



THE SKY

ROOM



ELEVATE YOUR EVENT



TURN YOUR WEDDING DREAMS INTO REALITY

We Invite You To Visit Our Stunning Event Space
On The 25Th Floor of the Crowne Plaza Atlanta Midtown.
With Over 4,800 Square Feet of Space Featuring Floor-To-Ceiling Windows
A 360 Degree View of Atlanta's Magnificent Skyline,
The Sky Room Offers a Breathtaking Backdrop for Your Event

SKY BALLROOM

- 250 Guests for Cocktail Reception
- 130 Guests for Plated Dinner or Dinner Buffet
- 25th Floor with Floor to Ceiling Windows
- 175 for Action Stations
- 360 Degree View of Atlanta Skyline





WEDDING PACKAGES INCLUDE:

(4) Hour Deluxe Host Bar Service (Included in Menu Pricing)

Floor Length White or Black Linen/Napkins

Gold Chiavari Chairs in SKY ROOM Only

Champagne Toast

Dance Floor

Complimentary Cake Cutting and Service

Waived Bartender Fees

Complimentary menu Tasting with Our Executive Chef

Complimentary Up Lighting

****Complimentary One-Bedroom Suite for Couple for Two Nights****

Discounted Courtesy Room Rates for Your Out of Town Guests

****Double IHG Rewards Club Points Signing Bonus****



PLATED DINNERS

Includes:
4 Hour Deluxe Brand Bar
Two Passed Hors D' Oeuvres Upon Guests Arrival
Plated Dinner
Complimentary Cake Cutting | Champagne Toast | Coffee Station

Passed Hors D'oeuvres
Please Choose Two

COLD SELECTION

Grilled Chicken &
Avocado Pico En Croustade

Siracha Shrimp, Lemon Crème,
Zest & Cucumber

Caprese' Skewer

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on
Scallion Wonton

Beef Carpaccio Red Onion &
Confit on Crostini

HOT SELECTION

Bacon Wrapped Scallops

Mini Beef Wellington

Boursin Stuffed Mushrooms

Andouille Sausage En Croute

Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Tempura Shrimp with Japanese Dressing

Vegetable Samosas





THE SKY

ROOM

Starters

Please Choose One

Local Bibb Lettuce Salad
Italian Vinaigrette

Mini Wedge Salad
Chopped Tomato, Bacon,
Bleu Cheese Crumbles & Dressing

Spinach & Frisée Salad
Feta Cheese, Dried Cranberries & Toasted Almonds
Raspberry Vinaigrette

Mixed Field Greens
Shredded Carrot & Grape Tomatoes
Citrus Vinaigrette

Seasonal Lettuces
Roasted Grapes, Goat Cheese & Sunflower Seeds
Balsamic Vinaigrette

Entrées

Please Choose One

Grilled Chicken
with Shitake Mushroom Jus and
Sweet Potato Mouseline & Broccolini

Petite Filet Mignon & Chicken
5oz Petite Filet Mignon with Herbed Au Jus
Basil Crusted Chicken with Pernod Spinach
Cream with Potato Hash &
Broccolini

Florentine Stuffed Chicken
with Smoked Gouda Béchamel
Sundried Tomato Orzo, Wilted Spinach

Salmon Oscar with Hollandaise
Fresh Crabmeat & Pepper,
Potato Hash & Asparagus

Seasonal Veggie Risotto
Risotto Combined with
Seasonal Vegetables

Marinated Sirloin & Scampi Shrimp
with Truffle Cream,
Roasted New Potatoes
Haricot Vert

