

*Piedmont Room*

*&*

*Piedmont Garden Tent*

*2017-2018*

*Menu Options*

*A blend of Historic & Modern Atlanta overlooking Piedmont Park*

Our location blends a rich history with the modern skyline views. Built in 1905, the area we call our Tavern Bar was used as horse stables for local equestrians and racing enthusiasts. The stone façade features Stone Mountain granite. In 1928, a nine-hole golf course opened in Piedmont Park and the building was converted to the course Club House. The foyer of the Piedmont Room features the original dark wooden planking, peaked ceiling and ivy-covered windows. While the building has been added on to in many ways over the years, we still cherish the history and stories associated with our location.

**Piedmont Room & Piedmont Garden Tent  
Corner of Tenth and Monroe at Piedmont Park  
500 10<sup>th</sup> Street Northeast  
Atlanta, Georgia 30309**

# Gourmet Buffet Selections

*These displays may be served on their own or accompanied by interactive stations and/or passed hors d'oeuvres*

## **Mediterranean Display**

**Greek Salad** Mixed Greens, Feta cheese, Tomatoes, Kalamata olives & Balsamic Vinaigrette

**Hummus** with Lavosh Crisps

**Three Cheese Tortellini** tossed in a Roasted Tomato Sauce

**Mediterranean Chicken** Sautéed and topped with fresh Spinach, Roasted Garlic and Feta cheese

**Shrimp and Chicken Curry** with Cilantro, Tomatoes, and Onions served over Rice

**Grilled Portabella Mushrooms**; Olive Oil and Balsamic Vinegar Marinade

*\$34.00 per person ++*

*With Passed Hors d'oeuvres & Carving Station, \$44.00 per person*

## **Continental Display**

**Creamy Risotto** with Asparagus, Spinach, & Tomatoes; Smoked Gouda Mushroom Reduction

**Lobster Ravioli** with Pink Vodka Sauce

**Roasted Chicken Breast** Stuffed with Sun-dried Tomatoes, Spinach, Wild Rice,  
topped with a Rosemary and Fennel au jus

**Poached Salmon Display**, Served Chilled over sautéed Spinach with Chardonnay Tarragon Sauce and Condiments

**Spinach and Artichoke Fondue** with Lavosh Crisps

**Chilled Crudités** with Assortment of Homemade Dressings

**Locally Grown Baby Lettuces** with Vine Ripened Tomatoes, Glazed Pecans, Apple Wood Smoked Bacon and  
Buttermilk Herb dressing

*\$39.00 per person ++*

*With Passed Hors d'oeuvres and Carving Station, \$49.00 per person*

## **Southern Display**

**Iceberg Lettuce Salad** *Grilled Corn, Bell Peppers, Diced Tomatoes, and Hard-Boiled Eggs tossed in a Maytag Bleu Cheese Dressing*

**Garlic Green Beans**

**Buttermilk Fried Chicken**

**Creamy Stone-Ground Grits**

**Warm Corn Salad** *with sautéed spinach and roasted red peppers*

**Grilled Pork Tenderloin** *with Bourbon Glaze*

**Black-Eyed Peas** *with Ham*

*\$39.00 per person ++*

*With Passed Hors d'oeuvres and Carving Station, \$49.00 per person*

*++ 21% service charge and 8% sales tax applies to all food & beverage*

# Special Events A la Carte Menu

## For Cocktail Hour:

### Passed Hors D'oeuvres: *Choice of Four*

Smoked Salmon on Herbal Toasted Crostini *with Wasabi-Dill Cream Sauce*

Parmesan Garlic Shrimp Stuffed Mushroom Caps

Crab Cakes with Remoulade

Tempura Shrimp *with Sweet-Thai Chili Drizzle*

Lobster Empanadas

Bacon Wrapped Shrimp

Lobster Cream Bruschetta

Bacon Wrapped Scallops

Tuna Tartare with Ginger & Toasted Sesame Seeds (served on spoon)

Shrimp Ceviche "Shooter" in Tortilla Chip; *Cayenne Sauce*

Grilled Cilantro-Lime Chicken Skewers with Chipotle Mayo Dipping Sauce

Roasted Corn Cakes with Avocado Relish

Spinach Spanakopita

Brie en Croute with Raspberry-Almond Filling

Miniature Quiche

Black Bean Tart with White Queso and Pico de Gallo

Antipasto Skewers *with Mozzarella, Sun-dried tomato, Artichoke and Kalamata Olives*

