



CONTINENTAL BREAKFAST

10 GUEST MINIMUM

Ellis Continental

Assorted Pastries, Muffins & Breakfast Breads

Served with Sweet Butter & Preserves

Cereal Station and Granola with Fresh Berries

2%, Skim and Whole Milk

Individual Yogurts

Fresh Sliced Seasonal Fruit

Bagels & Cream Cheese

Fresh Squeezed Orange Juice

Cranberry, Apple & Grapefruit Juices

Freshly Brewed Coffee, Decaf,

Assorted Hot Tea's

\$28.00pp

Continental Breakfast

Fresh Sliced Seasonal Fruit

Assorted Pastries, Muffins & Breakfast Breads

Served with Sweet Butter & Preserves

Fresh Squeezed Orange Juice

Cranberry, Apple & Grapefruit Juices

Coffee, Decaf, Hot Tea

\$22.00pp

Wellness Continental

Low Fat Yogurt Parfaits

House Made Granola

Cereal Station with Fresh Berries

Yogurt, 2% Milk & Almond Milk

Fresh Sliced Seasonal Fruit

Fresh Squeezed Orange Juice

Cranberry, Apple & Grapefruit Juices

Freshly Brewed Coffee, Decaf,

Green & White Tea's

\$24.00pp



ENHANCEMENTS

Steel Cut Oats, Brown Sugar, Cranberries & Raisins **\$ 4** per person
Assorted Bagels with Cream Cheese **\$ 4** each
Assorted Cereals with 2% Milk **\$ 4** each
Individual Low Fat Yogurts **\$ 4** each
Assorted H&F Bakery Muffins **\$ 4** each
Biscuits & Country Sausage Gravy **\$4** per person
Scrambled Egg, Bacon & Cheese Sandwich **\$ 4** per person
Scrambled Egg, Sausage & Cheese Sandwich **\$ 4** per person
Scrambled Egg, Ham & Cheese Sandwich **\$ 4** per person

10 guest minimum required

Buttermilk Pancakes with Syrup & Butter **\$8** per person
Apple Wood Smoked bacon **\$6** per person
Chicken Apple Breakfast Sausage **\$6** per person
Country Ham **\$6** per person
Red Bliss Potato Home Fries **\$4** per person
French Toast with Syrup & Butter **\$8** per person
Scrambled Eggs with Local Cheddar Cheese **\$8** per person



TERRACE BREAKFAST BUFFET
CREATE YOUR OWN BREAKFAST BUFFET

JUICE-choose two

Freshly squeezed orange, grapefruit,
cranberry, tomato or apple

EGGS-choose one

Scrambled Eggs Fresh Herbs
Scrambled Eggs with Country Ham, Peppers, Onions & Cheese
Quiche Lorraine- Apple Wood Smoked Bacon & Swiss Cheese
Egg Strata-Broccoli, Roasted Peppers, Mushrooms & Goat Cheese
Scrambled Egg Wrap

BAKERY-choose two

Assorted Muffins & Danish
H&F Breakfast Breads
Bagels with Cream Cheese

(Bakery served with sweet butter & fruit preserves)

MEATS-choose two

Apple Wood Smoked Bacon
Country Ham
Link Sausage
Chicken Breakfast Sausage

SIDES-choose three

Sliced Fresh Seasonal Fruit
Low Fat Yogurt Parfaits
House Made Granola with Plain Yogurt
Buttermilk Pancakes
Stone Ground Grits
Red Bliss Breakfast Potatoes

The Ellis Breakfast Buffet includes freshly brewed coffee and Hot Tea Assortment
(10 guest minimum-1 Hour of Service)
\$ 32 per Guest



PLATED BREAKFAST

Breakfast Entrees are accompanied by a glass of chilled juice, basket of breakfast pastries, sweet butter & fruit preserves, Freshly brewed Coffee, & Hot Tea Selection

STARTERS

(Choose One)

Fresh Seasonal Fruit & Berries

Yogurt Parfait

Steel Cut Oatmeal with Brown Sugar & Dried Fruit

ENTREES

Cage Free Scrambled Eggs-Apple wood Smoked Bacon or Link Sausage, Breakfast Potatoes

\$26 per Person

Classic Eggs Benedict-Country Ham, Hollandaise Sauce, Breakfast Potatoes

\$ 28 per Person

Country Breakfast-Cage Free Scrambled Eggs, Bacon & Sausage, Buttermilk Pancakes, Syrup & Butter

