

THE
LUXURY
COLLECTION®

The Whitley, a Luxury Collection Hotel, Atlanta Buckhead
CATERING
2025



Packages

All Packages Include

- Complimentary Executive King Suite on the Night of the Event with Special Amenity
- Special Discounted Room Rate | 10 Rooms or More
- Complimentary Menu Tasting For 4 Guests
- Tables for Cake, Gifts, Guestbook, DJ and Other Standard Tables As Needed
- Hotel Banquet Chairs and Dining Tables
- Standard Hotel Table Linens and Napkins and Votive Candles
- House China, Flatware, Glassware
- Hotel Staging/Riser for the Band or DJ and Wooden Dance Floor
- Two Course Plated Dinner or Buffet Dinner (Additional Charges Apply)
- Coffee and Tea Service with Dinner
- Complimentary Cake Cutting and Service
- Sparkling Wine or Cider Toast

Ceremonies

\$1,500.00 Per Event

- Dedicated Ceremony event space during contracted times
- Small Stage for Officiant (as needed)
- Infused water station
- Wedding Ceremony Rehearsal the day prior to Wedding Date (based upon availability)

Special Meals

Plated Children's Meals (Under 12) | 40

Select One

- Chicken Fingers and French Fries
- Cheeseburger and French Fries
- Macaroni & Cheese and Fruit Cup

Fruit Juice

VENDOR MEALS | 45

Hot Entrée with Chef's Selection of Starch and Vegetables

Assorted Cookies

Soft Drinks

All pricing is per person unless otherwise noted and subject to change without notice. All charges are subject to a 25% taxable service charge, 10% taxable event fee on food and beverage only, 3% liquor tax, and applicable state tax.

Packages

Legacy | 159

- One Hour Cocktail Reception
 - ⊗ One Hour Traditional Open Bar
 - ⊗ Choice of Four (4) Passed Hors d'Oeuvres
- Three Hour Dinner Reception
 - ⊗ Three-Hour Traditional Open Bar
 - ⊗ Two Course Plated Dinner
 - ⊗ Choice of Starter
 - ⊗ Choice of Two (2) Entrees + Vegetarian Entrée

Whitley | 189

- One Hour Cocktail Reception
 - ⊗ One Hour Traditional Open Bar
 - ⊗ Choice of Four (4) Butler Passed Hors d'oeuvres
 - ⊗ Choice of Reception Display
- Three Hour Dinner Reception
 - ⊗ Three-Hour Traditional Open Bar
 - ⊗ Two Course Plated Dinner
 - ⊗ Choice of Starter
 - ⊗ Choice of Two (2) Entrees + Vegetarian Entrée
 - ⊗ House Wines with Dinner

Plaza | 229

- One Hour Cocktail Reception
 - ⊗ One Hour Premium Open Bar
 - ⊗ Choice of Four (4) Butler Passed Hors d'oeuvres
 - ⊗ Choice of Two (2) Reception Display
- Three Hour Dinner Reception
 - ⊗ Three-Hour Premium Open Bar
 - ⊗ Two Course Plated Dinner
 - ⊗ Choice of Starter
 - ⊗ Choice of Two (2) Entrees + Vegetarian Entrée
 - ⊗ House Wines with Dinner
 - ⊗ Choice of Late-Night Snack

Receptions

Passed Hors' d'oeuvres Selection

Chilled Specialties

- **Deviled Eggs** (V, GF)
- **Tomato Bruschetta** | Basil (V)
- **Mediterranean Skewer** | Manchego, Kalamata Olive, Grape Tomato, Artichoke (V)
- **Tomato and Mozzarella Skewer** | Balsamic Reduction (V, GF)
- **Pimento Cheese Canape** | Green Tomato Jam (V, GF)
- **Brie Cheese Tart** | Spiced Apple-Walnut Chutney (V)
- **Smoked Salmon Rolls** | Cream Cheese on Cucumber
- **Lemon and Thyme Hummus** | Crispy Pita Chip, Micro Greens (V)
- **Poached Jumbo Shrimp** | Classic Cocktail Sauce (GF) | Add 2
- **Smoked Duck and Goat Cheese Canape** | Crostini | Add 2
- **Seared Ahi Tuna** | Toasted Rye Crisp | Add 3
- **Crab Salad** | Phyllo Shell, Lemon Dill Aioli | Add 2
- **Peppercorn-Crusted Tenderloin** | Horseradish Cream on Toasted Baby Naan | Add 3

