

KIMPTON  
OVERLAND  
ATLANTA AIRPORT

# WEDDINGS 2026

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Above Ordinary. Modern Luxury.  
Made for Your Unique Love Story.



# DARE TO CELEBRATE DIFFERENTLY AT THE KIMPTON OVERLAND HOTEL

With sleek, modern design and panoramic rooftop views, our spaces bring together luxury and energy - perfect for wedding receptions, rehearsal dinners and unforgettable ceremonies. With 6,100 square feet of flexible event space, acclaimed service and menus that impress, your celebration will feel effortless and elevated from start to finish. Just minutes from the airport yet worlds away from ordinary, the Overland sets the stage for unions that are anything but typical.

[CLICK HERE FOR THE  
KIMPTON OVERLAND  
HOTEL VIRTUAL TOUR](#)





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# COCKTAIL WEDDING 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.

## 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
- Choice of Sparkling Wine 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
- Choice of Sparkling Wine 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

Bacon Wrapped Scallops  
garlic butter sauce

### 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 Rosé

### BEER

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



# CLASSIC WEDDING 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.

## 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 after 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, 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 after dinner

**\$185++ per guest**

## 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, tableside wine service 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**

*\*There is a fee for tableside wine service at \$15 per bottle for Standard Wine and \$5 per bottle for Upgraded Wine.*





# INCLUSIONS AND VENUE DETAILS

## PACKAGE DETAILS

- 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 (based on availability)
- 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 Terrace | \$2,500

Room Flip pricing starts at \$1,000.00. Actual rate is to be determined by the Hotel based on event requirements.

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 230 guests for a seated dinner. Its neutral palette and high ceilings provide a sophisticated canvas for your wedding, whether you envision a lavish reception or more relaxed gathering.

Maximum Guests | 230 Seated Dinner,  
200 Seated Dinner (with Stage and Dancefloor),  
300 Walking Reception or Ceremony

### THE ROOFTOP BALLROOM

Elevate your wedding experience in the Rooftop Ballroom, a 1,624 square foot space featuring floor-to-ceiling windows with views of the Porsche Experience Track, International Runway and the Atlanta skyline. This unique venue accommodates up to 130 guests, providing a chic and memorable backdrop for your special day.

Maximum Guests | 108 Seated Dinner, 60 Seated Dinner (with dancefloor), 130 Walking Reception, 127 Ceremony

### THE ROOFTOP TERRACE

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

Maximum Guests | 84 Ceremony, 120 Walking Reception

### 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 small ceremonies, brunches, or rehearsal dinners.

Maximum Guests | 60 Seated Dinner, 90 Walking Reception or Ceremony



# INTIMATE AFFAIR PACKAGE

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

## PACKAGE INCLUDES:

- Choice of Location for Ceremony, Cocktail Hour and Reception (Rooftop Available for Additional Fee)
- 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

**\$6,000.00 for up to 30 guests, Inclusive of Venue Rental, Service Charge and Tax**

*Additional \$1,500 for exclusive use of the Overdrive Rooftop: Rooftop Terrace for Ceremony and Cocktail Hour, Rooftop Ballroom for Reception*



# PASSED HORS D'OEUVRES

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

## COLD

Tuna Tartare  
crispy wonton, sesame seed

Deviled Eggs *DF*  
bacon lardon, paprika, chive

Citrus Marinated Shrimp *GF, DF*  
cocktail sauce

Beef Tartare  
shallot, chive, mustard, cornichon, on crostini

Brie Crostini *V*  
fruit and honey

Marinated Watermelon *V, GF*  
mint, tajin, feta

Prosciutto Wrapped Melon *GF*  
chiffonade mint, balsamic glaze

Caprese Skewer *GF*  
tomato, basil, bocconcini mozzarella

## HOT

Chicken Satay *GF*  
thai peanut sauce

Vegetable Spring Roll *V, GF, DF*  
sweet chili sauce

Beef Wellington in Puff Pastry

Jumbo Lump Crab Cake  
remoulade

Crispy Tofu Bite *VG, DF*  
teriyaki glaze, cilantro

Beef Empanada  
salsa verde

Bacon Wrapped Scallops *GF*  
garlic butter sauce

Raspberry & Brie in Phyllo *V*

Panko Crusted Shrimp & Grits Bite



*V=Vegetarian VG=Vegan GF=Gluten Free DF=Dairy Free*



# COCKTAIL RECEPTION FARE

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

## DUO DISPLAYS

### Choose Two

#### Artisan Cheese *V*

Chef's Selection of Artisan Farm Cheeses,  
fresh & dried fruits, assorted jams, lavosh & crostini *V*

