



## BANQUET & EVENT MENUS

Callaway Gardens<sup>®</sup>

- BREAKS
- BREAKFAST | BRUNCH
- LUNCH
- RECEPTION
- DINNER
- BEVERAGES

## ALL DAY BREAK PACKAGE | 29

For your convenience, we have designed the perfect all-day coffee break to meet your needs. Morning items are available from 7:00AM to 12:00PM and afternoon items are available from 1:00PM to 5:00PM. Our All Day Break Package includes all morning and afternoon items listed below and freshly brewed Coffee, Decaffeinated Coffee and Herbal Teas

## THE MORNING BREAK | 18

Fresh Diced Seasonal Fruit and Berries  
Assortment of Sliced Breakfast Breads, Scones and Muffins, including Gluten Free Options  
Bagels with Regular and Flavored Cream Cheese  
Greek and Fruit Yogurts

*Chef's Daily rotation of the following hot items, served for the first two hours:*

Bacon, Egg & Cheese on English Muffins | Sausage, Egg & Cheese Biscuits | Ham, Egg & Cheese on Croissants | Chicken Biscuits | Bacon, Egg & Cheese Biscuits

Natural Fruit Juices, Cold Cereals and Milk

Mid-morning addition of Dried Fruits and Granola Bars at 10AM

## THE AFTERNOON BREAK | 16

Assorted Sodas, Still and Sparkling Mineral Waters

Fresh Whole Fruit

Selection of packaged Chips and Salty Snacks

Chocolate Brownies, Blondies or Assorted Cookies

Chef's Table Crisp Vegetables with Vidalia Onion Dip

*Chef's Daily rotation of the following items:*

Gourmet Hummus with Pita Crisps | Soft Pretzels with Stone Ground Mustard  
Artisan Cheeses | Spinach Dip with Tortilla Crisps

Chef's selection of Sweet Treat, Chocolate Snack, and Dried Fruit





## MORNING BREAKS

*All Morning Breaks include our Morning Stretch Beverage Service.*

### MORNING STRETCH | 8

Proudly featuring freshly brewed Coffee, Decaffeinated Coffee, Herbal Teas, And Natural Fruit Juices

### HOLLY BREAK | 15

Fresh Diced Seasonal Fruit and Berries  
Assortment of Breakfast Breads and Muffins, including Gluten Free Options  
Assortment of Greek and Fruit Yogurts

### TRILLIUM BREAK | 16

Fresh Diced Seasonal Fruit and Berries  
Bagels with Regular and Flavored Cream Cheese  
Pecan Granola Crunch and Yogurt Parfaits  
Chef's Selection of two Seasonal Fruit Smoothies

### SOUTHERN OAK BREAK | 16

Fresh Diced Seasonal Fruit and Berries  
Assortment of Breakfast Breads and Muffins, including Gluten Free Options  
Buttermilk Biscuits with Sage Pork Sausage



## AFTERNOON BREAKS

*All Afternoon Breaks include our Afternoon Recess Beverage Service.*

### AFTERNOON RECESS | 8

Proudly featuring freshly brewed Coffee, Decaffeinated Coffee and Herbal Teas  
Chilled Coca-Cola® products, Bottled Still and Sparkling Waters

### IRONWOOD BREAK | 16

Warm Soft Pretzels with Beer Cheese Dip  
Celery and Carrots with Ranch  
Apple Slices with Hot Caramel

### LOBLOLLY BREAK | 16

Chef's Table Crisp Vegetables with Vidalia Onion Dip  
Gourmet Hummus with Pita Crisps  
Bowls of Nuts and Yogurt Pretzels  
Diced and Whole Seasonal Fruits

### SWEET LEAF BREAK | 17

White and Dark Chocolate dipped Strawberry Skewers  
Chocolate Fudge Brownies and Blondies  
White Chocolate Pretzel Rods  
Black and White Cookies



## BEVERAGE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas | 53 per gallon  
 Hot Chocolate, Iced Tea, Lemonade, Fruit Punch | 36 per gallon  
 Assorted Sodas, Bottled Waters and Bottled Juices | 3 each

## BAKED GOODS BY THE DOZEN

Assorted Cookies | 34 per dozen  
 Jumbo Pretzels with Stoneground Mustard | 32 per dozen  
 Chocolate Fudge Brownies | 34 per dozen  
 Breakfast Breads, Scones and Muffins | 36 per dozen  
 Bagels with Cream Cheese | 48 per dozen  
 Egg, Ham and Cheese Croissants | 46 per dozen

