



# UGA HOTEL

*and conference center*  
AT THE GEORGIA CENTER

## BANQUET MENUS



## *UGA Hotel and Conference Center Food Services Policies*

### CLIENT INFORMATION (updated February 2012)

*At the UGA Hotel and Conference Center, we strive to serve with excellence. In order to meet the needs of each of our clients, the UGA Hotel and Conference Center has developed guidelines to serve as a tool when planning your event. Please review these guidelines before booking your event. If you have any questions, one of our event coordinators will be glad to assist you.*

#### PLANNING TIMELINE

*In order to provide you with excellent customer service, we must have your information by the following deadlines:*

- **Four weeks before your event**, the menu choice must be given to your event coordinator. An accurate number of attendees must be determined. Requests for audio-visual rentals must be made. Specific requests for room layouts must be made.
- **Ten days before your event**, the exact time of service must be given to your event coordinator. After this date, it cannot be changed.
- **Three business days before your event**, a guaranteed number of attendees should be confirmed by email or phone with your event coordinator.

#### GUARANTEES

**Final Guest Guarantees** — A final attendance guarantee is due three business days before your event. The UGA Hotel and Conference Center will prepare food and set up seats for the guaranteed number. If no final guarantee is received, we will consider the number indicated on the original agreement forms to be the guaranteed number of guests. If the actual number of guests exceeds your guaranteed number you will be billed for the higher number. The guarantee is not subject to reduction after the three business day deadline.

**Walk-Ins/Unanticipated Guests** — To accommodate special circumstances or late arrivals, the UGA Hotel and Conference Center will be prepared to seat 5% above the guaranteed number of guests.

The UGA Hotel and Conference Center will accept an **increase** of the guarantee within two days if there is a last minute increase in number and the 5% extra will not accommodate all who wish to attend.

It should be noted in planning that late increases may result in some receiving a different menu or wine, and/or the service time may increase.

If the guarantee is increased within 3 hours of an event, there will be no extra 5% setup amount. The client will be billed for the total number prepared for.

#### BANQUET FOOD SERVICE

It is the policy of the UGA Hotel and Conference Center that all food and beverages intended for consumption in public lobby areas or private banquet space within the UGA Hotel and Conference Center must be furnished by UGA Hotel and Conference Center Food Services. Below are guidelines to help you as you choose your menu.

**Special-Diet Meals and Menus** — We are pleased to offer special-diet meals for customers who require a variation from the chosen menu, such as those with allergies or those who require a vegetarian option. Please provide your event coordinator with this request when discussing your final guarantee.

Event coordinators will assist you in choosing an appropriate menu for your function from our list of banquet selections. In the event a special menu is desired, an event coordinator will work with our Certified Chef to create a menu and price.

**Children's Meals** — We offer half-price banquet entrée menus for children 11 and under, as long as the number of children does not exceed 50% of the group's total guarantee. Please speak with your event coordinator if your plated meals needs to be altered to create a "child-friendly" entrée.

**Two-Entrée Options** — A group may choose to have a choice of two entrée options, although the choice of salad dressing, vegetables, and desserts must be the same for both entrées. A guarantee should be given for each entrée three business days before the event. The UGA Hotel and Conference Center will provide you with color-coded identification cards to be displayed at each plate setting to indicate to the banquet servers which entrée is to be served. It is the responsibility of the client to distribute these cards to the appropriate individuals and changes to the guarantee of each entrée can not be made onsite. The additional price for this service is \$1.00 per person.

**Left-Over Food** — All leftover food and beverage from all food events belongs to the UGA Hotel and Conference Center.

**Service Charges and Taxes** — A service charge of 18% will be added to all food and beverage charges. The service charge, and all other miscellaneous charges will be assessed the 7% Georgia sales tax. If you have chosen a menu with a minimum charge, it also must be met before tax and service.

## *UGA Hotel and Conference Center Food Services Policies*

### **MAGNOLIA BALLROOM SETUP**

#### **BALLROOM AMENITIES**

We are happy to offer you complimentary ballroom space. Also included with the price of the per person meal are tables and chairs, dishware, glassware, flatware, linens, coat racks, table arrangements, and the banquet staff to set up and clean the room.

#### **LOCATION OF YOUR FOOD EVENT**

To best accommodate the needs of your event the location of your specific salon will be assigned by the UGA Hotel and Conference Center the day of your event. To instruct your guests to the location of the event please indicate that it will be in the Magnolia Ballroom. Upon arrival they will be directed by signs at the entrance to the Ballroom that will indicate your specific salon number.

#### **TABLE SIZE/SHAPE**

60" Round tables for eight people are standard.

#### **STANDARD RECEPTION SET**

Tables and chairs will be provided for 50% of the guarantee.

#### **ENTERTAINMENT**

The UGA Hotel and Conference Center reserves the right to deny any entertainment request if it is determined that it will interfere with another function already scheduled. This will be determined at booking.

Amplified music must not start before 9:00 p.m., unless all the banquet space has been booked for the event.

A dance floor is required for all events with dancing. An additional fee will be required for the additional space that a dance floor requires.

#### **DECORATIONS**

In order to avoid damage to the Ballroom, we prohibit the use of tape, nails, glitter, confetti, etc. All decorations must be approved by your event coordinator. If you require a banner to be hung, please make arrangements with your event coordinator prior to your arrival.

If physical assistance of UGA Hotel and Conference Center employees is used for decorations, a \$32.00 per person charge will apply.

It is your responsibility to clean up and remove all decorations you provided. In the event that decorations are not removed, restricted decorations are used, or damage occurs during your event, you will be assessed a damage/clean-up fee.

#### **MINIMUM CUSTOMER AMOUNTS FOR BUFFETS/RECEPTIONS**

A buffet or reception may be served to any number of people. However, there is a minimum charge to offset the extra labor and food costs for small groups. All minimums are assessed the 18% service charge and 7% sales tax.

- The minimum charge for a breakfast buffet is \$350.00.
- The minimum charge for a brunch or lunch buffet is \$650.00.
- The minimum charge for a dinner buffet is \$800.00.
- The minimum charge for a dinner reception is \$600.00.
- The minimum charge for a dessert reception is \$325.00.

#### **TIME OF SERVICE**

- BREAKFAST menus are served between 7:00 a.m. and must conclude by 9:45 a.m.
- BRUNCH menus are served between 8:45 a.m. and must conclude by 11:00 a.m.
- LUNCH menus are served between 11:15 a.m. and must conclude by 2:30 p.m.
- DINNER functions are served between 5:00 p.m. and 8:00 p.m.
- RECEPTIONS or SOCIALS SERVED in the BALLROOM are served between 4:00 p.m. and 8:00 p.m.
- RECEPTIONS/SOCIALS SERVED in a PUBLIC AREA are served between 12:00 noon and 8:00 p.m.

## *UGA Hotel and Conference Center Food Services Policies*

### **PARKING/DIRECTIONS**

*Pay-by-the-hour parking is available in the South Campus Parking Deck adjacent to the UGA Hotel and Conference Center. All customers are responsible for the cost of this service. Free parking is available on all UGA surface lots after 5:00 p.m. on weekdays and all day on weekends. These lots may not be available during athletic events and other University of Georgia events. All other times, parking is by permit only. Please note that the UGA Hotel and Conference Center is not responsible for the safety of any vehicles in these areas.*

*The UGA Hotel and Conference Center is located on the corner of South Lumpkin Street and Carlton Street in Athens, Georgia. For directions to the UGA Hotel and Conference Center you may refer to our website at **[www.georgiacenter.uga.edu/directions](http://www.georgiacenter.uga.edu/directions)**.*

## *Meeting Package Refreshment Breaks*

### **STANDARD AM BREAK [3200]**

*Included in the Day Meeting Package*

*Brewed Hot Coffee, Hot Tea, Bottled Water, Hot Chocolate, Juice and Soft Drinks Are Available Continuously 7:30-11:00am.*

*Fresh Fruit, Breakfast Breads and Other Specialty Items That Vary Daily are Served for One 30-Minute Time Period Between 9:15-10:45am. Groups Must Specify One 30-Minute Period During That Time Frame.*

### **STANDARD PM BREAK [3201]**

*Included in the Day Meeting Package*

*Brewed Hot Coffee, Hot Tea, Bottled Water, Hot Chocolate, Lemonade and Soft Drinks Are Available Continuously 1:00-4:00pm.*

