





WELCOME TO ATLANTA

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 EXECUTIVE 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 timewith fellow chefs to bring GWCC into a new era of great food and service.

ALL DAY BREAKS

Assorted Cookies / 45.00 dz

Chocolate chip, sugar, and oatmeal raisin.

Brownies / 45.00 dz

Assorted Breakfast Pastries / 48.00 dz

Ham & Cheese, Spinach and Cheese Danish / 60.00 dz

Assorted Muffins / 45.00 dz

Donut Holes / 42.00 dz

Cupcakes / 50.00 dz

Bagged Chips / 43.00 dz

Granola Bars / 38.00 dz

Individually packaged.

Power Bars / 66.00 dz

Individually packaged.

Whole Fruit / 40.00 dz

Sliced Fruit Platter / 10.00 pp

Potato Chips & French Onion Dip / 50.00 lb

Mixed Nuts / 6.00 ea

Individually packaged.

Dried Fruit & Nut Mix / 6.00 ea

Individually packaged.

Tortilla Chips & Salsa / 50.00 lb

Yogurt / 4.00 ea

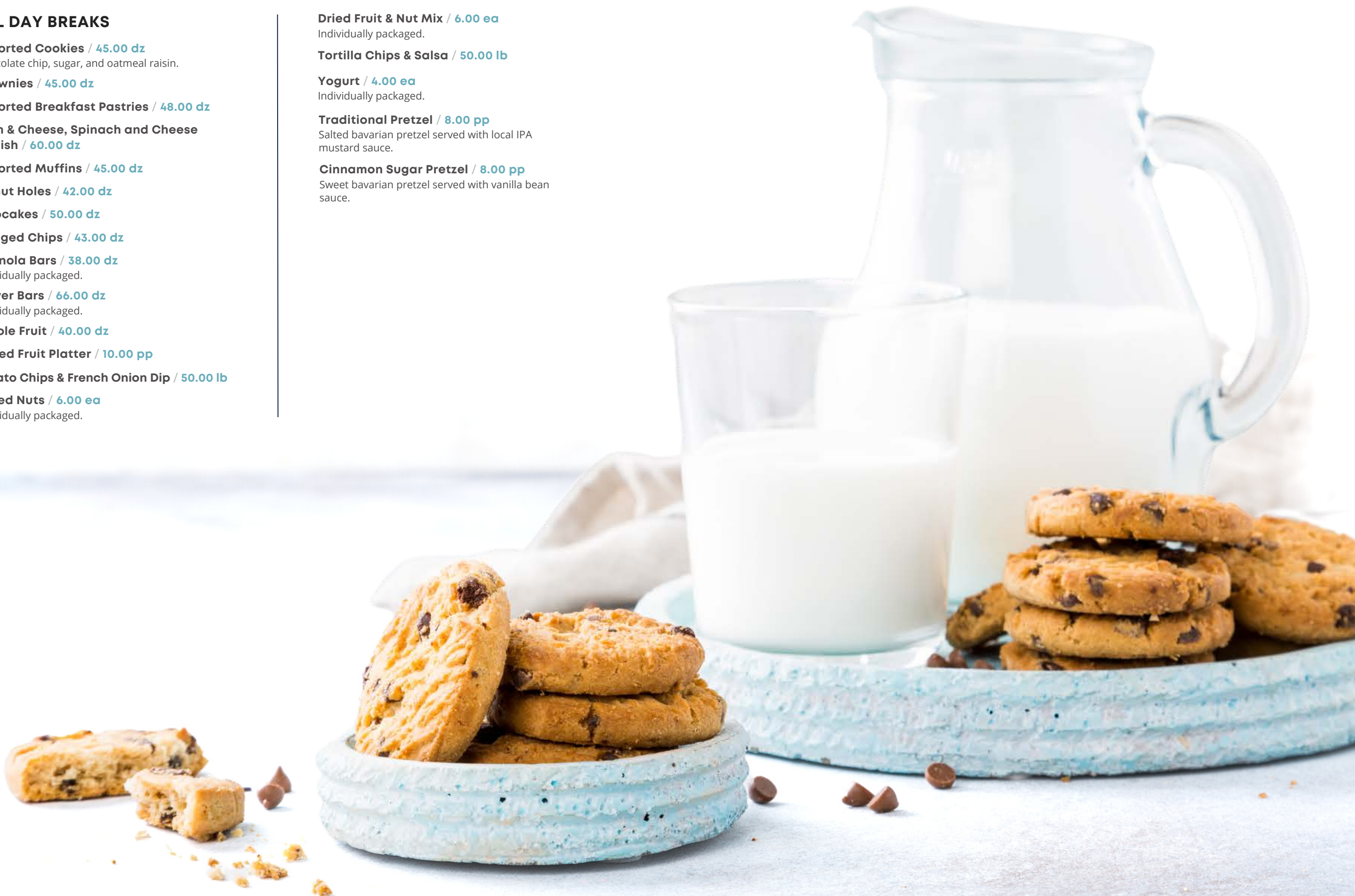
Individually packaged.

Traditional Pretzel / 8.00 pp

Salted bavarian pretzel served with local IPA mustard sauce.

Cinnamon Sugar Pretzel / 8.00 pp

Sweet bavarian pretzel served with vanilla bean sauce.



REFRESHMENTS

Assorted Fresh Flavored Waters / 60.00 gal

Coffee & Teas / 72.00 gal

Fresh brewed coffee and an assortment of hot and flavored teas.

Iced Tea / 64.00 gal

Lemonade / 64.00 gal

Assorted Soft Drinks / 4.00 ea

12 oz. Coke products: Coke, Diet Coke, Sprite, and Coke Zero.

Assorted Juices / 4.50 ea

10 oz. Minute Maid juices.

Bottled Water / 4.00 ea

12 oz. Dasani bottled water.

Sparkling Water / 4.00 ea

11 oz. Perrier bottle.

Energy Drinks / 5.50 ea

Powerade / 5.50 ea

Ice Bag / 25.00 ea

20 lb. bag.

WATER COOLER RENTAL

Power requirements: 110V/20 amps (provided by client).

