



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 AND 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 Eavy Hors d'oeuvres
- 360 Degree View of Atlanta Skyline





—WEDDING PACKAGES INCLUDE—

- Four Hour Call Brand Bar
- Floor Length White or Black Linen
- White Chair Covers or Gold Chiavari Chairs
- Champagne Toast
- Silver Punch Bowl & Chafing Dishes for all Buffet Presentations
- Parquet Dance Floor & Custom Staging
- Complimentary Cake Cutting and Service
- Waived Bartender fees
- 10% Discount on Rehearsal Dinner or Post Wedding Brunch
- Private Chef Table and Mixologist Tasting
- Complimentary GOBO
- Complimentary Up lighting
- IHG Rewards
- Special Guest Room Blocks for Your Out of Town Guests
- Wedding Night Accommodations for the Honored Couple
with Champagne & Chocolate Covered Strawberries
- Special Hotel Room Rates for Your Guests
- Complimentary Suite for Your One Year Anniversary Night





— PLATED DINNERS —

Includes:
4 Hour Standard Brand Bar, Two Passed Hors D'oeuvres, Plated Dinner, Complimentary Cake Cutting,
Passed Hors D'oeuvres Upon Guests Arrival, Champagne Toast and Coffee Station

Passed Hors D'oeuvres

Choose Two:

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Caesar Hummus on Endive, Pita Dust

Coffee Rubbed Tuna with Cilantro Pesto on Wonton

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Mediterranean Skewers Artichoke Hearts, Mozzarella Cheese,
Roasted Red Peppers & Sundried Tomatoes

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Cream Puff, Redneck Cheddar Pimento Mousse &
Crispy Country Ham

Roasted Shaved Beef, Caramelized Onion & Gruyere
On Crostini

Bloody Mary Oyster

HOT SELECTION

Tamale Shooter

Texas White Wings Siracha Ranch

Roasted Eggplant with goat Cheese, Tahini, Pine Nuts

Boursin Stuffed Mushrooms

Philly Cheese Steak Spring Rolls

Andouille Sausage En Croute

Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Smoked BBQ Chicken Tarts

Tempura Shrimp with Japanese Dressing

Vegetable Samosas





THE SKY
ROOM

Starters

Select One

Local Bibb Lettuce Salad

with Seasonal Garniture Brown Sugar Vinaigrette

Seasonal Lettuces

Roasted Grapes, Goat Cheese & Sunflower Seeds
Balsamic Vinaigrette

Local Lettuce

Pimento Cheese Mousse, Crispy Ham & Cornbread Croutons
Apple Cider Vinaigrette

Maryland Style Crab Cake
Creole Mustard Vin Blanc

Spinach & Frisée Salad

Feta Cheese, Dried Cranberries & Toasted Almonds Honey
Raspberry Vinaigrette

Shaved Melon Salad

Roasted Almonds & Apple Smoked Bacon

Chilled Charred Shrimp

Romesco Sauce, Swiss Chard

Vegetable Soup
Seasonal Vegetables

Entrées

Select One

Dill Salmon

Curried Winter Squash,
Roasted Cauliflower & Brussels Sprouts
90

Salmon Oscar

Fresh Crabmeat & Pepper, Potato & Aspara-
gus Hash Hollandaise
100

Marinated Sirloin & Scampi Shrimp

Garlic Scented Basmati Rice & Green Beans
Truffle Cream
95

Vera Cruz Duet

Sautéed Snapper & Grilled Breast Of Chicken
Vera Cruz Style
Cilantro Rice & Grilled Yellow Squash
102

Mushroom Stuffed Chicken

Sundried Tomato Orzo & Smoked
Gouda Béchamel
86

Petit Filet Of Beef

Roasted Garlic Smashed Potato & Haricot Vert
Bordelaise Sauce
96

Surf & Surf

Trout Pecandine & Sautéed Shrimp
Celery Root Potato Mash & Brussels Sprouts
Tomato Bacon Gravy
99

