



Georgia World
Congress Center

MENU

Catering & Private Events





Georgia World Congress Center

A warm Atlanta

WELCOME

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 in 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

third-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 Chef BILLY VELASQUEZ

Our Executive Chef Billy Velasquez pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Most recently Billy has been the Executive Sous Chef at the Georgia World Congress Center since 2012. Chef Billy has had direct impact on large scale events for GWCC for recognized partners such as Microsoft, NFL, Coca Cola, and NCAA..

Billy is passionate about responsible cooking and investing time with fellow chefs to bring GWCC into a new era of great food and service.

“Southern heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Atlanta flavor in every bite.”

“GOOD-OLE-SOUTHERN” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked pastries and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



"GOOD-OLE-SOUTHERN" BREAKFAST EXPERIENCE

Enjoy our signature fresh baked European style breakfast pastries, market style whole fruit, orange juice, coffee, decaf and a selection of hot teas.

18.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

ENHANCEMENTS

Add any of the following breakfast enhancements to create a full hot breakfast chef's table. Priced per person.

Scrambled Eggs **5.00**

Hard Cooked Eggs in Shell **2.00**

French Toast Casserole **5.00**

Potato Hash **3.00**

Asparagus and Peppadew Frittata **5.00**

Yukon Gold Potatoes **3.00**

Oatmeal with Brown Sugar, Walnuts and Raisins **5.00**

Assorted Cereals with 2% Milk **3.00**

Stone Ground Grits **3.00**

Yogurt (Plain, Fruit Flavored and Lowfat) **4.00**

Pork Sausage Links **5.00**

Hickory Smoked Bacon **5.00**

Turkey Sausage Links **5.00**

Chicken Apple Sausage **5.00**

BREAKFAST SANDWICHES

Southern Breaded Chicken and Egg Biscuit

Country Ham, Pimento Aioli and Egg on Ciabatta

Sausage and Egg Croissant

Egg white, Spinach on an English Muffin

9.00 EACH

PLATED BREAKFAST

All of our items are served with freshly baked pastries, whipped butter, juice and coffee service.

Selection 1 Asparagus & Peppadew Pepper Frittata served with breakfast potatoes and chicken and apple sausage.

28.00

Selection 2 Farm Fresh Scrambled Eggs, potato hash and pecan smoked bacon.

25.00

Selection 3 Hardwood Smoked Bacon Quiche with Jack Cheese with Yukon gold potatoes and turkey sausage links.

25.00

Selection 4 Brioche French Toast with berry compote and maple syrup served with breakfast sausage and grilled pineapple and berry garnish.

25.00

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with a customizable energy mix, or conquer your craving for something salty with our Artisan Pretzels. Customize your snack break selections to suit any time of day.



ALL DAY BREAKS

ASSORTED SNACKS

Assorted cookies by the dozen
(Chocolate Chip, Sugar, Oatmeal Raisin)

44.00 per dozen

Brownies by the dozen *44.00 per dozen*

Breakfast Pastries by the dozen

45.00 per dozen

Cupcakes *48.00 per dozen*

Bagged Chips *43.00 per dozen*

Granola Bars *28.00 per dozen*

Whole fruit *40.00 per dozen*

Sliced Fruit Platter *8.00 per person*

Potato Chips & Choice of Dip *46.00 per lb*

Choice of Nuts *23.00 per lb*

Tortilla Chips & Salsa Choice *50.00 per lb*

Individual Yogurts *4.00 each*

ARTISAN BAVARIAN PRETZEL

Hand rolled in-house and served warm

Traditional Salted Bavarian with local
IPA mustard

Jalapeno, Cheddar with cheese sauce

Cinnamon Sugar with Vanilla Bean Sauce

8.00 PP

CHEF'S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high-quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats. Lunch includes your entrée of choice, two sides, a chocolate chip cookie & an individual beverage (bottled water or soda). Each box must contain the same sides.

