

Weddings by **Hilton**  **Atlanta**
THE WEDDING

Cocktail Reception:

*Red Carpet on arrival
One hour Premium Open Bar
Butler passed Hor d' Oeuvres (Selection of three hot & three cold)
Choice of two Reception Buffets*

Dinner:

*Complimentary Place Cards
White Glove Service
Four Course Dinner
Appetizer
Salad
Entrée
Selection of Bread
Dessert
Tea and Coffee
Wedding Cake created by our Executive Pastry Chef Daniel McCathern
Selection of Wine served with Dinner
Special Table Linen Overlay
Four hour Premium Open Bar*

Extras:

*Complimentary Bridal Suite
Special \$\$\$ Room Rate arranged for your guests.
Complimentary Menu Tasting for two.
Complimentary Limousine to take you to the airport to start your Honeymoon
We have a preferred list of vendors who can assist you with
the planning and execution of your special day.*

*We are pleased to offer you the opportunity to create and
customize your wedding dinner or reception.*

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DINNER

Starters, Appetizers, Soups and Salads

Please Select One

HOT ITEMS

*Wild Mushroom Ravioli with
Porcini Mushroom Sauce and Sautéed Peas*

~

*Warm Goat Cheese and
Zucchini Tart with Black Trumpet Mushrooms,
Peas and Butter Sauce*

~

*Orecchiette Pasta with Smoked Salmon,
Broccoli Rabe, Garlic, Sun-dried Tomatoes
and Lemon-Tarragon Sauce*

~

*Penne Pasta with Grilled Eggplant,
Portobello Mushrooms and Truffle Cream Sauce*

~

*Seared Foie Gras on a Braised Red Cabbage
and Apple Compote
Banyuls Wine Reduction (additional charge \$6.00)*

~

*Roasted Saddle of Venison with Soft Polenta
Grand Marnier Sauce and Lingonberries*

~

*Green Herb Risotto with Scallops, Garlic Basil Shrimp
Butter Sauce, Braised Leeks and Carrots*

~

*Crawfish and Andouille Sausage-Cornbread Strudel
Crawfish Cream Sauce*

~

Lobster Bisque with Gold Potatoes and Chives

*If you would like to have a four-course dinner,
please pick a salad or soup course at \$8.00 additional per person.*

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COLD ITEMS

*Assorted Micro Greens, Duck Prosciutto,
Red Pear Tomato,
Fresh Berries, Wild Flower Garnish,
Orange Cream Emulsion*

~

*Maine Lobster Salad with Sweet Potatoes,
White Beans, Arugula,
Fennel and Balsamic Vinaigrette (extra charge \$5.00)*

~

*Artichoke Salad
A Chilled Plate of Bibb and Spinach Leaves
accompanied by Artichokes, Tomatoes, Olives,
Extra Virgin Olive Oil Vinaigrette*

~

*Caesar Salad with Baby Romaine,
Crispy Parmesan Croutons*

~

*Seared Tuna Loin with Seaweed Salad
Bibb Lettuce and Tangerine Vinaigrette*

~

Prosciutto, Buffalo Mozzarella and Melon

~

*Curried Crab Salad
Maryland Blue Crab Dressed
with Curried Yogurt Dressing
Micro Greens and Chive Oil*

~

*Ashland Farms Field Greens to Include
Frisée, Mache and Red Oak Leaf,
Quail Egg, Red and Yellow
Pear Tomatoes, Julienne Celery Root
and Ginger Peach Vinaigrette*

~

Smoked Salmon with Onions, Capers, Lemon

~

*Iced Jumbo Shrimp Cocktail
Cocktail Sauce and Lemon*

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ENTREES

Please Select One

Red Meats

*Herb Pepper Filet Mignon with Asiago Potato
Spinach, Red Onion Confit and Baby Carrots
Shiraz Demi Glace*

~

Tournedos of Beef with Foie Gras

Herb Scented Tomato Tart,

*Olive Oil Infused Mashed Potatoes
Truffle Sauce (extra charge \$4.00)*

~

*Roast Loin of Veal with
Creamy Herb Risotto and Roasted Vegetables,
Fingerling Potatoes and Borolo Wine Sauce*

~

*Roasted Rack of Lamb, Roasted Potatoes,
Tiny Green Beans and Baby Carrots,
Wild Mushroom Compote,
Rosemary-Garlic Sauce*

Poultry

*Olive Oil Basted French Breast of Chicken
With Truffle Mashed Potatoes
Creamed Spinach and Natural Chicken Sage Sauce*

~

*Boneless Breast of Chicken Wellington
Mushroom Duxelle, Seasoned Rice Pilaf
and Fresh Vegetables
Port Wine Demi-Glace*

~

*French Breast of Chicken with Lentils and
Fresh Baby Vegetables
Zinfandel Wine Sauce*

