

CATERING AND EVENTS



SPRING



SUMMER



AUTUMN



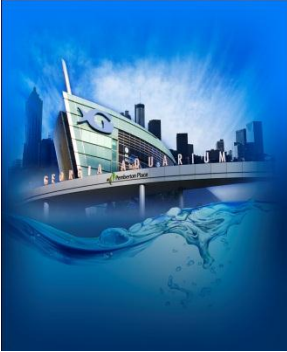
WINTER



The Season's Best

FROM WOLFGANG PUCK CATERING
AT GEORGIA AQUARIUM

MEETINGS & SPECIAL EVENTS FAQ'S



What is included in the ballroom rental price?

Tables for guest seating
Modern sophisticated comfortable chairs
Stand-up cocktail tables
Bar tables, linens and service ware
Choice of black or white linens and matching napkins
China, glassware and flatware

Does the room rental charge go towards the food and beverage minimum?

The rental charge is an additional fee and does not apply towards your food and beverage minimum.



Do I have to use your caterer or can I bring in my own?

Wolfgang Puck Catering is the exclusive caterer for the Georgia Aquarium.

Can I bring in my own entertainment, florist, etc?

Yes. We do not have a preferred list of vendors, however, we would be happy to provide you with recommendations. All vendors must carry liability insurance and adhere to our event guidelines. Please refer to our guidelines for additional information.

How much deposit is needed to hold a date?

The deposit consists of 50% of the combined room rental and food and beverage minimum charges. Your final payment is due five business days prior to your event.



Do you offer direct billing?

No, all payments are due in advance and we accept the following forms of payment: Check, Cash, Visa, MasterCard and American Express.

Is parking included in the event cost?

Parking is available on-site for your event in the Georgia Aquarium parking deck located at the corner of Luckie and Ivan Allen Jr. Blvd and is attached to the Aquarium. You have the option of adding the parking charge at a reduced fee of \$7 per car to your master bill. Otherwise, your guests will pay for parking on their own at \$10 per car.



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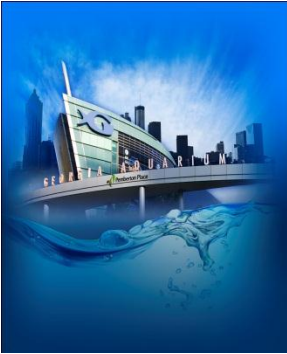


GEORGIA AQUARIUM

at Pemberton Place

UNIQUE SPACE FOR EVERY SIZE

2 – 10,000



Georgia Aquarium! With over eight million gallons of fresh and marine water, your guests will experience everything from whale sharks and beluga whales, to an action packed 4-D Theater and our new Dive Program. Have a diver welcome your guests from inside Ocean Voyager! The Aquarium's new state of the art sound system will allow our diver to talk to your guests directly from our 6.3 million gallon exhibit. Our Behind the Scenes Tour is a very special way to have your guests experience the Georgia Aquarium. Tours are available both for daytime and evening events and we have several formats.



The Oceans Ballroom is the most unique ballroom in Atlanta. With two large aquatic observation windows, guests find themselves face-to-face with exotic fish and animals from every corner of the globe. Flexible in design, yet grand in nature, the 23,000 square-foot dedicated ballroom anchors the Aquarium's event space.

Our exclusive exhibit gallery event program was designed for smaller, intimate groups that want to dine amongst the Aquarium inhabitants. Imagine cocktails and hors d'oeuvres while beluga whales enchant your guests. Dine alongside whale sharks, the ocean's "gentle giants." Escape to the tropics and marvel at one of the largest living reef exhibits in the world.



The entire Aquarium can be made available as a distinctive reception space for a genuinely inspiring experience. Our five galleries are always changing with new animals and features to provide a unique colorful backdrop for your special event.

Pemberton Place combines the Georgia Aquarium and The World of Coca-Cola to be your playground with more than 750,000 square feet of event space. Your guests can mingle between the two attractions while they enjoy culinary creations from Wolfgang Puck Catering.