35.00 PER PERSON

GOURMET SANDWICHES

Highlands Turkey – Gouda, peach chutney and Vidalia onion on honey wheat roll

Grilled Chicken – Braised spinach, roasted tomato and herb cheese spread on ciabatta

Roast Beef and Gruyere – Horseradish Cream on onion roll

Smoked Ham and Swiss – Mustard butter on pretzel bun

ZLT Flatbread – Zucchini, smoked tomato pesto and pepperjack cheese

FARMER ENTREE SALADS

Grilled Chicken Caesar - Crisp lettuce, parmesan cheese and garlic croutons

Vegetable Chop - Broccoli, tomato, garbanzo bean, cucumber and onion with honey dijon dressing

Bistro Style - Artichokes, roasted red peppers, tomato, carrots and hard cooked egg with aged balsamic vinaigrette

Deluxe Garden - Carrots, cucumber, onions, bell peppers with peppercorn dill dressing

Add chicken to any salad +2.00 per guest

SIDES

Select two side per box selection

Apple

Kettle Chips

Mustard Potato Salad

Vegetable Pasta Salad

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



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.

SALAD

Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette **6.00**

Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette **6.00**

Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette **6.50**

Bibb and Frisee lettuces goat cheese, dried cranberries, candied pecans and maple vinaigrette **6.50**

Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil **7.00**

Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons **6.00**

Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette **7.00**

ENTRÉE SELECTIONS

Chicken

Rosemary Lemon Chicken- marinated with rosemary, lemon and garlic with au gratin potato cake **36.00**

Peppered Balsamic Chicken with baby new potatoes, roasted grape tomatoes and balsamic vinegar sauce **36.00**

Parmesan-Crusted Chicken Breast – sea salt fingerling potatoes and tomato basil chutney **37.00**

Chili-Spiced Roasted Breast of Chicken -cauliflower au gratin and red wine-cranberry reduction **37.00**

Beef

Beef Tenderloin, pan roasted and served with pomme puree with a green peppercorn, port reduction **43.00**

Braised Short-rib, herb polenta, and natural cabernet reduction **39.00**

Pork

Double Cut Pork Chop-grilled and served with sweet potato soufflé and a Zinfandel bing cherry sauce **36.00**

Seafood

Miso-Glazed Salmon, coconut jasmine rice and baby bok choy **41.00**

Vegetable

Roasted Corn and Black Bean Tart, fire roasted corn, red bell peppers, black beans, onions, avocados, and brown rice in a cilantro infused tart shell **35.00**

Vegetable Lasagna Roll, roasted Portobello mushrooms, artichokes, zucchini, Spanish onions, red peppers, and olives rolled in a sheet of pasta with ricotta and parmesan cheese **35.00**

DUEL ENTRÉE SELECTIONS

Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish – Cabernet mashed potatoes and caramelized shallot jus **51.00**

Double Colorado Niman Ranch Lamb Chop and Gulf Shrimp – butternut squash and polenta **65.00**

Herb-Crusted Tenderloin of Beef and Maine Sea Scallops – scalloped Yukon Gold potatoes and red wine sauce **65.00**

Petite Filet Mignon and Seared Salmon – risotto cake and three-peppercorn sauce **53.00**

CHILLED ENTRÉE SELECTIONS

Dragon's Gate Asian Chicken Salad, char sui chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons **28.00**

Chophouse Bistro Steak Salad, hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions **32.00**

Wrapped artisan greens, grilled chicken, vegetables and classic mustard vinaigrette **30.00**

Antipasti Salad, romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil **31.00**

DESSERTS

Coffee service included with all desserts

Banana Cream, housemade vanilla wafer **6.00**

Carrot Cake, cream cheese frosting and toasted walnuts **6.50**

Rustic Apple Tart, cinnamon custard sauce **7.00**

Key Lime, toasted coconut and strawberry coulis **6.00**

Tiramisu, espresso, mascarpone and bittersweet chocolate **6.50**

Opera cake, raspberry sauce **6.50**

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax

SMALL BITES & RECEPTIONS



SMALL BITES & RECEPTIONS

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

HORS D'OEUVRES

Chicken

Chicken Cordon Blue **5.50 each**

Chicken Quesadilla – avocado crema
5.50 each

Pecan Chicken with peach chutney **6.00 each**

Tandori Chicken Satay - mango salsa
6.00 each

Beef

Beef Wellington – horseradish cream
7.00 each

Beef Satay – thai peanut sauce **6.00 each**
Grilled Beef Tenderloin Bruschetta –
caramelized Vidalia onion and horseradish
crema **7.50 each**

