



***Bar/Bat Mitzvah Celebrations at the
Hilton Atlanta Northeast***

Accommodations

271 Guest Rooms

38 Suites

19,000 Square feet of flexible meeting space

Accessible Rooms

Non-smoking Rooms

Dining & Entertainment

Basil's Kitchen- *a bright Mediterranean atmosphere serving breakfast, lunch, and dinner*

Basil's Bar- *our restaurant bar offers a cozy atmosphere for entertaining, quiet conversation, or just enjoying a cocktail*

Coffee on the Hill- *our exclusive gift shop featuring Starbucks Coffee and plenty of novelties*

Recreational Facilities

Indoor/Outdoor Pool

Whirlpool

Sauna

Fitness Center

Nearby Golf & Tennis

General Information

Complimentary Parking

Complimentary 24 Hour Business Center

Room Service



Wet Your Whistle!

We offer bar packages featuring:

*Premium Cocktails
Domestic & Imported Beer
Wine by the Glass
Assorted Soft Drinks*

| | |
|--------------------|----------------|
| <i>One Hour</i> | <i>\$16.00</i> |
| <i>Two Hours</i> | <i>\$22.00</i> |
| <i>Three Hours</i> | <i>\$27.00</i> |
| <i>Four Hours</i> | <i>\$32.00</i> |

All Packages Include:

*Bartender, Carving, and Attendant Fees
Cake cutting service (if applicable)
Hurricane Globes, Candles, and Mirror Centerpieces
Dance Floor
White Table Linens
Complimentary Accommodations for Host Family (one room)
Complimentary Parking*

Allow Us To Assist You With...

*Overnight Accommodations for your guests
Shabbat Dinners & Sunday Brunches
Specialty Linen Rental
Music Selection
Entertainment
Ice Carvings
Flowers
Dining Décor*

THE FORMAL DINNER

The Arrival...

*Our Staff will greet your guests with butler service of:
Smoked Salmon Canapés
Potato Knishes
Spanikopita*

The Grown Up's Dinner

To Start

*Field Greens with Candied Pecans Served with Raspberry Vinaigrette
Ceremonial Challah*

Main Course

Your selection of entrée:

Chicken Adonis

*Chicken Breast stuffed with Feta Cheese, Sun-Dried Tomatoes & Olives
Wrapped in Phyllo Dough, underlined with Shallot Cream Sauce*

Fresh Atlantic Salmon

Seared and finished with Dill Sauce

Chicken Florentine

*Tender Breast of Chicken with Spinach & Mushrooms wrapped in Puff Pastry
Served on a bed of Red Pepper Coulis*

Filet Mignon (add \$10.00 per person extra)

Cooked Medium Well, served with Bernaise

Dinner Combo

Combine any of the two above items and add \$8.00 to the package price

Sweet Ending

Your selection of one of the following desserts:

Chocolate Decadence with Berries in Season

New York Style Cheesecake with Carmel Almond, Blueberry, or Raspberry Sauce

White Chocolate Mousse with Blueberry Sauce

Tiramisu

Fresh Berries in Sweet Cream

Regular & Decaffeinated Coffee & Herbal Tea

*All entrees are accompanied by our Chef's selection of Fresh Seasonal Vegetables, Rice
or Potatoes, and Warm Rolls & Butter*

\$44.95 per person

IN HONOR OF OUR SPECIAL GUEST

The Arrival...

*Display of Domestic & Imported Cheeses served with Assorted Wafers
Sparkling Fruit Punch*

The Teen Bar

You may choose one of the following options

Italian

*Tossed Caesar Salad
Assortment of Home Made Pizza
Fried Ravioli Marinara
Garlic Bread Sticks
Sundae Bar
Unlimited Soft Drink Service*

American

*Cole Slaw & Potato Salad
Chicken Fingers & Kosher Hot Dogs
With all the fixings
French Fries & Onion Rings
Sundae Bar
Unlimited Soft Drink Service*

Mexican

*Carrot & Celery Sticks
Nachos with all the fixings
Mini Chicken Quesadillas
Mini Burritos
Sundae Bar
Unlimited Soft Drink Service*

Oriental

*Pot Stickers, Mini Egg Rolls
Sesame Chicken Fingers and Beef Satay
With Peanut Sauce
Fortune Cookies
Sundae Bar
Unlimited Soft Drink Service*

Sundaes!

*Vanilla, Chocolate & Strawberry Ice Creams, Fudge Brownies and Chocolate Chip
Cookies, Chopped Nuts, M&M's, Cherries, Bananas, Oreo Pieces, Whipped Cream,
Butterscotch, and Fudge Toppings
\$24.95 per child*

DINNER AT THE CASTLE

The Arrival...

Our staff will butler-serve:

*Spanikopita
Potato Knishes
Mini Quiches*

The Buffet

Salads

*Sliced Tomatoes and Buffalo Mozzarella with Basil
Field Greens with Tomato and Cucumbers
Served with a selection of dressings
Pasta Salad with Pesto and Sun-dried Tomatoes*

Entrees

*Poached Filet of Salmon with Dill Sauce
Medallions of Chicken Florentine
Roasted Strip Loin
Served with Green Peppercorn Sauce*

Accompaniments

*Chef's Selection of Seasonal Vegetables
Roasted New Potatoes
White and Wild Rice Blend
Rolls & Butter*

Sweet Ending

*Chocolate Fondue featuring
Ripe Market Fresh Fruit and Pound Cake
Halva
Assortment of Miniature French Pastries to include:
Fruit Tartlets, Petit Fors & Éclairs
Regular & Decaffeinated Coffee & Herbal Teas
Served with Whipped Cream, Ground and Stick Cinnamon,
Lemon & Orange Twists, Honey, Natural Sugars and Chocolate Shavings*

\$34.95 per adult

\$24.95 per child



All Packages are subject to a 21% service charge and applicable state taxes