\$ 30 per Person

Crème Brule French Toast with Warm Maple Syrup,
Apple Wood Smoked Bacon, Link Sausage or Country Ham

\$ 26 per Person



TIME FOR A BREAK

(10 GUEST MINIMUM)

Sweet Sensations

Freshly Baked Cookies
Fudge Brownies
Sugar Dusted Lemon Squares
Freshly Brewed Coffee, Decaf Coffee & Organic Teas
\$14 per Guest

It's A Float

Coca Cola & IBC Root Beer
Vanilla Ice Cream
Freshly Brewed Coffee, Decaf Coffee & Organic Teas
\$10 per Guest

Good Start

Fresh Fruit Kabobs
Dried Fruits & Nuts
Granola Bars
Iced Green Tea
Freshly Brewed Coffee, Decaf Coffee & Organic Teas
\$18 per Guest

Savory & Sweet

Yellow Corn & Organic Blue Corn Tortillas,
Fresh Guacamole and Roasted Salsa
Praline Pecans
Freshly Brewed Coffee, Decaf Coffee & Organic Teas
\$16 per Guest

Soda Shop & Sundae Bar

Selection of favorite Soft Drinks
Build Your Own Sundae Bar;
Vanilla & Chocolate Ice Cream, Nuts, Toasted Coconut, Strawberry
topping, Chocolate Sauce & More...
\$16 per Guest

Southern Break

Assorted Tea Cakes;
Chess bars, Lemon Bars, Butterscotch & Pecan
Sweet Iced Tea
Fresh Lemonade
Freshly Brewed Coffee, Decaf Coffee & Organic Teas
\$14 per Guest



A Little More

Thirsty

Red Bull Energy Drinks \$ 5 each
Soft Drinks \$ 4.50 each
Bottled Sparkling & Still Water \$ 5 each
Assorted Bottled Juices \$ 4 each
Cup of Regular or Decaf Coffee \$ 4 each
Cup of Hot Tea \$ 4 each
Glass of Iced Tea or Sweet Tea \$ 4 each
Glass of Lemonade \$ 4 each

More!

Mixed nuts \$ 5 per person
Sliced Seasonal Fruit \$ 6 per person
Fruit Kabob \$ 4 each
Assorted Individual Yogurts \$ 4 each
Assorted Cookies \$ 2 each
Whole Fresh Fruit \$ 2 each
Hummus with Toasted Pita Chips \$5 per person
Assorted Potato Chips \$ 2 each
Granola Bars \$ 2 each

BEVEARAGES

Fresh Brewed Coffee & Decaf.....	\$ 50 per gallon
Sweet or Iced Tea....	\$ 30 per gallon
Lemonade....	\$ 30 per gallon
Apple Cider or Hot Cider.....	\$ 30 per gallon
Fresh Squeezed Orange Juice....	\$ 40 per gallon
Grapefruit or Cranberry Juice....	\$ 35 per gallon



WORKING LUNCH BUFFETS

(10 guest minimum required-\$5/guest supplement for less than minimum)

CARNEGIE STREET DELI BUFFET

Soup of the Day
Mixed Greens, cucumbers, carrots, breakfast radish, Herb Vinaigrette
Southern Potato Salad

Sliced Roast Turkey Breast, Honey Ham, Roast Angus Beef & Salami
Sliced Monterey Jack, Swiss and Cheddar Cheeses

Tomatoes, Sliced Onions, Lettuce, Bread & Butter Pickles
Whole Grain Mustard, Garlic Mayonnaise and Cranberry Mustard
H&F Bakery Sandwich Breads & Rolls

Individual Bags of Potato Chips
Cookies & Brownies

Fresh Brewed Coffee, Decaf & Hot Tea
Iced Tea
\$36 per Guest

WRAP IT UP

Field Greens with Balsamic Vinaigrette
Caesar Salad with Garlic Croutons
Tomato Cucumber Salad

Smoked Turkey, Brie & Apple Wrap
Grilled Angus Beef, Pepper Jack Cheese, Chipotle Mayo
Roasted Vegetable, Hummus, Olive Tapenade

