



LOCAL FLAIR

Georgia Peach Experience

PEACHTREE CORNER

\$190.00 Per Person

Breakfast Buffet

Assorted Breakfast Pastries, Muffins Served With Butter & Preserves
Fresh Fruit & Berries, Yogurt, House Granola, Dried Fruit, Nuts
Scrambled Eggs, Fine Herbs
Double Smoked Thick Cut Bacon
Heirloom Corn Grits, Mascarpone Cheese
Jalapeno Mini Bagels & Cream Cheese
Crispy Breakfast Potatoes
Biscuits & Sausage Gravy

AM Break

Farmers' Market Crudité

PM Break

Trail Mix

Lunch Buffet

Tomato Bisque, Pedro Ximenez Vinegar, Thyme
Local Lettuces, Pecorino, Lemon Vinaigrette
Grilled Chicken, White BBQ
Heritage Pulled Pork, Chili Vinegar
Roasted Heirloom Root Vegetables, Farro Verde, Almonds,
Warm Vinaigrette
Mac N' Cheese
Jalapeno Cornbread
Apple Crisp & Cinnamon Chantilly
Dark Chocolate & Walnut Brownies

Includes Iced Sweet Tea, Freshly Brewed La Colombe Coffee,
Decaffeinated, and Assorted In Pursuit Of Teas, Assorted Sodas,
Sensory Water

CHEF'S FAVORITES

Chef Selects

CHEF SELECTS

\$190.00 Per Person

Breakfast Buffet

Assorted Breakfast Pastries, Muffins Served With Butter and Preserves
Fresh Fruit & Berries, Yogurt, House Granola, Dried Fruit, Nuts
Scrambled Eggs, Fine Herbs
Roasted Tomatoes
Double Smoked Thick Cut Bacon
Brioche Toast
Alder Smoked Salmon Platter, Red Onion, Capers, Cucumber, Dill
Bagels & Cream Cheese
Chef Inspired Seasonal Juices

AM Break

House Made Granola, Assorted Nuts, Dried Fruits Fresh Fruit Skewers

PM Break

Displayed Bites: Deviled Eggs, Sweet Onion Gastrique, Chive Hummus
Station: Green Chili Pimento Cheese & Crackers

Lunch Buffet

Artisanal Sourdough, Cultured Butter, Sea Salt
Tomato Bisque, Pedro Ximenez Vinegar, Thyme
Local Lettuces, Pecorino, Lemon Vinaigrette
Roast Pork, Valencian Spices, Garlic Jus
Heritage Breed Organic Chicken, Salsa Verde, Tahini Yogurt
Cavatelli, Tomato Pomodoro, Parmesan
Roasted Potatoes, Black Pepper and Pecorino
Shaved Heirloom Squash Salad with Almonds, Endive, Chili and Mint
Lemon Squares, Berry Compote
Dark Chocolate and Salted Toffee Cookies

Includes Iced Sweet Tea, Freshly Brewed La Colombe Coffee, Decaffeinated, and Assorted In Pursuit Of Teas, Assorted Sodas, Sensory Water

All Menu Prices are Subject to Taxable 18% Gratuity and 7% Administrative Fee, 8.9% State Tax and 3% Liquor Tax

WELLNESS

Ready, Set, FIT

LITE & FIT

\$130.00 Per Person

Breakfast Buffet

Cluster Granola, Dried Fruit, Fresh Berries, Greek Yogurt
 Bagels, Sourdough Toast, Gluten-Free Muffins
 Whipped Butter, Cream Cheese, and Homemade Jams
 Spinach & Feta Frittata with Roasted Tomatoes
 Fruit Smoothies, Fresh Blended Berries, Protein Grains, Yogurt
 Chicken Sausage

AM Break

Chef Inspired Juice Bar
 Granola Bars

PM Break

Babaganoush, Pita, Pine Nuts in Chili Oil
 House Made White Bean Hummus with Pita, and Crudité

Lunch Buffet

Tomato Bisque, Pedro Ximenez Vinegar, Thyme
 Local Lettuces, Pecorino, Lemon Vinaigrette
 Shaved Heirloom Squash Salad with Almonds, Endive, Chili and
 Mint
 Heritage Breed Organic Chicken, Salsa Verde, Tahini Yogurt
 Roasted Salmon, Farro, Adobo Crema, Cilantro
 Selection of Local Farmer's Market Vegetables with Salmoriglio
 Citrus Salad & Mint
 Apple Crisp

