



173

Carlyle House

HISTORIC DOWNTOWN NORCROSS

A SPECIAL EVENTS FACILITY

173 South Peachtree Street, Norcross, GA 30071

Ph: 770-662-5800

www.173carlylehouse.com

ABOUT US

Thank you for your interest in the **173 CARLYLE HOUSE**, a special events facility located in Historical Downtown Norcross, specializing in ceremonies, receptions, service, and cuisine.

Nestled on two acres surrounded by magnificent magnolia and oak trees, this late- 1800's home has been elegantly restored, maintaining its historic character while featuring a newer additional large ballroom. Our clients have the use of the entire facility for their event with plenty of onsite parking. We do one event a day which allows extra personal touches. Your guests will enjoy mingling through the charming old house and relaxing in the rocking chairs on the front porch while savoring appetizers, before joining you in the ballroom for the reception.

The house is operated by the Janousek family, who have been affiliated with the hospitality and food service industry for over five decades. Our gourmet specialties are prepared fresh and hot on premises by Chef William Janousek. Chef Janousek first apprenticed in Paris, France and later served as Executive Sous Chef for the Hotel Alcron in Prague, Czech Republic. For the past 40 years Chef Janousek has been a member of the Atlanta culinary scene, with positions as Executive Chef for Anthony's Restaurant in Buckhead and Dunwoody Country Club. His is best known for the delicious continental cuisine that was served for nineteen years at the family's flagship restaurants, **Janousek's** in Roswell, Georgia and **GW Janousek's** in historic Norcross. The restaurants were sold in 2003 to allow for full concentration on the special event facility **173 Carlyle House**.

The **173 Carlyle House** has received numerous awards over the years:

Couples Choice Award: 2026, 2024-2014

Zola Best of Weddings: 2025

Peachtree Corners Best Event Venue Award: 2024

The Knot Best of Weddings: 2026, 2024-2019, 2016, & 2015

Wedding Spot Best of Winner: 2020-2018

Weddingwire Rated: 2010

Weddingwire Brides Choice Award: 2013, 2012, & 2011

Best of Gwinnett: 2023, 2012 & 2006

Golden Hammer Award: 2005

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FACILITY CAPACITY

- 300 guests for reception inside only, whole house. More if the terrace is used.
- 200 guests seated all together using the Ballroom only.
- 400+ guests using the terrace outside and the indoor ballroom.
- Terrace outside 300+ for seated ceremony and 200+ outside dining on the terrace alone.

RENTAL RATES

- Facility Fee (based on the month & day): \$1,200.00 - \$1,800.00
- Ask for special pricing for both the rehearsal dinner and wedding. We also offer special buy-out prices for extra time or the whole weekend.
- The entire Facility Fee and a signed contract is required to reserve the date and time of your function. This includes tables, Chiavari Chairs, white linens, linen napkins, glassware, china, silverware, hurricane glass with a candle on a mirror, set up and clean up.
- 4 Hours use of the facility for a wedding reception and exclusive use of the grounds during your rental time only. You can choose the time you want to start we only do one event a day.

Typically, an additional deposit of \$2000.00 is due (3) months after booking, one half of the estimated event cost should be paid four (4) months prior to the event. All food cost plus alcoholic beverages are to be paid two (2) weeks prior to event.

- Additional Hours are \$750.00 per hour.
- Saturday night functions must meet a \$5,400.00 food minimum, plus dessert, beverages, service charge and sales tax.
- All functions must meet a food alone minimum of \$36.00 per person plus beverages, dessert, sales tax, and service charge.
- Venue Coordinator fee of \$400.00 for reception only, \$550.00 for ceremony and reception is mandatory.