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GEORGIA AQUARIUM

at Pemberton Place®

Oceans Ballroom

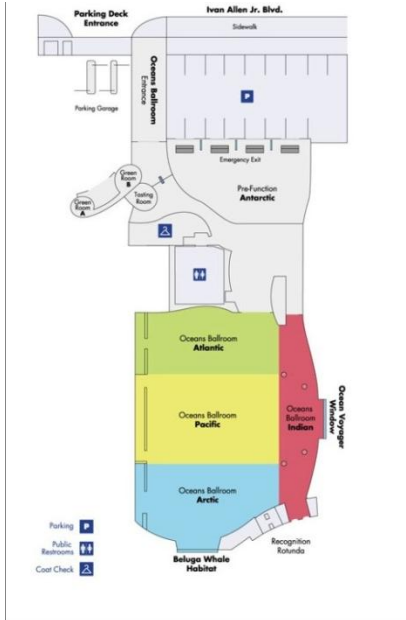
1200 Reception – 1000 seated

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With the use of air walls, the ballroom may be split into three smaller sections, Atlantic, Pacific and Arctic.

Evening Rental: \$5,750

Daytime Rental: \$4,000



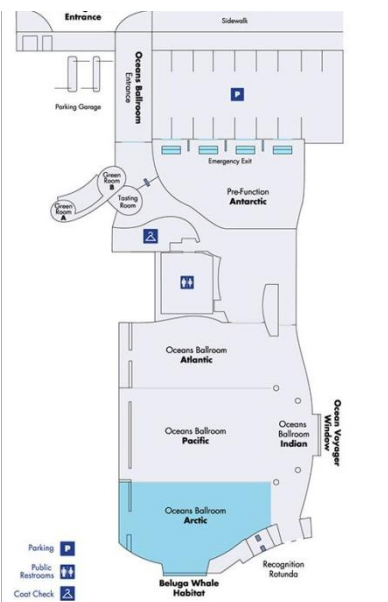
Arctic Room

200 Reception – 180 Seated

The Arctic Room is the most popular room with a private viewing of our beluga whales. Watch the beluga whales as they perform and entertain your guests while their taste buds are awakened by a custom menu from Wolfgang Puck Catering.

Evening Rental: \$2,400

Daytime Rental: \$1,250



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at Pemberton Place®

Atlantic Room

200 Reception - 150 Seated

The Atlantic Room provides a unique setting for special events and access to a shared viewing window into the Ocean voyager habitat. This room has easy access to the Antarctic Pre-Function space for a registration table or a bar set up.

Evening Rental: \$1,650

Daytime Rental: \$1,125



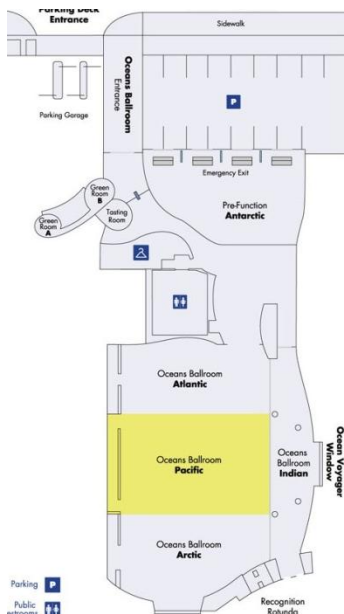
Pacific Room

400 Reception - 300 Seated

The Pacific Room is the middle and largest section of the ballroom. Guests attending event in this section will have shared access to the Indian room which has a viewing of the Ocean Voyager Habitat.

Evening Rental: \$2,750

Daytime Rental: \$1,650



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GEORGIA AQUARIUM

at Pemberton Place

OCEAN VOYAGER

Seated 70, Reception 200

Enchant your guests with a voyage to the ocean floor. They will be captivated as tens of thousands of fish swim overhead and will marvel as they dine alongside the largest aquarium viewing window in North America.

Evening Rental: \$3,750



COLD WATER QUEST

Seated 100, Reception 200

Guests are transported to the Arctic as they experience a reception or seated dinner among the chilly unknown with an up close look at the beluga whales.

Evening Rental: \$3,750



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TROPICAL DIVER GALLERY

Seated 30, Reception 75

In this gallery, guests escape to the tropics and engage and relax with an intimate menu as they are mesmerized by one of the largest living reef exhibits in the world.

