Georgia World Congress Center

2026 -2027 EXHIBITOR MENU BOOTH CATERING

LEVY WELCOMES YOU TO THE GEORGIA WORLD CONGRESS CENTER!

KNOW BEFORE YOU GO!

To help ensure a seamless and successful event experience, please review the following important Food & Beverage guidelines for exhibitor hospitality services.

MEET THE CHEF

Our Executive Chef,

Billy Velasquez

combines fresh local ingredients with seasonal specialties from various regions worldwide to craft exquisite cuisine at the Georgia World Congress Center.

Chef Billy has served guests at the Georgia World Congress Center since 2012. He played a pivotal role in orchestrating large-scale events including the world's largest plated meal and various benchmark sporting events.

CATERING ORDER DEADLINES & PAYMENT REQUIREMENTS

To guarantee product availability, staffing and timely service, all catering orders must be submitted according to the schedule below:

14 DAYS OUT

EXHIBITOR CATERING ORDER DEADLINE

Main Catering menu available at Standard Pricing.

13 DAYS OUT

LATE ORDER PERIOD BEGINS

Orders placed after the deadline will incur a 40% late fee and will be fulfilled based on product and staffing availability.

5 DAYS OUT

5 BUSINESS DAYS PRIOR TO SHOW OPENING

Transition to a Limited Day-Of-Menu Only through show opening.

DAY OF EVENT

DURING SHOW DATES

A limited onsite menu will be available for last-minute exhibitor needs and replenishment orders.

PAYMENT & CONFIRMATION REQUIREMENTS

- To submit your catering order, send your completed order form to foodservicesgwcc@gwcc.com
- Secure payment links will be issued for all required pre-payments. Orders are not considered finalized until payment has been received and confirmed.
- Hosted or consumption-based services may be subject to post-event billing.

BOOTH HOSPITALITY & EQUIPMENT GUIDELINES

Levy maintains exclusive rights to all food and beverage services within the facility.

Outside food and beverage is not permitted without prior written approval.

Exhibitors are responsible for providing booth tables or counters unless arranged in advance through Levy.

Rolling bars, tables and select hospitality equipment may be rented based on availability.

All food and beverage sampling must be approved in advance.

DO'S

- ***Get your order in early to ensure the best selection and pricing.***
- ***Reach out if you need something custom - we're here to help bring your vision to life.***
- ***Review the menu options and plan to ahead for your booth hospitality needs.***
- ***Communicate any special requests, dietary needs or equipment needs as soon as possible.***

DONT'S

- ***Don't wait until the last minute to order. Availability will be limited and subject to higher fees.***
- ***Don't bring in outside food or beverages without prior written confirmation.***
- ***Don't assume changes can be made onsite. Product and staffing availability may be limited.***
- ***Don't forget: all sampling must be pre-approved.***

ONSITE SUPPORT

For onsite assistance, replenishment requests or event-day changes, please contact your Levy Catering Representative immediately.

PLEASE NOTE:

- Requests made during the event are subject to product and staffing availability.
- Same-day adjustments may be limited without advance coordination.

QUESTIONS?

Contact your Levy Representative or email our team.

Call: 404-223-4500

Email: foodservicesgwcc@gwcc.com

Levy CONVENTION CENTERS

Georgia World Congress Center

CATERING ORDER FORM AND SERVICE AGREEMENT

REVISED 04.2024

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

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

(Please use additional sheet if needed)

EMAIL COMPLETED FORM TO FOODSERVICESGWCC@GWCC.COM

TERMS AND CONDITIONS:

1. **PLEASE** contact our office if you do not receive your catering agreement, banquet orders, and balance due within **(14)** days of placing your order; receipt of these forms **CONFIRMS** your order has been placed.
2. Full payment must be received **(7)** business days prior to the start of services (checks and/or wire transfers must be received **(10)** days prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to the credit card on file.
3. Orders received within **(12)** business days of the event will incur a 40% late fee. Orders will be fulfilled based on availability.
4. Additions/Increases for the next day must be requested by **12 PM EST the previous day** and will incur a 40% late fee. Orders will be fulfilled based on availability.
5. ***Cancellations/Decreases require 48-hour notice; however, you will still incur all charges.***
6. **Actual service delivery times may be one hour prior to your requested delivery time.**
7. All disputes or complaints relating to our services under this Agreement must be submitted in writing within seven (7) days after the event. Client's failure to notify us of any dispute or complaint, as detailed herein, shall constitute a waiver.
8. 24% Service Charge, 8.9% Sales Tax, and 3% City Liquor Tax (where applicable) will be added to the total.
9. If the food/beverage order is less than $250.00 per delivery, a $100.00 service fee will be assessed to the catering order.
10. If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving, or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs, or expenses resulting directly or indirectly from the undersigned use, sale, serving, or other disposition of such alcoholic beverages.

