



WALDORF ASTORIA®  
ATLANTA • BUCKHEAD

2023 | 2024 WEDDING PACKAGES





ASTOR BALLROOM



PRIVATE GARDEN



TAIPAN

# UNFORGETTABLE VENUES

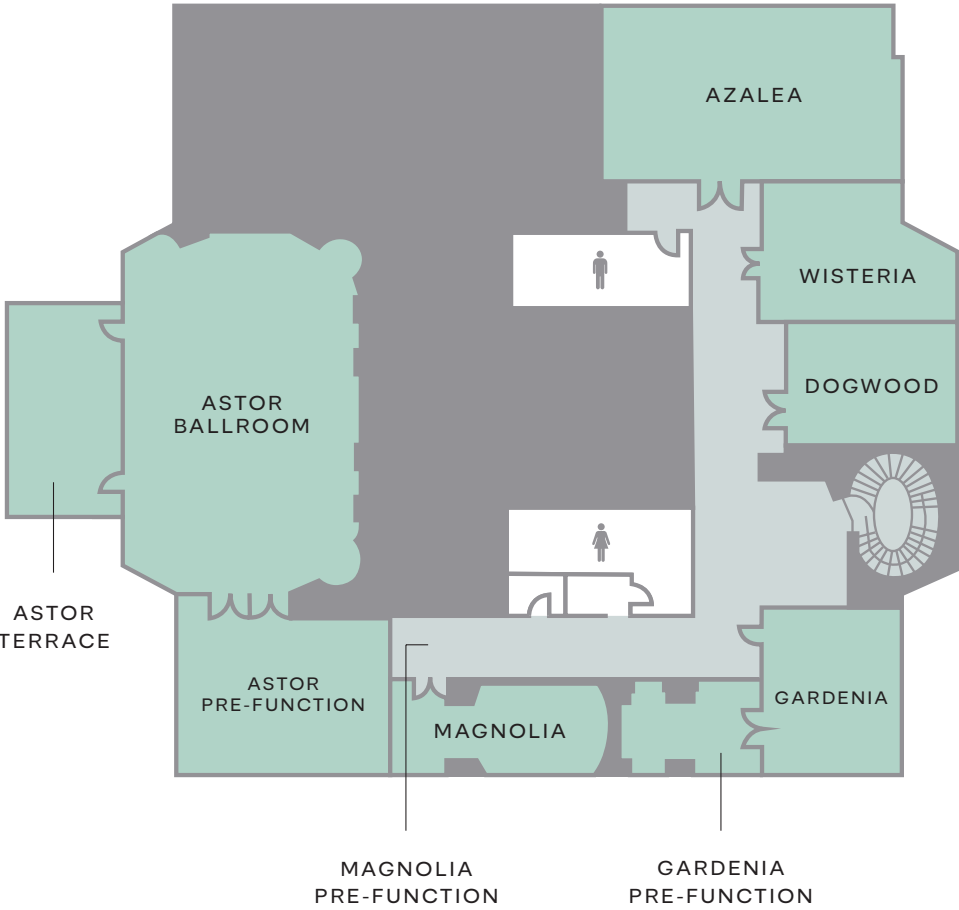
Whether you're planning an intimate gathering or grand reception for your special day, Waldorf Astoria Atlanta Buckhead can help you make it unforgettable. Count on our dedicated staff to manage every detail. Each of our versatile hotel spaces can be transformed to create the wedding of your dreams.

Our ballroom is lit with natural light and opens up to a stunning terrace, with ballroom space for up to 120 guests seated and up to 250 guests for a reception. The private garden is lush and enticing, perfect for an outdoor ceremony.

