



THE HOTEL AT
AUBURN UNIVERSITY

AND DIXON CONFERENCE CENTER

Elegant Weddings
&
Receptions

www.auhcc.com/weddings



THE HOTEL AT
AUBURN UNIVERSITY
AND DIXON CONFERENCE CENTER

Let Us Take Care Of You!

If you have only begun to plan your wedding reception, let us help. Our team of wedding planners at The Hotel at Auburn University and Dixon Conference Center understands the nuances of creating the perfect day for you.

Allow them to eliminate your worries so you can relax and enjoy your special day. They'll help you choose the perfect music and flowers, and even create special event lighting to enhance your reception. Want ideas for wedding favors or welcome gifts for your out-of-town guests? Take that off your list, and put it on ours. Your guests will love our newly renovated hotel rooms overlooking campus and just a short walk from downtown Auburn shopping - give us a call for special group rates!

Looking for creative catering menus? Look to the award-winning culinary staff of Ariccia, our onsite restaurant. Let our staff assist you in planning your engagement party, bridal luncheon, rehearsal dinner or wedding brunch for the day after!

No matter what you are looking for, unforgettable Auburn weddings are our specialty!

THE HOTEL AT AUBURN UNIVERSITY

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The following items will be provided at no cost for your event:

- Banquet Tables and Chairs
- White Linen Table Cloths and Napkins
- China, Glassware and Flatware
- Votive Candles
- House Background Music

Special Notes:

Additional colored linen tablecloths, napkins, chair covers, etc. can be rented from a local rental company through The Hotel for a small fee or you may choose do to so yourself.

- No items may be affixed to the walls or ceilings
- Open flamed candles are not allowed
- Wedding Cakes or other special occasion cakes may be brought in from outside bakers. We will gladly cut and serve on our china and clean up for a small fee

General Charges:

- Dance Floor \$150.00
- Bartender Fee \$50.00 per bartender
(includes 3 hour period - fee waived if bar exceeds \$300)
- Cashier and Cash Bar \$25.00 per cashier (includes 3 hour period)
- Audio Visual Tech \$40.00 per hour (A/V price list available upon request)
- Cake Cutting Fee \$150.00
- 8% State of Alabama Sales Tax, 20% Service Charge and
13% City of Auburn Tax on Hotel Rooms, Meeting Rooms,
Audiovisual Items, etc.

**THE HOTEL AT
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Preferred Vendors

Florists

The Flower Store – Stanley Sistrunk
334-887-9303

Auburn Flowers and Gifts
334-502-4567

Village Floral
334- 887-9028

The Blossom Shop
334- 745-4411

Golden Crown – Dick & Julia Moreman
334-745-6452

Opelika Floral Company – Clay Mitchell
334-749-8333

Photographers

Flip Flop Foto
334- 737-1474
www.flipflopfoto.com

Infinity Photography
334-821-3428

Johnny Lawrence Photography
334- 745-5091

Chesnutt Photography
334-821-1608
www.chesnutt.net

Photographers Cont.

Matt Adcock Photography
www.mattadcock.com

Amber Ford Photography
www.afphotography.com

DJ's

Vibez – Chris Niswender
334-821-2701

John Bodiford & Clancey Whatley
334- 745-4656

Keith L. Holley – DJ Hollywood
334-663-0158

Rentals

Special Arrangements
Keith and Donna Phillips
334-887-4242
www.specialarrangements.com

The Rental Center
334- 821-6840

Spa/Salon

Spa Auburn – Lee Ann Payton
334-501-2221

Chocolate Fountain

Delicious Dips – Amy Powell
706-681-3888
www.deliciousdips.net

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Preferred Vendors Cont.

Bakers

Ursula's Catering
334-821-9921

The Gourmet Tiger – Susan Hoisington
334-821-9222

Sonshine Cakes – Robin Fowler
334-826-8303

Academy Chefs – Mary Ann Campbell
334-215-7156

Ceremony Sites

Auburn University Chapel
334-844-1311

The Arboretum at Auburn University
Dean Road Parks & Recreation
334-887-4930

Musicians

Harp Notes – Melaney Jones, Harpist
334-502-7224

Callie Hardwick, Pianist
205-369-0125

Lind String Quartet and More
Trish Mercer
706-322-3405

Robert Donnelly, Jazz Pianist
Wedding Receptions, Cocktail Parties and Special Events
334-741-3967