Mini BBQ Pork Pastry Puffs

Pulled Pork over Scallion Pancake with Cole Slaw

Pork Tacos with Pepper Jack Cheese

Bacon Wrapped Tater Tot

Crostini of Grilled Beef Tenderloin and Horseradish Cream; *Bleu Cheese & Balsamic Drizzle*

### Passed Sushi: *Choice of Three*

Bagel Roll (Smoked Salmon, Avocado & Cream Cheese)

California Roll (Crab, Cucumber & Avocado)

Shrimp Tempura Roll (Wild Shrimp Tempura flash-fried, rolled in rice & seaweed)

Yellowtail Scallion Roll (Yellowtail & Scallions)

Spicy Tuna Roll (Chopped Tuna with a spicy sauce)

Super Crunch Roll (Salmon, Cream Cheese, Avocado Tempura flash-fried, rolled in rice & seaweed)

Samurai Roll (Chopped Tuna, Yellowtail, Cream Cheese, Avocado Tempura flash-fried, rolled in rice & seaweed)

*\$6 per person (2 pieces per guest)*

## For Dinner:

### Select Minimum of Three A la Carte Stations/Displays

#### **Chef-Attended Carving Station: Choice of Two**

Roasted Turkey with Orange Cranberry sauce  
Roasted Pork Tenderloin caramelized with a Honey Mustard glaze  
Kentucky Bourbon Glazed Boneless Pork Tenderloin  
Garlic Roast Beef with fresh herb marinade  
Raspberry-Pomegranate Glazed Roasted Pork Tenderloin  
Herb Crusted Prime Rib  
Maple Glazed Ham  
Roasted Fennel Crusted Rack of Lamb with Apple-Mint Jalapeño Jelly  
*All served with seasonal vegetables, scalloped potatoes, and appropriate condiments*

#### **Chef-Attended Pasta Station**

*Select Two Pastas. Guests can add their choice of Blackened Chicken, Grilled Shrimp, and/or Sautéed Vegetables to any Pasta.*

Three-Cheese Tortellini with Roasted Tomato Sauce  
Lobster Ravioli with Vodka Sauce; Lobster Meat Topping  
Penne Rigate with Basil Pesto and Reggiano Parmesan  
Penne Primavera with Broccoli, Squash, Zucchini, and Fresh Peas with Classic Alfredo Sauce  
Butternut Squash Ravioli with Sage Brown Butter Sauce (*Fall/Winter*)  
Roasted Vegetable Ravioli with Smoked Gouda Mushroom Reduction

#### **Mashed Potato Martini Station**

Mashed Sweet Potatoes and Parmesan Garlic Mashed Potatoes

**Assorted Toppings:** Assorted Cheeses, Chives, Sweet Butter, Bacon, Cinnamon, Sugar, Sour Cream and Salsa

#### **Taco Bar: Choice of Two**

Chicken—Breaded Chicken Tenders with Gruyere Cheese, Crispy Onions, Honey-Sriracha Sauce  
Southwestern Fish – Grilled Mahi-Mahi seasoned with Southwestern Spices, Fresh Avocado, Pico de Gallo, Cilantro-Lime Slaw  
Big Bang Shrimp – Crispy Shrimp with Spicy Big Bang Sauce, Crisp Lettuce, Fresh Avocado  
Served with Southwestern Rice and Black Beans

#### **Chef-Attended Sushi Station**

Sushi Chefs create sushi rolls right before guests' eyes at this interactive station. Featuring some of Park Tavern's most popular rolls made with sushi flown fresh from Hawaii

#### **Chef-Attended Shrimp and Grits Martini Station**

Creamy Stone-ground Grits with Wild American Shrimp, Caramelized Onions and Roasted Red Peppers,  
Finished in a Cream Sherry Sauce

#### **Seafood Display: Selection of Three**

Jumbo Shrimp Cocktail  
Clams: Sautéed with White Wine, Herbs, and Lemon served over Angel Hair Pasta  
Roasted Garlic Mussels over Chipotle Tomato Fettuccini  
Poached Salmon Display, Served Chilled over sautéed Spinach with Chardonnay Tarragon Sauce and Condiments  
King Crab Legs served hot with Cajun Seasoning  
Pan-Seared Scallops over Roasted Garlic Spinach and Roasted Red Peppers  
Oysters Rockefeller

