

Getting Married?

WE CAN MAKE YOUR DREAMS COME TRUE... THE POSSIBILITIES ARE ENDLESS!



ALL YOUR
Wedding Dreams...
IN ONE MAGICAL PLACE

Have the wedding of your dreams at the Hyatt Regency® Atlanta Perimeter at Villa Christina.
Available December 2016, January and February 2017.

Thank you for considering the Hyatt Regency® Atlanta Perimeter at Villa Christina for your upcoming wedding and reception! We invite you to enjoy the beauty of our gardens, our classic elegance and customized menu planning by our award winning culinary team and sales staff!

This customized, all-inclusive wedding package is designed for your family and friends for a total cost of \$10,000 (minimum of 100 guest.) Inclusive of tax, gratuity and miscellaneous charges.

Have the Wedding of your dreams at the Hyatt Regency® Atlanta Perimeter at Villa Christina, where the possibilities are endless!

Prime dates are booking quickly so contact us for more information and to schedule your private tour by emailing jordan.doan@hyatt.com or call 678-515-2703.



HYATT
REGENCY®

ATLANTA PERIMETER

678-539-1234

4000 Summit Boulevard • Atlanta, GA 30319

YOUR WEDDING WILL INCLUDE:

- ~ One hour ceremony rehearsal based on availability
- ~ 2 hours set up time, 30 minute ceremony and 5 hour reception
- ~ Private Bridal Salon and Groom's Room with Complimentary Food and Beverage
- ~ Beautiful garden ceremony (with indoor weather back up) and traditional white garden chairs
- ~ Limitless photography opportunities in our manicured gardens featuring 2 waterfalls, trickling stream, rose garden, colorful seasonal flowers, bridges, wooden swing and many more locations.
- ~ Cocktail hour on outdoor stone terrace, indoor seating also available to include butler passed wine and butler passed hors d'oeuvres
- ~ Plated 2 course gourmet dinner service
- ~ Unlimited Consumption Beverage Package for 4 Hours to include Domestic Beer, House Wine, Fresh Fruit Juices, Soft Drinks and Bottled Water
- ~ Set up, clean up, wait staff
- ~ Dedicated wedding specialist and banquet captain
- ~ Customized menu to suit your taste and budget
- ~ Champagne Toast for Bride and Groom
- ~ Complimentary Self-Parking OR Valet Parking for a fee
- ~ Linens, Votives, Mirrors/tiles
- ~ Tables, Chairs, China, Glassware and Silver
- ~ Dance Floor and Beverage Attendants

NO SITE FEE – Venue included in overall minimum!

*** Enjoy an additional 10% discount Monday — Thursday limited restrictions apply

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Available September, October and November 2016.

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HYATT®
ATLANTA
PERIMETER
AT VILLA CHRISTINA

678-539-1234

4000 Summit Boulevard • Atlanta, GA 30319
atlantaperimetervillachristina.hyatt.com

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- Set up, clean up, wait staff
- Dedicated banquet captain
- Customized menu to suit your taste and budget
- Private tasting with our Executive Chef and Pastry Chef (minimum 100 guests)
- Champagne Toast for Bride and Groom
- Custom Wedding Cake
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ALL YOUR
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Available June, July and August 2016.

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Have the wedding of your dreams at the Hyatt® Atlanta Perimeter at Villa Christina.

Available March, April and May 2016.

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HYATT®
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AT VILLA CHRISTINA

678-539-1234

4000 Summit Boulevard • Atlanta, GA 30319
atlantaperimetervillachristina.hyatt.com

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DINNER BANQUET MENU

Villa Christina is proud to offer the finest in facilities, cuisine and service to help make your event memorable. The following menus are merely suggestions and a starting point for conversation. Our award winning chefs can create a menu especially for you. If there are additional items you desire, we will make every effort to accommodate your request, provided the food is in season and available.

APPETIZERS

Citrus Scented Jumbo Lump Crab Cake with Granny Smith Apple Slaw and Garlic Aioli
\$16.00++

Warm Goat Cheese, Vegetable and Wild Mushroom Strudel with Carrot Ginger Reduction \$9.00++

Grilled Gulf Coast Shrimp on Vegetable Ratatouille and Red Pepper Reduction
\$13.00++

Smoked Salmon Tart

Salmon on a Chive Blinin Cake with Crème Fraiche and Baby Farm Greens
\$ 9.50++

SOUPS

Soup of the Day
Chef's Daily Creation
\$7.00++

Roasted Corn, Rock Shrimp and Leek Chowder
\$ 7.00++

SALADS

Strawberry Fields Salad – Crisp Arugula and Romaine Mix, Sliced Strawberries, Candied Pecans, Crumbled Feta Cheese, Sliced Poached Pear and Balsamic Vinaigrette
\$7.00++

