



CROWNE PLAZA®
ATLANTA MIDTOWN



BANQUET MENUS

CONTINENTAL BREAKFAST

Continental Breakfasts are based on one hour of service



THE CROWNE \$24 PER PERSON

- Fresh Cut Seasonal Fruit
- Assorted Yogurts
- Assorted Bagels with Cream Cheese, Butter & Preserves
- Cranberry Muffins
- Pumpkin Bread
- Chilled Assorted Fruit Juices
- Freshly Brewed Coffee, Tea & Decaffeinated Coffee

GEORGIA MORNING \$25 PER PERSON

- Fresh Cut Seasonal Fruit
- Pumpkin Smoothies
- Freshly Baked Chef's Pastries & Carrot Bread
- Stone Ground Grits
- Assorted Breakfast Cereals with Milk
- Chilled Assorted Fruit Juices
- Freshly Brewed Coffee, Tea & Decaffeinated Coffee

MIDTOWN ATLANTA \$28 PER PERSON

- Fresh Cut Seasonal Fruit
- Individual Flavored Yogurt
- Bagels with Smoked Salmon Cream Cheese & Cranberry Orange Spread
- Assorted Filled Croissants
- Cranberry & Orange Juice
- Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Enhancements:

Chorizo, Egg, & Cheese Breakfast Taco	\$42/dozen
Ham, Egg, & Cheese Croissants	\$45/dozen
Specialty Breads & Assorted Muffins	\$38/ dozen
Cinnamon Rolls	\$38/ dozen
Assorted French Scones	\$42/ dozen
Sticky Buns	\$45/ dozen
Assorted Bagels with Cream Cheese	\$42/ dozen
Hard Boiled Eggs	\$14/ dozen
Vitamin Water	\$4 each
Assorted Soft Drinks	\$4 each
Red Bull Energy Drink	\$5 each

*A customary current taxable service charge of 24% and 8% local state tax are added to list price.
Prices are to be confirmed 90 days prior to event.*

PLATED BREAKFASTS

All Plated Breakfasts Include Fresh Orange Juice, Freshly Brewed Coffee, Tea & Decaffeinated Coffee

THE CLASSIC \$24 PER PERSON

Assorted Bakery Basket
Breakfast Potatoes
Scrambled Eggs
Bacon
Pork or Turkey Sausage

NUTELLA FRENCH TOAST \$22 PER PERSON

Seasonal Fruit Cup
Nutella French Toast
Pecan Bourbon Syrup
Bacon

FALL FLAVORS SCRAMBLE \$28 PER PERSON

Assorted Bakery Basket
Breakfast Potatoes
Bacon
Scrambled Eggs, Sautéed Mushrooms,
Caramelized Onions, Spinach, Jack Cheese,
Sausage & Béarnaise Sauce



Enhancements:

Chorizo, Egg, & Cheese Breakfast Taco	\$42/dozen
Ham, Egg, & Cheese Croissants	\$45/dozen
Specialty Breads & Assorted Muffins	\$38/ dozen
Cinnamon Rolls	\$38/ dozen
Assorted French Scones	\$42/ dozen
Sticky Buns	\$45/ dozen
Assorted Bagels with Cream Cheese	\$42/ dozen
Hard Boiled Eggs	\$14/ dozen
Vitamin Water	\$4 each
Assorted Soft Drinks	\$4 each
Red Bull Energy Drink	\$5 each

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BREAKFAST TABLES

All Breakfast Tables Include Freshly Brewed Coffee, Tea & Decaffeinated Coffee

For groups under 25 Guests, additional service fee of \$100 will apply

Tables not available for less than 20 guests



AMERICAN \$33 PER PERSON

- Assorted Whole Fruit
- Cut Pineapple & Melon
- Assorted Bagels with Cream Cheese, Butter & Preserves
- Blueberry Muffins
- Breakfast Potatoes
- Scrambled Eggs
- Bacon
- Pork Sausage Links
- Orange & Cranberry Juice

COUNTRYSIDE \$35 PER PERSON

- Assorted Whole Fruit
- Cut Pineapple & Melon
- Cheddar Grits
- Breakfast Potatoes
- Scrambled Eggs with Cheese
- Turkey Sausage
- Biscuits & Country Gravy
- Chicken Fried Steak Fingers
- Orange & Apple Juice

FULL ENGLISH BREAKFAST \$36 PER PERSON

- Assorted Whole Fruit
- Sliced Tomatoes
- Sautéed Mushrooms
- Cream of Wheat
- With Raisins & Brown Sugar
- Croissants & Breads for toast
- Baked Beans
- Breakfast Potatoes
- Bacon & Pork Sausage
- Scrambled Eggs
- Orange & Tomato Juice

CEREAL & YOGURT \$30 PER PERSON

- Assorted Whole Fruit
- Cut Pineapple & Melon
- Dried Fruits & Nuts
- Assorted Breakfast Cereals
- Whole, Skim & Chocolate Milk
- Individual Yogurts
- Steel Cut Hot Oatmeal
- With Raisins & Brown Sugar
- Orange & Grapefruit Juice

