



CROWNE PLAZA®
HOTELS & RESORTS

2024 WEDDING PACKAGE MENU

CROWNE PLAZA ATLANTA NE-NORCROSS

6050 PEACHTREE INDUSTRIAL BLVD NORCROSS, GA 30071 P:770-448-4400

[CROWNEPLAZA.COM/NORCROSSGA](https://www.crowneplaza.com/norcrossga)

GOLD WEDDING PACKAGE

- ❖ Dedicated Ceremony area and standard banquet chairs
- ❖ Schedule Rehearsal Walkthrough
- ❖ Pre-Reception- Fresh Vegetable and domestic/ International Cheese display, Wedding Punch
- ❖ Bartender Fees waived (one per 100 guest)
- ❖ Dance Floor up to 16x16
- ❖ Sparkling wine and/or Cider Toast for all guest
- ❖ Wedding cake cutting service
- ❖ House Centerpieces
- ❖ Black or white floor length table linen
- ❖ 1 entree plated dinner or 2 entree buffet (See menus for details)





GOLD WEDDING PACKAGE

DINNER BUFFET

ALL DINNERS AND LUNCHESES COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED ORGANIC HOT TEAS *Minimum 50 Guest Required*

STARTERS *(Choose One)*

- ▶ Sweet potato & corn chowder with pancetta crisp
- ▶ Tuscan white bean soup with roasted fennel, wilted kale and parmesan crostini
- ▶ Butternut squash bisque with crispy onions
- ▶ Citrus roasted beet salad with arugula, candied pecans, goat cheese and white balsamic vinaigrette
- ▶ Market green salad with feta, walnuts, grape tomatoes, cucumber, radish and Vidalia vinaigrette
- ▶ Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges, cashews and toasted sesame vinaigrette
- ▶ Classic Caesar salad with shaved parmesan, creamy anchovy dressing and bread sticks

SIDES *(Choose Two)*

- ▶ Sweet Potato Gratin
- ▶ Roasted Seasonal Vegetables
- ▶ Garlic Snap Beans
- ▶ Grilled Jumbo
- ▶ Asparagus
- ▶ Roasted Fingerling Potatoes
- ▶ Yukon Gold Mashed Potatoes

ENTRÉES: *(Choose Two)*

- ▶ Chicken & Heirloom Tomato Penne Florentine with spinach and roasted garlic cream sauce
- ▶ Hickory-smoked roasted pork loin with mustard BBQ and golden pineapple salsa
- ▶ Blackened Mahi Mahi with a mango relish
- ▶ Chicken Piccata with lemon caper butter sauce and tomato basil tapenade
- ▶ Pan-roasted salmon with butter braised radishes and a salsa Verde
- ▶ Roasted beef tenderloin with Maytag blue cheese, pine nuts and baby spinach in a red wine demi glace

MEAL ADD-ONS:

- ▶ Add additional starter: +\$5 per guest
- ▶ Add additional side: +\$5 per guest
- ▶ Add additional entrée: +\$8 per guest

GOLD WEDDING PACKAGE

PLATED DINNER

ALL DINNERS AND LUNCHESES COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED ORGANIC HOT TEAS *Minimum 50 Guest Required*



STARTERS *(Choose One)*

- ▶ Seasonal soup (chef's daily selection)
- ▶ Classic Caesar – romaine, parmesan, house made croutons and creamy Caesar dressing
- ▶ Arugula and beet salad – avocado, red onion, sherry vinegar and watercress
- ▶ Organic green salad – radish, tomato, herbs, cucumber and raspberry vinaigrette
- ▶ Traditional wedge salad – tomatoes, blue cheese and bacon crumbles with blue cheese dressing
- ▶ Baby kale and red quinoa salad – honey crisp apples, walnuts and champagne vinaigrette
- ▶ Italian burrata salad – creamy mozzarella imported from Italy with heirloom tomatoes, basil pesto and ciabatta bread

SIDES *(Choose Two)*

- ▶ Sweet potato gratin
- ▶ Roasted seasonal vegetables
- ▶ Garlic snap beans
- ▶ Grilled jumbo asparagus
- ▶ Roasted fingerling potatoes
- ▶ Yukon gold mashed potatoes