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CONTINENTAL

SIMPLY SYLVAN

\$39.00 Per Person

- Fresh Fruit & Berries
- Assorted Muffins & Biscuits (GF available upon request)
- Sweet Butter & Homemade Jams
- Includes freshly brewed La Colombe Coffee, an assortment of In Pursuit of Teas and chilled orange, cranberry & grapefruit juice

SUN UP

\$46.00 Per Person

- Cluster Granola, Dried Fruit, Greek Yogurt Parfait
- Fresh Fruits & Berries
- Flaky Croissants, Toast & Muffins
- Whipped Butter & Homemade Jams
- Bagels & Cream Cheese
- Includes freshly brewed La Colombe Coffee, an assortment of In Pursuit of Teas and chilled orange, cranberry & grapefruit juice

ENHANCEMENTS

DEVEILED EGGS

\$4.00 Each

CHICKEN SAUSAGE

\$7.00 Per Person

YOGURT PARFAIT

\$9.00 Per Person

Seasonal Fruit, Granola

OATMEAL

\$13.00 Per Person

Maple, berries, almonds, dried fruit, coconut

FRENCH TOAST

\$11.00 Per Person

Berry Compote, Whipped Cream

WHOLE OR EGG WHITE FRITTATA

\$15.00 Per Person

Mushroom, Kale, Goat Cheese

HOUSE SMOKED SALMON STATION

\$18.00 Per Person

Capers, Red Onion, Cream Cheese & Cucumber

ASSORTED BREAKFAST PASTRIES

\$66.00 Per Dozen

with Sweet Butter and Preserves

BAGELS SELECTION

\$68.00 Per Dozen

with Assorted Cream Cheese

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BUFFET

BUCKHEAD BREAKFAST

\$55.00 Per Person

- Cluster Granola, Dried Fruit, Fresh Berries, Greek Yogurt Parfait
- Muffins, croissants, biscuits (GF available upon request)
- Whipped Butter & Homemade Jams
- Scrambled Eggs
- Breakfast Potatoes, Rosemary, Parmesan
- Chicken Sausage
- Includes freshly brewed La Colombe Coffee, an assortment of In Pursuit of Teas and chilled orange, cranberry & grapefruit juice

ENHANCED HOT BREAKFAST BUFFET

\$61.00 Per Person

- Cluster Granola, Dried Fruit, Fresh Berries, Greek Yogurt
- Whipped Butter & Homemade Jams
- Buttermilk Biscuits and Sausage Gravy
- Fruit Parfaits
- Scrambled Eggs
- Chicken Sausage
- Yukon Gold Potato Hash with Caramelized Onions & Peppers
- Double Smoked Thick Cut Bacon

BREAKFAST BISCUIT BAR

- Scrambled Egg & Cheese
\$13 per person
- Sausage or Bacon Egg & Cheese
\$14 per person
- Egg White & Spinach
\$14 per person

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ACTION STATIONS

Requires \$150 Chef Attendant Fee

WAFFLE BAR

\$26.00 Per Person

Ricotta Waffle, Seasonal Fruit Preserves and Compote, Maple, Whipped Cream

OMELET STATION

\$27.00 Per Person

Jambon Paris, Alder Smoked Turkey, Tomato Conserva, Wild Mushrooms, Alpine Comte, Spinach and Onions, Egg Whites

TOPPED GRITS

\$29.00 Per Person

Anson Mills Heirloom Flint Corn Grits with Wild Mushrooms, Braised Short Rib, Marinated Shrimp or Fricassee Tomatoes

CHICKEN AND WAFFLE STATION

\$42.00 Per Person

Maple hot sauce, whipped butter, fruit preserves, bacon

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BREAKFAST CARVING STATION

served with Buttermilk Biscuits

Choose 1 option.