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ENTREES
(cont'd)

Fish

*Skillet Seared Salmon Filet,
Rice Pilaf and Grilled Vegetables
With Chipotle Pepper Sauce*

~

*Pan Seared Grouper with
Olive Oil Infused Whipped Potatoes
Garlic Spinach and Baby Carrots
Saffron Sauce*

~

*Sea Bass with Seasoned Rice Pilaf
and Fresh Grilled Vegetables
Lemon Beurre Blanc*

~

*Sesame Crusted Halibut,
Wasabi Whipped Potatoes,
Fresh Spinach and Roasted Tomatoes
Hoisin Butter Sauce*

Duets

*Roasted Tenderloin of Beef
served with Rosemary Sauce
- and -*

*Maryland Crab Cake
served with Red Pepper Coulis
Served with Asiago Potatoes
and Fresh Vegetables*

~

*Grilled Tenderloin of Beef
served with Balsamic Sauce
- and -*

*Fillet of Salmon with a Thyme Butter Sauce
Grilled Vegetables*

Choice of 2 entrée selections \$15.00 extra per person

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ENTREES
(cont'd)

Dessert Selections

*Raspberry Napoleon filled
with Grand Marnier Mousse
Raspberry Coulis*

~

*Chocolate and Vanilla Panna Cotta
Fresh Berries and Mint*

~

*Banana Cheesecake and
Amaretto Crème Anglaise*

~

*Chocolate Mousse Cake with
Gold Leaf, Berries and Fruit Coulis*

~

*Fresh Berries, Biscotti and
Vin Santo Zabaglione*

~

*Lemon Mousse Torte
with Scarlet Orange Sauce*

~

*Bailey's Irish Cream
Frozen Bombe Ice Cream
Garnished with Chocolate Shavings*

~

*Freshly Brewed Superior Coffee
Colombian Blend
Regular and Decaffeinated
Regular and Herbal Teas*

Dessert Buffet

Additional \$6.00 Per Person

*The party will not end until you have cut your wedding cake
and shared it with each other and your guests.*

TIERED WEDDING CAKE
PREPARED BY DANIEL McCATHERN
HILTON ATLANTA'S EXECUTIVE PASTRY CHEF

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BEVERAGE SERVICE

***Reception, One hour Open Bar.
Dinner, Four Hour Open Bar, Consisting of the following***

Call Well Liquors

*Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Dewar's Blended Scotch Whiskey,
Korbel Brandy, Beefeater Gin, Smirnoff Vodka, Bacardi Siler Rum, Cuervo Gold Tequila*

Wine

*Sparkling Wine, Korbel
Chardonnay, Canyon Road
Cabernet Sauvignon, Talus*

Beer

Heineken, Budweiser, Bud Lite, Red Brick, O'Doul's (Non alcoholic)

Soft Drinks

Selection of Sodas and Bottled Water

***A Selection of Red and White Wine from the following list
is included with your Dinner.***

White Wines

*Copper Ridge, White Zinfandel
Pinot Grigio, Bollini
Sauvignon Blanc, Lindemans Bin 95
Chardonnay, Talus
Chardonnay, Canyon Road*

Red Wines

*Pinot Noir, Napa Ridge
Pinot Noir, Lindemans Bin 99
Merlot, Forest Glen
Merlot, Meridian Vineyards
Cabernet Sauvignon, Talus
Cabernet Sauvignon, Gallo of Sonoma*

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PRICING

The cost of **"The Wedding"** at the Hilton Atlanta is \$130.00 per person (plus taxes and service charges). This comprehensive cost includes everything as detailed in this menu.

Taxes:

- All food and beverage is subject to 7.00% sales tax.

Service:

- All food and beverage is subject to a 20% service charge.

Additional Charges:

Coat Check:

- Attended coat check services available at \$1.25 per person based on guaranteed number of guests. A minimum of 80 people is required.

Overtime Charges:

- Should you want to continue the celebration beyond the contracted time, overtime charges will be \$8.00 per person, per hour, plus 20% service charge and 7% sales tax..

Guarantee:

- The exact number of guests is required by 11:00 a.m. three business days prior to your wedding. On functions of 100 guests or more, the hotel will overset by 3% of the guaranteed attendance, if required.

Payment:

- A 25% deposit is required by check, cash or money order at the time of booking. Payment will be due in full three business days prior to the event by certified or bank check or cash. Credit cards may be used to settle any outstanding balance, i.e.: cordials, overtime, etc.

All checks should be made payable to:

Hilton Atlanta
255 Courtland Street, N.E.
Atlanta, GA 30303

Weddings by Hilton Atlanta

COCKTAIL RECEPTION

HORS D'OEUVRES

Please select (6): We suggest an equal number of cold and hot hors d'oeuvres.

