



## MENU SELECTION

THE GEORGIAN TERRACE BY S<sup>®</sup>THERLY  
ATLANTA'S MODERN CLASSIC



BREAKFAST & BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAY

ACTION STATION

RECEPTION PACKAGE

DINNER

BAR BEVERAGES

(please note that items requiring a choice are in ***bold and italicized***)



THE GEORGIAN TERRACE BY SOTHERLY  
ATLANTA'S MODERN CLASSIC

# CONTINENTAL BREAKFAST

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*Continental breakfasts are  
based on one hour of service*

*Minimum of 10 guests*

*All Prices do not include 24%  
service charge or 8.9% sales tax  
and are extra*

## TIER ONE

\$28 per person

Fresh cut seasonal fruit  
Assorted fresh baked muffins, danish and bagels  
Honey butter, preserves, cream cheese  
Chilled Orange Juice  
Freshly brewed Starbucks regular and  
decaffeinated coffee and Tazo select teas

## TIER TWO

\$32 per person

Fresh cut seasonal fruit  
Steel cut oatmeal with dried cranberries, raisins and brown sugar  
Assorted fresh baked muffins, danish, bagels  
Honey butter, preserves, cream cheese  
Chilled orange, grapefruit, and cranberry juice  
Freshly brewed Starbucks regular and decaffeinated coffee and  
Tazo select teas

## TIER THREE

\$37 per person

Fresh sliced seasonal fruit display  
Individual fruit yogurts  
Assorted cereals  
Stone ground grits with cheddar and bacon  
Fresh baked banana nut, blueberry, and cranberry breakfast breads  
Assorted mini croissants, danish, and bagels  
Honey butter, preserves, cream cheese  
Chilled orange, grapefruit, and cranberry juice  
Freshly brewed Starbucks regular and decaffeinated coffee and  
Tazo select teas

## BREAKFAST ENHANCEMENTS *(Minimum Order 10)*

\$6 each

### *Choice of up to Two (2) Sandwiches / Choose One (1) meat per sandwich*

Sotherly McMuffin – chicken or pork sausage patty, scrambled eggs, farmhouse cheddar  
Buttermilk Biscuit – country ham or pork sausage patty, concord grape jelly  
Breakfast Croissant – egg, ham, smoked turkey or bacon, swiss cheese  
Lo-Cal Breakfast Burrito – spinach tortilla, egg whites, turkey bacon, diced tomatoes  
Breakfast Burrito – sausage, flour tortilla, scrambled eggs, peppers & onions



THE GEORGIAN TERRACE BY SOTHERLY  
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# BREAKFAST BUFFETS

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## PEACHTREE BREAKFAST

\$39 per person

Fresh sliced seasonal fruit & berries  
 Fresh baked muffins, danish and bagels - *or* - sliced breakfast breads (*select one*)  
 Preserves and cream cheese  
 Farm fresh scrambled eggs - *or* - assorted breakfast quiche (*select one*)  
 Applewood smoked bacon - *or* - turkey bacon (*select one*)  
 Pork sausage - *or* - chicken sausage (*select one*)  
 Buttermilk pancakes - *or* - peach brioche french toast (*select one*)  
 Warm maple syrup  
 Breakfast potatoes - *or* - shredded hash browns (*select one*)

## BREAKFAST BUFFET ENHANCEMENTS

Individual yogurt parfaits, seasonal berries, housemade granola, honey	\$5 per person
Assorted individual cereals with 2% and whole milk	\$5 per person
Stone ground grits with farmhouse cheddar	\$5 per person
Buttermilk biscuits & country sausage gravy	\$5 per person
Belgian waffles vanilla whipped cream, fresh berries, chocolate sauce, toasted pecans, maple syrup	\$6 per person
Smoked Atlantic salmon, capers, dill cream cheese, red onion, chopped egg	\$12 per person
Omelet Station: whole eggs, egg beaters, mixed peppers, tomatoes, mushrooms, onions, spinach, ham, sausage, bacon, cheddar, swiss, pepperjack**	\$13 per person
Tureen of oatmeal accompanied by brown sugar, cinnamon & raisins	\$4 per person

*Peachtree breakfast buffet includes freshly brewed Starbucks regular and decaffeinated coffee and Tazo select teas, chilled orange, grapefruit, and cranberry juice*

*Peachtree breakfast buffet is based on one hour of service*

*Peachtree Buffet has a minimum of 20 guests*

*Labor service fee of \$150 for Peachtree breakfast buffet with less than 25 guests*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

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 \*\*Omelette Station attendant required: \$150 per attendant, 1 attendant per 50 guests  
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THE GEORGIAN TERRACE BY SOTHEBY'S  
 ATLANTA'S MODERN CLASSIC

# BRUNCH BUFFET

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MIM'S BRUNCH BUFFET

\$53 perperson

Fresh sliced seasonal fruit and berries Fresh baked muffins and danish  
Sliced breakfast breads  
Fresh scrambled eggs  
Applewood smoked bacon - *or* - turkey bacon (*select one*)  
Pork sausage - *or* - chicken sausage (*select one*)  
Peach brioche french toast  
Warm maple syrup  
Breakfast potatoes with peppers & onions  
Honey butter, preserves and cream cheese

## *Choice of one salad*

Traditional caesar, crisp romaine, parmesan, croutons, caesar dressing  
Mixed greens, cherry tomatoes, cucumbers, shredded carrots, balsamic vinaigrette  
Local greens, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette  
Summer salad, seedless cucumbers, red onions, feta cheese, red wine vinaigrette  
BLT salad, local harvest baby lettuces, roasted tomatoes, smoked bacon, creamy avocado dressing

## *Choice of one entrée*

Butter poached, wild caught Atlantic salmon with mustard cream sauce  
Molasses glazed berkshire pork loin  
Pan roasted Springer Mountain chicken with thyme veloute Eighteen hour bourbon & br own sugar beef brisket