Hot Specialties

- **Tomato Basil Arancini** | Basil Aioli (V)
- **Vegetable Pot Stickers** | Lime Ponzu (VE)
- **Vietnamese Spring Rolls** | Sweet Chili Sauce (VE)
- **Mac n Chees Bites** | Truffle Mornay Sauce (V)
- **Chicken Satay** | Peanut Dipping Sauce
- **All-Beef Cocktail Franks En Croute** | Dijon
- **Artichoke and Boursin Croquette** (V)
- **Buffalo Chicken Spring Roll** | Blue Cheese Dipping Sauce
- **Curried Potato Samosa** | Mint Chutney (V, GF)
- **Brie and Raspberry** | Puff Pastry (V)
- **Apricot Boursin Purse** | Crispy Phyllo (V)
- **Lemongrass Chicken Pot Sticker** | Sweet Chili Sauce
- **Spinach and Feta Spanakopita** (V)
- **Bourbon BBQ Glazed Salmon Skewers** | Add 2
- **Asian Beef Skewer** | Teriyaki Glaze | Add 2
- **Mini Angus Beef Slider** | Cheddar, Pickle | Add 2
- **Truffle Mushroom Arancini** | Truffle Mornay Sauce (V)
- **Scallops Wrapped In Bacon** (GF) | Add 2
- **Miniature Fried Crab Cakes** | Sriracha Aioli | Add 4
- **Baby Lamb Chop** | Balsamic Drizzle (GF) | Add 4

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Reception Display Selection

Artisanal Cheeses

Assortment of International and Local Farm Cheeses
Fresh and Dried Fruits and Nuts
Jams and Spreads
Gourmet Crackers and Crostini

Crudités

Display of Crisp Garden Vegetables
Buttermilk Ranch, Blue Cheese, Spicy Parmesan Dip
Fried Pita Chips and Crostini
Traditional Hummus (V)

Charcuterie Board

Prosciutto, Salami, Capicola, Mortadella, Black Forest Ham
Herb Garlic Boursin, Manchego, Swiss and Aged Provolone
Marinated Olives, Roasted Peppers, Pickled Mushroom and Vegetables, Marinated Artichokes
Sun-dried Tomato Romesco, Balsamic Vinegar, EVOO
Fried Pita Chips, Crostini, Grilled Baguette

Mezza Table | Add 3

Roasted Garlic Hummus (V, GF) and Tzatziki
Spinach and Feta Spanakopita (V)
Marinated Mediterranean Olives
Dolma (Stuffed Grape Leaves)
Baba Ghanoush (Fried Eggplant Dip)
Marinated Feta with Virgin Oil
Fried Pita Chips and Gourmet Crackers

Mini Taco Station | Add 5

Mini Corn and Flour Tortillas
Carne Asada and Pulled Chipotle Chicken
Cheddar Cheese, Guacamole, Salsa, Pico Del Gallo, Pickled Jalapeno, Sour Cream, Shredded Napa Cabbage

Buckhead Sliders | Add 5

Select Two

- **Angus Beef Burger** | Tomato, Pickle, American Cheese, Ketchup
- **24-hour Braised Short Rib** | Arugula, Sriracha Horseradish
- **BBQ Pulled Chicken** | Southern Slaw
- **Fried Catfish Po Boy** | Napa Slaw, Remoulade
- **Impossible Burger** (VE, V) | Sautéed Spinach, Tomato, Pickled Onion, Herb Aioli
- **Caprese** | Mozzarella, Tomato, Basil, Balsamic Glaze