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

Signature _____ Date _____

Sales Representative Signature _____ Date _____

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

ALL DAY BREAKS

fresh bites, any time. -

SWEET

Assorted Breakfast Pastries Platter (V) / 180.00 ea
Includes 3 Dozen
Chocolate and Butter Croissants, Fruit and Cheese Danish

Assorted Miffy's Muffins Platter (AG, V) / 162.00 ea
Includes 3 Dozen
Blueberry, Banana Nut, Cranberry and Chocolate

Seasonal Sliced Fruit Platter (AG, VG) / 325.00 ea
Serves 25

Housemade No Bake Oatmeal Energy Balls Platter (AG, V, N) / 252.00 ea
Includes 3 Dozen
Oatmeal, Chia Seeds, Almond Butter, Cranberries and Natural Honey

Assorted Cookies Platter (V) / 165.00 ea
Includes 3 Dozen
Chocolate Chip, Sugar and Oatmeal Raisin

Gourmet Brownies Platter (V) / 165.00 ea
Includes 3 Dozen

Cupcakes Platter (V) / 180.00 ea
Includes 3 Dozen
Chocolate, Vanilla and Red Velvet
Add a branded touch: customize cupcakes with your company logo, using edible toppers. +$3.95 per cupcake

Cinnamon Sugar Pretzel Bites (V) / 9.00 pp
Sweet Bavarian pretzel bites served with vanilla bean glaze
Serving size, 3 bites per person
Mandatory Attendant Required

Whole Fruit (AG, VG) / 45.00 dz

CATERING SERVICES

Relocation Fee
Catering services requiring relocation during the event will be subject to a $175.00 transfer fee.

Delivery Fee $30.00
Deliveries are made approximately 30 minutes in advance of the start time. A member of the exhibiting company is required to sign for deliveries.

DIETARY KEY

AG - AVOIDING GLUTEN
V - VEGETARIAN
VG - VEGAN
N - CONTAINS NUTS

SAVORY

Deluxe Mixed Nuts / 42.00 lbs

Potato Chips and French Onion Dip (V) / 6.00 pp

Tortilla Chips and Salsa (AG, VG, DF) / 6.00 pp

Traditional Pretzel Bites / 9.00 pp
Salted Bavarian pretzel bites served with local IPA mustard
Serving size, 3 bites per person
Mandatory Attendant Required

INDIVIDUALLY PACKAGED SNACKS

Charcuterie Snack Packs Platter / 504.00 ea
Includes 3 Dozen
Choose from Genoa Salami, Pepperoni or Sopressata

Charcuterie Snack Packs Platter (AG) / 534.00 ea
Includes 3 Dozen
Choose from Genoa Salami, Pepperoni or Sopressata

Packaged Cheese Sticks Platter / 117.00 ea
Includes 3 Dozen

Bagged Chips Platter / 180.00 ea
Includes 3 Dozen
Classic and Barbecue Lays, Nacho Cheese and Cool Ranch Doritos, Cheetos and Fritos

Smartfood White Cheddar Popcorn Platter / 216.00 ea
Includes 3 Dozen

Granola Bars Platter / 132.00 ea
Includes 3 Dozen
Individually packaged, Featuring: Nature Valley

Energy Bars Platter / 252.00 ea
Includes 3 Dozen
Featuring: Clif and Kind Bars

Dried Fruit and Nut Mix Platter / 252.00 ea
Includes 3 Dozen
Featuring: Truly Good Foods

Mixed Nuts Platter / 252.00 ea
Includes 3 Dozen
Featuring: Truly Good Foods

Yogurt Platter (AG, V) / 198.00 ea
Includes 3 Dozen
Includes Vanilla, Strawberry and Blueberry

REFRESHMENTS

BEVERAGE DISPENSERS

Each hot beverage urn and cold beverage dispenser includes 3 gallons

Freshly Brewed Regular Coffee Urn / **258.00 (3) gallon**

Freshly Brewed Decaf Coffee Urn / **258.00 (3) gallon**

Hot Water and Assorted Tazo Tea Urn / **258.00 (3) gallon**

Sweetened Iced Tea / **198.00 (3) gallon**

Unsweetened Iced Tea /**198.00 (3) gallon**

Lemonade / **198.00 (3) gallon**

BY THE CASE

Cases consist of (24) individual beverages

Assorted Minute Maid Juices (12 oz.) / **144.00 cs**

Assorted Soft Drinks (12 oz.) / **144.00 cs**
Coke products: Coke, Diet Coke, Sprite and Coke Zero

Assorted Dunkin Iced Coffee (13.7 oz.) / **216.00 cs**
Caramel, French Vanilla, Mocha and Original

Dasani Bottled Water (12 oz.) / **144.00 cs**

Smart Water Bottled Water (20 oz.) / **168.00 cs**

Topo-Chico (Assorted Flavors) Water (16.9 oz) / **180.00 cs**

Gold Peak Sweetened Tea (16.9 oz) / **216.00 cs**

Gold Peak Unsweetened Tea (16.9 oz.) / **216.00 cs**

Energy Drinks / **216.00 cs**
Energy Reign Storm or Monster Products

Powerade / **168.00 cs**

PACKAGES

ESPRESSO EXPRESS

Power requirements: 208V/20 amps

Personal Barista
Enjoy personal barista service from our espresso cart in your booth. Beverage offerings include cappuccino, espresso, latte and mocha.
One Attendant Included

300 (8 oz.) Beverage Cups

Service includes 2% milk, sugar, sugar substitute, milk, cups, sleeves and stirrers.

