THE PEACHTREE CLUB
28th Floor at Peachtree and 10th Street

Wedding Menu

We are delighted you are considering The Peachtree Club to be a part of your celebration.

Located 28 stories above Peachtree Street and 10th Street, The Peachtree Club is an elegant City Club in the heart of Midtown Atlanta. The concept of the Club places a special emphasis on personalized service within an intimate setting. Luxurious amenities and high quality, cutting edge cuisine create a setting that is ideal for *Entertaining at the Highest Level*.

From a romantic wedding ceremony overlooking Piedmont Park to an entertaining reception under the stars, The Peachtree Club's 1700 square foot Skyline Terrace is the most unique event experience in Midtown Atlanta.

We will work with you in every aspect of planning and coordinating your event to ensure everything will be as you have envisioned. The Catering and Culinary team will be pleased to tailor your reception to make an unforgettable event.

We look forward to working with you!

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The Peachtree Club
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404-817-0999
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Cocktail Parties

25 Guest Minimum

Butler Passed Hors d'Oeuvre Choices

A minimum of two hors d'oeuvres must be selected for all plated meals and action station receptions.
Pricing is based on 1 ½ pieces per item per person.

Mini BLT in a Phyllo Cup
Fried Pickles with Tabasco Aioli V
Black Bean Quesadilla with Pepper Jack and Cilantro Lime Sour Cream V
Herb Goat Cheese Peppadew V GF
Vegetarian Samosa V
Caprese Salad Skewer; Basil Marinated Baby Tomato & Mozzarella V GF
Tarragon Chicken Salad in a Phyllo Cup
Mushroom, Gruyere & Thyme Tart V
Vegetarian Vietnamese Spring Rolls V

Black Pepper Farm House Cheddar with Rosemary Honey V GF
Tomato Goat Cheese Tart V
BBQ Pulled Pork on Sweet Hawaiian Roll
Teriyaki or Tandoori(GF) Chicken Skewer
"Grilled Cheese"; Cheddar, Apple and House Smoked Bacon
Smoked Salmon with Crème Fraîche on a Crostini
Buffalo Cauliflower Bites with Ranch Dipping Sauce V GF
Virginia Baked Ham Slider
Sweet and Spicy Bacon Wrapped Chicken GF
Vegetarian Quiche V

Mini Cheeseburger
Coconut Shrimp served with Orange Marmalade
Sesame Seared Ahi Tuna served with Ponzu Sauce on an Asian Spoon
Gulf Shrimp with Cocktail Sauce GF
Crispy Chicken Slider with Pepper Jelly
Savannah Crab Cake topped with Granny Smith Apple Remoulade
Southwestern Chicken Egg Roll
Beef Tenderloin Crostini with Horseradish Cream and Micro Greens
Smoked Duck Breast on top of a Wild Rice Blini with Green Apple Jam
Bacon Wrapped Scallop GF
Crab Risotto Cake with Granny Smith Apple Remoulade

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Raw Food Consumption Warning: Eating raw or undercooked food may increase your chances of contracting food borne illnesses.

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Action Station Receptions

for Parties over 65 Guests

Enjoy a reception of small-plate action stations featuring a wide variety of trendy menu choices. Each action station offers delicious and customizable entrees served on a small plate. Guaranteed guest count must be ordered for each station and a minimum of 3 stations must be selected.
Customizations are available to meet your preferences, dietary restrictions and allergies.

