



DOUBLETREE
BY HILTON™
ATLANTA - BUCKHEAD



Wedding Menus



DOUBLETREE

BY HILTON™

ATLANTA - BUCKHEAD

Engagement or Rehearsal Dinners - Plated

Plated Dinners are served with our Chef's Appropriate Accompaniments,
Rolls, Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

FIRST COURSE - Select one

Chef's Featured Soup of the Day

Leek and Potato Soup

Lobster Bisque, Cilantro Cream

House Greens, Sliced Pear, Red and Yellow Grape Tomatoes,
Champagne Vinaigrette

Romaine Hearts, Classic Caesar Dressing, Herb Croutons,
Reggiano Cheese

Warm Spinach Salad, Red Onion, Feta, Applewood Smoked
Bacon Vinaigrette

House-made Pappardelle, Rock Shrimp, Basil Pesto

Grilled Ahi Tuna Salad

Haricot Verte, Roasted Potatoes, Nicoise Relish

DESSERT COURSE - Select one

Strawberry Shortcake, Romanoff Cream

Tiramisu with Espresso Rum Sauce

Vanilla Bean Crème Brûlée Cheesecake

Chocolate Opera Torte

ENTREES - Select one

Breast of Free Range Chicken

Tarragon, Parsnip-Potato Puree, Seasonal Vegetables
\$49.00 Per Person

Grilled New York Strip Steak

Potato Puree, Wild Mushrooms
\$55.00 Per Person

House-made Pappardelle

Broccolini, Roasted Butternut Squash, Olive and Sun-dried Tomato,
Garlic Oil, Marscarpone
\$49.00 Per Person

Dual Entree: Salmon and Chicken

Salmon and Herb Roasted Chicken, Basil Whipped Potatoes,
Rosemary-Mustard Glaze, Roasted Carrots
\$55.00 Per Person

Flat Iron Steak

Seasonal Vegetables, Buttermilk Onion Rings, Red Wine Reduction
\$58.00 Per Person

Pan Roasted 'Market Fish'

Confit, Fennel, Fresh Hearts of Palm, Nicoise Relish
\$51.00 Per Person



DOUBLETREE

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ATLANTA - BUCKHEAD

Engagement or Rehearsal Dinners - Buffet

Buffet Dinners are served with Rolls, Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

DINNER BUFFET

Soup and Salads - Select three

Chef's Featured Soup of the Day

Leek and Potato Soup

Lobster Bisque, Cilantro Cream

Romaine Hearts, Classic Caesar Dressing, Herb Croutons, Reggiano Cheese

Chilled Penne, Roasted Tomatoes, Garlic Confit, Pecorino Romano

Fresh Mozzarella with Vine-Ripened Tomatoes, Garden Fresh Basil and Olive Oil

Entrees - Select two

Roast King Salmon, Seasonal Vegetables, Caper Butter

Horseradish Crusted Flat Iron Steak, Wild Mushroom Ragout

Herb Roasted Chicken, Wild Mushroom Fricassee

Grilled Chicken Breast, Lemon-Thyme Butter

Grilled Flank Steak, Red Wine Cracked Pepper Sauce

Roasted Pork Loin with Pineapple Mango Salsa

Grilled Hanger Steak with Bleu Cheese and Balsamic Shallot Reduction

Accompaniments - Select two

Parmesan and Asparagus Risotto

Country Style Mac-n-Cheese

Roasted Garlic Mashed Potatoes

Grilled Asparagus, Toasted Pine Nuts

Haricot Verte

Sweets - Select one

Strawberry Shortcake, Romanoff Cream

Blueberry Cheesecake, Fruit Compote

Chocolate Decadence Layer Cake

Warm Rum-Raisin Brioche Bread Pudding, Candied Nuts,

Creme Anglaise

(25 person minimum)

\$62.00 Per Person



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Bridal Showers

Enjoy a Plated Lunch or Surprise everyone with a Special Afternoon Tea!

