



KIMPTON
OVERLAND
HOTEL

2025 Wedding Packages



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Mary Channaj
mary.channaj@kimptonoverlandhotel.com
(470) 466-3339

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PACKAGES

Base packages are fully customizable with optional upgrades, enhancements and bar extensions. Food & beverage minimums and rental may apply and vary by space and date.

COCKTAIL WEDDING PACKAGES

Runway Romance

For the couple who cherishes the simple pleasures in life — good food, great company, and a love that's ready for takeoff. This thoughtfully crafted package covers the essentials for a beautiful celebration with relaxed charm.

Your package includes:

- Choice of 2 passed hors d'oeuvres, 1 duo display, and 1 culinary display or station
- 2-hour House Bar with choice of 2 specialty cocktails or zero proof beverages
- Prosecco or Sparkling Cider toast or greeting

\$99++ per guest

Jet Set Soiree

Ideal for non-stop mingling and fun. Featuring an artfully crafted, heavy hors d'oeuvre menu and an open bar, this package keeps the energy high and the conversation flowing from start to finish.

Your package includes:

- Choice of 2 passed hors d'oeuvres, 1 duo display, 1 culinary display or station, 1 accompaniment, and 1 dessert
- 3-hour House Bar with choice of 2 specialty cocktails or zero proof beverages
- Prosecco or Sparkling Cider toast or greeting

\$145++ per guest

JET SET SOIREE SAMPLE MENU

Passed Hors d'oeuvres

• Prosciutto Wrapped Melon | Chiffonade Mint, Balsamic Glaze

CLASSIC WEDDING PACKAGES

Love Takes Flight

A warm and welcoming celebration featuring a delicious buffet dinner and thoughtful touches to set your special day in motion. Perfect for couples who want an elegant and effortless experience.

Your package includes:

- Choice of 3 butler passed hors d'oeuvres during cocktail hour
- Cocktail Hour Duo Display
- Buffet dinner service
- 4-hour House Bar with choice of 2 specialty cocktails or zero-proof beverages
- Choice of Sparkling Wine or Sparkling Cider toast or greeting
- Coffee and Tea Service with Dinner

\$165++ per guest

Trackside Royale

Where timeless elegance meets the exhilarating backdrop of the Porsche track. Thoughtfully designed for couples seeking a refined experience with a sense of place, this package features elevated plated dining with tableside wine service, and an attentive experience that leaves a lasting impression.

Your package includes:

- Choice of 3 butler passed hors d'oeuvres during cocktail hour
- Cocktail Hour Duo Display
- 2 course plated dinner
- 4-hour House Bar with choice of 2 specialty cocktails or zero-proof beverages
- Choice of Sparkling Wine or Sparkling Cider toast or greeting
- Tableside House Wine Served with Dinner
- Coffee and Tea Service with Dessert

· Bacon Wrapped Scallops | Garlic Butter Sauce

\$185++ per guest

Displays

Chef's Selection of Artisanal Cheese and Charcuterie Duo Display

Mini Tacos in Flour Tortillas: Marinated Steak Tacos, Blackened White Fish Tacos, Achiote Chicken Tacos

Accompaniment

Mashed Potato Bar with Chives, Sour Cream, Bacon Bits, and Cheddar Cheese accoutrements

Dessert

Sugar Rush - Chef's Selection of Cakes, Tarts and Mini Desserts

Specialty Cocktails

·Vista Caliente – El Tesoro Blanco Tequila, Ancho Reyes, Passion Fruit, Jalapeño, Lime, Agave

·Skyline Cooler (non-alcoholic) – White grape juice, fresh lemon juice, elderflower syrup, orange bitters, sparkling water

Wine

House Prosecco, House Sauvignon Blanc, House Cabernet Sauvignon, House Rose

Beer

Miller Lite, New Belgium Fat Tire, Stella Artois, Creature Comforts Tropicalia IPA, Assorted White Claw Hard Seltzers

Overland Opulence

A signature occasion. Designed for couples who love timeless traditions with a touch of modern flair, this package delivers a full-service celebration. Enjoy a beautifully elevated, 4-course plated dinner and personalized service designed to enchant your guests from the first toast to the final farewell.

