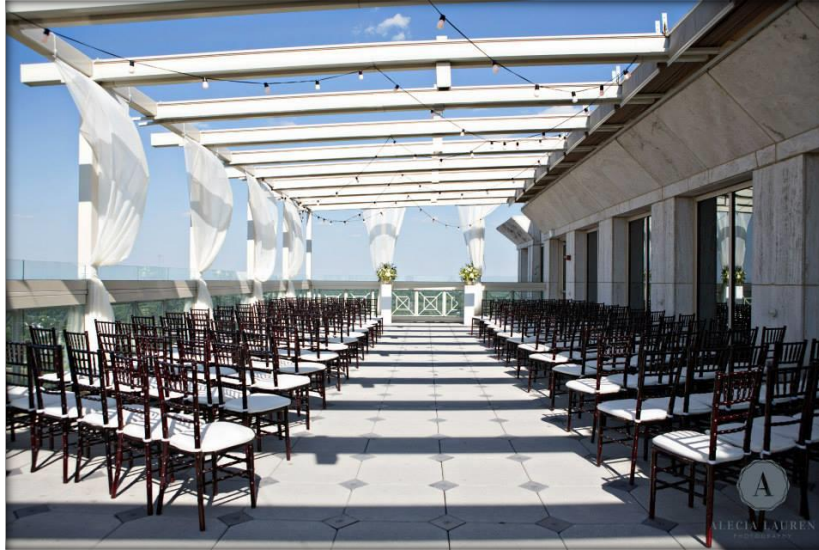



THE PEACHTREE CLUB
28th Floor at Peachtree and 10th Street



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,

Megan Partington
Director of Catering and Events
mpartington@peachtreeclub.com

Natalie Brand
Catering and Events Manager
nbrand@peachtreeclub.com

Hannah Alexander
Catering and Events Assistant
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The Peachtree Club
999 Peachtree Street, 28th Floor
Atlanta, GA 30309
404-817-0999

www.peachtreeclub.com and www.atlantarooftopweddings.com



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

Cocktail Parties

30 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.

\$4.00++ Per Person

- Mini BLT in a Phyllo Cup
- Fried Pickles with Tabasco Aioli
- Black Bean Quesadilla with Pepper Jack and Cilantro Lime Sour Cream
- Vegetarian Samosa
- Caprese Salad Skewer; Basil Marinated Baby Tomato & Mozzarella
- Tomato Goat Cheese Tart
- Tarragon Chicken Salad in a Phyllo Cup
- Classic Deviled Eggs with Spicy Shredded Chicken, Micro Greens
- Mushroom, Gruyere & Thyme Tart
- Virginia Baked Ham in Sweet Potato Biscuit
- Vegetarian Vietnamese Spring Rolls

\$4.50++ Per Person

- Black Pepper Farm House Cheddar with Rosemary Honey
- Southwestern Chicken Egg Roll
- BBQ Pulled Pork on Sweet Hawaiian Roll
- Teriyaki or Tandoori Chicken Skewer
- "Grilled Cheese"; Cheddar, Apple and House Smoked Bacon
- Smoked Salmon with Crème Fraîche on a Crostini
- Herb Goat Cheese Peppadew
- Bacon Wrapped Scallop with a Spicy Sorghum Glaze
- Sweet and Spicy Bacon Wrapped Chicken
- Pork Belly Sliders with a Mustard BBQ Sauce
- Asian Chicken Meatballs with Ginger, Soy, Scallions, and Toasted Sesame Seeds
- Assorted Dim Sum in Asian Spoons
- Vegetarian Quiche

\$5.00++ Per Person

- Mini Cheeseburger
- Buffalo Cauliflower Bites with Ranch Dipping Sauce
- Coconut Shrimp served with Orange Marmalade
- Sesame Seared Ahi Tuna served with Ponzu Sauce on an Asian Spoon
- Gulf Shrimp with Cocktail Sauce
- Crispy Chicken Rosemary Biscuit with Pepper Jelly
- Savannah Crab Cake topped with Granny Smith Apple Remoulade
- Lamb Lollipop with Rosemary Demi-Glace
- Beef Tenderloin Crostini with Bacon Jam and Micro Greens
- Smoked Duck Breast on top of a Wild Rice Blini with Green Apple Jam
- Crab Risotto Cake with Granny Smith Apple Remoulade

Domestic and International Cheese and Fruit Display

Served with an assortment of Crostini

\$10 per person

++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.



