

Crowne Plaza Atlanta Perimeter at Ravinia

4355 Ashford Dunwoody Road | Atlanta, GA 30346-1521

770.395.7700 | www.cpravinia.com

THE PLACE TO MEET.

continental breakfast

Traditional 20

Individual Orange, Ruby Red Grapefruit & Cranberry Juices
Sliced Seasonal Fresh Fruits & Berries
Breakfast Breads and Muffins

The Peach State 23

Individual Orange, Apple & Peach Juices
Sliced Peaches, Watermelon & Pineapple
Peach Cobbler with Vanilla Sauce
Peach Muffins & Blueberry Muffins with Peach Butter

Just Bagels 24

Individual Orange, Apple and Cranberry Juices
Seasonal Fresh Fruit Kebobs with Honey Yogurt Dipping Sauce
Assorted fresh Bagels with flavored Cream Cheese
Toasted Mini Bagels with Cream Cheese and Smoked Salmon

Continental Breakfasts include Coffee and Tea Selection.

Healthy Choice 24

Individual Bottles of Organic Juices
Whole and Sliced Seasonal Fresh Fruits
Egg White Frittata with Roasted Tomatoes,
Red Onions and Asparagus
Low Fat Yogurt with Granola and Fruit Parfaits
Oat Bran Muffins and Fruit Breads

continental breakfast additions

Ham, Egg & Cheese Croissant	3.50	each
Egg & Cheese Croissant	3.00	each
Jumbo Country Biscuit with Sausage	3.50	each
Breakfast Burrito with Egg, Cured Ham, Cheese, Peppers, Onions & Mushrooms, Sour Cream & Salsa	3.50	each
Egg White Burrito with Low Fat Cheese, Peppers, Onions & Mushrooms, Low Fat Sour Cream & Salsa	3.75	each
Scrambled Eggs - 20 guest minimum	4.00	per person

Prices are per person. A 22% taxable service charge and sales tax will be added.

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THE PLACE TO MEET.

breakfast buffet

Ravinia Buffet 26

Fresh Squeezed Orange Juice

Sliced Seasonal Fresh Fruits & Berries

Fluffy Scrambled Eggs

Roasted Fuji Apples

Choice of Shredded Hash Browns or Home Style Potatoes

Choice of Crisp Apple Smoked Bacon,
Breakfast Sausage Patty, or Chicken Sausage Links

Muffins, Danish and Croissants Bakery Basket

Regular, Low Fat, and Garden Vegetable Cream Cheese,
Butter and Jam

Southern Country Buffet 28

Sparkling Peach Cider

Sliced Seasonal Fresh Fruits and Berries

Fluffy Scrambled Eggs

Silver Dollar Pancakes with Warm Maple Syrup

Choice of Apple Smoked Bacon or Chicken Sausage Links
or Pork Sausage Links

Grits with Cheddar Cheese, Diced Bacon,
Chives and Shrimp Toppings

Warm Buttermilk Biscuits with Country Ham Gravy

Apple Strudel, Blueberry Muffins and Danish Bakery Basket

Breakfast Buffets include Coffee and Tea Selection.

Buffets are based on two hours of service.

Buffets are not available for less than 10 guests.

For groups of 10 to 24 guests an additional service fee of \$100 will apply.

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breakfast buffet stations

Eggs & Omelets 8

Apple Smoked Bacon, Black Forest Ham, Chicken Sausage Links, Savannah Shrimp, Mushrooms, Bell Peppers, Scallions, Tomatoes, Salsa, Cheddar and Swiss Cheese

Belgian Waffles 8

Fresh Berries, Powdered Sugar, Whipped Cream, Warm Maple Syrup
* 150 guests maximum

Silver Dollar Pancakes 8

Blueberry, Strawberry, Banana and Buttermilk, Warm Maple Syrup, Whipped Butter

Apple Filled Texas Toast 9

Fresh Berries, Pecan Butter, Whipped Cream, Warm Maple Syrup
* 150 guests maximum

Stone Ground Grits and Shrimp 5

Cheddar Cheese, Diced Bacon, Chives and Shrimp Toppings

Eggs Benedict 8

Poached Eggs, Hollandaise Sauce, Canadian Bacon or Savannah Shrimp
* 150 guests maximum

Prices are based on one hour of service.

Stations require a chef attendant at \$100 per 75 guests.

Stations are in addition to breakfast buffet.

breakfast additions

Egg & Cheese Croissants	36 per dozen
Ham, Egg & Cheese Croissants	42 per dozen
Hard Boiled Eggs	30 per dozen
Breakfast Quiche	36 per pie
Egg White Breakfast Burritos with Peppers, Onions Mushrooms and Low Fat Cheese	45 per dozen
Low Fat Yogurt, Granola and Berry Parfait	6 each
Diced Fruit Cups	6 each
Regular and Low Fat Individual Yogurts	3 each
Smoked Salmon and Bagels, Chopped Egg, Onions and Capers, Regular, Low Fat & Vegetable Cream Cheese	6 per person
Assorted Fresh Bagels with Cream Cheese	40 per dozen
Blueberry, Banana Nut & Cranberry Muffins	38 per dozen
Cinnamon and Fruit Filled Strudels	40 per dozen
Assorted Individual Coffee Cakes	40 per dozen
Banana, Lemon & Zucchini Bread	38 per dozen
Jumbo Croissants	40 per dozen

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plated breakfast

Ravinia 20

Fresh Squeezed Orange Juice

Fluffy Scrambled Eggs with Cheese & Chives

Shredded Hash Brown Potatoes with Onions

Choice of Crisp Apple Smoked Bacon,
Chicken Sausage Links, or Ham

Georgian 22

Fresh Squeezed Orange Juice

French Baguette French Toast
with Warm Peach & Pecan Compote

Choice of Crisp Apple Smoked Bacon,
Chicken Sausage Links, or Ham

Traditional 22

Fresh Squeezed Orange Juice

Fluffy Scrambled Eggs

Sliced Red Skin Breakfast Potatoes

Roasted Fuji Apple

Choice of Crisp Apple Smoked Bacon,
Chicken Sausage Links or Ham

Health & Fitness 23

Low Calorie Cranberry Juice

Yogurt Parfait with Fresh Berries and Granola

Pecan Crusted Whole Grain French Toast with Peach Conserves

Choice of Vegan Pattie or Chicken Sausage Links

All Plated Breakfasts include Breakfast Bakeries, Coffee and Tea Selection.