#### Classic Charcuterie

chef's selection of cured meats, mustards,  
artisan breads, crackers *DF*

#### More Mezze

seasonal marinated vegetables, hummus, olive  
tapenade, sundried tomato tapenade, pita chips,  
crostini and naan *VG, DF*

#### Crudité All Day

chef's selection of seasonal fresh vegetables,  
cucumber yogurt dip *V, GF*

## DESSERTS

### Campfire S'mores

create your own s'mores with marshmallow fluff,  
graham crackers and chocolate bars *V*

### Sugar Rush

pastry chef's creation of cakes, tarts and mini desserts *V*

### Cobbler Bar

house made fruit cobblers in cast iron skilletts,  
served warm *V*

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

## ACCOMPANIMENTS

### Tri-Color Tortilla Chips

fire roasted tomato salsa, avocado crema,  
fresh guacamole garlic bread, oil, vinegar *V, GF*

### House Made Fries

ketchup and whole grain mustard *V, GF*

### Mashed Potato Bar with Chives

sour cream, bacon bits, and cheddar cheese  
accoutrements *GF*

### Elotes with Crema *V, GF*

### Barbecue Carrots *VG, DF*

### Cornbread & Honey Butter

### Crispy Potatoes with Parmesan and Herbs *V, GF*

### Oven Roasted Vegetables *V, GF, DF*

### Focaccia Bread and Ciabatta Rolls *V, DF*

### Classic Caesar Salad

crisp romaine, sourdoughcroutons, shaved parmesan

### Petite Field Greens

broccoli, grape tomato, cheddar, cheese, cucumbers,  
sliced almonds, sunflower seeds, bacon crumbles  
and avocado *GF*

### Seasonal Vegetable Display with House Made Dips *V, GF*

### Fried Green Tomatoes and Pimento Cheese

heirloom tomatoes and burrata with balsamic glaze *V, GF*

### Garlic Bread, Oil, Vinegar *V*

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

*V=Vegetarian VG= Vegan GF=Gluten Free DF=Dairy Free*

ALL MENU PRICES ARE SUBJECT TO A 25% TAXABLE SERVICE CHARGE, 7.75% SALES TAX AND 3% LIQUOR TAX





# CULINARY DISPLAYS & STATIONS

Runway Romance and Jet Set Cocktail Wedding Packages include choice of one Culinary Display or Station.  
May be added to any package for an upcharge.

## DISPLAYS

**THE TACO TRUCK | \$34 PER GUEST DF**  
Display of Mini Tacos in Flour Tortillas: Marinated Steak

Tacos, Blackened White Fish Tacos, Achiotte Chicken  
Tacos Smoked Paprika

**SLIDER BAR | \$40 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 V  
Seafood Penne with Shrimp, Fresh Basil & Tomato DF  
Rigatoni Pasta with Sausage & Peppers DF  
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 GF, DF  
Oysters Standard \$60 dozen GF, DF  
Oysters Premium \$72 dozen GF, DF  
Crab Cocktail Claws \$105 pound GF, DF  
Smoked Fish Dip \$42 pound GF, DF  
Smoked Trout Roe Caviar \$75 jar (4 ounces) GF, DF

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 DF**  
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 GF**  
Southern Style Grits with Assorted Toppings: Sautéed  
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 25)

Cold 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 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  
\$600 Each (Serves 35)

