

Blissful Weddings at the Westin Peachtree Plaza



Elevate your Senses with the 2011 Wedding Packages

*The Westin Peachtree Plaza
210 Peachtree St.
Atlanta, GA 30303*

*Catering Sales Manager
Lisa Clement 678.686.2421*



Welcome to the Westin Peachtree Plaza. We would be honored to host your big day! Please take a moment to indulge in our wedding packages. We promise that you will fall in love with our hotel....

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The Westin Peachtree Plaza Hotel

The enclosed menu information is for your consideration. If you have specific needs, we will be happy to customize a menu for your event. Menu prices are subject to change until ninety (90) days prior to the function date.

All food and beverage items for functions must be supplied and prepared by the hotel. The patron cannot remove food or beverage from the premises. No food or beverage is permitted to be brought into the hotel by patron or guests of the patron.

*The Westin Peachtree Plaza reserves the right to charge for the service of any food and beverages brought into the hotel in violation of hotel policy.

Our function room space is assigned based upon an anticipated number of guests and activity. The hotel reserves the right to change room assignments if there is a fluctuation in the number of attendees or activity.

Any signage must be pre approved by hotel management and should be provided to the hotel staff for placement.

Use of confetti or rice on Hotel premises is strictly prohibited and a cleaning fee will be charged for violation of this policy.

Storage fees will be assessed for packages arriving more than five (5) days prior to the scheduled function date. Cartage fees will be assessed for package shipments exceeding five (5) pieces or exceeding one hundred (100) pounds or four (4) feet in size.

Arrangements for storage crates during your meeting should be made prior to arrival with your Catering sales manager. Return shipment of packages is the responsibility of the patron. Applicable charges will apply if shipping is handled through the hotel.

Tax exempt groups must submit to the hotel a copy of their Georgia State Tax Exemption Certificate and number issued by the Internal Revenue Service no later than thirty (30) days prior to scheduled function. Payment must be received from the same party named on the Tax Exemption Certificate.

The Westin Peachtree Plaza requires security officers for certain events. Only Hotel approved security officers may be used. Your Catering sales manager will advise you of all security needs.

Any advertisement listing the name, location or phone number of the Westin Peachtree Plaza must be pre approved by hotel management.

Miscellaneous Fees:

- Food functions less than the required minimum of twenty five (25) will require additional labor charges of \$100.00
- Any changes to the function room set up within 72 hours of the event will be subject to additional setup fees of up to \$500.00

REHEARSAL DINNERS

BE INSPIRED TO HAVE YOUR REHEARSAL DINNER WITH US

we are happy to extend a 20% discount off of our published food and beverage rates for your rehearsal dinner.



plated dinners

all dinner entrees are accompanied by:
your selection of salad, freshly baked rolls and butter, starbucks freshly brewed coffee and decaffeinated coffee, tazo teas® and iced tea

dinner salads

young romaine hearts, golden raisins, candied walnuts and gorgonzola dressing
caesar salad with focaccia croutons, parmesan cheese and traditional caesar dressing
boston bibb and radicchio tossed with toasted pecans, sundried cranberries, chives and champagne vinaigrette
classic seasonal greens with cucumbers, tomatoes, julienne carrots and ranch dressing
frisée, red oak and baby romaine with kalamata olives, plum tomatoes and artichoke hearts with dijon mustard dressing

entrees

chicken florentine chicken breast stuffed with spinach and ricotta cheese, dusted with parmesan herbs, served with wild mushroom sauce, garlic mashed potatoes and broccolini **50.95**

oven roasted chicken breast with velvety cipollini soubise, wild mushrooms compote, polenta and red wine butter **48.95**

filet of beef tenderloin served with black peppercorn sauce, potato gratin, roasted baby carrots and haricot vert **65.95**

sautéed saffron salmon butter and saffron broth, braised root vegetables with pecans and jasmine rice **54.95**

maple pecan crusted pork loin sweet georgia brown potato purée and corn casserole with country ham **51.95**

baked couscous purse seasonal israeli couscous with fresh herbs baked in flaky phyllo dough on a bed of roasted red pepper sauce **54.95**

entrée duos

filet of beef tenderloin with cabernet sauce and grilled salmon with herb crust mushroom roasted red bliss potatoes with thyme and blanched asparagus **71.95**

petit filet of beef and grilled chicken breast, wild mushrooms, asparagus, bleu cheese potato gratin and peppercorn sauce **68.95**

