

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

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 can be arranged pending weather at \$150 per attendant.

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 Encore. This fee is dependent on the needs of the lighting company.

Diagram and Room Design

For your convenience, your event specialist will be happy to custom design a diagram according to your preference to assist you and your vendors with the seating and décor arrangements.

All Wedding Packages Include:

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

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

Silver Collection Bar LIQUOR

New Amsterdam Vodka, Bombay Original Gin,
 Cruzan Light Rum, Corazon Tequila Blanco, Dos
 Hombres Mezcal, Four Roses Bourbon, Jameson
 Irish Whiskey, Dewar's White Label Scotch
 WINE
 Hogue Chardonnay and Cabernet Sauvignon

JP Chonet Sparkling Brut, Lourie Valley France
 The Seeker Cabernet Sauvignon, Chile
 The Seeker Pinot Noir, France
 The Seeker Sauvignon Blanc, New Zealand
 The Seeker Chardonnay, California

BEER COLLECTION

Bud Light, Miller Light, Heineken, Modelo Especial,
 Dogfish Head 90 Minute IPA, High Noon Seltzer,
 Stella Artois, SweetWater 'Broken Coast',
 Heineken 0.0

NON-ALCOHOLIC BEVERAGES

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

OPTIONAL BEVERAGE UPGRADES

Optional Upgrade \$20.00 ++ per person
 Grey Goose Vodka, The Botanist Gin, Bacardi
 Superior Rum, Milagro Blanco Tequila, Illegal
 Mezcal, Makers Mark Bourbon, Crown Royal
 Whiskey, Johnnie Walker Black Label Scotch
 WINE

Lovo Millesimato Prosecco, Italy
 Avalon Winery Cabernet Sauvignon, California
 Le Grand Noir Pinot Noir, France
 Wairau River Sauvignon Blanc, New Zealand
 Hess Shirtail Ranches Chardonnay, California

Sparkling Wine Toast \$10.00++ per person
 Additional Premium Wine options are available
 Cordials and Cognacs \$16.00++ per drink
 Red Bull Energy Drinks \$ 6.50++ per drink

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

Hors d' Oeuvres

CHOOSE FIVE ITEMS:

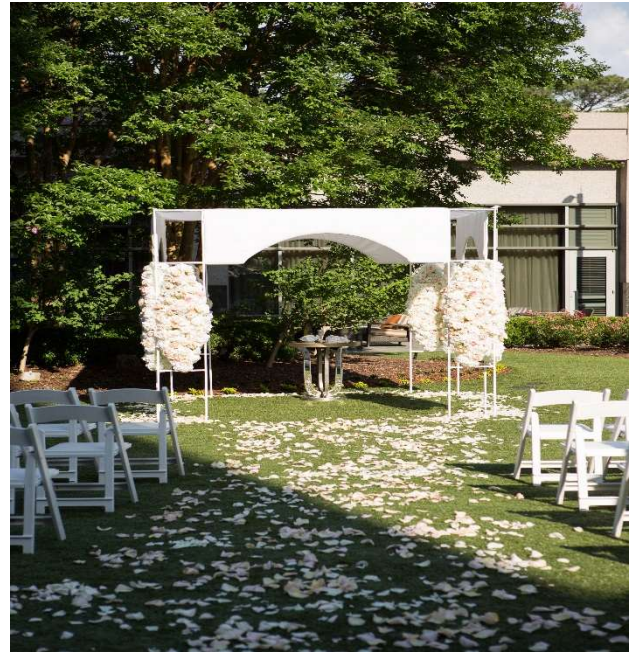
COLD

Basil Marinated Mozzarella, Grape Tomato,
Toasted Crouton Skewer
Vegetable Summer Roll, Yuzu Gelee, Sriracha
Lime Sauce
Baby Radishes, Sweet Butter, Sea Salt (D,V) \$8.00
Roasted Forest Mushroom, Toasted Baguette,
Shaved Parmesan
Brie, Honeycomb, Chive Crostini
Vegetable Maki Roll Ginger and Wasabi
Mayonnaise
Green Masala Hummus, Olive, Toasted Pita Chip
Hot Smoked Salmon, Potato Chip, Red Onion,
Caper
Citrus Poached Shrimp Cocktail, Horseradish
Mango Cocktail Sauce
Pickled Shrimp Toast, Green Goddess Aioli, GF
Rice Cracker
Coastal Crab Tostada, Crispy Tortilla, Poblano
Apple Sauce