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ADDED CEREMONY - \$850.00

- Indoor Wedding Ceremony: Includes 200 chairs, \$850.00.
- Outdoor Seated Wedding Ceremony: Includes 75 chairs, additional chairs are available for \$3.75 per chair, \$850.00
- Location of ceremony change must be made within 48 hours, \$300.00 Transfer Fee if already set up and changed within 24 hours.
- The fees include 45 minutes for the rehearsal the night before the ceremony, and all set up and break down. Rehearsal time is determined by the Carlyle House two weeks prior to the event. Typically, the afternoon before either 4:00-4:45 or 4:45-5:30 unless on a Saturday.
- The bridal party/outside vendors, *only*, are allowed to arrive 2 hours before the ceremony start time to get ready, set up, or take pictures.

Ceremony must start 30 minutes after contracted start time. Outdoor petals real; indoor petals artificial on the aisle. No real candles on the floor or aisle.

FOOD & BEVERAGE

BEVERAGES

- \$7.50 per person for unlimited tea, water, and soft drinks when served with Carlyle House's Beer and Wine charged on consumption.
- \$12.50 per person includes tonic, soda, orange juice, cranberry juice, tea, water, and soft drinks. Client provides liquor 2 days in advance. Carlyle House's beer and wine charged on consumption and must be served with this package. Lemons and Limes included. Up to 2 signature drinks are allowed, additional bartender fee applies.
- \$9.50 per person for unlimited tea, water, and soft drinks when served without alcoholic beverages.
- 2.00 per person for coffee must be for 65% of your guests.
- \$2.00 additional per person for enhanced coffee station with whipped cream, flavors, and chocolate shavings.

ALCOHOLIC BEVERAGES

DOMESTIC BEER

- \$6.00 per bottle

IMPORTED BEER

- \$7.00 per bottle
- Please let us know if you want White Claw

CHAMPAGNE TOAST

- 28.00 per bottle (~ 10 glasses out of a bottle for toast)

WINE

- \$28.00 per bottle for House Wine.
- Premium wines are available at an additional cost, ask for the wine list.

BARTENDER

- \$150.00 bartender fee applies for events over 100 guests or liquor service
- \$150.00 additional charge for special preparation of up to 2 signature drinks
- \$250.00 for additional bar and bartender.

WEDDING CAKE Cutting Fee:

- \$1.25 per person for cake cutting fee for cakes. \$150.00 maximum. Cakes brought in will be set up by the person delivering the cake.
- All prices include cake table presentation with cake knife, white plates, forks, overlay, cake riser, and cake cutting service.
- **GROOM'S CAKE Cutting Fee:**
- \$0.75 per person for cake cutting fee for cakes not provided by us.
- All prices include cake table presentation with cake knife, cake plates, and cake cutting service.

HOUSE DESSERTS:

Ice-Cream Bar: 9:00 Per person
Banana Fosters: 9:00 Per person
Cookie Bar: 8.00 Per person
Assorted Desserts: 7.50 Per person
Doughnuts: 6.50 Per person

(see more in the plated dinner section)

MISCELLANEOUS COSTS

- Hand-Passed Hors D' Oeuvres Server (\$125.00- 75 guests)
- Votive Candles (\$2.00 each, including candles and holders)

All prices are subject to 24% Service Charge and 6% Sales Tax.

The 173 Carlyle House reserves the right to make substitutions based on product availability.

Prices are subject to change if a certain product is not available.

Due to current health regulations food may not be taken off the premises after it has been prepared and served on a buffet or at food stations.

NO outside food or beverages are allowed on the premises. If this happens all will be confiscated by the 173 Carlyle House Staff.