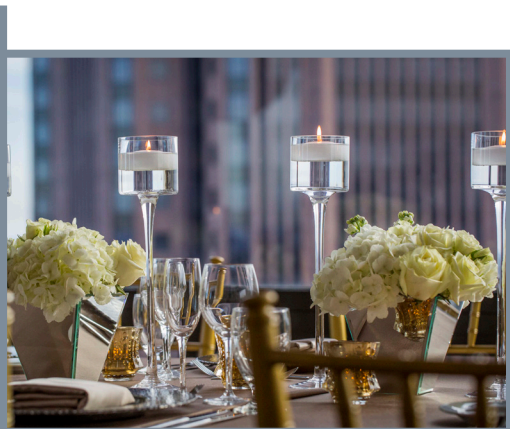
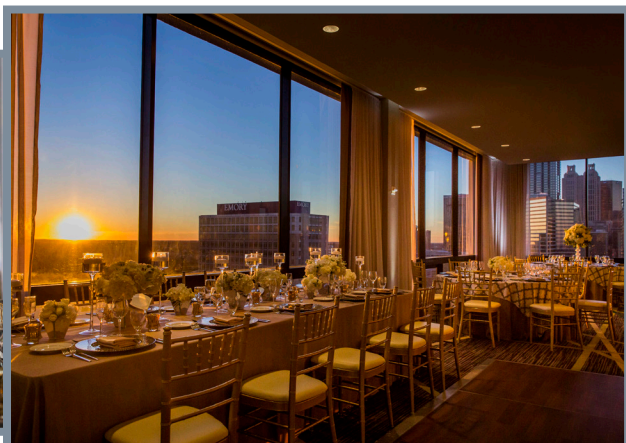
Snapper & Chicken
Sautéed Snapper &
Grilled Breast of Chicken with a Lemon
Buerre Blanc served with Mashed
Cauliflower & Chopped Chives
Grilled Yellow Squash

Dill Salmon
Fillet of Grilled Salmon
with Dill Cream Sauce
Basmati Rice, Roasted Brussels Sprouts

Petit Filet of Beef
with Bordelaise Sauce
Roasted Garlic Smashed Potato &
Haricot Vert

Surf & Surf
Trout Pecandine & Sautéed Shrimp with
Tomato Bacon Sauce
Mashed Cauliflower & Chopped Chives
Brussels Sprouts

Vegetable Napoleon
Squash, Zucchini Ribbons Grilled Layered
with Tomato Sauce & Parmesan Cheese



Station Reception

Includes:
4 Hour Deluxe Brand Bar
Two Passed Hors D' Oeuvres Upon Guests Arrival
Complimentary Cake Cutting | Champagne Toast | Coffee Station

Passed Hors D'oeuvres
Please Choose Two

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Caprese' Skewer

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Beef Carpaccio Red Onion & Confit on Crostini

HOT SELECTION

Bacon Wrapped Scallops

Mini Beef Wellington

Boursin Stuffed Mushrooms

Andouille Sausage En Croute

Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Tempura Shrimp with Japanese Dressing

Vegetable Samosas



Station Reception-Continued

Please Choose Salad Bar or Reception Display

Salad Bar

Deluxe Salad Bar with Assorted Toppings of Chopped Tomatoes, Red Onion, Egg, Bacon, Mushrooms & Croutons
Choice of Two Dressings

Reception Display

Aged Vermont Cheddar Cheese, Maytag Bleu, Baby Gouda, Seasonal Fruit & Seasonal Vegetable Crudité

Stations

Please Choose Two or Three

All Stations: Culinarian Fee

Chef Carving Station

Pepper Crusted Beef Tenderloin, Horseradish Cream, Black Shallot Sauce

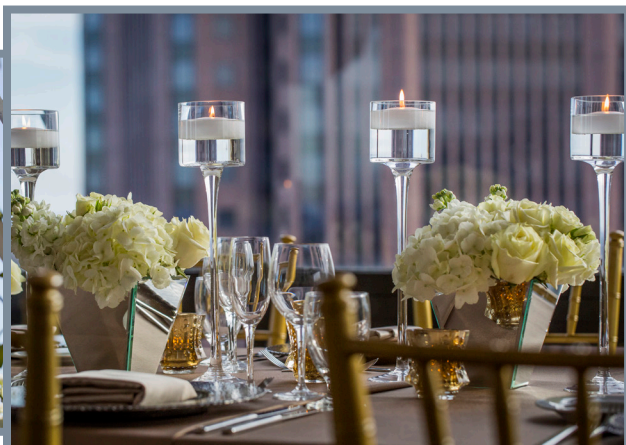
Roasted Sirloin of Beef, Wild Mushroom Sauce