THE WALDORF ASTORIA ATLANTA BUCKHEAD CAN ACCOMMODATE WEDDINGS UP TO 250 GUESTS

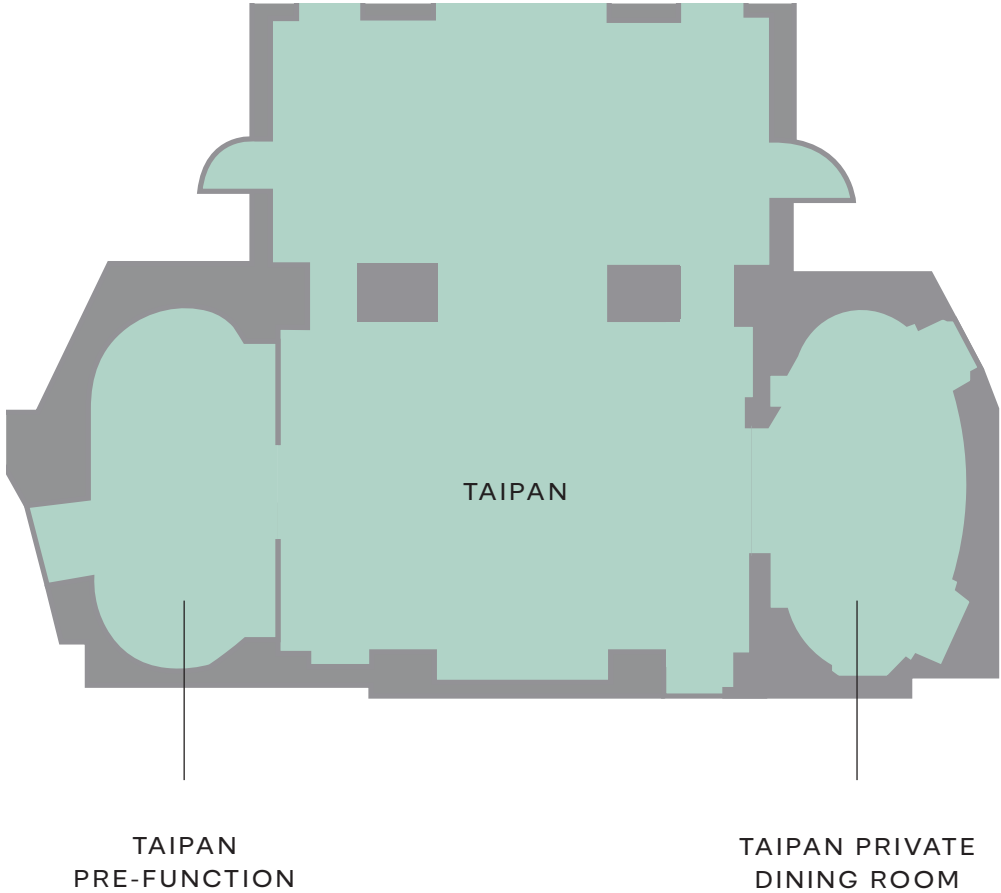


# SECOND LEVEL

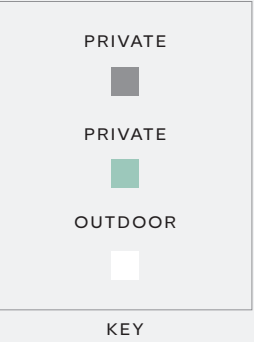


ASTOR BALLROOM
1,960 sq ft
ASTOR PRE-FUNCTION
858 sq ft
AZALEA
1,500 sq ft
DOGWOOD
460 sq ft
GARDENIA
560 sq ft
GARDENIA PRE-FUNCTION
294 sq ft
MAGNOLIA
330 sq ft
WISTERIA
728 sq ft

# LOBBY LEVEL



TAIPAN
1,120 sq ft
TAIPAN PRE-FUNCTION
216 sq ft
PRIVATE GARDEN
2,500 sq ft



# THE PACKAGES

## THE GUARANTEES

Discounted Event and Overnight Valet Parking

Private Tasting with the Chef for up to Four Guests

Printed Menu Card at Each Seat

Standard Floor Length Linens and Coordinating Napkins

Silver Chiavari Chairs

Dance Floor, Votive Candles, and Table Numbers

Complimentary Overnight Guestroom for the Couple for 1 Night\*

*\*Based on a Food & Beverage Minimum of \$7,500.00 or more and Selection of a Wedding Package.*