V=Vegetarian VG=Vegan GF=Gluten Free DF=Dairy Free

ALL MENU PRICES ARE SUBJECT TO A 25% TAXABLE SERVICE CHARGE, 7.75% SALES TAX AND 3% LIQUOR TAX

# PLATED DINNER

Plated Dinner Packages Include a Starter, Entrée, Warm Rolls with Sweet Butter, Water, Ice Tea, 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 *V*
- 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 *V, GF*
- Shrimp Okonomiyaki with Japanese BBQ Sauce
- Mini Tostadas with Black Bean Puree and Avocado *V, GF*

## STARTER | CHOOSE ONE

- Classic Caesar Salad with Crisp Romaine, Sourdough Croutons, Shaved Parmesan, Caesar Dressing
- Spiced Poached Apple Salad, Petite Lettuces, Goat Cheese, Raspberry Vinaigrette *V, GF*
- Greek Salad Tomatoes, Cucumber, Red Onion, Kalamata Olives, Crumbled Feta, Lemon-Parsley Vinaigrette *GF*
- Mixed Greens with Fresh Strawberries, Goat Cheese, Walnuts, Vinaigrette
- Southern Tomato Salad with Fresh Basil, Marinated Onions, Cucumber, Avocado, Olive Oil *V, VG, GF*

## DESSERT

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

- Warm Bread Pudding with Caramel, Vanilla Ice Cream *V*
- Duo of Cheesecake: Chocolate Cheesecake, White Chocolate Cheesecake, Brandied Cherries *V*
- Georgia Pecan Pie
- Flourless Chocolate Cake with Raspberry Coulis *V, GF*
- Key Lime Tarte with White Chocolate Sauce *V*

## ENTREES | CHOOSE TWO

May add a third entrée for \$10 per guest.  
Entrée counts are due 14 days in advance.

- Prestige Farms Chicken Breast  
mashed potatoes, asparagus, natural jus *GF*
- Salmon  
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 *GF*
- Slow-Braised Short Rib  
creamy smoked gouda grits charred molasses brussels  
sprouts, beef jus reduction *GF*
- Wild Mushroom & Truffle Risotto  
roasted asparagus and crispy shallots *V*
- Cauliflower Tikka Masala with Cilantro Rice and Broccoli *V*

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

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ALL MENU PRICES ARE SUBJECT TO A 25% TAXABLE SERVICE CHARGE. 7.75% SALES TAX AND 3% LIQUOR TAX



# BUFFET DINNER

Our dinner buffets include Warm Rolls with Sweet Butter, Water, Ice Tea, Coffee and Tea Service.  
Based on 90 minutes of service.

## SALAD

Choose 2

Baby Iceberg Wedge  
maytag blue cheese, bacon lardons, red onion,  
grape tomato, gorgonzola dolce vinaigrette *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*

Thai Chili Brussel Sprouts  
cilantro, scallion, sesame seeds *V, GF*

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, GF*

Smoked Gouda Mac 'N' Cheese *V*

## MAINS

Choose 2. Additional mains \$10 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

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ALL MENU PRICES ARE SUBJECT TO A 25% TAXABLE SERVICE CHARGE. 7.75% SALES TAX AND 3% LIQUOR TAX

# BAR PACKAGES

\$175 Bartender fee applies to all bars. One bartender per 75 guests. All wedding packages include a House Bar, two specialty cocktails (or zero-proof beverages) and a sparkling wine or non-alcoholic cider toast or greeting. Alcohol brands are subject to change.

## 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

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

## SPECIALTY COCKTAILS

### 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

### TGIF

vodka, midori, peach juice, maraschino liqueur

### Paloma

tequila, lime, grapefruit

### Mr. and Mezcal

mezcal, pineapple, lime, chili-honey syrup

### Amaretto Rum Punch

white rum, amaretto, grenadine, pineapple, lime

## ZERO-PROOF COCKTAILS

### 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**

## 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 BAR

A vibrant, build-your-own seltzer station featuring a variety of premium seltzer flavors; house tequila, vodka and gin; botanical house-made infusions, and fresh fruits and herb garnishes. Additional bartender required.