Herb Crusted Australian Rack of Lamb, Apple Mint Relish

Roasted Pork Loin, Caramel Mustard Vinaigrette

Smoked Country Ham, Dr. Pepper Glaze

Smoked Turkey, Roasted Garlic Gravy



Station Reception-Continued

Mashed Potato Martini Bar

Truffle Whipped Potatoes accompanied by Beef Tips in Madeira Sauce & Chicken in Cream Sauce, Cheese, Bacon, Chives, Butter & Sour Cream

Pasta Station

Cheese Tortellini, Alfredo & Pomodoro Sauces, Grilled Chicken, Shitake Mushrooms, Garlic, Pine Nuts, Shrimp, Sun-Dried Tomatoes & Caramelized Onion Served with Warm Garlic Bread

Risotto Station

Creamy Risotto with Condiments of Crab, Roasted Garlic, Green Onions, White Wine & Alfredo Sauce

Stir-Fry Station

With Culinarial Attendant

Select Chicken or Pork to Stir-Fry with Assorted Vegetables, Fried Rice

Mac & Cheese Station

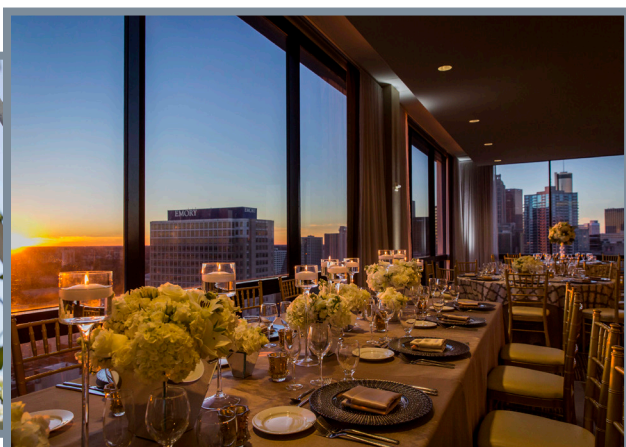
Al dente Macaroni with Buttery Cheddar cheese, Chives, Bacon, Ham

Grits Martini Bar

Shrimp	Tomatoes
Crab	Bourbon Mushrooms
BBQ Brisket	Caramelized Onions
Applewood Smoked Bacon	Sautéed Spinach
Shredded Cheddar	Clarified Butter

Two Stations

Three Stations



Wedding Buffet

Includes:
4 Hour Deluxe Brand Bar
Two Passed Hors D' Oeuvres Upon Guests Arrival
Complimentary Cake Cutting | Champagne Toast | Coffee Station

Passed Hors D'oeuvres
Please Choose Two

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Caprese' Skewer

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Beef Carpaccio Red Onion & Confit on Crostini

HOT SELECTION

Bacon Wrapped Scallops

Mini Beef Wellington

Boursin Stuffed Mushrooms

Andouille Sausage En Croute

Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Tempura Shrimp with Japanese Dressing

Vegetable Samosas



Wedding Buffet-Continued

Salads

Please Choose Two

Mixed Green Salad, Sun-Dried Tomatoes, Goat Cheese, Candied Pecans, Herb Vinaigrette, Ranch Dressing

Roma Tomato, Mozzarella & Fresh Basil Salad, Balsamic Dressing

Seasonal Fruit Salad

Entrée Selections:

Includes Chef's Selection of Sides

Please Choose Two or Three

Stuffed Chicken Florentine with Truffle Butter

Filet of Beef with Roasted Shallot Demi Glaze

Herb Grilled Salmon with Papaya Chile Salsa

Roasted Chicken with Smokey Grand Marnier Orange Sauce

Garlic Pesto Flavored Orzo Stuffed Chicken, Tomato Vodka Sauce

Loin of Pork Thyme Jus

Espresso Rubbed Tenderloin, Kahlua Butter

Pan Seared Snapper Florida Style

Butternut Squash Ravioli with Sage Beurre Blanc & Pepitas

Choice of Two Entrées Choice of Three Entrées



Enhancements

Hors D'Oeuvres

Minimum 50 Pieces

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Caprese' Skewer

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Beef Carpaccio Red Onion & Confit on Crostini

