



ST REGIS
ATLANTA

2018 Holiday Offerings



The St. Regis Atlanta
88 West Paces Ferry Road, Atlanta, GA, 30305
+1 404 563 7900
stregis.com/atlanta



Thanksgiving Brunch

Thursday, November 22, 2018

Located in the Ballroom

Served from 11:00 AM until 3:00 PM

No Dinner

Adults

\$149

Children 4 –7 years

\$52

Children 8-12 years

\$75

Children 3 and under

Complimentary

Featuring Bloody Mary and Mimosa stations as well as a Kid's station complete with candy jars, brownies, assorted cookies and a fountain station with marshmallows, rice krispies, and strawberries.

COLD SMOKED FISH

Smoked Trout, Smoked Salmon and Gravlox,
Lemon, Pickled Onions, Capers, Cornichons

SASANIAN CAVIAR STATION

American Premium Sturgeon, Smoked Trout Pearls,
Paddlefish Spoonbill, Grated Egg Yolks & Whites, Capers, Red Onion,
Crème Fraiche, Chives, Blinis

SPOTTED TROTTER CHARCUTERIE STATION

Coppa, Black Pepper Sorghum Salami, Bresaola,
Duck Prosciutto, Tasso Ham, Assorted Mustards and Crostinis

SEAFOOD STATION

East Coast Lobster Tails, Crab Claws, Shrimps,
Freshly Shucked Oysters, Mignonette, Horseradish, Cocktail Sauce, Marie
Rose, Hot Pepper Sauce, Lemons and Limes

ARTISAN LOCAL CHEESE SELECTION

Georgia Gold Clothbound Cheddar, Asher Blue, Green Hill Double
Cream, Fortsonia Crackers, Grissini, Assorted Breads, Grapes, Marinated
Olives, Assorted Preserves & Jellies

Tax & Service Charge Additional to listed Price. Service charge: 22%, 10% Resident Discount.

SUSHI STATION

Maki to Include Avocado Cucumber, Spicy Tuna,
Crab California Rolls and Vegetarian Rolls

Nigiri to Include Yellow Tail, Shrimp, Tuna, Salmon

Wasabi, Pickled Ginger, Soy Sauce, Wakame

Sashimi Selection to Include Tuna, Salmon or Hamachi

SALAD GREENS

Mixed Autumn Greens with Sun Dried Cranberries,
Maple Cajun Pecans, Cucumber, Roasted Butternut Squash

Balsamic, Pumpkin Spice Dressing, Port Wine and Shallot Vinaigrette

Bourbon Roasted Pear Salad with Gorgonzola
and Candied Walnuts, Vanilla Dressing

Apple, Pecan, Feta, Spinach Salad with Maple Cider Vinaigrette

Tri-color Quinoa Salad, Dried Cranberries,
Mire Poix, Parsley, Cran-apple Vinaigrette

Yellow Beets & Feta Salad, sea salt toasted pumpkin seeds,
Honey Truffle Vinaigrette

Kale Salad, Roasted Kabocha Squash, Spiced Almonds, Manchego,
Shallots, Pumpkin Goddess Dressing

SOUTHERN CLASSICS

Fried Chicken & Biscuits, Tomato Sausage Gravy

Buttermilk Biscuits with Peach Compote

BREAKFAST MARKET

Truffle Eggs Benedict, Applewood Smoked Bacon,
Apple Gouda Sausage, Scrambled Eggs

Pumpkin Pie Mini Waffles, Maple Syrup,
Chantilly Cream, Berry Compote

LIVE ACTION STATION

Cavatappi, Capers, Pecorino Romano, Spinach, Roasted Tomatoes,
Basil, Butternut Squash Bisque

CARVING STATION

Traditional Roast Turkey
Chestnut and Apple Stuffing
Pan gravy, House Made Cranberry Orange Chutney

Rosemary Mustard Crusted Prime Rib
Creamy Horseradish, Grainy Mustard, Red Wine Jus

