COVID-19 UPDATE:
Not all menu items are available due to operational standards in compliance with local health regulations and CDC guidelines. Please confirm details of your event with your Levy catering sales manager.
A warm Atlanta WELCOME

IN THE HEART of Atlanta, the Georgia World Congress Center (GWCC) is the world’s largest LEED certified convention center. It encloses some 3.9 million feet in exhibition space and consists of three adjacent buildings, Buildings A, B, and C. In total these buildings have twelve exhibit halls, 98 meeting rooms, and two ballrooms. GWCC hosts more than a million visitors each year and is the third-largest convention center in the United States. As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.
Your Chef

BILLY VELASQUEZ

Our Executive Chef Billy Velasquez pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Most recently Billy has been the Executive Sous Chef at the Georgia World Congress Center since 2012. Chef Billy has had direct impact on large scale events for GWCC for recognized partners such as Microsoft, NFL, Coca Cola, and NCAA...

Billy is passionate about responsible cooking and investing time with fellow chefs to bring GWCC into a new era of great food and service.

“Southern heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Atlanta flavor in every bite.”
“GOOD-OLE-SOUTHERN” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked pastries and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.
"GOOD-OLE-SOUTHERN”
BREAKFAST EXPERIENCE

Enjoy our signature fresh baked European style breakfast pastries, market style whole fruit, orange juice, coffee, decaf and a selection of hot teas.

15.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

ENHANCEMENTS
Add any of the following breakfast enhancements to create a full hot breakfast chef’s table. Priced per person.

Scrambled Eggs $5.00
Hard Cooked Eggs in Shell $2.00
French Toast Casserole $5.00
Potato Hash $3.00
Asparagus and Peppadew Frittata $5.00
Yukon Gold Potatoes $3.00
Oatmeal with Brown Sugar, Walnuts and Raisins $5.00
Assorted Cereals with 2% Milk $3.00
Stone Ground Grits $3.00
Yogurt (Plain, Fruit Flavored and Lowfat) $4.00
Pork Sausage Links $5.00
Hickory Smoked Bacon $5.00
Turkey Sausage Links $5.00
Chicken Apple Sausage $5.00

PLATED BREAKFAST
All of our items are served with freshly baked pastries, whipped butter, juice and coffee service.

Selection 1 Asparagus & Peppadew Pepper Frittata served with breakfast potatoes and chicken and apple sausage.

28.00

Selection 2 Farm Fresh Scrambled Eggs, potato hash and pecan smoked bacon.

25.00

Selection 3 Hardwood Smoked Bacon Quiche with Jack Cheese with Yukon gold potatoes and turkey sausage links.

25.00

Selection 4 Brioche French Toast with berry compote and maple syrup served with breakfast sausage and grilled pineapple and berry garnish.

25.00

BREAKFAST SANDWICHES
Southern Breaded Chicken and Egg Biscuit
Country Ham, Pimento Aioli and Egg on Ciabatta
Sausage and Egg Croissant
Egg white, Spinach on an English Muffin

9.00 EACH

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with a customizable energy mix, or conquer your craving for something salty with our Artisan Pretzels. Customize your snack break selections to suit any time of day.
ASSORTED SNACKS

Assorted cookies by the dozen
(Chocolate Chip, Sugar, Oatmeal Raisin)
44.00 per dozen
Brownies by the dozen 44.00 per dozen
Breakfast Pastries by the dozen
45.00 per dozen
Cupcakes 48.00 per dozen
Bagged Chips 43.00 per dozen
Granola Bars 28.00 per dozen
Whole fruit 40.00 per dozen
Sliced Fruit Platter 8.00 per person
Potato Chips & Choice of Dip 46.00 per lb
Choice of Nuts 23.00 per lb
Tortilla Chips & Salsa Choice 50.00 per lb
Individual Yogurts 4.00 each

CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.
Dried Papaya
Roasted Peanuts
Dried Pineapple
Dried Cranberries
Yogurt Raisins
Chocolate chunks
Roasted Almonds
Banana Chips
Granola
9.00 PP

ARTISAN BAVARIAN PRETZEL

Hand rolled in-house and served warm
Traditional Salted Bavarian with local IPA mustard
Jalapeno, Cheddar with cheese sauce
Cinnamon Sugar with Vanilla Bean Sauce
8.00 PP

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
CHEF’S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high-quality ingredients, and easily customized offerings that will please even the most particular palates.
CHEF’S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats. Lunch includes your entrée of choice, two sides and a chocolate chip cookie. Each box must contain the same sides.

27.00 PER PERSON

GOURMET SANDWICHES

Highlands Turkey – Gouda, peach chutney and Vidalia onion on honey wheat roll
Grilled Chicken – Braised spinach, roasted tomato and herb cheese spread on ciabatta
Roast Beef and Gruyere – Horseradish Cream on onion roll
Smoked Ham and Swiss – Mustard butter on pretzel bun
ZLT Flatbread – Zucchini, smoked tomato pesto and pepperjack cheese

FARMER ENTREE SALADS

Grilled Chicken Caesar - Crisp lettuce, parmesan cheese and garlic croutons
Vegetable Chop - Broccoli, tomato, garbanzo bean, cucumber and onion with honey dijon dressing
Bistro Style - Artichokes, roasted red peppers, tomato, carrots and hard cooked egg with aged balsamic vinaigrette
Deluxe Garden - Carrots, cucumber, onions, bell peppers with peppercorn dill dressing

SIDES

Select two side per box selection
Apple
Kettle Chips
Mustard Potato Salad
Vegetable Pasta Salad

Add chicken to any salad +2.00 per guest

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.
### PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, whipped butter and Chef’s choice of seasonal vegetable, Iced Tea, and Water.

#### SALAD

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette</td>
<td>6.00</td>
</tr>
<tr>
<td>Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette</td>
<td>6.00</td>
</tr>
<tr>
<td>Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette</td>
<td>6.50</td>
</tr>
<tr>
<td>Bibb and Frisee lettuces goat cheese, dried cranberries, candied pecans and maple vinaigrette</td>
<td>6.50</td>
</tr>
<tr>
<td>Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil</td>
<td>7.00</td>
</tr>
<tr>
<td>Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons</td>
<td>6.00</td>
</tr>
<tr>
<td>Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette</td>
<td>7.00</td>
</tr>
</tbody>
</table>

#### ENTRÉE SELECTIONS

**Chicken**

- Rosemary Lemon Chicken- marinated with rosemary, lemon and garlic with au gratin potato cake **36.00**
- Peppered Balsamic Chicken with baby new potatoes, roasted grape tomatoes and balsamic vinegar sauce **36.00**
- Parmesan-Crusted Chicken Breast – sea salt fingerling potatoes and tomato basil chutney **37.00**
- Chili-Spiced Roasted Breast of Chicken -cauliflower au gratin and red wine-cranberry reduction **37.00**

**Beef**

- Beef Tenderloin, pan roasted and served with pomme puree with a green peppercorn, port reduction **43.00**
- Braised Short-rib, herb polenta, and natural cabernet reduction **39.00**

**Pork**

- Double Cut Pork Chop-grilled and served with sweet potato soufflé and a Zinfandel bing cherry sauce **36.00**

**Seafood**

- Miso-Glazed Salmon, coconut jasmine rice and baby bok choy **41.00**

**Vegetable**

- Roasted Corn and Black Bean Tart, fire roasted corn, red bell peppers, black beans, onions, avocados, and brown rice in a cilantro infused tart shell **35.00**

- Vegetable Lasagna Roll, roasted Portobello mushrooms, artichokes, zucchini, Spanish onions, red peppers, and olives rolled in a sheet of pasta with ricotta and parmesan cheese **35.00**