*Fresh Vegetables, Bakery Selections, Candy, Snack Mixes and Other Specialty Items That Vary Daily are Served for One 30-Minute Time Period Between 2:15-3:45pm. Groups Must Specify One 30-Minute Period During That Time Frame.*

### **EXHIBITOR/SPEAKER BREAK [3208]**

*A Total of All the Exhibitors and Speakers for the Conference Who Participate in Either Standard Break*

**BREAKS SERVED IN HILL ATRIUM, PECAN TREE GALLERIA, AND SECOND FLOOR KELLOGG CONCOURSE ONLY.**  
*We suggest that if there is a group in Mahler Auditorium and Masters Hall, the group in Mahler Auditorium should hold its break in the Hill Atrium, and the group in Masters Hall should hold its break in the Pecan Tree Galleria.*

### *Additional Services Available*

*Beverages may be requested for service in a private meeting room as a complement to our Standard Break.*

*Beverages will be removed at the end of the service time.*

*Guarantees must be equal to the number of conferees registered.*

### **HOT BEVERAGES SERVED IN PRIVATE SPACE TO COMPLEMENT THE STANDARD BREAK, SERVICE FOR A MAXIMUM OF FOUR HOURS.**

*Coffee and Hot Tea [3211]*

### **DELUXE BEVERAGES SERVED IN PRIVATE SPACE TO COMPLEMENT THE STANDARD BREAK, SERVICE FOR A MAXIMUM OF FOUR HOURS.**

*Coffee, Hot Tea, Bottled Water, Juice, and Soft Drinks [3207]*

*The following breaks are served in a private meeting space. Each break is for a maximum of four hours and is replenished, if necessary. This private service **replaces** the standard break.*

### **PRESTIGE PRIVATE AM BREAK [3202/3204]**

*Coffee, Hot Tea, Bottled Water, Juice, Soft Drinks, Morning Breads and Fruit*

### **PRESTIGE PRIVATE PM BREAK [3203/3205]**

*Coffee, Hot Tea, Bottled Water, Juice, Soft Drinks, Bakery Selections, Snack Mix, Candy and Vegetables with Dip*

## *Light Breakfasts*

*The following menus may be served in the Pecan Tree Galleria, Hill Atrium or a private meeting room for a maximum of two hours. These breakfasts can not be used in lieu of a standard break. Guarantees must be equal to the number of conferees registered. All items will be removed at the end of the two-hour period.*

### **CONTINENTAL BREAKFAST [3210]**

*Coffee, Hot Tea, Juice, Fruit, Muffins, Pastries, and Assorted Bagels and Cream Cheese*

### **HUNT BOARD BREAKFAST [3209]**

*Coffee, Hot Tea, Juice, Fruit, Muffins, Pastries, Assorted Bagels and Cream Cheese, Southern Ham and Cheese Croissants, Sausage Biscuits, and Bacon Biscuits*

***Leftover food and beverages are property of the UGA Hotel and Conference Center.***

*An 18% service charge and 7% sales tax will be added to the total bill. Prices are effective July 1, 2009, to June 30, 2012, but may be subject to change should economic conditions require. A **guaranteed number** is required **three business days in advance of the event.***

## *Refreshment Breaks*

### *Standard Breaks*

#### **STANDARD AM BREAK [3300]**

Brewed Hot Coffee, Hot Tea, Bottled Water, Hot Chocolate, Juice and Soft Drinks Are Available Continuously 7:30-11:00am.

Fresh Fruit, Breakfast Breads and Other Specialty Items That Vary Daily are Served for One 30-Minute Time Period Between 9:15-10:45am. Groups Must Specify One 30-Minute Period During That Time Frame.

#### **STANDARD PM BREAK [3301]**

Brewed Hot Coffee, Hot Tea, Bottled Water, Hot Chocolate, Lemonade and Soft Drinks Are Available Continuously 1:00-4:00pm.

Fresh Vegetables, Bakery Selections, Candy, Snack Mixes and Other Specialty Items That Vary Daily are Served for One 30-Minute Time Period Between 2:15-3:45pm. Groups Must Specify One 30-Minute Period During That Time Frame.

**BREAKS SERVED IN HILL ATRIUM, PECAN TREE GALLERIA, AND SECOND FLOOR KELLOGG CONCOURSE ONLY.**  
We suggest that if there is a group in Mahler Auditorium and Masters Hall, the group in Mahler Auditorium should hold its break in the Hill Atrium, and the group in Masters Hall should hold its break in the Pecan Tree Galleria.

### *Private In-Room Breaks*

**Breaks are available all morning or afternoon. They are replenished upon request.  
There is a minimum charge of \$50.00 for a private break.**

#### **CONTINENTAL BREAK [3306]**

Coffee, Hot Tea  
Bottled Water

Juice, Soft Drinks

Baker's Selection of Morning Breads

#### **AFTERNOON BREAK [3307]**

Coffee, Hot Tea,  
Bottled Water

Lemonade, Soft Drinks

Baker's Selections of Cookies, Brownies,  
and Specialty Bakery Bars

#### **PRESTIGE CONTINENTAL BREAK [3309]**

Coffee, Hot Tea  
Bottled Water

Juice, Soft Drinks

Baker's Selection of Morning Breads

Fresh Fruit Tray

Assorted Bagels and Cream Cheese

#### **PRESTIGE AFTERNOON BREAK [3310]**

Coffee, Hot Tea

Soft Drinks & Bottled Water

Lemonade

Baker's Selections of Cookies, Brownies,  
and Specialty Bakery Bars,  
Snack Mix

Candy

Choice of Fresh Fruit Tray or  
Fresh Vegetable Tray with Dip

#### **COFFEE BREAK [3308]**

Coffee or Hot Tea

#### **DELUXE BEVERAGE BREAK [3305]**

Coffee, Hot Tea,

Bottled Water, Juice, Soft Drinks

### *Private In-Room Light Breakfasts*

**Each breakfast is a maximum of two hours.**

**There is a minimum charge of \$250.00 for a private breakfast.**

#### **HUNTBOARD BREAKFAST [3313]**

Southern Ham and Cheese Croissants, Sausage Biscuits, Bacon Biscuits, Bagels and Cream Cheese, Pastries, Muffins, Fruit, Coffee, Hot Tea, Juice

#### **HEALTHY CHOICE [3314]**

Yogurt, Fruit, Granola Bars, Kellogg's Cereal with Milk, Basket of Muffins, Coffee, Hot Tea, Juice

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## *Breakfast*

BREAKFASTS ARE SERVED BETWEEN 7:00-8:45 A.M.

BASKETS OF HOMEMADE BISCUITS AND MUFFINS ARE PLACED ON EACH TABLE.

A CHOICE OF BEVERAGE IS SERVED WITH ALL BREAKFAST MEALS.

### **BELGIAN WAFFLE [3001]**

*One Large Belgian Waffle Topped with a Choice of  
Either Peach-Maple Syrup or Pecan-Maple Syrup  
with a Fresh Fruit Compote*

### **FRUIT AND YOGURT PLATE [3118]**

*Vanilla Yogurt Served with Fresh Fruit  
and Granola*

### **BREAKFAST GRILL [3000]**

*Fluffy Scrambled Eggs, Two Strips of Crisp Bacon,  
a Large Sausage Patty, Home-Style Potatoes,  
and a Fresh Fruit Compote*

### **HAM, CHEESE, AND EGG CROISSANT [3002]**

*Thin Slices of Sweet Southern Ham Topped with  
Fluffy Scrambled Eggs and Cheese, on a  
Large, Flaky, Butter Croissant, with a Fresh Fruit  
Compote and Home-Style Potatoes*

## *Breakfast Buffets*

(MINIMUM CHARGE FOR BREAKFAST BUFFET IS \$350.00)

### **BULLDOG BUFFET [3006]**

*Fluffy Scrambled Eggs, Over Easy Eggs,  
Crispy Bacon, Sausage Patties, Sweet Southern Ham,  
Home-Style Potatoes, Creamy Georgia Grits,  
Kellogg's® Cereals with Milk,  
Belgian Waffles with Syrup,  
Biscuits, Toast, Bagels with Cream Cheese,  
Assortment of Flavored Muffins, Assorted Yogurt,  
Fresh Melon and Berries,  
Juice and Coffee*

