

# WESTIN®

HOTELS & RESORTS

The Westin Atlanta Perimeter North  
2023



## Eat Well

Stay focused and energized during your meeting  
with these nutritious and energizing foods.

Dishes designed to stimulate your brain  
and fuel your productivity.

# PACKAGES

## THE WESTIN WEDDING

Let us bring your vision to life with our contemporary event space, delectable cuisine and unparalleled service. The Westin Atlanta Perimeter North offers guests the best of both worlds: a peaceful hotel location in Sandy Springs next to a private lake, as well as hassle free access to Buckhead, Midtown and Downtown Atlanta, just a short drive away.

From the moment you contact us, our team of wedding professionals are committed to providing you with the wedding of your dreams. We are happy to be of assistance, suggesting wedding vendors, menu options, ideas for décor, developing your reception timeline and more.

## ALL WEDDING PACKAGES INCLUDE

- Complimentary Executive Living Room suite for Wedding Couple's Wedding Night
- Special Room Rate for Out-of-Town Guests
- Two Complimentary Suite Upgrades for Night of Wedding for the Parents of the Wedding Couple
- One Complimentary One Bedroom Hospitality Suite for Night of Wedding
- Complimentary Valet Parking for Wedding Couple
- Special Self-parking and valet parking rates
- Complimentary Menu Tasting for up to four guests
- Champagne Toast with Dinner
- Cake Cutting and Service of your Wedding Cake
- Sweetheart Table for Wedding Couple or Estate Table for Bridal Party
- Selection of House Linens
- China, Silver and Stemware for Place Settings
- Votive Candles and In-house Orchid Centerpiece
- All Banquet Tables & Banquet Chairs, Gift Table, Dance Floor and Staging
- Dedicated Banquet Captain and Service Team

All pricing is Per Person unless otherwise noted and subject to change without notice. All food and beverage is subject to a 25% taxable service charge, 9% Taxable Event Fee on Food and Beverage Only and 7.75% sales tax.

## WEDDING PACKAGES

### Cole Porter | 60

Selection of Two Reception Displays  
Choice of Salad  
Choice of Entrée

### Irving Berlin | 70

Selection of Two (2) Butler-Passed Hors D'oeuvres during the Cocktail Reception  
Choice of Salad  
Choice of Entrée

### Leonard Bernstein | 90

Selection of Three (3) Butler-Passed Hors D'oeuvres during the Cocktail Reception  
Choice of Action Station during the Cocktail Reception  
Choice of Amuse Bouche, Intermezzo or After Dinner Sweet  
Choice of Salad  
Choice of Entrée

### George Gershwin | 105

Selection of Four (4) Butler-Passed Hors D'oeuvres during the Cocktail Reception  
Choice of Action Station during the Cocktail Reception  
Choice of Amuse Bouche, Intermezzo or After Dinner Sweet  
Choice of Salad  
Choice of Entrée  
Choice of Late Night Snack

## SALADS & ENTREES

### SALAD SELECTION

*Please Select One*

**Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

**Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

**Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette

### ENTRÉE SELECTION

**Chicken Marsala** | Sweet Marsala Mushroom Sauce, Grilled Asparagus, Sour Cream and Chive Whipped Potatoes

**Oven Roasted Honey Espresso Chicken** | Garlic, Lemon, Fresh Herbs, Honey Espresso Glaze

**Dijon Panko Crusted Salmon** | Roasted Red Pepper Coulis, Herb Basmati Rice

**Braised Beef Short Rib** | Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

**Grilled Beef Tenderloin** | Fingerling-Fennel Hash, Haricot Vert, Brandy Sauce

**Ratatouille Vegetable Tart (V, VE)** | Tri-Color Quinoa, Wilted Garlic Spinach, Roasted Tomato Sauce

**Vegetarian Risotto (V)** | Butternut Squash, Onion, Garlic, Parmesan

### DUET ENTREE ENHANCEMENTS

Add to Any Entrée

- **Seared Salmon (GF)** | Lemon Caper Herb Butter | 10
- **Grilled Jumbo Shrimp (GF)** | Basil Pesto | 12
- **Jumbo Lump Crab Cake** | Low Country Remoulade | MP
- **Petite Filet** | Merlot Demi | 10

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## RECEPTIONS

### PASSED HORS D'OEUVRES SELECTION

#### Chilled Specialties

- Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet-Chile Relish
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Deviled Eggs
- Poached Jumbo Shrimp | Horseradish Sauce | Add 3
- Shrimp and Gazpacho Shooter Marinated | Add 3