## SILVER

\$169.00 ++

- Two Butler Passed Hors D’oeuvres
- Four Hour Gold Bar
- Champagne Toast
- Beverages Served the Duration of the Event
- Salad
- Entree
- Wine Service with Dinner
- Cake Cutting Service
- Coffee and Tea Service

## GOLD

\$199.00 ++

- Three Butler Passed Hors D’oeuvres
- One Station
- Four Hour Gold Bar
- Champagne Toast
- Beverages Served the Duration of the Event
- Soup Or Salad
- Entrée
- Wine Service with Dinner
- Cake Cutting Service
- Late Night Snack
- Coffee and Tea Service

## DIAMOND

\$229.00 ++

- Three Butler Passed Hors D’oeuvres
- One Station
- Four Hour Diamond Bar
- Champagne Toast
- Beverages Served the Duration of the Event
- Soup or Salad
- Entrée
- Wine Service with Dinner
- Cake Cutting Service
- Late Night Snack
- Coffee and Tea Service
- Floor Length Dinner Linens in Color of Your Choice\*
- Napkins in Color of Your Choice\*

*\*Limitations May Apply. Based on Round Tables of 10 People.*

*Wedding cakes are not included and can be brought in by your preferred vendor. 25% Service Charge, 3% Liquor Charge, 3% Liquor Tax, and 8.9% Sales Tax applies to all packages. Custom Packages are available upon request.*



# HORS D'OEUVRES & STATIONS

## COLD

Tomato Bruschetta | Basil, Balsamic Dressing

Deviled Farms Egg | Truffle Mayonnaise, Espelette Pepper

Waldorf Curry Chicken Salad | Almond, Dried Cranberry,  
Fillo Shell

Chilled Shrimp | Georgia Peach Cocktail Sauce

Dungeness Crab Crostini | Avocado Mousse, Dill

*Add Caviar on Deviled Egg or add Truffle in Chicken Salad +\$2*

## HOT

Seasonal Vegetable Quiche

Mushroom Risotto Arancini | Parmesan Cheese

Mini Spicy Lobster Roll

Beef Cheeseburger Sliders

Braised Beef Short Ribs | Mashed Potatoes, Red  
Wine Sauce

*Add Caviar on Quiche or Truffle in Mashed Potatoes +\$2*

## CHEESE AND CHARCUTERIE DISPLAY

International and Domestic Selection of Cured Meat and  
Cold Cuts, Cheeses, Served with Seasonal Condiments, Dried  
Fruits, Breadsticks and Crackers

## VEGETABLE CRUDITÉ AND DIP

Hummus, Shallot and Herb Labneh, Eggplant Caviar,  
Assorted Market Vegetables, Pita Bread

## PASTA DISPLAY | CHOOSE ONE

Choice of Ravioli | Ricotta and Spinach, Sweet Potato,  
or Cheese | *Choice of Sauce - Tomato, Cream, or Pesto*

Choice of Pasta | Rigatoni, Penne, and Orecchiette  
*Choice of Sauce - Tomato, Cream, or Pesto*

## BEEF TENDERLOIN CARVING STATION

Peppercorn Sauce, Served with Mini Brioche Rolls

## ROASTED COLORADO LEG OF LAMB CARVING STATION

Lamb Jus, Served with Mini Brioche Rolls

## SHRIMP AND GRITS ACTION STATION

Jumbo Shrimp, Parsley Butter, Local Stone Ground Grits,  
Ham, White Wine Butter Sauce

## DECADENT DESSERT DISPLAY

Selection of Mini Cakes and Tarts

*Stations are available for add-ons to your event at the published rate.  
Contact your Catering Manager for details.*







