



Together Forever Starts Here



THE COMMERCE CLUB

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“

We had the best experience; one that far exceeded anything we had imagined!"





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The Commerce Club has provided Members, their guests, and non-members the highest quality experiences for over 60 years. Enclosed you will find information about the Club's packages, pricing, amenities, and enhancements. It is our pleasure to assist you throughout the planning process, and we cannot wait to see your vision come to life!

We take care of the details so you can enjoy your most memorable occasion. The following packages were created to meet your every need. We look forward to help plan your dream wedding. Cheers!

Warmest Regards,

Private Events Team

404.653.9234





YOUR BRIDAL ESSENTIALS

WEDDING CEREMONIES AND RECEPTIONS

We offer a variety of spaces that can accommodate everything from small, personal ceremonies to extravagant receptions. With inclusive wedding packages, in-house catering, tables, chairs and more, we provide everything you need for your special day.

REHEARSAL DINNERS

Impress your friends, family and loved ones with an unforgettable rehearsal dinner in one of our gorgeous spaces. With over 60 years of fine dining experience, our expert Executive Culinary team will wow your guests.

BRIDAL LUNCHEONS/TEAS

Celebrate your upcoming nuptials with a beautiful bridal luncheon or tea. Savor delicious cuisine and sip from a variety of beverage options.

AFTER PARTIES

Toast with friends as you kickoff your fabulous wedding weekend. After the rehearsal dinner, celebrate with a cocktail hour complete with light bites.

SIGNATURE SERVICES

WEDDING PACKAGE INCLUDES

- Complimentary menu tasting for up to 4 guests
- Choice of Butler Passed Hors D'oeuvres
- Three Course Plated Dinner
- Custom Designed Wedding Cake
- 4-Hour Bar Package
- Champagne Toast
- Upgraded Chiavari Chair, Your Choice in Color
- 60" or 70" Banquet Rounds
- Cocktail Tables for Reception
- Dance Floor
- Staging for Band or DJ
- Classic tableware, cutlery and glassware
- Classic White linens
- Complimentary Votive Candles
- Bridal Suite & Groom Ready Room
- Expert Team of Dedicated Wedding Professionals to include Servers, Banquet Captain, and Club Manager
- Complimentary Bartender
- Table Numbers
- Complimentary use of State of the Art Audio Visual System in Ballroom

WEDDING CEREMONY

PACKAGE I \$1,500 (non-peak season)

- Event Space for the Wedding Ceremony
- Pre-Ceremony Spa Water Station
- Non- alcoholic beverages for bridal party
- Bottle of Champagne for Bridal Suite and Groom's Ready Room
- Ceremony Rehearsal (1 hour)

FACILITY FEE I \$4,000

- Required for all events taking place on Saturday - Sunday
- Building and parking garage security
- Access for vendors up to 3 hours prior to event.
- Facility Rental





THE PEACH

Your Choice of Two Butler Passed Hors D' oeuvres

Plated Salad

Your Choice of Chicken or Salmon Entree

Customized Wedding Cake

Four Hour Club Bar Package

Champagne Toast

\$145 PER PERSON

Menu options for your choosing can be found on the pages to follow.

To offer more than one Entree, there is a \$5 per person up charge.

Wedding Packages are based on a four-hour reception and
excludes 22% service charge and 8.9% sales tax.



THE PEARL

Your Choice of Four Butler Passed Hors D'oeuvres
Plated Salad
Your Choice of Chicken, Fish, Beef or Dual Entree
Customized Wedding Cake
Four Hour Club Bar Package
Champagne Toast

\$165 PER PERSON

Menu options for your choosing can be found on the pages to follow.
To offer more than one Entree, there is a \$5 per person up charge.
Wedding Packages are based on a four-hour reception and
excludes 22% service charge and 8.9% sales tax.



HORS D'OEUVRES

SEA

Seared Ahi Tuna

Fresh Tuna with Togashari and Wasabi Aoli on Cucumber

Chilled Shrimp Cocktail

Served with Rich Cocktail Sauce

Shrimp & Grits

Creamy Creole Sauce

Smoked Salmon

Locally Sourced Salmon, Cucumber with Chive Cream Cheese

Bacon Wrapped Scallops

Bay Scallops, Hickory Smoked Bacon

Mini Crabcakes

Served with Remoulade Sauce

LAND

Beef Tenderloin Crostini

Blue Cheese Mousse

Peking Duck Spring Rolls

Served with Sweet Chili Sauce

Thai Chicken Skewer

Thai Chicken on Sugar Cane Skewer

Curried Chicken Salad

Chicken Salad with Crispy Pita

EARTH

Vegetable Dumpling

Spinach and Vegetable Dumpling (Vegan)

Arancini with Romesco

Three Cheese Arancini with Romesco Dipping Sauce

Brioche Panini

with Pimento Cheese

Warm Brie

with Fresh Raspberry on Crostini

Deviled Eggs

White Truffle Oil Infused

Bruschetta Crostini

Baby Heirloom Tomatoes (Vegan)

Baked Asparagus

Wrapped in Filo with Asiago

PLATED DINNER

SALAD SELECTIONS

Commerce Salad
Organic Field Greens, Heirloom Tomatoes,
Cucumber, Watermelon Radish, Carrots, White
Balsamic Vinaigrette