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Appetizer's-PARTY TRAYS & DISPLAYS

Small Orders for 30 – 50 People

Large Orders for 75 – 100 People

GARDEN FRESH VEGETABLE CRUDITÉ

Seasonal Assorted Vegetables

Small \$250.00 \$300.00

SEASONAL SLICED FRESH FRUIT DISPLAY

Seasonal Assorted Fruits

Small \$250.00 Large \$350.00

DOMESTIC CHEESE BOARD

Garnished with Fresh Seasonal Fruits & Assorted Crackers

Small \$225.00 Large \$350.00

BAKED BRIE EN CROUTE

w/ Preserves & Crackers (1 kilo Wheel)

\$125.00 each

LAYERED NACHO DIP (hot or cold)

Large \$250.00 each

COLD SPINACH DIP

Large \$225.00

WARM CRAB & ARTICHOKE DIP

Served with an array of Party Bread & Imported Crackers

Large \$250.00

COLD CRABMEAT DIP

Served with and array of Party Bread & Imported Crackers

Large \$250.00

DRY ROASTED, HONEY GLAZED

or an ASSORTMENT of DELUXE MIXED NUTS

\$20.00 per pound

HUMMUS & ROASTED RED PEPPER DIP

Served with Carrots, Celery, and Pita Bread

Large \$250.00

ANTIPASTO PLATTER

Olives, Salami, Prosciutto, provolone cheese, parmesan cheese, almonds, artichoke hearts, cherry tomatoes, roasted red peppers, and toast points

Large \$650.00

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Appetizer's

Stationary- 2 per person/Handpassed-1 per person

Deviled Eggs

Chicken Salad in Tart

Wrapped Asparagus w/ Choice of

Parma Ham, Roast Beef or Smoked Salmon

Honey Dew wrapped in Turkey Pastrami or Parma Ham

Smoked Salmon in Puff Pastry

Garlic Mousse on Cucumbers

Andouille Sausage Whip on Toast Points

Pimento Cheese on Toast Points

European Style Canapé's available

(Bite size pieces of Bread with Potato Salad and Chef's choice of assorted Hard Salami, Ham, Turkey, Roast Beef or hard-boiled Eggs)

HOT:

Cheese Puffs

Italian Meatballs

Swedish Meatballs

BBQ Meatballs

Beef Kabob

Chicken Satay

Franks in a Blanket

Fried Mozzarella

Vegetable Spring Rolls

Southern Style Chicken Tenders

Spanakopita (Feta Cheese & Spinach)

Chicken Salad stuffed Tomatoes

Pirogui (Veal & Mushroom or Spinach or Cheese and Potato)

\$3.50 a piece per item

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Fried Shrimp
Shrimp Cocktail
Garlic Sautéed Shrimp
Coconut Breaded Fried Shrimp
Caprese Salad Skewers
Mini Crab Cakes
Chicken Tenders
Glazed Sea Scallops wrapped with Bacon
Cheese Stuffed Mushrooms
Stuffed Mushroom Caps with Crab or Veal
Mini Bite Size Baked Brie with preserves
Mini Beef Wellington
Mini Chicken Wellington
Shrimp wrapped with bacon
Dates stuffed with blue cheese wrapped with Bacon
Hawaiian King BLT Sliders

\$3.75 a piece

FRESH COASTAL SEAFOOD

Market Availability

*****Other seafood selections available upon request***

JUMBO SHRIMP

Served on ice with Cocktail Sauce, Crackers and Lemon OR
Butterfly Gulf Shrimp Fried/ Sautéed
market price

ASPIC GLAZED WHOLE POACHED SALMON

Decorated w/Herb Cream Cheese Mousse, Onions, Capers, Chopped Egg,
Smoked Salmon, Lemons & Toast Points
Serves 100 - 150 People
\$625.00

NORWEGIAN SMOKED SALMON

Pre-Sliced
Served w/ appropriate Condiments
Small 350.00 Large \$525.00

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CARVING STATIONS

All items are carved within the reception area by a member of the Culinary Team. Breads & Condiments provided. Servings of all meats are based on 2 different meats. One must serve all the guests, the second can serve less. If one meat only, there will be a \$150.00 carving fee for the attendant.

