

The DoubleTree Suites by Hilton Atlanta Galleria understands the full range of emotions that go into preparing a momentous day, a power packed meeting and a flawless affair. We are here to ensure that, no matter what you are planning, we provide the special touches and attention to detail that create magic moments for you and your guests

CATERING MENUS TABLE OF CONTENTS

Continental, Buffet Breakfast and Breaks	Page 2
All-Day & A La Carte Snacks	Page 3
Lunch Boxes & Buffets	Page 4
Dinner Buffets & Plated	Page 5
Cocktail Hour & Reception	Page 6
Bar Service	Page 7
General Information	Page 8

BREAKFAST AND BREAKS

 $\textit{Breakfast is served with Freshly Brewed Coffee, Decaffe in a ted Coffee, Selection of Teas, Lemon, Honey, Sweeteners \& Creamers$

CONTINENTAL BREAKFAST Traditional Continental Breakfast Variety of Sweet & Traditional Breakfast Breads, Muffins	\$10	BREAKS All Breaks are served with Coffees, Sodas and Bottled W 15 minute Refresh	ater (
and Pastries with Fresh Preserves and Butter Sliced Seasonal Fresh Fruits Chilled Orange, Apple, and Cranberry Juices		Doubletree Cookie Break Freshly Baked Doubletree by Hilton Cookies (with nuts) Assorted Sodas or Bottled Water	<i>\$9</i>
Executive Continental Variety of Sweet & Traditional Breakfast Breads, Muffins and Pastries with Fresh Preserves and Butter Assortment of Bagels & Cream Cheese	\$15	Munchies Madness Mini Pretzels, Carrot & Celery Sticks with Ranch Dip Assorted Sodas and Bottled Water	\$9
Cereals & Milk Yogurt and Sliced Seasonal Fresh Fruits Assorted Chilled Juices (Orange, Cranberry and Apple)		Mid-Morning Break Freshly Brewed Coffee Service Selection of Specialty Teas and Bottled Water Assortment of Diet and Regular Soft Drinks	\$11
BUFFETS Minimum of 25 Guests, One Hour Service	4	Healthy Habits Granola Bars, Trail Mix and Chips	\$12
French Toast Buffet Orange Scented French Toast Sprinkled with Cinnamon and Vanilla Accompanied with Berry Compote and Maple Syrup Crisp Bacon and Sausage Patties or Links Scramble Eggs Assortment of Breakfast Breads & Pastries with Fresh Preserves and Butter	\$16	Assorted Sodas & Bottled Water Sweet & Savory Assortment of Fresh Baked Cookies and Brownies Cheese Cubes, Crackers and Fruits Assorted Sodas and Bottled Water	\$12
Assorted Chilled Juices (Orange, Cranberry and Apple)		The Munchies Traditional Chex Party Mix	\$15
The Metropolitan Fresh Fluffy Scrambled Eggs Served with Topping of Cheddar & Pepper Jack Cheese, Mushrooms, Peppers, Onions and Salsa Accompanied by Crisp Bacon, Sausage Patties or Links	\$19	Individual Bags of Cheetos, Pretzels, Potato Chips Snickers, Milky Way Bars and M&M's Freshly Brewed Regular and Decaffeinated Coffee Selection of Specialty Teas and Bottled Water Assortment of Diet and Regular Soft Drinks	
Choice of Breakfast Potatoes or Grits Assortment of Breakfast Breads and Pastries with Fresh Preserves and Butter Chilled Orange, Apple, and Cranberry Juices		Movie Time Buttered Popcorn, Licorice Sticks and M&M's Freshly Brewed Regular and Decaffeinated Coffee Selection of Specialty Teas and Bottled Water Assortment of Diet and Regular Soft Drinks	\$14
Buffet Breakfast- Enhancement	\$8	·	
Omelet Station* Freshly Made Omelets with choice of Ham, Sausage, Bacon, Cheddar Cheese, Spinach, Red Onions, Sweet Bell Peppers and Mushroom *Station requires a Chef at \$75		Chocoholic Delight Jumbo Chocolate Chip Cookies, Chocolate Covered Strawbe Chocolate Fudge Brownies, Chocolate Milk Freshly Brewed Regular and Decaffeinated Coffee Selection of Specialty Teas and Bottled Water	\$14 erries

Assortment of Diet and Regular Soft Drinks

ALL DAY BREAK PACKAGE \$50

All Day Coffee, Sodas and Bottled Waters

PRE-MEETING

Variety of Sweet & Traditional Breakfast Breads, Muffins and Pastries with Fresh Preserves and Butter Sliced Seasonal Fresh Fruits Chilled Orange, Apple, and Cranberry Juices