Berry Salad
Local Butter Lettuces, Fresh Berries, Goat Cheese,
House made Apple Cider Vinaigrette

Greek Salad
Fresh Farm Greens, Feta, Kalamata Olives,
Roma Tomatoes, Cucumbers, Capers and
Creamy Vinaigrette

Caesar Salad
Traditional Caesar, Crisp Romaine Tossed with
Dressing, House made Croutons, Shaved
Parmesan

PEACH PACKAGE ENTREE SELECTIONS

\$145

Herb Marinated Salmon
Seared Scottish Salmon with Lemon Butter Sauce

Roasted Airline Chicken Breast
Herb Roasted Chicken with Citrus Beurre Blanc

All Selections Served with Whipped Garlic
Mashed Potatoes and Seasonal Vegetables

PEARL PACKAGE ENTREE SELECTIONS

\$165

Herb Seared Chicken Breast
Roasted Airline Chicken Breast, Citrus Beurre
Blanc

Market Fish
Grilled Seasonal Fish, Meyer Lemon Sauce

Filet Mignon
Thyme Seasoned Beef Tenderloin, Demi
Drizzle

Filet Mignon and Salmon Duet
Petite Filet Mignon paired with Herb Crusted
Salmon

All Selections Served with Roasted Rosemary
Potatoes and Broccolini



WEDDING CAKES

CAKE SELECTIONS

Butter Vanilla
French Vanilla
Cream Cheese Pound
Italian Creme
Almond
Champagne | White or Pink
Strawberry
Red Velvet
White Chocolate
Chocolate
Chocolate Chip
Marble
Funfetti Oreo
Black & Jack
Cinnamon

FILLINGS AND MOUSSES

Fleur de Sel Salted Caramel
Raspberry Chantilly Cream
Bavarian Cream
Cannoli Cream
Vanilla Italian Meringue
Champagne Cream Cheese
Cheesecake Mousse
Cream Cheese
Strawberry Puree
Cookies 'N Cream Mousse
Cookie Butter
Ganache Toffee Crunch
Dark Chocolate Ganache
Jack Daniels Infused Blackberries





ADDITIONS

Crudites, Dips and Spreads | \$12 per guest

Assorted Garden Vegetables, Chipotle Ranch, Red Pepper Hummus, Pita Chips and Grilled Naan Bread

Sliders Station | \$16 per guest

Citrus BBQ Pulled Pork, Southern Slaw, House Pickles
Cheeseburger Slider with American Cheese, Toasted bun
Southern Style Fried Chicken Slider, Honey Mustard, House Pickles

Gourmet Charcuterie Board | \$21 per guest

Chefs Selection of Cured Meats, Domestic and Imported Cheese, Olive Tapenade, Assortment of Grilled Vegetables, Pickled Red Onions, Whole Grain Mustard, Flatbreads, Grilled Baguettes and Breadsticks

Pudding Me In a Good Mood | \$9

Banana Pudding, Bourbon Bread Pudding

Ultimate Cookie & Brownie Bar | \$10

Traditional Brownies, Rocky Road Brownies, Chocolate Chip Cookies, Sugar Cookies

Southern Roots | \$11

Strawberry Shortcakes, Pecan Pie Tarts, Double Chocolate Garnache, Peach Cobbler Tarts

Children's Meals | \$30

Salad or Fresh Fruit
Chicken Fingers, Hamburger or Pasta
Wedding Cake, Unlimited Beverages

Vendor Meals | \$45

Chef's Selection Hot Entree



HOSTED BAR

*All bar packages pricing based on four hours of bar service.
Wedding packages include four hours of Club Bar.*

CLUB

Liquor | Conciere Bourbon, Conciere Rum, Conciere Tequila, Conciere Gin, Conciere Vodka and Conciere Whiskey

Beer | Domestic and Imported Selections

Wine | Three Thieves Chardonnay, House Sparkling, Three Thieves Cabernet Sauvignon

Non-Alcoholic Beverages | Assorted Soft Drinks, Still Water, Fruit Juice

SELECT

Liquor | Evan Williams Bourbon, Bacardi Rum, Jose Cuervo Silver Tequila, Beefeater Gin, New Amsterdam Vodka and Jack Daniel's Whiskey

Beer | Domestic and Imported Selections

Wine | Landmark Chardonnay, Avisa Prosecco, Banshy Cabernet

Non-Alcoholic Beverages | Assorted Soft Drinks, Still Water, Fruit Juice

(Additional upgrade \$15 per person)

PREMIUM

Liquor | Maker's Commerce Bourbon, Plantation Original Dark Rum, Patron Silver Tequila, Vulcan Gin, Grey Goose Vodka, Compass Box Spaniard Whiskey

Beer | Domestic and Imported Selections

Wine | La Crema Chardonnay, Greywacke Sauvignon Blanc, Beringer Knights Valley Cabernet Sauvignon, Chandon Brut Champagne

Non-Alcoholic Beverages | Assorted Soft Drinks, Still Water, Fruit Juice

(Additional upgrade \$25 per person)



SCHEDULE A TOUR TODAY

404.653.9234

191 Peachtree Street NE | 49th Floor | 191 PeachTree Tower | Atlanta, GA 30303-1761



THE COMMERCE CLUB

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*All food and beverage purchases are subject to an automatic 8.9% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change.
*Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 426491018 SS