

Wedding Packages, Policies and Procedures

Minimum

There is a minimum dollar amount that must be achieved in Food and Beverage (Exclusive of service charge and tax). That amount is based on the banquet room selected, day and date selected. If you achieve the minimum there will be no additional rental fee assigned to the banquet room. Please ask your Sales Contact for complete details.

Deposits/Payments

A 25% non-refundable deposit based on your food and beverage minimum is due along with you signed contract. The deposit will be applied towards your final balance. A second deposit representing 50% of your food and beverage minimum is due 90 days prior to your event. Your remaining balance is due 72 hours prior to your event. Acceptable forms of payment include credit cards and money orders only.

Final Guarantees

Your final count for your wedding ceremony and / or reception is due 72 businesses hours prior to your event. The hotel prepares 5% over that number. If the hotel is not notified of your guaranteed number, your initial attendance number in your contract will be used for the guarantee.

Menus

All prices quoted do not include tax and service charge. Service charge is taxable. Currently, the tax is 7% and service charge is 23%. These are subject to change. Menu prices are guaranteed for six months unless otherwise noted in writing.

Bar Service

A four-hour bar service is included in you package price. There is no bartender fee. You may choose to add additional time to your bar. Please contact your Sales Contact for pricing information.

Wedding Cake

You may bring in your own wedding cake and our staff will cut it complimentary.

Wedding Ceremony

There will be a separate rental fee for a ceremony room. For a private room a \$300 rental will apply or for an outside ceremony a \$150 rental will apply.

Table Linen and Accessories

Your package contains our standard linen, which is either black or white in color for our tablecloths and napkins. Specialty linen, tablecloths, napkins and chair covers are available at an additional cost.

Centerpieces

We will provide round mirrors and votive candles on your tables to accent any Centerpiece. You are always welcome to bring in any centerpiece you choose.

Dance Floor

If needed, a dance floor may be rented. Prices vary depending on the size of your group, please contact your Sales Contact for pricing information.

Tasting

If you wish to sample the entrees offered in our Wedding Packages, you may schedule a tasting with our Catering Sales Manager no sooner than 90 days prior to your event and after the catering contract has been signed and a deposit received. Your tasting may be scheduled Monday through Friday between the hours of 2:00pm-4:00pm, based on availability. A total of (4) people may attend.

Sleeping Rooms

We will extend a block of 10 or more rooms at a discounted rate for your guests, upon request. Please inform your Sales Contact so that this information can be included in your contract. If your wedding reception is held at the Doubletree Hotel Atlanta NE/ Northlake we will provide the Bride and Groom with one of our Suites for the night of your event complimentary complete with Champagne and Chocolate Covered Strawberries.

Wedding Hors d' Oeuvres Package

We designed this option to allow you to choose from our Wedding Hors d' Oeuvres menu below. This package is priced at \$59.99 includes your choice of six Hors d' Oeuvres from the Hors d' Oeuvres Menu; you can choose any three hot and any three cold items. We have also added two Gourmet Displays to this option; you can pick any two of our Gourmet Display Menu Items. On the sweet side our Executive Chef will set up a lavish assortment of desserts for your guests to pick from. We will provide you a full four-hour bar featuring our house liquors, domestic beers, house wines, bottled water, and soft drinks. To kick off your wedding reception we have added a Complimentary Champagne Toast to all of your guests.

Hot Hors d'oeuvres

Honey and Basil Marinated Baby Lamb Chops	Mini Beef Wellington
Jamaican Jerk Chicken Satays	Crispy Spring Rolls
Chicken Potstickers with Ponzu Sauce	Mini Crab Cakes
Marinated Beef Skewers	Thai Spiced Shrimp Skewers
Loaded New Potatoes	Parmesan Scallion Risotto Cakes
	Stuffed Mushroom

Cold Hors d'oeuvres

Chilled Jumbo Shrimp with Cocktail Sauce	Cucumber Stuffed with Blue Cheese Mousse
Shrimp and Crab Bruschetta	Tomato Mozzarella Salad
Shrimp and Crab Salad	Brie and Fig Canapés
Smoked Salmon Canapés	Prosciutto and Melon
Fresh and Sundried Tomato Bruschetta	

Gourmet Displays

Italian Antipasto Platter	Selection of Imported Cheese and Fruit with Crackers
Baked Brie with Seasonal Berries and Crackers	Assorted Seasonal Fruits BBQ Meatballs
Thin Sliced Smoked Salmon with Traditional Accompaniments	Assorted Crudités with Dipping Sauces
Jerk Chicken and Pork Kebabs with Chili Dipping Sauces	Spinach and Artichoke Dip with Parmesan
Skewered Thai Shrimp	Roasted Garlic Hummus with Toasted Pita

Add a Carving Station to Enhance your Wedding Package

All carving stations come with freshly baked Mini Bread Rolls and Condiments

Roasted Turkey \$10 per Person	Beef Tenderloin \$13 per Person
Glazed Ham \$10 per Person	Prime Rib \$12 per Person

All Prices Subject to 23% Service Charge and 7% State Sales Tax
DoubleTree Hotel Atlanta NE/Northlake
4156 Lavista Road, Tucker, Georgia, 30084

Buffet Package

We designed this option to allow you to choose from our entire menu below. This package includes two hors d'oeuvres, any two starters, any two entrees and any two desserts for \$65.99 per person or any three starters, any three entrees and any three desserts for \$75.99. It includes a full four-hour bar featuring our house liquors, domestic beers, house wines, bottled water, and soft drinks as well as coffee and tea service. To kick off your wedding reception we have added a complimentary Champagne Toast to all of your guests.

