

WEDDING



MENUS

THE KIMPTON
Sylvan
HOTEL



Buckhead Weddings with an Original Point of View

Catering for weddings hosted at The Kimpton Sylvan Hotel is provided by our Executive Chef, and can be customized to your tastes. We invite you to explore the many food and beverage options we offer.

YOUR CELEBRATION INCLUDES:

- Canapés (CHOICE OF THREE)
- 3 Hour Open Signature Bar
- Three-Course Plated Dinner or Dinner Buffet
- La Colombe Coffee & In Pursuit of Tea Service

All food and beverage is subject to current Georgia state tax, 18% gratuity, and 7% taxable administrative fee. A 3% liquor tax will also apply accordingly. Other fees may include room rental, chef attendant fees, and miscellaneous items. Please advise Catering Sales Manager of any allergies or dietary restrictions prior to your event.



Signature Beverage Package

LIQUOR

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
El Jimador Tequila
Evan Williams Black Bourbon
Jim Beam Rye
Dewar's White Label Scotch

WINE POUR (SELECT THREE)

Canyon Road Cabernet
Canyon Road Chardonnay
Canyon Road Sauvignon Blanc
Canyon Road Pinot Noir
Prince de Richemont Brut Sparkling
Triennes Rose Provence

BEER (SELECT THREE)

Bud Light
Stella
Modelo
Creature Comforts Classic City Lager
Didjits Blood Orange IPA
Prince of Pilsen
Treehorn Cider

NON-ALCOHOLIC

Sparkling and still water
Assorted coca-cola products
Heineken Zero



*Upgrades Available



Canapés

(SELECT THREE)

Steak Tartare, Aged Soy, Horseradish, Potato Chip

Tuna Poke, Sweet Chili Sauce*

Deviled Eggs, Peach Wood-Smoked Salmon

White Gazpacho Shooters, Pistachio

Egg Salad Tea Sandwiches, Pan de Mie, Chive

Shrimp Cocktail Skewers*

Mushroom & Caramelized Onion Gougères

Bravas Potatoes, Garlic & Espelette Aioli

Lobster, Corn Muffin, Dill Cream*

Broiled Oysters, Parmesan Cream, Bread Crumbs*

Greek Meatballs, Cucumber, Yogurt

Twice-Fried Chicken, Sweet Gochujang Aioli

Peppered Beef Skewers, Horseradish Gremolata*

Tandoori-Spiced Chicken Meatballs

Chili-Marinated Chicken Brochettes, Lime Yogurt

Grilled Beef Steak, Tarragon Aioli, Cornichon*

*Additional fees apply



Plated Dinners

Includes Assorted Rolls, Artisanal Breads,
Freshly Brewed La Colombe Coffee, and Assorted In Pursuit of Teas

SALAD (SELECT ONE)

Local Lettuces, Aged Pecorino, Soft Herbs, Lemon Vinaigrette
Kale Caesar Salad, Mint, Marcona Almonds, Bread Crumbs
Endive, Candied Walnuts, Local Apples, Thomasville Tomme
Marinated Beets, Whipped Goat Cheese, Pistachio Butter, Tarragon

ENTRÉES (SELECT UP TO TWO)

Scottish Salmon, Turnips and Apple-Farro Salad, Buttermilk Vinaigrette	155 pp
Heritage Breed Chicken, White Beans, Salsa Verde	143 pp
Roasted Prime Strip Loin, Potato Puree, Brown Butter Bordelaise, Confit Onion	151 pp
White Lasagna, Ricotta Fondue, Wild Mushrooms, Crispy Herbs	147 pp
Grilled Spiced Swordfish, Romesco, Broccolini, Almonds	157 pp
Roasted Local Root Vegetables, Shredded Winter Greens, Pine Nuts, Panisse	140 pp
Korubuta Pork Loin, Braised Cabbage, Cidre Soubise	150 pp

DESSERT (SELECT ONE)

Chocolate Ganache Tart, Coffee Chantilly
Vanilla Panna Cotta, Berry Compote
Pavlova, Berries, Coulis
Chocolate Pot De Crème, Hazelnut & Chantilly
Orange Cornmeal Cake, Rosemary Crème Anglaise

Dinner Buffets

Includes Assorted Rolls, Artisanal Breads,
Freshly Brewed La Colombe Coffee, and Assorted In Pursuit of Teas