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THE PLACE TO MEET.

breaks

All Day Beverages 18

Freshly Brewed Regular & Decaffeinated Coffee, Herbal & Decaffeinated Teas, Assorted Soft Drinks, Bottled Waters - refreshed twice, for up to 8 hours of service

Healthy Choice Break 17

Baskets of Bananas & Pears, Yogurt and Granola Parfaits, Fruit & Nut Breads, Mini Bran Muffins, Granola Bars, Dried Berries Snacks, Individual Orange & Cranberry Juices, Bottled Waters

A Little Something Break 15

Assorted Miniature Low Fat Muffins with Low Fat Cream Cheese and Jam, Fresh Fruit Kebobs with Honey Yogurt Dipping Sauce, Jars of Almonds, Cashews, Pecans & Peanuts, Assorted Vitamin Waters, Bottled Waters

Apple Blossom 16

Whole Granny Smith Apples, Apple-Butterscotch Tarts, Granny Smith Apple Wedges with Caramel Sauce, Apple-Walnut Bread, Apple Cider, Bottled Waters

Eye Opener Break 7

Freshly Brewed Regular & Decaffeinated Coffee, Herbal & Decaffeinated Teas

Anytime Break 9

Freshly Brewed Regular & Decaffeinated Coffee, Herbal & Decaffeinated Teas, Assorted Soft Drinks, Bottled Waters

Southern Experience 17

Pecan Bars, Peanut Butter Cookies, Fried Apple Rings with Peanut Butter Dipping Sauce, Jars of Cashews, Pecans, Peanuts and Candied Walnuts, Iced Peach & Sweet Teas

Lemon-Aid Break 16

Lemon Meringue Tarts, Lemon Bars, Lemon Sugar Cookies, Lemon Poppy Seed Bread, Lemonade, Mint Julep Tea, Assorted Soft Drinks, Bottled Waters

All Breaks include Coffee and Tea Selection.

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breaks

Ravinia Garden Break 18

Vegetable Crudités with Assorted Dips, Flat Breads with Hummus and Olive Tapenade, Fresh Apples and Bananas, Bottled Yogurt Smoothies, Assorted Soft Drinks, Bottled Waters

New Orleans Break 17

Chocolate Pecan Tortes, Praline Custard Parfaits with Caramel Sauce, Sugar Dusted Beignets with Rum Sauce, Bottled Luzianne Sweet and Peach Teas, Bottled Waters

Seventh Inning Stretch 17

Assorted Popcorn, Jumbo Soft Pretzels with Mustard, Cracker Jacks, Peanuts, Mini Hamburger Sliders, Coney Island Mini Dogs with Sweet Relish, Jumbo Cookies, Assorted Soft Drinks, Bottled Waters

Tailgate Party 17

Homemade Potato Chips & Onion Dip, Warm Tortilla Chips & Salsa, Mini Corn Dogs with Yellow Mustard, Sliced Fresh Seasonal Fruit with Honey Yogurt Dipping Sauce, Vegetable Crudités & Ranch Dressing, Assorted Soft Drinks, Bottled Waters

Smoothie Break 18

Bottled Fruit & Yogurt Smoothies, Blueberry-Raspberry Yogurt Parfaits with Granola, Zucchini & Banana Breads, Make Your Own Trail Mix Bar, Assorted VitaminWaters, Bottled Waters

Cookies & Cream 17

Blondies with White Chocolate and Macadamia Nuts, Brownies with Chocolate Fudge and Walnuts, Oatmeal & Raisin, Chocolate Chip, Peanut Butter & Sugar Cookies, Ice Cream Cups, Root Beer, Cream Soda, Bottled Waters

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a la carte selections

Regular & Decaffeinated Coffee	55	per gallon
Starbucks® Regular & Decaffeinated Coffee	65	per gallon
Herbal & Decaffeinated Teas	49	per gallon
Iced Tea - Regular, Sweet or Peach	39	per gallon
Lemonade	39	per gallon
Individual Bottled Juices	4	each
Soft Drinks	3.50	each
Still Bottled Waters	3.50	each
Sparkling Bottled Waters	4	each
Bottled Iced Tea	3.75	each
Assorted VitaminWater	4.75	each
Assorted Odwalla Organic Juices	4.75	each
Red Bull Energy Drink, Regular & Sugar-Free	5	each
Whole, 2%, Skim & Chocolate Milk - 1/2 Pints	3.25	each

Whole Fresh Fruit	3	each
Assorted Granola Bars	4	each
Mixed Nuts	5	per person
Power Bars	5	each
Warm Pita Chips with Hummus and Olive Tapenade	4	per person
Tortilla Chips with Salsa & Sour Cream	4	per person
Tortilla Chips with Salsa, Sour Cream & Guacamole	5	per person
Individual Bags of Terra Potato & Vegetable Chips	3	each
Individual Bags of Popcorn and Caramel Corn	3	each
Individual Bags of Dried Berries & Nuts Trail Mix	3	per bag
Hot Soft Pretzels with Yellow Mustard	40	per dozen
Freshly Baked Jumbo Cookies Chocolate Chip, Peanut Butter, Sugar & Oatmeal	40	per dozen
Freshly Baked Mini Cookies	30	per dozen
Brownies & Blondies	40	per dozen
Lemon Bars & Pecan Bars	40	per dozen
Miniature Desserts and Fruit Tarts	40	per dozen
Chocolate Dipped Strawberries	40	per dozen
Häagen-Dazs® Ice Cream Cups and Bars	4	each

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plated lunch salad entrées

Oriental Salad 27

Grilled Shrimp, Mixed Field Greens, Mandarin Oranges, Oriental Vegetables, Crispy Rice Noodles, Sesame Seeds, Oriental Dressing

Ahi Tuna Salad 28

Sesame Seared Tuna, Romaine Lettuce and Napa Cabbage, Julienne Carrots, Snow Peas, Bean Sprouts, Green Onions, Crispy Noodles, Wasabi Vinaigrette Dressing

Ravinia Chef Salad 27

Mixed Lettuces, Turkey, Roast Beef, Ham, Swiss Cheese, Cheddar Cheese, Sliced Egg, Cucumber, Tomato, Bean Sprouts and Crispy Croutons, Ranch and Vinaigrette Dressing

Chicken Caesar 27

Fanned Grilled Chicken Breast over Hearts of Romaine, Roasted Red Peppers, Reggiano Parmigiano Cheese, Caesar Dressing, Cheese Crouton

Black and Blue Caesar 29

Sliced 8 oz. Blackened New York Strip Steak over Hearts of Romaine, Crumbled Blue Cheese, Diced Tomato, Crispy Croutons, Ranch and Vinaigrette Dressing

plated luncheon salads include:

Rolls and Butter

Choice of Dessert

Coffee and Tea Selection,
Iced Sweet Tea or Iced Peach Tea

desserts

Seasonal Fruit Tart

Key Lime Tart

Strawberry Shortcake

Lemon Meringue Pie

Peaches & Cream

Bourbon Pecan Pie

Sweet Potato Cheesecake

Pecan Ice Cream with Chopped Pralines
and Caramel Sauce

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plated lunch entrées

Pan Fried Pecan Crusted Chicken Breast 32

Peach and Cranberry Chutney, Candied Yams, Fresh Green Beans

Herb Seasoned Seared Chicken Breast Marinara 30

Angel Hair Pasta, Reggiano Parmigiano Cheese

Grilled New York Strip Steak, 8 oz with Garlic Butter 35

Roasted Fingerling Potatoes, Grilled Tomato, Baby Carrots

Petit Filet Mignon on a Blue Cheese Crouton 38

Yukon Gold Stuffed Baked Potato, Green Asparagus, Béarnaise Sauce

Pan Seared Pork Medallions with Cider Sauce 30

Fiji Apples, Butternut Squash, Broccolini

Pistachio Crusted Salmon Fillet with Chive Butter Sauce 32

Herb Seasoned Roma Tomato, Saffron Risotto, Green Asparagus

Orange Roughy Fillet with Lemon - Caper Butter Sauce 32

Plum Tomato, Angel Hair Pasta, Sautéed Spinach

plated luncheon entrees include:

Rolls and Butter

Choice of Salad & Dessert

Coffee and Tea Selection,
Iced Sweet Tea or Iced Peach Tea

salads

Caesar Salad with Garlic Crostini
and Shaved Parmesan

Romaine Hearts with Pear Tomatoes,
Roasted Red Peppers and Garlic Crouton

Seasonal Mixed Greens, Enoki Mushrooms,
Cucumbers and Tomatoes

Sliced Beefsteak Tomatoes, Red Onion and
Buffalo Mozzarella with Balsamic Glaze

desserts

Seasonal Fruit Tart

Key Lime Tart

Strawberry Shortcake

Lemon Meringue Pie

Peaches & Cream

Bourbon Pecan Pie

Sweet Potato Cheesecake

Pecan Ice Cream with Chopped Pralines
and Caramel Sauce

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THE PLACE TO MEET.

plated lunch — alternative options

Monday

Angel Hair Pasta with Roasted Italian Vegetables and Parmesan

Tuesday

Macaroni and Cheese Casserole with Caramelized Onions and Roasted Red Peppers

Wednesday

Portobello Mushroom Ragout with Sun-Dried Tomato Polenta

Thursday

Tortellini and Vegetable Kebobs with Italian Pesto Salsa

Friday

Baked Eggplant and Polenta Cakes with Rosemary and Feta seasoned Roasted Plum Tomatoes, Bell Peppers, and Kidney Beans

Saturday

Grilled Vegetable Brochette with Brown Rice Pilaf, Tomato-Caper Vinaigrette

Sunday

Vegetable and Ricotta filled Lasagna with Mozzarella and Parmesan

Lunch alternative options are priced the same as the primary lunch entree. A 22% taxable service charge and sales tax will be added.

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THE PLACE TO MEET.

lunch buffets

Soup, Salad & Warm Sandwiches Buffet 32

Soup du Jour

Fresh Fruit Salad

Mixed Greens with Tomatoes and Cucumbers and Balsamic Vinaigrette Dressing

Penne, Spinach and Goat Cheese Salad

Hot Corned Beef and Sauerkraut, Thin Sliced Roast Beef French Dip, Italian Sausages with Peppers and Onions each served on Soft Baguette Loafs

Cheddar, Swiss and Provolone Cheeses, Pickles

Onion Straws and Potato Wedges

Spicy Mustard, Ketchup and Horseradish Mayonnaise

Assorted Cookies, Brownies and Blondies

Gourmet Deli Buffet 34

Soup du Jour

Seasonal Berries

Salad Bar of Mixed Greens, Julienne Chicken, Sliced Mushrooms, Pear Tomatoes, Sliced Boiled Eggs, Julienne Carrots, Sliced Onions, Olives, Savory Croutons, Shredded Cheddar Cheese, Grated Parmesan Cheese, Herbed Ranch and Vinaigrette Dressings

Sliced Smoked Turkey Breast, Sliced Roast Beef, Genoa Salami, and Pastrami

Cheddar, Swiss and Provolone Cheeses

Sliced Tomatoes, Bermuda Onions, Red Leaf and Shredded Iceberg Lettuces, Olives, Dill Pickles

Whole Wheat and Rye Breads, Onion and Kaiser Rolls

Spicy Mustard, Ketchup, Creamy Horseradish Sauce, Mayonnaise

Sugar Cookies, Fresh Berries with Vanilla Sauce

Buffets are based on two hours maximum.

For Groups of 10 to 24 guests an additional service fee of \$100 will apply. Buffets are not available for less than 10 guests.

All Buffets include Coffee and Tea, Iced Sweet Tea or Iced Peach Tea.

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lunch buffets

Executive Deli Buffet 36

Soup du Jour

Mixed Greens with Pear Tomatoes, Cucumber, Calamata Olives, Gorgonzola Cheese, Croutons and Basil Vinaigrette Dressing

Curried Chicken Salad with Coconut and Mandarin Oranges

Crab Louis Salad with Chili Sauce, Green Onions, Green Peppers, and Hard-cooked Eggs

Marinated Green and White Asparagus Spears with Julienne Leeks

Sliced Red Skin Potato Salad with Fresh Dill

Sliced Pepper Crusted Roast Tenderloin with Truffle Mayonnaise
Pesto Glazed Chicken Breast with Basil Tomato Sauce
Cajun Seasoned Grilled Shrimp with Lemon Caper Sauce
Poached Salmon with Yogurt Dill Sauce

Smoked Gouda, Cheddar and Havarti Cheeses

Sourdough Bread, Rye Bread, Soft Baguettes and Kaiser Rolls

Mini Éclairs and Cannolis, Peaches and Cream

Buffets are based on two hours maximum.

For Groups of 10 to 24 guests an additional service fee of \$100 will apply.

Buffets are not available for less than 10 guests. A maximum 300 guests is recommended.

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lunch buffets

Southern Lunch Buffet 35

Chicken and Leek Soup

Sliced Melons

Sweet and Sour Cole Slaw

Marinated Sliced Tomatoes and Cucumbers
with Sweet Onion Vinaigrette

Potato Salad Southern Style

Buttermilk Battered Southern Fried Chicken

Braised Beef Short Ribs

Shrimp and Grits

Macaroni and Cheese

Buttered Green Beans

Corn Bread and Buttermilk Biscuits

Peach Cobbler with Whipped Cream

Banana Pudding

Health Smart Buffet 34

Wild Mushroom and Barley Soup

Spinach, Chayote and Cucumber Salad, Orange Vinaigrette
Romaine and Watercress Salad, Honey Dijon Vinaigrette
Tomato, Green Onion and Avocado Salad, Cumin Vinaigrette

Today's Seafood Catch with Toasted Almonds and Lemon Sauce

Baked Chicken with Tarragon and White Wine Sauce

Whole Wheat Penne Pasta with Roasted Vegetables and Parmesan

Cilantro Couscous

Green Beans with Diced Tomatoes

Caramel Custard

Fresh Tropical Fruits Medley, Yogurt Dressing

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lunch buffets

South of the Border Buffet 35

Chicken Tortilla Soup

Hearts of Palm with Ancho Chili Vinaigrette

Saffron Potato Salad

Grilled Vegetables Salad

Seafood salad with Lime and Cilantro

Chicken and Cheese Enchiladas, Green Mole Sauce

Sliced Achiote Seasoned Skirt Steak, Chile de Carbol Sauce

Red Chili Stuffed Tomatoes

Spanish Rice

Black Beans and Corn

Fresh corn Tortilla Chips with Pico de Gallo and Sour Cream

Baked Custard with Caramel Sauce

Coconut Cheese Cake

Italian Buffet 32

Minestrone Soup

Caesar Salad

Penne Pasta Salad with Spinach and Goat cheese

Grilled Vegetables Salad with Pesto Vinaigrette

Linguini with Mini Italian Meatballs Marinara

Tri Colored Cheese Tortellini with Shrimp and Pesto Sauce

Breast of Chicken Marsala

Fried Eggplant with Parmesan Cheese

Sautéed Zucchini and Onions

Flat Breads with Olive Tapenade

Warm Garlic Bread

Italian Rum Cake

Ricotta filled Cannolis

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box lunch sandwich selections 25

