



# Private Event Menus



THE COMMERCE CLUB

ATL

2024

# Welcome

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Thank you for considering The Commerce Club for your upcoming event! It is our pleasure to assist you throughout the planning process. The Commerce Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more.

Our unique venue, located within 191 Peachtree Tower, downtown Atlanta provides an unparalleled opportunity to create unforgettable memories for your guests. The Commerce Club team is committed to providing the finest quality food and beverage, impeccable creativity and best-in-class service.

As your partner in planning a successful event at The Commerce Club, our mission is to provide personalized and efficient service which accomplishes your goals and exceeds your expectations.

Several factors that should be considered when evaluating The Commerce Club for your event:

- Brand New, State of the Art Event Technology & Refreshed Private Event Facilities
- Unique Spaces with Breathtaking Views of Downtown City Skyline
- Extensive Inventory of In-House Equipment
- State of the Art Audio Visual Equipment built into Meeting Space
- On-Site Food & Beverage Team, Able to Customize Based on Your Needs and Preferences

Our team looks forward to the opportunity to partner with you to create an exceptional experience for you and your guests. We appreciate your consideration and value the trust placed in us to execute your objectives.

Yours in Hospitality,

*Private Event Team*







# Breakfast Buffets

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An Additional Fee of \$150 will Apply to Groups of 12 or Less.

## **Continental Breakfast | 25**

Sliced Fruits & Berries, Individual Flavored Yogurts,, Baked Breads and Pastries with Sweet Butter and Preserves.

## **Commerce Club Buffet | 36**

Sliced Fruits & Berries, Individual Flavored Yogurts, Scrambled Eggs, Apple-wood Smoked Pork Bacon, Chicken Sausage, Breakfast Potatoes, Stone Ground Grits, Buttermilk Biscuits with butter and jam.

# Breakfast Plates

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## **Classic Breakfast | 22**

Scrambled Eggs, Choice of Breakfast Potatoes or Grits, Sliced Toast and Choice of Chicken Sausage or Smoked Pork Bacon.

## **Smoked Salmon Benedict | 27**

Two Poached Eggs, Smoked Salmon, Spinach on Toasted English Muffin, Hollandaise Sauce, Breakfast Potatoes, and Fresh Fruit

## **Healthy Lifestyle | 27**

Egg White Frittata: Mushrooms, Spinach, Onions, Peppers, Roasted Tomato Salsa, Chicken Sausage and Fresh Berry Bowl

All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax



# Breakfast Additions

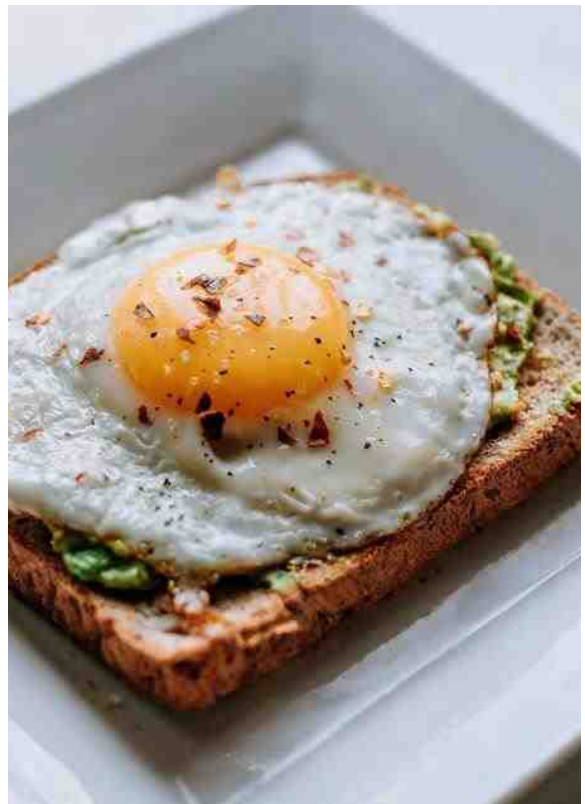
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## COLD

- Yogurt Parfaits with Homemade Granola | 5 per guests
- Baked Croissants | 45 per doz.
- Assorted Breads and Pastries with Preserves | 36 per doz.
- Seasonal Sliced Fruit and Berries | 9 per guest

## HOT

- Toasted Bagels with Assorted Cream Cheese | 48 per doz.
- Cinnamon French Toast, Powdered Sugar, Maple Syrup | 9 per guest
- Pancakes, Seasonal Berries, Maple Syrup | 9 per guest
- Stone Ground Grits with Aged Cheddar Cheese | 6 per guest
- Breakfast Potatoes | 6 per guest
- Oatmeal, Raisins, Brown Sugar & Cinnamon | 6 per guest
- Scrambled Eggs or Egg Whites | 6 per guest
- Pork Bacon or Chicken Sausage | 8 per guests



# Breakfast Stations

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Chef Attendant Required for Every 50 Guests;  
\$175 per Chef Attendant.