**\$40 Per Guest | 2 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. Additional bartender required.

**Custom pricing upon request**

## CLASE AZUL TEQUILA TASTING

Experience a premier flight of Clase Azul tequilas, celebrated for their artistry and craftsmanship. Each hand-selected expression showcases the spirit's rich character, from bright and vibrant to smooth and complex. Served neat and guided by our expert bartender for a truly unforgettable tasting. Additional bartender required.

**Custom pricing upon request**

*Tasting experiences require an additional bartender for a \$175 fee.*

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



# AFTER HOURS

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.

## MEET ME AT MIDNIGHT

German Pretzels  
whole grain mustard  
**\$54.00 Per Dozen**

Open on Sunday  
buttermilk chicken sliders, pickles and mayo  
**\$96.00 Per Dozen**

Fried Chicken & Waffles  
pepper jam  
**\$96.00 Per Dozen**

Memphis Pulled Pork Sliders  
Tangy BBQ and Slaw  
**\$96.00 Per Dozen**

Beef Burger Sliders  
tomato jam, smoked bacon, cheddar  
**\$102.00 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

Two 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 with Glitter Bomb  
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  
**\$56 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  
**\$40 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 tarts  
iced tea, assorted soft drinks, sparkling and still water  
**\$36 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

All pricing is based on 1 hour of service. Minimum 15 guests.

## 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 Sautéed Veggies, Diced Ham,  
Bacon Crumbles, Cheddar and Swiss Cheeses  
**\$24 Per Guest**

## ENHANCEMENTS

Individual Breakfast Frittatas  
**\$82 Per Dozen**

Breakfast Sandwiches  
Buttermilk Biscuit Sandwiches with Eggs,  
Bacon & Cheese or Breakfast Burritos with Eggs,  
Bacon & Cheese  
**\$96 Per Dozen**

Yogurt & Granola Parfaits  
**\$40 Per Dozen**

Fruit Smoothie Shooters  
**\$22 Per Dozen**

NY Style Bagels with Cream Cheese  
**\$48 Per Dozen**

Sliced Smoked Salmon  
Tomatoes, Red Onion and Capers  
**\$15 Per Guest**

*More breakfast and brunch menus are available  
upon request.*



# FREQUENTLY ASKED QUESTIONS

## FOOD & BEVERAGE POLICIES

### PLANNING DUE DATES

Your final menu selections must be turned in by thirty (30) days prior to your arrival. Approved Banquet Event Orders are due fourteen (14) days prior to your arrival. Changes beyond this time cannot be guaranteed.

### GUARANTEED GUEST COUNT

A final confirmed guarantee of your anticipated number of guests is due seven (7) business days prior to your banquet function, by 12:00pm EST. Once confirmed, this guarantee cannot be reduced. The hotel cannot be responsible for service, accommodations or guaranteeing the same menu items for more than 5% of your guaranteed number of guests. If no guarantee is received, your original expected attendance per the contract will be used.

### FOOD & BEVERAGE SERVICE TIMES

Station, Display and Buffet prices are based on 90 minutes of service at dinner. Requests for extended service are subject to approval and may incur additional costs. Cocktail Hour food and beverage, Hospitality Suites, and Breakfast/Brunch are based on 1 hour of service.

### FOOD AND BEVERAGE UPCHARGES

All selected food and beverage items, banquet additions, and applicable upgrades will be charged for each guaranteed guest and are subject to taxable service charges, taxes, and fees. Exceptions apply for guests under 21 years of age (bar packages) and children 10 years and under (kids' meals).

### SPECIAL MEALS

To expand the variety of our offerings, we will be happy to tailor a menu to your specific taste and needs. Additional fees may apply for special orders or preparations. Dietary restrictions may be accommodated upon request if notified in advance. We take allergies very seriously. It is the Group's responsibility to notify the Hotel of the guest name, contact information, and known allergy restrictions in advance of the event. Vendor meals are available. Includes one chocolate chip cookie.

