

CATERING POLICIES

1. In arranging for private functions, the attendance must be specified at least 72 hours in advance. Sunday, Monday and Tuesday guarantees must be received by 11:00AM the preceding Thursday. This number will be used accordingly. If no guarantee is received, the hotel will prepare and charge for the number of persons estimated from the catering contract.
2. The quotation herein is subject to a proportionate increase to meet increased costs of operation existing at the time of the function by reason of increase in present commodity prices, taxes or currency values. Patron expressly grants the right of management to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and accept such substitutions up to six (6) months prior to the event date.
3. All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the price, herein agreed open, and the patron agrees to pay them.
4. State Laws & County Health Ordinances mandates NO Alcoholic beverages or food of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests or invitee from the outside. We reserve the right to make a charge for the service of such beverages and food that are brought into the hotel in violation of this policy.
5. In accordance to the City of Brookhaven Law, all bar services require a licensed bartender. A bartender charge of \$95.00 will be assessed on each banquet bar: this is a minimum of 2 hours service. An additional charge of \$50.00 will apply for each additional hour of service. One bartender is required for every 50 people. Only attendees over 21 years of age will be served alcoholic beverages. Attendees should be prepared to show Identification upon request. Failure to comply may result in termination of function.
6. Performance of the agreement is contingent upon the ability of management to complete the same, and is subject to labor troubles, disputes or strikes; accidents; government (federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, Never ages or management preventing or interfering with performance. In no event will the Hotel be liable for the loss or profit of consequential damages whether based on breach of contracts, warranty or otherwise.
7. Full payment shall be made 14 days in advance of the function unless credit has been established to the satisfaction of management, in which event, a deposit will be paid at signature of the contract or no more than thirty (30) days after signature. Payment via Company Check, Cashier's Check, or Money Order will not be accepted 14 days or less prior to the event date, Personal Checks will not be accepted 30 days or less prior to the event date. All social events require the deposit paid before the space is exclusively reserved. Deposits may be partially refundable only if cancellation is received 30 days (general), 90 days (social), 180 days (Holiday, Family Reunions and Weddings) prior to the scheduled function. Should the entire or partial program cancel, the Hotel will collect as liquidated damages, fees according to the cancellation policy detailed on the signed contract.
8. Signs and banners are not permitted in the hotel lobby. All displays or exhibits, if any, must conform to the city code fire ordinance rules. The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any substance, unless approval is given by this office in writing. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be billed to the patron.
9. The Hotel reserves the right to assign another room, should the event size significantly increases or decreases or should we be unable to allocate the named room. Downward adjustments in attendance in excess of 20% of the original guarantee, within 60 days of the function date, will be subject to additional rental charges in the event that the reserved space cannot be resold. To best accommodate all set-ups and menu requests, the final arrangements should be confirmed 7 days in advance of the function to the catering department. The final guarantee count is the amount which will be utilized as the number of place settings prepared in the space. Room usage times are: Daytime events, 8:00 am to 5:00 pm; Evening events, 6:00 pm to 10:00 pm. Changes in room arrangements within 24 hours will be subject to additional labor charges. Additional surcharges of \$5.00 per chair & \$25.00 per table will be assessed for delivery outside a meeting space. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover Hotel costs and additional labor. If equipment is necessary that exceeds Hotel's inventory, then Group agrees to pay for the cost of renting this additional equipment.
10. The hotel applies a mandatory 24% service charge which is taxable.
11. All special equipment and services can be arranged with our catering department. For your convenience, with 24 hour notice we can make arrangements for complete audio/visual services. We do request that the catering department be notified of any equipment that you will provide. The Hotel reserves the right to approve the type and time of all entertainment and music.
12. The Hotel will not assume responsibility for damage or loss of any merchandise or article left in the hotel prior to, during or following the function. Any freight or shipping charges incurred as a result of materials, i.e. literature, audio visual and video equipment, books, etc., being shipped to /from the Hilton Garden Inn remain the sole responsibility of the conference, association or group.
13. Packages for meetings may be delivered to the hotel one business day prior to the meeting date with prior notification and approval from your catering representative. A storage fee of \$5.00 per box per day will be assessed for any boxes shipped to the hotel earlier than two business days prior to the event date.
14. Children's menu pricing is one half off of the standard menu price per person. Pricing is valid for children up to 9 years of age.