Your package includes:

- Choice of 4 butler passed hors d'oeuvres during cocktail hour
- Cocktail Hour Duo Display
- 4-course plated dinner with amuse bouche starter, optional duet entrée and dessert
- 4-hour House Bar with choice of 2 specialty cocktails or zero proof beverages
- Choice of Sparkling Wine or Sparkling Cider toast or greeting
- Tableside House Wine Served with Dinner
- Coffee and Tea Service with Dessert

\$205++ per guest

PACKAGE DETAILS

ALL PACKAGES INCLUDE

- Complimentary One Night Suite Stay for Wedding Couple on the Night of the Event
- *Chef's Choice Complimentary Room Amenity
- Discounted Guest Room Rate | Minimum 10 Guest Rooms
- Choice of Location for Ceremony
- Complimentary day-of hospitality space included with on-site ceremony
- *Complimentary use of the ceremony space for 1 hour rehearsal the day before the wedding
- *Complimentary Menu Tasting for up to 4 Guests
- Standard Hotel Tables, Banquet Chairs, House China, Flatware, Glassware
- Choice of Black, White or Ivory Linen Napkins and Tablecloths
- Tables for Cake, Gifts, Guestbook, DJ and Other Standard Tables As Requested
- Complimentary Dancefloor and Staging
- *Complimentary Wedding Cake Cutting and Service
- Complimentary Sparkling Wine or Non-Alcoholic Cider Toast/Greeting

*Included with \$10,000 Food and Beverage Minimum

ALL CEREMONIES INCLUDE

Banquet Chairs
Fruit-Infused Water Station

VENUE RENTAL PRICING

Ceremony Fee | \$1,500

Rooftop Terrance | \$2,500

All other venue rental fees included with food and beverage minimum.

FOOD AND BEVERAGE MINIMUMS

Sunday - Thursday | \$7,500++

Friday and Saturday | \$10,000++

VENUES

The Ballroom

A grand and versatile space, The Ballroom offers 3,600 square feet of elegance, accommodating up to 200 guests for a dinner reception. Its neutral palette and high ceilings provide a sophisticated canvas for your dream wedding, whether you envision a lavish reception or a more intimate gathering.

Maximum Guests | 200 Seated Dinner, 280 Reception Style and Ceremony

The Rooftop Ballroom

Elevate your wedding experience in the Rooftop Ballroom, a 1,624-square-foot space featuring floor-to-ceiling windows with panoramic views of the Porsche Experience Center, International Runway and the Atlanta skyline. This unique venue accommodates up to 120 guests, providing a chic and memorable backdrop for your special day.

Maximum Guests | 75 Seated Dinner, 140 Reception Style

The Rooftop Terrace

Elevated atop the 8th floor, this chic and modern space offers panoramic views of the Porsche Experience Center's handling course and the captivating runways of Hartsfield-Jackson Atlanta International Airport. Ideal for ceremonies, cocktail hours, or intimate receptions. The terrace provides a unique backdrop where aviation energy meets contemporary elegance.

Maximum Guests | 90 Ceremony, 140 Reception Style

The Salon

Ideal for smaller celebrations or as a breakout space, The Salon spans 1,102 square feet and can be divided into two sections. With a capacity of up to 90 guests, it offers a cozy yet refined setting for ceremonies, brunches, or rehearsal dinners.

Maximum Guests | 44 Seated, 90 Reception Style or Ceremony

INTIMATE AFFAIR PACKAGE

For weddings of 30 Guests or less, available Sunday-Wednesday only

Package Includes:

- Exclusive use of the Overdrive Rooftop: Rooftop Terrace for the Ceremony and Cocktail Hour, Rooftop Ballroom for the Reception
- Complimentary One Night Suite Stay for the Wedding Couple on the night of the event
- Discounted Guest Room Rate | Minimum 10 Guest Rooms
- Standard Hotel Tables, Banquet Chairs, House China, Flatware, Glassware
- Choice of Black, Ivory or White Linen Napkins and Tablecloths
- Gift, Cake and DJ Tables
- Complimentary Wedding Cake Cutting and Service
- Complimentary Sparkling Wine or Non-Alcoholic Cider Toast

Cocktail Hour

1 Hour House Open Bar and 2 Signature Cocktails
Choice of 2 Butler Passed Hors D'oeuvres

Two Course Plated Dinner

2 Hour House Open Bar and 2 Signature Cocktails
Choice of Starter / First Course
Choice of Two Entrees / Main Course

\$8,500.00 for up to 30 guests, Inclusive of Service Charge and Tax

PASSED HORS D'OEUVRES

One hour service included in packages. Additional Hors D'oeuvres selections \$9 per guest. A butler passing fee applies per 50-75 guests at a cost of \$150 each (waived with a food & beverage minimum of \$10,000 or more).