Water Cooler & Paper Cups

75.00 PER DAY

5 Gallon Water Jug / 32.00 ea

KEURIG MACHINE RENTAL

75.00 PER DAY

Keurig Coffee Supplies / 120.00 ea

24 K-cup package with assorted flavors: regular, decaf, and tea. Three one-gallon water jugs, cups, napkins, stirrers, creamers, and sweeteners.

FREEZER RENTAL

75.00 PER DAY

VISI COOLER RENTAL

50.00 PER DAY - SMALL

75.00 PER DAY - LARGE



CONTINENTAL BREAKFAST

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

18.00 PER PERSON

CONTINENTAL ENHANCEMENTS

Enhancements are priced per person.

Scrambled Eggs / 5.00

Hard Cooked Eggs / 3.00

Two hard boiled eggs, peeled & ready to eat!

French Toast Casserole / 6.00

Potato Hash / 3.00

Asparagus & Peppadew Frittata / 6.00

Spinach & Cheese Crustless Quiche / 6.00

Bacon & Cheese Crustless Quiche / 6.00

Yukon Gold Potatoes / 3.00

Oatmeal / 6.00

Served with brown sugar, walnuts, and raisins.

Assorted Cereals / 4.00

Served with 2% milk.

Stone Ground Grits / 3.00

Yogurt / 4.00

Choose from plain, fruit flavored, and low-fat.

Pork Sausage Links / 5.00

Hickory Smoked Bacon / 5.00

Turkey Sausage Links / 5.00

Chicken Sausage / 5.00

Gourmet Maple Waffles / 6.00

BREAKFAST SANDWICHES

Breakfast sandwiches are individually wrapped.

Southern Chicken Biscuit / 9.00

Southern breaded chicken, cheese and egg served on a biscuit.

Country Ham Ciabatta / 9.00

Country ham, cheese, pimento aioli, and egg served on ciabatta bread.

Egg & Spinach English Muffin / 9.00

Egg whites, and spinach served on an english muffin.

Bacon & Egg Croissant / 9.00

Bacon, egg, and cheese served on a sliced croissant.

Sausage & Egg Croissant / 9.00

Bacon, egg, and cheese served on a sliced croissant.

PLATED BREAKFAST

All plated breakfasts are served with freshly baked pastries, whipped butter, juice, and coffee.

Selection 1 / 30.00

Vegetable quiche served with breakfast potatoes, and chicken & apple sausage.

Selection 2 / 28.00

Farm fresh scrambled eggs, potato hash, and pecan smoked bacon.

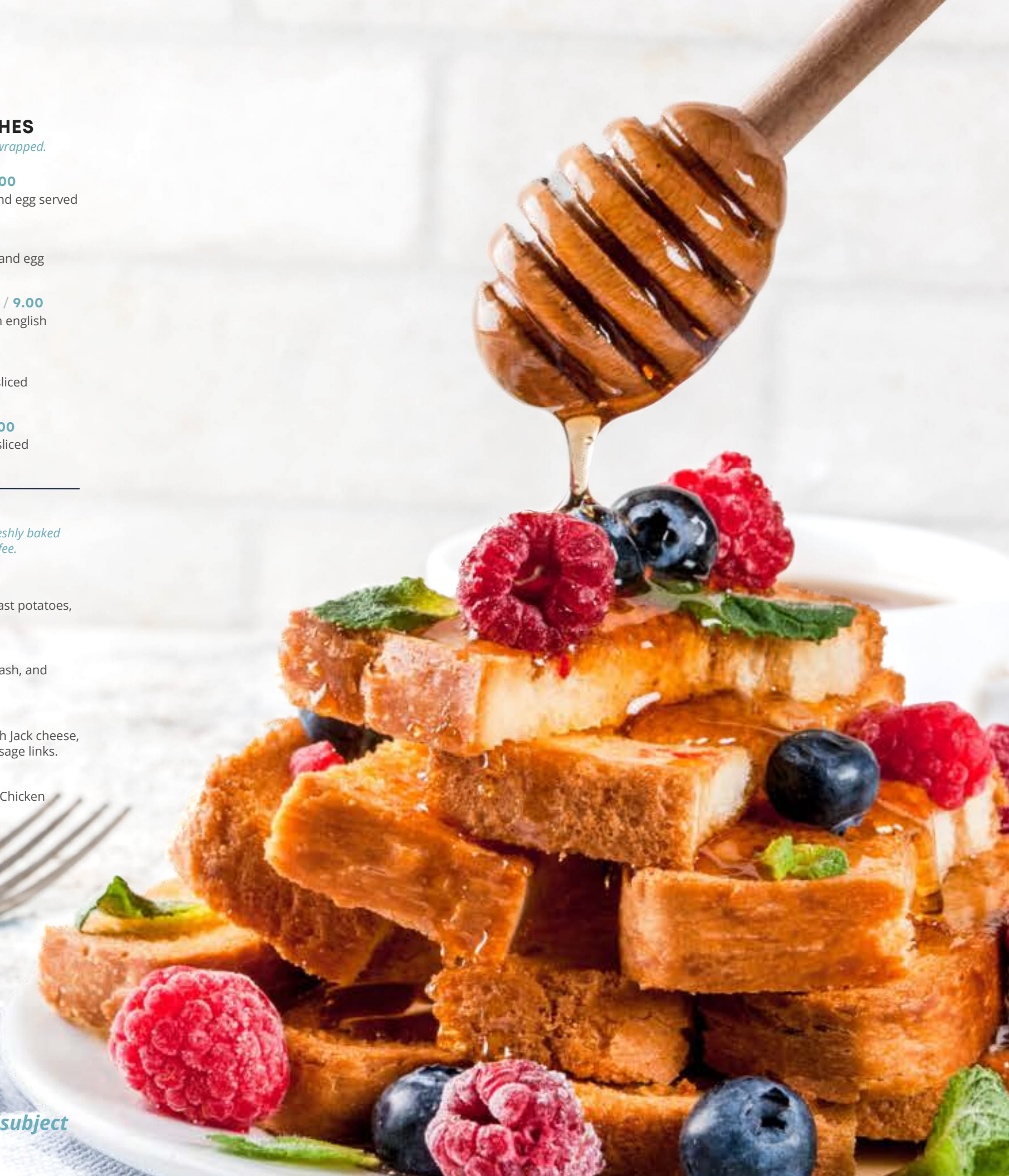
Selection 3 / 30.00

Hardwood smoked bacon quiche with Jack cheese, Yukon gold potatoes, and turkey sausage links.

Selection 4 / 30.00

Asparagus & Peppadew Frittata with Chicken Sausage and Fingerling Potatoes.

Groups under 50 people may be subject to \$75 charge for service



CHEF'S BEST BOXED LUNCH

Lunch includes your sandwich or salad entrée of choice, two sides, and an individual beverage (bottled water or soda). Each box must contain the same sides.

35.00 PER PERSON

SANDWICH OPTIONS

Choose one sandwich or one salad.

Highlands Turkey

Turkey, Gouda, peach chutney, and Vidalia onion on honey wheat roll.

Grilled Chicken

Chicken, braised spinach, roasted tomato, and herb cheese spread on ciabatta.

Roast Beef & Gruyère

Roast beef, Gruyère, and horseradish cream on onion roll.

Smoked Ham & Swiss

Ham, Swiss, and mustard butter on pretzel bun.

ZLT Flatbread

Zucchini, smoked tomato pesto and pepperjack cheese.

SALAD OPTIONS

Choose one sandwich or one salad. Add chicken to any salad +2.00.

Grilled Chicken Caesar

Chicken, 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, and bell peppers with peppercorn dill dressing.

SIDE OPTIONS

Choose two. All box lunches must have the same two sides.

Whole Fruit

Kettle Chips

Mustard Potato Salad

Vegetable Pasta Salad

Individually Wrapped Cookie

Individually Wrapped Brownie



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.

SALADS

- Arugula Citrus Salad / 7.00
Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette.
- Spinach & Pancetta Salad / 7.50
Baby spinach, peppadews, crispy pancetta, manchego, and sherry vinaigrette.
- Bibb & Frisée Salad / 7.50
Bibb & frisée lettuce, goat cheese, dried cranberries, candied pecans, and maple vinaigrette.
- Tomato & Mozzarella Salad / 8.00
Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil.
- Caesar Salad / 7.00
Romaine, lemon Caesar dressing, shaved parmesan, and garlic croutons.
- Southern Salad / 8.00
Baby greens, mixed berries, spiced pecans, and goat cheese with white balsamic vinaigrette.

ENTREES

- Rosemary Lemon Chicken / 38.00
Chicken marinated with rosemary, lemon, and garlic, served with an au gratin potato cake.
- Peppered Balsamic Chicken / 38.00
Peppered chicken with baby new potatoes, roasted grape tomatoes, and balsamic vinegar sauce.
- Parmesan Crusted Chicken Breast / 39.00
Parmesan crusted chicken breast served with sea salt fingerling potatoes and a tomato basil chutney.
- Chili Spiced Roasted Chicken Breast / 39.00
Served with cauliflower au gratin and red wine cranberry reduction.
- Beef Tenderloin / 45.00
Pan roasted beef tenderloin served with pomme puree and a green peppercorn port reduction.
- Short-Rib / 41.00
Braised short-rib served with herb polenta and natural cabernet reduction.
- Double Cut Pork Chop / 39.00
Grilled double cut pork chop served with sweet potato soufflé and Zinfandel bing cherry sauce.
- Miso Glazed Salmon / 43.00
Miso glazed salmon served with coconut jasmine rice and baby bok choy.
- Roasted Corn & Black Bean Tart / 37.00
Fire roasted corn, black beans, red bell peppers, and brown rice in a cilantro infused tart shell.
- Butternut Squash Ravioli / 37.00
Butternut squash ravioli served in a light cream tomato sauce.

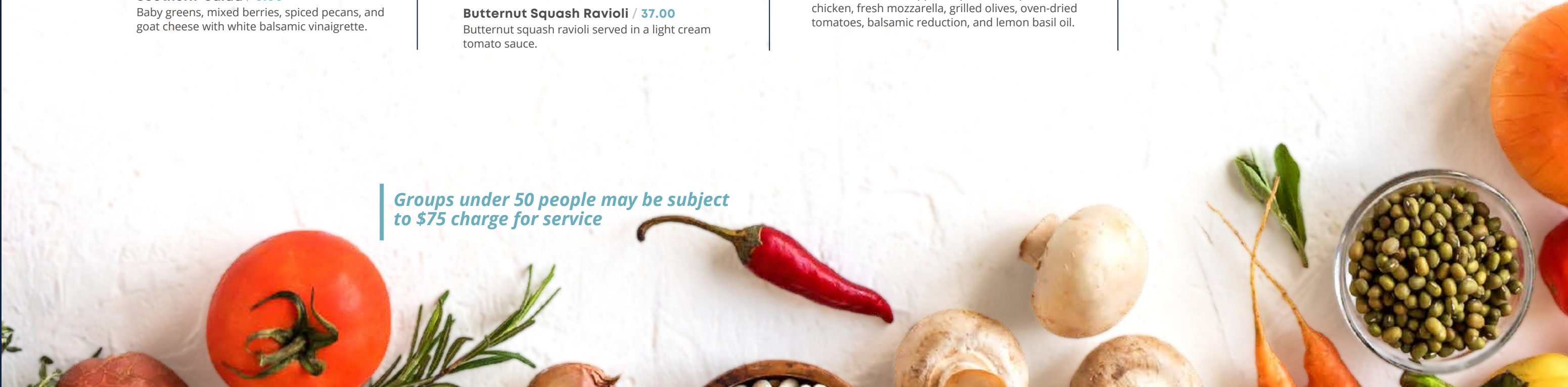
DUET ENTREES

- Grilled Petite Filet + Pan Seared Lemon Chicken with Tomato Basil Relish / 53.00
Served with cabernet mashed potatoes and caramelized shallot jus.
- Double Colorado Niman Ranch Lamb Chop + Gulf Shrimp / 67.00
Served with butternut squash and polenta.
- Herb Crusted Beef Tenderloin + Maine Sea Scallops / 67.00
Served with scalloped Yukon gold potatoes and red wine sauce.
- Petite Filet Mignon + Seared Salmon / 55.00
Served with herbed risotto and three-peppercorn sauce.
- Dragon's Gate Asian Chicken Salad / 30.00
Char siu chicken, hoisin noodles, sweet & sour vegetables, asian slaw, and wonton croutons.
- Chophouse Bistro Steak Salad / 34.00
Char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers, and balsamic vinaigrette, topped with tobacco onions.
- Wrapped Artisan Greens / 32.00
Grilled chicken, vegetables, and classic mustard vinaigrette.
- Antipasti Salad / 33.00
Romaine hearts wrapped in prosciutto, pesto chicken, fresh mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction, and lemon basil oil.

DESSERTS

- Coffee service included with all desserts.
- Red Velvet Cake / 8.00
Topped with cream cheese frosting.
- New York Style Cheesecake / 8.00
Topped with strawberry sauce.
- Carrot Cake / 8.00
Topped with cream cheese frosting and toasted walnuts.
- Rustic Apple Tart / 8.00
Topped with cinnamon custard sauce.
- Tiramisu Glass / 8.00
- Coppa 3 Chocolates / 8.00
Delicious combination of silky dark, milk, and white chocolate creams with a layer of hazelnut crunch.
- Coppa Mascarpone & Fragole / 8.00
A sponge cake base topped with mascarpone cream, studded with chocolate chips, topped with wild strawberries, and strawberry sauce.
- Creme Brûlée & Berries / 8.00
A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel.
- Chocolate Mousse Glass / 8.00
Rich chocolate mousse with a heart of zabaione, topped with chocolate curls

Groups under 50 people may be subject to \$75 charge for service



TEX MEX CHEF TABLE

Includes water, lemonade, and iced tea.

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.

45.00 PER PERSON

ENTREES

includes entrees below.

- Firecracker Chicken & Beef**
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.

SIDES

Choice of 4 sides. Additional choice +6.00 pp.

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

DESSERTS

Includes desserts below.

- Cinnamon Sugar Churros**
Served with chocolate dip.
- Tequila Lime Cheesecake**

ITALIAN BISTRO CHEF TABLE

Includes water, lemonade, and iced tea.

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

44.00 PER PERSON

ENTREES

includes entrees below.

- Pan Seared Rosemary Chicken**
Chicken marinated with rosemary, lemon, and garlic, served with an au gratin potato cake.
- Vegetarian Lasagna**

SIDES

Choice of 4 sides. Additional choice +6.00 pp.

- Asiago Roasted Bliss Potatoes**
- Caesar Salad**
- Pennette Putanesca**
- Creamy Polenta**
- Caprese Salad**
- Vesuvio Style Potatoes**
- Green Beans**
Served with lemon and capers.

DESSERTS

Includes desserts below.

- Tiramisu**
- Chocolate Chip Canolis**

SOUTHERN HOSPITALITY

Includes water, lemonade, and iced tea.

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.

45.00 PER PERSON

ENTREES

includes entrees below.

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

SIDES

Choice of 4 sides. Additional choice +6.00 pp.

- 3 Cheese Mac**
- Crushed Corn Pudding**
- Southern Style Green Beans**
- Cauliflower Au Gratin**
- Herbed Seasonal Bistro Vegetable**
- Southern Salad**
Mixed berries, goat cheese, pecans and white balsamic vinaigrette.

DESSERTS

Includes desserts below.

- Peach Cobbler**
Served with fresh whipped cream.
- Double Chocolate Bread Pudding**

Groups under 50 people may be subject to \$75 charge for service



THE STEAKHOUSE TABLE

Includes water, lemonade, and iced tea.

Iceberg Wedge Salad

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

Herb Crusted Grilled New York Strip Steak with Red Wine Demi Glacé Topped with Roasted Mushrooms & Carmelized Shallots.

Roasted Lemon-Garlic Chicken

Served with natural jus.

Grilled Salmon

Served with braised spinach and leek confit.

Sautéed Green Beans

Served with herbed tomatoes.

Loaded Mashed Potatoes

Served with bacon, cheddar, and green onions.

Traditional Bread Pudding

Served with warm caramel sauce.

Mixed Berry Fruit Crisp

Served with vanilla whipped cream.

52.00 PER PERSON

HOT PRESSED SANDWICHES

Includes water, lemonade, and iced tea.

Grilled Chicken Flatbread

Chicken, applewood smoked bacon, baby kale, lemon yogurt dressing, and parmesan.

Harvest Grain Salad

Served with roasted seasonal vegetables and a sweet onion dressing.

Spinach & Arugula Salad

Served with cucumber, feta, tomato and oregano vinaigrette.

Pressed Cubano

Mojo roasted pork, spicy pickles, swiss cheese, ham and dijonnaise.

Falafel Melt

Falafel, roasted red pepper, three 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

40.00 PER PERSON

SOUP, SALADS & SANDWICHES

Includes water, lemonade, and iced tea.

Soup of Choice

Choose from tomato bisque, broccoli cheddar, minestrone or potato leak.

Vegetable Chop Salad

Broccoli, garbanzo beans, cucumber, and tomato, topped with honey-dijon dressing.

Chicken Salad Sandwich

Chicken salad with apples, grapes and celery on a croissant.

Egg Salad Sandwich

Egg salad with mustard and sweet pickle relish on a petite sweet roll.

Tuna Salad Sandwich

Tuna salad with fresh dill, capers, and mayonnaise.

Kettle-Style Potato Chips

Assorted "Small Bites" Cheesecakes

Blueberry Peach Cobbler

Served with cinnamon whipped cream.

40.00 PER PERSON

GOURMET MARKET SALADS & SANDWICHES

Includes water, lemonade, and iced tea.

Field Greens Salad

Mixed field greens, grape tomatoes, red onion, cucumber, and aged balsamic vinaigrette.

Southern Potato Salad

Roasted baby potatoes, sweet pickle relish, pimentos, eggs, sweet onions, and herb-mustard vinaigrette.

Roasted Vegetable Flatbread

Mushroom, zucchini, squash, roasted red pepper, and hummus spread, topped with feta cheese.

All American Submarine Sandwich

Ham, turkey, roast beef, lettuce, tomato, red onion, and herbed mayo.

Beef Sirloin Sandwich

Sirloin of beef and cheddar on petite roll with french onion spread.

BBQ Potato Chips

Chef's Selection of Dessert Bars

38.00 PER PERSON

Groups under 50 people may be subject to \$75 charge for service



PASSED HORS D'OEUVRES

Want your chosen hors d'oeuvres passed around to your guests? Butler passers are available.

240.00 FOR 4 HOURS

After the first 4 hours, additional hours are charged at 60.00 each.

CHICKEN HORS D'OEUVRES

Chicken Cordon Blue / 6.50

Chicken Quesadilla / 6.50

Served with avocado crema.

Pecan Chicken / 7.00

Served with peach chutney.

Tandori Chicken Satay / 7.00

Served with mango salsa.

Chicken Lemongrass Pot Sticker / 6.50

Served with soy dipping sauce.

BEEF HORS D'OEUVRES

Beef Wellington / 8.00

Served with horseradish cream.

Beef Satay / 7.00

Served with thai peanut sauce.

Grilled Beef Tenderloin Bruschetta / 8.50

Served with caramelized vidalia onion and horseradish crema.

PORK HORS D'OEUVRES

Pulled Pork Biscuit / 7.00

Pork Pot Sticker / 6.50

Served with soy & sweet chili.

LAMB HORS D'OEUVRES

Ancho Chili Lamb Chop / 8.50

Served with jalapeno citrus salsa.

VEGETABLE HORS D'OEUVRES

Vegetable Spring Roll / 6.50

Served with sweet soy.

Wild Mushroom Vol Au Vent / 6.50

Tuscan Ratatouille Tart / 6.50

Served with raspberry.

Vegetable Pot Sticker / 6.00

Served with soy dipping sauce.

Quattro Formaggio Mac N' Cheese Bite / 6.00

Caprese Skewer / 6.00

Topped with basil and balsamic drizzle.

SEAFOOD HORS D'OEUVRES

Crab Cake / 8.00

Topped with lemon aioli.

Seared Sesame Tuna Wonton / 7.50

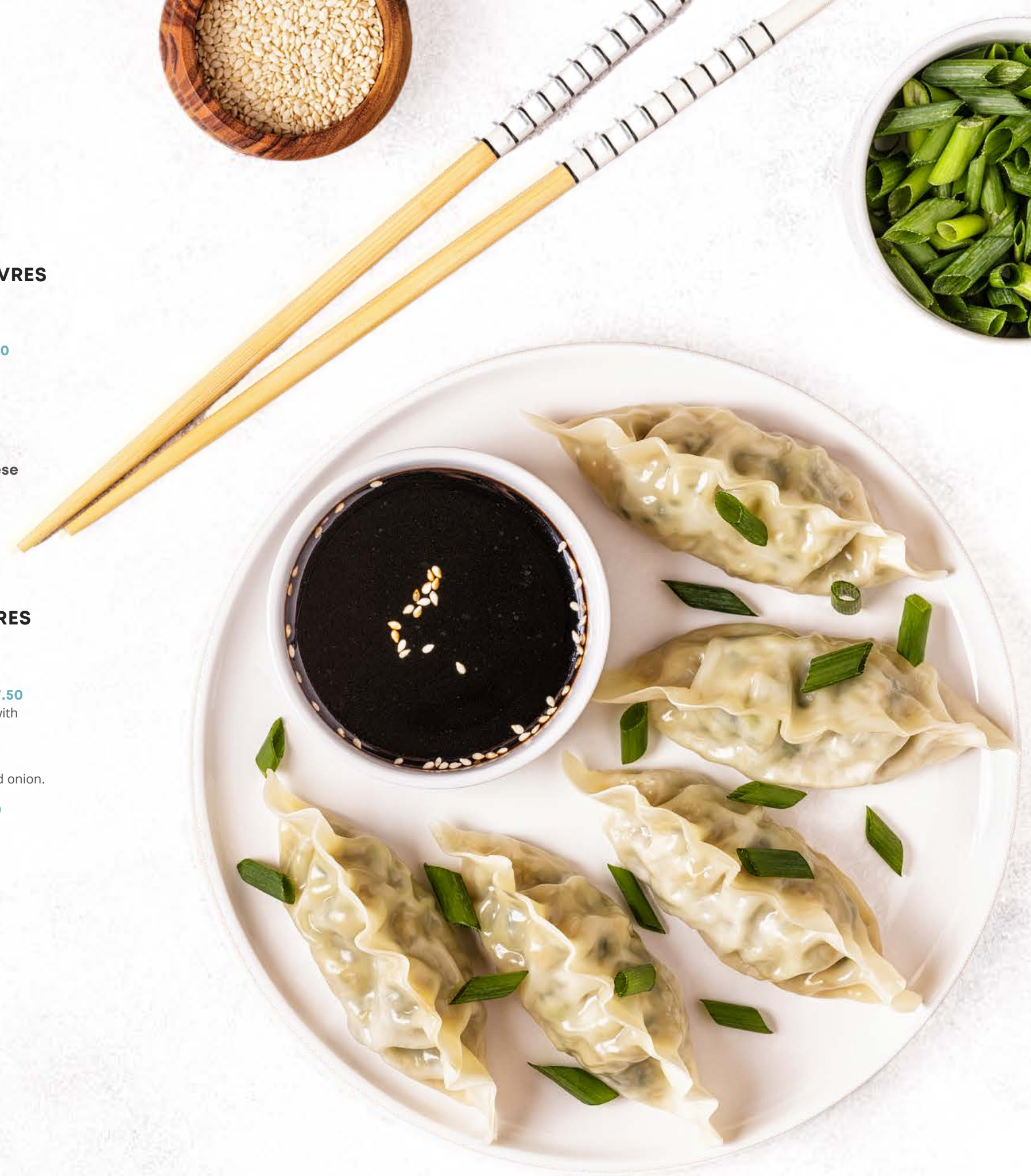
Served with seaweed salad and topped with wasabi cream.

Smoked Salmon Cracker / 7.50

Served with creme fraiche capers and red onion.

Blackened Shrimp Shooter / 8.50

Served with cajun remoulade.



SUSHI STATION

Maki & Sashimi

A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi.

Accompaniments

Seaweed salad, wasabi, pickled ginger, and variety of sauces.

600.00 PER 100 PIECES

BRUSCHETTA ITALIA STATION

Tomato Basil

Topped with parmesan and extra virgin olive oil.

Kalamata Olive Tapenade

Topped with chevre cheese.