#### DUEL ENTRÉE SELECTIONS

- Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish – Cabernet mashed potatoes and caramelized shallot jus **51.00**
- Double Colorado Niman Ranch Lamb Chop and Gulf Shrimp – butternut squash and polenta **65.00**
- Herb-Crusted Tenderloin of Beef and Maine Sea Scallops – scalloped Yukon Gold potatoes and red wine sauce **65.00**
- Petite Filet Mignon and Seared Salmon – risotto cake and three-peppercorn sauce **53.00**

#### CHILLED ENTRÉE SELECTIONS

- Dragon’s Gate Asian Chicken Salad, char sui chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons **28.00**
- Chophouse Bistro Steak Salad, hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions **32.00**
- Wrapped artisan greens, grilled chicken, vegetables and classic mustard vinaigrette **30.00**
- Antipasti Salad, romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil **31.00**

#### DESSERTS

*Coffee service included with all desserts*

- Banana Cream, housemade vanilla wafer **6.00**
- Carrot Cake, cream cheese frosting and toasted walnuts **6.50**
- Rustic Apple Tart, cinnamon custard sauce **7.00**
- Key Lime, toasted coconut and strawberry coulis **6.00**
- Tiramisu, espresso, mascarpone and bittersweet chocolate **6.50**
- Opera cake, raspberry sauce **6.50**

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Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
SMALL BITES & RECEPTIONS

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

HORS D’ŒUVRES

Chicken
Chicken Cordon Blue 4.50 each
Chicken Quesadilla – avocado crema 4.50 each
Pecan Chicken with peach chutney 5.00 each
Tandori Chichen Satay - mango salsa 5.00 each

Pork
Pork biscuit 5.00 each
Pork Potsticker – soy and sweet chili 4.50 each

Lamb
Ancho chili lamb chop – jalapeno citrus salsa 6.50 each

Vegetable
Vegetable Spring Roll with sweet soy 4.50 each
Wild mushroom Vol Au Vent 4.50 each
Brie En Croute with Raspberry 4.50 each
Tuscan Ratatouille Tart 4.50 each

Seafood
Shrimp and Grits 5.50 each
Crab Cake – lemon aioli 6.50 each
Seared Sesame Tuna Wonton – seaweed salad and wasabi cream 5.50 each
Smoked Salmon Cracker – crème fraîche, capers and red onion 5.50 each

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
**SUSHI**

A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger and variety of sauces. **600.00 per 100 pieces**

**BRUSCHETTA ITALIA**

Served with crackers and crostini

- Tomato Basil - Parmesan with extra virgin olive oil
- Kalamata Olive Tapenade - Chevre Cheese
- Roasted Wild Mushroom - Gorgonzola cheese

**9.00 PP**

**LITTLE ITALY SAMPLER**

Cured meats, buffalo mozzarella, basil pesto, flatbreads and crackers

**15.00 PP**

**GEORGIA CHEESE TASTING BOARD**

Chef’s selection of local cheeses, served with Georgia bee honey, dried fruit garnish, pecans, almonds, flatbreads

**15.00 PP**

**PITA CHIP BAR**

Traditional hummus, pimento cheese, artichoke and spinach

**9.00 PP**

**GOURMET NACHO & SALSA BAR**

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces

**12.00 PP**

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
GARDEN FRESH CRUDITÉ OF VEGETABLES
Chef’s colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

7.50 PP

MEDITERRANEAN SALADS, SPREADS & FLATBREADS
Mediterranean vegetarian antipasti with herb flatbreads and pita chips
Spiced Israeli Chickpea Salad
Roasted Cauliflower Salad
Chargrilled Zucchini
Tabbouleh
Ranch Hummus
Grilled Flatbreads and Pita
Chimichurri
Butternut Squash Tahini
Caprese Relish
Greek Yogurt Molasses Dressing
Assorted Greek Olives
Flavored Olives Oils and Vinegars