SOUP

Sweet Potato and Apple Bisque

Brown Butter and Rum Soaked Raisin Scones

ENTRÉES

Grilled Salmon, Caper Brown Butter Grenobloise

Pan Roasted Lamb Shoulder, Rosemary Jus, Mint Jelly

VEGETABLES AND STARCHES

Maple Glazed Roasted Root Vegetables

Roasted Brussels Sprouts, Double Smoked Bacon, Lemon Peel

Garlic & Herb Whipped Yukon Gold Potatoes

Candied Yams with Spiced Pecans

Green Bean Casserole

MORNING BAKERY SELECTION

Cinnamon Swirl, Danish Pastries, Chocolate Chip Muffins,
Honey Raisin Bran Muffins, Croissant, Pain au Chocolat,
Pumpkin Cherry Bread, Mini Blueberry Cornbread

DESSERTS

Pumpkin Pie with Bavarian Cream
Mini Donut Hole Cones
Bourbon Pecan Pie
Chestnut Pudding, Ginger Pears, Caramelized Pecans
White Chocolate and Cassis Cake
Kabocha and Mascarpone Swiss Roll
Sticky Toffee Pudding
Pear Frangipane Tart
Pumpkin Spice Macarons
Gianduja Petit Gateaux
Apple and Maple Verrine

KIDS

Candy Jar Display, Brownies, Assorted Cookies

Children's Chocolate Fountain Station
Marshmallows, Rice Krispies, Strawberries



Christmas Day Experience

Tuesday, December 25, 2018

Located in the Ballroom

Served from 11:00 AM until 4:00 PM

No Dinner

Adults \$185

8-12 yrs \$75

4-7 yrs \$59

0-3 yrs Free

Not just a brunch, but an experience! Celebrate Christmas Day in style. Decadent food, live music, unique entertainment, open bar and more.

COLD SMOKED FISH

Smoked Trout, Smoked Salmon and Gravlox

Lemon, Pickled Onions, Capers, Cornichons

SPOTTED TROTTER CHARCUTERIE STATION

Coppa, Black Pepper Sorghum Salami, Bresaola,
Duck Prosciutto, Tasso Ham

Assorted Mustards and Crostinis

ARTISAN LOCAL CHEESE SELECTION

Georgia Gold Clothbound Cheddar, Asher Blue,
Green Hill Double Cream

Fortsonia Crackers, Grissini, Assorted Breads

Grapes, Marinated Olives, Assorted Preserves & Jellies

SASANIAN CAVIAR STATION

American Premium Sturgeon, Smoked Trout Pearls, Paddlefish Spoonbill

Grated Egg Yolks & Whites, Capers, Red Onion, Crème Fraiche,
Chives, Blinis

SEAFOOD STATION

East Coast Lobster Tails, Crab Claws, Shrimps, Freshly Shucked Oysters, Mignonette, Horseradish, Cocktail Sauce, Marie Rose, Hot Pepper Sauce

Lemons and Limes

SUSHI STATION

Maki to Include Avocado Cucumber, Spicy Tuna, Crab California Rolls and Vegetarian Rolls Nigiri to Include Yellow Tail, Shrimp, Tuna, Salmon

Wasabi, Pickled Ginger, Soy Sauce, Wakame

Sashimi Selection to Include Tuna, Salmon or Hamachi

SALAD GREENS

Mixed with Sun Dried Cranberries, Maple Cajun Pecans, Cucumber, Roasted Butternut Squash

Balsamic, Sugar Plum Dressing, Port Wine and Shallot Vinaigrette

Spice Roasted Pear, Spinach and Asher Blue, Mulled Wine Vinaigrette, Extra Virgin Olive Oil

Brussels Sprouts, Tri-color Quinoa, Dried Cranberries, Pecans, Ricotta Salata Cheese, Orange Vinaigrette

Roasted Cauliflower Salad, Roasted Almonds, Riesling Soaked Apricots, Cranberry Vinaigrette

Roasted Beets, Grilled Scallions, Arugula, Beet & Lemon Yogurt Dressing

Shredded Collard Greens, Roasted Sweet Potato, Goat Cheese, Roasted Cashews, Cumin lime Vinaigrette

SOUTHERN CLASSICS

Hoppin' John with Grilled Spiced Shrimp

St. Regis Signature Buttermilk Biscuits, Tomato Sausage Gravy, Peach Chutney

BREAKFAST MARKET

Truffle Eggs Benedict, Applewood Smoked Bacon, Apple Gouda Sausage, Scrambled Eggs

Cinnamon Apple French Toast, Apple Compote, Maple Syrup, Chantilly Cream

LIVE ACTION STATION

Pappardelle, Italian Sausage, Roasted Mushrooms, Fennel Confit, Dill Cream, Parmesan