Turkey Club

Sliced Turkey Breast, Havarti Cheese, Apple Smoked Bacon, Lettuce and Tomato on an Egg Roll

Italian Hoagie

Cotto Salami, Capiocola, Pepperoni, Mortadella, Provolone Cheese, Lettuce and Tomato with Vinegar Dressing

Thai Chicken Wrap

Marinated Chicken, Peppers, Chiles, Bean Sprouts, Lettuce and Tomato with Asian Dressing on a Whole Wheat Tortilla

Peppercorn Roast Beef

Shaved Pepper Seasoned Roast Beef, Boursin Cheese, Bermuda Onion, Lettuce and Tomato on French Baguette

Health Smart Grilled Vegetables

Grilled Portobello Mushroom, Zucchini, Balsamic Onions, Provolone, Lettuce and Tomato on Whole Grain Bread

box lunches include:

Choice of one selection from each:

Dilled Yogurt Potato Salad or
Apple, Carrot and Cabbage Slaw with
Pineapple Dressing or
Grilled Vegetable Penne Pasta Salad

Bag of Terra Chips or Pretzels

Apple, Banana or Pear

Chocolate Chip Cookie or Oatmeal Cookie
or Brownie

Soft Drink or Bottled Water

Mayonnaise, Mustard, Napkin and Utensils
are included

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cold hors d'oeuvres

per piece 4.50

Grilled Herb & Vegetable Tart with Pesto Drizzle
Grilled Shrimp, Goat Cheese & Avocado on Garlic Crostini
Tuna Tartar with Mango on a Mini Spoon
Seared Ahi Tuna on Corn Tortilla Crisp
Red Caviar on a Toasted Baguette
Smoked Pacific Salmon with Lemon Crème Fraiche
Salmon and Asparagus Tulip with Honey Dijon Mustard
Foie Gras and Kiwi on Pumpnickel
Chilled Maine Lobster Claw with Horseradish Tarragon Sauce
Seared Sea Scallop and Pineapple Salsa wrapped in Parma Ham
Mini Taco with Chicken, Beef, Shrimp or Tuna Tartar
Sliced Beef Tenderloin with Truffle Mayonnaise on Crisp Ciabatta

per piece 4.00

Brie with Fresh Berry Compote
Tomato, Basil & Mozzarella with Balsamic Glaze on Crostini
Herb and Garlic Cream Cheese, Belgian Endive Spears and Micro Greens
California Roll with Wasabi Ginger Sauce
Seafood salad with Dill Mayonnaise on Artichoke Bottom
Smoked Salmon with Lemon Crème Fraiche on Crouton
Smoked salmon Mousse and Capers in Puff Pastry shell

Hors d'oeuvres are presented in a minimum of 25 pieces per selection.

Passed hors d'oeuvres require attendants at \$100 each.

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hot hors d'oeuvres

per piece 4.50

Lobster Claw with Drawn Lemon Butter
Jumbo Lump Crab & Lobster Cake with Nantua Sauce
Lobster Medallions on a Bed of Porcini Mushrooms with Sherry Sauce
Smoked Chicken, Shitake Mushroom & Truffle Oil Savory Tart
Grilled Lamb Chop with Mint Relish
Beef Tenderloin Medallion with Béarnaise Sauce
Beef or Chicken Pirozhki with Béarnaise Sauce

per piece 4.00

Spinach & Cheese Stuffed Jumbo Mushrooms with Rosetta Sauce
Panko Breaded Shrimp with Soy Dipping Sauce
Shrimp Spring Roll with Plum Sauce
Shrimp Tempura with Wasabi Ginger Sauce
Lump Crab Cake with Lime Dill Sauce
Seared Sea Scallops with Pesto Cream
Chicken Quesadilla with Salsa & Sour Cream
Pecan Crusted Chicken Tenders with Peach Chutney
Sesame Crusted Chicken Tenders with Sweet & Sour Sauce

Grilled Cajun Chicken Tenders with Creole Sauce
Italian Sausage in Pastry with Pomodoro Basil Sauce
Baby Back Rib with Blueberry BBQ Sauce
Pepper Crusted Steak Satay with Brandy Sauce
Beef Brochette with Roasted Garlic Cabernet Sauce
Beef Wellington with Choron Sauce

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THE PLACE TO MEET.

hot hors d'oeuvres

per piece 3.50

Wild Mushroom Tart

Fried Artichoke Heart with Marinara Sauce

Spicy Vegetable Samosa

Vegetable Spring Roll with Sweet & Sour Sauce

Petite Cranberry & Brie Roll

Low Country Shrimp Kebob with Creole Sauce

Spicy Curried Shrimp with Yogurt Sauce

Bay Scallops in Puff Pastry

Salmon & Shrimp Cake with Remoulade Sauce

Fried Chicken Tenders with Honey Mustard Sauce

Spicy Barbecue Chicken Wings

Buffalo Chicken Tenders with Blue Cheese Dressing

Coney Island Hot Dog with Sweet Mustard Relish

Pulled Pork Biscuit with Smoked Hickory Barbecue Sauce

Italian Meatballs with Marinara Sauce and Parmesan Cheese

Petite Philly Cheese Steak

Beef Bourguignon in Puff Pastry

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THE PLACE TO MEET.

cold presentations

Vegetable Crudités Cocktail 5

Fresh Vegetables Assortment with Blue Cheese, Herbed Ranch and Onion Dips
Served in individual Cocktail Glasses

Antipasto Display 8

Grilled Sweet Peppers, Sun Dried Tomatoes, Portobello Mushrooms, Artichoke Hearts, Olives, Baby Buffalo Mozzarella Cheese, Cappiocola, Prosciutto, Genoa Salami, Pepperoni, Ciabatta & Focaccia Breads

Imported and Domestic Cheeses 7

Imported and Domestic Cheese Display with Berries, French Bread and Crackers

Fresh Fruit and Berries 6

Assorted Fresh Fruits and Berries with Honey Yogurt Dipping Sauce

Chips and Dip 9

Warm Homemade Pita Chips and Tortilla Chips
Warm Spinach and Artichoke Dip, Crab and Spinach Dip, Jalapeno and Cheddar Cheese Dip

Seafood Bar 24

Snow Crab Claws, Jumbo Shrimp, Oysters on the Half Shell, Maine Lobster Claws and Tails, and Steamed Black Mussels presented on Ice
Served with Horseradish, Lemon, Cocktail Sauce, Shallot Vinegar.
6 Pieces Per Guest - 25 Guest Minimum.

Sushi Bar 19

Tuna, Shrimp, Salmon, Smoked Fish or Vegetable Rolls
Served with Fresh Ginger, Wasabi and Soy Sauce
4 Pieces Per Guest - 25 guest minimum

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added.

