



*Let your journey to forever begin at
Wyndham Peachtree*

Wyndham Peachtree Hotel
Wedding Packages

2443 Hwy 54 West, Peachtree City, Georgia 30269
770.486.3308. Sally Davies, Catering Sales Manager

Our Wedding Packages

At Wyndham Peachtree, our wedding packages are designed to make your special day a seamless and stress-free event. Our wedding specialists tailor our packages to create the perfect vision for each couple.

All of our Wedding Packages Include:

- ◇ Deluxe Wedding Night Accommodations for the Bride & Groom
- ◇ Set-up and Breakdown of Wyndham Event Equipment
- ◇ Guest Book Tables, Cake Presentation Tables, Reception Tables & Gift Table
- ◇ Dance Floor
- ◇ China & Stemware
- ◇ Elegant Centerpieces *(3 glass tiered cylinders with floating candles & mirrored tile)*
- ◇ Wooden, Black Folding Chairs for Ceremony
- ◇ White Linens and Napkins
- ◇ White Chair Covers with Sash Color of your Choice
- ◇ Complimentary Cake Cutting and Serving
- ◇ Complimentary Bartender & Attendant Services
- ◇ Coffee Service with Dessert
- ◇ Menu Tasting for up to Four People
- ◇ Special Guest Room Rates Available for your Guests



All Food & Beverage is Subject to a 22% Service Charge and 6% Sales Tax.

The Peachtree Wedding Package

Cocktail Reception

Features a 1-hour Open Bar (Beer & House Wine)
Sliced Fruit & Cheese Display

Gourmet Plated Dinner

Selection of One Salad
Selection of One Entrée
(Menu Selections on Page 8 & 9)

Beverage Service

Starbucks® Coffee & Tea Service

Three-Hour Open Bar Service to Include:
House Wine Selections
Imported & Domestic Beer
Assorted Soft Drinks, Juices & Bottled Water

Champagne Toast

***Total Open Bar of 4-Hours** (including cocktail hour)

\$79 per person

(Facility Rental Fees are not included.)

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The McIntosh Wedding Package

Cocktail Reception

Features a 1-hour Open Bar (Beer & House Wine)
Sliced Fruit & Cheese Display

Carving Stations

Selection of Two (2) Carving Stations
(menu selections on page 10)

Reception Stations

Selection of Two (2) Reception Stations
(menu selections on page 11 & 12)

Beverage Service

Starbucks® Coffee & Tea Service

Three-Hour Open Bar Service to Include:
House Wine Selections
Imported & Domestic Beer
Assorted Soft Drinks, Juices & Bottled Water

Champagne Toast

***Total Open Bar of 4-Hours** (including cocktail hour)

\$79 per person

Chef attendant fees are included.
(Facility Rental Fees are not included.)

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The Spalding Wedding Package

Cocktail Reception

Features a 1-hour Open Bar (Beer & Wine)
Sliced Fruit & Cheese Display

Dinner Buffet

Selection of Dinner Buffet
(menu selections on page 13 & 14)

Beverage Service

Starbucks® Coffee & Tea Service

Three-Hour Open Bar Service to Include:
House Wine Selections
Imported & Domestic Beer
Assorted Soft Drinks, Juices & Bottled Water

Champagne Toast

***Total Open Bar of 4-Hours** (Including cocktail hour)

\$79 per person

(Facility Rental Fees are not included.)

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The LaFayette Wedding Package

One-hour Hors d'oeuvres Reception

Sliced Fruit & Cheese Display
A non-alcoholic punch fountain

Dinner Table

Selection of Dinner Table
(menu selections on page 13 & 14)

Beverage Service

Starbucks® Coffee & Tea Service
Four-Hour Soft Drink and Premium Juice Bar
Sparkling Cider Toast

\$59 per person

(Facility Rental Fees are not included.)

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Menu Selections

All Food & Beverage is Subject to a 22% Service Charge and 6% Sales Tax.

Plated Dinner

Served with a Basket of Bakery Fresh Breads and Sweet Creamery Butter.