TOP ROUND OF BEEF

*Serves up to 80
\$375.00*

HERB CRUSTED NEW YORK STRIP LOIN

*Serves 30-40
\$475.00*

ROASTED RIBEYE

*Serves 35-45
\$475.00*

TENDERLOIN OF BEEF (CHATEAU BRIAND)

*Serves 20-25
\$525.00*

SALMON WELLINGTON

*Serves 15-20
\$275.00*

CHEF'S OWN PORK TENDERLOIN

*Serves 30-40
\$350.00*

CARLYLE HOUSE STYLE PORK LOIN

*Serves 100
\$375.00*

SUGAR CURED VIRGINIA BAKED HAM

*Serves 100
\$375.00*

MAPLE-HONEY GLAZED BREAST OF TURKEY

*Serves 60-70
\$375.00*

ON THE BUFFET

Below selections are served from the Main Buffet for the full number of expected guests.

CHICKEN PICCATA

*Sautéed Chicken with Lemon Butter, White Wine & Capers
\$6.75 per person*

CHICKEN PARMESAN

*Boneless Breaded Chicken Breast Covered with Tomato Sauce and Mozzarella Cheese
\$7.00 per person*

CHICKEN WELLINGTON

*Boneless Chicken Breast Stuffed with Ground Veal and Mushrooms in a Puff Pastry
\$7.00 per person*

CHICKEN ALMONDINE

*Broiled Chicken with Almonds and Mushroom Sauce
\$6.75 per person*

CHICKEN MARSALA

*Sautéed Chicken with Mushroom and Marsala Wine
\$6.75 per person*

GRILLED LAMB CHOPS

*Grilled Rack of Lamb with 17 Spices and Served with a side of Mint Jelly
\$18.00 per person*

GRILLED ATLANTIC SALMON

*Grilled Fresh Salmon Served with a side of Dill Sauce
\$6.75 per person*

FRIED CHICKEN

*Crunchy and Juicy, Bone in Whole Pieces of Chicken Battered and Fried
\$8.50 per person*

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ACTION STATIONS

All action stations are prepared and served within the reception area by a member of our Culinary Team.

PASTA STATION

Alfredo + Tomato-Basil Sauce

\$9.00 per person

Choose 1 PASTA:

*Penne, Cheese Tortellini, Ravioli, Rotini, Angel Hair, Linguine,
Fettuccini, Spinach Fettuccini, or Bow Tie*

Your selection can also be enriched with: Grilled Chicken, Shrimp, Meatballs, Andouille Sausage, Sautéed Mushrooms, Sun-dried Tomatoes or Artichokes.

\$2.00 more per person

SMASHED MARTINI POTATO BAR

Our famous homemade Southern style Mashed Potatoes served elegantly in a martini glass with fabulous, assorted toppings such as portabella mushroom gravy, cheese, bacon, sour cream, and chives.

\$8.50 per person

SWEET POTATO MARTINI BAR

Our famous homemade Southern style Candied Sweet Potatoes served elegantly in a martini glass with fabulous, assorted toppings such as: marshmallows, brown sugar, and nuts.

\$8.50 per person

HOMEMADE SOUTHERN MARTINI GRITS BAR

Our famous homemade Southern style Grits served elegantly in a martini glass. With portabella mushroom Gravy, Cheese, Shrimp Jambalaya, and Cajun mix with andouille sausage

\$9.00 per person

BISCUIT BAR

Homemade biscuits served with a choice of butter, jellies, baked ham, cheese, and white gravy

\$8.00 per person

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SIDE DISH SELECTIONS

Side dish selections are per person

POTATOES \$6.00 per person

*Stuffed New Red
Garlic Roasted Red
Garlic Mashed
Scalloped
Potato Salad
Sweet Potato Casserole
French Fries
Sweet Potato Fries*

RICE \$6.00 per person

*Plain white
Chef's Wild Rice Risotto
(Mixture of White and Wild Rice with Vegetables)
Spanish Rice
(With Red Bell Peppers and Onions)
Saffron Rice*

NEW ORLEANS RICE \$7.50

(With Sausage and Shrimp)