### **THE ARCH BUFFET [3008]**

*Fluffy Scrambled Eggs, Quiche Lorraine,  
Crispy Bacon, Sausage Links and Patties,  
Home-Style Potatoes, Oatmeal,  
Creamy Georgia Grits, Kellogg's® Cereals with Milk,  
French Toast with Syrup, Biscuits, Toast, Bagels with  
Cream Cheese, Fruit and Cheese Pastries,  
Assortment of Flavored Muffins, Assorted Yogurt,  
Fresh Melon and Berries,  
Juice and Coffee*

### **CLASSIC CITY BUFFET [3007]**

*Fluffy Scrambled Eggs, Over Easy Eggs, Crispy Bacon,  
Sausage Links, Sweet Southern Ham,  
Home-Style Potatoes, Creamy Georgia Grits,  
Kellogg's® Cereals with Milk, Light Pancakes with Syrup,  
Biscuits, Toast, Bagels with Cream Cheese,  
Assortment of Flavored Muffins,  
Assorted Yogurt, Fresh Melon and Berries,  
Juice and Coffee*

### **HUNT BOARD BREAKFAST [3005]**

*Sausage Biscuits, Bacon Biscuits,  
Southern Ham and Cheese Croissants,  
Fruit and Cheese Pastries,  
Bagels with Cream Cheese,  
Assortment of Flavored  
Muffins, Fresh Melon and Berries,  
Juice and Coffee*

## *Breakfast Buffet Stations*

AVAILABLE WITH ANY BREAKFAST BUFFET FOR AN ADDITIONAL \$1.95 PER PERSON

### **HOMEMADE PANCAKES [3010]**

*Made-to-Order Pancakes with Your Choice of Seasonal  
Berries, Cinnamon Sugar, Chopped Pecans, Whipped  
Cream, Maple Syrup, and Melted Butter*

### **YOGURT PARFAIT [3120]**

*Vanilla Yogurt with Assorted Toppings of  
Seasonal Berries, Granola and Nuts*



Seating is arranged at round tables of eight or at rectangular tables when banquet space is limited. For each function, the complete menu, time of service, and estimated number to be served are required four weeks before the date of the event. **A guaranteed number is required three business days in advance of the meal.** The guaranteed number will be the minimum number billed. The UGA Hotel and Conference Center will prepare seating for 5% more than the guarantee. An 18% service charge and 7% sales tax will be added to the total bill. Prices are effective July 1, 2011, to June 30, 2012, but may change should economic conditions require.

## Brunch

BRUNCHES ARE SERVED BETWEEN 8:45-11:00 A.M.

A BEVERAGE IS SERVED WITH ALL BRUNCH MENUS.

### HONEY-ALMOND CHICKEN SALAD [2146]

*Diced Chicken Breast Blended with Honey, Mayonnaise, Onion,  
Celery and Garnished with Toasted Almond Slices.*

*Served with Sliced Seasonal Fresh Melon and Berries and Freshly Prepared Banana Bread*

*with dessert*

### ARTICHOKE, SPINACH, MUSHROOM QUICHE [3123]

*Sauteed Artichokes, Spinach, and Mushrooms in an Egg Custard, Topped with Cheese and  
Served on a Pool of Marinara Sauce with a Side of Fresh Fruit*

*with dessert*

## Brunch Buffet

(THE MINIMUM CHARGE FOR A BRUNCH BUFFET IS \$650.00)

### UGA HOTEL AND CONFERENCE CENTER BRUNCH BUFFET [2059]

*Quiche Lorraine, Sweet Southern Ham, Home-Style Potato Casserole,  
Pasta Salad, Broccoli with Hollandaise Sauce,  
Light Pancakes with Syrup, Biscuits, Toast,  
Bagels with Cream Cheese, Assortment of Flavored Muffins,  
Fruit and Cheese Pastries, Tray of Fresh Melon and Berries,  
Juice and Coffee*

### CLASSIC CITY BRUNCH BUFFET [2148]

*Fluffy Scrambled Eggs, Eggs Benedict, Crispy Bacon,  
Sausage Links, Sweet Southern Ham,  
Home-Style Potato Casserole,  
Light Pancakes with Syrup, Biscuits,  
Bagels with Cream Cheese, Assortment of Flavored Muffins,  
Tray of Fresh Melon and Berries,  
Juice and Coffee*

### THE ARCH BRUNCH BUFFET [2149]

*Fluffy Scrambled Eggs, Quiche Lorraine,  
Crispy Bacon, Sausage Links and Patties,  
Home-Style Potatoes, Oatmeal, Hot Spiced Apples,  
French Toast with Syrup, Biscuits, Bagels with Cream Cheese,  
Fruit and Cheese Pastries,  
Assortment of Flavored Muffins,  
Tray of Fresh Melon and Berries,  
Juice and Coffee*



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## *Light Luncheon Entrées*

EACH ENTRÉE INCLUDES A BEVERAGE AND YOUR CHOICE OF A DESSERT  
FROM OUR BANQUET DESSERT SELECTIONS.

### **HONEY-ALMOND CHICKEN SALAD [3012]**

*Diced Chicken Breast Blended with Honey, Mayonnaise, Onion,  
Celery and Garnished with Toasted Almond Slices.*

*Served with Sliced Seasonal Fresh Melon and Berries and Freshly Prepared Banana Bread*

### **CLASSIC CHEF SALAD [3013]**

*Mixed Salad Greens with Strips of Crisp Bacon, Ham, and Turkey and with Swiss and  
Smoked Gouda Cheeses. Garnished with Olives, Cucumber, Boiled Egg, Red Onion, and Tomato.  
Served with Choice of Two Salad Dressings: Low-Calorie Italian, Honey-French, Vidalia Onion,  
Low-Fat Raspberry Vinaigrette, Thousand Island, Basil Vinaigrette, Bleu Cheese, or Ranch  
Dressing. Served with Luncheon Rolls and Crackers*

### **BROAD STREET FOCACCIA [3009]**

*Thin Sliced Roast Beef Topped with Crisp-Fried Onion Rings, Bacon, Leaf Lettuce,  
Sliced Tomato, and Tangy Dressing. Served on Focaccia and Accompanied by  
Pasta Salad and a Dill Pickle Spear*

### **TURKEY CROISSANT [3017]**

*Lean Turkey Breast, Thinly Sliced and Served with Shredded Lettuce and Tomato  
on a Croissant. Accompanied by Pasta Salad and Pepperoncini*

### **UGA HOTEL AND CONFERENCE CENTER CLUB [3018]**

*Thinly Sliced Sweet Southern Ham with Lean Turkey Breast, Crisp Bacon, Sliced Tomato,  
Leaf Lettuce, and Swiss Cheese. Served on a Large, Flaky Pastry Roll and Accompanied by  
Potato Salad and Bread-and-Butter Pickles*

### **GRILLED SALMON SPINACH SALAD [3019]**

*Chargrilled Salmon Filet Served Chilled on a Bed of Baby Flat Leaf Spinach and  
Garnished with Citrus Suprêmes, Mediterranean Olives, Tomato, and Low-Fat Raspberry  
Vinaigrette Dressing. Served with Luncheon Rolls and Crackers*

### **CHICKEN CAESAR SALAD [3124]**

*Romaine Tossed with Caesar Dressing and Topped with Julienne Chicken Breast and  
Parmesan Cheese. Served with Luncheon Rolls and Crackers*



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beverage. For each function, the complete menu, time of service, and estimated number to be served are required  
four weeks before the date of the event. **A guaranteed number is required four business days in advance of the meal.**  
The guaranteed number will be the minimum number billed. The UGA Hotel and Conference Center will prepare seating for 5%  
more than the guarantee. An 18% service charge and 7% sales tax will be added to the total bill. Prices are  
effective July 1, 2011, to June 30, 2012, but may change should economic conditions require.*

## *Luncheon Entrées*

EACH ENTRÉE INCLUDES A GARDEN SALAD, BREAD, CHEF'S SELECTION OF VEGETABLES, BEVERAGE,  
AND YOUR CHOICE OF A DESSERT FROM OUR BANQUET DESSERT SELECTIONS.