# A LA CARTE PLATED DINNER

## FIRST COURSE

### SOUP | CHOOSE ONE

Cauliflower Soup | Heirloom Roasted Cauliflower, Hazelnut Oil | GF, Vegan

Butternut Squash Soup | Seasonal Mushroom, Chives, Crème Fraiche | GF, Vegan

Creamy Tomato Soup | Grilled Cheese Toast, Basil Oil | Vegan

### SALAD | CHOOSE ONE

Local Artisan Salad | Candied Pecans, Local Honey Vinaigrette, Seasonal Fruit | GF, Vegan

Caesar Salad | Romaine Lettuce, Sourdough Bread Croutons, Parmesan Cheese and Caesar Dressing | GF, DF, Vegan

Waldorf Salad | Butter Lettuce, Apple Cucumber, Celery, Mayonnaise and Yogurt Dressing

Local Market Tomato | Burrata, Basil, Balsamic Vinaigrette

## SECOND COURSE | SELECT UP TO 3

### POULTRY

Joyce Farms Roasted Chicken Breast | Seasonal Vegetables, Pomme Puree, Mustard Sauce, and Tarragon | GF

Joyce Farms Parmesan Crusted Chicken Breast | Broccolini, Punch Fingerling Potatoes, Basil, Lemon Butter Sauce

### SEAFOOD

Pan Seared Scottish Salmon | Organic Corn Pudding, Local Assorted Cherry Tomato Salad, Basil Oil | GF

Roasted Sea Bass | Garlic Chili Sauce, Broccoli, Roasted Fingerling Potatoes | GF, DF

Pan Seared Scallops | Grilled Asparagus With Lemon Butter Sauce, and Mashed Potatoes +\$4

### BEEF

Roasted Prime Angus Beef Tenderloin | Red Wine Sauce, Crunchy Potatoes, Pomme Puree and Haricot Vert

Pan Seared Prime New York Striploin | Peppercorn Sauce, Carrot Puree And Roasted Heirloom Baby Carrot

### VEGAN AND VEGETARIAN

Ricotta Ravioli | House-Made Tomato Sauce, Basil | Vegan

Cauliflower Quad | Fried, Puree, Roasted and Pickled | Vegetarian



# A CHANCE TO ENHANCE

## DUAL ENTRÉE SELECTION

Filet Of Beef | 30

½ Lobster Tail | 20

Scallops, Two Each | 20

Crabcake | 18

Four Jumbo Prawns | 18

Chicken Breast | 16

*The above items are to be added to existing packages and not purchased individually. Prices per person.*







# LATE NIGHT SNACKS

Truffle Parmesan Fries, Assorted Dipping Sauces | 10

Grilled Cheese Station | 8

Assort Flatbreads | 10

Beef Sliders, Two Each | 12

Dessert Display With Mini Cakes and Tarts | 12

Decadent Candy Display | 12

French Dessert Station | 12  
Macaron, Vanilla Puff, Chocolate Éclair

Fried Chicken Tenders, Assorted Dipping Sauces | 10

Chicken Wings, Ginger Garlic Glaze, Ranch Sauce | 12

Assorted Macarons | 60 Per Dozen

*The above items are to be added to existing packages and not purchased individually. Prices per person unless indicated otherwise.*



# BAR SERVICE

## GOLD

*Spirits* | Vodka - Tito’s | Tequila - 1800  
Scotch - Johnnie Walker Black | Cognac - Hennessy VS  
Bourbon - Bulleit | Rye - Bulleit | Rum - Bacardi  
Whiskey - Jack Daniels

*Beer* | Miller Light, Bud Light, Stella Artois,  
Amstel Light, Heineken

*Wine* | Bouvet Cremen de Loire, Loire Valley, France  
Chardonny, DAOU, Paso Robles, California  
Cabernet Sauvignon, DAOU, Paso Robles, California