Perimeter Hilltop Greens

Italian Farm Greens with Marinated Vegetables Parmigiano-Reggiano and Balsamic Vinaigrette
\$6.00++

Summit Caesar Crisp Romaine Tossed in a
Roasted Garlic Caesar Dressing with Focaccia Croutons and Tomato Fresca
\$6.50++

Baby Spinach and Artichoke Salad

Tender Baby Spinach Leaves and Crisp Greens Baby Artichoke Hearts
and Sliced Granny Smith Apple with Mulled Apple Cider Vinaigrette
\$7.50++

Roasted Baby Beet Salad

With Local Goat Cheese, Frisee Mix, Red and Yellow Beets with Olive Oil and Lemon Vinaigrette \$7.50++
Caprese Salad

Fresh Mozzarella, Ripe Tomatoes, Fresh Basil Olive Oil and Balsamic Drizzle
\$8.00++

DINNER SPECIALTY

HOT ENTRÉES

All plated hot entrees include Plated Salad, Gourmet rolls and Whipped Butter, Choice of Plated Dessert, H.C Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee, Harney and Son Fine Tea Selection and Slowly Brewed Unsweetened Iced Tea

Chicken Cacciatore

Breast of Chicken Braised in tomato sauce with capers and onions, vinegar presented with Jumbo Potato Wedges with Poached Cauliflower

\$ 46.00++

Old Fashioned Chicken

Half Chicken Roasted in our Wood Burning Oven Served with Red Skinned Smashed Potatoes and Seasonal Vegetable Medley

\$44.00++

Breast of Chicken Stuffed with Fresh Spinach, Fire Roasted Tomatoes and Buffalo Mozzarella with Lemon, Butter and Nutmeg Sauce Accompanied by Wild Rice Pilaf and Haricots Vert

\$ 50.00++

Grilled Dry Aged Filet Mignon Portobello

Thick Center Cut Filet Grilled with Fanned Portobello Mushroom, Caramelized Onion Demi Steamed White and Green Asparagus with Carrot Ribbons and Buttermilk Mashed Potatoes

\$58.00++

Herb Crusted Roasted Traditional Prime Rib with Natural Au Jus with Dijon Mustard

Served with Potato Gratin and Sautéed Baby Vegetables

\$55.00++

Marinated, Grilled Grass Fed Skirt Steak with Chimichurri Sauce

With Garlic Mashed Potatoes and Steamed White and Green Asparagus with Carrot Ribbons

\$50.00++

Grilled Jumbo Gulf Shrimp (4) Sea Scallops (3)

Served over bed of Linguine with Garlic Aioli and Fresh Parsley

\$48.00++

Pan Seared Chilean Sea Bass with Buerre Blanc

Served with Sautéed Broccoli Rabe with Fresh Garlic and Shallot Polenta

\$ 55.00++

Pan Seared Fillet of Atlantic Salmon with Avocado Salsa

Black Forbidden Rice and Steamed Green Beans

\$45.00++

Pan Seared Red Snapper with Ratatouille

Pistachio Crusted Polenta and Smoked Tomato Broth

\$47.00++

Center Cut Pork Loin

Roast Pork Loin with Vidalia Onion and Peach Salsa Seasonal Vegetable Medley

Parmesan Roasted Fingerling Potatoes

\$44.00++

Mediterranean Roasted Rack of Lamb Served with Creamy Herb Risotto

Julienne Vegetables and Mint Demi-Glace

\$60.00++

Grilled Free Range Rosemary Veal Chop with Porcini Demi-Glace
served with Parmesan Roasted Potatoes and Medley of Sautéed Baby Vegetables
\$65.00++

COMBINATION ENTRÉES

Pan Seared Atlantic Fillet of Salmon and Grilled Breast of Chicken
Served with Rosemary Roasted Potatoes Seasonal Vegetable Medley and Asparagus
Chef's Choice of Sauces
\$50.00++

Seared Medallions of Beef and Grilled Spicy Prawns Served with Au Gratin Potatoes
Sautéed Baby Vegetables with Chef's Choice of Sauces
\$53.00++

Pan Seared Breast of Chicken and Roasted Baby Lobster Tail
Served with Capellini Puttanesca, Baby Vegetable Ragout and French Green Beans
\$59.00++

Grilled Veal Chop and Sweet Water Prawns with Ratatouille
Asparagus and Parmesan Mashed Potatoes with Chef's Choice of Sauces
\$63.00++