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BREAKFAST TABLES

All Breakfast Tables Include Freshly Brewed Coffee, Tea & Decaffeinated Coffee

For groups under 25 Guests, additional service fee of \$100 will apply

Tables not available for less than 20 guests

CHEF REQUESTS

\$38 PER PERSON

Assorted Whole Fruit
Cut Pineapple & Melon
Blueberry Muffins
Breakfast Potatoes
Steel Cut Hot Oatmeal with Raisins & Brown Sugar
Orange & Cranberry Juice

OMELET STATION

A la Carte - minimum 25ppl

A Culinarian required \$95

Omelets cooked to order

Toppings included: Ham, Sausage, Bacon, Spinach,
Tomatoes, Onions, Mushrooms, Jalapeños, Peppers,
Jack & Cheddar Cheese, Turkey Sausage

ENHANCEMENTS:

Chorizo, Egg, & Cheese Breakfast Taco	\$42 / dozen
Ham, Egg, & Cheese Croissants	\$45 / dozen
Specialty Breads & Assorted Muffins	\$38 / dozen
Cinnamon Rolls	\$38 / dozen
Assorted French Scones	\$42 / dozen
Sticky Buns	\$45 / dozen
Assorted Bagels with Cream Cheese	\$42 / dozen
Hard Boiled Eggs	\$14 / dozen
Assorted Whole Fruit	\$27 / dozen
Hot Oatmeal with Brown Sugar and 2% Milk	\$4 per person
Sausage Gravy and Biscuits	\$4 per person
Assorted Low Fat Yogurts	\$4 each
Vitamin Water	\$4 each
Assorted Soft Drinks	\$4 each
Red Bull Energy Drink	\$5 each
Assorted Honest Teas	\$4 each
Assorted Herbal Teas	\$60 / gallon
Freshly Brewed Coffee	\$65 / gallon
Freshly Brewed Thrive Coffee	\$85 / gallon

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PM A LA CARTE

SNACKS AND MUNCHABLES

Individually Packaged Mix Nuts & Trail Mix	\$4 each
Assorted Whole Fruit	\$27 / dozen
Chocolate Dipped Strawberries	\$45 / dozen
Premium Ice Cream Bars	\$54 / dozen
Frozen Fruit Bars	\$40 / dozen
Granola Bars	\$34 / dozen
Energy Bars	\$54 / dozen
Assorted Jumbo Cookies	\$38 / dozen
Brownies & Lemon Bars	\$38 / dozen
Blondies & Raspberry Sammie's	\$38 / dozen
Soft Pretzels with Mustard Trio <i>Grain, Dijon, Honey</i>	\$38 / dozen
Yogurt Covered Pretzels	\$32 / pound
Deluxe Mix Nuts	\$32 / pound
Tortilla Chips with Fresh Salsa	\$6 per person
International & Domestic Cheese Display with Cracker Assortments	\$15 per person

BEVERAGES AND REFRESHMENTS

Dasani Natural Spring (500ml) Bottled Water	\$4 each
Fiji Glacial (1 Liter) Bottled Water	\$6 each
Vitamin Water	\$4 each
Assorted Soft Drinks	\$4 each
Assorted Bottled Juices	\$4 each
Red Bull Energy Drink	\$5 each
Freshly Brewed Coffee	\$65/gallon
Assorted Herbal Teas	\$60/gallon
Freshly Brewed Thrive Bold Roast	\$85/gallon
Iced Tea	\$48/gallon
Lemonade	\$48/gallon

EXCLUSIVE ALL DAY BEVERAGE PACKAGE **\$24 PER PERSON**

Soft Drinks
Bottled Water
Tea
Fresh Brewed Coffee
Decaffeinated Coffee

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BREAKS

All Breaks Include Bottled Water, Assorted Soft Drinks, Tea,
Freshly Brewed Coffee & Decaffeinated Coffee

APPLE A DAY \$15 PER PERSON

Red & Green Apples
Mini Apple Turnovers
Apple Muffins
Apple Juice

FITNESS & VITALITY \$17 PERSON

Individual Greek Yogurts
Banana Chips
Dried Cranberries
Roasted Almonds
House Made Granola
Assorted Energy Bars

CUP A JOE! \$18 PERSON

Flavored Syrups
Assorted Coffee Cakes
Rice Krispie Treats
Flavored Tazo Teas

CEREAL BAR \$16 PER PERSON

Assorted Cereals
Fresh Bananas
Toasted Almonds & Assorted Dried Fruit
Whole, Skim & Chocolate Milk



CROWNE PLAZA
ATLANTA MIDTOWN

SOUTHERN SOCIAL \$18 PER PERSON

Peach Pie Smoothie Shots
Cut Pineapple
Smoked Almonds
Raspberry Sammies

ANTIOXIDANT \$27 PER PERSON

Cranberry Almond Crunch
Mexican Papaya
Pineapple & Strawberries
Garlic Hummus Crudité
Cranberry
Vitamin Water

