

# DISCOVER UNFORGETTABLE WEDDING MEMORIES



Planning your wedding should be as much fun as the wedding itself. To help coordinate your celebration of a lifetime, our certified wedding planners have designed a complete wedding package. We know that every wedding is unique and should be a memorable and unforgettable event!

The Renaissance Atlanta Waverly Hotel & Convention Center is a four diamond luxury hotel that provides exceptional amenities and savvy service to its discerning guests in an elegant, relaxed setting. It is one of Atlanta's premier hotels with a tradition of bringing people together to enjoy its unique architecture, unsurpassed cuisine and hospitality with true southern elegance.

**R**  
**RENAISSANCE®**  
ATLANTA WAVERLY HOTEL &  
CONVENTION CENTER



## We thought of everything...

### Prices Include:

- Five Hour Open Bar With Renaissance Premium Gold Standard Liquors
- Champagne Toast for All Guests (May be substituted for Sparkling Cider)
- One Hour Reception with Wonderful Culinary Delights
- Menu Selection of Your Choice (Plated or Buffet Dinner or Heavy Hors d'Oeuvres)
- Wedding Cake (Provided by Frosted Pumpkin Gourmet Cakes)
- Complimentary Menu Tasting (For up to 4 People, Consult your Wedding Planner for Dates and Times)
- White or Ivory Chair Covers complimented with an Organza Sash, Color of Choice
- Votive Candles for Each Table
- Dance Floor & Staging
- Room Rental For Reception
- Labor Fees (Bartenders & Attendants)
- Complimentary Self Parking (Discounted Valet Available)
- Deluxe Accommodation for the Bride & Groom on the Wedding Night, with Guaranteed Late Check-Out (2pm), Chocolate Covered Strawberries With Champagne
- Discounted Group Room Rates for your Guests
- Renaissance Certified Wedding Planner Services

100 Guests Minimum

A customary 25% taxable service charge and 6% sales tax will be added to per person prices

# Gold Package

## 1 HOUR COCKTAIL RECEPTION

Choose One:

Imported & Domestic Cheese Display Garnished with Fresh Fruit and Served with Crackers  
Or  
Grilled Vegetables, Focaccia Bread Sticks, White Balsamic Glaze

**CHOOSE 4 TOTAL HORS D'OEUVRES** (passed or displayed)

### HOT HORS D'OEUVRES

Vegetable Spring Rolls  
Olive and Manchego Bites  
Shrimp Dumpling in Coconut Curry  
Buffalo Style Chicken Spring Roll  
Santa Fe Chicken, Spicy Chicken in Phyllo Dough

Swedish Meatballs  
Beef Wellington with Maytag Blue Cheese  
Chorizo Empanadas  
Coconut Shrimp Tempura  
Crab Rangoon  
Potato Croquettes with White Truffle Oil

### CANAPÉS

Tomato, Basil and Mozzarella Bruschetta  
Green Peppercorn Pate on Toast Points  
Grilled Herb and Vegetable Tartlet  
Smoked Duck Breast with a Port Wine Onion Confit  
Smoked Salmon with Lemon and Capers  
on a Toast Point

Chilled Beef Tenderloin,  
Tarragon Horseradish Cream  
Spicy Thai Chicken in Cucumber Cup  
Smoked Chicken and Goat Cheese Bouchée  
Tuna Tartar with Fresh Mango in a Small Spoon  
Gazpacho Shooter with Chopped Shrimp

## ~ DINNER STATIONS ~

**CHOOSE A TOTAL OF 2 SPECIALTY STATIONS**

### PASTA STATION

**Please Choose Two of the Following Pastas:**

Pear and Gorgonzola Ravioli, Fiori Pasta, 3  
Cheese Tortellini

**Please Choose Two Sauces:**

Grilled Chicken and 3 Cheese Alfredo,  
Garden Pomodoro with Fresh Vegetables,  
Pesto, or  
Sun Dried Tomato Cream

### MARTINI MASHED POTATO STATION

Two Types of Mashed Potatoes:  
Yukon and Sweet Potatoes

Served in a Martini Glass with Sautéed Shiitake,  
Oyster & Button Mushrooms, Grilled Red Bell  
Pepper & Onion, Shredded Cheddar Cheese,  
Bacon, and Chives,  
Cinnamon, Candied Pecans and Marshmallows

### CAESAR SALAD STATION

Traditional Caesar Salad with  
Shaved Parmesan Cheese,  
Creamy Caesar Dressing, and  
Choice of Grilled Chicken or  
Shrimp

### SUSHI STATION

(ADDITIONAL \$4 PER PERSON)