Roast Bone-In Ham with Honey Mustard \$28.00

Black Pepper Bacon Slab \$29.00

Vodka Cured Salmon \$35.00

AM + PM BREAKS

HUMMUS BAR

\$26.00 Per Person

House Made White Bean Hummus with Pita, and Crudité
Marinated Cucumber
Tomato Confit
Harissa Spiced Chickpeas
Pine Nuts in Chili Oil
Marinated Feta Cheese
Za'atar Spice

SOMTHING SWEET

\$28.00 Per Person

Assorted Cookies - May Include: Dark Chocolate Toffee,
White Chocolate Caramel, Oatmeal Cranberry
Chocolate and Walnut Brownie Bites, Brown Butter Blondies
Lemon Squares, Berry Compote
Gluten Free Available Upon Request + \$2

ALL DAY BEVERAGE

\$43.00 Per Person

Freshly Brewed La Colombe Coffee Regular & Decaf
Assorted In Pursuit Of Tea
Assorted Coca Cola Soft Drinks
Bottles Waters (Sparkling/Still)

HALF DAY BEVERAGE PACKAGE

\$24.00 Per Person

Freshly Brewed La Colombe Coffee Regular & Decaf
Assorted In Pursuit Of Tea
Assorted Coca Cola Soft Drinks
Bottles Waters (Sparkling/Still)

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TRAIL BLAZER

\$24.00 Per Person

Trail Mix with Assorted Nuts, Dried Fruits
Assorted Nuts
Dried Fruits
Fresh Fruit Platter

CANDY SHOP

\$24.00 Per Person

Assorted Candy Display – May Include:
Regular and Peanut M&M's
Fruit Snacks
Lemon Heads
Mini Candy Bars

SOUTHERN SELECTION

\$24.00 Per Person

Green Chili Pimento Cheese & Crackers
Carolina Gold BBQ Pork Rinds
Black Pepper Potato Chips and Bacon Bleu Cheese Crumbles
Lemon Pepper Ranch Popcorn

MIX + MATCH

A LA CART

ASSORTED WHOLE FRUIT

\$5.00 Each
Seasonal

MUNCHIES

\$5.00 Each
Assorted Candy Bars, Granola Bars

INDIVIDUAL BAGS

\$6.00 Each
Chips or Pretzels

INDIVIDUAL YOGURT

\$7.00 Each

SLICED FRUIT & BERRIES PLATTER

\$10.00 Per Person

MIXED NUTS

\$24.00 Per Pound
Peanuts, Almonds, Walnuts, Brazil Nuts, Cashews, Hazelnuts,
and Pecans

BAKED SWEETS

\$48.00 Per Dozen
Assorted Cookies or Brownies

ASSORTED MUFFINS

\$48.00 Per Dozen
Blueberry, Chocolate Chip, Lemon Poppyseed

ASSORTED BAGELS

\$48.00 Per Dozen
with Cream Cheese

ASSORTED DANISHES & PASTRIES

\$48.00 Per Dozen

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FRESHLY BREWED

\$105.00 Per Gallon
La Colombe Coffee, Regular or Decaf

ASSORTED IN PURSUIT OF TEA

\$105.00 Per Gallon

HAND CRAFTED

\$48.00 Per Gallon
Lemonade, Sweet Iced Tea or Arnold Palmer Style Tea

ASSORTED JUICE

\$28.00 Per Pitcher
Cranberry, Orange, Grapefruit

ASSORTED FRESH PRESSED NATALIE'S JUICE

\$9.00 Each
Tangerine, Orange Mango, Orange Beet, Carrot Ginger,
Strawberry Lemonade

ASSORTED SODA

\$6.00 Each
Coca-Cola Products

SMALL BOTTLED WATER

\$7.00 Each
Sparkling or Still

LARGE BOTTLED WATER

\$11.00 Each
sparkling or still

EXPERIENCES

Ask your Sylvan Hotel contact for more information

SOUNDSCAPE

These sound amenities are designed to uplift the spirit and clear the mind during breaktimes and as unique offerings for special events. They can be tailored for the needs and interests of each group and include:

- Sound meditations
- Creative visualization meditations
- Mini private Vibrational Sound Therapy treatments
- Ambient music for receptions and breaks

MOBILE LATTE ART

Whether we're caffeinating a film crew during a long night's work or serving up custom coffee drinks for a classy wedding cocktail hour, Refuge Coffee Co. is proud to serve comprehensive espresso, coffee, & tea catering to meet any need.

Specialized latte art available to incorporated the Sylvan vibe.