SELECT FROM ENTRÉES *(Choose One)*

- ▶ Roasted Joyce Farms chicken breast with madeira wine sauce
- ▶ Pan-seared salmon with citrus butter
- ▶ Grilled London Broil with peppercorn demi-glace

PLATINUM WEDDING PACKAGE

- ❖ Dedicated Ceremony area (up to one hour)
- ❖ Upgraded silver and white chiavari chairs
- ❖ Scheduled Rehearsal Walkthrough
- ❖ One Hour Pre-Reception- Fresh Vegetable, Domestic/ International Cheese display, sliced fresh fruit platter, Wedding Punch
- ❖ Three Hour Premium wine and beer bar (See bar menu for details)
- ❖ Bartender Fees waived (one per 100 guest)
- ❖ Dance Floor up to 20 x 20
- ❖ Sparkling Wine and/or Cider Toast for all guest
- ❖ Wedding cake cutting and service
- ❖ House Centerpieces
- ❖ Black or white floor length table linen
- ❖ Dual entree plated meal or Three entree buffet meal (See menus for details)



PLATINUM WEDDING PACKAGE

DINNER BUFFET

ALL DINNERS AND LUNCHESES COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED ORGANIC HOT TEAS *Minimum 50 Guest Required*

STARTERS *(Choose One)*

- ▶ Sweet potato & corn chowder with pancetta crisp
- ▶ Tuscan white bean soup with roasted fennel, wilted kale and parmesan crostini
- ▶ Butternut squash bisque with crispy onions
- ▶ Citrus roasted beet salad with arugula, candied pecans, goat cheese and white balsamic vinaigrette
- ▶ Market green salad with feta, walnuts, grape tomatoes, cucumber, radish and Vidalia vinaigrette
- ▶ Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges, cashews and toasted sesame vinaigrette
- ▶ Classic Caesar salad with shaved parmesan, creamy anchovy dressing and bread sticks

SIDES *(Choose Two)*

- ▶ Sweet Potato Gratin
- ▶ Roasted Seasonal Vegetables
- ▶ Garlic Snap Beans
- ▶ Grilled Jumbo
- ▶ Asparagus
- ▶ Roasted Fingerling Potatoes
- ▶ Yukon Gold Mashed Potatoes

CHOICE ENTRÉES: *(Choose Three)*

- ▶ Heirloom Tomato Penne Florentine with spinach and roasted garlic cream sauce
- ▶ Hickory-smoked roasted pork loin with mustard BBQ and golden pineapple salsa
- ▶ Blackened Mahi Mahi with a mango relish
- ▶ Chicken Piccata with lemon caper butter sauce and tomato basil tapenade
- ▶ Pan-roasted salmon with butter braised radishes and a salsa Verde
- ▶ Roasted beef tenderloin with Maytag blue cheese, pine nuts and baby spinach in a red wine demi-glace



PLATINUM WEDDING PACKAGE

PLATED DINNER

ALL DINNERS AND LUNCHESES COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED ORGANIC HOT TEAS *Minimum 50 Guest Required*



STARTERS *(Choose One)*

- ▶ Seasonal soup (chef's daily selection)
- ▶ Classic Caesar – romaine, parmesan, house made croutons and creamy Caesar dressing
- ▶ Arugula and beet salad – avocado, red onion, sherry vinegar and watercress
- ▶ Organic green salad – radish, tomato, herbs, cucumber and raspberry vinaigrette
- ▶ Traditional wedge salad – tomatoes, blue cheese and bacon crumbles with blue cheese dressing
- ▶ Baby kale and red quinoa salad – honey crisp apples, walnuts and champagne vinaigrette
- ▶ Italian burrata salad – creamy mozzarella imported from Italy with heirloom tomatoes, basil pesto and ciabatta bread

SIDES *(Choose Two)*

- ▶ Sweet Potato Gratin
- ▶ Roasted Seasonal Vegetables
- ▶ Garlic Snap Beans
- ▶ Grilled Jumbo Asparagus
- ▶ Roasted Fingerling Potatoes
- ▶ Yukon Gold Mashed Potatoes

DUAL ENTRÉES: *(Choose Two)*

- ▶ Roasted Joyce Farms Chicken Breast with Madeira Wine Sauce
- ▶ Pan-seared Salmon with Citrus Butter
- ▶ Jumbo Grilled Shrimp with Lemon Basil Butter
- ▶ Grilled London Broil with peppercorn demi-glace

25% taxable service charge and 6% sales tax will apply to all food and beverage. Liquor beverages will have an additional 3% liquor tax applied. Tax and service charge subject to change.