## SNACKS AND TREATS

Granola Bars and Nutri-Grain Bars | 3 each  
 Whole Fresh Fruits | 2 each  
 Tortilla Chips and Salsa or Kettle Chips and Dip | 21 per pound  
 Mixed Nuts | 21 per pound  
 Spicy Dry Snacks | 21 per pound  
 Assorted Fruit and Greek Yogurts | 4 each



## BREAKFAST TABLES

*Our Breakfast Tables proudly feature freshly brewed coffee, decaffeinated coffee and herbal teas, natural fruit juices, sweet creamery butter, fruit preserves and jams.*

### AZALEA TABLE | 24

Scrambled Eggs  
Crisp Applewood Smoked Bacon  
Sage Link Sausage  
Country Breakfast Potatoes  
Hot Oatmeal with Dried Fruits  
Assorted Sliced Breakfast Breads, Scones, and Muffins, including Gluten Free Options  
Diced Seasonal Fresh Fruit and Berries

### HICKORY TABLE | 26

Diced Seasonal Fresh Fruits  
Scrambled Eggs with Grated Cheddar Cheese  
Callaway Gardens Speckled Heart® Grits  
Griddled Yukon Breakfast Potatoes  
Crisp Applewood Smoked Bacon  
Sage Link Sausage  
Buttermilk Biscuits with Country Gravy  
Assorted Sliced Breakfast Breads, Scones and Muffins, including Gluten Free Options

## ENHANCEMENTS

Chilled Coca-Cola® products, Bottled Still and Sparkling Waters | 3  
Individual Greek and Fruit Yogurts | 4  
Made to Order Omelet Station\* | 8  
Fruit Smoothie Station\* | 7  
Belgian Waffle Station\* | 7

Surcharge of \$100 will apply to groups under 25 guests

(\*) indicates Chef's fee of \$125 required

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.





## GET TOGETHER | 39

*Our Get Together Menu proudly features freshly brewed coffee, decaffeinated coffee, herbal teas, and natural fruit juices.*



Diced Seasonal Fresh Fruits

Sliced Breakfast Breads, Muffins and Scones, including Gluten Free Options

Vine Ripened Tomatoes, Fresh Mozzarella, Shredded Basil and Balsamic Glaze

Scottish Smoked Salmon with Classical Condiments

Imported & Domestic Cheese Display, Gourmet Crackers and French Bread

Scrambled Eggs, Grilled Roma Tomatoes and Fresh Basil

Applewood Smoked Bacon and Sage Link Sausage

Carved Herb Roasted Ribeye of Beef, Natural Au Jus, Horseradish Crème

Sweet Potatoes Au Gratin

Assorted European Pastries and Chocolate Mousse Martinis

Omelet Station

*Omelets prepared to order with a variety of fresh fillings:*

Baby Spinach | Sautéed Mushrooms | Tomato | Imported Cheeses |  
Smoked Ham | Onion | Sweet Peppers | Bacon

Surcharge of \$250 will apply to groups under 50 guests

Chef's fee and Carver's fee of \$125 each, required

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.



## LUNCH TABLES

*Our Lunch Tables proudly feature freshly brewed coffee, decaffeinated coffee, herbal and iced teas.*

### SUGARBERRY TABLE | 36

Old Fashioned American Potato Salad  
Sweet and Sour Coleslaw  
Bourbon Glazed Pulled Pork  
Southern Fried Chicken  
Savory BBQ Corn  
Roasted Garlic Fingerling Potatoes  
Country Green Bean Casserole, Bacon and Tobacco Onions  
Honey Cornbread Muffins  
White Chocolate Bread Pudding, Caramel Sauce

### SILVERBELL TABLE | 32

Minestrone Soup  
Black Eyed Pea and Roasted Corn Salad, Cilantro Vinaigrette  
*Artisan Hand Crafted Sandwiches of the following:*  
Roasted Turkey, Smoked Provolone, Lettuce, Tomato, and Pesto Mayonnaise  
on Ciabatta | Heirloom Tomato, Mozzarella, Fresh Basil, Sun Dried Tomato  
Tapenade on Focaccia | Grilled Chicken Breast, Swiss Cheese, Applewood  
Smoked Bacon, Lettuce, Tomato, on Sourdough Loaf  
Kettle Potato Chips  
Cappuccino Chocolate Mousse Martinis



