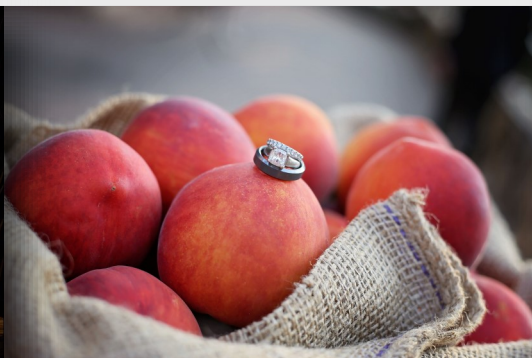
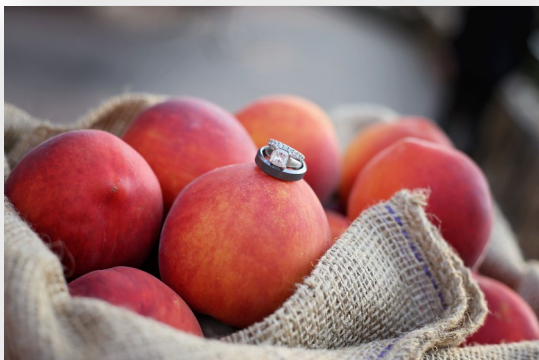


Let your Journey
to
Forever Begin
at
The Peachtree City Hotel

2443 HIGHWAY 54 WEST | PEACHTREE CITY, GEORGIA 30269 | 770.487.2000 | WWW.PEACHTREECITYHOTEL.COM





WEDDING PACKAGES

At the Peachtree City Hotel, our wedding packages are de-signed to make your special day a seamless and stress-free event.

All of our Wedding Packages Include:

- Deluxe Wedding Night Accommodations for the Bride & Groom
- Set-up and Breakdown of Event Equipment
- Guest Book Tables, Cake Presentation Tables, Reception Tables & Gift Table
- Dance Floor
- China & Stemware
- Elegant Centerpieces (*3 glass tiered cylinders with floating candles & mirrored tile*)
- Wooden, Black Folding Chairs for Ceremony
- White Linens and Napkins
- White Chair Covers with Sash Color of your Choice
- Complimentary Cake Cutting and Serving
- Complimentary Bartender & Attendant Services
- Coffee Service with Dessert
- Menu Tasting for up to Four People
- Special Guest Room Rates Available for your Guests





Peachtree Package

Cocktail Reception

Open Bar Four Hour Bar

Choose Two Passed Hors D'oeuvres

Gourmet Plated Dinner

Selection of Salad

Selection of Entrée

(Up to Two Entrees Can be Chosen)

Beverage Service

Starbucks® Coffee & Tea Service

Bar Service to Include:

Premium Brands

House Wine Selections

Imported & Domestic Beer

Assorted Soft Drinks, Juices & Bottled Water

Champagne Toast

\$82.00 Per Person

Package without Bar : \$63.00 Per Person & Includes:

Punch for Reception— Assorted Soda Bar—Sparkling Cider Toast



Food & Beverage is subject to a 22% Taxable Service Charge and 7% Sales Tax.



Peachtree Package Menu Selections

Choose Two Passed Hor D' Oeuvres

FROM THE OVEN

- Chicken Satay with Ponzu Pineapple Glaze
- Maryland Crab Cakes with Roasted Red Pepper Aioli
- Mini Beef Wellington with Béarnaise Sauce
- Vegetable Spring Rolls with Sweet Plum Sauce
- Rock Shrimp and Andouille Kabob
- Chili-Lime Salmon Satay
- Boursin Stuffed Mushrooms
- Mini Beef Empanadas

SERVED CHILLED

- Beef Tenderloin Boursin Crostini
- Herbed Chevre Cheese Pita Point with Blueberry Preserves
- Red and Yellow Tomato Bruschetta
- Seared Ahi Tuna and Asian Slaw with Fried Wonton
- Pear Tomato Mozzarella Skewers with Cracked Pepper and Balsamic Glaze
- Grilled Asparagus, Prosciutto and Herb Cheese Toast
- Grilled Chicken & Avocado Croustade

Choose One Salad

BABY SPINACH SALAD

- Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans, Dried Cranberries, Green Apple Vinaigrette

GREENS SALAD

- Field Greens, Candied Pecans, Sweet Grass Dairy Tomme Cheese, Cucumber, Grape Tomatoes, Creamy Vidalia Onion Dressing

HEARTS OF ROMAINE SALAD

- Buttermilk Caesar Dressing, Romaine Lettuce, Cornbread Croutons, Shaved Parmesan Cheese