spice rubbed chicken breast and citrus glazed halibut couscous with mint and roasted vegetable casserole with cumin **67.95**

dinner Tables

evening at the peach

mushroom bisque with crème fraîche

young mixed field greens with english cucumbers, tomatoes, red onions, croutons and feta cheese served with creamy herb dressing and citrus vinaigrette
caesar salad, focaccia croutons, parmesan cheese and traditional caesar dressing

crisp and roasted vegetable antipasto with yellow squash, zucchini, fennel, tomatoes, green and red peppers, prosciutto, capicola, fresh mozzarella, provolone, pepperoncini and marinated olives

selection of imported and domestic cheeses with sliced french bread and crackers

herb-marinated chicken with wild mushroom compote and tarragon
crusted polenta salmon with sherry wine vinegar sauce

dauphinoise potatoes
medley of fresh sautéed seasonal vegetables

assorted dinner rolls and butter

fruit tart, éclairs, mini pecan tart, macaroons, peach upside down cake, chocolate raspberry
cheesecake
key lime pie with mango sauce **71.95**

happy endings

viennese table
assorted french patisserie, individual tiramisu with cappuccino sauce, cannoli filled with
mascarpone cream, assorted chocolate truffles, assorted macaroons, death by chocolate with
bourbon vanilla cream, caramel pecan pie, deep dish apple pie **15.50**

bananas foster*
bananas sautéed with dark rum, brown sugar, cinnamon and nutmeg with haagen dazs vanilla
bean ice cream* **7.95**

cherries jubilee*
wild cherries sautéed in brandy, with haagen dazs® vanilla bean ice cream* **7.95**
crêpes station*

french crêpes served with dark hot chocolate sauce, suzette sauce, assorted haagen dazs® ice
creams and fresh vanilla whipped cream* **7.95**

starbucks® coffee station
starbucks® freshly brewed coffee & decaffeinated coffee, tazo® herbal teas, gourmet
accompaniments including: chocolate shavings, cinnamon sticks, orange zest, rock candy sticks,
whipped cream & flavored sugars **6.50**

your wedding at the westin peachtree plaza



congratulations on your engagement! You have entered into an exhilarating and momentous time in your life. planning the perfect wedding reception involves coordinating hundreds of details and making many important decisions. let our experienced wedding specialists take the responsibility of turning your dreams into reality to ensure that your special day will be a memory cherished forever.

unique special event space

the venue where you event is held should be as unique as you are. with over ten distinctive spaces available for your wedding celebration, you are sure to find the perfect one for your magical day. we are able to accommodate the most lavish affair for 800 guests to the most intimate event with 20 of your closest friends and family.

peachtree ballroom

this is one of atlanta's most unique ballrooms. the peachtree ballroom boasts balconies that surround and overlook the main floor which can accommodate up to 800 guests. for a truly grand affair, you can dance the night away under our exquisite chandeliers and 20 foot ceilings

plaza ballroom

this ballroom is truly a southern dream! beautiful plantation shutters surround the vast ballroom that will hold up to 300 guests.

vinings and overlook

the overlook suspends you over top of international boulevard. make a dramatic entrance into the cocktail reception by utilizing the overlook with its beautiful views and natural lighting. the adjacent vinings room is just the place for you and your guests to celebrate your reception up to 150 people.

lobby private lounge

if simple elegance is what you are seeking, we have several private event spaces, including the lobby private lounge. this is the perfect place for your rehearsal dinner or wedding reception for up to 60 people. floor to ceiling glass doors create a perfect entrance

exhilarating wedding packages

wedding package inclusions

bride and groom suite

we are pleased to provide a complimentary deluxe suite for the wedding night (based on availability).

preferred guest room rates

we are pleased to offer a preferred room rate for guests attending your celebration. These rates will apply the weekend of the event. Should your attendees require reservations other than a weekend night, we will do everything possible to accommodate their requests at the group rate. However, if the group rate is not available, they will be assessed at the prevailing rate. Individual rates do not apply to groups.

linens

banquet tables will be covered with floor-length linen. The hotel offers complimentary linen for each table in white or eucalyptus. Chair covers and a color sash can be provided at an additional fee.

parking

valet and self parking are available.

preferred parking rates for attending guests will be offered based upon availability.

starwood points

you will be rewarded with Starwood points for hosting the wedding. Ask your catering manager for more information or visit www.spg.com.