Cold

Tuna Tartar | Crispy Wonton, Sesame Seed

Deviled Eggs | Bacon Lardon, Paprika, Chive

Citrus Marinated Shrimp | Cocktail Sauce

Beef Tartare | Shallot, Chive, Mustard, Cornichon, on Crostini

Bri Crostini | Fruit and Honey

Marinated Watermelon | Mint, Tajin, Feta

Prosciutto Wrapped Melon | Chiffonade Mint, Balsamic Glaze

Caprese Skewer | Tomato, Basil, Bocconcini Mozzarella

Hot

Chicken Satay | Thai Peanut Sauce

Vegetable Spring Roll | Sweet Chili Sauce

Beef Wellington in Puff Pastry

Jumbo Lump Crab Cake | Remoulade

Crispy Tofu Bite | Teriyaki Glaze, Cilantro

Beef Empanada | Salsa Verde

Bacon Wrapped Scallops | Garlic Butter Sauce

Raspberry & Brie in Phyllo

Panko Crusted Shrimp & Grits Bite

COCKTAIL RECEPTION FARE

All wedding packages include a duo display. Jet Set Cocktail Wedding Package includes 1 accompaniment and 1 dessert.

DUO DISPLAYS

Choose 2

Artisan Cheese

Chef's Selection of Artisan Farm Cheeses, Fresh & Dried Fruits, Assorted Jams, Lavosh & Crostini

Classic Charcuterie

Chef's Selection of Cured Meats, Mustards, Artisan Breads, Crackers

More Mezze

Seasonal Marinated Vegetables, Hummus, Olive Tapenade, Sundried Tomato Tapenade, Pita Chips, Crostini and Naan

Crudit  All Day

Chef's selection of seasonal fresh vegetables, cucumber yogurt dip

DESSERTS

Campfire S'mores

Create Your Own S'mores with Marshmallow Fluff, Graham Crackers and Chocolate Bars

Sugar Rush

Pastry Chef's Creation of Cakes, Tarts and Mini Desserts

Cobbler Bar

House Made Fruit Cobblers in Cast Iron Skillets, Served Warm

Add a dessert display to any cocktail reception for \$10 per guest

ACCOMPANIMENTS

Tri-Color Tortilla Chips Fire Roasted Tomato Salsa, Avocado Crema, Fresh Guacamole

Garlic Bread, Oil, Vinegar

House Made Fries, Ketchup and Whole Grain Mustard

Mashed Potato Bar with Chives, Sour Cream, Bacon Bits, and Cheddar Cheese accoutrements

Elotes with Crema

Barbecue Carrots

Cornbread & Honey Butter

Roasted BBQ Carrots

Crispy Potatoes with Parmesan and Herbs

Oven Roasted Vegetables

Focaccia Bread and Ciabatta Rolls

Classic Caesar Salad with Crisp Romaine, Sourdough Croutons, Shaved Parmesan

Petite Field Greens, Broccoli, Grape Tomato, Cheddar Cheese, Cucumbers, Sliced Almonds, Sunflower Seeds, Bacon Crumbles and Avocado

Seasonal Vegetable Display with House Made Dips

Fried Green Tomatoes and Pimento Cheese

Heirloom Tomatoes and Burrata with Balsamic Glaze

Add an accompaniment to any cocktail reception for \$8 per guest

CULINARY DISPLAYS & STATIONS

Runway Romance and Jet Set Cocktail Wedding Packages include choice of 1 Culinary Display or Station.