**CELESTIAL CHICKEN [3020]**

*Boneless Strips of Chicken Breast Lightly Dusted  
with Flour and Deep-Fried, Served on a Bed of Rice  
with Sauce Suprême*

**LIME-CILANTRO GRILLED CHICKEN [3132]**

*Boneless Chicken Breast Marinated and  
Grilled, Served with Rice*

**CHICKEN PICCATA [3024]**

*Boneless Chicken Breast Lightly Dusted with  
Seasoned Flour and Sautéed with Garlic, Lemon,  
White Wine, and Capers, Served on Pasta*

**GEORGIA BAKED BREAST OF CHICKEN [3025]**

*Parmesan-and-Bread-Crumb-Coated  
Boneless Chicken Breast, Oven-Roasted  
to a Golden Brown, Served with Mashed Potatoes*

**MONTEREY CHICKEN [3033]**

*Grilled Chicken Topped with Sautéed Onions,  
Peppers, and Melted Jack Cheese,  
Served on a Pool of Enchilada Sauce  
with a Rice Medley*

**BUTTER-ROASTED TURKEY AND DRESSING [3027]**

*Tender, Sliced Turkey Breast Served on Cornbread  
Dressing with Giblet Gravy and Sweet Potato Soufflé*

**ROAST PORK NORMANDY [3126]**

*Roast Pork Loin with Apple Brandy Sauce, Served  
with Rice Pilaf*

**BEEF BOURGUIGNON [3030]**

*Tender Beef Simmered in a Burgundy  
Wine Sauce, Served Over Pasta*

**SOUTHERN-STYLE POT ROAST [3160]**

*Tender, Choice Beef Slowly Braised in a Rich Stock and  
Seasoned with Carrots, Celery, and Onions,  
Served over Creamy Mashed Potatoes*

**CITRUS-CRUSTED TILAPIA [3125]**

*Mild Tilapia Seasoned and Pan-Seared until  
Golden Brown, Served on Pasta with a Grapefruit  
and Caper Vinaigrette*

**SHRIMP AND GRITS [3004]**

*Georgia Wild Shrimp with Onions, Peppers  
and Cheese Grit Cakes*

**MIXED GRILL OF FLOUNDER AND TENDERLOIN [3129]**

*Baked Flounder Roulade with an Ancho Chili  
Rub and Roast Tenderloin, Served with  
Rosemary Roasted Potatoes*

**ARTICHOKE, MUSHROOM, SPINACH QUICHE [3130]**

*Sautéed Artichokes, Spinach, and Mushrooms in an  
Egg Custard, Topped with Cheese and Served on a Pool  
of Marinara Sauce*

**PORTOBELLO RAVIOLI [3036]**

*Durum Wheat Pasta Dumplings Stuffed with Portobello  
Duxelles, Ricotta and Romano Cheeses,  
Served on a Pool of Sun-Dried Tomato Pesto*

## *Salad Dressing Selections*

Choose two dressings from this list at no charge, or a choice of three may be chosen for an additional  
\$.50 per person. All dressings are served on the side at the table.

**LOW-CALORIE ITALIAN, HONEY-FRENCH, THOUSAND ISLAND, BASIL VINAIGRETTE, BLEU CHEESE,  
RANCH, VIDALIA ONION, LOW-FAT RASPBERRY VINAIGRETTE**



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## *Luncheon Buffets*

**THE MINIMUM CHARGE FOR A LUNCH BUFFET IS \$650.00.**

**BEVERAGES SERVED AT THE TABLE WITH EACH BUFFET.**

**SOUP AND SALAD BUFFET [3145]**

*Vegetable Beef Soup,  
Vegetarian Portobello Mushroom Soup,  
Chef's Soup of the Day,  
Crackers, Rolls, Corn Muffins,  
Tossed Salad with Three Dressings,  
Chicken Salad, Tuna Salad,  
Rotini Pasta Salad, Fruit Salad,  
White and Wild Rice Pilaf Salad with Dried Fruit,  
and Chef's Choice of Assorted Desserts*

**SOUP AND SANDWICH BUFFET [3146]**

*Turkey, Cold Cut Combo,  
and Vegetarian Sandwiches,  
Vegetable Beef Soup,  
Vegetarian Portobello Mushroom Soup,  
Chef's Soup of the Day,  
Crackers, Corn Muffins,  
Tossed Salad with Three Dressings,  
Honey-Yogurt Fruit Salad, Potato Salad,  
and Chef's Choice of Assorted Desserts*

**LITTLE ST. SIMONS BUFFET [3135]**

*Chicken Key Largo,  
Baked Cod with Lemon Cream Sauce,  
Rosemary Roasted Potatoes,  
Rice Almondine,  
Chef's Daily Vegetable Selection,  
Assorted Rolls,  
Tossed Salad with Three Dressings,  
Broccoli Slaw, Fruit Salad, and  
Chef's Choice of Assorted Desserts*

**CUMBERLAND BUFFET [3148]**

*Georgia Baked Chicken,  
Sliced Pit Smoked Ham with Raisin Glaze,  
Vidalia Mashed Potatoes,  
White and Wild Rice Pilaf,  
Chef's Daily Vegetable Selection,  
Tossed Salad with Three Dressings,  
Apple Slaw, Tomato-Cucumber-Onion Salad,  
and Chef's Choice of Assorted Desserts*

**OSSABAW BUFFET [3182]**

*Roast Turkey Breast with Cornbread Dressing  
and Giblet Gravy,  
Ancho Chile Tilapia,  
Sliced Roast Top Round of Beef with Demi-Glace,  
Garlic Mashed Potatoes, Rice,  
Cranberry Sauce,  
Chef's Daily Vegetable Selection,  
Assorted Rolls,  
Waldorf Salad, Cobb Salad,  
Cucumber Sour Cream Salad,  
and Chef's Choice of Assorted Desserts*

**SOUTHERN BUFFET [3065]**

*Fried Chicken, Meatloaf and Gravy,  
Sweet Potato Soufflé,  
Turnip Greens and Black-Eyed Peas,  
Corn Muffins and Assorted Rolls,  
Tossed Salad with Three Dressings,  
Macaroni Salad,  
Fruit Salad,  
and Chef's Choice of Assorted Desserts including  
Banana Pudding or Fruit Cobbler*

**OLD-FASHIONED PICNIC BUFFET [3066]**

*All Beef Frankfurters,  
Grilled Hamburgers with Garnish,  
Baked Beans,  
Potato Chips, Potato Salad,  
Coleslaw, Fresh Melon,  
Fruit Cobbler, and Brownies*

*add Grilled Chicken*

**VEGETARIAN BUFFET [3149]**

*Vegetable Lasagna,  
Artichoke/Mushroom/Spinach Quiche,  
Chef's Daily Vegetable Selection,  
Assorted Rolls,  
Corn and Black Bean Salad,  
Tossed Salad with Three Dressings,  
Fruit Salad, and Chef's Choice of  
Assorted Desserts*



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## *Boxed Lunches*

### **HAM AND SWISS CHEESE SUB [3150]**

*Apple, Chips, Chocolate Chip Cookie, and Soft Drink*

### **ROAST BEEF SUB [3151]**

*Apple, Chips, Chocolate Chip Cookie, and Soft Drink*

### **TURKEY SUB [3152]**

*Apple, Chips, Chocolate Chip Cookie, and Soft Drink*

### **VEGETARIAN SUB [3153]**

*Guacamole, Vegetables, and Cheese,  
Apple, Chips, Chocolate Chip Cookie, and Soft Drink*

*One canned soft drink per person is included with each boxed lunch.  
Food Services can provide an assortment of drinks or you may specify your choices when ordering:  
Coke, Diet Coke, Caffeine-Free Diet Coke, Sprite, Bottled Water*

### **BOXED LUNCHEON SERVICE INFORMATION**

*Boxed lunches are available for takeout anywhere on campus or in our meeting rooms.  
Inside the UGA Hotel and Conference Center, service of boxed lunches is restricted to either a private meeting  
room,  
the Second Floor Kellogg Concourse, or the Pecan Tree Courtyard.  
All lunches include plastic utensils and paper napkins. Soft drinks are iced in a disposable cooler, if necessary.*