PLATED LUNCHEON

First Course ~ Select one

Hearts of Romaine, Classic Caesar Salad with Shaved Parmigiano-Reggiano Cheese and Crispy Herb Focaccia Croutons

Caponata Salad with Zucchini, Red Onions, Tomatoes, Olives and Basil

Orecchiette Pasta with Baby Arugula, Cherry Tomatoes and Light Pesto Vinaigrette

Haricot Verte Salad with Oranges, Jicama and Sherry-Mustard Vinaigrette

Housemade Ceviche

Entrees ~ Select one

Grilled Herb Marinated Hanger Steak
Truffle Risotto, Fresh Seasonal Vegetables, Red Wine Shallot Sauce

Roasted King Salmon
Tomatoes, Baby Spinach and Lemon Caper Beurre Blanc

Penne Pasta Primavera
Roasted Garlic, Herbs and Fresh Seasonal Vegetables

Dessert ~ Select one

Flour less Chocolate Torte

Triple Mousse Cake

Chef's Choice of Cheesecake

*Served with Warm Rolls, Butter, Freshly Brewed Coffee,
Decaffeinated Coffee or Tea*

\$42.50 Per Person

AFTERNOON TEA

Home Baked Scones with Devonshire Cream and Fruit Preserves

Assorted Finger Sandwiches to include:
Watercress, Smoked Salmon, Prosciutto with Boursin
Cheese, Chicken Salad

Tea Cookies, Mini Pastries, Chocolate Covered Strawberries,
Macarons and Assorted Pastries
\$30.00 Per Person



Packages - Ceremony

If you choose to have your ceremony at our hotel it will be requested that you have a "day of" wedding coordinator. Our talented wedding planner and attentive staff are dedicated to providing an exceptional level of personalized service to make your wedding day everything you want it to be.

It's your day. When you plan your vows, we invite you to honor your cultural heritage, observe religious practices or create something all your own. And please do bring your favorite musicians and honored officiant(s). Or if you'd like, our wedding coordinator will be happy to suggest vendors in the area.

DoubleTree by Hilton Atlanta Buckhead hosts just one wedding at a time, allowing the bride and groom to receive our exclusive attention. Our skilled wedding professionals are dedicated to making every detail of your wedding an unforgettable experience. Our hotel wedding reception packages offer many options: a cocktail reception with hors d'oeuvres and stations, private bridal party reception, four-hour premium brand open bar, four-course dinner with table-side entrée selection, wine service, chair covers and much more! Enjoy a complimentary Bridal Suite, discounted room rates for out-of-town wedding guests and several breakfast options. Our convenient Atlanta Buckhead wedding venue provide easy access to restaurants, shopping and Hartsfield Jackson Airport.

WE INCLUDE THE FOLLOWING:

Modern Cushioned Ceremony Seating (same chairs that will be used for the reception)

Complimentary Rehearsal Room for the Day Prior

Changing Room

Complimentary Microphone with Sound System

Miscellaneous Tables (as requested) for Sand or Candle Ceremonies

Exclusive Attention (we only contract one wedding at a time)

Prices begin at \$500 (based on event space required)



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ATLANTA - BUCKHEAD

Packages - Details

All Wedding Packages include:

Display(s) & Hand Passed Hors D'oeuvres for the Cocktail Hour
Champagne Toast or Sparkling Cider Toast
Private Bridal Reception & Holding Room
Floor Length Damask Table Linens
Cylinder Vases with Floating Candles, Votive Candles and Mirrored Tiles
Complimentary Suite for the Bride & Groom
Dedicated Banquet Captain & Servers
Exclusivity of the Ballroom

**Wedding cakes are to be provided by client.*

PLATINUM PACKAGE

Four Hour Premium Brand Bar

Three Displays & Five Hand Passed Hors D'oeuvres

Four Course Plated Dinner

First Course | Intermezzo | Entrée Course

Wine Service during Dinner (Tier Three Wines)

Champagne Toast
Chiavari Chairs
Complimentary Room for Parents of the Bride and Groom

GOLD PACKAGE

Four Hour Premium Brand Bar

Two Displays & Four Hand Passed Hors D'oeuvres

Four Course Plated Dinner

First Course | Intermezzo | Entrée Course

Wine Service during Dinner (House Wine)

Champagne Toast
Chiavari Chairs

SILVER PACKAGE

Four Hour Call Brand Bar*

Two Displays & Four Hand Passed Hors D'oeuvres

Three Course Plated Dinner

First Course | Entree Course
Champagne Toast

**or Three Hour Premium Brand Bar*

ROSE PACKAGE

This is a Non-Alcoholic Package and is available Friday or (ending by 4 pm) or Sunday.

