



Georgia World
Congress Center



2026 -2027
CATERING MENU

WELCOME TO ATLANTA

In the heart of Atlanta, the Georgia World Congress Center (GWCC) is the world's largest LEED-certified convention center. It encloses some 3.9 million feet of exhibition space and consists of three adjacent buildings, Buildings A, B, and C.

In total these buildings have twelve exhibit halls, 98 meeting rooms, and two ballrooms. GWCC hosts more than a million visitors each year and is the fourth-largest convention center in the United States.

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and, one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy

YOUR EXECUTIVE CHEF, BILLY VELASQUEZ



Our Executive Chef, Billy Velasquez, combines fresh local ingredients with seasonal specialties from various regions worldwide to craft exquisite cuisine at the Georgia World Congress Center. Chef Billy has served guests at the Georgia World Congress Center since 2012. Chef Billy has played a pivotal role in orchestrating large-scale events including the world's largest plated meal and various benchmark sporting events.

Billy's dedication to sustainable cooking and collaboration with fellow chefs reflects his commitment to ushering GWCC into a new era of exceptional food and service. to a new era of great food and service.

ALL DAY BREAKS

SWEET

- Assorted Breakfast Pastries (V) / 60.00 dz**
Chocolate and Butter Croissants, Fruit and Cheese Danish
- Assorted Miffy’s Muffins (AG, V) / 54.00 dz**
Blueberry, Banana Nut (N), Cranberry and Chocolate
- Assorted Breakfast Breads (V) / 8.00 pp**
Orange Cranberry, Lemon Blueberry and Marble
- Seasonal Sliced Fruit Platter (AG, VG) / 13.00 pp**
- Housemade No Bake Oatmeal Energy Balls (AG, V, N) / 84.00 dz**
Oatmeal, Chia Seeds, Almond Butter, Cranberries and Natural Honey
- Yogurt Parfaits (V) / 10.00 ea**
Topped with fresh seasonal fruit served with a side of granola
- Assorted Cookies (V) / 55.00 dz**
Chocolate Chip, Sugar and Oatmeal Raisin
- Gourmet Brownies (V) / 55.00 dz**
- Cupcakes (V) / 60.00 dz**
Chocolate, Vanilla and Red Velvet
Add a branded touch: customize cupcakes with your company logo, using edible toppers. +\$3.95 per cupcake
- Cinnamon Sugar Pretzel Bites (V) / 9.00 pp**
Sweet Bavarian pretzel bites served with vanilla bean glaze
Serving size, 3 bites per person
Mandatory Attendant Required
- Whole Fruit (AG, VG) / 45.00 dz**

SAVORY

- Deluxe Mixed Nuts (AG, VG, N) / 42.00 lbs**
- Potato Chips and French Onion Dip (V) / 6.00 pp**
- Tortilla Chips and Salsa (AG, VG, DF) / 6.00 pp**
- Traditional Pretzel Bites/ 9.00 pp**
Salted Bavarian pretzel bites served with local IPA mustard
Serving size, 3 bites per person
Mandatory Attendant Required

INDIVIDUALLY PACKAGED SNACKS

- Charcuterie Snack Packs / 168.00 dz**
Choose from Genoa Salami, Pepperoni or Sopressata
- Charcuterie Snack Packs (AG) / 178.00 dz**
Choose from Genoa Salami, Pepperoni or Sopressata
- Packaged Cheese Sticks / 39.00 dz**
- Bagged Chips / 60.00 dz**
Classic and Barbecue Lays, Nacho Cheese and Cool Ranch Doritos, Cheetos and Fritos
- Smartfood White Cheddar Popcorn / 72.00 dz**
- Granola Bars (May Contain Nuts) / 44.00 dz**
Individually packaged, Featuring: Nature Valley
- Energy Bars / 84.00 dz**
Featuring: Clif and Kind Bars
- Dried Fruit and Nut Mix (N) / 84.00 dz**
Featuring: Truly Good Foods
- Mixed Nuts (N) / 84.00 dz**
Featuring: Truly Good Foods
- Yogurt (AG, V) / 5.50 ea**
Includes Vanilla, Strawberry and Blueberry



DIETARY KEY
AG - AVOIDING GLUTEN **VG** - VEGAN
V - VEGETARIAN **N** - CONTAINS NUTS

A \$175 transfer fee will be applied if catering needs to be moved from one room to another

REFRESHMENTS

BY THE GALLON (3 GALLON MINIMUM)

Each beverage type (regular coffee, decaf, hot tea, sweet tea, unsweet tea, and lemonade) requires its own 3-gallon minimum. Types cannot be combined to meet the minimum.

- Freshly Brewed “Change Please” Coffee / 86.00 gal
- Decaffeinated Coffee / 86.00 gal
- Hot Water and Assorted Tazo Teas / 86.00 gal
- Sweetened Iced Tea / 66.00 gal
- Unsweetened Iced Tea / 66.00 gal
- Lemonade / 66.00 gal

INDIVIDUAL

- Assorted Minute Maid Juices (12 oz.) / 6.00 ea
- Assorted Soft Drinks (12 oz.) / 6.00 ea
Coke products: Coke, Diet Coke, Sprite and Coke Zero
- Assorted Dunkin Iced Coffee (13.7 oz.) / 9.00 ea
Caramel, French Vanilla, Mocha and Original
- Dasani Bottled Water (12 oz.) / 6.00 ea
- Smart Water Bottled Water (20 oz.) / 7.00 ea
- Topo-Chico (Assorted Flavors) Water (12 oz) / 7.50 ea
- Gold Peak Sweetened Tea (16.9 oz) / 9.00 ea
- Gold Peak Unsweetened Tea (16.9 oz.) / 9.00 ea
- Energy Drinks / 9.00 ea
Energy Reign Storm or Monster Products
- Powerade / 7.00 ea

PACKAGES

ESPRESSO EXPRESS

Power requirements: 208V/20 amps
Personal Barista
Enjoy personal barista service from our espresso cart in your booth. Beverage offerings include cappuccino, espresso, latte and mocha.
One Attendant Included
300 (8 oz.) Beverage Cups
Service includes 2% milk, sugar, sugar substitute cups, sleeves and stirrers.
2500.00 PER DAY
Pricing is for a maximum of 8 hours. Additional hours are charged at 200.00 per hour.
No half day service.

DEHYDRATED FRUIT INFUSED SPA WATER

Refreshing spa water infused with dehydrated fruits for a crisp, elevated non-alcoholic beverage experience.
Each flavor requires its own 3-gallon minimum. Types cannot be combined to meet the minimum.
Spa Water / 200.00 PER 3-gal
Choose from: Triple Citrus (Lemon, Baby Mayan Lime and Orange), Cucumber Lemon Mint, Strawberry Mint, Ruby Citrus Refresher (Grapefruit, Pineapple, Lemon and Mint), Strawberry Dragon Fruit
Spa Water Refill / 180.00 PER 3-gal
Requires 24 hours to infuse

WATER COOLER RENTAL

Power requirements: 110V/20 amps
Dimensions: Length 13 in x Width 12.50 x Height 39.75
Includes Water Cooler & Cups
100.00 PER DAY
5 Gallon Water Jug / 50.00 ea

ENHANCEMENTS

Ripple Machine / 650.00 PER DAY
Want your logo added to your cappuccinos? Ripple Machines are available to print you logo on to cappuccino foam with edible food dye.
Cold Brew Coffee/ 350.00 PER DAY
Pricing includes 50 cups
Oat Milk / 150.00 PER DAY
Additional 8 oz. Beverage Cups / 6.00 EACH
Billed on consumption
Additional Barista / 250.00 up to 4 hours

KEURIG MACHINE RENTAL

Power requirements: 110V/20 amps
100.00 PER DAY
Keurig Coffee Supplies / 135.00 ea
24 K-cup package with assorted flavors: regular, decaf, and tea. Three one-gallon water jugs, cups, napkins, stirrers, creamers, and sweeteners



YOM ICE CREAM POPS

Premium custard ice cream push pops crafted locally in Atlanta.