PASTA

*Hot Pasta Primavera w/ Mixed Medley \$6.00
New Orleans Pasta (with andouille sausage and shrimp) \$7.50
Macaroni and Cheese \$6.50
Cheese Tortellini \$6.00
Beef Ravioli \$6.75*

HOT VEGETABLES \$6.0 per person

*Mixed Medley
Squash Casserole
Ginger Carrots
Cauliflower (fried or roasted)
Broccoli served steamed
Chef's Fresh Green Beans with almonds or bacon
Black Eyed Peas
Fried Okra
Fried Green Tomatoes
Brussel Sprouts
Steamed Asparagus*

SALADS

FRESH GARDEN GREENS \$6.00 per person

*Fresh Mixed Greens
Carrots, Cucumbers, and Tomatoes
Vinaigrette Dressing*

SPINACH SALAD \$6.75 per person

*With Mushrooms, Eggs, and Bacon Bits
Honey Mustard Dressing*

TRADITIONAL CAESAR SALAD \$6.50 per person

Romaine Lettuce, Croutons, and Parmesan Cheese

GREEK SALAD \$6.75 per person

Romaine Lettuce, Tomatoes, Cucumbers, Onion, Feta Cheese, and Olives

STRAWBERRY SALAD \$6.75 per person

Mixed greens, strawberries and glazed pecans

WEDGE OF LETTUCE \$6.75 per person

Iceberg lettuce, bacon, tomato, and blue cheese dressing

FETA AND WATERMELON SALAD \$6.75 per person

Romaine Lettuce, Feta cheese, and Fresh Watermelon

PLATED DINNER MENU

*All Dinners include a choice of house or caesar salad,
Rice or potatoes, green beans or mixed medley, and rolls.*

SALAD

FRESH GARDEN GREENS

*Choose one dressing Vinaigrette, Raspberry Vinaigrette, Honey
Mustard, Ranch, Italian, and Bleu Cheese*

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Tomato, Croutons, and Parmesan Cheese

SPINACH SALAD

(extra 1.75 per person)

*With Mushrooms, Eggs, Bacon Bits and
Honey Mustard Dressing*

BEEFSTEAK TOMATO

(Extra \$3.75 per person)

*Served on a bed of Boston Lettuce w/Red Onions,
Fresh Mozzarella, Fresh Basil & Balsamic Vinaigrette*

STRAWBERRY SALAD

(Extra \$1.75 per person)

Mixed greens, strawberries and glazed pecans

SINGLE ENTRÉE SELECTIONS

BREAST OF CHICKEN OR BEEF WELLINGTON

*Veal & Mushroom Stuffing served with Cabernet Sauce
\$38.00 & \$43.00*

CHICKEN PICCATA

*Sautéed Chicken or Veal with Lemon Butter, White Wine & Capers
\$36.00*

CHICKEN MARSALA

*Sautéed Chicken or Veal with Mushroom and Marsala Wine
\$36.00*

CHICKEN ALMONDINE

*Broiled Chicken with Almonds and Mushroom Sauce
\$36.00*

12 oz. PRIME NEW YORK STRIP STEAK

*Broiled & Glazed w/Green Peppercorn Sauce
or Chef's Seven Pepper Sauce
\$52.00*

HERB CRUSTED FILET MIGNON 8 oz. /10 oz.