A children's meal is available for children aged 10 & under. The cost is \$30++ per child with choice of beverage included. Please choose 1 meal for all children:

Select 1 Main : Chicken Tenders (2), Grape Jelly and Peanut Butter Crustless Sandwich, Grilled Cheese Sandwich or Buttered Noodles

Select 1 Side: Mac 'n' Cheese, French Fries, Steamed Veggies, or Fruit Cup

Select 1 Drink: Apple Juice or Milk

### MENU AVAILABILITY AND PRICING GAURANTEEE

We offer thoughtfully curated, seasonal menus designed to highlight fresh and locally inspired ingredients. Please note that all menu items, pricing, and offerings are subject to change based on market availability and seasonal adjustments. While sample menus are provided for planning purposes, final selections and pricing will be guaranteed no earlier than 60 days prior to your event date.

### UNDER 21 POLICY

In compliance with state and local laws, guests under the age of 21 will not be served alcoholic beverages under any circumstances. A non-alcoholic bar package (assorted sodas, juices, water) is available and must be requested for guests under 21, with the final guest count. Any guest found consuming alcohol underage or providing alcohol to a minor may be asked to leave the premises, and the host may be held liable.

**MIXER BAR** (under 21) Beverage Package Includes assorted sodas, juices and water.

Hours	3	4	5
Price Per Guest	\$15	\$20	\$25



# FREQUENTLY ASKED QUESTIONS

## FOOD & BEVERAGE POLICIES

### MINIMUM ORDERS

A minimum of 10 guests is required for all catering orders. A minimum of 25 guests is required for buffets.

### OUTSIDE FOOD POLICY

Due to licensing requirements and quality control issues, all food and beverage served on our property must be supplied, served and prepared by the hotel (with the exception of wedding cakes). If any outside food or beverage is brought in, a fee may be assessed. No "to-go" meals allowed.

For outside wedding cakes or desserts, our cake-cutting fee is \$5 per guest (waived with a food & beverage minimum of \$10,000 or more).

### MINIMUM REVENUE

A food & beverage minimum requirement will be applied to your event. The minimum is prior to taxes and service charge. The minimum is applied based on the selected date and the event space required. Only food & beverage ordered through the hotel catering department will apply. A food and beverage minimum applies per day, per event. Should an event be added after contract, a new food and beverage minimum will be required.

### BEVERAGE & BAR SERVICE

The hotel offers a full selection of alcoholic and non-alcoholic beverages for your event. In accordance with our liquor license, all alcoholic beverages must be served by our trained and dedicated staff. Bar service may be extended for a maximum of 5 hours, for an additional fee. Last call will be announced 15 minutes prior to the bar closing, and all service must conclude no later than 11:00 PM. Outside alcohol is not permitted on the premises without prior written approval from the hotel. Approved wine may be brought in with advance authorization and will be subject to a negotiated corkage fee.

For events with a Cash Bar, a \$250 setup fee, \$125 cashier fee, \$175 bartender fee and a \$500 minimum (per bar) will apply. Cash Bars are cash only and credit cards cannot be accepted.

For events with tableside wine service, there is a service fee of \$15 per bottle for Standard Wine and \$5 per bottle for Upgraded Wine.

To ensure the safety and comfort of all guests, shots and straight pours of liquor are not permitted. This includes shooters, double pours, and any drinks served without mixers. All alcoholic beverages will be served in standard portions only to promote responsible service and a safe, enjoyable celebration for all.



# FREQUENTLY ASKED QUESTIONS

## FOOD & BEVERAGE POLICIES

### MEET ME AT MIDNIGHT – AFTER HOURS EXPERIENCE

To ensure a safe, enjoyable, and seamless celebration for all guests, the following policies apply to all after-hours events associated with wedding packages:

#### EVENT TIMING & NOISE

Event End Time: All after-hours parties must conclude no later than 2:00 AM. Last call will be announced at 1:00 AM.

Noise Ordinance: Amplified music must not exceed local noise ordinances. Sound levels will be monitored, and hotel staff reserves the right to request volume adjustments.

#### AGE RESTRICTIONS

21+ Only: All attendees must be 21 years of age or older. Valid government-issued ID may be required. No exceptions.