18.00 PP

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
CHEF ATTENDED ACTION STATIONS
All served with Assorted Roll Minimum of 50 people.
Chef attendants required 200.00 for 3 hours

CARVED SMOKED RIB-EYE
Georgia Barbeque Sauce
Carolina Gold BBQ
Port Wine Tomato Glaze
Mini Baguettes

17.00 PP

CARVED ITALIAN SAUSAGE
Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-Basil Sauce
Giardiniera
Mini Torpedo Rolls

13.00 PP

CARVED SALMON TEPPANYAKI
Green Cabbage Salad
Honey Soy Glaze
Sweet Soy Vinaigrette
Wonton Chips
Edamame Guacamole
Sweet Chili Glaze

16.00 PP

POKED STEAMSHIP CARVING TABLE
Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Romesco
Harissa
Chermoula
Pineapple, Jicama, and Cucumber Slaw

15.00 PP

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
ALL DAY CHEF TABLES

*All Chefs Tables include Iced Tea, Water and Lemonade*

TEX-MEX

Our Mexican themed Chef’s Table creates a lively festive atmosphere complete with house-made guacamole, salsa and chips. Rich, savory entrees round out this exciting signature experience

**42.00 PER GUEST**

**ENTREES**

"Firecracker" Chicken and Beef Fajitas
Served with grilled peppers and onions, sour cream, pico de gallo and warm tortillas

**Carnitas** Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.

**SIDE PLATTERS**

choose four, additional choice 6.00 pp

- Charro Beans
- Fire Roasted Tomato Rice
- Chili Fiesta Corn & Bell Peppers
- Cumin Toasted Fingerling Potatoes
- Southwestern Salad - Corn, black beans, pico de gallo, tortilla strips and a chipotle honey dressing

**DESSERT**

- Cinnamon Sugar Churros with chocolate dip
- Tequila-Lime Cheesecake

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated menus complete with an assortment of mediterranean vegetables.

43.00 PP

ENTREES
- Pan-Seared Rosemary Lemon Chicken
- Vegetable Lasagna Bake

SIDES
Choose four
- Roasted Seasonal Vegetables
- Asiago Roasted Bliss Potatoes
- Caesar Salad
- Pennette Putanesca
- Creamy Polenta
- Caprese Salad
- Vesuvio Style Potatoes
- Green Beans with Lemon and Capers

DESSERT
- Tiramisu
- Chocolate Chip Cannoli's

add additional choice
6.00pp

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
GOOD “OLE” SOUTHERN HOSPITALITY
Get a taste of the low country with our hickory and oak wood smoked meats dressed in traditional, mustard, and ancho-spiced sauces served with southern cornbread. No barbecue is complete without scrumptious sides, and we’ve put our own spin on the classics.

43.00 PP

**ENTREES**
- 12 Hour Brisket
- Smoked BBQ Chicken

**SIDE PLATTERS**
choose four
- Sweet and Sour Cole Slaw
- 3 Cheese Mac
- Crushed Corn Pudding
- Southern Salad with mixed berries, goat cheese, pecans and white balsamic vinaigrette
- Southern Style Green Beans
- Cauliflower Au Gratin
- Roasted Fingerling Potatoes
- Herbed Seasonal Bistro Vegetable

**DESSERT**
- Peach Cobbler with Fresh Whipped Cream
- Double Chocolate Bread Pudding

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
SOUP, SANDWICHES AND SALADS

Choice of Tomato Bisque, Broccoli Cheddar, Minestrone or Potato Leek
Vegetable Pasta Salad
Vegetable Chop Salad - Broccoli, Garbanzo Beans, Cucumber, and Tomato with Honey-Dijon Dressing
Chicken Salad Sandwich - Apples, Grapes, Celery on Croissant
Egg Salad Sandwich - Mustard and Sweet Pickle Relish on Petite Sweet Roll
Tuna Salad Sandwich - Fresh Dill, Capers and Mayonnaise
Kettle-Style Potato Chips
Assorted “Small Bites” cheesecakes
Blueberry Peach Cobbler cinnamon whipped cream