20 Pops per Case

Choose up to (6) Flavors: Mango (Dairy Free), Strawberry, Orange Cream, Green Tea, Chocolate, Vanilla, Coffee, Butterscotch Pecan, GA Peanut Butter Chocolate Chip, Mint Chip

150.00 PER CASE | 10 CASE MINIMUM

Cart Rental Required / 250.00

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Power requirements: N/A

Provided Rolling Cart: 20.5 H in x 21.25 W in x 37.37 D in

POP-ABILITIES

Bring the smell of fresh popcorn to your booth!

250 Servings (8 oz.)

1175.00 PER DAY

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Additional Popcorn Box (250 units) / 425.00 cs

Power requirements: 110 Volt x 20 Amps – Single Phase

Provided Popcorn Cart: 53 H in x 17.5 W in x 24.5 D in

Set up requirements: 4ft counter required

BINDI ITALIAN GELATO CART

Authentic Italian gelato with a variety of premium flavors.

216 Servings (3 oz.)

Choice of (2) Flavors: Pistachio, Cappuccino, Vanilla, Chocolate, Sea Salt Caramel, Strawberry and Raspberry Sorbetto (Dairy Free).

1850.00 PER DAY | INCLUDES CART RENTAL

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Additional Servings / 8.00 per cup

Power requirements: 110 Volt x 20 Amps – Single Phase

Provided Gelato Cart: 9 H ft x 3.5 W ft x 7 L ft

SNOW CONES

Colorful snow cones made fresh on-site.

250 Servings

Choice of (1) Flavor: Strawberry, Blue Raspberry, Grape, Lime, Banana, Orange or Cherry

2000.00 PER DAY

Machine Rental Required / 200.00

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Additional Attendant / 100.00 up to 4 hours

Power requirements: 120V / 1450W

Countertop Equipment Dimensions: 16.5 W in x 24 H in x 12.5 D in

Set up requirements: 6 ft x 3 ft counter required

COTTON CANDY EXPERIENCE

Bring nostalgic joy to your event with fluffy, Live Action, made-to-order cotton candy in vibrant colors.

250 Servings (3 oz.)

Choice of (1) Flavor: Pink Vanilla, Blue Raspberry, Cherry, Strawberry, Pineapple, Birthday Cake, Orange, Banana or Grape

2125.00 PER DAY

Tabletop Spinner Machine Rental Required / 400.00

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Power requirements: 120V/1450W

Tabletop Spinner Dimensions: 24 W in x 24 D in x 36 H in

Set up Requirements: 6ft x 3ft counter required

FRESHLY BAKED COOKIE BAR

Delight guests with the comforting aroma and taste of cookies baked fresh on-site.

160 Cookies

Choice of (1) Flavor: Chocolate Chunk, Oatmeal Raisin, Butter Brown Sugar

1375.00 PER DAY | INCLUDES OVEN RENTAL

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Additional Case of (160) Cookies / 800.00 cs

Power Requirements:

Undercounter Cookie Oven:120 Volt x 1,440 Watts

Countertop Cookie Warmer: 110 Volt x 1000 Watts

Dimensions:

Undercounter Cookie Oven: 19 W in x 18 D in x 15 H in

Countertop Cookie Warmer: 13.5 W in x 19 D in x 26 H in

Set up Requirements: 6ft x 3ft counter required

SHAKE/SMOOTHIE BREAK

Fresh made-to-order smoothies or creamy milkshakes served from a cart.

Smoothie flavors: Strawberry and Mango

Milkshake Flavors: Chocolate, Vanilla, and Strawberry

Choice of Smoothies or Milkshakes

250 Servings (9 oz.)

2000.00 PER DAY | (1) ATTENDANT INCLUDED

Pricing is for a maximum of 6 hours. Additional hours are charged at 200.00 per hour. No half day service

Additional Servings / 6.00 ea

Power requirements: 110V/20 amps

Provided Rolling Cart, Dimensions: 72 W in x 36 D in x 44 H in

HÄAGEN-DAZS ICE CREAM

Premium hand-scooped ice cream served fresh.

Choice of (1) Flavor: Vanilla, Chocolate, Strawberry, Cookies & Cream, Dulce de Leche

Toppings Included: Sprinkles, Whipped Cream, Cherries.

800.00 PER 100 SERVINGS | (1) ATTENDANT INCLUDED

Cart Rental Required / 400.00

Additional Attendant / 250.00

75.00 per hour each additional hour

Power requirements: 120V / 10 Amps

Provided Stand Alone Freezer Dimensions: 51 W in x 32 D in x 41 H in

Set up requirements: 6 ft x 3 ft counter required

CINNAMON SUGAR NUT ROASTING

Warm, freshly roasted nuts with irresistible aroma.

175 Servings (75 in display, 100 live roasted) (3 oz.)

Choice of (1) Variety: Almonds, Pecans or Cashews

2150.00 PER DAY

Roaster Rental Required / 400.00

Display Rental Required / 400.00

Additional Servings / 8.00 per cup

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Power Requirements:

Roaster: 30A 3-Phase 277/480V

Display: 120 Volt x 1000 Watts

Set up Requirements: 6ft x 3ft counter required

THE SUGAR RUSH

Bring back the nostalgic feeling of the old candy store with some old and new sweets. Candy Market includes jars, scoops and candy bags.

Choose (5) Varieties from the following:

- Assorted Fruit Slices
 - Candy Corn
 - Chocolate Malted Milk Balls
 - Chocolate Peanut Butter Malt Balls
 - Gems (Cocoa) Compound
 - Good & Plenty
 - Gummy Peach Rings (AG)
- Gummy Bear Cubs (AG)
 - Jelly Belly Cocktail Classic (AG)
 - Jelly Belly Peach
 - Hersey Kisses (AG)
 - Hot Tamales
 - Skittles Original
 - Swedish Red Fish Minis
 - Peachies

950.00 PER DAY | MINIMUM SELECTION OF (5) TYPES OF CANDY, (5) POUNDS EACH

Set up Requirements: 6ft x 3ft counter required

INDIVIDUAL MEALS

Please note: Boxed Lunches and Bento Boxes use different packaging and cannot be combined in a single order.

Minimum of 10 types per item

CHEF'S BEST BOXED LUNCH (COLD)

Choose one sandwich or one salad

Boxed Lunches include a sandwich or salad entrée of choice, two sides and bottled water.

47.00 PER PERSON

SANDWICHES

Buckhead Turkey Club Hoagie

Turkey, Bacon, Romaine Lettuce, Tomato, and Garlic Aioli on Whole Wheat Hoagie Roll

Georgia Peach Turkey

Turkey, Georgia Peach Chutney and Caramelized Onions on Artisan Hoagie Roll

Pesto Chicken on Focaccia

Grilled Chicken, Pesto Aioli and Tomato on Focaccia

Roast Beef & Herb Baguette

Roast Beef, Horseradish Aioli, Baby Arugula, Caramelized Onions and Tomato on Herb Baguette

Ham & Swiss on Pretzel Roll

Honey Glazed Ham, Swiss Cheese, Arugula and Honey Mustard on Pretzel Roll

ZLT Wrap (AG, V)

Zucchini, Smoked Tomato Pesto and Pepperjack Cheese on Avoiding Gluten Wrap

Greek Veggie Wrap (VG, DF)

Hummus, Cucumber, Tomato, Kalamata Olives, Red Onion and Romaine in Spinach Tortilla Wrap

SALADS

Add chicken to any salad \$3.00

GWCC Signature House Salad (AG, VG)

Georgia Grown Artisan Greens, Grape Tomatoes, Cucumber, Carrot, Pickled Onion, Sunflower Seeds, Fresh Herbs, Maple Vinaigrette

Thai Noodle (AG, VG)

Toasted Tofu, Edamame, Shiitake Mushrooms, Chilled Glass Noodles, Teriyaki Sauce and Shaved Chow Chow Slaw

Caesar

Romaine, Shredded Parmesan, Garlic Croutons, and Creamy Caesar Dressing

SIDES

Choose (2) | All meals must have the same two sides.