**SOUTHERN MAGNOLIA TABLE | 33**

Field Green and Crisp Vegetable Salad

Pasta Salad Primavera

Assortment of Deli Favorites including:

Roast Beef, Shaved Ham, Italian Salami, Smoked Turkey, Swiss, and Cheddar Cheeses

Presented with Dill Pickles, Lettuce, Onions, Tomatoes, Sandwich Breads, and Kaiser Rolls

Kettle Potato Chips

Classic Pecan Pie and Lemon Bars

**WHITE OAK TABLE | 34**

Field Green and Crisp Vegetable Salad

Sweet and Sour Coleslaw

Hot Deli Sandwiches:

Turkey and Cheddar with Dijon Mayonnaise

Pastrami and Swiss with Spicy Mustard

Philly Cheesesteak with Caramelized Onions and Provolone Cheese

Kettle Potato Chips

New York Style Cheesecake and Lemon Bars

**GREEN ASH TABLE | 34**

Tortilla Soup

Roasted Corn and Black Bean Salad

Grilled Chicken and Steak Fajitas

Presented with Lettuce, Jalapenos, Cheddar Cheese, Sour Cream, Guacamole, and Mild Salsa

Cilantro Tomato Rice

Steamed Flour Tortillas and Crisp Corn Tortillas

Caramel Flan and Sopapillas



## LUNCH PLATES

*Our Lunch Plates are served with choice of salad, choice of dessert, basket of bakery fresh breads with sweet creamery butter, freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.*

## SALAD SELECTIONS (select one)

### ARCADIAN SALAD

Arcadian Greens, Candied Pecans, Tomme Cheese, Cucumber, Grape Tomato, Green Apple Vinaigrette, and Buttermilk Ranch Dressings

### SMOKED BACON AND APPLE SALAD

Spinach, Arugula, Feta, Toasted Walnuts, Bacon, Cranberry, Fuji Apple, Honey Thyme Vinaigrette, and Buttermilk Ranch Dressings

### SIGNATURE CEASAR

Romaine, Garlic Crostini, Parmesan Crisp, Buttermilk Caesar

## ENTREES

### GRILLED SIRLOIN STEAK | 36

Roasted Fingerling Potatoes, Chef's Table Vegetables, Espresso Jus

### SOUTHERN CHICKEN MILANESE | 33

Herb Mashed Potatoes, Pickled Collards, Chef's Table Vegetables, Grilled Lemon, Bistro Pepper Sauce

### DIJON MAPLE GLAZED SALMON | 34

Jasmine Rice, Chef's Table Vegetables, Roasted Tomato



**PASTA BOURSIN | 32**

Marinated Chicken Breast, Sun Dried Tomatoes, Fresh Spinach, Prosciutto Ham, Boursin Garlic Cream

**BUFFALO RICOTTA AND SPINACH RAVIOLI | 30**

Sun-Dried Tomatoes, Wilted Spinach, Sautéed Mushrooms, Garlic Oil, Parmesan Cheese

**DESSERT SELECTIONS (select one)**

Key Lime Tart, Vanilla Whipped Cream, Raspberry Drizzle

Southern Red Velvet Cake, Fresh Berries, White Chocolate Drizzle

Classic Pecan Pie, Bourbon Anglaise, Candied Pecans

Lemon Cream Cake, Vanilla Whipped Cream, Fresh Berries

New York Cheesecake, Berry Compote

Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle, Vanilla Whipped Cream

**LUNCH ON THE GO | 20**

*Our Lunch on the Go features whole fresh seasonal fruit, sweet and sour coleslaw, kettle potato chips, a cookie for dessert, condiments, and a soft drink or bottled water. \*If more than two sandwich selections are requested, please add an additional \$2.00 per person.*

*Select two (2) from the following choices of artisan hand crafted sandwiches:*

Southern Chicken Salad, Tomato, and Arcadian Greens

Roast Beef, Boursin Cheese, Leaf Lettuce, and Tomato

Turkey, Provolone, Tomato, and Spring Mix

Grilled Chicken Breast, Chipotle Wrap, Sun-Dried Tomato Ranch, with Arcadian Greens

Italian Sub; Ham, Turkey, Salami, Provolone, Basil Pesto, Leaf Lettuce, and Tomato