Evening Rental: \$2,750

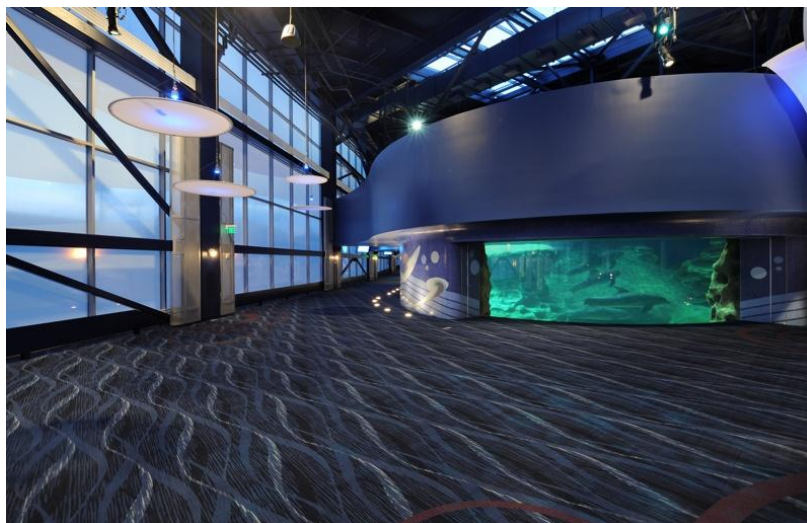


DOLPHIN LOBBY

Seated 140, Reception 200

Experience our newest addition and the biggest expansion to date for the world's largest aquarium. The new gallery includes a soaring, naturally-lit entrance lobby featuring an underwater viewing window of our playful dolphins.

Evening Rental: \$3,750



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GEORGIA AQUARIUM

at Pemberton Place

AQUARIUM BUYOUT

2 - 5,000 Reception

For a large event of up to 5,000 guests, the entire facility including the Oceans Ballroom can be rented for the full aquarium experience. Guests will have access to all six galleries and experience Deepo's Undersea Show in the 4D theater. Our gift shop will also be available for guests to purchase a souvenir.

The ballroom may be excluded for an Atrium and exhibits buyout. This option is ideal for groups up to 3,000. Food stations and bars are strategically placed on guest count and flow.

Full Buyout Evening Rental: \$27,500
Atrium and Exhibits Evening Rental: \$22,500
(excluding Oceans Ballroom)



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GEORGIA AQUARIUM

at Pemberton Place

HAND CRAFTED CUISINE



Wolfgang Puck, A World of Influence

Wolfgang Puck's culinary genius continues to define the creative edge of American dining after more than two decades. Wolfgang has been praised by critics, revered by fellow chefs and celebrated by international leaders in entertainment, business, and politics. Wolfgang Puck Catering delivers the Chef's legendary passion for food and entertaining to your Gala, Meeting or special family occasion at Georgia Aquarium.

Seafood Watch Program

The Georgia Aquarium is proud to partner with the ground-breaking Seafood Watch program developed by the Monterey Bay Aquarium. Seafood Watch's mission is to educate and empower consumers and businesses to make choices promoting healthy oceans and sustainable resources. The Georgia Aquarium is committed to inspiring conservation of our oceans, and to supporting sustainable sources in our purchasing. Seafood Watch partners with the Seafood Choices Alliance, an association which works with professionals in the food industry toward the common goal of creating a demand for sustainable seafood and global responsibility. For a pocket guide and more information on the Seafood Watch program, please visit www.seafoodwatch.org



WELL™ Wolfgang Puck's Commitment to the Environment

We strive to give our customers the freshest, organic and humanely-raised food, the most delicious, innovative, tastes and the best in genuine hospitality. This includes our commitment to provide cage-free/crate-free, certified organic, free range, local, natural and sustainable ingredients whenever possible. For more information on Wolfgang's company-wide WELL™ program, please visit www.wolfgangpuck.com



We take the responsibility that you have given us very sincerely and look forward to your successful event. Live. Love. Eat!



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TASTE OF SPRING

Corporate Luncheon Menu



Action Station One... "Pea"

Sweet Pea Soup with Mint and Yogurt
Split Top Toasted Crab Roll with Lemon Aioli, Celery and Pickled Shallots
Pea Salad
Beet, Feta, Spring Citrus, Pistachio, McGrath Farm Raspberries and Olive Oil
Wolfgang Puck Sunflower Wheat Rolls



Station Two... "Tomato"

Early Harvest Roasted Tomato Soup
Grilled Cheese with Local Sourdough, Aged California Cheddar, and Basil
Tomato Salad
Little Gem Lettuce, Chicken, Fava Beans, Maytag Blue
Warm Sherry Bacon Dressing
Wolfgang Puck Sourdough Rolls

Station Three... "Garlic"