#### ALCOHOL SERVICE

Responsible Service: Bartenders and hotel staff reserve the right to refuse service to any guest who appears intoxicated or is acting inappropriately

No Outside Alcohol: Outside alcohol is strictly prohibited. Any outside beverages will be confiscated and may result in early termination of the event.

#### SECURITY & CONDUCT

Onsite Security: A hotel-approved security officer is required for all after-hours events and will be scheduled by the hotel. A security officer fee of \$200 per hour will be applied to the event.

Guest Behavior: All guests are expected to behave respectfully toward staff, fellow guests, and the hotel property. Disorderly conduct may result in removal from the premises.

Damage & Cleaning: The client is responsible for any damage to the venue, property, furnishings, or equipment caused by the event or its attendees. This includes, but is not limited to, walls, floors, furniture, décor, linens, audiovisual equipment, and hotel-provided amenities.

The client is also responsible for any excessive cleaning required as a result of the event, including, but not limited to, removal of stains, spills, or debris beyond standard cleaning.

Any costs associated with repairs or additional cleaning will be invoiced to the client following the event.

#### GUEST ROOM ACCESS

After the party concludes, guests are expected to return quietly to their rooms. Please be considerate of other hotel guests who may not be part of the celebration.

#### LIABILITY WAIVER

The host/client assumes full responsibility for the behavior of their guests and any liabilities or legal issues arising from the event, including alcohol-related incidents.

#### OVERNIGHT GUEST REQUIREMENT

The after-hours experience is exclusive to registered overnight hotel guests only, and all attendees must be staying at the hotel on the night of the event. The hotel reserves the right to verify overnight guest status and restrict access to non-overnight guests.



# FREQUENTLY ASKED QUESTIONS

## FOOD & BEVERAGE POLICIES

### WEDDING INSURANCE

For a worry-free celebration, all weddings at Kimpton Overland Hotel require event liability insurance. Coverage should include your full event (setup, ceremony, reception, teardown), alcohol coverage (if alcohol will be served) and list the hotel as an additional insured.

We recommend easy options like WedSafe ([wedsafe.com](http://wedsafe.com)) or WedSure ([wedsure.com](http://wedsure.com)). Please provide your certificate to your Catering Manager at least 14 days before your wedding.

### LABOR FEES

**Bar Staff:** One bartender is required per every 75 guests at your event. Bartender fee is \$175 per bartender.

**Chef Fee:** If an action or carving station will be served, we require one chef per 75 guests at a cost of \$175 each.

**Butler Fee:** If passed hors d'oeuvre or drinks will be passed, we require one butler per 75 guests at a fee of \$150 per server (waived with a food & beverage minimum of \$10,000 or more).

### SERVICE CHARGE AND TAX

Food and beverage prices are exclusive of a 13% gratuity and 12% administrative fee (25% Service Charge), and 7.75% sales tax. Liquor, wine, and beer are subject to an additional 3% sales tax. Service charge and tax is subject to change without notice.

### MENU TASTINGS

We offer a complimentary menu tasting for booked weddings that have a food & beverage minimum of \$10,000 or more. Menu tastings are included for up to 4 guests and are scheduled Tuesday through Thursday between 11:00AM – 1:00PM, approximately 3-4 months prior to your event date. Your tasting will be based on your selected menu package and will feature up to 4 hors d'oeuvres, 2 entrees/mains and 4 additional items, all at the Chef's discretion. A sampling of house wine included with your selected package will be available to taste. Please note: Specialty cocktails, upgraded wine selections, vegetarian entrees, late night snacks, stations, additional menu items or other personalized requests may be included for an additional cost.