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LUNCH BUFFETS

ROLL IN DELI

\$58.00 Per Person

Green Market Salad Local Baby Lettuces, Shaved Radish,
Pecorino with Lemon Citronette
Cucumber Salad with Dill, Red Onion, Cabernet Vinegar
Pasta Salad with Pesto Aioli, Roasted Tomatoes, Pine Nuts
Assorted Deli: Roast Beef, Smoked Turkey, Spicy Salami,
Jambon Parisi, Marinated Eggplant
Assorted Cheeses: Fromage Forte, Swiss, Cheddar, Smoked
Provolone
Artisan Breads: Baguette, Brioche Rolls, Rye
Platter of Pickles, Lettuce, Tomato, Red Onion, Mustards &
Schmears
Chef's Selection of Miniature Sweets,
Freshly Brewed La Colombe Coffee, In Pursuit Of Teas, Iced Tea

BOX IT UP

\$49.00 Per Person

Premade Assorted Sandwiches

- Roast Beef, Horseradish Dijonnaise, Garlic and Leek
Fromage Forte
- Smoked Turkey Breast, Green Goddess Aioli, Roasted
Tomato
- Grilled and Marinated Eggplant, Tomato and Peppers with
Dijon Vinaigrette
- Jambon Paris, Cheese, Butter, Dijon

Kettle Chips, Whole Fruit & House Made Cookie

Beverages Not Included

ATLANTA SOUL

\$66.00 Per Person

Jalapeno Cornbread
Kale Salad, Buttermilk Black Pepper Dressing
Smoked Pulled Heritage Pork, Chili Vinegar
Salmon, Farro, Adobo Crema, Cilantro
Mac N' Cheese,
Roasted Bone-In Chicken, White Barbecue Sauce
Creamy Potato Salad, Pickle Aioli, Chive
Seasonal Fruit Crisp, Whipped Cream

BETTY SELECTS

\$69.00 Per Person

Bread Service

Artisanal Sourdough, Cultured Butter, Sea Salt

Salads

Local Green Salad, Pecorino, Radish, Lemon
Heirloom Grain Salad, Anson Mills Farro Verde, Shaved Seasonal
Vegetables

Mains *(select 2)*

Grilled Heritage Chicken, Chermoula
Braised Short Rib, Charred Carrots, Cippolini Onions
Roasted Salmon, English Peas, Buttermilk Vinaigrette
Cavatelli, Tomato Pomodoro

Sides

Grilled Broccolini, Roasted Garlic, Chili
Roasted Potatoes, Black Pepper, Pecorino

Dessert Board

Chef's Selection of Miniature Cookies, Trifles, and Tarts

Freshly Brewed La Colombe Coffee, In Pursuit of Teas, Iced Tea

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PLATED LUNCH

priced per plate dependent on entrée selection

PLATED LUNCH

SALAD
Choose 1 option.
Local Lettuces, Pecorino, Lemon Vinaigrette
Little Gem Salad, Anchovy Vinaigrette, Almonds, Mint

ENTREE
Choose up to 3 options.
Organic Chicken, Chermoula, Sesame Yogurt \$46.00
Cavatelli, Tomato Pomodoro \$42.00
Roasted Salmon, Farro, Adobo Crema, Cilantro \$44.00
Prime Strip Loin, Roasted Potatoes, Au Jus \$65.00

DESSERTS
Choose 1 option.
Chocolate Cake, Chocolate Mousse, Coffee Chantilly
Apple Crisp

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DINNER BUFFETS

DINNER BUFFET

Artisanal Sourdough Bread & Cultured Butter

STARTERS

Choose up to 2 options.

- Local Lettuces, Pecorino, Herbs, Radish, Lemon Vinaigrette
- Heirloom Grain Salad, Farro verde, Quinoa, Cashews, Avocado, Citrus
- Little Gem Caesar, Mint, Almonds
- Squash Salad

MAINS

Choose 1 option.

- Buffet One
 - Chili Marinated Chicken, Salsa Verde
 - Roasted Salmon, English Peas, Farro, Adobo Crema, Cilantro
 - White Lasagna, Wild Mushroom Duxelle, Ricotta Fondue
- \$80.00

Buffet Two \$95.00

- Chili Marinated Chicken, Salsa Verde
 - Braised Beef Short Rib “Pot Roast”, Carrots, Onion
 - Korubuta Pork Loin, Braised Cabbage
 - Cavatelli & Tomato Pomodoro
- Buffet Three
- Aged Prime Strip, Pommes Robuchon, Madeira Jus, Watercress
 - Korubuta Pork Loin, Braised Cabbage
 - Cavatelli & Tomato Pomodoro
 - Roasted Salmon, Broccolini, Beurremont, Fennel, Capers, Lemon, Herbs
- \$105.00

SIDES

Choose up to 2 options.

