

WEDDING PROPOSAL

Ballroom Food & Beverage

Minimums

InterContinental Buckhead Atlanta is pleased to waive the room rental on our ballroom space once your food and beverage minimum is met.

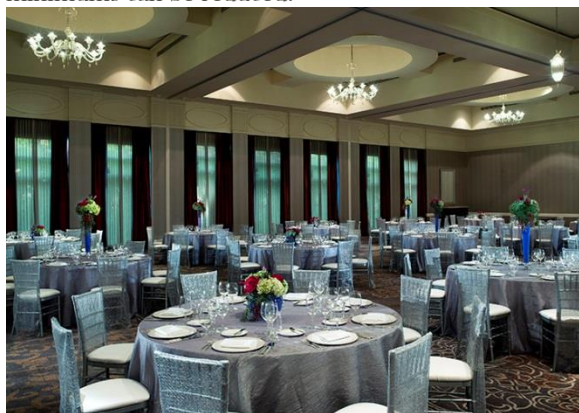
Windsor Ballroom - \$50,000 ++ (200 or more guests)

Venetian Ballroom - \$25,000 ++ (100-250 guests)

Hope Room - \$10,000 ++ (50-100 guests)

Subject to a 25% service charge, 8.9% Georgia sales tax and 3% Georgia liquor tax

Please ask your catering professional for alternate dates, such as a Fridays or Sundays, where the minimums can be reduced.



VENETIAN BALLROOM

Guest Room Blocks

A preferred group rate will be extended to your guests for your weekend for 10 or more guest rooms per night in a courtesy room block with a cutoff date one month prior to your event. If your attendees require reservations other than a weekend night, we will do our best to accommodate them. Individual and internet rates do not apply to groups.

Wedding Ceremonies

Our 25,000 square foot Garden is ideal for an outdoor garden ceremony. White garden chairs are required at a fee of \$5 per chair, in addition to a \$1,500++ ceremony set-up fee for all garden ceremonies. We offer indoor alternative options for your ceremony as well, with a \$500++ ceremony set-up fee.

Garden Terraces

Each ballroom has its own private terrace and is complimentary for your guests to enjoy, pending weather.

Complimentary Commitments

A complimentary suite will delight the couple on the night of their wedding. If available, we will be happy to upgrade the couple to that suite the day before or the wedding couple may extend their stay at a special rate. For weddings of 150 or more guests, InterContinental Buckhead Atlanta is pleased to offer a complimentary meeting room for a hospitality room for a two-day weekend.

Event Parking

We are pleased to offer a reduced rate for event parking for your event at \$25 per car for valet and \$15 per car for self-parking. Should you wish to cover of your guests parking, it can be master billed. Overnight parking is available at \$55 for valet and \$45 for self-park on a 24-hour basis with in/out privileges.

Coat Check

A coat check attendant is available pending weather at \$100 per attendant for the entire evening.

Vendors

Your catering specialist will be happy to assist you with referrals such as florists, photographers, wedding consultants etc. upon request. A meeting room will be provided at no charge for your vendors the evening of your wedding for their breaks and storage.

Vendor Meals

A special menu for your band, photographer, and other vendors is available at \$50-65++ per person.

Electrical Power

A modest \$95 per 20-amp fee will apply if your band or D.J. requires extra power. If rigging is required, there is a rigging fee for lighting, per PSAV. This fee is dependent on the needs of the lighting company.

Diagram and Room Design

For your convenience, your catering professional will be happy to custom design a diagram according to your preference. This diagram will assist you and your vendors with the seating of your guests and the final décor arrangements.