36.00 PP

HOT PRESSED SANDWICHES

Grilled Chicken Flatbread – Baby kale, lemon yogurt dressing, Parmesan and Applewood smoked bacon
Harvest Grain Salad - Roasted Seasonal Vegetable with Sweet Onion Dressing
Spinach and Arugula Salad - Cucumber, Feta, Tomato and Oregano Vinaigrette
Pressed Cubano - Mojo Roasted Pork, Spicy Pickles, Swiss Cheese, Ham and Dijonaise
Falafel Melt - Falafel, Roasted Red Pepper, 3 Cheese Blend and Basil Bean Spread on Sourdough
Chipotle Chicken - Smoked Chicken, Provolone, Red Onions and Tomato on Grilled Focaccia
Sweet Potato Chips
Chef’s Selection of Dessert Bars
Fresh Baked Cookies

38.00 PP

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
GOURMET MARKET SALADS AND SANDWICHES
Field Greens – Grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
Southern Potato Salad – roasted baby potatoes, sweet pickle relish, pimentos, eggs, sweet onions, herb-mustard vinaigrette
Roasted Vegetable Flatbread - Mushroom, Zucchini and Squash with Roasted Red Pepper and Hummus Spread and Feta Cheese
All American Submarine Sandwich – Ham, turkey, roast beef, lettuce, tomato, red onion, herbed mayo
Sirloin of Beef and Cheddar on Petite Roll with French Onion Spread
BBQ Potato Chips
Chef’s Selection of Gourmet Dessert Bars

THE STEAKHOUSE
Iceberg Wedge – grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
New York Strip Loin Cutlets – horseradish cream and mushroom jus
Roasted Lemon-Garlic Chicken – natural jus
Grilled Salmon – braised spinach and leek confit
Sautéed Green Beans – herbed tomatoes
Loaded Mashed potatoes – bacon, Cheddar and green onions
Red Wine-Braised Wild Mushrooms with Shallots
Traditional Bread Pudding – warm caramel sauce
Mixed Berry Fruit Crisp – vanilla whipped cream

36.00 PP

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event! Whether you’re in the mood for plated options or chef’s table service, we combine picture perfect presentation with dreamy desserts.
DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

*Served for a minimum of 50 guests.*

<table>
<thead>
<tr>
<th>DOLCE VIDA</th>
<th>CUPCAKE BAR</th>
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<tbody>
<tr>
<td>Tiramisu</td>
<td>Lemon Meringue</td>
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<tr>
<td>Almond Biscotti</td>
<td>Red Velvet</td>
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<tr>
<td>Mini Cannoli</td>
<td>Chocolate Peanut Butter Cup</td>
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<tr>
<td><strong>9.00 PP</strong></td>
<td>Double Chocolate</td>
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<tr>
<td>FRENCH RIVEIRA</td>
<td>Vanilla Bean</td>
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<tr>
<td>Custard Eclairis</td>
<td><strong>7.00 PP</strong></td>
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<tr>
<td>Creme Puffs,</td>
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<tr>
<td>Assorted French Style Macarons</td>
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<td><strong>9.00 PP</strong></td>
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<tr>
<td>AMERICANA</td>
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<tr>
<td>Fruit Filled Hand Pies</td>
<td>Signature Desserts</td>
</tr>
<tr>
<td>Cheesecake Bites</td>
<td>Carrot Cake</td>
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<tr>
<td>Chocolate Cake Pops</td>
<td>Red Velvet Cake</td>
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<td></td>
<td>New York-Style Cheesecake Bites</td>
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<td></td>
<td>Cookies, Brownies and Gourmet</td>
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<td></td>
<td>Dessert Bars</td>
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<tr>
<td><strong>7.00 PP</strong></td>
<td><strong>12.00 PP</strong></td>
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<tr>
<td>COOKIES, BROWNIES, AND MILK</td>
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</tr>
<tr>
<td>Warm Chocolate Chip and Snickerdoodle Cookies</td>
<td>Traditional Sheet Cake with Custom Logo</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>Half Sheet (serves 40-45 Guests)</td>
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<tr>
<td>Ice Cold Milk</td>
<td><strong>125.00 EACH</strong></td>
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<tr>
<td><strong>9.00 PP</strong></td>
<td>Whole Sheet (serves 75-90 Guests)</td>
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<td><strong>250.00 EACH</strong></td>
</tr>
</tbody>
</table>