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BREAKFAST

THE EYE OPENER

Assortment of Chilled Fruit Juices, Seasonal Sliced Fruits Display, Assorted Breakfast Breads served with Whipped Butter and Marmalades; Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

THE HEALTHY START

Assortment of Chilled Fruit Juices, Seasonal Sliced Fruits Display, Assorted Breakfast Breads served with Whipped Butter and Marmalades; Assortments of Granola Bars, Yogurts, and Dry Cereals with Nonfat and 2% Milk; Hot Oatmeal served with Brown Sugar, Raisins and Walnuts; Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

THE GARDEN BREAKFAST BUFFET

Assortment of Chilled Fruit Juices, Seasonal Sliced Fruits Display, Assorted Breakfast Breads served with Whipped Butter and Marmalades; Assortments of Yogurts and Dry Cereals with Nonfat and 2% Milk; Soft Scrambled Eggs, Buttermilk Biscuits with Gravy, Breakfast Potatoes, Bacon Stripes, Sausage Patties and Belgian Waffles with Syrup; Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

UPGRADE YOUR BREAKFAST

OMELET STATION

Eggs and Egg Whites Cooked to Order with an Array of Toppings
Requires Omelet Chef and Labor Fee of \$95.00

BREAKFAST SANDWICH BAR

Soft Scrambled Eggs, Warm Biscuits, English Muffins, Bacon Stripes, Canadian Bacon, Sausage Patties and Selection of Cheeses
ADD: Egg Whites for \$2.00 per person

GRAVLOX

Thinly Sliced Smoked Salmon Displayed with an Assortment of Bagels, Cream Cheese and Appropriate Condiments. (Minimum of 25 people)



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BREAKS

COFFEE BREAK

Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

BEVERAGE BREAK

Assortment of Soft Drinks, Bottled Waters and Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

JUST A LITTLE BREAK

Assortment of Breakfast Breads served with Whipped Butter and Marmalades; Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

TO YOUR HEALTH BREAK

Assortment of Chilled Fruit Juices, Seasonal Sliced Fruits, Selection of Fruit Flavored Yogurts, and Granola Bars; Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

FRUIT & CHEESE BREAK

Display of Seasonal Sliced Fruits with Imported and Domestic Cheeses, Selection of Crackers and Breads, Assortment of Soft Drinks, Bottled Waters and Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

THE CHOCOLATE FIX BREAK

Selection of Freshly Baked Cookies and Brownies, Assortment of Fruits, Marshmallows, Graham Crackers with a Chocolate Fondue Dipping Sauce; 2% Milk and Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

AFTERNOON BREAK

Freshly Baked "Perimeter" Cookies, Selection of Chips, Assortment of Candy Bars; Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

THE SPORTS BREAK

Salted Peanuts, Freshly Popped Popcorn, Warm Soft Pretzels with Mustard Dipping Sauce, Mini Hot Dogs; Assortment of Soft Drinks and Bottled Water

THREE IN ONE BREAK

Continuous All Day Break Service

Early Morning Selection of Breakfast Breads with Whipped Butter and Marmalades; Freshly Brewed Regular/Decaffeinated Coffees & Selections of Premium and Herbal Teas

Mid-Morning Assortment of Whole Fresh Fruit and Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

Mid-Afternoon Assortment of Cookies and Brownies with Soft Drinks and Bottled Water



BREAKS A LA CARTE

BEVERAGES:

Regular / Decaffeinated Coffee

Selection of Premium & Herbal Teas

Sweet Iced Tea

Freshly Squeezed Lemonade

Fruit Punch

Assorted Fruit Juices

Assorted Soft Drinks

Assorted Bottled Fruit Juices

Bottled Water

SNACKS:

Seasonal Sliced Fruit Display

Freshly Baked Cookies or Brownies

Assorted Breakfast Breads & Muffins

Freshly Baked Cinnamon Rolls

Warm Soft Pretzels

With Mustard Dipping Sauce

Assorted Candy Bars & Granola Bars

Assorted 8oz. Greek Yogurts

Freshly Popped Popcorn

Assorted Bags of Potato Chips

Assorted Bags of Trail Mix or Nuts

Seasonal Whole Fruit



COMPLETE MEETING PACKAGES

Meeting Package Exclusively for Groups of 20 People or Less

This Package Includes Meeting Space Rental, LCD Projection Screen, One Flip Chart with Markers, Wireless High Speed Internet Access, Continental Breakfast, Mid-Morning Break, Lunch and Mid-Afternoon Break.

CONTINENTAL BREAKFAST

Assortment of Breakfast Breads served with Whipped Butter and Marmalades, Chilled Fruit Juices, Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium & Herbal Teas

MID-MORNING BREAK

Greek Yogurt Parfait Station served with Granola and Assorted Fruit Toppings, Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

LUNCH

Select one of the following options:

- **BOX LUNCH**

Choice of Sandwich: Turkey and Swiss Cheese, Roast Beef and Cheddar Cheese, Ham and American Cheese or Vegetable Wrap; Individual Bag of Chips, Piece of Whole Fruit, Jumbo Cookie. Choice of Soft Drink or Bottled Water

- **CHICKEN CAESAR SALAD**

Romaine Lettuce with Grated Parmesan Cheese & Herbed Croutons; Topped with Marinated Grilled Breast of Chicken; Caesar Dressing; Freshly Baked Bread & Butter; Sweet Iced Tea

- **STEAK LOVERS SANDWICH**

Marinated Steak with Pepper Jack Cheese topped with Fresh Garden Vegetables served on a Fresh Baked with Individual Bag of Chips

- **GRILLED CHICKEN**

Marinated Breast of Chicken served with a Seasonal Fresh Garden Vegetable and Chef's Choice of Starch; Sweet Iced Tea

MID AFTERNOON BREAK

Assortment of Freshly Baked Cookies and Brownies, Freshly Brewed Regular/Decaffeinated Coffees & Selection of Premium and Herbal Teas

UPGRADE YOUR PACKAGE

Assorted Soft Drinks at
Bottled Water at



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LUNCH

MINIMUM OF 20 PEOPLE

COBB CHICKEN SALAD

Mixed Garden Greens, Avocado, Onion, Tomato, Egg, Cheddar Cheese & Bacon; Marinated Grilled Breast of Chicken; Freshly Baked Bread & Butter; Salad Dressing; Sweet Iced Tea

CHICKEN CAESAR SALAD

Romaine Lettuce with Grated Parmesan Cheese & Herbed Croutons; Topped with Marinated Grilled Breast of Chicken; Caesar Dressing; Freshly Baked Bread & Butter; Sweet Iced Tea

BOX LUNCH

Choice of Sandwich: Turkey and Swiss Cheese, Roast Beef and Cheddar Cheese, Ham and American Cheese or Vegetable Wrap; Individual Bag of Chips, Piece of Whole Fruit, Jumbo Cookie. Choice of Soft Drink or Bottled Water

CLUB SANDWICH

Pasta Salad; Sliced Turkey and Ham; Lettuce, Tomato and Red Onion; Served on Toasted White or Wheat Bread; Potato Chips; Pickle and Condiments; Sweet Iced Tea

22.95 per person

Potato Salad; Assortment of Sliced Cold Cuts and Cheeses; Lettuce, Tomato & Red Onion; Freshly Baked Breads; Potato Chips; Pickle & Condiments; Sweet Iced Tea

VEGETARIAN PASTA

Fresh Garden Green Salad, Fettucine Pasta with a Medley of Steamed Seasonal Garden Vegetables Tossed in a Garlic White Wine Sauce and Topped with Shredded Parmesan Cheese; Freshly Baked Bread & Butter

ADD: Chicken or Shrimp for \$3.00 per person

GRILLED CHICKEN

Fresh Garden Green Salad, Marinated Breast of Chicken served with a Seasonal Fresh Garden Vegetable and Chef's Choice of Starch; Freshly Baked Bread & Butter; Sweet Iced Tea