## *Choice of two sides*

Truffle mac & cheese  
Stone ground grits with farmhouse cheddar  
Whipped yukon gold potatoes  
Buttered asparagus with charred lemon  
Sautéed br ocollini with roasted red peppers  
Honey glazed carrots

Desserts

Our Pastry Chef's selection of sweet treats

*Brunch buffet includes  
freshly brewed Starbuck's  
regular and decaffeinated  
coffee and Tazo select teas,  
chilled orange, cranberry  
and apple juice*

*Brunch buffet is based on one  
hour and 30 minutes of  
service*

*Brunch Buffet has a  
minimum of 40 guests*

*Labor service fee of \$150 for  
Brunch buffet with less than  
50 guests*

*All Prices do not include 24%  
service charge or 8.9% sales tax  
and are extra*



THE GEORGIAN TERRACE BY SHERIDAN  
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# PLATED BREAKFAST

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**BREAKFAST BRUNCH**

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## BUILD YOUR OWN PLATED BREAKFAST:

\$26 per person

### *Choose one egg:*

Scrambled eggs, breakfast quiche, egg whites, or egg beaters

### *Choose one meat:*

Applewood smoked bacon, pork sausage, chicken sausage patty, or turkey bacon

### *Choose one potato:*

Breakfast potatoes or shredded hash browns

## **Egg White Frittata - warm veggie ragu**

\$26 per person

served with Chef's signature breakfast potato

## **Smoked Bacon & Gruyere Strata - heirloom cherry tomato & arugula salad**

\$28 per person

served with Chef's signature breakfast potato

## **Classic Benedict – canadian bacon, poached egg, hollandaise**

\$28 per person

*served with Chef's signature breakfast potato*

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*All plated breakfasts include fresh orange juice, freshly brewed Starbucks regular and decaffeinated coffee and Tazo select teas*

*Plated breakfast is based on one hour of service*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

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## BREAKFAST ENHANCEMENTS

Individual assorted fruit yogurts

\$4 per person

Fresh sliced seasonal fruit (priced with a breakfast)

\$4 per person

Individual yogurt parfaits, seasonal berries, housemade granola, honey

\$5 per person



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## THEME BREAKS

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### CHOCOHOLIC BREAK

\$20 per person

Chocolate chip cookies, brownies, blondies, M&Ms, mini candy bars

Chocolate milk, assorted soft drinks, Starbucks coffee and Tazo tea

### MUNCHY TIME BREAK

\$17 per person

Popcorn, cracker jacks, potato chips, warm pretzels with cheese sauce

Assorted soft drinks, bottled water, Starbucks coffee and Tazo tea

### TAKE A HIKE BREAK

\$18 per person

Individual flavored yogurts, organic granola, dried fruits, peanuts, almonds, and Bare Naked granola bars

Assorted soft drinks, Powerade, bottled water, Starbucks coffee & Tazo tea

### CUPCAKE BREAK

\$18 per person

Choice of three flavors of our Pastry Chef's mini cupcakes (4 pieces per person):

red velvet, chocolate, strawberry shortcake, s'mores, vanilla, turtle or apple spice

Assorted soft drinks, Starbucks coffee, and Tazo tea

### ULTIMATE PB&J BREAK

\$19 per person

Deep fried mini sandwiches including assorted PP&J, Fluffernutter, & Nutella

chocolate milk shots, Starbucks coffees, Tazo teas, assorted regular & diet soft drinks

### MEDITERRANEAN BREAK

\$22 per person

Housemade hummus and babaganoush, kalamata olives, roasted peppers, cipollini onions, tomatoes, pickled cucumbers, pita chips, lavosh crackers, warm flatbread

Assorted juices, soft drinks and bottled water

### HALF / ALL DAY BEVERAGES

\$14 / \$27 per person

Starbucks regular and decaffeinated coffee, select Tazo Teas Assorted

regular and diet soft drinks, bottled still and sparkling water

### HALF / ALL DAY BEVERAGES "PLUS"

\$18 / \$35 per person

All day beverages plus mid morning and mid afternoon snacks

AM - whole fresh fruit / PM - chef's choice cookies or brownies

Theme breaks are based on 30 minute serve time

Theme breaks have a minimum of 10 guests

No minimum of guest for the Half / All Day Beverages

Add theme breaks to your "all day beverages" for a reduced price

All Prices do not include 24% service charge or 8.9% sales tax and are extra



THE GEORGIAN TERRACE BY SOUTHERLY  
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# A LA CARTE BREAK ITEMS

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*All Prices do not include  
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sales tax and are extra*

## BEVERAGE OPTIONS

Thirty Minute Coffee Break

Starbucks Coffee(s) & Tazo Select Teas

\$7.00 PER PERSON

Starbucks® Regular - **or** - Decaffeinated Coffees

\$75.00 PER GALLON EACH (18 - 20 cups)

Tazo® Hot Tea Selection

\$75.00 PER GALLON (18 - 20 cups)

Hot Apple Cider with Cinnamon Sticks,

Whipped Cream and Dried Apple Pieces

\$85.00 PER GALLON (18 - 20 cups)

Hot Chocolate with Shaved Chocolate,

Mini Marshmallows and Whipped

Cream

\$85.00 PER GALLON (18 - 20 cups)

Fresh Brewed Sweet and Unsweet Teas

\$60 PER GALLON (18 - 20 Cups)

Lemonade

\$60.00 PER GALLON (18 - 20 cups)

Bottled Water - Still\*

\$4.00 PER BOTTLE

Bottled Water - Sparkling\*

\$5.00 PER BOTTLE

Assorted Juices\*

\$4.00 PER BOTTLE\* / \$20.00 PER CARAFE (serves 4 - 6 cups)

