INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic occasions, programs, and events.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

KEY

- Local Origins
- World Kitchen
- Light
- Vegetarian
Welcome
InterContinental® Buckhead Atlanta is delighted to submit the following menus for your review. These menus are guidelines designed to assist you in selecting a menu for your event. Our international team of culinary professionals is happy to prepare custom menus should you so desire.

Service Charge and Taxes
All food, beverage and room rental prices quoted are subject to a taxable 24% service charge, an 8% sales tax on food and beverage and 3% tax on liquor sales. Prices are subject to change. No food or beverage may be brought into the Hotel without express permission from the Hotel.

Menu Selection
To assure the availability of menu items, your selection must be submitted to your Catering/Conference Services Manager three weeks prior to your scheduled event.

Meal Guarantees
Your final attendance must be specified by 72 business hours prior to your event. This number will be considered a guarantee and is not subject to reduction. An additional increase in a meal guarantee, within twenty-four hours of the event, will be subject to availability and may be subject to an additional per person charge. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract automatically becomes the guarantee.
Banquet General Information and Requirements

Food, Beverage and Wine
Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied or prepared by another party without the hotel’s written approval. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

Audio-Visual Equipment
Presentation Services is our on-site audio-visual provider, and has a dedicated staff of professionals available to assist you. They can provide an extensive range of audio and visual services, including equipment, technical assistance, sound and lighting systems, video production, and multi-image production and programming.

Linens
InterContinental Buckhead Atlanta provides floor-length linen underlays with a choice of white or vanilla overlay cloths. We will be more than happy to assist you in renting specialty or colored linens.

Function Rooms
Your function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 3% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving of your function to alternate space better suited to the size of the function.

Entertainment and Décor
The ambiance of your function can be enhanced with flowers, music, and specialty items. We have a wide range of recommended vendors for these services. Ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Conference Services Department and come through the loading dock. The Hotel will not permit the affixing of anything on the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

Security
InterContinental Buckhead Atlanta will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Conference Services Manager can assist you in arranging for Hotel security officers. All events that include a minimum of 25 minors must have an off-duty Hotel security officer and/or off-duty police officer. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on Hotel premises.

Parking
We are pleased to offer discounted rates for daily parking for guests attending your event. Valet parking is $15.00 per car and self parking is $8.00 per car. For larger events, additional overflow parking off-site may be available. Standard overnight parking charges apply.
BANQUET GENERAL INFORMATION AND REQUIREMENTS

Damage
As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your guests, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance. All vendors are required to check-in with Hotel Security.

Signs and Displays
Pre-approved signage is permitted in registration areas and in private function areas. All signs must be professionally printed. Signs are not permitted in the hotel lobby, on guest room levels, in elevators, or around the building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Banner hanging is available through our Engineering department and must be scheduled in advance. Please consult your Catering or Conference Services Manager for pricing.

Telecommunications and Information Technology
Your Catering and Conference Services Manager will be happy to assist you with your communications needs: House phones, speaker-phones, wired and wireless internet lines. Pricing will be provided upon request.

Business Center
Located on the lobby level, the Business Center is available 24 hours a day.

Shipping and Storage
To ensure efficient handling and storage of materials, please allow your Catering and Conference Services Manager to assist you. Up to five (5) boxes may be sent two (2) business days prior to the event and held at no charge. For more than five (5) boxes, the following charges will apply: $7.50 per box under 75 pounds, $15.00 per box over 75 pounds, and $125 per pallet. Re-packing and shipping of materials is available through our Business Center and Concierge Desk. Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to a fee of $5.00 per box and $20 per pallet, per day. Boxes are to be addressed with and formatted as follows:

- Client Name, Group Name, Date of Program
- Number of Boxes (eg: #1 of 5)
- InterContinental Buckhead Atlanta
- 3315 Peachtree Road NE, Atlanta, GA 30326
- Attention: Catering/Conference Services Manager’s Name

Package return procedures and rates available upon request.
BANQUET GENERAL INFORMATION AND REQUIREMENTS

Additional Services and Labor Fees

Chef and Carvers
May be required for some menu items and stations. They are charged at $125.00 per chef for up to three hours (plus service charge and applicable sales tax). Each additional hour will be billed at $35.00 per hour.

Security Agent
$45.00 per hour, per agent, four hour minimum

Coat Check Attendant
$100.00 each

Labor Fee
Smaller groups of 25 or less guests will be charged a $100.00 labor fee for each meal function

Additional Service Staff
$35.00 per hour, four hour minimum
CONTINENTAL BREAKFAST

The Buckhead  $34.00 per guest
- Freshly Squeezed Orange, Grapefruit and Cranberry Juice
- Sliced Fresh Fruit
- Assortment of House Baked Danishes, Croissants and Muffins
- Assorted Cold Cereals
- Chilled Whole, 2% and Fat-Free Milk
- Sweet Butter and Fruit Preserves
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

The InterContinental  $38.00 per guest
- Freshly Squeezed Orange, Grapefruit and Cranberry Juice
- House Baked Granola with Low-Fat Yogurt
- Sliced Fresh Fruit
- Assorted Cold Cereals with Seasonal Berries
- Chilled Whole, 2% and Fat-Free Milk
- Assortment of House Baked Morning Bakeries
- New York Style Bagels with Traditional and Low-Fat Cream Cheese
- Sweet Butter and Fruit Preserves
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

Continental Enhancements

Croissant Filled with Scrambled Eggs, Cheese and Bacon or Ham  $84.00 per dozen
Individual Regular or Low-Fat Yogurt  $4.50 per item
Buttermilk Biscuit Sandwich with Scrambled Eggs, Cheese and Ham or Sausage Patty  $84.00 per dozen
Chilled Peeled Hard Boiled Eggs  $28.00 per dozen
Fluffy Scrambled Eggs  $7.00 per guest
Breakfast Potatoes  $5.00 per guest
Applewood Smoked Bacon or Southern Sausage Links  $6.50 per guest
Red Mule Stone Ground Grits, Cheddar Cheese  $5.00 per guest
Oatmeal, Raisins and Brown Sugar  $5.00 per guest
Assorted Cold Cereals, Chilled Whole and Fat-Free Milk  $5.00 per guest