Waffle Fries, Sweet Potato Fries, Chipotle Mayo, Ketchup

Plated Dinners

First Course

Please Select One Salad or Soup

Select Salad and Soup | Add 5

- **Lenox Caesar** | Focaccia Croutons, Shaved Parmesan, Heirloom Cherry Tomatoes, Caesar Dressing (V)
- **Whitley Greens** | Spring Mix, Heirloom Cherry Tomatoes, Goat Cheese Crumble, Candied Pecans, Grilled Peaches, Peach Champagne Vinaigrette (V, GF)
- **Arugula Watercress Salad** | Feta, Roasted Corn, Roma Tomatoes, Pickled Red Onion, Herb Vinaigrette (V, GF)
- **Buckhead Wedge** | Baby Iceberg, Crumbled Hardwood Smoked Bacon, Gorgonzola Crumbles, Diced Tomatoes, Bleu Cheese Dressing (GF)
- **Roasted Beet Salad** | Baby Spinach, Radicchio, Toasted Walnuts, Dried Cranberry, Shaved Red Onion, Raspberry Vinaigrette (V, GF) | Add 2
- **Caprese** | Beefsteak Tomato, Fresh Mozzarella, Basil, Balsamic Drizzle (V, GF)
- **Classic Minestrone**
- **Low Country Gumbo**
- **Tomato Bisque** | Basil Oil, Parmesan Crouton
- **She Crab Soup** | Sherry Laced, Lump Crab | Add 4

Main Course

Please Select Two Entrees plus a Vegetarian Entrée

Chef's Selection of Seasonal Vegetable

Joyce Farm Organic Herb Marinated Chicken Breast |
Parmesan Polenta, Sage Butter

Smoked Paprika and Lemon Marinated Airline Chicken |
Parmesan Sour Cream Mash, Lemon Thyme Au Jus

Braised Short Rib | Stone Ground Cheese Grits, Smoked Espelette Broth

Pan Seared Salmon | Lemon Whipped Potato, Garlic Caper Butter

Filet Mignon au Poivre | Herb Roasted Fingerling Potato, Port Wine Reduction | Add 8

Chia Crusted Chilean Bass | Lemon Basil Risotto, Dill Infused Butter | Add 5

Select Vegetarian Entrée

- **Braised Cauliflower Steak** | Quinoa, Kale, Lima Bean, Tomato Broth (VE, GF)
- **Ratatouille Vegetable Tart** | Tri-Color Quinoa, Wilted Garlic Spinach, Roasted Tomato Sauce (V)
- **Tri-Color Risotto** | Carrots, Sweet Peas, Corn, Blackened Tofu (VE)
- **Spinach and Ricotta Ravioli** | House Made Marinara, Wilted Baby Kale

Duet Enhancements

Add to Any Entrée

- **Seared Salmon** | 14
- **Herb Marinated Jumbo Shrimp (3)** | 14
- **Petit Filet** | MP
- **Poached Lobster Tail** | Drawn Butter | MP
- **Jumbo Lump Crab Cake** | MP

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Dinner Tables

BUILD YOUR OWN BUFFET | Add 20 to package price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

Starters

Select Two

- **Lenox Caesar** | Focaccia Croutons, Shaved Parmesan, Heirloom Cherry Tomatoes, Caesar Dressing (V)
- **Buckhead Wedge** | Baby Iceberg, Crumbled Hardwood Smoked Bacon, Gorgonzola Crumbles, Diced Tomatoes (GF)
- **Arugula Watercress Salad** | Feta Cheese, Roasted Corn, Roma Tomatoes, Pickled Red Onion, Herb Vinaigrette (V, GF)
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette (V, GF)
- **Marinated Vegetable Salad** (GF, DF, VE) | Zucchini, Broccoli, Carrots, Peppers, Asparagus, Mushrooms, Red Onions, Fresh Herbs, Herb Vinaigrette, EVOO
- **Caprese Salad** | Heirloom Cherry Tomatoes, Ciliegine, Basil Chiffonade, Cold Pressed Olive Oil, Balsamic Reduction (V, GF)
- **Tuscan Three Bean Salad** | Tomatoes, Cucumber, Creamy Oregano Vinaigrette
- **Warm Fingerling Potato Salad** | Italian Herb and Mustard Dressing
- **She Crab Soup** | Sherry Laced, Lump Crab | Add 4
- **Tomato Bisque** | Basil Oil, Parmesan Crouton
- **Low Country Gumbo**
- **Classic Minestrone**

Entrées

Select Three

- **Beer Battered Crispy Chicken** | Red Eye Gravy
- **Chicken Saltimbocca** | Prosciutto, Fried Sage, Fontina, Pomodoro Sauce
- **Veal Osso Bucco** | Roasted Onions and Peppers, Veal Demi Jus (GF)
- **Herb Marinated Grilled Flank Steak** | Caramelized Onion
- **Fire-Grilled Strip Sirloin** | Horseradish Cream (GF)
- **Applewood Smoked Bone-In Pork Chop** | Whole Grain Mustard (GF)
- **Low Country Shrimp and Grits** | Roasted Corn, Scallions, Bourbon BBQ
- **Pan Seared Salmon** | Braised Fennel, Capers, Olive Tomato Broth (GF)
- **Mushroom Ravioli** | Sage-Garlic Butter Sauce (V)
- **Double Smoked Loaded Mac n Cheese** | Goat, Bleu, Mozzarella and Sharp Cheddar Cheeses, Scallions, Roasted Pepper, Sour Cream, Crispy Fried Onions (V)

