

Piedmont Room & Piedmont Garden Tent



Intown Destination. Parkside Charm.



Updated 8.14.24

Piedmont Room



The Piedmont Room may be rented for afternoon (10:30am-3:30pm) or evening (6:00pm-11:00pm) events.

Fees include ivory table linens, a variety of 60" round, 36" round, high cocktail tables and rectangular tables, gold Chavari chairs with ivory cushions, tea candles and votive holders for guest tables.

A **\$1500 ceremony fee** applies for on-site ceremonies.

Standard Rates:

	<u>Rental Fee</u>	<u>Food & Beverage Minimum</u>
Monday-Thursday	\$750.00	\$4,000
Friday/Sunday Evening	\$1,000	\$7,000
Saturday/Sunday Brunch	\$1,000	\$7,000
Saturday Evening	\$3,500	\$10,500

**SPECIAL RATES for SATURDAY EVENING EVENTS
for January, February, July, and August Events:**
\$2,500 Rental Fee and \$9,500 Food & Beverage Minimum Apply.

*Additional rental time may be added based on availability for \$500.00 per hour.
Optional Band Riser (up to 12x16') available for \$650.*

Piedmont Garden Tent & Meadow



The Piedmont Garden Tent is a seasonal venue rented from March through November.

It is available to host events from either 10:30am-3:30pm or 6:00-11:00pm.

Fees include ivory table linens, a variety of 60" round, 36" round, high cocktail tables and rectangular tables, gold Chavari chairs with ivory cushions, tea candles and votive holders for guest tables, 21x21' dance floor.

A **\$1500 ceremony fee** applies for on-site ceremonies.

Standard Rates: Ideal for Parties of 50-140 Guests

	<u>Rental Fee</u>	<u>Food & Beverage Minimum</u>
Monday-Thursday	\$750.00	\$4,000
Friday/Sunday Evening	\$1,000	\$7,000
Saturday/Sunday Brunch	\$1,000	\$7,000
Saturday Evening	\$3,500	\$10,500

With Tent Extension Rates: Ideal for Parties of 120-250 Guests

	<u>Rental Fee</u>	<u>Food & Beverage Minimum</u>
Monday-Thursday	\$1,500	\$7,000
Friday/Sunday Evening	\$2,500	\$10,000
Saturday/Sunday Afternoon	\$2,500	\$10,000
Saturday Evening	\$5,000	\$13,000

SPECIAL RATES for SATURDAY EVENING EVENTS in JULY and AUGUST:

Standard Rate: \$2,500 Rental Fee and \$9,500 F&B Minimum

With Tent Extension: \$4,000 Rental Fee and \$12,000 F&B Minimum

Additional rental time may be added based on availability for \$500.00 per hour.

Optional Band Staging (up to 12x20') available for \$850

Menus

Plated, Active Stations, or Traditional Buffet, our Culinary Team looks forward to preparing a menu built specifically for your preferences.

All of our menus are Market Priced with exact pricing determined at the time of your 50% deposit payment four months before the event. Our expected Market Price (MP) ranges are listed below.

22% Service Charge and 8.9% Sales Tax Applies to All Food & Beverage Pricing.

For Cocktail Hour

Butler-Passed Hors D'oeuvres: *Please Select Four*

Seafood & Poultry:

Smoked Salmon on Cucumber Rounds *with Wasabi-Dill Cream Cheese*
Seared Peppercorn Ahi Tuna on Wonton Chip
Crab Cakes with Remoulade
Tempura Shrimp *with Sweet-Thai Chili Drizzle*
Shrimp & Grits Shooters
Deviled Eggs with Smoked Salmon and Caviar
Lobster Empanadas
Fresh Ceviche served in Edible Plantain Cup
Charred Cilantro-Lime Chicken Skewers; *Chipotle Mayo Dipping Sauce*

Vegetarian:

Roasted Corn Cakes with Avocado Relish
Brie en Croute with Raspberry-Almond Filling
Pear, Brie, and Almond Tart
Tomato Soup Shooters with Mini Grilled Cheese
Mac & Cheese Fritters *with Red Pepper Sauce*
Pimento Cheese Fritters
Smashed Avocado & Tomato Basil Bruschetta
Georgia Peach Empanada *(Spring/Summer)*
Watermelon, Feta, and Mint Skewer with Balsamic *(Spring/Summer)*
Grilled Peach & Crème Fraiche Crostini *(Spring/Summer)*
Bleu Cheese and Pear; Fig Preserves; Ginger Snap Crostini *(Fall/Winter)*
Autumn Bruschetta *with Butternut Squash, Apple, Pecans, Goat Cheese and Hot Honey (Fall/Winter)*

