Compote

Artic Char, Roasted Sweet Corn & Shrimp Succotash

BBQ Salmon, Grilled Vegetables and a Smoked Tomato Vinaigrette

Roasted Peppered Sirloin of Beef with Roasted Garlic Aioli

Crispy Fried Catfish with Sweet Pickle Tarter Sauce

Shaved Roasted Beef Platter with Horseradish Sauce, Au Jus, Poppy Seed Rolls & Accompaniments {Served Room Temperate}

Lemon Garlic Chicken

Seafood Jambalaya

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

BUFFET OPTIONS

REHEARSAL DINNER *{$80 per person}*

BUFFET DESSERTS

Includes Fresh Fruit & Berries

PETITE SWEETS
SELECT 3

Pecan Diamonds

Creamy Citrus Tartlets

Seasonal Fruit Tartlets

Chocolate Crunch Bars

Assorted Canoe Cookies

Assorted French Macarons {almond-based}

Chocolate Hazelnut Praline Cake

Chocolate Almond Bon Bons

Mocha Creme Brulees

AND

BUFFET TABLE-LARGE OR WHOLE ITEMS
SELECT 1

Cheesecake-Citrus Chiffon

Sour Cream Apple Almond Cake

Chocolate Hazelnut Praline Cake

Chocolate {bittersweet} Soufflé Cake

Fallen Chocolate Cake with White Chocolate mousse & Caramelized Bananas

Caramel Walnut Torte: Chocolate Glazed

Dried Cherry & Cream Cheese Strudel

Grand Mariner Creme Caramel

Seasonal Fruit Tart

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

BUFFET OPTIONS

WEDDING *{$85 per person}*

Includes Freshly Brewed Coffee, Tea & Soft Drinks {Minimum 50 guests, Maximum 100 guests}

PASSED HORS D' OEUVRES: *Select 3*

Tempura Crisped Shrimp

Grilled Spicy Beef Satays

Grilled Garlic Chicken Satays

House Smoked Salmon on Flatbread with Dill Cream

Endive Spears with Gorgonzola & Spicy Walnuts

Tomato & Mozzarella Crostini

Traditional Stuffed Mushrooms

Vegetable Spring Rolls

Crabmeat Potstickers

Skewered Duck Sausage & Dates

Petite Biscuits & Country Ham

Deconstructed Deviled Eggs

Skewered Red Golden Beets, Ground Walnuts, Goat Cheese

Petite Lump Crab Cakes {additional $5 pp}

VEGETABLES & SALADS: *Select 3*

Please select 1 large green salad:

Baby Mixed Greens with Crisped Potatoes & Fresh Herbs OR Classic Caesar Salad

Please select 2 from below:

Red Cabbage & Poblano Cole Slaw

Chilled Asparagus with Lemon Vodka Cream

Fresh Green Bean Salad with Shallots, Water Chestnuts, Sesame Seeds, Bells Peppers & a Citrus-Soy Vinaigrette

Chopped Vegetable Salad

Grilled Vegetable Salad with Arugula Pesto & Marinated Onions

Salad of Grilled Eggplant, Fresh Mozzarella, Roasted Artichokes

Red & Golden Beet Platter with Spicy Walnuts & Crumbled Goat Cheese

Marinated Button Mushroom & Bean Salad with Red Wine Vinaigrette

Chopped Asparagus Salad with Creamy Chive Vinaigrette

Tomato Bread Salad with Cucumbers, Red Onion & Fresh Basil

Watermelon and Feta Cheese Salad with Toasted Pumpkin Seeds & Basil Balsamic Vinaigrette {Summer}

Grilled Seasonal Vegetable Platter {Served Room Temperature}

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

BUFFET OPTIONS

WEDDING *{$85 per person}*

Includes Freshly Brewed Coffee, Tea & Soft Drinks {Minimum 30 guests, Maximum 120 guests}

POTATOES & PASTAS: *Select 2*

Red Bliss Potato Salad with Creme Fraiche, Grilled Green Scallions & Applewood Smoked Bacon