### **Mac & Cheese Bar**

Decadent Lobster Cream Mac & Cheese served with an array of toppings:  
Mushrooms, Broccoli, Crumbled Bacon, Pico de Gallo, Cilantro, Scallions and Bell Peppers

### **Gourmet Salad Display**

Please Select Two:

Spinach Salad *with Strawberries, Candied Pecans, Goat Cheese, and Poppyseed Dressing*

Asian Slaw *with Cabbage, Kale, Carrots, Ginger Dressing, and Fried Wontons*

Caesar Salad *with Cheese Grit Croutons and Shaved Parmesan Cheese*

Warm Quinoa Salad *with Spinach, Butternut Squash, and Cranberries (Fall/Winter)*

Arugula Salad *with Watermelon, Feta Cheese, Slivered Almonds, Balsamic (Spring/Summer)*

### **The Mini Burger Bar: Choice of Two**

Five Star Burger: Angus Beef topped with Sautéed Onions, Aged Gruyere Cheese and Rosemary Aioli

Portabella Slider with Goat Cheese, Roasted Red Pepper and Spinach

Fried Shrimp Po' Boy with Spicy Remoulade

BBQ Pork Slider with Cole Slaw and Dill Pickle

*Served with Truffle Parmesan Tater Tots*

### **Antipasto Display**

Classic Hummus with Feta Cheese, Kalamata Olives and Fresh Tomatoes

Spinach & Artichoke Dip

Chef's Selection of Italian Meats

Variety of Domestic & Imported Cheeses

Assortment of Freshly Baked Breads & Crackers

Shrimp Cocktail "Shooters"

Marinated and Grilled Vegetables: *Artichokes, Mushrooms, Zucchini and Squash, Bell Peppers*

Caprese Salad: *Fresh Tomatoes & Mozzarella drizzled with Olive Oil and Basil*

Marinated Olives

### **Domestic and Imported Cheese Display**

Brie, Port Wine, Goat, Cheddar, Mozzarella, Swiss, Camembert, Havarti, Gorgonzola, & Cambazzola Cheeses,

Served with Lavosh crackers and French bread slices

### **Sushi Display**

Assortment of Popular Sushi Rolls, Nigiri and Sashimi (no rice)

Popular Rolls to include: Fresh Shrimp, Tuna, Salmon, Crab, California, Eel, & Vegetarian Rolls

Served with Soy, Pickled Ginger and Wasabi Garnishes

# Recommended Menu Combinations

## **Chef's Choice Menu**

Passed Hors d'oeuvres, Carving Station, Pasta Station & Mashed Potini Station  
*\$45 per person*

## **A Taste of the South**

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Bar, Mac & Cheese Bar  
*\$45 per person*

## **A Taste of Italy**

Passed Hors d'oeuvres, Antipasto Display, Carving Station, & Pasta Station  
*\$49 per person*

## **All Dad's Favorites**

Passed Hors d'oeuvres, Seafood Display, Pasta Station & Carving Station  
*\$49 per person*

## **All Mom's Favorites**

Passed Hors d'oeuvres, Carving Station, Seafood Display, Shrimp & Grits Martini Station, & Gourmet Salad Display  
*\$52 per person*

## **Around the World**

Passed Hors D'oeuvres, Gourmet Mini Burger Bar, Chef-Attended Sushi Station, Mashed Potini Station and Antipasto Display  
*\$58 per person*

## **The "Perfect" Menu**

Passed Hors d'oeuvres, Imported and Domestic Cheese Display, Carving Station, Seafood Display, Sushi Display, Pasta Station & Taco Bar  
*\$64 per person*

*++ 21% service charge and 8% sales tax applies to all food & beverage*

# Seated Dinner Menu

All entrée prices include Passed Hors D'oeuvres (selection of four from A la Carte menu, page 4) and your choice of salad.

