

The Warren Brunch Party Menu

The Warren is happy to have won several Atlanta's Best Brunch awards and welcomes your party for one of our favorite meals.

At The Warren, we are always open to special requests and working outside of the options listed below. If you have questions or suggestions, please do not hesitate to discuss them with your Event Coordinator. We can also arrange other items such as floral design, décor, and audio visual equipment.

Finally, it is our desire to make your function as fabulous and fun for you as possible. To that end, we have prepared an Event Agreement so we can agree on all the details of your party ahead of time. Please review the Agreement and let us know if you have any questions. We look forward to creating a wonderful event for you.

Sincerely,

Kristi Warren Evans Owner

Seated Brunch Party Menu

Seated Brunches are available anytime for parties of 15 or more. Service will be provided by our professional wait staff. Tables will be dressed in black linen cloths and set with china, silver and black linen napkins, unless otherwise requested. We will also provide candles and personalized menus. Your party will be seated and served at the same time. All beef steaks are served at Medium. Once your menu is set, we cannot allow table side modification. If you would like, we have passed appetizers available from The Warren's Cocktail Style Menu.

Easy Breezy Brunch Menu

\$14 per person

Scrambled eggs, crispy bacon, fluffy biscuit and roasted potatoes (No additional side choices for this menu; all items served plated; coffee, tea and sodas included)

Lazy Sunday Brunch Menu

\$16 per person

Entrées Choices:

Biscuits and Gravy

Two fluffy Biscuits & White Sausage Gravy

Warren Scramble

Applewood Smoked Bacon, Tomatoes, Onions, Roasted Red Peppers, Spinach & Cheese

Greek Yogurt Pancakes

Two rich fluffy pancakes, served with a butter-blended maple syrup.

Traditional Brunch Menu

\$18 per person

Entrée Choices (Please select 4 to offer your Guests):

Traditional Eggs Benedict

Grilled Canadian bacon over English muffins with poached eggs and Hollandaise sauce

Belgian Waffle French Toast

Topped with berries and whipped cream served with butter-infused maple syrup

Horseradish Crab Cakes

Maryland Style with tangy tomato jam & topped with cucumber relish

Warren Scramble

Applewood smoked bacon, tomatoes, onions, roasted red peppers, spinach & cheese

Chicken and Biscuits

Southern Breaded Cutlets over a split Biscuit topped with White Sausage Gravy

Dessert: Chocolate Mousse

Festive Brunch Menu

\$21 per person

Entrée Choices (Please select 4 to offer your Guests):

Crab Cakes Benedict

Maryland Style Crab Cakes over English Muffins with Poached Eggs and Hollandaise

Grilled Salmon Salad

Atlantic salmon over Creamy Vinaigrette tossed Greens with Tomatoes & Cucumbers

Huevos Rancheros

Braised Spanish Steak over Cheesy Tortillas topped with two Over Easy Eggs Chicken and Biscuits

Southern Breaded Cutlets over a split Biscuit topped with White Sausage Gravy Monte Cristo Sandwich

Roasted Ham, Turkey, & Swiss cheese open-faced dusted with Powdered Sugar

Dessert Choices (Please select one 1 to offer your Guests):

Chocolate Mousse

Chocolate Raspberry Tart

Krispy Kreme Bread Pudding

Buffet Brunch Party Menu:

Build your own custom buffet from any of the items below. We are happy to make suggestions at your request. This menu is for parties of 20 or greater.

\$3 Per Person Per Item*

Fresh Fruit

Cream Cheese Grits

Grilled Asparagus

Roasted Potatoes

Fluffy Biscuits with Home-style Sausage Gravy

Assorted Pastries

\$4 Per Person Per Item*:

Scrambled Eggs, specify with or without Cheese

Crispy Bacon

Red Bliss Potato Salad with or without Bacon

Spiral Pasta Salad with Roasted Peppers, Feta, and Capers

Broccoli Cheese Salad with Raisins, Carrots and Pine Nuts

Hearts of Palm Salad with Pepperoncini, Sundried Tomatoes and Balsamic Vinegar

Spinach Salad with Cranberries, Pecans, and Blue Cheese

Seasonal Chopped Green Salad (Add chicken for \$2pp)