Bands

Kidd Blue – Tim Chambliss
334-444-2204

Route 66 – Jimmy Taylor
334-745-5571

The Auburn Knights Orchestra
www.auburnknights.com

Hooley

Bagpipe/ Celtic Band
Trent Bradford
205-822-4997
www.hooleymusic.com

Gift Registration

Villager Framing and Gallery
334-821-8174

Transportation

Tiger Shaw
334-887-5578

Invitations

Distinctively Inked Calligraphy
Jennifer Robinson
334-549-2445
jennifer@distinctivelyinked.com

Videography

Collective Memories Wedding and Event Video
Lynda Weidenback
334-444-3542
www.collectivememoriesvideo.com



Hors d' Oeuvres
&
Specialty Reception
Stations

**THE HOTEL AT
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Butler Passed or Displayed Hors d'Oeuvres

Minimum 50 Pieces of Each Selection

Chilled Selection

House-Cured Salmon, Cucumber Spaghetti, Meyer Lemon Aioli	\$1.95 per piece
Southern Chicken Salad on a Corn Bread Crouton	\$1.95 per piece
Mediterranean Style Bruschetta	\$1.95 per piece
Prosciutto, Watermelon, Feta, Basil Skewers	\$2.25 per piece
Prosciutto Wrapped Asparagus with Truffle Essence	\$2.25 per piece
Chilled Peekytoe Crab Salad, Spiced Wonton	\$2.75 per piece
Miso Glazed Yellowfin, Wakami Salad, Tobiko, Chili Sauce	\$2.75 per piece
Mini Tuna Nicoise	\$2.75 per piece
California Rolls with Wasabi Soy Sauce	\$2.75 per piece
Seared Beef Tenderloin, Garlic Crostini, Horseradish, Crispy Shallots	\$3.50 per piece

Hot Selection

Wild Mushroom en Crouete	\$1.95 per piece
Ham and Apple Croquette	\$1.95 per piece
Fig and Gorgonzola Flat Breads	\$1.95 per piece
Loaded Baby Fingerling Potatoes	\$1.95 per piece
Smoked Tomato Shrimp Quiche	\$1.95 per piece
Wild Mushroom and Gorgonzola Pizza with Rosemary	\$1.95 per piece
Vegetable Spring Rolls with Spicy Ginger-Soy Dipping Sauce	\$1.95 per piece
Chicken Quesadilla with House Salsa	\$1.95 per piece
Truffled Risotto, Manchego Cheese, Smoked Tomato Sauce	\$2.25 per piece
Pear and Brie Baked in Phyllo	\$2.25 per piece
Crab-Stuffed Grape Tomato, Hawaiian Black Lava Sea Salt	\$2.75 per piece
Braised Short Rib, Pickled Beet & Horseradish in Puff Pastry	\$2.75 per piece
Crispy Polenta, Duck Confit, Lingonberry Jam	\$2.75 per piece
Coconut Gulf Shrimp Skewers, Jalapeño Jam	\$2.75 per piece
Mini Beef Sliders	\$2.75 per piece
Honey-Basted Scallop on Crisp Polenta with Creamed Corn	\$2.75 per piece
Seared Crab Cake with Cajun Remoulade Sauce	\$2.75 per piece

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Specialty Reception Platters

Platter of Vegetables with Dip

\$125.00 per platter

(Serves 50 Guests)

Fresh Fruit Display

\$125.00 per platter

(Serves 50 Guests)

Platter of Domestic Cheeses with Crackers

\$125.00 per platter

(Serves 50 Guests)

Platter of Assorted Imported and Domestic Cheese,

Crackers and Fresh Fruit

\$195.00 per platter

(Serves 50 Guests)

Chilled Shrimp Cocktail

\$325.00 per 100 pieces

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Reception Enhancements

Grits Martini Bar

(Chef Attendant at \$75 Each)

Yellow Corn Grits

Accompanied by Grilled Chicken, Shrimp,
Chives, Bacon and Shredded Cheddar Cheese

\$10.50 per person

Mac-N-Cheese Martini Bar

(Chef Attendant at \$75 Each)

Traditional Mac-N-Cheese

Tossed to Order with Your Selection of:

Aged White Cheddar, Smoked Gouda, Maytag Blue Cheese,
Sausage, Grilled Chicken, Bacon,
Broccoli, Tomatoes, Spinach, Asparagus and Mushrooms

\$12.50 per person

The Pepper Place Market

A Display of Domestic and Imported Cheese with Assorted Crackers, Fresh French Bread, the Season's Finest Fresh Fruits (Whole and Sliced) and Vegetable Crudités with Dipping Sauce.