## Egg & Omelets | 15

Farm Fresh Eggs, Egg Beaters & Egg Whites, Ham, Sausage, Bacon, Smoked Turkey, Tomatoes, Mushrooms, Spinach, Onions, Salsa, Cheddar, & Swiss Cheese

## French Toast | 15

Sliced French Toast Made to Order Featuring Vanilla Whipped Cream, Powdered Sugar, Fresh Fruit, Chocolate Sauce, Warm Maple Syrup & Sweet Butter

All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax



## A la Carte

Sliced Fruit and Berries	9/pp
Chocolate Pretzels	6/pp
Spiced Peanuts	6/pp
Fried Kettle Chips	6/pp
Popped Popcorn	6/pp
Market Crudité   Buttermilk Ranch	9/pp

## Break Items

### THE SNACK STAND | 12

Assorted Mini Candies | Packaged Chips | Protein Bars

### MID-DAY DIPS | 14

**Dips:** Roasted Garlic Hummus | Fire Roasted Salsa | Guacamole

**Accompaniments:** Crispy Pita Chips | Tortilla Chips | Market Crudité

### SWEET & SALTY SNACKS | 15

Kettle Corn Popcorn | Rice Crispy Treats | Chocolate Pretzels | House Trail Mix

## Beverages

Bottled Water	4/ea.	Freshly Brewed LaVazza Coffee Regular & Decaffeinated	75/gal.   150/Station
Sparkling Mineral Water	6/ea.	Old Fashioned Lemonade	65/gal.   130/Station
Assorted Coca-Cola Soft Drinks	4/ea.	Sweet or Unsweetened Tea	55/gal.   110/Station
Hilbrew Double Espresso Shot	5/ea.	Hot Tea Station	75/Station
Red Bull Energy Drink** Sugar Free Available	5/ea.	Juice Bar Orange Juice and Cranberry	100/Station
Assorted Kombucha & Cold Brew**	6/ea.	Non Alcoholic Beverage Station Canned Sodas, Water, Hot Tea, Coffee	10/pp 5 hours or less   16/pp 8 hours
Bottled Smoothie & Protein Shakes**	6/ea.		

\*\* = Minimum purchase of 12

All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax

# On The Run

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The Following Selections Are Available As Grab-and-Go, Presented In Take-Away Packaging and Designed for Groups Not Dining In.

## **Simply Sandwiches | 40**

Choice of Pre-Composed Sandwiches, Individually Wrapped  
(Final Counts on Sandwich Selections Due 10 days Prior to Event)

- Honey Baked Ham & Gouda
- Smoked Turkey and Swiss
- Roast Beef and Cheddar
- Grilled Vegetable Wrap
- Chicken Salad

## **Simply Salad | 35**

Individually Packaged Traditional Caesar Salad | Marinated Grilled Chicken Breast | Crisp Romaine Lettuce, Rich Caesar Dressing. Focaccia Croutons, Shaved Parmesan.

\*\*\*\*\*All Boxed Lunches Include: Potato Chips, Whole Fruit and House-made Cookie\*\*\*\*\*

All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax





# 3 Course Plated Lunches

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All Lunch Selections Include Artisan Bread and Butter, Mashed Potatoes and Market Vegetables.  
Groups Larger Than 12 Will Need to Provide Entree Selections 10 Days in Advance.

## \$47 LUNCH

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### Salad

#### Commerce Club House

Organic Field Greens, Heirloom Tomatoes,  
Cucumber, Carrots.  
House Balsamic Vinaigrette

### Entree Selection

Marinated Chicken Breast  
Market Fish  
Vegan Pasta Primavera

### Dessert

Crepe Brulee Tart

## \$57 LUNCH

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### Soup or Salad (Pre-Select One)

#### Classic Caesar

Traditional Caesar, Crisp Romaine Tossed with  
Dressing, Focaccia Croutons,  
Shaved Parmesan

#### Chef Seasonal Soup

### Entree Selection

Bistro Filet  
Market Fish  
Marinated Chicken Breast  
Vegan Pasta Primavera

### Dessert Choice (Pre-Select One)

Chocolate Tart  
Fresh Fruit Tart



All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax



# Lunch Buffets

An Additional Fee of \$150 will Apply to Groups of 15 or Less  
Chef Attendant Optional at \$175 Per Attendant