Additional Chicken Preparation Options:

Chicken Picatta: White Wine Lemon Caper Sauce

Chicken Monterrey: Monterrey Jack Cheese, Mushrooms, Green & Red Pepper Supreme Sauce

FLAT IRON STEAK

Fresh Garden Green Salad; Grill Angus Steak topped with Red Wine Mushroom Sauce; served with Seasonal Fresh Garden Vegetables and Chef's Choice of Starch; Freshly Baked Bread & Butter; Sweet Iced Tea

GRILLED SALMON

Fresh Garden Green Salad, Fresh Salmon Filet topped with a Lemon Dill Sauce; Served with Seasonal Fresh Garden Vegetables and Chef's Choice of Starch; Freshly Baked Bread & Butter; Sweet Iced Tea

ADD: Choice of One Dessert Selection

Chocolate Cake, Carrot Cake, Cheesecake with Seasonal Berries,

Fruit Cobbler, Seasonal Fresh Fruit Display



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LUNCH BUFFET

MINIMUM OF 20 PEOPLE

TRADITIONAL DELI

Fresh Garden Green Salad, Potato Salad, Egg Salad, Tuna Salad; Sliced Ham, Turkey and Corn Beef; Selection of Cheeses & Freshly Baked Breads; Fresh Garden Greens & Vegetables; Condiments, Potato Chips; Sweet Iced Tea
ADD: Soup of the Day for \$2.00 per person

CLASSIC PASTA

Caesar Salad, Caprese Salad; Fettuccine and Penne Pastas Served with Alfredo and Marinara Sauces; Grilled Marinated Chicken, Meatballs and Italian Vegetables, Manicotti; Garlic Bread; Sweet Iced Tea

SOUTH OF THE BORDER

Roasted Corn, Black Bean & Pepper Salad; Chicken Tortilla Soup; Flour and Corn Tortillas; Spicy Ground Beef; Seasoned Chicken Strips with Sautéed Onions & Peppers; Chicken Enchiladas; Cheddar Cheese, Lettuce, Tomato, Pico de Gallo, Guacamole, Sour Cream, Salsa, Black Beans; Rice Pilaf; Sweet Iced Tea

ALL AMERICAN COOKOUT

Fresh Garden Green Salad, Potato Salad; Baked Beans, Baked Macaroni & Cheese; Grilled Angus Burgers, Marinated Chicken Breasts; Selection of Cheeses & Freshly Baked Breads; Fresh Garden Vegetables, Condiments, Potato Chips; Sweet Iced Tea
ADD: Jumbo Hot or Bratwurst

CHINA GARDEN

Fresh Garden Green Salad; Steamed Rice, Stir Fry Vegetables; Sweet & Sour Chicken, Teriyaki Beef, Vegetable Egg Roll; Fortune Cookies; Sweet Iced Tea
ADD: Chicken or Shrimp Fried Rice

THE EXECUTIVE

Seasonal Sliced Fruit; Fresh Garden Green Salad; Tomato and Mozzarella Cheese Salad; Herb Grilled Breast of Chicken, Fresh Catch White Fish, Roast Sirloin of Beef, Rice Pilaf, Seasonal Vegetable Medley and Chef's Potato Pairing; Freshly Baked Breads & Butter; Sweet Iced Tea

ADD: Choice of One Dessert Selection

Chocolate Cake, Carrot Cake, Cheesecake with Seasonal Berries, Fruit Cobbler, Seasonal Fresh Fruit Display



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DINNER

MINIMUM OF 20 PEOPLE

TORTELLINI PRIMA VERA

Garden Green Salad, Cheese Stuffed Pasta served with Fresh Spinach, Mushrooms, & Tomatoes tossed in a Pesto Cream Sauce; Freshly Baked Breads & Butter; Dessert, Sweet Iced Tea; Freshly Brewed Regular and Decaffeinated Coffees