## Salad Selections—Choice of One

### Spring/Summer

Mixed Greens, Mandarin Oranges, Strawberries, Candied Pecans, Orange Sesame-Ginger Vinaigrette

### Autumn/Winter

Baby Greens with Bleu Cheese, Poached Pear, Candied Pecans, Sweet Peppercorn Vinaigrette

### Mozzarella Wrapped Prosciutto Salad

Served over Mixed Greens with Fresh Basil Drizzle, Garlic Infused Olive Oil, Freshly Cracked Peppercorns

### Locally Grown Lettuces Salad

Candied Pecans, Smoked Bacon and Vine Ripened Tomatoes; Buttermilk Herb dressing

### Classic Caesar Salad

Crisp Romaine; Park Tavern's Cheese Grit Croutons; Homemade Caesar Dressing

### Seared Tuna

Rainbow Kale, Brussels sprouts, and Cabbage Slaw; Sashimi-Grade Tuna Sliced Thin; Sesame-Ginger Dressing

## Seated Dinner Entrée Selections

### Sea Bass

Caviar Rice & Jumbo Asparagus and Sweet Corn Succotash  
*Market Price*

### Pan Seared Sockeye Salmon

Creamy Vegetable Risotto and Caramelized Baby Carrots  
*\$45.00*

### Pan Seared Jumbo Scallops

Tomato Lobster Sauce, Wilted Garlic Spinach, Truffle Risotto  
*\$46.00*

### Stuffed Chicken Breast

Roasted Chicken Breast Stuffed with Spinach and Cream Cheese  
Creamy Whipped Potatoes and Asparagus  
*\$42.00*

## *Seated Dinner Entrée Selections, Cont'd.*

### **Pork Tenderloin**

Cinnamon-Brown Sugar Mashed Sweet Potatoes  
& Garlic Green Beans

*\$44.00*

### **Filet Mignon**

Veal Demi-Glaze

Parmesan Garlic Potato Puree & Glazed Belgian Carrots

*Market Price*

### **Filet Mignon and Grilled Spicy Prawns**

Grilled Jumbo Asparagus & Creamy Whipped Potatoes

*Market Price*

### **Filet Mignon and Sockeye Salmon**

Herbal Roasted Fingerling Potatoes & Haricot Vert

*\$49.00*

### **Filet Mignon**

*With Caramelized Onion Demi-Glaze*

### **and Pan Seared Breast of Chicken**

*with an Herb and Fennel Cream sauce*

Herbal Roasted Potatoes & Seasonal Vegetables

*\$48.00*

### **Filet Mignon, Sockeye Salmon and Roasted Chicken Breast**

Three Ounce Servings of Filet Mignon, Pan-Seared Sockeye Salmon and  
Roasted Chicken Breast Stuffed with Spinach and Cream Cheese; *Mushroom Cream Sauce*  
*Garlic Green Beans and Creamy Whipped Yukon Gold Potatoes*

*\$48.00*

### **Stuffed Portabella Mushroom**

Grilled Portabella Stuffed with Garlic Spinach, Roasted Red Pepper, and Goat Cheese; Balsamic  
Reduction

*Asparagus and Smoked Gouda Risotto*

*\$42.00*

<sup>++</sup> *21% service charge and 8% sales tax applies to all food & beverage*



# Wedding Brunch Buffet

## Brunch Buffet

Applewood Smoked Bacon and Sausage  
Eggs Benedict with Smoked Salmon  
Creamy Cheese Grits  
Green Beans Almandine  
Seasonal Harvest of Fresh Fruits  
Breakfast Casserole with Eggs, Zucchini & Onions, and Cheese  
Assorted Miniature Muffins, Biscuits and fresh rolls  
Seasonal Mixed Greens *Vine-Ripened Tomatoes, Glazed Pecans drizzled with Buttermilk Herb dressing*

## Carving Station (Choose One)

Spiral Honey Baked Ham  
Herb Crusted Prime Rib  
Herb Roasted Turkey

## Chef-Attended Omelet Station

Guests create their own omelets with their choice of peppers, onions, tomatoes, mushrooms, spinach, ham, cheddar cheese, Swiss cheese and Mozzarella cheese

## Chef-Attended Hash Browns Station

*How do you like your hash browns?*  
Home-style Hash Browns served with Cheddar Cheese, Diced Tomatoes, & Onions  
Choice of additional toppings: Chili and Ham

Brunch Buffet & Omelet Station:

*\$34.00 per person ++*

Brunch Buffet, Omelet Station & Hash Browns Station

*\$38.00 per person ++*

Brunch Buffet, Omelet Station, Hash Browns Station & Carving Station

*\$44.00 per person ++*

*++ 21% service charge and 8% sales tax applies to all food & beverage*

# Beverage and Bar Options

All Open Bar packages below are based on Four Hours of Bar Service and Include Non-alcoholic Beverages as well as a Champagne Toast

*May Be Extended Hourly Upon Request: \$4.00pp for One Hour / \$2.00pp for Half Hour*

## Open Light Bar -- \$25.00 per person

**Bottled Beer:** Bud Light, Michelob Ultra, & Miller Lite

**Wine:** Rex Goliath Chardonnay, Rex Goliath Merlot, Rex Goliath Cabernet Sauvignon, Sycamore Lane White Zinfandel, J. Roget Champagne

## Well Brand Open Bar -- \$30.00 per person

### Liquors:

Gin – Seagram’s

Rum – Bacardi

Scotch – Dewar’s

Tequila – Jose Cuervo

Whiskey – Jim Beam

Blend – Seagram’s 7

Vodka – Svedka and Svedka Flavors

**Bottled Beer:** Bud Light, Miller Lite

**Wine:** Rex Goliath Chardonnay, Rex Goliath Merlot, Rex Goliath Cabernet Sauvignon, Sycamore Lane White Zinfandel, J. Roget Champagne

## Premium Open Bar -- \$36.00 per person

### Liquors:

**Gin** – Tanqueray, Bombay Sapphire

**Rum** – Bacardi, Captain Morgan

**Tequila** – El Jimador

**Scotch** – Glenlivet, Johnny Walker Black

**Whiskey & Bourbon:** –Jack Daniels, Jameson, Wild Turkey and Knob Creek

**Blend** – Seagram’s V.O., Crown Royal

**Vodka** – Tito’s Homemade Vodka, Absolut, Ketel One, Absolut Flavors

**Brandy, Cognac & Liqueur-** Hennessy, Amaretto, Kahlua, Bailey’s Irish Cream, Grand Marnier, , Southern Comfort

**Bottled Beer:** Sweetwater 420, Bud Light, Miller Lite, Michelob Ultra

**Wine:** Meridian Chardonnay, Joel Gott Sauvignon Blanc, Bollini Pinot Grigio, Snoqualmie Merlot, Louis Martini Cabernet Sauvignon, Matua Pinot Noir, Sycamore Lane White Zinfandel and Park Tavern’s Award Winning Sangria

**Champagne:** Michelle Sparkling Wine

**Gourmet Coffee Station:** Includes freshly brewed Starbucks coffee served in silver urns with cream, sugar, white and dark chocolate shavings.

## Super Premium Open Bar -- \$40.00 per person

### Liquors:

**Gin** – Nolet

**Rum** – Ron Zacapa

**Tequila** – Patron

**Scotch** – McCallan 12

**Whiskey & Bourbon:** –Baker’s, Bookers, Basil Hayden, Bulleit, Makers 46, Jameson 12,

**Blend** – Seagram’s V.O., Crown Royal

**Vodka** – Tito’s Handmade Vodka, Grey Goose, Stoli Elit, Hangar One and Hangar One Flavors

**Brandy, Cognac & Liqueur-** Hennessy VSOP, Amaretto, Kahlua, Bailey’s Irish Cream, Grand Marnier, Southern Comfort

**Bottled Beer:** Sweetwater 420, Crispin Cider, Yeungling, Bud Light, Miller Lite, Michelob Ultra

**Wine:** Meridian Chardonnay, Joel Gott Sauvignon Blanc, Bollini Pinot Grigio, Snoqualmie Merlot, Louis Martini Cabernet Sauvignon, Matua Pinot Noir, Sycamore Lane White Zinfandel and Park Tavern’s Award Winning Sangria

**Champagne:** Michelle Sparkling Wine

**Gourmet Coffee Station:** Includes freshly brewed Starbucks coffee served in silver urns with cream, sugar, white and dark chocolate shavings.