PLATINUM PACKAGE BAR

3-HOUR PREMIUM WINE & BEER

DOMESTIC BEER

- ▶ Bud Light
- ▶ Coors Light
- ▶ Michelob Ultra
- ▶ Sweetwater 420

IMPORTED/CRAFT BEER

- ▶ Heineken
- ▶ Modelo Especial
- ▶ Sweetwater IPA
- ▶ Blue Moon
- ▶ Stella Artois

PREMIUM WINE

- ▶ Pinot Grigio
- ▶ Chardonnay
- ▶ Pinot Noir
- ▶ Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

Bar Upgrade

- ▶ Additional Hour \$10 Per Person
- ▶ Three hour **FULL PREMIUM BAR** \$20.00 Per Person (See Diamond Package Bar Menu)
- ▶ Additional hour (Full Premium Bar) \$15.00 Per Person



DIAMOND WEDDING PACKAGE

- Dedicated Ceremony area (up to one hour)
- Upgraded in-house silver and white Chiavari chairs for ceremony and dinner reception
- Scheduled Rehearsal Walkthrough
- One Hour Pre-Reception - Fresh domestic vegetable or international cheese display, fresh fruit platter
- Butler Passed two hot or chilled appetizers for the pre-reception (100 pieces per 50 guest)
- Red and White Premium wine served butler style during pre-reception
- Four-hour premium bar (see bar menu)
- Bartender fees waived (one per 100 guests)
- Butler fees waived
- Dance floor up to 24 x 24
- Stage up to 24 x 24
- Sparkling wine and/or cider toast
- Wedding cake-cutting service
- House centerpieces
- Choice of black or white linen
- Dual entrée plated meal service or three entrée buffet meal service

DIAMOND WEDDING PACKAGE DINNER BUFFET

ALL DINNERS AND LUNCHEES COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED ORGANIC HOT TEAS *Minimum 50 Guest Required*

STARTERS *(Choose One)*

- ▶ Sweet potato & corn chowder with pancetta crisp
- ▶ Tuscan white bean soup with roasted fennel, wilted kale and parmesan crostini
- ▶ Butternut squash bisque with crispy onions
- ▶ Citrus roasted beet salad with arugula, candied pecans, goat cheese and white balsamic vinaigrette
- ▶ Market green salad with feta, walnuts, grape tomatoes, cucumber, radish and Vidalia vinaigrette
- ▶ Thai citrus salad with Napa cabbage, snow peas, cilantro, mandarin oranges, cashews and toasted sesame vinaigrette
- ▶ Classic Caesar salad with shaved parmesan, creamy anchovy dressing and bread sticks

SIDES *(Choose Two)*

- ▶ Sweet Potato Gratin
- ▶ Roasted Seasonal Vegetables
- ▶ Garlic Snap Beans
- ▶ Grilled Jumbo
- ▶ Asparagus
- ▶ Roasted Fingerling Potatoes
- ▶ Yukon Gold Mashed Potatoes

CHOICE ENTRÉES: *(Choose Three)*

- ▶ Heirloom Tomato Penne Florentine with spinach and roasted garlic cream sauce
- ▶ Hickory-smoked roasted pork loin with mustard BBQ and golden pineapple salsa
- ▶ Blackened Mahi Mahi with a mango relish
- ▶ Chicken Piccata with lemon caper butter sauce and tomato basil tapenade
- ▶ Pan-roasted salmon with butter braised radishes and a salsa Verde
- ▶ Roasted beef tenderloin with Maytag blue cheese, pine nuts and baby spinach in a red wine demi-glace



DIAMOND WEDDING PACKAGE

PLATED DINNER

ALL DINNERS AND LUNCHESES COME WITH ARTISAN BREADS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, BATDORF & BRONSON™ LOCALLY-ROASTED COFFEE, AND ASSORTED ORGANIC HOT TEAS *Minimum 50 Guest Required*



