



CROWNE PLAZA®

ATLANTA - RAVINIA

THE PLACE TO MEET.

It is Our Pleasure to Offer You the Following Amenities When Creating Your Day to Remember

*Honeymoon Suite for the Bride and Groom with delivery of
Champagne and Chocolate Covered Strawberries
(Minimum Reception of 75 persons)*

Chair Covers with Organza Sash at an additional charge

Wedding Cakes are included in All Wedding Menu Packages

Cake Cutting Fees are Complimentary when arranging your cake through the Hotel

Floor Length White or Black Linens with White or Black Overlays

Gold and Silver Charger Plates to Accent your Tables (up to 200)

Round Mirrors and Votive Candles on Your Tables to Complement your Centerpieces

Silver Table Stanchions and Table Numbers

Dance Floor and Staging for Your Entertainment

Bartender Fees and Chef Fees are Complimentary with our Wedding Packages

Designated Server for the Bride and Groom

Custom Menu Planning Available

Reduced Price for Ceremony Room

Discounted Guest Room Rates for your Out of Town Guests

Customized Diagrams for your event

*Complimentary Covered Self Parking
Valet Event Parking Available*

Access to Our Beautiful Garden Area for your Photographs and Garden Reception



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A Non-Refundable Deposit of 25% of the food and beverage minimum for the Event is required at signing. The deposit will be applied towards the total price. For your convenience we can setup a payment schedule for future deposits. All Payment dates for future deposits will be noted in the contract.

Final payment is due two weeks before the event.

There is a minimum expenditure in Food and Beverage. That expenditure is based on the Room, Day and Date Selected. If you achieve the minimum expenditure, the room assigned will be complimentary, if not the remaining will be due in room rental.

A guarantee of the number of attendees is required three business days prior to your event. The hotel prepares 5% over that number. If the hotel is not notified of your guaranteed number, your initial attendance stated in the contract will be used for the guarantee of payment and food service.

All prices quoted do not include tax and service charge. Service charge is taxable. Currently, the tax is 7% and service charge is 22%. These are subject to change.

Menu prices are guaranteed for six months unless otherwise noted in writing.

Advise your Catering Manager of all decorations and entertainment. Glitter and Confetti cannot be used in any decoration because of the extensive cost for clean up. Fog Machines cannot be used in the hotel because of the hotel's sensitive security/fire safety system. Open flames are also not permitted in the hotel, due to local fire ordinances.

The Guest Room Rate will be offered until a Specific Date, which is usually two weeks prior to your event. This is the 'Cut Off' date. After that date, the rate may not be available to your guests. Therefore, it is important that reservations are made prior to that date.

Hotel will provide at no charge, a reasonable amount of equipment for the setup of your event. These complimentary arrangements do not include special setups or extraordinary formats that would deplete Hotel's present in-house equipment to the point of requiring rental of an additional supply to accommodate the event's needs. If special setups or extraordinary formats are requested, Hotel will present two alternatives, the rental cost for additional equipment; or change the extraordinary setup to a standard format, avoiding the additional cost.

4355 Ashford Dunwoody Road
Atlanta, GA 30346
770-395-7700 x.2133
www.cpravinia.com

The Savannah Wedding

Lunch Package served until 2:00 PM

One Hour Hosted Bar

*Offering Call Brands of Liquors, House Wines,
Imported and Domestic Beer, Soft Drinks and Bottled Waters*

Cold Hors D' Oeuvres

(Select Two, Butler passed)

Curry Shrimp presented in a Phyllo Cup

Charred Pepper Tuna with Wasabi

Thai Peanut Chicken in Phyllo Cup

Smoked Beef Tart with Creamy Horseradish

*Artichoke Heart with Gorgonzola
Cheese on Crostini*

Belgian Endive with Curried Crab

Cheese Display

*Imported and Domestic Cheeses Presentation
served with Seasonal Berries, Lahvosh and French Bread*

Wine Service with Lunch

Entrees

(Select one entrée)

Grilled Rosemary Chicken

Romaine and Spinach Salad...