Assorted Soft Drinks and Juices

One Display & Four Hand Passed Hors D'oeuvres for reception prior to meal.

Three Course Plated Lunch or Dinner

First Course | Entrée Course
Sparkling Cider Toast

See Bar Menu for Top Shelf Liquor Options and Specialty Drink Stations that we offer

LIQUOR BRANDS

Premium Brands

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Johnny Walker Black Scotch
Jack Daniels
Canadian Club
Cuervo Gold Tequila
Trinity Oaks
Imported & Domestic Beers,
Soft Drinks, Juices and Bottled Water

Call Brands

Pinnacle
Amsterdam Gin
Cruzan Rum
Dewar's Scotch
Jim Beam Bourbon
Seagram's 7
Sauza Tequila
Canyon Road Wine
Imported & Domestic Beers,
Soft Drinks, Juices and Bottled Water

**Wine Selection Menu Upon Request*

Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.



DOUBLETREE

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ATLANTA - BUCKHEAD

Packages - Cocktail Hour

DISPLAYS

Salumeria

Decorative Display of Cured Imported Meats from around the World, Assorted Cured and Brined Olives, Roasted Peppers, Grilled Asparagus with Balsamic, Flavored Oils and Crusty Fresh Baked Breads, Housemade Ceviche

Mezze Table

Hummus, Baba Ghanoush, Muhammara, Labneh Yogurt Dip, Stuffed Grape Leaves, Tabbouleh, Cucumber Tomato Salad, Marinated Olives, Pita Crisps, Flat Bread and Lavash

Farm Stand

Seasonal Crisp Vegetables, Terra Chips, Chipotle Buttermilk, Truffle Onion and Sour Cream Dips

Artisan Cheese Table

International and Domestic Cheeses, American and European Farmstead Cheeses, Served with Fresh and Dried Fruits, Sliced Baguettes, Walnut Raisin Breads, Gourmet Biscuits

Golden Orchard

Sliced Seasonal Fresh Fruit and Sweet Berries, Honey Yogurt Dip

HORS D'OEUVRES

Hand Passed During the Cocktail Hour

Buffalo Chicken Spring Rolls, Bleu Cheese Sauce

Miniature Reuben Bites, Russian Dressing

Mini Beef Wellington, Perigord Sauce

Maryland Crab Cake, Remoulade Sauce

Phylo Wrapped Shrimp, Gingered Ponzu Sauce

Spanikopita

Coconut Breaded Chicken Tenderloin, Pineapple Relish

Mushroom Risotto Fritters

Scallop Ceviche

Asparagus Wrapped in Asiago

Pulled Pork Sliders, Creamy Coleslaw

Tomato Bruschetta

Mediterranean Chicken Skewers, Tzatziki Sauce

Vegetable Samosa, Honey Yogurt Sauce

Cherry Tomato & Mozzarella Skewers, Basil Pesto

Beef Satay with Onion Demi



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Packages - Plated

All dinners are served with the appropriate accompaniments, freshly baked rolls, butter, coffee, decaffeinated coffee and tea.

FIRST COURSE

Mixed Field Greens, Yellow and Red Sweet Tomatoes,
Champagne Shallot Vinaigrette

Baby Spinach Salad, Candied Pecans, Goat Cheese, Roasted
Pears, Aged Sherry Vinaigrette

Watercress Salad, Roasted Beets, Candied Walnuts, Maytag
Bleu Cheese, Balsamic Vinaigrette

BLT Salad, Diced Heirloom Tomatoes, Crisp Iceberg,
Applewood Smoked Bacon, Garlic Crostini, Bleu Cheese
Dressing

