

Something Old, Something New,
Something Borrowed, Something Blue &
Somewhere Wonderful to Have Your Wedding Reception

Holiday Inn Select

Atlanta – Perimeter



♥ *Wedding* ♥

Your Wedding Package Will Include:

(Providing You Meet the Food & Beverage Minimum
Designated for the Space Needed)

Complimentary Reception Room Rental



Event Set-up and Tear Down



Professional Event Planner, Dedicated Banquet Captain and Servers for Your Event



Dance Floor



Decorated Head Table



Elegantly Decorated Tables and Chairs

Chairs Covers Available at an Additional Cost of \$4 per Chair



All Necessary Tables; Cake Table, Gift Table, Guest Sign-in Table & DJ Table



Complimentary Champagne Toast Bridal Party Only



Complimentary Cake Cutting



Complimentary Honeymoon Sleeping Room



A Complimentary Bottle of Champagne & Chocolate Covered Strawberries
In The Honeymoon Room



1-Year Anniversary Package



Special Guestroom Rate for Out of Town Guests

All Banquet Functions are subject to a 21% Service Charge and 7% Sales Tax

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We are excited to offer our couples options for your wedding reception.

This way you can create a unique experience for you and your guests.

Depending on you, your vision, your guests, and your budget, we will be able to create a memorable reception that will not be forgotten.

Meal Options:

Chow Down



Buffet Meal

Eat



Plated Meal

Nibble



Heavy Hors D'oeuvres

Alcohol Options:

Party Down



Hosted Bar

Drink



Bar Tickets

Sip



Cash Bar

Payment Options:

\$1,000 Deposit with Signed Agreement by way of:

Credit Card



Check



Cash

The Remainder of the Balance to be Paid
10 Days Prior to Your Event

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Perimeter Grand Buffet

Minimum of 50 People

Two Entrée-\$33.95 & Three Entrée-\$36.95

Choice of (2) Salads:

Garden Salad
Mixed Field Green Salad
Fruit Salad
Seafood Pasta Salad
Soup De jour
Potato Salad

Entrées:

Chicken Marsala w/ Wild Mushroom Sauce
Grilled Salmon in Lemon Cream Sauce
Vegetable or Meat Lasagna
Baked Tilapia w/ a Light Cream Sauce
Southern Fried Chicken
Pasta Primavera w/ Chicken
Sliced Roast Beef
Beef Tips in Cognac Sauce
Roasted Pork Loin w/ a Port Wine Sauce

Choice of (3) Complements:

Chef's Vegetable Medley
Fresh Green Beans
Rice Pilaf or Wild Rice
Creamy Whip Potatoes
Roasted New Potatoes
Gold Corn
Collard Greens (Relish Tray)
Southern Style Sweet Potatoes

Also Included is Rolls w/ Butter, Iced Tea, Iced Water and Coffee Service

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Plated Dinner Selections

Chicken Marsala (\$26.95)

Pan – Seared Chicken Breast served with a Marsala Wine Sauce

Grilled Chicken Breast (\$24.95)

Breast of Chicken with a Cream Sauce

Chicken Piccata (\$26.95)

Boneless Breast of Chicken Lightly Sautéed
with Lemon Caper Sauce

Roasted Prime Rib of Beef (\$36.95)

A 12oz Slow Roasted Prime Rib served with an Au Jus

Grilled New York Strip(\$35.95)

Grilled, Aged New York Strip Steak (10oz)
Accompanied by a Merlot Demi Glace

Seared Salmon (\$28.95)

Salmon Fillet Pan Seared
and Topped with a Pommery Mustard Sauce

Pork Calvados (\$29.95)

Roasted Pork Loin Topped with an Apple Brandy Cream Sauce

All Entrées Include a Salad, Starch, Vegetable, Rolls w/ Butter,
Iced Tea, Iced Water and Coffee.