ACCOMPANIMENTS | *Select Two*

- Herb Roasted Fingerling Potatoes, Shallots and Fennel
- Creamed Spinach
- Grilled Mixed Vegetables
- Steamed Seasonal Vegetables
- Truffle Mac and Cheese
- Roasted Brussels Sprouts (VE, GF, DF)
- Stewed Collard Greens
- Butter Whipped Potato

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Bars

Traditional Brands

- **Spirits** | Wheatley Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bols Triple Sec, Carpano Dry & Carpano Classico Vermouth
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea, SweetWater, Stella Artois

Upgrade Wine by The Glass

Substitute any Traditional Wine | Priced per person per substitution

Add \$3.00 to Package Price

Select One Red and One White

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

Add \$6.00 to Package Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

Premium Spirit Upgrade

Select Any (3) Premium Spirits to Enhance Your Traditional Bar.

Each Package Bar Hour | Add 3

- **Vodka** | Tito's Handmade, Absolut, Belvedere, Ketel One, Haku, Grey Goose, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka, St. George Green Chile
- **Gin** | Fords, Aviation, Bombay Sapphire, Gray Whale, Hendrick's, Monkey 47, Roku, St. George Botanivore, The Botanist, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Malibu, Bacardi Aged, Rhum Clément, Diplomatico Reserva Exclusiva, Planteray 3 Stars, Rumhaven, Ten to One Caribbean White, Sailor Jerry Spiced
- **Tequila and Mezcal** | Casamigos, Casa Noble, Cincoro, Don Julio Silver, Don Julio Reposado, LALO, Espolón Blanco, Herradura Reposado, Maestro Dobel Blanco, Mijenta, Patrón, Siete Leguas, Tequila Ocho Blanco, Del Maguey Vida Mezcal, Dos Hombres Mezcal, Illegal Joven Mezcal, 400 Conejos Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Jameson Irish, Maker's Mark, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Nelson Brothers Classic, Woodford Reserve, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS
- **Cordials** | Averna Amaro, Montenegro Amaro, Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Chiola Passion Fruit, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

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Late Night Snacks

Late Night Snacks

Priced per piece
Minimum order of 25 pieces

- Angus Beef and Cheddar Slider | Shoestring Fries | 11
- Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 8
- Corn Dogs | Ketchup and Yellow Mustard | 8
- Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 11
- Warm Churros | Caramel and Chocolate Sauce | 8

Late Night Stations

Priced per person
Minimum Order of 25 Guests

- Mini Taco Station | 22
Mini Corn and Flour Tortillas
Carne Asada and Pulled Chipotle Chicken
Cheddar Cheese, Guacamole, Salsa, Pico Del Gallo, Pickled Jalapeno, Sour Cream, Shredded Napa Cabbage
- Buckhead Sliders | 24
Select Two
 - Angus Beef Burger | Tomato, Pickle, American Cheese, Ketchup
 - 24-hour Braised Short Rib | Arugula, Sriracha Horseradish
 - BBQ Pulled Chicken | Southern Slaw
 - Fried Catfish Po Boy | Napa Slaw, Remoulade
 - Impossible Burger (VE, V) | Sautéed Spinach, Tomato, Pickled Onion, Herb Aioli
 - Caprese | Mozzarella, Tomato, Basil, Balsamic GlazeWaffle Fries, Sweet Potato Fries, Chipotle Mayo, Ketchup
- Brick Oven Flatbreads | 22
Choice of Two
 - Margarita | Fresh Mozzarella, Tomato, Basil
 - Blackened Shrimp | Marinara, Fresh Mozzarella, Grilled Onions and Peppers
 - Arugula, Artichoke, Goat Cheese | Basil Pesto (V)
 - Buffalo Chicken | Blue Cheese Spread, Celery
 - Meat Lover | Pepperoni, Chorizo
 - Garden | Seasonal Vegetables, Garlic Oil, Mozzarella