Cheese and Crudité Display

Artistically Displayed Selection of Hand Picked Domestic & International Cheeses
to include: Vermont Sharp Cheddar, French Brie, Farmhouse Smoked Gouda, Gorgonzola, Gruyere, and Fontina
A Vibrant Display of Organically Grown Vegetables
to include: Baby Carrots, Broccoli Florets, Cucumber, Grape Tomatoes, Cauliflower Florets, Asparagus, and Peppers
Served with House Made Hummus, Basil Ranch, and French Onion Dip
Assorted Crackers and Breads, Fresh & Dried Fruits and Berries

Charcuterie

Chef's selection of artisanal meats- Genoa Salami, Prosciutto, and Mortadella
A selection of Olives, Roasted Red Peppers, Garden Tomatoes with Fresh Basil, Shaved Parmigiano Reggiano, Provolone, Mozzarella, Italian Pasta Salad with Artichokes, Marinated Mushrooms, and Roasted Red peppers,
Served with Focaccia and Sliced Baguette

The Riviera

Caesar Salad
Garlic Bread
Build 2 Pasta Combinations:
Penne Pasta or Farfalle Pasta
Garlic Cream Sauce or Marinara
Diced Chicken, Italian Sausage, Shrimp, or Assorted Vegetables

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Action Stations Continued

*The Comfort Zone

Braised Short Rib over Buttermilk Whipped Potatoes
Seared Salmon served with Seasonal Vegetables

*Appalachian Trail BBQ

Carved BBQ Brisket
Corn and Bacon Cornbread
Carolina Slaw
Kettle Beans
Served with BBQ Sauce

Way Down South

Fried Green Tomatoes with Our Signature White Cabot Cheddar Pimento Cheese
Shrimp and Grits
Crispy Southern Fried Chicken
Biscuits

Cajun Station

Steamed Rice
Chicken & Sausage Gumbo
Hushpuppies
Southern Greens

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Action Stations Continued

Macaroni and Cheese, Please

Peachtree Club Mason Jar Salad
Mixed Greens, Sundried Cherries, Candied Pecans, Peach Vinaigrette
Buffalo Chicken Macaroni & Cheese
Baked with Buffalo Seasoned Chicken, Celery, Bacon, and topped with Blue Cheese
New Orleans Mac
Baked with Andouille Sausage, Shrimp, Peppers and Onions
Classic Macaroni & Cheese
Served with assorted rolls

*Everything Peachy

Carved Bourbon Peach Glazed Berkshire Pork Loin
Smoked Gouda Mac 'N' Cheese topped with Crispy Fried Onions and Scallions
Crispy Brussels Sprouts with Bacon, Granny Smith Apples, Pecans, Radicchio, and Peach Vinaigrette
Sweet Potato Biscuits
Served with Bourbon Peach Glaze

Mediterranean Station

Greek Salad
Mediterranean Display
Hummus, Tuscan White Bean Salad, Kalamata Olives, Marinated Artichoke Hearts, and Tapenade served with Toasted Pitas and Rustic Bread
Flat Breads
Caramelized Mushrooms, Mozzarella, Thyme, Parmesan
Vine Ripened Tomatoes, Fresh Mozzarella, Basil, and a Balsamic Drizzle
Ask your Catering Manager about Seasonal Options

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Action Stations Continued

A Taste of Thailand

Asian Chopped Salad with Soy Sesame Dressing
Seasonal Vegetable Stir Fry
Basil Chicken
Fresh Thai Basil, Chili, Peppers, Onions, A Touch of Garlic, Mushrooms, Lemongrass Coconut Sauce
Vegetarian Spring Rolls
Crispy Vegetable Spring Rolls with Peanut and Sweet Chili Sauces
Served with Rice and Crushed Peanuts

Greek Station

Grilled Vegetables with Olive Oil and Greek Herbs
Tabbouleh
Gyro Wraps with Tomato, Onion, and Tzatziki

Indian Station

Vegetable Biryani
Palak Paneer
Rita & Naan
Choose One:
Za'atar Chicken
Butter Chicken

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Action Stations Continued

Ocean's Bounty

Smoked Salmon Display
Crab Salad in Mason Jars
Poached Shrimp, 5 pieces per person
Chilled, Steamed Mussels, 5 pieces per person
Half Shell Oysters, 3 pieces per person
Accompanied by Lemons, House Made Tartar Sauce, and Cocktail Sauce