- Pommes Puree, Brown Butter
- Roasted Cauliflower, Parmesan Aioli, Mint, Chili, Pine Nuts
- Grilled Broccolini, Chili & Lemon Vinaigrette
- Crispy Potatoes, Parmesan, Rosemary
- Brussels Sprouts, Aged Sherry Vinaigrette, Pepitas

DESSERT

Choose up to 2 options.

- Seasonal Cheesecake
- Bread Pudding

ADD ONS

\$13.00 Each

SOUPS & STEWS

- Cauliflower Soup, Truffled Brown Butter
- Tomato and Sherry Bisque
- Mushroom Bisque

Chocolate Cake Truffles

Petits Fours

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PLATED DINNER

PLATED DINNER

Includes Freshly Brewed La Colombe Coffee, Decaffeinated, and Assorted In Pursuit Of Teas, Artisanal Sourdough Bread & Cultured Butter

STARTERS (choose 1)

- Local Lettuces, Aged Pecorino, Soft Herbs, Lemon Vinaigrette
- Brussels Sprout Caesar Salad, Mint, Marcona Almonds, Bread Crumbs
- Tomato Bisque
- Squash Salad
- Marinated Beets, Whipped Goat Cheese, Pistachio Butter, Tarragon

MAINS

Scottish Salmon, Seasonal Roasted Vegetables, Buttermilk Vinaigrette

\$85 per person

Organic Chicken Breast, Tahini Yogurt, Salsa Verde

\$77 per person

Roasted Prime Strip Loin, Pomme Puree, Bordo, Confit Onions

\$92 per person

White Lasagna, Ricotta Fondue, Wild Mushrooms, Crispy Herbs

\$77 per person

Grilled Spiced Swordfish, Crushed Garlic Potatoes, Olives, Peppers, Chermoula

\$88 per person

Cavatelli, Tomato Pomodoro

\$65 per person

Korubuta Pork Loin, Farro, Greens, Sesame Vinaigrette

\$80 per person

DESSERT (choose 1)

- Chocolinas
- Vanilla Panna Cotta, Clementine, Basil

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PASSED HORS D'OEUVRES

PASSED OR DISPLAYED

Steak Tartare, Aged Soy, Horseradish, Crostinis

\$6 each

\$72 per dozen

Tuna Crudo, Sweet Chili Sauce

\$8 each

\$96 per dozen

Deviled Eggs, Peach Wood Smoked Salmon

\$6 each

\$72 per dozen

White Gazpacho Shooters, Pistachio

\$6* each

\$72 per dozen

Egg Salad Tea Sandwiches, Pan de Mie, Chive

\$6 each

\$72 per dozen

Chili Marinated Chicken Brochettes, Lime Yogurt

\$6 each

\$72 per dozen

Grilled Beef Steak, Tarragon Aioli, Cornichon

\$9 each

\$108 per dozen

**Two dozen minimum*

PASSED OR DISPLAYED

Shrimp Cocktail Skewers

\$8 each

\$96 per dozen

Mushroom and Caramelized Onion Gougeres

\$6 each

\$72 per dozen

Bravas Potatoes, Garlic and Espelette Aioli

\$6 each

\$72 per dozen

Truffled Chicken pithivier

\$7* each

\$84 per dozen

Lobster, Corn muffin, Dill Cream

\$10* each

\$120 per dozen

Broiled Oysters, Parmesan Cream, Bread Crumbs

\$9 each

\$108 per dozen

Greek Meatballs, Cucumber, Yogurt

\$7 each

\$84 per dozen

Twice Fried Chicken, Sweet Gochujang Aioli

\$7 each

\$84 per dozen

Peppered Beef Skewers, Horseradish Gremolata

\$9 each

\$108 per dozen

Tandoori Spiced Chicken Meatballs

\$7 each

\$84 per dozen

**Two dozen minimum*

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CULINARY DISPLAYS

CHARCUTERIE & CHEESE DISPLAY

\$29.00 Per Person

Spicy Soppressata, 24-month Prosciutto san Danielle, Coppa,
Thomasville Tomme, Alta Badia, Aged Gouda with Assorted
Nuts, Olives, Honey, Preserves and Crackers

