

GET WED YOUR WAY



SAY "I DO" IN THE CENTER OF IT ALL.

HOTEL COLEE ALWAYS PROVIDES A BRILLIANT BACKDROP FOR AN ATLANTA WEDDING OR COMMITMENT CEREMONY.

LOCATED IN THE CENTER OF ATLANTA'S SHOPPING AND ENTERTAINMENT CAPITAL, THE ADVENTURE BEGINS AT THE HOTEL COLEE

colee

STYLISH SPACES

SHOW ROOM

Get wed in style right here in our 4,005 square foot Show Room.

TERRACE/PRE-FUNCTION

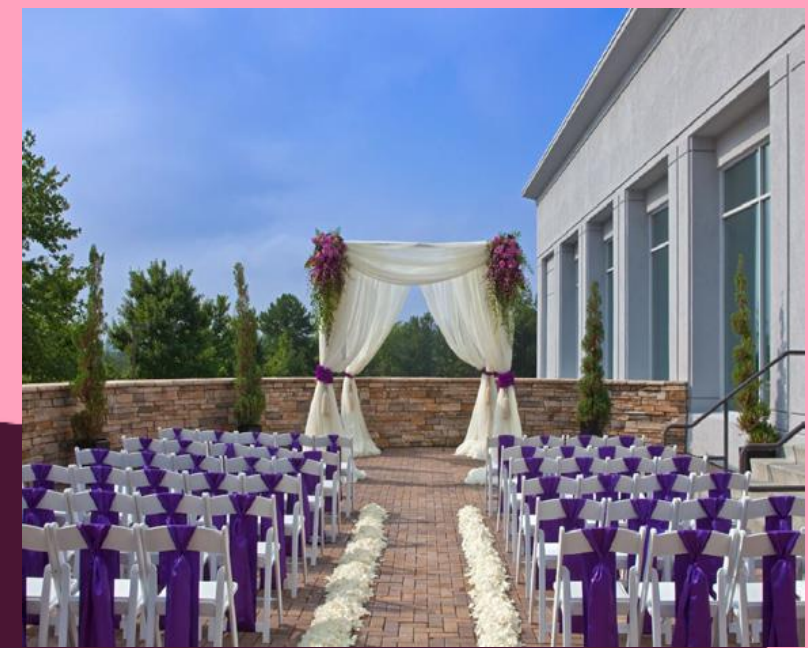
Our outdoor Terrace is the perfect location for an outdoor wedding photo, ceremony or cocktail hour. Prefer an indoor atmosphere? The floor-to-ceiling windows in our pre-function space await.

SET THE SCENE

Presentation Services is our preferred Audio Visual and Lighting Company. PSAV can arrange your ceremony microphone and specialty lighting.

EVENT MANAGER

Our Event Managers will be your primary contact for the hotel and will coordinate food, beverage and event set-up. We highly recommend hiring a wedding planner, but we are here to answer your questions and provide event suggestions



WEDDING PACKAGES INCLUDE:

Selection of Three (3) Tray Passed Hors d'oeuvres for Cocktail Hour
Two Course Plated Dinner
Complimentary Cake Cutting
Three Hour Open Bar (*Package Price Based on Bar Tier*)
House Champagne Toast for All Guests
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Guest Tables, Black Leather Chairs, Cake Table, Place Card Table and Cocktail Tables
Glassware, China, and Silverware
Poly Cotton Linens and Napkins (color choice provided)
Staging for Band or DJ
Banquet Captain and Service Team Dedicated to your Event
One Bartender per 75 Guests

Complimentary Food Tasting for (2) Guests 2-3 Months Prior to Wedding Date

One Overnight Wonderful King Room for Bride and Groom on Wedding Evening
(*Upgrade to a Grand suite at the group rate based on 20 room nights guaranteed*)

Discounted Valet Parking for all Wedding Guests

WEDDING PACKAGES

CLASSIC

\$159.00++ per person

Smirnoff Vodka
Beefeater Gin
Cruzan Light Rum
Captain Morgan Spiced Rum
El Jimador Tequila
Jim Beam White Label Bourbon
Canadian Club Whiskey
Dewar's Scotch.