STARTERS *(Choose One)*

- ▶ Seasonal Soup (Chef's Daily Selection)
- ▶ Classic Caesar – Romaine, Parmesan, House Made Croutons and Creamy Caesar Dressing
- ▶ Arugula And Beet Salad – Avocado, Red Onion, Sherry Vinegar and Watercress
- ▶ Organic Green Salad – Radish, Tomato, Herbs, Cucumber and Raspberry Vinaigrette
- ▶ Traditional Wedge Salad – Tomatoes, Blue Cheese and Bacon Crumbles with Blue Cheese Dressing
- ▶ Baby Kale And Red Quinoa Salad – Honey Crisp Apples, Walnuts And Champagne Vinaigrette
- ▶ Italian Burrata Salad – Creamy Mozzarella Imported From Italy with Heirloom Tomatoes, Basil Pesto and Ciabatta Bread

SIDES *(Choose Two)*

- ▶ Sweet Potato Gratin
- ▶ Roasted Seasonal Vegetables
- ▶ Garlic Snap Beans
- ▶ Grilled Jumbo Asparagus
- ▶ Roasted Fingerling Potatoes
- ▶ Yukon Gold Mashed Potatoes

DUAL ENTRÉES: *(Choose Two)*

- ▶ Pan-seared Gulf Red Snapper with Orange-tarragon butter
- ▶ Wood Grilled Filet Mignon with Cognac peppercorn sauce
- ▶ Jumbo Lump Crab Cake with Cajun Remoulade
- ▶ Rosemary Oven Roasted Cornish Hen



BEVERAGE

DIAMOND PACKAGE BAR

ALL BARS REQUIRE A BARTENDER –1 per 100 guests

4-HOUR FULL PREMIUM BAR

PREMIUM BRANDS

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Martell VS Cognac
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ The Famous Grouse Scotch

PREMIUM WINE

- ▶ Pinot Grigio
- ▶ Chardonnay
- ▶ Pinot Noir
- ▶ Cabernet Sauvignon

DOMESTIC BEER

- ▶ Bud Light
- ▶ Coors Light
- ▶ Michelob Ultra
- ▶ Sweetwater 420

IMPORTED/CRAFT BEER

- ▶ Heineken
- ▶ Modelo Especial
- ▶ Sweetwater IPA
- ▶ Blue Moon
- ▶ Stella Artois

NON-ALCOHOLIC BEVERAGES

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

UPGRADE TO ULTRA PREMIUM BAR

CATERING AT CROWNE PLAZA

APPETIZERS



RECEPTIONS

CHILLED BITES

25 piece per item minimum - pricing do not apply to the Diamond Package

- ▶ Spinach Manchego – Olive oil marinade, quince paste, marcona almond, sherry vinegar
- ▶ Fresh tomato and goat cheese tartlet – Niçoise olives and thyme
- ▶ Bruschetta Bites – Toasted Italian bread, marinated tomato, onion, herbs, parmesan cheese, balsamic
- ▶ Rustic avocado toast – Radish sprouts and citrus oil
- ▶ Tenderloin crostini – Horseradish cream
- ▶ BLT crostini – Crispy bacon, romaine, heirloom tomato
- ▶ California chicken salad cups – Pulled chicken, apples, pecans, grapes, little gem lettuce
- ▶ Marinated shrimp – Dill, fennel, lemon, bloody Mary sauce
- ▶ Hamachi crudo – Coconut, Fresno chiles, charred pineapple
- ▶ Tequila marinated seafood ceviche
- ▶ Ahi poke – Lava salt, passion fruit, crispy wonton
- ▶ Antipasto Skewer artichokes, salami, olive, tomato, jack cheese
- ▶ Sweet tomato caprese skewer – Bloomed basil seed and pesto
- ▶ Tuna tartare – Petite sesame cones, wasabi caviar
- ▶ Deviled egg – With crispy country ham