\$14.00 per person

Quesadilla Station

(Chef Attendant at \$75 Each)

Grilled Orange Chicken with Smoked Tomato

Roasted Vegetables with Monterey Cheese

Marinated Shrimp with Lime and Cilantro Pesto

Sour Cream, Bell and Jalapeño Peppers and Sweet Onions

Guacamole and Tomato Salsa

\$12.00 per person

Pasta Station

(Chef Attendant at \$75 Each)

Mini Penne Pasta and Tri-Color Tortellini

Cooked to Order with the Following Topping Selections:

Grilled Chicken, Shrimp, Pine Nuts, Bacon, English Peas, Crushed Red Pepper, Asiago Cheese, Sun-Dried Tomatoes, Pesto Sauce, Olives, Capers and Herbs, Marinara Sauce and Alfredo Sauce

\$17.00 per person

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Reception Enhancements Cont.

Tuscan Table

(Chef Attendant at \$75 each)

Risotto Served by Chef Attendant:

Saffron Risotto with Shrimp, Roasted Tomatoes and Tarragon

White Truffle Oil Risotto with Porcini Mushroom and Cippolini Onion

Cavatelli with Italian Sausage and Porcini Cream

Marinated Calamari Salad

Reggiano Parmesan Cheese

Platter of Assorted Salamis, Cured Italian Meats and Fresh Mozzarella

An Assortment of Antipasti: Asparagus with Truffle Artichoke Puree, Grilled Cippolini Onions, Roasted Red and Yellow Peppers, Baby Artichokes, Marinated Olives, Grilled

Portobello, Oven Roasted Plum Tomatoes and Parmesan Cauliflower Florets

Ciabatta, Grissini, Focaccia and Semolina Bread

\$21.00 per person

Sushi Bar

(Chef Attendant at \$75 Each)

Authentic Sushi Chef Present at Station

Assortment of Traditional and North American Sushi Rolls to Include

Unagi, Soft Shell Crab, Tuna Roll, California Roll, Philadelphia Roll, Smoked Salmon Roll, and Salmon Roll

\$21.00 per person

Latin Table

(2 Chef Attendants at \$75 Each)

Char-Grilled Flank Steak with Chimichurri (Served by Chef)

Selection of Ceviche (Served by Chef)

Scallop with Lime, Orange and Cilantro (Served by Chef)

Lobster Ceviche with Sweet Pepper and Passion Fruit Emulsion

Paella with Shrimp, Chorizo, Roasted Fennel and Peppers

Tomato and Hearts of Palm Salad

Peruvian Potato Salad

Black Bean, Picante and Tomatillo Salsas

Served with Yucca, Malanga, Plantain and Benito Chips

\$22.00 per person

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Reception Enhancements Cont.

Mediterranean Table

(Chef Attendant at \$75 Each)

Sautéed Kefalortiri Cheese, Grilled Zaltaar Pita, Mediterranean Pesto
Arabic Salad featuring Chopped Romaine, Tomato, Cucumber, Peppers and Red Onions
Grape Leaves stuffed with Rice, Onion, Currant and Mint

Lamb Pies in Phyllo

Cous Cous with Dates and Pistachios

Lamb Kufta Kebobs

Hummus, Baba Ghanoush, Feta-Cucumber Yogurt and Flavored Flatbreads

\$23.00 per person

Asian Table

(Chef Attendant at \$75 Each)

Peking Duck (Served by Chef) with Hoisin Sauce, Pancakes and Scallions

Crab and Mango Rice Paper Rolls

Asian BBQ Glazed Salmon with Toasted Sesame Seeds and Steamed Rice

Asian Chicken Salad

Korean Style Spicy Firm Tofu

Chicken Dumplings, Shrimp and Pork Dim Sum with Soy Dipping Sauce

Singapore Noodles

\$24.00 per person per person

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Carving Enhancements

Rosemary Salmon in Phyllo with Truffled Scallop Mousse and Chervil Vin Blanc

Service for 30
\$195 Each

Honey Baked Ham

Mustard Sauce
and Freshly-Baked Rolls
Service for 50
\$225.00

Whole Roasted Turkey

Fresh Cranberry Sauce, Lingon Berry Horseradish
and Freshly-Baked Rolls
Service for 50
\$225.00

