



C

THE COMMERCE CLUB

ATL

404.653.9234 | COMMERCECLUBATLANTA.COM

191 PEACHTREE ST. NE., 49TH FLOOR, ATLANTA, GA 30303



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.



WELCOME

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 on the 49th floor in the heart of 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:

- Unique Spaces with Breathtaking Views of Downtown City Skyline
- State of the Art Audio Visual Equipment built into Meeting Space
- Newly renovated event spaces
- On-site banquet manager and captains
- In-house white or black table linens and white or black napkins
- Chairs and banquet tables
- Flatware, glassware and silverware

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. In the following pages you will find more information about Commerce Club many menu options, amenities, capabilities and more. Feel free to contact our Private Events Team at [404.653.9234](tel:404.653.9234) with any questions you may have. We look forward to working with you!



BREAKFAST BUFFET

Priced Per Person

Continental Breakfast | 18

Sliced Fruits & Berries, Individual Flavored Yogurts, Selection of Toast and Bagels Served with Plain Cream Cheese & Strawberry Flavored Cream Cheese, Baked Breads and Pastries with Sweet Butter and Preserves.

Commerce Club Buffet | 36

Sliced Fruits & Berries, Individual Flavored Yogurts, Selection of Toast and Bagels Served with Plain Cream Cheese & Strawberry Flavored Cream Cheese, Scrambled Eggs, Apple-wood Smoked Pork Bacon, Chicken Sausage, Breakfast Potatoes, Stone Ground Grits, Buttermilk Biscuits, Country Sausage Gravy.

PLATED BREAKFAST

Priced Per Person

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 | 21

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

Add on Chicken Sausage \$6

Add on Pork Bacon \$6

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 8.9%)
Pricing valid through Dec 31, 2025

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BREAKFAST ADDITIONS

COLD

- Yogurt Parfait with Homemade Granola | 5 per guest
- Baked Croissants | 45 per doz.
- Assorted Breads and Pastries with Preserves | 36 per doz.
- Seasonal Sliced Fruit and Berries | 9 per guest
- Avocado Toast | \$6 per guest

HOT

- Toasted Bagels with Assorted Cream Cheese | 42 per doz.
- Cinnamon French Toast, Powdered Sugar, Maple Syrup | 9 per guest
- Pancakes, Seasonal Berries, Maple Syrup | 8 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

Priced Per Person

Chef Attendant Required for Every 30 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, & Goat Cheese

French Toast | 12

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



A LA CARTE SELECTIONS

Sliced Fruit and Berries	9/pp
Chocolate Pretzels	6/pp
Spiced Peanuts	6/pp
Housemade Chips	6/pp
Popped Popcorn	6/pp
Market Crudit�� Buttermilk Ranch	9/pp

BREAK ITEMS

Priced Per Person

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 | Housemade Chips | Market Crudit  

SWEET & SALTY SNACKS | 15

Kettle Corn Popcorn | Spiced Peanuts | Boom Chicka Pop |
Chocolate Pretzels | House Trail Mix

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ON THE RUN BOXED LUNCHES

Priced Per Person

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 with lettuce, tomato, pickle, mustard and mayonnaise.

(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
- Curry 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: Potatoe Chips, Whole Fruit and House-made Cookie. *****



PLATED LUNCH

Priced Per Person

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

\$35 LUNCH

Caesar Salad with Grilled Chicken

Substitute Salmon +5

Dessert

Chocolate Tart

\$47 LUNCH

Salad

Commerce Club House

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

Entree Selection

Marinated Chicken Breast

Market Fish

Vegan Pasta Primavera

Accompaniments

Mashed Potatoes

Market Vegetables

Dessert

Fresh Fruit Tart

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Pricing valid through Dec 31, 2025

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LUNCH BUFFET

Priced Per Person

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
- Baked Dinner Rolls
- Vegan Vegetable Pasta Primavera
- Grilled Marinated Coulotte Steak
- Herb Marinated Chicken Breast
- Add On: Pan Seared Market Fish (+15/pp)