SHRIMP COCKTAIL DISPLAY

\$56.00 Per Person

Native Georgia Shrimp, Cocktail Sauce, Horseradish, Lemon

FARMER'S MARKET CRUDITE

\$17.00 Per Person

Cucumber Yogurt Dip

MEZZE

\$19.00 Per Person

Hummus, Baba Ganoush, Tzatziki, Olives, Pita, & Lavash

PETITE FOURS

\$13.00 Per Person

Assortment of Cakes, Cookies and Confections

FRESH FRUIT DISPLAY

\$8.00 Per Person

Seasonal Fruit

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STATIONS

PASTA STATION

\$38.00 Per Person
\$125 fee per attendant

SMOKED PEPPER LEG OF LAMB WITH GARLIC CONFIT

\$550.00 Each
feeds 10-15

- Add Chicken +\$5
- Add Shrimp +\$8
- Choose up to 3 options.
- Spicy Pork Sausage Ragu
- Ricotta Fondue, Garlic, Parmesan
- Guanciale, English Peas, Zucchini
- Black Kale Pesto, Pine Nuts, Lemon
- Aglione Olio, Calabrian Chili

BURRITO BAR

\$42.00 Per Person
Includes Choice of Marinated Grilled Chicken, or Slow Cooked
Pork Carnitas
White or Brown Rice (choose 1)
Stewed Black Beans
Blistered Poblano Chili
Pickled Red Onion
Avocado Cilantro Crema
Shredded Queso Oaxaca and Cotjia Cheeses
Roasted Salsa & Fresh Serrano Chili

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CARVING STATION

Requires \$175 Chef Attendant Fee per Station, One Chef Attendant per 75 Guests

SMOKED PEPPER LEG OF LAMB

\$550.00 Each
with Garlic Confit
feeds 10-15

AGED NY STRIP LOIN

\$640.00 Each
with Au Jus
feeds 15-20

WHOLE ROASTED SALMON

\$350.00 Each
Lemon Caper Vinaigrette
feeds 15-20

ROASTED TURKEY ROULADE

\$280.00 Each
Rosemary and Garlic Jus

HERITAGE BREED PORCHETTA

\$475.00 Each
Hero Vinaigrette

BEEF WELLINGTON

\$950.00 Each
Mushroom Duxelle, Crepes
feeds 15-20

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OPEN

STANDARD BEVERAGES

House Pour Liquors

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, El Jimador Tequila
Evan Williams Black Bourbon, Jim Beam Rye, Dewar's White
Label Scotch

House Wines

Prince De Richemont Brut, Canyon Road Sauvignon Blanc,
Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon
Road Cabernet Sauvignon

Choice of Five Beers:

Bud Light, Stella Artois, Modelo, Creature Comforts "Tropicalia"
IPA, Treehorn Cider (Based on availability. Discuss current
options with your catering representative.)

Water/Non-Alcoholic:

Aqua Panna, San Pellegrino, Perrier, Assorted Sodas

1st Hour - \$26 per person

2nd Hour - \$16 per person

Each Additional Hour - \$14 per person

SELECT BEVERAGE

Select Pour Liquors:

Grey Goose Vodka, Tanqueray Gin, Appleton Estate Reserve
Rum, Herradura Blanco Tequila, Maker's Mark Bourbon, Wild
Turkey Rye, Chivas Regal 12, Tullamore D.E.W.

Select Wines:

Villa Sandi Prosecco, Pighin Pinot Grigio, Hess Shirttail Ranches
Sauvignon Blanc Greystone Cellars Chardonnay, Greystone
Cellars Cabernet, Greystone Cellars Pinot Noir

Choice of Five Beers:

Bud Light, Stella Artois, Modelo, Creature Comforts "Tropicalia"
IPA, Treehorn Cider (Based on availability. Discuss current
options with your catering representative.)

Water/Non-Alcoholic:

Aqua Panna, San Pellegrino, Perrier, Assorted Sodas

1st Hour - \$30 per person

BEER AND WINE ONLY

House Wines:

Prince De Richemont Brut, Canyon Road Sauvignon Blanc,
Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon
Road Cabernet Sauvignon

Choice of Five Beers:

Bud Light, Stella Artois, Modelo, Creature Comforts "Tropicalia"
IPA, Treehorn Cider (Based on availability. Discuss current
options with your catering representative.)