RECEPTIONS

HOT BITES

25 piece per item minimum - pricing do not apply to the Diamond Package

- ▶ Wild mushroom phyllo – With pickled ginger dipping sauce
- ▶ Cheddar biscuit and pulled pork slider
- ▶ Sweet corn hushpuppies – Candied Jalapeño marmalade
Corn cake with mango salsa
- ▶ Parmesan-fontina arancini – Crispy risotto cakes with romesco sauce
- ▶ Steak and potato bite – Beef tenderloin, horseradish cream on a crispy potato cake
- ▶ Crab Cake, remoulade sauce
Chorizo & Beef Empanadas , cilantro lime sauce
- ▶ Beef satay – With peanut sauce
- ▶ Seared Scallop, sweet chili sauce
- ▶ Grilled fig (seasonal) – Blue cheese mousse and balsamic glaze
- ▶ Petite falafel – Lettuce cup, roasted pepper, tahini, American relish
- ▶ Jerk spiced chicken bite – Fresh thyme and smoked ginger sauce
- ▶ Bite-sized twice baked potato – Sour cream, bacon and chives
- ▶ Tempura Shrimp, horseradish orange marmalade
- ▶ Marinated chicken skewer – With Thai pesto
- ▶ Italian meatball – All beef with San Marzano tomato sauce, ricotta and parmesan



CATERING AT CROWNE PLAZA

BEVERAGE



BEVERAGE

ULTRA PREMIUM BAR

ALL BARS REQUIRE A BARTENDER – 1 per 100 guest
ALL CASH BARS REQUIRE A CASHIER 1 per 100 guest)
Host Bar Pricing Available

ULTRA PREMIUM BRANDS

- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Crown Royal Whiskey
- ▶ Don Julio Tequila Blanco
- ▶ Remy Martin VSOP or Hennessy VS
- ▶ Johnnie Walker Black Scotch\

DOMESTIC BEER | Bud Light, Coors Light, Michelob Ultra, Sweetwater 420

IMPORTED/CRAFT BEER | Heineken, Amstel Light, Corona Extra, Samuel Adams

ULTRA PREMIUM WINE |

- ▶ Decoy by Duckhorn Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

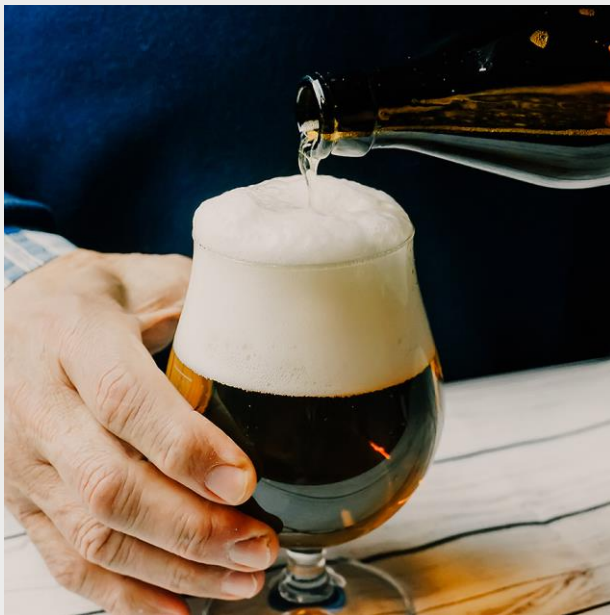
ULTRA PREMIUM SPARKLING WINE | **bottle**

- ▶ Piper Sonoma Brut Rose
- ▶ Decoy by Duckhorn sparkling wine

NON-ALCOHOLIC BEVERAGES

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks





BEVERAGE

PREMIUM BAR

ALL BARS REQUIRE A BARTENDER -1 per 100 guest
ALL CASH BARS REQUIRE A CASHIER -1 per 100 guest

PREMIUM BRANDS |

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Jack Daniels
- ▶ Cruzan Aged Light Rum
- ▶ Courvoisier
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ The Famous Grouse Scotch

PREMIUM WINE | Pinot Grigio, Chardonnay,
Pinot Noir, Cabernet Sauvignon

DOMESTIC BEER |

- ▶ Bud Light, Coors Light, Michelob Ultra,
Sweetwater 420

IMPORTED/CRAFT BEER |

- ▶ Heineken, Amstel Light, Corona Extra,
Samuel Adams

NON-ALCOHOLIC BEVERAGES

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks