



ROSEWOOD HOTEL GEORGIA

Weddings

LUNCH MENU



REFINED. STYLISH.
UNFORGETTABLE.





Buffet

LUNCH BUFFET

SALAD

Please select two options

Granville Island Mixed Greens, Shaved Young Vegetables, House Vinaigrette **V·GF**

Guajillo Spiced Yam, Mixed Beans, Cilantro and Lime **V·GF**

Roasted Artichokes, Charred Onion, Bell Peppers, Bitter Greens, Lentils **V·GF**

Baby Gem and Endive, Crumbled Blue Cheese, Pumpkin Seed, Dried Fruits **GF**

Roasted Beets, Mitmita, Sorghum, Preserved Lemon, Fresh Herbs **V·GF**

Greek Salad, Hot House Tomatoes, Bell Peppers, Telegraph Cucumber, Red Onion, Feta **GF**

Squash Slaw, Red Cabbage, Carrots, Peppers, Ginger Dressing and Toasted Cashews **V·GF**

Moroccan Spiced Cauliflower, Buckwheat, Raisins, Mint and Black Tea Dressing **V·GF**

PLATTER

Please select one option

Smoked and Candied Salmon, Horseradish, Capers, Crème Fraîche

WHEELS AND WEDGES

Local and Imported Cheese, Seasonal Fruit Preserve, Bread and Crackers

ANTIPASTO

Grilled Vegetables, Confit Apices, Marinated Olives, Aged Balsamic Vinegar

LOCAL CHARCUTERIE

Air-Dried and Smoked Meats, Mustard, Fermented Vegetables

PRICES ARE QUOTED PER PERSON AND REQUIRE A MINIMUM OF 25 GUESTS
OR A SURCHARGE OF \$10 PER PERSON APPLIES

DF DAIRY-FREE **GF** GLUTEN-FREE **VG** VEGETARIAN **V** VEGAN

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

LUNCH BUFFET

VEGETABLES & ACCOMPANIMENTS

Please select two options

Roasted Seasonal Vegetables, Fresh Herbs, EVOO **V·GF**

Rustic Ratatouille, Garlic and Herbs **V·GF**

Black Sesame Crusted Cauliflower **V·GF**

Sweet and Sour Brassicas **V·GF**

Smoked Chile Scalloped Sweet Potatoes **VG·GF**

Buttermilk Whipped Potatoes and Chives **VG·GF**

Creamy Polenta, Sundried Tomato, Confit Garlic **VG·GF**

Wild and Cultivated Rice Pilaf **V·GF**

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LUNCH BUFFET

ENTRÉE

Please select three options

AAA ALBERTA BEEF STRIPLOIN **GF**
Sweet Onion, Mushrooms, Peppercorn Jus

THAI STYLE RED SEAFOOD CURRY **DF·GF**
Salmon, Cod, Tiger Prawns, Mussels, Coconut Chili Broth

SQUASH RAVIOLI
Roasted Pepper, Sage Crema

MISO AND MAPLE GLAZED FRASER VALLEY PORK LOIN **DF·GF**
Ginger, Sesame and Orange

PANCH PHORON SPICED FRASER VALLEY CHICKEN BREAST **GF**
Spiced Tomato Butter Sauce

ROAST INNISFAIL LAMB RUMP **GF**
Rosemary Jus

PACIFIC COD CAPONATA **GF**
Spinach, Roasted Peppers, Tomatoes and Eggplant

CANADIAN SALMON
Confit Fennel, Lemon

CHICKPEA TAGINE **V·GF**
Braised Chickpeas and Vegetable Stew, Black Orange, Raisins, Cashew Yogurt, Spicy Harissa

BAKED AUBERGINE AND FETA MOUSSAKA **VG·GF**

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LUNCH BUFFET

DESSERT

Please select three options

Citrus Tart

Almond Peach Mousse

Flourless Chocolate Cake **GF**

Dark Chocolate and Raspberry Torte

Macarons

Blueberry Financiers

Chocolate Pot de Crème

Seasonal Fruit Salad, Mint Syrup **V**

Red Velvet Cake

Spiced Carrot Cake **V**

Freshly Brewed Milano Coffee and a Collection of TWG Teas

80

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Seasonal Plated
SPRING-SUMMER

P R E - S E L E C T E D O R T A B L E S I D E S E R V I C E

Up to two entrée choices plus a vegetarian option may be selected for plated events. If the entrée counts are provided a minimum of 5 business days prior to the dinner (pre-selected) along with place cards indicating meal preference, the highest menu price will apply.

For TABLESIDE entrée selection, a \$25 per person surcharge will apply to the highest menu price. A minimum of 4 courses is required for tableside service with a maximum of 50 guests. Please note the starch selection for tableside service will be the same for all entrées (except vegetarian option).

Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available May through September

P R I C E S A R E Q U O T E D P E R P E R S O N

Prices are subject to a 13.2% service charge and 8.8% admin fee. Food, beverage, and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

Selection of Artisan Bread Rolls

SOUP

- Roasted Carrot, Lime, Burnt Ginger **V·GF**
- Smoked Fraser Valley Chicken and Sweetcorn Velouté **GF**
- Chilled Melon and Mint Soup, Black Pepper, Cashew Crema
- Tuscan Bean, Charred Onion and San Marzano Tomato **V·GF**

APPETIZERS

- Prosciutto, Olives, Sundried Tomato, Shaved Fennel and Smoked Ricotta
- Dungeness Crab and Shrimp, Smoked Avocado Crema, Jalapeño, Cilantro **GF**
- Fior di Latte, Muhammara, Ancient Grains, Basil **VG·GF**
- Spiced Squash, Wild Rice, Cilantro, Shaved Radish, Citrus **V·GF**

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ENTRÉES

Please select two entrées and one vegetarian option

Alberta Angus Beef Striploin, Chermoula, Crispy Onion, Young Vegetables **GF**
3-COURSE 78 • 4-COURSE 95

Canadian Salmon, Charred Scallion, Cucumber and Shrimp **GF**
3-COURSE 78 • 4-COURSE 95

Spiced Chicken Breast, Yam, Toasted Coconut, Cilantro **DF·GF**
3-COURSE 78 • 4-COURSE 95

Seared Albacore Tuna, Smoked Avocado, Heirloom Tomato, Puffed Rice **DF·GF**
3-COURSE 78 • 4-COURSE 95

Pan Roasted Pacific Cod, Sorrel Salsa Verde, Lentils **GF**
3-COURSE 78 • 4-COURSE 95

Miso Cured Cauliflower, Aerated Tofu, Yuzu, Hemp Seeds and Greens **V·GF**
3-COURSE 78 • 4-COURSE 95

Canadian Grain, Summer Squash, Wilted Greens, Red Pepper Pesto **V·GF**
3-COURSE 78 • 4-COURSE 95

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DESSERT

Tropical Fruit Slice

Flourless Chocolate Cake, Ganache, Raspberries **GF**

Red Grapefruit, Coconut Gianduja

Spiced Almond Cake **GF**

Citrus Tart, Whipped Yogurt, Black Lime

Sable Breton, Goat's Cheese Cream, Triple Berry Mousse

Dark Chocolate and Berry Torte **V**

Freshly Brewed Milano Coffee and a Collection of TWG Teas

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Seasonal Plated

AUTUMN-WINTER



P R E - S E L E C T E D O R T A B L E S I D E S E R V I C E

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Our menus are designed based on the freshest ingredients available for the season. To maintain this standard, seasonal menus are not interchangeable.

Available October through April

P R I C E S A R E Q U O T E D P E R P E R S O N

Selection of Artisan Bread Rolls

S O U P

Spiced Parsnip, Chili and Pear **DF•GF**

Lobster Bisque, Confit Garlic Froth **GF**

Mushroom Soup, Tamari, White Miso **GF**

Charred Pepper and Tomato Soup, Herb Oil **V•GF**

A P P E T I Z E R S

Heirloom Beets, Citrus, Watercress, Candied Cashews

Miso Cured Salmon Gravlax, Grapefruit, Frissee **DF•GF**

Smoked Fraser Valley Chicken, Root Vegetable Remoulade, Boozy Fruits

Vadouvan Spiced Carrots, Kale, Hemp, Lemon and Tahini **V•GF**

Roasted Squash, Fior di Latte, Pistachio, Bitter Greens **VG•GF**

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E N T R É E S

Please select two entrées and one vegetarian option

Alberta Angus Beef Striploin, Bordelaise Sauce, Crispy Shallots

3-COURSE 78 • 4-COURSE 95

Fraser Valley Chicken Breast, Ras el Hanout,
Canadian Grains and Herbs, Preserved Tomato **DF•GF**

3-COURSE 78 • 4-COURSE 95

Steelhead, Pressed Green Pea Risotto, Braised Fennel, Shiraz Emulsion **GF**

3-COURSE 78 • 4-COURSE 95

Roasted Pacific Cod, Smoked Chive Emulsion, Crispy Caper

3-COURSE 78 • 4-COURSE 95

Peppered Tuna, Gigante Bean and Tomato Ragout, Shaved Fennel

3-COURSE 78 • 4-COURSE 95

Chargrilled Squash, Puffed Grains, Cashew Yogurt, Dukkah **V•GF**

3-COURSE 78 • 4-COURSE 95

Roasted Beet Risotto, Whipped Yogurt, Mint, Liquorice **VG•GF**

3-COURSE 78 • 4-COURSE 95

DF DAIRY-FREE **GF** GLUTEN-FREE **VG** VEGETARIAN **V** VEGAN

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DESSERT

Maple Poached Pear, Mascarpone, Vanilla

Milk Chocolate Mandarin Torte

Citrus Tart, Whipped Yogurt

Blackberry Pistachio Delice, Violet Crèmeux

Dark Chocolate Ganache, Sour Cherry, Kirsch **V**

Flourless Mocha Cake, Kahlúa Crèmeux **GF**

Freshly Brewed Milano Coffee and a Collection of TWG Teas

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Bar & Wine



BAR SERVICE

Bar Service includes the following amenities:

Soft Drinks for Mix
Orange, Cranberry, Tomato, and Clamato Juice
Fresh Fruit Garnishes

Cocktail Picks
Napkins and Swizzle Sticks
Ice and Glassware

A BARTENDER FOR EVERY 100 GUESTS



SHOULD LIQUOR CONSUMPTION FALL BELOW \$450
(EXCLUDING GRATUITY, SERVICE AND TAX CHARGES),
A BARTENDER FEE OF \$160 PER BARTENDER WILL APPLY.

A CASHIER IS REQUIRED FOR EVERY 100 GUESTS
AT 40 DOLLARS PER HOUR (MINIMUM 4 HOURS).

LIQUOR

DELUXE

Stolichnaya	VODKA
Broker's	GIN
Wild Turkey	BOURBON
Alberta Premium Rye	RYE WHISKEY
Famous Grouse Black Grouse	BLENDED SCOTCH
Mount Gay Eclipse	DARK RUM
Matusalem Platino	WHITE RUM

12

PREMIUM

Grey Goose	VODKA
Bombay Sapphire	GIN
Woodford Reserve	BOURBON
Mount Gay XO	DARK RUM
Knob Creek Small Batch 100 Proof	RYE WHISKEY
Johnny Walker Black Label	BLENDED SCOTCH
Glenfiddich 12-yr	SINGLE MALT SCOTCH
Glenmorangie 10-yr	SINGLE MALT SCOTCH
Highland Park 12-yr	SINGLE MALT SCOTCH

13

BEER · CIDER · COOLERS

Stella Artois · Mill Street · 100th Meridian · Goose Island IPA
10

Strongbow · Sir Perry Cider
11

LIQUEURS

Grand Marnier · Baileys Irish Cream · Kahlua
12

Gautier V. S. Cognac
13

PUNCH

Chilled Champagne Punch
(gallon, serves 30 glasses)
260

NON-ALCOHOLIC BEVERAGES

Soft Drinks · Juices · Sparkling and Still Bottled Water
8

Chilled Non-Alcoholic Fruit Punch
(gallon, serves 30 glasses)
180

SPECIALTY COCKTAILS

Create your own cocktail experience. Select up to five cocktails to be served to your guests.