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness. Prices do not include the 24% service charge or applicable sales taxes.
PLATED BREAKFAST

$38.00 per guest

All Plated Breakfasts Include:
- Freshly Squeezed Orange, Grapefruit and Cranberry Juice
- Assortment of House Baked Morning Bakeries
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

Choose One First Course:
- Sliced Fruit Plate with Berries
- Yogurt, Granola and Berry Parfait
- Seasonal Chopped Fruit Salad

Choose One Main Course:
- Farm Fresh Scrambled Eggs
- Individual Mushroom and Onion Quiche
- Seasonal Vegetable Frittata
- Two Poached Eggs Benedict, Canadian Bacon, Hollandaise Sauce (add $5.00)

Choose Two Side items:
- Applewood Smoked Bacon
- Southern Sausage Links
- Chicken Apple Sausage
- Breakfast Potatoes
- Red Mule Stone Ground Grits

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**BREAKFAST BUFFETS**  
Minimum 25 guests

**Southern Breakfast**  
$46.00 per guest  
- Freshly Squeezed Orange, Grapefruit and Cranberry Juice  
- Sliced Fresh Fruit with Seasonal Berries  
- Individual Georgia Pecan Baked Granola with Peach Yogurt  
- Down Home Scrambled Eggs  
- Red Mule Stone Ground Grits and Shredded Cheddar Cheese  
- Smoked Bacon and Southern Sausage Links  
- Assorted Muffins and Buttermilk Biscuits  
- Sweet Butter and Fruit Preserves  
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

**Wellness Breakfast**  
$48.00 per guest  
- Freshly Squeezed Orange and Grapefruit Juice  
- Housemade Granola with Dried Fruits  
- Low-Fat and Fat-Free Milk  
- Low-Fat Yogurt  
- Sliced Fresh Fruit  
- Seasonal Vegetable Frittata  
- Oatmeal with Raisins, Honey and Brown Sugar  
- Assorted Muffins: Whole Bran, Carrot, and Banana  
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

**American Breakfast**  
$44.00 per guest  
- Freshly Squeezed Orange, Grapefruit and Cranberry Juice  
- Sliced Fresh Fruit  
- Assorted Cereals  
- Chilled Whole, 2% and Fat-Free Milk  
- Farm Fresh Scrambled Eggs  
- Smoked Bacon and Sausage Links  
- Breakfast Potatoes  
- Assortment of House Baked Morning Bakeries  
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

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Breakfast Buffet Enhancements  
- **Mushroom and Onion Quiche**  
  $8.50 per guest  
- **Buttermilk Biscuits with Country Sausage Gravy**  
  $72.00 per dozen  
- **Smoked Salmon, Sliced Onions, Tomatoes, Capers, and Lemons**  
  $15.00 per guest  
- **Buttermilk Pancakes, Maple Syrup**  
  $9.00 per guest  
- **Belgian Waffles, Whipped Cream and Berries**  
  $12.00 per guest  
- **French Toast, Maple Syrup**  
  $9.00 per guest  
- **Omelet Station**  
  Prepared to Order with: Ham, Cheddar Cheese, Green Onions, Tomatoes, Mushrooms, and Fresh Herbs  
  $14.00 per guest  
  (Chef Attendant required at $125.00 per Chef)

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MORNING REFRESHMENTS

Assorted Soft Drinks
$5.50 per item

Bottled Water, Mineral Water, Minute Maid® Juices, Energy Drinks
$5.50 per item

Bottled Mocha Frappuccino®
$6.00 per item

Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas
$92.00 per gallon

Made-To-Order Espresso Bar
$7.00 per drink (Minimum 15 and maximum 100 guests; chef attendant required at $125.00)

- Cappuccino
- Café Latte
- Café Mocha

Freshly Squeezed Orange, Grapefruit and Cranberry Juice
$92.00 per gallon

Sliced Fruit with Seasonal Berries
$9.50 per guest

Tree Ripened Whole Fruit
$4.50 per piece

Yogurt Parfait with Seasonal Berries
$7.00 per guest

Assortment of House Baked Danishes and Croissants
$52.00 per dozen

New York Style Bagels with Traditional and Low-Fat Cream Cheese
$60.00 per dozen

Assorted Sliced House Baked Breakfast Breads
$52.00 per dozen

Gluten-Free Breakfast Muffins
$60.00 per dozen

House Baked Breakfast Muffins
$60.00 per dozen

Bottled Seasonal Fruit Smoothies
$7.50 per item

Assorted Krispy Kreme® Donuts: Glazed, Filled, and Chocolate Covered
$52.00 per dozen

English Scones of Raisin, Orange or Currant, Whipped Cream and Lemon Curd
$60.00 per dozen

Power Bars® or Granola Bars
$5.00 per item

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AFTERNOON SNACKS

Ice Cold Pitchers of Flavored Lemonades
$5.00 per guest or $92.00 per gallon
Traditional, Peach, Mint or Blackberry

Iced Teas
$5.00 per guest or $92.00 per gallon
Traditional, Raspberry or Peach

Purified and Infused Water
$3.00 per guest
Plain, Cucumber or Citrus

House Baked Specialties
$54.00 per dozen
Assorted Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia
Double Fudge Walnut Brownies and Blondies
English Scones of Raisin, Orange or Currant, with Whipped Cream and Lemon Curd
Miniature Cupcakes: Choice of Chocolate, Red Velvet, Coconut, Coca-Cola® or Carrot

Power Bars® and Granola Bars
$5.00 per item
Snickers®, Milky Way®, Peanut M&M’s®, Kit Kat®, and Three Musketeers®

Assorted Candy Bars
$5.00 per item
Savory Candied Pecans, Housemade Granola Bar, Dried Vegetables Chips, Dried Fruit Mix

Housemade Potato Chips, Roasted Vidalia Onion Dip
$5.50 per guest

Freshly Popped Popcorn with Parmesan, Cajun Spiced and Sea Salt Toppings
$4.50 per guest

Individual Bags of Potato Chips, Pretzels, Trail Mix, Popcorn or Peanuts
$5.00 per item