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Hospitality Suites

****Must Order At Least Two Weeks In Advance****

Bridal Suite Delights

Priced per Platter

Serve up to 12 Guests

- **Locally Sourced Crudité** | Cucumber Dill and Caramelized Onion Dips | 144
- **Miniature Pastries, Tarts, Macaroons Tea Cakes** | 180
- **Seasonal Fruit Salad** | 144
- **Assorted Sandwich Platter** | 168
- **Scones** | Raspberry Preserves, Crème Fraîche | 144
- **Avocado Toast** | Crispy Marble Rye, Avocado Spread, Micro Greens | 190

Priced per Person

Based on 90 Minutes of Service | Minimum 10 Guests

Garden Party | 42

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Sweet and Savory | 36

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Fingerlicious | 36

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 28

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds,

Almonds, Mixed Dried Fruits,

Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Beverages:

Coffee, Tea and a Selection of Specialty Teas | 7 per Guest

Assorted Soft Drinks and Bottled Still and Sparkling Water | 4 per Guest

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Delightful Beverages

Ultimate Bloody Mary Bar | 250

Priced for Up To 10 Guests

Additional Guests | 17

Based on 90 Minutes of Service

Base Bloody Mary Mix will be Served in Pitchers

- **Poison** | Please Select One | Wheatley, Absolut, Tito's Handmade
- **Salad** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions
- **Protein** | Bacon, Cooked Shrimp
- **Flavor** | Lemons, Limes, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce
- **Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Build Your Own Mimosas | 200

Priced for Up To 10 Guests

Additional Guests | 15

Based on 90 Minutes of Service

- **Veuve du Vernay Brut**
- **Flavors** | Please Select Three | Watermelon, Strawberry, Pineapple, Grapefruit, Orange, Mango, Cranberry
- **Seasonal Fruits and Berries for Garnish**

Sangria | 200

Priced for Up To 10 Guests

Additional Guests | 15

Based on 90 Minutes of Service

Served in Pitchers | Select Two

- **White Sangria #1** | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Mixers Soda Water, Mint
- **White Sangria #3** | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Mixers Soda Water
- **Red Sangria #1** | Viña Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Mixers Ginger Beer
- **Red Sangria #2** | Silver Gate Cabernet, Absolut Mandrin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Mixers Soda Water

Rehearsal Dinners

Counts Required At Least 7 Days in Advance

Build Your Own Buffet

\$89.00 Per Guest

Price with Purchase of a Wedding Package | 80

Requires a 20 Guest Minimum

Includes Seasonally Inspired Soup, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

Leaf Salads | *Select One*

- **Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing (V)
- **Crisp Greens** | Cucumbers, Carrots, Petit Tomatoes, Ranch and Balsamic Dressing (V, GF)

Composed Salads | *Select One*

- **Caprese Salad** | Ciliegine, Heirloom Cherry Tomato, Basil Chiffonade, Balsamic Glaze (V, GF)
- **Watermelon Tomato Salad** | Feta, Olives, Olive Oil, Cucumbers, Red Onions, Gold Raisins (V, GF)
- **Fried Chicken Salad** | Romaine Lettuce, Heirloom Cherry Tomato, Pickled Mushrooms, Charred Red Peppers, Tarragon Honey Mustard
- **Peach and Blueberry Salad** | Spinach, Baby Kale, Goat Cheese, Spiced Pecans, Blueberry-Ginger Dressing (V, GF)
- **Pasta Salad** | Shrimp, Broccoli, Red Pepper, Onion, Lemon-Parsley Vinaigrette (V, DF)
- **Traditional Potato Salad and Southern Style Coleslaw** (V)

Main Course | *Select Two*

- **BBQ Spiced Roasted Chicken** | Bourbon BBQ (GF, DF)
- **Southern Fried Buttermilk Chicken**
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Creamy Garlic Confit (GF)
- **Short Rib Ravioli** | Caramelized Onion, Veal Shallot Demi (DF)
- **Grilled Flank Steak** | Rosemary Au Jus (GF, DF)
- **24-Hour Braised Brisket** | Bourbon BBQ (GF, DF)
- **Salmon Puttanesca** | Capers, Olives, Garlic (GF, DF)
- **Cajun Salmon** | Corn and Lima Bean Succotash, Smoked Paprika Broth (GF, DF)
- **Cornmeal Dusted Catfish** | Low Country Remoulade
- **Baked Cavatappi** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Seasonal Vegetable, Shaved Parmesan (V)
- **Mac n Cheese** | 4 Cheese Mornay, Toasted Bread Crumbs (V)