Water/Non-Alcoholic:

Aqua Panna, San Pellegrino, Perrier, Assorted Sodas

1st Hour - \$22 per person

2nd Hour - \$12 per person

Each Additional Hour - \$10 per person

*Upgrades Available

2nd Hour - \$20 per person

Each Additional Hour - \$15 per person

CRAFTED POURING

Crafted Pours:

Absolut Elyx Vodka, Junipero Gin, Plantation 5 Star Rum, Siete Leguas Blanco Tequila, Elijah Craig Small Batch Bourbon, Rittenhouse Rye, Dalmore 12 Yr, Toki Whiskey

Upgraded Wines:

Villa Sandi Prosecco, Principato Pinot Grigio, Hess Shirtail Ranches Chardonnay, Fable Cabernet, Stemmari Pinot Noir

Choice of Five Beers:

Bud Light, Stella Artois, Modelo, Creature Comforts "Tropicalia" IPA, Treehorn Cider (Based on availability. Discuss current options with your catering representative.)

Waters/Non-Alcoholic:

Aqua Panna, San Pellegrino, Perrier, Assorted Sodas

First Hour - \$32

Second Hour - \$22

Each Additional Hour - \$16

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CASH/CONSUMPTION

SIGNATURE

Signature Pour Liquors: Smirnoff Vodka, Beefeater Gin, Cruzan Rum, El Jimador Tequila, Evan Williams Black Bourbon, Jim Beam Rye, Dewar's White Label Scotch

House Wines: Mionetto Prosecco, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Merlot, CK Mondavi Cabernet

Beers
Bud Light, Stella, Modelo, VooDoo Ranger

Water/Non Alcoholic: Aqua Panna, San Pellegrino, Perrier, Assorted Sodas

CASH/CONSUMPTION:

Signature Pour:	\$12.00 each
Crafted Beer:	\$8.00 each
Elevated Beer:	\$9.00 each
Non Alcoholic:	\$6.00 each

CRAFTED

Crafted Pours: Hanson of Sonoma Vodka, The Botanist Gin, Plantation 5 Star Rum, Corazon Tequila, Elijah Craig Bourbon, George Dickle Rye, Monkey Shoulder Scotch Whisky, Toki Japanese Whiskey

Upgraded Wines: Mionetto Prosecco, EOS Wines

Beers
Bud light, Stella, Modelo, VooDoo Ranger, Treehorn Cider

Water/Non Alcoholic: Aqua Panna, San Pellegrino, Perrier, Assorted Sodas

CASH/CONSUMPTION:

Signature Pour:	\$14.00 each
Crafted Beer:	\$8.00 each
Elevated Beer:	\$9.00 each
Non Alcoholic:	\$6.00 each

ELEVATED POURING

Elevated Pours: Grey Goose Vodka, Tanqueray Gin, Appleton Estate Reserve Rum, Herradura Blanco TequilaMaker's Mark Bourbon, Wild Turkey Rye, Chivas Regal 12, Tullamore D.E.W.

Select Wines: Juve y Camps Cava, Greystone Cellars Wines

Beers

Bud light, Stella, Modelo, VooDoo Ranger, Treehorn Cider

Waters/Non Alcoholic: Aqua Panna, San Pellegrino, Perrier, Assorted Sodas

CASH/CONSUMPTION:

Signature Pour:	\$16.00 each
Crafted Beer	\$8.00 each
Elevated Beer:	\$9.00 each
Non Alcoholic:	\$6.00 each

All Menus Prices are Subject to Taxable 18% Gratuity and 7% Administrative Fee, 8.9% State Tax and 3% Liquor Tax

UPGRADES

BUILD YOUR OWN EXPERIENCE

Bloody Mary Bar

Tomato Juice, Spices, Herbs, Assorted Pickles, Selection of Hot Sauces, House Vodka, Gin

15 each

Color My Bubbles

Selection of Juices, Purees and Herbs, Sparkling Wine, St. Germaine

15 each

Mule Bar

Selection of Fruits, Herbs and Ginger Beer, Vodka, Gin, Rum, Tequila, Whiskey

15 each

Zero Proof Bar

Selection of Lime, L'Orange, and Pink Grapefruit Perrier with Seasonal Herbs, Fruits, and House Made Shrub

11 each

THE BETTY EXPERIENCE

Wisconsin Old Fashion

Cherry Orange Peel-Infused Korbelt Brandy, Aromatic Bitters, Demerara Syrup

15 each

Betty Lemonade

Grey Goose Vodka, Lemon Juice, Tea Syrup, Soda Water

12 each

Betty G&T

Tanqueray, Seasonal Shrub, Aperol, Tonic

12 each

Sunset in Guadalajara

El Jimador Tequila, Chinola, Anchos Reyes Verde Poblano liqueur, Lime, Agave

13 each

Betty Wallbanger

Titos, Orange Juice, Chinola, Orange Bitters, Bar Spoon Galliano L'autentico Liqueur

16 each

Betty Sidecar

Remy Martin, Cointreau, Lemon

13 each

All Menu Prices are Subject to Taxable 18% Gratuity and 7% Administrative Fee, 8.9% State Tax and 3% Liquor Tax

THE BETTY

Please contact the sales department at DL_ATLKM_SalesWeb@kimptonhotels.com to see our current seasonal menus!