#### Hot Specialties

- Spicy Beef Empanada
- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Toasted Spinach and Feta Phyllo Pockets
- Baked Raspberry and Brie In Puff Pastry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Jerk Chicken on a Stick | Lime Butter Sauce
- Beef Sate | Bangkok Peanut Sauce
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Scallops Wrapped In Bacon | Add 3
- Oven Baked Crab Cake | Avocado Mousse, Chipotle Mayo | Add 3

### ACTION STATION SELECTION

#### CUSTOM PASTA CREATIONS

Penne, Farfalle and Four Cheese Tortellini Pastas  
Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach,  
Roasted Mushroom, Garlic Confit  
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp  
Gorgonzola and Parmesan-Reggiano Cheese  
Basil Marinara, Herb Cream, Pesto and Vodka Sauces  
Extra Virgin Olive Oil  
Focaccia, Roasted Garlic and Cheese Bread

#### FARM STAND "CHOP CHOP" SALAD

Romaine Hearts and Crisp Iceberg Blend  
Soft Baby Field Greens  
Baby Spinach Leaves  
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers,  
Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese,  
Blue Cheese, Smoked Bacon, Eggs, Focaccia Croutons  
Fresh Rolls and Sweet Butter  
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus  
Olive Oil Vinaigrettes

### DISPLAY SELECTION

#### ARTISANAL CHEESE

Smoked Holland Gouda | Dried Apricots, Pecans  
Tillamook Cheddar | Grape of the Season  
Vermont Blue Cheese | Dried Apples, Spiced Pecans  
Emmenthaler Swiss | Raspberries, Marcona Almonds  
Gourmandize, Brie and Boursin | Fresh Berries  
Whole Grain and Water Crackers, Sliced Baguettes

#### CRUDITÉS

Display of Crisp Garden Vegetables  
Buttermilk Ranch and Chipotle-Parmesan Dips  
Toasted Pita Chips and Crostini  
Creamy Hummus and Tapenade

#### SEASONAL FRUIT TABLE

Seven Hand Cut Fruits and Berries  
Honey Yogurt Dip and Nutella

#### EUROPEAN ANTIPASTI

Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses  
Collection of Marinated and Grilled Vegetables and Mushrooms, Olives,  
Roasted Tomatoes and Artichoke Hearts  
Crusty Country Bread, Crackers, Crostini

#### CARVING STATIONS

**Sage and Honey Glazed Breast of Turkey** | 350  
Apple-Cranberry Chutney, Herb Mayonnaise  
~Serves 20 Guests

**Slow Roasted Prime Rib of Beef** | 475

Horseradish Sauce, Au Jus  
~ Serves 25 Guests

**Cedar Plank Roasted Salmon** | 475

Sweet Dijon Glaze  
~ Serve 20 Guests

**LOW COUNTRY SHRIMP & GRITS** | Add 7

Stone Ground Logan Mill Grits and Yellow Cheesy Grits

Gulf Coast Shrimp Tossed In Southern Creamy Cajun Sauce and

Low Country BBQ Sauce

Roasted Red Peppers, Corn, Scallion, Fresh Garlic

**MINI PRESSED QUESADILLAS** | Add 5

Three Varieties of Quesadillas Pressed to Order on a Hot Griddle

Ground Beef | Oaxaca Cheese

Spicy Chicken | Pepper Jack Cheese

Vegetarian | Queso Fresco

Tomatillo Sauce, Pico de Gallo, Guacamole, Sour Cream

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## BEVERAGES

### TRADITIONAL BARS

#### Spirits

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

#### Wine

Proverb Chardonnay and Cabernet Sauvignon  
La Marca Prosecco

#### Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Heineken, SweetWater 420

### TRADITIONAL BARS

#### Package Bar | *Priced Per Person*

First Hour | 25  
Additional Hours | 13

#### Hosted Bar | *Priced Per Drink*

Mixed Drinks | 12  
Craft Beer | 8  
Imported Beer | 8  
Domestic Beer | 7  
Wine by the Glass | 12  
Cordials | 12  
Soft Drinks and Water | 5

#### Cash Bar | *Priced Per Drink*

*Inclusive of Taxes and Fees*

Mixed Drinks | 14  
Craft Beer | 10  
Imported Beer | 10  
Domestic Beer | 9  
Wine by the Glass | 14  
Soft Drinks and Water | 6

### PREMIUM SPIRIT UPGRADE

*Substitute up to Three of the Traditional Brands with the Spirits Listed Below. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Hour*

**Vodka** | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

**Gin** | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

**Rum** | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

**Tequila** | Herradura Resposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

**Scotch & Cognac** | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

**Bourbon, Whiskey and Rye** | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

### WINE UPGRADE

#### Add \$4.00 to Package Prices

- Storypoint Chardonnay or Cabernet Sauvignon
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