Banana Leaf-Wrapped Pork Loin

Basted with Kahlua Hoisin Glaze,
Served with Rolls, and Roasted Maui Onions
Service for 40
\$225 Each

Australian Rack of Lamb

Herb Crusted and Natural Garlic with Mint Jelly
Service for 25
\$275 Each

Pepper Crusted Roast Tenderloin of Beef

Roasted Artichokes, Wild Mushrooms, Horseradish Cream
Silver Dollar Rolls, Red Wine Demi Glace
Service for 25
\$275 Each

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Dinner Menu

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Starters

Soup

Smoked Tomato Bisque, Garlic Toast, Prosciutto Chip, Basil \$5.00

Forrest Mushroom Bisque, White Truffle Essence, Parmesan Crouton \$6.00

Lobster Bisque, Toasted Brioche, Crème Fraiche \$7.00

Salad

Hearts of Romaine, Herbed Focaccia Croutons, Parmigiano-Reggiano,
Roasted Cherry Tomato and Caesar Dressing \$6.00

Field Greens, Frisee, Shiraz-Poached Pear, Spiced Walnuts,
Maytag Blue Cheese, Vanilla Vinaigrette \$6.50

Baby Spinach, Port Wine Cherries, Goat Cheese,
Candied Pecans, Citrus Vinaigrette \$6.50

Mache Lettuce, Granny Smith Apple, Spiced Pumpkin Seeds, Crispy Sweet Potato,
Maple Cinnamon Vinaigrette \$6.50

Appetizer

Truffled Asparagus Risotto Cake, Crispy Mushroom, Watercress Puree \$6.00

Seared Bay Scallop and Lobster and Corn Ravioli, Creamed Corn
and Sweet Pea Puree \$10.00

Rolled Terrine of Duck, White Balsamic Reduction, Home-Made Raisins,
Almond Frisee Salad \$11.00

Peekytoe Crab Cake, Fennel Cucumber Slaw, Piquillo Pepper Sauce \$12.00

Intermezzo

Shaved Lemon Spice Sorbet

Peach and Ginger Granita

Cranberry and Gin Granita

Shaved Champagne Sorbet

\$3.50 per person

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Entrees

Roasted Chicken Breast, Herb Risotto Cake, Bright Lights Swiss Chard
Baby Vegetables, Warm Pepper Vinaigrette \$17.00

Grilled Chicken Breast, Roasted Fingerling Potato,
Baby Vegetables, Smoke Tomato Demi Glace \$17.00

Lemon Grass, Ginger Chicken Breast, Forbidden Black Rice, Soy-Grilled
Bok Choy, Spicy Carrot Sauce \$18.00

Grilled Norwegian Salmon, Mashed Peruvian Potato, Asparagus,
Spicy Black Bean Sauce, Cucumber and Seaweed \$18.00

Roasted Grouper, Sautéed Spinach, Forbidden Black Rice,
Soy Miso Glaze, Seasonal Vegetable \$20.00

Garlic-Rubbed New York Strip, Bacon Potato Cake, Seasonal Vegetables,
Roasted Cippolini \$24.00

Braised Beef Short Rib, Potato Terrine, Wild Mushrooms, Prange Braising Jus,
Arugula Salad \$24.00

Roasted Halibut, Golden Fingerlings, Baby Fennel, Baby Carrot,
Scallion Sauce, Mustard Seed Caviar \$26.00

Sautéed Sea Bass Napa Cabbage Ragout, Roasted Eggplant Sauce,
Roasted Fingerling Potatoes \$26.00

Smoked Filet of Beef, Blue Cheese Polenta Cake, Fig Jus, Seasonal Vegetable \$29.00

Wild Mushroom and Sundried Tomato Crusted Filet of Beef,
Roasted Fingerling Potatoes, Baby Green Beans, Garlic Red Wine Demi \$29.00

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Combination Entrees

Herb Grilled Chicken, Seared Norwegian Salmon,
Mushroom Risotto Cake, Asparagus,
Artichoke Sauce, Fine Herbs \$26.00