MOVIE THEATRE \$18 PER PERSON

Buttered Popcorn
Jelly Belly Jelly Beans
Mini Chocolate Bars
Hanks Orange Cream Soda

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BREAKS

All Breaks Include Bottled Water, Assorted Soft Drinks, Tea,
Freshly Brewed Coffee & Decaffeinated Coffee

SALTY, SWEET & SOUR

\$17 PER PERSON

Giant Kosher Pickles
Sea Salt Chips
Rock Slide Brownies
Country Time Lemonade

ENERGY STATION

\$22 PER PERSON

Assorted Energy Bars
Bananas
Hershey Kisses
Regular & Sugar Free Red Bull

AFTER SCHOOL

\$17 PER PERSON

Bananas
String Cheese
Chocolate Chip Cookies
Goldfish Crackers
Whole, Skim & Chocolate Milk

BLEACHERS

\$18 PER PERSON

Baby Ruth, Soft Pretzels with Mustard
Peanuts & Cracker Jacks
Root Beer

TEX-MEX CORNER

\$18 PER PERSON

Beef Taquitos
Tri-Color Tortilla Chips
Fire Roasted & Tomatillo Salsas
Fresh Guacamole
Mexican Coke



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TWO COURSE PLATED LUNCH

All Two Course Lunches Include Freshly Baked Rolls, Ice Tea, Freshly Brewed Coffee, Tea & Decaffeinated Coffee

GRILLED STEAK CAESAR \$28 PER PERSON

Chopped Romaine Tossed in Creamy Caesar
Grilled Skirt Steak
Homemade Croutons & Fresh Pecorino Cheese
Chocolate Lovin' Spoon Cake

CHICKEN & PASTA \$27 PER PERSON

Grilled Chicken Linguine
Choice of Sauce:
Puttanesca Sauce or Pesto Alfredo
Italian Cream Cake

BIBB COBB SALAD \$18 PER PERSON

Grilled Chicken with Creamy Cilantro Dressing
Jack Cheese, Diced Tomatoes, Bacon, Ham & Hard Boiled Eggs
Red Velvet Cake



BOX LUNCH \$32 PER PERSON

(A choice of 3 sandwiches)
Turkey & Swiss on Whole Wheat
Ham & Cheddar on Croissant
Roast Beef & Provolone on Hoagie
Spicy Grilled Chicken Wrap
Veggie Wrap
Italian Po'boy

Whole Fruit
Chocolate Chip Cookie
Kettle Chips
Individual Yogurts
Steel Cut Hot Oatmeal with Raisins & Brown Sugar

Bottled Water
Whole, Skim & Chocolate Milk
Orange & Grapefruit Juice

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PLATED LUNCH

All Plated Lunches Include Mix Green Salad with Your Choice of House Dressing,
Dessert Choice of Double Chocolate Cake or New York Style Cheesecake

Freshly Brewed Coffee, Ice Tea & Decaffeinated Coffee

TURKEY PANINI \$34 PER PERSON

Turkey, Pepper Jack Cheese
Red Pepper Pesto, Spinach, Grilled Onions
Red Potato Casserole

GRILLED CHICKEN \$30 PER PERSON

Shiitake Mushroom Jus
Sweet Potato Mouseline & Broccolini

72HR SHORT RIB \$40 PER PERSON

Braised
Creamy Grits
Brussels sprouts

BLACKENED SALMON \$32 PER PERSON

Dirty Rice Pilaf
Green Beans
Citrus Cream

ROASTED PORK LOIN CHOP \$35 PER PERSON

Jalapeño Cheddar Grits
Haricot Vert
Apple Sherry Demi-glace

PINEAPPLE GLAZED MAHI-MAHI \$38 PER PERSON

Broccoli
Sriracha Fried Rice
Toasted Macadamia Nut

CARAMELIZED ONION & SHIITAKE QUICHE \$32 PER PERSON

Celery Root Puree & Roasted Carrots

CAVATAPPI PASTA \$32 PER PERSON

Roasted vegetables
Pomodoro and Parmesan cheese

LUNCH TABLES

All Buffet Lunches Include Iced Tea, Freshly Brewed Coffee,
Ice Tea & Decaffeinated Coffee
Minimum of 25 Guest Select

SALAD & SANDWICH

\$36 PER PERSON

Tossed Garden Salad
Yogurt Fruit Salad
English Pea & Ham Salad
Roast Beef & Boursin Panini
Spicy Chicken Wrap
Turkey
Havarti, Cranberry Chutney on Whole Wheat
Vegetarian Wrap
Provolone, Roasted Pepper, Tomato on Garlic Herb Tortilla
Chocolate Cream Pie
Banana Cream Pie