Beef and Pork:

Biscuits with Country Ham and Pimento Cheese
Bacon Wrapped Dates stuffed with Goat Cheese
Miniature Beef Wellington
Crostini of Grilled Beef Tenderloin and Horseradish Cream; *Bleu Cheese & Balsamic Drizzle*

Buffet Selections

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

TRADITIONAL BUFFET:

SALADS/VEGETABLES: Select 2 options

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

Harvest Salad with *Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette*
Roasted Broccoli with Garlic and Sea Salt
Blistered Green Beans; *Soy Sauce*

Field Greens with Strawberries, Candied Pecans, Goat Cheese; *Sweet Peppercorn Vinaigrette*

ENTREES: Select 2 options

Chef Travis' "Almost Famous" Fried Chicken

Charred Lemon Chicken Piccata

Chicken Marsala

Cedar Plank Salmon with Citrus Glaze

Braised Beef Short Rib

ACCOMPANIMENTS: Select 3 options

Smoked Gouda & Mushroom Risotto with Asparagus and Tomatoes

Shrimp Linguini with Basil Oil; Sun-Dried Tomatoes and Artichokes

Spinach Ravioli in a Creamy Tomato Sauce

Butternut Squash Ravioli; *Brown Butter (Fall/Winter only)*

Herb Roasted Fingerling Potatoes

Horseradish & Sour Cream Mashed Potatoes

Buffet Only, Market Price \$54.00-\$56.00 per person

With Passed Hors d'oeuvres and Carving Station, MP \$66.00-\$68.00 per person

SOUTHERN STYLE BUFFET

SALADS/VEGETABLES: Select 2 options

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

Spinach Salad with Bacon, Cherry Tomatoes, Red Onion; *Buttermilk Herb Dressing*

Fire-Roasted Corn with Arugula, Cherry Tomatoes, Avocado; *Sweet & Spicy Honey Vinaigrette*
Garlic Green Beans

Field Greens with Strawberries, Candied Pecans, Goat Cheese; *Sweet Peppercorn Vinaigrette*

ENTREES: Select 2 options

Chef Travis' "Almost Famous" Fried Chicken

Cedar Plank Salmon with Citrus Glaze

Braised Beef Short Rib

Bourbon Glazed Pork Tenderloin

Southern Style Chicken & Dumplings

ACCOMPANIMENTS: Select 3 options

Homestyle Mac & Cheese with Bread Crumb Topping

Braised Collard Greens

Jalapeno Cheddar Grits

Herb Roasted Fingerling Potatoes

Horseradish & Sour Cream Mashed Potatoes

Warm Buttermilk Biscuits and Cornbread Muffins; Whipped Butter

Buffet Only, Market Price \$54.00-\$56.00 per person

With Passed Hors d'oeuvres and Carving Station, MP \$66.00-\$68.00 per person

BY THE CASPIAN SEA

SALADS/VEGETABLES:

Spinach and Date Salad with Red Onion, Almonds, Dill, Mint, Feta Cheese

Marinated Tomato and Cucumber Salad with Pickled Red Onion, and Dill (Feta Cheese optional)

ENTREES:

Chicken Breast Kabob *marinated in Lemon, Garlic, and Yogurt; Red Peppers, and Zucchini; Tzatziki Sauce*

Salmon Kabob *with Red Peppers and Zucchini; Fresh Herb Salad; Tzatziki Sauce*

ACCOMPANIMENTS, SELECT THREE:

Saffron Basmati Rice with Lemon, Golden Raisins, and Lentils

Crispy Potatoes with Lemon and Yogurt Sauce

Housemade Falafel with Tzatziki Sauce

Roasted Garlic Hummus topped with Zatar Spiced Ground Beef; Warm Pita

Roasted Red Pepper Hummus with Warm Pita

Roasted Eggplant Spread with Date Molasses, Mint, and Feta; Warm Pita

Buffet Only, Market Price \$53-55 per person

With Passed Hors d'oeuvres and Carving Station, Market Price \$65-67 per person

A la Carte Stations

Select a Minimum of 3 if not Paired with a Dinner Buffet

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
Herb Crusted Prime Rib
Rosemary Crusted Flat Iron Steak
Roasted Fennel Crusted Rack of Lamb
Tuscan Seasoned Whole Roasted Chicken
Cedar Plank Salmon

All served with seasonal vegetables, scalloped potatoes, and appropriate condiments

