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# THE GUEST HOUSE

AT  
*Graceland*

*Congratulations  
on your engagement . . .*



Guest House at Graceland  
3600 Elvis Presley Blvd  
Memphis, TN 38116  
(901) 473-6082  
[www.guesthousegraceland.com](http://www.guesthousegraceland.com)

Our packages are designed to include all of the necessities for your special day.



- ◆ Complimentary Room for the Wedding Couple (night of wedding only)
- ◆ Complimentary Valet Parking for the Wedding Couple (night of wedding only)
- ◆ Champagne Toast
- ◆ Cake Cutting Fee/Service (Hotel is not responsible for the storage and movement of cakes prior to the event)
- ◆ Complimentary Dance Floor and Stage for your Band/DJ
- ◆ Discounted Sleeping Rooms for Guests
- ◆ Complimentary Bridal Party Holding Room (during reception)
- ◆ Complete set up of Banquet, Service Staff for Event, Tables, Chairs, Linens, China and Glassware
- ◆ Rehearsal Dinners –10% discount off our current Banquet Menu Pricing

# Cocktail Only Reception Packages

Silver \$85 Inclusive

Gold \$105 Inclusive

Diamond \$125 Inclusive

Selection of Three Hors d'oeuvres

(Four pieces per person)

One Display Station

Two Hour Hosted Beer & Wine  
Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

Selection of Four Hors d'oeuvres

(Four pieces per person)

Two Display Station

Two Hour Hosted Full Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

Selection of Six Hors d'oeuvres

(Four pieces per person)

Three Display Station

Two Hour Hosted Premium Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

# Plated Dinner Packages

Silver \$115 Inclusive

Gold \$135 Inclusive

Diamond \$155 Inclusive

## Cocktail Reception

Selection of Three Hors d'oeuvres

(Four pieces per person)

One Display Station

One Hour Hosted Beer & Wine Bar

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## Dinner

Selection of Soup or Salad

One Entrée Selection

Three Hour Hosted Beer & Wine Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

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## Cocktail Reception

Selection of Four Hors d'oeuvres

(Four pieces per person)

One Display Station

One Hour Hosted Full Bar

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## Dinner

Selection of Soup or Salad

Two Entrée Selection or Duet

Three Hour Hosted Full Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

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## Cocktail Reception

Selection of Four Hors d'oeuvres

(Four pieces per person)

Two Display Station

One Hour Hosted Premium Bar

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## Dinner

Selection of Soup or Salad

Two Entrée Selection or Duet

Three Hour Hosted Premium Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

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# Buffet Dinner Packages

Silver \$125 Inclusive

Gold \$145 Inclusive

Diamond \$165 Inclusive

## Cocktail Reception

Selection of Three Hors d'oeuvres

(Four pieces per person)

One Display Station

One Hour Hosted Beer & Wine Bar

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## Dinner

Selection of Soup or Salad

Two Entrée Selection

Two Side Selection

Three Hour Hosted Beer & Wine  
Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

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## Cocktail Reception

Selection of Four Hors d'oeuvres

(Four pieces per person)

One Display Station

One Hour Hosted Full Bar

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## Dinner

Selection of Two Soups or Salads

Two Entrée Selections

Three Side Selections

Three Hour Hosted Full Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

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## Cocktail Reception

Selection of Four Hors d'oeuvres

(Four pieces per person)

Two Display Station

One Hour Hosted Premium Bar

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## Dinner

Selection of Three Soups or Salad

Three Entrée Selections

Three Side Selections

Three Hour Hosted Premium Bar

Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted  
Teas

Cake Cutting Service

Champagne Toast

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# Hors d'oeuvres

## Cold Hors d'oeuvres

- ◆ Avocado Chicken Salad Lettuce Cups
- ◆ Gulf Shrimp Shooters
- ◆ Tomato & Mozzarella Skewers
- ◆ Deviled Eggs (V)
- ◆ Sliced Sirloin with Mascarpone on Crostini
- ◆ Mini Crab Rolls
- ◆ Oysters on the half shell
- ◆ Melon & Prosciutto
- ◆ Seasonal Bruschetta (V)

## Hot Hors d'oeuvres

- ◆ Crab Cakes
- ◆ Pulled Pork Sliders
- ◆ Coconut Shrimp
- ◆ Stuffed Mushrooms with Boursin & Spinach (V)
- ◆ Philly Cheese Steak Spring Roll
- ◆ Jerk Chicken on Sweet Potato Biscuit
- ◆ Mascarpone & Caramelized Onion Tart (V)
- ◆ Fire Roasted Vegetable Empanadas with Cheddar Jack Cheese (V)
- ◆ Banana & Peanut Butter Bites (V)
- ◆ Chicken Satay
- ◆ Spanakopita (V)

