



MENU

Catering & Private Events





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, 105 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 MATTHEW J. ROACH

Our Executive Chef Matt Roach pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Southern heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Atlanta flavor in every bite.

Matt was Executive Chef at Hynes Convention Center before making Atlanta home.

With an energetic personality and plenty of pride, Matt ensures a stellar experience for each and every guest.

“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 cinnamon bun cloaked in subtly sweet cream cheese 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

Our signature spread of cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

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.

BREAKFAST BREADS & PASTRIES

A Selection of Fresh Baked Muffins
Assorted Bagels and Cream Cheese
Lemon Pound Cake
Flaky Danish Pastries
Butter Croissants with Jams

CHOOSE TWO 5.00 - CHOOSE THREE 7.00

EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS

Scrambled Eggs
Three Cheese Quiche
Egg Casserole with Country Ham, Spinach,
and Jack Cheese
French Toast Casserole
Oatmeal with All the Trimmings
Assorted Cereals
Stone Ground Grits
Yogurt (Plain, Fruit flavored and Lowfat)
Pork Sausage Links
Hickory Smoked Bacon
Turkey Sausage Links

CHOOSE THREE 13.00

+5.00 per guest for each additional choice

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

PLATED BREAKFAST

All of our items are served with warm freshly baked pastries, honey butter, peach preserves and 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

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with a customizable energy mix, or conquer your craving for something spicy with our nacho and salsa bar. Customize your snack break selections to suit any time of day.



ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

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*

Energy Bars *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*

ARTISAN BAVARIAN PRETZEL

Hand rolled in-house and served warm

Traditional Salted Bavarian with local
IPA mustard

Bacon, Jalapeno, Cheddar with cheese sauce

Cinnamon Sugar with Vanilla Bean Sauce

8.00 PP

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

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market and our action chef will toss it with your favorite in-house prepared vinaigrette and served with old world sliced breads, and crackers.

31.00 PER GUEST + ATTENDANT FEES

Served for a maximum of 100 guests.

GREENS

choose two

Mixed Baby greens
Georgia Gem Lettuces
Romaine Lettuce
Iceberg
Spinach
Kale and Field Greens Blend

PROTEINS

choose two

Grilled Chicken
Herb Steak
Roast Turkey
BBQ Smoked Pork
Applewood Bacon
Cajun Rubbed Tofu
Basil Grilled Shrimp

+5.00 per guest for each additional protein

CHEESE

choose two

Blue Cheese
Jack Cheese
Cheddar Cheese
Shaved Parmesan
Feta Cheese

+2.00 per guest for each additional cheese

TOPPINGS

choose four

Shaved Carrots
Cut Celery
Kalamata Olive
Grape Tomato
Hard Cooked Egg
Broccoli Nibs
Cucumbers
Pecans
Garbanzo Beans
Red Onions
Dried Cranberries
Sliced Mushrooms
Blackeyed Peas

+2.00 per guest for each additional choice

DRESSINGS

choose two

Balsamic Vinaigrette
Creamy Parmesan
Raspberry Vinaigrette
Soy Ginger Sesame

+2.00 per guest for each additional dressing

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 choice, two sides and a dessert

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

Vegetable Chop

Bistro Style

Deluxe Garden

Add chicken to any salad +2.00 per guest

SIDES

Assorted Whole Fruit

Kettle Chips

Mustard Potato Salad

Vegetable Pasta Salad

Coleslaw

DESSERTS

Chocolate Brownie

Chocolate Chip Cookie

Fruit Cup

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

Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette **6.00**

Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette **6.00**

Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette **6.50**

Bibb and Frisee lettuces goat cheese, dried cranberries, candied pecans and maple vinaigrette **6.50**

Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil **7.00**

Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons **6.00**

Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette **7.00**

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 grapes 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 -acorn squash risotto cake and red wine-cranberry reduction **37.00**

Beef

Beef Tenderloin, pan roasted and served 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**

DUET 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 Lamp 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 Salad, grilled chicken, vegetable salad 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**

SMALL BITES & RECEPTIONS



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'OEUVRES

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

Mediterranean Kabob **5.50 each**

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**

Tuna Sashimi Tacos – slaw, mango relish and
spicy mayo **7.50 each**

SMALL PLATES

Chicken N Waffle Slider with cayenne syrup and buttery waffles **8.50 each**

Pan roasted sea scallops with watermelon gazpacho and 25 year old balsamic **10.00 each**

Mini Local Brat with Potato Salad in petite bun with kraut and mustard **6.50 each**

Braised Beef with aged cheddar mac and port wine tomato glaze **9.00 each**

BBQ Shrimp and Grits – buttered grist mill grits with dry rubbed gulf shrimp **9.00 each**

Meatball Hoagie – Italian herb meatballs with marinara and mozzarella in mini hoagie **7.50 each**

BBQ Steak Bao Bun Tacos – local chow chow, cilantro and Signature BBQ sauce **8.50 each**

LITTLE ITALY SAMPLER

Cured meats, Buffalo Mozzarella, basil pesto, flatbreads and crackers

15.00 PP

GEORGIA CHEESE TASTING BOARD

Chefs Selection of Local Cheeses, served with Savannah 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