Spicy Tuna Tartar, Fried Rice Paper, Bonito
Sesame Tuna Taco, Wasabi Avocado, Sriracha
Lime Aioli

HOT

Dorito Crusted Mac and Cheese Croquette
Spanakopita, Spinach, Feta Cheese
Curry Dusted Vegetable Spring Roll, Sweet Chili
Ponzu Sauce
Sweet Potato and Quinoa Croquette, Avocado
Aioli
Korean Fried Cauliflower Cone, Red Yuzu Kosho
Sauce
Creamy Brie Tart, Apricot Jam, Blackberries
Corn Tempura Fritter, Sriracha, Scallion
Chimichurri
Spicy Short Rib Empanada, Charred Tomato Salsa
Beef Wellington, Horseradish Sauce
Chicken Tandoori Satay, Cucumber Raita
Pork Pot Sticker, Firecracker Sauce
Pork Sliders, Jalapeno Slaw
Andouille Sausage En Crouete, Whole Grain
Mustard Aioli
Seafood Frito Misto Cones, Meyer Lemon Aioli,
Aleppo Pepper
Baja Fish Taco, Chayote Slaw, Cilantro Lime Sour
Cream
Miniature Crab Cake, Pickled Ginger, Citrus Aioli
Tempura Shrimp Sriracha Lime Aioli



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

Green-Tea-Poached Apple and Strawberry Salad,
Petite Mixed Greens, Chevre and Mascarpone
Mousse, Cider Emulsion

Vine-Ripe Tomato, Marinated Mozzarella, Petite
Greens, Parmesan Crisp, Pesto Oil, White Balsamic
Dressing

Port Wine Poached Pear Salad, Mixed Greens,
Danish Bleu Cheese, Port Wine Gelee, Sherry
Vinaigrette

Greek Salad: Petite Mixed Greens, Rolled
Cucumber, Feta Cheese, Grape Tomato, Olive Gel,
Pickled Shallot, Lemon Oregano Dressing

Nicoise Salad: Feta, Haricot Vert, Piquillo Pepper,
Olives Cucumber wrapped Greens , Citrus
Vinaigrette

ENTRÉE – SELECT ONE

Herb Roasted Chicken Breast, Boursin Whipped
Potato, Wilted Bitter Greens, Campari Tomato,
Rosemary Chicken Jus
\$250.00++

Sugar Cane Marinated Chicken, Smoky Sweet Potato
Puree, Jumbo Asparagus, Vanilla Scented Corn Flan,
Coriander Sauce
\$250.00++

Lemon Thyme Glazed Halibut, Pea and Mint Risotto,
Yellow Beet Puree, Haricot Vert, Asparagus Sauce
\$275.00++

Miso Marinated Salmon, Charred Baby Bok Choy
and Broccolini, Parsnip Mousseline, Preserved
Lemon Sauce
\$255.00++

Horseradish-Crusted Filet of Beef Tenderloin
Dauphinoise Potato, Haricot Vert, Thyme Roasted
Tomato, Red Wine Jus
\$285.00++

New York Strip Filet, Cauliflower Grits, Broccolini,
Mushroom Ragout, Earl Grey Bordelaise
\$275.00++

Honey Soy Glazed Seabass, Dauphinoise Potato,
Haricot Verts, Sweet Corn Puree
\$285.00++