Assorted Diet and Regular Softdrinks\*

\$4.00 EACH

Bottled Powerade\*

\$4.00 EACH

**Half / All Day Beverages**

Starbucks® Coffee and Tazo® Tea Selection

Assorted Regular and Diet Soft Drinks

Sparkling and Still Bottled Waters

\$14.00 PER PERSON / \$27.00 PER PERSON

## FOOD OPTIONS

Assorted House Made Breakfast Breads

\$5.00 PER PERSON - \$48.00 PER DOZEN

Assorted Breakfast Pastries

\$5.00 PER PERSON - \$48.00 PER DOZEN

Individual Fruit Yogurts - or - Yogurt Parfaits

INDIVIDUAL - \$4.00 EACH / PARFAITS - \$5.00 EACH

Sliced Fresh Seasonal Fruit

\$7.50 PER PERSON

Whole Fresh Seasonal Fruit

\$3.00 EACH / \$32.00 PER DOZEN

Assorted Candy Bars

\$4.00 Each

Assorted Granola - **or** - Energy Bars\* (**select**)

\$4.00 PER BAR - \$45.00 PER DOZEN

Trail Mix with Nuts and Pretzels

\$6.00 PER PERSON

Freshly Baked Brownies -**or** - Cookies (**select**)

\$36.00 PER DOZEN

White & Dark Chocolate Combo

Rice Crispy Bars

\$36.00 DOZEN

Soft Jumbo Pretzels warm cheese sauce / mustards

\$32.00 PER DOZEN

Assorted Bags of Chips and Cracker Jacks\*

\$4.00 EACH\*

Bags of White Cheddar Popcorn\*

\$5.00 PER BAG

**Half / All Day BEVERAGES "PLUS"**

Starbucks® Coffee and Tazo® Tea Selection Assorted

Regular and Diet Soft Drinks Sparkling and Still

Bottled Waters

Mid morning – Whole Fresh Fruit

Midafternoon – Assorted Cookies

\$18.00 PER PERSON / \$35.00 PER PERSON

Items marked with an "\*" may be purchased on a consumption basis

All prices subject to a 24% service charge and 8.9% sales tax



THE GEORGIAN TERRACE by SPINNEY  
ATLANTA'S MODERN CLASSIC



# LUNCH BUFFETS

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## BUILD YOUR OWN LUNCH BUFFET

*\*\*All lunch buffets to includes Chef's seasonal soup of the day, rolls and butter*

<b>TIER ONE</b>	<b><i>Choose one salad, two entrées, one dessert</i></b>	<b>\$40 per person</b>
<b>TIER TWO</b>	<b><i>Choose two salads, two entrées, two desserts</i></b>	<b>\$45 per person</b>
<b>TIER THREE</b>	<b><i>Choose three salads, three entrées, three desserts</i></b>	<b>\$49 per person</b>

### Salads

Classic caesar, crisp romaine, aged parmesan, croutons, caesar dressing  
 Mixed greens, cherry tomatoes, cucumbers, shredded carrots, balsamic dressing  
 Local harvest baby lettuces, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette  
 Southern potato, diced celery, red onions, creamy herb vinaigrette  
 Baby spinach, goat cheese, blackberries, roasted pumpkin seeds, lemon vinaigrette  
 Southwest salad, chopped iceberg, black beans, cherry tomatoes, roasted corn kernels, cr ispy tortilla strips, chipotle lime vinaigrette  
 Summer salad, European cucumbers, shaved red onion, crumbled barrel aged feta, red wine dressing

### Entrées

Buttermilk fried chicken with mac & cheese, garlic green beans  
 Herb crusted chicken breast with pearl couscous, tomato ragout  
 Bourbon glazed beef brisket with brown sugar baked beans, creamy cole slaw  
 House smoked pulled pork shoulder with peach bbq, parmesan polenta, roasted brussel sprouts  
 Poached Atlantic salmon with gremolata, roasted jumbo asparagus, cauliflower puree  
 Butcher's grilled flank steak with roasted fingerling potatoes, glazed carrots, pan demi  
 Low country boil with cajun shrimp, crawfish, andouille, new potatoes, corn cobbles, steamed rice  
 Braised beef short ribs with hoisin demi, whipped potatoes, brussel sprouts  
 Penne carbonara with sweet peas, pancetta bacon, parmesan crumbs

### Desserts

Mini key lime tarts, Mini pecan tarts, Carrot cake bites, Assorted fruit pie bites, NY cheesecake, Assorted cookies, Brownies, Blondies, Pecan peach bread pudding, Tiramisu, Mini cannolis

*Build your own lunch buffet includes iced tea, freshly brewed Starbuck's regular and decaffeinated coffee and Tazo select teas*

*Build your own lunch buffet is based on one hour and 30 minutes of service*

*Build your own lunch buffet has a minimum of 20 guests*

*Labor service fee of \$150 for Build your own lunch buffet with less than 25 guests*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*



THE GEORGIAN TERRACE BY SHERIDAN  
ATLANTA'S MODERN CLASSIC

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### DELI - make your own sandwich

\$38 per person

Chef's seasonal soup  
Mixed field greens salad with cherry tomatoes, cucumbers, shredded carrots, balsamic and ranch dressing  
Cured ham, smoked turkey breast, roast beef  
Cheddar, Swiss and pepper jack cheeses  
Lettuce, tomato, onion and pickles  
Mayo & mustard  
Assorted sliced breads  
Fresh sliced fruit with seasonal berries  
Brownies & blondies

### DELI - chef constructed sandwiches

\$45 per person

#### *Choice of soup*

Tomato bisque, roasted cauliflower, chicken gumbo, minestrone

#### *Choice of two salads*

Local harvest baby lettuces, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette  
Heirloom cherry tomatoes, European cucumbers, red onions, kalamata olives Baby red potato salad  
Creamy coleslaw  
Classic caesar, crisp romaine, parmesan, croutons, caesar dressing