Pork

Pulled pork biscuit **6.00 each**

Pork Potsticker – soy and sweet chili
5.50 each

Lamb

Ancho chili lamb chop – jalapeno citrus salsa
7.50 each

Vegetable

Vegetable Spring Roll with sweet soy
5.50 each

Wild mushroom Vol Au Vent **5.50 each** Brie
En Croute with Raspberry **5.50 each**

Tuscan Ratatouille Tart **5.50 each**

Seafood

Shrimp and Grits **6.50 each**

Crab Cake – lemon aioli **7.50 each**

Seared Sesame Tuna Wonton – seaweed salad
and wasabi cream **6.50 each**

Smoked Salmon Cracker – crème fraîche,
capers and red onion **6.50 each**

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax

SUSHI

A selection of fresh made maki, including california rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger and variety of sauces.

600.00 per 100 pieces

600.00 PER 100 PIECES

BRUSCHETTA ITALIA

Served with crackers and crostini
Tomato Basil - Parmesan
with extra virgin olive oil
Kalamata Olive Tapenade - Chevre Cheese
Roasted Wild Mushroom - Gorgonzola
cheese

9.00 PP

**GARDEN FRESH CRUDITÉ
OF VEGETABLES**

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

7.50 PP

LITTLE ITALY SAMPLER

Cured meats, buffalo mozzarella, basil pesto, flatbreads and crackers

18.00 PP

**GEORGIA CHEESE
TASTING BOARD**

Chef's selection of local cheeses, served with Georgia bee honey, dried fruit garnish, pecans, almonds, flatbreads

18.00 PP

PITA CHIP BAR

Traditional hummus, pimento cheese, artichoke and spinach

9.00 PP

**GOURMET NACHO
& SALSA BAR**

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces

12.00 PP

CHEF ATTENDED ACTION STATIONS

All served with Assorted Roll Minimum of 50 people.
Chef attendants required 200.00 for 3 hours

CARVED SMOKED RIB-EYE

Georgia Barbeque Sauce
Carolina Gold BBQ
Port Wine Tomato Glaze
Mini Baguettes

17.00 PP

CARVED ITALIAN SAUSAGE

Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-Basil Sauce
Giardiniera
Mini Torpedo Rolls

13.00 PP

CARVED SALMON TEPPANYAKI

Green Cabbage Salad
Honey Soy Glaze
Sweet Soy Vinaigrette
Wonton Chips
Edamame Guacamole
Sweet Chili Glaze

16.00 PP

PORK STEAMSHIP CARVING TABLE

Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Romesco
Harissa
Chermoula
Pineapple, Jicama, and Cucumber Slaw

15.00 PP

ALL DAY CHEF TABLES

*All Chefs Tables include
Iced Tea, Water and Lemonade*



TEX-MEX

Our Mexican themed Chef's Table creates a lively festive atmosphere complete with house-made guacamole, salsa and chips. Rich, savory entrees round out this exciting signature experience

45.00 PER GUEST

ENTREES

"Firecracker" Chicken and Beef Fajitas
Served with grilled peppers and onions, sour cream, pico de gallo and warm tortillas

Carnitas Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.

SIDE PLATTERS

choose four, additional choice 6.00 pp

Charro Beans

Fire Roasted Tomato Rice

Chili Fiesta Corn & Bell Peppers

Cumin Toasted Fingerling Potatoes

Southwestern Salad - Corn, black beans, pico de gallo, tortilla strips and a chipotle honey dressing

DESSERT

Cinnamon Sugar Churros with chocolate dip
Tequila-Lime Cheesecake

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax

ALL DAY CHEF TABLES

continued



ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated menus complete with an assortment of mediterranean vegetables.

44.00 PP

ENTREES

Pan-Seared Rosemary Lemon
Chicken

Vegetable Lasagna Bake

SIDES

Choose four

Roasted Seasonal Vegetables

Asiago Roasted Bliss
Potatoes

Caesar Salad

Pennette Putanesca

Creamy Polenta

Caprese Salad

Vesuvio Style Potatoes

Green Beans with Lemon and
Capers

DESSERT

Tiramisu

Chocolate Chip Cannoli's

add additional choice

6.00pp

Prices are exclusive of a 24% Service Charge and 8.9% Sales Tax



SOUTHERN HOSPITALITY

Get a taste of the low country with our hickory and oak wood smoked meats dressed in traditional, mustard, and ancho-spiced sauces served with southern cornbread. No barbecue is complete without scrumptious sides, and we've put our own spin on the classics.