Bread & Butter Pickles

Individual Bags of Potato Chips
Assorted Dessert Bars

Fresh Brewed Coffee, Decaf & Hot Tea
Iced Tea
\$34 per Guest



WORKING LUNCH BUFFETS

(10 guest minimum required-\$5/guest supplement for less than minimum)

Farmers Market

Seasonal Soup of the Day

Salad Bar;

Crisp Romaine, Mixed Greens, Baby Spinach

Plum Tomatoes, Hearts of Palm, Blue Cheese, Cucumbers, Carrots,
Breakfast Radish, Roasted Beets, Grape Tomato, Peppers, Boiled Eggs,
Bacon Bits, Parmesan Cheese, Candied Pecans

Grilled Chicken, Sliced Grilled Beef

Buttermilk Dressing, Balsamic Vinaigrette, Oil & Vinegar

Fresh Sliced Fruit & Berries

Pecan Sandies

Fresh Brewed Coffee, Decaf & Hot Tea

Iced Tea

\$38 per Guest

The Broker

Soup of the Day

Mixed Greens with Herb Vinaigrette

Choose three:

Terrace Chicken Club on Multi-Grain Bread

Chicken Salad on Sandwich Roll

Tuna Salad, Cucumber and Arugula on Croissant

Turkey & Swiss on Multi-Grain Bread

Roast Beef & Cheddar on Semolina Bread

Ham & Monterey Jack on Sandwich Roll

Whole Grain Mustard, Garlic Mayonnaise and Cranberry Mustard

Bread & Butter Pickles

Individual Bags of Potato Chips

Fresh Baked Cookie Assortment

Fresh Brewed Coffee, Decaf & Hot Tea

Iced Tea

\$36 per guest



PLATED LUNCHES

(MINIMUM OF 10 GUEST)

Please Select One from Each Course

All Lunches served with Fresh Baked Bread, and Butter / Fresh Brewed Coffee, Decaf, Tea and Soda

STARTERS

TERRACE GREEN SALAD

Mixed Greens, Cucumber, Breakfast Radish, Julienne Carrot,
Cherry Tomato, Champagne Vinaigrette

CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmesan Cheese

SPINACH SALAD

Toasted Walnuts, Goat Cheese, Apples, Sherry Vinaigrette

ROASTED TOMATO BISQUE

Goat Cheese, Olive Oil

ENTREES

GRILLED FLAT IRON STEAK **\$38**

Rosemary Potatoes, Seasonal Vegetables

HERB ROASTED CHICKEN w/ Pan Jus **\$34**

Yukon Mashed Potatoes, Seasonal Vegetables

GRILLED SALMON **\$36**

Wild Rice Blend, Bourbon Peach Glaze, Seasonal Vegetable

ROASTED PORK LOIN w/ Cola Glaze **\$35**

Braised Greens, Sweet Potato Mash

THREE CHEESE PENNE PASTA **\$34**

Blistered Tomatoes, Peas, Herb Crumbs

GEORGIA TROUT w/ Pecan Brown Butter **\$36**

Haricot Vert, Fingerling Potatoes

Dessert

Seasonal Bread Pudding

Apple Crisp

Red Velvet

Turtle Cheese Cake

Freshly Brewed Coffee, Decaf and Teas



Family Style Lunches

Each Selection will feed six people
All Lunches served with Fresh Baked Bread, and butter
Fresh Brewed Coffee, Decaf, Tea and Soda

STARTERS

TERRACE GREEN SALAD **\$30.00**
Mixed Greens, Cucumber, Breakfast Radish, Julienne Carrot,
Cherry Tomato, Champagne Vinaigrette

SPINACH SALAD **\$50.00**
Toasted Walnuts, Goat Cheese, Apples, Sherry Vinaigrette

CAESAR SALAD **\$45.00**
Crisp Romaine, Garlic Croutons, Parmesan Cheese

ROASTED TOMATO BISQUE **\$20.00**
Goat Cheese, Olive Oil

ENTREES

GRILLED FLAT IRON STEAK Roasted Shallot Demi **\$85.00**

GRILLED SALMON Bourbon Peach Glaze **\$80.00**

THREE CHEESE PENNE PASTA **\$60.00**

HERB ROASTED CHICKEN Pan Jus **\$75.00**

ROASTED PORK LOIN Cola Glaze **\$75.00**

GEORGIA TROUT Pecan Butter **\$80.00**

Sides

\$24.00 each

Wilted Spinach / Rosemary Potatoes
Wild Rice Blend / Green Beans
Yukon Mashed Potatoes
Braised Greens / Sweet Potato Mash
Haricot Vert / Fingerling Potatoes