Balsamic Grilled Portobello, Roasted Red Peppers, Leaf Lettuce, and Tomato





## TIME TO MINGLE MENU

*Our butler passed reception menu is limited to one hour of service.*

**CUSTOM RECEPTION PACKAGE WITH FOUR ITEMS | 30**

**CUSTOM RECEPTION PACKAGE WITH FIVE ITEMS | 32**

**CUSTOM RECEPTION PACKAGE WITH SIX ITEMS | 34**

*Select from the items below:*

### FROM THE OVEN

Chili-Lime Salmon Satay

Georgia Shrimp and Grit Cake

Bourbon and Boursin Chicken en Crouste

Quail Wellington

Tuscan Ratatouille Tart

Rock Shrimp and Andouille Kabob

### SERVED CHILLED

Mediterranean Antipasto Skewer

Forest Mushroom Profiterole

Red and Golden Tomato Bruschetta

House-cured Salmon with Boursin Crostini

Shrimp Shooter with Smoked Cocktail Sauce

Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp



## DISPLAYED HORS D'OEUVRES

*Minimum order of 50 pieces per item. Priced per piece.*



### SERVED HOT

- Chili-Lime Salmon Satay | 6
- Georgia Shrimp and Grit Cake | 5
- Bourbon and Boursin Chicken en Croute | 5
- Quail Wellington | 6
- Tuscan Ratatouille Tart | 5
- Rock Shrimp and Andouille Kabob | 6

### SERVED CHILLED

- Mediterranean Antipasto Skewer | 5
- Forest Mushroom Profiterole | 5
- Red and Golden Tomato Bruschetta | 4
- House-cured Salmon with Boursin Crostini | 5
- Shrimp Shooter with Smoked Cocktail Sauce | 5
- Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp | 4

## DISPLAYED RECEPTION

*Our displayed reception menu items make a great addition to any Butler Passed Reception or as a dinner table enhancement.*



### CRUDITÉ OF FRESH SEASONAL VEGETABLES | 8 per person

Buttermilk Ranch and Roasted Red Pepper Hummus

### ARTISAN CHEESE BOARD | 10 per person

Fresh and Dried Fruits, Jam, Crackers and Lavosh

### CHARCUTERIE DISPLAY | 12 per person

Imported Meats, Fresh Mozzarella, Gourmet Cheeses, Marinated Vegetables, Rustic Bread and Crackers

### MARINATED GRILLED VEGETABLE ASSORTMENT | 10 per person

Asparagus Spears, Zucchini, Bell Peppers, Yellow Squash, Mushroom Caps, Herbed Chevre Spread, Rustic Bread and Crackers

### SEASONAL FRUIT AND BERRIES | 9 per person

Honey Yogurt Dip

### WHOLE BAKED BRIE, PUFF PASTRY, APRICOT AND PECAN MARMALADE | 250

*Sliced French Baguette Crostini (Serves Approximately 40 Guests)*

### SEAFOOD ON ICE

Jumbo Poached Shrimp, Traditional Condiments ( per dozen) | 60

Jonah Crab Claw, Mustard Sauce ( per dozen) | 65

## STATIONS

Build your own "Walk Around" Dinner Buffet, Heavy Reception or enhance your Pre-Dinner Reception and Cocktail Hour. All prices are reflective of 1.5 hours of food service.

### PASTA BAR | 15

Cheese Tortellini, Whole Wheat Penne, Farfalle Pasta, Tomato Pomodoro, and Romano Cream Sauces. Served with Garlic Focaccia Bread, Sun Dried Tomatoes, and Parmesan Cheese (\$125 Attendant Fee Required)

### SHRIMP AND GRITS STATION | 17

Rock Shrimp, Bay Scallops, Andouille Sausage, Onions, Peppers, Sherry Pan Sauce, and Callaway Gardens Speckled Heart® Grits (\$125 Attendant Fee Required)

### MASHED POTATO BAR | 14

Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Bacon Pieces, Cheddar Cheese, Sour Cream, and Tobacco Onions

### GOURMET GREENS | 13

Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Crisp Bacon, Blue Cheese Crumbles, Cheddar Cheese, Red Onions, Black Olives, Grape Tomatoes, Fresh Spinach, Baby Mixed Greens, and House Made Dressings

### PAELLA STATION | 17

Spanish Chorizo, Roasted Chicken, Jumbo Shrimp, Saffron Rice, served with Cuban Bread in a Traditional Paella Pan

### SLIDER TRIO | 16

Angus Beef with Caramelized Onions, BBQ Pulled Pork with Pickled Slaw, Grilled Chicken Burgers, accompanied with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Grain Mustard, Tomato Ketchup, and Sliced Cheeses

### SWEET TREATS | 17

Chocolate Ganache Cupcakes, Key Lime Pie Shooter with Graham Crumble, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

Minimum of (2) stations per event.