Pecan Wild Rice {Served Warm}

Herb Roasted Potatoes

Whipped Sweet Potatoes

Roasted Pepper Couscous

Wild Rice & Toasted Pecan Salad {served room temperature}

Goat Cheese & Wild Mushroom Potatoes

Bowtie Pasta Salad with Sundried Tomatoes, Pinenuts, Artichokes & Arugula

Goat Cheese & Potato Ravioli with Warm Vegetable Ragout

Garlic Mashed Potatoes

Sweet Potato Gratin

Stone Ground Grits

Hush Puppies

ENTRÉES: *Select 2*

Sweet Spicy Baby Back Ribs

Crusted Rib Eye with Pecan Lavender Sauce

Beef Tenderloin with Black Pepper Lavender Sauce {Additional $5 pp}

Roasted Loin of Pork with Plum BBQ Glaze

Peppered Pork Tenderloin with Seasonal Chutney {Additional $5 pp}

Roasted Turkey with Garlic & Sage Pan Gravy & Cranberry Compote

Artic Char, Roasted Sweet Corn & Shrimp Succotash

BBQ Salmon, Grilled Vegetables and a Smoked Tomato Vinaigrette

Roasted Peppered Sirloin of Beef with Roasted Garlic Aioli

Crispy Fried Catfish with Sweet Pickle Tarter Sauce

Shaved Roasted Beef Platter with Horseradish Sauce, Au Jus, Poppy Seed Rolls & Accompaniments {Served Room Temperature}

Lemon Garlic Chicken

Seafood Jambalaya

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

BUFFET OPTIONS

WEDDING *{$85 PER PERSON}*

WEDDING CAKE

Cake is included in the price of the food; you may not bring in a cake from an outside source.

CAKE FLAVOR OPTIONS:

White Cake, White Chocolate Mousse, {fresh raspberries – optional}

Chocolate Cake, Dark Chocolate Mousse

Carrot Cake, Traditional Cream Cheese Icing

Red Velvet Cake, Traditional Cream Cheese Icing

OR, IN REPLACEMENT OF WEDDING CAKE, CHOOSE FROM THE BUFFET STYLE DESSERT OPTIONS BELOW:

PETITE SWEETS: *Select 3*

Pecan Diamonds

Creamy Citrus Tartlets

Seasonal Fruit Tartlets

Chocolate Crunch Bars

Assorted Canoe Cookies

Assorted French Macarons {almond-based}

Chocolate Hazelnut Praline Cake

Chocolate Almond Bon Bons

Mocha Creme Brulees

AND

BUFFET TABLE-LARGE OR WHOLE ITEMS
Select 1

Cheesecake-Citrus Chiffon

Sour Cream Apple Almond Cake

Chocolate Hazelnut Praline Cake

Chocolate {bittersweet} Soufflé Cake

Fallen Chocolate Cake with White Chocolate mousse & Caramelized Bananas

Caramel Walnut Torte: Chocolate Glazed

Dried Cherry & Cream Cheese Strudel

Grand Marnier Creme Caramel

Seasonal Fruit Tart

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

3-COURSE SERVED MEAL OPTIONS

REHEARSAL DINNER *{$85 per person}*

Includes all Soft Drinks, Coffee, and Tea, as well as Passed Hors' D Oeuvres for the Reception Time
{Minimum 30 guests, Maximum 150 guests}

PASSED HORS D' OEUVRES: *Select 4*

Tempura Crisped Shrimp

Grilled Spicy Beef Satays

Grilled Garlic Chicken Satays

House Smoked Salmon on Flatbread
with Dill Cream

Endive Spears with Gorgonzola
& Spicy Walnuts

Basil Goat Cheese {or mozzarella} &
Tomato Croutons

Traditional Stuffed Mushrooms

Vegetable Spring Rolls

Crabmeat Potstickers

Skewered Duck Sausage & Dates

Petite Biscuits & Country Ham

Deconstructed Deviled Eggs

Skewered Red Golden Beets, Ground
Walnuts, Goat Cheese

Petite Lump Crab Cakes {additional $5 pp}

SOUPS & SALADS: *Select 1*

Yellow Tomato Gazpacho
Cucumbers {Summer}

Winter Squash Soup
Pumpkin Seeds, Lime Creme {Fall, Winter}

Simple Green Salad
Crisped Potatoes, Fresh Herbs & Crumbled Goat Cheese

Mesclun Greens Salad
Sherry Wine Vinaigrette

Arugula Salad
Spicy Walnuts, Shaved Parmesan, Citrus Champagne Vinaigrette

Chopped Asparagus Salad
Radicchio, Creamy Chive Vinaigrette

Chopped Vegetable Salad
Spicy Greens, Parmesan

Arugula & Radicchio Salad
Parmesan, Balsamic Vinaigrette

Endive & Watercress Salad
Roquefort, Spicy Walnuts

Watermelon & Feta Cheese Salad
Toasted Pumpkin Seeds, Basil Balsamic Vinaigrette
{Summer}