45.00 PP

ENTREES

12 Hour Brisket
Smoked BBQ Chicken

DESSERT

Peach Cobbler with Fresh Whipped Cream
Double Chocolate Bread Pudding

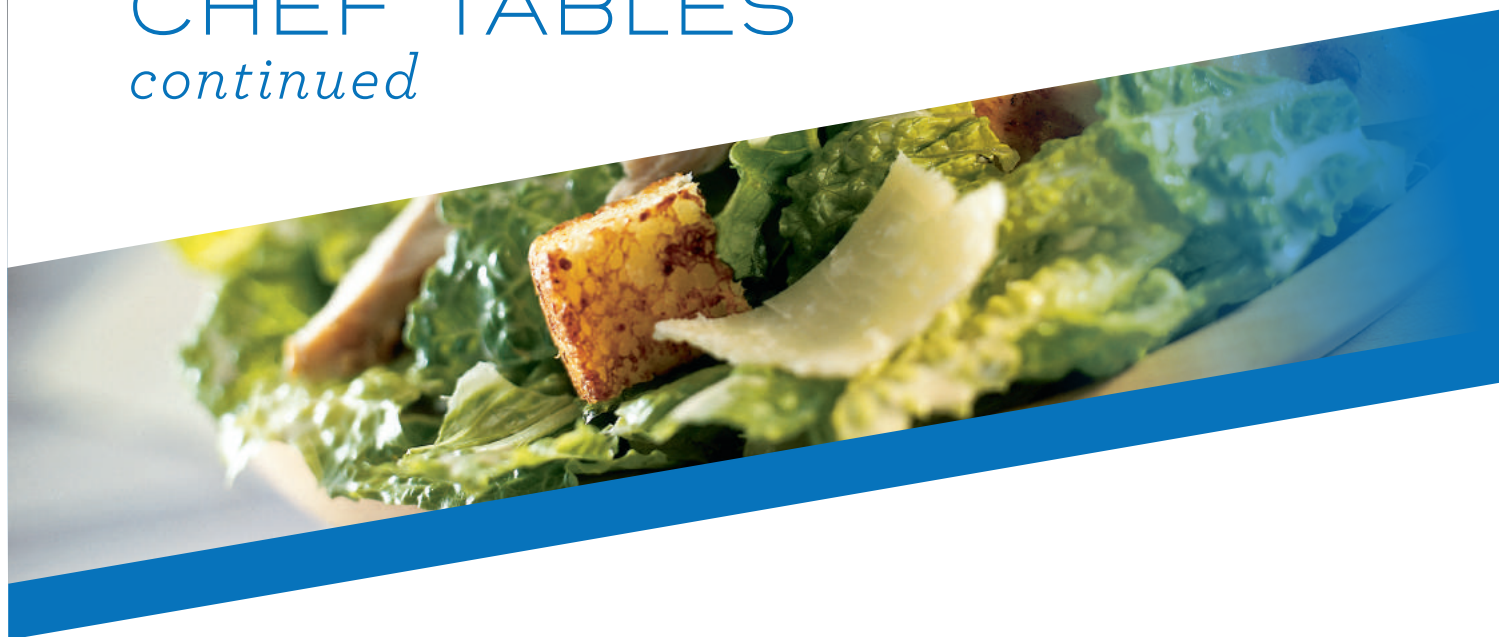
SIDE PLATTERS

choose four

Sweet and Sour Cole Slaw
3 Cheese Mac
Crushed Corn Pudding
Southern Salad with mixed berries,
goat cheese, pecans and white balsamic
vinaigrette
Southern Style Green Beans
Cauliflower Au Gratin
Roasted Fingerling Potatoes
Herbed Seasonal Bistro Vegetable

ALL DAY CHEF TABLES

continued



SOUP, SANDWICHES AND SALADS

Choice of Tomato Bisque, Broccoli Cheddar,
Minestrone or Potato Leek

Vegetable Pasta Salad

Vegetable Chop Salad - Broccoli, Garbanzo
Beans, Cucumber, and Tomato with Honey-
Dijon Dressing