- Fruit Salad (AG, VG, DF)
- Kettle Chips (AG, V)
- Harvest Grain Couscous and Quinoa Salad (VG, DF)
- Pasta Salad (V)
- Individually Wrapped Cookie
- Individually Wrapped Brownie (AG)
- Individually Wrapped Rice Krispie Treat

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CHEF’S LUNCH TO GO - BENTO BOX (HOT)

Bento Boxes are served with two sides and bottled water.

50.00 PER PERSON

OPTIONS

Ancho Spiced Chicken (AG)

Yellow Saffron Rice, Chipotle Cream, Roasted Corn Relish, Sweet Plantains

Korean BBQ Beef (AG)

Korean BBQ Beef, Jasmine Rice, Asian Cabbage

Mediterranean Falafel (AG, VG, DF)

Falafel, Quinoa and Brown Rice Pilaf, Roasted Sweet Potatoes and Tahini

Teriyaki Chicken (AG)

Jasmine Rice, Vegetables and Bok Choy, Teriyaki Glaze

Plant Based (AG, VG, DF)

Saffron Rice, Roasted Corn Relish Sweet Plantains

Teriyaki Vegetable (AG, VG, DF)

Jasmine Rice, Vegetables and Bok Choy, Teriyaki Glaze



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, whipped butter and Chef's choice of seasonal vegetable, iced tea, and water.

SALADS

GWCC Signature House Salad (AG, VG, DF) / 9.00

Georgia Grown Artisan Greens, Grape Tomatoes, Cucumber, Carrot, Pickled Onion, Sunflower Seeds, Fresh Herbs, Maple Vinaigrette

Caesar / 9.00

Romaine Spears, Shaved Parmesan, Garlic Croutons and Lemon Caesar Dressing

Southern (AG, V, N) / 9.50

Baby Greens, Mixed Berries, Spiced Pecans, and Goat Cheese with White Balsamic Vinaigrette

Citrus Fennel (AG, VG, DF, N) / 9.50

Mixed Greens, Orange Segments, Shaved Fennel and Toasted Almonds with White Balsamic Vinaigrette

Arugula & Pear (AG, V, N) / 9.00

Baby Arugula, Sliced Pear, Crumbled Blue Cheese and Candied Walnuts with Balsamic Vinaigrette

Roasted Beet & Burrata (AG, V) / 9.50

Roasted Gold and Red Beets with Creamy Burrata Cheese, Micro Arugula, Basil Oil and Sundried Tomatoes

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Groups under 50 people will be charged \$250 for service

ENTREES

Rosemary Lemon Chicken (AG) / 44.00

Garlic Herb Grilled Chicken Breast with Lemon Rosemary Jus served with Au Gratin Potatoes

Peppered Balsamic Chicken (AG) / 44.00

Balsamic Pepper Marinated Chicken Breast served with Roasted New Potatoes, Blistered Grape Tomatoes, and Pommerey Cream Sauce

Ancho Spiced Chicken Breast (AG) / 40.00

Served with Saffron Rice, Blistered Corn Relish and Lemon Jus

Pesto Garlic Chicken (AG) / 44.00

Served with Parmesan Crusted New Potatoes and Basil Cream Sauce

Beef Tenderloin (AG) / 55.00

Espresso Crusted Filet Mignon served with Pomme Puree and Kahlua Demiglace

Short-Rib (AG) / 48.00

Braised Short-Rib served with Local Gouda & Corn Grits, Cremini Mushrooms and Red-Wine Reduction

Miso Glazed Salmon (AG) / 52.00

Miso glazed salmon served with coconut jasmine rice and baby bok choy

Seared Seabass (AG) / 72.00

Sautéed Fennel, Buttered Risotto & Citrus Cream

Portabella Vegetable Stack (AG, VG) / 44.00

Herb Marinated Grilled Portabella Mushrooms, Squashes, Peppers, Onions and Spinach Served over Rich Marinara Sauce

5-Spice Tofu (AG, VG, DF) / 44.00

Chinese 5-spiced Tofu served with Coconut Jasmine Rice, Baby Bok Choy, Shiitake Mushrooms and Red Bell Peppers

Vegetable Lasagna Roll (V) / 44.00

Roasted Vegetables, Mozzarella and Seasoned Ricotta Rolled in Pasta Served over Tomato Basil Compote

DUET ENTREES

Grilled Petite Filet paired with Pan Seared Lemon Rosemary Chicken Breast (AG) / 73.00

Served with Roasted Garlic infused Mashed Potatoes and Caramelized Shallot Jus

Caribbean Chicken Breast accompanied with Jumbo Shrimp (AG) / 70.00

Served with Carribean-Style Rice, Citrus Glaze and Pineapple Relish

Espresso Crusted Petit Filet paired with Seared Salmon (AG) / 75.00

Served with Herbed Risotto, Kahlua Demi

CHILLED ENTREES

Tri-Colored Quinoa & Plant Based Citrus Chicken Salad (AG, VG, DF) / 40.00

Vegetable Quinoa, Blanched Kale, Sundried Tomatoes, Shaved Carrots, Green Goddess Dressing

Chophouse Bistro Steak Salad (AG, DF) / 50.00

Char-Fired Bistro Steaks, Wood-Roasted Mushrooms, Artichokes, Grilled Peppers, and Balsamic Vinaigrette

Antipasti Salad (AG) / 44.00

Romaine Hearts Wrapped in Prosciutto, Pesto Chicken, Fresh Mozzarella, Grilled Olives, Oven-Dried Tomatoes, Balsamic Reduction, and Lemon Basil Oil

Chilled Soy-Ginger Salmon (AG) / 52.00

Glazed Salmon, Thai Spiced Rice Noodles, Bok Choy and Red Peppers and Sweet Chile Glaze



COFFEE SERVICE

Included with all dessert selections
Available À la carte for \$3.00 per person

DESSERTS

Red Velvet Cake (V) / 11.00

Topped with Cream Cheese Frosting

New York Style Cheesecake (V) / 11.00

Topped with Strawberry Sauce

Carrot Cake (V,N) / 12.00

Topped with Cream Cheese Frosting and Toasted Walnuts

Rustic Apple Tart (V) / 11.00

Topped with Cinnamon Custard Sauce

Tiramisu Glass / 12.00

Espresso, Mascarpone and Bittersweet Chocolate

Chili Lime Fruit & Berries (AG, VG, DF) / 10.00

A Vibrant Medley of Fresh Seasonal Fruit and Berries, Tossed with Lime Juice and Finished with a Hint of Tajin

Coppa 3 Chocolates (AG, V, N) / 12.00

Delicious combination of Silky Dark, Milk, and White Chocolate Creams with a layer of Hazelnut Crunch

Coppa Mascarpone & Fragole (V) / 12.00

A Sponge Cake Base topped with Mascarpone Cream, Studded with Chocolate Chips, topped with Wild Strawberries, and Strawberry Sauce

Creme Brûlée & Berries (AG, V) / 12.00

A Layer of Raspberry Sauce topped with a Creamy Custard and decorated with Mixed Berries coated in Caramel

Chocolate Mousse Glass (AG, V) / 12.00

Rich Chocolate Mousse with a heart of Zabaione, topped with Chocolate Curls

Custom Logo Cupcakes (V) / 9.00

Chocolate, Vanilla and Red Velvet

Pricing includes branded edible topper

Add a branded touch: customize any dessert with your company logo, using edible toppers +\$3.95 per dessert

THE STEAKHOUSE TABLE

Iceberg Wedge Salad (AG)

Iceberg Wedge, Grape Tomatoes, Red Onions, Crisp Bacon, and Creamy Blue Cheese Dressing