Sushi Station

Price based on 5 pieces total per person

Station Includes

California Roll with Imitation Crab Stick, Avocado, Cucumber, and Sesame Seeds

Choose 2 additional rolls to complete your station:

Vegetable Combo Roll – Arugula, Red Pepper, Mango
Happy Mango Roll – Imitation Crab stick, Mango, Cucumber, Avocado *(vegetarian option available)*
Crunchy California Roll - Imitation Crab, Avocado, Cucumber, Crunchy Onion, Spicy Sauce
Spicy Tuna, Spicy Salmon, or Spicy Shrimp Roll – Cucumber, Spicy Sauce, Sesame Seeds
Crunchy Tempura Shrimp Roll - Shrimp Tempura, Avocado, Cucumber, Crunchy Onion, Spicy sauce, Sushi Sauce
Dragon Roll - Imitation Crab, Avocado, Cucumber, Sesame Seeds
Rainbow Roll - Imitation Crab, Avocado, Cucumber, Tuna, Salmon
Dynamite Roll - Shrimp Tempura, Avocado, Cucumber, Sesame Seeds, Spicy Sauce, Sushi Sauce

Every Sushi Station comes with Cucumber Salad
Wasabi, Pickled Ginger and Soy Sauce

Add a Sushi Chef for hand rolled sushi

Sushi Enhancement

Add on 1 type of Sushi Roll to any station
2 pieces per person
Comes with Cucumber Salad, Wasabi, Pickled Ginger and Soy Sauce
(minimum order may apply)

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Brunch Stations

Early Bird

Breakfast Skillet of Home Fries, Crumbled Sausage, Cheddar Cheese,
and Farm Fresh Scrambled Eggs
Stewed Apple Parfait with Yogurt and Granola
Poached Pear Salad over Local Baby Greens, Candied Pecans, Goat Cheese Crumbles,
with a Cinnamon Port Vinaigrette
Tomato Salsa
Biscuits

Rise and Shine

Asparagus Ham and Fontina Frittata
Vegetable Potato Hash
Fresh Fruit Salad
Choose One:
Red Velvet Pancakes, Pecan Cinnamon Butter, Maple Syrup
Brioche French Toast, Orange Butter, Maple Syrup

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Carving Stations

**** Chef Attendance fee is required for all carving stations***

Peppercorn Crusted Beef Tenderloin, Grain Mustard Demi-Glace,
And Creamy Horseradish Sauce

Beef Wellington, Beef Tenderloin ~En Croute

Herb Roasted Beef Strip Loin, Creamy Horseradish Sauce

Farm Raised Roasted Turkey Breast, Port Cranberry Jam

Salmon Wellington, Citrus-Tarragon Rémoulade

Slow Roasted Berkshire Pork Loin, Smoked Apple BBQ

Served with Assorted Rolls and Chef's Seasonal Condiments

All carving stations include one station enhancement

Station Enhancements

Brussel Sprouts Sautéed with Bacon
Haricots Verts with Almonds
Locally Grown Grilled Seasonal Vegetables
Herb Roasted Red Potatoes
Buttermilk Whipped Potatoes
Asparagus with Tomato Compote
Caesar Salad Bowl
Chef's Mason Jar Salads:
•**Peach Salad**, Mixed Greens, Peaches, Candied Pecans, with Peach Vinaigrette
•**Garden Salad**, Cucumbers, Diced Tomatoes, with Ranch
•**Mixed Greens**, Dried Cranberries, Feta Cheese, Walnuts, with Balsamic Vinaigrette.

