

A romantic couple is shown in a close embrace at a wedding reception. The man, with a beard and wearing a dark suit, is holding a glass of champagne and looking down at the woman. The woman, with long blonde hair and wearing a white lace dress, is looking up at him with a smile. They are seated at a table with a white tablecloth, which is set with several lit candles in glass holders, a bowl of fruit, and other wedding reception items. The background is dark with out-of-focus lights, creating a warm and intimate atmosphere.

OMNI HOTEL AT THE BATTERY ATLANTA

WEDDING BROCHURE



A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN
AT A PLACE UNLIKE ANY OTHER.

YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Our experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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PACKAGES

Our on-site wedding consultants will assist you with coordinating all the details of your reception by personalizing our classic wedding package to create your ideal day.

THE RECEPTION

VENUE SITE FEES INCLUDE THE FOLLOWING AMENITIES:

- ♦ Exclusive use of the booked event space
- ♦ On-site catering manager for food, beverage and venue arrangements
- ♦ Banquet chairs
- ♦ Infused water station for rehearsal and wedding ceremony
- ♦ Gift table, guest book table and cake table
- ♦ Specialty head table or sweetheart table
- ♦ Highboys and cocktail tables
- ♦ Floor-length white or black table linens and napkins
- ♦ Elegant china, silver flatware and glassware
- ♦ Dance floor and staging for indoor venues
- ♦ Three small votive candles per table
- ♦ Cake cutting and service
- ♦ Easel
- ♦ Directional signage
- ♦ Complimentary accommodations for the bride and groom on the night of the wedding (minimum spend of \$15,000 on food and beverage)
- ♦ Complimentary changing room for bride

ALL MENU PACKAGES INCLUDE THE FOLLOWING:

- ♦ Champagne or sparkling cider toast
- ♦ One hour cocktail reception with a selection of butler passed hors d'oeuvres
- ♦ Fresh baked house made rolls
- ♦ Westrock coffee, decaffeinated coffee and specialty teas
- ♦ Two complimentary upgrades to suite for the parents of the bride and groom
- ♦ Complimentary on-site parking for the bride and groom





VENUES

UPPER DECK

Say “I do” on our exclusive upper deck and allow the Battery Atlanta to be the backdrop for your special day.
Ceremony capacity | 150 • Reception capacity | 200 • Banquet capacity | 140

Site fee \$3,500

LOWER DECK

Dance the night away on our enchanting lower deck and create memories to last a lifetime.
Ceremony capacity | 115 • Reception capacity | 150 • Banquet capacity | 120

Site fee \$1,500

BATTERY BALLROOM

Enjoy 5,400 square feet of a spacious indoor setting with high ceilings and luminous chandeliers, as well as adjacent pre-function space and outdoor terrace.
Ceremony capacity | 300 • Reception capacity | 500 • Banquet capacity | 300

Site fee \$1,000-\$3,500

MENUS

COCKTAIL HOUR

TRAY PASSED COLD HORS D'OEUVRES

Southern chicken salad in a phyllo cup

Prosciutto wrapped melon and fig compote

Deviled eggs with bacon and chives

Pimento cheese bites

Marinated red and yellow tomato tartlets

Caprese skewer

Smoked salmon and herbed boursin served on a crostini

Chilled shrimp and spicy cocktail sauce

Tuna tartare served on watermelon

TRAY PASSED HOT HORS D'OEUVRES

Pulled pork served on mini corn muffins

Jerk chicken satay

Smoked chicken quesadilla

Spinach and feta in a phyllo cup

Kobe beef meatloaf satay

Bacon wrapped meatballs with blue cheese

Beef sliders

Beef Wellington

Tempura shrimp satay

Lollipop lamb chop with mint pesto





SILVER PACKAGE

COCKTAIL HOUR

Choice of four hors d’oeuvres

STARTERS | CHOICE OF ONE

Butternut squash bisque soup

Cream of forest mushroom soup

Wedge salad with blue cheese, bacon, tomatoes and buttermilk dressing

Caprese salad with vine ripe tomatoes, mozzarella, baby greens and balsamic vinaigrette

Bibb lettuce, strawberries, pecans, goat cheese and citrus vinaigrette

Mixed baby greens, tomatoes, carrots, olives, cucumbers, herbed croutons and sherry vinaigrette

PLATED ENTRÉES | CHOICE OF TWO

Seared chicken stuffed with wild mushroom duxelles served with seasonal vegetables and baby red smashed potatoes

Grilled Scottish salmon served with tomato basil coulis, seasonal vegetables and garlic Parmesan cheese roasted fingerling potatoes

Seared mahi-mahi served with lemon thyme butter, seasonal vegetables and sweet potato purée

Roasted beef tenderloin served with a red wine mushroom reduction sauce, seasonal vegetables and roasted garlic whipped potatoes

Blue cheese crusted grilled New York strip served with natural jus, seasonal vegetables and chive mashed potatoes

BAR SERVICE

Four hours of call brands

\$115 per person

Duo Plates optional for an additional \$10 per person.