# Display Stations

## Imported & Domestic Cheese Board

Chef's selection of cheese

Pita chips & cracker assortment

## Garden Vegetables

Chef's selection of fresh vegetables

Three onion & pimento dip

## Mediterranean Hummus

Roasted garlic, red pepper and seasonal hummus

Accompanied with grilled pita, roasted artichokes and seasonal vegetables

## Charcuteries & Cheese Board

Selection of local artisan meats & cheese accompanied with breads, pickles, mustard and jam

## Fresh Fruit Harvest

Chef's section of seasonal fruits with honey yogurt

# Soup or Salad

## Spring/Summer Soups

Vegetable Minestrone Soup

Smoked Corn Chowder Soup

## Classic Caesar Salad

Herb croutons, parmesan cheese, black pepper, Caesar dressing

## Baby Spinach

Strawberries, walnuts, feta cheese with honey

Dijon dressing

## Arugula

Bacon lardons, shaved red onion, goat cheese with

Maple balsamic dressing

## Garlic Kale

Kalamata olives, sundried tomatoes with

Lemon tahini dressing

## Fall/Winter Soups

Pumpkin Bisque Roasted with Cinnamon Crème Fraiche

Kale, White Bean and Italian Sausage Soup

## Mixed Greens

Corn salsa, tortilla crisps, jack cheese with a chipotle avocado dressing

## Asian Salad

Romaine, mandarin oranges, wontons, sliced almonds with a soy ginger dressing

## Fingerling Sweet Potato Salad (Buffet Only)

Seasonal Ingredients

## Broccoli Salad (Buffet Only)

Raisin, onions, cheddar cheese with ranch dressing

## Soba Noodle Salad (Buffet Only)

Snow peas, bok choy, carrots with a sesame vinaigrette



# Plated Entrees

## Pan Roasted Chicken

Smashed fingerlings, broccoli rabe, red eye gravy

## Chicken Fricassee

Wild mushrooms, leeks, snow pea, dutchess potato, white wine sauce

## Soy Poached Salmon

Sesame noodle, oyster mushroom, bok choy, crispy basil, ginger soy glaze

## Sautéed Grouper

Mushroom risotto, caramelized fennel, roasted tomato

## Grilled Skirt Steak

Chimichurri, sweet potato mash, butter beans

## Orchetti Fromage (V)

Brie, smoked gouda, English peas, caramelized onion

## Wild Mushroom Risotto (V)

Preserved lemon, asparagus, sweet potato

## Squash Napoleon (V)

Garlic confit mash, Swiss chard, port reduction

## Enhancements (Additional)

### Grilled Sea Bass \$30

White wine risotto, asparagus, grilled lemon sauce

### Filet Mignon \$20

Horseradish whipped potatoes green beans, port wine demi

### Crab Cakes \$15

Dutchess potatoes, grilled asparagus, romesco sauce

### Short Ribs \$15

White cheddar potatoes, spiced asparagus, cognac sauce

# Buffet Entrees

## Pan Roasted Chicken

Smashed fingerlings, broccoli rabe, red eye gravy

## Chicken Fricassee

Wild mushrooms, leeks, snow pea, dutchess potato, white wine sauce

## Soy Poached Salmon

Sesame noodle, oyster mushroom, bok choy, crispy basil, ginger soy glaze

## Sautéed Grouper

Mushroom risotto, caramelized fennel, roasted tomato

## Grilled Skirt Steak

Chimichurri, sweet potato mash, butter beans

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## Enhancements

(Additional)