HOTEL GEORGIA

Gin, Lemon Syrup, Orange Blossom Water, Orgeat Syrup, Egg White, Fresh Nutmeg

20

MANHATTAN

Sweet Vermouth, Angostura Bitters, Cocktail Cherry

20

COSMOPOLITAN

Vodka, Fresh Lime Juice, Cranberry Juice, Cointreau, Lime Wedge

20

NEGRONI

Campari, Gin, Sweet Vermouth, Orange Twist

20

MARTINIS (20z.)

Classic Vodka or Gin
Garnishes: Olive, Lemon Twist

20

SPECIALTY COCKTAILS

Create your own cocktail experience. Select up to five cocktails to be served to your guests.

FRENCH 75

Gin, Fresh Lemon juice, Simple Syrup, Sparkling Wine

20

SIDECAR

Cognac, Grand Marnier, Lemon Juice, Orange Slice

20

LEMON DROP MARTINI

Vodka, Limoncello, Fresh Lemon Juice, Simple Syrup,
Sugared Martini Glass Rim, Lemon Wheel

20

FLAVOURED MOJITOS

Rum, Fresh Lime Juice, Fresh Mint, Simple Syrup, Soda
Flavours: Mint, Mango, Blackberry

20

WHISKEY SOUR

Rye Whiskey, Lemon Juice, Simple Syrup, Angostura Bitters

20

WHITE WINE

CLOUDY BAY
Sauvignon Blanc, Marlborough, New Zealand

108

MEYERS FAMILY OLD MAIN ROAD
Chardonnay, Okanagan Valley, BC

94

TANTALUS
Riesling, Okanagan Valley, BC

80

CHATEAU ST MICHELLE
Riesling, Washington, USA

72

MISSION HILL RESERVE
Pinot Gris, Okanagan Valley, BC

65

FIVE VINEYARDS MISSION HILL
Chardonnay, Okanagan Valley, BC

55

RED WINE

HESS ALLOMI
Cab Sauvignon, Napa Valley, USA

115

VANESSA VINEYARD
Syrah, Similkameen Valley, BC

105

TANTALUS
Pinot Noir, Okanagan Valley, BC

95

CANNONBALL
Cab Sauvignon, California, USA

80

SANDHILL
Cab Merlot, Okanagan Valley, BC

65

FIVE VINEYARDS MISSION HILL
Cab Merlot, Okanagan Valley, BC

60

SPARKLING WINES & CHAMPAGNES

"My only regret in life is that I did not drink more champagne."
JOHN MAYNARD KEYNES

POMMERY
Brut Royal, France

190

TANTALUS
Blanc de Blanc Noir, Okanagan Valley, BC

80

MIONETTO
Prosecco Brut, Italy

64



General Information
FREQUENTLY ASKED QUESTIONS



FINAL GUARANTEE AND LABOUR RATES

The FINAL guaranteed number is due no later than 12:00pm, three (3) business days prior to the event, however Pre-selected entrée counts are due five (5) business days prior to the event. This final number will be used as the Attendance Guarantee. Billing is based on the final number submitted, or the actual attendance, whichever is greater.