Menu prices subject to a 24% taxable service charge and 6% sales tax.

GOLD PACKAGE

COCKTAIL HOUR

Choice of six hors d’oeuvres

DISPLAYS | CHOICE OF ONE

Artisan cheese display with local and regional cheeses, assorted fresh and dried fruits, sugared pecans, sliced breads and crostinis

Grilled vegetable display with assorted grilled seasonal vegetables, balsamic and white truffle oil drizzle

Assorted fresh fruits, melons, berries, yogurt and mint

STARTERS | CHOICE OF ONE

Butternut squash bisque soup

Cream of forest mushroom soup

Wedge salad with blue cheese, bacon, tomatoes and buttermilk dressing

Caprese salad with vine ripe tomatoes, mozzarella, baby greens and balsamic vinaigrette

Bibb lettuce, strawberries, pecans, goat cheese and citrus vinaigrette

Mixed baby greens, tomatoes, carrots, olives, cucumbers, herbed croutons and sherry vinaigrette

PLATED ENTRÉES | CHOICE OF TWO

Seared chicken stuffed with wild mushroom duxelles served with seasonal vegetables and baby red smashed potatoes

Grilled Scottish salmon served with tomato basil coulis, seasonal vegetables and garlic Parmesan cheese roasted fingerling potatoes

Seared mahi-mahi served with lemon thyme butter, seasonal vegetables and sweet potato purée

Roasted beef tenderloin served with a red wine mushroom reduction sauce, seasonal vegetables and roasted garlic whipped potatoes

Blue cheese crusted grilled New York strip served with natural jus, seasonal vegetables and chive mashed potatoes

BAR SERVICE

Four hours of call brands

\$135 *per person*

Duo Plates optional for an additional \$10 per person.

Menu prices subject to a 24% taxable service charge and 6% sales tax.





PLATINUM PACKAGE

COCKTAIL HOUR

Choice of six hors d’oeuvres

DISPLAYS | CHOICE OF TWO

Artisan cheese display with local and regional cheeses, assorted fresh and dried fruits, sugared pecans, sliced breads and crostinis

Grilled vegetable display with assorted grilled seasonal vegetables, balsamic and white truffle oil drizzle

Assorted fresh fruits, melons, berries, yogurt and mint

STARTERS | CHOICE OF ONE

Butternut squash bisque soup

Cream of forest mushroom soup

Wedge salad with blue cheese, bacon, tomatoes and buttermilk dressing

Caprese salad with vine ripe tomatoes, mozzarella, baby greens and balsamic vinaigrette

Bibb lettuce, strawberries, pecans, goat cheese and citrus vinaigrette

Mixed baby greens, tomatoes, carrots, olives, cucumbers, herbed croutons and sherry vinaigrette

PLATED ENTRÉES | CHOICE OF TWO

Seared chicken stuffed with wild mushroom duxelles served with seasonal vegetables and baby red smashed potatoes

Grilled Scottish salmon served with tomato basil coulis, seasonal vegetables and garlic Parmesan cheese roasted fingerling potatoes

Seared mahi-mahi served with lemon thyme butter, seasonal vegetables and sweet potato purée

Roasted beef tenderloin served with a red wine mushroom reduction sauce, seasonal vegetables and roasted garlic whipped potatoes

BAR SERVICE

Four hours of call brands

\$150 *per person*

Duo Plates optional for an additional \$10 per person.

Menu prices subject to a 24% taxable service charge and 6% sales tax.

DIAMOND PACKAGE

HORS D’OEUVRES

Choice of four hors d’oeuvers

DISPLAYS | CHOICE OF ONE

Artisan cheese display with local and regional cheeses, assorted fresh and dried fruits, sugared pecans, sliced breads and crostinis

Grilled vegetable display with assorted grilled seasonal vegetables, balsamic and white truffle oil drizzle

Assorted fresh fruits, melons, berries, yogurt and mint

SALADS | CHOICE OF TWO

Red quinoa, roasted vegetables, pine nuts and tarragon vinaigrette

Baby lettuce, tomatoes, cucumbers, carrots and choice of dressing

Spinach salad with pears, candied pecans, blue cheese and pear vinaigrette

Southern ambrosia salad with citrus sections and assorted fruit

CHEF ATTENDED STATIONS | CHOICE OF TWO

Peach glazed pork loin

Honey glazed pit ham

Roasted turkey

Prime rib

SIDES | CHOICE OF FOUR

Citrus glazed carrots

Buttered broccoli

French green beans

Caramelized Brussels sprouts

Southern mac & cheese

Wild mushroom couscous

Creamy mashed potatoes

Potatoes dauphinoise

BAR SERVICE

Four hours of call brands

\$175 per person

Menu prices subject to a 24% taxable service charge and 6% sales tax.