HOT SELECTION

Bacon Wrapped Scallops

Mini Beef Wellington

Boursin Stuffed Mushrooms

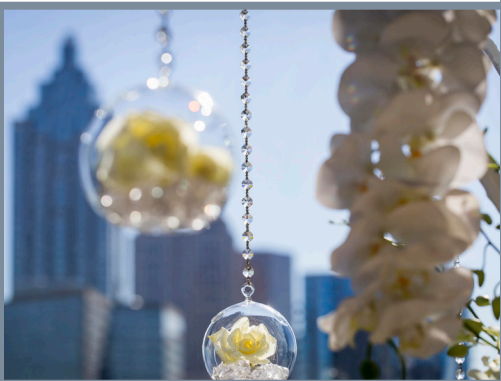
Andouille Sausage En Croute

Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Tempura Shrimp with Japanese Dressing

Vegetable Samosas



Sky Elevated Hors D'Oeuvres

Minimum 50 Pieces

COLD SELECTION

Balsamic Watermelon & Goat Cheese

Fromage D'affinos, Berries & Truffle Honey

Goat Cheese & Confit Tomato
Aged Balsamic Drizzle, Mini Flatbread

Chilled Jumbo Shrimp Mango Cocktail Sauce (GF)

Shrimp Ceviche
Lime & Coconut, Pineapple Salsa (GF)

Smoked Salmon & Dill Cream Cheese Cucumber

Shaved Tenderloin, Bleu Cheese
Pickled Red Onions Garlic Crisp

Prosciutto & Basil on Parmesan Crisp

HOT SELECTION

Baby Crab Cakes Saffron

Crab Stuffed Mushrooms

Crab Rangoon

Bacon Wrapped Shrimp

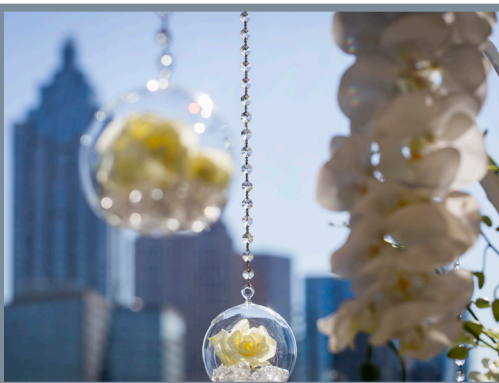
Coconut Shrimp

Firecracker Shrimp

Baby Lamp Chop
Mint Chimichurri

Sushi Grade Tuna on Wonton

California Roll Sushi Soy Sauce





THE SKY

ROOM

Displays

Minimum 50 People

Seasonal Fruit

Selection Of Fresh Cut Seasonal Fruits &
Wildflower Honey Dip

Baked Brie en Croute

Brie Cheese Baked In
Buttery Puff Pastry Dough
Served With Warm Berry Compote
175 Per Order

Under the Sea Station

Displayed on Carved Ice

Smoked Salmon, Smoked Trout, Smoked
Whitefish Salad, Smoked Shrimp & Scallop
Ceviche, Chive Sour Cream, Capers, Onion,
Hard Boiled Egg, Caviar
Flat Breads and Rye Toasts
Based on Five Pieces Per Person

Charcuterie

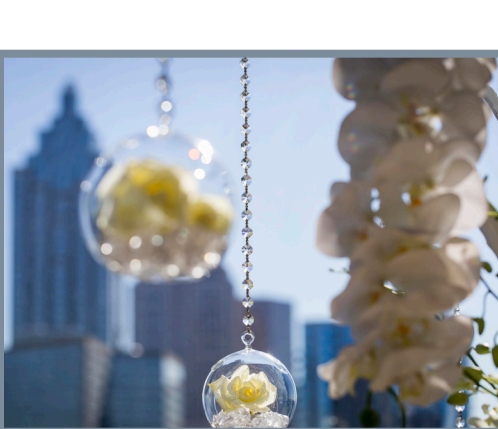
Cured Artisan Meats,
Pickled Assortment of Vegetables & Chutney
Served with Crostini

Farmers Market Crudité Display

Carrots, Celery, English Cucumber,
Watermelon Radish, Asparagus,
Assorted Squashes, Grape Tomato &
Broccoli, Avocado Ranch &
Creamy Chimichurri Dip