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

Action Station Receptions

for Parties over 40 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.

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

\$14 per person

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

\$15 per person

***Appalachian Trail BBQ**

Carved BBQ Brisket

Corn and Bacon Cornbread

Carolina Slaw

Kettle Beans

Served with BBQ Sauce

\$15 per person

****Chef Attendant Required, \$125.00+***



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

Action Stations Continued

***The Comfort Zone**

Braised Short Rib over Buttermilk Whipped Potatoes
Seared Salmon served with Seasonal Vegetables
\$16 per person

****“Gourmet Macaroni and Cheese, Please”**

Peachtree Club Mason Jar Salad

Mixed Greens, Sundried Cherries, Candied Pecans, Peach Vinaigrette

Buffalo Chicken

Buffalo seasoned Chicken, Celery, Bacon, and Blue Cheese

New Orleans Mac

Andouille Sausage, Shrimp, Peppers and Onions

County Fair

Apples, Smoked Gouda, Cinnamon Crunch

Served with assorted rolls

\$15 per person

Mediterranean Station

Greek Salad

Mediterranean Display

Hummus, Tuscan White Bean Salsa, Feta Cheese, Kalamata Olives, and Toasted Pitas served with Artichoke and Manchego Gratin, Rustic Bread and Tapenade

Flat Breads

Goat Cheese, Caramelized Onion, Fresh Basil

Crispy Bacon, Tomato Jam, Arugula

\$16 per person

Cajun Station

Steamed Rice

Chicken & Sausage Gumbo

Hushpuppies

Southern Greens

\$16 per person

****Chef Attendant Required, \$125.00+***



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

Action Stations Continued

Way Down South

Fried Green Tomatoes with House-Made Pimento Cheese
Shrimp and Grits
Biscuits
\$15.00 per person

A Taste of Thailand

Asian Chopped Salad with Soy Sesame Dressing
Pad Thai
Thai Rice Noodles tossed with Tamarind Sauce, Onions, Bean Sprouts,
Red Peppers, Chili, and Green Onions
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
\$16.00 per person

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
\$19.00 per person

Greek Station

Grilled Vegetables with Olive Oil and Greek Herbs
Grilled Halloumi Cheese served with Dried Fruits and Crostini
Zahtar Bread
Seafood Paella with Chorizo Sausage, Shrimp, Mussels, and Scallops
Or
Paella with Chorizo Sausage and Chicken
\$16.00 per person

****Chef Attendant Required, \$125.00+***



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

Action Stations Continued

Carving Stations

***\$125.00+ Chef Attendance fee is required for all carving stations**

Peppercorn Crusted Beef Tenderloin, Grain Mustard Demi-Glace, And Creamy Horseradish Sauce	\$18 per person
Beef Wellington, Beef Tenderloin ~En Croute	\$20 per person
Herb Roasted Beef Strip Loin, Creamy Horseradish Sauce	\$17 per person
Farm Raised Roasted Turkey Breast, Port Cranberry Jam	\$13 per person
Salmon Wellington, Citrus-Tarragon Rémoulade	\$15 per person
Slow Roasted Berkshire Pork Loin, Smoked Apple BBQ	\$13 per person

Served with Assorted Rolls and Chef's Seasonal Condiments

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.

1 item \$3.00 per person

2 items \$5.00 per person



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

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.

\$5.00 per person

Choose 4 to build an entire station - \$20.00 per person

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

California Rolls

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 Biscuit with Sweet Potato Fries

Chicken and Waffles with Maple Syrup

Funnel Cake Straws and Chicken Strips with Powdered Sugar

Buffalo Cauliflower Bites with Ranch Dipping Sauce

Butler Passed Craft Beer

\$3.00 per person



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.

Dinners for 10-30 guests – One Appetizer, Preselected Choice of Two Entrées or Dual Entrée, Dessert

Dinners for 30-100 guests – One Appetizer, One Entrée or Dual Entrée, Dessert

Additional Options are Subject to Supplemental Fees - \$9.00 per person

Appetizers

Twin Charleston Crab Cake, Green Tomato Chow Chow, Crispy Match Stick Potatoes	\$12.00
Crispy Grit Cake, Sautéed Andouille Sausage, Peppers and Onions, Tomato Jam	\$8.00
Braised Short Rib, Jasmine Rice, Julienned Snow Peas	\$10.00
Island Shrimp: Steamed Shrimp, Pineapple-Mango Salsa, Red Pepper, Macadamia Nuts	\$12.00
Seasonal Soup	\$8.00
Bouquet of Local Greens with choice of:	\$8.00
-Roasted Peaches, Candied Pecans, Peach Vinaigrette	
-Cherry Tomatoes, Shaved Parmesan, Balsamic Vinaigrette	
-Seasonal	
Wedge of Iceberg BLT with Tomato Confit, Candied Bacon and Green Goddess Dressing	\$8.00
Traditional Caesar Salad: Hearts of Romaine, Asiago Crouton, Caesar Dressing	\$9.00