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Plated Dinner

***Plated Dinners are available for groups of up to 100 guests**, maximum.*
All entrees will be served with the same sides for all guests.
For parties wishing to have more than 1 entrée choice may be subjected to a per person supplement

Appetizers

Charleston Crab Cake, Microgreen Salad, Remoulade
Thai Larb, Butter Lettuce Cup
Poached Pear, Prosciutto, Blue Cheese, Watercress, Red Wine Syrup
Forest Mushroom Bouchée
Seasonal Soup
Bouquet of Local Hydroponic Greens with choice of:
-Roasted Peaches, Candied Pecans, Peach Vinaigrette
-Cherry Tomatoes, Shaved Parmesan, Balsamic Vinaigrette
Wedge of Iceberg BLT with Tomato Confit, Candied Bacon and Green Goddess Dressing
Traditional Caesar Salad: Hearts of Romaine, Asiago Crouton, Caesar Dressing

Entrée

Twin Charleston Style Crab Cakes, Saffron Rice, Baby Squash, Grapefruit Beurre Blanc
Seared Salmon, Spinach Risotto, Garden Vegetables, Shallot Sundried Tomato Cream
Herb Roasted French Cut Chicken Breast, Mushroom Risotto, Seasonal Vegetables
Southern Fried French Cut Chicken Breast, Black Eyed Pea & Corn Relish,
Smoked Gouda Mac' & Cheese, Roasted Broccolini
Lightly Breaded Veal Piccata, Asparagus, Buttermilk Whipped Potatoes, Lemon Caper Sauce
Slow Cooked Short Ribs, Roasted Tomato Jus, Rosemary Whipped Potatoes, and Asparagus
Hereford Beef Filet, Potato Leek Artichoke Gratin, Haricots Verts, Demi-Glace

Dual Entrée

Charleston Style Crab Cake & Hereford Beef Filet, Potato Leek Artichoke Gratin,
Haricot Verts, Demi-Glace
Grilled Chicken Breast & Shrimp, Crispy Grit Cake, Tomato Jam
Herb Roasted French Cut Chicken Breast & Maple Glazed Pork Tenderloin,
Seasonal Risotto, Julienne Snow Peas, Red Peppers, Carrots
Seared Salmon & Herb Roasted French Cut Chicken Breast,
Spinach Risotto, Seasonal Vegetables
Seared Salmon & Hereford Beef Filet, Buttermilk Mashed Potatoes, Seasonal Vegetables
Lobster Tail & Hereford Beef Filet, Potato Leek Artichoke Gratin, Asparagus

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Plated Desserts

N.Y. Style Cheesecake with Choice of Caramel Sauce, Raspberry or Strawberry Coulis
Vanilla Bean Crème Brûlée
White and Dark Chocolate Mousse
Warmed Chocolate or Peach Cobbler with Vanilla Bean Ice Cream
Key Lime Pie

Chef's Plated Dessert Trio

Mini Crème Brûlée, Key Lime Tart, and Chocolate Caramel Tart

Dessert Stations

Chef's Dessert Display
A vibrant display of Chef's hand-picked desserts for a sweet ending to your meal

Mini Desserts

To include a selection from:

Brownies
Vanilla Bean Crème Brûlée
Traditional Cheesecake
Key Lime Pie
Fruit Tarts
Lemon Bars
Pecan Tart
Chocolate Caramel Tart
Hazelnut Cream Puff
White & Dark Chocolate Mousse
Choose 3

Mason Jars

To include a selection from:

White & Dark Chocolate Mousse
Butterscotch Pudding
Banana Pudding
Strawberry Shortcake
Berry Trifle
Red Velvet Trifle with Cream Cheese Frosting
Citrus Trifle with Orange Pound Cake and Lemon Mousse
Marble Pound Cake with Salted Caramel and Roasted Pecans
Peach Melba
Choose 3

Cake Cutting

If you guarantee 65 guests or more, cake cutting is complimentary

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Late Night Snacks

A fun twist to add as a butler passed item or displayed during cocktail hour, create a whole station for the reception or even add as a late night snack.