Warm Jumbo Pretzels with Assorted Mustards
$60.00 per dozen

Miniature Hot Dogs with Assorted Mustards
$60.00 per dozen

Tree Ripened Whole Fruit
$4.50 per piece

Haagen-Daaz® Ice Cream Bars
$7.50 per item

Individual Vegetable Crudite Cocktails with Hummus
$8.50 per guest

Assorted Mixed Nuts
$28.00 per pound

Individually Wrapped Housemade Snacks
$6.00 per item

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THEMED BREAKS

The Candy Delight
$18.00 per guest
- Assorted Miniature Candy Bars
- M&M®’s
- Jelly Belly®'s
- Reese’s® Peanut Butter Cups
- Hershey®’s Kisses®
- Twizzlers®
- Candy Pops

Donut Shoppe
$18.00 per guest (Minimum 25 guests; chef attendant required at $125.00)
- Warm Miniature Donuts made in the room
- Cinnamon Sugar, Chocolate and Berry Sauces

Ellijay “Apple-licious”
$20.00 per guest
- Housemade Warm Apple Turnovers
- Mini Apple Tarts
- Baskets of Assorted Fresh Apples
- Chewy Apple Cookies
- Organic Apple Juice

Pecan Delicious
$18.00 per guest
- Georgia Pecans Three Ways: Spiced, Candied and Chocolate Covered
- Individual Pecan pound Cakes
- Pecan Pie Lollipops
- Banana Pecan Smoothie

Build Your Own Trail Mix
$18.00 per guest
- Choose Six items: Honey Roasted Almonds, Wasabi Peanuts, Golden Raisins, Dried Cranberries, Toasted Walnuts, Banana Chips, M&M®’s, Milk Chocolate Covered Raisins, Dried Pineapple, and Yogurt Covered Pretzels

Always Coca-Cola®
$20.00 per guest (chef attendant required at $125.00)
- Bottles of Coca-Cola® Classic, Diet Coke®, Coca-Cola Zero™ and Sprite®
- Miniature Coca-Cola® Cupcakes
- Gummy Coca-Cola® Bottles
- Salted Peanuts
- Coca-Cola® Floats

Smoothies
$20.00 per guest (Minimum of 15 guests; chef attendant required at $125.00)
- Fresh Yogurt and Fruit Smoothie Bar
- Strawberry Banana and Seasonal Berry Flavors

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PLATED LUNCH

Three courses plated – Choose One Appetizer, Entrée and Dessert

Price Based by Entrée Selection

Includes Warm Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Iced Tea with Lemon

### Appetizer
- Roasted Tomato Bisque with Rosemary Infused Extra Virgin Olive Oil
- New England style Clam Chowder
- Baby Spinach Salad
  - Candied Pecans and Blue Cheese, Lemon Oregano Dressing
- BLT Wedge Salad
  - Blue Cheese Crumbles, Tomato, Buttermilk Dressing
- Georgia Field Greens and Crudité Salad
  - Cucumber, Roma Tomato, Balsamic Vinaigrette
- Caesar Salad
  - Shaved Parmesan Reggiano and Traditional Caesar Dressing, Garlic Croûton
- Kale and Quinoa Salad
  - Toasted Almond, Hearts of Palm, Sesame Dressing

### Entrées
- Roasted Curry Chicken Salad, Green Beans, Squash Seeds  $42.00
- Sautéed Potato Gnocchi, Roasted Provencal Vegetables, Pesto, Shaved Parmesan  $38.00
- Atlantic Salmon Plancha, Gnocchi Provencale, Basil Pesto  $44.00
- Herb Roasted Chicken with Wild Mushrooms and Pesto Fettuccine, Thyme Jus  $45.00
- Beef Stroganoff, Fettuccine, Mushrooms  $42.00
- Southern Shrimp Fricassee, Warm Citrus Farro  $40.00
- Moonshine Fried Chicken Breast, Cheddar Smashed Potatoes, Sautéed Green Beans, Traditional Gravy  $46.00
- Snapper Adobado, Achiote Sauce, Yellow Rice  $58.00
- Braised Short Rib of Beef, Old Fashioned Mac and Cheese  $55.00
- Sirloin Steak au Poivre, Twice Baked Potato, Broccoli  $50.00
- Gourmet Burger, Kaiser Bun, Sweet Potato Wedges  $45.00

### Desserts
- Chocolate Éclair
- Pecan Tart, Caramel Sauce, Cinnamon Whipped Cream
- Traditional New York Cheesecake
- White Chocolate and Oreo Mousse Bar, Berry Coulis
- Classic Tiramisu with Chocolate Sauce
- Seasonal Fruit Tartlet, Berry Coulis
- Caramelized Apple and Walnut Tart, Caramel Sauce
- Red Velvet Cake, Cream Cheese Icing

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Prices do not include the 24% service charge or applicable sales taxes.
LUNCH BUFFETS

Peachtree Deli

$48.00 per guest

Soup du Jour
Mixed Greens with Choice of Two Dressings
Coleslaw, Macaroni Salad and Apple Pecan Salad
Thinly Sliced Roasted Breast of Turkey, Seared Roast Beef, Italian Salami, Swiss, Havarti, Provolone and Cheddar Cheeses
House Baked Whole Grain Bread, Onion Buns, Sourdough Bread, Soft Brioche Rolls
Assorted Mustards and Sandwich Spreads, Sliced Tomato, Red Onions
Housemade Potato Chips
Brownies and Blondies

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas
(Add $5.00 per guest for Pre-Made Sandwiches)

Salads and Flatbreads

$50.00 per guest

Roasted Tomato Basil Bisque
Local Organic Greens and Lemon Thyme Vinaigrette
Yukon Gold Potato Salad with Artichokes and Smoked Bacon, Herb Dressing
Chopped Salad with Crisp Iceberg, Spinach, Maytag Blue Cheese and Chopped Egg

Flatbreads:
Grilled Vegetables with Buffalo Mozzarella, Basil and Pesto
Prosciutto, Onion, Asparagus and Shaved Manchego Cheese
Barbecue Chicken with Avocado and Roasted Red Pepper

Miniature Cannoli, Tiramisu and Profiteroles
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

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Prices do not include the 24% service charge or applicable sales taxes.