## Farmers Produce Stand | 40

- Fresh Farm Greens, Feta, Kalamata Olives, Roma Tomatoes, Cucumbers, Capers & Creamy Vinaigrette
- Baby Romaine Caesar Salad, Focaccia Croutons and Shaved Parmesan
- Vegan Vegetable Pasta Primavera
- Grilled Herb Marinated Coulotte, Herb Marinated Chicken Breast
- Add On: Pan Seared Market Fish (+15/pp)

## Simply Sandwiches | 50

- Chef's Seasonal Soup
- Traditional Caesar Salad Focaccia Croutons and Shaved Parmesan
- Mustard Potato Salad
- Honey Baked Ham & Cheddar
- Smoked Turkey and Swiss
- Roast Beef & Cheddar
- Grilled Vegetable Wrap . Relish Tray Olives, Pickles, Lettuce, Tomatoes
- House Potato Chips

## The Chef Buffet | 55

- Homemade Focaccia Bread, with Whipped Butter
- Organic Field Greens, Heirloom Tomatoes, Cucumber, Carrots, House Balsamic Vinaigrette
- Tender Roast Coulette Steak with Chimichurri
- Brined and Smoked Turkey Breast with White Gravy
- Cornmeal Fried Trout with Smokey Tomato Aioli
- Hot Buttered Fingerling Potatoes
- Charred Broccolini with garlic and Chile Flakes (Vegetarian)

## Desserts

- Fruit Tart
- Chocolate Tart

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- Fruit Tart
- Chocolate Tart

## Desserts

- Lemon Meringue Tart
- Chocolate and Coffee Opera Cake



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# Hors d'Oeuvres

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Minimum of 24 Pieces Per Selection. | \$5 Per Piece

Hors d'oeuvres will be displayed. Can Be Butler Passed (Additional \$100 Fee, per 2 selections).

## COLD SELECTIONS

- Smoked Salmon, Cucumber with Chive Cream Cheese
- Beef Crostini with Blue Cheese
- Togarashi Ahi Tuna Poke, Shoyu with Cucumber
- Baby Heirloom Tomatoes, Bruschetta, Crostini (Vegan)
- Curried Chicken Salad with Short Crust Pastry
- Chilled Shrimp Cocktail with Classic Cocktail
- White Truffle Deviled Egg

## HOT SELECTIONS

- Bacon Wrapped Bay Scallops, Hickory Smoked Bacon
- Black Garlic Ponzu Vegetarian Spring Roll
- Crispy Fried Green Tomatoes with Pimento Cheese
- Three Cheese Arancini, Romesco Dipping Sauce
- Vegetable Dumpling (Vegan)
- Warm Brie with Raspberry Crostini
- Asparagus Wrapped in Filo with Asiago
- Thai Peanut Chicken on Skewer
- Pimento Cheese Panini
- Cuban Sandwich Spring Roll
- Vegetable Samosa (Vegan)
- BBQ Pork Spring Roll
- Mini Cajun Seafood Cakes with Remoulade
- Caribbean Chicken Mole Skewer



# Displays

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For groups of 10 or more guests.

### Crudities, Dips and Spreads | 12

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

### Artisanal Cheese Display | 17

Chef's Selection of Local and Imported Cheeses, Fresh Fruits, Lavosh Crackers and Grilled Baguettes, Savory Marmalades

### Gourmet Charcuterie Board | 21

Chef's Selection of Cured Meats, Domestic and Imported Cheese, Olive Tapenade, Assortment of Grilled Vegetables, Pickled Red Onions, Whole Grain Mustard, Flatbreads, Grilled Baguettes and Crackers

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# Reception Stations

Chef Attendant Optional at \$175 per Attendant

## Sliders Station | 16

Cheeseburger Slider

*American Cheese, Tomato, Mayo, Ketchup, Mustard*

Southern Style Fried Chicken Slider

*Honey Mustard, House Pickles*

Marinated Portobello Slider

*Arugula, Tomato, Roasted Garlic Aioli*

## Meat Lover's Station | 30

Lamb Chop, Sliced Grilled Sirloin,  
Chicken Kabob, Sliced Pork Sausage,  
served with Grilled Onions and Peppers

**\*\*Groups less than 25ppl, Additional 150\*\***

## Chilled Seafood | MKT Price

Crab Claws, Poached Jumbo Shrimp, Seasonal  
Oysters on Half Shell, with Crackers, Cocktail  
Sauce, Lemon Wedges, Horseradish, Tabasco,  
Shallot Mignonette