Please note below charges are subject to change at any time:

Overnight Valet Parking	\$ 70 per car <i>(tax inclusive)</i>
Day/Evening Valet Parking <i>(up to 3 hours)</i>	\$ 40.00per car <i>(tax inclusive)</i>
Day/Evening Valet Parking <i>(after 3 hours)</i>	\$ 70.00 flat fee <i>(tax inclusive)</i>
Chef Attendants <i>(1 per 75 guests)</i>	\$200.00 each
Bartenders <i>(if consumption below \$450 at Bar)</i>	\$160.00 each
Security Officers <i>(4-hour minimum)</i>	\$80.00 each / per hour
Coat Check Attendant <i>(4-hour minimum)</i>	\$40.00 per hour
Cashier <i>(4-hour minimum)</i>	\$40.00 per hour
Events with less than 30 guests	\$160.00 labor fee
Statutory Holiday Rates <i>(4-hour minimum)</i>	\$60.00 per hour
Box Handling Fee	\$5.00 per box
Audio-Visual Services by Encore	\$80.00 per hour <i>(min. 2 hours)</i>

The Hotel reserves the right to charge additional labor fees for any Event that requires extensive set-up or extraordinary requirements.

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MENUS

When planning your wedding, you may choose from our array of menus. Our Executive Chef will be happy to customize menus on request to suit your preferences. Children’s menus are available for ages 12 and under starting from \$50 per child. With exception of wedding cakes, we do not permit outside food and beverage.

ALLERGIES

Nature of allergies and names of guests must be communicated in writing to the hotel no later than three (3) working days prior to the event. In failing to do this, you will indemnify and hold the hotel harmless from any liability or claim of liability for any personal injury that occurs as a result.

ENTRÉE CHOICES

Up to two entrée choices plus a vegetarian option may be selected for plated events.

PRESELECTED ENTRÉES: If the entrée counts are provided a minimum of 5 business days prior to the event along with place cards indicating meal preference, the highest menu price will apply.

TABLESIDE ENTRÉE SELECTION: If the entrees are selected tableside, a \$25 per person surcharge will apply to the highest menu price. A minimum of four courses is required for tableside service. Please note the starch selection for table side service will be the same for all entrees (except vegetarian entrée)

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BEVERAGES

All beverages are based on consumption. You are welcome to customize the beverages that are served at your wedding reception. All beverages will be provided by Rosewood Hotel Georgia, no outside wine, beer or liquor is allowed. Ask your Romance Manager about cocktail or scotch lounge options.

CAKE

You are welcome to provide your own wedding cake. However, please note client's own cake does not replace hotel dessert. Our cake plate-up fee is \$6.00 per person, excluding tax and gratuities. The fee does not contribute towards your food and beverage minimum. No additional food is permitted to be brought into the hotel unless approved by the Romance Manager.

SERVICE CHARGE AND SALES TAX

All prices are subject to 13.2% service charge, 8.8% administration fee, plus total Food & Beverage and related charges are subject to 5% GST. Alcoholic beverages are subject to an additional 10% PST.

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EQUIPMENT AND CHINA

Rosewood Hotel Georgia provides the following for your events: 66" round tables (most comfortable for 8-10 guests), alternatively we do have a limited number (4) of and 72" round tables, 6'x30" tables or 6'x18" tables, high and low 30" cocktail rounds and credenzas. These tables can be used for your guest book, place cards, photographs and dining. Unlike traditional hotel banquet chairs, we provide dining table calibre parsons-style chairs for your reception. Podium, Staging, Dance floor, votive candles and table numbers are provided on a complimentary basis. We also provide Villeroy & Boch Bone china, and Schott Zwiesel stemware. If you are using rental chargers, please consider only 8 guests per table for best fit on a 66" round table.

LUXURY LINEN AND DÉCOR COLLECTION

Rosewood Hotel Georgia offers white Rivolta Carmignani floor-length linens and napkins as a house standard.

We also carry a luxury collection of Linens and Décor that can be coordinated in-house. Please ask your Romance Manager for further details

PREFERRED VENDORS

Selecting the right vendors for your wedding is vital. Rosewood Hotel Georgia offers a Preferred Vendor List of highly reputable vendors who are familiar with our Rosewood experience. All other vendors must be certified, licensed and adhere to all Rosewood Hotel Georgia policies and procedures.

