

**MAKE YOUR SPECIAL DAY UNFORGETTABLE**



**WEDDINGS AT HOLIDAY INN & SUITES ATLANTA AIRPORT NORTH**



1380 Virginia Ave • Atlanta, GA 30344 • Tel 404-305-9990 • [hiatlantaairport.com](http://hiatlantaairport.com)

## ***INCLUDED IN YOUR WEDDING PACKAGE***

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*Complimentary Wedding Night Accommodations for the Newlyweds,  
Complete with Champagne and Strawberries*

*Complimentary Breakfast for Two the Next Day in the Restaurant*

*Special Group Room Rates for Wedding Guests*

*Wedding White Full Length Table Linens and White Napkins or Black & White*

*Complimentary Centerpieces for Table Setting, Clear Cylinder Placed on Round Mirror*

*Dance Floor with Stage for Disc Jockey or Band*

*Couple Menu Tasting for up to (4) guests for Plated or Buffet Options*

*Complimentary Champagne Toast for Guaranteed Number of Guests*

*Complimentary Parking for Local Wedding Guests*

*Special Menus for Rehearsal Dinner, Bridesmaid Luncheon or Brunch*

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***Your wedding will be both elegant and memorable if you leave  
the details to the experts at the  
Holiday Inn & Suites Atlanta Airport North!***

***Together let's toast the first day of the rest of your lives!***

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# WEDDING PRE-RECEPTION

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## **Fresh Fruit Display**

*A Colorful Presentation of Sliced Seasonal Fruits and Berries  
Accompanied by Raspberry or Lemon Cream Dipping Sauce*

**\$108.00 – Serves up to 25 People**

**\$180.00 – Serves up to 50 People**

**\$385.00 – Serves up to 100 People**

## **Imported and Domestic Cheese Display**

*Selection of Gourmet Cheese, Served with Assorted Crackers, Breads and Wafers  
Garnished with Fresh Grapes and Berries*

**\$200.00 – Serves up to 50 People**

**\$400.00 – Serves up to 100 People**

## **Grilled Vegetable Crudite**

*Marinated Eggplant, Yellow Squash Asparagus, Zucchini, Portabella Mushrooms,  
Carrots, and Bell Peppers Delicately Grilled and Served  
With Cracked Black Pepper-Buttermilk Dip*

**\$90.00 – Serves up to 25 People**

**\$150.00 – Serves up to 50 People**

**\$300.00 – Serves up to 100 People**

## **Hors D'oeuvres**

*Chicken Skewers*

*Vegetable Spring Rolls*

*Thai Beef Satay*

*Italian Meatballs*

*Bruschetta*

*Chicken Fingers*

*(Price is based on two of each items per person)*

**\$12.00 per person – Select Two Item**

**\$16.95 per person – Select Three Items**

*Items can be passed butler style for an additional fee.*

*Please Note: A 23% Service charge and 7.75% Sales tax will be added*



# WEDDING PLATED DINNER SELECTIONS

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## **Salads**

Select One

### **Garden Salad**

Carrots, Cherry Tomatoes, Red Onion, with Ranch Dressing & Balsamic Vinaigrette

### **Wedge Salad**

With Tomato, Red Onion, Applewood Smoked Bacon, Crumbled Bleu Cheese and Bleu Cheese Dressing

### **Mixed Green**

Shaved Red Onions, Candied Pecans, and Bacon with Peach Vinaigrette

### **Arugula Salad**

With Crisp Apples, Glazed Pecans, Red Onion, Goat Cheese and Lemon-Maple Vinaigrette

### **Classic Caesar Salad**

Romaine, Grated Parmesan, Garlic Croutons, with Caesar Dressing

## **Entrée**

Select one

### **Pork Chops**

Pork Rib Chop (8oz) Rubbed with Rosemary and Garlic and Grilled Served with Roasted Red Rosemary Garlic Potatoes Finished with a Warm Dijon Dian Mustard Sauce

### **Coriander-Peppercorn Salmon**

Coriander-Peppercorn Salmon (6oz) Seasoned and Seared Served with a Saffron Wild Mushroom Risotto and Fresh Lemon Zest

### **Quinoa and Portabella (Vegan)**

Quinoa Folded with Sautéed Baby Kale and Diced Sweet Potato Topped with Grilled Portabella and Roasted Shallot

**\$37.00 Inclusive Per Person  
(Plated Option)**

### **Chicken Marsala**

Chicken Breast Topped with a Rich Mushroom Marsala Sauce with Garlic Mashed Potatoes and Fresh Seasoned Green Beans

**35.00 Inclusive Per Person**

(This item does not include Champagne, chocolate strawberries or breakfast for two)