SALAD SELECTIONS (select one)

Baby Spinach Salad

Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans, Dried Cranberries,
Green Apple Vinaigrette

Greens Salad

Field Greens, Candied Pecans, Sweet Grass Dairy Tomme Cheese, Cucumber,
Grape Tomatoes, Creamy Vidalia Onion Dressing

Hearts of Romaine Salad

Buttermilk Caesar Dressing, Romaine Lettuce, Cornbread Croutons, Shaved Parmesan
Cheese

ENTREES (select one)

Tortilla Encrusted Grouper

Lobster Butter Sauce, Basmati Rice and Chef's Table Seasonal Vegetables

All Food & Beverage is Subject to a 22% Service Charge and 6% Sales Tax.

Sweet Tea Free Range Roast Chicken

Springer Mountain Farms Chicken, Rosemary Scented Basmati Rice, Chefs Table Vegetables, Candied Garlic Jus

BBQ Glazed Salmon

Atlantic Grilled Salmon, Smokey BBQ, Buttermilk Mashed Potatoes, Chefs Table Vegetables

Charbroiled Beef Medallions

Cabernet Sauce, Fingerling Potatoes, Chef's Table Seasonal Vegetables

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Pepper Crusted Baron of Beef

Béarnaise Sauce, Horseradish Cream, French Rolls

Herb Roasted Breast of Turkey

Cranberry Relish and Peppercorn Aioli, French Rolls

Charred Cracked Pepper Whole Side of Salmon

Garlic Aioli, Grilled Pineapple Salsa and Cuban Rolls

Coca-Cola Glazed Country Ham

Stone Ground Mustard Sauce, Sourdough Rolls

Stations are placed throughout the reception venue, allowing guests to flow from one culinary display to another.

California Cobb Salad Station

Crisp Iceberg and Romaine Lettuce, Haas Avocado, Grilled Breast of Chicken, Diced Tomatoes, Crisp Bacon, Blue Cheese Crumbles, Chopped Egg, Vermont Cheddar Cheese, Red Onions, Black Olives, Blue Cheese and Traditional Brown Derby Cobb Dressings

Gourmet Greens Station

Chilled Marinated Italian Vegetables, Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Grape Tomatoes, Maytag Blue Cheese, Hearts of Romaine, Fresh Spinach, Baby Mixed Greens and House Made Dressings

Pasta Station

Cheese Tortellini, Whole Wheat Penne, Farfalle Pastas, Tomato Pomodoro and Romano Cream Sauces. Served with Roasted Garlic Focaccia Bread, Sun Dried Tomatoes and Parmesan Cheese

Asian Lettuce Wrap Station

Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots, Marinated Cucumber, Ginger Soy and Spicy Peanut Sauces

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Potato Bar

Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Pancetta, Vermont Cheddar, Sour Cream, Tobacco Onions, and Tomato Bruschetta

Slider Station

Mini Angus Beef and Mini Grilled Chicken Burgers with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Whole Grain Mustard, Tomato Ketchup, Sliced Cheeses

Viennese Dessert Table

Chocolate Ganache Cupcakes, Vanilla Crème, Key Lime Pie Shooter with Graham Crumble and Toasted Meringue, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

MCINTOSH TABLE

Loaded Baked Potato Salad

Field Green and Crisp Vegetable Salad

BBQ Pork Ribs

Blackened Trout

Southern Fried Chicken

Spicy BBQ Corn

Chef's Table Vegetables

Honey Cornbread Muffins

Warm Apple Crisp, Vanilla Bean Custard Sauce

Mixed Berry Shortcake, Cinnamon Whipped Cream

CANTERBURY TABLE

Field Green and Crisp Vegetable Salad

Chopped Vegetable Salad, Oregano Mustard Dressing

Grilled Salmon, Lemon Beurre Blanc

Oven Roasted Round of Beef Au Jus, Horseradish Cream Sauce

Sweet Tea Free Range Roast Chicken, Candied Garlic Jus

Rosemary Fingerling Potatoes

Chef's Table Vegetables

Southern Red Velvet Cake

White Chocolate Bread Pudding, Caramel Sauce

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PEACHTREE TABLE

Baby Spinach Salad, Sweet Grass Dairy Tomme Cheese, Smoked Bacon, Pecans,

Dried Cranberries, Green Apple Vinaigrette

Grilled Vegetable and Orzo Salad

Roasted Prime Rib au Jus, Horseradish Cream

Bourbon Pork Medallions, Chive Demi-glace

Traditional Chicken Marsala

Chef's Table Vegetables

Baked Potato Bar presented with Shredded Cheese, Fresh Scallions, Bacon Bits, Butter and Sour Cream