the starwood honeymoon collection

starwood has created a honeymoon collection of the most romantic resorts and destinations and exclusive honeymoon concierge will assist you in making all the arrangements. You may register for your honeymoon and have your family and friends contribute to it by purchasing "honeymoney" certificates. For more information please visit www.starwoodhoneymoons.com

personal website

starwood will provide a personal website catered for your needs. you may receive rsvp's, add links to your registry and allow guests the freedom to make their own hotel arrangements. ask your catering manager for more details.

other inclusions:

champagne or apple cider toast

wedding cake cut & served

votives to complement table centerpiece provided by client's vendor

elevated head table or sweetheart table

dance floor with dj table or band stage

tables for gifts, place cards, the wedding cake

THE SUN DIAL

RESTAURANT, BAR & VIEW

.....imagine your cocktail hour 723 feet above the city of atlanta

the sun dial restaurant, bar & view in atlanta's only tri-level dining complex featuring a revolving upscale restaurant, a rotating cocktail lounge and an observatory view level offering a breathtaking 360-degree panorama of the magnificent Atlanta skyline. An Atlanta landmark, thousands of locals and tourists board the scenic glass elevators each year to climb the westin peachtree plaza's 73 stories to the sun dial for its unbeatable views, classic cuisine and relaxing ambiance. Now this experience can be incorporated into your most important event.....your wedding reception.

the beautiful glass elevators will elevate your guests swiftly to the cocktails hour. flowing champagne and butler passed hors d' oeuvres will await them. your entrance will truly be grand as you join them at the top of the tallest hotel in the western hemisphere. elegant chimes will enlighten your guests it is time to journey to private elevators which will transport them some levels down, to one of our private ballrooms. here is where you will relish in the wedding receptions of your dreams.

can you imagine it? We've made it all come true...

ask us for pricing details and availability

"this is how it should feel"



afternoon Package

\$50 per person

afternoon weddings end at 4:00PM

one hour reception

(choose 4 hors d'oeuvres from the following. 6 pieces total per person)

imported and domestic aged cheeses

chef's selection of cheeses accompanied by fresh seasonal fruit garnish, carr's water crackers and miniature rye and pumpernickel breads

garden Fresh Vegetable Crudités

array of fresh vegetables with cracked black pepper buttermilk dip and roasted garlic hummus

fresh fruit display

sliced honeydew melon, cantaloupe, pineapple and the season's freshest berries served with yogurt dip

shrimp toast points

spicy tuna tartare

spinach pesto flatbread

mini mushroom burgers

chicken or beef satay

crab cakes

spanikopita

mini brioche

plated meal

(choose one salad and one entrée)

garden Salad

caesar Salad

grilled Salmon, Red roma tomatoe compote, asparagus with citrus zest and jasmine rice

citrus Grilled Chicken Breast, garlic mashed potatoes and grilled zucchini

roasted Chicken Breast, stuffed with spinach mushroom sauce, served with wild rice and shallot

green beans

grilled filet of choice beef tenderloin, cremini mushrooms, red wine sauce and caramelized shallots,

served with butter-whipped potatoes and asparagus

maple crusted pork loin

sweet georgia brown potato puree and corn casserole

enhancements

package price plus Cash Bar \$50 per person

package price plus 1 hour open premium bar \$62 per person

package price plus 4 hour open premium bar \$83 per person

package price plus 1 hour beer and wine bar \$60 per person

package price plus 4 hour beer and wine bar \$80 per person

price does not include 22% service charge & 8% Sales Tax

evening receptions

the cocktail hour

menu selections

(select one of the following)

imported and domestic cheese display with soft, hard and bold cheeses with crisp seasoned crackers and French bread, garnished with grapes and berries

or

fruit display to include sliced honeydew melon, cantaloupe, pineapple and the season's freshest berries

served with a cream yogurt dip

or

an array of fresh vegetables prepared with a variety of exotic dipping sauces

hot and cold hors d'oeuvres

(select up to four from the following list for a total of six pieces per person)

shrimp toast points

marinated Floridian baby shrimp with remoulade & dusted with lemon zest

red & yellow bruschetta

red & yellow tomatoes tossed with julienne basil and extra virgin olive oil on crisp baguette slices

spicy tuna tartare

on toasted croutons with Dijon aioli

spinach pesto flatbread

fire-roasted vegetables, spinach pesto and rosette of goat cheese

mini mushroom burgers

portobello mushroom, sun-dried tomatoes & goat cheese on petit squares of focaccia bread