**\*Groups less than 25ppl, Additional 150\*\***

## Salad Bar | 10

*Select Two Options:*

Commerce Club House Salad

Traditional Caesar Salad

Greek Salad

## Mashed Potato Bar | 12

Garlic Whipped Mashed Potatoes, with Bacon,  
Broccoli, Mushrooms, Green Onions, Sour  
Cream, Cheddar Cheese

## Pasta Station | 16

*Select Two Options:*

- Cheese Tortellini, Sweet Red Pepper  
Parmesan Cream
- Penne Primavera, Vegetables and Pesto  
Cream
- Gemelli with Roasted Garlic Tomato  
Bolognaise Meat Sauce
- Cavatappi with Italian Sausage, Broccoli,  
Garlic Oil & Chili Flakes

## Mac & Cheese Station | 20

Classic Mac and Cheese, Pasta with Bleu Cheese  
and Parmesan Cream. Topped with your choice  
of Grilled Steak or Shrimp.

Served with Garlic Bread Sticks, Parmesan &  
Cheddar Jack Cheese, Bacon Bits, Scallions

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## Carving Stations

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An Additional Fee of \$150 will Apply to Groups of 10 or Less  
Chef Attendant Required at \$175 per Attendant

### **Rosemary Turkey Breast | 17**

Carved Organic Turkey Breast Accompanied  
with Cranberry Aioli

### **Grilled Pork Loin | 18**

Heritage Pork Loin Accompanied with  
Rosemary Aioli, Soft Brioche Rolls

### **Herb Grilled Atlantic Salmon | 24**

Atlantic Salmon served with Mediterranean  
Relish

### **Add On Accompaniments | 20**

Mashed Potatoes and Market Vegetables  
\*\* Chef Attendant Optional\*\*

### **Herb Roasted Beef Tenderloin | 36**

Beef Tenderloin Accompanied with Creamy  
Horseradish Sauce, Grainy Mustard  
\*\* For group of 20 or more guests\*\*

### **Pepper Crusted Prime Rib | 28**

Roasted Prime Rib with Au Jus  
Accompanied with Horseradish Creme and  
Whole Grain Mustard  
\*\* For group of 40 or more guests\*\*

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# Dessert Stations

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## **pudding Me in a Good Mood | 10**

Banana Pudding, Bourbon Bread Pudding

## **Cookies and Brownie Bar | 10**

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

## **Have Your Cake and Eat it Too | 12**

Naked Carrot Cake with Cream Cheese Icing, Cheesecake with Fresh Berries, Decadent Chocolate Cake

## **Southern Roots | 14**

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

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# Plated Dinners

All Dinner Selections Include Artisan Rolls and Butter.  
Groups Larger Than 12 Will Need to Provide Entree Selections 10 Days in Advance.

## \$67 DINNER

### Salad

#### Classic Caesar

Traditional Caesar, Crisp Romaine Tossed with Dressing, Croutons, Shaved Parmesan

### Entree Selection

Bistro Filet  
Market Fish  
Marinated Chicken Breast  
Vegan Pasta Primavera

### Accompaniments

Mashed Potatoes  
Market Vegetables

### Dessert

Seasonal Cheesecake,  
Fresh Berries

## \$77 DINNER

### Soup or Salad

#### (Pre Select One)

#### Greek Salad

Fresh Farm Greens,  
Feta, Kalamata Olives,  
Roma Tomatoes, Cucumbers,  
Capers & Creamy Vinaigrette

Chef's Seasonal Soup

### Entree Selection

Market Fish  
Bistro Filet  
Marinated Chicken Breast  
Vegan Pasta Primavera

### Accompaniments

Sauteed Broccolini  
Roasted Mushrooms  
Mashed Potatoes

### Dessert Choice

#### (Pre Select One)

Banana Pudding  
Flourless Chocolate Cake

## \$97 DINNER

### Soup or Salad

#### (Pre Select One)

#### Commerce Club House

Organic Field Greens, Heirloom Tomatoes, Cucumber, Carrots,  
House Balsamic Vinaigrette

Chef's Seasonal Soup

### Entree Selection

Market Fish  
Roasted Lamb Chops  
Grilled Chicken Breast  
Filet Mignon with Grilled Shrimp  
Vegetarian Fried Rice

### Accompaniments

Grilled Asparagus  
Confit Fingerling Potatoes  
Crispy Fried Onions

### Dessert Choice

#### (Pre Select One)

Bourbon Bread Pudding  
Flourless Chocolate Cake



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# Dinner Buffets

An Additional Fee of \$150 will Apply to Groups of 15 or Less  
Chef Attendant Optional at \$175 per Attendant