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Pre-Reception

The Atrium Package-

Minimum of 50 People

Vegetable Crudités

International and Domestic Cheese Display with Fresh Fruit

Swedish Meatballs

Chicken Tenders

\$11.00 per person

(1 hour serving time)

International and Domestic Cheese Display with Fresh Fruit

Garnished with Baguettes of French bread, Carr's Water Crackers,
Bread Sticks and Seasonal Fruits

\$4.00 per person

Vegetable Crudités

Cucumbers, Broccoli Buds, Celery, Carrot Sticks, Cauliflowers
and Bell Pepper with Dill Dip

\$3.25 per person

Per Piece Options

Buffalo Chicken Wings w/ Ranch Dipping Sauce @ \$2.50 per piece

Spring Rolls with Sweet and Sour Sauce @ \$2.75 per piece

Pecan Crusted Chicken Tenders @ \$2.75 per piece

Coconut Shrimp @ \$2.95 per piece

BBQ or Swedish Meatballs @ \$2.50 per piece

Crab Stuffed Mushrooms with a Lobster Cream Sauce @ \$3.00 per piece

Miniature Quiche @ \$2.50 per piece

Chicken Wontons @ \$2.50 per piece

Spanikopita @ \$2.50 per piece

Chicken Satay with Teriyaki Glaze or Peanut Sauce @ \$2.75 per piece

Beef Satay @ \$3.00 per piece

Mini Goat Cheese Pizzas @ \$3.00 per piece

Mini Baked Brie with Raspberry Dipping Sauce @ \$2.50 per piece

Fried Ravioli with Spicy Marinara Sauce @ \$2.50 per piece

Barbecue Scallops Wrapped in Bacon @ \$2.50 per piece

Ask Your Sales Manager for More Hors D'oeuvre Options.

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Hosted, Cash and Ticket Selections

Hosted Bar Selections

Beer, Wine and Soda Only-

One Hour-\$9 per person

Two Hours-\$13 per person

Three Hours-\$17 per person

All 3 Selections Below Include Domestic & Imported Beer, House Wine and Soda:

Hosted Bar/ Cocktail Hour

Select Brand-\$11 per person

Premium Brand-\$13 per person

Top Shelf Brand-\$15 per person

Hosted Bar- Two Hours

Select Brand-\$17 per person

Premium Brand-\$19 per person

Top Shelf Brand-\$21 per person

Hosted Bar- Three Hours

Select Brand-\$20 per person

Premium Brand-\$22 per person

Top Shelf Brand-\$24 per person

Each Additional Hour \$4 per person

Hosted Bar Tickets

Domestic Beer Tickets \$4 per ticket, plus tax and service charge

Import Beer Tickets \$5 per ticket, plus tax and service charge

House Wine Tickets \$5 per ticket, plus tax and service charge

Select Brand Tickets \$5 per ticket, plus tax and service charge

Premium Brand Tickets \$7 per ticket, plus tax and service charge

Top Shelf Brand Tickets \$9 per ticket, plus tax and service charge

Cash Bar Prices

Domestic Beer- \$4 per bottle

Import Beer- \$5 per bottle

House Wine- \$5 per glass

Select Brand- \$5 per drink

Premium Brand- \$7 per drink

Top Shelf Brand- \$9 per drink

Bartender Fee \$75.00- Per Bar

Cashier Fee \$50.00- Only Needed for 200+ People

Both Bartender and Cashier Fees are Inclusive

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Brand Selections

Domestic Beers:

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Light/Ultra
O'Douls (Non-Alcoholic)

Import/Premium Beers:

Heineken
Corona
Amstel Light
Samuel Adams

House Wine:

Chardonnay
Merlot
Cabernet
White Zinfandel

Select Brands:

Gordons Vodka
Gordons Gin
Castillo Rum
Clan MacGregor Scotch
Seagrams 7 Blended Whiskey
Sauza Gold Tequila
Jim Beam Bourbon

Premium Brands:

Absolut Vodka
Beefeater Gin
Bacardi Rum
Dewars Scotch
Crown Royal Blended Whiskey
Jose Quervo Tequila
Jack Daniels Tennessee Whiskey