chicken or beef satay

your choice of chicken or beef marinated with peanuts and Thai spices

crab cakes

handmade crabcakes with roasted red pepper coulis

spanikopita

flaky triangle phyllo pastry filled with spinach, zesty feta cheese & spices

mini brioche

with Italian honey and gorgonzola cheese

beverages

specialty cocktail drink -1 per guest

\$20 per person

price does not include 22% service charge & 8% Sales Tax

plated diner package

\$50 per person

choose one salad and one entree

westin salad

classic seasonal greens topped with tomato, cucumber, and julienne carrots served with ranch dressing

boston bibb salad

boston bibb and radicchio tossed with toasted pecans, sundried cranberries and chives served with vinaigrette dressing

classic caesar salad

crisp romaine topped with focaccia croutons and shredded parmesan cheese served with traditional caesar dressing

young romaine hearts

tossed with golden raisins and candied walnuts served with gorgonzola dressing

plated entrée selections

oven roasted chicken

with cipollini soubise, wild mushroom compote, polenta and red wine butter

chicken florentine

chicken breast stuffed with spinach and swiss cheese, dusted with parmesan herbs, wild mushroom sauce, garlic mashed potatoes and broccolini

maple pecan crusted pork loin

with sweet Georgia brown potato puree and corn casserole with country ham broccolini and onion compote

veal scallopine

sautéed with tarragon and served with wild mushrooms and polenta with fresh peas

saffron salmon

with butter saffron broth, braised roots vegetables with pecans and jasmine rice

filet of beef tenderloin

served with black peppercorn sauce, potato gratin and roasted baby carrots

enhancements

package plus cash bar	\$50 per person
package plus 1 hour open premium bar	\$62 per person
package plus 4 hour open premium bar	\$83 per person
package plus 1 hour beer and wine bar	\$60 per person
package plus 4 hour beer and wine bar	\$80 per person

price does not include 22% service charge & 8% Sales Tax

dinner table package

\$65 per person

salads and antipasto

young mixed field greens with English cucumbers, tomatoes, red onions, croutons and feta cheese served with creamy herb dressing and citrus vinaigrette

vegetable antipasto with crisp grilled eggplant, zucchini, peppers, carrots, celery and marinated olives, hummus and aioli dips

choose three of the following entrees

grilled salmon with basil lime butter sauce

crusted wasabi mahi mahi

beef sirloin with peppercorn sauce

stuffed chicken florentine with mushroom sauce

grilled chicken breast au jus

vegetable portobello lasagna

apple walnut stuffed roasted pork loin with apricot glaze

choose three of the following sides

roasted red bliss potatoes with onions and chives

medley of fresh sautéed seasonal vegetables

jasmine rice

fingerling potatoes

roasted garlic mash or sweet potato mash

couscous

blanched broccolini with butter

sautéed shallot green beans

enhancements

package price plus cash Bar \$65 per person

package price plus 1 hour open premium bar \$77 per person

package price plus 4 hour open premium bar \$98 per person

package price plus 1 hour beer and wine bar \$75 per person

package price plus 4 hour beer and wine bar \$95 per person

price does not include 22% service charge & 8% Sales Tax

reception dinner stations package

\$65 per person

garden salad station

boston bibb and radicchio with toasted pecans, sundried cranberries, chives and sherry vinaigrette
crisp romaine with foccacia croutons, shredded parmesan cheese and classic caesar dressing
display of artisan breads and rolls

brazilian style carving station

peppercorn encrusted striploin steak
served with roasted garlic horseradish
salmon en crouete
side of fresh salmon filled with spinach and mushrooms wrapped and baked in a puff pastry
served with berre nantua of white wine, butter and shallots

your choice of three of the following:

do the mashed potato- martini style
mashed Idaho potatoes with sour cream and butter
whipped sweet potatoes with butter and honey
served in individual martini glasses with an array of delicious toppings to include: chives, crumbled bacon, roasted garlic, cheddar cheese, herb cheese sauce, scallions, sour cream, mushrooms and brown sugar

lotsa pasta

assorted pasta made with fresh basil, extra virgin olive oil and parmigiano-reggiano
wild mushroom triangoli tossed with creamy gorgonzola sauce
tri-color tortellini with pesto goat cheese sauce
fusilli pasta with roasted tomatoes, peppers, onions and asparagus