Choose 1 item for a late night item
Choose 4 to build an entire station

Assorted Vegetables Fried in a Light Tempura Batter,
with plum sauce and soy scallion dipping sauces

Boneless Sesame Wings, Thai Basil Fried Rice

Caesar Salad with Blackened Chicken in a Flour Tortilla Wrap

Pencil thin Asparagus, Fresh Raspberries, Basil, Crisp Local Greens,
and Champagne Vinaigrette in a Flour Tortilla Wrap

Grilled Portabella Mushroom, Goat Cheese, Spinach, Caramelized Onions,
Dried Cranberries, Thyme Vinaigrette in a Flour Tortilla Wrap

Mini Hot Dog and Onion Rings

Coke Cola Braised Ham Slider with Sweet Potato Fries

Funnel Cake Straws and Chicken Strips with Powdered Sugar

Buffalo Cauliflower Bites with Ranch Dipping Sauce

Butler Passed Craft Beer

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Bar Packages

All Per Person Bar Packages Include:
Soft Drinks, Juice, and Coffee
Comparable brands will be used if the listed brands become unavailable.

****All Per Person Bar Packages Do Not Include Shots/ Shooters***
Alcoholic beverages may not be served earlier than 11:30am on Sundays

Top Shelf Level for 4 hours

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Patron Silver Tequila,
Johnny Walker Black Scotch, Jameson Irish Whisky, Gentleman Jack Whiskey,
Crown Royal Whiskey, Woodford Reserve Bourbon, Glenlivet Single Malt, Hennessy Cognac
House Wines (including wine service at seated dinners), Prosecco, Imported and Domestic Beer,
Soft Drinks, Juice, Coffee

Premium Level for 4 hours

Titos Vodka, Bombay Gin, Captain Morgan Rum, Jose Cuervo Silver Tequila, Johnny Walker Red Scotch, Jameson Irish Whisky, Crown Royal Whiskey, Jack Daniel's Whiskey, Makers Mark Bourbon
House Wines (including wine service at seated dinners), Prosecco, Imported and Domestic Beer,
Soft Drinks, Juice, Coffee

Club Level for 4 hours

Smirnoff Vodka, New Amsterdam Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Famous Grouse Scotch,
Seagram's 7 Whiskey, Jim Beam Bourbon
House Wines (including wine service at seated dinners), Prosecco, Imported and Domestic Beer,
Soft Drinks, Juice, Coffee

Beer and Wine for 4 hours

House Wines (including wine service at seated dinners), Prosecco, Imported and Domestic Beer,
Soft Drinks, Juice, Coffee

Non Alcoholic for 4 hours

Coke, Diet Coke, Coke Zero Sugar, Sprite, Ginger Ale, Minute Made Lemonade, Orange Juice, Cranberry Juice,
Iced Tea, and Coffee

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Bar Package Additions & Upgrades

Cellar Wine Upgrade
Any alcohol package can have wines upgraded to Sonoma Cutrer Chardonnay,
Mohua Sauvignon Blanc, Hahn Pinot Noir, Benziger Cabernet, and Gloria Ferrer Sparkling Wine.

***Frozen Blended Cocktails**
Add on 2 different frozen cocktails to any liquor package for refreshing drinks on the Terrace.
Speak with your catering manager for flavors and recipes.

***Bubbly Bar**
House Prosecco with assorted mixers, orange juice, peach nectar,
and cranberry juice

***Bloody Mary Bar**
Vodka with your choice of tomato juice or spicy mix, an assortment of pickled and fresh vegetables for condiments including, but not limited to celery, cucumber, olives,
assorted hot sauces, Worcestershire sauce, horseradish, sea salt

Gourmet Coffee Display
J. Martinez Gourmet Regular & Decaf Coffees with assorted sugars,
flavored syrups, rock candy stirrers, and whipped cream.

****Additional Bar Attendant Required***

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Wine List

If selected wines become unavailable, a comparable substitute will be offered.