Chicken Salad Sandwich - Apples, Grapes,
Celery on Croissant

Egg Salad Sandwich - Mustard and Sweet
Pickle Relish on Petite Sweet Roll

Tuna Salad Sandwich - Fresh Dill, Capers and
Mayonnaise

Kettle-Style Potato Chips

Assorted "Small Bites" cheesecakes

Blueberry Peach Cobbler cinnamon whipped
cream

40.00 PP

HOT PRESSED SANDWICHES

Grilled Chicken Flatbread - Baby kale, lemon
yogurt dressing, Parmesan and Applewood
smoked bacon

Harvest Grain Salad - Roasted Seasonal
Vegetable with Sweet Onion Dressing

Spinach and Arugula Salad - Cucumber, Feta,
Tomato and Oregano Vinaigrette

Pressed Cubano - Mojo Roasted Pork, Spicy
Pickles, Swiss Cheese, Ham and Dijonaise

Falafel Melt - Falafel, Roasted Red Pepper,
3 Cheese Blend and Basil Bean Spread on
Sourdough

Chipotle Chicken - Smoked Chicken,
Provolone, Red Onions and Tomato on
Grilled Focaccia

Sweet Potato Chips

Chef's Selection of Dessert Bars

Fresh Baked Cookies

40.00 PP

GOURMET MARKET SALADS AND SANDWICHES

Field Greens – Grape tomatoes, red onion, cucumber and aged balsamic vinaigrette

Southern Potato Salad – roasted baby potatoes, sweet pickle relish, pimentos, eggs, sweet onions, herb-mustard vinaigrette

Roasted Vegetable Flatbread - Mushroom, Zucchini and Squash with Roasted Red Pepper and Hummus Spread and Feta Cheese

All American Submarine Sandwich – Ham, turkey, roast beef, lettuce, tomato, red onion, herbed mayo

Sirloin of Beef and Cheddar on Petite Roll with French Onion Spread

BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

38.00 PP

THE STEAKHOUSE

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 – horseradish cream and mushroom jus

Roasted Lemon-Garlic Chicken – natural jus

Grilled Salmon – braised spinach and leek confit

Sautéed Green Beans – herbed tomatoes

Loaded Mashed potatoes – bacon, Cheddar and green onions

Red Wine-Braised Wild Mushrooms with Shallots

Traditional Bread Pudding – warm caramel sauce

Mixed Berry Fruit Crisp – vanilla whipped cream

52.00 PP

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts.



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

Served for a minimum of 50 guests.

DOLCE VIDA

Tiramisu
Almond Biscotti
Mini Cannoli

9.00 PP

FRENCH RIVEIRA

Custard Eclairs
Creme Puffs,
Assorted French Style Macarons

9.00 PP

AMERICANA

Fruit Filled Hand Pies
Cheesecake Bites
Chocolate Cake Pops

7.00 PP

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip and
Snickerdoodle Cookies
Chocolate Brownies
Ice Cold Milk

9.00 PP

CUPCAKE BAR

Lemon Meringue
Red Velvet
Chocolate Peanut Butter Cup
Double Chocolate
Vanilla Bean

7.00 PP

SIGNATURE DESSERTS

Carrot Cake
Red Velvet Cake
New York-Style Cheesecake Bites
Cookies, Brownies and Gourmet
Dessert Bars

12.00 PP

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

Half Sheet (serves 40-45 Guests)

125.00 EACH

Whole Sheet (serves 75-90 Guests)

250.00 EACH

SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.



SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections,
or select from one of our hosted bar packages to suit your taste.

MARTINI BAR-

the new spin on a classic!

Icy cold Tito's Handmade Vodka, Bombay Sapphire or Bacardi 8, served with a bevy of liquors and garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Caramel Appletini, Hurricane Martini, Melon "Tea" ni and Blackberry Gin Fizztini.

11.00 each, Select up to 3

BUBBLY BAR-

a salute to a great glass!

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Apple Orchard, Kir Royale, Pineapple Sparkler and White Grape Sparkler.

12.00 each, Select up to 3

BLOODY MARY BAR-

a fabulous starting point!

Tito's Handmade Vodka, zesty bloody mary mix and a smorgasbord of garnishes including lemons & limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage and bacon.