Braised Beef Short Rib & Glazed Scallops
Potato Gratin, Leek and Mushroom Ragout, Honey
Roasted Baby Carrot, Barolo Sauce
\$285.00++

Grilled Beef Filet & Potato Crusted Salmon
Truffle Whipped Potato, Crispy Brussels Sprouts,
Cumin Carrot Puree, Confit Tomato, Shallot Jus
\$285.00++

Seared Beef Tenderloin & Lobster Tail
Lemon Rosemary Polenta Cake, Cauliflower Puree,
Asparagus, Red Wine Sauce
\$300.00++

Herb Marinated Chicken & Crusted Grouper
Creamed Leek Risotto, Haricot Vert, Thyme and
Merlot Reduction Sauce
\$275.00++

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
\$30.00++ per person

Dessert Station – Assorted Miniature Desserts
\$25.00++ 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 \$150 per Chef Attendant
Freshly Brewed Regular and Decaffeinated Coffee
and Specialty Tea Selection

CHOOSE ONE DISPLAY FROM AGE

Assortment of International and Georgia Cheeses
Thomasville Tomme, Sweet Grass Dairy, The Goat
Lady Cheeses and Marinated Cheeses, Fresh Dried
Fruits and Nuts, Fairywood Thicket Marmalades,
English Crackers and Assorted Artisan Breads

ANTIPASTI DISPLAY

Prosciutto di Parma, Salami, Bresaola, Parmesan,
Provolone Cheese, Dried Fruits, Nuts, Hummus,
Olive and Sun Dried Basil Tapenades, Baba
Ghanoush, Pita Chips, Crostini, Sliced Baguette
Marinated Olives, Roasted Peppers, Grilled Zucchini,
Onions, Grilled Portobello Mushrooms, Whole-
Roasted Garlic in Oil, Buffalo Mozzarella, Tomatoes,
Marinated Artichokes

CHOOSE ONE ITEM FOR CARVING STATION

Seared Everything Spiced Crusted Ahi Tuna
In Banana Leaf, Asian Sauces, Spiced Wonton Chips

Salted Crusted Atlantic Salmon
Lime Tartar Sauce, Lemon Oil

Honey Glazed Turkey, Cranberry Relish, Sage Gravy,
Buttermilk Biscuits

Smoked New York Strip Loin
Peppercorn Sauce, Creamed Horseradish, Artisan
Rolls

Boneless Leg of Lamb
Rosemary Jus, Artisan Rolls

Mustard Glazed Roasted Beef Salami, Rye Bread

CHOOSE TWO ACTION STATIONS

DIM SUM STATION

Edamame Vegetable Dumplings, Pork or Chicken
Lemongrass Pot Stickers with Firecracker Sauce
Crispy Eggrolls, Kefir Lime and Lemongrass Fried
Jasmine Rice, Ginger Soy and Ponzu Dipping Sauces

THE AMERICANO STATION

Tagiatelle Wagyu Bolognese: Tenderloin, Wagyu &
Pork Ragu, Fontina Fonduta, Gnocchi Pomodoro
with Fresh Basil and Mozzarella Cheese
Shaved Parmesan, Chili Crisp, Gremolata

THE TAQUERIA MINIS

Churrasco Marinated Skirt Steak Taco, Red Onion
Pickles, Chipotle Aioli
Baja Fish Taco, Avocado, Pickled Mango Slaw
Chicken El Pastor Taco, Charred Corn, Salsa Verde
and Cotija Cheese

SLIDER BAR

Pulled Pork, Sesame Bun, North Carolina Barbeque
Sauce, Fried Chicken, Bread and Butter Pickle,
Tomato Sriracha, Potato Bun, Beef Burger, Bacon,
Cheddar, Vidalia Onion Jam

DISCO MAC & CHEESE

Southern Style Macaroni and Cheese, Toppings to
Include: Braised Beef Short Rib, Five Cheese Sauce,
Bacon, Scallions, Spicy Pork Rinds, Caramelized
Onions, Forest Mushrooms, Jalapeños, and
Tomatoes