Caesar Salad

Crisp Romaine, Parmesan, and Garlic Croutons with Classic Caesar Dressing

New York Strip Loin Cutlets (AG)

Herb Crusted Grilled New York Strip Steak with Red Wine Demi Glace topped with Roasted Mushrooms & Caramelized Shallots

Roasted Lemon Garlic Chicken (AG)

Served in Natural Jus

Grilled Salmon over Braised Spinach and Leek Confit (AG)

Sautéed Green Beans (AG, VG, DF)
Served with Herbed Tomatoes

Garlic Whipped Mashed Potatoes (AG, V)

Traditional Bread Pudding (V)
Served with Warm Caramel Sauce

Mixed Berry Fruit Crisp (V)
Served with Vanilla Whipped Cream

70.00 PER PERSON

MEDITERRANEAN MILE

Pita Bread (V)

Hummus (VG, DF) and Tzatziki (AG, V)

Greek Salad (AG, V)

Tomatoes, Cucumber, Olives, Feta, Romaine Lettuce, and Red Wine Vinaigrette

Cucumber and Chickpea Salad (AG, VG, DF)

Radicchio, Bell Pepper, Tomato, toasted Sesame Seeds and Lemon Tahini Dressing

Chicken Shawarma (AG, DF)

Roasted Chicken Thighs, Served with Preserved Lemon and Herbs

Baked Salmon (AG, DF)

Served with Cherry Tomatoes, Olives, Capers and Fresh Herbs

Mediterranean Yellow Saffron Rice (AG, VG, DF)

Served with Apricots

Grilled Vegetables with Za'atar (AG, VG, DF)

Baklava Bites (V, N)

Pistachio and Walnut Filling

Key Lime Mini Cheesecake (V)

60.00 PER PERSON

PAN ASIAN FLAVORS

Thai Rice Noodle Salad (AG, VG, DF)

Shredded Napa Cabbage, Carrots, Cilantro, Tri Color Peppers and Sweet Chili Vinaigrette

Chopped Salad (AG, VG, DF, N)

Blended Romaine Mix, Carrots, Edamame, Cilantro, Red Onions, Mandarin Oranges, Toasted Almonds and Ginger Soy Vinaigrette ***Contains Tamari**

Soy-Ginger Glazed Chicken Thighs (AG)

Finished With a Rich Soy-Ginger Glaze Garnished with Scallions and Sesame Seeds ***Contains Tamari**

Sticky Hoisin-Glazed Slow Roasted Pork Ribs (AG)

Glazed with a Sweet and Savory Sauce ***Contains Tamari**

Jasmin Coconut Steamed Rice (AG, VG, DF)

Toasted Coconut Flakes

Stir Fried Vegetables (AG, VG, DF)

Napa Cabbage, Bok Choy, Shitake Mushrooms, Peppers and Carrots

Classic Fortune Cookies (V)

Matcha Mini Cupcakes (V)

Moist Green Tea Matcha Sponge, Light Whipped Cream

Key Lime Yuzu Cheesecake Bites (V)

58.00 PER PERSON

THE COMPLETE DELI

Soup of Choice

Choose from Tomato Bisque (VG, DF), Broccoli Cheddar (V), Minestrone (VG, DF) or Sausage, Fennel and White Bean (AG)

GWCC Signature House Salad (AG, VG, DF)

Tender Georgia-grown artisan lettuces with grape tomatoes, shaved cucumber, julienned carrots, and pickled red onions, sunflower seeds, Balsamic Dressing

Southern Potato Salad (AG, V)

Roasted Baby Potatoes, Sweet Pickle Relish, pimentos, Eggs, Sweet Onions, and Herb-Mustard Vinaigrette

Georgia Peach Turkey

Turkey, Georgia Peach Chutney and Caramelized Onions on Artisan Hoagie Roll

Roast Beef Sandwich

Roast Beef, Horseradish Aioli, Baby Arugula, Sweet Dill Pickles, and Smoked Gouda on Herbed Baguette

All American Combo

Salami, Pepperoni, Mortadella, Provolone, Shredded Lettuce, Tomato, and Italian Dressing on a Demi Baguette

Greek Veggie Wrap (VG, DF)

Hummus, Cucumber, Tomato, Kalamata Olives, Red Onion, and Romaine in Spinach Tortilla Wrap

Kettle-Style Potato Chips (AG, V)

Chocolate Chip Cookies (V)

Assorted Brownies (V)

47.00 PER PERSON

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Includes Water, Lemonade and Iced Tea

Groups under 50 people will be charged \$250 for service



TEX MEX CHEF TABLE

- Flour Tortillas (V)
- Tortilla Chips (AG, VG, DF)
- Salsa, Sour Cream and Guacamole
- Southwestern Salad (AG, V)
Corn, black beans, pico de gallo, tortilla strips and a chipotle honey dressing
- Firecracker Chicken (AG, DF)
Ancho Adobo Marinated Chicken Thighs with Grilled Peppers and Onions
- Firecracker Steak (AG, DF)
Ancho Adobo Marinated Skirt Steak with Grilled Peppers and Onions
- Elote Grilled Cauliflower (AG, VG, DF)
Elote Style Grilled Cauliflower, Tajin Spiced Chile Lime, Cilantro, Red Peppers
- Charro Beans (AG, VG, DF)
Pinto Beans with Sautéed Peppers and Onions, Tomato, Oregano
- Fire Roasted Tomato Rice (AG, VG, DF)
Sautéed Onion, Fire Roasted Tomatoes, Cilantro
- Apple Cinnamon Empanadas (V)
- Tequila Lime Cheesecake (V)

60.00 PER PERSON

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ITALIAN BISTRO CHEF TABLE

- Rustic Bread and Butter (V)
- Caesar Salad
Romaine, Lemon Caesar Dressing, Shaved Parmesan, and Garlic Croutons
- Caprese Salad (AG, V)
Ciliegene Mozzarella, Grape Tomato, Pesto, Arugula
- Garlic Herb Grilled Chicken Breast (AG, DF)
Served in Lemon Rosemary Jus
- Roasted Meatballs in Marinara Sauce (AG)
- Pennette Putanesca (VG, DF)
Penne Pasta in a Light Herb Tomato Broth with Artichokes, Capers, Olives, Roasted Tomatoes. Served with Shaved Parmesan on the side.
- Herb-Roasted Bistro Vegetables (AG, VG, DF)
Chef's Selection of Seasonal Vegetables Marinated with Herbs and Garlic then Grilled and Roasted
- Tiramisu
- Chocolate Chip Canolis (V)

55.00 PER PERSON

SOUTHERN HOSPITALITY

- Southern Cornbread and Honey Butter (V)
- Garden Salad (AG, VG, DF)
Local Georgia Lettuces with Cucumber, Grape Tomato, Red Onion, and Carrot, Served with House-made Ranch (AG, V) and Balsamic Vinaigrette (AG, VG) Dressings
- Slow-Smoked Brisket (AG)
Served in Molasses BBQ
- BBQ Spiced Grilled Chicken (AG)
Served in Bourbon Coca-Cola Glaze
- Southern Sweet Potato Hash (AG, VG, DF)
Sweet Potato, Fingerling Potato, Caramelized Onions, Roasted Peppers
- Creamy 3 Cheese Mac (V)
Cavatappi Noodles Smothered in a Rich, Creamy Three Cheese Sauce
- Southern Style Green Beans (AG, VG, DF)
Garlic Herb Green Beans Sautéed with Onions
- Peach Cobbler (V)
Served with Fresh Whipped Cream
- Double Chocolate Bread Pudding (V)

55.00 PER PERSON

HORS D'OEUVRES

Savor Atlanta's Southern charm featuring classic Georgia cuisine, infused with authentic Southern flair and the vibrant flavors of the South.



PASSED HORS D'OEUVRES

Enhance your guest experience with a selection of passed hors d'oeuvres served throughout your event.