Pasta Station: Choice of Two

Three-Cheese Tortellini *with Roasted Tomato Sauce and Grilled Seasonal Vegetables*
Beef Short Rib Ravioli *with a Short Rib Ragu Sauce*
Spinach Ravioli *with Tomato Basil Cream; Cherry Tomatoes & Spinach*
Roasted Pepper Ravioli *with Sausage and Peppers in a Spicy Tomato Sauce*
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*
Served with Garlic Bread Sticks

Asian Station

Select Two: General Tso' Chicken; Orange Chicken; Sesame Chicken;
Beef & Broccoli; Shrimp or Vegetable Lo Mein

Served with:

Fried Rice

Fortune Cookies

Traditional Take-Out Boxes & Chopsticks

South of the Border

Blistered Shisito Peppers

Beef Empanadas

Apache Grilled Chicken *Light Cream Sauce of Charred Cilantro, Tomato and Onion*

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

Optional Toppings for Guests to Add: Smoked Bacon, Andouille Sausage, Scallions

Best of the South Bar

Beef Short Rib Sliders; *Shaved Pickles on King's Hawaiian Rolls*

Baked Mac & Cheese *with Bread Crumb Topping*

Tail-On Shrimp *with Spicy Cocktail Sauce*

Crab Hushpuppies

Greens & Things: Choice of Two

Served with Flatbreads and Crackers

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

Beet Salad *with Goat Cheese, Oranges, Pickled Red Onion, Pistachios*

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

Harvest Salad *with Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons,*
Maple Vinaigrette

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

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

Slider Bar: Choice of Two

All Sliders served on King's Hawaiian Rolls

Served with Truffle Parmesan Tater Tots

Portabella Slider with Goat Cheese, Roasted Red Pepper and Spinach

Braised Beef Short Rib with Shaved Pickles and Cole Slaw

Classic Cuban *with Ham, Roasted Pork, Swiss, Mustard (*served on Cuban Bread)*

BBQ Pork Slider with Cole Slaw and Dill Pickle

Impossible Burger (Plant Based) with Choice of Toppings

Nashville Hot Chicken Slider with Shaved Pickle and Japanese Mayo

Saffron & Spice

SELECT THREE:

Spinach and Date Salad with Red Onion, Almonds, Dill, Mint, Feta Cheese

Chicken Breast Kabob *marinated in Lemon, Garlic, and Yogurt; Red Peppers, and Zucchini; Tzatziki Sauce*

Salmon Kabob *with Red Peppers and Zucchini; Fresh Herb Salad; Tzatziki Sauce*

Saffron Basmati Rice with Lemon, Golden Raisins, and Lentils

Crispy Potatoes with Lemon and Yogurt Sauce

Housemade Falafel with Tzatziki Sauce

Charcuterie Board

Chef's Seasonal Selection of Meats and Cheeses

Such as Spicy Soppressata, Salami, Prosciutto, Cappicola, Mortadella

Brie, Havarti, Gruyere, Gouda, Assorted Cheddar

Warm Baguette Slices, Crackers, Flatbreads

Marinated Olives

Marcona Almonds, Candied Pecans

Seasonal Fruit Preserves



Suggested Menu Combinations

Chef's Choice Menu

Passed Hors d'oeuvres, Carving Station, Pasta Station & Asian Station
Market Price \$66-70 per person

A Taste of the South

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Bar, Best of the South
MP \$68-72 per person

South by Southwest

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Bar, South of the Border
MP \$68-72 per person

A Taste of Italy

Passed Hors d'oeuvres, Charcuterie Display, Carving Station, & Pasta Station
MP \$72-76 per person

All Mom's Favorites

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Station, Charcuterie Display; &
Greens and Things Display
MP \$76-80 per person

Around the World

Passed Hors D'oeuvres, Slider Bar, South of the Border, Shrimp & Grits Martini Bar, Taste of the Med
MP \$80-84 per person

The "Perfect" Menu

Passed Hors d'oeuvres, Carving Station, South of the Border, Best of the South, Pasta Station, Taste of
the Med
MP \$86-90 per person

Seated Dinner Menu

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

Salad Selections - Select One

Watermelon & Arugula (Spring/Summer Seasonal Item)

Feta Cheese, Slivered Almonds, Balsamic

Poached Pear (Fall/Winter Seasonal Item)