White
*Meridian Pinot Grigio, CA

Willamette Valley Riesling, Oregon

*Ponga Sauvignon Blanc, New Zealand
Mohua Sauvignon Blanc, New Zealand

*Meridian Chardonnay, CA
Clos du Bois Chardonnay, Carneros, CA
Sonoma Cutrer Chardonnay, Russian River Valley, CA
Chalk Hill Estate Chardonnay, Sonoma, CA

Red
*Canyon Road Pinot Noir, CA
Hahn Pinot Noir, CA

Candor Merlot, CA
Sterling Merlot, Napa, CA

*Meridian Cabernet Sauvignon, CA
Benziger Cabernet Sauvignon, CA.
Caymus Vineyards, Cabernet Sauvignon, CA

Sparkling
*Prosecco, Italy
Gloria Ferrer Brut, CA.
Piper Heidsick, Brut
Dom Perignon

***House wines**

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Action Station Reception

For parties from 65-170 guests

(Sample Menu)

Butler Passed Hors d' Oeuvres
Caprese Salad Skewer; Basil Marinated Baby Tomato & Mozzarella
Tomato Goat Cheese Tart
Mini Cheeseburger

Stations:

The Riviera

Caesar Salad
Garlic Bread
•**Penne Pasta,** Garlic Cream Sauce with Chicken
•**Farfalle Pasta**, Marinara and Italian Sausage

*The Comfort Zone

Braised Short Rib over Buttermilk Whipped Potatoes
Seared Salmon served with Seasonal Vegetables

Mediterranean Station

Greek Salad
Mediterranean Display
Hummus, Tuscan White Bean Salad, Kalamata Olives, Artichoke and Manchego Gratin, and Tapenade served with Toasted Pitas and Rustic Bread
Flat Breads
Caramelized Mushrooms, Mozzarella, Thyme, Parmesan
Vine Ripened Tomatoes, Fresh Mozzarella, Basil, and a Balsamic Drizzle

Premium Level for 4 Hours

Titos Vodka, Bombay Gin, Captain Morgan Rum, Jose Cuervo Silver Tequila,
Johnny Walker Red Scotch, Jameson Irish Whisky, Crown Royal Whiskey, Jack Daniel's Whiskey,
Makers Mark Bourbon

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Plated Dinner Reception

For parties up to 100 guests

(Sample Menu)

Butler Passed Hors d' Oeuvres

Caprese Salad Skewer; Basil Marinated Baby Tomato & Mozzarella V GF
Sweet and Spicy Bacon Wrapped Chicken GF
Savannah Crab Cake topped with a Granny Smith Apple Remoulade

Salad

Bouquet of Local Hydroponic Greens with Roasted Peaches, Candied Pecans, Peach Vinaigrette

Dual Entrée

Charleston Style Crab Cakes and Hereford Beef Filet,
Potato Leek Artichoke Gratin, Haricots Verts, Demi-Glace

Premium Level for 4 Hours

Titos Vodka, Bombay Gin, Captain Morgan Rum, Jose Cuervo Silver Tequila,
Johnny Walker Red Scotch, Jameson Irish Whisky, Crown Royal Whiskey, Jack Daniel's Whiskey,
Makers Mark Bourbon
House Red & White Wines (including wine service at seated dinners), Prosecco, Imported and Domestic Beer,
Soft Drinks, Juice, Coffee

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Enhancements

Add a little something extra to your special event

Draping for the Terrace | *Draping of all poles on the terrace or 2 altar poles*

Café Lighting |*The Peachtree Club will set up and take down on the Terrace*

Uplighting |*LED Uplights to add a pop of color to inside or outside (minimum order applies)*

Upgraded Linens |All weddings at The Peachtree Club include standard ivory tablecloths with a 20 inch drop. Floor length ivory table linens are available for $25.00 per linen. Please ask your catering manager for a custom quote if a different fabric, pattern, or color is desired!