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.
SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

MARTINI BAR—
the new spin on a classic!
Icy cold Tito’s Handmade Vodka, Bombay Sapphire or Bacardi 8, served with a bevy of liquors and garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Caramel Appletini, Hurricane Martini, Melon“Tea”ni and Blackberry Gin Fizztini.
11.00 each, Select up to 3

BUBBLY BAR—
a salute to a great glass!
Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Apple Orchard, Kir Royale, Pineapple Sparkler and White Grape Sparkler.
12.00 each, Select up to 3

BLOODY MARY BAR—
a fabulous starting point!
Tito’s Handmade Vodka, zesty bloody mary mix and a smorgasbord of garnishes including lemons & limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage and bacon.
10.00 each

JALAPEÑO MARGARITA
The kick of a margarita with the zip of jalapeño. Go way south of the border
11.00 each

CUCUMBER MOJITO
Bacardi 8, sweet simple syrup, refreshing club soda and mint and cucumber garnish
11.00 each

SANGRIA
Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda
12.00 each

VODKA LEMONADE
WITH A TWIST
a blast of summer
Crisp Svedka Vodka, refreshing lemonade and Chambord
12.00 each

Prices are exclusive of a 24% Service Charge, 8.9% Sales Tax, and 3% County Liquor Tax.
BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.
BAR SELECTIONS
Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

### HOSTED DELUXE BAR

<table>
<thead>
<tr>
<th>COCKTAILS</th>
<th>8.50 per drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Featuring Tito's Handmade Vodka, Bombay Sapphire, Maker's Mark, Monkey Shoulder Scotch Whiskey, Bacardi 8 Rum, Jameson Irish Whiskey, Hornitos Tequila, Jack Daniel's, Martini &amp; Rossi Dry and Sweet Vermouth</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE BY THE GLASS</th>
<th>8.00 per glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kendall Jackson Chardonnay</td>
<td></td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td></td>
</tr>
<tr>
<td>Louis Martini Cabernet Sauvignon</td>
<td></td>
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<tr>
<td>Meomi Pinot Noir</td>
<td></td>
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<tr>
<td>Fleur de Mer Rose</td>
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</table>

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>8.00 per glass</th>
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</thead>
<tbody>
<tr>
<td>Chandon Brut</td>
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</table>

<table>
<thead>
<tr>
<th>IMPORTED BEER</th>
<th>7.00 each</th>
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</thead>
<tbody>
<tr>
<td>DOMESTIC BEER</td>
<td>6.50 each</td>
</tr>
<tr>
<td>CRAFTED BEER</td>
<td>7.00 each</td>
</tr>
</tbody>
</table>

| BOTTLED WATER | 3.75 each |
| SOFT DRINKS   | 3.75 each |
| JUICES        | 3.75 each |

