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.
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.
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

BREKKFAST 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

Add chicken to any salad +2.00 per guest

SIDES

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

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>
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<tbody>
<tr>
<td>Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette</td>
<td>$6.00</td>
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<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</td>
<td>$6.50</td>
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<tr>
<td>maple vinaigrette</td>
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</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</td>
<td>$7.00</td>
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<tr>
<td>with white balsamic vinaigrette</td>
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</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 caramelize 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

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

**Beef**  
Beef Wellington – horseradish cream 6.00 each  
Beef Satay – thai peanut sauce 5.00 each  
Grilled Beef Tenderloin Bruschetta – caramelized Vidalia onion and horseradish crema 6.50 each

**Pork**  
Pulled 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
SMALL BITES

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**

**PORK 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
# 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

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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**

<table>
<thead>
<tr>
<th>ENTREES</th>
<th>SIDES</th>
<th>DESSERT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-Seared Rosemary Lemon Chicken</td>
<td>Roasted Seasonal Vegetables</td>
<td>Tiramisu</td>
</tr>
<tr>
<td>Vegetable Lasagna Bake</td>
<td>Asiago Roasted Bliss Potatoes</td>
<td>Chocolate Chip Cannoli's</td>
</tr>
</tbody>
</table>

**SIDES**

Choose four

- 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

DESSERT

Peach Cobbler with Fresh Whipped Cream
Double Chocolate Bread Pudding

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

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 PRESSSED 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

**36.00 PP**

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**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

**52.00 PP**

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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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<td></td>
<td>Vanilla Bean</td>
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<td><strong>7.00 PP</strong></td>
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<thead>
<tr>
<th>FRENCH RIVEIRA</th>
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<tr>
<td>Custard Eclairs</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>
<th>AMERICANA</th>
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<tbody>
<tr>
<td>Fruit Filled Hand Pies</td>
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<tr>
<td>Cheesecake Bites</td>
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<tr>
<td>Chocolate Cake Pops</td>
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<td><strong>7.00 PP</strong></td>
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<thead>
<tr>
<th>COOKIES, BROWNIES, AND MILK</th>
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<tbody>
<tr>
<td>Warm Chocolate Chip and Snickerdoodle Cookies</td>
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<tr>
<td>Chocolate Brownies</td>
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<tr>
<td>Ice Cold Milk</td>
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<tr>
<td><strong>9.00 PP</strong></td>
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<table>
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<tr>
<th>TRADITIONAL SHEET CAKE WITH CUSTOM LOGO</th>
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<tbody>
<tr>
<td>Half Sheet (serves 40-45 Guests)</td>
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<tr>
<td><strong>125.00 EACH</strong></td>
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<tr>
<td>Whole Sheet (serves 75-90 Guests)</td>
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<tr>
<td><strong>250.00 EACH</strong></td>
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</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, jalapenos, 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.

<table>
<thead>
<tr>
<th>HOSTED DELUXE BAR</th>
<th>HOSTED PREMIUM BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COCKTAILS</strong></td>
<td><strong>COCKTAILS</strong></td>
</tr>
<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>Featuring Svedka Vodka, Bombay, Dewar’s, White Label Jim Beam, Bacardi Superior, Jose Cuervo Especial Martini &amp; Rossi Dry and Sweet Vermouth</td>
</tr>
<tr>
<td>8.50 per drink</td>
<td>7.50 per drink</td>
</tr>
<tr>
<td><strong>WINE BY THE GLASS</strong></td>
<td><strong>WINES BY THE GLASS</strong></td>
</tr>
<tr>
<td>Kendall Jackson Chardonnay</td>
<td>Featuring Proverb by E.J. Gallo Wines: Chardonnay, Cabernet Sauvignon, Pinot Grigio, and Pinot Noir</td>
</tr>
<tr>
<td>8.00 per glass</td>
<td>7.00 per drink</td>
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<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>Wycliff Brut and Rose</td>
</tr>
<tr>
<td>8.00 per glass</td>
<td>7.00 per drink</td>
</tr>
<tr>
<td>Louis Martini Cabernet Sauvignon</td>
<td>8.00 per drink</td>
</tr>
<tr>
<td>8.00 per glass</td>
<td><strong>SPARKLING</strong></td>
</tr>
<tr>
<td>Moemi Pinot Noir</td>
<td>Chandon Brut</td>
</tr>
<tr>
<td>8.00 per glass</td>
<td>8.00 per glass</td>
</tr>
<tr>
<td>Fleur de Mer Rose</td>
<td><strong>IMPORTED BEER</strong></td>
</tr>
<tr>
<td>8.00 per glass</td>
<td>7.00 each</td>
</tr>
<tr>
<td><strong>SPARKLING</strong></td>
<td><strong>DOMESTIC BEER</strong></td>
</tr>
<tr>
<td>Chandon Brut</td>
<td>6.50 each</td>
</tr>
<tr>
<td>8.00 per glass</td>
<td><strong>CRAFTED BEER</strong></td>
</tr>
<tr>
<td><strong>IMPORTED BEER</strong></td>
<td>7.00 each</td>
</tr>
<tr>
<td>7.00 each</td>
<td><strong>BOTTLED WATER</strong></td>
</tr>
<tr>
<td><strong>DOMESTIC BEER</strong></td>
<td>3.75 each</td>
</tr>
<tr>
<td>6.50 each</td>
<td><strong>SOFT DRINKS</strong></td>
</tr>
<tr>
<td><strong>CRAFTED BEER</strong></td>
<td>7.00 each</td>
</tr>
<tr>
<td>7.00 each</td>
<td><strong>JUICES</strong></td>
</tr>
<tr>
<td><strong>BOTTLED WATER</strong></td>
<td>3.75 each</td>
</tr>
<tr>
<td>3.75 each</td>
<td><strong>JUICES</strong></td>
</tr>
<tr>
<td><strong>SOFT DRINKS</strong></td>
<td>3.75 each</td>
</tr>
<tr>
<td><strong>JUICES</strong></td>
<td>3.75 each</td>
</tr>
</tbody>
</table>

**DRAUGHT IMPORTED BEER KEGS**

Cups, napkins and kegerator included

<table>
<thead>
<tr>
<th>Imported</th>
<th>Domestic</th>
</tr>
</thead>
<tbody>
<tr>
<td>900.00 per Imported</td>
<td>750.00 per Domestic</td>
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</tbody>
</table>

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 Cliquot “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 86.00
- 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 Monterrey, California, Chardonnay 64.00
- Cakebread Cellars Napa, California, Chardonnay 123.00
- Seven Daughters, California, Moscato 44.00

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**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

**ENERGY DRINKS, POWERADE, AND RED BULL**
5.50 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

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**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

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

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.

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