## *Unlimited Non-Alcoholic Beverages \$8.00 per person*

Includes assorted soft drinks, fruit juices, tea, freshly brewed coffee and hot herbal tea  
*This package must be purchased by the host if not purchasing an Open Bar package.*

## *A la Carte Beverage Options:*

### **Alcoholic Beverage Service on Consumption:**

Super Premium Liquor \$9.00, Premium Liquor \$8.00, Well Liquor \$7.00, Premium Wine \$8.00,  
House Wine \$6.00, Domestic & House Draft Beer \$4.00, Imported/Specialty Beer \$5.00

### **Gourmet Coffee Station \$3.50 per person**

Freshly brewed Starbucks coffee (regular and decaffeinated) served tableside and at a permanent station with cream, sugar, white and dark chocolate shavings

### **Simple Coffee Station \$1.50 per person**

Regular and Decaffeinated Coffees served with fresh cream, sugar and Splenda

### **Champagne or Sparkling Cider Toast \$6.00 per person**

**For cash bars, a \$150.00 bartender fee is charged per every 75 guests.**

**A \$200.00 fee will apply to any remote bar or additional bar setup.**

## *Dessert Specialties*

Ben & Jerry's Ice Cream Sundae Station

*Chocolate and Vanilla Ice Creams*

*Chopped nuts, warm chocolate and caramel syrups, strawberries, sprinkles and whipped cream*

*\$7.00 per person*

Bananas Foster Martini Station

*Chef-Attended Flambé Station*

*\$7.00 per person*

Fresh Fruit Display

*\$5.00 per person*

Petite Indulgences Display

*Selection of Miniature Desserts Displayed on Tiered Mirrors & Silver Trays as a self-service station*

New York Style Cheesecake, Chocolate Lava Cake, Key Lime Tarts, Italian Cannoli, Traditional Éclairs

*\$8.00 per person*

## *'Late Night' Bites*

All Options Served Butler-Style

Warm Chocolate Chip Cookies served with shot glasses of cold Milk

*\$3.50 per person*

Miniature Milkshakes

*\$3.50 per person*

Mini Burgers

*Miniature 2oz. Hamburgers served on herbal dinner roll*

*\$5.00 per person; \$6.50 to include French Fries*

Mini Grilled Cheese

*\$4.00 per person, \$5.50 to include French Fries*

As an additional service, the Piedmont Room offers cake cutting service at a charge of \$1.00 per guest.

## Vendor Referral List

### Floral Design

Blossoms Atlanta	<a href="http://www.blossomsatlanta.com">www.blossomsatlanta.com</a>	770-992-9888
Tulip	<a href="http://www.bytulip.com">www.bytulip.com</a>	404-622-8828
Unique Floral Expressions	<a href="http://www.welovebrides.com">www.welovebrides.com</a>	770-650-7426
Bloomin' Bouquets	<a href="http://www.bloominbouquets.com">www.bloominbouquets.com</a>	404.388.5616

### Bakeries

Cakes by Lameeka	<a href="http://www.cakesbylameeka.com">www.cakesbylameeka.com</a>	678.576.0409
The Perfect Wedding Cake	<a href="http://www.perfectweddingcake.com">www.perfectweddingcake.com</a>	770.971.1700
Confection Perfection	<a href="http://www.confectionperfection.com">www.confectionperfection.com</a>	770.898.6625

### Music/Entertainment

East Coast Entertainment (Bands)	<a href="http://www.eastcoastentertainment.com">www.eastcoastentertainment.com</a>	404.351.2263
AMP'D Atlanta	<a href="http://www.ampdatlanta.com">www.ampdatlanta.com</a>	404.806.9499
Lethal Rhythms DJs	<a href="http://www.lethalrythms.com">www.lethalrythms.com</a>	770.910.2063
Euro Andy Events	<a href="http://www.euroandy.com">www.euroandy.com</a>	770.540.7205

### Photography/Videography

Kelly Lane Photography	<a href="http://www.kellylanephotography.com">www.kellylanephotography.com</a>	678.469.6924
Paperlily Photography	<a href="http://www.paperlilyphotograpy.com">www.paperlilyphotograpy.com</a>	770.584.9990
Alecia Lauren	<a href="http://www.alecialaurenphotography.com">www.alecialaurenphotography.com</a>	678.778.7832
Once Like a Spark	<a href="http://www.oncelikeaspark.com">www.oncelikeaspark.com</a>	
Imagine Video Productions	<a href="http://www.imagine-vp.com">www.imagine-vp.com</a>	770.359.8563