DISPLAYS

The Taco Truck | \$34 Per Guest

Display of Mini Tacos in Flour Tortillas: Marinated Steak Tacos, Blackened White Fish Tacos, Achiotte Chicken Tacos Smoked Paprika

Slider Bar | \$34 Per Guest

Beef Cheeseburger with Tomato Jam, Smoked Bacon & Cheddar
Buttermilk Fried Chicken with Pickles, Chipotle Ranch
Portobello Mushroom Veggie Slider

Mac and Cheese Dreams | \$38 Per Guest

Traditional Three-Cheese Mac
Pulled Pork and Spicy BBQ Sauce Mac
Smoked Chicken and Gouda Mac

Pasta Bar | \$40 Per Guest

- Wild Mushroom Risotto with Parmesan
- Seafood Penne with Shrimp, Fresh Basil & Tomato
- Rigatoni Pasta with Sausage & Peppers Grated Parmesan Cheese, Red Pepper Flakes

Raw Bar

Additional charges apply. Market prices are subject to change.

All seafood displays include house-made mignonette, cocktail sauce, lemons, cracker display, tartar sauce

Jumbo Shrimp Cocktail \$96/dozen
Oysters Standard \$60/dozen
Oysters Premium \$72/dozen
Crab Cocktail Claws \$90/pound
Smoked Fish Dip \$42/pound
Smoked Trout Roe Caviar \$75/jar (4 ounces)

Grand Tower \$950, Serves 20-24 guests

4 Dozen Shrimp, 4 Dozen Standard Oysters, 2 Dozen Premium Oysters, 2 Pounds Crab Cocktail Claws, 2 Pounds Smoked Fish Dip, 2 Jars Smoked Trout Roe Caviar

STATIONS

Our Stations Require One Chef Attendant per 75 Guests, \$175.00 Per Attendant

Stir Fry | \$37 Per Guest

Chicken, Pork or Tofu Stir-Fried to Order with: Baby Corn, Bamboo Shoots, Snap Peas, Bean Sprouts and Broccoli in Szechuan Stir-Fry Sauce

True Grits | \$40 Per Guest

Southern Style Grits with Assorted Toppings: Sauteed Shrimp, Smoked Chicken, Pulled Pork, Andouille Sausage, Scallions, Pepper, Onions, Tomato, Bacon, Cheddar Cheese, Smoked Gouda

Carving Stations

Honey Wheat Brined Turkey, served with Cranberry Mostarda, Sage Gravy, Fresh Made Biscuits | \$300 Each (Serves 25)

Ginger-Maple Glazed Ham, served with Grain Mustard, Cider Jus, Cheddar Biscuits | \$325 Each (Serves 35)

Leaf Poached Salmon, served with Lemon & Parsley Pesto, Yuzu Yogurt | \$315 Each (Serves 15)

Coca-Cola Beef Brisket, served with Coca-Cola BBQ Sauce, Cole Slaw, Potato Buns | \$400 Each (Serves 25)

Brined Pork Loin, served with Whole Grain Mustard Demi, Peach Mostarda, French Roll | \$450 Each (Serves 35)

Pepper-Crusted NY Strip, served with Green Peppercorn Sauce, Dijon Mustard, Miniature Rolls | \$485 Each (Serves 25)

Herb-Crusted Prime Rib, served with Red Wine Sauce, Horseradish Cream, French Rolls | \$550 Each (Serves 25)

PLATED DINNER

Plated Dinner Packages Include a Starter, Entrée, Warm Rolls with Sweet Butter, Water, Ice Tea, and Coffee and Tea Service.

AMUSE BOUCHE

Choice of one included with Overland Opulence Package. All other packages \$10 Additional Per Guest

Goat Cheese and Fig Crostini with Honey

Smoked Salmon Cannoli with Caviar

Tuna Tartare with Wasabi and Sesame

Truffle Mushroom Arancini with Romesco

Crab Stuffed Mushrooms with Spinach and Ricotta

Mini Veggie Spring Rolls with Peanut Dipping Sauce

Shrimp Okonomiyaki with Japanese BBQ Sauce

Mini Tostadas with Black Bean Puree and Avocado

STARTER

Choose 1

Classic Caesar Salad with Crisp Romaine, Sourdough Croutons, Shaved Parmesan, Caesar Dressing

Greek Salad Tomatoes, Cucumber, Red Onion, Kalamata Olives, Crumbled Feta, Lemon-Parsley Vinaigrette Spiced

Poached Apple Salad, Petite Lettuces, Goat Cheese, Raspberry Vinaigrette

Mixed Greens with Fresh Strawberries, Goat Cheese, Walnuts, Vinaigrette

Southern Tomato Salad with Fresh Basil, Marinated Onions, Cucumber, Avocado, Olive Oil

ENTREES

Choose 2 Entrees. Entrée counts are due 7 days in advance.