GRILLED CHICKEN

Garden Green Salad, Marinated Breast of Chicken served with Seasonal Fresh Garden Vegetables and Chef's Choice of Starch; Freshly Baked Bread & Butter; Dessert, Sweet Iced Tea; Freshly Brewed Regular and Decaffeinated Coffees

Additional Chicken Preparation Options:

Chicken Picatta: White Wine Lemon Caper Sauce

Chicken Monterrey: Monterrey Jack Cheese, Mushrooms, Green & Red Pepper Supreme Sauce

Chicken Marsala: Breaded and Topped with Marsala Wine

PORK TENDERLOIN

Garden Green Salad, Tender Pork Tenderloin Served with Seasonal Fresh Garden Vegetables and Chef's Choice of Starch; Freshly Baked Bread & Butter; Dessert, Sweet Iced Tea; Freshly Brewed Regular and Decaffeinated Coffees

BLACKENED TILAPIA

Garden Green Salad, Fresh Tilapia in an Herb Butter Sauce topped with a Sautéed Corn Relish; served with Seasonal Fresh Garden Vegetables and Chef's Choice of Starch; Freshly Baked Bread & Butter; Dessert, Sweet Iced Tea; Freshly Brewed Regular and Decaffeinated Coffees

GRILLED SALMON FILLET

Garden Green Salad, Fresh Salmon Filet topped with a Lemon Dill Sauce; Served with Seasonal Fresh Garden Vegetables and Chef's Choice of Starch; Freshly Baked Bread & Butter; Dessert, Sweet Iced Tea; Freshly Brewed Regular and Decaffeinated Coffees

FILET MIGNON

Garden Green Salad, Angus Filet Grilled to Medium with a Béarnaise Sauce; Served with Seasonal Fresh Garden Vegetables and Chef's Choice of Starch; Freshly Baked Bread & Butter; Dessert, Sweet Iced Tea; Freshly Brewed Regular and Decaffeinated Coffees

DUAL ENTREES: MIXED GRILLS

A Combination of Two of Entrees Listed Above.

Garden Green Salad, Seasonal Garden Vegetables & Chef's Choice of Starch; Freshly Baked Bread & Butter; Dessert, Sweet Iced Tea; Freshly Brewed Regular & Decaffeinated Coffees



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DINNER BUFFET

MINIMUM OF 20 PEOPLE

CLASSIC ITALIAN

Minestrone Soup, Classic Caesar Salad, Domestic & Imported Cheese Display, Antipasto Display; Chicken Marcela, Ricotta Cheese & Spinach Stuffed Pasta; Penne, Bow Tie & Rotelle Pastas; Topped with Alfredo, Marinara & Pesto Sauces, Italian Sausage; Fresh Italian Vegetables; Garlic Bread and Bread Sticks; Tiramisu; Sweet Iced Tea

SOUTHERN FISH FRY

Cole Slaw, Southern Style Potato Salad; Golden Fried Whiting Filets and Catfish; Hushpuppies, French Fries, Corn on the Cobb, Appropriate Condiments; Dessert Display; Sweet Iced Tea
ADD: Southern Fried Chicken person

MEXICAN FIESTA

Fiesta Salad; Assorted Tortilla Chips, Relish Tray with Salsa & Guacamole; Crisp Taco Shells, Soft Flour Tortillas; Seasoned Chicken & Beef Strips with Grilled Onions & Peppers; Shredded Cheese, Lettuce, Tomato, Onion, Guacamole, Sour Cream, Salsa, Black Beans; Cheese Enchiladas, Mexican Rice; Sopapillas & Flan; Sweet Iced Tea

THE ASHFORD

Seasonal Sliced Fruits, Domestic & Imported Display, Greek Salad, European Field Salad with Dressings; Carved Roast Sirloin of Beef, Chicken Breast Peachtree, Seafood Newburg; Potatoes Au Gratin, Rice Pilaf, Seasonal Fresh Garden Vegetables; Breads & Butter; Dessert Display; Sweet Iced Tea

CREATE YOUR OWN SOUTHERN BUFFET

- Two Entrees, Two Vegetables, Two Starches & Two Desserts
- Three Entrees, Three Vegetables, Two Starches & Three Desserts