# FREQUENTLY ASKED QUESTIONS

## WEDDING POLICIES

### WEDDING COORDINATION

Your Catering Sales Manager will work with you up to and including the day of the wedding to ensure the festivities run smoothly. If we are providing a service or item for your wedding, then we will work with you to coordinate all the details (this includes room set-up & breakdown, banquet equipment, food & beverage, and staff). You are expected to coordinate any outside vendors, services or items that you are bringing in. Our coordination services include:

### PRE-PLANNING

- Coordinate your menu tasting 3-4 months prior to your wedding (if applicable)
- Be a consultant for all items relating to food & beverage to finalize Event Orders
- Create room layouts for hotel events
- Confirm timeline, vendor list, diagram, final menu within 1 month prior to wedding date
- Review of deposits, receipts & event billing with the hotel
- Inform vendors of the proper load in procedure
- Provide unlimited phone and email consultation and one in-person planning meeting/vendor walk-through

### DAY OF EVENT:

- Receive your vendors within your contracted set-up time and show them where to go
- The catering manager typically leaves after the main entrée has been served
- The banquet captain will remain onsite to ensure a flawless event for you and your guests
- While not always required, we strongly recommend hiring a professional wedding planner to ensure a smooth and seamless experience. A planner's expertise is invaluable in coordinating the many details that make up your special day.

Please note: a professional wedding planner is required for all on-site ceremonies and may also be required for events of a larger scope and more complex logistics or custom setups. We are happy to recommend trusted planners who are familiar with our property's standards.

### VENDORS

You may choose to work with outside vendors for services such as officiants (for on-site ceremonies), floral arrangements, wedding cakes, entertainment, photography, videography, hair and makeup, and wedding planning. While we highly recommend our preferred vendors, you are not required to use them.

All outside vendors must provide proof of required workers' compensation insurance for any employees working on hotel property, along with a certificate of general liability insurance with a minimum coverage of \$1,000,000, prior to the start of services.

The Kimpton Overland Hotel is not responsible for setup, breakdown, or transportation of items provided by outside vendors or personal belongings. All load-in must be made through the hotel's designated parking lot entry during your contracted setup window. Load-in and load-out times must be coordinated in advance with the hotel's events team.

The hotel is not liable for any items left behind by vendors or clients. All vendor equipment and personal items must be fully removed from the event space(s) within one (1) hour after the conclusion of your event.

Storage space is not guaranteed and is based strictly on availability. Advance approval is required for any items requesting early delivery or overnight storage.



# FREQUENTLY ASKED QUESTIONS

## WEDDING POLICIES

### EVENT DURATION

Wedding packages and associated fees are based on a six-hour event duration, with an additional six hours allocated for same-day setup. Events that exceed this allotted time are subject to additional charges, which will be determined by the Hotel based on the extended duration and operational requirements.

### EVENT TIMES

Events must end by 11:00PM. An after party package is available from 11:00PM-2:00AM. Event set-up typically begins 4 hours before the event start time and weddings typically last 3-6 hours as specified in your contract. Extensive load-in and load-outs may incur fees for additional rental time and supervision. Items and vendors must be loaded out 1 hour after the conclusion of the event.

### INCLUDED EQUIPMENT

Tables: 72" Round, 60" Round, 36" Round, 6'x24" Rectangle, 6'x18" Rectangle and 36" Highboys

Grey banquet chairs

Standard flatware, glassware and white china

Choice of white or black napkins, black spandex tablecloths or traditional white, black or ivory tablecloths (120" or 132")

Dance floor (up to 21 ft x 21 ft) and riser (up to 8ft x 24ft OR 12ft x 16ft) are included

Additional charges may be incurred by Audio Visual needs (available to rent separately)

Hotel inventory is subject to change.

### GUEST ROOM ACCOMMODATIONS

Wedding room blocks are available for a minimum of 10 guest rooms. We offer courtesy room blocks for up to 30 rooms nightly, in conjunction with a catered event. We offer a one (1) night complimentary hotel suite for the couple on the wedding night with a minimum food & beverage spend of \$10,000++.

### GETTING READY ROOMS

We have several hotel suites that can be reserved for your getting-ready room, at an additional cost. One day-of meeting room is included, depending on availability.

### GIFT BAGS

All gift bags and amenity items will be delivered to guest rooms between 4:00 PM and 7:00 PM daily. Items must be received by the hotel at least 24 hours in advance and no later than 9:00 AM on the day of the first guest check-in.

A storage fee of \$2 per bag will apply for any items received more than 24 hours in advance.