HIBISCUS PACKAGE

HORS D’OEUVRES

Choice of four hors d’oeuvres

SALADS | CHOICE OF ONE

- Red quinoa, roasted vegetables, pine nuts and tarragon vinaigrette
- Baby lettuce, tomatoes, cucumbers, carrots and choice of dressing
- Spinach salad with pears, candied pecans, blue cheese and pear vinaigrette
- Southern ambrosia salad with citrus sections and assorted fruit

CHEF ATTENDED STATIONS | CHOICE OF TWO

- | | |
|------------------------|----------------------|
| Peach glazed pork loin | Honey glazed pit ham |
| Roasted turkey | Prime rib |

SIDES | CHOICE OF THREE

- | | |
|------------------------|------------------------------|
| Citrus glazed carrots | Buttered broccoli |
| French green beans | Caramelized Brussels sprouts |
| Southern mac & cheese | Wild mushroom couscous |
| Creamy mashed potatoes | Potatoes dauphinoise |

BAR SERVICE

Four hours of call brands

\$135 *per person*

Menu prices subject to a 24% taxable service charge and 6% sales tax.

KIDS MENU

ENTRÉE | CHOICE OF ONE

Three cheese macaroni & cheese and steamed mixed vegetables

Crispy chicken tenders and fries

Cheeseburger and fries

Spaghetti and meatballs

ACCOMPANIMENTS

Served with a fruit cup and beverage

\$35 *per child*

Menu prices subject to a 24% taxable service charge and 6% sales tax.





LATE NIGHT SNACKS

BUFFALO WINGS

Celery, carrots, blue cheese and ranch dips

\$20 per person

ASSORTED MINI PIZZAS

Four cheese, pepperoni, roasted vegetable and Hawaiian

\$20 per person

SLIDERS | CHOICE OF THREE

Pulled pork, salsa verde and chipotle slaw

Slow braised short ribs, caramelized onions and garlic aioli

Black Angus burgers and cheddar cheese

Southwest veggie burger and grilled tomato

Maryland crab cake and rémoulade

Achiote chicken and pepper jack cheese

ACCOMPANIMENTS

Mustard, ketchup, dill pickles and house made chips

\$23 per person

Menu prices subject to a 24% taxable service charge and 6% sales tax.

TACO BAR | CHOICE OF THREE

Pulled pork carnitas

Achiote boneless chicken thighs

Spiced mahi-mahi

Meatless chicken

Carne asada

ACCOMPANIMENTS

Corn and flour tortillas, diced onions, tomatoes, smoked jalapeño slaw, shredded cheddar, shredded Jack cheese, guacamole, cilantro crema and a salsa bar with pico de gallo, roasted salsa roja and salsa verde

\$26 per person

Menu prices subject to a 24% taxable service charge and 6% sales tax.





BRUNCH

House made assorted muffins, croissants and Danishes

Low-fat yogurt

Date and raisin granola

Seasonal fresh fruits

Steel-cut oatmeal with raisins and brown sugar

Assorted cereals with skim and whole milk

Farm fresh scrambled eggs with cheddar

Applewood smoked bacon

Grilled pork sausage

Chicken apple sausage

Rancho potatoes

Thick cut brioche French toast served with warm maple syrup

Decaffeinated coffee and tea

Chilled juices

Bottomless mimosas

\$38 per person (add bottomless bloody marys for an additional \$8 per person)

BRIDAL SPA

Golden tomato gazpacho shooters

Sliced fresh fruit and berries

Scones with crème fraîche and house made preserves

Mini finger sandwiches including cucumber with basil and Brie with tomato smoked salmon and herbed cream cheese

Mini French pastries

Organic lemonade

\$280, serves 10 (add bottomless mimosas for an additional \$8 per person)

Menu prices subject to a 24% taxable service charge and 6% sales tax.

BEVERAGES

HOST BAR PACKAGES

CALL BRANDS

First four hours included

Each additional hour | 10 per person

PREMIUM BRANDS

First four hours | 25 per person

Each additional hour | 12 per person

SELECTIONS

CALL BRANDS

Gin | Seagram’s

Vodka | Svedka

Rum | Bacardi

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

PREMIUM BRANDS

Gin | Bombay Sapphire

Vodka | Absolut

Rum | Bacardi 8

Bourbon | Jack Daniel’s

Scotch | Dewar’s

Whiskey | Crown Royal

Tequila | Don Julio Silver

Host Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails, soft drinks, fruit juices and bottled water. Host Bar does not include tableside wine service. Host bar subject to 24% taxable service charge and 6% tax bartender charge “complimentary” for Host Bar.

