



2017 Wedding Menu & Packages



We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary with proper notice.

All Prices Subject to a 22% Service Charge and Applicable Sales Tax



“A stylish event begins long before the guests arrive. It begins with masterful planning.”

Breathe easy the day before your Big Day knowing our Catering Manager will work closely with you to ensure that all of the details of your event are precisely planned and executed.

Our Food & Beverage Team is passionate about providing exceptional service while delivering a superior product. We understand that your wedding is unique... Our menus are customizable, and we are fully prepared to accommodate all dietary restrictions or special requests.

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...Let's Start Here

Personal Assistance in Planning your Reception

Menu Tasting for up to Four People

Complimentary Reception Space

White Full Length Table Linens & Napkins

Elegant Centerpieces

Dance Floor & Stage

Chair Covers

Four Hour Open Bar

One Hour Reception

Menu Selection of your Choice

Champagne Toast

Wedding Night Accommodations for the Bride and Groom

Champagne & Strawberries for the Honeymoon Suite

Special Rate for Wedding Guests

Cake Cutting & Serving

Complimentary Parking

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Custom Packages

Sweet & Simple

\$95 per person

Includes A 4-hour Open Bar
(Call Brands)

Reception (one hour):
Includes your choice of 2 platters

Buffet Dinner (90 minutes):

One Starter, Warm Rolls , a choice of two proteins, one vegetable
and one starch

Or

Plated Dinner

Your choice of one salad and one entrée

Includes Warm Rolls,

*additional entrée selections available for \$5 per person surcharge



Celebrate Love

\$118 per person

Includes A 4-hour Open Bar
(Premium Brands)

Reception (one hour):
Your Choice of Three Platters

Includes 3 Hot Hors D'oeuvres
(3 per person total)

Buffet Dinner (90 minutes):

Includes One Starter, Warm Rolls, Choice of
Two Proteins, Two Vegetables and Two Starches

Or

Plated Dinner

Warm Rolls , Your Choice of One Starter ,
A Entrée and A Starch

*additional entrée selections available
for \$5 per person surcharge

Perfect Pair

\$110 per person

Includes a 4-hour Open Bar
(Call Brands)

Reception (one hour):
your choice of 3 platters
2 hot hors d'oeuvres
(2 pieces per person)

Buffet Dinner (90 minutes):

Includes One Starter, choice of Two Proteins, Two Vegetables,
and One Starch

Includes Warm Rolls, Starbucks Coffee, Water and Tea
Or

Plated Dinner

Includes your choice of One Starter and One Entrée
(includes Warm Rolls, Starbucks Coffee, Water and Tea)

*additional entrée selections available for \$5 per person surcharge

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Inspiring Presentations & Platters

International Cheese Presentation

European and American Cheese with Crusty Breads and Lavish

Smoked Salmon Presentation

Cold Smoked Alaskan Salmon with Caper Berries, Eggs, Red Onions, placed on Crisp Baguettes

Vegetable Crudit 

Assorted Chilled Raw Vegetables served with Roasted Pepper Ranch

Grilled Prosciutto Wrapped Asparagus

Marinated and Grilled, Fennel Pea Shoot Slaw

Brie en Croute

Baked Brie Cheese with Dried Cherries and Pistachios
Wrapped in Puff Pastry served with Toasted Baguettes

Spinach & Artichoke Cheese Dip

Toasted French Bread & Tri-Colored Tortilla Chips

Bruschetta

Fresh Baguette with Tomato, Basil, Mozzarella, Extra Virgin Olive Oil

Fresh Fruit Presentation

Seasonal Sliced Fruits

Antipasto Platter

Marinated Vegetables, Olives, Artichokes, Sliced Meats and Cheeses



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Hors d'oeuvres

Add A Special Touch And Have Our Specialist Pass Your Selected Deductible's
(\$100 per hour Attendant Fee Applies)

Cold Canapé

- Tomato and Mozzarella Bruschetta
- Smoked Chicken with Cream Cheese
- Smoked Salmon Pinwheels on Pumpernickel
- Salami Coronet with Cream Cheese
- Brie Cheese and Strawberry on Pumpernickel
- Smoked Salmon with Dill Cream

Hot Hors D'Oeuvres

- Pork Potsticker
- Chicken Tender with BBQ and Honey Mustard
- Thai Chicken Satay with Spicy Peanut Sauce
- Vegetable Spring Roll
- Spanakopita with Spinach and Feta
- Mini Crab Cake with Cilantro Sour Cream
- Wild Mushroom Tart
- Chili-Lime Chicken Kabobs
- Sausage Stuffed Mushroom
- Bacon Wrapped Scallop
- Mini Beef Wellingtons
- Mini Chicken Wellingtons
- Coconut Shrimp with Mango Dipping Sauce



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Select Your Starter:

