



Turn Your Wedding Dreams Into Reality

The day you've been dreaming of will soon be here! The two of you are ready to celebrate the beginning of your new life together and we at Crowne Plaza Atlanta Midtown are ready to help! We know that a lot goes into planning your special day, and our dedicated wedding professionals will be with you every step of the way. With over 55 years of combined experience and nearly 500 weddings to our credit, the experts at The Crowne Plaza Atlanta Midtown are the choice of many discerning couples. From professional wedding planning and catering consulting, to the culinary arts led by our Executive Chef, our staff will leave no detail to chance. With our panoramic banquet rooms on the 25th floor, featuring unsurpassed views of the Atlanta Skyline and our beautiful Georgia Ballroom, the Crowne Plaza Atlanta Midtown has a perfect venue for the wedding of your dreams.

We look forward to being at your service!



Silver Crowne Wedding Package

Floor Length White or Navy Blue Table Linen

Choice of White or Navy Blue Coordinating Napkins

White Chair Covers or Gold Chiavari Chairs
For your Head Table or Sweetheart Table

Choice of 2 Butler Passed Hors D' Oeuvres

Call Brand Bar

Champagne Toast

Elegant Dinner

Complimentary Suite for Your Wedding Night

Complimentary Tasting and Personal Catering Professional

Special Hotel Room Rates for Your Guests

Complimentary Suite for Your One Year Anniversary Night

Please feel free to ask your catering professional for any items not listed on our menu. We will be happy to custom design a plated menu or buffet to enhance the vision of your reception to make your special day, truly special. All prices are subject to a 24% Service Charge and 8% Sales Tax.

Five Hour Premium Brand Liquor Open Bar

Vodka – Svedka
Gin – Beefeater
Rum – Bacardi
Bourbon – Jim Beam
Canadian Blended Whiskey – Canadian Club
Blended Scotch Whiskey – Dewar's White Label
Amaretto – Disaronno
Sauza – Tequila
Cordials – Sambuca, Bailey's Irish Crème, Frangelico

Cocktail Hour

Choice of Two Butler Passed Hors D' Oeuvres
Based on One Piece per Person

COLD CANAPÉS

Caprese Skewer with Balsamic Glaze
Avocado Toast (V)
Shrimp Cocktail 6
Bruschetta (V)
Smoked Salmon on English Cucumber
Pimento Cheese Devilled Eggs
Avocado truffle Devilled Eggs
Cranberry Goat Cheese Tartlet (V)

HOT HORS D' OEUVRÉS

Mini Chicken Wellington
Mini Beef wellington
Jerk Chicken Skewers
Raspberry Brie en Croute (V)
Beef Meatballs
Dijon Rosemary Lamb Chop
Mini Franks in Puff Pastry and Dijonnaise
Vegetable Skewer (V)
Potato Latkes with Applesauce
Beef Cocktail Franks en Croute

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Salad

SELECT ONE – ALL VEGETARIAN

GRILLED BABY GEM SALAD

Fresh Baby Greens with Assorted Baby Vegetables
House Made Balsamic Vinaigrette Dressing

CLASSIC CAESAR

Hearts and Leaves of Crisp Romaine,
House Baked Herbed Croutons,
Freshly Grated Parmesan Cheese
Served with Genuine Caesar Dressing

GRAPE, FETA AND ALMOND SALAD

Classic Mediterranean Greens with
Fresh Grapes and Shaved Almonds
Served with House Made Mint and Lemon Vinaigrette

FIELD GREEN SALAD

Curly Frisée, Arugula and Shaved Brussels Sprouts
Served with Toasted Pecans,
Dried Cranberries and an
Herbed Red Wine Vinaigrette

ASIAN SALAD

Bok Choy, Leeks and Radish
Served with a Gingered Mandarin Orange Dressing

All Salads Served with House Baked Artisan Breads and Creamery Fresh Butter

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Plated Entrées

SELECT TWO

HERB ROASTED CHICKEN BREAST

Lemon pepper cream sauce | Vegetable Medley | Herb rice pilaf
\$82.50 per person

SLOW BRAISED BONELESS CHICKEN THIGHS

Red wine, mushrooms, tomato | Brown Sugar Roasted Gourmet Baby Carrots | Whipped Idaho Potatoes
\$82.50 per person

PEACH GLAZED SALMON

Sweet Peach Glaze | Haricot Vert | Mediterranean Couscous
\$85.50 per person

SEARED MAHI MAHI

Cilantro, lemon | Broccoli Florets | Saffron Rice with Sliced Almonds
\$88.50 per person

BEEF TENDERLOIN

Hearty Beef Jus | Squash and Zucchini Batons with Roasted Red Peppers and Onions | Roasted Fingerling Potatoes
\$91.50 per person

BRAISED LAMB SHANK

Potato Kugel | Carrot Tzimmes
\$88.50 per person

DUET OF LAMB CHOPS

Lamb Demi-Glace | Yukon Gold Potato Puree | Grilled Asparagus
\$91.50 per person

PRIME RIB

Horseradish cream, Jus | Seasonal Vegetable Medley | Whipped Garlic Yukon Gold Potatoes
\$95.50 per person

VEGETARIAN

VEGETABLE NAPOLEON (GF)

Squash and Zucchini Ribbons grilled layered with Tomato Sauce and Parmesan Cheese
\$75.50 per person

SEASONAL VEGETABLE RISOTTO (GF)

Perfect risotto Combined with seasonal vegetables and Asiago or Parmesan Cheese
\$78.50 per person

All Selections Serviced with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

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