

WEDDING



MENUS

THE KIMPTON
Sylvan
HOTEL





Buckhead Weddings with an Original Point of View

Catering for weddings hosted at The Kimpton Sylvan Hotel is provided by Executive Chef Brandon Chavannes, and can be customized to your tastes. We invite you to explore the many food and beverage options we offer.

YOUR CELEBRATION INCLUDES:

- Canapés (CHOICE OF THREE)
- 3 Hour Open Signature Bar
- Three-Course Plated Dinner or Dinner Buffet
- La Colombe Coffee & In Pursuit of Tea Service

All food and beverage is subject to 18% gratuity, 7% taxable administrative fee and applicable taxes. Room Rental and Miscellaneous Items are subject to 8% State and Local Tax. A 3% liquor tax will also apply accordingly. Please advise catering of any food allergies prior to your event.



Signature Beverage Package

LIQUOR

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
El Jimador Tequila
Evan Williams Black Bourbon
Jim Beam Rye
Dewar's White Label Scotch

WINE POUR (SELECT FOUR)

Mionetto Prosecco
CK Mondavi Sauvignon Blanc
CK Mondavi Chardonnay
CK Mondavi Merlot
CK Mondavi Cabernet

BEER (SELECT FOUR)

Bud Light
Miller High Life
Stella
Modelo
Creature Comforts Classic City Lager
Didjits Blood Orange IPA
Prince of Pilsen
Treehorn Cider

NON-ALCOHOLIC

Aqua Panna, San Pellegrino, Perrier
Assorted Coca-Cola Products



*Upgrades Available



Canapés

(SELECT THREE)

Crab Salad, Green Apple, Tarragon*
 Salmon Tartare, Jicama, Candied Coriander
 Steak Tartare, Aged Soy, Horseradish, Potato Chip
 Tuna Crudo, Sweet Chili Sauce*
 Deviled Eggs, Peach Wood-Smoked Salmon
 Pickled Beet Cornets, Whipped Goat Cheese, Hazelnuts
 White Gazpacho Shooters, Pistachio
 Egg Salad Tea Sandwiches, Pan de Mie, Chive
 Shrimp Cocktail Skewers*
 Mushroom & Caramelized Onion Gougères
 Bravas Potatoes, Garlic & Espelette Aioli

Truffled Chicken Pithivier
 Lobster, Corn Muffin, Dill Cream*
 Broiled Oysters, Parmesan Cream, Bread Crumbs*
 Greek Meatballs, Cucumber, Yogurt
 Twice-Fried Chicken, Sweet Gochujang Aioli
 Peppered Beef Skewers, Horseradish Gremolata*
 Tandoori-Spiced Chicken Meatballs
 Chili-Marinaded Chicken Brochettes, Lime Yogurt
 Grilled Beef Steak, Tarragon Aioli, Cornichon*

*Additional fees apply



Plated Dinners

Includes Assorted Rolls, Artisanal Breads,
Freshly Brewed La Colombe Coffee, and Assorted In Pursuit of Teas

SALAD (SELECT ONE)

Local Lettuces, Aged Pecorino, Soft Herbs, Lemon Vinaigrette
Brussels Sprout Caesar Salad, Mint, Marcona Almonds, Bread Crumbs
Endive, Candied Walnuts, Local Apples, Thomasville Tomme
Marinated Beets, Whipped Goat Cheese, Pistachio Butter, Tarragon

ENTRÉES (SELECT UP TO THREE)

Scottish Salmon, Turnips and Apple-Farro Salad, Buttermilk Vinaigrette	\$155 pp
Heritage Breed Chicken, White Beans, Salsa Verde	\$143 pp
Roasted Prime Strip Loin, Sweet Potato Puree, Brown Butter Bordelaise, Kale, Shallot Confit	\$151 pp
White Lasagna, Ricotta Fondue, Wild Mushrooms, Crispy Herbs	\$147 pp
Grilled Spiced Swordfish, Crushed Garlic Potatoes, Olives, Peppers, Chermoula	\$157 pp
Roasted Local Root Vegetables, Shredded Winter Greens, Pine Nuts, Panisse	\$140 pp
Korubuta Pork Loin, Braised Cabbage, Cidre Soubise	\$150 pp

DESSERT (SELECT ONE)

Chocolate Ganache Tart, Pretzel, Coffee Chantilly
Vanilla Panna Cotta, Clementine, Basil
Pavlova, Berries, Coulis
Vanilla Panna Cotta, Passionfruit, White Chocolate Crumble, Chantilly
Strawberry Genoise, Cardamom Buttercream, Pistachio Florentine

Dinner Buffets

Includes Assorted Rolls, Artisanal Breads,
Freshly Brewed La Colombe Coffee, and Assorted In Pursuit of Teas