**Service Charges and Tax is Included in total Price**

**23% Service Charge and 7.75% Sales Tax**

**Served with Freshly Baked Rolls Served with Regular and Decaffeinated Coffee and Iced Tea**

# WEDDING PLATED DINNER SELECTIONS CONTINUED

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## ***Sweet Soy Glazed Chicken***

Supreme Baby Bok Choy, Carrots and Sushi Style Rice Cake,  
Sesame Cashew Nut Brittle

## ***Seared Petite Flank Steak***

(6oz) USDA Prime Cut Glazed with House-Made Worcestershire  
Served with Roasted Garlic and Rosemary Mashed Whole Seared Yukon Gold Potatoes

## ***Pan Fried Chicken Alla***

Saltimbocca Prosciutto and Sage Wrapped Chicken Breast, Olive Oil Mash Potatoes, Broccolini, Sage Pesto, Rustic Tomato Demi

***\$37.00 Inclusive Per Person (Plated Option)***

## ***Chicken Marsala***

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with Garlic Mashed Potatoes and Fresh Seasoned Green Beans

***\$35.00 Inclusive Per Person***

# THE WEDDING SIGNATURE BUFFET

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## *Salad Entree*

### ***Mixed Garden Greens Salad***

With Peppercorn Dressing, Bleu Cheese Dressing, Pesto Pasta Salad,  
Marinated Tomato & Cucumber Salad

### ***Choose Two, Or Three Entrees***

Herb Roasted Chicken with Roasted Garlic and Shallot Sauce  
Pan Seared Chicken Breast with Creole Cream Sauce  
Grilled Filet of Salmon with Sundried Tomatoes and Champagne Cream Sauce  
Sliced London broil with Mushroom Au Jus  
Roasted Pork Loin with Apricot Demi-Glace

## *Side Dishes*

### ***Select Two***

Steamed Broccoli  
Garlic Mash Potatoes  
Wild Rice Pilaf  
Peal Cous Cous  
Spiral Vegetables

### ***Coffee, Decaf Coffee, Assorted Hot Teas, Iced Tea***

***\$52.00 Inclusive - Two Entrée Per Person***

***\$57.00 Inclusive - Three Entrée Per Person***

Service Charges and Tax is Included in total Price  
23% Service Charge and 7.75% Sales Tax

Buffet Will be Available to Guest for One and ½ Hours.



# HORS D'OEUVRES

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## **Imported and Domestic Cheese Display**

*Selection of Gourmet Cheese, Served with Assorted Crackers, Breads and Wafers  
Garnished with Fresh Grapes and Berries*

## **Grilled Vegetable Crudite**

*Marinated Eggplant, Yellow Squash Asparagus, Zucchini, Portabella Mushrooms,  
Carrots, and Bell Peppers Delicately Grilled and Served  
With Cracked Black Pepper-Buttermilk Dip*

## **Make One Selection:**

*Steamship Round with Au Jus  
Roasted Turkey with Cranberry Relish  
Creole Crusted Praline Ham  
Roasted Pork Loin with Cider Sauce and Fruit Chutney  
Carving Stations include Bakery Fresh Silver Dollar Rolls, Gourmet Mustards  
With Appropriate Garnishes (Serves 100 people)*

## **Make Three Selections:**

*(Hotel will provide 2 pieces of each item per person)*

*Stuffed Mushroom Caps  
Steak Teriyaki Satay  
Crispy Chicken Tenders with Honey Mustard  
Spanakopita  
Chicken Satay  
Vegetable Spring Rolls  
Served with Tropical Fruit Punch*

## **\$48.00 Inclusive Per Person**

*Service Charges and Tax is Included in total Price  
23% Service Charge and 7.75% Sales Tax*



# WEDDING BAR PACKAGE

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*The Holiday Inn & Suites Atlanta Airport north offers a variety of fine wine and spirits.  
You have the flexibility to choose a host Bar, Cash Bar or package.*

## *Hourly*

### **Full Bar House Brand**

\$12.00 per person 1st hour, \$5.75 Per Person each Additional Hour

### **Full Bar Premium Brand**

Hourly Rate: \$15.00 per person for the first hour, \$7.75 per person each additional hour.

### **Beer, Wine, Non-Alcoholic**

Hourly Rate: \$10.00 per person for the first hour, \$4.75 per person each additional hour.

## *Cash Bar*

House, Call & Premium Brands offered.

Bartender & Cashier fee of \$75.00 each for 3 hours, \$15.00 each additional hours

### **Non- alcoholic Bar**

*\$7.50 for each guest*

### **Champagne Toast**

*\$3.00 for each guest*

### **Non-Alcoholic Toast**

*\$2.75 for each guest*

23% service charge and 3% Liquor tax added to Hosted and Hourly Bars