250.00 FOR 4 HOURS / PER BUTLER PASSER

After the first 4 hours, additional hours are charged at 65.00 each.

WARM FARE

-  **Southern Comfort Chicken & Waffles / 12.00**
Spicy Jalepeno Aioli & Local BEE DOWNTOWN Honey Drizzle
-  **Country Style Adobo Chicken Hand Pies / 8.00**
Served with Chipotle Aioli
-  **HOTlanta Buffalo Chicken Rolls / 8.00**
Served with Ranch Dip
- Chicken Cordon Blue / 8.50**
Smoked Ham and Blue Cheese Sauce
- Chicken Quesadilla / 8.00**
Served with Avocado Crema
- Pecan Chicken (N) / 9.00**
Served with Peach Chutney
- Tandori Chicken Satay (AG) / 9.00**
Served with Mango Salsa
- Chicken Lemongrass Pot Sticker / 7.00**
Served with Soy Dipping Sauce
- Mini Argentine Beef Empanada / 8.00**
Served with Chipotle Aioli
- Beef Wellington / 10.00**
Served with Horseradish Cream
- Beef Satay (AG) / 9.00**
Served with Ginger Soy Glaze
- Char Siu Pork Bao / 11.00**
- Pork Pot Sticker / 8.00**
Served with Soy and Sweet Chili
-  **Southern Edamame Potstickers (VG, DF) / 7.00**

Ancho Chili Lamb Chop (AG) / 12.00
Served with Jalapeno Citrus Salsa

- Crab Cake / 12.00**
Topped with Lemon Aioli
- Vegetable Spring Roll (VG) / 7.00**
Served with Sweet Soy
- Wild Mushroom Beggars Purse (V) / 8.00**
- Tuscan Ratatouille Tart (V) / 8.00**
- Vegetable Pot Sticker (VG, DF) / 7.00**
Served with Soy Dipping Sauce
-  **Dixieland Cuisine Pimento Cheese Bites (V) / 7.00**
- Brie en Croute with Raspberry (V) / 7.00**
- Vegetable Samosa (VG, DF) / 8.00**
- Spanikopita (V) / 8.00**
- Mini Pinto Bean Empanada (VG, DF) / 8.00**
Served with Salsa Verde

CHILLED BITES

- Caprese Skewer (AG, V) / 9.00**
Topped with Basil and Balsamic Drizzle
- Chilled Tomato Gazpacho Shooter (VG, DF) / 8.00**
- Elote Corn Cup (AG, V) / 10.00**
Roasted elotes, cotija, Tajín, lime crema
- Avocado Smash Crisps (VG, DF) / 9.00**
Sesame seed spiced crostini, avocado, micro cilantro, shaved radishes, pickled red onions
- Georgia Peach & Watermelon Bites (VG, AG, DF) / 8.00**
- Beef Tartare / 11.00**
Served on a Crisp Crostini
-  **Blackened Shrimp Shooter (AG) / 12.00**
Served in Cajun Remoulade
- Smoked Salmon Cracker / 12.00**
Served with Crème Fraiche Capers and Red Onion
- Seared Sesame Tuna Wonton / 12.00**
Served with Seaweed Salad and Topped with Wasabi Cream

DIETARY KEY

 - ATLANTA'S HIGHLIGHT :: **AG** - AVOIDING GLUTEN :: **V** - VEGETARIAN :: **VG** - VEGAN :: **N** - CONTAINS NUTS

ALL HORS D'OEUVRES ARE PRICED PER PIECE
25-Piece minimum per item



 **GEORGIA CHEESE TASTING BOARD (V)**
Chef's Selection of Local Cheeses (AG, V)
Georgia Bee Honey (AG, V)
Dried Fruit Garnish (AG, VG, DF)
Pecans & Almonds (AG, VG, DF, N)
Assorted Water Crackers (V)
24.00 PER PERSON

LITTLE ITALY SAMPLER
Cured Meats
Marinated Vegetables (AG, VG)
Basil Pesto (VG, AG)
Flatbreads & Crackers (V)
25.00 PER PERSON

 **ATL BISCUIT BAR**
Local Pimento Cheese Spread (AG, V)
Preserves (AG, V)
Gravy (AG)
15.00 PER PERSON

GARDEN FRESH CRUDITÉ OF VEGETABLES
Chef's Selection of Fresh Vegetables (AG, VG)
Buttermilk Ranch Dip (AG, V)
Traditional Hummus (AG, VG)
Fresh Basil Pesto (AG, V)
Crackers & Breadsticks (V)
15.00 PER PERSON

BRUSCHETTA ITALIA STATION
Tomato Basil (AG, V)
Topped with Parmesan and Extra Virgin Olive Oil
Kalamata Olive Tapenade (AG, V)
Topped with Chevre Cheese
Roasted Wild Mushroom (AG, V)
Topped with Gorgonzola Cheese
Crackers & Crostini (V)
14.00 PER PERSON

PITA CHIP BAR
Pita Chips (V)
Traditional Hummus (AG, VG, DF)
Pimento Cheese (AG, V)
Spinach & Artichoke (AG, V)
12.00 PER PERSON

GOURMET NACHO & SALSA BAR
Crispy Corn Tortilla Chips (AG, VG)
Zesty Beef Chili (AG)
Spicy Queso (AG, V)
House Made Salsa Verde & Roja (AG, VG, DF)
18.00 PER PERSON

 **ATL SLIDER BAR**
Buttermilk Fried Chicken
Peach Slaw, Mini Bun
Brisket
Coca-Cola Glaze, Fresh Slaw, Mini Bun
Impossible Beef Slider (VG, DF)
Cajun Remoulade (VG, DF)
28.00 PER PERSON

 **ATL FLAIR MINI HOT DOGS**
Served on Pretzel Buns with Mustard
9.00 PER PERSON

 **CHICKEN TENDER & COLLARD GREENS**
Crispy Chicken Tenders
Southern Collard Greens (AG, VG, DF)
Jalapeno Aioli (V)
30.00 PER PERSON

MAC & CHEESE TRIO
Lobster Mac & Cheese
Creamy Cheddar Blend with Succulent Roasted Lobster and Roasted Tomato
Smoky Brisket Mac
Sharp Cheddar & Chive Mac Topped with Tender Smoked Georgia Brisket Finished with Tangy GA BBQ Glaze
Spinach & Artichoke Mac (V)
Rich Creamy Mac with Fresh Spinach and Artichoke Hearts
35.00 PER PERSON

TATER TOT BAR
Crispy Golden Tater Tots (AG, VG, DF)
Shredded Cheddar Cheese (AG, V)
Parmesan Cheese (AG, V)
Crumbled Applewood Smoked Bacon (AG, DF)
Sour Cream (AG, V)
Green Onions (AG, VG, DF)
BBQ Ketchup (AG, V)
22.00 PER PERSON

FLAT BREAD BITES
Proscuitto & Arugula
Mushroom Truffle (V)
Margherita (V)
22.00 PER PERSON

 **LOW COUNTRY MOLE SKEWER**
Guajillo Chicken Mole Skewer
Plantains Skewer (AG)
10.00 PER PERSON



ACTION STATIONS

Mandatory Chef Attendant Required

WALKING TACO'S (AG, V)

Fritos Corn Chips (AG, VG, DF)

Queso Blanco (AG, V)

Pico de Gallo (AG, VG, DF)

Jalapenos (AG, VG, DF)

Shredded Cheddar (AG, V)

18.00 PER PERSON

ATL WINGS (AG)

Minimum (50) Guests | Choice of 2 Flavors:

Lemon Pepper Zest (AG)

Classic Buffalo (AG)

Smoky BBQ (AG)

Salt & Pepper (Plain) (AG)

Celery (AG, VG)

House-Made Ranch (AG, V)

Serving size, (4) wings per person

25.00 PER PERSON

CARVED TURKEY

Minimum (30) Guests

Carved Turkey (AG)

Sweet & Sour Coleslaw (AG, VG, DF)