2500.00 PER DAY
Pricing is for a maximum of 8 hours. Additional hours are charged at 200.00 per hour.

No half day service.

ENHANCEMENTS

Ripple Machine / **650.00 PER DAY**

Want your logo added to your cappuccinos? Ripple Machines are available to print you logo on to cappuccino foam with edible food dye.

Cold Brew Coffee/ **350.00 PER DAY**
Pricing includes 50 cups

Oat Milk / **150.00 PER DAY**

Additional 8 oz. Beverage Cups / **6.00 EACH**
Billed on consumption

Additional Barista / **250.00 up to 4 hours**

DEHYDRATED FRUIT INFUSED SPA WATER

Refreshing spa water infused with dehydrated fruits for a crisp, elevated non-alcoholic beverage experience.

Each flavor requires its own 3-gallon minimum. Types cannot be combined to meet the minimum.

Spa Water / **200.00 per 3-gal**

Choose from: Triple Citrus (Lemon, Baby Mayan Lime and Orange), Cucumber Lemon Mint, Strawberry Mint, Ruby Citrus Refresher (Grapefruit, Pineapple, Lemon and Mint), Strawberry Dragon Fruit

Spa Water Refill / **180.00 per 3-gal**

Requires 24 hours to infuse

WATER COOLER RENTAL

Power requirements: 110V/20 amps
Dimensions: Length 13 in x Width 12.50 x Height 39.75

Includes Water Cooler & Cups

100.00 ea

5 Gallon Water Jug / **50.00 ea**

KEURIG MACHINE RENTAL

Power requirements: 110V/20 amps

100.00 ea

Keurig Coffee Supplies / **135.00 ea**

24 K-cup package with assorted flavors: regular, decaf, and tea. Three one-gallon water jugs, cups, napkins, stirrers, creamers, and sweeteners

YOM ICE CREAM POPS

Premium custard ice cream push pops crafted locally in Atlanta.

20 Pops per Case

150.00 PER CASE | 10 CASE MINIMUM

Cart Rental Required / 250.00

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Power requirements: N/A

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

POP-ABILITIES

Bring the smell of fresh popcorn to your booth!

250 Servings (8 oz.)

1175.00 PER DAY

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Additional Popcorn Box (250 units) / 425.00 cs

Power requirements: 110 Volt x 20 Amps – Single Phase

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

Set up requirements: 4ft counter required

BINDI ITALIAN GELATO CART

Authentic Italian gelato with a variety of premium flavors.

216 Servings (3 oz.)

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

1850.00 PER DAY | INCLUDES CART RENTAL

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Additional Servings / 8.00 per cup

Power requirements: 110 Volt x 20 Amps – Single Phase

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

SNOW CONES

Colorful snow cones made fresh on-site.

250 Servings

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

2000.00 PER DAY

Machine Rental Required / 200.00

Attendant Required / 250.00 up to 4 hours

Additional Attendant / 100.00

75.00 per hour each additional hour

Power requirements: 120V / 1450W

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

Set up requirements: 6 ft x 3 ft counter required

COTTON CANDY EXPERIENCE

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

250 Servings (3 oz.)

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

2125.00 PER DAY

Tabletop Spinner Machine Rental Required / 400.00

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Power requirements: 120V/1450W

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

Set up Requirements: 6ft x 3ft counter required

FRESHLY BAKED COOKIE BAR

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

160 Cookies

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

1375.00 PER DAY | INCLUDES OVEN RENTAL

Attendant Required / 250.00 up to 4 hours

75.00 per hour each additional hour

Additional Case of Cookies / 800.00 cs

Power Requirements:

Undercounter Cookie Oven:120 Volt x 1,440 Watts

Countertop Cookie Warmer: 110 Volt x 1000 Watts

Dimensions:

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

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

Set up Requirements: 6ft x 3ft counter required

SHAKE/SMOOTHIE BREAK

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

Smoothie flavors: Strawberry and Mango

Milkshake Flavors: Chocolate, Vanilla, and Strawberry

Choice of Smoothies or Milkshakes

250 Servings (9 oz.)

2000.00 PER DAY | (1) ATTENDANT INCLUDED

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

Additional Servings / 6.00 ea

Power requirements: 110V/20 amps

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

HÄAGEN-DAZS ICE CREAM

Premium hand-scooped ice cream served fresh.

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

Toppings Included: Sprinkles, Whipped Cream, Cherries.

800.00 PER 100 SERVINGS | (1) ATTENDANT INCLUDED

Cart Rental Required / 400.00

Additional Attendant / 250.00

75.00 per hour each additional hour

Power requirements: 120V / 10 Amps

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

Set up requirements: 6 ft x 3 ft counter required

CINNAMON SUGAR NUT ROASTING

Warm, freshly roasted nuts with irresistible aroma.