Crowne Plaza Atlanta Perimeter at Ravinia

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THE PLACE TO MEET.

carving stations

Pepper Crusted New York Strip Loin 350

Creamy Horseradish Sauce, Cajun Mustard, Mayonnaise, Petit Rolls

Serves 25 Guests

Roast Tenderloin of Beef 300

Béarnaise Sauce, Whole Grain Mustard, Petit Rolls

Serves 20 Guests

Beef Wellington 375

Pastry Wrapped with Mushroom Duxelle, Béarnaise Sauce and Madeira Sauce

Serves 25 Guests

Boneless Roast Turkey Breast 250

Peach Chutney, Cranberry Orange Relish, Mayonnaise, Sweet Potato Rolls

Serves 30 Guests

Honey Glazed Ham 300

Honey Mustard, Mayonnaise, Sweet Potato Rolls and Parker House Rolls

Serves 50 Guests

Roast Leg of Lamb with Rosemary 200

Apple Mint Chutney, Petit Rolls

Serves 30 Guests

Pacific Salmon in Pastry 275

Stuffed with Spinach, Cream Cheese, Shrimp and Sun Dried Tomatoes
Dill Mayonnaise and Nantua Sauce

Serves 30 Guests

Brown Sugar Crusted Smoked Pork Loin 300

Pineapple Chutney, Whole Grain Dijon Mustard, Sweet Potato Rolls, Biscuits

Serves 40 Guests

Receptions are based on two hours maximum.

Carving stations require an attendant at \$100 each. We recommend 1 station attendant per 75 guests.

Prices are per station unless otherwise noted. A 22% taxable service charge and sales tax will be added.

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THE PLACE TO MEET.

create your own to order

Pasta Station 14

Select two types of Pasta: Angel Hair, Fusilli, Spinach and Cheese Ravioli, Tri-colored Meat Tortellini

Select three Sauces: Alfredo, Bolognese, Pesto Cream, Rosetta

Olives, Sun Dried Tomatoes, Green Onions, Parmesan Cheese, Cheese Baguettes

Fajita Station 15

Marinated Flank Steak and Chicken Strips, Shrimp, Sautéed Peppers and Onions, Spanish Rice

Warm Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese, Salsa, Sour Cream and Guacamole

Shrimp and Cheese Grits Martini Bar 14

Creamy Stone Ground Georgia Grits with White and Yellow Cheddar Cheese in individual Cocktail Glasses

Top with Sautéed Shrimp, Peppers and Onions, Bacon, and Chives

Sweet Potato Biscuits

Mashed Potato Martini Bar 12

Yukon Gold and Georgia Sweet Potatoes served in individual Cocktail Glasses, Bacon Bits, Green Onions, Cheddar Cheese, Blue Cheese, Marshmallow, Sweet Butter, Sour Cream

Slider Station 16

Black Angus Burger, Bread-and-Butter Pickle and Cheddar Cheese Savannah Shrimp Cake, Shredded Lettuce and Chow Chow Portobello Burger, Wilted Spinach, Balsamic Onions and Provolone Barbecued Chicken, Dill Pickle and Cole Slaw

Cajun Seasoned Match Stick Potato Fries

Pastry Wrapped Baked Brie 250

Baked with Apricot Preserves and Toasted Almonds

Serves 50 to 60 Guests

Receptions are based on two hours maximum.

Stations require an attendant at \$100 each.

We recommend 1 station attendant per 75 guests.

Stations are available for 25 guest minimum.

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added.

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THE PLACE TO MEET.

reception - final touches

Miniature Sweets 12

Assorted Miniature French Pastries, Petits Fours, Napoleons, Cannolis, Éclairs, Fruit Tarts, Cheese Cakes, Chocolate Covered Nut Clusters

Georgia Treats 12

Peach Cobbler, Bread Pudding with Bourbon Sauce, Red Velvet Cake, Strawberry Shortcake, Pecan Bars, Key Lime Tarts

Chocolate Fountain 12

Choice of Milk, Dark or White Chocolate Fondue
Cantaloupe, Honeydew, Pineapple and Strawberries
Marshmallows, Pretzel Rods and Pound Cake Cubes

100 Guest Minimum

Receptions are based on two hours maximum.

Stations include Coffee and Tea Selection.

Stations are available for 50 guest minimum.

We recommend 1 station attendant per 75 guests.

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THE PLACE TO MEET.

receptions from around the world

75 person minimum. Please select four regions.
Based on four hours maximum.

Asia

Asian Stir-Fry Station with Beef, Seafood and Vegetables
Vegetable Lo Mein or Pork Fried Rice or Vegetable Fried Rice
Chicken Pot Stickers with Wasabi Dipping Sauce
Sushi and Sashimi
Ginger, Teriyaki, Soy and Sweet & Sour Sauce

France

Selected French Cheese with Fresh Berries
French Bread and Crackers
Miniature French Pastries

India

Vegetable Samosas
Curry Seasoned Fried Fish
Tandoori Marinated Chicken Tenders
Tomato and Cucumber Salad

Italy

Antipasto
Tri-Colored Cheese filled Tortellini with Pesto Sauce
Penne Pasta and Italian Meatballs with Marinara Sauce
Parmesan and Garlic Seasoned Bread

75 per person

Mexico

Chicken Fajita Station with Warm Flan Tortillas
Red Peppers, Red Onions, Salsa and Sour Cream
Fresh Tortilla Chips with Pico de Gallo
Beef and Vegetable filled Tamales with Green Chili Salsa

South Pacific

Macadamia Crusted Mahi-Mahi with Lime Cilantro Sauce
Polynesian style Spare Ribs with Hawaiian Teriyaki Sauce
Papaya Salad

Atlantic Coast

Seafood Raw Bar of Chilled Crab Claws, Crab Legs
Oysters on the Half Shell, Green Mussels and Shrimp
Miniature Atlantic Coast Crab and Shrimp Cakes, Lime Tartar Sauce

Mid West America

Carved 1855 Angus Beef Strip Loin with Horseradish Cream
and Parker House Rolls

Gulf Coast

Shrimp and Crawfish Etouffee
Spicy Creole Chicken Tenders
Crawfish Louie Salad, Red Beans and Rice

Prices are per person. A 22% taxable service charge and sales tax will be added.

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THE PLACE TO MEET.

plated dinner entrées

Portobello Wellington 34

Pastry Wrapped Portobello Mushrooms and Julienne Vegetables with White Marsala Mushroom Sauce

Angel Hair Pasta

Steamed Baby Spinach

Roasted Pecan Crusted Chicken 38

Pecan Crusted Roasted Airline Breast with Apricot Glaze

Scalloped Potatoes

Green Asparagus and Baby Carrots

Grilled Filet Mignon 48

Grilled Tenderloin Filet on Mushroom Polenta Cake with Cognac Sauce

Parisienne Potatoes

Green and White Asparagus Bundle

Seared Alaskan Wild Salmon 42

Seared Marinated Salmon with Chardonnay Dill Sauce

Mediterranean Orzo

French Green Beans and Julienne Carrots

Roasted Lamb Chops 46

Pistachio Crusted Rack of Lamb with Cognac Mint Sauce

Truffle Mashed Potatoes

Grilled Squash and Stuffed Tomato

Roasted Pork Tenderloin 38

Fennel Rubbed Pork Tenderloin with Sage Demi Glace

Potato Pancakes

Grilled Seasonal Vegetables

Entrees include your selection of salad and dessert, dinner rolls, coffee and tea selection. Appetizers are an additional charge.