STARTERS (SELECT TWO)

Local Lettuces, Pecorino, Herbs, Radish, Lemon Vinaigrette
Heirloom Grain Salad, Farro Verde, Quinoa, Cashews, Avocado, Citrus
Brussels Sprout Caesar, Mint, Almonds
Endive, Candied Walnuts, Local Apples, Thomasville Tomme

MAINS

Buffet One 165 pp

Chili-Marinated Chicken, Salsa Verde, Tahini Labneh
Whole Roasted Salmon, Cucumber Buttermilk Vinaigrette, Compressed Apple
White Lasagna, Wild Mushroom Duxelle, Ricotta Fondue

Buffet Two 180 pp

Chili-Marinated Chicken, Salsa Verde, Tahini Labneh
Braised Grass-Fed Short Rib "Pot Roast" Carrots, Onion
Korubuta Pork Loin, Braised Cabbage, Cidre Soubise

Buffet Three 190 pp

Roasted Magret Duck, Cherry Gastrique, Parsnip Purée
Aged Prime Strip, Pommes Robuchon, Madeira Jus, Watercress
Whole Roasted Salmon, Cucumber Buttermilk Vinaigrette, Compressed Apple

SIDES (SELECT TWO)

Pommes Purée, Brown Butter
Roasted Cauliflower, Parmesan Aioli, Mint, Chili, Pine Nuts
Grilled Broccolini, Chili & Lemon Vinaigrette
Crispy Potatoes, Parmesan, Rosemary
Brussels Sprouts, Aged Sherry Vinaigrette

DESSERT DISPLAY (SELECT TWO)

Pre-Sliced Whole Cakes
Bread Pudding
Chocolate Cake Truffles
Pavlova, Fresh Berries & Coulis

ADD ON

Soups & Stews 10 pp

Tomato & Sherry Bisque, Smoked Ligurian Olive Oil
Mushroom Bisque, Coconut, Espelette
Gazpacho, Cucumber, Tomato, Herbs
Chicken and Kale, Chickpeas, Lemon

Enhancements

CARVING STATIONS

Requires 125 Chef Attendant fee per station

Smoked Pepper Leg of Lamb with Garlic Confit	550 (serves 10)
Aged NY Strip Loin, Roasted Coffee Butter	640 (serves 15)
Whole Roasted Salmon, Lemon Caper Vinaigrette	350 (serves 15)
Roasted Turkey Roulade, Rosemary & Garlic Jus	280 (serves 10)
Heritage Breed Porchetta, Orange & Fennel Jus	475 (serves 10)
Beef Wellington, Mushroom Duxelle, Prosciutto	950 (serves 15)

PASTA STATION (SELECT THREE)

38 pp

125 fee per attendant

Add Chicken	+5 pp
Add Shrimp	+8 pp

- Spicy Pork Sausage Ragu
- Ricotta Fondue, Garlic, Parmesan
- Guanciale, English Peas, Zucchini
- Black Kale Pesto, Pine Nuts, Lemon
- Aglio e Olio, Calabrian Chili

CHARCUTERIE & CHEESE DISPLAY

27 pp

- Spicy Soppressata, 24-Month Prosciutto San Danielle, Coppa,
- Thomasville Tomme, Alta Badia, Aged Gouda with Assorted Nuts,
- Olives, Honey, Preserves & Crackers

CHILLED SEAFOOD DISPLAY

52 pp

- Native Georgia Royal Red Shrimp, Cold Water Oysters,
- Ceviche, Salmon Tartare & Crab Claws with Mignonette,
- Cocktail Sauce, Horseradish, Lemon



Late Nights

125 fee per attendant

POP IT LIKE ITS HOT

Chef Curated Popcorn Flavors

Brown Butter

Candy Popped

Simply Salt

Szechuan

White Cheddar

17 pp

WAFFLE SHACK

Fresh Belgium Waffles

Crispy Chicken Tenders

Seasonal Fruit Preserves & Compote

Honey Butter

Maple Bourbon Syrup

Chocolate Chips

Whipped Cream

25 pp



THE KIMPTON
Sylvan
HOTEL

Direct: 470.531.8900 Sales: 470.531.8930 Sales@TheSylvanHotel.com
374 East Paces Ferry Rd. N.E. Atlanta, GA. 30305
TheSylvanHotel.com @TheSylvanHotel