Spring Garlic Soup
Black Garlic, Yellow Finnish Potatoes and Garlic Flowers
Steak Sandwich
Peppers & Mushrooms, Pickled Mustard Seed and Warm Cheese Fondue
Artichoke Carpaccio
Spring Leeks, Buratta Cheese, Truffle Vinaigrette and Tomato
Wolfgang Puck Parmesan Roll



Station Four... "Minestrone"

Spring Vegetable Pistou
Olive Oil Poached Wild Salmon Bruschetta
Salad Nicoise, Potatoes, Olives, Haricot Vert, Grilled Onion, Egg, Shaved Lettuces
Wolfgang Puck Sundried Tomato Rolls

Dessert Station... "Strawberry Fields"

Push Up Pops - Buttermilk Cake, Strawberries
Vanilla Bean Cupcake with Strawberry Icing & Toasted Coconut
Strawberry & Vanilla Macaroons
Cookies & Milk - Chilled Strawberry Milk with White Chocolate Chip
Whoopie Pie - Strawberry Lavender Cream
Banana Tapioca Pudding with Macerated Strawberries
Strawberry Pop Rocks Lollipops
Strawberry Rhubarb Tart with Brown Sugar Sunflower Seed Granola Crumble
Freshly Brewed Regular Coffee, Decaffeinated and Assorted Teas



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GEORGIA AQUARIUM

at Pemberton Place

TASTE OF SPRING

Fundraiser Dinner

TRAY PASSED HORS D'OEUVRES

"Oreo": Black Truffle Short Bread, Cream filling
"PB and J": Grape Sphere, Peanut Butter Powder, Tiny Brown Butter Croutons
"Ants on a Snowy Log": Goat Cheese Ball, pickled Celery, Raisin Juice Pipette
Mini Egg in a frame: Brioche, Quail Egg
"Chicken Nugget": Stuffed Morel Mushroom, Chicken Farce, Arugula Pesto
Duck Pate, Cotton Candy, Orange, Ginger
Chilled Spring Pea Soup, Wasabi Peas, Nasturtium

SEATED DINNER

Amuse

Parmesan Panna Cotta, Pickled Mushrooms, Candied Garlic, 25 year Old Balsamic

Salads

Pea and Mint Puree, Tiny Carrots, Purple Asparagus, Pickled Ramps, New Potatoes, Radish, Baby Turnips, Ricotta Salata, Pea Greens, Spring Flowers, Lemon Vinaigrette
Lobster and Artichoke Salad, White Asparagus, Fava Bean Hummus, Pickled Shallots, Baby Greens, Mushroom Truffle Vinaigrette

Entrées

Prime Filet

White Bean Artichoke Puree, Asparagus, Morel and Fava Ragu, Red Wine Sauce
Seared Chicken
Roasted colorful New Potatoes, Pea Puree, Glazed Carrots, Chicken Sauce

Vegan Entrées

Marinated Tofu

Wasabi Pea Puree, Heirloom Carrots, Cilantro, Caramelized Garlic Sauce

Dessert

"Smores" - Dobos Tort, Graham Cracker, Meringue

DESSERT STATION

Red Velvet "Twinkies"

Hazelnut "Devil Dawgs"

Mocha "Hoho's"

"Strawberry Short Cake" Buttermilk Cake, Crème Fraiche, Strawberries

Cookie Lollipops, Macaroon Lollipops

S'mores Push up Pops

Assorted Mini Cup Cakes: PB & J, Oreo, Mint Chip, Banana Cream

Assorted Mini Cones and Fillings

Chocolate Fountain, Seasonal Fruit, Cakes, Marshmallows



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GEORGIA AQUARIUM

at Pemberton Place

TASTE OF SUMMER

Reception Stations



TRAY PASSED HORS D'OEUVRES

Lobster & Kobe Taco, Cucumber Jalapenos Salsa
Steak Tartar, Candied Garlic, Mini Arugula
Curried Chicken, Walnut Crostini, Caramelized Grape

TOMATO STAND

Tasting of Summer Best Heirloom Tomatoes
Tomato & Shrimp Ceviche
Burrata Cheese, Peach, Basil, Tomato Salad
Yellow Tomato Gazpacho
Tomato, Avocado, and Hearts of Palm Salad
Tomato Yuzu Sorbet with Basil Sprinkles



FISH & SHELLFISH

Crispy Ginger Rice, Spicy Hamachi, Sea Lettuce, Edamame
Tandoori Spiced Salmon, Raita, Pickled Beets
Miso Glazed Cod, Butter Lettuce, Sesame Seed, Orange
Tortilla Crusted Tuna, Avocado, Caramelized Grapefruit, Radish