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

3-COURSE SERVED MEAL OPTIONS

REHEARSAL DINNER *{$85 per person}*

Includes all Soft Drinks, Coffee, and Tea, as well as Passed Hors' D Oeuvres for the Reception Time
{Minimum 30 guests, Maximum 150 guests}

ENTRÉES: *Select 1*

Grilled Vegetable Lasagna
Safron Noodles, Portobello Mushrooms, Smoked Mozzarella, Tomato-Thyme Garlic Sauce

Grilled Shrimp
Rosemary Potatoes, Thin Beans, Slow Roasted Tomatoes

Black Pepper Crusted Salmon
Spaghetti Squash, Melted Tomatoes

Pan Seared Arctic Char
Spicy Greens, Mushrooms, Whipped Potatoes, Lemon Sage Butter

Grilled Young "Free Range" Chicken
Oven Roasted Potatoes, Sizzling Lime Garlic Sauce

Slow Roasted Pork Loin
Garlic Mashed Potatoes, Rosemary Sauce

Roasted Sirloin of Beef
Asparagus, Goat Cheese Wild Mushroom Potatoes

Sliced Roasted NY Strip
Caramelized Garlic Potatoes, Portobello Mushroom Sauce

SURF & TURF OPTIONS

$85 Per Person {hors d'oeuvres, 1st course, entrée, dessert}

Grilled Shrimp or Grilled Salmon &
Roasted New York Strip or Ribeye

served with one of the following pairings:

Basil Potato Puree & Spaghetti Squash

Parmesan Potato Gratin & Sugar Snap Peas

Garlic Mashed Potatoes & Grilled Vegetable Rataouille

Herb Roasted Potatoes & Grilled Asparagus {or French Beans}

You may substitute the following:

Grilled Maine Lobster Tail
In place of the Shrimp or Salmon for an additional $8pp

and/or:

Peppered Beef Tenderloin
In place of Roasted New York Strip or Sirloin of Beef for an additional $5pp

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

3-COURSE SERVED MEAL OPTIONS

REHEARSAL DINNER *{$85 PER PERSON}*

DESSERTS

Choose 1 to be Served with
3-Course Sit Down Dinner

Assortment of Sorbets
Mango, Raspberry, & Lemon

Chocolate Hazelnut Praline Cake
Creme Anglaise Sauce

Sour Cream Apple Almond Cake
Vanilla Sauce, Almond Brittle

Classic Creme Brulee
Traditional Vanilla, Raspberry, or Mocha

Warm Apple Walnut Pie
Vanilla Caramel Ice Creme

Marinated Strawberries
Shortcake, Buttermilk Orange Ice Cream

Summer Peach Sorbet
Fresh Raspberries, Blackberry Sauce {Summer}

Candied Meyer Lemon Tart
Creme Fraiche Ice Cream

Vanilla Poached Pear
Chocolate Sauce, Almond Tuile

Chocolate Grotto
Pretzel Dust

Brown Butter Pound Cake
Vanilla Ice Cream, Seasonal Fruit

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

3-COURSE SERVED MEAL OPTIONS

WEDDING *{$90 per person}*

Includes all Soft Drinks, Coffee, and Tea, as well as Passed Hors' D Oeuvres for the Reception Time & Wedding Cake for Dessert {Minimum 50 guests, Maximum 120 guests}