wild mushroom and shrimp scampi

a variety of savory wild mushrooms including portobello, shiitake, crimini and oyster sautéed with brandy and cream
paired with shrimp scampi sautéed with olive oil, white wine, fresh garlic, tomatoes and butter
served with grilled rosemary and sourdough breads

asian station

stir fry of shrimp and chicken tossed in soy ginger glaze with bamboo shoots, bok choy, baby corn, water chestnuts, peppers, cashews and snow peas
served with steamed white rice, fortune cookies and chopsticks in abox

enhancements

package price plus Cash Bar	\$65 per person
package price plus 1 hour open premium bar	\$77 per person
package price plus 4 hour open premium bar	\$98 per person
package price plus 1 hour beer and wine bar	\$75 per person
package price plus 4 hour beer and wine bar	\$95 per person

price does not include 22% service charge & 8% Sales Tax

wedding package enhancements

appetizers

classic shrimp cocktail with horseradish & Dijon mustard sauce	7/guest
roasted mushroom ravioli with butter herb broth & parmigiano-reggiano cheese	7.5/guest
savannah crab cakes with spicy red pepper coulis & corn relish	8.5/guest
lobster bisque with crème fraîche and aged sherry	6.5/guest

wedding Cakes:

Our very talented pastry chef can create the wedding cake of your dreams! Prices start at \$300. Ask your catering manager for more details.

wedding cake enhancements:

2 chocolate covered strawberries	2 / guest
Scoop of Vanilla or chocolate ice cream	2 / guest

viennese table

10.95/guest

Assorted tortes and homemade pies, petite fours, chocolate dipped strawberries, truffles and miniature French pastries

Starbucks regular and decaffeinated coffee and tazo teas

Served with gourmet condiments to include chocolate shavings, orange zest, cinnamon sticks and whipped cream

sushi display

20/guest (4 pieces per person)

Assorted sushi and sashimi to include California rolls, salmon, vegetable, spicy tuna and nigiri with soy sauce, wasabi and pickled ginger

beverage enhancements

Upgrade to an ultra premium bar	5/guest
Absolute, crown royal, Bombay sapphire, Johnny walker black, jack daniel's, jose cuervo gold, myers original dark and Bacardi limon	

add cordials

Bailey's, grand marnier, kahlua, amaretto, romana sambuca, and countreau	8.5/guest
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gourmet coffee station

6/guest

Starbucks regular and decaffeinated coffee, assorted tazo hot teas, chocolate shavings, color sugar cane sticks, cinnamon sticks, chocolate spoons, whipped cream, honey and flavored creams

non-alcoholic punch

35/gallon

champagne punch

55/gallon

brunch menu

the traditional brunch

\$30 per person

fresh seasonal fruit display
freshly scrambled eggs
crisp bacon
country sausage
breakfast potatoes
seared salmon, sweet hoi sin glaze, sake sesame cucumbers
herb roasted chicken breast, spiced apples, cider ginger glaze
freshly baked muffins
cheese Danish
assorted bagels
variety of fruit breads
butter, preserves & cream cheese
fresh orange juice
assortment of bottled juices
premium coffee & decaffeinated
hot teas, hot chocolate

make it extra special:

belgian waffle station*

freshly prepared belgian waffles served with toasted pecans, fresh berries, chocolate sauce, warm vermont maple syrup and whipped cream 5

smoked scottish salmon

chopped eggs, diced tomatoes and red onions, capers and cream cheese with assorted mini bagels and lavosh 7

marinated flat iron steak

caramelized shallots and balsamic demi-glaze 6

roasted loin of pork

dried fruits, red cabbage and roasted apples 4

omelet and egg station*

selection of meats, cheeses and fresh vegetables including ham, bacon, cheddar cheese, sweet peppers, onions, tomatoes and chopped parsley, created for your personal taste 7.95

the smoothie bar

low fat yogurt blended individually with fresh bananas & strawberries 6.25

A minimum of 50 guests is required. A \$150 surcharge applies for less than 50.

Preferred Wedding Vendors

Flowers

Fuji Florals- www.fujifloraldesign.com 404-881-0363

Event Decorators

Georgia Engagements - Shun Scott 404-438-4818

Photographers

John Campbell Photographers www.campbellimaging.com 404-872-5453

Keith Cephus Photography www.keithcephus.com 757-560-3913

Our Labor of Love - www.ourlaboroflove.com 404-827-9621

Wedding Planners

Brian Green - FG Events www.fandgevents.com 786-564-1557