Vegetable Napoleon

Squash, Zucchini Ribbons Grilled Layered with
Tomato Sauce Parmesan cheese
68

Grilled Chicken

Sweet Potato Mouseline & Broccolini
Shitake Mushroom Jus
83

5oz. Petite Fillet & Basil Crusted Chicken

Red Potato Casserole Pernod Spinach Cream
102

7oz Beef Filet

Broccolini & Bacon, Mushroom & Potato Hash
Hollandaise
100

Seasonal Veggie Risotto

Risotto Combined with Seasonal Vegetables
72





Hors D' Oeuvre Receptions

Includes: 4 Hour Standard Brand Bar, Complimentary Cake Cutting, Champagne Toast and Coffee Station
Passed Hors D'oeuvres Upon Guests Arrival:

Choose Two

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Caesar Hummus on Endive, Pita Dust

Coffee Rubbed Tuna with Cilantro Pesto on Wonton

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Mediterranean Skewers Artichoke Hearts, Mozzarella Cheese,
Roasted Red Peppers & Sundried Tomatoes

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Cream Puff, Redneck Cheddar Pimento Mousse &
Crispy Country Ham

Roasted Shaved Beef, Caramelized Onion & Gruyere
on Crostini

Bloody Mary Oyster

HOT SELECTION

Tamale Shooter

Texas White Wings Siracha Ranch

Roasted Eggplant with goat Cheese, Tahini, Pine Nuts

Boursin Stuffed Mushrooms

Philly Cheese Steak Spring Rolls

Andouille Sausage En Croute

Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Smoked BBQ Chicken Tarts

Tempura Shrimp with Japanese Dressing

Vegetable Samosas





Choose Salad Bar or Reception Display

Salad Bar

Arugula with Goat Cheese, Jalapeno, Corn Tortillas, Avocado Vinaigrette
Grilled Hearts of Romaine, Torn Croutons, & Caesar Vinaigrette

Reception Display

Aged Vermont Cheddar Cheese, Maytag Blue, Baby Gouda, Seasonal Fruit
Raw Seasonal Vegetable crudité

Stations: Choose Two or Three

(ALL STATIONS: CULINARIAN FEE: 100)

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, Caper, Apple Mint

Roasted Boneless Organic Chicken, Cranberry-Orange Relish

Roasted Pork Loin, Caramel Mustard Vinaigrette

Smoked Country Ham, Dr. Pepper Glaze

Smoked Turkey, Roasted Garlic Gravy





THE SKY
ROOM

Mashed Potato Martini Bar Station

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

Crab Cake Station

Flaky Crab Cakes with Béarnaise Sauce & Ancho Mayonnaise

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

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 Bar

Shrimp
Crab
BBQ Brisket
Applewood Smoked Bacon
Shredded Cheddar
Caramelized Onions

Tomatoes
Bourbon Mushrooms
Sautéed Spinach
Purified Butter
Maple Syrup
Brown Sugar
2% milk

Two Stations: 115
Three Stations: 130





Wedding Buffet

4 Hour Standard Brand Bar, Complimentary Cake Cutting, Champagne Toast and Coffee Station

Passed Hors D'oeuvres Upon Guests Arrival (Choose Two:):
(One Piece of Each per Person)

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Caesar Hummus on Endive, Pita Dust

Coffee Rubbed Tuna with Cilantro Pesto on Wonton

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Mediterranean Skewers Artichoke Hearts, Mozzarella Cheese, Roasted Red Peppers & Sundried Tomatoes

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Cream Puff, Redneck Cheddar Pimento Mousse & Crispy Country Ham

Roasted Shaved Beef, Caramelized Onion & Gruyere On Crostini

Bloody Mary Oyster

HOT SELECTION

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Texas White Wings Siracha Ranch

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SALADS

Mixed Green Salad, Sun-Dried Tomatoes, Goat Cheese, Candied Pecans, Herb Vinaigrette, Ranch Dressing
Roma Mozzarella & Fresh Basil Salad, Balsamic Dressing
Seasonal Fruit Salad

ENTRÉE SELECTIONS:

Includes Chef's selection Seasonal Vegetable + Seasonal Starch

Breast of Chicken
Stuffed with Mushroom Duxelle, Truffle Butter

Filet of Beef
Roasted Shallot Demi Glaze

Herb Grilled Salmon
Papaya Chile Salsa

Roasted Chicken
Smokey Grand Marnier Orange Sauce

Macadamia Crusted Mahi Mahi, Sherry Beurre Blanc

Garlic Pesto Flavored Orzo Stuffed Chicken, Tomato Vodka Sauce

Loin of Pork Stuffed with Boursin & Sun-Dried Tomatoes, Thyme Jus

Espresso Rubbed Tenderloin, Kahlua Butter

Pan Seared Snapper Vera Cruz Style

Mediterranean Breaded Chicken with Tomato Vodka Sauce

Butternut Squash Ravioli with Sage Beurre Blanc & Pepitas

Choice of Two Entrées: 102 / Choice of Three Entrées: 110



— ENHANCEMENTS —

HORS D'OEUVRES
(Minimum 50 Pieces)