Prestige Farms Chicken Breast, Served with Mashed Potatoes, Asparagus, Natural Jus

Salmon, Served with Confit Tomato Orzo, Green Beans, Beurre Blanc

Spinach & Mushroom Stuffed Chicken Francese with Lemon Basil Butter

Crab Stuffed Grouper, Sweet Pea & Mushroom Risotto, Sundried Tomato Basil Butter

Roasted Filet Mignon, Served with Caramelized Fingerling Potatoes, Glazed Carrots, Cognac & Peppercorn Sauce

Slow-Braised Short Rib, Creamy Smoked Gouda Grits Charred Molasses Brussels sprouts, Beef Jus Reduction

Wild Mushroom & Truffle Risotto with Roasted Asparagus and Crispy Shallots - *Vegan*

Cauliflower Tikka Masala with Cilantro Rice and Broccoli - *Vegan*

DUET ENTREES

Included with Overland Opulence Package. All other packages \$10 Additional Per Guest

Beef Tenderloin with Demi-Glace Paired with Seared Salmon Filet with Buerre Blanc, Mashed Yukon Gold Potato, and Grilled Asparagus

Chicken with Roasted Rosemary Jus Paired with Grilled Shrimp with Citrus Butter, with Tarragon Butter, Mashed Yukon Gold Potato, and Grilled Asparagus

DESSERT

Choice of one included with Overland Opulence Package. All other packages \$10 Additional Per Guest

Warm Bread Pudding with Caramel, Vanilla Ice Cream

Duo of Cheesecake: Chocolate Cheesecake, White Chocolate Cheesecake, Brandied Cherries

Georgia Pecan Pie

Flourless Chocolate Cake with Raspberry Coulis

Key Lime Tarte with White Chocolate Sauce

BUFFET DINNER

Our dinner buffets include Warm Rolls with Sweet Butter, Water, Ice Tea, and Coffee and Tea Service.

SALAD

Choose 2

Baby Iceberg Wedge | Maytag Blue Cheese, Bacon Lardons, Red Onion, Grape Tomato, Gorgonzola Dolce Vinaigrette | V, GF

Roasted Beet Salad | Whipped Ricotta, Arugula, Pine Nuts, Balsamic Reduction | V, GF

Caesar Salad | Herbed Croutons, Grana Padano, Caesar Dressing

Baby Kale | Goat Cheese, Pomegranate, Pepitas, Tarragon Vinaigrette | V, GF

SIDES

Choose 3

Buttermilk Mashed Potatoes | V, GF

Tai Chili Brussel Sprouts | Cilantro, Scallion, Sesame Seeds | V, GA

Roasted BBQ Carrots | Togarashi, Orange Blossom Honey | V, GF

Southern Style Cornbread | Honey Butter | V

Potatoes au Gratin | Fine Herbs, Grana Padano | V, GF

Oven Roasted Root Vegetables | Parsnips, Sweet Potatoes, Molasses | V, GA

Smoked Gouda Mac 'N' Cheese | V

V = Vegetarian, GF = Gluten Free

MAINS

Choose 2. Additional mains \$8 per guest.

Braised Short Rib | Red Wine Jus | GF

Grilled Salmon | Lemon Beurre Blanc | GF

Herb Roasted Chicken Breast | Roasted Garlic Jus | GF

Roasted Curry Cauliflower | Aromatic Rice, Cilantro | V, GF

Imported Rigatoni Pasta | Sundried Tomato Pesto, Mushrooms, Broccoli, Parmesan | V

Buttermilk Fried Chicken | 7 Herbs 'N' Spices

Roasted Pork Loin | Bourbon Mustard Jus | GF

DESSERTS

\$10 Additional Per Guest, choice of 2

Chef's Selection of Petit Fours & Mignardises

Assorted Cheesecake Display

Fresh Fruit & Chocolate Display

Mini Cannoli & Tiramisu Display

BAR PACKAGES

\$150 Bartender Fee Applies To All Bars. 1 Bartender Per 75 Guests.