SOUTHERN BBQ

Tail Gate Style BBQ NY Sirloin, Carved, Mustard Sauce
Buttermilk Fried Chicken, Jalapeno Honey
Roasted Potatoes, Rosemary, Garlic
Grilled Vegetable Salad, Balsamic Apple Vinaigrette



DESSERT

Fruit Soups with Coconut Boba
Orange & Vanilla Cream Cycle, "Crème Puff"
Butterscotch Pudding, Rosemary Pine Nut Cookie
Passion Fruit with Coconut Rice Pudding and Toasted Almonds
Plum Upside Down Cake, Wild Flower Honey



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GEORGIA AQUARIUM

at Pemberton Place

TASTE OF SUMMER

Reception



TRAY PASSED HORS D'OEUVRES

Toasted Lobster Roll, Celery Salt, Lemon

Stuffed Zucchini Blossom

Homemade Ricotta and Basil with a smooth San Marzano Tomato Sauce

Peach & Burrata Zeppoli dusted with Basil Sugar

Crispy Risotto Stuffed with Porcini Mushrooms and Spring Peas.

Pizzette Thin Herb Crust

Brushed Roasted Garlic Oil, Shaved Locatelli and Slow Dried Heirloom Tomatoes

Mini Turkey Burger

BBQ Sauce and Pineapple Aioli on a Homemade Honey Bun

French Fries Dusted with Parmesan, Garlic and Parsley



DESSERT

Tiny Housemade Ice Cream and Sorbet Cones:

Mint Chocolate Chip, Vanilla Bean, Chocolate

Tiny Cupcakes...

Yuzu Coconut, Jasmine Passion Fruit, Espresso Torrone

Crème Puffs

Praline, Pistachio, Fraise Des Bois



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TASTE OF AUTUMN

Seated Dinner



SEATED DINNER

Selection of One Item for Each Course

FIRST COURSE

Salad of Baby Greens with Dates, Manchego Cheese, Apples and Pomegranate Vinaigrette
Roasted Beets with Herbed Goat Cheese, Toasted Hazelnuts and Citrus-Shallot Vinaigrette
Frisee, Endive and Arugula Salad with House Cured Duck Prosciutto, Candied Walnuts and Pomegranate Thyme Vinaigrette
Celery Root Soup with Roasted Apples, Candied Walnuts and Currants



SECOND COURSE

Butternut Squash Risotto with Parmesan Reggiano
Butternut Squash Tortelloni with Brown Butter and Sage
Risotto with Autumn Squash, Root Vegetables and Black Truffles

ENTRÉE COURSE

Slow Roasted Poussin with Fall Vegetables, Pan Juices and Potato Rosti
Pan Roasted Baby Chicken with Potato Gnocchi, Chard, Cipolini Onions, Wild Mushrooms and Sage
Roasted Stuffed Chicken with Risotto, Wild Mushrooms and Rosemary Brioche, Herbs and Sautéed Spinach
Roasted Quail with Polenta, Wild Mushroom Ragout and Rosemary Sauce
Dover Sole with Parsnip Puree, Thyme Roasted Potatoes, Brussels Sprout Leaves, Fava Beans, Chanterelles and Preserved Lemon
Roasted Arctic Char with Saffron Cous Cous, Eggplant-Tomato Confit and Coriander Yogurt
Roasted Filet Mignon with Yukon Gold Potatoes, Brussels Sprout Leaves, Root Vegetables and Armagnac Green Peppercorn Sauce
Roasted New York Steak with Truffle Mac "N" Cheese, Autumn Vegetables, and Herb Infused Beef Au Jus
Lamb Loin with Goat Cheese-Herb Crust, Wild Mushroom Puree, Glazed Carrots and Black Truffle Sauce
Autumn Vegetable Strudel with Feta Cheese and Tomato Beurre Blanc



DESSERT BUFFET

Oatmeal Cranberry Cookies and Pumpkin Ginger Sorbet Ice Cream Sandwich
Warm Chocolate Shake with Homemade Marshmallow
Baby Sugar Pumpkins filled with Pumpkin Crème Brulee



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TASTE OF AUTUMN

Reception Stations



TRAY PASSED HORS D'OEUVRES

Toasted Pita with Roasted Eggplant Caviar
Panko Crusted Sweet Shrimp with Sweet Ginger Aioli
Grilled Fig with Cambozola Cheese and Truffle Honey on Cracked Pepper Shortbread
Wild Mushroom and Mascarpone Tarts