SOUP

Cauliflower and Cheddar Bisque, Aged Cheddar, Dill, Buttery Sourdough Croutons

CARVING STATION

Traditional Roast Turkey
Sausage and Apple Bread Stuffing
Sage Giblet Gravy, Cranberry Orange Chutney

Rosemary Mustard Crusted Prime Rib
Creamy Horseradish, Grainy Mustard, Red Wine Jus

ENTRÉES

Porcini Crusted Corvina, Sherry Porcini Jus

Min Yogurt Rubbed Lamb Shoulder, Warm Spiced Tomato Stew

VEGETABLES AND STARCHES

Herb Roasted Winter Provisions

Roasted Brussels Sprouts, Pickled Shallots, Truffle Vinaigrette

Garlic Confit & Buttermilk Whipped Yukon Gold Potatoes

Marshmallow and Sweet Potato with Candied Pecans

Crispy Parmesan Green Beans

MORNING BAKERY SELECTION

Cinnamon Swirl, Danish Pastries, Chocolate Chip Muffins, Honey Raisin Bran Muffins, Croissant, Pain au Chocolat

DESSERTS

Black Forest Buche de Noël
Bourbon Pecan Tart
Peppermint, Raspberry and Salted Caramel Macaroons
Strawberry and Mascarpone Verrine
Pumpkin Cheesecake Bar
Caramel and Pecan Buche de Noël
Apple Tatin Petite Crêpe with Bourbon Crème Anglaise
Strawberry Charlotte Cake
Cherry Cheesecake Petite Gateaux
Yuzu – Tangerine Jingle Bell
Blueberry Lime Marshmallow Sable
House Made Chocolate and Orange Stollen
Assorted Pralines and Pâté de Fruit

DESSERT ACTION STATION

St Regis Atlanta Donut Bar

KIDS

Candy Jar Display, Brownies, Assorted Cookies

Children's Chocolate Fountain Station:
Marshmallows, Rice Krispies, Strawberries



New Years Eve

Monday, December 31, 2018

There will be a DJ in the wine room

Served from 1:00 PM until 2:00 AM

No cover charge for bar

Last Call at 1:30 AM — Doors Close at 2 AM

New Years Day “Good Luck” Breakfast

New Year's Day traditional “Good Luck” southern breakfast. Served from 6:30-10:30 AM a la carte. Featuring a Bloody Mary and Mimosa Station (Include in price) and southern inspired breakfast favorites.

Tuesday, January 1, 2019

Located in Astor Court

Adults \$72

4-12 yrs \$40

0-3 yrs Free

Served from 11:00 AM until 3:00 PM

No Dinner

WEST PACES MARY STATION & OYSTERS

Local Cheese, Smoked Fish & Charcuterie

Smoked Trout, Smoked Salmon, Coppa, Black Pepper Sorghum Salami,
Georgia Gold Clothbound Cheddar, Asher Blue, Green Hill Double
Cream, Fortsonia

Assorted Mustards, Cornichons, Pickled Onions, Lemon, Capers,
Assorted Preserves & Jellies

Crackers, Grissini, Assorted Breads

Deviled Eggs

SOUTHERN BREAKFAST MARKET

Fruit Salad with Bourbon Vanilla Dressing, Greek Yogurt, Pecan Crumble

Tasso Ham & Biscuit Eggs Benedict, Crispy Applewood Smoked Bacon,
Country Style Pork Sausage

Grilled Peach French Toast, Cinnamon Infused Maple Syrup,
Chantilly Cream, Sea Salt Caramel

Shrimp and Grits Casserole

Collards

Pot Likker Soup, served with Sausage Cheese Bread

Hoppin' John

Black Eyed Peas

Buttermilk Biscuits, Sawmill Gravy

Classic Cornbread and Bacon Cornbread

Pimento Cheese Hushpuppies

OMELET STATION

Bacon, Tasso Ham, Smoked Salmon, Baby Spinach, Goat Cheese, Grated
Cheddar, Mushrooms, Tomatoes, Peppers and Onion



Tea with Santa

Nov. 23-25, Nov. 30-Dec. 2, Dec. 7-9, Dec. 14-24
Located in the Ballroom

Adults \$78
4-12 yrs \$59
0-3 yrs Free

Served from 1:45 PM until 4:30 PM

Visitors to the hotel are also encouraged to take part in the grand St. Regis tradition of Afternoon Tea with Santa, enjoying the impeccable service of St. Regis Butlers in the elegant and festive holiday atmosphere of Astor Court. Afternoon Tea with Santa includes hand-selected TEALEAVES complemented by delectable holiday treats with a special guest appearance of ballerinas from The Atlanta Ballet’s “The Nutcracker” on December 1 and 8.