Gourmet Antipasto Display

Fire Roasted Peppers, Marinated Artichokes,
Grilled Vegetables & Olives
Cured Italian Meats & Artisanal Cheeses
Herb & Parmesan Breadsticks





THE SKY

ROOM

Enhanced Stations

Minimum 50 People

Quesadilla Bar

Chicken, Shrimp & Vegetarian, Guacamole, Pico de Gallo, Sour Cream, Salsa & Spanish Rice

Under the Sea Station

Displayed on Carved Ice

Smoked Salmon, Smoked Trout, Smoked Whitefish Salad, Smoked Shrimp and Scallop Ceviche, Chive Sour Cream, Capers, Onion, Hard Boiled Egg, Caviar, Flat Breads and Rye Toasts
Based on Five Pieces per person

Salad Station

Assortment of Gourmet Lettuces Snipped to Order
English Cucumber, Grape Tomatoes, Watermelon Radish, Dried Fruit, Sun-Dried Tomato, Spiced Pepitas, Blue Cheese Crumbles, Grated Parmesan, Buttermilk Peppercorn Ranch, Bleu Cheese & Balsamic Dressings

Fajita Bar

Chicken & Beef Fajitas, Warm Corn & Flour Tortillas, Traditional Accompaniments
(Gluten Free with Corn Tortillas)

Pasta Action Station

(Culinarian 95)

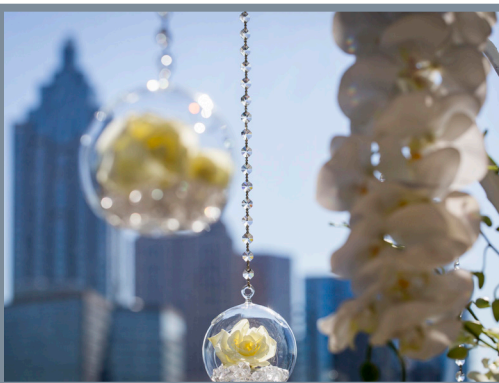
Cavatelli Pasta, Italian Sausage, Tomato Basil Pomodoro, Red Chile Flakes, Grated Parmigiano-Reggiano
Orecchiette Pasta, Rock Shrimp, Spinach, Red Bell Peppers & Pesto Sauce
Wild Mushroom & Goat Cheese Ravioli, Boursin Cream Sauce

Carving Station

Pepper Crusted Beef Tenderloin, Horseradish Cream, Black Shallot Sauce
(Serves 25)
Roasted Sirloin of Beef, Wild Mushroom Sauce
(Serves 30)
Herb Crusted Australian Rack of Lamb, Capers, Apple Mint Chutney (Serves 25)
Roasted Pork Loin, Caramel Mustard Vinaigrette
(Serves 25)
Smoked Country Ham, Dr Pepper Glaze
(Serves 50)

Mini Slider Station

Beef, Chicken, & Pulled Pork
with condiments of Chopped Onion, Pickles, Mustard, Mayonnaise & Ketchup Served with Potato Chips





THE SKY
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Late Night Snacks

Minimum 50 People

Mini Slider Station

Beef, Chicken, & Pulled Pork
With Condiments Chopped Onion,
Pickles, Mustard, Mayonnaise & Ketchup
Served with Potato Chips

Mini Sub Sandwiches

Fresh Mini Rolls Filled with
Deli Meat to include Ham, Roast Beef, & Turkey
Cheese, Bistro Sauce,
Shredded Lettuce & Tomatoes, Onions,
Potato Chips

Mac & Cheese Station

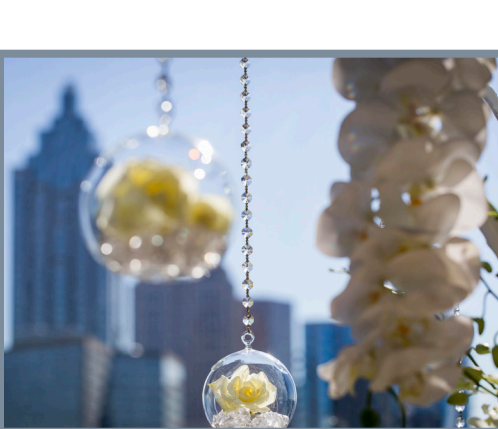
Al Dente Macaroni
With Buttery Cheddar Cheese & Chives,
Crumbled Bacon