#### *Choice of three sandwiches*

Smoked chicken salad with bibb lettuce, sliced tomatoes on an onion bun  
Prime beef with arugula, caramelized onions, horse radish mayo on a corn dusted Kaiser roll  
Porchetta, slow roasted pork loin with broccoli rabe, pesto mayo on ciabatta  
Southern ruben, shredded brisket with pickled coleslaw, 1000 island dressing on marble rye  
Buffalo mozzarella with baby spinach, yellow tomato, balsamic aioli on a rosemary focaccia bun  
Jalapeno pimento cheese with smoked bacon and watercress on whole grain bread  
Avocado BLT, sliced red and yellow tomato, smoked bacon, frisee and avocado aioli on sourdough  
  
Housemade potato chips  
Assorted fruit pie bites

*Deli lunch buffets includes iced tea, freshly brewed Starbucks regular and decaffeinated coffee and Tazo select teas*

*Deli lunch buffets are based on one hour and 30 minutes of service*

*Deli lunch buffets have a minimum of 20 guests*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*



THE GEORGIAN TERRACE BY SHERATON  
ATLANTA'S MODERN CLASSIC

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*SOthern and Healthy at Heart lunch buffets includes iced tea, freshly brewed Starbucks regular and decaffeinated coffee and Tazo select teas*

*SOthern and Healthy at Heart lunch buffets are based on one hour and 30 minutes of service*

*SOthern and Healthy at Heart lunch buffets have a minimum of 20 guests*

*Labor service fee of \$150 for SOthern and Healthy at Heart lunch buffets with less than 25 guests*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

## SOthern LUNCH

\$48 per person

Cobb salad: iceberg, cherry tomatoes, avocado, bacon, egg, blu cheese

Fingerling potato salad

### *Choice of two entrées*

Smoked chicken with pineapple-corn relish

House smoked pulled pork, peach BBQ sauce

Mustard and brown sugar smoked beef brisket

Sliced deep fried turkey breast, sausage gravy

### *Choose two sides*

Southern style mac and cheese

Baked white beans and pancetta

Braised collard greens with smoked ham hock

Green beans with crispy onions

Southern corn bread muffins - **or** - jalapeno cheddar corn bread (*select one*)

Lemon ice box pie - **or** - pecan pie (*select one*)

## HEALTHY AT HEART

\$46 per person

Field greens salad, tomato, cucumber, shredded carrot, oil & vinegar

Summer salad, cucumber, cherry tomato, shaved red onion, kalamata olives, red wine vinegar

### *Choice of two entrées*

Grilled herb chicken breast with natural jus

Dill poached Atlantic salmon, lemon and caper

broth Cider soaked pork loin, fuji and granny smith apples

### *Choice of two sides*

Steamed broccolini with charred lemon

Roasted brussel sprouts

Herb roasted new potatoes

Rice pilaf

Whole wheat dinner rolls

Sliced fruit with seasonal berries and honey yogurt



THE GEORGIAN TERRACE BY SOUTHERLY  
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## LATIN

\$47 per person

Mexican chopped salad, crisp romaine, tomatoes, black beans, fresh corn, radish  
Black bean hummus, tortilla chips

### *Choose two entrées*

Chicken mole  
Chipotle grilled skirt steak  
Barbacoa pork  
Seared citrus grouper

Fiesta rice  
Refried beans  
Sautéed peppers and onions Sour  
cream, guacamole and salsa Flour  
and corn tortillas

Churros and flan

*Latin lunch buffet includes  
iced tea, freshly brewed  
Starbuck's regular and  
decaffeinated coffee and Tazo  
select teas*

*Latin lunch buffet is based on  
one hour and 30 minutes of  
service*

*Latin lunch buffet has a  
minimum of 20 guests*

*Labor service fee of \$150 for  
latin lunch buffet with less  
than 25 guests*

*All Prices do not include 24%  
service charge or 8.9% sales tax  
and are extra*



THE GEORGIAN TERRACE BY SHERIDAN  
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# PLATED LUNCH

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*Plated lunch includes iced tea, freshly brewed Starbuck's regular and decaffeinated coffee, Tazo select teas, and warm rolls and butter*

*Plated lunch is based on one hour and 30 minutes of service*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

*Please note that multiple entrees require entree counts two weeks prior to the event*

*Multiple entrees receive same starter course and dessert course*

*Client is required to provide entree placecards for each guest*

## STARTERS

### *Choice of one*

Tomato bisque with basil cream fraiche

Roasted cauliflower soup

Caesar salad, crisp romaine, parmesan cheese, croutons, caesar dressing

Local harvest salad, baby lettuces, dried cranberries, candied pecans,

blue cheese crumbles, champagne vinaigrette

BLT salad, local baby lettuces, heirloom tomatoes, smoked bacon, creamy avocado dressing

## ENTRÉES

### *choice of one*

Lemon herb poached grouper with edamame succotash, jasmine rice, chardonnay butter sauce

\$47 per person

Pan seared Atlantic salmon with bok choy, roasted baby fingerling potatoes, dill broth

\$40 per person

Grilled bone in pork chop with whipped sweet potatoes, corn relish, orange onion marmalade

\$38 per person

Grilled chicken breast with broccollini, yukon gold potato puree, roasted garlic herb jus

\$36 per person

Petite filet of beef with grilled asparagus, stone ground blue cheese grits, corn broth

\$48 per person

Grilled vegetable napoleon, robust marinara, herb ricotta

\$33 per person

## DESSERTS

### *Choice of one*

Rustic apple tart, caramel sauce

NY cheesecake, strawberry compote

Banana foster trifle, caramelized bananas, fresh pound cake, Madagascar vanilla

Peanut butter pie, rich chocolate ganache

Gluten free, flourless chocolate torte



THE GEORGIAN TERRACE BY SOTHEBY'S  
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# HORS D'OEUVRES

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*Hors D'oeuvres may be passed or displayed. **Please indicate your choice***

*Minimum order of 25 pieces per item selected*

*Quantities ordered should be sufficient for the expected / guaranteed attendance*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