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

Park Tavern's Southern 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

Harvest Salad

Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette

Seated Dinner Entrees

Select up to Three Including Vegetarian Options

Miso Glazed Black Cod

MP \$76-80

Blackened Grouper

MP \$75-79

Pan Seared Sockeye Salmon with Lemon Butter & Garlic

MP \$74-78

Pan Seared Jumbo Scallops; Tomato Lobster Sauce

MP \$76-80

Pan-Fried Chicken Marsala; Mushrooms & Marsala Wine

MP Market Price \$68-72

Braised Short Rib with Au Jus

MP \$76-80

Filet Mignon with Herb Compound Butter

MP \$84-89

Greek Style Roasted Cauliflower Steak

Vegan, Gluten Free, Dairy Free

MP \$68-72

DUO Entrées:
Filet Mignon AND Sockeye Salmon
MP \$82-86

Filet Mignon with Compound Herb Butter AND Pan Seared Breast of Chicken
with a Lemon Garlic Cream Sauce
MP \$81-87

Filet Mignon AND Steamed Maine Lobster Tail
MP \$95-102

Entrée Accompaniments - Select Two

Grilled Asparagus with Lemon Zest
Roasted Broccolini
Honey Glazed Carrots
Roasted Sweet Potatoes

Wild Mushroom Risotto
Au Gratin Potato Stack
Roasted Fingerling Potatoes with Sea Salt & Herbs
Spicy Patatas Bravas
Creamy 'Smashed' Potatoes

Select up to Three Entrées including Vegetarian Option
+ \$8.00 per person surcharge for third non-vegetarian entrée option

Select Two Accompaniments to be served with All Entrees

Please refer to our Seated Dinner Guidelines for additional details.

Beverage Options

All Open Bar packages below are based on Four Hours of Service and Include:
Butler-Passed Beverages during Cocktail Hour, Tableside Wine Service; Champagne Toast
AND Non-Alcoholic Beverages

Packages may be extended \$8.00 for One Hour//\$4.00 for Half Hour

Open Light Bar

Bottled Beer: Miller Lite, Bud Light, Coors Light, Michelob Ultra

Wine: Woodbridge Chardonnay, Woodbridge Merlot, Woodbridge Cabernet Sauvignon, Woodbridge White Zinfandel, J. Roget Champagne

\$33.00 per person

Well Brand Open Bar

Liquors:

Tequila: El Jimador Silver

Whiskey: Jack Daniel's

Vodka: White Claw Vodka and White Claw Vodka Flavors (*Pineapple, Mango, Black Cherry*)

Gin: Ford's

Rum: Bacardi

Scotch: Dewar's

Bottled Beer: Miller Lite, Bud Light, Coors Light, Michelob Ultra

Wine: Woodbridge Chardonnay, Woodbridge Merlot, Woodbridge Cabernet Sauvignon, Woodbridge White Zinfandel, J. Roget Champagne

\$43.00 per person

Premium Open Bar

Liquors:

Vodka: Tito's Homemade Vodka, Absolut, Ketel One, Absolut Flavors

Tequila: Camarena Silver

Gin: Beefeater, Bombay Sapphire

Rum: Diplomatico Planas, Captain Morgan

Scotch: Glenlivet, Johnny Walker Black

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

Blend: Crown Royal

Brandy, Cognac & Liqueur: Martel, Amaretto, Kahlua, Grand Marnier, Southern Comfort, Rum Chata

Bottled Beer: Hard Seltzers, Sweetwater 420, Scofflaw, Bud Light, Miller Lite, Michelob Ultra, Stella Artois

Wine: Edna Valley Chardonnay, Joel Gott Sauvignon Blanc, Santa Cristina Pinot Grigio, Oberon Merlot, Louis Martini Cabernet Sauvignon, Bonanza Cabernet Sauvignon, Hangtime Pinot Noir, Gerard Bertrand Cotes de Roses

Champagne: Michelle Sparkling Wine

Gourmet Coffee Station; *Also includes Red Bull and Ginger Beer*

\$46.00 per person

Super Premium Open Bar

Liquors:

Vodka: Tito's Handmade Vodka, Absolut Elyx, Grey Goose, Ketel One

Tequila: Casamigos, Avion 44 Tequila Anejo, Herradura Silver

Whiskey & Bourbon: Whistle Pig 10 Year, Noah's Mill, HillRock, Basil Hayden, Booker's, Jack Daniels Bonded

Blend: Crown Royal and Jameson

Gin: Hendrick's

Rum: Santa Teresa

Scotch: McCallan 12

Brandy, Cognac & Liqueur: Martel, Amaretto, Kahlua, Grand Marnier, Southern Comfort, Rum Chata

Beer/Seltzers: Hard Seltzers; Sweetwater 420, Scofflaw, Miller Lite, Stella Artois