Late Night Desset

Mini Petit Fours
Assorted Jumbo Cookies
Chocolate and Blondie Brownies,
Mini Lava Cakes, Mini Fruit Skewers with
Yogurt Dipping Sauce

Royal Cup Station

Freshly Brewed Royal Cup Coffee, Flavored Syrups,
Shaved Chocolate, Orange Zest,
Cinnamon Sticks,
Rock Candy, Swizzle Sticks,
Whipped Cream



Rehearsal Dinner Buffets

Southern BBQ

Cole Slaw or Potato Salad

Mixed Garden Salad with
Choice of Two Dressings

Jack Daniels Glazed
Grilled Chicken Breast

Pulled Pork Sliders

Corn on the Cob

Sweet Corn Bread

Chef's Choice of Starch

Chef's Choice of Desserts

Iced Tea, Lemonade & Coffee Service

Mexican Buffet

Garden Salad with
Choice of Two Dressings

Please Choose One

Fajitas

Chicken & Beef Fajitas, Warm Corn &
Flour Tortillas,
Traditional Accompaniments
(Gluten Free with Corn Tortillas)

Or

Tacos

Shredded Seasoned Chicken
Seasoned Ground Beef with
Assorted Toppings of Chopped Onion,
Tomatoes, Jalapeños, Black Olives, Sour
Cream, Guacamole, Salsa &
Shredded Cheese

Refried Beans
Spanish Rice

Chefs Choice of Desserts

Iced Tea, Lemonade & Coffee Service

Italian Buffet

Caesar Salad

Bowtie & Penne Pasta with
Marinara & Pesto Sauce

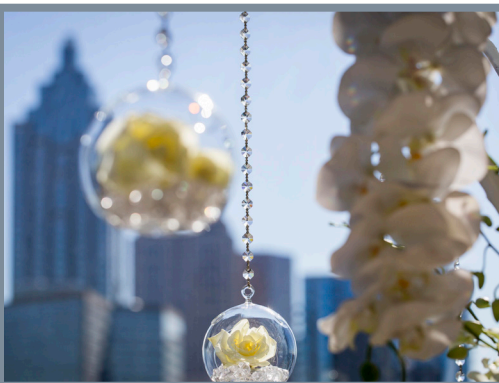
Sausage & Peppers

Chicken Parmesan

Seasonal Vegetables

Chef's Choice of Dessert

Iced Tea, Lemonade & Coffee Service





THE SKY
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Wedding Brunch

Available for Events Ending by 4 P.M.

Minimum 50 People

Assorted Cut Melon & Pineapple

Baby Greens with Cilantro Dressing & Orange Balsamic Vinaigrette

Fresh Baked Seasonal Breakfast Breads & Pastries

Bacon & Sausage

Fluffy Scrambled Eggs

Chef Attended Omelet Station (Attendant Fee is 95)

Fried Chicken Tenders and Waffles

Smoked Salmon with Capers, Diced Eggs, Cream Cheese & Chopped Onions

Breakfast Potatoes

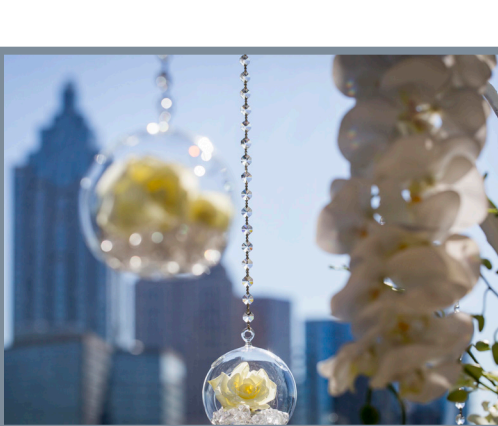
Sliced Filet of Beef with Bordelaise Sauce

Chef's Choice of Starch & Vegetable

Chef's Choice of Desserts

Assorted Juices, Fresh Brewed Coffee, Tea & Decaffeinated Coffee

*Includes 4 Hours of Mimosas





THE SKY
ROOM

Afternoon Buffet Reception

Available for events ending by 4:00 P.M.