COLD SELECTION

- Grilled Chicken & Avocado Pico En Croustade
3.50
- Coffee Rubbed Tuna with Cilantro Pesto on Wonton
4.50
- Smoked Scallops, Creamy Ponzu on Scallion Wonton
4.00
- Bloody Mary Oyster
3.00
- Cream Puff, Redneck Cheddar
Pimento Mousse & Crispy Country Ham
4.25
- Roasted Shaved Beef, Caramelized Onion & Gruyere on
Crostini
3.50
- Sriracha Shrimp, Lemon Crème, Zest & Cucumber
4.00
- Deviled Egg Salad & Caviar on Crostini
4.00
- Chilled Borscht Shooter
3.00
- Mediterranean Skewers
Artichoke Hearts, Mozzarella Cheese, Roasted Red Peppers
& Sundried Tomatoes
4.00

HOT SELECTION

- Tamale Shooter
4.00
- Texas White Wings
Siracha Ranch
4.50
- Boursin Stuffed Mushrooms
4.00
- Vegetable Samosas
4.50
- Philly Cheese Steak Spring Rolls
5.00
- Andouille Sausage En Croute
4.50
- Crab Tater Tots With Old Bay Dressing
5.00
- Steak A La Plancha With Romesco
5.00
- Smoked BBQ Chicken Tarts
4.00
- Tempura Shrimp
Japanese Dressing
5.00





—SKY ELEVATED HORS D'OEUVRES—

(Minimum 50 Pieces)

COLD HORS D'OEUVRES

Balsamic Watermelon & Goat Cheese
6.00

Basil, Tomato, Boccoccini Mozzarella Skewer
Pesto (GF)
6.00

Fromage D'affinos. Berries & Truffle Honey
6.00

Goat Cheese & Confit Tomato, Aged Balsamic Drizzle
Mini Flatbread
6.00

California Roll Sushi
Soy Sauce
7.00

Chilled Jumbo Shrimp
Mango Cocktail Sauce (GF)
7.00

Shrimp Ceviche
Lime & Coconut, Pineapple Salsa (GF)
7.00

Smoked Salmon & Dill Cream Cheese
Cucumber
7.00

Shaved Tenderloin, Bleu Cheese & Pickled Red Onions
Garlic Crisp
7.00

Prosciutto & Basil on Parmesan Crisp
7.00

HOT HORS D'OEUVRES

Baby Crab Cakes
Saffron
7.00

Crab Stuffed Mushrooms
7.00

Crab Rangoon
7.00

Bacon Wrapped Shrimp
7.00

Coconut Shrimp
7.00

Firecracker Shrimp
7.00

Baby Lamp Chop
Mint Chimichurri
7.00

Mini Beef Wellington
7.00

Sushi Grade Tuna on Wonton
7.00

Hawaiian Pupu Pups
6.00



DISPLAYS

(Minimum 50 People)

Seasonal Fruit

Selection Of Fresh Cut Seasonal Fruits
& Wildflower Honey Dip

12

Charcuterie

Cured Artisan Meats, Pickled Assortment of
Vegetables

Served with Crostini

21

International & Local Artisanal

Cheeses, Berries & Nuts

Sliced French Baguette, Cracker & Lavosh

18

Sushi

(Based on 5 Pieces per Person)

Tuna, Salmon, Yellowtail Sashimi
Spicy Tuna Roll, Salmon Roll, California
Roll & Shrimp Tempura Rolls
Soy Sauce, Ginger & Wasabi

35

250 for Sushi Attendant

Farmers Market Crudité Display

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

17

Dim Sum Station

Vegetable Spring Rolls
Chicken Pot Stickers
Vegetable Pot Stickers, Shrimp Chow Mai Fun
Steamed BBQ Pork Buns
Dips & Sauces

38

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 and Scallop
Ceviche, Chive Sour Cream, Capers, Onion,
Hard Boiled Egg, Caviar
Flat Breads and Rye Toasts