All Wedding Packages Include:

Five-hour Open Bar featuring Select Brands
Five tray passed Hors d'oeuvres
Tablesides wine service with dinner
Three course Dinner – appetizer, entrée and dessert
Or

Four Reception Stations
Wedding Cake
72" Round Tables, Banquet Chairs, and House Linen
Complimentary Fine China, Silver and Crystal
Complimentary staging and dance floor

CHOICE OF THREE COMPLIMENTARY ITEMS WHEN CONTRACTING \$25,000+

- Coat check Attendant
- Microphone for Ceremony
- Up to three 20 amp circuits
- Sparkling Wine Toast

CHOICE OF FOUR COMPLIMENTARY ITEMS WHEN CONTRACTING \$35,000+

- Coat check Attendant
- Microphone for Ceremony
- Up to three 20 amp circuits
- Two Complimentary Guestrooms for Two Nights
- Sparkling Wine Toast
- Upgraded Ivory Specialty Linens

CHOICE OF FIVE COMPLIMENTARY ITEMS WHEN CONTRACTING \$50,000+

- Coat check Attendant
- Microphone for Ceremony
- Up to three 2amp circuits
- Sparkling Wine Toast
- Waived Ceremony Fee
- Upgraded Ivory Specialty Linens
- Complimentary Wedding Suite for second Night
- Two Complimentary Guestrooms for Two Nights
- 60,000 IHG Rewards Points*

** Must be an IHG Business Rewards Member. Subject to certain restrictions.*



WINDSOR BALLROOM



WINDSOR BALLROOM

Select Brands Bar

LIQUOR

Smirnoff Vodka, Beefeater Gin,
Dewar's White Label Scotch,
Canadian Club Blended Whiskey,
Jim Beam Bourbon, Bacardi Light Rum
Sauza Silver Tequila

WINE

Hogue Chardonnay and Cabernet Sauvignon

IMPORTED BEER

Heineken, Amstel Light, Stella Artois, Corona

DOMESTIC BEER

Miller Light, Sweet Water 420, Michelob Ultra
Bud Light

NON-ALCOHOLIC BEVERAGES

Mineral Water, Sparkling Water
Assorted Soft Drinks, Tonic Water and Club Soda

OPTIONAL BEVERAGE UPGRADES

Premium Brands Liquor: Ketel One Vodka,
Bombay Sapphire Gin, Chivas Regal Scotch,
Crown Royal Whiskey, Buffalo Trace Bourbon,
Bacardi Ochos Rum, Jose Cuervo Gold Tequila
Premium Wines: Murphy-Goode Chardonnay and
Cabernet Sauvignon

Optional Upgrade \$20.00 ++ per person

Sparkling Wine Toast \$9.00++ per person

Additional Premium Wine options are available

Cordials and Cognacs \$16.00++ per drink

Red Bull Energy Drinks \$ 6.00++ per drink

All food & beverage prices are subject to 25% service charge and applicable sales tax

Hors d'Oeuvres

CHOOSE FIVE ITEMS:

COLD

Traditional shrimp cocktail, horseradish tomato sauce

Crab toast, green goddess aioli, focaccia croute

Tuna poke taco, guacamole puree, jicama cilantro slaw

Smoked salmon on crispy latke, whipped chive crème fraiche

Caesar chicken bite, endive leaf, crispy Parmesan and marinated tomato

Meze mini, crisp pita, babaghanoush, red pepper harissa tapenade

Pate de campagne, pan perdu, apricot compote

Red pepper and ricotta mousse tart, filo shell, marinated ratatouille relish

Antipasti skewer, marinated tomato, mozzarella, olive

Chilled curried carrot and coconut soup shooter

HOT

Jumbo lump crab cake, choux choux remoulade

Peking duck spring rolls, soy chili glaze

Peach barbecue pulled pork slider

Churrasco steak skewer, chimichurri sour cream

Chicken tandoori satay, raita sauce

Buffalo chicken lollipop, blue cheese fondue

Vietnamese chicken spring roll, soy ginger sauce

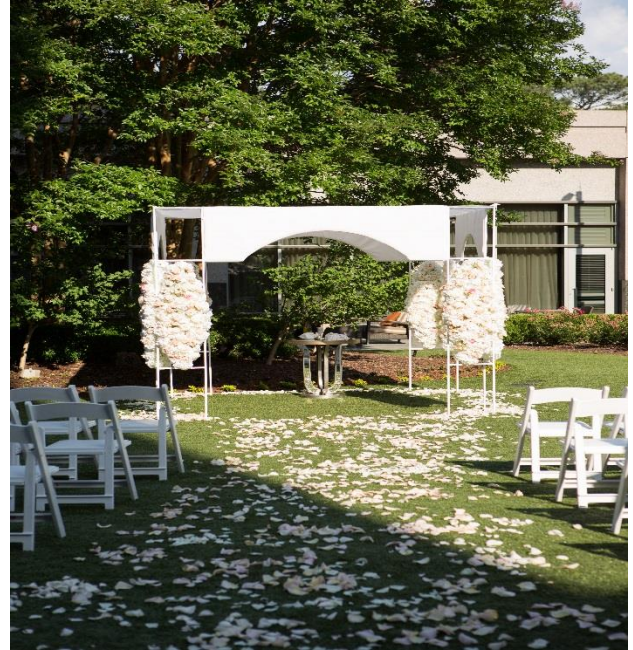
Sorghum candied bacon planks, brown sugar

Butter pecan shrimp, bourbon maple bacon marmalade

Tempura shrimp, sriracha aioli

Baked brie tart, GF tart shell, apricot jam, blackberry

Feta and spinach "dip" in filo tart



WINDSOR GARDEN

Wedding Cake

Red Velvet - Southern classic, cream cheese frosting

Golden Girl - Yellow cake, chocolate ganache

Classic Coconut - Coconut cake layers, coconut flake filling

Strawberry Shortcake - Yellow cake, fresh strawberries and whipped cream

Chocolate Mousse - Chocolate cake, chocolate mousse and chocolate icing

White Chocolate Mousse - Yellow cake with raspberry and white chocolate mousse

Carrot - Moist carrot cake, cream cheese frosting

Lemon - Lemon cake, lemon curd and butter cream

Tiramisu - White cake soaked with coffee & filled with sweet ricotta and chocolate chips with whipped cream

Zebra - Yellow and chocolate layers with white and dark chocolate mousse

Coca-Cola Cake - Coca-cola soaked chocolate cake, chocolate icing

Grand Marnier - Chocolate cake soaked with orange, candied orange marmalade, and chocolate ganache

Plated Dinner

PACKAGE PRICE BASED ON ENTRÉE SELECTION

SALADS – SELECT ONE

Artisan Greens Nicoise, Cucumber bow, marinated tomato, haricot vert, feta cheese, grape tomato, Kalamata olives, white balsamic vinaigrette

Arugula and Frisee Salad, Radicchio cup, dried apricot, almond crusted goat cheese, port vinaigrette

Napa Salad, Baby romaine heart, red and green grapes, Point Reyes blue cheese, Cabernet, pickled red onion, candied walnuts, crème fraîche dressing

Roast Duo of Beets, Carpaccio, goat cheese, orange supreme, spiced pecan, citrus vinaigrette

Tomato Caprese Salad, Mozzarella, nut-free pesto marinade, aged white balsamic reduction, basil essence

Gem Wedge Cobb, Cucumber, grape tomato, bacon, egg, blue cheese, green goddess dressing

ENTRÉE – SELECT ONE

Sangria Marinated Prestige Farms Chicken Breast
Paella cous cous, baby rainbow carrots, herb Veloute
\$250.00++ per person

Spinach and Feta Stuffed Chicken Breast
Farro pilaf with sun-dried tomato pesto, slightly charred broccolini, caramelized onion Veloute
\$255.00++ per person

Soy Ginger Glazed Salmon
Coconut purple sticky rice, steamed bok choy, shaved radish and carrot salad, togarashi oil
\$255.00++ per person

Everything Crusted Salmon
Chive hash brown cake, tomato caper relish, shaved fennel and radish salad, lemon infused cream
\$255.00++ per person

Harissa Crusted Gulf Cobia
Sultani basmati rice, almond honey glazed baby carrots, citrus mint emulsion
\$275.00++ per person

Braised Beef Short Rib
Spinach and aged cheddar colcannon, duo of asparagus, marinated tomato Irish whiskey infused jus
\$285.00++ per person