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PHOTOS

Wedding photos are permitted on the Grand Staircase and second floor function space, pending other events taking place. Photographs in the public areas of the hotel must have prior approval from the Romance Manager.

DIFFERENCE BETWEEN A ROMANCE MANAGER AND A WEDDING PLANNER

Rosewood Hotel Georgia provides a Romance Manager to consult for all food and beverage selections, on-site set up, on site event timing, estimate of charges outlining your financial commitments, a floor plan for your seating arrangements, oversee room block reservations, and review all deposits and billing. The Romance Manager will be on site to coordinate with your day-of Wedding Planner and coordinate services with our Banquet team. You will be introduced to the Banquet Manager prior to the event. The Banquet Manager will be present on the day of your wedding, from the start of your event to the conclusion, and will assist with the timeline throughout the Wedding Reception.

A Wedding Planner can assist you with full-service wedding coordination from engagement to your honeymoon, assist with design, RSVP's, create a detailed timeline of the day or weekend festivities. Even a Wedding Planner for the day of is quite involved months prior to the big day and can create the day you always wanted beyond your imagination. Considering a wedding coordinator for your big day is recommended no matter how big or small.

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AUDIO-VISUAL AND LIGHTING

Audio Visual services at Rosewood Hotel Georgia are provided by the Hotel's in-house supplier, Encore. Your Romance Manager can assist in facilitating these arrangements. A complimentary podium microphone (if required) is included at no charge, however rental fees apply for all additional services. Outside AV Suppliers are subject to an 'AV Concierge Fee' as determined by Encore. All outside suppliers must contact hotel security to be issued visitor clearance.

HOTEL ROOMS AND RATES

Rosewood Hotel Georgia offers one complimentary Deluxe King room for the Newlywed's wedding night (food and beverage minimum requirements apply), based on a 3:00pm check-in time. If you wish to book this room the night prior to the wedding, you may do so at a special rate; this is recommended if you are planning on getting ready at the hotel on your wedding day. The hotel can extend preferred wedding rates for your guest.

CONTRACT AND DEPOSIT

Once you decide to confirm a date at Rosewood Hotel Georgia for your wedding, our Romance Manager will prepare a contract. Your date will be confirmed upon receipt of your initial deposit and signed Agreement. A deposit schedule of total estimated costs will be outlined on the contract and is due to secure your wedding date. Generally, twenty five percent (25) of the contracted amount is required as initial deposit.

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FOOD AND BEVERAGE MINIMUMS

The Food and Beverage minimum is dependent upon the space and date you select. The minimum includes all food (hors d'oeuvre, meals, dessert) and hosted beverages (wine, beer, non-alcoholic beverage and all cocktails), less tax, service and fees. Based on current banquet menus you could expect your budget to start at approximately \$120 per person for dinner receptions. Please note that menu items and pricing are subject to change and your final costs will depend on current pricing and actual guest attendance.

WEDDING REHEARSAL

Rosewood Hotel Georgia is happy to arrange a ceremony rehearsal for you and your wedding party. Rehearsal times can be arranged 30 days prior to your wedding date and set at a time that does not interfere with another booked event. Kindly note, we are able to confirm the event date and time; however location (function room) will be advised 3 business days prior. Ceremony rehearsals are normally 30-minutes to one hour in length and will be coordinated by your wedding planner and commissioner.

ENTRÉE TASTING

Rosewood Hotel Georgia offers a sample entrée tasting for weddings with plated dinners based on a minimum food and beverage guarantee starting from \$15,000. Entrée tastings are not provided for buffets and reception hors d'oeuvre. Menu tastings are provided for up to 4 guests, Tuesday – Friday, based on availability of the Executive Chef and are typically scheduled 30-60 days prior to the wedding date. Clients who live out of the area or are under special circumstances may schedule their tasting more than 60 days in advance, but may taste out of season accompaniments. Tastings last approximately 90 minutes.

PARKING

The hotel offers valet parking that may be charged back to the master account on request. Please discuss with the Romance Manager.