Cranberry Chutney (AG, VG, DF)

House-Made Dinner Rolls (V)

22.00 PER PERSON

CARVED BRISKET

Minimum (50) Guests

Brisket with Bourbon Coca-Cola Glaze (AG, DF)

Pineapple, Jicama & Cucumber Slaw (AG, VG, DF)

Texas Toast (V)

27.00 PER PERSON



CARVED SMOKED BEEF TENDERLOIN

Minimum (50) Guests

Beef Tenderloin (AG, DF)

Horseradish (AG, V)

Red Wine Demi Glaze (AG)

House-Made Dinner Rolls (V)

MARKET PRICE PER PERSON

Inquire with your Levy sales representative



BLACKENED SHRIMP AND GRITS (AG)

Minimum (50) Guests

Blackened Jumbo Shrimp (AG)

Southern Style Shrimp Gravy (AG)

Smoked Gouda Grits (AG, V)

30.00 PER PERSON

SOUL PAELLA (AG)

Minimum (50) Guests

Cajun Chicken (AG)

Andouille Sausage (AG)

Gulf Shrimp (AG)

Red Rice (AG, VG, DF)

Peppers & Onions (AG, VG, DF)

Simmered with bold spices and finished with fresh herbs

Prepared live in Chef's Paella Pan

35.00 PER PERSON

DIETARY KEY



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CULINARY LABOR

300.00 FOR 3 HOURS

After the first 3 hours, additional hours are charged at 70.00 each.

DOLCE VIDA (V)

Chocolate Chip Cannoli
Assorted Italian Cookies
Mini Cream & Hazelnut Bomboloni (N)
15.00 PER PERSON

FRENCH RIVIERA (V)

Mini Custard Eclairs
Mini Creme Puffs
Assorted French Style Macarons
14.00 PER PERSON

AMERICANA (V)

Fruit Filled Hand Pies
Cheesecake Bites
Chocolate Chip Cookies
12.00 PER PERSON

SIGNATURE DESSERTS (V)

Red Velvet Cake
New York-Style Classic Cheesecake Bites
Toffee and Chocolate Dessert Bars
15.00 PER PERSON

MINI DONUT HOLES (V)

Traditional Glazed
Green Tea Matcha
Chocolate Dipped
14.00 PER PERSON

GLOBAL SWEETS STREET (V)

Dulce de Leche Cake Cup
Matcha Glazed Cookie
Tropical Cheesecake Bites
15.00 PER PERSON

MIDNIGHT MUNCHIES

Espresso Brownie Bite (V)
Chocolate Dipped Pretzel Rods (V)
Caramel Popcorn
15.00 PER PERSON

PEACHY KEEN (V)

Mini Peach State Pies
Sweet Tea Macarons
Southern Comfort Pecan Tart (N)
14.00 PER PERSON

INDIVIDUAL SWEET SELECTIONS
Minimum (50) Per Item

GA CLASSIC MINIS

Southern Comfort Pecan Mini Tart (N) / 7.00 EA
ATL Blueberry Mini Cobblers / 7.00 EA
Southern Peach Mini Cobblers / 7.00 EA

SOUTHERN STYLE CAKE CUPS

Southern Tiramisu / 8.00 EA
Georgia Chocolate Cream (V) / 8.00 EA
ATL Red Velvet (V) / 8.00 EA

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

Cake Cutting Attendant 300.00 up to 4 hours

Half Sheet / 300.00 ea
Serves approximately 40 to 45 guests.

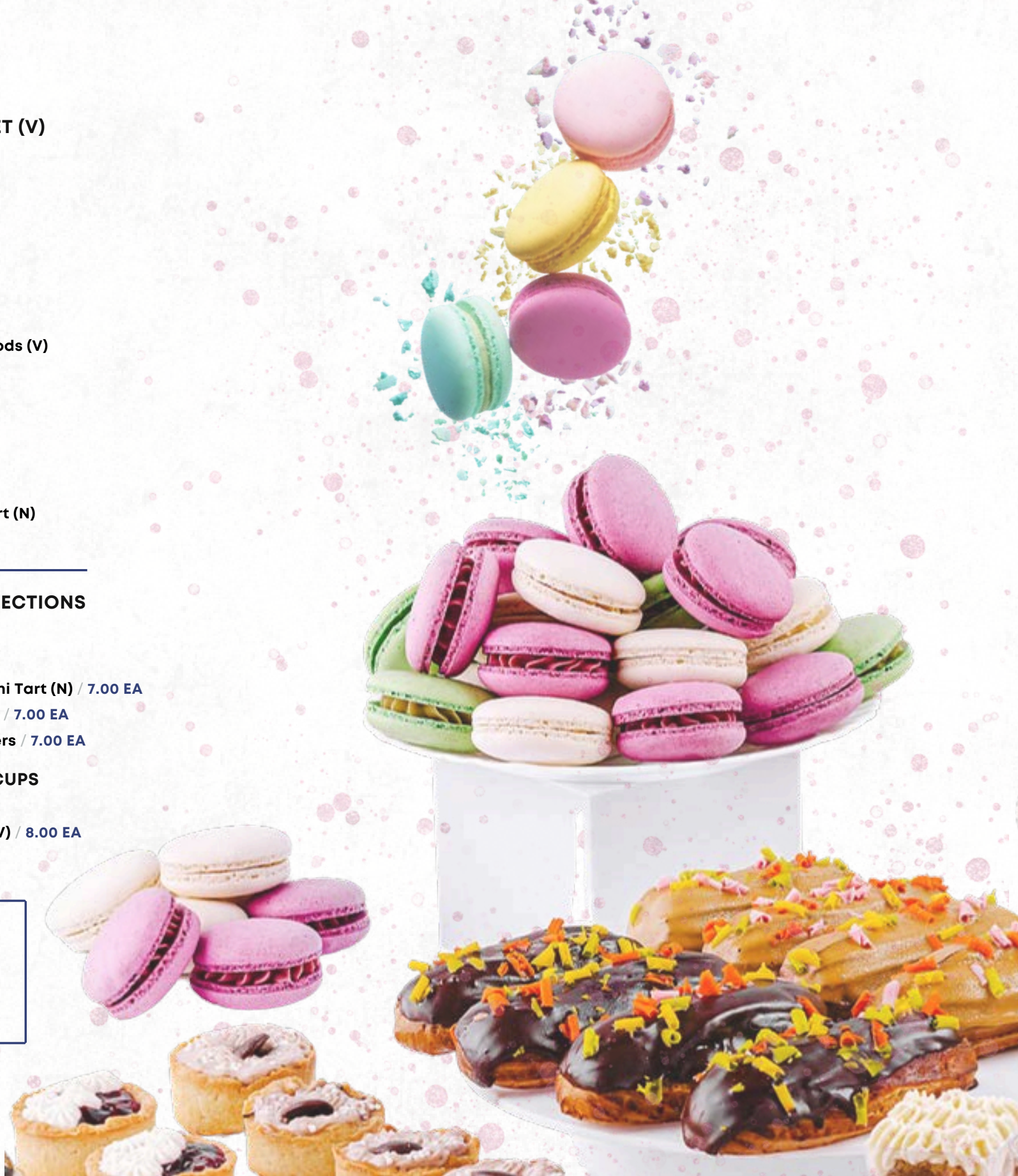
Whole Sheet / 500.00 ea
Serves approximately 75 to 90 guests.

DIETARY KEY

AG - AVOIDING GLUTEN VG - VEGAN

V - VEGETARIAN N - CONTAINS NUTS

 - ATLANTA'S HIGHLIGHT





SPECIALTY BARS

Elevate your event with a custom bar experience. Each of our specialty bars features expertly crafted cocktails made with premium ingredients.



BUBBLY BAR / 15.00 EA

A salute to a great glass!

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Mimosa, Bellini, and Kir Royale.



BLOODY MARY BAR / 15.00 EA

A fabulous starting point!