Fresh Garden Green Salad, Southern Style Potato Salad, Cole Slaw; Corn Bread & Biscuits, Butter & Honey; Sweet Iced Tea

- Choice of the Following Entrees: Baked Chicken, Barbecue Chicken, Golden Fried Chicken, Fried Catfish, Fried Whiting Fish, Spiral Ham, Barbecue Beef Ribs, Barbecue Pork Ribs, & Barbecue Pulled Pork
- Choice of the Following Starches: Whipped Potatoes, Candied Sweet Potatoes, Macaroni and Cheese, Steamed Rice, Dirty Rice & Cornbread Stuffing
- Choice of the Following Vegetables: Green Beans, Collard Greens, Steamed Broccoli, Broccoli Casserole, Corn on the Cobb, Baked Beans & Steamed Vegetable Medley
- Choice of the Following Desserts: Banana Pudding, Peach Cobbler, Seasonal Fruit Cobblers, Red Velvet Cake, Chocolate Cake, Carrot Cake, Cheesecake with Seasonal Berries, Apple Pie, Pecan Pie & Seasonal Fresh Fruit Display



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RECEPTION A LA CARTE

COLD HORS D' OEUVRES: Priced per 100 Pieces

SEASONAL FRESH VEGETABLE TRAY

With Dipping Sauce (Serves 25 ppl)

SEASONAL FRESH FRUIT TRAY

(Serves 25 ppl)

CHILLED ASPARAGUS DISPLAY

Served with Ranch Dipping Sauce

CHOCOLATE DIPPED STRAWBERRIES CHEF'S FANCY CANAPES ASSORTMENT

VEGETARIAN PINWHEELS

JUMBO SHRIMP ON ICE

Served with Cocktail Sauce

HOT HORS D' OEUVRES: Priced per 100 Pieces

ASSORTMENT OF PETITE QUICHES

FRANKS IN PUFF PASTRY

CHICKEN FINGERS

Served with Honey Mustard

TRADITIONAL MEATBALLS

VEGETABLES SPRINGROLLS

Served with Sweet & Sour Sauce

PETITE CHICKEN KABOBS

CRAB STUFFED MUSHROOMS

CRABCAKES

Served with Spicy Remoulade Sauce

HOT ARTICHOKE DIP & CRAB DIP

Served per gallon with Flat Breads & Crackers

BACON WRAPPED SCALLOPS

SHRIMP WELLINGTON

MINIATURE BEEF WELLINGTON

PETITE BEEF KABOBS



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RECEPTION DISPLAY

WHIPPED POTATO BAR

Creamy Whipped and Sweet Potatoes Served in Stemmed Glasses; Array of Toppings to include Creamy Gravy Sauce, Cheddar Cheese, Smoked Bacon, Sliced Scallions, Chives, Sour Cream, Brown Sugar and Butter

MINIATURE BURGER BAR

Miniature Burgers Served with Soft Rolls; Assorted Toppings to include Cheddar Cheese, Smoked Bacon, Onions, Pickles, Blue Cheese Crumbles, Appropriate Condiments; French Fries (Veggie & Turkey Burgers may be added at an additional charge)

WING BAR

4 Flavors of Wings to include Fried, Barbeque, Spicy Honey, & Traditional Buffalo; Sliced Celery and Carrots; French Fries; Ranch and Blue Cheese Dipping Sauces (Serves 8 wings per person)

SEASONAL FRESH VEGETABLE DISPLAY

Served with Two Dipping Sauces (Serves 50-75ppl)

CLASSIC SEAFOOD NEWBURG

Served with Mini Puff Pastry

SIDE OF SMOKED SALMON

Served with Traditional Condiments (Serves 40ppl)

FRUIT & CHEESE PRESENTATION

Imported & Domestic Cheese lavishly garnished with Seasonal Fresh Fruits & Assortment of Crackers

Serves 25ppl

Serves 50ppl

Serves 100ppl

ADD: Pineapple Tree of Fresh Fruit

ADD: Chocolate Fondue & Fountain

WHOLE POACHED SALMON DISPLAY

(Serves 50ppl)

DESSERT DISPLAY

100 pieces of Assorted & Delectable Desserts

RECEPTION - ACTION DISPLAY



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All Action Stations Require Uniformed Attendant with Two Hour Minimum at \$95.00 each.
Additional Attendants may be Required Based upon Number of Guests.