10.00 each

JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeño. Go way south of the border

11.00 each

CUCUMBER MOJITO

Bacardi 8, sweet simple syrup, refreshing club soda and mint and cucumber garnish

11.00 each

SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda

12.00 each

VODKA LEMONADE WITH A TWIST

a blast of summer

Crisp Svedka Vodka, refreshing lemonade and Chambord

12.00 each

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers



BAR SELECTIONS

Select your preferred bar package based on our offerings below.

Beverages are billed on consumption unless otherwise noted

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Handmade Vodka, Bombay Sapphire, Maker's Mark, Monkey Shoulder Scotch Whiskey, Bacardi 8 Rum, Jameson Irish Whiskey, Hornitos Tequila, Jack Daniel's, Martini & Rossi Dry and Sweet Vermouth

8.50 per drink

WINE BY THE GLASS

Kendall Jackson Chardonnay

8.00 per glass

Kim Crawford Sauvignon Blanc

8.00 per glass

Louis Martini Cabernet Sauvignon

8.00 per glass

Meomi Pinot Noir

8.00 per glass

Fleur de Mer Rose

8.00 per glass

SPARKLING

Chandon Brut

8.00 per glass

IMPORTED BEER *7.00 each*

DOMESTIC BEER *6.50 each*

CRAFTED BEER *7.00 each*

BOTTLED WATER *4.00 each*

SOFT DRINKS *4.00 each*

JUICES *4.00 each*

HOSTED PREMIUM BAR

COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, White Label Jim Beam, Bacardi Superior, Jose Cuervo Especial Martini & Rossi Dry and Sweet Vermouth

7.50 per drink

WINES BY THE GLASS

Featuring Proverb by E.J. Gallo Wines: Chardonnay, Cabernet Sauvignon, Pinot Grigio, and Pinot Noir

7.00 per drink

SPARKLING

Wycliff Brut and Rose

7.00 per drink

IMPORTED BEER *7.00 each*

DOMESTIC BEER *6.50 each*

CRAFTED BEER *7.00 each*

BOTTLED WATER *4.00 each*

SOFT DRINKS *4.00 each*

JUICES *4.00 each*

DRAUGHT IMPORTED BEER KEGS

Cups, napkins and kegerator included

900.00 per Imported 750.00 per Domestic

*750.00 minimum per bar is required,
as well as a 200.00 per bartender fee (up to 4 hours, 60.00 each additional hour.
Please review with your catering sales manager for details.*

Prices are exclusive of a 24% Service Charge, 8.9% Sales Tax, and 3% County Liquor Tax

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

WHITE WINE

BUBBLY

- Lunetta Prosecco, Vento, Italy **54.00**
- Korbel Brut, California **64.00**
- Domaine Chandon Brut, California **88.00**
- Veuve Cliquot "Yellow Label" Brut, Reims, France **210.00**

WINE

- Kim Crawford Marlborough New Zealand, Sauvignon Blanc **60.00**
- Markham Napa Valley, California, Sauvignon Blanc **28.00**
- Little Black Dress California, Pinot Grigio **26.00**
- Masco Canali, Italy, Pinot Grigio **64.00**
- New Age San Rafael, Argentina, White Blend **40.00**
- Chateau St. Michelle Washington State, Riesling **35.00**
- Greystone California, Chardonnay **38.00**
- Kendall-Jackson 'Vintner's Reserve' California, Chardonnay **50.00**
- La Crema Monterrey, California, Chardonnay **64.00**
- Cakebread Cellars Napa, California, Chardonnay **123.00**
- Seven Daughters, California, Moscato **44.00**

RED WINE

- Roscato, Italy, Rosso Dolce (Sweet Red Blend) **38.00**
- Mark West, California, Pinot Noir **30.00**
- Estancia 'Pinnacles Ranches' Monterey, California, Pinot Noir **40.00**
- Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir **80.00**
- Frescobaldi "Nipozzano Riserva" Chianti Rufina, Italy DOCG **67.00**
- Dreaming Tree "Crush" California, Red Blend **43.00**
- 14 Hands Washington State, Merlot **40.00**
- Gascon Mendoza, Argentina, Malbec **34.00**
- Cline Cellars "Acient Vine" Contra Cosa Country, Zinfandel **54.00**
- Columbia Crest 'Grand Estates' Columbia Valley, Washington, Cabernet Sauvignon **35.00**
- Avalon Napa Valley, California, Cabernet Sauvignon **54.00**
- Simi Alexander Valley, California, Cabernet Sauvignon **57.00**
- Chimney Rock Napa Valley, California, Cabernet Sauvignon **100.00**

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations!