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

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

2150.00 PER DAY

Roaster Rental Required / 400.00

Display Rental Required / 400.00

Additional Servings / 8.00 per cup

Power Requirements:

Roaster: 30A 3-Phase 277/480V

Display: 120 Volt x 1000 Watts

Set up Requirements: 6ft x 3ft counter required

THE SUGAR RUSH

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

Choose (5) Varieties from the following:

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

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

Set up Requirements: 6ft x 3ft counter required

BREAKFAST
made to start the day right -

SANDWICHES

Breakfast sandwiches are individually wrapped in compostable bags.

Southern Chicken Biscuit / **15.00**
Southern Breaded Chicken Breast, Scrambled Egg, and Cheddar Cheese on a Buttermilk Biscuit

Egg & Spinach English Muffin (V) / **15.00**
Egg White cooked with Sauteed Spinach served on a Toasted English Muffin with Roasted Red Peppers and Boursin Cheese

Bacon & Egg Croissant / **15.00**
Applewood Smoked Bacon, Scrambled Egg, and Pimento Cheese on a Buttered Croissant

Sausage & Egg Croissant / **15.00**
Whole-hog Sausage Patty with Scrambled Egg and Cheddar Cheese on a Buttered Croissant

Black Bean & Tofu Burrito (VG) / **15.00**
Black Beans, Tofu, Pico de Gallo

Select breakfast sandwiches are available gluten-free upon request and are priced at market value. Please ask your Sales Manager for current options and availability.

EMPANADAS

Breakfast empanadas are individually wrapped in compostable bags.

Spinach, Egg and Cheese Empanada (V) / **12.00**

Sausage, Egg and Cheese Empanada / **12.00**

DIETARY KEY

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N - CONTAINS NUTS

Minimum of 10 per variety ordered

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

Minimum of 10 per variety ordered

MANDATORY DEDICATED ATTENDANT

Orders of (hot) Bento Boxes require a dedicated attendant.

250.00 FOR 4 HOURS / PER ATTENDANT

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

CHEF'S BEST BOXED LUNCH (COLD)

Choose one sandwich or one salad

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

47.00 PER PERSON

SANDWICHES

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

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

Pesto Chicken on Focaccia
Grilled Chicken, Pesto Aioli, and Tomato on Focaccia

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

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

ZLT Wrap (AG, V)
Zucchini, Smoked Tomato Pesto and Pepperjack Cheese on Avoiding Gluten Wrap

Greek Veggie Wrap (VG)
Hummus, Cucumber, Tomato, Kalamata Olives, Red Onion, and Romaine in Spinach Tortilla Wrap

SALADS

Add chicken to any salad $3.00

GWCC Signature House Salad (AG, VG)
Georgia Grown Artisan Greens, Grape Tomatoes, Cucumber, Carrot, Pickled Onion, Sunflower Seeds, Fresh Herbs, Maple Vinaigrette

Thai Noodle (AG, VG)
Toasted Tofu, Edamame, Shiitake Mushrooms, Chilled Glass Noodles, Teriyaki Sauce and Shaved Chow Chow Slaw

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

SIDES

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

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

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CHEF'S LUNCH TO GO - BENTO BOX (HOT)

Bento Boxes are served with two sides and bottled water.

Mandatory Attendant Required

50.00 PER PERSON

OPTIONS

Ancho Spiced Chicken (AG)
Yellow Saffron Rice, Chipotle Cream, Roasted Corn Relish, Sweet Plantains

Korean BBQ Beef (AG)
Korean BBQ Beef, Jasmine Rice, Asian Cabbage

Mediterranean Falafel (AG, VG)
Falafel, Quinoa and Brown Rice Pilaf, Roasted Sweet Potatoes and Tahini

Teriyaki Chicken (AG)
Jasmine Rice, Vegetables and Bok Choy, Teriyaki Glaze

Plant Based (AG, VG)
Saffron Rice, Roasted Corn Relish Sweet Plantains

Teriyaki Vegetable (AG, VG)
Jasmine Rice, Vegetables and Bok Choy, Teriyaki Glaze

LUNCH SPECIALS

easy crowd favorites for the show floor -

Chick-fil-A Special

700.00 *serves 12*

Box Lunches:

- Chick-fil-A sandwich
- Chips and Cookie
- Assorted Sauces
- 1 Large Kale Crunch Side
- 1 Gallon of Lemonade or Iced Tea

1400.00 *serves 24*

Box Lunches:

- Chick-fil-A sandwich
- Chips and Cookie
- Assorted Sauces
- 2 Large Kale Crunch Side
- 2 Gallon of Lemonade or Iced Tea

Papa John's Special

500.00 *serves 12*

- 12 8-Inch Personal Pan Pizza
  Choice of Cheese, Pepperoni or Veggie
- 12 Bags of Lay's Chips
- 12 Individually Wrapped Sweet Street Brownies
- 12 Assorted Coke Products