Minimum 50 People

Champagne Toast

Salad

Please Choose One

Mixed Green Salad

Tender Mixed Greens, Cherry Tomato, Cucumber, Julienne Carrot and Black Olive
Choice of Balsamic Vinaigrette or Ranch Dressing

Greek Country Salad

Mesclun Mix, Sliced Tomato, Black Olives, Feta Cheese, Red Bell Pepper Strips
Balsamic Vinaigrette

Entree Selections

Please Choose One

Tequila Lemon Chicken Breast Cilantro Lime Sauce

Herb Stuffed Chicken with Pancetta

Sun-Dried Tomato & Feta Cheese, Basil Cream Sauce

Filet of Beef

Topped with Crumbled Gorgonzola, Porcini Mushroom Sauce

Seafood Florentine

On a Bed of Sautéed Spinach, Lemon Garlic Mayo

Chef's Choice of Starch and Vegetable

Freshly Brewed Coffee, Assorted Teas & Decaffeinated Coffee

*Add Beer and Wine





THE SKY

ROOM

The Bar

Full Bar Packages

Includes Deluxe Brand Liquors, Domestic & Imported Beers, Josh Cellars Wines
Soft Drinks & Bottled Water

Premium

Upgrade Add Additional Fee Per Person to Packages

Each Additional Hour:

Deluxe - Fee Per Person

Premium - Fee Per Person

Liquor

Vodka

Gin

Rum

Tequila

Bourbon

Scotch

Cordial

Deluxe

Tito's

Tanqueray

Bacardi

Jose Cuervo

Jack Daniels

Crown Royal

Grand Marnier

Premium

Grey Goose

Bombay Sapphire

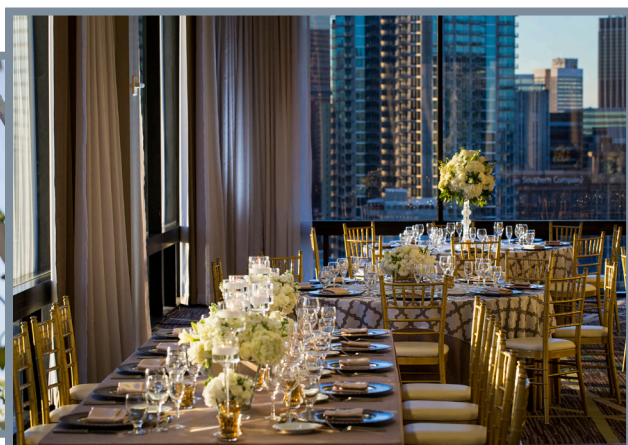
Appleton Estates

Patrone Silver

Makers Mark

Macallon 12 Year

Hennessey





Hotel Policies & Procedures

Payment / Guarantee:

The full estimated balance is due 14 days prior to your event. The exact number of guests attending your event is due 72 business hours prior to your event. This minimum number will be considered a guarantee for which you will be charged, even if fewer guests attend. If the actual number of attendees exceeds the guarantee on the day of the function, you will be charged for the higher number.

Cancellation:

A cancellation fee, as designated on the contract, will be applied if the cancellation occurs after a signed contract has been received.

Security:

The hotel cannot be held responsible for the damage or loss of any merchandise brought into the hotel, left unattended during any event or left in the hotel prior to or following an event.

Alcoholic Beverages:

The sale and service of all alcoholic beverages is regulated by the State of Georgia. The Crowne Plaza is responsible for the administration of the regulations. No alcoholic beverages may be brought into the hotel for a banquet function. Because we believe in serving alcohol with care, we reserve the right to refuse or discontinue service.

Tasting Opportunity:

Once your contract is signed, we will be happy to host you and up to two more guests for a food tasting when booking a plated meal. Tasting dates and times are at the discretion of the hotel and need to be planned four to six weeks prior to your event.

Food Service:

All food items must be supplied and prepared by the hotel. Due to current health regulations, neither food nor beverage may be brought in from the outside nor taken from the hotel premises. This does not apply to wedding cakes.

Decorations:

Decorations or displays brought into the hotel must be approved prior to the arrival. Items may not be attached with nails, staples, tape or any other substance in order to prevent damage to fixtures and furnishings.