Baby Romaine, Roasted Tomatoes, Shaved Parmesan, Classic
Caesar Dressing

RECEPTION INTERMEZZO

Lemon or Mango Sorbet

Included in the Platinum & Gold Packages

WINE SERVICE

Wine service during dinner is included in the Platinum and Gold Packages

ENTREES

Herb Chicken Breast

Parmesan Risotto, Sautéed Broccoli Rabe, Roasted Garlic Jus

Platinum Package Price \$120

Gold Package Price \$110

Silver Package Price \$99

Rose Package Price \$65

Herb Butter Basted Chicken Breast

Crushed Fingerling Potatoes, Haricots Verte, Thyme Jus

Platinum Package Price \$128

Gold Package Price \$115

Silver Package Price \$99

Rose Package Price \$76

Grilled French Breast of Chicken

Wild Mushroom Barley Risotto, Wilted Greens, White Wine
Chicken Jus

Platinum Package Price \$130

Gold Package Price \$116

Silver Package Price \$99

Rose Package Price \$75

Crispy Skin Salmon

Parmesan Risotto, Oven-Dried Tomatoes, Caramelized Fennel,
Saffron Nage

Platinum Package Price \$140

Gold Package Price \$121

Silver Package Price \$118

Rose Package Price \$70

Pan Roasted Norwegian Salmon

Wilted Spinach, Wild Mushrooms and Confit of Fingerling
Potatoes, Warm Tomato Capers Vinaigrette

Platinum Package Price \$135

Gold Package Price \$110

Silver Package Price \$99

Rose Package Price \$65

Espresso Rubbed Filet of Beef

Parsnip Puree, Spinach, Port Wine Reduction

Platinum Package Price \$138

Gold Package Price \$120

Silver Package Price \$115

Rose Package Price \$80

Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.



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Packages - Buffet

Wedding Dinner Buffet Package includes:

Hors D'oeuvres & Displays Served at the Cocktail Hour - Elegant Dinner Buffet - Four Hour Call Brand Bar or Three Hour Premium Brand Bar - Champagne Toast

COCKTAIL HOUR

See 'Cocktail Hour' Menu for selection of hand passed Hors D'oeuvres and Displays

**Wedding cakes are to be provided by the client.*

DINNER BUFFET - *Select two*

Salads

Baby Greens Salad with Creamy Peppercorn Dressing & Champagne Vinaigrette

Pasta Salad with Julienne of Smoked Chicken, Grilled Artichokes, Kalamata Olives, Roasted Tomato Vinaigrette

Grilled Vegetable Salad Served with Truffle Dressing and Shaved Parmigiano-Reggiano

Saffron Rice Salad served with Shrimp, Bay Scallops, Peppers and White Balsamic Dressing

Entrees

Orecchiette Pasta, Plum Tomatoes, Asparagus, Parsley, Lemon Infused Olive Oil, Grated Pecorino Romano
Pan Roasted Trout, White Beans, Smoked Tomato, Arugula Stew, Herb Oil

Sautéed Chicken Breast Served with Lemon Caper Sauce

Festive Wild Rice Blend with Dried Cranberries and Slivered Almonds, Roasted Potatoes with Caramelized Onions, Maple Glazed Winter Root Vegetables

Carving Station - *Select one*

Herb Rubbed Grain Fed Prime Rib Shallot Merlot Sauce, Silver Dollar Rolls

- or -

Slow Roasted Turkey Breast Giblet Gravy and Chestnut Stuffing

- or -

Smoked Ham Glazed Bourbon Maple Mustard and Buttermilk Biscuits

\$85.00

Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.



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Packages - Stations

This Wedding Package was designed for a more casual 'feel', encouraging guests to move around the room, mingling with other guests. We suggest only partial seating. Price is based on a four hour reception.

The following is included in this package:

Four Types of Hors D'oeuvres
Two Cold Displays
One Carving Station
Two Specialty Stations
Four Hour Call Brand Bar or Three Hour Premium Brand Bar
Champagne Toast

HORS D'OEUVRES - *Select four*

Buffalo Chicken Spring Rolls, Bleu Cheese Sauce
Miniature Reuben Bites, Russian Dressing
Mini Beef Wellington, Perigord Sauce
Maryland Crab Cake, Remoulade Sauce
Phyllo Wrapped Shrimp
Mini "BLT" Sandwich Bites
Spanikopita
Coconut Breaded Chicken Tenderloin, Pineapple Relish
Mushroom Risotto Fritters
Ceviche
Asiago Asparagus
Pulled Pork Sliders, Creamy Coleslaw
Tomato Bruschetta
Mediterranean Chicken Skewers, Tzatziki Sauce
Vegetable Samosa, Honey Yogurt Sauce
Cherry Tomato & Mozzarella Skewers, Basil Pesto