Based on Five Pieces per person

55

Gourmet Antipasto Display

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

21

CP Wedding Punch

House Blended Punch Recipe
62 Per Gallon



ENHANCED STATIONS

Quesadilla Bar

Chicken, Shrimp & Vegetarian, Guacamole, Pico de Gallo,
Sour Cream, Salsa & Spanish Rice
Nacho Station: Chili Con Queso, Southwest Shredded Chicken,
Pico de Gallo, Pickled Jalapenos, Scallions, Guacamole,
Sour Cream & Corn Tortilla Chips
22

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
55

Southern Chili Station

Classic Southern Chili Con Carne with Shredded Cheddar Cheese,
Sour Cream, Sliced Scallions, Fritos & Cornbread
19

Bacon Station

Chef Carving Boar, Duck & Turkey
40

Local Lettuces Snipped Salad Station

Assortment of Hydroponic 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, Blue Cheese & Balsamic Dressings
18

Pasta Action Station (Culinarian 100.00)

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
28

Fajita Bar

Chicken & Beef Fajitas, Warm Corn & Flour Tortillas, Traditional
Accompaniments
(Gluten Free with Corn Tortillas)
24

Heirloom Tomato Carving Station (Culinarian 100.00)

Fresh Seasonal Heirloom Tomatoes, Buffalo Mozzarella,
Gourmet Salts, Basil, Olive Oils, Vinegars & Gourmet Breads
19

Olive Oil Tasting Station

Specialty olives, bread, and dried fruit
22

Carving Station

(Carved to Order by a Uniformed Culinarian 100)
Steamship Round of Beef, Bordelaise Sauce, Horseradish Cream
(Serves 150) @ 900
Pepper Crusted Beef Tenderloin, Horseradish Cream, Black Shallot
Sauce (Serves 25) @ 550
Roasted Sirloin of Beef, Wild Mushroom Sauce
(Serves 30) @ 550
Herb Crusted Australian Rack of Lamb, Caper, Apple Mint Chutney
(Serves 25) @ 575
Roasted Boneless Organic Chicken, Cranberry-Orange Relish
(Serves 50) @ 550
Roasted Pork Loin, Caramel Mustard Vinaigrette
(Serves 25) @ 425
Smoked Country Ham, Dr Pepper Glaze
(Serves 50) @ 575





LATE NIGHT SNACKS

(Minimum 50 People)

Mini Sliders Station

With Condiments of Chili, Chopped Onion, pickles Mustard, Mayonnaise & Ketchup served with Potato Chips
(Pulled BBQ Pork, Beef, Seafood)

20

Mini Sub Sandwiches

Fresh Rolls filled with Deli Meat & Cheese, Bistro sauce, Shredded Lettuce & Tomatoes, Onions, Potato chips
(Ham, Roast Beef, Turkey)

17

Quesadilla Station

Grilled Flour Tortillas filled with Monterey Jack Cheese, Chicken Accompanied by Guacamole, Sour Cream, fresh house made salsa & Pico de Gallo

*Shrimp available as an option

19

International & Local Artisanal Cheese, Berries, Nuts

Sliced French Baguette, Cracker & Lavosh

18

Mac & Cheese Station

Al dente Macaroni with Buttery Cheddar cheese With Chives, Crumbled Bacon, Dice Ham

19

Chocolate Station

Rich Dark Chocolate, Marshmallows, Oreo Cookies, Rice Krispies Treats, Pound Cake Squares, Pineapples & Strawberries

21

Royal Cup Station

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

65/gal

Candy & Nut Bar

Assorted Candies and Mixed Nuts with "Take-Along Bags"

15





AFTERNOON BUFFET RECEPTION

(Available for events ending by 4:00pm)

Champagne Toast

SALAD + SOUPS (choice of one)

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

Greek Country Salad - Musclun Mix, Sliced Tomato, Black Olives, Feta Cheese, Red Bell Pepper Strips with Balsamic Vinaigrette

Potato-Crab Soup

Chicken & Wild Rice Soup

Jumbo Shrimp Scampi

ENTRÉE SELECTIONS (choice of 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, Porcine Mushroom Sauce