BOXED LUNCHES

$38.00 per guest (to go only)
Maximum of Three Selections
All Boxed Lunches Include Pasta or Potato Salad, Chips, Whole Fruit and Cookie

Sandwich/Entrée Options:
Smoked Turkey, Havarti Cheese, Tomato and Onion, Honey Mustard on Ciabatta
Parisian Ham, Brie Cheese, Dijon Mustard on Baguette
Tuna Salad with Herb Mayonnaise on Brioche Bun
Roast Beef, Cheddar Cheese, Horseradish Cream
Grilled Vegetable Wrap, Lemon Humus, Fresh Tomato
Crisp Romaine Salad, Grilled Chicken Breast, Caesar Dressing

Minimum 20 guests
LUNCH BUFFETS

¡Viva Mexico!  $54.00 per guest
- Chicken Soup, Crispy Tortilla Strips, Avocado, Cilantro and Oaxaca Cheese
- Tomato Salad with Queso Blanco
- Roasted Corn, Red Onion and Black Bean Salad, Lime Dressing
- Jicama and Mango Salad with Cilantro
- Braised Catch of the Day
- Build Your Own Fajitas
  - Grilled Arrachera Steak and Chipotle Spiced Grilled Chicken
  - Condiments: Shredded Monterrey Cheese, Pico de Gallo, Cilantro, Guacamole, Tomato, Onion, Sour Cream, Jalapeño Peppers, Salsa Verde and Salsa Roja
  - Flour Tortillas
- Ranchero Beans
- Mexican Rice
- Coconut Flan
- Kahlua Cake
- Pastel de Tres Leche
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas
- Optional Chef Attendant $150.00 each – One Attendant per 50 guests required

The Deep South  $56.00 per guest
- Louisiana Seafood Gumbo
- Black Eyed Peas, Hickory Smoked Ham Salad, Pickled Onion Vinaigrette
- Diced Cucumber with Roasted Corn and Pepper Salad, Lemon Tarragon Dressing
- Field Greens with Candied Pecans, Balsamic Vinaigrette
- “Moonshine” Georgia Farm Fried Chicken, Country Biscuits
- Pecan Crusted Catfish, Homemade Smoked Ketchup
- Sweet Potato Soufflé
- Old Fashioned Baked Mac and Cheese
- Seasonal Farmstand Southern Style Vegetables
- Peach County’s Famous Cobbler
- Jack Daniel’s® Tennessee Whiskey Pecan Pie
- Buttermilk Chocolate Cake
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

Napolitano  $55.00 per guest
- Pasta E Fagoli Soup
- Tomato Salad with Buffalo Mozzarella, Basil Pesto
- Chopped Romaine Lettuce with Parmesan Croutons, Traditional Caesar Dressing
- Grilled Vegetable Antipasto with Portabella, Zucchini, and Peppers
- Assorted Artisan Charcuterie
- Chicken Parmesan, Marinara Sauce
- Grilled Seasonal Fish, Lemon and Capers
- Wild Mushroom Penne Gratin
- House Baked Focaccia and Italian Breads
- Tiramisu
- Amaretto Tart
- Panna Cotta
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

Peachtree  $60.00 per guest
- Savannah She Crab Soup
- Local Mixed Greens with a Choice of Two Dressings
- Haricots Verts, Cherry Tomato and Candied Pecan Salad
- Seared Swordfish Steak, Fruit Salsa
- Herb Roasted Breast of Chicken, Lemon Caper Sauce
- Slow Roasted Beef Sirloin, Sautéed Mushrooms, Cabernet Sauce
- Sautéed Market Vegetables with Shallot Butter
- Roasted Fingerling Potatoes
- House Baked Rolls with Sweet Butter
- Assorted Miniatures Desserts, Lemon Tarts, Chocolate Éclairs, Fruit Tarts
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

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COCKTAIL RECEPTIONS

Priced per piece; minimum of 25 pieces per item

Cold Hors D’oeuvres

Roasted Sirloin and Great Hill Blue Cheese Croustade $6.00
Housemade Assorted Sushi Rolls: Tuna, California and Smoked Salmon (minimum 50 pieces) $6.75
Smoked Salmon Rolls and Horseradish Cream $6.50
Miniature Tart Stuffed with Crab and Mango Salad $7.00
Asian Style Tuna Tartar $7.00
Chilled Jumbo Shrimp with Smoked Tomato Cocktail Sauce $7.00
Smoked Salmon Mousse on Cucumber $6.00
Chilled Corn Chowder Shooter $5.75
Assorted Bruschetta to Include Pesto, Tomato with Basil and Olive Oil $5.75
Endive Spears with Boursin, Apple and Walnut $5.75
Babaghanoush on Pita Bread $5.75

Hot Hors D’oeuvres

Brie and Raspberry Marmalade en Croute $6.25
Miniature Beef Wellington $6.50
Miniature Chicken and Mushroom Wellington $6.50
Grilled Baby Lamb Chops with Mint Pesto $8.00
Cajun Chicken Satay, Curry Mayonnaise $6.50
Butter Pecan Shrimp Lollipop $6.50
Sweet Chili “Lounge” Chicken Wings $6.25
Miniature Savannah Crab Cakes, Spicy Remoulade $6.75
Coconut Chicken Tender, Thai Chili Dip $6.50
Coconut Coated Shrimp, Mango Mayonnaise $6.50
Crispy Goat Cheese and Artichokes $5.75
Cheddar Stuffed Jalapeño Poppers $5.75
Spinach and Feta in Phyllo, Tzatziki Sauce $5.75
Crispy Vegetable Spring Rolls with Plum Ginger Sauce $5.75
Fried Green Tomato, Red Pepper Chutney $5.75
Kobe Beef Sliders, Onion Relish $7.50
Fried Chicken Slider, Spicy Aioli $7.50

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Prices do not include the 24% service charge or applicable sales taxes.
SPECIALTY SELECTIONS

Sushi Bar
$27.00 per guest (Based on 4 pieces per Person)
Prepared to Order in the Room by a Sushi Chef (Sushi Chef required at $150.00 per Chef)
Assorted Selection of Sashimi and Sushi
Tuna Roll, California Roll, Salmon and Yellow Tail