Assorted Sushi and Sashimi  
Served with Pickled Ginger,  
Wasabi and Soy Sauce  
(4 pieces per person)

### GRIT MARTINI STATION

Grits Served in a Martini Glass with  
Sautéed Shitake, Oyster & Button  
Mushrooms, Grilled Red Bell Peppers &  
Onions, Shredded Cheese, Bacon,  
Chives, Cinnamon &  
Candied Pecans

# Gold Package

(Continued)

## CARVING STATIONS

CHOOSE A TOTAL OF 2 CARVING STATIONS:

Rosemary Grilled Lamb Chops  
Served with Mint Jelly or a Merlot Reduction

Whole Salmon en Croûte  
Wrapped in Phyllo with Spinach and Pine Nuts and a Basil Cream Sauce

Roasted Tenderloin of Beef  
Sauce Béarnaise, Whole Grain Mustard and Petite Rolls

Boneless Breast of Turkey  
Orange Cranberry Chutney, Mayonnaise and Petite Rolls

## COFFEE STATION

Freshly Brewed Starbucks Regular and Decaffeinated Coffee with toppings to include:  
Whipped Cream, Chocolate Shavings, Rock Sugar and Cinnamon

## WEDDING CAKE

**\$107 PER PERSON**

A customary 25% taxable service charge and 6% sales tax will be added to per person price

# Diamond Package

## COCKTAIL RECEPTION

Choose One:

Imported & Domestic Cheese Display Garnished with Fresh Fruit and Served with Crackers  
Or  
Grilled Vegetables, Focaccia Bread Sticks, White Balsamic Glaze

**CHOOSE 4 TOTAL HORS D'OEUVRES** (passed or displayed)

## HOT HORS D'OEUVRES

Vegetable Spring Rolls  
Olive and Manchego Bites  
Shrimp Dumpling in Coconut Curry  
Buffalo Style Chicken Spring Roll  
Santa Fe Chicken, Spicy Chicken in Phyllo  
Dough

Swedish Meatballs  
Beef Wellington with Maytag Blue Cheese  
Chorizo Empanadas  
Coconut Shrimp Tempura  
Crab Rangoon  
Potato Croquettes with White Truffle Oil

## CANAPÉS

Tomato, Basil and Mozzarella Bruschetta  
Green Peppercorn Pate on Toast Points  
Grilled Herb and Vegetable Tartlet  
Smoked Duck Breast with a Port Wine Onion Confit  
Smoked Salmon with Lemon and Capers on a  
Toast Point

Chilled Beef Tenderloin, Tarragon Horseradish  
Cream  
Spicy Thai Chicken in Cucumber Cup  
Smoked Chicken and Goat Cheese Bouchée  
Tuna Tartar with Fresh Mango in a Small Spoon  
Gazpacho Shooter with Chopped Shrimp

## ~ DINNER ~

### SALAD (Choice of one)

Baby Spinach Salad with Mandarin Slices, Crumbled Bleu Cheese, Toasted Almonds, and Asian Vinaigrette

Mixed Field Greens with Fresh Raspberries, Candied Pecans, Crumbled Goat Cheese and a Champagne Vinaigrette

Baby Iceberg Wedge Salad with Pancetta, Grape Tomatoes, Shaved Parmesan and a Creamy Parmesan Dressing

Heart of Romaine Salad with Caramelized Pecans and Shaved Manchego Cheese with Herb Vinaigrette

# Diamond Package

(Continued)

~ DINNER ~

## ENTREES (Choice of one)

Chicken Roulade with Sundried Tomatoes, Mozzarella Cheese and Fresh Spinach, Roasted Fingerling Potatoes and Seasonal Vegetables  
\$88

Chicken Stuffed with Mushroom Duxelle Wrapped in Puff Pastry, Buttered Asparagus, Spiced Carrots and Roasted Tomato  
\$90

Seared North Atlantic Salmon, Mediterranean Orzo, Champagne Cream Sauce  
\$92

Seared Chilean Sea Bass, Red and Yellow Tomato Reduction, Fennel Risotto and Seasonal Vegetables  
\$100

Charbroiled New York Sirloin, Herbed Butter, Cheddar Mashed Potatoes and Grilled Vegetables  
\$106

Australian Lamb Chops, Sundried Tomato Jus, Rosemary Roasted Potatoes and Seasonal Vegetables  
\$108

Grilled Filet Mignon on a Bed of Wild Forest Mushrooms, Merlot Reduction, Garlic Mashed Potatoes, Broccolini and Glazed Carrots  
\$110

## COMBINATION ENTREES

Grilled Free Range Chicken, Tarragon Cream and Seared Scallops, Brandy Reduction Wild Mushroom Orzo and Seasonal Vegetables  
\$96

Filet Mignon, Port Wine Reduction, Garlic Herb Jumbo Prawns, Cheddar Cheese Grits and Seasonal Vegetables  
\$115

## WEDDING CAKE

## COFFEE SERVICE

A choice of two entrée selections is available for guests, however, the higher price of the two will prevail for both entrees. Quantities must be confirmed four (4) working days in advance.