Tito's Handmade Vodka, zesty bloody mary mix and a smorgasbord or garnishes including cucumbers, cheese, and sausage with Tajín Rim.



SPIKED SOUTHERN SWEET TEA & LEMONADE BAR

SOLD IN 50-DRINK BATCHES PER FLAVOR
700.00 PER 50 DRINKS

ICED TEAS

Strawberry Fields Green Tea

Iced Green Tea, Strawberry Syrup, Fresh Strawberries, Spiked with Vodka



Southern Peach Black Tea

Iced black tea, Peach Syrup, Fresh Peaches, Mint Sprig, Spiked with Vodka

ARNOLD PALMERS



Arnold Palmer Green Jacket

Iced Green Tea, Lemonade, Peach Syrup, Fresh Peaches, Spiked with Rum

Arnold Palmer Berry-Ade

Iced Black Tea, Lemonade, Blueberry Syrup, Blueberries, Spiked with Vodka



Blueberry Bliss Black Tea

Iced Black Tea, Peach Syrup, Muddled Blueberries, Fresh Lemon Slice, Spiked with Vodka

Sunset Berry Fusion

Iced Green Tea, Peach and Strawberry Syrup, Blueberries and Strawberries, Spiked with Vodka

Mango Sunrise Green Tea

Iced Green Tea, Mango Syrup, Lemonade, Fresh Lemon Slice, Spiked with Rum



MOCKTAIL VERSIONS AVAILABLE

All Southern Sweet Tea & Lemonade Bar recipes can served as mocktails.
Sold in 50-drink batches per flavor | 400.00 per 50



WHISKEY TASTING

Purchase any bottle below to create a guided whiskey tasting experience at your event. Each selection is served tasting-style, allowing guests to explore and compare a curated range of premium whiskeys by the pour.

SCOTCH WHISKEY'S

Four Roses Single Barrel

Taste: Rich caramel, red fruit, vanilla, and baking spice with oak complexity
Finish: Long, warm, and dry with spice and cocoa

Woodford Reserve Double Oaked

Taste: Deep caramel, vanilla, and dark fruit with heavy toasted oak
Finish: Sweet, long, and oaky with toffee and spice

Jack Daniel's Bottled-in-Bond

Taste: Caramel, vanilla, and banana bread with toasted oak and spice
Finish: Warm, peppery, and clean with a dry oak linger

Elijah Craig Rye

Taste: Spicy rye, caramel, citrus peel, and light vanilla
Finish: Dry, peppery, and herbal with lingering spice and oak

BOURBON WHISKEY'S

Eagle Rare , 750 ml

Taste: Bold, dry, oaky flavors, candied almonds and cocoa
Finish: Dry and lingering

Buffalo Trace Single Barrel, 1 liter

Taste: Notes of brown sugar and spice that give way to oak, toffee, dark fruit and anise
Finish: Long and smooth with serious depth

Uncle Nearest, 750 ml

Taste: Caramel balanced, with notes of chocolate, cigar leaf, nougat, and cinnamon
Finish: Long and smooth, with cinnamon lingering with dark chocolate

Blade and Bow, 750 ml

Taste: Dried apricot, ripe pear and a sweet roasted grain
Finish: Notes of charred oak and warm winter spices

Whistlepig 6 Year Piggyback Rye, 750 ml

Taste: Vanilla, lemongrass, and spiced milk chocolate
Finish: Classic Rye Spice, spearmint and clove

EH Taylor Single Barrel, 750 ml

Taste: Sweetness balanced with tobacco and dark spices
Finish: Cinnamon, toasted marshmallow, mild heat

245.00 BOTTLE, LIMITED AVAILABILITY

ADDITIONAL CHARGES

Bartender Labor (Up to 4 Hours)	250.00 ea
Additional Bartender Hours	65.00 / Hour
Rolling Bar Rental (If Required)	250.00 ea



HOSTED CONSUMPTION BARS

Your choice of Gold or Platinum package includes the full spirit and wine lineup listed below, plus assorted beer, seltzers and non-alcoholic beverages.

Charges are based on consumption, with a pre-event minimum required.

HOW BILLING WORKS

The pre-event minimum is applied toward your final beverage consumption total. Any consumptions exceeding the minimum will be billed post-event.

CHOICE OF SERVICE TYPE

Beer & Wine Bar	1200.00 (minimum)
Beer, Wine & Liquor Bar	1600.00 (minimum)

ADDITIONAL CHARGES

Bartender Labor (Up to 4 Hours)	250.00 ea
Additional Bartender Hours	65.00 / Hour
Rolling Bar Rental (If Required)	250.00 ea

CHOICE OF PACKAGE

GOLD BAR PACKAGE

COCKTAILS

11.00 Per Drink

Includes all of the following spirits:

- Local Wild Leap Vodka
- Bombay
- Dewars
- Jack Daniel's
- Jim Beam
- Bacardi Superior
- Jose Cuervo

WINE

10.00 Per Glass

Includes all of the following wines:

- Bonterra Chardonnay
- Bonterra Pinot Gris
- Bonterra Rose
- Bonterra Cabernet
- Bonterra Merlot
- Bonterra Pinot Noir
- Wycliff Brut

PLATINUM BAR PACKAGE

COCKTAILS

13.00 Per Drink

Includes all of the following spirits:

- Tito's Handmade Vodka
- Bombay Sapphire
- Jack Daniel's
- Woodford Reserve
- Crown Royal
- Flor de Cana 12 Year Rum
- Casamigos Silver
- Johnnie Walker Black

WINE

12.00 Per Glass

Includes all of the following wines:

- Kendall Jackson Chardonnay
- Kim Crawford Sauvignon Blanc
- Bonterra Estate Rose
- Louis Martini Cabernet Sauvignon
- Meomi Pinot Noir
- Korbel Brut

INCLUDED WITH ALL PACKAGES

BEER & SELTZERS

Beer is provided as a curated assortment from the selections listed; not all varieties are guaranteed. Specific requests may be accommodated with advance notice.

Domestic / 8.00 ea

Miller Lite, Ultra, Bud Light, Coors Light

Imported / 9.00 ea

Stella, Blue Moon, Heineken, Sweetwater 420, Corona, Heineken 0 (NA)



Craft / 9.00 ea

404 ATL Lager, Chance IPA, Creature Comforts Tropicalia

White Claw Seltzer / 9.00 ea

Assorted Flavors

NON-ALCOHOLIC BEVERAGES

Bottled Water / 6.00 ea

Soft Drinks / 6.00 ea

Juices / 6.00 ea

SELF-SERVE BEER AND WINE

Order a pre-selected quantity of beer and wine delivered directly to your booth.

HOW IT WORKS

- Available for beer and wine only
- Maximum of 8 total cases
- Product is delivered chilled and served on ice

STAFFING REQUIREMENTS

A bartender is not required for orders under 8 total cases.

Signed Alcohol Indemnification Form is required.

IMPORTANT NOTES

Liquor service is not available under this option.