SMALL BITES & RECEPTIONS

continued



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

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

ALL DAY CHEF TABLES

*All Chefs Tables include
Iced Tea and Coffee*



TEX-MEX

Our Mexican themed Chef Table creates a lively festive atmosphere as chefs prepare fresh guacamole in an authentic molcajete alongside assorted salsas ranging from mild to zesty and toasty warm chips. Rich, savory entrees round out this exciting signature experience

42.00 PER GUEST

ENTREES

choose two, additional choice 10.00 pp

Pollo Adobado Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese

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

Tinga de Res Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion

Pollo con Platanos Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco crema. Served with sweet plantains and pickled chipotle onion

Arrachera Guajillo chile and tequila marinated pork or chicken with chile rajas and Menonita cheese

44.00 PP

SIDE PLATTERS

choose four, additional choice 6.00 pp

Charro Beans

Fire Roasted Tomato Rice

Chili Fiesta Corn & Bell Peppers

Cumin Toasted Fingerling Potatoes

Field Greens with orange segments, jicama and honey chipotle dressing

Corn & Black Bean Salad with lime vinaigrette

Herbed Seasonal Bistro Vegetables

DESSERT

choose one, additional choice 6.00 pp

Cinnamon Sugar Churros with chocolate dip

Tres Leches Cake

Tequila-Lime Cheesecake

Double Chocolate Cayenne Bread Pudding



ALL DAY CHEF TABLES

continued



ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

42.00 PP

ENTREES

Choose two

Pan-Seared Chicken

Pennette Putanesca

Chanti Beef Short ribs

Chicken Saltimbocca

Eggplant Parmesan Bake

Porchetta Pork Loin

add additional choice 8.00 pp

SIDES

Choose four

Roasted Seasonal vegetables

Asiago Roasted Bliss
Potatoes

Caesar Salad

Creamy Parmesan Polenta

Caprese Salad

Vesuvio Style Potatoes

Green Beans with lemon and
capers

add additional choice 6.00pp

DESSERTS

Choose one

Tiramisu

Raspberry Crostada

Mini Chocolate Chip Cannoli

Almond Biscotti

add additional choice 5.00 pp



GOOD “OLE” SOUTHERN HOSPITALITY

Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we’ve put our own spin on the classics.

42.00 PP

ENTREES

choose two

12 Hour Brisket
 Carolina Pork
 Chili Spiced Turkey Breast
 Roasted Chicken
 Beef Sausage
 Pork Sausage

add additional choice 8.00 pp

DESSERT

choose one

Peach Cobbler with Fresh Whipped Cream
 Georgia Blueberry Shortcake
 Sweet Potato Cheesecake
 Double Chocolate Bread Pudding

add additional choice 5.00 pp

SIDE PLATTERS

choose four

Thyme Buttered Baby Fennel
 Three Bean Stew
 Crushed Corn Pudding
 Southern Salad with mixed berries,
 goat cheese, pecans and white balsamic
 vinaigrette
 Sweet Potato Salad
 Spaghetti Squash and Bell Pepper
 Roasted Fingerling Potato
 Herbed Seasonal Bistro Vegetable

add additional choice 6.00pp

ALL DAY CHEF TABLES

continued



SIGNATURE FLATBREAD SANDWICHES AND SALADS

Grilled Chicken Flatbread – Baby kale, lemon yogurt dressing, Parmesan and Applewood smoked bacon

Steakhouse Filet Flatbread – Beefsteak tomatoes, romaine, blue cheese and horseradish sauce

ZLT Flatbread – Grilled zucchini, heirloom tomatoes, pepper Jack cheese, romaine and smoked tomato pesto

Three Way Roasted Beet Salad – Golden and candy-striped beets, lentils, candied walnuts, goat cheese, herb vinaigrette

Strawberry Pecan Salad – Arugula, baby spinach, Sweet Grass Asher Blue, raspberry vinaigrette

Signature Smoked Chicken Salad – Pickled tomatoes, heirloom cherry tomatoes, candied pecans, radish, peach vinaigrette

Kettle-Style Potato Chips

Assorted “Small Bites” cheesecakes

Blueberry Peach Cobbler cinnamon whipped cream

40.00 PP

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

ZLT Flatbread – Grilled zucchini, heirloom tomatoes, pepper Jack cheese, romaine and smoked tomato pesto

All American Submarine Sandwich – Ham, turkey, roast beef, lettuce, tomato, red onion, herbed mayo

Bavarian Style Ham – grain mustard spread, swiss cheese on pretzel bun

BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

34.00 PP

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

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 like fondue, sundaes, and more.



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.

DONUT SUNDAE BAR

Chocolate and Vanilla Donuts
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Carmel Sauce
Seasonal Berries
Sprinkles, Cookie Crumbs, Crushed Peanuts
Red Cherries and Whipped Cream

11.00 PP

FONDUE DISPLAY

Dark Chocolate Fondue, White Chocolate Fondue, and Carmel Fondue
Vanilla Bean and Chocolate Pound Cake
Seasonal Berries, Pineapple, Banana, Cantaloupe
Salted Pretzel Rods
Fresh Whipped Cream

9.00 PP

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip and Snickerdoodle Cookies
Chocolate Brownies
Ice Cold Milk

9.00 PP

SIGNATURE DESSERTS

Carrot Cake
Red Velvet Cake
New York-Style Cheesecake Bites
Cupcakes
Sweet Dessert Shots
Cookies, Brownies and Gourmet Dessert Bars

12.00 PP

CUPCAKE BAR

Lemon Meringue
Red Velvet
Jelly Roll
Chocolate Peanut Butter Cup
Double Chocolate
Vanilla Bean

7.00 PP

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

CRAFT AND MICROBREW BEERS

SweetWater 420 Ale, Terrapin IPA, Blue Moon Belgian White Beer

6.50 each

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

COCKTAILS

Featuring Tito's Handmade Vodka, Svedka Vodka, Bombay Sapphire, Maker's Mark, Dewar's 12, Bacardi Superior, Jameson Irish Whiskey, Jose Cuervo Tradicional, Jack Daniel's, Hennessy, Martini & Rossi Dry and Sweet Vermouth

8.50 per drink

WINE BY THE GLASS

Grey Stone Chardonnay

7.00 per glass

Avalon Cabernet Sauvignon

7.00 per glass

Mark West Pinot Noir

7.00 per glass

Beringer White Zinfandel

7.00 per glass

SPARKLING

Cook's Brut

7.00 per glass

IMPORTED BEER 7.00 each

DOMESTIC BEER 6.25 each

BOTTLED WATER 3.75 each

SOFT DRINKS 3.75 each

JUICES 3.75 each

HOSTED PREMIUM BAR

COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth

7.50 per drink

WINES BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

6.25 per drink

SPARKLING

Cook's Brut

7.00 per drink

IMPORTED BEER 7.00 each

DOMESTIC BEER 5.25 each

BOTTLED WATER 3.75 each

SOFT DRINKS 3.75 each

JUICES 3.75 each

CASH BAR OPTIONS ARE AVAILABLE

*A Minimum per bar is required, as well as a Bartender Fee.
Please review with your Catering Sales Manager for details.*

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.

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 **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 Monterrey, 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**

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 WATERS, TEAS AND JUICES

choose two

Strawberry Jalapeno

Cucumber lemon

Minted Watermelon

60.00 gallon

COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas

65.00 per gallon, per selection

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*

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero (12 oz.) *3.75 each*

MINUTE MAID ASSORTED JUICES

Apple, Orange and Mixed Berry (10 oz.) *3.75 each*

DASANI BOTTLED WATER (10 OZ.) *3.75 each*

PERRIER SPARKLING WATER (12 OZ.) *4.00 each*

ACQUA PANNA SPARKLING WATER (1 LITER) *10.00 each*

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

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.

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

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 wear. 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 please 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.

TIME: _____ DATE: _____



SERVICES ORDER FORM AND SERVICE AGREEMENT

COMPANY (INCLUDE BOOTH NAME IF DIFFERENT)	MAIN CONTACT	
BILLING ADDRESS		
CITY	STATE, COUNTRY	ZIP CODE
PHONE NUMBER	FAX NUMBER	E-MAIL
EVENT / TRADESHOW	ROOM / BOOTH NUMBER	FACILITY / HALL
ON SITE AUTHORIZED CONTACTS / CONTACT NUMBER	# OF EXPECTED GUEST	

DAY / DATE	REQUESTED DELIVERY TIME / END TIME (Contact must be present)	ITEM DESCRIPTION	QUANTITY	PRICE

INSTRUCTIONS:

- PLEASE** contact our office if you do not receive your catering agreement, banquet orders, and balance due within 2 weeks of placing your order; receipt of these forms **CONFIRMS** your order has been placed.
- Full payment must be received **prior to the start of service** (checks and/or wire transfers must be received **10 days** prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.
- Any changes for the next day must be made by 3 pm the previous day. Cancellations require a 72 hour notice or full charges will be incurred; special order items may be reduced; however you will still incur all charges.**
- Actual service delivery time may range from one hour prior to thirty minutes after your requested delivery time.**
- 21% Service Charge, 8.9% Sales Tax, and 3% City Liquor Tax (where applicable) will be added to total.
- If food/beverage order is less than \$50.00 per delivery, a \$50.00 delivery fee will be charged.
- If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned use, sale, serving or other disposition of such alcoholic beverages.

Please let this letter serve as my formal written authorization and approval for you to charge the below described credit card for any and all charges and costs related to food services at the Georgia World Congress Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before the event and any additional charges incurred during the event.

CLIENT:	Legal Name: Food Service Management by MGR, LLC By: Levy Premium Foodservice Limited Partnership, an Illinois Limited Partnership
By: _____	By: _____
Title: _____	Title: _____
Date: _____	Date: _____

CREDIT CARD AUTHORIZATION

Card Type: ☐ Visa ☐ MC ☐ Amex ☐ Discover ☐ Visa

Other Payment Options:

Name as appears on Card: _____

Credit Card Number: _____ Expiration Date: _____ Security Code: _____

Signature of Cardholder: _____