MID MORNING REFRESH

Replenished Coffee & Specialty Teas Sodas & Bottled Water

LUNCH

(Select One)
Mexican Fiesta
Classic Deli Platter
Southern Lunch Buffet

MID AFTERNOON

(Select One) Doubletree Cookie Break Munchies Madness Healthy Habits

A LA CARTE

REGULAR COFFEE & DECAF	\$42/GAL
SOFT DRINKS & BOTTLED WATERS	\$3/EA
LEMONADE OR ICED TEA	\$10/CF
ASSORTED JUICES	\$13/CF
COOKIES/BROWNIES	\$22/DOZ
DANISH/CROISSANTS/MUFFINS	\$26/DOZ
FRUIT KABOBS W/ YOGURT DIP	\$7/EA
GRANOLA BARS	\$3/EA
INDIVIDUAL YOGURT CUPS	\$3/EA
CHIPS & DIP	\$4.25 PP
DRY SNACKS	\$20/LBS
MIXED NUT MIX	\$24/LBS
INDIV BAGS OF SALTY SNACKS	\$3/EA

EXECUTIVE MEETING PACKAGE \$65

All Day Coffee, Sodas and Bottled Waters

PRE-MEETING

Variety of Sweet & Traditional Breakfast Breads, Muffins and Pastries with Fresh Preserves and Butter Assortment of Bagels & Cream Cheese Cereals & Milk Yogurt and Sliced Seasonal Fresh Fruits Chilled Orange, Apple, and Cranberry Juices

MID MORNING REFRESH

Replenished Coffee & Specialty Teas Sodas & Bottled Water

LUNCH

(Select One) Executive Deli Platter Southern Lunch Buffet Italian Feast

MID AFTERNOON

(Select One) Sweet & Savory Healthy Habits The Munchies

ALL DAY CONT' BEVERAGE BREAK

\$15

Freshly Brewed Regular and Decaffeinated Coffee Selection of Specialty Teas and Bottled Water Assortment of Diet and Regular Soft Drinks

LUNCH

All menus served with Sweet Iced Tea, Coffee and Iced Water 60 minute service and 25 guests minimum

BUFFET SERVICE

SOUTHERN LUNCH BUFFET \$21 **BOXED LUNCH** \$15 Fresh Mixed Greens Salad with Cherry Tomatoes, Cucumbers, Fresh Pasta Salad or Seasonal Fruit Salad Julienne Carrots and Shredded Cheese Bag of Gourmet Chips and a Pickle Spear **Assorted Dressings** Freshly Baked Cookie Entrée (Select One) -Choose One Sandwich-Southern Fried Chicken Select a Deli Sandwich Barbeque Pulled Pork Tuna Salad, Chicken Salad, Roast Beef, Sides (Select Two) Turkey Breast or Honey Ham 3 Cheese Mac & Cheese, Select a Cheese: Pepper Jack, Provolone or Cheddar Cheese Collard Greens or Green Beans Select Bread: White or Wheat Breads Desserts Accompanied by Lettuce and Tomato with **Chef Choice** Mustard, Mayonnaise

GARDEN BAR \$15

Grilled Chicken

Fresh Mixed Greens served with Tomatoes, Cucumbers, Sliced Onion, Shredded Carrots, Croutons, and Shredded Cheese with an assortment of Salad Dressings Freshly Baked Cookies

MEXICAN FIESTA \$21

Mexican Chop Salad

Entrée

Chicken Fajita with Onions & Bell Peppers Beef Fajita with Onions and Bell Peppers

Sides

Spanish Rice

Refried Beans and Flour or Corn Tortillas

Desserts

Chef's Choice

ITALIAN LUNCH BUFFET \$23

Fresh Mixed Green Salad with Cherry Tomatoes, Cucumbers, Julienne Carrots and Shredded Cheese Assorted Dressings

Entrée (Select One Entrée)

Chicken Marsala

Meat Lasagna

Sides (Select Two)

Sautéed Green Beans

Mushroom Risotto

Garlic Bread

Desserts

Chefs Choice

CLASSIC DELI PLATTER \$20

Fresh Mixed Green Salad and Assorted Dressings

Red Skin Potato Salad or Pasta Salad

 ${\bf Selection\ of\ Deli\ Meats:\ Fresh\ Turkey,\ Roast\ Beef,\ Honey\ Ham}$

Accompanied with Cheddar, Swiss, Provolone Cheeses

Accompanied with Assorted Breads

Appropriate Condiments and Relish Tray

Homemade Potatoes Chips

Doubletree Chocolate Chip Cookies or Brownies

DINNER

All menus served with Sweet Iced Tea, Coffee and Iced Water 90 minute service and 25 guests minimum