Delivery fees are as follows:

Front Desk Delivery: \$3.00 per bag (generic) | \$5.00 per bag (personalized)

Room Delivery: \$5.00 per bag (generic) | \$8.00 per bag (personalized)

Undeliverable bags will be held for 48 hours before being discarded.

Any remaining items must be retrieved from the Front Office immediately following the event.



# FREQUENTLY ASKED QUESTIONS

## WEDDING POLICIES

### DEPOSITS

Our standard deposit schedule is:

- 25% of estimated charges due upon signing
- 25% of estimated charges due 90 days prior to event
- 25% of estimated charges due 60 days prior to event
- Estimated remaining balance due 10 days prior to event

A non-refundable deposit will be required to reserve function space for all social functions at the time of contract signing. Official deposit schedule will be outlined on the contract and will be considered non-refundable.

### CANCELLATION

Deposits are non-refundable. If your wedding is impacted by a Force Majeure (including a pandemic), there will be no fee or penalty to reschedule your event the first time. An additional fee of up to 25% of the total revenue contracted will apply if the event is rescheduled more than once and may not be applied as a future credit. Cancellation charges are as follows:

<u>TIME PERIOD</u>	<u>PERCENTAGE OF TOTAL REVENUE DUE</u>
30 days or less prior to arrival date	90%
From 31 – 90 days	85%
From 91 – 180 days	80%
From 181 - 365 days	70%
366 days prior to arrival	50%

### DÉCOR

No open flames are allowed in the venue. Candles are allowed with a covered flame of at least 2" below the top of the vase or holder. We have the right to halt the use of candles if they are deemed unsafe.

No fog machines, glitter, confetti, flower petals, birdseed, rice, balloons, or sparklers may be used on the property. Soap confetti and smoke bombs may be permitted outdoors with advance approval from the hotel and may incur a cleaning fee of up to \$500.00. (Alternatively, cold sparklers, "no mess" pop-out streamers, and ribbon wands may be permitted. Please contact your Catering Manager for confirmation and more information.)

Large installations and/or specialty lighting must be pre-approved by the hotel and may require an in-person venue walk through with the vendor.

Nothing may be taped, nailed or affixed to any walls, doors or windows without permission. Command strips are not permitted. All decorations should be removed by the Client at the conclusion of the event. It is the responsibility of the client to remove all décor. Anything left behind will be discarded and subject to a cleanup fee of \$500.00.

### GUEST CAPACITY

Maximum guest counts are established in accordance with fire code regulations and may not be exceeded under any circumstances. Final floor plans and guest counts must remain within these capacity limits to ensure safety and compliance.



# FREQUENTLY ASKED QUESTIONS

## WEDDING POLICIES

### ROOM FLIP

Room flip services begin at \$1,000.00. Final pricing will be determined by the Hotel based on event scale, layout, and staffing needs. The quoted rate is subject to change at any time based on evolving event requirements and décor needs. All décor, rentals, and vendor install plans must be pre-approved by the Hotel. Vendors are responsible for handling their own items and décor. Hotel staff may only move items and equipment provided by the Hotel, unless prior written approval is granted.

A minimum transition window of 1 to 1.5 hours is required for all room flips to ensure proper setup and service standards. Additional time may be required depending on event complexity.

Room flips must be confirmed no later than 30 days prior to the event and are subject to operational feasibility and staffing availability.

### RAIN PLAN

In the event of inclement weather, outdoor events will be relocated to the designated indoor backup space outlined in your contract. The decision to move forward with the rain plan must be made no later than 24 hours prior to event start time, in coordination with the hotel's banquets team.

Failure to confirm the rain plan by the deadline may limit available setup time or staffing support and could result in a modified event experience. The hotel is not liable for weather-related delays or discomfort if the rain plan is declined.

### POWER ACCESS

Electrical access is limited to designated outlets within event spaces. All power needs must be communicated in advance and approved by the hotel's events team. High-powered equipment may require additional arrangements and charges. Unauthorized use or overloading of outlets is strictly prohibited, and the hotel is not responsible for equipment failure resulting from unapproved power use.







FOR MORE INFORMATION CONTACT:

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