COLD DISPLAY STATIONS - *Select two*

Baskets of Vegetable Crudite

An Excellent Assortment of Garden Fresh Vegetables with Hummus and Dipping Sauces

Grilled Vegetables

Assorted Sweet Bell Peppers, Eggplant, Zucchini, Yellow Squash, Portabello Mushrooms, Asparagus, Red Onion, Roma Tomatoes, Radicchio and Belgian Endive. Served with Balsamic Vinegar and Extra Virgin Olive Oil

Domestic Cheese

Aged Cheddar, White Vermont Cheddar, Walnut Crusted Goat Cheese, Camembert, Buttermilk, Bleu, Dried Apricots, Assorted Crackers, French Baguettes, Walnut Raisin Crisps

Dipit

Pico de Gallo, Red Pepper Hummus, Pesto Spread, Warm Potato Chips, Warm Tortilla Chips

Tuscan Table

Mozzarella with Basil and Extra Virgin Olive Oil, Artichoke Hearts, Kalamata Olives, Chilled Ratatouille Salad, Marinated Mushroom Salad, Cannellini Bean Salad, Fire Roasted Peppers, Charcuterie, Imported and Domestic Farm Cheeses, Decorative Display of Breads

GRAND RECEPTION STATIONS

Select one Carving Station

Select two Specialty Stations

Carving Stations

Whole Roasted Turkey Breast

Sausage and Sage Dressing, Giblet Gravy, Cranberry Relish, Rosemary Mayonnaise

Roasted Skirt Steak

Bordelaise Sauce, Sautéed Button Mushrooms

Espresso Rubbed Pork Tenderloin

Cilantro Creamed Potato & Black Bean Sauce

Bone-in Maple Glazed Ham

Cheddar Cheese Potatoes au Gratin, Roasted Maui Pineapple Relish

Salmon

Ranch Herb Salad with Lemon Cracked Black Pepper Vinaigrette

Herb Roasted Prime Rib of Beef

Slow roasted with Lyonnaise Potatoes, Red Wine Sauce and Creamy Horseradish Sauce



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Specialty Stations - Select Two

Gourmet Pasta Station - Risotto Station - Yukon Gold Mashed Potato Station

All accompanied by specialty rolls.

GOURMET PASTA STATION - *Select two*

Penne Rigaté - Sweet Italian Fennel Sausage, Tomatoes, Yellow Peppers, Niçoise Olives, Sweet Basil Leaves and Extra Virgin Olive Oil, Fire Roasted Tomato Sauce

Orecchiette - Baby Shrimp, Scallops, Shitake Mushrooms, Arugula, French Tarragon and Tomato Sauce

Ricotta Cheese Tortellini - Baby Spring Spinach, Roasted Garlic, Snipped Chives, Parmigiano-Reggiano Cream

Farfalle - Smoked Chicken with Tomato Basil Cream Sauce

Wild Mushroom Ravioli - Sage, Shallots and Beurre Noisette

All pastas served with assorted garlic bread sticks and parmesan cheese.

COFFEE STATION

Freshly brewed coffee, decaffeinated coffee and a selection of teas.

(Station will be available when the cake is cut)

YUKON GOLD MASHED POTATO STATION - *Select two*

The Old Standard

Applewood Smoked Bacon, Tillamook Cheddar Cheese, Sour Cream and Chives

Meat and Potatoes

Braised Beef Short Ribs with Horseradish Creamed Potato, Red Wine Sauce and Crispy Onions

Southern Style

Buttermilk Creamed Potato, Fried Chicken and Black Pepper Country Gravy

RISOTTO STATION - *Select two*

Garden Vegetable Risotto

Seasonal Vegetables, Herbs, Vegetable Nage, Parmigiano-Reggiano Cheese

Italian White Truffle Risotto

Wild Mushrooms, Pearl Onions, Sweet Basil, Prosciutto, Asparagus

Smoked Chicken Risotto

Arborio Rice, Asparagus Tips, Smoked Chicken, Tomato Concassé, Roasted Garlic and Saffron