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added.

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plated dinner entrées

Charbroiled Rib Eye Steak 46

Grilled Center Cut Rib Eye Steak with
Mushroom Bordelaise Sauce

Yukon Gold Double Baked Potato

Grilled Vegetables

Seared Striped Bass 48

Pan Seared Sea Bass with Saffron Cream

Parmesan Risotto

Roasted Asparagus

Baked Mushroom Stuffed Chicken 38

Wild Mushroom Stuffed Chicken Breast on a bed of Spinach
with Pinot Noir Sauce

Truffle Mashed Potatoes

Breast of Chicken Scaloppine 38

Sautéed Breast of Chicken with Sun-Dried Tomatoes,
Marsala Wine sauce

Herb Seasoned Saffron Risotto

Sautéed Spinach and Julienne Carrots

Grilled New York Strip Steak 46

Charbroiled Black Angus New York Strip Steak
with Herbed Shallot Butter

Roasted Yukon Gold Potatoes

Grilled Plum Tomato and Broccoli

Seared Halibut Fillet 38

Seared Halibut Fillet with Watercress Sauce

Polenta Cake

Sautéed Snow Peas

Entrees include your selection of salad and dessert, dinner rolls, coffee and tea selection. Appetizers are an additional charge.

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plated dinner entrées

Create Your Own Dual Entrée 52

Grilled Filet Mignon with Cognac Sauce 3 additional per person

Sliced Beef Tenderloin with Truffle Madeira Sauce 3 additional per person

Sliced Three Pepper Crusted Roast Sirloin with Merlot Sauce

Seared Herb Seasoned Chicken Breast with Tarragon Sauce

Mushroom Stuffed Baked Chicken Breast with White Truffle Sauce

Grilled Sea Bass with Regency Sauce 2 additional per person

Grilled Jumbo Shrimps with Lemon Butter 2 additional per person

Seared Halibut Fillet with Watercress Sauce

Grilled Sea Scallops with Pesto Cream Sauce

Select two entrees to be served together
on the same plate.

Entrees include our Chef's vegetable selection,
your choice of salad and dessert, dinner rolls,
coffee and tea service.

Appetizers are an additional charge.

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added.

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plated dinner appetizers

appetizers — select one

- Lobster Bisque with Golden Fleuron 5
- Onion Soup with Applejack and Three Cheese Crouton 5
- Tomato and Basil Soup 5
- Ahi Tuna and California Roll with Wasabi, Ginger and Soy 7
- Chilled Savannah Shrimp with Horseradish Cocktail Sauce 8
- Crab Cake with Lemon Capers Butter Sauce 8
- Wild Mushroom Strudel with Béarnaise Sauce 7
- Mushroom and Smoked Chicken Breast Tart with Amontillado Sauce 7
- Spinach and Ricotta filled Cannelloni with Rosetta Sauce 6

Entrees include your selection of salad and dessert, dinner Rolls, coffee and tea selection. Appetizers are an additional charge.

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plated dinner salads and desserts

salads — select one

Baby Spinach, Red and Yellow Pear Tomatoes, Julienne Roasted Red Peppers, Toasted Almonds, Crumbled Blue Cheese, Ranch Dressing

Romaine Hearts, Caramelized Onions, Mandarin Orange Sections, Manchego Cheese, Basil Vinaigrette

Bibb Lettuce Cup with Julienne Mixed Greens, Belgian Endive, Enoki Mushrooms, Tomato Concasse, Lemon Vinaigrette

Butter Lettuce with Chambord Poached Pear Half, Sliced Strawberry, Candied Walnuts, Herb Cheese, Raspberry Vinaigrette

Red and Yellow Beefsteak Tomatoes, Buffalo Mozzarella, Julienne Basil Leaves and Red Onion, Balsamic Glaze

Caesar Salad with Garlic Crostini and Shaved Parmesan

desserts — select one

Pear Tart with Vanilla Sauce, Almond Tuile

White Chocolate Mousse with Raspberries, Chocolate Coated Gaufrette

Peanut Butter Pie with Chocolate Sauce

Key Lime Cheesecake with Mango Sauce

Tiramisu with Espresso Sauce

Peach and Hazelnut Tart with Fruit Glaze

Four Layer Chocolate Torte with Chocolate Praline Cream and Caramelized Pecans

White Chocolate Velvet Bombe with Raspberries

Passion Fruit Mousse with an Almond Biscuit

Homemade Peach Ice Cream with Pecan Shortbread

Baked Alaska with Warm Brandied Cherry Sauce

Entrees include your selection of salad and dessert, dinner rolls, coffee and tea selection. Appetizers are an additional charge.

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plated dinner — alternative options

Monday

Baked Eggplant and Polenta Cakes with Rosemary and Feta seasoned Roasted Plum Tomatoes, Bell Peppers, and Kidney Beans

Tuesday

Grilled Vegetable Brochette with Brown Rice Pilaf, Tomato-Caper Vinaigrette

Wednesday

Vegetable and Ricotta filled Lasagna with Mozzarella and Parmesan

Thursday

Angel Hair Pasta with Roasted Italian Vegetables and Parmesan

Friday

Macaroni and Cheese Casserole with Caramelized Onions and Roasted Red Peppers

Saturday

Portobello Mushroom Ragout with Sun-Dried Tomato Polenta

Sunday

Tortellini and Vegetable Kebobs with Italian Pesto Salsa

Dinner alternative options are priced the same as the primary entree. A 22% taxable service charge and sales tax will be added.

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THE PLACE TO MEET.

plated dinner — a la carte entrée service

A la Carte Entrée 72

appetizer — select one

Lobster Bisque with Golden Fleuron

Ahi Tuna and California Roll with Wasabi, Ginger and Soy

Wild Mushroom Strudel with Béarnaise Sauce

salad — select one

Baby Spinach, Red and Yellow Pear Tomatoes,
Julienne Roasted Red Peppers, Toasted Almonds,
Crumbled Blue Cheese, Ranch Dressing

Butter Lettuce with Chambord Poached Pear Half,
Sliced Strawberry, Candied Walnuts, Herb Cheese,
Raspberry Vinaigrette

Caesar Salad with Garlic Crostini and Shaved Parmesan

Please select appetizer, salad, three entrées and a dessert.

Guests select individual entrée accompanied by
our Chef's vegetable selection.

Individual personal menu, dinner rolls, coffee
and tea selection are included.