Entrée

Twin Charleston Style Crab Cakes, Saffron Rice, Baby Squash, Grape Fruit Beurre Blanc	\$26.00
Seared Salmon, Spinach Risotto, Garden Vegetables, Shallot Sundried Tomato Cream	\$24.00
Herb Roasted French Cut Chicken Breast, Mushroom Risotto, Seasonal Vegetables	\$26.00
Lightly Breaded Veal Picatta, Asparagus, Angel Hair Pasta, Lemon Caper Sauce	\$26.00
Marinated Grilled Pork Chop, Haricots Verts, Sweet Potato Mash with Praline Crust	\$28.00
Slow cooked Short Ribs, Roasted Tomato Jus, Rosemary Whipped Potatoes, and Asparagus	\$28.00
Angus Beef Filet, Potato Leek Artichoke Gratin, Haricots Verts, Demi-Glace	\$30.00

Dual Entrée

Charleston Style Crab Cake and Angus Beef Filet , Potato Leek Artichoke Gratin, Haricot Verts, Demi-Glace	\$34.00
Grilled Chicken Breast and Shrimp , Crispy Grit Cake, Tomato Jam	\$32.00
Herb Roasted French Cut Chicken Breast and Maple Glazed Pork Tenderloin , Seasonal Risotto, Julienne Snow Peas, Red Peppers, Carrots	\$34.00
Seared Salmon and Angus Beef Filet , Buttermilk Mashed Potatoes, Seasonal Vegetables	\$36.00
Lobster Tail and Angus Beef Filet , Rice Pilaf, Asparagus	\$40.00

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THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

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

\$8.00 per person

Dessert Stations

Chef's Viennese Dessert Display

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

Chef's selection of 4 items \$12.00 per person

Chef's selection of 5 items \$15.00 per person

Gourmet Coffee Display

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

\$5.00 per person



Beverages

Per Person Bar Packages

All Per Person Bar Packages Include:

House Wines (including wine service at seated dinners), Champagne, Imported and Domestic Beer, 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*

Top Shelf Level

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, Hennessy Cognac

\$50.00 per person for 4 hours

Premium Level

Ketel One 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

\$45.00 per person for 4 hours

Club Level

Smirnoff Vodka, Pinnacle Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Famous Grouse Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon

\$39.00 per person for 4 hours

Beer and Wine

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

\$34.00 per person for 4 hours

Cellar Wine Upgrade

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

\$10.00 additional per person

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.

\$5.00 additional per person

Wine List

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

White

*Meridian Pinot Grigio, CA	\$34
Willamette Valley Riesling, Oregon	\$40
Mohua Sauvignon Blanc, Chile	\$40
*Meridian Chardonnay, CA	\$34
Clos du Bois Chardonnay, Carneros, CA	\$40
Sonoma Cutrer Chardonnay, Russian River Valley, CA	\$45
Chalk Hill Estate Chardonnay, Sonoma, CA	\$70

Red

Canyon Road Pinot Noir, CA	\$34
Hahn Pinot Noir, CA	\$40
*Meridian Merlot, CA	\$34
Candor Merlot, CA	\$42
Sterling Merlot, Napa, CA	\$46
*Meridian Cabernet Sauvignon, CA	\$34
Benziger Cabernet Sauvignon, CA.	\$45
Robert Sinskey Stags Leap Cabernet Sauvignon 2005, Napa	\$106

Sparkling

*Charles de Fere Blanc de Blanc, Brut, France	\$36
Gloria Ferrer Brut, CA.	\$45
Piper Heidsick, Brut	\$55
Dom Perignon	\$230

****House wines***



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

Action Station Reception
(Sample Menu)

\$105.00++ per person

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 Salsa, Feta Cheese, Kalamata Olives, and Toasted Pitas served with Artichoke and Manchego Gratin, Rustic Bread and Tapenade

Flat Bread "Pizzas"