Roasted Wild Mushroom

Topped with gorgonzola cheese.

Crackers & Crostini

10.00 PER PERSON

LITTLE ITALY SAMPLER

Cured Meats

Marinated Vegetables

Basil Pesto

Flatbreads & Crackers

22.00 PER PERSON

GEORGIA CHEESE TASTING BOARD

Chef's Selection of Local Cheeses

Georgia Bee Honey

Dried Fruit Garnish

Pecans & Almonds

Flatbreads

22.00 PER PERSON

PITA CHIP BAR

Pita Chips

Dipping Sauces

Traditional hummus, pimento cheese, artichoke and spinach dip.

9.00 PER PERSON

GOURMET NACHO & SALSA BAR

Crispy Corn Tortilla Chips

Zesty Beef Chili

Spicy Queso Sauce

House Made Salsa Verde & Roja

Accompaniments

Sour cream, jalapeños and signature hot sauces.

13.00 PER PERSON

GARDEN FRESH CRUDITÉ OF VEGETABLES

Chef's Selection of Fresh Vegetables

Buttermilk Ranch Dip

Traditional Hummus

Fresh Basil Pesto

Crackers & Breadsticks

8.50 PER PERSON

NUCHAS EMPANADAS

Argentine Beef

Chipotle Chicken

Portobello, Spinach & Mozzarella

14.00 PER PERSON



CHEF ATTENDED STATIONS

All stations require a minimum of 50 guests and a chef attendant.

300.00 FOR 3 HOURS

After the first 3 hours, additional hours are charged at 60.00 each.

CARVED ITALIAN SAUSAGE

Grilled Italian Rope Sausage

Sauteed Tri-Color Peppers

Grilled Onions

Tomato Basil Sauce

Giardinera

Mini Torpedo Rolls

13.00 PER PERSON

CARVED TURKEY

Sweet & Sour Coleslaw

Fingerling Potatoes

Cranberry Chutney

Dinner Rolls

16.00 PER PERSON

CARVED SALMON TEPPANYAKI

Green Cabbage Salad

Sweet Soy Vinaigrette

Wonton Chips

Sweet Chili Glaze

Sesame Rolls

17.00 PER PERSON

CARVED BRISKET

Mac & Cheese

White BBQ Sauce

Pineapple, Jicama & Cucumber Slaw

Texas Toast

17.00 PER PERSON

CARVED SMOKED RIBEYE

Creamed Spinach

Georgia BBQ Sauce

Port Wine Tomato Glaze

Mini Baguettes

18.00 PER PERSON



DOLCE VIDA

Tiramisu Cups

Assorted Italian Cookies

Mini Cream & Hazelnut Bomboloni

12.00 PER PERSON

FRENCH RIVIERA

Custard Eclairs

Creme Puffs

Assorted French Style Macarons

10.00 PER PERSON

AMERICANA

Fruit Filled Hand Pies

Cheesecake Bites

Chocolate Cake Pops

9.00 PER PERSON

COOKIES, BROWNIES & MILK

Assorted Cookies

Chocolate chip & snickerdoodle.

Assorted Brownies

Truffle brownies, cheesecake brownies, and lemon blondies.

Ice Cold Milk

12.00 PER PERSON

CUPCAKE BAR

Lemon Meringue

Red Velvet

Chocolate Peanut Butter Cup

Double Chocolate

Vanilla Bean

10.00 PER PERSON

SIGNATURE DESSERTS

Carrot Cake

Red Velvet Cake

New York-Style Cheesecake Bites

Cookies, Brownies & Dessert Bars

14.00 PER PERSON

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

Half Sheet / 125.00 ea

Serves approximately 40 to 45 guests.

Whole Sheet / 250.00 ea

Serves approximately 75 to 90 guests.



HOSTED DELUXE BAR
COCKTAILS

Featuring Tito's Handmade Vodka, Bombay Sapphire, Maker's Mark, Johny Walker Black Scotch Whiskey, Bacardi 8 Rum, Jameson Irish Whiskey, Teremana Tequila, Jack Daniel's, Martini & Rossi Dry and Sweet Vermouth

8.50 PER DRINK

WINE

Priced by the glass.

- Kendall Jackson Chardonnay / 8.00
- Kim Crawford Sauvignon Blanc / 8.00
- Louis Martini Cabernet Sauvignon / 8.00
- Meomi Pinot Noir / 8.00
- Fleur de Mer Rose / 8.00
- Chandon Brut / 8.00

BEER & SELTZERS

- Imported / 7.00 ea
- Domestic / 6.50 ea
- Craft / 7.00 ea
- White Claw Seltzer / 7.00 ea
- Black cherry and pineapple flavors available.
- Other flavors may be available upon request.*
- Contact your sales manager for the latest offerings.*

BEVERAGES

- Bottled Water/ 4.00 ea
- Soft Drinks / 4.00 ea
- Juices / 4.50 ea

HOSTED PREMIUM BAR
COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, White Label Jim Beam, Bacardi Superior, Jose Cuervo Especial Martini & Rossi Dry and Sweet Vermouth

7.50 PER DRINK

WINE

Priced by the glass.

- Trinity Oaks Chardonnay / 7.00
- Trinity Oaks Pinot Grigio / 7.00
- Trinity Oaks Cabernet / 7.00
- Trinity Oaks Merlot / 7.00
- Trinity Oaks Pinot Noir / 7.00
- Wycliff Brut & Rose / 7.00

BEER & SELTZERS

- Imported Beer / 7.00 ea
- Domestic Beer / 6.50 ea
- Craft Beer / 7.00 ea
- White Claw Seltzer / 7.00 ea
- Black cherry and pineapple flavors available.
- Other flavors may be available upon request.*
- Contact your sales manager for the latest offerings.*

BEVERAGES

- Bottled Water/ 4.00 ea
- Soft Drinks / 4.00 ea
- Juices / 4.50 ea

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.

13.00 EACH, CHOOSE 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.

13.00 EACH, CHOOSE UP TO 3

SPECIALTY COCKTAILS

- Jalapeño Margarita / 12.00 ea**
The kick of a margarita with the zip of jalapeño. Go way south of the border
- Cucumber Mojito / 12.00 ea**
Cachaca 51, sweet simple syrup, refreshing club soda and mint and cucumber garnish.