STARTERS

House Garden Salad
Caesar Salad
Red Bliss Potato Salad
Chicken and Queso Soup
Tomato and Fresh Mozzarella

Seasonal Fruit Salad
Antipasto
Chef's Pasta Salad
Smoked Salmon Display

ENTREES

Braised Short Ribs
Atlantic Salmon
Chicken Fried Steak
Thai Glazed Chicken

Grilled Flat Iron Steak
Slow Roasted Pork Loin
Tavern Smoked Barbeque Ribs
Grilled Mahi-Mahi

COMPLEMENTS

Wild Rice
Vegetable Medley
Red Bliss Potato Salad
Chef's Pasta Salad
Tuna Salad
Green Beans

Wild Mushroom Risotto
Roasted Vegetable Ragout
Mashed Sweet Potato
Mashed Potatoes
Broccoli
Glazed Carrot

DESSERTS

Brownies
Cookies
Seasonal Fruit
Assorted Pies
Triple Layer Chocolate Cake

Fudge Pecan Caramel Cake
Carrot Cake
Peach Cobbler
Apple Cobbler

Plated Dinner Package

We designed this option to allow you to choose from our plated menu selection. This elegant option includes everything you need for a great wedding night with no worries. Our Executive Chef and his team have created a wedding menu that has everything the heart desires for your special night. This three course plated dinner is created with you in mind to ensure that the special night is a great success. Choose any three hors d'oeuvres, that will be hand passed during your complimentary cocktail hour and champagne toast. Then choose your entrée to be served for dinner; you can also create a dual entrée. Our Executive Chef would be more than happy to sit down and talk to you about this option and to discuss sauces and proteins that match your taste buds perfectly, and also to ensure that we pair this up with your perfect dessert. This option also includes a three-hour open bar featuring our house liquors, domestic beers, house wines, bottled water, and soft drinks as well as coffee and tea service. This package is priced at \$79.99 for a single entrée and \$85.99 for a dual entrée selection

STARTERS

Chef's Selection of Soup
Tomato Mozzarella Salad
House Salad

Traditional Caesar Salad
Roasted Beet Salad
BLT Salad

ENTREES

Cashew Chicken Stir Fry
Herb Marinated Chicken Mushroom White
Wine Garlic Sauce
Thai Glazed Chicken
Grilled Atlantic salmon with
Port Wine Reduction
Pan Seared Grouper with
Grilled Tomato Broth
Grilled Center Cut Pork Loin with
Pear Brandy Cream Sauce
Grilled Flat Iron Steak with Wild
Mushroom Demi Glace

Grilled Beef Medallions with
Red Wine Demi Glace
Stuffed Cornish Game Hen with
Corn Bread Stuffing
Pan Roasted Mahi Mahi with
Grainy Mustard Sauce
Honey Basil Marinated Rack of Lamb with
Blackberry Demi Glaze
Roasted Peeking Duck with a
Sweet Sesame Soy Sauce
Soy Glazed Chilean Sea Bass
Grilled Swordfish Mediterranean Salsa

DESSERTS

Molten Lava Chocolate Cake
Chocolate Layer Cake
Apple Crumb Cake
Fudge Pecan Carmel Cake

Carrot Cake
Cheese Cake
Crème Brule
Key Lime Pie

The Brunch Package

There is nothing better than to finish your wedding weekend with an elegant brunch, this option is designed to finish off the perfect weekend and for your guests to sit down after a few hectic days and reflect on your special day. We know that you have had a busy few months planning and getting ready for your big day, and that you have not really had the time yet to sit down and completely relax and understand that you are in fact married. Make it a casual brunch for your guests, sit down and relax and leave the rest to us. This is the perfect Brunch with plenty of food options to choose from and if needed we will add the bottomless Mimosa Bar or the Bloody "BLT" Mary Bar to make it perfect. The Brunch is priced at \$29.99 per person and includes the following items.

BUFFET STYLE SET UP

Assorted Breads & Bagels
Cool Seasonal Sliced Fruit Tray
Sweet Butter, Cream Cheese and Fruit Preserves
Chilled Orange, Grapefruit, Cranberry and Apple Juices
Freshly brewed Royal Cup Coffee, Decaffeinated Coffee
An assortment of Fine Teas
Fresh Pastries and Cereals with Whole and Skim Milk
Individual Fresh Yogurts and Granola
Perfectly Scrambled Eggs with Cheddar Cheese and Fresh Scallions
Crisp Apple Wood Smoked Bacon and Link Sausage
Tasty Breakfast Potatoes
Southern Cheddar Cheese Grits
Southern Buttermilk Biscuits with Sausage Gravy
Individual Fresh Yogurt and Granola Parfaits

OMELETE STATION

Freshly Made Omelets with choice of Ham, Cheddar Cheese, Spinach, Red Onions, Sweet Bell Peppers, Sausage Bacon and Mushrooms

BAKERY STATION

Belgian Style Waffles OR Pancakes
Topped with Fresh Sliced Strawberries, Whipped Cream and Hot Maple Syrup

BAR OPTIONS

Bottomless Mimosa or Bloody "BLT" Mary Bar
\$15.00 per person