Pepper Crusted Rack of Lamb and Pan Seared Fillet of Grouper
Served with Balsamic Lentils, Julienne Vegetables
Seared Plum Tomatoes and Rosemary Polenta
\$67.00++

Grilled Tenderloin of Beef with Caramelized Onion Demi and Chili Crusted Fillet of Salmon
With Citrus Reduction served with Crispy Risotto Cake and Asparagus
\$55.00++

Grilled Tenderloin of Beef with Cabernet Reduction and Pan Seared Breast of Chicken with Herb and Fennel
Cream Sauce
Roasted New Potatoes and Seasonal Vegetable Medley
\$ 53.00++

Plated Desserts

German Chocolate Cake
Bourbon Pecan Pie
Tiramisu
Coconut Cream Cake
Sour Cream Cheesecake
Apple Crumb Pie
Key Lime Pie
Raspberry Mousse Cake
White Chocolate Cake with Raspberry Lemon Filling
Chocolate Mousse Cake
Carrot Cake
Chocolate Mousse Presented in Martini Glass
Passion Fruit Parfait Presented in Martini Glass
Strawberry Shortcake Presented in Martini Glass
Lemon Meringue Pie

Strawberry Swirl Cheesecake

Turtle Cheesecake

\$7.50++ Per Person

We thank you for choosing Villa Christina!

For plated meals, each person will incur a charge of \$3.25 which covers Herbal Tea and Coffee. Dinners are a two-course minimum. Dinner Buffets are available for a minimum of 25 guests. All meals include Fresh Rolls and Whipped Butter. Please consult your Catering Manager for recommendations for smaller group menus. Prices are subject to change according to market conditions. Prices do not include 24% gratuity and 7% sales tax.

BAR BANQUET MENU

All Bar Packages include Five Oaks Chardonnay, Five Oaks Cabernet Sauvignon and Five Oaks White Zinfandel, Budweiser, Bud Light, Michelob and Michelob Light, Samuel Adams, Amstel Light, Heineken, O'Doul's, Soft Drinks (Coca Cola Products), Bottled waters and all appropriated mixers and garnishes

\$ 100.00 – Bartender Fee

\$ 100.00 Cashier Fee / \$ 250.00 Cash Bar set up fee

SIGNATURE BAR

Unlimited Consumption

First Hour – \$ 18.00 Second Hour \$ 10.00 Each Additional Hour \$ 9.00

Featuring the following items:

Beefeater Gin

Smirnoff Vodka

Jim Beam White Label Bourbon

Dewar's Scotch

Cruzan White Rum

Seagram's 7 Whiskey

Sauza Gold Tequila

On Consumption

Liquor \$7.00

Premium Beer – \$ 6.50

Domestic Beer \$6.00

Wine \$7.50

Soft Drinks \$4.00

Bottled Water \$4.50

Cash Bar Pricing

Liquor \$ 9.00

Premium Beer – \$ 8.00

Domestic Beer \$7.00

Wine \$9.00

Soft Drinks \$5.00

Bottled Water \$5.50

PREMIUM BAR

Unlimited Consumption
First Hour – \$ 20.00 Second Hour \$ 14.00 Each Additional Hour \$ 12.00

Featuring the following items:

Bombay Gin
Absolut Vodka
Jack Daniels Bourbon
Johnny Walker Red Label Scotch
Cruzan Rum
Crown Royal Whiskey
Jose Cuervo Gold Tequila

On Consumption

Liquor \$8.00
Premium Beer – \$ 6.50
Domestic Beer \$6.00
Wine \$7.50
Soft Drinks \$4.00
Bottled Water \$4.50

Cash bar Pricing

Liquor \$ 10.00
Premium Beer – \$ 9.00
Domestic Beer \$ 7.00
Wine \$9.00
Soft Drinks \$5.00
Bottled Water \$5.50

DELUXE BAR

Unlimited Consumption
First Hour – \$ 25.00 Second Hour \$ 18.00 Each Additional Hour \$ 13.00

Featuring the following items:

Bombay Sapphire Gin
Grey Goose Vodka
Makers Mark Bourbon
Chivas Regal Scotch
Captain Morgan's Spiced Rum
Crown Royal Whiskey
Jose Cuervo 1800 Gold Tequila
Sommelier Selected Wines
Cabernet Sauvignon, Merlot or Pinot Noir
Chardonnay or Pinot Grigio
White Zinfandel or Moscato

On Consumption

Liquor \$9.00
Premium Beer – \$ 6.50
Domestic Beer \$6.00
Wine TBD based on Selection
Soft Drinks \$4.00
Bottled Water \$4.50

Cash Bar Pricing

Not Available