BUFFET SERVICE

TASTE OF THE SOUTH

Fresh Mixed Greens Salad with Cherry Tomatoes, Cucumbers, and Julienne Carrots & Shredded Cheese Assorted Dressings
Soup of the Day

Entrées

"Chicken Your Way" – (Grilled, Baked, Fried, Even Add BBQ Sauce) Barbeque Pulled Pork, Barbeque Spare Ribs, Jack Daniels Glazed Pork Loin Fried Catfish or Baked Tilapia

Sides (Select Two Sides)

3 Cheese Macaroni and Cheese, Mashed Potatoes, Rice Medley, Collard Greens, Green Beans or Vegetable Medley

Dessert

Peach Cobbler, Pecan Pie, Cheese Cake (Raspberry Sauce)

\$28 One Entrée

\$36 Dual Entrée

ITALIAN FEST

Fresh Mixed Greens Salad with Cherry Tomatoes, Cucumbers, And Julienne Carrots & Shredded Cheese Assorted Dressings and Garlic Bread Entrée

Bronzino Fish, Spaghetti Bolognese, Chicken Marsala, Meat Lasagna

Sides (Select Two)

Penne with Tomato Sauce, Pesto or Alfredo Sauce Sautéed Green Beans, Spinach or Mushroom Risotto

Dessert

Carrot Cake, Pecan Pie, Cheesecake (Raspberry Sauce)

\$24 One Entrée

\$36 Dual Entrée

PLATED DINNER

All plated entrees include Fresh Garden Salad with Two Dressing Choices, Warm Rolls & Butter, Sweet Tea, Coffee & Iced Water

HERB MARINATED GRILLED CHICKEN BREAST \$25

HONEY GLAZED PORK LOIN \$26

GRILLED SALMON FILET \$30

GRILLED TENDERLOIN WITH WILD MUSHROOM SAUCE

\$37

Accompaniment (Select One) Roasted Garlic Mashed Potatoes 3 Cheese Macaroni and Cheese Mushroom Risotto

Vegetable (Select One) Fresh Seasonal Vegetable Medley Green Bean Amandine Sautéed Spinach

Dessert (Select One) Cheesecake with Raspberry Sauce Flourless Chocolate Cake (Gluten Free) Pecan Pie

COCKTAIL HOUR

SPINACH DIP & TORTILLA CHIPS Crisp Tortilla Chips with Warm Spinach Dip (serves 50)	\$110	VEGETABLE CRUDITE An Assortment of Vegetables Presented with Buttermilk Ranch Dressing (serves 25)	\$75
HARVEST OF FRESH FRUIT Sliced Seasonal Melon, Seasonal Berries and Honey Yogurt (serves 25)	\$75	CHEESE DISPLAY An Assortment of Domestic Cheeses Water Crackers & Lavosh (serves 50)	\$150

R E	CEP	TION	
COLD AND HOT PRICED PER 50	A	ACTION STATIONS Stations Require \$100 Attendant per Station, One Station	
SHRIMP COCKTAIL Cocktail Sauce & Lemons	\$MKT	Guests, 90 minutes serve time, three station minimum aff	ter 4pm
TOMATO BRUSCHETTA	\$110	PASTA STATION Tortellini & Penne Pasta with Alfredo, Marinara or Meat S	\$16 Sauce
CUCUMBER ROUNDS WITH SMOKED SALMON	\$ 150	(Select One) Grilled Chicken and Assorted Condiments	
SPRING ROLLS with Sweet Chili Soy Sauce	\$ 200	*Add Shrimp or Scallops \$5.00	
MAC N CHEESE BITES	\$250	ORIENTAL STIR FRY STATION Tender Chicken and Market Fresh Shrimp	\$18
BACON WRAPPED SCALLOPS	\$200	Marinated in a Light Teriyaki Sesame Sauce Sautéed with Chinese Vegetables	
MINI CRAB CAKES	\$MKT	(Peas, Squash, Zucchini, Bokchoy, Broccoli, Carrots and Lo Mein)	
BBQ MEATBALLS	\$200	SLIDER STATION Pull Pork, French Dip, Beef, Chicken and Short Rib Slider Assorted Condiments	\$20
		PRIME RIB OF BEEF	\$350
		Peppercorn Crusted served with Horseradish Cream and R Rolls (serves 40)	
		HONEY BAKED HAM Served with Spicy Mustard and Potato Rolls (serves 50)	\$325
		HERB ROASTED TURKEY Served with Pesto Mayo and Potato Rolls (serves 50)	\$175
		MOJO PORK LOIN Cuban spiced served with Mojo and Dijon Aioli Sauces (serves 40)	\$200