## COLD

Bruschetta, heirloom cherry tomato, basil, balsamic reduction	\$4 per piece
Smoked salmon, dill cream fraiche, capers, rye crisp	\$5 per piece
Sweet milk biscuit, ricotta, orange onion jam	\$4.5 per piece
Ahi tuna, wasabi, soy, toasted sesame	\$5.5 per piece
Sockeye salmon, micro herb salad, lemon, salmon roe	\$5.5 per piece
Shrimp cocktail shooter, diced tomato, horseradish	\$5 per piece
Bay scallop, cauliflower puree, smoked bacon	\$5.5 per piece
Watermelon spoon, goat cheese, mint	\$4.5 per piece

## HOT

Baked potato bites, sour cream, smoked bacon, chive	\$4 per piece
Mini Jonah crab fritter, spicy rémoulade, cilantro	\$4.5 per piece
Lemongrass glazed chicken skewer	\$4 per piece
Bourbon glazed skirt steak skewer	\$4.5 per piece
Shrimp tempura, sweet chili sauce	\$5.5 per piece
Chicken and waffle, chipotle honey	\$4.5 per piece
Brie purse raspberry, almonds	\$4 per piece
Mini beef wellington, red wine shallot reduction, parsley	\$4 per piece
Mini chicken wellington, lemon pepper veloute	\$4.5 per piece
Kung pow chicken lolipop, peanuts	\$5 per piece
Seared lamb, mint pesto	\$5.5 per piece
BBQ pork biscuit, pulled pork, peach bbq, chow chow	\$4.5 per piece



THE GEORGIAN TERRACE BY SOUTHERLY  
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# CARVING STATIONS

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## CAJUN INJECTED AIRLINE TURKEY BREAST *(serves 40)*

\$250 each

Southern cornbread stuffing, sage gravy, orange cranberry sauce

## MOLASSES MUSTARD GLAZED PORK LOIN *(serves 40)*

\$225 each

Roasted fingerling potatoes, edamame succotash, apple rosemary jus

## COLA MARINATED &

## HOUSE SMOKED BEEF BRISKET *(serves 30)*

\$275 each

Napa cabbage slaw, angry cukes, peach bbq sauce

## SLOW ROASTED PRIME RIB *(serves 40)*

\$475 each

Buttermilk whipped potatoes, horseradish cream, red wine demi

## GARLIC & HERB RUBBED LAMB LOIN *(serves 40)*

\$375 each

Herb roasted sweet potatoes, mint pesto, mayo, ginger ale jus

*Carving stations are based on one hour and 30 minutes of service*

*Carving stations must be ordered for the expected / guaranteed number of guests*

*Chef attendant fee of \$150 per carving station*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

\*\*\*\*\*  
*All carving stations served with warm artisan breads and butter*  
\*\*\*\*\*



THE GEORGIAN TERRACE BY SHERIDAN  
ATLANTA'S MODERN CLASSIC

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

*Displays are based on one hour and 30 minutes of service*

*Displays must be ordered for the expected / guaranteed number of guests*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

## DISPLAYS

### ANTIPASTI

\$14 per person

Grilled asparagus, cauliflower, roasted red peppers, olives, artichokes, pepperoncini, french bread & crackers

*Add capocollo, prosciutto & finocchiona salame - \$12 per person*

### CHEESE

\$16 per person

Blue, cheddar, and Swiss cheeses garnished with fresh grapes & berries, assorted crostini & crackers

*Add brie, manchego and truffle pe corino - \$12 per person*

### VEGETABLE CRUDITÉ

\$8 per person

Local market vegetables, blue cheese & ranch dressings, assorted breads & crackers

*Add hummus -or- pimento cheese - \$4.50 each per person*

### FRESH FRUIT

\$13 per person

Sliced seasonal fruit & berries, honey yogurt dip

### SHRIMP AND OYSTERS

Market Price

Poached shrimp, east and west coast oysters, cocktail sauce & scallion mignonette

### SEAFOOD

Market Price

Poached gulf shrimp, whole crayfish, crab claws, seasonal oysters, cocktail sauce, fresh lemon



THE GEORGIAN TERRACE BY SHERIDAN  
ATLANTA'S MODERN CLASSIC

# ACTION STATIONS

HOME

BREAKFAST BRUNCH

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HORS D'OEUVRES

CARVING STATION

DISPLAYS

**ACTION STATION**

RECEPTION PKG

DINNER

BAR BEVERAGES

Action stations are based on one hour and 30 minutes of service

Action Stations have a minimum of 50 guests

Minimum of 3 stations ordered

Action stations must be ordered for the expected / guaranteed number of guests

Culinarian service fee of \$150 for each action station

All Prices do not include 24% service charge or 8.9% sales tax and are extra

## PASTA

\$16 per person

### *Choice of two pastas*

Angel hair, fettucine, bowtie, penne, orecchiette, cheese tortellini, macaroni

### *Choice of two sauces*

Marinara, pesto cream, alfredo, garlic, velvety cheese sauce & white wine broth

Accompanied with caramelized onions, mushrooms, kalamata olives, roasted red peppers, artichokes, Italian sausage, parmesan cheese red pepper flakes,

Served with artisan breads

### *Add:*

*grilled chicken \$3 per person -or- baby shrimp \$5 each per person (select 0 - 2)*

*gluten free pasta available for additional \$3 per person*

## MAC & CHEESE

\$15 per person

Cavatappi - *or* - Orecchiette pasta in a rich velvety cheese sauce (*select one*)

Toppings to include:

pancetta bacon, crispy onions, broccoli, baby bellas, green onions

### *Add:*

*fried chicken, blackened shrimp, crayfish or lobster \$5 ea per person (select 0 - 4)*

## SHRIMP & GRITS

\$17 per person

Creamy stone ground grits served in a martini glass

Toppings to include: gulf shrimp, spicy shrimp sauce, red & green peppers, caramelized red onions, cajun sausage, roasted corn, sharp cheddar, hot sauce