## DIAMOND

*Spirits* | Vodka - Ketel One | Rum - Bacardi, Ron Zacapa  
Rye - Bulleit | Scotch - Glenmorangie Original 10  
Tequila - Casamigos Blanco | Whiskey - Crown Royal,  
Jack Daniels | Gin - Tanqueray 10 | Bourbon - Knob Creek

*Beer* | Miller Light, Bud Light, Stella Artois,  
Amstel Light, Heineken

*Wine* | Champagne Perrier-Jouet or Champagne Lanson  
Pere & Fils Brut | Chardonnay, Iconoclast, Russian River  
Valley, California | Cabernet Sauvignon, Iconoclast,  
Napa Valley, California

## A CHANCE TO ENHANCE

3 Local Craft Beers | 10

Assorted Bud Light Hard Seltzers | 6

Craft Cocktail Bar\* | 20  
*2 Craft Cocktails Of Your Choice*

Additional Hour of Open Bar - Gold | 10

Additional Hour of Open Bar - Diamond | 12

Upgrade to Diamond Bar | 8

Charles De Frere Brut Classic, France | 65  
*Per Bottle*

Moet And Chandon, Brut Imperial, France | 125  
*Per Bottle*

*The above items are to be added to existing packages and not purchased individually. Prices are per person unless indicated otherwise.*

*One bartender required for every 100 guests. A bartender fee of \$250.00 Applies.*

*\*Additional bartender required. List of available cocktails to be provided for selections.*







# THE WALDORF BRUNCH

BASED ON 2 HOURS OF CONTINUOUS  
SERVICE | MINIMUM OF 25 GUESTS

Selection of Fruit Juices

Seasonal Fresh Fruit and Organic Berries

Assorted Breakfast Pastries

Individual Yogurt, Berry and Granola Parfaits

Assorted Mini Bagels, Cream Cheese, Smoked  
Salmon, Red Onion, Capers

Local Market Tomatoes

Charcuterie, Assorted Cheeses, Selection of Crackers

## SELECT 4

Smoked Salmon | Eggs Benedict, Hollandaise Sauce

Black Forest Ham | Eggs Benedict,  
Hollandaise Sauce

Spinach, Eggs Benedict, Hollandaise Sauce

Roasted Chicken Sausage

Crispy Applewood Smoked Bacon

Crunchy Potatoes with Herbs

Mediterranean Quinoa Salad | Kalamata Olives,  
Feta, Local Cherry Tomatoes, Cucumber, Balsamic  
Vinaigrette

Local Artisan Mixed Salad | Candied Pecan, Local  
Honey Vinaigrette, Seasonal Fruit

Potatoes and Cauliflower Quiche | Gruyere and  
Parmesan Cheese

Spinach and Feta Feuillete

Croque Monsieur | Sourdough, Boar’s Head Turkey,  
Gruyere and Cheddar Cheese

## BEVERAGES

Freshly Brewed Lavazza Coffee, Decaffeinated  
Coffee, Assorted Hot Teas

Served With Low-Fat Milk, Cream, Individual Honey  
and Lemon

*\$82++ Per Person*



# CLASSIC BRUNCH

BASED ON 2 HOURS OF CONTINUOUS  
SERVICE | MINIMUM OF 25 GUESTS

Selection of Fruit Juices

Seasonal Fresh Fruit and Organic Berries

Individual Yogurt, Berry and Granola Parfaits

## SELECT 4

Organic Egg Sandwich, Black Forest Ham,  
Provolone Cheese, Spinach on a Brioche Bun

Scrambled Organic Eggs

Cheese Grits

Crispy Applewood Smoked Bacon

Roasted Chicken Sausage

Silver Dollar Pancakes, Maple Syrup

Orzo Pasta Salad, Local Cherry Tomatoes,  
Mozzarella, Basil Pesto

Potatoes and Cauliflower Quiche, Gruyere and  
Parmesan Cheese

Spinach and Feta Feuillate

## BEVERAGES

Freshly Brewed Lavazza Coffee, Decaffeinated  
Coffee, Assorted Hot Teas

Served With Low-Fat Milk, Cream, Individual  
Honey and Lemon

*\$60++ Per Person*

## A CHANCE TO ENHANCE

BLOODY MARY BAR | 20 *on Consumption*

Absolut Vodka, Bloody Mary Mix, Lemon, Lime,  
Celery, Worcestershire, Salt and Pepper