Wine: Freemark Abbey Sauvignon Blanc, Stag's Leap Karia Chardonnay, Jermann Pinot Grigio, La Moussier Sancerre, Oberon Merlot, Justin Cabernet Sauvignon, Orin Swift Abstract Red Blend, Moillad Chablis, Barvium Pinot Noir,

Rock Angel Rose

Champagne-- GH Mumm Champagne

Gourmet Coffee Station; *Also includes Red Bull and Ginger Beer*

\$50.00 per person

Unlimited Non-Alcoholic Beverages

This package is required only if an Open Bar is not selected.
Includes assorted soft drinks, fruit juices, tea, freshly brewed coffee and hot herbal tea
\$12.00 per person

A la Carte Beverage Options:

Alcoholic Beverage Service on Consumption:
Super Premium Liquor \$13.00, Premium Liquor \$12.00, Well Liquor \$11.00, Premium Wine \$11.00,
House Wine \$9.00, Beer (Domestic or Imported), \$7.00

Champagne or Sparkling Cider Toast \$9.00 per person

For all events without an Open Bar package, a \$350.00 Bartender Fee applies per 100 guests.
A \$400.00 fee will apply to any remote bar or additional bar setup.

Dessert Specialties

Ice Cream Sundae Station
Artisanal Chocolate and Vanilla Ice Creams
Chopped nuts, cookies bites, warm chocolate and caramel syrups, strawberries, sprinkles and whipped cream
\$9.00 per person

Bananas Foster Martini Station
Chef-Attended Flambé Station
\$10.50 per person

Petite Indulgences Display
Selection of Miniature Desserts Displayed on Tiered Mirrors & Silver Trays as a self-service station
Cheesecake Bites, Death by Chocolate, Key Lime Tarts, Italian Cannoli, Tiramisu
\$12.00 per person

Cheesecake Bar
Create your own dream dessert with New York Style Cheesecake AND Chocolate Cheesecake
Toppings Bar: Warm Chocolate Sauce and Caramel Syrup, Gingerbread Crumbles, Cookie Pieces, Sliced Strawberries,
Seasonal Fruit Compote, Whipped Cream
\$9.50 per person

Late Night Bites

All Options Served Butler-Style; Minimum Order of 50

Southern Fried Chicken Biscuits \$7.00 each
Breakfast All-Day Biscuit: Egg, Smoked Bacon, Melted Cheese \$7.00 each
Mini Boozy Milkshakes: *Boozy Bailey's or Cookies and Cream* \$5.00 each

Optional Cake Cutting Service \$2.00 per person

Preferred Vendor List

Event Planners & Day-Of Coordinators

Just About Love Weddings
Your Big Day ATL, Deiana Hamilton
DUO Weddings, Hannah Misdorn
Mitchell Event Planning
Your Best Guest
Fete & Figs

Photography & Videography

Katie Coon Photography
Aline Marin Photography
Rose Bowman Photography
Ashley White Photography

Floral Design & Décor

Rittenhouse Designs
Flowers by Yona
Tulip
Ginger Rose
Rittenhouse Designs
On Occasions of Atlanta
Rhapsody in Blooms
Ciao Bella Weddings

Music & Entertainment

SiFi Entertainment
Ballroom Blitz Events
Exquisite Sounds
AMP'D Atlanta
Emerald Empire Band
Atlanta Wedding Band
Lovestruck (Band)

Bakeries

Cakes by Anna
Confection Perfection
Lush Cakery
Sweet Details

Audio Visual & Specialty Lighting

EEP Events
Liquid AV
SE Events

Specialty Rentals

Shutterbooth Photo Booth
BBJ Linens
I Do Linens

Officiants

Sensational Ceremonies
Reverend Dawn Smith-Camacho

Accommodations

Hyatt Centric Midtown
Loews Atlanta Midtown
AC/Moxy Hotels Midtown

Overview of Policies

The signed event contract and full payment of the facility fee and ceremony fee, if applicable, are required to reserve any date.

Rental fees are based on a 4-hour event. By paying a ceremony fee, an additional one hour of event time is added to the event however event start times remain the same. For example, all evening wedding ceremonies may begin at 6:00pm or later.

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

Complimentary self-parking is available for special event guests on event days only. Complimentary self-parking is not provided for any other venue visits.

22% service charge and 8.9% 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 TEN business days prior to the event.

The minimum menu package for weddings and rehearsal dinners is \$52.00 per person. The minimum beverage package is \$12.00 per person (non-alcoholic package).

One complimentary menu tasting is offered for all wedding clients. These are scheduled approximately 5 months prior to the event for clients to finalize their menu selections. Refer to our Menu Tasting Policies sheet for additional details.

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

We are 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.