1000.00 *serves 24*

- 24 8-Inch Personal Pan Pizza
  Choice of Cheese, Pepperoni or Veggie
- 24 Bags of Lay's Chips
- 24 Individually Wrapped Sweet Street Brownies
- 24 Assorted Coke Products

Nathan's Hot Dog Special

300.00 *serves 12*

- 12 Individually Wrapped Hot Dogs
- 12 Bags of Lay's Chips
- 12 Individually Wrapped Sweet Street Brownies
- 12 Assorted Coke Products

600.00 *serves 24*

- 24 Individually Wrapped Hot Dogs
- 24 Bags of Lay's Chips
- 24 Individually Wrapped Sweet Street Brownies
- 24 Assorted Coke Products

BUILT FOR THE SHOW FLOOR

Convenient, crowd-pleasing packages perfect for exhibitor teams and busy event days.

HORS D'OEUVRES

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

ALL HORS D'OEUVRES ARE PRICED PER PIECE

100-Piece minimum per item

MANDATORY DEDICATED ATTENDANT

Orders of warm fare require a dedicated attendant.

250.00 FOR 4 HOURS / PER ATTENDANT

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

WARM FARE

Southern Comfort Chicken & Waffles / **12.00**
Spicy Jalepeno Aioli & Local BEE DOWNTOWN Honey Drizzle

Country Style Adobo Chicken Hand Pies / **8.00**
Served with Chipotle Aioli

HOTlanta Chicken Buffalo Rolls / **8.00**
Served with Ranch Dip

Chicken Cordon Blue / **8.50**

Chicken Quesadilla / **8.00**
Served with Avocado Crema

Pecan Chicken (N) / **9.00**
Served with Peach Chutney

Tandori Chicken Satay (AG) / **9.00**
Served with Mango Salsa

Chicken Lemongrass Pot Sticker / **7.00**
Served with Soy Dipping Sauce

Mini Argentine Beef Empanada / **8.00**
Served with Chipotle Aioli

Beef Wellington / **10.00**
Served with Horseradish Cream

Beef Satay (AG) / **9.00**
Served with Ginger Soy Glaze

Char Siu Pork Bao / **11.00**

Pork Pot Sticker / **8.00**
Served with Soy and Sweet Chili

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

Crab Cake / **12.00**
Topped with Lemon Aioli

Vegetable Spring Roll (VG) / **7.00**
Served with Sweet Soy

Wild Mushroom Beggars Purse (V) / **8.00**

Tuscan Ratatouille Tart (V) / **8.00**

Vegetable Pot Sticker (VG) / **7.00**
Served with Soy Dipping Sauce

Dixieland Cuisine Pimento Cheese Bites (V) / **7.00**

Brie en Croute with Raspberry (V) / **7.00**

Vegetable Samosa (VG) / **8.00**

Spanikopita (V) / **8.00**

Mini Pinto Bean Empanada (VG) / **8.00**
Served with Salsa Verde

CHILLED BITES

Caprese Skewer (AG, V) / **9.00**
Topped with Basil and Balsamic Drizzle

Chilled Tomato Gazpacho Shooter (VG) / **8.00**

Elote Corn Cup (AG, V) / **10.00**
Roasted elotes, cotija, Tajín, lime crema

Avocado Smash Crisps (VG) / **9.00**
Sesame seed spiced crostini, avocado, micro cilantro, shaved radishes, pickled red onions

Southern Edamame Potstickers (VG) / **7.00**

Georgia Peach & Watermelon Bites (VG, AG) / **8.00**

Beef Tartare / **11.00**
Served on a Crisp Crostini

Blackened Shrimp Shooter (AG) / **12.00**
Served in Cajun Remoulade

Smoked Salmon Cracker / **12.00**
Served with Crème Fraiche Capers and Red Onion

Seared Sesame Tuna Wonton / **12.00**
Served with Seaweed Salad and Topped with Wasabi Cream

DIETARY KEY

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

GEORGIA CHEESE TASTING BOARD

Chef's Selection of Local Cheeses (AG, V)

Georgia Bee Honey (AG, V)

Dried Fruit Garnish (AG, VG)

Pecans & Almonds (AG, VG, N)

Assorted Water Crackers (V)

1200.00 / Serves 50

LITTLE ITALY SAMPLER

Cured Meats

Marinated Vegetables (AG, VG)

Basil Pesto (VG, AG)

Flatbreads & Crackers (V)

1250.00 / Serves 50

ATL BISCUIT BAR

Local Pimento Cheese Spread (AG, V)

Preserves (AG, V)

Gravy (AG)

750.00 / Serves 50

Mandatory Attendant Required

GARDEN FRESH CRUDITÉ OF VEGETABLES

Chef's Selection of Fresh Vegetables (AG, VG)

Buttermilk Ranch Dip (AG, V)

Traditional Hummus (AG, VG)

Fresh Basil Pesto (AG, V)

Crackers & Breadsticks (V)