MIMOSA BAR | 22 *on Consumption*

Prosecco, Orange, Grapefruit Juices, Fresh  
Berries and Sliced Oranges

*Prices are Per Person Per Hour. One Bartender required for  
every 100 guests. A bartender fee of 250.00 applies.*





# INFORMATION

## CEREMONY

Both indoor and outdoor spaces are available for your ceremony. A ceremony fee may apply and will vary based on space selected and number of guests.

## TASTING

A complimentary tasting is offered up to 8 weeks prior to your wedding date for up to 4 total guests. A \$100.00 fee plus tax and service charge per person will apply for each additional guest and must be paid 72 hours in advance of tasting. Tastings are between the hours of 1:00pm and 3:00pm Monday through Friday and are not available on weekends or evenings. Your wedding menu selections will be due 2 weeks prior to the tasting. Only hors d'oeuvres and plated dinner selections will be tasted. Displays and stations are not available for tasting. Tastings are only available with a signed contract.

## WEDDING COORDINATOR

The Waldorf Astoria Atlanta Buckhead does require, at minimum, a Day of Wedding Coordinator for the planning of your wedding and to be present on the event date for the entirety of the agreed period.

## PARKING & COAT CHECK

The hotel is pleased to offer event and overnight valet parking for your guests. Event valet parking is \$25.00 per vehicle per day. Overnight valet parking is \$49.00 per vehicle per night. Coat check services are available upon request. A coat check attendant fee of \$200.00 will apply and is based on 5 hours of service. An additional fee of \$50.00 will apply per additional hour.

## ACCOMMODATIONS

Overnight accommodations may be available for you and your guests. Please check with your Catering Manager to inquire about the availability and discounted rates. Check-in is at 3:00pm and check-out is at 12:00pm.

## ENTERTAINMENT & OUTDOOR EVENTS

We welcome your preferred DJ or band. A power drop may be required and a fee of \$150.00 applies. Outdoor space is available for your ceremony and cocktail reception. Hotel reserves the right to relocate your outdoor event to an indoor space if imminent weather is predicted. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions. All music in outdoor spaces must end by 10:00pm.

## AUDIO VISUAL

For your convenience, Encore Audio Visual is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment.

## FLORALS, DÉCOR & LINEN

The hotel does have a list of partners to share. Should you choose your own vendor, the hotel does require a Certificate of Insurance to be on file prior to your event. Gold linens and ivory napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to connect you to the hotel's preferred vendor, BBJ Linen.

## SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in group registration area and in private function areas only. No signs are permitted in the hotel lobby on the building exterior or other public area. The hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel.

## WEDDING CAKE, VENDOR & CHILDREN MEALS

The hotel does not provide wedding cake services however we welcome your cake by a fully licensed and insured caterer. Cake cutting service is included in each wedding package. Please note if you elect to customize or create your own wedding package, a cake cutting fee of \$150.00 may apply. The hotel is happy to offer meals for your vendors starting at \$50.00 plus tax and service charge per person. The meal will consist of one course to include the same entrée that is being provided to your guests as well as coffee, tea, and water. Children 12 and under menu will be provided. \$45.00 ++ beverages included.





MEAL SERVICE

Plated meal service is based on a 2-hour duration.  
All plated meals can be served as buffets.