Seafood Florentine
On a Bed of Sautéed Spinach, Lemon Garlic Mayo

Chef's Choice of Starch and Vegetable

Freshly Brewed Coffee, Assorted Spiced Teas & Decaffeinated Coffee

55





BRUNCH (Minimum 50 People)

Assorted Cut Melon & Pineapple

Baby Greens with
Cilantro Dressing & Orange Balsamic Vinaigrette

Winter Panzanella Salad

Fresh Baked Seasonal Breakfast Breads

Bacon & Sausage

Eggs Florentine

Chef Attended Omelet Station
(Attendant Fee is 100)

Cinnamon French toast

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

Potato Cakes

Broccoli Pan Gratto

Sweet Potato Mouseline with Toasted Pecans

Chicken Vesuvio

Mini Desserts Station

Orange Juice & Milk
Fresh Brewed Coffee, Tea & Decaffeinated Coffee

55





REHEARSAL DINNER MENU

Include Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

SOUTHERN PICNIC	TAPAS BAR	TAKE OUT
Cole Slaw	Display of Manchego, Maytag Blue & Fresh Goat Cheese Served With Almonds & Dates	Spring Rolls
Potato Salad	Pan Con Tomate	Vegetable Samosas
Iceberg & Cabbage Salad with Buttermilk Ranch	Seared Tuna on Crostini Garnished with Tapenade	Cold Pad Thai Noodles
Jack Daniels Glazed Grilled Chicken Breasts	Shot Duo Red & White Gazpacho	Sweet & Sour Chicken
Pulled Pork Sliders	Grilled Seasonal Vegetables & Aioli	Fried Rice
Fried Catfish	Seasonal Greens with Appropriate Garniture Sherry Vinaigrette	Cheeseburger Slider Station
Hush Puppies	Grilled Skirt Steak & Romesco Sauce	Mini Deep Dish Pizzas
Corn on the Cobb	Sole & Chorizo Emulsion	Fish & Chips with Malt Vinegar Aioli
Biscuits	Patatas Bravas	"Carved" Philly Cheese Steaks
Jalapeno Cornbread	Marmalade Glazed Carrots	Cannoli
Strawberry Shortcake	Peach Almond Torte	Ice Cream & Cones
Apple Pie	Churros & Warm Chocolate	Fortun03+e Cookies
62	64	68





THE BAR

Full Bar Packages

Includes Sky Brand Liquors, Domestic & Imported Beers, Standard & Premium Wines & Soft Drinks

Sky Level Two

Upgrade Add Additional 4.00 per Person to Packages

Sky Level Three

Upgrade Add Additional 6.00 per Person to Packages

Each Additional Hour:

Sky Level One: 6.00 per person

Sky Level Two: 8.00 per person

Sly Level Three: 10.00 per person

LIQUOR	SKY LEVEL ONE	SKY LEVEL TWO	SKY LEVEL THREE
Vodka	Absolute	Ketel One	Grey Goose
Gin	Aviation	Hendricks	Tanqueray
Rum	Cruzan	Bacardi	Cachaca
Tequila	Jose Cuervo	Cuervo 1800	Patron
Bourbon	Jim Beam	Maker's Mark	Buffalo Trace
Blended Whisky	Crown Royal	Tullamore Dew	TX Whisky
Scotch	Dewars	Johnnie Walker Red	Johnnie Walker Black
Cordials	Bailey's Irish Cream, Amaretto, Kahlúa, Hennessy & Grand Marnier		





—SKY ELEVATED BAR MENUS—

BARS DESIGNED ESPECIALLY FOR SKY EVENTS

Our special hand-crafted signature cocktails will be built especially for your guests using fresh ingredients, house made simple syrup, fresh squeezed juice and muddled fresh mint and fresh fruit. The experience your guests will have when enjoying one of these delightful cocktails will leave an ever-lasting impression of their event!

Specialty Martini Bars

Gin or vodka martinis any style with vermouth to include:
Classic, Cosmopolitans, Appletini, Lemon Drops & Chocolate Martinis
Hosted 12.00 per drink - Cash 13.00 per drink

Attended Ice Luge

Custom Ice Luge, Attendant and One hour of Service
Maximum of 100 guests per Luge
Custom Made
Grey Goose
Patron Tequila
Veve Clicquot
900

Margarita Bar

Grand Margarita - Classic Margarita – Specialty Margarita
Hosted 12.00 per drink - Cash 13.00 per drink





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.