*Romaine Lettuce and Spinach Leaves, Diced Tomatoes
White Button Mushrooms, Cheese and Croutons*

*Grilled Breast of Chicken with Rosemary and Herbs
served with Chardonnay Sauce*

Lyonnaise Potatoes and Tomato Broccoli Floret

\$53.95 per person

*Please Add 22% Service Charge and Applicable Tax to all Prices
4355 Ashford Dunwoody Road Atlanta, GA 30346
Phone: (770) 395-7700 Fax: (770) 522-9257*

The Savannah Wedding

Sliced Sirloin

Caesar Salad...

Romaine Lettuce, Parmesan Cheese

Herb Garlic Croutons

Sliced New York Sirloin Steak with Merlot Mushroom Sauce

Stuffed Potato and California Mixed Vegetables

\$62.95 per person

Orange Roughy

Ravina Salad...

Mixed Seasonal Greens topped with

Enoki Mushrooms, Cucumbers and Sliced Tomatoes

Seared Orange Roughy with Artichoke, Mushrooms and Dill Beurre Blanc

Couscous and Haricot Vert

\$58.95 per person

Filet Mignon and Crab Cake

Camellia Salad...

Bibb Lettuce and Field Greens presented in a Radicchio Cup with

Diced Tomatoes, Julienne Cucumbers and Sprouts

Filet Mignon with Cabernet Sauce and Chesapeake Lump Crab Cake

with Shallot Beurre Blanc

Mini Stuffed Potato with Grilled Vegetables, Tomato Provencal

\$70.95 per person

Champagne Toast

Wedding Cake

A Beautiful Designed & Deliciously Prepared Wedding Cake

Please Add 22% Service Charge and Applicable Tax to all Prices

4355 Ashford Dunwoody Road Atlanta, GA 30346

Phone: (770) 395-7700 Fax: (770) 522-9257

The Ravinia Wedding

Four Hour Hosted Bar

*Offering Call Brands of Liquors, House Wines
Imported and Domestic Beer
Soft Drinks and Bottled Waters*

Cold Hors D' Oeuvres

(Select Three, Butler Passed)

*Thai Peanut Chicken in
Phyllo Cup*

*Artichoke Heart with
Gorgonzola Cheese on Crostini*

California Roll

*Charred Pepper Tuna
with Wasabi*

*Smoked Beef Tart with
Creamy Horseradish*

*Belgian Endive with
Curried Crab*

Cheese Display

*Imported and Domestic Cheeses Presentation
served with Seasonal Berries, Lahvosh and French Bread*

Hot Hors D' Oeuvres

(Select Three Served Buffet Style)

Chicken Sonoran Purse

Salmon and Goat Cheese Purse

Shrimp Tempura

Wild Mushroom Tart

*Sweet Potato Puff with
Nutmeg Dipping Sauce*

*Coney Island with Sweet
Relish Mustard*

The Ravinia Wedding

Entrees

(Select one entrée)

Chardonnay or Cabernet Sauvignon Offered with Meal

Sea Bass

Camellia Salad...

*Bibb Lettuce and Field Greens presented in a Radicchio Cup with
Diced Tomatoes, Julienne Cucumbers and Sprouts*

*Sea Bass served with Lobster and Artichoke Beurre Blanc
Sesame Rice with Wasabi Soy Sauce and Julienne of Seasonal Vegetables
\$107.95 per person*

Grilled New York Strip Steak

Ravinia Salad...

Mixed Seasonal Greens topped with Enoki Mushrooms, Cucumbers and Sliced Tomatoes

*Grilled New York Strip-Seared, Sliced and Fanned, served with a Truffle Shallot Sauce
Dauphinoise Potatoes & Seasonal Vegetables
\$104.95 per person*

Grilled Breast of Chicken California

Ashford Salad...

Frisee, Bibb, Watercress, Spinach Jicama and Julienne Red Bell Peppers

*Grilled Breast of Chicken Served with a Artichoke Mushroom Mornay Sauce
Asparagus, Stuffed Tomato and Birds Nest filled with Duchess Potatoes
\$100.95 per person*

The Ravinia Wedding

Filet Mignon

Ravinia Salad...