Desserts

- Fruit Tart
- Chocolate Tart

Simply Sandwiches | 50

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

Desserts

- Fruit Tart
- Chocolate Tart

The Chef Buffet | 55

- Homemade Focaccia Bread, Whipped Butter
- Fresh Field Greens, Heirloom Tomatoes, Cucumber, Carrots, House Balsamic
- Tender Roast Coulette Steak with Chimichurri
- Brined and Smoked Turkey Breast with White Gravy
- Cornmeal Fried Trout with Caper Remoulade
- Hot Buttered Fingerling Potatoes
- Charred Broccolini with Garlic, Chile Flakes

Desserts

- Lemon Meringue Tart
- Strawberry Tart



HORS D'OEUVRES

Minimum of 24 Pieces Per Selection. | \$5.00 Per Piece
Hors d'oeuvres will be displayed. Can Be Butler Passed.
(Additional \$100 Fee per 100 guests, per 2 selections).

COLD SELECTIONS

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

HOT SELECTIONS

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

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DISPLAYS

Priced Per Person

For groups of 10 or more guests.

Crudities, Dips and Spreads | 12

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

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

DESSERTS

Priced Per Person

For groups of 10 or more guests.

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

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RECEPTION STATIONS

Priced Per Person

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

Falafel Slider

Arugula, Tomato, Roasted Garlic Yogurt

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 | 10

Garlic Whipped Mashed Potatoes, with Bacon,

Green Onions, Sour Cream, Cheddar Cheese

Pasta Station | 16

Select Two Options:

- Cheese Tortellini, Sweet Red Pepper

Parmesan Cream

- Penne Primavera, Vegetables and Garlic Oil (Vegan)

- Gemelli with Roasted Garlic Tomato

Bolognese Meat Sauce

- Cavatappi with Italian Sausage, Spinach

Pesto Cream

Served with: Focaccia Bread, Shaved Parmesan,

EVOO, Red Pepper Chili Flakes

Mac & Cheese Station | 20

Classic Mac and Cheese Pasta, Topped with

your choice of Grilled Steak or Shrimp.

Served with: Parmesan & Cheddar Jack Cheese,

Bacon Bits, Scallions, Blue Cheese Crumbles

Taco Station | 15

Cast Iron Shrimp, Roasted Chicken Verde and

Chili Spiced Flank Steak

Served with: Queso Fresco, Flour Tortillas,

Chipotle Cabbage Slaw, Avocado, Pico De Gallo,

Shredded Lettuce



CARVING STATIONS

Priced Per Person

An Additional Fee of \$150 will Apply to Groups of 10 or Less
Chef Attendant Required at \$175 per Attendant, per 75 guests.

Rosemary Turkey Breast | 17

Carved Organic Turkey Breast Accompanied with Cranberry Aioli

Tuna Carving | 18

Sesame Crusted Tuna Loin, Sushi Rice, Wasabi with Soy Sauce.

Herb Grilled Atlantic Salmon | 24

Atlantic Salmon served with Mediterranean Relish

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 only**

Herb Roasted Beef Tenderloin | 36

Beef Tenderloin Accompanied with Creamy Horseradish Sauce, Grainy Mustard

** For group of 20 or more guests only**

Add On Accompaniments | 20

Mashed Potatoes and Market Vegetables

** Chef Attendant Optional**



PLATED DINNERS

Priced Per Person

All Dinner Selections Include Artisan Bread 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 Caesar Dressing, Croutons, Shaved Parmesan

Entree Selection

Bistro Filet Steak
Market Fish
Marinated Chicken Breast
Vegan Pasta Primavera
Duo Protein Entree (+\$10)

Accompaniments

Mashed Potatoes
Broccolini

Dessert

Seasonal Cheesecake,
with Fresh Berries

\$97 DINNER

Soup or Salad

(Pre-Select One)

Commerce Club House

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

Opera Chocolate Cake

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DINNER BUFFETS

Priced Per Person

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
- Deep Fried 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 Broccoli (Vegetarian)
- Roasted Wild Mushrooms (Vegetarian)

Dessert

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



BEVERAGES

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

**= MINIMUM PURCHASE OF 12

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 8.9%)
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BAR PACKAGES

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. Required: 1 Bartender per 75 Guests, at \$150 Each, 2 Hour Minimum. \$50 for Each Additional Hour.