SOUTHERN COMFORT

\$40 PER PERSON

Iceberg & Red Cabbage Salad
Black eyed Pea Salad
Carrot Raisin Salad
Chicken Fried Chicken and Country Gravy
Home Style Meatloaf Tomato Demi-Glace
Smashed Cheddar Potatoes
Sweet Corn
Cornbread
Apple Cobbler
Sweet Potato Pie



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SOUTH OF THE BORDER

\$37 PER PERSON

Tossed Garden Salad
Jicama Mango Slaw
Chicken Fajitas with Full Condiments
Beef Guiso
Cheese Enchiladas
Refried Beans
Roasted Squash & Peppers
Spanish rice
Flour Tortillas
Churros & Sopapillas

SWEET GEORGIA

\$45 PER PERSON

Tossed Garden Salad
BBQ Ranch Dressing & Citrus Vinaigrette
Coleslaw, Potato Salad
Sliced BBQ Brisket
Pulled Pork with Silver Dollar Rolls
Sweet Potato Fries
Corn on the Cob
Broccoli Cheese Casserole
Bread Pudding with Terrapin Crème Anglaise

MEDITERRANEAN

\$42 PER PERSON

Tuscan Kale and Romaine Salad
Winter Panzanella Salad
Three Bean Salad
Chicken Cacciatore
Grilled Flank Steak & Balsamic Demi
Baked Ziti
Broccolini Pan Grotto
Tiramisu
Mini Canoli

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LUNCH & DINNER UPGRADES

Upgrade the Starter or Dessert to your plated meals

STARTER

Chicken Noodle or Tomato Basil Soup	\$5.00 per person
Spinach & Frisee Salad	\$4.00 per person
Jicama & Apple Waldorf	\$4.00 per person
Maytag Bleu Cheese & Mache	\$5.00 per person
Maryland Style Crab Cakes	\$8.00 per person
Chilled Charred Shrimp <i>Romesco Sauce & Asparagus</i>	\$6.00 per person
Smoked Chicken Ravioli <i>Scallions, Texas Shitake</i>	\$5.00 per person
Local Bibb Wedge, Steakhouse Style <i>Blue Cheese Bacon Sweet Onion Vinaigrette</i>	\$4.00 per person

DESSERTS

Caramel Apple Pie	\$5.00 per person
Hazelnut Cappuccino Torte	\$5.00 per person
Raspberry White Chocolate Brulee	\$4.00 per person
Chocolate Raspberry Crisp Cake	\$6.00 per person
Bourbon Pecan Torte	\$6.00 per person
Vanilla Caramel Crunch Cake	\$5.00 per person
Too Tall Carrot Cake	\$6.00 per person
Flourless Chocolate Torte	\$6.00 per person



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PLATED DINNERS

All Plated Dinners Include Mix Green Toss with Choice of House Dressing,
Dessert Choice of Double Chocolate Cake or New York Style Cheesecake
Freshly Brewed Coffee, Ice Tea & Decaffeinated Coffee

- ROASTED ½ CHICKEN** **\$41 PER PERSON**
Citrus Garlic Broccolini, Sweet Potato, Sausage & Shiitake Jus
- SEARED MAHI-MAHI** **\$46 PER PERSON**
Brown Rice Pilaf, Coriander Baby Carrots, Curry Cream
- 7 OZ. BEEF FILET** **\$68 PER PERSON**
Broccolini, Bacon, Mushroom, Potato Hash, Béarnaise
- 7 OZ. CENTER CUT PORK CHOP** **\$42 PER PERSON**
Roasted Garlic Smashed Potatoes
Haricot Vert with Local Mushroom and Leek Melt
- BUTTERNUT SQUASH RAVIOLI** **\$40 PER PERSON**
Wilted Spinach, Cipollini Onions, & Sage Brown Butter Cream
- STUFFED CHICKEN FLORENTINE** **\$44 PER PERSON**
Smoked Gouda Orzo
Sautéed Button Mushrooms & Balsamic Tomato Coulis



- SALMON OSCAR** **\$59 PER PERSON**
Fresh Crabmeat, Pepper, Potato, Asparagus Hash, Hollandaise
- CREOLE FILLET & BLACKENED SALMON** **\$68 PER PERSON**
Asparagus, Yellow Potatoes & Crawfish Lafayette Sauce
- 5 OZ. PETITE FILLET & CHICKEN SAUTÉ** **\$64 PER PERSON**
Red Potato Casserole, Baby Carrots, Pernod Spinach Cream
- SURF & TURF** **\$62 PER PERSON**
Grilled Tenderloin, Sautéed Shrimp
Celery Root Potato Mash, Brussels Sprouts, Tomato Bacon Gravy

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DINNER TABLES

Minimum of 50 Guest Select, \$95 Culinarian required on Carving
All Dinner Tables Include Freshly Brewed Coffee, Ice Tea & Decaffeinated Coffee