Peachtree Package Menu Selections

Choose Entrée Selection

ROASTED CHICKEN

Smokey Grand Marnier Orange Sauce, Rosemary New Potatoes, Chef's Table Seasonal Vegetables

HERB RUBBED GRILLED ATLANTIC SALMON

Atlantic Grilled Salmon, Balsamic Drizzle, Roasted Herb Potatoes, Chefs Table Vegetables

CHICKEN PICATTA

Lightly Breaded served with Caper Lemon Butter, Basmati Rice and Chef's Table Seasonal Vegetables

SEARED MAHI MAHI

Cabernet Sauce, Fingerling Potatoes, Chef's Table Seasonal Vegetables

CHARBROILED FILET MIGNON

Cabernet Sauce, Fingerling Potatoes, Chef's Table Seasonal Vegetables

SEASONAL VEGGIE RISOTTO

Risotto Combined with Seasonal Vegetables

◇ **UPGRADED DUET DINNERS ADD \$3.00 Per Person to Package**

DUET SURF & TURF

Grilled Tenderloin, Sautéed shrimp Garlic Butter, Fingerling Potatoes Chef's Table Seasonal Vegetables

DUET FILET MIGNON AND HERB CRUSTED SALMON

Cabernet Sauce, Atlantic Salmon Fillet, Chef's Table Seasonal Vegetables, Buttermilk Mashed Potatoes

Dinner is Served with Water, Iced Tea and Warm Rolls



Spalding Package

Cocktail Reception

Open Bar Four Hour Bar

Choose Two Passed Hors D'oeuvres

Dinner Buffet

Selection of Two or Three Entrées

Beverage Service

Starbucks® Coffee & Tea Service

Bar Service to Include:

Premium Brands

House Wine Selections

Imported & Domestic Beer

Assorted Soft Drinks, Juices & Bottled Water

Champagne Toast

\$84.00 Per Person Two Entrées & \$86.00 Per Person Three Entrées

Package without Bar : \$65.00 / \$66.00 Per Person & Includes:

Punch for Reception— Assorted Soda Bar—Sparkling Cider Toast





Spalding Package Menu Selections

Choose Two Passed Hor D' Oeuvres

FROM THE OVEN

- Chicken Satay with Ponzu Pineapple Glaze
- Maryland Crab Cakes with Roasted Red Pepper Aioli
- Mini Beef Wellington with Béarnaise Sauce
- Vegetable Spring Rolls with Sweet Plum Sauce
- Rock Shrimp and Andouille Kabob
- Chili-Lime Salmon Satay
- Boursin Stuffed Mushrooms
- Mini Beef Empanadas

SERVED CHILLED

- Beef Tenderloin Boursin Crostini
- Herbed Chevre Cheese Pita Point with Blueberry Preserves
- Red and Yellow Tomato Bruschetta
- Seared Ahi Tuna and Asian Slaw with Fried Wonton
- Pear Tomato Mozzarella Skewers with Cracked Pepper and Balsamic Glaze
- Grilled Asparagus, Prosciutto and Herb Cheese Toast
- Grilled Chicken & Avocado Croustade

Choose Two Salads

BABY SPINACH SALAD

- Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans, Dried Cranberries, Green Apple Vinaigrette

SEASONAL FRUIT SALAD

HEARTS OF ROMAINE SALAD

- Buttermilk Caesar Dressing, Romaine Lettuce, Cornbread Croutons, Shaved Parmesan Cheese



Spalding Package Menu Selections

Choose Two or Three Entrée Selections

ROASTED CHICKEN

Smokey Grand Marnier Orange Sauce,

CHICKEN PICATTA

Lightly Breaded served with Caper Lemon Butter,

SWEET TEA FREE RANGE ROAST CHICKEN,

Candied Garlic Jus

SEARED MAHI MAHI

Cabernet Sauce, Fingerling Potatoes, Chef's Table Seasonal Vegetables

HERB RUBBED GRILLED ATLANTIC SALMON

Grilled with Balsamic Drizzle

CHARBROILED FILET MIGNON

Cabernet Sauce

ROASTED PRIME RIB

Horseradish Cream

BOURBON PORK MEDALLIONS

Chive Demi-glace

SEASONAL VEGGIE RISOTTO

Chef's Selection Seasonal Vegetable

Seasonal Starch

Dinner is Served with Water, Iced Tea and Warm Rolls



LaFayette Package

Cocktail Reception

Open Bar Four Hour Bar

Choose Two Passed Hors D'oeuvres

Carving Stations-Selection of (1) Carving Station

Reception Stations-Selection of Three (3) Reception Stations

Beverage Service

Starbucks® Coffee & Tea Service

Bar Service to Include:

Premium Brands

House Wine Selections

Imported & Domestic Beer

Assorted Soft Drinks, Juices & Bottled Water

Champagne Toast

\$86.00 Per Person

Package without Bar : \$67.00 / \$68.00 Per Person & Includes:

Punch for Reception- Assorted Soda Bar—Sparkling Cider Toast





LaFayette Package Menu Selections

Choose Two Passed Hor D' Oeuvres

FROM THE OVEN

- Chicken Satay with Ponzu Pineapple Glaze
- Maryland Crab Cakes with Roasted Red Pepper Aioli
- Mini Beef Wellington with Béarnaise Sauce
- Vegetable Spring Rolls with Sweet Plum Sauce
- Rock Shrimp and Andouille Kabob
- Chili-Lime Salmon Satay
- Boursin Stuffed Mushrooms
- Mini Beef Empanadas

SERVED CHILLED

- Beef Tenderloin Boursin Crostini
- Herbed Chevre Cheese Pita Point with Blueberry Preserves
- Red and Yellow Tomato Bruschetta
- Seared Ahi Tuna and Asian Slaw with Fried Wonton
- Pear Tomato Mozzarella Skewers with Cracked Pepper and Balsamic Glaze
- Grilled Asparagus, Prosciutto and Herb Cheese Toast
- Grilled Chicken & Avocado Croustade

Choose One Carving Station

PEPPER CRUSTED BARON OF BEEF

Béarnaise Sauce, Horseradish Cream, French Rolls

HERB ROASTED BREST OF TURKEY

Cranberry Relish and Peppercorn Aioli, French Rolls

COCA-COLA GLAZED HAM

Stone Ground Mustard Sauce, Sourdough Rolls



LaFayette Package Menu Selections

Choose Three Stations

CALIFORNIA COBB SALAD STATION

Crisp Iceberg and Romaine Lettuce, Haas Avocado, Grilled Breast of Chicken, Diced Tomatoes, Crisp Bacon, Blue Cheese Crumbles, Chopped Egg, Vermont Cheddar Cheese, Red Onions, Black Olives, Blue Cheese and Traditional Brown Derby Cobb Dressings

GOURMET GREEN STATION

Chilled Marinated Italian Vegetables, Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Grape Tomatoes, Maytag Blue Cheese, Hearts of Romaine, Fresh Spinach, Baby Mixed Greens and House Made Dressings

PASTA STATION

Cheese Tortellini, Whole Wheat Penne, Farfalle Pastas, Tomato Pomodoro and Romano Cream Sauces. Served with Roasted Garlic Focaccia Bread, Sun Dried Tomatoes and Parmesan Cheese

ASIAN LETTUCE WRAP STATION

Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots, Marinated Cucumber, Ginger Soy and Spicy Peanut Sauces

POTATO BAR

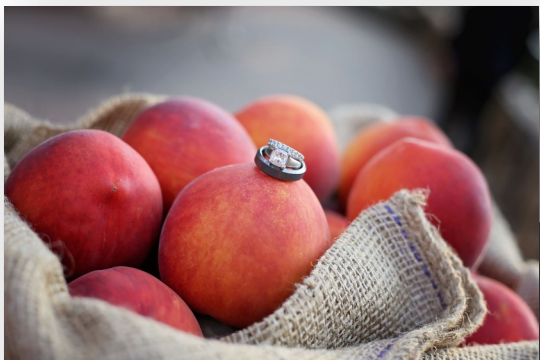
Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Pancetta, Vermont Cheddar, Sour Cream, Tobacco Onions, and Tomato Bruschetta

SLIDER STATION

Mini Angus Beef and Mini Grilled Chicken Burgers with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Whole Grain Mustard, Tomato Ketchup, Sliced Cheeses

VIENNESSE DESSERT TABLE

Chocolate Ganache Cupcakes, Vanilla Crème, Key Lime Pie Shooter with Graham Crumble and Toasted Meringue, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries



BEVERAGE

SPONSORED BAR PRICES

(\$125 Bartender Fee per bar is required)

House Wines | 7.50 *(by the glass)*

Premium Brands | 8.50

Extra Premium Brands | 9.50

Domestic Beers | 5.50

Imported Beers | 6.50

Soft Drinks | 4

CASH BAR PRICES

(\$125 Bartender Fee per bar is required)

House Wines | 8 *(by the glass)*

Premium Brands | 9

Extra Premium Brands | 10

Domestic Beers | 6

Imported Beers | 7

Soft Drinks | 4





BEVERAGE

PREMIUM BRANDS

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon,
Dewar's White Label Scotch, Seagram's 7 Whiskey

EXTRA PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila,
Jack Daniels Bourbon, Johnnie Walker Red Scotch, Crown Royal Whiskey