FRIED CHICKEN & WAFFLES

Crispy Double Battered Fried Chicken Thighs,
Waffles, Hot Honey Drizzle, Maple Syrup

POKE

Served with Takeout Boxes & Chopsticks
Soy Glazed Ahi Tuna and Flaked Roasted Salmon,
Kefir Lime Jasmine Rice, Ginger Miso Soba Noodles.
Toppings to Include: Pineapple, Scallion, Pickled
Ginger, Edamame, Sliced Radish, Togarashi Spice,
Toasted Sesame Seeds, Crispy Rice Noodles, Soy
Sauce, Sriracha Sauce, Sweet Chili Glaze

FLAT BREAD BAR

Prosciutto and Sausage with Fresh Mozzarella and
Pomodoro Sauce, Margherita Flat Bread Fresh
Mozzarella Basil and Tomato, Smoked Pulled
Chicken, Gouda, Red Sauce, Hot Honey Drizzle

SUSHI DISPLAY -MAKI ROLLS

California, Cucumber and Sesame, Salmon, Shrimp
Tempura, Spicy Crab, Spicy Salmon, Spicy
Shrimp, Spicy Tuna, Tuna Roll, Vegetable

Additional Display/Station for Reception or Late
Night \$30.00++ per person

Dessert Station – Assorted Miniature Desserts
\$25.00++ per person

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



WINDSOR BALLROOM

THE STEAKHOUSE DINNER BUFFET

\$275.00 ++ Per Guest

Lobster Bisque with Cognac Cream

Baby Iceberg Wedge Salad, Blue Cheese, Grape Tomato, Candied Bacon
Caesar Salad, Crisp Romaine, Parmesan, Sourdough Crouton, Traditional Caesar Dressing

Chicken Saltimbocca, Prosciutto, Marsala Mushroom Jus

Potato Crusted Salmon, Roasted Brussels Sprouts, Verjus Butter Sauce (D)

Dry Spice Rubbed Prime Rib, Port Wine Reduction
Creamy Truffle Mushroom Cavatappi Pasta, Fresh Herbs (G,D,V)

Charred Broccolini, Shaved Parmesan, Toasted Bread Crumbs, Roasted Tomato (G)

Potato Gratin, Melted Shallot Rosemary, Thyme Roasted Garlic (D)

Chocolate Mousse Cake (G,D)

Crème Brûlée Tarts with Raspberry (D)

Carrot Cake, Cream Cheese Icing (G,D)

White Chocolate Panna Cotta, Caramel Kettle Corn (D)

IL CUCINA

\$270.00++ Per Guest

Tuscan Tomato Soup (D)

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil (D)

Orzo Pasta Salad, Tomato, Green Bean, Cucumber, Feta Cheese, Chive, Lemon Zest, Parsley (G,D)

Roasted Yellow Beet Salad, Crispy Salami, Arugula, Shaved Pecorino Cheese (D)

Bow-Tie Pasta Salad, Roasted Eggplant, Peppers, Onions, Capers, Pesto Vinaigrette (G)

Balsamic Marinated Chicken, Marsala Mushroom Jus (G,D)

Salmon Picatta, Lemon Caper Sauce (G,D)

Red Wine Braised Beef Brasato, Pickled Red Onion, Barolo Sauce (G,D)

Three Cheese Tortellini, Parmesan Cream and Sage (G,D)

Brussels Sprouts and Cauliflower Gratin (D)

Gremolata Polenta, Parmesan, Pecorino (D)

Assorted Rolls, Focaccia Bread, Butter (G,D)

Tiramisu Cake with Whipped Cream, Cocoa Powder (G,D)

Chocolate Chip Cannoli (G,D)

Pistachio Cannoli (G,D)

Strawberry Éclair (G,D)