Buffet breakfasts based on a 90 minute duration  
*Additional \$10 per guest per 30 min extension*

Buffet lunches based on a 90 minute duration  
*Additional \$15 per guest per 30 min extension*

Receptions based on a 120 minute duration  
*Additional \$10 per guest per 30 min extension*

Buffet dinners based on a 120 duration  
*Additional \$18 per guest per 30 min extension*

Buffet breakfasts minimum 25 guests  
*Additional \$10 per guest less than 25*

Buffet lunches minimum 25 guests  
*Additional \$15 per guest less than 25*

Buffet dinners minimum 50 guests  
*Additional \$18 per guest less than 50*

*Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.*

PAYMENT

To ensure your date is secured, a signed contract and a 30% non-refundable deposit is required. Additional deposits may be required leading up to event date. A final payment will be due 14 days prior to the wedding. A credit card will be required on file to cover any changes or additions on the event date.

FOOD & BEVERAGE

*Menu Selections* – In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill. Our menus are subject to change and ingredients may vary based on seasonality or availability. Bread is available upon request. *Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. All Food & Beverage, including alcohol, must be purchased through the hotel and served by hotel staff. All pricing is guaranteed ninety (90) days prior to your event date.*

LOST & FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

ROOM ASSIGNMENT & SEATING

Banquet seating will be rounds of ten guests each unless requested otherwise.

ADDITIONAL CHARGES

\$250 bartender fee per bartender | *Based on 4 hour bar*  
1 Bartender required per every 100 guests | *\$50 additional surcharge will apply per each additional hour of service*

\$250 culinarian fee per culinarian per action station | *Based on 90 minute shift* | *\$75 additional surcharge will apply per each additional hour of service*

\$175 attendant fee per attendant

Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional fee of \$250.00 for the re-set. Fee subject to increase depending on the room size and complexity of the changes. Quick room re-sets outside of our standard room re-set guidelines will result in a labor fee of \$50 per hour per 50 guests with a two hour minimum.

SERVICE CHARGE, GRATUITIES & TAXES

The combined gratuity and service charge of 25% is applicable to all services and products on the banquet event order, plus 8.9% state tax, unless otherwise stated as excluded. A portion of the combined charge (15.6%) is a gratuity and will be fully distributed to employees assigned to the event. The remainder of the combined charge (9.4%) is a service charge that is not a gratuity and is the property of the hotel to cover discretionary and administrative costs of the event. Please see further definition in your Sales Agreement, if applicable. Change of setup/style on day of event is subject to a labor fee.

GUARANTEES

The initial guarantee of your menu selections and estimated guest count will be due to the hotel 2 weeks in advance by noon(12pm). The final review and guarantee of your event will be confirmed 3 business days prior to the wedding. After this time, you may add guests (based upon availability) but will not be able to reduce the number of guests.

This initial guarantee and estimated guest count will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the hotel reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

SHIPPING & PACKAGES

All guest and event packages being shipped to the hotel must follow the address label standards (illustrated below) to prevent package routing delays. Please schedule your shipment(s) to arrive 3–4 days prior to the event start date to avoid additional storage fees. Use the name of the recipient who will be on-site to receive and sign for the package(s). Please do not ship any items to the attention of the Hospitality Manager or Catering & Conference Manager, unless the items are specifically for their use (i.e., hotel specifications, rooming lists, signed documents); this includes any room drops or deliveries to any other area of Waldorf Astoria Atlanta.

*Package Labelling Standards:*

Hold For Guest: (Guest Name) (Guest Cell Number)  
c/o Waldorf Astoria Atlanta Buckhead  
3376 Peachtree Road NE, Atlanta, GA 30308  
(Convention / Conference / Group / Event Name)  
Box \_\_ of \_\_

Shipments are held for a limited number of days. If a package has not been picked up and no contact information is provided, the package will be returned to the sender, who will be responsible for all additional shipping fees. For more information on package retention, the Return to Sender process, or to schedule package deliveries, please contact your catering or event manager. Package deliveries should only be scheduled after the recipient has checked into the hotel.



WALDORF ASTORIA ATLANTA BUCKHEAD  
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