BAR PRICING

Priced Per Drink	Club	Select	Premium
Cocktails	12++	18++	20++
Wines by the Glass	10++	16++	18++
Imported Beers	7++	7++	7++
Domestic Beers	6++	6++	6++
Soft Drinks and Bottled Water	4++		

HOURLY BAR PRICING

Priced Per Person	Club	Select	Premium
Beer and Wine Only - Two Hours	16++	22++	24++
Full Bar - 1st Two Hours	20++	25++	35++
Full Bar - Third Hour	10++	14++	18++
Full Bar - Each Additional Hour	8++	9++	10++

CHANCE TO ENHANCE

Priced Per Person for 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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BAR SERVICE

CLUB PACKAGE

Spirits & Cordials: Jim Beam Bourbon, Espolón Tequila, Conciere Rum, Gin, Vodka and Scotch

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

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

SELECT PACKAGE

Spirits & Cordials: Makers Mark Bourbon, Bacardi Superior Rum, Lalo Tequila, Beefeater Gin, Titos Vodka, Dewar's White Label Scotch

Wines By The Glass: Mumm Napa Sparkling Wine, Francis Coppola Chardonnay and Cabernet Sauvignon

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

PREMIUM PACKAGE

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

Wines By The Glass: Sonoma Cutrer Chardonnay, Moet Brut Champagne, Justin Cabernet Sauvignon

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

**Substitutions may be required, based on product availability*

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LANE BALLROOMS

Full Ballroom

3,550 Square Feet
250 Seated Rounds
350 Standing Reception
300 Theatre Style

Lane A Ballroom

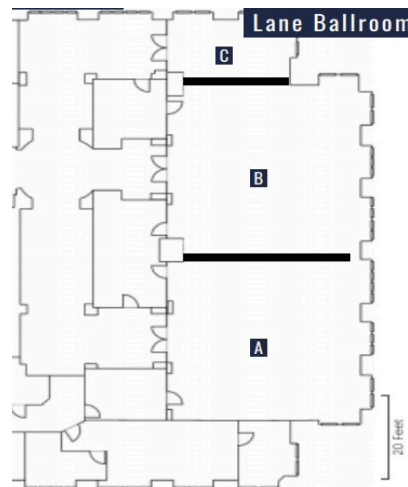
1592 Square Feet
100 Seated Rounds
150 Standing Reception
150 Theatre Style