All wedding bar packages include 2 specialty cocktails (or zero-proof beverages) and a sparkling wine or non-alcoholic cider toast or greeting.

HOUSE WEDDING BAR PACKAGE

Liquor: Choice of 2 Specialty Cocktails or Zero Proof Beverages

Wine: House Red, White, Rose and Sparkling

Beer: Domestic, Imported, Local and Craft

Sodas: Assorted Coca-Cola products

SIGNATURE BRANDS HOSTED BAR

Upgrade to full liquor bar for a \$10 upcharge per guest

Liquor: Choice of 2 Specialty Cocktails or Zero Proof Beverages, plus full bar with Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, El Jimador Blanco Tequila, Evan Williams Black Bourbon, Jim Beam Rye and Dewar's White Label Scotch

Wine: Signature Red, White, Rose and Sparkling

Beer: Domestic, Imported, Local and Craft

Sodas: Assorted Coca-Cola products

PRICING GRID

Hours:	2	3	4	5
House	\$49	\$59	\$69	\$79
Signature	\$59	\$69	\$79	\$89
Elevated	\$64	\$74	\$84	\$94
Crafted	\$69	\$79	\$89	\$99

ELEVATED BRANDS HOSTED BAR

Upgrade to full liquor bar with Elevated liquors and wines for a \$15 upcharge per guest

Liquor: Choice of 2 Specialty Cocktails or Zero Proof Beverages, plus full bar with Grey Goose Vodka, Tanqueray Gin, Appleton Estate Reserve Rum, Herradura Blanco Tequila, Maker's Mark Bourbon, Wild Turkey Rye, Chivas Regal 12-Year Scotch, and Tullamore D.E.W. Whiskey

Wine: Elevated House Red, White, Rose and Sparkling
TBD

Beer: Domestic, Imported, Local and Craft

Sodas: Assorted Coca-Cola products

CRAFTED BRANDS HOSTED BAR

Upgrade to full liquor bar with Elevated liquors and wines for a \$20 upcharge per guest

Liquor: Choice of 2 Specialty Cocktails or Zero Proof Beverages, plus full bar with Absolut Elyx Vodka, Junipero Gin, Caña Brava Rum, Siete Leguas Blanco Tequila, Elijah Craig Small Batch Bourbon, Sazerac Rye, Dalmore Scotch, Nikka Whiskey

Wine: Crafted House Red, White, Rose and Sparkling

Beer: Domestic, Imported, Local and Craft

Sodas: Assorted Coca-Cola products

SPECIALTY COCKTAILS + ZERO PROOF BEVERAGES

Choose 2

Violet Voyage

Deep Eddy Lemon Vodka, Crème de Violette, Lemon, Soda

Blue Horizon

Don Q Cristal Rum, Blue Curaçao, Coconut, Pineapple, Lime

Arrival At The Rooftop

Aviation Gin, Cointreau, Lime, Cranberry

Vista Caliente

El Tesoro Blanco Tequila, Ancho Reyes, Passion Fruit, Jalapeño, Lime, Agave

Altitude Old Fashioned

Bulleit Bourbon, Blackberry, Bitters

Cosmopolitan

Vodka, Triple Sec, Cranberry, Lime

Rosemary Collins

Gin, Rosemary, Lime, Grapefruit Soda

Negroni

Gin, Vermouth, Campari, Orange

French 75

Gin, Lemon Juice, Simple Syrup, Prosecco

Mint to Be Bourbon Mule

Bourbon, Lime Juice, Ginger Beer, Mint Sprig

Main Squeeze Marg

Tequila, Triple Sec, Lime, on the Rocks

Paloma

Tequila, Lime, Grapefruit

Mr. and Mezcal

Mezcal, Pineapple, Lime, Chili-Honey Syrup

Amaretto Rum Punch

White Rum, Amaretto, Grenadine, Pineapple, Lime

Zero-Proof Beverages (Non-alcoholic)

Cloud Nine

White Grape Juice, Lemon Juice, Elderflower Syrup, Orange Bitters, Sparkling Water