THE GEORGIAN TERRACE BY SHERIDAN  
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HOME	<b>SLIDER</b>	\$16 per person
BREAKFAST BRUNCH		
BREAKS	Angus beef and turkey sliders	
LUNCH	Served with slider buns, assorted cheeses, pickles, angry cukes, bibb lettuce, sliced roma tomatoes, sliced vidalia onions, ketchup, mayo and mustard	
HORS D'OEUVRES	Herb & garlic pomme frites	
CARVING STATION	<b>**Veggie option available upon request**</b>	
DISPLAYS	*****	
<b>ACTION STATION</b>	<b>SEAFOOD SLIDER</b>	\$22 per person
RECEPTION PKG	Grilled mini crab cakes, jumbo sea scallops, shrimp boudin	
DINNER	Served with buns, brussels kraut, sautéed peppers & onions and assorted cheeses	
BAR BEVERAGES	Tartar sauce, cocktail sauce, dijon mustard	
	Truffle pomme frites	
	*****	

Action stations are based on  
one hour and 30 minutes of  
service

Action Stations have a  
minimum of 50 guests

Minimum of 3 stations ordered

Action stations must be  
ordered for the expected /  
guaranteed number of guests

Culinarian service fee of \$150  
for each action station

All Prices do not include 24%  
service charge or 8.9% sales tax  
and are extra

<b>STIR FRY</b>	\$20 per person
Tender beef, chicken - <b>or</b> - pork ( <b>select one</b> )	
Served with steamed short grain rice, lo mein noodles, broccoli florets, napa cabbage, julienne carrots, snow peas, red onions, peppers, mini corn, water chestnuts, ginger, scallions, cilantro, sesame seeds	
Hoisin, teriyaki, sweet & sour sauces	
*****	

<b>RED VELVET WAFFLE AND CHICKEN STATION</b>	\$20 per person
Mini red velvet waffles, southern fried chicken breast, arugula, jalapeno maple syrup, Edgar's Truth bourbon bacon	



THE GEORGIAN TERRACE BY SOTHERLY  
ATLANTA'S MODERN CLASSIC

# DESSERT RECEPTION STATIONS

HOME

BREAKFAST BRUNCH

BREAKS

LUNCH

HORS D'OEUVRES

CARVING STATION

DISPLAYS

**ACTION STATION**

RECEPTION PKG

DINNER

BAR BEVERAGES

*Dessert stations are based on one hour and 30 minutes of service*

*Dessert stations have a minimum of 25 guests*

*Action stations must be ordered for the expected / guaranteed number of guests*

*Culinarian service fee of \$150 for ice cream station*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

## COOKIES & BROWNIES

Chef's choice of freshly baked assorted cookies and brownies

\$36 per dozen

## CUPCAKES

**Two bite** (\*2 dozen minimum order per cup cake flavor)

\$36 Per Dozen

**Four bite** (\*1 dozen minimum order per cup cake flavor)

\$48 Per Dozen

**Red Velvet** - red velvet cake, cream cheese icing, walnut pieces

**Chocolate** - chocolate cake, cacao nibs, chocolate ganache **Vanilla**

- vanilla cake, vanilla buttercream, sprinkled sugar **Apple Spice** -

apple apice cake, caramel filling, cream cheese icing **Lemon**

**Meringue** - white lemon cake, toasted meringue **S'Mores** -

chocolate cake, graham cracker, marshmallow icing **Turtle** -

chocolate cake, chocolate caramel ganache, pecan pieces **Moose**

**Tracks** - chocolate cake, peanut butter ganache, chocolate sauce, and chocolate bark

## VIENNESE STATION *(Based on five pieces per person)*

\$20 per person

Mini pecan pies

Turtle brownies

Key lime bites

Chocolate dipped rice krispy treats, assorted miniature

cupcakes, assorted mousse shooters, Napoleons

Starbucks regular and decaffeinated coffees, Tazo select teas



THE GEORGIAN TERRACE BY SHERIDAN  
ATLANTA'S MODERN CLASSIC

# RECEPTION PACKAGE

\$75 per person

HOME

BREAKFAST BRUNCH

BREAKS

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HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

DINNER

BAR BEVERAGES

Reception package includes  
iced tea, freshly brewed  
Starbucks regular and  
decaffeinated coffee and Tazo  
select teas

Reception packaged is based  
on one hour and 30 minutes  
of service

Reception Package has a  
minimum of 40 guests

Labor service fee of \$150 for  
Reception package with less  
than 50 guests

All Prices do not include 24%  
service charge or 8.9% sales  
tax and are extra

## PASSED or DISPLAYED HORS D'OEUVRES

Bruschetta, heirloom cherry tomato, basil-balsamic reduction

Sweet milk biscuit, ricotta, orange onion jam

Shrimp tempura, sweet chili sauce

Chicken and waffle, chipotle honey

## DISPLAYS

Seasonal Fruit

Vegetable Crudit 

Assorted Cheeses

## ACTION STATIONS – *Choice of one*

### Mac & Cheese

Cavatappi - *or* - Orecchiette pasta in a rich velvety cheese sauce (*select one*)

Toppings to include:

pancetta bacon, crispy onions, broccoli, baby bellas, green onions

**Add:**

*fried chicken, blackened shrimp, crayfish -or- lobster \$5 each per person (select 0 - 4)*

### Pasta

**Choose two pastas**

Angel hair, fettucine, bowtie, penne, orecchiette, cheese tortellini

**Choose two sauces**

Marinara, pesto cream, alfredo, garlic & white wine broth

Accompanied with caramelized onions, mushrooms, kalamata olives, roasted red peppers, artichokes, Italian sausage, parmesan cheese, red pepper flakes, artisan breads

**Gluten free pasta available for additional \$3 per person**

**Add grilled chicken \$3 per person -or- baby shrimp \$5 per person (select 0 - 2)**

### Shrimp & Grits

Creamy stone ground grits served in a martini glass

Toppings to include: gulf shrimp, spicy shrimp sauce, red & green peppers, caramelized red onions, cajun sausage, roasted corn, sharp cheddar, hot sauce