Dessert

\$30.00 each

Seasonal Bread Pudding
Apple Crisp
Red Velvet Cake
Turtle Cheese Cake

Plus 22% Gratuity and 8% Tax



BUFFET LUNCH MENU

(MINIMUM OF 10 GUEST) ADD \$5 FOR EACH ADDITIONAL SALAD, \$ 10 FOR ADDITIONAL ENTRÉE

(Select Two)

CAESAR SALAD
Garlic Croutons, Parmesan Cheese

ROASTED TOMATO BISQUE
Goat Cheese, Olive Oil

SPINACH SALAD
Toasted Walnuts, Goat Cheese, Apples, Sherry Vinaigrette

ROASTED BUTTERNUT SQUASH SOUP
Pumpkin Seeds

TERRACE GREEN SALAD
Mixed Greens, Cucumber, Breakfast Radish, Julienne Carrot,
Cherry Tomato, Champagne Vinaigrette

TUSCAN KALE & HEIRLOOM BEAN SOUP
Vegetable Broth, Fresh Herbs

(Select Two)

HERB ROASTED CHICKEN
Fresh Herbs, Pan Gravy

ROASTED ANGUS PRIME RIB
Herb Crusted, Roasted Shallot Demi

THREE CHEESE PENNE
Roasted Tomatoes, Peas, Herbs

ROASTED PORK LOIN
Apple Cider Thyme Reduction

SHRIMP & GRITS
Wild Shrimp, Stone Ground Grits

GRILLED SALMON
Citrus Butter

SIDES

(Select Two)

Herb Roasted Potatoes / Yukon Mashed Potatoes / Mac & Cheese / Sautéed Greens / Cauliflower Gratin
Green Beans / Baby Carrots / Sweet Potato Mash / Roasted Root Vegetables

DESSERTS

(Select Two)

Apple Crisp, Red Velvet Cake, Turtle Cheese Cake, Pecan Pie, Seasonal Bread Pudding
Freshly Brewed Coffee, Decaf and Teas

\$ 42 per Guest



RECEPTION MENUS

Each Hors de Oeuvres selection is 20 piece minimum

HOT HORS D'OEUVRES

Mini Cola Braised Pulled Pork Sandwiches	\$ 3.00
Grilled Cheese Sandwiches V	\$ 3.50
Spanakopita with Baby Spinach and Feta Crumbles V	\$ 3.00
Beef Sliders-Roast Angus, Arugula, Whole Grain Mustard	\$ 3.50
Chicken Skewers, Roasted Pineapple, Chile Sauce	\$ 3.50
Mini Crab Cakes, Celery Root Remoulade	\$ 4.00
Shrimp Corn Pups, Honey Mustard	\$ 4.00
Mini Chicken Wellington, Tarragon Cream Sauce	\$ 4.00
Goat Cheese Fritter, Dried Fig Compote V	\$ 3.00
Vegetable Spring Roll, Sweet Chile Sauce V	\$ 3.00

COLD HORS D'OEUVRES

Caprese Skewers - Fresh Mozzarella & Cherry Tomatoes with Balsamic Basil Reduction V	\$ 3.00
Chilled Wild Shrimp Cocktail, Mango Cocktail Sauce, Sweet Potato Chip	\$ 4.00
Asparagus, Boursin, Prosciutto Roll	\$ 3.50
Smoked Trout, Corn Fritters, Cilantro Crème Fraiche	\$ 3.50
Tuna Tataki, Daikon, Soy Glaze	\$ 4.00
Lobster Shooters, Tomato Gazpacho,	\$ 4.50
Pickled Peach, Crecenza Cheese Tartlet, Candied Pecan V	\$ 3.00
Chicken Salad, Apple Compote, Celery Leaves, Semolina Bread	\$ 3.00
BLFGT-Candied Smoked Bacon, Fried Green Tomato, Micro Greens, Potato Roll	\$ 3.00



RECEPTION DISPLAYS AND STATIONS

MARKET GARDEN CRUDITES

A selection of Marinated, Grilled Farm Fresh Vegetables
Buttermilk-Ranch Dip and Curry Dill Cream
\$12.00 per Guest