Berry Brioche Pudding, Vanilla Chantilly

Georgia Pecan Pie

SPALDING TABLE

Caesar Salad Bar

Tomato, Basil, Fresh Mozzarella Salad, Balsamic Glaze

Italian Sausage with Peppers and Onions

Chicken Marsala

Roasted Portobello Lasagna with Provolone Cheese

Penne Pasta with Asparagus and Boursin Cream

Green Beans Pancetta

Garlic Focaccia Bread

Tiramisu and Cannolis with Vanilla Mascarpone

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BEVERAGE SERVICE

All Beverage functions must be arranged through the Conference Services office. As a licensee, we are responsible for abiding by the regulations enforced by the State of Georgia regarding the sales of alcohol. Please ask your Catering Professional for a current listing of our wine cellar selections. Sponsored and Cash Bars are subject to a \$350 minimum.

OPEN BAR

Premium or Extra Premium Brand Liquors, House Wine Selections, Imported and Domestic Beers, Mineral Waters and Assorted Sodas.

One Hour Open Bar Per Person Premium /\$20	Extra Premium /\$25	
Two Hour Open Bar Per person Premium /\$29	Extra Premium /\$34	
Three Hour Open Bar Per Person	Premium /\$37	Extra Premium /\$42
Four Hour Open Bar Per Person	Premium /\$46	Extra Premium /\$51
Three Hour Open Bar Per Person	Beer & Wine Only / \$30	
Four Hour Open Bar Per Person	Beer & Wine Only / \$33	

PREMIUM BRANDS

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Dewar's White Label Scotch, Seagram's 7 Whiskey

EXTRA PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Crown Royal Whiskey

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SPONSERED BAR PRICES

House Wines \$7.00 (by the glass)

Premium Brands \$8.00

Extra Premium Brands \$9.00

Domestic Beers \$5.00

Imported Beers \$6.00

Soft Drinks \$3.00

CASH BAR PRICES

House Wines \$7.50 (by the glass)

Premium Brands \$8.50

Extra Premium Brands \$9.50

Domestic Beers \$5.50

Imported Beers \$6.50

Soft Drinks \$3.50

(Our Cash Bar prices include Georgia state sales tax.)

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Food & Beverage Minimums

May, June, September & October-Saturday Weddings

Peachtree Ballroom-\$12,500 Food and Beverage Minimum

McIntosh Ballroom-\$7,500 Food and Beverage Minimum

April, July, August, November & December-Saturday Weddings

Peachtree Ballroom-\$7,500 Food and Beverage Minimum

McIntosh Ballroom-\$6,000 Food and Beverage Minimum

All Sunday Weddings

1/2 off Facility Rental Fees

Peachtree Ballroom-\$6,000 Food and Beverage Minimum

McIntosh Ballroom-\$5,000 Food and Beverage Minimum

*Holiday weekends do not apply

January, February, and March Weddings Saturday or Sunday

No Rental Fees!

\$5,000 Food and Beverage Minimum for Peachtree Ballroom

\$4,000 Food and Beverage Minimum for McIntosh Ballroom

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Wedding Package Enhancements

Draping

Add Luxury White or Ivory Draping to your Reception Venue.

McIntosh Ballroom \$1,400.00 (Price includes service charge & tax)

Peachtree Ballroom \$1,900.00 (Price includes service charge and tax)

Bride and Groom Signature Drink

Create your own Premium Brand Signature Cocktail designed with your Wedding colors and a personalized name. \$7.00 per drink

Uplighting

Add to your reception's atmosphere by adding specialty lighting. 6 LED lights for \$325.00 (A variety of colors are available)

Chivari Chairs

Upgrade to Gold, Silver, Black or Natural colored Chivari Chairs for \$8.00 per chair.

Chargers

Complete your Place Settings with Lead-Free, Weighted Chargers. \$9.00 per plate (A variety of colors are available)

Projector & Screen

Add a projector, screen and speaker to complete the final touches of your reception. \$210.00-\$380.00



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