Mixed Seasonal Greens topped with Enoki Mushrooms, Cucumbers and Sliced Tomatoes

*Filet Mignon with Cognac Sauce served with
Birds Nest with Parisian Potatoes, Haricot Vert Bundle and Baby Carrots
\$113.95 per person*

Mushroom Trio Chicken

Dogwood Salad...

*Hearts of Romaine, Diced Tomatoes, Crumbled Bleu Cheese,
Pine Nuts and Croutons*

*Roasted Breast of Chicken stuffed with Portabella, Button and Shitake
Mushroom Duxelle Garlic Butter and Summer Truffle Sauce
Garlic Mashed Potatoes, Vegetable Bundle and Tomato Provencal
\$101.95 per person*

Sliced Tenderloin of Beef and Orange Roughy

Camellia Salad ...

*Bibb Lettuce and Field Greens in a Radicchio Cup with Diced Tomatoes,
Julienne Cucumbers and Sprouts*

*Sliced Tenderloin of Beef with Cognac Truffle Sauce
and Orange Roughy with Lemon Dill Sauce
Stuffed Potato, Asparagus Spears, Tomato Provencal
\$111.95 per person*

Champagne Toast

Wedding Cake

A Beautiful Designed & Deliciously Prepared Wedding Cake

Viennese Pastries Table

*A Deluxe Presentation of French Pastries
served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas
Whipped Heavy Cream, Flavored Creamers, Cinnamon Sugar, Chocolate Sticks
Shaved White, Milk and Semi Sweet Chocolates, and Rock Candy Stir Sticks*

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The Royal Wedding

Five Hour Hosted Bar

*Offering Call Brands of Liquors, House Wines
Imported and Domestic Beer, Soft Drinks and Bottled Waters*

Cold Hors D' Oeuvres

(Select Four, Butler passed)

*Thai Peanut Chicken in
Phyllo Cup*

*Artichoke Heart with
Gorgonzola Cheese on
Crostini*

Chicken Yakitori

*Charred Pepper Tuna
with Wasabi*

*Smoked Beef Tart with
Creamy Horseradish*

*Belgian Endive with
Curried Crab*

*Smoked Salmon on
Focaccia with
Caper Cream Cheese*

*Open Beef Canapés with
Caper Mayo*

*Peppered Roast Beef on
Crostini with
Horseradish Sauce*

Cheese Display

*Imported and Domestic Cheeses Presentation
served with Seasonal Berries, Lahvosh and French Bread*

Hot Hors D' Oeuvres

(Select Four, Served Buffet Style)

*Coconut Chicken with
Hawaiian Ponagusa Sauce*

Chicken Sonoran Purse

Shrimp Tempura

*Salmon & Goat
Cheese Purse*

Wild Mushroom Tart

*Sweet Potato Puff with
Nutmeg Dipping Sauce*

*Kosher Coney Island with
Sweet Relish Mustard*

Sweet Onion Tart

*Grilled Baby Lamb Chops,
Tarragon Mustard Sauce*

*Crab Cakes,
Lime Tartar Sauce*

*Crab Rangoon with
Tequila Dipping Sauce*

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The Royal Wedding

Entrees

(Select one entrée)

Chardonnay or Cabernet Sauvignon Offered with Meal

Chicken Oscar

Ashford Salad...

Frisee, Bibb, Watercress, Spinach, Jicama and Julienne Red Bell Peppers

*Grilled Chicken topped with Crab Meat, Asparagus, Light Fromage Sauce
Asparagus, Stuffed Tomato, Birds Nest filled with Duchess Potatoes*

\$115.95 per person

Grilled New York Strip Steak

Dogwood Salad...

Hearts of Romaine, Diced Tomatoes, Crumbled Bleu Cheese, Pine Nuts, Croutons

*New York Strip Seared, Sliced and Fanned
served with a Truffle Shallot Sauce*

Dauphinoise Potatoes & Seasonal Vegetables

\$119.95 per person

Tournedos of Beef

Ashford Salad...