Favors

As your guests depart, let us provide a parting gift

Chocolate Truffles

Cookies and Milk
Individually packaged assorted house-made gourmet cookies and miniature cartons of milk

Gourmet Candy Station
You give us the color scheme, we provide and set-up 6-8 types of candy, assorted glass containers, scoops and gift bags

Popcorn
Individual bags of popcorn - Butter, Rosemary, Cheddar and Caramel

***Fond Farewells* |** For a fun send-off at the end of the night
Oversized Sparklers
Large Glow Sticks

Flat Rate Parking Validations | for self-parking in the 999 Parking Deck.
Flat rate validations also covers parking for the ceremony rehearsal and all vendors.

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Special Event Information

(Applicable to all events)

Service Charge/Tax

A service charge of 22% will be added to all food and beverage charges. This 22% fee allows The Peachtree Club to pay servers, bartenders, etc. at a higher than normal hourly rate. Applicable and required sales tax is added to the total cost of the function, including service charges. An additional City of Atlanta 3% tax is added to liquor.

Payments

An initial payment of $2,500.00 is required to reserve your date. Six months prior to your event, another payment of $2,500.00 is due. These payments are applied to your reception balance. Sixty days before your event, the remainder of the food and beverage minimum and facility fee is due. All payments are non-refundable and are **required by check**. 10 business days prior to the event, your guaranteed number of guests is required and payment of the remaining balance is due. If your guest count exceeds the number of guaranteed guests the night of the event, we will provide food and beverage for those additional guests with a 25% supplemental fee, which will be added to the final invoice.

Pricing Guarantee/Menus

We continually review and update menus to stay abreast of the changing market place. However, we will be happy to honor the prices in place at time of booking for events for up to 12 months. It is policy that no food or beverage may be brought into the Club from an outside source or removed from the premises. In addition to the food and beverage minimum expenditure, there are also food and beverage quantity minimums required to ensure proper portions are served. For station receptions, a minimum of 2 hors d'oeuvres, 3 buffet action stations, and a beverage package must be selected. For a plated and served meal, a minimum of 2 hors d'oeuvres, a 3 course meal (wedding cake may serve as the third course), and a beverage package must be selected.

Bar Service

All persons must be at least 21 years of age to consume alcoholic beverages. The Georgia State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, The Peachtree Club is responsible for the administration of these regulations. It is our policy that liquor, beer, and wine from outside sources cannot be brought into the Club. No alcohol served by the Club may leave the premises. The Peachtree Club Management and Staff have the responsibility and right to discontinue beverage service to any guest if deemed necessary.

Skyline Terrace/Awning

The Terrace has an awning system which can be extended to provide shade and protection from light rain if deemed necessary and safe by Peachtree Club Management. The awning must not be extended during times of heavy rain, wind, lightening or during any period of predicted severe weather at the sole discretion of Peachtree Club Management. In accordance with City of Atlanta Sound Ordinance, all music on the Terrace must cease by 12:00 a.m. and must be reasonable and not excessive.

Send-Off Fanfare

All send-offs at the end of a wedding must take place in the courtyard of the building and cannot take place under the covered breezeway or on The Peachtree Club's Terrace. All send-off items must be approved by The Peachtree Club for liability reasons.

Temporary Club Membership

Any non-member booking an event will become a temporary honorary member of the Club until the event date, with no initiation fees or monthly dues required. Until your event, you will be able to use the Club to experience it's cuisine during lunch as any Club Member may. Please make a reservation with the Catering team. Within 60 days following your event, you will have the option of maintaining or reassigning your membership, never paying the $500.00 initiation fee normally imposed.

++Applicable 22% service charge will be added to all food and beverage charges and the required sales tax is added to the total cost of the function, including service charges. An additional City of Atlanta 3% tax is added to liquor.

Raw Food Consumption Warning: Eating raw or undercooked food may increase your chances of contracting food borne illnesses.