Sunset Serenade

Pineapple, Cranberry, Lime, Ginger Beer

Runway Refresher

Cucumber, Basil, Lime, Agave, and Tonic

Lavender Haze

Lemonade, Lavender Syrup, Lavender Sprig

Blushing Bride

Watermelon Juice, Rose Water, Lime, Mint, Soda

Golden Hour Fizz

Peach Nectar, Ginger Ale, Lime

Marry Me Mojito

Cucumber and Mint, Lime Juice, Simple Syrup, Soda

Citrus Kiss

Orange Juice, Grapefruit Juice, Grenadine

BAR ENHANCEMENTS

ESPRESSO MARTINI BAR

A chic and indulgent bar featuring expertly crafted espresso martinis. Choose from the classic recipe or signature variations infused with vanilla, caramel, or warming spices. Served chilled and garnished with roasted coffee beans—perfect for a sophisticated pick-me-up.

\$32 Per Guest, 1 Hour Service

BOURBON TASTING EXPERIENCE

Explore a curated flight of premium bourbons, each selected to showcase unique notes from smoky and spicy to smooth and sweet. Served neat or on the rocks, guided by our expert bartender for an unforgettable tasting journey.

Custom pricing upon request

AFTERGLOW CORDIALS BAR

A refined selection of classic cordials and liqueurs including Amaretto, Grand Marnier, Frangelico, and herbal digestifs. Enjoy neat or over ice for a sweet and smooth finish to your celebration.

\$35 Per Guest, 1 Hour Service

SELTZER SOCIAL

A vibrant, build-your-own seltzer station featuring a variety of premium hard seltzer flavors, botanical house-made infusions, and fresh fruits and herb garnishes. *An additional bartender is required.*

\$40 Per Guest, 2 Hour Service

Please inquire for a custom cocktail or beverage experience themed around your unique love story and tastes.

MEET ME AT MIDNIGHT

An after-hours experience on the Rooftop Terrace. Available as an add-on to your wedding package, exclusively for hotel guests, 21 years and older. Beginning at 11:00PM and ending at 2:00AM with last call at 1:00AM.

Pick your midnight munchies

German Pretzels | Whole Grain Mustard | \$49.00 Per Dozen

Open on Sunday | Buttermilk Chicken Sliders, Pickles and Mayo | \$96.00 Per Dozen

Fried Chicken & Waffles | Pepper Jam | \$96.00 Per Dozen

Beef Burger Sliders | Tomato Jam, Smoked Bacon, Cheddar | \$96.00 Per Dozen

Black Bean Veggie Slider | \$96.00 Per Dozen

Chip & Dip Display | With Guacamole, House-Made Salsas, and Tri-Color Tortilla Chips | \$14.00 Per Guest

House Made Fries | Ketchup and Whole Grain Mustard | \$10 Per Guest

Nacho Nosh Station | Build-Your-Own with Warm Nacho Cheese Sauce, Seasoned Ground Beef, Shredded chicken Tinga, Pickled Jalapenos, Esquites, Diced Green Chiles, Sour Cream, Guacamole, Pico de Gallo | \$26 Per Guest

Pick your poison

2 hours of bar service

Wine and Beer Bar

House Red, White, Rose and Sparkling Wines. Domestic, Imported, Local and Craft Beers.
\$40 Per Guest

Porsche Tailgate Bar

Local and Craft Beer Buckets
Assorted Hard Seltzer Buckets
Specialty Cocktails: Rum Spiked Cherry Coke and Vodka Spiked Arnold Palmer
Custom "Kimpton" Koozie Keepsakes for Guests
\$55 Per Guest

Bejeweled Bar

Made-to-order specialty cocktails: Midnight Margarita, Mile High Manhattan, Espresso Martini
Champagne, served with Glitter Bombs
Assortment of House Wines and Domestic and Imported Beers
\$60 Per Guest

Flight Club

Choice of Curated Whiskey or Tequila Flights
Layover Libations Cocktail Menu Featuring: Arrival At The Rooftop, Violet Voyage, and Vista Caliente
Assortment of House Wines and Domestic and Imported Beers
\$65 Per Guest

Hospitality Suite

The perfect addition for the wedding party while getting ready or fueling up before the reception. Must be ordered at least two weeks in advance. Minimum 10 guests.