Southwest Orzo with Red Pepper Pesto, Avocado & Grilled Corn

Fruited Couscous Salad with Feta, Slivered Almonds, and Lime Dressing

\$5 Per Person Per Item*

Crispy Chicken Fingers served with your choice of Sauce

Eggnog-Infused French Toast

Sausage Links

Quiche Lorraine or Florentine

\$7Per Person Per Item*

Raisin Cinnamon Challah Bread French Toast

Mini Monte Cristo Sandwiches

Blueberry Yogurt Pancakes

Smoked Salmon Bagels, served with sour cream, shaved onions, and capers

Pork Tenderloin with Parker House Rolls Seared Ahi Tuna Salad Mini Huevos Rancheros Southern Style Buttermilk Fried Chicken Maryland Style Crab Cakes

\$9 Per Person Per Item*

Honey Glazed Salmon or Smoked Salmon with Dill Sauce Omelet Station: Applewood Smoked Bacon, Ham, Tomatoes, Spinach, Onions, & Cheese

Belgium Waffle Station: Freshly Whipped Cream and Fresh Berry Compote Beef Tenderloin; sliced and served with Horseradish Cream Traditional Jumbo Shrimp Cocktail served with Horseradish Cocktail Sauce Spiral Cut glazed Ham

Special Brunch Beverage Options:

Unlimited Coffee Service \$2/person

Unlimited Coffee, Soft drinks & Milk = \$3/person

Unlimited Coffee and Juices \$6/person

Unlimited Bloody Marys \$12/person/hour

Unlimited Mimosas \$10/person/hour

Mimosa Pitchers (serves roughly 5) \$20

Sangria Pitchers ~ specify red or white (serves roughly 5) \$20

You may offer your Guests an Open Bar based upon their consumption. Alternatively, you may elect to pre-pay for alcohol using the menus presented below.

Beer and Wine

(Includes all \$2 per person soft drinks listed above)*

\$22.00 per person for 2 hours; \$33 per person for 3 hours; \$44 per person for 4 hours

<u>Beer**:</u>		<u> </u>	
Budweiser	Blue Moon	Cristalino Cava	
Bud Light	Hoegaarden	Lost Angel Moscato	
Mich Ultra	Newcastle	Il Donato Pinot Grigio	
Coors Light	Stella Artois	Montevina Chardonnay	
Miller Light	Sweetwater 420	Nicolas Pinot Noir	
	Sweetwater IPA	Conquista Malbec	
		William Hill	
		Cabernet Sauvignon	

Additionally, you may choose from our extensive wine list. Selections will be offered at the listed bottle price.

** Specific brands of the wine varietal and beer styles may be substituted based on availability.

Unlimited Soft Drink Package: \$3 per Guest per meal service*:

Lakehouse Mountain Blend Coffee	Coca-Cola
Lakehouse Sundown Decaf Coffee	Diet Coke
Sweetened or Un-sweetened Iced Tea	Sprite
	Ginger Ale

Club: 818 N. Highland Avenue Atlanta, GA 30306 | 404-475-1991 Offices: 1874 Piedmont Avenue Suite 380C Atlanta, GA 30324 |404-789-3999 www.TheWarrenCityClub.com

Unlimited Teas & Juice Package: \$5 per guest per meal service* Includes the Unlimited Soft Drink Package, plus A variety of Mighty Leaf Hot Teas Grapefruit Juice Cranberry Juice Pomegranate Juice Orange Juice

Beer and Wine Package: \$22.00 per person for 2 hours; \$33 per person for 3 hours; \$44 per person for 4 hours*

Includes all beverages from the Unlimited Soft Drink Package, plus

<u>eer**:</u>	<u> </u>	
Blue Moon	Cristalino Cava	
Hoegaarden	Lost Angel Moscato	
Newcastle	Il Donato Pinot Grigio	
Stella Artois	Montevina Chardonnay	
Sweetwater 420	Nicolas Pinot Noir	
Sweetwater IPA	Conquista Malbec	
	William Hill	
	Cabernet Sauvignon	
	Blue Moon Hoegaarden Newcastle Stella Artoís Sweetwater 420	

Additionally, you may choose from our extensive wine list. Selections will be offered at the listed bottle price.

<u>Liquor Package 1:</u> \$28.00 per person for 2 hours; \$40 per person for 3 hours; \$50 per person for 4 hours*

Includes all beverages from the Unlimited Soft Drink Package and the Beer and Wine package, plus:

Pinnacle Vodka
Bombay Gin
Jack Daniels Bourbon
Dewars Blended Scotch
Jimador Silver Tequila

<u>Liquor Package 2:</u> \$33 per person for 2 hours; \$46 per person for 3 hours; \$58 per person for 4 hours*

^{**} Specific brands of the wine varietal and beer styles may be substituted based on availability.