New York Strip "Filet"
Creamed kale, rosemary punched potatoes, Bearnaise emulsion
\$295.00++ per person

Southeast Family Farms Beef Tenderloin
French onion potato gratin, sautéed spinach, baby radish, port reduction
\$305.00++ per person

Prestige Farms Chicken Breast and Seared Atlantic Salmon, Baby rainbow carrots, pearl barley and mushroom risotto, asparagus chive cream
\$285.00++ per person

Roast Chicken Breast with Short Rib Duo
Horseradish whipped potato, natural jus, charred Brussels sprouts, Prosecco emulsion
\$295.00++ per person

Grilled Beef Tenderloin and Gremolata Crusted Grouper, Boulangere potatoes, beurre rouge, duo of asparagus
\$315.00++ per person

A Chef's Choice Vegetarian Alternative will be available. Additional charges will apply should you wish to offer a choice of entrée to your guests. All Entrees are Served Freshly Baked Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Tea Selection

DESSERTS

Family Style Silver Trees with Miniature Desserts, Chocolate Covered Strawberries, French Macaroons, Truffles

OPTIONAL UPGRADES

Choice of Two Entrees add \$15.00++ to higher priced selection

Display/Station Added for Reception or Late Night
\$29.00++ per person

Dessert Station – Assorted Miniature Desserts
\$24.00++ per person

All food & beverage prices are subject to 25% service charge and applicable sales tax



WINDSOR BALLROOM

Reception Buffet Stations

\$300.00++ per guest plus \$125 per Chef Attendant
Freshly Brewed Regular and Decaffeinated Coffee and
Specialty Tea Selection

CHOOSE ONE DISPLAY

Mediterranean Display

Hummus, babaghanoush, cucumber raita, grilled
vegetables, artisan olives, spicy feta cheese, crispy pita
and sesame lavosh crackers

Imported and Domestic Cheese Display

Cheese distinctions to include triple cream, medium
aged, dry aged and blue cheeses from around the
globe and just around the corner, accompanied by
dried fruits, candied walnuts and artisan bread and
lavosh display

CHOOSE ONE ITEM FOR CARVING STATION

Buttermilk Brined Turkey Breast

Orange cranberry sauce, Giblet gravy, Brioche rolls

Spiral Cut Nueski Ham

Four Roses bourbon julep glaze, Cheddar biscuits

Tandoori Salmon

Raita sauce, Sesame lavosh

Salt Crusted Cobia

Jicama green papaya slaw, White sangria beurre blanc

Herb Crusted Beef Striploin

Horseradish cream, Brioche rolls

OPTIONAL UPGRADE

Tenderloin of Beef

Cabernet reduction, Pan de mie

\$40.00 ++ per person

CHOOSE TWO ACTION STATIONS

Taco Trolley

Carne asada, hatch chile chicken, corn and flour
tortillas, salsa bar and sonoran style guacamole

Banh Mi Minis

Vietnamese barbecue chicken and pork, soft French
rolls, cilantro cabbage slaw, jalapeño aioli

Slider Bar

Angus beef burger or crispy chicken, pimento cheese,
chow chow mayo and pickle garnish

Disco Mac & Cheese

Creamy Southern style macaroni and cheese, toppings
to include: barbecue pulled pork, braised beef short
rib, five cheese sauce, bacon pieces, scallions, spicy
pork rinds, caramelized onions, forest mushrooms,
jalapeños, and tomatoes

Shrimp and Grits

Logan Turnpike Mill grits, vegetable trinity, aged
cheddar cheese, gulf shrimp, and andouille sausage

Fried Chicken and Waffles

Logan Turnpike Mill grits waffle batter, crispy double
battered fried chicken thighs, julep bourbon glaze, and
traditional maple syrup

OPTIONAL UPGRADES

Sushi – Maki Display

California, spicy tuna, and vegetable rolls

\$36.00 (based on four pieces per person)

Sushi Chef Required at \$150.00 Per Chef

Additional Display/Station for Reception or Late
Night \$29.00++ per person

Dessert Station – Assorted Miniature Desserts

\$24.00++ per person

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