## Grilled Sea Bass \$30

White wine risotto, asparagus, grilled lemon sauce

## Filet Mignon \$20

Horseradish whipped potatoes green beans, port wine demi

## Crab Cakes \$15

Dutchess potatoes, grilled asparagus, romesco sauce

## Short Ribs \$15

White cheddar potatoes, spiced asparagus, cognac sauce

## Sides

Sweet potato gratin

Garlic confit mashed potatoes

Carolina wild rice

Roasted vegetable quinoa

Spicy roasted broccoli

Glazed root vegetables

Crispy Brussel sprouts

Creamed kale

Baby green beans & pearl onions

# Bar Packages

## Basic

## Premium

|   |         |   |
|---|---------|---|
| Absolut   | VODKA   | Grey Goose  |
| Beefeaters  | GIN     | Bombay Sapphire   |
| Cruzsan Silver  | RUM     | Bacardi Silver  |
| Jose Cuervo Gold  | TEQUILA | Jose Cuervo Gold  |
| Maker's Mark  | BOURBON | Knob Creek  |
| Canadian Club   | WHISKEY | Gentleman Jack  |
| Dewar's   | SCOTCH  | Johnny Walker Red   |
| Budweiser, Bud Light, Miller Lite<br>Michelob Ultra, Coors Light                                | BEER    | Bud Light, Miller Lite, Corona Extra<br>Heineken, Sierra Nevada, Stella Artois<br>Coors Light |
| Salmon Creek Pinot Grigio<br>Salmon Creek Chardonnay<br>Salmon Creek Merlot and<br>Wycliff Brut | WINE    | Greystone California Chardonnay,<br>Cabernet Sauvignon, Merlot and<br>Mionetto Brut Prosecco  |

# Enhancements

## Carving Stations (Additional)

Rosemary Prime Rib \$26 per person

Tiger sauce, pan jus, rolls

Roasted Turkey \$23 per person

Red eye gravy, sage aioli, cranberry-orange jam, rolls

Leg of Lamb \$27 per person

Chimichurri, herbed yogurt, cucumber relish

Garlic-Chili Pork Loin \$25 per person

Hoisin sauce, leeks, sambal, pancakes

(Attendant Fees are Included)

## Premium Stations (Additional)

Mashed Potato Bar \$17 per person

Spicy beef chili, creamy ale cheese sauce, broccoli florets, crisp bacon bits, shredded jack cheese, cheddar cheese, green onions, sour cream, butter

Chicken n Waffles \$20 per person

Buttermilk waffles, fried chicken, maple syrup

B.Y.O.M \$20 per person

(Build Your Own Mac n Cheese)

Chicken, bacon, ham, chives, jalapenos, broccoli, cheddar and sun-dried tomatoes

Pasta Station \$18 per person

Cheese tortellini, penne and farfalle pastas

Tomato olive ragout, alfredo and Pomodoro sauces

Herbed focaccia brushed with olive oil

# Enhancements

## Dessert Stations

Cupcake Display \$8 per person

Choice of vanilla, chocolate, red velvet, and Elvis cupcakes

French Patisserie \$20 per person

Choices of vanilla Bavarian, raspberry marquis, triple chocolate mousse, pecan caramel tart, lemon meringue, chocolate or vanilla éclair and chocolate or vanilla Napoleon (Choice of 5)

## After Party Stations (Served for an hour)

American Sliders \$12 per person

Beef sliders with caramelized onion and chipotle mayo

Buttermilk fried chicken with spicy ketchup and house made pickles

BBQ pork with cole slaw and house made BBQ sauce

Street Tacos \$14 per person

Beef-grilled onions, grilled corn salsa, lime crema

Chicken— corn and poblano, pickled red onions, chipotle crema

Fried Shrimp—pico de gallo, smoked avocado puree

Fruit Kabobs \$10 per person

Fruit skewers with a honey yogurt dipping sauce

# The Morning After

## Farwell Buffet

Chilled orange juice and cranberry juice

Platters of sliced seasonal fruit & berries

Assorted muffins, bagels and Danishes served with butter, cream cheese and assorted preserves

Scrambled eggs served with shredded cheese and Salsa

Choice of pancakes or French toast served with Maple syrup (Select one)

Maple-smoked sausage or crispy bacon (Select one)

Breakfast Potatoes

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

**\$50 per person**

(Hot buffet for 20 people or more is intended for 1 1/2 hours of service)

## Breakfast Enhancements

Omelet Action Station \$12 per person

Made-to-order with filling options including sautéed mushrooms, sweet onions, bell peppers, rip tomatoes, diced ham and shredded cheeses

Waffle Action Station \$10 per person

Buttermilk waffles served fresh from the griddle with maple syrup and whipped butter

Bagel & Lox Display \$12 per person

Served with capers, red onion, diced egg, lemon wedges, mini bagels and cream cheese

Mimosa \$10 per person

Champagne and orange juice served tableside

Bloody Mary \$10 per person

Assortment of tomato juice and V8, olives, peppers, celery, cocktail onions, Tabasco, Worcestershire and horseradish served tableside

(Chef/Attendant fee is \$120.00 each)