Top Shelf Brands:

Kettle One Vodka
Tanqueray Gin
Bacardi Rum
Chivas Regal Scotch
Crown Royal Blended Whiskey
Jose Quervo 1800 Tequila
Markers Mark Bourbon

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WEDDING HORS D'OEUVRE PACKAGES

PACKAGE #1

INTERNATIONAL & DOMESTIC

CHEESE DISPLAY WITH FRESH FRUIT

GARNISHED WITH CARR'S WATER CRACKERS,
BREAD STICKS AND SEASONAL FRESH FRUIT

VEGETABLE CRUDITE

CUCUMBERS, BROCCOLI BUDS, CELERY, CARROT
STICKS, CAULIFLOWER AND BELL PEPPER
WITH DILL DIP

CASHEW CHICKEN SPRING ROLLS

TENDER CHICKEN & CASHEWS MIXED WITH
ORIENTAL VEGETABLES, SERVED WITH A
SWEET GINGER SOY SAUCE (2 PER PERSON)

CHICKEN DIJON

TANGY DIJON CHICKEN WRAPPED IN PUFF PASTRY
(2 PIECES PER PERSON)

BEEF KABOBS

MEDALLIONS OF SIRLOIN WITH RED AND GREEN
PEPPERS AND ONION IN A RED WINE
MUSHROOM SAUCE (2 PIECES PER PERSON)

\$19.95 PER PERSON

PACKAGE #2

INTERNATIONAL & DOMESTIC

CHEESE DISPLAY WITH FRESH FRUIT

GARNISHED WITH CARR'S WATER CRACKERS,
BREAD STICKS AND SEASONAL FRESH FRUIT

VEGETABLE CRUDITE

CUCUMBERS, BROCCOLI BUDS, CELERY, CARROT
STICKS, CAULIFLOWER AND BELL PEPPER
WITH DILL DIP

CRABMEAT STUFFED MUSHROOMS

FRESH MUSHROOM CAPS FILLED WITH A
DELICIOUS CRABMEAT STUFFING (2 PER PERSON)

SWEDISH MEATBALLS

SEASONED MEATBALLS IN A SOUR CREAM AND
CHIVE DEMI-GLACE (2 PIECES PER PERSON)

BREADED PARMESAN ARTICHOKE HEART

QUARTERED ARTICHOKE HEART W/ A TOUCH OF
GOAT CHEESE DIPPED IN A TEMPURA BATTER AND
ROLLED IN A MIXTURE OF PARMESAN CHEESE AND
BREAD CRUMBS, SERVED WITH HORSERADISH
(2 PIECES PER PERSON)

GOURMET DESSERT BARS (2 PER PERSON)

\$23.95 PER PERSON

PACKAGE #3

INTERNATIONAL & DOMESTIC CHEESE DISPLAY WITH FRESH FRUIT

GARNISHED WITH CARR'S WATER CRACKERS, BREAD STICKS AND SEASONAL FRESH FRUIT

VEGETABLE CRUDITE

CUCUMBERS, BROCCOLI, CELERY, CARROT STICKS, CAULIFLOWER AND BELL PEPPER WITH DILL DIP

BREADED PARMESAN ARTICHOKE HEART

QUARTERED ARTICHOKE HEART W/ A TOUCH OF
GOAT CHEESE DIPPED IN A TEMPURA BATTER
AND
ROLLED IN A MIXTURE OF PARMESAN CHEESE
AND
BREAD CRUMBS, SERVED WITH HORSERADISH
(2 PIECES PER PERSON)

CHICKEN DIJON

TANGY DIJON CHICKEN WRAPPED IN PUFF
PASTRY
(2 PIECES PER PERSON)

CRABMEAT STUFFED MUSHROOMS

FRESH MUSHROOM CAPS FILLED WITH A
DELICIOUS CRABMEAT STUFFING (2 PER
PERSON)

SCALLOPS WRAPPED IN BACON

SEA SCALLOPS WRAPPED IN BACON (2 PER PERSON)