ENTRÉES

- Smoked Salmon, cured tomato, butter lettuce, pickled onions, capers, horseradish cream cheese, chives, baguette crostini
- Ham Salad, Gherkins, onion, baby greens, honey wheat bread
- Deviled Egg Salad, Romaine, smoked paprika mayonnaise, bread & butter pickles, mini croissant
- Ruffled Cucumber, Herb and garlic cream cheese, pain de mie
- Quiche Lorraine

DESSERTS

- Caramelized Apple Upside-down Cake
- Bourbon Pecan Pie
- Pumpkin and Cream Cheese Roulade
- Pistachio and Raspberry Financier
- Double Chocolate & Peppermint Gateaux
- Cranberry and Orange Scones
- Devonshire cream
- Preserves
- Tea or Coffee

S'MORES CHILDREN'S ACTIVATION

Marshmallows, Chocolate, Graham Cracker

Excludes Tax & Service charge: 22%. Food will only be prepared for ticketed adults and children.



Sugarfina Gingerbread House

November 23-January 1, 2018

Sunday-Thursday 10:30-6:30 PM

Friday-Saturday 11:00-8:00 PM

Located in lobby next to concierge

Holidays Celebration:

Friday, November 23, 5:00-8:00 PM

Tree Lighting at 6:00 PM with champagne savoring and hot chocolate

Storytime with Santa

December 14-24, 2018

7:00 PM-8:30 PM

\$75 for 1st child

+ \$30 for each additional child.

Their permanent residency may be in the North Pole but this holiday season Santa and Mrs. Claus will be in residence at Atlanta's premier address. In addition to their time at holiday tea-this year young guest will be able to book a additional facetime with Mr. & Mrs. Claus.

Our signature tuck-in storytime experience is an unforgettable memory and a great way to celebrate the season. Will Include a copy of "The Night before Christmas" autographed by Santa & Mrs. Claus.

Excludes Tax & Service charge: 22%. Limited to 4 rooms a night.



Ice Skating

Regular Skating:

November 23-25, (Friday-Sunday)

November 30-December 2, (Friday-Sunday)

December 7-9, (Friday-Sunday)

December 14-January 6, (Everyday)

Friday, 12:00 PM-8:00 PM (last session)

Saturday and Sunday 10 AM-8 PM (last session)

\$18 per hour for kids (1-12 yrs)

\$30 per hour for adults

Special Hours:

December 14-January 6

Monday-Thursday 12:00-8:00 PM

Christmas Day hours are 11 AM-5 PM

The holiday celebrations will begin on November 23 with the opening of the Astor Holiday Ice Rink. Now in its eighth season, the rink has become a holiday destination for locals and visitors to Atlanta. Protected from the elements by a billowing sheer tent, elegant white lights adorn the rink and illuminate skaters as they glide to the sounds of merry holiday tunes. To add to the cheer, the hotel will serve delicious hot cocoa, s'mores, and a full food and beverage menu for guests to enjoy as they warm up after a turn on the ice.



Private Parties

Exclusive rental of ice rink, café, bar entire area.

Weekdays only

Monday-Thursday (Friday based on availability)

Book a 2 hour block for the first hour.

Skate will start and end on the half hour.

Last reservation at 7 PM

Exclusive contact:

Paula Franco at

Paula.FrancoGiraldo@stregis.com

Hour Charge:

Adults \$60

Kids \$40

Additional Hour:

Adults \$30

Kids \$20

Food And Beverage:

Minimum \$800



Holiday Desk

October, 10–November 22, (Open everyday)
9:00 AM to 5:00 PM

November, 22 to January 6, (Open 7 days a week)
9:00 AM to 7:00 PM

Christmas Day, 25
11:00 AM to 5:00 PM

Contact:
404 563 7797
holiday.butler@stregishotels.com