**IT IS RECOMMENDED THAT BOXED LUNCHES BE EATEN WITHIN  
FIFTEEN MINUTES AFTER LEAVING THE KITCHEN.**

**IF BOXED LUNCHES ARE BEING TRANSPORTED FOR A LONGER TIME PERIOD,  
SPECIAL ARRANGEMENTS MAY BE MADE WITH THE FOOD SERVICES MANAGER.**

**NOTE: IF THE CUSTOMER CONTACT IS ORDERING BOXED LUNCHES FOR A GROUP,  
THE CHEF SUGGESTS AT LEAST 60% OF THE TOTAL NUMBER BE TURKEY.**



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be the minimum number charged. An 18% service charge and 7% sales tax will be added to the total bill.  
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## *Meeting Room Packages*

### **DELI BUFFET [2456]**

*Make your own sandwich buffet.*

*Sliced Roast Beef,  
Turkey and Ham,  
Assorted Sliced Cheese,  
Lettuce and Tomato,  
Assorted Sub Rolls and Breads,  
Mayonnaise and Mustard,  
Pickles,  
Pasta Salad,  
Blondies and Brownies,  
Soft Drinks*

*Minimum before service and tax.*

### **PIZZA PARTY [2451]**

*Assorted Meat, Cheese and Vegetable,  
12-inch Pizzas in Pizza Boxes,  
Tossed Salad with Assorted Dressings,  
Sweet Tea, Water and Assorted Soft Drinks,  
Assorted Desserts*

*Service for a maximum of 80 guests.  
Minimum before service charge and tax.*



*These packages are served in meeting room and the prices do NOT include space in the ballroom. For each function, the complete menu, time of service, and estimated number to be served are required four weeks before the date of the event. **A guaranteed number is required three business days in advance of the meal.** The guaranteed number will be the minimum numbered billed. An 18% service charge and 7% sales tax will be added to the total bill. Prices are effective July 1, 2010, to June 30, 2012, but may change should economic conditions require.*

## *Sustainable Lunch Entrées*

### UGA HOTEL AND CONFERENCE CENTER SUSTAINABLE LUNCH ENTRÉES

*Each entrée includes a garden salad with Vidalia Onion dressing, bread, chef's selection of vegetables, beverage, and your choice of a dessert from our banquet dessert selections.*

#### SHRIMP AND GRITS

*Wild Shrimp from the Georgia Coast with Onions, Peppers, and Cheese Grit Cakes.*

#### PECAN-CRUSTED TROUT

*Pan-fried North Carolina Trout Filet Brushed Lightly with Lemon Mustard, Coated with Pecan Bread Crumbs and Served with a Rice Medley.*

#### WHITE OAK PASTURE MEATLOAF

*All-Natural, Grass Fed Beef from Early County, Georgia.*

#### HERB-GRILLED SPRINGER MOUNTAIN CHICKEN

*American Humane-Certified and All-Natural Chicken from the Georgia Blue Ridge Mountains.*

**ADD \$3.00 TO PRICE FOR DINNERS**



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## *Dinner Entrées*

EACH ENTRÉE INCLUDES A GARDEN SALAD, BREAD, CHEF'S SELECTION OF VEGETABLES, BEVERAGE,  
AND YOUR CHOICE OF A DESSERT FROM OUR BANQUET DESSERT SELECTIONS.  
IF DESIRED, AN EVENT COORDINATOR CAN SUGGEST A WINE TO COMPLEMENT YOUR DINNER SELECTION.

**CELESTIAL CHICKEN [3039]**

*Boneless Strips of Chicken Breast, Lightly Dusted with  
Flour and Deep-Fried and Served on a Bed of Rice  
with Sauce Suprême*

**HERB GRILLED CHICKEN [3058]**

*Boneless Chicken Breast Lightly Marinated  
and Grilled, Served with a Rice Medley*

**ROAST CHICKEN FORESTIÈRE [3041]**

*Sautéed Chicken Breast Suprême with Shallots and  
Exotic Mushroom Sauce and Served with  
Sautéed Potatoes*

**CHICKEN PEACHTREE [3059]**

*Chicken Breast Stuffed with Peaches, Pecans,  
and White and Wild Rice,  
Served with a Creamy Sauce*

**CHICKEN AMARETTO [3137]**

*Roasted Chicken Breast Stuffed with Cream Cheese and  
Almonds, Laced with Creamy Amaretto Sauce,  
Served with Rice*

**CHICKEN CORDON BLEU [3141]**

*Tender Chicken Breast Wrapped in Ham and Swiss  
Cheese Lightly Breaded and Pan-Fried, Served on a Bed  
of Suprême Sauce with a Side of Rice*

**PECAN-GLAZED PORK [3045]**

*Tender, Center-Cut Pork Loin Roasted with a Sweet and  
Spicy Caramelized Pecan Mustard Glaze and  
Served with Sweet Potato Soufflé*

**ROAST BEEF STRIP LOIN [3171]**

*Slow Roasted, Tender Choice Beef Thinly Sliced and  
Served with Rosemary Roasted Potatoes  
and a Red Wine Sauce*

**SLICED TENDERLOIN OF BEEF [3048]**

*Succulent Roast Châteaubriand Sliced and  
Served with Duchess Potatoes, Topped  
with a Tarragon Bordelaise Sauce*

**LONDON BROIL [3142]**

*Thinly Sliced Grilled Flank Steak Served with Crimini  
Mushroom Sauce and Roasted Garlic Potatoes*

**NEW YORK STRIP STEAK [3055]**

*Eight-Ounce Strip Steak Cooked Medium  
Served with Roasted Red Potatoes  
and Lemon Parsley Butter*

**PECAN-CRUSTED TROUT [3138]**

*Pan-Fried Carolina Trout Filet Brushed Lightly with  
Lemon Mustard, Coated with Pecan Bread Crumbs and  
Served with a Rice Medley*

**BARBEQUE SHRIMP AND FILET MIGNON [3143]**

*Filet Mignon Served with Grilled Jumbo Shrimp,  
Coated with a Barbeque Spice Rub, and  
Served with Twice-Baked Potato and Au Jus*

**BEEF AND CHICKEN GRILL [3057]**

*Tenderloin of Beef Accompanied by Chicken Breast,  
with an Exotic Mushroom Sauce,  
Served with Duchess Potatoes*

**SPINACH LASAGNA ROLLUP [3144]**

*Spinach, Mozzarella and Ricotta Cheeses with  
Rolled Pasta, Seasoned with Parsley and Garlic  
Topped with a Flavorful Marinara Sauce*

**VEGETABLE STRUDEL [3140]**

*Seasoned Vegetable Medley Tossed with Monterey  
Jack Cheese and Wrapped in Phyllo Dough,  
Served on a Bed of Tomato Coulis*

## *Salad Dressing Selections*

Choose two dressings from this list at no charge, or a choice of three may be chosen for an additional  
\$.50 per person. All dressings are served on the side at the table.

LOW-CALORIE ITALIAN, HONEY-FRENCH, THOUSAND ISLAND, BASIL VINAIGRETTE, BLEU CHEESE, RANCH,  
VIDALIA ONION, LOW- FAT RASPBERRY VINAIGRETTE



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## *Dinner Buffets*

THE MINIMUM CHARGE FOR A DINNER BUFFET IS \$800.00.

BEVERAGES SERVED AT THE TABLE WITH EACH BUFFET.

### UGA HOTEL AND CONFERENCE CENTER

#### COOKOUT BUFFET [3068]

*Grilled New York Strip Steaks,  
Boneless Barbeque Chicken,  
Citrus Salmon,  
Grilled Vegetables,  
Roasted Baker Potatoes,  
Corn on the Cob,  
Tossed Salad with Assorted Dressings,  
Fruit Salad,  
Broccoli Slaw,  
and Chef's Choice of Assorted Desserts*

#### SAPELO BUFFET [3197]

*Chef's Carving Station with Choice Top Round of  
Beef and Demi-Glace,  
Chicken Étouffée,  
Shrimp Creole,  
Rice Medley,  
Rosemary Roasted Potatoes,  
Chef's Daily Vegetable Selection,  
Assorted Dinner Rolls,  
Gazpacho Salad,  
Spinach Salad with Assorted Dressings,  
Waldorf Salad,  
and Chef's Choice of Assorted Desserts*

#### ST. SIMONS BUFFET [3196]

*Chef's Carving Station with Honey-Baked Ham,  
Breast of Chicken Stuffed with Artichokes,  
Mushrooms and Tomato,  
Seafood Cakes,  
White and Wild Rice Pilaf,  
Garlic Roasted Red Potatoes,  
Chef's Daily Vegetable Selection,  
Assorted Dinner Rolls,  
Tossed Salad with Three Dressings,  
Fruit Salad,  
Tortellini Salad,  
and Chef's Choice of Assorted Desserts*

#### WASSAW BUFFET [3192]

*Chef's Carving Station with Prime Rib au Jus,  
Sautéed Chicken Piccata Served over Pasta,  
Stuffed Flounder, White and Wild Rice,  
Roasted Baby Baker Potatoes,  
Chef's Daily Vegetable Selection,  
Assorted Dinner Rolls,  
Tossed Salad with Three Dressings,  
Broccoli Slaw, Fruit Salad, Antipasto Salad,  
and Chef's Choice of Assorted Desserts*



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## *Theme Buffets*

THE MINIMUM CHARGE FOR A THEME BUFFET IS \$800.00.

BEVERAGES SERVED AT THE TABLE WITH EACH BUFFET.

EACH OF THE FOLLOWING THEME BUFFETS INCLUDES FESTIVE DECORATIONS DESIGNED TO CREATE  
A SPECIAL ATMOSPHERE TO ENHANCE YOUR DINING EXPERIENCE.

### **AN EVENING IN ITALY BUFFET [3184]**

*Chicken Saltimbocca,  
Fennel-Crusted Pork with Caponata with Olives,  
Stuffed Eggplant with Five Cheeses,  
Orzo with Sun-Dried Tomatoes,  
Ratatouille,  
Tortellini Salad,  
Caesar Salad,  
Fresh Fruit and Berries,  
Assorted Dinner Rolls,  
and Chef's Choice of Assorted Desserts  
including Tiramisu*

### **FAR EAST BUFFET [3185]**

*Asian Roasted Pork Loin,  
Sweet and Sour Chicken, Beef Basil,  
Jasmine Rice, Fried Rice,  
Asian Steamed Vegetables,  
Vegetable Egg Rolls,  
Tossed Salad with Three Dressings,  
Lo Mein Salad,  
Tofu and Vegetable Salad, and  
Chef's Choice of Assorted Desserts*

### **BARBEQUE BUFFET [3186]**

*Barbeque Pork Ribs,  
Barbeque Chicken,  
Lemon Barbeque Tilapia,  
Texas Toast, Corn on the Cob,  
Baked Beans, Potato Salad,  
Tossed Salad with Three Dressings,  
Coleslaw, Fruit Salad, and  
Chef's Choice of Assorted Desserts*

### **SOUTH OF THE BORDER BUFFET [3187]**

*Steak and Chicken Fajitas,  
Build-Your-Own Tacos,  
Burritos, Refried Beans, Spanish Rice,  
Chipotle Vegetable Medley,  
Gazpacho Salad, Black Bean Salsa Salad  
Tossed Salad with Three Dressings,  
Chips and Salsa, Flan, Sopapillas, and  
Chef's Choice of Assorted Desserts*

### **COASTAL BUFFET [3188]**

*Baked Stuffed Flounder, Seafood Newburg,  
Fried Shrimp, Vegetable Medley,  
Garlic-Roasted Potatoes,  
White and Wild Rice Pilaf,  
Marinated Vegetable Salad,  
Broccoli Slaw, Tossed Salad  
with Three Dressings,  
Assorted Dinner Rolls, and  
Chef's Choice of Assorted Desserts*



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## *Dinner Receptions*

THE MINIMUM CHARGE FOR A DINNER RECEPTION IS \$600.00.

SERVICE FOR A MAXIMUM OF TWO HOURS

EXTENDED SERVICE TIME MAY BE ADDED AT THE RATE OF \$1.00 PER HALF HOUR.

EACH RECEPTION INCLUDES ORANGE-CRANBERRY PUNCH AND COFFEE.

**CLARKE DINNER RECEPTION [3078]**

*Choice of Five Items from the À La Carte Options*

**MADISON DINNER RECEPTION [3080]**

*Choice of Seven Items from the À La Carte Options*

**OCONEE DINNER RECEPTION [3079]**

*Choice of Six Items from the À La Carte Options*

**JACKSON DINNER RECEPTION [3081]**

*Choice of Eight Items from the À La Carte Options*

**OGLETHORPE DINNER RECEPTION [3082]**

*Choice of Nine Items from the À La Carte Options*

### *À La Carte Options*

*Choose the number of items listed for your dinner reception.  
Some options include additional per person charges, as noted.*

### *Hot À La Carte Options*

Swedish Meatballs  
Grilled Chicken Bites with Teriyaki  
Cocktail Franks with Stone-Ground Mustard  
Spinach-Artichoke Dip with Cracker Assortment  
Crab-Stuffed Mushrooms  
Vegetable Egg Rolls with Duck Sauce

Assorted Miniature Quiche  
Breaded Mushrooms with Horseradish  
Mini-Crab Cakes with Dijonnaise Sauce  
Black Bean Spring Rolls with Salsa  
Dill Cheese Puffs  
Crispy Wrapped Asian Shrimp  
with Ginger Teriyaki

Fried Shrimp with Cocktail Sauce  
Seafood Dijonnaise with Crisp Rusk Toas  
Buffalo Wings with Celery Sticks and Blue Cheese  
Chicken Fingers with Honey-Mustard Dip  
Spanakopita  
Scallops Wrapped in Bacon  
Roast Beef Station, Carved by Uniformed Attendant  
Pit Ham Station, Carved by Uniformed Attendant  
Turkey Breast Station, Carved by Uniformed Attendant

### *Cold À La Carte Options*

Tomato-Mozzarella Bruschetta  
Seafood Salad with Cracker Assortment  
Shrimp Salad with Cracker Assortment  
Lavosh with Assorted Fillings  
Spinach Dip with Cracker Assortment  
Petite Chocolate, Strawberry and Vanilla Mousse Cups  
Gourmet Cheese Tray with Cracker Assortment  
Grilled Vegetable Platter with Balsamic Vinaigrette  
Smoked Mountain Trout Spread with Crisp Toast (seasonal)  
Crudit  Shooter with Ranch  
Deli Meat Tray with Assorted Breads and Condiments  
Smoked Side of Salmon with Classic Garnishes  
Boiled Shrimp with Spicy Cocktail Sauce

Smoked Salmon Bruschetta  
Tortilla Chips and Salsa  
Potato Chips and French Onion Dip  
Hummus with Pita Chips  
Assorted Gourmet Cookie Tray

Beef Bruschetta  
Chicken Salad on Cucumber Slice  
Chicken Salad in a Pretzel Cup  
Crudit s with Ranch Dip  
Fresh Fruit Tray



### RECEPTION SERVICE INFORMATION

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## *Reception Stations*

### **GOURMET COFFEE STATION**

*Regular and Decaffeinated Coffee  
Cream, Milk, Sugar, and Sweeteners  
Caramel, Hazelnut, and Vanilla Syrups  
Shaved Chocolate, Cinnamon, Whipped Cream  
Peppermint Sticks*

*Add for Biscotti*

### **CHOCOLATE FOUNTAIN STATION**

*Sweet Chocolate  
Diced Fruit  
Marshmallows  
Pound Cake*

### **SHRIMP AND GRITS STATION**

*Southern Stone-Ground Grits  
Butter, Grated Cheddar Cheese, Bacon  
Sautéed Mushrooms, Caramelized Onions  
Sautéed Coastal Shrimp  
Uniformed Attendant in Chef's Jacket and Hat*

### **PASTA STATION**

*Penne and Bowtie Pasta  
Pesto Alfredo and Garlic-Basil Tomato Sauce  
Sautéed Fresh Vegetables  
Freshly Grated Parmesan Cheese, Crushed Red Pepper  
Uniformed Attendant in Chef's Jacket and Hat*

*Chicken or Italian Sausage  
Shrimp*

*Reception Stations may be ordered in addition to reception or buffet packages.  
The time of the station must coincide with the time of the main reception/buffet, and  
the guarantee must be the same.  
An 18% service charge and 7% sales tax will be added.*



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## *Socials*

### *Stand-Alone Socials*

SERVICE IS RESTRICTED TO THE PECAN TREE GALLERIA, HILL ATRIUM, & SECOND FLOOR KELLOGG CONCOURSE.  
THESE SOCIALS CANNOT BE SERVED IN THE BALLROOM WITHOUT INCURRING A \$400 ROOM RENTAL FEE.

EACH OF THE SOCIALS BELOW INCLUDES SNACK BASKETS, POTATO CHIPS & DIP,  
FRESH SLICED VEGETABLES, GOURMET CHEESES, AND ORANGE-CRANBERRY PUNCH.

ONE-HOUR SOCIAL [3092]

TWO-HOUR SOCIAL [3093]

### *Before-Dinner Socials*

SERVICE IS FOR A MAXIMUM OF ONE HOUR AND MUST BE IN CONJUNCTION WITH DINNER.

**PUNCH SERVICE [3091]**

*Orange-Cranberry  
Punch*

**BEFORE-DINNER SOCIAL HOUR**

**WITHOUT ALCOHOL [3094]**  
*Snack Baskets, Orange-Cranberry  
Punch, and Soft Drinks*

**BEFORE-DINNER DELUXE SOCIAL HOUR**

**WITHOUT ALCOHOL [3095]**  
*Snack Baskets, Potato Chips & Dip,  
Fresh Sliced Vegetables, Sliced Gourmet  
Cheese Tray, Soft Drinks, and  
Orange-Cranberry Punch*

**BEFORE-DINNER DELUXE SOCIAL HOUR**

**WITH ALCOHOL [3096]**  
*A Bar Service Package Must Also Be Requested.  
Snack Baskets, Potato Chips & Dip, Sliced Fresh and  
Vegetables, Sliced Gourmet Cheese Tray, and  
Orange-Cranberry Punch*

### *Dessert Socials*

CHARGE FOR A DESSERT SOCIAL

DESSERT RECEPTION SERVICE RESTRICTED TO THE PECAN TREE GALLERIA, HILL ATRIUM,  
OR SECOND FLOOR CONCOURSE UNLESS ACCOMPANIED BY A DINNER.

SERVICE FOR A MAXIMUM OF TWO HOURS.

**DESSERT SOCIAL WITH**

**COOKIE ASSORTMENT [3097]**

*Chef's Selection of Cookies, Brownies,  
and Other Bakery Sweets, Snack Baskets,  
Orange-Cranberry and Lime Sherbet Punch,  
Hot Coffee, and Assorted Specialty Teas*

**ICE CREAM SOCIAL [3098]**

*Vanilla and Strawberry Ripple Ice Cream  
Accompanied by Candy Toppings,  
Hot Fudge, Caramel, Chopped Pecans,  
Whipped Cream, and Sliced Fresh Strawberries.  
Cookies, Pretzels, Orange-Cranberry Punch,  
and Hot Coffee*

**PRESTIGE DESSERT SOCIAL [3099]**

*Chef's Selection of Gourmet Cakes and Pies, Chocolate Dipped Strawberries, Snack Baskets,  
Cookies and Other Bakery Sweets, Orange-Cranberry and Lime Sherbet Punch,  
Hot Coffee, and Assorted Specialty Teas*

IF ALCOHOL IS NEEDED, A BAR SERVICE PACKAGE SHOULD ALSO BE REQUESTED.

A COPY OF THE ALCOHOL SERVICE POLICY, REGULATED BY UGA, WILL BE PROVIDED TO THE CLIENT.



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## *Banquet Dessert Selections*

*for Lunch and Dinner Entrées*

### *Desserts*

STRAWBERRY SHORTCAKE  
WALNUT CREAM CAKE  
CHOCOLATE LAYER CAKE  
LEMON ICE BOX PIE  
BOSTON CREAM PIE  
APPLE PIE

PECAN PIE  
PUMPKIN PIE  
BLACK FOREST CAKE  
GERMAN CHOCOLATE CAKE  
COCONUT CAKE  
CARROT CAKE  
RED VELVET CAKE

### *Additional Per Person*

KEY LIME TARTLET  
FRENCH SILK CHOCOLATE PIE  
CHEESECAKE WITH CHERRY GLAZE  
CHOCOLATE MOUSSE

### *Additional Per Person*

TIRAMISU  
TURTLE CHEESECAKE  
CHOCOLATE CRÈME BRULÉE  
MANGO CHEESECAKE  
CARAMEL FUDGE PECAN CAKE

*Strawberry Ice Cream Pie*

“A UGA HOTEL AND CONFERENCE CENTER TRADITION”



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## *Salad Selections*

### *Buffet Salad Selections*

#### TOSSED SALAD WITH DRESSING AND GARNISHES

CRUDITÉS

POTATO SALAD

COLESLAW

FRESH FRUIT

ROTINI PASTA SALAD

MACARONI SALAD

RELISH TRAY

TOMATO, CUCUMBER, AND ONION SALAD

WHITE AND WILD RICE WITH DRIED FRUIT SALAD

CAESAR SALAD

MARINATED MUSHROOMS

GAZPACHO SALAD

CAPONATA SALAD

BROCCOLI SLAW

CORN AND BLACK BEAN SALAD

CORNBREAD SALAD

CUCUMBER SOUR CREAM SALAD

SPINACH SALAD WITH HONEY-POPPYSEED DRESSING

CARROT-RAISIN SALAD

MARINATED VEGETABLE SALAD

APPLE SLAW

WALDORF SALAD

HONEY-YOGURT FRUIT SALAD

ORZO AND SPINACH SALAD

#### *Additional Per Person*

DEVILED EGGS

SPINACH DIP WITH PITA

ARTICHOKE, RED PEPPER, AND MUSHROOM SALAD

COBB SALAD

ANTIPASTO SALAD



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## *Banquet Alcohol Service Information*

### *Bartender Charges*

*Bartender charges are applicable for all bar service packages. One bartender is required for every fifty guests attending bar. If the actual amount of bartender time exceeds the time originally requested, the bartender charge will be prorated accordingly.*

PER BARTENDER/PER HOUR [3102].....\$32.00  
PER QUARTER HOUR THEREAFTER .....\$ 8.00

**MAXIMUM CHARGE PER LOCATION OR MAXIMUM CHARGE FOR TWO BAR LOCATIONS**

### **OPEN BAR SERVICE — ACTUAL CONSUMPTION [3104]**

*With this choice of service, the customers pay only for the alcoholic beverages actually consumed by their guests. The bartender keeps a count of each drink served, and a total is computed at the end of the function. There will be no individual sales. The host may choose to limit the selection of alcohol.*

#### **OPEN BAR PRICES**

DOMESTIC BEER.....  
IMPORTED BEER.....  
HOUSE WINE BY THE GLASS.....  
WINE OR CHAMPAGNE BY THE BOTTLE ..... *Limit of two choices of wine per function ..... See Wine List*  
HOUSE LIQUOR BRANDS .....  
LIQUOR CALL BRANDS .....  
LIQUOR PREMIUM BRANDS (*available upon request*) .....  
AFTER-DINNER LIQUEURS OR CORDIALS (*available upon request*) .....  
SOFT DRINKS AND BOTTLED WATER.....  
SPARKLING APPLE CIDER (NON-ALCOHOLIC)..... (*available upon request*) ..... *Bottle*

### **PER-PERSON BAR SERVICE**

*A bar is available for those functions where the host will pay for all of the alcohol consumed. With this type of service there are no individual sales. In order to provide a method of payment that can easily be worked into a person's budget, we provide a price per person based on the average consumption of alcohol during a reception. The final cost is based on the guaranteed number of customers for this function.*

	<b>HALF-HOUR SERVICE</b>	<b>ONE-HOUR SERVICE</b>	<b>TWO-HOUR SERVICE</b>
DOMESTIC BEER AND HOUSE WINE	[3105]	[3108]	[3117]
HOUSE BRANDS, DOMESTIC AND IMPORTED BEER AND HOUSE WINE	[3106]	[3109]	[3121]
CALL BRANDS, DOMESTIC AND IMPORTED BEER, HOUSE WINE	[3107]	[3110]	[3122]
PREMIUM BRANDS, DOMESTIC AND IMPORTED BEER AND HOUSE WINE	[3115]	[3116]	[3131]

✦ *Complimentary Snack Baskets will be provided on all bars.* ✦

**ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND GEORGIA SALES TAX.**

*Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area. Alcoholic beverages purchased in the UGA Hotel and Conference Center cannot be taken off of the UGA Hotel and Conference Center property. All alcoholic beverages purchased during a banquet function can only be consumed in our food services areas.*



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## *Banquet Alcohol Service Information, continued*

### **DRINK TICKET INFORMATION**

A group may choose to provide a specific number of drink tickets to their guests in conjunction with a cash bar. This may be ordered one of two ways:

1. **OPTION ONE:** The first and best option allows the contact person to order a specific number of tickets from the bar manager. These tickets may be redeemed at the bar for the beverage of the customer's choice. The bartender will keep an exact tally of what beverage the customer has chosen. The bill will be calculated at the end of the event. **The group will be billed only for the amount of tickets redeemed.** The price for each item is taken from our open bar menu. An 18% service charge and 7% sales tax will be added. These tickets can only be redeemed at the specific bar set up for the event. Guests can purchase additional beverages from the cash bar.