SEASONAL FRUIT TRAY

Fresh Fruits & Berries, Yogurt Dip
\$ 12.00 per Guest

ANTIPASTO DISPLAY

Presentation of Sliced Italian Meats, Imported and Domestic Cheeses
Marinated and Pickled Vegetables, Assorted Breads and Crackers
\$ 16.00 per Guest

PASTA STATION

Choice of Two Pastas and Two Sauces
Vodka Sauce, Marinara Sauce, Alfredo Sauce or Pesto Sauce
Penne, Fettuccine, Tortellini or Orecchiette Pasta
\$14.00 per Guest

ARTISAN CHEESE BOARD DISPLAY

Local and Artisanal Dairies,
Dried Fruits, Nuts, Assorted Breads and Crackers
\$14.00 per Guest

MEZZE BAR

Hummus, Roasted Eggplant Dip, Marinated Olives, Roasted Peppers, Grape
Tomatoes, Feta Cheese, Marinated Artichokes, Pita Bread
\$ 14.00 per Guest

SEAFOOD BAR

Chilled Shrimp Cocktail, Lobster Shooters, Crab Claws, Ceviche,
Cocktail Sauce, Dijon Sauce, Lemons, Limes
\$ 32.00 per Guest

WARM SPINACH AND ARTICHOKE DIP

Served with Toasted Garlic Parmesan Pita Points
\$12.00 per Guest

CARVING STATIONS

Dijon Herb Crusted Prime Rib with Horseradish Cream and Au Jus (serves 35) **\$350.00** ~ Whole Roast Beef Tenderloin with Bernaise Sauce (serves 15) **\$250.00**
Honey Glazed Bone-in Ham (serves 35) **\$185.00** ~ Spice Rubbed Porkloin (serves 20) **\$150.00** ~ Roast Turkey Breast with Cranberry Relish (serves 30) **\$150.00**
(\$75.00 Chef's attendant fee per carving station)

SOMETHING SWEET

SWEET TREATS

Chocolate Brownies, Apple Crumb, Cheesecakes, Lemon Bars, Blondie' & Cookies
\$ 10.00 per Guest

DESSERT TABLE

Red Velvet Cake, Carrot Cake, Assorted Mini Pastries, Chocolate Dipped Strawberries
\$ 16.00 per Guest



PLATED DINNER MENU

Plated Dinners are served with starter, baked rolls and butter & dessert selection. Freshly Brewed Coffee, Decaf, Tea's and Iced Tea.

FIRST COURSE

Choose One

TERRACE GREEN SALAD

Mixed Greens, Cucumber, Breakfast Radish, Julienne Carrot,
Cherry Tomato, Champagne Vinaigrette