Field Greens

Mixed Greens, Tomatoes, Cucumbers and Carrots with Choice of Ranch and Balsamic Vinaigrette



Caesar Salad

Crisp Romaine lettuce, Herb Croutons, Parmesan Cheese and Caesar Dressing



Goat Cheese & Prosciutto

Mixed Baby Greens, Grape Tomato, Fried Goat Cheese, Prosciutto, Sherry Vinaigrette



Spanish Salad

Ensalata with Olives, Artichokes, Braised Endive Sherry Vinaigrette

Antipasto Salad

Mixed Baby Greens, Grape Tomato, Marinated Vegetables, Olives, Artichokes, Sliced Meats and Cheeses, Balsamic Vinaigrette

Tomato Bisque

Tomato Soup with Fresh Herbs

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Buffet Entrées

Maple Glazed Chicken Breast	Grilled Chicken with Tomato Coulis
Molasses Beef Tips with Roasted Shallots	Beef Au Poivre with Bordelaise Sauce
Jack Daniels Chicken with Maple Jus	Grilled Chicken with Romesco Sauce
Seared Salmon with Lemon Dill Sauce	Black Diamond Marinated Flank Steak
Herb Crusted Sirloin with Shallot Demi Glace	Grilled Mahi with Pineapple Salsa



Vegetables:

Starches:

Haricot Verts	Garlic Mashed Potatoes
Roasted Zucchini and Squash	Roasted Red Potatoes
Roasted Asparagus	Rice Pilaf
Steamed Broccoli with Lemon Butter	Potato Gratin
Roasted Corn with Peppers	Roasted Yukon Potatoes
Ratatouille	Macaroni and Cheese
Honey Glazed Carrots	Creamy Herb Polenta
Tuscan Vegetables	Stone Ground Grits



Choose your Plated Entrée

Add House Wine Service for \$8 per person.

Rosemary Pork Loin

Roasted Red Potatoes, Seasonal Vegetable Served with an Apple Cider Jus

Herb Roasted Chicken Breast

Mascarpone Risotto, Seasonal Vegetable Served with a Peppercorn Demi Glace

Grilled Salmon Filet

Jalapeno Stone Ground Grits Fritter, Seasonal Vegetable Served with A Citrus Beurre Blanc

Grilled New York Strip

Roasted Garlic Mashed Potatoes, Seasonal Vegetable Served with A Peppercorn Demi Glace

Grilled Beef Tenderloin

Roasted Garlic Mashed Potatoes, Seasonal Vegetable Served with A Cabernet Demi Glace

Roasted Chicken

Rosemary Red Potatoes, Seasonal Vegetable Served With a Natural Jus

Grilled Atlantic Salmon Fillet

Mascarpone Risotto, Seasonal Vegetable Served with A Lemon Caper Beurre Blanc

Grilled Chicken Breast

Prosciutto, Fresh Mozzarella, Portobello Mushroom, Creamy Polenta ,Seasonal Vegetable and Tomato Coulis

Sage Rubbed Pork Chop

Roasted Garlic Mashed Potatoes, Seasonal Vegetables and a Wild Mushroom Ragout

Portabella Mushroom Napoleon

Served With Grilled Vegetables, Creamy Polenta and a Tomato Coulis

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Reception Enhancements

Per Person Charges Applies in Addition to Package Prices

Stations:

Mashed Potato Bar Station \$10

Yukon Gold Mashed Potatoes served with variety of topping to include: Roasted Garlic Butter, Bacon, Scallions, Cheddar Cheese, Broccoli, Roasted Peppers and Sour Cream

Cooked to Order Pasta Station \$12

Cheese Tortellini & Cavatappi Pasta, Alfredo & Marinara with Assorted Vegetable Topping, Grilled Chicken and Italian Sausage

Create your Own Fajita Station \$14

Marinated Chicken and Beef with Sautéed Onions, Bell Peppers, Cheddar Cheese, Sour Cream, Salsa & Flour Tortillas

Carvery:

Slow Roasted Beef Tenderloin \$22

Bordelaise Sauce, Horseradish Cream & Artisan Rolls
Serves 20 Guests

Brown Sugar Glazed Ham \$15

Served with Pineapple Compote, Creole Mustard & Artisan Rolls
Serves 30 Guests

Herb Crusted Prime Rib \$20

Cabernet Demi Glace, Horseradish Cream & Artisan Rolls
Serves 25 Guests

Slow Roasted Breast of Turkey \$15

Served with Sage Jus & Artisan Rolls
Serves 25 Guests

Roasted Pork Loin \$15

Apple Cider Glaze, Creole Mustard & Artisan Rolls,
Serves 30 Guests

Rosemary Rubbed Lamb Leg \$20

Roasted Garlic Jus & Artisan Rolls
Serves 25 Guests



Uniformed Chef/Attendant Required at \$100 each/per hour

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Chilled Wines & Champagne



Sparkling Wines & Champagne Bottles	
William Wycliff, California	\$22
Piper, Brut, Sonoma Country, California	\$42
White Wines	
Walnut Crest, Chardonnay, Chile	\$22
Trinity Oaks, Chardonnay, California	\$24
Natura by Emiliana, Chardonnay, Chile	\$30
Sartori di Verona, Pinot Grigio, Italy	\$30
Whitehaven, Sauvignon Blanc, New Zealand	\$39
Kendall-Jackson, Chardonnay	\$42
Vintner's Reserve, California	\$42
Red Wines	
Walnut Crest, Cabernet Sauvignon, Chile	\$22
Trinity Oaks, Cabernet Sauvignon, California	\$24
Parker Station, Pinot Noir, California	\$30
Kendall-Jackson, Cabernet, Vintner's Reserve, California	\$42
Natura by Emiliana, Cabernet, Chile	\$30
McWilliam's Shiraz, Hanwood Estate, South Eastern Australia	\$28
Walnut Crest, Merlot, California	\$22



Call Bar

Pinnacle Vodka
 Bombay Gin
 Cruzan Rum
 Jim Beam Bourbon
 Johnnie Walker Red
 Jack Daniels Whiskey
 Camarena Tequila
 E&J Brandy
 Domestic Beer
 Imported Beer
 House Wine

Premium Bar

Stoli Vodka,
 Tanqueray Gin,
 Bacardi Superior Rum
 Jim Beam Black Bourbon
 Johnnie Walker Black
 Jameson Whiskey
 Sauza Hornitos Reposado
 Hennessy VS
 Domestic Beer
 Imported Beer
 House Wine

Ultra Premium Bar

Grey Goose Vodka,
 Bombay Sapphire Gin,
 Appleton Reserve Rum,
 Maker's Mark Bourbon,
 Dewar's 12
 Crown Royal Whiskey,
 Patron Tequila,
 Courvoisier VSOP
 Domestic Beer
 Imported Beer
 House Wine



Upgrade to Premium Bar	
Each Hour (per person)	\$5
Upgrade to Ultra Premium Bar	
Each Hour (per person)	
(from Silver or Gold Package)	\$8
(from Platinum Package)	\$5



Catering Menu Guidelines

General Information

All Food and Beverage items must be purchased exclusively by the Wyndham Atlanta Galleria and consumed in the designated Meeting areas. It is not permitted to bring outside food on Hotel property. The Wyndham Atlanta Galleria prohibits the removal of food and beverage from our premises or functions.

The Wyndham Atlanta Galleria is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on Hotel property, unless authorized by your Conference Services Manager and the Director of Food and Beverage.

The Hotel will require appropriate ID for anyone who appears to be under the age of 21.

Guarantees

Your guaranteed guest count is due by 12:00 noon, (3) business days prior to your event's date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

Wyndham Atlanta Galleria will prepare Three Percent (3%) above your Food Guarantee. Wyndham Atlanta Galleria is Not Responsible for any meals exceeding the Three percent (3%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Atlanta Galleria Catering reserves the right to change Menu items as necessary to accommodate the additional number of guests.

Outdoor Functions

The Scheduled Function Will Take Place Indoors If The Following Conditions Are Present:

- Weather Report of a 40% or More Chance for Precipitation Provided by Weather.com
- Temperatures are Below 65 Degrees
- Wind Gusts are in Excess of 15 Mph
- Lightning

The Resort will decide by 8:00pm the evening prior for Breakfast, By 7:00am the day of the event for Lunch, And By 12:00pm for Evening Functions

The Hotel Reserves the Right to Make the Final Decision on Event Location

Please note that China or Glassware **will not** be allowed for outdoor events by the Pool.



Meeting and Event Arrangements

Wyndham Atlanta Galleria provides linen for all functions. Should you wish to order specialty linens, please ask your Catering or Conference Manager for a list of Linen Options and Pricing.

Your Catering/Conference Service Manager can assist you in arranging appropriate Entertainment, Photography Services, Audiovisual Support, Buffet and Table Centerpieces, Ice Carvings and Complete Theme Décor Packages to Compliment Your Event.



Buffet Stations

Food preparation for Banquet Buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our Catering Menus.

The time limit for buffets and receptions is outlined in our catering Menus. Food can be refreshed for extensions on this time limit at a cost per person.



Service Charges

All Food and Beverage prices are Subject to a 22% Service Charge and 7% Sales Tax. (Note: Service Charge Is Taxable)

An Additional \$4.00 per Person Shall be Added to any Continental Breakfast that requires Seating and/or Table Service.

If additional servers and staff members are required for an event, a \$45.00 per hour, per server of staff member will apply.

If there's a Room Set-up Change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00, for ballroom sections the charge is \$400.00.