THE GEORGIAN TERRACE BY SHERIDAN  
ATLANTA'S MODERN CLASSIC



## HOME

## BREAKFAST BRUNCH

## BREAKS

## LUNCH

## HORS D'OEUVRES

## CARVING STATION

## DISPLAYS

## ACTION STATION

## RECEPTION PKG

## DINNER

## BAR BEVERAGES

*Reception package includes  
iced tea, freshly brewed  
Starbucks regular and  
decaffeinated coffee and Tazo  
select teas*

*Reception packaged is based  
on one hour and 30 minutes  
of service*

*Reception Package has a  
minimum of 40 guests*

*Labor service fee of \$150 for  
Reception package with less  
than 50 guests*

*All Prices do not include 24%  
service charge or 8.9% sales  
tax and are extra*

## Stir Fry

### Tender beef, chicken - or - pork (*select one*)

Accompanied by steamed short grain rice, lo mein noodles, broccoli florets,  
napa cabbage, julienne carrots snow peas, red onions, peppers, mini corn,  
water chestnuts, ginger, scallions, cilantro, sesame seeds

Hoisin, teriyaki, sweet & sour sauces

## DESSERTS

### Mini Dessert Display

Pecan tarts, key lime bites, napoleons, assorted mousse shooters



THE GEORGIAN TERRACE BY SHERIDAN  
ATLANTA'S MODERN CLASSIC

# DINNER BUFFETS

HOME

BREAKFAST BRUNCH

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HORS D'OEUVRES

CARVING STATION

DISPLAYS

ACTION STATION

RECEPTION PKG

**DINNER**

BAR BEVERAGES

*Build your own dinner buffet includes iced tea, freshly brewed Starbucks's regular and decaffeinated coffee, Tazo select teas, warm rolls and butter*

*Build your own dinner buffet is based on one hour and 30 minutes of service*

*Build your own dinner buffet has a minimum of 50 guests*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

## BUILD YOUR OWN DINNER BUFFET

**TIER ONE** *Choose one salad, two entrees, two desserts* \$60 per person

**TIER TWO** *Choose two salads, two entrees, two desserts* \$65 per person

**TIER THREE** *Choose three salads, three entrees, three desserts* \$70 per person

### Salads

Classic caesar, crisp romaine, aged parmesan, croutons, caesar dressing  
Tossed greens, cherry tomatoes, cucumbers, shredded carrots, balsamic vinaigrette,  
Local harvest, baby lettuces, dried cranberries, candied pecans, blue cheese, and champagne vinaigrette  
Rainbow kale, white grapes, crushed pecans, gorgonzola, sherry vinaigrette  
Baby spinach, blue chevre, black berries, roasted pumpkin seeds, lemon vinaigrette  
Roasted beets, frisee, goat cheese, radicchio, herb vinaigrette  
Caprese, sliced roma tomatoes, ciliegine mozzarella, pickled red onions, basil & evoo

### Entrées

Buttermilk fried chicken with truffle mac & cheese and garlic green beans  
Chicken florentine with broccolini and roasted new potatoes  
Bourbon glazed beef brisket with brown sugar baked beans and creamy coleslaw House  
smoked pulled pork shoulder with peach bbq, parmesan polenta, roasted brussel sprouts  
Poached Atlantic salmon with gremolata, roasted jumbo asparagus and cauliflower puree  
Butcher's grilled flank steak with roasted fingerlings, glazed carrots and pan demi  
Shrimp and grits, jumbo shrimp, sautéed peppers and onions, shrimp sauce, stone ground old bay grits  
Pan seared grouper filet with garlic bok choy and herb rice pilaf  
Braised beef short ribs with hoisin demi, whipped potatoes, brussel sprouts  
Penne carbonara with sweet peas, pancetta bacon, and parmesan crumbs

### Desserts

Mini key lime tarts, mini pecan tarts, carrot cake bites, assorted fruit pie bites, NY cheesecake, tiramisu, mini cannolis, mini mousse shooters, mini peanut butter pies



THE GEORGIAN TERRACE BY SOUTHERLY  
ATLANTA'S MODERN CLASSIC

# PLATED DINNERS

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DINNER

BAR BEVERAGES

*Plated dinner includes iced tea, freshly brewed Starbucks regular and decaffeinated coffee, Tazo select teas, and warm rolls and butter*

*Plated dinner is based on one hour and 30 minutes of service*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

*Please note that multiple entrees require entree counts 2 weeks prior to the event*

*Multiple entrees receive same starter course and dessert course*

*Client is required to provide entree placecards for each guest*

## STARTERS

### *Choice of one*

Local lettuces with apples, candied walnuts and Elberton bleu cheese, champagne dressing

Seared jumbo scallops, frisée, crispy shallots with a dill-champagne vinaigrette

Grilled gulf shrimp with sweet soy glaze, nappa cabbage slaw, cilantro vinaigrette

Baby lettuce mix with roasted tomatoes, smoked bacon, avocado vinaigrette

Traditional caesar, crisp romaine, shredded parmesan, garlic croutons, caesar dressing

Baby spinach and romaine, bourbon poached peaches, spicy ham, goat cheese, shallot-thyme dressing

## ENTRÉE SELECTIONS

**Herb-Roasted Chicken Breast** - lemon pepper sauce \$65 per person

**Sautéed Grouper** - fresh citrus, thyme shallot broth \$75 per person

**Pan Seared Salmon** - grapefruit and chive dill buerre blanc \$68 per person

**Roasted Berkshire Pork Loin** - apple tarragon jus \$65 per person

**Grilled Filet Mignon** - rosemary merlot demi \$78 per person

**Soy Ginger Marinated Tofu** - assorted grilled vegetables \$60 per person

**Butternut Squash Agnolitti** - garlic cream, candied pecans, arugula \$65 per person

**Vegetable Lasagna** - roasted asparagus and light pesto broth \$65 per person

## Duet Plates

**Seared Petite Filet**, rosemary demi & **Butter Poached Lobster Tail** \$85 per person

**Seared Petite Filet**, rosemary demi & **Grilled Local Shrimp** \$82 per person

**Seared Petite Filet**, rosemary demi & **Grilled Salmon** \$80 per person

**Seared Petite Filet**, rosemary demi & **Maine Diver Scallops** \$85 per person

**Seared Petite Filet**, rosemary demi & **Herb Roasted Chicken Breast** \$75 per person

\*\*\*\*\*

*Expect to be delighted by our farm to table starch and vegetable selections from our local vendors. In doing so your selections will be made shortly before your event.*