## Southern Buffet | 67

- Cracked Pepper Biscuits, Sweet Cornbread, Honey Whipped Butter
- Field Greens, Tomatoes, Cucumber, Carrots, House Balsamic Vinaigrette
- Fresh Fruit Salad
- Texas Style Smoked Brisket
- Honey Grilled Chicken Breasts
- Crispy Trout with Southern Grits Etouffee
- Braised Collard Greens (Vegetarian)
- Sweet Potato Puree
- Black Eyed Peas (Vegetarian)

## Dessert

- Flourless Chocolate Cake
- Bourbon Bread Pudding

## Steakhouse Dinner Buffet | 77

- Spinach and Artichoke Dip, Sliced French Bread
- Chopped Greek Salad, Tomatoes, Cucumbers, Olives, Feta Cheese
- Chopped Wedge Salad, Bacon, Tomatoes, Creamy Blue Cheese Dressing
- Grilled Aged New York Sirloin, Peppercorn Sauce
- Charred Salmon, Citrus Butter
- Lobster Mac & Cheese
- Sour Cream & Chive Mashed Potatoes
- Sauteed Broccolini (Vegetarian)
- Roasted Wild Mushrooms (Vegetarian)

## Dessert

- Chocolate Decadence Cake
- Carrot Cake with Cream Cheese Icing
- Cheesecake



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# Beverage Service

All Bar Packages include Full Bar Setup, Featuring Our Club, Select or Premium Tiers.  
Package Charges Can Be Arranged on a Per-Person, Hourly Charge or on a Per-Drink Basis  
Reflecting the Actual Number of Drinks Consumed  
1 Bartender per 75 Guests, at \$150 Each, 2 Hour Minimum, \$50 for Each Additional Hour.

## HOSTED BAR PRICING

	Club	Select	Premium
<b>Cocktails</b>	14++	18++	20++
<b>Wines by the Glass</b>	14++	16++	18++
<b>Sparkling Wines</b>	14++	16++	18++
<b>Domestic Beers</b>	6++	6++	6++
<b>Imported Beers</b>	7++	7++	7++
<b>Soft Drinks and Bottled Water</b>	4++	4++	4++

## HOURLY BAR PRICING

	Club	Select	Premium
<b>1st Two Hours</b>	27++	31++	35++
<b>Third Hour</b>	14++	18++	20++
<b>Each Additional Hour</b>	13++	14++	15++

## Chance to Enhance

Prices based on 2 hours of service.

### **Bloody Mary Bar | 12**

Premium Vodka, Homemade Bloody Mary Mix, Lemons, Limes, Celery & Olives

### **Bubble Bar | 12**

Sparkling Wine, Homemade Bitters, Cassis, Fresh Fruit Purees and Berries, and Citrus Garnishes

### **Mocktail Bar | 10**

Sparkling Waters, Fresh Squeezed Seasonal Juices

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# Beverage Service

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## **CLUB PACKAGE**

**Spirits:** Evan Williams Bourbon, Espolón Tequila, Conciere Rum, Gin, Vodka, Scotch

**Wines By The Glass:** House Brand Chardonnay, Sparkling Wine, Cabernet Sauvignon

**Beers:** Assortment of Domestic and Imported Selections, to include local Craft Beer

## **SELECT PACKAGE**

**Spirits:** Buffalo Trace Bourbon, Bacardi Rum, Maestro Dobel Tequila, Beefeater Gin, Titos Vodka, Dewar's White Scotch

**Wines By The Glass:** Select Brand Chardonnay, Prosecco, Cabernet Sauvignon

**Beers:** Assortment of Domestic and Imported Selections, to include local Craft Beer

## **PREMIUM PACKAGE**

**Spirits:** Woodford Reserve Bourbon, Appleton Rum, Cincoro Blanco Tequila, Bombay Sapphire Gin, Belvedere Vodka, Whistle Pig American Whiskey, The Macallan 12 yr. Scotch

**Wines By The Glass:** Premium Brand Chardonnay, Champagne, Cabernet Sauvignon

**Beers:** Assortment of Domestic and Imported Selections, to include local Craft Beers

All Prices are Subject to Designated Taxable Service Charge and Applicable Sales Tax





# THE COMMERCE CLUB

ATL

404.653.9234

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

All food and beverage purchases are subject to an automatic 8.9% sales 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. Other restrictions and exclusions may apply. Call for details. © Invited. All rights reserved. 1122 LKM