Consumption bar will be charged per drink consumed. Host bar subject to 24% taxable service charge and 6% tax. Cash bar pricing is inclusive of service charge and sales tax. Bartender fee of \$150 per bartender, plus tax.





DETAILS

FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought into Omni Hotel at The Battery Atlanta by the host or invitees without advance written notice from the hotel. Georgia law requires all alcohol to be purchased and supplied by the hotel and all service of alcohol must conclude at 2 a.m. Please consult our wedding specialist to address dietary and religious catering options.

MENU TASTING

Once an agreement has been signed, we will be delighted to set up a complimentary menu tastings for two guests with a food and beverages spend of \$10,000 or more. Additional guests or food items are welcome at a charge of \$50.00 per person or the cost of additional food tasted. For parties with a food and beverage spend less than \$10,000, tastings are \$75+ per person (subject to selection). Your special events manager will assist with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting. Menu tastings are offered Tuesday - Thursday between 1:30 p.m. and 3:30 p.m. Please schedule at least two weeks in advance.

LINEN AND SEATING

Omni Hotel at The Battery Atlanta provides standard white linens for all tables with floor-length covers as well as white napkins. Also included is the dance floor, a selection of table options, banquet chairs, bar, china, flatware and stemware. Upgraded linens and napkins are available at an additional cost. Please consult your Catering Manager for details.

DETAILS

BILLING

All social events must be prepaid 10 days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

CEREMONY FEES

Ceremony fees range from \$1,500 to \$3,500. This includes chairs, tables and/or staging with white linen and an infused water station.

DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

ENTERTAINMENT

As our property is located in a residential area, we are considerate of our neighbors as well as our guests when it comes to sound overflow. Amplified entertainment is not permitted at any of our outdoor locations after 10 p.m. Acoustic entertainment is suggested for all terraces and lawns spaces.

FINAL GUARANTEES

A final guaranteed number of guests is required in writing three business days prior to the function date. If a meal guarantee is not given, Omni Hotel at The Battery Atlanta will set the total based on the last available written estimate. If attendance falls below the guarantee in either case, the host remains responsible for the guaranteed headcount. If actual attendance is greater than the guarantee, the master account will be charged for the actual number of attendees.

ON-SITE PHOTOGRAPHY

Please consult your Catering Manager for information on coordinating day of photography throughout the property. All on-site photography has to be approved in advance and scheduled with your Catering Manager.





AMENITIES AND WELCOME GIFT BAGS

A \$3 fee will apply for each gift bag handed out at the guests check-in. A \$5 fee will apply for each gift bag delivered to guest rooms.

PARKING

Omni Hotel at The Battery Atlanta offers valet parking at a rate of \$38 for overnight parking and \$15 for event parking. Self-parking is available in The Battery Atlanta. Please consult your Catering Manager for details.

ROOM BLOCK

Contract a minimum of 10 guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block you will be responsible for 90% of the contracted rooms to book. Or, receive a percentage off of the best available room rate at the time of booking. Rate is subject to availability. No contract required and no minimum number of guest rooms.

SERVICE CHARGES

A taxable 24% service charge will be added to all food and beverage charges. An additional 3% tax on hard liquor, based on final consumption. Current Georgia sales tax 6% will be added to the total.

PLANNING INFORMATION

YOUR ON-SITE CATERING MANAGER WILL ASSIST WITH:

- ♦ Reviewing wedding packages
- ♦ Detailing banquet event orders and outlining event specifics
- ♦ Providing estimate of charges
- ♦ Creating a diagram for placement of tables, chairs, dance floor, bars, etc.
- ♦ Scheduling and attending tasting with our culinary professionals
- ♦ Recommending wedding coordinators, officiants, photographers, floral, DJs and entertainment
- ♦ Overseeing the setup for ceremony and reception, food preparation and other venue operations
- ♦ Acting as the on-site liaison between your wedding planner and venue operation staff
- ♦ Ensuring a seamless transition to the venue’s banquet manager once the grand entrance has occurred (typically this is when the catering manager leaves the reception)
- ♦ Reviewing your banquet checks for accuracy, prior to the completion of the final bill

HOTEL INFORMATION:

- ♦ Hotel rating — four diamond, four star
- ♦ Complimentary honeymoon package when your wedding reception is a minimum of \$15,000 in food and beverage
- ♦ Retail shop, laundry and dry cleaning service
- ♦ Numerous restaurants, shops and entertainment venues within walking distance
- ♦ Complimentary 24 hour fitness center
- ♦ Rooftop pool and bar





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI HOTEL AT THE BATTERY ATLANTA • 678-567-7327

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