\$120.00 per person



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Packages - Children

CHILDREN MEALS - *Select one*

Fresh Fruit Cup

Chicken Tenders and Fries

Fresh Fruit Cup

Grilled Chicken Strips and Macaroni & Cheese

Fresh Fruit Cup

Peanut Butter & Jelly and Chips

Fresh Fruit Cup

Mini Burger and Fries

Fresh Fruit Cup

Mini Cheese Pizza

For children under 10 years of age

\$14.95 Per Person

VENDOR MEALS - *Select one*

Chicken Caesar Wrap

Vegetarian Wrap

Chicken Caesar Salad

Served with Chips and Soft Drink

\$14.95 Per Person

Bar & Wine - Host

The sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Per Drink Pricing *(On Consumption)*

Premium Labels	\$9.00
Super Premium Labels	\$10.00
House Wine	\$8.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Cordials and Liqueurs	\$12.00
Sparkling and Still Waters	\$4.00
Soft Drinks	\$4.00

Additional Fees

Bar Set Up Fee	\$135.00
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Cocktail Package *(Per Person Pricing)*

Premium Labels: New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Sauza Blue Tequila, Jack Daniels Whiskey, Dewar's Scotch and Jim Beam Bourbon

First Hour	\$25.00
Second Hour	\$35.00
Three Hours	\$40.00
Four Hours	\$45.00

Super Premium Labels: Tito's Vodka, Bombay Gin, Bacardi Rum, Herradura Tequila, Gentleman Jack Whiskey and Maker's Mark Bourbon

First Hour	\$30.00
Second Hour	\$40.00
Three Hours	\$45.00
Four Hours	\$50.00

Beer, Wine & Soda Package *(Per Person Pricing)*

First Hour	\$18.00
Second Hour	\$22.00
Additional Hours	\$7.00



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ATLANTA - BUCKHEAD

Bar & Wine - Host

Other Beverage Options

Champagne or Wine Punch

Margarita

Bloody Mary

Sangria Red/White

\$45.00 Per Gallon

Lemonade Bar

Lemonade for Adults... Electric Lemonade,
Raspberry Pucker Lemonade and Tennessee Sipping Cream;
Lemonade and Made From a Variety of Natural Flavorings

\$12.00 Per Person

Bar & Wine - Cash

The sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, alcoholic beverages cannot be brought into the hotel from the outside.

Per Drink Pricing *(On Consumption)*

Premium Labels: New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Sauza Blue Tequila, Jack Daniels Whiskey, Dewar's Scotch and Jim Beam Bourbon
\$10.00

Super Premium Labels: Tito's Vodka, Bombay Gin, Bacardi Rum, Herradura Tequila, Gentleman Jack Whiskey and Maker's Mark Bourbon
\$11.00

House Wine: Canyon Road - Chardonnay, Merlot, Cabernet and Pinot Noir
\$9.00

House Wine
\$8.00

Domestic Beer
\$5.00

Imported Beer
\$6.00

Cordials and Liqueurs
\$13.00

Sparkling and Still Waters
\$4.00

Soft Drinks
\$4.00

Additional Fees

Bar Set Up Fee
\$135.00



DOUBLETREE

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ATLANTA - BUCKHEAD

Bar & Wine - Wine

TIER ONE - Canyon Road

Chardonnay
Merlot
Cabernet
White Zinfandel
Pinot Noir
\$28.00 Per Bottle

TWO TIER - Trinity Oaks

Chardonnay
Merlot
Cabernet
\$35.00 Per Bottle

THREE TIER - Kendall Jackson Reserve

Chardonnay
Merlot
Cabernet
\$42.00 Per Bottle

Outside Caterer - Kosher

PRICES

\$35 per person Lunch
\$55 per person Dinner
\$90 per person Dinner with Four Hour Call Brand Bar
\$95 per person to upgrade to Four Hour Premium Brand Bar

Prices include 23% service charge and all sales taxes

PACKAGE INFORMATION

We are pleased to provide the following:

Event Space for the Cocktail Reception & Dinner
Cherry Wood Dance Floor
Dinner Rounds and Chairs
Staging for Entertainment or Head Table
Damask Floor Length Linens & Cloth Napkins in White, Ivory or Black
Hotel Candle Centerpieces, Votive Candles & Mirror Tile
Banquet Captain and Dedicated Service Staff
Special Tables Such As; Head Table, Cake Table, Buffet Tables, Gift, Place Card or Guest Book Table
Non-alcoholic beverages to include; soft drinks and juices.
Coffee and Tea service provided with the meal.
Staging area for the caterer and Hot Boxes.
Complimentary Suite or (2) Standard Guest Rooms
HHonor Points awarded

MISCELLANEOUS INFORMATION

The hotel reserves the right to approve the caterer. Please do not sign a contract with a caterer unless the caterer has been approved.

The caterer must provide a copy of their insurance policy, and their license.

A guarantee is needed 3 business days prior to the event. Hotel will provide seating up to 5% over the guarantee.

Ceremony space or any other event space may incur additional rental fees.

A non-refundable deposit of 25% of the estimated total is due with the signed contract. An additional 50% deposit is due 30 days prior to the event. The balance is due with the guarantee two weeks prior to the event.

The hotel requires a credit card on file for any incidental expenses that may occur.

Fulton County Alcohol Beverage Control has licensed the DoubleTree by Hilton, Atlanta Buckhead and as such is the only licensee that may provide alcoholic beverages at the event. No alcoholic beverages of any type may be provided by the client or caterer. Bar pricing is listed under the Bar & Wine category and would be an additional charge.

Use of hotel preparation areas or use of the hotel kitchen must be coordinated and agreed upon by the Executive Chef.

Kosher pricing is based on the caterer supplying china, flatware and service ware.

****Kosher meals will be provided by "The Kosher Gourmet"***

Outside Caterer - Other Ethnic

PRICING INFORMATION

\$35 per person - Lunch
\$35 per person - Dinner
\$85 per person Dinner with Four Hour Call Brand Bar
\$95 per person to upgrade to Four Hour Premium Brand

Prices include 23% service charge and all sales taxes

PACKAGE INFORMATION

We are pleased to provide the following:

Event Space for the Cocktail Reception & Dinner
Cherry Wood Dance Floor
Dinner Rounds and Chairs, China, Glassware and Cutlery
Staging for Entertainment or Head Table
Damask Floor Length Linens & Cloth Napkins in White, Ivory or Black
Hotel Candle Centerpieces, Votive Candles & Mirror Tile
Banquet Captain and Dedicated Service Staff
Special Tables Such As; Head Table, Cake Table, Buffet Tables, Gift, Place Card or Guest Book Tables.
Non-alcoholic Beverages to include; Soft Drinks and Juices.
Coffee and Tea Service Provided with the Meal.
Staging area for the caterer and Hot Boxes.
Complimentary Suite or (2) Standard Guest Rooms
HHonor Points awarded

MISCELLANEOUS INFORMATION

The hotel reserves the right to approve the Caterer. Please do not sign a contract with a caterer unless the caterer has been approved.

The caterer must provide a copy of their insurance policy, minimum of two million dollars.

A guarantee is needed 3 business days prior to the event. Hotel will provide seating up to 5% over the guarantee.

Ceremony space or any other event space may incur additional rental fees.

A non-refundable deposit of 25% of the estimated total is due with the signed contract. An additional 50% deposit is due 30 days prior to the event. The balance is due with the guarantee two weeks prior to the event.