Desserts | *Select Two*

- Seasonal Fruit Tarts
- Pecan Pie
- Classic Tiramisu
- NY Style Cheesecake | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Flourless Chocolate Cake (GF)

Plated Dinner

\$79.00 Per Guest

Price with Purchase of a Wedding Package | 71

Requires a 10 Guest Minimum

Three Course meal Includes Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

First Course | *Select One Salad or Soup*

Select Salad and Soup | Add 5

- **Lenox Caesar** | Focaccia Croutons, Shaved Parmesan, Heirloom Cherry Tomatoes, Caesar Dressing (V)
- **Buckhead Wedge** | Baby Iceberg, Crumbled Hardwood Smoked Bacon, Gorgonzola Crumbles, Diced Tomatoes (GF)
- **Arugula Watercress Salad** | Feta, Roasted Corn, Roma Tomatoes, Pickled Red Onion, Herb Vinaigrette (V, GF)
- **Crisp Greens** | Cucumbers, Carrots, Petit Tomatoes, Ranch and Balsamic Dressing (V, GF)
- **She Crab Soup** | Sherry Laced, Lump Crab | Add 4
- **Tomato Bisque** | Basil Oil, Parmesan Crouton
- **Low Country Gumbo**
- **Classic Minestrone**

Main Course | *Select One Primary and One Vegetarian Entrée*

- **Organic Airline Chicken** | Creamy Boursin Risotto, Au Jus (GF)
- **Herb Crusted Mediterranean Chicken** | Saffron Raisin Rice, Hot Tzatziki Sauce (GF)
- **Charred Petite Filet** | Rosemary Garlic Mashed Potatoes, Port Wine Reduction (GF) | Add 6
- **Braised Short Rib** | Cheddar Polenta, Smoked Paprika Broth (GF)
- **Blackened Mahi Mahi** | Red Skinned Smashed Potato, Lemon Caper Butter (GF)
- **Pan Seared Salmon Fillet** | Herb Basmati Rice, Roasted Red Pepper Coulis (GF, DF)

Vegetarian Selections

- **Braised Cauliflower Steak** | Quinoa, Kale, Lima Bean, Tomato Broth (VE, GF)
- **Grilled Vegetable Lasagna Roll** | House Made Marinara
- **Baby Vegetable Curry** | Cilantro, Jasmine Rice (VE, GF)

Final Course | *Select One*

- **Crème Brûlée Cheesecake** | Fresh Berry Compote, Chantilly Whipped Cream
- **Georgia Pecan Pie** | Bourbon Caramel Drizzle
- **Seasonal Fruit Tart** | Vanilla Custard, Seasonal Berries
- **Ultimate Chocolate Mousse Cake** | Whipped Cream, Berries
- **Carrot Cake** | Cream Cheese Frosting
- **Chocolate Torte** (GF) | Peach Coulis, Almond Crunch

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free. ^Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses. All pricing is per person unless otherwise noted and subject to change without notice. All charges are subject to a 25% taxable service charge, 10% taxable event fee on food and beverage only, 3% liquor tax, and applicable state tax.

Farewell Breakfast

Priced Per Guest, Based on a 90 Minute Service, and Includes Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas.

Farewell Continental

\$48.00 Per Guest

Price with Purchase of a Wedding Package | 43

Requires No Minimum

- **Orange and Cranberry Juices**
- **Whole Fresh Hand Fruit**
- **Sliced Seasonal Fruit and Fresh Berries**
- **Fresh Baked Croissants, Danishes, and Muffins** | Sweet Butter and Fruit Preserves
- **New York Style Bagels** | Flavored and Regular Cream Cheese (V)
 - Sliced Smoked Salmon | Add 5
- **Yogurts Parfaits** | Granola and Seasonal Berries (V, GF)

Farewell Breakfast

\$65.00 Per Guest

Price with Purchase of a Wedding Package | 59

Requires a 20 Guest Minimum

- **Orange and Cranberry Juices**
- **Whole Fresh Hand Fruit**
- **Sliced Seasonal Fruit and Fresh Berries**
- **Fresh Baked Croissants, Danishes, and Muffins** | Sweet Butter and Fruit Preserves
- **Scrambled Whole Eggs** (GF)
- **Applewood Smoked Bacon**
- **Pork Sausage Links**
- **Skillet Potatoes** | Caramelized Onions | Peppers
- **Thick Cut French Toast** | Warm Maple Syrup, Whipped Creamery Butter