Goat Cheese, Caramelized Onion, Fresh Basil
Crispy Bacon, Tomato Jam, Arugula

Premium Level for 4 Hours

Ketel One Vodka, Bombay Gin, Appleton Estates 12yr Rum, Captain Morgan Rum, Jose Cuervo Silver Tequila, Johnny Walker Red Scotch, Jameson Irish Whisky, Crown Royal Whiskey, Jack Daniel's Whiskey, Makers Mark Whiskey

****Chef Attendant Required, \$125.00***



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

Plated Dinner Reception
(Sample Menu)

\$102.50++ per person

Butler Passed Hors d' Oeuvres

Black Pepper Farm House Cheddar with Rosemary Honey
Savannah Crab Cake topped with a Lemon Caper Aioli
Lamb Lollipop

Salad

Hearts of Romaine, Asiago Crouton, Caesar Dressing

Dual Entrée

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

Premium Level for 4 Hours

Ketel One Vodka, Bombay Gin, Appleton Estates 12yr Rum, Captain Morgan Rum, Jose Cuervo Silver Tequila, Johnny Walker Red Scotch, Jameson Irish Whisky, Crown Royal Whiskey, Jack Daniel's Whiskey, Makers Mark Whiskey



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

Enhancements

Add a little extra to your special event

Draping for the Terrace

Draping of all poles on the terrace - \$1,000.00

Additional Ceremony Swag +\$300, Accent Color on all poles +\$300

Café Lighting

The Peachtree Club will set up and take down on the Terrace for \$350

Upgraded Linens

All packages include classic ivory highboy linens. Highboy linen upgrade available on request.

The Club Package

*10 Classic Floor length Linens
2 round specialty linens for
sweetheart and cake table
\$500.00*

The Peachtree Package

*10 Satin, Bengaline or Pintuck
Floor length Linens
2 round specialty linens for
sweetheart and cake table
\$600.00*

The Skyline Package

*10 High End Floor length Linens
2 round specialty linens for
sweetheart and cake table
\$700.00*

Favors

As your guests depart let us provide a parting gift

Chocolate Truffles - \$5.00 per person

Cookies and Milk- \$6.00 per person

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

Gourmet Candy Station-\$7.00 per person

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

Popcorn - \$7.00 per person

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

Fond Farewells

For a fun send-off at the end of the night

Oversized Sparklers- \$1.50 per person

Large Glow Sticks- \$1.50 per person

PC Staff to coordinate your own send-off materials- \$75.00



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

Wedding Ceremony and Reception Information

Facility Fee

Saturday Evening:

\$2,500.00*

Friday and Sunday evenings:

\$1,250.00*

January & February:

\$1,000.00 on Friday and Sunday evenings*

\$1,500.00 on Saturday evenings*

**Peachtree Club Members receive a \$500 credit towards their facility fee*

Facility Fee includes:

- Exclusive use of the Club and Terrace on Fridays, Saturdays, or Sundays.
- Accommodations for up to 170 guests for a reception style event (with casual seating throughout the Club) or 100 guests for a seated dinner (in the main dining room).
- Use of all the Club's tables, chairs (upholstered or mahogany chiavari), ivory linens, elegant china, stemware, silverware and votive candles.
- Bartender fees
- Cake cutting fees
- Four hour rental for reception (beginning at conclusion of ceremony).
- Vendors access to the Club 2 hours prior to event start time.
- \$200.00 per ½ hour for additional time. Events must end by 12:00 a.m.

Terrace Ceremony, for up to 170 guests

Friday, Saturday, or Sunday Evening

\$1,200.00

Ceremony includes:

- A 45 minute rehearsal the day before, scheduled around Club events.
- Access to the Club 2 hours prior to ceremony start time.
- 30 minutes for the ceremony.
- Use of the Club's mahogany chiavari chairs for each guest.
- Rearranging of the Terrace after the ceremony for reception, including moving Club tables and chairs.

Please Note:

- A professional day-of coordinator is required for all wedding ceremonies held at The Peachtree Club. The Club can provide a *Wedding Day Coordinator* for \$600.00, which will include rehearsal through completion of the event.
- Ceremonies on Friday evenings may not begin before 7:30 PM.

Optional Expenditures

- Self-parking is available in the 999 Parking Deck.
 - Friday & Sunday - \$195.00 flat rate
 - Saturday - \$295.00 flat rate
 - or
 - \$7.00 per validated ticket

++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.



THE PEACHTREE CLUB

28th Floor at Peachtree and 10th Street

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.

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