Mediterranean Display
$18.00 per guest
Dips of Hummus, Tapenade, Babaghanoush and Roasted Tomato Feta
Fresh Pita Breads and Crostini
Fire Roasted Vegetables, Artichokes, Marinated Olives
Stuffed Grape Leaves

Imported and Local Cheese Display
$20.00 per guest
Creamy Brie, Aged Manchego, Marinated Fresh Mozzarella and Smoked Cheddar
Assortment of Fine Cheeses From Our Local Sweet Grass Dairy Farms
Thomasville Tomme, Asher Blue, and Greenhill
Served with Grape Clusters, Caramelized Pecans, Dried Fruits,
Sliced Baguette and Raisin Bread, Lavosh and Crackers

Raw Bar
$7.00 per piece (Seasonal; Available Between October to May Only)
Assorted Oysters on the Half Shell
Jumbo Gulf Shrimp
Iced Crab Claw

Sliced Seasonal Fruit with Assorted Berries
$8.50 per guest

Seasonal Vegetables Crudités
$12.00 per guest
Herb Ranch Dressing and Roasted Pepper Aioli

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<table>
<thead>
<tr>
<th>Food Item</th>
<th>Price per Item</th>
<th>Serves</th>
<th>Side Dishes/Condiments</th>
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<tbody>
<tr>
<td>Roasted Young Tom Turkey</td>
<td>$280.00</td>
<td>25</td>
<td>Cranberry Jam, Natural Gravy, Brioche Rolls</td>
</tr>
<tr>
<td>Roasted Colorado Rack of Lamb</td>
<td>$450.00</td>
<td>10</td>
<td>Mint Pesto</td>
</tr>
<tr>
<td>Coca-Cola® Glazed Roasted Ham</td>
<td>$320.00</td>
<td>30</td>
<td>Cinnamon Apple Sauce, Assorted Mustards, Buttermilk Biscuits</td>
</tr>
<tr>
<td>Roasted Beef Brisket</td>
<td>$300.00</td>
<td>30</td>
<td>Natural Jus, Silver Dollar Rolls</td>
</tr>
<tr>
<td>Atlantic Salmon En Croute</td>
<td>$375.00</td>
<td>25</td>
<td>Champagne Sauce</td>
</tr>
<tr>
<td>Roasted Beef Salami</td>
<td>$240.00</td>
<td>30</td>
<td>Assorted Mustards, Miniature Marble Rye</td>
</tr>
<tr>
<td>Roasted Tenderloin of Beef</td>
<td>$500.00</td>
<td>20</td>
<td>Red Wine Sauce, Creamed Horseradish, Silver Dollar Rolls</td>
</tr>
<tr>
<td>Slow Roasted Strip Loin of Beef</td>
<td>$600.00</td>
<td>35</td>
<td>Au Jus, Creamed Horseradish, Silver Dollar Rolls</td>
</tr>
<tr>
<td>Roasted Steamship Round of Beef</td>
<td>$850.00</td>
<td>80</td>
<td>Creamed Horseradish, Ciabatta Rolls</td>
</tr>
</tbody>
</table>

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$125.00 per chef; 3 hours max
SPECIALTY STATIONS

Minimum 30 guests

Beef Burgundy
$23.00 per guest (Chef required at $125.00 per Chef)
- Slow Braised Beef Burgundy
- French Green Beans
- Celery Root and Potato Puree

Moonshine Chicken
$19.00 per guest (Chef required at $125.00 per Chef)
- Moonshine Fried Chicken Breast
- Old Fashioned Baked Mac and Cheese, Collard Greens
- Red Pepper Gravy

Cedar Plank Salmon
$22.00 per guest (Chef required at $125.00 per Chef)
- Roasted Soy Ginger Glazed Salmon on Cedar Plank
- Sesame Fried Rice
- Stir Fried Vegetables

Moonshine Chicken
$19.00 per guest (Chef required at $125.00 per Chef)
- Moonshine Fried Chicken Breast
- Old Fashioned Baked Mac and Cheese, Collard Greens
- Red Pepper Gravy

Italian
$24.00 per guest (Chef required at $125.00 per Chef)
- Carnoroli Risotto, Asparagus and Parmesan Cheese
- Wild Mushroom Ravioli with Gorgonzola Cream Sauce, Fresh Parmesan
- Miniature Penne Pasta and Chicken Florentine, Spinach, Roasted Tomatoes, Basil
- Served with Focaccia Bread and Olive Tapenade, Basil Pesto and Red Pepper Pesto

Southern
$24.00 per guest
- Slow Roasted Pulled Pork
- Barbecue Pulled Chicken
- Smoked, Peach and Carolina Style Barbecue Sauces
- Cole Slaw
- House Baked Cornbread, Biscuits

Paella
$21.00 per guest
- Carnoroli Rice with Saffron
- Chicken, Chorizo, Mussels, Calamari and Shrimp

Fajita
$22.00 per guest (Chef required at $125.00 per Chef)
- Beef and Chicken Fajitas, Flour Tortillas, Cilantro Rice and Frijoles Charros, Shredded Cheese, Pico de Gallo, Guacamole, Tomato, Onion, Sour Cream, Jalapeno Peppers

Traditional Southern Style Shrimp and Grits
$25.00 per guest (Chef required at $125.00 per Chef)
- Georgia Red Mule Grits, Tybee Island Shrimp Sautéed to Order with Bell Pepper, Smoked Bacon, Onion, Gravy, Sharp Cheddar, Green Onions, Green Peppers, Red Peppers and Andouille Sausage

Slider
$24.00 per guest
- Kobe Beef, Crab Cake and Fried Chicken
- Homemade Potato Chips, Cajun Sweet Potato Fries, Pickles

Dim Sum
$26.00 per guest (Minimum of 50 guests)
- Assorted Dim Sum Served in Bamboo Steamers
- Shrimp Tempura, Duck Spring Rolls, Chicken Wontons
- Vegetable Pot-stickers
- Soy Ginger and Thai Sweet Chili Sauces