50 person minimum to 150 person maximum.

entrée — select three to be offered to each guest

Grilled Filet Mignon on a Blue Cheese Crouton
with Mushroom Cap and Truffle Sauce

Charbroiled New York Strip Steak with Bordelaise Sauce
and Grilled Red Onions and Wild Mushrooms

Seared Halibut with Watercress Sauce and Polenta Cake

Grilled Free Range Chicken Breast with Smoked Shiitake
Mushroom Sauce over Stir-fried Vegetables

Grilled Jumbo Shrimp with Crawfish Etouffee Sauce
over White Cheddar Cheese Grits Cake

dessert — select one or select two to alternate

Pear Tart with Vanilla Sauce, Almond Tuile

White Chocolate Velvet Bombe with Raspberries

Four Layer Chocolate Torte with Chocolate Praline Cream
and Caramelized Pecans

Sautéed Bananas with Dark Rum and Brown Sugar
over French Vanilla Ice Cream

Warmed Bing Cherries with Kirsch Brandy over
French Vanilla Ice Cream

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THE PLACE TO MEET.

dinner buffets

Southern Buffet 54

Red Onion, Cucumber and Tomato Salad
Southern Style Potato Salad

Local Greens with Tomatoes, Cucumber, Chickpeas,
Crumbled Goat Cheese, Peach Vinaigrette
and Ranch Dressings

Southern Fried Chicken
Sautéed Georgia Shrimp with Plain or Cheddar Grits
Hickory Smoked Pork Loin with Blackberry Barbecue Sauce

Mashed Potatoes with Pan Gravy
Sweet Potato Casserole with Brown Sugar and Pecans
Turnip, Collard and Kale Greens with Smoked Turkey

Corn Bread and Sweet Potato Biscuits with Peach Butter

Peach Cobbler with Whipped Cream
Bourbon-Pecan Pie
Old Fashioned Coconut Cake

Southern Buffet Enhancements

Buffet enhancements require an attendant at \$100 each

Baked Madeira Glazed Country Ham Station 4 per person
Served with Fig Relish and Pear Chutney

Roast Sirloin Station 5 per person
Served with Horseradish and Pan Gravy

Ice Cream Station 3 per person
Vanilla, Chocolate or Butter Pecan Ice Cream
Sautéed Peaches
Brownies and Angle Food Cakes
Chocolate Fudge Topping
Whipped Cream
Maraschino Cherries

Beverage Enhancements

Peach Bellini 7 each

Peach Bellini Non-Alcoholic Punch 44 per gallon

Buffets are based on two hours maximum. For Groups of 10 to 24 guests an additional service fee of \$100 will apply.

Not available for less than 10 guests. A maximum 300 guests is recommended.

All Buffets include Coffee and Tea, Iced Sweet Tea or Iced Peach Tea.

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added.

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dinner buffets

Crowne Dinner Buffet 56

Hearts of Palm with Chives Salad
Tomato Zucchini Salad

Garden Greens with Tomatoes, Red Onions, Feta Cheese,
Pecan Vinaigrette and Ranch Dressings

Seared Breast of Chicken with White Marsala Sauce
Peppercorn Crusted Roast Sirloin with Pinot Noir Sauce
Baked Salmon with Lemon Dill Sauce
Penne with Sun-Dried Tomatoes, Leeks, and Roasted Peppers
in Basil Cream

Rosemary Roasted Red Skin Potatoes
Steamed Seasonal Vegetables with Lemon Butter

Assorted Artisan Breads with Butter

Apple Cobbler with Whipped Cream
Key Lime Cheese Cake
White Chocolate Mousse
Fresh Fruits and Berries

Cajun Buffet 54

Chicken and Okra Gumbo

Shrimp and Crab Louis
Mardi Gras Salad with Cranberries and Pecans,
Pecan Vinaigrette and Ranch Dressings

Blackened Rib-Eye Steak with Mushrooms
Cajun seasoned Grilled Chicken with Creole Mustard Sauce
Crawfish Étouffée

White Rice
Red Beans
Green Beans with Julienne Celery Root

Assorted Artisan Breads with Butter

White Chocolate Bread Pudding with Rum Sauce
Deep Dish Pecan Pie
Praline Parfait

Buffets are based on two hours maximum.

For Groups of 10 to 24 guests an additional service fee of \$100 will apply.

Not available for less than 10 guests. A maximum 300 guests is recommended.

All Buffets include Coffee and Tea, Iced Sweet Tea or Iced Peach Tea.

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added.

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beverages

sparkling wines & champagne

Korbel Brut, California	29
Mumm Napa Brut Prestige, California	39
La Maraca Trevisio Prosecco, Italy	34
Veuve Cliquot Ponsardin Brut Yellow Label, France	89

white wines

MacMurray Ranch Sonoma Coast Pinot Gris, California	39
Maso Canali Trentino Pinot Grigio, Italy	39
Ecco Domani delle Venezie Pinot Grigio, Italy	30
Dancing Bull Sauvignon Blanc, California	30
Whitehaven Marlborough Sauvignon Blanc, New Zealand	43
Mirassou Monterey County Riesling, California	30
Martin Codax Rías Baixas Albariño, Spain	34
McWilliam's Hanwood Estate Chardonnay	30
William Hill Estate Central Coast Chardonnay, California	32
Frei Brothers Sonoma County Chardonnay, California	39

red wines

DaVinci Tosca Chianti D.O.G.C., Italy	32
Mirassou Pinot Noir, California	30
MacMurray Ranch Sonoma Coast Pinot Noir, California	39
Red Rock Winery Merlot, California	30
Frei Brothers Dry Creek Valley Merlot, California	39
Las Rochas Calatayud Garnacha Viñas Viejas, Spain	34
Gascón Mendoza Malbec, Argentina	32
McWilliam's Hanwood Estate Cabernet Sauvignon	30
Louis M. Martini Sonoma Cabernet Sauvignon, California	42

Your Catering Sales Manager is available for wine pairing suggestions with our menu selections, and for additional pricing on wines not included here.

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added.

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beverages

hosted bar per drink

Premium Brand Cocktails	7
Deluxe Brand Cocktails	8
Top Shelf Brand Cocktails	9
Premium Brand Wines	7
Deluxe Brand Wines	8
Top Shelf Brand Wines	9
Domestic Beers	6
Premium Beers	7
Cordials	10
Premium Brand Martinis	10
Frozen Drinks	9
Soft Drinks	3.50
Bottled Waters	3.50
Champagne Punch	58 per gallon

Bartender Fees - 1 Bartender per 75 Guests

A \$100 fee will be charged for each bartender for a period of up to 3 hours. Each additional hour will be \$30 per Bartender.