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## CARVING STATIONS

*Our carving station menu items make a great addition to any Walk Around Reception or as a Dinner Table Enhancement.*

*(\$125 Attendant fee required per station)*

### **HERB CRUSTED BEEF RIBEYE | 400**

Dijon Mustard, Horseradish Cream, French Rolls

*(Serves approximately 30 guests)*

### **ROASTED BREAST OF TURKEY | 280**

Cranberry Relish, Peppercorn Aioli, French Rolls

*(Serves approximately 30 guests)*

### **CITRUS AND BLACK PEPPER MARINATED SALMON | 260**

Garlic Aioli, Creole Honey Mustard, French Rolls

*(Serves approximately 25 guests)*

### **COCA-COLA® GLAZED COUNTRY HAM | 300**

Stone Ground Mustard Sauce, French Rolls

*(Serves approximately 40 guests)*

### **WHOLE ROASTED TENDERLOIN OF BEEF | 450**

Pesto Aioli, Horseradish Cream, French Rolls

*(Serves approximately 30 guests)*

### **SMOKED ST. LOUIS STYLE RIBS (Priced Per Person) | 12**

Dry-rubbed and served with Carolina Mustard, Memphis Sweet, and Texas Spicy Barbeque Sauces, French Rolls



## DINNER PLATES

*Our Dinner Plates are served with your choice of salad and dessert, basket of fresh bread with sweet creamery butter, and include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.*

## SALAD SELECTIONS (select one)

### ARCADIAN SALAD

Arcadian Greens, Candied Pecan, Tomme Cheese, Cucumber, Grape Tomato, Green Apple Vinaigrette, and Buttermilk Ranch Dressings

### SMOKED BACON AND APPLE SALAD

Spinach, Arugula, Feta, Toasted Walnuts, Bacon, Cranberry, Fuji Apple, Honey Thyme Vinaigrette, and Buttermilk Ranch Dressings

### SIGNATURE CEASAR

Romaine, Garlic Crostini, Parmesan Crisp, Buttermilk Caesar

## ENTREES

### POTATO CRUSTED HALIBUT | 42

Chef's Table Vegetables, Tomato Vinaigrette, Parmesan Risotto

### GRILLED PORK CHOP | 38

Heirloom Potatoes, Roasted Apples, Baby Vegetables

### HERB ROASTED CHICKEN | 37

Root Vegetable Succotash, Broccolini, Candied Garlic Jus

### PAN SEARED SALMON | 39

Lemon Dill Buerre Blanc, Garlic Potato Cake, Sautéed Spinach, Chefs Table Vegetables

## FILET AU POIVRE | 62

Broccolini, Gorgonzola Beignets, Baby Carrots, Garlic Mashed Potatoes, Roasted Peppercorn Jus

## HERB ROASTED CHICKEN AND GRILLED SHRIMP | 59

Peppercorn Sauce, Sautéed Spinach, Rosemary Fingerling Potatoes, Chef's Table Vegetables

## FILET MIGNON AND POACHED MAINE LOBSTER TAIL | 85

Roasted Tomato Risotto, Grilled Asparagus, Lemon Buerre Blanc

## VEGETARIAN ENTREES

### BUTTERNUT SQUASH RAVIOLI | 36

Creamy Squash Puree, Sautéed Spinach, Caramelized Onion

### GRILLED VEGETABLE NAPOLEAN | 38

Zucchini, Summer Squash, Eggplant, Tomato Puree, Smoked Provolone

### FENNEL TEMPEH | 38

Seared Tempeh, Chickpeas, Red Pepper Coulis

## DESSERT SELECTIONS (select one)

Key Lime Tart, Vanilla Whipped Cream, Raspberry Drizzle

Southern Red Velvet Cake, Fresh Berries, White Chocolate Drizzle

Classic Pecan Pie, Bourbon Anglaise, Candied Pecans

Lemon Cream Cake, Vanilla Whipped Cream, Fresh Berries

New York Cheesecake, Berry Compote

Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle, Vanilla Whipped Cream



## DINNER TABLE

*Our Dinner Tables include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.*