STARTERS (SELECT TWO)

Local Lettuces, Pecorino, Herbs, Radish, Lemon Vinaigrette
Heirloom Grain Salad, Farro Verde, Quinoa, Cashews, Avocado, Citrus
Brussels Sprout Caesar, Mint, Almonds
Endive, Candied Walnuts, Local Apples, Thomasville Tomme

MAINS

Buffet One

\$155 pp

Chili-Marinated Chicken, Salsa Verde, Tahini Labneh
Whole Roasted Salmon, Cucumber Buttermilk Vinaigrette, Compressed Apple
White Lasagna, Wild Mushroom Duxelle, Ricotta Fondue

Buffet Two

\$170 pp

Chili-Marinated Chicken, Salsa Verde, Tahini Labneh
Braised Grass-Fed Short Rib "Pot Roast" Carrots, Onion
Korubuta Pork Loin, Braised Cabbage, Cidre Soubise

Buffet Three

\$180 pp

Roasted Magret Duck, Cherry Gastrique, Parsnip Purée
Aged Prime Strip, Yeasted Pommes Robuchon, Madeira Jus, Watercress
Whole Roasted Salmon, Cucumber Buttermilk Vinaigrette, Compressed Apple

SIDES (SELECT TWO)

Pommes Purée, Brown Butter
Roasted Cauliflower, Parmesan Aioli, Mint, Chili, Pine Nuts
Grilled Broccolini, Chili & Lemon Vinaigrette
Crispy Potatoes, Parmesan, Rosemary
Brussels Sprouts, Aged Sherry Vinaigrette, Pepitas, Grapes

DESSERT DISPLAY (SELECT TWO)

Pre-Sliced Whole Cakes
Bread Pudding
Chocolate Cake Truffles
Pavlova, Fresh Berries & Coulis

ADD ON

Soups & Stews

\$10 pp

Cauliflower Soup, Truffled Brown Butter
Tomato & Sherry Bisque, Smoked Ligurian Olive Oil
Smoked Seafood Chowder, Kennebec Potato, Dill, Cracked Peppers
Mushroom Bisque, Chunjang, Croutons

Enhancements

CARVING STATIONS

Requires \$125 Chef Attendant fee per station

Smoked Pepper Leg of Lamb with Garlic Confit	\$550 (serves 10)
Aged NY Strip Loin, Roasted Coffee Butter	\$640 (serves 15)
Whole Roasted Salmon, Lemon Caper Vinaigrette	\$350 (serves 15)
Roasted Turkey Roulade, Rosemary & Garlic Jus	\$280 (serves 10)
Heritage Breed Porchetta, Orange & Fennel Jus	\$475 (serves 10)
Beef Wellington, Mushroom Duxelle, Prosciutto	\$950 (serves 15)

DESSERT FLAMBÉ STATION (SELECT TWO) \$18 pp

Two attendants required; \$125 fee per attendant

- Cherries Jubilee
- Orange Suzette
- Blackberry Betty
- Bananas Foster
- Served Over House-Spun Ice Cream

PASTA STATION (SELECT THREE) \$38 pp

\$125 fee per attendant

Add Chicken	+\$5 pp
Add Shrimp	+\$8 pp
Spicy Pork Sausage Ragu	
Ricotta Fondue, Garlic, Parmesan	
Guanciale, English Peas, Zucchini	
Black Kale Pesto, Pine Nuts, Lemon	
Aglio e Olio, Calabrian Chili	

CHARCUTERIE & CHEESE DISPLAY \$27 pp

- Spicy Soppressata, 24-Month Prosciutto San Danielle, Coppa,
- Thomasville Tomme, Alta Badia, Aged Gouda with Assorted Nuts,
- Olives, Honey, Preserves & Crackers

CHILLED SEAFOOD DISPLAY \$52 pp

- Native Georgia Royal Red Shrimp, Cold Water Oysters,
- Ceviche, Salmon Tartare & Crab Claws with Mignonette,
- Cocktail Sauce, Horseradish, Lemon



Late Nights

\$125 fee per attendant

POP IT LIKE ITS HOT

\$17 pp

Chef Curated Popcorn Flavors

Brown Butter

Candy Popped

Simply Salt

Szechuan

White Cheddar

DONUT BAR

\$23 pp

Assorted Traditional, Jelly Filled, Cruller Donuts

Chilled, Whole, Low Fat & Almond Milk

WAFFLE SHACK

\$25 pp

Fresh Belgium Waffles

Crispy Chicken Tenders

Seasonal Fruit Preserves & Compote

Honey Butter

Maple Bourbon Syrup

Chocolate Chips

Whipped Cream



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