#### Add \$8.00 to Package Prices

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose
- Alamos Seleccion Malbec

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# ENHANCEMENTS

## LATE NIGHT SNACKS

Under Construction

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# REHEARSAL DINNER

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# BRUNCHES

## FAREWELL BRUNCH

### \$39.00 Per Guest

- Orange and Cranberry Juice
- Seasonal Fresh Cut Fruit and Berries
- Freshly Baked Morning Pastries, Artisanal Breads | Fruit Preserves and Butter
- An Assortment of Breakfast Cereals | Bananas, Whole, 2% and Skim Milk (Soy and Almond Milk on Request)
- Individual Low-Fat Fruit and Greek Yogurts
- Farm Fresh Scrambled Eggs

### CHOICE OF TWO:

- Hardwood Smoked Bacon
- Country Sausage Links
- Chicken Apple Sausage
- Grilled Smokehouse Ham

### CHOICE OF ONE:

- Oven Roasted Breakfast Potatoes with Fresh Herbs
- Stone Ground Grits

### CHOICE OF ONE:

- Brioche French Toast | Maple Syrup
- Griddle Pancakes | Maple Syrup

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## BRUNCH ENHANCEMENT

### \$20.00 Per Guest

*Select Two Salads, One Entrée and Two Desserts to be Added to your Breakfast Buffet*

### CHOICE OF TWO SALADS:

- Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- Caprese (V, GF) | Fresh Mozzarella, Cherry Tomatoes, Basil Leaves, Balsamic Reduction
- Antipasto | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses
- Smoked Salmon Display | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- Grilled Vegetables | Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms

### CHOICE OF ONE ENTRÉE:

- Pan Seared Chicken Breast | Lemon, Capers, Oven Dried Tomatoes
- Double Herb Battered Fried Chicken | Fried Thyme and Garlic
- Grilled Salmon | Lemon Caper Beurre Blanc
- Seasonal White Fish (DF, GF) | Fresh Herbs, Extra Virgin Olive Oil, Lemon
- Grilled Flank Steak (DF, GF) | Peppers, Green Onion, Balsamic Jus
- Baked Rigatoni | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan-Reggiano
- Cheese Ravioli | Grilled Vegetables, Roasted Garlic Cream Sauce
- Spiral Macaroni | Asiago, Cheddar, Gruyere and Goat Cheese

### CHOICE OF TWO DESSERTS:

- Decadent Chocolate Mousse | Seasonal Berries and Whipped Sweet Cream
- Southern Pecan Pie | Sweet Whipped Cream
- Carrot Cake | Cream Cheese Frosting
- Cheesecake | Fresh Fruit Compote
- Chef's Signature Bread Pudding | Vanilla Bean Sauce
- Homemade Shortcake | Fresh Berries and Whipped Sweet Cream
- Georgia Peach Cobbler | Caramel Drizzle

## INFORMATION

### EVENT INFORMATION

#### Event Parking

The Westin Atlanta Perimeter is please to extend a preferred rate of \$10 per car valet parking and \$5 per car self-parking during the event. Parking charges may be posted to your master account or paid by your guests.

#### Audio Visual

The hotel is pleased to offer in-house audio visual needs. You may also choose to bring a vendor of your choice. Please note additional fees may apply for power, data lines and rigging when using an outside vendor.

#### Deposit

A non-refundable deposit of 30% of the expected food & beverage minimum or event space rental revenue and completed credit card link will be due upon signature of contract. Additional nonrefundable deposits will be required at 90 days, 60 days and 30 days prior to the event date. Total Final payment of all estimated charges, including service charges and sales tax are required no later than 5 days prior to the event date.

#### Guarantee

The guaranteed number of guests attending the event is due 5 days prior to the event, by 1200n. Once the guarantee is given, it may not be reduced. You will be charged either the guarantee of the actual number of attendees, whichever is greater.

### EVENT INFORMATION

#### Guests Choice of Entrée

If desired for your event service, choice of two entrée's (and vegetarian) may be offered to your guests in advance. If this option is selected, the higher entrée' price will be charged for all guests. In addition, the hotel requires the final count of each entrée five business days prior to the event date, by 12noon. The hotel must also be advised of the final count of each entrée at each table. To avoid delay in service, the client must provide escort cards with indication of guests selected entrée.

#### Deluxe Guests Accommodations

We are delighted to extend a preferred rate for a block of 10 or more guestrooms for the comfort and convenience of your guests. Room rates are based on specific dates and number of rooms required. All room block over 25 per night require minimum contracted guarantee.

#### Power Drop for Band/DJ

\$150 per 20-amp circuit, flat fee or \$750 for a 100-amp 3-phase, flat