SPINACH SALAD

Toasted Walnuts, Goat Cheese, Apples, Sherry Vinaigrette

WEDGE SALAD

Bib Lettuce, Vine Ripe Tomato, Bacon, Pickled Red Onion
Blue Cheese Dressing

CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmesan Cheese

ROASTED TOMATO BISQUE

Goat Cheese, Olive Oil

TUSCAN KALE & WHITE BEAN

Basil Pesto

SAVANNAH SHRIMP BISQUE

Sherry Crème Fraiche

ROASTED BUTTERNUT SQUASH BISQUE

Candied Walnuts,

ENTREES

Choose One

FILET MIGNON

Roasted Mushroom Demi, Baby Carrots, Green Beans, Potato Gratin **\$ 58.00**

SPRINGER MOUNTAIN CHICKEN BREAST

Yukon Mash, Green Beans, Chicken Jus **\$ 48.00**

FLAT IRON STEAK

Herb Fingerling Potatoes, Seasonal Vegetables, Blue Cheese **\$52.00**

DUO

Grilled Flat Iron & Salmon, Potato Gratin, Green Beans **\$54.00**

GRILLED SCOTTISH SALMON

Roasted Root Vegetables, Seasonal Vegetables, Citrus Beurre Blanc **\$ 50.00**

EDEN FARMS PORK LOIN

Braised Greens, Sweet Potato Soufflé, Pear Demi **\$ 52.00**

STUFFED EGGPLANT & QUINOA PILAF

Basil Tomato Sauce, Roasted Seasonal Vegetables **\$ 48.00**

DUO

Grilled Filet & Crab Cake, Yukon Mash, Seasonal Vegetable **\$60.00**



PLATED DINNER MENU

Enhancements

Fried Green Tomato & Crab Salad
Creole Aioli, Mache
\$ 12

Sweet Potato Gnocchi
Roasted Pear, Country Ham, Parmesan Cheese
\$ 10

Wild Mushroom Strudel
Crecenza Cheese, Onion Jam
\$ 12

Wild Shrimp Cocktail
Avocado-Mango Salsa, Radish Sprouts
\$ 16

Lobster Ravioli
Fennel, Tarragon, Roasted Tomato
\$ 16

Jumbo Lump Crab Cake
Chermoula, Celery Root Remoulade
\$ 18

DESSERTS

Choose One

Red Velvet Cake

Turtle Cheesecake

Seasonal Fruit Crisp

Lemon Tart-Meringue

Decadence Chocolate Cake

New Orleans Bread Pudding

Fresh Berries-Grand Marnier

Carrot Cake



DINNER BUFFET

Design Your Event

SALADS & SOUPS

Select Two

Baby Spinach, Goat Cheese & Walnuts,
Champagne Vinaigrette

Terrace Mixed Greens,
Breakfast Radish, Cherry Tomatoes, Carrot
White Balsamic Vinaigrette

Roasted Tomato Bisque
Goat Cheese, Crouton

Caesar Salad
Garlic Croutons, Parmesan Cheese

Caprese Salad
Sliced Mozzarella, Vine Ripe Tomatoes,
Balsamic Reduction, Basil Oil

Roasted Butternut Squash Bisque
Apple-Sage Crème Fraiche

ENTREES

Sliced Roast Angus Beef,
Wild Mushroom Demi

Parmesan Crusted Chicken
Zesty Marinara Sauce

Roast Berkshire Pork Loin
Cola Demi Glaze

Three Cheese Penne Pasta
Roasted Tomatoes, Peas

Herb Crusted Sea Bass
Ginger-Peach Broth

Seared Scottish Salmon
Citrus Beurre Blanc

Herb Roasted Chicken
Natural Chicken Jus

Beef Short Ribs
Wild Mushroom Ragout

Shrimp & Grits
Andouille Sausage, Roasted Tomato Butter

Chicken Piccata
Capers, Mushrooms, Lemon Butter White Sauce



DINNER BUFFET

SIDES

Choose Two

Herb Roasted Fingerling Potatoes

Asian Broccoli

Roasted Sweet Potatoes

Green Beans, Toasted Almonds

Brown Rice, Cranberry & Sage Pilaf

Cauliflower Gratin

Garlic Braised Greens

Yukon Mashed Potatoes

Herb Roasted Root Vegetables

Mac & Cheese

Corn Spoon Bread Pudding

Brussel Sprouts, Pecans & Cranberries

DESSERT

Chef's Selection of Delectable Sweets
Peach Cobbler, Bourbon Pecan Pie, Carrot Cake

Dinner Buffet includes Rolls with Butter,
Fresh Brewed Coffee, Decaf, Hot Tea Selection & Iced Tea

Two Entrees **\$ 50** / Three Entrees **\$ 70**
10 Guest Minimum/ \$ 8 surcharge for less



Family Style Dinners

Each Selection will feed six people
All Dinners served with Fresh Baked Bread, and Butter
Fresh Brewed Coffee, Decaf, Hot Tea Selection and Assorted Sodas

First Course

TERRACE GREEN SALAD \$40.00
Mixed Greens, Cucumber, Breakfast Radish, Julienne Carrot,
Cherry Tomato, Champagne Vinaigrette

SPINACH SALAD \$50.00
Toasted Walnuts, Goat Cheese, Apples, Sherry Vinaigrette

CAESAR SALAD \$50.00
Crisp Romaine, Garlic Croutons, Parmesan Cheese

ROASTED TOMATO BISQUE \$30.00
Goat Cheese, Olive Oil

Second Course

GRILLED FLAT IRON STEAK \$90.00

SEARED SCOTTISH SALMON \$90.00

THREE CHEESE PENNE PASTA \$60.00

HERB ROASTED CHICKEN Pan Jus \$80.00

ROASTED PORK LOIN Cola Glaze \$80.00

GEORGIA TROUT \$90.00

Sides

\$30.00

Wilted Spinach, Rosemary Potatoes
Vegetable Risotto, Green Beans
Yukon Mashed Potatoes
Braised Greens, Sweet Potato Mash
Haricot Vert,
Fingerling Potatoes

Third Course

\$40

Seasonal Bread Pudding
Apple Crisp
Red Velvet
Turtle Cheese Cake



BEVERAGE SERVICES

Bar services are available as either hosted or cash events.