\*\*\*\*\*



THE GEORGIAN TERRACE BY SOUTHERLY  
ATLANTA'S MODERN CLASSIC

## HOME

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## DINNER

## BAR BEVERAGES

*Plated dinner includes iced tea, freshly brewed Starbucks regular and decaffeinated coffee, Tazo select teas, and warm rolls and butter*

*Plated dinner is based on one hour and 30 minutes of service*

*All Prices do not include 24% service charge or 8.9% sales tax and are extra*

*Please note that multiple entrees require entree counts 2 weeks prior to the event*

*Multiple entrees receive same starter course and dessert course*

*Client is required to provide entree placecards for each guest*

## DESSERT SELECTIONS

### *Choice of one*

Apple crumb pie, cider glaze

NY cheesecake, chocolate caramel swirl, whipped cream

Peanut butter pie, whipped cream, caramel sauce

Individual apple tart, vanilla sauce

Double chocolate cake

Key lime pie, wild berry compote

Bourbon pecan pie, molasses peaches

Triple chocolate mousse, raspberry sauce

Gluten free, flourless chocolate torte



THE GEORGIAN TERRACE BY SOTHEBY'S  
ATLANTA'S MODERN CLASSIC

# BAR BEVERAGES

## HOSTED BAR PACKAGES - (priced per person per hour)

*Inclusive of liquor, domestic & import beers, house wines, soft drinks, juices, bottled water*

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DINNER

## BAR BEVERAGES

Platinum		Gold		Silver		Silver/Gold/Platinum Beer & Wine Only
One Hour	\$25	One Hour	\$22	One Hour	\$20	One Hr \$17/\$19/\$21
Two Hours	\$43	Two Hours	\$37	Two Hours	\$31	Two Hr \$26/\$28/\$30
Three Hours	\$58	Three Hours	\$49	Three Hours	\$41	Three Hr \$33/\$35/\$37
Four Hours	\$73	Four Hours	\$61	Four Hours	\$51	Four Hr \$41/\$43/\$45
Five Hours	\$88	Five Hours	\$73	Five Hours	\$61	Five Hr \$49/\$51/\$53

	Platinum	Gold	Silver
Vodka	Grey Goose	Tito's	New Amsterdam
Gin	Bombay Sapphire	Tanqueray	Fords
Scotch	Chivas Regal	Dewar's	Famous Grouse
Bourbon	Makers Mark	Jack Daniels	Jim Beam
Whiskey	Crown Royal	Seagram's VO	Seagram's 7
Rum	Myers Dark	Captain Morgan	Bacardi Silver
Tequila	Corazon Repasado	Corazon Blanco	Cimarron Reposado
Cordials	Kahlua	Bailey's Irish Cream	Amaretto

All hosted bar prices are subject to a customary current taxable service charge of 24%, applicable sales tax and liquor tax

Cash bar prices are inclusive of service charge and applicable taxes.

\$150 fee per bartender up to 4 hours

\$150 fee per cashier up to 4 hours



THE GEORGIAN TERRACE BY SOMERLEY  
ATLANTA'S MODERN CLASSIC

## HOME

## BREAKFAST BRUNCH

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## DINNER

## BAR BEVERAGES

### HOSTED CONSUMPTION BAR- (priced per drink)

*Requires one bartender per 75 guests*

Platinum Liquor	\$10.5 per drink
Gold Liquor	\$9.5 per drink
Silver Liquor	\$8.5 per drink
Imported Beer	\$7.5 per drink
Domestic Beer	\$6.5 per drink
Silver/Gold/Platinum Wine	\$30 / \$40 / \$50 per bottle
Cordials	\$10 per drink
Soft Drinks & Juices	\$4 per drink
Bottled Water	\$4 per drink

### CASH BAR- (priced per drink)

*Requires one bartender & one cashier per 75 guests*

Platinum Liquor	\$13 per drink
Gold Liquor	\$12 per drink
Silver Liquor	\$11 per drink
Imported Beer	\$9 per drink
Domestic Beer	\$8 per drink
Silver/Gold/Platinum Wine	\$9 / \$10 / \$11 per drink
Cordials	\$12 per drink
Soft Drinks & Juices	\$5 per drink
Bottled Water	\$5 per drink

All hosted bar prices are subject to a customary current taxable service charge of 24%, applicable sales tax and liquor tax

Cash bar prices are inclusive of service charge and applicable taxes.

\$150 fee per bartender up to 4 hours

\$150 fee per cashier up to 4 hours

	Platinum	Gold	Silver
<b>Vodka</b>	Grey Goose	Tito's	New Amsterdam
<b>Gin</b>	Bombay Sapphire	Tanqueray	Fords
<b>Scotch</b>	Chivas Regal	Dewar's	Famous Grouse
<b>Bourbon</b>	Makers Mark	Jack Daniels	Jim Beam
<b>Whiskey</b>	Crown Royal	Seagram's VO	Seagram's 7
<b>Rum</b>	Myers Dark	Captain Morgan	Bacardi Silver
<b>Tequila</b>	Corazon Repasado	Corazon Blanco	Cimarron Blanco
<b>Cordials</b>	Kahlua	Balieu's Irish Cream	Amaretto



THE GEORGIAN TERRACE BY SOMERLEY  
ATLANTA'S MODERN CLASSIC