### HOSTED PREMIUM BAR

<table>
<thead>
<tr>
<th>COCKTAILS</th>
<th>7.50 per drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Featuring Svedka Vodka, Bombay, Dewar's, White Label Jim Beam, Bacardi Superior, Jose Cuervo Especial Martini &amp; Rossi Dry and Sweet Vermouth</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINES BY THE GLASS</th>
<th>7.00 per drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Featuring Proverb by E.J. Gallo Wines: Chardonnay, Cabernet Sauvignon, Pinot Grigio, and Pinot Noir</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>7.00 per drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wycliff Brut and Rose</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IMPORTED BEER 7.00 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOMESTIC BEER 6.50 each</td>
</tr>
</tbody>
</table>

| CRAFTED BEER | 7.00 each |
| BOTTLED WATER | 3.75 each |

| SOFT DRINKS   | 3.75 each |
| JUICES        | 3.75 each |

### DRAUGHT IMPORTED BEER KEGS
Cups, napkins and kegerator included

| Imported | 900.00 per Imported |
| Domestic | 750.00 per Domestic |

750.00 minimum per bar is required, as well as a 200.00 per bartender fee (up to 4 hours, 60.00 each additional hour). Please review with your catering sales manager for details.

Prices are exclusive of a 24% Service Charge, 8.9% Sales Tax, and 3% County Liquor Tax.
WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.
**WINE BY THE BOTTLE**

Curate your own personal wine list from our menu of cellar favorites.

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**WHITE WINE**

**BUBBLY**
- Lunetta Prosecco, Vento, Italy **54.00**
- Korbel Brut, California **64.00**
- Domaine Chandon Brut, California **88.00**
- Veuve Clicquot “Yellow Label” Brut, Reims, France **210.00**

**WINE**
- Kim Crawford Marlborough New Zealand, Sauvignon Blanc **60.00**
- Markham Napa Valley, California, Sauvignon Blanc **28.00**
- Little Black Dress California, Pinot Grigio **26.00**
- Masco Canali, Italy, Pinot Grigio **64.00**
- New Age San Rafael, Argentina, White Blend **40.00**
- Chateau St. Michelle Washington State, Riesling **35.00**
- Greystone California, Chardonnay **38.00**
- Kendall-Jackson ‘Vintner’s Reserve’ California, Chardonnay **50.00**
- La Crema Monterey, California, Chardonnay **64.00**
- Cakebread Cellars Napa, California, Chardonnay **123.00**
- Seven Daughters, California, Moscato **44.00**

**RED WINE**
- Roscato, Italy, Rosso Dolce (Sweet Red Blend) **38.00**
- Mark West, California, Pinot Noir **30.00**
- Estancia ‘Pinnacles Ranches’ Monterey, California, Pinot Noir **40.00**
- Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir **80.00**
- Frescobaldi “Nipozzano Riserva” Chianti Rufina, Italy DOCG **67.00**
- Dreaming Tree “Crush” California, Red Blend **43.00**
- 14 Hands Washington State, Merlot **40.00**
- Gascon Mendoza, Argentina, Malbec **34.00**
- Cline Cellars “Acient Vine” Contra Cosa Country, Zinfandel **54.00**
- Columbia Crest ‘Grand Estates’ Columbia Valley, Washington, Cabernet Sauvignon **35.00**
- Avalon Napa Valley, California, Cabernet Sauvignon **54.00**
- Simi Alexander Valley, California, Cabernet Sauvignon **57.00**
- Chimney Rock Napa Valley, California, Cabernet Sauvignon **100.00**

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Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Jalapeno and Minted Watermelon.
NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

ALL NATURAL FRUIT INFUSED WATERS
3 gallon minimum of single flavor
- Strawberry Jalapeno
- Cucumber lemon
- Minted Watermelon
60.00 gallon

WATER COOLER RENTAL
Includes water cooler and paper cups
(Exhibitor responsible for power (power requirements: 110V/20amps)
75.00 per day

SPRING WATER JUG (5 GALLONS) 32.00 each (includes cups)

COFFEE AND TEA
Fresh brewed coffee and an assortment of hot and flavored teas
65.00 per gallon, per selection

CUBED ICE 20LB BAG
25.00 each

HOT CHOCOLATE
A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, and delightful mini marshmallows 59.00 per gallon