*With Cabernet Sauce or Béarnaise Sauce
\$46.00 / \$50.00*

CHEF'S OWN PORK TENDERLOIN MEDALLIONS

*With Portabella Mushroom Sauce
\$37.50*

GRILLED ATLANTIC SALMON

*Cucumber Dill Sauce or Hollandaise Caper Sauce
\$37.50*

TWIN ENTRÉE SELECTION

PETITE FILET MIGNON & CHICKEN PICCATA

\$44.50

PETITE FILET MIGNON & CHICKEN MARSALA

\$44.50

PETITE FILET MIGNON & GRILLED SALMON

\$47.50

PETITE FILET MIGNON & SHRIMP SCAMPI

Cognac Sauce and Jumbo Shrimp in Garlic Butter

\$48.50

SLICED TENDERLOIN of BEEF & LOBSTER TAIL

Caramelized Shallot Merlot Sauce

\$65.50

CHATEAU BRIAND w/CABERNET MUSHROOM SAUCE

Accompanied by Garlic Roasted Lamb Chops w/ Mint Jelly

\$56.50

CHICKEN PICCATA & SHRIMP SCAMPI

\$43.50

PORK TENDERLOIN MEDALLIONS

*Topped w/ Portabella Mushroom
& Crab Cakes in a White Wine Sauce*

\$44.50

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DESSERT SELECTIONS

\$7.00 for one or \$8.50 for mini assorted

STRAWBERRY ROMANOFF

BANANA FOSTER

NEW YORK CHEESECAKE

PECAN PIE with ICE CREAM

KEY LIME PIE

APPLE STRUDEL with ICE CREAM

CHOCOLATE MOUSSE CUPS

PEACH COBBLER

ASSORTED MINI DESSERT DISPLAY

SERVICE REFERRAL LIST

FLORIST:

Urban Blooms Atlanta.....zhanap@urbanbloomsatlanta.com
Design in Flowers.....770-447-4469

DISK JOCKEY:

DJ Lui.....770-365-6834
Earl Henson/DJ Nobleman.....678-296-2508

Logan Thomas Music, LLC.....678-756-7263

logan@loganthomasmusic.com

BANDS:

Emerald Empire Band.....Ansley.....706-540-2806ansley@emeraldempireband.com
The Atlanta Wedding Band.....404-272-0337....booking@atlantaweddingband.com
Moxie Band.....404-451-8631.....Rich

INSTRUMENTS:

Tommy Mays-Jazz Saxophonist.....thebash.com
Damontae Scott- Saxophone, Jazz duo, Jazz trio, Jazz quartet 678-956-2055 damontaes112@gmail.com
Catherine Evergreen-678-262-7119
<https://www.catherineevergreen.com>
<https://www.instagram.com/evergreenviolin>

PHOTO AND VIDEO:

Kristin Cheatwood- Photographer.....hello@kcheatwood.com
Sylvia Ma Studio- sylviamasstudio@gmail.com (budget pricing)
Sergey Zavgorodniy – Photographer www.lumipixelphotography.com
Come Alive Visuals- Jensen Nemec.....404-431-8820
Gary Lun – Photographer..... www.garylun.com
Candace Photography..... hello@candacephotography.net
Jennifer M Studios.....jen@jennifermstudios.com

MINISTERS:

Chaplain Jeremiah O'Keefe-West.....404-261-5059 www.okeefe-west.com
Rev. Marilyn Odom 770-469-7322
Mike Lowe..... 770-821-7712
Jim Crew.....770-633-5434 www.theweddingminster.com

HAIR + MAKE UP:

ReFeyeANCE/ Makeup.....bestweddinghairandmakeup.com

SERVICE REFERRAL cont...

TRANSPORTATION:

Aspen Limousines of Atlanta, Mark Samll, 678-464-3839

HOTEL ACCOMMODATIONS:

*****Be sure to say you were recommended by 173 Carlyle House to receive special pricing.***

Hilton Atlanta NE..... 678-533-3326

5993 Peachtree Industrial Blvd

Norcross, GA 30092I

Indoor/Outdoor Pool

Marriott Atlanta Norcross..... 770-441-7113- Brunisha Devereaux

475 Technology Pkwy

770-441-6508- Aimee Nobile

Norcross, GA 30092

Outdoor Pool

PARTY FAVORS

Napkins, cups, koozies, and much more.

Insignia Promotions..... 678-323-1406

Email Orders@Insigniapromo.com

Website www.Insigniapromo.com

Travel: Honeymoon

FORA

Kylee Kopacka - Honeymoon specialist reasonable

kylee.kopacka@fora.travel

770-313-0029

<https://www.foratravel.com/advisor/kylee-kopacka>

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