CHICKEN PENNE PASTA

SMOKED CHICKEN, PASTA SCALLIONS AND

SHIITAKE MUSHROOMS IN A WHOLE GRAIN MUSTARD

SAUCE- SAUTEED BY ATTENDANT IN ROOM

ROAST TOP ROUND OF BEEF

RUBBED WITH EXOTIC SPICES AND SERVED WITH

COCKTAIL ROLLS, HERB MAYONNAISE, WHOLE

GRAIN MUSTARD AND HORSERADISH CREAM

CARVED BY ATTENDANT IN ROOM

\$29.95 PER PERSON

ALL BANQUET FUNCTIONS ARE SUBJECT TO A 21% SERVICE CHARGE AND 7% SALES TAX

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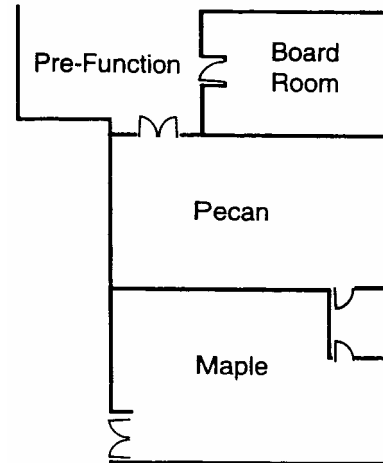
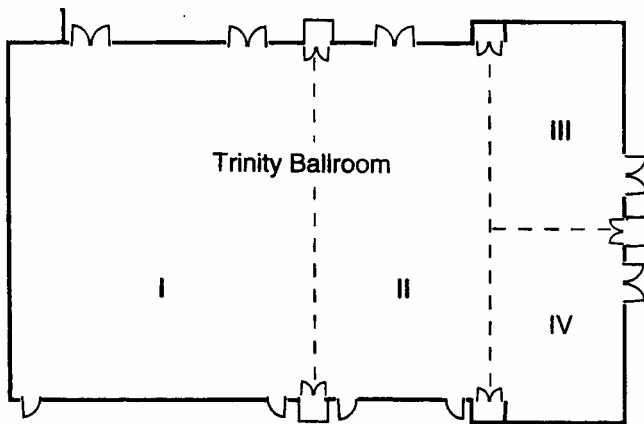
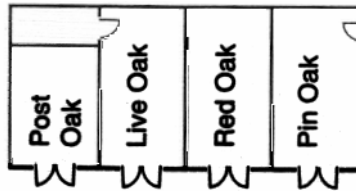
Atlanta – Perimeter

4386 Chamblee Dunwoody Road

Atlanta, GA 30341

(770)457-6363

BANQUET SPECS



ROOM	CAPACITIES						ROOM DIMENSIONS	SQUARE FOOTAGE	CEILING HEIGHT
	BANQUET	RECEPTION	CLASSROOM	THEATRE	U-SHAPE	CONFERENCE			
TRINITY BALLROOM	450	700	360	700	—	—	55'8" X 100'	5,656	13'
I	225	350	200	350	—	—	55'8" X 51'	2,822	13'
II	125	200	100	200	40	40	55'8" X 29'	1,624	13'
III	50	75	30	75	25	25	31'9" X 21'6"	605	13'
IV	50	75	30	75	25	25	31'9" X 21'6"	605	13'
POST OAK	10	20	10	20	10	15	14' X 19'	266	9'
LIVE OAK	20	30	15	40	15	20	14' X 24'	336	9'
RED OAK	20	30	15	40	15	20	14' X 24'	336	9'
PIN OAK	20	30	15	40	15	20	14' X 24'	336	9'
BOARDROOM	—	—	—	—	—	12	19' X 24'	456	9'
PECAN	70	90	50	100	35	30	24' X 33	792	10'
MAPLE	90	120	60	135	35	30	27' X 40'	1080	10'
PREFUNCTION	—	100	—	—	—	—	—	920	9'