PASSED HORS D' OEUVRES: *Select 4*

Tempura Crisped Shrimp

Grilled Spicy Beef Satays

Grilled Garlic Chicken Satays

House Smoked Salmon on Flatbread with Dill Cream

Endive Spears with Gorgonzola & Spicy Walnuts

Basil Goat Cheese {or mozzarella} & Tomato Croutons

Traditional Stuffed Mushrooms

Vegetable Spring Rolls

Crabmeat Potstickers

Skewered Duck Sausage & Dates

Petite Biscuits & Country Ham

Deconstructed Deviled Eggs

Skewered Red Golden Beets, Ground Walnuts, Goat Cheese

Petite Lump Crab Cakes {additional $5 pp}

SOUPS & SALADS: *Select 1*

Yellow Tomato Gazpacho
Cucumbers {Summer}

Winter Squash Soup
Pumpkin Seeds, Lime Creme {Fall, Winter}

Simple Green Salad
Crisped Potatoes, Fresh Herbs & Crumbled Goat Cheese

Musclun Greens Salad
Sherry Wine Vinaigrette

Classic Caesar Salad
Parmesan, Croutons

Arugula Salad
Spicy Walnuts, Shaved Parmesan, Citrus Champagne Vinaigrette

Chopped Asparagus Salad
Radicchio, Creamy Chive Vinaigrette

Chopped Vegetable Salad
Spicy Greens, Parmesan

Arugula & Radicchio Salad
Parmesan, Balsamic Vinaigrette

Endive & Watercress Salad
Roquefort, Spicy Walnuts

Watermelon & Feta Cheese Salad
Toasted Pumpkin Seeds, Basil Balsamic Vinaigrette {Summer}

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

3-COURSE SERVED MEAL OPTIONS

WEDDING *{$90 per person}*

Includes all Soft Drinks, Coffee, and Tea, as well as Passed Hors' D Oeuvres for the Reception Time
{Minimum 50 guests, Maximum 120 guests}

ENTRÉES: *Select 1*

Grilled Vegetable Lasagna
Safron Noodles, Portobello Mushrooms, Smoked Mozzarella, Tomato-Thyme Garlic Sauce

Grilled Shrimp
Rosemary Potatoes, Thin Beans, Slow Roasted Tomatoes

Black Pepper Crusted Salmon
Spaghetti Squash, Melted Tomatoes

Pan Seared Arctic Char
Spicy Greens, Mushrooms, Whipped Potatoes, Lemon Sage Butter

Grilled Young "Free Range" Chicken
Oven Roasted Potatoes, Sizzling Lime Garlic Sauce

Slow Roasted Pork Loin
Garlic Mashed Potatoes, Rosemary Sauce

Roasted Sirloin of Beef
Asparagus, Goat Cheese Wild Mushroom Potatoes

Sliced Roasted NY Strip
Caramelized Garlic Potatoes, Portobello Mushroom Sauce

SURF & TURF OPTIONS

$90 Per Person {hors d'oeuvres, 1st course, entrée, dessert – or cake}

Grilled Shrimp or Grilled Salmon &
Roasted New York Strip or Ribeye

served with one of the following pairings:

Basil Potato Puree & Spaghetti Squash

Parmesan Potato Gratin & Sugar Snap Peas

Garlic Mashed Potatoes & Grilled Vegetable Rataouille

Herb Roasted Potatoes & Grilled Asparagus {or French Beans}

You may substitute the following:

Grilled Maine Lobster Tail
In place of the Shrimp or Salmon for an additional $8pp

and/or:

Peppered Beef Tenderloin
In place of Roasted New York Strip or Sirloin of Beef for an additional $5pp

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

3-COURSE SERVED MEAL OPTIONS

WEDDING *{$90 per person}*

WEDDING CAKE

Cake is included in the price of the food; you may not bring in a cake from an outside source.

CAKE FLAVOR OPTIONS:

White Cake, White Chocolate Mousse,
{fresh raspberries – optional}

Chocolate Cake, Dark Chocolate Mousse

Carrot Cake, Traditional Cream Cheese Icing

Red Velvet Cake, Traditional Cream Cheese Icing

OR, IN REPLACEMENT OF WEDDING CAKE, PLEASE SELECT FROM ONE OF THE FOLLOWING SERVED DESSERTS:

Chocolate Hazelnut Praline Cake
Creme Anglaise Sauce

Classic Creme Brulee
Traditional Vanilla, Raspberry, or Mocha

Warm Apple Walnut Pie
Vanilla Caramel Ice Creme

Marinated Strawberries
Shortcake, Buttermilk Orange Ice Cream

Summer Peach Sorbet
Fresh Raspberries, Blackberry Sauce {Summer}

Candied Meyer Lemon Tart
Creme Fraiche Ice Cream

Chocolate Grotto
Pretzel Dust

Brown Butter Pound Cake
Vanilla Ice Cream, Seasonal Fruit

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

BEVERAGE LIST

HARD LIQUOR

HOUSE BRANDS

{$7 per drink}

Fris Vodka, New Amsterdam Gin, Bacardi Rum, Sauza Tequila, Famous Grouse Scotch, Canadian Club Blended Whiskey, Jim Beam Bourbon

PREMIUM BRANDS

{$9 per drink}

Grey Goose Vodka or Absolut, Bombay Sapphire Gin, Myers Rum, Jose Cuervo Tequila, Dewars Scotch, Crown Royal Blended Whiskey, Maker's Mark Bourbon

BEER

DOMESTIC BEER

{$5 per beer}

Miller Lite, Sweetwater 420, Brooklyn Brown Ale

IMPORTED BEER

{$6 per beer}

Amstel Light, Heineken

WINES

Please refer to the list provided and select one white wine and one red wine to be served throughout the event

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All beverages are charged on a consumption basis. We CANNOT facilitate a Cash Bar. All brands and pricing are subject to change.

If using a "House Bar" (house brands of liquor, no shots, red/white wines $35-40 range, and an assortment of domestic and imported beer) we normally average:

*Approximately **$35** per person,*
for a standard 4-hour wedding reception

*Approximately **$25-30** per person,*
for a standard 3-hour rehearsal dinner

*Approximately **$20-30** per person,*
for a standard 3-hour corporate dinner

*Prices of food do not include alcohol, tax, or voluntary 20% gratuity. *Please note you may not bring in any outside food or beverage. Pricing subject to change.*

WINE LIST

CHAMPAGNE & SPARKING WINE

Veuve Cliquot 'Yellow Label', Reims 125
Argyle Willamette 55
Naveran 'Brut', Cava 40
Roederer Estate 'Brut Rosé', Sonoma 60

RESERVE CHAMPAGNE SELECTIONS

Bollinger 'Special Cuveé', Aÿ 155
Moët & Chandon 'Dom Perignon', Epernay 315
Laurent-Perrier Brut Rosé, Tours Sur Marne 155

WHITE WINE

Chardonnay A to Z Wineworks, Oregon 40

Chardonnay Canyon Oaks, California 35

Chardonnay Dutton Goldfield, 'Dutton Ranch', Russian River 75

Chardonnay Stag's Leap Winery, Napa 55

Chardonnay Bouchard Âiné & Fils, Pays d'Oc 38

Gruner Veltliner Berger, Wachau 40

Pinot Grigio Alois Lageder, Alto-Adige 40

Riesling Spreitzer, 'Riesling 101', Rheingau 40

Sauvignon Blanc James Mitchell, Lodi 38

Sauvignon Blanc Mount Nelson, Marlborough 45

Vidal Blanc Rockgarden, 'Vert', Virginia 45

RESERVE WHITE WINE SELECTIONS

Chardonnay Chateau Montelena, Napa Valley 100
Riesling, Trimbach, 'Cuveé Frédéric Emile', Alsace 145
Sauvignon Blanc Lucien Crochet, Sancerre 75

RED WINE

Barbera d'Asti Vietti, 'Tre Vigne', Piedmont 45

Cabernet Sauvignon Canyon Oaks, California 35

Cabernet Sauvignon Josh Cellars, North Coast 38

Cabernet Sauvignon Stonestreet, 'Estate', Alexander Valley 85

Cabernet Sauvignon Blend Left Bank, Western Cape 50

Grenache Alain Jaume & Fils, 'Réserve Grand Veneur,' Côtes du Rhône 40

Pinot Noir Anne Amie, Willamette 75

Pinot Noir Etude, 'Grace Benoist Ranch', Carneros 90

Pinot Noir Fog Theory, Santa Rita Hills 45

Pinot Noir Walnut City, Willamette 60

Malbec Catena, Mendoza 55

Malbec Felino by Paul Hobbs, Mendoza 45

Merlot Novelty Hill, Columbia Valley 50

Sangiovese Il Poggione, Rosso di Montalcino 55

Shiraz Glaetzer-Wallace, Barossa 60

RESERVE RED WINE SELECTIONS

Bordeaux Ségla, Margaux 130
Cabernet Sauvignon Cakebread, Napa Valley 180
Cabernet Sauvignon Silver Oak, Alexander Valley 160
Merlot Hourglass, 'Blueline Estate', Napa Valley 175
Pinot Noir Dominique Lafon, Volnay 175
Sangiovese Col D'Orcia, Brunello di Montalcino 125