BAR SELECTION

ULTRA PREMIUM

*Bartender Required

Grey Goose Vodka, Bombay Sapphire Gin, Markers
Mark Bourbon, Johnny Walker Black Scotch,
Crown Royal, Patron Silver Tequila

Bar Package

1st Hour \$ 26 per Guest

Each additional hour \$ 14 per Guest, per hour

Host Bar \$12/ Cash Bar \$13 per drink

SUPER PREMIUM

*Bartender Required

Ketel One Vodka, Tangueray Gin, Johnny Walker Red
Scotch, Jack Daniels Bourbon, Seagram's VO,
Bacardi Silver Rum, Jose Cuervo Gold Tequila

Bar Package

1st Hour \$ 24 per Guest

Each additional hour \$ 12 per Guest, per hour

Host Bar \$10/ Cash Bar \$11 per drink

PREMIUM

*Bartender Required

Smirnoff Vodka, Dewars White Label Scotch,
Beefeater Gin, Four Roses Bourbon, Seagram's 7,
Ron Carlos Light Rum, Tortilla Silver Tequila

Bar Package

1st Hour \$ 19 per Guest

Each additional hour \$ 9 per Guest, per hour

Host Bar \$8/ Cash Bar \$9 per drink

BEER, WINE & SOFT DRINKS

*Bartender Required

1st Hour \$ 15 per Guest

Additional hours at \$ 7 per Guest, per hour

BEER

Host Bar \$7 / Cash Bar \$8 per bottle

IMPORTS

HeinekenAmstel Light
Stella Artois

Host Bar \$7 / Cash Bar \$8 per bottle

MICRO BREWS

Terrapin Hopsecutioner, Sweetwater 420, Samuel
Adams

Host Bar \$6 / Cash Bar \$7 per bottle

DOMESTIC

Miller Lite, Bud Light
Budwiser

HOUSE WINES

Host Bar \$ 7 per glass / Cash Bar \$8 per glass / \$ 32.00 per bottle

WHITE

Costal Vines Chardonnay, Sauvignon Blanc
and Pinot Grigio

RED

Costal Vines Pinot Noir, Merlot
and Cabernet Sauvignon

Our Wine Menu Changes Seasonally. Please contact your Catering Manager for Our Current List & Pricing



Essential Details at the Ellis

Menu & Beverage Selection

All food and beverage selections must be made two weeks prior to your event. The Ellis Hotel is the sole licensed provider of all food and beverages served in hotel meeting and event spaces.

When alcohol is being served in licensed areas, it is the policy of the hotel that it be served by trained, certified bartenders and servers.

Guaranteed Attendance

Please inform your event sales manager of the final number of guests attending your event three business days before the date of your event. After this time, you may increase your count but it cannot be decreased. If a guarantee is not provided, the original estimated attendance on the contract will be considered the final guarantee.

Service Charges & Tax

All room rental, food and beverage prices are subject to a taxable service charge of 22%. All applicable taxes will be added in accordance with Georgia state law and local ordinance.

Audio Visual

We can make A/V arrangements for you as needed

Signs & Displays

Signage is permitted in registration and private function areas only and must be approved by the hotel.

In the event that signs are attached to walls or other surfaces without authorization which causes damage, the cost of repair or replacement will be charged to the client.

Special Accommodations

The Ellis Hotel will assist in arranging transportation, salon and spa services, group outings and any other special needs that are requested. Please contact your Sales Representative for assistance.

Shipping Policy

All parcels sent to the Hotel should be addressed as follows:

The Ellis Hotel • 176 Peachtree St N.W. • Atlanta, Ga. 30303

Attention: Name of your Sales Representative

Hold For: Group Name and Date

Clients are responsible for the cost of re-packing and arranging return shipments of materials and/or equipment.

Handling charges will be assessed for the storage and movement of boxes and/or equipment.



Cancellation

Liability

The Ellis Hotel is not responsible for losses or damages to equipment, decorations, etc. brought in prior to or left after your event. All items should be removed immediately after your event unless prior approval is received from your Sales Representative.