THE EXECUTIVE **\$68 PER PERSON**
Spinach & Frisee Salad, Pepitas, Cranberries, Toasted Almonds
Ranch & Citrus Vinaigrette
Apple Mandarin Waldorf Salad
Carved Prime Rib with Thyme Peppercorn Demi
Grilled Mahi-Mahi in Tomato Saffron Sauce
Chicken Vesuvio
Charcuterie Display
Lemon Scented Roasted Red Potatoes
Green Beans with Bacon & Onions
Vanilla Carmel Crunch Cake
Triple Chocolate Mousse Cake

THE INTERNATIONAL **\$64 PER PERSON**
Caesar Salad
Tomato, Cucumber & Feta Salad
Chicken Saltimbocca
Milk and Rosemary Roasted Pork Loin Chianti Demi-Glace
Grilled Salmon a la Tomato Vodka, Pasta Primavera
Roasted Red Pepper Hummus with Pita Chips
Squash & Eggplant with Chilies and Mint
Mini Cheesecakes
Italian Cream Cake

SMOKIN' GEORGIAN BBQ **\$62 PER PERSON**
Local Green Salad
Peppercorn Ranch & Citrus Vinaigrette
Pulled Pork
Jack Daniels Glazed Chicken
Smoked Sliced BBQ Brisket
Jalapeño Cornbread
Apple Cider Coleslaw
Loaded Smashed Potatoes
Bacon, Chives, Sour Cream, Cheddar
Honey Cayenne Carrots
Braised Greens
Peach Cobbler
Buttermilk Pie

MAMBO ITALIANO **\$52 PER PERSON**
Baby Arugula with Radicchio, Artichokes, Red Peppers
Red Wine Vinaigrette
Cavatappi Pasta Salad with Sun-Dried Tomatoes, Asparagus
Basil Vinaigrette
Herb Crusted Chicken Cacciatore with Creamy Orzo
Italian Sausage with Peppers, Marinara & Herbed Polenta
Vegetable Lasagna
Italian Breadsticks
Tiramisu Martini

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DINNER TABLES

Minimum of 50 Guest Select, \$95 Culinarian required on Carving
All Dinner Tables Include Freshly Brewed Coffee, Ice Tea & Decaffeinated Coffee



LATIN HEAT \$52 PER PERSON

Lobster Salad, Ceviche Salad
Seasonal Farm Fresh Greens with Papaya
Citrus Vinaigrette
Ginger Roasted Pork Tenderloin with Roasted Fingerling Potatoes
Grilled Flank Steak with Scallion Chimmichurri
Jerk Chicken Paella with Chorizo & Basmati Yellow Rice
Kafir Lime Cheesecake, Coconut Crème Brûlée Mousse

ASIAN EATS \$56 PER PERSON

Field Greens, Bean Sprouts, Mandarin Oranges, Shaved Carrots
Soy Ginger Vinaigrette
Thai Beef Noodle Salad
Cucumber & Pickled Onion Salad with Toasted Sesame Seeds
Kimchee Vinaigrette
Red Snapper with Baby Bok Choy & Marin Miso Broth
Char Su Beef Tenderloin with Hoisin Sauce
Szechuan Fried Rice
Flash Fried Green Beans with Ginger Glaze
Fortune Cookies, Ginger Tea Custard

MOROCCAN BY NIGHT \$58 PER PERSON

Tabbouleh Salad
Grilled Eggplant, Tomato & Green Pepper Salad
Chickpea Salad with Preserved Lemon Cucumber, Red Onion,
Tomato & Parsley
Moroccan Spiced Braised Short Rib with Roasted Vegetables
Roasted Chicken with Lemon & Olives
Basmati Rice with Pine Nuts, Grilled Vegetables
Baklava

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HORS D'OEUVRES

Minimum Order of 50 pieces

COLD SELECTIONS

Grilled Chicken & Avocado Croustade	\$4.00 per piece
Blackened Tuna <i>Lime Crème on Cucumber</i>	\$4.50 per piece
Tomato Basil & Boursin Bruschetta	\$3.50 per piece
Mediterranean Skewers	\$5.00 per piece
Belgium Endive <i>Maytag Mousse & Candied Pecans</i>	\$3.50 per piece
Roast Beef <i>Horseradish Cream, Onion Jam</i>	\$4.00 per piece
Sriracha Shrimp <i>Bistro Sauce, Crostini</i>	\$4.50 per piece
Duck Rilliettes <i>in Phyllo with Onion Jam & Chives</i>	\$4.50 per piece
Caesar Hummus <i>on Endive, Pita Dust</i>	\$3.50 per piece
Green Gazpacho Shooter	\$3.50 per piece
Chilled Shrimp Ceviche Avocado Cocktail	\$5.50 per shooter