BREAKFAST WITH BETTY

Please contact the sales department at DL_ATLKM_SalesWeb@kimptonhotels.com to see our current seasonal menus!

WILLOW BAR

Please contact the sales department at DL_ATLKM_SalesWeb@kimptonhotels.com to see our current seasonal menus!

ST. JULEP

Please contact the sales department at DL_ATLKM_SalesWeb@kimptonhotels.com to see our current seasonal menus!

AUDIO VISUAL

ENCORE EVENT TECHNOLOGY SERVICES

At Encore, we blend creativity and innovative technology for an inspiring experience. Our highly trained professionals are passionate about delivering exceptional experiences to help you tell your story. With a focus on every aspect of your event, from planning to execution, we'll bring your vision to life.

For all AV needs please contact:

Kelley Geeter
kelley.geeter@encoreglobal.com
478-456-7079

HOTEL POLICY

WELCOME

Kimpton Sylvan Hotel is delighted to present our signature menu selections to assist you in creating a memorable event. Our inspired culinary team has created these menus to showcase the finest seasonal ingredients, with emphasis on the fresh and natural.

SERVICE CHARGES & TAXES

All food and beverage prices quoted are subject to a taxable 25% service charge, a 8.9% sales tax on food and beverage, and an additional 3% tax on all Liquor sales. Prices are subject to change.

MENU SELECTION

To ensure the availability of menu items, your selections must be submitted to your Catering Representative 10 days prior to your scheduled events. No outside food or beverage may be brought into the Hotel.

FUNCTION GUARANTEES

A guaranteed attendance number must be provided to your Catering Representative by no later than 72 hours (3 business days) prior to the start of your event. If no guarantee is provided, the contracted agreed attendance will be charged as the final guarantee. An additional increase in a meal guarantee within 24 hours of the event will be subject to availability and may incur an additional per person charge.

FUNCTION ROOMS

Your function rooms are assigned based on the number of guests that are expected to attend the event. The Hotel will set no more than 3% over the guaranteed number of attendees. Any significant change in the final number of guests may result in our relocating your function to an alternative space better suited to the size of the function.

FOOD BEVERAGE AND WINE

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplied or prepared by another party without written approval from the Hotel. Your Catering Representative will be happy to provide you with a list of fine wines to complement your meal selections.

TABLE LINENS

Kimpton Sylvan Hotel provides grey spandex and white napkins. We are happy to assist you in renting any specialty linens to enhance your event.

ENTERTAINMENT & DECOR

The ambiance of any event can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make any arrangements on your own, kindly supply us with a list of your vendors so that we may assist them in servicing your needs. All deliveries must come through our Loading Dock and must be coordinated by your Catering Representative. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti on property. Due to fire regulations, the use of pyrotechnic and smoke machines is not permitted on the premises.

SIGNS & DISPLAYS

All signs for your event must be professionally printed and free standing or placed on an easel. Signs are not permitted in the Hotel lobby, on guestroom levels, in elevators or around the building exterior. Your Catering Representative can arrange for approved banner hanging, and this service must be scheduled in advance. Depending on the labor and equipment requirements, an additional charge for this service may apply.

SECURITY

Kimpton Sylvan Hotel will not assume any responsibility for damage or loss of any merchandise or articles left on premises prior to, during or following your event. With advance notice, your Catering Representative can assist you in arranging for professional security assistance for your event.

AUDIO/VISUAL

ENCORE is our on-site audio/visual provider and has a dedicated staff of professionals available to assist you. They can provide an extensive range of services and equipment. ENCORE will work directly with you to finalize the audio-visual elements of your event.

PARKING

Kimpton Sylvan Hotel offers our guests valet parking only. We are pleased to offer discounted rates for daily parking for guests attending your event, and parking fees can be billed to your Master Account. Please consult your Catering Representative for further information.

Representative for further information.

*\$250 additional fee for changes made to set within 72 hours of event