Caesar Salad
$13.00 per guest
- Hand Cut Romaine, Croûtons, Shaved Parmesan Cheese
- Grilled Sliced Chicken—Additional $3.00
- Grilled Shrimp—Additional $5.00

Salad Sampler – Individual Portions
$16.00 per guest
- Cabbage and Peach Slaw, Peach Vinaigrette
- Roasted Local Beets with Alabama Goat Cheese
- Watermelon, Feta Cheese and Black Olives
- Field Greens with Candied Bacon

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DESSERT STATIONS

InterContinental Dessert Buffet
$18.00 per guest
A Variety of Miniature Desserts and Pastries
Choose Five Items:
- Lemon Tarts
- Chocolate Éclairs
- Fruit Tarts
- Chocolate Crunch Bar
- Assorted Macaroons
- Chocolate Dipped Cheesecake
- Exotic Fruit Mousse
- Chocolate Truffles
- S’mores
- Pretzel Peanut Tart

Southern Art Dessert Table
$22.00 per guest
Choose Five Items:
- Bourbon Pecan Tartlets
- Red Velvet Miniature Cupcakes
- Banana Pudding Cream Tartlets
- Caramel Pretzel Chocolate Tartlets
- Buttermilk Chocolate Miniature Cupcakes
- Miniature Coconut Cupcakes
- Homemade Marshmallows
- Miniature Apple Tarts

Fosters Station
$12.00 per guest
Chef required at $125.00 per Chef
Warm Bananas or Peaches Sautéed with Caramelized Sugar and Rum
Served to Order over Vanilla Bean Ice Cream

Chocolate Fountain
Small - $400.00 (Serves 25 to 75 guests)
Large - $600.00 (Serves 75 to 100 guests)
Flowing Swiss Chocolate
Served with Pineapple, Strawberries, Marshmallows, Biscotti, Assorted Cookies and Dried Fruit

S’mores Station
$18.00 per guest
- Rich Dark Hershey’s® Bars
- Creamy White Hershey’s® Bars
- Vanilla Marshmallows
- Graham Crackers
- Housemade Candied Pecans
- Crispy Bacon

Coffee Station
$9.00 per guest
Regular and Decaffeinated Coffee, Selection of Specialty Teas, Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Assortment of Biscotti

Made-To-Order Espresso Bar
$7.00 per drink (Minimum 15 and maximum 100 guests; chef attendant required at $125.00)
- Cappuccino
- Café Latte
- Café Mocha

Donut Shoppe
$18.00 per guest (Minimum 25 guests)
Chef Attendant required at $125.00
Warm Miniature Donuts Made in the Room
Cinnamon Sugar, Chocolate and Berry Sauces

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PLATED DINNER

Based on Three-Course Plated Dinner
Price Determined by Entrée Selection
Additional Fourth Course at $12.00 per Person
Dinner Served with Assortment of Freshly Baked Warm Rolls with Sweet Butter, Regular and Decaffeinated Coffee, Selection of Specialty Teas

Soups
Lobster Bisque with Fine Cognac, Georgia Caviar Foam
New England Style Clam Chowder, Toasted Garlic Bread
Butternut Squash En Croute, Walnut Oil
Truffle Infused Wild Mushroom En Croute

Salads
Roasted Beets and Garden Greens, Alabama Goat Cheese Crostini, Candied Pecans, Pomegranate Vinaigrette
Applewood Smoked Salmon and Asparagus Salad, Florida Orange Supreme, Yuzu Dressing
Little Gem “Caesar” Salad, Cornbread Croûton, Parmigiana Reggiano, Candied Bacon
Shaved Kale and Quinoa Salad, Radish, Tomato, Dried Cranberries, Citrus Vinaigrette
Watermelon, Goat Cheese and Watercress Salad, Aged Balsamic Reduction
Tomato Tart, Eggplant Caviar, Mixed Greens, Goat Cheese Mousse, Honey and Balsamic Drizzle
Field Greens, Candied Pecans, Sundried Cherries, Tomatoes, Blue Cheese, Balsamic Vinaigrette
Boston and Red Leaf, Artichokes, Red and Yellow Tomatoes, Toasted Pine Nuts, White Balsamic Dressing

Appetizer
Brie Cheese Tart with Caramelized Onions, Roma Tomatoes, Baby Frisée and Pesto Vinaigrette
Seasonal Mushroom and Quinoa Risotto, Shaved Parmesan
Shrimp and Anson Mills Cheddar Grits, Smoked Andouille Sausage, Hominy, Fried Okra
Maryland Crab Cake, Celery Root Remoulade
Sautéed Potato Gnocchi, Roasted Provençal Vegetables, Pesto, Shaved Parmesan

Entrées
Bourbon Glazed Salmon, Hominy Grits, Green Beans, Seasonal Chow Chow $68.00
Buttermilk Fried Chicken Breast, Cheddar Smashed Potatoes, Sautééd Beans, Gravy $68.00
Pan Seared Northern Cod Fillet, Beech Mushrooms, Barley Risotto $76.00
Stuffed Chicken Breast with Morels, Fondant Potatoes, Asparagus, Truffle Infused Jus $74.00
12-Hour Braised Boneless Beef Short Rib, Wild Mushroom Ravioli, Red Wine Sauce $76.00
Roasted Free Range Chicken Breast, Cumin Glazed Salsify, Baby Spinach, Cranberry Reduction $68.00
Seared King Scallops, Whipped Sweet Potatoes, Candied Pecans, Sautéed Okra, Bourbon Brown Sugar Vinaigrette $88.00
Grilled New York Steak, Loaded Idaho Mashed Potato, Garlic Beans, Shallot Reduction $84.00
Pan Roasted Grouper, Carrot Puree, Asparagus, Preserved Fennel, Cassis Reduction $85.00
Grilled Beef Tenderloin, Wild Mushroom Fricassee, Truffled Mac and Cheese, Asparagus, Cassis Reduction $95.00

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Combination Entrées
Roasted Chicken Breast, Shrimp and Andouille Ravioli, Brussels Sprouts $75.00
Duet of Braised Beef Short Rib and Soy Ginger Glazed Salmon, Celery Root Puree $80.00
Beef Filet and Crab Cake, Lemon Confit Crushed Potatoes, Haricot Verts, Merlot Sauce $95.00
Beef Filet and Sea Bass, Truffle Mashed Potatoes, Seasonal Vegetables, Red Wine Sauce $105.00