In addition to your butler passed hors d'oeuvres, your guest will be served from two buffet stations.

Hot Hors D'oeuvres Served Butler Style

Spinach and Feta Cheese Triangles

Fried Coconut Shrimp

Chicken Piroshki's

Parmesan Artichoke Hearts

Sea Scallops In Bacon

Mini Crab Cakes

Stuffed Mushroom Caps

An Assortment of Six Different Sushi

Served with Wasabi,
Pickled Ginger and Soy Sauce

Displays of Assorted
Cheeses, Grapes and Crackers

PASTA STATION

Uniformed Attendant to Prepare:

Cavatelli with Arugula,
Roasted Red Peppers, Cheese Sauce
- and -

Bow-Tie Pasta with Prosciutto,
Garlic, Basil and Plum Tomatoes

Freshly Grated Parmesan Cheese
And Fresh Cracked Black Pepper

Baskets of Garlic Breadsticks
And Focaccia Bread

Cold Canapés Served Butler Style

Tuna Tartare

Smoked Duck Breast on Rye Crouton
With a Black Mission Fig Chutney

Brie Cheese Canapés Baguette Rounds
And Garnished with Fruit

Bruschetta

Chef's Pate in Pastry Tartlette
With Orange Marmalade

Honeydew Melon wrapped in Prosciutto

Smoked Salmon on Pumpernickel

Antipasto Display to Include:

Fresh Mozzarella and Provolone Cheese
Prosciutto and Italian Salami, Sliced Ripe
Plum Tomatoes, Artichoke Hearts,
Roasted Red and Yellow Peppers,
Grilled Eggplant, Grilled Zucchini,
Pimento-Stuffed Green Olives
And Sicilian Black Olives

CARVING STATION

Uniformed Attendant will Carve:

Whole Roasted Breast of Turkey with
Apple-Sage Gravy and Cranberry Sauce
- and -

Hickory Roasted Tenderloin of Beef
With Truffle Sauce and
Creamy Horseradish Sauce

Assorted Petite Roll

\$50.00++ Per Person

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MENU ENHANCEMENTS

Tequila Shrimp

Sautéed Jumbo Shrimp,
Infused with Cilantro and Tequila
(Additional Station \$10.00++ Per Person)

Oriental Wok Stir-Fry

Uniformed Attendant to Prepare:
Stir-Fried Vegetables
Chicken and Beef with Hoisin and Garlic
(Additional Station \$8.00++ Per Person)

Wild Mushroom Station

Uniformed Attendant to Prepare:
Selection of Morels, Oyster,
Shiitake and Chanterelle Mushrooms
Sautéed to Order with Brandy, Shallots,
Garlic and Smitane Sauce
Served with Croutons
(Additional Station \$8.00++ Per Person)

Peking Duck

Uniformed Attendant to Prepare:
Roasted Crisp Peking Duckling
Served with Moo Shu Pancakes,
Cucumbers, Scallions and Plum Sauce
(Additional Station \$8.00++ Per Person)

Seafood Station

Cocktail Shrimp on Ice
Clams on the Half-Shell
Oysters on the Half-Shell
Snow Crab Claws
All Served with Spicy Cocktail, Lemons
and Remoulade Sauce
(Additional Station \$16.00++ Per Person)

Smoked Seafood Array

Salmon, Rainbow Trout, Sturgeon,
Smoked Mussels
Shrimp and Jumbo Scallops
with Traditional Garnishes
Condiments and Breads
(Additional Station \$10.00++ Per Person)

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WEDDING BUFFET MENU I

International Cheese Selection

*Domestic and Imported Cheese
to Include:*

*Saint Andre, Smoked Gouda,
Brie, Swiss, Cheddar,
Port Salut and Monterey
Garnished with Fresh Fruit*

French Bread and Gourmet Crackers

Fresh Garden Crudités

*Garden Fresh Vegetable Display Served
with an Assortment of Dipping Sauces*

Assorted Cold Canapés

*Lobster Medallions on Rye Crisps
Roasted Duck Breast with Fig Chutney
Foie Gras Mousse on Olive Bread
Pate on Toast Points with Orange Marmalade*

Served in a Silver Chafing Dish

*Lobster and Caramelized Onions
in Flaky Pastry Shells*

Southwestern Spring Rolls

From the Carving Station

We will carve.... (choice of two)

*Garlic Roasted Tenderloin of Beef
with Truffle Sauce*

*Herb Crusted Rack of Lamb
with Minted Hollandaise*

*Roasted Saddle of Venison with
Grand Marnier and Lingonberries*

*Baked Salmon in Puff Pastry
with Pernod Beurre Blanc*

*Served with Onion, Sour Dough
and Pumpernickel Rolls*

American Seafood Bar Displayed in a Iced Sculpture

(choice of two)
Iced Jumbo Shrimp

Alaskan Snow Crab Claws

Blue Point Oysters

Little Neck Clams

*Served with
Spicy Cocktail Sauce,
Mustard Sauce, Horseradish
and Lemon*

Pasta Station

*Rigatoni with Scallops, Yellow Peppers,
Spinach and Parmigiano-Reggiano Cream Sauce
Porcini Agnolotti with Squab Sauce*