Frisee, Bibb, Watercress, Spinach, Jicama and Julienne Red Bell Peppers

*Twin Tournedos of Beef with Artichoke and Crab Meat
with Mushroom Polenta, Perigourdine Sauce
Garlic Mashed Potatoes, Vegetable Bundle & Tomato Provencal*

\$138.95 per person

The Royal Wedding

Chilean Sea Bass

Camellia Salad...

*Bibb Lettuce and Field Greens presented in a Radicchio Cup with
Diced Tomatoes, Julienne Cucumbers and Sprouts*

*Grilled Chilean Sea Bass with Lobster Beurre Blanc
Sesame Rice with Wasabi Soy Sauce and Julienne of Seasonal Vegetables
\$135.95 per person*

Grilled Shrimp and Sliced Tenderloin of Beef

Hearts of Bibb Salad...

Bibb Lettuce, Belgian Endive, Diced Tomatoes and Enoki Mushrooms

*Grilled Shrimp and Sliced Tenderloin of Beef with Cognac Truffle Sauce
Timbale of Herbed Orzo with Cheese
Grilled Vegetables and Tomato Provencal
\$137.95 per person*

Champagne Toast

Wedding Cake

A Beautiful Designed & Deliciously Prepared Wedding Cake

Viennese Pastries Table

A Deluxe Presentation of French Pastries

*Served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas
Whipped Heavy Cream, Flavored Creamers, Cinnamon Sugar, Chocolate Sticks
Shaved White, Milk & Semi Sweet Chocolates, and Rock Candy Stir Sticks*

The Magnolia Wedding

Four Hour Hosted Bar

*Offering Call Brands of Liquors, House Wines
Imported and Domestic Beer
Soft Drinks and Bottled Waters*

Chardonnay or Cabernet Sauvignon Offered with Meal

Cold Hors D' Oeuvres

(Butler Passed)

*Smoked Salmon on Focaccia with Caper Cream Cheese
Charred Pepper Tuna with Wasabi
Phyllo Cup Stuffed with Curry Shrimp
Smoked Beef Tart with Creamy Horseradish
Chicken Yakitori*

Cheese Display

*Imported and Domestic Cheeses Presentation
served with Seasonal Berries, Lahvosh and French Bread*

Poached Salmon Presentation

Whole Poached Salmon served with Appropriate Condiments, Crackers and Cocktail Breads

Hot Hors D' Oeuvres

(Select Four-Served Buffet Style)

Coconut Chicken with Hawaiian Pongusin Sauce

Chicken Sonoran Purse

Salmon & Goat Cheese Purse

*Grilled Baby Lamb Chops,
Tarragon Mustard Sauce*

Shrimp Tempura

*Crab Cakes,
Lime Tartar Sauce*

*Crab Rangoon with
Tequila Dipping Sauce*

Wild Mushroom Tart

*Sweet Potato Puff With
Nutmeg Dipping Sauce*

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The Magnolia Wedding

Carving Stations...

Black Pepper Roasted Tenderloin of Beef

~or~

Herb Crusted Sirloin of Beef

served with Truffle Mayonnaise and Tarragon Shallot Sauce

Cajun Pork Loin, Plum Sauce

Miniature Sliced Baguettes

Pasta Station...

Angel Hair Pasta, Fried Cheese and Spinach Ravioli and Bowtie Pasta

served with Marinara, Alfredo and Rosetta Sauces (on the side)

Accompanied by Parmesan Cheese, Olives, Oven Dried Tomatoes,

Green Onions and Cheese Baguettes

Champagne Toast

Wedding Cake

A Beautiful Designed & Deliciously Prepared Wedding Cake

Viennese Pastries Table

A Deluxe Presentation of French Pastries

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Whipped Heavy Cream, Flavored Creamers, Cinnamon Sugar, Chocolate Sticks

Shaved White, Milk and Semi Sweet Chocolates, and Rock Candy Stir Sticks

\$107.95 per person

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The Diamond Wedding

Four Hour Hosted Bar

*Offering Call Brands of Liquors, House Wines
Imported and Domestic Beer
Soft Drinks and Bottled Waters*

Chardonnay or Cabernet Sauvignon Offered with Meal

Cold Hors D' Oeuvres

(Select Three, Butler Passed)