750.00 / Serves 50

BRUSCHETTA ITALIA STATION

Tomato Basil (AG, V)
Topped with Parmesan and Extra Virgin Olive Oil

Kalamata Olive Tapenade (AG, V)
Topped with Chevre Cheese

Roasted Wild Mushroom (AG, V)
Topped with Gorgonzola Cheese

Crackers & Crostini (V)

700.00 / Serves 50

PITA CHIP BAR

Pita Chips (V)

Traditional Hummus (AG, VG)

Pimento Cheese (AG, V)

Spinach & Artichoke (AG, V)

600.00 / Serves 50

GOURMET NACHO & SALSA BAR

Crispy Corn Tortilla Chips (AG, VG)

Zesty Beef Chili (AG)

Spicy Queso (AG, V)

House Made Salsa Verde & Roja (AG, VG)

900.00 / Serves 50

ATL SLIDER BAR

Buttermilk Fried Chicken
Peach Slaw, Mini Bun

Brisket
Coca-Cola Glaze, Fresh Slaw, Mini Bun

Impossible Beef Slider (VG)
Cajun Remoulade (VG)

1400.00 / Serves 50

Mandatory Attendant Required

ATL FLAIR MINI HOT DOGS

Served on Pretzel Buns with Mustard

450.00 / Serves 50

Mandatory Attendant Required

CHICKEN TENDER & COLLARD GREENS

Crispy Chicken Tenders

Southern Collard Greens (AG, VG)

Jalapeno Aioli (V)

1500.00 / Serves 50

Mandatory Attendant Required

MAC & CHEESE TRIO

Lobster Mac & Cheese
Creamy Cheddar Blend with Succulent Roasted Lobster and Roasted Tomato

Smoky Brisket Mac
Sharp Cheddar & Chive Mac Topped with Tender Smoked Georgia Brisket Finished with Tangy GA BBQ Glaze

Spinach & Artichoke Mac (V)
Rich Creamy Mac with Fresh Spinach and Artichoke Hearts

1750.00 / Serves 50

Mandatory Attendant Required

TATER TOT BAR

Crispy Golden Tater Tots (AG, VG)

Shredded Cheddar Cheese (AG, V)

Parmesan Cheese (AG, V)

Crumbled Applewood Smoked Bacon (AG)

Sour Cream (AG, V)

Green Onions (AG, VG)

BBQ Ketchup (AG, V)

1100.00 / Serves 50

Mandatory Attendant Required

FLAT BREAD BITES

Proscuitto & Arugula

Mushroom Truffle (V)

Margherita (V)

1100.00 / Serves 50

LOW COUNTRY MOLE SKEWER

Guajillo Chicken Mole Skewer

Plantains Skewer (AG)

450.00 / Serves 50

Mandatory Attendant Required

DIETARY KEY

AG - AVOIDING GLUTEN
V - VEGETARIAN
VG - VEGAN
N - CONTAINS NUTS

MANDATORY DEDICATED ATTENDANT
Select items require dedicated attendant

250.00 FOR 4 HOURS / PER ATTENDANT
After the first 4 hours, additional hours are charged at 65.00 each.

Atlanta's Highlight Offerings

DOLCE VIDA (V)

Chocolate Chip Cannoli
Assorted Italian Cookies
Mini Cream & Hazelnut Bomboloni (N)
750.00 / Serves 50

FRENCH RIVIERA (V)

Mini Custard Eclairs
Mini Creme Puffs
Assorted French Style Macarons
700.00 / Serves 50

AMERICANA (V)

Fruit Filled Hand Pies
Cheesecake Bites
Chocolate Chip Cookies
600.00 / Serves 50

SIGNATURE DESSERTS (V)

Red Velvet Cake
New York-Style Classic Cheesecake Bites
Toffee and Chocolate Dessert Bars
750.00 / Serves 50

MINI DONUT HOLES (V)

Traditional Glazed
Green Tea Matcha
Chocolate Dipped
700.00 / Serves 50

GLOBAL SWEETS STREET (V)

Dulce de Leche Cake Cup
Matcha Glazed Cookie
Tropical Cheesecake Bites
750.00 / Serves 50

MIDNIGHT MUNCHIES

Espresso Brownie Bite (V)
Chocolate Dipped Pretzel Rods (V)
Caramel Popcorn
750.00 / Serves 50

PEACHY KEEN (V)

Mini Peach State Pies
Sweet Tea Macarons
Southern Comfort Pecan Tart (N)
700.00 / Serves 50

GA CLASSIC MINIS

Southern Comfort Pecan Mini Tart (N)
ATL Blueberry Mini Cobblers
Southern Peach Mini Cobblers
650.00 / Serves 50