\$60.00++ Per Person

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WEDDING BUFFET MENU II

International Cheese Selection

*Domestic and Imported Cheese
to Include:*

*Saint Andre, Smoked Gouda,
Brie, Swiss,
Cheddar, Port Salut and Monterey
Garnished with Fresh Fruit*

*French Bread and
Gourmet Crackers*

Fresh Garden Crudités

*Garden Fresh Vegetable Display
Served with an Assortment of
Dipping Sauces*

Assorted Cold Canapés

*Lobster Medallions on Rye Crisps
Roasted Duck Breast with Fig Chutney
Westphalian Ham and Melon
Pate on Toast Points with Orange Marmalade*

From Silver Chafing Dishes

We will serve....

Scallops with Tarragon and Butter Sauce

Garlic Basil Shrimp, Braised Leeks and Carrots

From the Carving Station

We will carve....

(choice of two)

*Garlic Roasted Tenderloin of Beef
with Truffle Sauce*

*Herb Turkey Breast with
Apple-Sage Gravy*

*Molasses Glazed Corned Beef
with Port Raisin Sauce*

*Seared Tuna Loin with
Thai Chili Sauce*

*Served with Onion, Sour Dough
and Pumpnickel Rolls*

American Seafood Bar

Displayed in a Iced Sculpture

(choice of two)

*Iced Jumbo Shrimp
Alaskan Snow Crab Claws
Blue Point Oysters
Little Neck Clams*

*Served with Spicy Cocktail Sauce,
Mustard Sauce, Horseradish and Lemon*

Pasta Station

*Orecchiette with Broccoli, Garlic,
Sun-Dried Tomatoes and
Extra Virgin Olive Oil*

*Penne with Grilled Eggplant, Portobello
Mushrooms and Marinara Sauce*

A Uniformed Attendant

we will serve... .

*Spinach and Goat Crepes
Cranberry and Apple Crepes*

\$70.00++ Per Person

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ALCOHOLIC BEVERAGES

Wine and Beer Bars

Talus Cabernet Sauvignon and Chardonnay, Forest Glen Merlot, Lindemans Bin 95 Sauvignon Blanc, Copper Ridge White Zinfandel, Selection of Imported and Domestic Beers, Assorted Soft Drinks and Mineral Water

<i>First Hour</i>	<i>\$13.00</i>
<i>Each Additional Hour</i>	<i>\$ 6.00</i>

Call Well Brands

Vodka: Smirnoff. Gin: Beefeater. Bourbon/Whiskey: Jack Daniel's Tennessee, Canadian Club. Scotch: Dewar's Blended Scotch. Rum: Bacardi Silver Rum. Tequila: Cuervo Gold. Brandy: Korbel. Wines: Talus Cabernet and Chardonnay, Forest Glen Merlot, Lindemans Bin 95 Sauvignon Blanc, Copper Ridge White Zinfandel. Beers: Budweiser, Bud Lite, Samuel Red Brick, Heineken.

<i>First Hour</i>	<i>\$14.00</i>
<i>Each Additional Hour</i>	<i>\$ 7.00</i>

Premium Well Brands

Vodka: Ketel One.. Gin: Tanqueray. Bourbon/Whiskey: Makers Mark Bourbon, Crown Royal Whiskey. Scotch: Johnnie Walker Red, Chivas Regal. Rum: Bacardi Select, 1800 Reposado. Tequila: Sauza Commemorativo. Brandy: Korbel. Wines: Canyon Road Chardonnay, Brancott Vineyards Sauvignon Blanc, Gallo of Sonoma Cabernet Sauvignon, Meridian Vineyards Merlot, Lindemans Bin 99 Pinot Noir, Copper Ridge White Zinfandel. Beers: Budweiser, Amstel Light, Samuel Adams Boston Lager, Heineken

<i>First Hour</i>	<i>\$16.00</i>
<i>Each Additional Hour</i>	<i>\$ 8.00</i>

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ADDITIONAL ENHANCEMENTS

- *Red Carpet on arrival*
- *Complimentary Place Cards*
- *White Glove Service*
- *Wedding Cake Created by our Executive Pastry Chef Daniel McCathern*
- *Special Table Linen Overlay*
- *Complimentary Bridal Suite*
- *Special Room Rate arranged for your guests*
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- *We have a preferred list of vendors who can assist you with the planning and execution of your special day*