*Thai Peanut Chicken in
Phyllo Cup*

*Artichoke Heart with
Gorgonzola Cheese
on Crostini*

California Roll

*Charred Pepper Tuna
with Wasabi*

*Smoked Beef Tart with
Creamy Horseradish*

*Belgian Endive with
Curried Crab*

Cheese Display

*Imported and Domestic Cheeses Presentation
served with Seasonal Berries, Lahvosh and French Bread*

Hot Hors D' Oeuvres

(Select Three Served Buffet Style)

Chicken Sonoran Purse

Salmon and Goat Cheese Purse

Shrimp Tempura

Wild Mushroom Tart

*Sweet Potato Puff with
Nutmeg Dipping Sauce*

*Coney Island with
Sweet Relish Mustard*

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The Diamond Wedding

Buffet Dinner with Ice Carving

Dogwood Salad

Buffalo Mozzarella and Tomato Salad

Grilled Vegetable Salad

Seared Tilapia with Lemon Beurre Blanc

Wild Mushroom Ravioli with Tomato Provencal

Almond Chicken with Apricot Glaze

Tenderloin of Beef with Cognac Sauce

Scalloped Potatoes

Walnut Infused Brown Rice

Seasonal Vegetables

Champagne Toast

Wedding Cake

A Beautiful Designed & Deliciously Prepared Wedding Cake

Viennese Pastries Table

A Deluxe Presentation of French Pastries

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Whipped Heavy Cream, Flavored Creamers, Cinnamon Sugar, Chocolate Sticks

Shaved White, Milk and Semi Sweet Chocolates, and Rock Candy Stir Sticks

\$119.95 per person

The Dogwood Wedding

A La Carte Dinner Menu

Allow your guests to order their Entrée at the Table

This is a four course menu

You Select the Soup or Appetizer, Salad and Wedding Cake

Your Guests will be allowed to choose one of the three different Entrees listed below.

Four Hour Hosted Bar

Offering Call Brands of Liquors, House Wines

Imported and Domestic Beer

Soft Drinks and Bottled Waters

Chardonnay or Cabernet Sauvignon Offered with Meal

Cold Hors D' Oeuvres

(Select Three, Butler Passed)

*Thai Peanut Chicken in
Phyllo Cup*

*Artichoke Heart with
Gorgonzola Cheese
on Crostini*

California Roll

*Charred Pepper Tuna
with Wasabi*

*Smoked Beef Tart with
Creamy Horseradish*

*Belgian Endive with
Curried Crab*

Cheese Display

Imported and Domestic Cheese Presentation

served with Seasonal Berries, Lahvosh and French Bread

Hot Hors D' Oeuvres

(Select Three Served Buffet Style)

Chicken Sonoran Purse

Salmon and Goat Cheese Purse

Shrimp Tempura

Wild Mushroom Tart

*Sweet Potato Puff with
Nutmeg Dipping Sauce*

*Coney Island with Sweet
Relish Mustard*

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The Dogwood Wedding

Soup or Appetizer

(You select one)

Wild Mushroom and Rice Soup

Lobster Bisque

Smoked Chicken Ravioli with Pesto, Rosetta Sauce

Salad

(You select one)

Ravina Salad...

Mixed Seasonal Greens topped with Enoki Mushrooms, Cucumbers and Sliced Tomatoes

Hearts of Romaine Salad....

Hearts of Romaine, Pear Tomatoes Roasted Red Peppers and Herb Garlic Croutons

Camellia Salad....

*Bibb Lettuce and Field Greens in a Radicchio Cup with
Diced Tomatoes, Julienne Cucumbers and Sprouts*

Entrées

Honey Smoked Salmon

Filet Mignon

Chicken with Crabmeat, Béarnaise Sauce

Artisan Breads or Rolls, Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Champagne Toast

Wedding Cake

A Beautiful Designed & Deliciously Prepared Wedding Cake

Viennese Pastries Table

A Deluxe Presentation of French Pastries

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

*Whipped Heavy Cream, Flavored Creamers, Cinnamon Sugar, Chocolate Sticks
Shaved White, Milk and Semi Sweet Chocolates, and Rock Candy Stir Sticks*

\$152.95 per person

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