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

ALL NATURAL FRUIT INFUSED WATERS

*3 gallon minimum
60.00 gallon*

COFFEE AND TEA

Fresh brewed coffee and an assortment
of hot and flavored teas
72.00 per gallon, per selection

ICED TEA \$64 per gallon

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero (12
oz.) *4 each*

MINUTE MAID ASSORTED JUICES

Apple, Orange and Mixed Berry
(10 oz.) *4 each*

DASANI BOTTLED WATER (12 OZ.) *4 each*

PERRIER SPARKLING WATER (11 OZ.) *4 each*

ENERGY DRINKS, POWERADE, AND RED BULL *5.50 each*

WATER COOLER RENTAL

Includes water cooler and paper cups
(Exhibitor responsible for power (power
requirements : 110V/20amps)

75.00 per day

SPRING WATER JUG (5 GALLONS *32.00 each (includes cups)*

CUBED ICE 20LB BAG *25.00 each*

FREEZER RENTAL *75.00 per day*

VISI COOLER RENTAL

SMALL *50.00 per day*
LARGE *75.00 per day*

KEURIG MACHINE RENTAL *75.00 per day*

K CUP PACKAGE

24 assorted K Cups (regular, decaf,
tea) 3 one gallon water jugs, cups,
napkins, stirrers, creamers,
sweeteners

120.00 each

TRAFFIC PROMOTERS



ESPRESSO EXPRESS

Enjoy personal barista service from our espresso cart in your booth

300 (8oz) cups of beverage

1750.00 PER DAY INCLUDES BARISTA

Ask your catering sales manager about Nitro Cold Brew Coffee!

Additional cups of beverage 3.50 per cup

Additional charge for countertop install
200.00

Additional barista available for 200.00 (up to
4 hours, 60.00 per hour after 4 hours)

Half day service not available

Power Requirements: 208V/20amps -
Provided by client

SHAKE BREAK

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

250 (8oz cups)

Smoothies (Choose two flavors per day)

Choice of : Strawberry, Strawberry-
Banana, Mango and Peach

Milkshake Flavors: Chocolate, Vanilla
and Strawberry

1500.00 PER DAY INCLUDES ATTENDANT

Power Requirements: 110V/20amps- Provided
by client

POP-ABILITIES

Bring the smell of fresh popcorn to your booth!!

250 (8oz) Cups of popcorn, assorted seasoning salt, scoop, napkins and popcorn containers

900.00 PER DAY

Popcorn attendant available for 200.00 (up to 4 hours, 60.00 per hour after 4 hours)

Additional boxes of popcorn available for 375.00 each (250 units)

Power Requirements: 110V/20amps -
Provided by client

LEVY CREAMERY

Indulge in delicious frozen treats any time of day!

Includes freezer rental and 120 ice cream novelties featuring a variety of fruit bars and ice cream sandwiches.

400.00 PER DAY

Additional ice cream novelties, 42.00 per dozen (minimum 3 dozen)

Assorted Gourmet ice cream bars including Haagen-Dazs or Dove Bars, 50.00 per dozen (minimum 3 dozen)

Ask your catering sales manager for details on personalized Ben and Jerry's Pints.

Power Requirements: 110V/20amps- Provided by client

YOM ICE CREAM POPS

Enjoy a premium custard ice cream push pop crafted in the heart of Atlanta from recipes perfected over 16 years.

4.50 PER POP

125.00 cart rental fee

Popsicle attendant available for 200.00

(up to 4 hours, 60.00 per hour after 4 hours)

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

To help facilitate your event planning, our policies and procedures are provided below.

EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center.

GUARANTEES

In order 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.

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

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.

LINEN/DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are please to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers, and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is 60.00 per hour, per attendant, with a four hour minimum. Charges for specialized services, such as carvers, chefs, bartenders and cashiers are noted in the menu. There will be an additional 75.00 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.



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