A customary 25% taxable service charge and 6% sales tax will be added to per person prices

# Platinum Package

## COCKTAIL RECEPTION

Choose One:

Imported & Domestic Cheese Display Garnished with Fresh Fruit and Served with Crackers  
or  
Grilled Vegetables, Focaccia Bread Sticks, White Balsamic Glaze

**CHOOSE 4 TOTAL HORS D'OEUVRES (passed or displayed)**

## HOT HORS D'OEUVRES

Vegetable Spring Rolls  
Olive and Manchego Bites  
Shrimp Dumpling in Coconut Curry  
Buffalo Style Chicken Spring Roll  
Santa Fe Chicken, Spicy Chicken in Phyllo Dough

Swedish Meatballs  
Beef Wellington with Maytag Blue Cheese  
Chorizo Empanadas  
Coconut Shrimp Tempura  
Crab Rangoon  
Potato Croquettes with White Truffle Oil

## CANAPÉS

Tomato, Basil and Mozzarella Bruschetta  
Green Peppercorn Pate on Toast Points  
Grilled Herb and Vegetable Tartlet  
Smoked Duck Breast with a Port Wine Onion Confit  
Smoked Salmon with Lemon and Capers on a Toast  
Point

Chilled Beef Tenderloin,  
Tarragon Horseradish Cream  
Spicy Thai Chicken in Cucumber Cup  
Smoked Chicken and Goat Cheese Bouchée  
Tuna Tartar with Fresh Mango in a Small Spoon  
Gazpacho Shooter with Chopped Shrimp

# Platinum Package

(Continued)

## ~ DINNER BUFFET ~

Baby Spinach with Choice of Raspberries, Goat Cheese Crumbles, Candied Walnuts,  
Champagne or Raspberry Vinaigrette

Yellow and Red Tomatoes with Buffalo Mozzarella, Basil and Balsamic Vinegar

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce (3 pieces per person)

## ENTREES

Seared Breast of Chicken with a Truffle Butter Sauce

Baked Black Tail Grouper with a Red Pepper Coulis

Carved Prime Rib with Jus and Horseradish Cream

Wild Mushroom Ravioli with Asiago Cheese

Rosemary Roasted Potatoes or Garlic Mashed Potatoes

Medley of Fresh Vegetables

## WEDDING CAKE

## COFFEE SERVICE

Freshly Brewed Starbucks Regular and Decaffeinated Coffee with toppings to include:  
Whipped Cream, Chocolate Shavings, Rock Sugar and Cinnamon

**\$126 PER PERSON**

A customary 25% taxable service charge and 6% sales tax will be added to per person prices



# Bar Packages

## **PREMIUM BRANDS | 5 HOURS INCLUDED IN PRICE (\$8 PER ADDITIONAL HOUR)**

Svedka Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewers White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy, Stone Cellars by Beringer Pinot Grigio, CA Stone Cellars by Beringer Chardonnay CA

## **TOP SHELF | ADDITIONAL \$15 PER GUEST FOR 5 HOURS (\$9 PER ADDITIONAL HOUR)**

Absolute 80 Vodka, Bacardi Superior Rum, Captain Morgan's Spiced Rum, Tanqueray Gin, Johnny Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Whiskey, Seagram's VO, 1800 Silver Tequila, Courvoisier VS, BV Century Cellars Chardonnay, CA, BV Century Cellars Merlot, BV Vineyards Century Cellars Cabernet Sauvignon, CA, Beringer Vineyards White Zinfandel, CA

## **LEADING EDGE | ADDITIONAL \$20 PER GUEST (\$10 PER ADDITIONAL HOUR)**

Grey Goose Vodka, Bacardi Superior, Mount Gay Eclipse Gold, Bombay Sapphire Gin, Gentleman Jack Bourbon, Crown Royal, Johnny Walker Black, Patron Silver Tequila, Hennessy Priveledge VSOP, Clos du Bois Wines

### **All Bar Options include the following beers:**

Budweiser, Miller Lite, Red Brick Ale, O'Douls, SweetWater 420, Blue Moon, Heineken, Corona and Amstel Lite