HOT SELECTIONS

Assorted Wings <i>Buffalo or Peach Jalapeño</i>	\$15/dz
Beef Wellington	\$4.50
Dragon Shrimp	\$4.00
Roasted Eggplant <i>with goat Cheese, Tahini, Pine Nuts</i>	\$2.75
Tamale Shooters	\$4.00 per piece
Boursin Stuffed Mushrooms	\$4.00 per piece
Pad Thai Spring Rolls Spicy Peanut Sauce	\$5.00 per piece
Pan Fried Crab Cakes with Remoulade	\$6.00 per piece
Mini Beef Empanadas	\$5.00 per piece
Chorizo Calzone	\$5.00 per piece
Vegetable Samosas	\$5.00 per piece
Lamb Lollipops with Minted Crème Fraiche	\$6.00 per piece
Pork Pot stickers	\$5.00 per piece
Andouille Sausage en Croute	\$4.50 per piece


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ACTION STATIONS

Minimum order of 3 stations, \$95 Culinarian fee for each station

CAESAR SALAD	\$14 PER PERSON
+ Grilled Chicken	\$19 per person
+ Baby Shrimp	\$21 per person
Chopped Romaine	
Homemade Croutons & Pecorino Cheese	
BLACKENED SHRIMP (SCAMPI STYLE)	\$18 PER PERSON
Lemon Scented Basmati Rice	
BEEF SLIDERS	\$16 PER PERSON
American cheese	
Tomatoes, Onions, Pickles, Ketchup, Mayonnaise	
CRAB CAKES	\$18 PER PERSON
Bistro Sauce & Whole Grain Mustard Spreads	
STIR FRY	
Tofu tossed with Vegetables & Fried Rice	
+ Chicken	\$19 per person
+ Pork	\$20 per person
+ Shrimp	\$21 per person
CHURRASCO BEEF	\$19 PER PERSON
Chipotle Steak Churrasco Skewers Grilled a la Plancha	
Served with Lemon Aioli	
FIVE REGION BACON TASTER	\$26

QUESADILLAS	\$18 PER PERSON
Vegetable & Grilled Chicken	
Fresh Pico de Gallo, Sour Cream	
Guacamole & Homemade Salsa	
PASTA-PASTA	\$18 PER PERSON
+ Grilled Chicken	\$19 per person
+ Baby Shrimp	\$21 per person
Cavatappi Pasta and Penne Pasta	
Puttanesca Sauce & Rosemary Alfredo	
Seasonal Vegetables	
Garlic Bread	
GRITS BAR	\$24 PER PERSON
Shrimp	
Lobster	
BBQ Brisket	
Applewood Smoked Bacon	
Shredded Cheddar	
Caramelized Onions	
Tomatoes	
Serrano Peppers	
Bourbon Mushrooms	
Sautéed Spinach	
Purified Butter	
Maple Syrup	
Brown Sugar	
2% milk	
Assortment of Sauces	

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CARVING STATIONS

\$95 Culinarian fee for each station

SLOW ROASTED TURKEY

serves 40

Cheddar Biscuits & Cranberry Chutney

\$300

PINEAPPLE SAGE GLAZED HAM

serves 40

Cornbread & Creole Mustard

\$300

LEG OF LAMB

serves 30

Mint Basil Pesto & Dinner Rolls

\$375

ROSEMARY & GARLIC ROASTED PRIME RIB

serves 40

Creamy Horseradish & Silver Dollar Rolls

\$375

JERK SEASONED PORK LOIN

serves 30

Mango Chutney & Dinner Rolls

\$325

STEAMSHIP OF BEEF

serves 150

Creamy Horseradish & Silver Dollar Rolls

\$900

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DISPLAYS

FRESH FRUIT	\$9 PER PERSON
Assortment Of Seasonal Fruits, Mixed Berry Garnishes And Honey Lime Yogurt Dressing	
BEST OF SEASON VEGETABLE CRUDITÉS	\$9 PER PERSON
Herbed Ranch, Blue Cheese & Onion Dip	
IMPORTED & DOMESTIC CHEESE	\$11 PER PERSON
Honeycomb, Baguette, Crackers	
ANTIPASTO	\$18 PER PERSON
Italian Meats & Cheeses, Artichoke Hearts Hearts of Palm, Cipollini Onions, Roasted Peppers, Assorted Olives	
ARTISANAL CHEESE	\$24 PER PERSON
<i>Serves 50-requires a 72 hour notice</i> Maytag Blue Cheese, Vermont Cheddar, Baby Gouda with An Array Of International Cheese Selections Crostini	
BAKED BRIE EN CROUTE	\$175 PER DISPLAY
<i>Serves 35-requires a 72 hour notice</i> Warm Berry Compote	