SLIDERS

Beef Sliders with Vermont Cheddar and Remoulade
Moroccan Spiced Lamb Sliders with Harissa and Feta
Bahn Mi Style Turkey Slider
with Shaved Pickled Carrots, Cucumber, Mint, and Soy Sauce Aioli
Crab Cake Slider with Granny Smith Apple Slaw and Old Bay Aioli
Steak Fries, Sweet Potato Fries, Curly Fries, and Onion Rings
Ketchup, Ranch Dressing, Truffle Aioli and Barbecue Sauce



ASIAN

Dry Fried String Bean Salad with Candied Cashews and Tofu
Chinese Chicken Salad with Crispy Wontons & Sesame Honey Dressing
Carved Whole Roasted Duckling "Peking Style" with Tiny Bao Buns & Hoisin Sauce
Miso Broiled Butterfish with Chili Orange Noodles & Sesame Miso Vinaigrette
Farmers Market Fried Rice with Sweet Corn, Peppers and Red Onions

BEST OF AUTUMN

Burrata Cheese with Candy Cane Beets, Black Pepper Blood Orange Vinaigrette,
and Red Oak Leaf Lettuce
Pan Roasted Chicken with Truffle Jus
Pumpkin Tortelloni with Caramelized Pears and Sage
Classic Baked Vermont Cheddar and Macaroni
Slow Braised Beef Short Rib with Carrot Ginger Purée and Pan Drippings

DESSERT STATION

Caramelized Fuji Apple Tarts
Carrot Raisin Cupcakes with Cream Cheese Frosting
Warm Chocolate Truffle Cakes with Whipped Cream
S'mores Parfaits with layers of Milk Chocolate Pudding, Crushed Graham Crackers
and Marshmallow Cream



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TASTE OF WINTER

Lunch Buffet and Reception

HORS D'OEUVRES

Sliced Apples with Honey

Vegetable Crudites with Herb Dip

Carrots, Celery, Cherry Tomatoes, Sweet Pickles, Baby Corn, Broccoli, and Cauliflower

Chopped Liver

Egg Salad

Homemade Gefilte Fish with Beet Horseradish

Assorted Crackers



LUNCH BUFFET

Pearl Cous Cous with Spinach and Pine Nuts

Farfalle Pasta Salad with Capers, Basil, Roasted Peppers and Mozzarella

Farmers Market Grilled Vegetables

Poached Salmon Platter with Dill Cream Sauce

Traditional Noodle Kugel with Raisins and Cinnamon

Noodle Kugel with Orange and Currant

Orange Glazed Cornish Game Hens Stuffed with Wild Rice and Herbs

Sliced Beef Tenderloin in Peppercorn Sauce

Cheese Blintzes with Sour Cream Cherry Compote

Foil Wrapped Baked Potatoes with Traditional Toppings

Foil Wrapped Baked Yams



DESSERT

Brownies, Blondies, Lemon Bars, and Pecan Bars

Traditional Rugelach and Mandel Bread

Miniature Honeycakes

Miniature Chino Farms Strawberry Shortcakes

Fresh Fruit Salad with Mint



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TASTE OF WINTER

Passed Reception

TRAY PASSED

Selection of Six from the Following

Waygu Beef Taco with Tomato Cucumber Pico de Gallo

Smoked Salmon with Yuzu Chive Crème Fraiche in a Sesame Cup

Sweet Potato Fritter with Bourbon and Vanilla

Chicken Dumpling with Apricot, Soy and Pistachio

Roasted Chinese Duck, Shiso Leaf and Mango Rice Paper Rolls

Sweet Curry Glazed Lobster with Crispy Rice

Potato and Caviar Push Up Pop with Edible 24K Gold

Spicy Tuna Tartare in a Sesame Miso Cone with Pickled Ginger

Chicken Dumpling with Apricot, Soy and Pistachio

Kobe Beef Tataki

Stuffed Fig with Cambozola, Black Pepper, Honey and Crispy Prosciutto

DESSERT STATION

Assorted Cookie Pops

Bear Lime Cheesecake Pops with Spiced Graham Crackers

Assorted Homemade Ice Cream Sandwiches



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Where Imaginations Go To Celebrate



GEORGIA AQUARIUM

at  Pemberton Place*



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www.georgiaaquarium.org/book-your-event