Includes all beverages from the Unlimited Soft Drink Package, the Beer and Wine package, and Liquor Package 1, plus:

Absolut Vodka
Tanqueray Gin
Makers Mark
Crown Royal Whiskey
Glenlivet 12 Year Single Malt
Patron XO

<u>Liquor Package 3:</u> \$36 per person for 2 hours; \$52 per person for 3 hours; \$66 per person for 4 hours*

Includes all beverages from the Unlimited Soft Drink Package, the Beer and Wine package, and Liquor Packages 1 & 2, plus:

Grey Goose Vodka

Ketel One Vodka

Bombay Sapphire Gin

Woodford Reserve Bourbon

Macallan 12 Year Single Malt

Johnny Walker Black

Patron Silver

May include others as specified by Host

* 8% Sales Tax and 20% Service will be added to all charges.

Planning, Design and Decor Options

Our staff is available to work with you on your own unique party design. We offer several options for flowers, table dressing, candles, balloons, and other design elements. The following are starting points that can be discussed in further detailed in person. Hosts and Guests may take all flowers, balloons, and menus with them, unless otherwise specified. All other décor will remain with the Warren. We offer a 1 hour complimentary consultation and all other meetings and services will be billed at \$50 per hour.

Rental and Set-up Fees

The following rental and set-up fees apply to all functions, unless otherwise specified:

Rental Fees - includes non-exclusive use of the space, unless specifically designated as exclusive:

Full Member	\$0
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Dinner Member \$0~\$300

Non-Member \$500

Rental Fees are waived:

- Sundays from 11am ~ 3pm while The Warren is open for Brunch.
- Sunday, Monday and Tuesday evenings with a minimum food and beverage expenditure of \$750 for 3 hours and \$250 for each additional hour*.
- Mondays Saturdays for parties ending by 5pm and with a minimum food & beverage expenditure of \$500 for 2 hours and \$150 for each additional hour*.

<u>Setup Fees</u> - includes black table linens and napkins, all service, plate, silver and glassware:

Less than 20 Guests	\$0
20 - 40 Guests	\$50
41 -60 Guests	\$100
61-80 Guests	\$150
81 - 99 Guests	\$200
100 - 125 Guests	\$250
126 - 150 Guests	\$300
Greater than 150 Guests	\$3 <i>5</i> 0

Equipment Rental (a one-time delivery fee of \$85 will be applied to all rentals.):

60" round tables - up to 5 at no charge; \$20 per table for additional tables

8' rectangle tables - \$20 per table

20" hi-boys - up to 3 at no charge; \$20 per additional table

Black Padded chairs - the 1st 40 black padded chairs at no charge, after that \$4 per chair

White or Rosewood Padded chairs - \$4 per chair

Additional color linens are available at varying prices.

Other rental items and prices available upon request.

The Warren Event Agreement

Day of Week/Date:		Event Name:		
Host:	Contact# :		_ Email:	
Start Time:	_ End Time:	Specific area f	or party:	
# of Guests anticipat	ced: # Guests	s Confirmed	Date Confirm	ed:
to be confirmed. A s than 10 days prior to Credit Card for Guar	antee: #	be provided to I	nold date and is	due no later
	ffet Off Menu	_ Seated Meal	Passed Items _	Carving
Stations				
Menu:				
	Open Bar Beer	& Wine Cash	Bar	
Selected/Restricted	Beverages:			
Special Equipment R	equired:			
Other Specified Item	ns:			

Floral Design:		
Cost Information		
Food Service (Cost/Guest x # of Guests):	\$	·
Beverage Service (Cost/Guest x # of Guests):	\$	
Cake Service (\$.50/Guest x # of Guests, minimum \$20):	\$	
Total Food & Beverage Service		\$
+ 20% Service:		\$
Flowers, Balloons and Decorations:		\$
Equipment Rental:		\$
+ 8% Sales Tax:		\$
Setup Fee- Select one:		\$
Less than 20 Guests	\$ 0.00	
20 to 40 Guests	\$ 50.00	
41 to 60 Guests	\$ 100.00	
61 to 80 Guests	\$ 150.00	
81 to 99 Guests	\$ 200.00	
100 to 125 Guests	\$ 250.00	
126 - 150 Guests	\$ 300.00	
Greater than 150 Guests	\$350.00	
Rental Fee- Select one:		\$
Member Rental Fee	\$ 0.00	
Dinner Member Rental Fee	\$0.00 - \$30	0.00
Non-Member Rental Fee	\$500.00	
Design Services (\$50/hour x # of hours)		\$
Music Coordination (\$110.00/hour x # hours)		\$
Doorman/Concierge (\$15/hour x # of hours)		\$
Other:		\$
Total:		\$
Less: Deposit		(\$)

Total Due at event