Lane B Ballroom

1567 Square Feet
100 Seated Rounds
150 Standing Reception
150 Theatre Style

Lane C Ballroom

393 Square Feet
24 Seated Conference
35 Standing Reception
30 Theatre Style





BOARDROOMS

Ivan Allen Boardroom

765 Square Feet
24 Conference Style

Woodruff Boardroom

300 Square Feet
12 Conference Style

McGill Grady Boardroom

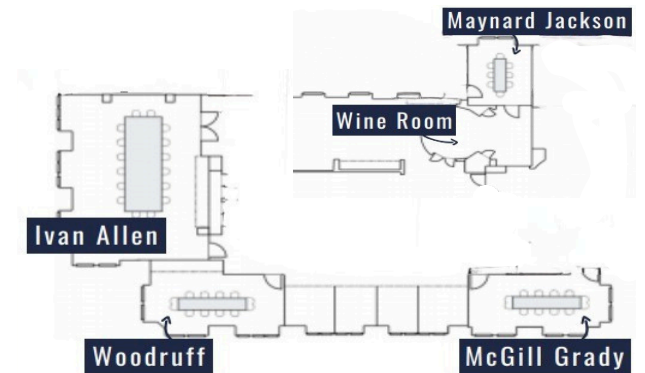
290 Square Feet
12 Conference Style

Maynard Jackson Boardroom

211 Square Feet
10 Conference Style

Wine Room

230 Square Feet
6 Roundtable Style





ALTERNATIVE SPACES

Vidalia's Semi Private

2,200 Square Feet

70 Seated

150 Standing Reception

100 Theatre Style

Blue Ruin Lounge

1745 Square Feet

100 Seated

175 Standing Reception





AUDIO & VISUAL

All Board Rooms feature flat screen TVs with VGA/HDMI connectivity, complimentary WIFI, & Basic AV. Any additional A/V may be rented through one of our preferred vendors.

10' X 10' DROP DOWN SCREEN & LCD PROJECTOR

LANE BALLROOM A & B | \$300

LANE BALLROOM A | \$150

LANE BALLROOM B | \$150

PODIUM | \$45

WIRELESS HANDHELD MICROPHONE | \$85

LAVALIERE MICROPHONE | \$85

WIRELESS CONNECT VIA CLICKSHARE | \$50

PC LAPTOP | \$100

EXTENSION CORD | \$15

OWL VIDEO SYSTEM | \$100

WIRELESS SLIDE ADVANCER | \$50

HDMI CORD CONNECTOR | \$50

EXTENSION CORD | \$15

POWER STRIP | \$15

FLIP CHART WITH MARKERS | \$50

WHITE BOARD WITH MARKERS | \$50

EASEL | \$10

LED UP LIGHTS | \$35

STAGE (1) 6X8 RISER | \$150

DANCE FLOOR | \$500

All AV equipment are subject to service charge (currently 22%) & sales tax (currently 8.9%)
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EVENT GUIDELINES & POLICIES 2025

MENU

- All food & beverage selections are due ten (10) days prior to your event date.
- No outside food or beverage is allowed at Commerce Club Atlanta.

GUARANTEE

- Your final guest count guarantee is due to the Private Event Department ten (10) days prior to your event date.
- If more than the guaranteed number attend, you will be charged for the actual number of guests plus a \$10 per person late increase fee.
- If no guarantee is received, you will be charged according to the original estimate stated on the BEO/contract.

TAX & SERVICE CHARGE

- All prices are subject to service charge (currently 22%) & sales tax (currently 8.9%).

VENDOR PROCEDURES

- We are happy to assist in making arrangements for flowers, entertainment, AV & other amenities to enhance your event. A Preferred Vendor List can be provided.
- If you decide to secure the services of your own purveyors, they will be required to provide a certificate of insurance to use the freight elevator. Please contact your Private Events Director for the insurance requirements.
- Please provide a final vendor list with contact information to your Private Event Director no later than one week prior to your event date, so load-in can be coordinated.
- **Use of loading dock requires certificate of insurance.**

EVENT TIMING

- Start & end times are to be listed on the event agreement. If you require setup time, you must communicate the time needed with the Private Events Director in advance. Any events exceeding the time outlined on the contract will incur after hours fee of \$500 per hour. All events must end by midnight.

HOTELS

- The Commerce Club has great partnerships with local hotels within walking distance. Should you need guestrooms, we can provide you with a list of hotel options.

CONTRACT & DEPOSIT

- An initial deposit will be required with the signed contract to secure your date. Valued Members are exempt from deposits with events less than \$2,000. Your date is not confirmed until a contract and deposit has been received.

CONTACT US TODAY



THE COMMERCE CLUB

ATL

404.653.9234 | WWW.COMMERCECLUBATLANTA.COM

191 PEACHTREE ST. NE | PEACHTREE TOWERS, 49TH FLOOR | ATLANTA, GA 30303

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.

All Food and Beverage Purchases are Subject to an Automatic 22% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary Requirements. ©INVITED INC. All rights reserved. 45188 0819 SS