### GREEN ASH TABLE | 49

Old Fashioned American Potato Salad  
Field Green and Crisp Vegetable Salad  
Smoked Beef Brisket, Molasses Barbeque Sauce  
Buttermilk Fried Chicken  
Corn Crusted Snapper, Chardonnay Shallot Reduction  
Andouille Sausage Hoppin' John  
Chef's Table Vegetables  
Honey Cornbread Muffins, Yeast Rolls  
Apple Cobbler, Vanilla Bean Custard Sauce  
Chocolate Bourbon Pecan Pie

### BUCKEYE TABLE | 54

Field Green and Crisp Vegetable Salad  
Marinated Grape Tomatoes, Mozzarella Cilengini, Basil, Balsamic Reduction  
Pan Seared Salmon, Lemon Beurre Blanc  
Beef Medallions, Sauce Forestiere  
Herb Roasted Chicken Breast, Natural Pan Jus  
Rosemary Fingerling Potatoes  
Chef's Table Vegetables  
Cheddar Biscuits, Yeast Rolls  
Red Velvet Cupcakes  
White Chocolate Bread Pudding, Caramel Sauce







## RED CEDAR TABLE | 62

Baby Lettuce Wedges, Rustic Croutons, Blue Cheese, Grape Tomatoes  
 Roasted Corn and Black Eyed Pea Salad, Cilantro Vinaigrette  
 Carved Roasted Prime Rib au Jus, Horseradish Cream  
 Herb Marinated Pork Chops, Mustard Jus  
 Smoked Beer Can Chicken  
 Chef's Table Vegetables  
 Mac-n-Cheese Casserole, Cracker Crumbs  
 Honey Cornbread Muffins, Yeast Rolls  
 New York Cheesecake, Berry Compote  
 Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle

*(Chef's fee of \$125 required)*

## CYPRESS TABLE | 45

Baby Field Greens, Poached Pears, Grape Tomatoes, Sweet Carrots, English Cucumbers  
 Roasted Vegetable, Feta and Couscous Salad  
 Southern Chicken Milanese, Bistro Pepper Sauce  
 Pan Seared Trout, Tarragon Butter  
 Sorghum Syrup Glazed Pork Tenderloin, Onion Marmalade  
 Broccolini and Roasted Tomatoes  
 Parmesan Risotto  
 Cheddar Biscuits, Yeast Rolls  
 Classic Pecan Pie  
 Lemon Cream Cake, Vanilla Whipped Cream

Surcharge of \$250 will apply to groups under 25 guests  
 Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.

## BEVERAGE SERVICE

All beverage functions must be arranged through the Conference Services Office. As a licensee, we are responsible for abiding by the regulations enforced by the State of Georgia regarding the sale of alcohol. Please ask your Catering Professional for a current listing of our wine cellar selections. Sponsored and Cash Bars are subject to a \$350 minimum.

## OPEN BAR

Premium or Extra Premium brand liquors, House Wine selections, Imported and Domestic Beers, Mineral Waters and Assorted Sodas.

(\$125 Bartender Fee per bar is required)

<b>One Hour Open Bar Per Person</b>	Premium		26	Extra Premium		29
<b>Two Hour Open Bar Per Person</b>	Premium		33	Extra Premium		36
<b>Three Hour Open Bar Per Person</b>	Premium		38	Extra Premium		41
<b>Four Hour Open Bar Per Person</b>	Premium		41	Extra Premium		44

<b>Three Hour Open Bar Per Person</b>	Beer & Wine Only		32
<b>Four Hour Open Bar Per Person</b>	Beer & Wine Only		35

## PREMIUM BRANDS

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Altos Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's VO Whiskey

## EXTRA PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila, Jack Daniels Bourbon, Dewar's White Label Scotch, Crown Royal Whiskey



## HOST BAR PRICES

*(\$125 Bartender Fee per bar is required)*

House Wines | 8 *(by the glass)*

Premium Brands | 8

Extra Premium Brands | 9

Domestic Beers | 5

Imported Beers | 6

Soft Drinks | 3

## CASH BAR PRICES

*(\$125 Bartender Fee per bar is required)*

House Wines | 10.50 *(by the glass)*

Premium Brands | 10.50

Extra Premium Brands | 12.50

Domestic Beers | 6.50

Imported Beers | 8

Soft Drinks | 4

*Our Cash Bar prices include Service Charge and Georgia state sales tax.*