PREMIUM

\$169.00++ per person

Titos Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Patron Silver Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Johnnie Walker Black Label Scotch

DELUXE

\$185.00++ per person

Ketel One Vodka
Hendricks Gin
The Kraken Rum
Don Julio Blanco
Bullet Bourbon
Four Roses Single Barrel Whiskey
McCallan 12 YR Scotch
Dusse VSOP

ALL BAR PACKAGES INCLUDE:

BEER & HARD SELTZER

Domestic: Miller Lite
Craft: Sweetwater 420, Treehorn
Imported: Stella Artois Lager
Truly Hard Seltzer

WINE

LaMarca Extra Dry Prosecco
Kris Pinot Grigio
Kim Crawford Sauvignon Blanc
Meiomi Chardonnay
Wild Horse Pinot Noir
Magnolia Grove Cabernet Sauvignon

NON-ALCOHOLIC

Assorted Pepsi® Soft Drinks
Life Water® Bottled Still Water
Assorted Flavored Sparkling
Fruit Juices and Mixers

RECEPTION

TRAY PASSED HORS D'OEUVRES

Select three (3)

vegetable spring roll with thai sweet chili

mozzarella, cherry tomato, & basil skewer

deviled eggs with lemon & chervil

shrimp cocktail shooter (+\$2 pp)

crispy asiago asparagus in phyllo

georgia goat cheese tart with bacon & sundried tomato

miniature beef wellington with horseradish cream

maryland style crab cake with creole aioli (+\$2 pp)

grilled peaches & prosciutto, balsamic glaze

PLATED DINNER

FIRST COURSE

Select (1) for Entire Party

Tomato Basil Soup

EVOO, garlic croutons

Farmers Market Vegetable Soup

fine herbs GF/DF

Cannellini Bean & Kale Soup

arugula pesto GF

Boston Lettuce Salad

tomato, cucumber, carrots, red onion, white balsamic dressing GF/DF

Local Spinach & Caramelized Pears

walnuts, goat cheese, citrus dressing GF

Baby Kale Caesar

shaved parmigiano-reggiano, sourdough croutons

PLATED DINNER

ENTRÉE

Pre-Selected choice of (1) entree (2 choices at +\$10 Per head and 2 week guarantee)

OR Pre-Selected choice of one (1) DUO Entrée for entire party

Smoked Gouda Ravioli

roasted tomatoes, basil cream

Spice Seared Salmon

lump crab "orzotto", fine herbs, citrus butter

Pan Roasted Red Snapper

creamed local spinach, smashed fingerlings, beurre rouge GF

Joyce Farms Airline Chicken

*sweet potato puree, haricot verts, bourbon jus **GF***

Grilled Pork Chop

*caramelized apples, roasted broccolini, pan jus **GF/DF***

**Choice of 2 Entrée's (+10pp)*

Smoked 8oz Sirloin

charred corn grits, sweet & sour mustard greens GF

Grilled 6oz Beef Tenderloin **GF**

aged balsamic, celeriac puree, roasted carrots

DUO Entrees

Joyce Farms Chicken and Atlantic Salmon

warm pearl cous-cous, roasted tomatoes, broccolini, red wine butter (+\$12 per person)

Grilled Sirloin and Lobster

fingerling potatoes, truffle hollandaise, roasted jumbo asparagus (+MP per person)

Beef Tenderloin and Jumbo Shrimp

Boursin grits, wilted spinach, herbed butter (+\$15 per person)

FAQs.

SERVICE CHARGE AND SALES TAX

All food and beverage are subject to taxable service charge of 25% and applicable state tax, currently at 8.9%.

FINAL GUEST COUNT

The final guaranteed number of guests must be received by 10:00AM seven business days prior to your wedding date. The guarantee may not be reduced after this time. Your charges will be based on the guaranteed number of guests or the actual attendance, whichever is greater.

FOOD & BEVERAGE MINIMUMS

A F&B minimum is determined for each wedding and varies depending on the event space and date. The F&B minimum does not include taxes, service fees, facility fees, décor or other unrelated items. The food and beverage minimum should not be considered an estimate for the event as this will vary considerably depending on the specific details of your event. Hotel Colee must provide all food and beverage for the wedding with the exception of the wedding and grooms cake.

DEPOSIT AND SCHEDULE

To secure your date, 25% of the total estimate of charges is due with a signed contract. 50% of the estimated charges is due (90) days prior to the event. 100% of the estimated charges are due (7) days prior to your event with final guarantee. A personal check can be accepted for deposits with the exception of the final deposit that must be paid via credit card, certified check or money order.