A LA CARTE

Classic Meat + Cheese Board: Chef's Selection of Cured Meats and Artisan Farm Cheeses, Fresh & Dried Fruits, Assorted Jams, Mustards, Artisan Breads, Crackers
\$220 Per Platter, serves 12

From the Bakery: Chef's assortment of muffins, croissants and southern style biscuits
\$50 Per Dozen

Lox of Love
NY Style Bagels with Cream Cheese, Sliced Smoked Salmon with Tomatoes, Red Onion and Capers
\$180 Per Platter, Serves 12

HOSPITALITY PACKAGES

Big Day Brunch Bites
Chef's assortment of breakfast breads
Mini Breakfast Frittatas
Seasonal Fruits and Berries with vanilla yogurt
Regular and Decaffeinated Coffees and Fine Tea Selection
\$36 Per Guest

High Time
Assortment of finger sandwiches: Cucumber and Cream Cheese, Tomato, and Egg Salad
Scones with clotted cream and jam
Assorted Macarons
Regular and Decaffeinated Coffees and Fine Tea Selection
\$38 Per Guest

Local Harvest
Chef's selection of Domestic and Imported Cheeses
Fresh Seasonal Vegetables with cucumber yogurt
Seasonal Fruits and Berries with vanilla yogurt
Fresh Ciabatta and Focaccia
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water
\$42 Per Guest

Sweet On You

Chef's assortment of breakfast pastries
Seasonal Fruits and Berries with vanilla yogurt
Petit Fours
Mini Lemon Tartes
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water
\$32 Per Guest

Classic Boxed Lunch

House Made Pasta Salad

Wraps & Sandwiches:

- Smoked Turkey Breast with Bacon, Avocado, Lettuce and Pesto Mayo on Whole Grain Bread
- Roast Beef with Cheddar, Lettuce, Tomato, Horseradish Aioli on a Ciabatta Roll
- Portabella Mushroom, Zucchini, Squash, Spinach and Red Pepper Aioli in a Sundried Tomato Wrap

Accompaniments: Bag of Chips, Whole Fresh Fruit, Oven-Baked Cookie, and a Soft Drink or Bottled Water
\$62 Per Guest

SIP & SAVOR

Mimosa Bar

House Champagne with Choice of 3 Fruit Juices: Orange Juice, Pineapple, Grapefruit, Cranberry, or Mango.
Seasonal Fruits and Berries for Garnish
\$28 Per Guest, 90 minutes of service

Champagne

\$75.00 Per Bottle

Imported & Craft Beers

\$10.00 each

Domestic Beers

\$9.00 each

Farewell Breakfast and Brunch

THE SUNRISE CONTINENTAL

Morning Juices
Sliced Seasonal Fruit
Morning Bakeries with Sweet Butter and Preserves
Yogurt & Granola Parfaits
Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection
\$40 Per Guest

THE SOUTHERN EXPERIENCE

Morning Juices
Sliced Seasonal Fruit
Morning Bakeries with Sweet Butter and Preserves
Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Stone Ground Grits with Cheddar Cheese
Buttermilk Biscuits and Red Eye Gravy
Breakfast Potatoes
Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection
\$50 Per Guest

ACTION STATIONS

Our Action Stations Require one Chef Attendant Per 75 Guests @ \$175.00 Per Attendant

Belgian Waffles

Made to Order with Fresh Berries, Vanilla Whipped Cream, Powdered Sugar, Maple Syrup and Sweet Butter
\$22 Per Guest

Omelete Station

Farm Fresh Eggs, Egg Beaters and Egg Whites, Prepared to Order with Sauteed Veggies, Diced Ham, Bacon Crumbles, Cheddar and Swiss Cheeses
\$24 Per Guest

ENHANCEMENTS

Individual Breakfast Frittatas

\$82.00 Per Dozen

Breakfast Sandwiches

Buttermilk Biscuit Sandwiches with Eggs, Bacon & Cheese or Breakfast Burritos with Eggs, Bacon & Cheese
\$82.00 Per Dozen

Yogurt & Granola Parfaits

\$40.00 Per Dozen

Fruit Smoothie Shooters

\$22.00 Per Dozen

NY Style Bagels with Cream Cheese

\$48.00 Per Dozen

Sliced Smoked Salmon | Tomatoes, Red Onion and Capers
\$12.00 Per Guest

More breakfast and brunch menus are available upon request.