MARINATED GRILLED VEGETABLE MELANGE	\$14 PER PERSON
Eggplant, Peppers, Cipollini, Endive Carrots & Onion Balsamic Dip	
CHILLED SEAFOOD BAR	\$26 PER PERSON
<i>Requires a 72 hour notice</i> <i>Based on 3 Shrimp, 2 Scallops, 2 crab Claws per person</i> Crab Claw, Smoked Sea Scallops, Cocktail Shrimp Fresh Citrus and Cocktail Sauce	
SUSHI ROLLS	\$19 PER PERSON
<i>Requires 72hr notice</i> Vegetable, California, Philadelphia Shrimp Tempura, Spicy Tuna, Unagi Wasabi, Pickled fresh Ginger & Kikkoman Soy Sauce	
S'MORES	\$15 PER PERSON
Marshmallows, Milk Chocolate, Graham Cracker Crumbs, Sprinkles, Chopped Peanuts, White & Dark Chocolate Shavings	
STRAWBERRY SHORTCAKE	\$16 PER PERSON
Strawberry Compote Shortbread Biscuit & Whipped Sweet Cream	

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Prices are to be confirmed 90 days prior to event.*

RECEPTION

\$65 per person

Includes Iced Tea, Freshly Brewed Coffee, Tea & Decaffeinated Coffee

PASTA ACTION STATION

A Culinarian required, \$95

Grilled Chicken
Wild Mushrooms
Sundried Tomatoes
Pine Nuts
Orecchiette Pasta
Puttanesca Sauce & Rosemary Alfredo
Garlic Breadsticks

FRESH SEASONAL FRUIT DISPLAY

Vegetable Crudités
Domestic Cheese

PASSED HORS D'OEUVRES

Tomato Basil Bruschetta
Sriracha Shrimp on Cucumber
Mini Chicken Cordon Bleu
Vegetable Spring Rolls

DESSERT

Italian Cream Cake & Chocolate Lovin' Spoon Cake

DELUXE RECEPTION

\$95 per person

Includes Iced Tea, Freshly Brewed Coffee, Tea & Decaffeinated Coffee



PASTA ACTION STATION

A Culinarian required, \$95

Grilled Chicken
Wild Mushrooms
Sundried Tomatoes
Pine Nuts
Orecchiette Pasta
Putanesca Sauce & Rosemary Alfredo
Garlic Breadsticks

CARVING STATION WITH ROAST BEEF

A Culinarian required, \$95

Horseradish Cream Dijon Mustard & Dinner Rolls

Fresh Seasonal Fruit Display
Vegetable Crudités
Domestic Cheese

Blackened Chicken
Marinated Mushrooms & Asparagus
Warm Spinach & Artichoke Dip with Pita

PASSED HORS D'OEUVRE

Belgian endive & Maytag Mousse with Candied Pecan
Grilled Chicken & Avocado Pico on Croustade
Sriracha Shrimp on Cucumber
Mini Beef Wellington
Boursin Stuffed Mushroom

DESSERT

Crepe Flambé

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BAR PACKAGES

Inclusive of domestic & Import beers, house wines, soft drinks and bottled water



STANDARD BAR

One Hour	\$20+ per person
Two Hours	\$25+ per person
Three Hours	\$30+ per person

DELUXE BAR

One Hour	\$22+ per person
Two Hours	\$28+ per person
Three Hours	\$35+ per person

PREMIUM BAR

One Hour	\$25+ per person
Two Hours	\$30+ per person
Three Hours	\$38+ per person

Bar Based on Consumption

HOSTED BAR

Premium Brands	\$9.75+
Deluxe Brands	\$8.50+
Standard Brands	\$7.50+
Imported Beer	\$7.00+
Domestic Beer	\$6.00+
Wine by the Glass	\$8.00+
Cordials	\$9.50+
Soft Drinks & Juices	\$3.50+
Bottled Water	\$3.50+

CASH BAR

Premium Brands	\$12.50
Deluxe Brands	\$11.50
Standard Brands	\$10.00
Imported Beer	\$8.00
Domestic Beer	\$7.00
Wine by the Glass	\$9.00
Cordials	\$11.50
Soft Drinks & Juices	\$4.00
Bottled Water	\$4.00

VODKA	GIN	RUM	TEQUILA	BOURBON	SCOTCH	WINE	CORDIALS <i>All Standard</i>
S Gordon's	Gordon's	Cruzan White	Zarco Silver	Evan Williams	Grant's	Canyon Road	Baileys Irish Cream
D Smirnoff	New Amsterdam	Myer's Platinum	Sauza Silver	Jim Beam	Dewar's	Stone Cellars	Amaretto
P Absolut	Beefeater	Bacardi	Jose Cuervo	Jack Daniels	Cutty Stark	Stone Cellars	Kahlua

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BEER & WINE

Includes domestic and international beer selections, house Cabernet, Chardonnay, Champagne, soft drinks & bottled water

BAR RATES

One Hour	\$19+ per person
Two Hours	\$23+ per person
Three to Four Hour	\$28+ per person

SPECIALTY MARTINI BARS

Classic
Cosmopolitans
Appletini
Lemon Drops
Chocolate Martinis

Hosted	\$10.00 per drink
Cash	\$11.00 per drink
Custom made Martini Luge	\$600.00++

ADDITIONAL

\$95.00 Cashier and Bartender Fee per Bar for cash bars
*Complimentary Bartenders with Hosted Bar