Desserts
Chocolate Marquis, Bittersweet Chocolate Mousse, Chocolate Sponge, Kirsch, Chocolate Mirror
Pecan Tart, Cinnamon Whipped Cream
Exotic Fruit Compote, Almond Mousse, Caramelized Pineapple Gelee
Crunchy Chocolate Bar, Praline and Silky Chocolate Mousse, Raspberry
White Chocolate and Oreo Mousse Bar, Berry Coulis
Lemon Tartelette with Meringue
Chocolate Raspberry Tart, Berry Coulis
Chef’s Trio: Crunchy Chocolate Bar, Fresh Tartelette and Exotic Mousse (Additional $3.00 per guest)

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**DINNER BUFFETS**

**Southern**

- Savannah Crab Soup
- Judge John Bibb Salad, Crispy Onions, Buttermilk Dressing
- Roasted Peppers, Sweet Corn and Grilled Shrimp Salad
- Mixed Greens with Crisp Vidalia Onions, Roma Tomatoes, Crumbled Goat Cheese
- Pecan Crusted Catfish with Homemade Tartar Sauce
- Sliced Rosemary Roasted Breast of Chicken with Apple Jack Relish
- Pepper Seared Beef Sirloin
- Buttermilk Mashed Potatoes
- Black-Eyed Peas
- Farm Fresh Seasonal Vegetables
- Red Velvet Cake
- Banana Cream Pie
- Warm Peach Cobbler
- Baskets of Cornbread, Crusty Rolls and Loaf Bread with Sweet Butter
- Regular and Decaffeinated Coffee, Selection of Specialty Teas


**Highland**

- Baby Greens with Roma Tomatoes, Forest Mushrooms, Cucumbers and Choice of Dressings
- Charred Corn Salad with Cilantro
- Georgia Free-Range Breast of Chicken with Morel Sauce
- Corn Fed Beef Medallions with Peppercorn Sauce
- Pacific Salmon with Lemon and Dill
- Orzo “Risotto”, Farm Fresh Seasonal Vegetables
- Chef’s Selection of Assorted Miniature Desserts
- House Baked Fresh Breads and Rolls with Sweet Butter
- Regular and Decaffeinated Coffee, Selection of Specialty Teas

**Backyard Barbecue**

- Garden Greens with Tomato, Buttermilk Ranch
- Homestyle Bacon and Potato Salad
- From the Grill:
  - Burgers – Grass-fed Beef, Turkey and Vegetarian
  - Hot Dogs and Sausages – Artisan Hot Dog, Chicken Sausage, Housemade Sausages
  - Peach Barbecue Pork Ribs
  - Sliced Cheeses, Traditional Condiments, Garnishes and Rolls
  - Mac and Cheese with Smoked Ham, Seasonal Vegetable Succotash
  - Assorted Southern Desserts
  - House Baked Fresh Breads and Rolls with Sweet Butter
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas

$88.00 per guest

$94.00 per guest

$78.00 per guest (Grill Chef $125.00 each)
SOUTHERN ART BARBECUE
DINNER EXPERIENCE

Experience the local southern flavors of celebrity chef Art Smith and our signature restaurant Southern Art.

$98.00 per guest (Minimum 50 guests)
Grill Chef $125.00 per 50 guests

Ham Bar
Three Selections of Artisanal Southern Hams
Three Seasonal Selections of Cheeses from Sweet Grass Dairy Farms
Housemade Biscuits, Crackers and Pickled Vegetables

Chopped Salad Station
Chopped Romaine, Cucumbers, Tomatoes, Grapes, Peanuts, Bacon, Blue Cheese, Lemon Vinaigrette

Off the Grill
Choose Four items:
- Sliced Tomahawk Steaks
- Coca-Cola® Glazed Chicken
- Bourbon Barbecue Ribs
- Artisan Sausages
- Butterflied Jumbo Shrimp
- Marinated Local Catch

Family Style Sides
- Mac and Cheese
- Roasted Brussels Sprouts
- Grilled Seasonal Vegetables

Dessert Table
Choose Five items:
- Bourbon Pecan Tartlets
- Red Velvet Miniature Cupcakes
- Banana Pudding Cream Tartlets
- Peanut Butter and Jelly Tartlets
- Buttermilk Chocolate Miniature Cupcakes
- Homemade Marshmallows
- Miniature Apple Tarts
- Lemon pound Cake

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Selected Teas

Southern Art’s Ham Bar Selection
$36.00 per guest
(Plus $150.00 Chef’s Fee)

- Three Seasonal Selections of Cheeses from Sweet Grass Dairy Farms
- Housemade Biscuits, Crackers and Pickled Vegetables

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**BAR**

**Select Brands**
$10.00 per Drink
- Smirnoff® Vodka
- Beefeater® Gin
- Dewar’s® Scotch
- Canadian Club® Whiskey
- Jim Beam® Bourbon
- Bacardi® Rum
- Sauza Blanco® Tequila

Unlimited Service – Select
$20.00 per guest/first hour
$10.00 per guest/each additional hour
- Select Brand Liquor
- House Red and White Wines
- Imported and Domestic Beers,
- Soft Drinks, Mineral Waters and
  Juices

**Premium Brands**
$12.00 per Drink
- Ketel One® Vodka
- Bombay Sapphire® Gin
- Chivas Regal® 12 Scotch
- Crown Royal® Whiskey
- Buffalo Trace® Bourbon
- Bacardi Ochos® Rum
- Jose Cuervo® Gold Tequila

Unlimited Service – Premium
$24.00 per guest/first hour
$11.00 per guest/each additional hour
- Premium Brand Liquor
- Premium Red and White Wine
- Imported and Domestic Beers,
- Soft Drinks, Mineral Waters and
  Juices

**Craft Draft Beer**  $9.00 each
- Goose Island® Matilda Belgian-Style Pale Ale

**Premium Beer**  $8.50 each
- Heineken®, Corona, Amstel® Light, Stella Artois®, SweetWater® 420, Blue Moon®,
  Samuel Adams®