ENHANCEMENTS

Add a specialty cocktail or mocktail to your bar. (Sold in 50-Drink Increments)

SPECIALTY COCKTAILS

700.00 Per 50 Cocktails, Per Flavor

Blood Orange Margarita

Tequila, Triple Sec, Sweet & Sour, Blood Orange Syrup, Orange Slice Garnish

Vodka Blueberry Lemonade

Vodka, Lemonade, Blueberry Syrup, Lemon Garnish



Peach Mojito

Rum, Peach Purée, Lime Juice, Soda Water, Lime and Mint Garnish

Cucumber Cooler

Hendrick's Gin, Lemon Juice, Soda Water, Cucumber Wheel Garnish

Gold Rush

Whiskey, Honey Syrup, Lemon Juice, Lemon Garnish

SPECIALTY MOCKTAILS

450.00 Per 50 Mocktails, Per Flavor

Georgia Sunset

Pineapple Juice, Orange Juice, Sprite, Grenadine Orange Wheel Garnish

Blueberry Lemonade

Lemonade, Blueberry Syrup, Lemon Garnish

Strawberry Mockjito

Strawberry Syrup, Soda Water, Splash of Sprite and Mint Garnish

Cucumber Cooler

Sparkling Water, Cucumber Syrup, Lemon Juice, Cucumber Wheel Garnish



Orange Creamsicle

Orange Juice, Vanilla Syrup, Cream, Orange Wheel Garnish

WHITE WINE

Priced by the bottle

Kim Crawford Marlborough New Zealand, Sauvignon Blanc / **61.00**

Bonterra, California Sauvignon Blanc *Organic / **48.00**

Benvolio, Italia Pinot Grigio / **60.00**

Rain Storm, Oregon Pinot Gris / **50.00**

Bonterra, California Pinot Gris *Organic / **48.00**

Kendall-Jackson ‘Vintner’s Reserve’ California, Chardonnay / **55.00**

House of Brown, California Chardonnay / **72.00**

Bonterra Estate, California Chardonnay *Organic / **85.00**

La Crema Monterrey, California, Chardonnay / **65.00**

Bonterra, California Chardonnay *Organic / **48.00**

Josh, California Chardonnay / **50.00**

Chateau St. Michelle Washington State, Riesling / **37.00**

Seven Daughters, California, Moscato / **45.00**

Bonterra, California Rose *Organic / **48.00**

Conundrum, California White Blend / **50.00**

BUBBLY

Priced by the bottle

Lunetta Prosecco, Vento, Italy / **55.00**

Korbel Brut, California / **65.00**

Domaine Chandon Brut, California / **89.00**

J Vineyards Brut Cuvee / **100.00**

Veuve Cliquot “Yellow Label” Brut, Reims, France / **210.00**

RED WINE

Priced by the bottle

La Crema, California Pinot Noir / **65.00**

Bonterra, California Pinot Noir *Organic / **48.00**

Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir / **81.00**

Bonterra, California Merlot *Organic / **48.00**

14 Hands Washington State, Merlot / **45.00**

Gascon Mendoza, Argentina, Malbec / **42.00**

Justin, Paso Robles Cabernet Sauvignon / **99.00**

Louis Martini Sonoma California, Cabernet Sauvignon / **65.00**

Simi Alexander Valley, California, Cabernet Sauvignon / **58.00**

Bonterra, California Cabernet *Organic / **48.00**

Bonterra ESTATE, California Cabernet *Organic / **85.00**

Josh, California Cabernet / **50.00**

Intercept, Paso Robles Cabernet / **60.00**

Brancia Super Tuscan, Italy Red Blend / **85.00**

Conundrum, California Red Blend / **50.00**

Black Girl Magic, California, Red Blend / **85.00**



WINE TASTINGS

Wine Tastings are available as an added experience, featuring curated pours from our wines by the bottle selection.





GUARANTEES

To provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/ consumption.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable wear. China Service in Exhibit Halls is available for an additional charge of \$7 per piece and based on availability.

BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

PRICING

Levy Restaurants cannot guarantee pricing for longer than a 12-month period in advance. Pricing is based on market values and in-depth business analysis.

LINEN/DÉCOR

Levy Restaurants provides black linen for food and beverage events.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. Attendant service is priced at \$65 per hour, with a four-hour minimum charge of \$250 Charges for specialized services, such as carvers, chefs, bartenders, and cashiers are noted in the menu. There will be an additional \$250 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events, or minimal revenue events may incur additional charges, please contact your Catering Sales Manager for additional information.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

PREMIUM SERVICE STANDARDS

Levy Restaurants has a standard set time of 30 minutes prior to the start time listed on the event order. Levy Restaurants recommends 1 double sided buffet line per 150 guests. Levy Restaurants recommends 1 server per 30 guests for all plated meals. Levy Restaurants recommends 1 bartender per 125 guests.

EXHIBITOR SERVICE STANDARDS

For all events contracted for an exhibitor booth, Levy Restaurants does NOT provide the following items- Tables, Bars, Trash Service or Electrical Drops. Levy Restaurants does have equipment items available for rent, or items can be rented from the shows' general services contractor. The exhibitor is also required to provide adequate space for all requested catering services. All service ware provided in an exhibitor booth is disposable, if china or glass service is requested there will be an additional fee of \$5 per service piece. There is a minimum order of \$250 per day for the exhibiting company, if the minimum is not met there will be a \$100 service fee assessed on the catering order.

SERVICE YIELDS

1 gallon equals 10-12 servings
1 pound equals 12-15 servings

RETAIL CONCEPTS

If retail concepts are requested by a customer to be set or opened for an event, there will be a minimum of \$1,200 per cart per day. Placement of the carts would be based on attendee flow and access to power and data lines. All Levy Restaurants retail and restaurant concepts are cashless. A pre guaranteed number of paper vouchers can be purchased through your catering sales manager for use at all food outlets inside the convention center. There are voucher requirements and vouchers are not sold on consumption, ask your catering sales manager for details.

SERVICE CHARGE / TAXES

All prices listed in this catering menu are not reflective of the 24% service charge and 8.9% tax.



Georgia World
Congress Center
Authority



CATERING ORDER FORM AND SERVICE AGREEMENT

REVISED 04.2024

COMPANY (INCLUDE BOOTH NAME IF DIFFERENT)		MAIN CONTACT	
BILLING ADDRESS			
CITY	STATE, COUNTRY	ZIP CODE	
PHONE NUMBER	EMAIL ADDRESS		
EVENT/TRADESHOW	MEETING ROOM (INCLUDE BUILDING)	BOOTH NUMBER (INCLUDE BUILDING)	
ONSITE AUTHORIZED CONTACT/CONTACT NUMBER			# OF EXPECTED GUESTS

DATE	REQUESTED DELIVERY TIME (CONTACT MUST BE PRESENT)	REQUESTED END TIME (CONTACT MUST BE PRESENT)	ITEM DESCRIPTION	QUANTITY	PRICE

(Please use additional sheet if needed)

EMAIL COMPLETED FORM TO FOODSERVICESGWCC@GWCC.COM

TERMS AND CONDITIONS:

- PLEASE** contact our office if you do not receive your catering agreement, banquet orders, and balance due within **(14)** days of placing your order; receipt of these forms **CONFIRMS** your order has been placed.
- Full payment must be received **(7)** business days prior to the start of services (checks and/or wire transfers must be received **(10)** days prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to the credit card on file.
- Orders received within **(12)** business days of the event will incur a 40% late fee. Orders will be fulfilled based on availability.
- Additions/Increases for the next day must be requested by **12 PM EST the previous day** and will incur a 40% late fee. Orders will be fulfilled based on availability.
- Cancellations/Decreases require 48-hour notice; however, you will still incur all charges.**
- Actual service delivery times may be one hour prior to your requested delivery time.**
- All disputes or complaints relating to our services under this Agreement must be submitted in writing within seven (7) days after the event. Client's failure to notify us of any dispute or complaint, as detailed herein, shall constitute a waiver.
- 24% Service Charge, 8.9% Sales Tax, and 3% City Liquor Tax (where applicable) will be added to the total.
- If the food/beverage order is less than \$250.00 per delivery, a \$100.00 service fee will be assessed to the catering order.
- If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving, or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs, or expenses resulting directly or indirectly from the undersigned use, sale, serving, or other disposition of such alcoholic beverages.

Please let this letter serve as my formal written authorization and approval for you to charge the credit card on file for any and all charges and costs related to food services at the Georgia World Congress Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before the event, and any additional charges incurred during the event. You will receive a link to pay for your services via email from authorize.net.

Signature

Date

Sales Representative Signature

Date

MAIL, FAX, OR SCAN TO: **LEVY RESTAURANTS** 285 Andrew Young International Blvd., NW, Atlanta, GA 30313-1591
Ph: 404-223-4500 | Fax: 404-223-4511 | Email: foodservicesgwcc@gwcc.com