SOUTHERN STYLE CAKE CUPS

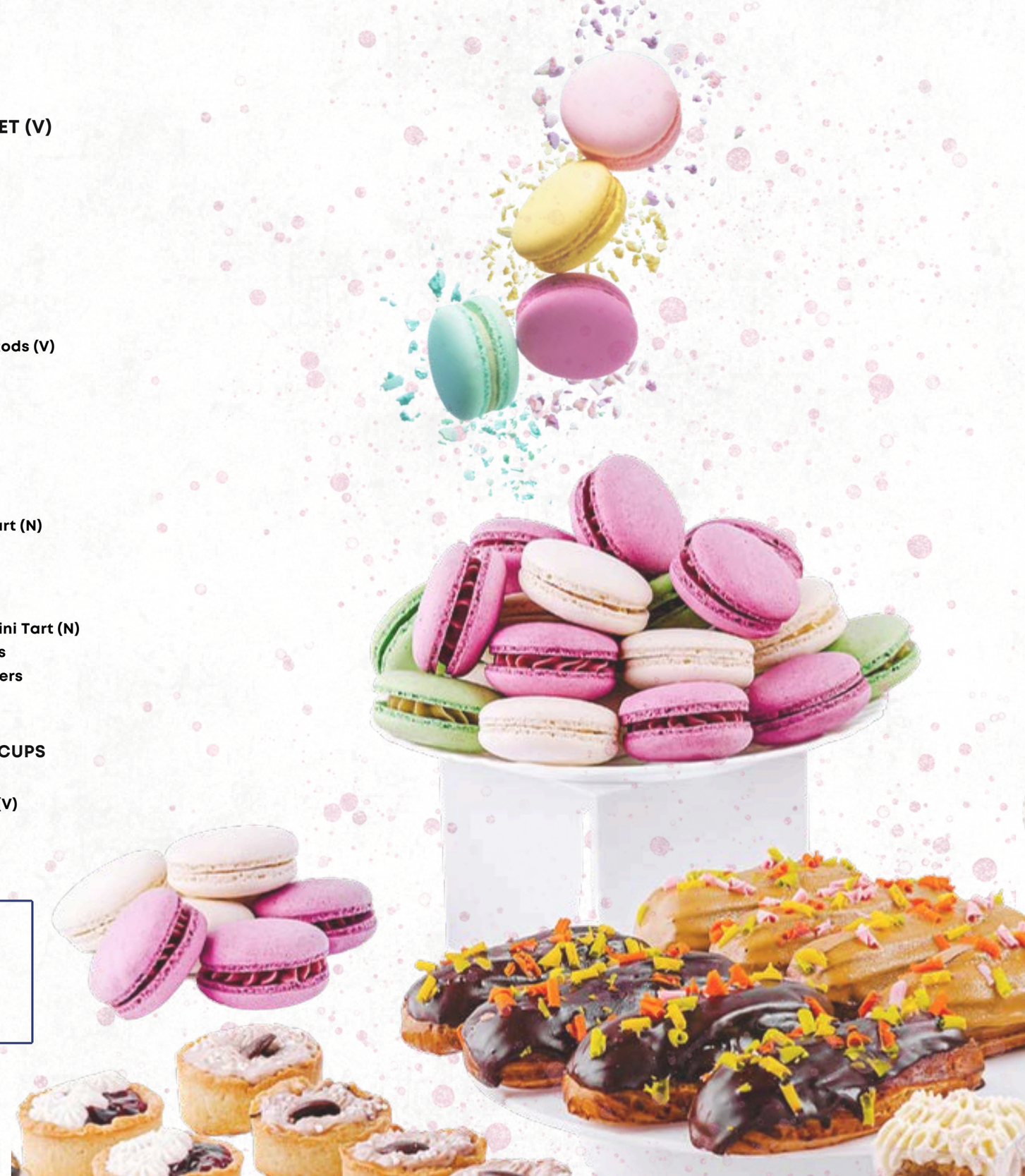
Southern Tiramisu
Georgia Chocolate Cream (V)
ATL Red Velvet (V)
650.00 / Serves 50

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

Cake Cutting Attendant 300.00 up to 4 hours

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

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



DIETARY KEY

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

HOSTED CONSUMPTION BARS

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

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

HOW BILLING WORKS

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

CHOICE OF SERVICE TYPE

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

ADDITIONAL CHARGES

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

CHOICE OF PACKAGE

GOLD BAR PACKAGE

COCKTAILS
11.00 Per Drink

Includes all of the following spirits:

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

WINE
10.00 Per Glass

Includes all of the following wines:

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

PLATINUM BAR PACKAGE

COCKTAILS
13.00 Per Drink

Includes all of the following spirits:

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

WINE
12.00 Per Glass

Includes all of the following wines:

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

INCLUDED WITH ALL PACKAGES

BEER & SELTZERS

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

Domestic / 8.00 ea
Miller Lite, Ultra, Bud Light, Coors Light

Imported / 9.00 ea
Stella, Blue Moon, Heineken, Sweetwater 420, Corona, Heineken 0 (NA)

Craft / 9.00 ea
404 ATL Lager, Chance IPA, Creature Comforts Tropicalia

White Claw Seltzer / 9.00 ea
Assorted Flavors

NON-ALCOHOLIC BEVERAGES

Bottled Water / 6.00 ea
Soft Drinks / 6.00 ea
Juices / 6.00 ea

SELF-SERVE BEER AND WINE

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

HOW IT WORKS

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

STAFFING REQUIREMENTS

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

Signed Alcohol Indemnification Form is required.