Prices are per person unless otherwise noted. A 22% taxable service charge and sales tax will be added. An additional 3% city liquor tax will be charged on cocktails.

open bar per person

Premium Brands 17 for first hour, 10 for additional hour

Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Seagram's VO Whiskey, Cutty Sark Scotch, Canyon Road Wines

Deluxe Brands 19 for first hour, 11 for additional hour

Absolut Vodka, Tanqueray Gin, Captain Morgan Spice Rum, Jose Cuervo 1800 Tequila, Jack Daniel's Black Bourbon, Crowne Royal Whiskey, Dewar's Scotch, McWilliam's Wines

Top Shelf Brands 20 for first hour, 12 for additional hour

Grey Goose Vodka, Bombay Sapphire Gin, Myers's Rum, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, MacMurray Ranch Wines

Domestic Beers include:

Budweiser, Budweiser Light, Miller Light and O'Doul's

Premium Beers include:

Amstel Light, Corona, Heineken, and Samuel Adams

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THE PLACE TO MEET.

beverages

cash bars per drink

Premium Brand Cocktails	7.75
Deluxe Brand Cocktails	8.75
Top Shelf Brand Cocktails	10
Premium Brand Wines	7.50
Deluxe Brand Wines	8.50
Top Shelf Brand Wines	9.50
Domestic Beers	6.50
Premium Beers	7.50
Cordials	11
Premium Brand Martinis	11
Frozen Drinks	10
Soft Drinks	3.75
Bottled Waters	3.75

bartender & cashier fees

There is a \$350 revenue minimum for each cash bar. Any shortage to that minimum will be added to the Master Account.

All Bars require 1 Bartender per 100 guests.

A \$100 Bartender fee will be charged for each Bartender for a period of up to three hours. Each additional hour will be charged \$30 per hour.

Bartender fees will be waived once a \$500 revenue minimum per bartender is achieved.

All Cash Bars require 1 Cashier per 100 guests.

A \$100 Cashier fee will be charged for each Cashier for a period of up to three hours. Each additional hour will be charged \$30 per hour.

Cashier fees are non-refundable.

Cash bar drink prices include a 7% sales tax and an additional 3% city liquor tax on cocktails and cordials.

alcoholic beverage policy

Alcoholic beverages may be sold to and consumed by persons 21 years of age and older. Proper identification issued by a government agency containing a description of the person, the person's photograph and the person's date of birth is required to purchase alcoholic beverages.

Prices are per person unless otherwise noted. Prices include a 7% sales tax and an additional 3% city liquor tax on cocktails.

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THE PLACE TO MEET.

information

alcoholic beverages

Alcoholic beverages may not be brought into the Hotel for use in function rooms. The sale and service of alcoholic beverages is regulated by the Georgia State Liquor Commission. As a licensee, the Crowne Plaza Atlanta—Perimeter at Ravinia is responsible for these regulations. Any beverages not purchased from the hotel will be subject to a corkage charge.

food services

The Hotel is responsible for the quality and freshness of the food served to its guests. Due to local health regulations, food may not be taken off the premises after it has been prepared and served to its guests. Additionally, no food may be brought into the hotel.

service charges and taxes

A 22% taxable service charge and applicable taxes will be added to all Food and Beverage prices, all Room Rental charges, and all Swank Audio Visuals charges.

guarantees

A final guarantee of the number of attendees anticipated will be required 72 hours by 12:00 noon prior to all meal functions or the contracted number will be used. This number will be your guarantee and is not subject to reduction after this 72 hour deadline. We will be prepared to serve 5% over the guarantee number. You will be charged for the guaranteed number of attendees or the exact number served, whichever is greater. A service charge of \$100.00 will be applied to buffet functions if attendance is 24 persons or less.

function rooms

Function rooms are assigned by the number of people attending and the room setup required. Room rental charges plus a 22% service charge are based on your agenda as outlined in the Contract. Should the size of your group or your requirements change, additional room rental charges may apply.

The Hotel reserves the right to change room locations should your attendance change or as deemed necessary by the hotel.

The function time noted on the event order is the time that the room will be reserved for your use. Late check-out charges may apply if you do not vacate the room at the time specified.

Prices are per person unless otherwise noted. Prices include a 7% sales tax and an additional 3% city liquor tax on cocktails.

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THE PLACE TO MEET.

information

prices

Prices quoted do not include a 22 % service charge or Georgia State, DeKalb County, and City of Dunwoody Sales Taxes. Georgia State law requires sales tax charged on service charges.

Prices are subject to change without notice. Guaranteed prices will not be given more than 90 days in advance of any function. Additional labor fees may be incurred if you do not meet minimum covers for certain menu items.

payment

Terms of payment will be established in your contract. Advance deposits and payment in full may be required.

parking

The Hotel offers Valet Parking and Self Parking. Please contact your Crowne Meetings Manager for details and rates.

cancellations

Cancellations must be made within a reasonable amount of time as outlined in your Sales Contract. A service charge will be applied if a cancellation is made after the cut-off period. If a group finds it necessary to cancel a function, expenses incurred by the Hotel in preparation for the function become the responsibility of the client.

signage

All signage to be placed in the Hotel must be professionally printed and its placement to be pre-approved with your Crowne Meetings Manager. Flip chart signs are not allowed in any public area. If your group desires to hang or adhere posters, banners, or other material in any function room your Crowne Meetings Manager will assist you.

banners and display items

Banners or display items may not be attached to any stationary wall, floor, or ceiling with nails, staples or tape unless approved by your Crown Meetings Manager. Any damages that occur by using these items will be charged to the client's account. Notification to hang banners must be received 24 hours prior to the event. A fee for hanging banners will be applied based on the banner size.

technical services

Swank Audio Visuals is the Hotel's preferred provider for audio visual equipment. In the event an outside vendor or provider is used, a fee may be applied to your master account. Please discuss your audio visual needs with your Crowne Meetings Manager.

Prices are per person unless otherwise noted. Prices include a 7% sales tax and an additional 3% city liquor tax on cocktails.

Crowne Plaza Atlanta Perimeter at Ravinia

4355 Ashford Dunwoody Road | Atlanta, GA 30346-1521

770.395.7700 | www.cpravinia.com

THE PLACE TO MEET.

information

electrical

Electrical needs will be assessed and charged varying on your on your electrical needs. Please discuss these with your Crowne meetings Manager in advance.

vendor move in / move out

Exhibit companies, florists, decorators, and entertainers must schedule their move-in and move-out times with the event's Crowne Meetings Manager. All move-in and move-out must occur through our Loading Dock area.

Florists and decorators are responsible for removing all of their items promptly at the conclusion of the event. The Hotel cannot be responsible for items left behind. Vendors are responsible for removing their own trash.

shipping and receiving

Packages for meetings may be delivered to the Hotel two working days prior to the meeting date with notification and approval from your Crowne Meetings Manager. Packages which arrive more than two days prior to an event cannot be accepted due to storage limitations. Package handling fees will be applied for the handling, storage and shipping of boxes, crates and pallets. The client is responsible for these appropriate charges.

The following information should be on all packages:

Hotel Address

Group Name

Date of Function

Name of Intended Recipient (not the Hotel sales and catering contact or Crowne Meetings Manager)

additional security

The Hotel cannot assume liability for damage or loss of personal property or equipment left in any function room. If you require additional security, your Crowne Meetings Manager can assist with these arrangements. All security personnel to be utilized during your event are subject to Hotel approval.

property damage

Client is responsible for any damages done to the property by the client's guests, attendees, employees, independent contractors or other agents under the client's control.

green meetings



The hotel is Green Globe Certified and meets the international requirements of the Global Sustainable Tourism Criteria (GSTC). Your Crowne Meetings Manager can assist you in arranging a "Green" event.

Prices are per person unless otherwise noted. Prices include a 7% sales tax and an additional 3% city liquor tax on cocktails.