SPECIALTY WINE



Sparkling Chandon Brut Napa, CA 60
Riesling Pacific Rim Washington 40
Prosecco La Marca Italy 46
Moscato Bella Sera Italy 38
Pinot Grigio Bollini Italy 40
Fume Blanc Murphy Goode "The Fume" California 45
Sauvignon Blanc Oyster Bay New Zealand 40
Sauvignon Blanc Joel Gott California 45
Chardonnay A by Acacia California 40
Chardonnay Sonoma Cutrer California 55
Merlot St. Francis California 41
Shiraz 2 Up Australia 45
Pinot Noir 10 Span California 40
Pinot Noir La Crema California 55
Zinfandel Joel Gott California 44
Cabernet Sauvignon BR Cohn "Silver Label," North Coast, CA 55
Cabernet Sauvignon William Hill California 45
Red Blend Conundrum California 45
Malbec Bodega Norton Reserva Argentina 45

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FOOD AND BEVERAGE POLICIES

1. All food and beverages must be purchased from the **Hotel**. No **Customer**, attendee, guest or contractor is permitted to bring food or beverages of any kind into the banquet rooms. Exclusions, if any, will be addressed on the **BEO**.
2. The **Hotel** must receive menu selections at least thirty [30] days prior to the scheduled event. Selections made after that time are subject to additional costs.
3. Due to health regulations and **Hotel** policy, no leftover food can be removed from the **Hotel** property or placed in a guest room to be reused at a later time.
4. **Table**: Tables are served for 1 ½ hours. All remaining Table food is the property of the **Hotel**. Additional hours or any portion thereof, will be addressed on the **BEO**.
5. **Bartender / Cashier / Chef Attendant/ Coat Check Attendant Fees**: Each and all will be charged \$95.00 for each person for a four hour period. Additional fees will apply for over four hours or any fraction thereof. Furs of any kind will not be accepted at coat checks.
6. **Alcohol Last Call**: The cashiers for cash bars will stop selling alcoholic drink tickets at thirty [30] minutes before event end time. Both cash bars and hosted bars will have a last call fifteen [15] minutes before the function conclusion. Sold cash bar tickets are non-refundable and have no cash value, and must be used the date of the function for which they were sold.
7. **Contracted end time**: The event must end promptly at the contracted time unless approved by the Banquet Caption on duty. In such cases of approval, additional labor fees of \$100.00 per staff member, per hour shall apply. In the event attendees have not vacated the function space as contracted, a fee will be assessed to ATLPW Reunion 2016 at \$20.00 per ten (10) ten minute period, per guest.
8. If the **Customer** chooses to have a second room set or a different set up after the function has been set according to the signed **BEO**, a minimum **\$500.00** re-set fee per function space will apply. For larger, or events with more elaborate set up, the fee will be assessed based on the actual amount of labor hours required to set up. Service charges and sales tax shall apply.
9. Access to the banquet space is two hours prior to the event start time and one hour after the end time. Additional time may be available at the prevailing rental prices
10. No unauthorized equipment may be brought into the **Hotel** or onto its grounds. All equipment and décor are subject to the **Hotel's** approval. Décor and/or equipment must not necessitate the moving of works of art or furniture.
11. Any display, decoration or other property brought into the premises by the **Customer** or their contracted agents will be the sole responsibility of the **Customer**. The **Hotel** will assume no liability, whatsoever.
12. The **Customer** is responsible for the conduct of all persons in attendance or contracted by the **Customer** for any damage sustained by the **Hotel**.
13. All displays, exhibits, decorations, equipment, or performers must enter through the **Hotel's** designated entrance and/or security checkpoint. Delivery/arrival time must be scheduled in advance through the **Hotel's** Catering Department.
14. All outside vendors contracted by the **Customer** must review and sign the **Hotel's** established Vendor Guidelines, and furnish to the **Hotel** a valid certificate evidencing at least one **[\$1] million** of comprehensive general liability coverage prior to the commencement of any work or services at the **Hotel**. All **Customer** vendors and contractors must provide a copy of their business license and sign a waiver of liability.
15. All displays, exhibits, decorations and equipment must conform to the rules and regulations of the **Hotel**, the local Building Code and Fire Ordinances, and should be free standing without attachment to any walls, doors, ceilings, floors or structure of the building. It is also understood that the premises will be left in a neat and orderly condition free of debris, trash or decoration no later than the date and time agreed after the Event. Said time for completion of load out will be on the **BEO**.
16. To comply with City of Atlanta Fire and Safety Codes, votive candles and hurricanes are permitted as long as glass extends 3" above the flame. Smoking, open flames, unshielded candles, brazier and pyrotechnics of any kind are prohibited on premises without a written variance from the City of Atlanta Fire Marshall's Office and subject to the **Hotel's** final approval. Blocking of any door displaying an exit sign is strictly forbidden by city ordinance.
17. The **Hotel** assumes no liability, whatsoever, for any wedding cakes or equipment thereto set up by outside provider.

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