PASTA STATION

Tapas of Bow-Tie, Penne & Tortellini Pastas served with Alfredo & Marinara Sauces; Italian Sausages & Meatballs; Fresh Garden Vegetables & Traditional Accompaniments

FAJITA STATION

Tapas of Soft Flour Tortillas served with Spicy Seasoned Beef & Chicken Strips; Assorted Cheeses; Fresh Garden Vegetables & Traditional Accompaniments

TACO STATION

Tapas of Crisp Taco Shells served with Fish, Spicy Seasoned Beef & Chicken Strips; Assorted Cheeses; Fresh Garden Vegetables & Traditional Accompaniments

CARVED LOIN OF PORK

Served with Apples, Raisins, & Peach Brandy Sauce (Serves 35ppl)

WHOLE ROAST OF TURKEY BREAST

Served with Assortment of Biscuits & Breads (Serves 45ppl)

GLAZED HAM

Served with Assortment of Biscuits & Breads (Serves 50-75ppl)

CARVED SIRLOIN OF BEEF

Served with Miniature Rolls, Horseradish, Mayonnaise & Dijon Mustard; (Serves 50ppl)

TENDERLOIN OF BEEF

Roasted Black Pepper Coated Whole Tenderloin, served with Béarnaise Sauce, Petite Croissants & Silver Dollar Biscuits
(Serves 30-40 Petite Sandwiches)

ROAST STEAMSHIP ROUND OF BEEF

Served with Petit Croissants & Traditional Accompaniments (Serves 150ppl)



RECEPTION – BAR

All Bars Require Uniformed Bartender with Two Hour Minimum at \$95.00 each; \$50 per Additional Hour. One Bartender is required for every 50 guests.

CASH BAR:

Guests are Responsible for Own Drink Charges; Sponsoring Organization Responsible for Bartender Fees.

HOST / OPEN BAR:

Sponsoring Organization Responsible for Drinks Charged Upon Consumption & Bartender Fees.

Soft Drinks

Domestic Beer

Imported Beer

Well Brands Wine

Well Brands Cocktails

Name Brands Cocktails

Premium Brands Cocktails

UNLIMITED BAR:

Sponsoring Organization Responsible for Drinks Charged Per Person Each Hour & Bartender Fees. Bartender Fees Waived for Groups of 100+. Half hour increments are available after the first hour.

Well Brands Beverages

Name Brands Beverages

Premium Brands Beverages

BEVERAGES A LA CARTE:

Champagne / Sparkling Cider Toast

Well Brands Wine

Signature Drinks

Beer Keg

BEER SELECTIONS:

DOMESTIC: Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Lite

IMPORTED: Amstel Light, Corona, Heineken & Samuel Adams Boston Lager

WELL BRANDS WINE SELECTIONS:

Copper Ridge Moscoto, Sea Glass Pinot Noir, Sutter Home White Zinfandel,

Trinity Oaks: Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon.

BRANDS SELECTIONS:

WELL BRANDS: Gordon's & Pinnacle Vodkas; Gordon's & Gilsby's Gins; Cruzan & Ron Rico Rums; Early Times Bourbon; Canadian Club Blended Whiskey; Grants Reserve Scotch

NAME BRANDS: Smirnoff & Absolute Vodkas; Tanqueray & Beefeater Gins; Bacardi Rum, Jack Daniels Bourbon; Seagram VO Whiskey; Dewar's Scotch

PREMIUM BRANDS: Grey Goose, Beefeater & Kettle one Vodkas; Bombay & Bombay Sapphire Gins; Myers Rum; Gentleman, Jack Daniels, Wild Turkey, Maker's Mark & Crown Royal Whiskeys; Chivas Regal Scotch



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