- Sangria / 12.00 ea**
Red or white wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda.

- Vodka Lemonade with a Twist / 12.00 ea**
A blast of summer! Crisp Svedka Vodka, refreshing lemonade and Chambord.

DRAUGHT BEER KEGS

Cups, napkins and kegerator included.

- Imported Beer Keg / 900.00 ea
- Domestic Beer Keg / 750.00 ea

Beer & Wine Bar 750.00 Minimum (Per Bar)
Beer, Wine, & Liquor Bar 900.00 Minimum (Per Bar)

Bartender Labor 240.00 Minimum
Additional Hours 60.00 (Per Hour)



WHITE WINE

Priced by the bottle.

Kim Crawford Marlborough New Zealand, Sauvignon Blanc / **61.00**

Markham Napa Valley, California, Sauvignon Blanc / **37.00**

Maso Canali, Italy, Pinot Grigio / **65.00**

New Age San Rafael, Argentina, White Blend / **41.00**

Chateau St. Michelle Washington State, Riesling / **37.00**

SCoppola Monterey, California, Pinot Grigio / **34.00**

Kendall-Jackson 'Vintner's Reserve' California, Chardonnay / **51.00**

La Crema Monterrey, California, Chardonnay / **65.00**

Cakebread Cellars Napa, California, Chardonnay / **123.00**

Seven Daughters, California, Moscato / **45.00**

Fleur de Mer Saint-Tropez, France / **48.00**

BUBBLY

Priced by the bottle.

Lunetta Prosecco, Vento, Italy / **55.00**

Korbel Brut, California / **65.00**

Domaine Chandon Brut, California / **89.00**

Veuve Cliquot "Yellow Label" Brut, Reims, France / **210.00**

RED WINE

Priced by the bottle.

Roscato, Italy, Rosso Dolce (Sweet Red Blend) / **39.00**

Mark West, California, Pinot Noir / **37.00**

Estancia 'Pinnacles Ranches' Monterey, California, Pinot Noir / **41.00**

Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir / **81.00**

Frescobaldi "Nipozzano Riserva" Chianti Rufina, Italy DOCG / **68.00**

Dreaming Tree "Crush" California, Red Blend / **44.00**

14 Hands Washington State, Merlot / **41.00**

Gascon Mendoza, Argentina, Malbec / **37.00**

Louis Martini Sonoma California, Cabernet Sauvignon / **55.00**

Cline Cellars "Acient Vine" Contra Cosa Country, Zinfandel / **55.00**

Columbia Crest 'Grand Estates' Columbia Valley, Washington, Cabernet Sauvignon / **37.00**

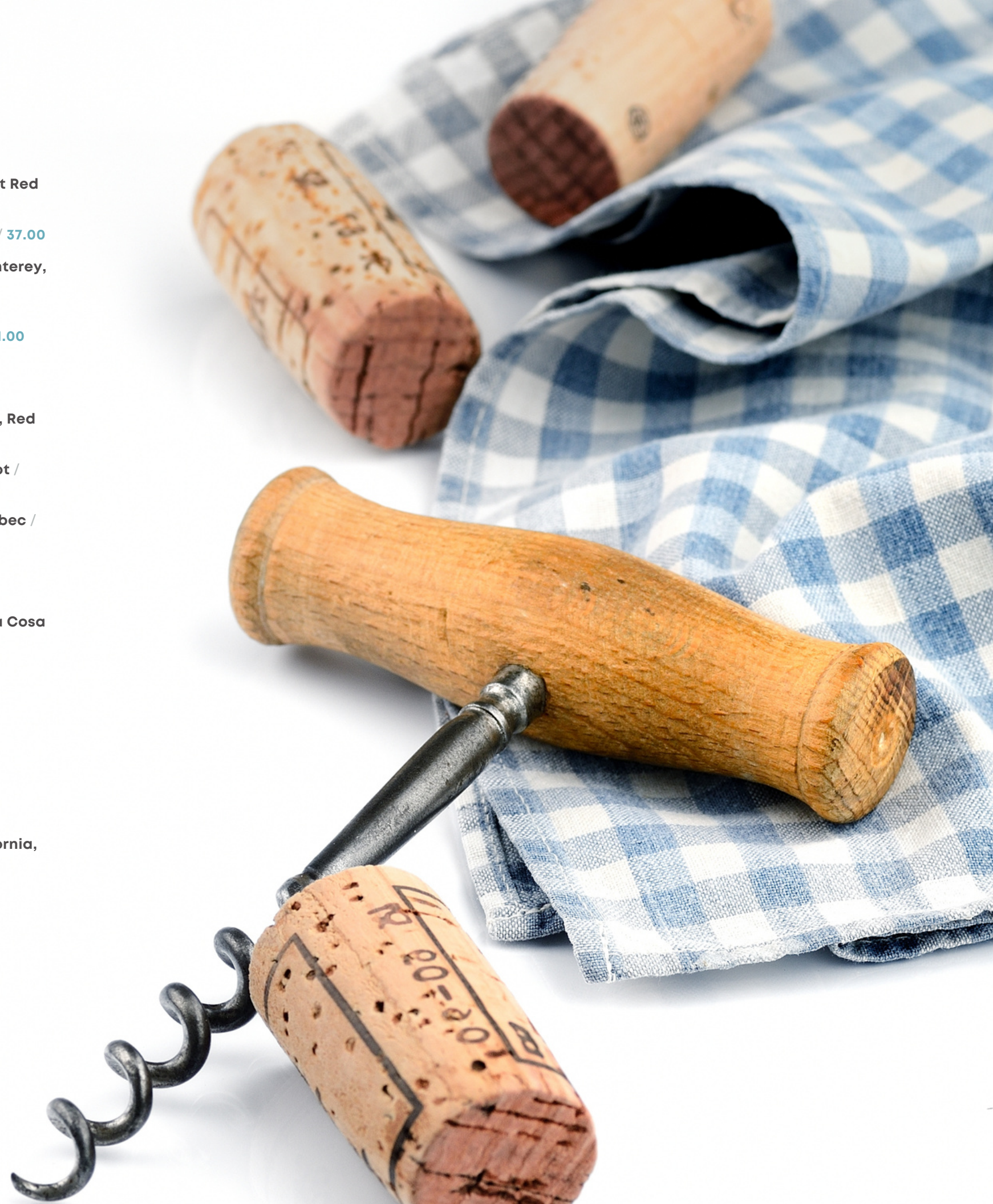
Avalon Napa Valley, California, Cabernet Sauvignon / **55.00**

Simi Alexander Valley, California, Cabernet Sauvignon / **58.00**

Chimney Rock Napa Valley, California, Cabernet Sauvignon / **185.00**

Beer & Wine Bar **750.00 Minimum (Per Bar)**
Beer, Wine, & Liquor Bar **900.00 Minimum (Per Bar)**

Bartender Labor **240.00 Minimum**
Additional Hours **60.00 (Per Hour)**



ESPRESSO EXPRESS

Power requirements: 208V/20 amps (provided by client).