**Domestic Beer**  $7.50 each
- Miller® Lite, Bud Light®, Coors Light®, Michelob Ultra®

**Soft Drinks**  $5.00 each
- Coca-Cola®, Diet Coke®, Sprite®, Tonic Water, Club Soda, Ginger Ale

**Cordials**  $14.00 each
- Grand Marnier®, Baileys® Irish Cream, Kahlúa®, Romana Sambuca®, Amaretto di
  Saronno® and Courvoisier® Cognac

*Please note, the brands listed above are subject to change and are based upon availability. Prices do not include the 24% service charge or applicable sales taxes.*
Includes five hand-selected bourbons and all the ingredients for the perfect manhattan

$14.00 per Drink
$100.00 Mixologist’s Fee

Four Roses® Bourbon Bar Private Label
Distiller: Four Roses, Lawrenceburg, KY
Master Distiller: Jim Rutledge
Proof: 100

Bourbon Bar Private Label Bourbon is a single barrel bourbon made from the high-rye mash bill and the high-citrus yeast strain. It is distilled using a doubler, aged for 8 years and 7 months. Complex, full bodied and surprisingly smooth with a delicate long finish that’s quite mellow. Contains hints of ripe plum and cherry tastes with fruity, spicy aromas with vanilla, toffee, maple syrup and cocoa.

Breckenridge Bourbon
Distiller: Breckenridge Distillery, Breckenridge, CO
Master Distiller: Jordan Via
Proof: 86

Distilled at a high altitude (10,000 ft.), this 2-3 year old, well-rounded bourbon includes notes of both honey and cocoa.

Buffalo Trace®
Distiller: Sazarac
Distillery: Buffalo Trace, Franklin Co., KY
Master Distiller: Harlen Wheatley
Proof: 90

This bourbon is big and spicy, with notes of vanilla, toffee and candied fruit.

Old Fitzgerald® 12 year
Distiller: Heaven Hills, Bardstown, KY
Master Distiller: Craig and Parker Beam
Proof: 90

Butterscotch, leather, smoke and chocolate, with a slightly bitter finish.

Elijah Craig® 12 year
Distillery: Heaven Hills, Bardstown, KY
Master Distiller: Craig and Parker Beam
Proof: 94

Well-structured with notes of honey, spice, and perfume.

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FEATURED WINES

The Dreaming Tree, California $48.00
- **Sauvignon Blanc**: Fresh and juicy with tropical fruit aromas, finishing crisp and clean with hints of grapefruit and zesty lime
- **Chardonnay**: Toasty and rich up front, finishing crisp with baked pear and peach flavors
- **Pinot Noir**: Flavors and aromas of black cherry, wild strawberry, and toasty caramel
- **Crush Red Blend**: Raspberry jam and vanilla oak characters on the nose with full tannins

Franciscan Estate, California $56.00
- **Chardonnay**: Lively apple and pear fruit supported by notes of vanilla, cream, and spice
- **Equilibrium White Blend**: Floral notes of jasmine, orange blossom and honeysuckle are intertwined with passion fruit and lychee
- **Merlot**: Full bodied with a core of dark cherry and layers of anise, spice, and coca
- **Cabernet Sauvignon**: Balanced layers of ripe berries, black pepper, mocha, and spice

Decoy by Duckhorn, California $60.00
- **Chardonnay**: Enticing citrus zest, orange blossom and guava aromas with a soft, velvety palate, and rich in tropical fruit
- **Sauvignon Blanc**: Lovely aromatic layers of mango and papaya with a palate of white peach, grapefruit and melon
- **Pinot Noir**: Aromas of ripe strawberry and raspberry lead to abundant red fruit and a slight hint of earth on the palate
- **Cabernet Sauvignon**: Alluring black cherry and raspberry jam aromas give way to a palate of raspberry, plum and integrated oak

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# BANQUET WINE LIST

## Sparkling Wines
- Villa Sandi Prosecco, Veneto, Italy: $40.00
- Chandon Brut, Napa Valley, California: $48.00
- Piper-Heidsieck Brut, Reims, France: $84.00
- Moët & Chandon "Imperial", Epernay, France: $85.00
- Veuve Clicquot Ponsardin Brut "Yellow Label", Reims, France: $125.00
- Dom Perignon Brut, Hautvillers, France 2004: $450.00

## Whites
- Château St. Michelle Riesling, Washington: $42.00
- Château St. Jean Chardonnay, Sonoma: $44.00
- Danzante Pinot Grigio, Italy: $44.00
- Whitehaven Sauvignon Blanc, New Zealand: $44.00
- J by Jordan Pinot Gris, Sonoma: $46.00
- Kendall-Jackson Reserve Chardonnay, California: $46.00
- Meribeau Sauvignon Blanc, France: $48.00
- Conundrum White Blend, California: $48.00
- Orin Swift “Velladora” Sauvignon Blanc, Napa Valley: $60.00
- Newton Unfiltered Chardonnay, Napa Valley: $80.00
- Louis Latour Mersault, Burgundy: $82.00
- Cakebread Chardonnay, Napa Valley: $100.00

## Reds
- Angeline Pinot Noir, California: $44.00
- Louis Martini Cabernet Sauvignon, California: $44.00
- Cotes du Rhone Jean Luc Colombo, France: $46.00
- Penfolds Bin 9 Cabernet Sauvignon, Australia: $48.00
- Paul Hobbs "El Felino" Malbec, Argentina: $48.00
- Château Greysac Bordeaux Blend, France: $60.00
- Beringer Knights Valley Cabernet Sauvignon, California: $60.00
- Decoy by Duckhorn Merlot, California: $60.00
- The Prisoner Zinfandel Blend, California: $62.00
- Duckhorn Merlot, Napa Valley: $75.00
- Belle Glos Las Alturas Pinot Noir, California: $80.00
- Caymus Cabernet Sauvignon, Napa Valley: $120.00
- Orin Swift “Papillon” Bordeaux Blend, Napa Valley: $150.00
- Kosta Browne Pinot Noir, Russian River Valley: $250.00

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