Any number of tickets per person may be purchased with this package.

**A full bar including domestic and imported beer, wine, and bar brand and call brand liquors will be set up, unless otherwise requested.** The contact person may choose to limit the choices given.

2. **OPTION TWO:** This option is used only when the group has a limited amount of money to spend but still wants to pay for a portion of the alcohol service. **The contact person and the event coordinator will decide on the value of each ticket, based on the total amount of money the client has budgeted for this purpose.** Tickets must be in increments of 25 cents. The customers can redeem these tickets at the bar. **The customer will pay the difference of the ticket value and the actual price of the beverage.**

Open Bar Package #3104 is used to order drink tickets and Cash Bar Package #3103 is used for the cash purchases.

**All beverage tickets for both options must be provided by UGA Hotel and Conference Center Food Service.**



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## *Banquet Alcohol Service Information*

### *Bartender Charges*

*Bartender charges are applicable for all bar service packages. One bartender is required for every fifty guests attending bar. If the actual amount of bartender time exceeds the time originally requested, the bartender charge will be prorated accordingly.*

PER BARTENDER/PER HOUR [3102].....

PER QUARTER HOUR THEREAFTER .....

MAXIMUM CHARGE PER LOCATION OR MAXIMUM CHARGE FOR TWO BAR LOCATIONS

### CASH BAR SERVICE [3103]

*A cash bar can be provided for any group. The bartender serves as the cashier on most bars. Drinks may be purchased using cash only. Personal checks and credit cards may not be used to purchase drinks at a cash bar. Cash bars can be requested as beer and wine only.*

### CASH BAR PRICES

DOMESTIC BEER.....

IMPORTED BEER.....

HOUSE WINE BY THE GLASS.....

HOUSE LIQUOR BRANDS .....

LIQUOR CALL BRANDS .....

LIQUOR PREMIUM BRANDS (available upon request .....

AFTER-DINNER LIQUEURS OR CORDIALS (available upon request) .....

SOFT DRINKS AND BOTTLED WATER.....

✧ Complimentary Snack Baskets will be provided on all bars. ✧

*Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area. Alcoholic beverages purchased in the UGA Hotel and Conference Center cannot be taken off of the UGA Hotel and Conference Center property. All alcoholic beverages purchased during a banquet function can only be consumed in our food services areas.*



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## *Banquet Alcohol Service Information*

### *Wine Service*

Wine can be served in conjunction with any lunch or dinner served in a private area. No bartender fee is required.

Our wine list includes a diverse selection of wines, offering a suitable accompaniment for your meal. Non-alcoholic sparkling cider may also be chosen.

#### WINE LIST (\*HOUSE WINES)

##### WHITES

\*Delicato, Chardonnay, California.....  
 Alice White Chardonnay, Australia .....  
 Hogue Riesling, Washington State.....  
 Veramonte Sauvignon Blanc, Chile.....  
 Mezzacorona Pinot Grigio, Italy.....  
 Osborne Solaz Blanco, Spain.....  
 Firestone Discoveries Chardonnay, California.....

##### REDS

\*Delicato, Cabernet Sauvignon, California.....  
 \*Delicato, Merlot, California.....  
 Hogue Cabernet Sauvignon, Washington State.....  
 Estancia Cabernet Sauvignon, California.....  
 Duboeuf Beaujolais Villages, France.....  
 Candoni Chianti, Italy .....  
 Le Faux Frog Merlot, France.....  
 Mirassou Pinot Noir, California .....  
 Bogle Merlot, California.....

##### ZINFANDELS

\*Delicato, White Zinfandel, California .....

##### SPARKLERS

Tott's Brut Sparkling Wine, California.....  
 Veuve du Vernay Brut Blanc de Blanc, France.....

**ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND GEORGIA SALES TAX.**

#### ACTUAL-CONSUMPTION WINE SERVICE WITH SEATED MEALS [3111]

The charge for this service is determined by keeping a count of wine actually consumed by the guests. The count is made by the bar supervisors serving the event. With this type of service, there are no individual sales. The host is billed only the amount of alcohol consumed by his or her group, based on the number of bottles served.

**The group is limited to two choices of wine per function.**

Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area. Alcoholic beverages purchased in the UGA Hotel and Conference Center cannot be taken off of the UGA Hotel and Conference Center property. All alcoholic beverages purchased during a banquet function can only be consumed in our food services areas.



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## *Amenity Rentals*

GUEST TABLES ARE SET WITH AN APPROPRIATE TABLE ARRANGEMENT AND INCLUDE STANDARD LINEN TABLECLOTHS AND NAPKINS. COMPLEMENTARY COLORS ARE AVAILABLE FOR STANDARD LINENS AND NAPKINS FOR AN ADDITIONAL CHARGE.

SPECIAL REQUESTS WILL REQUIRE A SPECIAL LINEN ORDER. THE PRICE IS SHOWN BELOW.

### **SPECIAL-ORDER LINEN TABLECLOTHS AND NAPKINS [2118]**

<i>Tablecloths</i>		<i>Napkins</i>	
Forest Green	White	White	Forest Green
Burgundy	Ivory	Burgundy	Royal Blue (limited quantity)
Red	Sandalwood (limited quantity)	Ivory	Navy Blue (limited quantity)
Black	Red & White Checkered	Red	Dusty Rose (limited quantity)
		Black	Seafoam Green (limited quantity)
		Sandalwood	

**A TWO-WEEK NOTICE IS NEEDED TO FILL THE ORDER.**

*Some colors may not be available at certain times due to supplier constraints. per table of 8.*

### **VOTIVE CANDLES [2131]**

*per candle*

*We recommend a minimum of  
3 candles per table of 8*

### **MIRROR UNDERLINERS FOR FLOWER**

**CENTERPIECES [2132]**

*per table of 8*

### **RENTAL OF ADDITIONAL**

#### **BANQUET SPACE [2125]**

*Dance Floor Available*

*per room*

#### **RISER – 4' X 8' [2124]**

*per riser*

### **STEINWAY PIANO [2126]**

#### **STEINWAY PIANO WITH AUTOMATIC PLAYER FEATURE [2130]**

**DUE TO COSTS INCURRED BY THE UGA HOTEL AND CONFERENCE CENTER, AMENITIES ABOVE MAY NOT BE**

**CANCELLED WITHIN THREE BUSINESS DAYS OF THE EVENT.**

### **EVENT DESIGN**

*If you are interested in upgrading your event with specialty linens, fresh flowers, live entertainment, or any additional amenities we are happy to assist you. Our Event Design department is available to meet with clients, and their event coordinators, to discuss options you may be interested in considering. Design proposals are tailored for clients and events individually and can be a combination of décor from the UGA Hotel and Conference Center's own inventory or rental items from third party vendors that we secure on your behalf.*

*Please inform your event coordinator if you are interested in receiving a complimentary design proposal for your event. Unless otherwise requested, all décor items, are the property of the UGA Hotel and Conference Center or the vendor providing additional services.*

*It is not possible to offer refunds on décor item guarantee decreases  
within two weeks of the date of your event.*

**7% GEORGIA SALES TAX MUST BE ADDED TO ALL PACKAGES.**