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Day After - Breakfast

Choose a Private Dining Room or Enjoy a Leisurely Breakfast in the Slightly South Restaurant

PRIVATE BREAKFAST BUFFET

Sliced Seasonal Fruit & Berries

House made Granola

Assorted Yogurt

Cereal with Whole, 2% and Skim Milk

Fresh Baked Muffins, Danish, Pastries, Bagels

Served with Butter, Jelly, Jam, Cream Cheese and Preserves

Scrambled Eggs with Chives and Sharp Cheddar Cheese,
Roasted Fingerling Potatoes, Turkey or Pork Sausage Links
and Applewood Smoked Bacon

Served with Freshly Brewed Regular Coffee, Decaffeinated
Coffee or Tea

\$34.00 Per Person

SLIGHTLY SOUTH RESTAURANT BREAKFAST

Sliced Seasonal Fruit & Berries

House made Granola

Assorted Yogurt

Cereal with Whole, 2% and Skim Milk

Fresh Baked Muffins, Danish Pastries, Bagels

Served with Butter, Jelly, Jam, Cream Cheese and Preserves

Scrambled Eggs, Breakfast Potatoes, Breakfast Sausage,
Bacon, Oatmeal and Chef's Choice of two Specialty items
such as; French Toast, Blintzes, Sausage Gravy & Biscuits,
Burritos, Crepes, Quiche or Huevos Ranchero

Action Station - Chef prepared Omelets, Pancakes, Belgian
Waffles and Eggs made fresh

Served with Freshly Brewed Regular Coffee, Decaffeinated
Coffee or Tea

\$57.00 Per Person

*The Slightly South Restaurant Breakfast is limited to
a maximum of 25 guests and requires a guaranteed
attendance just like the private dining option. An area
will be reserved for your guests.*



DOUBLETREE

BY HILTON™

ATLANTA - BUCKHEAD

Day After - Brunch

Make it your own special buffet...!

CRAFT YOUR OWN BRUNCH BUFFET

Basic Buffet

Chilled Bottled Juices;

Orange , Apple, Grapefruit, Cranberry, Tomato

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Freshly Baked Muffins, Breakfast Pastries, Croissants, Butter, Preserves

Cheddar and Plain Scrambled Eggs

Assorted Cold Cereal, 2% and Skim Milk

\$20.00 Per Person

Enhancements

Breakfast Stations

Smoked Salmon, Cream Cheese, Chopped Eggs, Red Onion, Capers and Mini Bagels

Omelet Station

Fresh Waffle Station

\$8.00 Per Person

**Requires a Chef Attendant at \$90*

ENHANCEMENTS

Salads

Fresh Garden Salad, Tomato, Cucumbers, Carrots, Croutons,

Choice of two Dressings

Fresh Seasonal Sliced Fruit

Cucumber Salad, Dill Sour Cream Dressing

Vegetable Pasta Salad

Fresh Mozzarella and Tomato

\$7.00 Per Person

Breakfast Hot

Sausage Links, Applewood Smoked Bacon, Grilled Ham

French Toast, Warm Syrup

Apple Sauce and Sour Cream

\$6.00 Per Person

Lunch Hot

Chicken Asiago, Artichokes, Kalamata Olives, Asiago Cream

Herb Crusted Salmon, Stewed Tomatoes

Pepper Crusted Strip Loin, Caramelized Onions

Sliced Sirloin, Sautéed Mushrooms

Served with Seasonal Vegetable and Starch

\$12.00 Per Person

Desserts

Strawberry Cheesecake

Caramel Granny Apple Pie

Pecan Pie

Chocolate Decadence

Assorted Mini Pastries

\$5.50 Per Person

General Info - General Information

The DoubleTree by Hilton, Atlanta Buckhead Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

ADMINISTRATIVE FEES

All catering and banquet charges are subject to the customary administrative fees, state sales tax and service fees.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures. If you need to change room set up on the day of event a \$150 reset fee will apply.

ENTREE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 200 people and 3% for groups of 200 and above.

MENU PRICING

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc... Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

FOOD AND BEVERAGE

Buffets are designed for a minimum of 25 people. A \$100 service charge applied to groups below minimum.

DECORATIONS

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, theme decor, specialty linens and so forth. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

AUDIO VISUAL EQUIPMENT

We will be pleased to arrange for any audio visual requirements for your event.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment) or completed credit card authorization form.

PACKAGE HANDLING

A fee of \$5 per box per day, will apply for handling more than 5 boxes. The hotel must have prior notification of all incoming packages. A \$20 per day storage fee will be charged for packages received more than three days in advance. All packages must be addressed to the banquet department and marked with the name of the person in charge of program, event name and date of arrival. The client is responsible for the charges of shipping back any packages.

ALCOHOLIC BEVERAGE

The sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.