IMPORTANT NOTES

Liquor service is not available under this option.

ENHANCEMENTS

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

SPECIALTY COCKTAILS

700.00 Per 50 Cocktails, Per Flavor

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

Vodka Blueberry Lemonade
Vodka, Lemonade, Blueberry Syrup, Lemon Garnish

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

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

Gold Rush
Whiskey, Honey Syrup, Lemon Juice, Lemon Garnish

SPECIALTY MOCKTAILS

450.00 Per 50 Mocktails, Per Flavor

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

Blueberry Lemonade
Lemonade, Blueberry Syrup, Lemon Garnish

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

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

Orange Creamsicle
Orange Juice, Vanilla Syrup, Cream, Orange Wheel Garnish

SPECIALTY BARS

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

BUBBLY BAR / 15.00 EA

A salute to a great glass!

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

BLOODY MARY BAR / 15.00 EA

A fabulous starting point!

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

SPIKED SOUTHERN SWEET TEA & LEMONADE BAR

SOLD IN 50-DRINK BATCHES PER FLAVOR

700.00 PER 50 DRINKS

ICED TEAS

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

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

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

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

ARNOLD PALMERS

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

Arnold Palmer Berry-Ade
Iced Black Tea, Lemonade, Blueberry Syrup, Blueberries, Spiked with Vodka

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

MOCKTAIL VERSIONS AVAILABLE

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

WHISKEY TASTING

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

SCOTCH WHISKEY'S

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

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

Jack Daniel's Bottled-in-Bond
Taste: Caramel, vanilla, and banana bread with toasted oak and spice
Finish: Warm, peppery, and clean with a dry oak linger

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

BOURBON WHISKEY'S

Eagle Rare , 750 ml
Taste: Bold, dry, oaky flavors, candied almonds and cocoa
Finish: Dry and lingering

Buffalo Trace Single Barrel, 1 liter
Taste: Notes of brown sugar and spice that give way to oak, toffee, dark fruit and anise
Finish: Long and smooth with serious depth

Uncle Nearest, 750 ml
Taste: Caramel balanced, with notes of chocolate, cigar leaf, nougat, and cinnamon
Finish: Long and smooth, with cinnamon lingering with dark chocolate

Blade and Bow, 750 ml
Taste: Dried apricot, ripe pear and a sweet roasted grain
Finish: Notes of charred oak and warm winter spices

Whistlepig 6 Year Piggyback Rye, 750 ml
Taste: Vanilla, lemongrass, and spiced milk chocolate
Finish: Classic Rye Spice, spearmint and clove

EH Taylor Single Barrel, 750 ml
Taste: Sweetness balanced with tobacco and dark spices
Finish: Cinnamon, toasted marshmallow, mild heat

245.00 BOTTLE, LIMITED AVAILABILITY

ADDITIONAL CHARGES

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

WHITE WINE
Priced by the bottle

Kim Crawford Marlborough New Zealand, Sauvignon Blanc / 61.00

Bonterra, California Sauvignon Blanc *Organic / 48.00

Benvolio, Italia Pinot Grigio / 60.00

Rain Storm, Oregon Pinot Gris / 50.00

Bonterra, California Pinot Gris *Organic / 48.00

Kendall-Jackson 'Vintner's Reserve' California, Chardonnay / 55.00

House of Brown, California Chardonnay / 72.00

Bonterra Estate, California Chardonnay *Organic / 85.00

La Crema Monterrey, California, Chardonnay / 65.00

Bonterra, California Chardonnay *Organic / 48.00

Josh, California Chardonnay / 50.00

Chateau St. Michelle Washington State, Riesling / 37.00

Seven Daughters, California, Moscato / 45.00

Bonterra, California Rose *Organic / 48.00

Conundrum, California White Blend / 50.00

BUBBLY
Priced by the bottle

Lunetta Prosecco, Vento, Italy / 55.00

Korbel Brut, California / 65.00

Domaine Chandon Brut, California / 89.00

J Vineyards Brut Cuvee / 100.00

Veuve Cliquot "Yellow Label" Brut, Reims, France / 210.00

RED WINE
Priced by the bottle

La Crema, California Pinot Noir / 65.00

Bonterra, California Pinot Noir *Organic / 48.00

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

Bonterra, California Merlot *Organic / 48.00

14 Hands Washington State, Merlot / 45.00

Gascon Mendoza, Argentina, Malbec / 42.00

Justin, Paso Robles Cabernet Sauvignon / 99.00

Louis Martini Sonoma California, Cabernet Sauvignon / 65.00

Simi Alexander Valley, California, Cabernet Sauvignon / 58.00

Bonterra, California Cabernet *Organic / 48.00

Bonterra ESTATE, California Cabernet *Organic / 85.00

Josh, California Cabernet / 50.00

Intercept, Paso Robles Cabernet / 60.00

Brancia Super Tuscan, Italy Red Blend / 85.00

Conundrum, California Red Blend / 50.00

Black Girl Magic, California, Red Blend / 85.00

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

Georgia World
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Authority