FAQS

ONE-CHECK SPACES

All of Canoe's private dining and event spaces are one-check spaces. One person must pick up the final bill. Canoe is unable to accommodate separate or individual checks.

DEPOSITS

PACES ROOM, WINE ROOM, COVERED PATIO

Non-refundable and non-transferable deposit required to hold. Interested parties must contact via telephone to reserve; cannot reserve via email. The deposit is deducted from the final bill the day/evening of the event.

THE RIVER GARDEN

Non-refundable and non-transferable deposit required to hold. Interested parties must contact via telephone to reserve; cannot reserve via email. The second deposit is required 3 months prior to the event and is the estimated food portion of the bill. All deposits are deducted from the final bill, which is due the evening of your event.

AV SPECS

All presentations, from business to pharmaceutical, must have at least $125 in the budget for food, alcohol, tax and gratuity (cannot guarantee the final bill will not exceed $125 per person).

THE PACES ROOM

The Paces Room features an 80" flat screen monitor built into the room; host must provide an HDMI compatible laptop and HDMI cable to connect. Canoe does not have WIFI – so presentation must be downloaded to the device you plan to use.

THE WINE ROOM

Host must provide LCD projector, laptop, and small extension cord. Canoe does not have WIFI, so all presentations must be downloaded to the device you plan to use. Due to the dimensions of the room, Canoe must provide the screen at a rental charge of $75, which is added to the final bill.

FAQS

ALCOHOL

PACES ROOM, WINE ROOM, COVERED PATIO

All alcohol charged on consumption and added to the final bill. Canoe cannot facilitate a cash bar or individual checks for alcohol.

THE RIVER GARDEN

All alcohol charged on consumption and added to the final bill. Canoe cannot facilitate a cash bar or individual checks for alcohol. Just as you decide the menu, you will choose the alcohol to be served. Some sort of alcohol must be offered throughout the duration of the evening.

REHEARSAL DINNERS & WEDDINGS

REHEARSAL DINNER

Rehearsal dinners can begin any time after 4:00 pm.
Final confirmed count is required one week prior to your event – we prepare for, and you are charged for the final confirmed number of guests.

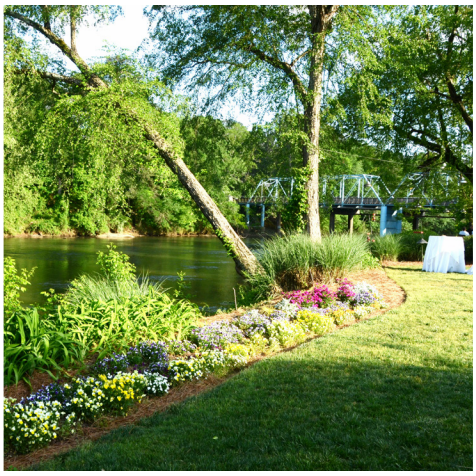
WEDDINGS

If hosting the ceremony at Canoe, the Bride may arrive at 4:00 pm (this is the earliest arrival time), and the ceremony is held at 5:00 pm in the gardens adjacent to the tented space. In the event of inclimate weather, the ceremony is held under a tented space in a "dinner theatre" effect.

If not hosting the ceremony at Canoe, the reception can begin at 4:00 pm or later. Final confirmed count is required one week prior to your event – we prepare for, and you are charged for the final confirmed number of guests.

CONTACT

FOR MORE INFORMATION ABOUT SPECIAL EVENTS OR PRIVATE FUNCTIONS AT CANOE, PLEASE CALL DANA CROCKETT AT (770) 436-9292 OR EMAIL SPECIALEVENTS@CANOEATL.COM



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