BEVERAGE & BAR

Beverage Options Include Fully Stocked Bars, featuring a Selection of
Resort Deluxe Cordials, Liquors, Select Red and White Wine, Assorted Premium, Import and Domestic Beer,
Soft Drinks, Mineral Waters, Juices and Mixers, Priced Per Person for a Specified Period of Time
Bartender Charges are based on a Final Guarantee and are not Subject to Reduction

PER DRINK HOST & CASH BAR OPTIONS

HOST BAR – DRINKS CHARGED TO MASTER		CASH BAR – GUESTS PURCHASE DRINKS	
Cocktails (Premium)	\$9.00	Cocktails (Premium)	\$10.00
Cocktails (Call)	\$7.00	Cocktails (Call)	\$7.00
Wine	\$6.00	Wine	\$7.00
Domestic Bottled Beer	\$4.00	Domestic Bottled Beer	\$5.00
Import Bottled Beer	\$5.00	Import Bottled Beer	\$6.00
Cordials	\$9.00	Cordials	\$10.00
Soft Drinks	\$3.00	Soft Drinks	\$3.00
Bottled Water	\$3.25	Bottled Water	\$4.00

PREMIUM BRANDS: Dewar's White Label Scotch of Jack Daniels Bourbon of Seagram's VO Whiskey of Smirnoff Vodka Beefeater Gin of Bacardi Rum of Sauza Gold Tequila

A \$100.00 bar attendant fee will apply per bar for up to 4 hours

Cashiers are required for cash bars at \$100.00 per cashier for up to 4 hours

Amount of Cashiers required is at the hotel's discretion

Additional charges apply for each bartender and cashier beyond 4 hours.

BEVERAGES OFFERED PER PERSON, PER HOUR

Call Brands Per Person*

Two Hours\$25.00 per personThree Hours\$38.00 per personFour Hours\$51.00 per person

Beer, Wine and Soda Bar Per Person *

Two Hours\$20.00 per personThree Hours\$30.00 per personFour Hours\$40.00 per person

Tableside Wine Service with Dinner Available @ \$ 8.00*per person

GENERAL INFORMATION

We graciously anticipate providing you with our outstanding hospitality, food and service. Our experienced and professional catering staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

Guest Room Amenities

An array of specialty gifts is available through the Hotel for delivery to guestrooms. Please ask your Sales Manager for a complete list of creative possibilities.

Food and Beverage Service Policies:

It is required that all food and beverage service at the Doubletree Suites by Hilton Atlanta Galleria be provided by the Hotel. The sale and service of all alcoholic beverages is regulated by the state of Georgia, and the Doubletree Suites by Hilton Atlanta Galleria is responsible for the administration of these regulations.

Guarantees

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The Hotel will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A \$15.00++/person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

Function Rooms/Signage

Doubletree Suites by Hilton Atlanta Galleria reserves the right to re-allocate event space based on levels of business, increases or decreases in attendance, or maintenance issues. Signs or decorations brought into the hotel by the guest must be approved prior to arrival.

Registration tables and signage/banners may be located outside the immediate entrance to the respective function room only.

Prices/Surcharges

A customary service charge will be added by the Hotel to all charges per banquet event orders at a rate of 22% events. In the state of Georgia, this service charge is subject to 6% sales tax. These charges will be noted on your banquet event order as (++). The following surcharges/labor charges will apply:

- *\$50.00++ surcharge for plated meals of less than 25 people
- *A minimum guarantee of 25 people is required for buffet service. One single- sided buffet line will be provided for every 75 people guaranteed.
- *\$75.00++ bartender charge per bartender for up to 3 hours (Additional hours will be charged at \$30.00++/bartender/hour). Bartender charges for Unlimited Package Bars will be waived.
- *A cashier charge of \$75.00++ is required for all cash bars
- *\$75.00++ Uniformed Chef charge for in- room preparation or carving for one and one half-hours per Chef

Entrée Selection

Selection of all sit down menus is limited to one entrée item. If you desire to offer your guests more than one item, our Chef will be glad to prepare a customized duet plate for your group. Please refer to Prices/Surcharges listed above for exceptions. Consideration will be taken for medical, vegetarian or religious needs. In these instances, the exact number of special substitute entrees is to be specified with the guarantee received 48 hours prior to the event and will be charged the same price.

Seating/Linen

Round tables of 10 people are the standard for breakfast, lunch and dinner. The Doubletree Suites by Hilton Atlanta Galleria provides quality linens using White or Black.

Please add 22% service charge and 6% state tax to all charges. All prices are subject to change until signed Banquet Event Orders are received in the Catering Office.