### Valet Services

Prive Valet	<a href="http://www.privevalet.com">www.privevalet.com</a>	770.704.9001
Lanier Parking	<a href="http://www.lanierparking.com">www.lanierparking.com</a>	404.881.6076

### Audio Visual/Lighting

Spectrum Entertainment	<a href="http://www.spectrum-ent.com">www.spectrum-ent.com</a>	770.441.9806
EEP Events	<a href="http://www.eepevents.com">www.eepevents.com</a>	678.974.7107

### Specialty Rentals

Tabletoppers Linens	<a href="http://www.tabletoppersinc.com">www.tabletoppersinc.com</a>	404.355.5593
Shutterbooth Photo Booth	<a href="http://www.shutterbooth.com/atlanta/">www.shutterbooth.com/atlanta/</a>	404.907.1409
Crush Event Rentals	<a href="http://www.crush-event-rentals.com">www.crush-event-rentals.com</a>	678-341-9165

### Officiants

Reverend Jim Crews	<a href="http://www.theweddingminister.com">www.theweddingminister.com</a>	770.633.5434
Dr. Lee Mabry	<a href="http://www.sensationalceremonies.com">www.sensationalceremonies.com</a>	

### Event Coordinators

Kristen Scott	<a href="http://www.kristenjscott.com">www.kristenjscott.com</a>	404.444.1739
The Wedding Belles	<a href="http://www.weddingbellesatl.com">www.weddingbellesatl.com</a>	678.743.1460
Bash Atlanta	<a href="http://www.bashatlanta.com">www.bashatlanta.com</a>	678.887.8608
Stella Harper Events	<a href="http://www.stellaharperevents.com">www.stellaharperevents.com</a>	678.824.4802
Organized Occasions (Day-of Services)	<a href="mailto:organizemyoccasion@gmail.com">organizemyoccasion@gmail.com</a>	Ryan Marston

### Accommodations

Renaissance Atlanta Midtown	<a href="http://www.renaissanceatlantamidtown.com">www.renaissanceatlantamidtown.com</a> ; <a href="mailto:tigina.hodges@mariott.com">tigina.hodges@mariott.com</a>	
Hyatt Midtown	<a href="http://www.atlantamidtown.hyatt.com">www.atlantamidtown.hyatt.com</a>	
Regency Suites	Kaya Morris, <a href="mailto:kaya@regencysuites.com">kaya@regencysuites.com</a>	404.876.5003
W Hotel Midtown	Sheri Benkendorf; <a href="mailto:sheri.benkendorf@whotels.com">sheri.benkendorf@whotels.com</a>	678.553.4297

# Piedmont Room & Piedmont Garden Tent Policies

Tours of the facility are scheduled Monday through Friday only between the hours of 10:00am – 4:00pm.  
Please call 404-249-0001 to schedule an appointment.

**The signed event contract and full payment of the facility fee are required to reserve any date.**  
Upon receiving a contract, you have a 24-hour period to review and return the contract. If you are hosting your ceremony at our site as well, the ceremony fee is due along with the facility fee.

Complimentary self-parking is available for special event guests on event days only. Complimentary self-parking is **not** provided for menu tastings, venue tours, rehearsals, or other on-site meetings.

21% service charge and 8% sales tax applies to all food & beverage purchases. The service charge is subject to sales tax.

A 50% food and beverage deposit is due four months prior to the event. This deposit is based on tentative menu selections and an estimated head count. The final head count and remaining balance are due five days prior to the event.

The minimum menu package for weddings and rehearsal dinners is \$34.00 per person. The minimum beverage package is \$8.00 per person (non-alcoholic package).

One complimentary menu tastings are offered for all bridal clients. These are scheduled approximately 4 - 5 months prior to the event in order for clients to finalize their menu selections.

Piedmont Room does NOT coordinate or oversee wedding ceremonies or rehearsals. Please assign a coordinator to oversee all ceremony responsibilities, including managing all ceremony vendors, setting out ceremony items and overseeing the rehearsal and ceremony.

Rehearsals may be scheduled sixty days prior to the event date and are scheduled subject to the facility's availability.

Piedmont Room is not responsible for any items left after an event. Please assign someone to gather and take home all personal belongings.

For Piedmont Garden Tent events, all music must end at 11:00pm in accordance with the City of Atlanta outdoor noise ordinance.