Brunch Enhancement

\$15.00 Per Guest

Price with Purchase of a Wedding Package | 13

Requires a 20 Guest Minimum

Select Two Salads, One Entrée and Chef's Selection of Sweet Endings to be Added to your Breakfast Buffet

Choice of Two Salads

- **Lenox Caesar** | Focaccia Croutons, Shaved Parmesan, Heirloom Cherry Tomatoes, Caesar Dressing (V)
- **Farmer Salad** | Spring Mix, Candied Pecans, Cucumber, Carrot, Balsamic Dressing (VE, GF, DF)
- **Arugula Watercress Salad** | Feta, Roasted Corn, Roma Tomatoes, Pickled Red Onion, Champagne Vinaigrette (V, GF)
- **Pasta Salad** | Shrimp, Broccoli, Red Pepper, Onion, Lemon-Parsley Vinaigrette (V, DF)
- **Heirloom Tomato Salad** | Ciliegine, Basil, Extra Virgin Olive Oil, Balsamic Reduction (V, GF)
- **Watermelon Tomato Salad** | Feta, Olives, Olive Oil, Cucumbers, Red Onions, Gold Raisins (V, GF)
- **Cucumber Salad** | Dill, Feta, Red Onion, EVOO (V, GF)
- **Smoked Salmon Display** | Bagels, Tomato, Onion, Capers, Cream Cheese

Choice of One Entrée

- **Chicken Chordonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Creamy Garlic Confit (GF)
- **BBQ Spiced Roasted Chicken** | Bourbon BBQ (GF, DF)
- **Salmon Puttanesca** | Capers, Olives, Garlic (GF, DF)
- **Cajun Salmon** | Corn and Lima Bean Succotash, Smoked Paprika Broth (GF, DF)
- **Grilled Flank Steak** | Rosemary Au Jus (GF, DF)
- **Short Rib Ravioli** | Caramelized Onion, Veal Shallot Demi (DF)
- **Baked Cavatappi** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Grilled Seasonal Vegetable, Shaved Parmesan-Reggiano (V)

Chef's Selection of Sweet Endings

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues, products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 10% taxable event fee on food and beverage only, 3% liquor tax, and applicable state tax. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Information

EVENT PARKING

The hotel is pleased to extend a preferred rate of \$30 per car for Valet Parking during the event. Overnight Valet Parking is \$55 per car. Parking charges may be posted to your master account or paid by your guests.

DEPOSITS

A non-refundable deposit of 40% of the expected food and beverage revenue and a signed credit card authorization form will be due upon signature of contract. Additional non-refundable deposits will be required at 90 days, 60 days, and 30 days prior to the event date. Final prepayment of all estimated charges, including service charge and sales tax, is due no later than 5 business days prior to the event date.

GUARANTEES

The guaranteed number of guests attending the event is due five business days prior to the event, no later than 12 noon. Once the guarantee is given, it may not be reduced. You will be charged either the guarantee or the actual number of attendees, whichever is greater.

GUESTS' CHOICE OF ENTRÉE

If desired, a choice of two entrées (plus a vegetarian) may be offered to your guests in advance. If this option is selected, the higher entrée price will be charged for all guests. In addition, the hotel requires the final count of each entrée five business days prior to the event date, no later than 12 noon. The hotel must also be advised of the final count of each entrée at each table. To avoid delay in service, the client must provide escort cards that indicate the guests' choice of entrée.

DELUXE GUEST ACCOMMODATIONS

We are delighted to extend a preferred rate for a block of 10 or more guestrooms for the comfort and convenience of your guests. (Room rate based on specific date and number of rooms needed.)

AUDIO VISUAL EQUIPMENT

The hotel is pleased to partner with Encore for your audio visual needs. You may also choose to bring a vendor of your choice, but fees for power, data lines, and rigging may apply when using an outside vendor.

POWER DROP FOR BAND

- Single Phase 60 AMP Power Drop | 330
- Three-Phase 200 AMP Power Drop | 1,820
 - ⊗ Connection Fee and Disconnect Fee | 350 Each
- 200 AMP Camlock Service | 2,515
 - ⊗ Connection Fee and Disconnect Fee | 350 Each