Herb Roasted Salmon, Filet of Beef,
Parsnip Potato Puree, Asparagus,
Baby Vegetables, Shiraz Jus, Basil Essence \$29.00

Blackened Filet of Beef, Olive Oil Poached Grouper,
Spanish Ratatouille, Crispy Potato,
Swiss Chard, Cider Demi \$33.00

Spring Lamb Chop, Rock Lobster Tail,
Sweet Corn Potato Hash, Arugula \$49.00

New York Strip Steak and 1/2 Lobster accompanied by Grilled Baby Peppers,
Risotto of Corn and Lobster, White Mushrooms
and Seafood Bordelaise Sauce \$49.00

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Plated Dessert Options

Cold Selection

Key Lime Panna Cotta, Pineapple Upside Down Cake
and Tapioca Pudding \$5.00

Ariccia Style Tiramisu \$5.00

Berry Trifle

Layers of Drunken Berries, Whipped Cream and Sponge Cake \$5.00

Crème Caramel with Grilled Pineapple Salsa, Gold Sugar Disc \$5.00

Bourbon Pecan Pie \$5.00

New York Cheesecake \$5.00

Caramel Apple Pie \$5.00

Chocolate Symphony:

White Chocolate Panna Cotta, Chocolate Mousse,
and Flourless Chocolate Cake \$7.00

Hot Selection

Warm Apple Crumble with Vanilla Ice Cream \$5.00

Warm Banana and White Chocolate Pudding
with Tres Leches Sauce \$5.00

Chocolate Soufflé Tart with Mochachino Sauce \$5.00

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Dessert Enhancements

Assorted Viennese Pastries and Petite Fours

Miniature Cheesecakes

Flourless Chocolate Cakes

Assorted Petit Fours and French Confections

Selection of Compotes and Sauces

\$9.50 per person

Banana Fosters Station

(Chef Attendant at \$75 each)

Ripe Bananas sautéed with Malibu Rum, Foster Butter

Topped with Vanilla Ice Cream

\$9.50 per person

Chocolate Truffle Station

(Chef Attendant at \$75 each)

Milk Chocolate Lavender, White Chocolate Key Lime,

Extra Bitter Chambord Chocolate

Dark and White Chocolate for Dipping

Selection of Assorted Toppings

Shredded Toasted Coconut, Croquant, Dark Chocolate Vermicelli, Candied Chopped Pistachio, Heath-Bar Crunch, Candied Chopped Hazelnuts, Finely Chopped Granola,

Extra Brute Cocoa Powder, Paillete Feulletine Flakes, Crushed Macadamia Nuts,

Cinnamon Powder Sugar

\$12.00 per person

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After Party Munchies

Mini Slider Cheeseburgers

Mini Pizza

Chicago Style Hot Dogs

Soft Pretzels with Assorted Dipping Sauces

Chicken Tenders served with Ranch, Honey Mustard, and Barbecue Sauces

Buffalo Chicken Wings served with Blue Cheese, Celery and Carrots

Onion Rings & French Fries

Chips and French Onion Dip

\$17.00 per person

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Brunch Selections

The Dixon Line

Selection of Fresh Fruit Juices
(Apple, Cranberry and Orange)

Selection of Seasonal Sliced Fruit

Freshly-Baked Breakfast Pastries:

Assorted Danish, Assorted Muffins, Apple Strudel, Butter Croissants, Chocolate Croissants and New York Style Bagels Fruit Preserves, Butter and Cream Cheese

Selection of Dry Cereals and Granola
Whole Milk, 2% Fat Milk and Skim Milk

Assortment of Individual Flavored Yogurts
Steel Cut Oats with Sun-Dried Fruits and Almonds

Ariccia Style Caesar Salad with Mixed Olives
Tomato Mozzarella Salad

Soft Scrambled Eggs with Chives
Crispy Bacon, Pork Sausage and Turkey Patties
Breakfast Potatoes

Sliced Smoked Salmon with Traditional Accompaniments

Stone Milled Yellow Grits with Cajun Spiced Bayou La Baitre Shrimp
and Tasso Ham Gravy

Grilled Flank Steak "Churrasco" Style with Roasted Peppers, Arugula and Pearl Onions

Hot Tuna Nicoise
Bucatini Carbonara

Vegetable Medley

Assorted Croissants, Muffins, Danish and Toast
Fruit Preserves and Butter

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$29.00 per person

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