Personal Barista

Enjoy personal barista service from our espresso cart in your booth. Beverage offerings include cappuccino, espresso, latte and mocha. Serving J.Martinez & Company World's Finest Coffees.

300 (8 oz.) Beverage Cups

Service also includes sugar, sugar substitute, creamer, and stirrers.

1875.00 PER DAY

Pricing is for a maximum of 8 hours. Additional hours are charged at 200.00 per hour. No half day service.

Additional 8 oz. Beverage Cups / 5.50 ea

Countertop Install Charge / 200.00

Only applies if a countertop set up is requested.

Additional Barista / 240.00 up to 4 hours

Price decreases to 60.00 per hour after 4 hours.

SHAKE BREAK

Power requirements: 110V/20 amps (provided by client).

Smoothies or Milkshakes

Fresh made-to-order smoothies or creamy milkshakes served from a cart. Choose two flavors per day. Smoothie flavors: strawberry, strawberry-banana, mango, and peach. Milkshake Flavors: chocolate, vanilla, and strawberry.

250 (9 oz.) Beverage Cups

1750.00 PER DAY

Pricing is for a maximum of 6 hours. Additional hours are charged at 200.00 per hour. No half day service.

Additional 9 oz. Beverage Cups / 6.00 ea

POP-ABILITIES

Power requirements: 110V/20 amps (provided by client).

Popcorn - 250 (8 oz.) Cups

Bring the smell of fresh popcorn to your booth! Assorted seasoning salts, popcorn scoop, and napkins included.

975.00 PER DAY

Half day service not available.

Additional Popcorn Box (250 units) / 375.00 ea

Popcorn Attendant / 240.00 up to 4 hours

Price decreases to 60.00 per hour after 4 hours.

LEVY CREAMERY

Power requirements: 110V/20 amps (provided by client).

Frozen Treats - 120 Ice Cream Novelties

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

675.00 PER DAY

Half day service not available.

Additional Ice Cream Novelties / 60.00 dz

Minimum 3 dozen required.

Haagen-Dazs or Dove Bars / 75.00 dz

Minimum 3 dozen required.

YOM ICE CREAM POPS

Indulge in delicious frozen treats any time of day! Enjoy a premium custard ice cream push pop crafted in the heart of Atlanta from recipes perfected over 16 years. 20 per case, per flavor

145.00 PER CASE 10 case minimum

250.00 PER DAYCART RENTAL FEE cart rental required

Popsicle Attendant / 240.00 up to 4 hours

Price decreases to 60.00 per hour after 4 hours. No electrical needed / uses dry ice

BINDI ITALIAN GELATO CART

Established in Milan in 1946 Bindi Desserts provides authentic gelato in a variety of flavors. Choose two flavors from the following: Pistachio, Cappuccino, Vanilla, Chocolate, Sea Salt Caramel, Strawberry, and Raspberry Sorbetto (Dairy Free).

216 (3 oz.) Servings

Requires Attendant / 240.00 up to 4 hours

Price decreases to 60.00 per hour after 4 hours.

1750.00 PER DAY

Includes cart rental.

Additional Servings / 8.00 per cup

EQUIPMENT RENTAL

Large Visi Cooler / 75.00 per day

Small Visi Cooler / 50.00 per day

Freezer / 75.00 per day

Water Cooler / 75.00 per day

Silver Top Table / 175.00 per table per day

Portable Bar / 175.00 per bar per day





GUARANTEES

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 wear. China Service in Exhibit Halls is available for an additional charge of \$3.00 per piece.

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

Levy Restaurants cannot guarantee pricing for longer than a 12-month period in advance. Pricing is based on market values and in-depth business analysis. Menu pricing typically dose not increase more than 3% year over year.

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.

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 240.00 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.

PREMIUM SERVICE STANDARDS

Levy Restaurants has a standard set time of 30 minutes prior to the start time listed on the event order. Levy Restaurants recommends 1 double sided buffet line per 150 guests. Levy Restaurants recommends 1 server per 30 guests for all plated meals. Levy Restaurants recommends 1 bartender per 125 guests.

EXHIBITOR SERVICE STANDARDS

For all events contracted for an exhibitor booth, Levy Restaurants does NOT provide the following items- Tables, Bars, Trash Service or Electrical Drops. Levy Restaurants does have equipment items available for rent, or items can be rented from the shows' general services contractor. The exhibitor is also required to provide adequate space for all requested catering services. All service ware provided in an exhibitor booth is disposable, if china or glass service is requested there will be an additional fee of \$3.00 per service piece. There is a minimum order of \$250 per day for the exhibiting company, if the minimum is not met there will be a \$100 service fee assessed on the catering order.

SERVICE YIELDS

1 gallon equals 10-12 servings
1 pound equals 12-15 servings

RETAIL CONCEPTS

If retail concepts are requested by a customer to be set or opened for an event, there will be a minimum of \$1,200 per cart per day. Placement of the carts would be based on attendee flow and access to power and data lines. All Levy Restaurants retail and restaurant concepts are cashless. A pre guaranteed number of paper vouchers can be purchased through your catering sales manager for use at all food outlets inside the convention center. There are voucher requirements and vouchers are not sold on consumption, ask your catering sales manager for details.

SERVICE CHARGE / TAXES

All prices listed in this catering menu are not reflective of the 24% service charge and 8.9% tax.

GEORGIA WORLD CONGRESS CENTER



Georgia World
Congress Center
Authority