FREEZER RENTAL 75.00 per day

ASSORTED SOFT DRINKS
- Coke, Diet Coke, Sprite, Coke Zero (12 oz.)
  3.75 each

VISI COOLER RENTAL
- SMALL 50.00 per day
- LARGE 75.00 per day

MINUTE MAID ASSORTED JUICES
- Apple, Orange and Mixed Berry (10 oz.)
  3.75 each

KEURIG MACHINE RENTAL
75.00 per day

Dasani Bottled Water (12 oz.) 3.75 each

K CUP PACKAGE
24 assorted K Cups (regular, decaf, tea)
3 one gallon water jugs, cups, napkins, stirrers, creamers, sweeteners
120.00 each

PERRIER SPARKLING WATER (11 OZ.) 4.00 each

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
ESPRESSO EXPRESS

Enjoy personal barista service from our espresso cart in your booth
300 (8oz) cups of beverage

**1750.00 PER DAY INCLUDES BARISTA**

Ask your catering sales manager about Nitro Cold Brew Coffee!
Additional cups of beverage 3.50 per cup
Additional charge for countertop install 200.00
Additional barista available for 200.00 (up to 4 hours, 60.00 per hour after 4 hours)
Half day service not available
Power Requirements: 208V/20amps - Provided by client

SHAKE BREAK

Fresh made-to-order smoothies or creamy milkshakes served from a cart
250 (8oz cups)
Smoothies (Choose two flavors per day)
Choice of: Strawberry, Strawberry-Banana, Mango and Peach
Milkshake Flavors: Chocolate, Vanilla and Strawberry

**1500.00 PER DAY INCLUDES ATTENDANT**

Power Requirements: 110V/20amps - Provided by client

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
**TRAFFIC PROMOTERS**

**POP-ABILITIES**

Bring the smell of fresh popcorn to your booth!!
250 (8oz) Cups of popcorn, assorted seasoning salt, scoop, napkins and popcorn containers

**$900.00 PER DAY**

Popcorn attendant available for 200.00 (up to 4 hours, 60.00 per hour after 4 hours)
Additional boxes of popcorn available for 375.00 each (250 units)
Power Requirements: 110V/20amps - Provided by client

**KING OF POPS**

Enjoy a gourmet Popsicle from local Atlanta vendor with great story to tell on creating the perfect pop flavor profile!!
Chocolate Sea Salt, Raspberry Lime, Cookie and Cream, and Blueberry Lemonade
Ask your catering sales manager about seasonal flavors.

**$4.50 PER POP**

125.00 cart rental fee
Popsicle attendant available for 200.00 (up to 4 hours, 60.00 per hour after 4 hours)

**LEVY CREAMERY**

Indulge in delicious frozen treats any time of day!
Includes freezer rental and 120 ice cream novelties featuring a variety of fruit bars and ice cream sandwiches.

**$400.00 PER DAY**

Additional ice cream novelties, 42.00 per dozen (minimum 3 dozen)
Assorted Gourmet ice cream bars including Haagen-Dazs or Dove Bars, 50.00 per dozen (minimum 3 dozen)
Ask your catering sales manager for details on personalized Ben and Jerry’s Pints.
Power Requirements: 110V/20amps - Provided by client

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax
**EXCLUSIVITY**

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center.

**GUARANTEES**

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/consumption.

**CHINA SERVICE**

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware. China Service in Exhibit Halls is available for an additional charge.

**BAR SERVICE**

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

**PRICING**

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

**LINEN/DÉCOR**

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

**SPECIALTY EQUIPMENT**

Specialty equipment such as popcorn machines, water coolers, and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

**LABOR CHARGE**

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is $60.00 per hour, per attendant, with a four hour minimum. Charges for specialized services, such as carvers, chefs, bartenders and cashiers are noted in the menu. There will be an additional $75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events, or minimal revenue events may incur additional charges, please contact your Catering Sales Manager for additional information.

**CATERING CONTRACTS**

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

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To help facilitate your event planning, our policies and procedures are provided below.

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**THE LEVY DIFFERENCE:**

**THOUSAND DETAIL DINING**

We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.